FD King's Daughters Society
The Three Rivers cook book. 1896.

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CHAS. STARR.

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THE

Three Rivers Cook Book

PUBLISHED BY THE

King's Daughters Society,

OF

THREE RIVERS, MICHIGAN.

1896.

" We may live without poetry, music or art;
We may live without conscience, live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks."

" He may live without books, what is knowledge but grieving ?
He may live without hope, what is hope but deceiving ?
He may live without love, what is passion but pining ?
But where is the man that can live without dining ? "

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..FROHLICH & KAPP..

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Our Greeting.

To all women who live to learn and would learn to live, these pages are offered by the compilers, in the hope that they may prove crumbs of comfort in many perplexing hours. We desire to thank all kind contributors and all who have added anything to the success of our undertaking. Careful attention to details, we believe, will prove every receipt offered to be valuable. In the abundance of material offered, lack of space compelled the omission of many good things.

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SOUPS.

CLAM SOUP.

First catch your clams, along the ebbing edges
Of Saline coves, you'll find the precious wedges
With backs up, lurking in the sandy bottom,
Pull in your rake, and lo! you've got 'em.
Take thirty large ones, put a basin under;
Add water, three quarts to the native liquor.
Bring to a boil (and by the way the quicker
It boils the better, if you'll do it cutely,)
Now add the clams, chopped up and minced minutely.
Allow a longer boil of just three minutes,
And while it bubbles, quickly stir within its
Tumultuous depths, where still the mollusks mutter,
Four teaspoons of flour and four of butter,
A pint of milk, some pepper to your notion.
And clams need salting, altho' born of ocean.
Remove from the fire, (if much boiled they will suffer
You'll find that india rubber is not tougher.)
After 'tis off, add three fresh eggs well beaten,
Stir once more and its ready to be eaten. A. R. H.

CONSOMME SOUP.

One chicken, three pounds lean beef, one onion, one turnip, two carrots, bunch sweet herbs, seven quarts cold

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water, one half cup sago soaked in cold water, pepper and salt. Cut beef in strips and joint chickens, slice vegetables, chop herbs, put all on with water to cook slowly for six hours. Take out chicken and beef; salt and pepper and put into jar. Strain soup, pulping vegetables through a sieve. Season and divide it, pouring one half on meat in jar and setting in pot of hot water to cook (covered) two hours more. Heat the rest and skim, put in sago, simmer for one half hour, then pour out. When two hours have passed, pour out stock in bowl; when cold put on ice.

P. C.

CELERY SOUP.

Cut a bunch of celery fine and boil it thoroughly one hour. Add one quart of chicken broth, one cup sweet cream, pepper and salt.

MRS. S. A. WALTON.

TOMATO SOUP.

This serves from eight to ten. Three cups of stock, two cups tomatoes strained, two cups milk and cream mixed, two tablespoons melted butter, two tablespoons flour, pepper, two teaspoons sugar. While stock is warming, melt butter, add flour to butter, and pepper; mix well, add gradually to warm stock and cook smooth.

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Heat milk and add slowly to above. Salt to taste, and heat tomatoes, with pinch soda, and add the last thing before serving.

MRS. C. A. DOCKSTADER.

MOCK BISQUE SOUP.

Stew one-half quart of tomatoes till soft enough to put through a colander, then stir in one-half teaspoon of saleratus dissolved in a little warm water. Mix a teaspoon of corn starch with a teaspoon of water, have a quart of milk hot in a double boiler and thin the corn starch with a little of it, then stir all into the milk and boil ten minutes, put in one-third cup butter, salt and pepper to suit.

MISS RETTIE HARTMAN.

CREAM TOMATO SOUP.

One quart can of tomatoes, cook a few minutes in a very little water, put through a wire sieve to remove seeds. Add one quart of stock made from meat and bones, or water if you have no stock, season with salt and let it just boil. Just before serving add one-half cup of cream. Plain tomato soup may be made by omitting the cream and adding boiled rice, or a little celery, or both.

MRS. E. B. LINSLEY.

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BEAN SOUP.

Take one quart of white beans, put them in a kettle to boil with plenty of cold water. When boiling, add one-half teaspoonful of soda. Let them boil twenty minutes, then drain through a colander, rinse them off with cold water, return them to the kettle, add one gallon of boiling water and let them cook one hour. Then add one pint of rich milk, two tablespoons of butter, season with pepper and salt. C.

NOODLE SOUP.

Two eggs beaten until light, add pinch of salt and mix with flour until it forms a stiff dough. Roll as thin as paper and cut in thin strips, boil in chicken broth minutes. MRS. CALDWELL.

POTATO SOUP.

Peel and slice six medium potatoes, pour water enough over them to cook, add a little salt. When tender add one quart of milk, a little pepper and sweet cream or butter. MRS. S. S. REED.

CORN SOUP.

Grate the grain from twelve ears of corn and scrape them to get the milk. Let it boil thirty or forty minutes

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then add two quarts of milk. When it boils, stir in one-fourth of a pound of butter rubbed in two tablespoons of flour, pepper and salt. Beat the yolks of two eggs in the tureen. Pour the soup over boiling, stirring all the time.

MRS. S. A. WALTON.

SOUP ROYAL.

Take a veal shank and boil thoroughly with a stick of cinnamon, a little mace, allspice, cloves, peppers, (whole ones if possible.) Do this the day before you want the soup and put in a cool place; the next day skim off all the fat and let soup come just to a boil, have a pint of cream well whipped, and put in tureen when sent to the table.

F. E. KNOWLES.

CREAM OF POTATO SOUP.

Boil in two quarts water four large potatoes, one onion, two stalks celery and a sprig of parsley. When done pass through a sieve. Mix two large tablespoons with one of flour, add to the soup with salt and pepper to taste. Boil up and add cup of whipped cream. One can eat these soups without the cream.

MRS. C. A. FELLOWS.

CREAM OF ONION SOUP.

Peel and cut into slices a dozen small white onions

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and fry them to a light brown in a tablespoon butter. Add to the onions a pint of sweet milk, a quart of boiling water, a pinch of salt, pepper and sugar. Cook slowly half hour and put through a sieve. Add the yolks of three eggs, well beaten, and a cup of cream. Serve immediately.

MRS. C. A. FELLOWS.

.....FISH.....

"The silvery fish
Grazing at large in meadows sub-marine,
Fresh from the waves, now cheers
Our festive board."

To fry brook trout or any other small fish: Clean the fish and let them lie a few minutes wrapped singly in a clean dry towel, season with pepper and salt, roll in corn meal and fry in one-third butter and two-thirds lard. Drain on a sieve and serve hot.

FISH DRESSING

One pint grated bread, two tablespoons melted butter, one egg, one onion, a little celery salt, salt and pepper, no water; the butter and egg will moisten it enough. Allow one and one-half hours, with moderate fire, for a

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three pound fish.

MRS. J. F. DUNCKEL, Springfield, Mo.

ONION DRESSING FOR BAKED FISH, TURKEY, CHICKEN, ETC.

Crumb up the bread needed for the dressing, season with salt and pepper and moisten with water. Add enough chopped onion to flavor.

MRS. E. P. HART.

BAKED FISH.

Clean, rinse and wipe dry a white fish, or any fish weighing three or four pounds, rub the fish inside and out with salt and pepper, fill with a stuffing made like that for poultry but drier; sew it up and put in a hot pan with some drippings and a lump of butter, dredge with flour, and lay over the fish a few thin slices of salt pork or bits of butter. Bake an hour and a half and baste occasionally. Garnish with parsley or sliced beets.

MRS. JAS. ELLETT.

CODFISH A LA MODE.

Teacup of codfish picked up fine, two cups of mashed potatoes, one pint of cream or milk, two eggs well beaten, half cup of butter, salt and pepper. Mix well, bake in baking dish from twenty to twenty-five minutes.

E. E.

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SCALLOPED FISH.

Boil a large whitefish; pick it up fine, taking out the bones. Make a sauce of a quart of milk, a little thyme if desired, a few sprigs of parsley, a small onion, simmer together until well flavored. Wet two ounces of flour, stir with a quarter of a pound of butter and stir until it thickens, then strain it over two well beaten eggs; season with pepper and salt. Put some of the sauce in a pudding dish, then a layer of fish, etc., with sauce on top. Cover with cracker crumbs and brown in hot oven. A. B.

SALMON TURBOT.

Put two heaping teaspoons butter into a sauce pan and place over the fire. When hot, add two level teaspoons of flour and stir until smooth; add one pint of milk, salt and pepper, and cook until quite thick. Cover the bottom of baking dish with salmon picked fine, add bits of butter, then a layer of the dressing, another of fish, and on the dressing lastly a layer of bread crumbs and bits of butter. Bake twenty minutes. Any cold fish may be used in place of salmon.

MRS. S. A. WALTON.

ESCALLOPED SALMON.

Make a sauce of one pint of milk, half a small onion, one tablespoon of flour dissolved in a little milk, salt and

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butter to taste. Put these in a double boiler and soak to the consistency of cream. Take one can of salmon and pour off the oil. Butter a pan, put in layers of bread crumbs, sauce and salmon, until the salmon is used. Put top layer of cracker crumbs and sauce. Cover and bake 35 minutes, uncover and brown. Serve hot.

SALMON LOAF.

One pound can salmon, four eggs, four tablespoons melted butter, salt and pepper, one cup bread or cracker crumbs. Save liquid for dressing. Mix all together and steam in buttered pan one hour. Dressing: One cup milk, one tablespoon corn starch, two tablespoons melted butter, one egg, well beaten. Scald milk and add starch etc. Cook a moment and then add liquid. Turn loaf on platter and pour dressing over. Very nice for tea. Serve hot.

MRS. J. S. WISNER.

SALMON IN A MOLD.

One can salmon, one-half cup bread crumbs, four eggs. Season with salt, pepper and parsley and four tablespoons of butter. Add butter to fish, beat bread crumbs into egg, season and mix together. Put in buttered mold and steam one hour. Sauce: One cup milk heated to boil and thickened with tablespoon cornstarch and the liquid from salmon. One egg, one tablespoon

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butter, one teaspoon tomato catsup. Put egg in at the last minute. Put fish on platter and pour sauce over all.

MISS LIZZIE PRATT.

SALMON CROQUETTES.

One pound or one can of cold boiled salmon, one teaspoonful of salt, one tablespoonful chopped parsley, juice of half a lemon, a little cayenne pepper, one cup cream or milk, one tablespoonful of butter, one tablespoonful flour. Drain the salmon, remove the bones and skin, add salt, parsley, lemon juice and pepper. Mix thoroughly. Put the cream on to boil. Rub the butter and flour together until smooth and then stir them into the boiling cream. Stir until thick about two minutes. Pour this over the salmon, mix thoroughly and turn on a dish to cool. When firm, form into cork shaped croquettes. Roll first in fine bread crumbs, then cover with egg and roll again in bread crumbs, this time a little coarser than first.

MISS MAE TRACY.

OYSTERS.

OYSTER SOUP.

One pint milk and one pint water, one quart oysters, two tablespoons of butter, and season to taste. Have

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the dish with a dozen broken crackers in it and pour the soup over them just as soon as it comes to a boil. Cover closely a few minutes and serve immediately. LOU.

OYSTERS ON TOAST.

Have skillet hot. Pour in oysters with some of the liquor. Season with salt, pepper and butter. Stew till oysters are nicely cooked and pour over thin slices of buttered toast. Serve hot.

MRS. W. E. CLARK.

OYSTERS.

Cook the oysters a very little in part of the liquor; stir in one cup of cream, thickened with one scant tablespoon of flour; then season. Make toast and on each piece lay about three oysters and turn the remainder of the liquor seasoned on the platter with the toast. This is a good supper dish. MRS. J. B. DICKINSON.

OYSTER PIE.

Four large potatoes, cut in small slices and cook until about done. Line a deep dish with a baking powder pie crust; then first take a layer of potatoes, season with pepper salt and butter, then a layer of oysters, and so on until the dish is filled. Then sprinkle in a little

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flour and cover with good rich milk, that has first been boiled. Last cover with an upper crust. Bake in hot oven for one-half hour. MRS. CHAS. COX

LITTLE PIGS IN A BLANKET.

Cut English bacon in thin slices, have large oysters, wrap an oyster in each slice of bacon, fasten with a tooth-pick, heat a frying pan hot, and cook the pigs just long enough to crisp the bacon. Put on small pieces of toast and garnish the dish. Do not brown the pigs; they do not look as nice. MRS. C. H. HARRIS.

OYSTER CROQUETTES.

For family of four to six. One-half can of oysters chopped fine, then add one-half of liquid, one cup mashed potatoes, one-half teaspoon salt, one-fourth of pepper. Add enough rolled crackers to thicken and make into small flat rolls or croquetts. Then dip croquettes in beaten egg and roll in cracker crumbs. Fry quickly in butter or lard. MRS. J. S. WISNER.

ESCALLOPED OYSTERS WITH MACARONI.

Break into small pieces six macaroni sticks, boil twenty minutes in salt water. Then butter a dish, sprinkle the bottom of the dish with fine cracker crumbs.

Mrs. M. Engleman, Millinery and Dressmaking.

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A layer of oysters, then a little butter, then a layer of macaroni and another of oysters, until you have filled your dish. For the top use cracker crumbs, then cover with grated cheese, lastly add a one-half cup of milk. This is a very nice dish. MRS. STUTZ.

OYSTER PATTIES.

One pint rich milk, one tablespoon flour, small piece of butter and salt. Put milk and butter into a sauce pan, when it is hot add the flour stirred smooth with a little cold milk. Have one quart of oysters drained and add to the thickened milk. Cook until the oysters curl slightly and the milk is creamy, stirring constatly to prevent scorching. This mixture can be kept several days. The pattie shells may be bought or made of pie crust and baked in patty-pans the tops separate. When you wish to serve the patties make the oyster mixtures hot, pour a little into each shell, put the cover on, put into a hot oven a few minutes and serve immediately.

MRS. E. B. LINSLEY.

VEGETABLES.

"Take the goods the Gods provide Thee,"

ESCALLOPED POTATOES AND ONIONS.

Take sliced raw potatoes and onions, put in baking

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dish, well buttered, first a layer of potatoes, then onions, then butter, salt and pepper; alternate each layer, well seasoned, until dish is filled, putting potatoes on top. Fill dish nearly full with milk and bake one hour.

FRANCELLA E. KNOWLES.

ESCALLOPED POTATOES.

Slice raw potatoes very thin, best done on a cabbage cutter. Let them lie in cold water one-half hour. Butter a pudding dish, put in a layer of potatoes, sprinkle salt, pepper, bits of butter and dust of flour. Continue until the dish is full. Fill the dish two-thirds up with milk. Bake two hours. Let the dish be covered until nearly done. Then remove the cover and brown.

POTATOES A LA CREME.

Chop cold baked potatoes, put them in a sauce pan in which sweet milk or cream has been heated, Add a generous lump of butter, salt, pepper, a little flour. Cook until thick on the top of the stove. When in the dish to serve, put a little more butter on the top.

MRS. DICKINSON.

CREAMED POTATOES.

Put one tablespoonful butter in a frying pan and when it bubbles add one tablespoonful flour, one cup of hot milk with salt and pepper to taste. Then add one

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pint cold boiled potatoes cut into small dice, and bake until brown. MRS. PERRIN.

POTATOES AU GRATISS.

Slice cold potatoes in a dish, then take one tablespoon of butter and two of flour and rub together until smottered. Then add one pint of milk and boil. Add to this two tablespoons grated cheese, the well beaten yolk of one egg, salt and pepper, and stir in while hot. Then take layer of potatoes and layer of dip, until dish is full. Then sprinkle with cheese and cracker or bread crumbs and bake one-half hour.

FRIED POTATOES.

Slice cold boiled potatoes and chop a little, season with salt and pepper and moisten just enough to shape well. Roll thin in flour and fry in plenty of butter. They are much improved by adding cold meat chopped fine and a few crackers rolled. MRS. E. P. HART.

SWEET POTATOES.

Boil as many potatoes as desired, when done pour and cover with rich milk; add teaspoonful of butter, thicken with tablespoonful of flour stirred to a cream. Season with pepper and salt. MISS HATTIE DOTY.

COOKED CELERY.

Take the portion of celery stalks not suitable for

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table use, with some perfect stalks and cut in rather small pieces. Cover with water and cook until tender. Season with salt and pepper to taste. Add one-half cup milk, one-half cup cream. When this boils, stir into it one large tablespoon butter mixed with one tablespoon flour. Serve as soon as it thickens.

MRS. C. A. DOCKSTADER.

BOILED ONIONS.

Onions must be cooked in two or three waters and a long time, if large, one and one-half hours will be none to long. When done drain off the water and add a little milk seasoned, butter, salt and pepper.

PARSNIPS.

Will cook tender in from 20 to 30 minutes. When they are done take off the skins. Season with butter and salt. Set them for a moment in a quick oven. They may be fried, also served with drawn butter. Nearly all vegetables require to be put on to cook in boiling water. Green peas, asparagus, string beans and those that should retain their color, should be kept uncovered while cooking.

MRS. J. A. PRATT.

BOSTON BAKED BEANS.

One quart beans soaked over night. In the morning put one pound salt pork in the bottom of bean pan and put beans in with plenty of water to cover; add two

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tablespoons of molasses, one teaspoonful salt. Place in the oven and bake three or four hours. Keep the beans covered with hot water. MRS. C. SCHWARTZ.

COLD SLAW.

