My Favorite Receipt

Royal Baking Powder Co.
New York

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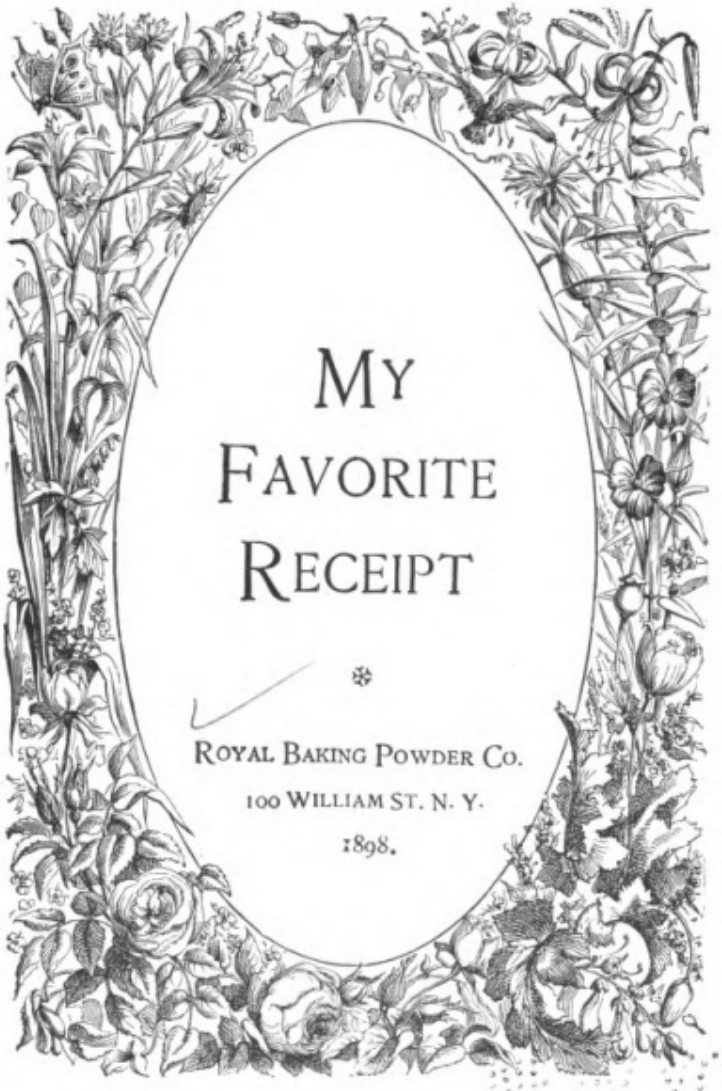

My Favorite Receipt

Royal Baking Powder Co.
100 William St. N. Y.
1898.

EIGHTH EDITION.

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New York.

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"My Favorite Receipt."

THIS unique book of receipts is compiled from contributions from the patrons of the Royal Baking Powder, to whom it is most respectfully dedicated.

The receipts have been described by their contributors as their "Favorite Receipt" for making the article named, and are published as received with the name and address of their contributors, who alone are entitled to credit and are responsible for their accuracy and value.

It is proper that we should say in reference to those receipts calling for the use of cream of tartar and soda, or soda and sour milk, that in all cases incomparably better results will be obtained by the use of the Royal Baking Powder instead of these ingredients. Cake, biscuit, rolls, muffins, griddle cakes, etc., will be made of finer flavor, more light, palatable and wholesome when raised by Royal Baking Powder than by any other agency.

This collection of receipts will be found remarkable in many ways, and exceedingly valuable for the large amount and wide scope of the information it contains.

ROYAL BAKING POWDER CO.

100 *WILLIAM STREET, NEW YORK.*

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THE OFFICIAL TESTS

SHOW ROYAL BAKING POWDER SUPERIOR TO ALL OTHERS.

The United States Official Investigation of Baking Powders, recently made, under authority of Congress, by the Department of Agriculture, Washington, D. C., shows the Royal Baking Powder superior to all others in strength, leavening power and general usefulness; a cream of tartar baking powder of the very highest quality.

The latest report of the Canadian Government gives to the Royal Baking Powder the highest amount of leavening gas found in all the powders tested and says: "The Royal is a most excellent powder, of high strength and very uniform quality."

The Ohio State Official tests show the Royal Baking Powder superior to all others in purity. No other baking powder was found to contain less than 10 per cent. of impurity.

The New Jersey State Official tests show the Royal Baking Powder superior to all others in practical use. The only baking powder giving off its leavening gas evenly during the whole process of baking.

The Wisconsin and Minnesota State Official tests prove the Royal to be a pure cream of tartar baking powder, greatly the superior of others in leavening strength.

"The Royal Baking Powder is composed of pure and wholesome ingredients, and does not contain either alum or phosphates, or other injurious substance.

"E. G. Love, Ph.D."
Late U. S. Gov't Chemist.

"It is a scientific fact that the Royal Baking Powder is absolutely pure; undoubtedly the purest and most reliable baking powder offered to the public.

"Henry A. Mott, Ph.D."
Late Chemist for U. S. Government.

"The Royal Baking Powder is free from every deleterious substance. It is purest in quality and highest in strength of any baking powder of which I have knowledge. Wm. McMurtrie, E.M., Ph D."
Late Chemist-in-Chief U. S. Dep't of Agriculture, Washington, D. C.

"The strength of Royal Baking Powder is shown to be 23 per cent. greater than any other. I find it far superior to the others. It contains none but wholesome ingredients. "F. X. Valade, M.D."
Public Analyst, Dominion of Canada.

"The Royal Baking Powder contains no impurities, adulterants or unwholesome constituents whatever. It is superior to any other powder which I have examined.
"Willis G. Tucker, M.D., Ph.D."
State Analyst, New York.

"The Royal Baking Powder is fully up to the guarantee of its manufacturers as to purity of material and excellence in quality; no trace of lime, alum or other deleterious ingredient in it. "N. T. Lupton."
State Chemist, Alabama.

"For purity the Royal Baking Powder equals any in the market, and it has greater leavening power than any other. W. B. Rising."
State Analyst, California.

"The Royal Baking Powder is composed of pure and wholesome materials, properly combined for the purpose for which it is to be used.

"Bennett F. Davenport."
Massachusetts State Analyst.

"The Royal Baking Powder is perfectly free from any substance in any way deleterious or injurious to the health of the consumer.

"H. A. Huston, A.M., A.C."
State Chemist, Indiana.

"I find one pound of the Royal to contain 200 cubic inches more available carbonic acid gas than the best of the others. Henry G. Hanks."
Chemist and Assayer, State of California

"From actual analysis made by me, I pronounce the Royal Baking Powder to be the strongest and purest baking powder before the public.

"W. T. Wenzell."
Prof. of Chemistry, University of California.

"In our judgment it is impossible to make a purer or stronger baking powder than the Royal.

"Jos. R. Davidson, M.D., Chas. McQuesten, M.D., Henry M. Fiske, M.D., T. J. LeTourneux, M.D."
San Francisco Board of Health.

"The Royal Baking Powder is a safe and pure preparation wholly free from lime, alum, and all other impurities. H. C. Herold, M.D."
President Board of Health, Newark, N. J.

"I find the Royal Baking Powder free from lime in any form. E H. Bartley, M.D."
Chemist Dept. of Health, Brooklyn N. Y.

"The Royal is at present the only baking powder made from chemically pure cream of tartar, and is superior to all powders of this class with regard to keeping qualities, leavening power, economy in use and healthfulness.

"Otto Grothe, Ph.D."
Chemist, Dept. of Health, Brooklyn, N. Y.

"I find the Royal Baking Powder entirely free from alum, terra alba, or other injurious substances.

"Henry Morton."
President of Stevens' Institute of Technology, N. J.

"I have found the constituents of the Royal Baking Powder to be of a high degree of purity, free from adulteration or admixture of deleterious substances.

"J. W. Mallet, Ph.D., F.R.S."
Prof. of Chemistry, University of Virginia.

"I find the Royal Baking Powder superior to all the others in every respect. It is not only the purest, but also the strongest powder with which I am acquainted.

"Walter S. Haines, M.D."
Prof. of Chemistry, Rush Medical College, Chicago, Ill.

"The Royal Baking Powder is a perfectly pure article. It is altogether wholesome and free from adulteration and injurious substances. F. A. Genth."
Prof. of Chemistry, University of Pennsylvania.

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Divisions.

	PAGE.
SOUPS AND BROTHS	1
FISH AND SHELL-FISH	3
VEGETABLES	5
MEATS, MEAT LOAF, STEWS, ETC	9
POULTRY AND GAME	13
EGGS, OMELETS, ETC	15
SALADS, AND SALAD DRESSING	16
DESSERTS	18
BREADS	47
CAKE	54
CONDIMENTS	105
BEVERAGES	115
CORNED MEATS, CANNED VEGETABLES, ETC	116
MISCELLANEOUS (TOO LATE FOR CLASSIFICATION)	117

Index to Receipts.

	PAGE.
Alabama Johnny Cake	48
Albany Cake	92
Alma Pudding	32
Almond Cookies	56
Almond Custard	20
Almond Sponge-cake	81
Ambrosia Bread	88
Amherst Pudding	122
Angels' Cake	54
Angels' Food	42
Angels' Food Cake	54
Anise Bread	92
Apple Cake	92
Apple Cake, Fruit	70
Apple Charlotte	42
Apple Custard	20
Apple Dumpling	43, 120
Apple Ice Cream	19
Apple Jelly	112, 113
Apple Marmalade	113
Apple Méringue	26
Apple Pie	26
Apple Pie, German	121
Apple Pie, Lemon	26
Apple Pudding	32
Apple Pudding, Bread	32
Apple Rolls	45
Apple Rolly-poly	45
Apple Snow	42
Apple Toddy	115
Apple and Celery Salad	16
Apples, Baked	5
Apples, Fried	5, 6, 117
Apples, Pickled	110
Artichoke	5
Artificial Honey	112
Asparagus	5
Australian Haricot	12
Baked Apples	5
Baked Beans	6
Baked Tomatoes	8
Barberry Short-cake	45
Batter Cakes	52
Batter Pudding	122
Beach Cake	92
Bean Salad	16
Beans, Baked	6
Beans, Pickled	107
Beans, String	6
Beans, String, Green	6
Beef à la Mode	9
Beef, Corned	9, 10, 116
Beef, Dried, to cure	116
Beef, Flank, Boiled	9
Beef Loaf	10
Beef, Minced	10
Beef Pickle	116
Beef, Potted	10
Beef, Pressed	10
Beef, Roast	10
Beef Tea	1
Beef Tongue, Glazed	10
Beefsteak Cake	86
Beefsteak Pudding	10
Beefsteak Stew	12
Beefsteak, Stuffed	10
Beer	115
Beer, Lemon	117
Beet Salad	16
Beets, Pickled	108, 110
Berry Pudding, Boiled	33
Berwick Sponge Cake	81
Biscuits	50
Biscuits, Cream	117
Biscuits, Drop	50
Biscuits, Lemon	57
Biscuits, Milk	50
Biscuits, Potato	50
Biscuits, Raised	50
Biscuits, Soda	50
Biscuits, Sweet	57
Biscuits, Tea	50
Bisque Cake	87
Black Cake	92, 93
Black Pudding	33
Blackberry Cake	87
Blackberry Cordial	115
Blackberry Pie	121
Blackberry Wine	115
Blanc-Mange	42
Boiled Beef	9
Boiled Ham	10
Boned Chicken	13
Boston Cookies	56
Boston Cream-Cake	61
Brandy Cake	93
Brazilian Stew	123
Bread	47, 52
Bread, Ambrosia	88
Bread, Brown	47, 117
Bread, Boston Brown	47
Bread, Coffee	52
Bread, Corn	47, 48, 117
Bread, Virginia Corn	48
Bread, Easter	52
Bread, Egg	52
Bread, Graham	52
Bread, Indian	48
Bread, Milk	52
Bread, Royal, Unfermented	53
Bread Cake	93
Bread Cakes, Fried	52
Bread Fritters	51
Bread Pudding	33

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PAGE.

Breakfast Dish..... 16
Breakfast Gems 49
Bride Cake 93
Brown Bread 47, 117
Brown Pudding 33
Brunswick Stew..... 13
Buckwheat Cake 93
Buns, Cinnamon 50
Buns, Raised 51
Buns, Royal 51
Buns, Spanish 93
Butter, Grape..... 42
Butter, Lemon 42, 43, 89
Buttermilk, Mulled.....117
Buttermilk Pie 26
Butternut Cake 117

Cake, Albany 92
Cake, Angels' 54
Cake, Apple 92
Cake, Ambrosia Bread..... 92
Cake, Anise Bread 92
Cake, Beach 92
Cake, Beautiful 92
Cake, Beefsteak..... 86
Cake, Bisque 87
Cake, Black 92, 93
Cake, Blackberry..... 87
Cake, Brandy..... 93
Cake, Bride..... 93
Cake, Buckwheat 93
Cake, Butternut.....117
Cake, Cape Cod 93
Cake, Caramel 87
Cake, Centennial..... 93
Cake, Cheap..... 93
Cake, Cheese 93
Cake, Chocolate 58, 59, 117
Cake, Charlotte Polonaise..... 91
Cake, Cinnamon.....94, 117
Cake, Circle 94
Cake, Clara's 94
Cake, Cleveland 94
Cake, Clove 94
Cake, Cocoanut.....65, 66, 67, 117
Cake, Coffee 94
Cake, Cold-water..... 94
Cake, Combination 87
Cake, Composition 94
Cake, Cornucopia 94
Cake, Corn Starch..... 64
Cake, Cottage..... 94
Cake, Cream.....59, 60, 61, 120
Cake, Cream-Rose 91
Cake, Cup 64, 65
Cake, Custard 87
Cake, Delicate 94, 95
Cake, Delicious.....87, 95
Cake, Dolly Varden.....87, 88
Cake, Dorwart..... 95
Cake, Douglass..... 95
Cake, Dover..... 95
Cake, Egg, One..... 95
Cake, Without Eggs.....57, 95
Cake, Election..... 95
Cake, Elegant 95
Cake, Elsie's 95
Cake, Every Day 88
Cake, Excelsior 95
Cake, Fancy..... 96
Cake, Farmer's 96
Cake, Feather..... 96
Cake, Fig.....67, 68, 118
Cake, Forty-minute 118
Cake, French 96
Cake, Frosting for.....102
Cake, Frosting, Crystal.....102
Cake, Fruit.....68, 69, 70, 71, 118
Cake, Gentleman's 88
Cake, Gold 96
Cake, Greeley 88
Cake, Guess..... 97
Cake, Harrison 97
Cake, Hasty..... 97
Cake, Hickory-nut.....76, 119

PAGE.

Cake, Hot-water 97
Cake, Ice Cream.....62, 63, 64, 118
Cake, Icing, Ice Cream.....102
Cake, Icing for 102
Cake, Icing, White.....102
Cake, Ida 97
Cake, Indian-Pone 118
Cake, Jelly.....73, 74, 75, 118
Cake, Jelly Roll.....74, 75, 118
Cake, Jenny Lind..... 97
Cake, Johnny.....48, 118
Cake, Kelly Island..... 88
Cake, Lady 97, 119
Cake, Layer.....88, 89, 90
Cake, Lebanon 119
Cake, Leopard.....119
Cake, Lemon 97
Cake, Light..... 97
Cake, Lily..... 98
Cake, Lincoln.....98, 119
Cake, Loaf.....98, 119
Cake, Log Cabin.....98
Cake, Love..... 98
Cake, Madeira..... 98
Cake, Maplewood..... 98
Cake, Marble 75, 76
Cake, Marmalade 98
Cake, Martha..... 90
Cake, Martha Washington..... 90
Cake, Measure..... 98
Cake, Melrose 98
Cake, Minnehaha 90, 119
Cake, Moist 98
Cake, Molasses 98
Cake, Moonshine 90
Cake, Mountain..... 99
Cake, Mountain Ash 90
Cake, Neapolitan.....90, 119
Cake, Newport..... 99
Cake, Nicest..... 99
Cake, Nova Scotia 99
Cake, Nut..... 76
Cake, Ocean..... 99
Cake, Old Colony..... 99
Cake, Palmetta..... 99
Cake, Pearl..... 99
Cake, Pine Apple 91
Cake, Plain..... 99
Cake, Poor Man's 99, 119
Cake, Pound.....99, 119
Cake, Poverty 119
Cake, Prince of Wales 91
Cake, Puff..... 99
Cake, Queen..... 99
Cake, Raised 99
Cake, Raised, no Eggs 95
Cake, Raisin.....100
Cake, Republican.....100
Cake, Ribbon..... 91
Cake, Rose 100
Cake, Royal 100
Cake, Runaway.....100
Cake, Sandwich..... 91
Cake, School 119
Cake, Seed 57
Cake, Shell-bark 76
Cake, Silver 82, 96, 119
Cake, Snow.....82, 83
Cake, Snowball 83
Cake, Snow Flake..... 92
Cake, South Carolina.....100
Cake, Spice 82, 92
Cake, Sponge, 79, 80, 81, 82, 119, 120
Cake, Stir 100
Cake, Sunshine 100
Cake, Taylor 57
Cake, Tea.....100
Cake, Tea, White.....101
Cake, Telegraph.....101
Cake, Three-ply 92
Cake, Tilden.....101
Cake, Tip-top.....101, 120
Cake, Twenty Minute.....101
Cake, Union.....101
Cake, Universal.....101

PAGE.

Cake, Vanity 101
Cake, Vanilla.....101
Cake, Variety..... 92
Cake, Victoria 101
Cake, Walnut 76, 120
Cake, Washington.....92, 120
Cake, Watermelon.....83, 84, 120
Cake, Wedding.....101, 120
Cake, Welcome 102
Cake, White.....84, 85, 86, 102
Cake, White Mountain 86
Cake, Worcester 102
Cake, Yellow.....102
Cakes, Batter..... 52
Cakes, Bread, Fried..... 52
Cakes, California..... 93
Cakes, Corn.....48, 52
Cakes, Fat.....104
Cakes, Fried 104
Cakes, Flannel..... 52
Cakes, Ginger 52
Cakes, Hermit..... 97
Cakes, Johnny..... 52
Cakes, Rock.....100
Cakes, Salem 57
Cakes, Scotch..... 57
Cakes, Sugar 57
Cabbage, Oyster 6
Cabbage, Pickled 107
Cabbage Salad..... 16
Cabbage Soup 1
Caledonian Cream..... 18
Calf's Head Soup..... 1
California Cakes 93
Candy 41, 42
Candy, Cream 120
Candy, French..... 41
Candy, Honey..... 42
Candy, Ice Cream..... 42
Candy, Molasses 42
Canned Corn.....116, 117
Canned Cucumber 108
Canned Grapes 112
Canned Raspberries 112
Canned Tomatoes 117
Cape Cod Cake 93
Cape Cod Stew 12
Caramel Cake..... 87
Caramels 41
Caramels, Cocoanut..... 41
Carrot Jam 113
Catsup, Cucumber 105
Catsup, Currant.....105
Catsup, Grape 105
Catsup, Plum.....105
Catsup, Tomato 105, 106, 120
Cauliflower, Pickled 107
Celery, Stewed..... 6
Celery and Apple Salad..... 16
Celery Soup 1
Centennial Cake 93
Centennial Cookies..... 56
Centennial Pie 26
Centennial Rolls 51
Charlotte, Apple 42
Charlotte Russe..... 43
Charlottes, Italian 43
Cheese, Eggs and 15
Cheese Fondu..... 43
Cheese with Macaroni 9
Cheese Omelet..... 15
Cheese Straws 51
Cheese-cake 93
Cheese-cake, Lemon 43
Cheese-cake Pie..... 26
Cherry Jam.....112
Chess Pie 26, 121
Chestnut Stuffing 15
Chicago Pudding 33
Chicken, Boned..... 13
Chicken Croquets 13
Chicken, Fricasseed 13
Chicken, Fried..... 14
Chicken, Jellied..... 14
Chicken Pie 14

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	PAGE.
Chicken and Rice	14
Chicken Salad	16, 123
Chicken, Smothered	14
Chili Sauce	106
Chocolate Balls	41
Chocolate Cake	58, 59, 117
Chocolate Cake, Cream	59
Chocolate Cake, Layer	59
Chocolate Cake, Marble	59
Chocolate Cake, Roll	59
Chocolate Cake, Sponge	81
Chocolate Cake, Towanda	59
Chocolate Cake, Vanilla	59
Chocolate Cream	18
Chocolate Cream	41, 120
Chocolate Drops	41
Chocolate Jelly	44
Chocolate Pie	26
Chocolate Pudding	33, 34
Chocolate Pickles	107
Chow Chow	107, 108
Chowder, Clam	3
Chowder, Fish	3
Chowder, Tomato	106
Christmas Cake	101
Christmas Pudding	34
Chutney	108
Cider Pie	26
Cinnamon Buns	50
Cinnamon Cake	94, 117
Cinnamon Cookies	56
Cinnamon Rolls	51
Circle Cake	94
Citron Preserves	114
Clam Cakes	4
Clam Chowder	3
Clam Soup	1
Clams, Deviled	3
Cleveland Cake	94
Clove Cake	94
Cocoanut Balls	41
Cocoanut Cake	65, 66, 67, 117
Cocoanut Cakes	41
Cocoanut Candy	41
Cocoanut Caramels	41
Cocoanut Cream-cake	61
Cocoanut Cookies	56, 117
Cocoanut Custard	20
Cocoanut Jumbles	97
Cocoanut Pie	26, 27
Cocoanut Pudding	34
Cocoanut Sponge-cake	81
Cod Fish	4
Cod Fish, Creamed	4
Cod Fish, Salt	4, 120
Cod Fish, Scalloped	4
Coffee	115
Coffee Bread	52
Coffee Cake	94
Coffee Pudding	34
Cold Slaw	8
Cold-water Cake	94
Combination Cake	87
Combination Stew	12
Comfits	103
Common-Sense Fruit Cake	70
Composition Cake	94
Cookies	55, 56
Cookies, Almond	56
Cookies, Boston	56
Cookies, Centennial	56
Cookies, Cinnamon	56
Cookies, Cocoanut	56, 117
Cookies without Eggs	57
Cookies, Fruit	56
Cookies, Ginger	56, 118
Cookies, Lemon	56
Cookies, Molasses	56, 118
Cookies, Oatmeal	56
Cookies, Poor Man's	56
Cookies, Scotch	56
Cookies, Seed	56
Cookies, Sugar	56, 57
Cookies, Temperance	57
Cookies, White	57
Cordial, Blackberry	115
Cordial, Ginger	115
Corn Bread	47, 48, 117
Corn Bread, Virginia	48
Corn Cakes	48, 52
Corn, Canned	116, 117
Corn Fritters	52
Corn Fritters, Green	6
Corn, Green	6
Corn, Green, Canned	6
Corn, Green Scallops	6
Corn Oysters	6
Corn Pudding	34
Corn, Stewed	6
Corned Beef	9, 10, 116
Corned Beef Hash	10
Corn-meal Gems	49
Corn meal Muffins	49
Corn-meal Pudding	34
Corn-Starch Cake	64
Corn-Starch Pudding	122
Cornucopia Cake	94
Cottage Cake	94
Cottage Pudding	34
Crabs, Deviled	4
Cracker Pie	27
Crackers,	55, 56
Crackers, Sand	57
Crackers, Sugar	57
Crackers, Sweet	57
Cracknels, Cream	
Cranberry Dumplings	43
Cranberry Jelly	44
Cranberry Marmalade	113
Cranberry Pie	27, 121
Cream, Caledonia	18
Cream, Chocolate	18
Cream, Currant	18
Cream, Italian	18
Cream, Lemon	18
Cream, Rock	18
Cream, Russian	18
Cream, Sago	18
Cream, Spanish	18
Cream, Velvet	19
Cream Beer	115
Cream Biscuits	117
Cream Cake	59, 61, 69, 1 0
Cream Cake, Boston	61
Cream Cake, Chocolate	59
Cream Cake, Cocoanut	61
Cream Cake, Fairy	61
Cream Cake, French	61
Cream Cake, Golden	61
Cream Cake, Hickory-nut	77
Cream Cake, Jelly	73
Cream Cake, Lemon	61
Cream Cake, Rose	91
Cream Cake, Sponge	81
Cream Cake, Strawberry	61
Cream Cake, Vienna	61
Cream Cake, Walnut	61
Cream Candy	120
Cream Gingerbread	72
Cream Pancakes	52
Cream Pie	21, 22
Cream Pudding, Whipped	40
Cream Puffs	62
Cream Puffs, Phila	62
Cream Slaw	123
Cream Soda	115
Cream Walnuts	42
Creams, Chocolate	41, 120
Croquets, Chicken	13
Croquets of Fowl	13
Croquets, Meat	11, 13
Croquets, Potato	7
Croquets, Veal	13
Crullers	102, 103
Crullers, Ginger	103
Crullers, Nun's	103
Crumb Pie	27
Crumb Pudding	34
Crust, Pie	29
Cucumber, Canned	108
Cucumber Catsup	105
Cucumber Pickles	108
Cucumber Salad	16
Cucumbers, Fried	6
Cup Cake	64, 65
Cup Pudding	34
Curd, Lemon	45
Curds and Whey	44
Cure Meat, to	116
Currant Catsup	105
Currant Cream	18
Currant Jelly	113
Currant Pie	27
Currants, Spiced	110
Curried Veal	123
Curry, Indian	12
Custard, Almond	20
Custard, Apple	20
Custard, Boiled	20
Custard, Cocoanut	20
Custard, Egg	120
Custard, Potato	20
Custard, Snow	20
Custard Cake	87
Custard Pie	20, 21, 121
Custard Pie, Lemon	20
Dandy Pudding	34
Dandy Jack	44
Danish Pudding	34
Delmonico Pudding	34
Deviled Clams	3
Deviled Crabs	4
Devonshire Junket	44
Devonshire Squab Pie	122
Dolly Varden Cake	87, 88
Dorwart Cake	95
Douglass Cake	95
Dover Cake	95
Doughnuts	103, 104, 120
Dressing, Salad	17
Drink, Lemon	115
Drink, Summer	116
Drop Dumplings	43, 44
Drops, Ginger	72
Duck, Mock	14
Ducks, Stewed	120
Dumplings, Apple	43, 120
Dumplings, Meat	11
Dumplings for Soup	3
Easter Bread	52
Egg Cake	95
Egg Custard	120
Egg Nog	115
Egg Salad	17
Eggs, a Breakfast Dish	16
Eggs and Cheese	15
Eggs, Omelet	15, 16
Eggs, Pickled	108
Eggs, to Preserve	116
Eggs, Puff	15
Eggs, Smuggled	121
Eggs, Stuffed	15
Eggless Cake	95
Eggless Fruit Cake	70
Egg-balls for Soup	3
Egg-bread, Queen's	44
Egg-plant, Fried	6
Election Cake	95
Elderberries, Spiced	110
Elderberry Jelly	113
Elizabeth Pudding	35
English Cake, Walnut	77
English Pudding	25
Eve's Pudding	35
Excelsior Cake	95
Excelsior Pudding	35
Every Day Cake	88
Every Day Fruit Cake	70
Fairy Cream Cake	61
Fairy Gingerbread	72
Fancy Cake	96
Farmer's Cake	96

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	PAGE.
Farmer's Fruit Cake	70
Farmer's Pudding	122
Fat Cakes	104
Feather Cake	96
Fig Cake	67, 68, 118
Fig Pie	27
Fig Pudding	35
Figs, Pickled	110
Fish Chowder	3
Fish, Cod	4, 120
Fish, Haddock Stewed	4
Fish, Salmon Croquet	5
Fish, Sardines	5
Fish, Scalloped	4
Fish, Pickerel	5
Fish, Pickled	5
Fish, Trout	5
Fish Balls	4
Fish Balls, Mackerel	4
Flapjacks, Lemon	52
Flannel Cakes	52
Float	44
Float, Apple	44
Float, Orange	44
Floating Island	44
Florentine Pudding	35
Flour Soup	1
Force-meat Balls	15
Forty-minute Cake	118
Fowl, Croquets of	13
Fowl, Fricassee of	14
Freco of Pork	11
French Cake	96
French Cake, Cream	61
French Cake, Cup	65
French Cake, Loaf	98
French Candy	41
French Pickles	108, 109
French Slaw	8
Fricassee of Fowl	14
Fricasseed Chicken	13
Fricasseed Oysters	5
Fried Apples	5, 6, 117
Fried Bananas	6
Fried Cakes	104
Fried Chicken	14
Fried Cucumbers	6
Fried Egg-plant	6
Fried Oysters	5
Fried Salt Pork	11
Fried Potatoes	7
Fried Pumpkin	7
Fried Rabbit	14
Fried Tomatoes	8
Fritters, Bread	51, 52
Fritters, Green Corn	6, 52
Fritters, Potato	52
Fritters, Rye	51
Fritters, Veal	13
Frosting for Cake	102
Frozen Matrimony	19
Frozen Peaches	19
Fruit Cake	68, 69, 70, 118
Fruit Jelly Cake	73
Fruit Cookies	56
Fruit Jelly	44
Fruit Pudding	35
Fruit Salad	17, 123
Gem Cakes	49
Gems, Breakfast	49
Gems, Corn-meal	49
Gems, Graham	49
Gems, Oatmeal	49
Gems, Wheat	49
Gentleman's Cake	88
German Cake	27
Ginger Cake, soft	72
Ginger Cakes	72
Ginger Cookies	56
Ginger Cordial	115
Ginger Drops	72
Ginger Muffins	49
Ginger Snaps	72
Gingerbread	71
Gingerbread, Cream	72
Gingerbread, Fairy	72
Gingerbread, Hard	72
Gingerbread, Molasses	72
Gingerbread, Puritan	72
Gingerbread, Soft	72, 96
Gold Cake	96
Golden Cake	96
Golden Cream Cake	61
Gooseberry Jelly	113
Graham Bread	52
Graham Gems	49
Graham Pudding	35, 122
Graham Rolls	51
Grape Butter	42
Grape Catsup	105
Grape Jam	112
Grape Jelly	113
Grape Pie	27
Grape Wine	115
Grapes, Canned	112
Graten	4
Greeley Cake	88
Griddle Cakes, Oatmeal	52
Green Beans, String	6
Green Corn	6
Gumbo Soup	1
Haddock, Stewed	4
Ham, Boiled	10
Ham, Relish	10
Ham Stuffed	11
Hams, to Cure	116
Handy Fruit Cake	70
Haricot, Australian	12
Harrison Cake	97
Hash	10
Hash, Corned Beef	10
Hash, Tomato	8
Hasty Cake	97
Head Cheese, Pig's	11
Hen's Nest Pudding	35
Hermits	97
Hermit Cake	97
Hickory-nut Cake	76, 119
Hickory-nut Pie	27
Hickory-nut Pudding	36
Honey, Artificial	112
Honey Candy	42
Honeycomb Pudding	36
Hop Yeast	
Hot Slaw	8, 123
Hot-water Cakes	97
Huckleberry Pickles, Sweet	111
Huckleberry Pudding	36
Hurry Cake	97
Ice Cream	19
Ice Cream, Apple	19
Ice Cream Candy	42
Ice Cream Cake	62, 63, 64, 118
Ice Cream, Home-made	19
Ice Cream Icing	102
Ice Cream, Minute	19
Ice Cream, Vanilla	19
Ice Cream, Minus Cream	19
Icing for Cake	102
Iced Oranges	45
Imitation Oysters	6
Imperial Fruit Cake	70
Indian Curry	12
Indian Muffins	49
Indian Pone	44
Indian Pudding	36, 122
Indian Pone Cake	118
Irish Stew	12
Irish Toast	44
Italian Charlottes	43
Italian Cream	18
Jackson Jumbles	97
Jam, Carrot	112
Jam, Cherry	112
Jam, Grape	112
Jam, Quince	112
Jam, Rhubarb	112
Java, Layer-Cake	88
Jellied Chicken	14
Jelly, Apple	112, 113
Jelly, Chocolate	44
Jelly, Cranberry	44
Jelly, Currant	113
Jelly, Elderberry	113
Jelly, Fruit	44
Jelly, Grape	113
Jelly, Gooseberry	113
Jelly, Lemon	44, 121
Jelly, Meat	11
Jelly, Orange	44
Jelly, Strawberry	113
Jelly, Tomato	113
Jelly, Wine	45
Jelly Cake	73, 118
Jelly Cake, Cream	73
Jelly Cake, Fruit	70, 73
Jelly Cake, Lemon	74
Jelly Cake, Rochester	74
Jelly Cake, Roll	74, 75, 118
Jelly Cake, Sponge	81
Jelly Cake, White Mountain	75
Jelly Custard Pie	20
Jenny Lind Cake	97
Jenny Whips	45
Johnny Cake	48, 52, 118
Jugged Rabbit	14
Jumbles	97, 118
Jumblier	11
Junket	44
Junket, Devonshire	44
Kelly Island Cake	88
Kentucky Pudding	36
King Solomon Pudding	36
Kisses	58
Knights Templar's Sauce	106
Lady Cake	97, 119
Lady-Locks	119
Layer Cake	88, 89, 90
Layer Chocolate Cake	59
Layer Fruit Cake	71
Layer Sponge Cake	81
Lebanon Cake	119
Lemon Biscuit	57
Lemon Butter	42, 43, 89
Lemon Cake	97
Lemon Cake, Cream	61
Lemon Cake, Jelly	74
Lemon Cake, Layer	88, 89
Lemon Cream	18
Lemon Cheese-Cake	43
Lemon Cookies	56
Lemon Curd	45
Lemon Drink	115
Lemon Flapjacks	52
Lemon Jelly	44, 121
Lemon Marmalade	114
Lemon Pie	22, 23, 24, 121
Lemon Pie, Custard	20, 21
Lemon Preserves	114
Lemon Pudding	36
Lemon Puffs	119
Lemon Sherbet	115
Lemon Snaps	97
Lemon Sponge	36
Lemon Soup	1
Lemon Tarts	45
Leopard Cake	119
Lettuce, Dressed	121
Lily Cake	98
Lincoln Cake	98, 119
Loaf Cake	98, 119
Loaf, Veal	13
Lobster Rissoles	4
Lobster Salad	17
Log Cabin Cake	98
Love Cake	98
Macaroni, Neapolitan	9
Macaroni and Cheese	9
Macaroni Rarebit	9

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	PAGE.
Mackerel Balls	4
Madeira Cake	98
Mango Preserves	114
Mangoes, Peach	109
Maplewood Cake	98
Marble Cake	75, 76
March Pudding	36
Marmalade, Apple	113
Marmalade, Cranberry	113
Marmalade, Lemon	114
Marmalade, Orange	121
Marmalade, Quince	114
Marmalade, Rhubarb	114
Marmalade, Tomato	114
Marmalade Cake	98
Martha Washington Cake	90
Matrimony, Frozen	19
Mead	115
Measure Cake	98
Measure Loaf Cake	98
Meat, to Cure	116
Meat, Smoked	123
Meat, Tender	12
Meat Croquets	11, 13
Meat Dumplings	11
Meat Jelly	11
Meat Pasties	11
Melrose Cake	98
Méringue, Apple	26
Mérigues	45
Milk Biscuits	50
Milk Bread	52
Milk Custard Pie	21
Mince Pie	24, 25, 26
Mince Pie, Mock	25, 121
Mince Pie, Summer	25, 26
Minced Beef	10
Minnehaha Cake	90, 119
Minute Ice Cream	19
Mixed Pickles	109
Mock Duck	14
Mock Oyster Soup	1
Molasses Cake	98
Molasses Candy	42
Molasses Cookies	56
Molasses Gingerbread	72
Molasses Pie	27
Molasses Custard-Pie	21
Molasses Pudding	36
Mountain Cake	99
Mountain-Ash Cake	90
Mountain-Dew Pudding	36
Muffins	49, 121
Muffins, Corn-meal	49
Muffins, Ginger	49
Muffins, Indian	49
Muffins, Rye	50
Mulled Buttermilk	117
Muskmelon Preserves	111, 114
Mustard	107
Mustard Pickles	109
Mutton, Pickle for	116
Mutton, Stewed	12
Mysterious Pudding	36
Neapolitan Cake	90, 119
Neapolitan Macaroni	9
Newport Cake	99
New York Pound Cake	99
Nova Scotia Cake	99
Nudel Soup	1
Nudels for Soup	3
Nut Cake	76
Oatmeal Cookies	56
Oatmeal Gems	49
Oatmeal Griddle-cakes	52
Ocean Cake	99
Old Colony Cake	99
Omelet	15, 16
Omelet, Cheese	15
Omelet, Ham	15
Omelet, Tomato	16
Omelet Souffle	16
One, 2, 3, 4, Loaf Cake	98
Onions, Pickled	109
Orange Cake	77, 78
Orange Float	44
Orange Jelly	44
Orange Marmalade	121
Orange Preserves	114
Orange Pudding	37, 122
Orange Bread-Pudding	33
Orange Short-cake	45
Oranges Iced	45
Ox-tail Soup	1
Oyster Cabbage	6
Oyster Soup	1
Oysters, Breakfast	4
Oysters, Chicken-pie with	14
Oysters, Corn	6
Oysters, Fried	5
Oysters, Fricassee	5
Oysters, Imitation	6
Oysters, Pickled	5
Oysters, Scalloped	4
Oysters, Vegetable	7
Paddy	13
Palmetta Cake	99
Pan-cakes	52
Pan-cakes, Cream	52
Paradise Pudding	37
Parker House Rolls	51
Paste, Tomato	106
Pasties, Meat	11
Parsnip Cakes	6
Parsnip Stew	6
Pastry, German	27
Pea Soup	2
Peach Pie	27
Peach Mangoes	109
Peaches, Frozen	19
Peaches, Pickled	111
Peaches, Spiced	111
Peaches, Vinegar	111
Pearl Cake	99
Pears, Pickled	111
Peas	6, 7
Pepper Pot	11
Piccalilli	109
Pickerel	5
Pickle, Chopped	121
Pickle, for Meat	116
Pickle, Watermelon	111, 112
Pickle, Yellow	110
Pickled apples	110
Pickled Beans	107
Pickled Beets	108, 110
Pickled Cabbage	107
Pickled Cauliflower	107
Pickled Cucumbers	108
Pickled Eggs	108
Pickled Figs	110
Pickled Fish	5
Pickled Onions	109
Pickled Oysters	5
Pickled Peaches	111
Pickled Pears	111
Pickled Tomatoes	107, 109
Pickled Rabbit	14
Pickles, Chopped	107
Pickles, Cucumber	108
Pickles, French	108, 109
Pickles, Grape	111
Pickles, Huckleberry	111
Pickles, to keep	110
Pickles, Mixed	109
Pickles, Mustard	109
Pickles, Shaker	109
Pickles, Spanish	109
Pickles, Tomato	109, 110
Pickles, Tomato, Stuffed	110
Pickles, Tomato, Sweet	111
Picklette	109
Pie, Apple	26
Pie, Apple, German	121
Pie, Apple Turnover	26
Pie, Blackberry	121
Pie, Boiled Cider	26
Pie, Buttermilk	26
Pie, Centennial	26
Pie, Chicken	14
Pie, Chocolate	26
Pie, Chess	26, 121
Pie, Cheese Cake	26
Pie, Cocoanut	26, 27
Pie, Cracker	27
Pie, Cranberry	27, 121
Pie, Cream	21, 22
Pie, Crumb	27
Pie, Crust	29
Pie, Currant	27
Pie, Custard	20, 21, 121
Pie, Fig	27
Pie, German Pastry	27
Pie, Grape	27
Pie, Hickory-nut	27
Pie, Lemon	22, 23, 24, 121
Pie, Mince	24, 25
Pie, Mock Mince	25, 121
Pie, Summer Mince	25, 26
Pie, Molasses	27
Pie, Peach	27
Pie, Peach Cream	27
Pie, Pine-apple	27
Pie, Pot	122
Pie, Potato	7, 28
Pie, Potato, Sweet	28
Pie, Potato, White	28
Pie, Prune	28
Pie, Pumpkin	28
Pie, Raisin	28
Pie, Resurrection	11
Pie, Rhubarb	28, 45
Pie, Rice	122
Pie, Sour-milk	27, 122
Pie, Squab, Devonshire	122
Pie, Squash	28
Pie, Strawberry	28
Pie, Tomato	28
Pie, Transparent	28
Pie, Vinegar	28, 29
Pie, Washington	29
Pig's Head Cheese	11
Pine-apple Cake	91
Pine-apple Pie	27
Pine-apple Pudding	37
Plain Cake	99
Plain Fruit Cake	71
Plum Cake	71
Plum Catsup	105
Plum Pudding	29, 30
Plum Pudding, Christmas	29
Plum Pudding, English	29, 30
Plum Pudding, Queen of	30
Plum Pudding, Yankee	30
Plunkets	49
Polonaise Cake	91
Pone, Indian	44
Poor Man's Cake	99, 119
Poor Man's Pudding	37
Poor Man's Soup	2
Pop-corn	42
Pop-overs	49, 50
Pork Cake	78, 79
Pork, Freco of	11
Pork, Fried Salt	11
Pork, to Pickle	116
Pot-Pie	122
Pot-pie, Veal	13
Pot Roast Beef	10
Potage à la Reine	2
Potato Biscuits	50
Potato Croquet	7
Potato Custard	20
Potato Filling for Poultry	15
Potato Fritters	52
Potato Pie	7, 28
Potato Pudding	37
Potato Rolls	7, 51
Potato Salad	17
Potato Snow	7
Potato Soup	2
Potato Yeast	

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	PAGE.
Potatoes, Baked	7
Potatoes, Fried	7
Potatoes, Stewed	7
Potatoes, Stuffed	7
Potatoes, Sweet	123
Potatoes, Sweet, Glazed	7
Potted Beef	10
Poultry, Potato Filling for	15
Poultry, Stuffing for	15
Pound Cake	99, 119
Poverty Cake	119
Preserve Hams, to	116
Preserved Eggs	116
Preserved Mango	114
Preserves, Citron	114
Preserves, Lemon	114
Preserves, Muskmelon	111, 114
Preserves, Orange	114
Preserves, Strawberry	114, 123
Preserves, Tomato	114
Pressed Beef	10
Prince of Wales Cake	91
Prune Pie	28
Prussian Pudding	122
Pudding, Apple	32
Pudding, Apple, Bread	32
Pudding, Apple, Dutch	32
Pudding, Apple, English	32
Pudding, Alice	32
Pudding, Alma	32
Pudding, Beef-steak	10
Pudding, Berry	33
Pudding, Black	33
Pudding, Bread	33
Pudding, Brown	33
Pudding, Catskill	33
Pudding, Cheap	33
Pudding, Cherry	33
Pudding, Chicago	33
Pudding, Chocolate	33, 34
Pudding, Christmas	34
Pudding, Cocoanut	34
Pudding, Coffee Fruit	34
Pudding, Corn	34
Pudding, Corn-meal	34
Pudding, Corn-starch	122
Pudding, Cottage	34
Pudding, Crumb	34
Pudding, Cup	34
Pudding, Dandy	34
Pudding, Danish	34
Pudding, Delmonico	34
Pudding, Elegant	35
Pudding, Elizabeth	35
Pudding, English	35
Pudding, Eve's	35
Pudding, Excelsior	35
Pudding, Farmer's	122
Pudding, Fig	35
Pudding, Florentine	35
Pudding, Fruit	35
Pudding, Graham	35, 122
Pudding, Hard Times	35
Pudding, Hen's Nest	35
Pudding, Hickory-nut	36
Pudding, Honeycomb	36
Pudding Huckleberry	36
Pudding, Indian	36, 122
Pudding, Kentucky	36
Pudding, King Solomon	36
Pudding, Lemon	36
Pudding, March	36
Pudding, Molasses	36
Pudding, Mountain-Dew	36
Pudding, Mysterious	36
Pudding, Orange	22, 33, 37
Pudding, Paradise	37
Pudding, Pine-Apple	37
Pudding, Plum	29, 30
Pudding, Poor Man's	37
Pudding, Potato	37
Pudding, Prussian	122
Pudding, Pull	37
Pudding, Puff	37
Pudding, Queen's	38
Pudding, Raisin	38
Pudding, Rice	38, 39, 122
Pudding, Sago	39
Pudding, Sago and Apple	39
Pudding, Sauce for	41
Pudding, Salisbury	40
Pudding à la Sconce	37
Pudding, Scott's	39
Pudding, Snow	39
Pudding, Snow-ball	39
Pudding, Snow-drift	39
Pudding, Sponge	39, 40
Pudding, Steamed	40
Pudding, Suet	30, 31
Pudding, Sweet Potato	40
Pudding, Tapioca	31, 32, 122
Pudding, Tomato	40
Pudding, Transparent	40
Pudding, Troy	40, 123
Pudding, Tyler	40
Pudding, White	40
Pudding, Whipped Cream	40
Pudding, Whortleberry	40
Pudding, Woodford	41
Puff Cake	99
Puff Pudding	37
Puffs, Cream	62
Puffs, Lemon	119
Puffs, Raisins	45
Puffs, Vanity	46
Pumpkin, Fried	7
Pumpkin Pie	28
Pumpkin Sauce	28
Puritan Gingerbread	72
Quail, Smothered	14
Queen of Puddings	38
Queen's Cake	99
Queen's Egg-bread	44
Queen's Pudding	38
Quick Loaf Cake	98
Quince Jam	113
Quince Marmalade	114
Rabbit, Fried	14
Rabbit, Jugged	14
Rabbit, Pickled	14
Raised Biscuits	50
Raised Buns	51
Raised Cake	99
Raisin Cake	100
Raisin Cake, Layer	89
Raisin Pie	28
Raisin Pudding	38
Raisin Puffs	45
Rarebit, Macaroni	9
Raspberry Custard Pie	21
Raspberry Vinegar	115, 116
Raspberries, Canned	112
Republican Cake	100
Resurrection Pie	11
Rhubarb Jam	112
Rhubarb Marmalade	114
Rhubarb Pie	28
Rhubarb for Pies	45
Rhubarb Sauce	45
Ribbon Cake	91
Rice	7
Rice, Chicken and	14
Rice Pie	122
Rice Pudding	38, 39, 122
Rissoles, Lobster	4
Roast Beef	10
Roast Tenderloins	12
Rochester Jelly Cake	74
Rock Cakes	100
Rock Cream	18
Rock Island Apple Pie	26
Roll Chocolate Cake	59
Roll, Fruit	71
Roll, Jelly	74
Rolls, Apple, Dried	45
Rolls, Centennial	51
Rolls, Cinnamon	51
Rolls, Graham	51
Rolls, Parker House	51
Rolls, Potato	7, 51
Rolls, Sausage	12
Rolls, Snowflake	51
Rolls, Tea	51
Rolly-poly, Apple	45
Royal Buns	51
Rose Cake	91, 100
Royal Cake	100
Royal Fruit Cake	71
Runaway Cake	100
Rusks	100
Russian Cream	18
Rye Fritters	51
Rye Muffins	50
Salad, Bean	16
Salad, Beet	16
Salad, Cabbage	16
Salad, Celery and Apple	16
Salad, Chicken	16, 123
Salad, Cucumber	16
Salad, Dressing	17
Salad, Dressing, French	17
Salad, Egg	17
Salad, Fruit	17, 123
Salad, Lobster	17
Salad, Potato	17
Salad, Salmon	17
Salad, Sardine	17
Salad, Shrimp	17
Salad, Veal	17
Sago Cream	18
Sago Pudding	39
Salem Cakes	57
Salisbury Pudding	40
Sally Lunn	45
Salmon Croquets	5
Salmon Salad	17
Salsify	7
Sand Crackers	57
Sand Tarts	57, 119
Sandwich Cake	91
Sardine Salad	17
Sardines, Fried	5
Sardines, Home Made	5
Sauce, Bordeaux	106
Sauce, Chili	106
Sauce, Knights Templar's	106
Sauce for Pudding	41
Sauce, Pumpkin	28
Sauce, Rhubarb	45
Sauerkraut	7
Sausage	12
Sausage Rolls	12
Scalloped Cod Fish	4
Scalloped Green Corn	6
Scalloped Fish	4
Scalloped Oysters	4
Scalloped Tomatoes	8
School Cake	119
Scotch Cakes	57
Scotch Cookies	56
Scott's Pudding	39
Scumming, Pickles	110
Scrapling	12
Seasoning, Sausage	12
Seed Cake	57
Seed Cookies	56
Shaker Pickles	109
Shell-bark Cake	76
Sherbet, Lemon	115
Short-cake, Barberry	45
Short-cake, Orange	45
Short-cake, Strawberry	45, 46
Short-cake, Tomato	46
Shrimp Salad	17
Silver Cake	82, 96, 119
Slaw	8
Slaw, Cold	8
Slaw, Cream	123
Slaw, French	8
Slaw, Hot	8, 123
Slumgullion	3
Smoked Meats	123

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PAGE.

Smothered Chicken 14
Smothered Quail 14
Smuggled Eggs 121
Snaps, Ginger 72
Snaps, Lemon 97
Snow, Apple 42
Snow Cake 82, 83
Snow, Potato 7
Snow Pudding 39
Snowball Cake 83
Snow-flake Cake 92
Snow flake Rolls 51
Soda Biscuits 50
Soda, Cream 115
Soup, Boston Beef 1
Soup, Cabbage 1
Soup, Calf's Head 1
Soup, Celery 1
Soup, Clam 1
Soup, Dumplings for 3
Soup, Egg Balls for 3
Soup, Flour 1
Soup, Gumbo 1
Soup, Lemon 1
Soup, Mock Oyster 1
Soup, Nudel 1
Soup, Nudels for 3
Soup, Okra 1
Soup, Ox-tail 1
Soup, Oyster 1
Soup, Pea 2
Soup, Poor-man's Potato 2
Soup, Potage à la Reine 2
Soup, Potato 2
Soup, Slumgullion 3
Soup, Sorrel 2
Soup, Turnip 2
Soup, Turtle 2
Soup, Tomato 2, 3
Sour Milk Pie 27, 122
Souse 12
South Carolina Cake 100
Soy, Tomato 110
Spanish Buns 93
Spanish Cream 18, 19
Spanish Pickles 109
Spice Cake 82, 92
Spiced Currants 110
Spiced Elderberries 110
Spiced Grapes 111
Spiced Peaches 111
Spinach 8
Sponge Cake 79, 80, 81, 119, 120
Sponge Cake, Almond 81
Sponge Cake, Berwick 81
Sponge Cake, Cheap 81
Sponge Cake, Chocolate 81
Sponge Cake, Cocoanut 81
Sponge Cake, Cream 81
Sponge Cake, Jelly 81
Sponge Cake, Layer 81
Sponge Cake, White 82
Sponge Pudding 39, 40
Squab Pie, Devonshire 122
Squash Pie 28
Steamed Pudding 40
Stew, Beefsteak 12
Stew, Brazilian 123
Stew, Brunswick 13
Stew, Cape Cod 12
Stew, Combination 12
Stew, Irish 12
Stew, Parsnip 6
Stewed Celery 6
Stewed Corn 6
Stewed Ducks 120
Stewed Mutton 12
Stewed Potatoes 7
Stewed Tomatoes 8
Stewed Turnips 9

PAGE.

Stir Cake 100
Strawberry Cream Cake 61
Strawberry Jelly 113
Strawberry Pie 28
Strawberry Preserves 114, 123
Strawberry Sauce 41
Strawberry Short-cake 45, 46
String Beans 6
Stuffed Beefsteak 10
Stuffed Eggs 15
Stuffed Ham 11
Stuffed Potatoes 7
Stuffed Tomatoes 9
Stuffed Tomato Pickles 110
Stuffing, Chestnut 15
Stuffing for Poultry 15
Sugar Cakes 57
Sugar Crackers 57
Sugar Cookies 57
Sugar Cured Hams 116
Sugar Kisses 58
Suet Pudding 30, 31
Summer Drink 116
Sunshine Cake 100
Sweet Biscuits 57
Sweet Crackers 57
Sweet Pickles 109, 110, 111
Sweet Potato Pie 28
Sweet Potato Pudding 40
Sweet Potatoes 7, 123

Tapioca Pudding 31, 32, 122
Tarts, Lemon 45
Tarts, Sand 119
Taylor Cakes 57
Tea 116
Tea, Beef 5
Tea Biscuits 50
Tea Cake 100
Tea Cakes 57
Tea Rolls 51
Telegraph Cake 101
Temperance Cookies 57
Tender Meat 12
Tenderloins, Roast 12
Three Ply Cake 92
Tilden Cake 101
Tip-Top Cake 101, 120
Toast, Irish 44
Toddy, Apple 115
Tomato Catsup 105, 106, 120
Tomato Chowder 106
Tomato Hash 8
Tomato Jelly 113
Tomato Marmalade 114
Tomato Omelet 16
Tomato Paste 106
Tomato Pickles 109, 110
Tomato Pickles, Stuffed 110
Tomato Pickles, Sweet 111
Tomato Pie 28
Tomato Preserves 114
Tomato Pudding 40
Tomato Soup 2, 3
Tomato Soup, Beef 3
Tomato Soy 110
Tomato Short-cake 46
Tomatoes, Stuffed 9
Tomatoes, Baked 8
Tomatoes, Canned 117
Tomatoes, Fried 8
Tomatoes, Fried, Green 8
Tomatoes, Scalloped 8
Tomatoes, Stewed 8
Tongue, Beef, Glazed 10
Tongues, Pickle for 116
Towanda Chocolate Cake 59
Transparent Pie 28
Transparent Pudding 40
Trifle 46

PAGE.

Trout 5
Troy Pudding 40, 123
Turnip Soup 2
Turnips, Stewed 9
Turtle Soup 2
Twenty Minute Cake 101
Tyler Pudding 40

Union Cake 101
Union Layer Cake 89
Universal Cake 101

Vanilla Cake 101
Vanilla Chocolate-Cake 59
Vanilla Layer Cake 90
Vanilla Ice Cream 19
Vanilla Jumbles 97
Vanity Cake 101
Vanity Puffs 46
Variety Cake 92
Victoria Cake 101
Vienna Cream Cake 61
Vinegar Pie 28, 29
Vinegar, Raspberry 115, 116
Veal Curried 123
Veal Croquets 13
Veal Fritters 13
Veal Loaf 13
Veal Marble 13
Veal Pot-Pie 13
Veal Salad 17
Velvet Cream 19
Vermicelli 9

Waffles 52
Walnut Cake 77, 120
Walnut Cake Cream 61
Walnut Cake, English 77
Walnut Drops 42
Walnuts, Cream 42
Washington Cake 92, 120
Washington Pie 29
Watermelon Cake 83, 84, 120
Watermelon Pickle 111, 112
Watermelon Preserves 114
Wedding Cake 101, 120
Wedding Fruit Cake 71
Welcome Cake 102
Whips, Jenny 45
White Cake 84, 85, 86, 102
White Cup-Cake 65
White Fruit-Cake 71
White Layer Cake 90
White Pound-Cake 99
White Sponge-Cake 82
White Tea-Cake 101
White Cookies 57
White Icing 102
White Potato Pie 28
White Pudding 40
White Mountain Cake 86
White Mountain Jelly Cake 75
Wheat Bread 53
Wheat Gems 49
Whortleberry Pudding 40
Wine, Blackberry 115
Wine, Grape 115
Wine Jelly 45
Wine Sauce 41
Woodford Pudding 41
Worcester Cake 102

Yankee Pound Cake 99
Yellow Cake 102
Yellow Mountain Cake 102
Yellow Lady's Cake 119
Yellow Pickles 110

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Soups and Broths.

BOSTON BEEF SOUP.—3 or 4 lbs. beef, neck or joint; boil until very tender; take it out and put 2 cups beans (white ones are best), previously swollen, into the water; when the beans are boiled to pieces, add the meat, finely chopped, and salt and pepper. Less meat is preferred by some.—*Mrs. E. A. Burnham*, Easthampton, Mass.

Beef Tea.— Select the tenderest, juiciest piece of steak possible; cut into pieces ½ in. square; fill a glass qt. jar, cover tightly; set the jar in a kettle of cold water, and put on the stove to boil until the meat is tender; take out the beef and press from it all the juice, which season with salt and pepper to taste.—*Evelyn Stonestreet*, Birmingham, Ala.

Clam Soup.—2 doz. clams, 2 qts. water; wash the clams well, put in a pot containing the water; let them come to a boil. Remove the shells, chop the clams in small pieces, put again in the water in which they were opened; add 1 qt. boiling milk, pepper, salt, parsley, and drop dumplings. *Drop Dumplings*—1 egg, small teacup sweet milk, 1 teaspoon Royal Baking Powder. Make stiff enough to drop from the spoon; will cook in 3 or 4 minutes, and must be taken up as soon as done, or they will get heavy.—*Mrs. Dr. Watts*, Lockport, N. Y.

Celery Soup.—1 head celery, 1 qt. milk, 1 slice onion, 1 tablespoon butter, 1 tablespoon flour, 1 teaspoon salt, and ½ saltspoon pepper. Wash and scrape celery well; cut into inch pieces, and boil in 1 pint boiling salted water until very soft; boil the onion, chopped, in the milk for 10 minutes, and add it to the celery; rub through a fine strainer, and boil again; when boiling, add butter and flour, which have been cooked together by melting the butter, and when it is boiling stir the flour in, and stir until smooth and well cooked; add the seasoning, boil 5 minutes, and strain into the tureen.—*Mrs. A. Wood*, Sandusky, Wis.

Cabbage Soup.—Shave the cabbage fine; boil till tender; add 1 tablespoon sugar, salt and pepper to taste; drop in dumplings (made as for pot pie), and when ready to serve add butter and sweet cream to taste. Serve hot.—*May Lockwood*, Burr Oak, Mich.

Calf's Head Soup.—Put a clean calf's head in 4 qts. water, salted a little; when the meat falls from the bones, take out and cut the meat, tongue, and brains fine; strain the water in which it was boiled (to free from bones); put the chopped meat in it, and season well with salt, pepper, parsley, and celery seed; about 15 minutes before serving, make a little batter of 1 egg, 1 cup milk, and flour, thin enough to drop through a colander into the soup. Dish up awhile before serving.—*Mrs. Sallie A. Huber*, Waynesboro', Pa.

Flour Soup.—Stir 1 pt. flour, nicely browned, into 3 pts. boiling water; add butter size of an egg and 1 pt. cream; salt and pepper to taste. Put 1 tablespoon lard in the skillet before putting in flour to brown.—*Mrs. Mamie A. Brown*, Motley, Minn.

Gumbo or Okra Soup.—Time, 2 to 3 hours. 1 qt. okra cut in thin slices; scald 2 pts. ripe red tomatoes, skin and cut in slices; 1 carrot, 1 onion, 2 potatoes, sliced; put all into a frying-pan, in a little hot lard; fry, but not brown; then add 2 qts. fresh beef broth, a little chopped parsley, season to taste with salt and pepper, simmer 5 minutes and serve. Eat with boiled rice.—*Mrs. S. A. Ramsey*, Ramsey's Post-office, Vermilion Parish, La.

Lemon Soup.—This can be made with bouillon or any nice clear soup. Use 1 egg and 1 lemon for 2 qts. soup. Beat the eggs well, and pour upon them the boiling soup, beating fast and hard; squeeze juice of lemons into it and serve with small squares of bread which have been browned in butter or nice drippings. Add these at moment of serving.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Mock Oyster Soup.—½ pt. tomatoes, 2 pts. sweet milk, 1 pt. boiling water, 1 teaspoon soda, butter, salt, and pepper to taste. Put tomatoes, water, butter, salt, and pepper in soup-kettle and boil 5 minutes; let milk come to a boil in saucepan, then add soda to the milk, stirring all the time; mix all together and serve at once. Either canned tomatoes or fresh will answer for the soup.—*Elsie B. Deeds*, Lanark, Ill.

Nudel Soup.—3 eggs, 6 tablespoons milk. Enough flour to form a dough to roll out; divide the dough in 6 parts, roll each part thin as possible, dry each on paper in the oven (a few minutes will do). If the oven is hot, do not close the door, or they will blister; when all are dried, cut as fine as possible and boil in good soup stock from a shin of beef; 2 minutes' boiling will suffice; season well with salt, pepper, and parsley. Enough for 6 persons.—*Mrs. Sallie A. Huber*, Waynesboro', Pa.

Oyster Soup.—Drain the liquor off the oysters; take 1 pt. of it, 1 pt. sweet milk, 1 large tablespoon butter, salt and pepper to taste, put all into a vessel together; boil as quick as possible, and just as quick as it boils take off. Do not cook the oysters, but have them in a large soup-bowl, and as soon as the soup boils pour over the oysters and serve.—*Nettie Perrine*, Morrisonville, Ill.

Ox-tail Soup.—2 ox-tails, 2 slices ham, 1 oz. butter, 2 carrots, 2 turnips, 3 onions, 1 leek, 1 head of celery, 1 bunch of savory herbs, 4 cloves, 1 tablespoon salt, 2 tablespoons catsup, ½ glass wine, 3 qts. water. Cut up and wash the tails, separating at the joints, and put them in a stewpan with the butter; cut the

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vegetables in thin slices and add the herbs, put in half the water, and stir over a sharp fire till the juices are drawn: fill up the saucepan with water, and, when boiling, add the salt; skim well and simmer for 4 hours, or until the tails are tender; take out, skim and strain the soup, thicken with flour, and flavor with the wine and catsup: put back the tails, simmer for 5 minutes, and serve.—*Mrs. C. Atherton*, Dunlap, Iowa.

Pea Soup.—1 pt. peas, 1 pt. milk; hull the peas, which must be very fresh, boil the hulls in sufficient water to cover, nearly an hour, so as to thoroughly extract their substance; strain out the hulls and add the peas, letting them boil until done; add seasoning of salt, pepper, and butter. When near done, pour in the milk. In the meantime toast some slices of bread a nice brown, break in block shape, and put in tureen, after which pour on soup, and serve at once.—*Mrs. C. H. Cragge*, Cumberland, Md.

Potato Soup.—Boil in 1 qt. water a small slice of salt pork and 2 onions; take 8 good-sized potatoes, boil and mash fine, and add to the pork and onions; boil ½ hour, then add milk until it is as thick as pea soup; pepper and salt to taste. When done, add small piece butter; strain through a colander.—*Mrs. Hattie Herrick*, White Lake, Dak.

Potato Soup.—1 part potatoes, mashed fine, and 2 parts chipped bread, well soaked; stir well together; flavor with onions fried to a light brown; salt and pepper to taste.—*Mrs. N. Schilling*, Juniata, Neb.

Potato Soup.—1 qt. potatoes, pared and sliced; boil until tender in 2 qts. water, then add 1 pt. cream, butter the size of an egg, pepper and salt to taste. Make dumplings of 1 pt. flour, small pinch of salt, 1 teaspoon Royal Baking Powder, sifted together; add 1 teaspoon butter and 1 egg, make into dough about the same as for buscuit, roll thin, cut and drop into the pot; let boil one moment after all are in, then serve.—*Mrs. Mamie A. Brown*, Motley, Minn.

Potato Soup.—Time to cook, 1 hour. 1 doz. large potatoes, 2 eggs, 1 pt. sweet cream, lump of butter size of hen's egg, 1 pt. flour, salt and pepper to taste. Peel potatoes, and cut in small squares; wash clean, and put into large saucepan or kettle, with 2 qts. boiling water; boil steady until tender (½ hour): add water enough to make quantity of soup desired. Take 1 pt. flour, 2 eggs, a pinch of salt, and ½ teacup water; mix thoroughly until all of the eggs are mixed with flour; stir the mixture into the soup; cover close; cook 15 minutes. Turn into tureen, add 1 pt. sweet cream and lump of butter, salt and pepper to taste; let stand ten minutes, then serve.—*Mrs. Jessie F. Balcom*, Groton, Dak.

Poor Man's Potato Soup.—Cut 5 or 6 slices of meat about ½ inch thick, and boil in water about ½ hour; pare 6 good-sized potatoes, slice, and put with the meat; cook until tender. Take 1 teacup cream, 3 tablespoons flour, and make into a batter, with which thicken the soup; butter, ½ the size of an egg: stir all together: salt to taste.—*Alice Elless*, Arthur, Ill.

Potage à la Reine.—A large fowl boiled until tender in 3 qts. water, which should never more than bubble; skim off the fat, and add a teacup of rice, 2 slices of carrot, 2 of turnip, a small piece of celery, and an onion, all cooked slowly for 15 minutes in 2 large tablespoons butter. Skim this butter carefully from the vegetables, put it in a separate pan, and stir in a tablespoon flour, cooking until smooth, but not brown. Add this, with a small piece cinnamon, mace, and 4 whole cloves. Cook all together slowly for 2 hours. Chop and pound the breast of the fowl very fine: rub the soup through a fine sieve: add the pounded breast, and again rub the whole through the sieve; put back on the fire, and add 1½ tablespoons salt, ¼ teaspoon pepper, and 1 pt. cream, which has come just to a boil. Boil up once, and serve.—*Mariannie Werner*.

Sorrel Soup.—After thoroughly washing the leaves of garden sorrel, put them into a kettle or stewpan, with no more water than adheres to them; cover closely, and stew until tender, stirring occasionally, but covering each time. Have ready soaked some dried white beans, enough to make the soup as thick as gruel; put them on the fire in cold water, and boil until the beans are well mashed. Put in bones from roasts, steaks, or fowls, and any pieces of cooked or uncooked meat you may have; a small piece of lean salt pork, if you like; any roast-meat gravy or clear soup you may have, or stock, can be used instead of meat; add an onion, a sprig of thyme, salt, pepper, and a bay-leaf. After the soup is strained (rubbing the beans through the strainer), put in enough of the sorrel to make it taste pleasantly sour, and let it boil again a few moments.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Turtle Soup.—Kill the turtle overnight; skin, and cut in small pieces: put on to cook. When tender, take out and let cool. While this is cooling, put in an onion filled with cloves, and equal parts of corn, beans, cabbage, parsley, and potatoes, and 2 tablespoons brown flour; boil 2 hours; then cut the meat in small pieces, and return to pot; let come to boil, then serve.—*Mrs. Vincent Butler*, Allegheny City, Pa.

Turnip Soup.—Quantities, according to the amount of soup needed. Take nice lean ham, cut in thin slices, put in cold water to cook; in ½ hour add finely sliced turnips, with some more cold water; as soon as the turnips are tender, add one-half as many potatoes as there are turnips, the potatoes also sliced. These will cook in 20 minutes; season with salt, pepper, and a piece of butter. 1 cup cream improves it.—*Mrs. E. L. Wallace*, Burr Oak, Mich.

Tomato Soup.—4 good-sized tomatoes (or a pt. canned ones), peel, slice, put in boiling water, and boil 20 minutes, or till all cooked in pieces; salt and pepper to taste. Put in a level teaspoon soda, and stir a little; then add 1 qt. sweet milk, and butter, the size of a hen's egg; let it come almost to a boiling-point, but do not boil; pour in tureen and serve. Butter several slices of bread, cut in small squares, and brown in the oven. Serve with the soup instead of crackers.—*Cora B. Cohenour*, Oakland, Cal.

Tomato Soup.—To 2 qts. stock add 1 can tomatoes, or 12 fresh ones; boil 1 hour; add 1 tablespoon flour, strain, and let it boil to desired thickness; slice 1 lemon into bottom of tureen, and pour soup over it.—*Miss Sarah Mangan*, Hicksville, L. I., N. Y.

Tomato Soup.—1 coffee-cup canned tomatoes, 1 teaspoon soda, 1 qt. water, piece of butter the size of an egg, salt and pepper; let come to a boil, and just before serving add 1 pt. sweet milk: also roll a few crackers and throw in; let boil again, and serve immediately.—*Mrs. George Mertens*, Baraboo, Wis.

Tomato Soup.—Boil 6 good-sized tomatoes in 1 qt. water; when done, stir in quickly 1 teaspoon soda (more or less, according to the sourness of tomatoes); while foaming add 1 pt. milk, butter, salt and pepper to taste. Let all come to boiling point again, strain and serve very hot. If a thick soup is desired, add some well-cooked barley.—*Mrs. Louisa I. Dieterich*, Wa Keeney, Kans.

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Tomato Soup.—1 qt. tomatoes, cooked, 1 pt. water, 1 teaspoon soda, salt and pepper to taste, a generous lump of butter. When boiling add 1 qt. rich milk. Roll crackers to thicken.—*Mary K. B. Clark*, Herrick, Neb.

Tomato Soup.—1 qt. canned tomatoes, or 8 or 10 ripe ones; 1 qt. water, 1 chopped onion, a little salt and pepper; cook all together 2 hours. Then add 1 tablespoon flour, wet in 1 teacup cold milk, and a piece of butter the size of an egg.—*Susan L. Parmalie*, Nichols, Conn.

Tomato Soup.—To 1 qt. boiling water add 1 pt. finely cut tomatoes; when this has boiled 5 minutes, stir in 1 level teaspoon soda, which will cause it to foam immediately add 1 pt. sweet milk, 1 teaspoon salt, ¼ teaspoon pepper, and 2 tablespoons butter. When it again boils, add 12 small crackers, finely rolled, and serve hot. It is better to use sweet cream in place of milk, and leave out the butter.—*Mrs. Mary Hamilton*, National, Iowa.

Tomato Soup *(Dutch).*—2 pts. chopped tomatoes, peeled; 2 pts. cabbage, chopped fine; 6 large, strong onions; 1 tablespoon butter; 6 good-sized potatoes, peeled and chopped; salt and pepper to taste; 1 gallon water. Serve with toast and butter. Very nice.—*Mrs. Jennie S. McCowbrey*, Cobden, Ill.

Tomato Beef Soup.—A small beef bone, 3 qts. water, tablespoon salt; boil 2 hours; then add 1 large onion, 2 large turnips, and 1 large potato, 2 tablespoons rice, and pepper to taste; half can tomatoes.—*Mrs. E. J. Post*, Spring Valley, N. Y.

Tomato Soup *(without meat).*—Pare 6 large tomatoes and season with salt, pepper, and butter; stew till tender, then add a level teaspoon soda, dissolved in a tablespoon boiling water. As soon as it boils up, add a little more than a pint of sweet milk. Break into the soup 3 large soda crackers, and serve hot.—*Mrs. H. L. French*, Milpitas, Cal.

Tomato Soup *(purely vegetable).*—1 can tomatoes, 1 pt. hot water; boil ½ hour, strain, working to a pulp. Put on the fire and simmer 5 minutes, seasoning with salt and pepper. In another saucepan bring to a boil 2 cups milk, add 1 oz. flour rubbed into 2 tablespoons butter, then 1 teaspoon soda. Turn into the tureen first the tomatoes, then the milk, stirring. If cooked together they will curdle.—*Miss Anna M. Paine*, 331 Brackett street, Portland, Me.

Slumgullion.—1 lb. finely chopped beef, raw; 1 qt. potatoes and 1 qt. onions, chopped fine; a good pinch of thyme, salt and pepper; enough water to be too thick for a soup, too thin for a hash; boil till onions are done. It equals the best beef-tea.—*Mary E. Clarkson*, Buffalo, W. Va.

Dumplings for Soup.—1 pt. flour, 2 even teaspoons Royal Baking Powder, ½ teaspoon salt, 1 teaspoon sugar; mix thoroughly and then sift; wet with a small cup sweet milk; stir with a spoon to a smooth ball, turn the dough on a well-floured board, roll about ½ in. thick, cut in small cakes, and cook in the soup just 10 minutes; be sure that the soup is boiling rapidly when you put the dumplings in, and that it boils all the time, and see that the cover fits tight on the pot.—*Mrs. L. M. Trout*, Cambridge, Iowa.

Egg Balls for Soup.—8 eggs, a little flour, salt to taste. Boil 6 eggs for 20 minutes, strip off the shells, take the yelks and pound them in a mortar; beat the yelks of the 2 uncooked eggs; add them to those pounded, with a little flour and salt: mix all well together and roll into balls; boil them before they are put into the soup.—*Mrs. J. Quibell*, College Hill, O.

Nudels for Soup.—Beat 2 eggs very light; add pinch salt and flour enough to make stiff batter; roll out thin, sprinkle with flour and roll up tight; begin at one end and shave off like cabbage.—*Mrs. H. L. French*, Milpitas, Cal.

Fish and Shell Fish.

Clam Chowder.—Boil 30 clams, washed perfectly clean, in a kettle, with a cup of water, until they open easily: chop ¾ lb. fat salt pork and 1 lb. fresh lean pork, very fine; add the clams, chopped slightly, and mix together. Slice 1 large onion on the bottom of a 5-qt. pan, add a layer of clams and pork, then a layer of cold sliced potatoes, a layer of bread-crumbs, then another layer of clams, etc., until the pan is filled, finishing with a cover of bread-crumbs; add pepper, but no salt: pour over the water in which the clams were boiled, adding enough more to fill the pan; cover closely and bake for 2 hours; remove the cover and let it brown over. Set on a large plate, fold a napkin around the pan, and it is ready for the table.—*Mrs. De Lancy Stow*, Clyde, N.Y.

Clam Chowder.—½ peck hard clams, chopped fine: 5 potatoes, sliced; 4 onions, chopped fine; 3 slices fat salt pork in bottom of kettle; fry pork a few minutes, then put on a layer of clams, then potatoes, then crackers, until all are in. Pour over all the liquor the clams were boiled in. Add butter and pepper, and boil ¾ hour.—*Mrs. J. N. Palmer*, Trinity, Tex.

Fish Chowder.—Haddock, that weighs 5 lbs. without the head; skin, by drawing the skin steadily and firmly toward the tail; bone the fish; fry 2 large or 3 small slices salt pork (cut into dice) brown, but do not burn; turn into bottom of fish-kettle. Having cut the fish into slices of moderate size, place a layer of fish, salted and peppered: then a layer of split crackers; then a layer of sliced potatoes, cut thin (it takes 6 large potatoes to 5 lbs. fish and 12 medium-sized crackers); then a layer of fish, salted and peppered: the remainder of the split crackers laid over the fish, and let the top layer be the remainder of the sliced potatoes; 2 qts. water, boiling hot; boil 20 or 22 minutes. Add 1 pt. milk, with a tablespoon flour stirred in; bring to a boil, and the chowder is ready.—*Mrs. Stephen Gilman*, Lynnfield, Mass.

Deviled Clams.—Wash them, open with a knife, chop them fine; then stew in a little of the juice a few minutes, make a dressing of hard-boiled eggs, chopped, stale bread-crumbs, pepper, little salt, little mustard, wet with a little cream; mix well together; return to the

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half shells; sprinkle cracker-dust on the clams; put a couple of allspice on top of each and butter, which makes them brown; bake in hot oven 20 minutes; send to table on the open shells.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Clam Cakes.—1 pt. clams, 3 eggs, flour and salt; mix eggs with flour, sufficient to make a stiff batter; add salt and chopped clams, the heads taken off, unless soft clams are used. Drop and fry like pancakes. Send to the table hot.—*Miss Jennie Corliss*, Olympia, W. T.

Deviled Crabs.—To the meat of 1 doz. crabs, boiled 15 minutes, add 3 tablespoons stale bread-crumbs, ½ wine-glass cream, yolks of 3 hard-boiled eggs, chopped up, 1 tablespoon butter, pepper and salt to taste. After mixing well, put back into the shells, cover with cracker-crumbs and small pieces of butter, and bake in quick oven.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Cod-fish.—Take fish and pick it up fine; put it in a saucepan with 1 qt. sweet milk; when soft, thicken with a little flour and a little butter.—*Mrs. George D. Gookin*, Sonora, Cal.

Salt Cod-fish.—Pick salt cod-fish up in large pieces, put it in a pan with cold water to cover, and set on the back of the stove; when the water is hot, change it for more with the chill just taken off; when it is fresh it will be cooked; then place in a jar, or any earthen dish, and pour vinegar on to cover it; it is nice as a relish, or with eggs or ham.—*Mrs. E. J. Wadsworth*, Taylor's Falls, Minn.

Scalloped Cod-fish.—Mix 2 teacups milk, 1½ teacup mashed potatoes, 1 teacup picked up boiled cod-fish, ½ teacup bread-crumbs, 1 egg; season with pepper, salt, and butter, and bake a light brown.—*Jessica G. Cone*, Eaton, N. Y.

Creamed Salt Cod-fish.—1 pt. cod-fish, picked very fine, and washed in cold water until it is fresh enough; drain off the water thoroughly, put it in china-lined saucepan, with 1 pt. sweet cream, ½ pt. sweet milk, and a piece of butter the size of an egg, and let them come to a boil; then beat well together 1 egg, 1 tablespoon flour, and 2 of sweet milk, and turn into the saucepan with the fish; stir continually until done, which will be only a few minutes.—*Mrs. A. Cramer*, Marion, Iowa.

Fish Balls.—2 cups cold boiled cod-fish, fresh or salt; 1 cup mashed potatoes; ½ cup drawn butter, with 1 egg; season to taste. Chop fish when freed from bones and skin, work in the potatoes, and moisten with the drawn butter until it is soft enough to mold, and yet will keep in shape; roll the balls in flour, and fry a golden brown in lard or clean drippings. Take from the fat as soon as done, lay in a colander, and shake gently, to free from all drops; if any should remain, place them on a white paper to absorb them, and serve upon a hot plate.—*Miss Mary A. Kempton*, Millville, Mass.

Fish Balls *(par excellence).*—1 pt. raw potatoes, cut in pieces; 1 cup flaked salt fish, boiled together and cooked till the potatoes are tender; turn off the water, and mash with a perforated potato masher, beating the fish and potatoes well together; add 1 tablespoon butter, ¼ saltspoon pepper, and 1 egg; beat again thoroughly, until the whole is as smooth and fine as velvet; shape on a spoon into small balls, and put into a frying-basket, which has previously been dipped in hot fat, to prevent the balls from sticking. Do not let the balls touch one another. Have the fat hot, put the basket in it, and remove as soon as the balls are nicely browned. Drain well, and put into a hot closet till all are cooked. If properly beaten, they will be light and puffy. Whoever has not eaten fish balls after this receipt, has not had them in perfection.—*Mrs. W. L. Blake*, 21 Allen street, Boston, Mass.

Mackerel Balls.—Soak fish overnight; in the morning pour boiling water over it, and let stand a little while; then pick it carefully from the bones, and add an equal quantity of Irish potatoes, which have previously been boiled and mashed, pepper, and 2 eggs well beaten. If the mackerel are not salt enough to flavor the balls, add a little more salt; shape into little balls with the hand, and fry on a hot pan with butter.—*Mrs. A. Wallace*, Morgantown, N. C.

Graten, or Scalloped Fish.—Remove skin and all bones from cold boiled fish, and break it up rather fine; have ready bread-crumbs, seasoned with salt, pepper, nutmeg, a little grated onion, and a large bunch of chopped parsley; butter a baking-dish, put fish and crumbs in alternate layers, sprinkling a very little salt and pepper on the fish layers, and put little bits of butter over it; finish the dish with bread-crumbs, on which place small bits of butter; pour over it slowly, in every direction and in a very fine stream, milk or thin cream, enough to moisten it, like scalloped oysters when baked. A good way is to let the dish stand a few moments after putting milk on, then tip it over on one side, and if the milk comes to or nearly to the edge of the dish, there is too much on, and it will be too wet. Bake to a nice brown.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Stewed Haddock.—Simmer a haddock in a pan on the top of the stove about 40 minutes; put in the pan well salted water; make drawn butter, flavored with parsley or Worcestershire sauce. Lay the fish, without the head, on a platter, pour the butter over it into the platter, spread over the fish mashed potatoes, enough to cover it entirely, and spread the beaten whites of 3 or 4 eggs over the potatoes; put into the oven, and bake a light brown.—*Mrs. J. F. Ballister*, Newton, Mass.

Lobster Rissoles.—Mince as fine as possible the meat of a boiled lobster; mix with the coral and some yelks of hard-boiled eggs, both pounded smooth; season with cayenne pepper, powdered mace, and a little salt; make a batter of beaten egg, milk, and flour; to each egg allow 2 large tablespoons milk and a large teaspoon flour; beat the batter well, and mix the lobster with it till it is stiff enough to make into oval balls about the size of a large plum; fry in the best salad oil, and serve either warm or cold. Similar rissoles may be made of raw oysters minced fine. These should be fried in lard.—*Madge Rice*, Bridgeport, O.

Scalloped Oysters.—Take 1 solid qt. fine oysters and their liquor. Put on the fire in a nice tin saucepan until they are scalding hot; do not boil them an instant; have ready a smallish, buttered baking-dish, with 2 cups fine bread-crumbs in it; on this put all the oysters and liquor, and a piece of butter the size of 2 eggs; cover with 1½ cup crumbs and ¾ cup butter on top of all; bake until rich brown.—*Mrs. W. D. Abbott*, Westchester, N. Y.

Breakfast Oysters.—Scald about a dozen oysters in their own liquor, salted a little; skim them out; put 1 tablespoon butter, 1 gill cream (or milk), 1 teaspoon flour, and the liquor in a saucepan, on the back of the stove; when hot, add a well-beaten egg; when it thickens, pour over the oysters already served in a hot dish.—*Mrs. Sallie A. Huber*, Waynesboro', Pa.

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Fried Oysters.—Take largest ones, and at least 2 hours before frying them make a preparation of rolled soda crackers, ½ lb., 3 small slices of bread dried well in oven and rolled with crackers and flour equal to 1-10th of the whole; put the oysters in this 2 hours before using, and pat them well; then, just before frying pat them again fry in the best butter, and nothing else, to a nice light brown.—*Mrs. Katie Koch*, No. 1052 Third Ave., Brooklyn. N. Y.

Fried Oysters.—Take 12 doz. large oysters, drain them free of liquor, wipe on a cloth till dry, drop them into 5 eggs previously well beaten, take them out on a fork, 1 at a time, and lay them in 36 piles, namely, 4 in each; have a large waiter, on which there has been sifted ground cracker, ready to roll each of these little groups of oysters, press them tightly together, fry in very hot lard, and serve immediately.—*Mrs. J. B. Dart*, Brunswick, Ga.

Fricassee Oysters.—½ lb. butter to 1 qt. oysters; melt the butter in a saucepan; when boiling hot (do not let it burn), put in the oysters drained from liquor; while cooking, stir in a little thickening and season with salt and pepper; have 2 eggs, well beaten, and when the oysters are done, remove from fire, and stir in the eggs; have a hot platter ready with squares of toast, over which pour the oysters, and serve hot.—*Mrs. Albert S Cummins*, Fortress Monroe, Va.

Pickled Oysters.—Wash 50 oysters in their liquor; wipe them dry; strain the liquor off; add to it 1 dessertspoon pepper, whole mace, salt, whole cloves, and 1 pt. vinegar; let the oysters come to a boil in the liquor, then drain them off with a skimmer; boil the pickle up, skim it, and when cold pour over the oysters.—*Ginevra Williams*, Washington, D. C.

Pickled Fish.—Spice the vinegar, cooking the spices in a bag; add a handful sugar, and, when hot, put in the fish and let boil slowly a few minutes until done. Take out carefully, so as not to break them, and put away for a month or more. The bones will be dissolved by that time. Small fish, minnows, etc., are nice this way.—*Mrs. H. L. French*, Milpitas, Cal.

Salmon Croquets.—1 can salmon, 2 pts. mashed potatoes (Irish), the yelks of 4 eggs, ½ teacup butter, salt and pepper to taste. Roll in cracker flour before frying in lard.—*Mrs. Lillie J. Rogan*, Thomasville, Ga.

Fried Sardines.—Procure the largest-sized sardines, remove them from the oil, place on a dish, and allow them to drain for a few minutes; dip the fish in a well-beaten egg, and roll in grated crackers; fry brown, in hot butter; mix the oil with cracker-crumbs, make into small cakes and fry. Serve hot.—*Miss Jennie O. Starkey*, Household Editress *Free Press*, Detroit, Mich.

Home-made Sardines.—Clean small fish, salt slightly and let stand overnight; in the morning drain. Fry them just enough to cook them in oil, then pack in boxes or glass cans, putting them in as close as possible. Cover with oil, and, if in boxes, solder the tops on: if bottles, screw the covers on tight. Put cans in a kettle of cold water, and bring to a boil as quickly as possible. Let boil an hour or an hour and a quarter, then punch a small hole in tin cans to let out the gas, and seal again immediately. If in glass, unscrew the top and screw it on again as soon as possible. Let stand awhile before using.—*Mrs. H. L. French*, Milpitas, Cal.

Trout or Pickerel *(a French receipt for Cooking Fish).*—Cut the fish in pieces about 2 inches square, boil 5 or 6 minutes in white wine and water (1 part water, 2 parts wine), adding a little salt. Vinegar can be used instead of wine, using very much less of it and more water. Brown some finely sliced onions in butter, add large spoonful flour and brown it a little; pour over this the wine and water in which the fish was cooked, and add salt, pepper, nutmeg, teaspoon sugar, and thyme. You should have enough of this sauce to cover the fish, which you now put in it, and steam slowly for about 5 minutes. Serve all together on a platter: garnish with mushrooms, bits of fried bread or shrimps.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Vegetables.

ARTICHOKES, WITH MILK.—Scrape artichokes, drop in water to prevent turning dark: when you have enough, put in chopping-bowl and chop to quarter dice; boil in water until tender; drain; nearly cover with milk; season with butter, salt, and pepper, heating all together. This is also nice for rutabagas.—*Miss Louise I. Dieterich*, Wa Keeney, Kans.

Asparagus.—Cut the asparagus into pieces ½ inch in length, carefully rejecting all tough pieces; boil in just water enough to prevent burning: cook till perfectly tender: season with plenty of butter; pepper and salt to taste. ⅓ cup milk or cream stirred in at the last is an addition. Can be poured over toast if desired.—*Minnie E. King*, Birmingham, Ala.

Asparagus.—Take 3 bunches of asparagus, cut the tender parts fine, and tie the tough parts together: add a little salt, and boil all in water sufficient to cover, till the small pieces are tender; then take out the large tough pieces and throw them away, roll 4 soda crackers fine and put in the stewpan with the asparagus and the water in which it was boiled; add ½ cup sweet cream and a piece of butter the size of an egg, 3 beaten eggs and a little pepper. Just boil up and serve hot.—*Miss A. I. Wheeler*, Virginia City, Nev.

Baked Apples.—Select nice smooth apples, wash, quarter and core, but do not peel; put in deep dish; to 2 qts. apples add ½ cup flour, 1 cup sugar, a lump of butter as big as an egg and 1 cup water; bake 1 hour. Serve hot.—*Mrs. Nellie Tunison*, Union City, Mich.

Baked Apples.—Pare 1 doz. good apples, cut in halves, and take out the core; lay in a buttered baking-dish, cover with sugar, take ½ cup good butter, rub 1 tablespoon flour into it, pour 1 pt. boiling water on it, stirring briskly: put on apples and bake until apples are tender. Serve warm or cold.—*Mrs. J. E. Flood*, Riverside, Iowa.

Fried Apples.—Have your butter and lard brown, your apples cut and washed; put in and stir often (do not add any water); as soon as done, take out, as iron will make them taste bad; sweeten to taste; improved by cinnamon.—*Mrs. L. R. Minnick*, Nimisila, O.

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Fried Apples.— Wash some nice large apples; cut in slices 1 in. thick (without pealing); dip in sugar, then in flour, and fry brown in hot butter or nice drippings.— *Mrs. T. C. Metcalf*, Lafayette, Ind.

Fried Bananas.— Peel and slice lengthwise ripe bananas, sprinkle with sugar, and fry in butter.— *Miss S. E. Lacey*, Preston, O.

