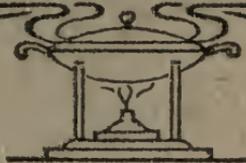


THE
PROGRESS
MEATLESS
COOK BOOK





THE LIBRARY
OF
THE UNIVERSITY
OF CALIFORNIA
LOS ANGELES

P. Otelia Pearson.

July. 1913.

THE PROGRESS
MEATLESS COOK BOOK

AND

VALUABLE RECIPES AND SUGGESTIONS

FOR

CLEANING CLOTHING, HATS, GLOVES,
HOUSE FURNISHINGS, WALLS
AND WOODWORK

AND

ALL KINDS OF HELPS FOR THE HOUSEHOLD



PUBLISHED BY
THE NEW LITERATURE PUBLISHING CO.
LOS ANGELES, CALIFORNIA

COPYRIGHT, 1911
BY
LOTTA M. LAKE

THE HICKS-JUDD CO.
Printers & Binders
San Francisco, Cal.

CONTENTS

	PAGE
Preface	7
Suggestions for Starting the Day.....	9
Weights and Measures.....	15
Yeast	17
Helps About Breads.....	19
Biscuits	26
Griddle Cakes	29
Cereals and Breakfast Dishes.....	32
Eggs	34
Cheese Dishes	40
Sandwiches	45
Soups	47
Vegetables	53
Asparagus	53
Beans	54
Brussels Sprouts	57
Cabbage	57
Carrots	58
Cauliflower	59
Corn	59
Cucumbers	60
Eggplant	60
Spinach	61
Macaroni	62
Onions	67
Potatoes	69
Protose	73
Parsnips	73
Green Peas	74
Peppers	74
Boiled Rice	75

	PAGE
Squash	76
Tomatoes	76
Turnips	78
Mushrooms	79
Nut Recipes	63
To Blanch Nuts.....	63
Salted Almonds	63
Chestnuts	64
Nut Roasts	65
Peanut Butter	66
Sauces, Relishes, etc.....	81
Salad Combinations	84
Fruit Salads	90
Fritters	93
Pies	94
Puddings	103
Pudding Sauces	110
About Milk	113
Cream and Whipped Cream.....	114
Fruits	119
Doughnuts	123
Baking Cakes	124
Cakes	126
Cake Fillings	135
Icings	138
Cookies	142
Chilled Dishes	145
Ice Cream Sauces.....	148
Punches	150
Cold Beverages	153
Hot Beverages	158
Candies and Sweets.....	160
Jellies and Preserves.....	166
Canning in Jars	174
Canning Vegetables	176
Chutney, Catsup and Pickles.....	177
Wines, Flavorings and Vinegars.....	182

CONTENTS

5

	PAGE
Personal Comforts and Things Good to Know.....	185
Bathroom and Toilet.....	189
The Hair	192
Gloves, Parasols, etc.....	194
Shoes and Rubbers.....	196
Hats, Feathers, Ribbons and Laces.....	199
Removing Stains	211
Furs	217
Disinfectants, Scents, etc.....	219
Pests of Various Kinds.....	222
Flowers, Plants and Green Things.....	225
Bottles, Glass, Mirrors, etc.....	230
Coal, Stoves and Furnaces.....	237
Cleaning Metals, etc.	242
Cleaning Bric-a-Brac	247
Cleaning Compounds	248

PREFACE

THIS BOOK is gotten up to meet the wants of young housekeepers who wish to use plain practical methods of keeping house in such manner that they do not spend all or even **one-half** their days in the kitchen; who wish to manage their household so sensibly that the feeling of drudgery is removed, and they can be "chief cook and bottle washer" if necessary, yet meet with a smile the husband coming for meals.

And for the "tired out" housekeeper who spends so much time planning and executing the family cooking and the serving of varied and elaborate meals, that she has no time to devote to the so-called recreations of life, frequently feeling obliged to give up everything to prevent a "complete nervous breakdown."

If your children hear constant talk regarding food and its preparation, unless they learn better later on, they will most likely consider **eating** the chief thing in life. While every one must eat, let each one endeavor to make the preparation and the partaking of the daily meals a pleasure to the cook, and the manager of the cook. For unless a house is run on one or two "flat wheels" (as the streetcar men express it), there **must** be a manager. This book is also a plea for "the simple life" in a sensible way.

We are independent beings, and we must decide our course for ourselves. If any of these things appeal to your thinking selves, use and enjoy them. If not, just

ignore them, but, **do not dictate** as to the right or wrong of your neighbor's using them. You remember Epictetus said "Does a man bathe quickly? do not say that he bathes badly, but that he bathes quickly. For unless you perfectly understand the principle from which he acts, how do **you** know whether **he** is acting wrong."

The aim in this book is **not** to present an immense variety of recipes, but a number of good, plain, wholesome dishes; with directions for **using** and not **wasting** ingredients.

The housekeeper need not be what is termed "stingy," but it is criminal to **waste**, and statistics prove that no other nation is so prodigal as the American. So let the women, the rulers of the house, see to it that they are doing their part in benefiting mankind. "Charity begins at home." Attend to yours.

SUGGESTIONS FOR STARTING THE DAY

You will find, by sometimes pleasant experience (sometimes the reverse) that rising before 6.30 o'clock summer mornings, and before 7 in winter, is conducive to a smooth day. Of course, this is under ordinary conditions and environments. You have time to "do" your hair and don a neat shirt waist or dressing jacket and skirt. If a plain tulle veil to match the hair in color is fastened lightly over the head, it does not look unsightly, and may be removed before luncheon, a curl or puff (as the style may be) added, if desired, and the hair found dressed for the day. It is also surprising how such a filmy, almost unseen, cover prevents dust entering the hair.

While breakfast is cooking, a carpet sweeper can be run over rugs in the downstairs rooms; the hardwood floors wiped with a "dustless duster" (which absorbs the dust and polishes at the same time), or with a dust cloth two feet square made by stitching old stockings together.

After breakfast, a few moments will suffice for the dusting of furniture and bric-a-brac, and the first floor is cleaned for the day.

Dusters should be frequently shaken out-of-doors while dusting.

After the breakfast work is done, the upstairs can be arranged and dusted.

All bath-rooms, wash bowls and toilets should then be

left in absolute cleanliness, and hardwood stairs wiped with a dust cloth if necessary. In some houses, twice a week is sufficient to clean stairs and bathroom floors, and once in four weeks for cleaning windows.

If the work in a house is attended to regularly, there is never any need for the old fashioned "House Cleaning."

Whenever rugs and draperies need cleaning, have them cleaned immediately.

THE KITCHEN SINK

If it is convenient, by all means have a row of brass hooks over the sink, on which to hang the following articles, viz: A small three-cornered piece of zinc, each corner differing in shape, to use in cleaning corners of pans, etc. Have a hole in one corner to hang by.

A small stiff bristled brush for cleaning vegetables, with a screw-eye in one end to hang by.

A wire dish for holding laundry and toilet soap, and another for sapolio and a small piece of flannel (or cotton cloth).

A perforated dish into which to empty coffee grounds, etc., to prevent stoppage of the sink drain.

A wire soap shaker to hold scraps of soap.

An ordinary granite water dipper.

A medium size sauce pan also utilized for dipping.

Do not omit a wire dish cloth.

A long wire with bristles on one end for cleaning bottles.

A medium size scrubbing brush with pointed ends for cleaning the sink with Dutch Cleanser.

A granite dish pan should hang or be placed near the sink, also a granite basin in which to wash vegetables.

A sink should have boiling water poured in it each day, and if signs of stoppage occur, throw in a handful of copperas and usually the water poured in during the day will dissolve the copperas slowly and clean the pipes.

On a shelf near the sink it is well to keep a can of Dutch Cleanser, a package of borax, if the water is "hard," and a package of pearline or similar powder.

THE KITCHEN FLOOR

The best linoleum is the most satisfactory and lasting cover for kitchen, pantry and back hall floors. It cleans beautifully with a scrub brush and naphtha soap, rinsing and wiping dry. Ordinarily, once a week is sufficient for scrubbing the kitchen, but the floor should be wiped or carefully mopped with a small mop at least every other day or oftener, if necessary.

For spots and stains difficult to remove from linoleum, Dutch Cleanser is almost a certain remedy.

THE KITCHEN TABLE

If possible, have what is termed a combination table, and have a tinner cover the top with zinc. On this all hot dishes may be set with no ill results, and it is most easy to clean. If you can enjoy the luxury of a kitchen cabinet, select one with a tall cupboard on top, as that uses space otherwise wasted. If not already zinc covered, have it done. The cost is small, and the comfort and time saving enormous. In the upper drawers in the combination table, you can keep whatever articles you wish. But somewhere, manage to keep a bunch of papers, for their

use is manifold. When gathering the dishes preparatory to washing them, always crush several pieces of paper and wipe out grease; wipe off the table with paper when grease has been spilled; and wipe off the stove with paper. All this is a great aid to greater comfort in washing these things.

THE GARBAGE

In some cities a garbage collector calls on certain days, and a convenient way is to keep an old coal hod indoors (so as not to attract flies) with a newspaper in it, into which to empty garbage as it accumulates during the day. This can be easily emptied into an outside garbage can each night.

These matters must be governed by existing conditions.

AROUND THE KITCHEN STOVE

Brass hooks are convenient for holding the following, viz: Dust pan, soft brush, and old whisk broom.

Asbestos plates or old shallow baking pans to invert under kettles to prevent burning.

Cover squares of old shoe leather with ticking or any material suitable for holders, leaving a space about three inches not sewed in one edge of cover through which to slip leather when cover is washed. Sew a brass ring to one corner to hang by.

Hem a square of ticking and attach a brass ring to hang by, to use in handling hot dishes about the stove.

A turkey wing is most handy to brush under low furniture.

Provide a place for drying dish-cloths and towels.

For drying glass and silver, make towels of linen, to do away with lint. But nothing seems so satisfactory for drying china, as the soft towels made from flour and sugar bags, the one hundred pound size.

Knitted dish cloths of fine twine can now be purchased in any linen department for a few cents. They are durable and just right to handle.

By all means have a nickle tea kettle.

OTHER HELPS

Have a small dish in refrigerator or other cool place, into which to drop egg shells which are washed before breaking eggs for cooking, and save for settling coffee.

A good can opener and cork screw.

A good, not too heavy broom, and an old one.

Save all worn out flannels and soft cotton underwear for cleaning purposes.

Pieces of medium grade sandpaper tacked over a strip of board 4x10 inches, similar to a razor sharpener, is fine for whetting knives.

Always keep a pair of clean shears convenient for cutting orange and lemon peel, certain vegetables, etc.

A rubber window dryer, used on or off the handle.

Get a good Fireless Cooker.

And a steam cooker, if you can—a copper one, or it will rust out, and get it with two doors.

Three or four empty pound baking powder cans, with covers.

A light weight mop.

Good scrub brush.

Wire basket to keep vegetables from burning to bottom of kettle.

Buy a good clock.

COOKING UTENSILS

A word to the wise: have plenty and proper dishes for cooking, and if you cannot purchase both dishes and bric-a-brac, by all means leave out the bric-a-brac.

Have a good food chopper for grinding nuts, cheese, bread, herbs, etc., etc.

A wooden chopping bowl and sharp chopping knife.

A nutmeg grater, also a large grater having different size punctures.

Quart measure—with other divisions marked.

Measuring cup.

Small sharp vegetable knife.

Large sharp bread knife.

Two steel knives and forks.

A long doughnut fork and doughnut cutter.

A cooky cutter.

Lemon reamer.

Egg-beater.

One draining, two mixing, two table, one dessert, three teaspoons.

Pancake turner.

Steamed pudding dish.

Bread pans.

Large baking pans.

Perforated pie tins.

Patent cake tins.

Six granite cups to hold left-overs, etc.

Granite saucers and different sized round basins.

Double boiler.

Small steamer and kettle to fit.

Funnel.

Three different sized stew pans, granite.

Three different sized sheet iron frying pans.

A granite colander.

Three sizes, wire strainers.

Moulding board and glass rolling pin.

Flour sieve.

WEIGHTS AND MEASURES

For convenience in using, measurements in this book are given in both cups and pints.

Have a measuring cup and no difficulty will be experienced.

2 cupfuls butter=	1 pound=	1 pint
4 cupfuls flour=	1 pound=	1 quart
2 cupfuls sugar=	1 pound=	1 pint
2½ cupfuls powdered sugar=	1 pound=	1 pint
1 cupful bread crumbs=	4 ounces	
1 cupful grated cheese=	¼ pound	
¾ cupful macaroni=	¼ pound	
1 cupful nut meats=	¼ pound	
1 cupful dates=	½ pound	
¼ cupful dates=	4 tablespoonfuls	
1/3 cupful dates=	6 tablespoonfuls	
2 cupfuls milk or water=	1 pound	
10 eggs=	1 pound	

READ THIS

Granulated sugar is used almost universally.

Soda may be dissolved in either hot or cold water.

When mixing, add ingredients in order given.

Butter is softened, **not melted**, by placing on small tin in oven.

Flour is **never** used without being sifted, and measurements given mean **after** sifting.

All measurements given are **even** or **level**.

YEAST

A yeast cake may be kept fresh for a week by burying it in the flour.

A liberal pinch of soda dissolved in a little warm water and added to slightly soured yeast will sweeten it.

EVERLASTING YEAST

1 cupful mashed potatoes	1 tablespoonful salt
3 cupfuls lukewarm water	3 tablespoonfuls sugar
yeast cake	$\frac{1}{2}$ teaspoonful ginger

Peel and boil old potatoes, put through a colander, mix with the other ingredients with the yeast dissolved in a little warm water. Add the ginger the first time in starting the yeast, but not again. Let this mixture stand for three days before using. When you make bread, repeat the formula, omitting the yeast and ginger, add the ingredients to the first mixture and let stand over night. In the morning, stir it thoroughly, take out a pint to start your next yeast, sift the flour with the remainder, knead and put into pans. By noon the bread may be baked. This makes three loaves. Keep the yeast in a tight jar, and it will keep for about ten days in warm weather.

MAKING DRY YEAST

After mixing bread at night, the following morning take a large cupful of the light sponge and stir into it dry corn meal. Spread it out thinly to dry, stirring occasionally. When perfectly dry, like coarse powder, it is

ready for use, and will keep indefinitely. Use about two tablespoonfuls for a medium size baking.

YEAST

1 handful of hops	1 yeast cake
2 quarts cold water	$\frac{1}{2}$ cupful salt
2 cupfuls grated raw potato	$\frac{1}{2}$ cupful sugar

Put the hops in cold water, let boil for five minutes and strain. Add potato, salt and sugar, boiling all together for five minutes. Have a yeast cake dissolved in a little warm water, and when the potato mixture is nearly cold, stir in the yeast cake and let rise.

HELPS ABOUT BREADS

When the temperature is too low for bread to rise well, set the bread pan on folded newspaper or something to prevent it getting chilled; an asbestos mat is good; cover the pan with towels and newspaper; a hot water bag filled with hot water and placed on top of these coverings, and the bag itself covered, is one of the best helps.

Always stir in all the flour possible at the first mixing.

Never fill the bread pans over half full.

Knead the dough into loaves, let rise, work over again, let rise in the pans and bake.

If you mix bread dough with water, your loaves will stand a hotter fire than when mixed with milk.

If flour is warmed before mixing bread in cold weather, it will aid in the rising.

Too much kneading is unnecessary.

One cupful of liquid yeast is equal to one dried yeast cake or about three-fourths of a compressed yeast cake.

A little sugar sprinkled on the bottom of the oven helps brown the top of your loaves.

For sandwich making, bake the bread in one pound baking powder cans, filling them half full of the dough.

Some good cooks add one teaspoonful of glycerine to every four cupfuls of flour in making bread. It makes the dough "richer."

KEEPING BREAD FRESH

As soon as bread is cold, put each loaf in a paper bag,

putting the bags in an earthen jar with cover, or in a bread tin.

A dish containing a wet sponge set inside the bread tin is good. Of course, see that the sponge is kept sweet. And a cut apple inside the bread tin helps.

Bread wrapped in paraffin paper before being placed in the jar or box, keeps well.

STALE BREAD

Dip stale loaves in water, quickly removing to a hot oven for about ten minutes.

When not needed as bread, put stale pieces through the chopper and save every crumb in a receptacle covered with a cloth, not with a tight cover, to prevent mold.

CUTTING BREAD

Tie a piece of coarse white thread or common twine around the hot bread where you wish to cut. It cuts perfectly smooth and straight.

BREADS OF VARIOUS NAMES

ENTIRE WHEAT BREAD

1 pint milk	2 teaspoonfuls salt
1 pint water	1 cake yeast foam
3 tablespoonfuls sugar	entire wheat flour

At night scald the milk, add water, sugar and salt and the yeast dissolved in a little of the warm milk and water. Stir in all possible of the whole wheat flour. Cover and keep in warm place till morning. Knead just enough to work into loaves to half fill bread pans, and when the loaves have risen to nearly the top of the pan, bake.

WHITE BREAD, ROLLS AND BREAD DOUGHNUTS

1 pint hot water or milk	3 tablespoonfuls sugar
1 pint cold water or milk	3 teaspoonfuls salt
butter, size of egg	1 cake compressed yeast

Mix at night.

Dissolve yeast in $\frac{1}{2}$ cupful lukewarm water. Stir butter, sugar and salt into the pint of hot water or milk, adding the cold water or milk after butter becomes softened, then add the yeast and all the flour you can stir in. Cover and keep in warm place till morning. Place on the floured moulding board, and knead just enough to work into three loaves, leaving a fourth loaf to work into rolls. Place the three loaves in bread pans, cover, let rise, and bake. Take the fourth loaf, work in a second piece of softened butter, mould into rolls, place in tin to rise.

Usually, in about half an hour, bread and rolls are ready to bake.

If the rolls are wanted later, place them in the refrigerator or cold place, till time to allow them to rise and bake.

BREAD DOUGHNUTS

Take one loaf of the bread mixture, dip a tablespoon first into hot cooking oil, then into this one loaf, and drop a small thin piece from the spoon into the hot oil ready for frying. They are fine with maple or sugar syrup.

RYE BREAD

1 cupful scalded milk	3 cupfuls flour
1 cupful boiling water	2 tablespoonfuls butter
$\frac{1}{3}$ cupful sugar	1 tablespoonful salt
1 cake compressed yeast	

Mix at night.

Dissolve the yeast in a little warm water, and as soon as the hot liquids are simply warm, not hot, add them to the yeast; then stir in the sugar, softened butter, salt and flour; cover and keep in a warm place to rise over night. Next morning, add rye meal until thick enough to work into loaves. Allow this to rise, then work it into loaves, place in bread tins, let rise again and bake. Makes two loaves.

BOSTON BROWN BREAD No. 1

1 cupful corn meal	$\frac{1}{2}$ cupful molasses
1 cupful graham flour	$\frac{1}{2}$ teaspoonful soda
$1\frac{1}{3}$ cupfuls sour milk	1 teaspoonful salt

Pour molasses into your mixing bowl, add the milk, then

the soda dissolved in a little water, then meal and flour, and pour into two one-pound baking powder cans, put covers on tightly and steam three hours.

BOSTON BROWN BREAD No. 2

$\frac{3}{4}$ cupful graham flour	$\frac{1}{4}$ cupful molasses
$\frac{1}{2}$ cupful corn meal	$\frac{3}{4}$ teaspoonful salt
$\frac{3}{4}$ cupful sour milk	$\frac{1}{2}$ teaspoonful soda

Mix as in No. 1, pour into a two quart granite basin, cover tightly (place a weight on cover if necessary), steam two and one-half hours, and bake ten minutes.

BROWN BREAD No. 1

2 cupfuls graham flour	$\frac{1}{2}$ cupful molasses
$\frac{1}{2}$ cupful corn meal	1 egg
1 cupful milk	1 teaspoonful soda
butter, size of walnut	$\frac{1}{2}$ teaspoonful salt

Pour molasses and milk into your mixing bowl, add the soda dissolved in a little water, salt, the butter softened, flour and meal. Bake in ordinary oven.

BROWN BREAD No. 2

2 cupfuls milk	1 teaspoonful salt
2 cupfuls corn meal	$\frac{1}{2}$ teaspoonful soda
1 cupful graham flour	2 teaspoonfuls baking powder
	$\frac{1}{2}$ cupful molasses

Mix and bake as in Brown Bread No. 1.

GRAHAM BREAD No. 1

1 pint milk	2 cupfuls dried raisins
1 pint water	2 teaspoonfuls salt
3 tablespoonfuls sugar	1 cake yeast foam
	graham flour

Have the raisins washed and dried the day before, then proceed as per Entire Wheat Bread recipe, adding the perfectly dry raisins in the last kneading.

GRAHAM BREAD No. 2

2 cupfuls sour milk	1 teaspoonful salt
$\frac{3}{4}$ cupful molasses	1 teaspoonful soda
2 cupfuls graham flour	butter, size of egg
1 cupful corn meal	1 cupful chopped raisins

Dissolve soda in a little water and stir it in the sour milk, add molasses, salt and part of the flour and corn meal, softened butter, adding the raisins and remainder of flour and meal alternately.

Bake for about three-quarters of an hour.

ROLLS

One recipe is given under White Bread. If these rolls are molded and the pan placed in a dish of warm water, or in a gas oven with the flame turned very low, they will be ready for baking in from ten to twenty minutes.

A cupful of finely chopped nut meats added to the above recipe at the last kneading, is fine.

NUT ROLLS

Use the recipe for Baking Powder Biscuit, roll very thin, spread with butter and sprinkle with chopped raisins, or nuts or both. Roll this dough tightly, like jelly roll, cut into slices, and bake.

PARKER HOUSE ROLLS

2 cupfuls milk
 ¼ cupful butter
 flour

2 tablespoonfuls sugar
 1 teaspoonful salt
 1 compressed yeast cake

To the scalding milk add salt, sugar, a little flour and the softened butter. Dissolve the yeast cake in about half a cupful of lukewarm water, stirring into the milk mixture as soon as it is lukewarm, not hot. Add sufficient flour to form a soft dough. Knead till it is smooth, put back into mixing pan, cover and let stand in a warm place till light. Usually it becomes very light in two hours. Turn it on the bread board, knead a little more, roll and cut into pieces to shape into rolls. Spread half of the inside with butter, fold the other half over and press it down. Place these in a covered well-buttered pan till they are twice their original size, and bake from ten to twenty minutes.

BISCUITS

BAKING BISCUITS

Have the oven hot at first, letting it cool gradually.

BAKING POWDER BISCUITS

4 cupfuls flour	1 teaspoonful salt
2 cupfuls milk	3 teaspoonfuls baking powder
½ cupful butter	pinch of sugar

Sift the baking powder with the flour into the milk and the softened butter, add salt and sugar, roll to half-inch in thickness, cut and bake.

Instead of milk, water may be used by adding a little more butter.

By rolling the dough very thin, cutting small biscuits, placing one on top of another to bake, very convenient biscuits for buttering for parties and luncheons can be made.

GRAHAM BISCUITS

1 cupful sour milk	½ teaspoonful soda
1 tablespoonful sugar	graham flour
½ teaspoonful salt	butter, size of egg

Stir the soda dissolved in a little water into the milk, add salt, sugar, a little graham flour, the melted or softened butter, and more graham flour till the liquid has absorbed all possible. Dip a dessert spoon into cold water, then into the dough, taking enough to make a small biscuit, place in a buttered pan, repeating till dough is all used. Bake about twenty minutes.

Use same recipe for white biscuits by substituting white flour for graham, and two teaspoonfuls baking powder for soda.

MAPLE TEA BISCUITS

4 cupfuls flour	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{3}$ cupful butter	2 teaspoonfuls baking powder
1 cupful ground maple sugar	sweet milk

Into part of the flour stir half a cupful of milk, salt, then the softened butter and the balance of the flour with baking powder sifted in, and enough milk to make a soft dough. Add the maple sugar (ground by putting through the food chopper), roll about one-half inch thick, cut into biscuits and bake in a quick oven.

GRAHAM GEMS

$1\frac{1}{2}$ cupfuls graham flour	$1\frac{1}{4}$ cupfuls cold water
1 teaspoonful salt	

Stir the flour gradually into the salted water. Stir very briskly for about five minutes and pour into hot gem pan. Makes 12 gems and takes about 15 minutes to bake.

MUFFINS

2 cupfuls flour	2 teaspoonfuls baking powder
2 eggs	1 teaspoonful salt
butter, size of egg	$\frac{1}{2}$ cupful milk

To the flour sifted with the baking powder, add the salt, the well beaten eggs and the milk. Drop from a dessert-spoon into hot gem pans, and bake in quick oven. Makes 12 muffins and takes about 15 minutes to bake.

POP-OVERS

1 cupful flour	$\frac{1}{2}$ teaspoonful salt
1 cupful milk	2 eggs

To the beaten eggs add milk and salt, stir in flour, pour in hot buttered gem pans and bake about twenty minutes.

BAKED BUCKWHEAT CAKE

1 cupful sour milk	buckwheat flour
1 tablespoonful molasses	1 teaspoonful salt
	$\frac{1}{2}$ teaspoonful soda

Into the sour milk, stir salt, soda dissolved in a little warm water and molasses; add buckwheat till the mixture is like cake dough. Bake about thirty minutes in a rather deep pan, serve in squares thick enough to cut in two and butter. This is a fine bread for winter luncheon.

JOHNNY-CAKE

1 cupful sour milk	$\frac{1}{2}$ teaspoonful salt
1 cupful corn meal	$\frac{1}{2}$ teaspoonful soda
1 cupful flour	1 tablespoonful sugar
butter, size of egg	1 egg

To the beaten egg, add sugar, salt, corn meal and softened butter, then the milk, soda dissolved in little water, and the flour. Bake in buttered pan about twenty five minutes; makes a medium size loaf.

GRIDDLE CAKES

BAKING POWDER GRIDDLE CAKES

2 cupfuls sweet milk	butter, size of egg
2 eggs	$\frac{1}{2}$ teaspoonful salt
flour	2 teaspoonfuls baking powder
	1 teaspoonful sugar

Add the beaten egg to the milk, stir in the salt, sugar and softened butter, and sift in the flour in which the baking powder has been mixed. Use enough flour to make a batter like that of cake.

Corn meal with part flour, buckwheat or graham flour, may be substituted.

In berry season, huckleberries, blueberries or raspberries added to the above griddle cake batter, are delicious.

Cold boiled rice and left over cereals may be stirred in almost any recipe for griddle cakes.

A little vinegar added to the sour milk batter of griddle cakes just before frying, is good.

BUCKWHEAT GRIDDLE CAKES No. 1

1 quart buckwheat flour	1 yeast cake
warm water	1 tablespoonful molasses
	1 teaspoonful salt

Mix at night.

To the yeast dissolved in a little lukewarm water add the salt, molasses, a little warm water, a little flour, continuing to add flour and water till you have a thin batter. Keep in a warm place till morning, add a pinch of soda,

fry and serve with butter and syrup, maple or sugar syrup.

SUGAR SYRUP FOR HOT CAKES

Into one cupful of cold water in a quart basin, stir all the granulated sugar that will dissolve. More sugar and water can be added as necessary to keep the syrup the right consistency.

This syrup never becomes hard.

BUCKWHEAT GRIDDLE CAKES No. 2

2 cupfuls scalded milk	buckwheat flour
$\frac{1}{3}$ cupful bread crumbs	$\frac{1}{2}$ teaspoonful salt
$\frac{3}{4}$ of a yeast cake	$\frac{1}{4}$ teaspoonful soda
1 tablespoonful molasses	

Mix at night.

Pour the hot milk over the crumbs and when the mixture is just lukewarm, add the yeast dissolved in a little warm water, salt, and enough buckwheat flour to make a batter about like that of cake. Keep in a warm place till morning, add the soda dissolved in a little warm water, and the molasses. Fry, and serve as desired. If about one cupful of the batter is set aside, it can be used instead of yeast for the next making.

OATMEAL CAKES

1 cupful oatmeal	flour
1 cupful sour milk	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful sugar	1 teaspoonful soda
1 egg	

Mix at night.

Stir the oatmeal into the milk and let stand in a not too

cold place over night. In the morning, add the sugar, salt, soda dissolved in a little warm water, and flour enough to make a batter like that of cake. Fry on a buttered griddle and serve with butter and syrup.

SOUR MILK GRIDDLE CAKES

2 cupfuls sour milk	butter, size of egg
1 egg	$\frac{1}{2}$ teaspoonful salt
flour, either graham, wheat	1 teaspoonful soda
flour or buckwheat	1 teaspoonful sugar

Add the beaten egg to the sour milk, then stir in the salt, sugar, soda dissolved in a little water, the softened butter and enough flour to make a batter like that of cake. Fry and serve as prepared.

Bread crumbs or even corn meal with part flour may be used instead of all flour, or buckwheat, or graham flour may be substituted.

FRENCH PANCAKES WITH JELLY

2 cupfuls flour	3 eggs
2 cupfuls milk	$\frac{1}{2}$ teaspoonful salt
1 tablespoonful sugar	

Stir the flour into the beaten eggs, add the sugar, salt and milk. Stir thoroughly, fry, spread with jelly, and roll.

CEREALS AND BREAKFAST DISHES

Good directions for cooking cereals will be found on each package.

Many cooked cereals sliced cold, dipped in flour and fried, are fine served with syrup and butter.

CORN MEAL MUSH

Wet two cupfuls corn meal in one and one-half cupfuls cold water, stir in slowly three and one-half cupfuls boiling water and one-half teaspoonful salt. Cook at least one hour in double boiler. If cooked in a kettle, butter the inside first, to prevent sticking. Serve with syrup, or sugar and cream.

Cook enough mush to have some left to slice and fry. Dip the slices in white of egg to make crisp.

FRIED CORN MEAL MUSH

Cut slices about three-fourths of an inch in thickness from the cold mush, dip on a plate containing flour, and fry in butter. Serve with butter, syrup, or any desired way.

Cream of Wheat when cooked, may be sliced cold and fried like corn mush.

PLAIN AND FANCY TOASTS

BIRD'S NEST TOAST

Have buttered dry toast ready. Break each egg and leave

the yolk in the shell. Add a pinch of salt to the white and beat stiffly. Arrange the beaten white on the toast, place yolk in center, put in the oven and cook to suit.

CHEESE TOAST

Butter slices of bread, lay on a thin slice of cheese or cover with grated cheese, and place in a pan in the oven, leaving just long enough for cheese to melt. Crackers may be similarly toasted.

DRY TOAST

Place slices of bread on clean top of hot range or on asbestos mat over gas stove, turning over to brown on upper side after under side is browned.

MARSHMALLOW TOAST

Cut bread in thin slices, butter, or spread with jelly, cut marshmallows in halves, place on top and put in oven for about two minutes, till the marshmallow is a bit browned. Serve immediately.

MILK TOAST

2 cupfuls milk	butter, size of egg
4 tablespoonfuls flour	$\frac{1}{2}$ teaspoonful salt

Stir flour smoothly in half the milk, heat the remainder of milk to boiling, stir in the flour and milk, add butter and salt, pouring over previously toasted bread. Serve hot. Bread is easily toasted by laying in a corn popper and holding over coals.

EGGS

BEATING EGGS

A teaspoonful of cold water added to the white of an egg, makes it whip more quickly, as well as increase in quantity.

A pinch of salt will make white of an egg whip more quickly.

Add a pinch of cream of tartar while whipping white of egg, to keep from falling afterward.

TO PRESERVE EGGS

Add one quart fresh slaked lime to two gallons of water, pour into a cask and put in the eggs till ready for use. They will keep for months.

Eggs may be kept for months in table salt.

Or to three gallons of water add one pint fresh slaked lime and one-half pint table salt. Keep the eggs always covered in the brine.

EGG SUBSTITUTE

One tablespoonful of corn starch is equal to one egg. Try it in doughnuts.

Unused yolks should be put in a cold place in an uncovered glass of water, where they will keep several days.

If a small piece of shell gets in a broken egg, take a piece

of shell and the smaller piece will adhere to it, so it may be easily removed.

When a bit of yolk gets in with the white in separating the parts, touch the yolk with a piece of dry cloth and it will adhere to it.

BAKED EGGS

6 eggs	$\frac{1}{2}$ cupful melted butter
$1\frac{3}{4}$ cupfuls bread crumbs	$\frac{1}{2}$ teaspoonful salt
2 cupfuls milk	a little pepper

Soak the bread crumbs in milk with pepper and salt for an hour or more in a mixing bowl. Add the butter, stir well, and pour in a small deep bread pan. With a spoon, make six depressions the size of an egg, break the eggs into these hollows, and bake thirty minutes.

BOILED EGGS

Cover eggs in cold water, and remove after water has boiled two minutes if soft boiled eggs are desired, boiling longer for hard boiled.

Whenever soft boiled eggs are left over, boil them hard at once, so they may be utilized cold.

