

THE  
Youngstown  
Cook Book  
Youngstown  
Ohio.



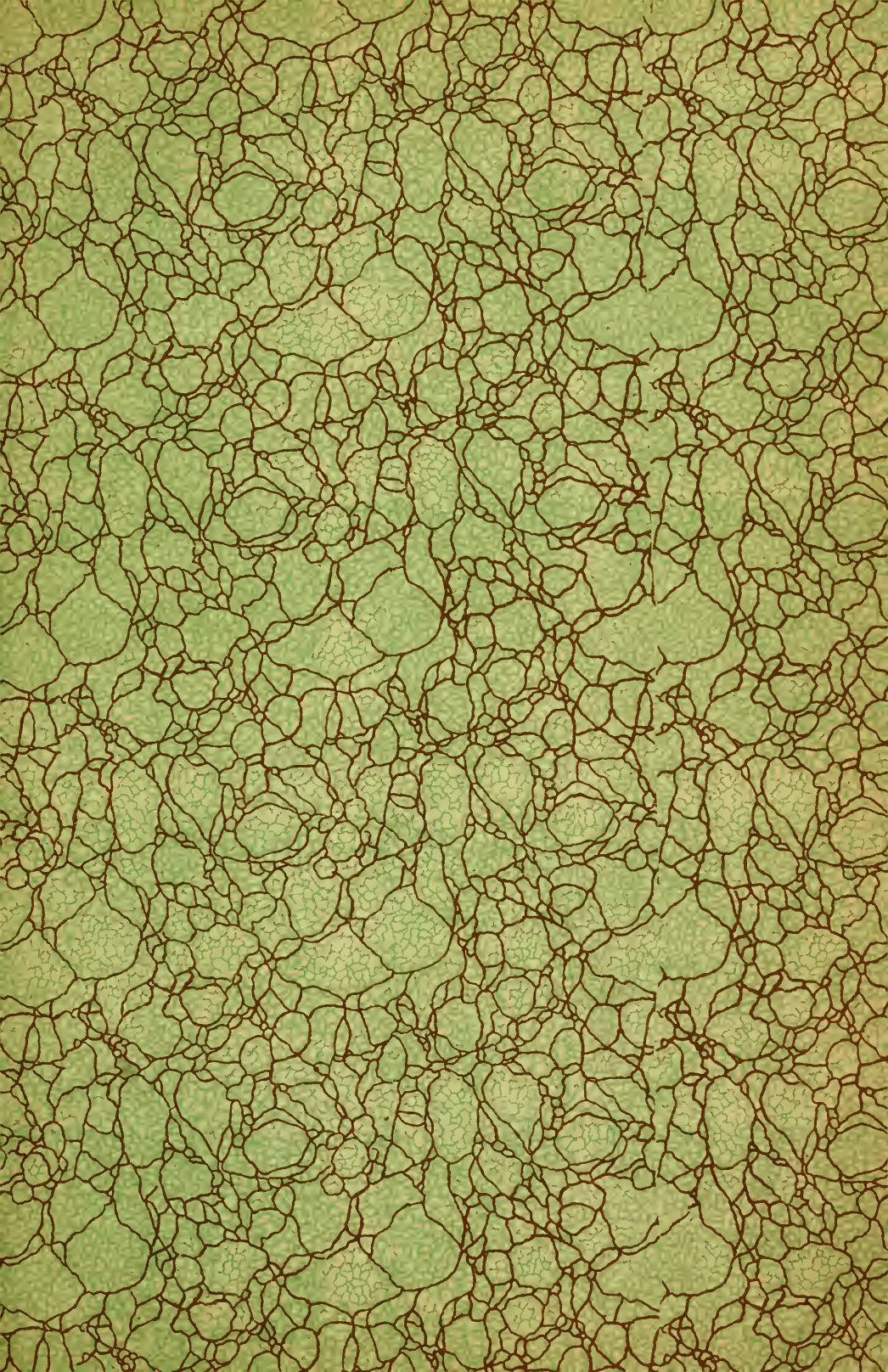
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...THE...

# YOUNGSTOWN COOK BOOK

COMPILED BY THE LADIES OF THE  
FIRST PRESBYTERIAN CHURCH

YOUNGSTOWN, OHIO

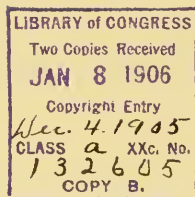
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"We may live without poetry, music and art;  
We may live without conscience, and live without heart;  
We may live without friends; we may live without books;  
But civilized men can not live without cooks.  
He may live without books—what is knowledge but grieving?  
He may live without hope—what is hope but deceiving?  
He may live without love—what is passion but pining?  
But where is the man that can live without dining?"—*Lucile.*

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## PREFACE

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Cooking is an art which is capable, more than any other, of ministering to the comfort and enjoyment of life. It is not surprising, therefore, that from the earliest times great attention and study have been bestowed upon its cultivation.

The cook book made its appearance among the first lisplings of literature. Archistratus, who was the guide of Epicurus in his pleasures, and enjoyed the reputation of inventing made dishes first, attempted to pursue, for the use of posterity, the rules he successfully followed in preparing feasts for the philosophers or statesmen who ate his fish done in oil and wine and fragrant herbs. His task was a comparatively easy one, as the variety of food—meat or vegetable—that found its way to the table of the Greeks of his time was by no means great, and the field widened with each of his successors, as wealth, refinement, and commerce increased the wants of men, at the same time they afforded opportunities for supplying them.

In our own language there were cook books before Chaucer sung, or Tyndal translated the Bible, and with each generation they have increased in number and improved in quality.

It is not pretended that they can make good cooks give that skill and knack which are in part almost genius, and in part the result of early training and careful practice. There are rules, however, which it may require skill to follow, but which, if followed, will prepare for the table dishes which will gratify the appetite and please the palate, without offending the stomach.

It has been the aim of cook books to gather these rules as the results of the experience of those who were at the time most celebrated for the mastery of their art; and the ladies of the First Presbyterian Church of Youngstown offer to the public this their contribution to kitchen literature. All the receipts are known to be good, as they are used by the most experienced housewives. No pains have been spared to make this book meet the needs of the time, and it is confidently believed that it is without any serious faults, either in what it offers, or in what it omits, in the way of rules for the guidance of cooks. It has been a work involving great expenditure of time and labor, and the compilers do not see wherein there is anything lacking, or they could have done better. They now offer it to housekeepers everywhere, asking for it a fair trial, and unhesitatingly promise no failures where the receipts are faithfully followed.

## Measures for Housekeepers

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Wheat flour—One pound is one quart.

Indian meal—One pound two ounces is one quart.

Butter, when soft—One pound is one quart.

Loaf sugar, broken—One pound is one quart.

White sugar, powdered—One pound and one ounce is one quart.

Best brown sugar—One pound two ounces is one quart.

Ten eggs—Are one pound.

Flour—Eight quarts are one peck.

Liquids—Sixteen large tablespoonfuls are one-half pint.

Eight large tablespoonfuls—Are one gill.

Four large tablespoonfuls—Half a gill.

Two gills—Are half a pint.

A common-sized tumbler—Holds half a pint.

A common-sized wine glass—Half a gill.

Seventy-five drops—Are equal to one teaspoonful.

Three cupfuls of sugar—One pound.

Five cupfuls of flour—One pound.



# The Youngstown Cook Book

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## SOUPS

### REMARKS.

Good stock is the basis of all soups and gravies. When made in large quantities a stock pot is necessary, otherwise an enamelled kettle of fair proportions answers.

Use the shin of beef, the knuckle of veal and breast of mutton or lamb. It is not necessary to have the best cuts of meat or fowl but it should always be fresh. Cut the meat into small pieces and crack the bone, use cold water and let stand for awhile on the back of the stove before starting to boil. Allow one quart of water to every pound of beef; let simmer slowly for six to eight hours. As it boils, a scum will rise which should be removed. Strain off the stock and set away to cool; when cold, remove the fat which forms a cake on the top of the stock. On this account stock should always be made the day before it is wanted. In cool weather it is well to make enough to last several days. In clear or cream soups use lamb, veal or chicken stock. All vegetables for soup should be boiled soft before adding to the soup. In using onions to saute them, first in a little butter, colors and adds to the flavor.

**BEEF STOCK.**—Six pounds hind shin of beef, six quarts of cold water, ten pepper corns, ten cloves, one carrot, one turnip, two small onions, four pieces celery, a sprig of herbs and parsley, a tablespoonful of salt; cook as for consomme letting it stand at least an hour before putting on stove. For thick soups bones or meat left from steaks or roasts may be used, being careful to remove all burned parts; put about one pound of raw meat with it.

**STOCK FOR SOUP.**—Have a large pot on the back of the stove—put in lean beef either after having been cooked or before—in

the proportion of one pound of beef to one quart of water; add pork rinds with all the fat taken off—this may cook slowly for two or three days—when cold, skim off all the fat and put into another vessel. This stock may be used for all soups in which meat broth is required. By adding for thickening either barley, rice, sage, macaroni or vermicelli, it will make any of these soups.—*Mrs. Wm. Bonnell.*

CONSOMME.—Four pounds hind shin of beef, three pounds knuckle of veal, a three pound chicken, six quarts of cold water, one carrot, one turnip, two onions, six stocks celery, twelve pepper corns, twelve cloves, a sprig of parsley, a bay leaf, a sprig of marjoram, thyme, one tablespoonful salt. Let this stand for two hours, then put on back of the stove allowing an hour to have it come to a boil. Then let it simmer gently for five hours, straining and squeezing out the juice from the meat, let it stand until cold, skim off all the fat, put a piece of tissue paper on it to absorb the remaining fat, clear the soup with one white of egg and shell to every quart of soup. Let it boil ten minutes stirring constantly until it comes to a boil, then pour in one-half cup of cold water, let it stand on the back of the stove ten minutes, strain it through a cloth or sieve. If you wish to keep the stock, pour into Mason jars. The natural fat on the top protects it. By a stock of celery it means a single piece. Always allow one quart of water to one pound of meat with bone and little fat for soup stock.

BEEF SOUP.—Boil a soup bone about four hours. Then take out meat into a chopping bowl, put the bones into the kettle, slice very thin one small onion, six potatoes and three turnips into the soup; boil until all are tender; have at least one gallon of soup when done. It is improved by adding crackers rolled or noodles just before taking off. Take the meat that has been cut from the bones, chop fine while warm, season with salt and pepper, add one teacup of soup saved out before putting in the vegetables, pack in a dish and slice down for tea or lunch when cold.—*Mrs. C. D. Arms.*

TOMATO STOCK.—One bushel tomatoes, three dozen green peppers (seeds removed), one peck of cooking onions cut all into



pieces. Put into a kettle—with tomatoes and onions—enough water to keep them from sticking to the kettle; let them boil until thoroughly cooked, then strain; put liquor on again removing all scum. Can in Mason jars, air tight. Use half and half with meat stock for soup.—*Mrs. W. J. Sampson.*

CORN SOUP.—Cover a small soup bone with two quarts of cold water, add the corn cut from four large ears, six medium sized tomatoes cut up, a half pint of lima beans; let boil slowly three hours. One-half hour before dinner pour in one quart of milk, reserving a small quantity to mix with a tablespoonful of flour, stir in to make the soup the consistency of cream; add a little chopped parsley, pepper and salt.—*Mrs. Mason Evans.*

CORN SOUP.—Shank of veal, one onion, one dozen ears of fresh corn, one quart of rich cream, two tablespoonfuls of flour. Boil the veal the day before wanted; the following morning skim off all the fat and set it on the fire. One hour before serving tie a small onion in a muslin bag and add it to the soup leaving it in long enough to flavor. Cut the corn from the ear, putting it in soup thirty minutes before serving, season with pepper and salt and the cream and flour; let come to a boil stirring constantly.—*Mrs. W. S. Bonnell.*

PUREE OF CORN.—One-half dozen ears of corn grated, one and one-half pints of veal or chicken stock, one onion, one pint cream, a little flour to thicken, butter, pepper and salt. Boil corn in one cup of water until done; then put through the colander into stock; cut up onions and cook a little while in the stock. Put cream into sauce pan, let come to a boil, season with pepper, salt and butter. When stock is boiling, stir in a little thickening. Cook thoroughly, stirring all the time; then strain through a fine sieve,—*Miss Kate Arms.*

TOMATO SOUP.—One quart of tomatoes, one onion, two ounces of flour, four ounces of butter, two tablespoonfuls of sugar, two of salt, one-third of a teaspoonful of Cayenne pepper, three pints of water, one-half pint of milk. Boil tomatoes and onions in water for three-quarters of an hour. Have salt, pepper, sugar, butter and flour rubbed smoothly together like thin cream;

boil ten minutes boiling milk separately. When both are boiling, pour the milk into the tomatoes to prevent curdling; serve with squares of toasted bread.—*Mrs. W. J. Hitchcock.*

PUREE OF TOMATOES.—One quart of tomatoes, one quart of milk, one pint of water. Boil water and tomatoes together twenty minutes, then add the milk and one teaspoonful of soda; let it boil up after adding milk and soda. Season as you do oyster soup with butter, salt and pepper. Pour through a collander into a tureen.—*Miss Sally Arms.*

BLACK BEAN SOUP.—Soak one and one-half pints of beans in cold water over night. In the morning, drain off the water, wash the beans in fresh water and put into a soup kettle with four quarts of good beef stock from which all the fat has been removed; set it where it will boil slowly but steadily till dinner or three hours at the least. Two hours before dinner, slice in an onion and a carrot; some think it improved by adding a little tomato. If the beans are not liked whole, strain through a colander and send to the table hot.—*Mrs. J. C. Wick.*

BLACK BEAN SOUP.—Two cups of black beans soaked over night. Boil slowly all the next morning, strain at noon and add one-half can of tomatoes, one large or two small onions and four cloves; cook this until four o'clock, then add two strips of bacon, cook until six o'clock, strain, thicken if necessary, serve with slices of lemon in each dish.—*Mrs. W. S. Bonnell.*

OXTAIL SOUP.—Put into a kettle—with about one gallon of cold water and a little salt—two oxtails. Skim off the froth when the meat is well cooked, take out the bones and add a little onion, carrot and tomato. It is better made the day before using so that the fat can be taken from the top. Add vegetables the next day and boil an hour and a half longer.—*Mrs. Wm. Bonnell.*

CHICKEN OKRA SOUP.—Take two quarts of good veal or chicken stock, to this add one coffee cup of the light meat of cold chicken cut in dice, one cup of okra sliced thin, and one cup of tomato cut fine. Add these to the stock and cook for twenty minutes; season with salt and pepper.

NOODLE SOUP.—Take a large shank of beef, pour over it more than sufficient cold water to cover letting it boil slowly until the meat falls to pieces or from five to six hours, removing the scum as it rises. Set it away to cool. The following day remove the fat and put the soup on the fire with two medium sized onions sliced fine; pepper and salt to season; let it cook thirty minutes and strain. From three to five hours before serving, beat together two eggs until light and work into them with a pinch of salt—enough flour to make as stiff a dough as can be rolled out; roll very thin and sprinkle with flour, let stand on the moulding board until about one-half hour before serving, when roll the dough into a close roll and slice down fine with a sharp knife. Shake the noodles apart well, put into the soup and boil from twenty to thirty minutes.—*Mrs. Henry Wick.*

FRENCH VEGETABLE SOUP.—To a leg of lamb, moderate size, take four quarts of water, of carrots, potatoes, onions, tomatoes, cabbage and turnips take a teacup each chopped fine; salt and pepper to taste. Let the lamb be boiled in this water, let it cool, skim off all the fat that rises to the top. The next day boil again, adding the chopped vegetables; let it boil three hours the second day.—*Mrs. R. McMillan.*

MOCK TURTLE SOUP.—Boil a calf's head with a slice of ham until it falls to pieces, strain and set away to cool. The next day skim well, take a soup bunch of vegetables well boiled, strain, and mix with the calf's head liquor with a little of the meat from the head. Boil an hour before using. Take two tablespoonfuls of brown flour, moisten and stir into the soup before putting in the force meat and egg balls. After putting in the force meat balls, let it boil up and dish right away having in the tureen a gill of sherry wine, two hard boiled eggs cut in thin slices and two lemons cut in thin slices.

TO MAKE THE FORCE MEAT BALLS.—Two ounces of veal, one ounce of pork, two ounces of cracker crumbs, salt, pepper and either parsley or summer savory to taste; one yolk of egg, two teaspoonfuls of cream. Mix well and make the size of a hickory nut.

TO MAKE EGG BALLS.—Two hard boiled yolks of eggs; mix with the raw yolk of one egg a little flour. Roll the size of a hazel nut.—*Mrs. W. J. Hitchcock.*

JULIENNE SOUP.—Take the shank of a fore quarter of beef, more than cover with cold water; let it come to a boil slowly, then skim. Let boil slowly for five or six hours, strain through the collander pressing all the juice from the meat, then strain again through a sieve. When cold, remove all the fat and add the liquor from one onion, one medium sized carrot and half a small turnip. Boil in enough water to cover for twenty minutes, then take one-half carrot, one-half small turnip; slice in thin slices, then in fine shreds with a sharp knife, the pulp of one large tomato cut up and one tablespoonful of finely chopped parsley. Add this to the soup and simmer slowly for about twenty minutes; season with salt and pepper.

CHICKEN GUMBO.—Take a nice fat chicken and fry it brown, using plenty of flour; have your okra cut fine; put a tablespoon of lard in your soup pot—which should be lined with porcelain or the soup will be dark. Put in the cut okra with about one tablespoonful of flour, stir it constantly for five or ten minutes, put in your fried chicken, pour on enough boiling water sufficient to make your soup; salt and pepper to taste, and after boiling hard for about fifteen minutes, set on the back of the stove and let simmer gently for one hour. Have ready some plain boiled rice seasoned only with salt; put some into each plate before serving the gumbo.

CHICKEN SOUP.—Make a stock of one chicken, cut up the chicken and break the bones; cover with cold water; season with salt and pepper corns, one onion, one celery stock; let stand one hour, then simmer slowly five hours, strain, cool and skim off fat, strain through a cloth to make very clean. Veal can be used in same manner and this makes a good white stock for all cream soups. Heat the stock boiling hot, whip one pint of cream until stiff, put one-half of it into the soup tureen, pour half of the soup boiling hot over it and beat it, then the rest of the soup and all the



cream, only partly stirring it to have it foamy and creamy on top; serve at once.

NUMBER NINE SOUP.—Heat one quart of chicken stock with a piece of cheese the size of an egg, grated, butter the size of a walnut, salt and pepper to taste and a teaspoonful of chopped parsley. Cook ten minutes, add one cup of cream into which previously has been stirred the yolks of two eggs. Gradually add the stock to this cream and then heat all together. Pour over water crackers and serve.—*Miss Eliza Wick.*

ONION AU GRATIN SOUP.—Put into a sauce pan a piece of butter the size of a walnut and when very hot add three fair sized onions sliced thin; stir and cook until a light brown, then pour over these two quarts of good beef stock, let cook about five minutes, then add one cup of grated fresh cheese. Have ready in a casserole, three-inch squares of toasted bread, allowing a square of toast for each person to serve; pour the soup and cheese over this and set into the oven until the cheese is melted; serve in casserole.—*Mrs. Henry Wick.*

ALMOND SOUP.—Two knuckles of veal, four quarts of water, four ounces of almonds before chopping, four pepper corns, four cloves and small onion; one tablespoonful of salt and a little parsley. About an hour before taking off, put in the seasoning, let it boil down to about two pints and a half; let cool, remove the fat and when ready for use heat to boiling. Thicken with a tablespoonful of corn-starch rubbed smooth in a tablespoonful of butter. The last thing before serving add half a pint of hot cream. Let it just come to a boil. Chop the nuts, sprinkle in the tureen and pour in soup and rub very fine.—*Mrs. J. M. Bonnell.*

PUREE OF PEAS.—Boil one quart of shelled peas in boiling salt water to cover until tender, mash through a collander. Heat one quart of stock, add peas, thicken with one tablespoonful of flour rubbed smooth with one tablespoonful of butter; season; heat one cup of cream, strain together through a puree sieve into tureen. A few leaves of mint boiled in stock is liked by some.

CREAM OF SPINACH.—Rub a pint of cooked spinach through a sieve, add to it a quart of stock, cook together two level table-

spoonfuls of butter and four level tablespoonfuls of flour and add carefully to the hot stock. Season with salt and pepper, strain through a sieve, reheat, add a cup of hot cream and serve.—*Mrs. M. I. Arms, Jr.*

CREAM OF CELERY.—Take the outside pieces from a whole bunch of celery, break them into boiling salt-water enough to cover, add one onion, and when boiled tender pour into it about a quart of hot white stock. After cooking about ten minutes put through the colander; reheat, season with butter, salt and pepper; heat a pint of thick cream—saving a cup of it to whip—strain soup and cream together into tureen and put the whipped cream on top.—*Mrs. M. I. Arms, Jr.*

CREAM OF ASPARAGUS.—Remove the tips from two bunches of asparagus, cut the remainder of the bunches into pieces and put on to boil with a quart of white stock; let it simmer about half an hour, fry one small onion in two tablespoonfuls of butter, remove the onion and stir smooth into two tablespoonfuls of flour. Add a cupful of the soup gradually, then add the mixture to the remainder of the soup; season; strain the whole through a puree sieve, add one pint of heated cream and the asparagus tips (boiled until tender in salt boiling water); serve at once with croutons. Canned asparagus can be used.

PUREE OF SALMON.—Shred as fine as possible one can of salmon keeping out all the bones and skin; pour off every drop of oil; heat one quart of cream with one teaspoonful each of salt, white pepper and maize. Thicken with two tablespoonfuls of flour and one of butter rubbed smooth together, add the salmon, cook about ten minutes and strain through a puree sieve.—*Mrs. Henry Garlick.*

PUREE OF OYSTERS OR CLAMS.—Two quarts of shelled oysters or clams boiled in their own liquor until tender; thicken with two tablespoonfuls of butter stirred smooth with two tablespoonfuls of flour; add more than an equal quantity of heated cream, season with salt, paprika and one-half teaspoonful of onion juice. Serve in bouillon cups with whipped cream on top.—*Mrs. C. F. Hofer.*

CLAM CHOWDER.—Two dozen clams chopped fine, six small potatoes sliced thin, small piece of onion, one-quarter pound salt pork chopped, one pint water and pint cream, one cup rolled cracker, butter the size of an egg, salt and pepper to taste. Scrub the shells of the clams, place in a pan in the oven until they open; strain all the juice, remove the clams from the shells. Put the clam juice—after straining—and water, potatoes and pork to cook; skim often; let them cook until potatoes and pork are tender; add clams, butter and seasoning, let boil a few minutes. A little tomato can be added if liked. Before serving, add hot cream and cracker crumbs, let come to a boil and serve.—*Mrs. J. M. Bonnell.*

BISQUE OF CLAM.—Twelve large clams, one small onion, two tablespoonfuls of butter, two tablespoonfuls of flour, two cupfuls of milk and one cup of cream; salt and pepper to taste. Wash the clams thoroughly with a brush and clean water; put them into a large sauce-pan, cover with one cup of boiling water and put the cover on the sauce-pan. Let them cook until the shells open, take the clams from the shells and chop them very fine, return to the liquor, let it come to a boil, then press through a coarse sieve. Add the onions to the milk and scald it; rub the butter and flour together until smooth; add a little of the scalded milk to this roux and when smooth add it to the remaining milk. Take out the onion, stir the milk until it thickens and season to taste, being very careful regarding the salt as the clams are salt. When ready to serve add the clam pulp and one cupful of the clam liquor—which has been put through the sieve, add the cream—beat with a Dover egg beater to make the soup foam—and serve at once. Care must be taken not to boil the soup after the clams are added as it will curdle.—*Miss Isabelle McCurdy.*

# FISH

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## REMARKS.

In selecting fish care should be taken that the flesh is firm to the touch—that no impression is left by the fingers—the eyes bright, the gills red and the scales not easily rubbed off.

If the flesh is flabby and the eyes sunken, the fish are stale.

They should be thoroughly cleaned, washed and sprinkled with salt. Most kinds of salt fish should be soaked in cold water for twenty-four hours, the flesh side turned down in the water. To boil fish, soak them in a cloth and put in cold water with plenty of salt. Most fish will boil in thirty minutes. Before broiling fish, rub the gridiron with a piece of fat to prevent it sticking. Lay the skin side down first.

**BOILED FISH.**—Fill the fish with a stuffing of boiled pork and bread crumbs, season with salt and pepper, sew in a cloth, put in cold water enough to cover, salt it, and if liked add three tablespoonfuls of vinegar; boil slowly for thirty minutes and serve with drawn butter or caper sauce.

**BAKED FISH.**—A four or five pound trout, one quart of tomato pulp, one quart bread crumbs, a little less than a pint of onions chopped fine, four tablespoonfuls of melted butter, black pepper, Cayenne and salt to season, Worcestershire sauce two tablespoonfuls, anchovy sauce one tablespoonful. Mix tomatoes, bread crumbs, onions, butter, the sauces and seasoning together, stuff the fish and sew up. The remainder of the stuffing spread on the outside of the fish. Bake two hours.—*Mrs. J. L. Wick.*

**BAKED WHITE FISH.**—Prepare a stuffing of fine bread crumbs, a little salt and pepper; season with sage, parsley, pepper and salt. Fill the fish with the stuffing, sew it up, sprinkle the outside with salt, pepper and bits of butter, dredge with flour and bake one hour; baste often. Serve with egg or parsley sauce.



OVEN BROILED FISH.—After fish is properly cleaned, take out the bone. Begin at the tail and work towards the head, with your fingers work out the bone keeping fingers near the bone and pushing the flesh away. Put the skin side down on a piece of brown paper in a baking pan, sprinkle with salt, pepper and add a little butter. Bake, allowing ten minutes to the pound. When ready to serve, divide into pieces with pan-cake spoon. Lift from the pan leaving the skin sticking to the paper, add a little piece of butter to each piece and a little lemon and parsley. White fish is best.—*Mrs. G. S. Peck.*

FISH STUFFED WITH OYSTERS.—One tablespoonful of butter to a cup of cracker crumbs. Mix butter and cracker crumbs together and season well with salt and pepper. Drain the liquor from one pint of oysters and mix with the crumbs. Fill a two and a half pound fish with the oysters one by one. If there are any crumbs left over, press inside of the fish, sew up the fish, leave on the head and tail. After stuffing, skewer and tie with a cord in the shape of a letter S, sprinkle plentifully with salt, pepper and flour, score the back and put in thin slices of salt pork, have small pieces of pork in the bottom of the dripping-pan, lay on the fish and set in the oven to bake, allowing ten to fifteen minutes to the pound.

TO BROIL SALMON.—The steaks cut from the center of the fish are best. Sprinkle with salt and pepper, spread on a little butter and broil over a clear but slow fire; pour over maitre d'hotel sauce and serve quite hot.

BROILED FISH.—Clean, wash and thoroughly dry the fish, split down the back, rub wire broiler with butter, place on the fish and broil over clear fire—the inside exposed to the fire first, then the skin side. When nicely browned and thoroughly cooked through, place on a hot platter, season with salt, pepper and piece of butter, garnish with quarter lemons and parsley or serve with maitre d'hotel sauce.

TO PLANK FISH.—A board for planked fish should be made of hard wood—oak is best—about eighteen inches long, twelve inches wide and two inches thick, and slightly hollowed in the

center to hold the fish. Put the plank in the oven until very hot; split the fish down the center of the back, wash and clean well, sprinkle thoroughly on both sides with salt and pepper and place on the board skin side down. Baste often with melted butter. Time required for baking about one-half hour. Serve on the plank, garnish with parsley and sliced lemon.

FILLETS OF WHITE FISH.—Take a good sized white fish and after cleaning wipe dry, cut into pieces two inches by three inches large, season well with salt and pepper on both sides; beat together one egg and one-half cup of milk. Dip each piece into this mixture, then into very finely rolled and sifted bread crumbs. Place in a frying basket and fry in deep, hot lard until a rich brown; garnish with parsley and sliced lemon and serve with sauce tartare.—*Mrs. Henry Wick.*

BROOK TROUT.—Remove the intestines and fins—but not the head of the fish—wash and wipe dry. Place on a wire broiler and broil over a clear fire, turning often and taking care not to burn the fish. When done spread on a little partly melted butter; squeeze over a little lemon juice, and a sprinkling of chopped parsley. Season with salt and pepper. Serve very hot.

TO BOIL SALT MACKEREL.—Soak for twenty-four hours, then pour over it cold water, set on the fire and as it commences to boil take it off; drain and serve with drawn butter.—*Mrs. R. McMillan.*

TO BROIL SALT MACKEREL.—After soaking sufficiently, hang up over night to drain; broil slowly the skin side down; sprinkle with pepper and lay pieces of butter over the top. Serve hot.—*Mrs. J. M. Bonnell.*

SMELTS FRIED.—Scrape carefully with a knife, wash in salt-water, drain, and dry each one separately with a towel; beat up one egg with three tablespoonfuls of milk, dip each smelt into this, then into cracker meal well salted and peppered, place a few at a time in a wire basket and fry in deep, hot lard until a light brown, drain in the colander or on heavy brown paper, cover hot platter with a napkin, arrange smelts on this, garnish with quarter lemons and parsley and serve with sauce tartare.

**BROILED SMELTS.**—Clean carefully and with a sharp pointed knife split open and remove the intestines, wash in salt and water, drain and dry, season with salt and pepper, spread with butter and broil quickly over a clear fire. Add more butter and serve quite hot.

**FISH CHOWDER.**—Take a small piece of pork, cut in squares and put in the bottom of a kettle. Then take your fish (about three pounds will make a good sized chowder) cut it into pieces (larger squares than the pork), lay enough of these on the pork to cover well, then a layer of potatoes, next a layer of Boston crackers split, on this pepper and salt. Above this put a layer of pork and repeat the order given above until the materials are all exhausted. Let the top layer be buttered crackers; pour on boiling water until covered and cover the kettle. Keep boiling half an hour; five minutes before dinner, dredge well with flour and pour on a pint of milk. This will make the genuine Rye beach fish chowder.—*Mrs. C. H. Gilman.*

**CREAM SALMON.**—Boil two pounds of salmon until tender in salt and water, put one-half teacupful of cream into a double boiler and thicken with three tablespoonfuls of corn starch, one teaspoonful of chopped parsley, half a teaspoonful of chopped onion, a little celery sauce, cayenne pepper, white pepper and a sprig of mace. Take three eggs, beat them lightly and mix with the picked salmon, butter the mould well; place this mixture in and steam one hour. Dressing is one teacupful of milk, a little piece of onion, little mace, season to taste, thicken with the yolks of three eggs and three tablespoonfuls of butter. Pour into the center of the mold.

**CREAMED FISH.**—Boil a white fish weighing four pounds in salted water. When done remove the skin and flake it leaving out the bones. Boil one quart of thin cream, mix butter size of a walnut with three tablespoonfuls of flour and stir it smoothly in the cream, adding two or three sprigs of parsley, half an onion chopped fine, a little cayenne pepper and salt; stir over the fire until it thickens. Butter ramekin dishes and put in alternate layers of fish and dressing; sprinkle bread crumbs over the top and bake until brown.

COD FISH ON TOAST.—Take a bowl full of shredded cod fish, put this in cold water in a skillet, let it come to a boil, then turn into a colander to drain. Turn into a skillet again with a little cold milk, season with butter and pepper, stir smooth a table-spoonful of flour with a little cold milk added and let it boil for a moment; turn this onto buttered toast on a platter.—*Mrs. R. McMillan.*

COD FISH BALLS.—Pick fine one quart bowl of cod fish, let it simmer on the back of the stove a little while; then boil six good sized potatoes, mash fine and mix, while hot, with the fish thoroughly; season with pepper, salt and butter; add three eggs well beaten and drop in hot lard; serve in a napkin; lay the napkin on a platter and the balls on the napkin to absorb the grease.—*Mrs. George Haney.*

FISH BALLS.—Two cups of fish, four large potatoes, two eggs, two teaspoonfuls of butter, a little pepper; tear up the cod fish into small pieces, the finer the better; put raw potatoes in a kettle with fish on top; cover with boiling water and cook until the potatoes are tender. Drain off the water and mash together well; add butter, pepper and perhaps a little salt. Beat eggs together and then beat lightly into the fish and potatoes and mix up lightly. Have ready hot lard and drop in the mixture a small spoonful at a time until a nice brown. Serve with napkin under them.—*Mrs. G. S. Peck.*

FISH CAKES.—One pint of salt cod fish picked fine, two pint bowls of whole raw potatoes. Put together in cold water and boil until the potatoes are thoroughly cooked. Drain off all the water, mash with a potato masher, add a piece of butter the size of an egg, two well beaten eggs and a little pepper. Mix well with a wooden spoon. Have a frying pan ready with boiling lard or drippings, into which drop the mixture by spoonfuls and fry brown. Do not freshen the fish before boiling.—*Mrs. Wm. Edwards,*



# SHELL FISH

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## REMARKS.

Oysters are in season from September to May, but clams are considered good the year around. All shell fish should be strictly fresh. In choosing lobsters take the tail and pull it away from the body. If it is elastic and springs back, the lobster is fresh. Crabs should be alive when cooked to insure their freshness.

OYSTERS ON THE HALF SHELL—Scrub the shells thoroughly and open by pushing a short knife blade around the edge of the shell and prying it open; remove half the shell and carefully loosen the oyster from the other half; drain off the liquor and remove any pieces of shell that might have broken in the opening; fill plates with finely chopped ice and place from four to six oysters on each plate, according to size. Serve a quarter of lemon on each plate and pass horse-radish, Oscar or mignonette sauce, also thin slices of spread brown bread and butter.

OYSTER COCKTAIL.—Drain the oysters in a colander, and for eight medium sized oysters, take two teaspoonfuls of home-made catsup, two teaspoonsful of lemon juice, one teaspoonful of Worcestershire sauce, one-fourth of a teaspoonful of grated horse-radish, three drops of tobasco sauce and one-half teaspoonful of salt. Mix well together, thoroughly chill and serve in cocktail glasses. This amount will only serve one person. .

STEWED OYSTERS—Take one quart of liquid oysters, put the liquor (a teacupful for three) in a stew pan and add half as much more water, salt, a good bit of pepper, a teaspoonful of rolled cracker for each. Put on the stove and let it boil; have your oysters ready in a bowl; the moment the liquor boils, pour in all your oysters, say ten for each person, or six will do. Now watch carefully and as soon as it begins to boil take out your watch,

count just thirty seconds and take your oysters from the stove. You will have your big dish ready with one and one-half tablespoonfuls of cream or milk for each person. Pour your stew on this and serve immediately. Never boil an oyster in milk if you wish it to be good.—*Delmonico*.

FRIED OYSTERS—Take large oysters, wash and drain, dip them into flour, put into hot frying pan with plenty of lard and butter, season with salt and pepper, fry brown on both sides. Fried in this way are similar to broiled oysters—*Miss Belle Robbins*.

FRIED OYSTERS.—Drain the oysters and cover well with finest of cracker crumbs, season with salt and pepper, let them stand one-half hour, then dip and roll again in the meal; fry brown in a good quantity of lard and butter.—*Mrs. Mary Bentley*.

PANNED OYSTERS—Arrange in a dripping pan rounds of delicately toasted bread, pour over each piece just enough of the oyster liquor to moisten. Onto each piece of toast put as many oysters as it will conveniently hold. Sprinkle with pepper and salt and small piece of butter; roast in a quick oven until oysters begin to shrivel, add a little melted butter and serve quite hot in the tins they are roasted in.

TO ROAST SHELLED OYSTERS.—The large oysters are preferable for roasting. Use those that are fresh and unopened; scrub and wash with a brush the shells well, then lay in baking pan deep side of shell down and roast in a quick oven or on the top of the stove until the shells crack open. Remove the upper half of the shell, season oysters with salt, pepper and a little hot, melted butter and serve immediately as they soon become cold.

ESCALLOPED OYSTERS—Take three pints of fresh oysters, have a pudding dish buttered, sprinkle the bottom with crackers rolled fine, then put in a layer of the oysters, sprinkle salt and pepper over them, then cracker crumbs and small pieces of butter, continuing to do this until all the oysters are used, having cracker crumbs and butter on the top. Bake three-quarters of an hour in a brisk oven.—*Mrs. M. I. Arms*.

ESCALLOPED OYSTERS—Put a layer of bread crumbs in baking dish, then a layer of oysters, then small pieces of butter and sprinkle of salt, and so on until the pan is full. Beat one egg light, add enough cream to make one cupful and pour on the top after the dish is full; have a layer of crumbs on top; use plenty of butter and all the liquor of the oysters.—*Miss Caddie Borts.*

TO BROIL OYSTERS—Select good sized oysters that are fresh, drain in colander, dip each one in melted butter, place in a fine wire broiler and broil over a clear fire, season with salt, pepper and more melted butter. Serve hot on slices of toast slightly buttered and dip for a second only in hot water.—*Mrs. Henry Wick.*

OYSTER POT PIE.—Have ready nice, light raised biscuit dough cut into small squares, season the oysters well with butter, pepper and salt, thicken them with a little flour. Drop in the pieces of dough and boil until done. These may be baked in the oven in a pudding dish allowing the dough to brown on top.—*Mrs. John McCurdy.*

OYSTER PIE—Line a deep dish with pastry, fold a towel in the dish, put on the top crust and bake; stew the oysters, add a little thickening and a well beaten egg. When the pastry is done, remove the top crust, take out the towel and pour in the oysters; put the cover on and serve. Both pastry and oysters should be ready at the same time.—*Mrs. Mason Evans.*

OYSTER PIE—Allow one can of oysters for two pies, roll out your pastry and put in your pie pan or dish, then put in oysters and cut up a piece of butter—the size of an egg for each pie—into small pieces; season with salt and pepper. Sprinkle a tablespoonful of flour in each and roll out a top crust. Bake from three-quarters of an hour to one hour.—*Mrs. H. B. Wick.*

OYSTERS ON TOAST—To one quart of oysters washed and drained, add three pints of milk, put in a kettle on the stove and stir it to prevent burning; have ready a tablespoonful of flour stirred smooth in cold milk or cream; add this and season with pepper, salt and butter to taste. Cook a few minutes and pour over buttered toast on a platter.—*Mrs. R. McMillan.*

OYSTER PATTIES—Line small pattie pans with puff paste; into each pan put six oysters, piece of butter, pepper and salt, sprinkle over a little flour and hard boiled eggs chopped (allowing about two eggs for six patties), cover with an upper crust, notch the edges and bake. Serve either in the pans or remove them to a large platter.—*Miss Laura Wick.*

OYSTER PATTIES—Make patties from rich puff paste by cutting with a goblet into tarts; bake and while hot fill with the oysters prepared in the following manner: Drain a pint of oysters in the colander, add to the liquor sufficient water to make one quart of liquor; set on the stove until it boils, then add the oysters, let them boil well, then add pepper, salt and a lump of butter the size of an egg. Just before taking from the fire, stir in three tablespoonfuls of rolled cracker, then fill the patties. This will make twelve patties.

OYSTER FRITTERS—One and one-half pints of sweet milk, one and one-quarter pounds of butter, four eggs (the yolks must be beaten well together,) to which add milk and flour, then stir the whole well together, then beat whites to a stiff froth and stir them gradually into the batter; take a spoonful of the mixture, drop an oyster into it and fry in hot lard, let them be light brown on both sides. Clams can be used instead of the oysters.

OYSTER CROQUETTES—Take the hard end of the oysters, leaving the other end in nice shape for a soup or stew; scald them, then chop fine and add an equal weight of potatoes rubbed through a colander. To one pound of this add two ounces of butter, one teaspoonful of salt, half a teaspoonful of pepper, half a teaspoonful of mace and one-half gill of cream; make in small rolls, dip in egg and grated bread and fry in deep lard.—*Mrs. W. J. Hitchcock.*

SLICED OYSTERS.—Put the oysters—with as little liquor as possible—in a kettle with a little salt and let them scald; then scald the liquor from the oysters with vinegar and spices and pour over the oysters when cold.—*Mrs. J. G. Butler.*

CREAMED OYSTERS WITH CELERY.—Put three tablespoonfuls of butter into a sauce pan and as soon as it is hot, add one cup of celery cut in small pieces; simmer for fifteen minutes, then add



one-half cup of oyster liquor, one-half cup of cracker crumbs, one-half cup of cream, and salt and paprika to taste; let this just come to a boil, then pour in a pint of oysters; leave them in long enough for the edges to curl, then serve on toast or crackers.

DEVILLED CLAMS.—Chop fifty clams very fine, take two tomatoes, one onion, chop equally fine, a little parsley, thyme and sweet marjoram, a little salt, pepper and bread crumbs, adding the juice of the clams until the mixture is the consistency of sausage; put it in the shells with a lump of butter on each, cover with bread crumbs and bake one-half hour.

STEAMED CLAMS.—Scrub clams well in several waters, let them stand in a big pan of water with a handful of salt, put in an iron pot with a cup and a half of cold water, a pinch of salt and a little pepper; cover, let boil about six minutes after it begins to boil. Place clams whose shells have opened onto a hot platter, serve with seasoned melted butter in a cup with a little of the clam broth.

BOILED LOBSTER.—Boil small live lobster in boiling water for twenty minutes; when cold, open and serve in shells with either French or mayonnaise dressing.

BROILED LOBSTER.—Lobster to be tender should be taken while alive, washed thoroughly, then with a sharp knife split down the middle of the back from the head to the extreme end of the tail; remove the sand-bag, break the large claws, fill the meat from them into the body of the lobster, spread with butter, place on a double broiler and broil over a quick fire, the meat side near to the fire. When nicely browned, sprinkle with salt and pepper and serve immediately with hot, melted butter.—*Mrs. Henry Wick.*

DEVILLED LOBSTER.—Five pounds of lobster boiled, one pint of cream, two tablespoonfuls of butter, two of flour, one teaspoonful of mustard, salt and pepper. Boil the cream in the double boiler, when boiling add flour and butter rubbed to a cream, salt, pepper and mustard; cook two minutes, add lobster cut in pieces rather small, cook one minute. Fill the shells, cover with bread crumbs and grated cheese, put in a dripping pan and brown in a hot oven until the cheese melts—about twenty minutes.—*Mrs. P. B. Owen.*

LOBSTER CUTLET.—Mince the flesh of lobster fine, season with salt, pepper and spices; melt a piece of butter in the sauce pan, mix with it one tablespoonful of flour, add the lobster, finely chopped parsley, mix with some good stock, remove from the fire and stir into it the yolks of two eggs, spread out the mixture and when cold cut into cutlets. Dip carefully into beaten egg, then into fine baked bread crumbs, let them stand an hour, repeat and fry a rich brown; serve with fried parsley.

LOBSTER CHOWDER.—Three pounds of lobster chopped not very fine, three crackers pounded very fine; mix crackers and lobster together and add butter the size of a small egg, a little salt and red pepper, work all well together; boil one quart of milk and pour this gradually over the paste, stirring all the time, then put in the chopped lobster, boil up and serve at once.—*Mrs. H. W. Ford.*

LOBSTER A LA NEWBURG.—One pint of lobster, one-quarter pound butter, one cup cream, three yolks of eggs, one-quarter cup sherry, salt and pepper to taste. Melt butter and lobster and salt and pepper; when lobster is heated, add the cream; when the cream is smoking hot, stir in the beaten yolks of the eggs as rapidly as possible; when sauce thickens, add the wine.—*Miss Isabelle McCurdy.*

LOBSTER A LA NEWBURG.—Take the meat of a three-pound lobster (previously boiled), cut into blocks, rub one tablespoonful of flour smooth with one-quarter pound of butter, add one gill of cream and the yolks of four hard boiled eggs rubbed smooth; stir over the fire until it begins to thicken. When taken from the fire, add salt, cayenne pepper and four tablespoonfuls of sherry wine.—*Mrs. Rorer.*

STUFFED LOBSTER.—Boil a lobster from twenty minutes to one-half hour according to size; when cold, take the meat from the shell and cut up fine; leave the front of the shell in one piece being careful not to break off the whiskers, saving the legs to garnish the back; cook together in a skillet three tablespoonfuls of butter and two of flour, add three tablespoonfuls of chopped onion and two of chopped parsley, then add the lobster meat, take one quart of cream beaten together with the yolks of three eggs, add this to the mixture and if not sufficiently moist, enough more

cream to make very, very soft, grate over a dash of nutmeg, the juice of one lemon, season with salt and paprika, let stand until very cold, then fill the shells and cover with seasoned butter crumbs and flakes of butter on top, brown in the oven and serve. This recipe is for about ten very small lobsters.—*Mrs. C. F. Hofer.*

LOBSTER RISsoles.—Boil the lobster, take out the meat, mince it fine, pound the coral smooth and grate, for one lobster, the yolks of three hard boiled eggs, season with cayenne pepper and a little salt; make a batter of milk, flour and well beaten eggs—two tablespoonfuls of milk and one of flour to each egg. Beat the batter well, mix the lobster with it gradually until stiff enough to roll into balls the size of a walnut; fry in fresh butter or best salad oil and serve.

LOBSTER CROQUETTES.—Chop the meat from two boiled lobsters fine, a heaping tablespoonful of butter, a small teaspoonful of flour and a teaspoonful of finely chopped onion fried a light brown; pour in three-quarters of a pint of cream, part at a time so it will not be too moist, put in about three teacups of lobster meat, let it boil up, season with salt and paprika, make as soft as possible; let it get cold, season with a teaspoonful of lemon juice, form in pyramid shaped croquettes and cook in deep lard; garnish with small lobster claws.—*Mrs. M. I. Arms, Jr.*

SOFT SHELL CRABS.—Lift the shell and extract the spongy substance on the back and pull off the loose shell on the other side which is called the "apron;" if sandy, wipe with a damp cloth but do not let them lie in water; dip them in beaten egg and cracker crumbs and fry about ten minutes in hot lard, drain and serve hot with sauce tartare. Some prefer them fried plain.

CRAB A LA NEWBHRG.—Melt two tablespoonfuls of butter, stir in two tablespoonfuls of flour and one cup of cream stirred thick and smooth, add two cups of crab meat flaked, let it heat over boiling water ten or fifteen minutes, add salt, paprika and lemon juice to taste. Just before serving, stir in the yolks of two eggs beaten with one-quarter cup of cream and let it cook until the eggs are thoroughly blended.

SCALLOPS A LA POULETTE.—One pint of scallops, one cup of milk, two egg yolks, two tablespoonfuls of butter, one cup of

cream, two tablespoonfuls of flour, two tablespoonfuls lemon juice, one-quarter tablespoonful of salt and pepper, one tablespoonful of chopped parsley. Cover the scallops with cold salt water and let stand one hour; drain and cover with boiling acidulated water and let stand five minutes; let drain and dry, melt butter without burning, add the flour stirred until smooth and well cooked, add milk stirred until smooth, add the cream and the scallops, cook until the sauce thickens, add lemon juice, salt, pepper and parsley. Serve at once on toast.

# MEATS

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## REMARKS.

In selecting beef choose that of a fine, smooth grain, of a bright red color and white fat.

The flesh of good veal is firm and dry and the joints stiff.

The flesh of good mutton or lamb is a bright red with the fat firm and white.

If the meat of pork is young, the lean will break on being pinched; the fat will be white, soft and pulpy.

**ROAST BEEF.**—The best pieces for roasting are the sirloin and standing rib. Pour a very little water into the dripping pan with which baste the meat frequently while roasting; also turn it that all sides may cook alike; roast in a quick oven allowing fifteen minutes to each pound; when done, take up the meat, pour off the fat from the gravy and thicken with a little flour mixed smooth with a little cold water, let it boil and send to the table in a gravy dish. Do not salt the roast until a short time before removing from the oven as salt extracts the juice. Some prefer the beef basted only with the beef drippings.

**YORKSHIRE PUDDING TO SERVE WITH ROAST BEEF.**—Three eggs well beaten, to which add nine tablespoonfuls of flour, a small teaspoonful of salt and beat up with milk until about the consistency of thick cream. This batter pour into the pan in which the beef has been roasted having enough grease (which must be hot) to bake it. Bake in a quick oven.—*Mrs. Wm. Bonnell.*

**BOILED OR STEWED BEEF.**—Take a piece of beef from the shoulder weighing five or six pounds and cut into pieces as large as your fist; put into a kettle and a little more than cover with cold water; when it comes to a boil, set it back on the stove and let simmer gently for about three hours keeping it covered. when the meat is tender, thicken the gravy with butter rubbed



smooth with a little flour until the consistency of thick cream; place meat on a platter and pour gravy over.

**BEEF STEAK BROILED.**—Choose sirloin or tenderloin steaks from one to two inches thick, lay on a gridiron and broil over a clear fire; when done put on a warm platter with plenty of butter, sprinkle with salt and pepper. Beef steak should be eaten as soon is cooked to be in perfection. Thin slices of salt pork or breakfast bacon broiled and served with the steak is an improvement.—*Mrs. G. B. Woodman.*

**BEEF STEAK FRIED.**—Steaks for frying should be cut thinner than for broiling; put part lard and part butter into a skillet, let it get very hot, put in the steak, season with salt and pepper and let fry until nicely browned; lay on a hot platter and make a gravy to pour over the meat by pouring into the frying pan a little hot water; slice raw onions thin, lay on the steak and pour the hot gravy over them and serve immediately.—*Mrs. W. S. Bonnell.*

**BEEF STEAK WITH OYSTERS.**—Broil a sirloin or tenderloin steak, season, take one quart of oysters, drain off all the liquor, put them int a stew pan with half of a small cup full of butter, or less butter and a little sweet cream, salt and pepper enough to season; let them boil and turn them over the steak on the platter. Oysters broiled and laid on the steak are very nice.—*Mrs. M. I. Arms.*

**A NEW ENGLAND BOILED DINNER.**—Select a thick piece of corn beef from the round of shoulder weighing from six to eight pounds. Wash in cold water and put over the fire in a large pot with sufficient cold water to cover it three or four inches. Set the pot where its contents will slowly reach the boiling point and boil very gently for four hours from the time it is first placed on the fire. After the meat is put on to cook, peel a dozen medium sized potatoes, four turnips, scrape four carrots and four parsnips; trim and wash a firm head of cabbage, cut its stalk out without breaking and bind with a tape to keep whole while cooking. As fast as the vegetables are prepared, lay them in cold water until needed for cooking. If onions are used, they should be boiled in a separate sauce pan. When the meat begins to boil, the scum which rises to the top should be carefully skimmed off

and a medium sized red or green pepper put into the pot. The pot should be large enough to hold both meat and vegetables. The vegetables are to be added to the meat in proper succession allowing time for each kind to cook; carrots, parsnips and turnips about two hours; cabbage and onions one hour; potatoes one-half hour. When the boiled dinner is cooked, the meat is placed in the middle of a large platter and the vegetables arranged around. A piece of salt pork is sometimes boiled with the beef.