Baked Beans.—1 qt. beans soaked in cold water overnight. In morning, by 8 o'clock, take them out of water, put in pot, put in ½ lb. salt pork, dessertspoon salt, tablespoon molasses: fill with water, not too hot, but warm. Bake till 6 o'clock in evening. Keep hot water on the stove, and as often as water dries out fill up till last hour, when it can dry out. The beans will come out whole and brown.— *Mrs. W. H. Walker*, Parkersburg, W. Va.

Baked Beans.— Soak 1 pt. beans all night in cold water: drain off the water, put them into a kettle with about 1 qt. cold water; heat gradually all the forenoon, but not let boil; drain again, and sprinkle over them ½ cup sugar; freshen a piece of pork about 4 in. long and 2 in. wide, and lay it on the beans; wash 2 or 3 good-sized potatoes, pare and slice a layer over the beans; pour on 1 qt. water, and bake slowly all the afternoon and evening, and leave in oven all night. Bake slowly all the next forenoon; take off the potatoes and serve for dinner.— *Mrs. Dr. Kellon*, Harrisville, N. Y.

Green String Beans.— Take off strings both sides, break in short pieces, put in kettle with a piece of bacon or salt pork 2 in. square; pour on boiling water and cook 2 hours; cook in sufficient water to cover, but just before they are done the water should be allowed to be nearly all absorbed.— *Mrs. Mary A. Wilson*, Minneapolis, Minn.

String Beans.— Cut up in little pieces and cook in water ½ hour, then drain them; put on milk enough to cover; pepper, salt, and butter to suit taste. Very nice indeed.— *Mrs. John H. Jones*, Tomah, Wis.

String Beans.—String, and cut in small pieces; cook tender in boiling water; drain well, and put back in pot, and add 1 cup milk and a lump of butter; season to taste, and simmer gently for 10 minutes (do not let milk boil, as it will curdle).— *Mrs. J. Greeve*, Arlington, N. J.

Oyster Cabbage.— Chop some cabbage very fine; boil in water until tender (½ hour will do), then season as oysters; milk, butter, crackers, pepper, and salt; have just water enough to boil it tender.— *Mrs. John H. Jones*, Tomah, Wis.

Stewed Celery.—Take a bunch of celery; after having picked out the white for the table, cut all but the leaves in small pieces; boil until tender with a little salt, and drain well; while draining make a sauce of 1 cup milk with 1 tablespoon butter and 2 tablespoons flour; turn the celery into the sauce, and stir well; season to taste and serve hot.—*Mrs. James Greeve*, Arlington, N. J.

Green Corn, to Can and Cook.— To every 6 qts. of green corn put 1 oz. of tartaric acid dissolved in hot water; cut corn from cob, and put sufficient water to cook; while cooking add the acid water; when done, seal tight. When you wish to use it, pour off the water in the can, and cook in fresh water with ½ teaspoon soda; change the water two or three times; when nearly done, pour off water, add 1 tablespoon sugar, 1 of butter, 1 teacup cream, pepper and salt to taste; this will season 1 qt. corn.—*Mrs. J. J. Harnsberger*, Decatur, Ill.

Green Corn Fritters.— Grate 6 ears of sugar-corn, season with salt, pepper, ½ teaspoon butter, ½ tablespoon flour on a little crumbed bread; if the corn is hard the flour may be dispensed with; beat the yelks of 2 eggs in the butter, add the whites last after they have been whipped to a dry froth; fry in butter.— *Mrs. J. Fred Goodhart*, Reading, Pa.

Imitation Oysters.— Grate 6 ears of sweet corn (the proper age for boiling), add 2 beaten eggs, a little salt and pepper; drop a spoonful into hot, well-buttered frying-pan; fry, and turn same as oysters, browning nicely on both sides.— *Mrs. R. C. Evans*, Plummer's Landing, Ky.

Corn Oysters.—1 pt. grated fresh sweet corn, 1 teacup flour, 1 egg, 1 teaspoon salt, 1 teaspoon pepper, 1 teaspoon melted butter, 2 teaspoons Royal Baking Powder; beat well together, and fry in butter.—*Miss Pauline Vogelgesang*, Canton, O.

Corn Oysters.—1 pt. grated green corn, 1 cup flour, 1 dessertspoon salt, 1 teaspoon pepper, 1 egg; mix together; drop, and fry in hot lard. In taste they resemble fried oysters. Nice for breakfast, and a good side dish for dinner.— *Mrs. S. A. Ramsey*, Vermilion Parish, La.

Scalloped Green Corn.— Shave from the cob and boil ½ hour; scrape the cob in a dish-pan, and add the pulp to the boiling mass; stir constantly to keep from burning after it is added; boil up, add butter and cream, or milk, till rich, and season to taste.— *Orlena S. Matteson*, 60 Lake street, Chicago, Ill.

Stewed Corn.— Take 4 good-sized ears of sugar-corn, split, and cut from the cob into a pan; then add 5 tablespoons good cream, 1 tablespoon butter, ½ teaspoon salt, and bake in moderate oven ¾ of an hour, stirring frequently; season to taste, and turn into a dish.—*Mrs. Seth Duncan*, Osborn, Mo.

Fried Cucumbers.— Pare and quarter lengthwise, dip in corn meal or wheat flour; sprinkle the slices well with pepper and salt, and fry in boiling lard.— *C. Maggie Meldahl*, Scott, W. Va.

Fried Cucumbers.— Peel skin, and cut in slices; dip in eggs and crackers; fry in hot butter.— *Mrs. J. Hamilton*, Jersey City Heights, Jersey City, N. J.

Fried Egg-plant.— Peel egg-plant, cut in slices ⅓ inch in thickness; pepper and salt them; lay 1 slice upon the other; let them stand 10 or 12 hours; drain off the liquor; dip in flour and fry in drippings or lard.— *Mrs. John Rue*, Mount Holly, N. J.

Parsnip Cakes.— Scrape parsnips clean and boil in a stewpan, with a little salt in the water, until tender; drain the water off and mash them with a potato-masher. To a dozen good-sized parsnips add 2 well-beaten eggs; mix well together; add a little salt and pepper and enough flour to hold them together; make into flat, round cakes, and fry in butter in a frying-pan, until both sides are a rich brown.—*Mrs. Thos. F. Allen*, 177 East Eighty-fifth street, N. Y.

Parsnip Stew, with Dumplings.— Scrape and clean 12 parsnips, quartering them lengthwise, and, with ½ lb. salt pork, boil an hour; then add the dumplings. *For Dumplings.*—1 pt. flour, 1 teaspoon Royal Baking Powder, 1 egg; mix with rich milk. Roll ½ inch thick, cut in pieces a finger in length and 2 inches wide. Drop in while boiling, and don't let it stop boiling until it is done, which will be in ½ hour.— *Mrs. E. B. French*, Babylon, N. Y.

Peas.— Take 1 qt. peas; wash and drain; cook in about 1 teacup water; be careful not to burn; cook until tender; salt and pepper to taste; piece of butter ½ the size of a hen's egg; 1 cup sweet cream; stew gently, stirring well, 3 or 4 minutes. Serve hot.—*Miss Ellen King*, Whitney's Pt., N. Y.

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Peas.—Boil the pods ½ hour, if they are fresh, and skim out before putting in the peas. They are much sweeter and nicer.—*Mrs. Louis Ives*, Dearborn, Wayne Co., Mich.

Peas.—Gather the same day they are to be cooked: hull them in time to allow the hulls being boiled prior to putting on the peas: take of the hull water a sufficient quantity to nearly cover the peas: salt and boil them, say 20 minutes, or until tender. Season with pepper and plenty of butter, and pour the whole—peas and their remaining liquor—into a dish and serve.—*M. Louisa Sharpless*, Strickersville, Pa.

Baked Potatoes.—Take them as near of a size as possible; pare as for boiling: bake in a hot oven ¾ hour. Serve hot, with butter or cream, as desired.—*Mrs. C. L. Barber*, Dekalb, Ill.

Potato Croquets.—1½ lbs. potatoes, 1 oz. butter, 2 eggs, 2 oz. bread-crumbs. Season with pepper and salt. Have the potatoes mashed as dry as possible. Add seasoning, butter, and 1 egg. Form into balls, and brush with the other egg. Dip in bread-crumbs and fry in hot lard.—*Miss Marion Taylor*, Moncton, N. B.

Potato Croquets.—12 potatoes, boiled and mashed smooth; add a small piece of butter, pepper and salt: beat 2 eggs, pour over the potatoes, mix and put into a steamer. Cook 5 minutes, set away to cool, and then form croquets; roll in flour; fry in wire basket in plenty of hot lard to cover. When a light brown, serve on platter, with a napkin wet in hot water put under the croquets to absorb the grease. Garnish with parsley.—*Mrs. Charles S. Treadway*, Waterbury, Conn.

Fried Potatoes.—Take 6 large smooth potatoes, pare and slice thin; place your skillet on the fire: wet with a little butter to prevent it from sticking: put your potatoes in; pour a little water over them; season with salt and pepper. As soon as tender, having let all water cook away, add butter and let fry until a nice brown. Serve while hot.—*Miss Urania Auld*, Pittsburg, Pa.

Fried Potatoes.—Take 6 common-sized potatoes, peel and slice into a pan. After draining the water off season with salt and pepper: add 1 tablespoon flour, and mix well. Place on stove, in frying-pan, with 1 heaping tablespoon lard (lard and butter is better). When hot, put in potatoes, cover with lid, fry 20 minutes, stirring occasionally until a nice brown. Serve hot.—*Miss Mary Palmehn*, Dallas, Oreg.

Stuffed Potatoes.—Bake some large potatoes in their skins: when quite done, scoop out the insides, and mash well with butter or milk: mix some finely minced cold meat with potatoes, adding salt and pepper to taste. re-fill empty skins with the mixture, place on a tin, and put a small lump butter on each to prevent its getting too dry; then put in the oven until hot; serve in a napkin.—*Mrs. John Munson*, Malvern, Iowa.

Stewed Potatoes.—Cut in small pieces enough cold boiled potatoes to fill a small vegetable dish: put them with ⅔ pt. milk, butter size of egg, and a pinch of salt: stew 20 minutes; thicken with 1 teaspoon flour, and just enough milk to mix nicely; stew 5 minutes, and serve. A little finely minced parsley is a great addition.—*Mrs. W. D. Abbott*, Westchester, N. Y.

Potato Rolls.—Take well-mashed potatoes, and add pepper, salt, and butter, and a little milk: add 1 well-beaten egg to every 6 potatoes; make into rolls, cover with flour, and fry brown in butter.—*Edna Griffin*, Zion, Ky.

Potato Pie.—Make a crust, as for chicken or beefsteak pie, line a deep pie-tin or shallow basin with it, then fill with freshly cooked potatoes mashed and seasoned to taste with salt, pepper, butter, and cream: over this sprinkle a little summer savory, if you like the flavor, cover with crust, and bake in quick oven until crusts are done; serve with fried chicken, veal cutlets, or any other meats that you make brown gravy with.—*Mrs. L. C. Southwick*, Ida, Mich.

Potato Snow.—Peel potatoes and boil, drain, and salt; heat a little cream with a liberal chunk of butter, mash the potatoes, put in the hot cream and butter; cream with a fork until all foamy: then press through a sieve or colander with the potato-masher, letting them fall lightly into the already hot dish; heap the dish up rounding full, and serve.—*Mrs. Lina Collins*, Chapman, Neb.

Glazed Sweet Potatoes.—Boil soft, peel carefully, and lay in a greased dripping-pan, in a good oven; as they begin to crust over, baste with a little butter, repeating this several times as they brown; when glossy, and a golden color, dish, and serve while hot.—*Mrs. E. J. McMullen*, O. K., Ky.

Fried Pumpkin.—Take a ripe pumpkin, slice, and cook in a small quantity of water till tender; remove from fire, and mash with fork; then add 1 or 2 eggs, according to the size of pumpkin; put a little butter in frying-pan, turn in the pumpkin, and fry a delicate brown, and serve.—*Mrs. Alfred I. Tyler*, Wychwood, Zwaartkop, Natal, South Africa.

Rice.—Take quantity desired, pick over, and wash thoroughly; put in a tin or earthen basin, set in steamer, cover with milk, set over pot with plenty of water in it, and set to boil. It requires 2 hours' constant boiling to make it tender. If milk cannot be had, water may be used. When done, dress with cream and butter and a little salt; when ready to serve, powdered sugar and a little grated nutmeg may be put over the top.—*Mrs. Ida A. Delong*, Range, O.

Rice.—Boil ½ cup rice in water until well done; stir into it 1 egg, well beaten, ½ cup sugar, 1 cup milk; mix all well together before stirring into the rice; pour out in a dish, and grate nutmeg over the top.—*Mrs. Lillie Kennedy*, Madisonville, O.

Rice.—Take kettle or deep saucepan, and put in nearly a qt. water, and boil; take a medium-sized cup or 8 tablespoons rice, pick and wash, put in a quart bowl, add 1 tablespoon salt, and fill the bowl with warm water; stir the salt in, then set the bowl into the kettle of boiling water, cover, and let cook just 1 hour. Do not stir the rice at all after salt is in; it will turn out solid, every kernel whole.—*Mrs. A. T. Smith*, Hotel Everton, Boston, Mass.

Salsify, or Vegetable Oysters.—Scrape, cut in thin rings, cook until quite tender, 1 qt. sliced salsify (from ½ to ¾ hour); then have about 3 qts. soup (just water); salt and pepper to taste; 1 teacup butter, 1 tablespoon flour, wet up with 3 or 4 tablespoons sweet cream; boil up and serve hot.—*Mrs. Maggie Craft*, Cortland, O.

Sauerkraut.—Take a kettle that won't stain the vegetables, put over the fire, put 1 tablespoon lard, 1 onion the size of an egg, cut fine; put in with the lard; let them get hot together; then put in half a gallon of kraut, let it cook for half an hour; then put pepper and 1 tablespoon flour; then stir, and let it cook for 15 minutes; then serve.—*Mrs. B. M. Voorhees*, Cotton Creek, Col.

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Spinach, or Greens.—Put the greens, after they are picked and washed clean, in a kettle of boiling water, and cook 20 minutes; put into a steamer, and pour 1 qt. cold water over them; take the greens and chop fine; then empty the kettle and put on the fire, put in butter size of an egg, 1 tablespoon flour, and stir till the butter is hot; put 1 qt. sweet milk in it; put the greens into this mixture as soon as it is thick, and let cook 5 minutes; pepper and salt.—*Mrs. B. M. Voorhees*, Cotton Creek, Col.

Slaw.—Cut cabbage fine, pour salt, pepper, and vinegar over it; take 1 cup milk, 2 eggs, butter, the size of an egg, and tablespoon sugar; pour over the cabbage and vinegar boiling hot.—*Mrs. Dr. J. H. Kinyoun*, Centre View, Mo.

Cold Slaw.—To 1 medium-sized head of cabbage take 1 cup brown sugar; salt and pepper to taste; cut cabbage fine; place a layer of it in an earthen vessel, sprinkle a portion of the sugar, pepper, and salt over it, and continue thus until all is seasoned; then pound with potato-masher till the cabbage is juicy; lastly, add 1 cup sour cream, and the same of vinegar, if it is not too strong; stir well, and serve.—*May Sims*, Utica, Ind.

Cold Slaw.—Cut a hard head of cabbage fine, sprinkle with salt, put in a saucepan with water and vinegar half and half, scald, drain, and spread on a dish to cool; take a bit of butter the size of a walnut, rub smooth with a teaspoon flour, add 1 egg and a little pepper, pour a small quantity of boiling vinegar over this, stirring all the time, and pour over cabbage.—*Mrs. Ellen Smith*, Bellwood, Neb.

Cold Slaw.—To 1 small head of cabbage take 3 hard-boiled eggs (yelks only), mash them fine with a lump of butter the size of an egg; salt, pepper, and mustard, ½ cup sugar; pour into this 1 cup cream, sour preferred, ½ cup good cider vinegar, and pour the whole over the cabbage, which must be previously well chopped; it is then ready for use, and is excellent.—*Mrs. T. B. Jobe*, Yellow Springs, O.

Cold Slaw.—Slice very fine 1 qt. very nice cabbage, add ½ cup sugar, ½ cup thick, sweet cream, ½ cup sharp vinegar, pinch salt; beat thoroughly for 10 minutes.—*Mrs. Laura Dunham*, Rundel, Pa.

Cold Slaw.—1 head cabbage, minced fine; 2 hard-boiled eggs, 2 tablespoons salad oil, 2 tablespoons white sugar, 1½ teaspoon salt, 1 teaspoon pepper and made mustard, ½ cup vinegar; mix all together thoroughly.—*Mrs. Amanda F. McRoberts*, Hillsboro, Ky.

Cold Slaw.—Shave finely 1 head of the whitest of cabbages, and put a little salt in it. *Dressing.*—Into 2 large tablespoons butter braid 1 level spoon flour; add to this a well-beaten egg; stir this into ½ pt. hot vinegar, put in a few celery-seed and a little black pepper, and let the whole boil a few minutes, stirring constantly; pour over the cabbage while hot, and mix well; garnish with hard-boiled eggs.—*Mrs. J. C. Bell*, Hebron, N. C.

French Slaw.—Cut 6 heads cabbage on a slaw-cutter, salt overnight, squeeze dry next morning; then mix with 2 bunches celery; add white and black mustard-seed, 5 cts. worth of each; 3 good-sized onions, chopped fine and salted, with the salt rinsed off; add red, green, and yellow peppers, 6 of each; a few cloves, a few pieces white ginger, cut fine, small teacup grated horse-radish, some whole grains black pepper, mix well together; take as much vinegar as will cover it (about 3 qts.), boil it, and add ½ lb. white sugar and pour over the mixture; stir well, and pack in jars; will keep all winter.—*Emma E. Feiser*, Woodsboro, Md.

Hot Slaw.—Chop fine a head of cabbage, take 1 cup rich cream, ⅓ cup vinegar, 1 tablespoon flour, and 1 egg; piece of butter size of egg. Beat up egg in cream, then vinegar. Have the flour beat in vinegar, then butter. Let all come to a boil, then put in cabbage previously salted and let boil, but very little.—*Mrs. Mary Talbert*, Crawfordsville, Ind.

Hot or Cold Slaw.—Slice cabbage fine; place 3 pts. in a deep covered dish by layers; sprinkle each layer lightly with salt and pepper. Take ⅓ cup vinegar, 2 tablespoons sugar, and butter size of egg, and bring to a boil; dissolve 1 tablespoon flour in ⅔ cup milk or cream, then stir this in hot gravy and boil; it will curdle, and must be stirred until smooth. Pour this over the cabbage while hot, put cover on, and let steam for ¼ or ½ hour.—*Luella Sill*, Dexter, Mich.

Baked Tomatoes.—Take nice large tomatoes; wash and wipe dry; cut in halves; lay on white platters with rind down, so the juice will not run out; put a little piece of butter on each half, sprinkle over some salt and pepper, then sift some flour and sugar to make them brown; put a little water in to keep from burning; bake until done. Eat warm.—*Mary Hull*, Monroe, N. Y.

Fried Tomatoes.—Do not peel, but cut in thin slices; dip in crackers and fry in butter.—*Mrs. J. Hamilton*, 145 Griffith street, Jersey City Heights, N. J.

Fried Tomatoes.—Take nice smooth green tomatoes, wash, slice, and sprinkle over a little salt, let stand 5 minutes, drain, roll in meal, fry in butter. Serve hot.—*Mrs. W. E. Baird*, Irving, Ill.

Tomato Hash.—1 qt. ripe tomatoes or 1 can canned tomatoes, 1 pt. cold boiled beef chopped, not too fine; butter the size of an egg, ½ pt. liquor in which the beef has been boiled, salt and pepper to taste; add a small-sized onion, chopped fine; place in the oven and bake slowly 1 hour.—*Mrs. Annie Marcott*, Florissant, Col.

Fried Green Tomatoes.—Wash and peel as many as you want to fry, then slice roundways about ¼ inch thick, put the griddle on to heat, and put in about 4 tablespoons lard, roll the tomatoes in flour, the flour being first well salted and peppered. When the lard is hot put them on to fry by laying them in slice by slice; turn them over, and fry both sides brown like griddle-cakes. When done, put all into a deep covered dish and pour vinegar over them. Eat hot.—*Mrs. Z. E. Ebbersol*, Abilene, Tex.

Scalloped Tomatoes.—¼ peck ripe tomatoes, some stale bread, 3 tablespoons butter, season with pepper, salt, cinnamon, and a little sugar, scald the tomatoes, peel and take out part of the seeds and juice if very juicy; butter an earthen baking-dish and cover the bottom with tomatoes, cover the tomatoes with bread cut in small pieces, put some of the butter on and season, then another layer of tomatoes, bread, and so on until the dish is full, having the bread on top well buttered; bake in a hot oven from 2 to 2½ hours.—*Mrs. J. Fred Goodhart*, 312 Penn street, Reading, Pa.

Stewed Tomatoes.—Pare and slice ½ doz. large tomatoes (1 qt. when prepared); place over the fire in an open vessel; butter, salt, and pepper to taste. Boil steadily from 15 to 20 minutes, mix 3 teaspoons flour with water to form a light batter, and stir in the tomatoes.—*A. Parliman*, Bayville, L. I., N. Y.

Stewed Tomatoes, with Cream.—6 or 8 large ripe tomatoes, butter size of large walnut, 1 teaspoon

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salt, 1 tablespoon sugar, dash of pepper, 1 pt. fine bread-crumbs, ½ pt. rich sweet cream. Remove the skins from tomatoes, slice, and put in saucepan with the melted butter, sugar, salt and pepper; simmer gently until dinner is ready to serve, then put in bread, stir up well and add cream, take from the range immediately and serve. Canned tomatoes, which have kept perfectly, may be used in same way.—*Mrs. B. L. Harmison*, Romney, W. Va.

Stewed Turnips.—4 turnips, pare and slice very thin and boil in water until quite tender: drain off water and pour sweet milk or cream enough to cover them. Season with small lump of butter, and salt and pepper. Allow them to boil, dish and serve.—*Mrs. Martha Fry*, Apple Creek, O.

Stuffed Tomatoes.—Take large tomatoes, cut across, remove the seeds without breaking the cells. To fill each half, take cold roast meat, veal, beef, lamb, or chicken, chopped very fine; a little crumbs, parsley, salt, pepper, and 1 or 2 yelks of eggs. When all filled, glaze them with the whites of the eggs; have some hot fat in a frying-pan; place the tomatoes meat side down; when brown, turn and let them cook 10 to 15 minutes. From an old French cook book.—*Mrs. A. E. Johnson*, Cranford, N. J.

Macaroni and Cheese.—Throw macaroni into well-salted boiling water; when tender, take out and drain; have ready some grated cheese and a plate of bread-crumbs; put a layer of macaroni in a baking-dish, over which sprinkle some of the cheese and a little of the bread-crumbs and a sprinkle of pepper (a little butter, in small pieces, improves it); another layer of macaroni, then the cheese and crumbs; pour over this 1 cup milk, then fill up with hot water until even with the macaroni. Place in a quick oven to brown, then put it on the side of the stove, where it will simmer slowly for several hours.—*Miss Anna M. Kelsey*, Rio Grande City, Tex.

Neapolitan Macaroni.—1 qt. strong beef broth, 1 onion cut fine, ½ cup chopped parsley, 1 can mushrooms, ½ can tomatoes, ½ teaspoon ground mace, 1 claret-glass sherry wine, 1 teaspoon extract of vanilla, ½ lb. Swiss cheese, grated fine; 1 lb. macaroni. Have your pan hot, with plenty of beef drippings or butter. Fry the onion and parsley; at the same time put in the mushrooms. Let them cook until thoroughly done, then add the tomatoes, cook 20 minutes; then add the broth, which you thicken with 1 tablespoon flour; then the mace, pepper and salt to taste. When cooked, add the sherry wine and vanilla. Put the macaroni in boiling water, with 2 tablespoons salt, cook 50 minutes or until soft, then drain it; put a layer of macaroni on dish, then gravy, then grated cheese and so on; cheese on top. Send to table with plate of grated cheese.—*Mrs. John Furey*, 125 Congress street, Brooklyn, N. Y.

Macaroni Rarebit.—Break ½ lb. macaroni in small pieces, and let stand in warm water till tender; drain, place in a stewpan with 1½ pts. milk, and boil 10 minutes; put in 1 lb. cheese, cut in small pieces; butter size of an egg, pepper and salt. Remove from the stove as soon as the cheese has melted, stirring constantly to keep it from sticking. Pour over buttered toast; serve hot.—*Miss Jennie O. Starkey*, Household Editress *Free Press*, Detroit, Mich.

Vermicelli *(Mexican way)*.—Crumble slightly; put a tablespoon lard in earthen or porcelain vessel; when hot, throw in the vermicelli, with some thinly sliced onion, tomatoes, pepper, salt, 1 clove garlic mashed, a few cumin-seeds pulverized, and a sprinkle of red pepper. Stir to prevent burning, allowing some of it to become a light brown; then add stock, or hot water, and boil until tender. By the time the water has evaporated it will be done. Have somewhat dry. Rice cooked the same way is a favorite dish among Mexicans.—*Miss Anna M. Kelsey*, Rio Grande City, Tex.

Meats, Meat Loaf, Stews, Sausage, etc.

BEEF À LA MODE.—6 lbs. lower side of round of beef; lard with fat pork cut in narrow, thin strips, rolled in parsley, onions, and dry mushrooms, all chopped fine: salt and pepper; lay a slice of fat pork in the bottom of your pot, the beef upon it with a small onion in which you have stuck 2 cloves, a small piece each of carrot and turnip (and, if liked, a piece of bay-leaf); 1 gill water; cover tight, cook very slowly from 5 to 6 hours; when half done, turn it over, pour over the meat a wine-glass of brandy; cover tight again until done; be careful not to let it burn; strain the gravy; serve hot. Very fine cold. A very old French receipt.—*Mrs. A. E. Johnson*, Cranford, N. J.

Boiled Flank of Beef.—Wash the flank, and make a dressing as for turkey, which spread over it, first having salted and peppered well; then roll up and tie; wind the twine around it several times to keep in place; then sew up in a cloth kept for that purpose; put a small plate in the pot and put in the meat, then pour on it boiling water enough to cover, and boil gently 6 hours. When done, remove the cloth, but not the twine until stone cold; then cut in thin slices, and you will have alternate layers of meat and dressing. This is a nice dish for breakfast or tea.—*Mrs. Mary Hoff*, Waukegan, Ill.

Corned Beef.—Boil until soft enough to pull the bones out; place in an earthen dish, and pour over it the water it was boiled in, after removing fat; place a plate on it and a heavy weight; have sufficient water, so that when the weights are on, it will come to the top of the meat; let stand until cold, then cut in thin slices, and it is ready for the table.—*Kate H. Fridley*, Carlisle, Pa.

Corned Beef.—Cook the beef in plenty of water, but the water should be boiling before the beef is put in; then it holds all its juices, and is much nicer than put in cold water. I pour out some of the corned-beef water in another kettle for the turnips and cabbage, as I think they spoil the taste of the meat; I cook nothing in with the meat but potatoes; your corned meat is much nicer to let it cool a little in the water before taking out.—*Annie H. Presbrey*, Steep Brook, Mass.

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Corned Beef.— Select a piece of beef the size you wish to boil, put it in a pot, cover with boiling water; let it boil until done, then remove from the fire, filling the pot with cold water, and let it stand until cold: take it out and slice if wished cold: if not, do not let it stand so long after putting the cold water on.— *Miss Priscilla Jackson*, E. Greenwood, O.

Beef Loaf.—1½ lbs. lean beef (raw), 1 cup rolled cracker, small teaspoon pepper, small tablespoon salt, 1 egg; chop the beef very fine; mix all together with the hands; form into a long loaf, with lumps of butter on top, and bake from ½ to ¾ hour: slice when cold.— *Mrs. A. F. Lowerre*, Southold, N. Y.

Minced Beef.—3½ lbs. lean beef (any lean part without tendons); before cooking, chop very fine; mix with it 6 soda crackers rolled very fine, 3 well-beaten eggs, 1½ tablespoons salt, 1 teaspoon ground pepper, 1 small nutmeg grated, 4 tablespoons cream (or milk), add butter the size of an egg; mix all thoroughly, make into a loaf, and bake well in a dripping-pan 1½ to 2 hours, basting as with other roast meats. It will keep one or two weeks. It is ready for use at any time.— *Mrs. Wm. H. Northup*, Franklin, N. Y.

Potted Beef.— Take 1 beef shank and 1 hock; put in cold water sufficient to cover it: boil until perfectly tender, then remove the bone and cartilage; chop the meat fine and replace it in the kettle with the liquor, which should be 1½ qts.; simmer gently, and season with salt, pepper, mace, and summer savory to taste, and then put it in an earthen mold; when cold, cut in thin slices to serve. Keep in a cool place where it won't freeze.— *Mrs. A. Cramer*, Marion, Iowa.

Pressed Beef.— Take any fresh, lean beef, boil closely covered until it will fall from the bones: use only enough water to prevent frying; mix and chop fine; put it in a pan or deep dish; skim excess of grease from the cooking liquor and add to it a tablespoon gelatine dissolved for each 3 or 4 lbs. meat; put it on a large plate or tin that will fit the dish, and place on this 12 lb. to 20 lb. weight; when cold, it is a solid mass from which slices may be cut; will keep several days, even in warm weather, if kept cool.— *Hattie Hammon*, Vienna Cross Roads, O.

Roast Beef, German Style.— Get a roast of beef in quality and quantity to suit: soak in moderately strong vinegar 24 hours; salt and pepper to taste; put in 1 small teaspoon ground cloves; if vinegar does not cover the meat, turn it over quite often, so both sides will be the same. When you wish to roast, put it in your dripping-pan, take a sharp knife, cut a number of slits in it and insert garlic; dredge with flour, and then add water according to the amount of gravy you wish: add 1 teaspoon sugar; roast, basting often.— *Mrs. Mattie J. Powell*, Oroville, Cal.

Pot Roast of Beef.— If you have a solid lump of lean beef which threatens to be tough and tasteless, melt some fat in your iron kettle, suet, if you have it; otherwise, drippings or lard; when it is very hot, put in your beef and fry it brown on all sides, not leaving a red spot on it; then pour in some boiling water, not more than to half cover the beef; cover tight to keep in steam, and set back where it will cook constantly but gently until done; boiling water must be added at intervals to keep it from cooking dry; do not add salt until nearly done; after taking meat up, thicken broth for gravy.— *Helen J. Walsh*, Lewiston, Idaho.

Stuffed Beefsteak.— Cut a thick slice from a round of beef, shape of an oblong square as nearly as possible; rub over with salt and pepper to taste; make a filling of stale bread and fat salt pork, or butter, if preferred: season with salt, pepper, sage, etc.; roll it up in the steak, and sew the edges of the slice together; bake in a quick oven, basting often; make a dressing of the drippings, thicken with flour and season.— *Miss M. V. Blackly*, Prosperity, Pa.

Beefsteak Pudding.— Crust: 1 lb. suet, chopped fine and free from skin or strings; 1 heaping saltspoon salt; mix with flour to a stiff paste; roll ½ in. thick. 2 lbs. sirloin steak cut into squares of 1 in.; add 2 good-sized potatoes, sliced thin; put into the crust in alternate layers, adding pepper and salt to each; fold the crust over it close; put into a well-floured pudding-bag, and tie up tight; put into iron kettle, with water enough to ⅔ cover it; steam 3 hours. When done, cut hole in top size of a teacup, and add 1 pt. boiling water 15 minutes before taking up for table, and cover close.— *Mrs. Geo. E. Taylor*, Denison, Iowa.

Beef Tongue, Glazed.— Take some bones with gristle on them, and boil a long time so as to have a quart of stock; let cool; take the fat off, and put the stock in a pan without the lid and boil quickly down to a pint; pour through muslin and color with caramel; pour into 3 soup plates; it should be a stiff, clear jelly when cold; then garnish your tongue with it. Before it is quite cold, paint your tongue two or three times so as to make it quite bright; then what is left put into soup-plates to garnish.— *Mrs. Jas. E. Hogan*, St. John, N. B.

Hash.— 1 cup each of cold meat and cold potatoes, 1 onion, 1 cup vinegar, 1 spoonful brown sugar; fry the onion in a skillet with a little butter, add meat cut fine like dice. When brown, sprinkle thickly with flour, let it brown a little, add the potatoes cut fine, and a little water. When it boils add the vinegar with the sugar, season well with pepper, salt, and parsley.— *Mrs. Sallie A. Huber*, Waynesboro', Pa.

Hash.—Chop equal quantities of cold boiled beef and potatoes; add some salt and pepper, a little water, and cook in a frying-pan with some butter (about the size of hickory nut to 1 pt. each of beef and potatoes); and serve at breakfast when warm. This is cheap and a luxury both to the poor and rich.— *Mrs. J. C. Hummer*, Sharon Centre, Iowa.

Corned Beef Hash.—½ lb. boiled corned beef cold, ½ lb. cold boiled potatoes, ½ lb. cold boiled beets; chop them separately: butter, the size of an egg; place in hot skillet, add the 3 ingredients, pepper and salt to taste. Let brown through nicely, add coffeecup of cream or sweet milk, serve on platter.— *Mrs. T. J. Baker*, Rozetta, Ill.

Boiled Ham.—If the ham be rather old or hard, it should be soaked overnight in plenty of water, then put into a pot of cold water, which should be raised to a gentle boil. This should be continued 15 minutes to each pound weight of ham. Then take it out, remove the skin, and dust over it plenty of bread-crumbs, and set it in an oven to bake from 15 to 30 minutes. A good ham cooked in this way should be very tender, juicy and of fine flavor.— *Miss Kate Lobmier*, Keokuk, Iowa.

Ham Relish.—Cut small slices of cold ham, and fry in their own fat. Lift out and place in a warm dish and keep covered while you prepare the sauce, which is made thus: 2 teaspoons made mustard, German or French, a generous pinch of pepper, 1 teaspoon white sugar, ½ cup vinegar, ½ teaspoon corn-starch. Mix well, and add to the gravy in the pan; boil up once or twice and pour hot over the ham. Cover and send to the table.— *Mrs. H. M. Norton*, St. Paul, Minn.

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Stuffed Ham.—Cut out a piece from thick part as square as possible. Have a pointed stick of hard wood about 6 inches long and ½ an inch in diameter; punch the meat full of holes. Have ready some dressing such as you make for turkey, seasoned rather highly with pepper and sage; then fill up the holes with the dressing. Tie it up in a thick cloth and boil from 3 to 4 hours. Then set away to cool. Cut in slices about half an inch thick. This can be baked and eaten warm.—*Mrs. Lavina Harrison*, Tabor, Iowa.

Jumblier.—Chop fine any cold ham that has been left over, add an equal quantity of chopped onion, then add one and a half times as much boiled rice (salted); stir all together and cook as you do hash; in the pan put a piece of butter and a tablespoon of water. The proportions: 1 cup ham, 1 cup onions, 3 cups boiled rice.—*Miss Florence Wilcox*, Cranford, N. J.

Meat Croquets.—1½ lbs. minced beef, raw, 1 egg, 1 onion, bunch of parsley, pepper and salt to taste; chop the onion and parsley very fine, beat the egg and add pepper and salt; mix all together and make into small cakes, dredge each with flour and fry a nice brown; milk gravy improves them very much.—*Mrs. Fannie Hambleton*, 2535 Continental Ave., Phila.

Meat Croquets.—1 teacup bread-crumbs, 1 cup chopped meat, 1 cup hot milk. Season the meat with salt and pepper. Beat yelk of 1 egg, add the milk and 1 teaspoon melted butter, then add the bread-crumbs and meat. Form into cylindrical shapes about 3 inches long, roll in bread-crumbs, then in white of egg, then in crumbs again, and fry in very hot lard.—*Mrs. J. P. Wood*, 62 Prospect Street, Bridgeport, Conn.

Cold Meat Croquets.—1 pt. cold chopped meat, ½ pt. milk, 1 teaspoon salt, a little pepper, 1 tablespoon butter, 2 tablespoons flour, a little onion juice, and a little mace. Mix butter and flour together, and add to the boiling milk, stir till it thickens, then add the salt and meat, which must be chopped fine. Set away to cool, and, when cool, beat 1 egg to dip the croquets in after they have been rolled into shape; then roll them in crumbs and fry. Any kind of cold meat can be used in this way.—*Mary F. Fuller*, Harvard, Mass.

Meat Dumplings.—To 1 qt. flour add 3 heaping teaspoons Royal Baking Powder and 1 of salt; sift all together; moisten with sweet milk until a little softer than biscuits (or if you have no milk, use one teaspoon shortening and water). Have the kettle of meat and bones boiling briskly, have enough water to keep from burning, but not enough to cover them, pick up a handful of dough, make into a ball; flour each and drop on the meat. When all are in, cover, and do not lift the lid for 20 minutes. Take up on a platter, dumplings on the outside and meat in center; put gravy in a separate dish.—*Altana W. Keck*, Fort Meade, Fla.

Meat Jelly.—A knuckle of veal, 1 lb. beefsteak from the round, 3 pts. water, cold; boil, after skimming, 5 or 6 hours, then take out the meat, and separate it from the bones and gristle; cut it into small pieces with knife and fork, and return it to the liquor; season with salt and pepper (adding Royal Celery Salt, if agreeable); heat once more and pour into a mold.—*Mrs. B. D. Allen*, Worcester, Mass.

Meat Pasties.—Line a dish as for ordinary meat pies, cut up any cold meat,—beef is the best,—put in a layer of meat, then one of onions, then a few potatoes, then another layer of meat; season with salt and pepper, dredge in some flour, put on water enough to make a gravy, then a top crust; bake 1 hour.—*Mrs. Austin Wessel*, Albany, Wis.

Resurrection Pie.—Mince the cold meat finely, put into stewpan with a small piece of butter, some stock, a dessertspoon of flour, pepper, salt, and juice of 1 lemon; stir over the fire till thoroughly hot through. Line a soup-plate with pastry, put in the mixture, cover with pastry and bake. It is best eaten hot.—*Alice Pavey*, Harveysburg, Ind.

Pepper Pot *(West Indian Receipt)*.—2 lbs. cooked corned beef, 2 lbs. fried pork chops, 1 chicken cut up and boiled in 3 pts. of water until two-thirds done; take it out and drain; when cold, sprinkle with flour and fry light brown. Let the water the chicken was boiled in stand until cold and skim off the fat; then add to it half a pt. of cassaripe, 8 green chillies or 4 red, 2 bay-leaves and a sprig of thyme tied together, 3 medium-sized onions previously fried and drained from fat. Let it boil up, take off any scum that may rise; rub together a tablespoon each of flour, butter, and brown sugar, and stir it into the boiling liquor. Now put in the meats and simmer gently 45 minutes. This can be warmed up any number of times, and meat in it will keep good in the hottest weather. When cold, take off any fat that may rise. No mutton must be used, or fresh beef, and all meats must be cooked first. Pheasants, pigeons, ducks, and any white fowl can go in. It is better served in the pot in which it is warmed up—an earthenware one answers well. Salt pork can be used instead of fresh, by soaking and parboiling before frying. I believe bottles of cassaripe can be had easily in New York at West India stores.—*Mrs. H. B. Morse*, Shanghai, China.

Freco of Pork.—Take 2 legs of a young pig singed and washed; boil 5 hours in 3 qts. of water, add salt and pepper to taste and 1 teaspoon cinnamon; 3 onions; when done, add 4 tablespoons flour well browned, and mix in a little cold water, then boil 5 minutes, serve hot with potatoes and toast well buttered.—*Mrs. Florence Jones*, South Gardner, Mass.

Fried Salt Pork.—Slice and pour over it boiling water and drain for 2 or 3 successive times; drain well and dip in flour, have spider with sufficient lard to keep the meat from sticking and when the spider and lard are hot, put in the floured slices and fry briskly; it will be brown and crisp.—*Mrs. Mary A. Wilson*, Minneapolis, Minn.

Fried Salt Pork.—Cut salt pork in 3 slices; parboil, throw off the water, and fry; when done (not too well), have ready 1 large tablespoon flour, pressed smooth of all lumps, in a small quantity of milk or water; pour about 1 qt. hot water into this, stirring the while; now pour off all the grease but about 2 tablespoons, and then pour into the spider your flour and water, stirring it about 1 minute, or until it begins to rise in the spider. Pork fried this way will be found to be far more palatable than any other.—*Mrs. A. J. Fairchild*, Aberdeen, Dak.

Pig's Head Cheese.—Boil until bones drop off; chop very fine, and then add 6 finely pounded crackers, and some salt, pepper, and spices to suit taste; pack in a crock; slice like bread, and serve cold.—*Mrs. J. C. Hummer*, Sharon Centre, Iowa.

Pig's Head Cheese.—Take pigs' feet and heads, wash very clean, cut the heads to pieces, put on the stove in water to cover; take 3 whole onions, stick some cloves in them, some sweet herbs tied together, salt and pepper to taste, with ½ pt. good vinegar cover it; let it boil slowly 4 hours, till the meat is quite tender. Take all the bones out, cut the meat very fine, put it on the stove again, and when hot put in a mold; when cold, it is ready for use.—*Miss Josephine Gabet*, New Haven, Ind.

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Sausage.—1 lb. salt, ¼ lb. pepper, teacup sage, to 40 lbs. meat.—*Mrs. C. Hendrickson*, Hempstead, L. I., N. Y.

Sausage.—½ lb. salt, 20 lbs. meat, 2 oz. pepper, 1 cup sage.—*Mrs. Susan L. Parmalie*, Nichols, Conn.

Sausage.—To each pound well-chopped meat add 1 teaspoon salt, 1 teaspoon sage, 1 small teaspoon pepper; and to every 3 pounds meat add 1 teaspoon allspice or cloves, 1 teaspoon ginger, 1 teaspoon summer savory: mix thoroughly.—*Mary A. Robinson*, Moretown, Vt.

Sausage.—Cut the meat in convenient size for grinding, spread on a table the thickness of a slice, sprinkle the salt, sage, and pepper evenly, using your own judgment as to the quantity; grind; the seasoning will be well mixed without further trouble. *To Cook:* Make in patties about like biscuit, place in frying-pan, half cover with water, put a lid on, and let it cook slowly until the water dries out; then take the lid off, and fry a delicate brown.—*Ida Comegys*, Perrydale, Oreg.

Sausage to Keep.—To 75 lbs. meat, 3½ teacups salt, 2 teacups pepper, 3 teacups sage; mix thoroughly; then fry and pack in stone jars, and cover an inch deep with lard; and when using it out, return the lard while hot. We have kept sausage prepared thus, good, sweet, and fresh for a year.—*Eva Bonnell*, Salem, Iowa.

Sausage Rolls.—Paste same as for a pie, only not so rich; roll the sausages in separate pastes; bake in the oven till lightly browned.—*Mrs. Brodie*, Halifax, Nova Scotia.

Sausage Seasoning.—3 even teaspoons powdered sage, 1½ even teaspoons salt, 1 even teaspoon pepper, to each pound meat.—*Mrs. L. R. Minnick*, Nimisila, O.

Scrapling.—Take 2 hogs' heads, or as many as you like, clean good and cook very tender; hash fine; add 1 teacup of the liquor they were cooked in to each head; pepper, salt, and sage; thicken it, ½ corn-meal, the other ½ flour, as stiff as you can; stir it with an iron spoon; pack in a crock until cold, then slice and fry to a good brown, and you have something nice.—*Mrs. Melinda McKee*, Troy, Ills.

Souse.—2 sets pigs' feet boiled in salted water slowly until the meat falls from the bones. Take out all the bones, cut the meat in small pieces, and return to the kettle in which they were boiled with the liquor; season with salt, pepper, sage, savory, and sweet marjoram; stir all well together and let it simmer slowly 20 minutes; put it into deep dishes. When cold, cut in slices. Eat cold or hot, with vinegar.—*Julia Neubauer*, Minnesota Lake, Minn.

Roast Tenderloins.—Take about 3 lbs. of fresh pork tenderloins; have them split. Boil a small measure of white onions, flavor with sage, pepper and salt; chop well, and tie up in the loins. Serve with a brown gravy and apple sauce. Pork must be well cooked.—*Mrs. J. Richards*, 338a Monroe street, Brooklyn, N. Y.

Australian Haricot.—2 lbs. mutton chops, 1 good-sized onion, 1 medium-sized carrot, 1 teaspoon salt, pepper to taste. Trim all fat from the chops and fry them till a light brown. Cut onion in thin slices and fry it also. Then cut carrot thin and fine, and fry it, taking care not to burn it. Put chops, onion, carrot, salt and pepper into a stewpan, pour on just enough cold water to cover, and set on to stew. When it comes to the boil skim carefully, pour in a little cold water, and when it boils again, skim well, and then set it where it will stew gently for 2 hours. Thicken with flour (brown preferred), and a dessertspoon of tomato sauce added at this stage is an improvement. Put some nice lightly browned toast around the edge of shallow dish, pour in the haricot.—*Mrs. J. J. Haley*, Melbourne, Australia.

Indian Curry.—To about ¼ lb. butter add 2 onions and a little piece of garlic. The butter should be hot, and the onions fried a light brown before putting in the chicken or meat, which should also be browned before adding the other ingredients. A large tablespoon curry powder, a dessertspoon corn-starch, a dessertspoon sugar, to be rubbed together and shaken in over the stew. Stir this well together, peel and quarter 2 or 3 sour apples, the juice of a lemon should be added, and about 2 ounces of raisins. Salt to taste; pour over about 1 pt. water. Cook slowly for 1 hour. Delicious.—*Mrs. James Farish*, Yarmouth, Nova Scotia.

Beefsteak Stew.—Take a 2-lb. beefsteak, cut in pieces about 1 in. square, place in a kettle with a teacup water. Take 6 large onions, slice thin, pepper and salt between each layer; prepare potatoes enough for a meal, simular to the onions, with a little butter. Place the potatoes over the onions, with the meat in the bottom. Cover over close, until done.—*Mrs. M. E. Yates*, Rock Island, Ill.

Cape Cod Stew.—5 lbs. fresh beef, 1 cup suet, 3 pts. water, 5 turnips, 5 parsnips, 3 carrots, 17 potatoes, 5 onions, if to taste; 11 dumplings, made with Royal Baking Powder, and 1 qt. flour, as usual. Don't let the water boil away; keep the same quantity of water until cooked. The suet must be fried until brown, then put in the beef, with salt and pepper, 3 pts. boiling water; 2 hours for the turnips and parsnips, 1 hour for onions, and the same time for potatoes; 30 minutes for the dumplings; if liked, the gravy thickened with 3 small tablespoons flour. Boil up and serve hot as possible.—*Miss H. M. Atkins*, North Chatham, Mass.

Combination Stew.—Meat of any kind, cabbage as much as wanted, 2 large tomatoes, or, if they can't be had, 3 tablespoons good vinegar; 1 tablespoon sugar; pepper and salt to taste, 1 good apple, ½ teaspoon cloves; scorch flour a nice brown, enough to thicken to suit taste; put in a little butter, 1 teaspoon coriander seed, ground; 2 large onions, 6 large potatoes; add thickening last. Serve hot. Fit for a Queen.—*Mattie J. Powell*, Oroville, Cal.

Irish Stew.—5 lbs. beef, nearly cover with water, boil for about an hour or until water has all boiled off, let it roast; keep turning and pouring in a very little water to prevent burning. When roasted nicely, put in your potatoes, nearly cover with water, bring the beef on top; let cook ½ hour.—*Maggie Parker*, Slate Hill, Pa.

Stewed Mutton.—For 2 or 3 lbs. mutton chops, take salt pork drippings; have it hot; fry brown the chops on 1 side, turn and brown on the other, then put in stewpan or earthen jar and add 1 cup turnips cut in dice, ½ cup carrots, a few sprigs parsley, 2 qts. water; season to taste; set on the back of the stove to simmer down. The stock will make nice soup with the addition of a tablespoon of rice or any other of the materials used for soup.—*Mrs. E. J. Wadsworth*, Taylor's Falls, Minn.

Tender Meat.—To have meat tender and juicy, without basting, use a kettle made of good sheet-iron, with an inside kettle of tin. Have the water in the outside kettle, none on the meat; have the lid to fit the outer kettle. The outer kettle must have 2 pieces of sheet-iron riveted on so the water will pass through, and the inside kettle will rest on them, and not on the bottom of the kettle. I have used this kettle for 10 years, and never had tough meat.—*Mrs. Dr. E. Freeman*, 557 McMillan street, Walnut Hills, Cincinnati, O.

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"Paddy."—Take 3 lbs. veal, 1 lb. ham, trim off all the fat; then mix with 3 eggs, 6 soda-crackers, grated, pepper and salt; make up in 2 rolls about as thick as your arm, put bits of butter over the top, and a little water in the pan; bake 2½ or 3 hours in a moderate oven. The meat is chopped as for sausage-meat: slice off, and serve cold, or heat through in a spider and serve hot; will keep a long time.—*Josie E. Parker*, Cheshire, Conn.

Veal Croquets.—4 lbs. roast veal, chopped fine; 1 teaspoon chopped onions, 3 of parsley; pepper, salt and mustard; ¼ lb. butter, 1 pt. bread-crumbs, 3 eggs; roll in bread-crumbs; put in lard boiling hot.—*Mrs Vincent Butler*, Allegheny City, Pa.

Veal Fritters.—2 lbs. veal, without bones, chopped fine; ½ lb. crackers, rolled fine; 3 well-beaten eggs, with salt and pepper to season: fry slowly in hot lard: brown one side, then turn and brown the other; serve while hot.—*Manervia Ridley*, Marion, Ind.

Veal Loaf.—3 lbs. lean veal or fresh pork, 3 eggs, wel: beaten, 6 tablespoons cream or good milk, 6 crackers rolled fine, or equivalent in bread-crumbs, 1 tablespoon salt. 1 teaspoon pepper, 1 of thyme, all worked well together; pack in an iron basin, put bits of butter over it, and bake 2 hours. This we know to be right.—*Mrs. Wm. H. Northup*, Franklin, N. Y.

Veal Loaf.—3½ lbs. veal, fat and lean, 1 thick slice fat salt pork; chop the whole, raw; take 6 common crackers, pounded fine, 2 eggs, ½ cup butter, 1 tablespoon pepper, a little cloves, and any herb to suit the taste; mix all well together, and make into a loaf like bread, and put into a shallow baking-pan with a little water; cover with bits of butter, and dredge flour over it; bake slowly 2 hours, basting it as you would meat: is nice cut in thin slices for a tea dish, and will keep well.—*Miss Sarah Mangan*, Hicksville, L. I., N. Y.

Veal Loaf.—3 lbs. veal from the leg, ¼ lb. salt pork; both are chopped fine; roll 6 soda-crackers very fine, and mix with meat; then 3 eggs, mixing them in, one at a time: then the grated rind of 1 lemon, ¾ of a nutmeg, 2 tablespoons chopped parsley, 1 teaspoon sweet herb, 1 of salt, 1 of pepper, ½ cup melted butter; mix all well together; work as for bread, shape in loaves, and put in a deep meat-tin; sprinkle cracker-dust over, and lay on small lumps of butter; put two cups of water in pan, basting every few minutes, and bake in moderate oven two 2 hours.—*Annie Morrow*, Reading, Pa.

Veal Loaf.—4 lbs. chopped veal, ½ lb. salt pork, chopped fine, 4 eggs, beaten light, 4 tablespoons bread-crumbs, ½ pt. milk, 1½ teaspoons salt, 3 teaspoons sage, ½ teaspoon black pepper: mix thoroughly; put in a bread-pan, spread top with butter, and bake 3 hours.—*C. T. Frary*, 46 Norman street, Cleveland, O.

Veal Marble.—Boil a beef tongue the day before it is to be used, and a like number of pounds of lean veal; grind separately in sausage-cutter; season tongue with pepper, powdered sweet herbs, a teaspoon mustard, and a pinch each of nutmeg and cloves; season veal same, adding salt; pack in alternate spoonfuls, irregularly as possible, in cups, bowls, or jars, well buttered; press very hard as you go on; smooth top, and cover with melted butter: when cool, close the vessels; keep in cool place: turn out whole, and cut in slices.—*Miss Sophie Hansen*, Spalding, Mich.

Veal Pot-pie.—2 lbs. veal, cut in small pieces, ½ lb. salt pork, sliced thin, 4 qts. cold water; pepper and salt all, and put on the fire; after boiling 1 hour, have 3 lbs. light bread-dough picked in small pieces, put in a saucepan with veal and pork, and let it boil for 20 minutes; serve as soon as taken from the fire.—*Miss Sarah Mangan*, Hicksville, N. Y.

Poultry and Game.

BRUNSWICK STEW.—1 chicken, cut up, 2 qts. water, 2 or 3 slices fat bacon, cut in small pieces: let boil gently 4 hours, add ½ pt. Irish potatoes, cut small, ½ pt. ripe tomatoes, peeled and cut fine, ½ pt. butter beans, 3 ears tender corn, cut down the center of each grain and then scraped off or grated, 1 teaspoon pepper, the same of sugar, a lump of butter as large as a hen's egg, and salt to taste: let this boil 1 hour; then take out all the bones, and serve hot.—*Mrs. E. M. Miracle*, Plankinton, Dak.

Boned Chicken.—Boil a young fowl in a little water until very tender; pick meat from bones, chop fine; season with pepper, salt, and butter, and pour over it the liquor that the chicken was cooked in, which should be boiled down to a jelly; put it in a basin, and press down with a weight until cold; keep in a cool place. It is best to prepare this the day before it is wanted for use: then it may be sliced thin with a sharp knife. Makes a delicious sandwich.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Chicken Croquets.—Meat of chicken boiled and chopped fine, 3 small teacups water in which the chicken was boiled, butter the size of an egg, rolled in a tablespoor flour, and pepper and salt to taste; cook this 10 minutes; remove from the fire and stir in 2 eggs, well beaten; give it one more boil, and place on a dish to cool; when cold, divide into croquets, roll them in cracker crumbs and egg: drop into boiling lard and fry a light brown.—*Omelia R. F. Johns*, Bristol, Pa.

Croquets of Fowl or Meat.—Mince the meat finely, removing the skin and bones, and fry 4 small onions in 1 tablespoon butter until brown, then mix them together and dredge the whole with 1 tablespoon flour; add pepper, salt, and ground mace or nutmeg, at pleasure; beat 2 eggs with 1 tablespoon powdered sugar, and stir lightly through the mass; set away until cold, then make into oblong balls the size of a large pigeon's egg; dip each one in beaten egg and then in crumbs rolled very fine; fry a rich brown in plenty of boiling lard or butter, and serve on a bed of mashed potato with a light feathery border made by quickly grating a boiled potato directly on the platter.—*Miss Bessie Murray*, Davenport, Iowa.

Fricasseed Chicken.—Clean, wash, and joint the fowls: put in pot and salt a little; boil until you can put a fork into them easily; take them out and leave the water they were cooked in on the fire; let it boil down to

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a little less than a qt.; have ready a frying-pan; fry 6 pieces (or more if wanted) of salt pork, brown; lay them on sides of the platter on which the chicken is to be served: then put into the fat that is left from the pork, in the frying-pan, the joints of the chicken; fry the pieces, browning them a little on both sides; then for the gravy take the liquor out of pot and put into frying-pan and thicken as for any kind of gravy.—*Mrs. Theo. F. Allen*, 177 E. 85th street, N. Y.

Fricassee of Fowl.—Divide a fowl into 8 pieces. wash well; put the pieces into a stewpan, and cover with boiling water; season with a teaspoon salt, a little pepper, a good bouquet of parsley, 4 cloves, and a blade of mace: let it boil 20 minutes: pass the stock through a sieve into a basin; take out the pieces of fowl, trim nicely, then put into another stewpan 2 oz. butter, with which mix a good spoonful of flour, moisten with stock, put in the pieces of fowl, stir occasionally until boiling, skim well, add onions to taste; let simmer until the onions are tender, when add a gill of cream with which you have mixed the yelks of 2 eggs: stir in quickly over the fire, but do not let it boil; take out the pieces, dress in pyramid upon the dish, and serve.—*Mrs. A. W. Vogdes*, Fort Monroe, Va.

Fried Chicken.—Cut up the chicken, and salt and dip in flour: have a dripping-pan with plenty of boiling lard, into which lay the chicken, and put on the bottom of a well-heated oven, and close the door: fry till brown: turn and brown the other side.—*Mrs. Mary A. Wilson*, 415½ 4th street N. E., Minneapolis, Minn.

Jellied Chicken.—Boil a chicken till tender, then take off skin, and cut the meat into small pieces: while the liquor in which it was boiled is still hot, skim off all the oil; take a quart of it and pour over ½ box gelatine; season well with salt, pepper, and Worcestershire sauce: pour over the chicken and set in a cool place to harden. Canned chicken may be used with soup stock, though it is not so good. Stuffed eggs are a great addition to the above; put in the mold in halves.—*Stuffed Eggs:* Boil eggs ½ hour, or they will not mash well; pour over them cold water when done; cut in halves; mash yelk fine, and add salt, red pepper and black, vinegar, mustard, sugar, a little olive oil or melted butter, to taste; mix to a stiff paste; stuff the whites.—*Mrs. Katharine Gilman*, Ft. Wingate, N. M.

Chicken Pie.—4 good-sized fat chickens; cut, wash thoroughly, and put into a 2-gallon kettle with water enough to cover; boil slowly and skim nicely; when tender, add 1 tablespoon salt, and a piece of butter size of coffeecup; take out the chicken and stir up 4 spoons flour in a teacup cold water, and drop into the liquid; stir well and boil 5 minutes; remove from fire; take 2 qts. sifted flour and rub in thoroughly lard, size of coffeecup; take 2 coffeecups sour cream and ½ teaspoon soda dissolved in 2 of water; stir up quickly and knead lightly; butter a 6-qt. tin pan, roll out crust ½ in. thick and cover dish; place the chicken in the dish, packing it closely; pour in enough of the soup to fill the pan within ½ in. of top; roll another crust and spread over the top, pinching it tightly down around the rim of the pan; cut out from remnant of dough a scalloped edge and bind around; cut a ventilator in the center and spread a paper over the top so it will not scorch, and bake 2 hours.—*Mrs. Geo. T. White*, Northboro', Mass.

Chicken Pie with Oysters.—A 1-year old chicken is the best; boil until tender, drain off liquor from a qt. of oysters; boil and skim; line the sides of a dish with a rich baking powder biscuit crust; put in a layer of chicken, then a layer of raw oysters, and repeat till the dish is full, seasoning each layer with pepper, salt, and small pieces of butter, and adding the oyster liquor and a part of the chicken liquor until the liquid is even with the top of the layer; cover loosely with a crust having an opening in the center for the steam to escape. If the liquor cooks away, add chicken liquor or hot water; bake 40 minutes in a moderate oven; make gravy with a qt. or more of the chicken liquor thickened with 2 tablespoons flour, rubbed smooth with 2 tablespoons butter, and season highly with pepper: let cook until there is no raw taste of flour salt to taste, and serve.—*Miss Maria Burke*, Dubuque, Iowa.

Chicken and Rice.—2 cups cold boiled rice, 1 cup cold chicken, chopped fine, 1 cup chicken broth; season with salt and butter to taste; boil 5 minutes, stirring all the time.—*Manervia Ridley*, Marion, Ind.

Smothered Chicken.—Cut up the chicken as for a fricassee, wash well in several waters, or leave it to soak for some time in clear water, drain and put it in the dripping-pan ⅓ full of water, sprinkle with salt, pepper, flour, and dot with bits of butter; cover over closely with another pan and put in the oven to bake for 3 hours, in a moderate oven. If the chicken is very tender, less time will do: if tough, more is necessary. When tender, take the fowl from the pan and put it on the platter ready to serve. Make a gravy from what is left in the pan: if much fat is on it pour it off and add enough flour rubbed smooth in a little water to thicken. Serve in gravy bowl.—*Mrs. C. H. Johnson*, Olivet, Mich.

Mock Duck.—Prepare a rich dressing such as you like for turkey or duck. Take 2 rounds of steak, pound it good, do not break it apart, sew it together except an opening to add the dressing: stuff it tight and finish sewing it up. Roll it in melted butter: when cool, wash with a well-beaten egg. Put a little butter and water in a baking-tin to baste it with, adding more water as required, baste often; bake in a moderate oven for ½ an hour: gravy as for turkey, and serve.—*Mrs. A. Cramer*, Marion, Ia.

Fried Rabbit.—Dress, lay lengthwise on chopping-board and cut in inch pieces from neck to end of hind legs, then soak in water overnight, rinse well in cold water and roll in corn-meal, and fry slow and brown.—*S. E. McClure*, Marysville, Ind.

Jugged Rabbit.—2 rabbits cut as for stewing, 1 cup dry currants, 2 onions, 6 cloves and 2 slices ham, salt pork or bacon cut in 1 inch square pieces; tie currants, onions and cloves loosely in a cloth, put them with the rabbit and pork in a stewpan; season with salt, black pepper, and a little red; cover with water and simmer slowly 3 hours.—*Mrs. C. R. Liddy*, Webster Groves, Mo.

Pickled Rabbit.—Take a rabbit, wash clean, and cut up; put a layer of rabbit in a jar, and sprinkle with pepper, salt, cloves, and laurel leaves; also slice 1 onion on the layer; then put another layer of rabbit, until all is used; then pour vinegar on until the meat is covered, and let it set in the vinegar 2 days; when you want to cook it, put 1 large tablespoon lard in a pan; when hot, put the rabbit and pickle in the pan together, sprinkle the top with a tablespoon flour, and let it boil down until it fries; stir it, and pour hot water or vinegar on it, and it will make a good gravy.—*Mrs Henry Maag*, Wathena, Kans.

Smothered Quail.—When well picked, split down the back, remove all inside, wash thoroughly, drain well; when ready to cook, flour nicely, place in dripping-pan, breast downward, sprinkle with a little salt and pepper, and on each bird lay a piece of butter the

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size of a hickory nut; keep covered until done, when remove and give them a delicate brown; keep plenty of water in the pan to prevent scorching; baste often.—*Mrs. L. D. Chenoweth*, Range, O.

Chestnut Stuffing, *or Force-meat Balls, for turkey or goose.*— 6 oz. chestnuts, ⅓ pt. veal gravy, 3 oz. bacon or butter, 2 oz. bread-crumbs, yelks 3 eggs, 1 teaspoon lemon peel and 1 of salt, ½ teaspoon mace or nutmeg, ground. Put the chestnuts in a saucepan of hot water over the fire for a few minutes; they can then be blanched like almonds. Put them in cold water as soon as peeled, dry in a cloth and weigh. Stew 6 oz. very gently from 15 to 20 minutes in just sufficient strong veal gravy to cover them. Drain on sieve, and when cold pound them smooth with half their weight of bacon rasped clear from rust or fiber, or with 3 oz. butter. Add 2 oz. dry bread-crumbs, a small teaspoon of lemon peel, another of salt, ½ a small teaspoon ground mace or nutmeg, a little cayenne, and the unbroken yelks of 2 or 3 eggs. Flour the inside of the turkey and put in the stuffing, or to make balls, mold the force-meat into balls with a spoon dipped in flour, roll them in flour and fry slowly 10 or 15 minutes.—*Mrs. H. B. Morse*, Shanghai, China.

Potato Filling for Poultry.—Take 1 doz. potatoes, pare and boil as for mashing; pour the water away, put in pan a piece of butter and lard, size of an egg, and make hot; fry 2 onions, chopped fine, a few sprigs parsley, cut fine, mash potatoes, put in the fried onion, butter and parsley, 1 egg, salt and pepper to taste, and a little milk if necessary; fill your chicken with this before putting in pan, and the rest put in pie-pan, and put in oven to keep warm.—*Miss Addie E. Hatzfield*, Hamburg, Pa.

Eggs, Omelets, etc.

EGGS AND CHEESE.—Boil hard 1 doz. eggs, cut in slices and place in layers in a pudding-dish; over each layer sprinkle grated cheese, pepper, and salt. When the dish is filled, pour over all a white sauce, made of a pint of milk, tablespoon of flour, and the same of butter, then brown in the oven: serve hot.—*Laura Prewitt*, Osceola, Ark.

Puff Eggs.—Take ½ doz. eggs and beat them with egg-beater till in a foam, have your frying-pan with hot lard in it. Drop a spoonful of the beaten eggs into the hot lard at a time; fry quickly: serve at once.—*Manervia Ridley*, Marion, Ind.

Stuffed Eggs.—Cut some half-boiled eggs in half, take out the yelks and mash smoothly with an equal quantity of grated ham, a little chopped parsley, pepper and salt to taste, and a little lump of butter. Fill the hollows left by the yelks with this mixture, pour over them a little melted butter, and heat in the oven. Serve each half egg on a square of bread fried in butter.—*Miss Lizzie W. Gilbert*, Carversville, Pa.

Stuffed Eggs.—Boil eggs half an hour (or they will not mash well), pour over them cold water when done, cut in halves, mash yelks fine, add salt, red and black pepper, vinegar, mustard, sugar, and a little olive oil, melted butter to taste; mix to a stiff paste; stuff the whites.—*Mrs. Katharine Gilman*, Fort Wingate, N. M.

Omelet.—8 eggs, whites and yelks separate, beat yelks to a cream, add ¼ teaspoon salt, 1 teaspoon Royal Baking Powder, ½ teacup sweet milk; stir the milk into the yelks, to which you have previously added baking powder and salt. Beat the whites to a stiff froth so that you can cut it with a spoon; add ¼ of this to yelks, stirred in well. Have pan well buttered and hot. Pour the yelks into pan, then pour remaining whites over the entire top. Cook slowly, without turning, from 3 to 5 minutes. Slide off on dish so that whites are on top, and serve.—*Emma A. Hutchins*, Red Bank, N. J.

Omelet.—4 eggs, well beaten, added to 1 cup sweet milk, into which has been stirred 1 heaping tablespoon pounded cracker and 1 heaping teaspoon corn-starch; stir the mixture thoroughly, and pour it on a well-buttered griddle, which should have a strong flavor of scorched butter; turn it as soon as it begins to set around the edge, with a wide-bladed knife; roll it over and over, then lift the griddle and turn it out on a plate.—*Mrs. A. Cramer*, Marion, Iowa.

Omelet.—6 eggs, beaten light, 1 cup sweet milk, 2 tablespoons flour, 1 teaspoon Royal Baking Powder well mixed with the flour; wet with a little of the milk, breaking all of the lumps; then stir all together, having the frying-pan hot with a little lard: put in and season with pepper and salt; fry brown.—*Mrs. Geo. Townsend*, Hutchinson, Kans.

Omelet.—Beat the whites and yelks of 8 eggs separately, until light; then beat together, add 1 tablespoon cream and a very little salt: put a piece of butter as big as an egg in the omelet-pan; when butter is boiling hot, pour in the omelet, and shake slowly until it begins to stiffen, then let it brown; fold double, garnish with parsley, and serve hot.—*Mrs. H. A. Barnes*, Chester, Vt.

Cheese Omelet.—Have a shallow pan on the fire with a teaspoon butter; then take 1 lb. good, tasty American cheese and cut in thin slices; put this in, with pepper, salt, and a pint sweet milk; then beat 3 eggs, and add; stir briskly with a large-bladed knife, till it comes to the consistency of cream; have ready thin slices of bread, pour on the mixture, eat while hot; a splendid relish.—*Mrs. Dewey*, 130 Newkirk street, Jersey City Heights, N. J.

Ham Omelet.—6 eggs, beaten separately; 1 glass sweet milk, reserve about ¼, into which stir 1 tablespoon flour; when the milk boils, stir in the paste, add salt, and about 1 tablespoon butter; put aside to cool. Mince a little ham, chop fine some parsley and thyme, 1 teaspoon each, and 2 tablespoons ham; stir the yellows, ham, and herbs into thickened milk, adding the well-beaten whites; grease the skillet, bake in quick oven. You can leave out the ham and herbs if you choose. I know it to be splendid.—*Mrs. Dr. James Metcalf*, Robinson, Tex.

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Plain Omelet.—1 egg for every person and 1 over, 3 tablespoons milk to every egg: salt and pepper; beat whites and yelks separately, add milk, salt, and pepper, beat together thoroughly; have ready hot buttered spider, pour in, and when nicely browned, fold over and let stand where it will cook slowly for a minute; turn out on a hot plate, and serve.—*Mrs. H. G. Bailey*, Jersey City, N. J.

Omelet Souffle.—1 cup flour, 1 pt. milk, 1 tablespoon sugar, butter size of walnut; scald milk, flour, and butter together; after batter is cold, stir in the yelks of 5 eggs; stir in froth of whites just before baking; bake in quick oven; sauce.—*Mrs. A. W. Vogdes*, Fort Monroe, Va.

Tomato Omelet.—1 large spoonful butter, and a medium-sized onion, cut fine and fried a light brown; have 6 large tomatoes cut across, remove the seeds, and peel without scalding; cut them in small pieces, put them with the browned onion, and fry them until the juice is all absorbed without scorching; add 1 egg to every spoonful tomatoes; salt and pepper, beat well and light; put a good piece of butter in frying-pan; when hot, pour the mixture on, fry brown, double in two, and serve hot.—*Mrs. A. E. Johnson*, Cranford, N. J.

A Nice Breakfast Dish.—Mince any kind of cold meat, season with pepper and salt, and add a few bread-crumbs; cover the bottom of scallop shells or small saucers with the meat, putting in each a bit of butter; break a fresh egg on top of each, and set in a hot oven; when the egg begins to cook, sprinkle a little cracker-powder on it and a dust of salt; serve hot.—*Jennie L. Hicks*, Clinton Corners, N. Y.

Salads and Salad Dressing.

BEAN SALAD.—Soak small dried beans, and boil in salted water until done, but not broken: when cold, add grated onion and chopped parsley to taste; dress with salt, pepper, vinegar, and olive oil to taste.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Beet Salad.—1 qt. raw cabbage, chopped fine, 1 qt. boiled beets, chopped fine, 1½ cups sugar, 1 teacup grated horse-radish, 1 tablespoon salt, 1 teaspoon black pepper: cover with cold vinegar and keep from the air.—*Mrs. W. J. Wood*, Mt. Clemens, Mich.

Cabbage Salad.—Chop cabbage very fine, take lump butter size of egg and melt, ½ teaspoon each mustard and salt, and ¼ of pepper; mix these all smooth in a cup vinegar, and pour over the melted butter, leaving on the fire all the while; when it boils, stir in 2 eggs, well beaten, stirring constantly; when cold, pour over the chopped cabbage.—*Nellie C. Valentine*, Flushing, L. I., N. Y.

Cabbage Salad.—For 1 large head, 3 eggs, 4 tablespoons melted butter, 1 coffeecup vinegar, 1 tablespoon mustard, 1 tablespoon salt, 1 tablespoon pepper: mix well together, set on the stove, and stir until it thickens; small cup sweet cream, beat up stiff, and stir in just before sending to table.—*Mrs. L. M. West*, Canton, N. Y.

Cabbage Salad.—For 1 qt. finely cut cabbage beat the yelks of 2 eggs with 2 teaspoons white sugar, 2 of ground mustard, 1 level full of salt, and ⅓ teaspoon pepper; add 5 tablespoons good vinegar and 2 of butter, place over fire, and stir till it thickens: then pour over the cabbage, and mix thoroughly.—*Kate Ballou*, National, Iowa.

Celery and Apple Salad.—Cut equal quantities of celery and tart apples, as for chicken salad; mix and dress with salt, pepper, vinegar, and made mustard and olive oil to taste.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Chicken Salad.—Of 1 chicken, boiled tender, take the white meat and meat from the second joint, 1 small onion, 1 stalk celery, and 1 pickle; chop fine or cut in small pieces. Take ½ cup vinegar, let it come to a boil, then add yelks of 2 eggs, 1 teaspoon mustard, 1 teaspoon butter, beaten together: simmer 1 minute, add 1 teaspoon celery-seed, and salt and pepper to taste. Dress with celery tops and hard-boiled eggs.—*A. M. Wathen*, Louisville, Ky.

Chicken Salad.—To 1 chicken use 6 heads celery: cut the celery into ½-inch pieces; yelks of 4 eggs, thoroughly beaten, then fill cup ½ full vinegar; ⅓ teaspoon mustard, dissolved in little vinegar; butter the size of an egg: season with salt and pepper; then place on fire and boil; remove, and when cold, pour over the chopped chicken and celery. Just before serving, pour over the whole ½ pt. sweet cream and mix well.—*Miss Fannie E. Hodson*, River Forest, Ill.

Chicken Salad.—The best meat of 2 chickens minced fine, twice as much minced celery, 5 hard-boiled eggs, 4 large spoons melted butter, rubbed with the yelks, and the whites minced fine. Mix thoroughly with this 1½ spoons mustard; salt and pepper to taste; moisten the whole with 1 cup cream, or chicken grease, which is better, and a little vinegar. Make pretty moist. In absence of celery, use cabbage.—*Mrs. Peter R. Stults*, Cranbury, N. J.

Chicken Salad.—For a company of 10, take 1 large chicken; boil until tender; when cold, pick the meat off and cut fine, being careful to remove all the skin and fat. Take nice white celery and cut it fine—equal parts of celery and chicken. For the dressing, take the yelks of 5 eggs, 1 tablespoon salt (scant), 2 teaspoons yellow mustard, ½ cup vinegar (scant), ½ cup cream, pinch of red pepper, a little sugar, 1 tablespoon butter, mixed with 1 tablespoon flour; mix together and stir over the fire until it thickens or boils. After it has cooled, add 1 tablespoon olive oil.—*Rachel E. Barton*, Mt. Ephraim, N. J.

Cucumber Salad.—12 medium-sized green cucumbers, 1 teacup rich, sweet cream, 1 egg, 1 tablespoon sugar, ½ teacup vinegar. Have cucumbers ice cold, slice thin, sprinkle with pepper and salt, let stand 15 minutes, squeeze dry with the hand, then turn them over. The dressing is made by beating the cream, egg and sugar to a froth, then adding the vinegar; keep cool till ready to serve.—*May Allen*, Alfred Centre, N. Y.

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Egg Salad.— ½ doz. eggs, boiled very hard, and cut through middle; take out yelks and mix with following: 3 rolled water-crackers, 1 large teaspoon each mustard and celery-seed, with salt, pepper, and vinegar to taste, and piece of butter size of walnut. When this is thoroughly mixed, make into balls to fit the places formerly occupied by the yelks; then serve.— *Manie Landis*, Bird in Hand, Pa.

Fruit Salad.— Take 1 pineapple, pare and scrape and cut in thin slices; next 3 or 4 oranges, pare and remove the white skin; also 4 bananas, cut in round thin pieces; put in a high glass dish, sift powdered sugar over them, then a small quantity of sherry wine, and it will be found very nice eaten with cake.—*Mrs. T. B. Kirby*, Riverside, Conn.

Lobster Salad.—1 can lobster, chopped fine; 12 hard-boiled eggs, chopped fine; 1 cup vinegar, 1 tablespoon mustard, 1 tablespoon pepper, piece of butter size of an egg, ½ cup sweet cream, 2 raw eggs beaten with the ingredients. Heat until boiling, and pour on the eggs and lobsters. Garnish with celery leaves and eggs.— *Mrs. L'G. Ray Whiting*, Holland, N. Y.

Potato Salad.— Use boiled potatoes while still warm, slice them, and add a little grated onion and a generous quantity of chopped parsley. Dress with salt, pepper, vinegar and olive oil.—*Ernest E. Crepin*, Montague, Mich.

Potato Salad.— Slice cold boiled potatoes very thin to cover the bottom of a salad-bowl, sprinkle over a little salt, and cover with the following salad dressing; then another layer of potatoes, and so on till the bowl is full. *Dressing:* Beat 2 eggs to a stiff froth, whites and yelks together; add ½ cup butter, same of cream or rich milk, ½ cup vinegar, small teaspoon salt, teaspoon mustard dissolved in some of the vinegar, stir all together in a bowl, set in a kettle of boiling water, and steam till it is a smooth cream; if it cooks too long, it will curdle; chop small onion very fine; stir in.—*Mrs. M. M. Brown*, Ithaca, N. Y.

Potato Salad.—1 qt. cold boiled potatoes sliced about the size of a quarter, 2 hard-boiled eggs, 1 good-sized onion, large ½ cup cider vinegar, and 1½ cups water; pepper and salt to taste. Put the sliced potatoes in salad-bowl; put in another bowl the vinegar, pepper, salt, water, the whites of the eggs cut fine, the onion cut fine, the yelks of the eggs made smooth with a little water. When all is well mixed, pour over the potatoes and serve. Noted for being good.—*Miss S. Monsees*, 128 Cole street, Jersey City, N. J.

Potato Salad.— ½ head cabbage, 1 onion, 4 large potatoes, boiled and chopped; 6 eggs, boiled hard; ½ cup butter, 2 tablespoons sugar, 3 teaspoons celery-seed, 2 teaspoons ground mustard, salt and pepper to taste, 1 raw egg, vinegar to moisten; mix yelks of eggs and butter to a cream; chop the whites; add the raw egg last, well beaten.—*Mrs. M. A. Chipman*, Anderson, Ind.

Potato Salad.— Take 6 cold potatoes, boiled the day before, peel and cut in dice; a heaping tablespoon butter; brown in a saucepan, then lift from the fire; put the potatoes in the pan and mix well in the butter, but do not mash; take 1 large or 2 small heads of celery, cut small, and mix with potatoes. For the dressing, beat 1 egg until very light, then pour in olive oil until the mixture becomes thick, pouring a little at a time and stirring constantly; into this put 1 teaspooon made mustard, ½ cup vinegar, 3 teaspoons Royal Extract Lemon, and 1 teaspoon salt. Pour this over the potatoes and celery; let stand an hour, and serve.— *Miss E. G. Urian*, 5503 Woodland Avenue, W. Philadelphia, Pa.

Salmon Salad.— The yelks of 3 eggs, ½ cup cream, ½ cup vinegar, 2 teaspoons brown sugar, salt, pepper, and celery-seed to taste; let this mixture boil thick like custard, and pour over one can of salmon.— *Mrs. Lillie J. Rogan*, Thomasville, Ga.

Salmon Salad.—1 can salmon, 2 cups chopped cabbage or celery; heat the following and pour over it: 1 teaspoon salt, 1 teaspoon sugar, 1 teaspoon butter, 1 teaspoon mustard, ½ cup vinegar.— *Mary E. Warren*, Scottsville, N. Y.

Sardine Salad.—1 box sardines, 1 head lettuce large, or 2 small, 1 cucumber large, or 2 small, 2 hard-boiled eggs; slice cucumber and eggs very thin; cut sardines through the middle, take off loose skin and bone; put row of lettuce leaves around edge of salad-dish and fill in center with lettuce; then arrange cucumbers, eggs, and divided fishes so that they will look handsomely. Serve with vinegar, sugar, or salt and pepper or salad dressing.—*Mabel Allen Sleeper*, Camokorz, Bulgaria, European Turkey.

Shrimp Salad.—1 can of shrimps; wash and cut in halves; some time before the salad is wanted, make a dressing of 2 eggs (whites beaten to a froth, then yelks beaten with them), add 1 tablespoon oil, 1 teaspoon salt, the same of pepper, ½ cup vinegar, cold, 1 teaspoon mustard made up in a little cold water; put all on stove, and stir until it thickens; let it get quite cold, and just before serving pour it over the shrimps, to which has been added an equal amount of celery or lettuce; garnish with lettuce or parsley.— *Mrs. Chas. S. Treadway*, Bristol, Conn.

Veal Salad.— Take a knuckle of veal, boil in 6 qts. water slowly for 6 hours; pick out all the bones, chop the meat, add the juice, which should be mostly absorbed, 2 teacups cracker-crumbs rolled; cinnamon, pepper, and salt; put in a mold with hard-boiled eggs sliced and laid around. Eat cold.— *Mrs. A. G. Hall*, Passaic, N. J.

Salad Dressing.—1 teaspoon salt, 1 teaspoon mustard, 3 teaspoons white sugar, 2 tablespoons vinegar, 2 tablespoons olive oil, 2 tablespoons sweet milk, 2 eggs beaten separately; mix salt, mustard, sugar, and yelks well beaten, add slowly the milk, then gradually the vinegar; add oil, drop by drop (otherwise it is liable to curdle); set on the stove, stirring constantly till it almost boils, then add the whites beaten to a stiff froth; set aside to cool, stirring every 10 or 15 minutes while cooling: chop the salad fine and pour dressing over.— *Mrs. J. McCormick*, Aurum, Nev.

Salad Dressing, French.— 3 eggs, 3 tablespoons olive oil, 2 tablespoons mustard, 1 cup sweet cream, 1 cup vinegar, 1 teaspoon salt, 1 teaspoon pepper; mix the mustard and oil, then the eggs well beaten, cream, vinegar, salt, pepper, all together; put the mixture in a bowl; set it in a tin of boiling water, boil gently until it is as thick as cream; when done, put it in a quart jar and cork tight, and it will keep for months. Can be used for all kinds of salads and slaws.— *Miss May Oberts*, Racine, Wis.

Salad Dressing for Potatoes or Tomatoes.— Yelks 3 eggs, 5 tablespoons olive oil, 1 cup milk, ½ cup vinegar; beat eggs very light; stir in oil, a little at a time, then milk and vinegar, put on fire and boil till like cream, when cold, season with salt and pepper.— *Mrs. C. E. Knight*, Brooklyn, N. Y.

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DESSERTS.

Creams.

CALEDONIA CREAM.— Beat the whites of 6 eggs to a very stiff froth; add gradually 6 tablespoons powdered sugar, beating not less than 30 minutes; then beat in a cup of jelly (cut in small pieces); serve in saucers with rich cream flavored with Royal Extract Vanilla.— *Mrs. S. D. Carey*, College Hill, O.

Caledonia Cream.— 2 oz. raspberry jam, sifted loaf sugar, the whites of 2 eggs; put all in a bowl, and beat with a spoon for ¾ hour. A great delicacy.— *Mrs. Leclare*, 28 Third Place, Brooklyn, N. Y.

Chocolate Cream.— Soak ½ box gelatine in ½ cup warm water 1 hour; add to the same ½ lb. white sugar and 1 pt. new milk; stir all together, and boil 5 minutes by placing the vessel in another of boiling water; then add ½ pt. rich cream; boil 1 minute; flavor with Royal Extract Vanilla, and pour into molds to cool.— *Miss Atha Harker*, Cuba, Ill.

Currant Cream.— 1½ lbs. fresh red currants, ¾ lb. sugar, whites of 10 eggs, 1 piece cinnamon, 3 oz. sago; put currants, stripped and washed, with sugar and sago in alternate layers in stewing-pan; put in cinnamon, and pour over it 1 cup cold water; let boil till sago is clear, taking care it does not burn; when cooked, remove from fire and add the beaten whites of eggs; fill in cups or molds, and set on ice.— *Mrs. L. Floto*, 43 Duryea street, Brooklyn, N. Y.

Italian Cream.— 1 qt. sweet milk, 1 oz. isinglass, 1 lb. sugar, 1 pt. cream; place milk and isinglass in kettle of water on the fire, stirring constantly until isinglass is dissolved; then stir in cream (after having it beaten until it is thick); flavor with Royal Extract Vanilla; stir until cool.—*Mrs. A. G. Scrantons*, Fairfield, Iowa.

Italian Cream.—Whip together for nearly an hour 1 qt. very thick scalded cream, 1 qt. raw cream, the grated rind of 4 lemons and the strained juice, with 10 oz. white powdered sugar; then add ½ pt. sweet wine, and continue to whisk it until it becomes quite solid; lay a piece of muslin in a sieve, and lade the cream upon it with a spoon; in 20 hours turn it carefully out, but mind that it does not break; garnish with fruit-jelly or with flowers. Some finely powdered cinnamon should be dusted pretty thickly over it; always serve cold. This receipt was obtained from the nuns of Santa Clara Convent at Palmas, in the island of Grand Canary.— *Mrs. Thomas Smith*, Raymond, Dak.

Italian Cream.— Cover 1 oz. gelatine with cold water, and let it stand 15 minutes; take 1 qt. milk, let it boil, stir in yelks of 5 eggs, beaten to a stiff froth with 1½ cups sugar, and let it boil once; take off, and stir in gelatine; while this is cooling, beat whites of eggs to a stiff froth, and when milk and gelatine are nearly cold stir all well together, and flavor with Royal Extract Vanilla; pour into molds previously wet with cold water, and put in a cool place to harden.— *Mrs. M. J. Gildersleeve*, 424 Cumberland street, Brooklyn, N. Y.

Lemon Cream.— Beat well together 1 qt. thick cream and the yelks of 4 eggs; gradually beat in ½ lb. white sugar and the grated rind of 3 large lemons; put the mixture into a porcelain kettle, and let it come to a boil, take it off, and stir until nearly cold; squeeze the juice of the lemons into a glass dish, and pour the cream upon it, stirring until quite cold; serve in jelly glasses.— *Miss M. L. Skinner*, Marietta, O.

Rock Cream.— Boil 1 teacup rice till soft in new milk, sweeten with powdered loaf sugar, and pile on a dish; lay on it, in different places, square pieces of currant-jelly, or preserved fruit of any kind; beat the whites of 5 eggs to a stiff froth with a little powdered sugar, flavor with Royal Extract Vanilla; add to this, when beaten, 1 tablespoon rich cream, and drop it over the rice.—*Mrs. S. A. Beezley*, Mitchell, D. T.

Russian Cream.— 4 eggs, 1 cup white sugar, 1 qt. milk, ½ box gelatine dissolved in ½ pt. warm water; beat the yelks of the eggs and the sugar together, and cook with the milk, like custard; take this off the fire and add the well-beaten whites of the eggs, stirring rapidly for a few moments; add the gelatine and 1 teaspoon Royal Extract Vanilla; pour into a pretty-shaped mold to harden, turn out on a dish, and cut off in blocks, like ice-cream. Make the day before using; very nice.— *Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Sago Cream.—Wash 3 tablespoons sago, beat the yelks of 3 eggs, mix them and the sago with 1 qt. milk; cook slowly about 20 minutes; sweeten and flavor to taste; when cold, add the whites of eggs beaten to a stiff froth; serve in glass dish or custard-cups.— *Mrs. William Schmidt*, Hammonds Plains, Nova Scotia.

Spanish Cream.— Put 1 qt. milk in a saucepan, which put into a larger kettle of hot water; stir ½ box gelatine into the milk until thoroughly dissolved; beat 3 egg-yelks and 1 cup sugar together, and when milk is hot and the water in the larger kettle boils, stir in eggs and sugar to boiling-point; set off fire, stir in beaten whites of 3 eggs, flavor with Royal Extract Vanilla, and pour into molds wet with water.— *Mrs. M. H. Paddock*, Jersey City Heights, N. J.

Spanish Cream.— 1 box gelatine, dissolved in 3 pts. new milk, 11 tablespoons sugar, put on to boil; 6 eggs, beaten separately; having boiled, take it off the

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stove and stir in the beaten yelks: put on stove again, and let come to a boil; take off and beat in the whites, which have been beaten to a stiff froth; stir all together, flavor with Royal Extract Vanilla, turn into molds, and set in cold place; eat either with or without cream and sugar.—*Miss S. E. Allen*, Deal Beach, N. J.

Spanish Cream.—1½ pts. new milk, 3 eggs, yelks and whites beaten separately, ½ box gelatine, and 4 tablespoons sugar; flavor with 1 dessertspoon Royal Extract Vanilla; mix the milk, gelatine, and yelks of eggs together, stirring constantly until they come to a boil; then put in the sugar and vanilla, then the whites of the eggs, and stir briskly for a few moments; pour into molds, which have previously been wet with cold water.—*Mrs. David Heston*, 4717 Penn street, Philadelphia, Pa.