DEVEILED EGGS No. 1

4 hard boiled eggs	dash of pepper
melted butter	2 tablespoonfuls grated cheese
$\frac{1}{4}$ teaspoonful mustard	1 tablespoonful vinegar
	pinch of salt

Boil the eggs fifteen minutes, and plunge into cold water

as soon as taken from the fire, to set the whites. Cut eggs in two and mash the yolks, add cheese, vinegar, mustard, pepper, salt, and enough butter to make the mixture right to shape in the size of yolks. Place these in the whites to look like whole eggs. Wrap each one in a small piece of paraffin paper, and pack in a small box.

DEVEILED EGGS No. 2

Proceed as in Deviled Eggs No. 1, substituting chow-chow sauce from a pickle bottle for mustard, and chopped olives for cheese.

After making Deviled Eggs, try dipping some in egg and bread crumbs, frying in cooking oil.

EGG GRAVY

2 eggs	butter size of walnut
½ cupful milk	salt and pepper

Add to the beaten eggs all the other ingredients, pour into a cold stew pan and stir constantly over the fire till of the right consistency. Serve from a gravy bowl on hot potatoes.

EGG OMELET No. 1

4 eggs	1 tablespoonful flour
¼ cupful water	pinch of salt

Smooth flour and water together, stir in the beaten yolks and salt, then stir in very lightly the stiffly beaten whites, and pour into a hot buttered pan. Shake the pan gently

to keep the mixture from burning. As soon as brown on the bottom, fold it over and serve at once on a hot dish.

Chopped mushrooms are nice in omelet.

Add a little chopped green pepper to an omelet.

EGG OMELET No. 2

5 eggs	½ teaspoonful onion juice
2 tablespoonfuls cream	pinch of salt
1 tablespoonful butter	little pepper
1 tablespoonful chopped parsley	dash of nutmeg

Beat the whites stiffly and set in a very cold place. Beat in with the yolks all of the other ingredients, add carefully to the whites and cook in hot buttered pan. As soon as the bottom of the mixture is a trifle set, lift the pan frequently to prevent burning. When the mixture is browned on the bottom, set in the oven to brown top.

FRUIT OMELET

raisins	lemons
prunes	figs
citron	oranges
currants	juice of 1 orange
	dash of cinnamon

Mix only enough of the fruit to just half fill a cup; run it through the chopper, add cinnamon and put all in a double boiler with the orange juice and let cook thirty minutes. Make the omelet of

4 eggs	1 tablespoonful sugar
pinch of salt	1 teaspoonful butter

Beat eggs, add sugar and butter. Melt a second tea-

spoonful butter in a pan, turn in the mixture, letting it brown, continually lifting up the set part to let the uncooked run on the hot pan. When it is all set, pour in the hot fruit, fold over instantly and turn on a plate.

FRIED EGGS

Eggs fried in a hot pan in which a piece of butter is first melted, salt and pepper added, are relished by many.

A spoonful of flour sprinkled over butter in the pan ready to fry eggs, will prevent their sticking.

POACHED EGGS No. 1

Break each egg carefully in a dish of boiling water, into which a teaspoonful of vinegar has been stirred, remove in a draining spoon and season. Serve on buttered toast. Dried sliced bread dipped in milk and quickly removed and fried in butter, with a poached egg served on each slice, is nice.

Chopped olives mixed with one beaten egg, a little water, pepper and salt, fried brown, is a nice accompaniment to poached eggs.

POACHED EGGS No. 2

Use boiling milk instead of water and proceed as in Poached Eggs No. 1.

RAW EGGS

For one who enjoys it, an egg broken carefully into a

glass, seasoned with salt, a few drops of lemon juice, vinegar or a little wine, and swallowed whole, is delicious.

Or, to a well beaten egg, fill the glass with cream or milk, a tablespoonful of sugar, and a sprinkle of nutmeg.

SCRAMBLED EGGS

Beat, add one tablespoonful milk, a little salt and pepper. Pour into a hot buttered frying pan and stir constantly, adding a bit of butter. Serve as desired.

For a change, add a few drops of lemon juice when scrambling eggs.

CHEESE DISHES

BAKED CHEESE No. 1

1 cupful grated cheese	1 egg
1 cupful bread crumbs	$\frac{1}{2}$ teaspoonful salt
$1\frac{1}{2}$ cupfuls milk	$\frac{1}{4}$ teaspoonful pepper

Mix all together, bake about thirty minutes, and serve immediately.

BAKED CHEESE No. 2

grated cheese	pepper
eggs	salt
bread crumbs	butter

Butter a deep pie plate, cover the bottom with a layer of cheese, then break over the cheese as many eggs as desired, sprinkle with pepper and salt, add another layer of cheese, then a layer of bread crumbs, and scatter over the top small pieces of butter. Bake fifteen to twenty minutes.

To keep cut cheese from moulding, wrap in a cloth wrung out of vinegar.

CHEESE BALLS

1 cupful flour	1 egg
$\frac{1}{2}$ cupful butter	pinch of salt
$\frac{1}{4}$ cupful grated cheese	dash of cayenne pepper

Thoroughly mix flour and softened butter, add cheese and beaten egg, salt and pepper, roll to one-half inch in

thickness, cut with a small cutter and bake, or dip in a beaten egg with bread crumbs and fry in cooking oil.

Serve on lettuce leaves with a dressing made of equal parts olive oil and vinegar.

CREAM CHEESE

Use grated cheese (grate it by putting through the food chopper), season with salt and a dash of cayenne pepper, and moisten with sweet or sour cream. After standing a day or two, mould the mixture into balls and serve like cream cheese.

DUTCH OR COTTAGE CHEESE

Scald sour or buttermilk; as soon as the whey separates, pour it off, and let the curd drain in a strainer. When quite dry, add a little salt and enough sweet cream or milk to produce the right consistency to mould into balls. Cottage cheese may be moulded into various shapes, rolled in chopped parsley and used to decorate various salads.

CHEESE CUSTARD

$\frac{3}{4}$ cupful grated cheese	4 eggs
$\frac{3}{4}$ cupful milk	pinch of salt
	dash of pepper

Cook all together in a double boiler till like smooth custard, then pour into small buttered cups and bake ten minutes in a slow oven.

CHEESE DREAMS

2 eggs	1 cupful milk
1½ tablespoonfuls flour	buttered sliced bread
cheese	pinch of salt

Cut bread very thin, butter, and lay in slices of cheese or sprinkle in grated cheese thickly, like sandwiches. Smooth flour in with beaten eggs, stir in milk and salt, dip sandwiches in and fry brown in a buttered pan.

CHEESE PUDDING No. 1

1 cupful grated cheese	1 dessertspoonful butter
1 cupful boiling milk	1 teaspoonful flour
2 eggs	1 teaspoonful salt
1 tablespoonful bread crumbs	dash of pepper

Mix in a bowl, cheese, flour, salt, pepper and crumbs, add the boiling milk, softened butter, yolks and stiffly beaten whites. Stir thoroughly, bake in a buttered dish twenty minutes, and serve hot.

CHEESE PUDDING No. 2

½ cupful bread crumbs	3 eggs
1½ cupfuls milk	½ teaspoonful mustard
2 cupfuls grated cheese	1 tablespoonful butter
1 cupful whipped cream	pinch of salt
	dash of pepper

Mix together crumbs, salt, pepper, mustard and milk, put in double boiler, removing when hot to add cheese and beaten yolks. When cool, add stiffly beaten whites and cream. Fill baking cups half full, set in a pan of hot water, and bake fifteen or twenty minutes in a quick oven.

CHEESE STRAWS No. 1

2½ cupfuls grated cheese	flour
½ cupful butter	pinch of salt
	dash cayenne pepper

Mix cheese and softened butter thoroughly, add salt and pepper and sufficient flour to roll the dough very thin. Put in a buttered pan, draw a knife across the dough in sections one-half inch in width, and bake in quick oven.

CHEESE STRAWS No. 2

½ cupful flour	1 egg
¼ cupful butter	½ teaspoonful baking powder
½ cupful grated cheese	½ teaspoonful salt
	dash cayenne pepper

Mix part of flour, beaten egg and softened butter, add cheese, salt and pepper, and remainder of flour with baking powder sifted in. Roll thin, place in pan and mark into straws with a sharp knife. Bake quickly.

MACARONI AND CHEESE No. 1

½ cupful macaroni	2 cupfuls grated cheese
1 chopped onion	2 tablespoonfuls olive oil
2 cupfuls strained tomatoes	½ teaspoonful salt
	½ cupful milk

Break the macaroni into inch pieces, boil thirty minutes and pour off water. Put olive oil in a stew pan, add onion and shake over fire till onion is soft. Add macaroni and tomatoes, heat thoroughly, stir in the other ingredients, cook for about ten minutes and serve hot.

Two cupfuls tomatoes are generally in one ordinary can of tomatoes. This serves ten people.

MACARONI AND CHEESE No. 2

$\frac{3}{4}$ cupful macaroni	1 tablespoonful corn starch
1 cupful grated cheese	a little salt
1 cupful milk	

Prepare the macaroni as per directions in Macaroni and Cheese No. 1. After taking macaroni from the boiling water, butter a baking dish, put in part of the macaroni and cover it with milk and the corn starch smoothed in. Then sprinkle with half of the cheese, then the macaroni, then another layer of cheese, a little salt, and put in the oven to bake for about twenty minutes.

WELSH RAREBIT No. 1

4 cupfuls grated cheese	1 teaspoonful dry mustard
$\frac{3}{4}$ cupful ale	1 teaspoonful Worcestershire sauce
yolk of 1 egg	pinch of salt
dash of pepper	
1 teaspoonful butter	

Melt butter in stew pan, add cheese, and gradually the ale, stirring constantly. Break egg and stir in mustard and sauce, pepper and salt. Stir all together and cook for a few minutes, then pour over toasted bread.

If the mixture becomes stringy or curdled, add a pinch of soda to make it creamy.

WELSH RAREBIT No. 2

4 cupfuls grated cheese	dash cayenne pepper
$\frac{1}{4}$ cupful milk	$\frac{1}{2}$ teaspoonful dry mustard
1 egg	1 tablespoonful butter
pinch of salt	

Melt butter in cooking dish, add cheese, then beaten egg and other ingredients, stirring constantly. Pour over toasted buttered bread. Serves five people.

SANDWICHES

ABOUT SANDWICHES

Bake bread in baking-powder cans. Butter cans and fill one-third full when dough is to be baked with the covers on (which makes a tender crust), and one-half full when it is to be baked without covers.

When necessary to make sandwiches some time in advance of their being eaten, wrap them in a cloth wrung out of hot water and put in a cool place.

Do not use bread any less than a day old.

HERB SANDWICHES

Mix chopped lettuce, pepper grass, watercress and peppermint with mayonnaise dressing.

VEGETABLE SANDWICHES

Cold boiled oyster plant, beets and cauliflower with any preferred dressing.

SANDWICH FILLING COMBINATIONS

Cream cheese and dates.

Apples and onions.

Two parts nuts, one part preserved ginger, moistened with thick cream.

Olives and walnuts moistened with Mayonnaise Dressing.
Sweetened mashed bananas.

Jam or marmalade covered with cream cheese.

For a sweet sandwich, chopped figs and dates, with a few drops of lemon juice.

Many people like cayenne pepper sprinkled on bread and butter sandwiches for evening refreshment

Chopped cold boiled eggs and lettuce with French Dressing.

Finely chopped peanuts and Mayonnaise.

Chopped nuts, cream cheese, olive oil and lemon juice.

Chopped mint leaves with French Dressing.

Chopped onions and Mayonnaise.

Lettuce leaves spread with Mayonnaise, sprinkled with grated cheese and nuts.

SOUPS

If soup is too salty, add a few slices of raw potato and cook a few minutes longer for the potato to absorb the salt.

If soup appears lacking in strength, stir in a little grated cheese.

NUT STOCK FOR SOUPS

Put two cupfuls of mixed chopped nuts in a stew pan with one quart of water and let them stew slowly for two hours, then strain and remove the water for stock.

The nuts may be used in soups, cakes, or any preferred way.

SOUP BASIS

Water drained from boiled rice and from all vegetables, is used as a basis or "stock" for soups.

CROUTONS

Cut rather dry bread into one-half inch slices, and cut them into small pieces. Put in a pan in the oven to brown. Place half a dozen or more pieces on each plate of soup just before serving.

CREAM OF ASPARAGUS SOUP

1 bunch of asparagus	$\frac{1}{4}$ teaspoonful salt
2 cupfuls milk	1 tablespoonful flour
$\frac{1}{4}$ cupful cream	1 tablespoonful butter
dash of pepper	

Wash asparagus and cut off the tips. Put the stalks in cold water and boil till tender. Put them through a colander, then put back in the water they boiled in. Heat milk to the boiling point and stir in the butter and flour smoothed together. Boil ten minutes, pour into the asparagus, season, add cream and the asparagus tips which have been boiled by themselves in cold water till tender.

A spoonful of whipped cream is nice on almost any soup, added just before serving.

BEAN SOUP

Take as many stewed or baked beans as desired, put through a colander, add as much water as wished and boil about ten minutes. Add butter size of an egg to a small kettle of soup, season with salt and pepper. Make the soup as thick as desired and just before taking from the fire, stir in about a cupful of milk. A few sprigs of parsley on each plate of soup is pleasing.

CREAM OF PEA SOUP

1 quart shelled peas	dash of pepper
1 quart milk	3 tablespoonfuls butter
1 onion	1 tablespoonful olive oil
1 cupful cream	2 tablespoonfuls flour
$\frac{1}{2}$ teaspoonful salt	

Put peas and onion in cold water to cover them, and boil

fifteen minutes. Heat the milk in double boiler. Smooth butter and flour together and gradually pour the hot milk on the mixture, pour it all in double boiler and heat. Take the onion from the peas and run them through a strainer, add them to the milk mixture, add salt, pepper, oil and cream, and keep at boiling point ten minutes.

PLAIN POTATO SOUP

Peel, and cut in very thin small pieces three medium size potatoes. Put one-fourth cupful of butter in a soup kettle and let it melt and brown, but not burn. Turn the potatoes on the butter and stir till most of the butter is absorbed, for about fifteen minutes, being careful not to let the mixture burn. Add one cupful of cold water and let the potatoes come to boiling point and boil five minutes. Then add, gradually, one cupful of milk and as soon as it reaches the boiling point, add one tablespoonful of flour smoothed in three-fourths of a cup of milk, one teaspoonful of salt and a pinch of pepper. Remove from fire and serve.

QUICK SOUP

1 quart can tomatoes	$\frac{1}{4}$ cupful flour
1 slice of onion	2 tablespoonfuls butter
2 cupfuls water	1 teaspoonful salt
	a blade of mace

Put tomatoes, water, salt, onion and mace to boiling point, and add flour and butter smoothed together. Stir constantly till the mixture boils, run through a sieve, heat and serve with croutons.

SALSIFY SOUP

Salsify is the vegetable oyster. Scrape the salsify, cut in small pieces to fill a quart measure, put immediately into cold water. Cook till tender, being careful not to burn it, put through a colander, add one quart milk, butter size of egg and one-half teaspoonful salt. Let come to a boil and remove from fire.

TOMATO SOUP

1 quart cut tomatoes	1 cucumber
2 cupfuls water	$\frac{1}{8}$ teaspoonful cloves
1 slice of onion	1 dessertspoonful sugar
	part of a bay leaf

Wash, peel, and cut the tomato and cucumber in small pieces to make one quart. Boil with the other ingredients for twenty minutes, put through a strainer. Prepare

2 tablespoonfuls butter	1 teaspoonful salt
3 tablespoonfuls flour	$\frac{1}{4}$ teaspoonful soda

Warm the butter and smooth in the flour, add salt and soda dissolved in a little hot water, stirring constantly, add gradually the hot soup, let come to a boil, and remove from fire.

VEGETABLE SOUP

2 potatoes	1 turnip
2 quarts water	$\frac{1}{4}$ cupful rice
1 cupful tomato	1 teaspoonful salt
1 carrot	dash of pepper
1 onion	2 tablespoonfuls olive oil

Peel potatoes, turnip and onion, scrape the carrot, slice

each very thinly, put into the cold water and boil one hour. Pour boiling water over the rice in double boiler, cook till partly done, then add to the vegetables that have been cooked one hour, and put in the other ingredients and cook one more hour.

CORN CHOWDER

4 cupfuls chopped corn	2 tablespoonfuls olive oil
4 cupfuls sliced potatoes	½ cupful flour
2 chopped onions	2 cupfuls hot milk
	salt

Cut the kernels from about a dozen ears of corn and put through the food chopper. Slice the potatoes very thinly. Put the oil in the kettle, and stir the onions in it for about five minutes, then put in a layer of corn, then potatoes, sprinkling each layer with salt and flour, adding the layers till vegetables are all used. Then just cover with boiling water and let cook for thirty minutes, turn in the hot milk and serve hot.

NUT CHOWDER

4 potatoes	2 cupfuls chopped nuts
2 turnips	1 quart water
1 onion	1 tablespoonful olive oil
2 cupfuls milk	a little thyme and sweet mar-
2 tablespoonfuls flour	joram
2 tablespoonfuls peanut butter	1 teaspoonful salt

Put the nuts with the water and stew slowly for two hours, then strain. Peel and cut in thin slices potatoes, turnips and onions. Put the oil in a soup kettle, then add

a layer of potatoes, one of the turnips and onions, sprinkle in a little thyme, sweet marjoram and salt, and then add a layer of nuts, then potatoes, turnips, etc., till the ingredients are all used, and finally pour on the boiling hot water strained from the nuts. Cook about twenty minutes, and stir in the flour which has been gradually smoothed into the milk, and the peanut butter. Serve hot. Makes four plates.

VEGETABLES

BAKED ASPARAGUS

1 cupful asparagus	1 teaspoonful chopped parsley
1 cupful milk	2 tablespoonfuls butter
3 eggs	2 tablespoonfuls flour
	$\frac{1}{2}$ teaspoonful salt

Cook the asparagus and parsley together in a stew pan, same as Boiled Asparagus. When tender, remove from fire and stir in the well beaten eggs. Smooth the flour in part gradually adding all of the milk, and pour over asparagus in stew pan over fire, add butter and salt and when well mixed, but not boiling, turn into a buttered baking mould, set the mould in a pan of hot water and bake until firm. Serve with melted butter.

BOILED ASPARAGUS

Cut off the tough ends of the stalks, scrape the stem and leave the asparagus in cold salt water thirty minutes. Tie in a bunch, put upright in a kettle holding enough water to reach to the tips. Cook till the stalks are tender, and the tips will be done just right. Serve with butter, pepper and salt, or on toasted bread, or with a cupful of hot cream or milk poured over it.

BAKED BEANS

$1\frac{1}{2}$ cupfuls beans	pinch of soda
$\frac{1}{4}$ cupful butter	1 tablespoonful molasses
$\frac{1}{2}$ cupful chopped nuts	1 teaspoonful salt
	dash of cayenne pepper

Soak the beans in cold water over night. In the morning,

drain off the water, put into cold water, let boil fifteen minutes, drain off, put again into cold water and boil second fifteen minutes, and repeat a third time. Be sure the beans are put in very cold water each time. After the third boiling, pour off the water, cover with cold water, stir in the other ingredients and boil ten minutes. Then pour into a bean pot and bake all day, adding boiling water if the water bakes out. Leave off the cover ten minutes before finishing the baking.

They may be baked at two different times, if the oven is being used two successive half days.

A chopped onion is good added to the beans.

A cupful of cream stirred in during the last hour of baking is a delicious addition.

Peanuts are good nut to use with beans.

A half teaspoonful of mustard and a half cupful of butter instead of a fourth cupful, omitting the nuts, but using the other ingredients, makes a nice dish.

In winter, set the beanpot on the ledge or shelf inside your furnace door. In the summer, if possible, bake in a fireless cooker, leaving in four hours. Re-heating for ten minutes and putting in the cooker for another four hours. Serve with Boston Brown Bread.

Most people enjoy catsup on beans.

BEAN CROQUETTES

2 cupfuls baked beans	bread crumbs
egg	2 tablespoonfuls catsup
a good dash of red pepper	

Put the beans through a colander, work in the other in-

redients, shape into small croquettes, roll in crumbs, dip in the beaten egg, roll again in crumbs and fry in deep cooking oil.

BEAN HASH

Put two cupfuls baked beans through a colander, add four cupfuls chopped cooked potatoes, mix, put in a frying pan with a little water and butter size of an egg, season with pepper and salt, stir and heat till of the desired consistency.

BAKED LIMA BEANS

Soak one cupful dried lima beans over night. Next morning, drain and cover with boiling water. Let them cool, drain, cover the second time with boiling water, cool and repeat for the third time. Slip off the loosened skins, put the beans in a baking dish, cover with hot milk, sprinkle with salt and pepper, cover and bake for two hours. Remove the cover after about one hour's baking, add two tablespoonfuls of butter in small pieces, scatter over the top of the beans, and complete baking with the cover off.

FRESH LIMA BEANS

Shell and put in boiling water and boil till tender. Drain off the water, add one-fourth cupful butter to an ordinary kettle of beans, season with salt and pepper, and serve hot.

STEWED BEANS

Prepare as for Baked Beans; after the third boiling, put again in cold water and stew till tender.

Beans continue to improve by warming over. Put them in a buttered frying pan, with a little water, cover a few minutes, stir to prevent sticking and as soon as heated, remove from fire.

Sliced raw onions are fine with beans.

SUMMER BEANS

Wash, cut in small pieces, cover with boiling water and cook till tender. Drain off water and season with butter, pepper and salt.

BAKED BEETS

Scrub thoroughly after green tops are removed, and place in oven to bake till tender.

BOILED BEETS

Scrub and wash the beets after green tops are removed, place in cold water, let boil till tender, remove from fire, drain, immerse quickly in cold water to make skins peel easily. Peel and serve with butter, pepper and salt.

BEET HASH

Use boiled beets and boiled potatoes in the proportion of two cupfuls chopped potatoes to one of beets. Mix, and put in a buttered frying pan with a little water. Add butter size of a walnut to each cupful of the vegetables, season with pepper and salt, and stir and cook till not too moist.

BRUSSELS SPROUTS

Pick off the old leaves and wash the sprouts. Put a pinch of soda in a little boiling water in a kettle, turn in the sprouts, adding boiling water to cover. Boil until tender, drain, add butter, and season with pepper and salt.

BAKED CABBAGE

1 medium sized cabbage	1 small chopped onion
½ cupful chopped English wal- nuts	½ cupful boiled rice a little sage
salt and pepper	

Hollow out the cabbage, and fill with the dressing well stirred together. Place in a bag tied at the top and boil about one hour. When done, remove from bag, add a few small pieces of butter on top, and serve hot. Egg plant may be cooked as above.

BOILED CABBAGE

Remove the outer leaves till those exposed are clean and fresh. Wash, cut in pieces and put in cold water in a kettle with a little salt. Boil about thirty minutes, drain and serve with this—

CREAM SAUCE FOR VEGETABLES

½ cupful milk	1 dessertspoonful flour
2 tablespoonfuls made mustard	1 dessertspoonful melted but- ter
2 tablespoonfuls warm vinegar	

Smooth the flour into just water enough for it to be pasty, add a little of the milk, heat the remainder milk in a

double boiler and add flour mixture, stirring constantly. When very hot, **not** boiling, add the other ingredients, heat for a few moments and remove from fire.

Always soak cabbage in salty water a half hour before cooking.

Place a piece of bread in the kettle with boiling cabbage to do away with the odor.

CARROTS

Always soak carrots in cold water three or four hours before using. And always cut them in slices when they are to be served in creams, because the outer part is richer in flavor than the center.

BOILED CARROTS

Wash, scrape and put into cold water and boil till tender. Drain off the water, and serve whole with butter, pepper and salt.

CARROTS WITH DRESSING

3 cupfuls sliced carrots	2 tablespoonfuls butter
1 cupful milk	1 dessertspoonful flour
dash of pepper	$\frac{1}{2}$ teaspoonful salt

Wash, scrape and cut the carrots into thin slices. Cover with boiling water in a stew pan and cook till tender. Drain off the water and return to fire, adding the butter and seasoning. Smooth the flour into a little milk gradually adding all of it, and stir it into the carrots, letting all come to boiling heat, then remove from fire.

CAULIFLOWER

Always soak cauliflower in cold water one hour before boiling in salted water about thirty minutes. Place it head down in the kettle, and be sure it is all covered with water.

CELERY

Wash the stalks after breaking them apart, leave part of the green tops on, put in cold water for an hour, and dry quickly on a soft towel before serving.

CORN

Do not use salted water in which to boil corn, as the salt toughens it.

BOILED CORN

Husk the corn, cut off any brown ends or spots, put in cold water, and boil for ten or fifteen minutes.

Re-wrap the ears in the inner husk, tie around with twine and boil.

CORN IN MILK

With a sharp knife, cut the kernels from boiled corn, place in a stew pan, cover with milk, add butter size of an egg, pepper and salt, heat to boiling point, and serve.

CORN IN TOMATOES

Wash, peel and scoop out the centers of firm tomatoes, turn down and drain for a few minutes, then fill with a

mixture of uncooked sweet corn kernels cut from the ear, a few chopped mushrooms, one-half teaspoonful of butter, and pepper and salt for each tomato. Pack closely in a buttered pan and bake for about thirty minutes.

FRIED CORN CAKES

2 cupfuls milk	2 teaspoonfuls baking powder
1 cupful canned or fresh corn	pinch of salt
2 eggs	flour

Add the beaten yolks to the milk, salt and corn. Stir in a cupful of flour containing the baking powder, then a little more flour to make a stiff batter, and stir in very lightly the stiffly beaten whites. If more flour is needed, stir it in carefully. Fry on a hot buttered griddle and serve with syrup or molasses.

CUCUMBERS

Wash, peel and slice cucumbers, soak in cold salt water one hour, drain, put on a cloth to dry, and serve cold.

EGG PLANT

Wash, peel and cut into slices about three-fourths of an inch in thickness. Soak in salted water for an hour. Put a heavy earthen dish on the slices to keep them under water. Remove from the salt water, dip in egg, then in flour and fry slowly in a buttered frying pan. Use butter enough to prevent the slices sticking. Cover part of the time. Turn them to brown on the other side, using a pancake turner. Serve hot. Egg plant may also be baked like cabbage.

GREEN THINGS

Save leaves of celery, parsley and other herbs, and dry in the warming oven. When thoroughly dry, pack away in glass jars to have ready for flavoring soups and vegetables.

A pinch of soda in the water in which green vegetables are boiled, is a help to keeping color.

When root vegetables have withered, to revive them, slice off the ends, then put the vegetables in cold water, leaving them for several hours.

If a small piece of charcoal is placed in the vegetable kettle, disagreeable odors will be removed, and vegetables not injured.

SPINACH GREENS

Wash spinach very carefully in at least three waters to remove all dirt. Cook in boiling water till tender, drain and season with butter, pepper and salt.

A little cream may be heated and poured over it.

WATER CRESS GREENS

Wash, leave out the large stems, and put the other pieces in a kettle of boiling water to cook thirty minutes. Drain well, and season with butter, pepper and salt.

LENTILS

Soak dried lentils in water over night, drain and put in a kettle with plenty of cold water and cook till tender. Drain, add butter, and season with pepper and salt.

MACARONI AND CORN

$\frac{3}{4}$ cupful macaroni	$\frac{1}{2}$ teaspoonful salt
$1\frac{1}{4}$ cupful corn	1 cupful milk
2 tablespoonfuls corn starch	

Break macaroni into inch pieces, boil thirty minutes, drain and put one-half of it in a buttered baking pan about the size of a bread pan. Cover with milk, put one-half the corn over it, add the remainder of the macaroni, then the last of the corn. Scatter a few bits of butter over the top, sprinkle with salt and bake.

Cooked sweet corn cut from the ears may be used, or canned corn.

MACARONI AND RICE

Cook like Macaroni and Corn.

MACARONI WITH CREAM SAUCE

$\frac{3}{4}$ cupful macaroni	2 tablespoonfuls flour
1 cupful milk	$\frac{1}{4}$ teaspoonful salt
2 tablespoonfuls butter	

Break macaroni into inch pieces, put in boiling water to cover, boil thirty minutes and drain. Then cover it with cold water and put on the fire to boil fifteen minutes. Smooth the flour into a little milk gradually using all of it, add butter and salt, and stir into the macaroni, removing from fire as soon as mixture thickens.

NUT RECIPES

TO FRESHEN STALE NUTS

Remove shells and soak over night in equal parts of water and milk, then dry in the oven, being careful not to burn.

TO BLANCH NUTS

Remove shells and pour boiling water over the nut meats. Allow them to soak a few minutes, then rub a few of them in a coarse crash towel and if the skins do not loosen readily, let them soak till they do.

TO CRACK NUTS WHOLE

Pour boiling water over nuts, boil for ten or fifteen minutes, remove from fire, let cool, and crack.

SALTED ALMONDS

Blanch the nuts, dry them in a towel, place them in a shallow pan and pour over them a teaspoonful of olive oil, stir them about, sprinkle with fine salt and put them in the oven to become light brown.

BOILED CHESTNUTS

Put in boiling water and cook till mealy. Serve in individual saucers, the nuts to be opened with sharp knives. The nuts may be sprinkled with salt.

MASHED CHESTNUTS

Cut a slit in the shell of each nut and leave them in boiling water till the shells are easily removed. Put the meats in boiling water and cook till soft. Drain off the water, put the nuts through a potato masher, return to the kettle and stir in a little butter and salt. Serve hot like mashed potatoes.

NUT HASH

Take two parts chopped cold boiled potatoes and one part chopped nut roast. Mix well, put in a frying pan with small piece of butter and a little water. Cover for a few minutes, then remove cover, sprinkle with pepper and salt, stir till of the desired consistency, and serve hot. Chopped nuts may be added, if desired. Serve with sliced raw onions, or catsup.

NUT ROAST No. 1

1 cupful bread crumbs	dash of pepper
1 cupful chopped nuts	2 hard boiled eggs
1 cupful boiled rice	2 raw eggs
$\frac{3}{4}$ cupful milk	1 teaspoonful sage
	1 teaspoonful salt

Soak crumbs in milk for about one hour, stir in the beaten eggs, and seasoning, then add the chopped hard boiled eggs, nuts and rice. Press into a pan to shape, then turn into a buttered baking tin and bake from forty-five to sixty minutes.

STEAMED NUT ROAST No. 2

- | | |
|------------------------|-------------------------------------|
| 2 cupfuls bread crumbs | 1 teaspoonful salt |
| 1½ cupfuls milk | dash of pepper |
| 2 cupfuls chopped nuts | 1 teaspoonful chopped onion or sage |

Soak crumbs in milk for one hour, add the other ingredients and mix thoroughly. Press into buttered baking powder cans, filling two-thirds full, steam three hours, remove covers, and serve hot, or let stand till cold, slice, dip in egg, then in bread crumbs, then again in egg and fry in a buttered frying pan. Serve with catsup.

NUT ROAST No. 3

- | | |
|-------------------------|-----------------------------|
| 1½ cupfuls bread crumbs | 1 teaspoonful powdered sage |
| 1 cupful milk | ½ teaspoonful salt |
| 1¼ cupfuls chopped nuts | 2 eggs |

Soak crumbs in milk, stir in nuts, beaten eggs and seasoning. Press the mixture into a pan to mould it into the desired shape, then turn it into a buttered baking pan and bake from forty-five to sixty minutes.

This roast is good served with sage cheese. Makes a small loaf.

NUT SCRAPPLE

- | | |
|-------------------------|-------------------------|
| 2 cupfuls corn meal | 5 cupfuls boiling water |
| 1 cupful hominy | 1 teaspoonful salt |
| 2¼ cupfuls chopped nuts | |

Moisten the meal and hominy in cold water, then stir in gradually the boiling water, and cook in a double boiler till like mush. Then stir in the nuts and pour into a but-

tered baking tin. Set aside to cool. When cold, slice and fry in butter. Serve on a platter with green garnishings for a dinner dish.

ALMOND NUT FORCEMEAT

2-3 cupful chopped almonds	$\frac{1}{2}$ cupful cream
3 cupfuls bread crumbs	3 eggs
$\frac{1}{4}$ cupful melted butter	2 tablespoonfuls olive oil
a dash of nutmeg	

Add cream to beaten yolks. Blanch and chop the almonds to fill two-thirds of a cup and mix with the white of one egg. Stir crumbs and melted butter in a mixing bowl, add oil, then nuts, then the cream and yolk mixture, nutmeg, and finally the stiffly beaten whites. Press into a mould and bake carefully, or form into small balls and fry five minutes, and serve around a roast.

PEANUT BUTTER

Shell peanuts and remove inner skins. Put them through the finest chopper several times, and mix with olive oil till like a very thick cream, and keep in a covered glass jar.

ONIONS

BAKED ONIONS

1 cupful hot milk	3 eggs
2-3 cupful cold milk	$\frac{1}{2}$ teaspoonful salt
1 cupful cold boiled onions	1 tablespoonful butter
1 cupful bread crumbs	dash of pepper

Soak bread crumbs in cold milk one hour, then add the hot milk with butter melted in, beaten yolks, salt, pepper and onions. Mix thoroughly, then stir in very lightly the stiffly beaten whites, turn into a buttered baking dish and bake forty-five minutes. Serve hot.

