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Howell

COOK

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CORRECTIONS.

Page 46—Mustard Pickles.

Should read scald, instead of seal.

Page 91—Brown Chocolate Cake.

Should read ½ cup butter, ½ cup milk, ½ cup Baker's Chocolate.

Page 95—Banana Cake.

Should read ½ cup butter.

Page 96—Mrs. Kellogg's White Cake.

Needs whites of three eggs.

Page 96—Mrs. Treadwell's White Cake.

Needs ⅓ cup butter. Only 1¾ cups flour.

Page 102—Fruit Cake. Miss Mattie Childers.

Needs one cup butter.

Page 143—Scotch Sowens.

Should read, boil in oat meal cooker.

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"All human history attests
That happiness for man—the hungry sinner—
Since Eve ate apples, much depends on dinner."

—[*Byron.*

. . . The . . .

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PREFACE.

THIS book is dedicated to the ladies of Howell by the ladies of the First Baptist Church.

We have appreciated your aid in so generously giving us tested receipts and trust that the contents of this book will amply repay you, and that, as the years go by and age creeps over us all, you will cling to this book as a souvenir, as well as a thoroughly reliable cook book. You and your friends will always be welcome at our services:

Morning Service,	10:30
Sabbath School,	12:00
B. Y. P. U. Meeting—Summer,	6:30
B. Y. P. U. Meeting—Winter,	6:00
Evening Service—Summer,	7:30
Evening Service—Winter,	7:00
Prayer Meeting, Thursday Evenings,	7:30

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Howell Cook Book.

SOUPS.

"Too many Cooks spoil the Broth."

SEASONING FOR SOUPS.

One-eighth of a pound each of sage, thyme, summer savory, bay leaves and marjoram; mix all together and keep in a jar ready for use. A tablespoon to every quart of stock.

A quart of water and a teaspoon of salt is about the right proportion to a pound of meat.

If soup is over salted add a teaspoon of sugar and a tablespoon of vinegar; it will help to modify it.

Catsups and different sauces are added to soups, according to the taste.

PUREE OF POTATOES.

Boil four large potatoes, drain and mash; then add two quarts of water, a small onion, two stalks of celery and a sprig of parsley. When done, pass through a sieve; return to the fire, season with salt, pepper and two generous tablespoonfuls of butter rubbed into a dessert spoonful of flour. Boil up once and pour into a tureen, over a cupful of whipped cream.—[Mrs. W. K. Sexton.

POTATO SOUP.

One quart milk, one slice onion, piece of mace size of thumb nail. Simmer one hour in farina kettle. Mash fine three large sized boiled potatoes, season with salt and butter. After the milk has boiled one hour pour over potatoes, stir well and strain into tureen in which you have put a head of finely chopped parsley. When chopped it will make about one teaspoonful.—[Mrs. Fred F. Hubbell.

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POTATO SOUP.

Four large potatoes, one onion; boil in two quarts of water until soft. Press through a sieve and add one pint sweet milk, one tablespoon butter, salt and pepper to taste. Boil up again and serve.—[Mrs. M. E. Anderson.

TOMATO SOUP.

To one quart boiling milk add three tablespoonfuls of stewed tomatoes. Do not boil for fear of curdling. Add butter, salt and pepper to suit the taste. This will have an oyster flavor.—[Mrs. E. D. Wines.

TOMATO SOUP.

One quart milk; let it come to a boil; one tablespoon of butter, three ripe tomatoes, salt and pepper to taste.—[Mrs. Will Whitacre.

TOMATO SOUP.

One quart each of tomatoes, water and milk; butter, salt and pepper to taste. One teaspoon soda before adding milk.—[Mrs. D. Ratz.

CREAM OF TOMATO SOUP.

Add to a pint of water ten medium sized or a quart of canned tomatoes, a teaspoonful of sugar, three or four whole cloves, a slice of onion and a little parsley; boil fifteen or twenty minutes. Add a small teaspoonful of soda, and in a few moments strain. Thicken one quart of milk with a large tablespoonful of cornstarch, stirring and boiling for ten minutes. Add to this a little salt, a sprinkling of cayenne pepper, a heaping tablespoonful of butter and the mixture of tomatoes, allowing the whole to become thoroughly heated through, but not to boil.—[Mrs. W. K. Sexton.

CREAM OF CORN SOUP.

To each quart of corn cut from the cob, or canned corn, add three pints of water. Boil until tender, then add a large tablespoonful of butter. Thicken with a tablespoonful of flour. Boil fifteen minutes more; season to taste. Just before serv-

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ing add a heaping cupful of whipped cream.—[Mrs. W. K. Sexton.

RIPPLE SOUP.

Take the liquid after being drained from the soup stock, season with salt and pepper, then beat three eggs light and stir in the liquid, not letting it boil after the eggs are added. —[Mrs. J. Cutler.

MACARONI SOUP.

Put a handful of macaroni, broken into inch pieces, into a quart of boiling water; let boil an hour, then add two cups of strained stewed tomatoes. Just before serving pour in a cup of cream.—[Mrs. C. L. Granger.

CELERY SOUP.

Take the liquid and slice your celery in small pieces, boil one-half hour, then strain, season with salt and pepper. —[Mrs. J. Cutler.

NOODLE SOUP.

This soup is made by adding noodles to any rich soup. To make the noodles: Put one cupful of flour upon the moulding board, making a hole in the center, into which put a well beaten egg, with a little salt. Knead and roll as thin as possible, dredging with a little flour; roll up snugly and slice from the end; then shake out the strips and place on plates until perfectly dry. This may be done in the oven, when not too hot, with both doors left open. Put the noodles into the soup and cook fifteen or twenty minutes. —[Mrs. J. Noble.

VERMICELLI SOUP.

Swell one-quarter of a pound of vermicelli in a quart of warm water, then add it to a good beef, veal, lamb or chicken soup or broth, with quarter of a pound of sweet butter; Let soup boil for fifteen minutes after it is added. —[Mrs. S. B. Monroe.

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EGG DUMPLINGS FOR SOUP.

To half a pint of milk, put two well beaten eggs and as much wheat flour as will make a smooth, rather thick batter, free from lumps. Drop this batter, a tablespoonful at a time, into boiling soup.—[Mrs. Chas. Gielow

CORN SOUP.

Cut the corn from the cobs and boil the cobs in water for at least an hour, than add the grains and boil until they are thoroughly done. Put one dozen ears of corn to a gallon of water, which will be reduced to three quarts by the time the soup is done. Then pour on a pint of new milk, two well beaten eggs; salt and pepper to taste. Continue the boiling a while longer, and stir in, to season and thicken it a little, a tablespoonful of good butter rubbed up with two tablespoons of flour. Corn soup may also be made nicely with water in which a pair of grown fowls have been boiled or parboiled, instead of plain water.

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FISH.

"May be this is fun, sitting in the sun
With hook and parasol, as my Angler wishes,
While he dips his line in the ocean brine,
Under the impression that his bait will catch the fishes.

In selecting fish, choose those only in which the eye is full and prominent, the flesh thick and firm, the scales bright and fins stiff.

Do not allow fish to remain but a short time in water. It makes them soft and flabby.

To thaw out frozen fish, lay them in cold water until the ice cleaves from the body.

STUFFING FOR FISH.

One half cup of fat pork chopped fine, one large spoon butter, parsley, thyme, sweet marjoram, salt and pepper, a few oysters, two beaten eggs. Mix all with bread crumbs. A much simpler dressing is good, when the above ingredients are not at hand. Bread crumbs are usually on hand, and with a little seasoning and mincing, serve very well.

FRIED FISH.

After having removed the bones, cut the fish in pieces, if large, (the smaller varieties may be cooked whole.) Wash, if they have lain in salt, and drain. Dip the pieces in beaten egg, and then in powdered cracker crumbs and fry in lard or butter, not butter alone; or drop in hot lard as you would doughnuts, until a light brown.—[Mrs. T. J. Andrews.

BOILED FISH.

To four quarts boiling water, add half cup salt and half cup vinegar. Roll the fish in a cloth and boil slowly, allowing eight minutes to a pound. Serve with drawn butter or cream sauce.—[Mrs. S. B. Lockwood.

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FRESH FISH BAKED IN CREAM.

Either Mackinaw trout or white fish: Clean and lay on ice for two hours. Then season with salt and very little pepper, and lay flesh side up in baking dish. Cover over fish enough thick sweet cream to entirely cover it. Bake slowly in a moderately hot oven, until cream is absorbed.—[Mrs. Chas. Curtis.

BAKED FISH STUFFED.

Clean well. Sprinkle with salt an hour before cooking. Stuff with a dressing made of fine bread crumbs, one-half cup butter, a few oysters, a pinch of thyme, sweet marjoram, salt and pepper. Bake slowly till done.—[Mrs. S. E. Lyon.

TO COOK STURGEON.

Parboil thoroughly, then cut into small slices. Place in the spider one half cup butter and one cup sweet cream. Salt and pepper the fish and cook slowly until cream is about two-thirds cooked away, then serve. Equal to brook trout. —[Mrs. Chas. Curtis.

BAKED FISH WITH TOMATOES.

Put fish in a deep pan. Salt and pepper, then pour over it one can tomatoes. Bake until tender.—[Mrs. Wm. Huntington, Jr.

FRIED PERCH.

Clean and dry thoroughly. Dip in flour that is salted and peppered, and drop in boiling lard. Serve on a platter garnished with sprigs of parsley, or place round them a double row of nicely fried oysters. A sprig of parsley in the center with a half lemon, the peel cut in saw teeth, will be found very decorative.—[Mrs. Wasson.

SALT MACKEREL.

To freshen, put skin side up in a crock of water early in the evening. Before bedtime, change the water, and in the morning clean thoroughly and rinse in clear water. Boil about five minutes in a frying pan. Serve on a platter with

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a cup of hot sweet cream or milk and butter, poured over it. Or, broil the fish on a gridiron, after being greased, and serve with melted butter.—[Mrs. B. Langworthy.

ESCALOPED SALMON.

Take one can of salmon, from which the oil has been drained; prepare a pint of thick milk gravy well seasoned with salt and pepper, and a small dessert spoonful of Worcestershire sauce. Place a layer of the salmon in a baking dish, then a layer of rolled crackers, then cover well with the milk gravy. Alternate until the dish is full. The last layer should be crackers. Moisten this with milk and place small pieces of butter over the top and bake until browned nicely.—[Mrs. L. C. Palmer.

SALMON LOAF.

Save the liquor from a pound can. Four eggs, two-thirds cup bread crumbs, four tablespoons melted butter, a pinch of cayenne pepper, tablespoon parsley cut fine. Put salmon in earthern dish after removing bones; add butter and mix thoroughly to a smooth paste. Beat one egg until light; add crumbs, parsely, pepper and salt When thoroughly mixed, add salmon. Put in buttered dish and steam one hour. Dressing—One cup milk, one tablespoon corn starch, one egg, pinch cayenne pepper. Scald the milk and add corn starch. Cook one minute; add liquor of fish. Pour this over loaf and serve hot.—[Mrs. A. A. Cook.

CODFISH BALLS.

Two quarts potatoes pared and sliced, one pint codfish, one half cup cream or milk. Pick the bones from the fish, and when the potatoes are half done, put in the fish with the potatoes. When done, drain and mash thoroughly. Add two eggs, the milk or cream, season to taste with salt and pepper; make into rolls and fry a golden brown in butter. —[Mrs. T. J. Conely.

CODFISH BALLS, NO. 2.

Pick to pieces as much fish as required. Mix with mashed potatoes. Add one egg well beaten, and one teacup

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of sweet milk. Make into balls and fry in drippings.—[Mrs. Dewitt Fishbeck.

POTTED FISH,

Remove head, tail and fins. Clean well; cut in slices an inch thick; pack in layers in a little jar having a cover, and between the layers, put one teaspoon each of whole cloves and whole pepper, two blades of mace, a bay leaf and a dessert spoon of salt. When all is used, cover with vinegar and water, half and half. Fasten jar cover on with paste. Place in a hot oven and bake four hours. The bones will have entirely disappeared. Eaten cold or hot.—[Mrs. H. D. Wilber.

EELS.

Eels should be instantly killed by piercing the spinal marrow close to the back part of the skull with a sharp pointed instrument. Skin them and cut off head and tail. Cut up into frying pieces; throw into boiling water for five minutes, then drain; roll in flour or corn meal, peppered and salted, and fry in very hot lard.

FISH CHOWDER.

One half pound pickled pork, one quart potatoes, one quart tomatoes, one half pint old onions, one half pound hard crackers, one bunch parsley. Try the grease from the pork and put in the pot. Slice the potatoes, onions and tomatoes thin and place them in successive layers in the pot. Then put in a layer of fish cut in small pieces, then a layer of crackers. Continue until the pot is half full. Season successive layers with pepper and salt. Add water to nearly fill the pot Boil slowly until the fish is thoroughly cooked. Serve hot. —[E. D. Galloway.

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OYSTERS.

"Blest be those Feasts with Simple Plenty Crown'd"
—[*Goldsmith.*

PLAIN OYSTER SOUP.

Drain the liquor from a quart of oysters, and to it add one quart of boiling water. Let boil; skim thoroughly; season with pepper, salt and butter to taste. Add oysters; let come to a boil, and serve.—[Mrs. J. Cutler.

ESCALOPED OYSTERS.

Butter a dish; cover the bottom with dry bread crumbs; add a layer of oysters; butter, salt and pepper. Alternate with bread crumbs and oysters. Add juice of oysters and milk. Cover and bake.—[Mrs. J. C. Parsons.

ESCALOPED OYSTERS.

Have plenty of fine crushed cracker crumbs. Put layer in bottom of buttered dish; next layer of oysters. Season with salt, pepper and bits of butter, and alternate until dish is full. Let the last layer be crackers. Pour over liquor of oysters and rich milk or cream. Cover, and bake half an hour. Remove the cover a few moments before taken from the oven, to brown.—[Mrs. Francis Lansing, Sr.

FRIED OYSTERS.

Select the largest; drain them; dip in rolled cracker crumbs that have been seasoned. Fry in butter until browned. Grated bread crumbs are more delicate than cracker crumbs.
—[Mrs. Francis Lansing, Sr.

GREEN CORN OYSTERS.

One pint grated corn, two well beaten eggs, one-half cup cream, one-half cup flour, one-half teaspoon baking powder. Season with salt and pepper. Fry in hot butter; drop in spoonfuls.—[Mrs. D. W. Newell.

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BROILED OYSTERS.

Drain and wipe the oysters and dip them in melted butter. Then broil them on an oiled griddle over a moderate fire. Season to taste.—[Mrs. Sarah E. Lyon.

OYSTER PATTIES.

One quart of oysters drained, one pint sweet cream, two tablespoons of butter, three tablespoons corn starch, salt and pepper to taste. Put all together and fill pattie shells made from puff paste.—[Miss Mattie Childers,

OYSTERS ON TOAST.

Broil or fry oysters and lay on buttered toast; salt and pepper and pour over rich hot milk. Keep hot until eaten. —[Mrs. J, C. Parsons.

OYSTER OMELET.

Parboil a dozen oysters in their own liquor. Skim them out and let them cool. Add them to four beaten eggs. Cook the same as plain omelet. Thicken the liquid with butter rolled in flour; season with salt, a little cayenne pepper and a teaspoon chopped parsley. Chop up the oysters and add to the sauce. Put a few spoonfuls in the center of the omelet before folding. When dished, pour the remainder of the sauce around it.—[Miss Abbie Lyon.

CLAM BAKE PIE.

Take one can of clams; put in a deep dish, season with pepper, salt and butter, and add one pint of water. Stir well into two cups of flour, two teaspoons baking powder; add butter size of an egg; work well through the flour. Add enough water to make a dough like biscuit. Make a hole in center of crust; watch this; if the water stews out add boiling water through the hole in the crust. When baked, add water enough to make a gravy for the crust. Bake in a hot oven one half hour.

Oysters are very nice used in the same way; one pint of oysters in place of clams.—[Mrs. L. V. M.

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FRIED CLAMS.

Use the largest sand clams; drain well from their liquor; dip in finely rolled bread or cracker crumbs and fry in hot lard. Serve very hot,—[Mrs. Sarah E. Lyon.

LOBSTERS.

ESCALOPED LOBSTERS—Butter a pudding dish, Put in it a layer of lobster meat picked in small pieces (do not cut it.) Sprinkle it with pepper, salt and a little juice of a lemon, then a layer of fine bread crumbs with lumps of butter; then lobster as before and use bread crumbs for the top layer. For one quart of the mixture, use one-half cup butter. Pour over it one pint cream or milk; bake three-fourths hour and serve hot.—[Miss Jennie Lyon.

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Poultry and Game.

Unquiet meals make ill digestions.—[*Shakespeare.*

FOR BAKED MEATS AND FOWLS.

Make a soft batter of flour and water and cover meat or fowls all over; then put in the oven and bake. Remove paste when done and season with salt and pepper.

—[Mrs. G. Purdy.

PRESSED CHICKEN.

Two chickens boiled until tender. Remove the skin and bones; break in pieces (not too fine) and dark and white meat together; salt, pepper and butter to taste. Boil down the liquor to one cupful and turn over the meat, packed in a bar tin. Place on the ice. Three eggs boiled hard, chopped and added to the above is liked by many.—[Mrs. Wm. Wells.

BAKED CHICKEN.

A piece of butter the size of an egg; melt and rub in a tablespoonful of flour and one tablespoonful of salt and one-half teaspoonful of pepper. Rub this on the outside of two small chickens and a little salt on the inside. Let them stand over night and bake next day.—[Mrs. Dr. O'Neil.

CHICKEN PIE.

Cut up two young chickens; unjointing the legs at the knee and splitting the breast in two. Put over in a stew kettle with water enough to cover and stew until done, seasoning with salt and a very little pepper. When tender, very tender, put in a small piece of butter and one-half cup sweet cream. Rub a small tablespoonful of flour smooth in water and thicken. Place in a deep pan and cover top only with rich biscuit dough made either with cream and soda or sweet milk and baking powder. Bake until done and delicately browned. Have enough gravy left in the kettle to serve with the pie.

—[Mrs. E. Latson.

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CHICKEN HASH.

Mince the cold chicken not very fine, and to a cup of meat add two tablespoons of butter, a half cup of milk, a very little onion, salt, pepper and mace to taste. Stir it frequently and serve hot, garnished with parsley. A nice breakfast dish. —[Mrs. J. T. Emmett.

CHICKEN OYSTER PIE.

Cut the chicken in very small pieces and stew until tender, seasoning with butter, pepper and salt. Line a deep pie dish with biscuit dough made with baking powder, rolled quite thin; then put into the dish a layer of chicken, then a layer of oysters with small bits of butter and a little salt. So continue until the dish is full, putting over the top a covering of thinly rolled crust. Before putting on top crust pour over the oysters and chicken a little of the liquor in which the chicken was cooked and thicken the rest with the oyster juice to serve with the pie.—[Mrs. Beckwith.

CREAMED CHICKENS.

Dress and joint them. Place in a dripper and cover with thick sweet cream. Season with salt, pepper and a small piece of butter. Place in the oven and when the cream is cooked away, the chicken is ready to serve. After taking from the pan, add a little more milk and cream and thicken for gravy.—[Mrs. M. Statia.

CHICKEN CHEESE.

Cook until meat falls from the bones; boil down the liquor one-half; stir in meat, seasoned with salt and pepper, with a little summer savory in the liquor, and put in a mold to harden.—[Mrs. L. Reed.

CHICKEN CROQUETTES.

One pint of finely chopped cooked chicken, one tablespoon salt, one-half teaspoon of pepper, one cup of cream or chicken broth, one tablespoon flour, one tablespoon lemon juice, one pint bread crumbs and three tablespoons of butter.

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Put the stock and butter on the stove, and when boiling, add the chicken and seasoning, thickening with the flour and eggs well beaten. Boil two minutes. Let the mixture cool; then take a tablespoonful and roll into a ball by using fine bread or cracker crumbs. When all are finished, fry in boiling fat, placing a few at a time in a frying basket. Drain on a soft paper in a warm pan.

BAKED DUCK—TAME OR WILD.

Parboil them one hour, putting inside of each duck a good sized piece of onion. This will absorb the strong flavor; then stuff with a rich dressing made with bread crumbs flavored with chopped onions, and plenty of butter, seasoned with salt, pepper and summer savory. Instead of onions, use oysters if you wish. Stuff full and sew up tightly and place in baking dish, sprinkling with salt, and turn in plenty of hot water with which to baste. Put into a hot oven and leave the door ajar so that the strong order may be carried away; baste frequently with the hot water in the pan. Cook this way for one-half hour until as much of the oil has come out as possible; then turn off this water, and add plenty of butter and a little water, and baste every ten minutes until done. At last dredge with flour and butter, and brown. Thicken gravy in the pan after removing the ducks.

Geese, wild or tame should be cooked the same.

—[Mrs. W. B. Clark.

ROAST TURKEY.

Dress carefully; rub the inside with salt and hang up to drain an hour; then wipe the inside dry with a napkin. Stuff with a dressing and sew up tightly. The dressing may be made with not too fresh bread broken into small pieces. Moisten these with hot milk; use plenty of butter and season with salt and pepper and any sweet herb liked; or use simply oysters instead, using the oyster liquor to moisten the bread; or you may use all including a little chopped onion. Tie legs and wings to the body and cover the entire fowl with a thick paste made with flour and water. Place in the oven, not too hot, and cover over the turkey as soon as the paste is hardened, two thicknesses of brown paper. Have water in the

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bottom of pan and baste the paste if getting too hard. If large, bake two hours with the paste on; then remove and continue baking one-half hour. During this half hour baste every ten minutes with butter and water. A small turkey will cook in an hour and a half.

Cook giblets in water then chop and add all to the baking pan and thicken for gravy.—[Mrs. Wm. Andrews.

QUAILS.

1. Wash and wipe dry; salt inside and out; stuff with dressing; roll in crumbs and fry in plenty of butter and drippings.

2. Stew as for fricassee, and bake in a pie, same as chicken.

3. Split in two and broil till thoroughly done; put on a hot platter, and season with salt and pepper and plenty of butter—

4. Or, split in two; lay flat in baking dish; cover with cream and bake until tender, keeping covered.

—[Mrs. Chas. Curtis.

TO FRY COLD TURKEY.

Cut in neat pieces the remains of the turkey; make a batter of beaten egg, fine bread crumbs, seasoned with pepper, salt and a little mace and chopped parsley. Dip pieces into this and fry light brown. Flavor the gravy with mushroom catsup and pour over them and serve.—[Mrs. Smith.

TO ROAST PARTRIDGES.

Carefully cut out all the shot, wash thoroughly but quickly, using soda in the water; rinse again and wipe dry. Stuff them and sew up. Skewer the legs and wings to the body; larder the breast with very thin slices of fat salt pork; place them in the oven, and baste with butter and water before taking up, having seasoned them with salt and pepper; or, leave out the pork and use only butter; or, cook them without stuffing. Make a gravy of the drippings thickened with flour.

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These are very fine broiled, first splitting down the back, placing on a gridiron the inside down; cover with a baking tin and broil slowly at first.—[Mrs. Mary A. Lown.

FRICASSEE RABBIT.

Clean two young rabbits; cut into joints, and soak in salt and water half an hour. Put into a sauce-pan with a pint of cold water, a bunch of sweet herbs, an onion finely minced, a pinch of mace, half a nutmeg, a pinch of pepper, and half a pound of salt pork cut in small thin slices. Cover and stew until tender. Take out the rabbits and set in a dish where they will keep warm. Add to the gravy a cup of cream or milk, two well beaten eggs, stirred in a little at a time, a tablespoonful butter, and a thickening made of a tablespoon of flour and a little milk. Boil up once; remove the sauce-pan from the fire, squeeze in the juice of a lemon, stirring all the time, and pour over the rabbits.

Sweet Melodies of other days——————o

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EGGS.

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And save a hundred household strifes."

BREAKFAST RELISH.

To one well beaten egg add one spoonful sweet milk. Fry in buttered spider, rolling up as it cooks. They look better cooked separately and are very nice. Season when done.—[Mrs. G. W. Axtell.

BREAKFAST DISH.

One slice bread and one pint milk boiled together; one cup finely chopped fried ham, one egg. Beat egg and ham together; salt and pepper. Bake a light brown.—[Mrs. H. D. Wilber.

POACHED EGGS.

Break them in hot milk instead of water. First wet your spider with water to prevent the milk from scorching. —[Mrs. H. J. Sweet.

DEVILED EGGS.

Take cold, hard boiled eggs; half them lengthwise; remove the yolks and mix them with one-half teaspoon mustard, two-thirds sugar, three-fourths salt, one-half pepper, vinegar to suit taste; then fill the cavity in the eggs with the mixture.—[Mrs. G. E. Mercer.

SHIRRED EGGS.

Have ready the small dishes in which you expect to serve the eggs. Drop into each carefully one egg, being cautious not to break the yolk. Stand these dishes in a pan of hot water, then in the oven for about two minutes, or until slightly cooked; dust with salt and pepper. Put on each a bit of butter.—[Mrs. I. W. Bush.

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DRESSED EGGS.

Boil hard one-half dozen eggs; cut in halves; take out yolks; mince yolks finely with half their bulk of sharp green pickles chopped fine; season with salt and pepper; work in little butter; fill whites with this and serve for sandwiches. —[Mrs. Geo. Wessinger.

EGG OMELET.

Seven eggs, pinch of salt, large tablespoonful flour, one pint milk; beat together and pour into a well buttered spider. Bake like griddle cakes.—[Miss Jennie McLean.

OMELET.

One-half cup grated bread crumbs; fill cup with sweet milk; four eggs beaten separately; salt; add whites last. Cook ten minutes in well greased dish.—[Mrs. S. M. Armstrong.

PRESSED EGGS.