Spanish Cream.— Take 1 qt. new milk, ½ box gelatine, dissolved in a little milk in cup; sweeten milk to taste; put on stove and let come to a boil; take 3 eggs, beat the yelks till light, and stir in the milk; then stir in gelatine, and, after it comes to a boil again, stir in whites of eggs beaten to a stiff froth; wet cups with little cold water, and fill up; set away to get cold. To be eaten with a little cream flavored with Royal Extract Vanilla.—*Annie E. Norris*, Slate Hill, Pa.

Velvet Cream.—3 pts. cream, the whites of 6 eggs, and ½ box gelatine; flavor and sweeten the cream, then beat to a stiff froth; dissolve the gelatine in a cup hot water, and, when milk-warm, add the cream and eggs; stir till smooth; line the mold or pan with sponge-cake, then pour in the mixture.—*Mrs. A. M. Harrold*, Farmington, Cal.

Velvet Cream.—Soak ¾ oz. gelatine in ½ pt. sherry, then dissolve it over the fire, stirring all the time; rub the rind of 2 lemons with 6 oz. lump sugar; add this, with the juice, to the hot solution, which is then to be poured gently into 1 pt. cream; stir the whole until quite cold, and put into molds.—*Mrs. C. Dudley*, Keene, Cal.

Ice Creams.

ICE CREAM.—1 qt. milk, scalded, 1 dessertspoon corn-starch, 3 eggs, beaten yelks and sugar, 1 cup sugar; beat whites to a stiff froth, stir corn-starch in the milk, and boil; turn the boiling milk on the yelks and stir; add whites last; flavor, cool, and freeze.—*Mrs. Laura Dunham*, Rundel, Pa.

Apple Ice Cream.—3 qts. apple-sauce, sweetened to taste, 1 qt. water, in which apples were cooked, 1 qt. sweet cream, beaten well together; just before cream is frozen, beat light the whites of 3 eggs, and stir into it.—*A. M. Wathen*, Louisville, Ky.

Home-made Ice Cream.—Boil 1½ qts. rich milk with 2½ teacups white sugar; pour on to the beaten yelks of 4 eggs, and return to the fire as for any custard. Flavor very strong. When cold, just before freezing, add the beaten whites of 5 eggs and 1 qt. of cream which has been whipped to a froth. Freeze, taking care to freeze it stiff and dry before removing the dasher.—*Mrs. S. M. Dummer*, 19 Tremont Row, Boston, Mass.

Minute Ice Cream.—1 pt. sweet cream, yelk of 1 egg; sweeten and flavor to taste; stir well together and thicken with snow.—*Alice Elless*, Arthur, Ill.

Vanilla Ice Cream.—2 qts. thick cream, 1 lb. sugar, 1 pt. new milk, into which cut a vanilla bean. Put on the fire, allowing milk and bean to boil slowly; strain through a wire sieve, permitting the small seeds of the bean to fall into the cream. When it becomes cool, whip all to a froth and freeze, cutting it down frequently as it freezes.—*Laura Prewitt*, Osceola, Ark.

Vanilla Ice Cream.—3 pts. milk, the yelks of 4 eggs, 1 dessertspoon corn-starch, dissolved; a little salt ¾ lb. granulated sugar; set on the fire in a tin pail, placed in a boiler part full of water, and boil until it thickens; then beat the whites of 4 eggs to a stiff froth, stir in ½ pt. pure sweet cream; pour all together while hot; when cool, flavor with Royal Extract Vanilla and freeze quickly.—*Mrs. Oliver Bonnel*, Milburn, N. J.

Very Best Ice Cream *(minus cream)*.—4 eggs, whites of all beaten to a froth, yelks of only 2; 2½ teacups granulated sugar, 2 heaping tablespoons corn-starch made smooth in a little cold milk, 2 qts. milk, 1 tablespoon Royal Extract Vanilla. Place milk in suitable dish over the fire. As soon as hot, dissolve sugar in it. Have yelks in earthen bowl, and place in stove, and dip spoonful of the heated milk on to the yelks: stir quickly and thoroughly, repeating the dipping and beating until they are of consistency of thin cream and perfectly smooth; no clots of yelks must be seen. Then add corn-starch, also prepared like a cream, by smoothing in a little cold milk; add whites lastly, and stir constantly altogether with the milk, until it perceptibly thickens. When cool, add flavoring, and it is ready for the freezer.—*Miss Julia M. Barnes*, 1317 Riggs street, N. W., Washington, D. C.

Frozen Peaches.—Take 2 qts. canned peaches, mash rather fine; add 1 qt. cold water and 1 lb. sugar. Freeze the same as ice cream.—*Miss A. A. Finney*, Lambertville, N. J.

Matrimony Frozen.—1 qt. milk, 1 qt. cream, 6 eggs, 3 cups white sugar, beaten with the yelks; 1 pt. fresh peaches halved and stoned, or other fruit; heat the milk almost to boiling, and add it slowly to the beaten sugar and eggs, stirring briskly all the time; whip in the frothed whites, return the mixture to the kettle, and stir till it becomes thick custard. Let it get perfectly cold, then beat in the cream, then the fruit, and freeze.—*Mrs. M. E. Gray*, Fayette, Mo.

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Custards, Custard Pies, etc.

ALMOND CUSTARD.— Beat 2 lbs. almonds into a paste with water, and mix them with 2 qts. cream and the whites of 20 eggs and 1 lb. loaf sugar. Put into molds and bake at a moderate heat.—*Miss Tillie Eurick*, Prospect, O.

Apple Custard.—6 apples peeled and cored, put into baking-dish; ½ cup water, 1 cup sugar; when cooled, spread over top whites of 4 eggs, well beaten.—*Mrs. E. J. Wilson*, 110 E. 86th street, N. Y.

Boiled Custard.— ½ gal. fresh milk, put in bright kettle, and just boil; while heating, beat light 6 eggs and 2 teacups sugar; strain milk in this, stirring well; then boil again 1 minute, stirring to prevent burning; when cool, add 1 pt. rich cream and 1 teaspoon lemon or vanilla. Delicious frozen also.—*Miss E. M. Caldwell*, Williamsville, Ill.

Boiled Custard.— 1 lb. butter, melted; 1 lb. sugar, sifted; 1 lb. flour, 8 eggs, beaten separately; 2 oz. canary seed.—*Ada L. Stayton*, Linwood, O.

Cheap Custard.—3 eggs, beaten thoroughly: 2 tablespoons white sugar, 1 pt. milk, nutmeg to suit taste, a little salt; stir all together, adding eggs last.—*Miss Georgie A. Rice*, Cresford, Dak.

Cocoanut Custard.— 2 cocoanuts, 2½ cups sugar, 4 eggs, 3 scant cups cream; add milk of cocoanut last.—*Laura J. Entriken*, Malvern, Pa.

Cup Custards.—Beat 4 eggs with ⅔ cup white sugar; add 1 qt. rich new milk, 1 teaspoon Royal Extract Nutmeg, Almond, or Vanilla; stir all together; pour into cups, and place in a dripping-pan of water, set into an oven, and bake with moderate heat.— *Savannah Hack*, Corley, Iowa.

Poor Man's Custard.— 2 eggs, 2 tablespoons flour beaten with the eggs, 1 pt. sweet milk. Bake in common pie-tin. *Sauce:* Cream, sugar and nutmeg, and Royal Extract Vanilla.—*Mrs. Laura E. Ellis*, Concord, Neb.

White Potato Custard.— 5 large white potatoes, 1 qt. new milk, 2 eggs, ½ lb. sugar, piece of butter the size of an egg. Let the milk come to a scald, grate the potatoes and stir them in the milk, then the beaten eggs, then the sugar. Let this boil about 7 minutes, being very careful not to let it burn; then add the butter. This will make 3 good-sized custards.—*Mrs. C. P. Marshall*, Valley Centre, Kans.

Snow Custard.— 1 qt. new milk, 4 large eggs; set the milk on top of the stove in a clean iron vessel, separate the eggs, beat the whites into a stiff froth, with 1 tablespoon white sugar. When the milk is scalding hot, slip the whites on top of the milk; then, when cooked, skim them out on a dish. Whip up the yelks with 3 tablespoons sugar and a little pinch of salt; pour into the milk, stirring rapidly, until it comes to a boil, then lift it off, for if it is allowed to boil, it will curdle. Pour into a dish, with any kind of flavoring preferred, and put the whites of eggs on top.—*Annie M. Palmer*, Norvell, Mich.

Custard Pie.—1 qt. new milk, 4 tablespoons white sugar, 3 eggs, and a little nutmeg. Line a tin pie-plate 1¼ inches deep. Beat the eggs well, put sugar and nutmeg in, boil the milk, pour over the eggs, and bake in a very slow oven.—*Mrs. E. F. Hall*, New Rockford, Dak.

Custard Pie.— Yelks of 4 eggs, 1 qt. sweet milk, 3 tablespoons flour, sweeten to taste, lump of butter size of egg, flavor with nutmeg or lemon. Cook the float, have your paste baked, then put in the float, set in oven, let brown; take the whites, beat and sweeten, and put on top, and bake in oven and let brown.—*Mrs. Mary Talbert*, Crawfordsville, Ind.

Apple Custard Pies.— Grate or steam 12 moderate-sized apples; add 1 teaspoon salt, sugar and nutmeg to taste, 3 eggs, well beaten; 1 pt. milk, and 1 tablespoon melted butter, the grated rind of 2 lemons, and juice of 1: pour the mixture in lined plates and arrange strips of paste in net-work over the top. Sift powdered sugar over them when done.—*Mrs. Lou S. Nally*, Frederickstown, Ky.

Jelly Custard Pie.— 4 eggs, whites beaten separately: 1 cup sugar, 2 tablespoons butter; beat well; add 1 cup nearly full of jelly; last thing, add the whites of the eggs; bake on thin pastry.—*Mrs. Chas. W. England*, Lanoke, Ark.

Lemon Custard Pie.— Beat well the yelks of 6 eggs; add 2 cups sugar, 2 lemons, juice and grated rind, 1 tablespoon corn-starch; beat again, then stir in 2 cups sweet milk. While baking, beat the whites of the eggs with 1 cup sugar; spread and brown. Makes 2 pies.—*Mrs. M. J. Marcy*, Cape May City, N. J.

Lemon Custard Pie.— Take 1 lemon, grate the yellow off, cut in two and rub on grater, taking care to omit white and seeds. Take ½ lb. sugar, 3½ oz. flour, yelks of 4 eggs, 1 pt. water, a small piece of butter, and stir all together. Line a pie-pan with paste, fill as full as you can, and bake. Take the whites of the eggs and whip to a stiff froth, and add 1 tablespoon powdered sugar for each egg. Stir and spread over pie when baked; return to oven for 3 minutes.—*Mrs. F. H. Kirkee*, De Land, Fla.

Lemon Custard Pie.— 2 large cups water, yelks of 2 eggs, 1 cup sugar, 1 tablespoon corn-starch, the juice and grated rind of 1 lemon,—to be boiled to a thick custard. Stir all the time while cooking; have your crust baked; prick the crust before baking, to prevent blistering. When baked, pour in your cooked custard, beat the whites of the 2 eggs to a stiff froth, with a little white sugar, and spread over the top; set in oven to dry. Splendid.—*Mrs. L. R. Minnick*, Nimisila, O.

Lemon Custard Pie.— 6 eggs, 2 lemons, 2 cups white sugar, 2 teaspoons corn-starch; grate off the rind of lemons, peel off the inside skin; grate the balance of lemons, add sugar, corn-starch, and yelks of eggs; beat all together, then add the milk. Line the dish with crust, put the pie in the oven, and bake till done; then beat the whites of eggs to a stiff froth, put on the pie, set in oven and brown.—*Fannie Q. Larason*, Lambertville, N. J.

Lemon Custard Pie.— 5 eggs, 3 cups new milk, grated rind and juice of 3 lemons, 5 cups sugar, 1 tablespoon flour. Mix all well together, excepting the whites, which should be whisked until light, and added last of all. Bake on rich crust; makes 5 pies.—*Miss Edith A. Hoopes*, Russellville, Pa.

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Lemon Custard Pie.— Juice and grated rind of 1 large lemon, 1 pt. water, 1 scant pt. white sugar, 5 eggs, and a piece of butter the size of an egg, or ½ teacup sweet cream. Dissolve sugar and butter in the water warmed, beat eggs light, and add the lemon. Line 2 pie-plates with rich thick crust, half fill with the mixture, and bake until well set. Frost with plain icing and serve cold. Makes 1 small and 2 large custards.—*Mrs. Lulu C. Wyatt*, Junction City, Tex.

Milk or Cream Custard Pie.— 2 cups sugar, 1 cup butter, 6 eggs, and enough water to make a thin batter; flavor with lemon or vanilla. A teaspoon of corn-starch is, I think, an improvement. Makes 3 pies. I use for the crust Paste No. 4 in Royal Baker. May leave out the whites of 4 or 5 eggs and make a méringue for the custard.—*Mrs. J. D. Kirk*, Roanoke, Pa.

Molasses Custard Pie.— 1 pt. best molasses, 4 eggs, ½ teacup butter, 1 nutmeg, a pinch of salt; heat the molasses hot, beat the eggs light, and add them and the butter and nutmeg; stir some time. Bake quickly on thick light crusts. They are best served cold.—*Mrs. Lulu C. Wyatt*, Junction City, Tex.

Raspberry Custard Pie.— Line a pie-plate with paste; take 3 eggs, 1 pt. milk, ½ pt. sugar, a pinch salt; beat the eggs and sugar together, then add the milk and salt; pour it in the pie, then add the raspberries to the custard until they float evenly over the top.—*Mrs. Peter Sickel*, Washington, N. J.

Cream Pies.

THREE glasses milk, 3 tablespoons corn-starch, 3 eggs, pinch salt, 1 teaspoon Royal Lemon Extract; mix all together and boil in a can set in a pot of boiling water: bake crust in oven, before filling, with or without frosting.—*Mrs. J. B. Murphy*, San Jose, Cal.

—Thoroughly beat together ½ cup sugar, the white of 1 egg and 1 tablespoon flour; then add 1 cup rich milk, or use part cream; bake with only an under crust, and grate nutmeg over it.—*Emogene Lowe*, Malone, N. Y.

—1 cup flour, 1 cup sugar, 3 eggs, well beaten, 1 heaping teaspoon Royal Baking Powder, 1 teaspoon Royal Essence Lemon. *Cream for Pie:* 1 teacup sugar, ½ teacup flour, 2 eggs; put 1 pt. sweet milk on to boil in vessel containing boiling water. When boiling, add eggs, sugar, and flour, well beaten together, and let it remain on the fire until it thickens, stirring constantly. Set it on ice to cool; when quite cold, flavor with 1 teaspoon Royal Essence Lemon. Take a very sharp knife, split the cake, spread the cream over the bottom part, replace the upper side and set on ice or in refrigerator.—*Mrs. C. B. Rockwell*, Hamilton, Ill.

— 2 cups flour, 2 cups sugar, 2 teaspoons cream tartar, 1 teaspoon soda dissolved in 2 tablespoons milk: rub the cream tartar in the flour, stir the eggs, sugar, and flour a minute, and add the soda and milk. This makes 3 pies. Split them when cold and put in the following cream: 1 pt. milk, 1 cup sugar, 1 cup flour, 2 eggs; beat eggs, sugar, and flour together and pour into the boiling milk. Flavor with lemon or vanilla.—*Mrs. Geo. Conover*, Titusville, Pa.

— Stir to a cream ½ cup sugar, 1 tablespoon butter, heaping: add 2 well beaten eggs, 2 tablespoons flour, 2 cups milk; mix all together and flavor with lemon; crust; 2 pies.—*Mrs. C. M. Rawlings*, Hawleyville, Iowa.

— 1 cup sweet cream, ½ cup white sugar; beat together, and flavor with nutmeg. Bake in shallow earthen pie-plate, with two crusts, wet the under crust around the edge; before laying on the upper crust prick a few holes in it with a fork, lay over carefully, press the edge tightly. Bake in rather a slow oven; crust. For a common-sized table plate, take 4 tablespoons thick sour milk, soda to sweeten, a pinch of salt; put in 4 tablespoons melted lard or drippings; stir in flour, sufficient to roll out.—*Mrs. J. A. Treadway*, Ticonderoga, N. Y.

—1 qt. cream, 1½ cups white sugar, whites of 2 eggs, 2 teacups stoned raisins, a little nutmeg; stir sugar, nutmeg, raisins, and beaten whites into the cream. This fills two deep pies. Use any paste for pie-crust, if it is not too short. Line a pie-pan with under crust, pour in half the above filling, wet the crust around the edge, put on an unpricked upper crust, fasten edges, prick the upper crust with a pin, bake slow; eat cold.—*Mrs. Catharine Fay Ewing*, Marietta, O.

— Beat thoroughly the white of 1 egg, ½ cup sugar, 1½ tablespoons flour, add 1 teacup rich milk, bake with bottom crust, flavor with nutmeg.—*Helen A. Munson*, Zanesville, O.

—Take ½ pt. sweet milk, ½ cup sugar, 2 tablespoons flour, the yelks of 2 eggs; beat well and stir in the hot milk, put your pie-crust in your pie-tin and bake it, then put the mixture in the crust; beat the whites of the 2 eggs to a froth with a little white sugar and spread over your pie and set in your oven, and brown a little; season with lemon.—*Mrs. Abbie Rose*, Beecher, Ill.

— Thoroughly beat together ½ teacup sugar, the white of 1 egg, and 1 tablespoon flour; add 1 teacup rich milk or use part cream; bake with under crust only, and grate nutmeg over top.—*Lillian Standiff*, Malone, N. Y.

—1½ pts. new milk, 3 eggs, 1 cup sugar, 2 tablespoons flour, ⅓ cup butter, pinch of salt; flavor with Royal Extract Vanilla. Make the crust, and bake separately. Take the yelks of eggs, flour, butter, half the milk, and ⅔ of sugar; beat together. Heat the rest of the milk, and when hot, pour this mixture into it, let boil until thick, then pour into the baked crust. Take the whites of the eggs and the rest of the sugar and make frosting, which spread over the pies; set in oven to brown.—*Mrs. P. W. Renner*, Woodcock, Pa.

— Beat the whites of 4 eggs stiff; mix smoothly 2 heaping tablespoons sugar, 1 of flour, 1 of lemon, 1 pt. cream; add the beaten whites, stir hard, and bake in open crust; 2 pies.—*Mary B. Curry*, Webster, Ill.

—1 pt. sweet milk, let it come to a boil, 1 egg and yelks of 2 more, 2 tablespoons sugar, 2 of corn-starch; beat all together, let it cool and flavor with Royal Extract Vanilla. Make a rich crust and bake separate and fill; beat the whites of the eggs to a froth and spread over the top and set in the oven to brown.—*Mrs. J. F. Coats*, Middleville, Mich.

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—1 cup sugar, 2 tablespoons butter, 2 eggs, 1 cup milk, 2 cups flour, 2 teaspoons Royal Baking Powder. *For Cream Dressing:* ½ pt. milk, heat to boiling point, 1 tablespoon corn-starch, ¾ cup white sugar, ½ cup butter. When cool, add flavoring to taste. Split the crust evenly, and spread cream between layers.—*Mrs. William Schmidt*, Hammond's Plains, Nova Scotia.

—3 glasses milk, 3 tablespoons corn-starch, yelks of 3 eggs, 1 cup sugar, grated rind of 1 lemon, a little salt; put all in rice-boiler, stir until it thickens, bake crust, then spread custard: use whites for frosting, put in oven, brown slightly.—*Mrs. E. E. Treat*, Allard, Mont.

—Mix well the yelks of 3 eggs, 3 spoons sugar, 2 spoons flour, and 1 of butter, and 1½ pts. new milk; flavor with lemon. Thicken over the fire, being sure to stir constantly. Bake crust in pie-pans, then fill with custard, then spread on the whites of the eggs beaten to a stiff froth, into which mix 2 spoons white sugar. Put into oven a few minutes until it is a light brown.—*Mrs. J. C. Bell*, Hebron, N. C.

—1 qt. milk, yelks of 3 eggs, 2 cups sugar, 2 spoons flour: boil this until it begins to thicken, make a rich crust, put on the cream flavored with lemon, and bake in a quick oven; beat in whites of the eggs, stiff and frost; put in the oven and color a little; 3 pies.—*Miss Priscilla Jackson*, E. Greenwood, O.

Lemon Pies.

TAKE the outside and juice of 1 lemon, put it into 1 cup water, and let it come to a boil; beat up 1 cup sugar, 2 tablespoons corn-starch, 3 eggs less 2 whites, and stir in the boiling water and lemon; put your pie-crust in tin and bake it; then put the mixture in the crust, beat the whites of 2 eggs to a froth with a little sugar, and spread on your pie; set in the oven and brown a little.—*Mrs. Abbie Rose*, Beecher, Ill.

—Make pie-crust crisp and short, roll out bottom crust, take 1 lemon, cut in half, slice thin as you can, sprinkle the crust thickly with sugar, a little flour, 1 tablespoon water; now roll out another crust as thin as you can, and put over this; take the other half of lemon and do the same as before over this crust; when this is done, put over your top crust and bake.—*Mrs. Augusta E. Jones*, Laddsburg, Pa.

— Beat yelks of 2 and white of 1 egg with 1 cup white sugar, juice and grated rind of 1 lemon, 1 cup water, and 2 tablespoons flour; beat all together, and bake with under crust only; take remaining white and make frosting; when pie is done, frost, and return to oven to brown.—*Anna M. Davis*, Coila, N. Y.

—1 lemon, grate outside, 1 cup sugar, 1 tablespoon flour, 1 egg, all beaten smooth; then add cream or milk, to fill the pie; this is for 1 pie; when cool, beat the white of 1 or 2 eggs for top; sweeten.—*Mrs. Wm. Middlesworth*, Indianapolis, Ind.

—2½ tablespoons corn-starch, mix thoroughly in a little cold water; add 1½ pts. boiling water; while this is partially cooling, prepare the juice and grated rind of 2½ lemons, 1½ cups sugar, and yelks of 3 eggs: mix well, and stir in the starch; line 2 pie-dishes with pastry, fill them with the mixture, and bake in a moderate oven about ½ hour; then beat the whites of the eggs to a stiff froth, add 2 tablespoons white sugar, spread over the pies, and return to the oven to lightly brown.—*Miss E. Kirchhoff*, 67 Bond street, Brooklyn, N. Y.

— Grate 1 lemon, mixing the juice with the grated rind, and mix with 1 cup water, 1 cup sugar, yelks of 2 eggs, a piece of butter the size of an egg, 1 slice bread, broken fine, without the crust, and bake with only an under crust; when done, beat the whites of the 2 eggs with 4 tablespoons sugar, and a few drops lemon, and spread over the top; then return to the oven to brown lightly.—*E. B. Sanders.*

—To the yelks of 7 eggs add 1 tablespoon butter, 1 lb. white sugar, and beat well together; take 3 large lemons, grate the rind, and press out all the juice; next, line your pie-pans with rich crust, of medium thickness; beat the whites of the 7 eggs to a dry froth, mix with the first compound, beat together slightly, fill pan about ¾ inch deep, and bake slowly.—*Mrs. S. J. Sonnedecker*, Emporia, Kans.

— Grate 1 lemon; in this beat 1 whole egg and the yelks of 3, stir in 1 cup sugar, ½ cup butter, 1 tablespoon flour, 2 tablespoons water; put this in pie-pan with an under crust; when done, put frosting on top, made of whites of 3 eggs and sugar; makes one pie.—*Flora Stickel*, Macon, Ill.

— Crust, like a custard for bottom of pie; 2 lemons, 4 egg-yelks, 1 tablespoon flour, 1 tumbler milk, a little salt, 8 tablespoons white sugar. *Upper part:* Whites of 4 eggs, a little Royal Essence Lemon, 3 tablespoons white sugar, beaten to a froth; put on after the pie is baked; put in the oven to brown slightly; makes 2 pies.—*Mrs. B. F. Shedd*, Wakefield, Mass.

— Grate the rind and squeeze the juice from 1 lemon, put in a basin with 1 cup water and 1 of white sugar; add a lump of butter half the size of an egg, and set over the fire; while boiling, stir into it 1 heaping tablespoon flour, made smooth with the yelk of an egg and a little water; remove from the fire, and, when cold, pour into a pie-plate lined with pie-crust and previously baked; whip the white of 1 egg to a froth, add 1 tablespoon sugar, pour it over the pie, and place in the oven to brown lightly.—*Mrs. W. C. Rockwood*, Flint, Mich.

—2 lemons, grated, 4 eggs, yelks, 8 tablespoons sugar, ⅔ cup milk, 1 teaspoon corn-starch, 1 tablespoon butter; separate the yelks and whites of the eggs, using the whites, beaten with a little sugar, for the top; after adding, brown a little.—*Mrs. Emma De Forest*, Muscotah, Kans.

—1 cup sugar, 3 eggs, reserving whites of 2 for frosting, juice and rind of 1 lemon, ½ teacup flour, stirred in 1 cup cold water; add 1½ cups boiling water, make in tin pan, set it over a kettle boiling water, and stir till thick; have 2 crusts already baked, pour in the mixture, frost, and let it brown lightly in the oven.—*Mrs. A. L. McCauley*, Robinson, Kans.

—1 tablespoon butter and 7 of fine white crushed sugar, well rubbed together; 1 coffee-cup water, after it boils, stir in 1 tablespoon corn-starch, dissolved in cold

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water, and boil a few seconds; pour over the sugar and butter, stir well, and set away to cool; then beat the yelks of 2 eggs and stir in; lastly, add the grated rind and juice of 1 lemon; bake on one crust; when cold, beat the whites of 2 eggs to a stiff froth, add 1 heaping teaspoon white sugar, spread over the pie, and brown.—*Fanny B. Lovett*, Brooklyn, Cal.

—1 large or 2 small lemons, 1½ cups white sugar, 8 eggs, 2 teaspoons corn-starch, ½ teaspoon Royal Baking Powder, 1 teacup sweet milk; grate lemons, add sugar and yelks of eggs, mix corn-starch with milk, stir baking powder in last, line 2 pans with paste, fill, and bake; when done, and as soon as taken from the oven, have a frosting ready of the whites, which have been well whipped, and to which is added ½ teaspoon Royal Baking Powder and ½ teacup fine white pulverized sugar; spread over the 2 pies evenly, and return to the oven just long enough to change the color of the frosting a golden brown.—*Mrs. Pete Byrne*, Big Springs, Tex.

—1 cup sugar, ½ cup sweet cream, 2 small lemons, 2 eggs; if you have no cream use milk, and add 1 tablespoon melted butter; beat the yelks of the eggs very light, add sugar, and beat again, then the juice of both lemons and the grated yellow rind of one; line your pie-tin with crust, add the cream to the mixture just before putting in the oven, and bake until the custard is firm; draw to the front of the oven, and spread evenly over the top a méringue of the whites of the 2 eggs, beaten stiff with 2 tablespoons pulverized sugar; return to the oven until it sets; to be eaten cold.—*Elizabeth Mould*, Goshen, N. Y.

—1 tablespoon corn-starch, juice and grated rind of 1 lemon, 1 cup water, ¾ cup sugar, 1 egg (save the white for frosting); bake the paste first; put the water, sugar, and lemon-juice in a pan on the stove, and, while boiling, stir in the corn-starch and yelk of egg (made soft), and 1 teaspoon butter; fill in the baked paste, beat white of egg and 1 tablespoon sugar to a froth, and spread on top; set in the oven to brown.—*Miss Alice Wiseman*, Rochester, N. Y.

— Grate 5 lemons, rind and juice; beat 6 eggs, whites and yelks separately; add the yelks and 3 heaping cups sugar, 4 spoons melted butter, then the whites of eggs, 1 cup molasses, 1 qt. warm water, 1 cup flour (mixed in a little cold water); add 1 tablespoon Royal Extract Lemon; stir all together, and bake in a quick oven 25 minutes; makes 8 pies.—*Mrs. Laura Paxson*, Lambertville, Pa.

— Take yelks of 3 eggs, 1 cup sugar, grated rind and juice 1 lemon, 2 spoons corn-starch, a small piece butter, and 1 cup sweet milk; bake; then on top spread the whites of 3 eggs, beaten to a stiff froth, with 3 spoons sugar; put back in oven and brown 1 minute.—*Ida Campbell*, Abingdon, Iowa.

—1 teacup sugar, 5 eggs (saving the whites of 2 for frosting); beat the eggs and sugar together about 10 minutes, then add 2 tablespoons flour and 1 teacup water; grate 1 lemon, rind and all; beat lemon, sugar, and eggs together; line a pan with crust, pour in the filling, and bake in a quick oven; when the pies are done, put on a frosting of the whites of 2 eggs; beat to a frost with 2 tablespoons sugar, and put back in the oven to brown; 2 pies.—*Mrs. Demus Scott*, Chesterville, O.

—1 lemon sliced fine, 1 cup sugar and 1 cup molasses (or 2 cups sugar instead; maple molasses is best), and 1 cup water; bake with 2 crusts. Divide this in 3 pies, and put a lump of butter in each the size of a hickory-nut, and sprinkle about 2 tablespoons flour over each, so the juice when baked is like a jelly. They are just splendid.—*Mrs. Demus Scott*, Chesterville, O.

—1 large lemon, 1 teaspoon butter, 1½ cups sugar, 3 eggs, 1 teaspoon flour, ½ glass brandy; grate the yellow part of the rind and squeeze the juice of the lemon; beat the butter and sugar to a cream with the yelks of the eggs, then stir in the grated rind and juice, flour, and brandy; lastly, whip and stir in the whites; bake with an under crust.—*Annie Dougherty*.

—Juice of 1 lemon and grated rind, ¾ cup sweet milk, ¾ cup sugar, 1 teaspoon butter, the yelks of 2 eggs (the whites beaten to a stiff froth and flavored with Royal Extracts), and then add 8 tablespoons sugar to them, and reserve until you bake the pie, to go on top.—*Mrs. Nannie B. Tue*, Blue Ridge Springs, Va.

—Juice and grated rind of 4 lemons, 4 eggs well beaten, 1 tablespoon butter, creamed with 10 tablespoons sugar. To be baked without an upper crust. A very rich and delicious pie.—*Mrs. D. Sherwood*, Lyndhurst, N. J.

—Line an extra large round pie-tin with a rich crust, made as follows: ½ pt. flour, ¼ pt. brown sugar, 1 teaspoon ground cinnamon, ½ pt. good lard, and a piece of butter size of an egg; mix all well with a little hot water; bake 20 minutes. *Custard, as follows:* yelks of 4 eggs, juice of 4 lemons without seeds, 4 tablespoons sugar, 2 teaspoons corn-starch, mixed in a little water; stir all together, and boil 1 cup milk and stir in mixture; when thick, pour over the crust; take whites of 4 eggs, beaten to a very stiff froth; mix in 4 tablespoons granulated sugar, pour over the custard, and bake for a few minutes. An excellent lemon pie.—*Miss Cecil Wolff*, Haywards, Cal.

—1 cup sugar, 2 tablespoons corn-starch, 1 cup boiling water, butter half the size of an egg, the grated rind and juice of 1 lemon; cook together till clear, and when cold add the yelk of an egg; line the plate with paste, and bake; then fill, putting on the white of an egg with a little sugar for icing; then put in the oven and brown.—*Miss Estella A. Pinney*, Windsor Locks, Conn.

—To the grated rind and juice of 2 lemons add 1½ cups sugar, 2 tablespoons flour, a lump of butter the size of an egg, four eggs well beaten, and 1 pt. milk; makes 2 pies.—*Laura Logan*, Madison, Ind.

—1 lemon, 1 cup sugar, 3 eggs. The entire lemon is used by preparing as follows: grate off the outside yellow rind, then squeeze out the juice and chop the remainder of the pulp very fine; add the sugar to the lemon thus prepared, then the beaten yelks of eggs, and lastly the whites beaten to stand alone; beat all thoroughly together before putting into your pie-plate lined with good paste; bake in a moderate oven; it is best one day old. For a good-sized pie, double the receipt.—*Mrs. Gurdon S. M. Geer*, 262 Tompkins Ave., Brooklyn, N. Y.

— To the juice and grated rind of one lemon (the white part of the rind rejected) add 2 cups sugar, 1½ pts. milk, 3 eggs (whites and yelks beaten separately), and the whites stirred into the custards just before filling the pies; bake with one crust; 2 pies.—*M. Louisa Sharpless*, Strickersville, Pa.

—1 lemon, grate rind and squeeze juice; 1 teaspoon Royal Extract Lemon, 1 cup sugar, 1 cup cold water, 3 eggs: beat sugar, lemon, and yelks of eggs together; add water and whites beaten to a stiff froth.—*Mrs. H. E. Mills*, Minneapolis, Minn.

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—1 lemon, 1 tablespoon corn-starch, 1 teaspoon butter, 1 cup sugar, 2 eggs, and 1 cup hot water; put the sugar and water together over the fire, and into them, while boiling, stir the corn-starch, previously dissolved in a little cold water; stir in the grated rind of the lemon and the pulp cut fine; beat up the eggs (reserving the white of one), and stir them in; bake in a plate, lined with a crust, in a quick oven; when done, spread over it the white of the egg previously beaten with sugar into a stiff froth, and return to the oven to brown.—*Jennie Barr*, Shelbyville, Ill.

—6 eggs, 3 cups sugar, 6 tablespoons flour, 1 pt. fresh milk, 2 tablespoons butter, the rind and juice of 1 lemon; beat the yelks and sugar together, add butter and flour, then milk, and lastly the juice of lemon. *Meringue:* beat whites of eggs to a stiff froth, adding by degrees 6 tablespoons powdered sugar; spread over pie when cool, and brown to a fawn color.—*Mrs. Edwin Martin*, "Morning News," Savannah, Ga.

— With 2 crusts. 2 lemons, 2 eggs, 2 cups water, 1½ cups white sugar, 8 round crackers (chopped raisins, if desired); grate about ½ of 1 lemon rind; peel lemon, cut fine, add sugar, rub well together, roll the crackers; 3 pies.—*Mrs. W. H. Fuson*, Wa Keeney, Kan.

—4 lemons, 4 cups water, 3 cups sugar, 1 cup molasses, 4 tablespoons flour; boil the lemons 1 hour, then mix the rest in and boil a few minutes.—*Mrs. James Macdonough*, 218 Henry street, New York.

— Inside of 1 lemon, chop with ½ cup raisins, add 2 tablespoons flour, 1 cup sugar, and 1 cup water; bake with 2 crusts.—*Mrs. L. Hardy*, Allegan, Mich.

—1 lemon, grated, 1 cup white sugar, yelks of 3 eggs, small piece butter, ½ teaspoon corn-starch; beat all together, and bake in a rich crust; when done, beat the whites of the eggs to a froth, add 1 tablespoon sugar and spread over pie; return to the oven to brown.—*Mrs. J. G. Brown*, Raymond, Dak.

— The juice and grated rind of 1 lemon, 1 cup sugar, yelks of 2 eggs, 3 tablespoons flour, milk enough to fill the plate; line the plate with paste; pour in custard and bake till done; beat the whites of 2 eggs, add 4 tablespoons sugar, spread on top and slightly brown.—*Minnie E. Welch*, Memphis, Mich.

—1 lemon, grated, 4 eggs, 1 pt. sweet milk and cream mixed, 1 tablespoon flour, 1 teacup sugar; leave out whites of 3 eggs for frosting, beat lemon, eggs, flour, and sugar together, then add the milk; beat the whites of the 3 eggs to a stiff froth, add 4 tablespoons sugar spread on the pies; put in the oven and brown a little; makes 2 pies.—*Miss Melissa Betzer*, Argenta, Ill.

— For 4 pies take 1 lemon, 4 eggs (separate the whites), 1½ pts. water, a lump of butter the size of a walnut, 4 tablespoons flour, 1½ cups sugar; mix all together; when the pies are done, put the whites on top.—*Mrs. S. B. Halderman*, Fairfield, O.

—1½ lemons, 1 cup white sugar, yelks 3 eggs, ½ cup milk, ½ tablespoon flour. *Frosting:* whites of 3 eggs, 4 tablespoons powdered sugar.—*Miss Jennie Corliss*, Olympia, W. T.

— Juice and grated rind of 1 lemon, yelks of 3 eggs, 1 cup of milk or water, 1 tablespoon flour; when baked, add frosting, and bake light brown; 2 pies. *Frosting:* whites of 3 eggs, 7 tablespoons powdered sugar.—*Maggie North*, Port Colborne, Ont.

— Juice and rind of 1 lemon; 1 cup white sugar and 2 tablespoons butter; beat to a cream; ½ teacup water, 1 tablespoon corn-starch and 4 well-beaten eggs (reserving whites of 2 for frosting); mix all, and pour into a crust-lined plate, and bake; when done, beat the whites of 2 eggs with 2 tablespoons powdered sugar, and spread over the pie; return to the oven to brown.—*Mrs. Annie Marcott*, Florissant, Col.

—2 lemons; grate the rind and squeeze the juice; 2 cups sugar, 1 cup water, 2 tablespoons corn-starch, piece of butter size of an egg, 2 eggs; bake about ½ hour.—*Miss A. Rehm*, West Point, N. Y.

— The juice and grated rind of 1 lemon, 1 cup sugar, yelks of 2 eggs, 3 teaspoons flour, and milk enough to fill the plate; line the plate with paste; pour in custard, and bake until done; beat the whites of 2 eggs, add 4 tablespoons of sugar; spread on top, and brown.—*Mrs. Will Hickman*, Winthrop, Ind.

— Take juice and grated rind of 1 lemon, 1 cup sugar, 1 cup water, 4 eggs, well beaten, reserving the whites of 2 for frosting.—*Susan L. Parmalie*, Nichols, Conn.

— Grate the yellow rind of 2 lemons; 10 tablespoons sugar, 3 tablespoons clear cream, 1 tablespoon butter, 1 tablespoon flour, 3 eggs, beaten separately (whites for puffs and yellows for pies); beat well together, add water enough to make a mixture 1½ pts., or enough for 3 pies.—*Frances M. Dayton*, Brookville, Ind.

— The grated rind and juice of 1 lemon, 2 eggs (the white of 1 left for frosting), ½ cracker pulverized, ½ cup cold water or sweet milk, 1 cup sugar. This will make 1 pie.—*Mrs. J. P. Arey*, Los Angeles, Cal.

— The juice and grated rind of 1 lemon, yelks of 2 eggs, ½ cup sugar, 1 teaspoon butter, 2½ tablespoons corn-starch dissolved in a little cold water; then pour on 1 pt. boiling water; the whites of the eggs are for frosting.—*Mrs. Sarah Hitchingham*, Ypsilanti, Mich.

— 2 lemons, 1½ cups sweet milk, 1 cup sugar, 6 tablespoons flour, 6 eggs; grate the lemons and mix with sugar; boil milk and flour until it becomes stiff, then pour in the lemon and sugar, stirring quickly; beat the whites of the eggs separately, sweeten with powdered sugar; when the pies are baked, put the whites of the eggs on and return to the oven to brown; makes 3 pies.—*Mrs. J. Peterman*, No. 110 E. 86th street, New York.

Mince Pies.

FOUR lbs. lean beef chopped, 1½ lbs. beef suet, 10 lbs. apples, 5 lbs. raisins (seedless), 5 lbs. currants, 2 lbs. citron, 5 tablespoons cinnamon, 2 of nutmeg, 2 of cloves, 2 of allspice, 2 of salt, 6 lbs. brown sugar, and wine if desired; freeze, or keep in cold place.—*Mrs. Sarah Barnes*, Wyoming, Ill.

— ¼ lb. dried cherries, ¼ lb. butter, ¼ lb. raisins, ¼ lb. citron, ¼ lb. beef, chopped fine, ½ doz. apples, chopped, 1 teaspoon spice, beat fine, 1 teaspoon Royal Extract of Lemon, ½ pt. rum, 2 cups sugar, thin with hot water. *For crust:* 3 pts. flour, ¼ lb. lard or butter rubbed in, 1 tablespoon salt, 2 teaspoons

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Royal Baking Powder; mix all together in a firm dough, roll out ⅕ of an inch, line a pan top and bottom; bake in hot oven.—*Mary E. Gorrall*, Shiloh, Va.

—Boil meat quite tender, using a small quantity of water, and adding as required to prevent burning; when done, remove bone and gristle, keep the liquor; when the meat is cold, chop it fine, if lean; add chopped suet or butter, add a little salt: to 2 lbs. meat, use 4 pts. chopped tart apples, 2 pts. molasses, 3 of brown sugar; place all with the liquor in a porcelain-lined kettle with 1 lb. chopped raisins, 1 pt. jelly, or 1 pt. cider, and cook until the apples are soft; when ready for making pies, add a tablespoon each of Extract or ground nutmeg, cinnamon, and allspice (Extract is best), and 1 teaspoon ground cloves, 1 pt. wine or ½ pt. brandy, if liked: when richer pies are wanted, add currants, well washed, or citron, and more of some of the articles to taste.—*Miss Carrie M. Abel*, Dodgeville, Iowa.

—4 lbs. lean beef cooked very tender, 9 lbs. sour apples, 1½ lbs. suet, 3 lbs. raisins, seeded, 2 lbs. currants, ½ lb. citron, all chopped fine, 5 lbs. brown sugar, 3 teaspoons ground cloves, 10 teaspoons ground cinnamon, 5 teaspoons ground mace, 1 teaspoon black pepper, 6 tablespoons salt, 1½ qts. cider, ½ qt. sour vinegar, 1 qt. molasses (mix all well), 1 qt. sherry wine, 1 pt. brandy. When kept in stone jar will keep for six months.—*Mrs. M. A. Oliver*, Collinsville, Cal.

—2 lbs. fresh beef, boiled, and, when cold, chopped fine, 1 lb. beef suet, cleared and minced to powder, 6 lbs. apples, pared and chopped fine, 1 lb. sultana raisins, 2 lbs. currants, washed and picked, ¾ lb. citron, cut up fine, 1½ teaspoons cinnamon, 1 grated nutmeg, 2 tablespoons ground mace, 1 tablespoon each ground cloves, allspice, and fine salt, 2½ lbs. brown sugar, 1 qt. brown sherry, 1 pt. best brandy. Let this mixture stand at least 30 hours before using: if it should dry out any, add more liquor.—*Mrs. M. E. Tucker*, Logansport, Ind.

—(Without meat.) 5 rolled crackers, 1 cup sugar, 1 cup molasses, 2 cups hot water, ½ cup butter, ½ cup vinegar, 1 cup raisins, 1 nutmeg, 1 teaspoon cloves, 1½ teaspoons cinnamon, 2 eggs, beat and put in last; makes 3 pies.—*Miss L. L. Plummer*, Washington, D. C.

—To 6 lbs. chopped beef add 12 qts. chopped apples and 3 lbs. suet; seed and chop 4 lbs. raisins, wash and dry 4 lbs. currants, slice thin 1 lb. citron, 2 oz. cinnamon, 1 of cloves, 1 of ginger, 4 nutmegs, 2 lemons grated, 1 tablespoon salt, 1 teaspoon pepper, and 2 lbs. sugar. Boiled cider and molasses may be added.—*Mrs. Abe Merrill*, Maryville, Mo.

—Take 3 hogs' hearts, and one upper head, boil all tender and grind fine, 1 gal. chopped apples, one pt. cider-vinegar, 1 pt. wine, 1 lb. raisins, 1 lb. English currants, and 1 lb. sugar, 1 oz. each of cinnamon and cloves. Mix all together; makes 12 pies.—*Allie Robison*, Barnesville, O.

—First take a good piece of beef (some fat), boil tender, chop fine and make into balls; when cold, cut thin, then take as much finely chopped apples as you have meat and put both together in a jar, put boiling water over and spices to taste. To a 2-gal. jar put 1 qt. boiled cider as thick as molasses; make sweet and you will have good pies.—*Mrs. Mary Rogers*, Prattville, Ala.

MOCK MINCE PIES.

—2 eggs, 1 cup sugar, 1 cup molasses, ½ cup vinegar, 1 cup boiling water, 3 or 4 crackers, according to size, ½ teaspoon each kind of spices, cloves, cinnamon, allspice, nutmeg; for 3 pies.—*Mrs. R. G. Hicks*, Berkshire Centre, Vt.

—2 small crackers, rolled fine, 1 cup hot water, ½ cup vinegar, 1 cup molasses, 1 cup brown sugar, 1 cup currants, 1 cup raisins, stoned; spice to taste; some add 1 cup dried bread-crumbs and a piece of butter the size of an egg.—*Mrs. Adams*, Lexington Ave., New York.

—1 teacup each of bread, sugar, vinegar, water, molasses, and raisins; ½ cup butter, 1 teaspoon each of cloves, nutmeg, and cinnamon; sufficient for 3 pies.—*Mrs. P. Stephenson*, Sycamore, Ill.

—2 cups sugar, 1 cup molasses, 2 cups water, 1 cup chopped raisins, ½ cup butter, ½ cup vinegar, 2 eggs, 6 rolled crackers, 1 teaspoon each of allspice, cloves and cinnamon; makes 6 pies.—*Mrs. M. E. Sherwood*, Guss, Taylor Co., Iowa.

—6 Boston crackers, 2 cups boiling water, 1½ cups sugar, 1 cup chopped raisins, ½ cup vinegar, small piece butter; salt and spice to taste; sufficient for 2 pies.—*Miss S. M. Champion*, Durham, N. Y.

—8 good-sized crackers, rolled fine, or 1¼ cups; water, molasses, and brown sugar, 1 cup each; vinegar and butter, ½ cup each: raisins, nicely chopped, 2 cups; cinnamon, cloves, and allspice, finely ground, 1 teaspoon each; makes 3 pies.—*Miss Hattie Luff*, Mapleton, Dak.

—6 tea-crackers, 1 cup molasses, 2 cups sugar, 1 cup raisins, ½ cup vinegar, 2 cups water, 2 eggs, 2 teaspoons cinnamon, 1 of nutmeg, 1 of allspice.—*Miss S E. Lacey*, Preston, O.

—6 or 8 small crackers, rolled fine, 1 egg, ½ cup strong tea, ½ cup vinegar, ½ cup molasses, ½ cup sugar, 1 cup raisins, 1 cup currants, salt to taste, cinnamon, cloves, nutmeg, allspice, to taste; bake in quick oven: 2 pies. I prefer this to real mince pies.—*Mrs. M. A. Lester*, Marengo, Ill.

—1 cup each of sugar, flour, molasses, and vinegar, 4 cups water, 3 eggs, ½ lb. raisins, 1 teaspoon Royal Baking Powder, 1 teaspoon each allspice and cinnamon.—*Sadie N. Lehman*, Columbia, Pa.

—½ cup molasses, ⅔ cup water, ⅔ cup vinegar, 1 cup each sugar, bread-crumbs, chopped raisins, and dried currants, 1 tablespoon each cloves and cinnamon, 1 nutmeg, butter size of egg.—*Mrs. M. R. Tabor*, Newton, Iowa.

—3 soda-crackers, rolled fine, 1 cup cold water, 1 cup molasses, ½ cup each brown sugar, sour cider or vinegar, melted butter, raisins, and currants, 1 egg, well beaten, 1 teaspoon cinnamon, ¼ teaspoon each of cloves, allspice, and nutmeg, 5 apples, chopped fine; makes 4 large pies.—*Mrs. Peter McDonald*, Fairbury, Ill.

—1 cup rolled crackers, 1 cup vinegar, 1½ cups hot water, 1 cup raisins, 1 cup sugar, 1 cup molasses, ½ cup suet or butter, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 nutmeg; salt and pepper to taste; makes 3 pies.—*May Lockwood*, Burr Oak, Mich.

SUMMER MINCE PIES.

—1 lb. raisins, 1 pt. bread-crumbs, 1 cup sugar, 1 cup molasses, 1 qt. boiling water, 2 eggs, spices to taste.—*Mrs. C. N. Wertz*, Newchester, Pa.

—1 cup raisins, chopped fine, 1 nutmeg, 2 cups water, 1 tablespoon cinnamon, 2 cups sugar, butter size of an egg, ½ cup vinegar, 8 crackers, rolled fine; cook well together before baking.—*Josie Crawford*, Racine, Mo.

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— 9 crackers, rolled fine, butter size of an egg, 2 cups sugar, 2 of water, ½ cup vinegar, 1 nutmeg, 1 teaspoon cinnamon, 1 cup raisins, chopped fine; place on the stove and let boil till as thick as jelly. This will make 3 pies; bake with 2 rich crusts.— *Mrs. Laura A. Throop*, Richfield, Mich.

Miscellaneous Pies.

APPLE PIE.— Take some nice crust, roll thin, put 1 layer on tin and bake; then take some nice apples, cut in eighths, and steam 5 minutes; fill tin with apples, make a sauce of cream and powdered sugar, and pour over until quite full. Ready for serving.—*Mrs. J. B. Murphy*, San Jose, Cal.

Apple Pie.— Stew apples and run them through a sieve; beat apples, 1 egg, and sugar together; sweeten to taste, flavor with lemon, make crust as for a tart, bake, and, when the pie is cold, beat the white of an egg with sugar as for frosting; cover the pie and put in oven to brown, frosting slightly. Eat cold.—*Miss Elsie Vansandt*, Mt. Healthy, O.

Green-Apple Pie.—*Crust:* ½ lb. lard, ½ lb. butter, 1 qt. flour, sifted; work with knife instead of hands, so that it will be flaky; line pan that is 1½ ins. deep; 2 large or 3 medium-sized apples peeled, cored and sliced thin; fill pans, sprinkle ½ cup sugar, 1 teaspoon flour over sugar, and a piece of butter ½ as large as an egg cut in small pieces over flour; sprinkle cinnamon; put into the pie 1 tablespoon water, wet edges of crust, and put on top crust; bake in a moderately heated oven.—*Mrs. Geo. E. Taylor*, Denison, Iowa.

Lemon Apple Pie.— 1 cup chopped apples, juice and pulp of 1 lemon, 1 cup white sugar, 1 egg, well-beaten; bake with 2 crusts, or, make a frosting of the white of 1 egg and powdered sugar; pour over pie when done, and return to the oven to brown slightly.—*Mrs. H. M. Norton*, St. Paul, Minn.

Apple Méringue.— 6 apples stewed fine, butter size of egg; when cold, add 1 cup fine cracker-crumbs, yelks of 3 eggs well beaten, 1 cup sweet milk, a little salt, sugar and spices to taste; bake with 1 crust; frost top, and brown.—*Miss Nellie Tunison*, Union City, Mich.

Rock Island Apple Pie.— Roll paste the same as for any other pie, peel and core the apples, cut in quarters, and, if very large, cut the quarters in two; put the paste in the tin, lay the apples around nice and smooth till you fill the tin; then put sugar, a little Royal Extract, drop little pieces of butter all around over the apples, and add a little water.—*Mrs. Susie L. Young*, Peaksville, Mo.

Apple Turnover Pie.— To 1 qt. flour add 2 teaspoons Royal Baking Powder by sifting; mix with ½ cup butter and sweet milk sufficient to roll; roll about ½ inch in thickness, and line a deep pie-tin and fill with peeled and sliced apples — all you can pile on, making it high in the middle. Cover with remainder of crust, leaving an opening in top for steam to escape. If the apples are not very juicy, a little water may be added. Bake in a quick oven. As soon as the apples are cooked, take from oven, and, with a sharp knife, remove the upper from the lower crust; put about half the apples on each crust, reduce to a pulp with the knife, and spread with butter and sugar — about ½ lb. butter and ¾ lb. sugar; lay the upper part, crust downward, on the lower part; grate nutmeg to taste over top. Serve warm.—*Amy A. Backer*, Catlin, N. Y.

Buttermilk Pie.— 1 cup sugar, 2 cups buttermilk, 2 eggs, 2 tablespoons flour, 2 tablespoons butter; flavor with lemon; two pies.—*Miss Elsie Vanzandt*, Mt. Healthy, O.

Chocolate Pie.— 1 coffeecup milk, 2 tablespoons grated chocolate, yelks of 3 eggs, ¾ cup sugar; bring milk to a boil with sugar and chocolate, then add egg-yelks beaten, boil until quite thick, remove from fire, and pour into well lined pie-tin; bake 20 minutes in moderate oven; when baked, spread over top icing made with white of egg, and 6 teaspoons sugar. Set in oven and brown.—*Louise Jones*, Ovid, N. Y.

Chocolate Pie.— To 1 pt. boiling milk add 1 tablespoon flour, the yelks of 5 eggs well beaten, a little salt, 1 pt. cream, sweeten to taste; ¼ lb. grated chocolate, well dried; let it boil, stirring; cool, line deep buttered tins, pour in the mixture and bake.—*Miss Lizzie Gloser*, 248 S. Ninth street, Reading, Pa.

Chocolate Pie.— Butter size of an egg and 2 small cups sugar, beat light; 2 eggs, beat well; 1 cup sweet milk, stir well; 3 medium-sized cups flour, with 1½ teaspoons Royal Baking Powder, well mixed in the dry flour; beat well; makes 4 cakes or 2 pies. *For cream filling:* 1 square of chocolate scraped fine, 1 cup sugar, 2 eggs, beaten; stir this mixture into ⅓ cup boiling milk, cook 2 or 3 minutes, but do not burn. Must be perfectly cold when spread in the pies in the same manner Washington pies are filled.—*Mrs. Stephen Gilman*, Lynnfield, Mass.

Chess Pie.— The yelks of 4 eggs, 2 cups sugar, 1 cup sweet cream, ⅓ cup butter, 2 tablespoons flour; beat together, flavor with Royal Lemon, cover the pans with crust, and pour in the mixture; bake with 1 crust; beat whites of 4 eggs to a stiff froth, and add 4 tablespoons sugar, and spread over and bake until brown; 2 pies.—*Lucinda Hewlin*, Bloomingdale, Ind.

Cheese-Cake Pie.— Take 2 large cups cottage cheese, 4 eggs, 6 tablespoons granulated sugar, 1 tablespoon flour, 1 piece butter as large as a small walnut. In preparing, first mix the butter and flour together, then add the cheese and sugar; then beat the eggs very light, and add to the rest. After mixing, put in dish and flavor with cinnamon.—*Mrs. Mary A. Geissinger*, 1114 Shackamaxon street, Philadelphia, Pa.

Boiled Cider Pie.— ½ cup boiled cider, 1 cup sugar, 1 cup boiling water, 2 tablespoons corn-starch; cook until it thickens, and bake with 2 crusts.—*Mrs. L. M. West*, Canton, N. Y.

Centennial Pie.— 4 cups flour, 3 teaspoons Royal Baking Powder, 1 cup sugar, 1 cup lard; rub or mix the above together well; 1 cup molasses, 1 cup boiling water, well stirred, and pour over the above and stir until mixed. Have your pie-tins lined with paste, and divide equally: bake without top crust.—*Abby McConnel*, Hillsgrove, Pa.

Cocoanut Pie.— ¼ lb. sugar, ¼ lb. butter, beat butter and sugar together: the whites of 6 eggs, beaten to a froth, 1 wineglass wine, 1 of brandy and 1 of Royal

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Essence Rose mixed, 1 large or 2 small cocoanuts, grated fine. Bake without upper crust.—*Mrs. Alexander Patterson*, 2111 Kater street, Philadelphia, Pa.

Cocoanut Pie.—For 1 pie, 1 cup grated cocoanut (if desiccated, soak overnight), place in a coffeecup and fill with milk; when ready to bake, take 2 teaspoons flour, mix it with 1 cup milk or water, place on the stove in a tin pail placed in a kettle of boiling water, stir until it thickens; add tablespoon butter while warm; when cool, add a little salt, the yelks of 2 eggs, sugar to taste, add the cocoanut, beating all together, fill the crust and bake; when done, beat the whites of 2 eggs with 3 tablespoons powdered sugar, spread on the top, return to oven and brown lightly.—*Luella Sill*, Dexter, Mich.

Cocoanut Pie.—1 cup white sugar, 2 cups new milk, 3 tablespoons flour, 1 cocoanut grated fine, 2 eggs, 1 tablespoon butter; flavor with nutmeg or lemon bake with 1 crust; makes 2 pies.—*Mrs. Llewellyn Morton*, Marietta, O.

Cracker Pie.—12 small crackers, ground fine, 2 cups chopped raisins, 2 cups currants, ½ cup butter, ½ cup vinegar, 1 cup molasses, 3 cups boiling water, 1 tablespoon cinnamon, 1 tablespoon allspice and cloves, 2 nutmegs, and 3 cups chopped apples; makes five medium-sized pies.—*Lucy C. Burns*, Ann Arbor, Mich.

Cracker Pie.—2 cups sugar, 12 small crackers, rolled, ½ cup vinegar, 2½ cups hot water, ½ lb. currants, ½ lb. raisins, 1 teaspoon cloves, 2 of cinnamon, 2 of allspice, ½ cup butter, 2 large apples. Bake in 2 crusts.—*Ada L. Stayton*, Linwood, O.

Cranberry Pie.—Make a pie crust and cover tin, fill the bottom with nice picked and washed whole raw cranberries, only 1 layer; put ½ lb. or more sugar over them, cover, and bake in a hot oven.—*William Baldus*, St. John's University, Collegeville, Minn.

Crumb Pie.—8 cups flour, 4 cups sugar, 1 cup butter, 2 cups milk, 4 teaspoons Royal Baking Powder, 2 teaspoons cinnamon; rub the flour, sugar, butter, baking powder, and cinnamon together, have 8 plates lined with paste, divide the milk equally in the plates and then drop the crumbs in the milk; bake 30 minutes in a moderate oven.—*Amanda Kindig*, Millersville, Pa.

Currant Pie.—Use any rich, short paste for an under crust, leaving the top for méringue. Bake crust on plate first; before placing in oven, prick holes through dough for air to escape. For filling, take 1 cup ripe currants, 1 cup granulated sugar, well mixed with currants so as to partially crush them; add 1 cup water, the yelk of 1 egg, and 1 tablespoon corn-starch; cook this until thick enough not to run; put filling in, use the whites of 2 eggs for méringue, and put pie in oven long enough to brown; a very rich and delicious pie.—*Mrs. A. C. Bigelow*, Attica, N. Y.

Currant Pie.—1 teacup ripe currants, 1 teacup sugar, ¼ teacup cold water, yelks of 2 eggs, 1 heaping tablespoon flour; use the whites of 2 eggs, and 2 tablespoons sugar for the top, browned and beaten together.—*Mrs. G. B. Watrous*, Waukegan, Ill.

Currant Pie.—1½ cups ripe red currants, 1 cup sugar, ½ cup sweet cream; mix all together without mashing the currants; bake within 2 crusts.—*Miss Anna Bank*, Buena Vista, Mich.

Fig Pie.—1 lb. figs, 1 lemon, 4 cups boiling water, 2 tablespoons corn-starch, 1 cup raisins; chop the figs, raisins, and lemon fine, put them over the fire with the water added; add the corn-starch first, wet with a little cold water; let it cook 2 minutes; bake with 2 crusts; makes 5 pies.—*Mrs. F. A. Keyes*, Conway, Mass.

German Pastry.—The weight of 2 eggs in butter, flour and sugar; any preserve you like. Take 2 eggs, well beaten, and mix them with flour and sugar; beat well together with a fork, lay half the paste on a tin, put it in a brisk oven; when a little set, spread over it preserve of apricot or strawberry jam, then add the remainder of the paste, and bake it again till quite set; when cold, sift a little sugar over it, and cut it in narrow strips.—*Mrs. T. Jack*, Spokane Falls, Washington Ter.

Grape Pie.—Stem and put 1 pt. grapes in the pie, take 1 cup sugar, 1 egg, 1 tablespoon flour, a piece of butter size of butternut; beat thoroughly and spread over the grapes, and put on the top crust.—*Mrs. Charles Shuman*, E. Newark, N. Y.

Hickory-nut Pie.—1 cup hickory-nut kernels, mashed fine, 1 tablespoon flour, 3 tablespoons sugar, ¼ cup sweet milk; line a pie-plate with good pie paste, put in filling; mix well; one crust only.—*Manervia Ridley*, Marion, Ind.

Sour Milk Pie.—1½ large cups sour milk, 1 large cup sugar, 1 egg, spice and salt to taste; set on stove till it comes to a boil; makes 2 pies; bake with 2 crusts; make crust the same as for apple pie.—*Mrs. George F. Beecher*, Pascoag, R. I.

Molasses Pie.—Take ¼ cup sorgum molasses, 1 tablespoon flour, 1 egg, ¼ pt. cream; mix all together, pour in the pie-tin, and flavor with cinnamon or nutmeg to taste.—*Sarah A. Elless*, Arthur, Ill.

Molasses Pie.—4 eggs, whites and yelks beaten separately, 1 cup brown sugar, 2 nutmegs, 2 tablespoons butter, 1 cup molasses, 2 teaspoons corn-starch, 1 cup cream or milk; beat yelks, sugar, nutmegs, and molasses together, then rub in butter, add whites of eggs, and beat all well again; stir in corn-starch, dissolved in the milk or cream, pour the mixture in 2 pie-tins, lined with paste, and bake ½ hour; spread with 2 well-beaten eggs, set in oven, and brown.—*Mrs. Geo. Duncan*, Cayucos, Cal.

Peach Pie.—Take ripe peaches, wash and wipe, but do not peel them; cut in half, but do not extract stones; place between 2 crusts, with plenty of sugar, and you will have a very finely flavored pie.—*Mrs. Moses Van Pelt*, Sharp Wharf, Rappahannock River, Va.

Cream Peach Pie.—Pare ripe peaches and remove the stones; have pie-dishes lined with a good paste, fill with the peaches, stew these with sugar, and lay the upper crust on lightly, slightly buttering the lower crust at the point of contact; when the pie is done, lift the cover and pour in a cream made thus: 1 small cup milk, heated; whites of 2 eggs, whipped and stirred into the milk; 1 tablespoon sugar; ½ teaspoon corn-starch, wet in milk; boil 3 minutes; the cream must be cold when it goes into the hot pie; replace the crust, and set by to cool; eat fresh.—*Riverside Cottage*, Tottenville, S. I., N. Y.

Pine-apple Pie.—Pare and grate large pine-apple, to every teacup of which add ½ teacup fine white sugar; turn the pine-apple and sugar into dishes lined with paste; put a strip of the paste around the dish, cover the pie with it, and wet and press together the edges; cut a slit in the center of the cover, through which the vapor may escape; bake 30 minutes.—*Kittie Nice*, Blanchester, O.

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Prune Pie.—1 lb. prunes, washed well and stoned, 1 large cup sugar, 1 lemon, sliced in small pieces; put all in a tin with just enough water to cover, set on stove, and let boil 10 minutes; then dissolve 2 tablespoons flour in a little cold water, and stir in; boil, take off and cool; makes 3 pies.—*Mrs. George F. Beecher*, Pascoag, R. I.

Potato Pie.—Grate 4 large potatoes, scald 1 qt. milk and pour on the potatoes; when cold, add 4 eggs, well beaten, 4 oz. butter, nutmeg, and sweeten to taste.—*Phebe H. Sanford*, Apponagansett, Mass.

Sweet-Potato Pie.—1 lb. mealy sweet potatoes, ½ cup butter, ¾ cup white sugar, 1 tablespoon cinnamon, 1 tablespoon nutmeg, 4 eggs, whites and yelks beaten separately, 1 lemon, juice and rind, and 1 glass brandy; pare and boil potatoes and grate; when cold, cream the butter and sugar, add the yelks, spices, and lemon, beat the potatoes in by degrees until all is light; then the brandy, and stir in the whites; then 1 teaspoon Royal Baking Powder; use no top crust.—*Mrs. Nannie Turner*, Ural, O.

Sweet-Potato Pie.—3 large potatoes, boiled, peeled, and mashed, 3 eggs, 1 cup sugar, 1½ cups milk, 1 tablespoon butter; season with Royal Extract Lemon and grated nutmeg; bake in 1 crust, with strips across the top; makes 3 large pies.—*Mrs. R. F. Smith*, Longwood, Fla.

White-Potato Pie.—1 qt. milk, 1 pt. boiled and mashed potatoes, small piece butter, 4 eggs, juice and rind of 1 lemon, a little nutmeg: mix as follows: Mash potatoes fine in milk, beat in eggs (save the whites), sugar to taste: grate the rind of lemon, add a pinch salt, melt butter, and add it and nutmeg: line pie-plates with paste, and fill; bake until firm: then beat whites to a stiff frost, add 1 cup sugar, a little at a time, and juice of lemon; pour over, and set in oven a few minutes to brown.—*V. C. Bartlett*, New Rochelle, N. Y.

Pumpkin Sauce and Pumpkin Pie.—Cook pumpkin in the ordinary manner until all or nearly all of the water is cooked out: take preserving-kettle, and to every 3 gals. of pumpkin take 1 of amber-syrup and 1 oz. each of allspice, cloves, and cinnamon, and cook well together, or until of proper consistency for table use; when made late in the fall and put in jars in a cool place, will keep for months, and is good and convenient for pumpkin pies. *For Pies:* 1 egg to every cup of milk, thicken with the pumpkin sauce, and, if not sweet enough, add sugar; 1 tablespoon ginger to every qt. of milk.—*Mrs. Mary A. Wilson*, Minneapolis, Minn.

Raisin Pie.—1 lb. best raisins, 1 lb. sugar, 1 lemon, 1 tablespoon butter; boil the raisins ½ day without cutting; when tender, mix and stir in 1 tablespoon flour, to scald in the juice; grate the yellow of the lemon out of the white skin, and slice in the rest; then mix; makes 4 pies, and will keep like mince.—*Mrs. George Mertens*, Baraboo, Wis.

Raisin Pie.—1 cup raisins, 1 cup water, 1 cup sugar, 1 heaping tablespoon flour, add a small lump of butter; put the water on the raisins and boil 5 minutes; add flour in a little cold water, add sugar, and boil 5 minutes longer; bake with a rich upper and under crust.—*Mrs. John Dempey*, Greenfield, Mass.

Rhubarb Pie.—Strip off the bark, cut in squares, and let them stand ½ hour; then put in the pie, sprinkle a little cinnamon over it, then 1½ cups sugar, ½ cup flour; cover with crust and bake in quick oven.—*Miss Anna Bank*, Buena Vista, Mich.

Rhubarb Pie.—Peel and break the stalks, pour water on, and boil a minute, then drain and mash; sweeten to taste; for every pie add 1 egg and the yelk of one; beat well together, and bake in open crust; beat the remaining white with 2 tablespoons sugar, and, when the pie is done, spread over and set in the edge of the oven till a light fawn color; any fruits can be used this way if liked.—*Mrs. E. J. Wadsworth*, Taylor's Falls, Mo.

Rhubarb Pie.—Paste No. 4; 1½ bunches rhubarb; cut fruit in small pieces after taking off the skin, place in earthen dish, and pour on boiling water; let stand until cool. For each pie take ½ cup sugar, ½ cup molasses, and 2 tablespoons flour; mix well together; line plate with paste, add rhubarb, pour over the sugar, etc.; flavor with nutmeg, wet edges, add the upper crust, wash over with egg, and bake about ½ hour.—*Mrs. Eudora Sharts*, Woodstock, N. Y.

Cold Strawberry Pie.—Mix 3 pts. clean strawberries in a bowl with one cup sugar and 1 of cold water; roll out some good pie-crust a little thicker than for pan-pies; rub the surface over liberally with butter or good lard, then fold the edges together, in the form of a half pie; bake it in a biscuit-pan; when just done, lay it on a flat dish, draw back the top, and pour in all the berries and juice, and replace the top; a delicious, quickly made pie; try it once.—*Mrs. M. O. Day*, Hartsell, Ala.

Squash Pie.—1½ pts. strained squash, dry and mealy, 1 qt. hot milk, 2 cups sugar, 1 teaspoon salt, ½ teaspoon cinnamon, piece of butter size of an egg, 4 eggs, small teaspoon Royal Lemon Extract; stir the spice, salt, and sugar, into the strained squash; add the hot milk (slowly stirring all the time), with the butter melted in it; lastly add the eggs, thoroughly beaten, and the lemon; bake with nice under crust in large, quite deep plates; do not grease pie-plates; it is a poor crust that will not grease its own plate.—*Mrs. W. S. Blake*, 21 Allen street, Boston, Mass.

Tomato Pie.—Take fully ripe tomatoes, scald and peel, cut in slices, and lay in a shallow dish; sprinkle with sugar and add a little butter; cover with a crust, and bake till the crust is done; turn on a plate, crust down, and spread over the tomatoes the white of an egg beaten with sugar; set in the oven till the egg stiffens.—*Mrs. M. Transue*, Tannersville, Pa.

Green-Tomato Pie.—Wash and peel 4 good-sized green tomatoes and one apple; when the paste is in the pie-tin, slice 2 tomatoes on the bottom; then slice the apple, and then add 2 tablespoons of sugar and 4 of good vinegar, 2 of Royal Lemon Extract, and 2 of flour; then slice the remaining 2 tomatoes; wet the edge of crust and put on top crust; bake in a moderate oven.—*Mrs. Z. E. Ebbersol*, Abilene, Tex.

Transparent Pie.—Yelks of 6 eggs, 3 cups white sugar, 1 cup butter, 1 teacup sweet cream; flavor to taste; beat the whites to stiff froth, add 1 teacup sugar, and spread over pies when about done, and let white get a light brown; 3 pies.—*Mrs. J. N. Drane*, Smithfield, Ky.

Vinegar Pie.—2 tablespoons corn-starch, 1½ cups boiling water, 1 cup sugar, yelks of 2 eggs, 3 tablespoons vinegar, 2 tablespoons butter; flavor with lemon, and use whites for frosting.—*Mrs. J. M. Tarbill*, Scranton, Iowa.

Vinegar Pie.—Make a nice crust for pie first. *Filling:* yelks of 3 eggs, beaten light, 1 cup brown sugar, ½ cup vinegar (if very sour, use part water), 1

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tablespoon butter, 1 tablespoon corn-starch; whites of eggs and 3 tablespoons sugar for frosting.—*H. L. Irvin*, Newport, Oreg.

Vinegar Pie.—1 cup sugar, ½ cup vinegar; boil the sugar and vinegar a few minutes, then cool and add 1 egg, 1 tablespoon flour or rolled cracker, and 1 tablespoon butter; bake with 2 crusts.—*S. A. Smith*, Lone Tree Lake, Minn.

Vinegar Pie.—1 cup sugar, ½ cup vinegar; boil together a few minutes, cool, and add 1 egg well beaten, 1 tablespoon flour, 1 of butter; bake with 2 crusts.—*Rhoda Stover*, Crawfordsville, Ind.

Vinegar Pie.—1 cup vinegar, 1 cup sugar, 1 cup water, butter the size of a walnut; 2 tablespoons corn-starch; stir all together, put on the stove in a vessel and boil a minute, then set away; when cool, stir in 1 well-beaten egg; bake like an apple pie; spice to suit taste.—*Mrs. Eliza A. Blair*, New Washington, O.

Vinegar Pie.—Yelks of 2 eggs, ¾ cup sugar, 3 tablespoons vinegar, 2 tablespoons flour mixed with a little water, and 1 teaspoon Royal Extract Lemon; stir together, and add 1 cup boiling water; bake with 1 crust, and for icing beat the whites of 2 eggs to a stiff froth, add 2 tablespoons sugar and 1 teaspoon Royal Extract Lemon.—*Sabina R. May*, Grandview, Ind.

Washington Pie.—1 tablespoon butter, 1 cup sugar; beat together thoroughly; ½ cup sweet milk, 2 cups flour, 2 eggs, 2 teaspoons Royal Baking Powder, 1 teaspoon lemon; make into 3 cakes and put jelly or custard between.—*Mrs. F. H. Lyman*, Malone, N. Y.

Washington Pie.—Lemon jelly; grate the rind and pulp of 1 lemon, taking out the seeds; add 1 beaten egg, 1 cup white sugar, 4 tablespoons cold water; mix, and cook over steam till clear; stir frequently; bake 2 thick layers of cake, spread the lemon jelly between, and sprinkle pulverized sugar on top; eat while fresh.—*Mrs. W. D. Bailey*, Marietta, O.

Pie Crust.—1 teacup lard, 1 teacup cold water, 1 teaspoon Royal Baking Powder, 1 pinch of salt, enough flour to mix and mud it out with; apples and sugar, a little flour and water, and ½ a nutmeg, complete the pie.—*Mrs. Ellen P. Scott*, Princeton, Iowa.

Pie Crust is much more wholesome made thus than in the ordinary way: 1 qt. flour, 1 teacup lard, 2 teaspoons Royal Baking Powder, sifted together; can be put away and used as wanted. Add salt when ready to bake. A little cold lard spread very thin on the top makes it nice.—*Mary K. B. Clark*, Herrick, Neb.

Flake Pie Crust.—½ cup lard to 1 pt. flour; rub well together, water enough to make a dough not too stiff, roll out and spread with butter, fold over evenly and make a second fold in the opposite direction; roll out again, being careful not to squeeze the butter out. This is good.—*Miss Georgie A. Rice*, Cresbard, Dak.

Plum Puddings.

PLUM PUDDING.—½ lb. flour, ½ lb. fruit, ½ lb. suet, 2 eggs, ½ pt. molasses, ½ pt. sweet milk or water, ½ teaspoon soda in molasses, ½ teaspoon spices, 1½ cups sugar; boil 3 hours. *Sauce:* 2 eggs, beaten separately; 2 tablespoons Madeira wine, 2 teacups fine sugar, 2 cups scalding water, 1 cup butter; stir together butter, sugar, and yelks of eggs, then the scalding water, lastly the whites.—*Ada Conkling*, Indianapolis, Ind.

Plum Pudding.—9 eggs, 1½ lbs. raisins, ¾ lb. currants; flour the raisins and currants with your hands; 10 tablespoons brown sugar, 1 qt. sweet milk, 4½ small flour-scoops flour, 3 teaspoons Royal Baking Powder and a little salt, 1 tablespoon orange, lemon, and citron peel, ½ nutmeg, grated; 1 tablespoon chopped suet. Boil in a pudding-bag 5 hours, and leave a space of 6 inches in the bag to let it swell.—*Mrs. Annie A. Hadlow*, Bowie, Md.

Plum Pudding.—1 lb. raisins, ½ lb. English currants, picked and washed; 1 cup lard, 1 cup molasses, 4 eggs, 1 nutmeg, 1 cup sweet milk or buttermilk, 1 teaspoon soda, a pinch of salt; stir with a big spoon as long as you can, put in a pudding-cloth, tie loosely, keep covered with boiling water. Boil 3½ hours; serve cold, with cream, sugar, and grated nutmeg.—*Mrs. Mary Haywood*, Guernsey, Neb.

Plum Pudding.—1 pt. each fine rolled cracker-crumbs and flour, 1 teaspoon each salt, cloves, and allspice, 2 teaspoons each cinnamon and Royal Baking Powder; mix all thoroughly and sift, then add 1 pt. sultana raisins and ½ pt. citron sliced very thin and cut in small pieces. Place 1 pt. milk, with piece butter size of egg, to boil, beat well 3 eggs, ½ cup sugar and ¾ cup molasses; add this to milk when boiling, let cool, and add 1½ teaspoons Royal Essence Lemon; mix this well with the sifted mixture, fill mold ⅔ full, and boil 5 hours. Serve with wine sauce.—*Mrs. S. A. Robinson*, Wellesley, Mass.

Plum Pudding.—1 cup suet, 1 cup raisins, 1 cup currants, 1 cup milk, 2 teaspoons Royal Baking Powder, 3 cups flour; boil 2 hours. Very good.—*Mrs. D. Jenkins*, 217 Hewes street, Brooklyn, N. Y.

Children's Plum Pudding.—½ lb. raisins, ½ lb. sultanas or chopped currants, ½ lb. suet, 1 lb. bread soaked in milk and beaten smooth, ¼ lb. flour, 2 oz. candied peel, ½ lb. sugar, a little spice and a pinch of salt; boil 6 hours, or according to size.—*Mrs. Susie L. Young*, Peaksville, Mo.

Christmas Plum Pudding.—1 lb. each of currants, raisins, suet, chopped fine, and brown sugar; 1½ 10 ct. loaves baker's bread (stale) grated fine, without crust; 10 eggs, whites and yelks beaten separately; 3 nutmegs, ½ pt. brandy, 1 wineglass wine; mix together suet, bread, raisins, currants, a little salt, nutmegs, and brandy overnight, and in the morning, if too dry, add a little milk. Put in sugar, eggs, and wine just before putting on to boil; work it well together, and put it in a floured cloth, tie it firmly, allowing some room to swell. Drop in boiling water, and boil 3½ hours; boil steadily until done.—*Anna H. Bidwell*, Natic, R. I.

English Plum Pudding.—1 lb. raisins, stoned, 1 lb. currants, ½ lb. suet, ¼ lb. bread, ¼ lb. each citron, orange, almond; 4 oz. coffee sugar, 1 nutmeg, 1 wineglass brandy, 4 teaspoons white wine, 8 eggs, well beaten, ½ cup almonds, a little salt. Place in pudding-mold; steam 6 hours.—*Evelyn Stonestreet*, Birmingham, Ala.

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English Plum Pudding.—12 eggs, 2 lbs. granulated sugar, 2 lbs. flour, 1 qt. milk, 1 tablespoon each ground cloves and cinnamon, 6 lbs. raisins, 3 lbs. currants, 3 lbs. citron, 4 qts. chopped suet; boil 12 hours in bowls well tied up.—*Mrs. Robert Grist*, 3813 Powelton Ave., Philadelphia, Pa.

English Plum Pudding.—1 qt. each flour, rye-meal, and seeded raisins, 1 teaspoon each of three kinds of spice, 1 teaspoon saleratus, 1 small cup molasses, ½ lb. suet; steam 4 hours. Serve with cold sauce.—*T. A. W.*, New Bedford, Mass.

Plain Plum Pudding.—2 cups bread-crumbs, 2 cups chopped apples, 1 cup sugar, 1 cup fruit (raisins or currants), 1 cup finely chopped suet, 2 tablespoons flour, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 teaspoon Royal Baking Powder, 1 egg, a little salt, enough milk to moisten thoroughly, so as to be easily smoothed with a knife. If fresh apples cannot be readily obtained, the evaporated or dried apples, thoroughly soaked, will answer. As it is essential that the pudding should have long boiling, it is necessary to prepare the material overnight, if for a noon dinner. It must be put into a tightly covered pudding-mold, well buttered, or into a lard-pail; set into a pot of boiling water and keep boiling from 4 to 6 hours, according to the size of the pudding. The pot must be kept covered also. More fruit can be added, and eggs if desired, or the eggs can be omitted. In that case, use less milk and 2 teaspoons Royal Baking Powder.—*Mrs. C. J. Collins*, Harrison, N. Y.

Plain Plum Pudding.—1 cup milk, ½ cup butter, ½ cup brown sugar, 1 cup molasses, 1 cup bread-crumbs, 2½ or 3 cups flour, 1 lb. raisins, chopped fine; 1 handful currants, 1 tablespoon orange peel, cut fine; 1 teaspoon cloves, 1 teaspoon cinnamon, ½ nutmeg, 1 teaspoon Royal Baking Powder, 1 wineglass brandy or wine; boil 3 to 5 hours. To be eaten hot. *Sauce:* Butter and sugar beaten to a cream, flavor with brandy or wine; 2 tablespoons blackberry jelly give it beautiful color.—*Mrs. W. H. Manners*, Wertsville, N. J.

Queen of Plum Puddings.—1 lb. butter, 1 lb. finely chopped suet, 1 lb. sugar, 2½ lbs. flour, 2 lbs. seeded raisins, chopped and dredged with flour; 2 lbs. currants, washed and dried; ¼ lb. citron, cut in shreds; 12 eggs, whites and yelks beaten separately; 1 pt. sweet milk, 1 cup brandy, 3 nutmegs, grated; ½ oz. each cloves and cinnamon. Beat sugar and butter to a cream, add suet, then mix in the yelks, beaten smooth and light; next add milk, then flour and beaten whites of eggs alternately: then brandy and spices, last the fruits, well dredged with flour; mix thoroughly. Wring out your pudding-cloth in hot water, flour well, and pour in the mixture and boil steadily 5 hours; do not let it get off the boil one instant. When it is done, plunge it one instant in cold water, turn out and serve at once. *Sauce:* ½ cup butter, 2 cups sugar, 1 teaspoon each cinnamon and mace, warm the butter slightly, cream it with the sugar; add 1 glass brandy, then the spice. Beat hard, put in a mold, set in a cool place till wanted.—*Mrs. Annie Innes*, 378 Monroe street, Chicago, Ill.

Unrivaled Plum Pudding.—1½ lbs. muscatel raisins, 1¼ lbs. currants, 1 lb. sultana raisins, 2 lbs. moist sugar, 2 lbs. bread-crumbs, 16 eggs, 2 lbs. finely chopped suet, 6 oz. mixed candied peel, the rind of 2 lemons, 1 oz. ground nutmeg, 1 oz. ground cinnamon, ½ oz. pounded bitter almonds, ¼ pt. brandy. Stone and cut up the raisins, but do not chop them; wash and dry the currants and cut the candied peel into thin slices; mix all the dry ingredients well together and moisten with the eggs, which should be well beaten and strained; stir in the brandy, and, when well mixed, butter and flour a stout new pudding-cloth, put in the pudding, tie it down tightly, and boil from 6 to 8 hours, and serve with brandy sauce.—*Mrs. G. Clements*, 518 Front street, San Francisco, Cal.

Plum Pudding, without Eggs.—1 lb. flour, with 2 dessertspoons Royal Baking Powder, 1 lb. suet, chopped fine and rubbed into the flour; 1 lb. bread-crumbs, 1 lb. seeded raisins, 1 lb. currants, 2 tablespoons dark molasses, 2 cups milk; steam from 4 to 8 hours. *Sauce:* 2 oz. butter and 2 oz. sugar, beaten to a cream; the juice of 1 lemon or 1 teaspoon Royal Vanilla Essence, 1 tablespoon flour or corn-starch, 1 pt. boiling water; boil 2 minutes and serve hot. This pudding will keep 1 month, and, if re-steamed for an hour before required, will be found equal to a fresh pudding.—*Mrs. W. C. Adams*, 1685 Lexington Ave., New York.

Yankee Plum Pudding.—1 large loaf of white bread crumbed very fine, 3 qts. sweet milk, 8 eggs, 1 cup molasses, ½ cup sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon butter, 2 lbs. raisins. Bake 4 hours in a moderate oven. Serve with wine sauce.—*Mrs. Geo. D. Gookin*, Sonora, Cal.

Suet Puddings.

SEVEN cups milk, 1 of molasses, 2 cups yellow corn-meal, 1 of suet, chopped fine, 3 eggs, well beaten, 1 teaspoon salt, ½ teaspoon soda; scald half the milk, wet up the meal with some of the cold milk, pour it in the boiling milk, and let it scald 10 minutes, take it from the fire, add 1 cup molasses; let it stand until blood-warm; then add the other ingredients; put in a tin kettle, cover tight; steam 7 hours; cream sauce.—*Mrs. S. W. Craigue*, San Diego, Cal.

—1 cup each milk, sugar, raisins, and suet, 3 rounding cups flour, 2 teaspoons Royal Baking Powder; flavor with cinnamon and nutmeg; stir together, milk, sugar, suet, chopped fine and freed from skin; add flour sifted with baking powder, add the raisins, seeded, lastly, with the flour; steam 2 hours, and serve with sour sauce.—*Ruth H. Armstrong*, Aspinwall, Pa.

—1 teacup molasses, 1 teacup suet, chopped fine, 1 teacup sweet milk, 2 teacups raisins, 2½ flour, 1 teaspoon ginger, 1 teaspoon cinnamon, ½ teaspoon allspice, ½ teaspoon soda, ½ teaspoon nutmeg; steam 3 hours.—*Mrs. George Lehr*, Watertown, N. Y.

—1 cup chopped suet, 1 cup seeded raisins, 1 cup currants, 1 cup molasses, ½ cup brown sugar, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 5 cups flour, 1 egg, ½ teaspoon each of allspice, cloves, and cinnamon: steam 4 hours in large pudding pan. Beat egg, add sugar, molasses, and milk, then suet, raisins, currants, and spices: lastly, add flour, thoroughly mixed with baking powder. This pudding keeps well, if kept in cool place, and, when needed, slice from the whole and steam anew; serve with sugar and cream, or, if preferred, with the following sauce: a sufficient quantity

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cream, ½ cup butter, 1 cup sugar, stir the white of 1 egg, beaten to froth, into it.— *Mrs. Royal E. Knapp*, Kane City, Pa.

—1 cup suet, chopped fine, or ½ cup butter, 1 of molasses, 1 of sweet milk, 3 of flour, 1 of raisins, 1 teaspoon soda, one of salt, all kinds of spices: steam about 3 hours.— *Mrs. C. L. Olin*, Essex, Conn.

—1 cup chopped suet, 1 cup seeded raisins, ½ cup sugar, ½ cup molasses, 1 cup sweet milk, 1 teaspoon soda, a little salt, 3 cups flour. *Sauce:* 8 tablespoons white sugar, 2 of flour, 4 of melted butter; mix well together, add 2 cups boiling water, and cook; flavor with Royal Extract Lemon.— *Mrs. J. H. Scott*, Livonia, N. Y.

—1 cup suet, chopped fine, a little salt, 2 teaspoons Royal Baking Powder, 2 eggs, 1 cup milk, more if needed, and flour enough to make a stiff batter; 1 cup currants or raisins; steam 1¼ hours. *Sauce:* 1 tablespoon corn-starch, wet with a little cold water, 1 cup sugar, piece of butter, 1 cup boiling water; stir until it comes to a boil; take off, and add flavoring to suit.— *Mrs. W. W. Allphon*, New Britain, Conn.

—1 cup molasses, 1 cup sweet milk, 1 cup chopped suet, very fine, 1 cup chopped raisins, 3½ cups flour, 3 teaspoons Royal Baking Powder; steam 3 or 4 hours; spice to taste. *Sauce:* 1 teacup sugar, butter size of an egg, 2 tablespoons flour; stir the flour and sugar together until fine, then put in the butter, and pour on boiling water gradually, as much as you want for sauce.— *Mrs. Lizzie Brintnall*, Medina, O.

—1 cup chopped suet, 1 cup raisins, 1 cup currants, 1 cup sweet milk, 1 cup molasses, 1 teaspoon, heaping, saleratus, 3 cups flour; spice to taste, and steam 3 hours; wine sauce.— *Mrs. M. C. Swift*, New Britain, Conn.

—½ pint each suet rubbed light, raisins chopped fine, dark molasses, and sweet milk; 2 teaspoons Royal Baking Powder, and flour enough to make a stiff batter; mix powder with flour, put the batter in a tin kettle with lid, grease the kettle well, first, then put the kettle in a boiler of water, and boil 3 hours; serve with icing or corn-starch sauce, flavored with Royal Extracts.— *Clara Bachman*, Shenkel, Pa.

—1 cup suet, chopped fine, 1 cup molasses, 1 of sweet milk, 1 cup raisins, ½ cup currants, 2½ cups flour, ½ teaspoon soda; mix well, salt and spice to taste; steam in earthen dish 2 hours; serve with wine sauce. Rich and not expensive.— *Mrs. W. A. Traugh*, Remington, Ind.

—1 cup chopped pork, 1 cup sweet milk, 1 cup fruit, ½ cup molasses, 3 cups flour, 1 teaspoon Royal Baking Powder; steam 2 hours.— *Mrs. O. A. Moore*, Amherst, Mass.

—1 cup suet, chopped fine, 1 cup good cooking molasses, 1 cup sour milk, 1 teaspoon soda; mix quite stiff, and steam 3 hours.— *Mrs. Dr. F. E. Marsh*, Sheldon, Dak.