**ROLLED BEEF.**—Remove the bone and fat from a sirloin steak cut about one inch thick, lay out flat and spread with a rich bread stuffing with a few scraps of any kind of cold meat and a very little salt pork chopped fine; roll carefully to prevent dressing from pushing out at the sides, tie firmly with a cord, dredge well with flour, salt and pepper; have a little hot fat in the skillet, put the roll into this turning until all sides are brown; then remove to a baking pan, slice one onion, one small carrot very thin, two tomatoes cut up and a teaspoonful of chopped parsley; lay on top of the beef, add a little stock to the pan and roast slowly about two hours, basting often. When done, if gravy is not thick enough, add a little flour; remove the string before serving.

**PLANKED STEAK.**—Broil a sirloin steak two and one-half inches thick. Have ready, cooked and hot, one dozen potatoes mashed, one can of peas, one dozen small onions and three carrots. Place this steak on a hot plank and pipe the potatoes around it through a pastry tube, then put the other vegetables inside the ring of potato. Brush over the potatoes and onions with beaten yolks of eggs diluted in milk and set the whole into the oven long enough to reheat the potatoe and brown the edges delicately. Remove the plank from the oven, cover the edges with a napkin and serve on a platter at once.—*Mrs. R. McCurdy.*

**BEEF A LA MODE.**—Take a round of beef, remove the bone from the middle, also all the gristle and tough parts about the edges; have ready one-half pound of fat salt pork cut into strips as thick and long as your finger, prepare a nice dressing the same as for stuffing a turkey. With a thin, sharp knife make perpendicular incisions in the meat about one-half an inch apart, thrust into them the pork and work in with them some of the

dressing; proceed thus until the meat is thoroughly plugged. Put it into a baking pan with a little water at the bottom, cover tightly and bake slowly four hours. Then uncover and spread the rest of the dressing over the top and bake until a nice brown. After taking up, thicken the gravy and pour over the beef; it should be sliced horizontally; it is good either hot or cold.—*Mrs. John McCurdy.*

A LA MODE BEEF.—Three pounds of beef, raw, chopped fine, two slices of bread chopped fine, two eggs well beaten, one cup of milk, one tablespoonful of black pepper, one tablespoonful of salt, a piece of butter the size of an egg; bake two and a half hours, slice and eat cold.—*Mrs. T. H. Wilson.*

BEEF OMELET.—Three pounds of beef, three-quarters pound suet chopped fine, salt, pepper and a little sage, three eggs, six Boston crackers rolled; make into a roll and bake.—*Mrs. W. S. Matthews.*

BEEF OMELET.—Three pounds beef chopped fine, three eggs, one pint bread crumbs, one tablespoonful of salt, one tablespoonful pepper, one tablespoonful butter, sage to taste. Mix together and mold into a loaf, place in a pan with hot water enough to keep from burning and stuff bits of butter around it; cover until nearly done, then let it brown. Bake about two hours.—*Mrs. E. L. Kanengeiser.*

BEEF BRAWN.—Take a nice boiling piece of beef, boil until quite tender; when cool, remove the bone, chop fine, strain the liquor in which the beef has been boiled, let it stand until cool, skim off the fat and add to the liquor the chopped beef; season with salt, pepper and a little butter and sage or sweet marjoram if liked. Let it simmer until almost dry, press into a dish, when entirely cold slice.—*Mrs. R. McMillan.*

SPICED BEEF.—Take a piece of round and cut out the bone; tie a string around it to keep it firm; take four ounces of salt-petre finely powdered and rub into the meat; put into a crock, cover and let stand two days. Next rub thoroughly with salt, return to the crock and let it stand eight days; then take an ounce of powdered mace, a grated nutmeg, one ounce pepper, one-half ounce of cloves light weight. Miz these spices well together with one pound of brown sugar; rub this thoroughly through the beef, which will be ready to cook the next day.

Then fill the opening with herbs, take one-half pound of beef suet, flatten it by pounding with the rolling pin, lay it in a broad earthen pan with the suet under and over the meat. Over this put a sheet of white paper and cover with a plate, set it in a hot oven and cook five hours or until it is thoroughly cooked. It is excellent cold.—*Mrs. W. J. Hitchcock.*

MIGNONS OF BEEF.—Cut a pound of well trimmed tenderloin into five slices, remove the skin and press into round shapes; brush with oil or melted butter and broil about six minutes on both sides; season, salt, pepper, butter and chopped cress. Place on a platter around a pile of small potato balls cooked a la maitre d'hotel.—*Mrs. W. J. Sampson.*

DEVILLED BEEF.—Take slices of cold roast beef, lay them on hot coals and broil; season with pepper, salt, and serve while hot with a small lump of butter on each piece.—*Mrs. H. B. Wick.*

HAMBURG STEAK.—Put through a meat grinder small pieces of beef, either from the round or shoulder; when ground, to one pound of meat add one teaspoonful of salt and one-half teaspoonful of pepper; form into small cakes with the hand and either broil on both sides over a clear fire or saute in half lard and butter. Have some nicely browned sauted onions, place a spoonful on each meat cake and serve very hot.

TO COOK A FILLET OF BEEF.—Procure a nice fillet of beef, sear the outside in a hot pan to retain the juices. Thin slices of salt pork may be laid over the beef and baste with a cup of beef stock in the bottom of the pan. Half an hour is sufficient time if oven is hot as should be. Serve with mushroom sauce.—*Mrs. J. H. McEwen.*

MUSHROOM SAUCE.—Put a tablespoonful of butter in a sauce pan. Stir in a tablespoonful of flour and cook. Add half a cup of beef stock and a part of the juice from a can of mushrooms. Add pepper and salt and a few drops of lemon juice. Put in mushrooms and simmer a few minutes.—*Mrs. J. H. McEwen.*

GROUND BEEF FOR BREAKFAST.—Procure a good round steak and cut in pieces and put through a meat grinder; put this into a skillet over a hot fire and stir constantly until all particles are just cooked enough to not be rare; season with a little salt and pepper and a small piece of butter and serve very hot; if allowed to stand will become tough and hard.

HASH.—Chop fine cold boiled or roast beef, veal or mutton; take out any particles of gristle; pare and cut into small dice cold boiled potatoes; mix together half and half, put into a porcelain lined skillet, season well with salt and pepper, almost cover with cream and let simmer slowly fifteen or twenty minutes or long enough for the cream to thicken; add a small piece of butter just before taking from the fire. A little stock can be used instead of the cream. Let fry to skillet and serve brown scrapings with it. It is a mistaken idea that good hash can be made from any kind of meat.

CORN BEEF HASH.—Proceed the same as for beef hash, using the corn beef.

TO CURE BEEF OR TONGUES.—Six pounds salt, three pounds sugar, one-quarter pound saltpetre, four gallons of water. Scald the mixture, skim it, and when cold put the beef into it. The round to be used for drying should be taken out at the end of three weeks and either smoked or dried. The tongues can be left in for a longer time.—*Mrs. J. G. Butler.*

SMOKED TONGUE.—Soak them over night, if very hard, longer; cover with water, boil slowly three or four hours or until tender; peel off the skin while warm, when cold slice thin.

BRAISED TONGUE.—Take a fresh beef tongue and make a hole in the little end of it, put a cord through and draw the big and little ends of the tongue together and tie firmly. Put the tongue in a kettle and cover with good rich stock, season with pepper and salt and boil slowly until tender (about two hours.) Set off the stove and let the tongue lay in the stock until cold. (The stock will do for soup.) Then skin the tongue, put in a kettle with a pint of very rich beef stock, one gill of Madeira wine, one cup of onion, carrot and a stock of celery (chopped fine and fried in a teaspoonful of melted butter) and half a cup of ripe tomatoes. Let simmer slowly for one-half hour and serve.—*Mrs. S. Stevenson.*

DRIED BEEF IN CREAM.—Shave the beef very thin, pour over it boiling water, let it stand for a few minutes; pour this off and pour on good rich cream; let it come to a boil; if you have no cream use milk and butter and thicken with a very little flour. Season with pepper and serve on toast or not, as you like.—*Mrs. W. S. Bonnell.*



FRIZZLED BEEF.—Shave dried beef very thin, put into a frying pan when good and hot; put in the beef and shake or stir until heated through; season with pepper. Serve in this way, or just before serving beat one egg light and stir in.

TO CURE TONGUES.—Scald together three quarts salt, one of molasses, one of brown sugar and two ounces of saltpetre in six quarts of water; strain into a jar; when cold, wash and trim your tongues and drop them into the brine keeping them covered by putting a plate over them. Let them remain at least six weeks in the brine, when they may be taken out, wiped dry and strung ready for smoking.—*Mrs. C. D. Arms.*

DEVILLED KIDNEY.—Prepare two beef kidneys, cut up and parboil one hour. In an iron frying pan fry four slices of bacon and one onion until all are well browned; then put in the pieces of kidney and brown that also; season with a teaspoonful of salt and a little thyme and a pinch of powdered nutmeg; dredge all well with flour, add one cup of tomato, one cup of water, cover closely and simmer slowly one hour.—*New Orleans.*

TO DEVIL MEATS.—To “devil” anything is to make it very hot by means of cayenne pepper, black pepper, mustard, etc., as well as by fire. Cold meat is devilled by sprinkling it with mixed cayenne, black pepper and salt, then rubbing the meat with French mustard and making it hot through over a grid-iron. Sometimes the pepper, etc., is mixed with butter, the meat cut in gashes and the mixture inserted in the gashes, then grilled. Drum sticks of fowls should be cut in gashes long-ways, the mixture inserted—say French mustard and cayenne—then buttered and grilled.

## VEAL

ROAST VEAL.—Take a loin of veal, make a stuffing the same as for roast turkey, fill the flank with the stuffing and secure it firmly onto the loin; rub the veal with salt, pepper and a little butter, put it into a pan with a little water; while roasting, baste frequently, letting it cook until thoroughly done, allowing two hours for a roast weighing from six to eight pounds; when done, remove the threads before sending to the table. Thicken the gravy with a little flour.

VEAL CUTLETS.—Cut into nice pieces, season, dip in egg, then bread crumbs with a little lemon and parsley chopped fine; have plenty of grease in your pan hot; fry brown on one side, then turn over, make a rich brown gravy in another vessel and serve; garnish with parsley and lemon.—*Mrs. Francis.*

VEAL CUTLETS.—Choose the cutlets from the round, cut about one-half an inch thick, brush them with egg, season, fry a light brown in lard and butter, pour over gravy made by pouring into a sauce pan a cupful of cream.—*Mrs. Jonathan Warner.*

VEAL LOAF.—Three pounds veal, ground fine, one-quarter pound salt pork with the veal, one cup milk, two eggs, one tablespoonful of black pepper, one tablespoonful salt, crumbs of two large slices of bread, butter the size of an egg. Bake two and one-half hours. Mix the veal, pork, bread crumbs, salt and pepper well together, add butter melted, then the milk; last, the eggs beaten. Mix all thoroughly with hands; let stand in pans to cool.—*Mrs. J. M. Bonnell.*

VEAL LOAF.—Three pounds raw veal chopped very fine, three eggs beaten very lightly, three tablespoonfuls cream; mix the eggs and cream together, four pounded crackers; mix with veal one teaspoonful pepper, one large tablespoonful salt, one large tablespoonful parsley or sage. Bake two and one-half hours in a deep pan; put cracker crumbs, a little butter and some water on top.—*Mrs. Frederick C. Evans.*

VEAL OMELET.—Three pounds veal chopped fine, six tablespoonfuls rolled crackers, two eggs, three tablespoonfuls cream, pepper, salt and butter; mix into a loaf, spread with butter, egg and flour and bake about one hour.

VEAL CROQUETTES.—Mince veal fine, mix one-half cup of milk with one teaspoonful flour and piece of butter the size of an egg; cook until it thickens, stir into the meat, roll into balls, dip in egg with a little milk stirred in, roll in brown bread crumbs, fry in hot lard.

VEAL BIRDS.—Remove the fat, skin and bone from very thin slices of veal, then pound until one-quarter inch thick, trim in pieces  $2\frac{1}{2}$  by 4 inches, chop the trimming fine with a square inch of salt pork; for each two birds add half as much more bread crumbs as you have chopped meat. Season high with

salt, pepper and sweet herbs, lemon juice, paprika and onion juice; moisten with a little hot water, add an egg beaten, spread the mixture on each slice of veal nearly to the edge, roll up tightly and fasten well with tooth pick, dredge with flour, salt, pepper and saute a golden brown in butter, then half cover with cream and cook very slowly until tender. Serve on toast, garnish with toasted points, lemon and parsley.

VEAL CHEESE.—Take equal quantities of sliced boiled veal and sliced boiled tongue; pound each separately in a mortar adding butter as you do so; mix them in a stone jar, press it hard and pour on melted butter; keep it covered in a dry place. When cold, cut in thin slices for tea or lunch.

SCOTCH CALLOPS.—Cut veal into thin slices, beat with a pounder, dip them into yolk of egg and fry brown; have ready warm to pour over them, one-half pint of gravy, two large spoonfuls of cream, the yolk of one egg, a very little flour and butter stirred smooth; season, stew until of a fine thickness.

MOCK TERRAPIN.—Half a calf's liver, season and fry brown, hash it but not very fine, flour it thickly, then add a teaspoonful of mixed mustard, a little cayenne pepper, two hard boiled eggs chopped fine, a lump of butter the size of an egg, a teacup of water; let it boil a minute or two. Cold veal will do as well as liver.—*Mrs. R. W. Tayler.*

PATE DE VEAU.—Of veal, three and one-half pounds of fat and lean, a slice of salt pork about one-half pound, six small crackers powdered very fine, two eggs, a bit of butter the size of an egg, one tablespoonful of salt, one of cayenne pepper, one of black or white pepper, one grated nutmeg; chop the meat all very fine and mix the ingredients thoroughly, put in a dripping pan with a little water, make it into a loaf, bake about two hours basting it constantly; leave it to get cold and slice as head-cheese.—*Mrs. R. W. Tayler.*

BROILED CALVES' LIVER WITH BACON.—Procure a nice calf's liver, wash and cut in thin slices, broil over a clear fire with thin slices of breakfast bacon; season with butter, salt and pepper.—*Mrs. W. Scott Bonnell.*

VEAL HASH.—Take a teacupful of boiling water in a sauce pan, stir into it an even teaspoonful of flour wet in a tablespoonful

of cold water, and let it boil five minutes; add one-half teaspoon of black pepper, as much salt and two tablespoonfuls of butter and let it keep hot but not boil. Chop the veal fine and mix with half as much stale bread crumbs, put into a pan and pour the gravy over it; then let it simmer ten minutes. Serve this on buttered toast.—*Mrs. R. McMillan.*

FILLET OF VEAL (Roasted in the Pot).—Remove the bone and fill the cavity with a force-meat made of bread crumbs, a very little salt pork, chopped fine, sage, pepper, salt and ground cloves; lay in the pot a layer of slices of salt pork, put in the fillet, fasten with skewers, coover in the same manner, pour over a pint of good stock, cover down close and let it cook slowly two or three hours; then take off the cover, let it brown and serve.

VEAL STEAK.—Beat them until tender, then broil over clear, hot coals until a nice brown on both sides, season with salt, pepper and butter, send to the table while hot. A gravy made by stewing in a little hot water pieces of veal with a few oysters or mushrooms, seasoned, and poured over the steak is very nice.

BREADED VEAL CHOPS WITH TOMATO SAUCE.—Have the chops cut one-half inch thick from the loin of veal, dip into beaten egg and then into finely sifted bread crumbs, saute in half butter and half lard or sausage drippings. Serve with tomato sauce, poured over on hot platter.

## MUTTON AND LAMB

BOILED LEG OF MUTTON.—Put on in cold water with a little salt, boil two hours and a half; make a sauce of melted butter—a piece of butter the size of an egg stirred with a tablespoonful of flour well, then stir into it a pint of boiling water with a little parsley chopped fine; put into a sauce tureen on the table and garnish the dish with boiled cauliflower and parsley.

RAGOUT MUTTON.—Take two pounds of the shoulder of mutton, cut the meat into pieces about two inches square; to this add one large onion cut up, about five medium sized potatoes and two small carrots cut in slices; more than cover with water and cook until all are tender, then thicken the gravy with a little flour and butter stirred smooth together; season with salt and pepper.

HARICOT MUTTON.—Loin chop, fry until brown, dredge with flour, put into boiling water, or if you have it, weak soup, cut carrots into small pieces, then simmer for two hours, season with pepper and salt. Steak cooked in the same way is very nice.—*Mrs. Wm. Bonnell.*

BREAST OF MUTTON AND GREEN PEAS.—Select a breast of mutton not very fat, cut it into small square pieces, dredge it with flour and fry a fine brown in butter; add pepper and salt; cover it with water and set it over a slow fire to stew until the meat is perfectly tender; take out the meat, skim off all the fat from the gravy and just before serving add a quart of young peas previously boiled with the strained gravy and let the whole boil gently until the peas are done.

MUTTON CHOPS.—Have them trimmed from fat and skin, dip each one into beaten egg, then in pounded cracker, fry in hot lard or drippings. It is still better to bake them very slowly in the oven.—*Mrs. John McCurdy.*

ROAST LAMB.—Choose a hind quarter of lamb, stuff it with fine bread crumbs, pepper, salt, butter and a little sage. Sew the flap firmly to keep in place, rub the outside with salt, pepper, butter, a little of the stuffing and roast two hours. Serve with mint sauce.

CROWN ROAST OF LAMB.—The loin and ribs of lamb are required for this roast; have the butcher split the bones between the chops, then trim each bone down to the fleshy part of the chop; he should also cut off each bone to equal lengths, then form a circle of the chops and tie firmly together. Roast as you would a leg of lamb, basting frequently. When done, place on a hot platter, fill the center with green peas (previously cooked and seasoned with salt, pepper and butter), remove the string from the meat and cover each chop end with a paper frill.

TO GRILL A SHOULDER OF LAMB.—Half boil it, score it and cover it with egg crumbs and parsley seasoned; broil it over a very clear and slow fire or brown in an oven. Serve with tomato sauce.

BREADED LAMB CHOPS.—Grate plenty of stale bread, season with salt and pepper, have ready some well beaten egg, have a spider with hot lard ready, take the chops one by one, dip into



the egg, then into the bread crumbs, repeat it as it will be found an improvement; then lay separately into the boiling lard, fry brown and then turn, to be eaten with currant jelly or grape catsup.

BROILED LAMB OR MUTTON CHOPS.—Cut the loin into chops, remove a part of the fat and broil; season with salt, pepper and butter.—*Mrs. J. M. Bonnell.*

## PORK

ROAST PORK.—Procure a joint of fresh pork, score the skin in narrow strips; prepare a stuffing of fine bread crumbs, pepper and salt, and make incisions between the ribs and fill them with the stuffing, rub the joint well with sage, pepper, salt and bread crumbs. It will require about three hours to roast. Skim the fat from the gravy, thicken with a little flour and serve in a gravy boat.

TO ROAST YOUNG PIG.—Should be about six weeks old and should be killed two or three days before cooking; after thoroughly cleaning; soak from one to two hours in weak salt and water and let it hang over night. Make a stuffing of fine bread crumbs seasoned with butter, salt, pepper and sage, fill the pig full and sew up; fasten the legs to the side of the pig to give it a good shape, salt and pepper the outside and rub on a little melted butter; baste often until done. They are nicer baked in a brick oven than a stove; bake for three or four hours; the skin when done should be of a rich brown color and crisp.—*Mrs. Jonathan Warner.*

SPARE RIBS BAKED AND BROILED.—Season well with salt and pepper, bake in a quick oven three-quarters of an hour, baste often while baking. After taking up the ribs, pour off the fat from the gravy and thicken with a little flour. If liked, sprinkle a little sage over before baking. To broil crack the bones and broil over a clear fire taking care that the fire is not hot enough to scorch them.—*Mrs. M. Adelia Wick.*

PORK AND BEANS.—Take two pounds of side pork, not too fat nor too lean, to two quarts of marrow-fat beans; put the beans to soak the night before you boil them in a gallon of milk-warm water; after breakfast, scald and scrape the rind of the pork and put on to boil an hour before putting in the beans. As soon as

the beans boil up, pour off the water and put on one gallon of fresh water ; boil until quite tender adding more water if necessary. Great care must be taken that they do not scorch. When nearly as stiff as mashed potatoes, put into a baking dish, score the pork and put in the center. Brown in the oven one hour.—*Mrs. C. D. Arms.*

PORK AND BEANS.—Put the beans to soak in cold water the night before using ; the next morning parboil them, strain out of that water into a crock, put a small piece of salt pork in the center, pepper well and pour on boiling water until covered. They will be baked ready to eat in five hours. They are much improved by staying in the oven all day.—*Mrs. C. H. Gilman.*

PORK CHOPS OR TENDERLOIN.—Cut thin and cook thoroughly ; broil or fry plain or dip into yolk of egg and bread crumbs. Season with salt and pepper.

SAUSAGE.—To ten pounds of ground meat, four ounces of salt, one of pepper, half an ounce of powdered sage. Grind the meat very fine, the tenderloin is best but a fresh ham mixed with the tenderloin makes it very nice. Pack well in a stone jar.—*Grandma Wick.*

BROILED PIGS FEET.—Take the feet from young pigs, cut off the toes, single well, split and soak for twenty-four hours in good strong salt and water ; then scrape thoroughly ; boil until tender ; when cold, place on a wire gridiron and broil over a clear fire, season with salt, pepper, butter and serve with quarters of lemon.

PIGS FEET HASH.—Singe and scrape the feet, then wash clean and put them into salt and water to soak over night, then scrape again until they are perfectly clean and boil them till the meat falls from the bones ; chop with a knife, season with salt and pepper, pack in a crock and if the weather be cool it will keep some time. It can be sliced and eaten cold or put into a skillet and fried until brown.—*Mrs. H. B. Wick.*

PIGS FEET PICKLED.—Chop off the toes, soak over night in salt water ; in the morning scrape well, boiling till tender ; then take from the liquor, put into a croock, sprinkle with salt and to one dozen feet put two tablespoonsful of whole pepper, two grains of cloves and two of broken cinnamon ; while the feet are hot, cover with good, strong cold vinegar, cover and they will be ready for use in two or three days.—*Mrs. C. D. Arms.*

SCRAPPLE.—Clean and scrape a pig's head thoroughly, having previously removed the eyes, ears and the entire jaw, let stand in salt and water over night, then boil until the flesh falls from the bones and chop fine with a little sage, salt and pepper, and return to the liquor; add enough sifted corn meal to thicken, simmer until of the consistency of soft mush—not too thick to pour; put it in pans, when cold and stiff, slice and fry.

# HAMS

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## REMARKS.

For boiling, always select an old, small ham.

For broiling, choose one recently cured. Cold boiled ham should be cut as thin as possible, it is said so thin as to cover an acre. Grated ham is very nice on sandwiches. For luncheon, cold ham may be sliced very thin and rolled.

ROAST OR BAKED HAM.—Boil a good sized ham three hours. Then take off the rind or skin and put in dripping pan. Put over it one cup of sugar and one pint of vinegar and stick cloves into the ham. Bake one hour.—*Mrs. W. S. Bonnell.*

TO BOIL HAM.—Clean a ham well, tie in a cloth, put into cold water, cover up tight, boil hard five hours, then let stand until perfectly cold, never taking off the cover until cold. This is nice sliced.—*Mrs. Ann Hughes.*

VIRGINIA HAMS.—First wash well the hams in warm water; now place it in the boiler with say from eight to ten gallons of cold water; at the commencement of cooking you will be careful to only simmer very slowly for the first hour, then after steadily and regularly boil until the ham is soft and well done. To cook thoroughly a ten pound ham requires say four hours and other sizes in like proportion. Remove the skin while the ham is warm. If you do not find this good you need not blame me. Virginia hams should be kept ten days after boiling before slicing cold.—*Scott.*

TO BROIL HAM.—Cut thin slices about one-quarter inch in thickness, trim carefully the outside edges, lay on a gridiron and broil; while hot, sprinkle over it a little pepper and put pieces of butter on the top.

TO RENDER LARD.—Procure the finest of leaf lard, and after washing and scraping clean, cut into small pieces, put into a kettle with a very little water to prevent burning, let it cook slowly

until the fat is entirely drawn out and the pieces are brown and crisp and sink to the bottom of the kettle; strain carefully through a cloth, tie up and set away.

HOG'S HEAD CHEESE.—Clean a hog's head thoroughly, boil until tender; when it falls to pieces take out the bones, season with salt and pepper, press into a crock; when cold slice.—*Mrs. M. I. Arms.*

TO FRY SALT PORK.—Salt pork, with as little lean as possible, is best; slice thin and dip each slice in flour fried to a delicate brown in a hot skillet; serve at once.

TO SALT HAM OR SHOULDERS.—For every one hundred pounds of ham, take six ounces of salt-petre, two quarts of molasses and ten pounds of salt; mix well together, rub the hams with the mixture thoroughly, let them stand three weeks, then turn over and rub again. They will soon be ready for use.



# POULTRY

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## REMARKS.

Young, plump and well fed but not too fat poultry are the best. The skin should be fine grained, clear and white, the breast full-fleshed and broad, the legs smooth. The birds must be heavy in proportion to their size.

As regards duck and geese, their breasts must also be plump, their feet flexible and yellow. For boiling, white legged poultry must be chosen because when dressed their appearance is by far the most delicate. The greatest precaution ought to be taken to prevent poultry from getting at all tainted before it is cooked. It should be killed and dressed from eight to ten hours before cooking. Care must be taken to cook poultry thoroughly.

**BOILED TURKEY.**—Soak it in salt and water for an hour and a half to make it white; make a stuffing of bread crumbs and about half the quantity of suet, a little parsley and a little lemon peel chopped fine; scald the parsley in order to have it green; put all of these into the breast, tie lightly in a cloth and boil; a young turkey will boil in two hours, an older one will require, of course, a longer time. Garnish with parsley and lemon cut in slices. Serve with white sauce which is made as follows:

Take one cup of butter and melt it and while in the sauce pan shake in three tablespoonsful of flour until well mixed, then add one quart of milk stirring all the time till it boils.—*Mrs. Francis.*

**ROAST TURKEY.**—A turkey weighing not more than eight or nine pounds (young) is the best. Wash and clean thoroughly wiping dry as moisture will spoil the stuffing; take one small loaf of bread grated fine, rub into it a piece of butter the size of an egg, one small teaspoonful of pepper and one of salt, sage if liked; rub all together and fill the turkey, sewing up so that the stuffing cannot cook out; always put the giblets under the side of the

fowl so they will not dry up, rub salt and pepper on the outside, put into a dripping pan with one tea-cupful of water basting often, turning it till browned all over. Bake about three hours; have left in the chopping bowl a little stuffing, take out the giblets and chop fine, after taking out the turkey, put in a large tablespoonful of flour and stir until brown. Put the giblets into a gravy boat and pour over them the gravy.—*Mrs. C. D. Arms.*

TO BROIL TURKEY.—Select a very young and tender turkey—no others are fit for broiling. After washing and wiping dry, split down the middle of the back, open, pound a little to flatten out, then place on a broiler over a clear fire, the inside of the turkey towards the fire first; keep turning until nicely browned and cooked through; put into hot pan and work into the fowl butter slightly warmed, and salt and pepper.—*Mrs. Henry Wick.*

TURKEY, CHICKEN OR DUCK HASH.—Pick the meat from the bone of any cold, left over fowl; add to this an equal amount of cold stuffing and enough of the gravy or cream to moisten, let it cook for a few moments only, season and serve.

ROAST DUCK.—Prepare the same as for turkey, adding to the dressing two or three finely chopped onions. Serve with apple sauce.

ROAST GOOSE OR GOSLING.—Two ounces of onions and half as much green sage chopped fine, and one coffee-cupful of bread crumbs, a little pepper and salt, the yolks of two eggs. Do not quite fill the goose but leave room to swell; roast from one and one-half to two hours and serve with gravy and apple sauce.

ROAST CHICKEN.—Split down the back, season with salt and pepper and plenty of butter; pour a little water into the pan and while baking baste often, turning the chicken so as to nicely brown all over. When done, take up the chicken, thicken the gravy with a little flour and serve in a gravy boat. Chickens are nice stuffed and baked in the same manner as turkey.

FRIED CHICKEN.—Joint young tender chickens, if old, put in a stew pan with a little water and simmer gently till tender; season with salt and pepper, dip into flour and fry in hot lard and butter until nicely browned; lay on a hot platter and take the liquor in which the chicken was stewed, turn into the frying pan with

the brown gravy, stir in a little flour, when it is boiled stir in a teacup of sweet rich cream and pour over the chicken.—*Mrs. M. I. Arms.*

**TO BROIL CHICKEN.**—Only young tender chickens are nice broiled. After cleaning and washing them, split down the back, wipe dry, season with salt and pepper and lay them, inside down, on a hot gridiron over a bed of bright coals. Broil until nicely browned and well cooked through, watching and turning to prevent burning; broil with them a little salt pork cut in thin slices. After taking them from the gridiron, work into them plenty of butter and serve; garnish with the pork, slices of lemon and parsley.—*Mrs. J. M. Bonnell.*

**TO BROIL CHICKEN.**—Split them down the back and season with pepper and salt. Lay them over a very clear fire and at a great distance. Let the inside lie next the fire until it is about half done, then turn them and let them be of a fine brown. Let your sauce be good gravy with mushrooms and garnish with livers broiled, the gizzards cut, slashed and broiled with pepper and salt, or this sauce: Take a handful of sorrel, dip in boiling water, drain it and have ready half a pint of good gravy, a shallot shredded small and some parsley boiled very green. Thicken it with a piece of butter rolled in flour and add a glass of red wine. Then lay your sorrel in heaps around the fowls and pour the sauce over them. Garnish with lemon.

This quaint recipe is taken from "The Art of Cookery" by Mrs. Glasse Alexandria, 1812.—*Mrs. A. E. Kauffman.*

**FRICASSED CHICKEN.**—Cut and joint the chickens into small pieces, cover with water and boil till tender; then season with salt and pepper, mix three tablespoonsful of flour smooth with butter the size of an egg; stir this into a little of the gravy, then turn onto the chicken; let it boil and serve by turning on a platter over slices of bread or fresh soda biscuits cut in halves.

**A PRETTY WAY OF STEWING CHICKEN.**—Take two fine chickens, half boil them, then take them up in a pewter or silver dish. Cut up your fowls, separate all the joint bones one from another and then take out the breast bones. If there is not liquor enough from the fowls, add a few spoonsful of the water they were boiled in, put in a blade of mace and a little salt. Cover close with another dish, set it over a stove or chafing dish of coals, let it stew

until the chickens are cooked enough and then send them hot to the table in the same dish they were stewed in. This is a very pretty dish for a sick person; for a change it is better than butter and the sauce is very agreeable and pretty. You may do rabbits, partridges or moor game in this way.—*Mrs. A. E. Kauffman.*

A NICE WAY TO COOK CHICKEN.—Cut the chicken up, put into a pan and cover with water; let it stew as usual, when done, make a thickeneing of cream and flour, add butter, pepper and salt, have ready a nice short cake, baked and cut into squares, rolled thin as for crust; lay the cakes on the dish and pour the chicken and gravy over them while hot.—*Mrs. R. W. Tayler.*

CHICKEN PIE.—Stew the chicken and make the gravy the day before as hot chicken will make the lower crust soggy. Make pie crust as for any pie, roll lower crust very thin, sprinkle the pan well with flour to make the crust brown quickly, take the large bones out of the chicken, put into pie with cold gravy and cover with upper crust; have oven hot at first so lower crust will cook before the chicken can melt and soak in; then a slower oven and bake three-quarters of an hour.—*Mrs. W. S. Bonnell.*

CHICKEN PIE CRUST.—Three cups of flour, one and one-half cups of lard, one cup of water, two teaspoons of salt; rub three-quarters of a cup of lard into the flour—not until fine but leave it in lumps; add salt and wet with the water, then roll the rest of the lard in. Two chickens prepared and boiled, as you would for stewed chicken, until tender; for gravy mix two tablespoonfuls of flour and two of butter until smooth; thicken the gravy with this, season to taste, boiling a few minutes after thickening. Let the chicken and gravy stand until cool before putting on the crust and baking. Bake one-half hour.—*Mrs. W. S. Bonnell.*

CHICKEN POT PIE.—Cut and joint a fat chicken, cover with water and let it boil gently until tender; season with salt and pepper and thicken the gravy with two tablespoonful of flour mixed smooth with piece of butter the size of an egg; have ready nice light bread dough, roll out, cut with a biscuit cutter about an inch thick; let rise and when very light drop this into the boiling gravy (having previously removed the chicken to a hot pltter), cover, and let it boil from one-half to three-quarters of an hour. To ascertain whether it is done or not, stick into one of them a

fork and if it comes out clean, it is done. Lay on the platter with the chicken, pour over the gravy and serve.—*Mrs. Henry Wick.*

CHICKEN PUDDING.—Cut up the chickens and stew until tender, then take them from the gravy and spread on a flat dish to cool—having first seasoned them well with butter, pepper and salt; make a batter of one quart of milk, three cups of flour, three tablespoons of melted butter, one-half teaspoonful of soda, one teaspoonful of cream tartar, a little salt. Butter a pudding dish and put a layer of the chicken on the bottom and then a cupful of the batter over it; proceed until the dish is full; the batter must form the crust. Bake an hour and serve the thickened gravy in a gravy boat.—*Mrs. John McCurdy.*

CHICKEN CHEESE.—Boil two chickens until tender, take out all the bones and chop the meat fine, season with salt, pepper and butter; boil down the liquor the chickens were boiled in until there remains only enough to make the chopped meat quite moist; put the meat into a mold of any shape that is desirable or convenient; when cold, turn out and cut in slices. It is excellent for picnics or for lunch.—*Mrs. J. C. Wick.*

MINCED FOWLS.—Remove from the bones all the flesh of either cold roast or boiled fowls; clean it from the skin and keep covered from the air until ready for use; boil the bones and skin with three-quarters of a pint of water until reduced quite half, strain the gravy and let cool; next (having first skimmed off all the fat) put it in a clean saucepan with a half teacup of cream, three ounces of butter well mixed with one tablespoonful of flour; keep these stirred until they boil; then put in the fowl (finely minced) with three hard boiled eggs chopped and sufficient salt and pepper to season. Shake the mince over the fire until just ready to boil, dish it on hot toast and serve.—*Mrs. Henry Wick.*

CHICKEN EN CASSEROLE.—A casserole is an earthenware, fire-proof dish that can be used for baking in the oven. A nice, fat, tender chicken—suitable for roasting—is the best; split down the back, put in the casserole about two tablespoonfuls of butter, when it melts, lay in the chicken the inner side down; lay over this some very thin slices of salt pork, a carrot, potatoes and a small turnip (all cut in small balls with a vegetable cutter), an onion sliced, eight or ten button mushrooms, season with salt and pepper.



Fry all together until the chicken is a rich brown, turning occasionally that all sides are browned alike, then dip off any superfluous fat, and pour in a cup of good stock, cover closely and let simmer gently in the oven for one hour. Now remove the chicken, unjoint it and if there is not sufficient gravy add a little stock, let it boil and thicken with a very little flour. Place the chicken back in the casserole for a few moments only and serve in the casserole.

CHICKEN TIMBALS.—The breast of two raw chickens ground in a meat cutter several times until very fine. Stir in one pint of cream a little at a time and the whites of three eggs. Grease timbal cups thoroughly, fill two-thirds full, set in pan of water (half way up tins), cover pan closely and cook twenty minutes. Sauce: One pint of cream, one cup of chopped mushrooms, heat; thicken a little with flour, season with salt and pepper.—*Mrs. J. H. McEwen.*

CHICKEN TIMBALS.—Boil and grind fine one chicken; boil and wash one pint of Italian chestnuts, make a rich cream sauce and boil chicken and nuts together in the cream; season highly. Before taking off the stove stir in the yolks of two eggs; put some truffles in the bottom of timbal moulds and fill with the paste; set moulds in hot water until ready to serve. Serve with cream sauce.—*Mrs. Fox, Saegertown.*

## GAME

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WILD TURKEY.—Wild turkeys are much finer than the domestic birds. Select one that is young and tender, stuff with chestnuts, season well with salt and pepper and roast with frequent basting.

TO ROAST VENISON.—Roast a haunch of venison as you would a loin of veal and about as long. If you choose, make a plain dressing and stuff it; baste often while baking.

BROILED VENISON STEAK.—Broil quickly over a clear fire and when sufficiently done pour over two tablespoonsful of currant jelly, melted with a piece of butter, pepper and salt. Eat while hot on hot plates.—*Mrs. W. J. Hitchcock.*

TO COOK VENISON.—Broil as you would a beefsteak rare; have ready a gravy of butter, pepper and salt and a very little water; heat the gravy without boiling, score the steak all over, put it in the gravy and cover tight; keep hot enough to steam the meat and send in a covered dish to the table.—*Mrs. R. W. Tayler.*

PRAIRIE CHICKEN.—Broil over a quick fire, season with salt, pepper, lemon juice and butter well worked in; serve on gibletoast, which is made by boiling to a paste the livers of any game bird with as many chicken livers as needed, mash to a paste with some of the water in which they were cooked, a little sherry is added with pepper, salt, and a teaspoonful of butter spread on thin slices of buttered toast.

TO ROAST PARTRIDGES, PHEASANTS OR QUAIL.—Pluck, singe, draw and truss them, season with salt and pepper, roast for about half an hour in a brisk oven basting often with butter. When done place on a dish together with bread crumbs fried brown and arranged in small heaps. Gravy should be served in a tureen apart.

**BROILED QUAIL OR WOODCOCK.**—After dressing, split down the back, sprinkle with salt and pepper and lay on a gridiron, the inside down. Broil slowly at first. Serve with cream gravy—*Mrs. G. B. Woodman.*

**TO ROAST WILD DUCK OR TEAL.**—After dressing soak them over night in salt and water to draw out the fishy taste; then in the morning put them into fresh water, changing several times before roasting. Stuff or not as desired. Serve with currant jelly.

**TO ROAST WILD FOWL.**—The flavor is best preserved without stuffing. Put pepper, salt and a piece of butter into each; wild fowl require much less dressing than tame. They should be served of a fine color and a rich brown gravy. To take off the fishy taste which wild fowl sometimes have, put an onion, salt and hot water into the dripping pan and baste them for the first ten minutes with this, then take away the pan and baste constantly with butter.

**REED BIRDS.**—Select long, sweet potatoes of even size, wash, dry and cut in two lengthwise, scoop out the inside leaving a shell one-quarter inch thick. Take a reed bird or half a squab, rub it with a pinch of salt, lay in one shell and cover with the other; tie them together with a string, cover each potato with a strip of pork and place them in a buttered baking pan. Put in an oven for thirty minutes, remove the pork at the end of that time, brown for five minutes, remove the string but leave each cover in place. Serve on a hot napkin.

**ROAST PIGEONS.**—They should be dressed while fresh. If young they will be ready for roasting in twelve hours. Dress carefully and after making clean, wipe dry and put into each bird a small piece of butter dipped in cayenne. Truss the wings over the back and roast in a quick oven, keeping them constantly basted with butter. Serve with brown gravy. Dish them with young watercresses.

**PIGEON COMPOTE.**—Truss six pigeons as for broiling. Grate the crumbs of a small loaf of bread, scraps one pound of fat bacon, chopped thyme, parsley and onion and lemon peel fine, grate a little nutmeg and season with salt and pepper. Mix it up with two eggs, put this force meat into the craws of the pigeons, lard

the breasts and fry brown. Place them in a stew pan with some beef stock and stew them three-quarters of an hour, thicken with a piece of butter rolled in flour. Serve with force meat balls around the dish and strain the gravy onto the pigeons.

PIGEONN PIE.—Dress and wash clean, split down the back and then proceed as for chicken pie.—*Mrs. W. S. Bonnell.*

FILLET OF BIRDS OR FOWLS.—Cut off the breast of birds, fry or broil, season and serve in overlapping slices around a pile of fresh mushrooms, fry and mix with the stewed livers of the birds and enough rich brown gravy to moisten the whole.

JUGGED HARE OR RABBIT.—Cut up as you would chicken for stewing and fry brown, dredge with flour, put into boiling water to simmer about two hours. Fry onions brown. Put into a bag mace, allspice, lemon peel and parsley. Put the bag, the onions and a little jelly into the stew, season with salt and pepper, garnish with force meat balls the same as for roast veal.—*Mrs. Wm. Bonnell.*

FRIED RABBIT OR SQUIRREL.—After the rabbit has been thoroughly cleaned and washed, put it into boiling water and let it boil for about ten minutes, drain and when cold cut it into joints, dip into beaten egg and then into fine bread crumbs seasoned with salt and pepper. When all are ready, fry them in butter over a moderate fire fifteen minutes. Thicken the gravy with an ounce of butter and a small teaspoonful of flour. Give it a minute's boil, stir in two tablespoonfuls of cream, dish the rabbit and pour the sauce over it and serve quickly.

STEWED RABBIT.—Skin and clean the rabbit, cut into pieces, put a quarter pound of butter into a stew pan and turn the pieces of rabbit about in it until nicely browned, take out the meat, add one pint of boiling water to the butter, one tablespoonful flour stirred to a paste in cold water, one tablespoonful of salt and a little grated onion, if liked. Let this boil up, add the meat stew slowly till the rabbit is tender; serve hot.

# VEGETABLES

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## REMARKS.

Green vegetables should be cooked the same day they are gathered. All vegetables should be washed before using, except corn and peas, which should be husked and shelled with clean hands and not washed as some of the sweetness is thereby extracted. Reject stale and withered ones. They should be put in boiling water with a little salt and only just time allowed to cook them, as they should be sent to the table as soon as done.

In boiling vegetables the great point is not to let the boiling stop. Any vegetable peeled should be thrown into cold water until it is wanted to boil. Green vegetables are better color if not covered with the lid to shut in the steam. Try vegetables with a fork; if tender, they are done. Old potatoes should be put into cold water, new potatoes into boiling water.

STEAMED POTATOES.—Potatoes are much more nutritiuos and palatable if properly steamed, than boiled. Wash clean, place in a steamer over boiling water and steam rapidly, otherwise will not seem done no mttter how long they have been cooked. They should steam until the skins crack and the fork will easily penetrate them. Do not take from the steamer until time for serving or they will become too solid. Skin and serve.

BAKED POTATOES.—Take medium sized potatoes. Wash clean, have a hot oven. Bake for twenty minutes to one-half hour, do not leave the oven door open one second; if you do, your potato skins become soft; crisp skin to a boked potato is the best part of it.—*Mrs. W. S. Bonnell.*

MASHED POTATOES.—Wash and cut into halves or quarters, put into boiling water, boil one-half hour. When done pour off all the water, add salt, mash perfectly smooth, then add a little cream if you have it, if not, milk, and beat well with fork or spoon. The beating makes them light.—*Mrs. H. B. Wick.*



TO COOK NEW POTATOES.—Remove the skin by scraping with a knife. Boil, in water to cover, with a little salt. When done drain off the water, let stand for a few moments on the back of the stove to dry off, then half cover with cream seasoned with salt and pepper. Allow the cream to boil up around the potatoes for a few moments and add, the last thing before serving, a small piece of butter.

GRILLED POTATOES.—Take cold boiled potatoes, peel and slice them in slices one-third of an inch thick. Dip them into dissolved butter, place on a gridiron over a very clear fire, grill them until nicely browned underneath, then turn them and when a nice color, put them on a heated dish. Sprinkle with salt and pepper and serve very hot.—*Mrs. J. M. Bonnell.*

STEWED POTATOES.—A watery potato is preferable to a mealy potato for stewing and when the Peerless can be obtained they are the best. Boil with the skins on the day before using. When ready to use, pare them and cut into small dice but do not chop them. Put into a porcelain lined skillet, cover with good cream, season with salt and pepper, let the cream boil up around them until the consistency desired, stirring occasionally but carefully. Just before serving, add a little piece of butter.—*Mrs. Henry Wick.*

POTATOES AU GRATIN.—After following the above recipe, place the potatoes in a porcelain baking dish, sprinkle the top with finely sifted bread crumbs and tiny pieces of butter. Grated cheese can also be added over the top of the potatoes if liked. Set in a hot oven long enough to brown.

SARATOGA POTATOES.—Peel and slice on a slaw cutter into cold water, wash thoroughly and drain. Spread between the folds of a clean cloth, rub and pat until dry. Fry a few at a time in boiling lard; salt as you take them out.—*Mrs. Henry Garlick.*

HOME FRIED POTATOES.—Take cold boiled potatoes, chop fine. Have your frying pan hot with a little sweet lard or roast beef drippings. Stir and fry quickly until brown. Serve hot as soon as done. Good.—*W. Scott Bonnell.*

LYONNAISE POTATOES.—Put into your frying pan about two ounces of butter and when melted slice fine into this two onions and fry until half done. Then add about a quart of cold boiled

potatoes sliced, with a little chopped parsley and two ounces of butter, salt and pepper to taste. Stir and toss gently until the potatoes are all fried a nice brown color.—*Mrs. Henry Wick.*

DUCHESS POTATOES.—Mash five potatoes nicely, add one tablespoonful of butter, two tablespoonfuls of cream and the yolk of one egg, pepper and salt to taste. Press through a pastry bag in nice shapes on a greased pan, brush over with egg and bake a nice brown.—*Mrs. D. C. Stewart.*

WALDORF POTATOES.—One quart of chopped boiled potatoes, one tablespoonful of grated onion, one large teaspoonful of salt, almost one pint of rich cream. Let bake in baking dish one-half hour.—*Mrs. J. M. Bonnell.*

FRENCH FRIED POTATOES.—Pare small raw potatoes, cut in halves, then each half in quarters lengthwise. Put a handful into a frying basket, immerse in boiling hot lard until a delicate brown, drain in the colander, season with salt and pepper. If your lard is too hot, the potatoes will become too brown before cooking through. If not hot enough will soak up the grease and become soggy. Serve at once.

QUIRLED POTATOES.—Peel, boil, mash and season as mashed potatoes. Then put them into a colander, pressing them through into the dish you wish to serve them in. Set in the oven and brown.—*Mrs. J. C. Wick.*

FRIED RAW POTATOES.—Pare large potatoes, cut in slices quarter of an inch in thickness. Have hot in the skillet drippings or lard and butter mixed. Cover the bottom of the skillet with sliced raw potatoes. When a light brown on one side, turn. Keep covered while cooking. Season with salt and pepper.—*Mrs. R. McMillan.*

POTATOES ROASTED WITH MEAT.—Pare medium sized potatoes, and about one-half hour before the roast is done, place in the dripping pan with the roast of meat. Baste with the gravy and serve around the roast.

ESCALLOPED POTATOES WITH CHEESE.—Put a layer of thinly sliced cold boiled potatoes into a fireproof dish, season with salt and pepper and cover with a layer of grated cheese, add another layer of potatoes and so on until all are used. Pour over all a white sauce made with a cupful of cream thickened with a tea-

spoonful of flour, a small piece of butter and one egg. Sprinkle the top with bread crumbs and bake in a slow oven one-half hour.  
—*Mrs. S. Stevenson.*

ESCALLOPED POTATOES.—Put alternate layers of sliced cold boiled potatoes and slices of hard cold boiled eggs into a baking dish. Cover with cream, finely grated bread crumbs over the top and a piece of butter. Let cook in oven about one-half hour.  
—*Mrs. H. B. Wick, Elyria.*

POTATO CROQUETTES OR BALLS.—Four large mealy potatoes cold. Mash them in a pan with two tablespoonfuls of fresh melted butter, a pinch of salt, a little pepper, one tablespoonful of cream and the beaten yolk of one egg. Rub it together for about five minutes or until very smooth. Shape the mixture into balls about the size of a walnut, or small rolls. Dip them into an egg well beaten and then into the finest sifted bread crumbs. Fry them in boiling lard.—*Miss Sallie Arms.*

POTATO RIBBONS.—Wash and peel large potatoes. Let them lie in cold water for few moments, cut them into ribbons round and round like an apple and keep the strips as nearly as possible of one width. They must not be too thin or they will break. Fry them in plenty of smoking hot fat until they are lightly browned. Drain them on a wire sieve and sprinkle a little salt and pepper over them. Serve on a hot dish.

SWEET POTATOES.—(To boil, to fry, to bake.)—Sweet potatoes require more time to cook than common potatoes.

TO BOIL.—Take large fine potatoes, wash clean, boil with the skins on in plenty of water but without salt. They will take at least one hour. Drain off the water and set them for a few minutes in a tin pan before the fire or on the stove that they may be well dried. Peel them before sending to the table.

TO FRY.—Choose large potatoes, boil them, and then having taken off the skins, cut the potatoes in slices and fry in butter or in nice drippings.

TO BAKE.—Bake as the common potato except give them a longer time.