Two-thirds of a cup of vinegar, one egg, two tablespoons sugar, one teaspoon mixed mustard, butter the size of an egg. Stir until it boils, and when cold pour over the shaved cabbage. MISS LOUISE WAHL.

HOT SLAW.

Chop cabbage very fine and cook in a little water until quite tender. When done drain it well, put into an earthen dish and add a dressing as follows: Two eggs, well beaten, five tablespoons vinegar, three tablespoons sugar, teaspoon mustard, butter size of an egg. Cook this and while hot pour over the cabbage. Keep warm, but do not let it cook after the dressing is added.

CREAMED CABBAGE.

Cut cabbage on cabbage cutter if possible. If not, slice very thin. Cook until very tender or about one hour in water. Salt, pepper and butter. When done add a cup of sweet or sour cream. Let boil up and serve.

MRS. D.

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STUFFED TOMATOES.

Take smooth, medium sized tomatoes and peel, and from stem end with a pointed knife remove part of center and fill with following: Chop very fine cold ham, mixed half and half with fine dry bread crumbs, pepper, add small portion of melted butter and sweet cream sufficient to make a stiff paste. Insert into tomatoes and place in an oven with a very small portion of water in baking dish. Cook until tomatoes are well heated.

MRS. C. A. DOCKSTADER.

ESCALLOPED TOMATOES.

Put in an earthen baking dish a layer of bread crumbs and small bits of butter, then a layer of tomatoes sliced, add salt, pepper and a dash of sugar, then another layer of bread crumbs seasoned with butter and so on until the dish is filled, having the bread crumbs on the top. Bake one hour. A little chopped onion between the layers is a pleasant addition. O. D.

FRIED ONIONS.

Peel, slice and fry them brown in equal quantities of butter and lard. Cover until partly soft, remove the cover and brown them, salt and pepper.

MRS. S. J. DOTY.

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STEWED ONIONS.

Cook as for boiled onions and when quite done turn off all the water, add a teacupful of milk, a tablespoonful of butter, pepper and salt to taste. Let come to a boil and serve hot. D.

CORN FRITTERS.

To one pint of grated sweet corn add one egg, one-half cup of melted butter, one small teacupful of flour, one teaspoon of baking powder, salt and pepper to taste. Fry in butter. MRS. F. H. CASE.

CARROTS.

Carrots should be boiled about two hours. They are very nice in soups or broth. Cut them in slices lengthwise or dress them as potato fricasses or serve plain.

MRS. J. A. PRATT.

PARSNIP CROQUETTES.

Take three or four good sized parsnips and boil until tender, mash and season with a little butter, salt and pepper. Sift some flour on a plate, drop a large spoonful of the parsnip into it and roll about until well coated and formed into a ball. When you have a sufficient number ready, drop them into boiling lard and fry a delicate brown. Serve hot. ELINOR C. KEYPORT.

The newest dress goods at H. Pimstein & Bro's.

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MEATS.

"Man wants but little here below,
As beef, veal, mutton, pork, lamb, venison, show."

Meats to be roasted or broiled, should be given the greatest amount of heat possible at first, that the surface may be hardened and the juices retained.

ROAST BEEF.

After the meat is well washed, rub salt into it and dredge it with flour. Put into the oven, baste every fifteen minutes until done. A piece of beef weighing ten pounds requires two hours. Allow ten minutes for every pound. To make the gravy take the drippings from meat after the fat has been turned off, add a little hot water and a little browned flour dredged in; stir it all the time and let it come to a boil.

MRS. J. A. PRATT.

ROAST TURKEY WITH OYSTERS.

Clean a turkey and lay it in a dripping pan. Prepare a dressing of stale bread, composed of one quart of bread crumbs and one cup of butter, and water enough to moisten. Add to this two dozen of oysters, pepper and salt to suit the taste Mix all and stuff the turkey with it; put butter over the outside and some water in the

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dripping pan, set it in the oven and bake until done, basting quite often. Never parboil a young turkey.

L. H.

ROAST LAMB.

To roast the hind quarter of a lamb requires about two hours. Put in the pan, salt and dredge with flour. Baste frequently while roasting; serve with mint sauce.

MRS. J. A. PRATT.

BEEFSTEAK SMOTHERED IN ONIONS.

Grease a hot spider with butter or suet from the meat and fry the steak till half done, then cover very thickly with sliced onions. Season very well with butter, pepper and salt, and put a little water in the spider to prevent burning, cover closely and set where they will cook more moderately. If not cooking fast enough turn the meat so the onions will come to the bottom. Serve hot, with onions on top of the steak.

MRS. W. E. CLARK.

STUFFED BEEFSTEAK.

Is as nice for dinner as a much more expensive roast and can be prepared from a rather poor flank or round steak. Pound well, season with salt and pepper, then

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spread with a nice dressing, roll up and tie closely with twine, put in a kettle with a quart of boiling water and boil slowly one hour. Then take out and place in a dripping pan adding the water in which it was boiled, basting frequently until a nice brown and making gravy from the drippings—or place at once in the dripping pan and add a little water, and if it bakes too rapidly, cover with a dripping pan. It is delicious sliced down cold.

MRS. JAS. ELLETT.

BEEF ROLL.

Three pounds round steak, minced raw, part pork if preferred, mix with one scant cup of butter, two eggs, one cup of rolled crackers, tablespoonful salt, one-half teaspoon pepper, bake one hour, basting often.

MRS. F. B. WATSON.

IRISH STEW.

Take pieces of meat and the bones left from beef or veal roast. Cover with a quart or more of cold water and boil gently one hour. Then add six medium sized potatoes cut into pieces three-fourths of an inch square, and one small sliced onion. Season with salt and boil half an hour. Before serving, remove the bones and ragged pieces of meat. MRS. E. B. LINSLEY.

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CHICKEN PIE CRUST.

One cup of sweet cream, one cup of sweet milk, four tea cups of flour, four full teaspoons baking powder, salt. This may be used for biscuits.

MRS. MORRIS WOLF, Centreville.

MRS. WALBORN'S CHICKEN PIE.

The chicken should be well cooked and meat taken from bones. To make crust for a small chicken pie, sift one and one-half teaspoonsful of Royal baking powder into a pint of flour. Work well into this a piece of butter the size of an egg, add one good half cup of milk and a pinch of salt, mix into a soft dough. Line your pan with part of dough and put in chicken meat well seasoned. Fill the dish almost full of gravy, put on top crust with a hole in. Bake thirty minutes in a moderate oven.

PRESSED VEAL.

Boil until thoroughly done three pounds of veal, salt and pepper to taste, then pick to pieces or chop very fine. Dressing: One cup of the liquid, butter the size of an egg. Let this come to a boil and stir in two well beaten eggs. Boil two minutes, stirring constantly to keep it smooth. Add more salt and pepper if necessary. Pour over the meat and mix well. Place in pan and press.

MRS. NEWELL CASE.

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SPICED VEAL OR CHICKEN.

Three pounds nicely chopped meat, three well beaten eggs, eight small crackers, rolled, one tablespoon salt, one tablespoon black pepper, one teaspoon sage. Make into a compact and bake slowly. Put the gravy that the meat was boiled in over this when you put it into the oven.

MRS. A. A. UDELL,

VEAL TERRAPIN.

Cut cold veal into small pieces and add six hard boiled eggs cut fine, salt, pepper and a little nutmeg. Make a cream sauce. Put one tablespoon of butter into sauce pan, and when melted add two tablespoons flour and rub smooth. Add one pint of milk and when this cream sauce is quite cooked, add your meat mixture and just heat through.

VEAL DUCK.

Season a large veal steak with pepper and salt, and spread with a dressing, such as is used for poultry, seasoned with sage or thyme. Roll up carefully and tie in place with twine. Cover with some thin slices of salt pork and secure all by folding around it a thin white cloth. Put in a dripping pan with a little water. Bake slowly for one hour. Then remove the cloth and brown for another hour, basting often. Serve with the gravy poured over it.

MRS. S. A. WALTON.

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VEAL CROQUETTES.

Three cups of veal chopped fine, one cup of boiled rice, three-fourths cup of butter, two stalks of celery chopped fine or one tablespoonful of celery salt. Season highly with pepper and salt. Mix and make out in small rolls. Roll in cracker crumbs, have lard very hot and fry same as fried-cakes. Serve warm.

MRS. E. V. JACKSON.

COLD TURKEY—BAKED.

Mince cold turkey or chicken with biscuit or bread crumbs and moisten with the gravy or milk, if water is used add butter, season this well and put in a pan. Before putting in oven break enough eggs over the top to cover, and then cover this with fine cracker crumbs, and put in oven and bake twenty minutes. It is a delicious dish.

MISS ANNA KINCAID.

COLD LAMB IN TOMATO SAUCE.

The remains of cold lamb or mutton are cut into meat slices and put onto a platter. Cook pint of tomatoes and put through a strainer, add pinch of soda, teaspoonful of sugar, salt and pepper. Mix one tablespoonful of butter and two of flour, add this to the hot tomatoes and when smooth set aside to cool. Put spoonful sauce on each slice of meat and garnish with parsley, or, the meat may be added to sauce and all served hot.

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MEAT CAKES.

One cup of bread crumbs soaked in one cup of sweet milk, one cup of any kind of cold meat chopped fine, two eggs, two tablespoons of flour, one teaspoonful baking powder, salt and pepper to taste. Fry in plenty of grease like griddle cakes. If desired add little onion or parsley.

T.

BREAKFAST DISH.

Take pieces of cold beef, veal or chicken, chop, stew, season with salt, pepper and butter. Thicken slightly and pour over thin buttered toast. Serve hot.

MRS. W. E. CLARK.

CHICKEN CROQUETTES.

One pint of chopped cooked chicken, one tablespoon of salt, onehalf teaspoon pepper, one cup cream, one tablespoon of flour, one tablespoon of onion juice, one tablespoon lemon juice, three tablespoons of butter, one pint bread crumbs. Put the cream on to boil, mix the butter and flour well and add to boiling cream, boil two minutes stirring, then add two eggs well beaten. Set away to cool, shape in cones, roll in cracker crumbs. Fry in hot lard.

MRS. H. D. CUSHMAN.

TOMATO SAUCE FOR CROQUETTES.

Cook one quart canned tomatoes about ten minutes.

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rub through a sieve. Put two tablespoons butter in a frying pan over a hot fire, stir into it two spoons flour and stir until smooth, then add the tomatoes seasoned with salt, pepper, celery and onion.

MRS. H. D. CUSHMAN.

HAM OMELET.

Three eggs, onehalf cup bread crumbs, onehalf cup milk and two tablespoonsful finely minced ham. Separate yolks and whites of eggs and beat each until very light. Soak crumbs in milk until they will easily mash. Add yolks of eggs and ham, beat well together, then add beaten whites just as the mixture is to be cooked. Have spider very hot and well buttered. After pouring in the mixture place where it will keep hot and leave six minutes. Then with knife fold together and turn onto platter. Grated cheese can be scattered over before turning, or lumps of jelly. MRS. E. S. MOORE.

PHILADELPHIA SCRAPPLE.

Take one pigs head, cleanse, remove skin. Take the meat from the head and place in a kettle, cover with water a couple of inches and simmer until meat is tender. It will require several hours. Salt and set away until the next day and then remove the lard from top of meat for frying purposes. Re-heat the meat and liquor and stir in corn meal until stiff as mush. Cook as mush. Turn into moulds and put in a cold place. Cut in slices and fry for

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breakfast as you would mush. It will keep several weeks in the winter.

MRS. HAINES.

MINT SAUCE.

Two tablespoons of mint chopped fine, one tablespoonful of sugar, one-fourth pint of vinegar. Heat all together.

TO PRESERVE MINT SAUCE.

Pick leaves from stems, pack in glass jar and cover with vinegar. On top put tablespoon of mustard seed and bits of horseradish. In the winter when wanted, take out the quanity, chop, add sugar as called for in any receipt, a little vinegar and it is ready for use.

TURKEY DRESSING.

One pound terderloin, chopped fine, two cups cracker crumbs, two eggs. Summer savory, one pint of oysters, pepper and salt. A very good receipt.

MRS. CALDWELL.

CHICKEN PIE.

Boil a good sized chicken until tender, season it when about half done. Remove the large bones, put the chicken with the gravy and sliced boiled eggs in a deep dish, lined with a crust made as follows: Three pints of flour, one pint of sweet milk, one teacup of butter, two

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teaspoons of baking powder, one teaspoon of salt.

MRS. E. M. BREESE.

STEWED SWEETBREADS.

Wash and remove all the bits of skin, soak in salt and water an hour, then parboil, when half cooked take from the fire, cut in small pieces, stew in a little water till tender, add pieces of butter, flour, salt and pepper to taste. Boil up once and serve on toast very hot.

.....EGGS.....

"There is always a best way of doing everything. if it be to boil an egg."

SCRAMBLED EGGS.

One-half cup of cream or milk, six eggs. Heat milk in frying pan, beat up eggs and pour into the hot milk stirring until they are done. Serve and salt after removing from fire.

DR. BLANCHE HAINES.

PLAIN OMELETTE.

Put spiders on stove with one tablespoon of butter, let this get hot but not brown. Beat four eggs lightly and add four tablespoonsful of cold water, pour in a

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spider and keep shaking the same as when popping corn, when cooked through, salt, pepper and roll up and place on a hot platter. Ham omelette may be made the same way by adding a cup of chopped ham just before rolling, or cheese omelette by adding a cup of grated cheese in the same manner. FRANCELLA E. KNOWLES.

BAKED OMELETTE.

Five or six eggs, small teacup milk, butter size of a walnut, cut in pieces. One tablespoonful flour, little salt. Beat yolks, add butter, milk, flour, salt, lastly beat whites. Butter a dish the size to hold it and put in while dish is hot. Bake until brown.

MISS ANNA MATTHEWS.

OMELETTE SOUFFLE.

Whites of two eggs, yolk of one egg, one rounding tablespoonful of powdered sugar, one teaspoonful of vanilla. Beat the yolks until light, add to it the vanilla, then beat the whites until stiff, add powdered sugar and beat until very stiff. Pour over this the yolk and vanilla and stir until thoroughly mixed. Place in a lightly greased dish and bake in a moderate oven about five minutes. MRS. W. MOWRER.

EGGS A LA CREME.

Hard boil twelve eggs, slice them in rings. In the bottom of a large baking dish place a layer of bread or

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cracker crumbs, then one of eggs, cover with bits of butter, pepper and salt, continuing until all are used. Over them pour a teacup of sweet cream. Brown in oven and serve hot. MRS. S. A. WALTON.

EGGS WITH TOMATO.

Boil six eggs hard, cut lengthwise and lay in a dish, cover with tomato sauce and stand over hot water about ten minutes. For sauce, cook slowly one pint of tomatoes, with a slice of onion, a sprig of parsley, two or three cloves and a bay leaf for fifteen minutes, then strain. Melt a tablespoonful of butter, add a tablespoonful of flour, then the tomato, and stir until it thickens. Pepper and salt to taste. MRS. J. C. THOMS.

EGG NESTS.

Beat whites of as many eggs as desired to stiff froth. Salt, drop on a hot buttered dish, in as many divisions as eggs, put yolk in centre of each. Bake until lightly browned. Serve on toast. MISS ANNA MATTHEWS.

EGG GEMS.

Take one teacup cold beef or veal chopped fine, and season with salt, pepper and a little butter. Moisten with sweet milk, put one tablespoon in gem tins. Break an egg over the top, sprinkle with rolled crackers and a little butter. Bake twenty minutes.

MRS. S. M. CONSTANTINE.

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DEVILED EGGS.

Boil six or eight eggs hard, lay in cold water. When cold shell and cut in halves, slicing a bit off the bottom to make them stand upright, extract the yolks, rub to a smooth paste with a little butter, salt, pepper and a little mustard and a dash of vinegar. Fill the hallowed whites with this and serve on small lettuce leaves, seasoned with salt, pepper and vinegar.

FRANCELLA E. KNOWLES.

CHEESE.

CHEESE OMELETTE.

Butter and cut in squares, pieces of bread sufficient to line a dish for baking. Sprinkle over small pieces of cheese. Make custard of one pint milk, two eggs and a pinch of salt. Pour over bread and cheese and bake in quick oven.

CHEESE SOUFFLE.

Mix half a cup of milk with a tablespoon of flour, one of butter and a pinch of salt, put in a saucepan and stir over the fire until it thickens. Add a guarter of a pound of grated cheese and the beaten yolks of two eggs, stir all together, then add the whites of the eggs beaten to a stiff froth, and bake in a quick oven. Serve immediately.

ELINOR C. KEYPORT.

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Staple and Fancy Groceries at Schirmeier & McJury's.

MACARONI AND CHEESE.

Put the macaroni to boil in milk and water. When tender, take out and drain. For half a pound beat the yolks of two eggs with eight tablespoons of melted butter. Salt to taste, add a teaspoonful of mustard, half a salt-spoon cayenne pepper (can omit if desired) and one cup of grated cheese. Fill the baking dish with alternate layers of macaroni, cheese and dressing. Let the last layer be cheese and dressing. Bake in a moderate oven.

MRS. A. W. SNYDER.

CHEESE RAMAKINS.

Four tablespoons of grated cheese, onehalf cup of milk, two ounces of bread, four level tablespoons of butter, yolks of two eggs and whites of three, onehalf teaspoon salt and a few grains of cayenne Put bread and milk on to boil until smooth, then add the cheese and butter and stir over the fire for one minute. Take off, add seasoning and yolks of eggs. Beat whites to stiff froth and stir in caretully. Pour in greased baking pan and bake fifteen minutes. MRS. W. MOWRER.