To remove the smell on the hands after peeling onions, hold the hands immediately under cold running water. Hold the paring knife there too.

BOILED ONIONS

Wash, remove outer skin, and put into cold salted water to boil till tender. When done, drain off the water, cut into pieces in the kettle with a spoon, add butter, salt and pepper.

Or leave them whole, making a cream dressing like that for new potatoes.

FRIED ONIONS

Wash, peel and slice the onions very thin, and put them into a hot frying pan containing butter. Stir them enough to keep from burning, and cook till browned. Lift from

the pan with a skimmer to remove the melted butter, and season with salt and pepper.

RAW ONIONS

Wash, remove the outer skin and slice. Season with salt, pepper, and vinegar, if desired.

They may also be served with French dressing, and are fine with sliced cucumbers and tomatoes.

POTATOES

BAKED POTATOES

Wash them, wipe dry, and rub over with a little oil or butter. They will bake beautifully.

Potatoes may be first peeled, then baked in a hot oven.

To bake them quickly, boil in salted water ten minutes, then bake.

Or place them close together in the oven and cover with a pie plate.

If potatoes are immersed in hot water before boiling, they may be easily peeled.

To prevent discoloration, peel them and let stand an hour in cold water, before boiling.

A spray of mint in the water potatoes boil in, gives a nice flavor.

BOILED POTATOES

Wash, peel or not, put in cold water with a little salt, and boil till tender.

NEW POTATOES

New potatoes must be washed and scraped (not **peeled**), and put to cook in **boiling** salted water. When tender, drain off the water, add butter (size of an egg to a small kettle full), a cupful of cream into which is smoothed a teaspoonful of flour (or a cupful of milk with one and

one-half teaspoonfuls of flour), and a little pepper. Let come to a nice boil and serve.

Instead of scraping new potatoes, let them boil a while till the skins are ready to peel off, peel them and put in the oven to bake.

BOILED SWEET POTATOES

Wash the potatoes, cut out any bad spots, cover with cold water in a kettle to boil about thirty minutes. Drain off the water, scrape the peel off, putting each potato immediately back in the covered kettle to keep hot till all are peeled.

To be eaten with butter and salt, or mashed on the individual plates and eaten with plenty of cream or milk, with a spoon.

POTATOES AND CHEESE

Stew sliced potatoes till well done. Drain the water off and turn potatoes into a sauce pan and add chopped cheese. Stir constantly till cheese is melted, and the mixture is like creamed potatoes. Sprinkle with salt and pepper.

FRIED POTATOES No. 1

6 large potatoes	parsley
1 cupful flour	1 teaspoonful baking powder
milk	1 teaspoonful salt
	cooking oil

Wash and peel potatoes and slice very thinly. Make a paste by mixing baking powder and flour, adding milk

enough to make it smooth, salt, and stir in the sliced potato. Fry in deep cooking oil, drain on clean brown paper and sprinkle with parsley.

FRIED POTATOES No. 2

Slice cold boiled peeled potatoes, heat a teaspoonful of butter in a frying pan, place potatoes in pan, sprinkle with salt and pepper, and cover. Cook a few minutes, remove cover, add a little more butter, turn them to brown on other side, cover for a minute or so, till done.

LYONNAISE POTATOES

1½ tablespoonfuls butter	2 cupfuls cold boiled sliced potatoes
1 tablespoonful chopped onion	
3 tablespoonfuls melted butter	¼ teaspoonful salt
½ tablespoonful chopped parsley	dash of pepper

Cook one and one-half tablespoonfuls butter and the onion for five minutes. Cook the melted butter, potatoes, pepper and salt, until the potatoes have absorbed the butter, then add the onion mixture, stir well and add parsley.

MASHED POTATOES

Boil peeled potatoes; when done, drain off water, add butter size of an egg, pepper, mash with a potato masher, and add milk enough to make creamy. Or, after water is drained off, put through a perforated potato masher and with a large spoon, beat in butter, pepper and milk. Beat in one or two teaspoonfuls of baking powder when mashing potatoes, to make them light.

STUFFED POTATOES

Bake medium size potatoes about thirty minutes. When done, cut in two and remove the inside from the peel. Put the potato into a heated bowl and mash. Then to each three potatoes, beat this mixture together :

3 tablespoonfuls grated cheese	$\frac{1}{2}$ teaspoonful salt
white of 1 egg	1 teaspoonful butter

Fill the six shells with the mixture, set in a baking dish and bake till brown. By counting the potatoes you can get the exact quantities required for filling.

PROTOSE, PARSNIPS, ETC.

BAKED PROTOSE

Slices of protose may be placed in a buttered baking tin, sprinkled with chopped onions, pepper and salt, and baked for about twenty minutes.

FRIED PROTOSE

Cut protose in slices three-fourths of an inch in thickness, dip in egg, then fry in a buttered frying pan. When brown on one side, turn them over with a pancake turner, fry on the other side and sprinkle with salt and pepper. Serve with green onions or catsup.

PROTOSE HASH

Same directions as for Nut Hash.

BAKED PARSNIPS

Clean with a vegetable brush and proceed same as in baking potatoes.

BOILED PARSNIPS

Boil same as potatoes, pour melted butter, and season with salt and pepper.

FRIED PARSNIPS

Cut boiled parsnips in slices, fry in butter and season.

PARSNIP CAKES

Mash boiled parsnips through a colander and to each cupful, add the beaten yolk of an egg, a little salt and pepper, shape into little cakes and fry in butter.

PARSNIP CROQUETTES

Cut boiled parsnips into short pieces, dip in beaten egg, then in bread crumbs, dip again in the egg and fry in deep cooking oil.

GREEN PEAS

Shell, cover with boiling water in a stew pan. Cook slowly till tender, drain, add butter size of egg, one-half teaspoonful salt and dash of pepper. Pour into a hot dish and serve in small dishes.

Or add a cupful of milk, allowing it to become hot when added with the butter.

A leaf of spinach may be added to the water in which peas are boiled to help them to retain a good green color.

A teaspoonful of sugar may be added to peas while boiling.

A sprig of mint in the boiling peas adds a nice flavor.

Peas may be cooked by washing the pods and boiling them whole. When done, the pods will burst open and the peas will go to the bottom.

STUFFED GREEN PEPPERS

Cut out stems and seeds, pour boiling water over them, let

stand a few minutes and drain. Fill with equal parts cooked rice and tomatoes, or with bread crumbs soaked in cold milk, and chopped nuts. Season with salt. Stand on the small ends close together in a baking pan containing a little water, and bake.

BOILED RICE

Wash two cupfuls rice, put in a double boiler and cover with four cupfuls of boiling water. Do not stir, but let cook till each kernel stands separately. Then stir in one-half teaspoonful salt, and serve hot or cold.

If desired for a pudding, add raisins, two beaten eggs and put in a baking dish and bake.

Or it may be added, part or in whole, to flour enough to thicken like stiff dough, dipped in egg, then in bread crumbs, again in egg and fried in a buttered frying pan.

Rice may also be cooked in milk.

Rice may be served with fruits, sugar and cream, or in any preferred style.

RICE TOMATOES

Stir one-half cupful cooked rice into two cupfuls stewed tomatoes, stew for ten minutes, add a teaspoonful of butter, and season with pepper and salt.

A teaspoonful of sugar may be added, if desired.

BAKED SQUASH

Clean the outside of a winter squash, cut in two, remove seeds, sprinkle salt inside and fasten the halves together

with long metal skewers. Then place in a pan in the oven and bake. Serve whole on a platter, the host opening the squash and scooping out the portions with a large spoon.

FRIED SQUASH

Take boiled squash after it is mashed and seasoned; chop an onion and brown in butter in a frying pan, stir in the squash and fry, being careful not to burn.

SUMMER SQUASH

Wash, peel, cut in small pieces and remove seeds, put in cold water and boil. Drain off water, mash and season with pepper, salt and butter.

TOMATOES

Plunge tomatoes into boiling water and pour through a drainer instantly, peeling immediately.

FRIED TOMATOES

Peel and cut in thick slices, dip in corn meal or bread crumbs, season and fry in a kettle of cooking oil. Drain on clean brown paper.

FRIED GREEN TOMATOES

Cut in thick slices and soak fifteen minutes in salt water. Drain, sprinkle with sugar, dip in corn meal or flour, season and fry in butter in a frying pan, or in a kettle of cooking oil.

STEWED TOMATOES

Peel, cut in pieces and stew till done. Add butter, salt and pepper, or sugar, for seasoning.

SAUCE FOR FRIED TOMATOES

1 tablespoonful butter	a little mustard
1 tablespoonful hot vinegar	a little salt
1 egg	a little pepper

Melt butter in hot vinegar, stir in the beaten yolk, then the seasoning, the stiffly beaten white, and remove from fire.

STUFFED TOMATOES

6 tomatoes	1 egg
2 cupfuls bread crumbs	a little chopped parsley
1 cupful chopped nuts	$\frac{1}{2}$ teaspoonful salt
a dash of pepper	

Wash, wipe dry, and cut a slice off the stem end of nice, firm tomatoes, remove seeds and pulp, mix the ingredients given, fill in, cover with the piece cut off, and bake in a buttered pan thirty minutes.

STUFFED TOMATO FILLINGS

Equal parts chopped mushrooms and bread crumbs seasoned with chopped onion, parsley, pepper and salt, and olive oil.

Chopped boiled corn, bread crumbs, melted butter and salt. Boiled rice seasoned with salt.

TURNIPS

Wash young turnip greens, and boil in plenty of water for about one hour. Season with pepper and salt. Butter should be added, unless they are to be eaten with vinegar.

Add a little sugar to the water in which turnips are to be boiled.

BOILED TURNIPS

Wash, peel off the thick skin, let stand one hour in cold water, put in fresh water containing a little salt and boil till tender. Drain off the water, mash, add butter size of an egg, and season with salt and pepper.

STUFFED TURNIPS

After boiling till tender, hollow out the center of each, mashing the part taken out, adding butter, pepper and salt, a little milk, one beaten egg, and enough bread crumbs to form a nice dressing. Pour into the turnips, rub a bit of butter over them and brown in a hot oven. Small turnips may be served individually, or large ones dished out by the host.

VEGETABLE CHILI CON-CARNE

1 cupful kidney beans	$\frac{1}{2}$ cupful water
2 dried red chili peppers	2 tablespoonfuls flour
1 cupful stewed tomatoes	1 small chopped onion
$\frac{1}{2}$ cupful peanut oil	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful pecan meats	

Soak beans over night, next morning drain, cover with

cold water, boil ten minutes, drain, cover and boil a second, and a third ten minutes, adding a pinch of soda to the third water, and cook till tender. Remove seeds from the peppers, soak the pods in warm water till soft, then scrape the pods, saving the pulp and throwing away the skins. Put the whole pecan meats in a frying pan with the oil, with flour smoothed in, and cook and stir for five minutes. Then add the chili pulp, chopped onion, tomatoes and salt, and cook slowly for two hours. Add water, if necessary, to make the mixture like a thick sauce. Add beans just before removing from fire. One teaspoonful of chili powder may be substituted for the chili peppers, if desired. The tomatoes may be omitted if desired.

MUSHROOM FORCEMEAT

2-3 cupful chopped mushrooms	a little salt
1/4 cupful butter	a bit of mace
1 cupful bread crumbs	1 tablespoonful olive oil
2 eggs	a dash of cayenne pepper
	a dash of nutmeg
	mushroom gravy

Peel and chop the mushrooms to make two-thirds of a cupful. Cook with the butter, and cool. To the well beaten eggs add oil, bread crumbs and seasoning, the mushroom mixture, and mushroom gravy if needed, to form into small balls. Fry about five minutes and serve around a roast.

GRAVIES

To brown flour for gravy, put it in a pan when baking and brown it in the oven. It may be kept in a jar ready for use.

MILK GRAVY

Use two tablespoonfuls of flour and one teaspoonful of butter for each cupful of milk. Smooth the flour into part of the milk to make a paste. Let part of the milk get to boiling point, dip out a little and stir in with the cold paste, then stir the paste quickly into the hot milk. Add butter, season with salt and remove from fire as soon as the mixture thickens.

SAUCES, RELISHES, ETC.

CUCUMBER RELISH

Peel and slice enough cucumbers to fill a quart fruit jar. Add a sliced onion, season with salt and mix carefully, fill the jars and pour over boiling hot vinegar and seal at once. Keep in a dark cool place.

GREEN RELISH

$\frac{1}{4}$ of a head of cabbage	1 green pepper
3 onions	$\frac{1}{2}$ teaspoonful salt
2 stalks of celery	vinegar to suit

Cut out the core of the cabbage, chop finely with the onions, celery and pepper, add seasoning and stir in as much vinegar as desired.

Two tablespoonfuls butter and the same of flour is the usual quantity to one cupful of liquid in thickening sauce.

HORSERADISH

Mix grated horseradish with lemon juice. Serve with Nut Roast or Baked Beans.

HORSERADISH TASTY RELISH

Mix fresh grated turnips with vinegar, salt and a dash of cayenne pepper. Serve with Nut Roast and Baked Beans.

FRENCH MUSTARD

1 teaspoonful sugar	1 teaspoonful vinegar
1 teaspoonful mustard	$\frac{1}{2}$ teaspoonful flour
	1 egg

Add sugar to the beaten egg, stir in mustard and flour, and beat till creamy, then add vinegar, put over the fire and stir until it thickens, then remove.

TABLE MUSTARD

$\frac{1}{4}$ cupful mustard	1 teaspoonful onion juice
vinegar	1 teaspoonful sugar
olive oil	1 teaspoonful paprika

Add olive oil to mustard till creamy, add onion juice, sugar, paprika, mix well, beat in vinegar to make a smooth paste, bottle, and serve cold with roasts.

EGG SAUCE

yolks 3 hard boiled eggs	1 tablespoonful butter
2 tablespoonfuls lemon juice	1 tablespoonful milk or cream

Mash yolks, mix in butter till creamy, then lemon and milk. Serve with vegetables.

MINT SAUCE

3 tablespoonfuls chopped mint	2 tablespoonfuls powdered sugar
$\frac{1}{3}$ cupful vinegar	

The leaves stripped from six stalks of mint are usually enough for three tablespoonfuls chopped. Mix mint and sugar, adding gradually the vinegar. Serve cold with roasts.

TOMATO SAUCE

3 tomatoes	2 tablespoonfuls chopped pars- ley
1 small onion	pinch of salt
¼ cupful olive oil	dash of red pepper
1 teaspoonful butter	3 tablespoonfuls flour

Put tomatoes through colander, add the other ingredients and boil all together a few minutes. Serve hot with vegetables.

WATERCRESS SAUCE

Chop watercress and onions, simmer in butter till tender, add a little cream, cook a few moments, and serve cold with Nut Roast.

OLIVES

When a bottle is opened and only part of them used, pour about two tablespoonfuls of olive oil over the remaining olives to prevent their becoming soft.

Keep olive oil in the dark to retain its flavor.

RADISHES

Wash, put in cold water, wipe dry, and keep in a cool place till time to serve.

SALAD COMBINATIONS

Lima beans, olives and peppers, all cut finely, with French Dressing.

Chopped celery and mint.

Bananas and chopped peanuts with Mayonnaise. The mixture may be placed in the banana peeling and prettily garnished.

Stoned cherries filled with peanuts, served with Mayonnaise.

Sliced oranges on lettuce with French Dressing.

Apples and celery with Mayonnaise.

Apples and nuts with French Dressing.

Chopped cabbage with slices of hard boiled eggs and Mayonnaise.

A salad may be very lightly sprinkled with very finely chopped green peppers or pistachio nuts.

Chopped raisins, nuts and celery.

Cherries, oranges and bananas with French Dressing.

Watercress served with French Dressing.

Small cabbages may be cut and shaped into very artistic salad cups.

Halves of oranges and grape fruit skins make beautiful salad cups.

Red pepper pods cut in various shapes make a pretty salad garnish.

Always heat crackers to make them crisp when serving with salad.

BOILED SALAD DRESSING No. 1

$\frac{1}{2}$ cupful sweet or sour cream	1 teaspoonful salt
$\frac{1}{4}$ cupful vinegar	1 teaspoonful flour
$\frac{1}{4}$ cupful melted butter	1 teaspoonful mustard
	1 teaspoonful sugar

Smooth mustard in a little water, add flour, then salt, sugar and cream. Add this mixture to the heated vinegar on the range, and stir till it thickens, then remove from fire, add butter and stir till smooth. Serve cold.

If milk is substituted for cream, use a teaspoonful more butter.

BOILED SALAD DRESSING No. 2

2 cupfuls milk	$1\frac{1}{2}$ tablespoonfuls flour
1 cupful vinegar	$1\frac{1}{2}$ tablespoonfuls butter
$\frac{1}{2}$ cupful sugar	$1\frac{1}{2}$ teaspoonfuls mustard
2 eggs	1 teaspoonful salt

Smooth flour in half of milk, putting other half to heat, after which stir butter, flour and milk together. Add the other ingredients, stirring constantly till thickened. May be kept in a cold place for months.

SOUR CREAM SALAD DRESSING

$\frac{1}{2}$ cupful sour cream	1 tablespoonful vinegar
yolk 1 hard boiled egg	1 teaspoonful sugar
pinch of salt	dash of pepper

Cream the yolk, add sour cream, and beat in sugar, salt and pepper.

FRENCH DRESSING No. 1

4 tablespoonfuls lemon juice $\frac{1}{2}$ teaspoonful salt
dash of cayenne pepper

Mix and serve cold.

FRENCH DRESSING No. 2

4 tablespoonfuls olive oil $\frac{3}{4}$ teaspoonful salt
2 tablespoonfuls vinegar $\frac{1}{4}$ teaspoonful pepper

Mix thoroughly.

MAYONNAISE DRESSING

yolks 2 eggs	1 teaspoonful salt
$1\frac{1}{2}$ cupfuls olive oil	1 teaspoonful mustard
2 tablespoonfuls lemon juice	1 teaspoonful powdered sugar
vinegar	dash of cayenne pepper

Mix thoroughly, salt, mustard, sugar, pepper, then add yolks, mix well and add one-half teaspoonful vinegar. To this add one and one-half cupfuls oil, gradually, a few drops at a time, stirring constantly. Have ready two tablespoonfuls each, oil and vinegar, and as the mixture thickens, add this oil and vinegar alternately, stirring constantly.

Always use a very cold dish in mixing Mayonnaise.

One-third cupful of cream stiffly beaten is good added to the Mayonnaise just before serving.

A pleasing change is made by using equal parts of Mayonnaise and Boiled Dressing.

WHITE MAYONNAISE DRESSING

In recipe for Mayonnaise Dressing, substitute cream for oil, lemon juice for vinegar, and whites for yolks.

CHEESE SALAD No. 1

Press grated cheese into small balls, and roll in chopped nuts.

Cut celery in very fine long strips, arrange like a bird nest, and plate two cheese balls within. Serve with French Dressing.

Instead of celery, cabbage stalk may be cut in very fine long strips, sprinkled with celery seed.

CHEESE SALAD No. 2

2 cupfuls whipped cream	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{4}$ cupful grated cheese	dash cayenne pepper
1 tablespoonful gelatin	dash dry mustard

Dissolve gelatin in the least possible warm water, not hot water. When cool, stir in with the other ingredients, mixing very thoroughly. Put in tiny moulds and set on ice. Serve with French Dressing.

CREAM CHEESE SALAD No. 1

Smooth cream cheese and chili sauce together, shape into small balls, and serve on lettuce.

CREAM CHEESE SALAD No. 2

1 cream cheese	milk
1 cupful ripe olives	1 head lettuce
	$\frac{1}{2}$ cupful nuts

Remove stones from and cut olives in small pieces. Smooth cheese to paste by adding a little milk or cream, and shape into small balls. Mix nuts and olives and place among lettuce leaves in center of plates. Put cheese balls around these centers, and serve with French Dressing.

COTTAGE CHEESE SALAD

Press cottage cheese into any preferred shape, surround with leaves or flowers, and cover with a dressing of two-thirds Mayonnaise and one-third whipped cream.

COOKED CABBAGE SALAD

$\frac{1}{2}$ cupful sugar	1 teaspoonful mustard
$\frac{1}{2}$ cupful vinegar	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cupful cream	2 eggs
$\frac{1}{2}$ cupful butter	1 small cabbage

To the beaten eggs add creamed butter and sugar, vinegar, mustard and salt. Mix thoroughly, add cream and let come to a boil, then stir in the finely chopped cabbage, boil about two minutes, and serve hot.

Milk may be substituted for cream by adding a little more butter.

EGG SALAD IN POND LILY STYLE

One hard-boiled egg for each plate. Remove the shell

while hot, commence at the small end and cut nearly to the other end to form six petals. Remove yolks, and set whites in a dish for the ends to curl up. Mash the yolks, adding a little dressing and shape into small mounds in the centers of whites. Serve each egg on the stem of a large nasturtium leaf with Boiled Salad Dressing No. 1, on one side.

For a pretty suggestion of water, serve on an inexpensive small round mirror.

FRUIT SALADS

APPLE SALAD No. 1

Peel and slice apples, pour over them at once a little lemon juice, to prevent discoloration. Add plenty of whole nut meats and serve with Mayonnaise Dressing.

APPLE SALAD No. 2

Prepare apples as in Apple Salad No. 1, and add sliced onions. Serve with French Dressing.

CHERRY SALAD

Stone a sufficient number of cherries, insert a peanut in each, arrange on lettuce, and serve with Mayonnaise Dressing.

FRUIT SALAD

Oranges may be used alone, with nuts, or with apples, nuts and pineapple. Serve with Mayonnaise Dressing.

NUT SALAD

mushrooms
nuts

stuffed olives
celery

Cut in small pieces, place on lettuce leaves and cover with Mayonnaise Dressing.

NUT AND APPLE SALAD

Combine sliced apples, nuts and a few chopped figs. Serve

in shells made of halves of orange skins, and put whipped cream on top.

POTATO SALAD No. 1

Boil potatoes in their skins. When cooked, pour off the water and let them remain a few minutes in the kettle to prevent their becoming soggy or sticky. Chop one-half an onion and mix in with potatoes, with some chopped parsley. Serve with French Dressing.

POTATO SALAD No. 2

Slice a dish of cold potatoes. Chop some celery, parsley and an onion, mix well, sprinkle with celery salt, add one-half of sliced hard boiled egg to each plate, and serve with French Dressing.

A little chopped cabbage is an agreeable addition for a change in Potato Salad.

PRUNE SALAD

Soak dried prunes all night in cold water, or leave a few moments in hot water. Remove pits and cut fruit lengthwise. Arrange on a lettuce leaf, sprinkle with chopped nuts, and serve with a dressing of equal parts whipped cream and Mayonnaise Dressing.

TOMATO SALAD NO. 1

6 tomatoes	1 dessertspoonful chopped
$\frac{1}{2}$ cream cheese	parsley
1 dessertspoonful sherry wine	1 dessertspoonful chopped
pinch of salt	pepper
$\frac{1}{2}$ teaspoonful chopped onion	

Peel tomatoes and remove a portion of the center, sprin-

kle with salt and chill on ice. Smooth the cheese to a paste, adding the other ingredients, and fill in the tomato centers. Put a bit of Mayonnaise Dressing on top, setting each tomato on a lettuce leaf with any preferred garnishing.

Tomatoes may be stuffed with asparagus tips.

TOMATO SALAD No. 2

Peel and slice tomatoes, place on lettuce leaves, cover with Mayonnaise Dressing, and scatter over that a few nut meats.

TOMATO JELLY SALAD

Harden the jelly in a large flat dish, and cut out any desired shapes and place on lettuce leaves. Mix one-half cupful each stoned chopped olives and chopped cucumber pickle, with a little Mayonnaise Dressing.

VEGETABLE SALAD No. 1

Keep onions, lettuce and young mustard in cold water an hour or two, chop and serve with French Dressing and sliced hard boiled eggs.

VEGETABLE SALAD No. 2

String beans, peas, lima beans, sliced tomatoes, cucumbers and onions arranged on a lettuce leaf and served with French Dressing is a favorite salad.

Any one, or two or three ingredients may be omitted.

FRITTERS

CORN FRITTERS

1 $\frac{1}{3}$ cupfuls flour
2-3 cupful milk
1 cupful corn

3 teaspoonfuls baking powder
 $\frac{1}{4}$ teaspoonful salt
1 egg

To the well beaten egg, add milk, part of the flour and salt, mix the baking powder with remainder of flour, and add alternately corn and flour. Dip with a teaspoon and drop in deep cooking oil to fry.

About two and one-half ears of sweet boiled corn will make one cupful after kernels are cut off.

This recipe makes sixteen fritters.

Serve with syrup.

APPLE FRITTERS

Substitute two medium size tart apples finely sliced, for the corn in Corn Fritters.

BANANA FRITTERS

Substitute two medium size bananas cut in very small pieces, and one tablespoonful lemon juice, for the corn in Corn Fritters.

PIES

When a pie is ready to bake, pour cold water over it, drain quickly and place immediately in hot oven.

If a lower crust is wet with the beaten white of an egg before filling with soft mixtures, it will prevent filling from soaking in.

Do not take hot pies suddenly to a cold room, as the sudden change makes them "heavy." And do not leave them on a hot stove after being baked.

Grease pie plates with butter. It helps make a flaky crust.

A strip of clean muslin about two inches wide, wrung from cold water and pinned around the edge of juicy pies, will keep juice in and keep edge from burning.

Another plan is to insert a small funnel of white paper, small end down, in the center of the upper crust, for the escape of steam.

Sprinkle a little flour over a lower crust before filling in juicy pies.

A very good way to prevent juice running out, is to put the sugar in the lower crust before filling in the fruit.

See that under crusts around outer edge are loose from pie plates before baking.

Under crusts to be baked a day before using, are made even by baking one crust **between** two pie plates of the same size.

CINNAMON ROLLS

Whenever pie crust dough is left, cut in narrow strips, spread with softened butter, sprinkle with sugar and cinnamon, roll and bake like a jelly roll.

SHORTCAKE

Use directions for Baking Powder Biscuit. Cut open the biscuits, butter well, and spread with whatever fruit is in season. Place the upper half of the biscuit over the under piece with its crust down, that is, on the fruit, spreading another layer of the sugared fruit on the top, with whipped cream above this top layer, if desired.

Berries, pineapple, oranges, etc., etc., are all nice in shortcakes.

PIE CRUST No. 1

1 cupful flour	salt
½ cupful butter	¼ cupful very cold water
a pinch of baking powder	

Sift the flour and baking powder together, add the salt and the softened (not warm) butter, then the water. Turn onto a floured moulding board, sift a little flour over and turn over till right to roll out. This makes just two pie crusts, or a lower crust for one pie, and four small biscuits.

PIE CRUST No. 2

4 cupfuls flour	¼ cupful very cold water
2 cupfuls butter	pinch of salt

Mix salt in flour and add one-half softened (not warm)

butter and enough very cold water to form a stiff dough. Turn this on the floured moulding board, sprinkle with flour, spread with some of the butter, fold over, roll out, spread on more butter, fold over, roll out, spread for the third time, fold and roll and fit on pie plates. Will make four pies.

SOUR MILK PIE CRUST

1 cupful flour	pinch of salt
$\frac{1}{4}$ cupful sour milk	$\frac{1}{2}$ cupful butter
	$\frac{1}{8}$ teaspoonful soda

Mix the softened butter with part of flour, add milk with soda dissolved in it, salt, and remainder of flour. Turn on the floured moulding board in a soft dough, roll, and fit on the pie plate.

APPLE PIE

Have ready, apples peeled and cut in thin slices, or apples that have been cooked like Apple Sauce. Line a pie plate with crust.

A little chopped fresh lemon peel sprinkled over the fruit is a tasty addition. Or powdered lemon peel flavoring is fine.

A teaspoonful of strong cold tea added to the apple sauce filling is nice.

FRIED APPLE PIE

Roll out Baking Powder Biscuit dough to about one-quarter inch in thickness, and cut in circles about five

inches in diameter. A tin can cover that size is a good cutter. Fill the center of half this round piece with about one tablespoonful Apple Sauce. Moisten the edge of dough with cold water, folding the empty half over the sauce, pressing the two edges tightly together making a pie shaped like a half circle. Fry like doughnuts in hot cooking oil. Drain them on clean brown paper. Eaten hot or cold, with cheese if desired.

APRICOT PIE

1 cupful mashed apricots	2 eggs
½ cupful sugar	1½ tablespoonfuls flour
pinch of cream of tartar	

Soak apricots in cold water over night, or scald. Cook till tender. To the beaten yolks, add sugar and flour. Mix thoroughly. Pour into a crust already baked and bake. Add cream of tartar to whites, beat stiffly, add two extra tablespoonfuls sugar, spread over pie, and return to oven to brown slightly.

CUSTARD PIE

Spread crust on the plate the day before filling, and keep in cold place. This applies only when no baking powder is used, as baking powder works as soon as it is dampened.

CUSTARD PIE FILLING

2 cupfuls milk	1 tablespoonful melted butter
2 eggs	pinch of salt
¼ cupful sugar	a little nutmeg

Stir in the well beaten eggs to sugar, milk and salt, add

butter, pour into pie crust, grate a little nutmeg over it, and bake in a moderate oven.

Heat the milk before mixing Custard Pie Filling.

COCOANUT PIE FILLING

Add to recipe for Custard Pie Filling one-half cupful shredded cocoanut, and sprinkle more over the top in place of nutmeg. A little vanilla flavoring may be added.

CRUSTLESS PIE

1 quart milk	$\frac{1}{4}$ cupful sugar
3 eggs	$\frac{1}{4}$ cupful flour
pinch of salt	$\frac{1}{2}$ teaspoonful flavoring

To the well beaten eggs, add the other ingredients, pour into a buttered pie plate and bake.

DATE PIE FILLING

1 lb. dates	2 tablespoonfuls butter
1 cupful thick cream	1 teaspoonful cinnamon
yolks of 3 eggs	$\frac{1}{2}$ teaspoonful cloves

Soak the dates (2 cupfuls weighing 1 lb.) over night in cold water, and stew until soft enough to put through colander. Mix well and add all the other ingredients. Mix thoroughly and bake brown in one crust. Cover with the following meringue and return to oven to brown.

MERINGUE

To the stiffly beaten whites of two eggs, add three table-

spoonfuls of granulated sugar (not powdered). Flavor with a few drops of flavoring, if desired.

In making Meringue one tablespoonful very cold water may be substituted for one egg. Beat the water in with the white of egg.

LEMON PIE No. 1

1 cupful water	3 tablespoonfuls flour
1 cupful sugar	a pinch of salt
yolks 2 eggs	juice and grated rind of 1 lemon

Make crust as per directions given, and bake.

Beat yolks, smooth in flour, add water, sugar, salt and lemon, cook in double boiler till the mixture thickens, pour in baked crust. Beat the whites very stiffly, add 1 tablespoonful sugar, spread over pie and put in oven to brown slightly.

LEMON PIE No. 2

1 cupful sugar	3 tablespoonfuls flour
1 cupful milk	juice and grated rind of 1 lemon
2 eggs	

Beat sugar and yolks together, add flour and milk and continue beating. Beat the whites stiffly and stir lightly into the mixture.

Make crust as per directions previously given. This filling may be poured into a baked crust as per Lemon Pie No. 1, or filling and crust baked together.

LEMON PIE No. 3

1 cupful sugar
3 eggs

4 tablespoonfuls water
juice of 1 lemon

Beat yolks, add sugar, water and lemon and cook till thickened, in double boiler. Remove from stove and beat in stiffly beaten whites. Pour into crust and bake.

Add one crushed banana put through a colander to a lemon pie filling, if desired.

MINCE PIE

$\frac{3}{4}$ cupful chopped nuts
1 cupful tart chopped apples
 $\frac{1}{4}$ cupful raisins
 $\frac{1}{4}$ cupful fruit juices
 $\frac{1}{2}$ cupful sugar

1 tablespoonful vinegar
1 tablespoonful currants
2 tablespoonfuls butter
 $\frac{1}{2}$ teaspoonful cinnamon
 $\frac{1}{2}$ teaspoonful salt

a pinch of cloves and mace

Mix all together very thoroughly, adding more sugar or vinegar to suit taste. Bake in two crusts. Makes one pie.

PUMPKINS AND PIES

Pumpkin may be grated raw and used as when cooked, making less work to prepare.

Grating, now-a-days, usually means running through the food chopper.

A pumpkin may be baked by cutting it in two, removing seeds, scooping it from the shell with a mixing spoon and crushing through a colander.

In selecting a pumpkin, choose a glossy one that is flat on both ends.

Chopped pecan and English walnuts sprinkled over a pumpkin pie just before putting it in the oven, give an agreeable flavor.

Shredded cocoanut sprinkled over a pumpkin pie just as it goes in the oven, is nice.

PUMPKIN PIE No. 1

1¼ cupfuls pumpkin	½ teaspoonful salt
1 cupful milk	½ teaspoonful cinnamon
½ cupful sugar	1 egg

Prepare the pumpkin by washing, cutting in pieces, paring and steaming till soft. Rub through a colander or sieve. To the required amount add the beaten egg and other ingredients, mixing thoroughly. Pour into a crust with a high rim.