Boil twelve eggs hard; take out of shells; chop fine; season with salt, pepper and butter. If too dry, add a little milk; pack in dish and set away to cool. Slice off.—[Mrs. Chas. Gielow.

BAKED EGGS.

Break eight eggs into a well buttered dish; put in pepper and salt, bits of butter, and about three tablespoons cream. Set in oven and bake about twenty minutes. Serve very hot.—[Mrs. Geo. Wessinger.

PICKLED EGGS.

Select nice, fresh ones; boil hard, remove shells; put them in vinegar in which beets have been pickled.
—[Mrs. J. Cole.

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JELLY OMELET.

Six eggs, three tablespoons milk; season with salt and pepper. Beat yolks well, add seasoning, then whites beaten to a stiff froth, and milk. Stir all thoroughly. Put tablespoon butter in hot pan and pour in mixture. Let stand on stove a minute, then finish cooking in oven. When light and firm spread with any kind of jelly—currant or grape is best—fold quickly and serve on hot platter.—[Mrs. C. G. Jewett.

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of Howell sends greetings and best wishes for the New Year to the women of Howell and Livingston county, and all purchasers of the "Howell Cook Book."

We cordially invite all to our monthly meetings, the second Tuesday of each month, where you may listen to interesting papers, and by your presence cheer and encourage those engaged in this peaceful conflict of Right against Wrong. Come and join the "White Ribboners."

We believe that "Cleanliness is next to Godliness;" in whiteness for heart, soul and body; therefore, we would direct your attention to a soap that "Leads 'em all," which will accomplish all possible for the outward man.

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MEATS.

All meats should be put to boil with boiling water, unless intended for soup, then use cold water. The water should always be kept boiling, otherwise the meat will absorb it. The more gently meat boils the more tender it will be. Allow about twenty minutes to the pound for boiling fresh meat, and from one-half to three-quarters of an hour for salt meat. Have a hot oven for roasting meats, and baste often. Twenty minutes to the pound is required for all meats except beef, which requires from fifteen to twenty minutes.

ROAST BEEF.

Pour over the beef a cupful of boiling water; this will help keep in the juices, and if the meat has an excess of fat cover those portions with a paste of flour and water, which can be removed before fully done. Season with salt and pepper and baste frequently.—[Mrs. F. F. Hubbell.

PUDDING WITH ROAST.

For every pint of milk: three eggs, one cup of flour, a pinch of salt. Stir to a smooth batter and pour into the dripper under the meat twenty minutes before it is done. Raise the meat up by putting small pine sticks underneath it.

VEAL LOAF.

Boil a knuckle of veal. When cold, line a baking dish or mold with slices of cold boiled eggs, then a layer of veal, and alternate until dish is filled with pieces of meat and whole hard boiled eggs. Boil down the water, in which the meat was boiled, to one pint. Season well; pour over the loaf and set away to cool. Turn out on a platter and garnish with parsley.—[Mrs. W. K. Sexton.

VEAL LOAF.

Three pounds of veal chopped fine, one-quarter pound salt pork, one dozen crackers rolled fine, two eggs well

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beaten, one cup of milk, two tablespoonfuls salt, one-half tablespoonful of pepper, butter size of an egg. Mix all together and bake in a bar tin from one and a half to two hours. Baste frequently with hot water and butter.

—[Mrs. F. Lansing, Jr.

VEAL LOAF.

Chop very fine three pounds veal (uncooked;) one pound buttered crackers rolled fine, two eggs, butter size of an egg, two tablespoons salt, one of pepper; mix thoroughly and mould into shape. Bake two hours with water enough to keep from burning.—[Mrs. L. M. Pettibone.

BEEF LOAF.

Two and one-half pounds round steak, one-quarter pound of salt pork or bacon; chop very fine. One cup rolled crackers, one cup milk, three eggs, one tablespoonful of flour, a small piece of butter; salt and pepper; sage if liked. Roll the crackers and soak in the milk one-half hour; mix meat, milk, eggs, crackers; beat until light, press into a buttered tin and pour over it a little water. Bake two hours.

—[Mrs. George Sexton.

BEEF LOAF.

Two pounds of lean beef steak chopped fine, twenty-four crackers rolled fine; two eggs, one-half cup sweet cream or milk, butter size of an egg; salt and pepper to taste. Mix thoroughly and bake slowly. Eat cold.

—[Mrs. Hiram Hopper.

MEAT PATTIES.

Line small patty tins with good puff paste and bake in a quick oven. Chop remnants of chicken or other meat fine; season with salt and pepper, and heat in a little butter sauce. Fill the shells and put them back in the oven to brown. A flavoring of tomato improves some meats used this way.

—[Mrs. S. B. Rubert.

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BEEF PATTIES.

A nice way to use the left over roast beef is to chop the meat, add one or two eggs, moisten with a little hot water; make into rolls and fry slowly in beef drippings or butter.
—[Mrs. T. J. Conley.

MOCK SAUSAGE.

Chop beef or pork or any cold left over meats all together; season with salt and pepper—sage, if liked—and add one egg, one-half cup milk, one tablespoonful of flour; make into pats and fry same as sausage.—[Miss Crittenden.

RECEIPT FOR MAKING SAUSAGE.

For ten pounds meat take four tablespoonfuls of salt, three of sage and two of pepper. To be seasoned before cutting.—[Mrs. S. B. Monroe.

INEXPENSIVE PRESSED BEEF.

Get a nice beef shank; put on to boil in plenty of water; boil until the meat will fall from the bones, and until the water is reduced to one pint. Remove from the meat, bones and gristle, and chop very fine; season to taste; add the liquor; stir all together, put in a mould and set away to cool. Slice for tea.—[Mrs. M. W. Gifford,

HAGGIS.

Take a sheep's head, liver and heart—the weight of the liver in bacon—wash and clean the heart; take away the muscular part, and chop it fine; chop also liver, tongue and bacon; mix with the chopped head, liver, tongue, bacon and heart one-half cup bread crumbs, the grated rind of a lemon, two eggs, two anchovys, pepper and salt. Mix all together; turn into a well buttered mold; cover with a lid, and steam three hours.—[Warnes.

MEAT BALLS.

Cold meat of any kind chopped fine; soak bread in water till very soft; squeeze the water from the bread, and have two-thirds as much bread as meat; mix thoroughly

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together. Beat two eggs well and mix in; add salt, onion and sage, if liked. Make into balls the size of small biscuits, and fry in hot drippings or butter until brown.

—[Mrs. Barbour.

ROAST MEAT.

For a three pound roast put a piece of butter the size of an egg into an iron kettle, previously heated very hot; then put in the roast; turn several times for twenty minutes; season with salt and pepper; cover tightly and put in the oven —about as hot as for bread. After taking out the meat make gravy; both are very fine.—[Mrs. R. P. Huntington.

ROAST HAUNCH OF VENISON.

Draw the dry skin from the meat and wipe with a damp towel. Make a paste of cold water, one pint, and one quart of flour. Cover the venison with this, and place in a hot oven. As the paste browns baste frequently with the gravy in the pan. After cooking one hour and a half remove the paste, cover meat with butter, and dredge thickly with flour, baking one hour longer, basting frequently with butter and flour. Serve with game sauce.—[Mrs. C. G. Jewett.

BROILED VENISON STEAK.

Venison steak should be broiled over a clear fire, turning often. It requires more cooking than beef. When sufficiently done, season with salt and pepper; pour over two tablespoonfuls currant jelly melted with a piece of butter. Serve hot on hot plates.—[Mrs. Wasson.

HAM A LA MODE.

Cut a good roast size from the large end of a fresh ham, remove the bone, and, with a steel, at small distances, make holes, filling each as made with a dressing of bread crumbs, oysters minced finely, butter, a little salt and cayenne, and the whole moistened sufficiently with the oyster liquor. Lay in a pan, place in a steamer and steam for about an hour. Serve with white sauce and sour acid fruit jelly.

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HAM AND EGGS.

Lay thin slices of ham in the bottom of a pan, break on each slice a fresh egg, with a bit of butter on top of each. Set in the oven until they are whitened and cooked to suit the taste.

HAM SANDWICHES.

Three pounds of lean boiled ham chopped fine, one dozen eggs boiled hard, whites chopped fine, and yolks rubbed smooth as for salad. One large tablespoonful of prepared mustard; mix the mustard with the yolks of the eggs, one cupful of sour cream, butter size of an egg; mix all, and stir together until light and creamy. Cut either graham or white bread in very thin slices, trimming off all the crust. If wanted for fancy luncheons or teas, they may be with a very sharp knife cut into diamond and heart-shaped pieces. Spread the mixture between.

—[Mrs. Harvey Pelton.

STUFFED LEG OF LAMB.

Procure five pounds, and have the bone carefully removed, thus leaving a pocket. Rub salt outside and in; prepare a nice dressing flavored with onion and sage, if liked, and fill the pocket and sew edges together. Put lumps of butter over the meat, dredge with flour, and baste frequently with butter and water, but have as little water in the pan as possible to keep meat from burning. Serve with mint sauce.—[Mrs. F. P. Schroeder.

SMOTHERED BEEF STEAK.

Broil the steak on a broiler or in a hot frying pan; chop enough onions to nicely cover the steak, and cook in a separate spider in drippings or butter, stirring frequently, to avoid burning, until done. When both are done, turn the onions on the steak in a very hot platter, and cover with another hot platter, so that the meat may absorb their flavor.

—[Mrs. Frank Culver.

BEEF STEAK AND OYSTERS.

For a steak of three pounds use a quart of oysters.

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Broil the steak, without salting it, as quickly as possible over a very hot fire; when brown, season with salt and pepper, put on a very hot platter and pour over it the oysters without any liquid. Dice butter and lay upon the oysters, and put dish into the oven, very hot, until oysters are curled.

—[Mrs. H. D. Wilber.

FILLED BEEF STEAK.

Have a round stake cut one inch thick; prepare a nice dressing of bread crumbs, a little chopped onion, and thyme, butter, pepper and salt. Spread this thickly over the meat, roll up and tie tightly with twine. Place in a kettle with very little water, turn frequently, and cook two hours; place on a platter, removing the strings. Make a gravy of the liquor in the kettle and pour on the steak.

—[Mrs. P. H. Sexton.

CALF'S LIVER BRAISED.

Wash and wipe a calf's liver. Put two or three slices of salt pork in the braising dish, and a small onion in pieces spread over the pork; lay the liver on this; season with salt and pepper, and dredge thickly with flour. Cover the pan and cook on back of stove for half an hour, slowly; then add a boquet of sweet herbs and three pints of water. Put the pan in a moderate oven and cook for two hours; baste frequently with the gravy in the pan; strain the gravy over the liver when it is dished.—[Mrs. C. G. Jewett.

VEAL CUTLETS.

Season with salt and pepper; dip each piece into beaten egg, then into cracker or bread crumbs, and fry in butter until nicely browned. Order your cutlets cut very thin.

—[Mrs. S. B. Lockwood.

ROAST PORK WITH CELERY DRESSING.

Take four to six pounds of the round, wash and thoroughly rub with salt and flour; place in roaster, and allow from thirty to forty minutes to the pound for roasting in a moderate oven. One hour before serving take from

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oven and place on roast a dressing made as follows: One quart bread crumbs moistened with hot water, butter size of large egg, salt and pepper to taste, and one cupful of celery cut in small pieces; return to the oven one hour to brown.
—[Mrs. W. L. Knapp.

PIGS' FEET.

Clean feet and hock by soaking over night in quite strong soda water; scrape and clean until white and smooth, then wrap each foot and hock in a cotton bandage and tie closely with twine, and boil four hours constantly. The cotton bandage will keep the gelatine in, which will make them much sweeter and more palatable.—[P. T. B.

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Sauces and Dressings.

Sauces, as well as the condiments used in seasoning food, while they may not be so nutritious in themselves, render many dishes very palatable that might otherwise be rejectéd.

DRAWN BUTTER SAUCE.

Half cup butter, dessertspoon of flour rubbed well together; put into a saucepan with one cup hot water or stock; cover and set in a larger vessel of boiling water. Keep moving the saucepan. Season with salt and pepper. When thoroughly mixed, take off. Do not let boil.

PLAIN WHITE SAUCE AND CREAM SAUCE.

Tablespoon each butter and flour, made smooth in a saucepan over the fire; add a pint of boiling water slowly. If it seems too thin, cook longer. By using milk or cream it becomes cream sauce.

EGG SAUCE FOR FISH.

Add chopped hard boiled eggs to a plain white sauce.

WHITE SAUCE FOR GAME.

One cup hot water in a stewpan, one cup butter, two tablespoons grated bread crumbs, grated rind of a lemon, a blade of mace. Cook slowly about five minutes. Add to this one-half cup vinegar and two or three lumps loaf sugar. Let boil up and serve.

PARSLEY SAUCE.

Make a drawn butter sauce. Dip a bunch of fresh parsley into boiling water, then mince it and stir it into the drawn butter.

CELERY SAUCE FOR BOILED FOWLS.

Cook in a pint of water two heads celery cut small; one

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teaspoon salt. Rub together a tablespoon of flour with same of butter, and put into a pint of cream or rich milk. Pour over the celery, let come to a boil and serve.

MINT SAUCE.

Mix two tablespoons chopped spearmint with one-half cup vinegar and a tablespoon of sugar. Serve with roast lamb or mutton.

MEAT SAUCE.

Sixteen each of large ripe tomatoes, onions and tart apples—all chopped—two pounds chopped and seeded raisins, two pounds brown sugar, six ripe peppers, the same of green ones; one-half cup salt, two tablespoons pepper, vinegar enough to cover. Cook one hour. Seal tight.

—[Mrs. Mary A. Brown.

MAITRE D'HOTEL SAUCE.

Make a teacupful of drawn butter; add to it the juice of a lemon, two tablespoons minced onion, three of chopped parsley, a teaspoonful of thyme or summer savory, a pinch of cayenne and salt. Simmer over the fire and stir well. Excellent with all kinds of fish.

CAPER BUTTER.

One tablespoon each of chopped capers and butter, one saltspoon salt, a pinch of pepper. Serve with boiled fish.

GERMAN DRESSING.

One quart soaked bread, one quart apples chopped fine, one-half cup sugar, butter size of a walnut, one cup raisins, one teaspoon cinnamon. Bake one hour.

—[Mrs. S. B. Rubert.

SWEET HERBS.

The sweet herbs in common use are thyme, basil, mint, sweet marjoram, summer savory and sage.

CURRY POWDER.

Three ounces turmeric powder, four of coriander seed powder, two of black pepper, one each of fenugreek and ginger, one-fourth each of cayenne pepper and cumin seed.

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Pound very fine; sift and keep tightly corked in a bottle. This can be had already prepared at most druggists, and it is much less trouble to purchase it than to make it at home.

TO BROWN BUTTER.

Put a lump of butter into a hot frying pan and toss it about until it browns. Stir brown flour into it until it is smooth and begins to boil. Use it for coloring gravies and sauces for meats.

TO BROWN FLOUR.

Spread flour upon a tin pie plate; set it upon the stove, or in a very hot oven, and stir continually after it begins to color, until it is brown all through. Keep it always on hand, put away in a glass jar covered tightly. It is excellent for coloring and thickening many dishes.

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SALAD AND SALAD DRESSING.

Salads should be served the day they are prepared. Have everything as cold as possible. Everything used should be of the freshest material. In using olive oil put in just a drop at a time, stirring constantly. Melted butter can be substituted if oil is disagreeable. Dressings for salads may be prepared and bottled for future use.

PEANUT SALAD.

Put one cup of peanut meats in olive oil. Let them soak two or more hours; drain them and mix with two cups of finely cut celery and one dozen pitted olives. Mix with Mayonnaise dressing and serve on lettuce leaves.

—[Mrs. Wm. McPherson, Jr.

CHICKEN SALAD.

Cold boiled chicken free from fat, skin or bones. It may be chopped but is better cut in strips on a meat board, and then into dice; of this have two quarts; put on four tablespoons of vinegar, teaspoon of salt and one-half teaspoon pepper. Cut celery into pieces about half an inch thick, having a quart. Mix the two with a nice Mayonnaise dressing. A small piece of nice veal cooked with the chicken, prepared in the same way, will do nicely though not preferable to the chicken alone. Serve in salad dishes garnished to taste.—[Mrs. Wm. Wells.

TOMATO SALAD.

Cut a thin slice from the tops of medium sized ripe tomatoes; take out the inside and fill with finely chopped cabbage; season with salt, sugar and very weak vinegar. Have cabbage quite dry. Place one tomato in sauce dish and pour over it a cream salad dressing.—[Miss Lora Andrews.

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POTATO SALAD.

Ten or twelve medium sized boiled potatoes, (cold) enough onions and celery to flavor. Chop all fine.

Dressing—

One cup vinegar, three eggs, three tablespoons sugar, three tablespoons sweet cream, one teaspoon mustard, one-half teaspoon black pepper, one-half teaspoon salt. Boil the vinegar; stir all the ingredients together; add to the boiling vinegar. (It should be of the consistency of cream.) Pour over the potato, onions and celery.—[Mrs. Geo. Sexton.

SPRING SALAD.

Two hard boiled eggs, one-half cabbage, two onions, one bunch celery, one cucumber; chop each separately and mix together.

Dressing—

Yolks of three eggs, one tablespoon flour, one teaspoon mustard, two tablespoons butter, one tablespoon sugar, one-half cup vinegar, one-half cup milk; beat eggs, flour, sugar, mustard and butter well together; set on the stove and stir constantly, adding first a little of the milk and then the vinegar.—[Mrs. R. H. Rumsey.

POTATO SALAD.

Boil nine medium sized potatoes, pare and slice while very hot; slice one onion fine; salt, pepper and vinegar; make up quickly while the potatoes are hot.

—[Mrs. J. D. Smith.

SALMON SALAD.

One can salmon drained; three hard boiled eggs; mash the yolks and mix up with vinegar; one teaspoon mustard; pepper and salt to taste and the juice of one lemon. Chop the whites and spread on the top.—[Mrs. C. Wilcox.

SALMON SALAD.

One can salmon, three bunches celery, four hard boiled eggs.

Dressing—

Yolk of one egg, one tablespoon mustard, one table-

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spoon melted butter; beat egg, mustard and butter together and add one-third cup of vinegar, one teaspoon black pepper and one-fourth teaspoon of red pepper.
—[Miss Jennie McLean.

CUCUMBER SALAD.

Twelve large cucumbers, four onions, four green peppers; chop together and add one cup salt; stand over night; in the morning drain, then add one cup grated horse-radish, one cup sugar, two tablespoons white mustard seed, one teaspoon celery seed; cover with vinegar, not too strong, and can.—[Mrs. Chas. Curtis.

CUCUMBER SALAD DRESSING.

Yolks of two eggs, one teaspoon salt, one teaspoon pepper, one tablespoon sugar, one cup vinegar, a little butter; beat all together and cook, stirring until it thickens; add, when cool, the beaten white of an egg. Just before using add a little cream, a layer of cucumbers, onions and potatoes.—[Mrs. Royal Hardy.

SALAD DRESSING.

One-half cup vinegar, one-half cup sugar, yolks of three eggs, one tablespoon butter, one teaspoon mustard; salt and pepper. Add a little sweet cream.—[Mrs. E. J. Brown.

CABBAGE SALAD.

One teaspoon salt, one teaspoon mustard, two tablespoons cream, two tablespoons sugar, yolks of two eggs; beat all together; add one cup vinegar; put on stove; stir until thick. When cool, pour over cabbage.
—[Mrs. Homer Peavy.

CABBAGE SALAD.

Two quarts finely chopped cabbage, one tablespoon salt, three tablespoons sugar, one tablespoon black pepper, two tablespoons ground mustard, yolks of four eggs, one-half cup butter, one and one-half cups vinegar, one cup milk. Put on vinegar and milk in separate dishes; add butter, sugar, salt, pepper and mustard; stir in chopped cabbage; let scald for five minutes. Remove milk from stove and add

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well beaten yolks; return and cook until thick, then turn over cabbage.—[Mrs. B. Langworthy.

CABBAGE SALAD.

Shave a hard, white cabbage into small shreds. Take yolks of three well beaten eggs, a cup and a half of good cider vinegar, two teaspoons white sugar, three tablespoons thick cream, one teaspoon mustard, mixed in a little boiling water; salt and pepper to suit taste; mix all but the eggs together and let boil, then stir in eggs rapidly. Put cabbage into the mixture and stir all well together.—[Mrs. E. French.

CABBAGE SALAD.

Two teaspoons salt, two tablespoons sugar, two tablespoons melted butter, two teaspoons mustard, two tablespoons sweet cream, yolks of three eggs, two-thirds of a cup of vinegar. Cook to a cream.—[Mrs. V. Hesse.

CABBAGE SALAD.

One large head of cabbage chopped fine, the yolks of four eggs, one-half cup of sugar, one cup vinegar, one tablespoon salt, one of mustard; cook, then pour over the cabbage.—[Mrs. Murry Fishbeck.

DRESSING FOR CABBAGE.

One small teacup vinegar, one egg, two tablespoons sugar, one teaspoon salt, butter half the size of an egg; beat the egg before mixing. Stir until it boils; cool, then pour over chopped cabbage.—[Mrs. Wellman.

SALAD DRESSING.

One well beaten egg, three tablespoons cream, five of vinegar, five of melted butter, one teaspoon made mustard, a little salt, pepper and sugar. Place on the fire and stir until it thickens.—[Mrs. Wellman.

CABBAGE SALAD DRESSING.

One teaspoon salt, one teaspoon mustard, two tablespoons cream, two tablespoons sugar, yolks of two eggs; beat all together very light; add one teacup vinegar; put on the stove, stir until thick; when cold, pour over the chopped cabbage.[—Mrs. M. J. Parshall.

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CABBAGE SALAD DRESSING.

Two teaspoons each of salt and mustard, two tablespoons each of sugar and melted butter, yolks of three eggs, two-thirds cup vinegar; cook this to a cream, and just before serving add two tablespoons sweet cream.—[Mrs. E. Sharpe.

SALAD DRESSING.

One tablespoon each of sugar, salt, melted butter and mustard well mixed. Beat three eggs and add one teacup each of vinegar and sweet milk. Cook in a double boiler until thickened.—[Mrs. Thomas Gordon, Jr.

SALAD DRESSING.

One tablespoon each of mustard and sugar, one teaspoon of salt, yolks of three eggs, juice of one-half lemon, one-half cup vinegar, one-half cup melted butter, two-thirds cup of cream. Stir all together and it is ready for use.—[Mrs. J. C. Parsons.

SALAD DRESSING.

Four tablespoons butter, one tablespoon flour, one tablespoon salt, two tablespoons sugar, one teaspoon mustard, one cup of sweet milk, one-half cup of vinegar, three eggs and pinch of cayenne pepper. Let the butter get hot, add flour and stir until smooth, then add milk and let boil. Mix other ingredients together, except vinegar, and stir into the boiling mixture; add vinegar last.—[Mrs. D. D. Monroe.

SALAD DRESSING.

One cup vinegar, one-half cup butter, four eggs (yolks,) one tablespoon mustard, one-fourth cup sugar, one-half tablespoon salt, pepper, one-half cup cream, when cold.

—[Mrs. Jay Walton.

SALAD DRESSING.

One well beaten egg, three tablespoons cream, five of vinegar, one of melted butter or oil, a little salt, pepper and sugar. Place on the fire and stir until it thickens.

—[Mrs. A. VanKleeck.

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BOTTLED SALAD DRESSING.

Beat yolks of eight eggs, add to them one cup sugar, one tablespoon each of salt and mustard, one-half teaspoon of black pepper, a little cayenne and one-half cup of cream; mix thoroughly. Bring to a boil a pint and a half of vinegar; add one cup butter; let come to a boil, then pour upon the mixture; stir well. When cold, put into bottles and set in a cool place. It will keep for weeks in the warmest weather, and is excellent for cabbage or lettuce.

—[Mrs. Hugh McPherson.

SALAD DRESSING.

One pint vinegar, one cup butter; put on stove and boil. To the beaten yolks of eight eggs add two tablespoons of mustard, one-half cup sugar, one tablespoon salt, pinch of cayenne pepper. Beat this until smooth, and then pour on the boiling vinegar and butter, and beat again until smooth. When cold add one teacup cream. This will keep for months in a cool place.—[Mrs. Mark Rubert.

EGG SALAD.

Take as many eggs as needed; boil nearly half an hour. Take out the yolks carefully and chop the whites very fine. Arrange lettuce leaves or cress on a dish, making nests of the whites of the eggs, and put one yolk in each nest. Add a salad dressing.—[Mrs. S. M. Armstrong.

BOILED MUSTARD.

Two-thirds of a cup of mustard; fill balance of cup with vinegar; add one-quarter of a cup of butter, yolks of two eggs, two teaspoonfuls sugar, one teaspoon salt; mix well, then add the whites of the eggs, beaten to a stiff froth. Set the dish in boilng water and cook until it thickens. Stir rapidly to keep it from becoming lumpy. If too thick, add more vinegar. This will keep in a cool place any length of time.

—[Mrs. A. VanKleeck.

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PICKLES.

"Hunger is the best seasoning for meat."—[*Cicero.*

FOR PICKLES.

Take one gallon vinegar, add to it one cup sugar, one-half cup salt, one-half cup grated horse-radish, a few pieces ginger root, one tablespoonful each of cinnamon, cloves, pepper, white mustard seed, a small piece of alum. Let boil and it is ready for use. Each time they are made, pour boiling water over them; let stand until cool; wipe dry and put in the prepared vinegar, stirring each time.

—[Miss Effie Allen.

CUCUMBER PICKLES.

Put one pint salt over three hundred small cucumbers, cover with boiling water and let stand for three days. Boil for twenty minutes in three quarts best cider vinegar, one ounce each of white mustard seed, whole allspice and whole cloves, two medium sized green peppers sliced in rings, two pounds brown sugar, a piece of alum the size of a nutmeg. Thoroughly drain the cucumbers from the brine, and pour the vinegar while hot over them. If directions are followed the cucumbers will be plump and crisp.