CHEESE FINGERS.

To use left over pieces of pie crust, roll out, cut with cookie cutter, sprinkle onehalf with grated cheese, fold over and bake. MRS. C. A. FELLOWS.

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CHEESE WAFERS.

Take salted wafers, spread with butter, then cover with grated cheese and set in oven till the cheese and butter melt and the wafers are heated through. Nice to serve with coffee or cocoa. EMMA MASSER.

CHEESE STRAWS.

One pint flour and onehalf pint of grated cheese, mix them, and make a paste with lard as you would for pies. Roll out in a thick sheet, cut in strips onehalf inch broad and five inches long. Bake a light brown. Place a white napkin on a plate and pile the straws in a log cabin shape upon it. This is a delicate dish to be eaten with salads. MISS LUCY HOAG.

CHEESE STRAWS.

Onehalf pound grated cheese, onehalf pound flour, a little salt and red pepper, onehalf pound but er, heated. Mix, roll out and cut in strips the size of a large straw, and bake a light brown. Serve cold.

MISS LEAH MOOREY.

WELSH RAREBIT.

Grate one pound of cheese, mix it over the fire with one gill of ale, working it smooth with a spoon, season it

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with a saltspoon of dry mustard, meanwhile take two large slices of toast, put them on a hot platter, and as soon as the cheese is melted pour over the toast and serve quick. MRS. C. M. HARRIS.

SALADS.

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."—SPANISH PROVERB.

CHICKEN SALAD.

Cream together onehalf teaspoon mustard, one tablespoon sugar and one tablespoon butter. Then add the yolks of three eggs, one cup of vinegar, very weak, pour in slowly and stir. Just before using add one cup of sweet cream. This will prepare three and onehalf pounds of chicken and one large cup of celery.

MRS. J. GRIFFITH.

CHICKEN SALAD.

Boil chicken till tender salting to taste. When cold, cut in small pieces. Add twice the quantity of celery,

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Staple and Fancy Groceries at Schirmeier & McJury's.

cut up with a knife, not chop, four cold boiled eggs, sliced. Mix these ingredients thoroughly. Dressing: Onehalf pint cream or rich milk, onehalf pint of weak vinegar, one small teacup sugar, three eggs, well beaten, lump of butter size of an egg, one teaspoon mustard, pepper and salt. Mix all together cold, cook until thick as custard, and pour over chicken.

MISS MARY BUTTON.

CELERY SALAD.

Two bunches celery, one tablespoon salad oil, four tablespoons vinegar, one teaspoon sugar, pepper and salt to taste. Wash and scrape celery, lay in ice water until dinner time, then cover with the dressing.

GERTRUDE BEAN.

POTATO SALAD.

Boil twelve large potatoes in salt water until tender. Let them stand until entirely cold. Then add four onions, put in chopping bowl and chop fine. Then add one tablespoon of celery seed, onehalf teaspoon of black pepper. Pour over it a salad dressing made with three eggs beaten well, one cup vinegar, one tablespoon of butter, one teaspoon of ground mustard. Boil five minutes; when cold, garnish with hard boiled eggs and celery leaves,

MRS. W. FOX.

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POTATO SALAD.

Boil small potatoes with jackets on, slice or cut in dice for dressing. Take yolks of three eggs beaten, butter size of a walnut, one cup of vinegar, not very sour, heaping teaspoon of ground mustard, stirred up in a little vinegar, tablespoon of sugar. Put all together and let come to a boil or until it thickens, stirring to keep from scorching, or, set the dish into one of boiling water to cook. Take a good layer of potato, salt and pepper it and strew on a little sliced onion, then a little dressing, and repeat until you have the amount you want. To one cup of dressing use onehalf cup of cream, it improves it but is not necessary. You can use any cold boiled potatoes but it is better to use small ones with jackets on. If onion is not liked, use celery or cucumber.

MRS. YOUNKMAN.

CABBAGE SALAD.

Chop or cut fine part of a head of cabbage. For the dressing use one egg, three tablespoons of butter, one tablespoon of sugar, nearly onehalf cup of vinegar and onehalf teaspoon of salt. Cook in double kettle until it thickens. Let stand until cold, then mix with the cabbage and stir all together. LAURA BAUM.

J. I. Buss, 2nd Ward Grocer, dealer in Groceries, Provisions, Flour, Pork, Notions, Cigars and Tobaccos.

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TOMATO SALAD.

Heat four tablespoons of butter, add one tablespoon of flour stir until smooth, then add one cup of milk, stir and boil up. Beat one egg, add salt, pepper, two tablespoons of sugar and onethird cup of vinegar, stir this into the boiling mixture and cool. Just before time to serve pour over sliced ripe tomatoes.

MISS SUSIE I. SILLIMAN.

SALMON SALAD.

Boil a can of salmon twenty minutes, pour off juice or oil and put in a deep dish, placing on top a few cloves, pepper and salt. Cover with cold vinegar and let stand a day, then take from vinegar and put on platter. Beat yolks of two raw eggs with the yolks of two hard boiled eggs rubbed as fine as possible. Add gradually a tablespoon of mustard, three of melted butter, a little salt and pepper and vinegar to taste. Chopped celery is nice.

HELEN GILCHRIST.

SHRIMP SALAD.

To one pint of shrimps, add two hard boiled eggs, four cucumber pickles cut in slices and as many olives cut in bits. Carefully mix these to avoid breaking the shrimps and pour over them a cooked mayonnaise dressing.

MRS. S. A. WALTON.

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HERRING SALAD.

Take two salt herring and soak over night, then cut the meat off the bones and chop up very fine with a small onion, a little vinegar and two hard boiled eggs. Place a few slices of eggs on top.

MRS. HIRAM PIMSTEIN.

NUT SALAD.

Walnuts, butternuts or pecan nuts make a delicious salad. Have as many nut meats broken into pieces as you have crisp cut celery and mix them with a mayonnaise dressing. Serve on lettuce leaves.

MARY BUTTON.

FRUIT SALAD.

Soak the contents of one package of Plymouth Rock Gelatine onehalf hour in one pint of cold water, then add one quart of hot water and stir until the gelatine is dissolved. Add two cups of sugar, six bananas, one can of shreded pineapples, two teaspoons of lemon extract. It should be made the day before served.

MRS. JOHN GRIFFITH.

MAYONNAISE DRESSING.

Yolks of three hard boiled eggs, yolk of one raw egg, onehalf teaspoon salt, onequarter teaspoon mustard. In

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preparing all kinds of salad dressing, a silver or wooden fork should be used and all the materials should be very cold, and the oil pure and fresh. Mash the cooked yolks until perfectly smooth, then rub in the raw yolk. Work at least five minutes, then add the salt and pepper and the oil drop by drop, stirring steadily all the time, then add by degrees the vinegar and it is ready for use. Use lemon juice in place of vinegar if desired. Add oil and vinegar until you have the desired amount of dressing. It is not necessary to use more eggs, but let the oil and vinegar make the quantity.

MRS. C. A. FELLOWS.

SALAD DRESSING.

Yolks of eight eggs, two tablespoons of mustard mixed with a little boiling water. Beat eggs and mustard and add salt and cayenne pepper to taste. Then add a pint of vinegar, one teacup of butter, and when boiling, stir gradually into the yolks. If your vinegar is very sour use a little less. When you use the dressing, add cream whipped stiff.

MRS. C. H. HARRIS.

SALAD DRESSING.

One heaping tablespoon cold butter, same of flour, mix together, and add one teaspoon sugar; mix well and

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then add yolks of two eggs well beaten, one level teaspoon dry mustard, onefourth teaspoon cayenne pepper or onehalf teaspoon black pepper, one teaspoon salt. Beat all well, scald onehalf cup of milk, add it, and cook five minutes or until it thickens, stirring constantly, and then add onefourth cup of vinegar. In cooking, set the dish in pan of water. Cream improves it.

MRS. A. H. HUYLER.

DRESSING FOR CHICKEN SALAD.

Six eggs well beaten, add gradually a cup of melted butter and beat well, then add onehalf cup vinegar, one-half teaspoon pepper, one teaspoon salt, one tablespoon mustard dissolved in a little hot water, three tablespoons sugar. Cook in double boiler, stirring all the time. When thick set away to cool. Just before using, thin with one cup of whipped cream.

MRS. OTTO DICKINSON.

CREAM DRESSING FOR CABBAGE.

Into onehalf cup of thick cream stir two tablespoons sugar, and while rapidly stirring, fill the cup with vinegar. Pour over cut cabbage that has been seasoned with a little salt, pepper and celery. MRS. H. D. CUSHMAN.

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BOTTLED SALAD DRESSING.

Beat the yolks of eight eggs, add to them a cup of sugar, a tablespoon each of salt, mustard, and a scant one of black pepper, half a cup of thick cream. Mix thorough, bring to a boil, add a pint and a half of vinegar and one cup of butter, let come to a boil and then pour upon the mixture, stir well and put in bottles or pint cans. It will keep for months in the hottest weather and is excellent for any kind of salad, where a mustard dressing is used. Try it.

MRS. E.

MAYONNAISE DRESSING.

One cup vinegar, two eggs, two tablespoons sugar, one teaspoon mustard, one teaspoon flour, one teaspoon salt (scant), onehalf teaspoon black pepper (scant) and a pinch of cayenne pepper. Warm the vinegar, take a tablespoon of the vinegar, the flour and mustard and mix. Add eggs and beat well, then the other ingredients and boil all together. When done add a small piece of butter. Set away to cool and when used add onehalf cup of cream.

MRS. C. H. SAGE.

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..BREAD..

"A simple meal of bread and butter is a feast when beautified by the graces of good breading."

YEAST.

Take twelve large potatoes and boil them in two quarts of water. When done, pour the water over two cups of flour; mash the potatoes and put in with the water and flour. Take a small handful of hops, add boiling water, let them boil for a few minutes, then strain into the mixture and add one cup of sugar and onehalf cup of salt. When cool, add two good yeast cakes. This will keep for weeks in a cool place.

MRS. ANNA E. FELLOWS.

EXCELLENT YEAST.

Cook twelve potatoes in two quarts of water. Mash fine, take three tablespoons of flour, three of vinegar, two of salt, add boiling potato water and beat well to avoid lumps. Put in a two gallon crock, add warm water until the crock is almost full; when sufficiently cool, stir in two and onehalf yeast cakes, previously soaked. Let rise, stirring it down often until it is very light, when it is ready for use, although it improves by standing a day or two. Set bread in morning, using one pint of luke warm yeast to every loaf of bread. Freezing will not hurt the yeast.

MRS. HOISINGTON.

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BREAD.

Boil three good sized potatoes and put them through a sieve, add three tablespoons of sugar, same of salt, pour on three quarts of warm water, and add one cake of Yeast Foam, dissolved in warm water; then add flour enough to make a thin batter, and let stand in a warm place over night. In the morning mix stiff and when light, shape into loaves without much kneading. Let raise and bake forty to fortyfive minutes. Will make five large loaves. MRS. NEWELL CASE.

BREAD.

Five or six large potatoes boiled and mashed, add to these one tablespoon lard, one of sugar and one of flour, scald with potato water and then put through colander. Soak one cake of yeast and add a little flour to it. When the sponge is cool enough, add the yeast, and in the morning thicken with flour and beat well as you would a cake. Set to rise and when light, mix stiff and let rise again, then make into loaves and bake.

MRS. LON WESCOTT.

BOSTON BROWN BREAD.

Two cups of corn meal, two cups of graham flour, onehalf cup of molasses, one teaspoon of soda dissolved in hot water, enough sour milk to make a batter a little thicker than for griddle cakes. Steam three hours, then bake in a hot oven ten minutes. MRS. S. S. REED.

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BROWN BREAD.

Three cups of sour milk, onehalf cup molasses or brown sugar. three tablespoons melted lard, three cups of graham flour, two cups wheat flour, two teaspoons soda. Put batter in greased tin and let stand onehalf hour to rise. Bake in a moderate oven.

MRS. GEO. C. GRAHAM.

GRAHAM BREAD.

One pint of sour milk, one teaspoon of soda, one of salt and half a cup of molasses. Stir in a quart of graham flour and bake two hours in a moderate oven. One pint of graham flour and one pint of corn meal can be used if preferred, or onethird white flour with the graham.

MRS. ISAAC CROSSETTE.

INDIAN BREAD.

Two cups of corn meal, two cups of boiling water, stir and let stand to cool, add one cup molasses, onehalf cup yeast, two cups of graham flour, sifted, one teaspoon salt and one teaspoon soda. Let rise over night and bake onehalf hour or steam three hours.

MRS. H. H. WHIPPLE.

STEAMED BROWN BREAD.

Two and onehalf cups sour milk, onehalf cup molasses, two cups of corn meal, one cup of graham flour, one

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teaspoon salt, one heaping teaspoon soda. Use coffee cups to measure in. Steam three hours and brown in an oven.

MRS. C. A. FELLOWS.

OATMEAL BREAD.

Pour two cups boiling water over two cups of oatmeal, add scant onehalf cup of butter and lard mixed, twothirds of a cup of sugar, pinch of salt, two cups of water, one cup of soft yeast and let stand over night. In the morning stir very stiff with flour. Take onehalf on the board and mix into a loaf, leaving it very soft. Let it get very light before baking. Makes two large loaves. Compressed yeast will do.

MRS. GIBSON.

BREAKFAST AND TEA CAKES.

PARKER HOUSE ROLLS.

One quart sweet milk, boiled, when cool add flour to made batter and one yeast cake. When light, add one-half cup butter, one cup sugar, mix soft and let rise again. Roll out and cut with cookie cutter. Butter the top and fold together in a long roll. Let it rise very light. This will make about seventy rolls.

MRS. H. WALBORN.

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CINNAMON ROLLS.

Take one quart of light bread dough, mix in half cup butter, one egg, two thirds cup sugar. Roll out to about one-half inch in thickness, spread with butter and sprinkle with sugar and cinnamon. Roll up and cut as you would a jelly cake, put in pans like biscuit and set to rise. When light, put a little lump of butter, sugar and cinnamon on each one and bake a nice brown.

MRS. EGGLESTON.

CINNAMON ROLLS.

Rub two tablespoons butter into pint flour. Beat one egg and add to it twothirds of a cup of milk, teaspoon baking powder, onehalf teaspoon salt. Mix all together and roll into a thin sheet. Spread lightly with butter, dust over four tablespoons sugar and little cinnamon. Cut into biscuits and bake thirty minutes. Serve warm.

MRS. F.

POTATO ROLLS.

Mash four large potatoes and while hot add one large tablespoon lard, one cup of milk, one well beaten egg, a little salt and sugar. When cool add one cake of compressed yeast and stir stiff with flour. Make this about eleven o'clock and let it rise until five o'clock, then mix into rolls and butter the tops. After making into rolls

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let them rise thirty or forty minutes. Bake about twenty minutes.

MRS. J. B. DICKINSON.

PEACH ROLLS.

Stew dried fruit until done, sweeten and flavor to taste. Make a good baking powder crust and roll very thin; spread on fruit, putting thin slices of butter on the fruit. Roll this up nicely and place in a pan four or five inches deep. To three or four rolls add one cup sugar, onehalf cup of butter, pour in hot water enough to cover them and bake onehalf hour. To be eaten with sugar and cream or any preferred sauce.

MRS. A. C. SHELDEN.

FRENCH ROLLS.

One quart of flour, two heaping teaspoons baking powder, onehalf teaspoon of salt, enough milk to make a soft dough. Sift baking powder, salt and flour together. Roll thin and cut in circles, put a lump of butter on each piece and fold the dough over it like turnovers. Bake at once.

MRS. BLOOM.

BAKING POWDER BISCUITS.

To each cup of flour add one heaping teaspoon of baking powder and one teaspoon of shortening. Mix soft with either milk or water.

MRS. D. KNOX.

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CURRANT BISCUIT.

Two cups of sour milk, one teaspoon soda, two tablespoons cream, two tablespoons sugar, pinch of salt, onehalf cup of currants, and add flour until they only just drop from the spoon. Drop about two tablespoons in each place on greased tins and bake about twenty minutes. Good hot for tea or cold for lunch. A. W.*

LEMON BISCUIT.

Three cups sugar, one cup lard, one pint sweet milk, two eggs, five cents worth oil of lemon, five cents worth baking ammonia, roll fine and dissolve in warm water adding a little salt. Roll thin and bake in quick oven.

MRS. A. MILLARD.

SQUASH BISCUIT.

For two dozen biscuit, take two and onehalf cups of bread sponge after it is light, add twothirds of a cup of squash that has been cooked and put through a colander, two tablespoons butter, small tablespoon sugar, unless sweet biscuits are preferred when more will be required, teaspoon salt. Mix thoroughly and mold into biscuit with flour, let rise and bake onehalf hour.

MRS. C. A. SIMONDS.

Wm. Thomas, dealer in Wood and Ice, 4th ward, phone 29.

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GOOD GRAHAM GEMS.

Three cups of sour milk, one teaspoon soda, one of salt, one tablespoon brown sugar; one of melted lard, one beaten egg. To the egg add the sugar, milk and salt, then the graham flour (with the soda mixed in) together with the lard, make a stiff batter so that it will drop not pour from the spoon. Have gem pans very hot, grease, fill and bake fifteen minutes in a hot oven.

MRS. JAS. ELLETT.

QUAKER OAT GEMS.