SWEET POTATO CROQUETTS.—Four good sized sweet potatoes equal three cups of potatoes. Boil with the jackets on, skin and

press. Mash while still hot, mix one tablespoonful of butter, one tablespoonful of cream, one teaspoonful of salt, one-quarter teaspoonful of pepper. Mix over a fire in a sauce pan until the potatoes come away from the sides of the pan. Turn out into a flat dish, when cool form into cork shaped croquettes. Cover with egg and bread crumbs and fry in smoking hot fat.—*Miss Isabella McCurdy.*

TURNIPS.—Pare and cut in pieces, put them into boiling water with a little salt. Boil for an hour and a half; when quite tender, drain, set on the back of the stove for a moment to evaporate the water and then mash fine. Season with butter, pepper and salt. (Some use cream which makes them very nice.) Stir them over the fire until they are thoroughly mixed. Turnips should be served hot.—*Mrs. Wm. Bonnell.*

CREAMED TURNIPS.—Pare the turnips, and cut into dice; put directly into cold water; then cook in salted boiling water until tender; drain them, pour over them a white sauce made in the proportion of one tablespoon of butter to two of flour melted together, and mixed with hot milk or cream.—*Mrs. S. J. McElevey.*

BEETS.—Boil with the skins on as they bleed if cut previous to boiling. Young beets will cook tender in one hour. Winter beets will require three or four hours' boiling. Make a dressing of a little water, butter, pepper and salt with a little weak vinegar. Some do not add vinegar until at the table.

GREEN CORN ON THE COB.—Take off the outside leaves and the silk, letting the innermost leaves remain on until after the corn is boiled, which renders the corn much sweeter. Boil for half an hour in plenty of water, drain and after removing the leaves and silk, serve.

GREEN CORN ROASTED ON THE EAR.—Spread ears of green sweet corn with butter, pepper and salt. Lay them in a dripping pan and set as close as possible before clear hot coals. Turn the ears as they brown until all are browned and serve hot or set the pan in a very hot oven and brown the corn.

GREEN CORN PUDDING.—One quart of milk, five eggs, two tablespoonfuls of melted butter, one tablespoonful of white sugar, one dozen large ears of corn. Grate the corn from the cob, beat the whites and yolks of the eggs separately, put the corn and

yolks together, stir hard and add the melted butter, then the milk gradually, stirring hard all the time. Next the sugar and then the whites and a little salt. Bake slowly, covering the dish at first. It will bake in about one hour.—*Mrs. John McCurdy.*

GREEN CORN PUDDING.—Twelve ears of corn, one pint of milk, two eggs beaten separately, two tablespoonfuls of flour, one of melted butter, pepper and salt. Mix together, cutting the whites through. Bake thirty to thirty-five minutes.—*Mrs. P. B. Owen.*

LIMA BEANS.—Shell, wash and put into boiling water with a little salt. When boiled tender, drain and season them and either dress with cream or a lump of butter and let simmer for a few moments.

STRING OR BUTTER BEANS.—String and cut them into pieces one-half inch long. When boiled tender, drain, season and dress with cream.

BOILED ONIONS.—Skin them thoroughly. Put them to boil; when they have boiled a few moments, pour off the water and add clear cold water and then set them to boil again. Pour this away and add more cold water, when they may boil till done. This will make them white and clear and very mild in flavor. After they are done, pour off all the water and dress with a little cream, salt and pepper to taste.

STUFFED ONIONS.—Select large common onions, peel them and a little more than cover them with water slightly salted. When tender, drain and remove with a sharp knife, from the center of each, the core, being careful not to break the onion. Fill this space with cold chicken veal, butter, sweetbreads chopped very fine, season well. To a cupful of chopped meat add four tablespoonfuls of cream or soup stock, a piece of butter the size of a walnut, two tablespoonfuls of fine bread crumbs. Set on the stove to heat and stir in one egg. Fill the space in the onion with this dressing, cover with fine bread crumbs, sprinkle with salt and pepper. Set in the oven long enough to brown.

SAUTE ONIONS.—Pare and slice them, let them stew for a little while in hot water, then drain the water off, season and fry brown in drippings.

FRIED ONIONS.—Slice Spanish or Bermuda onions very thin. Let stand in ice water one hour, then lay on a clean cloth as Sar-



atogo potatoes would be treated. Fry in deep lard very hot. Season with salt and pepper.—*Mrs. W. S. Bonnell.*

SPINACH.—Good spinach requires washing and close picking. Boil twenty minutes in boiling water. Drain, season with butter, pepper and salt and garnish the dish with slices of hard boiled eggs.

SPINACH.—Boil and chop. Put into a squeezer, mix with seasoning and cream; put into moulds. After turning out cover with hard boiled eggs chopped, and sprinkle over the top.—*Mrs P. B. Owens.*

STEWED CELERY.—Clean the heads thoroughly. Take off the coarse, green, outer leaves. Cut in small pieces and stew in a little broth. When tender, add some rich cream, a little flour and butter enough to thicken the cream. Season with pepper, salt and a little nutmeg, if that is agreeable.—*Mrs. J. C. Wick.*

PEAS.—Shell, wash in cold water, cook them until tender. Take from the water with a skimmer and season with butter, pepper and salt. Some prefer cream added.

ASPARAGUS.—Cook only the tender, green stocks. Cut them of equal length and boil in water with a little salt till tender. While the asparagus is cooking, prepare some nicely toasted bread, lay the asparagus on the toast and season with butter, salt and pepper or pour over a little cream previously scalded. Asparagus can also be served with a hollandaise sauce.

PARSNIP STEW.—Three slices of salt pork, boil one hour and a half; scrape five large parsnips, cut in quarters lengthwise, add to the pork and let boil one-half hour. Then add a few potatoes and let all boil together until the potatoes are soft. The fluid in the kettle should be about a cupful when ready to take off.—*Mrs. M. Adelia Wick.*

FRIED PARSNIPS.—Wash parsnips, scrape and boil them till tender. Then cut in slices, dip into flour and fry a light brown with butter and lard enough to prevent sticking.

BAKED TOMATOES.—Cut in slices good fresh tomatoes (not too ripe). Put a layer of them in a dish suitable for baking, then a layer of bread crumbs, and so on until the dish is full. Bake one hour. A little grated onion can be added if liked.—*Mrs. Sydney Strong.*

**BROWNED TOMATOES.**—Take large round tomatoes and halve them, place them the skin side down in a frying pan in which a very small quantity of butter and lard have been previously melted. Sprinkle them with salt and pepper and dredge well with flour. Place the pan on a hot part of the fire and let them brown thoroughly; then stir and let them brown again, and so on until they are quite done. They lose their acidity and their flavor is superior to stewed tomatoes.

**BAKED TOMATOES.**—Fill a deep pan (as many as will cover the bottom) with ripe tomatoes. Round out a hole in the center of each, fill up with bread crumbs, pepper, butter and salt. Put a teacup of water in the pan and bake until brown. Send to the table hot.—*Mrs. W. Scott Bonnell.*

**STUFFED TOMATOES.**—One dozen round, smooth tomatoes, one pint of boiled rice, one-half teaspoonful of salt, one-fourth teaspoonful of pepper, one pint of chopped pecan nuts. Cut a slice off of the stem end and with the fingers press out the seeds. Stuff the tomatoes with the mixture, heaping in the center. In pan put slice of onion, the centers taken out of the tomatoes, salt, spoonful of celery seed and two tablespoonfuls of butter. Add one tablespoonful of flour mixed with a little water (to make smooth) to sauce in pan. Thicken, press through the colander, pour over the tomatoes and bake in a moderate oven forty minutes, basting often with melted butter.—*Mrs. J. D. Wick.*

**STUFFED TOMATOES.**—Take ten smooth, round, medium sized tomatoes, wash them and cut from the smooth end of each a thin slice. With a spoon remove as much of the inside or pulp of the tomato as possible, being careful not to break through the skin. Arrange each one in baking pan, sprinkle inside of each with salt, pepper and small bits of butter. Put the pulp of the inside of the tomato into a chopping bowl with one small onion, a teacupful of bits of cold chicken, veal or lamb chopped fine. Season high with salt, paprika and a little butter. Fill the tomatoes each full with this dressing, first draining off the juice. Have some fine bread crumbs highly seasoned, place a teaspoonful of the crumbs on each tomato with a bit of butter. Pour the remainder of the dressing in the baking pan. Bake in oven from one-half to three-quarters of an hour. Remove carefully to hot platter with griddle cake turner and pour around the dressing.—*Mrs. Henry Wick.*

STEWED TOMATOES SERVED WITH GREEN PEPPERS.—Put to soak in strong salt and water, green peppers with small end previously cut off and seeds removed from the inside. Let soak over night or from ten to twelve hours. Wash tomatoes, pare, slice and put over to stew. When cooked perfectly soft, strain through a sieve, season with salt and butter to taste, drain the peppers, place on a platter and fill them with the stewed tomatoes; but not until the time of serving.

BROILED TOMATOES.—Select large fine tomatoes and do not peel. Slice half an inch thick and broil in a wire gridiron over a clear hot fire. Have ready in a cup some hot butter seasoned with pepper, salt and half a teaspoonful of made mustard. As soon as the tomatoes are done, dip each piece in this mixture and lay upon a hot platter. When all are dished, heat what remains of the seasoning to a boil, pour over them and serve at once.

TOMATOES A LA CREME.—Pare and slice ripe tomatoes and to one quart of fresh ones or a pound can, stew until perfectly smooth, season with salt and pepper and add a piece of butter the size of an egg. Just before taking from the fire, stir in one cup of cream with a tablespoonful of flour stirred smooth in a part of it. Do not let it boil after the flour is put in. Have ready in a dish pieces of toast, pour tomatoes over this and serve.—*Miss Laura Wick.*

FRIED TOMATOES.—Scald and peel three large tomatoes. Slice in thick slices, dip in cracker crumbs and fry in butter, repeating with sufficient butter each time to brown them. Make a cream sauce and pour over them.—*Miss Isabelle McCurdy.*

BRUSSELS SPROUTS.—Remove the outside leaves, let stand in salt and water for one hour. Boil in boiling salt water about half an hour putting in a pinch of soda to keep green. Drain well, place where they will keep warm. Melt two tablespoonfuls of butter, season with salt and pepper, pour over the sprouts and serve.—*Mrs. M. I. Arms, Jr.*

CAULIFLOWER.—Soak in salt and water one-half hour. Then boil in water with a little salt about one-half hour or until tender. When done, drain and pour over a dressing made of cream slightly thickened and season with salt and pepper.

**CAULIFLOWER AU GRATIN.**—Soak cauliflower (the flower side down) in salt and water one hour, which will draw out any worms or dirt. Then boil until tender in slightly salted water. Place in a baking dish, partly cover with rich cream dressing and sift over the top fine bread crumbs and a generous allowance of grated cheese. Place in the oven to brown.—*Mrs. S. Stevenson.*

**BOILED CABBAGE WITH CORN BEEF.**—Cabbage is best boiled with corn beef. Break each leaf apart and wash separately. Put in with the beef about three-fourths of an hour before serving. Let it boil until tender, drain well, season with salt, pepper and butter and serve with the corn beef.

**FRIED CABBAGE.**—Chop a head of cabbage quite fine. Have a skillet on the stove, take a large iron spoonful of butter or fryings, put in the skillet and let get hot. Then put in the chopped cabbage and cover it with a lid and let cook slowly for twenty minutes. Then season with pepper and salt and let it cook without a lid until dry, stirring it quite often to prevent burning.—*Mrs. S. Stevenson.*

**HOT SLAW.**—Slice cabbage on a slaw cutter, put into a spider with a little water, cover and let steam for a short time. Drain, then add a small piece of butter, salt, pepper and one-half cup of cream. When the cream boils, add one-half cup of vinegar (previously boiled) and serve. Another way is after steaming the cabbage, stir into it two well beaten eggs with one teaspoonful of mustard stirred smooth into the egg. Season with salt, pepper and butter.

**A HOT DISH OF CABBAGE.**—Wash carefully a nice firm and very fresh cabbage and remove the outer leaves and any thick stems. Now slice it thinly across, rinse these slices well in salt water, dry them thoroughly in a clean cloth and fry in butter for five minutes stirring constantly. Then pour over them two spoonfuls of vinegar, a good half-pint of stock with seasoning to taste and let them stew steadily in a covered pan until the cabbage is done and tender. Then drain well and serve piled on a hot dish.

**SALSIFY OR VEGETABLE OYSTERS.**—Wash and scrape them thoroughly, and as you wash them throw them into a bowl of cold water. Cut into pieces about half an inch long; boil three-quarters of an hour. When tender, pour off all the water, season with pepper and salt, a small lump of butter and enough cream to

almost cover them. If no cream, use milk with more butter and thicken like gravy with a little flour. They are nice served on toast.—*Mrs. M. Adelia Wick.*

MUSHROOMS BROILED.—Gather them fresh, pare and cut off the stems, dip them in melted butter, season with salt and pepper and broil on both sides over a clear fire. Serve on toast.

CREAMED MUSHROOMS.—To one pound of mushrooms take butter half the size of an egg. Put the butter in the skillet and when hot put in the mushrooms. Cover and let steam, taking care that they do not get very hot or it will toughen them. Steam for ten or fifteen minutes, then pour in one cup of best cream and let simmer for ten minutes without the cover or until the cream has become quite thick. Have a hot platter with rounds of thinly sliced bread toast. Arrange the mushrooms on the toast and pour a little of the cream gravy over each slice of toast. Then take red Spanish peppers, have them where they will get warm (not hot, or they will shrivel up), cut in strips or nice shaped pieces and lay a piece on top of each slice of toast and mushrooms. Put a fringe of parsley around the dish and serve.—*Mrs. S. Stevenson.*

TO COOK CANNED MUSHROOMS.—Pour off the liquid, pour over them a little cream, season and let them simmer for a short time. Nice served on broiled steak.

MUSHROOMS AND TOMATOES.—Butter half the size of an egg, one teaspoonful of chopped onion browned in the butter, one can of mushrooms cut in pieces, or one pint of fresh mushrooms, one can of tomatoes without the juice, one-half cup of olives chopped, six eggs beaten slightly, then stirred in until just cooked. Season with salt and pepper.—*Mrs. W. J. Sampson.*

FRIED EGG PLANT.—Pare and slice them thin. Then sprinkle each with salt and let them stand for about one hour piled up with a weight on them. Then dip each piece into egg well beaten, then into flower and fry a light brown in lard and butter.—*Mrs. R. McMillan.*

STUFFED EGG PLANT.—Cut an egg plant in half, scoop out the pulp to one-half inch wall; chop the pulp, one small onion and a little green pepper fine. Saute in two tablespoonfuls of butter ten minutes without browning. Add an equal amount of bread crumbs, the yolks of two eggs and enough strained tomato pulp



to moisten the mixture. Season with salt and pepper, turn into shells, cover with cracker crumbs stirred into two tablespoonfuls of butter. Bake in a moderate oven one hour.—*Mrs. W. J. Sampson.*

SUMMER SQUASH.—Pare and cut into pieces about an inch square. Let boil or stew three-quarters of an hour, drain and mash well. Put in a little butter; season with salt and pepper.

HUBBARD SQUASH.—Cut into squares and bake in the shell as you would sweet potatoes, or pare, stew and dress like summer squash.

MACARONI WITH TOMATOES.—Boil one-half pound of macaroni till tender. Pour off all the water, then add one-half cup of sweet cream, one-third of a cup of butter, pepper and salt. Let simmer for a short time but be careful that it does not become much broken. Turn into a vegetable dish. Have ready one pint of stewed tomatoes seasoned with butter, salt and pepper and pour over the macaroni.—*Mrs. M. I. Arms.*

MACARONI AND TOMATO ESCALLOPED.—Cook one-half pound of macaroni in salt water until tender; drain and rinse with cold water. To one quart can of tomatoes add a round tablespoonful of butter, a tablespoonful of vinegar and a few grains of red pepper to make it quite hot. Put the macaroni in a buttered baking dish and strain the tomatoes over it pressing all through but the seeds. Grate some cheese over the top and a little inside, and set in the oven to heat and brown.—*Mrs. Ida Canfield.*

MACARONI.—Take about two dozen sticks or macaroni, put into two quarts of boiling salt water and let boil until very tender. Will take about forty-five minutes. When tender pour into a cooler and let cold water run through it for a minute. Have one pint of good beef or chicken stock hot in a skillet on the stove; put the macaroni in and let simmer for one-half hour very slowly with a lid on. Then take a baking dish and put a little macaroni in, then sprinkle a little grated cheese, then more macaroni, then more cheese, and so on until you have put it all in. Then pour the stock over. Sprinkle a little cheese over the top, set in a slow oven and let brown.—*Mrs. S. Stevenson.*

MACARONI OR SPAGHETTI AU GRATIN.—Break into pieces three-quarters of an inch long, macaroni or spaghetti; wash and

put on the stove in a stew pan covered with salt water. Boil until tender keeping covered with water (spaghetti requires a little longer boiling than macaroni). Then drain off the water, add almost a cup of grated cheese, cover with cream and when the cream scalds, stir in the beaten yolk of one egg, a piece of butter almost the size of an egg and let all cook until it thickens. Then turn into a baking dish, cover the top with grated cheese and brown in a quick oven.—*Mrs. Henry Wick.*

MACARONI CROQUETTES.—Let a cup of macaroni (broken fine) boil in rapidly boiling salt water until tender. Drain and rinse in cold water. Make a sauce of two tablespoonfuls of melted butter, three of flour, half a teaspoonful of salt, a dash of paprika and a cup of milk, cream, soup stock or tomato puree. Add the macaroni and two tablespoonfuls of grated cheese. Mix thoroughly and let cool. Dip in egg and bread crumbs and fry in hot lard.—*Mrs. P. B. Owen.*

ARTICHOKES.—First soak the artichokes in strong salt and water for some time and afterwards rinse them in several waters in order to expel the insects. Cut the stocks even and trim away the longer leaves. Boil them in plenty of boiling salt water with the tops downward and let them remain until the leaves can easily be drawn out. Serve hot with Hollandaise sauce. The leaves should be pulled out with the fingers and dipped into the sauce, the tender end of the leaf only being good. Time to cook, if young, about one-half hour. Allow one artichoke for each person to serve.

STUFFED PEPPERS.—Twelve sweet peppers, five slices of bread spread with butter, using one pint of bread, one tablespoonful of butter, one teaspoonful of salt, a tablespoonful of chopped parsley and one pint of chopped peanuts, one slice of onion in baking pan with water and one tablespoonful of butter.—*Mrs. Rorer at St. Louis Exposition.*

STUFFED PEPPERS.—Sweet peppers are best for stuffing and are prepared by cutting off the cap or cover at the stem end, remove the seeds and then plunge them into boiling water for one moment. Fill them with a nice sausage meat, rub each pepper with a little melted butter, set them in a dripping pan and let them roast for thirty minutes in a slow oven.—*Mrs. Henry Wick.*

STUFFED CUCUMBERS.—Peel large cucumbers. Then cut in half lengthwise and take out the seeds. Fill with a force meat made of equal parts of bread crumbs and finely chopped meat, a little onion, well seasoned with salt and pepper. Line a sauce pan with thin strips of salt pork and cold veal and a few slices of onions and carrots. Pour over a little stock and bake until tender.—*Mrs. S. Stevenson.*

FRIED APPLES.—Take large, sour, juicy apples, wash them and remove the core but do not pare. Slice the apples into slices about one-half inch thick, sprinkle well with granulated sugar and fry in hot butter until a rich brown. Nice to serve with roast pork.—*Mrs. Henry Wick.*

FRIED APPLES.—Take nice cooking apples, wash them clean and slice in thin slices. Have butter boiling hot in the spider. Put in the apples, sprinkle with sugar and fry until a nice brown, stirring them occasionally to prevent burning. Serve with meats.—*Mrs. M. I. Arms.*

# SALADS

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## REMARKS.

Everything to be used in salads should be of the freshest, and all salads served very cold. Lettuce or cress, young, crisp and dry. Oil—which forms the chief part of salad—should be perfectly fresh and, like perfectly pure butter, is almost, if not absolutely, tasteless. Do not dress salad until it is wanted.

There is an admirable Spanish proverb about dressing salads, which says, "It requires three persons to mix a salad—a spend-thrift to turn in the oil, a miser to pour in the vinegar and a madman to stir it together."

CHICKEN SALAD.—To two large boiled fowls (cold), take two large heads of celery or four small ones. Having removed all the skin and fat, cut the meat from the bones into very small pieces. It is best not to mix the dressing with the salad until just before it is to be eaten. Put into a porcelain kettle the gravy from the chicken, one-half pint of vinegar, one-half pint of sweet oil or melted butter, one large tablespoonful of Coleman's mustard, one small teaspoonful of cayenne pepper, one teaspoonful of salt, the yolks of eight eggs beaten and stirred in just before taken off, one teacupful of cream stirred into the dressing when cold. Mix together with a silver fork and garnish with celery tops.—*Mrs. C. D. Arms.*

CHICKEN SALAD.—Two large chickens boiled until tender (cold), two large heads of celery or three small ones. Cut the celery and chicken into small pieces but do not chop them. In cooking the chicken let the water boil away until there is not more than a teacupful. Save this and the fat that is with it and put in the dressing. Put this on the stove with half a pint of strong vinegar, one gill of mixed mustard, one-half teaspoonful of white pepper, two teaspoonfuls of salt, a very little cayenne pepper (not more than one-eighth of a teaspoonful). When hot, stir in the yolks of ten eggs well beaten. When thick, take from

the fire and when cold add one-half pint of thick cream and one-half pint of olive oil. If the chickens are very fat, less oil will answer. Some prefer half butter. When cold, mix with the celery and chicken.—*Mrs. M. I. Arms.*

CHICKEN SALAD.—Two large boiled fowls (cold), two large heads of celery or four small ones. The dressing is the yolks of six hard boiled eggs mashed, one-half pint of sweet oil or butter, one-half pint of vinegar, one gill of mixed mustard, one small teaspoonful of cayenne pepper, one small teaspoonful of salt, two raw eggs well beaten and one-half cup of cream.—*Mrs. H. B. Wick.*

CHICKEN SALAD.—Take two hard boiled eggs, lay them in water until quite cold. Put the yolks into a small bowl and mash them very fine adding the yolks of two raw eggs, one teaspoonful of salt, one large tablespoonful of dry mustard and a very little cayenne pepper. Stir this well, always one way. When well mixed, add a very little sweet oil, stirring all the time. After this is mixed, put in more, a very little at a time, until you have used a third of a bottle. Then add a large spoonful of vinegar or lemon juice, then more oil as before, using in all two-thirds of a bottle. Then another spoonful of vinegar. When well mixed it must be very light and a nice color. Set on the ice for two or three hours. Not more than twenty minutes before using the salad, mix it and prepare for the table by putting with the meat about half the dressing. Stir it up well and then pour onto the meat one wine-glass of best vinegar. Stir this up well. It will turn the chicken very white. If it requires a little more salt add it now. Place the chicken in the center of a flat dish large enough to lay lettuce or celery around the meat. Wipe the lettuce as dry as you can, lay around the meat, then with a spoon put the rest of the dressing on the lettuce.—*Mrs. Wm. J. Hitchcock.*

SWEET BREAD SALAD.—Boil the sweet breads twenty minutes. Then drop them into cold milk, split them and fry brown in butter. Break in small pieces with lettuce and mix with the dressing. Make a dressing with the yolks of two eggs, two tablespoonfuls of vinegar, two teaspoonfuls of mixed mustard, the least bit of sugar, one bottle of olive oil poured into this with a thread sized stream, stirring all the time. The dressing for salmon salad is also nice for this.—*Mrs. W. Scott Bonnell.*



**SWEET BREAD SALAD.**—Soak sweet breads in salt and water for one hour. Rinse in fresh water and boil one-half hour in salt and water. Then drop in cold milk and whiten. When thoroughly cold, cut into dice. Take fresh, crisp lettuce leaves and wipe dry. Shred about one-half the quantity of lettuce that you have of sweet breads, cover with mayonnaise dressing and serve on crisp lettuce leaves very cold.—*Mrs. C. H. Booth.*

**LOBSTER SALAD.**—To a three-pound lobster take the yolk of one egg. Beat very lightly. Then take the yolks of three hard boiled eggs (cold) and add to the raw yolk, beating all the time. Add gradually—a few drops at a time—one-half bottle of the finest olive oil still stirring all the time. Then add one and one-half tablespoonfuls of the best English mustard, salt and pepper to taste. Beat the mixture until light, add a tablespoonful of strong vinegar. Cut the lobster into small pieces and mix with it salt and pepper. Pour over it the dressing just before sending to the table. Garnish with the white of egg (boiled), celery tops and the small claws.—*Mrs. W. J. Hitchcock.*

**SALMON SALAD.**—For a pound can of California salmon. Garnish with lettuce. Make a dressing of one small teacupful of vinegar, butter half the size of an egg, one teaspoonful of Coleman's mustard, one-quarter teaspoonful of cayenne pepper, one-half teaspoonful of salt, one teaspoonful of sugar, two eggs. When cold, add one-half teacupful of cream and pour over the salmon.—*Mrs. C. D. Arms.*

**SHRIMP SALAD.**—Boil fresh shrimps in water slightly salted. When cold, remove the shells and serve on lettuce leaves with mayonnaise dressing.

**LETTUCE SALAD.**—Select fine, crisp leaves of the head lettuce, wash thoroughly and drain. Serve with French or mayonnaise dressing. Lettuce leaves are nice sprinkled well with finely grated cheese and served with French dressing.

**POTATO SALAD.**—Slice cold boiled potatoes and to one quart of sliced potatoes, one small grated onion and one tablespoonful of finely chopped parsley. Mix all together with mayonnaise or French dressing. Garnish dish with nasturtium leaves and blossoms. Serve very cold.—*Mrs. W. J. Sampson.*

POTATO SALAD.—Cut a dozen cold boiled potatoes into fancy shapes one-quarter of an inch thick. Mix with some flakes of cold boiled fish (halibut, cod or salmon) and pour over them a salad dressing made with six tablespoonfuls of melted butter or salad oil, six tablespoonfuls of cream or milk, one teaspoonful of salt, half that quantity of pepper and one teaspoonful of ground mustard. Into this mix one cupful of vinegar. Boil well, then add three raw eggs beaten to a foam. Remove directly from the fire and stir for five minutes. When thoroughly cold, turn over the salad. Garnish with slices of pickled cucumber, beet, hard boiled egg and fresh parsley.

CELERY SALAD.—Wash the white part of celery, drain and dry with a towel. Cut into pieces about one inch long and just before serving, mix with mayonnaise dressing.

CHEESE SALAD.—One pint of cream, one tablespoonful of gelatine, one cup of grated cheese. Whip the cream after it has been measured, then add cheese and lastly the gelatine after it has been dissolved in water. Serve in individual molds. Use hard boiled eggs cut in two (the round way). Cherries, or anything to carry out color scheme one may desire, putting colors in the bottom of the mold. Turn out on lettuce and serve with mayonnaise dressing.—*Mrs. R. D. Gibson.*

CREAM CHEESE SALAD.—Take two Philadelphia cream cheese. Mash with two tablespoonfuls of cream. Mix well with two dozen finely chopped pimolas and one-half teacup of finely chopped blanched almonds. Mold, slice and serve on crisp lettuce leaves with French dressing.—*Mrs. Henry Wick.*

EGG SALAD.—Hard boiled eggs twelve, cream one-half pint, butter the size of an egg, a little parsley chopped fine, flour one-half tablespoonful. Take cream, butter, parsley and flour; mix and then cook until thick. Slice eggs and after each layer of eggs add one of bread crumbs, over which pour cream to cover. When the dish is full, bake until brown and garnish with parsley.—*Mrs. J. C. Crew.*

VEGETABLE SALAD.—Take equal quantities of the white part of celery, string beans, carrots, onions, turnips and tomatoes. Cook until tender in salt and water. The string beans, carrot and turnip cut into small pieces. Set on the ice until thoroughly chilled and serve with either French or mayonnaise dressing.

CAULIFLOWER SALAD.—Boil a cauliflower in boiling, well salted water. When cold, cover with French dressing highly seasoned with pepper, salt and onion juice. Let stand on ice, basting frequently with the dressing. Serve whole in a nest of lettuce leaves; pour dressing over it.—*Mrs. M. I. Arms, Jr.*

ORANGE OR GRAPE FRUIT SALAD.—Pare the fruit and cut into quarters with a sharp knife, removing all the thin, white skin and saving all the juice. Pour over the fruit a French dressing to which the juice has been added and let stand until thoroughly chilled. Serve in nests of lettuce leaves or leaves of romaine.—*Mrs. C. F. Hofer.*

HAM SALAD.—Soak half a tablespoonful of granulated gelatine in one tablespoonful and a half of cold water, then dissolve in three-quarters of a cup of hot chicken liquor. Strain over one cup of cooked ham chopped fine and stir standing in ice water until the mixture begins to thicken. Fold in one cup of thick cream beaten stiff. Add also a few grains of paprika and salt, if needed. Mold in a ring mould. At serving time turn from the mould, fill in the center with lettuce leaves. Serve with mayonnaise dressing.—*Mrs. J. M. Bonnell.*

ASPARAGUS SALAD.—Drain the liquor from a can of asparagus. Put in a deep dish, cover with French dressing highly seasoned, to which has been added a small teaspoonful of grated onion. Set on ice for three or four hours, dipping the dressing occasionally over the asparagus. Serve on leaves of crisp lettuce.—*Mrs. C. H. Booth.*

LORRAINE SALAD.—Place in the center of a dish sliced tomatoes, sliced cucumbers, shredded sweet red peppers and a very little onion. Take four hard boiled eggs, mash thoroughly with a fork and mix well with French dressing. Pour this over the salad. Place a row of water cress around the salad and on the outer edge of dish the inside leaves of head of lettuce. Serve very cold.—*Mrs. Henry Wick.*

PINEAPPLE SALAD.—Peel and cut into dice enough pineapple to make a pint and bury in ice for an hour. Lay crisp lettuce leaves on a chilled platter, put a spoonful of pineapple dice on each leaf and serve with a mayonnaise dressing into which has been stirred one part of whipped cream to three parts of dressing. Garnish with halved walnuts.—*Mrs. W. J. Sampson.*

**TOMATO AND ROMAINE SALAD.**—Select the center crisp leaves of romaine. Take firm, round, ripe tomatoes quartered and place on the romaine. Then add a liberal amount of chives chopped fine. Serve cold with French dressing.

**CHERRY SALAD.**—Remove the stones from ripe, Morilla cherries. Replace the pits with blanched hazel-nuts. Make cups of small head lettuce leaves and fill these with the cherries covered with French dressing.—*Mrs. H. B. Wick, Elyria.*

**ARTICHOKE SALAD.**—Use the artichoke hearts—which can be purchased in bottles. Let them stand in French dressing from six to eight hours until thoroughly seasoned. Then serve on crisp lettuce leaves with fresh French dressing poured over.—*Mrs. H. B. Wick, Elyria.*

**FRUIT SALAD.**—Pears, peaches, pineapples, cantaloupe, cherries, oranges, grapefruit and bananas are fruits to be used in this salad, and use sparingly of the latter. Cut the fruit into small balls, cubes or any fancy shapes with vegetable cutter. Prepare a mayonnaise dressing of two-thirds mayonnaise and one-third whipped cream mixed. When the fruit and dressing are very cold, mix carefully and serve on crisp lettuce leaves. English walnuts cut into small pieces can be added, if liked, before mixing the salad.—*Mrs. Henry Wick.*

**TOMATO ASPIC.**—One can of tomatoes, one pint of stock, three-fourths of a box of gelatine, one-half medium sized onion, three or four stocks of celery, one bay leaf, salt and paprika. Put gelatine to soak in enough cold water to cover it. Put on tomatoes with onion, celery, bay leaf, salt and paprika and let cook *slowly* for half an hour. Strain through a puree sieve and add to the stock. Heat together again and add the gelatine, which has been dissolved by some of the hot liquid. Pour into individual molds, or one large one, and serve on lettuce leaves with mayonnaise dressing. Use plenty of salt and paprika as tomatoes are not good without high seasoning.—*Mrs. C. H. Booth.*

**CUCUMBER ASPIC.**—Take one pint of cucumber juice; reduce to one-half pint by boiling. Add two tablespoonfuls of lemon juice, one teaspoonful of onion juice, season high with white pepper and salt. Take a little of the cucumber pieces and dissolve one tablespoonful of gelatine and pour the hot mixture over

it. Use a little drop of liquid green coloring water to make it green. Pour into individual molds and serve on lettuce leaves with mayonnaise dressing.—*Mrs. S. Stevenson.*

STRING BEAN SALAD.—String and wash the beans. Then boil in well salted water until tender. When cold, marinate with two tablespoonfuls of vinegar and three of oil. Highly season with salt and paprika. Let stand for one hour. Serve on lettuce with French dressing.

TO SERVE CUCUMBERS.—Cucumbers are never nice when stale and medium sized ones with the skin green are best. If soft to press, they are wilted and not fit for use. To dress cucumbers: First peel, then cut into very thin slices, let stand in ice water for half an hour, which will make them crisp. Drain and serve with French dressing to which has been added a little grated onion.—*Mrs. S. Stevenson.*

LETTUCE SALAD.—Two heads of lettuce, two hard boiled eggs, two teaspoonfuls of butter, one-half teaspoonful of salt, one teaspoonful of white sugar, one-half teaspoonful of made mustard, one teaspoonful of pepper, four tablespoonfuls of vinegar. Rub the yolks of the eggs to a powder, add sugar, butter, pepper, salt and mustard and let it stand five minutes. Then beat in the vinegar. Cut the lettuce with a knife and fork. Put into a bowl and mix in the dressing by tossing with a fork.—*Miss Maria Wells.*

CABBAGE SALAD.—Six tablespoonfuls of sweet milk, two tablespoonfuls of butter, six tablespoonfuls of vinegar, two teaspoonfuls of mixed mustard, beat three eggs, salt and pepper to taste. Cook until like a custard. When cold, pour over the cabbage chopped fine.—*Mrs. Wm. Lawthers.*

CABBAGE SALAD.—Cut the cabbage very fine and put into a dish in layers with salt and pepper between. Then take two teaspoonfuls of butter, two of sugar, two of flour, two of mustard, one cup of vinegar and one egg. Stir all together and let it come to a boil on the stove. Pour it hot over and mix well with the cabbage. Cover up. This will keep well a week or until used up.—*Mrs. Wm. Edwards.*

COLD SLAW.—Choose a good solid head of cabbage and cut a part of it fine with a slaw cutter. Pour over this, just before serving, a dressing made in the same manner as for salmon salad.—*Mrs. C. D. Arms.*



COLD SLAW.—Half a head of cabbage chopped fine. Bring half a cup of vinegar to a boil, beat the yolks of four eggs and one-half cup of butter together and one tablespoonful of mustard. Add them to the vinegar and let it thicken on the stove. Pepper and salt to taste. When cold, add one cup of cream or milk. Mix thoroughly with the cabbage just before putting on the table.  
—*Miss Maria Wells.*

CABBAGE SLAW.—One-half pint of sweet cream, two eggs, butter to taste, a little vinegar. Slice cabbage very fine, pepper and salt. Bring the dressing to a scald and pour over it. Stir well and bring to the table.—*Mrs. W. S. Matthews.*

## Sauces and Relishes for Meats

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MELTED OR DRAWN BUTTER.—Cut two large spoonfuls of butter into small pieces and put it into a sauce pan with a large spoonful of flour and ten of new milk. When thoroughly mixed, add six large spoonfuls of water. Shake it over the fire until it begins to simmer, shaking it always the same way. Then let it stand quietly and boil up. It should be of the consistency of rich cream and not thicker.—*Mrs. E. S. Gregory.*

PARSLEY SAUCE.—Wash a bunch of parsley in cold water. Then boil it about six or seven minutes in salt and water. Drain it. Cut the leaves from the stocks and chop them fine. Have ready some melted butter and stir in the parsley. Allow two small tablespoonfuls of leaves to one-half pint of butter. Serve with boiled fowls and fish.

FISH SAUCE.—One-quarter pound butter, one and one-half tablespoonfuls of parsley (chopped fine), one-half teaspoonful of salt, a pinch of pepper, juice of two lemons. Cream the butter well, beat in salt, pepper and lemon juice. Add parsley and serve.—*Mrs. Wm. J. Hitchcock.*

TOMATO SAUCE.—Stew one-half dozen tomatoes with a little chopped parsley, salt and pepper to taste. Strain and when it commences to boil, add a spoonful of flour stirred smooth with a tablespoonful of butter. When it all boils, take up.—*Mrs. G. W. Haney.*

TOMATO SAUCE.—Melt one tablespoonful of butter, add one tablespoonful of flour, and slowly one cup of strained tomato, one-half teaspoonful of salt, one-half teaspoonful of sugar, one-quarter teaspoonful of white pepper and one clove.—*Mrs. W. D. Euwer.*

MINT SAUCE.—Chop three tablespoonfuls of green mint and add a heaping tablespoonful of sugar and half a coffeecupful of vinegar. Stir while heating and serve when cold with roast lamb.—*Mrs. John McCurdy.*

MINT SAUCE.—Wash the mint very clean, pick the leaves from the stalk and chop them fine. Pour onto them vinegar enough to moisten the mint well. Add fine sugar to sweeten.—*Mrs. Wm. Bonnell.*

EGG SAUCE.—Three ounces of butter beaten with one ounce of flour. Stir into it one pint of boiling water, salt and pepper. Cook fifteen minutes. Pour into a sauce boat having hard boiled eggs sliced or chopped in it.—*Mrs. Wm. J. Hitchcock.*

OYSTER SAUCE.—One pint of oysters cut small. Boil for five minutes in their own liquor, a cup of milk, a tablespoonful of butter rubbed smooth in a tablespoonful of flour, salt and pepper. Let it boil.

CELERY SAUCE.—Pick and wash two heads of celery, cut them into pieces one inch long and stew them in a pint of water with one teaspoonful of salt until the celery is tender. Rub a large spoonful of butter and a spoonful of flour well together. Stir this into a pint of cream, put in the celery and let it boil up once. Serve hot with boiled poultry.

MUSHROOM SAUCE.—One tablespoonful of butter, one tablespoonful of flour, a cup of stock and one-half cup of mushrooms; salt and pepper. Brown the butter, add flour, stir until smooth, add stock and when smooth strain. Add the mushrooms and season when the sauce has thickened. Pepper and Worcestershire sauce to taste.—*Miss Isabelle McCurdy.*

BROWNE MUSHROOM SAUCE.—Put into a hot frying pan three tablespoonfuls of butter. When brown, stir in one-half of a small onion (sliced) and two or three slices of carrots. Let brown thoroughly. When done skim out the onion and carrot. Then pour into the brown butter the liquor from a can of mushrooms and two cups of good beef stock. When boiling, thicken with enough flour (previously stirred smooth with a little cream) until the consistency of good, thick cream. Strain and add the mushrooms cut into small pieces. Let boil again and serve. Fresh mushrooms can be used in place of the canned mushrooms and are much better.

SAUCE TARTARE.—Take a cup of mayonnaise, beat into it a tablespoonful of minced parsley, a teaspoonful each of minced cucumber pickles, minced capers, two small spoons of French

mustard, six drops of lemon juice and eight drops of onion juice.

A LA MAITRE D'HOTEL BUTTER.—Cream one-half cup of butter, add one-half teaspoonful of salt, dash of pepper, one-half tablespoonful of finely chopped parsley and one-half tablespoonful of lemon juice very slowly.—*Mrs. W. J. Sampson.*

VILLEROY SAUCE.—Take an equal quantity of butter and flour. Mix well and stir it over the fire in a sauce pan until highly colored. Then stir in one pint of meat broth, a few mushrooms and a pinch of sweet herbs or vegetable bunch. Let the mixture simmer for fifteen minutes; then strain through a fine hair sieve and boil until slightly reduced. When ready to serve, thicken the sauce with the yolks of two or three eggs. A good sauce for sweet-breads.—*Oscar.*

HOLLANDAISE SAUCE.—This sauce is difficult to make so that it will not curdle. To make it, use a double boiler but do not let the water get more than warm. If too hot, it will spoil the sauce. Put in the upper boiler the yolks of three eggs and stir them a little. Then add a cup of butter bit by bit, letting each melt and become incorporated with the eggs just as each drop of oil is in mayonnaise. Stir steadily and constantly, and above all do not try to hurry the sauce or it will separate. Squeeze a lemon, carefully remove all the seeds and measure out two thirds of it. When the butter and eggs are worked together perfectly, lift the boilers from the fire but leave them together so that the sauce cannot get a chance to cool. Add salt, pepper and drop in, little by little, the lemon juice.

BREAD SAUCE FOR GAME.—Sift two cupfuls of dried bread crumbs. Put on the fire a pint of milk and a small onion (sliced). When the milk is scalded, remove the onion and add enough of the fine crumbs to thicken it. Season with a tablespoonful of butter, one-half teaspoonful of salt, a dash of pepper, and nutmeg. Put the coarse crumbs into a pan with a tablespoonful of butter and saute a light brown stirring all the time. Add a dash of paprika. Serve the fried crumbs on the dish with the game. Serve the sauce in a sauce boat.—*Mrs. J. C. Wick.*

MAYONNAISE DRESSING.—Take the yolk of one egg, beat with an egg beater until it begins to look foamy, not enough to make it light. Then add olive oil, a drop at a time, until it begins to thicken. Press the juice from one lemon into a cup; put a level

teaspoonful of salt in and a little paprika and a small half teaspoonful of mustard. Then begin to add this mixture to the oil and egg, a few drops of the mixture, then a little more oil, until it gets very stiff. You will have about one-half pint when done. Just before using, beat four tablespoonfuls of thick cream to a stiff froth and fold lightly into the mayonnaise.—*Mrs. S. Stevenson.*

MAYONNAISE DRESSING.—Beat the yolk of three eggs; add slowly two cups of olive oil, thinning with lemon juice or vinegar. Will require about two lemons or about one-half cup of vinegar. One-half teaspoonful of salt, a liberal sprinkle of paprika. To mix, use Dover beater. Last, fold in the well beaten whites of two eggs.—*Mrs. W. D. Euwer.*

FRENCH DRESSING.—To three tablespoonfuls of best salad oil use two of vinegar (some prefer the Tarragon), two salt spoonfuls of salt, one of paprika. Beat the salt and the paprika into the oil until thoroughly dissolved. Then add vinegar and beat again. For some salads a little onion juice is an improvement.

MUSTARD FOR TABLE USE.—One-half teacup of vinegar; put on to boil. Butter the size of a walnut, one teaspoonful of salt, one tablespoonful of sugar, one-half teacup of Coleman's mustard mixed with a little cold vinegar.—*Mrs. C. D. Arms.*

FRENCH MUSTARD.—Three ounces of salt, two ounces of grated horseradish, one clove of garlic, one quart of boiling vinegar. Let it remain mixed twenty-four hours; strain and mix with flour of mustard to thickness required.

TO BROWN FLOUR.—Sift some flour and spread on a plate and set in the oven, stirring it frequently so that it may be burned all through the same. Nice for thickening or coloring soups and gravies. Put in a jar and keep well covered to keep any length of time.

APPLE SAUCE.—Pare, core and slice sour, juicy apples. Stew them with sufficient water to prevent burning. When done, mash them through a colander. Sweeten to taste. Add a tiny piece of butter and a little nutmeg or lemon if liked.

CRANBERRY SAUCE.—One quart of cranberries, one quart of water and one pound of white sugar. Make a syrup of the water and sugar. After washing the berries clean—and picking out all



poor ones—drop them into the boiling syrup. Let them cook from fifteen to twenty minutes. They are very nice strained.

**A QUICK MAYONNAISE DRESSING.**—Break the yolk of an egg into a small, deep bowl (the egg must be perfectly fresh so that it stands up stiff and firm). Add four tablespoonfuls of best salad oil, one of Tarragon vinegar, one-half teaspoonful of salt and whip with an egg beater until thick. A thick mayonnaise is the result. Mustard, cayenne pepper, paprika may be added if desired. This makes enough dressing for one-half dozen plates of salad.

**HORSE-RADISH SAUCE.**—Take the roots, wash and scrape clean, grate fine, cover with strong vinegar, put into a bottle and keep well corked or it will lose its strength.

**BAKED PEARS OR PEACHES.**—Take either the fresh or the canned fruit, pared, cut through the center and cored. Lay in a porcelain lined pan the hollow side up. Fill the cavities with sugar and small bits of butter and a little ground cinnamon. Pour over one-half cup of water and bake in the oven until waxy.

**GOOSEBERRY RELISH.**—Two quarts of gooseberries, two oranges cut in cubes (rind left on), one-half pound of raisins, one pint of water, three pints of sugar. Cook twenty minutes or until quite thick.—*Mrs. J. H. McEwen.*

## EGGS AND OMELETS

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TO BOIL EGGS.—If they are wanted quite soft, pour over them boiling water until well covered and let them remain on the back of the stove for five minutes. For hard boiled eggs let them boil ten minutes.—*Mrs. M. I. Arms.*

TO POACH EGGS.—Break the eggs separately into a saucer, and after the water in the sauce pan has boiled slip the eggs one by one into the water. Throw carefully with a spoon a little of the water over each to whiten and do not let them cook too hard. When done, take out with a skimmer and lay on slices of buttered toast. Sprinkle with salt and pepper and put a small piece of butter on each egg.

POACHED EGGS IN ASPIC.—Make a good strong veal or chicken stock. Put a small slice of cold boiled ham or tongue in the bottom of individual dishes. Pour over this a little of the stock and let stiffen. Then place on each a poached egg and pour over more stock to which has been added a little slice of green pepper, pimento and chopped olives. Set on ice until ready to serve.—*Mrs. H. B. Wick, Elyria.*

POACHED EGGS WITH MUSHROOMS.—In slightly salted boiling water deep enough to cover, break ten eggs and do not let the water boil again, but dip up over the eggs until the whites are set. Have ready ten slices of nicely browned toast with edges neatly trimmed, butter them. Take up the eggs carefully, place on the toast, season with salt and pepper and on the top of each, place a fresh mushroom previously sauted in butter to a delicate brown. Pour over a brown mushroom sauce and serve on a hot platter or individual plates.—*Mrs. Henry Wick.*

FRIED EGGS.—Have in a skillet some pork drippings boiling hot. Break the eggs into this carefully—not breaking the yolks—and fry them until the white hardens. If preferred, turn and fry on both sides. Season with salt and pepper.

SCRAMBLED EGGS.—Take eight or ten eggs. Have ready in a skillet butter quite hot. Drop in the eggs and stir well all the time until they harden a little. Season with salt and pepper.—*Mrs. R. McMillan.*

SCRAMBLED EGGS WITH MUSHROOMS.—Cut one-half can of mushrooms into thin slices. Beat five eggs without separating until the yolks and whites are blended only. Add five tablespoonfuls of cream. Mix well. Put two tablespoonfuls of butter in a chafing dish and when hot, add half can of mushrooms. Cook until they are heated and begin to delicately brown. Then turn in the five beaten eggs. As soon as they begin to cook, stir and continue stirring until they have cooked to the desired consistency. Season when about half cooked with one-fourth teaspoonful of paprika, a teaspoonful of salt and serve at once.—*Mrs. R. McCurdy.*

MEXICAN EGGS.—A quart can of tomatoes, two onions and eight eggs. Let the onion (finely minced) cook in the tomatoes until it is soft. Break into this the eggs, stir them through it. Season well with salt and paprika and serve on slices of toast.—*Mrs. W. D. Euwer.*

HARD BOILED EGGS.—Place the eggs in cold water in a sauce pan. Bring the water to a boil and let the eggs boil for ten minutes. After the water comes to the boiling point, take out the eggs and let them get cold in cold water. When cold, immediately remove the outer shell, but do not cut up hard boiled eggs for garnishing purposes until close upon the time they are wanted as the yolks dry up and soon become discolored.

SHIRRED EGGS.—Break the eggs in a porcelain dish or in individual dishes. Sprinkle with salt and pepper and bits of butter on top, and set in the oven until the whites harden. Serve quite hot in the dish in which they are cooked.

DEVILLED EGGS.—Boil the eggs fifteen minutes and drop into a pan of cold water as soon as they are taken out of the pot. This allows the shells to be removed without breaking the whites. Cut into halves and take out the yolks. Mix with a little vinegar, mustard, salt, pepper, melted butter, onion and celery seed. Rub to a smooth paste and fill the cavities in the whites. The cuplike white of the egg can be made to stand by cutting a small portion

from the round ends. Devilled eggs may be served cold or garnished with butter and baked a few moments and served hot.—*Mrs. W. J. Sampson.*

CHEESE OMELET.—Two tablespoonfuls of butter, one tablespoonful of flour, three eggs, one cup of cheese, one-half cup of milk, one-half teaspoonful of salt. Melt butter, add flour, stir; add warm milk slowly stirring; separate the eggs, add salt to the whites, beat each, add cheese, stir two minutes, add yellows, then whites. Pour in buttered dish, bake twenty to twenty-five minutes. It should puff up in six or seven minutes if oven is hot.—*Mrs. Robert McCurdy.*

OMELET.—Beat the yolks and whites of eight eggs separately until light. Then beat together, add a little salt, and one tablespoonful of cream. Have in the omelet pan a piece of butter. When the butter is boiling hot, pour in the omelet and shake until it begins to stiffen and then let it brown. Fold double and serve hot.—*Miss Em. Arms.*

OMELET.—Take four eggs, whites and yolks beaten separately, three tablespoonfuls of cold water stirred into the yolks. then fold in the beaten whites. Have omelet pan very hot with small bits of butter. Put in omelet and let stand on the stove until it sets. Then put in the oven until dried on the top, which takes about four minutes. Serve with cream sauce.—*Mrs. W. S. Bonnell.*

EGGS A LA CREOLE.—Beat four eggs until blended only, add four tablespoonfuls of cream or stock. Brown a teaspoonful of onion finely chopped in butter, add one and one-half cups of tomatoes drained, then cook for eight minutes. Add one tablespoonful of sliced mushrooms and one tablespoonful of red peppers. Season. Pour in eggs and cook as for scrambled eggs. Serve on round pieces of toast or sauted bread.—*Mrs. Robert McCurdy.*

BAKED OMELET.—Set one-half pint of milk on the fire and stir in one-half cup of flour mixed with a little cold milk and salt. When scalding hot, beat the yolks of six eggs and add them. Stir in the whites and set immediately in the oven. Bake twenty minutes and serve as soon as done.—*Mrs. G. B. Woodman.*

BREAD OMELET.—One cup of bread crumbs wet with a little milk, salt and pepper. Let stand until soft. Beat eight eggs light. Heat the skillet, adding a large lump of butter. Mix the bread and eggs, pour into the skillet and after the eggs harden, divide in the middle.—*Mrs. W. S. Bonnell.*

EGG OMELET.—For six persons take four eggs, separate the yolks from the whites, pour boiling water over one-half slice of stale bread; press most of the water out of the bread. Beat the yolks of the eggs and add them to the bread and beat together. Then add a few spoonfuls of milk and salt and pepper to taste. When the frying pan is hot, butter it well; have the whites beaten to a stiff froth and just before putting into the pan, stir in the whites gently. When a nice brown, cut it in quarters, turn and brown on the other side. Then serve hot.