—1 cup suet, 1 cup chopped raisins, 1 cup currants, 1 cup water, 1 cup molasses, 2 cups flour, 1 teaspoon saleratus, 1 teaspoon mixed spice; boil 5 hours.— *Mrs. Lizzie Morris*, Harvard, Mass.

Tapioca Puddings.

TAPIOCA PUDDING.—1 qt. milk, 1 cup tapioca soaked until clear in the milk; yelks of 3 eggs (saving the whites for frosting), 1 cup sugar, and a little salt; make a frosting for the outside, and set in the oven to brown.— *Mrs. S. L. Chesoman*, Randolph, Mass.

Tapioca Pudding.—1 pt. tapioca soaked overnight in warm water; cook in 1 pt. sweet milk 15 minutes; stir in 1 tablespoon corn-starch mixed in milk and a little salt; 1 teaspoon vanilla, when cold; serve with cream and sugar.— *Mrs. Emma B. Kohler*, Grahamsville, Pa.

Tapioca Pudding.—1 qt. milk, yelks of 3 eggs, 1 cup sugar; soak 4 tablespoons tapioca in water overnight; have the milk boiling, then add the rest; stir a moment, and it is done. *For frosting:* take whites of the eggs with a little sugar, beat up light, and then put it in the oven, and let it come to a light brown.— *Mrs. Jane Lyman*, New London, Conn.

Tapioca Pudding.— Beat the yelks of 3 eggs with 2 tablespoons sugar, add 1 pt sweet milk, 1 tablespoon essence lemon, 1 teacup pearl tapioca previously soaked in water ¾ of an hour; stir all together well, and bake; when done, beat the whites of 3 eggs to a stiff froth, add 4 tablespoons desiccated cocoanut and spread over top of pudding and return to oven until light brown. Excellent served cold with milk.— *Mrs. F. H. Woomer*, Goshen, Ind.

Tapioca Pudding.— Soak 1 teacup tapioca overnight in 1½ pts. water; add to it 1 teacup sugar, yelks of 4 eggs, lemon to taste; when baked, set it by for a short time to cool, then spread over it a layer of jelly or fruit; take the whites of the four eggs, beat to a stiff froth, to which add ½ teacup sugar; flavor with Royal Extract Lemon or Vanilla, and spread icing over the fruit or jelly, and return to oven to brown. *Sauce:* ½ cup butter, 1 cup sugar; beat to a light cream; squeeze in ½ lemon; beat well, and spread over pudding.— *Lyde L. Rice*, Burlington, Iowa.

Apple Tapioca Pudding.— Pare and core enough apples to cover the bottom of a pudding-dish; put a little sugar and lemon-peel on them, and bake till tender, putting in a little water, if needed; soak ½ pt. tapioca in 1 qt. lukewarm water and a little salt, overnight; pour over the apples, and bake 1 hour; eat cold, with cream and sugar.— *Cora A. Tice*, Odessa, N. Y.

Cream Tapioca Pudding.— Soak 1 small teacup tapioca all night in 1½ cups milk; bring 1 qt. milk to a scald, and stir in the tapioca; add the yelks of 3 eggs beaten with ¾ cup white sugar, a pinch of salt, and 1 teaspoon flavoring extract; when boiled, pour over it the whites beaten to a stiff froth, with 2 teaspoons sugar.— *Mrs. Richard Vail*, Riverhead, N. Y.

Tapioca Cream Pudding.— 3 tablespoons tapioca, soaked overnight; put into 1 qt. boiling milk; add 3 spoons desiccated or grated cocoanut, and boil 8 minutes; pour in yelks of 4 eggs, well beaten, in 1 teacup sugar; in 2 minutes more, pour into your dish; have beaten to a stiff froth, the whites, in 2 tablespoons pulverized sugar, which sprinkle in slowly while beating; pour over the custard, scattering in with it 2 more spoons cocoanut; brown a moment in the oven; don't boil over the time given it, or it becomes too thick.— *Miss M. R. Mann*, 1925 I street, N. W., Washington, D. C.

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Tapioca Cream Pudding.—Cover 3 tablespoons tapioca with water overnight; in the morning pour off the water, if any, and put into 1 qt. milk over the fire; when it boils stir in the yelks of 3 eggs with ⅔ cup sugar and a little salt; make a frosting of the whites of the eggs, and spread on the top; sprinkle a little sugar over the top, and brown in the oven.—*Mrs. U. A. Boyden*, Norwood, Mass.

Tapioca Cream Pudding.—2 tablespoons tapioca, soaked in cold water for 2 hours; 1 pt. sweet milk, scalded with the tapioca; beat the yelks of 2 eggs and ⅔ teacup white sugar, and stir in while heating; have the whites of the eggs well beaten to a stiff froth; pour the custard on while hot, and stir lightly and quickly; add a little salt, and Royal Extract Vanilla.—*Jessie C. Wilson*, Charleston, S. C.

Tapioca Cream Pudding.—5 tablespoons tapioca, 5 eggs, ½ cup sugar, 1 qt. milk, butter size of an egg, a pinch of salt; soak tapioca about 3 hours previous to using; bake ½ hour, and stir once while baking.—*Anna L. Hanford*, Frankfort, Dak.

Tapioca Cream Pudding.—1 cup tapioca, soaked 4 or 5 hours in 1 cup cold water; 1 qt. milk, 4 eggs, ½ cup sugar, 1 saltspoon salt; after the tapioca is soaked, chop fine, and add yelks of eggs, milk, sugar, and salt; steam, stirring to prevent eggs curdling, until it is the consistency of molasses; turn out to cool, and flavor with vanilla; beat whites of eggs to a stiff froth; add pulverized sugar (2 tablespoons to each egg), and put over cream; set in oven to brown lightly.—*Mrs. Prothero*, 287 Leonard street, Brooklyn, N. Y.

Tapioca Custard Pudding.—3 tablespoons tapioca, soaked ½ hour, 3 eggs (yelks only), ¾ cup sugar, 1 pt. cold milk on tapioca; add eggs and sugar; place in a pan, and boil ten minutes; beat up the whites of the eggs, and stir in after taking from the fire; flavor with vanilla; eaten cold, with or without milk.—*Mrs. Dr. Watts*, Lockport, N. Y.

Tapioca Custard Pudding.—3 tablespoons tapioca, soaked overnight in ½ pt. water; in the morning boil until it becomes a glutinous mass, then add 1½ pts. milk, yelks of 4 eggs, beaten to a froth, with 4 tablespoons sugar; put in a pail, and place pail in boiling water, and stir briskly until done; flavor with Royal Extract Vanilla; beat whites of the eggs to a stiff froth, and mix through, reserving a portion for the top of the custard. Enough for 6 or 8 persons.—*Miss Mary E. Briggs*, Sheffield, Mass.

Miscellaneous Puddings.

APPLE PUDDING.—8 good-sized apples, pare and quarter, and stew in the pudding-pan until soft; make batter of 2 eggs, 1 cup sugar, ½ cup butter, ¾ cup milk, scant teaspoon Royal Baking Powder; flour enough to make as thick as for griddle-cakes; pour the batter over the apple, place it in the oven, and bake from 20 to 30 minutes; serve with any kind of sauce.—*Mrs. George K. Cobb*, Providence, R. I.

Apple Pudding.—Soak 2 teacups finely picked bread-crumbs in 1½ cups milk; add 2 eggs, well beaten, flour for soft batter, into which 2 heaping teaspoons Royal Baking Powder have been mixed; pare and quarter 8 or 9 good-sized apples, put in baking-dish, and pour the above mixture over, and bake in quick oven; hard sauce.—*Mrs. T. Brown*, Spring Valley, N. Y.

Dutch Apple Pudding.—1 pt. flour, 2 teaspoons Royal Baking Powder, ½ teaspoon salt, ⅔ cup milk, 1 egg, 2 tablespoons butter, and 4 apples; mix the salt and baking powder with the flour, and rub through the sieve; beat the egg light and add the milk, rub the butter into the flour, pour the milk and egg on this, and mix quickly and thoroughly; spread the dough about ½ inch deep on a buttered baking-pan, have the apples pared, cored, and cut in eighths, stick the apples in rows into the dough, and sprinkle with 2 tablespoons granulated sugar and a little cinnamon or nutmeg; bake in a quick oven for about 25 minutes; to be eaten with sugar and cream or a simple sauce.—*Mrs. Mary A. Headley*, 4167 Paul street, Frankford, Phila.

English Apple Pudding.—Take tart apples, pare and quarter, and put into a deep tin until filled nearly full; take 1 teacup sweet milk, 1 teaspoon Royal Baking Powder, 1 pt. flour, and stir together and spread over apples, and bake ¾ hour; season to taste; eaten with molasses or gravy.—*Mrs. Clarrissa M. Hitchcock*, Lowville, N. Y.

Apple Bread Pudding.—Pare 6 large sweet apples and slice thin, take a large pudding-mold and put a layer of buttered bread cut fine, then a layer of apples, and repeat till the mold is full; fill with 1 pt. sweet milk, ½ pt. rich cream, butter size of an egg, and 1 teaspoon Royal Extract Nutmeg or Lemon; bake in quick oven ½ hour.—*Mrs. James McGrath*, Raymond, Dak.

Apple Snow Pudding.—Pare and quarter 4 good-sized apples, steam until soft; take the whites of 2 eggs, 1 tablespoon sugar, and beat with the apples until the whole looks like froth. *Sauce:* the yelks of 2 eggs, 1 cup sugar; beat together smoothly, and add 1 cup boiling water; thicken with 1½ teaspoons flour or corn-starch, add a small piece butter, and let boil long enough to cook the corn-starch or flour; season with lemon or nutmeg; all to be eaten cold.—*Mrs. Alfred A. Day*, Hyde Park, Mass.

Alice Pudding.—½ pt. cream, same of milk, ½ oz. gelatine, soaked in water until soft; make a boiled custard with the cream, milk, and eggs, sweeten well, and add a pinch of salt; add gelatine while hot; when well mixed, strain, and, when cool, add ½ spoon Royal Extract Vanilla and 2 dessertspoons brandy; dip a mold in cold water, fill the pattern in the bottom with custard, place over this 2 slices sponge-cake cut to fit in the mold, and spread thickly between with jelly or small-fruit jam; fill the mold full with the custard, and set in cold place; ornament the pudding when it is served with jelly or crystallized fruits.—*Mrs. Ernest E. Crepin*, Montague, Mich.

Alma Pudding.—½ lb. bread-crumbs, 4 oz. suet, finely shred, 5 oz. sugar, 4 oz. sultana raisins, 2 eggs, 1 wineglass sherry, 1 tablespoon rum, 1 tablespoon marmalade; boil well some large sago in water, and add 1 breakfast-cup; butter a pudding-mold, put

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in the mixture, and boil slowly 2½ hours. *Sauce:* A large spoonful marmalade, 2 glasses sherry, warm gently; when hot, pour over the pudding and serve; half the above sufficient for 3 or 4 persons.—*Mrs. Vallancey*, Graceville, Minn.

Boiled Berry Pudding.—1 pt. stale bread-crumbs, soaked in 1 pt. sweet milk, 3 well-beaten eggs, 1½ cups flour, pinch of salt, 1 pt. of any ripe berries; boil in 2 bags for 1 hour; sauce, as preferred.—*Mary A. Baker*, Trenton, N. J.

Black Pudding.—1 teacup each of molasses, butter, and sugar, 2 teacups flour, 1 teacup sweet milk, 4 eggs, 1 nutmeg, 1 teaspoon Royal Baking Powder; mix butter and sugar together, add eggs, well beaten, then molasses, then nutmeg, then flour and baking powder, and lastly the milk; steam 3 hours. *Sauce:* ½ cup butter, 1 cup sugar, worked to a cream, 1½ teacups water, thickened with flour to the consistency of cream while cooking; flavor to taste.—*Luella Sill*, Dexter, Mich.

Black Pudding.—½ cup sugar, ½ cup butter, ½ cup sweet milk, 1 cup raisins, 1 teaspoon cloves, 2½ cups flour, 1 teaspoon Royal Baking Powder; steam 1 hour. *Sauce:* Mix nearly a pt. corn-starch with flour and water, and let it boil 2 minutes; take a piece of butter half the size of an egg and ½ cup sugar beaten to a cream, and a little nutmeg; stir the boiling corn-starch into it.—*Laura G. Murphy*, Wolsey, Dak.

Bread Pudding.—Put into a baking-dish a layer of raisins, then a layer of buttered slices of bread, separated a little from the side of the dish and each other, and so on, leaving swell-room at the top; fill with a sweet mixture of 1 qt. milk, 1 or 2 eggs, 2 small teaspoons salt, ½ of mace, and 1 teaspoon cinnamon, and lemon or orange extract if you choose; back 3 or 4 hours.—*Mrs. Newton Symond*, Reading, Mass.

Bread Pudding.—1 small loaf bread, cut in slices, spread butter on each slice, put in a steamer, sprinkle a lot of currants between each layer; then make a custard of 3 eggs, 1 qt. milk, ½ cup sugar, a little salt, and a little Royal Extract Vanilla; pour this over the pudding, and steam 1 hour; serve with *jelly sauce:* ½ cup boiling water in saucepan, 2 tablespoons currant or other jelly, ½ lemon, cut in slices, and a few sticks cinnamon; then mix a little corn-starch and water together to thicken.—*Miss Minnie Maass*, Elizabethport, N. J.

Orange Bread Pudding.—1 pt. bread-crumbs, 1 qt. milk, 1 cup sugar, 4 eggs, juice and rind of 1 orange; beat yelks of eggs light, add sugar, milk, bread, and orange; bake until a light brown; then beat the whites of the eggs to a stiff froth with ½ cup pulverized sugar, spread over the top, and return to oven to brown slightly; extract can be used for flavoring instead of orange; half the receipt makes a nice-sized pudding.—*Mrs. John T. Dungan*, Bustleton, Phila.

Superior Bread Pudding.—Crumble 1 pt. bread, pour over it 1 qt. sweet milk, stir in the beaten yelks of 5 eggs, 1 cup sugar, and 1 tablespoon melted butter; season with lemon: bake until of the consistency of custard: when moderately cool, spread over a layer of jelly or preserves: beat up the whites of the 5 eggs until very light, and add 5 tablespoons sugar; flavor this méringue with vanilla, put it on the pudding, return to the oven, and brown slightly; eat with or without sauce.—*Mrs. James Gallaher*, Eagle Cliff, Wash. Ter.

Queen Bread Pudding.—1 qt. milk, 1 pt. bread-crumbs, the yelks of 4 eggs, sugar and spice to taste; stir all together and bake; when done, spread jelly over the top; beat whites of eggs to a stiff froth with 1 cup sugar, and spread over the jelly.—*Mrs. C. B. Poland*, Greenville, N. J.

Brown Pudding.—1 cup raisins and currants, mixed, 3 cups Graham flour, 1 cup molasses, ½ cup melted butter, 3 eggs, 1½ cups milk, essence of almond, 1 teacup soda, added last in a little boiling water; boil in a mold 2½ hours. Butter and eggs may be omitted, or drippings substituted for former. *Sauce:* 1 cup boiling water, 1 cup sugar, juice of a lemon, wineglass sherry.—*Mrs. Mackee*, 5 Cambridge Terrace, Herriet street, Glasgow, Scotland.

Catskill Mountain Pudding.—4 eggs, 1 cup flour, 1 qt. milk, ½ teaspoon salt; beat well together, and bake ½ hour. *Sauce:* 1 tablespoon corn-starch, wet with cold milk; stir in 1 pt. boiling milk, add a lump of butter half as large as a hen's egg, ½ cup sugar; flavor to taste.—*M. H. Whitson*, Whitson, N. Y.

Cheap Pudding.—Put in a tin pail 3 pts. skimmed milk, and set in a kettle of boiling water; when very hot, stir into it 1 pt. meal; take from fire and add 1 teacup sugar, 1 teaspoon salt, and 2 teaspoons cinnamon; bake in a buttered cake-pan; serve with cream and sugar, flavored with nutmeg.—*Mrs. George Molsee*, Williamsville, Ill.

Cherry Pudding.—1 qt. flour, 1 tablespoon lard, worked into it well; 1 pt. milk, 2 teaspoons Royal Baking Powder, 1 teaspoon salt; mix well and smoothly; put into a well-buttered deep pie-plate and bake in a pretty hot oven 27 minutes; when cool, break open lengthwise; with a little butter spread the insides; then cover first half with preserved or ripe cherries, drained (if preserved) from liquor, an inch or an inch and a half deep; place the other half of pudding on, cut side up, and cover with an inch and a half of cherries; whip up the whites of 4 eggs to light froth, adding 1½ tablespoons granulated sugar, spread over the top and sides of pudding, putting back into the oven until the whites are a delicate brown. *Sauce:* 3 eggs, beaten to light froth, 1 cup granulated sugar, beaten in well, 3½ tablespoons brandy.—*Mrs. Albert S. Cummins*, Fortress Monroe, Va.

Chicago Pudding.—½ lb. stale bread-crumbs, soaked in 1 pt. sweet milk, 1 egg, ½ lb. chopped beef suet, ½ lb. chopped seeded raisins, ¼ lb. white sugar, 1 teaspoon Royal Extract Nutmeg; boil 2 hours and serve with sauce, or make with chopped apples in place of the suet, with butter size of an egg. *Sauce:* 1 cup white sugar, ½ cup butter, ½ cup flour, yelk of 1 egg, 1 pt. boiling water; just before serving add the well-beaten white of an egg.—*Miss Mary Carrigan*, 2616 Calumet Ave., Chicago, Ill.

Chocolate Pudding.—Boil 1 qt. milk, mix 2 tablespoons arrowroot with a little of the quart, cold; add 2 tablespoons white sugar, 2 of chocolate or cocoa, and ½ teaspoon Royal Extract Vanilla; while milk is boiling, stir in the ingredients, let it scald up once, and it is done; sprinkle powdered sugar over the top: 2 eggs added after the boiling-up will make a firm shape when cold; serve with cream or custard.—*Mrs. H. B. Morse*, Shanghai, China.

Chocolate Pudding.—¼ cake chocolate, grated, not quite 1 pt. bread-crumbs, ¾ cup sugar, 3 eggs, 1 qt. milk, a little salt; mix together, and bake as custard. *Sauce:* 1 cup sugar, butter size of an egg, Royal Extract Vanilla to taste; beat sugar and butter together; when creamy, add vanilla.—*Miss Mary B. Sherwood*, Southport, Conn.

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Chocolate Pudding.— 7 eggs, 3 oz. chocolate, pinch of salt, 1 qt. milk, 3 cups sugar; heat milk near boiling, as for custard, stir in chocolate and sugar, take from the fire, and, when partly cool, add eggs, well beaten; save out the whites of 4 eggs for frosting; bake very slowly, and, when done, spread the frosting of the whites, beaten to a stiff froth with a little sugar; to be eaten cold.— *Miss Nellie Beach*, Cheshire, Conn.

Chocolate Pudding.— Let 1 pt. milk come to the boiling-point, add ½ cup sugar, 2 tablespoons grated chocolate, 1 large spoonful corn-starch; boil until thickened; pour into a mold and place on ice; serve with sugar and cream flavored with Royal Extract Vanilla.— *Mrs. R. Bruce*, Prosperity, S. C.

Chocolate Pudding.— Let 1 qt. sweet milk come to a boiling-point, 1 teacup white sugar, 4 tablespoons grated chocolate, 2 tablespoons corn-starch; boil (stirring) until thickened, flavor with 1 teaspoon Royal Extract Vanilla, and place in mold on ice; serve with sugar and cream.— *Mrs. Emily S. Strong*, 43 Kellogg street, Syracuse, N. Y.

Christmas Pudding.— ¼ lb. each of grated bread-crumbs, apples, chopped fine, suet, cut very fine, and currants: 3 eggs; add a sufficient quantity of milk, and boil 2 hours; serve with sauce.— *Mrs. G. D. Short*, 149 Brownell street, Cleveland, O.

Cocoanut Pudding.— To 1 qt. boiling water add 3 tablespoons corn-starch; while hot, add ¼ lb. butter; when cold, add 1 grated cocoanut, 5 eggs, rind and juice of 1 lemon; sugar to taste.—*Mary A. Champlin*, Cameron, Mo.

Coffee Fruit Pudding.— ½ cup chopped suet, 2 cups boiling hot coffee, 2 cups brown sugar, ½ lb. chopped raisins, ½ lb. currants, ¼ lb. citron, chopped fine; 5 cups flour, 1 teaspoon salt, 4 teaspoons Royal Baking Powder; steam 3 hours in a bag; do not lift the cover till done. *Dressing:* 2 tablespoons flour, ¾ cup sugar, 1 pt. hot water, 1 tablespoon butter; boil together; flavor to taste.—*Mrs. B. J. Holcomb*, Carrington, Dak.

Corn Pudding.— 5 large ears of corn, cut ½ of the grain and scrape the other half out; break 2 eggs in the corn, add 1 teacup sweet cream, ½ teacup butter, 1 teaspoon salt, 1 tablespoon granulated sugar, and pepper to taste; beat all together 5 minutes, then bake in a moderate oven 1 hour; serve out of pudding-pan while hot.—*Mrs. Maria Colburn*, Maysville, Ky.

Baked Corn Pudding.— 6 large ears sweet corn, 1 pt. rich new milk, 1 heaping tablespoon butter, same of sugar, 1 dessertspoon salt, a little pepper; silk corn carefully, and with a sharp knife cut ½ the grain from the cob and scrape out the remainder; add milk and other ingredients; mix all well and pour into baking-dish; bake in rather hot oven from ½ to ¾ hour; serve in same dish.—*Mrs. B. L. Harmison*, Romney, W. Va.

Green Corn Pudding.— 2 doz. ears green corn, raw; 3 qts. sweet milk, 6 eggs, 1½ cups sugar, salt to taste; split the kernels lengthwise of the ear with a sharp knife; then, with a case-knife, scrape the corn from the cob, leaving the hulls on; mix it with the milk and other articles, and bake 1½ hours.—*Emma Yorton*, Geneseeville, Mich.

Green Corn Pudding.—Take 8 good-sized ears of sweet corn, clean from husks and silk, then, with a sharp knife, split the grains, then scrape the starch out in a large pan; add 4 eggs, 1 cup new milk, 2 tablespoons butter, same of flour, 1 tablespoon salt, ½ teacup sugar; beat all together, pour in a dripping-pan, and bake slowly 2 hours; to be eaten with butter; good enough for the queen.—*Mrs. Pitta Overman*, Salem, Ind.

Corn-Meal Pudding.— 3 cups corn-meal, 1 cup flour, ½ cup white sugar, ½ cup butter, 1 egg; beat sugar, butter, and egg together to a cream; 3 cups sweet milk, 2 teaspoons Royal Baking Powder, 1 spoon salt; steam 2 hours; sift meal, flour, baking powder together; use sweetened cream for sauce.— *Maria White*, Stacyville, Iowa.

Corn-Meal Fruit Pudding.— Stir corn-meal with sweet milk and a little salt, and any kind of fruit (we prefer cherries or gooseberries), and put in a bag and boil 1¼ hours; put sticks across bottom of kettle, so the bag will not burn to the kettle; eat with cream and sugar or molasses.—*Miss Lucy Aldrich*, Wakeman, O.

Cottage Pudding.— 1 cup sweet milk, 1 cup sugar, 2 tablespoons melted butter, 2 cups flour, 1 teaspoon cream of tartar, ½ teaspoon soda. *Sauce:* 1 cup sugar, 1 pt. boiling water, 1 tablespoon butter, 1 tablespoon vinegar, 1 tablespoon flour.—*Laura Miller*, Maxtown, O.

Crumb Pudding.— 1 pt. fine bread-crumbs, 1 qt. sweet milk, 1 cup sugar, yelks of 4 eggs, beaten with lemons to flavor; 2 tablespoons butter; bake until done, but not watery; spread over this a layer of jelly, whip whites of the eggs to a froth, add 1 cup sugar and juice of a lemon, pour over the jelly and bake a little brown; eaten cold.—*Miss Minnie Woods*, Chestnut Grove, Ky.

Cup Pudding.— 4 eggs, their weight (in the shell) of butter, sugar, and sifted flour; ½ teaspoon Royal Baking Powder; partly melt the butter and beat to a cream, mix the well-beaten eggs slowly to the butter, then the sugar, and lastly the sifted flour and Royal Baking Powder; add a little Royal Extract of Nutmeg or Lemon, put in well-greased gem pans, bake in a moderate oven and serve hot, with cream.— *Mrs. A. E. Rawlinson*, Mt. Vernon, O.

Dandy Pudding.— 2 tablespoons corn-starch, the yelks of 4 eggs, ½ cup sugar; mix all together and pour into 1 qt. boiling milk, stir quickly, take off from fire and turn into your pudding-dish; beat the whites of the eggs to a froth and spread on the top; brown in the oven; flavor with lemon or vanilla; eaten cold.—*Mrs. Thaddeus H. Blood*, Bridgeport, Conn.

Dandy Pudding.— 9 eggs, 12 tablespoons flour, 2 teacups sweet milk; bake in pudding-pan ½ hour; eat while hot with hard sauce.—*Mrs. Myra E. Wymere*, Liberty, Mo.

Danish Pudding.— ½ pt. claret, ½ pt. raspberry juice or syrup, ¾ pt. sherry, ½ lb. white sugar, 1 oz. isinglass, soaked in the sherry; 1 lemon, juice, and rind; put on the fire and allow to come to boil; strain into a mold, serve with a rich custard, flavored with vanilla.— *Mrs. James Farish*, Yarmouth, Nova Scotia.

Delmonico Pudding.— 4 eggs, 1 qt. milk, 4 tablespoons sugar, 3 of corn-starch, Royal Lemon flavoring; boil the milk; dissolve corn-starch in a little cold milk; beat yelks and whites separately; stir yelks, sugar, and starch in the boiling milk, and pour into a baking-dish; flavor; set into the oven long enough to slightly harden the top (5 or 10 minutes); beat 6 tablespoons powdered sugar with whites of eggs and spread on pudding; set again into the oven to brown slightly; eat warm or cold, with or without jelly dropped on.— *Mrs. W. D. Bailey*, Marietta, O.

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Elegant Pudding.—1 pt. bread crumbs, 1 qt. milk, ½ lb. sugar, the yelks of 4 eggs, the grated rind of 1 lemon, 1 oz. butter; bake until done, but not watery: whip the whites of the eggs and beat in ½ lb. white sugar in which has been stirred the juice of the lemon; spread over the pudding a layer of jelly; pour the whites of the eggs on; replace in the oven to be browned lightly; serve with cold cream.—*Mrs. L. B. Boyd*, Wilmington, Del.

Elizabeth Pudding.—1 cup suet, chopped fine; 2 cups flour, 1 egg, salt, 1 teaspoon Royal Baking Powder, 1 cup milk; mix flour, suet, baking powder, and salt; beat the egg, put with the milk, then mix all together; tie in cloth loosely, drop in boiling water; boil 1½ hours; serve with preserves.—*Mrs. C. R. Liddy*, Webster Grove, Mo.

English Pudding.—1 cup suet, chopped fine; 1 cup currants, 1 cup raisins, 3 cups flour, 1 cup molasses, 1 cup sugar, 2 teaspoons Royal Baking Powder, ½ cup sour milk, and a little cloves.—*Mrs. W. Hogle*, Dover Center, Minn.

English Pudding.—½ lb. each of beef suet, well picked, powdered white sugar, and bread-crumbs grated very fine; 2 eggs, and the grated rind and juice of 1 lemon; all well mixed, and boiled for 2 hours.—*Mrs. Frank Perkins*, Eldora, Iowa.

English Cream Pudding.—1 qt. sour cream, 1 pt. stoned raisins, 1 cup each currants and chopped citron, 6 eggs, well beaten; 1 nutmeg, 1 teaspoon salt, 2 teaspoons soda, 2 cups brown sugar, flour to make a stiff batter; boil steadily 1½ hours; serve with brandy sauce.—*Mrs. J. D. Corneil*, Omer, Mich.

Excelsior Pudding.—Take 1 pt. bread-crumbs, add 1 qt. milk, 1 cup sugar, the yelks of 4 eggs, the rind of a fresh lemon, grated fine; a piece of butter; then bake; while the pudding is in the oven, beat the whites of the eggs to a stiff froth, add a teaspoon white sugar in which has been stirred the lemon juice, spread a layer of jelly over the pudding, and then the beaten whites of the eggs: brown it lightly again and serve with rich cream.—*Mina Henderson*, La Hoyt, Iowa.

Eve's Pudding.—If you want a good pudding, mind what you are taught: Take eggs, six in number, when bought for a groat: the fruit with which Eve her husband did cozen, well paired and well chopped, at least half a dozen; six ounces of currants, from the stem you must sort, lest you break out your teeth and spoil all the sport; six ounces of sugar won't make it too sweet, some salt and some nutmeg will make it complete; three hours let it boil without any flutter, but Adam won't like it without wine and butter.—*Miss F. Hiam*, Minneapolis, Minn.

Eve's Pudding.—6 eggs, 6 apples, 6 oz. bread-crumbs, 6 oz. currants, ½ teaspoon salt, nutmeg: boil 3 hours or steam 4; serve with wine sauce.—*Miss Jennie E. Allgor*, Sea Plain, N. J.

Fig Pudding.—½ lb. figs, ½ lb. suet, chopped fine; ½ lb. bread-crumbs, 3 eggs; mix the yelks with this, beat the whites separate; put in the pudding last; 1 nutmeg, 1 tablespoon brandy, 1 teaspoon Royal Baking Powder, 1 cup milk; all mixed together; steam 3 hours. *Sauce:* ¼ lb. butter, ¼ lb. powdered sugar and the yelk of 1 egg, beat until light; ½ cup milk; beat white of 1 egg and mix it in; place on fire, and stir until it boils; take off and season with wine.—*Mrs. Matilda Holshauser*, Orange street, Reading, Pa.

Fig Pudding.—1 pt. figs, chopped fine: if dry, soak until soft in warm water; 2 tablespoons butter, 1 teacup sugar, 1 egg, 1 pt. flour, 1 teaspoon Royal Baking Powder, sifted with flour; mix and boil until done. *Sauce for Pudding:* Vinegar sweetened to suit taste; 1 tablespoon butter; season with any Royal Extract you like best; some like it very tart and others do not, so use sugar and vinegar to taste; boil all together and serve with pudding.—*Mrs. Mattie J. Powell*, Oroville, Cal.

Florentine Pudding.—Put 1 qt. milk into a double boiler; mix 3 tablespoons corn-starch with a little cold milk, add the yelks of 3 eggs, well beaten, and ½ teacup sugar; stir into the scalding milk till it thickens, flavor with Royal Extract Vanilla or anything your fancy suggests, turn into a pudding-dish, and bake 20 minutes; beat the whites of the eggs with 1 teacup pulverized sugar, and spread over the top; put in the oven to brown; can be eaten with cream — is good enough without.—*Mrs. W. S. Blake*, 21 Allen street, Boston, Mass.

Florentine Pudding.—Place 1 qt. milk in a small tin pail, and suspend the pail in a kettle of boiling water; mix smoothly 3 tablespoons corn-starch in just enough cold milk to dissolve the starch; add the beaten yelks of three eggs, ½ teacup sugar, and 1 teaspoon Royal Extract Vanilla; when the milk in the pail boils, stir in all these ingredients, previously well mixed, and continue stirring until of the consistency of starch; then pour into the serving-dish; beat the whites of 3 eggs to a stiff froth, add 1 teacup powdered sugar, spread over top of pudding, and delicately brown in oven; good with or without cream.—*Mrs. B. E. Perfect*, Sunbury, O.

Fruit Pudding.—2 teaspoons Royal Baking Powder, 4 cups flour, ½ cup sugar, ¼ cup butter, 1 cup raisins, 1 cup citron, 1 pt. milk, 2 eggs, salt, nutmeg; flavor with Royal Extract Vanilla; boil 3½ hours.—*Mrs. James Macdonough*, 218 Henry street, New York.

Graham Pudding.—1½ cups Graham flour, ½ coffeecup molasses, ¼ coffeecup butter, ½ coffeecup sweet milk, 1 cup raisins, or ½ cup raisins and ½ cup currants, 1 even teaspoon soda, 1 egg, salt, spice; steam 2½ or 3 hours; eat with soft sauce, cream or butter.—*Mrs. Thos. Doggett*, Bryan, O.

Hard Times Pudding.—1 cup molasses, 2 cups sour milk, 1 large teaspoon soda, 1 teaspoon salt, 2½ cups Indian meal, 1 cup flour; spice if you wish; steam 2 hours without uncovering or letting the water stop boiling; sweetened cream for sauce; you will not think the times are hard while eating this.—*Mrs. M. E. McMaster*, Woodstock, Vt.

Hard Times Pudding.—1 teacup boiling water, 1 of molasses, 1 teaspoon soda, little salt; stir with flour till as thick as for griddle cakes; steam 1 hour; better with fruit; to be eaten with vinegar sauce. *Vinegar sauce:* 1½ cups sugar, 1½ tablespoons flour in a little water, 2 tablespoons vinegar, ¼ grated nutmeg, and pinch of salt; pour over this 1½ pts. boiling water and boil 10 minutes; just before taking from the stove, add 1 dessertspoon of butter.—*Mrs. R. C. Tremain*, Mount Dora, Fla.

Hen's Nest Pudding.—Make blanc-mange of Irish moss, and set to cool in 6 egg shells; cut orange or lemon peel in strips the size of a straw, boil it in syrup till perfectly clear; make a nice custard, and put in a glass dish; on this place the preserved peel, in the form of a nest, in which place the blanc-mange, after having taken off the shells; it is a very handsome dish for dessert.—*M. J. Thurston*, Uncasville, Conn.

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Hickory-nut Pudding.—1 cup white sugar, ½ cup butter, ½ cup sweet milk, 2 teaspoons Royal Baking Powder, whites of 4 eggs, well beaten, 1 cup hickory-nut meat, chopped fine.—*Mrs. J. G. Blanchard*, St. Johns, Mich.

Honeycomb Pudding.—To 1 pt. molasses add 1 teacup brown sugar; beat well together; melt a piece of butter, the size of an egg, in a teacup of milk, add 1 teaspoon saleratus, and pour into the molasses; beat the whites of 6 eggs to a stiff froth, add the yelks to the molasses; stir in a teacup of flour, 1 large tablespoon allspice, mixed cloves, mace, and cinnamon; stir in the whites last; a glass of wine improves it; to be eaten with hot wine sauce.—*Miss L. L. Plummer*, Washington, D. C.

Huckleberry Pudding.—3 pts. flour, 1 pt. sweet milk, 1 pt. berries, 1 cup sugar, ½ cup butter, and 3 teaspoons Royal Baking Powder; bake about 80 minutes, and eat with sauce.—*Miss Joie Keiffer*, E. Greenwood, O.

Indian Pudding.—Boil 1 qt. milk, stir into it gradually 3 gills Indian meal and ½ pt. molasses, and let it cool. Butter the baking-dish; put into it ½ lb. beef suet, chopped fine, and salt; then turn in the pudding: add a qt. cold milk; stir well. Then add 1 pt. cold milk, and do not stir again. Bake 5 hours.—*Mrs. H. W. Seymour*, Kalamazoo, Mich.

Indian Pudding.—1 qt. sweet milk, 1 oz. butter, 4 eggs, 1 teacup Indian meal, 1 cup raisins, ½ cup sugar; scald part of the milk, and stir in the meal while boiling, then add the rest of the milk, a little salt, and the other ingredients, and bake.—*Mrs. William Leggett.*

Indian Pudding without Eggs.—7 heaping spoons Indian meal, ½ teaspoon salt, 2 spoons butter or lard, 2 teaspoons ginger or cinnamon to the taste; pour into these 1 qt. milk while boiling hot: mix well, and put in a buttered dish that will not spread it out thin. Just as you put it in the oven, pour in a teacup of cold water, which will have the same effect as eggs: bake ¾ hour.—*Mrs. M. E. McMaster*, Woodstock, Vt.

Kentucky Pudding.—3 eggs, 2½ cups sugar, ¾ cup butter, 1 cup cream, 3 tablespoons flour, 1 teaspoon Royal Essence Lemon; bake in 1 crust as for custard pie.—*Mrs. M. R. Tabor*, Newton, Iowa.

King Solomon Pudding.—4 cups flour, 1 cup suet, 1 cup milk, 1 cup raisins or currants, 1 cup molasses, 2 teaspoons Royal Baking Powder, 1 teaspoon salt: boil in mold 3 hours: liquid sauce.—*Mrs. W. D. Abbott*, Westchester, N. Y.

Lemon Pudding.—1 small cup butter, 2 full cups sugar; mix very smooth, adding the grated rind of 2 lemons, yelks of 6 eggs, juice of the lemons, 6 small Boston crackers dissolved in 1 pt. milk; bake. Make méringue of the 6 whites, beaten stiff, and 6 tablespoons powdered sugar: spread on pudding, and brown in oven; needs no sauce.—*Mrs. Ellen Washer*, Nelsonville, Ky.

Lemon Pudding.—1 cup stale bread, grated fine and soaked in warm water, 2 oz. butter, 12 eggs, 1 lemon, grated, rind and pulp, 1 teacup sugar, ½ teaspoon salt: beat eggs, grated lemon, and sugar together, adding crumbs and butter melted; bake in a buttered mold—a moderate oven—1 hour: turn out on plate, and cover with frosting; serve cold.—*Mrs. Wm. N. Wadsworth*, Le Mars, Iowa.

Lemon Pudding.—1 cup fine bread-crumbs, 2 cups milk, ⅔ cup sugar, ¼ cup butter, 4 eggs, leaving out the whites of 2 for frosting, the juice and ½ the rind of 1 grated lemon.—*Mrs. N. L. Palmer*, Valley Centre, Kans.

Lemon Pudding.—2 lemons, 2 eggs, 2 cups sugar, 4 tablespoons corn-starch, dissolved in a little cold water, a little salt: after the corn-starch is dissolved, stir in 2 cups boiling water, then add the beaten yelks of the eggs, with the juice of the 2 lemons, and a little of the grated peel; lastly, stir in the sugar; put this in a pudding-dish, and let it bake ½ hour in hot oven. *Méringue:* 2 whites of eggs, 1 tablespoon sugar; spread over the pudding, and let brown 2 or 3 minutes; serve with cream, either hot or cold.—*Mrs. Annie Innes*, 378 W. Monroe street, Chicago, Ill.

Lemon Pudding.—Juice of 2 lemons and grated rind of 1: to 2 coffeecups boiling water add 1¼ coffeecups sugar and 1 tablespoon butter; mix 4 tablespoons corn-starch with a little of the water; when it boils, add the corn-starch: let it thicken, after which take it from the fire and stir in the well-beaten yelks of 3 eggs; place it back long enough to set the eggs, add the strained lemon, pour into a baking-dish, and bake 15 minutes in rather quick oven; while still hot, add méringue of beaten whites of 4 eggs and ¼ cup sugar.—*Miss Anna M. Kelsey*, Rio Grande City, Tex.

Lemon Sponge.—The juice of 4 lemons, 4 eggs, 1 pt. cold water. 1 oz. or ½ package gelatine; soak the gelatine in ½ the cup of water; add the sugar to the lemon juice; beat the yelks of the eggs, and add to the ½ cup of water; mix in the sugar and lemons, and cook in a double boiler till it begins to thicken, then add the gelatine, strain into a basin, and set in a pan of cold water; beat occasionally with an egg-beater till cool, then add the unbeaten whites of eggs, and beat hard till it begins to stiffen; have a mold ready, put it in, and it will set at once; serve with or without cream; a very nice orange cream may be made by substituting the juice of 6 oranges, and 2 tablespoons brandy, for the lemon juice.—*Mrs. D. H. R. Goodale*, South Egremont, Mass.

March Pudding.—1 cup dried apples, soaked overnight, chopped and mixed with water in which soaked: 1 cup molasses, ½ cup flour, ¼ cup butter, 1 egg, 2 teaspoons Royal Baking Powder, 1 teaspoon each of cinnamon and cloves steam 2 hours, and serve with sauce. *Sauce:* ½ cup boiling milk, 2 teaspoons sugar, beaten with the yelk of 1 egg: stir until thick, remove from fire, and add the beaten white with 2 tablespoons sugar and the grated rind of 1 lemon. If water be substituted for milk, use the juice of the lemon also.—*Mrs. L. Hardy*, Allegan, Mich.

Molasses Pudding.—1 cup molasses, 1 cup hot water, 2 tablespoons melted butter, 1 teaspoon Royal Baking Powder, 2½ cups flour, 1 cup raisins, 1 teaspoon cinnamon; steam 2½ hours.—*Mrs. V. J. Manville*, Norway, Iowa.

Mountain-Dew Pudding.—3 crackers, rolled fine, 1 qt. sweet milk, ⅔ cup white sugar, yelks of 3 eggs, salt, and nutmeg; bake 20 minutes; beat the 3 whites of eggs to a stiff froth, add ⅔ cup white sugar, flavor with lemon, spread over pudding, and brown slightly in oven.—*Mary A. Robinson*, Moretown, Vt.

Mysterious Pudding.—2 eggs: the weight of the eggs in each of flour, butter, and brown sugar; 1 oz. candied peel or 1 teaspoon Royal Extract Vanilla: beat the butter to a cream; add the sugar; sift in the

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flour; add the peel chopped fine, or the vanilla; add 1 full teaspoon Royal Baking Powder; butter a mold and half fill it; put a piece of buttered paper on top; tie it up, and boil in a small quantity of water for 1½ hours; serve with cream or custard-sauce flavored with lemon.—*Mrs. H. B. Morse*, Shanghai, China.

Orange Pudding.—6 good-sized oranges, cut in small pieces into a deep glass dish; sprinkle over a cup sugar. Put 1 qt. milk on the fire to scald, add 2 tablespoons corn-starch dissolved with a little milk, yelks of 3 eggs mixed with the dissolved corn-starch; boil until it thickens, stirring constantly; salt, then pour it over the oranges; just before serving, beat the whites of eggs to a stiff froth, add 5 tablespoons fine granulated sugar, and spread over the pudding.—*C. M. Gaskill*, Campo, Cal.

Orange Pudding.—4 good-sized oranges (not sweet), peel and slice; add 1 cup sugar, and let stand; take 1 qt. boiled milk, yelks of 3 eggs, 2 tablespoons corn-starch (wet with a little milk), a little salt; boil together until it thickens; let it cool; pour over oranges; whip the whites to a stiff froth with ½ cup sugar, and pour over; brown in oven.—*Mrs. M. J. Gildersleeve*, 424 Cumberland street, Brooklyn, N. Y.

Orange Pudding.—Peel 2 oranges; slice, and take out seeds; turn ½ cup syrup over them; make a batter of 1 pt. milk, 1 tablespoon corn-starch, yelks of 2 eggs, ½ cup sugar; cook and let it cool before turning on the oranges; beat the whites of 2 eggs to a froth, and put in 2 teaspoons pulverized sugar, and turn over the pudding; set in the oven to brown.—*Mrs. J. G. Blanchard*, St. Johns, Mich.

Orange Pudding.—Pare and slice 4 large oranges; put in the bottom of a pudding-dish with sufficient sugar to sweeten; boil 1 pt. milk, and stir in 2 tablespoons corn-starch, wet with a little cold milk; add yelks of 2 eggs beaten with ½ cup sugar; boil 1 minute, and pour over oranges; make a méringue of whites of 2 eggs and 3 tablespoons powdered sugar; brown slightly.—*Miss Augusta Broach*, Pavonia, O.

Orange Pudding.—3 oranges, peeled and sliced; put in a baking-dish, with 1 cup sugar; 1 pt. milk, yelks of 3 eggs, 1 tablespoon corn-starch; cook, and pour over the oranges and sugar; the whites of the eggs to be used for the frosting; set in the oven to stiffen.—*Mrs. L. M. West*, Canton, N. Y.

Orange Pudding.—Peel and cut in small pieces 4 large oranges; put in a dish with 1 cup sugar; beat the yelks of 3 eggs, ½ cup sugar, and 2 tablespoons corn-starch; pour this in 1 qt. boiling sweet milk; when it thickens, set away till cool; then stir in the oranges; beat the whites to a froth, and pour over top; serve cold.—*Clara A. Lord*, Knightstown, Ind.

Orange Pudding.—Peel and cut 5 sweet oranges into thin slices, taking out the seeds; pour over them 1 coffeecup white sugar; let 1 pt. milk get boiling hot by setting it in a pot of boiling water; add the yelks of 3 eggs, well beaten, and 1 tablespoon corn-starch made smooth with a little cold milk; stir all the time; as soon as thickened, pour over the fruit; beat the whites of the eggs to a stiff froth, adding 1 good tablespoon powdered sugar, and spread over the top for frosting; set it in the oven for a few minutes to brown slightly; serve cold or hot; berries or peaches can be substituted for oranges.—*D. L.*, 355 E. 72d street, New York.

Orange Pudding.—Take 6 or 8 oranges; pare, and take out the seeds; cut in small pieces; sweeten to taste; make a batter the same as for corn-starch pudding, and pour over the oranges; serve cold. Excellent.—*Mrs. George N. Cobb*, Providence, R. I.

Orange Pudding.—Peel, slice, and remove seeds from 4 or 5 oranges; lay them in a dish and sprinkle over them ⅔ cup sugar; beat the yelks of 3 eggs, ⅓ cup sugar, and 2 teaspoons corn-starch together; pour into this mixture 1 pt. heated milk; pour the mixture thus formed into a tin dish, and set the dish in a pan of boiling water until it thickens; when partially cool, pour over the oranges; beat the whites of the 3 eggs to a stiff froth; stir in 4 teaspoons sugar; spread on top, and brown in oven; serve cold.—*N. A. Badger*, W. Quincy, Mass.

Paradise Pudding.—Yelks of 8 eggs, 6 oz. each of white bread-crumbs, white sugar, beef marrow, and marmalade; 4 apples, peeled and chopped small; rind of 1 lemon, peeled thin and chopped; add 1 glass brandy, then pour over ¾ pt. boiling milk; mix all together; place in a buttered mold and steam for 2½ hours; serve hot, with sweet sauce. *Sauce:* boiled custard; add sherry and marmalade, or flavor with essence of almonds, according to taste.—*Mrs. James Bartlett*, Wyckoff, N. J.

Pine-apple Pudding.—Butter a pudding-dish, and line the bottom and sides with slices of stale sponge-cake; pare and slice thin a large pine-apple; place in the dish first a layer of pine-apple, then strew with sugar, then more pine-apple, and so on, till all is used; pour over 1 small teacup water, and cover with slices of cake that have been dipped in cold water; cover the whole with a butter-plate, and bake slowly for 2 hours.—*Mrs. R. C. Tremain*, Mt. Dora, Fla.

Poor Man's Pudding.—1 teacup molasses, ½ teacup sugar, suet chopped fine to fill 1 teacup, 1 teaspoon salt, 1 teaspoon soda dissolved in 1 teacup warm water; flour enough to make a stiff batter; spice and fruit as you like; put in a greased tin and boil 2 hours; served with sauce.—*Mrs. Wm. Nelson*, 272 Penn street, Brooklyn, N. Y.

Potato Pudding.—1 doz. potatoes, bruised fine; mix with 1 pint flour, and add 1 teaspoon salt; then roll into little balls; boil 3 pts. milk; drop the balls in, and stir on the stove till stiff; then lift out, and serve with butter and sugar.—*Mrs. N. Brodie*, 5 Belle Aire Terrace, Halifax, Nova Scotia.

Pull Pudding.—3 eggs, 1 pt. milk, 1 pt. flour. *Sauce:* 1 cup sugar, 1 cup water; to boil till quite thick, then add a lump of butter; thicken with flour; flavor to taste.—*Miss Emily Onderdonk*, New Brunswick, N. J.

Puff Pudding.—2 eggs, 1 cup sweet milk, 1 cup sweet cream, 2 teaspoons Royal Baking Powder, a little salt, 3 cups flour; divide half the quantity in 7 parts; drop in buttered cups, and add a piece jelly, and cover with the other half, and steam 20 minutes; serve with sweet sauce.—*Miss Josephine Hill*, Millville, N. Y.

Pudding à la Sconce.—Take of apples, finely minced, and of currants, 6 oz. each; of suet, chopped small, sultana raisins, picked from the stalks, and sugar, 4 oz. each; 3 oz. fine bread-crumbs, the grated rind and strained juice of a small lemon, 3 well-beaten eggs, and 2 spoons brandy; mix these ingredients perfectly, and boil the pudding for 2 hours in a buttered basin or cloth; sift sugar over it when sent to table, and serve with wine or punch sauce.—*Mrs. Vallancey*, Sunfield House, Graceville, Minn.

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Queen Pudding.— Put 2 small cups bread-crumbs in a pie-dish and cover with hot milk; add 1 tablespoon butter, 1 nutmeg, grated, yelks of 4 eggs, well beaten; sweeten to taste; mix all together, and bake in a hot oven until a nice brown; cover with jam (raspberry is best); beat whites of eggs to a light froth; sweeten and flavor slightly with lemon; drop the whites into the jam in lumps, to give it a rough-looking appearance, then brown slightly.— *Mrs. J. Price*, Smith street, Durban, Port Natal, South Africa.

Queen's Pudding.— ½ lb. bread-crumbs, 1 pt. new milk, 2 oz. butter, yelks of 4 eggs, and a little lemon flavoring and sugar; boil the bread-crumbs and milk together, then add the sugar, butter, and eggs, when these are well mixed, bake in a tart-dish until a light brown; put a layer of strawberry jam, and on the top of this the whites of the eggs beaten to a stiff froth with a little sifted sugar; smooth it over with a knife dipped in boiling water; bake 10 minutes in a slow oven.— *Mrs. C. Dudley*, Keene, Cal.

Queen's Pudding.— 1 pt. bread-crumbs, 1 qt. milk warmed and poured over crumbs; yelks of 4 eggs, well beaten with 1 cup sugar and 1 teaspoon butter; when baked, spread over the top a layer of jelly; beat the whites of eggs stiff, and add 2 tablespoons sugar and spread over top; bake a light brown; serve warm with sauce, or cold with sugar and cream.— *Sallie J. Staats*, Skillman Sta., N. J.

Queen of Puddings.— ½ pt. bread-crumbs, 1 pt. milk, ½ cup sugar, yelks of 2 eggs, the grated rind of 1 lemon, butter half size of an egg; frost with the white of the egg, using ½ cup sugar and juice of the lemon; bake about 40 minutes; add the frosting after the pudding is baked, put it in a quick oven long enough to brown.—*Mrs. Emma F. Brock*, 670 Washington street, Boston, Mass.

Queen of Puddings.—1 pt. bread-crumbs to 1 qt. milk; 1 cup sugar, the yelks of 4 eggs, the grated rind of a lemon, a piece of butter the size of an egg; bake about 1 hour; whip the whites of the eggs stiff, and beat in 1 cup sugar and the juice of the lemon; spread over the pudding a thin layer of jelly or stewed apple; pour the whites of the egg[illegible]ver this, and set it in the oven to brown.—*Anna H. Buswell*, Natick, R. I.

Queen of Puddings.— 1 pt. bread-crumbs, 1 qt. milk, 1 cup sugar, the yelks of 4 eggs, a piece of butter the size of an egg; flavor with Royal Extract Lemon; bake until done, but not till watery; whip the whites of the eggs to a stiff froth, and stir in 1 teacup powdered sugar and a little lemon, spread over the pudding jelly, and pour over this the whites of the eggs, and place in oven and bake lightly; eat cold.— *Carrie F. Smith*, Stamford, Conn.

Queen of Puddings.— 1 pt. bread-crumbs, 1 qt. milk, 1 cup sugar, the yelks of 4 eggs, well beaten, rind of a fresh lemon, grated fine, a piece of butter the size of an egg; bake until well done; beat whites of eggs to a stiff froth, adding 1 cup powdered sugar, in which has been stirred the juice of lemon; spread over the pudding a layer of jelly, then pour the whites of the eggs over, and bake until lightly browned; serve with cold cream. The richest pudding known to the science of cookery.— *Miss L. M. Matthews*, Forestville.

Queen of Puddings.— 1 pt. bread-crumbs, 1 qt. milk, 1 cup sugar, yelks of 4 eggs, beaten, grated rind of 1 lemon, butter size of an egg: bake until done, but not watery; whip whites of eggs stiff, and beat in 1 teacup sugar, in which has been stirred the juice of a lemon; spread over the pudding a layer of jelly or preserves, as preferred; pour whites of eggs over this, and bake lightly; serve with cold cream.— *A. R. Burnewall*, Philadelphia, Pa.

Queen of Puddings.— Pare and chop apples fine, bread-crumbs dampened in milk; place a layer of bread-crumbs in a deep dish, and sprinkle sugar and cinnamon on them; then add a layer of apples with sugar and nutmeg; alternately in this manner fill the dish, put a little butter occasionally in it, and a beaten egg with ½ cup milk on top.— *Helena Gading*, Mount Eden, Cal.

Queen of Puddings.— Into 1 qt. sweet milk put 1 pt. rolled cracker-crumbs, butter the size of an egg, 5 eggs (having saved the whites of 2), 1 cup sugar; flavor to taste; bake; make a frosting flavored with cocoanut; set in the oven to brown nicely.— *Mrs. Geo. Townsend*, Hutchinson, Kans.

Queen of Puddings.—Take 1 pt. bread-crumbs, add 1 qt. milk, 1 cup sugar, the yelks of 4 eggs, well beaten, the rind of a fresh lemon, grated fine, a piece of butter the size of an egg: then bake until well done; now beat the whites of the 4 eggs to a stiff froth, adding 1 teacup powdered sugar, in which has previously been stirred the juice of the lemon; spread over the pudding a layer of jelly, then pour the whites of the eggs over, and place in the oven till lightly browned; serve with cold cream.— *Josie Crawford*, Racine, Mo.

Queen of Puddings.— 1 pt. cracker or bread crumbs, 1 qt. milk, ½ cup sugar, yelks of 4 eggs, butter size of walnut; after it is baked and cold, spread over it any kind of jelly preferred; whites of the eggs with as many tablespoons sugar; beat to a froth, and spread over the pudding and brown in the oven.—*Mrs. Lewis Bigelow*, Paxton, Mass.

Queen of Puddings.— ½ pt. bread-crumbs, 1 pt. milk, grated rind of 1 lemon, 1 teaspoon butter, 2 tablespoons sugar, yelks of 2 eggs; bake in a shallow dish a light brown; whisk the whites of the eggs with 3 tablespoons sugar and the juice of the lemon into a very stiff froth; when the first part is baked let it cool, then put a thin layer of raspberry jam and the whites of the eggs on the jam, sprinkle a little sugar on the top, and bake a light brown; serve cold; very good.— *Mrs. C. F. Winton*, Mandarin, Fla.

Raisin Pudding.— 5 tablespoons molasses, 1 cup milk, ½ cup raisins, 1 teaspoon Royal Baking Powder, ½ teaspoon salt; steam 1 hour; flour about as for cake; eat with butter and syrup.— *Mrs. John Dempsey*, Greenfield, Mass.

Raisin Pudding.— Beat 3 eggs light, 1 cup raisins, 1 cup water, ½ teaspoon salt, and enough flour to make a stiff batter, and 2 tablespoons Royal Baking Powder; put in pudding-bag and boil 1 hour. *Sauce:* 1 pt. boiling water, 2 tablespoons vinegar, dissolve 2 teaspoons corn-starch, ½ teaspoon Royal Lemon Extract, ½ cup sugar.— *Mrs. Jennie Shepard*, Cedarville, O.

Steamed Raisin Pudding.— ½ cup butter, 2 tablespoons sugar, 2 eggs, beaten well, 1 cup milk, 2 cups flour, 3 teaspoons Royal Baking Powder, 1 cup raisins, chopped fine; steam ½ hour; serve with pudding-sauce or gravy.— *Miss Lizzie A. Yeakel*, Lewiston, N. Y.

Rice Pudding.—Take 1 cup rice, put into a tin milkpan, and fill with milk; add 1 cup sugar, ½ lb. butter, 1 cup raisins, and season to taste; bake slowly 3 hours, stirring occasionally. Makes a splendid pudding.— *Mrs. L. L. Williams*, Dorr, Mich.

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Rice Pudding.—2 tablespoons rice, ½ teaspoon salt, 1 coffeecup sugar, 1 qt. sweet milk; bake in a moderate oven 2½ hours; stir often; about ½ hour before taking out let it form its last crust, and let it cool; eat with cream.—*M. Dickey*, Mott Haven, N. Y.

Rice Pudding.—⅔ cup rice, well scalded and washed, 2 qts. sweet milk, very little salt; season with nutmeg, or raisins, if liked; bake in slow oven until rice is soft.—*Mrs. Estelle Newcombe*, Odin, Kans.

Cold Rice Pudding.—½ cup rice, cooked in 3 cups water; take 1 pt. sweet milk, yelks of 2 eggs, 2 tablespoons corn-starch, 5 tablespoons sugar; salt; boil quickly, and pour in molds; beat whites of eggs to froth, and put on pudding; season with lemon or vanilla.—*Miss Gertie Luther*, Painesville, O.

Ground Rice Pudding.—1 qt. milk, boiled, 6 spoons ground rice added to the milk while boiling, 5 eggs, 1 lemon, juice, and rind grated, ¼ lb. butter; salt, and sweeten to taste; bake rather slowly.—*L. Edwards*, Andover, Mass.

Sago Pudding.—Pour 3 qts. boiling water on 1 cup sago, then boil ½ hour, or until clear; mix the juice of 6 oranges with 2 lbs. sugar, and pour the sago on the oranges and sugar; slice 2 oranges, skins and all, which place on the top, and put the whole where it can get cold.—*Mrs. J. T. Piggott*, 3221 Spring Garden street, West Philadelphia, Pa.

Sago and Apple Pudding.—Pare and core 4 apples, put them in earthen dish, sprinkle 1 cup sago and 1 cup sugar over them, fill the dish with boiling water, let stand for an hour or longer, and bake 2 hours in moderately quick oven; serve with cream and sugar.—*Mrs. W. C. Adams*, 1685 Lexington Avenue, New York.

Scott's Pudding.—1 pt. milk, 2 eggs, flour, salt, and sliced tart apples; fill baking-dish with the sliced apples, then make a batter of the milk, eggs, and flour, and add a tiny bit of salt; pour this batter over the apples, and bake ¾ hour; be sure not to have the batter too stiff; serve hot with sauce.—*Nellie C. Valentine*, Flushing, L. I., N. Y.

Snow Pudding.—½ package gelatine, pour over it 1 cup cold water, and add 1½ cups sugar; when soft, add 1 cup boiling water, juice of 1 lemon, and the whites of 4 well-beaten eggs; beat all together until very light; put in glass dish, and pour over it custard, made as follows: 1 pt. milk, yelks of 4 eggs, and grated rind of 1 lemon.—*Miss Bessie Murray*, Davenport, Iowa.

Snow Pudding.—¼ box gelatine, soaked in ¼ cup cold water till soft; pour on 1 cup of boiling water, 1 cup sugar, and juice of 1 lemon; strain into a bowl set in ice-water; when it begins to thicken, beat till light and frosty; then beat whites of 3 eggs stiff, add them to the gelatine, and beat all together till nearly stiff enough to drop; pour into molds.—*Mrs. John H. Gibbs*, Walnut street, Brookline, Mass.

Snow Pudding.—3 tablespoons corn-starch, 1 pt. boiling water, whites of 3 eggs; dissolve the corn-starch in a little cold water, and add to the pt. of boiling water; beat the whites to a stiff froth, and stir into the hot corn-starch; put in a buttered basin, and steam 10 minutes. *Sauce:* Beat 1 pt. milk, boiling hot, add sugar to taste; thoroughly beat the yelks of 3 eggs, and stir in the hot milk; cook in farina-kettle or basin set in hot water; add a pinch of salt, stir well, boil 3 of 4 minutes; flavor with teaspoon Royal Extract Vanilla.—*Mary J. P. Hewes*, Mayville, N. Y.

Snow Pudding.—½ box gelatine, dissolved in ½ pt. cold water; boil 5 minutes; then add ½ pt. boiling water; then add the juice of 2 lemons and 2 cups sugar; set away to cool; then strain through a fine sieve; beat to a stiff froth the whites of 3 eggs, and mix thoroughly with the cool jelly; beat the whole together about 20 minutes; put in a cool place, and make a soft custard, which you pour over when you serve.—*Mrs. E. F. Brock*, 670 Washington street, Boston, Mass.

Snow Pudding.—3 tablespoons corn-starch dissolved in a little cold water, 1 pt. boiling water, a little salt, beaten whites of 3 eggs; put together quickly; flavor and put in molds. *Custard Sauce:* Make starch on stove till clear; add yelks of 3 eggs, 1 cup sugar, 1 pt. milk.—*Mrs. Ann Phillips*, Syracuse, N. Y.

Snow Pudding.—To 1 pt. boiling water add 2 tablespoons corn-starch, dissolved in a little cold water, and boil 3 minutes; remove from the fire, and add the whites of 2 eggs beaten to a froth, a little salt, and 1 tablespoon white sugar; the whites must be stirred in while hot, but must not boil; pour into molds or cups wet in cold water. *Custard:* To ½ pt. boiling milk add the yelks of 2 eggs, 1 tablespoon corn-starch, ½ cup white sugar; mix in a little cold milk; bring to a boil, remove from the fire, and flavor; to be eaten when cold.—*Mrs. J. T. McKinney*, Sodus, N. Y.

Snow Pudding.—1 oz. gelatine; pour on it 1½ pts. boiling water, add 2 cups sugar, the juice of 2 lemons, or 1 spoonful Royal Lemon Extract; strain into a deep dish to cool; when it commences to jelly, add to it the whites of 4 well-beaten eggs; beat all until the dish is full, then take the yelks of 4 eggs, and make a common boiled custard to be poured over the pudding.—*Mrs. M. D. Kennedy*, Midway, Ala.

Snow-ball Pudding.—1 pt. boiled milk, 4 tablespoons sugar, yelks 3 eggs, 3 tablespoons corn-starch, 1 teaspoon Royal Extract Vanilla; beat eggs, sugar, corn-starch, and flavoring together, and pour into the milk while boiling; set in the oven to brown; beat the whites of the eggs to a stiff froth, add 4 tablespoons sugar, 1 teaspoon Royal Extract Vanilla; drop on the pudding size of an egg, and set in the oven to brown; serve ice cold.—*Mrs. John E. Reed*, Brewster's, N. Y.

Snow-drift Pudding.—1 qt. new milk, 1 teacup sugar, and 4 spoons corn-starch dissolved in a little of the milk; let come to a boil, and keep stirring; beat the whites of 3 eggs to a froth, and stir into your custard; then take off and flavor to taste; take the yelks and make a boiled custard; this makes the sauce to go over it; splendid when cold.—*Mrs. Zouella Tucker*, Colfax, Ill.

Sponge Pudding.—1 qt. sweet milk, 4 oz. sugar, 4 oz. flour, 7 eggs; place milk over fire to boil, then stir in flour and sugar, well mixed together, as though you were making mush; let boil 1 minute, then remove and let cool; do this in the morning; ½ hour before dinner, finish, by adding first the yelks, well beaten, then the whites beaten to a stiff froth; mix lightly with a fork; place in a greased pan; set in another pan filled with boiling water, and bake ¼ hour.—*Mrs. Dr. A. M. Miller*, Bird in Hand, Pa.

Sponge Pudding.—Take 12 eggs, 1 qt. sweet milk, ¼ lb. flour, and ¼ lb. sugar; make a blanc-mange of the milk and flour, adding the sugar when cooked; when cool, add the eggs, the whites and yelks having been beaten separately, and as light as possible; pour the mixture into a pudding-dish; place in a pan of

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boiling water, and put in the oven; bake until firm; careful not to bake too long; serve hot or cold with whipped cream sauce, flavored and sweetened to taste. When eaten hot, an excellent sauce can be made of butter and sugar, whipped to a cream, and fresh berries—strawberries preferred; or fruit crushed and added with a little wine.—*Grace Gray*, Blissfield, Mich.

Steamed Pudding.—4 eggs, ½ cup butter, rubbed well with 1 cup sugar; add flour to consistency of sweet-cake batter; 1 tablespoon Royal Baking Powder; pour batter into greased pudding-pan, put in a steamer over boiling water; cover steamer with cloth, and then the lid; don't uncover till done; cook ¾ hour. *Sauce:* ½ cup sugar, lump of butter size of walnut, rubbed together; add 1 teaspoon corn-starch, fill up tin with boiling water; set on stove and let simmer.—*Mrs. Sarah J. Hempfield*, McConnelsville, O.

Steamed Pudding.—1 qt. flour, 1 teaspoon salt, 2 teaspoons Royal Baking Powder, 1 tablespoon lard, 1 pt. milk; sift together flour, salt, and powder; rub in lard cold, add milk; mix to a smooth dough. Roll out little over ½ inch thick; strew thickly with any fruit, though cherries are best; sprinkle little flour over; roll up and place on a greased plate in steamer; cover tightly, and steam 1½ hours; eaten hot, with cream sauce.—*Eudora Sharts*, Woodstock, N. Y.

Steamed Pudding.—4 eggs, ½ cup sour cream, ½ cup butter, 3 cups buttermilk, 3 teaspoons soda, raisins or currants improve it; eaten with any preferred sauce.—*Mrs. Lillian Wright*, Yuba, Mich.

Steamed Pudding.—½ cup butter, ½ cup sugar, ½ cup molasses, 1 cup milk, 1 pt. flour, 1 cup stoned raisins, 2 teaspoons Royal Baking Powder; steam 2 hours. *Sauce:* 1 cup powdered sugar, ½ cup butter, 1 tablespoon brandy, 1 egg; beat them all to a cream, and heat over boiling water in a basin.—*Mrs. William Marsden.*

Steamed Pudding.—1 cup flour, 1 cup sugar, 2 cups fruit (raisins), 1 cup sour milk, 2 eggs, 1 teaspoon soda, a little salt; steam 1 hour.—*Clara N. Chase*, Clarinda, Iowa.

Salisbury Pudding.—8 yelks of eggs, ¾ lb. white bread-crumbs, 1½ oz. ground ginger, 8 oz. white sugar, 1 pot marmalade, 1 qt. milk, 4 oz. beef marrow; mix bread-crumbs and sugar together with the marrow, then add the other things; milk boiling, and lastly, whip the whites of eggs to a stiff froth; mix lightly, and bake in a buttered mold for ¾ hour in a sharp oven.—*Mrs. James Bartlett*, Wyckoff, N. J.

Sweet Potato Pudding.—1 lb. grated, raw sweet potatoes, 1 tablespoon butter, 2 tablespoons sugar, ½ cup molasses, 2 eggs. enough sweet milk to make the mixture thin, 1 teaspoor. ginger, ½ teaspoon allspice or cloves; mix all together, bake in a deep earthen dish about 1½ hours.—*Mary Ann Quigley*, Newton, Mass.

Sponge Pudding.—Mix well 1 cup sugar, 1 cup sifted flour, 1 teaspoon Royal Baking Powder, and a pinch salt; add 3 eggs without beating, and mix thoroughly; steam 1 hour; eat with hot sauce. *Sauce:* Beat well together 1 cup sugar and a piece of butter the size of an egg, add 1 pt. boiling water.—*Laura H. Courley*, Truro, Nova Scotia.

Sponge Pudding.—3 eggs, 1 cup sugar, 1 cup flour, ½ cup sweet milk, 2 spoons Royal Baking Powder; steam ½ hour.—*Mrs. C. Howland*, Covington, Pa.

Transparent Pudding.—Beat to a cream ½ lb. butter and ½ lb. sugar; stir in 2 eggs, well beaten, and 1 grated nutmeg; flavor with Royal Extract Lemon; bake in a buttered dish ½ hour; serve cold.—*Mrs. Mary McDonald*, Federal, Pa.

Troy Pudding.—3½ cups sifted flour, 1½ teaspoons Royal Baking Powder, ½ teaspoon salt, 1 cup molasses, 1 cup chopped suet, 1 cup milk, 2 teaspoons spices, 1 cup dried fruit or 1 qt. fresh fruit; boil in tin 3 hours; serve with lemon sauce.—*Mrs. L. Rowland*, 231 Fifty-third street, Brooklyn, N. Y.

Steamed Troy Pudding.—1 cup suet, chopped very fine, 1 cup seeded raisins, 1 cup sweet milk, 1 cup molasses, 2 cups flour, 1 teaspoon baking soda dissolved in 1 tablespoon boiling water, a pinch salt, some ground cinnamon, allspice, and cloves; pour this in a pudding-mold, well greased, and boil 3 hours; serve hot, with hard sauce.—*B. Dublon*, 164 E. 64th street, New York.

Baked Tomato Pudding.—Take a deep pudding-dish and butter the inside of it well; first put in a layer of bread-crumbs, then a layer of peeled sliced tomatoes, then a small onion cut very thin; dredge on a little flour, pepper, and salt; now, begin with bread-crumbs again, tomatoes, onions, and seasoning till the dish is full; the top layer must be bread-crumbs, with salt and pepper, and a few small bits of butter over it; put in the oven; keep covered with a tin plate for 1 hour, then remove the plate, and let it brown; 2 hours to bake; sugar may be added to suit the taste.—*Miss S. W. Patterson*, Stamford, Conn.

Tyler Pudding.—1 cup butter, 3 cups sugar, 1 cup sweet milk, 1 tablespoon flour, 2 teaspoons cinnamon, 4 eggs; bake in rich crust.—*Mrs. Kate Thomas*, Petersville, Md.

White Pudding. (A Breakfast Relish.)—1 lb. suet, chopped fine, and clear from strings, mixed thoroughly with 2 lbs. sifted flour and ¼ lb. corn-meal, season highly with salt and pepper; make long narrow bags of cheese-cloth (about the size of beef-puddings), and fill with the mixture; tie up and drop in boiling water, leaving them in about 45 minutes; take out and hang in cool place; will keep all winter; when needed for use, place in a baking-dish, pouring a teacup of water (enough to steam them through), when this water has evaporated, uncover and let them brown, turning them over. Fit for an epicure.—*Julia W. Jones*, 812 I street, N. W., Washington, D. C.

Whipped Cream Pudding.—1 pt. cream, sweetened to taste with powdered sugar; beat until stiff, then season with brandy; after it is stiff, pour into a dish with macaroni or sponge-cake; cut in slices.—*Miss Beckie Sourwene*, Reading, Pa.

Whortleberry Pudding.—½ lb. butter, 1 lb. sugar, 1 lb. flour, 6 eggs, 1 cup milk, 2 teaspoons Royal Baking Powder, 1 qt. whortleberries; cream the butter and flour, add the yelks and sugar, then the beaten whites and milk, and lastly, the fruit to be flavored and stirred in lightly; bake nearly 2 hours in a pudding-dish; to be eaten with cold sauce.—*Mary P. Hall*, 169 Carleton Avenue, Baltimore, Md.

White Pudding.—3 cups milk, whites of 5 eggs whipped stiff, 1 cup sugar, 1 tablespoon melted butter; whip the sugar into the stiffened whites; add butter, then rose-water, then the flour stirred in lightly; bake in a buttered pan, in a rather quick oven; sweet sauce.—*Miss Jessie McKenzie*, Mississippi street, Potrero, San Francisco, Cal.

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Woodford Pudding.—6 eggs, 2 cups jam, 1 cup flour, 6 tablespoons buttermilk, 1 cup butter, 1 teaspoon soda, a small quantity of nutmeg and spice; bake in a pan; cover with the whites of eggs beaten to a stiff froth.—*Miss Margaret M. Stephens*, Croppers, Ky.

Foam Sauce for Puddings.—1 cup sugar, ⅔ cup butter, 1 tablespoon flour; beat to a cream, place it over the fire, and stir in quickly 3 gills boiling water; flavor to taste.—*Mrs. A. F. Lowerre*, Southold, N. Y.

Sauce for Pudding.—1 cup brown or white sugar, ½ cup butter, ¼ cup boiling water, 1 tablespoon corn-starch dissolved in water, 2 teaspoons Royal Lemon Extract, and a little grated nutmeg; warm sugar and butter, add water, and, when boiling, the corn-starch; cook three or four minutes, and add the flavoring; keep warm until wanted for use.—*Mrs. H. M. Norton*, St. Paul, Minn.

Liquid Pudding Sauce.—1 cup sugar, ¼ cup butter, yelk of 1 egg; beat these together until light; add flavoring and nutmeg; boil 1 cup milk, thickened with 1 tablespoon flour; pour this over the beaten sugar, etc., stirring until all is dissolved; add, just before serving, the white of 1 egg beaten stiff.—*Mrs. Luman Cowles*, New Haven, Conn.

Strawberry Sauce.—1 cup sugar, ½ cup butter, ½ cup strawberries; wash and pick berries, mash with spoon; beat butter and sugar to cream, add berries, stir well together, put on ice to freeze; blackberries, peaches, or other fruits may be substituted for strawberries; this is a delicious sauce for cottage pudding.—*Mrs. H. G. Bailey*, Jersey City, N. J.

Wine Sauce.—2 cups sugar, ¾ cup butter, ½ cup cold water, with tablespoon flour or corn-starch stirred in; boil till thick, then add whisky or wine and nutmeg.—*Mrs. Evander Lyste*, Murfreesboro', Tenn.

Candy.

CARAMELS.—1½ cakes chocolate, 3 lbs. sugar, 1 cup milk, ½ lb. butter, ½ bottle vanilla; cook ½ hour, pour in greased pans, and cut in squares while warm.—*Mrs. G. W. Bosserman*, Bevis, O.

Chocolate Balls.—Sugar prepared as for cream walnuts can be made into delicious chocolate drops by rolling the balls in melted chocolate; set aside to dry on buttered paper.

Chocolate Creams.—¼ lb. chocolate, break in small pieces and place in a bowl on a steaming-kettle to dissolve, care being taken that it does not cook; in a small saucepan put 3 cups fine sugar, ¾ cup milk; stir briskly until it boils; let it boil hard, stirring often, for 9 or 10 minutes; place it in a pan of cold water, and beat it quickly until it creams; when cold, mold it in small balls; with a long pin or needle, dip these balls in the melted chocolate, and place on buttered papers.—*Mrs. Luman Cowles*, New Haven, Conn.

Chocolate Creams.—2 cups sugar, ⅓ cup water; boil about 6 minutes, or until thick enough to make into balls the size of a thimble; let them cool and harden; dissolve ½ cake of chocolate over the steam of a tea-kettle, and cover the balls with it; flavor with vanilla or lemon; if the directions are followed, they will be as delicate as those bought at the confectioner's.—*Mrs. H. L. Crane*, Bridgeport, Conn.

Chocolate Drops.—1 lb. flour, 1 lb. sugar, ½ cup sweet milk; set over slow fire; boil 5 minutes; set off in cold water; stir quickly until white, then make little balls, and roll in melted chocolate.—*Kate A. Mayer*, Macungie, Pa.

Cream Chocolates.—4 cups white sugar, 1 large cup cream or milk; put all together on the stove in a new tin pan; boil hard just 5 minutes without stirring; do not let it burn; shake the pan, but do not put in a spoon; at the end of 5 minutes remove from the fire; set this dish in one containing a little cold water, and beat the sugar with an egg-whip until it is white and creamy; flavor; have ready in a dish hot melted chocolate, to which add the white of an egg beaten stiff, cooked a few seconds; flavor with vanilla; make the sugar into balls as soon as beaten; roll in chocolate, and dry in the oven.—*Mrs. G. H. Miller*, Brookfield, Mass.

Cocoanut Balls.—Grate white of ½ cocoanut; mix with a little of the milk to a paste, thick enough to stick together; make into small balls; cover with cream made as for cream-walnuts, and dry.

White Cocoanut Cakes.—Break up a cocoanut; peel and wash the pieces in cold water, and grate them; mix in the milk of the nut and some powdered loaf sugar, and then form the cocoanut into little balls upon sheets of white paper; make them all of a regular and handsome form, and touch the top with a spot of red sugar sand; do not bake them, but place them to dry for 24 hours in a warm room where nothing is likely to disturb them.—*Mrs. M. Glover*, Tabor, Iowa.

Cocoanut Caramels.—4 cups cocoanut, 2 tablespoons flour, whites of 4 eggs, 1 cup sugar; bake on white paper in a quick oven.—*Miss A. Rehm*, West Point, N. Y.

Cocoanut Candy.—1 cocoanut, 2 goblets sugar (any kind of white sugar); just cover with water; boil until it drops hard in a cup of water; have ready the cocoanut in a bowl, and pour the syrup over it, stirring till it is mixed; then arrange it in little cakes on buttered dishes; it is pretty to mix a few drops of cochineal with a little of it, and put a little pink cake on a white one; this hardens as soon as cold.—*Dora Askew*, Dayton, Ala.

Cocoanut Drops.—½ lb. grated cocoanut, ½ lb. white sugar, whites of 3 eggs.—*Miss A. Rehm*, West Point, N. Y.

French Candy.—1½ lbs. confectioners' sugar mixed thoroughly with half of a grated cocoanut; add enough water (about 2 large tablespoons) to make a stiff dough; take the dough out on a bread-board, knead in a little more sugar, and roll out with the hands in little balls; set some aside on buttered plates to harden for chocolate creams; roll out more balls, and place halves of English walnuts on either side; almonds, filberts, prunes, figs, dates—in fact, all kinds of nuts and fruits may be used; melt over the kettle ½ cake of chocolate; drop the balls, when hard, into the chocolate; dip out with a fork and place on buttered paper to harden.—*Miss A. A. Finney*, Lambertville, N. J.

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Honey Candy.—1 cup honey, 1 teaspoon butter: boil until it becomes brittle on being dropped into cold water; pour into a well-greased pan; pull when cooling.—*Miss Belle Riley*, Newton, Iowa.

Ice Cream Candy.—1 pt. sugar, 1 teacup water, 2 teaspoons vinegar, butter the size of an egg, ½ teaspoon cream of tartar; put all these in before cooking any; do not stir; cook until it grows hard in cold water; when done, flavor with Royal Extract Vanilla, and then put on a greased plate to cool; when cold enough, pull until white.—*Cara Moore*, Newcomerstown, O.

Molasses Candy.—1 cup best molasses, 1 cup white sugar, 1 tablespoon vinegar, butter size of a walnut; boil until brittle when dropped into water; stir in 1 teaspoon soda, and when cool pull until white.—*Carrie S. Parks*, North Woburn, Mass.

Molasses Candy.—2 cups molasses, 1 cup sugar, butter size of an egg, 1 tablespoon vinegar; boil 20 minutes, stirring all the time; just as it is done stir in a little soda; hickory nuts or walnuts may be added; pour in buttered tins.—*Mrs. G. W. Budd*, Pemberton, N. J.

To Sugar Pop-corn.—Put into an iron kettle 1 tablespoon butter, 3 of water, and 1 teacup white sugar; boil until ready to candy; throw into it 3 qts. pop-corn; stir until it is all candied.—*Mrs. A. J. Fairchild*, Aberdeen, Dak.

Walnut Drops.—1 lb. sugar, 1 lb. walnut kernels, whites of 6 eggs, 6 tablespoons flour.—*Mrs. S. Hubley*, Creswell, Pa.

Cream Walnuts.—1½ lbs. powdered sugar; white of 1 egg, 1½ spoons water, 1 spoon Royal Extract Vanilla; put sugar in large bowl and add water; beat egg and add to sugar and water; beat all together with the hands until very creamy, add vanilla and thoroughly mix; make into small balls and press a walnut on each side; dry without oven heat.

Other Desserts.

ANGEL FOOD.—Take 1 cocoanut, and grate and sweeten to taste; 6 or 9 oranges, skin, and slice very thin; then lay them in a dish, 1 layer of oranges and sugar sprinkled on; then a layer of cocoanut, and so on until your dish is full; but last layer must be cocoanut.—*Mrs. Mary A. Headley*, Frankford, Philadelphia, Pa.

Angels' Food.—1 doz. oranges, 1 large cocoanut, grated; peel and slice the oranges, taking out seeds; then place a layer of oranges, sprinkle freely of sugar, then a layer of cocoanut, and so on until the dish is filled, having a layer of cocoanut on top.—*Mrs. S. H. Sprague*, 1539 N. 20th street, Philadelphia, Pa.

Apple Charlotte.—Put into a well-buttered pan a layer of bread-crumbs, or small pieces of bread, then a layer of apples, cut up, sugar and butter, little nutmeg; then another layer of apples and bread and sugar, and so on until the dish is full, taking care to have a layer of crumbs at the top; bake 1 hour; sprinkle sugar on top; eat with cream.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Apple Snow.—Select very juicy apples, pare and core, and stew in clear water until soft; strain through a sieve; sweeten to taste with powdered sugar; spread this when cold in a deep glass dish; to every apple allow the white of 1 egg; beat the whites, with 1 tablespoon powdered sugar to 1 egg, to a stiff froth, and pour it over the apples; any flavoring may be used.—*Miss Sarah Mangan*, Hicksville, N. Y.

Apple Snow.—Mash the pulps of 3 baked sour apples with silver spoon; add 1 cup white sugar and the white of 1 egg, well beaten; flavor with Royal Extract Lemon, and beat 15 minutes; serve on soft custard, or alone.—*Laura Dunham*, Rundel, Pa.

Apple Snow.—Roast 8 tart apples, and pulp them through a sieve; take ½ lb. of the pulp and, when cold, mix with it ½ lb. finely sifted loaf sugar and the thin rind of a small lemon; beat the whites of 3 eggs; whisk all the ingredients together, and pile on a glass dish; a little sponge-cake, soaked in fruit-syrup and laid on the bottom of the dish, is an improvement.—*Mrs. S. A. Beesley*, Mitchell, Dak.

Apple Snow.—Pare, core, and bring to a boil, in as little water as possible, 6 tart apples; cool and strain; add the well-whipped whites of 3 eggs; sweeten to taste, and beat until a dish of snow is the result; flavor with almond or lemon; serve with sweetened cream, or make a custard of yelks, sugar, and 1 pt. cream; place in a dish and drop the froth in large flakes.—*Mrs. William Schmidt*, Hammonds Plains, Nova Scotia.

Apple Snow.—Put into a pan, without paring, 12 large apples, with the rind and juice of a lemon and 1 pt. water; set over a slow fire, and boil gently till the apples are soft, but not broken; drain them on a sieve; when cool, put the pulp, clear of seeds, into a large bowl, and beat to a strong froth; beat the whites of 12 eggs to a stiff froth with 10 oz. sifted sugar; beat all together till they resemble stiff snow; heap high on a dish, put a small green sprig in the middle, and serve soon as possible.—*Mrs. E. M. Dutcher*, 61 Orange street, Cleveland, O.

Blanc-mange, *made of Irish Moss or Carrageen.*—1 teacup moss, after it has been picked; wash in weak soda-water to remove the salty taste; rinse through several clear waters; put in a kettle with 1 qt. fresh milk, set it on the fire, and stir till it begins to thicken; strain through a sieve, or thin muslin; sweeten with white powdered sugar; flavor with vanilla, or anything preferred; wet the mold with cold water, and pour in the blanc-mange, or, when cool, pour into a bowl; when firm and cold, which will be in 3 or 4 hours, it may be used; serve with sugar and cream.—*Mrs. M. E. Gray*, Fayette, Mo.

Harlequin Blanc-mange.—After preparing the blanc-mange, take a part and mix the yelk of egg with it to make a corn color, and make the rest into 2 or 3 colors; put 1 color in and cool it, then another, and so on, cooling each before putting the other in; it will turn out striped.—*M. J. Thurston*, Uncasville, Conn.

Grape Butter.—1 gal. pulped grapes; add 2 qts. stewed apples and 6 lbs. sugar; boil for 2 hours, stirring often.—*Laura J. Entriken*, Malvern, Pa.

Lemon Butter.—The grated rind of 1 lemon and juice, yelks of 2 eggs, 1 cup butter, 1 of sugar, ½ cup

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flour made into paste with ½ cup water; cook until the consistency of cream; mold to suit the taste.—*Lillie Baird*, Irving, Ill.

Lemon Butter.—3 lemons, 4 eggs, 1 lb. sugar, ⅛ lb. butter; beat the whites separate; grate the rind of lemon and squeeze the juice; mix all together in a preserving-kettle over a slow fire; stir until it becomes thick enough.—*Mrs. John E. Powell*, Pemberton, N. J.

Lemon Cheese-cake.—1 lb. sugar, 6 oz. butter, rinds of 2 and juice of 3 lemons, yelks of 6 and whites of 4 eggs; beat the whole mixture well together, put in a jar, and place in a pan of water, and boil until quite thick; turn into a mold; serve cold.—*Lou S. Moffatt*, Topeka, Kans.

Lemon Cheese-cake.—2 lbs. loaf sugar, ½ pt. fresh butter, 12 eggs (leaving out whites of 4), rinds of 6 lemons, grated fine, and the juice of same; put all into a preserving-pan over a slow fire until the lemon is dissolved and it begins to thicken like honey; keep stirred while dissolving. This is good for jelly-cake or rolly-poly puddings. Use paste No. 5 for cheese-cakes; will keep 7 years.—*Mrs. W. C. Adams*, 1685 Lexington Ave., New York.

Cheese Fondu.—1 bowl milk, 1 bowl bread-crumbs, 1 bowl cheese, cut in small pieces; boil the milk, add the cheese and bread-crumbs, and stir until perfectly smooth; add 1 beaten egg, a little salt, and nutmeg if liked; set away until tea-time; then put on a buttered dish and place in the oven long enough to brown; serve on same plate hot.—*C. T. Nevins*, Clover Hill, N. J.

Charlotte Russe.—1 qt. cream, whipped to a stiff froth; ½ box gelatine, dissolved in 1 cup milk; then strain, and when nearly cool add the whipped cream; 1 cup sugar, 1 wine-glass sherry wine, 2 teaspoons Royal Extract Vanilla; line the mold with lady-fingers, and fill with cream; makes nearly 2 qts.; the wine can be left out.—*Mrs. L. M. Arey*, Hyde Park, Mass.

Charlotte Russe.—½ box gelatine, dissolved on the fire in ½ pt. cold water; when melted, let it get cold; a little over 1 pt. rich cream, beaten up as light as eggs; to this add the gelatine when it commences to thicken; sugar and wine to taste; then add the whites of 6 eggs, beaten very stiff, and lastly the whipped cream; line the dishes with lady-fingers or thin slices of sponge-cake, pour the mixture in, and put macaroons on top: then put in a cool place until eaten.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Charlotte Russe.—1 pt. cream, 1 pt. milk, ½ box gelatine, 1½ cups sugar, whites 4 eggs; put gelatine in milk and place in steamer to dissolve; then strain through a fine sieve or cloth, add sugar, and put on the ice to cool; when it commences to jelly around the edge, add gradually the cream whipped to a stiff froth; then the well-beaten whites, and flavor with vanilla; pour into a dish lined with sponge-cake or lady-fingers, and set on ice till used; enough for 2 dishes.—*Mrs. C. S. Eastman*, Lake City, Iowa.

Charlotte Russe.—For 12 people. ½ box gelatine, dissolved in 1 cup cold milk; make soft custard with yelks of 10 eggs, 1 cup milk, 1 cup sugar; flavor with 1 tablespoon Royal Extract Vanilla and wine-glass wine or a little rum; pour into this custard the dissolved gelatine and milk, then set away to cool; beat the whites of the 10 eggs to a stiff froth, and also beat 1 pt. cream to stiff froth; add to this cream the beaten whites, then the custard, which must be entirely cool; line a pan with sponge-cake, and pour in cream to harden; when ready to serve, turn out on platter.—*Mrs. Frederick E. Whitney*, Oakland, Cal.