This recipe may be varied by using squash instead of pumpkin, and the required amount of sweetening used being half sugar and half molasses.

PUMPKIN PIE No. 2

Prepare the filling as per Pumpkin Pie No. 1. Butter the pie tins, just cover the bottom with corn meal. Pour in the filling, and bake.

PRUNE PIE

May be made by substituting prunes for apricots in Apricot Pie recipe.

RHUBARB PIE No. 1

2 pints rhubarb	1 cupful water
1 pint sugar	juice of 1 lemon

Peel and cut rhubarb into half inch lengths, add other

ingredients and stew until tender. Bake between two crusts. Serve with whipped cream, if desired.

RHUBARB PIE No. 2

Peel and cut rhubarb into half inch lengths and place on lower crust. Mix one cupful sugar very thoroughly with one tablespoonful corn starch and put over rhubarb. Moisten the edge of lower crust with cold water, put on the upper crust and press edges firmly together. Bake about thirty minutes.

SQUASH PIE

2 cupfuls Hubbard squash	1 tablespoonful butter
3 cupfuls milk	1 tablespoonful brandy
1 cupful sugar	$\frac{1}{2}$ teaspoonful ginger
4 eggs	$\frac{1}{2}$ teaspoonful cinnamon
pinch of salt	$\frac{1}{2}$ grated nutmeg

Beat eggs and mix thoroughly with other ingredients, the butter being first softened and squash run through colander. Pour in crust and bake.

If crust is spread on the plate a day before and kept in a cool place, it will be nicer than when freshly made. But dough will not keep fresh when mixed with baking powder.

SWEET POTATO PIE

1 cupful mashed sweet pota- toes	1 egg
$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ teaspoonful salt
1 cupful milk	$\frac{1}{2}$ teaspoonful nutmeg
	$\frac{1}{2}$ teaspoonful ginger

Mix the beaten egg with the other ingredients and bake about thirty minutes in one crust, adding Meringue.

PUDDINGS

APPLE DUMPLINGS

Cut into about eight pieces each, ten or twelve pared and cored, rather tart, medium sized apples. Put into a kettle with water enough to about half cover them. Add one cupful sugar. Have this apple sauce started boiling when the dumplings are added. For the dumplings—

$\frac{1}{2}$ cupful sour milk
 $\frac{1}{2}$ teaspoonful soda
 $\frac{1}{2}$ teaspoonful salt

$\frac{1}{2}$ teaspoonful sugar
butter size $\frac{1}{2}$ egg
flour

Stir the soda dissolved in little water, into the milk, add salt, sugar, a little flour, part of the softened butter, more flour and butter, and flour till no more can be stirred in. Drop from a dessert spoon dipped each time in cold water, on top of the boiling apple sauce. This makes eight dumplings, not too thick, the size of a biscuit.

THE SAUCE

Use Pudding Sauce No. 1 and substitute a little ground cinnamon for lemon flavoring.

Place a clean piece of white cotton cloth over the kettle after putting dumplings in, fit the cover on closely and your dumplings will not "fall."

BAKING POWDER DUMPLINGS

$\frac{1}{2}$ cupful milk
2 teaspoonfuls baking powder
 $\frac{1}{2}$ teaspoonful salt

$\frac{1}{2}$ teaspoonful sugar
butter, size of egg
flour

Mix part of the milk with a little flour, salt, sugar, add

softened butter, then more flour with the baking powder sifted in. Mix to right consistency to make a soft dough, roll lightly, cut with a small biscuit cutter and drop over apple sauce as in directions for Apple Dumplings.

Peach sauce may be substituted for apple sauce in Apple Dumplings, and Pudding Sauce No. 2 used.

SOUP DUMPLINGS

2 cupfuls flour	3 teaspoonfuls baking powder
1¾ cupfuls boiling water	½ teaspoonful salt

Put flour, baking powder and salt in the sifter, sift into a mixing bowl. Stir rapidly while adding the water. Turn on to moulding board, roll, and cut like biscuits. Drop into hot soups and boil till done.

BREAD PUDDING

2 cupfuls bread crumbs	½ cupful sugar
2 cupfuls milk	½ teaspoonful salt
1 cupful molasses	½ teaspoonful cinnamon
2 cupfuls graham flour	½ teaspoonful lemon flavoring
1 cupful chopped raisins	1 teaspoonful soda
	2 eggs

Soak crumbs about thirty minutes in milk, add molasses, soda dissolved in little hot water, beaten eggs, flavoring, sugar, salt, spice, and the flour with the raisins well stirred in. Steam two and one-half hours.

One-fourth cupful chopped candied orange peel may be substituted for lemon flavoring.

One-half cupful chopped nut meats may be added if desired.

PLAIN CUSTARD

2 cupfuls milk	pinch of salt
1 egg	1 tablespoonful corn starch
$\frac{1}{4}$ teaspoonful butter	2 tablespoonfuls sugar
1 teaspoonful flavoring	

Smooth the corn starch on part of the milk, adding to remainder of the milk that has been heated to boiling point. Add the beaten egg, sugar, salt, butter and flavoring. Stir constantly till it thickens.

Cooks easily in a double boiler.

If boiled custard "separates," it is cooked too much. To overcome this, beat with an egg beater till smooth.

When no corn starch is used in custard, use one egg instead of the tablespoonful of corn starch.

ORANGE CUSTARD

2 cupfuls milk	2 teaspoonfuls corn starch
1 cupful sugar	2 tablespoonfuls powdered sugar
4 eggs	sliced sugared oranges

Smooth the corn starch in a little cold milk, adding it to the two cupfuls of milk and the sugar when milk has reached boiling point. Stir constantly, add the well beaten yolks and let thicken. Remove at once from the fire and when cold, pour over the dish of oranges. Beat very stiffly the whites with the powdered sugar, and drop from a tablespoon into a shallow pan of boiling water. Cook about one minute, turn carefully over and cook the other side. Place over custard and serve very cold.

Peaches may be substituted for the oranges.

CARROT PUDDING

1 cupful grated carrots	$\frac{1}{2}$ cupful butter
1 cupful grated raw potatoes	$\frac{1}{2}$ teaspoonful cinnamon
1 cupful sugar	$\frac{1}{2}$ teaspoonful cloves
$1\frac{1}{2}$ cupfuls bread crumbs	$\frac{1}{2}$ teaspoonful nutmeg
$\frac{1}{2}$ cupful raisins	1 teaspoonful soda
$\frac{1}{2}$ cupful currants	$\frac{1}{2}$ teaspoonful salt

Dissolve soda in a little hot water and stir in the potatoes. Then mix in all the other ingredients, pour into a pudding mould and steam three hours. Serve with sauce.

By doubling the quantity of fruit, and steaming six hours, a fine rich pudding results. It may be steamed three hours at a time on different days.

COTTAGE PUDDING

1 cupful sugar	2 eggs
$\frac{1}{2}$ cupful milk	2 teaspoonfuls baking powder
$1\frac{1}{2}$ cupfuls flour	butter size of egg
$\frac{1}{2}$ teaspoonful vanilla flavoring	

Cream butter and sugar, add eggs, milk, flavoring, and lastly, flour and baking powder sifted together. Bake and serve with Pudding Sauce No. 1.

FIG PUDDING

$1\frac{1}{2}$ cupfuls bread crumbs	$\frac{1}{2}$ cupful milk
1 cupful chopped figs	1 egg
$\frac{1}{2}$ cupful chopped nuts	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ teaspoonful cinnamon
$\frac{1}{2}$ cupful peanut or olive oil	$\frac{3}{4}$ teaspoonful baking powder

Pour the milk over the bread crumbs in a mixing bowl, add the beaten egg, then the sugar with baking powder

stirred in, figs, nuts, oil, salt and cinnamon, stirring well together. Steam three hours. This fills one ordinary steamed pudding dish.

Use dates instead of figs, if preferred, and serve with Pudding Sauce No. 1 or No. 2.

In steaming puddings, breads, etc., when necessary to add water, be sure you add boiling water.

FLOATING ISLAND

2 cupfuls milk

2 eggs

4 tablespoonfuls sugar

1 tablespoonful corn starch

Place milk in double boiler and when at boiling point, add well beaten yolks, three tablespoonfuls of the sugar, the corn starch smoothed into a little cold milk. Continue stirring till mixture thickens, remove from fire and pour into a dish. Beat the whites very stiff, add the fourth tablespoonful of sugar, and drop like little islands over the top of the custard, putting in the oven a few moments to brown.

One-half cupful chopped nuts may be sprinkled over the islands for a change.

STEAMED FRUIT ROLL

Roll biscuit dough as in making biscuits, spread with jam or marmalade, roll tightly like jelly roll and steam on a pie plate for about thirty minutes. Place in the oven about ten minutes. Serve with sauce.

GINGER PUDDING

$\frac{1}{4}$ lb. ginger snaps	2 eggs
$\frac{1}{2}$ cupful raisins	1 teaspoonful butter
milk	2 tablespoonfuls sugar
pinch of baking powder	

Break the snaps in small pieces and soak in enough milk to just cover them. Mix baking powder and sugar, and stir into beaten eggs, add butter, raisins, mix all together and bake. Serve with sauce.

BAKED INDIAN PUDDING

$\frac{1}{2}$ cupful molasses	$\frac{1}{2}$ teaspoonful salt
1 pint cold milk	$\frac{1}{2}$ cupful yellow corn meal
1 quart boiling milk	

Stir the meal, then salt, into the boiling milk, and when nearly cold, add molasses and cold milk; bake slowly for three hours. Serve hot or cold with sweetened cream.

POTATO PUDDING

$\frac{3}{4}$ cupful sugar	1 tablespoonful melted butter
$\frac{1}{2}$ cupful chopped nuts	1 tablespoonful lemon juice
$\frac{3}{4}$ cupful potatoes	4 eggs

To the stiffly beaten whites add sugar, lemon and beaten yolks, and the other ingredients. Mix thoroughly. Steam two hours. Serve with hard sauce.

TAPIOCA PUDDING

$\frac{1}{3}$ cupful tapioca	$\frac{1}{4}$ cupful corn meal
4 cupfuls scalded milk	$\frac{3}{4}$ cupful molasses
1 cupful milk	3 tablespoonfuls butter
$1\frac{1}{2}$ teaspoonfuls salt	

Soak tapioca two or three hours in water to cover it.

Pour the scalded milk over corn meal, add molasses, softened butter and salt. Cook this mixture about twenty minutes in double boiler, drain water from tapioca, stir tapioca into the cooked mixture and pour into a buttered baking dish. Then pour the cold milk over this, being careful **not** to stir. Bake about one and one-half hours in a slow oven. Serve with sugar and cream.

VARIOUS SAUCES

BRANDY SAUCE No. 1

$\frac{1}{4}$ cupful butter	$\frac{1}{2}$ cupful milk
1 cupful sugar	2 tablespoonfuls brandy
	2 eggs

Cream butter and sugar, beat constantly and add gradually the brandy, beaten yolks, and milk. Cook in a double boiler till thickened, then stir in the stiffly beaten whites.

BRANDY SAUCE No. 2

$\frac{1}{2}$ cupful butter	$\frac{1}{3}$ cupful hot water
1 cupful sugar	1 tablespoonful brandy
	1 egg

Cream sugar and butter, add beaten yolk, beating constantly while adding very gradually the hot water. Then add brandy and then the stiffly beaten whites.

BRANDY SAUCE No. 3

1 cupful sugar	whites of 2 eggs
$\frac{1}{4}$ cupful hot milk	1 teaspoonful brandy

To the stiffly beaten whites, add gradually the sugar, then milk, beating well at same time. Flavor and mix ingredients in a dish set in another dish of hot, not boiling water.

One-half teaspoonful of any preferred flavoring may be substituted for brandy.

CREAM SAUCE

1 cupful cream	$\frac{1}{2}$ teaspoonful flavoring
$\frac{1}{3}$ cupful sugar	pinch of salt

To the stiffly beaten cream add sugar, salt and flavoring.

EASY SAUCE

$\frac{1}{3}$ cupful butter	3 tablespoonfuls wine
1 cupful sugar	3 eggs

Cream butter and sugar, add beaten yolks, and flavor. Then beat in the stiffly beaten whites. One-half teaspoonful flavoring may be substituted for wine.

HARD SAUCE No. 1

$\frac{1}{2}$ cupful butter	3 tablespoonfuls cream
1 cupful powdered sugar	2 tablespoonfuls sherry wine

Cream butter and sugar, adding slowly, beating constantly, the cream, till the mixture is light. Add wine or one-half teaspoonful any preferred flavoring.

HARD SAUCE No. 2

$\frac{1}{2}$ cupful butter	white of 1 egg
1 cupful sugar	$\frac{1}{2}$ cupful whipped cream
	$\frac{1}{2}$ teaspoonful flavoring

To the creamed butter and sugar add the stiffly beaten white and cream alternately. Flavor.

HOT SAUCE

1 tablespoonful melted butter	1 cupful tart fruit juice
1 tablespoonful flour	sugar to taste

Smooth butter and flour and add juice and sugar. Cook till thickened.

PUDDING SAUCE No. 1

1½ cupfuls water	2 tablespoonfuls flour
½ cupful sugar	½ tablespoonful lemon flavoring
butter size of walnut	

Measure the water into a small stew pan, smoothing the flour into a little of it in a cup. Boil the water in stew pan; when it starts boiling, dip some into the cup with the moistened flour, stirring rapidly. Pour from the cup into the pan, adding sugar and butter, stirring constantly till thick enough; then remove from fire, add flavoring and serve hot.

PUDDING SAUCE No. 2

½ cupful sugar	3 tablespoonfuls hot milk
1 egg	½ teaspoonful flavoring

Beat the beaten yolk with the sugar, add milk, beaten whites and flavor.

ABOUT MILK

TO TEST MILK

Put a bright steel knitting needle in the milk and if on withdrawing it, the milk runs off slowly, it is pure; if it runs quickly, the milk has been diluted with water.

Milk absorbs all strong odors, and should never be placed near them.

A pinch of soda added to a quart of milk before putting it on to boil, will prevent curdling.

When milk boils over, sprinkle salt on it to prevent the smell.

Usually when milk or foodstuffs burn on the kettle, if it is instantly set in a dish of cold water, the contents of the kettle may be removed without tasting burned.

When you wish to scald or boil milk, rinse the dish with cold water, pour the milk in immediately and it will not stick to the dish.

Sour milk is best when it sours quickly. If it is too thick, beat until light with an egg beater.

CREAM AND WHIPPED CREAM

EMERGENCY CREAM

$\frac{1}{2}$ cupful cold milk	1 tablespoonful butter
1 cupful hot milk	1 tablespoonful sugar
whites of 2 eggs	1 teaspoonful corn starch

To the stiffly beaten whites add sugar and corn starch, beat constantly and add gradually the cold milk. Heat a cupful of milk to boiling point, melting the butter in it, beating in the first mixture. When thickened like cream, remove from fire, strain, and set on ice.

This will not "whip" but is for use in place of plain cream on fruits, puddings, etc.

WHIPPED CREAM

Scald cream and set on ice till very cold, before whipping.

When cream will not whip, add white of an egg.

Dissolve a little gelatine in two teaspoonfuls of water and whip in with cream to prevent whipped cream becoming watery, after standing some time.

Always have cream as cold as possible, before whipping.

DELICATE CREAM

1 grated apple	$\frac{1}{3}$ cupful sugar
white of 1 egg	$\frac{1}{2}$ teaspoonful flavoring

Add apple and sugar to the stiffly beaten white, and flavor.

Use as a change from whipped cream on desserts.

DESSERTS

APPLE SNOW

2 cupfuls stewed apples	$\frac{1}{4}$ cupful chopped candied lemon peel
1 cupful sugar	
whites of 3 eggs	$\frac{1}{4}$ cupful chopped raisins

Mix the stiffly beaten whites with the other ingredients, and serve with fresh sponge or white cake.

BANANA WHIP

6 bananas	$\frac{1}{4}$ cupful sugar
whites of 2 eggs	$\frac{1}{2}$ teaspoonful vanilla flavor- ing

Crush bananas through a colander, beat in sugar, add flavoring, and stir in very lightly the stiffly beaten whites. Turn into six sherbet glasses, place a bit of pineapple or other fruit on top with a spoonful of whipped cream. Serve very cold.

BANANA CREAM No. 1

6 bananas	1 dessertspoonful corn starch
1 cupful milk	1 teaspoonful vanilla flavoring
$\frac{1}{2}$ cupful sugar	1 egg

Slice bananas very thin and sprinkle with half the sugar. Put one-half the milk in double boiler and when at boiling point, add beaten yolk, one-half the sugar, and corn starch smoothed in remaining one-half of milk, stirring as it boils about a minute. Add well beaten white, flavor, and

remove from fire. Do not pour over fruit till cream is cold.

Other fruits may be substituted for bananas.

BANANA CREAM No. 2

6 bananas	2 tablespoonfuls butter
3 eggs	3 tablespoonfuls sugar
milk	1 teaspoonful vanilla flavoring

Peel the bananas, mash, add enough milk to make a creamy mixture. Cream butter and sugar, add well beaten yolks, bananas, and stiffly beaten whites. Flavor, pour into moulds and bake about thirty minutes.

CRANBERRY WHIP

1 cupful cranberry sauce	$\frac{1}{4}$ cupful sugar
white of 1 egg	$\frac{1}{4}$ cupful chopped nuts

To the stiffly beaten white, beat in the sugar and sauce alternately, beating till very fluffy, then adding nuts.

FANCY CREAM

1 cupful milk	$\frac{1}{2}$ cupful chopped nuts
$\frac{1}{2}$ cupful chopped marshmallows	1 dessertspoonful gelatine
	$\frac{1}{4}$ cupful sugar
$\frac{1}{2}$ cupful chopped dates	$\frac{1}{2}$ teaspoonful vanilla flavoring

Heat the milk in double boiler, dissolve gelatine in it, stir in marshmallows, dates, nuts and sugar, till mixture is smooth. Remove from fire, flavor, pour in mould or into small dishes and set on ice to cool.

May be served with whipped cream, jelly or any preferred addition.

MARSHMALLOW CREAM No. 1

1 cupful cream	1 cupful grated nuts
$\frac{3}{4}$ cupful chopped marshmal- lows	$\frac{1}{2}$ teaspoonful flavoring

Cut marshmallows in small pieces with scissors. To the stiffly whipped cream add flavoring and pour over marshmallows in six sherbet glasses. Sprinkle nuts over top, and serve very cold.

MARSHMALLOW CREAM No. 2

1 cupful milk	$\frac{3}{4}$ cupful marshmallows, cut in small pieces
$\frac{1}{2}$ teaspoonful flavoring	

Heat the marshmallows in milk till melted to a cream. Add flavoring and serve cold in any preferred style.

MARSHMALLOW CUPS

Fill sherbet cups with a layer of chopped marshmallows, walnuts, and pineapple. Place on top whipped cream and a couple of small pieces of preserved ginger.

ORANGE CREAM

6 oranges	$\frac{1}{4}$ cupful butter
$\frac{1}{4}$ cupful sugar	1 dessertspoonful corn starch
	3 eggs

Wash and cut oranges in half, remove juice with a lemon reamer, saving the skins. Smooth corn starch into the beaten yolks, add juice and cook with butter and sugar, in double boiler, till the mixture thickens. Then stir in very lightly the stiffly beaten whites and remove at once

from fire. Cut the orange skins in scallops, with scissors, around the top, the inside scraped dry and brushed with melted butter, with sugar sprinkled over it. Pour each skin half full of cream and set in the oven for a few minutes to become firm.

PRUNE WHIP

1 cupful prunes

whites of 3 eggs

Stew prunes, put through colander, add stiffly beaten whites, bake in a buttered dish fifteen or twenty minutes. Serve cold with whipped cream.

SPANISH CREAM

$\frac{1}{4}$ box gelatine

1 cupful sugar

2 cupfuls milk

2 eggs

$\frac{1}{2}$ teaspoonful flavoring

Dissolve gelatine in enough cold water to soften it, add it to milk at boiling point, stirring constantly. Then add well beaten yolks and sugar. Remove from fire and add well beaten whites and flavoring. Serve cold with whipped cream or any preferred sauce. Cook in double boiler.

FRUITS

BAKED APPLES No. 1

2 quarts sliced apples	$\frac{1}{4}$ teaspoonful soda
$\frac{1}{2}$ cupful sugar	$\frac{1}{8}$ teaspoonful cloves
	$\frac{1}{8}$ teaspoonful cinnamon

Peel and slice apples that are rather tart, and put the two quarts in an earthen baking dish, stone jar or bean pot; mix all the other ingredients thoroughly, adding a little at a time to the apples in the dish, shaking the dish frequently to mix the contents. Bake slowly for five or six hours.

BAKED APPLES No. 2

Wash and core apples, fill the centers with preserves or marmalade, sprinkle with sugar, and bake. Serve cold with whipped cream, or with plain cream with a little flavoring to suit the apple filling.

Baked apples are good filled with raisins, dates and figs.

BAKED PRUNES

Soak dried prunes in cold water all night. Next morning (when baking bread is a good time), put them in an earthen baking dish or bean pot, cover with water, add sugar to taste, and let bake several hours.

APPLE SAUCE

Peel and cut in small slices as many tart apples as re-

quired. Just cover with cold water and when it boils, add sugar to suit the taste, and boil till sufficiently tender.

A few chopped dates may be added.

Or some finely chopped fresh lemon peel.

Or a little cinnamon.

Serving apple sauce with whipped cream and a few chopped walnuts is good.

FRIED APPLES

Peel and slice (not too thinly) tart apples. Dip in cold water, then in sugar, then place carefully in a wire basket and plunge into hot olive oil to fry till tender. Drain on brown paper, lay again in sugar, and arrange in any preferred style on a hot plate.

Nice to serve with Nut Roast.

CRANBERRY MOULD

To one quart of washed cranberries add one and one-half cupfuls water and simmer till the skins burst. Strain through a colander and boil again, adding, as soon as it boils, one cupful sugar. Simmer slowly till thick, and stir often.

CRANBERRY SAUCE

Wash one quart cranberries and simmer in one pint of water in a covered dish till the skins burst. Then add two cupfuls sugar and boil twenty minutes without the cover. Add a pinch of soda, but do **not** stir.

STUFFED DATES

Cut open dates lengthwise and remove seed. Fill the place of the seed with a nut meat and roll in powdered sugar.

CREAM DATES

12 dates	cold water
whites of 2 eggs	powdered sugar
	$\frac{1}{2}$ teaspoonful flavoring

Remove seeds from dates. Measure an equal amount of water to the whites, beat whites stiffly, and add to the water with enough sugar to form a thick paste. Flavor, and fill in the date centers.

STUFFED FIGS

Steam figs until soft. When cool, cut lengthwise and insert one-half of a marshmallow and a walnut meat.

GRAPE FRUIT

Prepare the night before, by cutting in halves, loosening the juice by jabbing with a fork. Remove seeds, put over the center as much sugar as it will absorb. Add a few maraschino cherries, or a little wine if desired. To be eaten with an orange spoon and served for breakfast, luncheon or as a dinner salad.

Very artistic dishes may be made by cutting the grapefruit skins in pretty designs.

LEMONS

Keep lemons in a vessel filled with water, changing the water twice each week.

When lemons have become hard, cover them with boiling water in a covered dish, allowing them to remain two hours.

Lemons may be kept fresh for months by placing them on a flat surface and inverting a glass jar or tumbler over each lemon.

DRIED PEACH SAUCE

Remove the skins by letting peaches stand a few moments in hot water. Boil and sweeten to taste.

The skins may also be easily removed after soaking all night in cold water.

STUFFED PRUNES

Wash dried prunes, soak about three hours in cold water, drain, place in enough cold water to cover and boil ten or fifteen minutes, when pits may be removed. Then proceed as in directions for Stuffed Dates.

DOUGHNUTS

1 cupful sugar	2 eggs
1 cupful sour milk	$\frac{1}{2}$ teaspoonful soda
$\frac{1}{3}$ cupful butter	1 teaspoonful salt
4 cupfuls flour	$\frac{1}{2}$ grated nutmeg

Cream sugar and softened butter, add beaten eggs, half the flour, soda dissolved in a little water, spice, salt, and flour enough to form a soft dough. Turn on the moulding board and work in more flour if necessary to have mixture roll out one-half inch in thickness. Take one-half the entire mixture to roll at a time, cut with a doughnut cutter and fry in hot cooking oil. This makes fifty doughnuts.

A tablespoonful of molasses added to this recipe is good.

BAKING POWDER DOUGHNUTS

1 cupful sugar	2 eggs
1 cupful milk	2 teaspoonfuls baking powder
$\frac{1}{2}$ cupful butter	1 teaspoonful salt
4 cupfuls flour	1 teaspoonful vanilla flavoring

Cream sugar and softened butter, add beaten eggs, half the flour, flavoring, salt and more flour with baking powder sifted in. Stir in all the flour possible, turn on a moulding board, working in only enough flour to make the mixture roll into a soft one-half inch dough. Then proceed as in Doughnuts.

AS TO BAKING CAKES

Slamming the oven door will often cause a cake to become heavy.

A little flour sprinkled over buttered paper in cake tins prevents cakes sticking.

When creaming butter and sugar for cake, if the butter is pressed through a perforated potato masher, it is done very easily and satisfactorily.

Stale cake may be freshened by immersing quickly in cold milk and placing immediately in the oven for a few moments.

A wooden toothpick is good for testing cakes in the oven. If the wood comes out perfectly dry, the cake is done.

Raisins should be washed a day before using, placed in a wire basket and plunged quickly in a dish of boiling water. Spread on a platter or towel and dry.

Flavoring can be sprinkled over the cake dough after it is in the pan, in case of the flavoring being forgotten till then.

Stirring in lightly is usually the same as "folding" in. If a pan of water is placed in the oven your cake will never burn.

A piece of paper placed across the top of a pan of cake when first set in the oven, will prevent it from rising unevenly.

To remove a cake inclined to stick to the pan after baking,

set the tin immediately on a thick cloth wrung from hot water and after five minutes, the cake can be turned out without breaking.

Chopped nut meats may be added to almost any cake, for a change.

Pour one-half the batter to fruit cake into the pan before adding the fruit, stirring fruit into the batter left in the mixing bowl, then pouring the mixture over that already in the pan, and fruit will not all sink to the bottom.

A cake without butter must be baked in a quick oven. Fruit cakes and most dark cakes should bake slowly.

If sour milk is used in baking, use one-half teaspoonful of soda to each cupful. If sweet milk is used, baking powder is the usual accompaniment, and should be one and a half teaspoonfuls baking powder to each cupful of flour.

ORNAMENTING CAKES

Crystallized mint leaves and violets and candied fruits can be formed into most artistic decorations for cakes. To fasten candles on cakes, push a hot hat pin or knitting needle in the bottom of candle, remove and put a wooden toothpick in while wax is soft. After the wax hardens around the pick the candle may be easily placed in position on the cake.

CAKES OF MANY KINDS

ANGEL CAKE

1 cupful sugar	1 teaspoonful cream of tartar
$\frac{3}{4}$ cupful flour	1 teaspoonful almond flavoring
whites of 8 eggs	pinch of salt

Beat the eggs, add cream of tartar, then the sugar, beating constantly. Sift the flour three times, add salt and stir in as lightly as possible to the mixture, add flavoring and bake in unbuttered angel food tin from forty five to sixty minutes. When the top begins to brown, place over it a buttered paper.

IMITATION ANGEL CAKE

1 cupful sugar	1 teaspoonful almond flavoring
$1\frac{1}{4}$ cupfuls flour	$1\frac{1}{2}$ tablespoonfuls butter
$\frac{1}{2}$ cupful milk	2 teaspoonfuls baking powder
whites of 2 eggs	

Cream the butter and sugar, add milk, then the twice sifted flour with the baking powder sifted in, flavoring, and lastly stir the well beaten whites very lightly into the mixture. Bake in a buttered angel food tin.

APPLE CAKE

1 cupful sugar	1 cupful chopped raisins
$\frac{1}{2}$ cupful butter	1 tablespoonful boiling water
1 cupful unsweetened apple sauce	1 teaspoonful soda
$1\frac{3}{4}$ cupfuls flour	1 teaspoonful cinnamon
$\frac{1}{2}$ teaspoonful salt	$\frac{1}{2}$ teaspoonful cloves

Cream butter and sugar, add apples, soda dissolved in

the boiling water, salt, spices, and raisins well stirred in the flour. Bake in well buttered pan about forty five minutes.

COFFEE CAKE

1 cupful butter	2 eggs
1 cupful brown sugar	2 teaspoonfuls cinnamon
1 cupful strong cold coffee	1 teaspoonful cloves
½ cupful molasses	1 teaspoonful soda
1 cupful chopped raisins	3 cupfuls flour

Stir together the softened butter and sugar, add molasses, coffee, eggs, and soda dissolved in a little water. Stir spices into sifted flour with raisins or any desired fruit, stirring all together and baking from forty five minutes to one hour, according to depth of pan.

CHOCOLATE CAKE

1 cupful brown sugar	1 tablespoonful butter
1 cupful milk	1 teaspoonful soda
1½ cupfuls flour	½ cupful melted chocolate
2 eggs	1 teaspoonful vanilla flavoring

Cream butter and sugar, add half the milk, and the soda dissolved in one tablespoonful hot water. Melt the chocolate in small tin or granite cup or saucer over the fire, and stir into the mixture alternately with the flour, beaten yolks and flavoring. This makes two layers. Any preferred filling and icing may be used.

CREAM PUFFS

$\frac{1}{2}$ cupful butter	1 cupful flour
1 cupful hot water	3 eggs
	pinch of salt

Pour the water in a stew pan, add the butter and boil till melted. Stir in flour, when well cooked in, remove from fire and cool. When cold, stir in one at a time the unbeaten eggs. Drop from a dessert spoon on buttered tins and bake about twenty minutes. For filling use—

$\frac{1}{2}$ cupful milk	1 egg
$\frac{1}{2}$ cupful sugar	1 teaspoonful corn starch
	1 teaspoonful vanilla flavoring

Bring milk and sugar to a boil, add cornstarch previously dissolved in a little cold milk, then stir in the well beaten egg, flavor and when cool, fill into the split puffs.

DAINTY CAKE

1 cupful sugar	whites 5 eggs
$\frac{1}{4}$ cupful cocoa	$\frac{1}{2}$ teaspoonful cream of tartar
$\frac{1}{2}$ cupful flour	$\frac{1}{2}$ teaspoonful flavoring

To the stiffly beaten eggs, add cream of tartar, sugar and cocoa, beating constantly. Then add vanilla and stir in the flour very lightly. Makes one large or three layer cakes.

DROP CAKES No. 1

2 cupfuls sugar	1 cupful butter
1 cupful molasses	2 eggs
1 cupful milk	1 teaspoonful soda
2 cupfuls chopped fruit	1 teaspoonful salt
6 cupfuls flour	1 teaspoonful each, cinnamon and cloves

Cream butter and sugar, add eggs, molasses, milk, part

of flour, soda dissolved in little water, salt and spices, and fruit stirred first in the remainder of the flour. Drop from a teaspoon on buttered tins.

DROP CAKES No. 2

2 cupfuls sugar	flour
1 cupful butter	4 eggs
1 cupful milk	2 teaspoonfuls baking powder
1 teaspoonful vanilla flavoring	

Cream butter and sugar, add milk and beaten yolks and sifted flour with baking powder sifted in, to make rather a stiff batter. Then add flavoring and the well beaten whites. Bake in buttered gem pans.

DROP NUT CAKES

1 cupful sugar	1 egg
1 cupful chopped nuts	½ teaspoonful lemon flavoring
¼ cupful flour	pinch of salt

To the well beaten egg, beat in the sugar and stir in the other ingredients. Shape into eighteen cakes about the size of an English walnut, put about two inches apart in a buttered tin and bake. Serve with lemonade, tea, or in any preferred way.

DRIED APPLE FRUIT CAKE

3 cupfuls dried apples (soaked over night in cold water)	flour
2 cupfuls molasses	1 cupful sweet milk
2 eggs	¾ cupful butter
1 cupful sugar	1½ teaspoonfuls soda
	1 teaspoonful each cinnamon, nutmeg, cloves

Chop the dried apples slightly and simmer for two hours

with the molasses; add sugar, milk, spices, butter, eggs, soda dissolved in little water, and flour enough for a stiff batter. Bake in steady oven.

FRUIT CAKE No. 1

2 cupfuls brown sugar	1 teaspoonful soda
1 cupful sour cream or milk	1 teaspoonful cinnamon
1 cupful chopped nuts	1 teaspoonful cloves
1 cupful chopped raisins	$\frac{1}{2}$ teaspoonful nutmeg
flour	1 teaspoonful salt
3 eggs	1 teaspoonful baking powder

Mix beaten eggs and sugar, add milk to which soda dissolved in little water has been added, nuts, salt, spices, flour in which baking powder has been sifted, and pour one-half this mixture into buttered pan, stir fruit into the other half and pour over first half in pan.