Pour one cup of boiling water over one cup of Quaker oats and let stand over night. Add onehalf cup of milk, a little salt, two teaspoons baking powder sifted with two cups of flour. Bake in a hot oven.

RICE GEMS.

Beat one egg, add one cup of milk and one tablespoon butter, one cup boiled rice, one cup flour, salt, one teaspoon baking powder. Bake in gem pans twenty minutes.

A. F.

MUFFINS.

Two eggs, onehalf cup butter, one cup milk, two tablespoons sugar, two teaspoons baking powder, stir

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quite thick and drop in tins. Beat the whites to a froth and stir in last,

MRS. G. E. MILLER.

CORN MEAL MUFFINS.

Two cups white flour, one cup corn meal, one egg, four level teaspoons baking powder, one level teaspoon salt, three level tablespoons sugar, one and one-quarter cup milk. Mix dry ingredients together, add beaten egg, thin milk and beat hard for a few minutes. Put in warm muffin tins, brush over the top with melted butter and bake in quick oven for fifteen minutes.

BAY VIEW COOKING SCHOOL.

BERRY MUFFINS.

Two cups of flour, two level teaspoons of baking powder, onehalf teaspoonful salt, onequarter of a cup of sugar, two tablespoons melted butter, one scant cup of milk, one egg and one cup of berries. Mix and sift the dry ingredients. Beat egg until light, pour over it the milk, then pour these over the dry materials and then add the melted butter and stir to a smooth batter. Then add the berries, stir them in and drop into muffin pans. Bake twenty minutes in a quick oven.

MRS. W. MOWRER.

WAFFLES.

Four eggs, beaten separately, onehalf cup butter, one quart sweet milk, one tablespoon of baking powder, a

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little salt, flour enough to make a little thicker than for pancakes. Have waffle iron hot and greased with butter.

MRS. CHAS. STARR.

EXCELLENT WAFFLES.

One pint sour milk beaten to a cream, onehalf cup butter, one teaspoon soda, one teaspoon salt, two eggs, white and yolks beaten separately, added to the batter just before baking. Flour for a moderate stiff batter. Irons mus be very hot before using.

MRS. B. BURNS.

STEAMED CORN BREAD.

Two cups buttermilk, two cups cornmeal, two cups flour, onehalf cup molasses, one teaspoon soda, pinch of salt. Steam three hours and bake twenty minutes.

MRS. S. SPEAR.

RICE GRIDDLE CAKES.

One cup cold boiled rice, one cup sweet milk, one egg, one tablespoon melted butter, onehalf teaspoon salt, one cup flour, one good teaspoon baking powder. Bake on a hot griddle, immediately.

MISS LOUISE WAHL.

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CORN BATTER CAKES.

One cup of buttermilk, onehalf cup of cold water, one egg, one teaspoon soda, one teaspoon salt, butter size of an egg, melted, one pint of cornmeal. Mix well and bake on hot, well buttered, griddle.

MRS. B. BURNS.

GINGER PUFFS.

One cup of molasses, one cup of sugar, one cup of warm water, onehalf cup of melted butter, four cups of flour, one large teaspoon of soda, one large teaspoon of ginger. Drop on tins with a spoon and bake.

MRS. HENRY HALL.

POTATO PUFFS.

Two cups of mashed potato, two tablespoons of butter, one cup of milk, one egg. Melt the butter and beat it and the potato to a white cream before adding anything else. Add egg, whipped very light and milk and season to taste. Beat all well and pour into a deep dish. Bake in a quick oven until well browned.

MRS. DUNHAM.

CORN STARCH PUFFS.

One cup of sugar, onehalf cup of butter, one cup of

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corn starch, two teaspoons of baking powder, four eggs, beaten separately. Bake in gem pans.

MRS. KELSEY.

HAM PUFF.

Scald one pint milk, onehalf cup butter thickened with one cup flour mixed smooth with cold milk. When this cools add the well beaten yolks of eight eggs, then the whites well aeaten, and one and onehalf cups finely chopped ham, Bake in a dish standing in a pan of water.

MRS. GEO. G. ARMITAGE.

JOHNNY CAKE.

Three cups of sour milk, one cup of flour, one teaspoon of soda, one egg, onehalf teaspoon of salt, onehalf cup of sugar, cornmeal enough to make a thin batter. Bake in a hot oven in shallow tins.

MRS. S. S. REED.

JOHNNY CAKE.

Two eggs, one cup flour, two of corn meal, onehalf of sugar, two tablespoons of melted butter, a little salt, two teaspoon baking powder and enough sweet milk to make a thin batter put in last thihg.

MRS. JAMES BOUTON.

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STEAMED BREAD.

One cup sweet milk, one cup of sour milk, two and onehalf cups corn meal, onehalf cup flour, onequarter cup molasses, one teaspoon soda. Steam four hours and put in oven ten minutes. MRS. A. COYLE.

GRAHAM CREAM TOAST.

Cut six slices of delicate graham bread, one pint of rich cream, butter and salt to taste. Toast bread brown, remove crust, butter, arrange in dish with cover. Bring the cream to a boil, salt and pour over toast. Cover and serve. MRS. W. H. PERRIN.

SALLY LUNN.

Two eggs, onequarter of a cup of butter, two tablespoons sugar, one cup sweet milk, two cups flour, heaping teaspoon baking powder. Bake in long flat tins, cut in squares and eat while hot. MISS E. HAFF.

APPLE FRITTERS.

Two egg, well beaten, onehalf teaspoon salt, one cup milk, two and onehalf cups of flour, two tablespoons of sugar, two tablespoons baking powder, four apples thickly sliced; flavor with vanilla. Fry as you would fried cakes and serve hot with maple syrup or a lemon sauce. MRS. F. H. CASE.

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.....PIES.....

"How dear to my heart are the pies of my childhood,
The pies that my mother used to make,
The apple, the pumpkin
The dearly loved mince meat,
The joy of all, which in boyhood I ate."

PIE CRUST.

Take three cups of sifted flour, one cup of lard, a little salt, and mix the lard through the flour with a knife, add onehalf cup of cold water, still stirring with the knife, mix as little as possible after the water has been added, and do not handle more than is necessary.

PIE CRUST.

Half pound lard, one pound flour, rub well together, use ice water enough to wet the lard and flour, a pinch of salt, mix it lightly. Puff paste: Take equal proportions of flour and butter, mix flour with ice water, roll and spread with the butter. Fold over and roll until butter is all mixed in.

MRS. W.

MOCK MINCE PIE.

One cup powdered crackers, one cup molasses, one cup raisins, two cups sugar, two cups water, one cup vinegar, onethird cup of butter, one teaspoon cinnamon,

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onehalf teaspoon each of cloves and allspice and one nutmeg. MRS. S. SPEAR.

ENGLISH MINCE MEAT.

Four pounds currants, four pounds raisins, chopped fine, three pounds candied peel, mixed, four pounds beef suet, four pounds peeled apples, four pounds cooked sirloin beef, chopped fine, four pounds sugar, four ounces ground spice--nutmeg, cinnamon and cloves in equal proportions—the grated rind and juice of six oranges and six lemons, one pint of brandy and one pint wine. The whole must be pressed down in a jar, tie down close to exclude the air and prevent the evaporation of the brandy. It will keep a long time. LEAH MOOREY.

MINCE PIE.

Mix together two pounds of lean, cold, boiled meat, chopped fine, four pounds of chopped apples, threequarters of a pound of fine chopped suet, one and onehalf pounds of raisins, a pound of currants, onequarter pound citron, three pounds of sugar, one and onehalf teaspoons of ground cloves, five teaspoons of cinnamon, two and onehalf teaspoons of ground mace, onehalf teaspoon of black pepper, three tablespoons salt, a pint of cider and vinegar mixed and a pint of molasses. Add the juice and grated rind of two lemons. Keep in stone jars until ready for use. MRS. WM. WOLF.

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PUMPKIN PIE.

Two well beaten eggs, onehalf cup sugar, two tablespoons of pumpkin, onehalf pint rich milk (a little cream would improve it), a pinch of salt. Stir well together, season with cinnamon and ginger. Bake with under crust in a hot oven.

MRS. F. B. WATSON.

SQUASH PIE.

Two eggs, twothirds cup sugar, small teaspoon salt, heaping cup of squash, ginger to taste. Beat the eggs thoroughly, add squash and milk enough to make about the consistency of thick cream. If cinnamon is liked, sprinkle a little over the top and bake with one crust.

MRS. C. A. SIMONDS.

CUSTARD PIE.

Three eggs, save whites of two for frosting, one pint of milk, four tablespoons of cream and onehalf cup of sugar. Flavor and bake with rich under-crust in a moderate oven, cover over with meringue of the whites of two eggs and onehalf cup of powdered sugar and brown.

MRS. W. H. PERRIN.

COCOANUT PIE.

One pint cocoanut, one pint milk. Put the cocoanut in part of milk and let it soak five minutes. Three eggs, two tablespoons sugar, and the whites of two eggs for frosting.

MISS ANNA KINCAID.

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CHOCOLATE PIE.

To one pint of boiling water take four tablespoons of grated chocolate, six tablespoons of sugar, two tablespoons of cornstarch, a small piece of butter and the yolks of two eggs, well beaten. Stir all together and put them in the pint of boiling water, stir until it is as thick as custard, then add one teaspoon of vanilla. Bake a rich crust, pour in the custard and frost with the whites of the eggs and a little powdered sugar, and brown.

MRS. J. GRIFFITH.

LEMON PIE.

Grate rind and juice of one lemon, one cup of sugar, one cup of boiling water, two tablespoons of cornstarch, piece of butter the size of an egg, and two eggs.

MRS. CHAS. L. BLOOD.

LEMON PIE.

Three cups of water, two cups of sugar, yolks of three eggs, piece of butter the size of a walnut, a little salt, juice and grated rind of two lemons, one teaspoon lemon extract and five tablespoons flour, mixed to a smooth paste and stirred into the mixture after it begins to boil. Bake the crust separately, and after filling the pie, cover with the beaten whites of the eggs, mixed with a little confectioner's sugar and lemon extract. Set in an oven until slightly browned. Quantity sufficient for two pies. MRS. ELLA COX.

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LEMON PIE WITH TWO CRUSTS.

One tumbler of cold water to two large soda crackers, one tumbler sugar, and the grated peel and juice of one lemon. Substitute for green apple pie in the spring.

MRS. W. G. CALDWELL.

CREAM PIE.

One pint of thick sweet cream, onehalf cup of sugar, whites of three eggs, beaten stiff, add cream, beat again, then sugar and flavoring. MRS. BOND.

CREAM PIE.

One cup of cream steeped over hot water, whites of two eggs, two tablespoons sugar, one of corn starch moistened and stirred in the boiling cream, lasly stir in the beaten white of one egg and frost top with white of the other egg and a little sugar. Flavor to taste.

MRS. CHAS. CRAIG.

GERMAN CREAM PIE.

For two pies take one and onehalf cups flour, onehalf cup butter, onequarter teaspoon baking powder, four level tablespoons sugar, two eggs. Sift flour, sugar and baking powder, add butter and chop lightly with limber

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knife until thoroughly mixed, then rub lightly and quickly with hands. Beat the eggs and add to mixture, form dough into round ball and roll carefully to keep in shape. Fit to pie tin and bake. For filling: One pint cream or rich milk, yolk of six eggs, six rounding tablespoons of granulated sugar, two heaping tablespoons flour, one teaspoon vanilla. Beat yolks of eggs and gradually add flour and sugar. Put cream in double boiler and when at boiling point add sugar and eggs, stirring constantly to keep from curdling. For merangue: Whites of six eggs, six tablespoons pulverized sugar, few drops vanilla. Put merangue on pie while the filling is hot and brown in slow oven. This crust can be used for apple tarts by filling crust with stewed apples, put chopped almonds over top and browning. BAY VIEW COOKING SCHOOL.

BOSTON CREAM PIE.

One cup of sugar, one and onehalf cups flour, three eggs, the whites and yolks beaten separately, two tablespoons water, two tablespoons baking powder, lemon extract to taste. Stir all together and bake a light brown. When baked split open and fill with the cream. Cream filling: One cup of sugar, onehalf cup flour, two eggs, Stir together and pour into a pint of boiling milk and cook until it thickens and then put in a piece of butter the size of a walnut. Add lemon and vanilla extract.

MRS. J. A. PRATT.

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LEMON CREAM PIE.

One teacup powdered sugar, one tablespoon butter, two eggs, one lemon, juice and grated rind, removing the seeds with care, one cup boiling water, one tablespoon corn starch, dissolved in cold water. Stir the cornstarch into the water. Cream butter and sugar and pour ovor them the hot mixture. When quite cool, add lemon and beaten eggs. Bake in open shell. Put the beaten whites of two eggs and powdered sugar over the top.

MRS. WARREN WILLITS.

CREAM PEACH PIE.

Line a pie tin with rich paste, peel, halve and seed peaches enough to fill the pan, mix two tablespoons of flour with one cup of sugar and sprinkle over the peaches, fill the pan with thick sweet cream and bake until done. Canned peaches may be used or apples cut in small pieces.

EMMA MASSER.

RASPBERRY CREAM PIE.

Rub onethird of a cup of butter and the same of sugar to a smooth cream, add the beaten yolks of four eggs, a large tablespoon raspberry jam and onehalf cup of thick rich cream, line a small pie plate with puff paste, bake the paste and cook the mixture in a double boiler, put it in the paste and when done frost it with the beaten whites of the eggs and a little sugar. Set in oven to brown.

MARTHA C.

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MARLBOROUGH PIE.

Pare tart, mellow apples, quarter and take out seeds, stew in a little water until soft enough to put through a sieve. To twelve tablespoons of apple put same of sugar, six spoons melted butter, onehalf pint of milk, the juice and rind of one lemon, some nutmeg. Bake in one crust, use whipped cream if you like it.

MRS. C. H. HARRIS.

GREEN GRAPE PIE.

One and onehalf cups of sugar, twothirds cup flour, two tablespoons of butter, mix well together and put onehalf of this mixture on the lower crust, fill with grapes little larger than peas. Put the remainder of the mixture over them and put on top crust. H. D.

STRAWBERRY PIE.

Bake a rich crust, fill with strawberries and cover with powdered sugar. Beat whites of two eggs, add a little sugar, spread over the top and set in oven to brown. To be eaten immediately. MRS. C. NEFF.

VINEGAR PIE.

One egg, one heaping tablespoon flour, one cup of sugar. Beat all well together, then add one tablespoon sharp vinegar, one teacup cold water and flavor with nutmeg. Bake with two crusts.

MRS. E. A. HOISINGTON.

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RHUBARB PIE.

One and onehalf cups of stewed rhubard, one cup of sugar, yolks of two eggs, one heaping tablespoon of flour. Mix all together and boil one minute. Then put in a baked crust and beat the whites of eggs to a froth and add two tablespoons of pulverized sugar and brown.

MRS. FRED FREY.

.....CAKES.....

"With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerve,
Sucess will be complete."

BRIDE'S CAKE.

Cream two cups of granulated sugar and one cup of butter, add one cup of sweet milk, two cups of flour, one-half cup of corn starch, two heaping teaspoons of baking powder, whites of six eggs, beaten to a stiff froth and stirred in after flour is added, one tablespoon of rose for flavoring.

MRS. GEO. SEEBOLD.

WEDDING FRUIT CAKE.

One pound each of flour, butter and brown sugar, three pounds of currants, three pounds of raisins, stoned

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and chopped, one pound of citron cut in thin slices, twelve eggs, one cup of molasses, one pint of good brandy, one ounce of mace, one ounce each of cinnamon and cloves, and two grated nutmegs. This cake should be baked in a pan with a paper on the botton. If the cake is not to be used at once, do not frost it. The cake itself will keep for months and in fact time improves it but the frosting will become discolored.

MISS LUCY HOAG.

WHITE FRUIT CAKE.

Two cups of sugar, one cup of butter, one cup sweet milk, three cups of flour, two teaspoons baking powder, whites of seven eggs, one pound each of raisins, figs, dates, blanched almonds, onehalf pound citron. Cut all very fine and sprinkle with flour. Bake slowly.

MRS. S. M. CONSTANTINE.

FRUIT CAKE.

Ten eggs, yolks and whites beaten separately, one bowlful each of brown sugar, butter, raisins, currants, threefourths of a pound of citron, spices, one bowl flour, two teaspoonfuls cream tartar, ane of soda and one tablespoon cold water.

FANNIE GREEN.

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PORK CAKE.

Fat salt pork, one pound; strong coffee, one pint, brown sugar, four cups; stoned raisins, one pound, citron or English currants, onehalf pound; flour, nine cups; soda, one tablespoonful; nutmeg, one teaspoonful; cinnamon, one teaspoonful. Chop pork very fine, put in coffee boiling hot and let stand on stove a few minutes before adding other ingredients.

MRS. J. C. THOMS.

MARSH MALLOW CAKE.

For this cake use one and onehalf cups of pulverized sugar, onehalf cup butter, one and threefourths cups of flour, onefourth cup corn starch, two teaspoons baking powder, onehalf cup of milk, whites of eight eggs. Bake in two oblong layers. For filling: Two tablespoons gelatine dissolved in eight tablespoons water, beat into this four cups of XXXX sugar, confectioners. Beat thirty minutes, flavor with lemon juice or vanilla.

MRS. OTTO DICKINSON.

ANGEL'S FOOD.