Charlotte Russe.—1 qt. sweet cream, whipped, sweetened, and flavored to taste; 1 pt. milk, scalded and cooled; let 1 coffeecup cold water stand on ⅔ box gelatine awhile; then set in a kettle of hot water until dissolved, and put it in the milk (when cooled); stir this into the cream with a silver spoon; beat the whites of 8 eggs, and stir in all; get lady-fingers and split them, dipping one end in the whites of eggs, and place around a platter; pour all on the platter, and set away to harden.—*Miss Grace D. Lester*, Binghamton, N. Y.

Charlotte Russe.—Make a sponge-cake; take 1 pt. thick sweet cream and mix with the whites of 3 eggs, beaten to a stiff froth; sweeten to taste, and flavor with Royal Extract Almond; take 12 sweet almonds, blanch and split, and place on the cake and pour the cream and egg-froth over it. The cake may be soaked in wine if liked.—*Mrs. O. C. Warner*, Beartown, Mont.

Italian Charlottes.—Soak in equal portions of wine and water, sweetened, some slices of sponge-cake; put them in a glass bowl; make a custard in the proportion of 8 eggs to 1 qt. milk and 6 oz. sugar; put this over the cake, beat the whites of 3 eggs to stiff froth, add 3 tablespoons pulverized sugar; flavor with Royal Extract Vanilla, and put over the top.—*Manie Landis*, Bird in Hand, Pa.

Dumplings.—1 cup flour, a little salt, 2 teaspoons Royal Baking Powder, and just enough water to stir it as stiff as can be; cut in 7 chunks with a spoon and drop in your pot-pie; be sure to have water boiling, and boil 5 minutes briskly; remove the whole from the stove, and prick each quickly with a fork; if more are made, boil a few minutes longer.—*Flora Tilden*, Covington, Pa.

Dumplings.—1 qt. flour, 2 teaspoons cream tartar, 1 teaspoon soda; wet up with sweet milk if you have it; if not, water will do, and if you leave out the cream tartar, sour milk will do; make them small, and after the water gets well to boiling, drop in your dumplings; let them boil smart 15 or 20 minutes (not more than 20); keep covered tightly until done; if the cover is taken off, or they stay in too long, they will be heavy.—*Mrs. C. H. Taylor*, Burlingame, Kans.

Apple Dumpling.—Take 8 apples, 1 qt. flour, 1 tablespoon lard, 2 teaspoons Royal Baking Powder; wet it up with milk, and bake ½ hour; serve with sugar and cream.—*Lizzie Prior*, Clayville, N. Y.

Baked Apple Dumplings.—Peel and core apple, and fill with sugar; make a crust as for rich cream biscuit; divide it in pieces large enough to cover apple separately; roll it about ¼ in. thick; place the apple on and bring the edges together; place them side by side in a pudding-dish; spread butter and sugar over them, and pour boiling water to about cover the dumpling, and cook moderately fast until they are nicely browned; to be eaten with cream.—*Mrs. Charles E. Ingraam*, Forestville.

Cranberry Dumpling.—1 qt. flour, 2 teaspoons Royal Baking Powder, sifted together and mixed into a soft dough with sweet milk; roll the dough out very thin in oblong shape, and spread over it 1 qt. cranberries; add ½ lb. sugar; fold over and over, tie in a pudding-cloth; steam 1 hour; serve with sweet-wine sauce.—*Lydia M. Wheeler*, North Richmond, N. H.

Drop Dumplings.—1 egg well beaten, ½ teaspoon Royal Baking Powder, 1 cup sweet milk, a small pinch

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of salt, and enough flour to make a stiff dough; drop into boiled beans or potatoes, and boil 10 minutes.—*Charity J. Turner*, Ural, O.

Drop Dumplings.—3 eggs, 3 cups flour, 1 teaspoon Royal Baking Powder, and a little salt; beat the eggs light; add the flour (mixed with baking powder); add a little water to make the dough a little thicker than for cake; drop a spoonful at a time into beans or peaches when cooking (the latter is a favorite); stew a few dried peaches quite soft; have plenty of water which has been added when cooking; then add butter and sugar enough to suit the taste, and flavor with nutmeg; do not stop the boiling while dropping in the dumplings.—*Nellie White*, Dana, Ill.

Dandy Jack.—1 qt. milk, ⅔ cup sugar, 2 tablespoons corn-starch, yelks of 3 eggs, together with salt; have the milk boiling; stir in the above and pour into a deep dish; beat the whites light, adding 1 tablespoon sugar.—*Mrs. L. Dillinger*, Yellow Springs, Pa.

Queen's Egg-bread.—2 eggs, 1 pt. sour milk, soda to sweeten; 1 biscuit crumbled in or that amount of some other bread; 1 teacup corn-meal, 1 tablespoon flour; 1 of sugar, 1 of melted butter, a little salt; this makes a thin batter, but comes out well if poured in a hot pan or skillet well greased, with a light sprinkle of flour in it; when the batter is all in, pour ½ teacup water over the top; very delicate, if not baked too long.—*Mrs. M. O. Day*, Hartsell, Ala.

Float.—1 qt. new milk, yelks of 4 eggs, 4 tablespoons white sugar, 1½ tablespoons corn-starch made into a paste with cold milk; boil the milk, beat the eggs and sugar to a froth; add the starch (which has been dissolved in cold milk), and stir together thoroughly, and add to the boiling milk, stirring all the time; cook about 3 minutes, turn out in a dish and flavor with Royal Lemon or Vanilla; beat the whites of eggs stiff; add 4 tablespoons white sugar; flavor like the custard; put some boiling water on a pie-plate, slip the beaten egg on it, and place in the oven to brown; carefully pour off the water and slip the browned eggs on the custard; serve when cold in jelly-glasses.—*Miss M. L. Skinner*, Marietta, O.

Apple Float.—To 1 qt. apples, partially stewed and well mashed, put the whites of 3 eggs, well beaten, and 4 tablespoons loaf sugar; beat together 15 minutes, and eat with rich milk and nutmeg.—*Mrs. Wm. N. Hayward*, Hardeeville, S. C.

Floating Island.—Put into a skillet 1 pt. sweet milk; allow it to heat while beating the whites of 4 eggs; when stiff, slide them into the milk; let it warm, turn them over with a spoon, in pieces; dip out, and stir carefully into the milk the yelks of the eggs with 4 teaspoons sugar and any flavor to taste; beat well together; do not boil, but thicken; when cool, pour into a large dish, put on the whites, sprinkle with white sugar, and you have a pretty, dainty dish.—*Martha Higgins*, 87 South Second street, Brooklyn, N. Y.

Floating Island.—The whites of 12 eggs, beaten till they are perfectly stiff; place in a deep dish; beat the yelks thoroughly; take 2 qts. milk and 1½ cups fine white sugar; place milk and sugar in a saucepan on the fire till they boil; stir in yelks, and continue to stir the milk and sugar while putting in yelks; remove from the fire and flavor to taste; while hot pour it over the the whites, and serve hot.—*Mrs. M. E. Yates*, Rock Island, Ill.

Floating Island.—1 pt. cream, sweeten to taste, and flavor; beat the yelks of 2 eggs thoroughly, and stir in; beat the whites as for icing (having 1 tablespoon fine white sugar to 1 egg), and pour over the cream; jelly is then dropped on, and it is ready to eat; prime.—*Mrs. Will Hickman*, Winthrop, Ind.

Orange Float.—1 qt. water, the juice and pulp of 2 lemons, 1 coffeecup sugar; when boiling, add 4 tablespoons corn-starch; let boil 15 minutes; stir all the time; when cold, pour over 4 or 5 peeled and sliced oranges, and over the top spread the beaten whites of 3 eggs; sweeten, and add a few drops of vanilla.—*Mrs. R. C. Tremain*, Mt. Dora, Fla.

Indian Pone.—1 pt. white Indian meal, 1 tablespoon melted butter, 1½ teaspoons Royal Baking Powder; beat 2 eggs very light and mix, and beat all hard together; bake in Turk's-head or common cake-pans in a quick oven 1 hour.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Irish Toast.—1 qt. flour, one egg, and salt wet with milk or water, 2 teaspoons Royal Baking Powder; roll out as thin as pie-crust, and cook in lard as you would doughnuts; when done, dip in this *Sauce:* 1 cup sugar, ½ cup butter, 4 heaping tablespoons sifted flour; mash all together well, and then pour in boiling water until like starch; flavor to taste; cook 3 minutes; serve.—*Mrs. Minnie A. Lothrop*, Sag Harbor, N. Y.

Junket.—1 qt. sweet milk put on stove until warm; then take off and add 1½ tablespoons sugar, 1 teaspoon Royal Extract Lemon, ¾ tablespoon rennet; do not stir after it thickens; serve with milk when cold.—*Mrs. L. Hoffa*, Robesonia, Pa.

Devonshire Junket, or Curds and Whey.—1 qt. milk, 2 tablespoons powdered sugar, and 2 tablespoons brandy; stir until dissolved into the milk while cold, then 1 tablespoon rennet; set the bowl in hot water, and cover with a towel until the junket is made; stand until cold; make it about 8 hours before use; sprinkle sugar or cinnamon over it; serve with cream.—*Mrs. H. B. Morse*, Shanghai, China.

Chocolate Jelly.—Take 7 tablespoons grated chocolate, the same of white sugar, and 1 cup sweet cream; mix well together, set over the fire, and let come to a boil; this is very nice to put between layers of cake, or to eat with corn-starch pudding.—*Mrs. Henry N. Almy*, Tiverton Four Corners, R. I.

Cranberry Jelly.—2 cups cranberries and 1 cup water; boil till tender, strain, put 2 cups sugar to the strained cranberries, and boil to a thick syrup; turn into molds; keep in a cool place.—*Miss E. Kirchhoff*, 67 Bond street, Brooklyn, N. Y.

Fruit Jelly.—Soak ½ box gelatine in 1 pt. cold water for about 1 hour; squeeze into it the pulp and juice of 1 orange and 1 lemon, add 1 pt. sugar; mix well, and pour over all 1 pt. boiling water; strain through a bag into a dish containing 3 oranges cut up small, and ½ doz. bananas sliced; set away till firm.—*Mrs. M. B. Yahn*, Ft. Collins, Col.

Lemon Jelly.—Dissolve 1 box gelatine in 1 pt. cold water; add 1 lb. sugar, the grated rind of 1 lemon and juice of 6, and 1 qt. boiling water; mix thoroughly, and strain through flannel into glasses; wring the bag out of hot water before using; do not squeeze the jelly through, as it will not be clear; grate one of the lemons before squeezing.—*Mrs. Geo. K. Colt*, Burrville, Conn.

Orange Jelly.—1 box gelatine soaked 1 hour in 1 pt. cold water; add to this 1 qt. boiling water, 1 pt. orange juice, the juice of 1 lemon, and 1 pt. sugar; strain and cool; this takes 12 oranges; cut the oranges

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in shape of baskets, and put the jelly in; this makes a very pretty ornament for the table. —*Mrs. C. Snow*, Auburndale, Mass.

Wine Jelly.—To 1½ boxes of gelatine, put 1 pt. cold water, juice of 5 lemons, grated rind of 2; stand 1 hour or more, until dissolved, then add 2 lbs. loaf sugar, 3 pts. boiling water; boil 5 minutes just before straining in flannel bag; stir in 1 pt. sherry wine, 6 tablespoons good brandy, 2 sticks cinnamon, 2 or 3 cloves; set on ice to thicken.—*Miss Lidie W. Haines*, New Lisbon, N. J.

Jennie Whips.—1 pt. cream, ½ cup granulated sugar; beat to a stiff froth; flavor with Royal Essence of Lemon; put into custard glasses; set in a cool place until ready to use.—*Lydia M. Wheeler*, North Richmond, N. H.

Lemon Tarts.—Mix well together the juice and grated rind of 2 lemons, 2 cups sugar, 2 eggs, and the crumbs of sponge cake; beat it all together till smooth; put into patty-pans lined with puff paste, and bake till the crust is done.—*Miss Jvie Kieffer*, E. Greenwood, O.

Lemon Curd.—To 2 lbs. loaf sugar, add ½ lb. good butter, the rind of 4 lemons grated, the juice of 6, 8 eggs; beat the eggs a very little before adding them to the sugar and lemons; put all in a jar; stand jar in a saucepan of boiling water, stir it occasionally until the consistency of honey; keep the water boiling, and stir the mixture with a silver spoon about 8 minutes; makes a delicious filling for pies.—*Mrs. F. J. Southwell*, Hawley, Minn.

Méringues.—Whites of 8 eggs, 1 pt. granulated sugar; bake in a slow oven ¾ hour; take out a little from the bottom and fill with whipped cream, and some kind of jam.—*Mrs. S. D. Carey*, College Hill, O.

Iced Oranges.—To every lb. of powdered loaf sugar, take the whites of 2 eggs; beat to a froth, add the sugar, and beat all together till a smooth paste; skin the oranges, and take off all the white pith, but be careful not to break the tender inside skin; pass a thread through the center, lengthwise; dip them into the sugar, and put on a stick, place this stick across the oven and let the oranges remain till dry, when they will look like snow-balls; the oven must be very cool, for the icing is intended to dry on, and not to bake; set in a cool place till used.—*Sarah E. Shisler*, Williamsville, N. Y.

Raisin Puffs.—2 eggs, ½ cup butter, 3 teaspoons Royal Baking Powder, 2 tablespoons sugar, 2 cups flour, 1 cup milk, 1 cup raisins, chopped fine; steam in small cups ½ hour; use dressing of cream or milk and sugar.—*Mrs. Dr. W. C. Negus*, Council Bluffs, Iowa.

Rhubarb, *for Pies and Sauce.*—Cut up in pieces without peeling, pour boiling water enough to cover, and place on stove until boiling; drain all the water off immediately, put back with sugar enough to sweeten, boil until thick; to make a nice pudding take about 3 teacups of this, beat in the yelks of 3 eggs, and whip the whites, add a little sugar, place on top, and set in oven until a light brown.—*Altana W. Keck*, Ft. Meade, Fla.

Rhubarb Sauce.—Peel and cut tender rhubarb into small bits, put in a deep dish with considerable sugar between each layer; the rind of a fresh lemon cut in small bits, or Royal Essence of Lemon; cover tight, and place in a moderately hot oven, and let it remain until tender; no water should be used; a nice sauce if care is taken not to let it bake.—*S. A. Smith*, Lone Tree Lake, Minn.

Apple Rolly-poly.—1½ cups flour, 1½ cups butter or lard, 1½ teaspoons Royal Baking Powder, a pinch of salt, ½ cup milk made into a soft dough, stiff enough to handle; roll out; spread on 4 or 5 apples peeled and sliced, sprinkle currants, that have been washed and picked, ½ cup brown sugar, sprinkle cinnamon or nutmeg, roll over and pinch down the ends, and bake in a quick oven; sauce, wine or brandy.—*Nellie Whittle*, Los Angeles, Cal.

Dried Apple Rolls.—1 qt. flour, 2 teaspoons Royal Baking Powder, butter the size of an egg, milk enough to make a smooth dough; roll ⅓ inch thick; spread with apples previously prepared; rub through the colander, and prepare as for pies; spread apples on the dough, roll up and put in the pan; bake 1 hour.—*Sarah Ann Elless*, Arthur, Ill.

Sally Lunn.—3 eggs, 3 teaspoons Royal Baking Powder, 1 cup sugar, 2 cups milk, a little salt; mix stiff as sponge-cake; bake in a buttered dish, slice while hot; eat with butter.—*Mrs. Nellie Tunison*, Union City, Mich.

Barberry Short-Cake.—1 cup butter, 1 lb. currants, 4 oz. citron, 2 teaspoons cinnamon, 1 cup sugar, 2 cups flour, 2 teaspoons Royal Baking Powder; mix sugar, citron, cinnamon, and currants for filling; mix flour, Royal Baking Powder, and butter with milk or water for crusts.—*Mrs. Anna Garbitt*, Monmouth, Ill.

Orange Short-Cake.—Make shortcake as per Royal Baker, and put sliced, peeled oranges between the layers of buttered cake, and sprinkle with sugar.—*Mrs. E. A. Sanders*, Englewood, N. J.

Strawberry Short-Cake.—1 egg, 1 gill butter, 1 gill sugar, ½ pt. milk, 1 pt. flour, 2 small teaspoons Royal Baking Powder; bake in a quick oven, split open with a sharp knife; when hot, spread the lower part thickly with fresh strawberries, or other fruit; raspberries are good; replace the upper portions, and pour a pint of rich sweet cream over it just before serving; the berries must be sufficiently sweetened with pulverized sugar, and a few spoonfuls sprinkled over the cake.—*Mrs. D. H. R. Goodale*, South Egremont, Mass.

Strawberry Short-Cake.—1 cup powdered sugar, 1 tablespoon butter, rubbed into the sugar, 3 eggs, 1 heaping cup flour, 2 tablespoons cream; bake in jelly-cake tins; when quite cold, lay between the cakes nearly quart of berries; sprinkle each layer with powdered sugar, and strew the same over cake; eat while fresh.—*Miss Sophie Hansen*, Spalding, Mich.

Strawberry Short-Cake.—2 heaping teaspoons Royal Baking Powder, mixed with a quart of flour, 1 teaspoon salt, 1 tablespoon butter, 1 teacup sugar, mixed with 1 teacup milk, and 1 teacup water; mix and bake in 2 layers 20 minutes; when warm, put the berries between.—*Mrs. Charles Shuman*, E. Newark, N. Y.

Strawberry Short-Cake.—1 cup sweet cream, 1 cup butter, 2 teaspoons Royal Baking Powder, put in flour enough to roll; this will be enough dough for 2 cakes; line a deep tin that will hold nearly 1 qt. berries, then add 2 cups sugar; put a top crust on and bake; to be eaten when warm, with or without sweet cream.—*Mrs. Anna C. Cook*, Cherokee, Iowa.

Strawberry Short-Cake.—1 qt. flour, sifted, 3 tablespoons butter, 2 teaspoons Royal Baking Powder, 1 teacup white powdered sugar, ½ pt. sweet milk; mix well and divide in 2 parts, cutting out with a bucket-lid the size of a breakfast plate; bake in a quick oven, and split open, then butter each part, and sprinkle sugar,

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mash the strawberries, and putting sugar on them, place on the short-cake, and eat cold, with cream or ice cream. —*Jessie C. Wilson*, Charleston, S. C.

Strawberry Short-Cake.—1 pt. flour, 1 tablespoon butter, 1½ tablespoons sugar, 1 teaspoon Royal Baking Powder, 1 saltspoon salt, 1 egg, 1 small cup sweet milk; mix the flour, butter, etc., thoroughly together, then add the egg, well beaten, and the milk; bake in 2 jelly-cake tins for 20 minutes.—*Mrs. W. D. Bassett*, Coleman's Station, N. Y.

Tomato Short-Cake.—*For crust:* 1 qt. flour, 1 teaspoon salt, 2 teaspoons Royal Baking Powder, 2 tablespoons butter or lard, 1 pt. milk; sift flour, salt, and baking powder together; mix in butter or lard cold, add milk and mix; scald and peel ripe tomatoes, and slice enough to half fill a deep pie-tin; roll crust half the usual thickness for short-cake; cover the tomatoes and bake; when done, invert a large plate over it, and turn quickly so the juice will not escape, then remove the tin, and put on lumps of butter and enough sugar to make very sweet; set back in the open oven a few minutes, and serve. To make short-cake of canned tomatoes, roll crust the same as before and place in tin, butter the top and roll another the same thickness and bake the two together; when done, they will easily separate where buttered; while baking, heat the tomatoes; add butter, and sugar enough to make quite sweet, and use with crust the same as any fruit.—*Mrs. A. Kellogg*, Sumner, Wis.

Trifle.—Line a pudding-dish with lady-fingers or slices of sponge-cake, 1 doz. macaroons, 1 doz. cocoanut cakes in alternate layers, to form a pyramid; make a rich soft custard, 1 qt. milk, yelks of 8 eggs, pour over the whole; beat the whites to a stiff froth with ½ cup fine sugar spread over the top, set in the oven and scorch to a light brown.—*S. T. Buffum*, University of Virginia, Va.

Trifle.—Line a large glass dish with sponge or any plain cake, first spreading the cake with preserves, strawberry or raspberry preferred; pour ½ pt. wine on the cake; make a qt. of rich boiled custard (or more according to size of dish), flavor it with vanilla, and mix with it ½ cup blanched almonds and ½ cup desiccated cocoanut; sweeten to taste and pour it over the cake; next, beat 1 cup rich sweet cream till stiff; flavor, and sweeten, and spread on top of the custard; lastly, beat the whites of 3 eggs to a foam, flavor and sweeten to taste, and pile up on the cream; keep as cold as possible until required for the table.—*Edith I. Wood*, Riverside, Cal.

Vanity Puffs.—1 pt. milk, 3 eggs, 7 heaping tablespoons flour; bake in hot buttered tins in a hot oven, not longer than 10 minutes; eat immediately. *Sauce:* 1 egg and 1 cup sugar, creamed; pour 1 cup hot milk over it and stir for a minute or two; flavor with nutmeg or any fruit flavor to taste.—*Lucy D. Bailey*, Marietta, O.

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BREADS.

Brown Bread.

BROWN BREAD.—1 cup molasses, 3 each of sour milk, rye flour, and Indian meal; 1 teaspoon each of saleratus and salt; mix thin enough to just pour out, and put in a tight pail made for the purpose, and put in a kettle of boiling water; cover, and boil 7 hours; leave room in pail to swell one-third.—*Mrs. W. H. Walker*, Parkersburg, W. Va.

Brown Bread.—3 teacups brown flour, 1 teacup corn-meal, 1 teacup Orleans molasses, 2 large teaspoons Royal Baking Powder, 2 teacups sweet milk, a small quantity salt; steam 2 hours; bake ½ hour.—*Mrs. D. W. Smith*, Cumberland, Md.

Brown Bread.—3 cups sour milk, 2 cups sweet milk, 1 cup molasses, 3 cups flour, 5 cups Indian meal, 1 tablespoon soda; salt. In place of the Indian meal part rye may be used.—*Mary A. Spaulding*, Maretown, Vt.

Brown Bread.—2 cups granulated corn-meal, 4 cups fine flour of the entire wheat, 1 cup molasses, 1 of sour milk, 1 heaping teaspoon soda, dissolved in water and stirred into the molasses and milk until it foams; put in warm water enough to make a soft batter; set in the oven and leave the doors open ½ hour to give it a chance to rise.—*Mrs. N. E. Kimball*, Salem, N. H.

Brown Bread.—3 cups flour, 3 cups yellow corn-meal, 3 cups sweet milk, 1 cup molasses, 1 tablespoon salt, 2 teaspoons Royal Baking Powder: bake 3 hours in a moderate oven; excellent.—*Mrs. S. L. Rawley*, San Bernardino, Cal.

Brown Bread.—1 cup flour, 2½ cups Indian meal, ½ cup molasses, ½ cup sugar, 1 teaspoon salt, 1 tablespoon soda in sour or butter milk to make a thick batter; steam 3 hours, then put in the oven to dry.—*Anna J. Ruggles*, Batavia, Ill.

Brown Bread.—1 qt. meal, 1 of flour, 1 of sour milk, 1 cup molasses, 2 teaspoons soda, a little salt; steam 3 hours, bake ½ hour.—*Mrs. Petrea L. Anderson*, Jackson Court House, W. Va.

Boston Brown Bread.—1 cup molasses, 1 pt. milk, 2 even teaspoons soda in ½ cup hot water, 2 teaspoons salt, 4 cups Graham meal, and 2 cups corn-meal; grease your tin thoroughly, and steam constantly for 4 hours.—*Mrs. A. W. Gould*, Olivet, Mich.

Boston Brown Bread.—4 cups corn-meal, 2 cups flour, 1 cup molasses, 4 cups sweet milk, 1 teaspoon Royal Baking Powder, salt; steam 3 hours.—*Mrs. Frank Millington*, Alameda, Cal.

Boston Brown Bread.—2 cups corn-meal, 1 cup rye meal, 3 cups sour milk, ½ cup molasses, 1 tablespoon soda, ½ teaspoon salt; steam 3 hours, bake ½ hour.—*Mrs. S. C. Barkley*, Cherokee, Iowa.

Steamed Brown Bread.—2 cups corn-meal, 1 cup Graham flour, 1 cup white flour, 1 cup molasses, 2 cups sour milk, 1 cup sweet milk, and 1 teaspoon saleratus; steam 4 hours; a splendid bread.—*Nellie Hamilton*, National, Iowa.

Steamed Brown Bread.—1 cup sour milk, 3 cups sweet milk, 1 cup flour, 3 cups corn-meal, ½ cup molasses, ½ teaspoon soda; put into a 3-qt. pan well buttered, and steam 2½ hours; then set in oven 20 minutes.—*Mrs. Geo. Townsend*, Hutchinson, Kans.

Steamed Brown Bread.—2 cups Indian meal, 2 of rye, 1 of flour, ⅔ cup molasses, 1½ pts. milk or water, a little salt, 1 large teaspoon saleratus; pour it into a long tin pail, put it into a pot, have just water enough to keep it boiling, and cover tight that the water may not boil into the pail; boil 3 hours.—*Mrs. S. L. Chesoman*, Randolph, Mass.

Steamed Brown Bread.—3¼ cups Indian meal, 2 of rye-meal, ⅔ cup molasses, 1 qt. sour milk, 1 even teaspoon soda, dissolved in milk: cook 3 hours or more.—*Mrs. C. L. Olin*, Essex, Conn.

Steamed Brown Bread.—3 cups Indian meal, 2 cups coarse or Graham flour, 4 cups sour milk, ½ cup molasses, 2 teaspoons each saleratus and salt, 1 egg; steam 2 hours, then bake ½ hour.—*Mrs. Geo. Battey*, Portsmouth, Iowa.

Corn Bread, Johnny Cake, etc.

CORN BREAD.—1 cup flour, 3 cups corn-meal, 3 eggs, 1 tablespoon sugar, ½ cup butter, 2 teaspoons Royal Baking Powder, 1 pt. milk, and a little salt.—*Mrs. Louise W. Adriance*, 20 Lafayette Ave., Brooklyn, N. Y.

Corn Bread.—2 cups yellow corn-meal, 1 cup flour, ½ cup shortening, ½ cup sugar, 2 teaspoons Royal Baking Powder, 2 eggs, 1 cup milk, 1 of water, a little salt; bake in a quick oven.—*Miss A. Rehm*, West Point, N. Y.

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Corn Bread.—2 cups each of granulated sugar, meal, sifted flour, and sweet milk; 4 tablespoons melted butter, 3 teaspoons Royal Baking Powder, 2 eggs, a little salt; beat sugar and butter to a cream, beat the eggs very light, and add to the sugar and butter; beat all three till very light, then add the milk, and beat again; sift flour and baking powder and salt together, and mix with the meal; then stir all together, and pour into 2 square biscuit-tins; bake in quick oven; watch it closely, for it burns readily.—*Mrs. James Burt*, Wethersfield, Conn.

Corn Bread.—2 oz. sugar, 2 oz. butter, the yelks of 2 eggs; mix together till light; 1 pt. milk, the whites of 2 eggs, 1 pt. flour, 1 pt. corn-meal mixed with 1 oz. Royal Baking Powder.—*Miss Beckie Sourwene*, Reading, Pa.

Corn Bread.—¼ cup butter, ½ cup sugar, yelks of 2 eggs; work all together until light as cake; 1 pt. milk; beat the whites of 2 eggs, and mix; 1 cup corn-meal, 2 teaspoons Royal Baking Powder mixed in 2 cups flour.—*Mrs. Matilda Holzhauser*, Reading, Pa.

Corn Bread.—To 3 pts. corn-meal add boiling water until about the consistency of mush, and, when cool, 1½ cups New Orleans molasses, 1 dessertspoon salt, 1 cup good yeast; stir in flour until as thick as common bread-sponge; set in warm place overnight; in morning stir in as much flour as you conveniently can with a spoon; stir thoroughly, put in common bread-pans ⅔ full, let rise until even full, and bake in moderate oven ¾ hour, or until done; delicious, hot or cold.—*Mrs. John Bump*, Derrick City, Pa.

Corn Bread.—1 pt. wheat flour, 1 pt. yellow Indian meal, 1 pt. milk, 3 teaspoons Royal Baking Powder, 2 tablespoons sugar, and 1 of butter.—*Mrs. A. Simpson*, 192 E. 76th street, New York.

Corn Bread.—2 cups corn-meal, 1½ cups wheat flour, 1 cup brown sugar, 2 tablespoons butter, 1 tablespoon salt, 3 eggs well beaten into 1 pt. sweet milk, and 3 teaspcons Royal Baking Powder.—*Mrs. N. A. Warren*, Gleneida Hotel, Carmel, N. Y.

Corn Bread.—2 cups flour, 2 cups corn-meal; scald; add a lump of butter size of an egg, 1 cup syrup, 1 teaspoon salt, 2 teaspoons Royal Baking Powder: make a thin batter with water or sour milk (if sour milk is used, add a little soda); bake slowly.—*Miss Frances L. Wheeler*, Virginia City, Nev.

Corn Bread.—4 cups corn-meal, 2 cups flour, 3 tablespoons Royal Baking Powder, 1 teaspoon salt, 1 cup granulated sugar, 1½ cups melted lard, 2½ cups water, and 7 eggs; put meal, flour, sugar, salt, and powder together, dry; have eggs, water, and lard ready to put in at one time; stir up quickly and put into a greased pan.—*Mrs. Geo. T. Haney*, Traverse City, Mich.

Corn Bread.—1½ pts. corn-meal, ½ pt. flour, 1 tablespoon sugar, 1 teaspoon salt, 2 heaping teaspoons Royal Baking Powder, 1 teaspoon lard, 1½ pts. milk, and 2 eggs; sift together corn-meal, flour, sugar, salt, and powder; rub in lard cold, add beaten eggs and the milk; mix into moderately stiff batter, and pour from bowl into shallow cake-pan; bake in rather hot oven 30 minutes.—*Ellen Neufarth*, Montgomery, O.

Corn Bread.—½ cup butter, ½ cup sugar, 1 cup sweet milk, 1 cup corn-meal, 2 scant cups flour, 2 eggs, and 3 large teaspoons Royal Baking Powder; sift the flour, meal, and baking powder together; separate the whites and yelks of the eggs; beat the yelks; then add the sugar, then the butter, then the milk, stirring each ingredient well as it is put in; then stir in the flour, meal, and baking powder, a handful at a time, until all is used; have the whites beaten to a stiff froth, and stir in last; have a square pan, well buttered, pour in the mixture, and bake for 25 minutes.—*Mrs. E. D. Perrine*, Steubenville, O.

Corn Cakes.—1 cup flour, 1 cup Indian meal, ½ cup sugar, 2 heaping teaspoons Royal Baking Powder, with the flour, and a little salt; mix all together and add 1 cup milk and about 1 tablespoon melted butter; grease the gem pan, and bake about 20 minutes in a hot oven.—*Mrs. A. W. Gould*, Olivet, Mich.

Indian Bread.—Beat 2 eggs very light, and mix alternately with them 1 pt. sour milk or buttermilk, 1 pt. fine Indian meal, 1 tablespoon sugar; melt 1 tablespoon butter and add to the mixture, dissolve 1 tablespoon of saleratus in a small portion of the milk, and add to the mixture the last thing; beat very hard and bake in a quick oven; should be 1 inch in thickness when put in the baking-tin.—*Mrs. C. L. Ashley*, Alexandria, Dak.

Indian Loaf.—1 qt. buttermilk, 1 qt. corn-meal, 1 pt. flour, 6 teaspoons saleratus, 1 teaspoon salt, ½ teacup molasses; steam 2 hours, and bake 1 hour in slow oven.—*Mrs. D. W. Colver*, Harbor Springs, Mich.

Virginia Corn Bread.—Dissolve 1 tablespoon butter in 3½ pts. boiling milk; into this scald 1 qt. Indian meal; when cool add ½ pt. wheat flour, a little sugar, 1 teaspoon salt, and 2 eggs well beaten; mix well together, and bake in two cakes; tins well greased and buttered.—*Mrs. Kreiger*, Lake Station, Ind.

Johnny Cake.—1 teacup corn-meal; 2 cups flour, 1 cup milk, ½ cup butter, ½ cup sugar, 3 eggs, 3 teaspoons Royal Baking Powder—*Mrs. Elizabeth Coit Kirby*, 318 Superior street, Cleveland, O.

Johnny Cake.—2 cups corn-meal, 1 of flour, 1 large spoon brown sugar, 1 of lard, 1 teaspoon salt, 3 heaping teaspoons Royal Baking Powder; sift together corn-meal, flour and baking powder; add sugar, salt, and lard; mix well, and add cold water enough to make batter little thinner than cake batter; beat well, pour into well-greased, medium-sized dripping-pan, and bake in quick oven 35 minutes.—*Mrs. V. P. Hart*, Hiawatha, Kans.

Johnny Cake.—2 cups flour, 1 cup meal, 1 egg, 1 teaspoon soda, 2 tablespoons sugar; wet with sour milk, very thin.—*Miss Abida B. Corning*, Aurora, Ill.

Johnny Cake.—2 cups sweet milk, 2 large spoons of sugar, 1 heaping teaspoon Royal Baking Powder, 1 teaspoon salt (nearly level), 1 handful flour, Indian meal to thicken.—*Bell S. Perry*, Pawtucket, R. I.

Johnny Cake.—1 tablespoon butter, 1 cup corn-meal, 1 cup flour, 1 egg, 1 cup milk, 2 teaspoons Royal Baking Powder.—*Susan L. Parmalie*, Nichols, Conn.

Alabama Johnny Cake.—First cook 1 pt. rice till tender; add 1 tablespoon butter; when cold, add 2 beaten eggs and 1 pt. meal; and, when mixed, spread ½ in. thick, on an oaken board, and bake by tipping the board up before the open fire; when done on one side, turn over.—*Miss S. E. Lacey*, Preston, O.

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Gems, Muffins, etc.

GEMS.—1 scant qt. milk, 2 eggs beaten and stirred into the milk; add 4 cups flour mixed thoroughly with 4 tablespoons Royal Baking Powder, a little salt, and 1 tablespoon melted shortening; bake in hot gem pans in hot oven; Graham flour or middlings may be substituted for flour.—*Lucy D. Bailey*, Marietta, O.

Gems.—2 cups sweet milk, 1 tablespoon shortening, 2 teaspoons Royal Baking Powder, 1 teaspoon salt, and flour to thicken.

Gems.—2 cups white flour, 1 cup Graham, 1 teaspoon salt, 1 egg, 1 tablespoon lard, 2 cups milk, 2 teaspoons Royal Baking Powder; sift flour with the baking powder and salt; put Graham flour in pan without sifting; stir in lard cold, and put in milk, stirring all together well; have gem pan hot; drop in and bake quickly. Delicious.—*Mrs. George Cooper*, Williamsport, Pa.

Gem Cakes.—2 heaping cups "Arlington Wheat Meal" or Graham, 2 teaspoons Royal Baking Powder, 1 teaspoon salt, 1 teacup sugar; mix quite thin with milk or water; drop this mixture with spoon into the gem pan; makes 12 gem cakes; bake very quickly in hot oven.—*Mrs. John E. Clark*, 20 Highland Avenue, Boston, Mass.

Breakfast Gems.—1 egg, 1 pt. flour (wheat or Graham), 1 tablespoon lard, 1 teaspoon salt, 2 small teaspoons Royal Baking Powder; sweet milk to make a stiff batter; bake in gem pans 20 minutes.—*Mrs. J. C. Morrow*, Omaha, Neb.

Corn Gems.—1 pt. corn-meal, 1 pt. flour, 1 pt. sweet milk, 2 teaspoons Royal Baking Powder, ½ teacup butter, ½ teacup sugar, 2 eggs; bake in gem pans in a hot oven 20 minutes.—*Mrs. George Lehr*, Watertown, N. Y.

Breakfast Gems.—1 qt. flour, 1 qt. milk, 4 eggs, and 1 teaspoon salt; bake in gem pans; the above needs to be accurately measured to be light; hot oven necessary.—*Mrs. Waring*, 137 West 42d street, New York.

Corn-meal Gems.—1½ cups corn-meal, 2 cups flour, 2 teaspoons Royal Baking Powder, 1 dessertspoon butter, ½ cup molasses, 1 egg; wet with milk to a stiff batter; bake in a quick oven.—*Miss H. A. Dunham*, Bennington, Vt.

Graham Gems.—2 cups sour milk, 1 egg, 1 teaspoon soda, 1 tablespoon molasses or sugar, 1 tablespoon butter; stir in a little more Graham flour than you would for pancakes; drop in gem rings, which should be hot.—*Mrs. S. C. Barkley*, Cherokee, Iowa.

Graham Gems.—1 pt. buttermilk, 2 eggs, ½ cup sugar, 1 teaspoon soda, 1 teaspoon salt; mix the batter so that it will drop off the spoon readily; pans should be hot, and greased with butter; bake in quick oven.—*Abbie Jenkins*, McConnelsville, O.

Graham Gems.—1 pt. sweet milk, 3 tablespoons sugar, 2 of butter, 1 egg, salt, 3 teaspoons Royal Baking Powder, Graham flour to make a thick batter; bake in a hot oven in gem irons.—*Mrs. John H. Jones*, Tomah, Wis.

Graham Gems.—2 cups sweet milk or cream, 2 eggs, 2 teaspoons Royal Baking Powder, 3 cups Graham flour, 1 teaspoon salt; this makes 1 dozen gems.—*Mary K. B. Clark*, Herrick, Neb.

Oatmeal Gems.—1 pt. oatmeal soaked overnight in 1 pt. sweet milk; in the morning add 4 tablespoons sugar, 2 eggs, 1 teaspoon salt, 2 tablespoons butter, 2½ teaspoons Royal Baking Powder; bake in gem pans in quick oven.—*Mrs. A. Cramer*, Marion, Iowa.

Wheat Gems.—2½ cups sifted flour, 1¼ cups milk, 3 eggs, 1 heaping tablespoon white sugar, 1 tablespoon melted butter, 2 teaspoons Royal Baking Powder.—*Mrs. T. Scoville*, Des Moines, Iowa.

Muffins.—1 cup yeast, 1 egg, 1 pt. sweet milk, 2 tablespoons sugar, flour to make a rather stiff batter; let it rise until very light, then add ⅓ teaspoon soda, dissolved in a little water; put in rings, and bake 20 minutes. Sugar may be omitted if preferred.—*Mrs. E. A. Burnham*, Easthampton, Mass.

Muffins.—1 egg, ½ cup sugar, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 tablespoon butter, 2 cups flour; bake in rings.—*Lydia M. Wheeler*, North Richmond, N. H.

Muffins.—3 eggs, 1 coffeecup milk, melt butter size of an egg; mix; stir in 2 coffeecups flour with 2 teaspoons Royal Baking Powder added; ½ teaspoon salt; bake in muffin rings, in hot oven.—*Mrs. E. W. Dunne*, Huntley, Mont.

Corn-meal Muffins.—3 eggs, well beaten, whites and yelks separately; 2 heaping cups Indian meal and 1 of flour; sift into the flour 2 teaspoons Royal Baking Powder; then 1 tablespoon melted lard, 3 cups milk, 1 teaspoon salt; beat well and thoroughly; bake quickly in rings or small patty-pans, and serve hot.—*Mrs. Mollie Chandler*, Delmar, Del.

Corn-meal Muffins.—1½ cups corn-meal, 1½ cups flour, 2 teaspoons Royal Baking Powder, ½ cup sugar, 1 tablespoon melted butter, ½ teaspoon salt, 2 eggs; sift thoroughly corn-meal, flour, sugar, salt, and baking powder, rub in the melted butter, add eggs, beaten separately, then enough milk to make a stiff batter.—*Miss A. A. Finney*, Lambertville, N. J.

Ginger Muffins.—1 pt. New Orleans molasses, 2 eggs, 1 tablespoon lard, 2 pts. flour, 1 tablespoon butter, 1 cup sour cream, pinch of salt, 2 teaspoons soda, and 1 each of cloves, cinnamon, and allspice, and 1 tablespoon ginger.—*Mrs. S. D. Carey*, College Hill, O.

Indian Muffins.—2 cups sweet milk, butter the size of an egg, 3 small teaspoons Royal Baking Powder, 1 large tablespoon sugar, 2 cups flour, ½ cup Indian meal, and a little salt; bake in gem tins and serve hot; good for breakfast.—*Mrs. H. Sherwood*, South Salem, N. Y.

Plunkets.—1 lb. sugar, ¾ lb. butter, 1 lb. corn-starch, 10 eggs; cream the butter, then add sugar and yelks of eggs, then the corn-starch, 1 teaspoon Royal Baking Powder sifted in the corn-starch; lastly, the whites of the eggs, well beaten; bake in gem pans.—*Hettie V. Bell*, Waynesboro', Pa.

Pop-overs.—2 cups milk, 2 eggs, 2 cups flour; beat the eggs well, wet the flour with a little of the milk at first to prevent lumping, then add the remainder, and stir all together; fill cups half full after being buttered, and bake in a quick oven 20 minutes.—*Mrs. S. Mendell*, Hyde Park, Mass.

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Pop-overs.—1 cup milk, 1 cup flour, ½ teaspoon Royal Baking Powder, 2 eggs, beaten separately; bake in cups, 1 tablespoon in each cup.—*Mrs. W. C. Adams*, Lexington Ave., New York.

Pop-overs.—1 cup sweet milk, 1 egg, 1 cup flour, salt; beat till quite light.—*Mary K. B. Clark*, Herrick, Neb.

Fried Rye Muffins.—1 cup rye-meal, 1 cup flour, 1 egg, 1 cup milk, 1½ teaspoons Royal Baking Powder, salt, 2 tablespoons molasses, or sugar, as one pleases; drop off of a teaspoon into a kettle of hot fat, first dipping the spoon into the fat to prevent sticking; cook 10 minutes; to be eaten warm, with or without butter.—*Mrs. W. S. Blake*, Boston, Mass.

Rolls, Buns, and Biscuits.

BISCUITS.—1 qt. flour, 2 teaspoons Royal Baking Powder, 2 tablespoons lard, 2 cups sweet milk, 1 saltspoon salt.—*Mrs. John Willmore*, Fort Supply, Ind. Ter.

Biscuits.—⅓ pt. cream, ⅔ pt. sweet milk, pinch salt, 1 good teaspoon Royal Baking Powder, mixed with the flour; mix as soft as possible; bake quickly.—*Mrs. Maggie Craft*, Cortland, O.

Biscuits.—1 qt. sifted flour, 3 heaping teaspoons Royal Baking Powder, stirred thoroughly through the flour, 1 tablespoon lard rubbed well into the above, cold water or milk enough to stir into a stiff dough; roll, cut, and bake in a quick oven; handle the dough as little as possible if you wish success.—*Hortense Collins*, Columbia, Mo.

Biscuits.—1 qt. flour, 1 teaspoon salt, 3½ teaspoons Royal Baking Powder, 1 large tablespoon lard, ¾ pt. water; mix together flour, salt, and baking powder, then mix in the lard, which should be cold, then the water, do not make very stiff; bake in hot oven about 20 minutes.—*Agnes McBurney*, 419 North 40th street, West Philadelphia, Pa.

Drop Biscuit.—1 qt. flour, 2 teaspoons Royal Baking Powder, a lump of lard the size of a hulled walnut, 1 teaspoon salt; mix the baking powder well in the flour by sifting, and add the salt; in cold weather have the shortening warmed so that it will mix easy; use water enough to make a stiff batter; stir all together with a spoon and drop into a well greased dripping-pan; bake in a hot oven.—*Mrs. Sadie Cowgill*, Dayton, O.

Raised Biscuit.—1½ lbs. flour, 2 oz. butter, 2 oz. lard, 1 gill yeast, 1 pt. milk, 1 egg, 1 teaspoon salt; mix at 10 A.M., if for tea at 6 o'clock, unless the weather is quite warm, when a less time is required; scald the milk over boiling water, and pour it on the beaten egg: stir and add the butter and lard; when cool to blood heat, mix in 1 lb. flour and the yeast; set to rise; when light, add the remaining ½ lb. flour, and rise again; roll out and cut into biscuits; lay them in a buttered pan, cover, and, when very light, bake in a quick oven 30 minutes.—*Mrs. Sarah E. Kelly*, 1546 Broadway, New York.

Raised Biscuit.—2 qts. flour, 1 qt. milk or water, 1 cup lard, ½ cup yeast, 1 tablespoon sugar, a little salt; melt the lard in ½ of the milk, when it comes to a boil pour over the flour in the quantity it will wet, then put in the remaining milk cold, and then the other ingredients; mold like bread, and let it stand to rise very light, which will take from 5 to 6 hours, then stir down and put where it will keep cold; as fast as it rises work it down until entirely cold, then mold it and leave where it will be as cold as possible without freezing; this dough will keep a week, and, when wanted, can be rolled out and cut like soda biscuit; let stand on the tin to rise 10 minutes before putting in the oven to bake.—*Mrs. S. A. Beezley*, Mitchell, Dak.

Raised Biscuit.—Take 1 pt. milk and 2 tablespoons lard, let it come to boiling point, then set off to cool; when cool, add 1 tablespoon sugar, 1 dessertspoon salt, 1 cup yeast, or 1 yeast cake softened in a cup of water; take 2 qts. sifted flour, and making a hole in the center of it, pour the liquid in, but do not mix; stand till morning, mix and knead 15 minutes, then rise slowly until 2 or 3 hours before baking; roll out and stand in a cool place; if the weather is warm, they can be set early in the morning instead of over night.—*Miss Miriam T. Allen*, Deal Beach, N. J.

Raised Milk Biscuit.—Grate 5 or 6 cold potatoes size of eggs, pour on them 1 qt. boiling milk, add ½ cup lard, 1 tablespoon sugar, and 1 of salt; have ready a bowl of yeast, made of 1 cup yeast, ½ cup water (lukewarm), and flour enough to make a batter; when this is light and the milk cool, put together and stir in flour enough to make a stiff batter; when light mix stiff, and after it rises once or twice make out in rolls.—*Mrs. Wm. H. Manners*, Wertsville, N. J.

Potato Biscuit.—1 cup each butter, sugar, milk, hot mashed potatoes and yeast, 2 eggs; mix all together with enough flour to make a batter; let this rise, then add as much flour as you can stir with a spoon, rise again; roll out ½ inch thick, cut in small round cakes, place one on top of the other, or rather, put 2 together, and when light, bake.—*Manie Landis*, Bird in Hand, Pa.

Soda Biscuit.—3 qts. flour, a little more than a teaspoon soda, a little salt; mix all through sieve; ½ teacup thick sour cream to 1 pt. sour buttermilk, or add according to quantity of other things.—*Mrs. F. K. Ewing*, Fair Haven, O.

Tea Biscuits.—Take 3 good-sized potatoes that are white and mealy when cooked, peel and boil them until tender, drain off the water and mash until creamy, then take 1 qt. flour, 2 teaspoons Royal Baking Powder, sift well together, a lump of butter size of an egg rubbed well through the flour, then add potatoes, 1 well beaten egg, 1 cup cream and milk enough to make a good firm dough; roll out to thickness of ½ inch, cut into biscuits the size of a 6 oz. Royal Baking Powder can, and bake in hot oven 15 minutes.—*Anna Leasor*, Hopedale, Ill.

Tea Biscuit.—1 qt. cream, 2 qts. flour, 4 teaspoons Royal Baking Powder, 1 teaspoon salt; bake in a quick oven from 10 to 15 minutes.—*Mrs. James S. Parker*, Freehold, N. J.

Cinnamon Buns.—1 pt. boiled milk, 1 cup butter mixed in warm milk, 1 teaspoon salt, ½ cup yeast, 2 qts. flour; stand over night, then add 2 eggs, ½ cup sugar beaten light; roll out and spread a little butter, sugar, cinnamon, currants or raisins chopped fine; let stand 1 hour before baking.—*Mrs. Howard Donley*, Pemberton, N. J.

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Raised Buns.—1½ cups new milk, ½ cup yeast, ½ cup sugar, stir in flour thickness of griddle cakes, rise overnight; in the morning add ½ cup sugar, ½ cup butter, ½ cup currants, a very little Royal Baking Powder; mold up and rise to bake.—*Mrs. E. L. Battles*, West Acton, Mass.

Cheese Straws.—1 cup flour, lump of butter size of an egg, a pinch of salt, and a dash of cayenne pepper; mix with lukewarm water into a stiff paste, then add 2 teaspoons Parmesan cheese, and mix thoroughly; roll out the paste into thin sheets with a buttered rolling pin; cut into long ½ inch wide straws and bake until quite brown; to be eaten with soup or as an entrée.—*Mrs. G. S. Turner*, 1304 Rhode Id. Ave., Washington, D. C.

Cheese Straws.—Rub 4 tablespoons sifted flour with 2 of butter, and 4 of grated cheese, add 1 egg and season with salt and cayenne pepper; roll very thin, cut in narrow strips 3 inches in length and mold either into straws or tie into true-lover's knots; bake a pale brown in a hot oven and serve hot on napkin, with salads.—*Miss E. E.*, E. 12th street, Davenport, Iowa.

Royal Snowflake Buns.—1 qt. sifted flour, 3 heaping teaspoons Royal Baking Powder, 1 even teaspoon salt; sift in a large dish ½ cup (medium-sized) lard; mix the lard well into the flour; make a soft dough with cold water; flour the board, and give the dough several turns; roll ¼ inch thick; cut with a round cutter, and place in a pan so they will not touch; put a small piece of butter on the center of each piece; cut another and place on the first; after all are in the pan, dip the finger in flour and press the center of each; bake 30 minutes in a hot oven; do not get too brown, or the crust will be hard.—*Mrs. Linna Brewer*, Monmouth, Ill.

Centennial Rolls.—To each quart sifted flour, loosely measured, 2 teaspoons Royal Baking Powder, a little salt, and then sift; mix with sweet milk and water, or milk alone, making a dough just stiff enough to roll and cut; bake immediately in a quick oven; use no shortening.—*Miss Laura Hawkins*, Vineland, N. J.

Cinnamon Rolls.—Take a small piece of light hop-yeast bread dough, mix in as much lard as you would for light biscuits, also a little sugar; then roll out ¼ inch thick, spread with butter, sugar, and cinnamon; roll up and cut as you would jelly cake; put on buttered tins to rise; when light, put a little butter, sugar, and cinnamon, on the top of each, and raise.—*Mrs. George Hollway*, Put in Bay, O.

Graham Rolls.—2 eggs, ½ cup butter, 1 cup sweet milk, ½ cup sugar, 2 teaspoons Royal Baking Powder.—*Mrs. F. H. Lyman*, Malone, N. Y.

Graham Rolls.—1½ pts. Graham flour, 2 teaspoons Royal Baking Powder, 1 teaspoon salt; to 1 pt. water add ½ gill molasses, with which wet the flour; a well-beaten egg improves them; bake like white rolls.—*Miss Laura Hawkins*, Vineland, N. J.

Parker House Rolls.—Boil 1 pt. milk; when cool, stir in flour enough to make batter as thick as for griddle-cakes; add 1 cup yeast, 2 teaspoons sugar, 1 teaspoon salt; let rise till night; then put in 2 spoons lard, and mix hard with flour; let rise till morning, when take out and roll ½ inch thick; cut with a biscuit-cutter; spread the tops with butter and double them together, lay in a pan, and let rise 1 hour again, then put in the oven and bake quickly. If for tea, start immediately after breakfast with same process.—*Mrs. George Cooper*, Williamsport, Pa.

Parker House Rolls.—1 qt. sifted flour, ½ cup yeast, 2 tablespoons butter, 1 tablespoon lard, a little salt; put the sugar, butter, lard, and salt, into the mixing-dish; pour over 1 pt. boiling milk, and stir well; add the flour to the milk; mix smooth; when lukewarm put in yeast. (If you wish the rolls for tea in summer, set them about 9 o'clock; if in winter, set early in morning.) When light, add flour to make them stiff as biscuits; when light again, flour bread-board lightly and roll quickly, making the dough ½ inch thick or a little less; cut with biscuit cutter; spread a little butter on half of the roll and fold over, pressing edge a little; let them rise again on pans (not touching each other), until light; bake quickly in hot oven 15 minutes, to a light delicate brown.—*Miss D. W. Beach*, Woodland, N. Y.

Parker House Rolls.—2 qts. flour, 1 pt. sweet, scalded milk, cooled, and add ½ cup white sugar, large spoonful lard or butter, ½ cup yeast; mix at night; mold in the morning 1 hour; let them stand till dinner-time; put in pans, and bake when raised.—*Mrs. E. L. Battles*, West Acton, Mass.

Parker House Rolls.—2 qts. flour, 1 large tablespoon sugar, 1 of lard, and 1 of butter, 1 pt. cold boiled milk, a little salt, 1 coffeecup good yeast; let it stand overnight without kneading; in the morning place it on a board and knead well 15 minutes; put in pan again and let rise; when light roll out quite thin, and cut out with a pint-pail cover; butter one-half the top and double it over, allow plenty of room in pan for rising; when light, bake in a quick oven from 15 to 20 minutes.—*Essie E. Bird*, Somerville, N. J.

Potato Rolls.—1 qt. flour, 5 Irish potatoes boiled and mashed while warm; add to the potatoes a lump of butter, size of an egg, ½ teacup sugar, about 1 teacup milk; stir all in through potatoes until quite light, and add flour, making a dough sufficiently stiff to work; set to rise.—*Bettie B. Leatherbury*, Onancock, Va.

Tea Rolls.—2 qts. flour, 1 cup cold boiled milk, 1 large tablespoon lard, ¼ cup sugar, ¼ cup yeast; rub lard into flour; make a hole in the flour, pour in the liquid, and let it rise overnight; in the morning knead, and let it rise till noon; then knead and roll out; cut out with a round cutter, and butter one half; turn the other half over on it, and let it rise until tea time; bake in a quick oven.—*Miss L. M. Barnes*, Ariel, Pa.

Snowflake Rolls.—Make like pie crust, roll pretty nearly as thin; cut narrow strips, roll and twist them in the hands, pinch together at both ends; bake in hot oven 10 minutes; eat with honey.—*Mrs. Ellen P. Scott*, Princeton, Iowa.

Griddle Cakes, Fritters, etc.

RYE FRITTERS.—2 eggs, 3 cups flour, 1 cup rye-meal, 1 teaspoon soda, 2 of cream tartar, 1 cup sugar, a little salt; mix with milk or water, drop from a spoon into hot lard; very nice.—*Belle Godfrey*, Taunton, Mass.

Bread Fritters.—Take some stale bread, soak in water overnight; in the morning press out the water, and to every pt. bread, add ½ cup milk, 4 tablespoons sugar, 1 egg, ½ teaspoon Royal Baking Powder in ½ cup flour, flavor with nutmeg, and add 1 teaspoon salt;

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fry in hot lard; if too thin, add more flour; can omit the egg if you choose.—*Mrs. Sallie A. Huber*, Waynesboro', Pa.

Potato Fritters.—Take 6 large potatoes, peel and grate, beat up 3 eggs and mix: fry in hot lard, add ½ teaspoon Royal Baking Powder, if preferred.—*Mrs. Peter Sickel*, Washington, N. J.

Corn Cakes.—Husk and silk enough green corn to make 1 qt. when scraped, split the grains and scrape, add 3 eggs well beaten, ½ teacup sweet cream, 1 teacup flour, 1 teaspoon Royal Baking Powder; bake on griddle; serve while hot.—*Mrs. Wm. E. Baird*, Irving, Ill.

Green Corn Fritters.—Take 1 doz. large roasting ears and grate them, then add 1 tablespoon butter, 4 eggs well beaten, ½ pt. milk, salt and pepper to taste; mix all into a batter, and fry same as other batter cakes.—*Mrs. A. Wallace*, Morgantown, N. C.

Cream Pancakes.—Take the yelks of 2 eggs, mix them with ½ pt. cream and 2 oz. sugar; rub your pan with lard and fry thin as possible, grate sugar over and serve hot.—*Hattie Hillis*, Concord, Ky.

Bread Fritters.—Beat 2 yelks of eggs, ½ pt. milk, cut 1½ slices stale bread, pour over the slices the mixture, let them steep 1 hour; fry in butter, a light brown; eat with jelly or lemon froth sauce.—*Mrs. Leclare*, 28 Third Place, Brooklyn, N. Y.

Lemon Flapjacks.—1 pt. milk, 4 eggs, juice of 1 lemon, flour to make a light batter, a pinch of soda; fry in hot lard; serve with sugar and Royal Extract Nutmeg.—*Miss Sophie Hansen*, Spalding, Mich.

Oatmeal Griddle Cakes.—2 cups cold boiled oatmeal, 1 pt. sifted flour, a little salt, 1½ teaspoons Royal Baking Powder, 1 egg beaten, little more than ½ pt. milk; sift together flour, salt, and baking powder, add the oatmeal free from lumps diluted with the beaten egg and milk; mix into smooth batter and bake on hot griddle: serve with molasses or maple syrup.—*Mrs. A. Decker*, 2144 Fulton Ave., Brooklyn, N. Y.

Flannel Cakes.—Mix 3 tablespoons flour (into which has been sifted 1 teaspoon Royal Baking Powder) with ½ pt. cream, add 2 eggs, and beat the whole well together till quite smooth, add slowly ½ pt. new milk; beat all well together, and fry with lard, a little of which should be hot for each cake; eat with powdered sugar mixed with cinnamon or grated nutmeg.—*Alice Pavey*, Harveysburg, Ind.

Johnny Cakes.—Take about ½ pt. meal and scald it, 1 tabiespoon flour, 1 teaspoon soda, 1 egg, thin this with cold milk or water, 1 tablespoon sugar or molasses; fry on a griddle in small cakes.—*Agnes Boyd*, Taunton, Mass.

Pancakes.—1 pt. stale bread soaked in 1 qt. sweet milk, 1 tablespoon sugar, 1 teaspoon Royal Baking Powder, ½ teaspoon salt, 2 eggs, and flour enough to make a batter.—*Mrs. M. A. North*, Andover, O.

Fried Bread Cakes.—Beat 1 egg with saltspoon of salt, mix with ½ pt. milk: have ready nice pieces stale bread, dip each piece in milk and fry light brown in hot drippings, either on griddle or in kettle of fat (beef drippings or suet best); use syrup or fruit, or plain.—*Mrs. Rachel S. Baker*, Lake Forest, Ill.

Batter Cakes.—1 pt. sour milk, yelks of 2 eggs, pinch of salt, 1 even teaspoon soda, flour enough to make a good batter; lastly, stir in the whites of 2 eggs beaten very light; if you have no sour milk use sweet, and 1½ spoons Royal Baking Powder instead of soda.—*Hattie E. Hawley*, Faribault, Minn.

Other Breads.

BREAD.—2 pts. sliced potatoes, boiled and mashed, to which add enough water to make in all 7 pts.; have it blood-warm, then add a little salt and 1 pt. of good baker's yeast; stir rather stiff with flour, and let stand overnight; next morning work stiff and let stand to rise; when risen, mold and bake in the usual way.—*Mary E. Resh*, Waynesboro', Pa.

Coffee Bread.—½ cup sugar, 1 egg, 1 cup milk, ½ cup yeast, and enough flour for a sponge; when risen, add ½ cup butter, worked in with the hands (not kneaded), and flour enough to make it soft, so that it can be patted down into a greased pan to be baked; when risen again, put little specks of butter over the top, press them down in it, and sprinkle sugar and cinnamon over; bake in a quick oven 20 minutes, when the oven is right; cut in strips about 1 inch wide for breakfast or lunch.—*Mrs. Martha E. White.*

Egg or Batter Bread.—Beat the yelks and whites of 2 eggs together until very light, and add 2 medium-sized teacups buttermilk, with ½ teaspoon soda stirred in it before putting with the eggs; sift some meal twice, and thicken stiff enough to mash every lump; then thin with sweet milk to the consistency of thick soup, and stir in 1 tablespoon soft or melted butter (if you haven't butter enough on hand, use ½ lard), add ¼ teaspoon salt, and pour in a greased pan; bake quickly and serve as soon as done, or it will fall and not be so good.

Milk or Salt Risen Bread.—1 cup new milk or warm water, 1 cup fine flour, ½ cup Graham, 1 saltspoon ginger, ½ saltspoon each salt and soda, 1 teaspoon white sugar; beat all well together and set in dish of warm water to rise, keeping as warm as possible without scalding; stir frequently, as beating makes them rise quicker; after standing 2 or 3 hours add a little more flour, if needed, to make them stiff enough to stand when light: should be light in 4 or 5 hours; when light, sponge your bread, keeping very warm until nice and light; then make into loaves, working well; let rise and bake in the ordinary way.—*Martha C. Eastman*, Fond du Lac, Wis.

Quick Graham Bread.—1 pt. Graham flour, with 1 heaping teaspoon Royal Baking Powder stirred in, 1 tablespoon molasses, ½ teaspoon salt, and water sufficient to make a stiff batter; bake in well greased pan, or muffin-irons (in hot oven).—*Mrs. Lillie J. Rogan*, Thomasville, Ga.

Waffles.—1 pt. cream and milk mixed, 2 eggs beaten, and 1 teaspoon Royal Baking Powder, a little salt, and flour enough to make a batter not too stiff; when baked, put butter and sugar on top.—*Miss Addie E. Hatyfield*, Hamburg, Pa.

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Delicious * Bread

The Most Wholesome that can be made, and with Least Trouble.

The great perfection to which the Royal Baking Powder has been brought as a leavening agent has induced its use in lieu of yeast by many of the most expert bakers in the making of fine bread.

It is found that it not only leavens the dough most perfectly, but that it makes the sweetest, finest flavored, most tender, delicious and wholesome bread possible to produce. Old and celebrated bread-makers declare that it exceeds the most successful yeast bread they have ever made. The following receipt for making bread without yeast, using Royal Baking Powder to raise it, appears to be the favorite with lovers of good, wholesome, fresh bread.

Please notice that it requires water for mixing the dough. Do not use milk. This receipt, using water, will be found, if carefully followed, to produce one loaf of exceedingly handsome, light, sweet, wholesome bread, that will keep moist, fresh and sweet for many days:

Royal Unfermented Bread

1 quart flour, 1 teaspoonful salt, half a teaspoonful sugar, 2 heaping teaspoonfuls Royal Baking Powder,* half medium-sized cold boiled potato, and water. Sift together thoroughly flour, salt, sugar, and baking powder; rub in the potato; add sufficient water to mix smoothly and rapidly into a stiff batter, about as soft as for pound-cake; about a pint of water to a quart of flour will be required—more or less according to the brand and quality of the flour used. Do not make a stiff dough, like yeast bread. Pour the batter into a greased pan, 4½ by 8 inches, and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in very hot oven 45 minutes, placing paper over first 15 minutes baking, to prevent crusting too soon on top. Bake immediately after mixing.

To Make One Loaf.

* Perfect success can be had only with the Royal Baking Powder.

Some of the advantages presented by this method of making bread with Royal Baking Powder are:

The saving of the nutritious constituents of the flour from consumption in the process of rising.

Saving of time, ordinary yeast bread requiring preparation over night, care for hours before baking, and dependence on a variable supply of yeast.

A bread that retains its moisture longer, and does not mold as readily.

Uniformity of result, while the result with yeast is of doubtful issue, and in household production is more frequently indifferent than good.

A bread that even persons of delicate digestive apparatus can use without the ills peculiar to fermented bread following.

Bread that can be eaten warm with impunity, etc.

IT WILL PAY EVERY HOUSEKEEPER TO TRY THIS.

The Royal Baking Powder Co. will thank those trying this receipt for information as to result.

ROYAL BAKING POWDER CO., 100 WILLIAM ST., NEW YORK, U. S. A.

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CAKE.

Angels' Cake.

ANGELS' CAKE.—The whites of 11 eggs, 1½ cups granulated sugar, 1 cup flour, 1 teaspoon Royal Baking Powder, 1 teaspoon Royal Vanilla Extract; beat the whites to a froth, beat the sugar in the eggs, add flavoring and the flour, stir quickly and lightly.—*Mrs. A. B. Carner*, Tylersburg, Pa.

Angels' Cake.—Whites of 11 eggs, 1 cup flour, after sifting; 1 teaspoon Royal Baking Powder; sift the flour and baking powder 4 times; beat the eggs to a stiff froth, then beat in 1½ cups of granulated sugar and 1 teaspoon Royal Vanilla; add the flour and beat lightly and thoroughly; bake in an ungreased pan slowly 40 minutes; when done, turn it upside down on the edge of 2 other pans so that the air can circulate around it; bake in a new pan.—*Miss M. H. Cromwell*, Cranford, N. J.

Angels' Cake.—Whites of 11 eggs beaten well, 1½ tumblers crushed sugar, sifted 4 times 1 tumbler flour, sifted 3 times, 1 teaspoon cream tartar, and Royal Essence Vanilla; bake in a new tin or one that has never been greased, bake in a moderate oven, and, when done, turn upside down, allowing the air to pass under.—*Mrs. Frank Cosper*, 4200 Finney Avenue, St. Louis, Mo.

Angels' Cake.—½ lb. flour, and 1 teaspoon Royal Baking Powder, mixed and sifted 4 times; beat whites of 11 eggs to a stiff froth, then beat in 1 lb. sugar and 1 teaspoon Royal Extract Vanilla, add flour and beat lightly; bake in an ungreased pan 40 minutes; when done, turn over to cool, cut it out when cool.—*Miss Georgie A. Rice*, Cresbard, Dak.

Angels' Cake.—Whites of 11 eggs, 1½ tumblers granulated sugar, 1 tumbler flour, ½ teaspoon Royal Extract Vanilla; beat the whites very stiff on a large platter; sift the sugar 4 times, the last time sift in 1 teaspoon cream tartar, add the sugar gradually to the beaten whites, beating constantly until it is all mixed in, then add the vanilla; sift in the flour and stir as lightly as possible; turn upside down and let it cool, then run a knife round the edge and tube until it will slip out; the tumbler to hold a little more than 2 gills; ice when cold; bake about 40 minutes very moderately.—*Rachie N. Spooner*, Newport, R. I.

Angels' Food.—Take 1½ tumblers granulated sugar, sifted 4 times, 1 tumbler flour, whites of 11 eggs beaten to a stiff froth, 1 teaspoon cream tartar, 1 of vanilla; bake 40 minutes in moderately quick oven.—*J. E. Jemison*, Waukegan, Ill.

Angels' Food.—Whites of 11 eggs beaten to a stiff froth, 1½ cups white sugar, 1 cup flour, sifted 4 times, 1 teaspoon cream tartar; bake in a quick oven; a most lovely cake.—*Mrs. Frederika Tinken*, Riceville, Iowa.

Angels' Food.—Whites of 12 eggs, 10 tablespoons sugar, 3½ heaping tablespoons flour, 1 teaspoon cream tartar; beat the eggs stiff, sift the flour 3 times; add the cream tartar and sift again, use powdered sugar and sift it twice, and add it to the beaten whites of eggs; stir lightly; put in a pan slightly greased, put in the oven on jar top, or something that will prevent any part of the pan from touching the oven; put a pan of water in the oven above it to prevent scorching; bake moderately fast. Difficult to succeed with, as the slamming of a door will probably cause it to fall; very delicious.—*Hortense Collins*, Columbia, Mo.

Angels' Food Cake.—Whites of 11 eggs, 1½ cups sifted powdered sugar, 1 cup flour, sifted 4 times, 1 teaspoon cream tartar, 1 teaspoon vanilla extract; beat whites of eggs to stiff froth, and beating all the time, add sugar, then flour (measured after sifting), cream tartar sifted, and, finally, vanilla; continue beating until put in the pan, which must not be greased; bake 45 minutes in a moderate oven, and, when done, turn the pan upside down until cold.—*Ida M. Kinsey*, Northfield, Minn.

Angels' Food Cake.—Take the whites of 11 eggs, 1½ coffeecups granulated sugar, 1 coffeecup sifted flour, 1 teaspoon Royal Extract Vanilla, 1 teaspoon cream tartar; sift the flour 4 times, then add cream tartar and sift again, sift the sugar and measure it, beat the eggs to a stiff froth, add the sugar lightly, then the flour very gently, then the vanilla; do not stop beating till you put it in a stone crock to bake, do not grease the crock; bake 40 minutes; do not open the oven until the cake has been in 15 minutes, turn the pan upside down to cool, and, when cold, take out by loosening around the side with a knife; use a crock that has never been greased.—*Mrs. S. D. Thomas*, Shelton, Neb.

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Cookies, Crackers, etc.

TWO cups sugar, 2 eggs, 1 cup butter, 1 cup sweet cream, 1 teaspoon Royal Baking Powder, caraway seed, if you like; make a hole in the flour, pour in the mixture, and beat with the spoon, being very careful to use only the flour which will work in by beating; when too thick to beat longer, mix with the hands just stiff enough to roll out thin; cut with a goblet, and bake in a quick oven.— *Orlena S. Matteson*, 60 Lake street, Chicago, Ill.

—1 coffeecup butter, two coffeecups sugar, 2 eggs; beat to a cream; 2 tablespoons milk; sift in flour (with 2 teaspoons Royal Baking Powder added), to make a dough as soft as can be rolled; add 1 tablespoon caraway seeds or ½ nutmeg; roll thin, and bake in a quick oven.— *Mrs. E. W. Dunne*, Huntley, Mont.

—2 cups granulated sugar, 1 cup butter, 4 eggs, grated nutmeg to taste, 2 teaspoons Royal Baking Powder mixed with enough flour to stiffen batter; roll and cut with biscuit cutter, and bake at once in a quick oven.— *Mrs. George Molsee*, Williamsville, Ill.

—6 cups flour, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 3 teaspoons Royal Baking Powder.— *Miss H. A. Dunham*, Bennington, Vt.

—1 cup butter, 1½ cups sugar, ½ cup sweet milk, 2 eggs, 2 teaspoons Royal Baking Powder, sufficient flour to make as soft as can be rolled and cut.— *Mrs. L. Young*, Byron, Wis.

—1 lb. sugar, ¼ lb. lard, ¼ lb. butter, 2 eggs, 2 lbs. flour, 2 oz. Royal Baking Powder; add enough sweet milk to make a dough, not too stiff; flavor with nutmeg or lemon; roll out ¼ inch thick; cut with small cake-cutter, and bake in a quick oven a light brown.— *Mrs. F. H. Kirkes*, De Land, Fla.

—1 cup butter, 2 cups sugar, 2 eggs, 1 small teaspoon soda, 3 tablespoons cold water, some nutmeg; mix very stiff; roll; bake quick. Very dark sugar is the best.— *Mrs. L. R. Minnick*, Nimisila, O.

—1 cup butter, 2 cups sugar; beat to a cream; add the beaten yelks of 4 eggs; into this put 1 teaspoon Royal Lemon Extract; add to this the beaten whites of 4 eggs; 2 teaspoons Royal Baking Powder mixed with 4 teacups flour; sprinkle with sugar before baking.— *Mrs. J. P. Arey*, Los Angeles, Cal.

—2 cups sugar, 1 each of butter and sour cream or milk, 3 eggs, 1 teaspoon soda; mix soft and roll thin, sift granulated sugar over them, and gently roll it in.— *Mrs. Mary V. Ishler*, Boalsburg, Pa.

—1 cup butter, 2 cups sugar, 4 cups sifted flour, 3 teaspoons Royal Baking Powder, and 4 eggs; beat sugar and butter to a cream; sift flour and baking powder together; beat the eggs separately; rub butter, sugar, and flour together, then add eggs, and, lastly, enough sweet milk to form a dough; roll out thin, and bake in a hot oven.— *Mrs. S. S. Cannon*, Omaha, Neb.

—4 eggs, ½ cup cream, ½ cup butter, 2 cups sugar, 2 teaspoons Royal Baking Powder; roll out; sprinkle with white sugar and roll again; bake in a moderate oven.— *Mrs. J. C. Mason*, Paint Lick, Ky.

—3 cups white sugar, 1 cup butter, 1 cup sweet milk, 2 teaspoons Royal Baking Powder; whites of 4 eggs beaten to a froth; flavor with lemon.— *Miss Martha O. De Hority*, Marengo, O.

—Take the whites of 2 eggs, 1 large cup milk, 1 cup sugar, ½ cup butter, 2 scant teaspoons Royal Baking Powder; flavor with rose; use flour enough to make a thick batter; butter small tins, and put the batter into them until they are half full; bake in a quick oven; before you take them from the tins, dust powdered sugar over them.— *Mary H. Williams*, Toll House, Cal.

—2 cups sugar, 1 cup butter, and 3 eggs, well beaten together; 1 cup sweet milk; flour enough to roll with 4 teaspoons Royal Baking Powder sifted through it.— *Ina Birney*, Torrington, Conn.

—Mix 2 teaspoons Royal Baking Powder and a little salt in 1 qt. flour; make a hole in the center, and put in 1 cup sugar, ½ cup milk, ½ cup butter, and 1 egg; mix rather stiff; roll, and cut out in any desired shape; bake quickly in hot oven.— *Mrs. James Knowles*, Millville, N. J.

—2 cups sugar, 1 cup molasses, 1 cup lard, 1 cup water, 2 teaspoons saleratus, 2 small teaspoons ginger, 1 teaspoon salt; knead with as little flour as possible to roll out.— *Mrs. Asa Brooks*, Osborne Hollow, N. Y.

—Take 2 cups flour and 2 heaping teaspoons Royal Baking Powder, mix together while dry; beat together 2 cups sugar and 1 small cup butter, then add 2 well-beaten eggs and 2 tablespoons sweet milk; mix in the flour prepared as above, and add enough more plain to make a dough stiff enough to roll and cut out.— *Laura V. Downing*, Crawfordsville, Ind.

—1 cup butter, 4 cups flour, 2½ cups sugar, 2 eggs, 1 teaspoon soda; rub the butter and flour together, and beat the eggs and sugar together; mix all together; roll out and bake.— *Mrs. Zouella Tucker*, Colfax, Ill.

—1½ lbs. white sugar, ½ lb. butter, 1 oz. carbonate of ammonia, 1 pt. water or sweet milk, 4 eggs; dissolve the ammonia in the water or milk; beat sugar and butter together; beat eggs separately; roll thin; bake in a quick oven; they are better after a few days old.— *Mollie McClelland*, Eugene, Iowa.

—1 cup butter, 2 cups sugar, 3 eggs, 1 cup cold sweet milk, essence of lemon to flavor, 2 teaspoons Royal Baking Powder, 6 cups flour; mix flour and baking powder dry; then add sugar, butter, eggs, and milk; roll thin, and cut with biscuit-cutter, and bake in a quick oven.— *Miss Fannie L. Pugh*, Portsmouth, O.

— ½ cup butter, 1 cup sugar, 1 egg, 1 quart flour, 2 teaspoons Royal Baking Powder, 2 tablespoons sweet cream; flavor with 1 teaspoon of lemon extract.— *Gertie Russell*, Milton, Iowa.

—2 cups sugar, 1 cup butter, 1 cup milk, 3 eggs; 2 small teaspoons saleratus, 4 small teaspoons cream tartar, nutmeg, caraway; soft as can be rolled out.— *Mrs. C. W. Rhodes*, New Haven, Conn.

—⅔ cup butter, 1 cup sugar, 2 teaspoons Royal Baking Powder, 2 well-beaten eggs, 2 tablespoons milk, 2 teaspoons lemon or vanilla; flour enough to make a soft dough; roll thin, and bake in a hot oven.— *Mrs. Frank Reed*, Nortonville, Kans.

—1 cup sugar, 1 egg, ½ cup butter, ½ cup lard, ½ cup sweet milk, ¼ teaspoon soda, and flour to make a stiff dough to roll; roll thin, and sprinkle with sugar, and bake quick.— *Mary J. Jones*, Hamburg, Iowa.

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—1 cup butter, 2 cups sugar, 4 eggs, 4 cups flour, 3 tablespoons milk, 3 teaspoons Royal Baking Powder, rub the flour and butter thoroughly together: cream butter and sugar: beat the eggs separately: add to the above a little nutmeg and cinnamon, or any seasoning preferred: sift in the flour and baking powder, and enough flour to mold and roll out.—*Mrs. Mary Hoffman*, Black River, Mich.

— Take 2 eggs, 1 cup molasses, ½ cup lard, 3 tablespoons sweet milk, and 1 level tablespoon Royal Baking Powder; knead into dough so as to be rolled thin· cut out with a cutter, and bake reasonably quick.—*Mrs. Nancy Dutton*, Shelbyville, Ill.

—2 cups sugar, 1 cup butter, 3 eggs, 1 cup milk, 1 cup flour, and 3 teaspoons Royal Baking Powder: put sugar and butter all in bowl at once, and stir all together: roll out thin, sprinkle sugar on and bake.—*Miss Jennie Goebel*, Henderson, Minn.

Almond Cookies.— Rub well the yelks of 5 hard-boiled eggs with ¼ lb. powdered sugar; to this add 1 lb. flour and ½ lb. butter: roll out the dough and cut with biscuit-cutter; coat the top with beaten egg applied with a soft brush or feather, then spread with sugar and almonds.—*A. Mayer*, 37 Clinton Place, New York.

Boston Cookies.—2 cups sugar, 1 cup butter, 1 cup milk, 1 egg and yelk of another, ⅓ teaspoon saleratus, 1 teaspoon cream tartar; mix stiff, roll thin; rub the white of 1 egg on the top, and sprinkle on a little sugar.—*Mrs. Carrie E. Elsworth*, Grandville, Mich.

Centennial Cookies.—2 cups sugar, ⅔ cup lard, or if butter, an even cup: beat with the sugar 1 cup English currants, washed and dried, 2 eggs, 1 teaspoon salt (if lard is used), 1 teaspoon soda, ½ teaspoon of all kinds of spices, 2 tablespoons sweet milk: will keep a century if not eaten.—*Mrs. M. E. McMasters*, Woodstock, Vt.

Cinnamon Cookies.—2 cups molasses, 1 heaping cup shortening, ½ cup cold water, 2 teaspoons soda, 1 teaspoon cinnamon; if lard is used, add a little salt; mix soft, and roll thin; flour as needed.—*Emma Brown*, Honesdale, Pa.

Cocoanut Cookies.—2 cups white sugar, 1 cup butter, 2 cups grated cocoanut, 2 eggs, 2 teaspoons Royal Baking Bowder; mix with enough flour to roll easy, roll very thin; bake in a quick oven, but not brown.—*Blanche Wertz*, Burning Bush, Pa.

Fruit Cookies.—1½ cups sugar, 1 cup currants, ⅔ cup shortening, 2 eggs, 1 teaspoon of all kinds of spices, ½ teaspoon soda dissolved in 1 tablespoon milk; sprinkle sugar on the top, and they are much nicer.—*Phebe H. Sanford*, Apponagansett, Mass.

Ginger Cookies.—2 cups N. O. molasses, 1 cup sugar, 1 cup lard, 1 level teaspoon ginger, 1 heaping teaspoon soda, 2 eggs, a little salt.—*Mrs. E. E. Benson*, Wauponsee, Ill.

Ginger Cookies.—1 pt. baking molasses, ½ pt. sugar, ¾ pt. fried meat-fat or nice sweet lard, ½ teaspoon salt, 2 heaping teaspoons ginger, ½ pt. warm water, and 3 teaspoons soda; stir together molasses, sugar, shortening, salt, and ginger, adding sufficient flour to make a thin batter, then add the soda dissolved in the water; stir well, and add enough flour to make a soft dough; roll thin; cut with biscuit-cutter, and bake in a quick oven.—*Jennie Lewis*, Hedgesville, N. Y.

Ginger Cookies.—2 cups N. O. molasses, 1 cup sugar, 1 cup lard, 1 cup sweet milk, large tablespoon ginger, 1 teaspoon soda, 1 teaspoon salt; the lard should be rubbed into the flour the same as for pie-crust.—*Mrs. M. E. McMasters*, Woodstock, Vt.

Ginger Cookies.—3 cups molasses, 1 level tablespoon soda in the molasses and let it foam, 1 cup lard, 1 tablespoon ginger (scant), a little salt; mix soft, and roll thick.—*Laura Dunkam*, Rundel, Pa.

Ginger Cookies.—2 cups molasses, 1 cup sugar, 1 cup lard, 2 teaspoons saleratus dissolved in ⅓ cup hot water, 3 teaspoons ginger; warm sugar, molasses, and lard together, then add saleratus and ginger.—*Mrs. G. C Thomas*, Cannonsburg, Mich.

Ginger Cookies.—1 cup molasses, 2 cups sugar, 1 cup lard worked in flour, cold, ½ cup sour milk, 1 good teaspoon soda; make quite stiff with flour: also 1 heaping teaspoon ginger, a little salt, and 1 teaspoon cinnamon.—*Mrs. Maggie Craft*, Cortland, O.

Ginger Cookies.—1 pt. molasses, 1 pt. buttermilk 1 cup shortening, 2 tablespoons ginger, 2 tablespoons soda: mix very soft and cut as cookies, bake in a hot or quick oven; while hot, ice slightly with frosting, as for other cake.—*Eva Rodgers*, Aledo, Ill.

Baker's Ginger Cookies.—Put in a coffeecup 1 teaspoon soda, 3 tablespoons lard, a pinch of salt; on this pour 4 tablespoons boiling water, filling the cup with N. O. molasses until it runs over; 1 heaping teaspoon ginger; mix them rather stiff so they will roll out nicely, and always use N. O. molasses.—*Lida B. Mesick*, Edina, Mo.

Lemon Cookies.—1 pt. sugar, 1 cup butter, 1 teaspoon soda, juice and grated rind of 1 lemon; roll soft and thin, and bake quickly.—*Anna Hamilton*, National, Iowa.

Molasses Cookies.—3 eggs, 1 pt. N. O. molasses, 2 tablespoons ginger, 1 tablespoon soda, ½ cup lard; beat eggs and ginger together, stir soda into molasses, put all together, add lard and flour to mix soft: roll out, not too thin; bake quickly.—*Mrs. Rilla Evans*, Bellwood, Neb.

Molasses Cookies.—1 cup molasses, ½ cup water, ½ cup shortening, butter or lard, 1 teaspoon each of ginger, cinnamon, and soda; do not use flour enough to make a hard dough, but have it as soft as you can, and have the cookies smooth.—*Mrs. M. E. McMasters*, Woodstock, Vt.

Oatmeal Cookies.—1 cup oatmeal, 1 cup flour, 1 cup sugar, 2 eggs, butter size of an egg, 1 teaspoon soda, 2 of cream tartar: roll thin, and bake at once.—*Miss Clara Barker*, Montague Gold Mine, Halifax Co., Nova Scotia.

Oatmeal Cookies.—12 oz. oatmeal, 8 oz. sifted flour, 5 oz. sugar, 4 oz. butter, ½ oz. caraway seed, 2 teaspoons Royal Baking Powder; rub ingredients together thoroughly, then add enough cold water to make a very stiff dough; roll out thin, and score with a knife, bake quickly; lard may be used instead of butter; if so, some salt must be added.—*Mrs. Alfred MacLaren*, Moncton, N. B., Can.

Poor Man's Cookies.—1 cup sweet cream, 2 cups sugar, 1 tablespoon Royal Lemon Essence, 1 tablespoon Royal Baking Powder; flour enough to roll, and cut with cookie-cutter; bake in quick oven.—*Mrs. M. R. Tabor*, Newton, Iowa.

Scotch Cookies.—1 cup sugar, 1 cup butter, ½ cup sweet milk, 2 teaspoons Royal Baking Powder, 1 teaspoon cinnamon, 2 eggs; put in flour enough to roll out; roll thin, and bake quickly.—*Mary G. Voss*, Lodi, Wis.

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Seed Cookies.—2 cups sugar, 1 cup butter, 1 egg, 1 cup milk, ½ teaspoon caraway seed, 2 teaspoons Royal Baking Powder, and flour enough to make a soft dough; rub the butter and sugar to a light cream, add the egg, well beaten, and the milk; seed and powder sifted with the flour; roll out thin; cut with large round cutter; bake in hot oven; sift sugar on the top.—*Lydia Vantsmeier*, Eleroy, Ill.

Sugar Cookies.—1 cup sugar, ½ cup butter, ½ cup sweet milk, 1 qt. flour, 3 teaspoons Royal Baking Powder, 1 egg.—*Minnie C. Tifft*, Auburn, N. Y.

Sugar Cookies.—1 cup butter, or ⅓ lb., 4 cups flour, or 1 lb., 1 cup white sugar, or ⅓ lb., 1 teaspoon Royal Baking Powder, 3 tablespoons water, 2 eggs; sift baking powder and flour together, add butter, rub well together; beat together sugar and eggs; mix, and roll very thin; sprinkle over with granulated sugar, cut into cakes, and bake in a quick oven.—*Mrs. John Steen*, Ontario, Cal.

Sugar Cookies.—2 cups sugar, 1 cup butter, ⅔ cup cream, 4 eggs, 2 teaspoons Royal Baking Powder, nutmeg to taste, flour enough to handle conveniently.—*Mary L. Talcott*, Middleport, N. Y.

Sugar Cookies.—1 lb. flour, ½ lb. sugar, ½ lb. butter, 4 eggs; roll out and cut into round rings.—*Helen Gading*, Mt. Eden, Cal.

Sugar Cookies, with Ammonia.—1 pt. white sugar, 1 cup butter, ½ oz. carbonate of ammonia, pulverized, 4 eggs, 1 gill water; season with Royal Extract of Lemon.—*Miss Lydia A. Fuller*, Goshen, Ind.

Sugar Cookies.—1 cup butter, 2 cups sugar, ½ cup sweet milk, 2 eggs, 2 teaspoons Royal Baking Powder; mix soft.—*Mrs. Mattie Townsley*.

Sugar Cookies.—2 cups sugar, 2 eggs, ½ cup butter, ½ cup sour cream, 1 teaspoon soda, flour to roll.—*Mrs. S. B. Halderman*, Fairfield, O.

White Cookies.—2 cups white sugar, ¼ cup butter, 1 egg, yelk and white beaten separately, 3 teaspoons Royal Baking Powder, and flour to stiffen; roll out thin, and dust with sugar and cinnamon; cut in shapes desired, and bake in a quick oven.—*Miss Susie B. Lefevre*, Saxonburg, Pa.

Temperance Cookies.—1 lb. sugar, 6 eggs, ¼ lb. butter, 1 nutmeg, 2 lbs. flour, 1 teaspoon soda; roll thin, sprinkle sugar over, and bake quick.—*Miss Carrie Althouse*, Samaria, Mich.

Cookies without Eggs.—2 cups sugar, 1 cup sweet milk, ⅔ cup lard, 2 teaspoons Royal Baking Powder, flavor with Royal Extract of Lemon; mix sugar and lard to a cream, then add milk; sift baking powder with flour; mix into a dough soft enough to handle conveniently, flour board, roll out thin, cut with cake cutter, and bake in a moderately hot oven.—*M. J. Mell*, Ivy, Iowa.

Cookies without Eggs.—½ cup butter, 1 cup sugar, 1 cup milk (sweet), 1 teaspoon Royal Baking Powder, 1 dessertspoon orange peel, dried and pounded fine; flour to make it stiff as pound-cake; drop on buttered plate in teaspoonfuls; they will shape themselves, and be nice.—*Mrs. W. H. Walker*, Parkersburg, W. Va.

Cookies, without Butter or Eggs.—3 cups coffee-sugar, 1 cup sour cream or milk, 1 cup lard, 1 teaspoon Royal Baking Powder, nutmeg to taste, flour to roll; cut and bake at once in quick oven.—*Mrs. George Molsee*, Williamsville, Ill.