FRUIT CAKE No. 2

$\frac{1}{2}$ lb. chopped English walnuts	1 cupful sugar
$\frac{1}{2}$ lb. chopped pecans	6 eggs
$\frac{1}{2}$ lb. chopped almonds	2 cupfuls flour
$\frac{1}{2}$ lb. chopped citron	1 teaspoonful nutmeg
1 lb. currants	1 teaspoonful cinnamon
1 lb. raisins	1 teaspoonful allspice
1 cupful warm molasses	1 teaspoonful cloves
$\frac{1}{2}$ cupful wine (or fruit juice)	$\frac{1}{4}$ teaspoonful soda
1 cupful butter	$1\frac{1}{2}$ tablespoonfuls orange juice
	$1\frac{1}{2}$ tablespoonfuls lemon juice

Cream butter and sugar, add beaten yolks, molasses containing soda dissolved in little water, flour, spices, nuts and wine. Dip the fruits in flour, pour half the cake mixture in the buttered tin, stir the floured fruits into the

other half of batter and pour over batter in tin. Steam one and one-half hours and bake twenty minutes, or bake slowly about two hours.

When cold, wrap in paraffin paper, or keep in a box with a fresh apple.

PRUNE FRUIT CAKE

1½ cupfuls sugar	1 teaspoonful soda
2 cupfuls mashed prunes	2 teaspoonfuls cinnamon
2 cupfuls flour	1 teaspoonful cloves
¼ cupful butter	2 eggs

Cream butter and sugar, add beaten eggs, prunes, spices, soda dissolved in water, flour, and bake in buttered pan, or make into layers.

GINGERBREAD No. 1

½ cupful butter	1 egg
¾ cupful sugar	1 teaspoonful ginger
½ cupful molasses	½ teaspoonful cinnamon
½ cupful sour milk	1 teaspoonful soda
2 cupfuls flour	pinch of salt

Cream butter and sugar, add molasses, milk, soda dissolved in little water, beaten egg, flour and spices. Bake in buttered pan.

GINGERBREAD No. 2

½ cupful sugar	1½ cupfuls flour
½ cupful molasses	1 teaspoonful ginger
½ cupful sour milk	½ teaspoonful cinnamon
¼ cupful butter	½ teaspoonful salt
1 teaspoonful soda	

Mix as for Gingerbread No. 1 without the egg.

GOLD CAKE

1 cupful sugar	yolks of 6 eggs
$\frac{1}{2}$ cupful butter	2 teaspoonfuls baking powder
2 cupfuls flour	1 teaspoonful orange flavoring

Cream butter and sugar, add well beaten yolks, the flour with baking powder sifted in, and flavoring. Bake in buttered tin in medium oven.

GRANDMA'S BREAD CAKE

2 cupfuls bread sponge	$\frac{1}{2}$ cupful chopped fruit
1 cupful sugar	$\frac{1}{2}$ teaspoonful cinnamon
$\frac{2}{3}$ cupful butter	$\frac{1}{2}$ teaspoonful clove
1 cupful warm milk	flour

In the morning, after bread sponge from the night before has had a very **little** flour worked in and allowed to rise, take two cupfuls of this, stir in all the ingredients but the flour, adding just enough of that to make a soft dough. When this has risen to double its size, mould softly into loaves and bake in well buttered tins.

HERMITS

$1\frac{1}{2}$ cupfuls brown sugar	1 tablespoonful hot water
$1\frac{1}{2}$ cupfuls chopped raisins	1 teaspoonful cloves
$2\frac{1}{2}$ cupfuls flour	1 teaspoonful cinnamon
3 eggs	$\frac{1}{2}$ teaspoonful soda
1 teaspoonful baking powder	

To the well beaten eggs add sugar, raisins, spices, soda dissolved in hot water, and baking powder sifted in with flour. Drop from a dessert spoon on a buttered tin and bake.

MARGUERITES

1 cupful chopped nuts	thin crackers
sugar	white of 1 egg
1 teaspoonful flavoring	

To the stiffly beaten white, add sugar to spread, nuts and flavoring. Spread on the crackers and brown in the oven. Do not let stand long before serving.

PLAIN CAKE No. 1

$\frac{3}{4}$ cupful sugar	1 egg
$\frac{1}{2}$ cupful milk	butter size of egg
1 cupful flour	2 teaspoonfuls baking powder
1 teaspoonful flavoring	

Cream butter and sugar, add beaten egg, milk, flour in which baking powder has been sifted, flavor, and bake in buttered pan.

PLAIN CAKE No. 2

$\frac{3}{4}$ cupful sugar	1 egg
$\frac{1}{2}$ cupful sour milk	butter size of egg
1 cupful flour	$\frac{1}{4}$ teaspoonful soda
1 teaspoonful flavoring	

Cream butter and sugar, add beaten egg, milk, soda dissolved in a little water, flavoring and flour. Bake in buttered pan.

SPONGE CAKE No. 1

6 eggs	2 cupfuls flour
2 cupfuls sugar	juice of 1 lemon
1 cupful boiling water	$1\frac{1}{2}$ teaspoonfuls baking powder

To the well beaten eggs, beat in the sugar, add lemon

juice, boiling water and flour with baking powder sifted in. Bake in buttered pan. Angel food tin is good.

SPONGE CAKE No. 2

3 eggs	$\frac{1}{2}$ cupful cold water
$1\frac{1}{2}$ cupfuls sugar	$1\frac{1}{2}$ teaspoonfuls baking powder
$1\frac{3}{4}$ cupfuls flour	
1 teaspoonful vanilla flavoring	

To the well beaten eggs, beat in the sugar, add water, flavoring, and the flour in which baking powder has been sifted. Bake in buttered pan. If this cake is to be iced, the white of one egg may be saved for use in icing.

Never stir sponge cake batter any more than is necessary.

WHITE CAKE No. 1

2 cupfuls sugar	$1\frac{1}{2}$ cupfuls flour
$\frac{1}{2}$ cupful butter	whites of 4 eggs
$\frac{1}{2}$ cupful milk	2 teaspoonfuls baking powder
1 teaspoonful rose flavoring	

Cream butter and sugar, add milk, flavoring and the stiffly beaten whites, then flour, with the baking powder sifted in. Makes a good layer cake.

WHITE CAKE No. 2

$\frac{1}{2}$ cupful butter	2 cupfuls flour
$1\frac{1}{4}$ cupfuls sugar	2 teaspoonfuls baking powder
$\frac{1}{2}$ cupful milk	whites of 5 eggs
1 teaspoonful almond flavoring	

Cream butter and sugar, then stir in first milk, then flour till flour is nearly used, adding the last of it with baking powder sifted in, flavor, and stir in very lightly the whites, and bake in buttered angel food pan. This makes one medium size cake or two layers.

CAKE FILLINGS

1 cupful of chopped nuts, fruit or caraway seed may be added to any plain cake batter, changing it to a choice cake.

A good filling is made by adding chopped nuts or fruit to ordinary icing.

A little flour added to sugar in thickening icing is good.

CHOCOLATE FILLING No. 1

1 cupful brown sugar	2½ squares Baker's chocolate
yolk of 1 egg	1 teaspoonful vanilla flavoring
3 tablespoonfuls milk	

Stir sugar into melted chocolate, add milk, the beaten yolk, flavor, and cook till thickened in a double boiler. When cool, put between layers.

CHOCOLATE FILLING No. 2

1 cupful powdered sugar	1 square Baker's chocolate
whites of 2 eggs	1 teaspoonful vanilla flavoring

To the stiffly beaten eggs, beat in the sugar, add melted chocolate and vanilla, mix thoroughly and put between layers.

FRUIT FILLING

¼ cupful chopped raisins	½ cupful chopped nuts
¼ cupful chopped citron	½ cupful powdered sugar
½ cupful chopped dates	whites of 3 eggs
1 teaspoonful vanilla flavoring	

To the stiffly beaten whites, add sugar, then the remaining ingredients, and spread before cold.

stir in the melted marshmallows, add flavoring and stir till right consistency to spread.

NUT FILLING

2 cupfuls chopped nuts	$\frac{1}{2}$ cupful sugar
1 tablespoonful melted chocolate	2 tablespoonfuls cream
	$\frac{1}{4}$ teaspoonful butter

Mix all together thoroughly and put between layers.

NUT AND FRUIT FILLING

2 cupfuls chopped nuts	1 cupful citron
2 cupfuls chopped raisins	$1\frac{1}{2}$ cupfuls chopped figs
	little wine

Put nuts and fruit through food chopper, and rub all together with enough wine to form a paste. Put between layers.

ORANGE FILLING

3 tablespoonfuls orange juice	1 teaspoonful lemon juice
1 tablespoonful butter	confectioner's sugar

Heat juices and butter just enough to melt the butter, adding sufficient sugar for a thick filling.

TART FILLING

2 grated apples	juice of 1 lemon
2 eggs	1 cupful sugar

Let apples and beaten eggs come to a boil, beat in sugar and spread when cool.

ABOUT ICINGS

COLORED ICINGS

Use cranberry juice or pieces of beets for pink.

Grape juice makes violet.

Spinach makes green.

Yolks of eggs produce yellow.

Dip a knife frequently in cold water when spreading.

When icing runs down the sides of cake, a strip of paraffin paper pinned around, standing above the top, will prevent it. The paper may be removed when icing is cold.

BERRY ICING

About 8 crushed strawberries beaten with confectioner's sugar till right to spread.

Any juicy berries may be substituted.

BOILED ICING

1 cupful granulated sugar	pinch of cream tartar
¼ cupful water	white of 1 egg
	flavoring

Boil water and sugar about three minutes; beat the white of the egg slightly, and add half of the slightly boiled water and sugar, and a pinch of cream tartar, beating constantly. As soon as the remainder of the syrup will hair, pour it into the mixture and beat until cold. Flavor.

CHOCOLATE ICING No. 1

1½ cupfuls sugar
¾ cupful cream

¼ cupful melted chocolate
1 teaspoonful vanilla flavoring

Mix sugar, cream and chocolate, boiling four or five minutes. Remove from fire, add flavoring and beat till mixture thickens. Spread quickly over cake, frequently dipping knife in hot water.

CHOCOLATE ICING No. 2

Use any preferred rule for icing. Melt one-half cupful Baker's chocolate by placing in dish over teakettle of boiling water, setting in a small dish inside of a larger one containing water boiling, or placing a small tin or granite dish over a gas burner turned low, or on a stove where it's not too hot. Spread this melted chocolate over the icing, making an effect like chocolate creams.

A sprinkling of cinnamon in the chocolate is a pleasant change in flavor.

COCOANUT ICING

Use any preferred rule for icing. Stir in the shredded cocoanut, or press it carefully over icing before it hardens on the cake.

FRUIT ICING

Add one-half cupful chopped figs, raisins, or any desired fruit to any preferred icing.

UNCOOKED ICING

$\frac{1}{4}$ cupful cream	2 tablespoonfuls butter melted
confectioner's sugar	1 teaspoonful flavoring

While beating cream, add gradually enough sugar for the mixture to spread. Then add butter and flavoring.

YELLOW ICING

yolk of 1 egg	1 tablespoonful water
juice of $\frac{1}{2}$ lemon	confectioner's sugar

Add the lemon juice to the beaten yolk, water and enough sugar to make it quite stiff.

COOKIES

If your cookies are inclined to burn, bake them on the pans turned bottom side up.

Place cookies in pans with a pancake turner.

Cookies take but a few minutes to bake.

Place cookies while warm in a cloth in a covered jar.

CHOCOLATE COOKIES

Use Cocoanut Cookie recipe, with the exception of changing cup of cocoanut to one cupful of melted chocolate.

COCOANUT COOKIES

$\frac{1}{2}$ cupful sugar

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

$\frac{1}{4}$ cupful milk

1 cupful grated cocoanut

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

$\frac{1}{2}$ teaspoonful lemon flavoring

1 teaspoonful baking powder

1 cupful flour

Cream butter and sugar, add milk, cocoanut, salt, flavoring, and baking powder stirred in with the sifted flour. Roll thin, cut out and bake.

FRUIT COOKIES

Use recipe for Cocoanut Cookies, substituting chopped fruit for cocoanut.

Place them when cold in a jar with paraffin paper between each layer.

GINGER COOKIES

2 cupfuls molasses	2 eggs
1 cupful butter	1 tablespoonful ginger
1 cupful sugar	1 teaspoonful soda
½ cupful sour milk	flour

Cream butter and sugar, add beaten eggs, milk, soda dissolved in little water, ginger, and flour enough for dough to roll thin. Cut and bake in buttered pans in quick oven.

GINGER SNAPS

1 cupful molasses	1 tablespoonful ginger
½ cupful sugar	1 teaspoonful soda
½ cupful butter	flour

Heat the molasses and stir in the sugar, add softened butter, soda dissolved in little water, ginger, and sufficient flour to make a thin dough. Roll, cut, and bake in buttered pans in quick oven, being careful not to burn.

OATMEAL COOKIES

1 cupful sugar	2 eggs
1 cupful butter	1 teaspoonful nutmeg
1 cupful sour milk	1 teaspoonful cinnamon
3 cupfuls flour	1 teaspoonful soda
3 cupfuls oatmeal	pinch of salt

Cream butter and sugar, add beaten eggs, milk, soda dissolved in little water, salt, spices, flour and oatmeal alternately. Roll and cut, or drop from a dessert spoon on buttered tins to bake.

PEANUT COOKIES

1 tablespoonful butter	1 egg
2 tablespoonfuls sugar	$\frac{1}{2}$ teaspoonful baking powder
2 tablespoonful milk	pinch of salt
$\frac{1}{2}$ cupful flour	2 cupfuls chopped peanuts

Cream butter and sugar, add beaten egg, milk, salt, peanuts, and baking powder sifted in with the flour. Roll thick and cut, or drop on buttered tins from a teaspoon.

Any preferred nuts may be used.

SUGAR COOKIES

2 cupfuls sugar	caraway seeds or flavoring
$1\frac{1}{2}$ cupfuls sour milk	$1\frac{1}{2}$ tablespoonfuls boiling water
1 cupful butter	
2 eggs	1 teaspoonful baking powder
flour	1 teaspoonful soda

Cream butter and sugar, add beaten eggs, milk, soda dissolved in the boiling water, any desired flavoring, and baking powder sifted with flour enough to make dough roll out soft and thin.

Cut in any desired shape.

CHILLED DISHES

CURRANT CREAM

1 cupful water	whites of 2 eggs
$\frac{1}{2}$ cupful sugar	$1\frac{1}{2}$ tablespoonfuls gelatine
2 cupfuls currants	juice of 1 orange
juice of 1 lemon	

Boil water and sugar, add gelatine dissolved in just enough hot water to cover it, orange and lemon juice, and currants that have been crushed through a strainer. Place on ice to chill, then mix in the stiffly beaten whites, place the mixture in a tightly covered mould and pack in ice to chill.

LEMON CREAM

2 lemons	$1\frac{1}{4}$ cupfuls powdered sugar
5 eggs	

To the well beaten yolks of the eggs, beat in the juice and grated rind of the lemons, sugar, let come to the boiling point and stir in lightly the stiffly beaten whites. When well stirred in, place in a mould and pack in or set on ice to cool.

NUT CREAM

2 cupfuls cream	1 cupful chopped dates
$\frac{1}{2}$ cupful sugar	$\frac{1}{2}$ cupful chopped figs
$\frac{1}{2}$ cupful chopped nuts	white of 1 egg
$\frac{1}{2}$ teaspoonful vanilla flavoring	

To the stiffly whipped cream, stir in all the other ingredi-

ents, put in a mould, cover tightly and pack in a bucket with finely chopped ice and salt for several hours.

FREEZING ICE CREAM

Put ice and salt in the freezer and press pieces of newspaper all around the top, covering all with the ice sack. Turn the crank a few times, let stand fifteen minutes, then turn for about five minutes. After the cream is frozen, pack in pieces of newspaper very closely, instead of using more ice.

MAPLE ICE CREAM

2 cupfuls milk	2 cupfuls cream
1 cupful maple syrup	3 eggs
1 teaspoonful vanilla flavoring	

Scald the milk in double boiler and add the syrup, then the well beaten eggs and cook till thickened. When cold, add the cream whipped. Freeze, and serve with small pieces of preserved ginger scattered over each dish.

PEACH ICE CREAM

10 large peaches	1 cupful cream
2½ cupfuls sugar	1 teaspoonful pistachio flavoring
1 quart milk	

Mash the peaches with sugar, add the other ingredients, having each one very cold, mix well and put in freezer.

PISTACHIO

1 cupful sugar	green coloring
1 cupful mashed strawberries	1 cupful milk
2 cupfuls whipped cream	½ cupful pistachio nuts
1 box gelatine	

Dissolve gelatin in a little warm water, to one-half of it add one-half the sugar, berries and one-half the cream. Stir chopped nuts in the scalded milk, let cool, add the remainder of the gelatin, sugar and cream, tint green with coloring purchased at drug or candy store. Then put one spoonful of first one, then the other mixture, into a mould and freeze.

PLAIN ICE CREAM

1 pint cream	1 cupful sugar
1 pint milk	1 egg
1 teaspoonful flavoring	

Beat in sugar to thoroughly beaten egg, add the other ingredients and any preferred flavoring. Put in double boiler and get hot, but do not boil. When very cold, pour into freezer. This serves six people. The custard may be prepared the day before.

Fill sherbet glasses half full of vanilla ice cream, add to the top a spoonful of jam and over that a large spoonful of whipped cream.

Vanilla ice cream is nice served in half a cantaloupe. So is coffee ice cream.

SAUCES FOR ICE CREAMS

CREME DE MENTHE SAUCE

1 cupful cream	mint flavoring
$\frac{1}{3}$ cupful sugar	nuts
	green coloring

To the stiffly whipped cream add sugar, flavoring and coloring (which may be purchased at drug or candy store). Serve the ice cream in sherbet cups, put the sauce on top and sprinkle with a few finely chopped nuts.

CHOCOLATE SAUCE

$\frac{1}{2}$ cupful milk	4 tablespoonfuls melted chocolate
1 cupful sugar	

Mix milk, chocolate and sugar in double boiler, stirring till sugar is dissolved, then boiling till syrup hairs. Serve ice cream in sherbet glasses, pouring hot syrup over it.

STRAWBERRY SAUCE

Boil for ten minutes three-fourths of a cupful sugar and one-half a cupful of water. Put a pint of strawberries through a sieve. When syrup is cold, add the berries and one-half teaspoonful vanilla. Serve with vanilla ice cream.

GRAPE SHERBET

1 cupful grape juice	$1\frac{1}{3}$ cupfuls sugar
1 cupful milk	juice of 1 lemon

Allow the milk to become very cold in the freezer before adding the other portions, then freeze.

LEMON SHERBET

1 quart milk	juice of 2 lemons
2½ cupfuls sugar	juice of 1 orange

Strain orange and lemon juice, add sugar and melt over fire. When melted, set out to cool. Have the milk thoroughly chilled in the freezer and when the juices are cold, add to the milk and freeze in the usual way.

ICE SUBSTITUTE

If ice is not obtainable, put in a box about three feet square, coarse salt to the depth of five inches. Keep it moist to set milk, butter and food in.

To prevent dishes slipping when placed on ice in the refrigerator, first place a newspaper over the ice.

TO KEEP BUTTER WITHOUT ICE

Put the butter in a small pan, and set this small pan in a larger pan which contains enough water to reach the top of the butter pan. Put two tablespoonfuls of salt in this water. Place a flower pot in the water and after it has absorbed all it will hold, invert it over the butter. Re-soak the flower pot occasionally.

SERVING PUNCH ARTISTICALLY

Heat a stove poker and melt a small hollow in the center of a large block of ice. Keep punch ready to fill in this hollow as fast as it is used.

PUNCHES

CURRANT PUNCH

1 cupful cracked ice	1 cupful currant juice
½ cupful sugar	1 tablespoonful lemon juice
	10 sprays fresh mint

Shake ice and sugar till sugar is dissolved, then add mint, pouring over it the lemon. Add currant juice and enough water to make one quart of this liquid. If too strong, add more water.

FRUIT PUNCH

1½ doz. lemons	10 quarts water
1 doz. oranges	8 cupfuls sugar
1 doz. bananas	1 pint canned raspberry juice
	a few strawberries or cherries

Roll lemons and oranges to loosen juice, slice, slice bananas, add the other ingredients and ice, and serve from a punch bowl.

GRAPE JUICE PUNCH

juice of 6 lemons	2 cupfuls sugar
juice of 2 oranges	2 quarts Apollinaris water
1 quart grape juice	small pieces of pineapple

Boil sugar with enough cold water to cover it, till it resembles syrup. Let it get perfectly cold, then mix all but Apollinaris water in the punch bowl, adding that water just before serving. Have plenty of ice in the bowl.

RUSSIAN TEA PUNCH

- | | |
|---------------------|---------------------------------------|
| 1 quart strong tea | 2 tablespoonfuls orange juice |
| 2 cupfuls sugar | $\frac{1}{3}$ cupful lemon juice |
| 1 quart Apollinaris | sliced orange, pineapple and cherries |

Have all ingredients ice cold, mix and pour over ice in punch bowl just before serving.

TEMPERANCE PUNCH

- | | |
|----------------|-----------------------------------|
| 5 lemons | 1 quart water |
| 1 cupful sugar | 1 quart ginger ale |
| | $\frac{1}{2}$ doz. sprays of mint |

Slice lemons, cover with sugar and let stand one hour. Add water and ginger ale in equal proportions till strong enough to suit. Crush part of the mint sprays and add to the punch which should be poured over a block of ice in the punch bowl.

VIOLET PUNCH

- | | |
|---------------------------|----------------------|
| 1 cupful grated pineapple | fresh violets |
| 4 cupfuls water | 2 quarts water |
| 2 cupfuls sugar | 1 cupful grape juice |
| 1 cupful strong tea | juice of 2 oranges |
| | juice of 2 lemons |

Cook pineapple in two cupfuls water fifteen minutes, strain through cheese cloth, add two more cupfuls water and sugar, and boil ten minutes. Let cool, add cold tea, two quarts of water and other ingredients, pour over ice in punch bowl and serve with two violets in each glass. Have the punch bowl surrounded by violets, if a dainty effect is desired.

WINE PUNCH

2 quarts wine	3 sliced oranges
2 sliced lemons	2 quarts Apollinaris
	2 cupfuls sugar

Have all of these ice cold, mix and pour over ice in a punch bowl. Or use these ingredients—

2 quarts wine	1 quart champagne
1 quart Apollinaris	

COLD BEVERAGES

FOR COLD WATER

Keep a large bottle of cold water with half a lemon over the top, in the refrigerator. By refilling when necessary, cold drinking water is always ready.

In case of emergency, water may be cooled by placing it in a tin vessel covered with a coarse wet cloth where a breeze blowing on it will cause it to cool, by evaporation.

CLARET CUP No. 1

1 quart claret	rind of cucumber
1 cupful sugar	1 liqueur glass brandy
	1 liqueur glass curacoa

Mix all together, let stand thirty minutes, remove cucumber rind and add ice.

CLARET CUP No. 2

$\frac{3}{4}$ cupful seedless raisins	2 quarts Apollinaris
1 quart cold water	1 4-in. stick of cinnamon
2 cupfuls sugar	1 cupful lemon juice
1 pint claret	$1\frac{3}{4}$ cupfuls orange juice
	sliced fruits

Simmer the raisins in the water thirty minutes. Strain, add cinnamon broken in small pieces, sugar, and half the lemon juice. Boil all together for five minutes. Then add orange and remainder of lemon juice, strain and let become ice cold. Put in the punch bowl a block of ice,

pour the claret over it, then the mixture and then just before serving, the Apollinaris.

Put in small slices of fruits.

This is for a company of twenty five.

FRUIT COCKTAIL

Cut pineapples, bananas and strawberries in small pieces enough to fill one cup. Fill another cup with small pieces of grapefruit pulp, mix, and add

1/3 cupful sherry wine

1/2 cupful sugar

1/4 cupful brandy

pinch of salt

Mix and pour over the fruit, set on ice and when cold, serve in cocktail glasses.

GINGER AND GRAPE BEVERAGE

Use equal parts of ginger ale and grape juice. Serve ice cold in cocktail glasses, with maraschino cherries on top.

A few small pieces of cracked ice may be in the glass.

ICED FRUIT JUICE

2 cupfuls sugar

2 quarts water

juice of 1 lemon

2 cupfuls raspberry juice

1 small grated pineapple

Mix and serve with ice in glasses.

ICED TEA

Into a large size granite tea-pot put six teaspoonfuls of tea, and pour on it three cupfuls of water that has just

boiled about two minutes. Cover and stand in a warm place five minutes. Strain into any desired tea-pot, ready to pour into glasses half filled with cracked ice. A crushed mint leaf may be placed in each glass, and a little lemon juice added.

Half a dozen cloves added to tea leaves just before pouring boiling water on, gives a good flavor.

KUMISS

1 quart fresh milk

1¼ cupfuls warm water

1 tablespoonful sugar

1/3 cake compressed yeast

Dissolve yeast in water, and sugar in milk, stir all together, bottle and cork very tightly. Leave in a moderately warm place for six hours, then put in a cold place. Never fill bottles more than two-thirds full.

LEMONADE

Cut lemons in two, remove the juice with a lemon reamer and pour into glasses, or according to quantity required, pour into a pitcher. Sweeten to taste. Dissolve the sugar in a little hot water and let cool before adding. One ordinary sized lemon makes three glasses of lemonade. Add sugar and ice water or pour water over cracked ice in glasses.

A cupful of grape or raspberry juice, or a few crushed mint leaves are good in a pitcher of lemonade.

Shake well before using. Fill a glass two-thirds full of ice water, put in two tablespoonfuls of the syrup, add while stirring rapidly, one-fourth teaspoonful of soda.

CREME de MENTHE

mint	syrup
juice of 2 lemons	1 pint brandy

Wash about one dozen sprays of fresh mint, place in a fruit jar and pour over them the strained juice of the lemons, then the brandy. Cover closely, let stand from one to two weeks, according to the desired strength, strain, sweeten to taste with syrup, cork tightly, and keep in a cool dark place.

MANHATTAN COCKTAIL

a piece of lemon peel	a dash of angostura bitters
$\frac{1}{2}$ jigger vermouth	a little syrup
$\frac{1}{2}$ jigger whiskey	a little orange juice

Put in a mixing glass half filled with ice.
Stir thoroughly, strain, and pour into cocktail glasses.

HOT BEVERAGES

CHOCOLATE

Take a piece of Baker's chocolate one inch square and melt on a small dish on the stove, set in another dish of hot water over a teakettle of boiling water, or in the oven. Heat two cupfuls milk, stir in melted chocolate and bring to a boil, stirring constantly. Serve with cream and sugar, if desired.

A marshmallow may be dropped in each cup just before serving.

A drop of vanilla may be added to each cup.

COFFEE

Have a large bottomed granite coffee pot (because it heats quickly and does not boil over). Take one heaping tablespoonful of ground coffee for each person and one extra tablespoonful for "the pot." Crush in the hand two or more egg shells (saved for this purpose), stir in with the coffee, add one and one-fourth cupfuls cold water for each person; boil three minutes, allow to remain hot, but not boiling, about two or more minutes.

This makes one cup delicious clear strong coffee for each.

If more than this is desired, add coffee and water in the same proportion. When serving, pour the coffee on the cream, not cream on the coffee.

Add a tiny pinch of salt to coffee for an agreeable flavor.

Adding half a dozen raisins to a pot of coffee is a pleasing change.

A pinch of flour added to the coffee before water is poured over, is another way of "settling."

When cream is slightly soured, a little soda stirred in will restore its sweetness for use in coffee.

DRIP COFFEE

Pour boiling water into a drip coffee pot to get it hot, then pour it out, and put one tablespoonful finely ground coffee in the bag, fasten it in and pour over it two cupfuls freshly boiling water. When the water has drained through the bag, pour it in again, drain, and continue to pour and drain four times. Remove the bag and if the coffee is too strong, add boiling water. Be sure to clean the bag by scraping off the grounds with a knife, washing it in cold water, and having it perfectly dry before using again. Serve the coffee with cream. This coffee is made in five minutes and is delicious.

TEA

For a teapot holding about four cupfuls, put in two teaspoonfuls tea, pour in freshly boiling water, set in a warm place to stand five minutes before serving. Milk should never be used with tea, and only a little cream, if any. To take it with lemon juice is considered by experts the proper way to drink it.

move from fire and add peppermint, beating constantly till it begins to cool, when it must be dropped quickly from a teaspoon on buttered or paraffin paper. When cold, dip in the melted chocolate and return to paper to harden.

If the melted chocolate becomes curdled, add a little olive oil.

Any desired flavoring may be used.

DIVINITY CANDY

2 2/3 cupfuls sugar	2/3 cupful corn syrup
2/3 cupful water	1 cupful nuts
	whites of 2 eggs

Stir sugar, water and syrup together, boiling till it hardens in cold water, making a tinkling sound when it hits the cup. Mix the stiffly beaten whites with nuts, pour the syrup slowly into the mixture, beating constantly until it is cool enough to form in a ball, then roll out on a buttered platter and cut in slices.

DIVINITY FUDGE

2 cupfuls sugar	1/2 cupful corn syrup
1 cupful water	1 cupful chopped fruit
	whites of 2 eggs

Boil sugar, water and syrup rapidly together till the mixture forms a soft ball when dropped into cold water. Pour the hot syrup slowly into the stiffly beaten whites, beating constantly, and as soon as the mixture begins to harden, stir in a cupful of chopped citron, candied cher-

ries, orange, or similar fruits. Pour the fudge on to a buttered dish, and cut it in squares before it is cold.

NUT KISSES

whites of 2 eggs	$\frac{1}{4}$ teaspoonful flavoring
1 cupful pulverized sugar	1 cupful chopped nuts
	pinch of salt

To the well beaten eggs, add sugar, then nuts, salt and flavoring, beating with a spoon as ingredients are added. Drop from a small spoon in little balls on buttered tins and bake slowly.

KISSES

5 tablespoonfuls powdered sugar	whites of 3 eggs
	1 teaspoonful flavoring

To the stiffly beaten whites, add flavoring and sugar, dropping from a dessert spoon on a buttered paper in a pan, baking till slightly browned.

AFTER DINNER MINTS

white of 1 egg	confectioner's sugar
same quantity of water	$\frac{1}{2}$ teaspoonful peppermint flavoring

Mix the beaten white and water, adding sugar till the mixture may be kneaded like bread on a board without sticking. Add flavoring, knead again, roll and cut any preferred shape, and set away on a paraffin paper for two days.

PEANUT CANDY

2 cupfuls molasses	$\frac{1}{2}$ cupful vinegar
1 cupful sugar	1 cupful peanuts
1 cupful water	butter, size of egg

Boil all but the peanuts together till the mixture hardens in cold water. Then stir in the peanuts with skins removed.

Pour on buttered plates to cool.

POPCORN BALLS

$\frac{3}{4}$ cupful coffee sugar	$\frac{1}{4}$ cupful butter
$\frac{3}{4}$ cupful granulated sugar	1 tablespoonful vinegar
$\frac{1}{2}$ cupful molasses	$\frac{1}{4}$ teaspoonful soda
$\frac{1}{2}$ cupful water	4 qts. freshly popped corn

Butter a stew pan or kettle and boil in it without stirring the water, molasses, sugar and vinegar. When it will hair, add butter. When the mixture hardens, in cold water, add soda and pour over corn, stirring with a mixing spoon. Dip the hands in cold water and form the mixture into balls, continuing to dip the hands in cold water when making each ball, working rapidly before the syrup hardens. It is sometimes necessary to keep the dish containing the mixture in another dish of hot water to prevent hardening before balls are formed. Keep the finished balls in a cold place.

PULLED CREAM CANDY

4 lbs. sugar	water
1 teaspoonful cream of tartar	flavoring

Use enough water to cover sugar in which cream of tartar

has been stirred in a stew pan, boil this till it hardens slightly in cold water. Flavor, pour in buttered tins, and pull when cool enough to handle.

PULLED MOLASSES CANDY

3 cupfuls sugar	1 cupful boiling water
1 cupful molasses	3 tablespoonfuls vinegar
$\frac{1}{2}$ cupful melted butter	$\frac{1}{2}$ teaspoonful cream of tartar
	$\frac{1}{4}$ teaspoonful soda

Heat molasses, sugar, water and vinegar to boiling point, add cream of tartar, stirring occasionally. Boil till it hardens in cold water, stirring often toward the last. When almost done, add butter and soda. Pour into buttered pans till cool enough to pull.

It may be cut with scissors in small pieces.

SEA FOAM CANDY

3 cupfuls sugar	1 tablespoonful vinegar
1 cupful water	whites of 2 eggs
1 cupful chopped meats	1 teaspoonful vanilla

Heat sugar, water and vinegar to boiling, stirring till sugar is dissolved. Boil without stirring till it hardens in cold water. Remove immediately from fire, and when partially cool, pour over the stiffly beaten whites, continuing to beat until the mixture holds its shape. Add nuts, flavor, and drop from a teaspoon on paraffin paper.