SPANISH OMELET.—For making omelets a perfectly clean, porcelain lined frying pan is best. Place in the pan a piece of butter the size of a small egg. Beat four eggs until well mixed but not stiff. Add a little salt. When the butter is melted, pour the eggs into the hot frying pan and as it cooks raise the edges carefully with a knife, keeping the cream part towards the center until it partially stiffens. The moment it is thickened or set, have ready one onion, one green pepper and one ripe tomato, all chopped together, well seasoned and sauted for a few minutes in hot butter. Spread this hot mixture over the center of the omelet, fold and serve at once. Omelets should be eaten immediately after they are cooked or they will become tough. Grated cheese or chopped ham, stewed tomatoes or mushrooms can be used in this omelet instead of the Spanish mixture.—*Mrs. Wm. H. Hudnut.*



# CHEESE

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## REMARKS ON RAREBITS.

The ordinary American factory cheese is best for rarebits because it grates easily, melts quickly and mixes well with the other ingredients. The more quickly they are eaten after they are cooked, the better they are.

WELSH RAREBIT.—Two and one-half pint cups of grated or finely cut cheese, one teaspoonful of mustard even, one-half glass of bass ale or three tablespoonfuls of cream, one saltspoonful of salt, cayenne pepper to taste, one teaspoonful of butter just melted in the chafing dish. Pour in cheese, add seasoning, stir in ale or cream slowly. Stir until the rarebit becomes stringy. Serve at once on thin slices of toast. Light cheese—not too rich—is best to use.—*Mrs. W. J. Sampson.*

GOLDEN BUCK.—Take of good, sharp American cheese, one pound; chop (not grate) it until reduced the size of a pea. On it sprinkle separately a sprinkle of cayenne pepper and a generous though not heaping teaspoonful of salt and dried mustard. Mix well together after having drained all into a scrupulously clean galvanized frying pan. Then pour over the cheese a tumbler full of old stock ale. The fire must be clear but not too brisk so that the temperature may be gradually raised to the melting of the cheese. Stir constantly but gently with a circular motion from the circumference of the pan to the center until the cheese is all dissolved into a creamlike consistency and the bubbles are rising freely. Mix in one well beaten fresh egg, stir again for a minute and a half and then pour over hot toast. The toast must have been previously prepared in this way: Slice evenly and of the thickness of one-half inch bread about twenty-four hours old. Toast a nice brown, cut off the crust and arrange on a platter. Pour over the cheese and serve a poached egg placed on each piece of toast.—*Lawrence Barrett.*

GOLDEN BUCK.—Golden Buck is a Welsh rarebit with a poached egg laid on it.

YORKSHIRE RAREBIT.—A Yorkshire is a Golden Buck with a slice of broiled or fried bacon laid on the poached egg.

BRANDY CHEESE.—Allow one-half tumbler of brandy to one pound of best cheese. Grate the cheese, mix well with the brandy and press hard into a crock with a potato masher. Cover with thin paper dipped in brandy. When wanted for use, slice.—*Miss Sallie Arms.*

SAGE CHEESE.—Pound in a mortar the young sage leaves until you have extracted the juice. Proceed then as for brandy cheese.

COTTAGE CHEESE OR SMEARCASE.—Set in the warm oven of a stove where it is not too hot, a gallon crock of sour milk. Let stand until the milk separates. Then pour into a clean, white cloth and let it hang until the liquor is all drained out, which will be about twenty-four hours. Do not squeeze as this toughens it. Then take the curd and mix with it sweet cream until the consistency desired. Some like it quite creamy. Season to taste with salt and pepper.—*Mrs. Henry Wick.*

CHEESE BOULETTES.—One and one-half cupfuls of American cheese, one tablespoonful of flour, whites of three eggs, one tablespoonful of Parmesan cheese, one-quarter teaspoonful of salt, one-eighth teaspoonful of paprika. Grate the American cheese very fine, add the Parmesan and the seasonings. Mix well. Add the whites of the eggs beaten stiff and dry. Add the flour, form into small balls, roll in bread crumbs and fry in deep smoking fat.—*Miss Isabelle McCurdy.*

CHEESE CRUSTS.—Cut bread into strips one inch wide and four to five inches long and one-half inch thick. Cover with grated cheese. Season with salt and pepper and set in a hot oven to brown.

CHEESE STEW.—Place some pieces of cheese cut up very small in a tin with a little butter. Stir it about until all is mixed. Season, and stew until the cheese and butter are of one consistency. Some add a very little Worcestershire sauce. Serve very hot in a tin.

CHEESE STRAWS.—Two ounces of butter, two of flour, two ounces of grated cheese. Season with salt and cayenne pepper. Rub the butter and cheese well into the flour, add the seasoning and sufficient yolk of egg to make this whole into a stiff paste. Roll out thin and cut into strips four or five inches long and one-half inch wide. Bake.

TOASTED CRACKERS AND CHEESE.—Take round or square fresh crackers; spread lightly with either French mustard or Coleman's mustard mixed with a little vinegar. Season with salt and pepper and then thoroughly cover with a good white American cheese grated. Set in a hot oven until the cheese melts. Serve at once.

CHEESE BALLS TO BE SERVED WITH SALAD.—One cup of grated cheese, mix with the white of one egg. Season with paprika. Roll in a ball the size of a hickorynut. Then roll the balls in fine bread crumbs and fry in deep lard.—*Mrs. W. S. Bonnell.*

## LUNCHEON DISHES

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CHOPS A LA MAINTENON.—Six French chops, one tablespoonful of flour, one tablespoonful of butter, four tablespoonfuls of mushrooms, four tablespoonfuls of stock, one tablespoonful of parsley, salt, pepper and Worcestershire sauce. Have chops cut into not less than one inch thick and Frenched. With a sharp knife, cut the chops in two down to the bone. Melt the butter, add flour, stir until smooth and well cooked. Add mushrooms and parsley; stir until heated. Take from the fire; cool. When ready to broil chops, fill the spaces with mixture, pressing the edges carefully together. Broil eight minutes and serve with mushroom sauce.—*Miss Isabelle McCurdy.*

PRESSED CHICKEN.—Boil two chickens until tender. Take out the bones and chop the meat fine. Season with salt, pepper and butter. Boil down the liquor the chickens were boiled in until there remains only enough to make the chopped meat quite moist. Put the meat into a mold of any shape that is desirable or convenient. When cold, turn out and cut in slices. It is excellent for picnics or lunch.—*Mrs. J. C. Wick.*

CHICKEN CROQUETTES.—One cold boiled chicken chopped fine. Then take a pint of sweet milk and when the milk is boiled, stir into it two large tablespoonfuls of flour made thin in a little cold milk. After the flour is well cooked with the milk, put in a piece of butter the size of an egg, add salt and cayenne pepper. Stir all well into the chicken. Roll up with your hand into balls and dip first into an egg beaten up, then into crackers rolled fine, and fried in hot lard or tallow (fresh tallow, half and half lard, is very nice).—*Miss Laura Wick.*

CHICKEN CROQUETTES.—Take cold veal, chicken or sweet breads, a little of each or separately. Cut very fine a little fat and lean of ham; half the quantity of the whole of bread crumbs, two eggs, butter the size of an egg, pepper, salt and a little mustard. Knead like sausage meat, adding a little cream. Form into

shapes, dip in egg and then in rolled cracker crumbs. Fry in lard until a light brown. Dry them in the oven. Celery or mushrooms are an improvement.—*Mrs. E. W. McClure.*

CHICKEN LIVERS AND BACON.—Wash the chicken livers thoroughly, dry them, and season well with salt and pepper. Then place on skewer alternate livers and then strips of breakfast bacon. Either broil over a clear hot fire or set in a pan and roast in the oven. They should be well cooked through and require about fifteen or twenty minutes' time.

SALMI OF BEEF OR DUCK.—One cup of cold beef or duck cut into small pieces. One tablespoonful of butter, one cup of gravy or stock, one-quarter cup of currant jelly, two tablespoonfuls of claret, one tablespoonful of flour, one tablespoonful of tomato catsup, one tablespoonful of stuffed, stoned olives. Salt and pepper to taste. Melt butter and brown; add flour, stir until smooth and brown. Add stock, olives, currant jelly, catsup, salt and pepper. When sauce begins to thicken, put in the meat and cook it until it is entirely heated through.—*Miss Isabelle McCurdy.*

SCOTCH WOODCOCK.—Six hard boiled eggs coarsely chopped, two tablespoonfuls of butter, one tablespoonful of flour, one tablespoonful of anchovy paste, one-half pint of milk, a pinch of cayenne pepper. Cook butter and flour together until they bubble. Add milk and stir until smooth. Put in the anchovy paste and the cayenne and one minute later the eggs. Simmer three minutes and serve on toast.

CALF'S LIVER PATE.—Chop two pounds of calf's liver fine, also a scrap of salt pork. Mix into fine herbs, bay leaf, pepper, salt and two eggs. Line a bread tin with strips of salt pork. By buttering the tins it will stay in place. Mix the eggs with the minced liver and set in a pan of hot water. Cover and bake four hours.—*Mrs. W. G. Pollock.*

CECILS.—One cup of cold beef chopped fine; add seasoning of salt, pepper and grated onion, also two tablespoonfuls of bread. Soak in milk and the yolk of one egg. Melt one tablespoonful of butter in a griddle and add the meat mixture. Stir over the fire for two minutes. Then take from fire, form into balls, dust with flour, dip in beaten egg, then in cracker crumbs and fry in deep fat like a doughnut. Serve with cream or tomato sauce.—*Mrs. W. D. Euwer.*



MARROWBONES.—Have the bones cut into pieces two or three inches long. Scrape and wash them very clean, spread a little thick dough on each end to keep the marrow in, then tie each one in a piece of cheese-cloth and boil them for one hour. Remove the cloth and paste and place each bone on a square of toast. Sprinkle with salt and a little red pepper and serve very hot. The marrowbones can be boiled without being cut. The marrow then remove with a spoon and place on squares of hot toast.—*Mrs. C. F. Hofer.*

MARROWBONES.—Have the bottom of the bones cut so that they will stand upright. Cover the ends where the marrow is with a flour and water thick paste. Boil them in a sauce pan but do not let the water come higher than half way up the bone. Time to boil rather more than an hour. Serve a hot dry toast with them. The marrow should be scooped out and quickly spread lightly over the toast and then freely sprinkled with salt and pepper.—*English Cook Book.*

FROG LEGS.—Only the hind legs are fit for cooking. After skinning them, let stand in salt water for one-half hour. Then wipe dry, dip in milk, then flour or finely sifted bread crumbs and saute in half lard and half butter until a delicate brown, or fry in deep, hot lard. Season with salt and pepper and send to the table very hot with quarters of lemon.

SWEET BREADS FRIED OR BAKED.—Calf's or lamb's sweet-breads are the best. Soak in cold salt and water one hour. Then parboil for five or ten minutes according to their size. Take them out and throw them into cold milk (this whitens them) and let them get quite cold. Take them out of the milk and trim them from skin and flap. Then dip in an egg beaten up with three tablespoonfuls of milk. Dip in finely rolled bread crumbs and fry them to a nice golden brown color. Can be also served with a rich brown gravy. If the sweet-breads are especially large, are nice baked in the oven. Do not bread crumb but cover them with slices of bacon. Baste often with melted butter. When done, take out and serve with a rich brown sauce poured over.

DEVILLED KIDNEYS.—Prepare two beef kidneys, cut up and parboil one hour. In an iron frying pan fry four slices of bacon cut into small pieces and one sliced onion until all are well browned. Then put in the bits of kidney and brown that also.

Season with a teaspoonful of salt, a little cayenne, a pinch of powdered nutmeg. Dredge all with flour, add one cup of tomato and one cup of water. Cover closely and simmer slowly one hour.—*New Orleans.*

A LUNCHEON SUGGESTION.—A luncheon suggestion when tomatoes are in season is to serve the oyster cocktails in tomato shells. Select small firm tomatoes, have them ice cold, scoop out the center and fill with the oysters and seasoning.

ANCHOVY TOAST.—Put a tablespoonful of butter into a sauce pan and set this in a larger dish of hot water; add a tablespoonful of curry powder and a dash of cayenne. As soon as the butter has melted and the water in the outer vessel is boiling, pour in two well beaten eggs mixed with half a tablespoonful of anchovy paste. Keep stirring until the mixture thickens a little, then remove at once from the hot water to prevent curdling. Spread on toasted bread.

BAKED BANANAS.—Clip the ends and slit the skin from end to end and sprinkle with sugar and bake about fifteen minutes. Serve hot.

CREAMED MUSHROOMS.—Peel one pound of fresh mushrooms, cut up. Melt three tablespoonfuls of butter in blazers, add mushrooms, cover and cook eight minutes. Add one tablespoonful of flour; stir until smooth and thoroughly cooked. Add one cup of cream; season. When sauce is hot and has thickened slightly, add one tablespoonful of sherry.—*Miss Isabelle McCurdy.*

MUSHROOM SAUTE.—Prepare mushrooms and dredge with flour. Melt three tablespoonfuls of butter, add mushrooms, a few drops of onion juice, salt and paprika. Cook six minutes; then add one-third of a cup of boiling water and simmer four minutes. Sprinkle with chopped parsley, lemon juice and serve on toast.—*Miss Isabelle McCurdy.*

CUCUMBER FARCI.—Four medium sized cucumbers, one Franco-American game pate, three tablespoonfuls of cream, one tablespoonful of sherry, one teaspoonful of salt, six drops of onion extract, one cupful of cooked chicken, one tablespoonful of chopped parsley, one cupful of chicken stock, one teaspoonful of Worcestershire sauce, one-fourth teaspoonful of paprika. Peel the cucumbers and cut into halves lengthwise. Mix the chopped,

cooked chicken carefully with the game pate, cream, pepper, salt and onion extract. Add lemon juice if more seasoning is desired. Scoop out the seeds from the cucumber with a spoon, fill the spaces with a force-meat mixture. Put the shells in a shallow baking pan and cover with the hot stock. Add the wine and bake twenty or thirty minutes, basting often. Before taking from the oven, cover with browned bread crumbs and bake two minutes longer. Serve with sauce Hollandaise on lettuce leaves.—*Miss Isabelle McCurdy.*

BOUDIN.—One pound of raw chicken (breast), put through a sausage grinder four or five times so that no fibre remains. One-quarter pound of salt pork ditto; two eggs, one teaspoonful grated onion, one-half teaspoonful grated nutmeg, one teaspoonful of salt, one-half can of mushrooms chopped fine, one-half can of mushroom liquor. Put mushrooms in with chicken, add salt, grated onion, eggs beaten together; mix. Put into a mold and steam two hours. Serve with white sauce.—*Mrs. James L. Botsford.*

FRIED ROE.—Let stand in salt and water for twenty minutes; wash well and plunge into boiling water and boil ten minutes. Then throw into cold water, slightly salted, drain, wipe dry, season with salt and pepper and fry in hot fat to a fine brown.

HAM RAREBIT.—Toast circular pieces of bread a delicate brown and spread them first with butter and then with potted ham. Lay on each a thin slice of cheese and a little prepared mustard. Put the rounds on a baking tin and stand in a hot oven until the cheese melts. Serve immediately on a napkin on a hot platter. Garnish with parsley or individually with a doily underneath.

HAM MOUSSE.—Two cups of grated, cold boiled ham, one-half box of Cox's gelatine dissolved in warm water, one cup of cream whipped stiff, juice of one lemon, cayenne pepper. Mix ham, lemon juice, pepper, add cream and gelatine. Pour in a mold and slice cold.—*Mrs. R. McCurdy.*

HAM ON TOAST.—Boil one-quarter pound lean ham, chop fine, mix with the yolks of three eggs well beaten, one ounce of butter, two tablespoonfuls of cream, a little cayenne pepper; stir over the fire until it thickens, spread on hot toast.

A DRESSING FOR HAM, GOOD FOR LUNCH.—One tablespoonful of French mustard, one tablespoonful of tomato catsup, one tablespoonful of butter, one tablespoonful of sherry wine, to four thin slices of ham made hot. A good chafing dish recipe.—*Mrs. A. E. Kauffman.*

# FOR THE CHAFING DISH

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## REMARKS.

The chafing dish is invaluable for serving a hasty luncheon; after-theatre bites, or the Sunday night tea, and nowhere does it do better service than in the sick-room, where small quantities quickly prepared, and served hot will often tempt the invalid's appetite.

**SARDINES ON TOAST.**—One dozen sardines; one tablespoonful of butter; two tablespoonfuls of anchovy paste; one tablespoonful of sauterne, and a little tobasco sauce. Drain, and remove the skin of the sardines, put in the butter, anchovy paste, tobasco, and sauterne. Lay in the sardines carefully and when well heated through, serve each on a tiny strip of toast.

**DRIED BEEF.**—One-half pound of chipped dried beef; two tablespoonfuls of butter; one-half pint of cream; one tablespoonful of flour; one egg. Put the butter in the chafing dish; when hot add the beef; fry until brown, then add the cream. Cream the flour with a little cold milk; then stir it in; add one egg. Serve on toast.

**PIGS IN BLANKETS.**—Drain and wipe nice large oysters. Cut bacon in thin slices, and put one oyster in each slice of bacon, fastening together with a tooth-pick. Cook in hot blazer until crisp. Serve on round pieces of buttered toast.

**CALF'S LIVER AND BACON.**—The bacon or ham should be cut in thin slices. Put the bacon into the chafing dish; when fat is cooked out, draw the bacon to one side. After rolling in flour, and seasoning, put in the liver, and cook until brown and tender, turning often. Serve a slice of bacon on each slice of liver.

**BROILED MUSHROOMS.**—One quart of button mushrooms; one tablespoonful of butter. Melt a little of the butter, add the mushrooms. Cook about ten minutes, or until tender, turning often; season; add the rest of the butter, and serve hot on toast.



BLANQUETTE OF CHICKEN.—One pint of cold chicken, cut into dice; one-half cup of chicken stock; one tablespoonful of butter; one heaping tablespoonful of flour; yolks of two eggs; one-half cup of cream; parsley, salt, pepper, little nutmeg, cloves. Stir the butter into the flour; before it browns add the stock, stir a few minutes, add a little lemon juice, white pepper, salt slightly, grating the nutmeg, pinch of ground cloves, and cream. Boil up once, and add the chicken. Reduce the flame, and simmer eight minutes; then add eggs, well beaten, stir in chopped parsley, and serve at once.

VENSION.—Take some small pieces of vension, put in your chafing dish; salt and pepper, and add small piece of butter; a tablespoonful of currant jelly; a gill of currant or other wine; a gill of boiling hot water; cover and let boil for five minutes.—*Mrs. W. J. Hitchcock.*

SCRAMBLED EGGS.—Five eggs; one tablespoonful of butter; one teaspoonful of salt; a pinch of pepper. Beat the eggs in a bowl sufficiently to blend the whites and yolks. Melt the butter, and turn in the eggs; stir until creamy. Season.

EGGS WITH CHEESE.—Six eggs; three tablespoonfuls of grated cheese; one large tablespoonful of butter; one teaspoonful of onion juice, or grated onion; one saltspoonful of paprika, and a little salt. Mix the cheese, butter, onion, paprika and salt in the hot pan, and stir until the cheese is melted. Break the eggs into a bowl; pour them onto the cheese. Reduce the flame of the lamp and stir until done. Serve on hot toast.

# SANDWICHES AND CANAPES

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## REMARKS.

To make sandwiches properly, the bread should be about twenty-four hours old. Use a bread board, and sharp knife for cutting the sandwiches. If the butter is a little warm it will spread much easier and prevent the bread from crumbling. Spread the butter on the loaf before cutting each slice, and slice very thin. The shape of the sandwiches is a matter of taste, but the easiest to handle are the long narrow ones, or those cut diamond-shape, from which the crust has been removed.

MEAT SANDWICHES.—Ordinary sandwiches from cold boiled ham, roast beef or lamb, are made by putting thin slices of meat between thin slices of bread and butter, and adding plenty of pepper and salt and sometimes mixed mustard.

EGG SANDWICHES.—Cut some thin slices of bread and butter, sprinkle them on the buttered side with mustard and chopped watercress. Cut some hard boiled eggs into thin slices; cover one side of bread and butter, sprinkle with pepper and salt, and cover the other one over it. Trim the edges with a sharp knife, and cut into nice little triangular pieces. Wrap the sandwiches in lettuce leaves and then in wax paper, if wanted for travelling.

MUSHROOM SANDWICHES.—Cut mushrooms into small pieces and simmer in butter until tender (over-cooking toughens.) Season with paprika and salt, and add enough cream to make a good consistency for spreading. Allow it to just boil up; add a little lemon juice, and spread between thin slices of toast.

CLUB SANDWICHES.—Prepare squares of toast with all crust removed. Broil very thin slices of ham or bacon, place on these a crisp lettuce leaf, spread with mayonnaise dressing, then a thin slice of the breast of chicken, slightly salted. Place then between the squares of toast and serve hot on folded napkin.—*Mrs. Henry Wick.*

ANCHOVY SANDWICHES.—Chop up into little pieces, but not too small, some anchovies. Also chop up an equal quantity of hard boiled eggs; mix with mayonnaise dressing, and spread between thin slices of bread, the crust all removed, and cut in diamond shape.

INDIAN SANDWICHES.—Pound two ounces of cold chicken with one ounce of cold ham or tongue. Moisten then in a stew pan with a little stock. Add a dessertspoonful of curry powder, and if liked a little hot, a little cayenne pepper. Let it simmer for ten minutes; mix into smooth paste, and make into sandwiches by spreading between thin slices of bread.

TOMATO SANDWICHES.—Tomato sandwiches are most refreshing in hot weather. Cut some thin slices of bread and butter, sprinkle these with mustard and cress. Cut some thin slices of tomato, parallel with the core to avoid having rings from the core dropping out. Mix thin slices lightly in a good French dressing, lay these slices on the bread, sprinkle with mustard and cress, and cover over with the other slice of bread and butter. Cut these slices into squares or triangles with a very sharp knife, and place carefully on a dish. Place a border of parsley around the dish and ornament with some small round red tomatoes. Keep on ice until served.

CUCUMBER SANDWICHES.—Pare and chop fine fresh cucumbers. To three parts of cucumbers, add one part of pimentos, also chopped fine. Salt well, and drain over night. Spread thin slices of bread with butter, then with mayonnaise, then spread on cucumbers and pimentos mixed. Place on this another piece of bread spread with butter. Cut into squares or triangles, trim the edges neatly, cutting off all crust.—*Mrs. W. J. Sampson.*

ONION SANDWICHES.—Use Spanish or Bermuda onions. Slice very thin, let stand in a good French dressing for three or four hours, and then drain. Sprinkle with pimentos and lay between thin slices of bread spread with butter. Trim the edges with a sharp knife and keep in a cool place until ready to serve.—*Mrs. W. J. Sampson.*

SWISS CHEESE SANDWICHES.—Slice Swiss cheese very thin, spread with French mustard; sprinkle with salt, and put between slices of bread and butter, with crust well trimmed off.

JAM SANDWICHES.—Before cutting from the loaf, spread bread with butter, cut thin, and then into round shapes with bread cutter. Spread with raspberry jam, put together and serve.

BROWN BREAD AND CHEESE SANDWICHES.—Cut some thin slices of brown bread without crust. Mix thoroughly some soft cream cheese with chopped cress, and a little mayonnaise dressing. Put a layer of this between slices of bread and serve.

LETTUCE SANDWICHES.—Wipe dry, crisp fresh lettuce leaves, place on slice of bread and butter. Spread with mayonnaise dressing, then lay on another slice of bread and butter, and trim with sharp knife into any fancy shapes.

## CANAPES

POTTED MEAT CANAPES.—Cut rounds of bread with biscuit cutter, and toast them or drop them two or three at a time into boiling fat. When golden brown lift them out with a wire spoon and drain on tissue paper. Open a can of potted tongue, ham or chicken, rub the contents to a pulp with the yolk of an egg. Season if desired, and spread on the rounds of bread. Set a pimola in the center of each, and serve as a first course. Anchovies and sardines may also be served in this form, omitting the egg, and flavoring with a few drops of lemon juice or Worcestershire sauce.

CAVIARE CANAPES.—Cut thin slices of bread and butter in fancy shapes with cutter. Spread with best imported caviare and squeeze over this a liberal supply of lemon juice. Have ready finely chopped parsley, two beets, the sifted yolk of hard boiled eggs. Arrange these in circles on the canapes; then garnish with the white rings of hard boiled eggs, beets cut in fanciful shapes, and a pimola in the center of each.—*Mrs. Henry Wick.*

SABDINE CANAPES.—Skin and bone a box of sardines, and mash to a paste. Add lemon juice, salt and red pepper, and minced parsley to taste, and spread on thin slices of bread and butter. Cut in fancy shapes with a tin cutter.

ANCHOVY CANAPES.—Cut thin slices of bread into rounds. Toast and spread with anchovy paste, which can be purchased at the grocer's. Chop the whites of cold boiled eggs very fine; sift the yolks of the eggs; arrange these in alternate circles around the top of canape, placing a ring of hard boiled white of egg in center with a whole anchovy curled in the center of that.

# BREAD, YEAST AND ROLLS

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## REMARKS.

There is nothing truer to be said than that bread is the staff of life, and to insure its being good great care should be taken in the preparation. First the flour must be excellent; the yeast must be fresh (otherwise the bread will be flat or sour); the batter must be of the right consistency and temperature (luke warm). When the yeast is ready, put in and keep in a warm place until light. The kneading should be thorough and just the proper amount of flour used in stiffening. Small loaves are generally considered preferable and should be quite light before being put in the oven. The oven should be of even temperature and is all important. Bake slow and the length of time according to the size of the loaves. After baking, leave exposed to the air until thoroughly cold. Then put away in a clean stone crock and keep covered.

YEAST.—A double handful of hops, one-half dozen large potatoes. Boil together in one-half gallon of water until done. Strain and mash onto one-half cupful of ginger, small cup of flour and one cup of brown sugar, and half a cup of salt. Let stand until cool then add one cupful of good yeast. The next day cork up tight in a jug.—*Mrs. Wm. Bonnell.*

YEAST.—Take two good-sized potatoes, grate them raw. Add one-half teacup of white sugar, one teaspoon of salt, a little ginger. Pour over the mixture one-half pint of boiling water in which one tablespoonful of hops has been boiled. Save half a cup each time to start anew.—*Mrs. Wm. Edwards.*

YEAST AND BREAD.—Boil six medium-sized potatoes in a little more than three pints of water. When done, mash and add one quart of flour and scald with the boiling water. When cool put in one cent's worth of baker's fresh yeast. Stir it down quite often through the day and it will be ready for use by night.



FOR THE BREAD.—Put the flour into a wooden bowl as it will keep warm better in that than in tin. Take a quart of new milk (if skim milk is used it must be scalded in summer) and a teacupful of the yeast. Pour into the flour and thicken with a little of it. Wrap the bowl up in a woolen blanket and keep in a warm room. Make up in the morning as soon as it is perfectly light. Add salt and knead it thoroughly and mold over into the pans. Be careful not to let it get too warm.—*Mrs. Sidney Strong.*

YEAST AND BREAD.—Take ten large potatoes. Pare and put them in kettle with three quarts of water. Put a pint of hops in a thin muslin bag in the same kettle with the potatoes. Boil until potatoes are soft. Then pour the water from this kettle boiling hot over a pint of flour in a crock. Squeeze all the strength from the hops. Mash the potatoes, add a quart of cold water to them and put through a colander into the crock and add one-half teacup of salt, a cup of sugar, one tablespoon of ginger. Let it stand for two days until it stops fermenting and settles. Then put into a jug, cork tight and keep in a cool place.—*Mrs. M. Adelia Wick.*

FOR THE BREAD.—Pare and boil six good-sized potatoes, drain off the water, mash fine and pour over them about three pints of cold water and run through a colander. Add flour until this is a thin batter. Then put in a coffeecup of yeast from the jug. Let stand until it rises, then stir into flour as much as you can with spoon, and let rise again. Work in enough more flour to make as stiff as bread and let rise third time. When light this time work out into loaves and let rise. All the flour must be sifted.—*Mrs. M. Adelia Wick.*

YEAST AND BREAD.—Two handfuls of hops, two of flour, one-half dozen large potatoes, one cup of sugar, one teaspoonful of ginger. Boil the hops and potatoes and pour the hop water onto the flour scalding hot. Mix with the other ingredients. When cool, add a teacupful of yeast. It will be ready for use in twenty-four hours.

FOR THE BREAD.—Take five small potatoes, a little over two quarts of water. Boil till done. Three iron spoonfuls of flour in crock. Pour enough of potato water on flour to get all the lumps out. Put potatoes through colander and pour on remainder of potato water. When luke warm stir in yeast. Wrap up warm and rise until morning. In the morning put in a little salt and

enough flour to make still. Knead well and let rise. Then knead again and make into loaves. Let rise and bake.—*Mrs. M. I. Arms.*

FIVE HOUR BREAD.—One cake of Fleischman's yeast broken up and dissolved in two tablespoonfuls of luke warm water. Take one-half pint of morning's milk into which put one tablespoonful of salt. Scald with one pint of boiling water; when luke warm add the dissolved yeast; then stir in three pints of sifted Pittsburg flour and knead for fifteen minutes. If this quantity of flour is not sufficient to keep the dough from sticking to the board add on the start-out a little more flour. The dough should be satiny and full of bubbles when sufficiently kneaded. With a small brush dipped in melted butter grease the pans; put in the dough and then go over that with the brush. Cover well first with towel and then with a flannel blanket and let stand to rise three hours in temperature of seventy-five degrees. Mold into loaves, kneading slightly. Brush with butter, set to rise for one hour in same temperature. Allow forty-five minutes for baking bread; twenty-five minutes for rolls and biscuit. This recipe makes two loaves of bread and two pans of biscuit.—*Mrs. Halstead, Cincinnati.*

BREAD WITH A STARTER.—One large or two small potatoes and all the water to pint or more; squeeze through ricer, add one small handful of sugar, two of salt, one pint of water and a pint jar of starter. Also a cake of "Yeast Foam" dissolved in a cup of warm water. Have the water just luke-warm before adding yeast and starter. Let stand over night. In the morning put flour near the fire, stir up sponge, take out a jar full for next time, set sponge on the stove until just luke-warm, then add flour and knead fifteen minutes. Let that rise very light before making into loaves. This recipe makes three loaves of bread and a pan of biscuit. Let the loaves rise well and bake in a slow oven from three-quarters to one hour.—*Mrs. P. B. Owen.*

FIVE HOUR BREAD.—For each loaf: One-half pint of milk, one-half pint of water, one teaspoonful salt and a little sugar, one cake of compressed yeast. Dissolve yeast in three tablespoonfuls of tepid water. Scald milk and set aside to cool. Add the water and when mixture is cool, add dissolved yeast, also salt and sugar. Stir in enough flour to knead. Knead twenty-five minutes. Set to rise about three hours. When light make into loaves and put to rise about one hour. Bake in moderate oven.—*Mrs. Wm. A. Smith.*

L.D.C.

GRAHAM BREAD.—One pint of sweet milk, one cup of sponge, three tablespoonfuls of molasses, one teaspoonful of soda. Mix up soft and let rise until light, not too long, and bake.—*Mrs. J. G. Butler.*

GRAHAM BREAD (STIRRED).—One bowl of sponge, one bowl of luke-warm water, one scant teacup of sugar, one level teaspoon of soda, graham flour to thicken enough to drop from spoon. If bread sponge has not been prepared for white bread, dissolve one-half cake of yeast in luke-warm water, add wheat flour and warm water enough to make one-half bowl; let this stand until bowl is full.—*Miss Caddie Borts.*

BOSTON BROWN BREAD.—Take three teacups of corn meal. Stir into it two cups of boiling sweet milk. When cold add one teacup of molasses, one cup of wheat flour and one cup of sour milk. Into the sour milk stir well one teaspoon of soda; add one-half teaspoonful of salt. Steam three hours.—*Mrs. C. H. Gilman.*

BOSTON BROWN BREAD.—Five cups of graham flour, three cups of sour milk, one-half cup of brown sugar wet with water and teacup filled with Orleans molasses, two teaspoonfuls of soda, one teaspoonful of salt; mix, let stand ten minutes and bake three-quarters of an hour.—*Mrs. D. C. Stewart.*

BOSTON BROWN BREAD.—One cup brown sugar, one cup of sour milk, one teaspoon soda in milk, one egg, butter size of an egg, a little white flour, a little salt, a few raisins floured. Make a stiff batter with graham flour and steam in cans for two hours and a half. To make three times this rule, put in three quart cans and set in steamer. It is just as good heated over.—*Mrs. Ida E. Canfield.*

BROWN BREAD.—One and one-half cups of baking molasses, one and one-half cups sour milk, one cup of currants, one cup of corn meal, two cups of graham flour, three cups of wheat flour, salt to taste and one teaspoonful of soda dissolved in hot water. Steam four hours in small cans. This makes four loaves in one pound cans.—*Mrs. M. C. Wick.*

STEAMED BROWN BREAD.—Two cups of corn meal, one cup graham flour, one pint of sour milk, three-quarters of a cup of molasses, teaspoonful of salt, two teaspoonfuls soda. Steam two

hours in baking powder cans. One cup of raisins may be added if desired.—*Mrs. Frederick G. Evans.*

**LIGHT BISCUIT.**—In kneading bread set aside a small loaf for biscuits. Into this work a heaping tablespoonful of lard and butter mixed and a teaspoon of sugar. The more it is worked the whiter it will be. As it rises mold it down twice before making into biscuit. Roll out and cut with a biscuit cutter. The dough should be quit soft.—*Mrs. John McCurdy.*

**LIGHT BISCUIT.**—Take about as much dough, after it is light, as would make a good-sized loaf of bread. Put in a pie pan. Mix in that a small cup of lard and butter, more lard than butter. One tablespoon of fine sugar. Do not put in any more flour, never mind if sticky. Then let rise very light, keeping in a warm place. Roll out about one-half inch thick without molding. Bake in rather quick oven. Will bake in fifteen or twenty minutes.—*Mrs. M. I. Arms.*

**LIGHT BISCUIT.**—One pint of milk, butter size of an egg, two eggs, three-quarters of a cup of yeast. Let rise over night.—*Miss Belle Robbins.*

**BUNS.**—One cake of common yeast, ~~one~~ and one-half cups of sugar, three eggs, one pint of new milk, scalded, one teaspoonful of salt, one-fourth of a cup of butter. Put sugar and salt into broken eggs and beat until very light; put in butter, pour over the hot milk and when mixture is luke-warm add the yeast dissolved in a little water. Then sift in flour to make batter, (about three cups), and beat ten minutes. Let it stand in a warm place about three hours and then add flour to make dough a little softer than bread and knead well. After standing again until light (about three hours) roll out dough in a sheet, cut with a round cutter, press a raisin in the middle of each clear down to the bottom. Spread top with butter and sprinkle over a mixture of cinnamon and sugar (one tablespoonful of cinnamon to two of sugar). Let stand until very light and bake. The same dough may be used for finger rolls, omitting cinnamon and sugar for the top.—*Mrs. J. H. McEwen.*

**POTATO BISCUIT.**—One cup of boiled mashed potatoes, one cup of sugar, one cup of Baker's yeast, two eggs. Stir all together, set to rise in the evening—next morning add three-quarters

cup of melted lard, and flour enough to make a dough not too stiff (indeed rather soft). After rising light, probably an hour, cut lightly off without farther kneading, make into small biscuits; let rise again, when light bake in hot oven. To wash over with beaten egg before baking improves in appearance.—*Mrs. A. E. Kauffman.*

GRAHAM BISCUIT.—May be made from a loaf of the bread in the same way, also, from the recipe of sweet rusk, using white flour in setting the sponge over night.—*Mrs. John McCurdy.*

SWEET RUSK.—One pint of warm milk, new is best, one-half cup of butter, one cup of sugar, two eggs, one teaspoonful of salt, two tablespoonfuls of yeast; make a sponge with milk, yeast and enough flour to make a thin batter and let rise over night. In the morning add the sugar, butter, eggs and salt, well beaten up together with enough flour to make a soft dough. Let it rise again, then make into round balls and rise a third time. Bake in a moderate oven.—*Mrs. John McCurdy.*

TEA RUSKS.—One-half pound of sugar, one-quarter pound of butter, three pounds of flour, one cup of light yeast, one quart of sweet milk.—*Mrs. E. C. Wells.*

RUSK.—A piece of dough the size of a small loaf; one cup of shortening, two parts of lard and one part of butter; two eggs; one and one-half cups of sugar. When ready for oven spread the top lightly with melted butter and sift on a little sugar. Bake a light brown.—*Mrs. George Cornell.*

FRENCH ROLLS.—One pint of milk come to a boil, one-half cup of butter, one cup of sugar, one cup of yeast stirred into a sponge, when light knead up stiff, add one cup of milk put in just when light, roll out, cut with a round cutter, butter one-half side and lay the other over. Bake fifteen minutes.—*Mrs. John Morris.*

PARKER HOUSE ROLLS.—Scald one pint of sweet milk; when cool add two tablespoonfuls of sugar, two tablespoonfuls butter, one cake Fleischman's yeast, pinch of salt. Make up in the morning. Let it rise and then work up. Let it rise again, roll out thin, cut them out, butter the tops, fold it over; let rise again and bake in a quick oven.—*Mrs. Mason Evans.*



FINGER ROLLS.—Take a small piece of very light bread dough and roll with the hand on molding board until about as large around as your finger and about five inches long. Lay in a greased pan about one inch apart and let rise until very light then bake in a medium oven.—*Mrs. Henry Wick.*

BREAD STICKS TO SERVE WITH SOUP.—Cut bread about twenty-four hours old into strips six inches long and one inch wide. Place in a dripping pan and set in oven turning until all sides are browned alike—a light rich brown.

PULLED BREAD.—Take bread that is moist, remove all the crust and pull apart in strips as near as possible to two inches wide and four inches long. Place in a baking tin and set in the oven. Let stand until thoroughly browned and hardened through.

CORN BREAD.—Two cups corn meal, one cup of flour, one cup of sugar, two eggs, two tablespoonfuls of lard, two cups of sour milk, pinch of soda, two teaspoons baking powder. Mix sugar and lard together, add beaten eggs, put soda in milk; add milk, flour and corn meal; last the baking powder mixed in a little of the flour and corn meal.—*Mrs. J. M. Bonnell.*

CORN BREAD.—Two cups of corn meal, one cup of flour, one cup of sour milk, one egg, one teaspoonful of soda, one teaspoonful of sugar, a little salt, a little melted butter, sweet milk enough to make a stiff batter. Bake half an hour.—*Mrs. C. D. Arms.*

CORN BREAD.—Three cups of corn meal, one and one-half cups of flour, one and one-half cups of sweet milk, five eggs, four teaspoonfuls of baking powder, a little sugar.—*Mrs. Mary Bentley.*

CORN BREAD.—One cup of corn meal, two cups of flour, one-half cup of sugar, three-fourth of a cup of melted butter, one cup of milk, three eggs, three teaspoonfuls of baking powder.—*Mrs. G. B. Woodman.*

CORN BREAD WITHOUT EGGS.—Two cups of corn meal, one cup of flour, two cups of milk, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, two teaspoonfuls of baking powder.—*Mrs. R. McMillan.*

FRIED BREAD.—To one pint or a large coffee cup full of milk, take two eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar, or one teaspoonful of baking powder, flour enough

to make a thin batter, cut dry bread in very thin slices, if the slices are large cut in two or three pieces, have hot some lard or drippings, dip the bread in the batter and fry; when light brown on one side, turn the other. Serve hot.—*Mrs. R. McMillan.*

FRIED BREAD.—One tablespoonful of sweet light dough, make it into a thin batter with one cup of sweet milk; add three or four eggs, one and a half cups of flour, a teaspoonful of salt, cut light bread into slices, dip them into the batter and fry in hot lard, sprinkle with powdered sugar and garnish with jelly.—*Mrs. John C. Wick.*

TOAST.—The object of toasting bread is to extract all its moisture. Turn each side of the bread to the fire for a few minutes until warmed, then turn about the first side at some distance from the fire, slowly toasting it until it is of a nice brown color, then turn the other side, moving slowly until thoroughly toasted but not burned in any place. The coals should be clear and hot and the toast should be served as soon as done on a warm plate.—*Mrs. Geo. W. Haney.*

CREAM TOAST.—Place the cream to heat, mix a teaspoonful of flour smoothly with a little cream, stir it in and let it come just to a boil, with a small piece of butter the size of an egg to a quart of cream and some salt. Place your toast on a deep dish and pour your gravy over it.

MOCK CREAM TOAST.—Melt in one quart of morning's milk about two ounces of butter, a large teaspoonful of flour, freed from lumps and the yolks of three eggs beaten light. Beat these ingredients together for several minutes, strain the cream through a fine hair sieve and when wanted beat it slowly, beaten constantly with a brisk movement. It must not boil or it will curdle and lose the appearance of cream. When hot dip the toast if not sufficiently seasoned with butter, add salt. Send to the table hot, the cream not taken up with the toast but in a gravy bowl.

SWEIBACH.—One cake of yeast; take three cups of flour and put in two cups of sweet luke-warm milk and a little salt. Put this flour, milk and yeast together and let stand two hours until raised; then take three-quarters of a cup of butter, one-half cup of sugar, two eggs; rub butter and part of flour together; flour enough to make as stiff as bread and work together well. Raise

it again about three hours ; put in pans and raise again about two hours. Bake slowly to allow it to rise in oven ; then cut into small slices and brown in oven.—*Mrs. G. S. Peck.*

MUSH AND FRIED MUSH.—Into boiling water, with a little salt, stir corn meal slowly, sifting it into the water a very little at a time, until it is about the consistency of a batter. Stir it until it is perfectly free from lumps, then set it on the back of the stove and let it boil slow for one hour. Eat either cold or warm with milk, or drop by the spoonful into hot drippings and fry brown on both sides.—*Mrs. Jonathan Warner.*

CROUTONS.—Cut bread into slices, butter it, cut it into long strips then into squares. Put on top of pan in oven until it browns. To serve with soups.

## BISCUIT AND HOT CAKES

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SODA BISCUIT.—One quart of flour, two teaspoonfuls of cream tartar, one of soda, a piece of butter the size of an egg, one and a half cups of sweet milk; mix very thoroughly the flour, cream tartar, butter and salt then add the milk and soda. Roll out and bake in a quick oven ten minutes.—*Mrs. E. S. Gregory.*

BAKING POWDER BISCUIT.—To one quart of flour mix in three teaspoonfuls of baking powder, one teaspoonful of salt; then rub in three-fourths of a cup of butter and lard. Stir in with a spoon enough sweet milk to make as soft dough as you can conveniently roll out. Bake in quick oven.—*Mrs. M. I. Arms.*

DROP BISCUIT (SODA).—One pint of sweet milk, one-half teaspoonful of butter, one teaspoonful of soda, in the milk; two teaspoonfuls of cream tartar thoroughly mixed in a pint of flour, two well beaten eggs, a large teaspoonful of sugar; mix quickly, adding enough flour to make it a little stiffer than cup cake. Bake in well buttered gem pans. Make graham biscuit in the same way, using twice as much sugar and one-third wheat flour.—*Mrs. John McCurdy.*

DROP BISCUIT.—Rub into one quart of flour one-half teacup of butter, one small teaspoonful of salt, two teaspoonfuls of baking powder, enough sweet milk to mix with a spoon. Drop on buttered pans.—*Mrs. C. D. Arms.*

GRAHAM BISCUIT.—One pint of sweet milk, one-half cup of butter, one-half cup of sugar, two eggs, flour enough to make stiff with a spoon, baking powder, drop on buttered tins.—*Mrs. Mary Bentley.*

GRAHAM GEMS.—One cup of milk and one and a half cups of graham flour, a pinch of salt, one tablespoonful of sugar, one spoonful of baking powder.—*Mrs. G. B. Woodman.*

GRAHAM GEMS.—One and a half cups of sour milk, one-half cup of sugar, one egg, butter the size of an egg, one small teaspoonful of soda, flour enough to make a batter. Bake slow.—*Mrs. M. I. Arms.*

MUFFINS.—Six eggs, beat whites and yolks separately; butter size of two eggs; (or one-half cup) one cup of sugar; beat butter and sugar to a cream; three cups of sweet milk; three heaping teaspoonfuls baking powder in three pints of flour. Bake in muffin rings.—*Mrs. W. D. Euwer.*

GRAHAM MUFFINS.—Two cups of graham flour, one cup of milk, one-third of a cup of sugar, one egg, butter size of an egg, two teaspoonfuls of baking powder; bake in rings twenty or thirty minutes in a hot oven.—*Mrs. Sidney Strong.*

GRAHAM MUFFINS.—One quart of graham flour, two teaspoonfuls of baking powder, a piece of butter the size of a walnut, one egg, one tablespoonful of sugar, one-half teaspoonful of salt, milk enough to make a batter as thick as for griddle-cakes.—*Mrs. C. H. Gilman.*

WHITE MUFFINS.—One teacup of milk, three cups of flour, two eggs, one-half cup of sugar, piece of butter the size of an egg, baking powder.—*Mrs. G. B. Woodman.*

MUFFINS.—Three eggs, one cup of sour cream, one-half cup of butter, one teaspoonful of baking powder, four cups of flour.—*Mrs. Mary Bentley.*

MUFFINS.—One large tablespoonful of butter, two small tablespoonfuls of sugar, two eggs, one cup of milk, three teaspoonfuls baking powder, flour to make stiff batter. Bake in gem pans.—*Mrs. S. J. McElevy.*

CORN GEMS.—Two cups of corn meal, two cups of flour, two cups of sweet milk, two eggs, three heaping teaspoonfuls of baking powder, one-half cup of butter, one-half cup of sugar. Bake in gem pans.—*Miss Laura Wick.*

SALLY LUNN.—Six cups of flour, six eggs well beaten, four tablespoonfuls of baking powder, one-half cup of granulated sugar, one-half cup of melted butter, one quart of milk; salt to taste.—*Mrs. W. Scott Bonnell.*



WAFFLES.—Four eggs beaten separately, one quart of milk, a piece of butter the size of an egg, melted; three teaspoonfuls of baking powder, a little salt, enough flour to make rather thick batter.—*Mrs. Henry Wick.*

FLANNEL ROLLS.—One cup of flour, one cup of milk, one egg, well beaten—this quantity makes five rolls; put into cups one-quarter inch deep. Bake three-quarters of an hour.—*Mrs. W. Scott Bonnell.*

FLANNEL ROLLS.—One quart of sweet milk, four eggs, one teaspoonful of salt, flour to make a batter like good thick cream.—*Mrs. J. M. Bonnell.*

FLANNEL CAKES.—One pint of sour milk, one pint of sweet milk, two eggs beaten separately, a little salt, one quart of flour; beat the whites and stir in just before baking; before putting in the whites, stir in a small teaspoonful of soda.—*Mrs. H. B. Wick.*

FLANNEL CAKES.—Three eggs, one quart of sweet milk, about one quart of flour, a small teaspoonful of salt, two tablespoonfuls of baking powder; beat the yolks and half of the milk, salt and flour together; then the remainder of the milk; at last the whites of the eggs well beaten. A teacup of boiled rice is an improvement.—*Mrs. C. D. Arms.*

FLANNEL CAKES.—One quart of thick sour milk, three eggs, one teaspoonful of soda, a little salt, flour enough to make a batter. Break the yolks into the milk, then stir in the flour; add the soda dissolved in a little milk and when just ready to bake stir in the whites well beaten. Do not stir very much after putting in the whites.—*Mrs. M. I. Arms.*

GRIDDLE CAKES.—Sift together two cups of flour, three and one-half level teaspoonfuls baking powder, one-half teaspoonful salt; beat yolks of two eggs until light, add one and one-fourth cups of milk, stir into flour mixture until perfectly smooth. Just before baking add whites of eggs and one teaspoonful of melted butter.—*Mrs. S. J. McElevy.*

GERMAN PUFFS.—Two cups of sweet milk, two cups of flour, three eggs and a little salt.—*Miss Laura Wick.*

BREAKFAST PUFFS.—One pint of milk, one pint of flour, two eggs, lump of butter the size of an egg and a pinch of salt; put

the flour after sifting in a pan and the butter in the middle of the flour, break in the eggs and work the butter and eggs thoroughly into the flour then gradually add the milk until you have a smooth batter. Bake them in French-roll pans. They take but a few minutes to bake.—*Mrs. R. W. Tayler.*

RICE CAKES.—One cup of milk, one-half cup of boiled rice, three eggs; fry on a griddle.—*Mrs. G. B. Woodman.*

NEWPORT BREAKFAST CAKES.—Six eggs, six spoonfuls of sugar, three pints of milk, one-half cup of butter, six teaspoonfuls of cream tartar, three teaspoonfuls of soda; stir stiff. Makes six loaves.—*Mrs. Wm. Lawthers.*

POPOVERS.—One egg, one teacup of rich sweet milk, one teacup of flour, a little salt; put a large tablespoonful of batter in each cup and bake in a quick oven. Eat warm.—*Mrs. Wm. Lawthers.*

POPOVERS.—One cup of sweet milk, one cup of flour, one egg; put all together and beat for a long time with an egg beater.—*Miss Laura Wick.*

LONG CAKE.—One quart of flour, three teaspoonfuls of baking powder, a small teaspoonful of salt; put this through a sieve three or four times and to this put enough sweet cream to make a soft dough, or in place of the cream, can be used a piece of butter the size of an egg and sweet milk. Mix with a spoon, roll out about an inch thick, score and bake in a dripping pan in a quick oven for a few minutes.—*Miss Laura Wick.*

ENGLISH TEA CAKE.—Take a light bread dough, enough for a small loaf, mix with it one tablespoonful of lard, one of sugar, one large spoonful of currants; let rise again until very light; then bake; cut into round slices and toast them; butter while hot.—*Mrs. Wm. Bonnell.*

BUCKWHEAT CAKES.—To one quart of warm water stir in buckwheat flour to make a stiff batter, one small handful of white flour, teaspoonful of salt and one cup of good strong yeast; let rise over night; in the morning thin the batter with a little warm water and bake on a griddle.—*Miss Belle Robbins.*

CORN MEAL MUFFINS.—Three pints of corn meal, one pint of flour, two eggs, eight teaspoonfuls of baking powder.—*Kent House, Chautauqua Lake.*

WHEAT MUFFINS.—One quart of flour, five teaspoonfuls of baking powder, two tablespoonfuls of butter, five eggs, milk enough to make a thick batter.—*Kent House, Chautauqua Lake.*

BUCKWHEAT CAKES.—Mix a batter of buckwheat flour and warm water and a little salt, making it a little thicker than you want it when ready to bake. Soak half a yeast cake for one hour in a half cup of warm water. Add this to the buckwheat batter and set in a warm place to raise over night. In the morning pour all but about one teacupful out in a pan. Take a good half cup of sour milk and half a teaspoonful of baking soda. Mix together and pour in your pan of batter, add a tablespoonful of sugar and bake on a hot griddle. Batter can be kept for a long time by leaving a cupful of the batter to start with at night. Do not pour any of the batter that has the soda and sour milk back in your vessel that you raised them in as it would sour and spoil your batter and you would have to start over again anew.—*Mrs. S. Stevenson.*

CORN MEAL CAKES.—One-half cup of corn meal scalded over night, with perhaps a little over one-half pint of boiling water. In the morning mix in yolk of egg; then heaping teaspoon of baking powder; a little white flour and milk to make a stiff batter; a little salt. The last thing mix in carefully the white of an egg.—*Mrs. G. S. Peck.*

ENGLISH MUFFINS.—One quart of water, one cake of yeast, a little sugar, a teaspoonful of salt. Let them raise until quite light. Put in muffin rings set onto a greased dripping pan, let rise again. Bake on both sides. When done split, toast and butter.—*Mrs. S. Stevenson.*

# PASTRY

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## REMARKS.