—[Mrs. Thos. Gordon, Jr.

CUCUMBER PICKLES.

One pint salt to one hundred cucumbers; cover with boiling water; let stand until next day, then boil the brine, then scald again the next day. Take cucumbers out of the brine and wash in cold water, then cover with boiling vinegar and water that has a piece of alum dissolved in it. Let stand a day or two. Scald enough vinegar to cover pickles, putting in a cup of sugar to every gallon. Spice to taste and add more sugar if you like. Put in glass or stone jars.—[Mrs. M. W. Gifford.

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CUCUMBER PICKLES.

Wash cucumbers and wipe dry; put in a can; put in a tablespoon of salt; fill the can with vinegar, and seal.

—[Mrs. M. G. Walters.

CUCUMBER PICKLES.

Take eight or ten quarts sorted cucumbers; wash carefully, then sprinkle three-fourths cup salt over them; add small piece of alum, and pour on boiling water sufficient to cover. Let stand in this brine twenty-four hours, then take out and drain. Put in a pan on the stove, one quart weak vinegar, two-thirds cup sugar, two green peppers, pieces of horse-radish, one teaspoon mixed spices. When this syrup begins to boil, place a layer of cucumbers in the pan and let remain about one minute, turning carefully all the time; then place in crock. Serve all the cucumbers in this way. When all are in the crock, pour the boiling vinegar over them and cover with horse-radish leaves.—[Mrs. R. Drewry.

SPICED CUCUMBER PICKLES.

Take sufficient green cucumbers to fill a gallon jar; cut them across in slices about one-quarter of an inch thick; place in the jar with alternate layers of salt; let this stand a few hours, then pour off brine. Then fill the jar with alternate layers of the cucumbers and the following mixture: One-half pint olive oil, one ounce each of white mustard seed, black mustard seed, celery seed and two large onions chopped fine; then fill the jar with cold cider vinegar.

—[Mrs. W. C. Spencer.

MUSTARD PICKLES.

One quart large cucumbers cut in blocks, one quart each of small whole cucumbers; sliced onions, whole ones; green tomatoes sliced, small ones whole; two small heads cabbage very coarsely cut, two heads cauliflower, four large green peppers (take out seeds.) Soak all these in salt water over night, then drain thoroughly and seal in vinegar and water (equal parts,) and drain again. Then take one gallon vinegar, one ounce of turmeric, one-half pound yellow mustard, three cups sugar, one cup sifted flour; mix together and scald in the vinegar, then cook the pickles in this until tender.

—[Mrs. M. G. Walters.

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MUSTARD PICKLES.

Two green peppers, two quarts each of onions, cucumbers, cauliflower and cabbage. Cut all in small pieces. Pour over this a brine (one tablespoon of salt to one quart of water) until all are well covered; let this stand twenty-four hours; drain off, and they are ready for the dressing.

Dressing—

To each quart vinegar add six tablespoons mustard, one and a half cups brown sugar, one-half cup flour, one-half ounce turmeric and the same of curry powder. Boil all together five minutes and pour over the pickles. The dressing should be of the consistency of sour cream. One gallon vinegar will make dressing for about eight quarts of pickles (if any is left, bottle for meats.) Put in crocks tightly covered.—[Mrs. Barbour.

MIXED PICKLES.

One quart each of ripe cucumbers, small green cucumbers, onions and tomatoes; from three to six peppers, one head cauliflower; soak in weak brine over night; scald in same brine in morning, then drain.

Paste—

Six tablespoons ground mustard, one of light turmeric seed, one cup flour, one of sugar, one quart vinegar, stirred to a smooth paste. Cook till thick and put all together when cold.—[Mrs. L. W. Hovey.

MIXED PICKLES.

One-half bushel of tomatoes, (carefully pick out all spots) slice and put in a jar in salt and water, enough to cover; let stand until next day; then drain off the brine and cover in stew pan with a weak vinegar; let them scald, then drain throwing the vinegar away; then add two or three cauliflowers cut in pieces, (or use less cauliflower and one head of white cabbage shaved); six green peppers (remove seeds) chopped, three bunches chopped or cut celery, a cup of grated horse-radish, thirty medium sized cucumbers sliced, a dozen medium sized sliced onions, two tablespoonfuls mustard, three of ground cloves, five or six of cinnamon, one ounce of turmeric, two or three pounds of light brown sugar. Boil the

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whole slowly one and one-half hours. Cover tightly, if put in a crock, or put in glass jars. Tie the cloves and cinnamon in a muslin bag.—[Mrs. Wm. Wells.

MIXED PICKLES.

Three quarts each of small onions, tomatoes, cucumbers and cauliflowers, one cup horseradish root, one and one-half gallons vinegar, one-half pound mustard seed, two ounces turmeric powder, two even tablespoons salt, one pound brown sugar; cinnamon, cloves and allspice. Soak onions, tomatoes, cucumbers and cauliflowers in a weak brine over night. Let all boil about twenty minutes.—[Mrs. W. E. Snyder.

GREEN TOMATO PICKLES.

Eight pounds green tomatoes; chop fine; add four pounds brown sugar, and boil down slowly three hours; add one quart vinegar, a teaspoon each of mace, cinnamon and cloves, and boil about fifteen minutes. Let it cool, and put into jars.—[Mrs. Sarah E. Lyon.

RIPE TOMATO PICKLES.

Layer of ripe tomatoes (small whole ones are best,) layer of sliced onions; quite a good deal of salt. Sprinkle freely with white mustard seed and celery seed. When jar is full, cover with cold vinegar. Let stand one week or ten days, then they are ready for use.—[Mrs. F. J. Lee.

CHOPPED PICKLE.

Two quarts each of cabbage and green tomatoes, two green peppers, one quart onions—all chopped fine—three cups vinegar, two cups sugar; boil all together, stirring well, for two hours, then add one teaspoon pepper, one tablespoon turmeric powder, a very little celery seed, one teaspoon ground allspice, one-half teaspoon ground cloves, two tablespoons each of white mustard seed and salt. Let boil five minutes longer, then put in tight jars, and set in cool place.
—[Mrs. Barbour.

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PICKLED PEACHES.

Take ripe (not too soft) peaches; put a clove into one end of each peach. Take two pounds brown sugar to a gallon of vinegar; skim and boil up twice and cover close. In a week or two, pour off and scald vinegar again. After this, they will keep any length of time.—[Mrs. Alfred Garland.

PICKLED PEACHES.

To ten pounds peaches, use five pounds sugar, one pint good cider vinegar and spices to taste.—[Mrs. A. Rubbins.

PICKLED PEACHES.

Seven pounds fruit, three and one-half pounds sugar, one pint vinegar, one-half ounce whole cloves, the same of cinnamon broken in small pieces. Steam the fruit until tender, then remove the tough skin. Boil the vinegar, sugar and spices together for five minutes. Put the steamed fruit in glass jars and pour the hot syrup over and seal.

—[Mrs. A. Fishbeck.

PICKLED MUSHROOMS.

Young mushrooms (or buttons as they are called) must be peeled, sprinkled with a little salt and pepper, and put in a sauce pan with a blade of mace. Set them over a gentle fire, and as the juice runs from them, shake them about well in the pan. Keep them over the fire until all the juice is dried into them again, shaking frequently to prevent burning. Now put as much good cider vinegar into the pan as will just cover. When it comes to a boil put immediately into glass jars; screw the top on tightly and set away in a cool, dark, dry place. This pickle is delicious and will keep for two years.—[Mrs. L. P. Melendy.

PICKLED CAULIFLOWER.

Cook the cauliflower until tender, then put it in jars and pour over it vinegar and ground mustard seed previously scalded together.

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PICKLED CHERRIES.

Fill a glass jar two-thirds full of large, ripe cherries on the stems. Fill up with best cold vinegar. Do not cook.

SILVER SKIN ONIONS.

Pour scalding brine (weak) on them every day for nine days—new brine every other day—then throw them in cold spiced vinegar, and they will be ready to eat in a few days.

PICKLED CRAB APPLES.

Seven pounds fruit, three and one-half pounds sugar, one pint vinegar, two-thirds ounce stick cinnamon and one-third ounce whole cloves mixed. Remove the blossom end. Steam until tender and put into jars. Boil the vinegar, sugar and spices fifteen minutes; pour over the fruit and seal up.

PICKLED GRAPES.

Take firm, ripe grapes. Pack closely in a jar with grape leaves between the layers, if you can get them. To four quarts vinegar add two pints white sugar, one ounce cinnamon, one-half ounce cassia, one-half ounce cloves. Boil vinegar and spices together; let get cold, and pour over grapes.

PICKLED PLUMS.

Eight pounds fruit, four pounds sugar, one pint vinegar, two ounces stick cinnamon, one ounce cloves. Heat the vinegar, sugar and spices. Steam the plums tender, then lift gently into the hot syrup, and simmer five minutes. Seal up.

PICKLED STRAWBERRIES.

Ten pounds berries, four pounds sugar, one pint vinegar, one-half ounce whole cloves, one ounce stick cinnamon. Heat vinegar, sugar and spices; add berries; simmer thirty minutes; put into jars and seal.

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VEGETABLES.

Nearly all vegetables require to be put on in boiling water. The abuses in the cooking of vegetables are as great as in the cooking of meats.

POTATO PUFFS.

Two cupfuls mashed potatoes, two tablespoonfuls melted butter. Stir these, with a seasoning of salt, to a light, fine, creamy consistency. Beat two eggs separately, and add six tablespoonfuls of cream. Beat all together, thoroughly Pile in irregular, jagged form in a dish. Bake in a quick oven until browned.—[Mrs. S. B. Rubert.

ESCALOPED POTATOES

Put a layer of cold boiled potatoes, sliced in a baking dish; season with salt, pepper and butter; then a layer of crackers. Alternate potatoes and crackers with seasoning until dish is full. Fill with milk and bake one hour.

—[Mrs. Will Farnsworth.

POTATO BALLS.

One or two eggs, one-half dozen rolled crackers, one-half cup milk, and mashed potatoes left from dinner. Mix all thoroughly together. Roll into balls; place in greased tin and bake till brown.—[Mrs. Geo. H. Chapel.

SARATOGA POTATOES.

Peel and slice lengthwise, either with knife or slaw cutter, and place in ice water fifteen minutes. Wash and drain. Spread between the folds of a clean towel and pat dry. Fry in boiling lard. Salt as they are taken out. Serve cold or hot. Will keep a number of days.

—[Miss Mattie Childers.

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STUFFED POTATOES.

Bake long smooth potatoes, when done cut lengthwise; dig out inside and put in a dish; add six tablespoonfuls sweet cream, lump butter size of an egg, season with salt and white pepper, whites of three eggs beaten to a stiff froth and added last. Beat all together briskly; fill the emptied shells and put back in oven until brown on top.

—[Mrs. L. C. Palmer.

FRIED WHOLE POTATOES.

Peel and boil in salted water; remove from fire a trifle underdone. Roll potatoes in beaten egg, then in bread crumbs or rolled cracker, then fry in butter or boiling lard. A nice way to cook old potatoes.—[Mrs. M. C. Gates.

SWEET POTATOES.

Boil until tender. Peel. Put in a pan with lump of butter on each, and put in the oven to brown.

—[Mrs. E. Fowler.

GLAZED SWEET POTATOES.

Boil sweet potatoes until done; peel them; cut in halves lengthwise. Place with rounding side up in long baking dish well buttered. For a dozen people take nine potatoes. Stir one tablespoon sugar, one of water, one of butter, over fire until melted. Sprinkle potatoes with salt and baste with this mixture. Place in a hot oven until brown and glossy.

—[Mrs. Geo. Fishbeck.

QUIRLED POTATOES.

Peel, boil, season and mash potatoes; then put through a colander into the dish in which you wish to serve. Brown in the oven.—[Mrs. S. A. McPhail.

POTATO PATTIES.

Peel six medium sized potatoes; wash and grate on a coarse grater; add two eggs, one teaspoonful Royal baking powder, one-half teaspoon salt, one cup milk, two cups flour. Mix well and drop by spoonfuls into smoking hot lard. Fry brown and crisp.—[Mrs. M. Statia.

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ESCALOPED TOMATOES.

Butter the bottom of a baking dish; cover with a layer of bread crumbs, then a layer of cooked tomatoes; season with salt, pepper and sugar to taste. Add small pieces butter. Add alternate layers until the dish is filled, having crumbs on top. Pour melted butter over the top and bake one-half hour.—[Mrs. P. B. Wines.

STUFFED TOMATOES.

Cut a thin slice from the top of six tomatoes, leaving each piece attached to the tomato. Remove inside and sprinkle with salt and pepper. Melt a tablespoon of butter; add a tablespoon of onion and a cupful of meat, chop both together. Cook a few minutes. Add to this a half cupful of grated bread crumbs, a little parsley and the tomato pulp. Fill tomatoes with the mixture. Set in a pan, cover with buttered paper and bake twenty minutes.—[Mrs. W. A. Brown.

FRIED TOMATOES.

Take large ripe tomatoes sliced rather thick; dredge well with flour and fry on a hot griddle, well greased with lard and butter; add salt and pepper.—[Mrs. S. B. Monroe.

TOMATOES ON TOAST.

One-half can tomatoes put over the fire; one tablespoon butter and one heaping of flour mixed smoothly together, then stir into tomatoes; one teaspoon sugar, and season to taste with pepper and salt. Boil all together. Toast thin slices of bread; place on a platter and pour over the tomatoes and serve very hot.—[Mrs. W. R. Knapp.

EGG PLANT FRITTERS.

Peel and cut in slices one-half inch thick. Lay in strong salt water one hour; drain well; make a thin batter of one egg, milk and flour; dip slices in it and fry in butter and lard. Egg and cracker crumbs can be used instead of batter.

—[Mrs. G. E. Mercer.

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FRIED CELERY.

Boil until tender; drain; divide into small pieces and fry in butter until a light brown.

DELICATE CABBAGE.

Slice cabbage very fine and cook until tender; drain; season with salt, pepper and vinegar to taste. When scalding hot, add one well beaten egg, one-third cup of cream and butter size of a walnut. Serve hot.—[Mrs. F. F. Hubbell.

CREAMED CABBAGE.

Quarter cabbage and boil with a little salt in water about three-fourths of an hour. Then remove and cut heart from the cabbage; add pepper, salt, lump of butter and one-half cup of cream, and serve.—[Mrs. W. E. Snyder.

CREAM SLAW.

Slice one medium sized cabbage fine and season with pepper and salt. Have a spider hot; put in a piece of butter size of an egg and half cup of vinegar—then the cabbage. Let it cook in this about ten minutes, or until cabbage is wilted. Beat one egg thoroughly and add one cup sour cream and stir well together, then add to cabbage and simmer long enough to cook the egg. Serve hot.

—[Mrs. Wm. Huntington, Jr.

CREAM DRESSING FOR COLD SLAW.

Two tablespoons whipped sweet cream, two of sugar and four of vinegar; beat thoroughly together and pour over cabbage cut very fine and seasoned with salt.—[Mrs. J. D. Smith.

SAUER KRAUT.

Remove the outer leaves and hearts of cabbage; cut fine on a cabbage cutter; then put layer in a jar, sprinkle with small amount of salt; pound down with potato masher. Continue this until jar is filled. Then place some large cabbage leaves on top and double cloth rung out of cold water; cover, and use a heavy weight. When a scum rises, the cloth, cover and weight must be washed in cold water and the scum re-

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moved. Keep the kraut well pressed down and covered with water. Good to use in six weeks.

CAULIFLOWER.

The heart of a cauliflower should be white and its outer leaves green and unwilted. Place it top downward in cold salted water for one hour. Then remove outside leaves; wrap in a napkin; drop into boiling salted water and cook twenty minutes. Serve in a pretty dish and pour over it a white sauce, or serve sauce by itself. If liked, two tablespoons of finely grated cheese may be added to the sauce. Or strew the cheese over the cauliflower with little pieces of butter, and sprinkle with cracker crumbs and brown in the oven.

MUSHROOMS.

To tell which is edible and which poisonous—the mushroom will peel from the margin to the center, the toadstool will not. A silver spoon allowed to stand in the dish while the fungus is cooking will be discolored if poison is present. There are few daintier dishes than this delicate vegetable, but it requires very careful preparation—[Mrs. W. B. Clark.

BROILED MUSHROOMS.

Peel them and cut off the stalks. Heat the broiler; lay the mushrooms carefully in and broil with the upper side first exposed to the fire; then turn and broil under side. Remove from fire; baste with butter; season with salt and pepper and serve on soft creamed toast.

STEWED MUSHROOMS.

Peel the mushrooms and scrape the stems, cutting off the hard ends, then wash in cold water. Place in a sauce pan a tablespoon of butter; when melted, rub into it one-half tablespoon flour; add one pint mushrooms; cover and simmer for ten minutes, stirring often. Add two tablespoons of cream; heat again; add salt and pepper and serve.

BAKED MUSHROOMS.

Peel and cut off the woody stem. Grease a baking dish

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with butter; put in the mushrooms, upper sides down, and bake in a quick oven for fifteen minutes, basting twice with melted butter. Take out when done; salt and pepper; pour over the butter and serve.

SQUASH.

BAKED—Cut in small slices; clean out the inside with a spoon; place in baking pan flesh side up. Allow one hour for baking. It may be taken out of the shell when done, and mashed, seasoning with salt and pepper, and a generous lump of butter, or it may be placed on the table in the shells allowing each one to season to suit the taste. Should be served either way very hot.

BOILED—Boil instead of bake, being sure to press the water out thoroughly before seasoning.

FRIED—The white button squashes are best fried. Cut into thin slices; dip in beaten egg; then in seasoned bread or cracker crumbs, and fry in hot fat. Place a soft paper in the colander and when the slices are cooked through, and a delicate brown, lay them on the paper and place in the oven until served. The paper will absorb all the oil.

SQUASH FRITTERS—Two cups cooked squash, one cup sweet milk, two eggs with flour to turn easily on the griddle.

—[Mrs. G. Baker.

PARSNIPS.

STEW—Pare and boil tender; cut in slices and put into a stew pan with half a pint cream; a piece of butter rolled in flour, grated nutmeg and salt to taste. Shake over fire till well mixed. Garnish with parsley.

FRIED—Boil until tender; then peel. Roll in flour, seasoned with salt and pepper. Fry brown in butter.

PARSNIP BALLS—Boil until tender; mash after removing the skin; for each cup of parsnip add one-half cup bread crumbs, a beaten egg, salt and pepper to taste; flour the hands and make into balls and fry in hot butter and drippings.

STEWED IN MILK—Cut cold boiled parsnips in slices; then simmer in milk seasoned with salt, pepper and butter; then thicken with a little flour made smooth with milk.

—[Mrs. T. J. Conley.

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BOSTON BAKED BEANS.

To a quart of beans nicely picked over and washed, three quarters of a pound of salt pork; scrape and score the rind and sink in the beans in the pot. Then add one tablespoonful sugar, sprinkle a little pepper and slice an onion over the top. Then fill the pot with water about two inches above the beans and bake from nine in the morning until six in the evening. Keep beans covered with water until one-half hour before serving.—[Mrs. Robert Briggs.

BOSTON BAKED BEANS.

Parboil one quart of new beans ten minutes with half teaspoonful of soda; if old, twenty minutes. Then place in bean crock with a half a pound of nice salted rib pork; add one-half cup sugar. Cover with water, and if wanted for dinner, place in the oven at noon; bake through the afternoon; remove, and again place in the oven in the morning and continue baking until noon. Keep covered with water until one hour before serving.—[Mrs. Wm. Andrews.

Be sure after parboiling to put boiling hot water on to bake in, as cold will harden the beans.

FARMERS' BAKED BEANS.

One pint beans carefully washed and soaked over night. Put beans in a kettle and boil until eleven o'clock. Boil separately in another kettle, one half pound of thin salt pork; at eleven o'clock, remove from the fire and place beans, seasoned with butter, pepper and salt, in baking dish. Put the pork in the center and bake until noon.—[Miss A. Love.

STRING BEANS.

Cut the beans in small pieces, then cook in slightly salted water until done, allowing most of the water to boil away—then drain and add butter, pepper and salt to taste.

STRING BEANS, NO. 2.—Break or cut the beans in small pieces and cook until tender in salted water; do not drain but add rich milk or cream, butter, salt and pepper, and serve.

STRING BEANS, NO. 3. SOUTHERN STYLE—Cook the beans whole in water, adding one quarter pound of either

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fresh or salted pork. Cook until water nearly evaporates and serve on deep platter.—[Mrs. L. E. Howlett.

BEETS.

YOUNG BEETS.—Boil in hot salt water one hour; peel and split lengthwise, and lay in a hot dish. Make a dressing of butter, salt, pepper and vinegar and pour over them.

BAKED BEETS.—Beets are nicer baked then boiled, retaining all their flavor and sweetness. Turn, if need be, occasionally to avoid burning. Wash but not peel until after baking. Serve with butter, pepper and salt.

STEWED BEETS WITH ONIONS.—Take young beets; pare and slice thinly; add one-quarter as much sliced onion; put in stewpan with salt and pepper to taste; a small piece of butter, and water to cover. Cook one hour or until tender, then pour in a cup of milk and cream, and thicken with one small teaspoonful of flour.

BEET HASH.—Equal quantities of cold beets and potatoes chopped fine, seasoned with butter, salt and pepper, with a little milk and water. Serve hot for luncheon.

—[Mrs. S. Lyon.

BOILED SPINACH.

Pick the spinach very clean and wash in several waters. Put in cold water for half an hour, then in boiling hot water, with a little salt in it and boil until tender, with or without a small piece of salt pork. Drain thoroughly when done, and serve on a platter, with small pieces of butter on top. Garnish with cold boiled eggs.—[The Dandelion Club.

BOILED ASPARAGUS.

Cut the tender part of the stalk in small pieces and boil until tender in a little water. When done, add salt, pepper, cream and butter. If liked, this may be served on toast.

—[Mrs. George Baker.

VEGETABLE OYSTERS.

Scrape them well and throw into cold water; then cut into small pieces one-half inch long, and boil in just enough

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water to cover, until tender. Season with salt and pepper to taste; then add lump of butter and cup of cream and two cups of milk. To be eaten with crackers in imitation of oyster stew.—[Mrs. W. B. Clark.

FRIED CUCUMBERS.

Pare and lay in ice water one half hour. Cut lengthwise and lay in ice water ten minutes longer. Wipe each piece dry with a cloth. Sprinkle with pepper and salt, dredge with flour and fry a delicate brown in butter.

—[Mrs. L. C. Palmer.

DICED TURNIPS.

Pare and slice; then cut into dice one-half inch square; boil till nearly done in as little water as possible. Salt and pepper to taste, add three tablespoonfuls of cream and one well beaten egg, and serve.—[Mrs. Spencer Curdy.

CORN FRITTERS.

Scrape the milk and pulp from three ears of corn; add one egg; season to taste with salt and pepper. Fry as griddle cakes, in a generous supply of butter.

—[Mrs. T. J. Conely.

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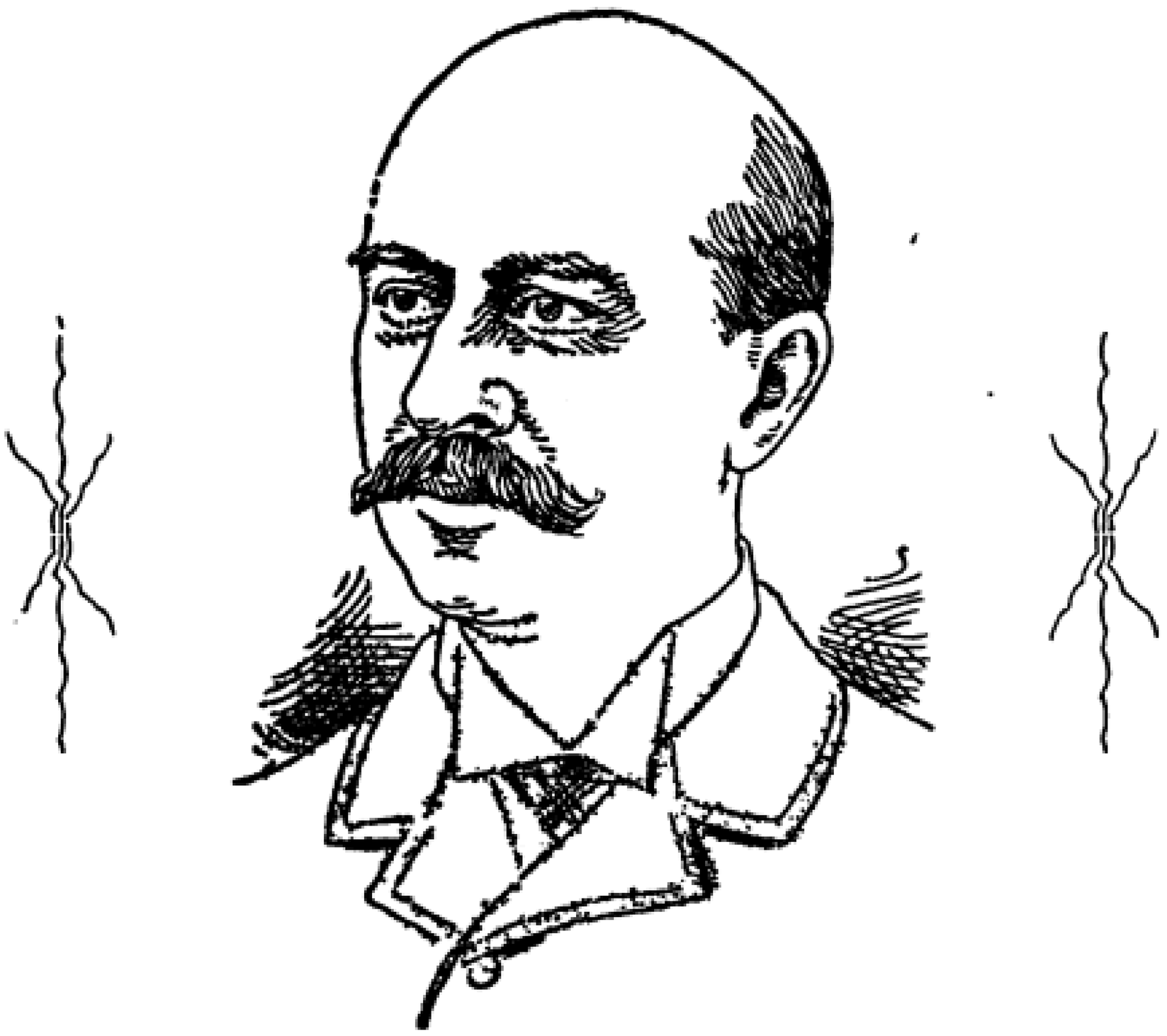

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ENTREES.