CANDIED MINT LEAVES

mint	fondant syrup
------	---------------

Prepare fondant as per Fondant recipe. When the syrup

is boiled so it will "hair," remove from fire, stir a little and dip each small spray of mint in it, laying them on buttered paper to harden.

CANDIED ORANGE AND LEMON PEEL

Cut fresh peel from four oranges into one-half inch strips with scissors. Put in cold water, let boil five minutes, pour off this water, put into cold water and boil five minutes more, pour off this water, put into cold water and boil five minutes more for the third time. Make a syrup of one-half cupful water and one cupful granulated sugar, boil till begins to thicken, throw in peel, stirring constantly till syrup candies on peel. Turn candied peel into a colander to drain, then roll in sugar.

CANDIED VIOLETS

Violets may be prepared the same as Candied Mint leaves. The syrup may be colored by using grape juice, and the stems made green with spinach leaves crushed and juice added to the fondant.

JELLIES, PRESERVES AND CANNED FRUITS

Never cook fruit in dishes of tin or iron.

To prevent mould gathering on preserves, keep a pan of lime on the shelves of the fruit closet, and have the closet dark and cool.

When newly-made jelly is a trifle too thin, set the glasses in a pan and put in the warming oven until of the right consistency.

One way to see if jelly has cooked sufficiently is to try it with a spoon. If it runs from the spoon in drops, not in a stream, it is cooked enough.

When jellies refuse to "jell," add a pinch of powdered alum.

If the preserving kettle be placed in a pan of boiling water, the contents can cook any length of time without burning, and need but occasional stirring.

Sprinkling ashes on the stove lid under a kettle of boiling fruit will prevent the fruit burning on the bottom of the kettle.

Drop half a dozen small agate marbles into the kettle of jelly. The marbles will keep in constant motion and prevent the juice from burning.

HEAT SUGAR FOR JELLY

Place the sugar in a granite dish in the oven and stir fre-

quently till all portions of the sugar are heated. Do not close the oven door.

JELLY BAGS AND GLASSES

Make a jelly bag from coarse white flannel, pointed on the bottom. Bind the top and sew strong loops to suspend it by. The little hair like threads on the flannel seem to hold every little roughness, making the juice perfectly clear. Have the bag as large as will hang in the kettle. Put a stout stick through the loops and suspend it in the kettle with enough cold water to cover the fruit. Cook until soft, lifting the bag occasionally to stir the fruit about. When the fruit is cooked very soft, suspend the bag in a convenient place to drip till morning. Do not squeeze it. In the morning, add the juice from the bag to that in the kettle, let boil about twenty minutes, add an equal quantity of sugar and boil about ten minutes more. This is the usual way to make jelly.

JELLY GLASSES

Have them very clean, place in a large pan on the fire in cold water, and heat to boiling point. Turn glasses upside down to drain, then place quickly on a cloth wrung out of hot water. Fill the glasses and set aside for a day, then cover the jelly with melted paraffin, pouring it in the glasses from an old tea pot or gravy dish. When a glass is opened, save the paraffin and use it over and over.

EASY WAY FOR JELLY

Berries and soft fruit may be washed and crushed, placed

in a cheese cloth bag and squeezed carefully. Measure the juice and put in a kettle and boil ten minutes. Add an equal quantity of heated sugar, boil five minutes, and pour into glasses.

APPLE JELLY

Select perfect fruit, wash, cut out all imperfect parts, remove stems and cores, and put in a kettle with cold water to cover. Boil slowly till apples are soft. Strain through a jelly bag, and suspend the bag to drip over night. Next morning, add the juice to that in the kettle, boil twenty minutes, add an equal amount of heated sugar. Let boil ten minutes, skim and turn into glasses.

A few quinces added to apples make a delicious jelly.

A rose geranium leaf placed in the bottom of a glass before pouring the apple jelly in it, will impart a delightful flavor.

A drop of oil of cinnamon put in apple jelly is much liked by many.

A handful of cherry leaves thrown into apple jelly while boiling will give the jelly a perfect cherry flavor. The leaves may be removed after boiling about twenty minutes.

APPLE AND FIG JAM

Wash and wipe the desired quantity of apples, cut in two, but do not peel or core, remove stem, cover with cold water and cook till soft. Pour in a jelly bag to strain. Cut each fig of the desired quantity into three

or four pieces, cover with cold water and cook till soft, then cool. After the figs are cold, stir in with the apple juice and sugar, using one pint of sugar to one pint of juice, and two cupfuls figs to four pints of juice. Boil this mixture till it jellies, then put it in sealed jars.

Part of this jam may be flavored with a little whole ginger.

CRANBERRY JELLY

Cook one quart cranberries in one cupful of water for ten minutes. Put through a sieve, add one cupful of sugar, stir till sugar is dissolved, then pour into glasses. Do not allow juice to boil after adding sugar.

CURRANT JELLY

Wash and remove imperfect berries, but not stems. Mash, bring to the boiling point and simmer till currants are colorless. Strain through a jelly bag. Let drip over night. Next morning, measure the juice and boil for five minutes. Add an equal quantity of heated sugar, boil five minutes and pour into glasses.

Currants and raspberries make one of the very best jellies.

GRAPE JELLY

Pick over the grapes, wash and remove from stems. Put in a kettle, heat to boiling point, mash and boil twenty minutes. Put through a colander, then through a jelly bag to drip till morning. Measure the juice and boil ten minutes. Add an equal quantity of heated sugar, boil five minutes and pour into glasses.

RED RASPBERRY JELLY

Pick over the berries, wash and cook slowly till soft, using one cupful of hot water to each quart of berries. Let drip all night in a jelly bag. Next morning, measure the juice and allow an equal quantity of heated sugar. Cook enough apples to make one cupful of apple juice, strain, add to the berry juice and boil twenty minutes. Add the sugar and stir until dissolved, cook five minutes longer and turn into glasses.

RHUBARB JELLY

Wash, and cut rhubarb into small pieces, put in a kettle with cold water to cover and boil till soft. Let drip through a jelly bag over night. Do not squeeze. Measure the juice next morning, and allow an equal quantity of heated sugar. Boil the juice fifteen minutes, add sugar and boil five minutes. To each quart add one teaspoonful of gelatine dissolved in a little cold water. As soon as gelatine is dissolved in the juice, pour into glasses.

DRIED FRUIT JELLY

Wash the fruit, let soak over night and cook in the same water. Cook till tender and proceed as in making Apple Jelly.

ORANGE MARMALADE

Wash and cut the peel in quarters from eight oranges and four lemons. Cook the peel until soft in enough boiling water to cover. Save four cups of this water and pour it

over three quarts of sugar. Scrape the white insides of the peelings with a spoon, throwing this inside lining away, and cut the peelings in narrow strips with the scissors. Remove the seeds and the tough skin from the orange, dividing it into small sections. Then cook the syrup, pulp and peelings all together for nearly one hour.

CARROT PRESERVES

Wash and scrape three pounds of carrots, steam until tender, add two quarts of sugar, grated rind and juice of six lemons, and one-half cupful chopped almonds. Cook thirty-five minutes.

LEMON RIND PRESERVE

During the summer, whenever lemonade is made, after squeezing the lemons, drop the shells into a jar of fresh water, keep it in the ice box and change the water twice a week. At the time of changing, drops of pure oil of lemon will be found floating on the water. Put these drops carefully in a bottle. After about two weeks, scrape the white inside out with a spoon and throw it away. Weigh the shells and add an equal weight of sugar and cook slowly till thick.

RASPBERRY PRESERVES

Take an equal weight of fruit and sugar. It is usually cupful for cupful. Cook one-fourth of the fruit till soft. Strain it, and pour the juice in the kettle with the sugar, stirring till sugar is dissolved. Put in the remainder of the fruit and boil for five minutes. Dip out the fruit and

put in jars till nearly full. Boil the syrup till it jellies, pour over the berries till jars are completely filled, and seal.

If a tablespoonful of glycerine be added to each pound of fruit used in making jam, it will prevent crystallization.

FRUIT JARS

Turn fruit jars upside down to prevent fruit becoming mouldy.

Put a teaspoonful of pulverized borax into a pan of cold water, put the jars in the pan and set on the fire till the water is at boiling point. Remove the jars, place on a cloth wrung from hot water, and fill immediately with fruit. Put on one rubber and screw on the cover. Let stand till just cool enough to handle, and to harden the paraffin. Pour the paraffin all over the rubber where it touches the jar and where it hits the cover. When opening jars, save the paraffin and use again.

When a fruit jar cover refuses to come off, run a knife around the jar under the rubber band, and the cover will loosen immediately.

SAVING PEELINGS

Whenever apples, peaches or similar fruits are peeled, dry the peelings, and at preserving time they are fine for jelly.

TO REMOVE PEACH SKINS

Place the fruit in a pan and cover it with boiling water.

Place another pan of the same size over this, and let stand until cool, and the skins will come off almost whole in the fingers. And when the peach is cut open, the pit will drop out.

When putting away fruit jars if the rubbers are dropped inside and the cover screwed down, the rubbers will be just as good the next season.

Discoloration on the hands from vegetables or fruit may be removed by dipping the hands in very strong tea and washing them in warm water.

CANNING IN THE JARS

CANNING APPLES

Add four quarts of cold water to one quart of sugar and boil to a syrup and cool. Wash, wipe and cut in quarters rather tart apples and pack in fruit jars. As fast as a jar is filled, cover immediately with the syrup to prevent the fruit turning dark. When jars enough are ready to heat, put them in a wash boiler, galvanized tub or dish pan, setting them on small pieces of wood to prevent them from resting on the bottom. Put in cold water to nearly the top of the jars and let it boil ten minutes. Some of the fruit will cook down, and all such jars must be filled with hot syrup. Seal immediately.

CANNING APRICOTS, PEACHES, PEARS, ETC.

Proceed same as Canning Apples.

CANNING PEACHES AFTER SEALING

Prepare a basket of firm peaches by washing, wiping, peeling, quartering and removing pits. As fast as peeled, put into cold water to prevent turning dark. Add one quart of sugar to four quarts of water and boil to a thin syrup. Set the jars on a cloth wrung out of hot water, fill tightly with the fruit, and pour in boiling syrup to fill the jars completely. Seal immediately. Place the jars at once in a tub or wash boiler and cover with boiling water. Place a cover over them and leave until cold. Pour paraffin around each jar where cover hits the rubber

and where the rubber hits the glass. Old blankets or rugs may be used as a cover for jars in tubs.

CANNING PEARS, QUINCES AND GRAPES

Proceed as in Canning Apples or Peaches.

CANNING RHUBARB

Wash, peel and cut rhubarb in inch lengths. Place immediately in jars, fill them with fresh cold water and seal at once.

CANNING TOMATOES

Proceed as in Canning Peaches, substituting boiling water for syrup.

SPICED PEACHES

Wash and wipe firm peaches, but do not peel them. Add one and one-half quarts sugar to one quart of vinegar. As soon as the syrup boils, put in as many peaches as it will cover, cook till tender and seal in fruit jars.

TUTTI FRUTTI

Put one pint of French brandy into a three gallon stone jar. Put a layer of unsweetened stewed strawberries in the bottom, and cover with an equal quantity of sugar. Then add the fruits as they appear in market, stewing them till soft, adding one cupful of sugar to one cupful of fruit. Keep covered with a piece of thick white paper to fit in the jar. Dip the paper in olive oil and take it out each time fresh fruit is added. When the jar is filled, cover well and keep in a cool dark place.

CANNING VEGETABLES

CANNING GREEN BEANS

String and break into one inch pieces, then proceed as in canning Peaches, substituting boiling water for syrup.

CANNING CORN

9 cupfuls corn	$\frac{1}{2}$ cupful salt
$\frac{1}{2}$ cupful sugar	2 cupfuls water

Cut sweet corn from the cob, stir in with salt and sugar and boil twenty minutes. Pour into glass jars and seal as in canning fruits. After opening the corn for use, rinse in cold water to remove surplus salt.

GREEN TOMATO MINCE MEAT

1 peck chopped green tomatoes	2 tablespoonfuls cinnamon
4 lbs. sugar	1 tablespoonful cloves
1 lb. raisins	2 tablespoonfuls salt
1 lb. currants	1 tablespoonful allspice
$\frac{1}{4}$ lb. citron	$\frac{1}{2}$ cupful butter

Put tomatoes through the food chopper to crush and loosen the juice, add all the other ingredients, cook until tender and can in glass jars, for use in winter.

CHUTNEY, CATSUP, PICKLES, ETC.

APPLE CHUTNEY

6 tart apples	$\frac{1}{4}$ cupful brown sugar
4 tomatoes	1 teaspoonful ginger
1 onion	pinch of cayenne pepper
1 cupful vinegar	a clove of garlic

Peel and chop apples and tomatoes, add onion and garlic grated, spices, sugar and vinegar. Mix well and boil ten minutes. Allow the mixture to cool, then seal in jars or bottles.

BENGAL CHUTNEY

2 lbs. green apples	1 teaspoonful ginger
$\frac{1}{4}$ lb. brown sugar	1 teaspoonful garlic
3 cupfuls vinegar	dash of cayenne pepper

Chop apples and mix all together in a stone jar and bake five or six hours till the mixture is like pulp. Seal in jars or bottles.

EAST INDIA CHUTNEY

3 pints vinegar	2 oz. ground mustard
1 lb. brown sugar	4 oz. mustard seed
1 cupful salt	$\frac{1}{4}$ oz. tumeric
12 large sour apples	$\frac{1}{2}$ oz. cayenne pepper
7 large tomatoes	4 oz. onions
1 lb. raisins	2 cloves of garlic

Put all spices in a little cheese cloth bag and tie. Pare and chop the apples, tomatoes and onions, add the other

ingredients, mix all thoroughly and boil for two hours. Put through a colander and seal in jars or bottles.

GOOSEBERRY CHUTNEY

2 pints goosberries	3 tablespoonfuls mustard
1½ cupfuls raisins	3 tablespoonfuls ginger
3 onions	3 tablespoonfuls salt
1 cupful brown sugar	½ teaspoonful cayenne pepper
1 quart vinegar	¼ teaspoonful tumeric

Chop onions and berries, put on to heat and add the other ingredients and cook thirty minutes. Strain through a sieve and seal.

QUICK CHUTNEY

Scald and peel one large tomato, chop, add one small chopped onion and one chopped green chili. Mix thoroughly with one-half teaspoonful lemon juice and a pinch each of salt and sugar.

CATSUP

To keep catsup from moulding, place a few whole cloves on top just before sealing.

Always keep pickles and vinegar in glass jars.

PRUNE CATSUP

4 quarts prune pulp	1 teaspoonful cinnamon
3 cupfuls vinegar	3 teaspoonfuls pepper
1½ cupfuls brown sugar	½ teaspoonful cayenne pepper
¼ cupful salt	2 cupfuls mustard
1 teaspoonful cloves	

Soak dried prunes over night. Drain and cook soft in

boiling water. Remove pits and put through colander. Mix the pulp thoroughly with all the ingredients, cook for one hour and stir constantly. Seal and allow to stand at least a month before using.

TOMATO CATSUP

$\frac{1}{2}$ bushel ripe tomatoes	1 tablespoonful allspice
2 cupfuls sugar	1 tablespoonful cloves
2 cupfuls vinegar	1 tablespoonful cinnamon
$\frac{3}{4}$ cupful salt	1 teaspoonful pepper
$\frac{1}{2}$ teaspoonful cayenne pepper	

Scald and peel tomatoes; cut in small pieces and put in a preserving kettle to cook till soft. Strain through a sieve, add the other ingredients, cook about three hours and seal. Have the spices tied in a cheese cloth bag.

CHILI SAUCE

1 doz. ripe tomatoes	$2\frac{1}{2}$ tablespoonfuls brown sugar
3 large onions	
3 large green peppers	$2\frac{1}{2}$ tablespoonfuls salt
$1\frac{1}{2}$ cupfuls vinegar	$1\frac{1}{2}$ teaspoonfuls ginger
$2\frac{1}{2}$ teaspoonfuls cinnamon	$\frac{3}{4}$ teaspoonful cloves

Scald and peel tomatoes, slice and drain. Chop onions and peppers and cook all together about three hours till thick. Seal at once.

QUICK CUCUMBER PICKLES

1 quart vinegar	$\frac{1}{2}$ cupful salt
1 cupful olive oil	1 oz. white mustard seed
cucumbers	

Wash cucumbers, put in glass jars and pour the well

mixed ingredients over them. Cover, and allow to stand for a week before using.

SMALL CUCUMBER PICKLES

Wash and wipe four quarts small green cucumbers, put in a stone jar and add one cupful of salt dissolved in two quarts of boiling water, and let stand three days. Drain off this brine, heat it to boiling point, pour over the cucumbers, let stand a second three days, drain, heat and pour over and let stand for a third three days. Then drain, wipe the cucumbers, and pour over them one gallon of boiling water in which one tablespoonful of alum is dissolved. Let stand six hours and drain from alum water. Mix the following:

1 gallon vinegar	2 sticks of cinnamon
4 red peppers	2 tablespoonfuls allspice
2 tablespoonfuls cloves	

Boil these ingredients for ten minutes, then take one-fourth of it and boil with the cucumbers, a few at a time for ten minutes, putting the pickles as fast as boiled, into a stone jar. Strain the other three-fourths of the mixture over pickles in jar.

DILL PICKLES

Wash cucumbers and lay in water over night. Next morning pack tightly in jars and fill the spaces between the pickles with dill. Make a brine of three quarts water, one quart vinegar and one cupful salt, boil together and pour while hot over the pickles and seal. Dill may be added to suit the taste.

FRENCH PICKLES

1 peck green tomatoes	2 quarts water
6 onions	4 quarts vinegar
1 cupful salt	2 tablespoonfuls cloves
2 lbs. brown sugar	2 tablespoonfuls ginger
2 tablespoonfuls cinnamon	2 tablespoonfuls allspice
2 tablespoonfuls mustard	1 teaspoonful cayenne pepper

Slice tomatoes and onions, sprinkle with the salt and let stand over night. Next morning, drain, add two quarts of water and one quart of vinegar, boil fifteen minutes and drain. Then add the remaining two quarts of vinegar and the other ingredients and boil twenty minutes and set away in a covered crock, or seal in jars.

WINES, FLAVORINGS AND VINEGARS

GRAPE WINE

Wash and pick grapes from stems, press out the juice, measure, and put in a stone jar with three pounds of sugar to each gallon. Skim it for twelve consecutive days. Then strain, and add one and one-half pints alcohol to six gallons of juice. Pour in stone jars and cork tightly.

STRAWBERRY WINE

Proceed as for Grape Wine, using two and one-half pounds of sugar to each gallon of juice.

UNFERMENTED GRAPE JUICE

Have thoroughly fresh ripe grapes. Wash, remove skins, boil skins and pulp together in a little water till tender. Strain through cheese cloth, but do not **squeeze**. Hang up to drip several hours. Measure the juice, put it on to boil and as soon as it starts boiling, add half as much sugar as there is juice. Boil till sugar dissolves, put into jars and seal hot.

MAKING LEMON FLAVORING No. 1

Cut the rinds of two lemons in small pieces, put them into a four ounce bottle, fill with deodorized strong alcohol and let stand in a warm place for one week. Put two

drachms fresh oil of lemon, four ounces of deodorized strong alcohol and the juice of half a lemon in a large bottle and strain into the contents the contents of the smaller bottle.

MAKING LEMON FLAVORING No. 2

Cover small pieces of fresh lemon peel with brandy in tightly covered jars, and use the liquid later for flavoring.

DRIED LEMON FLAVORING

Put dried lemon peel through the food chopper two or three times, sift, and put the fine powder away for flavoring.

MAKING ORANGE FLAVORING

Proceed same as in making Lemon Flavoring.

MAKING VANILLA FLAVORING No. 1

With one ounce of finely cut fresh vanilla beans, rub two ounces of sugar and put in a pint bottle. Pour over this four ounces of distilled water and ten ounces of 95% deodorized alcohol. Let stand for two weeks in a warm place, shaking occasionally.

MAKING VANILLA FLAVORING No. 2

Proceed as in making Dried Lemon Flavoring.

Vanilla should be kept in the dark.

TO CLARIFY VINEGAR OR WINE

To each gallon of vinegar, pour in one pint or a little more, of new milk, and let stand one day. The milk will be curdled and caked in the bottom of the jar and all the sediment will adhere to it, and the vinegar may be drained off perfectly clear.

WATERMELON VINEGAR

Take the inside of very ripe watermelons, crush in a stone jar, strain the juice into glass jars, cover and set away to sour. Makes good vinegar.

A small button of garlic in a quart of vinegar gives a good flavor to salads with which it is used.

PERSONAL COMFORTS AND THINGS GOOD TO KNOW

GOOD COMPLEXION CREAMS

Plenty of buttermilk drank each day.

At least a tablespoonful of olive oil each day.

Tomatoes eaten daily.

Onions eaten three times a week.

Plenty of good drinking water.

Apples eaten daily.

CUTS, BURNS, ETC.

Put a few drops of carbolic acid in the water to wash cuts, burns and bruises.

Never close a cut with court plaster. When necessary to cover it to keep out dirt, or to prevent hitting it, fasten a soft piece of linen over it.

AN INSECT IN THE EAR

Hold a lighted lamp to the ear, and the insect will at once come toward it.

TO REMOVE A SUBSTANCE FROM THE EYE

To remove a foreign substance from the eye, slice a very thin piece from a raw potato, raise the lid and lay the

potato on the eyeball. Leave for a little time, remove and the substance will be found adhering to the potato.

A moistened flax-seed may be used in the same manner as the potato piece.

TO PREVENT EYE-GLASSES STEAMING

Rub both sides of eye-glass lenses with soap or vaseline, wipe off with a soft cloth and polish with tissue paper or a silk handkerchief, and glasses will not steam in cold weather.

TO REMOVE A FISH BONE FROM THE THROAT

Swallow a raw oyster or a raw egg.

BLISTERED HEELS

If heels are blistered from slipping up and down in low shoes, paste four small half circles of velveteen smoothly to the side of the heel and the nap of the velveteen will prevent the foot slipping.

Another way to prevent blistered heels from low shoes rubbing them, is to stick a strip of adhesive tape around the back of the heel at the spot where the shoe rubs.

HOT CLOTHS

Hot cloths may be quickly prepared by heating them in a steamer, which is easier than wringing them out of hot water.

HOT WATER BAG

Instead of the rubber bag for hot water, a screw top coffee can is a good substitute, as it never leaks, and keeps hot all night. Cover it with a washable case of outing flannel.

Another good hot bag is one made of strong muslin with a washable cover. Heat clean sand in the oven and fill the bag.

A bag filled with hot salt is also good.

LOCKJAW PRECAUTION

When a rusty nail or any other metal causes a wound, bathe it, and hold it for half an hour or more over a burning woolen cloth. A piece of wool may be burned over a shovel of coals, or in any other way, just so the smoke pours on the wound.

TO MAKE A MUSTARD PLASTER

2 teaspoonfuls mustard
2 teaspoonfuls flour

2 teaspoonfuls ginger
water

Mix the mustard, flour, and ginger with enough water to make a paste, and place between two pieces of soft muslin and apply. If it burns too much at first, lay on an extra piece of muslin and remove it later.

TO STOP A SIMPLE NOSE BLEED

Press with the fingers on the upper lip beneath the nostril.

TO EXTRACT A NEEDLE FROM THE FLESH

Apply a magnet immediately.

POISONS

In case of accidental swallowing of poison, mix three tea-spoonfuls of mustard with a cupful of warm water and swallow as quickly as possible.

TO REMOVE A SPLINTER

Fill a wide-mouthed bottle nearly full of hot water, place the part containing the splinter over the mouth of the bottle and press tightly. The suction will draw the flesh down and the steam will remove the splinter.

LAVENDER SMELLING SALTS

8 oz. carbonate of ammonia cut in squares	$\frac{1}{2}$ oz. oil of lavender
1 fluid ounce oil of cloves	$\frac{1}{2}$ oz. oil of bergamot
	$\frac{1}{2}$ oz. oil of cassia

Put the ammonia into a smelling bottle, mix the oils thoroughly and pour just enough into the bottle to cover the ammonia, keeping the remainder to replenish the smelling bottle.

TO RELIEVE THIRST WITHOUT WATER

Keep a dry pebble or button in the mouth.

BATHROOM AND TOILET

TO CLEAN COMBS

Put a few drops of ammonia in a basin of water and let the combs remain in it a few minutes, rinse and wipe. Combs may also be cleaned in gasoline.

TO CLEAN A BATHTUB

Use kerosene, gasoline, or turpentine on an enameled tub.

FOR THE BATH

Mix four ounces of alcohol, one-half ounce of ammonia and one drachm of oil of lavender, and pour a few drops into a bowl of water to perfume and soften it.

FOR BATH BAGS

4 lbs. oatmeal	2 quarts of bran
1½ lb. powdered orrisroot	1 lb. white castile soap
1½ lb. almond meal	3 oz. violet sachet

Have the soap dried and powdered, mix all together and keep in glass jars from which to fill small cheese cloth bags to use as sponges.

Another pleasing softener and perfume is made with two and one-half pounds of fine oatmeal and four ounces of powdered orris root. Make cheese cloth bags about four inches square, and fill as wanted.

Two tablespoonfuls of powdered borax is good to soften the water in the bath.

A few drops of lavender and cologne in the bath are pleasing.

A few drops of camphor seems refreshing in a bath.

TO CLEAN BRISTLE BRUSHES

Wash in warm water in which a little baking soda is dissolved, and rinse in warm water and turn bristle side down to dry.

FOR THE HANDS

Immediately after washing and wiping the hands, dip in vinegar and rub together till dry.

Corn meal used with vinegar is good.

Lemon juice is fine for removing stains from the hands.

Putting salt into water for rinsing the hands after cleaning them in soapy water, will be beneficial.

A little granulated sugar should be kept on the washstand to dip the fingers in after covering with soap. The sugar makes a fine lather and leaves the hands very soft. Do not keep much sugar on the stand, as it soon gets hard, but add to it as needed.

Rubbing the hands with a cut tomato once each day will remove stains and whiten the hands.

FOR A DISCOLORED NECK

Dissolve one teaspoonful of salt in one pint of fresh milk,

wash the neck with it at night, let it dry on, and wash off with warm water in the morning.

TO CLEAN A SPONGE

Rub lemon juice well into it, and rinse in several lukewarm waters, to remove a sour smell.

THE TEETH

Put a few drops of lemon juice in the water with which the teeth are brushed.

Occasionally brush the teeth with salt.

TO CLEANSE A TOOTHBRUSH

Wash toothbrushes occasionally in a strong solution of salt and water and dip them, once in a while, in boiling water.

TO MAKE A TOOTH POWDER

Mix two ounces of precipitated chalk with two ounces of powdered orris root, then add twelve drops of eucalyptus and mix again.

THE HAIR

A DRY SHAMPOO

Sift yellow corn meal till fine, and rub into the hair, brush thoroughly, and repeat.

AN EGG SHAMPOO

Beat two eggs, add the juice of a lemon, rub thoroughly through the hair, and rinse in several warm waters. Dry in sun and air.

Rub dry salt into the hair at night, wear a night cap, and brush out all the salt in the morning, to make the hair lustrous.

Washing hair in warm salt water is very good if not done too often. Always dry in sun and air.

A GOOD SHAMPOO

Lay a cake of Ivory soap in a pitcher, pour over it a pint of boiling water, and stir till there's a good lather. Add one teaspoonful of bicarbonate of soda, wash the hair and scalp thoroughly and rinse in several warm waters.

A SHAMPOO FOR AUBURN HAIR

Put five cents worth of Salts of Tartar in a pint of warm water, rub into the hair, making a fine lather. Leave it a short time, and rinse in several warm waters.

WASHING BLOND HAIR

After shampooing blond hair, to the last rinsing water, add the juice of half a lemon strained through a cloth. Dry in sun and air.

TO KEEP HAIR IN CURL

Put the white of an egg in a cup, beat to a froth, and fill the cup with rain water. Apply this to the hair, and roll on clean strips of old stockings and tie in bow knots.

TO REMOVE TANGLES

Put a little alcohol on the tangle.

GLOVES, PARASOLS, ETC.

TO MEND GLOVES

Sew over and over on the wrong side with cotton thread, or place court plaster of the same color on the underpart, smoothing till dry.

TO PRESERVE NEW GLOVES

Wrap in paraffin paper to prevent fading.

TO FRESHEN BLACK KID GLOVES

Cover with ink and polish with a soft cloth when dry.

TO CLEAN CHAMOIS LEATHER

Wash in a weak solution of soda and warm water. Soap the chamois skin with Ivory soap and soak it in the soda water for two hours. Rub it softly till clean, rinse in two soapy waters (not clear water), wring in a rough towel, dry in the air, and when nearly dry, pull carefully into shape.

TO FRESHEN SUEDE KID

Rub with a piece of emery paper.

TO DRY-CLEAN WHITE GLOVES

Lay the gloves on a table, rub into them Fuller's earth and powdered alum mixed in equal quantities, rub well,

then brush well, and sprinkle with dry bran and whitening. Leave on a short time, then shake.

TO WASH WHITE SILK GLOVES

Wash at night with Ivory soap suds. Rinse well and let dry in the dark to prevent turning yellow.

TO CLEAN WHITE KID GLOVES

Put on the hands and proceed to wash them as though washing the hands in a bowl of gasoline. When clean, wipe dry on a clean white flannel or towel. Remove and hang out to air. Use gasoline out of doors.

TO CLEAN A WHITE PARASOL

Put in a tub of warm Ivory soap suds, and scrub inside and out, carefully, with a small scrubbing brush. Rinse well, and dry open, out of doors in the sun. If the parasol is white silk, dry in the shade.

TO CLEAN KHAKI TROUSERS

Use warm water, soap, and a scrubbing brush.

SHOES AND RUBBERS

TO BLACKEN SHOES

Use a discarded tooth brush to apply paste blacking. A few drops of paraffin added to shoe blacking will impart a good polish to damp shoes, and help preserve the leather.

TO CLEAN PATENT LEATHERS

Clean with olive oil, then polish briskly with a soft woolen cloth.

Wipe off dust and dirt, clean with sweet milk, leaving the milk on for a few minutes, then wipe with a soft cloth.

Wipe the patent leather to remove dust, then wipe with olive oil and polish with a soft cloth.

CLEANING TAN SHOES

Rub with the inside of a banana peel, then wipe dry with a soft cloth.

A flannel cloth dipped in turpentine cleans tan leather.

CLEANING WHITE CANVAS SHOES

Use a preparation purchased at the stores where the shoes are sold. It is much more convenient to use and costs no more than preparations made at home.

CLEANING WHITE KID SHOES

Dip a clean white flannel in benzine and rub the kid, dipping frequently into the benzine and rubbing quickly, then rub with a dry flannel.

A piece of Art Gum is also good for cleaning kid, but if badly soiled, plenty of benzine or gasoline is better.

FOR CREAKY SHOES

Have a cobbler drive a couple of small wooden pegs into the soles.

CARE OF NEW SHOES

If allowed to stand over night in a pan with enough olive oil to cover the soles, they will last longer, and never creak.

Rub new shoes with a slice of raw potato, and they will polish as easily as old ones.

Coat the soles of new shoes with three or four coats of copal varnish and they will seldom need resoling.

Rub new shoes occasionally with vaseline to prolong their wearing qualities.

If the soles of shoes are oiled with a little vaseline about twice each month, and let dry over night, rubbers will seldom be needed to keep out dampness.

Wet shoes should be stuffed with paper to absorb the moisture and prevent the leather getting hard.

INNER SOLES

Inner soles for shoes may be cut from old felt hats. Soles for bedroom slippers may be cut from old felt hats and glued to the ordinary sole, or bound and sewed to a soft top shoe.

SHOE LACES

If shoe laces are slightly waxed, they will not come undone.

Tie a shoe lace bow as usual, and before pulling the loops tight, slip a second loop through the center and tighten. This will never slip.

TO SAVE RUBBERS

Cut a heel shaped piece out of an old rubber and glue in the heel of the new one.

Always mark your initials inside your rubbers.

To varnish rubbers helps looks and wearing qualities.

When heels of rubbers are worn out, cut them into strap or toe rubbers.

Turn rubbers wrong side out to wash, and they will dry without rotting.

HATS, FEATHERS, RIBBONS AND LACES

TO CLEAN FELT HATS

Rub corn meal carefully into the felt, and remove with a soft brush.

Or scrub with corn meal and gasoline.

The inner part of a stale loaf of white bread rubbed into the felt is sometimes very successful in cleaning.

Rub the entire hat with fine sandpaper and it leaves the hat like new.

To dust a felt hat, use a piece of velveteen.

TO CLEAN STRAW HATS

Clean a black chip hat with a soft cloth dipped in alcohol.

To restore the color, use one-half pint hot water with one teaspoonful of ammonia. Cover the hat with a cloth wet in this mixture, let stand a few minutes, then place a warm iron over the cloth, and press into shape.

TO FRESHEN BLACK STRAW HATS

Mix one ounce of black sealing wax and one-half pint of alcohol. Leave the bottle in a warm place till the contents are creamy, shake the bottle well, and brush over the hat.