Lemon Biscuits.—1 cup butter, 1½ cups sugar, 4 eggs, 1½ pts. flour, 1 teaspoon Royal Extract of Lemon; mix the butter, sugar, and beaten eggs, smooth, add the flour, sifted with the powder, then the extract; flour the board, roll out the dough ¼ inch thick, and cut out with large round cutter; lay out on a greased tin; wash over with milk, and lay a thin slice of citron on each; baking in hot oven 10 minutes.—*Miss Ziporia Sperry*, Frostburg, Md.

Rich Sweet Biscuits.—3 lbs. flour, 1½ lbs. sugar, ¾ lb. butter, 6 eggs, 2 teaspoons Royal Baking Powder sifted into the flour, 1 nutmeg grated; rub butter and nutmeg into the flour; beat eggs and sugar together until it is frothy; add this to the flour, and mix into a dough; roll out thin, cut in round cakes, and bake in quick oven; will keep fresh and nice for 6 weeks in a dry place, and are delicious.—*Mrs. E. F. Howell*, 291 Union street, Brooklyn, N. Y.

Salem Cakes.—3 pts. sifted flour, 1 pt. sugar, ½ pt. butter, 5 eggs, 1 nutmeg, piece of lard size of a hen's egg, 3 teaspoons Royal Baking Powder; roll thin, and bake lightly.—*Miss Ella E. Bock*, McKeansburg, Pa.

Scotch Cakes.—1 lb. sugar, ½ lb. butter, 1 egg, 1 lb. flour, ½ teaspoon Royal Extract Vanilla.—*Kate H. Fridley*, Carlisle, Pa.

Seed Cake.—1 egg, 1 cup cream, 1 cup butter, 3 cups sugar, 8 cups flour, 2 teaspoons Royal Baking Powder, and seed to taste.—*Lydia M. Wheeler*, North Richmond, N. H.

Sugar Cakes.—3 coffeecups sugar, 1 cup butter, 5 eggs; beat very light; 1 nutmeg, a little rose-water, flour enough to roll out, 2 level teaspoons baking powder.—*Mrs. D. A. Bevis*, Bevis, O.

Taylor Cakes.—1 pt. molasses, ½ pt. sweet milk, ½ cup butter, ½ cup lard, 1 cup sugar, 5 cups flour, 2 teaspoons Royal Baking Powder, 3 of ginger; drop on tins.—*Mrs. Ella Smith*, Crawfordsville, Ind.

Tea Cakes without Eggs.—1 cup butter (lard will do), 2 cups white sugar, 1 cup water or sweet milk, warm; flour enough to make a good stiff dough; sift in 2 teaspoons Royal Baking Powder, and rub the butter in flour; put the sugar in a pan with enough water to cream, then pour in the rest of it; stir well; flavor to suit taste with any of the Royal Extracts; pour in flour, work smooth; roll thin; cut out, and bake on greased pans in a hot oven; they will be hard at first, but in a few days will be mellow and nice.—*Mrs. S. J. McKinnon*, Moscow, Tex.

Sand Crackers.—3 cups sugar, 3 eggs, 1 cup sweet cream, 1 cup butter, 6 cups flour, 3 teaspoons Royal Baking Powder; beat the sugar, eggs, and butter together; mix powder with flour; roll thin, and sprinkle with sugar.—*Kate D. Bishop*, Dickinson, Pa.

Sand Tarts.—1 cup butter, 1½ cups sugar, 3 eggs, ½ teaspoon Royal Baking Powder, 6 teaspoons cold water; flavor to taste, or caraway seed; roll soft. Excellent.—*Mrs. H. D. Fellows*, Troy, N. Y.

Sand Tarts.—1 lb. brown sugar; rub 10 oz. butter into 1 lb. flour, with the sugar, and yelks of 3 eggs; make up into a dough, then roll out, cut into squares; prime with the whites of eggs; strew with fine-chopped almonds or hickory-nut meats; bake in a moderate oven.—*Mrs. Floyd Smith*, Colfax, Ill.

Sugar Crackers.—7 cups flour, ½ cup milk, 2 cups sugar, 2 eggs, 1 cup butter, 2 teaspoons Royal Baking Powder; season with caraway seed.—*Mrs. S. L. Rawley*, San Bernardino, Cal.

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Sweet Crackers.—1 qt. sifted flour, 1 coffeecup butter, 1 cup sugar, 1 tablespoon cinnamon, a little salt; must be rolled thin, and baked in a quick oven; use sweet milk.—*Mrs. Arminda Luellen*, Low Gap, W. Va.

Kisses.—4 whites of eggs (not whipped) to 1 lb. sugar; stir until it will not drop off the spoon (which should be a silver one) and bake on waxed tins; flavor with Royal Extract Lemon or Vanilla; the oven must be only slightly warm, or they will brown.—*C. Maggie Meldahl*, Scott, W. Va.

Kisses.—1 cup white sugar, ½ cup butter, 2 eggs, ¼ teaspoon Royal Baking Powder, 6 large tablespoons flour; drop in a tin by spoonful, and put 2 raisins on top of each.—*Mrs. B. E. Flanders*, Hudson, N. Y.

Grace's Kisses.—1 cup granulated sugar, ½ cup butter, 1 egg, ½ cup milk, 2 teaspoons Royal Baking Powder; add flour enough to thicken so it can be dropped on tins; to be baked in a quick oven.—*Mrs. H. French*, New Haven, Conn.

Sugar Kisses.—Whites of 2 eggs beaten to a stiff froth; add 1 cup sugar; mix well, and drop in small cakes on a buttered tin; bake in a moderate oven until lightly brown.—*Miss A. Rehm*, West Point, N. Y.

Chocolate Cakes.

CHOCOLATE CAKE.—The whites of 8 eggs, 2 cups butter, 3 cups flour, 1 of sweet milk, 3 teaspoons Royal Baking Powder; beat the butter to a cream, put in the sugar, and beat until light; add the milk, then flour (in which the baking powder has been thoroughly mixed), and beaten whites; when mixed divide the batter into two equal parts, and into one half stir a cake of sweet German chocolate, grated; bake in layers, spread with custard, and alternate the white and dark cakes. *For Custard:* add 1 tablespoon butter to 1 pt. sweet milk, and boil; stir in 2 eggs beaten with 1 cup sugar, and add 2 tablespoons corn-starch dissolved in a little milk; stir constantly after putting in eggs, sugar, and corn-starch, until the crust is nearly as thick as blanc-mange.—*Mrs. J. E. Roller*, Harrisonburg, Va.

—1 cup butter, 2 of sugar, 1 of sweet milk, 5 eggs (leaving out the whites of 3), 4 cups sifted flour, 2½ teaspoons Royal Baking Powder in the flour; bake in jelly-tins. *Icing:* whites of 3 eggs beaten to a stiff froth, 1½ cups powdered sugar, 6 tablespoons grated chocolate, 2 teaspoons Royal Extract Vanilla.—*Mrs. H. D. Fellows*, Troy, N. Y.

—1 cup sugar, ¼ cup butter, 1 egg, ½ cup milk, 1 square grated chocolate, 1½ cups flour, 2 teaspoons Royal Baking Powder; sift flour and baking powder together; beat sugar, butter, and egg together; add chocolate, and then add flour and milk; stir well together; bake in square cake-tin. *Icing:* 1 cup sugar, ¼ cup water, 1 square melted chocolate; boil sugar and water together, without stirring, until it will spin a thread; remove from the fire, and stir until cool; spread on the cake before it hardens; flavor with vanilla; spread melted chocolate on top of the icing.—*Louise Jones*, Ovid, N. Y.

—1 cup sugar, ½ cup milk, ½ cup melted butter, the whites of 2 eggs and 1 yelk, 2 cups flour, and 2 teaspoons Royal Baking Powder; for the chocolate take ½ cup milk, and 2 tablespoons sweet chocolate; boil till thick, sweeten to taste, and season with lemon; add the yelk of 1 egg when cold; bake in 3 jelly tins, and spread the chocolate on like jelly.—*Mrs. Milo L. Judd*, Auronia, Conn.

—Take 2 cups sugar, ½ cup butter, 1 cup sweet milk, ½ cup corn-starch, 2½ cups flour, 3 teaspoons Royal Baking Powder, 2 tablespoons chocolate; stir sugar and butter together, and then add the milk; mix the flour, corn-starch, and baking powder together, then beat the whites of 5 eggs to a froth, and stir in last; put ⅔ batter in pans, and stir chocolate in rest of batter, and bake in jelly-cake pans. *Icing:* 1 cup sugar boiled till, when dropped in cold water, it makes taffy, then stir in half cake of grated baking chocolate, stir till all dissolves, and spread on hot.—*Mrs. Sadie Williams*, Irvona, Pa.

—2 cups soft white sugar, 1 cup butter, rind and juice of 1 lemon, ¾ cup sweet milk, 3 cups flour, 5 eggs, 2 teaspoons Royal Baking Powder; reserve the whites of 3 of the eggs, beat to a stiff froth, and add 1 cup of pulverized sugar, 6 tablespoons of grated chocolate; mix well, and set over boiling water on the stove to keep warm and soft; bake in round flat tins, and put the chocolate in between and all around the outside; then set away in a cool place until the chocolate dries.—*Mrs. Sarah J. Gordon*, No. 1431 Vine street, Philadelphia, Pa.

—1 egg, 1 cup sugar, ⅔ cup milk, butter size of an egg, 2 small cups flour, 2 teaspoons Royal Baking Powder. *Filling:* 1 cup sugar, ½ cup chocolate, 2 tablespoons milk; cook till you think it is hard enough; when done beat an egg in, or not, as you like; bake the cake quickly.—*Ella Brooks*, Osborne Hollow, N. Y.

—1 lb. white sugar, 1 cup sweet milk, 1 cup butter, 8 eggs, 2 heaping teaspoons Royal Baking Powder, 3 cups flour, Royal Extract Vanilla; take sugar, butter, 5 eggs, and the yelks of 3, beat to a cream; mix powder and flour, then add the above, and then the milk; bake like jelly cake. Take whites of 3 eggs, 1 lb. of pulverized sugar, and 3 squares of a chocolate cake; spread between layers of cake and on top; this will make two large cakes.—*Miss Addie E. Hatzfield*, Hamburg, Pa.

—The whites of 8 eggs, 2 cups sugar, 1 of butter, 3 cups flour, 1 of sweet milk, 3 teaspoons Royal Baking Powder; beat butter to a cream, stir in the sugar, and beat until light; add the milk, then the flour and beaten whites; when well beaten, divide into equal parts, and into one half grate chocolate enough to darken; bake in layers, spread with custard, and alternate the white and dark cakes. *For custard for the cake:* add tablespoon butter to 1 pt. of milk, and let it come to the boil; stir in 2 eggs beaten with 1 cup sugar, add 2 teaspoons corn-starch, dissolved in a little milk.—*Lizzie M. Maxwell*, Washington, Iowa.

—Break 2 eggs in a teacup, add 3 tablespoons melted butter, then fill the cup up with sweet milk, 1 cup sugar, 1 cake chocolate, 2 cups flour, 2 teaspoons Royal Baking Powder.—*Miss Chattie Hotchkiss*, Kennedy, N. Y.

—1 cup white sugar, 1 heaping tablespoon butter, ½ cup sweet milk, 3 eggs, whites only, 2½ cups flour, 1½ teaspoons Royal Baking Powder; cream the butter and sugar, then add eggs, and beat thoroughly, and lastly, flour and baking powder; bake in layers,

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and let cool. *Filling:* ¾ pt. milk, put on fire and let heat, but not boil, then add ¾ cup grated chocolate, sweeten quite sweet, let boil quite hard, stir to keep from burning: take from fire, and add the 3 yelks well beaten, then boil; if they do not thicken it to the consistency of very thick cream, add a little corn-starch: when cool flavor with vanilla.—*Mrs. C. B. Gregory*, Croton Falls, N. Y.

—1 large cup sugar, butter the size of an egg, 1 pinch salt, 2 cups flour, 2 teaspoons Royal Baking Powder, 1 cup milk; beat all together; take out one-third in another dish, and put in 3 tablespoons chocolate, 1 teaspoon vanilla, and drop it in baking-tin same as marble cake.—*Mrs. I. A. Peck*, Brewster's Station, N. Y.

Cream Chocolate Cake.—2 cups sugar, ½ cup butter, 4 eggs, 1 cup milk, 2 cups flour, 2 teaspoons Royal Baking Powder, ½ cake of chocolate grated; mix chocolate in the cake before putting in the flour; bake in jelly-tins, filling with *Cream Jelly:* 2 cups sugar, ½ cup boiling water, ½ teaspoon vanilla; boil until ropy; do not put in the vanilla until you take the syrup off the stove; stand in a pan of cold water, and beat until creamy; if too thick, stir in a very little hot water.—*Miss A. A. Finney*, Lambertville, N. J.

Layer Chocolate Cake.—1 cup sifted granulated sugar, ½ cup butter, ½ cup corn-starch, ½ cup sweet milk, 5 eggs, 1 cup flour, sifted with 1 scant teaspoon Royal Baking Powder, flavor to taste; beat the butter and sugar thoroughly together, add yelks of eggs, beat well; add corn-starch mixed with milk; mix the flour, add whites of 2 eggs, beaten to a stiff froth, the last thing: bake in layers; use between layers ½ cup grated chocolate, mixed with the 3 whites of eggs, well beaten; sweeten to taste.—*S. T. Fishback*, Gunnison, Col.

Marbled Chocolate Cake.—Beat to a cream 1 scant coffeecup butter, add gradually 2 cups white sugar, whites of 5 eggs beaten to a stiff froth, 1 cup sweet milk, 2½ teaspoons Royal Baking Powder, 3 cups flour; mix baking powder into part of flour; take 1 cup white batter, add to it 5 tablespoons grated chocolate moistened with a little milk, 1 teaspoon each ground cloves and cinnamon, flavor with 1 teaspoon vanilla: put half of the white batter in baking-pan, then the dark, and finish with balance of white; moderate oven.—*Mrs. Mary E. Taylor*, Rushsylvania, O.

Roll Chocolate Cake.—4 eggs, 1 cup sugar, 1 cup flour, 2 teaspoons Royal Baking Powder, a pinch of salt; beat the eggs as light as possible, add to them first the sugar, and having mixed the baking powder and salt with the flour, dust that in and beat up light, and bake in a shallow pan; when done, turn out on a towel, spread on the chocolate, and roll immediately; bake quick. *For the chocolate:* 1 cup powdered sugar, ½ cup grated chocolate, 1 egg, nearly ½ cup milk or water, boil steadily until thick as jelly; let it cool before your cake is ready.—*Mrs. S. L. Chesoman*, Randolph, Mass.

Towanda Chocolate Cake.—¼ cake chocolate (unsweetened), ½ cup sweet milk, yelk of 1 egg; boil until it thickens; when cold add 1 cup sugar, ½ cup sweet milk, 1 large tablespoon butter, 1 teaspoon soda, 2 cups flour, flavor with vanilla; will make four layers. When cake is cold, put together with boiled icing.—*Della Lester*, Geneva, N. Y.

Vanilla Chocolate Cake.—1st. ½ cup butter, 1 cup sugar, ½ cup sweet milk, 2 cups flour, 3 eggs, 1 teaspoon Royal Baking Powder. 2d. ½ cake chocolate, 1 cup sugar, ½ cup sweet milk, yelks of 2 eggs. Cook No. 2 until the thickness of cream; when cold flavor with vanilla; then mix with 1 cup flour, and 1 teaspoon Royal Baking Powder; mix the whole (Nos. 1 and 2) together, and bake in four layers in jelly-cake tins, and put them together with icing between and over the top. *Icing:* Whites of 2 eggs, beaten stiff, with 16 tablespoons powdered sugar, and 1 of corn-starch, flavored with vanilla.—*Mrs. Theo. T. Crane*, Camden, N. J.

Cream Cakes.

CREAM CAKE.—1 coffeecup sugar, ½ coffeecup flour, ½ coffeecup corn-starch, 3 eggs beaten separately, ¼ cup milk, 1 tablespoon butter, 2 teaspoons Royal Baking Powder; flavor with Royal Extract Lemon; bake in 2 jelly-cake pans; put all the ingredients in a bowl together, and stir up quickly: bake in a moderate oven; when cold, spread between the layers the cream, made of: 1 pt. milk, 2 tablespoons corn-starch, 1 cup sugar, lump of butter size of an egg: dissolve the corn-starch in part of the milk while cold, stir while boiling, flavor with vanilla.—*Mrs. Homer Brown*, Harrisville, Pa.

—3 eggs, 1½ cups white sugar, 1 cup butter, 1½ cups sweet milk, 2½ cups flour, 1½ teaspoons Royal Baking Powder sifted in it; bake in jelly-cake pans. *Cream:* 1 pt. sweet milk, 2 eggs, 6 teaspoons corn-starch, butter size egg, pinch salt; cool and flavor.—*Mrs. Nellie Scott*, Lowes, Ky.

—3 eggs, 1 cup white sugar, 1½ cups flour, 1 teaspoon Royal Baking Powder in the flour, 2 tablespoons cold water; bake in a quick oven, and split while warm, and spread with the cream. *Cream:* Boil 1 pt. milk; when done, stir in slowly 2 tablespoons corn-starch (beaten with a little milk), 2 eggs, 1 teacup sugar; when this is almost done, add ½ cup butter and 2 teaspoons Royal Lemon or Vanilla.—*Mrs. Frank Millington*, Alameda, Cal.

—2 cups sugar, ⅔ cup butter, 4 eggs, ½ cup milk, 3 cups flour; bake in thin layers as for jelly cake. *Filling:* ½ pt. milk, 2 small teaspoons corn-starch, 1 egg, 1 teaspoon Royal Vanilla, ½ cup sugar; heat the milk to boiling and stir in the corn-starch, wet with a little milk, and mix gradually with the beaten eggs and sugar; return to the custard, boil, stirring constantly until quite thick, let it cool, spread on cakes; sweeten the icing to taste.—*Mrs. Howard Donley*, Pemberton, N. J.

—1 cup sugar, 1 cup sweet milk, 2 cups flour, 2 eggs, 1 teaspoon Royal Baking Powder, butter size of a walnut; bake in jelly-cake pans, and put custard between.—*Mrs. Chas. W. England*, Lanoke, Ark.

—1 cup sugar, 1 egg, piece of butter size of an egg, 2 teaspoons Royal Baking Powder, 1 cup sweet milk, 3 cups flour; bake in 3 jelly-cake tins. *Cream:* 1½ cups sweet milk, when boiling add 7 teaspoons corn-starch wet with cold milk, let it scald a moment, then

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add 2 well-beaten eggs; sweeten to taste, and flavor with lemon or vanilla; when the cakes are cold, spread them with the cream and put together like jelly cake.—*Mrs. John Penning*, Marshfield, Wis.

—1 egg, well beaten, 1 cup white sugar, 1 cup sweet milk, ½ cup butter; beat egg, sugar, and butter well together, and add milk; 2½ cups flour, 1½ teaspoons Royal Baking Powder; sift flour and powder together; bake in 2 layers. *Cream:* 1 cup sweet milk, ½ cup sugar, 1 teaspoon Essence of Royal Lemon; bring to a boil, then stir in 1½ tablespoons corn-starch dissolved in water or milk, and 1 egg well beaten; boil 1 minute, and spread between the layers.—*Mrs. V. I. Manville*, Norway, Iowa.

—1 cup sugar, ½ cup butter; beat together ½ cup milk, 2 heaping teaspoons Royal Baking Powder, whites of 3 eggs, 2 cups flour, more if necessary; flavor with lemon. *Cream:* 2 cups milk sweetened, place in a farina-kettle to scald; add yelks of 3 eggs well beaten, and 2 heaping teaspoons corn-starch; flavor with lemon and spread on 3 layers of cake; frost, and sprinkle pulverized sugar on the top.—*Mrs. C. W. Buker*, Warwick, R. I.

—Beat 2 eggs in 1 cup sweet cream, 1 cup sugar, 1 cup flour, 1 teaspoon Royal Baking Powder; flavor with lemon.—*M. F. Youngs*, Branchport, N. Y.

—Take 3 eggs, 3 tablespoons cold water, 2 teaspoons Royal Baking Powder stirred into 1½ cups flour; take 1 cup white sugar, and stir into it yelks of the eggs well beaten; add the water and flour, and lastly the whites of the eggs stirred to a stiff froth; bake in 4 jelly-tins, in a hot oven, from 8 to 10 minutes. *For Cream:* Beat 1 egg with ¾ cup white sugar, stir in ½ cup butter and ½ pt. milk; heat to the boiling point, and add 1 tablespoon corn-starch previously stirred in milk; stir until free from lumps, being very careful not to scorch it; when cool, add flavoring to suit the taste, spread between the layers, icing the top if desired.—*Miss E. R. Lake*, Hawleyville, Conn.

—1 cup sugar, 3 eggs, butter size of a walnut, ½ cup corn-starch, ½ cup milk, 1 teaspoon soda, and 2 cups cream tartar, flour enough to make thin paste; flavor with Royal Lemon Extract; bake in jelly-cake pans. *Cream:* 1 teacup milk, butter size of a walnut, ¼ cup sugar, and 1 heaping tablespoon corn-starch; flavor with Royal Lemon Extract; put the milk in a saucepan, place over the fire, put in the butter and sugar; mix the corn-starch with a part of the milk, which add when the other ingredients all come to a boil, stirring briskly till a smooth paste; add flavoring after removing from the fire; when the cake is cool, put together as jelly cake.—*Mrs. Kate Madden*, Des Moines, Iowa.

—6 eggs, 2 cups sugar, 3 cups flour, 4 tablespoons water, 2 teaspoons Royal Baking Powder; bake in layers. *Cream:* 1 pt. new milk, ½ cup butter, ¾ cup sugar, 2 tablespoons corn-starch; boil milk, sugar and butter, and stir in corn-starch dissolved in a little milk; any flavor.—*Mrs. M. E. Chamberlin*, Lebanon, Ill.

—*White:* 1 cup white sugar, the whites of 4 eggs beaten to a cream, 1 tablespoon butter, ½ cup sweet milk, 1½ cups flour, 1 teaspoon Royal Baking Powder to each cup flour, a little salt. *Dark:* 1 cup white sugar, the yelks of 4 eggs beaten to a cream, 1 tablespoon butter, ½ cup sweet milk, 1½ cups flour, 1½ teaspoons Royal Baking Powder, a little salt; spread thin on jelly-tins, and bake in a quick oven. *Cream:* 1½ cups sweet milk, 1 heaping tablespoon flour rubbed smooth in the milk, 1 beaten egg, ½ cup white sugar; boil the whole together until quite thick; when cool, flavor to taste, and spread a layer between each cake, first a white and then a dark cake.—*F. M. Phillips*, Trimble, O.

—1 pt. water, ½ lb. butter, ¾ lb. flour, 8 eggs; boil the water, melt the butter in it, stir in the flour dry while it boils; when cool, add the yelks and then the whites beaten separately; drop the mixture on buttered tins with a tablespoon, and bake 20 minutes. *For Inside:* 1 cup flour, 2 cups sugar, 1 qt. milk, 2 eggs; beat flour, sugar, and eggs together, and stir into the boiling milk; when the mixture is sufficiently scalded, flavor with lemon or vanilla; when cakes are cool, cut them open and add cream.—*Mrs. W. H. Noyes*, N. Somerville, Mass.

—3 eggs, 1 cup sugar, 4 tablespoons water, 1 cup flour, ½ cup corn-starch, 2 teaspoons Royal Baking Powder; bake in layers. *Cream:* ½ pt. boiling milk or cream, 3 teaspoons sugar, 1 teaspoon corn-starch, 1 teaspoon butter; stir the sugar, starch, and butter into the boiling milk, and spread between cakes.—*Mrs. H. C. Keister*, Kingston, Tenn.

—1 cup sugar, 2 tablespoons melted butter, 3 eggs, 1½ cups flour, 2 teaspoons Royal Baking Powder, ¼ cup milk; bake in jelly-tins; flavor to taste. *Cream:* ½ cup sugar, 2 tablespoons flour, yelk of 1 egg, 1 cup milk; let milk boil, dissolve sugar in it, and add the rest, stirring fast until it thickens to a nice consistency; flavor with vanilla. *Icing:* white of 1 egg, 1 cup pulverized sugar; flavor with lemon.—*Miss M. W. Morris*, 4664 Knox street, Germantown, Pa.

—1 cup sweet milk, 3 eggs, 2 cups white sugar, ½ cup butter, 3 cups flour, and 2 teaspoons Royal Baking Powder; beat the eggs well, whites and yelks separately, add the whites the last thing; bake in jelly-tins. *Cream:* 2 teacups thick cream, beat until stiff; sweeten to taste, and flavor with lemon spread between the cakes.—*Mrs. W. T. Clevenger*, San José, Cal.

—1 cup sugar, 1½ cups flour, 3 eggs, 2 tablespoons cold water, 1 teaspoon Royal Baking Powder. *Cream:* Boil 1 pt. milk; 2 tablespoons corn-starch in a little milk, 2 eggs, 1 scant cup sugar; stir these in the boiling milk, and when almost done, add ½ cup butter; flavor with lemon or vanilla; spread between the layers while warm.—*Clara E. Ward*, Waterbury, Conn.

—3 eggs, 1½ cups flour, 1 cup sugar, 2 teaspoons Royal Baking Powder, 2 tablespoons water; bake in jelly-pans, making 4 cakes; between the layers put a cream made of 1 pt. milk, 1 egg, 1 tablespoon corn-starch, and 2 tablespoons sugar; flavor the cream when it gets cold with 1 teaspoon extract of vanilla or lemon; this is a very nice cake.—*M. A. Lepper*, Mesopotamia, O.

—2 eggs, 1 cup sugar, 6 tablespoons water, 2 teacups flour, 2 even teaspoons Royal Baking Powder, 1 teaspoon extract lemon; bake in jelly-tins in four layers. *Cream:* ½ pint sweet milk; set on stove until it boils, stir in 2 tablespoons corn-starch, 2 of sugar, yelks of 2 eggs, and a little lemon; spread between layers.—*Mrs. Martin Peckham*, Union City, Mich.

—1 cup sweet cream, 1 cup sugar, 1½ pts. flour, 2 eggs well beaten, 1½ teaspoons Royal Baking Powder, ½ nutmeg, pinch salt; stir until nice and smooth.—*Mrs. Rose Olive Sheridan*, Phœnix, A. T.

—2 eggs, 1 cup white sugar, a lump of butter about the size of a walnut, ½ cup sweet milk, 1½ teaspoons Royal Baking Powder sifted with 2 coffeecups flour; bake in 4 or 5 jelly-tins. *Cream for Filling:* 1 egg, ½ cup sugar, and 1 tablespoon corn-starch well beaten together, stir in 1 cup boiling sweet milk, put in a basin,

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and cook 3 minutes in a kettle of boiling water, stir while cooking; when done, flavor with extract of lemon. —*Mrs. L. Price*, Ossian Centre, N. Y.

—2 cups sugar, 6 eggs; beat sugar and eggs together; add 1 teaspoon soda dissolved in 2 tablespoons sweet milk, 2 cups flour, 2 teaspoons cream tartar stirred in the flour; bake in 4 tins. *Cream for Filling:* Beat together 1 cup white sugar and the whites of 2 eggs and ½ cup flour, thin it with ⅔ cup sweet milk, then stir in 1 pt. boiling milk; let it boil a few minutes; flavor with lemon and spread between the cakes same as jelly.—*Mrs. Edward Martin*, Saline, Mich.

—1 egg, 1 cup sugar, 1 cup cream, 2 cups flour, 1 teaspoon Royal Baking Powder, ½ teaspoon salt, spice to taste; beat egg, sugar, and cream to a cream; add flour with powder, salt, and spice well mixed, stir 3 minutes; bake in a moderate oven.—*Mrs. W. G. Lesure*, Ashfield, Mass.

—1½ cups white sugar, 1 cup sweet milk, ½ cup butter, 3 cups sifted flour, whites of 3 eggs beaten to a stiff froth, 3 teaspoons Royal Baking Powder, 1 teaspoon lemon extract. *Cream:* Boil ½ pt. sweet milk, mix 2 tablespoons flour or corn-starch, the yelks of 3 eggs, ⅔ cup sugar 1 tablespoon butter; stir this in the boiling milk until it thickens; spread between layers of cake while warm.— *Sarah J. Shiers*, Ridge Farm, Ill.

—1 cup sugar, 1 cup sweet cream, 2 cups sifted flour, 2 eggs, 1½ teaspoons Royal Baking Powder; this is excellent, either warm or cold.— *Mrs. George F. Beecher*, Pascoag, R. I.

—1 pt. water, ½ lb. butter, ¾ lb. flour, 10 eggs: boil the water, melt the butter in it, stir in the flour dry while it boils; when it is cool, add 1 teaspoon Royal Baking Powder, and the eggs well beaten; drop the mixture on buttered tins with a tablespoon, and bake 20 minutes or more slowly. *Cream:* 1 cup flour, 2 cups sugar, 1 qt. milk and 4 eggs; beat the flour, sugar, and eggs together, and stir into the boiling milk; when the mixture is sufficiently scalded, flavor it with Royal Extract Lemon; 30 cakes; when cool, cut open and add the cream.— *Mrs. John E. Clark*, 20 Highland street, Boston, Mass.

Boston Cream Cake.—1 cup white sugar, 1 cup sweet milk, 1 pt. flour, 2 teaspoons Royal Baking Powder, 1 egg, butter size of an egg; bake in 4 layers; beat sugar, egg, and butter together to a cream; add milk and flour, with baking powder sifted into it. *For Custard:* 1 pt. milk; when it boils, add 2 tablespoons each of sugar and corn-starch, 2 eggs; wet the corn-starch with a little milk, break the eggs into it and beat well; when cold, flavor with lemon and spread between the layers; make the custard the first thing, so it can cool.— *Mrs. John H. Jones*, Tomah, Wis.

Cocoanut Cream Cake.—1½ cups sugar, ½ cup butter, ½ cup sweet milk, ½ cup corn-starch, 1 cup flour, 1 teaspoon Royal Baking Powder; sift baking powder, flour, and starch; beat whites of eggs to a stiff froth, and add last; bake in three jelly-cake tins 8 or 10 minutes. *Cream:* 1 cup cream, ½ cup sugar, 1 cup cocoanut; spread between layers and on top; flavor with Royal Extract Lemon.— *Mrs. J. F. Coats*, Middleville, Mich.

Fairy Cream Cake.—2 cups sugar, ¼ cup butter, 1 cup sweet milk, 1 cup corn-starch, 2 cups flour, 3 even teaspoons Royal Baking Powder, and whites of 7 eggs. *Filling:* common cream as for cake, or jelly; splendid.—*F. I. Hubbard*, Pomeroy, Wash. Ter.

French Cream Cake.—6 eggs, 3 cups flour, 4 teaspoons Royal Baking Powder, 4 teaspoons cold water, 2 cups sugar; bake in jelly-tins; this makes 6 layers; flavor to taste; no cream, no butter.—*Miss Carsie Wilkes*, Marshfield, O.

French Cream Cake.—1 cup sugar and 3 eggs beaten together; 1¼ cups flour, 2 teaspoons Royal Baking Powder sifted with flour; 3 tablespoons water; bake in 2 tin pie-plates. *Cream:* nearly 1 pt. milk; heat, and when nearly boiling, add 2 tablespoons corn-starch wet with a little cold milk, 2 beaten eggs with 1 cup sugar; cook, and stir it all the time until thick enough to drop from the spoon without running; remove from stove, add ½ teacup melted butter; when cool, add flavoring; split the cakes with a sharp knife; spread cream in each cake, and between the two.— *Miss Anna Cushing*, Binghamton, Cal.

Golden Cream Cake.—1 cup sugar, ¼ cup butter, ½ cup sweet milk, the well-beaten whites of 3 eggs, 1½ cups flour, 2 teaspoons Royal Baking Powder; beat very light the yelks of 2 eggs in 1 cup sugar, and 2 teaspoons rich cream; flavor with Royal Extract Vanilla, and spread on the cake.—*Miss Nettie Blasing*, Henderson, Minn.

Lemon Cream Cake.—3 eggs, 2 cups sugar, 1 tablespoon melted butter, 1¼ cups milk, 3 teaspoons Royal Baking Powder, enough flour to thicken; bake in jelly-cake tins. *Cream:* 2 lemons grated, rind and all, ¼ lb. butter, ½ lb. sugar, 6 eggs; beat the eggs very light: beat the butter, sugar, and lemon, stir in eggs slowly; let the mixture boil a few minutes, stirring constantly; when cold, spread on the cakes as you would jelly.—*Minnie A. Whitside*, Delhi, Ont.

Lemon Cream Cake.—½ cup butter, ¾ cup sweet milk, 3 cups flour, 2 cups sugar, 2 teaspoons Royal Baking Powder, whites of 8 eggs. *Cream:* Grated rind and juice of 1 lemon, 1 cup sugar, ½ cup sweet milk or water, 1 heaping tablespoon flour, butter size of an egg, 2 eggs beaten separately; cook until thick; I suppose folks will know this is a layer cake.— *Ida Van Lew*, Indianola, Iowa.

Strawberry Cream Cake.—1 cup sugar, 2 eggs, ½ cup sweet milk, 3 tablespoons melted butter, 1½ cups flour, 1 teaspoon soda, 2 teaspoons cream tartar; bake in layers. *Cream:* Take ½ cup thick sweet cream, beat till stiff, add 2 tablespoons sugar, have 1 large cup of berries well sweetened, add to cream and spread your cake.— *S. Lina Lyon*, Hobart, N. Y.

Vienna Cream Cake.—4 eggs, 1 cup sugar, 1 cup flour, 1 tablespoon melted butter, 3 teaspoons Royal Baking Powder, 1 teaspoon lemon; bake in jelly-tins. *Cream:* 1 cup thick, sour cream, 1 cup sugar, 1 cup hickory-nut meats rolled fine; stir all together and put on stove; boil 5 minutes, spread between the layers; ice the top; delicious.—*Miss D. W. Beach*, Woodland, N. Y.

Walnut Cream Cake.—2 eggs well beaten, 1 cup sugar, ½ cup cold water, 1½ cups flour, 1 level dessertspoon Royal Baking Powder, and salt; as some flour thickens more than others, judgment must be used; but the cake is thin when placed in 3 layer cake-pans. *The Cream Walnut Mixture:* ½ cup sour cream with 1 cup sugar, beaten together; to this add ½ cup walnut meats rolled very fine; spread this between the layers of cake.—*Mrs. Lumian Cowles*, New Haven, Conn.

Whipped Cream Cake.—2 eggs, 1 cup sugar, 2 teaspoons Royal Baking Powder, 4 tablespoons melted butter, 4 tablespoons sweet milk, 1 cup flour, 1

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teaspoon vanilla; bake on 3 jelly-tins. *Cream for Cake:* ⅗ cup thick sweet cream whipped till thick, ½ cup sugar, and 1 teaspoon vanilla.—*Mrs. A. B. Clark*, Bronson, Mich.

Cream Puffs.—Melt ½ cup butter in 1 cup hot water, and while boiling, beat in 1 cup flour, then take off the stove and cool; when cold, stir in 3 eggs 1 at a time without beating; drop on tins quickly, and bake about 25 minutes in a moderate oven. *Cream:* ½ pt. milk, 1 egg, 3 tablespoons flour; boil same as any mock cream; flavor with Royal Extract Lemon; when baked, open the sides of each puff and fill with the cream; elegant.—*Miss A. Rehm*, West Point, N. Y.

Cream Puffs.—1 cup boiling water and ½ cup butter, boiled together; while boiling, add 1 cup flour, stir until it works out smooth, add 3 eggs without beating; beat all well together; drop on buttered tins by the spoonful, and bake 25 minutes in a hot oven; when cool, cut open with scissors and fill with the following: 1 cup milk; when boiling, add ½ cup sugar, 3 heaping tablespoons flour, 1 egg, stirred together; stir well; when cool, flavor to taste, and fill the puffs; very nice.—*Mrs. M. Sabina Hull*, Stepney, Conn.

Cream Puffs.—1 tumbler water, ½ tumbler butter, 1½ tumblers flour; boil the water and butter together, and stir in the flour while boiling; when cool, add 5 well-beaten eggs, and 1 teaspoon water; with a teaspoon drop on tins to bake; bake 15 minutes in a hot oven; when done, break a small opening in the side of each cake and fill with the following *Cream:* ½ cup corn-starch, 1 cup sugar, 2 tumblers milk, 2 eggs; boil the milk, beat the eggs, starch, and sugar together, and stir them in the boiling milk; stir until well thickened; when cool, add flavoring to taste; makes 2 doz. cakes.—*Miss M. H. Cromwell*, Cranford, N. J.

Cream Puffs.—Put 1 cup hot water in a saucepan with ½ cup butter; when boiling, stir in 1 cup dry flour; remove directly from fire; when cool, stir in 3 eggs without beating; drop with a tablespoon upon buttered tins, and bake in hot oven 25 minutes; when done, let cool; cut through middle carefully, and fill with the following *Cream:* Heat 1 cup milk and ½ cup sugar together; when it comes to a boil, stir in 3 tablespoons flour, then beat and stir in 1 egg; take off fire, let cool, and put 1 large tablespoon in each puff; flavor cream with Royal Extract Vanilla.—*Mrs. M. H. Paddock*, Jersey City Heights, N. J.

Cream Puffs.—1 coffeecup water and 3 oz. butter, boiled together; when boiling, stir in 2 cups flour; when cold, add 5 eggs without beating; drop on tins the size of an egg; bake in quick oven. *Cream:* 1 pt. milk, 1 cup sugar, ½ cup flour, 2 eggs; beat eggs, sugar, and flour together, and stir into the milk while boiling; flavor to taste.—*Mrs. John E. Reed*, Brewster's Station, N. Y.

Cream Puffs.—½ lb. butter, ¾ lb. flour, 6 eggs, 2 cups milk; warm the milk, and stir the butter into it, when it boils put in the flour, and boil 1 minute, stirring constantly; turn into a deep dish to cool; beat the eggs very light, separately, and stir into the paste, adding the whites last; drop in large spoons upon buttered paper, being careful not to put too close together, to prevent their running; bake in a quick oven 10 minutes, until they are of a golden brown. *Filling:* 4 cups milk, 4 tablespoons corn-starch, 2 eggs, 2 cups sugar, 1 teaspoon vanilla; boil the milk, reserving a small portion to wet the corn-starch, add the sugar and eggs, stir all into the milk that is boiling in a farina-boiler, stir well until it is a thick custard; let it get cold, and then stir in the Royal Extract Vanilla; pass a sharp knife through the puffs, splitting in half, and fill with mixture.—*Miss Aline Roussel*, 340 S. 21st street, Philadelphia, Pa.

Cream Puffs.—½ cup butter, 1 cup water, 1 cup flour; boil the butter and water together; and while boiling stir in the flour; take from the fire, and when entirely cool, stir in thoroughly 3 eggs, not beaten; drop in well-buttered dripping-pan, and bake in a moderate oven for half an hour. *Cream for Filling:* 2 cups milk, 1 cup sugar, 1 egg, 2 tablespoons corn-starch. This receipt makes twelve puffs.—*Miss L. Blanche Smith*, Clinton, Conn.

Philadelphia Cream Puffs.—½ pt. water, 1 cup butter, 1½ cups flour, 5 eggs; boil the water, melt the butter in it, stir in the flour dry while the water is boiling; when cool, add ½ teaspoon soda, and the eggs well beaten; drop the mixture on buttered tins with a spoon, and bake 20 minutes; bake in a quick oven and do not open the door until they have been in about 10 minutes; this quantity will make 18 puffs. *Cream:* ½ cup flour, 1 cup sugar, 1 pt. milk, 2 eggs; beat eggs, flour, and sugar together and stir in the boiling milk; flavor with lemon or vanilla; fill cakes when cold.

Ice Cream Cakes.

WHITES of 8 eggs, 1 cup sweet milk, 1 cup butter, 2 cups sugar, 2 cups flour, 1 cup corn-starch, 2 teaspoons Royal Baking Powder mixed with the flour; cream the butter and sugar; add the milk, then the flour and corn-starch; add the whites (beaten very light); bake in cakes about 1 inch thick. *Cream for Filling:* whites of 4 eggs beaten very light, 4 cups sugar; pour ½ pt. boiling water over the sugar and boil until clear and will candy in cold water; pour the boiling syrup over the beaten eggs, and beat hard until the mixture is cold and to a stiff cream; 2 teaspoons Royal Extract Vanilla; when cold, spread between the cakes as thick as the cakes.—*Mrs. J. H. Scott*, Livonia, N. Y.

—Whites of 8 eggs, 2 cups sugar, 2 cups flour, 1 cup corn-starch, 1 cup butter, 1 cup milk, 2 teaspoons Royal Baking Powder. *Icing:* whites of 4 eggs beaten with 4 cups sugar.—*Miss Ruth E. Taylor*, Plum, Pa.

—1 cup butter, 1 cup milk, 1 cup corn-starch, 2 cups sugar, 2¼ cups flour, 8 eggs (whites only), 3 teaspoons Royal Baking Powder; bake in layers. *For Filling:* 2 cups sugar and 1 gill water boiled together 4 minutes; pour this while hot over the beaten whites of 2 eggs; add ½ teaspoon cream tartar and 1 tablespoon vanilla; beat until cold, and when cakes are ready, stack as with jelly cake.—*Miss Anna Lee Hill*, Locust Dale, Va.

—2 cups granulated sugar, 1 cup butter, 1 cup milk, 2 teaspoons Royal Baking Powder, ½ cup corn-starch, 2½ cups flour, whites of 6 eggs; mix sugar and butter to a cream, then add milk; beat whites to a stiff froth; mix powder, flour, and corn-starch together; add half of it to the batter, then half of the beaten whites, then the

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rest of flour and whites; flavor with almond or vanilla, and bake on jelly-cake pans; this will make 4 layers, *Icing:* 2 cups pulverized sugar; pour over it 8 tablespoons boiling water and 2 teaspoons vanilla; boil until it will gum when dropped in cold water; pour this over 2 whites (which have been previously beaten), and beat until cool; spread between and on top of the layers.—*Jenny G. Stirling*, Henry Clay, Del.

—2 cups white sugar, 1 cup butter, 1 cup sweet milk, whites of 8 eggs, 2 heaping teaspoons Royal Baking Powder, 3¼ cups flour; bake in layers. *Icing:* 3 cups white sugar, 1 of boiling water; boil to a thick, clear syrup, and pour boiling hot over the whites of 3 eggs; stir the mixture well while pouring in; add 1 teaspoon citric acid; flavor with lemon or vanilla, and spread each layer.—*Mrs. J. F. Feitner*, Bedford Station, N. Y.

—1 cup sugar, the whites of 2 eggs, ½ cup butter, ½ cup sweet milk, 1½ cups flour, ½ cup corn-starch, 1 teaspoon Royal Baking Powder. *Icing:* ½ cup water, 2 cups sugar; boil to a syrup; beat the whites of 2 eggs; pour into the syrup, then stir until hard; add 1 teaspoon vinegar; flavor to taste.—*Miss Maria C. Seigfried*, Catasauqua, Pa.

—1 teacup sugar, ½ teacup butter, whites of 4 eggs, ¾ cup sweet milk, 2½ cups flour, 2 teaspoons Royal Baking Powder, cream, butter and sugar; then add milk, flour and baking powder, and eggs last; bake in layers. *Icing:* 2 cups sugar and 1 cup water—boil; try in water; if it becomes brittle it is done; take off the stove; have ready the whites of 2 eggs beaten to a stiff froth, on a platter; pour the syrup, while hot, slowly over the beaten eggs; keep stirring till perfectly cold; flavor with vanilla; spread on layers; if the frosting runs off the cake, the sugar and water have not been boiled long enough; if preferred, chocolate grated and put in icing is very nice.—*Mrs. John Armstrong*, Pleasantville, Pa.

—Whites of 8 eggs, 1 cup butter, 2 cups sugar, 2 cups flour, 1 cup corn-starch, 1 cup sweet milk, 2 teaspoons Royal Baking Powder. *Icing:* whites of 4 eggs, 4 cups pulverized sugar; pour ½ pt. boiling water over the sugar; boil until clear and candied; beat the eggs light, and pour the boiling sugar over them; beat to a stiff cream, and add to it before cold, 1 teaspoon of pulverized citric acid; flavor with vanilla; when cold, spread thick between layers and over it.—*Mrs. M. Blake*, Hopewell, Pa.

—Whites of 8 eggs, 1 cup butter, 2 cups sugar, 2 of flour, 1 of corn-starch, 1 of sweet milk, 3 teaspoons Royal Baking Powder. *For Filling:* pour ½ pt. boiling water on 4 cups sugar, and boil until candied and clear; have ready the beaten whites of 4 eggs; pour the boiling sugar on them and beat until stiff; beat in 1 teaspoon citric acid dissolved in a little hot water; flavor with vanilla.—*Mrs. Jacob L. Bunnell*, Blairstown, N. J.

—1 cup butter, 2 cups sugar, 1 cup new milk, 3 cups flour, 4 eggs, 3 teaspoons Royal Baking Powder; bake in 3 tins. *Icing:* 2 cups white sugar, 1 gill water, whites of 4 eggs, citric acid the size of a pea; flavor with vanilla; dissolve the acid in a teaspoon of hot water; boil until it will congeal in water the same as candy; put between and on top of layers.—*Carrie W. Eagle*, Marietta, Pa.

—Whites of 8 eggs, 1 cup butter, 2 cups powdered sugar, 1 cup water, 3 cups flour well sifted, 1½ teaspoons Royal Baking Powder; flavor with vanilla.—*Anna Lawson*, Washington, Iowa.

—2 cups granulated sugar, ¾ cup butter; beat this to a light cream, then add 1 cup corn-starch which has been stirred into 1 cup tepid sweet milk; beat this all together, adding 1 teaspoon extract vanilla; stir into this the well-beaten whites of 7 eggs, and add 2 heaping cups flour into which have been mixed 2 teaspoons Royal Baking Powder. *Icing:* Take 2½ cups granulated sugar, ½ cup water; boil 3 minutes; when cool, add the whites of 3 eggs slightly beaten, and 1 tablespoon vanilla.—*Mrs. S. E. Linton*, Moon, Pa.

—1 cup butter, 2 cups sugar, 1 cup corn-starch, 2½ cups flour, 1 cup sweet milk, whites of 6 eggs, 3 teaspoons Royal Baking Powder; mix the corn-starch in the flour; bake in jelly-cake tins. *Icing:* 2 cups sugar. ½ cup cold water; boil together until thick as honey; pour the boiling syrup over the beaten whites of 4 eggs; beat hard until cold; flavor with vanilla, and put between layers same as jelly cake.—*Mrs. W. P. Beegle.*

—2 teaspoons Royal Baking Powder well mixed (dry) with 3½ cups flour; beat the whites of 8 eggs, 2 cups white sugar, and 1 cup butter well together; 1 cup sweet milk; add all together, and bake in jelly-pans. *Icing:* 3 cups white sugar, 1 of water; boil to a thick, clear syrup; beat the whites of 3 eggs and stir them in hot; when cool, flavor with extract white rose and spread between layers and on the top.—*Mrs. Pitta Overman*, Salem, Ind.

—Whites of 8 eggs, 2 cups sugar, 1 cup butter, 1 cup milk, 1 cup corn-starch, 2 cups flour, 2 teaspoons Royal Baking Powder. *Filling:* Whites of 4 eggs beaten light; 4 cups sugar, 2 cups water; boil sugar and water until it candies when dropped in cold water; pour the boiling sugar over the egg, beating constantly until light, then add Royal Extract Vanilla to taste, and spread between and over the cakes; bake in jelly-cake tins.—*Bettie B. Leatherbury*, Onancock, Va.

—3 eggs (whites and yelks beaten separately), 1 cup sugar, ½ cup butter, ½ cup milk, 1 teaspoon Royal Baking Powder, 2 cups flour.—*Mrs. E. L. Battles*, West Acton, Mass.

—½ cup butter, 2 cups white sugar, 4 eggs, 1 cup milk, 2 teaspoons Royal Baking Powder, 2½ cups flour, 2 teaspoons Royal Extract Vanilla; cream the sugar and butter; add the eggs (reserving 3 whites for icing); add milk, extract, and flour, with baking powder thoroughly mixed though dry; bake in jelly-cake tins, and ice with following: ½ teacup boiling water, 2 cups sugar (white), 1 teaspoon Royal Extract Vanilla; boil until as sticky as for candy; have the 3 whites of eggs beaten; pour on and beat.—*Mrs. W. F. Pascoe*, South Easton, Pa.

—¼ cup butter worked to a cream, 2 cups sugar, 1 cup corn-starch stirred into 1 cup sweet milk, which must be lukewarm; 2 cups flour, which must be a little more than even full, 3 teaspoons Royal Baking Powder, whites of 4 eggs well beaten, stirred in with the flour; flavor; bake in layers; when cold, frost. *Frosting:* 2½ cups granulated sugar, ½ cup boiling water, let it boil 3 minutes, add the whites of 3 eggs well beaten; pour all together while hot and stir until cold; flavor with lemon.—*Mrs. B. J. Holcomb*, Carrington, Dak.

—½ lb. butter, ½ lb. sugar, 8 eggs, 1 pt. cream, 1 teaspoon Royal Extract of Rose; beat butter and sugar till very light, also the eggs, into which stir the cream; add eggs and cream to butter and sugar alternately with flour and rose water; mix well; put in small deep pans, and bake a delicate brown in a hot oven; when

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done, turn from pans; when cold, open on one side and fill with ice cream; serve on a flat dish; keep on ice until wanted.—*Mrs. John Munson*, Malvern, Iowa.

—1 coffeecup butter stirred to a cream, 1 coffeecup sweet milk, 2 coffeecups flour, 12 eggs, 1 coffeecup corn-starch, 2 teaspoons Royal Baking Powder, whites of 8 eggs beaten well together with 2 cups sugar; bake in 3 or 4 layers. *Icing:* Whites of 4 eggs thoroughly beaten and laid in a deep pan; pour ½ pt. boiling water on 4 cups powdered sugar, and let boil until the syrup becomes candied; pour this upon the whites very slowly, and stir briskly all the time; while warm, add ½ teaspoon citric acid; Royal Vanilla to suit the taste; the icing is spread warm on the cake—same thickness as cake.—*Miss Nellie Beach*, Cheshire, Conn.

—2½ cups sugar, 1 cup butter; rub cream, butter and sugar well together; add 1 cup sweet milk, whites of 8 eggs whipped to a stiff froth, 4½ cups flour, 2 teaspoons Royal Baking Powder; bake in layers 1 inch thick. *For Icing:* beat whites 3 eggs, and add 1½ cups powdered sugar; flavor with Royal Extract Vanilla spread evenly on the layers of cake.—*Mrs. Maria Colburn*, Maysville, Ky.

—½ cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, yelks 3 eggs, white 1 egg, 2 teaspoons Royal Baking Powder; flavoring to taste; baked in layers, *Icing:* ⅔ cup water, 2 cups sugar; boil 10 minutes, stirring all the time; have 2 whites of eggs beaten stiff and pour over and beat until stiff and cold, then add flavor and put between the layers.—*Mrs. G. W. Budd*, Pemberton, N. J.

—2½ cups flour, ½ cup corn-starch, 2 cups sugar, 1 cup sweet milk, 1 cup butter, whites of 8 eggs, 2 teaspoons Royal Baking Powder; flavor with Royal Vanilla; bake in layers, and use boiled icing. *Icing:* Whites of 2 eggs, 2 cups sugar, juice of 1 lemon, and 1 teaspoon Royal Vanilla; boil sugar to taffy and pour over the beaten eggs, beating constantly, then add lemon and vanilla.—*Mrs. H. J. Evans*, Tyrone, Pa.

Corn-Starch Cakes.

WHITES of 14 eggs, 3½ cups sugar, 1½ cups butter, 4 cups flour, 1½ cups sweet milk, 1½ cups corn-starch, 1½ tablespoons Royal Baking Powder, 2 tablespoons vanilla; whip the whites of the eggs to a stiff froth, beat sugar and butter to a cream, then add the milk with the corn-starch dissolved in it, add vanilla; mix the baking powder in the flour, then add 1 tablespoon flour and 1 tablespoon of the white of the eggs till all is in; slow oven, three-quarters of an hour.—*Mrs. C. Troyer*, Arkona, Mich.

—1 cup butter, 2 cups sugar, 2 cups flour, 1 cup corn-starch, 1 cup sweet milk, whites of 7 eggs, 1 teaspoon soda, 2 teaspoons cream tartar; mix the butter and sugar well together; put the soda in the milk, the cream tartar in the corn-starch; add them to the butter and sugar; then put in the flour and eggs.—*Miss Annie Honce*, Hamilton, Ill.

—The whites of 8 eggs, ½ cup butter, 1 cup corn-starch, 2 cups flour, ½ cup milk, 1 large cup white sugar, 2 teaspoons Royal Baking Powder.—*Sarah Failor*, Centreville, Ind.

—Whites of 6 eggs, 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 1 cup corn-starch, 2 cups flour, 3 teaspoons Royal Baking Powder, 1 teaspoon Royal Lemon Extract; bake carefully 35 minutes in a moderate oven.—*Mrs. Jennie Miller*, Axtell, Kan.

—½ cup butter, 1½ of white pulverized sugar, the whites of 6 eggs, ½ cup corn-starch, 1½ cups flour, ½ cup sweet milk, 2 large teaspoons Royal Baking Powder; beat the whites of eggs to a froth, then add sugar and melted butter, stirring well; take a separate dish into which measure flour, starch, and baking powder; mix well before stirring in cake; bake in a moderate oven; flour must be sifted and butter melted before measured.—*Mrs. R. Roberts*, Millersburg.

—2½ cups flour, 2 cups powdered sugar, ½ cup corn-starch, 1 cup sweet milk, 1 cup butter, whites of 8 eggs, and 3 teaspoons Royal Baking Powder; beat butter and sugar together until light, then add other ingredients.—*Miss Lizzie M. Quinlisk*, Red Lion, O.

—1 lb. white sugar, ½ lb. butter, 5 eggs, 1 cup sweet milk, 1½ cups corn-starch, 2 cups flour, 2 teaspoons Royal Baking Powder mixed in the flour; beat the whites of the eggs separate, flavor with extract of lemon.—*Mrs. Addie Stott*, Middletown, Pa.

—1 cup white sugar, ⅓ cup butter, ½ cup sweet milk, ⅔ cup corn-starch, 1 cup flour, whites of 4 eggs, 1 teaspoon Royal Baking Powder, lemon if you like.—*Mrs. H. D. Hetherington*, Gambles, Pa.

—2 cups powdered sugar, 1 cup butter, ¾ cup milk, whites of 6 eggs well beaten, 3 cups corn-starch, 2 cups flour sifted, 3 teaspoons Royal Baking Powder mixed in flour; flavor with Royal Lemon.—*Mrs. Peter McDonald*, Fairbury, Ill.

— ½ cup butter, 2 cups white sugar, 1 cup corn-starch, 2½ cups flour, 1 cup sweet milk; stir butter and sugar to a cream, add whites of 5 well-beaten eggs, and 2 teaspoons Royal Baking Powder; flavor to suit taste; a very cheap and good cake.—*Mrs. F. W. Thompson*, Russell Hill, Pa.

Cup Cakes.

CUP CAKE.—1 cup butter, 2 cups sugar, 4 eggs, 1 teaspoon Royal Baking Powder, 3 cups flour, 20 drops Royal Extract Bitter Almond; rub the butter and sugar to a cream, add the eggs, 2 at a time, beating batter 5 minutes between each addition; sift together the flour and powder, which add to the butter, etc., with the extract; mix into a smooth medium batter, bake in 2-qt. cake mold about 30 minutes.—*Mary C. Oakes*, Dayton, O.

Cup Cake.—2 cups white sugar, ⅔ cup butter, 4 eggs, 1 cup milk, 4 cups flour, 2 teaspoons cream tartar, 1 teaspoon soda, 2 teaspoons any extract; beat well 5 or 10 minutes; makes 2 loaves.—*Mrs. E. A. Burnham*, Easthampton, Mass.

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Cup Cake.—1 cup white sugar, ½ cup butter, 2 cups flour, 1 teaspoon cream tartar, ½ teaspoon soda, ½ cup milk; beat butter and sugar to a cream and eggs separately.—*Miss Rosie A. Stillion*, Dunlap, Dak.

Cup Cake.—1 cup sugar, 2 eggs, 1 tablespoon butter, ½ cup milk, 1 cup flour, 2 teaspoons Royal Baking Powder.—*Laura J. Entriken*, Malvern, Pa.

Cup Cake.—1 scant teacup butter, 2 teacups sugar, 4 eggs, 4 teacups flour, 1 teacup sour milk, 1 teaspoon soda, or 1 cup sweet milk, and 2 teaspoons Royal Baking Powder.—*Mrs. M. B. Cook*, Aledo, Ill.

Cup Cake.—2 teacups sugar, 1 teacup butter, 1 teacup milk, 4 teacups flour, 4 eggs, 2 teaspoons Royal Baking Powder, Royal Extract of Lemon to taste; cream the butter and sugar, add the eggs, milk, and flour mixed with the baking powder; lastly the extract; 45 minutes in a slow or medium oven.—*Mrs. W. S. Smith*, Camp Point, Ill.

Cup Cake.—1 cup butter, 2 cups white sugar, 1 cup sweet milk, the yelks of 7 eggs, 4 cups flour, 2 teaspoons Royal Baking Powder; beat the whites of eggs to a stiff froth, and put in last; medium oven.—*Mrs. P. S. Richards*, Brookville, Pa.

Cup Cake.—3 eggs, 2 cups sugar, and 1 of butter; beat them together for 15 minutes; stir in 3 cups flour, beat it well, then add 1 cup sweet milk, 2 teaspoons Royal Baking Powder; flavor to taste.—*Rhoda Stover*, Crawfordsville, Ind.

Cup Cake.—1½ cups sugar, 1 cup water, scant ½ cup olive butter, 3 cups flour, 4 eggs, 1 teaspoon vanilla extract, and 2 of Royal Baking Powder; beat the sugar and olive butter together until light, then add the yelks of the eggs and beat again; add water and flour, with the baking powder, and mix thoroughly; beat the whites to a very stiff froth; add the vanilla; pour into a greased cake-pan, and bake in a moderate oven three-quarters of an hour.—*Miss Fannie Samuel Freeland*, Freeland, Pa.

French Cup Cake.—4 eggs, beat yelks and whites separately, 1 cup butter, 2 cups sugar; beat sugar and butter to a cream; it must be beaten with the hand; 3 cups flour, 2 teaspoons Royal Baking Powder, flavor with lemon; makes 2 loaves.—*Mrs. Fred. C. Lynch*, Foxboro, Mass.

Little Cup Cake.—2 eggs, 1 cup sugar, ½ cup butter or lard, ½ cup milk or water, 2 cups flour, 2 teaspoons Royal Baking Powder.—*Mrs. Mary Warner*, Trotwood, O.

White Cup Cake.—1 cup fresh butter, 2 cups white powdered sugar, 4 cups sifted flour, whites of 5 eggs, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 teaspoon Royal Extract of Lemon.—*Miss Carrie Aiken*, Platteville, Wis.

Cocoanut Cakes.

FOUR eggs, 1½ coffeecups sugar, 1 cup butter, 1 cup sweet milk, 2 cups flour, 2 heaping teaspoons Royal Baking Powder; bake in 4 long tins; icing and cocoanut sprinkled over the top of each layer; if desiccated cocoanut is used, soak it a few minutes in a small quantity of boiling milk. *Icing:* whites of 3 eggs and 1 lb. sugar; beat together; spread between each layer; sprinkle with grated cocoanut over the top and sides; around the edge of each layer place blanched almonds split, and sprinkle cocoanut over all.—*Mary M. Ubele*, New Springfield, O.

—1 cup white sugar, ½ cup butter, 2 cups sifted flour, ⅓ cup sweet milk, ½ cup desiccated cocoanut, 1 teaspoon Royal Baking Powder, 3 fresh eggs; beat the whites to a froth; beat sugar and butter to a cream, and add the yelks; soak the cocoanut in the milk 6 hours before using; bake in a slow oven, in a pan covered with white paper greased with butter.—*Mrs. M. E. Horr*, Oakland, Cal.

—1½ cups sugar, 5 eggs, ⅔ cup butter, ½ cup milk, 2 teaspoons Royal Baking Powder; grate a cocoanut, and sprinkle between the layers; make cake about as stiff as for patty cakes, and use light-brown sugar.—*Mrs. M. J. Marcy*, Cape May City, N. J.

—1 heaping cup sugar, 4 eggs, scant ½ cup sweet milk, butter size hen's egg, 1 teaspoon Royal Extract Lemon, 2½ cups flour, 2 teaspoons Royal Baking Powder; cream butter and sugar together; add yelks of eggs, then milk, extract, and whites of 2 eggs beaten to a stiff froth, reserving the whites of 2 for frosting; lastly, flour and baking powder sifted together; bake in layers. *For frosting:* beat whites 2 eggs, add 1 cup powdered sugar; spread each layer; sprinkle thickly with desiccated cocoanut.—*Mrs. Rilla Evans*, Bellwood, Neb.

—2 cups sugar, ⅔ cup butter, whites of 7 eggs, well beaten; ⅔ cup sweet milk, 1 cup corn-starch, 1 cup wheat flour, 2 teaspoons Royal Baking Powder; bake in layers. *For frosting:* the whites of 6 eggs, 1 cup cocoanut, 1 cup sugar; beat well together, and place between the layers.—*Mrs. Mary E. Swan*, Forest City, Dak.

—½ cup butter and 3 eggs, beaten to a cream; 2 cups powdered sugar, 1 cup milk, 2 cups sifted flour, 2 teaspoons cream tartar, 1 of soda; bake in shallow pans, and cool; have 2 medium-sized cocoanuts pared and grated; take half the cocoanut, mix it with the well-beaten whites of 3 eggs and 1 cup white sugar; lay this mixture between the layers of cake; take the other half of the cocoanut, mix it with 6 heaping tablespoons powdered sugar, and sprinkle it thickly over the top and sides of the cake.—*Mrs. Mid Tackaberry*, Moscow, Tex.

—1 cup sugar, ½ cup butter, ½ cup milk, 3 eggs, 1½ cups flour, 2 teaspoons Royal Baking Powder; bake in jelly-tins. *Dressing:* whites of 2 eggs; beat well, add nearly 1 cup sugar; sprinkle thickly with cocoanut.—*Mrs. H. E. Mills*, Minneapolis, Minn.

—1 egg, 1 cup sugar, 1 tablespoon butter, ⅔ cup sweet milk, 2 teaspoons Royal Baking Powder, 2 cups flour; whites of 3 eggs for frosting with grated cocoanut.—*Mrs. Gertie Gildchrist*, Beauman, Iowa.

—2 eggs, 1 cup white sugar, ½ cup sweet milk, ¼ cup butter, 1½ cups flour, and 1½ teaspoons Royal Baking Powder; bake in a moderate oven in pans 1 inch deep; to prepare the desiccated cocoanut, beat the whites of 2 eggs to a stiff froth, add 1 cup pulverized sugar, and the cocoanut after soaking it a few minutes in boiling milk; spread the mixture between the layers of cake and over the top.—*Mrs. T. B. Jobe*, Yellow Springs, O.

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—2 cups sugar, ½ cup butter, 1 cup milk, 3 cups flour, 3 eggs, 2 teaspoons Royal Baking Powder; bake as for jelly cake. *Filling:* Whites of 3 eggs beaten to a froth, add 1 cup sugar, 1 cup desiccated cocoanut; freshen desiccated cocoanut by soaking in a little warm milk.—*Miss M. E. Walton*, Lincoln, Neb.

—1 cup flour, 1 teaspoon Royal Baking Powder, 1 tablespoon boiling water, 3 eggs; beat the yelks of the eggs, stir in the sugar, then the whites of the eggs beaten to a stiff froth, then the flour with the baking powder mixed through it, then the soda dissolved in the boiling water; bake in 3 or 4 cakes in a quick oven; make an icing of whites of 2 eggs, 1 cup sugar; spread between the layers grated cocoanut with the icing.—*Maggie North*, Port Colborne, Ont.

—2 cups pulverized sugar, ½ cup butter, 1 cup sweet milk, 3 cups sifted flour, 2 teaspoons Royal Baking Powder, whites of 7 eggs well beaten. *Frosting*, outside and between layers: Whites 3 eggs beaten to a froth, ½ cup pulverized sugar, 1 teaspoon corn-starch, 1 teaspoon vinegar, 1 teacup desiccated cocoanut.—*Mrs. Sarah J. Hempfield*, McConnelsville, O.

—2 coffeecups sugar, ⅔ cup butter, 1 cup sweet milk, whites 3 eggs, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 cup dry cocoanut, pinch salt.—*Della Lester*, Genoa, N. Y.

—1 lb. sugar, ½ lb. butter, ¾ lb. flour, 6 eggs, and 1 cocoanut grated; cream the butter and sugar, add the yelks well beaten, next the whites well beaten, then the flour, and last the cocoanut; mix ½ teaspoon Royal Baking Powder in flour.—*Annie E. Norris*, Slate Hill, Pa.

—1 cup butter, 2 cups sugar; beat to a cream; 1 cup milk, 3½ cups flour with 2 teaspoons Royal Baking Powder sifted dry, whites of 10 eggs; flavor with white rose; bake in jelly-cake tins, making 6 layers. *Icing:* Whites of 3 eggs, 1 lb. sugar, beat together; spread between each layer, sprinkle with grated cocoanut over top and sides; around the edge of each layer place blanched almonds split, sprinkle cocoanut over all.—*Mrs. Pitta Overman*, Salem, Ind.

—8 eggs, 3½ cups sugar, 4½ cups flour, 1 cup butter, 1 cup cream, 1 tablespoon Royal Baking Powder.—*Mrs. C. N. Werts*, New Chester, Pa.

—1 cup butter, 2 cups sugar, 1½ pts. flour, 8 eggs, 2 teaspoons Royal Baking Powder, milk of 1 cocoanut; beat till very light butter, sugar, and yelks of eggs; sift baking powder with flour, rub in 3 tablespoons rich cream, mix all well; now add the whites of 4 eggs beaten to a stiff froth; bake in jelly-cake tins 10 to 15 minutes in a moderate oven; when done, take out, spread between layers the following: whites of 4 eggs beaten till they will stick to plate, 2 cups white sugar, 1 cup grated cocoanut; spread thickly between layers, and on top; set back in the oven to harden, but be careful not to burn the frosting.—*Mrs. Jennie S. McCoubrey*, Cobden, Ill.

—1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs (yelks of 3, white of 1), 1 cup milk, 2 even teaspoons Royal Baking Powder, ½ teaspoon extract bitter almond: cream the butter and sugar, add the yelks and 1 white beaten light, then the milk, flavoring, and lastly, the flour sifted with the powder; bake in layers. *Filling:* Remove the eyes from 2 small cocoanuts; pour out the milk and save it; peel and grate the cocoanuts; reserve enough of the grated meat, dry, to thickly cover the top layer; to the remainder of the cocoanut add the milk, the whites of 2 eggs beaten stiff, 1 teacup powdered sugar, and 1 teaspoon Royal Extract Vanilla; mix all well, and put between the layers; cover the top layer with the dry cocoanut and sift powdered sugar thickly over it.—*Mrs. I. P. Town*, Scotch Plains, N. J.

—1 cup butter, 3½ cups sugar, 3½ cups flour, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, and 6 eggs; beat sugar and butter together, then add milk and yelks of the eggs, then the flour and baking powder which have been sifted together, and lastly the whites of the eggs that have been beaten to a stiff froth; bake in jelly-tins, put together with layers of frosting and cocoanut.—*Mrs. S. S. Cannon*, Omaha, Neb.

—2 teacups sugar, ½ teacup butter, stir to a cream; 4 cups flour, 3 teaspoons Royal Baking Powder, 1 cup sweet milk, whites of 8 eggs well beaten; bake in jelly-cake tins; when cool, spread each layer with frosting and strew grated cocoanut upon it; ½ lb. cocoanut sufficient for this cake; any receipt for frosting will answer, only it must not be boiled.—*Mrs. C. B. Rockwell*, Hamilton, Ill.

—2 eggs well beaten, 1 cup sugar, ½ cup melted butter (scant), ½ cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, bake in 3 pie-tins for filling and top; whites of 2 eggs beaten stiff, 1 cup prepared cocoanut, ½ cup white sugar, beat all well together.—*Mrs. W. F. Smythe*, Ashley, O.

—1 cup butter and 2 of sugar; beat to a cream; 1 cup milk, 3½ cups flour, with 2 teaspoons Royal Baking Powder sifted dry; whites of 10 eggs; flavor with extract almond or other, if preferred; bake in jelly-tins, making six layers. *Icing:* Whites of 3 eggs and 1 lb. sugar; beat together; spread between each layer; sprinkle with grated cocoanut over each, the top and sides; around the edge of each layer place blanched almonds split, and sprinkle cocoanut over all.—*Mrs. C. Hawley*, Oakland, Cal.

—The whites of 3 eggs, 1 cup sweet milk, ½ cup butter, 2 cups white sugar, 2½ cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 grated cocoanut.—*Mrs. C. E. Harlaker*, Remington, Ind.

—Whites of 4 eggs, 1½ cups sugar, ½ cup butter, ⅗ cup sweet milk, 3 teaspoons Royal Baking Powder, 2 cups flour, a little grated cocoanut; bake in 4 layers. *For filling and icing:* 1 small or ½ of a large cocoanut; take off all the black scale from the meat; grate the white part; add sugar to taste, and the whites of 3 eggs beaten to a stiff froth.—*Mrs. A. Retta Chamberlin*, Cannonsburg, Mich.

—1½ cups butter, 2 cups white sugar, ¾ cup sweet milk, 2½ cups flour, 2 teaspoons Royal Baking Powder; and lastly, the stiffly beaten whites of 6 eggs; bake in 5 layers in shallow pans; when cold, beat the whites of 4 eggs to a stiff froth; add 3 tablespoons sugar; spread between the layers and sprinkle thickly with cocoanut.—*Mrs. Levisa VanMatre*, Wiota, Wis.

1½ cups sugar, 3 eggs, 3 tablespoons water, 2 teaspoons Royal Baking Powder, 1½ cups flour; bake in 3 jelly pans; when done, spread between layers whites of 2 eggs and 1 cup sugar beaten to a smooth paste; spread on each layer with 1 cup prepared cocoanut; set in oven to dry.—*Miss Alice L. Barney*, Jackson, Minn.

—2 coffeecups white sugar, ⅔ coffeecup butter, over which pour 2 tablespoons boiling water; stir until white and thin as cream; 1 teaspoon lemon flavoring; add ⅔ cup sweet milk, 3 heaping teaspoons Royal Baking Powder, well rubbed into 3 coffeecups of sifted flour;

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lastly. whites of 20 eggs well beaten, then 2 tablespoons cocoaut rubbed in flour; make as for jelly cake, and put together with icing made thick with cocoanut; while warm, when all done and iced, strew cocoanut over the icing as thick as it will lay; makes 2 large cakes, splendid.—*Mrs. Silas B. Maltbie*, Iowa Falls, Iowa.

— Whites of 8 eggs beaten to a stiff froth, 2 cups powdered sugar, ¼ cup butter, 1 cup sweet milk, 3½ cups flour, 3 heaping teaspoons Royal Baking Powder: bake in layers: beat whites 2 eggs with 1 cup sugar, and 1 cup grated cocoanut; spread between layers.—*Mrs. Ella M. Tuttle*, Avoca, Iowa.

—2 cups sugar, 2 cups flour, 1 cup sweet milk, 1 cup corn-starch, ½ cup butter, whites of 6 eggs, 3 teaspoons Royal Baking Powder; beat sugar and butter together; put starch in the milk, sift the powder in the flour; stir all together, and add the eggs last; bake in layers. *For filling:* Whites of 5 eggs, 2 cups sugar, and 2 cups cocoanut; beat and spread between. Splendid when made according to directions.—*Miss May H. Short*, Hamburg, Iowa.

—3 eggs, 2 cups sugar, 1 cup milk, 3 tablespoons melted butter; mix together, then mix 3 cups flour with 2 teaspoons Royal Baking Powder; when the oven is ready, mix all together and bake in jelly-tins; put between the cakes a filling made of 1 egg, ½ pint milk, ½ cup sugar, 1 tablespoon corn-starch scalded together, made thick with grated cocoanut; if desiccated cocoanut is used, take less sugar.—*Mrs. May Nettleton*, Medina, O.

—1 cup butter, 3½ cups sugar, 3½ cups flour, 1 cup sweet milk, 6 eggs, 2 teaspoons Royal Baking Powder, beat the white and yelks separately, bake in jelly-pans, put together with layers of frosting and cocoanut.—*Maggie McLeod*, Dayton, Va.

—¾ teacup butter, 2 of sugar, mixed to a light cream, 5 eggs, leaving out 2 whites and beating the eggs 2 at a time, 1½ pts. flour, 1 teaspoon Royal Baking Powder: sift the flour and powder and beat in the mixture, thinning with 1 cup of milk; ½ cup of prepared cocoanut; bake in jelly-tins, in 4 separate cakes. *Cream:* Beat the whites of 2 eggs to a stiff froth, add 16 teaspoons pulverized sugar, and 1½ cups cocoanut; set over the steam of tea-kettle to warm, and spread between the layers of cake: dust the top with a fine sugar.—*Mrs. Ida Van Pelt*, 1704 Polk street, San Francisco, Cal.

—3 eggs, yelks only; 2 cups sugar, white or brown; ½ cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons Royal Baking Powder sifted with the flour: bake in jelly-cake pans. *For frosting:* 2 cups white sugar, ½ cup boiling water; boil clear as syrup; pour this over the whites of 3 eggs that have been beaten to a stiff froth, stir it till it is like stiff cream, then add 1 teaspoon cream tartar, and 1 teaspoon Royal Extract Lemon; spread between the layers and sprinkle over the top with desiccated cocoanut.—*Mrs. Ellen Henning*, San Jose, Cal.

—2 coffeecups white sugar, 1 cup best butter, cream butter and sugar together, 1 cup sweet milk running over, 3½ cups flour, measure after sifting, 3 spoons baking powder, level full, whites of 8 large eggs beaten to stiff froth; bake as jelly cake in layers, and spread cake while hot with *icing:* 3 cups sugar, put just enough water to it to dissolve it, put on the stove and let cook until it is very thick candy when tried in cold water; have the whites of 3 large eggs beaten to a dry froth, and as soon as sugar is ready, pour little at a time on the whites, and beat very fast until it is all poured on; flavor with vanilla; spread each layer of cake thick with icing, and sprinkle fresh cocoanut very thick on each layer; when the last layer is on, ice it all over, set your cake on an open newspaper, and proceed to cover with cocoanut by throwing a little at a time on the sides: be sure it is covered thickly all over.—*Laura Ellis*, Terre Haute, Ind.

Fig Cakes.

LIGHT *part:* 1 cup sugar, ⅓ cup butter, ⅓ cup sweet milk, 4 eggs, whites only, 1½ teaspoons Royal Baking Powder, 1½ cups flour. *Dark part:* ½ cup brown sugar, ⅓ cup butter, ⅓ cup milk, 1 teaspoon Royal Baking Powder, 1 cup flour, 4 egg-yelks, and 1 whole egg, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 lb. figs sliced; put in a layer of the dark with figs on top, then a layer of the light, and so on till all is used, in a deep cake-pan.—*Mrs. W. C. Verder*, 4642 Wabash Ave., Chicago, Ill.

—2 coffeecups sugar, 3 coffeecups butter, whites of 7 eggs, 3 cups flour, 3 teaspoons Royal Baking Powder, 1 cup milk, 20 cents worth of figs, ¾ cup raisins, and some almonds; cut the figs in half, placing the outside of the figs next the icing, take seeds out of the raisins.—*Mrs. E. C. Bell*, Morning Sun, Ind.

—2 cups sugar, ¾ cup butter, 1 cup sweet milk, 5 eggs, whites only, 2 teaspoons Royal Baking Powder: bake in jelly tins as for layer cake; 1 cup raisins chopped fine, 1 cup figs chopped fine, butter size of an egg, 1 cup sugar; put into a steamer and steam together, and when cold put between the layers of cake.—*Mrs. Mary De Kator*, Galena, Kans.

—1 egg, 1 cup sugar, butter the size of an egg, 1 cup sweet milk, 2 cups flour with Royal Baking Powder sifted in it, making 3 layers in jelly-cake tins. *Filling:* ¼ lb. figs chopped fine, 7 tablespoons sugar, ½ cup water; boil until it forms jelly.—*Mrs. L. J. Zander*, Elgin, Ill.

—2 cups sugar, 1 small cup butter, 1 cup sweet milk, 3½ cups flour, whites of 8 eggs, beaten stiff, 2 teaspoons Royal Baking Powder, 1 lb. figs split; put in a layer of figs until all is used.—*Mrs. E. L. Wallace*, Burr Oak, Mich.

—1 cup butter, 2 cups sugar, 1 cup milk, 4 cups flour, 6 eggs, 2 teaspoons Royal Baking Powder; bake this in jelly-tins, it will make 4 layers; 1 lb. almond meats, ¾ lb. figs, 1 cup stoned raisins, ⅓ lb. citron; chop these together; add 1 egg, mixed with ½ cup wine, and 2 tablespoons sugar; spread this between the layers; this cake is just elegant.—*Mrs. A. G. Scrantons*, Fairfield, Iowa.

—½ cup butter, 2 cups sugar, 1 cup milk, 2 eggs, 3 teaspoons Royal Baking Powder, 2½ cups flour, ½ lb. figs, ½ lb. raisins; pour boiling water over the figs and raisins; turn off and chop fine; make a thin frosting; stir in the fruit, and spread between the layers; bake in 3 layers in jelly-cake tins, and spread the fruit between the layers.—*Mrs. H. E. Ransom*, Lyme, Conn.

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—½ cup butter, 2 cups powdered sugar, 3 cups sifted flour, 1 cup milk, whites of 4 eggs, 2 teaspoons Royal Baking Powder, ½ lb. figs chopped fine, put in a pan with 1 cup sugar and 1 cup water; cook slowly until it forms a thick paste; bake cake in layers, and spread figs between layers.—*Mrs. Watson S. Root*, Westfield, Mass.

—2 cups white, powdered sugar, ¾ cup butter, 1 cup sweet milk, 3 cups flour, 5 eggs (reserving two whites), 2 teaspoons Royal Baking Powder; to a little less than ⅓ of the mixture add 1 cup chopped figs; this makes 2 white layers and 1 dark one; join together with frosting made of the two remaining whites; flavor to taste.—*Mrs. J. P. Barnes*, Delavan, Ill.

Fruit Cakes.

TWO lbs. brown sugar, 2 lbs. flour, 2 lbs. butter, molasses, saleratus enough to make molasses foam, 20 eggs, 3 lbs. raisins (seeded), 3 lbs. currants, 1 lb. citron, 1 teaspoon each of cloves, cinnamon, and nutmeg, black pepper to taste; makes 2 large loaves, and must be baked 3 hours in a slow oven, or if in 1 loaf, 6 hours.—*Mrs. Geo. K. Detwiler*, Toledo, O.

—10 eggs beaten separately, 1 lb. brown sugar, 1 lb. butter, 1 lb. flour, 6 lbs. fruit, raisins and currants, 1 teacup molasses, 1 tablespoon soda, 1½ lbs. citron, 1 nutmeg, cinnamon, mace, and spice, ½ pt. brandy, 1 teacup wine, 1 of sour cream; moderate oven.—*Mrs. Sarah Van Deman*, Delaware, O.

—1 lb. butter, 1½ lbs. raisins, 1½ lbs. currants, 1 lb. citron, 1 lb. sugar, 1¼ lbs. flour, 1 cup molasses, 1 teaspoon soda, 1 wineglass brandy, 1 wineglass wine, 10 eggs, spices.—*Lila Seabury*, Little Compton, R. I.

—1 lb. butter, 1 lb. sugar, 1 lb. flour, 10 eggs, 1 lb. raisins, ½ lb. currants (dried), ½ lb. nutmeg, 1 tablespoon cinnamon, 1 tablespoon vinegar, 1 teaspoon soda, ½ teaspoon ginger, ½ teaspoon allspice; bake slowly 3 hours.—*Jennie Hodson*, Varck, Kans.

—2 lbs. raisins, 2 lbs. currants, ½ lb. citron, ¾ lb. butter, 2 lbs. sifted flour, 1¼ lbs. brown sugar, 4 eggs, ½ pt. molasses, 1 pt. sweet milk, 1 tablespoon saleratus, ½ tablespoon ginger, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice, 2 tablespoons nutmeg.—*Mrs. W. A. Smith*, Oakfield, Wis.

—1 cup butter, 3½ cups sugar, 1 cup sweet milk, 4 cups flour, ½ cup molasses, 1 lb. raisins, ½ lb. currants, ½ lb. citron, 4 eggs, 1 teaspoon each of cinnamon, allspice, cloves, and soda.—*Mrs. J. R. Gould*, Pullman, Ill.

—1 lb. butter, 1 lb. sugar, 1 lb. flour, 10 eggs, 2 lbs. raisins, 2 lbs. currants, ¾ lb. citron, 1 gill brandy, 1 tablespoon ginger, 1 teaspoon soda, 4 nutmegs, 1 oz. cinnamon, 1 oz. cloves.—*Franc M. Gurnee*, Sodus, N. Y.

—1 lb. flour, 12 eggs, 1 lb. sugar, 1 lb. butter, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron, 2 nutmegs, 2 tablespoons mixed mace and cinnamon, ½ pt. wine and brandy mixed, 2 teaspoons Royal Baking Powder; bake 6 hours.—*Mrs. Emma C. Fariss*, Indian Rock, Va.

—1 cup butter, 1½ cups sugar, 1 cup milk, 2 eggs, 3½ cups flour, ½ lb. raisins, ½ lb. currants, ½ teaspoon soda, spice to taste; bake in long flat tins.—*Mrs. A. R. McMaster*, Northfield.

—1 lb. butter, 1 lb. sugar, 12 eggs, 1 lb. flour, ½ gill brandy, 1 nutmeg, ½ teaspoon cloves, 2 teaspoons cinnamon, 1½ lbs. raisins, 1½ lbs. figs chopped, 1½ lbs. citron; seed the raisins and chop them quite fine; wash the citron in hot water; wipe dry, and slice in thin pieces; beat butter and sugar to a cream; whisk the eggs until thick, and add them by degrees; then add the flour with the brandy and spice, and, lastly, the fruit; mix the whole well together and put in the mixture; spread it smooth over the top; bake in a moderate oven about 4 hours.—*Mrs. T. J. Price*, 200 Aberdeen street, Chicago, Ill.

—1½ lbs. flour, 1½ lbs. sugar, ¾ lb. butter, 10 eggs, 2 lbs. each raisins and currants, 1 lb. citron; flavor with nutmeg, cloves, and 1 glass brandy.—*Mrs. Gould*, New Haven, Conn.

—1 lb. flour, 1 of sugar, 1 of butter, 2 lbs. English currants and raisins, 1 lb. citron, 10 eggs, 1 cup any good wine, ½ cup brandy, or 2 cups of wine without brandy; nutmeg and cinnamon to taste, or use extracts, 1 tablespoon each.—*Mrs. Ira Crawford*, Mapleton, Dak.

—1 cup butter, 3½ cups light-brown sugar, 3 eggs, 1 cup sweet milk, 4 cups flour, 1 teaspoon cream tartar, and ½ teaspoon soda, 1 lb. Zante currants, ¼ nutmeg, and the grated rind of 1 lemon; beat the sugar and butter to a cream, add the yelks of eggs, and beat all together; stir cream tartar in the flour; into a little of this flour rub the currants; add the milk to mixture of butter and sugar, then add the currants, nutmeg, and lemon; stir in the flour gradually, after which add the whites of the eggs well beaten; bake in a pan lined and covered with white paper; bake in a moderate oven; raisins may be used instead of currants; good without fruit; the lemon may be omitted if preferred. *Frosting if desired:* 1 cup granulated sugar and 2 tablespoons boiling water; put on the stove and stir till thoroughly melted; beat the white of 1 egg to a stiff froth; pour the melted sugar (while hot) slowly on the beaten egg, stirring rapidly.—*Margaret Denniston*, Eden, Wis.

—1 lb. butter, 1 lb. sugar, 12 eggs, 1 lb. flour, 1 nutmeg, 1 teaspoon cloves, 2 tablespoons cinnamon, 1½ lbs. raisins, 1½ lbs. currants, 1 lb. citron; seed the raisins and chop fine; wash the citron in hot water, wipe dry and slice in small pieces; beat butter and sugar to a cream; whisk eggs until thick; add them by degrees; then add flour with spices mixed; lastly, the fruit; mix the whole thoroughly; paper your pan, and put in the mixture; spread smooth with a wet knife; moderate oven, bake 4 hours; ice when cooled a little.—*Jessie Hoffman*, West Philadelphia, Pa.

—1 lb. butter, ¾ lb. sugar, ½ cup molasses, 1 lb. flour, 1 lb. raisins, 1 lb. currants, ½ lb. citron, 12 eggs, 1 nutmeg, 1 teaspoon cinnamon and cloves; bake 1½ hours.—*Mrs. D. D. Torrance*, Mt. Vernon, Iowa.

—2 lbs. flour, 1 lb. brown sugar, ¾ lb. butter, 1 lb. citron, 1 lb. currants, 1½ lbs. raisins, 1 cup molasses, 1 pt. sweet milk, 2 teaspoons soda, 2 teaspoons nutmeg, allspice, and cinnamon, 1 cup brandy.—*Mrs. F. McCollum*, Clarks, Neb.

—1 lb. butter, 1½ lbs. brown sugar, 1 lb. flour, 4 lbs. raisins, 3 lbs. currants, 1½ lbs. citron, 12 eggs, ½ teacup molasses, 1 wineglass brandy, 1 tablespoon cloves, 2

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tablespoons cinnamon, 2 small nutmegs; flour fruit with extra flour, say double handful.—*Mrs. G. H. Skidmore*, Riverhead, N. Y.

—12 eggs, 1½ lbs. butter, 1 lb. white sugar, ½ lb. citron, 2 lbs. best seedless raisins, 2 lbs. currants, 4 grated nutmegs, 1 tablespoon (½ oz.) ground cinnamon, 1 teaspoon each (¼ oz.) ground cloves and allspice, 2 teaspoons Royal Baking Powder, 1 tumbler (½ pt.) each best brandy and New Orleans molasses (1 lb. almonds or English walnuts may be added if desired); flour to thicken; rub the butter and sugar to a white cream, then add the beaten eggs, then add the brandy and molasses, then the nutmegs and spices, then add raisins, currants (well washed and dried), citron cut fine, the nuts cut fine, and then the flour sifted with the powder; beat all the time, and until thoroughly mixed; bake in large cake-pan well greased, in steady oven, 2 hours.—*Mrs. Francis A. Smith*, No. 101 N. Stricker street, Baltimore, Md.

—2 cups butter, 4 cups sugar, 6 cups flour, 1½ cups sweet milk, 6 eggs, 4 teaspoons Royal Baking Powder, 1 lb. raisins, ½ lb. currants, cinnamon and nutmeg to taste.—*Miss Ella Albright*, Waverly, N. Y.

—½ lb. butter, ½ lb. sugar, ½ lb. flour, 5 eggs, 2 lbs. raisins, ½ lb. currants, ½ lb. citron; cinnamon, nutmeg; chop the fruit; rub the butter and sugar to a light cream, then add the well-beaten eggs, flour, and fruit; will keep a year.—*Mrs. Sadie Sperry*, Rock Creek, O.