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SWEETBREADS.

Parboil and blanch, by putting them first in hot water, keeping them boiling fast for five minutes, then plunging into ice cold water, little salted, When the sweetbreads have lain in this ten minutes, wipe them very dry, and with a sharp knife split them each in half, lengthwise. Broil over a clear hot fire, turning every minute as they begin to drip. Have ready some melted butter, well salted and peppered; mix with catsup. When cooked to a fine brown, lay them in this turning several times, and set covered in a warm oven. Lay toast upon a plate or chafing dish, and a sweetbread on each piece, and pour the hot butter in which they have been lying, over them, and send hot to the table.

—[Mrs. Francis Lansing, Sr.

TO COOK FROGS-LEGS.

Season with salt and pepper some corn meal; wipe dry the frogs-legs, and roll in the prepared corn meal; fry in deep lard until a delicate brown. Serve on garnished platter.

LITTLE PIGS IN BLANKETS.

Season large oysters with salt and pepper; cut English bacon in very thin slices; wrap an oyster in each slice and fasten with a little wooden skewer. (toothpicks are the best) Heat a frying pan and put in the "little pigs"; cook just long enough to crisp the bacon. Place on slices of toast and serve immediately. Do not remove the skewers. This is a nice relish for lunch or tea, garnished with parsley. The pan must be very hot before "the pigs" are put in; care taken that they do not burn.[Mrs. C. G. Jewett.

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MEAT SANDWICHES.

Chop fine either cold boiled ham, tongue, chicken or equal parts of each; mix with one pint of the meat, half cup of melted butter, one tablespoon salad oil if desired, one tablespoon of mustard, yolk of one egg, and a little pepper; spread on thin slices of buttered bread.—[Mrs. R. D. Briggs.

DRESSING FOR SANDWICHES.

Take three tablespoons of sweet oil, three tablespoons of mixed mustard, one half pound of good butter, a little red pepper, a little salt, yolk of one egg; beat them together until smooth, and keep cool. Then chop together, until fine, tongue and ham, and a little cold chicken if you wish it. Spread thin slices of bread with dressing, then with meat; add the second slice of bread and press closely together and trim edges.—[Mrs. J. Cutler.

CHEESE STRAWS.

Grate four tablespoons of cheese, add four tablespoons flour, pepper and salt to taste, one and a half tablespoons of melted butter, one and a half tablespoons of water, one egg; roll thin; cut in strips five inches long and one-quarter inch wide. Bake fifteen minutes.—[Miss Alberta Loomis.

CREAM MACARONI.

Take a quarter pound of macaroni; boil in water with a little salt until perfectly tender; when done, drain off water; prepare a cream dressing as follows: Take a pint of milk; scald, and add two tablespoons of butter, two of flour; let boil until it thickens; then season to taste and stir in a quarter of a pound of grated cheese; pour over macaroni and bake one half hour.—[Miss Zetta Sage.

RICE CROQUETTES.

One large cupful of cooked rice, half a cupful of milk, one egg, one tablespoon of sugar, one of butter, half a teaspoon of salt, slight grating of nutmeg. Put milk on to boil and add rice and seasoning. When it boils up, add the egg well beaten. Stir one minute, then take off and cool. When

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cold, shape, and roll in eggs and crumbs and fry in boiling fat. Serve very hot. Any flavoring can be substituted for the nutmeg.—[Mrs. C. G. Jewett.

GREEN CORN GRIDDLE CAKES.

One pint of milk, two cups grated green corn, a little salt, two eggs, one teaspoon baking powder, flour sufficient to make a batter. Fry on griddle; butter them hot and serve.—[Mrs. Chas. Wolfe.

BUCKWHEAT GRIDDLE CAKES.

Two-thirds of a quart of buckwheat flour and one-third of a quart of wheat flour, two heaping teaspoons baking powder, two eggs, whites and yolks beaten separately stirred in the last thing; four tablespoons melted butter; salt to taste.

—[Mrs. Wm. McPherson, Jr.

PEANUT SANDWICHES.

Shell the nuts; roll the meats fine; mix them thickly with Mayonnaise dressing and spread between layers of bread and butter.—[Mrs. Wm. McPherson, Jr.

BAKED PEARS.

Make an opening in the small end and fill with sugar; place in a baking dish; pour in one cup of water and one-half cup sugar and bake slowly until thoroughly done.

Peaches are very fine baked in the same way, and may be canned, putting them hot from the pan into the can.

—[Mrs. Wm. Andrews.

DELICATE APPLES.

Pare, cut in halves and core large sized tart apples; roll each piece in flour, then in sugar, and place in baking dish, inside of apple up; then fill the apple with sugar and place a piece of butter size of a hickory nut in each piece. Pour a little water in the tin; cover and bake slowly until done. Before taking from the oven, remove cover and slightly brown.

—[Mrs. Frank Culver.

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BREAD.

"The very Staff of Life,
The Comfort of the Husband, the Pride of the Wife."

"Eat thy Bread with Joy."—[*Solomon.*

POTATO YEAST.

One cup sugar, one-half cup salt, one quart of potatoes, two cups flour. Scald the flour in the potato water; put salt, sugar and flour in a two gallon crock; stir them together well. Pour potato water on all until flour is well scalded, then fill the crock full with cold water and add two yeast cakes.

—[Mrs. Geo. Barnes.

POTATO YEAST.

Twelve potatoes; boil and mash. Pour on one quart of cold water. One pint flour, two tablespoons salt, one tablespoon sugar; scald this with a pint of boiling water, (using water potatoes were boiled in; if not enough, add to make a pint.) Stir all well together and add two and a half yeast cakes. Let rise over night. One and one-half cups yeast and two cups water makes two loaves; mix and put in tins to rise.

—[Miss Mattie Childers.

YEAST AND BREAD.

YEAST.—Four heaping tablespoons flour, two heaping tablespoons sugar; pour enough boiling hot water over this to thoroughly scald. When sufficiently cool add only one-half yeast cake; set to rise. This can easily be done directly after breakfast. At noon cook an extra supply of potatoes; drain the potato water into a gallon jar; mash the potatoes thoroughly; add to the water and cool with cold water; add the contents of the bowl, stir all well and set to rise.

BREAD.—In the morning, for every loaf of bread needed, take two scant cups of yeast; salt well and knead in all the flour this yeast will take; knead from fifteen to thirty minutes.

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Set to rise, and shape into loaves as soon as light, merely using enough flour to keep the dough from sticking to the board. Let rise in tins and bake as soon as light. Try with a straw, to ascertain when done, as for cake. This never fails with good flour and yeast, and needs mixing but once. The longer it is kneaded the finer the grain.

—[Mrs. Robert D. Briggs.

QUICK SALT RISING BREAD.

Take one-half coffee cup of Indian meal; scald with boiling sweet milk, until about as thick as sweet cream; set in a warm place to rise; then put in a cool place. This will keep several days in cool weather. For bread, take one pint hot water; add a pinch of soda; let it cool until it will not scald the flour; then add flour until thick as pancake batter. Stir in one-half of meal yeast, and keep warm. This sponge will rise quickly. Then take a pan of sifted flour; scald the center, then cool with cold water, and add the risen sponge with one tablespoonful salt. Let this rise; then knead into loaves; let rise and bake.—[Mrs. O. J. Parker.

STEAMED BREAD.

When baking bread put one loaf in a round tin or basin and steam forty-five minutes.—[Mrs. T. J. Conely.

STEAMED BROWN BREAD.

One cup of molasses, two cups of buttermilk, (or sour milk with cream,) one cup of white flour, four cups of graham flour, hot water enough to dissolve one teaspoon of soda, a little salt, three-fourths cup of seeded raisins. Put in four baking powder cans and steam two hours. Then bake one-half hour.—[Mrs. H. N. Beach.

STEAMED GRAHAM BREAD.

Two cups graham flour, three-fourths cup milk, one-half cup molasses, one egg, one tablespoon melted butter, two teaspoons baking powder. Steam one and one-half hours.

—[Mrs. H. G. Fry.

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GRAHAM BREAD.

One egg, one half cup each of sugar and molasses, two tablespoonfuls shortning, one large cup of buttermilk. Stir in graham flour not very thick, and add some white flour.

—[Mrs. Chas. Barber.

GRAHAM BREAD.

Two and one-half cups sour milk, four cups graham flour, two-thirds cup molasses, one teaspoonful of saleratus. Put in baking pan twenty minutes before baking.

—[Mrs. C. C. Miller.

BROWN BREAD.

One cup Indian meal, one cup rye flour, one cup graham—sift well together; one teaspoon salt, one teaspoon soda, two-thirds cup molasses, one pint of either sweet or sour milk; if sour use a little more soda. Steam three hours.

—[Mrs. Barbour.

BROWN BREAD.

Two cups buttermilk, one scant cup New Orleans molasses, three and one-half cups graham flour, two teaspoonfuls soda, one-half teaspoonful salt. Steam two and one-half hours, and bake one-half hour.—[Mrs. L. C. Smith.

STEAMED CORN BREAD.

Sour milk two cups, sweet milk one cup; Indian meal three cups, soda one teaspoonful, sugar three tablespoonfuls, salt one-half teaspoonful. Steam three hours then take out and set in oven ten minutes.—[Mrs. Lida Barnard.

CORN BREAD.

One cup sour milk, one cup sweet,
One good egg that you will beat,
Half a cup of molasses, too;
Half a cup sugar add thereto,
With one spoon of butter new.
Salt and sugar each a spoon,
Mix up quickly and bake soon.

—[Miss Ella Bowers.

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CORN BREAD

One cup corn meal, one cup flour, one-half cup molasses, two-thirds teaspoon soda, a little salt, water to make a medium batter. Steam two hours and bake half hour.

—[Mrs. N. Yelland.

CORN BREAD.

One pint of corn meal and flour, one pint sour milk, one teaspoon soda, one-half cup sugar, a little salt. Steam three hours and put in oven to brown.—[Mrs. C. S. Glover.

JOHNNY CAKE.

One cup corn meal, one of flour, small one-half cup sugar, heaping teaspoon baking powder, two eggs, one cup sweet milk, one-fourth cup butter.—[Mrs. Pauline Rubert.

JOHNNY CAKE.

Two cups corn meal, one and one-half cups sour milk, put to soak in the morning; two tablespoons shortening, two of sugar, one teaspoonful soda, one egg, one cup flour, a little salt. Bake twenty minutes.—[Mrs. T. Y. Beardsley.

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ROLLS, MUFFINS, AND GEMS.

PERFECT ROLLS.

Pour one pint boiling milk over one quart sifted flour, two tablespoons sugar, two of butter, one of lard, and a little salt; when lukewarm, add one-half cup yeast; mix early in the morning; knead later, adding flour enough for rolls. When light, roll thin; cut with a biscuit cutter; roll oblong; spread a little butter on one end and roll over; place in pans; let rise, and bake ten or fifteen minutes.

—[Mrs. G. W. Axtell.

PARKER HOUSE ROLLS.

One egg, one tablespoon sugar, one of butter, one teaspoon salt, one pint milk, one quart flour, three heaping teaspoonfuls baking powder.—[Mrs. Geo. F. Green.

PARKER HOUSE ROLLS.

One pint milk, one tablespoon each of butter and sugar; scald all together; let cool. Take two quarts flour, make a hole in the center; put in one cup yeast, a little salt and milk; stir to a smooth batter; let rise. When light, knead ten or fifteen minutes; let rise about two hours; roll about one-half inch thick; cut with a large biscuit cutter; spread with butter; double over; put in a tin, but do not crowd. When light, bake.—[Mrs. Pauline Rubert.

MUFFINS.

One pint sweet milk, three eggs, one tablespoon melted butter, one of sugar; salt to taste; two heaping teaspoons baking powder; one quart flour.—[Mrs. D. W. Newell.

MUFFINS.

Three tablespoons melted butter, three of sugar, one cup sweet milk, two eggs, two teaspoons baking powder, two and one-half cups flour.—[Mrs. J. Cutler.

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MUFFINS.

Two and one-half cups sifted flour, two and one-half level teaspoons baking powder, one level teaspoon salt, two level tablespoons each of sugar and melted butter, one cup milk, one beaten egg. Will make twelve muffins.

—[Mrs. W. P. VanWinkle.

GRAHAM GEMS.

Three cups graham flour, one cup wheat flour, two of sweet milk, butter the size of a walnut, two tablespoons sugar, one-half teaspoon salt, two heaping teaspoons baking powder. Bake in gem tins in a hot oven.

—[Mrs. G. W. Axtell.

GRAHAM GEMS.

One and one-half cups sour milk, three tablespoons butter, one level teaspoon soda, a little molasses, a pinch of salt, one egg, one-half cup white flour, and enough graham to make a stiff batter.—| Mrs. Thos. Gordon, Jr.

GRAHAM GEMS.

One cup graham flour, one-half cup wheat flour, two tablespoons butter, one egg, one-half cup sugar, one teaspoonful baking powder, one cup sweet milk.

—[Mrs. W. H. Hugger.

GRAHAM GEMS.

Two cups sour milk, one-half cup corn meal, one-half of flour, two tablespoons sugar, two of melted butter, one egg, one teaspoon soda, a little salt; thicken with graham flour, and bake in gem tins.—Mrs. J. Cutler.

GRAHAM GEMS.

One cup sweet milk, one-half cup sugar, one tablespoon melted butter, one egg, one heaping teaspoon baking powder; wet soft like pancakes.—[Mrs. W. H. Naylor.

GRAHAM FLOUR PUFFS.

One and one-half cups graham flour, one teaspoonful salt, one large teaspoonful baking powder, one egg, one cup sweet milk. Sift together graham, salt and powder, add

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beaten egg and milk; mix together into smooth batter; half fill cold gem pans, well greased. Bake in hot oven ten minutes.—[Miss Lela VanDeusen.

WHEAT GEMS.

Two cups sweet milk, butter the size of a small egg, a little salt, four teaspoonfuls baking powder sifted in enough flour to make a stiff batter. Have gem tins buttered and very hot. Bake in hot oven.—[Mrs. P. D. Skilbeck.

OATMEAL GEMS.

One and one-half cups rolled oats soaked in cold water over night, one cup sour milk, one teaspoon soda, one of salt, one heaping cup wheat flour. Fill hot gem pans half full.

—[Mrs. D. W. Newell.

POP-OVERS.

Two cups sweet milk, two eggs beaten light, two teaspoons baking powder, little salt. Drop batter in hot gem pans and bake in a hot oven.—[Mrs. J. Cutler.

CORN MEAL GEMS.

One pint each of meal and flour and two teaspoons baking powder sifted together. Rub in a piece of butter as large as an egg; then add two tablespoons sugar and half water and half milk to make a batter. Bake in gem pans.

—[Mrs. Chas. Barber.

ROCK BISCUITS.

One and one-half cups each of sugar and raisins, one cup butter, two eggs, one tablespoon buttermilk, one teaspoon of soda, spices to taste; mix as for biscuits; drop on tin with fork.

—[Mrs. W. H. Naylor.

BAKING POWDER BISCUITS.

Put one quart of flour, before sifting, into sieve with three teaspoons Royal baking powder, one of salt and one of sugar. Sift all thoroughly; rub in one level tablespoon lard or butter, wet with half pint sweet milk; roll on board about an inch thick; cut with biscuit cutter and bake in quick oven. If water is used in place of milk, use a little more shortening. Handle as little and make as rapidly as possible.

—[Mrs. F. P. Schroeder.

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PASTRY.

"Who'll dare deny the truth, there's poetry in pie."

CRUST FOR LIQUID PIE.

One-half cup lard, one-half cup sour milk, one-fourth teaspoon soda, pinch of salt. After lining the tins, sift on a little flour; fill and bake at once. Enough for two pies.

—[Mrs. M. W. Gifford.

PIE CRUST.

Three coffee cups of flour, one cup lard—chopped in the flour with a knife. One teaspoonful salt, two-thirds cup of water, one-half teaspoonful baking powder mixed well with the flour.—[Mrs. Wm. Andrews.

PUMPKIN PIE.

One pint of stewed pumpkin pressed through a sieve, one cup sugar, three eggs, one teaspoon cinnamon, one-half teaspoon nutmeg and ginger, little salt, one pint sweet milk. Beat all well together, and bake in crust without cover. Makes two plate pies.—[Mrs. L. T. Hesse.

PUMPKIN PIE.

Three coffee cups of stewed pumpkin, four eggs, three cups sugar, four cups of sweet milk, one heaping tablespoon of browned butter, one teaspoonful each of ginger and cinnamon. Sufficient for four pies.

—[Mrs. Wm. Andrews.

RAISIN PIE.

One cup raisins stoned and cooked, thicken with one tablespoon flour; one-half cup sugar. When taken from the stove stir in one-half cup of sweet cream.

—[Miss Millie A. Fishbeck.

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RAISIN PIE.

One cup raisins, six rolled crackers, one cup water, butter the size of an egg, one cup sugar, one-half teaspoon tartaric acid.—[Mrs. A. Winegar.

COCOANUT PIE.

Make the pie as you would for a custard pie, using three eggs. When done, make a frosting using one of the whites of the eggs saved from the pie. Place a layer of the cocoanut, then the frosting and then another layer of cocoanut. Put back in oven; be careful not to brown.

—[Mrs. Frank Kelly.

CHOCOLATE PIE.

One coffee cup milk, two tablespoons grated chocolate, two-thirds cup sugar; yolks of three eggs. Bake in a crust previously baked. Spread meringue of the whites over the top, and put in the oven to brown. Flavor with vanilla.

—[Mrs. Geo. L. Clark.

CHOCOLATE PIE.

One cup milk, one-half cup sugar, two teaspoons grated chocolate, three eggs, one-half teaspoon salt; vanilla. Beat the yolks of eggs; add two tablespoons of milk; heat the chocolate and rest of milk; salt and sugar. When scalding hot add the eggs. Let the mixture cook for two minutes; when cool, add flavor. Line a pie plate with a crust; turn in filling; bake twenty minutes. Beat the whites of the eggs, and turn over the pie and brown.—[Mrs. J. Cole.

BUTTERMILK PIE.

One cup buttermilk, one-half cup sugar, one tablespoon flour, two eggs, saving white of one for frosting; flavor with lemon. Bake in common pie tin.—[Mrs. H. H. Collins.

APPLE CUSTARD PIE.

Beat two eggs; add one and one-half cups stewed apples; two-thirds cup sugar, butter the size of an egg; season to taste. One or two crusts.

—[Mrs. Andrew Fishbeck.

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APPLE CREAM PIE.

Line a pie plate with ordinary pie crust. Slice apples and pour over them a cup of milk with a beaten egg; season with cinnamon and a little sugar.—[Mrs. D. L. Young.

CREAM PIE.

One pint milk put on to boil, yolks of two eggs, one-third cup flour, two-thirds cup sugar; beat all together, Stir in milk; a little salt and vanilla. Bake crust; pour in custard; whites for frosting.—[Mrs. H. D. Wilber.

CREAM PIE.

One pint of rich cream, one cup of sugar, the whites of four eggs well beaten; flavor with vanilla.—[Mrs. J. Cook.

VINEGAR PIE.

One cup sugar, one cup water, one half cup vinegar, one teaspoon butter, two tablespoons flour, any kind of dried fruit. Put sugar, vinegar, water, butter and fruit together; let come to a boil and then stir flour in a little cold water and stir in sugar, vinegar, etc. Stir constantly and when boiled put in crust.—[Miss Leo Brockway.

CURRANT PIE.

One cup mashed currants, one cup sugar, one tablespoon flour, two eggs. Frosting—Whites of two eggs and tablespoon sugar. Bake with one crust. —[Mrs. W. Musson.

NEW CHERRY PIE.

One quart of cherries, yolks of three eggs mixed with two tablespoons flour. Stir in the cherries. Bake with one crust. Beat the whites to a stiff froth and spread over top. —[Mrs. J. Cook.

WASHINGTON PIE.

One cup sugar, one half cup butter stirred to a cream, half cup sweet milk, one scant cup flour, half cup cornstarch with two teaspoons baking powder sifted with it. Beat the whites of three eggs to a stiff froth and stir in after the flour

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and cornstarch. Bake in two tins and spread jam thick between.—[Mrs. Hiram Hopper.

GREEN TOMATO MINCE.

Slice thinly one peck of green tomatoes, sprinkle in a little salt, let stand over night, then drain, and chop fine; put it in a kettle to simmer with five pounds of light brown sugar, two pounds raisins, two tablespoons of cinnamon, cloves and allspice. When making pies, add one tablespoon vinegar, and butter the size of an egg to each pie.
—[Miss Addie Culver.

GREEN TOMATO MINCE.

Eight pounds green tomatoes, four pounds sugar, four cups raisins, one tablespoon salt, one of pepper, one of cloves, two of cinnamon, one cup vinegar; chop tomatoes fine and let stand over night; drain off the juice and add sugar, and cook one and one-half hours. At the same time cook the raisins in a separate dish, and when all are done mix all the ingredients together and put away in a crock for future use.—[Mrs. Frank J. Holt.

MOCK MINCE PIE.

One cup seeded raisins chopped, one-half cup hot water, one-half cup sugar, one-half cup molasses, one-third cup butter, one-third cup vinegar, five crackers rolled fine, teaspoon cinnamon, allspice and cloves.—[Mrs. W. H. S. Wood.

MOCK MINCE PIE.

One-half cup sugar, one-half cup molasses, one-half cup raisins, one-fourth cup vinegar, one egg, four crackers, spices to suit the taste. Chop raisins and roll crackers fine; mix all together; bake with two crusts.—[Mrs. Albert Wright.

MINCE MEAT.

Two pounds currants, two pounds raisins, one-fourth pound each lemon, orange, and citron peel, three pounds muscovado sugar, three-fourths pound suet, one pound raw beef chopped with suet very fine; one-half peck nice juicy

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apples chopped, one nutmeg grated, two tablespoons of cinnamon, one of cloves, allspice, ginger and salt, one teaspoonful black pepper, outside rind of four oranges, four lemons and the juice. Put all together and simmer (not boil) two hours.—[Mrs. T. B. Knapp.

MINCE MEAT.

Three pounds of beef chopped fine, two pounds of beef suet, three pounds raisins (seeded,) four pounds apples, one-half pound citron, juice of eight oranges, two pounds brown sugar, one ounce each of cinnamon, allspice and nutmeg.

—[Mrs. C. C. Miller.

LEMON PIE.

One lemon grated, one cup sugar, yolks of three eggs, three tablespoons milk with two teaspoons cornstarch; small piece of butter. Beat whites of eggs with three tablespoons of sugar for frosting.—| Mrs. J. W. Wright.

LEMON PIE.

One lemon, one cup sugar, one egg, two tablespoons cornstarch, one teaspoon butter, one cup water; with or without frosting. Bake the crust and add filling.

—[Mrs. G. Otto.

LEMON PIE.

One lemon, one cup cold water—squeeze the juice into the water—one cup sugar, two tablespoons cornstarch or flour, three eggs; save whites of two for frosting; a pinch of salt. Beat sugar, eggs and flour together. Bake the crust first, then cook the custard and fill the pie. Frost and set in oven to brown.—[Mrs. F. B. Clark.

DATE PIE.

Remove the pits from one-half pound of dates, soak in one pint of milk over night; in the morning put through a colander; add two eggs and a little ginger; bake with an under crust.—[Mrs. Chas. Curtis.

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SQUASH PIE.

One teacup of squash strained; add one egg, one cup milk, one-half cup sugar, ginger to suit taste. This makes one pie.—[Mrs. W. C. Huntington.

ORANGE PIE.

One large cup boiling water, two tablespoons cornstarch wet in cold water, one large cup sugar, yolks of three eggs, one teaspoon butter, juice of one small lemon, grated rind and pulp of two small or one large orange; stir the cornstarch into the boiling water until it thickens, then add the butter and sugar and yolks of eggs well beaten, then add the orange and lemon. Bake with under crust only. Beat whites of the eggs to stiff froth, add powdered sugar, and flavoring to taste; spread on pie and return to oven to brown slightly.—[Mrs. C. G. Jewett.

DYSPEPTIC PIES.

One pint milk, two eggs, one-half cup graham flour, one-half cup of sugar, one-half teaspoon of salt; flavor with nutmeg. Put the sugar, flour, salt and nutmeg together dry. Beat the eggs, then add the milk, and add gradually to the dry ingredients; pour in a buttered pie tin, deep, and bake in a moderate oven. The graham flour will settle to the bottom and form a crust, the custard coming to the surface.

TART SHELLS.

One teacup lard, white of one egg, one tablespoon white sugar, three tablespoons water, flour to mix.

—[Miss Edna Newell.

PUFF PASTE.