One and onehalf tumblers of sugar, measured after the sugar has been sifted four times, one tumbler flour, measured after the flour has been sifted three times, add one teaspoon cream tarter and sift again; beat the whites

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of eleven eggs to a stiff froth with a fork, not an egg beater. Add the sugar and beat ten minutes, stir the flour in lightly and a few drops of vanilla. Bake in an angel food tin about fourty minutes in a slow oven. Do not open the oven during the first fifteen minutes. When baked, turn over on feet until cold. Do not grease the pan.

MRS. GEO. H. THOMA.

DELICATE CAKE.

One cup of sugar, onehalf cup of butter, onehalf cup of sweet milk, whites of three eggs, two teaspoons baking powder in two cups of flour, flavor with lemon and bake in a square tin. Take the yolks of the eggs with the same ingredients using brown sugar, add raisins, spices and you have a nice spice cake.

MRS. HENRY HALL.

CAMPAIGN CAKE.

One cup sugar, onehalf cup molasses, onethird cup butter, onehalf cup sour milk, two cups of flour, one teaspoon soda, one teaspoon baking powder, two tablespoons cold coffee, two eggs, one square chocolate, very little cloves and cinnamon. Bake in three layers and spread with filling of one cup seeded raisins, chopped, added to boiled icing. Excellent. MRS. H. D. CUSHMAN.

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SIXTEEN TO ONE CAKE.

Three eggs, twothirds of a cup of butter, two cups of very dark sugar, one cup of sweet milk, one cup of grated chocolate, one teaspoon of soda, three cups of flour, flavor with vanilla. One cup of sugar, the chocolate, and onehalf of a cup of milk, put on the stove and let heat not boil. Yolks of eggs, butter and remaining sugar stirred, to which add the heated mixture, lastly flour, soda and remaining milk. Frosting and filling for layers: Three cups of sugar, enough water to melt, let boil. To whites of three eggs, well beaten, add the boiled syrup.

MRS. L. O. MILLER.

GOLD CAKE.

Yolks of eight eggs, onehalf cup of milk, twothirds of a cup of butter, one and onehalf cups of sugar, beat all well, add four cups of sifted flour, one teaspoonful of baking powder, flavor to taste. Bake forty minutes.

M. M. SMITH.

SILVER CAKE.

Whites of six eggs, twothirds of a cup of butter, two cups of sugar, four and onehalf cups of flour, one cup of sweet milk, two teaspoons of baking powder. Beat the sugar and eggs ten minutes, put all the ingredients to-

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gether and beat fifteen minutes, flavoring. Bake forty minutes in a hot oven. Frost.

M. M. SMITH.

MAUD S. CAKE.

Make a custard of eight tablespoons of grated chocolate, five tablespoons of sugar, onehalf cup of sweet milk. Boil until thick. While custard is cooking stir onehalf cup butter, one and onehalf cups of brown sugar, three eggs, drop in one at a time and beat each well, then add onehalf cup of flour. Stir in the custard and one and onehalf cups of flour with two teaspoons of baking powder and onefourth cup of sweet milk. Bake in two or three layers and put together with boiled frosting.

MRS. GEO. G. ARMITAGE.

BLACK CHOCOLATE CAKE.

Two cups brown sugar, onehalf cup butter, onehalf cup sweet milk, two eggs, two cups flour, two teaspoons baking powder, flavor with vanilla. Dissolve two squares of chocolate in onehalf cup of boiling water, and let it stand until cold, then stir in. Before using add the milk, flour and eggs.

MRS. J. M. GILCHRIST.

CHOCOLATE LOAF CAKE.

Two cups of brown sugar, onehalf cup of butter, one-

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half cup of sour milk, one teaspoon of soda, onehalf cup of warm water, two eggs, two cups of flour, one teaspoon of vanilla, onefourth cake of baker's chocolate.

MRS. I. MAJOR.

CARAMEL CAKE.

One cup sugar, onehalf cup butter, onehalf cup of sweet milk, one and onehalf cups flour, one teaspoon of vanilla, one teaspoon of baking powder, whites of four eggs. Bake in layers. Filling: One cup sweet cream, one and onehalf cups of brown sugar, one teaspoon of butter. Boil forty minutes. Put between layers and on top.

MRS. BOND.

PRINCE OF WALES CAKE.

Three eggs, one cup of brown sugar, onehalf cup of butter, onehalf cup of buttermilk, two tablespoons of molasses, one teaspoon of soda, one teaspoon each of cloves and cinnamon, onehalf of a nutmeg, one pound of raisins, seeded and chopped fine, two cups of flour. Take out whites of eggs for frosting and add half of the raisins.

FIG CAKE.

Two cups of pulverized sugar, threefourths cup of butter, one cup of sweet milk, three cups of flour, whites

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of five eggs, three teaspoons of baking powder. Filling: Ten cents worth of figs, chopped fine; boil one cup of sugar in two tablespoons of water; add figs, cook until tender. MRS. O. G. BOND.

ORANGE CAKE.

Two cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour, yolks of two eggs, whites of five eggs, three teaspoons of baking powder, grated rind and juice of one orange. Bake in four layers. Filling: Grated rinds and juice of one lemon, two oranges, one cup of sugar, one tablespoon of cornstarch, one cup of water and beat until smooth. Cool before putting between layers. MRS. E. VAN VRANKEN.

LEMON JELLY CAKE.

One cup sugar, onehalf cup butter (scant), twothirds cup of cold water, one egg and white of another, two scant cups of flour, two teaspoons baking powder. Bake in layers and fill with jelly. Jelly: The grated rind and juice of one lemon, add onehalf cup of sugar and yolk of an egg, small lump of butter, one tablespoon cornstarch. Beat thoroughly and boil until cooked. Use cocoanut frosting for top layer. MRS. F. M. CASE.

ENGLISH LEMON CAKE.

Onehalf pound flour, one teaspoon baking powder,

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three ounces butter, one lemon, three ounces sugar, two eggs. Mix baking powder and flour together, cream the butter, add sugar and eggs well beaten, the juice and grated rind of lemon and flour. Beat well, put in a buttered tin and bake threefourths of an hour. Let cool, cut in thin slices and spread with lemon icing.

MRS. BARKMAN.

ROLL JELLY CAKE.

One cup sugar, one cup flour, three eggs, one tablespoon milk, one teaspoon baking powder. Beat eggs well, but add the other ingredients as lightly as possible, as much beating will toughen it. Bake in thin sheets, cover with jelly and roll.

MRS. OTTO DICKINSON.

ICE CREAM CAKE.

Make a good sponge cake, bake onehalf an inch thick in jelly pans and let them get perfectly cold. Take one pint thickest sweet cream and beat until it looks like ice cream, make very sweet, flavor with vanilla. Blanch and chop a pound of almonds and put very thick between each layer. This is the queen of all cakes.

MRS. J. P. MCKEY.

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WHITE AND PINK CAKE.

One and onehalf cups sugar, onehalf cup butter, beaten to a cream, twothirds cup sweet milk, whites of six eggs, beaten stiff, three cups flour and three teaspoons baking powder. Take a tablespoon of red sugar and pour on enough hot water to dissolve nicely; stir this into part of the batter and bake with one pink and two white layers. MRS. I. MAJOR.

DOLLY VARDEN CAKE.

Two cups sugar, onehalf cup butter, one cup milk, three cups flour, two heaping teaspoons baking powder, three eggs. After mixing and beating well, take out half the batter which is to be baked in two layers and to the remainder add two tablespoons molasses, one teaspoon cinnamon, onehalf teaspoon cloves, two cups of chopped raisins. Bake in two layers; place as jelly cake with icing between. MRS. MCMURTRIE.

PUDINE CAKE.

Whites of four eggs, one and onehalf cup sugar, twothirds cup sweet milk, onehalf cup butter (scant), two teaspoons baking powder, two full cups of flour, two teaspoons vanilla. Pudine: Cream the butter and sugar, then add the flour and pudine after they have been sifted

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together. Add milk, then the eggs after they are well beaten. Add the baking powder last, and bake in layers. Cover one layer if you desire with cochineal and it will make it pink.

MRS. A. A. UDELL.

COCOANUT CAKE.

One pound of pulverized sugar, onehalf pound of butter, six eggs, one cup of milk, one pound of flour, three teaspoons of baking powder. Bake in layers, put together with white icing. Sprinkle with cocoanut.

MRS. J. BRIGHAM.

COCOANUT CAKE.

Two cups of sugar, one cup of milk, onehalf cup of butter, four eggs, three teaspoons baking powder, three cups of flour, lemon flavoring. Bake in jelly tins. Use cream frosting between the layers and on top, with lots of cocoanut sprinkled on each layer.

MISS ANNA MATHEWS.

JAM CAKE.

One cup sugar, three egg, well beaten, threefourths cup of butter (scant), one coffee cup of jam, any kind, one teaspoon each of cloves, cinnamon, nutmeg, two coffee cups flour, four tablespoons sour milk, one tea-

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spoon soda. Mix together quickly, putting soda into the milk and mixing in milk last.

MRS. WM. REED.

AUNT BETSEY'S CAKE.

Twothirds cup butter, two cups brown sugar, one cup molasses, five cups flour, one and onehalf cups cold water, two eggs, one teaspoon each of soda, cloves, one-four h teaspoon of nutmeg, threefourths ~~cups~~ of cinnamon, one pint chopped raisins.

MRS. DUNHAM.

CORN STARCH CAKE.

One cup confectioner's sugar, onehalf cup butter, ~~twothirds~~ cup sweet milk, whites of three eggs, ~~two~~ cups flour, onehalf cup cornstarch, two teaspoons of Royal baking powder, one teaspoon flavoring.

MRS. ARTHUR E. HOWARD.

WHITE SPONGE CAKE.

Whites of ten eggs, one and onehalf cup fine granulated sugar, one and onefifth cups flour, sifted twice, one teaspoon cream tarter, one tablespoon lemon juice. Bake slowly for one hour.

MRS. GEO. STUTZ.

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SPONGE CAKE.

One cup of sugar, one cup of flour, three eggs, well beaten, two tablespoons of water, one tablespoon of vanilla.

MRS. WALBORN.

SPANISH BUNS CAKE.

One and onehalf pints of flour, one pint of sugar, four eggs, one cup of butter, one cup sweet milk, three teaspoons baking powder, one tablespoon of cloves, two tablespoons of cinnamon. Bake in two square tins and frost.

MRS. C. NEFF.

MARBLE CAKE.

For the white part take one cup sugar, the whites of three eggs, onehalf cup of butter, twothirds cup of sweet milk, two cups of flour, two teaspoons baking powder and one teaspoon vanilla. For the dark part take one cup of brown sugar, one cup of molasses, yolks of three eggs, onehalf cup of butter, one cup of sour milk, two teaspoons soda, spice to taste, three cups of flour.

MRS. G. C. GRAHAM.

SPICE CAKE.

One cup of sugar, one cup of sour cream, two eggs, one teaspoon each of different spices, one teaspoon soda,

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onehalf teaspoon cream tartar.

MRS. WM. REED.

SOFT GINGER BREAD.

Onehalf cup of sugar, one cup molasses, onehalf cup butter, one teaspoon each of ginger, cinnamon and cloves, two teaspoons soda, dissolved in a cup of boiling water, two and onehalf cups flour. Add two well beaten eggs the last thing before baking. Excellent.

MRS. DRUMMOND.

BREAD CAKE.

Three cups of bread dough, three cups of sugar, two cups of flour, one cup of butter, three eggs, one pound of raisins, two teaspoonfuls of soda, two of cinnamon.

MRS. F. H. COON.

SCOTCH GINGER CAKE.

Onehalf cup of butter, onehalf cup of sugar, onehalf cup of molasses, two cups of flour. Mix together; put one teaspoon of soda and one teaspoon of ginger in a teacup, fill with boiling water and pour into mixture. Beat two eggs very light and put in last. Bake in a dripping pan.

MRS. W. MACPHERSON.

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MOLASSES CAKE.

One cup of sugar, one cup of molasses, onehalf cup of butter, spice to taste, two tablespoons of soda dissolved in a cup of boiling water, three cups of flour and two well beaten eggs.

MRS. W. H. HATCH.

COFFEE CAKE.

One cup of brown sugar, one cup of molasses, onehalf cup of butter, one cup of strong coffee, three cups of flour, one egg or the yolks of two, one heaping teaspoon of soda, one tablespoon of cinnamon, one teaspoon of cloves, two cups of raisins, onequarter pound of citron. This may be made without eggs.

MRS. F. H. COON.

COFFEE CAKE.

One cup of butter, one cup of strained coffee, one cup of raisins, one and onehalf cups of sugar, three and onehalf cups of flour, one teaspoon of cinnamon, one teaspoon each of nutmeg and soda, two eggs.

MRS. W. E. COUNTER.

SPONGE CAKE.

Three eggs, whites and yolks beaten separately, one and onehalf cups of sugar, one and onehalf cups of flour,

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one teaspoonful of baking powder, twothirds cup boiling hot water, stirred in last. Flavor to taste.

MRS. CHAS. W. GRAHAM.

PERFECTION CAKE.

Three cups of sugar, one cup of butter, thoroughly creamed, one cup of cold water, three cups of flour. Beat all together quickly for some time, then add one cup corn starch into which sift three teaspoons baking powder. Lastly add the whites of twelve eggs beaten until dry like snow.

MRS. G. BRISSETTE.

MARBLE CAKE.

One coffee cup of sugar, one and onehalf cups of flour, whites of four eggs, onehalf teacup of butter, onehalf teacup of milk or water, two teaspoons of baking powder, one teaspoon of essence of almond. For the dark part use the same receipt, using the yolks and flavor with vanilla or nutmeg and instead of milk or water use onehalf teacup of molasses. Put in your pan, first a little of the light and then the dark, until you have it all in.

MRS. M. A. CODDINGTON.

CLOVE CAKE.

Three eggs, one cup of sugar, one cup of molasses, twothirds cup of butter or lard, one cup sour milk, one

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teaspoon cloves, two teaspoons cinnamon, one and one-half teaspoons soda.

MRS. P. EVERT.

FILLING FOR LAYER CAKE.

One cup of sweet cream, one cup of C. sugar, one cup of hickorynuts, meats chopped fine. Cook all together until thick enough to spread on cake.

MRS. C. O. HILL.

CREAM FROSTING.

One and onehalf cups of granulated sugar, onehalf cup of milk. Boil moderately exactly five minutes. Set in cold water and stir until thick enough to spread. Flavor.

ANNA MATHEWS.

WHITE ICING.

One cup of granulated sugar, onethird cup of water, onefourth cup of butter, one teaspoon of vanilla. Boil five minutes and beat until white and creamy.

MRS. J. W. CHIGSTON.

YELLOW ICING.

Take the yolks of three eggs, beat well, add one and onehalf cups of powdered sugar. Beat fifteen minutes.

MRS. D. C. BIGBEE.

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ITALIAN ICING.

Boil one cup of sugar until it hairs, add one cup of seeded raisins, chopped fine and the beaten white of one egg.

MRS. LON WESCOTT.

GOOD FROSTING.

For one cake take the white of one egg, the same quantity of water; stir, do not beat. Add enough quadruple X confectioners sugar to make a stiff froth.

MRS. CALDWELL.

LEMON FROSTINC.

Onethird cup milk, one cup granulated sugar, yolk of one egg beaten very light, grated rind and juice of onehalf lemon. Mix well. boil five minutes, stirring frequently. Cool by setting in a pan of cold water, stiring constantly until thick enough to spread. Frost at once and set in a cool place. Granite or porcelain dish should be used for cooking, and the cake must be cold or the frosting will run. Let frosting spread, using a knife very little.

MISS ANNA MATHEWS.

CHOCOLATE CARAMEL FROSTING.

One cup sugar, one square of chocolate, onehalf cup milk, butter the size of a hickorynut. Boil until thick. Flavor with one teaspoon of vanilla.

MRS, G. E. MILLER.

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ORANGE FILLING.

Rind and juice of an orange, onehalf cup sugar, one egg, onehalf cup water, one teaspoon of butter, one tablespoon of flour. Boil until it thickens and spread between layers.

MISS LUCY HOAG.

PLAIN AND FANCY DESSERTS.

"The proof of the pudding is in the eating."

ENGLISH PLUM PUDDING.

Threequarters of a pound of raisins, three quarters of a pound of currants, onehalf pound of candied orange, lemon or citron, one and onequarter pound beef suet, chopped fine, one pound flour, threequarters of a pound of sugar, onehalf ounce nutmeg, cinnamon and cloves in powder, a little salt, six eggs, enough milk to wet stiff, a little brandy. Boil six hours without ceasing in a basin with cloth tied over.

LEAH MOOREY.

PLUM PUDDING.

Onehalf cup butter, one cup sweet milk, onehalf cup molasses, threequarters of a cup of flour, two eggs, a lit-

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tle salt, one cup raisins, one teaspoon cinnamon, one teaspoon allspice. Steam three hours.

MRS. KIRBY.

ENGLISH RAISIN PUDDING.

A piece of suet the size of a large hen's egg, onehalf cup of sugar, twothirds cup of raisins, one and onehalf cups of flour, a pinch of salt. Stir in enough cold water to make a very stiff batter. Tie up in a pudding bag after rinsing bag in cold water. Boil steadily for two and onehalf hours, being sure to keep covered in water. Place a saucer under pudding in the bottom of the kettle to keep from burning to the kettle. English currants, candied citron and spices may be added to suit the taste, which makes it a spiced plum pudding. Serve with sauce.

MRS. WEBB.