TO CLEAN WHITE STRAW HATS

Mix corn meal and gasoline, and scrub with a small scrub brush. Apply till clean, and brush dry.

Another method is to make a paste of sulphur and lemon juice and scrub the hat with it, rinsing in clear water, very quickly.

And still another way is to pour peroxide of hydrogen on the hat and brush it with a small scrub brush. Repeat till clean, shape the hat, and dry in the sun.

TO CLEAN AND FRESHEN CHIFFON HATS

Mix equal parts of magnesia, French chalk and pulverized soap, sprinkle thickly on the hat, leave for a day, and brush off.

If a chiffon or flower hat is caught in a heavy shower, shake it well and suspend it bottom side up in some convenient place to dry. It will revive like new.

Any lace or flower or other hat may be dipped in gasoline entirely, and cleaned thoroughly. Always be careful to use gasoline out of doors.

TO CLEAN FEATHERS

Put one cupful of corn meal, one-half cupful of white flour and three tablespoonfuls of powdered borax into a paper bag and shake the feathers in this till clean, then remove and shake. This also cleans laces, etc.

Feathers are also cleaned by dipping in gasoline, rubbing the feathers toward the tip, then shaking dry. This does not take out the curl. Never use gasoline indoors.

TO CLEAN WHITE FEATHERS

Make a paste of flour and gasoline. Put the feather in it

and rub carefully the entire length, toward the tip. Repeat till clean. Rinse in clear gasoline and shake dry.

TO CLEAN RIBBONS

"Wash ribbons" washed in warm soapy water, squeezed as dry as possible, smoothed, placed on an ironing board and held down with a warm flat iron in one hand while the other hand pulls the ribbon quickly under the iron till it is dry, will be like new.

This is good for cleaning ribbons. Dip in lukewarm water, spread on a table and scrub with a brush rubbed in Ivory soap. Rinse in clean warm water and press between folds of thin cloth.

TO WASH DELICATE RIBBONS

Immerse in salt and water, and dissolve shavings of Ivory soap in boiling water till like jelly when cooled slightly. To a little of this jelly, add warm water to form a good suds, add a pinch of borax, put the ribbon in and squeeze back and forth through the hands till clean. Then rinse in warm, then in cold water, roll smoothly in a towel and in about two hours, press between paper.

Gasoline is fine for cleaning ribbons. Do not use gasoline indoors.

Ribbons and silk may be scrubbed with Ivory soap and gasoline, rinsing in clean gasoline.

TO STIFFEN RIBBONS

Put a teaspoonful of sugar in a cupful of water and rinse

ribbons, and when pressed between paper, they are like new.

TO CLEAN WHITE WINGS

Make a paste of naphtha and French chalk, letting it dry on the wings and remain for a day, then brush.

Ordinary white wings may be scrubbed with a small scrubbing brush and Ivory soap suds. Scrub in the direction the wings grow, rinse well and while drying, brush frequently.

TO CURL OSTRICH FEATHERS

Sprinkle salt over hot coals, and shake the feathers over them.

Or place the plume in a warm oven for a few minutes.

TO COLOR FLOWERS

Squeeze a little oil paint of the desired color into a cup. Pour in a little gasoline, and mix it with a stiff brush (about one-half inch in width) with the paint. Add gasoline a little at a time till the right shade is reached. Try a leaf in it, dipping in, then shaking dry. Drying makes the color several shades lighter. Ribbons, laces, gloves, etc., may be tinted in this manner.

TO PREVENT SILK FROM CRACKING

Press with a hot iron.

TO CLEAN BLACK SILK

Brush black taffeta with a piece of velveteen, pin it smoothly to the ironing board and sponge with one tablespoonful of ammonia in two quarts of strong black coffee. Sponge both sides and rub dry with a clean soft cloth. An old soft stocking makes a good sponging cloth. Equal parts of ox gall and boiling water are also good for sponging black silk.

Another sponging liquid is one teaspoonful of ammonia in a cupful of strong tea.

TO REMOVE BEESWAX FROM SILK

Put the spotted places between clean white blotting paper, and press with a quite warm iron, changing the blotters as the wax is absorbed.

Grease spots are often removed in the same manner.

TO WASH PONGEE SILK

Wash in lukewarm Ivory soap suds, rinse in warm water, hang on the line and let drip dry, and press on the wrong side without dampening. Pongee sometimes shrinks when wet.

TO FRESHEN VELVET

Spread a cloth wrung from cold water on top of a not too hot range, or over an inverted flat iron, spread the velvet over it and brush lightly with a whisk broom. Velvet can be made to look like new.

TO CLEAN WHITE SATIN

To dry-clean white satin, use dried bread crumbs finely sifted, mixed with an equal quantity of pulverized blue. Spread over the satin, let remain an hour or two, and brush off with a piece of soft clean linen. If gold or silver trimmings are on the satin, use a piece of clean white velveteen for brushing.

TO WASH WHITE SATIN

Use Ivory soap suds in lukewarm water, rinse in lukewarm water, and press on the wrong side.

Silks, satins and velvets may often be cleaned by using gasoline and corn meal, cleaning a small space at a time and rubbing with a soft clean cloth. By adding little salt, the gasoline will never leave a mark around edges.

TO CLEAN SILK GOWNS

Grate a large raw potato to each quart of soft water necessary to wash the dress. Cover the potatoes well with cold water, let stand two days without moving, pour off the clear water carefully into the tub or large pail in which the dress is to be washed, and dip the pieces up and down till clean. Do not wring, but hang out to drip nearly dry, when the pieces should be laid flat and wiped on both sides, and pressed between soft cloths or paper.

TO WASH LACES

Fine laces, handkerchiefs, doilies or trimmings, may be made like new by soaking them in lukewarm Ivory soap

suds for a couple of hours, changing the water and repeating till clean. Squeeze them very gently, rinse in several warm waters and while quite wet (do not squeeze), pat them carefully in shape on a flat smooth surface to dry. Place them right side up and they will look exactly like new, and it is very easy to spread each tiny figure into shape when it is quite wet. A large piece of marble or glass, the bottom of a large platter, or the bottom of a flat porcelain bath tub is good to dry them on. **Thin** laces may be dried on the window pane, but heavier lace will not stay on the glass. Lace yokes are beautifully done in this manner.

TO DRY-CLEAN LACES

Rub block magnesia or corn starch carefully into the lace, roll or fold and lay away for several days, when the powder may be shaken out. If not perfectly clean, repeat. Flat pieces of lace may be laid over a piece of white paper that is covered with block magnesia, the lace itself also well covered, another sheet of white paper laid on the lace and a heavy flat weight, like a large book, placed on top and left to press the lace for several days. Shake, or brush carefully with a soft brush.

TO CLEAN LACE YOKES

Sprinkle boric acid on a lace yoke, lay away for a couple of days, shake well, and the yoke will be clean without removing it from the waist.

TO CLEAN LACE WAISTS

Put a delicate lace waist into a two quart glass jar filled

with gasoline with the top tightly screwed on, and let stand over night. Next morning pour out a little of the gasoline, shake the jar thoroughly, remove the waist, and shake carefully dry. If the gasoline is much soiled, rinse in clean gasoline. And do not use gasoline indoors.

TO DRY-CLEAN LACE WAISTS

Put a lace waist in a pillow case, cover thickly with corn meal and flour mixed, leave for several days, take out of doors and shake well but carefully in the bag. Then remove and shake free from the flour and corn meal.

TO WASH LACE WAISTS

Shake the dust from a washable lace waist, immerse it in clean warm water, with a tablespoonful of ammonia stirred in, then lay it in a wash bowl, cover it with strong Ivory soap suds and set in the sun for three hours. Do not rub, but dip up and down, rinse well in several warm waters, starch if desired, and press on the wrong side, on a padded ironing board.

TO COLOR LACES

Proceed in same manner as To Color Flowers.

TO CLEAN VEILS

Put the veil into a glass fruit jar, filled with wood alcohol, screw the top tightly on, and leave for about ten minutes. Then pour out a little of the alcohol, replace the top and shake the jar thoroughly. Squeeze the veil

carefully, and shake partly dry (out of doors), then pin over a sheet on a bed or table, to dry in shape. Do not use alcohol near fire.

TO WASH VEILS

Dip the veil into a warm suds of Ivory soap, squeeze it carefully till clean, rinse in several warm waters, and pin on a sheet on a bed or table till partly dry, then press under a cloth with a warm iron.

TO FRESHEN BLACK VEILS

Stir a dessertspoonful of ammonia into a quart fruit jar nearly filled with alcohol, put a black veil in, cover tightly, and shake thoroughly. Remove from the jar, squeeze carefully, shake till nearly dry, pin on a sheet on a bed or table, and leave till perfectly dry.

TO FRESHEN BLACK LACE

Spread the lace on a flat surface, brush carefully with a soft brush, and shake out the dust. Mix in a saucepan one dessertspoonful of dry tea, one pint of boiling water and one teaspoonful of gum arabic. Simmer slowly, stirring till the gum is dissolved. Strain into a dish and soak the lace in it for thirty minutes. If the lace is silk, add a teaspoonful of alcohol to the solution. After soaking, squeeze the lace carefully, then put it in folds of cloth and squeeze. Then smooth it in shape, roll carefully in a dry cloth, let remain an hour and press over paper on a padded ironing board, with a paper on top of the lace which must be pressed on the wrong side.

TO STIFFEN LACE

Put a pinch of sugar in the last rinsing water.

TO CLEAN A BLACK WOOL GOWN

Sponge with ammonia and warm water, a tablespoonful of ammonia to a quart of water. Rub powdered French chalk into the spots, leave for half a day, cover the chalk with clean white blotting paper and set a warm iron on it. Then sponge again with ammonia and water, and press carefully under a cloth, on the wrong side where possible.

TO WASH A BLACK WOOL GOWN

Boil one ounce of soap bark solution in one quart of water. When thoroughly steeped, strain, and add to two gallons of hot water. Put the dress in this and dip up and down till clean. Rinse in warm water, squeeze carefully, shake out doors and let drip partially dry. Shake again, hang up again and when nearly dry, press carefully on the wrong side.

TO CLEAN COVERT CLOTH

Mix six ounces of water, one ounce of sulphuric ether and one ounce of ammonia. Sponge covert cloth with the mixture, then sponge with warm water, cover with a damp cloth and press dry, pressing on the wrong side where possible.

TO CLEAN SPOTS FROM CASHMERE

Make a paste of Fuller's earth and cold water, and put on the spots and leave for several hours, then brush.

TO CLEAN MACINTOSH COATS

Dissolve a handful of the best gray lime in half a pail of water, and apply to the coat, with a sponge. Repeat, after three hours.

TO REMOVE GLOSS FROM CLOTHING

Rub carefully with fine emery cloth. After using emery cloth on very smooth surfaces, rub carefully the way of the nap with a warm silk handkerchief.

Sponging with hot vinegar is good for removing shine from woolen garments.

Black wool may be sponged with borax and water, then with clear water, to remove gloss.

TO DRY-CLEAN WHITE CLOTH

Rub pipe clay into the soiled places, leave for a few hours, or a day or two, then brush off the pipe clay with a small scrubbing brush kept for the purpose.

TO CLEAN WHITE FUR CLOTH

Brush the cloth the way of the nap, shake, dip a clean sponge in alcohol and wash thoroughly in the direction the nap goes. Have mixed one part powdered borax and three parts powdered starch, and sprinkle on while the cloth is wet, all it will hold. Leave in a clean place for three days, then brush out all the starch.

TO WASH WHITE SWEATERS AND SHAWLS

Use a tablespoonful of Pearline to each pailful of warm

water. Cover the garment with this, press down with the hands to squeeze out the dirty water. Let soak thirty minutes, pour off the water and repeat till clean. Rinse in several clean warm waters, but do **not** lift from the tub or bucket the garment is washed in. Take out of doors, pour off all the water possible. Squeeze the garment into a bunch in the two hands and dump quickly on a dry sheet on the grass in the hot sun. Spread the garment in shape and let dry. It will be perfect. If the sun is not hot enough to dry it on the grass, the garment may be spread on a sheet stretched on quilting or curtain frames across boxes or chairs.

REMOVING STAINS

TO REMOVE BLOOD STAINS FROM COTTON

To remove blood stains from cotton, wet the spots with cold water, sprinkle with salt and rub lightly.

Or soak the material in salt and water, afterwards washing in soap and water.

A spot on a starched garment may be removed by applying a thick paste of corn starch and cold water.

TO REMOVE BLOOD STAINS FROM SILK

Use strong cold borax water.

TO REMOVE CHOCOLATE AND COCOA STAINS

Wash first in cold, then pour boiling water through the stains.

TO REMOVE COFFEE STAINS

Spread the stained part over a basin, rub in powdered borax and pour boiling water through, and let soak.

TO REMOVE FRUIT STAINS

Spread the stained part over a basin, and pour boiling water through, let soak for thirty minutes and launder as usual. Let dry in the sun.

Another method is to moisten the spots with camphor before wetting with water, then launder as usual.

TO REMOVE GRASS STAINS

Rub the stain with molasses, laundering as usual, afterward. Another way is to saturate the spot with kerosene, and launder. Alcohol will remove grass stains in materials that will not launder.

TO REMOVE CANDLE GREASE

Use gasoline on a soft cloth.

TO REMOVE AXLE GREASE

To remove axle grease on washable garments, cover thickly with butter, let stand a few minutes, wash in gasoline, and then in soap and water.

Grease may be removed from overalls by putting them in cold water, with plenty of soap, and as soon as the water boils, add about three tablespoonfuls of kerosene and boil a few minutes. Do not pour kerosene from a kerosene can near a fire, but pour it from a can into a dipper away from fire, and then pour from the dipper quickly into the boiler.

Chloroform will remove grease from the most delicate fabrics, but it is apt to leave a mark and for that reason, ether is more universally used.

French chalk put around the edge of a spot before cleaning with gasoline on cloth, will prevent a mark from showing.

TO REMOVE INDELIBLE INK OR PENCIL MARKS

Dampen the spot with water, and rub with the head of a common match.

TO REMOVE INK STAINS

Cover the ink stain on any fabric with Hydrogen Peroxide, lay in the sun and air, and repeat till the stain disappears.

Ink may be removed from wash goods by melting a piece of tallow, putting the spot in the hot tallow and washing as usual. On colored garments that will not wash, drop melted tallow and scrape off with a knife. If the stain does not all come out, put a clean piece of blotting paper over it, and press with a hot iron.

TO REMOVE INK FROM WOODEN FLOORS

Use lemon juice and salt, without soap.

TO REMOVE RED INK

Use ammonia and water.

TO REMOVE IODINE STAINS

Cover the stain on cloth as soon as possible with a paste of corn starch and water. Change for fresh paste and repeat till stain disappears.

If the stain is on wood, apply the paste, let stand a few minutes, and rub with a soft cloth.

TO REMOVE IRON RUST FROM WASH GOODS

Wet the spot with lemon juice, sprinkle with salt, and hold over boiling water so the steam can go through.

If very badly rusted, add three tablespoonfuls of cream of tartar to three gallons of water, and boil the stained garments in it for about one hour.

Another way is to boil pie plant in enough water to soak the dress, remove the pie plant and soak the dress in the water for some time, then wash as usual.

TO REMOVE LEMON JUICE STAINS

Mix one tablespoonful of ammonia in four tablespoonfuls of water, and sponge lightly.

TO REMOVE MACHINE OIL

Apply kerosene to the spots, and launder as usual.

Cover an oil spot on silk with block magnesia shaved in fine powder. Leave on for a time, shake off, and repeat if necessary.

TO REMOVE MILDEW

Cover the mildew on wash goods with molasses, then launder as usual.

Or soak the stains in buttermilk several hours, then wash.

TO REMOVE MILK STAINS

Wash first in cold, then hot water.

Apply absorbent cotton at once when milk is spilled on woolens.

Alcohol will remove milk on colored garments.

TO REMOVE MUD STAINS FROM CLOTH

Use water in which a sliced raw potato has soaked.

TO REMOVE PAINT

Rub turpentine thoroughly into the material. If the paint is very dry, mix a little ammonia with the turpentine. Keep all cleaning fluids away from fire.

Ether is also good for removing paint.

TO REMOVE PERSPIRATION STAINS

To remove perspiration stains from white waists, soak the stained part in baking soda and cold water. Repeat, if necessary, after thirty minutes.

For silk waists, sponge the spot carefully with a little cold water, and cover with powdered prepared chalk. When thoroughly dry, brush carefully with a soft brush.

To remove perspiration stains on white cotton from wearing black silk, boil the garment in one-half gallon of water containing a handful of peach leaves.

TO REMOVE SCORCH STAINS

Apply Peroxide of Hydrogen.

TO REMOVE TEA STAINS

Wash in cold, and then pour boiling water through the spot. Soak an obstinate tea stain in glycerine.

TO REMOVE VARNISH STAINS

Saturate in gasoline, then wash in cold water with naphtha soap.

TO REMOVE VINEGAR STAINS

Mix one tablespoonful of ammonia in four tablespoonfuls of water and sponge lightly.

TO REMOVE WINE STAINS

Moisten a red wine stain in cold water and keep covered with salt, and the wet salt will absorb the stain.

Wash yellow wine stains in cold water, then in warm suds.

FURS

STORING FURS

Beat the furs well but carefully, out-of-doors and hang, if convenient, on a line in the sun for an hour or more. Then lay in a box lined with newspapers, putting paper between parts of the furs that must lap over one another. Wrap the box in newspapers, putting a heavy express paper over all, sticking all edges of this last paper with mucilage.

CLEANING BLACK LYNX

Clean it with a stiff brush dipped in a solution of ammonia and water.

TO CLEAN CHINCHILLA

Make a paste of prepared chalk and water, put on the fur with a wide brush and let dry. Beat the fur lightly to remove the chalk.

If chinchilla fur gets wet, suspend it near heat, beating it lightly every few minutes. Harder furs require stiff brushes to smooth them, always stroking in the direction the fur lies.

If furs get wet, absorb all possible moisture by applying hot towels, before hanging to dry.

TO CLEAN ERMINE

Smooth starch with water till like paste. Dip a piece of clean white flannel in this paste, rub the furs well with it and leave near fire to dry. Then brush it with a stiff brush, and shake thoroughly to remove the flour.

TO CLEAN MINK

Brush thoroughly with dry corn meal.

TO CLEAN SEALSKIN

Spread sawdust over sealskin and spray benzine over the sawdust. When nearly dry, brush off with a whisk broom, then brush so the hair stands up, and let it air.

TO CLEAN WHITE FUR

Lay the fur flat on a table, take a clean white cloth and rub dampened corn meal into the fur, always rubbing the way the fur lies. Rub carefully till the fur is filled. Shake, and if not clean, repeat the operation, using plenty of dry corn meal to dry it at the last.

White fur may be cleaned by rubbing in a paste of corn meal and gasoline, repeating, if the fur is badly soiled. Shake well, and air. Clean all things out-of-doors when using gasoline.

DISINFECTANTS, SCENTS, ETC.

Essence of cinnamon evaporating in a shallow dish is an agreeable disinfectant.

A little charcoal mixed with water thrown in a sink will deodorize it.

A small piece of charcoal should be placed inside the refrigerator to insure a sweet interior. It should also be placed in dark closets. Renew every week or two.

Put a piece of camphor gum in a saucer and apply a hot poker.

Put a few pieces of dried orange peel on a hot stove, or in an old tin can or shovel, and allow it to smoulder.

Broken pieces of pumice stone may be saturated with oil of lavender to create a pleasant odor in a room. Or a few drops of the oil may be dropped into a bowl of boiling water, letting it stand till cold.

Eau-de-cologne may be burned in an old iron spoon made red hot; or it may be poured over block ammonia placed in an earthen jar.

A little oil of sandalwood dropped on a hot shovel will impart a delightful fragrance to a room.

The odor of paint, and of tobacco smoke in a room may be dispelled by setting a dish of cold water in the room.

A dish of ground roasted coffee is one of the best preservatives to leave in cellar.

LIME WATER

Put a piece of unslacked lime the size of an egg in an earthen vessel, pouring over it a quart of cold water. Allow it to stand a few hours, then filter it through clean white blotting paper. Pour it into a clean bottle, cork and keep in a cool dark place. A teaspoonful of lime water in a cupful of milk or water, almost destroys any deleterious substance there. It gives no unpleasant taste.

SCENTING LINENS

Underlinen is delightfully scented by placing broken orris root in the bureau drawers and hanging in small muslin bags in the closets.

A few drops of any preferred scent put on broken pumice stone and scattered through drawers and boxes, gives a delicious perfume.

Sachet powder mixed with powdered orris root in equal parts, preserves the fragrance much longer than by using sachet powder alone.

Pack away bed linen with leaves of dried rosemary or sweet lavender.

COLOGNE

$\frac{1}{2}$ oz. bergamot	$\frac{1}{2}$ oz. English lavender
$\frac{1}{4}$ oz. oil of lemon	$\frac{1}{2}$ drachm neroli
1 quart alcohol	

FILLING A ROSE JAR No. 1

Gather rose leaves in June, pack in a covered stone jar with alternate layers of salt, and keep in a dry cool place

for a week after sufficient leaves are packed. Then turn out on a paper spread on a table, and mix very thoroughly. Add the following ingredients, mix well and put in the jar for six weeks before filling the rose jars. Leave rose jars uncovered for a short time only, as the perfume is easily exhausted.

$\frac{1}{2}$ oz. powdered violet	$\frac{1}{2}$ teaspoonful mace
$\frac{1}{2}$ oz. powdered rose	$\frac{1}{2}$ teaspoonful cloves
$\frac{1}{2}$ oz. powdered heliotrope	$\frac{1}{4}$ teaspoonful cinnamon
1 oz. powdered orris root	2 drachms pure alcohol
4 drops oil of roses	20 drops oil of eucalyptus
10 drops oil of neroli	10 drops oil of bergamot
20 drops oil of lavender	

FILLING ROSE JAR No. 2

Gather rose leaves in June and put a layer in a covered stone jar, then add a layer of salt; spread thickly over this stick cinnamon and whole cloves; pour over these a pint of alcohol, cover and allow to remain one week, then mix and fill into rose jar.

Or stuff pieces of sponge in holes where they enter.

Sprinkle sulphur about house and barn where rats come in, and they will be driven away.

To stuff the holes where they enter with soap sprinkled with cayenne pepper, will keep them out.

FLIES

Mix one-half teaspoonful black pepper and one teaspoonful of sugar in one teaspoonful cream and put on a plate, and flies will disappear.

Two teaspoonfuls formaldehyde in two cupfuls of water poured into shallow dishes and set around tables where flies are troublesome, will destroy them.

A little bit of sassafras on a small cloth laid in an old baking powder or other can cover, will drive flies away.

Flies dislike mignonette, and they despise hop vines.

ROACHES

Cucumber peel scattered around the haunts of roaches and left over night, gets rid of the bugs.

Mix a dough of corn meal and strong borax solution, shape into little cakes and place on pantry shelves to feed roaches so they will refuse to return.

A weak solution of turpentine might be poured down water pipes once a week to keep water bugs away.

SPARROWS

A little molasses put on their roosting places causes them to leave.

MOTHS

Blotting paper saturated with turpentine placed where moths are apt to work, will prevent their havoc.

Sassafras bark scattered among woolens and furs is a preventive of moths.

Saturate an old sheet with formaldehyde and hang in the closet containing moths, first stopping all possible cracks and keyhole, and leaving there for a day.

If moths get into carpets, draperies and furniture, use the just given formaldehyde cure.

Where moths are apt to injure carpets, boil a few camphor balls in water and sweep with a clean broom, dipping frequently in the mixture.

Or scatter powdered borax plentifully about.

An effective, quick way to rid carpets and furniture of moths, is to use an oil atomizer and spray them with one teaspoonful carbolic acid, mixed in one quart benzine.

SCENT BAGS TO HANG IN CLOSETS

$\frac{1}{4}$ oz. ground cloves

$\frac{1}{2}$ lb. lavender flowers

$\frac{1}{4}$ oz. caraway seed

$\frac{1}{2}$ oz. dried thyme

1 oz. dry salt

$\frac{1}{2}$ oz. dried mint

Mix well and put in small bags in closets and among clothes. This mixture is said to be a preventive of moths.

FLOWERS, PLANTS AND GREEN THINGS

Add a little salt, saltpeter or soda to the water containing cut flowers, or place them in cold soap suds, to aid in their preservation.

Another way is to fill a vase nearly full of fresh bits of charcoal, adding water till the vase is nearly full of water, place flowers in it, and change water daily.

Cut flowers with a sharp knife instead of scissors, if you wish them to keep for a longer time.

NASTURTIUMS

After picking, put them in rather hot water and the stems soon become stiff, so the blooms will stay up.

By tying a soft thread around buds, they may be kept from opening for several days.

A FLOWER CENTER PIECE

Cover any size embroidery hoop with mosquito netting, placing over a low bowl, and stick short stemmed flowers through it.

A GROWING CENTER PIECE

Plant a five cent package of old fashioned portulaca seed in your fern dish for beautiful greenery.

A flower pot may be covered with a straw sleeve protector or made attractive by decorating in green oil paints in leaf designs.

GROWING GREENS

Mix mustard and turnip seed and sow thickly in odd spots in garden or yard. They grow rapidly, can be cut off and will grow again. Horse radish is also good to have growing.

MINT

Grow fresh mint for cooking, in less than a week in a glass jar of water. Do not change, but add to the water each day or two, and keep the sprays short by pinching off the tops.

VINES

Vines should be trained on a strong black thread in a window garden.

A sweet potato, not kiln dried, placed in a bowl containing a few inches of water, will grow beautiful greens.

TO HASTEN GROWTH

Thoroughly dissolve one tablespoonful epsom salts in one half gallon cool water, and pour over plant roots.

FLOWERS FOR WINTER

Save the most perfect buds of the desired flowers, cut with a three inch stem and cover the end immediately with sealing wax. When they have shrunk some, wrap each one in a piece of paper and keep in a dry box. When ready for them in winter, take them at night, cut off the ends, and place in water containing a little niter of salt. The following day the flowers will bloom as though just picked.

PRESERVING FOR DECORATION

Gather red berries like pods of roses, and bright red berries and dip in melted paraffin for decorating in winter.

HYACINTHS

Plant four or five bulbs in October in a six inch pot, and place in the cellar till six weeks before Christmas, then bring **gradually** to the light. If about to bloom too soon, put in a darker cooler place; if too slow, put in a warmer lighter place.

TO KEEP CYCLAMEN BLOOMING

Do not cast it aside after repeated blooming, but in the spring, dig a hole in the ground, set the pot in and water as usual. In the fall, place it in a sunny window, keep moist with **warm** water and it will bloom like new.

TO ROOT OLEANDERS

Cut off a strong slip, cut a slot in the end and fill full of cotton, wrapping paper around it so it will not touch the bottle, and put it in a bottle of water in a dark place for a week. It should have plenty of roots by that time, and is ready to plant carefully in rich soil.

Other woody plants may be rooted in this way.

SLIPPING GERANIUMS

Insert an oat or a grain of rye in the bottom of the slip, put in a pot, keep moist, and the result is wonderful.

FERNS AND PALMS

Do not place ferns on windows or in a draft.

Moisten the soil around them each week with not too strong cold tea.

When the fronds droop, the fern is usually root-bound.

Two tablespoonfuls of olive or castor oil poured on the roots of large ferns and palms once a month, does wonders. Use less quantities for smaller plants.

PALMS

Keep palms washed clean with luke warm water and milk and give them from one to two tablespoonfuls olive or castor oil, according to their size, once a month.

A fresh green pineapple top may be planted and grown into a fine palm.

RUBBER PLANTS

Give them oil as advised for ferns and palms. If the leaves become spotted, turn yellow and drop, give the roots some sweet skim milk once or twice each week.

FROZEN POTTED PLANTS

Turn boxes or other covers immediately over them, covering them with blankets, papers, or anything to entirely keep out light; or set them in a perfectly dark closet to thaw naturally, without light. Bulbs frozen in water should be set away from a ray of light and brought out on a milder day.

TO KILL BURDOCKS

Cut off close to the ground and drop a few drops of gasoline from an old kerosene can on the roots.

PLANT BUGS

One teaspoonful ammonia to one quart warm water on roots of plants destroys worms and bugs.

To rid plants of lice, spray with two tablespoonfuls oil of sassafras well stirred in one quart of lukewarm water.

TO SHARPEN LAWN MOWERS

Spread a mixture of emery dust and black oil as thick as molasses, on the concave cutter bar beneath the knives. Remove the cast head covering on the outside of one wheel and place a crank on the end of the axle, and turn backward. This turns the knife cylinder rapidly and draws the knife edges through the emery and oil. The kitchen range shaker or clothes wringer crank may be utilized for the crank.

BOTTLES, GLASS UTENSILS, MIRRORS, ETC.

TO CLEAN BOTTLES

Wash first in cold water, then in hot water with baking soda.

Cut up raw potato parings very finely, fill the bottle with them, cover with warm water and let stand twenty four hours. Remove a few of the parings, shake the bottle thoroughly, turn all out, and wash the bottle. It should be perfectly clean.

Crush egg shells and put in a bottle with clear cold water. Shake thoroughly, empty, and rinse well.

Put a piece of soap and a handful of small cinders in a bottle with hot water, shake thoroughly, rinse well, and drain.

TO CUT A BOTTLE No. 1

Wind cotton twine two or three times around the bottle just below where it is to be cut. Drop kerosene or alcohol very slowly on the cord until it is saturated, then ignite it with a match. When the flame has nearly died out, pour on a little cold water, and the bottle separates smoothly.

TO CUT A BOTTLE No. 2

To file, drill, or saw glass with a hack saw, keep the tool edge wet with camphor dissolved in turpentine.

TO CUT GLASS

Fill a deep pan with water, put the hands, glass and scissors completely under water and hold them there while cutting any desired shape in glass.

REMOVING STOPPERS FROM BOTTLES

Wrap the stopper round with a cloth dipped in boiling water. If the bottle contains smelling salts, put it into vinegar and water. Leave it a short time in a warm place, then stand it in hot water. Then hold it in one hand and tap it on first one side and then the other with a piece of wood, with an upward stroke.

Another way is to put a few drops of olive oil around the glass stopper, leave for an hour or more, and if it refuses to be moved, place the whole bottle in warm water and tap the stopper carefully on each side.

TO REMOVE A CORK FROM BOTTLE

Tie a nail on the loop of a string so it will not float, get the string under the cork and pull it out.

To keep a cork from sticking in a glue bottle, rub it with vaseline.

TO MAKE A CORK SMALLER

Cut two wedge shaped pieces out of it at right angles across the small end, and it will fit tightly.

TO KEEP GAS GLOBES FROM BREAKING

Keep a paper clip over the edge of the globe.

POURING HOT LIQUIDS IN GLASSES

Put a silver spoon in a glass to prevent its breaking, when hot liquid is poured in.

WHEN GLASSES STICK TOGETHER

To separate glasses that stick together, set the lower glass in warm water and fill the upper with cold water.

WASHING GLASS

Wash cut glass in lukewarm water and brush with a bristle brush.

A little soda in the water is good.

Use small turkish towels for drying glass and silver, or fine linen ones.

MIRRORS

To clean mirrors, use a soft cloth dipped in alcohol, and polish with a clean dry cloth.

Stains may be removed from mirrors by using a soft cloth dipped in spirits of camphor, polishing afterwards.

Never allow the sun to shine on a mirror, as it softens the backing, making the glass cloudy.

MENDING CHINA

Use common white lead for mending china and glass.

Apply the paint to the edges with a small stick, place rubber bands or twine around it to hold the parts together, and set away to become thoroughly hardened.

It is very much better, however, to immediately throw out a piece of broken china, as all the mending in the world never makes it perfect, and there can be no satisfaction in having an imperfect piece of china that is liable at any time to fall apart and break several other pieces.

CEMENT FOR CHINA AND GLASS

Use common white lead.

CEMENT FOR ENAMEL WARE

Mix equal parts of finely sifted coal ashes, sifted table salt, and soft putty. Fill the hole with this mixture and set the dish on the fire with a little water in it till the cement hardens.

Cement for joining leather, wood, and paper to metal mix one teaspoonful of glycerine with a gill of blue.

FOR MENDING RUBBER ARTICLES

Try a piece of adhesive plaster where it is practicable.

CANDLES, LAMPS, ETC.

Keep candles in the refrigerator several hours, to harden them, to prevent drooping when used for decorations.

Fancy candles may be washed with a soft brush, with soap and water.

Put fine salt on a lighted candle to make it last.

Save all small candle ends to use in sealing fruit jars.

When carrying a candle in a draft, fasten it by its melted grease in a tumbler, using a short candle.

FILLING OIL LAMPS, ETC.

Fill oil lamps with a funnel kept for the purpose.

Boil the burners occasionally in soda water.

Place a small lump of camphor in the oil to brighten lamp-light.

If a lamp gets overturned, never pour water on it, but use earth, flour or sand.

LAMP WICKS

Soak a new lampwick in vinegar and dry perfectly before using, to prevent it smelling badly.

When a lampwick is too large, do not cut down the side, but draw several threads from the middle of the wick.