One cup lard, four cups flour, one teaspoon salt, water to moisten; roll out; one cup butter. Roll and spread on crust and roll again until butter is all used. Put on ice one-half hour before using. This will keep a long time.

—[Miss Mattie Childers.

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PUDDINGS.

"A bag pudding the queen did make,
And stuffed it full of plums,
And in it put two lumps of fat
As big as my two thumbs."

ORANGE PUDDING.

Peel and cut fine into thin slices sweet, juicy oranges; sprinkle over them a cup of white sugar. Let a pint of milk get boiling hot by setting it into some boiling water; add the yolks of three well-beaten eggs, one tablespoon cornstarch made smooth with a little cold milk; stir constantly; when thickened, pour it over the fruit. Beat the whites to a stiff froth, add a tablespoon of sugar; spread over top and set in the oven to harden. To be eaten cold or hot. Berries of any kind or peaches may be used in place of oranges.—[Mrs. S. J. Crosman.

BANANA PUDDING.

Cut sponge cake in slices in a glass dish; put alternately a layer of cake and a layer of bananas sliced. Make a soft custard, flavor with a little vinegar and pour over it. Beat the whites of the eggs to a stiff froth and heap over the whole. Peaches may be used instead by adding more sugar.
—[Mrs. L. W. Hovey.

CHOCOLATE PUDDING.

One and a half pints milk, three eggs, one cup sugar, one cup bread crumbs, one teaspoon vanilla, two teaspoons grated chocolate. Heat the milk; add the other ingredients. Beat the whites of eggs; add two tablespoons sugar and lemon and frost. Bake pudding fifteen minutes.
—[Mrs. P. B. Wines.

SNOW DRIFT PUDDING.

One pint milk, two tablespoons cornstarch, whites of

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three eggs. Dissolve the cornstarch in a little of the milk. Take the remainder of milk; place on the stove with one tablespoon sugar; when it boils stir in cornstarch; mold in cups about one inch thick; when cold turn out in sauce dishes. Cover the top with whites of eggs beaten to a froth, with three tablespoons sugar. Drop a small piece of jelly in center of each and serve with sauce.

SAUCE—Yolks of three eggs; one pint milk, one-half cup sugar, vanilla; cook this to a cream.—[Mrs. J. M. Teasdale.

AMBROSIA.

One quart rich milk, one tablespoon of liquid rennet, two tablespoons sugar, flavor with bitter almond.

SAUCE—Slice oranges very thin, grate fresh cocoanut with cream and sugar.—[Miss Anna M. Lonergan.

WEBSTER PUDDING.

One cup sweet milk, one cup molasses, one cup dried fruit or raisins, two tablespoons melted butter, one teaspoonful soda, two and two-thirds cups flour. Steam two hours.

SAUCE—Butter size of an egg, one cup sugar, one egg, one tablespoon vinegar, one cup boiling water. Scald but do not boil.—[Mrs. Jenks.

CARROT PUDDING.

One cup each of raw grated carrots, potatoes, sugar, suet, two cups flour, one teaspoon soda dissolved in a little warm water, one cup raisins, one teaspoon cinnamon and cloves. Steam two hours. Serve with sauce.

—[Mrs. J. Farrel.

RAISIN PUFFS.

Two eggs, one-half cup butter, one cup milk, two tablespoons sugar, two cups flour, three teaspoons baking powder, one cup raisins; steam three-fourths hour; makes ten cups one-half full.

SAUCE—One egg, three-fourths cup sugar, one tablespoon cornstarch, season with lemon juice; add boiling water to thicken.—[Mrs. Jay Walton.

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FRUIT PUFFS.

One pint flour, two teaspoons baking powder; about one pint milk, to make thin batter; salt. Put a spoonful of batter, then one of fruit, another of batter, in teacups. Steam about twenty minutes.

SAUCE—Two eggs, one cup sugar, one-half cup butter, beaten to a cream; one cup hot milk, one cup fruit.

—[Miss Jennie McLean.

CUSTARD PUDDING.

One pint milk, four eggs, four tablespoons flour, pinch salt. Place milk on stove; meanwhile, beat eggs and flour. add to the milk; stir well. Bake in hot oven.

SAUCE—One-half teacup boiling water; one-half cup sugar, one tablespoon butter; flavoring. Fruit coloring may be added with good effect.—| Mrs. C. D. Austin.

FIG RICE.

Boil one cup rice in water thirty minutes, then drain and turn in a colander; stand in oven until rice is white and dry. Chop one-half pound figs quite fine, mix carefully with the rice, not breaking the grains. Stand the colander over a saucepan of boiling water; cover it with a lid, and steam slowly for twenty minutes. The colander must not touch the water. Serve hot with sweetened cream.

—[Mrs. C. L. Granger.

TAPIOCA PUDDING.

One cup of Thurber's tapioca to one pint of milk; place on fire until it thickens; add one pint milk, one cup sugar, two beaten eggs, one tablespoon butter, a little salt; vanilla. Bake slowly. Serve with whipped cream, sugar and vanilla.

—[Mrs. Francis Lansing, Jr.

RASPBERRY TAPIOCA PUDDING.

One-half gill tapioca soaked over night, one and a half gills of water, one-half gill sugar, one-half tablespoonful of lemon juice, a little salt; stir together; place on fire until the tapioca is clear, then take from fire and stir in one pint of raspberries. Set to cool. Serve with whipped cream.

—[Mrs. R. H. Brown, Jr.

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QUINCE ROLL.

Biscuit dough rolled thin, spread with a rich quince sauce; roll; Put on plate. Steam one hour.

—[Mrs. M. E. Anderson.

SUET PUDDING.

One cup each of chopped suet, molasses, sour milk and chopped raisins; one teaspoon soda, cinnamon, cloves and nutmegs; flour enough to make a stiff batter; steam one and one-quarter hours. Sauce for above pudding can be used for others.

SAUCE—One cup sugar, one egg, one teaspoonful butter and one of vinegar, four tablespoonfuls boiling water; cook all except eggs until it boils, then add beaten eggs; stir evenly so not to curdle.—[Mrs. Fred F. Hubbell.

SUET PUDDING.

One cup of chopped suet, two eggs, one cup of milk, half teaspoon salt, enough flour to make a stiff batter, two teaspoonfuls baking powder. Place in bowl, cover with a cloth, and boil three hours. The same made thinner, with a cup of raisins, and baked in a well greased dish, is excellent.

—[Mrs. L. W. Hovey.

CROW'S NEST.

Line a dish with sliced apples. Make a batter of one egg, one cup sweet milk, tablespoon butter, one teaspoon baking powder, flour to make a stiff batter. Bake in a hot oven. Serve with cream and sugar.—[Mrs. H. J. Sweet.

PRUNE PUDDING.

Three-fourths pound prunes; stand in scalding water until soft; drain, stone and spread on a plate to cool, then roll in flour. Sift one-half teaspoon flour with one-half teaspoon baking powder; add one-half cup cold water by tablespoonfuls; stir until smooth as glass; beat three eggs to a froth; add one pint sweet milk, stir into the batter; beat two minutes; add prunes, one at a time, stirring steadily. Pour in dish and steam one and one-half hours. Do not use

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more flour than given. Do not lift the cover or allow the water to stop boiling. Serve with sauce, or sugar and cream.
—[Mrs. Henry Monroe.

PEACH PUDDING.

Put whole peeled ripe peaches in bottom of buttered dish; pour over them a batter made of half cup sugar, one cup milk, one egg, two tablespoons melted butter, two cups flour, two teaspoons baking powder; bake three-fourths hour in moderate oven; serve with cream.—[Mrs. P. H. Pohly.

GRAHAM PUDDING.

One egg, one cup molasses, one cup sweet milk, two cups graham flour, one cup raisins seeded and chopped, one-half teaspoon each of cloves and cinnamon, one teaspoon soda. Steam two hours and put in oven fifteen minutes.

SAUCE—One-quarter cup butter, one cup sugar, one egg, one tablespoon cornstarch. Beat thoroughly, and pour on water to the right consistency; vanilla.
—[Miss Nettie Baldwin.

SNOW BALLS.

Three eggs, one-cup sugar, one cup flour, one and a half teaspoons baking powder, three tablespoons water, rind and juice of one lemon. Beat yolks of eggs very light; add sugar and beat again; then add the grated rind and two teaspoons of the lemon juice and the cold water; beat again. Measure one scant cup flour and baking powder; beat whites to stiff froth; add them and flour alternately (folding not stirring;) then fill cups two-thirds full; steam one-half hour. Put three tablespoons pulverized sugar on a plate; roll snow balls in it. Serve with sauce.—[Mrs. Mark Rubert.

GRAHAM PUDDING.

One cup sweet milk, one cup raisins, two cups graham flour, one-half cup molasses, two teaspoons soda, spices of all kinds; steam two hours.

SAUCE—One cup sugar, one half cup butter stirred to a cream, one-half egg, two tablespoons boiling water. Flavor with vanilla.—[Mrs. J. M. Teasdale.

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JERUSALEM PUDDING.

Chop one-quarter of a pound of figs and one-quarter of a pound of dates very fine; cover with orange juice, and allow them to soak over night. When ready to make pudding, cover one-half box gelatine with one-half cup of cold water, and soak thirty minutes. Boil one-quarter cup of rice for twenty minutes; drain it; spread on towel and roll until dry. Whip one pint of cream to a froth, then put it in a basin; sprinkle with two-thirds of a cup sugar; sprinkle over rice spoonful of vanilla; then the fruit and orange juice. Stand the gelatine with two tablespoonfuls of milk over the teakettle until dissolved. Strain into the cream; stir constantly until the whole is well mixed and partly stiff, then turn into a mold and set away to cool.

—[Mrs. Wm. Lyon.

LEMON PUDDING.

Grated rind of lemon, yolks of two eggs, one pint bread crumbs, one-half cup sugar, pinch of salt, added to one quart of milk. Bake twenty minutes.

Spread over pudding three whipped whites of eggs and one-half cup sugar. Set in oven to brown.

—[Mrs. L. H. Church.

PUDDING.

One cup molasses, also milk, one-half cup butter, one cup raisins, one-half cup currants, two and one-half cups flour, one and one-half teaspoons soda, nutmeg.

SAUCE—One cup sugar, one lemon, butter size of an egg, a tablespoon cornstarch dissolved in water. Mix all; then add a pint boiling water; boil until thick.

—[Mrs. G. L. Sargent.

STEAMED PUDDING.

One egg, butter size of an egg, two-thirds cup sugar, one cup sweet milk, also fruit, two cups flour, two teaspoons baking powder.

SAUCE—One cup sugar, one tablespoonful butter, also cornstarch, one pint boiling water; cook thoroughly; flavor to taste.—[Mrs. R. Drewry.

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STEAMED PUDDING.

Three eggs, butter size of an egg, one cup sugar, stirred to a cream; one cup milk, three cups flour, three level teaspoons baking powder, one-quarter of one lemon peel grated. Steam one or two hours. Fruit may be added if desired.

SAUCE—Two cups sugar, two-thirds cup butter, two tablespoonfuls flour, beaten thoroughly; then stir in one pint boiling water. Season with lemon or nutmeg; add one tablespoon vinegar or the juice of one lemon. Just before serving stir in the white of an egg beaten to a stiff froth.

—[Mrs. L. C. Smith.

ENGLISH PLUM PUDDING.

One pound raisins, one pound currants, one pound citron, one pound suet chopped fine, three large handfuls of stale bread crumbs, four large spoonfuls brown sugar, four of sifted flour, half nutmeg grated, half teaspoon ground mace, same of cinnamon, grated rind and juice of one lemon, nine eggs, one-half gill vinegar. Mix all thoroughly; dip pudding cloth in boiling water, wring dry, dredge with flour; put in pudding, tie up; boil six hours.

—[Mrs. Geo. Blackman.

SCOTCH PIE.

Two cups flour, two teaspoons baking powder; salt; made into thick batter. Slice four tart apples in basin, then pour over batter. Steam two hours; turn out on plate, and spread over butter and sugar on apple side; add nutmeg. Serve with cream.—[Miss Anna A. Love.

BERRY PUDDING.

One quart sifted flour, two tablespoons shortening, one-half teaspoon salt, two teaspoons baking powder, add milk or water to make a soft dough; roll thin and spread with any kind of berries; roll up, tie in a cloth, and steam two hours. Serve with sauce.—[Mrs. D. L. Young.

CORNSTARCH PUDDING.

One quart milk, except enough to wet three tablespoons

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cornstarch; set in water on stove; add yolks four eggs, half cup sugar, the cornstarch and salt. Boil until it thickens; when cool, flavor with vanilla. Pour in dish; beat white of eggs with half cup sugar; put on pudding and set in oven to brown.—[Miss Millie Fishbeck.

DUMPLINGS BAKED IN SAUCE.

Roll out rich biscuit dough made with baking powder, until one-half inch thick. Cut from this pieces four inches square. Place within each piece three good sized quarters of some rich tart apple; fold over edges, carefully press together and lay folded side down in a deep baking dish. Before baking, cover with following sauce. Place a cover over dish while baking but remove ten minutes before taking from oven so they may brown.

SAUCE—For six dumplings: One pint water, two cups sugar, one teaspoon extract lemon, one-half cup butter. Pour over dumplings and bake in moderately hot oven, not too fast. Serve same sauce with dumplings, except thicken with one tablespoon cornstarch, and boil until clear; or serve with rich sweet cream.—[Mrs. Chas. Curtis.

APPLE DUMPLING.

One pint milk, one small teaspoon baking powder sifted with flour to make a batter, a little salt; poured over sliced apples. Put in cups and steam one hour.

—[Mrs. Geo. Howe.

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PUDDING SAUCES.

In making any sauce put butter and flour in together, and your sauce will never be lumpy.

SAUCE FOR PUDDING.

One cup sugar, one-third cup butter, stir together until well creamed; add one egg, and beat until very light; stir in a teaspoonful vanilla five minutes before the sauce is needed, then add a pint boiling water, stirring constantly.

—[Mrs. F. J. Lee.

SUGAR SAUCE.

One cupful granulated sugar, half a cupful water, a piece butter size of a walnut. Boil all together until it becomes the consistency of syrup. Flavor with lemon or vanilla. A tablespoon of lemon juice is an improvement. Nice with cottage pudding.—[Mrs. Beckwith.

COMMON SWEET SAUCE.

Into a pint of boiling water stir a paste made of a tablespoonful cornstarch or flour rubbed smooth with a little cold water, add a cupful of sugar and a tablespoon of vinegar; cook well for three minutes; take from the fire and add a piece of butter as large as a small egg; when cool, flavor with a tablespoon vanilla or lemon.

PUDDING SAUCE.

Beat white of one egg to a froth, add one cupful sugar; beat together. Make a very thin batter of one and one-half cups hot water and one tablespoonful flour which has been mixed with a little cold water; add butter one-half size of an egg; pour this batter boiling hot over sugar and egg; flavor to taste; serve immediately. Good for steamed puddings.

—[Mrs. Wells Bennett.

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SAUCE.

One teaspoon vinegar, one half cup sugar, one teaspoon vanilla, one tablespoon flour, nutmeg, tablespoon butter. Put on stove; stir all together and pour enough boiling water on to make it of the right consistency.—[Mrs. A. Garland.

HARD SAUCE.

Have in readiness a warm but not too hot bowl, and in it place a teacupful powdered sugar, a quarter of a cup of butter, a teaspoonful vanilla or the grating of a lemon or nutmeg, and half a teaspoonful cinnamon; beat until well creamed. Set in a cool place until required. This may be used with hot pudding of any kind.

WHIPPED CREAM SAUCE.

Take a cupful of ice-cold sweet cream. Mix half a cupful powdered sugar, a teaspoonful extract; whip it to a froth, stirring in lightly at the last the stiffly beaten white of an egg.—| Mrs. G. E. Mercer.

LEMON SAUCE.

One cup sugar, one-half cup butter, one egg, grated rind and juice of one lemon, three tablespoonfuls of boiling water. Cook over steam until thickened.—[Mrs. Miller Beurmann.

FRUIT SAUCE.

Mash three cupfuls of fresh, ripe berries or other fruit with from three to four tablespoonfuls sugar (the quantity of sugar varying according to the acidity of the fruit,) then beat in half a cup of softened butter. When the mixture is light and foamy, stir in the thoroughly beaten white of an egg.—[Miss Cora Goodrich.

BROWN PUDDING SAUCE.

One and one-half cups brown sugar, three-fourths cup butter, one tablespoon each of cinnamon and flour, a pinch of salt and cloves; mix and add two cups boiling water, and cook until it thickens.—[Mrs. F. Hickey.

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CAKE.

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

SCRIPTURE CAKE.

One cup butter. Judges, 5:25.
Three and one-half cups flour. 1 Kings, 4:22.
Three cups sugar. Jeremiah, 6:20.
Two cups raisins. 1st Samuel, 30:12.
Two cups figs. 1st Samuel, 30:12.
One cup water. Genesis, 24:17.
One cup almonds. Genesis, 43:11.
Six eggs. Isaiah, 10:14.
A little salt. Leviticus, 2:13.
One tablespoon honey. Exodus, 16:31.
Spices to taste. 1st Kings, 10:10.
Follow Solomon's advice for making good boys, and you will have a good cake. Proverbs, 23:14.

—[Mrs. Helen A. Bell.

HOLY CAKE.

One cup butter. Judges, 5:25.
Three and one-half cups flour. 1 Kings, 4:22.
Two cups raisins. 1 Samuel, 30:12.
Two cups sugar. Jeremiah, 6:20.
One cup water. Genesis, 24:17.
Six eggs. Isaiah, 10:14.
Salt. Leviticus, 2:13.
One spoon honey. Exodus, 21:31.
Spices to taste. 1 Kings, 10:10.
Either beat hard or use two teaspoons baking powder.

—[Mrs. C. P. White.

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ANGEL FOOD.

Whites of nine fresh eggs; add a pinch of salt and beat about half light; then add half teaspoon cream tartar, beat very light; add one and one-fourth cups granulated sugar sifted; beat in gradually; then one cup flour that has been sifted five times; add a little lemon extract. Bake in a moderate oven forty to fifty minutes. Turn upside down to cool. This cake must be baked in a pan that has not been greased.

ICING—Mix confectioner's sugar, milk and lemon juice until of right consistency.—[Mrs. E. D. Galloway.

ANGEL FOOD.

The whites of eleven eggs, one teacup sifted flour, one and one-half teacups sugar, one teaspoon each of cream tartar and vanilla. Mix the cream tartar with the flour; beat the whites to a stiff froth; add the sugar, vanilla and flour, stirring thoroughly. Bake in a slow oven about forty minutes.
—[Mrs. W. E. Snyder.

ANGEL CAKE.

The whites of seven eggs beaten to a stiff froth; one small cup granulated sugar, two-thirds cup of flour, one small teaspoon cream tartar. Bake thirty minutes in moderate oven.
—[Mrs. W. M. Beach.

DEVIL'S FOOD.

Three-fourths cup sweet milk, one-fourth cake Baker's chocolate shaved and put in milk. Cook, stirring constantly until it becomes paste.

CAKE PART—One cup sugar creamed with two tablespoons soft butter, yolks of two eggs beaten, one teaspoon vanilla, one cup sweet milk, one scant teaspoon soda. Put in one and one-half cups flour, before sifting, one-fourth teaspoon cream tartar. Put this in chocolate paste and bake in two square tins.—[Mrs. C. E. Beurmann.

BLACK CHOCOLATE CAKE.

One cup butter, two cups sugar, five eggs, one cup sour milk, one teaspoon soda, (instead of sour milk and soda, sweet

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milk and two teaspoons baking powder may be used,) two and one-half cups flour, one-half cake Baker's chocolate. Grate and sift chocolate and put in cake before the flour. Bake in four layers.

CUSTARD TO PUT BETWEEN LAYERS—One pound sugar wet with a little cold water, whites of three eggs,(yolks may be used.) Beat whites with one-half cake chocolate. Cook this mixture in pan over hot water; when it thickens, spread between layers and over all the cake. Flavor with vanilla.

—[Mrs. Wm. McPherson, Jr.

CHOCOLATE CAKE WITH MARSHMALLOW FILLING.

Three-fourths cup sweet milk, one-fourth cake Baker's chocolate grated in the milk; heat and stir until melted smooth; let cool. One cup sugar, two large tablespoons butter, yolks two eggs beaten light, one teaspoon vanilla, one-half cup sweet milk, one small teaspoon soda dissolved in hot water, good cup and a half unsifted flour, one-fourth teaspoon cream tartar, and, lastly, add the cooled milk and chocolate.

FILLING—Two small cups sugar wet with water; when it boils add one tablespoon vinegar; let boil until it hairs, then pour it over the beaten whites of two eggs. Beat until it will stand alone; flavor with vanilla. Put between two layers of cake.—[Mrs. H. Briggs.

BROWN CHOCOLATE CAKE.

WHITE PART—One cup sugar, one cup butter, one-half cup milk, two cups flour, two eggs, one teaspoon vanilla, one teaspoon baking powder.

CHOCOLATE PART—One cup sugar, one cup milk, yolks of two eggs, one cup Baker's chocolate.

Cook the chocolate mixture till as thick as cream (about five minutes;) let cool; then stir in one-half cup flour with one teaspoon soda. While this is cooling make the white part; then stir together and bake in layers.

ICING—Whites of two eggs, sixteen tablespoons pulverized sugar, juice of one-half lemon. Or, make boiled frosting with juice of one-half lemon.—[Mrs. M. J. Lewis.

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CHOCOLATE CAKE.

Yolks of two eggs, two chocolate squares, one cup milk, one cup sugar, three tablespoons melted butter, one-eighth teaspoon salt, one teaspoon soda, one and two-thirds cups flour. Grate chocolate fine and stir into the yolks of eggs; add half of the milk and cook gently in granite pan until smooth and creamy, stirring constantly. Remove from fire and add the sugar, melted butter, salt and half cup of milk into which soda has been dissolved. Beat in flour and stir until smooth; bake in four well buttered cake pans.

FILLING—One and one-fourth cups sugar, one-third cup hot water, whites of two eggs.—[Mrs. Herbert Bush.

CHOCOLATE LOAF CAKE.

Cream one cup of butter and two and one-half cups of sugar. Beat the yolks of five eggs; add to butter and sugar with one cup of milk and three cups of flour. Beat until smooth and then add the whites of the five eggs beaten stiff and two teaspoons baking powder. Mix lightly and gently and quickly as possible and add two teaspoons of vanilla and one-half cake of sweet chocolate grated.

—[Miss E. Alma Sharp.

CHOCOLATE CAKE.

Mix one-half cup butter, two cups sugar and beaten yolks of three eggs. Add whites beaten separately; then one-half cup sweet milk, one-half teaspoon of soda dissolved in hot water, one-fourth pound chocolate, dissolved in one-half cup boiling water, two cups flour; flavor with vanilla. Bake in layers and put together with frosting.

—[Mrs. H. B. Thompson.

CARAMEL CAKE.

One cup sugar, one-half cup butter, one-half cup milk, one and one-half cups flour, two teaspoons baking powder, one teaspoon vanilla, one teaspoon salt, whites of four eggs.

ICING—Two cups light brown sugar, two-thirds cup of cream, small piece of butter. Boil briskly ten minutes, then add one teaspoon vanilla; beat until cool.—["Minnesota."

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FIG CAKE.

Two-thirds cup butter, one cup sweet milk, one cup sugar, whites of four eggs well beaten, two cups flour, two teaspoons Royal baking powder.

FILLING—One pound figs chopped and cooked in sweet milk, and add one-third cup sugar; after cake is done, put the cooked figs on hot; then let the cake cool; beat the whites of two eggs and frost the top.—[Miss Alma Parshall.

FIG CAKE.

Three eggs, one-half cup butter; beat together; one cup sugar one-half cup milk, two cups flour, two teaspoons of baking powder. Bake in three layers.

FILLING—One pound figs chopped, one cup sugar, one and one-half cup boiling water. Set on the stove; stir while cooking and boil until the milk jellies.

—[Mrs. E. D. Galloway.

HICKORYNUT CAKE.

Whites of six eggs or three whole eggs, one coffee cup sugar, one-half coffee cup milk, four tablespoons melted butter, two coffee cups flour, two full teaspoons baking powder.

FILLING—One cup sugar, one cup sour cream, one cup meats chopped or rolled. Cook until like caramel frosting.

—[Mrs. F. Hickey.

COCOANUT CAKE.

Four eggs, one cup sugar, three cups flour, butter the size of a walnut, one half cup milk, two teaspoons of baking powder. Save the whites of two for the filling; mix this with one cup of cocoanut. You can cook this cocoanut or not as you like.—[Mrs. R. A. Chambers.

COCOANUT CAKE.

Whites of four eggs, one and one-half cups sugar, one-half cup butter, one cup water, three cups flour, two teaspoons baking powder. Flavor to taste.

—[Mrs. W. B. McMillan

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COCOANUT CAKE.

Whites of eight eggs, two cups sugar, two cups sifted flour, one cup corn starch, one cup butter, one cup milk, two teaspoons baking powder. Bake in layers.

FILLING—Whites of four eggs, four cups sugar. Pour one-half pint boiling water over sugar and boil until clear; pour this over the beaten whites and beat until a stiff cream; flavor with vanilla; spread between the layers and sprinkle well with cocoanut; also cover the top and sides with the frosting and cocoanut. One half this will make a fair sized cake. This will keep a long time during the cooler months.
—[Mrs. Robert D. Briggs.

GOLD CAKE.

The yolks of eight eggs, one cup sugar, one-half cup butter, one and one-half cups sweet milk, two cups flour, one-fourth teaspoon soda, one-half of cream tartar. Flavor with vanilla.—[McKinley.

SILVER CAKE.

One cup sugar, one spoonful butter, one cup milk, one and one-half cups flour, whites four eggs, two teaspoons baking powder.—[Bryan.