STEAMED PUDDING.

Two eggs, one cup of sugar, one cup sour milk, onehalf teaspoon soda, a little salt, one cup of dried whortleberries, currants or raisins may be used, flour. Beat the eggs and stir in sugar, dissolve soda in milk and mix in also the fruit and salt. Then thicken with flour, rather thicker than for cake. Put into a two quart pan and set in steamer, and steam one and onehalf hours. It will probably crack open. To be eaten with sweetened cream.

MRS. HODGEBOOM.

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CRANBERRY PUDDING.

One pint cranberries, one pint flour, two teaspoons baking powder, one teaspoon salt, two eggs. Mix with sweet milk, pour into a dish and steam one hour. Sauce for pudding: One cup sugar, one egg, butter size of an egg. Stir to a cream, then scald onethird tumbler of milk and pour over sugar, egg and butter, stirring quickly until it foams. Flavor with nutmeg. Stewed cranberries made very sweet make a good sauce for this pudding.

MRS. HAINES.

DELMONICO PUDDING.

One quart milk, six tablespoons sugar, three tablespoons cornstarch, five eggs. the yolks for the pudding and whites for top of pudding. Stir the starch with a little cold milk and put into the boiling milk, then put it in a pudding dish, set in oven and bake a little crust on top to hold up the frosting. Beat whites with five or six tablespoons of white sugar. Put on top of pudding, put back in oven and brown slightly.

MRS. E. VAN VRANKEN.

GRAHAM PUDDING.

One cup molasses, onehalf cup sugar, two eggs, one cup sweet milk, onethird cup butter, one cup of raisins, one teaspoon soda, two and onehalf cups graham flour, salt to suit. Steam two and onehalf hours.

MRS. B. EDWARDS.

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BREAD PUDDING.

One quart of grated bread crumbs, one quart of milk, yolks of four eggs, well beaten, butter the size of an egg, one cup of sugar, two teaspoons baking powder, two teaspoons of lemon for flavoring. Mix all together and bake. Beat the whites of the eggs with a cup of powdered sugar, one teaspoon of lemon and orange. Cover pudding with this and bake until slightly browned.

MRS. C. KLOCKE.

TAPIOCA PUDDING.

Four heaping tablespoons of tapioca, soaked over night in a little water, one quart milk, one teacup sugar, four eggs. Put milk in a dish and set it in a dish of boiling water, add the tapioca and let it scald till tapioca looks clear. Then beat the eggs and sugar in a little milk, pour this in the tapioca and stir all the time until it thickens as cream. Then take out and flavor with vanilla. Use the whites of two eggs with three tablespoons of sugar for frosting and set the pudding in the oven to brown.

MISS ANNA KINCAID.

FRUIT TAPIOCA.

Soak two tablespoons of tapioca over night in a little water, in the morning heat one pint of milk, add the tapioca and boil twenty minutes. Beat the yolk of one

A trial will convince of the merits of T. K. & L.

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egg, onehalf cup of sugar, two teaspoons of flour and a little salt. Stir into the milk and boil five minutes. Pour into a dish, beat the white of one egg with one and one-half tablespoons of sugar, spread over the top and set in an oven a few minutes. Pare and slice bananas, peaches or oranges, lay in the bottom of a glass and sprinkle with sugar. Wet a knife, slip around the edge of pudding to loosen, and lay over the fruit. LULU M. WOLF.

STRAWBERRY TAPIOCA.

Take one cup of pearl tapioca, cover with a pint of cold water and soak two hours. Put it over the fire, add one pint of water and sugar to taste. Cook about thirty minutes or until clear. Pour this while hot over a quart of stemmed strawberries and put by to cool. Serve with powdered sugar and cream. MRS. N. FELLOWS.

HONEYCOMB PUDDING.

Onehalf cup of flour, onehalf cup of sugar, onehalf cup of sour milk, one cup of molasses, two ounces of butter, four eggs, onehalf teaspoon salt, one dessert spoon of soda. Beat the yolks of eggs very light and mix with sugar, salt, molasses, sour milk, and the butter melted. Add the whites of four eggs not beaten, and lastly, soda dissolved in hot water. Bake in buttered dish onehalf hour. Sauce: Four large tablespoons sugar, two large tablespoons butter. Beat to a cream and add white of one egg well beaten. MRS. J. B. ROBERTS.

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SNOW PUDDING.

Dissolve three tablespoons of corn starch or flour in cold water, then pour on one pint boiling water and let it cook until thick. Beat well the whites of four eggs, stir into starch. When cooked add onehalf cup of sugar, and pour into cups and let stand until cold. Sauce: One pint of milk, one tablespoon butter, yolks of four eggs, beaten well. Cook until smooth, then let cool and add one teaspoon vanilla or lemon extract.

MRS. W. H. FOX.

BLACK PUDDING.

One cup of molasses, one cup of butter, one cup of sugar, five eggs, one nutmeg, one cup sour milk, one teaspoon soda, four cups of flour. Steam two hours. To be used with butter sauce. MRS. FRED FREY.

BUCKEYE PUDDING.

One cup of raisins, one and onehalf cup molasses, one cup of warm water, two and onehalf cups of flour, one dessert spoon soda, yolks of two eggs. Steam two hours and serve with silver sauce. Silver sauce: Two tablespoons of butter and one cup white sugar creamed together. Add the beaten white of one egg and onehalf teaspoon lemon. Just before serving, add one cup boiling water.

MRS. C. S.

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BAKED INDIAN PUDDING.

One quart milk, five dessert spoons of meal, scald meal in the milk, onehalf cup of sugar and half a cup of molasses, a little salt and a little ginger, suet the size of an egg, butter may be used. Chop the suet, bake three hours in a moderate oven. Add a few raisins if choose.

MRS. J. WILLITS.

FRENCH PUDDING.

Part I. Onehalf box gelatine, previously soaked in milk, one quart of milk. Cook in a double boiler. When hot add the beaten yolks of six eggs, two tablespoons sugar. Cook like custard and flavor with vanilla. Part II. Boil one cup white sugar and one cup hot water till clear and stringy. Then pour over the beaten whites of six eggs. Unite the two dishes, mix well and pour into molds to cool. This will keep for several days, and if served in sherbet cups or on small white plates is quite the daintiest desert imaginable.

LAURA FREDERICK.

COTTAGE PUDDING.

Onehalf cup butter, onehalf cup sweet milk, two cups flour, one cup sugar, three eggs, two teaspoons baking powder. Bake and serve with sauce.

MRS. J. J. STUDLEY.

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MOUNTAIN PUDDING.

One pint milk, yolks of two eggs, two tablespoons of cocoanut, onehalf cup of rolled cracker crumbs, one tablespoon sugar. Bake half an hour in a moderate oven. Frosting: Whites of two eggs, two tablespoons sugar, flavor with lemon.

MRS. E. A. HOISINGTON.

RICE PUDDING.

One coffee cup of cooked rice, threequarters of a cup white sugar, one cup of seeded raisins, one level tablespoon of corn starch, three pints of new milk, two eggs, butter size of an egg. Bake onehalf an hour.

MRS. J. WILLITS.

APPLE-RICE PUDDING.

Boil half a pound of rice in a custard kettle until it is tender in one quart of milk sweetened with half a cup of sugar. Pare and core seven or eight good cooking apples, place in slightly buttered baking dish, and put a teaspoon of jam or jelly into each cavity, and fill with rich cream. Put the rice in around each apple, leaving top uncovered. Bake thirty minutes, then cover with the whites of two eggs. Sift on sugar and return to the oven for ten minutes. Serve with sweetened cream.

MRS. JAS. ELLETT.

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APPLE SNOW.

Peel and grate one large sour apple, sprinkling over it a small cupful of powdered sugar as you grate it. Break into this the whites of two eggs and beat all constantly for half an hour. Place in a large bowl as it beats up very stiff and light. Heap in a glass dish and pour a fine smooth custard around it and serve.

MRS. P. C. SWARTWOUT.

GREEN CORN PUDDING.

Grate corn from one dozen ears, add two quarts milk, two tablespoons butter, two tablespoons of sugar, two tablespoons of salt. Bake two hours.

MRS. CALDWELL.

QUEEN OF PUDDINGS.

One pint of grated bread crumbs, one quart of milk, one cup of sugar, rind of one lemon, yolks of four eggs, bake about fortyfive minutes and stir every ten minutes while baking. When done spread with jelly or jam, and cover with a meringue of the whites of the eggs, onehalf cup powdered sugar and lemon juice. Brown.

MRS. J. E. HUMMEL.

BIRD'S NEST PUDDING.

Pare, quarter and core nice tart apples; butter a pie

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tin and slice apples in it. Make a batter of one cup of cream (sour and not very rich), one teaspoon soda, one egg, a little salt, and flour enough to make a stiff batter. Pour this over the apples and bake. When done, turn bottom side up and spread thickly with butter and sugar. To be eaten warm.

MRS. S. BENFER.

PRUNE PUDDING.

One pound stewed prunes, whites of four eggs, one cup of sugar. After prunes are stewed, drain off the juice, remove the stones and chop. Beat the eggs very stiff, add the sugar gradually beating all the time, then stir in chopped prunes. Bake twenty minutes in a moderate oven. Serve cold with whipped cream.

MRS. SPECHT.

PRUNE WHIP.

Twenty or more prunes stewed until the juice is almost gone, then cool, stone and chop fine. To whites of from four to six eggs beaten light, add six tablespoons of sugar with the chopped prunes and beat well. Put in baking dish and bake about twenty minutes until it puffs up. The oven must not be very hot. Serve with cream.

LORA I. BLOOD.

Taylor's Kidney & Liver Cure. Manuf'd only by L. O. Miller.

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ORANGE SOUFFLE.

Peel and slice six oranges, put in a glass dish a layer of oranges, then one of sugar, and so on until the oranges are used. Make a soft boiled custard of yolks of three eggs, pint of milk, sugar to taste, with grating of orange peel for flavor, and pour over the oranges when cool. Beat whites of eggs with sugar and pour over the pudding. MRS. J. B. ROBERTS.

HAMBURG CREAM.

Beat together the juice of two lemons, onehalf pound of sifted sugar and yolks of five eggs. Put on the fire in a double boiler, and let it come to a boil. Add quickly the whites of the eggs, beaten stiff. Stir all well together; take immediately from the fire and serve cold in glasses or in large dessert dishes.

COFFEE BLANC MANGE.

One cup of coffee, strong and clear, one cup of milk, three tablespoons of sugar, three tablespoons of corn starch, a little salt. Heat coffee and milk to boiling point, mix sugar, cornstarch and salt in a little cold milk and stir into boiling mixture. Stir briskly until consistency of thick custard, then pour into the custard mold. To be eaten with whipped cream or plain cream and sugar. This will serve three or four persons. MRS. MOORE.

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AMBROSIA.

Eight oranges, peeled and sliced, one grated cocoanut, onehalf cup of powdered sugar. Arrange slices of orange in a glass dish and scatter grated cocoanut thickly over them. Sprinkle this lightly with sugar and cover with another layer of orange. Fill dish in this order, having a double quantity of cocoanut and sugar at the top. Serve soon after it is prepared. A little wine sprinkled on each layer adds to the flavor of the dish.

MRS. TRACEY.

ORANGE SHORT CAKE.

Take three or four oranges, peel and cut fine. Sweeten to suit the taste and make cake same as for strawberry short cake. MRS. FRED FREY.

LEMON SHORT CAKE.

One lemon, grate the rind and chop the pulp fine, squeeze the juice in separate dish, one cup of sugar, one cup of sweet milk. Let ilk dissolve sugar and add rind and pulp. Just before serving add juice. Bake a short-cake same as for strawberry. MRS. A. W. SNYDER.

CANNED STRAWBERRY SHORTCAKE.

Onehalf cup sugar, two eggs, three tablespoons of melted butter, two cups flour, two teaspoons baking powder, one cup milk. Bake in two layers, spread with ber-

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ries and pour over whipped cream and a little of the juice.

GERTRUDE BEAN.

STRAWBERRY SAUCE

Beat half a cup of butter and one cup of sugar to a cream, add the well-beaten white of one egg and a large cupful of ripe strawberries thoroughly crushed.

MRS. J. B. DICKINSON.

PUDDING SAUCE.

Piece of butter the size of an egg, four tablespoons of sugar, onehalf teacup of hot water, onehalf teacup of peach or other fruit syrup, white of an egg or two. Cream butter and sugar together very light. Add boiling water, then fruit juice and just before serving the white of an egg beaten to a stiff froth.

MRS. MOORE.

PICKLES, PRESERVES, ETC.

"Peter Piper picked a peck of pickled peppers."

CUCUMBER PICKLES.

Line a stone jar with horseradish leaves, put in the cucumbers and pour over them boiling water and let stand over night or a little longer. Put in a kettle and

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cover with vinegar. Add alum, the size of a walnut, one tablespoon of salt, one handful of sugar, four or five small green peppers; let this scald but not boil. They are to be canned while hot, adding a few pieces of horseradish in each can. Will keep years. MRS. N. CASE.

PICKLES.

Five pounds light brown sugar, one pint vinegar, one ounce cinnamon buds and a few cloves. Steam pickles till done, then drop in jar and pour the syrup after it has boiled until thick, over them. Do not seal until cold.

MISS ANNA KINCAID.

SLICED CUCUMBER PICKLES.

Twentyfive medium sized cucumbers sliced rather thin without peeling, place in a stone jar a layer of cucumbers and salt alternately, using a teacup of salt to the amount. Let stand three hours, then pour off water and rinse off salt. Slice four or five onions on a cabbage cutter; put a layer of the cucumbers, a few onions, strew over black and white mustard, celery seed and olive oil, continuing until the jar is full, using threefourths cup of oil. Pour over this, vinegar enough to cover. Let stand one month. MRS. CHAS. STARR.

CUCUMBER PICKLES.

One gallon good cider vinegar, two tablespoons salt,

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one even tablespoon salicylic acid. Dissolve acid in just a little vinegar, then put all together. Wash the cucumbers and put in the mixture as you gather them.

MRS. FRANK CASE.

TOMATO PICKLES.

Chop a peck of green tomatoes very fine. Grate equal amount of horseradish. Let the tomatoes drain in a colander over night with plenty of salt. Then mix with horseradish and add vinegar.

MISS LORA BLOOD.

FRENCH PICKLES.

Onehalf bushel of green tomatoes chopped fine. Into this stir two cups of salt and let stand over night. Then drain through colander, mix with it a moderate sized cabbage chopped fine, and boil five minutes in two quarts each of water and vinegar. Drain this through a colander, add four quarts of vinegar, four pounds of sugar, one pound of white mustard seed, four teaspoons of pepper, four teaspoons of cinnamon and one tablespoon of ground mustard. Boil thirty minutes.

MRS. F. H. COON

FRENCH PICKLES.

One peck of green tomatoes chopped, six large onions, sliced, and one cauliflower divided into flowerettes. Place in a jar with one teacup of salt and let

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stand over night; drain in the morning through a colander, then boil all in two quarts of water and one quart of vinegar fifteen or twenty minutes; drain again, then add seven pints of vinegar, three pounds of brown sugar, one-half pound white mustard seed, same of celery seed, and two tablespoons each of cloves, ginger, cinnamon and ground mustard. Put all in a kettle and boil for fifteen or twenty minutes, then put in crocks or cans.

MRS. F. M. FARRES.

MIXED PICKLES.

One quart of small cucumbers, one quart of sliced cucumbers, two quarts small onions, three heads of cauliflower, six green and red mangoes, onefourth pound mustard, one ounce each of turmeric and celery seed, six cups sugar, two cups flour and one gallon vinegar. Soak vegetables in salt water over night. Cook cauliflower in fresh water, then onions in same water, then cucumbers and mangoes.

MRS. CHAS. COX.

MUSTARD PICKLES.

One gallon best cider vinegar, onehalf pound bruised ginger, onequarter pound mustard, onehalf pound salt, onehalf pound mustard seed, two ounces turmeric, one-half ounce curry powder, one ounce ground white pepper. Boil together ten minutes, after which place in a stone jar closely covered, and add the pickles, such as small

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cucumbers, onions, cauliflower, etc., without cooking, as they come in season. Bottle in five or six weeks.

MRS. WM. A. WOLF.

MUSTARD PICKLES.

One quart each of small whole cucumbers, large cucumbers sliced, green tomatoes sliced and small button onions, one large cauliflower divided into flowerettes and four green peppers cut fine. Make a brine of four quarts of water and onehalf pint of salt, pour it over the mixture of vegetables and let stand over night. Heat just enough to scald it and turn into a colander to drain. Mix onehalf cup of flour, six tablespoons ground mustard and one tablespoon of turmeric with enough cold vinegar to make a smooth paste, then add one cup of sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time; then add the vegetables and cook until heated through.

MRS. A. C. SHELDON.

PICKLED ONIONS.

Peel four quarts of silver-skin onions, boil three minutes in salt water and drain. Add two quarts vinegar, two small cups of brown sugar, three small peppers and horseradish to suit. MRS FRED BUERGIN.

SWEET PICKLES, PEACHES, PEARS, ETC.

Make a syrup of the following: One quart vinegar,

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four pounds sugar, onehalf ounce cloves, one ounce cinnamon, one ounce allspice, placing the spices in a muslin bag. Let the syrup heat, then add as much fruit as will be covered. Let boil ten or fifteen minutes, skim out and place in a two gallon jar, place more fruit in the syrup and boil repeating the process till the jar is filled. Pour the syrup over the whole and place a plate and weight on the fruit. Should it not be covered at once, it should in a day or two. If cans are preferred, boil enough fruit to fill one can each time, fill can with syrup and seal.