In making pastry it is all important to have good butter and good lard and both must be chilled until perfectly firm. Pastry is better made in a cool place and ice water used for mixing. Do not touch with the hands until ready to roll out and then as little as possible. Use a knife for mixing. Pastry can be kept for several days by setting in a very cold place. In baking do not have a hot oven but bake moderately slow. With the exception of mince pie, all pastry should be eaten the day it is baked. This will keep a week and then heated before serving.

**PUFF PASTE.**—One pound of flour, five ounces of flour for the board and rolling pin ; half a pound of butter, half a pound of lard, two gills of ice water. Sift the pound of flour in a two-quart bowl, cut the butter and lard through it with a knife into pieces about the size of an unshelled almond ; scatter the water over the whole and mix lightly with the knife. Flour space on the board twenty-four inches long by eighteen wide. Put the rough dough in the center of this space, flour the pin and roll the dough nearly large enough to cover the flour. With a small sieve, sift a light, barely perceptible coating of flour over the whole sheet. Then fold it in thirds lengthwise and across, making a piece about eight inches long and seven inches wide. Turn it over and put more flour under it and over the board ; roll it out again, sift it with flour and fold. Roll it out the third time, sift and roll lightly in the form of a scroll. Cut it across the center, lay it on a plate and leave it on the ice for fifteen minutes or longer, when it is ready for use.—*Boston Cook Book.*

**QUICK PUFF PASTE.**—One pound of butter, one pound of flour, one teaspoon salt, nearly one cup of ice water. Have flour very cold. Divide the butter into four parts. Rub into the flour with the salt (one-quarter) or one part butter ; add water to make

your paste mix and handle lightly. Roll into one sheet then spread this with the second part of butter, sprinkle a little flour, fold over and roll again; spread the third part of butter and proceed as before; roll over, roll again and spread with the last or fourth quarter of butter; fold, roll and cut into pieces sufficient to make your pie, or what you wish. Pastry must be very cold, it is best to make it in a cold room, and the oven should be very hot.—*Mrs. A. E. Kauffman.*

PIE CRUST.—One pound of flour, three-fourths of a pound of shortening (part butter, part lard), one cup of cold water, a pinch of salt, cut shortening into flour well before adding water. Put on board, roll, then fold. Roll and fold a number of times. Keep in icebox a long time.—*Mrs. P. B. Owen.*

PASTRY.—To one cup of water add one-half cup of lard, a little salt and some flour. Mix together with a knife. When stiff enough, roll out on a board, spread on with a knife a layer of lard and sift over a little flour. Roll all together and then roll out on the board again, repeating this for three or four times. The entire amount of lard used for one cup of water should be about two cups. This will make three pies.—*Mrs. G. B. Woodman.*

MINCE MEAT.—The meat should be boiled the day before it is prepared for pies. Boil one large fresh tongue until tender. Season when put on with one large spoonful of salt and one small spoonful of pepper; boil almost dry. Do not take off the skin until you are ready to use it. Boil also five pounds of lean beef tender. Save the liquor from the beef (which should be boiled down to about a pint) and put in when mixing three pounds of suet, one-half peck of Greening apples; chop all of them very fine separately; then mix and add one-half cup of butter cut fine, a little salt, a quart of Orleans molasses, four pounds of granulated sugar, two quarts of boiled cider, one tablespoonful of ground cinnamon, one of cloves, one of mace and two nutmegs (grated); four pounds of seeded raisins, three of currants and one of citron (cut fine); the grated rind and juice of two oranges, one pint of French brandy and one pint of Madeira wine.—*Mrs. C. D. Arms.*

MINCE MEAT.—Two pounds of lean beef boiled. When cold chop fine; one pound of suet minced to a powder, five pounds of juicy apples (pared and chopped), two pounds of raisins (seeded), two pounds of sultanas or seedless raisins, two pounds of currants,



one-half pound of citron (chopped), three tablespoonfuls of cinnamon, two tablespoonfuls of mace, one tablespoonful of allspice, one tablespoonful of fine salt, one grated nutmeg, three pounds of brown sugar, one-half gallon of sweet cider, one-half pint of brandy. Mince meat made by this recipe will keep till spring.—*Mrs. C. H. Gilman.*

MOTHER'S MINCE MEAT.—Six pounds of meat, two pounds of raisins, two pounds of currants, one and one-half pounds of citron, one pint of whiskey or brandy, twice as much apples as meat. Sweeten to taste. Spices and cider.—*Mrs. Orrin Jacobs.*

PUMPKIN PIE.—Pare and slice a ripe pumpkin, stew gently until tender and rub through a sieve. To three quarts of pumpkin, when cold, add one quart of rich milk or one pint of milk and one pint of cream, ten eggs well beaten, three tablespoonfuls of ground ginger, two tablespoonfuls of cinnamon, sugar to taste. Bake slowly one hour.—*Mrs. W. J. Hitchcock.*

PUMPKIN PIE.—Four heaping tablespoonfuls of strained pumpkin, four level tablespoonfuls of sugar, one saltspoonful of salt, one-half teaspoonful of ginger, one-half teaspoonful of cinnamon, one pint of milk and cream, two eggs beat well. This is sufficient for one pie.—*Mrs. R. McCurdy.*

PUMPKIN PIE.—Two large tablespoonfuls of boiled pumpkin, one egg, one-half heaping teaspoonful of ginger, one-quarter heaping teaspoonful of cinnamon, three tablespoonfuls of sugar, milk or cream to thin like custard. This is enough for one rather small pie.—*Mrs. P. B. Owen.*

PUMPKIN PIE.—One pint of pumpkin, one egg, enough cream or new milk to thin.—*Mrs. C. A. Ensign.*

PUMPKIN PIE.—To two cups of steamed pumpkin add one cup of rich sweet milk, one-half cup of molasses, one-half cup of sugar, one tablespoonful of melted butter, one tablespoonful of ginger, one teaspoonful of salt, two eggs beaten very light, a little mace, cinnamon, clove and nutmeg.—*Mrs. G. S. Peck.*

SQUASH PIE.—One pint of stewed squash, five eggs (whites and yolks beaten separately) one quart of milk, one-half teaspoonful of mace, one-half teaspoonful of cinnamon, one teaspoonful of ginger, one cup of white sugar. Beat all well together.—*Mrs. C. H. Gilman*

CREAM PIE.—One pint of cream, one scant teacup of sugar, one teaspoonful of vanilla, whites of four eggs whipped to a stiff froth. Beat all together and pour into a pie plate lined with pastry. Bake as you would custard pie and eat very cold.—*Mrs. T. H. Wilson.*

CREAM PIE.—Sugar one cup, butter the size of an egg, milk one-half cupful, flour (measured after sifting) two cups, eggs two, baking powder two teaspoonfuls, vanilla one-half teaspoonful.

Custard for this pie: Milk (boiled) one pint, sugar, one cup, eggs two, cornstarch three heaping tablespoonfuls, vanilla one teaspoonful. When the milk comes to a boil add the cornstarch dissolved in cold milk; then when thick add the eggs and sugar that have been stirred together. Add vanilla after taking custard from stove. Divide cakes and put in custard.—*Mrs. J. H. Wick.*

CUSTARD PIE.—For one pie: Three eggs, one pint of milk, sugar and nutmeg to taste. Reserve the whites of two eggs for the top, which beat to a stiff froth, sweeten and when the pie is baked, spread on the top and put into the oven until it browns.—*Mrs. M. I. Arms.*

APPLE CUSTARD PIE.—Two eggs, four or five apples (grated), a little nutmeg, sweeten to taste; one-half pint of new milk or cream. Pour into pastry.—*Mrs. H. B. Wick.*

LEMON PIE.—Two lemons, juice and rind grated, two cups of white sugar, one cup of cream or rich sweet milk, two tablespoonfuls of cornstarch mixed with the yolks of six eggs. Bake in a rich crust, beat the whites to a stiff froth with eight tablespoonfuls of pulverized sugar. Spread on the top of the pies and brown. This will make two pies.—*Mrs. Frank Wick.*

LEMON PIE.—Three eggs, one grated lemon, one cup of sugar, one-half cup of water, two spoonfuls of flour. Bake. Beat the whites separately and add sugar (not quite as much as for frosting). Put into the oven and brown a little.—*Mrs. W. S. Matthews.*

LEMON PIE.—Enough for two pies: Boil three cups of sugar and three cups of water as you would for frosting. Mix five tablespoonfuls of flour smooth with a little cold water. Stir this into the boiling syrup. A piece of butter the size of an egg, yolks of four eggs beaten light and stirred into juice and grated rind

of three lemons. Cover the top with a meringue made of the whites.—*Mrs. W. S. Bonnell.*

LEMON CUSTARD PIE.—Grate the rind of one lemon, squeeze the juice into one and one-half cups of sugar, butter the size of an egg, one tablespoonful of flour and the yolks of four eggs. Stir all together as for cake and pour over it one pint of boiling milk. Beat the whites separately and stir in after it has cooled a little. Then bake in the crust as you would a custard pie.—*Mrs. J. C. Butler.*

LEMON CUSTARD PIE.—One grated lemon, four eggs, taking two of the whites for frosting, one and one-half cups of sugar, two cups of water, two tablespoonfuls of flour mixed with a little water, two tablespoonfuls of melted butter and a little salt. Cover with the frosting when partly cool and return to the oven two or three minutes.—*Mrs. T. Baldwin.*

COCOANUT PIE.—For two pies: Beat four eggs separately, one quart of milk, one-half teaspoonful of sugar, one cocoanut (grated).—*Mrs. C. D. Arms.*

COCOANUT PIE.—Two cocoanuts (grated), three and one-half cups of milk, one and one-half cups of sugar, whites of ten eggs. Makes two pies.—*Mrs. G. B. Woodman.*

COCOANUT PIE.—One cocoanut grated in three pints of milk, six eggs, sweeten to taste. This makes three pies.—*Mrs. Wm. Lawthers.*

APPLE PIE.—Fill the pie crust with sour, juicy apples pared and sliced thin. Put on the upper crust and bake until the apples are soft. Then remove the upper crust, adding sugar to taste, a small piece of butter and a little grated nutmeg. Stir this well through the apple and replace the crust.

CRACKER PIE.—Seven soda crackers soaked in cold water, three pints of milk, one whole egg and yolks of three, two or three lemons. Grate the peel and put in the juice, sweeten to taste before adding the lemons. Beat the whites of the eggs with the sugar for the meringue to be spread on and browned after the pies are baked.—*Mrs. R. W. Tayler.*

PEACH PIE OR CODDLE.—Line a deep dish with soda biscuit dough or pie crust one-quarter of an inch thick. Fill with peaches

pared, sprinkle with sugar and a little flour, and if not too juicy add about two tablespoonfuls of water. Put on the upper crust, secure the edges and bake. Eat with cream.—*Mrs. Jonathan Warner.*

RHUBARB PIE.—Peel the stalks and cut into pieces one-half inch long. Let stand in cold water for one hour. Then drain off the water, mix well with sugar (one cup of sugar to a pie) and let stand for a short time. Bake between two crusts.—*Mrs. M. I. Arms.*

CHERRY OR BERRY PIE.—Stone the cherries, fill into the crust, add sugar to taste and a little flour. Put on top crust and bake. Berry pie the same.

DELICATE PIE.—Stew the apples sufficient for four pies, one-half pound of butter, six eggs beaten separately, one pound of sugar. Flavor with lemons, the apples being quite cold before adding the eggs. Bake as a tart pie.—*Miss Laura Wick.*

RAISIN PIE.—One lemon, juice and yellow rind, one cup of raisins, one cup of water, one cup of rolled crackers. Stone the raisins and boil in water to soften them.—*Mrs. R. W. Tayler.*

A TART PIE.—Line a pie pan with pastry. Put into this rich apple or peach butter. Cut thin strips of pastry and lay across the top about an inch apart. Then bake.

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

CHEESE CAKES.—Take one-quarter pound of butter, six ounces of sugar, two lemons, four eggs and two good sized cold potatoes. Rub the sugar on the lemons before you cut them and rub off as much as you can of the yellow rind. Then melt the butter in a basin in the oven. Throw sugar into the hot butter which will dissolve it. Get it smooth with a spoon, squeeze in the juice of the two lemons, beat the eggs and mix in and add enough cold potatoes to make the whole into a pulp, only do not add the

potatoes until the sugar is thoroughly dissolved. Roll out some good pastry and put into patty pans. Then fill with this mixture and bake in the oven.

LADY LOCKS.—Roll puff pastry, and cut into strips about eight inches long and one inch wide; fold this strip around a tin mold shaped like a horn; bake in hot oven.

FILLING.—One pint cream, one-fourth box of gelatine, about two tablespoonfuls sugar (or to taste), and flavor. Whip cream, add dissolved gelatine, sugar and flavoring, let stand until chilled—when it is ready for use.—*Mrs. A. E. Kauffmann.*



## PUDDINGS

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PLUM PUDDING.—One pound of raisins (stoned), one pound of currants washed and dried; one pound of rich beef suet minced, one pound of stale bread crumbs, one pound of flour. Mix the bread crumbs, flour and suet together. Beat six eggs well and add to them a pint of sweet milk, a teaspoonful of soda in the milk. Beat the eggs and milk with the suet and flour for some time. Then stir in the currants and raisins, mixed in well as you proceed. Mix in also one-quarter pound of candied orange and lemon peel cut in small pieces, one ounce of powdered cinnamon, one-half ounce of powdered ginger, one grated nutmeg and a little salt. Add a glass of rum or brandy. Either bake or boil according to taste. Bake nearly two hours. If boiled, pour into a cloth, tie the cloth allowing a little room to swell, and boil for six hours. It is better boiled. Serve with sauce.—*Mrs. E. C. Wells.*

ENGLISH PLUM PUDDING.—One pound of currants and one pound of raisins; dredge with flour; one-half pound of beef suet and one pound of bread crumbs, one-quarter pound of citron, eight eggs, one-half pint of milk, a gill of wine, or brandy, a large cup of brown sugar and one of molasses; mace and nutmeg to your taste. It requires six or seven hours to boil. Turn it several times. Beat the whites of six eggs and put in the last thing. Use currants if you like them.—*Mrs. Wm. Bonnell.*

ENGLISH PLUM PUDDING.—One cup suet chopped fine, one cup raisins, one cup currants, one cup sweet milk, three cups flour, two measures even full of baking powder. Scald the bag before putting in the pudding and tie quite loose. Steam three hours. Dressing: One pint of water thickened with one teaspoonful of corn starch, one cup of sugar rubbed into one-half cup of butter, one egg; flavor with brandy.—*Mrs. W. D. Euwer.*

PLUM PUDDING.—One pound of suet chopped fine, one pound of raisins (stoned), one pound of currants, one small loaf of bread

(crumbed), ten eggs, one pound of flour, one nutmeg, one teaspoonful of ginger, a little salt, a wine glass of brandy. Should be very thick. Mix in one-half pint of milk, add more if needed; two teaspoonfuls of cinnamon. Boil eight hours.—*Mrs. Wm. Lawthers.*

CHRISTMAS PLUM PUDDING.—Ten eggs, one pound of white sugar, one pound of raisins, one pound of currants, one pound of citron, one pound of suet (light weight), one loaf of baker's bread (grated), one pint of sweet cream, one lemon grated and juice, one-half nutmeg (grated), two tablespoonfuls of ginger, one wine-glass of brandy, one wine glass of wine, three tablespoonfuls of sifted flour. Mix in the order written. Boil eight hours turning frequently. It can be boiled the day before it is needed and steamed when wanted. Serve with wine sauce—*M.*

FIG OR DATE PUDDING.—Two pounds of fruit, six ounces of bread crumbs, six ounces of suet chopped fine, six ounces of sugar, three eggs. Beat the yolks and sugar together, spices to taste, one wine glass of brandy. Add the fruit, suet, bread crumbs and whites beaten to a froth. Steam fully two hours. Eat with date pudding sauce.—*Mrs. W. S. Bonnell.*

DATE PUDDING.—Three eggs, one and one-quarter cups of sugar, three cups of bread crumbs, one cup of chopped suet, one pound of seeded dates (chopped fine), one wine glass full of water, one pinch of salt. Mix and steam three hours. Dressing: One cup of sugar, butter the size of a walnut, two cups of water, one tablespoonful of flour. Cook and flavor with vanilla.—*Mrs. J. C. Crew.*

PRUNE PUDDING.—Stew half a pound of prunes until soft; press through a colander and add one cup of powdered sugar, the whites of five eggs beaten very stiff. Put into a dish and brown in the oven. Serve at once with cream.—*Mrs. H. W. Ford.*

PRUNE PUDDING.—One cup of prunes chopped fine, one-half cup of sugar, whites of three eggs. Mix eggs and prunes together. Bake in a pan of hot water twenty minutes.—*Mrs. G. S. Peck.*

PRUNE, DATE OR FIG SOUFFLE.—Twelve large prunes, whites of five eggs, one and one-half cups of powdered sugar, one-half teaspoonful of cream of tartar, one-half teaspoonful of flour. Cook

the prunes and chop fine. Beat the whites of the eggs very stiff. Stir into them sugar, through which the flour and cream of tartar have been sifted. Add prunes, put into a mold, set in a pan of water and bake in a very slow oven for twenty-two minutes. Serve with an egg custard sauce. Figs or dates can be used in place of the prunes.—*Mrs. H. B. Wick, Elyria.*

REVERE HOUSE PUDDING.—One cup of raisins (seeded and chopped), two-thirds of a cup of salt pork chopped fine, one cup of molasses, one cup of sweet milk, three cups of flour, one teaspoonful of soda, three and one-half teaspoonfuls of dark spice. Steam three hours and serve hot with sauce.—*Mrs. C. H. Gilman.*

PLAIN CURRANT PUDDING.—One and one-half teaspoonfuls of baking powder, one pint of flour, one cup of sugar, one cup of sweet milk, two eggs, butter the size of an egg, one cup of Zante currants well washed and dried. Bake, then spread the top with butter and sprinkle with ground cinnamon. Serve hot with wine sauce.—*Miss Jennie Arms.*

WEDDING CAKE PUDDING.—Two-thirds of a cup of molasses, one cup of chopped raisins, one of cream or of suet chopped fine, one cup of sweet milk, three cups of flour, one teaspoonful of soda, salt. Steam three hours.—*Mrs. E. S. Gregory.*

MOLASSES PUDDING.—One cup of molasses, one cup of sour milk, one cup of chopped suet, one cup of currants, one teaspoonful of soda, a little clove, allspice and cinnamon. Enough flour to stiffen. Steam one and one-half hours.—*Mrs. W. J. Lawthers.*

SUET PUDDING.—One teacupful of molasses, one of suet, one of sweet milk, two cups of raisins, two and one-half cups of flour, one teaspoonful of ginger, one of cinnamon, one-half teaspoonful of allspice, one-half teaspoonful of nutmeg, one teaspoonful of soda. Boil or steam. Make sauce same as for plum pudding.—*Mrs. W. J. Lawthers.*

SUET PUDDING.—One cup of chopped beef suet, one cup of molasses, one cup of milk, three cups of flour, one egg, one teaspoonful of salt and three-fourths of a teaspoonful of soda. Mix well and steam two hours. One cup of raisins. Serve with liquid sauce flavored with nutmeg.—*Mrs. Wm. Edwards.*

SUET PUDDING.—Three and one-half cups of flour, one cup of suet, one cup of raisins, one cup of molasses, one-half cup of brown sugar, one-half cup of currants, one cup of milk, one teaspoonful of salt, one-half teaspoonful of soda, one egg. Steam four hours. The sauce is one tablespoonful of corn starch, two tablespoonfuls of sugar, one tablespoonful of butter, a pinch of salt. Flavor with nutmeg and brandy. When cold, stir the beaten white of one egg in.—*Mrs. Orrin Jacobs.*

SUET PUDDING.—One cup of molasses, one cup of chopped suet, one egg, one cup of raisins, two cups of flour, one-half cup of chopped English walnuts, one teaspoonful of soda. Mix together, put in dish and steam two hours. Serve with egg sauce.—*Mrs. H. W. Ford.*

GRAHAM PUDDING.—Two cups of graham flour, one cup of molasses, one-quarter cup of sugar, one cup of sour milk and one-half teaspoonful of soda or one cup of sweet milk and two teaspoonfuls of baking powder, one-half cup of chopped raisins, one-half cup of English currants. Steam two to two and one-half hours. Serve with hot sauce.—*Mrs. W. H. Hudnut.*

GRAHAM PUDDING.—One cup of sweet milk, one cup of molasses, one cup of fruit, two cups of graham flour, two teaspoonfuls of soda. Steam two hours. Serve with lemon sauce.—*Mrs. E. L. Kanengeiser.*

BLACKBERRY PUDDING.—Butter and lard together the size of an egg, one cup of sugar, one egg. Beat sugar, butter, lard and egg together. One cup of sweet milk, two teaspoonfuls of baking powder. Stir thick with berries.—*Mrs. W. S. Bonnell.*

RASPBERRY PUDDING.—To one quart of flour take a piece of butter the size of an egg and a little salt with three teaspoonfuls of baking powder. Rub the butter into the flour, milk enough to stiffen about as stiff as biscuit. Roll out and spread on raspberry jam. Roll up, wrap in a cloth and steam two or three hours. To be eaten with sugar and cream.—*Miss Kate Arms.*

HONEYCOMB PUDDING.—One cup of molasses, one cup of brown sugar, one cup of sweet milk, one heaping cupful of flour, one tablespoonful of butter, one teaspoonful of soda, three eggs beaten separately; beat whites to a stiff froth and stir in gently just before putting in the molds. Put into individual molds and steam. Serve with cream.—*Miss C. Borts.*

BUCKEYE PUDDING.—One cup of raisins well floured, one cup of molasses, one cup of warm water, two and one-half cups of flour, one desert spoonful of soda (level), yolks of two eggs. Steam two hours and serve with hard sauce or brandy sauce. This pudding can be steamed as often as desired or until it is all used up.—*Mrs. R. D. Gibson.*

CHOCOLATE PUDDING.—One quart of milk, twelve tablespoonfuls of bread crumbs, eight tablespoonfuls of chocolate, the yolks of four eggs. Put the milk and bread crumbs on the fire, let them get moderately warm. Beat sugar, yolks and chocolate and stir them into the milk. One tablespoonful of corn starch. Let it get boiling hot, then turn in a dish with the whites beaten with sugar on top and bake a light brown.—*Mrs. J. C. Butler.*

CHOCOLATE PUDDING.—One egg, one-half cup of sugar, one tablespoonful of butter, one cup of milk, two cups of sifted flour, two squares of melted chocolate, two teaspoonfuls of cream of tartar, one teaspoonful of soda and a little salt. Mix butter, sugar and well beaten eggs together. Add the milk, then the flour into which has been sifted the cream of tartar, then the melted chocolate. Then add the soda dissolved in a little of the milk—which should be saved from the cupful. Put the mixture into a buttered mold or pail with a tight cover and place in a kettle of boiling water. Keep the kettle boiling two hours.

SAUCE.—One cup of cream whipped; add one well beaten egg, three-fourths cup of sugar; flavor to taste.—*Mrs. W. J. Sampson.*

APPLE OR PEACH PUDDING.—Pare and quarter fine sour apples and half fill a gallon crock with them. Take light bread dough, roll half an inch thick. Cut small places for the air to escape and spread over the apples as you would an upper crust for a pie. Cover and set on the back of the stove and let it cook slowly for a short time. Then move it forward, cooking in all about one-half hour. Eat with sugar and cream. Peaches can be used in the same manner.—*Mrs. M. Adelia Wick.*

APPLE PUDDING.—Two cups of flour, two cups of milk, four eggs beaten separately; pare and core enough apples to cover the bottom of the pudding dish. Bake a little and pour the batter over them and bake again. Serve with pudding sauce.—*Mrs. Mary Bentley.*



APPLE AND BREAD PUDDING.—Put a layer of buttered bread on the bottom of a well buttered dish with chopped apples, sugar and grated bread and butter. Fill up with alternate layers.—*Mrs. John Morris.*

APPLE SAGO PUDDING.—Put the fruit into a pan either whole or in quarters. Sprinkle three or more large tablespoonfuls of sago over the top. Fill with water and bake until the apples are done.—*Mrs. Wm. J. Hitchcock.*

SAGO PUDDING.—Two large spoonfuls of sago or tapioca boiled in one quart of water. The peel of one lemon, a little nutmeg. When cold, add four eggs and a little salt. Bake about one hour and a half. Eat with sugar and cream.

ORANGE PUDDING.—One quart of milk, three eggs, two desert spoonfuls of corn starch. Use the yolks, corn starch and milk and make a boiled custard. Let it stand until cold. Pare and slice four oranges in a dish with two cups of sugar. Pour the custard over the orange, stir all together; then put the whites, well beaten with a little sugar, on the top of the whole. Set in the oven for a few moments to brown and let get very cold before serving.—*Mrs. M. I. Arms.*

ORANGE PUDDING.—One-half box gelatine, one and one-half cups of sugar, one and one-half pints of cream, juice of four oranges. Dissolve sugar in juice, add gelatine (previously melted), let stand until stiff. Then add cream beaten stiff. Beat all together for five minutes and put into a mold.—*Mrs. H. B. Wick, Elyria.*

TAPIOCA PUDDING.—Take ten tablespoonfuls of tapioca, wash it in warm water, drain off the water and put the tapioca in a pan with a quart of rich milk. Set the pan over a kettle of boiling water and stir it until it thickens; then add two tablespoonfuls of butter, six of white sugar, one lemon (grated), or flavor to taste with good lemon or vanilla extract. Remove the pan from the fire and having beaten four eggs very light, stir them into the mixture. Pour it into a buttered dish and bake three-quarters of an hour. Serve with rich cream or custard sauce.—*Mrs. T. Baldwin.*

TAPIOCA PUDDING.—One cup of tapioca, soak on the back of the stove two hours in one quart of water. Butter a pudding dish

well and line the bottom with pared and cored apples. Season the tapioca with a spoonful of sugar, a very little cinnamon or nutmeg, and salt. Pour it over the apples and bake until the apples are thoroughly done. Eat with sugar and cream.—*Mrs. E. S. Gregory.*

CRACKER PUDDING.—One cup of cracker crumbs, one quart of milk, five eggs, two tablespoonfuls of butter, one-half teaspoonful of soda. Serve with sauce for cracker pudding.—*Miss Maria Wells.*

BATTER PUDDING.—One pint of milk, three and one-half tablespoonfuls of flour, three eggs beaten separately. Make a batter of flour, milk and salt; stir in the beaten yolks and then the whites very gently and slowly, leaving the greater part on top. Bake in a slow oven three-fourths of an hour. Serve with rich sauce.—*Mrs. R. McMillan.*

CAKE PUDDING.—Two cups of sour milk; put first into a dish, two teaspoonfuls of soda, two eggs well beaten. Beat this together, stir thick with cake crumbs. If not fruit cake, add any kind of fruit. Steam. Eat with wine sauce.—*Mrs. W. S. Bonnell.*

COTTAGE PUDDING.—One cup of sugar, one cup of milk, one egg, two tablespoonfuls of butter, one pint of flour, two teaspoonfuls cream of tartar, one teaspoonful of soda. Serve with wine or brandy sauce.—*Mrs. E. S. Gregory.*

CANARY PUDDING.—Three eggs, the weight of the eggs in butter and sugar, the weight of two eggs in flour. Bake. Eat with cream.—*Mrs. J. M. Bonnell.*

DELMONICO PUDDING.—Sift three tablespoonfuls of corn starch into one quart of boiling milk and let it boil two minutes. Beat the yolks of five eggs with six tablespoonfuls of sugar, flavor and stir in the corn starch. Put the whole in a dish and bake it. Beat the whites of the eggs and stir into them three tablespoonfuls of sugar and when nicely done, spread on the top and bake a light brown.—*Mrs. J. G. Butler.*

CORN STARCH PUDDING.—Three tablespoonfuls of corn starch, four eggs. Beat the whites to a stiff froth. Boil the milk, add corn starch. When it thickens, take from the fire, add the whites of the eggs well beaten stirring very hard. Pour into a mold and set away to get cold. Take one pint of milk, the yolks of four eggs

and make a soft custard, add sugar and flavor to taste. Pour over the pudding when served.—*Mrs. M. C. Wick.*

GREEN CORN PUDDING.—Use the same as for vegetable pudding, adding a large teacupful of sugar and eat with liquid sauce.—*Mrs. John McCurdy.*

A GOOD PLAIN PUDDING.—Cover the bottom of a covered pudding dish with pieces of bread soaked in milk; then a layer of chopped apples or berries; add sugar and spice if liked. Proceed till the dish is full, having bread at the top. Moisten all well with milk and bake three hours closely covered.—*Mrs. John McCurdy.*

ALMOND PUDDING.—Turn boiling water onto three-quarters of a pound of sweet almonds. Let it remain until the skin comes off easily. Rub with a dry cloth. When dry, pound fine with one large spoonful of rose-water. Beat six eggs to a stiff froth with three spoonfuls of fine, white sugar. Mix with one quart of milk three spoonfuls of pounded crackers, four ounces of melted butter and the same of citron cut into bits. Add almonds, stir all together and bake in a small pudding dish with a lining and rim of pastry. This pudding is best when cold. It will bake in half an hour in a quick oven.—*Mrs. G. W. Haney.*

DELICIOUS PUDDING.—Bake a common sponge cake in a flat bottomed pudding dish. When ready for use, cut into six or eight pieces, split and spread with butter and return them to the dish. Make a custard with four eggs to a quart of milk, flavor and sweeten to taste. Pour over the cake and bake one-half hour. The cake will swell and fill the custard.—*Mrs. Frank Wick.*

RICE PUDDING WITHOUT EGGS.—One small teacupful of rice, one quart of milk, one teacupful of sugar, one teaspoonful of salt, a grated nutmeg. Bake for two hours, stirring often.—*Miss Laura Wick.*

RICE PUDDING.—One quart of milk, one pinch of salt, small one-half cup of sugar, butter size of a walnut, small one-half cup of rice. Nutmeg and raisins in when half done. Bake in a slow oven one and one-half or two hours.—*Mrs. J. M. Owen.*

STEAMED RICE.—One-half pint of rice, one quart of new milk, one-half teaspoonful of salt, one teaspoonful of butter. Pick the rice and wash, then add one-half the milk and place within the steamer over a kettle of boiling water. Stir often so that the rice

will be evenly swollen and when the milk is all absorbed, add the remainder. Steam one hour. When done, add salt and butter and dress with sugar and cream, when nice as dessert. In cooking, use a new, bright pan or porcelain dish to preserve the whiteness of the rice.—*Mrs. G. W. Haney.*

RICE.—One pint of rice well cleaned, three quarts of cold water, three teaspoonfuls of salt. Let the water come to a boil, put in the rice and boil it fast twenty minutes. Then with a perforated dipper, dip it into a farina kettle (double) containing a pint of rich, sweet milk. Let it simmer until needed.—*Mrs. John McCurdy.*

BOILED RICE.—One cup of rice washed, one small teaspoonful of salt, one quart of boiling water. Cook in double boiler rapidly for twenty minutes. Pour off all the water, cover tightly and return to fire and cook twenty minutes longer. The water in under boiler must boil rapidly all the time. Rice cooked in this way will have every grain separate.—*Mrs. W. S. Bonnell.*

SNOW PUDDING.—Dissolve one box of Cox's gelatine in one pint of cold water. When soft, add one pint of boiling water, the grated rind and juice of two lemons, two and one-half cups of sugar, whites of five eggs well beaten. Let it stand until cold and commences to jell, then beat in the whites of eggs. Sauce: One quart of rich milk, the yolks of five eggs with two extra eggs added. Add one-half cup sugar and flavor with vanilla.—*Miss Laura Wick.*

BROWN BETTY.—Grease a pudding dish. Put into this a layer of nice cooked apples (sliced), then a layer of bread crumbs with sugar sprinkled over and small bits of butter. For three apples use one cup of bread crumbs, one-half cup of sugar and a piece of butter the size of an egg. Put a layer of bread crumbs on top. Bake. It is nice either with or without cream.

STRAWBERRY SHORTCAKE.—One quart of flour, one heaping tablespoonful of butter and lard mixed, three teaspoonfuls of baking powder, one pint of milk, one-fourth of a teaspoonful of salt. Bake in deep jelly cake or pie pans. Split the cakes and between the layers spread the strawberries, sprinkle with sugar. Eat with cream. Other berries or peaches sliced and put between the layers are nice.—*Mrs. Mason Evans.*

ORANGE, PEACH OR STRAWBERRY SHORTCAKE.—One-third of a cup of butter, one small cup (teacup) of sugar, three eggs beaten separately, one-fourth of a cup of milk, one heaping teacup of flour, one heaping teaspoonful of baking powder. Stir butter and sugar together until light; then add yolks of eggs, then milk, then flour with baking powder and lastly the whites of eggs. Bake about ten or fifteen minutes in not too hot an oven. Bake in two layers and spread between and on the top the following: Six to eight large and nice oranges quartered and cut, two cups of sugar; put sugar over the oranges and let stand. When cake is hot, spread as directed above.—*Boston Cooking School Magazine*.

EXCELLENT BAKED APPLES.—Take ten or twelve good sized juicy apples, pare and core. Butter a baking dish and put in it the apples. Fill these cavities with sugar. Take a half teacupful of butter and a tablespoonful of flour, rub together until smooth. To this put enough boiling water to make it thin enough to cover each apple. Grate over them nutmeg. Bake in a slow oven one hour or more. Can be eaten with meat or used as a dessert with cream.—*Mrs. R. McMillan*.

BLUSHING APPLES.—Eight large red apples; core and boil tender. Remove skin, if necessary, scraping the red from skin and coating them. Pour over them orange sauce and whipped cream, if you have it. Orange sauce is one cup of sugar, one-third of a cup of water. Add juice of two oranges, strain, cook four or five minutes.—*Mrs. R. McCurdy*.

CHERRY PUFFS.—Two tablespoonfuls of sugar, two eggs, one cup of milk, one-half cup of butter, two cups of flour, one cup of chopped fruit. Steam one-half hour in cups one-half full. Sauce: Use the juice from one bottle of canned cherries, one-half teaspoonful of butter, one tablespoonful of corn starch. Mix corn starch with a little of the juice and stir into the remainder of the juice and butter. Cook for a short time.—*Mrs. Riddle, Saranac Inn*.

RAISIN PUFFS.—One-half teacup of sugar, one-half teacup of milk, two eggs, two teaspoonfuls of baking powder, a pinch of salt, flour enough so that the batter will drop from the spoon. Stir in a cup of seeded and chopped raisins. Butter teacups and fill half full of the batter. Set the cups in a steamer, put on the cover



and steam one hour. This will make six or seven cupfuls.—*Mrs. G. S. Peck.*

PEACH GATEAUX.—Scoop out the center of a medium sized sponge cake. Fill with sliced peaches mixed with pulverized sugar to taste. Cover with whipped cream sweetened and flavored with sherry.—*Mrs. W. J. Sampson.*

PEACH MERINGUE.—Put on to boil a scant quart of new milk, omitting half a teacupful, with which to moisten two tablespoonfuls of corn starch. When the milk boils, add corn starch, stir constantly and when it commences to thicken remove from the fire. Add one tablespoonful of perfectly sweet butter, let cool; then beat in the yolks of three eggs until the custard seems light and creamy. Add one-half teacupful of fine sugar. Cover the bottom of a well buttered baking dish with ripe juicy peaches that have been pared, stoned and halved. Sprinkle two tablespoonfuls of sugar over the fruit. Pour the custard over gently and bake in a quick oven twenty minutes. Draw it out and cover with the well beaten whites of the three eggs. Sprinkle a little fine sugar over the top and set in the oven until browned. Eat warm with sauce or cold with cream.

JIM CROW.—Put New Orleans molasses in a fryingpan and let it boil until thickened—when it should be half an inch deep. Slice bread as for the table, remove the crust and cut into squares or oblong pieces. Butter and lay them in the boiling molasses and let them become crisp. Take them from the syrup, pile on a platter and serve hot. Spanish dish.

INDIAN PUDDING.—Made of Rhode Island or Southern white meal. Butter a deep pudding dish. One cup of meal, one and one-half cups of molasses, one cup of scalded milk poured hot onto the meal, three pints of cold milk. Mix well and add one cup of cold water, then don't stir. Bake slowly four hours.—*Mrs. Aiken.*

PEACH PUDDING.—Pare the peaches, then stew them whole in a rich syrup until tender. Place the peaches in a baking dish pouring over them the syrup. Cover with a crust made of bread dough rolled out thin (which has stood until quite light), then let it rise again and bake. Serve hot with sugar and cream.—*Mrs. Henry Wick.*

## PUDDING SAUCES

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PUDDING SAUCE.—Rub well together until light four tablespoonfuls of light brown sugar and two ounces of butter ; stir into a teacup of boiling water quickly and well until it is dissolved ; add a wine glass of wine and brandy mixed. On no account omit stirring constantly until well dissolved or it will lose its lightness. Add grated nutmeg to taste. Serve hot.

PUDDING SAUCE.—One cup of sugar, the yolk of one egg well beaten with the sugar, four tablespoonfuls of boiling milk. Add the whites well beaten.—*Mrs. C. D. Arms.*

PUDDING SAUCE.—Rub to a cream two cups of sugar with three-fourths of a cup of butter, flavor to taste. Float the dish in boiling water until well heated. Pour one-half pint of boiling water on it just before serving.—*Mrs. J. J. Murray.*

SAUCE FOR DATE OR FIG PUDDING.—Three eggs beaten separately. Add to the yolks enough granulated sugar to make them thick ; add the beaten whites and a wine glass of brandy.—*Mrs. W. S. Bonnell.*

SAUCE FOR CRACKER PUDDING.—One cup of sugar, one-half cup of butter, one egg, one teaspoonful of grated nutmeg, one lemon (outside grated), three tablespoonfuls of boiling water.—*Miss Maria Wells.*

PUDDING SAUCE.—Yolks of two eggs beaten very stiff. Add one cup of pulverized sugar and a little brandy or whiskey ; then beat the whites of the two eggs very stiff and fold into the yolks just before serving.—*Mrs. F. G. Evans.*

MONTROSE SAUCE.—One heaping tablespoonful of gelatine, one-fourth cup of pulverized sugar, one pint of cream, yolks of three eggs, one teaspoonful of vanilla. Cover the gelatine with a little cold water and soak one-half hour. Put the cream to boil in a double boiler. Beat eggs and sugar together until light. Add

to boiling cream and stir until it thickens (about one minute), add the gelatine, stir until dissolved, take from the fire and add vanilla and two tablespoonfuls of brandy and four of sherry. Stand in a cold place.—*Miss Frank Jones, Toledo.*

CHOCOLATE SAUCE.—One pint of cream whipped. Add beaten whites of three eggs. To be used for chocolate pudding or on top of soup.—*Mrs. G. S. Peck.*

DUMPLING SAUCE.—Mix two teaspoonfuls of flour with three-fourths of a cup of butter. Stir into it three-fourths of a pint of boiling water, add one cup of maple sugar. Let it cool and flavor with one tablespoonful of good vinegar.—*Mrs. J. J. Murray.*

LEMON SAUCE.—One-half cup of butter, one cup of sugar, yolks of two eggs, one teaspoonful of corn starch. Beat the eggs and sugar until light. Add the grated rind and juice of one lemon. Stir the whole into three gills of boiling water until it thickens sufficiently for the table.—*Mrs. R. W. Tayler.*

LEMON SAUCE.—One large tablespoonful of butter, one small tablespoonful of flour, one cup of sugar, grated rind and juice of one lemon.—*Mrs. R. McMillan.*

WINE SAUCE.—One cup of butter, one cup of sugar, one wine glass of wine. Beat the butter and sugar to a cream, add nutmeg to taste. Pour the wine over it, set the bowl in a pan of warm water and do not stir it at all.—*Mrs. T. H. Wilson.*

SHERRY SAUCE.—Rub to a cream one cup of fine sugar and one-half cup of butter with a little grated nutmeg. Add one-half pint of brown sherry.

COTTAGE PUDDING SAUCE.—To four tablespoonfuls of sugar put one of flour and two of butter and stir to a cream. Then pour over it nearly a pint of boiling water stirring very fast. Add extract of vanilla or lemon. If you wish extra nice, add the beaten white of one egg.—*Mrs. Wm. Lawthers.*

SYRUP OF ROSES.—Make a strong syrup of white sugar, throw in two handfuls of rose leaves. Give it a good boil, strain when half cool. Eat with buns, fritters, etc.

CAKE PUDDING SAUCE.—Two cups of sugar, a piece of butter the size of an egg and two eggs. Stir butter, sugar and yolks together. Whites well beaten stirred in the last thing.—*Mrs. W. S. Bonnell.*

HARD SAUCE.—Cream a piece of butter the size of an egg, add powdered sugar and beat with a spoon until it is thick and light. Then add the juice of one lemon and beat again. If it is not stiff enough, add more sugar. When done, it shall be stiff enough to heap in a pile upon a dish.—*Mrs. S. Stevenson.*

## FRITTERS AND DUMPLINGS

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FRITTERS.—One pint of sweet milk, five eggs beaten separately, one teaspoonful of salt. Make about as thick as flannel cakes. Drop a spoonful at a time in boiling lard.—*Mrs. C. D. Arms.*

FRITTERS.—Two eggs, one cup of milk, a little salt, and flour enough to make a stiff batter. Drop into boiling lard and eat hot with syrup or sweetened cream.—*Mrs. W. S. Lawthers.*

FRITTERS.—One cup of milk, one cup of flour, three eggs.—*Miss Laura Wick.*

APPLE FRITTERS.—Four eggs to one quart of sweet milk, one teaspoonful of soda, two teaspoonfuls cream of tartar, flour enough to make a rather stiff batter. Pare and cut apples in thin slices and mix into the batter.—*Mrs. W. S. Lawthers.*

APPLE FRITTERS.—Three eggs, one cup of flour, one of milk. Bake on a griddle a little thicker than flour cakes. Pare the apples, cut in thick slices and bake in the oven. While hot lay a piece of apple on each fritter, sprinkle sugar over the top of each apple. Serve.—*Mrs. G. B. Woodman.*

CREAM FRITTERS.—One and one-half pints of flour, yolks of four eggs, two teaspoonfuls of baking powder, shortening of lard and butter together the size of a hickorynut. Milk enough to make it a thick batter. Drop in hot lard and fry or dip pieces of apple into the batter before frying. Eat with butter and sugar sauce.—*Mrs. M. C. Wick.*

CORNMEAL FRITTERS.—One pint of cornmeal, one-half cup of milk, one teaspoonful of salt, one egg, one pint of wheat flour, one teaspoonful of soda.

CORN FRITTERS.—Take six ears of sweet corn, cut and scrape them (or if they are old it is better to grate them). Beat separately the whites and yolks of five eggs; stir all together with salt. Fry in cakes using plenty of butter.—*Mrs. Sydney Strong.*



CORN FRITTERS.—Eight ears of corn (grated), two eggs whites beaten separately, one-half cup of sweet cream, one tablespoonful of flour, butter the size of a walnut, salt and pepper to season. Drop into a little hot lard a small spoonful at a time.—*Mrs. C. D. Arms.*

CORN FRITTERS.—To a can of corn add two eggs well beaten, two tablespoonfuls of flour, one teaspoonful of salt, one-half teaspoonful of pepper; mix thoroughly. Have the pan hot. Put in two tablespoonfuls of lard and drop in the corn in large spoonfuls. Cook brown.—*Miss Maria Wells.*

CORN FRITTERS.—Grate one and one-half dozen ears of corn, add one cup of milk, three eggs, one spoonful of flour, a little salt and pepper.—*Mrs. G. B. Woodman.*

CLAM OR OYSTET FRITTERS.—(See under Shell Fish.)

PARSNIP FRITTERS.—Four parsnips boiled and mashed fine; add three well beaten eggs, two tablespoonfuls of sifted flour, butter the size of an egg, teacup of milk and salt to taste. Upon a buttered griddle drop the mixture and bake after the style of flannel cakes. Serve quite hot.—*Mrs. G. W. Haney.*

SPANISH PUFFS.—Put into a sauce pan a teacupful of water, a tablespoonful of powdered sugar, half a teaspoonful of salt and two ounces of butter. While it is boiling, add sufficient flour for it to leave the sauce pan. Stir in, one by one, the yolks of four eggs, drop a teaspoonful at a time into boiling lard, fry them a light brown. Eat with maple syrup.—*Mrs. Henry Wick.*

APPLE OR PEACH DUMPLINGS.—Pare and core fine juicy apples. Then take light bread dough, cut into round pieces half an inch thick and fold around each apple until well covered. Put them into a steamer, let them rise, then set the steamer over a pot of boiling water and steam. Eat with butter and sugar or cream. Use peaches in the same way.—*Mrs. M. Adelia Wick.* — — —

BAKED APPLE DUMPLING.—Cook apples almost entirely whole, coring or not as you may prefer. Melt butter and sugar in a baking pan, and having inclosed them in a good paste, bake. Baste them constantly.—*Mrs. R. W. Tayler.*

APRICOT FRITTERS.—Take a can of apricots, select the finest ones for the purpose of making fritters. Drain off the syrup, make them as dry as possible by turning them on a cloth and letting them stand some time. Next cover the pieces with finely powdered sugar and dip them quickly into a thick batter. Fry in very hot fat.

RICE COMPOTE.—One-fourth pound of rice, one quart of new milk, one teaspoonful of salt; wash the rice thoroughly, put in a double boiler with the milk and salt; cover and let it boil until tender stirring occasionally or until the milk is well thickened around the rice. Each grain should be plump. Set in a mold until cold. Then turn out onto a glass dish and pour around it a rich preserve of peaches, pears or apricots. Cold, this makes a nice dessert, or can be served hot as an accompaniment for meat.

# CUSTARDS, CREAMS AND ICES

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## REMARKS.

Ices can be made at home comparatively cheap with a freezer, which now can be obtained at reasonable prices. Directions come with each machine. For freezing ices use one part coarse salt, two parts of ice the size of a walnut. Pack the cream pail firmly above the height of the cream. For three pints of cream pour over the ice in the freezer one and one-half pints of water and for every additional quart of cream add one-half pint of water after the packing.

**BOILED CUSTARD.**—Allow five eggs to one quart of milk, a tablespoonful of sugar to each egg, set the milk in a kettle of boiling water until it scalds; then, after dipping a little of the milk onto the eggs and beating up, turn into the scolded milk and stir until it thickens. Flavor to taste.

**BAKED CUSTARD.**—One quart of milk, five eggs, a pinch of salt, sugar and flavor to taste, boil the milk; when cool stir in the beaten eggs and sugar, pour into cups, set them in pans of water and bake; if baked too long will become watery.—*Mrs. Jonathan Warner.*

**LEMON CUSTARD.**—Four eggs, leave out the white of one, one cup of sugar, one cup of cold water, one grated lemon, a small piece of butter, one tablespoonful of cornstarch; bake as custard: after it is baked, cover it with the beaten white and pulverized sugar; return to the oven; bake a light brown.—*Mrs. John Morris.*

**FLOATING ISLAND.**—One quart of milk, five eggs and five tablespoonfuls of sugar, scald the milk, then add the beaten yolks, first stirring into them a little of the scalded milk to prevent curdling; stir constantly until of the right consistency; when cool, flavor; let it get very cold, and before serving beat up the whites of the eggs to a stiff froth, and stir into them a little fine sugar and two tablespoonfuls of current jelly; dip this onto the custard.