CREAM LAYER CAKE.

Cream one cup of granulated sugar and one cup of butter together; add two-thirds cup sweet milk; two teaspoons of baking powder sifted into two cups of flour, two eggs, two-thirds cup of currants. Bake in two layers and when cold spread the following custard between and powder the top with fine sugar. Flavor with vanilla.

CUSTARD—Two tablespoons flour, two tablespoons sugar, one egg and a small piece butter; beat together and add one cup boiling milk; cook until thick and smooth; flavor with vanilla.

HICKORYNUT FILLING—One cup sour cream, one cup sugar, one cup hickorynut meats rolled fine. Cook slow and stir often until it is thick enough to spread.

CARAMEL FILLING—One and one-half cups dark brown

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sugar, four tablespoons sweet milk, butter the size of a small egg. Boil five minutes; then flavor with one teaspoon of vanilla.—[Mrs. Hattie Cummiskey.

BANANA CAKE.

One cup sugar, one cup butter, one-half cup milk, one and one-half cups flour, whites of three eggs, one and one-half spoons of baking powder.

FROSTING—White of one egg, three teaspoons sugar. Slice bananas quite thin.—[Mrs. Alfred Garland.

MARSHMALLOW CAKE.

Whites of four eggs, one cup sugar, one-half cup butter, one and one-half cups flour, one cup sweet milk, one and one-half teaspoons baking powder. Stir butter to a cream; then add sugar and beat until light; add milk, then flour and beaten whites.

FILLING—Two tablespoons gelatine dissolved in four tablespoons boiling water, two cups pulverized sugar; flavor and beat one-half hour. When beating, if it gets too stiff, add little more hot water. Put in buttered pan same size of your cake. Let stand several hours before putting with cake. Put together with cold frosting.—[Mrs. A. J. Prindle.

ROLL JELLY CAKE.

Three eggs, three-fourths cup sugar, one cup flour, two teaspoons baking powder, three tablespoons milk.

—[Mrs. S. B. Monroe.

ROLL JELLY CAKE.

One cup white sugar, four eggs well beaten, one and one-half cups flour, three teaspoons baking powder and two tablespoons boiling water added last.—[Miss Gannon.

ROLL JELLY CAKE.

One cup sugar, three eggs, one cup flour, one and one-half teaspoon baking powder.—[Mrs. E. T. Jubb.

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BREAD CAKE.

One cup bread dough, one cup sugar, one egg, one-half cup shortening (scant,) one-half teaspoon soda, one-half cup milk, one cup raisins, spices to taste, little salt.

—[Mrs. C. S. Brigham.

POUND CAKE.

One pound butter, one pound powdered sugar, one pound flour, ten eggs stirred to a cream, two teaspoons baking powder.—[Mrs. P. Young.

WHITE CAKE.

One and one-half cups sugar, one-half cup butter, one cup sweet milk, whites of three eggs, two and one-half cups flour, two teaspoons baking powder. Cream sugar and butter together, and add the eggs last. Flavor with vanilla.

—[Miss Mayme Knapp.

WHITE CAKE.

One and one-half cups sugar, one-third cup butter; beat both to a cream; one cup sweet milk, two teaspoons baking powder, two and one-half cups flour.—[Mrs. O. W. Kellogg.

ICE CREAM CAKE.

One cup granulated sugar, piece of butter the size of an egg, one cup sweet milk, two cups flour, two teaspoons baking powder, whites of three eggs beaten stiff and add last.

—[Mrs. R. F. Barron.

WHITE CAKE.

One cup granulated sugar, two-thirds cup sweet milk, whites of three eggs well beaten, two cups flour, two teaspoons baking powder vanilla to taste. Bake, and when cool cover with boiled frosting.—[Mrs. Emerson Treadwell.

QUEEN'S CAKE.

One cup of sugar, one-half cup sweet milk, one and one-half cups flour, butter size of an egg, two teaspoons baking powder, one egg, vanilla or lemon.—[Mrs. W. B. Jewett.

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ONE EGG CAKE.

One and one-half cup of sugar, one egg, butter size of a walnut, one cup of milk, two teaspoons of baking powder, three cups of flour, flavor to taste.—[Mrs. A. A. Monroe.

CUP CAKE.

Take a cup and break one egg in and fill up with cream, one cup sugar, one cup flour, one teaspoon baking powder. This can be made in layers or a loaf cake.

—[Mrs. George Hornung.

ONE EGG CAKE.

One cup sugar, one tablespoon butter, one egg, two-thirds cup sweet milk, one and one-half cups flour, three teaspoons baking powder; flavor.—[Mrs. L. D. Brokaw.

CREAM CAKES.

Two cups and a half of sugar, three eggs, two-thirds cup sweet cream, little salt, lemon flavoring, four cups flour and two teaspoons baking powder. Heat and butter the gem pans and bake in a hot oven.—[Mrs. L. T. Hesse.

ALMOND CAKE.

One-half cup butter, two cups sugar, two and one-half cups flour, three-fourths cup sweet milk, two and one-half teaspoons baking powder, whites of six eggs beaten to a froth, one pound of shelled almonds, blanched by steeping in boiling water, then sliced or rolled; add, while crushing them, juice of one orange. Flavor with vanilla. Bake in two inch pan.—[Mrs. H. M. Bailey.

EGGLESS CAKE.

Two cups flour, one heaping teaspoon of cream tartar sifted in. Mix well with one cup of sugar; add a scant cup of milk in which is dissolved one-half teaspoon soda; three tablespoons melted butter, flavor with lemon or vanilla. Bake in loaf or layer.—[Mrs. J. Howard.

HICKORYNUT CAKE.

One cup broken meats, one and one-half cups sugar, one-

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half cup butter, two cups flour, three-fourths cup sweet milk, whites of four eggs, two teaspoons baking powder.
—[Mrs. C. J. Cook.

BUTTERMILK CAKE.

Two and one-half cups of brown sugar, one cup butter, two small teaspoons soda dissolved in a little hot water, then put into a pint of buttermilk; four cups flour, one-half pound each of seeded raisins and English currants, one-half cup of English walnuts, one-half teaspoon each of cinnamon, cloves and allspice.—[Mrs. Pauline Rubert.

GOLD CAKE.

One cup white sugar; one-half cup butter; stir to a cream. One-half cup sweet milk, two full cups flour, yolks of six eggs, two teaspoons baking powder in the flour, vanilla; bake in moderate oven.—[Mrs. Lea Stewart.

SPONGE CAKE.

Two cups sugar, one cup butter, four eggs, four cups flour, three teaspoons baking powder, flavoring.
—[Mrs. David Phelps.

SPONGE CAKE.

Two eggs beaten in a cup, fill the cup with milk; a piece of butter the size of a walnut creamed with one cup sugar; one and one-half cups flour, one and one-half teaspoons baking powder.—[Mrs. W. W. Knapp.

SPONGE CAKE.

Twelve eggs, the weight of the eggs in sugar, half their weight in flour, one lemon, juice and rind. Beat yolks and whites very light; put the sugar into the yolks after they are smooth and stiff. Next add the juice and grated peel of lemon; then the beaten whites; lastly the flour very lightly. Line the pan with buttered paper.—[Mrs. L. B. Kenyon.

MARBLE CAKE.

White Part—Whites of four eggs, one cup sugar, one

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cup of butter, one-half cup sweet milk, two teaspoons baking powder, one teaspoon vanilla, two and one-half cups flour.

DARK PART—Yolks of four eggs, one cup brown sugar, one-half cup molasses, one-half cup butter, one-half cup sour milk, one-fourth teaspoon cloves, one teaspoon cinnamon, nutmeg and soda, one and one-half cups flour

—[Mrs. E. L. Avery.

SPICE CAKE.

Yolks of five eggs, one and one-half cups brown sugar, one cup buttermilk, one small cup of butter, one teaspoon of soda, one teaspoon cloves, one teaspoon cinnamon, one teaspoon allspice, three cups of flour. Layers put together with boiled frosting.—[Mrs. L. C. Palmer.

COFFEE CAKE.

One cup cold coffee, one cup sugar, one cup molasses, one cup shortening one cup raisins, four cups flour, one teaspoon soda, one tablespoon each of cinnamon and cloves.

—[Mrs. Deb. Smith.

COFFEE CAKE.

Two cups of brown sugar, one cup of strained coffee, one cup butter, two-thirds cup molasses, three eggs, one teaspoon of cinnamon, one of cloves, two teaspoons soda, two cups chopped raisins, five cups flour.

—Mrs. S. B. Lockwood.

MOLASSES SPONGE CAKE.

Yolks of three eggs, one-half cup sugar, three-fourths cup molasses, one cup and three tablespoons of flour, one-half teaspoon baking powder mixed in the flour; mix and beat well; then add three-fourths cup boiling water with one teaspoon soda dissolved in it. Beat all well for several minutes; bake quickly in two square tins.

FROSTING—Two cups brown sugar, two cups water; boil together until it will hair. Beat whites of two eggs and stir in, and while soft spread on cake.—[Miss Anna A. Love.

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MOLASSES LAYER CAKE.

One-half cup shortening, one whole egg and yolks of two, one cup molasses, one cup sour milk, one teaspoon soda, spices to taste, one cup brown sugar. Make quite stiff.

—| Mrs. Perry Burdick.

MOLASSES CAKE.

One cup each of butter, sugar, sour milk and molasses, five cups flour, two eggs, one tablespoon soda and one of ginger.—[Mrs. James Riley.

SOFT GINGER BREAD.

One egg, two-thirds cup molasses, fill up the cup with sugar, one teaspoon of ginger (not heaping,) one teaspoon cinnamon, four tablespoons melted butter, two cups of flour, one teaspoon soda dissolved in one cup boiling hot water.

—[Miss Clara Reed.

SOFT GINGER BREAD.

One cup molasses, one-half cup sour milk, one egg, butter size of an egg, one teaspoon ginger, one teaspoon soda, one and one-half cups flour (good measure.) Put all together and beat hard.—[Mrs. F. Lansing, Sr.

GINGER BREAD.

One cup sugar, one cup molasses, one cup butter, two cups sour milk, two teaspoons soda, one teaspoon cinnamon, one teaspoon ginger.—[Mrs. A. L. Chase.

GINGER BREAD.

One egg, one-half cup sugar, one-half cup molasses, one tablespoon ginger, butter size of an egg, two and one-half cups flour, one teaspoon soda, one cup boiling water.

—[Mrs. A. Winegar.

MOLASSES CAKE.

One cup molasses, one cup sugar, two tablespoons shortening, one cup of flour. Stir all together and add one cup of boiling water with a teaspoon of soda. Spices to taste.

—[Mrs. W. P. Govier.

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MOLASSES LAYER CAKE.

One cup brown sugar, one-half cup molasses, one-half cup sour milk, one teaspoon soda, four tablespoons melted butter, two eggs, two and one-half cups flour, one teaspoon cloves, one teaspoon cinnamon. Put between layers boiled frosting, chopped raisins or figs.—[Miss Edith Schroeder.

MOLASSES FRUIT CAKE.

One cup butter, one cup brown sugar, worked well together, two cups molasses, one cup milk with a teaspoon of soda dissolved in it, one tablespoon ginger, one tablespoon cinnamon, one teaspoon cloves, a little grated nutmeg, four eggs well beaten, five cups sifted flour. Flour a cup of raisins and one of currants. Bake in a very moderate oven one hour.—[Miss Ida Goodrich.

PORK CAKE.

One pound fat salt pork, chopped very fine; pour one-half pint boiling water upon it; one pound raisins seeded and chopped, one-fourth pound citron shaved into shreds, two cups sugar, one cup molasses, one teaspoon saleratus rubbed fine and put into the molasses. Mix all together and stir in sifted flour to make the consistency of common cake mixture; then stir in one ounce each of finely ground nutmeg and cloves, two ounces cinnamon. Bake slowly.

—[Mrs. Hattie Cummiskey.

PORK CAKE.

One pound salt pork, chopped, one pound chopped raisins, one pound currants, one pound chopped citron, one pound brown sugar, two cups molasses, eight cups flour, one cup boiling water, one tablespoon soda in the water, one teaspoon all kinds of spices, six eggs. Bake slow one hour.

—[Mrs. J. W. Sabin.

GOOD FRUIT CAKE.

Three cups brown sugar, one and a half cups butter, four eggs, one cup of molasses, two-thirds cup grape jelly, three pounds raisins, three pounds currants, one pound citron, one tablespoon cinnamon, cloves and allspice, one tablespoon soda. Do not put fruit in until just before putting in the oven; four large cups flour.—Mrs. H. C. Wright.

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CHEAP FRUIT CAKE.

Two cups brown sugar, one cup butter, three eggs, two-thirds cup sour milk, one teaspoon soda, three and one-half cups flour, two cups raisins, one teaspoon of all kinds of spices. Will keep good.—[Mrs. G. B. Raymoure.

FRUIT CAKE.

Three eggs, one cup brown sugar, one cup molasses, one teaspoon of soda in molasses, one cup sweet milk, one small teaspoon cream tartar in sweet milk, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, three cups flour, two pounds raisins, two pounds currants, one pound figs, one pound citron, flour fruit and put in last; bake three hours.
—[Miss Mattie Childers.

FRUIT CAKE.

Four eggs, one cup butter, two cups brown sugar, three tablespoons molasses, four cups flour (scant,) one cup sour milk, one teaspoon soda, one tablespoon cinnamon, one teaspoon cloves, one nutmeg, one pound raisins, one-fourth pound lemon and orange peel mixed.—[Mrs. H. Briggs.

FRUIT CAKE.

One cup brown sugar, one cup molasses, two-thirds cup butter, one-half cup sour milk with one teaspoon soda, yolks of four eggs, one pound raisins, one pound currants, one-fourth pound citron, five and one-half cups flour, vanilla and spices.—[Mrs. Wells Bennett.

CREAM PUFFS.

One cup water, one-half cup butter; boil together. While boiling stir in one cup flour; when cool add three eggs, one at a time, without beating. Stir thoroughly.

CREAM—One cup milk, one-half cup sugar, one egg. Beat together with cornstarch or flour, as preferred. Flavor with vanilla.—[Mrs. F. Lansing, Sr.

CREAM PUFFS.

One-half pint hot water, two-thirds cup butter, one and

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one-half cups flour, let boil. When it cleaves from the pan take off, let it cool, then add five well beaten eggs.

CREAM—One pint milk, one-half cup sugar, one and one-half teaspoons cornstarch, butter size of walnut.

—[Mrs. Geo. F. Green.

ORANGE SHORT-CAKE.

One quart flour, two teaspoons baking powder, butter or lard, size of egg. Bake in layers. Peel and slice three juicy oranges, whites of two eggs well beaten, four teaspoons sugar, mix together and spread between layers and over the top.—[Mrs. E. C. Sweet.

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Fillings and Frostings.

LEMON JELLY.

Grated rind and juice of one lemon, one cup sugar, one egg, two tablespoons water, set over boiling water until it thickens.—[Mrs. D. W. Newell.

Another filling of lemon (without cooking) is made of the grated rind and juice of two lemons, and the whites of two eggs beaten with one cup sugar.

FRUIT FILLING.

Four tablespoons finely chopped citron, four of finely chopped seeded raisins, half a cup blanched almonds chopped fine, also a quarter pound finely chopped figs. Beat the whites of three eggs to a stiff froth, adding half a cup sugar; then mix thoroughly into this the whole of the chopped ingredients. 'Put between the cake when it (the cake) is hot.
—[Miss Anna Greenaway.

APPLE JELLY FILLING.

Grate one large or two small apples, the rind and juice of one lemon, one cup sugar. Boil three minutes; let cool.
—[Miss Jennie Lyon.

FIG FILLING.

Chop fine a pound of figs and put into a stew-pan on the stove; pour over them a cupful water and add a half cup sugar. Cook altogether until soft and smooth. When cold, spread between layers of cake.—[Mrs. Will Pelton.

CREAM FILLING.

One cup milk, yolk of one egg, one teaspoon cornstarch or flour, two tablespoons sugar, flavor to suit taste.
—[Mrs. Fred F. Hubbell.

ORANGE JELLY FILLING.

Two oranges, grated rind and juice of one-half lemon, one tablespoon butter, one tablespoon flour, one cup sugar, one egg mixed with a little water.—[Mrs. H. D. Wilber.

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ALMOND FILLING.

Whip one cup sweet cream, stir in one-half cup powdered sugar, one pound of blanched almonds chopped fine, vanilla to taste.—[Miss Mary Beach.

CARAMEL FILLING.

Two cupfuls brown sugar, butter size of an egg, one-half cup sweet milk. Boil until it hairs and stir until cool; add one teaspoon vanilla. Cream may be used instead of milk.—[Miss Lizzie Turner.

FRENCH HONEY.

One pound sugar, four whole eggs and two yolks extra, juice of four lemons and grated rind of two, three tablespoons butter. Stir all together until thoroughly mixed and heat over slow fire. Put into jars or jelly molds. Use for tarts, layer cake, etc.—[Mrs. W. H. S. Wood.

CHOCOLATE FILLING.

One-half cup each of milk, sugar and chocolate. Boil until thick.—[Mrs. L. N. Fishbeck.

CHOCOLATE FILLING.

White of one egg, a tablespoonful water; cut the amount of chocolate needed in small pieces and soften in oven; if cocoa is used, dampen with water. Stir egg, water and chocolate together and thicken with pulverized sugar. Beat thoroughly.—[Mrs. R. D. Briggs.

CHOCOLATE FROSTING.

One cup brown sugar, one-quarter pound Baker's chocolate, one tablespoon butter, one-half cup milk, one teaspoon vanilla; cook until stiff enough to spread. Stir until cool.
—[Mrs. J. S. Field.

MILK FROSTING.

Ten tablespoons sweet milk, one and one-half cups sugar; let boil ten minutes; take off and stir until quite white; put in a little lemon; spread thickly before getting too hard; wet knife in cold water.—[Mrs. M. E. Walker.

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CREAM FROSTING.

Take white of one egg, add in equal measure of cold water; stir into this powdered sugar until of the right consistency to spread on cake; flavor with vanilla, rose or almond.—[Mrs. T. Y. Beardsley.

BOILED FROSTING.

One cup sugar, five tablespoons cold water; boil until it hairs (do not stir,) then pour over the well beaten white of one egg, stirring constantly.—[Mrs. A. Garland.

COOKED FROSTING.

To the beaten white of one egg add nine even teaspoonfuls of white sugar; stir together in a bowl, and set the bowl in the top of the boiling tea-kettle. Let cook for from five to seven minutes, stirring occasionally. Remove from fire, add flavoring, stir until nearly cool, and spread over cake.

—[Mrs. L. E. Howlett.

FROSTING.

Two scant cups granulated sugar, water enough to moisten; when it boils, add one tablespoon vinegar and boil until it hairs; whites of two eggs.—[Mrs. C. E. Beurmann.

YELLOW FROSTING.

Five teaspoonfuls powdered sugar, yolks of four eggs beaten very light. Use while the cake is warm.

—[Mrs. Alfred Garland.

GELATINE FROSTING.

Soak one teaspoonful gelatine in one tablespoon cold water half an hour; dissolve in two tablespoons hot water; add one cup powdered sugar and stir until smooth.

—[Mrs. Frank Culver.

ALMOND FROSTING.

Whites three eggs beaten up with three cups powdered sugar. Blanch a pound of sweet almonds, pound with a little sugar until a fine paste, then add the eggs, sugar and vanilla extract. Pound a few minutes to thoroughly mix. Cover the cake with a thick coating of this; set in a cool oven to dry. Afterwards cover with a plain icing.

—[Miss Mary Pelton.

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COOKIES.

"Now Good Digestion waits on Appetite."—[Macbeth.

SUGAR COOKIES.

Two cups sour cream, one and one-half cups brown sugar, one and one-half cups white sugar, one cup butter, one teaspoon soda, two eggs.—[Mrs. H. Briggs.

SUGAR COOKIES.

Three eggs, two cups sugar, one cup each of sour cream and butter, one teaspoon soda, nutmeg.—[Mrs. C. Visel.

SUGAR COOKIES.

One and one-half cups sugar, two eggs, one cup butter, one-half cup sour milk, one-half teaspoon soda, pinch of salt, flavor to taste.—[Miss Nina Chaffee.

SUGAR COOKIES.

Two cups sugar, one of butter, one-half of milk, two eggs, two teaspoonfuls cream tartar, one of soda, a tablespoon caraway seed. Mix soft.—[Mrs. W. B. Brooks.

COOKIES.

One cup butter, one and one-half cups sugar, four tablespoons cold water, four eggs, two teaspoonfuls baking powder, flavor and mix soft. Bake in hot oven.

|—Mrs. Ella Hughes.

COOKIES.

Two eggs, two cups sugar, one cup each of butter and sour cream, one teaspoon soda, flavor to taste; with or without one-half cup cocoanut.—[Mrs. W. C. Wolverton.

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COOKIES.

One and one-half cups sugar, one cup each butter or lard and sour cream; one teaspoon soda, two eggs, flavor to taste. Mix real soft.—[Mrs. O. M. Kent.

COOKIES.

One cup sugar, one of shortening (half butter and half lard,) one of sour milk, two eggs, two teaspoons baking powder, one-half teaspoon soda.—[Mrs. Lewis Brown.

SUGAR COOKIES.

Two eggs, one cup butter, one-half teaspoon soda dissolved in one tablespoon water, one cup granulated sugar; roll thin and bake lightly.—[Mrs. M. A. Dowling.

MRS. B's COOKIES.

First take two cups flour, one cup sugar, half cup butter and lard mixed, yolks of four eggs; mix all well together and roll.—[Mrs. L. T. Hesse.

GOOD COOKIES.

Two cups sugar, one of butter, one of sour cream, two eggs, one teaspoon soda; flavor with vanilla. Bake in quick oven.—[Mrs. H. C. Wright.

SUGAR COOKIES.

Two cups sugar, one-half cup butter, one-half cup milk, two teaspoons vanilla, three of baking powder sifted in the flour. Bake a delicate brown.—[Mrs. Wm. Snedicor.

SUGAR COOKIES.

Two eggs, three cups sugar, two of shortening, one of sweet milk, one-half teaspoon soda; mix soft and roll thin. Bake in hot oven.—[Mrs. Deb. Smith.

SUGAR COOKIES.

Two eggs, one cup each of sugar and shortening, one-half cup water, one teaspoon soda; nutmeg or any flavoring; mix soft; bake in hot oven.—[Mrs. A. A. Cook.

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COCOANUT COOKIES.

Two cups sugar, one of butter, one-half of milk, five of flour, one and one-half of cocoanut, three teaspoons baking powder, two eggs.—[Mrs. Wm. Snedicor.

COCOANUT COOKIES.

One cup grated cocoanut, one and one-half cups sugar, three-fourths cup butter, one-half cup milk, two eggs, one large teaspoonful baking powder, one-half teaspoon vanilla, and flour enough to roll out; mix quite soft.
—[Mrs. Wm. Blumenthal.

DROP COOKIES.

Two cups sugar, one of butter, three eggs, four tablespoons sweet milk, one teaspoon baking powder, one-half of soda, one cup currants or raisins, one teaspoonful spices, one-half teaspoon salt, four cups flour.—[Mrs. H. E. Johnson.

JUMBLES.

One and one-half cups each of white sugar and melted butter, two eggs, one-half cup sweet milk, one teaspoon cream tartar, one half teaspoon soda, two tablespoons caraway seed; roll thin; spread with white sugar; roll it in; cut and bake in a quick oven.—[Mrs. E. Barnard.

OATMEAL COOKIES.

One cup sugar, one-half cup butter and lard mixed, one-half cup sour milk with one-half teaspoon soda, two eggs, three cups oatmeal and enough white flour to roll.
—[Mrs. L. T. Hesse.

RICH COOKIES.

One cup butter, two of sugar, two eggs, one teaspoon soda dissolved in a cup of milk or water, a grated nutmeg or two tablespoons caraway seed, flour enough to roll out easily; bake in hot oven.—[Mrs. J. M. Paddack.

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HERMITS.

Three eggs (not beaten,) one and one-half cups brown sugar, one of lard, one of seeded raisins, one teaspoon soda dissolved in a tablespoon of water, one teaspoon each of cinnamon and cloves, a pinch of salt.—[Mrs. J. M. Teasdale.

GINGER COOKIES.

Two eggs, one cup each of sugar, molasses and shortening (butter and lard,) one tablespoon each of vinegar, ginger and soda.—| Mrs. Will Farnsworth.

GINGER COOKIES.

One egg, one cup each of molasses, sugar, lard and cold coffee, two teaspoons soda dissolved in coffee, one teaspoon each of salt, cinnamon and ginger, one-half teaspoon each of cloves and nutmeg. Mix rather soft.—[Mrs. J. E. Gilmore.

MOLASSES COOKIES.

Three cups New Orleans molasses, one cup lard, one-half cup butter, four teaspoons soda dissolved in ten tablespoons boiling water, one tablespoon ginger, one teaspoon cinnamon.—[Mrs. W. B. Brooks.

MOLASSES COOKIES.

Two cups New Orleans molasses, one cup brown sugar, one tablespoon ginger; boil all together, then add two tablespoons soda, one cup shortening, and three eggs well beaten.
—[Mrs. Frank Kelly.

GINGER SNAPS.

One cup each of sugar, molasses and butter, one tablespoon ginger, one teaspoon soda dissolved in a little water, and as much flour as a good-sized marble; roll in the hands, flatten slightly, then place in the tin, leaving room for them to spread. Bake in a moderate oven; watch closely, as they burn easily. Leave in the tin until cool enough to snap.
—[Mrs. D. N. Wieand.

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MOLASSES COOKIES.

Two cups each of molasses, lard and sugar; set on the stove and let it come to a boil; when cool add two teaspoons ginger, three eggs and two tablespoons of soda dissolved in a little hot water; add flour enough to roll out nicely.