Put a new wick in a lamp through the top instead of the bottom of the burner.

Dip one inch of the end of a wick in starch and iron perfectly dry, to insert it easily in a burner.

Sew a piece of white flannel to the bottom of large lamp wicks and they may be used a much longer time.

TO CLEAN LAMP CHIMNEYS

Wipe chimney with a cloth moistened with vinegar, then polish.

A few drops of alcohol rubbed on the inside of a lamp chimney will remove all the black.

PAPER AND BOOKS

TO MAKE WATERPROOF PAPER

Mix sulphuric acid of an exact strength with one half its weight of water. A sheet of common paper placed in this solution becomes hard and fibrous, yet its weight is not increased, and it makes a better parchment for writing purposes than animal parchment.

TO RESTORE FADED WRITING

Moisten the paper with water, then brush over with a solution of hydric-ammonia.

TO PREVENT MOULD ON BOOKS

Wipe the shelves with oil of cedar.

TO CLEAN SOILED BOOKS

Use two parts of water to one part of vinegar, rub over the soiled pages, and leave the book open to dry.

Book covers soiled by grease may be cleaned by putting pipe clay or French chalk over the spots, then applying a warm iron.

To clean the edges (where they are not gilt edges) close the book tightly and erase with an ink eraser.

COOK BOOK COVERS

Cook books should be covered with oil cloth or waxed paper.

COAL, STOVES, FURNACES, ETC.

TO PREVENT SOOT IN CHIMNEYS

Burn raw potato parings in the stove, or pieces of zinc to prevent having soot accumulate.

TO SEE OBSTRUCTIONS IN A CHIMNEY

Remove the soot-pan, place a hand mirror in the opening, and you can see to the top unless obstructed.

Vinegar will remove lime spots and soot from an open chimney.

TO START A FIRE

Keep ashes in an old tin can and pour over kerosene enough to soak them. Have the grate clean and wood laid on it ready to light. Place two spoonfuls of ashes on the wood, then lay a few sticks over the ashes, have dampers open, and light the ashes. Keep the can of ashes outside, away from fire and your kindling is always ready. A brick may be soaked in kerosene a short time and laid in a grate and lighted to start either coal or wood. When the kerosene is burned out and the brick cold, it may be soaked again.

To start a fire in the grate, first take a newspaper and insert in opening just above grate, then light paper; this will warm up the chimney flue and prevent smoke from

coming into room after lighting fire. This also applies in starting hard and soft coal burners.

To free a grate from cinders, dump clam or oyster shells into the grate.

TO KEEP A FIRE

Soak two or three newspapers in clean cold water, squeeze out the water, and make the papers into good sized balls. Pack these tightly together on top of the red hot coal fire, and it will keep for hours.

When a quick fire is needed, tear a newspaper into quarters without unfolding, twist each one tightly, lay closely in the stove, and light one end.

Throw on a few pieces of coal and sprinkle table salt over them. At the end of several hours, there will be a good fire.

TO WATERPROOF MATCHES

Dip them in very hot melted paraffin and when cool, they are ready for use.

TO CLEAN DISCOLORED FIREPLACE BRICK

Rub into the bricks as much linseed oil as they will absorb, and repeat till they are clear.

BLACKING A STOVE

Use a paint brush to apply the blacking. Just before using stove polish, mix a tablespoonful of gasoline with

a saucer of polish. Be sure the stove is cold and never use gasoline around heat.

Turpentine is also good to use with polish.

Clean the steel parts with boiled linseed oil on a woolen cloth, and clean the nickle with whiting and ammonia.

If a stove is washed, then rubbed well with a few drops of linseed oil on a woolen cloth, it will never need polishing.

IN THE OVEN

Paint the inside of the oven with aluminum paint and it is a pleasure to be able to see every article in it.

A little salt sprinkled on the bottom of the oven will prevent cakes burning.

When possible during the winter months, do the baking in the furnace.

When the hinges on the oven door are worn and the doors fail to catch, put washers of iron on the bolt.

TO CUT STOVE PIPE

Cut stove pipe easily with a can opener.

GAS STOVES

Wash them each time they are used, and wash with kerosene once each week.

Keep two pieces of sheet iron on top of a gas stove, large enough to cover it. Enough heat will be diffused from

one or two burners to cook a whole meal. It will also keep dishes hot.

On top of the gas stove under the burners, is a good place to spread a paper to catch falling particles.

TO CLEAN ASBESTOS GAS LOGS

To clean the asbestos gas log when it becomes blackened, sprinkle it with salt, light the gas, and the asbestos turns white.

TO CLEAN A GAS MANTLE

When smoke has blackened a gas mantle, sprinkle salt from a salt shaker on it, slowly, light the gas and let the salt burn off a little at a time.

TO WHITEN A HEARTH

Melt a little size in a jar with a quart of boiling water. When the size is melted, mix in the same quantity of whiting with just a bit of washing-blue. Wash the hearth, then paint with the mixture. Clean it by wiping with a cloth wrung out of cold water. When the whiting needs renewing, wash the hearthstone in hot water, and apply the mixture. Add more water when the mixture requires.

PACKING THE STOVE AWAY

Rub a little oil, vaseline or kerosene over a stove before packing it away, to prevent rusting.

ABOUT PLUMBING

Slip a piece of garden hose about an inch long over the end of the faucets in the kitchen sink to prevent breaking dishes on the faucets.

TO PREVENT PIPES FREEZING

After water is shut off, always sprinkle a good handful of coarse salt over the holes in the sink with just enough water to carry it to the curve of the waste pipe. Treat all similar curves in the same manner.

TO THAW FROZEN PIPES

Use a hot water bottle.

When pipes become frozen in the yard, have an electrician connect a transformer of suitable size into circuit; one lead of the secondary is connected to the water valve or pipe near the curb and the other lead is connected to the water piping in the house. The current is then turned on, and the heat developed by the resistance of the water pipe to the flow of the electric current soon thaws the pipe.

A pipe-thawing electrical outfit is now manufactured.

CLEANING METALS, ETC.

TO CLEAN ALUMINUM KETTLES

Boil rhubarb peelings in them for thirty minutes.

TO CLEAN BRASS

Dip half a lemon in fine salt and rub over the stains, wipe with a soft cloth, and polish with a woolen cloth.

After cleaning brass, polish with equal parts of paraffin and naphtha with enough rottenstone to make a good paste. Then polish with a soft dry cloth.

Ammonia in a little water will remove verdigris from brass.

Drop rusty curtain pins into ammonia water and let them remain for ten minutes, then dry on soft cloth.

TO CLEAN BRONZE

Use salt and vinegar (or lemon juice), then rinse in clear water and polish with a clean woolen cloth.

TO CLEAN COPPER

Proceed as in To Clean Brass.

TO CLEAN ENAMELED WARE

Use salt and vinegar.

Or, put soda in the enameled lined vessel, and let come to a boil.

TO CLEAN GOLD

Dip in a solution of one teaspoonful of ammonia to one quart of water, rinse in clear warm water, and dry on soft cloth.

TO PRESERVE POLISHED IRON WORK

Add olive oil to copal varnish till the mixture is rather greasy, then mix in as much turpentine as there is varnish and apply.

TO CLEAN NICKEL

Use whiting and ammonia.

TO CLEAN PEWTER

Wash with hot water, rub with fine sand, dry and polish with leather.

TO CLEAN SILVER

Apply kerosene with a brush or soft cloth, rinse in boiling water and dry with soft towels.

Dissolve one-fourth cupful sal-soda in one gallon of water, heat to boiling, immerse the silver, being sure it is entirely covered in water, let stand five minutes, rinse, and wipe dry.

Another method is, boil the silver in an aluminum kettle for thirty minutes, and dry with a soft towel.

TO REMOVE EGG STAIN FROM SILVER

Use wet salt.

TO KEEP SILVER UNTARNISHED

Sprinkle a few pieces of camphor gum in boxes or drawers where it is kept.

TO CLEAN STEEL

Emery powder and oil rubbed to a paste is good to clean steel. After cleaning, polish with an oiled rag, and then with a soft dry cloth.

TO REMOVE RUST FROM STEEL

Use plenty of kerosene. If possible, lay on or wrap about the rusted parts, cloths soaked in kerosene, leaving them for a day or two. Then apply salt wet in hot vinegar, or scour with brick dust. Rinse in hot water and dry with a soft woolen cloth, finishing with an oil rub and polish with a soft cloth.

TO CLEAN TIN

Rub with a damp cloth dipped in soda.

TO CLEAN ZINC

Clean with kerosene on a soft cloth, and wash in boiling water.

TO CLEAN ENAMELED WOODWORK

Dampen a flannel cloth in warm water, dip in whiting and apply to the wood. Rinse in clear warm water, and dry with a soft cloth.

TO CLEAN OILED WOODWORK

Use cold tea with a soft cloth, and wipe with a dry cloth.

TO CLEAN PAINTED WOODWORK

Use one dessertspoonful of soda to one bucketful of warm water. Wash, and wipe with a dry, clean, soft cloth.

Kerosene is good to clean any painted or polished woodwork. Use one tablespoonful to a bucketful of warm water.

Rub with a lemon, all marks left by scratching matches on painted wood.

TO CLEAN WINDOWS

Use a cloth moistened in denatured alcohol, and polish immediately with a soft dry cloth.

Or a tablespoonful of kerosene to a gallon of warm water.

TO CLEAN OLD PAINT BRUSHES

To clean a brush that is dried and stiff from standing in paint or varnish, dip it repeatedly in boiling vinegar till it softens. Then wash it in warm soap suds, rinse in warm water, and dry.

TO POLISH FURNITURE

Mix equal parts of olive oil, vinegar and turpentine. Apply with a soft cloth and rub dry with a soft clean flannel.

DUST CLOTHS

Dip a soft piece of cheese cloth about a yard square in kerosene, do not wring very dry, but hang out of doors for twenty four hours before using.

Old pieces of soft flannel soaked in paraffin all night, wrung out as dry as possible and hung out of doors about twenty four hours, make nice furniture polishers and cleaners.

CLEANING BRIC-A-BRAC, ETC.

TO CLEAN ALABASTER ORNAMENTS

Apply a paste made of quick lime and water, leave on a few days, and wash off with warm water and soap.

TO CLEAN IVORY

Brush with a soft tooth brush in lukewarm water. Use alcohol if the ivory is discolored and dry in the sun, if possible.

TO CLEAN MARBLE

Mix two parts of soda, one of pumice stone, and one of salt, with warm water to form a paste.

TO CLEAN PLASTER STATUETTES

Dip the statue several times in a strong solution of soda in water, rubbing badly soiled places with a soft cloth.

CLEANING COMPOUNDS

TO REMOVE GREASE FROM ALL FABRICS

1 pint deodorized benzine 1 oz. alcohol
1 oz. spirits of ammonia

Shake well, apply with a sponge and rub. When dry, press with a slightly warm iron.

TO CLEAN ALL FABRICS

3 drachms sulphuric ether 6 drachms alcohol
3 drachms chloroform 1 quart gasoline

Let the articles to be cleaned remain in the fluid from one to twelve hours. If small pieces are to be cleaned, immerse them in the mixture in a glass fruit jar with the top screwed tightly. Laces, feathers, silks, woolens, etc., clean beautifully in this.

TO CLEAN CARPETS

2 buckets lukewarm rain water 1 oz. borax
1½ bars naphtha soap 1 oz. cleaning soda
1 oz. Fuller's earth

Scrub the mixture on the carpet with a scrubbing brush, and wipe dry with clean cloths.

TO CLEAN WALL PAPER

1 quart cold water 10c worth oil of sassafras
1¼ cupfuls aqua ammonia 2 teaspoonfuls salt
1 teaspoonful soda

Mix, and add flour till stiff enough to drop from spoon.

Cook in a covered pail set in a kettle of boiling water, stirring often, till done. If the mixture does not stick to the hands when cool, it is done, and can be kneaded into loaves. Rub the wall with pieces of the loaf, using the pieces over and over. Keep the loaves covered when not using.

INDEX

	PAGE
around the kitchen stove.....	12
cooking utensils	14
other helps	13
preface	7
read this	16
suggestions for starting the day.....	9
the garbage	12
the kitchen floor	11
the kitchen sink	10
the kitchen table	11
weights and measures.....	15

COOKING RECIPES

after-dinner mints	162
almond-nut forcemeat	66
angel cake	126
apple and fig jam.....	168
apple cake	126
apple chutney	177
apple dumplings	103
apple dumpling sauce	103
apple fritters	93
apple jelly	166
apple pie	94
apple salad, No. 1.....	90
apple salad, No. 2.....	90
apple sauce	119
apple snow	115
apricot pie	97
baked apples, No. 1.....	119
baked apples, No. 2.....	119

	PAGE
baked asparagus	53
baked beans	53
baked beets	56
baked buckwheat cakes	28
baked cabbage	57
baked cheese, No. 1.....	40
baked cheese, No. 2.....	40
baked eggs	35
baked indian pudding	108
baked lima beans	55
baked onions	73
baked parsnips	73
baked potatoes	69
baked protose	73
baked prunes	119
baked squash	75
baking biscuits	26
baking cakes	124
baking powder biscuits	26
baking powder doughnuts	123
baking powder dumplings	103
baking powder griddle cakes	29
banana cream, No. 1.....	115
banana cream, No. 2.....	115
banana fritters	93
banana whip	115
bean croquettes	54
bean hash	55
bean soup	48
beating eggs	34
beet hash	56
bengal chutney	177
berry icing	138
bird's-nest toast	32
biscuits	26
boiled asparagus	53
boiled beets	56

	PAGE
boiled cabbage	57
boiled carrots	58
boiled chestnuts	63
boiled corn	59
boiled eggs	35
boiled icing	138
boiled onions	67
boiled parsnips	73
boiled potatoes	69
boiled rice	69
boiled salad dressing, No. 1.....	85
boiled salad dressing, No. 2.....	85
boiled sweet potatoes	70
boiled turnips	78
boston brown bread, No. 1.....	22
boston brown bread, No. 2.....	22
brandy sauce, No. 1.....	110
brandy sauce, No. 2.....	110
brandy sauce, No. 3.....	110
bread	26
bread doughnuts	26
bread pudding	104
brown bread, No. 1.....	23
brown bread, No. 2.....	23
brussels sprouts	57
buckwheat griddle cakes, No. 1.....	28
buckwheat griddle cakes, No. 2.....	30
butter scotch	160
butter without ice	149
cake fillings	135
cakes of many kinds.....	126
candies and sweets.....	160
candied mint leaves	164
candied orange and lemon peel.....	165
candied violets	165
canning apples	174
canning apricots	174

	PAGE
canning corn	176
canning grapes	175
canning green beans	176
canning peaches	174
canning pears	174
canning quinces	175
canning rhubarb	175
canning tomatoes	175
canning vegetables	176
carrots	58
carrots with dressing	58
carrot preserves	171
carrot pudding	106
catsup	178
cauliflower	59
celery	59
cereals and breakfast dishes.....	32
cheese balls	40
cheese custard	41
cheese dreams	42
cheese pudding, No. 1.....	42
cheese pudding, No. 2.....	42
cheese salad, No. 1.....	87
cheese salad, No. 2.....	88
cheese straws, No. 1.....	43
cheese straws, No. 2.....	43
cheese toast	33
cherry salad	84
chili sauce	179
chilled dishes	145
chocolate cake	127
chocolate cookies	142
chocolate filling, No. 1.....	135
chocolate filling, No. 2.....	135
chocolate icing, No. 1.....	139
chocolate icing, No. 2.....	139
chocolate peppermints	160

INDEX

255

	PAGE
chocolate sauce	148
chutney, catsup, pickles, etc.....	177
cinnamon rolls	95
claret cup, No. 1.....	153
claret cup, No. 2.....	153
cocoanut cookies	142
cocoanut icing	139
cocoanut pie filling	98
coffee	158
coffee cake	127
cold beverages	153
cold water	153
coloring icing	138
cooked cabbage salad.....	84
cookies	142
corn	59
corn chowder	57
corn fritters	93
corn in milk	59
corn in tomatoes	59
cornmeal mush	32
cottage cheese salad	88
cottage pudding	106
cranberry jelly	169
cranberry mould	120
cranberry sauce	120
cranberry whip	116
cream and whipped cream.....	114
cream cheese	41
cream cheese salad, No. 1.....	87
cream cheese salad, No. 2.....	87
cream dates	121
cream puffs	128
cream sauce	111
cream sauce for vegetables.....	57
cream of asparagus soup	48
cream of pea soup	48

	PAGE
cream de menthe	157
cream de menthe sauce	148
croutons	47
crustless pie	98
cucumbers	60
cucumber relish	81
currant cream	145
currant jelly	169
currant punch	150
custard pie	97
custard pie filling	97
cutting bread	20
dainty cake	128
date pie filling	98
delicate cream	114
desserts	93
devised egg, No. 1.....	35
devised egg, No. 2.....	35
dill pickles	180
divinity candy	161
divinity fudge	161
doughnuts	123
dried apple fruit cake.....	129
dried fruit jelly	170
dried lemon flavoring	183
dried peach sauce	122
drip coffee	159
drop cake, No. 1.....	128
drop cake, No. 2.....	129
drop nut cakes	129
dutch or cottage cheese.....	40
east india chutney.....	177
easy sauce	111
easy way for jelly.....	167
eggs	82
egg gravy	36
egg omelet, No. 1.....	36

	PAGE
egg omelet, No. 2.....	37
eggplant	60
egg salad in pond lily style.....	88
egg sauce	82
egg substitute	34
emergency cream	114
entire wheat bread.....	21
everlasting yeast	17
fancy cream	116
fig pudding	106
floating island	107
fondant	160
freezing ice cream.....	145
french dressing, No. 1.....	86
french dressing, No. 2.....	87
french mustard	82
french pancakes with jelly.....	31
french pickles	181
fresh lima beans.....	55
fried apples	120
fried apple pies	96
fried corn cakes	60
fried cornmeal mush	32
fried eggs	38
fried green tomatoes	76
fried onions	67
fried parsnips	73
fried potatoes, No. 1.....	70
fried potatoes, No. 2.....	71
fried protose	73
fried squash	76
fried tomatoes	76
fritters	93
fruits	119
fruit cake, No. 1.....	130
fruit cake, No. 2.....	131
fruit cocktail	154

	PAGE
fruit cookies	142
fruit filling	135
fruit icing	139
fruit jars	172
fruit omelet	37
fruit punch	150
fruit salads	90
gingerbread, No. 1.....	131
gingerbread, No. 2.....	131
ginger cookies	143
ginger pudding	108
ginger snaps	143
ginger and grape beverage.....	154
gooseberry chutney	178
gold cake	132
graham bread No. 1.....	24
graham bread, No. 2.....	24
graham biscuits	26
graham gems	27
grandma's bread cake.....	132
grape fruit	121
grape jelly	169
grape juice punch	150
grape sherbet	148
grape wine	182
gravies	79
green peas	74
green relish	81
green things	61
green tomato mince meat.....	176
griddle cakes	31
hard sauce, No. 1.....	111
hard sauce, No. 2.....	111
heat sugar for jelly.....	166
helps about breads.....	19
herb sandwiches	45
hermits	132

INDEX

259

	PAGE
horse radish	81
horse radish tasty relish.....	81
hot beverages	158
hot sauce	112
iced fruit juice.....	154
icings	138
ice substitute	149
iced tea	154
imitation angel cake.....	126
jellies, preserves and canned fruits.....	166
jelly-bags and glasses.....	167
jelly glasses	167
johnny-cake	28
keeping bread fresh.....	19
kisses	162
kumiss	155
lemons	122
lemonade	155
lemon cream	145
lemon filling	136
lemon honey filling	136
lemon pie, No. 1.....	99
lemon pie, No. 2.....	100
lemon pie, No. 3.....	100
lemon rind preserves	171
lemon sherbet	149
lemon syrup for lemonade	156
lentils	61
lyonnaise potatoes	71
macaroni and cheese, No. 1.....	43
macaroni and cheese, No. 2.....	43
macaroni and corn	62
macaroni with cream sauce.....	62
macaroni and rice	62
making dry yeast	117
making lemon flavoring, No. 1.....	183
making lemon flavoring, No. 2.....	183

	PAGE
making orange flavoring	183
making vanilla flavoring, No. 1.....	183
making vanilla flavoring, No. 2.....	183
manhattan cocktail	157
maple ice cream	146
maple icing, No. 1.....	140
maple icing, No. 2.....	140
maple tea biscuit	27
marguerites	133
marshmallow cream, No. 1.....	117
marshmallow cream, No. 2.....	117
marshmallow cups	117
marshmallow filling, No. 1.....	136
marshmallow filling, No. 2.....	136
marshmallow icing	140
marshmallow toast	33
mashed potatoes	71
mashed chestnuts	64
mayonnaise dressing	86
meringue	98
milk	113
milk gravy	80
milk toast	33
mince pie	100
mint sauce	82
muffins	27
new potatoes	69
nut recipes	63
nut cream	145
nut chowder	51
nut filling	137
nut and fruit filling.....	137
nut hash	64
nut icing	140
nut kisses	162
nut roast, No. 1.....	64
nut roast, No. 2.....	65

INDEX

261

	PAGE
nut roast, No. 3.....	65
nut rolls	25
nut salad	90
nut scrapple	65
nut stock for soups.....	47
oatmeal cakes	30
oatmeal cookies	143
oatmeal water	156
olives	83
onions	67
orangeade	156
orange cream	117
orange custard	105
orange filling	137
orange icing	140
orange marmalade	170
ornamenting cakes	125
parker house rolls.....	25
parsnip cakes	74
parsnip croquettes	74
peach ice cream.....	146
peanut butter	66
peanut candy	163
peanut cookies	144
piecrust, No. 1.....	95
piecrust, No. 2.....	95
pies	94
pistachio ice cream.....	147
plain cake, No. 1.....	133
plain cake, No. 2.....	133
plain custard	185
plain ice cream	147
plain potato soup	49
poached eggs, No. 1.....	38
poached eggs, No. 2.....	38
pop-corn balls	163
pop-overs	28

	PAGE
potatoes	69
potatoes and cheese.....	70
potato pudding	108
potato salad, No. 1.....	91
potato salad, No. 2.....	91
protose hash	73
prune catsup	178
prune fruit cake	131
prune pie	101
prune salad	91
prune whip	118
puddings	103
pudding sauce, No. 1.....	112
pudding sauce, No. 2.....	112
pulled cream candy	163
pulled molassés candy	164
pumpkins and pies.....	100
pumpkin pie, No. 1.....	101
pumpkin pie, No. 2.....	101
punches	150
quick chutney	178
quick cucumber pickles	179
quick soups	49
radishes	83
raspberry preserves	171
raw eggs	38
raw onions	68
red raspberry jelly	170
rhubarb jelly	170
rhubarb pie, No. 1.....	101
rhubarb pie, No. 2.....	101
rice tomatoes	75
rolls	24
russian tea punch.....	151
rye bread	22
salad combinations	84
salsify soup	50

INDEX

263

	PAGE
salted almonds	63
sandwiches	45
sandwich filling combinations.....	45
saving peelings	172
saucés, relishes, etc.....	81
sauce for fried tomatoes.....	77
saucés for ice cream.....	148
scrambled eggs	39
sea-foam candy	164
serving punch artistically.....	149
short cake	95
small cucumber pickles.....	180
soda-water	156
soups	47
soups, basis	47
soups, dumplings	104
sour cream salad dressing.....	85
sour milk griddle cakes.....	31
sour milk pie crust.....	96
spanish cream	118
spiced peaches	175
spinach greens	61
sponge cake, No. 1.....	134
sponge cake, No. 2.....	134
stale bread	19
steamed fruit roll.....	107
stewed beans	55
stewed tomatoes	77
strawberry sauce	148
strawberry wine	182
stuffed dates	121
stuffed figs	121
stuffed green peppers	74
stuffed potatoes	72
stuffed prunes	122
stuffed tomatoes	77
stuffed tomato fillings	77

	PAGE
stuffed turnips	78
squash pie	102
sugar cookies	144
sugar syrup, for hot cakes.....	30
summer beans	56
summer squash	76
sweet potato pie.....	102
table mustard	82
tapioca pudding	108
tart filling	137
tea	159
temperance punch	151
toast	32
to blanch nuts	63
to clarify vinegar or wine.....	184
to crack nuts whole.....	63
to freshen stale nuts.....	63
tomatoes	76
tomato catsup	179
tomato jelly salad	92
tomato salad, No. 1.....	91
tomato salad, No. 2.....	92
tomato sauce	83
tomato soup	50
to remove peach skins.....	172
to preserve eggs	34
to test milk	113
turnips	78
tutti-frutti	175
unfermented grape juice.....	182
uncooked icing	141
various sauces	110
vegetables	53
vegetable chili con carne.....	78
vegetable salad, No. 1.....	92
vegetable salad, No. 2.....	92
vegetable sandwiches	45

	PAGE
vegetable soup	50
violet punch	151
watercress sauce	83
watercress greens	61
watermelon vinegar	184
welsh rarebit, No. 1.....	44
welsh rarebit, No. 2.....	44
whipped cream	114
white bread, rolls and bread doughnuts.....	21
white cake, No. 1.....	134
white cake, No. 2.....	134
white mayonnaise dressing	87
wine punch	152
wines, flavorings and vinegars.....	182
yeast	17
yellow icing	141

Personal Comforts and Things Good to Know185

about plumbing	241
a dry shampoo.....	192
an egg shampoo	192
a flower centerpiece	225
a growing centerpiece	225
a good shampoo	192
an insect in the ear.....	185
ants	222
a shampoo for auburn hair.....	192
bathroom and toilet	233
blacking a stove.....	238
blistered heels	186
bottles, glass utensils, mirrors, etc.....	230
candles, lamps, etc.....	233
care of new shoes.....	197
cement for china and glass.....	233
cement for enamel ware	233
cleaning compounds	248

	PAGE
cleaning bric-a-brac, etc.	247
cleaning metals, etc.	242
cleaning tan shoes	196
cleaning white canvas shoes	196
cleaning white kid shoes	196
coal, stoves, furnaces, etc.	237
cologne	220
cook book covers	235
cuts, burns, etc.	185
disinfectants, scents, etc.	219
dust cloths	246
ferns and palms	228
filling a rose jar, No. 1.	220
filling a rose jar, No. 2.	221
filling oil lamps, etc.	234
flies	223
flowers for winter	226
flowers, plants and green things.	225
for a discolored neck.	190
for bath bags	189
for creaky shoes	197
for mending rubber articles.	233
for the bath	189
for the hands	190
frozen potted plants.	228
furs	217
gas stoves	239
gloves	194
good complexion cream.	185
growing greens	226
hats, feathers, ribbons and laces.	199
hot cloths	186
hot water bag	187
hyacinths	227
innersoles	198
in the oven.	239
lamp wicks	234

	PAGE
lavender smelling salts.....	188
lime water	220
lockjaw precaution	187
mending china	232
mint	226
mirrors	232
moths	224
nasturtiums	225
packing the stove away.....	240
palms	228
paper and books.....	235
pests of various kinds.....	222
plant bugs	229
poisons	188
pouring hot liquids in glasses.....	232
preserving for decoration.....	227
rats and mice.....	222
red ants	222
removing stains	211
removing stoppers from bottles.....	231
roaches	223
rubber plants	228
scent bags to hang in closets.....	224
scenting linens	220
shoe laces	198
shoes and rubbers.....	196
slipping geraniums	227
sparrows	223
storing furs	217
the hair	192
the teeth	191
to blacken shoes	196
to clean alabaster ornaments	247
to clean all fabrics	248
to clean aluminum kettles	242
to clean asbestos gas logs.....	240
to clean bath tubs	189

	PAGE
to clean black silks	203
to clean black wool gowns	208
to clean brass	242
to clean bottles	220
to clean bristle brushes	190
to clean bronze	242
to clean carpets	248
to clean chamois leather	194
to clean chinchilla	217
to clean combs	189
to clean copper	242
to clean covert cloth	208
to clean discolored fireplace brick.....	238
to clean enameled ware	242
to clean enameled woodwork	244
to clean ermine	218
to clean feathers	200
to clean felt hats	199
to clean and freshen chiffon hats.....	200
to clean gas mantles	240
to clean gold	243
to clean ivory	247
to clean khaki trousers	195
to clean lace waists	205
to clean lace yokes	205
to clean lamp chimneys	234
to clean mackintosh coats	209
to clean marble	247
to clean mink	218
to clean nickel	243
to clean oiled woodwork	245
to clean old paint brushes.....	245
to clean painted woodwork	245
to clean patent leathers	196
to clean pewter	243
to clean plaster statuettes	247
to clean ribbons	201

	PAGE
to clean sealskin	218
to clean silk gowns	204
to clean silver	243
to clean soiled books	235
to clean sponges	191
to clean spots from cashmere	208
to clean steel	244
to clean straw hats	199
to clean tin	244
to clean veils	206
to clean wall paper	248
to clean white feathers	200
to clean white fur cloth	209
to clean white fur	218
to clean white kid gloves	195
to clean white parasols	195
to clean white ribbons	201
to clean white satin	204
to clean white straw hats	199
to clean white wings	202
to clean windows	245
to clean zinc	244
to cleanse a tooth brush	191
to color flowers	202
to color laces	206
to curl ostrich feathers	202
to cut a bottle, No. 1	230
to cut a bottle, No. 2	230
to cut glass	231
to cut stove pipe	239
to dry clean laces	205
to dry clean lace waists	206
to dry clean white cloth	209
to dry clean white gloves	194
to extract a needle from the flesh	188
to freshen black kid gloves	194
to freshen black straw hats	199

	PAGE
to freshen suede kid	194
to freshen black lace	207
to freshen black veils	207
to freshen velvet	203
to hasten growth	226
to keep a cyclamen blooming	227
to keep a fire	238
to keep glass globes from breaking	231
to keep hair in curl	193
to keep silver untarnished	244
to kill burdocks	229
to make a cork smaller	231
to make library paste	236
to make a mustard plaster	187
to make a tooth powder	191
to make waterproof paper	235
to mend gloves	194
to polish furniture	245
to preserve new gloves	194
to preserve polished iron work	243
to prevent eye glasses steaming	186
to prevent mould on books	235
to prevent pipes freezing	241
to prevent silk from cracking	202
to prevent soot in chimneys	237
to relieve thirst, etc.	188
to remove axle grease stains	212
to remove beeswax from silk	203
to remove blood stains from cotton	211
to remove blood stains from silk	211
to remove candle grease	212
to remove chocolate and cocoa stains	211
to remove coffee stains	211
to remove cork from bottle	231
to remove egg stain from silver	243
to remove fishbone from throat	186
to remove fruit stains	211

INDEX

271

	PAGE
to remove grass stains	212
to remove grease from all fabrics	248
to remove gloss from clothing	209
to remove indelible ink or pencil marks	213
to remove ink stains	213
to remove ink from wooden floors	213
to remove iodine stains	213
to remove iron rust from wash goods	214
to remove lemon juice stains	214
to remove machine oil	214
to remove mildew	214
to remove milk stains	214
to remove mud stains from cloth	215
to remove paint	215
to remove perspiration stains	215
to remove red ink	213
to remove rust from steel	244
to remove scorch stains	215
to remove splinter	188
to remove substance from the eye	185
to remove tangles	193
to remove tea stains	216
to remove varnish stains	216
to remove vinegar stains	216
to remove wine stains	216
to restore faded writing	235
to root oleanders	227
to save rubbers	198
to see obstructions in a chimney	237
to sharpen lawn mowers	229
to start a fire	237
to stiffen lace	208
to stiffen ribbons	201
to stop a simple nose bleed	187
to thaw frozen pipes	241
to wash a black wool gown	208
to wash delicate ribbons	201

	PAGE
to wash laces	204
to wash lace waists	206
to wash pongee silk	203
to wash veils	207
to wash white satin	204
to wash white silk gloves	195
to wash white sweaters and shawls	209
to waterproof matches	238
to whiten a hearth	240
vines	226
washing blond hair	193
washing glass	232
wet shoes	197
when glasses stick together	232

Olive.

Place the olives in an earthen jar or some earthen glazed ware vessel and cover with a solution of Rabbits lye one can to five gallons of water. Leave this on from 24 hour to two or three days or till all the bitterness is out. Then put them in water till all the lye is out, from five to eight days, changing the water as often as possible or keep in running water. Then put on a solution of ten ounces of salt to a gallon of water and leave this on till the olives are salty enough to suit. If they do not get salty enough use another bath twelve oz of salt to one gallon of water. Then drain off this and put the last bath on them to keep them in fourteen oz of salt to a gallon of water.

Olives.

12 gallons of olives, 1 lb of lye 4 lbs
of salt to 6 gallons of water.

Let stand 48 hours, pour off,
repeat 48 hours longer in the
same ^{new} solution. Then soak in
clean water 6 days, changing
the water daily, then put in brine
3 lbs of salt to 6 gallons of water
and let stand two days, pour off.
Repeat 3 or 4 times or until
taste of lye is gone, then put
in brine of 3 lbs of salt to 4 $\frac{1}{2}$
gallons of water.

Handle the olives very carefully
as they are easily bruised.