—2 lbs. flour, 2 lbs. sugar, 2 lbs. butter beaten to a cream, 12 eggs, the yelks beaten with the sugar, and the whites beaten to a high froth, 1 cup wine or brandy; 1 lemon grated, rind and pulp (take out the seeds), 2 nutmegs grated, 1 teaspoon saleratus dissolved; beat all together well, then add 2 lbs. raisins stoned and chopped, 2 lbs. Zante currants well washed; bake carefully with buttered paper under, and a brown paper over it.—*Mrs. C. L. Barber*, Sycamore, Ill.

—1 lb. brown sugar, 1 lb. browned flour, 3 lbs. seedless raisins, 2 lbs. currants, 1 lb. citron, ¾ lb. butter, 1 cup molasses, 2 teaspoons mace, 2 of cinnamon, 1 of cloves, 1 of black pepper, 1 nutmeg, 1 teaspoon Royal Baking Powder, 12 eggs, ½ cup currant jelly melted in ½ cup hot water; will keep for years.—*Kate Finlay*, Marysville, Kans.

—1½ lbs. raisins, 1½ lbs. currants, 1 cup butter, 2 cups brown sugar, 4 eggs, ¼ lb. citron, ½ cup strong coffee, 1 teaspoon baking soda dissolved in the coffee; nutmeg, cinnamon, cloves, and mace to taste; flour to make it a proper thickness; this cake can be steamed 3 hours, and baked 1 hour, or baked 5 hours.—*Olive Cainber*, Fredericton, New Brunswick, Ca.

—4 cups brown sugar, 2 cups butter, 8 eggs, 1 grated lemon, 3 grated nutmegs, 2 tablespoons cloves, and 1 cup N. O. molasses; stir well together, then stir in 1 cup brandy; add 1 tablespoon soda dissolved in ½ pt. sour milk, stirring well, 2 pounds currants washed and dried, 2 lbs. seeded raisins, 1½ lbs. citron cut in thin strips, rub these well with 8 cups flour, and then stir into the batter; bake in thickly papered cake-pan well greased in a steady oven 2 hours; it is improved by age, and may be kept from 6 weeks to a year if kept wrapped in a damp cloth in a cool place.—*Mrs. Ada C. Good*, Springfield, O.

—1 lb. flour, 5 eggs, ½ lb. butter, ¾ lb. sugar, 3 teaspoons Royal Baking Powder, 1 lb. currants, ½ lb. raisins, ½ lb. citron, ½ teaspoon ground cloves, 1 teaspoon lemon.—*G. A. V.*

—7 eggs, 2 cups butter, 3 cups sugar, 2 cups sweet milk, 3 teaspoons Royal Paking Powder, 1 teaspoon salt, 1 lb. raisins, ½ lb. citron or candied lemon, ½ lb. English currants or figs, and spices; this will make 3 cakes; bake 1½ hours.—*Lyelia M. Wheeler*, North Richmond, N. H.

—1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup raisins, 1 cup currants, 1 teaspoon Royal Baking Powder, 1 teaspoon cinnamon, ½ teaspoon allspice, ¼ teaspoon cloves.—*Mrs. R. E. Carpenter*, Colfax, Iowa.

—Stir to a cream 1 lb. brown sugar and butter each, and the whites and yelks of 10 eggs beaten to a froth, separately; 2 wineglasses brandy, 1 of wine; mix or sift thoroughly 1 lb. flour with 2 teaspoons Royal Baking Powder, and add 2 lbs. seeded raisins, 2 of currants, 1 of citron, ¼ lb. almonds, blanched; 1 teaspoon Royal flavoring extract of rose, mace, and cinnamon.—*Miss Atha Harper*, Cuba, Ill.

—1 cup butter, 2 cups sugar, 1 cup molasses, 1 cup sour milk, 3 eggs, 1½ teaspoons soda, 6 cups flour, ½ a nutmeg, 1 teaspoon each cloves, cinnamon, allspice, and a little citron if you wish; 2 cups raisins; when frosted, it is an elegant looking cake, growing better all the time for a week or two, and will keep six months or a year if thoroughly baked.—*Mrs. M. E. McMaster*, Woodstock, Vt.

—4 lbs. sugar, 4 lbs. butter, beaten to cream; 4 lbs. sifted flour; whip 32 eggs to a fine froth, and add to the creamed butter and sugar; take 8 lbs. stoned raisins, 4 lbs. cut citron, 1 lb. blanched almonds crushed to a paste, a large cup molasses, 2 large spoons ground ginger, ½ oz. grated nutmeg, ½ oz. mace, ½ oz. pounded and sifted cloves, 1 oz. cinnamon; mix these well together, then add 4 wine glasses brandy, and stir in the flour; beat this well; put into a stone jar covered closely for 12 hours, then make into 6 loaves and bake in iron pans; these cakes will keep a year if attention is paid to their being put in a tin case and covered tightly in an airy place.—*Mrs. H. E. Ransom*, Lyme, Conn.

—1 lb. flour, 1 lb. sugar, 1⅛ lbs. butter, 4 lbs. raisins, 4 lbs. currants, ½ lb. citron, 9 eggs; tablespoon each of cinnamon, cloves, mace, nutmeg, and 3 gills of the juice of fruit, which I use instead of brandy.—*Mrs. H. W. Seymons*, Kalamazoo, Mich.

—1 lb. flour, 1 lb. butter, 1 lb. sugar, 11 eggs, 3 lbs. raisins, 2 lbs. currants, 1 lb. citron, ½ pt. brandy, 1 tablespoon ground cloves, 1 grated nutmeg, juice of 1 lemon, 1 dessertspoon Royal Baking Powder; parch the flour until it becomes a light brown; mix the butter and flour; next, the yelks and sugar, then beat together the butter, flour, sugar, and yelks; add the brandy and spices; flour the fruit to prevent sticking, and stir hard while adding the fruit; after mixing all, add the whites beaten to a stiff froth for the last thing; bake 3 hours with a moderate heat.—*Mrs. N. S. Franck*, Sandy Run, S. C.

—1 cup butter, 2 cups sugar, 3 cups flour, 1 cup molasses, 1 cup milk, 5 eggs, 2 spoons Royal Baking Powder, 2 lbs. raisins, 2 lbs. currants, ½ lb. citron; dry the fruit and flour it well; 1 tablespoon each cloves, allspice, and cinnamon, 1 nutmeg; bake 2 hours; this quantity makes 2 large cakes.—*Mrs. D. Jenkins*, 217 Hewes street, Brooklyn, N. Y.

—½ cup melted butter, 1½ cups sugar, 1½ cups raisins, 1½ cups milk, 2 eggs, 2 teaspoons Royal Extract Vanilla, 3½ cups flour, 3 teaspoons Royal Baking Powder; bake in a slow oven.—*Miss H. A. Dunham*, Bennington, Vt.

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— 1 lb. flour, 2 lbs. sugar, 1 lb. butter, 4 lbs. currants, 4 lbs. raisins, ½ lb. citron, ½ oz. mace, 12 eggs, 1 tablespoon cloves, 1 gill wine, 1 gill brandy.—*Mrs. L. P. Loomis*, Liberty Hill, Conn.

— 2 cups brown sugar, 1 cup N. O. molasses, 1 cup butter, 4 eggs, 1 cup cold coffee, 1½ teaspoons soda, 2 teaspoons cinnamon, 2 teaspoons cloves, 1 of nutmeg, 1 lb. raisins, ½ lb. dried currants, and 4 cups flour; dredge raisins and currants with flour after being well washed; bake 1½ hours in moderate oven.—*Mrs. C. F. Kiefer*, Lawrenceburg, Ind.

— 4 lbs. currants, 3 lbs. raisins, 1½ lbs. butter, 2 lbs. citron, 2½ lbs. sugar, ½ pt. brandy, ½ pt. water, 1 pt. molasses, 1 tablespoon each mace, cloves, and allspice; 2 nutmegs, 15 eggs, 1 tablespoon cinnamon; cream the butter and sugar; add yelks of eggs without beating; stir thoroughly; add spices, brandy, water, molasses, and fruit; lastly, beat stiff with flour together with beaten whites of eggs; bake 4 or 5 hours in moderate oven; 2 cakes.—*Mrs. J. C. Morrow*, Omaha, Neb.

— 1 lb. white sugar, ¾ lb. butter, 10 eggs, 1 lb. sifted flour; flavor to taste; 1½ lbs. raisins, 1½ lbs. currants, ¼ lb. citron or lemon peel, 2 teaspoons Royal Baking Powder; wash the currants in warm water, rub in a cloth until dry, then rub them in flour; chop raisins, currants, and peel fine; ½ teacup sweet milk may be added, to make less rich.—*Mrs. M. C. Merriam*, Topeka, Kans.

— 1 cup white sugar, ½ cup butter, 2 eggs, 1½ cups flour, ½ cup sweet milk, 3 teaspoons Royal Baking Powder; the dark part is made the same as the light, only use brown sugar, and 1 cup raisins, 1 teaspoon each extract of nutmeg, cinnamon, and cloves.—*Mrs. W. H. Snyder*, Blanchard, Pa.

— Mix 8 eggs, 3 cups sugar, and 2 cups butter, and beat well; add 5 cups flour, in which has been sifted 1 teaspoon Royal Baking Powder, and 1 cup sweet milk; put in 2 lbs. raisins, 2 lbs. currants, picked and dried, ¼ lb. citron, 2 teaspoons ground cinnamon, and 1 nutmeg, grated; bake 2 hours in large mold.—*Mrs. Wm. Martin*, Charlestown, Ind.

— 4 cups sugar, 2½ cups butter, 1 cup molasses, ½ cup milk, 6 cups flour, 6 eggs, 2 lbs. raisins, 2 lbs. currants, 1 lb. citron, 1 gill brandy, 1 gill wine, 1 teaspoon soda, 1 teaspoon each kind spice.—*Jennie E. Brown*, Taunton, Mass.

Apple or Cheap Fruit Cake.—1 lb. sour dried apples (soak all night in cold water and chop fine before using); ½ pt. molasses, ¼ lb. butter, ½ pt. sweet milk, 1½ lbs. flour, into which has been mixed 1 teaspoon Royal Baking Powder, ½ lb. currants, rolled in dry flour, 2 eggs, 1 teaspoon each cinnamon and allspice, ½ teaspoon nutmeg, wineglass good brandy; place apples, molasses, and butter on back of stove till butter melts; take off and stir well; let cool; add milk, flour, spice, and eggs, then brandy; add currants, well rolled in dry flour; bake 3 hours in a steady, slow oven; ice.—*Mrs. J. McCormick*, Aurum, Nev.

Common Sense Fruit Cake.—3 cups molasses, 1½ cups brown sugar, 1¼ cups butter (or ½ lb. lard), 1 cup strong-made Java coffee, 3 lbs. pitted raisins, 3 lbs. currants (carefully washed), ½ lb. citron (cut very thin), 2 large tablespoons cinnamon, 2 small tablespoons cloves, 1 small tablespoon ground nutmeg or mace, 1 teaspoon Royal Extract Vanilla, 2 eggs (well beaten), 1 teaspoon salt, 2 tablespoons Royal Baking Powder, ½ teacup water, ½ teacup brandy; flour enough to make a stiff batter, the baking powder having been sifted in the flour, dry; all the fruits should be floured, otherwise they will settle to the bottom of the cake; the above will fill a 5-qt. pan; put in moderate oven ½ hour, then quicken fire, and put piece of light-brown paper over top of cake to prevent burning; cook ½ hour longer, making about 1 hour's time in all in oven.—*Emma A. Hutchins*, Red Bank, N. J.

Every Day Fruit Cake.—Cream together 1 cup each butter and sugar, add 4 eggs well beaten, 3 cups flour, into which has been sifted 2½ teaspoons Royal Baking Powder, add 1 cup milk, 1 cup molasses, 1½ lbs. stoned raisins and 2 lbs. currants, well washed and dried, 1½ lbs. citron, cut fine, ½ oz. mixed spice; bake 2½ hours in steady oven.—*Mrs. E. F. Howell*, 291 Union street, Brooklyn, N. Y.

Eggless Fruit Cake.—1 lb. best raisins, stoned and chopped, 1 lb. currants, washed and dried, 1 lb. citron, chopped fine, 1 cup strong coffee; 1 cup butter, 1 cup brown sugar, 1 cup brandy, 1 cup molasses, 1 tablespoon each of cinnamon, nutmeg, cloves, and allspice; flour enough to make a very thick batter, with 1 teaspoon Royal Baking Powder added to the flour before mixing.—*Mrs. A. T. Dobbins*, Rainier, Oreg.

Farmer's Fruit Cake.—3 cups sour dried apples, soaked overnight in warm water; drain off water; chop size of raisins; simmer in 2 cups molasses until quite dry; 1½ cups butter, well beaten, 1 cup sugar, 4 eggs, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 teaspoon each of cloves and cinnamon, 1 nutmeg, 1 wineglass wine, 5 teacups flour, sifted, and add raisins and currants if desired (but roll them in flour previous to adding to other ingredients); beat all together thoroughly; bake carefully in a well-heated oven.—*Mrs. F. C. Stein*, Aledo, Ill.

Farmer's Fruit Cake.—1 cup butter, 1 cup sugar, 2 eggs, 1 cup sweet milk, 2 teaspoons soda, 4 cups flour, 2 cups sour dried apples, chopped fine, soaked overnight, drained and stewed in a cup of molasses, 2 teaspoons cinnamon, 1 teaspoon allspice, cloves, ½ a nutmeg and a little black pepper.—*Mrs. Benj. F. Youngs*, Sempronius, N. Y.

Handy Fruit Cake.—¾ pt. brown sugar, 1 pt. flour, ½ pint butter, ½ pt. chopped raisins, 3 eggs, 3 tablespoons sour milk, ½ teaspoon soda, ½ cup blackberry jam or other fruit jam; mix the sugar, butter, and eggs together; then add the flour, milk, and fruit; bake in moderate oven.—*Miss L. L. Gilliams*, 723 South 16th street, Philadelphia, Pa.

Imperial Fruit Cake.—Mix 3 heaping teaspoons Royal Baking Powder through 3 lbs. sifted flour; beat whites of 24 eggs to a stiff froth, and the yelks till very thick; beat to a cream 2 lbs. butter with 3 lbs. granulated sugar; chop up finely together 3 lbs. citron and 3 lbs. raisins; 1 lb. French prunes and 5 lbs. India currants; mix into all these 1 pt. good brandy; stir thoroughly all together, the eggs, butter, sugar, and fruit, etc.; and, lastly, stir in well the flour as prepared; make into 4 loaves and bake in a well-heated oven.—*Mrs. Ella Myers.*

Jelly Fruit Cake.—2 cups sugar, ⅔ cup butter, 1 cup sweet milk, 3 cups flour, 3 eggs, 1 teaspoon Royal Baking Powder, flavor with lemon, bake ½ of the above mixture in two pans; to the remainder, add 1 teaspoon molasses, 1 cup raisins, ½ cup currants, piece of citron chopped fine, bake in 2 tins; put the four layers together alternately with frosting and jelly.—*Miss Katie A. Ryan*, Wyoming, Ill.

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Layer Fruit Cake.—6 eggs, 1¼ lbs. sugar, 1¼ lbs. flour, 14 oz. butter, ½ pt. sour milk, or buttermilk, 1 lemon, grated, 1 nutmeg, 1 teaspoon saleratus, 1 lb. raisins, ¼ lb. citron, 1 lb. currants. For baking this cake, spread a layer of dough in a deep, square pan, then a layer of fruit, which has been mixed with flour (of which there is sufficient in this receipt); another layer of dough, then layer of fruit, and finish with dough; two large cakes; care must be taken in spreading the dough so as not to disarrange the fruit, and the layers will be very perfect when baked.—*Mrs. E. K. Taft*, Hawley, Pa.

Layer Fruit Cake.—2 eggs, 1 cup sugar, ½ cup butter, 1 cup raisins, ½ cup sweet milk, 1½ cups flour, spices to taste, 1 teaspoon Royal Baking Powder; bake in 3 layers, using frosting to put together, then frost the top and sides.—*Mrs. Louise Allison*, Beaver, Dak.

Plain Fruit Cake.—½ cup each milk and butter, or lard, 1½ cups sugar, 2½ cups flour, 2 eggs, 1 teaspoon Royal Baking Powder: spices and fruit to taste.—*Mrs. E. M. Perry*, Roanoke, Va.

Rich Plum Cake.—1 lb. fresh butter, 12 eggs, 1 qt. flour, 1 lb. moist sugar, ½ lb. mixed spice, 3 lbs. currants, 1 lb. raisins, ½ lb. almonds, ½ lb. candied peel; bake 2 hours or more.—*Evelyn Stonestreet*, Birmingham, Ala.

Royal Fruit Cake.—5 cups flour, 6 eggs, 2 cups sugar, ½ cup molasses, 1 teaspoon Royal Baking Powder, ½ cup milk, 1½ cups butter, 2½ lbs. chopped raisins, 2½ lbs. chopped currants, 1½ lbs. citron, 1 nutmeg, 2 tablespoons cloves.—*Mrs. J. B. Murphy*, San Jose, Cal.

Wedding Fruit Cake.—3½ lbs. flour, 4 lbs. raisins, 2½ lbs. sugar, 4 lbs. currants, 1¾ lbs. butter, 8 eggs, 1 oz. mace, 1 oz. nutmeg, 2 gills brandy, 2 gills wine, 1 lb. citron. *Frosting:* 2½ lbs. sugar, 8 eggs.—*Rachie N. Spooner*, Newport, R. I.

White Fruit Cake.—1 cup butter, 2 cups sugar, 3 cups flour, the whites of 8 eggs, ½ wineglass white wine, 2 teaspoons Royal Baking Powder, ¼ lb. citron, cut fine, ½ lb. chopped almonds, 1 teacup desiccated cocoanut; beat the butter to a cream, and gradually beat in the sugar and then the wine; beat the eggs to a stiff froth, and stir into the butter and sugar; add the flour, which is thoroughly mixed with the baking powder, and lastly, the fruit; bake in two loaves, 40 minutes, in a moderate oven.—*M. R. Bailey*, Brighton, Iowa.

White Fruit Cake.—1 cup butter, beaten to a cream, 3 cups sugar, 3 cups flour, 2 teaspoons Royal Baking Powder, whites of 6 eggs, beaten stiff; bake in jelly-tins.—*Miss Esther Robison*, South English, Iowa.

White Fruit Cake.—1 cup butter, 2 cups white sugar, well beaten together; 1 cup milk, 2½ cups flour, whites 7 eggs, 2 even spoons Royal Baking Powder: beat all well before adding fruit; take 1 lb. each raisins, figs, dates, and blanched almonds, and ¼ lb. citron.—*Lizzie Somers*, Easton, Pa.

White Fruit Cake.—Whites of 6 eggs, 2 cups sugar, ½ cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons Royal Baking Powder, 2 cups seeded raisins, and citron, chopped fine; beat the butter and sugar to a cream; add the flour sifted with the powder, the milk, mix into a smooth batter; then add the whites, beaten to a stiff froth; bake in 3 tins; put all the fruit in the center layer; put together with white icing: ice the sides and top.—*Mrs. J. Fred Goodhart*, Reading, Pa.

White Fruit Cake.—1 large cup butter, 2 cups sugar, 1 cup sweet milk, whites of 5 eggs, 1 grated cocoanut, 1 lb. almonds, blanched and cut fine, 1 lb. citron, cut in thin slices, 3½ cups flour. 2 heaping teaspoons Royal Baking Powder; flour the fruit and add last of all.—*Mrs. Kate Thomas*, Petersville, Md.

White Fruit Cake.—1 lb. white sugar, granulated, rubbed to a cream in 1 lb. butter; add 1 cup sweet milk; mix thoroughly with wooden spoon; add, slowly, 1 lb. well-sifted flour, mixed with 1 teaspoon Royal Baking Powder; have ready the whites of 8 eggs, beaten quite stiff, and add, as soon as the flour is well beaten, into the mixture; last of all add 1 lb. best currants or raisins, or both, and ¼ lb. citron; the currants should be thoroughly washed and picked over and well dried, the day before, and raisins seeded and chopped, and citron sliced thin; a moderate oven of even temperature.—*Mrs. S. W. Weakley*, London, O.

White Fruit Cake.—2 cups pulverized sugar, 1 scant cup butter; creamed together, 3½ cups flour, 1 cup milk, whites of 8 eggs beaten to stiff froth, 3 teaspoons Royal Baking Powder, 1 cocoanut, grated, ½ lb. citron, 1 lb. almonds, blanched; reserve ½ cocoanut and ½ the almonds for top; ice first, then stick in the almonds, and lastly the grated cocoanut; almonds for inside should be chopped a little; this makes 5-qt. pan, or 2 smaller.—*Mrs. C. H. Ketley*, Elmira, N. Y.

Fruit Roll.—To 1 qt. flour add 2 teaspoons Royal Baking Powder, 1 teaspoon salt, 2 tablespoons lard, water or sweet milk to make dough; divide this in 2 pieces; roll each till like pie dough; spread over them fresh fruit, or some kind of jam or canned fruit; sprinkle over with sugar to sweeten, and lump of butter; roll up each as jelly cake; put in pan, in which 1 tablespoon of flour and two of sugar have been sprinkled; add about 1 qt. boiling water, and cook quickly.—*Miss E. M. Caldwell*, Williamsville, Ill.

Gingerbread, Snaps, etc.

GINGERBREAD.—1 qt. baking molasses, ¾ pt. melted lard, 1 pt. sour milk, 2 tablespoons soda, 1 teaspoon powdered alum dissolved in a small quantity of warm water, ginger to taste; set them at night, stirring in flour until they are as thick as you can stir them; in the morning roll them out, taking ¼ the quantity on your board at a time; roll ¾ inch thick, and either bake in sheets or cut in squares, and place in a pan so they do not touch; wash over with molasses and water before baking; bake in a moderate oven.—*Mrs. Mary I. Gardner*, Spruce Creek, Pa.

Gingerbread.—1 cup molasses, 1 cup butter, 2 cups sugar, 1 cup sour milk, 4 eggs, 3 cups flour, 1 tablespoon ginger, 1 tablespoon soda.—*Mrs. Helen A. Frank*, Berrien Springs, Mich.

Choice Gingerbread.—2 cups N. O. molasses, 1 cup brown sugar, ½ cup lard and butter, 2 cups sour milk, 1 teaspoon soda, 1 of cream tartar, 1 heaping teaspoon each ginger and cinnamon, and 2 eggs; by adding currants and raisins you have a nice plain cake.—*Mrs. James Gallaher*, Eagle Cliff, W. T.

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Cream Gingerbread.—1 cup molasses, ⅔ cup sour cream, 1 egg, 1 teaspoon soda, spice, with 1 teaspoon cloves or cinnamon; flour enough so it will not drop easily from a spoon.—*Mrs. L. P. Loomis*, Liberty Hill, Conn.

Fairy Gingerbread.—1 cup butter, 2 cups sugar, 1 cup milk, 4 cups flour, 2 teaspoons Royal Baking Powder, 1 tablespoon ginger; beat the butter to a cream, add the sugar gradually, and, when very light, the ginger, then the milk in which the powder has been dissolved, and finally the flour; turn the baking-pans upside down and wipe the bottoms very clean; butter them and spread the cake mixture very thin on them; bake in a moderate oven until brown; while still hot, cut into squares with a caseknife, and slip from the pan.—*Mrs. George T. White*, Northboro', Mass.

Hard Gingerbread.—1 pt. flour with butter or lard (size of small egg) rubbed into it; if lard, a small teaspoon salt; 1 tablespoon ginger, 1 cup molasses, 1 tablespoon vinegar, 1 teaspoon soda dissolved in 4 tablespoons warm (not hot) water; mold to cut into squares.—*Mrs. M. E. McMasters*, Woodstock, Vt.

Plain Molasses Gingerbread.—1 cup molasses, 1 teaspoon soda or saleratus, 1 teaspoon ginger, 1 teaspoon butter or lard; a pinch of salt if you use lard; stir this together, and then pour on ½ cup boiling water, and flour enough to make a thin batter; bake about 1 inch deep in a sheet.—*Mrs. S. L. Chesoman*, Randolph, Mass.

Puritan Gingerbread.—⅔ cup lard, 1½ cups molasses, 1 teaspoon soda dissolved in ⅓ cup hot water, and flour enough to knead stiff; roll ½ inch thick, and score before baking.—*Mrs. R. E. Ludewick*, Irving, Ill.

Soft Gingerbread.—2 eggs, 1½ cups molasses, 1½ cups sour cream, 3 cups flour, 1 teaspoon soda; if cream is not rich, add a small piece of butter; if the cream is thin, add more flour; can be made without eggs: 1 tablespoon vinegar improves any kind of gingerbread.—*Mrs. L. R. Minnick*, Nimisila, O.

Soft Gingerbread.—2 cups molasses, 1 cup water, 2 eggs, 1 cup butter, 2 teaspoons ginger, 2 teaspoons Royal Baking Powder, flour enough to make a medium batter.—*Laura M. Griffith*, Densmore, Kans.

Ginger Cakes.—½ pt. N. O. molasses, ½ lb. sugar, 1 egg, 1 tablespoon soda dissolved in 3 tablespoons vinegar; knead very stiff.—*Mrs. M. L. Macnamee*, Chester Springs, Pa.

Soft Ginger Cake.—1 cup molasses, 1 cup flour, 1 egg, 1 teaspoon soda, 1 tablespoon ginger, butter the size of an egg in 1 cup boiling water to be added last; bake in deep pie-tin.—*Mrs. W. Hogle*, Dover Centre, Minn.

Ginger Drops.—1 cup sugar, 1 cup molasses, ½ cup shortening, 1 cup water, 5 cups flour, 1 egg, 1 tablespoon ginger, 1 small tablespoon soda; drop on buttered tins and bake in quick oven.—*Mrs. C. H. Taylor*, Burlingame, Kans.

Ginger Snaps.—1 cup sugar, 1 cup molasses, 1 cup butter (or if that article is scarce, the same amount of meat drippings), 1 tablespoon ginger, 1 teaspoon saleratus dissolved in a little water, and as much flour as can possibly be stirred in without kneading: pinch off a piece about the size of a large marble and roll in the hand and bake in a heated oven.—*Mrs. M. R. Tabor*, Newton, Iowa.

Molasses Ginger Drops.—1 cup molasses, 1 cup sugar, 2 eggs, ⅔ cup butter, nearly 1 cup water, 1 tablespoon ginger, 1 tablespoon soda dissolved in water; stir as thick as will drop off the spoon; bake in gem irons.—*Miss L. M. Sackett*, Hersey, Mich.

Ginger Snaps.—Boil 1 teacup molasses and add 2 tablespoons butter, 1 teaspoon ginger, 1 teaspoon saleratus; stir in flour when hot; roll thin; cut in rounds, and bake quick.—*Mrs. R. G. Hicks*, Berkshire Centre, Vt.

Ginger Snaps.—1 cup sugar, 1 cup molasses, 1 cup lard, 1 egg, 1 teaspoon soda, 2 teaspoons ginger, 3 tablespoons vinegar, a pinch of salt; roll out soon as possible and bake in a brisk oven.—*Miss Julia Burke*, Dubuque, Iowa.

Ginger Snaps.—1 cup sugar, 1 cup molasses, 1 cup shortening, 1 tablespoon ginger, 2 teaspoons Royal Baking Powder.—*Susan L. Parmalie*, Nichols, Conn.

Ginger Snaps.—1 pt. lard, 1 pt. N. O. molasses, 1 cup sugar, ½ cup sweet milk, 2 tablespoons ginger, 1½ teaspoons soda or 2 tablespoons Royal Baking Powder.—*A. D. Deemer*, Emericksville, Pa.

Ginger Snaps.—1 cup sugar, 1 cup molasses, 1 cup lard and butter mixed equally, 1 tablespoon each cinnamon and ginger, 1 teaspoon cloves, and 1 of Royal Baking Powder, ½ teacup water, and enough flour to make a moderately stiff dough; roll thin and bake quickly.—*Dora Coons*, Fulton, Ind.

Ginger Snaps.—1 cup N. O. molasses, 1 cup sugar, 1 egg, ⅔ cup butter or drippings, 1 teaspoon vinegar, 1 teaspoon soda, 1 tablespoon cinnamon, 1 tablespoon ginger.—*Mrs. E. S. Howland*, Batavia, Ill.

Ginger Snaps.—½ cup lard, ½ cup brown sugar, 1 cup molasses, 1 tablespoon ginger, 1 teaspoon soda; flour sufficient to knead soft; roll thin, cut with round cutter, and bake in a quick oven until brown.—*Mrs. John Stein*, Ontario, Cal.

Ginger Snaps.—Take 1 cup white sugar, ½ cup butter, ½ of lard, 1 cup molasses, ½ cup water, 1 tablespoon ginger, 1 teaspoon Royal Baking Powder; flour soft as possible to roll; mix thoroughly, and bake quick.—*Miss Susie B. Lefevre*, Saxonburg, Pa.

Ginger Snaps.—1 pt. molasses, 1 coffeecup butter, 1 teacup sugar, 2 teaspoons soda dissolved in ½ cup boiling water, 3 tablespoons ginger; do not mix very hard; roll thin and bake quickly.—*Miss M. H. Sutherland*, Holder, Ill.

Ginger Snaps.—1 cup sugar, 1 cup N. O. molasses, 1 cup shortening, 1 tablespoon ginger, 1 heaping teaspoon soda dissolved in vinegar, 1 egg, 7 cups flour; knead well and roll thin.—*Mrs. Emma E. Cooney*, Tusseyville, Pa.

Ginger Snaps.—2 cups N. O. molasses (none other will do), 1 cup shortening (drippings is best), 1 tablespoon ginger, 1 tablespoon soda, 1 heaping teaspoon alum pulverized, 1 teacup three parts full hot water, ½ in alum, the remainder in soda; be sure and have alum thoroughly dissolved, and mix cake rather stiff before putting in; roll ¼ inch thick; cut in squares, mark with fork, and bake in a quick oven to a very light brown.—*Mrs. Laura L. Deyo*, Lockwood, N. Y.

Ginger Snaps.—1 teacup molasses, ½ teacup sugar, ½ cup butter, 2 teaspoons ginger, 2 teaspoons Royal Baking Powder, 1 teaspoon cloves, 1 teaspoon cinnamon, flour to stiffen; boil molasses, sugar, and butter together.—*Mrs. George Hollway*, Put in Bay, O.

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Jelly Cakes, Jelly Rolls, etc.

JELLY CAKE.—4 eggs, 1 cup sugar, ½ cup sweet milk, 4 tablespoons melted butter, 1 cup flour, 2 teaspoons Royal Baking Powder, Royal Extract Lemon to taste.—*Mrs. Clari Judson*, Cannonsburg, Mich.

—1 cup white sugar, ½ cup butter, 4 eggs, ½ cup sweet milk, 2 cups sifted flour with 2 teaspoons Royal Baking Powder, and 2 of Royal Extract Lemon; makes a layer cake that can't be beat.—*Mrs. J. G. Brown*, Raymond, Dak.

—3 eggs (whites and yelks beaten separately), ½ cup butter (scant), ½ cup sweet milk, 2½ cups flour, 1½ cups sugar, 2 spoons Royal Baking Powder; flavor with Royal Extract Lemon; cream the butter and sugar, then add yelks of the eggs beaten light, and milk and flour with which the powder has been well sifted; then the whites of the eggs which have been beaten to a stiff froth; bake in 4 layers. *Jelly:* 1 pt. milk, 1 egg, 1 tablespoon corn-starch dissolved in a little cold water, and let boil until thick; pour in a dish to cool; when cool, flavor with lemon.—*Nellie White*, Dana, Ill.

—4 eggs, 1½ cups sugar, 2 cups flour, 3 tablespoons water, 2 teaspoons Royal Baking Powder; put the yelks of the eggs, sugar and water together, and beat well; beat the whites of 4 eggs stiff to put between the layers of cake; mix the baking powder and flour together; this receipt will make 3 layers.—*Mrs. Eliza A. Blair*, New Washington, O.

—To the yelks of 5 eggs, well beaten, add 1 cup sugar, ½ cup butter, ½ cup sweet milk, 1 teaspoon ground cinnamon, 1 grated nutmeg, then whites of 2 eggs well beaten, 1½ cups flour (having in it 1 teaspoon Royal Baking Powder); bake in jelly-cake pans; when cold, spread each layer with an icing made of whites of 3 eggs beaten stiff, and 1½ cups powdered sugar.—*Mrs. Lizzie Swab*, Tylersburg, Pa.

—3 cups sugar, whites of 3 eggs, 1 cup butter, 2 teaspoons Royal Baking Powder mixed in the flour; Royal Extract of Cinnamon, 1 cup water, flour enough to make a stiff batter; stir brisk to make it like honeycomb; bake in large round shallow jelly-cake pans, and between each cake spread currant jelly; makes 6 thin cakes.—*Ellen P. Scott*, Princeton, Iowa.

—2 cups sugar, 2 eggs (1 will do), 1 cup sweet milk, or 1 cup lukewarm water, 2 teaspoons Royal Baking Powder, 1 large tablespoon shortening, 2½ cups flour; makes a large cake of 5 or 6 layers; spread in jelly-tins, and bake in a moderate oven; take the whites of the eggs, the grated rinds and juice of 1 orange, enough sugar to sweeten whites of the eggs, and beat; when cold, spread between layers of the cake.—*Mrs. Kate S. Force*, Larry's Creek, Pa.

—2 cups sugar, 6 eggs, 2 cups flour, 2 teaspoons Royal Baking Powder; bake 10 minutes in well-heated oven.—*Miss Bertha Fetterhoof*, Warrior's Mark, Pa.

—1 teacup sugar, 2 eggs, 3 tablespoons butter, 5 tablespoons water, 1½ cups flour, 2 teaspoons Royal Baking Powder; makes 3 layers; spread frosting between; flavor vanilla.—*Miss Nellie Franklin*, Leon, N. Y.

—1½ cups sugar, ½ cup butter, ½ cup milk, 2½ cups flour, 3 eggs well beaten, and 2 teaspoons Royal Baking Powder; will make 2 cakes of 3 layers.—*Mrs. E. J. Brayton*, El Cajon, Cal.

—2 cups sugar, 3 eggs, 1 cup lard (well beaten), 1 cup sour cream, 1 teaspoon soda, 2 teaspoons cream tartar, 3½ cups flour; flavor with essence lemon; bake in jelly-tins, and put together with jelly between the layers.—*Effie G. Smith*, Sylvan, Pa.

—1 cup sugar, 1 cup flour, 3 eggs, 1 teaspoon cream tartar, ½ of soda, essence lemon, 1 tablespoon melted butter, added last thing.—*Mrs. J. E. Masters*, Moncton, N. B.

—1 cup sugar, ½ cup sweet milk, 3 tablespoons butter, 1 egg, 2 teaspoons Royal Baking Powder, 1½ cups flour; flavor with lemon; bake in 3 jelly-cake tins; spread with jelly, or a custard made as follows, which I think better than jelly: 1 cup hickory-nuts, and 1 cup raisins (chopped fine), 1 cup sugar, 2 tablespoons water, white of 1 egg; beat the egg to a stiff froth; let the sugar and water boil, then add the egg slowly, stirring briskly; add the nuts and raisins as it is ready to take from the stove.—*Miss Hannah A. Frone*, Gilbertsville, Ky.

—2 cups sugar, ½ cup butter, 1 cup sweet milk, 3 eggs, 3 cups flour, 3 teaspoons Royal Baking Powder; bake in jelly-pans, making 6 layers, and spread with any kind of jelly.—*Mrs. Martha Fry*, Apple Creek, O.

—1 cup sugar, 3 eggs, ½ cup butter, 3 large tablespoons milk, 3 teaspoons Royal Baking Powder, 1½ cups flour; bake in jelly-tins.—*Mrs. Mary Warner*, Trotwood, O.

Cream Jelly Cake.—4 eggs, ¼ lb. butter, 2 teacups sugar, 2½ cups flour, ½ cup corn-starch, 1 cup milk, 2 teaspoons Royal Baking Powder; bake in four jelly-tins. *Cream:* boil 1 pt. milk, to which add 1 tablespoon corn-starch dissolved in a little of the milk, and ½ cup sugar; cook a few minutes, then add the whites of 3 eggs; cool, and spread the same as jelly.—*Mrs. T. Brown*, Spring Valley, N. Y.

Cream Jelly Cake.—1 cup sugar, 3 eggs, beat to a froth; 1 tablespoon butter; flavor with nutmeg; sift together 1 cup flour and 2 teaspoons Royal Baking Powder; spread on jelly-tins and bake about 5 minutes in hot oven. *Jelly:* take ½ pt. sweet milk, set on the stove and boil; stir together 1 beaten tablespoon white sugar, 1 tablespoon corn-starch, 1 teaspoon extract of lemon; ½ cup cold milk; pour in the warm milk and stir till done; spread the cream between each layer.—*Mrs. P. E. Wolfrom*, Beech, Mich.

Fruit Jelly Cake.—2 cups sugar, ⅔ cup butter, ⅔ cup sweet milk, 4 eggs, 3 cups flour, 3 teaspoons Royal Baking Powder; stir together, then divide into three equal parts; into one part stir 1 tablespoon molasses, 1 cup chopped raisins, one teaspoon each of cloves, cinnamon, and nutmeg; bake and put together with jelly or frosting.—*Lizzie L. Fawcett*, Bartlett, O.

Fruit Jelly Cake.—2 cups sugar, ⅔ cup butter, ⅔ cup sweet milk, 4 eggs, 3 cups flour, 3 teaspoons Royal Baking Powder; stir together and then divide into three equal parts, into one part stir 1 teaspoon molasses, 1 cup chopped raisins, 1 teaspoon each of cloves, cinnamon, and nutmeg: bake and put together with jelly or frosting.—*Ida M. Zink*, Custer City, Pa.

Fruit Jelly Cake.—2½ coffeecups sugar, 4 eggs, 1 coffeecup sweet milk, 1 coffeecup raisins, 1 coffeecup currants, 1 coffeecup butter, 2 tablespoons molasses, 4½ cups flour, 1 teaspoon cloves, 1 teaspoon cinnamon,

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1 teaspoon allspice, 2 teaspoons cream tartar, 1 teaspoon soda; can either bake in a solid cake or divide and bake in jelly-tins; if desired to bake in layers, fill 3 jelly-tins with the batter before adding the molasses and spices.—*Rose Lee Blakely*, Tabor, Iowa.

Lemon Jelly Cake.—2 eggs, 1 cup sugar, ½ cup sweet milk, ½ cup butter, 1½ cups flour, 2 teaspoons Royal Baking Powder; flavor with lemon. *Jelly:* juice and chopped rind of 1 lemon, 1 cup sugar, 1 dessertspoon water, 1 egg, beaten together and boiled 2 minutes.—*Mrs. G. H. Whitney*, Painesville, O.

Lemon Jelly Cake.—2 cups sugar, ¼ cup sweet milk, 3 cups flour, 2 teaspoons Royal Baking Powder, 4 eggs; bake in layers. *Jelly:* take 2 lemons, pulp and peel, 1 coffeecup sugar, piece of butter size of an egg, and 2 eggs; mix and boil until clear.—*Mrs. T. J. Baker*, Rozetta, Ill.

Lemon Jelly Cake.—2 eggs, 1 cup sugar, 1 cup cream, 1 teaspoon soda, flour enough to make a thin batter; bake in pie-tins, having the cake about ¼ inch deep in the pan before it is baked. *Jelly:* 1 lemon, 1 cup sugar, 2 eggs, lump of butter size hen's egg; boil until thick; grate lemon, beat eggs, sugar, and butter, then add to the lemon and boil; spread between layers of cake when done.—*Mrs. Hattie E. Wadsworth*, Amity, Neb.

Lemon Jelly Cake.—1 cup sugar, ¼ cup butter, 2 eggs, ½ cup milk, 2 cups flour, 2 teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Vanilla; bake in 3 layers. *Jelly:* 1 large coffeecup boiling water, ½ cup fine sugar, the grated rind and juice of 1 lemon, 2 tablespoons corn-starch; let all cook together till smooth like custard; spread between the layers, and frost the top with common frosting, or sift fine sugar over it; oranges can be used instead of lemons, if preferred.—*C. C. Nicoll*, New Haven, Conn.

Rochester Jelly Cake.—4 cups sugar, 6 eggs, 1⅓ cups butter, 6 cups flour, 1½ cups milk, 2 teaspoons Royal Baking Powder; divide this mixture, and to one-half add 2 large cups raisins, ½ lb. citron, 2 teaspoons powdered cinnamon, 1 teaspoon cloves and allspice, mixed, a little nutmeg. *Icing:* whites of 6 eggs, 1½ lbs. sugar, 3 grated cocoanuts; bake in jelly-cake tins, and spread the icing between and over the layers.—*Bettie B. Leatherbury*, Onancock, Va.

Jelly Roll.—1 cup sugar, 1 cup flour, 4 eggs well beaten, 1 heaping teaspoon Royal Baking Powder, 1 tablespoon melted butter, 1 teaspoon lemon; sift flour and powder together, put in a buttered pan 18 inches long, 7 inches wide; bake in a quick oven 10 minutes; when done, turn out bottom side up, spread with jelly, roll the cake up, lay on a plate ready for use.—*Mrs. Mary J. Ramsay*, Seward, Neb.

Jelly Roll.—Beat together 1 cup sugar, 3 eggs, and a pinch salt, add 1 cup flour with 1 teaspoon Royal Baking Powder well mixed with the dry flour; after it has been well stirred, add 1 tablespoon of boiling water; mix well together; line a large dripping-pan with white paper, well greased with lard; pour the mixture into the pan; bake in a quick oven; when done and nicely browned, take out and turn out on a clean towel; take off the paper, spread jelly over the cake, then roll up quickly.—*Lizzie A. Gill*, 61 Orange street, Cleveland, O.

Jelly Roll.—1 cup sugar, and 3 eggs beaten together; 1½ cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda; mix flour, cream of tartar, and soda together; when baked, lay it on a board, spread with jelly, and roll it up.—*Miss Rosa L. Uebele*, New Springfield, O.

Jelly Roll.—1 cup sugar (scant) and 2 well-beaten eggs together, then add 2 tablespoons water; mix 1½ teaspoons Royal Baking Powder with 1½ cups of flour, add this to eggs and sugar; do not stir much after adding flour; flavor with extract lemon; bake in dripping-pan; when cool, spread jelly and roll it.—*Miss Soloma Rymal*, Lincoln, Neb.

Jelly Roll.—Sift into an earthen or wooden vessel, 2 cups flour, and 2 teaspoons Royal Baking Powder; stir into this 1¼ cups "A" coffee sugar, break into it 6 good-sized eggs; beat rapidly and well; bake in large bread-pan, in thin layers, in quick oven, until of a light golden brown; turn out on a clean cloth, spread with jelly and roll; this will make 2 large rolls, and is just as good hot as cold; the quicker it is gotten together and baked, the better it will be.—*Mrs. Alfred Grantham*, Kansas City, Mo.

Jelly Roll.—1 cup sugar, 1 cup flour, 4 eggs, and 2 teaspoons Royal Baking Powder: beat sugar and eggs till light, then stir in flour and baking powder, sifted together, and bake in well-buttered pan, size 10 in. by 18 in.; when done, turn out on cloth, and spread with jelly, and then roll.—*Mrs. Ella Roberts*, Globe, Kans.

Jelly Roll.—Mix thoroughly while dry 1 cup flour, 1 teaspoon Royal Baking Powder, add 1 cup sugar, 4 eggs, 1 tablespoon cold water; bake quickly in long shallow tins; as soon as it is ready to slip from the pans, spread jelly on the bottom and roll up; then roll a napkin tight around it until cooled.

Jelly Roll.—1 cup sugar, 1 cup flour, 3 eggs beaten until you can take spoonful without stringing, 3 teaspoons boiling water, 2 teaspoons Royal Baking Powder; beat all together 10 minutes; bake in 2 long thin sheets 5 minutes; spread with jelly and roll while hot.—*Mrs. John Bump*, Derrick City, Pa.

Jelly Roll.—1 cup sugar, 1 cup flour, 4 eggs beaten separately, 1 tablespoon milk, 2 teaspoons Royal Baking Powder; bake in dripping-pan, jelly on bottom, and roll while warm.—*Mrs. C. E. Smyers*, Akron, O.

Jelly Roll.—2 teacups granulated sugar, 2 teacups sifted flour, 2 teaspoons Royal Baking Powder, 6 good-sized eggs; beat all well together; turn into square jelly-tins (be careful not to get it too thick, or it will break by rolling) and bake in a quick oven to light brown; when done, turn out on molding-board, spread quickly with jelly, and roll carefully; can be eaten warm.—*Miss Sarah Sczuck*, Lucas, Wis.

Jelly Roll.—3 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon Royal Baking Powder, 8 teaspoons water, and a pinch of salt; bake in dripping-pan; lay upon a towel and roll.—*Miss Sadie Rodgers*, Martinez, Cal.

Roll Jelly Cake.—1 cup sugar, 3 eggs, 1 cup flour, 1 teaspoon cream tartar, ½ teaspoon soda; beat yelks and whites separately; add flour gradually; bake in large dripping-pan; when done, turn out on a cloth; spread with jelly; then roll.—*Miss Lida Lucas*, Snow Shoe, Pa.

Roll Jelly Cake.—4 eggs well beaten 1 cup sugar, 1 cup flour; to be well stirred together, flavoring or not as liked; ½ teaspoon Royal Baking Powder sifted in the flour dry; pour in a long tin and bake in a hot oven about 10 minutes, or until it will shake loose from the tin; have the jelly to be used ready, so as to spread as quickly as possible, and roll; if it is done quickly it will not break; any good acid jelly may be used; but peach jelly will taste like syrup.—*Mrs. N. Megill*, Glendale, N. Y.

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Roll Jelly Cake.—4 eggs, 1 cup sugar, 1 cup flour, 2 teaspoons Royal Baking Powder, ¼ teaspoon salt; beat eggs and sugar thoroughly 5 minutes; add flour, sifted with powder and salt; mix together quickly; then pour out and spread in long paper-lined tin; in hot oven 3 minutes; turn quickly from tin, and spread the bottom with jelly, and roll immediately; this will not break in rolling unless too much flour has been used.—*Laura A. Smith*, Chandlersville, O.

Roll Jelly Cake.—3 eggs, 1 teacup sugar, 1 teacup flour, 2 teaspoons Royal Baking Powder, 3 tablespoons boiling water; bake in large flat pan, and roll on greased paper.—*Miss Maria Pool*, Weston, Ill.

Roll Jelly Cake.—3 eggs, 1 cup sugar, 3 tablespoons water, 1 cup flour, 1 teaspoon Royal Baking Powder; bake in a dripping-pan in hot oven; when done, turn out on a towel, spread with jelly, and roll while hot, leaving it rolled in towel until cold.—*Mrs. E. E. Treat*, Allard, Mont.

Roll Jelly Cake.—4 eggs, 1 cup sugar, 1 cup flour, 1½ teaspoons Royal Baking Powder; flavor to taste; bake in quick oven; spread with jelly, and roll; makes 2 cakes.—*Jennie Neece*, Badger, Oreg.

Roll Jelly Cake.—3 eggs, 3 teaspoons sweet cream, beaten stiff, 1 cup sugar, 1 cup flour, 1 teaspoon Royal Baking Powder; flavor with lemon; beat all together until quite thin; turn into a large-sized dripping-pan well greased; spread out thinly and evenly; bake 5 minutes in hot oven; when done, turn pan and all upside down on clean cloth quickly, so the cake will come out without breaking; lift pan up, spread with jelly; roll up quickly.—*Mrs. Wm. Buchanan*, Dean, Minn.

Rolled Jelly Cake.—2 cups sugar, 2 cups flour, 5 eggs, 2 tablespoons Royal Baking Powder sifted with flour; bake in 4 jelly-pans; have ready for each a cloth, little larger than the cake, thickly sprinkled with powdered sugar, on which turn the cake while hot; spread with jelly; and, beginning at one end, roll up, pushing it with the cloth, which may be wrapped around the cake to preserve its moisture.—*Mrs. J. T. Weeks*, Spring Mountain, O.

White Mountain Jelly Cake.—½ cup butter, 2 cups "C" sugar, 1 cup sweet milk, 2 eggs, 3 cups flour, 2½ teaspoons Royal Baking Powder; stir all together without separating the eggs.—*Miss Melissa Betzer*, Argenta, Ill.

Marble Cakes.

FOR *White Portion:* Take 1 cup butter and 3 cups white sugar, 1 cup sweet milk, 5 cups flour, 1½ teaspoons Royal Baking Powder, and the whites of 8 eggs; mix properly; flavor with lemon. *For Colored Portion:* 1 cup butter, 3 cups brown sugar, 1 cup molasses, 1 cup sweet milk, 4 cups flour, 3 teaspoons Royal Baking Powder, yelks of 8 eggs, and 1 whole egg; mix properly; flavor with lemon, cinnamon, nutmeg, and cloves; put into the pans first a layer of the dark part, then a layer of the white, and alternate thus until the pans are as full as you may desire; let the last layer be dark.—*Laura V. Downing*, Crawfordsville, Ind.

—*White Part:* Whites 5 eggs, 2 cups white sugar, ½ lb. butter, 1 cup sweet milk, 3 teaspoons Royal Baking Powder; flavor to suit; flour as for jelly cake. *Dark Part:* Yelks of 5 eggs, 1½ cups brown sugar, ¾ cup molasses, ½ lb. butter, 1 cup sour milk, 1 teaspoon each cloves, mace, allspice, cinnamon, nutmeg, and soda; flour to make as stiff as cup-cake.—*Ada L. Stayton*, Linwood, O.

—*Light Part:* 1½ cups white sugar, ½ cup butter, ½ cup sweet milk, 1 teaspoon Royal Baking Powder, whites of 4 eggs beaten to a froth; add last of all 2½ cups flour. *Dark Part:* 1 cup brown sugar, ½ cup molasses, ½ cup butter, ½ cup sweet milk, 1 teaspoon Royal Baking Powder, yelks of 4 eggs; bake in cake-mold; flour.—*Mrs. D. Whonsetter*, Homerville, O.

—*Light Part:* The whites of 3 eggs, 1 cup white sugar, ½ cup butter, ½ cup sour cream, 2½ teaspoons Royal Baking Powder, 2 cups flour; stir the butter and sugar to a cream, then add the cream; flavor with lemon essence or vanilla; add the beaten whites, and lastly the flour and baking powder sifted together. *Dark Part:* The yelks of 3 eggs, ½ cup brown sugar, ½ cup N. O. molasses, ½ cup sour cream, 1 teaspoon each of cinnamon, nutmeg, and allspice, 2½ teaspoons baking powder, 2 cups flour; beat the eggs and sugar together, then add the molasses, cream, flavoring, and lastly the flour and powder; I prefer baking this as a jelly cake, a layer of dark, then a layer of light, and so on until all is used.—*Mrs. S. W. Jones*, Sharon Centre, O.

—*Light:* 1 cup white sugar, ½ cup butter, ½ cup milk, whites of 3 eggs, 1 teaspoon cream tartar, ½ teaspoon soda, 2 cups flour; lemon to taste. *Dark:* ½ cup brown sugar, ½ cup butter, ½ cup molasses, ¼ cup milk, 1 cup raisins stoned, ½ nutmeg, 1 teaspoon cinnamon, ½ cup allspice, 1 teaspoon cream tartar, ½ teaspoon soda, 2 cups flour, yelks of 3 eggs.—*Mrs. A. R. Eastman*, Holyoke, Mass.

—½ cup butter, 2 cups sugar, 4 eggs, 1 cup sweet milk, 3 cups flour, 1 teaspoon Royal Baking Powder; flavor with Royal Extract Vanilla; mix 1 oz. chocolate wet with 1 teaspoon boiling water with 1 cup of the batter; fill your mold an inch deep with yellow batter, and drop upon this in 2 or 3 places a spoonful of the chocolate batter, pour in more yellow batter, and then drop in the chocolate in the same manner as before, proceeding in this order till all is used; when the cake is cool, put on it an icing made of 2 oz. chocolate, ½ cup sweet milk, 1 cup sugar, 1 teaspoon vanilla.—*Mrs. M. B. Yahn*, Fort Collins, Colo.

—*White Part:* 7 eggs, 2 cups white sugar, 1 cup butter, 3 cups flour, ½ cup sweet milk, 1 teaspoon Royal Baking Powder. *Dark Part:* yelks of 7 eggs, 1 cup molasses, 2 cups brown sugar, 1 cup butter, 5 cups flour, 1 cup sweet milk, 1 teaspoon Royal Baking Powder, 1 tablespoon cinnamon, ½ tablespoon allspice, 1 tablespoon each ground cloves and grated nutmeg; drop in a 4-qt. pan lined in bottom with greased paper, commence with dark part and drop in alternate layers.—*Mrs. Sarah J. Hempfield*, McConnelsville, O.

—*White Part:* 1 cup white sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, whites of 4 eggs, 1½ teaspoons Royal Baking Powder. *Dark Part:* ½ cup brown sugar, ⅛ cup butter, ⅓ cup sweet milk, 1 cup flour, yelks of 4 eggs, 2 teaspoons each of cinnamon and allspice, 1 of cloves, 1 nutmeg, 1½ teaspoons Royal Baking Powder; drop into the pan in alternate layers of light and dark.—*Mrs. Rachel Dobson*, Lincoln, Neb.

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—*Light Part:* 1½ cups white sugar, ½ cup butter, ½ cup sweet milk, whites of 4 eggs beaten to a light froth, 1½ teaspoons Royal Baking Powder, 2½ cups flour sifted. *Dark Part:* ½ cup sugar, ⅔ cup molasses, ½ cup butter, ½ cup sweet milk, yelks 4 eggs, 1½ teaspoons Royal Baking Powder, 2½ cups flour, 1 teaspoon each of allspice, cinnamon, and nutmeg; have a paper-lined tin; with a spoon drop the 2 batters alternately into it; bake in a moderate oven.— *Miss Belle Riley*, Newton, Iowa.

—*White Part:* ½ cup butter, 1 cup white sugar, ½ cup milk, whites of 4 eggs, 2 cups flour, 2 teaspoons Royal Baking Powder. *Black Part:* ½ cup butter, ½ cup brown sugar, ½ cup molasses, ½ cup milk, yelks 4 eggs, 2½ cups flour, 1 teaspoon each of cloves, allspice, cinnamon, and soda; to be mixed separately and dropped into the tins, a spoon of the black and the white alternately.—*Mrs. Wm. B. Green*, New Milford, Conn.

—*White Part:* Whites of 7 eggs, 1 pt. white sugar, ½ pt. butter, ½ pt. sweet milk, 2 pts. flour, 2 teaspoons Royal Baking Powder; flavor with Royal Lemon. *Dark Part:* Yelks of 7 eggs, 1 pt. brown sugar, ½ pt. N. O. molasses, ½ pt. butter, ½ pt. sweet milk, 2 teaspoons Royal Baking Powder in 2½ pts. flour, 1 teaspoon each of cinnamon, cloves, allspice, and nutmeg; put alternate spoonfuls in your pan.— *Miss Carter*, Indianapolis, Ind.

—3 cups white sugar, 1 cup butter, 1 cup sweet cream, 5 cups flour, 3 teaspoons Royal Baking Powder, whites 8 eggs well beaten; flavor to suit. Directions for coloring the dough: 1 drachm each of cream tartar, soda, alum, and cochineal; divide into 3 equal powders, using 1 each time; dissolve the powder in ½ cup boiling water; color half the dough.—*Mary Milhollin*, Sidney, O.

—*Dark Part:* Yelks of 7 eggs, 1 cup butter, 1 cup molasses, 1 cup brown sugar; 1 tablespoon each of cloves, allspice, and nutmeg; 1 cup sour cream, 1 teaspoon soda, 3½ cups flour. *Light Part:* Whites of 7 eggs, 2 cups white sugar, 1 cup butter, 3½ cups flour, ½ cup sweet milk, 1½ teaspoons Royal Baking Powder; both batters are made by rubbing the butter and sugar to a cream, adding the eggs, beating a few minutes, then adding the flour sifted with the powder, extracts, and milk; mix into a smooth batter, rather firm, with a spoon; drop the 2 batters alternately; fills a 6-qt. cake-pan.—*Mrs. M. A. Gaerte*, Mabel, Oreg.

— 1 cup butter, 2 cups sugar, whites 8 eggs, ½ cup milk, 2½ cups flour with 1 teaspoon Royal Baking Powder sifted into it; flavor to suit, then take the same proportions, using the yelks of the eggs and 3 whole ones, and using red sugar sand in place of the 2 cups white sugar; put it in layers in the pan, first a layer of white and then a layer of pink; it will be in waves of pink and white when cut.—*Mrs. W. J. Wells*, Lodi, Wis.

— *White Part:* ½ cup butter, 1½ cups sugar, 2 cups flour, ½ cup milk, whites of 4 eggs, 1 teaspoon Royal Baking Powder; flavor with lemon. *Dark Part:* ½ cup butter, 1 cup sugar, ½ cup molasses, 2½ cups flour, ½ cup milk, yelks of 4 eggs and white of 1, 1 teaspoon Royal Baking Powder, 1 teaspoon each cloves, cinnamon, nutmeg, and mace; makes 2 loaves; bake 2 hours in a moderate oven.— *Mrs. J. C. Chandler*, Ludlow, Vt.

Nut Cakes.

NUT CAKE.— 2 cups sugar, 1 cup butter, 3 cups flour, 1 cup cold water, 4 eggs, 2 teaspoons Royal Baking Powder, 2 cups kernels of walnuts or white hickory-nuts; sift flour over nuts, and add last of all.— *Laura J. Entriken*, Malvern, Pa.

Nut Cake.— 2 cups sugar, 1 cup butter, 3 cups flour, 1 cup cold water, 4 eggs, 3 teaspoons Royal Baking Powder, 2 cups kernels, carefully picked out and added last of all.— *Belle Wagner*, Rossville, Kans.

Nut Cake.— 2 cups pulverized sugar, 1 cup butter, 1 cup milk, 4 cups flour, whites of 8 eggs, 1½ cups nuts, 3 heaping teaspoons Royal Baking Powder; mix baking powder with flour well before using; beat eggs well, and add last; bake slowly one hour.— *Miss Margaret M. Stephens*, Croppers, Ky.

Nut Cake.— ½ cup butter, 1 cup sugar; beat to a cream; then add whites of 4 eggs, beaten to a dry froth; ¾ cup sweet milk, 2 teaspoons Royal Baking Powder, sifted with 2 cups flour; last of all mix in the meats of 1 pt. nuts (shell-barks).— *Miss S. E. Spencer*, Hyde Park, Mass.

Nut Cake.— 1 cup sugar, ½ cup butter, ½ cup sweet milk, 2 eggs, 2 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teacup hickory-nut meat.— *Sarah Ubele*, New Springfield, O.

Nut Cake.— 1 cup butter, 2 cups sugar, 3 cups flour, 2 cups kernels of hickory-nuts, 1 cup cold water, and 2 teaspoons Royal Baking Powder.— *Emma M. Jaeger*, 207 East 41st street, New York.

Hickory-nut Cake.— 4 eggs well beaten, reserve whites of 2 for frosting, 1 cup sugar, ½ cup butter, 1 cup sweet milk, 2 cups flour, in which 2 teaspoons Royal Baking Powder have been mixed, 1½ cups hickory-nut meats; select and reserve some of the whole ones to decorate the top, and stir the balance of them into ½ cup flour; stir the butter and sugar together; then stir in the milk; next the flour; then the eggs; and lastly the mixture of meats and flour, with the salt and flavoring; after baking, dress the top with frosting, decorating it with the reserved hickory-nut meats.— *Mrs. J. E. Gillespie*, Arlington, Neb.

Hickory-nut Cake.— ½ cup butter, 2 cups sugar, 4 eggs, beaten separately, 3 cups flour, ½ cup sweet milk, 2 teaspoons Royal Baking Powder, 2 cups hickory-nuts, cut fine, rolled in flour; flavor to taste.— *Rhoda Storer*, Crawfordsville, Ind.

Hickory-nut Cake.— 1½ cups sugar, ½ cup butter, 2 cups flour, whites of 4 eggs, ¾ cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon baking soda, 1 cup hickory-nut meats; bake in square tins; rub the butter and sugar to a white, light cream; add the eggs beaten; add the milk, flour, cream tartar, soda, and nuts.— *Miss Ella F. Bock*, McKeansburg, Pa.

Shell-bark Cake.— 1 lb. each of white sugar, raisins, currants, and sifted flour, 1 cup butter, 7 eggs, 1 cup sweet milk, 1 qt. shell-bark kernels, 1 tablespoon each of cloves, cinnamon, and nutmeg, 4 teaspoons Royal Baking Powder; makes 2 loaves.— *Mrs. R. P. Warner*, Mount Holly Springs, Pa.

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Cream Hickory-nut Cake.—1½ cups sugar, 1 cup sweet milk, 2½ cups sifted flour, ½ cup butter; 2 whole eggs or whites of 4, well beaten; 3 teaspoons Royal Baking Powder; bake in 4 layers. *Filling:* 1 cup sweet cream, 1 cup white sugar, 1 cup hickory-nut meats, rolled fine; add a little salt and flavor to taste; spread on cake when cool.—*Winnie Monnier*, Elizabeth, Ill.

Walnut Cake.—1½ cups sugar, 1 cup butter, 1¼ cups milk, whites of 3 eggs, 2 teaspoons Royal Baking Powder; bake in layers and spread with the following mixture: 1 pt. walnut meats, pounded fine, mixed with 1 cup sour cream and 1 cup sugar.—*Mrs. J. W. Dykeman*, Dykemans, N. Y.

Walnut Cake.—1 coffeecup sugar, 2 cups raisins, stoned and chopped, 2 cups flour, ½ cup sweet milk, 3 eggs, 2 teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Lemon or Vanilla, 1 heaping cup nuts; crack nuts and pick the meats out before doing anything else; put the raisins and nuts in the flour; bake slowly, with a buttered paper in bottom of tin.—*Rachel E. Barton*, Mt. Ephraim, N. J.

English Walnut Cake.—3 eggs, or 4 yelks and 1 whole one, 4 tablespoons butter, 2 cups sugar, 1 cup milk, 3 cups flour, 3 teaspoons Royal Baking Powder; mix cream, butter, and sugar together; bake in 3 layers. *Frosting:* 4 whites, 9 teaspoons pulverized sugar to each white and beat about 5 minutes; 1 lb. English walnuts; save out enough whole half pieces to put on top, and take the rest and chop up fine and put in ⅔ of the icing; put between the layers.—*Mrs. Dr. Watts*, Lockport, N. Y.

Orange Cakes.

TWO cups flour, a little salt, 2 cups sugar, ½ cup cold water, ½ teaspoon soda, 1 teaspoon cream tartar, yelks of 5 eggs, whites of 4, the juice and grated rind of 1 orange; bake in jelly-tins in six parts; take the white of 1 egg beaten to a froth; add powdered sugar until very stiff; add juice and rind of the orange; spread as jelly cake; 2 cakes, 3 layers each.—*Miss S. M. Hathorn*, 208 S. 4th street, Brooklyn, N. Y.

—2 cups sugar, 4 eggs, leaving out the whites of 2; ½ cup butter, 1 cup water, 2 teaspoons Royal Baking Powder, 3 cups flour, juice, grated rind, and pulp of 1 orange; whites of eggs for frosting.—*Miss Lizzie H. Higgins*, Athens, O.

—Yelks of 6 eggs, whites of 3, 2 cups sugar, 6 tablespoons water, 1 grated orange, 2 cups flour, 2 teaspoons Royal Baking Powder; beat the sugar and eggs to a light cream, add water and grated orange; lastly add flour thoroughly mixed with the powder; take 1½ cups pulverized sugar and the whites of 3 eggs for icing.—*Mary A. Benner*, Vicksburg, Pa.

—2 cups sugar, 2 cups flour, yelks of 5 eggs, white of 1, ½ cup water, juice and rind of 1 orange, 3 teaspoons Royal Baking Powder; bake in layers and put together with a frosting made of juice and rind of 1 orange, white of 1 egg, and sweeten to taste; this will make 1 large cake or 2 small ones.—*Mrs. John E. Powell*, Pemberton, N. J.

—Pare 6 oranges, slice with a sharp knife, lay on an earthen platter and sprinkle over sugar; stand for 3 hours; make a pure white layer cake, and frost as for mountain cake, and on top of each layer of frosting lay the slices of oranges, but none on top of cake, which should be plain frosting.—*Kate Steiner.*

—½ cup butter, 2 cups sugar, 5 eggs, 1 pt. flour, 1½ teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Orange, 1 cup milk; rub the butter and sugar to a cream, add the eggs, 2 at a time, beating 5 minutes between each addition; add the flour sifted with the baking powder, the milk and extract; mix into a smooth, fine batter; put in a paper-lined cake-tin, and bake in a moderate oven 30 minutes; when cool, cover the top with the following preparation: Whip the whites of 3 eggs to a dry froth, then carefully mix in 2 cups sugar the juice, grated rind and soft pulp of 2 sour oranges; this is just splendid.—*Mrs. S. E. Hasty*, Louisburg, Kans.

—5 eggs, 2 cups sugar, save 2 whites of the eggs for frosting; 2½ cups flour, 1½ teaspoons Royal Baking Powder, ½ cup cold water, salt, juice and rind of orange; bake in layers. *Frosting* for between and top: Beat the whites, add powdered sugar, juice and rind of 1 orange.—*Mrs. W. P. Robertson*, 226 Grand street, Jersey City, N. J.

—1 cup sugar, ⅓ cup butter, 3 eggs, reserve 2 of the whites for the frosting, 2 cups sifted flour, 2 teaspoons Royal Baking Powder, juice and pulp of 1 orange. *Frosting:* The whites of 2 eggs, ⅔ cup sugar, and grated peel of 1 orange; bake as Washington pie, putting the frosting between and on top.—*Mrs. S. L. —Chesoman*, Randolph, Mass.

—2 cups sugar, 1 cup butter, 3½ cups flour, 1 cup milk, 5 yelks and 3 whites of eggs, 3 teaspoons Royal Baking Powder. *Filling and Frosting:* Whites of 2 eggs, rind and juice of 2 oranges, sugar until it is thick.—*Miss Joie Keiffer*, E. Greenwood, O.

—2 cups sugar, ½ cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, yelks of 5 eggs, whites of 3, 3 tablespoons melted butter, juice and grated rind of 1 orange; beat the whites of 2 eggs; add sugar for frosting, and spread between layers while warm; this should be baked in round tins as for jelly cake.—*Miss Susie Whipple*, Ottumwa, Iowa.

—1 cup sugar, ½ cup butter, ½ cup sweet milk, 2 eggs, 2 cups flour, 1½ teaspoons Royal Baking Powder; bake in layers; flavor with orange. *Frosting:* Whites of 2 eggs, 1 cup pulverized sugar; save out enough to frost the top, then add to the rest the juice and grated rind 1 large orange.—*Miss Elda Boyce*, Remington, Ind.

—2 cups flour, 2 teaspoons Royal Baking Powder, 2 cups white sugar, ½ cup cold water, yelks of 5 and whites of 3 eggs, rind and juice of 1 orange; bake in jelly-cake pans. *Filling:* The rind and juice of 1 orange, 1½ cups pulverized sugar, whites of 2 eggs.—*Mrs. Jane S. Lander*, Port Hope, Canada.

—1 cup powdered sugar, yelks of 4 eggs, whites of 2 eggs beaten separately, ½ cup milk, juice and rind of 1 orange, 2 cups flour, 1 teaspoon Royal Baking Powder; bake in 4 layers. *Filling:* Whites of 2 eggs beaten stiff, juice and rind of 1 orange, powdered sugar enough to stiffen and spread.—*Mrs. C. L. Reevs*, Goshen, N. Y.

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—1 teacup sugar, 1 teacup flour, 1 large teaspoon Royal Baking Powder, ⅓ teacup water; into this put the yelks of 4 eggs and beat well together; bake in 3 jelly-tins in a quick oven to a light brown; take 1 orange, grate ½ of the rind and all of the pulp; into this put ⅔ of the whites of the eggs; after beating to stiff froth, add 1 cup sugar and stir all together and spread between the layers; take the balance of froth and make frosting for the top.—*Mrs. Mariah Sanford*, Taylor, Ill.

—2 cups white sugar, ½ cup butter, ½ cup water, yelks of 5 eggs and whites of 4, 2½ teaspoons Royal Baking Powder, thoroughly sifted through 2 cups of flour; grate the rind of 1 lemon and add with the juice; bake in 4 pans. *Filling:* Beat the white of 1 egg to a froth; add juice and grated rind of 1 orange with powdered sugar to make a stiff cream; heat on the stove and spread layers same as jelly cake.—*Miss Katie Dolph*, Albion, Mich.

Pork Cakes.

ONE lb. each fat pork and raisins, 2 cups sugar, 1 each of molasses and boiling water, 4 cups flour, 2 teaspoons ground cinnamon, 1 each of ground cloves and nutmeg, 2 eggs; chop the pork fine and pour the boiling water over it; mix in the sugar and molasses and spices, then the eggs well beaten; lastly, the flour and raisins; this makes a very rich cake, and will keep a long time; it needs a good, thorough baking.—*Mrs. George Battey*, Portsmouth, Iowa.

— Without butter, milk, or eggs: fat salt pork entirely free of lean or rind, chopped so fine as to be almost like lard, 1 lb.; pour boiling water upon it ½ pt., raisins seeded and chopped 1 lb., citron shaved into shreds ¼ lb., sugar 2 cups, molasses 1 cup, saleratus 1 teaspoon rubbed fine and put into the molasses; mix these all together, and stir in sifted flour to make the consistence of common cake mixtures; then stir in nutmeg and cloves finely ground, 1 oz. each; cinnamon also fine, 2 oz.; should be baked slowly until done; other fruit can be substituted in place of the raisins if desired, using as much or as little as you please or none at all, and still have a nice cake.—*Miss Lizzie J. Hagarty*, Meriden, Conn.

—1 lb. pickle pork, 2 cups sugar, 2 cups molasses, 1 pt. water, 2 lbs. raisins, 2 lbs. currants, ½ lb. citron, 3 teaspoons Royal Baking Powder; chop the pork until very fine, add the sugar and molasses, and water; spice to the taste, add the fruit, and then flour enough to make it the right thickness, mix the baking powder with the flour, and bake a long time: it is best to let it remain in the oven over night.—*Miss E. K. Cummings*, College Hill, O.

—1 cup each of salt pork chopped fine, boiling water, molasses, sugar; 1 tablespoon mixed spices, more if desired; 1 teaspoon soda; then add enough flour to make the dough as stiff as a common spoon cake.—*Mrs. J. J. Cossaart*, Milford, N. Y.

—1 lb. salt pork chopped fine, 2 cups boiling water on the pork, 2 cups molasses, 4 cups brown sugar, 2 heaping teaspoons ground cloves, 4 of cinnamon, 2 nutmegs, 2 large teaspoons soda, and flour to make as stiff as gingerbread; add 2 lbs. raisins and 1 lb. currants and ½ lb. citron; dredge the fruit with flour and put in the last thing.—*Mrs. A. Guenther*, Alpena, Mich.

—1 lb. fat salt pork free from lean or rind, chopped so fine as to be almost like lard; pour boiling water on it, ½ pt.; raisins, seeded and chopped, 1 lb.; citron shaved into shreds, ¼ lb.; sugar, 2 cups; molasses, 1 cup; saleratus, 1 teaspoon, rubbed fine and put into the molasses; mix these all together and stir in sifted flour to make the consistence of ordinary cake mixtures; then stir in nutmeg and cloves ground fine, 1 oz. each; cinnamon, 2 oz.; bake slow.—*Mrs. Chas. W. Gillett*, Corning, N. Y.

—1 cup fat pork chopped fine till like lard, put into a pt. bowl, and fill with boiling water; when cool, add 2 cups sugar, 1 cup molasses, 1 tablespoon soda dissolved in molasses, 3 cups flour, spices of all kinds, raisins, and citron if you choose.—*Mattie L.*, Allen street, Boston, Mass.

—1 lb. pork, 1 cup molasses, 2 cups sugar, 4 cups flour, 4 eggs, 1 lb. raisins, ½ lb. citron, 1 teaspoon soda, and spice to taste.—*Phebe H. Sanford*, Apponagansett, Mass.

— Pour 1 pt. boiling water over 1 lb. chopped, fresh, fat pork, 2 cups sugar, 2 cups molasses, 2 lbs. raisins, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 nutmeg, 1½ lbs. flour, 2 teaspoons Royal Baking Powder; bake ¼ hour in a slow oven; the longer it is baked before eating the better it is.—*Mrs. Mary Rouse*, Wyoming, Ill.

—1 lb. salt pork, chopped fine; pour on 1 teacup boiling water, 1 pt. molasses, 1 teacup sugar, 1 lb. raisins, 1 teaspoon saleratus, 1 tablespoon cinnamon, 1 of cloves, 1 of allspice.—*Mrs. E. Orn*, Hungerford, Mich.

—1 lb. fat pork chopped fine; pour 1 pt. boiling water over pork, then add 2 cups sugar, 1 cup molasses, 3 or 4 eggs, 2 heaping teaspoons soda, a little salt, 1 lb. raisins, 1 of currants, ½ lb. each of citron, cloves, cinnamon, nutmeg, and ginger; add flour enough to make quite stiff; I always use a large-sized teacup.—*Mrs. Mattie Merithew*, Attleboro, Mass.

—1 lb. fat pork chopped very fine, 1¼ pts. boiling water stirred well in; 2 tablespoons cinnamon, 1 of cloves, 3 teacups sugar, 1½ of molasses, 1 tablespoon Royal Baking Powder, 4 lbs. raisins stoned, 10 teacups flour; sift baking powder in flour, stir well together; bake slowly 1 hour in large tin; if pork is fresh, add 1 teaspoon salt.—*Mrs. Henry Mills*, Big Flats, N. Y.

—1 lb. salt pork chopped fine; let it boil 2 minutes in ½ pt. water; 1 cup molasses, 2 cups sugar, 3 eggs, 2 teaspoons each of soda, cinnamon, cloves, nutmeg, 2 lbs. raisins, 1 lb. citron, wineglass brandy; make a stiff batter; this makes 2 large cakes; bake 1½ hours. —*M. A. Runyan*, Haverhill, Mass.

—1 lb. fat pork, 1 lb. raisins, 7 cups flour, 2 cups sugar, 2 of molasses, 1 pt. boiling water, 1 egg, 1 nutmeg, 1 tablespoon each of cinnamon, cloves, allspice, 3 teaspoons Royal Baking Powder; chop the pork fine, and pour 1 pt. boiling water over it, and stir together; add sugar, molasses, egg, spices, flour, baking powder; then flour your raisins well, add them last; stir a few times, and bake; makes a large cake.—*Mrs. Dora Kincaid*, Camden, O.

—1 lb. solid fat fresh pork, chopped fine, 2 lbs. raisins seeded and well dredged, 1 lb. well-washed currants, 1 lb. dried apples, 2 lbs. brown sugar, 1 pt.

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N. O. molasses, 3 heaping teaspoons Royal Baking Powder, 1 tablespoon each of cinnamon, allspice, cloves, black pepper, and Royal Extract Nutmeg, ½ lb. chopped citron, small glass brandy or whisky, almost 8 cups flour or enough to stir to proper consistency; simmer the dried apples on back of stove the day before making cake, and let stand on stove all night, will be like jelly in morning; pour 1 pt. boiling water over chopped pork; mix the ingredients as in any other cake; have fruit well dredged; use large oval tin No. 18, which must be well buttered and papered.—*Mrs. J. J. Hanford*, Antelope Valley, Lancaster, Cal.

Sponge Cakes.

BEAT 2 eggs 1 minute; add 1 cup granulated sugar, and beat 5 minutes; then add scant ¾ cup sifted flour, and beat 2 minutes; add ⅓ cup cold water and stir 1 minute; lastly, add another scant ¾ cup sifted flour, in which has been thoroughly mixed 1 heaping teaspoon Royal Baking Powder, and stir slowly 3 minutes; bake in moderate oven.—*Mrs. Prentiss W. Jackson*, 62 Park Avenue, W. S., Chicago, Ill.

—2 eggs, thoroughly beaten with 1 cup white sugar, ⅓ cup boiling water, a small pinch of salt, 2 teaspoons Royal Baking Powder sifted through 1 teacup flour; flavor with vanilla or lemon. If you wish a layer cake, make as follows: Save the whites of 2 eggs for frosting, using the 2 yelks and 1 more egg for the cake part, and make cake same as above; bake in jelly-tins; 3 sheets or layers. If you wish cocoanut, spread the frosting, then sprinkle the cocoanut; or grate a small square of chocolate into your frosting, and spread between each layer and over the top of your cake.—*Mrs. J. S. Dunn*, Ann Arbor, Mich.

—1 cup sugar, 3 eggs, 1 tablespoon water to each egg, 1 cup flour, 2 teaspoons Royal Baking Powder; bake in No. 13.—*Cara Moore*, Newcomerstown, O.

—1 cup sugar, 3 eggs, 1 cup flour, 1½ teaspoons Royal Baking Powder, ½ cup water; beat eggs and sugar 15 minutes; flavor to taste.—*Miss H. A. Dunham*, Bennington, Vt.

—12 eggs, 1 lb. granulated sugar, ½ lb. flour, the juice and rind of 2 lemons; beat the whites to a stiff froth: beat the yelks light, and add the sugar to yelks, then add the whites and flour alternately; then the juice of the lemon and rind; bake in an oven not too hot about 1 hour.—*Miss Ellen Lynch*, 1902 N street, Washington, D. C.

—3 coffeecups powdered sugar, thoroughly beaten with the yelks 10 eggs, which have been well beaten; add ½ cup cold water, and beat briskly with the sugar and eggs until foaming; add the whites of 6 eggs, previously beaten to a froth, with 3 cups sifted flour, into which put 1 teaspoon Royal Baking Powder and a small pinch salt; take ⅓ of the beaten whites with 1 cup flour at a time; stir carefully until you have added it all; flavor with Royal Extract Lemon or Vanilla.—*Mrs. T. Scoville*, Des Moines, Iowa.

— Beat 4 eggs very light, yelks and whites together; then beat in 2 cups white sugar, granulated preferred: then 1 cup sifted flour a little at a time; then another cup flour with which 2 teaspoons Royal Baking Powder have been mixed; lastly, a small teacup of hot water, almost boiling; do not put it all in at once, but stir in a little at a time; flavor with lemon; it will and should be very thin to be good.—*Mrs. S. L. Chesoman*, Randolph, Mass.

—6 eggs, 2 cups sugar dissolved in a little cold water, then break in the eggs, whites and yelks together; beat until very light; ¾ hour; add 2 cups flour in which 2 teaspoons Royal Baking Powder have been mixed; stir gently; bake about ½ hour in a moderate oven.—*Maggie Parker*, Slate Hill, Pa.

—1 cup sugar, 3 eggs, beat the whites to a froth separately, 2 tablespoons sweet milk, 1 teaspoon Royal Baking Powder mixed in 1 teacup flour, and flavor to taste.—*Mrs. Brodie*, Halifax, Nova Scotia.

—8 eggs, 2 cups sugar, 2 of flour; beat steadily 1 hour; beat eggs and ½ the sugar ½ hour; then add the flour and the remainder of the sugar, and beat ½ hour; the secret of making it perfect is in having perfectly fresh eggs, slow oven, and in not letting it run back, after commencing to beat; 2 loaves.—*Mrs. James Burt*, Wethersfield, Conn.

—3 eggs, 1 coffeecup flour, 1 teacup white sugar, 1 teaspoon Royal Baking Powder, 2 tablespoons sweet cream, 1 teaspoon extract of vanilla; put all the ingredients together and stir briskly for 10 minutes; bake in a quick oven.—*Mrs. E. B. French*, Babylon, N. Y.

—4 eggs, 2 scant cups sugar, 2 cups flour, 2 teaspoons Royal Baking Powder, ¾ cup boiling water; beat eggs and sugar well together; add other ingredients, the water last; bake in a pretty hot oven.—*Mary A. Champlin*, Cameron, Mo.

—1 lb. sugar (fine granulated), 12 oz. flour, sifted, 9 eggs, 1 teaspoon Royal Extract Lemon; separate eggs; beat whites to a stiff froth; add sugar, then yelks well beaten; beat quickly about 2 minutes; then stir in flour as quickly and lightly as possible; bake in 2 flat sheets 20 minutes; quick oven; excellent.—*Mrs. Geo. L. Blake*, Plainville, Mass.

—3 eggs, beaten 1 minute, 1½ cups sugar, beaten 5 or 10 minutes, 1 cup flour, 1 teaspoon Royal Baking Powder, ½ cup water, a little salt.—*Mrs. F. D. Boyden*, South Deerfield, Mass.

—8 eggs (omitting yelks of 2); beat very light, separately; put 1 pt. granulated sugar into whites, and beat hard and well; then yellows, beat again; then 1 pt. flour; stir very slowly; 1 teaspoon Royal Extract Vanilla; put in well-greased square baking-pans as soon as the flour is well stirred in, and bake quickly; cut into squares when cold; while warm, sprinkle sugar over it; it can be made into an excellent jelly roll, by putting jelly or some kind of acid preserves over while hot; roll up very quickly while hot or it breaks; good.—*Mrs. Annie Maupin*, Lexington, Ky.

—5 eggs, 2 cups pulverized sugar, 2½ cups flour, 3 teaspoons Royal Baking Powder, 6 tablespoons cold water; stir sugar and yelks of eggs to a cream; beat the whites and add with the water; stir 10 minutes and hastily add the baking powder and flour sifted together; bake in hot oven.—*Miss Mary A. Kempton*, Millville, Mass.

—12 eggs, the weight of these in pulverized loaf-sugar; the weight of 8 in sifted flour, the juice of a lemon, or extract; beat the yelks well; add to these the

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sugar, and beat well; whip well the whites, and add first flour, then whites; adding flour last with 2 teaspoons Royal Baking Powder, mixed well in the dry flour; this is an excellent cake.—*Mrs. E. R. Moore*, Sparta, Miss.

—3 eggs: beat the yelks with 1 cup sugar; 2 tablespoons sweet milk; beat the whites to a froth, and then thoroughly with yelks and sugar; mix 1 heaping teaspoon Royal Baking Powder with 1 cup flour, beat all well together; flavor to taste; bake immediately in hot oven. —*Miss Mary Rivers*, Plantagenet Mills, Ont.

—4 eggs, 2 cups sugar, 2 cups flour, 2 teaspoons Royal Baking Powder, 6 tablespoons boiling water; flavor; beat sugar and eggs lightly together; add water last; excellent.—*Mrs. George Tribby*, Sharon, Pa.

—1 cup sugar, 1 cup sweet milk, 1½ teaspoons Royal Baking Powder, whites of 4 eggs, sufficient flour to make a thin batter.—*Ella Storks*, Kossuth, Iowa.

—Mix 1 cup flour and 2 teaspoons Royal Baking Powder, 1 cup sugar, 3 eggs, 2 tablespoons milk, 1 teaspoon extract of lemon; stir briskly, and bake at once.—*Mrs. Laura M. Kinney*, Rochester, N. Y.

—1 cup sugar, beaten to a foam with the yelks of 3 eggs; 1 cup flour, 1 teaspoon Royal Baking Powder; lastly, the beaten whites and flavoring; bake in moderately hot oven.—*Mrs. W. S. Mitchell*, Bloomfield, Iowa.

—1½ cups sugar, 1¾ cups flour, 4 eggs, 4 tablespoons cold water, 1½ teaspoons Royal Baking Powder; flavor with lemon or vanilla.—*Mrs. C. N. Marston*, Waverly, Dak.

—2 cups sugar, 4 eggs, ½ cup water, 2 cups flour, 2 teaspoons Royal Baking Powder, a little salt; put the whites of the eggs into the dish that you stir the cake in; beat until stiff; then put in the yelks and beat again; then the sugar, and ½ the water; stir that together; then the flour with the baking powder, well mixed; lastly, the remainder of the water, and the flavoring extract; bake in not too hot an oven.—*Mrs. Lewis Burritt*, Stratford, Conn.

—3 eggs, beaten 5 minutes; 1½ cups sugar, beaten 10 minutes; large ½ teacup cold water, 2½ cups flour, 2½ teaspoons Royal Baking Powder, ½ teaspoon lemon, a little salt.—*Mrs. Scott G. Boyce*, Malone, N. Y.

—1 cup sugar, 3 eggs beaten light, 1 tablespoon water, 1 cup flour, and 1 teaspoon Royal Baking Powder; if dough is too stiff, use 3 more tablespoons water; use no milk, it will make it fall.—*Mrs. W. M. Shaw*, Brazil, Ind.

—4 eggs, 1 cup white sugar, 3 cups flour, ½ cup sweet milk, ½ cup sweet cream, 2 teaspoons Royal Baking Powder, extract of lemon, vanilla, or nutmeg, as preferred; a small pinch salt; beat the eggs well, then beat in the sugar, and add the milk, flavoring, and salt; put the baking powder into the flour and sift; stir in and beat all well together; put into pans, and bake in a hot oven; this may be baked in thin layers and used as jelly cake, and if desired, while the layers are warm, one side may be covered with jelly and rolled, to be sliced off when cold.—*Miss A. C. Divers*, Byron, Wis.

—2 cups sugar and 4 eggs beaten well, then 2 cups flour, 2 teaspoons Royal Baking Powder, and a small spoon salt; sift all together and stir in with eggs and sugar, and last of all, 1 cup boiling water; flavor to taste; bake in moderate oven; this receipt will make 2 cakes.—*Mrs. E. Webb*, 741 Tenth Avenue, New York.

—1 cup sugar, 3 tablespoons butter, 3 tablespoons sweet milk, 3 eggs, 1½ cups flour, 1 teaspoon Royal Baking Powder.—*Elisa M. Sweet*, Hunter, N. Y.

—11 eggs, the weight of 9 eggs in best powdered sugar, the weight of 6 eggs in sifted flour, grated rind and juice of 2 fresh lemons; separate the eggs, beat the yelks very light and add the sugar, beat again till very light, and add lemon rind and juice; beat whites of eggs to a stiff froth and add alternately with the flour; do not stir any more than is necessary to mix well, and bake in a rather quick oven for 1 hour, if in 1 loaf, or less if divided into small loaves.—*Mrs. M. C. Arnold*, New Orleans, La.

—5 eggs, 1 teacup granulated sugar, 1 teacup flour; beat the eggs and sugar together for ½ hour, then stir in flour, and bake immediately in a moderate oven. This cake took the first premium at the N. J. State Fair.—*E. L. Annin*, Elizabeth, N. J.

—1 cup sugar, 3 eggs, 1 cup flour, 3 tablespoons sweet milk, 1 teaspoon Royal Baking Powder, ½ teaspoon extract lemon; beat the yelks of the eggs and sugar together; add milk, flour mixed with powder, whites of eggs beaten to a stiff froth, and extract; bake in well-buttered cake-mold in hot oven 15 to 20 minutes; when cold, ice with white icing.—*Sophia List*, Derinda Centre, Ill.

—3 eggs, 2 cups flour, 1½ cups granulated sugar, ½ cup cold water, 1 teaspoon Royal Baking Powder, and a little salt; beat the eggs until light; add sugar, and beat again 3 minutes; then 1 cup flour, and beat 2 minutes; then the other cup flour and baking powder, water, and salt; flavor to taste, and beat all together 1 minute; bake in a flat, square pan lined with buttered paper.—*Nellie A. Harrington*, East Alstead, N. H.