—[Mrs. Chas. Culver.

GINGER COOKIES.

One cup each of molasses and sugar, two-thirds cup of shortening, one egg, one tablespoon of alum, two-thirds cup boiling water, three teaspoons soda, one teaspoon each of ginger and salt. Two tablespoons of vinegar can be used in place of the alum.—[Mrs. Geo. Barnes.

GINGER SNAPS.

One cup each of granulated sugar and molasses, one egg, lard size of an egg, one dessertspoon of vinegar, one dessertspoon level full of soda, one teaspoon ginger, a pinch of salt; mix quite stiff.—[Mrs. C. A. Miller.

EGGLESS GINGER COOKIES.

One cup each of brown sugar and shortening, one-half cup molasses, one tablespoon ginger, two teaspoons soda in two-thirds cup boiling water.—[Mrs. Clyde Garland.

MOLASSES COOKIES.

One cup each of sugar, molasses and shortening, one egg, two tablespoons vinegar, two teaspoons soda dissolved in one-half cup coffee; cinnamon, cloves and salt.

—[Mrs. C. S. Brigham.

MOLASSES COOKIES.

One cup each of molasses and sugar, two eggs, two level teaspoons soda, one-half teaspoon salt, cinnamon. Stir soda in molasses, add sugar, salt, then the well beaten eggs. Flour to mix soft.—[Mrs. C. H. Morgan.

MOLASSES COOKIES.

One small cup brown sugar and one and one-half of

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molasses, one large cup shortening, two eggs, two level teaspoons soda dissolved in one-half cup hot water; cinnamon, ginger, cloves and salt. Mix soft.—[Mrs. T. J. McKeever.

FRUIT SNAPS.

One and one-half cups brown sugar, one cup butter, one-half cup each of molasses, currants and raisins, one teaspoon soda, three eggs, cinnamon and cloves.

—[Mrs. Wm. Osborn.

FRUIT COOKIES.

One cup each of coffee, brown sugar and butter, two-thirds cup molasses, two eggs, three cups flour, one teaspoon each of cloves, cinnamon and soda, one nutmeg, any amount of fruit. To be baked in sheets and cut in squares, then frosted.—[Mrs. Chas. Johnson.

FRUIT COOKIES.

Two cups brown sugar, one of shortening (half butter and lard,) three eggs, one cup seeded and chopped raisins, four cups flour, one-half teaspoon soda dissolved in three large tablespoons sweet milk, nutmeg and cinnamon. Drop in square tins and bake in moderate oven.—| Mrs. F. Hickey.

SPICE BALLS.

Two eggs, one cup sugar, two tablespoons melted butter, two teaspoonfuls mixed spices, one teaspoon cream tartar, one-half teaspoon soda; mix stiff and drop in balls.

—[Mrs. S. A. McPhail.

BROWNIES.

One-half cup each of molasses, brown sugar, sour milk and butter, two eggs, one teaspoon soda, one cup seeded raisins, one-half teaspoon each cinnamon, cloves and nutmeg. Bake in gem tins.—[Mrs. C. L. Granger.

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DOUGHNUTS.

To cook properly, the fat should be of the right heat. When hot enough it will cease to bubble. If the lard is not fresh and sweet, slice a raw potato and fry before putting in the cakes. A slice of potato put in while frying the cakes will prevent them from becoming too brown.

DOUGHNUTS.

One cup sugar, one tablespoonful butter, two eggs, one cup sweet milk; salt; three teaspoons baking powder; flour to make as soft dough as can be rolled. Fry in hot lard.

—[Mrs. S. Andrews.

DOUGHNUTS.

One cup sugar, one cup sour milk, one teaspoon soda, one egg, butter size of hickorynut, flour to make stiff dough to roll nicely.—[Mrs. P. H. Sexton.

DOUGHNUTS.

Two eggs well beaten, ten tablespoonfuls sugar, three of butter; stir butter and sugar to a cream, then add one cup of milk and two teaspoonfuls of baking powder sifted in the flour. Fry in hot lard.—[Mrs. J. Cook.

DOUGHNUTS.

Two eggs, one cup sugar, one cup sour milk, one-half teaspoon soda, butter size of walnut, two teaspoons baking powder in flour.—[Mrs. W. Musson.

FRIED CAKES.

One cup sugar, one cup buttermilk, two eggs, three tablespoons melted butter, one teaspoon soda, a little ginger; beat the sugar and eggs together; mix soft.

—[Mrs. G. B. Raymoure.

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FRIED CAKES.

One cup sour milk, two cups sugar, three eggs, four tablespoons shortening, one teaspoon soda, a little cinnamon.
—[Mrs. H. J. Ackley.

FRIED CAKES.

Three eggs, one cup sugar, four tablespoons melted shortening, one cup sour milk with one teaspoon soda, salt; flour to mix, not too hard; fry in lard.—[Mrs. Chas. Barber.

FRIED CAKES.

One and one-half cups sugar, three eggs, one nutmeg. two cups buttermilk, five tablespoons shortening, one teaspoon soda.—[Mrs. W. R. Knapp.

DOUGHNUTS.

One cup sugar, three eggs, four tablespoons melted lard, salt, one cup sour milk with one teaspoonful soda, two teaspoons baking powder in flour, nutmeg.
—[Mrs. J. T. Emmett.

CRULLERS.

One egg, one tablespoon sugar, one of shortening, one of water, very little soda; mix very hard and roll thin; cut in folded strips and fry in lard.—[Mrs. Chas. Barber.

FRIED CAKES.

One cup sugar, one cup sour milk, one-half cup sour cream, two eggs, two-thirds teaspoon soda; salt; nutmeg or cinnamon to taste.—[Mrs. Thomas Clark.

DOUGHNUTS.

Ten tablespoons sugar, five of melted butter, two eggs, one cup sweet milk, two teaspoons baking powder; nutmeg.
—[Mrs. E. K. Johnson.

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Creams, Custards and Fancy Desserts.

"The shortest road to a man's heart is through his stomach."

ITALIAN CREAM.

One-half box of gelatine dissolved in enough water to cover it; one quart of cream beaten stiff; sweeten and flavor to taste; add gelatine, and set away to harden.

—[Mrs. M. T. Browning.

PRINCESS CREAM.

One-half package gelatine soaked in one cup water half an hour; add two cups sugar and three cups boiling water; let dissolve perfectly, and set on ice to cool. When cool, put in a fruit dish in alternate layers with sliced oranges or any kind of fresh berries or fruit. Put whipped cream over top. This serves eight persons.—[Mrs. W. H. S. Wood.

TAPIOCA CREAM.

Four tablespoons tapioca, one quart sweet milk, yolks four eggs, one cup sugar. Soak tapioca over night or until soft; heat the milk, stir in the tapioca, eggs and sugar; when near boiling beat the whites to a stiff froth, spread over top and set in the oven to brown.—[Miss Anna Newell.

DUCHESS CREAM.

One pint tapioca covered with water over night; drain off in the morning, and cover with hot water; let simmer until it becomes clear, stirring all the time; add juice of two lemons, small pineapple (chopped fine,) two cups sugar, and the beaten whites of two eggs; let get cold and serve with cream.—[Mrs. G. W. Axtell.

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RUSSIAN CREAM.

Two-thirds box Knox gelatine, four eggs, one cup sugar, one quart milk; heat milk and stir in gelatine; add yolks of eggs beaten with the sugar, then beat until cold; add the well beaten whites, and pour into molds. Serve with whipped cream and pineapple sauce.

—[Mrs. S. M. Armstrong.

SPANISH CREAM.

Soak one-half box gelatine in one cup milk; put another cup of milk on the stove, and when hot stir in five tablespoons sugar, the soaked gelatine and the beaten yolks of two eggs; as soon as it becomes thick, take off and stir in the whites of the eggs beaten to a stiff froth, and a teaspoon vanilla; put into a mold. Serve with cream and sugar.

—[Miss Nettie Baldwin.

PINEAPPLE CREAM.

Chop one can pineapple, add cup sugar; cook until clear. Put in a dish one ounce gelatine that has been dissolved in one-half cup warm water; add one quart milk, let come to a boil; sweeten to taste; flavor with lemon; strain slowly over the pineapple. Serve very cold.

—| Miss Lela VanDeusen.

PEACH SPONGE.

One pint peaches, one-half package gelatine, whites five eggs, one scant cup sugar, one and one-half cups water; soak the gelatine in one-half cup of the water; boil the remaining cup of water and sugar fifteen minutes. Mash the peaches fine and rub through a colander, and put in the syrup; cook five minutes, stirring all the time. Place the saucepan in another of boiling water, and add the gelatine; stir for five minutes, to dissolve the gelatine, then place the saucepan in a dish of ice water, and beat the syrup until it begins to harden. When it will just pour, turn it into the mold and set away to harden. Serve with whipped cream and sugar.

—[Mrs. J. M. Teasdale.

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MOONSHINE.

This dessert combines a pretty appearance with palatable flavor, and is a convenient substitute for ice cream: Beat the whites of six eggs in a broad plate to a very stiff froth, then add gradually six tablespoons powdered sugar, (to make it thicker use more sugar up to a pint,) beating for not less than thirty minutes, and then beat in about one heaping tablespoon of preserved peaches cut in tiny bits, (or fresh oranges,) and set on ice until thoroughly chilled. In serving, pour in each saucer some rich cream, slightly whipped and flavored with vanilla, and on the cream place a liberal portion of the moonshine. This quantity is enough for seven or eight persons.—[Mrs. Hugh McPherson.

CHARLOTTE RUSSE.

One pint whipped cream, one-half ounce gelatine dissolved in one cup hot milk, two whites of eggs well beaten, one small cup pulverized sugar; flavor with one-half teaspoon each of bitter almond and vanilla. Mix the cream, eggs and sugar and let get quite cold before adding the gelatine and milk. Line the mold with slices of sponge cake or lady fingers and fill with the mixture. Set upon the ice to cool.

—[Mrs. P. D. Skilbeck.

FLOATING ISLAND.

Heat a pint of milk to boiling and stir in the yolks of three eggs thoroughly beaten with four scant tablespoons of sugar. As soon as the custard reaches the consistency of thick cream and before it curdles remove from the fire; flavor with a teaspoon vanilla, oil of bitter almonds or extract of lemon and a pinch of salt. Beat the whites of the eggs to a stiff froth, sweeten and flavor lightly. Have in readiness a pint or less of boiling milk, in which place the whites to harden; arrange them in a deep dish and pour the custard around them to produce the effect of islands floating on the custard.

—[Mrs. G. E. Mercer.

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LEMON CUSTARD.

Squeeze one large lemon, grate the rind, add two and one-half cups water; rub two tablespoons cornstarch smooth in part of the water; beat three eggs; mix all together and cook; sweeten to taste; put in cups to cool. If preferred, the whites may be beaten separately and added last.

—[Miss Abbie Lyon.

FRUIT CUSTARD.

To one quart of milk that has been brought to the boiling point, add slowly four eggs thoroughly beaten with three tablespoonfuls sugar, and a pinch of salt. Stir the custard until it thickens, taking care it does not boil, then remove from the fire and pour it over thinly sliced bananas, upon which a tablespoon of sugar and one of water have been sprinkled. Let cool before serving.—[Mrs. Clyde Garland.

SNOWBALL CUSTARD.

Soak half a package gelatine in a cupful cold water one hour, to which add a pint of boiling water; stir until the gelatine is thoroughly dissolved. Beat the whites of four eggs to a stiff froth, put two cupfuls of sugar in the gelatine water first, then the beaten whites of the eggs and one teaspoon vanilla extract, or the grated rind and juice of one lemon; whip it some time, until it is quite stiff and cold. Wet some cups in cold water and fill them; set in a cool place. Make a boiled custard of the yolks of three of the eggs, with half a cup sugar and a pint of milk; flavor with vanilla. After the meringue in the cups has stood four or five hours, turn them in a glass dish and pour this custard around them.—[Miss Laura Melendy.

ORANGE FLOAT.

Take one quart water, the juice and pulp of two lemons, one cupful sugar; when boiling hot add four tablespoons cornstarch; let it boil fifteen minutes, stirring constantly; when cold, pour it over four or five oranges that have been sliced into a glass dish, and over the top spread the beaten whites of three eggs; sweeten, and flavored with vanilla.

—[Miss Effie Cole.

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PUDDING.

Half box of Cox's gelatine dissolved in half cup cold water; when dissolved, add one pint boiling water, one cup sugar, pinch of salt, juice of one lemon. Have some peaches or other fruit cut and sugared; then put in and place on ice; to be eaten with cream and sugar.—[Mrs. J. V. Gilbert.

FRUIT JELLY.

One box Cox's gelatine dissolved in one quart boiling water; four cups sugar; let it boil up; strain through a thin cloth into molds; one pineapple, two oranges, four lemons, four bananas, or any other fruit you wish; have fruit cut in small pieces in molds and turn liquid over it.

—[Mrs. D. W. Newell.

TART JELLY.

One egg, one cup sugar, butter the size of an egg; flavor with lemon extract.—[Miss Crittenden.

ORANGE JELLY.

Six oranges, two lemons, two-ounce package gelatine. Put gelatine to soak in pint water. Squeeze the oranges and lemons and grated rind of one lemon. Put two cups sugar with the gelatine, stir in juice. Pour over all three pints boiling water stirring constantly. When gelatine is dissolved, strain through a napkin into bowls wet with cold water. Set aside to harden for three or four hours before using.

—[Mrs. Kent.

PHOSPHATE GELATINE.

Three or four lemons, one and one-half pints sugar, one quart boiling water, one box gelatine; put gelatine to soak with just enongh cold water to cover it; put all together after gelatine is soaked, and heat it on the stove, then strain through a cloth and put in dish to cool.

—[Mrs. W. S. Lyon.

STRAWBERRY SAUCE.

Two cups sugar, one spoon butter, one quart strawberries; mix butter and sugar together; mash the berries with a spoon; stir well together; eat with rice boiled in milk. This makes a delicious dessert.—[Mrs. Alfred Garland.

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PHILADELPHIA ICE CREAM.

One quart of cream, one cup granulated sugar, one tablespoon vanilla; put one-half cream in double boiler, stir in sugar; let it reach boiling point; take from fire; when cold add rest of the cream and vanilla.

—[Mrs. W. P. VanWinkle.

ICE CREAM.

One quart milk, four eggs, one pint sugar; beat eggs and stir in the milk; let come to a boil, then put in sugar, and cool; then add one tablespoon vanilla, one quart cream; beat cream three minutes before adding it to custard.

—[Mrs. Orra Wright.

VANILLA ICE CREAM.

One generous pint sweet milk, one cup sugar, one-half cup flour (scant,) two eggs, one quart cream, one tablespoon vanilla; let milk come to a boil; beat sugar, flour and eggs together; stir in boiling milk; cook twenty minutes, stirring often; cool; then add another cup sugar, the cream, and flavor; freeze. This makes two quarts. It is verv nice. Don't fail to try.—(F. F. Hubbell.

CHOCOLATE ICE CREAM.

Two gallons fresh milk, four pounds sugar, six eggs well beaten, one cup grated chocolate; dissolve chocolate in warm milk; then mix together and freeze. Eggs may be dispensed with if cream is used. Flavor with vanilla.

—[Miss Anna Greenaway.

LEMON ICE CREAM.

Two gallons milk, four pounds sugar, six eggs well beaten, two tablespoons lemon; freeze.

—[Mrs. Spencer Curdy.

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LEMON ICE.

Juice of six lemons, one pint sugar, one tablespoon gelatine dissolved in one-half cup cold water; let stand twenty minutes; then pour one cup boiling water on it; add three or four cups cold water; strain and freeze. If you wish the flavor of the lemon, peel the yellow off three lemons, very thin, and pour boiling water on it for a few minutes; add to the above. Strain this all into the freezer; when it begins to freeze add whites of two eggs well beaten.

—[Mrs. J. M. Teasdale.

PINEAPPLE ICE.

Peel and pound a pineapple, put through a sieve, add juice of one or two lemons with one-half cup water; sugar to taste; strain into a freezer.—[Mrs. Henry Monroe.

RASPBERRY ICE.

Three quarts berry juice, one quart water, two pounds white sugar; put into a freezer; soon as it begins to congeal, stir in whites of six eggs beaten to a stiff froth.

—[Mrs. N. Yelland.

ORANGE WATER ICE.

Add one tablespoon gelatine to a gill of water; let it stand twenty minutes, and add half a pint of boiling water; stir until dissolved, and add four ounces of powdered sugar, the strained juice of six oranges, and cold water enough to make a full quart in all; stir until the sugar is dissolved; pour into the freezer and freeze.—[Miss Minnie Brockway.

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Preserves, Jellies and Canned Fruits.

"*Will't Please your Honor Taste of These Conserves.*"—[*Shakespeare.*

NEW ENGLAND PRESERVED PEARS.

Eight pounds Bartlett pears cut in small pieces, eight pounds sugar, three lemons boiled until very soft then cut in thin slices, one quarter pound green ginger root parboiled and sliced thin. Dissolve sugar in the water in which the lemons were boiled, (using as little as possible in boiling them;) boil it ten minutes, then add the pears; boil until clear. Put in small Jelly cups.—[Mrs. F. J. Lee.

PEAR MARMALADE.

Ten pounds ripe fruit chopped fine, ~~ten~~ pounds granulated sugar, ~~one fourth pound~~ ginger root, three small lemons and the rind of ~~one~~ of them. Cook two hours or until thick.—[Mrs. H. C. Briggs.

CITRON PRESERVES.

Pare, slice and cut in fancy shapes one ounce ginger root to eight or ten pounds of fruit; boil in sufficient water to extract the flavor; throw root away; put sugar in this water and make a rich syrup allowing one and a quarter pounds sugar for each pound citron; skim very thoroughly; put in the citron; boil until clear. Skim out. If the juice is not thick enough cook longer; pour over and then slice in some lemons, one lemon to every two pounds citron.—[Mrs. A. J. Prindle.

DAMSON PLUM PRESERVES.

Weigh fruit and sugar pound for pound, and put in layers in a stone crock; set in the oven moderately heated, and cook for three hours. The result is very rich flavor, and very little broken.—[Mrs. I. W. Bush.

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RASPBERRY JELLY.

Put the berries in a large jar; cover jar and place in pan boiling water; when the juice is well drawn (which will be in about three-fourths of an hour) strain the fruit; measure the juice; to every pint allow one pound sugar; place on fire and boil gently until it thickens.

—[Mrs. Wm. Richards.

WILD PLUM JELLY.

Cover the fruit with water, and boil until the pulp is well broken, then strain through a cloth or jelly bag, without squeezing; proceed with the juice as with other jellies. It is not necessary to use pound for pound of sugar; less will answer every purpose.—[Mrs. C. Wolf.

GRAPE JELLY.

Put the grapes into a preserving kettle and heat, bruising them meantime with a potato masher until the juice runs freely, then strain through a sieve or thin cloth, and measure one pint juice for one pound sugar. Boil the juice fifteen or twenty minutes before putting in the sugar; after adding the sugar, let it boil from three to five minutes. All fruit will form more readily into a jelly if not quite ripe.

—[Mrs. Frank Stelzer.

CANNED PEARS AND PINEAPPLE.

One-third pineapple to two-thirds pears. Can pineapple in its season; then open and mix with pears; make pears a little sweeter than if canned alone.—[Mrs. C. Curtis.

CANNED ORANGES AND WHITE CURRANTS.

Cut oranges into small pieces after peeling, taking out as much of the white fibre as possible, and can half and half; one cup and a half of sugar to a quart can of the fruit.

—[Mrs. C. Curtis.

CANNED ELDERBERRIES.

To seven pounds elderberries, three pounds of sugar,

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one pint vinegar; spices of all kinds; cook down thick and put in jars.—[Mrs. E. Corson.

CRANBERRIES.

Put three pints washed cranberries in a granite stewpan. On top of them put three cups granulated sugar and one pint of water; after they begin to boil, cook ten minutes, closely covered. Do not stir them. Remove the scum. They will jelly when cool, and the skins will be soft and tender.—[Mrs. L. P. Melendy.

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Spiced Fruits, Catsups Etc.

"Two Lovely Berries Moulded on one Stem."—[Shakespeare.

SPICED CURRANTS.

Four quarts ripe currants, three pounds brown sugar, one pint cider vinegar, one teaspoon each of allspice, cloves and cinnamon and a little nutmeg. Boil one hour, stirring occasionally.—[Mrs. J. C. Parsons.

CURRANTS.

Five pounds currants, five pounds sugar; cook twenty minutes; then add two pounds seeded raisins and two large lemons pared and cut into small pieces and cook ten minutes longer. To be eaten with cold meats.

—[Mrs. Eugene Stowe.

SPICED GRAPES.

Five pounds seeded grapes, two and one-half pounds sugar, one pint vinegar, one teaspoon each of cloves and cinnamon, one-half teaspoon salt. Boil until thick.

—[Mrs. E. D. Wines.

SPICED CHERRIES.

Five pounds pitted cherries, three pounds brown sugar, one pint strong vinegar, one teaspoonful each of cinnamon, cloves, allspice and mace; boil vinegar, sugar and spices together, then add fruit and boil thoroughly. Serve with cold meats.—[Mrs. Mary A. Lown.

CHILLI SAUCE.

Twelve large ripe tomatoes, two onions, one ripe pepper, one-half cup vinegar, one-half tablespoon salt. Boil until thick.—[Mrs. A. Winegar.

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CHILLI SAUCE.

Eighteen ripe tomatoes, one large onion, three green peppers, one teacup white sugar, two and one-half cups of vinegar, one teaspoon salt, one tablespoon all kinds of spices. Cook the tomatoes until tender. Chop onions and peppers. When the tomatoes are tender add the rest and cook a few minutes.—[Mrs. J. W. Sabin.

TOMATO CATSUP.

To five quarts cooked tomatoes add one pint vinegar, three tablespoons salt, three tablespoons mustard, two of cinnamon, one of cloves and one of black pepper.

—[Miss Mollie A. Burt.

SPICED TOMATOES.

Two pounds ripe tomatoes, one pound brown sugar, one-half pint cider vinegar, spices. Boil thick; put in glass jars.

—| Mrs. E. Corson.

CHOW CHOW.

One-half bushel green tomatoes, one dozen onions; chop all fine; sprinkle with one pint salt and let stand over night, then drain off brine; cover with vinegar; boil slowly one hour, then drain and pack in a jar. Turn over this, while boiling, two pounds brown sugar, two tablespoons cinnamon, one tablespoon allspice, one of cloves, one of pepper, one pint of horse-radish grated and vinegar enough to mix. This will keep one year or longer.—[Mrs. Albert Wright.

PICCALILLI.

Two gallons cabbage, one gallon green tomatoes, six large onions. Chop all fine and drain; one and one-half pounds brown sugar, three quarts vinegar, one-quarter pound mustard seed, one ounce each of celery seed, cloves, allspice, pepper and turmeric, one gill salt. Boil twenty minutes.

—[Mrs. George Hornung.

GREEN TOMATO SAUCE.

Two gallons green tomatoes and twelve onions sliced fine, one and one-half quarts vinegar, one quart sugar, two

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tablespoons salt, two of ground mustard, two of black pepper, one of allspice and cloves. Mix all together and stew till tender. Stir often to keep from scorching; put in glass jars. Good to eat on cold meats.—[Mrs. W. H. S. Wood.

CAPER SAUCE.

Put two ounces butter in a saucepan to melt; when melted, stir in two tablespoons flour. Now add gradually one-half pint boiling water; put this over the fire and stir occasionally until it reaches the boiling point, then add teaspoon salt, a dash of white pepper, half teaspoon onion juice, two teaspoons capers, one tablespoon vinegar. This will be sufficient for ten persons.—[Mrs. C. L. Granger.

APPLE GINGER.

Eight pounds of tart apples, (chop as for mince meat,) eight pounds sugar, juice and grated rind of four lemons, two ounces of ginger root steamed and shredded. Cook slowly all day, then can. Eaten with meats.—[Mrs. S. B. Monroe.

SLICED GREEN TOMATOES.

Slice one peck green tomatoes and six onions, put over them one cup salt; let stand twenty-four hours; drain and boil in two quarts water and one pint of vinegar twenty minutes; then drain again and add two quarts vinegar, two pounds sugar one-quarter pound white mustard seed, one tablespoon each of allspice, cloves, cinnamon and ginger, four green peppers chopped; put in cans.—[Mrs. Robinson.

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CONFECTIONERY.

"Things Sweet to Taste Prove Indigestion Sour."—[*Shakespeare.*

FRENCH CREAM CANDY.

To one pound confectioner's XXXX sugar add two tablespoons white of egg, not beaten, and two tablespoons cold water. Mix as you would bread, then add flavor to suit the taste and make the candy in any desired shape. Use English walnuts and almond meats as you like. To make chocolate drops, melt the Baker's chocolate and drop the creams in while hot; lay them on a paper and cool.

—[Mrs. J. M. Teasdale.

CHOCOLATE FUDGES.

Take two cups sugar and one cup milk; let melt, then add a piece of butter the size of a walnut and let that melt, then add a quarter of a bar of grated Baker's chocolate and let boil for eight minutes. When done, beat it for five minutes, then pour into a tin and mark into small squares.

—[Miss Elizabeth Browning.

CHOCOLATE CREAMS.

Two cups granulated sugar, one-half cup sweet cream; boil just five minutes, then remove from fire and add one teaspoon vanilla. Stir constantly until cool enough to work with hands, roll into desired shapes and put on buttered paper. Put one-quarter cake of Baker's chocolate into dish and set in hot water until melted, then roll candy in the chocolate. Set away to harden.—[Mrs. Albert Wright.

CHOCOLATE CARAMELS.