COFFEE CUSTARD.—One-half pint of rich cream, one-half cup cold coffee, four eggs, sugar to taste.—*Mrs. Frank Wick.*

RUSSIAN CREAM.—One quart of milk, one-half box of gelatine, the yolks of four eggs, one and one-half cups of sugar; make a boiled custard, beat the whites to a stiff froth, stir in lightly while the custard is hot, add a teaspoonful of vanilla pour into a mold; make the day before using.—*Mrs. T. H. Wilson.*

VELVET CREAM.—Two tablespoonfuls of strawberry jelly, two tablespoonfuls of currant jelly, two tablespoonfuls of pulverized sugar, whites of two eggs, beaten stiff, then whip the cream, fill a wineglass one-half full of whipped cream, and fill the glass with the above mixture beaten to a cream.—*Mrs. Fred Lewis.*

ITALIAN CREAM.—One quart of whipped cream, four wine-glasses of wine and juice of one lemon mixed with sugar, one ounce of gelatine, sweeten to your taste and beat all well together; keep cool.—*Mrs. J. G. Butler.*

BAVARIAN CREAM.—One quart of cream sweetened and flavored and whipped to a froth; add nearly one-half paper of sparkling gelatine dissolved in water, pour into molds and nearly or quite freeze it; the dish may be lined with lady-fingers if preferred.—*Mrs. Wm. Lawthers.*

PERSIAN CREAM.—Dissolve gently one ounce of gelatine in a pint of new milk and strain. Then put it in a clean saucepan with three ounces of sugar and when it boils stir in one-half pint of good cream; add this liquid, at first by spoonfuls only, to eight ounces of jam or rich preserved fruit; mix them very smooth and stir the whole until it is nearly cold, that the fruit may not sink to the bottom of the mold; when the liquid is put to the fruit and stirred until nearly cold, whisk them briskly together, and last of all throw in, by very small portions at a time, the strained juice of one lemon. Put into a mold and let it stand at least twelve hours in a cold place before serving.

GENOESE CREAM.—One quart of milk, six eggs, one tablespoonful of cornstarch dissolved in only enough milk to wet it; boil with butter the size of an egg and stir into the boiling milk; add three tablespoonfuls of sugar; let it scald; when cool add one quart of whipped cream, vanilla to taste; line a dish with lady-fingers, split and dipped in wine to make stick to dish; mix

chopped almonds into the custard; pour slowly into the dish; scatter almonds and lady-fingers over the top.

PINK CREAM.—Three gills of strawberry or currant juice, mix with one-half pound of powdered sugar, one-half pint of thick cream; whisk until well mixed; serve in a glass dish.

PINEAPPLE ICE.—Having pared and sliced a sufficient number of very ripe pineapples, cut the silces into small bits, put them into a deep dish or tureen, sprinkle among them powdered loaf sugar, cover them, and let them set several hours in a cool place. Then have ready a syrup made of loaf sugar dissolved in a little water, allowing to every two pounds of sugar a pint of water with half the white of an egg, and boiled and skimmed until quite clear. Get as much pineapple juice as you can by squeezing through a sieve the bits of pineapple (after they have stood some hours in the tureen). Measure it, and to each pint of boiled syrup allow a pint of juice. Mix them together while the syrup is warm from the fire, then put it into freezer and proceed in the usual manner.—*Miss Leslie.*

BLANC MANGE.—Put on to boil one quart of new milk, adding four tablespoonfuls of sugar; as soon as it boils up once remove from the fire and when nearly cold stir in one ounce of gelatine which has been dissolved in as small a quantity of water as possible. Flavor with lemon or vanilla and put into mold to stiffen. Eat with cream, sugar and jelly.

SYLLABUB.—One pint of sweet cream, one large spoonful of white wine; sweeten to taste with powdered sugar, flavor with lemon or vanilla; beat with a large spoon, and as fast as the froth arises take it off; put into a whip bowl, or cover jelly in glasses with it. If the weather is hot it will be necessary to cool the cream by placing it on ice before attempting to beat it, or the froth will not rise.—*Mrs. M. I. Arms.*

CHARLOTTE RUSSE.—Beat the yolks of four eggs and stir them into one pint of scalding milk. Boil like custard and set away to cool. Pour a large cup of warm water over a half box of gelatine, set it on the stove but do not let it get hot; beat the whites of the eggs very light and add enough pulverized sugar to make stiff; then whip one pint of good cream and stir into the custard; then the whites flavored with vanilla; then the gelatine well dissolved.



Mix thoroughly and set away to cool (about two hours). Line your dish with either sponge cake or lady-fingers, and fill with the mixture. Let it stand five or six hours.—*Miss Sallie Arms.*

CHARLOTTE RUSSE.—One quart of thick cream, one pound of sugar, one ounce of gelatine, twelve eggs. Whip the cream to a thick froth, beat the yolks of the eggs and the sugar together; then add the whipped cream, then the beaten whites; flavor with vanilla and last put in the gelatine dissolved in water, then pour immediately into your dishes prepared with cake (sponge) and let it stand in the cold one hour to harden.—*Miss Laura Wick.*

CHARLOTTE DE RUSSE.—Soak one-third of a box of gelatine in enough milk to cover. Take one pint of rich cream cold and whip to a perfectly stiff froth; beat the whites of three eggs until light; then stir eggs and cream carefully together; stir in five tablespoonfuls of pulverized sugar; flavor to taste; then add the gelatine, which has been previously soaked, stirring in carefully. Pour all into a mold and set on ice to stiffen. Before serving turn from mold onto a platter and arrange lady-fingers around.—*Mrs. Martyn Bonnell.*

FROZEN PEACHES AND CREAM.—Choose nice ripe peaches, but perfectly sound, peel and slice them; mix them with sugar and cream to taste. Freeze.

ICE CREAM.—Two quarts of good cream, one-half pint of milk, fourteen ounces of white sugar, two eggs; beat the eggs and sugar together as for cake, before mixing with the cream, flavor to suit the taste. Place the can in the freezer and put in alternate layers of pounded ice and salt; use plenty of salt to make the cream freeze quickly; stir immediately and constantly, stirring rapidly as it begins to freeze, to make it perfectly smooth, and slower as it gets pretty stiff. As the ice melts draw off the water and fill up with fresh layers.—*Mrs. Timothy Baldwin.*

ICE CREAM.—One and one-half pints of milk in a double boiler; when hot add one good tablespoonful of Bermuda arrow-root; cook until thick, strain and cool. One quart whipped cream; add this to milk and beat until smooth; flavor and sweeten to taste. *Mrs. Fox, Sagertown.*

CHOCOLATE ICE CREAM.—For one gallon of ice cream grate fine about one-half cake of Baker's chocolate; flavor with vanilla

and stir in the chocolate. Proceed as for ice cream.—*Mrs. John C. Wick.*

STRAWBERRY ICE CREAM.—One quart of cream, one pint of strained strawberry juice, one pint of sugar; mix the sugar and juice together, then stir in the cream. Freeze.—*Mrs. Henry Wick.*

TUTTI FRUTTI.—One quart of rich cream, one and one-half ounces of sweet almonds, chopped fine; one-half pound of sugar; freeze and when sufficiently congealed, add one-half pound of preserved fruits with a few white raisins chopped and finely sliced citron. Cut the fruit small and mix well with cream. Freeze like ice cream.—*Mrs. Henry Wick.*

FROZEN TAPIOCA PUDDING.—Soak one-half cup of pearl tapioca in a quart of milk over night; put in a double boiler and cook just until soft with enough sugar to sweeten; when cool add vanilla and one pint of cream, turn into mold and pack in ice and salt for four hours. Serve with hot caramel sauce.—*Mrs. Robert Bentley.*

FROZEN PUDDING.—To two gallons of vanilla ice cream add when nearly frozen one cup of chopped English walnuts, one cup of candied cherries chopped, one-half cup of chopped candied pineapple, the fruit all having been prepared and soaked for several hours in one large cup of sherry wine and two tablespoonfuls of Jamaica rum.—*Miss Isabel McCurdy.*

FROZEN EGG NOG.—Six eggs, one-half pound of sugar, one-half pint of brandy, one small wine-glass of rum, three pints of cream. Beat the yolks of the eggs and the sugar together until it is a froth; add the brandy and rum, then the cream; after starting to freeze add the whites of the eggs beaten to a stiff froth.—*Mrs. Geo. D. Wick.*

FROZEN EGG NOG.—Yolks of three eggs, whites of five, whipped to a stiff froth, one quart of cream, one wine-glass of brandy and a little rum. Sweeten to taste.—*Mrs. W. W. Bonnell.*

MAPLE MOUSSE.—One cup of maple syrup, yolks of four eggs stirred into syrup, cook until thick; when cold stir into this, one quart of whipped cream and whites (beaten) of four eggs. Pack and still freeze three hours.—*Mrs. Fox, Sagertown.*

MAPLE SUGAR MOUSSE.—One pint of cream whipped, one cup of maple syrup, one egg; beat egg and sugar, then add whipped cream; let stand four hours packed in ice and salt.—*Mrs. W. H. Hudnut.*

FRUIT MOUSSE.—One quart thick cream, one teaspoon vanilla, one-half cup of granulated sugar. Whip cream, add sugar and vanilla, stir in candied cherries, pineapple jam, Sunshine strawberries; put into a tin vessel and place in a larger vessel, pack in ice; three cups of ice to one of salt; set twenty minutes to freeze; open and stir away from the sides once or twice.—*Mrs. J. M. Bonnell.*

PINEAPPLE MOUSSE.—Dissolve one ounce (or less) gelatine in three-quarters of a cup of cold water; after one hour add one cup of boiling water, three-quarters of a pound of sugar, the juice of one lemon, one can of shredded pineapple and a little pink coloring. Stir until it begins to thicken, then add one cup of whipped cream, put in mold and bury in ice and salt for two hours.—*Miss Arabella J. Euwer.*

CAFE PARFAIT.—Boil one cup sugar and one-half cup of water until syrup spins a thread. Beat whites of three eggs to stiff, dry froth, then add syrup gradually beating all the time until cold; add one pint of whipped cream and one-half cup of very strong coffee; mix well. Freeze as ice cream; freeze very quickly—eight or ten minutes. Serve whipped cream on top. Serve six persons.—*Mrs. Robert Bentley.*

CAFE PARFAIT.—Put three-quarters cup of sugar and one-half cup of water over the fire; cook without stirring until the soft ball stage is reached. Have ready one-half cup of hot black coffee. Pour the coffee very carefully into the beaten yolks of four eggs and then very slowly add the hot syrup, beating all the time. Return the mixture to the fire in a double boiler and stir and cook until it slightly thickens; then set the dish in icewater and beat until cold; then gently stir into it one pint of thick cream beaten stiff with wire egg beater; put in melon mold, fill to overflowing; pack in equal parts of ice and salt and let stand three or four hours. Serve in small glasses with whipped cream on top.—*Mrs. C. H. Booth.*

ORANGE SOUFFLE.—One quart of cream, one pint of orange juice, one pound sugar, one-half box of gelatine, yolks of six

eggs. Cover the gelatine with one-half cup of cold water and soak one hour, then add one-half cup of boiling water and stir until dissolved. Mix the orange and sugar together until they form a syrup. Beat the yolks of eggs to a cream; whip the cream. Now mix the syrup and yolks together in a tin basin, stand the basin in a pan of ice water, strain the gelatine into it and stir carefully until it begins to thicken; then stir in lightly and hastily the whipped cream; turn into an ice cream mold; pack in salt and ice and freeze two hours. This should be frozen as hard as ice cream.—*Miss Frank Jones, Toledo.*

BISQUE TORTONI.—One quart double cream whipped; yolks of ten eggs; one-quarter pound powdered sugar; beat eggs stiff, add sugar; cook over water until it coats spoon; beat until cool; add cream, powdered macaroons and sherry; pack in ice and salt three hours; sprinkle macaroons over top.—*Mrs. P. B. Owens.*

COUPE ST JACQUES.—Cut equal quantities of pineapple, pears, peaches, apples, oranges and bananas into cubes; add same proportion of sweet cherries, sweeten to taste and pour over them to about half cover, maraschino. Set on ice until very cold then serve in champagne glasses with a tablespoonful of lemon or orange ice on top of each glass.—*Mrs. Henry Wick.*

FROZEN APRICOTS.—Remove the skins from a quart can of apricots and cut in small pieces; add one quart of water and two cups of sugar; stir until the sugar is dissolved. Freeze, and allow the mixture to stand an hour or two after freezing before it is served.—*Miss Arabella Euwer.*

APRICOT SHERBERT.—One pint of orange juice, one pound of sugar, one quart can of apricots; mash apricots through colander; freeze; three cups of ice to one cup of rock salt.—*Mrs. Robert Bentley.*

LEMON ICE.—One quart of water, juice of four lemons, one pound of sugar; strain the mixture and just before freezing add the beaten whites of two eggs.—*Miss Lizzie Bonnell.*

LEMON ICE.—One-half pint lemon juice, one-half pint of water, one pint of strong syrup. The rind of the lemon should be rasped off before squeezing with lump sugar which is to be added to the juice. Mix the whole together, strain after standing an hour and freeze. Beat up with a little sugar the whites of two

or three eggs, and, as the ice is beginning to set, work this in with the spatula, which will much improve the consistency and taste. Orange ice the same.—*Mrs. Mary Bentley.*

STRAWBERRY ICE.—One quart of strawberries, one quart of water, one pint of sugar, juice of two lemons; add sugar and lemon juice to strawberries, mash and set aside for one hour; then strain through a fine sieve; add water and freeze. Have berries very ripe.—*Mrs. J. D. Wick, St. Louis.*

PINEAPPLE CREAM.—Chop one can of pineapple fine, add one cup of sugar and cook twenty minutes; soak one-third of a box of gelatine in enough cold water to cover until dissolved; add strained juice and if necessary enough hot water to make one pint of liquid; when it begins to set beat until light and then add the beaten whites of three eggs with three tablespoonfuls of sugar beaten into eggs; beat again and add one pint of cream after it is whipped; put in mold and set away to cool; turn onto plate and serve with lady-fingers around.—*Mrs. Myron C. Wick.*

RASPBERRY WATER ICE.—Take one quart of red raspberries, one quart of water, the juice of three lemons, one pound of sugar; add the sugar and lemon juice to the berries; stir and let stand for one hour; put through a sieve; add the water, turn into a freezer and freeze.—*Mrs. H. B. Wick, Elyria.*

CLARET ICE.—Three pints of water, four cups of sugar. Boil ten minutes, let cool. Put the juice of three lemons and one orange, three-fourths of a quart bottle of claret, add sugar to taste. Add the white of one egg beaten stiff ten minutes before done.—*Mrs. R. Bentley.*

ROSES GLACE DAINTEE.—One-half package of gelatine soaked in one and a half cups of white wine for thirty minutes, then set the bowl into boiling water until the gelatine is dissolved. Add one-half cup of sugar, a few drops of orange flower water to flavor, a few drops of spinach extract to color a delicate green, strain and set away to cool. When it begins to thicken beat in one pint of whipped cream. Add two ounces of candied rose petals, turn into square mold and when set, turn out on lace paper mat on crystal dessert platter. Garnish with roses. The same can be made using violets.—*Miss Isabel McCurdy.*



LEMON SHERBERT.—One and one-half pints of water, one and one-half pints of sugar, six oranges, two lemons. Boil water and sugar fifteen minutes, add juice of oranges and lemons, cool and freeze. Use three cups of ice to one of rock salt.—*Mrs. J. M. Bonnell.*

ROSE GLACE.—One-half package of gelatine soaked in one and one-half cups of white wine for thirty minutes; then set bowl into boiling water until gelatine is dissolved; add one cup of sugar, a few drops of orange flower water to flavor; a few drops of spinach extract to color a delicate green; strain and set away to cool; when it begins to thicken beat in one pint of whipped cream and two ounces of candied rose petals; turn into a mold and when set, turn out on platter and garnish with roses.—*Mrs. Fox, Saegerstown.*

CRANBERRY SHERBERT.—One quart of cranberries, one pint of boiling water, one pint sugar, juice of two lemons; pour boiling water on cranberries; cook until cracked open, strain, add sugar and juice of lemons. Freeze.—*Mrs. J. D. Wick, St. Louis.*

FRENCH STRAWBERRIES.—Fill glass sherbert cups one-half full of strawberries cut into halves; sprinkle with sugar and fill up with strained orange juice. Set cups in pans of cracked ice and salt for two hours or longer.

STRAWBERRY SAUCE FOR ICES.—Strain the juice from a quart jar of preserved strawberries, set on the stove and boil until the consistency of maple syrup; when cool add three tablespoonfuls of sherry wine; let stand on ice until ready for use.—*Mrs. Henry Wick.*

CHOCOLATE SAUCE FOR ICE CREAM.—Two ounces of chocolate, two cups of granulated sugar, add two tablespoonfuls of butter, one-half cup of water and a piece of cinnamon one inch long; cook to soft ball stage, remove cinnamon and pour hot over each serving of ice cream. It will candy.—*Mrs. Riddle, Saranac Inn.*

LEMON JELLY.—One box of gelatine; pare five lemons thin and squeeze out the juice; break up one small stick of cinnamon add a little orange peel, one and one-half pints of sugar, then pour on one pint of cold water and let it soak for three hours. Put in the kettle with three pints of boiling water, stirring until

the gelatine is dissolved. Then let it simmer for about half an hour. Strain through a bag into jelly-molds and let it cool.—*Mrs. William Bonnell.*

LEMON JELLY.—One pound of sugar, one-fourth of a pound of butter, six eggs, juice of two lemons and rind of three lemons. Beat thoroughly together; cook until as thick as boiled custard.—*Mrs. William Lawthers.*

WINE JELLY.—To a package or an ounce of gelatine, pour on a pint of cold water; put in one or more lemons and let them soak for two hours, then add one quart of boiling water; when it is cooled off a little, put in one-half pound of sugar, and add one pint of white or Madeira wine. Strain through a flannel bag. To be made the day before using.—*Mrs. J. G. Butler.*

A DISH OF SNOW.—Grate a cocoanut leaving out the brown part. Heap it up in the center of a handsome dish, and ornament with fine green leaves such as peach or honeysuckle. Serve it up with snow cream made in this way: Beat the whites of five eggs to a stiff froth, add two large spoonfuls of fine white sugar, a large spoonful of rose water or pineapple. Beat the whole well together and add a pint of thick cream. Put several spoonfuls over each dish of cocoanut.—*Mrs. Geo. W. Haney.*

APPLE FLOAT.—One cup of pulverized sugar, one cup of cream beaten to a stiff froth, five eggs beaten light, one lemon, four large apples grated, three tablespoonfuls of gelatine dissolved in warm water. Fills one quart bowl.—*Mrs. John Morris.*

APPLE SNOW.—Ten good-sized apples, the whites of ten eggs, rind of one lemon, one-half pound of fine sugar; peel, core and cut into quarters; put into a saucepan with lemon peel and sufficient water to keep from burning—less than one-half pint. When tender take out the peel, beat the apples to a pulp, let cool, stir in the whites of the eggs previously beaten; add sugar and continue whisking till the mixture becomes quite stiff; heap on a glass dish; garnish with strips of bright-colored jelly. To be served with cream.

APPLFS.—Two pounds of apples pared and cored, sliced into a pan; add one pound of sugar, the juice of three lemons and grated rind of one. Let boil about two hours, turn into a mold. When cold serve with thick cream.

CHARTREUSE D'ORANGES.—Make a very clear orange jelly with one and a half pints of water, six oranges, sugar to taste, one wine-glass of sherry, one and one-half ounces of gelatine; divide three or four oranges into quarters and with a sharp knife remove every vestige of skin of any sort—also the seeds; have two plain molds, one about one and a fourth inches more in diameter than the other; pour a very little of the jelly at the bottom of the large mold, place in this a layer of orange quarters (if too thick split in two lengthways), cover with more jelly, but only just enough to get a smooth surface; set on ice to set; when it is quite firm, put in the small mold inside of the large one, taking care to place exactly in the middle, so that the vacant place between the two molds be exactly of the same width; in the vacant place put more orange quarters, filling up with jelly until the whole space is filled up; place the mold on the ice, and proceed to whip one pint of cream with one-half ounce of dissolved gelatine, and some sweetened orange juice, which must be added to it a very little at a time, else the cream will not rise in a froth; when the cream is ready and the jelly set, remove the inner mold by pouring warm water into it, and fill up the space of the chartreuse with whipped cream. Set on ice for an hour, turn out and serve.—*Mrs. Henry Wick.*

SYRUP FOR ICE CREAM.—Put a large funnel over a quart Mason jar, lay a small piece of cheese cloth in it and then put in two pounds of granulated sugar in funnel. Press one pint of strawberry juice from fresh, ripe berries, make a small hole in the center of the sugar and pour the juice into it, letting it drip into the jar. When it is done dripping, pour the juice again over what sugar is left in the funnel and let drip through again. When done it should be about the consistency of honey. To every cup of juice add three tablespoonfuls of Madeira wine or any liquor that is preferred. Put in a bottle and seal. Keep in a cool place. If kept cool, will keep any length of time.

Raspberries or pineapples or other small fruits could be used in the same way.—*Mrs. S. Stevenson.*

## BEVERAGES

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COFFEE.—Coffee is much better mixed, one part Java to one part Mocha, or one part Java to one part Rio. Wash and pick over carefully and dry off in a moderate oven for some time, then brown fast in a quick oven, watching closely, and stirring often to prevent any of the grains becoming too brown. When of a nice rich brown, stir in a piece of butter about the size of a walnut and bottle tight. To brown coffee fresh every day is much nicer. Allow one tablespoonful of ground coffee to each person and one extra spoonful to every six; put into the coffee pot, beat up an egg light with a little cold water, pour a part over the grounds and mix up well; if eggs are plenty, use all the egg, as it will make the coffee much richer. Next pour on the boiling water, allowing for each person one pint; set on the front of the stove until it boils, then set back where it will boil slowly for twenty minutes.—*Mrs. Jonathan Warner.*

VIENNA COFFEE.—Leach or filter the coffee through a French filter, or any of the many coffee pots that filter instead of boiling the coffee; allow one tablespoonful of ground coffee for each person, and one extra for the pot. Put one quart of cream into milk boiler, or, if you have none, into a pitcher in a pail or boiling water; put it where the water will keep boiling, beat the white of an egg to a froth, then add to the egg three tablespoonfuls of cold milk, mix the egg and cold milk thoroughly together; when hot, remove the cream from the fire and add the egg and cold milk; stir it all together briskly for a minute or two, and then serve. This will give a cup of coffee very nearly equal to that we drank at the Vienna bakery at the Centennial.—*Mrs. Henry Ward Beecher.*

ICED CAFE AU LAIT.—Add enough cold black coffee to milk to give it the desired strength and flavor. Sweeten to taste and let it stand on ice until ready to serve. Serve it in glasses instead of cups. Any coffee left from breakfast prepared in this way

makes a refreshing and acceptable drink for luncheon in summer.  
—*Century Cook Book*.

TEA.—Take best Oolong or Japanese tea, one or two teaspoonfuls to each person, according to the strength desired; put it into an earthen pot, previously rinsed with boiling water, and set it on a moderately hot stove; keep at the boiling point, but not boiling, for ten minutes, add as much boiling water as is needed and take to the table.—*Mrs. R. McMillan*.

ICED TEA.—The most delicious and sustaining beverage that can be drank in warm weather, is good, strong tea, cooled down with lumps of ice. It should be only slightly sweetened, without milk, and flavored with a few slices of lemon.

TEA PUNCH.—One quart of tea made in the proportion of four teaspoonfuls of Ceylon tea to one quart of boiling water, five tablespoonfuls of lemon juice, two tablespoonfuls of orange juice, two cupfuls of sugar—granulated—one pint of appolinaris water. Stir the lemon and orange juice together, put these in a punch bowl with the tea, the appolinaris water, and a couple of large pieces of ice. If possible add a handful of raspberries or pineapple dice.—*Mrs. S. J. McElevay*.

CHOCOLATE.—Boil one quart of new milk in double-boiler; grate one-half cake of Baker's chocolate; make a paste with a little hot water, stir in slowly; add to this gradually the hot milk; sweeten to taste, putting sugar in the paste; also a little vanilla. Add part of the cream preparation, which is made thus: Beat the whites of three eggs very stiff; add a little sugar to the whites, but not as much as for icing; to this add one pint of whipped cream. Boil chocolate, milk and cream preparation until thick and smooth. The other half of whipped cream is to be used on top of cups.—*Mrs. W. Scott Bonnell*.

CHOCOLATE.—To a small cup of new milk use a heaping teaspoonful of grated chocolate, scant teaspoon of sugar—proportion for one person. Put milk on in double-boiler to get scalding hot; mix chocolate and sugar in a bowl, put several teaspoonfuls of chocolate extra, to make it a little richer. Take some hot milk and stir chocolate and sugar smooth, then gradually add this to hot milk; cook twenty minutes. A drop or two of vanilla is sometimes added at the last.—*Mrs. G. S. Peck*.



FOR CHOCOLATE AND SOUPS.—One pint of cream whipped; add beaten whites of three eggs.—*Mrs. G. S. Peck.*

CHOCOLATE.—Take one and a half quarts of good milk and one-half pint of cream to one-fourth of a pound of grated chocolate; let the milk and cream come to a scald. After mixing the chocolate with a little cold milk, stir it into the scalding milk and let it simmer for fifteen minutes, adding one-fourth of a cup of sugar and stirring occasionally.—*Miss Jennie Taylor.*

ICED CHOCOLATE.—Any of above recipes can be used for iced chocolate by serving in glasses and adding broken ice..

COCOA.—Cook two tablespoonfuls of cocoa with the same amount of sugar, and water enough to moisten. When the cocoa has dissolved, and boiled up once, add a cup and a half of scalded milk and cook ten minutes; add one-half cup of cream, one-half teaspoonful of vanilla, a pinch of powdered cinnamon and a teaspoonful of sherry. Beat with an egg-beater to blend the flavors.

COCOA.—Dissolve a teaspoonful of cocoa in half a cupful of boiling water, then add a half cupful of boiling milk and boil it for one minute, stirring vigorously all the time. Sweeten to taste.—*Mrs. J. C. Wick.*

MOCK CREAM FOR TEA AND COFFEE.—To a pint of milk take the yolk of one egg, put on the fire and let come to a scald. It is improved by adding a little cream when it is cool.—*Mrs. R. McMillan.*

WHIPPED CREAM FOR COFFEE.—Set rich, sweet cream on ice until it gets very cold, or to the freezing point; then whip until light.—*Mrs. Timothy Baldwin.*

PORTABLE LEMONADE.—Rasp with a quarter of a pound of loaf sugar the rind of a fine juicy lemon; reduce the sugar to a powder, and pour it on the strained juice of the fruit. Put into a jar. To be used when desired.

SMALL BEER.—Three quarts of hops; boil in a kettle until the strength is out; take a quart of warm water and thicken to a batter with flour, and stir in a glass of yeast; let rise. Put two quarts of molasses into a crock and pour the strained hop water over, adding the yeast. Let rise over night, skim, strain and pour off in the morning. Flavor with one and a half tablespoonfuls of

wintergreen, three-fourths of a tablespoonful of spruce. Bottle, and let it stand in a warm place over night. The next morning set where it is cool.—*Miss Lide Wick.*

KUMYS.—One and one-half pints of milk, one-half pint of warm water, one tablespoonful of sugar, one tablespoonful of home made yeast. Let stand twenty-four hours or until it begins to thicken, then bottle.—*Mrs. J. M. Bonnell.*

UNFERMENTED GRAPE WINE.—One quart of juice to one pint of water, and one-half pint of sugar. If the juice is very sour add a little more sugar. Bottle hot, cork tight, and seal.—*Mrs. E. S. Kanengeiser.*

GRAPE JUICE.—Wash the grapes and pick from the stem; cover with cold water and cook until tender. Let this drip through a cheese cloth bag over night. (I always squeeze it out as soon as cold.) Then measure the juice. Allow one-half cup of sugar to every two quarts of juice. Then boil the juice alone for twenty minutes; add the sugar and boil ten minutes. Bottle and seal.—*Mrs. G. S. Peck.*

CHERRY BOUNCE.—Put one bushel of wild cherries in a wine cask. Pour over these five gallons of French spirits; let stand three months; then add two gallons of water and four pounds of white sugar. Filter or strain the bounce when drawn off and it is ready for use.—*Mrs. Riddle, Saranac.*

CURRANT WINE.—One quart of juice, two of water and two pounds of sugar; mix well in stone jars and let it work two or three weeks without disturbing. Then skim, strain and put up tight in a cask or bottles. Should not be opened for six months.—*Mrs. C. D. Arms.*

RASPBERRY VINEGAR.—Take one-half bushel of raspberries, put them in a crock and cover with vinegar, not too strong. Let stand twenty-four hours, then strain, adding one pound of sugar to a pint of juice. Let it boil twenty minutes; then bottle.—*Mrs. Henry Wick.*

EGG NOG.—Three pints of rich milk, six eggs beaten separately, one gill of whiskey; stir the yolks into the milk, add whiskey and one-half nutmeg grated; sweeten to taste, then add the whites of the eggs, the last thing.—*Miss Belle Robbins.*

CAFE CABINET.—One pint of vanilla ice cream, one pint of appolinaris water, two large tablespoonfuls of condensed coffee, or one pint of very strong coffee, for the latter sugar is necessary. Stir before putting in the ice cream, and afterwards but a little. Add plenty of cracked ice. This is to be served in glasses, or with a spoon, as a drinkable.—*Mrs. Robert Bentley.*

TEMPERANCE DRINK.—One glass of Jamaica rum, three-fourths of a glass of strained lemon juice, and one-half a glass of pure maple syrup; shake together; bottle, keep on ice until wanted. Serve in tall punch glasses half filled with shaved ice. Dilute with water if too strong.

# CAKES

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## REMARKS.

Use the best of materials for cake. The pulverized sugar should always be sifted. Sift the flour. Beat the whites and yolks of eggs separately. When fruit is used, sprinkle with flour. Stir butter and sugar to a cream. If baking powder is used sift it well through the flour. While the cake is baking, no air must be permitted to get into the oven unless when necessary to look at the cake as it is apt to make it fall. The heat of the oven should be even and regular. When cake is done, it can be tested by sticking a clean broomstraw into it; if nothing adheres to the straw, the cake is done.

**BLACK CAKE.**—One pound of flour, one and one-half pounds of brown sugar, one pound of butter, twelve eggs (or leave out part of the eggs and use the same quantity of molasses), one teaspoonful of soda, three pounds of currants, four pounds of seeded raisins, one pound of citron, two nutmegs (grated), one tumbler of brandy, one teaspoonful of ground cloves and cinnamon each. Bake in a large loaf three or four hours.—*Mrs. H. B. Wick.*

**BLACK CAKE.**—One pound of flour, two and one-half pounds of sugar, one pound of butter, six eggs. Same quantity of molasses as eggs measure; one teaspoonful of soda, three pounds of currants, four pounds of raisins, one pound of citron, two nutmegs, one teaspoonful of mace, one pint of brandy, one teaspoonful of cloves and cinnamon each. Bake two and one-half hours.—*Mrs. W. S. Bonnell.*

**BLACK CAKE.**—One pound of butter, one pound of sugar, one and one-half pounds of flour, three pounds of currants, three pounds of raisins, one-half pound of citron, eight eggs, one and one-half teacupfuls of molasses, one teacupful of sour milk, one-half teaspoonful of soda, one small tumbler of brandy, one-half

tumbler of Madeira wine, one-half ounce of salt, one-half ounce of mace, one-half ounce of cloves, one nutmeg, one pound of almonds blanched and chopped.—*Miss Laura Wick.*

WEDDING CAKE.—One pound of fine sugar, one pound of butter, one-half pound of citron chopped fine, one pound of flour, one pound of currants, twelve eggs, one and one-fourth pounds of raisins (seeded and chopped), one tablespoonful of cinnamon, two tablespoonfuls of nutmeg, two tablespoonfuls of cloves, a wine-glass of best brandy. Stir to a cream the butter and sugar, add the beaten yolks of the eggs and stir all well before putting in one-half the flour. Then add spices, next the whipped whites stirred in alternately with the rest of the flour. Last the fruit and brandy. Bake three hours in a slow oven.—*Mrs. C. H. Gilman.*

FRUIT CAKE.—Three cups of sugar, one and one-half cups of butter, one and one-half cups of sweet cream (not rich), six eggs beaten separately, five cups of flour, raisins, citron and nutmeg, three teaspoonfuls of baking powder. Stir in part of a handful of flour.—*Mrs. H. Morse, Poland.*

FRUIT CAKE.—One cup of butter, two cups of sugar, one cup of sweet milk, two and one-half cups of flour, whites of seven eggs, three teaspoonfuls of baking powder, one pound raisins, one pound figs, one pound dates, one pound of almonds, one-fourth of a pound of citron. Blanch the almonds and cut fine. Mix baking powder well through the flour.—*Mrs. John Morris.*

FRUIT CAKE WITHOUT BUTTER AND EGGS.—On cup of molasses, one cup of brown sugar, one cup of lard, one cup of cold coffee, two teaspoonfuls of soda (one in the coffee and one in the molasses), one tablespoonful each of cloves and cinnamon, one-half a nutmeg, four good cups of flour, one pound each of raisins and currants, one-fourth of a pound of citron and half a cup of nuts chopped. Flour the fruit to keep them from settling at the bottom. This makes two good-sized loaves.—*Mrs. J. Canfield.*

FRUIT CAKE.—One cup of butter, one cup of brown sugar, one cup of molasses, one cup of sweet milk, three cups of flour, four eggs, one teaspoonful of soda, one and one-half teaspoonfuls cream of tartar, two pounds of raisins (seeded and chopped), nutmeg, cinnamon and cloves, a tablespoonful of brandy.—*Mrs. T. H. Wilson.*



WHITE FRUIT CAKE.—Three cups of sugar, one cup of butter, one cup of sweet milk, four cups of flour, two teaspoonfuls cream of tartar, one of soda, whites of twelve eggs, one pound of raisins, one-half pound of citron.—*Mrs. W. S. Matthews.*

FRUIT CAKE.—Seed and chop one-fourth of a pound of dates. Mix with them one cup of seeded raisins and dust them with one-half cup of flour. Dissolve a level teaspoonful of baking soda in two tablespoonfuls of hot water. Add it to half a pint of thick, sour cream; stir a moment, then add one cup of brown sugar, half a tumbler of currant or strawberry jelly, a tablespoonful of cinnamon, one tablespoonful of allspice and two cups and a half of flour. Mix well and bake in a greased square bread pan for one hour in a slow oven. Keep in a cake box one week before cutting and if the cream is thick and sour, it will be equal to plain fruit cake.—*Mrs. S. J. McElevey.*

HICKORYNUT CAKE.—Two teacupfuls of sugar, one-half cup of butter, one cup of thin cream, three and one-half cups of flour, three teaspoonfuls of baking powder sifted through the flour, and six eggs beaten separately. One pint of chopped hickorynuts.—*Mrs. J. C. Wick.*

WALNUT CAKE.—One cup of butter, one cup of milk, two cups of granulated sugar, three cups of flour, one cup of black walnuts chopped, three eggs, two teaspoonfuls of baking powder.—*Mrs. C. A. Ensign.*

SPICE CAKE.—One cup of butter, two cups of sugar, one-half cup of milk, five eggs, two cups of flour, a teaspoonful each of cinnamon, allspice and nutmeg, essence of lemon, three teaspoonfuls of baking powder.—*Mrs. M. C. Wick.*

SPICE CAKE.—One cup of butter, two cups of sugar, one cup of milk, the yolks of eight eggs, three cups of flour, three teaspoonfuls of baking powder, one teaspoonful each of cinnamon, nutmeg, cloves and allspice.—*Mrs. John Morris.*

SPICED CHOCOLATE CAKE.—Four eggs (save the whites of two for icing), one and one-half cups of sugar, one-half cup of butter, one-fourth cup chocolate, one cup sour milk, two and one-half cups of flour, one teaspoonful of soda, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one teaspoonful of allspice, Bake in loaf or layer tins. Icing: One cup of sugar, one-half

cup of chocolate. Boil until it hairs. Beat in eggs, flavor with vanilla.—*Mrs. E. S. Kanengeiser.*

DEVIL'S CAKE.—One cup of granulated sugar, two-thirds of a cup of butter, two eggs all beaten together and one cup of milk; two heaping teaspoonfuls of baking powder, two-thirds of a teaspoonful of vanilla, two and one-half cups of flour. Then take one-half cake of Baker's chocolate, one cup of sugar, one-half cup of milk, yolk of one egg. Boil till thick. When cool, stir into cake proper.—*Mrs. P. B. Owen.*

FRENCH LOAF CAKE.—Two cups of sugar, three cups of fresh butter, two cups of sweet milk, six eggs, ten cups of flour, one wine-glass of wine, one of brandy, three nutmegs, one teaspoonful of soda, one pound of raisins, one-fourth pound of citron.—*Mrs. R. McMillan.*

CHOCOLATE OR JELLY CAKE.—One cup of melted butter, three cups of sugar, four and one-half cups of flour, one of milk, six eggs. This will make two cakes. For chocolate cake use one cup of sugar, one-half cup of cream, one cup of chocolate.—*Mrs. R. McMillan.*

CHOCOLATE CAKE.—Whites of eight eggs, three-fourths of a cup of butter, three-fourths of a cup of sweet milk, two cups of sugar, three cups of flour, three teaspoonfuls of baking powder. Icing: One cup of grated chocolate, one and one-half cups of sugar, one cup of sweet milk. Boil it until it stiffens in water. Be careful not to burn.—*Mrs. E. C. Wells.*

CHOCOLATE CAKE.—Boil together until it thickens one-fourth of a cake of grated chocolate, one egg and half a cup of milk. When partly cooled, stir into the following just before putting into pans: Stir one cup of sugar, one heaping tablespoonful of butter to a cream; add one-half cup of milk, one egg well beaten, two heaping cupfuls of flour and two heaping teaspoonfuls of baking powder. Flavor with vanilla and bake in two layers. Filling: One square of chocolate, two-thirds of a cup of sugar, four tablespoonfuls of milk and one egg. Boil until it thickens and add grated cocoanut and vanilla.—*Mrs. F. W. Powers.*

JAM CAKE.—Three-fourth of a cup of butter, one cup of brown sugar, four eggs, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of soda, four tablespoonfuls of sour

milk, one and one-half cups of flour, one cup of jam. Cream the butter and sugar, then put in the yolks of eggs, then the spices. Dissolve soda in milk, then stir in, add whites of eggs, then flour, then the jam (strawberry is best).—*Mrs. R. Zimmerly.*

JELLY ROLL.—Sugar one cup, flour one cup, baking powder one teaspoonful, sweet milk six tablespoonfuls, eggs three. Bake and while warm spread jelly on under side of cake and roll.—*Mrs. J. C. Crew.*

ROLLED JELLY CAKE.—Four eggs, one cup of sugar, one small cup of flour, one teaspoonful cream of tartar, half a teaspoonful of soda, a pinch of salt. This will make two cakes. Spread thin on long tins. This will not break in rolling if there is not too much flour. When done, turn onto a cloth.—*Mrs. J. Canfield.*

SPONGE CAKE.—The weight of twelve eggs in sugar and half the weight in flour. Add one extra egg. Grate the rind of two lemons, squeeze the juice of one and put in the juice the last thing, the eggs and sugar to be well beaten together. Add the flour and lemon and bake immediately. This requires a quick oven.—*Grandmother Wick.*

SPONGE CAKE.—Whites of seven eggs, yolks of five eggs, as much cream of tartar as will go on the very end of the handle of the teaspoon, one cup of sugar sifted two or three times, one cup of flour sifted six times. Beat up the yolks and put on the ice. Beat whites, add sugar, cream of tartar, then yolks of eggs, and lastly flour. Flavor to taste. Bake thirty or thirty-five minutes in a very slow oven.—*Mrs. C. H. Booth.*

SPONGE CAKE.—One pound of sugar, three-fourths of a cup of flour and ten eggs. Beat whites very stiff, mix yolks and sugar together until light, then add the whites and flour alternately. Bake carefully.—*Mrs. W. D. Euwer.*

SPONGE CAKE.—Ten eggs, two cups of sugar, two cups of flour and one lemon. Eggs beaten separately and then together. After beating eggs together, add sugar and beat again thoroughly. Add lemon and flour, stir quickly and lightly and put in the oven.—*Mrs. James Squire.*

SPONGE CAKE.—Two cups of sugar, two and one-half cups of flour, six eggs, six tablespoonfuls of water, three teaspoonfuls of baking powder. Beat the whites to a stiff froth, mix the yolks

and sugar thoroughly. Then add whites. Stir for ten minutes. Add flour well mixed with baking powder. Flavor with lemon.—*Mrs. Mary Bentley.*

MOTHER'S SPONGE CAKE.—Eight eggs, one pint of sugar, one pint of flour, one teaspoonful of vanilla flavoring: Beat eggs separately. When yolks are very light, add sugar. Beat fifteen minutes, then add the flour and the whites, stirring together as lightly as possible.—*Mrs. Mason Evans.*

EASY SPONGE CAKE.—Three eggs beaten one minutes. Add one and one-half cups of sugar, beat five minutes; one cup of flour beaten one minute, one-half cup of cold water and another cup of flour in which has been mixed two teaspoonfuls of baking powder. Beat one minute. Bake in a slow oven.—*Mrs. Wm. Edwards.*

ROLLED SPONGE CAKE.—One cup of sugar, one cup of flour, three eggs, lemon juice, one teaspoonful of baking powder. Spread with jelly and roll as soon as removed from the oven.—*Mrs. M. C. Wick.*

PLAIN CAKE.—Cream one-half cup of butter, add one cup of sugar gradually, then one egg beaten light. Add first a little milk, then a little flour until you have mixed one cup of milk with two cups of flour and two teaspoonfuls of baking powder. Add one teaspoonful of vanilla or nutmeg and bake in a moderate oven. To be eaten hot and fresh. Frosting for same: One cup of sugar, one-fourth of a cup of water; boil until it waxes and pour over the slightly beaten white of one egg.—*Mrs. G. S. Peck.*

GOLD CAKE.—The yolks of eight eggs and one whole egg, one-half cup of butter, one and one-half cups of sugar, three-fourths of a cup of milk, two cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda.—*Mrs. T. H. Wilson.*

GOLD CAKE.—Sugar one and one-half cups, butter one-half cup, milk one cup, flour (measured before sifting) two and one-half cups, yolks of eggs four, baking powder three teaspoonfuls.—*Mrs. J. L. Wick.*

SILVER CAKE.—Whites of eight eggs, two cups of sugar, two-thirds of a cup of butter, one-half cup of sweet milk, three cups of flour, two teaspoonfuls of cream of tartar, one-half teaspoonful of soda.—*Mrs. T. H. Wilson.*

WHITE CAKE.—Butter one-half cup pressed in solid, sugar two cups granulated, flour two and one-half cups, baking powder two even teaspoonfuls, water one cup, whites of four eggs, vanilla. Cream the butter and sugar, add the flour mixed with baking powder. Stir until like corn meal, then add water and whites of eggs, then flavoring. Beat well after cake is mixed. Bake in three layers in hot oven fifteen or twenty minutes. Use with this Minnehaha filling.—*Mrs. J. D. Wick, St. Louis.*

WHITE CAKE.—Stir to a cream one cup of butter with two of powdered sugar, add the whites of six eggs beaten to a stiff froth, one cup of milk, three cups of flour, two teaspoonfuls of baking powder. Flavor with rose or lemon extract.—*Mrs. C. H. Gilman.*

DELICATE CAKE.—Two cups of sugar, one cup of sweet milk, three-fourths of a cup of butter, three cups of flour, whites of eight eggs, three small teaspoonfuls of baking powder, sliced citron.—*Mrs. M. I. Arms.*

RAILROAD CAKE.—One cup of sugar, one cup of flour, three eggs, three tablespoonfuls of sweet milk, one-half teaspoonful of soda and one teaspoonful of cream of tartar.—*Mrs. M. I. Arms.*

DOLLY VARDEN CAKE.—Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, three eggs, one-half teaspoonful of soda, one teaspoonful cream of tartar; flavor with lemon. Bake one-half of this in two pans. To the remainder add one tablespoonful of molasses, one cup of chopped raisins, one-half cup of currants, a piece of citron chopped fine, one teaspoonful of cinnamon, cloves and nutmeg. Bake in two pans and put in sheets alternately with a little jelly or white of an egg beaten to a froth.—*Mrs. W. Lawthers.*

MARBLE CAKE.—For white part: One cup of butter, three cups of sugar, five cups of flour, one-half cup of sweet milk, one-half teaspoonful of soda, the whites of eight eggs, flavor with lemon. The dark part: One-half cup of butter, two cups of brown sugar, one cup of molasses, one cup of sour milk, four cups of flour, one teaspoonful of soda, the yolks of eight eggs, one whole egg, spices of all kinds. Put in a pan first a layer of dark, then a layer of light and finish with a dark layer.—*Mrs. Frank Wick.*



WHITE MOUNTAIN CAKE.—Two cups of sugar, one-half cup of butter, one-half cup of sweet milk, six eggs (save the whites of two for frosting), one quart of flour not very full, three teaspoonfuls of baking powder.—*Mrs. M. I. Arms.*

WHITE MOUNTAIN CAKE.—One cup of butter, three cups of sugar; work the butter to a cream; four cups of flour, one teaspoonful cream of tartar, one-half teaspoonful of soda in one-half cup of milk. Whites of ten eggs. Flavor with lemon.—*Mrs. Fred Lewis.*

ALMOND CUSTARD CAKE.—One pound of sugar, one-half pound of butter; cream well. Five eggs, one cup of sweet milk, two teaspoonfuls cream of tartar, one teaspoonful of soda, one pound of flour. Custard: One cup of thick sour cream, two cups of sugar, one pound of sweet almonds blanched and chopped fine. Flavor with vanilla. Mix and spread between the layers.—*Mrs. W. S. Matthews.*

LAYER CAKE.—One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, whites of six eggs, two teaspoonfuls of baking powder. The dark part: One cup of sugar, two-thirds of a cup of butter, yolks of six eggs, two cups of flour, one-half cup of brandy. Chop fruit, raisins and currants and add enough of it and spice to taste. Two teaspoonfuls of baking powder. Put together with soft frosting a layer of light, one of dark, another of light.—*Mrs. G. B. Woodman.*

GENTLEMEN'S FAVORITE.—One-half cup of butter, two cups of sugar, seven eggs beaten separately. Two cups of flour, two tablespoonfuls of water, two small tablespoonfuls of baking-powder. For jelly: One egg, one cup of sugar, three grated apples and one lemon; stir until it boils and let cool before using. Spread between layers.—*Mrs. John D. Morris.*

PINEAPPLE CAKE.—One cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of six eggs and yolks of four, three teaspoonfuls of baking-powder well mixed through the flour. Bake in jelly-cake pans. Grate a pineapple, sprinkle with sugar, spread between the layers. Pineapple jam may be substituted. Frost the outside. Beat two tablespoonfuls of pineapple into the frosting.—*Mrs. John Morris.*

FEDERAL OR QUEEN'S CAKE.—One pound of flour, one pound of sugar, one-half pound of butter, four eggs, one teacup of cream, one pound of fruit, one nutmeg.—*Mrs. W. Edwards.*

COCOANUT CAKE.—One and one-half tumblers of sugar, one tumbler of flour, whites of eight eggs, large spoonful of cream of tartar, half a teaspoonful of salt. Put together with soft frosting. Sprinkle with grated cocoanut, Cover the top with the same.—*Miss Laura Wick.*

COCOANUT CAKE.—One cup of butter, two cups of fine sugar, one cup of milk, three of flour, three teaspoonfuls of baking powder, the whites of eight eggs. Bake in four jelly cake pans and put together with soft frosting and grated cocoanut. Frosting: Beat the whites of five eggs and five teaspoonfuls of fine sugar to each egg, the juice of one lemon. This requires a thorough beating.—*Mrs. John Morris.*

ORANGE CAKE.—Make a silver cake and bake in jelly cake pans; one large orange grated, one cup of sugar, one egg (one large or two small ones). Cook all until a jelly and spread between the layers.—*Mrs. C. D. Arms.*

ORANGE CAKE.—One cup of sugar, one cup of flour, four eggs, one teaspoonful of baking powder. Bake in jelly cake pans and put together with a paste made as follows: Juice and part rind of one orange, one-half cup of sugar, one egg. Heat until it thickens.—*Mrs. R. McMillan.*

NEVER FAIL CUP CAKE.—One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of sweet milk, two teaspoonfuls of baking powder.—*Mrs. C. H. Gilman.*

POUND CAKE.—One pound of flour, three-fourths of a pound of butter, one pound of sugar, ten eggs, one nutmeg and a little wine or brandy.—*Mrs. Wm. Lawthers.*

ICE CREAM CAKE.—One cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of five eggs, three teaspoonfuls of baking powder. Bake in thin layers. Three small cups of sugar dissolved in a little water and boil until done for candy; cool a little and pour over the unbeaten whites of eggs and beat together half an hour.—*Mrs. G. Borts.*

CORN STARCH CAKE.—One cup of butter, two cups of sugar, two cups of flour, one cup of corn starch, one cup of milk, whites of seven eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda or two teaspoonfuls of baking powder.—*Miss Laura Wick.*

BREAD CAKE.—Three teacups of light bread dough, three teacupfuls of sugar, three eggs, one cup of butter, a small wine glass of brandy, one teaspoonful of soda dissolved, one teaspoonful of cinnamon, two nutmegs. Mix sugar, brandy, butter and spices together as for cake; then add dough, one handful of flour, one teacupful of seeded raisins, one teacupful of currants. When well mixed together, put in a pan and let rise quite light before baking.—*Miss Laura Wick.*

MORAVIAN LIGHT CAKE.—Mash alone one cup of fresh boiled potatoes; mix with this one cup of sugar and one cup of thin yeast. Mix at 4 o'clock in the afternoon in summer, or at noon in winter. Let it rise until 9 in the evening, then add one scant cup of butter, two well beaten eggs, one-third of a cup of milk, a little salt, flour enough to make quite a soft dough; knead and let rise until morning, then divide into five or six parts. Pat out flat on plate or pie pans. Let rise again and bake in a quick oven. Before putting them into the oven, make thumb-holes all over them; fill with butter sugar, cinnamon and nutmeg. Sprinkle white sugar over the top and bake.—*Miss Hamilton, Philadelphia.*

COFFEE CAKE.—Two cups of flour, two teaspoonfuls of baking powder, three even tablespoonfuls of sugar, one-half teaspoonful of salt; sift together. One cup of milk, one egg, one tablespoonful of melted butter. Spread in a pan, sprinkle with sugar and cinnamon and bake twenty minutes.—*Mrs. C. H. Booth.*

SCOTCH CAKE.—One pound of sugar, one pound of flour, three-fourths of a pound of butter, one pound of raisins (seeded and chopped), one-fourth of a pound of citron, nine eggs, one lemon rind grated and the juice, one wine glass of brandy, fruit added last. Bake fully two hours.—*Mrs. A. E. Kauffmann.*

BLUEBERRY CAKE.—One cup of sugar, butter the size of an egg mix together. One cup of sweet milk, one pint of flour, two teaspoonfuls of baking powder, one cup of ripe berries well sprinkled with flour.—*Mrs. W. H. Hudnut.*

BLUEBERRY TEA CAKE.—Two cups of flour, one scant cup of milk, one-half cup of sugar, one egg, small piece of butter (melted), two teaspoonfuls of baking powder. Look over one pint of blueberries and with a little sugar add the last thing. Bake in one large loaf about two inches thick. Serve hot. It is nice to split it when eating and spread with butter.—*Mrs. C. H. Booth.*

GINGERBREAD WITHOUT EGGS.—One pint of molasses, one of milk, one-half pint of shortening, one tablespoonful of soda, one tablespoonful of ginger.—*Mrs. S. J. McElevay.*

SOFT GINGERBREAD.—Two eggs well beaten, one-half cup of melted butter, one cup of sugar, one cup of molasses, one cup of sour milk (in this dissolve two level teaspoonfuls of soda), two level teaspoonfuls of ginger, three cups of flour, then add one cup of raisins.—*Mrs. J. S. Pollock.*

SOFT GINGERBREAD.—One-half cup of sugar, one-half cup of butter, one cup of molasses, one teaspoonful each of cinnamon, ginger and cloves; two teaspoonfuls of soda, dissolve in a cup of boiling water; two and one-half cups of flour and no more, two well beaten eggs stirred in the last thing before baking. Bake in gem pans or a loaf. This may seem too thin but do not change recipe and it will be O. K.—*Mrs. Fox, Saegertown.*

SOFT GINGERBREAD.—One teacup of sugar, one teacup of butter, three eggs, one cup of molasses, one cup of sour milk, one tablespoonful of ginger, one-half teaspoonful of nutmeg, four cups of flour, two teaspoonfuls of soda dissolved in a little of the milk.—*Mrs. Mason Evans.*

GINGERBREAD.—One cup of sugar, one cup of butter, one cup of molasses (the best Orleans), three cups of flour, one cup of sour milk or cream, three eggs, one tablespoon even full of soda in the milk, one tablespoon rounding full of ginger, one tablespoonful of cinnamon.—*Mrs. W. D. Euwer.*

SOFT GINGERBREAD.—One cup of sugar, one cup of butter, one cup of sour cream, one cup of New Orleans molasses, four cups of sifted flour, one tablespoonful of ginger, two table-

spoonfuls of soda, the grated rind of one lemon, three eggs well beaten. Stir butter and sugar together, then add eggs, milk and flour.—*Mrs. John Morris.*

GOOD GINGERBREAD.—Two eggs well beaten, three-fourths of a cup of molasses, one-half cup of butter, three-fourths of a cup of sour milk, two and one-half cups of flour, two teaspoonfuls of ginger, two teaspoonfuls of soda dissolved and stirred into the molasses. Bake twenty minutes.—*Mrs. Sydney Strong.*



## ICING FOR CAKE

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MARSHMALLOW ICING.—Stir five tablespoonfuls of pure gum arabic into a scant half cupful of cold water; then stir in a half cupful of powdered sugar, and when this is dissolved, put over the fire in a porcelain lined sauce pan and boil steadily until a little dropped in cold water forms a soft ball between the thumb and forefinger. Have the white of an egg beaten stiff enough to stand alone, and strain the hot mixture into this, beating the white of the egg steadily as you do so. Flavor with vanilla; dip a knife in hot water, and with it spread the marshmallow filling on the cake.