MRS. J. WILLITS.

PEACH PICKLES.

One peck of pared peaches, six pounds of sugar, one pint of vinegar, one ounce of cinnamon and one ounce of cloves.

MRS. C. E. HENDRYX.

CHEAPER PEACH PICKLES.

One peck of peaches, not pared, one quart of vinegar, three pounds of sugar and spices.

MRS. C. E. HENDRYX.

MUSKMELON PICKLES.

Three nutmeg muskmelons, not quite ripe, pare, cut in pieces and steam until tender. Make a syrup of three pounds sugar, one pint vinegar, two teaspoons each of cloves and cinnamon, onehalf teaspoon cayenne pepper.

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Tie the spices in a cloth and boil in syrup, then pour over melons and let stand till next day, pour off and boil again, repeating for nine days.

MRS. HUSS.

WATERMELON PICKLES.

Cook four quarts of melon rind, peeled and cut into squares. When thoroughly cooked, add one quart of strong vinegar, two ounces of stick cinnamon, one ounce of cloves and one quart of brown sugar. Boil slowly at least one hour.

MRS. S. S. REED.

SPICING FOR FRUIT.

Seven pounds of fruit, four pounds of sugar, one pint good vinegar, cinnamon and cloves.

MRS. AMOS HARTMAN.

SPICED WHORTLEBERRIES.

Five quarts of berries, one scant quart of good cider vinegar, three pounds granulated sugar, one tablespoon of cloves, one and onehalf tablespoon of cinnamon. Put the spices in a bag and boil down quite thick.

MRS. FRANK CASE.

SPICED CURRANTS OR BLACKBERRIES.

Five pounds of currants or blackberries, three pounds of sugar, one pint of vinegar, one teaspoon each of spice, salt and pepper. Boil and stir until done.

MRS. S. TROY.

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CANNED PEARS.

Ten pounds of pears, halved and cored, five pounds of coffee A. sugar, one large or two small lemons and one teaspoon each of ground cinnamon, grated nutmeg and ginger or root. Cook until they turn pink in color and can.

CANNED BEETS.

Boil the beets until tender, then pare and cut in pieces. Make a syrup of one pint of vinegar and two cups sugar. Boil beets in syrup and can. The syrup will make enough to can three quarts.

MRS. G. A. SEEBOLD.

MUSK MELON BUTTER.

Take nine good sized ripe musk melons, cut in slices, and with a knife scrape the meat from the rind into a porcelain stew pan, set over the fire, cook till the water is nearly all cooked out (stirring to keep from burning). Add sugar to sweeten to suit the taste, and cook till it thickens like butter, remove from stove and add cinnamon to flavor. This makes two quarts.

EMMA MASSER.

PEACH JAM.

One and onequarter pound fruit (very ripe peaches), one pound XXXX sugar beaten for thirty minutes, then

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put on stove and let scald. Put in jars, but do not cover till cool.

MISS ANNA KINCAID.

GRAPE PRESERVES.

Take ten pounds of grapes and pulp the same as for canning. Cook pulp until it can be run through colander. After the seeds have been removed put pulp and skins together, adding as much sugar as there is fruit. Boil briskly onehalf hour.

R.

ORANGE MARMALADE.

Twelve pounds each of sour oranges and sugar.—Wash oranges and pare them as you would apples, put peel in porcelain kettle and cover with cold water, keep covered and boil till tender, changing the water twice. It requires several hours boiling. Cut oranges crosswise and squeeze the juice and pulp in strainer to keep out the seeds, pour this over the sugar. Cover the white skins with three quarts of water and boil onehalf hour; drain this water over the sugar, then put skins in colander, four or five at a time, and press out the pulp and put with sugar. Chop or cut fine the yellow rind and put with sugar; now boil all one hour or more if needed and put in cups or tumblers.

MISS E. HAFF.

LEMON JELLY.

Juice of three lemons, onehalf box of (Cox) gelatine, two cups of sugar. Put gelatine into one pint of cold

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water and let stand over night. Then add juice, sugar, one pint boiling water. Turn into a mould and let cool.

MRS. E. A. KELSEY.

LEMON JELLY.

Three lemons, juice and rind, (yellow only) onehalf box gelatine soaked in a little cold water one hour, then add two cups hot water, one cup sugar, let come to a boil, strain after adding the yellow rind.

MRS. R. M. KELLOGG.

QUINCE JELLY.

Pare and cut into small squares four quinces and four sweet apples. Cover with water and cook until done. Strain same, take equal parts of liquor and white sugar, let boil to a jelly, then place fruit back and cook until of a pink color. Cool and put in glasses.

MRS. C. O. HILL.

QUINCE HONEY.

Take fine large quinces, peel and grate them; then add for every quince one and one-half cups granulated sugar and one cup of water. Boil all slowly till thick like jelly and of a beautiful red color.

MRS. H. HARTZEL.

COLD CATSUP.

Onehalf peck of ripe tomatoes chopped fine, two

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grated horseradish roots, one teacup of fine salt, onehalf teacup each of white and black mustard seed, one tablespoon ground black pepper, two red peppers, chopped without seeds, four celery stalks chopped fine, one teacup nasturtions, chopped fine, one teaspoon each of ground cloves and mace, two teaspoons ground cinnamon, one teacup sugar and three pints good vinegar. Mix the above well and it is fit for immediate use.

MRS. L. O. MILLER.

TOMATO CATSUP.

One peck tomatoes ; when cooked soft, strain through a sieve if you do not wish the seeds in, otherwise through a colander. Add one good sized onion tied in a cloth, cook down nearly half your juice, then add one coffee cup brown sugar, two heaping tablespoons cinnamon, three tablespoons salt, onehalf teaspoon red pepper. Tie the spices in a cloth. Just before taking up, put in one pint vinegar and let come to a boil. MISS E. HAFF.

TOMATO CATSUP.

One peck of tomatoes, boiled and strained through a sieve and onehalf peck of very ripe peaches, boiled and strained through a sieve. Put the two together and boil down thick, then add one pint of good vinegar, one pint of sugar, boiled a little, one tablespoon each of salt, black pepper, cinnamon, allspice and cloves. When done, add two tablespoons mustard. MRS. A. C. SHELDON.

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CUCUMBER CATSUP.

One dozen of cucumbers and three onions. Peel, grate and drain in colander. Add salt and pepper to taste, with vinegar enough to moisten. Put in small bottles and seal.

MISS LORA BLOOD.

GRAPE CATSUP.

Four pounds of grapes, two pounds of light brown sugar, one and onehalf pints of vinegar, one teaspoon each of cinnamon and cloves and a little salt and pepper. Cook the grapes and run through a sieve and then make as other catsup.

MRS. E. M. BREESE.

CURRANT CATSUP.

Five pounds currants, three pounds sugar, one pint vinegar, one tablespoon each of ground cloves, cinnamon, allspice, black pepper and onehalf tablespoon salt. Boil twentyfive to thirty minutes and seal when cold.

MISS ANNA KINCAID.

CHILI SAUCE.

One quart tomatoes, pared, one pepper, two onions, chopped fine, two tablespoons of sugar, one of salt, one teaspoon of finger, one teaspoon cinnamon, onehalf teaspoon of cloves. Cook all together one hour. While hot put in bottles and seal.

MRS. S. SPEAR.

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CHILI SAUCE.

Scald and peel twentyfour medium sized tomatoes and seven medium sized onions, and chop these together with three mango peppers. Add two cups of brown sugar, one quart of vinegar, one teaspoon black pepper, onehalf teaspoon of cinnamon, cloves and allspice and onehalf cup of grated horseradish. Boil three hours slowly.

MRS. FRED BUERGIN.

TUTTI FRUTTI.

Place one pint of the purest alcohol in a jar, add one quart firm large strawberries and one quart of granulated sugar. Stir gently several times during the day. Next day add one quart red currants, stemmed, and same quantity of sugar. On the third day add red cherries, pitted, and on the fourth red raspberries. Stir frequently every day. Every time fruit is added put in the same quantity of sugar. Along with the raspberries put in five large bananas, sliced thin. On the fifth day peel a pineapple, remove every particle of the eyes, place in a good-sized earthen dish and shred fine. Pour over it a bowl of sugar and stir the whole into the mixture. Later, when peaches are large and fine, peel two quarts, cut into small squares and add with a quart of sugar. There is no cooking of the fruit or heating of the alcohol. Simply stir in the fruit in the normal state. It does not need to be sealed, but must be kept in a cool place. In a week or

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ten days it will be ready for use. These preserves are particularly nice when served at dinner, with the meat course.

MRS. WM. WOLF.

.....COOKIES.....

COOKIES.

One cup of sugar, one cup butter, onehalf cup sour milk, two eggs, one teaspoon soda, and nutmeg. Mix soft.

MRS. J. W. FRENCH.

COOKIES.

One and onehalf cups sugar, one cup lard, three eggs, seven tableblespoons sweet milk, one teaspoon soda, two teaspoons baking powder, pinch of salt, nutmeg to taste.

MRS. IKELER.

SUGAR COOKIES.

Two cups coffee sugar, one cup butter, two eggs, eight teaspoons sour cream, one teaspoon soda and five cups flour.

MRS. ROBERT GREEN.

COOKIES.

Yolks of four eggs beaten up in a teacup, fill up with

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sour milk, into which put one level teaspoon soda. One cup each of white and brown sugar, one cup butter and lard, onehalf teaspoon lemon extract, pinch cinnamon. Mix soft, handle with a knife. MRS. F. B. WATSON.

LANTRY COOKIES.

Three eggs, one and onehalf cups of sugar, one cup of butter and lard, one scant teaspoon soda in little hot water, one teaspoon of baking powder in flour.

MRS. C. C. BOBB.

CHOCOLATE COOKIES.

Two cups of sugar, one cup of butter, threequarters of a cup of sweet milk, two eggs, three tablespoons grated chocolate, two teaspoons of vanilla.

MRS. P. C. SWARTWOUT.

BRITTLE COOKIES.

Two full cups of sugar, one of butter, a cup of hot water, one teaspoon soda and nutmeg. Roll out with as little flour as possible. MRS. HENRY HALL.

CREAM COOKIES.

Two cups of sugar, one cup of sour cream, one cup of butter, four eggs, one spoon salt, one spoon soda, nutmeg or vanilla. Mix soft. MRS. H. D. CUSHMAN.

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COOKIES.

Four tablespoons melted butter, one tablespoon each of sour and sweet milk, scant half teaspoon soda. Break one egg in a teacup and fill up the cup with sugar. Flour to make soft dough. MRS. S. TROY.

FRUIT COOKIES.

Cream together one and onehalf cups sugar and one and onehalf cups butter, three eggs, one teaspoon ground cloves, two teaspoons ground cinnamon, onehalf cup cream, (sweet or sour) dissolve in it one teaspoon soda, add one pound raisins seeded and chopped fine. As little flour as can be use. MRS. C. A. DOCKSTADER.

MOLASSES COOKIES.

One cup of molasses, one cup of brown sugar, one cup lard, boil together five minutes. Add one tablespoon soda in onehalf cup water, one teaspoon cinnamon, one teaspoon ginger and nutmeg. Mix very soft. F. B. G.

LEMON SNAPS.

Two cups of granulated sugar, twothirds cup of butter, two tablespoons of lemon extract, onefourth ounce ammonia and five small or four large eggs.

MRS. GEO. MILLER.

JUMBLES.

One cup of butter, two cups sugar, three cups flour,

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one teaspoon soda, four eggs. I have a machine to run them through but they are nice rolled thin and baked quick.

MRS. S. P. CHOATE.

GRAHAM COOKIES.

Two cups of sugar, one cup of sour cream, onehalf teaspoon of soda, mix quickly, roll and bake. These require less heat and more time in baking than when white flour is used.

MRS. C. C. CLOSE.

GINGER COOKIES.

Two eggs, one cup brown sugar, one cup shortening, one cup molasses, four tablespoons vinegar, three teaspoons soda, one teaspoon ginger and enough flour to roll.

MRS. HENRY CAUL.

GINGER PATTIES.

One cup each of brown sugar, butter, New Orleans molasses and sour milk, four cups flour, one teaspoon ginger, two of soda, one of lemon essence, three eggs. Bake in gem irons. Let stand a little while before removing as then they will be less apt to crumble.

MRS. OTTO DICKINSON.

GINGER COOKIES.

One cup of sugar, one cup syrup, one cup shortening, one cup warm water with one teaspoon of soda, two

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teaspoons ginger, flour to make stiff enough.

MRS. W. THOMAS.

GINGER COOKIES.

One cup of molasses, one cup dark sugar, one cup of lard. Boil five minutes then let stand three or five minutes, and add onehalf cup of cold water, one tablespoon of soda, one teaspoon cinnamon and one of ginger. Mix very soft and bake in a quick oven.

MRS. D. C. BIGBEE.

GINGER SNAPS.

One cup sugar, one cup shortening, one cup of molasses, six tablespoons water and one of ginger, two teaspoons soda, flour to mix quite stiff. Roll thin.

MRS. HARTZEL.

EXCELLENT GINGER SNAPS.

One cup each of molasses, sugar and butter, one teaspoon of ginger, one of cinnamon. Heat all on stove but do not scald, then add two teaspoons soda, dissolved in a little hot water. Mix very stiff, as ginger snaps to snap must be mixed very stiff. Roll thin, cut with thin tumbler and bake quickly.

GINGER SNAPS.

One and onehalf cups of molasses, onehalf cup of sugar, twothirds cup of lard, two teaspoons of soda, one

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teaspoon of ginger, onehalf cup of hot water and a pinch of salt.

MRS. J. A. FREESE.

MOLASSES COOKIES.

One cup of molasses, one cup of melted lard, onehalf cup sugar, onehalf cup boiling water, one teaspoon each of soda and ginger. Mix all together and let come to a boil, remove from fire and when cold add flour enough to roll.

MRS. J. J. FOSTER.

SCOTCH COOKIES.

Two cups sugar, one cup butter, onehalf cup sour milk, one teaspoon soda, two eggs. Mix hard; sprinkle with granulated sugar over them and cut in squares.

MRS. SPECHT.

DROP CAKES–CARAWAY.

One cup of sugar, threefourths of a cup of butter, onefourth cup of sweet milk, one and onehalf cups flour, one and onehalf teaspoons of baking powder, one large tablespoon caraway seed, three eggs. Drop on tin or bake in patty-pans.

MISS LUCY HOAG.

DROP SPICE COOKIES.

Place on the stove one cup of boiling water into which put one cup of molasses, one cup of brown sugar, one cup of butter, one egg, two teaspoons of soda, two

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tablespoons each of cinnamon and ginger, two teaspoons of cloves, five cups of flour. Drop on buttered tins and bake quickly.

MRS. L. O. MILLER.

HERMITS.

Two cups of brown sugar, one cup of butter, one cup of chopped raisins, three tablespoons sour milk, three eggs, one teaspoon each of soda, cinnamon, cloves and a little nutmeg. Mix soft, and roll and cut like cookies. A cup of hickorynut meats may be added.

MRS. J. B. DICKINSON.

FRUIT JUMBLES.

One cup butter, one and onehalf cups sugar, three eggs, well beaten, one cup raisins, chopped and seeded, one cup currants, one teaspoon cinnamon, onehalf teaspoon lemon extract, one teaspoon soda, flour enough to make a soft dough, roll out like cookies. The jumbles are not good until they have been baked long enough to soften so ewhat.

MRS. C. MURRAY.

CRULLERS.

One tablespoon of butter, one tablespoon of sugar to every one, adding flour to make a dough. Roll thin and cut in fancy shapes, fry in hot lard.

MRS. C. E. HENDRYX.

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FRIED CAKES.

One cup of sugar, one egg, one cup buttermilk, one small tablespoon of butter. Small teaspoon soda, one heaping teaspoon of baking powder. Mix rather soft and fry in hot lard.

MRS. HUSS.

FRIED CAKES.

Five eggs, one cup of sour cream, one cup of pulverized sugar, one teaspoon of soda, flavor with lemon or vanilla and enough flour to roll conveniently.

MRS. GEORGE ARNOLD.

CREAM FRIED CAKES.

One cup each of sour milk and sour cream, onehalf cup sugar, one teaspoon each of soda and salt, two eggs, and nutmeg. Mix soft.

MRS. C.

SNOW BALLS.

One cup of sugar, four tablespoons melted butter, two eggs, one cup sweet milk, two teaspoons of cream tartar, one of soda, a very little nutmeg, one teaspoon of salt. Mix soft, roll out and cut with a round cutter, not too large, your tea canister top may be just the right size. Fry in hot lard and when cold, roll them in fine white sugar, then lay carefully on a plate.

MRS. EGGLESTON.

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FRIED CAKES.

Two cups each of sugar and sour milk, two eggs, six tablespoons lard, one large teaspoon soda, one scant teaspoon ginger, salt. Formula: Heat milk, dip melted lard from kettle into milk, put in salt and soda, beat well together. One quart of flour in a cake dish, mix sugar and ginger in flour, pour in milk with lard, break in eggs and mix as sott as possible. MRS. H. BURCH.

DOUGHNUTS.

One large cup fine granulated sugar, two heaping tablespoons thick sour cream, one egg, one teaspoon salt, one cup good butter milk, one teaspoon soda, a little nutmeg if liked. Mix very soft and fry in hot lard, when cold roll in pulverized sugar. MRS. EGGLESTON.