Cream one teacupful sugar and half that of butter; add one section of chocolate and a teacupful each of milk and molasses. Beat well and boil until it sets and cracks when dropped in water. Pour in buttered tins to the thickness of half an inch. When nearly cold mark into squares with buttered knife.—[Mrs. Geo. Wessinger.

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BUTTER SCOTCH.

Two cups brown sugar, one-half cup vinegar and water, piece of butter size of a walnut. Boil until it will break when dropped into cold water.—[Mrs. E. Fowler.

SUGAR CANDY.

Three tumblers brown sugar, one and one-half tumblers water, one tablespoon vinegar, small teaspoon butter. Boil until it ropes and work.—[Mrs. Homer Peavy.

BUTTER SCOTCH.

Three pounds "Coffee A" sugar, one-fourth pound butter, half teaspoon cream tartar, one tablespoon vinegar; add as much cold water as will dissolve the sugar, boil without stirring until it will break when dropped in cold water. Pour in buttered pans one-fourth of an inch thick and when cooling, cut in squares.—[Miss Florence Lockwood.

MOLASSES CANDY.

Two cups molasses, one cup sugar, one tablespoon vinegar, small piece butter. Boil twenty minutes before removing from stove. Add one-third teaspoon soda; stir until settled; pour in buttered dish; when cool, work.

—[Mrs. Homer Peavy.

PEANUT CANDY.

Put one cup granulated sugar in iron skillet, let melt slowly, stirring lightly toward center, being careful not to let it brown. When all melted, stir in one-half cup of peanuts split in two and turn out at once on buttered plate.

—[Mrs. W. P. VanWinkle.

MAPLE CARAMELS.

Three teacupfuls brown sugar, three-fourths of a teacup sweet milk, butter size of an egg, flavor with vanilla. Boil until candy sugars in water, then remove from the fire and stir until quite thick. Pour in buttered tin and crease as caramels.—[Mrs. Fred. F. Hubbell.

MAPLE TAFFY.

Two cups maple syrup, one cup sugar, one-half cup water, butter size of an egg; boil until it hairs from spoon, pour in buttered tin and when cool enough, pull.

—[Mrs. W. A. Brown.

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POPCORN BALLS.

Take a cup of sugar, put in basin with just water to dissolve it and add a teaspoon of butter. Boil until it commences to brown in the center, then pour over the freshly popped corn; stir; press into balls as hot as can be handled. Rub the hands lightly with butter.—[Miss Myrtie Culver.

FRUIT CANDY.

Add chopped raisins and figs to a syrup made by stewing two pounds sugar with the juice of two lemons, or with a cup of vinegar flavored with essence of lemon. Dried cherries and any firm preserves may be used instead of raisins or figs.
—[Miss Mary Lyon.

COCOANUT TAFFY.

One large cocoanut (pare off the brown skin and slice the meat thin,) two pounds sugar dissolved in a cup of water. When the syrup is hot, pour in the cocoanut and boil until the syrup will snap in cold water, then turn in tin to cool. Don't put in scrapings, as it grains.—[Miss Etroile Kent.

KISSES.

Beat whites of three eggs to a stiff froth; mix with it five tablespoons of finest white sugar; flavor with lemon. Have ready a pan buttered in which lay white paper and drop them on it with a teaspoon; sift sugar over them; bake in a slow oven one-half hour.

HICKORYNUT CANDY.

One cup hickorynut meats, two cups sugar, half cup of water. Boil sugar and water, without stirring, until thick enough to spin a thread; flavor with lemon or vanilla. Set off into cold water; stir quickly until white, then stir in nuts and turn into flat tin; when cold cut into small squares.
—[Miss Louise Rufus.

OLD-TIME CANDY.

Two teacupfuls brown sugar, one teacupful molasses, butter size of hickorynut; boil until it hardens in cold water; withdraw from fire to hearth and rapidly stir in one-half teaspoonful soda. Cool on buttered tins; pull.

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Sherbets and Frozen Fruits.

"Thou art Sweet, Thou art Strange!"

LEMON SHERBET.

Four lemons, one pint sugar, one quart water. Shave off the peel from two lemons in thin, wafer-like parings, being careful to take none of the lighter colored rind below the oil cells. Put the parings into a bowl, add a part of the water boiling hot, let stand ten minutes closely covered. Squeeze the juice from the four lemons; add the sugar and rest of the water; put all together, strain and freeze. When partly frozen, add the white of one egg, beaten stiff, with two tablespoons pulverized sugar; finish freezing and it is ready for use—[Mrs. W. M. Beach.

LEMON SHERBET.

Grated rind of three lemons scalded in a quart of milk with one cup sugar. Strain while hot; when chilled, add the juice of the lemons and one cup more of sugar. When half frozen, stir in whites of three eggs.—[Mrs. Eugene Stowe.

PINEAPPLE SHERBET.

Grate two pineapples and mix with two quarts of water and a pint of sugar. Add the juice of two lemons and the beaten whites of four eggs. Place in a freezer and freeze.

—[Mrs. Wm. Blumenthal.

STRAWBERRY SHERBET.

Take a quart of strawberries, three pints water, the juice of a lemon, a tablespoon of orange extract, and three-fourths of a pound of sugar. Mash the berries to a smooth paste, add the rest of the ingredients, excepting the sugar, and allow all to stand three hours; then strain the juice over the sugar; stir well and freeze.—[Miss Rosa P. Smith.

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FROZEN BANANAS.

Peel and mash a dozen bananas, squeeze into the pulp the juice of two nice oranges, add a quart of clarified sugar and freeze. When the mass is nearly frozen, add the well beaten whites of two eggs mixed with two ounces of pulverized sugar; stir all well together, finish freezing and set it aside to harden.—[Mrs. A. Garland.

FROZEN PEACHES.

Twelve large peaches, two cupfuls sugar, one pint water and the whites of three eggs beaten to a stiff froth; break the peaches rather fine and stir all together; freeze the whole into form. Frozen fruits of any kind can be made in the same way. The fruit should be mashed to a smooth pulp, but not thinned too much. In freezing, care should be taken to prevent its getting lumpy.—[Miss Rittie Smith.

MACEDOINE OF FRUIT.

Take a pound of sugar, a quart of water, the juice of two oranges and one lemon, three bananas, one small pineapple, a dozen large strawberries or a small glassful of strawberry jelly, and two tablespoonfuls of gelatine. Cover the gelatine with a very little cold water and let it soak half an hour. Boil the sugar and water together for ten minutes, put in the gelatine and strain. Then add the oranges and lemon juice, the bananas cut into small blocks, the pineapple picked to pieces, and the strawberries cut in halves or the jelly cut in blocks. Let the whole stand until cold, and freeze. When the mixture is properly frozen, remove the dasher from the freezer and set the dessert aside for half an hour before serving. This should not be frozen too hard.

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BEVERAGES.

"One sip of this
Will bathe the drooping spirits in delight
Beyond the bliss of dreams."—[Milton.

CREAM OF NECTAR.

Two pounds sugar, two ounces tartaric acid, two quarts water. Boil sugar and water together, then add the acid and when nearly cold, add the beaten white of one egg, with one tablespoon sifted flour; flavor to taste.

Use two tablespoons of this syrup in a glass two-thirds full of ice water and a quarter of a spoon of soda. Stir and drink.—[Mrs. C. E. Burns.

CREAM SODA.

Two ounces tartaric acid, two pounds white sugar, juice of one lemon, three pints water; boil together five minutes; when nearly cold, add, after beating together, the whites of three eggs, one-half cup flour and one-half ounce essence of wintergreen. After being well mixed, bottle and keep in a cool place.

Take two tablespoons of the syrup to one glass of water, and add one-fourth teaspoon soda. Drink quickly.

—[Miss Zetta Sage.

MEAD.

One-quarter pound tartaric acid, three pounds brown sugar, three quarts boiling water, one ounce sassafras essence, one-half ounce extract sarsaparilla.—[Mrs. W. H. S. Wood.

ORGEAT.

Put a piece of stick cinnamon in a quart of milk. Boil; let cool; remove the cinnamon. Blanch, and reduce to a paste, four ounces sweet almonds; mix with the milk, add one-half cup sugar (more or less according to taste,) let boil three to five minutes. Strain and serve in glasses, either hot or cold.—[Miss Hattie Huntington.

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ICED TEA.

It is better to put the tea in cold water and set in the ice box the morning of the day it is to be used for supper. The flavor is better than if steeped in hot water.

BREAKFAST COCOA.

Put a teaspoon of the powder into a cup, add a tablespoon of boiling water and mix thoroughly. Then add equal parts of boiling water and milk; sweeten to taste. Let it boil two or three minutes.

CREAM SUBSTITUTE.

Take fresh milk, put in an oatmeal cooker, or in a pail set in a kettle of boiling water. Let cook a long time, stirring often, until it becomes rich and creamy. The yolk of an egg beaten well, and a pint of the heated milk poured over it gives it a still richer consistence.

SUBSTITUTE FOR CREAM IN COFFEE.

Beat the white of an egg, put to it a small lump of butter, and pour the coffee into it gradually, stirring it so that it will not curdle. It is difficult to distinguish this from fresh cream.

CHOCOLATE.

Scrape fine about one square of Baker's chocolate; add to it an equal quantity of sugar; put this into a pint of boiling milk and water (half and half,) stir constantly for five or ten minutes.

EGG CHOCOLATE.

Allow about one egg to two cups. Prepare this chocolate as above, and the last thing pour it over the well beaten yolks of the eggs, and at the same time have the whites beaten to a stiff froth and put a little on top of each cup (very hot) and serve.

ORANGE SYRUP.

Take fully ripe, thin skinned fruit; squeeze juice through a sieve; add a pound of sugar to every pint. Boil slowly for

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ten minutes. Skim carefully; bottle when cold. Two or three spoons of this in a glass of ice water in summer is refreshing. It may also be used with melted butter for pudding sauce.

STRAWBERRY SYRUP.

Heat the berries until soft, then strain the juice. Allow a pound of sugar to each pint. Let come to a boil; skim; then boil gently ten minutes and seal up.

FOR A SUMMER DRAUGHT.

The juice of one lemon, a tumblerful of cold water, pounded sugar to taste, half a small teaspoonful of carbonate of soda. Squeeze the juice from the lemon; strain, and add it to the water with sufficient pounded sugar to sweeten the whole nicely. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescent state.

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"The Test of the Pudding

IS IN CHEWING THE STRING."

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. . . . . HICKEY & GOODNOW.

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FOOD FOR THE SICK.

"'Tis not enough to help the feeble up,
But to support them after."

Dishes for invalids should be served in the daintiest and most attractive way. Never send more than a supply for one meal. The same dish set before an invalid too frequently often causes a distaste, when perhaps a change would tempt the appetite.

OYSTER TOAST.

Make a nice slice of dry toast, butter it and lay it on a hot dish. Put six oysters, half a teacup of their own liquor and one-half cup of milk into a tin cup and boil one minute. Season with a little butter, pepper and salt, then pour over toast and serve.

CLAM BROTH.

Take twelve small hard shell clams; drain them and chop fine, add one-half pint of clam juice or hot water, a pinch of cayenne and butter the size of a walnut. Simmer thirty minutes; add a gill of boiled milk; strain and serve. This is excellent broth for weak stomachs.

SLIPPERY ELM TEA.

Put one teaspoonful of powdered slippery elm into a tumbler; pour cold water upon it, and season with lemon and sugar.

SCOTCH SOWENS.

One cup oatmeal, steep in two cups cold water two hours. Strain through a fine sieve; boil in oatmeal cooked half to three-quarters of an hour, seasoning to taste with salt. Pour into molds and serve either hot or cold with cream.

For sour sowens allow the oatmeal to steep until it turns a little sour, then strain, boil and serve as above.

—[Mrs. E. D. Galloway.

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OATMEAL GRUEL.

Take two tablespoons of oatmeal; pour on one pint cold water. Let it stand half a day, then strain through a sieve and boil well one-quarter of an hour, stirring all the time; season according to taste. Good for invalids or children.

—[Mrs. D. Ratz.

BEEF STEAK AND MUTTON CHOPS.

Select the tenderest cuts and broil over a clear, hot fire. Let the steak be rare, the chops well done; salt and pepper; lay between two hot plates three minutes and serve to the patient. If very weak do not let the patient swallow anything but the juice. The essence of rare beef roasted or broiled, thus expressed, is considered by some physicians to be more strengthening than beef tea.

BEEF TEA.

One pound of lean beef cut in small pieces; put into a glass can without a drop of water; cover tightly, and set in a pot of cold water; heat gradually to a boil, and cook slowly four hours, until the meat is like white rags and the juice all drawn out; season to taste, and when cold, skim.

MILK OR CREAM CODFISH.

This dish will often relish when a person is recovering from sickness, when nothing else would. Pick up a large tablespoon of salt codfish very fine; freshen it considerably by placing it over the fire, covering it with cold water; if very salt, turn off water and freshen again; turn off water, and pour over one-half cup milk or thin cream; add a bit of butter, a little pepper and a thickening made of one teaspoon cornstarch or flour; when this boils, pour over a slice of dipped toast.—[Mrs. Sarah E. Lyon.

CUP CUSTARD.

Break into a coffee cup an egg; put in two teaspoonfuls sugar; beat it up thoroughly, add a pinch of salt and a little nutmeg. Fill up the cup with good sweet milk, turn into another cup well buttered, and set it in a pan of boiling water

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reaching nearly to top of cup. Set in oven and when the custard is set, it is done. Eat cold.

CUP PUDDING.

Take one tablespoonful of flour, one egg; mix with cold milk and a pinch of salt to a batter. Boil fifteen minutes in a buttered cup. Eat with sauce, fruit or sugar.

OATMEAL COFFEE.

Mix oatmeal and water to form a cake; bake and brown; powder it and boil in water fifteen minutes. Good for checking obstinate vomiting, especially in cholera morbus.

VEGETABLE SOUP.

One turnip, one potato, one onion; slice and boil them in one quart of water for one hour; add salt as agreeable, and pour the whole upon a slice of toast.

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MISCELLANEOUS.

FOR BURNS.

Apply essence of peppermint, and bandage to keep it from the air.

CURE FOR HOARSENESS.

Equal parts of ginger, sulphur and sugar; moisten with water. Take a little at a time as is needed.

CURE FOR RHEUMATISM.

Take equal parts of cream of tartar and saltpetre. Take half a teaspoonful a day. Divide into three small doses.

WHOOPING COUGH REMEDY.

Make a thin syrup of white sugar, and to every teaspoonful of syrup drop one drop of belladonna. Dose for a child six months old, twenty drops; two years old, one-half a teaspoonful; five years old, one teaspoonful. Give when the child commences to cough.

CURE FOR DIPHTHERIA.

Pulverize equal parts of gunpowder, burnt alum and loaf sugar. Blow into the throat.

CURE FOR INDIGESTION.

One-half ounce each of rhubarb, bicarbonate of soda, essence peppermint; one-half pint each of sugar and hot water; mix thoroughly, and when cool, bottle. Tablespoonful before or after eating. Shake well before using. A very simple but efficacious remedy.

CURE FOR COLDS.

Grease a cloth and sprinkle lightly with red pepper. Lay on the chest and throat at night.

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CURE FOR CHRONIC SORE THROAT.

Red pepper the size of a pea put in a glass of water. Take a teaspoonful and gargle the throat half a dozen times a day.

CHOLERA CURE.

One ounce each tincture of opium, capsicum, (red pepper) rhubarb and camphor. Dose—One teaspoonful as often as necessary.

BOWEL MEDICINE.

Equal parts of tincture of camphor, capsicum, opium and rhubarb, twenty drops peppermint oil. Dose—From fifteen to twenty drops every half hour.

CURE FOR CHILBLAINS.

Plunge the feet into hot potato water for ten or fifteen minutes before retiring. Repeat the experiment if necessary.

FOR SORE EYES.

One drachm of powdered borax mixed with four ounces camphorated water. To use, take one teaspoonful and add two of rain water. Wash the eyes freely.

FOR NEURALGIA.

A bag of hot salt often relieves neuralgia.

CLEANING SILVERWARE.

One pound salsoda, eight quarts of water; heat to boiling. Dip each piece of silver in, and let it remain about two minutes, then wash in hot soap suds and dry with a chamois.

CLEANING SILVERWARE.

Salt will remove the stain from silver, caused by eggs, when applied dry with a soft cloth.

PREPARED COLD STARCH.

Place into a jar one-half pound of best starch, pour on three quarts of soft water and add four tablespoons of borax and two of turpentine. Stir well every time you wish to use.

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TO PREVENT MOLD.

Mold can be prevented on fruit and jellies by pouring a little melted parafine over top; when cool, it will harden to a solid cake, which can be removed when jelly is used, and saved to use over again. It is perfectly harmless and tasteless.

TO CLARIFY SUGAR.

Dark sugar can be clarified by using white of an egg beaten well and put in sugar.

LINIMENT.

One and one-half ounces spirits ammonia, one and one-half ounces sulphuric ether, one-half ounce spirits turpentine, three and one-fourth ounces sweet oil, one-half ounce oil of cloves, one ounce chloroform, two ounces of arnica.

CHAPPED HANDS.

Two ounces of rose water, two ounces of glycerine, thirty grains of borax.

FURNITURE POLISH.

Equal parts of lard oil and turpentine; use same as any furniture polish. Good for all furniture except pianos.

POLISH FOR HARD WOOD FLOORS.

Take sufficient beeswax (according to the size of the floor;) melt on the stove, then add, stirring constantly, sufficient turpentine to thin to the proper consistency. Set off to cool. While still warm, if the mixture is too thick, add more turpentine. Spread on the floor, about three feet square at a time, with a paint brush, then polish with cotton cloth.

FURNITURE FINISH.

Equal parts each of raw linseed oil, turpentine and vinegar; apply with soft cloth, and rub with dry cloth until dry.

COUGH REMEDY.

One-half teacup pine tar, one cup loaf sugar, one cup

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honey, one handful boneset (steeped into a strong tea.) Mix honey and sugar with the tea; let boil slowly fifteen minutes. Have the tar hot; pour it into the syrup; let stand until cool, then separate from tar and put into bottles.

SLATE.

A slate with a pencil attached is handy to have in the kitchen on which to jot down articles you wish to buy when you go to town, then you will not forget the very things you wanted most.

TO PREVENT BLUE FROM FADING.

Soak over night in sugar of lead water; use about five cents worth to a pail of water.

TO TAKE OUT SCORCH.

Place that part of the garment where the bright sunshine will fall directly on it.

TO REMOVE IRON RUST.

Rub on lemon juice and salt and place on the snow when the sun is shining, or on the grass. Repeat if necessary.

TO REMOVE RUST FROM STOVEPIPE.

Rub a very little raw linseed oil upon it, which stops its further eating, then dry it with a moderate fire, after which polish may be used if desired.

TO KEEP FRUIT FROM MOLDING.

Five drops of glycerine on top of fruit cans is said to keep fruit from molding.

TO CLEAN GREASE SPOTS

The best material for cleaning grease spots of all kinds is pure benzine.

TO CLEAN RUBBERS ON WRINGERS.

Kerosene is excellent to clean rubbers on wringers; will make white as new. It is good also to clean zincs.

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TO DRIVE AWAY ANTS.

Use tartar emetic dissolved in a little sugar and water; place it in a dish where the ants are.

TO WRING OUT HOT FLANNELS.

For outward applications, wet the flannels in very hot water; place it in a dry towel and wring very hard.

STICKING SALVE.

One pound of rosin, two ounces of mutton tallow, three ounces of beeswax, one ounce balm of Gilead buds. Cook the buds in the tallow, strain and mix all together while hot.

TO KEEP SALT DRY.

To keep salt dry for table use, mix one teaspoon corn-starch with one cup of salt.

REMEDY FOR SORE THROAT.

Bake Irish potatoes; turn them out of the skins, strew thick with salt, moisten with strong spirits of camphor; apply to the throat as hot as can be borne.

CURE FOR QUINSY.

Distilled water, three and one-half ounces; camphor water, one-half ounce; powdered chlorate potash, one-half drachm; fluid extract eucalyptus, forty drops; fluid extract aconite, thirty drops. Mix.

Use enough to moisten the throat. Keep the bottle near and use often, every few minutes. If this is taken in time and thoroughly used, no one need suffer from quinsy. This is also good for many common forms of sore throat.

Equal parts of wood ashes and salt, thoroughly heated (hot,) placed in a long narrow bag, wrapped around the head and over the ears, will stop the earache caused by quinsy and reduce the swelling in the throat. Have some more ashes and salt heating; change often and quickly. Be sure to have them hot enough.

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TO CHOP SUET.

Sprinkling flour over while chopping will prevent it from adhering. Suet chopped and put in molasses will keep a long time for use.

CARE OF JELLY.

Jelly should never be kept in the cellar, the dampness may cause mold.

BAKING POWDER.

Six ounces tartaric acid, eight ounces soda, one quart sifted flour. Sift all together five times. Use one teaspoonful to one cup flour.

BAKING POWDER.

Eight ounces bicarbonate of soda, five ounces tartaric acid, one pound corn starch. Sift three times.

FOR CORNS AND BUNIONS.

Mix equal parts of camphor and kerosene; bathe the afflicted parts freely during the day and paint with iodine at night.

COUGH REMEDY.

Equal parts of oil of almonds, oil of anise, balsam of fir, and tincture of balsam of Tolu; syrup of epicac equal to all the other ingredients.

TO SEW ON BUTTONS.

Placing a pin under a button, while sewing it on, will keep the button from drawing too tightly to the goods.

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Accompaniments for Principal Dishes.

SOUP.

Strips of bread or crackers, and celery.

BOILED FISH.

Sliced lemons, sliced boiled eggs, water cress, curled parsley, egg or cream sauce are used for garnishes.

BAKED FISH.

Tomato or Worcestershire sauce, potatoes boiled, served whole. With boiled salmon, boiled rice is frequently served and used to garnish.

ROAST TURKEY.

Cranberry sauce, mashed potatoes, baked sweet potatoes or squash, turnips or canned corn, celery, olives.

ROAST CHICKEN.

Spiced currants or cherries, mashed potatoes, boiled onions or salsify, mashed turnips or squash, celery.

ROAST DUCK.

Onion dressing, currant jelly, potatoes, celery, corn or lima beans.

ROAST GOOSE.

Apple sauce, sweet and white potatoes, turnips and cold slaw.

BOILED CHICKEN.

Warm biscuit in gravy, mashed potatoes, cabbage salad, macaroni and cheese, pickled peaches and jelly.

ROAST BEEF.

Chili sauce, potatoes baked with the meat, or Yorkshire pudding, mashed turnips, tomatoes, macaroni with cheese.

ROAST MUTTON.

Grape jelly, sweet and white potatoes, caper sauce, asparagus or beets, stuffed tomatoes used as a garnish.

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ROAST VEAL.

Horse-radish sauce, potatoes, parsnips, cauliflower or cold slaw.

ROAST LAMB.

Currant jelly or mint sauce, potatoes, green peas or asparagus, lettuce.

ROAST PORK OR PIG.

Dressing, potatoes baked with the meat, fried apples, turnips, escalloped tomatoes.

VENISON.

Currant jelly, macaroni and olives.

BEEFSTEAK.

Baked potatoes, squash or oyster plant, rice croquettes, tomatoes.

VEAL CUTLETS.

Escalloped potatoes, corn or cauliflower, cold slaw or lettuce.

BOILED MUTTON CHOP.

Tomatoes, baked potatoes, peas or asparagus.

BOILED CORNED BEEF.

Tomato catsup with potatoes, turnips and cabbage.

VEAL POT-PIE.

Mashed potatoes, beets, string-beans or corn.

LAMB POT-PIE.

Tomatoes, peas and browned potatoes.

CHICKEN POT-PIE.

Cranberry sauce, hominy plain or croquettes, mashed potatoes, cold slaw.

PORK AND BEANS.

Potatoes in their jackets, sour baked apples, squash.

Many of these accompaniments are not imperative, but the sauces are nearly all so; for instance, currant jelly with game; cranberries with tame fowl. Celery may be used with almost everything; also all summer vegetables with any dinner. If fish is a course by itself, no vegetables are used, unless macaroni baked with cheese. If in a small family, a nice baked or broiled fish is the principal dish, any vegetable may be served with it.

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Measures and Weights.

IN ORDINARY USE AMONG HOUSEKEEPERS.

Four teaspoonfuls equal one tablespoonful liquid.

Four tablespoonfuls equal half a gill.

Two half gills equal one gill, or half a cup.

Two gills equal one coffeecupful, or sixteen tablespoons.

Two coffeecupfuls equal one pint.

Two pints equal one quart.

Four quarts equal one gallon.

Two tablespoonfuls equal one ounce, liquid.

One tablespoonful of salt equals one ounce.

Sixteen ounces equal one pound, or a pint of liquid.

Four coffeecupfuls sifted flour equal one pound.

One quart of unsifted flour equals one pound.

Eight or ten ordinary sized eggs equal one pound.

One pint of sugar equals one pound (granulated).

Two coffeecupfuls of powdered sugar equal one pound.

One coffeecupful of cold butter, pressed down, is one-half pound.

One tablespoonful of soft butter, well rounded equals one ounce.

An ordinary tumblerful equals one coffeecupful or half a pint.

About twenty-five drops of any thin liquid will fill a common-sized teaspoon.

A set of tin measures (with small spouts or lips) from a gallon down to half a gill will be found very convenient in every kitchen, though common pitchers, bowls, glasses, etc., may be substituted.

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Chocolate Pie

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[How

Line a pie plate with rich crust, a
while this is baking prepare the
following mixture; Scald to
3/4 cup of sugar, 1½ cups of milk
two teaspoons of butter, dissolve
teaspoons of corn starch in cold
add to and cook. When add beaten yol
of three eggs and three tablespoons
grated chocolate, remove from
heat and flavor with one teaspoon
vanilla. Fill the baked shell
this mixture, cover with the
whites of the eggs, sweetened
six ounces to

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