BOILED ICING.—One and one-half cups of sugar; put to this two tablespoonfuls of water. Let it boil on back of stove until it is waxy, or stringy; then add whites of two eggs.—*Mrs. Fred Lewis.*

BOILED ICING.—Whites of four eggs, beaten stiff; one pint of sugar, melted in water, and then boiled; add to it the eggs, and beat until cold.—*Miss Carrie McClure.*

COCOANUT CAKE FROSTING.—Beat the whites of five eggs to a stiff froth and for each egg add one teaspoonful of pulverized sugar. Beat in the sugar until stiff. Spread the layers of cake with frosting, then sprinkle over a liberal amount of fresh, grated cocoanut and cover top and sides of cake with frosting, then grated cocoanut.—*Miss Laura Wick.*

TUTTI FRUITI FROSTING.—One-half teacup of water, three cups of sugar, whites of two eggs; boil sugar and water until very thick and waxy; beat the whites of eggs to a stiff froth, and pour the syrup over them, beating all till cool. Then add one-half pound of almonds, chopped fine; one small half teacup of large white raisins, and a little citron, sliced thin. Very nice for sponge cake.—*Miss Lide Wick.*

CHOCOLATE ICING.—One-half cake of Baker's chocolate grated fine, two-thirds of a cup of sugar, one-half cup of milk or cream; boiled and stirred to a paste.—*Miss Laura Wick.*

FROSTING.—Beat the whites of five eggs and five teaspoonfuls of fine sugar to each egg, the juice of one lemon; this requires a thorough beating.—*Mrs. John Morris.*

LEMON CREAM FOR CAKE.—Two lemons grated, rind and all, one-quarter pound of butter, one-half pound of sugar, six eggs; beat the eggs very light; heat the butter, sugar and lemon, stir in the eggs slowly; let the mixture boil a few minutes, stirring constantly; when cold, spread on the cakes as you would jelly.—*Miss Gertrude Jones, Washington City.*

FIG DRESSING FOR CAKE.—One pound of figs cup up fine, one cup of sugar; cover sugar with water and boil until waxy, then add the figs and cook until a paste; spread between layers of cake while the figs are warm, and when the cake is cold. A tablespoonful of sherry wine stirred into the figs improves them.

MINNEHAHA FILLING.—One and one-half cups of sugar, one-third cup of water; boil until it spins a good thread; then pour on well beaten whites of two eggs. Stir until thick and cool. Frost top layer, then add to frosting two-thirds cup of raisins snipped with scissors.—*Mrs. J. D. Wick, St. Louis.*

CARAMEL FROSTING.—One cup of light brown sugar; one teaspoonful of butter; one-fourth cup of water; cook until it ropes; stir until it begins to grain; then add one teaspoonful of vanilla. Spread quickly on cake.

## SMALL CAKES

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CREAM CAKES.—One cup of hot water, one-half cup of butter; set on the stove in a tin dish, and when it boils, add one cup of flour and cook until quite thick. Take off and let cool. Add three well-beaten eggs, one small one-half teaspoonful of soda, drop into a pan, a small teaspoonful in each place. Leave quite a space between each. Bake twenty-five minutes in a cool oven.

CREAM FOR CAKES.—Scald two cups milk, add two eggs, three tablespoonfuls of flour, three-fourths of a cup of sugar. Flavor to taste. Cook quick by setting pail in boiling water. Cut the cakes open and fill with the cream.—*Mrs. G. B. Woodman.*

CREAM PUFFS.—Boil one pint of water, rub together one-half pound of butter with three-fourths of a pound of sifted flour; stir into the water while boiling. When it thickens like starch remove from the fire. When cool stir into it ten well beaten eggs, and one small teaspoon of soda. Drop the mixture onto buttered tins with a large spoon. Bake until a light brown, in a quick oven. When done, open on one side and fill with mock cream, made as follows: One cup of fine sugar, four eggs, one cup of flour, one quart of milk. Beat eggs to a froth; stir in the sugar, then flour. Stir them into the milk while boiling. Stir till it thickens. Then remove from the fire and flavor with lemon or vanilla. It should not be put into puffs until cold.—*Mrs. G. W. Haney.*

CREAM PUFFS.—One-half cup of butter; melt it in one cup of boiling water, and boil; stir in one cup of flour while boiling; cool; stir in three eggs, one after another, without beating. Drop on buttered tins, and bake from twenty to thirty minutes.

FILLING FOR PUFFS.—One pint of sweet milk; one-half cup of sugar; one egg; about two tablespoonfuls of corn starch.—*Mrs. R. Zimmerly.*

CREAM DROPS.—Three-fourths pound of sugar ; three-fourths pound of flour ; one-half pound of butter ; one-half pound of currants ; four eggs ; beat whites of eggs very light, and add last. Flavor with grated rind of lemon ; drop on tins and bake in slow oven.—*Mrs. A. E. Kauffmann.*

CHOCOLATE E'CLAIRES.—One and three-fourths cups of flour, three-fourths of a cup of butter, one-half pint of water. Boil the butter and water together and stir in the flour by degrees while boiling. Let it cool, add five eggs, one at a time, without beating, until thoroughly stirred in, one-half teaspoonful of soda. Drop the mixture in tins, about half as large as liked when baked, and bake in a quick oven. When cold, make a hole in the side with a knife and fill with the following cream : One pint of milk, one-half cup of sugar, one tablespoonful of corn starch, three eggs ; dissolve in a little milk. Beat eggs and sugar together, stir in the corn starch, then stir into milk while boiling. Flavor. Take one-half cake of grated chocolate, two-thirds of a cup of sugar, one-half cup of cream. Boil and stir to a smooth paste ; then with a knife spread on the outside of the puffs.—*Mrs. Henry Wick.*

MERINGUES, A LA CREME WITH CANDIED CHERRIES.—Beat the whites of six eggs until foamy, add half a teaspoonful of cream of tartar, and beat until dry ; fold into the mixture one cup and a half of powdered sugar, and one teaspoon of vanilla extract. Cover one-half inch boards with oiled paper, a tack at each end ; put the mixture in large spoonfuls upon the paper, sift a little sugar over the top, and bake in a very moderate oven about forty-five minutes, to dry, rather than bake. The instant the board is removed from the oven, remove the tacks and invert the paper and meringues. Take from the paper, scoop out the soft center, sprinkle them on the inside with sugar and return to the oven to dry. Fill with whipped cream sweetened and flavored ; add candied cherried here and there.—*Mrs. J. M. Bonnell.*

MERINGUES.—Whites four eggs, beaten stiff ; one pound of pulverized sugar, added very slowly. Flavor to taste. Two tablespoonfuls arrowroot ; try in quick oven. Bake on oiled paper in pans. If they do not raise add more arrowroot. These are excellent filled with ice cream or jam.—*Mrs. W. S. Pollock, Cleveland.*

HERMITS.—One and one-half cups of sugar, one scant cup of butter, two and one-half cups of flour, one and one-half cups of chopped raisins, one-half cup of sour milk, three eggs, one-half teaspoon soda, one-half teaspoon of cinnamon, one-half teaspoon nutmeg. Drop in the pan with a spoon.—*Mrs. Mason Evans.*

COOKIES.—Three eggs, two cups of sugar, one cup of butter, one-half cup of milk, three teaspoonfuls of baking powder, little less than a quart of flour, drop in pan to bake.—*Mrs. H. W. Ford.*

HICKORYNUT CAKE.—One cup of butter, two cups of sugar, four cups of flour, one-half cup of sour milk, one cup of chopped nuts, and one small teaspoonful of soda, three eggs; dip in sugar.—*Mrs. C. D. Arms.*

ALMOND COOKIES.—Two pounds of butter, three pounds of sugar, one pound of shelled almonds, one dozen eggs, one teaspoonful of ground cinnamon, one-half teaspoonful of soda, a cup of boiling water, one lemon grated; mix butter, sugar, yolk of eggs, lemon, cinnamon and hot water; beat the whites, take three parts, mix also one-half of the almonds, and as much flour as it will hold; roll them and brush with the whites of eggs. Before putting in the almonds and sugar, almonds must be scalded, dried and cut fine. Bake in a moderate oven.—*Mrs. John Morris.*

"BIRDIE'S" COOKIES.—Two cups of white sugar, one cup of butter, one-half cup of sweet milk, three eggs, whites and yolks beaten separately, two teaspoonfuls of baking powder. Make dough very soft.—*Mrs. C. H. Gilman.*

LEMON COOKIES.—One-half cup of butter, one-half cup of lard, two cups of sugar, one cup of sweet milk, two eggs, three large teaspoons of baking ammonia dissolved in a little of the milk warmed, five cents' worth of oil of lemon, one teaspoonful of salt, flour to roll stiff. Cut them out, and prick with a fork before baking.—*Mrs. C. A. Ensign.*

JUMBLES.—Two cups of sugar, one cup of butter, four teaspoonfuls of sweet cream, one teaspoonful of cream tartar, one-half teaspoonful of soda; knead with flour just stiff enough to roll. After they are cut, dip one side in fine sugar, three eggs.—*Mrs. C. D. Arms.*



JUMBLES.—One cup of butter, two cups of sugar, three eggs, stir light as for cake; enough flour to roll out; blanch almonds and separate them, pressing the halves into the cookies before baking them.—*Miss Laura Wick.*

BROWNIES.—Cream one-third cup of butter, add one-third cup of powdered sugar, one-third cup molasses; one egg well beaten, and seven-eighths cup of bread flour; then add one cup of pecan nuts broken finely. Bake in lady finger tins with half the meat of a pecan on each cake.—*Mrs. W. J. Sampson.*

SAND TARTS.—One pound of sugar, one pound of flour, ten ounces of butter, yolks of three eggs. Roll thin, wash with whites of egg, stew with finely cut almonds or peanuts, cinnamon and sugar. Bake in moderate oven.—*Mrs. A. E. Kauffmann.*

OAT FLAKE CAKES.—Two cups of any brand of rolled oats, one cup of sugar (soft A), or fair brown, one cup of butter, three cups of white flour, two-thirds cup of sour milk, and one teaspoon soda. Flavored with a handful of one-half raisins and dates chopped very fine. Rub the oat flake all up fine, add the sifted flour, then raisins and dates, rub the shortening in as for pie crust, then moisten with the sour milk, roll thin, and sand with granulated sugar.—*Mrs. D. C. Stewart.*

SUGAR CAKES.—Three cups of sugar, one cup of butter, one cup of sour cream, one nutmeg, three eggs, one teaspoonful soda. (leave dough very soft).—*Mrs. W. D. Euwer.*

SCOTCH COOKIES.—Two cups of sugar, one cup butter and lard mixed, one cup of sour milk, one-half cup of molasses, two eggs, one teaspoon each cinnamon and ginger, one teaspoon soda in the sour milk, three pints flour.—*Mrs. W. D. Euwer.*

GINGER COOKIES.—Two cups of New Orleans molasses, one-half cup of butter, one-half cup of lard, one cup of milk, flour to thicken, four teaspoonfuls of soda, one tablespoonful of ginger, other spices to suit the taste; mix molasses, lard, butter, milk, soda and ginger. Put on the fire and let warm, but not get hot; then add the flour and let it stand over night. Bake in a moderate oven.—*Mrs. John Morris.*

GINGER COOKIES.—Two cups of molasses, (Orleans), one cup of butter, one egg, two teaspoons of soda, two teaspoons of ginger (scant), flour enough to roll stiff.—*Mrs. George Borts.*

GINGER COOKIES.—Three eggs, one cup of sugar, beat light; two-thirds cup of butter and lard mixed, one cup of molasses, three teaspoons soda dissolved in boiling water, one teaspoon of ginger, sift flour. Much nicer to mix and let stand in cellar over night.—*Mrs. D. C. Stewart.*

GINGER GEMS.—One-half cup of brown sugar, one cup of molasses, one-half cup of butter, one teaspoonful of cinnamon, one teaspoonful of ginger, one teaspoonful of cloves, two teaspoonfuls of soda dissolved in boiling water. Flour to thicken. Two well beaten eggs.—*Mrs. Mason Evans.*

GINGER CRACKERS.—One pint of molasses, one-half pound of butter, melted, one-half teaspoon soda dissolved in a spoon of hot water, one cup of sugar, a little ground ginger if desired, flour to make stiff; roll very thin; bake on tin.—*Mrs. A. E. Kauffmann.*

GINGER SNAPS.—Three pounds of flour, one pound of butter, one quart of molasses (best Orleans), one-half pound sugar (brown), one ounce ginger, one ounce of cinnamon, one-half ounce cloves. Roll thin. These are very good, and will keep a long time if kept in a dry place.—*Mrs. W. D. Euwer.*

GINGER SNAPS.—One full cup of shortening, two cups of brown sugar, two of molasses; boil together a short time and then let cool. Sift four cups of flour with one-half tablespoonful of ground cloves, one-half tablespoonful of cinnamon, one tablespoonful of allspice, two of ginger, one nutmeg, last of all, one teaspoonful of soda dissolved in hot water; then let cool. It is better to use one part butter. Make in small rolls with hand, then cut in pieces the size of a hickory nut, giving them plenty of room in the pans to spread. Bake in a moderate oven. Let them cool before taking out of the pans.—*Mrs. Jane Hughes.*

RAISED GINGER SNAPS.—One cup of butter, two cups of molasses, one cup of milk, four teaspoonfuls of soda, one tablespoonful of ginger; stir up stiff over night; bake in a hot oven.—*Mrs. R. J. Wick.*

GINGER SNAPS.—One cup of butter heaping full, one cup of sugar, one cup of molasses, one-third of a cup of cold water poured over the sugar, two teaspoonfuls of soda dissolved and added to the molasses, two teaspoonfuls of ginger, if it is fresh; flour enough to roll very thin.—*Mrs. Sidney Strong.*

SOFT GINGER CAKES.—One pint of molasses, one-half pint of milk, almost one-half pint of melted butter, one tablespoonful soda, one tablespoonful of soda put in the molasses; put in the molasses; one tablespoonful of ginger. Mix up quickly and soft.—*Miss Belle Robbins.*

MA'AM POLLY'S GINGER CAKES.—Six pounds of flour, one pound of butter, two tablespoonfuls of ginger, yolks of two eggs, one pint of buttermilk, one spoonful of soda, one spoonful of pulverized alum (boil the alum in one-half pint of water three minutes), one-half gallon of molasses. Make up your dough, roll one-half inch thick. Bake ten minutes.

TAYLOR CAKES.—Six ounces of brown sugar, six ounces of butter, one pint of baking molasses, one-half pint of thick milk, one and one-half pounds of flour, one ounce of baking soda, two tablespoonfuls of cinnamon. Warm the butter and molasses together. Drop on tins and bake in a quick oven.—*Mr. Paul Wick.*

TAYLOR CAKES.—One ounce baking soda dissolved in one-half pint of thick milk, five eggs, and one-half pound of sugar well beaten in; one pint molasses and one-half pound butter. To make a soft batter will require about one and one-half pounds of flour. Drop and bake on tins about eight on ten minutes.—*Mrs. A. E. Kauffmann.*

GRAHAM COOKIES.—Two and one-half cups of graham or whole wheat flour, two cups of brown sugar, one cup butter, one-half cup of hot water, one teaspoonful of soda, one large spoon rich cream; roll thin.—*Miss Caddie Borts.*

CINNAMON COOKIES.—Two cups of sugar, one cup of butter, three eggs; beat the yolks and whites separately; one-half teaspoon of soda dissolved in one-half cup of cream, flour sufficient to roll lightly in the hand, and press in fine sugar and cinnamon.—*Mrs. Wm. Lawthers.*

FRIED CAKES.—Two cups of sugar, one cup of buttermilk (or sour milk), one teaspoon of soda dissolved in the milk, one even tablespoonful of melted lard, a little grated nutmeg, two eggs, flour to make stiff enough to roll out. Put flour in pan, make a hole in center and mix together.—*Mrs. J. S. Pollock.*

FRIED CAKES.—One and one-half cups of sugar, one cup of sour milk, two eggs, two scant tablespoonfuls melted butter, half nutmeg grated, one teaspoon cinnamon, one teaspoon salt, one teaspoon soda. Make a little stiffer than biscuit dough, roll out a quarter of an inch thick, and cut out with fried cake cutter with hole in center. Fry in hot fat.—*Mrs. E. L. Kanengeiser.*

FRIED CAKES.—Two cups of sugar, two eggs, five tablespoonfuls of melted butter, one pint of milk, three teaspoonfuls of baking powder; mix soft.—*Miss Laura Wick.*

FRIED CAKES.—One cup of sugar, one cup of milk, three eggs, four tablespoonfuls of melted butter, two teaspoonfuls of cream tartar, one teaspoonful of soda; mix as soft as possible; have lard hot before putting in cakes to fry.—*Mrs. John Morris.*

DOUGHNUTS.—One cup of sugar, four tablespoonfuls of melted butter, two eggs, one cup of milk, one quart of flour, three teaspoonfuls of baking powder, extra flour to roll; flavor with nutmeg. Fry in hot lard.—*Mrs. John D. Wick.*

RAISED DOUGHNUTS.—Three teacups of sugar, one cup of butter, one cup of lard, four cups of milk, two cups of yeast, one nutmeg, four eggs and a little salt; sponge them, putting in all the ingredients of flour and milk, and add the remainder in the morning; if you have not a soft yeast, set a sponge in the morning; when light, roll out about an inch in thickness, cut with a wine glass, let rise again before frying.—*Miss Laura Wick.*

DOUGHNUTS.—One cup of sugar, one cup of sweet milk, two eggs, three tablespoonfuls of melted butter, two teaspoonfuls of baking powder, flour to roll, cut in balls, and roll in fine sugar while hot.—*Mrs. Wm. Lawthers.*

MY GRANDMOTHER'S CRULLERS. (1823).—Three eggs, three tablespoonfuls melted butter, nine tablespoonfuls of sugar. Flavor with nutmeg or cinnamon; mix quite stiff and roll in rather thin sheet. Cut in shapes with a jagging iron and fry in boiling fat. They cook very quickly.—*Mrs. E. L. Kanengeiser.*

RICH CRULLERS.—Ten tablespoonfuls of lard, ten tablespoonfuls of sugar, five eggs, a little salt, nutmeg, flour enough to roll.—*Mrs. H. B. Wick.*

PLAIN CRULLERS.—Four tablespoonfuls of melted butter, four of sugar, two eggs, one-half teacup of buttermilk or sour milk, a teaspoonful of nutmeg.—*Mrs. H. B. Wick.*

CHOCOLATE KISSES.—Beat until light the whites of ten eggs, add slowly twenty-four teaspoonfuls of fine sugar, and when smooth, four tablespoonfuls of grated chocolate, one-half teaspoonful of vanilla. Bake fifteen minutes.—*Mrs. G. B. Woodman.*

MACCAROONS.—One-half pound of almonds blanched, one-half pound of loaf sugar, whites of eggs, one by one. Pound the almonds in a mortar, occasionally putting in a little rose water to moisten; add sugar. Beat the eggs until they are very stiff, then add enough of the mixture to make a paste. Take a little flour in your hands and mold them into small cakes. Bake a few minutes in a moderately hot oven. The top of the oven should be the hottest.—*Mrs. J. G. Butler.*

MACCAROONS.—One pound of almonds in the shell, three eggs, one-half pound of white sugar; soak the almonds in hot water, remove the skins, grate or pound and mix with rosewater, beat the eggs to a stiff froth, add sugar and almonds, drop on buttered pans with a spoon.—*Mrs. J. H. Bushnell.*

HICKORY NUT MACCAROONS.—Whites of six eggs, beaten stiff. Stir into these, very lightly, one pound of icing sugar sifted, two tablespoonfuls of sifted flour, with one-half teaspoonful of baking powder, mixed in the flour, and one pound of hickory nut meats chopped fine. Drop on greased sheets and bake in moderate oven ten or fifteen minutes. If not enough flour add another spoonful, but no more.—*Mrs. R. Bentley.*

CREOLE KISSES.—Whites of three eggs, one-half pound of sugar, one-half pound of pecan nuts. Put the whites in a bowl, beat, then add sugar and beat more, not with an egg beater but with fork or spoon. Beat until dry (thirty or forty minutes), then add the nuts and one-half teaspoonful of milk. Put brown paper in pan and drop the kisses; let them bake until they crack and then place in the upper part of oven until they become a light brown.—*Mrs. W. H. Hudnut.*

PEPPERNUTS.—Three pounds of powdered sugar, twelve eggs, three tablespoonfuls of cinnamon, three teaspoonfuls of allspice, three teaspoonfuls of cloves, one-half teaspoonful mace, six tea-



spoonfuls baking powder, three teaspoonfuls of lemon extract. Chop fine three-fourths of a pound of citron, candied lemon and orange peel, red pepper to taste.—*Mrs. T. R. Akin.*

GERMAN CHRISTMAS CAKES (LEBKUCHEN).—One pound of strained honey, one-half pound of molasses, one pound of almonds chopped very fine, one-half pound of sugar, one-half pound of citron chopped fine, one tablespoonful of cinnamon, one teaspoonful ground cloves, one teaspoonful ground nutmeg, one teaspoonful of soda, small glass of whiskey. Warm the honey and molasses, pour over sugar and spices, then add whiskey, flour and soda. Roll out, cut in small oblongs and bake. When cold, ice with white boiled icing.—*Mrs. T. R. Akin.*

COCOANUT DROPS.—One-half pound of grated cocoanut, one-half pound of sugar, whites of three eggs. Bake on paper; drop the cakes a little distance from each other.—*Mrs. R. W. Tayler.*

SPRINGERLI.—Four pounds of powdered sugar, sixteen eggs, beat one hour. Two teaspoonfuls of baking powder, scant teaspoonful of anise oil, flour to make very stiff. Mold and dry over night and bake in a slow oven next morning. (The molds can be bought for the Christmas cakes in any large department store).—*Mrs. T. R. Akin.*

## CANDIES

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COCOANUT CANDY.—Grate very fine a sound cocoanut; spread it on a dish and let it dry naturally for three days as it will not bear the heat of an oven and too oily for use when freshly broken. Four ounces will be sufficient for a pound of sugar, but more can be used to pleasure. To one pound of sugar take one-half pint of water, a very little of white of egg, and then pour over the sugar. Let it stand for a short time, then place over a very clear fire and let it boil for a few moments. Then set it aside until the scum has subsided. Clear it off and boil the sugar until very thick, then put in the nut, stir and mix it well and do not quit for an instant until it is finished. The pan should not be placed on the fire but over it as the nut is liable to brown with too fierce a heat.

COCOANUT BALLS.—Mix well one cup of grated cocoanut and one cup of confectioners' sugar. To this add one-half tablespoonful of water and one-half tablespoonful of lemon. Form into balls.—*Miss E. E. Evans.*

COCOANUT BALLS.—One-half cup of grated chocolate, one-half cup of confectioners' sugar, one cup of cocoanut well mixed and moistened with one and one-half tablespoonfuls of water and one-half tablespoonful of vanilla. Form into balls.—*Miss E. E. Evans.*

CHOCOLATE CARAMELS.—Two cups of sugar, one cup of warm water, one-half cup of grated chocolate, three-fourths of a cup of butter. Let boil without stirring until it snaps in water. Pour into pans and let cool.—*Mrs. M. C. Wick.*

CHOCOLATE CARAMELS.—One-half pound of grated chocolate, two teacupfuls of sugar, one-half cup of milk and water, a lump of butter, one teaspoonful of alum.—*Miss Laura Wick.*

CHOCOLATE PRALINES.—Four cups of brown sugar, two cups of milk, one cup of English walnuts, butter size of a walnut, one

tablespoonful of vanilla, a square of baker's chocolate grated. Boil sugar and milk ten minutes, then add butter. Boil until it gathers in water (but not crack). Stir while boiling and after it is taken off until it begins to thicken. Then add nuts and vanilla. Pour on buttered platter and cut in squares.—*Mrs. D. C. Stewart.*

CHOCOLATE FUDGE.—Two cups of granulated sugar, one cup of sweet milk, one-half cake of chocolate, butter size of a walnut, vanilla flavoring. Stir while cooking and when it is boiled, till it hardens when tried in water, take from the stove and beat hard until nearly cold. Then pour into pans until cold.

ALMOND CANDY.—Proceed in the same way as for cocoanut candy. Let the almonds be perfectly dry and do not throw them into the sugar until they approach the candying point.

TO CANDY NUTS.—Three cups of sugar, one cup of water. Boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting needle, dip in the syrup, take out and turn on the needle until it is cold. If the candy gets cold, set on the stove for a few moments. Malaga grapes and oranges quartered may be candied in the same way.—*Miss Sallie Arms.*

SUGAR CANDY.—Six cups of white sugar, one cup of vinegar, one cup of water, a tablespoonful of butter put in at the last with one teaspoonful of soda dissolved in hot water. Boil without stirring one-half hour. Flavor to suit the taste.—*Mrs. C. H. Gilman.*

CREAM CANDY.—Four cups of sugar, two cups of water, three-fourths of a cup of vinegar, one cup of cream or rich milk, a piece of butter the size of an egg, two teaspoonfuls of vanilla, a pinch of soda. Let it boil until it cracks in water. Put into pans; when cool enough to work, work until very light.—*Miss Jennie Arms.*

MAPLE CANDY.—Four cups of maple syrup. Boil until it cracks in water but do not stir. Just before taking from the fire, put in a piece of butter the size of an egg. If preferred waxy, do not let it cook so long.

BUTTERSCOTCH.—Two cups of molasses, one cup of sugar, one-half cup of butter. Boil until done.—*Miss Hattie Arms.*

MARSHMALLOWS.—Dissolve one-half pound of gum arabic in one pint of water. Strain. Add one-half pound of granulated sugar. Place over the fire and stir constantly until the sugar is dissolved and the mixture takes the consistency of honey. Add gradually the whites of four eggs well beaten, stirring the mixture steadily until it will not stick to the fingers. Pour into a pan slightly dusted with starch. When cool, divide into small squares.

SALTED ALMONDS.—Blanch one pound of shelled almonds by pouring boiling water over them and letting them stand a few moments, when the skin can be easily removed. Place almonds in a dripping pan, set in the oven and when hot put over them in little bits a piece of butter the size of an egg. Stir well to cover all the nuts with butter and keep in the oven until a light brown and crisp. Then sprinkle liberally with salt. Keep in a dry place.

## Canned Fruits, Preserves and Jellies

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### REMARKS.

All fruits should be fresh and ripe. Granulated sugar should always be used and also a porcelain kettle. Put the bottles in a pan or kettle of cold water, place on the stove until the water is boiling before filling with the fruit. Do not use an iron spoon.

In preserving, a pound of sugar to one pound of fruit. For canning, three-fourths of a pound of sugar to one pound of fruit and a little water. Preserved fruits can be put in tumblers or small jars covered with egg papers or melted wax run over. In canning fruit great care should be taken to have the jars perfectly air tight. Keep in a cool, dark place.

TO CAN PEACHES.—Pare and halve the peaches, pack them in tin cans as close as they can possibly be put. Make a syrup of six pounds of sugar to one gallon of cold water. Let this stand until well dissolved, then pour the cold syrup over the peaches until the cans are even full, after which solder it perfectly tight. Place the cans in a boiler, cover well with cold water, set it on the fire and let the water boil five minutes. Then take the cans out and turn them upside down. One gallon of syrup will do one dozen cans.

RICH CANNED PEACHES.—Pare and stone peaches about enough for two jars at a time (if many are pared they will become dark colored standing), rinse in cold water, then cook in a rich syrup of sugar and water about fifteen or twenty minutes, or until they are clear. Put into your jars all that part not broken, fill up with the hot syrup (about as thick as corn molasses) and seal. Same syrup will do to cook two or three more jars. After the syrup becomes dark, this with broken peaches, can be used for marmalade or peach butter.

Same rule can be used for pears, plums and all light fruits that you desire rich.—*Mrs. R. McMillan.*



GREEN GAGE PLUMS.—After stemming and washing the fruit, fill the jars full, placing them in a boiler of cold water, just enough not to have the water boil over the top of the jars into the fruit. After boiling one-half hour, or until the fruit begins to be tender, lift out the jars and turn off the juice that may accumulate into a porcelain kettle, and sufficient sugar to make a rich syrup. When it boils, fill up the jars, let them stand in the boiling water ten or fifteen minutes longer, then lift out one at a time and seal. All kinds of plums are nice put up in the same way.—*Mrs. C. D. Arms.*

CHERRIES.—Take Morello cherries, wash, and remove the pits, allow a pound of sugar to one pound of fruit. Make a syrup of sugar with the juice and sufficient water to cover the cherries. Boil from five to ten minutes, turn into bottles and seal. Some prefer one pint of sugar to one quart of pitted cherries.—*Mrs. C. D. Arms.*

STRAWBERRIES.—Procure fresh, large strawberries when in their prime but not so ripe as to be very soft. Hull and weigh them. Take an equal weight of sugar, make a syrup and when boiling hot pour in the berries. A small quantity should only be done at a time. If crowded they will become mashed. Let them boil about twenty minutes or half an hour. Turn into tumblers or small jars and seal with egg papers while hot.—*Mrs. M. I. Arms.*

QUINCES.—Select fair, mild apple quinces (the inferior ones can be used for jelly or marmalade), pare and cut into quarters, removing the core. For each pound of them take three-fourths of a pound of sugar, a quart of cold water; dissolve the sugar in the water over a moderate fire. Let it boil, then remove from the fire; when cool, put in the quinces. If there is not more than enough water to cover them, more should be added so the syrup will be thin. If too rich the quinces will be hard and shrink. Boil them gently until a broom straw will go through them itself. Keep them covered while boiling that they may be light colored. Put in bottles and seal.—*Mrs. C. D. Arms.*

TO CAN PUMPKIN.—Cut the pumpkin in halves and steam. When thoroughly cooked scrape from the shell and put through the colander. For every cup of pumpkin add three-fourths of a cup of granulated sugar, one teaspoonful of cinnamon, one-fourth

of a teaspoonful of ginger. Cook until quite thick. Put in Mason jars. For pumpkin pies.—*Mrs. C. A. Ensign.*

PINEAPPLE PRESERVE.—Pare and core and cut in small slices on a slaw cutter. To a pound of pineapple put one pound of sugar. Let it boil twenty minutes, put in jars and cover with egg papers.—*Miss Laura Wick.*

PINEAPPLE JAM.—Pare, core and grate fine on a grater. Then proceed as for pineapple preserve.—*Miss Laura Wick.*

RASPBERRY JAM.—Allow one pound of sugar to a pound of berries, and one pint of currant juice to five pounds of berries, adding one extra pound of sugar for each pint of currant juice. Mix the berries and sugar in layers, then mash with potato masher. Add currant juice and let boil one-half hour. Put in tumblers and cover with egg papers while hot. Make blackberry, strawberry and currant jam in the same way, omitting the currant juice.—*Mrs. M. I. Arms.*

STRAWBERRY OR RASPBERRY JAM.—To one pound of berries allow one and one-fourth pounds of sugar. Heat an earthen bowl hot on the stove, then remove it from the stove and put into it the berries and sugar and beat them hard with wooden spoon for as much as an hour and a half. Do not cook at all. Put in jars with egg papers.—*Miss Jennie Bonnell, England.*

TO CAN RASPBERRIES AND BLACKBERRIES.—To a quart of berries allow one pint of sugar. Boil fifteen minutes and put in air-tight jars.—*Mrs. M. I. Arms.*

CHERRY JAM.—To each pound of cherries allow three-fourths of a pound of sugar. Stone them, and as you do so, throw the sugar gradually into the dish with them. Cover and let them set over night. Next day boil slowly until the cherries and sugar form a smooth thick mass. Put up in jars.—*Miss Leslie.*

GRAPES.—Stew, wash and weigh the fruit. For preserves add one pound of sugar to a pound of fruit. For canning, one-half pound of sugar to a pound of fruit. Remove the pulp, put the skins and pulp in separate dishes. Cook the pulp and strain through a sieve, then add the skins and sugar. For canning cook fifteen minutes. For preserving a little longer.—*Mrs. R. McMillan.*

GRAPE JELLY.—Grapes to be used just before they are ripe and just turning. Stem the grapes and slightly cook them. Then strain and take a pint of sugar to a pint of juice. It makes the jelly of a light red color and much finer flavored than ripe grapes.—*Mrs. P. T. Caldwell.*

APPLE JELLY.—Peel two dozen Golden Pippins. Boil them with one quart of water and half an ounce of isinglass. When the isinglass is dissolved and the apples reduced to a pulp, strain. Add the juice of a lemon and the grated rind with a pound and a quarter of loaf sugar. Boil together twenty minutes and strain.—*Miss Lizzie Bonnell.*

APPLE JELLY.—Quarter the apples and cover them with water. Cook and strain them and to a pint of juice put three-fourths of a pound of sugar. Boil twenty minutes and flavor with lemon or vanilla.—*Mrs. J. G. Butler.*

CRAB APPLE JELLY.—Procure the Siberian crab. Select those that are perfectly formed, wash in water and pour over them just enough water to cover. Let them cook until soft, then strain through a jelly-bag. Add one pound of sugar to one pint of juice and let boil twenty minutes.

CURRENT JELLY.—Choose your currants before they are too ripe. Wash clean and then strain the juice from them through a jelly-bag (without cooking them) by mashing them with a potato masher, put a pound of sugar to one pint of juice. Boil twenty minutes. Seal with egg in tumblers. Another way of making this is to let the juice boil twenty minutes before adding the sugar. After adding the sugar, let it boil up for a few moments.

ORANGE MARMALADE.—Separate the pulp from the skin. Boil the skin until very tender, then chop fine. Separate as much as possible the white part from the yellow, using only the yellow. Then to one pound of pulp and skins add one pound of sugar. Boil twenty minutes.—*Miss Lizzie Bonnell.*

ORANGE MARMALADE.—Six oranges, three lemons; slice them. Add three pints of water to each pint of fruit. Let oranges and lemons stand in the water over night. Next day cook until tender. Let stand twenty-four hours, then add one pint of sugar to each pint of fruit. Cook until it jellies, but not too thick.—*Mrs. S. J. McElevey.*

ORANGE MARMALADE.—Six oranges, one lemon, six quarts of water, six pounds of sugar; slice oranges very thin; put in a crock and let stand in the water over night; boil half away and then add sugar and boil until yellow.—*Mrs. F. G. Evans.*

ORANGE MARMALADE.—Two dozen Messina oranges, one dozen lemons. Wash the fruit, slice up as thin as possible, remove all seeds, cover closely for thirty-six hours. Add the water and boil two hours from time of boiling. Add the sugar and boil again one hour from time of boiling.—*Mrs. T. R. Aiken.*

GREEN GRAPE CONSERVE.—Three pounds of green grapes, seed, eight cups of sugar, one-half pint of raisins and the juice of two lemons, one pint of water and stuffed English walnuts. Boil twenty minutes. Conserve can be made of any fruit. Especially fine of strawberries.—*Mrs. D. C. Stewart.*

SUNSHINE STRAWBERRIES.—Strawberries three pounds, sugar three pounds, boiling water two cups. Add the sugar and water together until it spins a thread, then add strawberries, cook fifteen or twenty minutes after they boil. Then spread on large platters, place in the sun until the strawberry is very thick, then put in Mason jars.—*Mrs. J. L. Wick.*

QUINCE MARMALADE.—Ten pounds of ripe, yellow quinces. Wash clean, pare and core them and cut them into small pieces. To each pound of quinces allow half a pound of white sugar. Cut the parings and put into a kettle with enough water to cover them. Boil slowly until quite soft; then, having put the quinces with the sugar into a porcelain kettle, strain over them through a cloth the liquid from the parings and cover. Boil the whole over a clear fire until it becomes quite smooth and thick, keeping it covered except when you are skimming it, and watching and stirring closely to prevent sticking at the bottom. Pour into porcelain dishes and when cold can be sliced.

APPLE MARMALADE.—Twelve pounds of apples, three pounds of brown sugar, three lemons. Boil slowly. Mash well.—*Mrs. R. W. Tayler.*

APPLE JAM.—Ten pounds of best cooking apples; pare and slice. Seven pounds of loaf sugar and the juice of three lemons, rind of one lemon. Boil all together slowly, stir and mash well. When they become clear put into molds. The apples should be put in water to preserve their color.—*Mrs. R. W. Tayler.*

APPLE BUTTER.—One-half bushel of Pippin apples, one gallon of sweet fresh cider. Cook together thoroughly and put through a colander. Place on the fire and add six pounds of white sugar. Stir constantly while cooking to prevent burning. In the course of two or three hours, take a little out in a dish and if it has a watery appearance it should be cooked longer or until quite thick.—*Mrs. R. McMillan.*

PLUM BUTTER.—One-half peck of plums, one-half bushel of sweet apples. Cook the apples and plums in separate kettles until quite soft, only putting in enough water to prevent sticking to the bottom of the kettle. When soft, put through a colander and then to each pound of mixture allow three-fourths of a pound of white sugar. Let it cook for a short time and bottle.—*Mrs. C. D. Arms.*

PEACH BUTTER.—To one bushel of peaches allow from eight to ten pounds of granulated sugar; pare and halve the peaches. Put in the kettle and stir constantly (to prevent sticking to the kettle) until perfectly smooth and rather thick. A part of the peach stones thrown in and cooked with the peaches give it a nice flavor and they can be afterwards skimmed out. Add the sugar a short time before taking from the fire. Put in jars and cover tight. Peaches for butter should be neither too mealy nor too juicy.

TO PRESERVE WATERMELON RIND.—After cutting your rind properly, boil it in clean water with vine leaves between each layer. A piece of alum the size of a hickory nut is sufficient for a kettle full. After boiling it put it into ice water to cool. Then repeat this a second time, each time putting it to cool, each time boiling one hour. Prepare the syrup with one and one-fourth pounds of sugar to each pound of fruit. Green ginger boiled in the water you make your syrup, will flavor it, or three lemons to six pounds of fruit. If the syrup thickens too fast, add a little water. The rind should be boiled in the water until clear and green.—*Mrs. R. W. Tayler.*

TO PRESERVE WATERMELON RIND.—Soak the fruit in salt water three days, in fresh water three days. Boil in alum water, soak in fresh water over a day and night, changing the water several time. Boil in ginger water. To one pound of fruit add



one and one-fourth pounds of sugar and put in ginger and mace. Flavor with oil of lemon.—*Miss Lide Wick.*

BRANDIED FRUIT.—Take two quarts of California brandy. Put it into a crock at the beginning of the fruit season. Commence by putting in the brandy one pound of pineapples (pared and quartered and then sliced on a slaw cutter very thin). To each pound of fruit add one pound of granulated sugar. The next fruit in turn is strawberries. Add this same proportion. Then follow cherries (which are stoned), raspberries, currants, blackberries, peaches and plums, etc. Add to the brandy without cooking and to each pound of fruit, one pound of sugar. Add also one pound each of raisins and citron, the latter sliced thin. Stir frequently to dissolve sugar. Keep the crock covered and in a cool place.