.....ICES.....

"I always thought cold victuals nice,
My choice would be a lemon ice."

ICE CREAM.

Put two quarts milk on to heat and put two and one-half cups sugar in it. Then scald two teaspoonsful flour and one of corn starch in this. Then when cooked and put in freezer to cool add one quart cream and any kind of flavoring. MRS. WM GIBSON.

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ICE CREAM.

One quart milk, one pint cream, one tablespoon corn starch, one and one half tablespoons of flour. Scald the milk and then add one and onehalf cups sugar, then the flour and cornstarch mixed smooth in a little milk. Cook until thick, stirring constantly. Take from the fire and strain. When cold, whip cream and add flavor to taste.

MRS. GEO. WOLF.

VANILLA ICE CREAM.

One pint milk, onehalf pound sugar, yolks of six eggs, one pint cream, one tablespoon vanilla. Scald the milk. Beat yolks and sugar together until light, then add them to the milk. Cook until it thickens, stirring constantly. Take from fire, add cream, and when cool add vanilla and freeze. MRS. GEO. H. THOMA.

CHOCOLATE ICE CREAM.

Three quarts milk, one cake grated chocolate dissolved in hot water, two tablespoons corn starch, four tablespoons flour, two and onehalf cups sugar—cook all together. One pint cream, two teaspoonsful vanilla extract.

MRS. W. E. COUNTER.

If in { Summer / Winter } you are too { Hot / Cold } get { Ice / Wood } of Wm. Thomas.

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CARAMEL ICE CREAM.

One cup sugar, one pint milk, one cup flour, (scant) two eggs, one quart cream. Let the milk come to a boil, beat sugar and eggs together and add flour and stir into boiling milk. Cook twenty minutes, stirring often. Put one cup of sugar in pan and stir over fire until sugar turns to liquid and begins to smoke. Turn into the boiling mixture and set aside to cool. When cold add one quart of cream.

MRS. A. W. SNYDER.

PINEAPPLE SHERBET.

One quart can of pineapple, one generous pint of sugar, one quart of water, three tablespoons gelatine.—Soak the gelatine in cold water to cover. Put fruit in same pan with half of water and cook twenty minutes. Put remainder of water and sugar on to boil, and cook fifteen minutes. Rub the cooked pineapple through a sieve and add to the boiling syrup. Cook ten minutes longer, then add dissolved gelatine, then cool and add whites of four eggs and freeze.

MRS. J. MERRIL.

PINEAPPLE ICE.

One can pineapple, or a fresh pineapple. Small pint of sugar, two quarts water and juice of one lemon. Two tablespoonsful of gelatine. Freeze and then serve.

MRS. GIBSON.

If in { Summer / Winter } you are too { Hot / Cold } get { Ice / Wood } of Wm. Thomas.

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ORANGE ICE.

Juice of four oranges, juice of two lemons, three teacups sugar, one quart of water. Strain. Put it in freezer until it thickens, then add whites of two eggs beaten to a froth and finish freezing. Serve six people.

GRACE.

ANGELICA PUNCH.

Chop onehalf pound Sultana raisins fine, add juice and rind of one lemon, one cup of granulated sugar. Pour over the mixture one pint boiling water and stir until sugar is dissolved. Press through a sieve, add one pint of California Angelica Wine and, freeze. When frozen, beat white of one egg with two tablespoons powdered sugar, pack and let stand one hour.

.....CANDIES.....

"Sweets to the sweets."—Shakespeare.

FRENCH CANDIES.

In the first place let me impress strongly the fact that a number one confectioner's sugar must be used. Roll and sift this, place the whites of two eggs in a tumbler and mark with the thumb the amount; pour this into

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a dish and add the same measure of cold water and a scant tablespoon of vanilla. Stir these well together and have ready about two pounds of the sugar; add this slowly, stirring all well together with a silver spoon. It sometimes takes a little more or less sugar, according to the size of the eggs. Have prepared one cocoanut grated, onehalf pound of English walnuts, carefully shelled, one-half pound of dates, and, in fact, as many varieties of fruit as you care to make. Take part of the mixture or dough on the bread board and knead a little of the sugar into it. Then roll it out about half an inch thick. Cut off in small pieces with a silver knife and roll with the hands into balls; these set aside to harden for chocolate drops. Cut off other pieces and shaping them with the hands place halves of the English walnuts on each side. Take onehalf pound of shelled almonds, roll in pieces of the dough, then in granulated sugar, shaping them nicely. Stone the dates and fill the openings with the dough, then roll in granulated sugar. Place some more of the dough on the board and knead into it as much of the grated cocoanut as it will hold, then roll and cut into squares, or some may be rolled into balls to cover with chocolate. Take the broken pieces of nuts, chop and mix with cocoanut and knead into some of the dough. This cut into squares makes a delicious candy. While you are preparing these, have a half cake of baker's chocolate melting on the back of the stove, do not allow it to boil. The balls for chocolate drops harden soon in a cool place

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and it requires only a little dexterity to drop them into the chocolate. Dip them out with a fork and place on a paper to harden. Figs, prunes, filberts and Brazil nuts may be used. Many use desicated cocoanut but the flavor is not so rich as that of the fresh.

MRS. E. VAN VRANKEN.

CREAM CANDY.

Four cups sugar, two cups water, two tablespoons vinegar, two tablespoons butter, two teaspoons of cream tartar, two teaspoons vanilla. Let sugar, water and vinegar come to a boil, then add cream tartar. Boil until it ropes, then add butter, remove from fire and add vanilla. Turn on buttered platter and stir until cold enough to pull.

MRS. C. C. CLOSE.

MOLASSES CANDY.

Two cups of New Orleans molasses, one cup sugar, butter the size of a hickory nut, one teaspoon soda. Boil over a slow fire, stirring constantly, until brittle when drop in water.

MRS. FANNIE GREEN.

BUTTER SCOTCH.

Three pounds of Coffee A. sugar, onequarter pound of butter, one half teaspoon cream tartar, eight drops of extract of lemon. Dissolve sugar in cold water, add the butter and cream tartar and boil without stirring until it

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breaks when dropped in cold water. Take from fire and add lemon juice. Pour in buttered pans onefourth of an inch thick and when nearly cold, work off in squares.

LULU WOLF.

CHOCOLATE CARAMELS.

Three cups of brown sugar, one cup of cream or milk, butter the size of an egg, pinch of soda, half cake chocolate. Boil until thick, pour in buttered pan, when nearly cold, cut in squares. MRS. G. SNYDER.

NUT KISSES.

Into the whites of four eggs stir one pound of Coffee A. sugar until very stiff, then one cup of hickory nut meats. Beeswax the tins and bake in a quick oven a light brown. MISS MARY BUTTON.

SALTED ALMONDS.

Blanch the almonds by pouring boiling water over them. After the skins are removed place them in a pan and brown in a hot oven. As soon as removed from the oven stir a piece of butter among the hot nuts and sprinkle with salt.

STUFFED DATES.

Take a pound of dates and remove the pits and replace them with salted almonds finely chopped. Fold them over and mould them into ovals and roll them in pulverized sugar. GRACE RENSENHOUSE.

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DIET FOR THE SICK.

By Marie Arruda, Graduate Nurse Training School.

GRAHAM GRUEL OR OATMEAL.—One tablespoon of cream, onehalf cup of boiling water, pinch of salt, one teaspoon of graham flour stirred in slowly. Boil slowly onehalf hour. Strain through a fine strainer. Add two tablespoons cream and beat well.

TOAST COFFEE.—Toast three slices of bread, over which pour one pint boiling water, pour off water and add onethird cup of cream.

TO PREPARE STEAK FOR THE SICK.—Scrape the meat and broil. Add a little salt and pepper.

BARLEY WATER FOR THE SICK.—To half a cup of well washed barley add two quarts of water. Boil half an hour. When cool, add equal quantity of milk and sweeten to taste.

BARLEY WATER FOR THE SICK.—Strain the beef tea carefully and keep ice around it. Just as it is taken put a small piece of ice in it. A patient will often drink freely of this when a hot beef tea would be rejected. Do not call it beef tea in this case, but broth or drink.

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BEEF TEA.—Chop fine a pound of lean beef, put it in a wide-mouthed jar, stand it in a saucepan of water and boil slowly until the juice of the meat is extracted; skim and strain if greasy, and give cold or hot.

Slightly broil a pound of lean beef, the steak from the haunch or round is the best. Cut it into stripes and squeeze out the juice with a lemon squeezer. Give it cold with a little salt and celery essence. A tablespoon of claret wine may be added. A pound of meat makes about three tablespoons of juice. This is very easily assimilated and is much to be preferred to beef tea.

Put a quart of milk into a large, perfectly clean bottle, drop in the whites of three raw eggs, cork it and shake hard. Give the patient as much as he will take.

Milk may in almost all cases be given with safety, and will be kept down when all other things produce nausea. In such case add to one pint of milk four tablespoons of lime water, or more if ordered, and give two wineglassfuls at a time at short intervals. Brandy can be added to this if ordered and if the patient can retain it.

To one pint of milk slightly warmed stir in a large dessert spoon of liquid rennet and set it aside to cool.—This makes a soft blanc mange very easily swallowed.

Reading aloud, or in the presence of the patient, is never admissible unless asked for, and should never be

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long continued. If reading aloud is agreeable to the patient, or is permitted, read in an even, rather low voice, without much emphasis and without gesture. Do not make little pauses to pick out scraps for your own reading while the patient waits, and do not fold and re-fold a newspaper, or rattle the leaves of a book as you turn them. Be quiet and selfpossessed at all times.

HOW DOSES OF IPECAC SHOULD BE GIVEN.—It is better to give small doses and repeat them if necessary. For this purpose about half a teaspoonful of syrup of ipecacuanha may be given to a child under a year old, and repeated in twenty minutes if no vomiting occurs. When free vomiting has been produced, onehalf the quantity can be given at the same interval, so as to keep the child slightly nauseated. A child between one and two may have a half larger dose.

A moist atmosphere tends to relieve the breathing. This can be secured by keeping water boiling in the room, one tablespoon turpentine to two quarts of water.

A child subject to croup should be guarded from the changes of the weather with unusual care.

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MISCELLANEOUS.

ENGLISH PASTY.

For one pasty it requires a piece of pie paste the size of a tea cup, three common sized potatoes, half a pound or a little more of round steak, pepper and salt. Don't make paste nearly so rich as for ordinary pastry. Roll the paste, keeping the shape perfectly round, until it is about the size of a teaplate, which leaves it about onehalf an inch thick. Pare and wash the potatoes and chip them up in pieces about an inch square, not too thin. Put them in a pile on center of paste and place the steak, cut in pieces one inch wide and two inches long, over the top of the potatoes. Sprinkle freely with salt and pepper. Bring opposite edges of paste together over the top and pinch together, which will enclose the meat and potatoes in crust. When completed the pasty should be oblong. Bake in a moderately hot oven one hour. A very little onion chipped up and put in the meat and potatoes, gives a flavor that suits some tastes, or turnips may be used instead of potatoes.

MRS. WEBB.

HAM SANDWICHES.

Yolks of six hard boiled eggs rubbed smooth with a knife, two tablespoons of mustard, two teaspoons of black pepper, two teaspoons of salt. Add melted butter to

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make smooth and creamy, thin with good vinegar and mix with chopped ham. MRS. J. D. FULCHER.

BEEF TEA.

Take one pound of round steak, remove all fat, cut in pieces half an inch square, then put in a granite kettle cover with cold water and let stand one hour. Then put on back of stove and let come slowly to boiling point but must not boil. Remove meat and add seasoning to taste.

MRS. W. H. MACPHERSON.

SOUP STICKS.

These are made from ordinary bread. When bread is ready to mold in loaves cut off small portions, roll out under your hand to about the thickness of a lead pencil, and eight inches long. Put them into greased pans, and when light bake for twenty minutes.

MRS. N. FELLOWS.

COCOANUT CONFLICTS.

Whites of six eggs, onehalf pound cocoanut, three tablespoons flour. Beat the whites very light, add the cocoanut and flour. Stir well and drop in spoonsful in a well buttered pan about two inches apart and bake in a quick oven. MRS. J. MERRIL.

MACAROONS.

One and onehalf cups of soft white sugar, three eggs,

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one cup of cocoanut, onefourth cake of sweet chocolate, two teaspoons of baking powder, flour to make as stiff as possible. Drop about onehalf teaspoon into a well greased tin, and then turn over and bake.

MRS. J. E. PEPPLE.

ORANGE HASH.

Oranges, bananas, lemons, raisins and pineapples. These fruits are minced into little bits and served with sugar and nutmeg. Eat from cups made from the orange. Cut a hole in the orange big enough to insert spoon, scoop out all the pulp and fill rind with hash.

PREPARED MUSTARD.

Two ounces of mustard, two tablespoons of sugar, one tablespoon of flour. Mix well and add enough vinegar to make a paste. To this mixture add yolk of one egg, one teaspoon salt, small piece of butter. Add vinegar to consistency of cream and cook in a vessel of water. Lastly stir in beaten white of one egg.

MRS. DAVID KNOX.

CANDIED LEMON AND ORANGE PEEL.

To candy lemon or orange peel soak the peelings in clear cold water, changing often in hot weather till all the bitter taste is removed, then cook in clear water till very tender. Make a syrup of granulated sugar, allowing one cup of sugar to the peelings of six oranges. Simmer in

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the syrup till all is taken up. Leave for a day or two on plates, then pack in glass jars. Can be used with currants and raisins chopped fine in fruit cake, or is nice mixed with boiled frosting and placed between layers of cake.

MRS. C. C. CLOSE.

.....HINTS.....

SILVER POLISH.

One quart of water, two ounces of whiting, two tablespoons of corn starch, a teaspoon of soda and one of ammonia.

MRS. WM. GIBSON.

KEEPING EGGS.

Three gallons of water, put in one pint of fresh slacked lime, onehalf pint coarse salt. Mix well and strain and pour over eggs.

MRS. S. TROY.

SMOOTH SAD IRONS.

To have your sad irons clean and smooth, rub them first with a piece of beeswax tied in a cloth and afterward scour them on a paper or thick cloth strewn with salt.

MRS. A. C. SHELDON.

SPLENDID WAY TO CURE HAMS.

Dry cure: One quart salt, one quart B. sugar, one

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ounce salt peter, rub the hams well with this mixture and let stand a week. Catch the brine that drops from the hams in a dish and sprinkle the hams three times the second week.

MR. ISAAC MAJOR.

TO PRESERVE SMOKED HAMS.

Cut the rind and bone all off, then cut slices same as if for breakfast. Cover the bottom of any sized crock with a layer of lard, then a layer of sliced ham, then the lard and so on until full. Cover the top with lard same as the bottom and have the lard just warm enough to spread nicely. Be sure and pack tight to protect it from the air. Tie paper over top. This is a splendid way to keep ham from moulding if caution is used.

MRS. DOUGHERTY.

To destroy the odor of cooking onions or cabbage: Place a small vessel with vinegar in, on the stove during the cooking and there will be no odor in the room.

EMMA MASSER.

PACKING GREEN CORN.

For laying down green corn, scald the corn till it is heated through, then cut from the cob and pack in a jar. first a thin layer of salt and then a layer of corn and so on until the jar is filled. Cover with a cloth and weight it down, making its own brine. MRS. E. BARTON.

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Two apples kept in the cake box and renewed when shriveled will keep the cake moist.

Place a tin of hot water in the oven and cakes, pies, etc., will not burn.

Save syrup of pickled peaches and pears to put into mince meat.

Here is a receipt that will knock out the carpet bug every time. One ounce of alum, one ounce of chloride of zinc and three ounces of salt. Mix with one quart of water and let it stand over night in a covered vessel, so that all sediment may be left behind. Dilute this with two quarts of water and apply by sprinkling the edges of the carpet about a foot from the wall. This is all that is necessary. They will leave boxes, bedding and any other resort which has been sprinkled with the solution, on the shortest possible notice, and nothing will be injured in texture or color.

MRS. WM. DONOVAN,
Lansing, Michigan.

TO PRESERVE A HUSBAND.

Be careful in your selection. Do not choose too young and take only such varieties as have been raised in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire time and thought to preparations for domes-

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tic use. Some insist on keeping them in a pickle while others are constantly keeping them in hot water. But even poor varieties may be made sweet, tender and good by garnishing with patience, well sweetened with smiles and flavored with kisses to taste. Wrap them well in the mantle of charity, keep warm with a steady flow of domestic devotion and serve well with peaches and cream. When thus prepared they will keep for years.

TABLE OF WEIGHTS AND MEASURES.

Four teaspoons of liquid equal one tablespoon.
One pint of liquid equal one pound.
Two gills of liquid equal one cup or onehalf pint.
Two round tablespoons of flour equal one ounce.
Four cups of bread flour equal one quart or one pound.
One cup of butter equal onehalf pound.
One tablespoon of butter equals one ounce.
Butter size of an egg equals two ounces.
Ten eggs equal one pound.
Two cups granulated sugar equal one pound.
One quart of sifted flour equals one pound.

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THE

Three Rivers Cook Book

PUBLISHED BY THE

King's Daughters Society,

OF

THREE RIVERS, MICHIGAN.

1896.

" We may live without poetry, music or art;
We may live without conscience, live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks."

" He may live without books, what is knowledge but grieving ?
He may live without hope, what is hope but deceiving ?
He may live without love, what is passion but pining ?
But where is the man that can live without dining ? "

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