SPICED GOOSEBERRIES.—Six quarts of berries, nine pounds of sugar, one pint of vinegar, one tablespoonful each of cinnamon, allspice and cloves. Dissolve half the sugar, put in berries, cooking for an hour and a half. Then put in remainder of sugar and just before taking from the fire add spices and vinegar.—*Mrs. S. J. McElevey.*

CHIPPED PEAR MARMALADE.—Eight pounds of pears, peel and slice very thin. Eight pounds of white sugar, one-half pound of green ginger root (scraped and cut fine), four lemons boiled whole in clear water until soft enough to run a straw through; slice very thin. Put pulp and rind of lemon with the pear, ginger root and sugar. Boil one and one-half hours.—*Mrs. T. R. Akin.*

GINGER PEARS.—Eight pounds of pears (hard), eight pounds of sugar, one-fourth pound of ginger root (green), juice of six lemons and rind of two. Let sugar boil up with one and one-half pints of water, add ginger, lemon and pears cut in quarters. Boil slowly about three hours.—*Mrs. A. E. Kauffmann.*

## Pickles, Catsup and Spiced Fruits

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CUCUMBER PICKLES.—Make a brine of salt and water, put in the cucumbers, and let them remain twenty-four hours; take cider vinegar, put in the pickles, let come to a boil, then remove from the fire and have ready cider vinegar sweetened and spiced to taste with allspice, sticks of cinnamon, whole black pepper, mustard seed, celery seed and raw ginger; when heated pour over the pickles, add grape or cabbage leaves. Grated horseradish may be used also.—*Mrs. John Morris.*

CUCUMBER PICKLES.—Make a brine of salt and water, put in the cucumbers and let them remain nine days, pouring off the brine and scalding it every second day. On the ninth day, take some cider vinegar, which, if very strong, dilute with one-third water; have it boiling hot and pour over the pickles, having first covered them with vine or cabbage leaves; then take cider vinegar and sweeten, say from one and one-half pounds to two pounds of sugar to one gallon of vinegar. Have ready the spices and put all into the vinegar. While heating turn off the first vinegar and pour this over them. Exclude them entirely from the air. If like, add grated horseradish.—*Mrs. John D. Morris.*

CUCUMBER PICKLES.—Take small cucumbers, put them in a large stone jar; to a four-gallon jar full put enough water to cover. One quart of salt and alum the size of a walnut. Turn off the brine and scald every day, putting it on boiling hot for nine days. Then wash, and soak over night, if too salt. Put into jars or bottles; add whole cinnamon, cloves, mace, allspice and peppers (green peppers preferred). Scald the vinegar and pour on hot.—*Mrs. C. D. Arms.*

EASY CUCUMBER PICKLES.—To one gallon of vinegar add one cup of salt and one cup of mustard dissolved in vinegar. Pour the vinegar without heating over small cucumbers, and they are ready for use in a few days.—*Mrs. L. T. Sampson.*

**YELLOW PICKLES.**—One-half pound of white mustard seed, one-quarter pound of black mustard seed, one ounce of tumeric, one-quarter ounce of cayenne. The above quantity for a six-gallon jar of pickle. White cauliflower cut, white cabbage sliced fine and long, one-half dozen large onions sliced fine, one-half dozen small onions whole, one-half dozen small cucumbers whole, one-half dozen large cucumbers cut. If they can be procured, nasturtium, radish pods, string beans and green grapes. Put all in brine for twenty hours. Then strain and pour on boiling vinegar sufficient to just cover the pickle, into which has been put the above spices and turmeric. Mix a pint bowl of mustard as for the table, and add after the pickle has cooled. To get the required quantity of vinegar, measure the brine when turned off. The vinegar should only just cover the pickle.—*Mrs. G. W. Hale, Chicago.*

**ENGLISH CHOW-CHOW.**—One-quarter of a peck of green beans, one quart of small onions, one quart of green sliced tomatoes, two dozen small cucumbers, one dozen small green peppers, one dozen chopped red peppers, one cauliflower, two ounces of white mustard seed, the same quantity of black mustard seed, one-half pound of yellow ground mustard, one-fourth of a teacupful of sweet oil, one tablespoonful of turmeric powder, one teaspoonful of celery seed. Scald the beans, onions, peppers, cauliflower, tomatoes and cucumbers in vinegar and drain through a colander. Then place in a jar; put on the fire fresh vinegar sufficient to cover the pickle, and put into it all the seed and two-thirds of the ground mustard. Let it boil some minutes, then mix the remainder of the mustard, the tumeric and oil together. Stir in, and let boil up once and pour over the pickle.—*Mrs. C. Hazeltine.*

**TOMATO CHOW-CHOW.**—One-half bushel of green tomatoes, one dozen onions, one-half dozen green peppers, all chopped fine. Sprinkle over the mess one pint of salt; let it stand over night, then drain off the brine; cover it with good vinegar, let cook one hour slowly, then drain and pack in jars. Take two pounds of sugar, two tablespoonfuls of cinnamon, one of allspice, one of cloves, one of pepper, one-half cup of ground mustard, one pint of grated horseradish, and vinegar enough to mix them. When boiling hot, pour over the mess packed in a jar and cover tight. Then it is ready for use and will keep for years.—*Mrs. H. B. Wick.*

CHOW-CHOW.—For this take the large overgrown cucumbers, pare and remove the seeds, chop and sprinkle with a little salt, and let stand over night to drain. For one gallon take about half as many chopped onions, and two red peppers with seeds removed, chopped; mix them fresh with the cucumbers, sprinkle through the mess about two tablespoonfuls celery seed; place in granite kettle, cover with vinegar, add one cup of sugar, only scald, that the crispness may be retained; fill bottles and seal while hot with parafine.—*Mrs. W. D. Euwer.*

CUCUMBER PICKLE.—Take one gallon of water and one scant pint of salt; let boil and pour over the pickles boiling hot. Let stand twenty-four hours, drain and make fresh brine same as before and pour over boiling hot the second morning. Third morning scald the same brine and pour over boiling hot. Fourth morning wipe the pickles dry; take strong cider vinegar (enough to cover pickles), a lump of alum the size of a walnut, a little sugar, white mustard seed, whole cloves, red or green peppers torn up or a little cayenne pepper, a bunch of celery cut up and a little celery seed. Boil all together and pour over pickles hot.—*Mrs. F. W. Powers.*

CHOW-CHOW.—To one peck of tomatoes, add three good-sized onions, six peppers with seeds taken out, chop together and boil three minutes in three quarts of vinegar. Drain and throw this vinegar away. To three quarts of new vinegar scalding hot, add two cups sugar, one cup of mixed mustard, one tablespoonful whole cloves, one tablespoonful salt; pour over tomatoes and put away for use.—*Mrs. W. D. Euwer.*

PICCALILLI.—One-half bushel of green tomatoes, one-half peck of onions; slice, sprinkle salt through them and let stand over night. In the morning drain off the water. Put over the fire with enough weak vinegar to cover. Let simmer slowly until a little tender, but not cooked to pieces. Drain in a colander and put a layer of the pickle in a jar. Sprinkle over black mustard seed, ground pepper, cinnamon, cloves and allspice, and a little sugar. Continue in this way till the jar is filled. Sprinkle plenty of spice over the top. Pour over cold strong vinegar. Cover tight, and set away.—*Mrs. M. I. Arms.*

SWEET PICCALILLI.—Take tomatoes just turning, wash and without paring slice thick. Put into a crock, with salt sprinkled between the layers, and let stand over night. In the morning drain and make a rich syrup of vinegar, sugar, and spice, cinnamon, mace and cloves. Put a few of the tomatoes into the syrup, and let them simmer slowly. Take out before they are cooked to pieces, and put into a crock on the back of the stove. Continue in this way with the tomatoes until all are used. If the syrup gets too thin, make fresh. Pour over the tomatoes, and cover tight.—*Mrs. M. I. Arms.*

PICCALILLI.—One peck of green tomatoes, one dozen onions, six red peppers, one-half ounce of ginger, one-quarter of an ounce of mace, one tablespoonful of black pepper, one box of mustard. five cents' worth of celery seed, mustard seed to taste, one pound of brown sugar. Slice tomatoes, onions and peppers, put in a jar with salt mixed well through. Let stand twenty-four hours. Drain off and boil in vinegar (after adding the spices) until clear.—*Mrs. E. W. McClure.*

PICCALILLI.—Pick over carefully two cabbages, chop fine, and pint of chopped onion; stir in a handful of salt, and let stand twenty-four hours. Into a quart of vinegar stir a pound of brown sugar, and a tablespoonful each of ground mustard, pepper, mace, allspice, celery seed, cinnamon, and turmeric; stir this into the onion and cabbage, turn into a preserving kettle, and cook ten minutes; when cold pack in jars.—*Mrs. S. J. McElevy.*

TOMATO PICCALILLI.—One peck of green tomatoes, one-half peck of onions, six green peppers, and two red ones. Slice and drain over night with a little salt; then cover with vinegar and cook until tender. To the vinegar add two pounds (or more) sugar, cinnamon, cloves, allspice, mace, all whole. At the last horseradish cut in small pieces.—*Mrs. W. D. Euwer.*

PICCALILLI.—One peck green tomatoes, one dozen onions, one-half ounce ground mace, one-half ounce ground ginger, one tablespoonful black pepper, one-fourth pound of mustard, one pound of brown sugar, six small red peppers, mustard seed to taste. Put tomatoes and onions in a jar in layers; let stand for twenty-four hours, covered with salt; drain liquid off, add one gallon of vinegar scalded, with spices poured over when cold.—*Mrs. J. L. Botsford.*



MIXED PICKLES.—Cut the solid part of large seed cucumbers, drop them in water slightly salted, over night; take an equal number of onions, or more, boil in salted water until nearly tender. You can add cauliflower, beans, green cantaloupe, etc., after cooking in salted water, same as onions. You do not cook the cucumbers first. After draining mix all together by putting in layers in granite kettle; sprinkle plentifully with celery seed and small pieces of red peppers. Take about two tablespoonfuls of turmeric and double that of mustard; mix in cold vinegar and pour over the kettle; cover all with vinegar, add sugar to taste, about two cupfuls to the gallon; boil till nice color, but not long enough to lose their crispness; make the syrup the desired thickness by adding mixed cornstarch a little at a time just before taking off the stove.—*Mrs. W. D. Euwer.*

COLD PICKLE.—One peck of ripe tomatoes, chop and drain; two cups of chopped onions; two cups of chopped celery; four sweet peppers chopped; one-half cup white mustard; one-half cup celery seed; one-half cup of salt; two cups of granulated sugar; two teaspoonfuls black pepper; two teaspoonfuls of cinnamon; two pints of vinegar. Can up airtight in glass jars. (Can tomato juice for soups.)—*Mrs. E. L. Kanengeiser.*

HIGDON.—One-half bushel of green tomatoes, two large heads of cabbage, one-half dozen green cucumbers, one dozen onions, one dozen green peppers, chopped fine and prepared as piccalilli, all except the chopped pepper, which is put in after scalding. Use ground cinnamon, allspice, and cloves, a little black mustard seed, and celery seed, one gallon of vinegar and four pounds of granulated sugar, scalded in vinegar.—*Mrs. C. D. Arms.*

GREEN TOMATO MINCE.—One peck green tomatoes (chopped fine); add two pounds of raisins; five pounds of sugar; boil until thick, then add two tablespoonfuls ground cinnamon, two tablespoonfuls of cloves, two tablespoonfuls of salt, one pint of vinegar. Can while hot.—*Mrs. J. C. Crew.*

CHOPPED TOMATOES.—To one gallon of tomatoes, chopped fine, take one teacupful of salt, sprinkle, and let stand over night. Drain through a colander, then add one tablespoonful of ground cloves, one of allspice, two of cinnamon, three of ground mustard,

two of black pepper, four of green pepper, chopped fine, one head of cabbage. Cover with cold vinegar. Three or four onions if liked.—*Mrs. John Morris.*

CHILI SAUCE.—Twenty-four ripe tomatoes, twelve green peppers, eight onions, eight teacupfuls of vinegar, eight tablespoonfuls of sugar, four tablespoonfuls of salt, four teaspoonfuls of cloves, four teaspoonfuls of cinnamon. Chop the onions and peppers fine; slice and peel the tomatoes; boil two or three hours until it is the right consistency. Use less peppers if you don't like it hot.—*Mrs. Mason Evans.*

CHILI SAUCE.—Eighteen ripe tomatoes, pared; three green peppers, one onion, one cup of sugar, two and one-half cups of vinegar, two teaspoonfuls of salt, one teaspoonful of cinnamon, one teaspoonful of cloves. Cook the tomatoes tender; chop the onions and peppers very fine. Mix all and cook a few minutes.—*Mrs. J. G. Butler.*

CHILI SAUCE.—One dozen ripe tomatoes, four green peppers, one large onion, one cup of vinegar, one tablespoonful of sugar, one teaspoonful of ground allspice, two teaspoonfuls of salt, one teaspoonful of pepper. Boil half an hour, then put in bottles while hot, and cork tight.—*Mrs. E. C. Wells.*

OIL PICKLE.—Six dozen cucumbers, four quarts of onions, both sliced very thin; salt and let stand three hours; drain. Dressing: One cup of olive oil, one tablespoonful of white mustard and one tablespoonful of black mustard seed, one tablespoonful of celery seed, two quarts of vinegar. Mix all with the vinegar. Pack the onions and cucumbers in jars and pour over them the dressing cold. Add vinegar if not sufficient to cover.—*Mrs. John Sampson.*

STUFFED PEPPERS.—Put the peppers in salt and water for a few days, then remove the seeds. Chop cabbage and sprinkle with salt. In a few hours, drain the water from the cabbage, and season with mustard or celery seed, or a mixture of each. Fill the peppers with the cabbage and seed, and sew them up. Cover with hot vinegar.—*Mrs. C. Hazeltine.*

MARTINOES.—Pick from the vines before they get tough; put them in a weak brine for three days, then let them drain, and pour over them boiling vinegar, spiced with cloves and cinnamon.—*Mrs. J. J. Murray.*

RED CABBAGE AND CAULIFLOWER.—Pull the loose leaves, quarter the cabbage, put them in a large jar with alternate layers of salt and cabbage, and let them stand for several days; then scald some vinegar, with pepper-corns, mace and cinnamon in proportion of an ounce each to a gallon of vinegar; add a small piece of alum, and turn this over the cabbage in the brine, which should remain with it. Cloves and allspice are good, but turn the cabbage darker. The vinegar should be scalded three or four times, and poured over the cabbage to make it tender. Cauliflower is pickled in the same way.

UNCOOKED TOMATO CATSUP.—One peck ripe tomatoes, peeled and chopped fine; then put to drain in colander for several hours, stirring often. To this add two roots of horseradish, grated, two green peppers, remove the seeds and chop fine; three stalks of celery chopped; one cup of onion chopped; one-half cup each of salt and mustard seed; one teaspoonful black pepper, one teaspoonful ground mace; one teaspoonful ground cloves; two teaspoonfuls cinnamon; one cup of sugar; one quart of vinegar. Mix all together thoroughly, and put in wide mouthed bottles, cork and seal.—*Mrs. Robert Bentley.*

TOMATO CATSUP.—To one gallon of ripe tomatoes, add two tablespoonfuls of salt, one of pepper, two of ground mustard, one dessert spoon of cloves, one pint of good cider vinegar, a half teacupful of sugar. Boil slowly for three hours. Do not add the spice until nearly done, as it is more liable to burn.—*Mrs. John Morris.*

TOMATO CATSUP.—One gallon of tomatoes, one pint of vinegar, two tablespoonfuls of salt, two of black pepper, two of mustard, one of cloves, one dozen onions, sliced fine. Boil all together till quite thick; strain through a colander. Bottle and cork tight, and keep in a cool place.—*Mrs. T. H. Wilson.*

TOMATO CATSUP.—One bushel ripe tomatoes, one pint of salt, one pound of sugar, one-half gallon of vinegar, one and one-fourth pound of mixed spices; buy by the box; let cook until thoroughly seasoned with spices; two dozen onions cut in small pieces, four or five green peppers cut in small pieces, four or five horseradish roots cut in small pieces. Mash mixture through a sieve.—*Mrs. J. L. Botsford.*

CUCUMBER CATSUP.—Boil and grate full-grown cucumbers, sprinkle with salt and let stand over night; then pour out all the water, season with celery seed and add vinegar until about the consistency of the cucumber when grated. Bottle for use.—*Mrs. C. Hazeltine.*

CUCUMBER CATSUP.—Two dozen large cucumbers, two dozen white onions, one tablespoonful of black pepper, one teaspoonful red pepper, three red peppers. Cut all up fine, sprinkle with salt and let drain until morning, then mix the spices in; boil the vinegar and let it cool before putting on the pickle. Put in glass jars and close tight.—*Mrs. E. W. McClure.*

GOOSEBERRY CATSUP.—Five pounds of berries, two and one-half pounds of sugar, boil down until as thick as apple butter; add cinnamon and cloves to taste, a pinch of salt, one pint of vinegar. Strain through a hair sieve and bottle.—*Mrs. Henry Wick.*

GRAPE CATSUP.—Five pounds of grapes boiled in a little water and put through a colander, three pounds of sugar, one pint of vinegar, one tablespoonful of ground cloves, one of cinnamon, one of pepper, one-half tablespoonful of salt. Boil until a little thick. Bottle and seal.—*Mrs. C. D. Arms.*

SWEET PICKLED WATERMELON RIND.—Prepare the rinds and put into weak vinegar and water for twelve hours, then boil them tender in the same water; drain well and prepare to a pint of vinegar one pound of sugar, mace, allspice, cloves, stick cinnamon; put the rinds in a jar and pour this over them.—*Mrs. R. W. Tayler.*

SWEET CANTELOUPE PICKLE.—Pare them and cover with vinegar, after cutting in pieces; pour off the vinegar and to every pint put three-fourths of a pound of brown sugar, a little cloves, allspice and mace; let it boil a few minutes; throw in the cantaloupe; take it out as soon as it looks clear, put in a jar and pour the boiling mixture over them.—*Mrs. R. W. Tayler.*

NASTURTUMS.—Take those that are small and green, put them in salt and water, changing it twice in the course of a week. When you have done collecting them, turn off the brine and turn on scalding vinegar with a little alum in it.

SPICED PLUMS.—One peck of plums, seven pounds of sugar, spice to taste; let boil down thick; before taking from the fire add one pint of vinegar.—*Mrs. G. B. Woodman.*

SPICED GRAPES.—Eight quarts of seeded grapes, two ounces of ground cloves, two of cinnamon, three and one-half pounds of sugar; boil two hours.—*Mrs. Wm. Lawthers.*

SPICED GRAPES.—Boil and strain through a colander, to remove the skins and seeds, six pounds of grapes and add to the grapes three pounds of sugar, one pint of vinegar, two tablespoonfuls of cinnamon, one each of cloves and mace; boil one hour.—*Mrs. C. Hazeltine.*

SPICED CHERRIES.—Four pounds of cherries, two pounds of sugar, one tablespoonful of cinnamon, one of cloves; heat one pint of vinegar; pour on hot, three days in succession.—*Mrs. Wm. Lawthers.*

PICKLED CHERRIES.—Pit the cherries. To one quart of fruit add one pint of sugar, and one-half pint of vinegar. To six quarts of cherries add one-fourth cup of whole cloves and a scant fourth pound stick cinnamon. Scald the liquor daily for four days and pour over the fruit. *Do not boil the fruit.*—*Mrs. W. J. Sampson.*

PICKLED PLUMS.—Wash the plums clean and put into jars, and for two quarts of plums make a rich syrup of two pounds of sugar, one pint of vinegar, with spice; put the plums in a jar and pour over them the hot syrup.—*Miss Kate Arms.*

SPICED GOOSEBERRIES.—Six quarts of berries, nine pounds of sugar and one pint of vinegar, one tablespoonful each of cinnamon, allspice and cloves. Dissolve half the sugar, put in berries cooking for one hour and a half, then put in remainder of sugar and just before taking from the fire add spice and vinegar.—*Mrs. S. J. McElevay.*

SPICED PEARS OR PEACHES.—Ten pounds of fruit, five pounds of sugar, one-half pint of vinegar; mace, cinnamon and cloves tied in a bag; boil the pears until clear; then scald thoroughly in the syrup, boil it down and pour over the pears.—*Mrs. W. S. Matthews.*

SPICED APPLES.—Three pounds of apples, pared, four pounds of sugar, one quart of vinegar, one ounce of stick cinnamon, half an ounce of cloves; boil the sugar, vinegar and spices together; put in the apples when boiling and let them remain until tender.



Take out, put into a jar; boil down the syrup until it is thick and pour it over.

PICKLED PEACHES.—One gallon of vinegar, four pounds of brown sugar; take cling-stone peaches, rub them with a flannel, stick two or three cloves in each; put them into a glass or earthen vessel and pour the liquor onto them boiling hot; cover them and let stand for a week or ten days, then pour off the liquor and boil it as before, after which return it boiling to the peaches, which should be covered closely. Let the vinegar and sugar in the first place just come to a boil.—*Miss Laura Wick.*

SPICED PEACHES.—Three pounds of sugar to one pint of good vinegar, a teacupful of broken cinnamon, one tablespoonful of cloves whole, a very little mace; this will spice about one peck of peaches. Put all in a kettle and simmer slowly fifteen or twenty minutes. The fruit should be pared. When done put in small jars and cover with egg papers.—*Mrs. R. McMillan.*

SPICED PEACHES.—Pare, and if very large, halve one peck fine Crawford peaches. To one pint of vinegar allow three pounds of white sugar, and of this make a rich syrup; drop into the syrup a small handful of broken cinnamon, a very little cloves and mace and a few pieces of ginger root; when boiling add as many peaches as the syrup will cover and let them simmer about ten minutes, then take out carefully with a spoon, put into jars, then cook more peaches in the same syrup; when all cooked, make fresh syrup and pour over them in the jars.—*Mrs. M. I. Arms.*

## COOKERY FOR THE SICK

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**BEEF TEA.**—Very nice beef tea is made by cutting up tender, juicy beef into pieces about one inch square; put into a strong bottle, cork tightly and set in a kettle of cold water. Boil it about two hours; the fluid then obtained will be of the pure nutriment of the meat, and the tonic effects are powerful.

**BEEF TEA.**—Cut raw beef into small pieces, cover with cold water and set on the back of the stove where it will not boil. until all the juice is extracted from the beef. When wanted for use skim off all the fat, strain, season, and let come to a boil.—*Mrs. R. McMillan.*

**VEAL OR MUTTON BROTH.**—To each pound of meat add one quart of cold water, bring it gently to a boil; skim it and add salt; simmer the broth about three hours. A little rice may be boiled with the meat. When cold skim off all the fat.

**CHICKEN BROTH.**—Take part of a chicken, joint it and cover with water; let it boil closely covered until the meat drops from the bones, then skim off the fat, strain, and season with a little salt, and if liked add a teaspoonful of rice, and let boil until the rice is cooked.

**SCRAPED BEEF.**—Take a good piece of raw steak, lay it on a meat board, and with a knife scrape into fine bits; after removing all hard and grisly parts put it into a pan over the fire and let it remain just long enough to become thoroughly heated through, stirring it up from the bottom occasionally; season with a little salt. This is very nutritious, and quite palatable.

**TO PREPARE AN EGG.**—Beat an egg until very light, add seasoning to the taste, and then steam until thoroughly warmed through, but not hardened. This will take about two minutes. An egg prepared in this way will not distress a sensitive stomach.

MILK PORRIDGE.—Make a thin batter of white flour and cold milk and stir it into boiling milk with a little salt. Let it boil for a few minutes, stirring all the time.

PANADA.—Shave very thin soft parts of light bread into a bowl, put in a piece of butter the size of a large hickorvnut, grate over this some nutmeg, pour on boiling water, cover and let stand a few minutes.—*Mrs. H. B. Wick.*

PANADA.—Break the soft part of a stale loaf of bread in pieces, and soak in cold water for an hour, then mash; put it on the fire, with a little salt, butter and sugar to taste, and cook slowly for an hour; add two yolks of eggs beaten, with two table-spoonfuls of milk.

OAT MEAL GRUEL.—Put two large spoonfuls of oatmeal, wet in cold water, into one pint of boiling water, boil it gently one-half hour, skim, and add a little salt, sugar and nutmeg.

PORT WINE JELLY.—Melt in a little warm water one ounce of isinglass, stir into it one pint of port wine, adding two ounces of sugar, an ounce of gum arabic and half a nutmeg, grated; mix all well and boil ten minutes, or until everything is thoroughly dissolved; then strain and set away to get cold.

BARLEY WATER.—Soak one pint of barley in lukewarm water for a few minutes, then drain off the water. Put the barley in three quarts of cold water, and cook slowly until the barley is quite soft, skimming occasionally. This barley water, when cold, flavor with a little jelly or lemonade.

RICE MILK.—Pick and wash the rice carefully; boil it in water until it swells and softens; when the water is partly boiled away, add some milk. It may be boiled entirely in milk, by setting the vessel in which the rice is in, in boiling water; sweeten with white sugar, and season with nutmeg. It also may be thickened with a little flour or beaten egg.

FLAXSEED TEA.—One-half pound of flaxseed, one-half pound of rock candy, and three lemons pared and sliced; pour over this two quarts of boiling water; let it stand until very cold; strain before drinking. This is good for a cough.—*Mrs. H. B. Wick.*

APPLEADE.—Cut two large apples in slices, and pour on them one pint of boiling water; strain well and sweeten. Ice it before drinking.

BLACKBERRY SYRUP.—One quart of blackberry juice, one pound of sugar, one-half ounce of nutmeg, one-half ounce of cinnamon, one-fourth of an ounce of cloves, one-fourth of an ounce of allspice.—*Mrs. J. G. Butler.*

TOASTWATER.—Toast stale bread until quite brown, but do not burn it; put it into a large bowl, and pour over it boiling water; let it stand for an hour or so, strain and put in a piece of ice before drinking.

TOAST.—Toast bread until a nice brown all over, taking great care not to burn; butter each slice, dip into hot water, or pour over each piece enough sweet cream to moisten it.

BLACKBERRY WINE.—To one gallon of mashed berries add one quart of boiling water and let it stand twenty-four hours; then strain them, and to every gallon of juice add three pounds of brown sugar. Put in a jug or demijohn and cover with a thin piece of muslin until October, then bottle it off.—*Mrs. R. W. Tayler.*

WINE WHEY.—Sweeten one pint of milk to taste, and when boiling throw in two wine-glasses of sherry; when the curd forms, strain the whey through a muslin bag into tumblers.

ARROWROOT CUSTARDS.—Boil a pint of milk, and while boiling stir into it one large spoonful of arrowroot mixed smooth with a little cold milk; add a little salt; let it boil three or four minutes, then let it cool, and add a couple of beaten eggs, sugar, and nutmeg to the taste, and set it where it will get scalding hot, stirring all the time. As soon as it boils up turn it into custard cups.

CRACKED WHEAT.—To one quart of hot water take one small teacup of cracked wheat and a little salt; boil slowly for half an hour, stirring occasionally to prevent burning. Serve with cream and sugar or new milk.

RAW EGG—Break a fresh egg into a glass, beat until very light, sweeten to taste and add two tablespoonfuls of port wine, then beat again.

FINE HOMINY.—Put to soak one pint of hominy in two and one-half pints of boiling water over night in a tin vessel with a tight cover; in the morning add one-half pint of sweet milk and a little salt. Place on a brisk fire in a kettle of boiling water; let boil one-half hour.

OAT MEAL MUSH.—Sift into boiling water, with a little salt, oat meal until about the consistency of common mush; let it boil one-half hour.

BLACKBERRY CORDIAL.—Warm and squeeze the berries; add to one pint of juice one pound of white sugar, one-half ounce of powdered cinnamon, one-fourth ounce of mace, two teaspoonfuls of cloves. Boil all together for one-fourth of an hour; strain the syrup, and to each pint add a glass of French brandy. Two or three doses of a tablespoonful or less will check any slight diarrhoea. When the attack is violent, give a tablespoonful after each discharge until the complaint is in subjection. It will arrest dysentery if given in season, and is a pleasant and safe remedy.



## MISCELLANEOUS RECIPES

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AMOUNT OF REFRESHMENTS REQUIRED FOR ENTERTAINING FIFTY GUESTS.—Five chickens and twelve heads of celery for salad. One hundred sandwiches. One and one-half pounds of coffee. Three pints of cream. Two molds of jelly and five loaves of cake. For scalloped oysters: One gallon of oysters, two pounds of crackers, and one pound of butter. Five dozen biscuits. Two and one-half pounds of butter. Eight pounds of ham boiled and two pounds of butter for one hundred mixed ham sandwiches.—*Mrs. S. J. McElevey.*

TO CLEAN PAINT.—Tea leaves may be saved from the table for a few days, and when sufficient are collected, steep, not boil, them for half an hour in a tin pan. Strain the water off through a sieve, and use this tea to wash all varnished paint. It removes spots, and gives a fresher, newer appearance than when soap and water is used. For white paint, take up a small quantity of whitening on a damp piece of old white flannel, and rub over the surface lightly, and it will leave the paint remarkably bright and new.

TO MEND BROKEN DISHES.—Take one-fourth of a pound of white glue, break the pieces fine, put in a bottle, and add muriatic acid enough to cover the glue; cork the bottle tightly, and place where it will be warm until the contents have become liquid of the consistency of thin molasses. To mend an earthen or glass dish, see that the edges are clean; then warm the parts until they are so hot that you can scarcely hold in your hands, but do not heat so hot as to burn the cement. With a flat stick apply the cement to the edges as quick as you can, put them together, and let another person tie them tightly. When this is done, put the mended dishes on a shelf in a warm room until the cement has become thoroughly dry and hard.—*Mrs. C. H. Gilman.*

TO RAISE THE PILE OF VELVET.—Cover a hot smoothing-iron with a wet cloth, hold the velvet firmly over it; the vapor rising will raise the pile of velvet with the assistance of a light whisk.

Put one or two red peppers or a few pieces of charcoal into the pot where ham, cabbage, etc., is boiling, and the house will not be filled with offensive odor.

TO WASH OIL-CLOTHS.—In washing oil-cloth, never use any soap or a scrub brush; it will destroy an oil-cloth that should last for years, in a short time. Use instead warm water and a soft cloth of flannel and wipe off with water and skim milk.

BAKING POWDER.—Eight ounces of soda, eight ounces of flour, seven ounces of tartaric acid; sift well together.—*Miss Eliza Powers.*

SOFT SOAP.—Eighteen pounds of potash to twenty pounds of grease; boil until the scraps are eaten up, then pour into a barrel and fill it with cold water; stir it well every day until it thickens, which is generally two weeks.—*Mrs. H. B. Wick.*

SOAP.—Four and one-half pounds of soda ash, two pounds of lime, two ounces of borax; boil in three gallons of water half an hour, then pour it into a tub to settle; clean the kettle and put in seven pounds of clean grease while the lye is settling; then pour off the lye into the kettle and boil two or three hours; put five gallons of water into the tub to settle, and then throw in occasionally from that, as it rises, to keep from boiling over.—*Mrs. A. B. Maxwell, Lectonia O.*

TO CLEAN STRAW MATTING.—If white straw matting is washed twice during the summer in salt and water—a pint of salt to half a pailful of warm soft water—and dried quickly with a soft cloth, it will be long before it will turn yellow. A thin coat of varnish applied to straw matting will make it much more durable, and keep the matting looking fresh and new. White varnish should be used on white matting. When varnished it will not need to be washed. Be sure and have the varnish thin, or the matting will crack.

TO CLEAN TINWARE.—Tinware looks much nicer when washed in hot water with milk instead of soap, and will not require rough scouring, which soon wears off the tin.

TO TAKE MILDEW FROM LINEN.—Rub the spots with soap; scrape chalk over it and rub it well; lay on the grass in the sun; as it dries, wet it a little; it will come out with two applications.—*Mrs. R. W. Tayler.*

A CHEAP PAINT.—Take a bushel of unslacked lime and slack it with cold water; add to it twenty pounds of Spanish whiting, seventeen pounds of salt, and twelve pounds of sugar; strain the mixture through a wire sieve, and it will be ready for use after reducing with cold water. This is intended for the outside of buildings; put on with a white-wash brush. For inside walls, take as before, one bushel of unslacked lime, three pounds of sugar, five pounds of salt; prepare as above, and put on with a brush.

ANOTHER PAINT.—Take about a peck of unslacked lime, slack it in hot water; add about six pounds of lard, or any kind of grease; put in about two pounds of glue and one pound of Spanish whiting, a few handfuls of salt. Apply it while hot.

TO REVIVE WITHERED FLOWERS.—Dip the stems (after cutting about one-half inch from them) into boiling water, and, by the time the water is cold, the flowers will revive.

TO GET RID OF FLIES.—Take one-half teaspoonful of black pepper in powder, one teaspoonful of brown sugar, and one teaspoonful of cream; mix well together, and place in a room on a plate where the flies are troublesome.

TO GET FREE FROM ANTS.—Sprinkle quick-lime on the window-sills, or wherever they get in; camphor gum wrapped in paper and laid around when they are thick, will also drive them away.

TO WASH MUSLIN DRESSES IN DELICATE COLORS.—They should not be washed with soap. The best fluid to wash them in is rice water, made by boiling one pound of rice in one gallon of water; reserve a quart of the water for starching; then wash the dress in the remainder; rinse in clear or slightly blued water; then starch the dress in the remaining quantity of rice water and iron quickly.

TO DYE BLUE ON COTTON (Two and one-half pounds).—One ounce of oxalic acid, one ounce of Prussian blue, put together in a bottle of soft water two or three days before using; shake often so as to dissolve; when ready to use, put in a brass kettle plenty of cold water and the solution; when it comes to a boil, put in your rags a few minutes, and rinse around.—*Mrs. R. McMillan.*

TO DYE YELLOW (One and one-half pounds).—Six ounces of sugar of lead, four ounces of bichromate potash; dissolve each in a pail of hot water; dip your rags, first in the lead and then in the potash; dip the yellow in hot lime-water for orange, and blue in yellow for green.—*Mrs. R. McMillan.*

FOR COLORING SCARLET THAT WILL NOT FADE.—To six pounds of woollen goods take three ounces of cochineal, three ounces cream tartar, and three ounces of solution of tin; dissolve the cream tartar in enough water to set the goods; scald the goods in the same water half an hour; soak the cochineal in soft water over night; when ready to color, let the cochineal scald, but not boil, using goods out of cream tartar water, and put in cochineal solution; let them scald several hours; goods ought then to be dark color; drain out of that; add solution of tin to same liquid, put in the goods and let them remain until the coloring is all absorbed.—*Mrs. R. McMillan.*

TO CLEAN MARBLE.—Take two parts of common soda, one part of pumice stone, and one part of finely powdered chalk; sift it through a fine sieve, and mix it with water; then rub it well all over the marble, and the stains will be removed; rub the marble over with salt and water.

TO CLEAN TINWARE.—The best thing for cleaning tinware is common soda; dampen a cloth, dip it in soda, rub the ware briskly, after which wipe dry.

TO WASH HAIR BRUSHES.—Dissolve a piece of soda in warm, not hot, water; dip the bristles only of the brush once in, then rub a little soap on them, and continue dipping the brush in and out (taking care that the water does not get to the back of the handle) till it becomes white and clean; then dip into cold water in the same manner; shak and wipe with a cloth, and lay before the fire, bristles down, to dry.

TO CLEAN CUT GLASS.—Having washed cut glass articles, let them dry, and afterwards rub them with prepared chalk and a soft brush, carefully going into all the cavities.

INDELIBLE INK.—To one tablespoon of rain water, one-half teaspoon of vinegar, add a piece of lunar caustic three inches long; shake well together; put on to your cloth a little milk and soda

(to a tablespoon of milk, a piece of baking soda as large as a grain of corn); iron smooth and write immediately.—*Mrs. C. D. Arms.*

IRON RUST.—This may be removed by salt mixed with a little lemon juice; put in the sun; if necessary use two applications.

MILDEW.—Dip the stained cloth in buttermilk, and lay in the sun.

BLEACHING PROCESS.—Ten cents worth of chloride of lime, dissolved in enough water to cover well; when dissolved, pour into a large tubful of water; saturate the cloth well with water before putting into the lime-water; rinse around well with a stick until the cloth gets white all over; let it stand one-half hour; then wash out in clean water and boil.—*Mrs. Wm. Bonnell.*

TO CLEAN KID GLOVES.—Pour naphtha in a bowl, enough to wash one glove; dip in the glove, and rub every part as hard as you would in washing a rag; draw on the hand immediately, and rub until dry with a clean towel; proceed in the same manner with the other glove, using clean naphtha.

TO CLEAN BRITANNIA WARE.—It should first be rubbed with a woolen cloth and sweet oil, and then washed in water and suds, and rubbed with soft water and whiting.

TO CLEAN MIRRORS.—Never wash a mirror with a cloth, but after removing all the dust from a mirror and frame with an old silk handkerchief or feather duster, dampen a piece of soft paper and rub the surface of the mirror till perfectly clear and free from spots, then wipe off all the moisture with a soft dry paper and the mirror will be as clear as glass can be, without motes or streaks, as is the case when it is washed and polished with a cloth.

TO PURIFY A SINK.—Sinks will, in hot weather, become foul; it is almost impossible for any one to help it unless some chemical preparation is used. Dissolve copperas—one pound in four gallons of water. Pour over the sink three or four times.

TO SOFTEN HARD WATER.—An ounce of quick-lime dissolved in nine quarts of water, and the clear solution put into a barrel of hard water; the whole will become soft when cleared.



**PASTE FOR CLEANING BRASS AND OTHER METALS.**—Take oxalic acid one part, rotten stone six parts; mix with equal parts of oil and spirits of turpentine to a paste.

**MANAGEMENT OF GOLD FISH.**—One fish to one quart of water; use the same kind of water, whether spring or river water; change daily in summer; every other day in winter; use shallow rather than deep vessels, with small pebbles in the bottom (to be kept clean); keep in the shade and a cool part of the room; use a small net rather than the hand when changing the water; feed with cracker, the yolk of egg, lettuce and flies every third or fourth day and put a little in at a time. Do not feed at all from November to the end of February, and but little for the three following months.

**TO KEEP DIFFERENT THINGS.**—Pack grapes in cotton. Keep crumbs and pieces of bread in an earthen vessel, in a cool, dry place, well covered. Put fresh lard or suet in tin vessels. Salt pork in unglazed earthenware. Preserves or jellies in glass, china or stoneware. Cabbage, buried in the ground, roots upward. Salt in a dry place; meal in a cool, dry place; ice in the cellar, wrapped in flannel; vinegar in wood or glass.

**MOTHS IN CARPETS.**—Take a coarse crash towel, wring it out in clean water, spread it smoothly over the carpet, then iron it dry, repeating the operation on all suspected places and those least used. Then, by placing a few crumbs of sulphur under the edges of the carpet, the result is accomplished.

**CEMENT.**—Two ounces of acetic acid, one ounce of best white glue—the acid dissolves the glue. Put in a wide-mouthed bottle, with a brush always ready. Good for everything. Fix like a mucilage bottle. It dries directly.

**EXCELLENT COLOGNE.**—Rose-geranium water, one quart; oil of rose geranium, two ounces; oil of rose verbena, two drachms; oil of bergamot, two drachms; oil of jessamine, one ounce; oil of lavender, Eng., one drachm; extract of mille fleur, one ounce. This recipe requires five quarts of alcohol.

**HOUSEHOLD USES OF AMMONIA.**—For washing paint, put a tablespoonful in a quart of moderately hot water, dip in a flannel cloth, and with this simply wash off the woodwork. No scrubbing will be necessary. For taking grease from any fabric, use

the ammonia nearly pure, then lay white blotting paper over the spot and iron lightly. To clean silver, mix two teaspoonfuls in a quart of hot soapsuds. Wash the ware with an old brush. For cleaning hair brushes, shake the brush up and down in a mixture of one teaspoonful of ammonia to one pint of hot water. Then rinse in cold water and stand them in the wind or a hot place to dry. For washing finger-marks from mirrors or windows, put a few drops of ammonia on a moist rag, and rub quickly. If you wish your house plants to flourish, put a few drops into every pint used in watering. A teaspoonful in a basin of cold water will add much to the refreshing effects of a bath. Nothing is better than ammonia and water for cleaning the hair. In every case rinse off the ammonia with clear water.

CARPET CLEANING RECIPE.—Two and one-half cakes of ivory soap, eight ounces of washing soda, four ounces of powdered borax. Boil in one gallon of water until dissolved; add four gallons of water to this and let cool.—*Mrs. W. S. Bonnell.*

TO WASH WINDOWS.—It is said that windows washed in water, to which a little bluing has been added, will show a fine brilliance and keep fresh longer than when washed in the usual manner.

FOR STING OF WASP OR BEE.—Most efficacious and speedy in results is a plaster of clove oil and common salt. It seems to counteract the effects of the poison immediately.—*Mrs. A. E. Kauffmann.*

THE BEST THING TO TAKE MILDEW OUT OF LINEN.—Rub soap well into the moistened linen. Then scrape fine some common chalk and rub that also into the linen. Lay on the grass. As it dries, moisten again and again, if necessary. The mildew usually disappears very rapidly with this treatment.—*Mrs. A. E. Kauffmann.*

TO CLEAN TILES.—Add one tablespoonful of kerosene to pail of hot water for scrubbing tiles and it will both cleanse and show up their colors to perfection.

# ANTIDOTES FOR POISON

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The following list gives some of the more common poisons and the remedies most likely to be on hand in case of need :

ACIDS.—These cause great heat and sensation of burning pain from the mouth down to the stomach. Remedies: Magnesia, soda, pearl ash, or soap dissolved in water; then use stomach-pump, or emetic.

ALKALI.—Best remedy is vinegar.

AMMONIA.—Remedy: Lemon juice or vinegar.

ALCOHOL.—First cleanse out the stomach by an emetic, then dash cold water on the head, and give ammonia (spirits of hartshorn).

ARSENIC.—Remedies: In the first place evacuate the stomach, then give the white of eggs, lime water, or chalk and water, charcoal, and the preparation of iron, particular hydrate.

LAUDANUM.—Same as opium.

BELLADONNA.—Give emetics, and then plenty of vinegar and water, or lemonade.

MORPHINE.—Same as opium.

CHARCOAL.—In poisons by carbonic gas, remove the patient to the open air, dash cold water on the head and body, and stimulate the nostrils and lungs with hartshorn, at the same time rubbing the chest briskly.

CORROSIVE SUBLIMATE.—Give white of egg freshly mixed with water, or give wheat flour and water freely, or salt and water.

CREOSOTE.—White of eggs and emetics.

LEAD.—White lead and sugar of lead. Remedies: Alum; cathartics, such as castor oil and epsom salts, especially.

MUSHROOMS WHEN POISONOUS.—Give emetics and then plenty of vinegar and water, with doses of ether if handy.

NITRATE OF SILVER (LUNAR CAUSTIC).—Give a strong solution of common salt and then emetics.

OPIUM.—First give a strong emetic of mustard and water, then strong coffee and acid drinks; dash cold water on the head.

NUX VOMICA.—First emetics and then brandy.

OXALIC ACID (Frequently mistaken for Epsom salts).—Remedies: Chalk, magnesia, or soap and water, and other soothing drinks.

PRUSSIC ACID.—When there is time administer chlorine in the shape of soda and lime. Hot brandy and water, hartshorn and turpentine are also useful.

SNAKE BITE, ETC.—Apply immediately strong hartshorn, and take it internally; also give sweet oil and stimulants freely; apply a ligature tightly above the part bitten, and then apply a cupping-glass.

TARTAR EMETIC.—Take large doses of tea made of galls, Peruvian bark, or white oak bark.

VERDIGRIS.—Plenty of white of eggs and water.

WHITE VITRIOL.—Give the patient plenty of milk and water.

A CURE FOR WHISKY DRINKERS.—Sulphate of iron five grains, magnesia ten grains, peppermint water eleven drachms, spirit of nutmeg one drachm; twice a day.

## MEDICAL HINTS

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If a man faints, lay him on his back and let him alone.

If any poison is swallowed, drink instantly half a glass of cool water with a heaping teaspoonful each of common salt and ground mustard stirred into it. This vomits as soon as it reaches the stomach, but for fear some of the poison might remain, swallow the whites of two raw eggs, or drink a cup of strong coffee—these two being antidotes for a greater number of poisons than any dozen other articles known, besides the advantage of their being at hand; if not, a pint of sweet oil, or lamp oil, or drippings, or melted butter or lard are good substitutes, especially if they vomit quickly.

CURE FOR HYDROPHOBIA.—Take elecampane root and boil in fresh milk; give it to the patient, who should fast after taking; give a second and third dose on alternate days. This remedy has been known to effect a cure even after the spasms have commenced.

TO CURE HOARSENESS.—Saturate a flannel cloth with glycerine and spread on the chest; in half an hour the hoarseness will be relieved.—*Mrs. Sydney Strong.*

COUGH SYRUP.—One quart of water, one pint of molasses, and a handful of hops (tied in a cloth); boil them together until reduced one-half; when cold, add one teaspoonful of paregoric to each cup of syrup; dose, one tablespoonful.—*Mrs. J. G. Butler.*

WHOOPIING-COUGH SYRUP.—One ounce of boneset, one ounce of slippery elm, one ounce of flaxseed; simmer together in one quart of water until the strength is entirely extracted; strain carefully; add one pint of molasses, one-half pound loaf sugar; simmer all together and when cold, bottle tight. One teaspoonful at a dose.—*Mrs. G. W. Haney.*

SIMPLE CHOLERA PREVENTIVE.—An eminent physician says the surest preventive of Asiatic cholera is sulphur. Put one-half



teaspoonful of flour of sulphur into each of your stockings; never go out with an empty stomach; eat no fresh bread or sour food. This is not only a preventive in an epidemic in cholera, but also in many other epidemic diseases.

GOOD SALVE FOR BURNS.—One-fourth of a pound of tallow; one-fourth of a pound of lard, one-half pound of oxide of zinc, one ounce of camphor gum; mix by heating over a slow fire.—*Mrs. M. I. Arms.*

A CURE FOR WARTS.—Wet the brimstone end of a match, and rub on to the wart, repeating until the wart is removed.—*Miss Lide Wick.*

DIPHTHERIA.—Tar put between two layers of cloth and tied on the neck.

A GOOD TONIC.—Ten cents worth of comfrey, elecampane, spikenard, columbia root, wild cherry bark and burdock, one-half paper of hoarhound, five cents worth of rattle root, one quart of strained honey, or two pounds of sugar; cover with water and steep; pour off and repeat the operation until you have a gallon; when cold, add one quart of whisky. Dose, one tablespoonful three times a day.—*Mrs. H. B. Wick.*

CROUP.—One teaspoonful of powdered alum, mixed with two teaspoonfuls of sugar, two tablespoonfuls of molasses.

CURE FOR BURNS AND ALL KINDS OF SORES.—One-half pound of white lead, one half pound of red lead, two ounces of camphor gum, one-half ounce of oil of spike, one and one-half pints of olive oil. Put these all together in a brass kettle; simmer over a stove two hours, being very careful not to burn; stir it constantly.—*Mrs. M. I. Arms.*

The best thing to stop the bleeding of a moderate cut instantly is to cover it profusely with cobweb, or flour and salt—half and half.

If the blood comes from a wound by jets or spurts, be spry, or the man will die in a few minutes, because an artery is severed. Tie a handkerchief loosely around, near the part, between the wound and the heart; put a stick between the handkerchief and

the skin, and twist it around until the blood ceases to flow; keep it there until the doctor comes. If in a position where a handkerchief cannot be used, press the thumb on a spot near the wound, between the wound and the heart; increase the pressure until the blood ceases to flow, but do not lessen the pressure for an instant before the physician arrives, so as to glue up the wound by coagulation or cooling and hardening of the blood.

If your clothes take fire, slide the hands down the dress, keeping them as close to the body as possible, at the same time sinking to the floor by bending the knees. This has a smothering effect on the flames. If not extinguished, or great headway gotten, lie down on the floor and roll over and over; or better, envelope yourself in a carpet rug, bed cloth, or any garment you can get hold of, always preferring woolen.

If the body is tired, rest; if the brain is tired, sleep. The three best medicines in the world are warmth, abstinence and repose.

**COUGH SYRUP.**—Two ounces of snake-root, two ounces of squills, one ounce of fennel seed, two ounces of juniper berries, two ounces of senna, one-half ounce of anise seed, two ounces of columbia root; to the entire amount two gallons of water; boil down to one-fourth; set off to cool. Strain through a cloth, and add one pint of whisky and one quart of molasses.—*Mrs. Allen Boyle, Salem, Ohio.*

**CAMPBOR ICE.**—One and one-half ounces of spermaceti, one-half ounce of white wax, four tablespoons of olive oil, heated together; when dissolved, add six drachms of camphor gum.

**MUSTARD PLASTERS.**—Mustard plasters mixed with sweet oil (or better, camphorated oil), will not blister, will give quick relief in case of cold on the lungs, pleurisy, pain in the back, etc. White of an egg is also good to mix with mustard, but lacks the heating properties of the oil.

Camphorated oil is an excellent remedy for cold-sores, chapped hands and lips, mumps, sore throat and chest, bruises and soreness in general. It is prepared by putting into sweet oil all the camphor gum it will dissolve.

Every household, especially where there are children, should always keep ready a bottle of linseed oil, mixed with lime water, to use in case of burns, scalds, etc. Apply immediately to the burnt part, saturating a piece of cotton thoroughly, and covering closely from the air. Any druggist will prepare it, or it can be prepared by pouring water on a small piece of lime and, after it is slacked, stirring the water into the oil until it is rather thick.



































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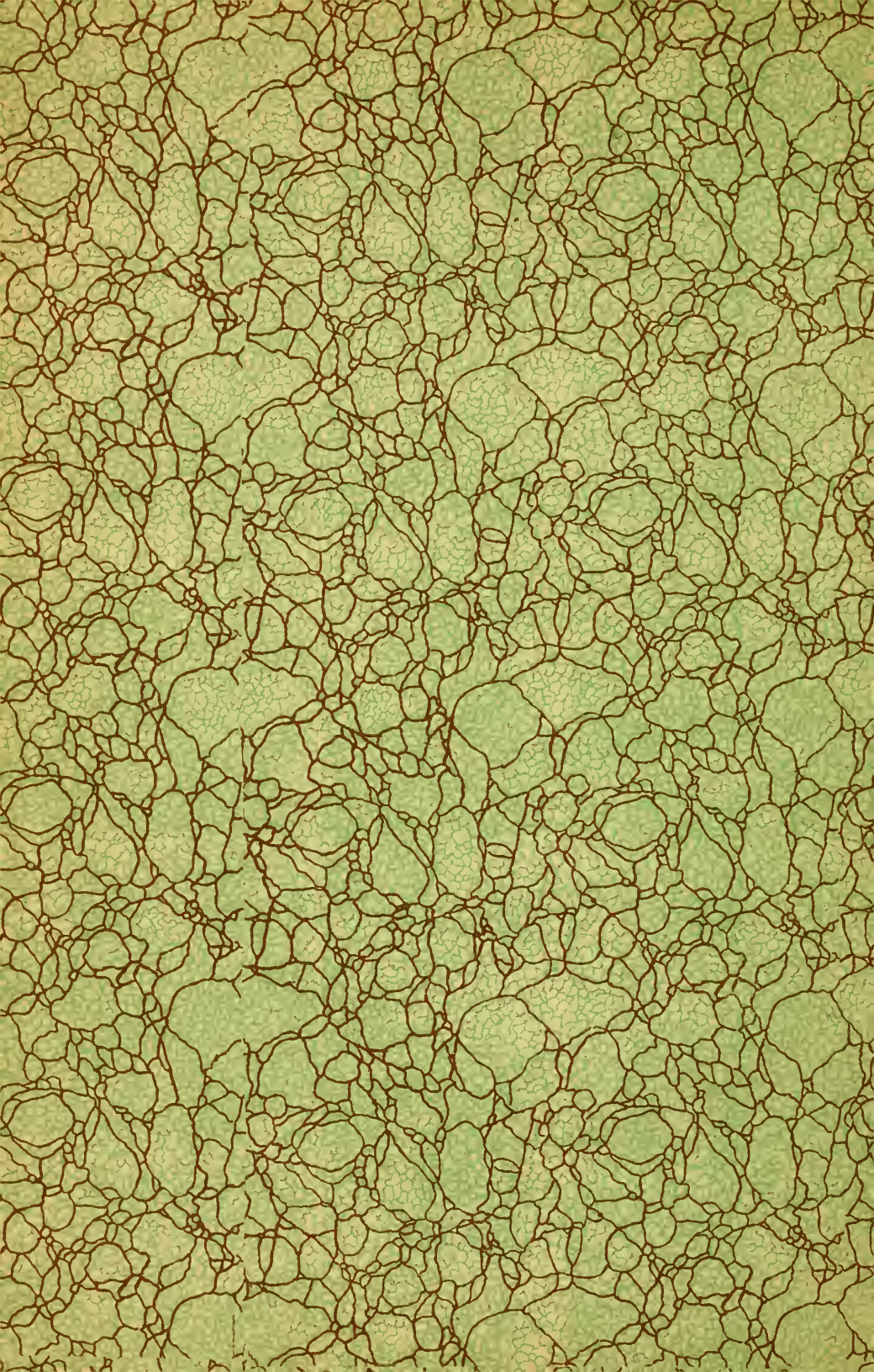
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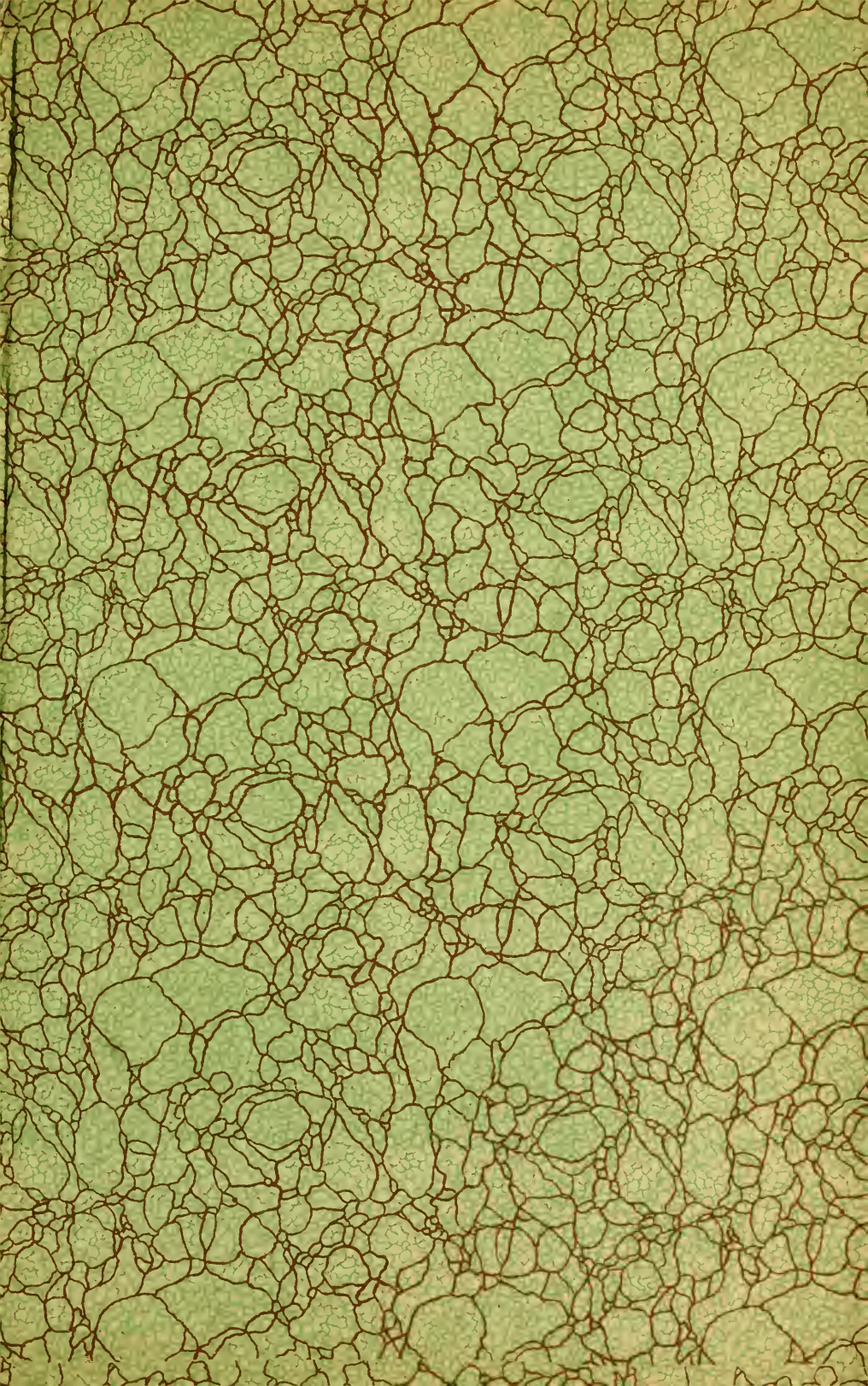


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