—3 eggs beaten well, 1 cup sugar, 1½ cups flour; salt and nutmeg or flavoring; 1 teaspoon cream tartar, ½ teaspoon soda; bake in a quick oven 20 minutes.—*Mrs. H. M. Hoitt*, South Deerfield, N. H.

—6 eggs, the weight of 6 eggs in powdered sugar, the weight of 4 eggs in flour, 1 tablespoon water, 1 teaspoon lemon juice, and part of the rind grated; beat the whites and yelks of eggs separately; stir the sugar gradually into the yelks; when beaten very light, add the whites, lemon juice, and water, and lastly the flour; bake in papered sponge-cake pan in moderate oven; have it a very delicate brown.—*Mrs. B. T. Kirby*, Riverside, Conn.

—2 eggs, 2 cups sugar, 2 cups flour, 2 teaspoons Royal Baking Powder, 1 small cup water; flavor to taste.—*Mrs. S. J. Wright*, 249 Fifteenth street, Jersey City, N. J.

—1 cup sugar, 2 eggs, 1 cup flour, 1 teaspoon Royal Baking Powder, 1 teaspoon vanilla, little salt, 3 tablespoons boiling water; beat sugar and eggs together 5 minutes; add flour with baking powder sifted through it; put in vanilla and salt, and lastly add boiling water; put batter into a well-buttered oblong bread-tin, and bake in a quick oven 15 to 20 minutes; the oven door should not be opened until the cake has been in 15 minutes.—*Miss Fannie A. Stewart*, Farmington, Conn.

—2 eggs, 4 tablespoons water, ¾ cup sugar, 1 cup flour, 2 teaspoons Royal Baking Powder.—*Miss Kate Leys*, Sarnia, Ont.

—4 eggs, 1 cup sugar, 1 cup flour, 4 tablespoons water, 1 teaspoon lemon, 1 teaspoon Royal Baking Powder; beat yelks and sugar to a cream; add water; then flour and baking powder; beat well; add whites already beaten to a stiff froth; then the lemon; bake 20 minutes.—*Miss Jennie Rodgers*, Martinez, Cal.

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—6 eggs beaten separately, then together; then add 1½ teacups white sugar; stir briskly a few moments; then add 7 tablespoons rich sweet cream, 2 teaspoons Royal Baking Powder well sifted into 2 teacups flour, and flavoring to suit the taste; stir all lightly, and bake in layers; and you will have an elegant sponge cake.—*Mary E. Town*, Red Stone, Dak.

—6 eggs, 1½ cups sugar, 2 cups flour, flavor to taste; beat the whites to a stiff froth; beat the yelks well; after which put the sugar and 1 tablespoon good vinegar in, and beat well again; put the whites and yelks together; stir well, and then add the flour; stirring in lightly, but not beating; let rise 20 minutes; bake pretty quick.—*Mrs. Julia Stone*, Bergen, Ky.

—1 cup sugar, 1 cup flour, 5 eggs; beat sugar and yelks to a cream; add extract vanilla, and whites of eggs, beaten to a stiff froth; then the flour, which should be well sifted; only stir enough to mix; bake in moderate oven ½ hour; cool on a pillow; I use a deep long pie-tin, and put buttered paper in it; and when done turn it bottom-side up on a pillow until cold.—*Mrs. D. T. Hemsted*, Morse, Iowa.

—8 eggs, ¾ lb. granulated sugar, ¾ lb. corn-starch, ¾ lb. flour, 1 teaspoon Royal Baking Powder.—*Edward A. Meyer*, 519 West York street, Philadelphia, Pa.

—1 cup flour, 1 cup sugar, 3 eggs, 2 tablespoons milk, 2 teaspoons Royal Baking Powder; stir briskly, and bake at once.—*Miss Clara Barker*, Montague Gold Mine, Halifax County, Nova Scotia.

—2 cups flour sifted with 2 teaspoons Royal Baking Powder, 1½ cups sugar, 3 eggs, ½ cup water; beat the eggs 5 minutes; add sugar, and beat 3 minutes; half the flour, and beat 2 minutes; add water and rest of flour, and beat 3 minutes more; oven not so hot as for biscuits; use flat tin and bake evenly 20 minutes; don't move it at all.—*Miss Anna Cushing*, Binghamtom, Cal.

Almond Sponge Cake.— The addition of almonds makes this cake very superior to the usual sponge cake. Sift ½ lb. fine flour or arrowroot; blanch in scalding water 2 oz. sweet almonds, shelled, and 2 oz. bitter ones, renewing the hot water when expedient; when the skins are all off, wash the almonds in cold water, mixing the sweet and bitter, and wipe them dry; pound them to a fine smooth paste, one at a time, in a very clean marble mortar, adding, as you proceed, plenty of rose-water to prevent their oiling; set in a cool place; beat 12 eggs till very smooth and thick, and then beat into them, gradually, 1 lb. powdered loaf-sugar, in turn with the pounded almonds; lastly, add the flour, stirring it around slowly and lightly, on the surface of the mixture, as in common sponge cake; have ready a deep square pan, block tin, butter it nicely, put the mixture carefully into it, set it into the oven and bake it until thoroughly done and risen very high; when cool, cover it with plain white icing, flavored with rose-water; with sweet almonds always use a small portion of bitter ones; without them, my experience is, they have little or no taste, though they add to the richness of the cake. —*Mrs. S. A. Scott*, Eagle Cliff, Wash. Ter.

Berwick Sponge Cake.—6 eggs, 3 cups pulverized white sugar, 4 cups sifted flour, 2 teaspoons Royal Baking Powder, 1 cup cold water, 1 lemon; first separate the whites from the yelks and beat them to a froth, then add the yelks, beating them thoroughly together; add the sugar and beat 5 minutes; mix the cream tartar with 2 cups of the flour and add, beating 1 minute; dissolve the soda in the water and stir in; having grated the rind of the lemon, squeeze in half the juice only; and finally add the other 2 cups flour, beat all 1 minute; makes 2 loaves; bake slowly.—*Mrs. E. A. Burnham*, Easthampton, Mass.

Cheap Sponge Cake.—1½ cups sugar, 3 eggs, beaten 5 minutes, ½ cup cold water, 2 cups flour, 2 teaspoons Royal Baking Powder; bake in a slow oven.—*Miss Mazie Williams*, Newark, Del.

Cheap Sponge Cake.—1 qt. flour and 3 teaspoons Royal Baking Powder sifted together; 3 eggs well beaten, ½ cup melted butter, ¾ cup cold water, 2 cups white sugar; mix sugar, water, and eggs together, then stir in flour, and 1 grated nutmeg; bake in moderately hot oven.—*Alice Robison*, Barnesville, O.

Chocolate Sponge Cake.—4 eggs, yelks and whites beaten separately; 2 cups flour, 2 teaspoons Royal Baking Powder, 1½ cups granulated sugar, 3 tablespoons water; beat first the yelks and sugar to a cream, add the beaten whites, then the water and flour; make 4 layers of it. *Frosting and filling:* 1 cup grated chocolate, 2 cups dark-brown sugar, 2 eggs well beaten, 1 teaspoon melted butter, 1 cup dry corn-starch, and 1 cup Royal Extract Vanilla; if too thick, add a little warm water; beat it well, but do not cook it.—*Essie E. Bird*, Somerville, N. J.

Cocoanut Sponge Cake.— 5 eggs, whites and yelks separate; 1 cup prepared flour, juice and ½ the grated peel of 1 lemon, a little salt, ½ grated nutmeg, 1 cocoanut pared and grated; stir together sugar and the whipped and strained yelks, to this put the lemon, salt, and nutmeg; beat in the flour and whites by turns, then the grated cocoanut; flavor with Royal Extract Lemon; bake in square shallow tins, or in 1 large card; it should be done in ½ hour, for the oven must be quick, yet steady.—*Cinda J. Lesieur*, Point Pleasant, Mo.

Cream Sponge Cake.— Beat 2 eggs in a teacup, fill the cup with thick sweet cream; 1 teacup sugar, 1 cup flour, 1 teaspoon Royal Baking Powder; flavor with Royal Extract Lemon.—*Mrs. O. A. Moore*, Amherst, Mass.

Cream Sponge Cake.— Beat 2 eggs in teacup until light, then fill the cup with sweet cream, add 1 cup sugar, 1½ cups flour, and 1 heaping teaspoon Royal Baking Powder.—*Mercie Lovett*, Penn Valley, Pa.

Layer Sponge Cake.—1 teacup granulated sugar, mixed with ¼ cup butter; beat ½ cup milk, and the yelks of 3 eggs together; mix with sugar and butter; add the whites of 3 eggs, beaten to a stiff froth; 2 cups sifted flour, sifted with 2 teaspoons Royal Baking Powder, and 1 teaspoon salt; flavor with lemon; bake in 3 round tins 5 minutes in a quick oven. *Boiled frosting:* Boil 1 teacup granulated sugar, and ½ cup water, till they will string; pour over the beaten white of 1 egg; stir till quite cool; spread on cake, and set away in a cool place till dry.—*Louise Fowle*, Ionia, Mich.

Jelly Sponge Cake.—4 eggs, ½ lb. white sugar, ½ lb. flour, 1 teaspoon Royal Baking Powder; flavor with lemon; beat the eggs, then add the sugar, beating both together until they are light; lastly, add flour with the baking powder sifted in; beat all and bake in 3 or 4 tins, all at one time, if possible; bake in an oven as hot as you can have it, without burning.—*Mrs. A. M. Beuser*, Reynolds, Ill.

Layer Sponge Cake.—3 eggs, yelks and whites beaten separately; 4 tablespoons cold water, 1½ cups white sugar, 2 cups flour, lemon essence, 2 teaspoons Royal Baking Powder; bake in 4 layers, and put together with jelly; an old family receipt.—*Mrs. C. M. Blake*, Angus, Iowa.

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Economical Sponge Cake.—1½ cups sugar, 3 eggs, 2 cups flour, pinch of salt, ½ cup water, 2 small teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Vanilla; beat eggs well, add sugar, 1 cup flour, salt, vanilla, and water, beating well after the addition of each ingredient, then add rest of flour sifted with powder and beat thoroughly; bake in square cake-pan 35 minutes in a moderate oven.—*Mrs. G. W. Gentry*, Wichita Falls, Tex.

Lunch Sponge Cake.—1 pt. flour, 1 heaping teaspoon Royal Baking Powder (in flour), ⅓ pt. sugar, 2 eggs, butter size of walnut, ½ pt. milk (scant); flavor with lemon; beat thoroughly; bake in Fig. 3 (see Royal Baker), in rather hot oven.—*Mrs. Louise J. Dietrick*, Wa Keeney, Kans.

White Sponge Cake.—1 cup flour, 1½ cups pulverized sugar, 2 teaspoons cream tartar, whites of 10 eggs; mix flour, sugar, and cream tartar together; and, after beating eggs to a stiff froth, stir all together, and bake in a moderately slow oven.—*Elsie B. Deeds*, Lanark, Ill.

White Sponge Cake.—½ cup powdered sugar, 1 cup flour, 1 teaspoon Royal Baking Powder, whites of 10 eggs; put the sugar, baking powder, and flour together through a sieve; beat whites of eggs stiff, and stir in carefully.—*Mrs. S. E. Smith*, Owego, N. Y.

White Sponge Cake.—Whites of 8 eggs beaten to a stiff froth; 1½ cups powdered sugar, 1 cup flour, 1 teaspoon cream tartar, 2 teaspoons lemon extract, a little salt; stir sugar, flour, cream tartar, and salt well together; then add eggs and flavoring: stirring very lightly.—*Miss Emma Howard*, Sherburne, N. Y.

Snow, Spice, and Silver Cakes.

SILVER CAKE.—1 cup rectified beef's fat and 2 cups sugar, well beaten together; ½ cup milk; then add 1 teaspoon any flavoring extract; 1 teaspoon salt, 6 whites of eggs, thoroughly beaten; 2½ cups flour, in which 2 teaspoons Royal Baking Powder have been well mixed.—*Mrs. Newton Symonds*, Reading, Mass.

Silver Cake.—¾ cup butter, whites of 5 eggs, 2 cups sugar, 1 cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder; flavor with lemon; cream the butter and sugar; beat eggs.—*Mrs. Oliver N. Bryce*, Kenockee, Mich.

Silver Cake.—¾ cup butter, ¾ cup sweet milk, 3 cups flour, 2 cups sugar, whites of 8 eggs, 2 teaspoons Royal Baking Powder; flavor with Royal Lemon or Vanilla.—*Mary B. Curry*, Webster, Ill.

Silver Cake.—1½ cups sugar, ½ cup butter, whites of 4 eggs, 1 cup water, 2½ cups sifted flour, 3 teaspoons Royal Baking Powder; stir briskly 2 minutes, and bake quickly.—*Miss Louise E. Hill*, Millville, N. Y.

Silver Cake.—Whites 12 eggs, 3 cups pulverized sugar, 1 cup butter, 1 cup sweet milk, 5 cups sifted flour, 3 teaspoons Royal Baking Powder, lemon or vanilla to suit the taste.—*Mrs. Abbe Merrill*, Maryville, Mo.

Silver Cake.—Whites of 8 eggs, 2 cups sugar, ½ cup butter, ¾ cup sweet milk, 3 cups flour, and 2 teaspoons Royal Baking Powder mixed with flour, and 2 teaspoons extract of lemon.—*Mrs. Mollie E. Wolly*, Gladstone, Ill.

Silver Cake.—2 cups white sugar, ½ cup butter, whites of 4 eggs beaten to a froth, 1 cup water, 3 cups flour, 2 teaspoons Royal Baking Powder.—*Mrs. Annie E. Green*, Stanley, O.

Silver Cake.—Whites of 4 eggs, 1 cup sugar, ½ cup butter, ½ cup sweet milk, 1 cup corn-starch, 1 cup flour, 1 teaspoon Royal Baking Powder.—*Nellie Roberts*, Canastota, N. Y.

Spice Cake.—½ cup butter, 1 cup sugar, ½ cup sweet milk, 1½ cups flour, ½ cup currants, 1 teaspoon Royal Baking Powder, 1 teaspoon each of cloves, cinnamon, and nutmeg, 1 egg; add the white of egg the last thing; sift the powder and spice with flour.—*Mrs. Chas. Emlen*, Apalachicola, Fla.

Silver Cake.—2 cups sugar, ½ cup butter, ¾ cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, whites of 8 eggs; use any flavoring you prefer.—*Miss Rosa A. Cowdery*, Pomeroy, O.

Spice Cake.—2 cups brown or maple sugar, 1 cup butter, ½ cup milk, 1 cup raisins, 3 cups flour, and 2 teaspoons Royal Baking Powder sifted together; 2 eggs, ½ nutmeg, 1½ tablespoons ground cloves.—*Mrs. Maggie Craft*, Cortland, O.

Spice Cake.—1½ cups sugar, ½ cup butter, ⅔ cup molasses, 1 cup sweet milk, 3 eggs, 1½ teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon spice, ½ teaspoon nutmeg.—*Mrs. Annie G. Scott*, Andersonville, Ind.

Spice Cake.—1 cup molasses, 1 cup sugar, ⅔ cup butter, 1 cup sour milk, 3 eggs, 1 teaspoon soda, 1 teaspoon nutmeg, 1½ teaspoons cinnamon, 1 teaspoon cloves, 3 cups flour; use ordinary teacups.—*Miss Mary A. Agun*, Penn Yan, N. Y.

Spice Cake.—½ cup sugar, 1 cup molasses, ½ cup melted butter, 1 egg well beaten, ½ teaspoon cloves, 1 teaspoon cinnamon, ½ teaspoon ginger, ½ teaspoon salt, 1 teaspoon soda, 3½ cups flour; mix soda with 1 teaspoon boiling water, and stir into the molasses; add the butter, egg, salt, and spices, part of flour, then the sugar, and remainder of flour; when well mixed, flour the hands, and take off pieces of the dough size of nutmeg; roll slightly and roll in sugar; put on buttered tins an inch apart, and bake in a quick oven.—*Miss C. M. S. Nay*, Cambridgeport, Mass.

Snow Cake.—¾ cup butter, 2 cups sugar, 1 cup sweet milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder; mix corn-starch, flour, and baking powder together, add butter and sugar alternately with milk; lastly, add the whites of 7 eggs; flavor to taste; I prefer Royal Extract Lemon.—*Maggie McLeod*, Dayton, Va.

Snow Cake.—½ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, 1 teaspoon Royal Baking Powder; mix corn-starch, flour, and baking powder together, and butter and sugar alternately with the milk; lastly, add the whites of 7 eggs; flavor to taste.—*Miss Belle Rhoads*, Le Claire, Iowa.

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Snow Cake.—¼ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder: mix corn-starch, flour, and baking powder together; add butter and sugar alternately with the milk; lastly, add the whites of 7 eggs: flavor to taste; bake in a steady oven 30 minutes.—*Lissie Rudolph*, Newton.

Snow Cake.—¼ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder; mix corn-starch, flour, and baking powder together, add to the butter and sugar alternately with the milk; lastly, add the whites of 7 eggs; flavor to taste.—*Miss Bessie Murray*, Davenport, Iowa.

Snow Cake.—2 cups white sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, 3 teaspoons Royal Baking Powder, whites of 8 eggs; flavor with lemon or other extracts; excellent snowy white cake.—*Mrs. A. F. Wilkinson*, Sparta, Miss.

Snow Cake.—¼ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder; mix corn-starch, flour, and baking powder together, add butter and sugar alternately with milk; lastly, whites of 7 eggs; flavor to taste; never fails.—*Mary B. Curry*, Webster, Ill.

Snow Cake.—¼ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder; mix corn-starch, flour, and baking powder together, add sugar and butter alternately with the milk; lastly, add the whites of 7 eggs; flavor to taste.—*Mollie A. Qualls*, Fresno City, Cal.

Snow Cake.—¼ cup butter, 2 cups sugar, 1 cup sweet milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder; mix corn-starch, flour, and baking powder; beat butter and sugar to a cream and add alternately with the milk; lastly, add the whites of 7 eggs whipped dry; flavor to taste.—*Miss Mary E. Ryan*, Wyoming, Ill.

Snow Cake.—¼ cup butter, 2 cups sugar, 1½ teaspoons Royal Baking Powder, 1 cup milk, 1 cup corn-starch; mix starch, flour, and baking powder together; add butter, sugar, and milk; lastly, add the whites of 7 eggs beaten to a froth; flavor to taste; never fails.—*Mrs. C. N. Bailey*, Wolcott, Vt.

Snow Cake.—Beat 2 cups butter to a cream, add 2 cups corn-starch and 2 cups sweet milk, whites of 16 eggs, 4 cups white powdered sugar, and, lastly, 3 cups flour, into which 3 teaspoons Royal Baking Powder have been well mixed; beat all well together; flavor to suit taste.—*F. L. M.*, Oxford, Ind.

Snowball Cake.—1 cup sugar, ½ cup sweet milk, ½ cup butter, 2 cups flour, the whites of 3 eggs, 2 teaspoons Royal Baking Powder; flavor to suit the taste; stir the butter and sugar together; add the whites of the eggs beaten to a stiff froth, then add the milk, then the flour and powder sifted together; bake in a moderate oven 40 minutes.—*Mrs. Ami D. Cain*, Pierce, Neb.

Watermelon Cakes.

FOR *red batter:* Take the whites of 4 eggs, well beaten, and 1 cup red sugar, ½ cup butter, ½ cup sweet milk, 1 cup seedless raisins, 1 teaspoon extract vanilla; stir in 2 cups flour, having mixed thoroughly through it 1 teaspoon Royal Baking Powder. *White batter:* Take the whites of 4 eggs, well beaten, 1½ cups white sugar, ¾ cup butter, 1 cup sweet milk, 1 teaspoon extract vanilla, 3 cups flour, having mixed thoroughly through the flour 1 teaspoon Royal Baking Powder; bake in an oval pan, using a plain oval tin ring, same shape, and ½ the size of the pan; place the ring inside the pan to divide the batters; pour the red batter inside, and the white batter outside the ring; then lift out the ring, and bake in a slow oven; when cut, you will have an exact imitation of a ripe watermelon.—*Annie M. Zimmerman*, Irwin, Pa.

— *White part:* 1½ cups white sugar, yelks of 4 eggs, ¾ cup butter, 1 cup sweet milk, 1 teaspoon extract vanilla, 3 large cups flour, with 2 teaspoons Royal Baking Powder, sifted with flour. *Red part:* Take the whites of 4 eggs, 1 cup red sugar, ½ cup butter, ½ cup sweet milk, 1 cup seedless raisins, 1 teaspoon vanilla, 2 cups flour, 2 teaspoons baking powder; use an oval pan with a plain oval ring ½ size of pan; butter the pan and ring, and place ring in center of pan; pour the white batter outside the ring, and the red inside; then lift the ring out; bake in a slow oven until done.—*Miss Mary Woods*, Polk, Pa.

— *White part:* 2 cups sugar, 1 cup butter, 1 cup sweet milk, 3½ cups flour, whites of 8 eggs, 2 teaspoons cream tartar, 1 of soda dissolved in a little warm water. *Red part:* 1 cup red sugar, ½ cup butter, ⅓ cup sweet milk, 2 cups flour, whites of 4 eggs, 1 teaspoon cream tartar, ½ teaspoon soda, 1 teacup raisins; be careful to keep the red part around the center of the pan, and the white around the edge; requires 2 persons to fill the pan.—*Mrs. Maggie Wanner*, Dayton, O.

— *White:* Whites of 5 eggs, 2 cups white sugar, ⅔ cup butter, 3 cups flour, ⅔ cup sweet milk, 3 teaspoons Royal Baking Powder. *Red:* Yelks of 5 eggs, 1 cup red sugar, ½ cup butter, 2 cups flour, ½ cup sweet milk, 2 teaspoons Royal Baking Powder, ½ lb. raisins; put the white part around the edge of the pan, and the red in the center.—*Sarah Cummings*, Woodcockborough, Pa.

— 2 cups white sugar, ½ cup butter, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 2½ cups flour, 1 dessertspoon Royal Extract Lemon; the pink part same as white, except use pink sugar, and ½ lb. raisins to resemble seeds: put pink part in the center, with white all around.—*Mrs. John Bump*, Derrick City, Pa.

— *White part:* 2 cups pulverized white sugar, ⅔ cup butter, ⅔ cup sweet milk, 3 cups flour, whites 5 eggs, 1 tablespoon Royal Baking Powder. *Red part:* 1 cup red sugar sand; ⅓ cup butter, ⅓ cup sweet milk, 2 cups flour, 1 tablespoon Royal Baking Powder, whites 5 eggs, ½ lb. raisins; put the pink part in the center of the pan, and the white part around the outside.—*Miss Lottie Teegardin*, Hamilton, Ind.

— *White part:* Whites 5 eggs, 2 cups white sugar, ⅔ cup butter, 3 cups flour, ⅔ cup sweet milk, 1 tablespoon Royal Baking Powder. *Red part:* Whites 5 eggs, 1 cup red sugar, ½ cup butter, 2 cups flour, ⅓ cup sweet milk, 1 tablespoon Royal Baking Powder, ½ lb. seeded raisins, rolled in flour; first put the white part into a cake-pan, keeping it away from the center, and well around the sides; then pour the red part into the center, and bake; the sugar should be bright red, not solferino.—*Mattie E. Hunter*, Galesburg, Ill.

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— *White part:* 2 cups pulverized sugar, ⅔ cup butter, ⅔ cup sweet milk, 3 cups flour, whites of 5 eggs, 1 tablespoon Royal Baking Powder. *Red part:* 1 cup red sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, 1 tablespoon Royal Baking Powder, yelks 5 eggs, ½ lb. raisins; put the red part in the center of the pan, and the white part on the outside.—*Mrs. Wm. Regenold*, Swanton, O.

— *White part:* 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 3½ cups flour, whites 8 eggs, 2 teaspoons cream tartar, 1 teaspoon soda dissolved in warm water. *Red part:* 1 cup red sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, whites of 4 eggs, 1 teaspoon cream tartar, ½ teaspoon soda, 1 teacup raisins: put red part in center of cake.—*Miss Estelle Hobart*, Webster, Ill.

— *White:* Whites 5 eggs, 2 cups white sugar, ⅔ cup butter, ⅔ cup sweet milk, 3 cups flour, 1 tablespoon Royal Baking Powder. *Red:* Whites of 5 eggs. 1 cup red sugar, ½ cup butter, ⅛ cup sweet milk, 2 cups flour, 1 tablespoon Royal Baking Powder, ½ lb. seeded raisins, rolled in flour; first put the white part close to the sides as can be, then the red in the center: the icing must have the green sugar to represent the peel.—*Mrs. Mary Cunningham*, Meig's Creek, O.

— *White part:* 2 cups white sugar, ⅔ cup each butter and sweet milk, whites of 5 eggs, 1 heaping teaspoon Royal Baking Powder sifted into 3 cups flour. *Red part:* 1 cup red sugar, ½ cup each butter and sweet milk, 1 teaspoon Royal Baking Powder sifted into 2 cups flour, ½ lb. raisins cut and rolled in flour, yelks 3 eggs; put the white around the edge and bottom of the pan, the red in the middle, the raisins so as to represent the seeds; cover the top with the white batter.—*Mrs. Mary Talbert*, Crawfordsville, Ind.

— *White part:* 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 3½ cups flour, whites of 8 eggs, 2 teaspoons Royal Baking Powder. *Red part:* 1 cup red sugar, ½ cup butter, ⅓ cup sweet milk, 2 cups flour, whites of 4 eggs, 1½ teaspoons Royal Baking Powder, 1 teacup raisins; be careful to keep the red part in the center of the dish and the white around the edge.—*Mrs. J. H. Scott*, Livonia, N. Y.

— *White part:* 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 3½ cups flour, whites of 8 eggs, 3 teaspoons Royal Baking Powder. *Red part:* 1 cup red sugar, ½ cup butter, 2 cups flour, 1 teaspoon baking powder, ⅓ cup sweet milk, 1 cup raisins; be careful to keep the white part next to the pan, and the red in the center.—*Mrs. Dr. W. W. Wood*, Smithfield, O.

— *White part:* 2 cups white sugar, ⅔ cup butter, ⅔ cup sweet milk, 3 cups flour, whites 5 eggs, 1 tablespoon Royal Baking Powder. *Red part:* 1 cup red sugar, ⅓ cup butter, ⅓ cup sweet milk, 2 cups flour, 1 tablespoon baking powder, whites of 5 eggs, ½ lb. raisins to make it look like the seeds of a melon; put the pink part in the center, the white on the outside.—*Lizzie Steele*, Georgetown, O.

— *White part:* 1 cup white sugar, ⅔ cup butter, ⅔ cup sweet milk, 3 cups flour, whites of 5 eggs, 1 tablespoon Royal Baking Powder. *Red part:* 1 cup red sugar, ⅓ cup butter, ⅓ cup sweet milk, 2 cups flour, yelks of 5 eggs, 1 tablespoon Royal Baking Powder, ½ lb. raisins; place a rim of white dough about 1 inch thick around the edge, and the red in the center; sprinkle the raisins through the red part to represent the seeds.—*Mrs. O. H. Jackson*, Pine Valley, N. Y.

— *White part:* 1 lb. sugar, 1½ lbs. butter, 3 cups flour, ½ cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon soda, whites 8 eggs; flavor with lemon. *Red part:* ½ lb. red sugar, ¼ lb. butter, 1½ cups flour, whites 4 eggs, ¼ cup sweet milk, ½ teaspoon cream tartar, ¼ teaspoon soda, 1 cup seeded raisins, floured and mixed in the dough: put ½ the white dough in the pan first, then all the red and the other ½ of the white.—*Miss Carrie Althouse*, Samaria, Mich.

— *White part:* 2 cups white sugar, ⅔ cup butter, ⅔ cup sweet milk, whites of 5 eggs, 1 heaping teaspoon Royal Baking Powder, sifted into 3 cups flour. *Red part:* 1 cup red sugar, ½ cup butter, ½ cup sweet milk, 1 teaspoon Royal Baking Powder, sifted into 2 cups flour, ½ lb. raisins cut and rolled in flour, yelks 3 eggs; put the white around the edge and bottom of the pan, the red in the middle; the raisins are to represent the seeds; cover the top with white batter.—*Ida Titus*, Thorntown, Ind.

— *White part:* 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 3½ cups flour, whites of 8 eggs, 2 teaspoons Royal Baking Powder. *Red part:* 1 cup red sugar, ½ cup butter, ⅓ cup sweet milk, 2 cups flour, whites of 4 eggs, 1 teaspoon Royal Baking Powder, 1 teacup raisins; be careful to keep the red part in center of the pan; it requires 2 persons to fill the pan.—*Mrs. M. Toncray*, Brosley, Mo.

— *White part:* 2 cups sugar, 1 cup butter, 1 cup sweet milk, 3½ cups flour, 3 teaspoons Royal Baking Powder, whites of 8 eggs. *Red part:* 1 cup red sugar, ½ cup butter, ⅓ cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, whites of 8 eggs. *Red part:* 1 cup red sugar, ½ cup butter, ⅓ cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, whites 4 eggs, raisins; put together like marble cake.—*Mrs. M. Kelly*, Auburn, N. Y.

— *White Part:* 2 coffeecups sugar, 1 coffeecup butter, 1 coffeecup sweet milk, 3½ coffeecups flour, whites of 8 eggs, 2 teaspoons cream tartar, 1 teaspoon soda. *Red Part:* 1 coffeecup red sugar, ½ coffeecup butter, ⅓ coffeecup sweet milk, 2 coffeecups flour, whites of 4 eggs, 1 teaspoon cream tartar, ½ teaspoon soda, 1 coffeecup raisins: put the red part close to the tube of the cake-pan and the white on the outer edge.—*Rose Lee Blakely*, Tabor, Iowa.

White Cakes.

TEN eggs (whites); 2 cups white sugar, 2 cups flour, 2 tablespoons corn-starch, 2 teaspoons Royal Baking Powder, 3 tablespoons sweet milk, 1 cup butter: wash the butter and beat sugar and butter to a cream; flavor with Royal Extract Lemon; mix flour, corn-starch, and powder; beat into the butter and sugar; add milk; beat whites of eggs to a stiff froth; then put them with the whole; you cannot beat this cake too much; if wanted for layer cake, take half the quantity and put enough for two layers into two tins and mix fruit, coloring with the rest of the batter.—*Mrs. George Carter*, St. Mary's, Ont.

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—1½ cups white sugar, 1 cup butter, whites of 3 eggs, beaten to a stiff froth; 1 cup sweet milk, a little lemon extract, 3 teaspoons Royal Baking Powder, and flour to thicken.—*Miss Theresa Marshall*, Bennington, Mich.

—2 pts. white sugar, ½ pt. butter, 3 pts. flour, whites of 5 eggs, 1 pt. sweet milk, 2½ teaspoons Royal Baking Powder; flavor to taste.—*Mrs. Lydia Dimmitt*, Bushbury, Neb.

—3 cups sugar, 1 cup butter, 5 cups flour, 1 pt. sweet milk, 3 teaspoons cream tartar, 1 teaspoon soda, whites of 10 eggs; flavor to taste; an elegant bride's cake.—*Mrs. Trowbridge*, Hudson, O.

—2 teacups white sugar, whites of 6 eggs, 1 teacup butter, 1 teacup sweet milk, 1 teacup corn-starch, 3 teaspoons Royal Baking Powder, 2 teacups flour; mix sugar and butter to a cream; then put in the milk and half of the flour; then the eggs beaten to a froth, and the remainder of flour; corn-starch and baking powder should be thoroughly mixed in dry state; flavor with lemon.—*Jennie D. Beelman*, Chicago Junction, O.

—2 cups sugar, whites of 5 eggs, ½ cup butter, 1 cup sweet milk, 2 teaspoons Royal Baking Powder; flavor with lemon extract.—*Mrs. Leah A. Rake*, Big Springs, Kans.

—Whites of 6 eggs, 2 cups sugar, ½ cup butter, ¾ cup milk, 3 cups flour, 2 teaspoons Royal Baking Powder; cream the butter; then add the sugar, and beat; beat whites to stiff froth, then add to the rest; flavor with almond, or better to cut almond in 4 pieces and mix in the cake; 2 loaves.—*Freddie N. Lewis*, Cambridge, Mass.

—Whites of 3 eggs, ½ cup butter, 1 cup sugar, 2 cups flour, 1½ cups milk, 3 teaspoons Royal Baking Powder; mix butter and sugar with the hand to make a fine-grained cake.—*Mrs. Parsis Green*, Stanley, O.

—1 cup butter, 3 cups sugar, rubbed to very light cream; 1 cup sweet milk, 2 teaspoons Royal Baking Powder sifted with 5 cups flour, whites of 12 eggs, beaten to very stiff froth; add 3 eggs and a little flour at a time until all are used, beating 5 minutes between each; flavor with any of the Royal Extracts; bake in 4-qt. tin pan.—*Hattie Cate*, Athens, Tenn.

—4 cups white sugar and 1½ cups butter; rub to a cream; 1½ cups sweet milk, whites of 12 eggs, 2 teaspoons Royal Baking Powder; flavor with lemon; bake in moderate oven 2 or more hours.—*Annie Polson*, Stampus Creek, Ind.

—2 cups pulverized sugar, ⅔ cup butter, 1 cup sweet milk, 2 cups flour, 1 cup corn-starch, and 2 heaping teaspoons Royal Baking Powder sifted together; 1 teaspoon Royal Extract Lemon, whites of 4 eggs; place two small tin-can lids in thoroughly heated oven; put cake dough in a well-greased cake-pan (with no paper on the bottom or sides), make a cap of brown paper to fit over top of pan nicely by pinning here and there; set the cake on the two lids in the oven; keep the oven steadily heated; bake ¾ or 1 hour.—*Mrs. B. E. Perfect*, Sunbury, O.

—3 cups sifted flour, 1½ cups sugar, 1 cup sweet milk, 1 egg, well beaten, 2 tablespoons butter, 2 teaspoons Royal Baking Powder, a little Royal Essence Lemon: beat well and bake in jelly-tins in a quick oven.—*Miss Belle Riley*, Newton, Iowa.

—½ cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, whites 3 eggs, 1½ heaping teaspoons Royal Baking Powder; spice to taste.—*Mrs. E. S. G.*, New Milford, Conn.

—Whites of 4 eggs, well beaten, 1¼ cups white sugar, ½ cup butter and lard mixed, nearly 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 4 cups sifted flour, 1 teaspoon Royal Extract Lemon.—*Mrs. Dr. B. S. Chapin*, Euclid, Minn.

—1 cup granulated sugar, ⅓ cup butter, 2 cups flour, ½ cup milk, whites of 4 eggs, 2 teaspoons Royal Baking Powder; beat sugar and butter together; add flour and powder (sifted together), and milk; beat well together; then add whites, beaten to a stiff froth; flavor with Royal Extract Rose or Vanilla; the above will make gold cake, using yelks in place of whites.—*Louise Jones*, Ovid, N. Y.

—Whites of 3 eggs, 1 cup sugar, butter size of small egg, ⅔ cup sweet milk, 2 teaspoons Royal Baking Powder sifted into 1½ cups flour, whites of eggs beaten and added last; flavor with lemon.—*Alice Shepherd*, Unadilla, N. Y.

—Beat ½ cup butter with 1 cup white sugar, whites of 4 eggs, beaten to a stiff froth; ½ cup milk, 2½ cups flour, 2 teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Lemon.—*Miss Minnie Weakly*, Washington, Kans.

—1 cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2 teaspoons Royal Baking Powder; beat butter and sugar until light, then add milk, and have baking powder well mixed with flour, add beaten whites of eggs last; then beat all well and bake in a poundcake-pan, in a moderate oven, 40 minutes.—*Emma M. Grou*, Wooster, O.

—2 cups white sugar, whites 5 eggs, ⅔ cup butter, ⅔ cup sweet milk, 3½ cups flour, 2 teaspoons Royal Baking Powder; bake in 1 loaf in a moderate oven.—*Julia Wideman*, Edgerton, O.

—Whites 3 eggs, 1 cup sugar, ½ cup butter, 2 cups flour, 2 teaspoons Royal Baking Powder.—*Maggie Renner*, Laporte City, Iowa.

—Whites 6 eggs, beaten stiff, 2 cups sugar, 1 cup thick, sour cream, 3 cups flour, 3 small teaspoons Royal Baking Powder. *Filling:* ½ cup sweet cream, whipped, ½ cup sugar, 1 spoon vanilla.—*Kathie Linehan*, Woodstock, O.

—2 cups sugar, 1 cup corn-starch, ⅔ cup butter, whites of 7 eggs, ⅔ cup sweet milk, 2 heaping teaspoons Royal Baking Powder, 2 cups flour; mix sugar and butter very light; then add 2 tablespoons milk, and beat until thoroughly mixed, then add 2 more, and continue doing so until the milk is all added; sift the corn-starch into the mixture and beat again; then add 1½ cups flour, and beat very hard (always beat in the same direction), then mix the baking powder and remaining flour, and add it and ½ the eggs, beaten very stiff; stir (not beat) until well mixed; carefully stir in the remaining whites; bake immediately in a moderately heated oven.—*Mrs. Will Marsh*, Orlando, Fla.

—1½ cups white sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, whites of 5 eggs, beaten to a stiff froth; 2 even teaspoons Royal Baking Powder; mix the sugar and butter to a cream; add ⅓ cup of the flour and ⅓ of the ½ cup milk, then the second ⅓ of flour and ⅓ more of milk, then the last ⅓ flour and the last ⅓ milk (stirring constantly); take second cup flour and add to dough with the beaten whites of eggs, ⅓ of each at a time; add the baking powder the last thing, stirring it in gently; flavor to taste; bake slowly.—*Mrs. M. Solomon*, Remington, Ind.

—½ cup butter, 1 cup sugar, whites of 3 eggs, ½ cup sweet milk, 1¾ cups flour; stir butter and sugar well together; add the milk; then the flour, into which haa

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been sifted 3 teaspoons Royal Baking Powder; afterward the whites of the eggs, beaten to a stiff froth.—*Miss Ella M. Williams*, Kennedy, N. Y.

—1 cup white sugar, ⅓ cup melted butter, whipped to a cream; add ⅓ cup sweet milk, and stir thoroughly; sift 1 cup flour, ⅓ cup corn-starch, and 1 heaping teaspoon Royal Baking Powder together, and add to the above mixture; whites of 4 eggs; beat to a very stiff froth and add, stirring well with the other; flavor with lemon; bake slowly either in jelly-cake tins or in one cake.—*Mrs. Carrie Baker*, Holliday's Cove, W. Va.

—Whites of 6 eggs, 2 cups white sugar, ¼ cup butter; stir well together, then add 1 cup sweet milk or water, 3 cups flour, 2 teaspoons Royal Baking Powder; mix flour and powder well together before stirring in.—*Mrs. Jennie Pettet*, Portersville, O.

—1 cup sugar, 1 cup butter, ½ cup sweet milk, whites of 3 eggs, ½ lb. raisins, 2 teaspoons Royal Baking Powder, 2 cups flour.—*Elizabeth Mercer*, Oregon, Ill.

—1 cup or ½ pt. sugar, ½ cup butter; work them together with your hand to the consistency of cream; ½ cup sweet milk, 1½ cups flour, ½ cup corn-starch, 2 teaspoons Royal Baking Powder; beat the whites of 3 eggs to a stiff froth; stir in lightly the last thing.—*J. A. Douglas*, Brasher Falls, N. Y.

—2 cups sugar, ½ cup butter, 3 cups flour, ½ cup corn-starch, 1 cup sweet milk, 3 teaspoons Royal Baking Powder, whites of 8 eggs, beaten to a stiff froth; beat sugar and butter to a cream; add milk, then flour, having previously sifted the baking powder and corn-starch with it; lastly add whites of eggs; flavor with lemon.—*Z. G. Ferguson*, Loveland, Colo.

—3 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 1 cup corn-starch, whites of 12 eggs beaten to a stiff froth, 2 teaspoons Royal Baking Powder; dissolve the corn-starch in half the milk and add it to the butter and sugar stirred to a cream; then add the flour, the rest of the milk and the whites of the eggs.—*Mrs. L. Hardy*, Allegan, Mich.

White Mountain Cakes.

HALF cup butter, 2 cups sugar, 3 cups flour, 1 cup milk, yelks 3 eggs, white 1 egg, 1½ teaspoons Royal Baking Powder, whites 2 eggs for icing. *Icing:* Boil 2 cups sugar in ½ cup water; keep stirring until it boils, then cease; boil just 10 minutes, no longer; pour this while hot over the eggs beaten light; beat until stiff and cold; add 1 teaspoon vanilla; wet a broad steel knife in water, then smooth the icing with it; excellent.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

—½ cup butter, 2 cups white sugar, 3 cups flour, 1 cup sweet milk, 2 eggs, 3 teaspoons Royal Baking Powder, lemon extract to taste; bake the same as jelly cake.—*Mrs. Gertie Gilchrist*, Beauman, Iowa.

—1 lb. sugar, 1 lb. flour, ½ lb. butter, 6 eggs, 1 cup sweet milk, 3 teaspoons Royal Baking Powder; bake in jelly-tins. *Frosting:* Whites 4 eggs, 8 tablespoons powdered sugar; stir until quite stiff, and flavor with bitter almond.—*Mrs. W. A. Cannone*, Buffalo, N. Y.

—2 teacups granulated sugar beaten to a cream, with 1 cup butter, 1 cup sweet milk, whites 8 eggs beaten to a stiff froth, 2½ cups sifted flour, mixed with ½ cup corn-starch, and 3 teaspoons Royal Baking Powder; sift flour, corn-starch, and baking powder thoroughly, and mix with the rest; bake in 3 tins, size Fig. 12, in a moderately hot oven, for 40 minutes; frosting between the layers, also on top.—*Louisa Fowle*, Ionia, Mich.

—2 cups pulverized sugar, ½ cup butter, 1 whole egg or the whites of 2, 1 cup sweet milk, 4 cups flour (lightly filled), 1 small teaspoon Royal Baking Powder; flavor with nutmeg or lemon; bake in jelly-tins; make an icing to put between the layers, using the whites of 2 eggs, and 10 tablespoons of pulverized sugar.—*Mrs. J. M. Gordon*, Shelbyville, Ill.

—4 eggs well beaten, with 2½ cups white sugar, 1 heaping cup butter, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 5 cups flour, 1 teaspoon vanilla, 1 of lemon, 1 heaping cup raisins (whole, without stoning), ½ cup candied orange-peel, and citron sliced, ½ cup almond meats sliced.—*Josie Crawford*, Racine, Mo.

—2 cups white sugar, 4 eggs, 1 cup sweet milk, 3 cups flour, butter size of an egg, 3 teaspoons Royal Baking Powder. *Icing:* Yelks 3 eggs, sugar to stiffen; flavor to taste.—*Jennie E. McClenahen*, Milroy, Pa.

—1 cup butter, 3 cups sugar, beaten well; add ½ cup sweet milk, 2 teaspoons Royal Baking Powder, 3½ cups flour, whites 10 eggs, beaten very light.—*Sadie N. Lehman*, Columbia, Pa.

—2 cups white sugar, whites 8 eggs, ⅔ cup butter, ½ cup new milk, 1 cup corn-starch, 1 cup flour, 2 teaspoons Royal Baking Powder, and 1 teaspoon extract lemon; bake in jelly-cake tins. *Frosting:* 2 cups grated cocoanut, steeped in ½ cup new milk until tender; beat whites 4 eggs, 1 cup white sugar, 1 tablespoon corn-starch; add the steeped cocoanut; stir all together, and spread over the cakes; pile up alternately cocoanuts and cakes, until the cakes are all used; and last, spread the remaining cocoanut over the top and sides of the cake, and sprinkle dry cocoanut over all.—*Miss Frances L. Wheeler*, Virginia City, Nev.

—1½ cups white sugar, ½ cup butter, ½ cup sweet milk, ½ cup corn-starch, 1½ cups flour, 1½ teaspoons Royal Baking Powder, whites 6 eggs beaten to a froth; bake in layers; then take whites 6 eggs beaten to a froth, and make stiff with pulverized sugar; and spread between layers, sprinkling on desiccated cocoanut.—*Mrs. A. A. Thomas*, Buffalo, N. Y.

Other Layer Cakes.

BEEFSTEAK CAKE.—2 cups granulated sugar, ½ cup butter, 4 eggs, 1 cup sweet milk, 3½ cups sifted flour, 3 heaping teaspoons Royal Baking Powder; bake 2 layers of this, and to the remainder add 3 tablespoons N. O. molasses, 1 teaspoon each of cloves, cinnamon, and nutmeg, 1 cup chopped raisins; make 2 layers of this, and join together a light and dark layer alternately, with icing made of whites reserved of the eggs called for above; flavor icing to suit the taste; ice the top of the cake also.—*Mrs. Prentiss W. Jackson*, 62 Park Ave., W. S., Chicago, Ill.

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Bisque Cake.—2 cups sugar, 1 cup butter, 1⅓ cup milk or water, 4 eggs, and flour enough to make the mass as stiff as poundcake, with 3 teaspoons Royal Baking Powder; flavor with Royal Extract Vanilla, and bake in jelly-cake tins; make an icing of the whites of 2 eggs, 1 cup sugar, and ½ cup grated chocolate; spread each layer with icing and sprinkle with grated cocoanut. —*Mrs. B. F. Taylor*, Bloomsburg, Pa.

Blackberry Cake.—Yelks 3 eggs, 1 cup sugar, ½ cup butter, 1 cup blackberry jam, 1 teaspoon soda, 2 cups sifted flour, ½ cup sweet milk, 1 teaspoon each of nutmeg, spice, and cinnamon; bake in jelly-pans; beat the whites as for icing and put between the cakes.—*Mrs. Chas. M. England*, Lanoke, Ark.

Caramel Cake.—3 layers of cake, 3 of caramel, 1 on top; 1 cup sugar, ½ cup butter, ½ cup milk, 2 eggs, 1½ teaspoons Royal Baking Powder, 2 scant cups flour. *Caramel:* 2 scant cups sugar, ⅔ cup milk; butter size of an egg; boil 10 minutes; when done, add 1 teaspoon vanilla; beat until cold.—*Mrs. Samuel Bell*, West Falmouth, Me.

Caramel Cake.—2 eggs, 1 cup sugar, ½ cup butter, ½ cup milk, 1 teaspoon Royal Baking Powder, 2 cups flour; bake in 2 pie-tins. *Caramel:* 2 cups soft sugar, ⅔ cup milk, butter size of an egg; boil 10 minutes; beat till nearly cool; flavor with Royal Extract Vanilla.—*Mrs. A. G. Saylor*, Wenonah, N. J.

Combination Cake.—1 lb. sugar, 1 cup butter, 1 cup milk, 4 eggs, 1 qt. flour, 2 teaspoons Royal Baking Powder, ½ cup grated chocolate, 1 cocoanut; divide the paste, half of it mix with the chocolate, the other leave as it is; bake them separate. *Icing:* Whites of 2 eggs well beaten, 2 cups white sugar, ¾ cup boiling water; boiled to a syrup; pour in the eggs; flavor with vanilla; beat until it is cold; put cocoanut on top and between.—*Hettie Reichard*, Allentown, Pa.

Combination Cake.—3 eggs, 1 cup sugar, 5 tablespoons melted butter, 6 tablespoons sweet milk, 1½ cups flour, 2 teaspoons Royal Baking Powder; beat whites and yelks separately; take ⅓ of the above and add ⅔ cup chopped raisins, 1 teaspoon cinnamon, 1 teaspoon nutmeg; put together with jelly.—*Miss Louise M. Hamel*, Coudersport, Pa.

Custard Cake.—1½ cups sugar, ½ cup butter, 3 eggs, ½ cup milk, 1½ teaspoons Royal Baking Powder, 2 cups flour; extract of rose or peach. *For custard:* ½ pt. sweet milk, 1 egg, 1 tablespoon corn-starch, 2 tablespoons sugar; beat the eggs, sugar, and corn-starch together, and stir into the milk while hot; when it is thick, set it off to cool; spread between.—*Miss Kittie Dolph*, Albion, Mich.

Custard Cake.—2 cups sugar, 2 cups flour, 6 eggs, 1½ teaspoons Royal Baking Powder, 2 tablespoons hot water; beat the eggs well together; then add the sugar, and beat very light before adding flour, in which Royal Baking Powder is mixed; lastly, add hot water; bake in jelly-cake tins; when done, turn out, and when cool put following cream between. *Cream:* 1 cup sugar, ½ cup flour, 1 pt. boiled milk, 2 eggs; flavor to taste; when the milk boils, add eggs, sugar, and flour; after having well beaten them together, boil thoroughly; stir all the time, until it is quite thick.—*Mrs. John L. Brown*, Wortendyke, N. J.

Custard Cake.—2 cups sugar, ½ cup sweet milk, 2 cups flour, 1 tablespoon butter, 2 teaspoons Royal Baking Powder, 4 eggs; beat all together, and bake in jelly-tins; while warm, spread with custard of ½ cup sugar, 1 cup milk, 1 egg, 2 tablespoons corn-starch, a little nutmeg; boil till quite thick.—*Miss Mary Woods*, Polk, Pa.

Delicious Cake.—3 cups sugar, 3 eggs, 3 tablespoons shortening, 1 cup lard, 2 cups butter, 1 cup water, 2 teaspoons Royal Baking Powder; flavor to taste; beat butter, sugar, and eggs to a cream; add 1 cup water; stir in powder and flour, then flavor; bake in a quick oven, in jelly-cake pans; put cocoanut or jelly between the layers; it can also be baked in a plain cake.—*Mrs. Mary McDonald*, Federal, Pa.

Dolly Varden Cake.—2 teacups sugar, ⅔ teacup butter, 1 teacup sweet milk, 3 teacups flour, 3 well-beaten eggs, 3 even teaspoons Royal Baking Powder; flavor with lemon; bake ½ of this in 2 pans; to the remainder add 1 tablespoon molasses, 1 cup chopped raisins, ½ cup currants, 1 heaping tablespoon finely chopped citron, 1 teaspoon each cinnamon, cloves, and nutmeg, and 1 tablespoon flour; bake in 2 pans, and put in alternately with a little jelly or frosting.—*Mrs. John Barrett*, Cottonwood Springs, Neb.

Dolly Varden Cake.—1½ cups white sugar, ½ cup butter, 4 eggs, ½ cup milk, 2 cups flour, 1 teaspoon cream tartar, ½ teaspoon soda; after mixing, divide into 3 equal parts; to 1 part add ½ teaspoon cloves, 1 teaspoon cinnamon, and nutmeg, ½ cup chopped raisins; bake in 3 tins; arrange the layers as in jelly cake, placing the dark in the center; between the layers, and on the top place frosting.—*Anna E. Leach*, Omaha, Neb.

Dolly Varden Cake.—1 cup white sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, 1 teaspoon Royal Baking Powder, whites 3 eggs. *Dark part:* 1 cup brown sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, yelks 3 eggs, 1 cup seed raisins, 1 cup currants chopped fine, 1 teaspoon Royal Baking Powder, 1 teaspoon cinnamon; bake in layers, and put together with jelly or frosting.—*Mrs. H. S. Jones*, Otter Lake, Mich.

Dolly Varden Cake.—*Light part:* 1½ cups sugar, ⅔ cup butter, 1 cup sweet milk, whites of 3 eggs, whipped to a froth, 2 cups flour, 2 teaspoons Royal Baking Powder. *Dark part:* 1½ cups brown sugar, ½ cup butter, 1 cup sweet milk, yelks 3 eggs, 1½ cups flour, 1½ teaspoons Royal Baking Powder, 1 cup raisins, seeded, and chopped fine, and rolled in flour, 1 tablespoon allspice, 1 teaspoon cloves, and 1 teaspoon cinnamon. bake light and dark separate, and place layers alternately, and finish with chocolate transparent icing.—*Miss Emma J. Hahn*, Barryville, O.

Dolly Varden Cake.—4 eggs, 2 cups white sugar, ½ cup butter; beat this hard; add 1 cup sweet milk, 2 teaspoons Royal Baking Powder; mix with 3 cups flour; beat all well together; take ½ of the above in another dish; add 1 cup raisins and currants chopped fine; 2 teaspoons each of cinnamon and cloves, ½ nutmeg; bake the light and dark in separate dishes, as for jelly cake; put icing between each layer.—*Mrs. Clarissa M. Hitchcock*, Lowville, N. Y.

Dolly Varden Cake.—½ cup butter, ½ cup sugar, ½ cup milk, 2 cups flour, whites of 3 eggs, 1½ teaspoon Royal Baking Powder; flavor with Royal Extract Rose. *Frosting:* Yelks 3 eggs, 15 teaspoons powdered sugar.—*Mrs. G. M. Stone*, Calhoun, Mo.

Dolly Varden Cake.—Make cake like Boston cream cake; to ⅓ add 1 teaspoon each of cloves, allspice, and cinnamon, 1 cup raisins; bake in 3 layers; put the dark layer in the center, and put together with icing.—*Mrs. John H. Jones*, Tomah, Wis.

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Dolly Varden Cake.—4 eggs, 2 cups sugar, ½ cup butter; beat all together for ½ an hour; 1 cup sweet milk, 3 cups sifted flour, 2 teaspoons Royal Baking Powder; divide the batter in ½; add to ½ of batter 1 cup seeded raisins, ½ cup currants, 1 teaspoon cinnamon, 1 grated nutmeg; bake in layers; put together with icing while warm, alternating the light and dark layers; flavor the white batter with Royal Extract Lemon. *Gelatine icing:* 2 tablespoons cold water, 1 tablespoon gelatine; let stand until it becomes soft; add 2 tablespoons boiling water and 14 tablespoons powdered sugar; stir well.—*Miss Maggie E. Williams*, Sauquoit, N. Y.

Dolly Varden Cake.—2 cups sugar, ⅔ cup butter, 3 eggs, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 3 cups flour; bake ½ of the above in 2 pans. to the other ½ add 1 tablespoon molasses, 1 cup chopped and stoned raisins, ½ cup currants, 1 piece citron chopped fine, and 1 teaspoon each of cinnamon, nutmeg, cloves, and allspice; bake in 2 pans, and put the 4 layers together with frosting.—*V. Stanstie*, 253 Fourth street, Jersey City, N. J.

Dolly Varden Cake.—1 cup sugar, 3 tablespoons melted butter, ½ cup sweet milk, 1 cup flour, 1 teaspoon Royal Baking Powder, whites 2 eggs; flavor with lemon.—*Mrs. Cassie Batchelder*, Byron, Wis.

Every Day Cake.—1 cup sugar, 1 cup sweet milk, 2 cups flour, 1 egg, 2 teaspoons Royal Baking Powder, 2 tablespoons butter; bake in three layers, in a quick oven; serve with jelly or without.—*Lucy A. Harrod*, Crothersville, Ind.

Gentlemen's Favorite.—½ cup butter, 2 cups sugar, beaten to a cream, 7 eggs, yelks and whites beaten separately, 2 tablespoons water, 2 cups flour, 2 teaspoons Royal Baking Powder; bake in jelly-tins in a quick oven. *Jelly for cake:* 1 cup sugar, 1 egg, 3 grated apples, 1 grated lemon; cook until it is thick, and cool before putting on the cake.—*Mrs. Belle M. Furman*, St. Augustine, Fla.

Greeley Cake.—Whites 2 eggs, ½ cup white sugar, 2 teaspoons Royal Baking Powder, 1 cup flour, 1 tablespoon butter, ½ cup sweet milk; beat the whites to a stiff froth, add sugar, milk, butter, lastly flour and baking powder. *Dark part:* yelks 2 eggs, ¾ cup brown sugar, ¾ cup sour cream, 1 cup stoned raisins, 1 teaspoon soda, 1 teaspoon each of cloves and cinnamon; stir in flour a little stiffer than for common cake; bake light and dark separate in jelly-tins; beat white of 1 egg with a little sugar and put between the layers; will make 4 layers; commence with a dark, then a layer of white.—*Kate Steiner*, Wauwatosa, Wis.

Kelly Island Cake.—Take 1 cup butter, 2 cups sugar, 3 cups flour, ½ cup milk, 4 eggs, 3 teaspoons Royal Baking Powder; bake in jelly-tins, and place between a paste as follows: 1 grated lemon, 1 large tart apple, 1 egg, 1 cup sugar; boil 4 minutes, and when almost cold, place between the layers.—*Hattie Hillis*, Concord, Ky.

Layer Cake.—1 cup sugar, ½ cup cold water or sweet milk, 3 tablespoons melted butter, 2 eggs, 1½ cups flour, 2 teaspoons Royal Baking Powder. *Lemon jelly for cake:* 1 grated lemon, 1 cup sugar, yelks 2 eggs, 1 tablespoon corn-starch, ½ cup water; set in kettle of hot water and cook; when cold, spread on layers.—*Mrs. S. C. Barkley*, Cherokee, Iowa.

Layer Cake.—1 cup sugar, ½ cup sweet milk, 1 teaspoon Royal Baking Powder, ¼ cup butter, 1½ cups flour, 2 eggs, beat the yelks and whites separate. *For filling:* Take 1 cup white sugar, ¾ cup sweet milk, butter the size of an egg, 2 teaspoons Royal Extract Lemon; boil 15 minutes, and stir while boiling, then beat until cold.—*Hattie E. Allen*, Waucousta, Wis.

Layer Cake.—1 cup sugar, ½ cup butter, ½ cup milk, 2½ cups flour, 2 eggs, 2 teaspoons Royal Baking Powder; bake in jelly-tins; beat the white of an egg to a froth and fill it with sugar until quite thick; stir into this 1 tablespoon jelly; place between the cakes and on top.—*Mrs. M. R. Tabor*, Newton, Iowa.

Layer Cake.—2 cups powdered sugar, ½ cup butter, 3 eggs or whites of 5, 1 cup milk, 3 cups flour, 4 teaspoons Royal Baking Powder.—*Carrie S. Meyer*, Belvidere, Ill.

Economy Layer Cake.—1 egg, 1 cup sugar, 1 tablespoon butter; may take half lard; ½ cup sweet milk, 2 teaspoons Royal Baking Powder, 1½ cups flour, juice of ½ lemon; beat sugar, butter, and egg well, add milk, flour with Royal Baking Powder sifted through; lastly, lemon juice; bake in jelly-cake tins, have 3 or 4 layers, and when cold spread with the following *Cream:* ½ pt. milk, 2 teaspoons corn-starch, 1 egg, 1 teaspoon Royal Extract Vanilla, ½ cup sugar; heat the milk to boiling, stir in corn-starch previously wet with a little cold milk or water, stir in beaten eggs and sugar; stir constantly, when cold add extract; this cake can be baked in a loaf with fruit added or can be spread with jelly instead of the chocolate or cocoanut cream.—*Mrs. L. O. Snackenberg*, 326 Twelfth street, Brooklyn, N. Y.

Java Layer Cake.—Whites 2 eggs beaten to a stiff froth, 1 cup sugar, ½ cup sweet milk, 2 teaspoons Royal Baking Powder, 1 tablespoon butter; the sugar and butter beaten to a cream, then add milk; last, the flour, enough to make thick, in which the baking powder has been thoroughly stirred; bake in three jelly-tins. *Java filling:* The yelks of 2 eggs; beat thoroughly, stir in ½ cup sweet milk with 2 tablespoons sugar, and boil, stirring all the time; flavor to taste.—*Mrs. M. T. Nichols*, Ft. Scott, Kans.

Lemon Layer Cake.—1 cup sugar, a lump of butter the size of an egg (mix thoroughly), 5 tablespoons sweet milk, 3 eggs beaten to a foam, 1 heaping teacup flour with a large teaspoon Royal Baking Powder mixed with it; this makes four layers on common tins. *For the filling:* Grated rind and the juice of 1 lemon, ¾ cup sugar, 1 tablespoon butter and 1 egg; stir all together and boil until quite thick; when cool, spread between layers of cake.—*Miss Ada Blain*, Middle Branch, Neb.

Lemon Layer Cake.—1 cup sugar, ⅓ cup butter, ⅓ cup sweet milk, 3 cups flour, whites 5 eggs, 2 teaspoons Royal Baking Powder; this makes 4 layers. *Frosting between layers:* 1 lemon grated with pulverized sugar, and the white of 1 egg.—*Nellie Harwick*, Dubuque, Kans.

Lemon Layer Cake.—2 cups sugar, ½ cup butter, 1 cup milk, 3 eggs, 3 cups flour, 2 teaspoons Royal Baking Powder. *Jelly for cake:* 1 cup sugar, 1 egg, 1 tablespoon butter, grated rind and juice of 1 lemon, boiled till thick.—*Mrs. Hannah E. Grant*, Laddsburg, Pa.

Lemon Layer Cake.—5 eggs, 1 cup butter, 2 cups sugar, beat to a light cream; 1 cup corn-starch, 1 cup sweet milk, 2 tablespoons Royal Baking Powder, flour to stiffen; bake in layers; 1 grated lemon, white 1 egg, 1 cup sugar; beat light and spread between layers —*Miss Rose Poorman*, Lock Haven, Pa.

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Lemon Layer Cake.—1 large cup sugar, 1½ cups flour, 3 eggs, 3 teaspoons Royal Baking Powder, ½ cup boiling water; beat the eggs and sugar together, then add the flour sifted with the powder, and lastly the boiling water; bake in four jelly-cake plates; make frosting of the whites of 2 eggs and 1 cup sugar, add the juice and grated rind of 1 large fresh lemon; when the cake is cold, spread this frosting between the layers and on the top.—*Lizzie Sponable*, Three Mile Bay, N. Y.

Lemon Layer Cake.—1¼ cups sweet cream, 2 cups sugar, 3 cups flour, 3 teaspoons cream tartar, 1½ teaspoons soda, and 2 eggs; it should be baked in 4 square tins; while baking, the lemon jelly should be prepared; beat the white of 1 egg slightly, squeeze over it the juice 1 lemon, and stir very stiff with white sugar, spread this between the cakes, precisely like jelly; if icing is desired, the best method of making is to stir the white of an egg stiff with sugar, about as stiff as Indian mush; spread with a knife; the egg needs to be only slightly beaten.—*Emma L. Denniston*, Eden, Wis.

Lemon Layer Cake.—1 cup white sugar, 2 tablespoons butter, 1½ cups flour, ½ cup sweet milk, 2 teaspoons Royal Baking Powder, well mixed; add whites 4 eggs beaten to a froth; bake in jelly-cake tins. *Jelly:* 1 cup hot water, 1 cup sugar, and 1 tablespoon corn-starch cooked together; when cold, add 1 beaten egg, 2 teaspoons Royal Lemon Extract or the juice of 1 lemon; I know this to be splendid.—*Mrs. E. D. Mesick*, Edina, Mo.

Lemon Layer Cake.—1½ cups sugar, 1 tablespoon butter, 3 eggs, small cup milk, 2 cups flour, 1½ teaspoons Royal Baking Powder; bake in layers. *Cream:* Heaping teaspoon corn-starch, grated rind and juice 1 lemon, 1 egg, 1 cup sugar; make with ½ pt. boiling water.—*Mrs. W. P. Robertson*, Jersey City, N. J.

Lemon Layer Cake.—2 eggs, yelks and whites beaten separate; 1 teacup sugar, 6 tablespoons milk, 5 tablespoons butter, 1¼ teacups flour, 1 teaspoon lemon extract, 1 teaspoon Royal Baking Powder; bake in layers. *Lemon jelly:* Juice and grated rind of 1 lemon, 1 egg, ½ teacup sugar, 2 tablespoons water; boil this in a small tin setting in a skillet of water until it gets thick enough to spread.—*Jennie Clauff*, Beaconsfield, Iowa.

Lemon Layer Cake.—4 eggs (save whites of 2 for icing); 1½ cups sugar, 2 cups flour, ½ cup water, 1 teaspoon extract lemon, 3 teaspoons Royal Baking Powder; stir all together, including the powder; bake in 2 long pans and put together with icing.—*Mrs. P. Mays*, Bruin, Pa.

Lemon Layer Cake.—1 cup sugar, 4 eggs, 3 tablespoons sweet milk, 3 tablespoons melted butter, 2 teaspoons Royal Baking Powder, 1 cup flour; beat the eggs, sugar, and butter together and add the milk, add the flour sifted with the powder; bake in 4 jelly-cake tins in a well-heated oven from 5 to 10 minutes. *Jelly:* 1 lemon, 1 cup cold water, 1 cup sugar, 1 egg, 1 tablespoon corn-starch; grate the lemon, rind and all, remove the seeds; beat the eggs, dissolve the corn-starch in a little water, add the sugar and water; cook till it jellies; when cold, spread on the cakes and put them together.—*Mrs. Frank Wheeler*, Millville, N. Y.

Lemon Butter for Cake.—2 grated lemons, 2 eggs, 1 piece butter the size of an egg; beat all together and boil until it thickens; cool and use for filling.—*M. L. Taylor*, 266 S. Second street, Brooklyn, N. Y.

Mixed Layer Cake.—*White part:* 1 cup white sugar, ½ cup butter (not melted), beaten together; ½ cup sweet milk, whites 3 eggs beaten to a stiff froth, 2 cups flour, with 1 heaping teaspoon Royal Baking Powder sifted 2 or 3 times through it; bake in jelly-tins, making 2 layers. *Dark part:* 2 cups brown sugar, 1 cup butter, 1 cup sweet milk, yelks 5 eggs, 4 cups flour, with 2 teaspoons Royal Baking Powder sifted well through it; 1 teaspoon each of all kinds of ground spices, ½ a nutmeg grated, also add 1 coffee-cup seeded and chopped raisins; bake in jelly-tins, making 3 sheets. *Filling:* Whites 2 eggs, beaten to a stiff froth; add white sugar until it will just run slowly when poured on the cake; spread between the layers, first on dark and then on white sheets, alternating the other sheets; after spreading with the frosting before placing on the other layers, sprinkle cocoanut between each layer and on top, or finely chopped nuts.—*Mrs. J. S. Dunn*, Ann Arbor, Mich.

Pink and White Layer Cake.—1 cup butter, 2 cups sugar, beaten to a cream; 1 cup milk, 1 cup corn-starch, 2 cups flour, 2 teaspoons Royal Baking Powder sifted dry with flour; whites 6 eggs beaten stiff; stir all together. *Pink part:* 1 cup butter, 1½ cups white sugar, ½ cup red sugar, beat to a cream; 1 cup milk, 1 cup corn-starch, 2 cups flour, 2 teaspoons Royal Baking Powder sifted dry with the flour; whites 6 eggs beaten stiff; stir all together. *Filling:* Whites 2 eggs beaten stiff, adding white sugar and extract of orange.—*Flora Beath*, South Salem, O.

Raisin Layer Cake.—Break 2 eggs in a teacup, fill up cup with sweet cream, beat well together, then add 1 cup sugar, 2½ cups sifted flour, in which 2 teaspoons Royal Baking Powder have been mixed; bake in 4 layers in ordinary sized jelly-cake tins; have ready 1 pt. raisins seeded and chopped, and, while cake is baking, dissolve 1 teacup sugar in 3 tablespoons boiling water; boil 5 minutes; beat whites 2 eggs to a stiff froth and pour boiling sugar over them, stir well and add raisins mixed with 2 spoons sugar; when cakes are baked, spread filling between layers; cocoanut instead of raisins is very nice.—*Miss Sarah E. Quillin*, Ipava, Ill.

Simple Layer Cake.—1 cup sugar, 2 eggs, butter size of an egg, 1 cup flour, 1 teaspoon Royal Baking Powder, 1 tablespoon Royal Extract Lemon; will make 3 or 4 layers; make ½ cup thick syrup of white sugar and spread between the layers when hot.—*Miss Mary Grannis*, Woodworth, Dak.

Union Layer Cake.—3 cups sugar, 1 cup butter, 1 cup sweet milk, 3 teaspoons Royal Baking Powder, 5 eggs, leaving out whites of 2 for icing; beat sugar, butter, and eggs until light before adding milk; sift flour and baking powder together; make a stiff batter and bake 2 layers in jelly-tins; mix with balance of the batter, ½ cup raisins, ½ cup currants, 1 teaspoon each of ground cloves, allspice, and cinnamon; bake in jelly-tins, place a light layer and spread with icing, a dark layer on top of that spread with icing, and so on until all are laid together. *Icing:* Whites of 2 eggs, 3 cups sugar, 2 teaspoons Royal Extract Vanilla.—*Miss Rose Poorman*, Lock Haven, Pa.

Union Layer Cake.—*White part:* 1 cup butter, 4 cups powdered sugar, 2 cups sweet milk, 2 cups corn-starch mixed with 4½ cups flour, whites 8 eggs, 6 teaspoons Royal Baking Powder; flavor slightly with almonds. *Dark part:* 1 cup butter, 2 cups brown sugar, 1 cup molasses, 1 cup strong coffee, 4½ cups sifted flour, 4 eggs, 2 teaspoons each of soda, cinnamon, and cloves, 1 teaspoon mace, 1 lb. citron. White of 1 egg thoroughly beaten, the rind grated of 2 and the juice

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of 3 lemons, and pulverized sugar, enough to make a thick frosting; bake in jelly-cake tins 1 layer of dark and 1 of white part, and spread the frosting between each layer.—*Katie Carpenter*, Watertown, Dak.

Vanilla Layer Cake.—2 cups white sugar, ½ cup butter, beat to a cream; ⅔ cup sweet milk, yelks 3 eggs beaten very light and whites 2 eggs beaten to a stiff froth; 2½ cups flour in which 2 teaspoons Royal Baking Powder are well mixed; bake in jelly-tins; beat white of 1 egg to a stiff froth, add pulverized sugar and a few drops Royal Extract Vanilla and spread between the layers and on top of the cake.—*Mrs. Lillie Kennedy*, Madisonville, O.

White Layer Cake.—2 cups sugar, ½ cup butter, 1 cup milk, whites 4 eggs, 3 cups flour, even full; 2 teaspoons Royal Baking Powder; flavor with lemon.—*M. F. Youngs*, Branchport, N. Y.

Martha Cake.—3 eggs, 1 cup sugar, butter size of an egg, 1 cup flour, 2 teaspoons Royal Baking Powder sifted in the flour; 1 tablespoon milk; bake in jelly-cake tins; when cold, spread with jelly or icing.—*Mary A. Champlin*, Cameron, Mo.

Martha Washington Cake.—1 cup sugar, 1 cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, 2 tablespoons butter; bake in 3 layers.—*Cillie Gaab*, Buffalo City, Wis.

Martha Washington Cake.—1 cup sugar, 2 tablespoons butter, 1 egg, 1 cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder; bake in 3 layers.—*Miss Estella Hobart*, Webster, Ill.

Martha Washington Cake.—½ lb. sugar, ½ pt. sweet milk, 1 lb. sifted flour, 2 eggs, 2 teaspoons Royal Baking Powder, 1 oz. butter; bake in layers. *Custard* (between layers): 1 egg, ½ pt. sweet milk, 1 teaspoon corn-starch, 1 tablespoon flour, 2 tablespoons sugar; scald the milk, beat the sugar, flour, egg, and corn-starch together, add the milk, then boil till thick; flavor with lemon or vanilla; when cold, spread between layers.—*Mrs. Emily Evans*, Cresbard, Dak.

Minnehaha Cake.—1½ cups granulated sugar, ½ cup butter, stir to a cream; whites 6 eggs, or 3 whole eggs, 2 teaspoons Royal Baking Powder, 2 heaping cups sifted flour, ½ cup sweet milk; bake in 3 layers. *For filling:* Take 1 cup sugar, add a little water, boil together until it is brittle when dropped in cold water; remove from stove, and stir, quickly, into the well-beaten white of 1 egg; add to this 1 cup stoned raisins, chopped fine, or 1 cup chopped hickory-nut meat, and place between layers and over top.—*Miss Anna E. Dyas*, Bellevue, Iowa.

Minnehaha Cake.—2 cups sugar, 3 eggs, ⅔ cup butter, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 3 cups sifted flour; bake in 4 layers. *Icing:* 2 cups granulated sugar, boiled; whites 3 eggs, 2 cups raisins stoned and chopped; stir in eggs, and after they are all cooked, put in raisins and put on cakes while warm.—*Mrs. A. C. Fay*, Potsdam, N. Y.

Minnehaha Cake.—Take 1 cup brown sugar, 1 cup stoned raisins, chopped fine, and boil with very little water until they form a jelly; take from stove and add white of an egg, well beaten; while raisins are cooking, take 1½ cups sugar, ½ cup butter, stir to a cream; add whites 6 eggs, or 3 whole eggs, 2 teaspoons Royal Baking Powder, sifted in 2 cups flour, ½ cup sweet milk; mix to the consistency of cake batter; bake on jelly-tins and spread raisins between layers.—*M. E. Donovan*, Lanesboro', Minn.

Minnehaha Cake.—1½ cups granulated sugar, ½ cup butter, stir to a cream; 3 eggs, 2 teaspoons Royal Baking Powder in 2 heaping cups sifted flour, ½ cup sweet milk; bake in 3 layers. *For filling:* Take 1 teacup sugar and a little water, boil together until it is brittle when dropped in cold water; remove from the stove, and stir quickly into the well-beaten white of 1 egg, add to this 1 cup of stoned raisins, chopped fine; place between layers and over top.—*Miss Sophie Hansen*, Spalding, Mich.

Minnehaha Cake.—1 cup butter, 2 cups sugar, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 3½ cups flour, 6 eggs, leave out 2 whites for filling. *Filling:* 2 cups white sugar, 4 tablespoons water, make into syrup; 1 teacup raisins, chopped very fine; whites 2 eggs.—*Mrs. Eugene H. Doty*, Adrian, Mich.

Moonshine Cake.—Whites 5 eggs, 1½ cups white sugar, ½ cup butter, 1 cup sweet milk, 2½ cups flour, 2 teaspoons Royal Baking Powder; flavor to taste; bake in 3 layers. *Filling:* When cool, spread each layer with jelly, and then with whipped cream sweetened and flavored.—*Flora Vaughn*, Elizabeth, Ill.

Mountain Ash Cake.—¾ lb. butter, 1 lb. sand sugar, 1 lb. flour, 2 teaspoons Royal Baking Powder in the flour, whites of 15 eggs; bake like jelly-cake, and spread with jelly. *Jelly for cake:* 2 lbs. pulverized sugar, whites 5 eggs, juice and grated rind of 2 lemons; orange cake is made from this same receipt.—*Mrs. J. Q. McAtee*, Cumberland, Md.

Neapolitan Cake.—Whites 16 eggs, 3½ cups granulated sugar, 1½ cups butter, 1 cup milk, 5 cups flour, or 3½ cups flour and 1 cup corn-starch, which makes the cake nicer; 3 teaspoons Royal Baking Powder mixed with the flour; flavor with Royal Lemon Extract. *Black part:* Yelks 8 eggs, ¾ cup butter, 1¼ cups sugar, ½ cup milk, 2½ cups flour, 2 lbs. raisins, seeded and cut, 1 lb. currants, ½ lb. citron cut in strips, ½ glass whisky, tablespoon of all kinds of spice; bake in layers in square or round cake-pans, and put together with icing. *Icing:* 1 large cup white sugar; pour on it ½ cup cold water; put on fire, and let it boil till it is a thick syrup; then pour over the whites of 3 eggs, beaten to a stiff froth, and stir till cold; flavor with Royal Lemon Extract.—*Mrs. Evander Lyste*, Murfreesboro', Tenn.

Neapolitan Cake.—*Dark:* 1 cup brown sugar, 2 eggs, ½ cup butter, ½ cup molasses, ½ cup strong coffee, ½ cup flour, 1 cup raisins, 1 cup currants, 1 teaspoon each soda, cinnamon, and cloves, ½ teaspoon mace. *Light:* 2 cups white sugar, ½ cup butter, 1 cup milk, 2½ cups flour, ¾ cup corn-starch, whites 4 eggs, 2 teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Lemon; have a paper-lined tin (Fig. 9); with a spoon drop the two alternately into it, and bake in a moderate oven 1 hour.—*Dora Phillips*, Markland, Ind.

Neapolitan Cake.—*Black part:* 1 cup brown sugar, 2 eggs, ½ cup butter, ½ cup molasses, ½ cup strong coffee, 2½ cups flour, 1 cup raisins, 1 cup currants, 2 teaspoons Royal Baking Powder, 1 teaspoon cinnamon, and 1 of cloves, ½ teaspoon mace. *White part:* 2 cups white sugar, ½ cup butter, 1 cup milk, 2¼ cups flour, 1 cup corn-starch, whites 4 eggs, 2 teaspoons Royal Baking Powder. *Frosting:* Whites 2 eggs to put between layers; this is an excellent receipt.—*Mrs. Alice Higgins*, Athens, O.

Pine Apple Cake.—1 cup sugar, and heaping tablespoon butter, rubbed to a cream; 3 eggs, whites and yelks beaten separately; beat up the yelks with a

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little sugar; then put the butter and sugar in a dish; then yelks of the eggs, 3 tablespoons cream, 1 cup flour, 1½ teaspoons Royal Baking Powder mixed with the flour, ½ teaspoon essence of orange, and lastly, the whites; bake in small jelly-cake pans, in 3 layers. *Filling:* Put a little less than 1 teacup water on to boil; take 1 tablespoon corn-starch; mix with a very little water, and stir in the boiling water; cook until it thickens; then take ½ teacup sugar and scant tablespoon butter, and rub to a cream; put it with the corn-starch, and set aside to cool; beat up the yelk of 1 egg with a little sugar, and stir in; and then stir in 2 or 3 tablespoons grated cocoanut and 2 or 3 tablespoons grated pine-apple.—*E. Shelly*, Quincy, Ill.

Prince of Wales Cake.— *Dark part:* 1 cup brown sugar, ½ cup butter, ½ cup sour milk, 2 cups flour, 1 cup chopped raisins, 1 teaspoon soda dissolved in warm water, 1 tablespoon cinnamon, ½ tablespoon cloves, yelks 3 eggs. *White part:* 1 cup white sugar, 1 cup flour, ½ cup corn-starch, ½ cup sweet milk, 1 cup butter, 1 teaspoon Royal Baking Powder, whites 3 eggs; bake in jelly-cake pans; when cool, put layers of dark and white, with icing between and over the outside —*Lizzie Rambo*, Moon, Pa.

Prince of Wales Cake.—1 teacup butter, 2 teacups brown sugar, 4 teacups flour, 1 teacup sour milk, 4 tablespoons baking molasses, yelks 6 eggs, 2 teaspoons soda, 2 teaspoons cloves, nutmeg, and cinnamon, 1 lb. raisins, chopped fine, ½ lb. citron; bake in layers; frost each layer.—*Mrs. Mary A. Reichel*, Mosiertown, Pa.

Prince of Wales Cake.— *White part:* 1 cup flour, ½ cup corn-starch, ½ cup butter, ½ cup sweet milk, 1 cup white sugar, whites 3 eggs, 1 large teaspoon Royal Baking Powder. *Dark part:* 1 cup brown sugar, ½ cup butter, ½ cup sour milk, 2 cups flour, 1 cup chopped raisins, 1 tablespoon molasses, 1 tablespoon cinnamon, ½ tablespoon cloves, 1 nutmeg, yelks 3 eggs, 1 teaspoon soda, dissolved in hot water; put together like jelly-cake with icing.—*Mrs. R. J. Kerns*, Palmyra, Mo.

Prince of Wales Cake.— *White:* 1 cup sugar, and whites 4 eggs, ½ cup butter, 2 scant cups flour, ½ cup sweet milk, 1 heaping spoon Royal Baking Powder; flavor with vanilla. *Dark:* Yelks 4 eggs, 1 cup sugar, 2 cups flour, 2 cups chopped raisins, ½ cup buttermilk, ½ teaspoon soda, 1½ tablespoons molasses, 2 tablespoons whisky; dissolve soda in whisky, and pour in last; bake each kind in 4 layers; join them with a layer of thick icing between the light and dark kinds.—*Miss Belle Armstrong*, Columbus, Tex.

Charlotte Polonaise Cake.— 2 cups powdered sugar, ½ cup butter, 4 eggs, whites and yelks beaten separately, 1 small cup cream, 3 cups flour, with 2 teaspoons Royal Baking Powder; bake as for jelly cake. *Filling:* 6 eggs, whipped very light, 2 tablespoons flour, 3 cups milk, scalding hot, 6 tablespoons grated chocolate, 6 tablespoons powdered sugar, ½ lb. sweet almonds, blanched and pounded, ¼ lb. chopped citron, very small pieces, ¼ lb. apricot peaches, or any crystallized fruit, or rich, soft French candy, ½ lb. macaroons; beat yelks of eggs very light; stir the flour, previously slightly wet with cold milk, into the flour; add the beaten yelks, and keep the mixture on a slow boil; stir for 5 minutes; take off; divide into 3 parts; put the grated chocolate with the macaroons finely crumbled, and 1 tablespoon sugar, into ⅓ the mixture; boil 5 minutes, stirring constantly, and set aside to cool; pound the blanched almonds, adding a few drops of rose-water; chop and mix in the citron; add 3 tablespoons sugar, and stir into second third of custard; heat to slow boil, and set away to cool; chop the crystallized fruit or candy very small, heat with the last part of the custard, and let it cool; flavor the chocolate with vanilla; when cold, lay out 4 cakes; put the chocolate filling between the first and second; next the almond and citron; then the fruit; there is always enough filling for 2 cakes; ice the top and sides with lemon icing, made from whites of eggs and powdered sugar; lay some of your prettiest candies upon the top with some blanched almonds; less trouble than fruit cake, and much prettier.—*Mrs. J. Lindsay Johnson*, Rome, Ga.

Ribbon Cake.—2½ cups sugar, 2½ cups flour, into which have been sifted 2 heaping teaspoons Royal Baking Powder, 1 cup butter, 1 cup sweet milk, and 4 eggs; divide into 3 parts; to 1 part add 1 cup raisins and 1 cup currants; spice to taste, and bake; then put the part with the fruit between the other 2, spreading a very thin layer of jelly between; frosting may be added if desired.—*Annie Stein*, Buffalo City, Wis.

Ribbon Cake.—2½ cups sugar, 2½ cups flour, into which have been sifted 2 heaping teaspoons Royal Baking Powder, 1 cup butter, 1 cup sweet milk, and 4 eggs; divide into 3 equal parts; to 1 part add 1 cup raisins, 1 cup currants, and spice to taste; put the part with the fruit between the other 2, spreading a very thin jelly between.—*Katie Newcome*, Fountain, Minn.

Ribbon Cake.—2 cups sugar, 3 cups sifted flour, ½ cup butter, 3 eggs well beaten, 2 teaspoons Royal Baking Powder, 1 cup sweet milk; divide into 2 parts; into 1 part put 2 teaspoons molasses, ½ teaspoon allspice, ½ teaspoon cloves, 1 teaspoon cinnamon; bake in layers; set on top of each other, first a dark layer then a white, and so on, and ice.—*Mrs. F. F. Hibshman*, Myerstown, Pa.

Ribbon Cake.— *White:* 7 eggs, 3 cups sugar, 4½ cups flour, 1 cup sweet milk, 1 cup butter, 1½ teaspoons Royal Baking Powder; bake in thin layers. *Dark:* ½ cup butter, 1 cup sugar, 1 cup raisins, 2 cups flour, 4 large spoons sweet milk, ½ glass brandy, 1 teaspoon lemon, 1 teaspoon allspice, ½ teaspoon nutmeg, ½ teaspoon Royal Baking Powder, and 2 eggs; when done put together alternately with jelly or icing; this makes a very nice and pretty cake.—*Mrs. Edwin Martin*, Savannah, Ga.

Cream Rose Cake.—Whites of 10 eggs, beaten to a standing froth, 1 cup butter creamed with sugar, 3 cups powdered sugar, 1 small cup sweet cream, nearly 5 cups prepared flour, Royal Extract Vanilla flavoring and liquid cochineal; stir the cream into the butter and sugar; beat 5 minutes, with "Dover," until the mixture is like whipped cream; flavor with vanilla and put in by turns the whites and the flour; color a fine pink with cochineal; bake it in 4 jelly-cake tins; when cold, spread with filling. *Filling:* 1½ cocoanuts, grated, whites 4 eggs, 1 whisked stiff, 1½ cups powdered sugar, 2 teaspoons best rose-water.—*H. L. Irwin*, Newport, Oreg.

Sandwich Cake.—2 teacups white sugar, ¾ cup butter, 1 cup sweet milk, 2 cups flour, 3 heaping teaspoons Royal Baking Powder, whites 5 eggs; take out of this mixture 4 tablespoons, add ½ cup molasses, ½ cup flour, 1 cup chopped raisins, 1 teaspoon cloves, 1 teaspoon cinnamon, a little nutmeg, and the yelks of 5 eggs; bake this on 1 tin, the white part on 2 tins; put the white on a plate and cover with jelly, then the dark, then more jelly, then the white; frost the top and sides.—*Minnie E. Welch*, Memphis, Mich.

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Snow-Flake Cake.—3 eggs, 1½ cups sugar, ½ cup butter, good ½ cup milk, 2 cups flour, 2 teaspoons Royal Baking Powder, whites 2 eggs, ½ cup sugar beaten together; bake in jelly-cake tins; frost each layer and sprinkle with grated cocoanut.—*Miss A. Monsees*, 128 Cole street, Jersey City, N. J.

Snow-Flake Cake.—3 eggs, 1½ cups sugar, ½ cup butter, ½ cup milk, 1½ teaspoons Royal Baking Powder, 2 cups flour, whites 2 eggs, ½ cup sugar beaten together; bake in jelly-cake tins, frost each layer and sprinkle with grated cocoanut.—*Mrs. Lon. S. Nally*, Fredericktown, Ky.

Spice Cake.—1½ cups brown sugar, 1 cup butter, yelks 5 eggs, 1 cup milk, 1 teaspoon each cinnamon, cloves, and nutmeg, 2 teaspoons Royal Baking Powder; bake in 5 layers; frosting between; bake in shallow, square tins; measure in teacups.—*Mrs. Dr. W. E. Ziegenfuss*, Albany, Wis.

Spice Cake.—2 teacups brown sugar, 2 teacups flour, ½ teacup butter, ½ teacup sour milk, 1½ teaspoons cinnamon, 1½ teaspoons cloves, ½ teaspoon nutmeg, 1 teaspoon baking soda, 4 eggs; beat yelks and 2 whites with sugar and butter; bake in jelly-cake pans; spread each layer with the other 2 whites in 1 cup pulverized sugar.—*Mrs. William Morris*, Quarryville, N. J.

Three Ply Cake.—½ cup butter, 2 cups sugar well beaten together, 3 cups well-sifted flour, 1 cup cold water, 3 eggs, 1 teaspoon Royal Baking Powder; after beating butter and sugar to a cream, add water and yelks well beaten, next flour and baking powder sifted together, and last of all, whites of eggs beaten to a stiff froth; take out ⅓ on another dish, and add to it 1 cup stoned raisins, 1 cup chopped citron, 1 cup currants, and 1 tablespoon molasses; spice to taste; bake in 3 jelly-tins, and spread with jelly; put dark part in center.—*Lottie Hume*, Bunker Hill, Ill.

Variety Cake.—1½ cups sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, ½ cup corn-starch, 1 teaspoon Royal Baking Powder, whites 6 eggs; bake in 2 cakes, putting frosting between, and on top.—*Mrs. S. B. Halderman*, Fairfield, O.

Variety Cake.—½ cup butter, 1 cup sugar, ½ cup sweet milk, 3 eggs, beaten separately; 2 cups flour, 2 teaspoons Royal Baking Powder; to ⅓ of this add 1 cup chopped raisins, 1 teaspoon each of cinnamon, cloves, and nutmeg; bake in 3 layers (2 white, 1 fruit), with thin frosting between.—*Miss Etta Rock*, Columbus Junction, Iowa.

Variety Cake.—*Light part:* ½ cup white sugar, ¼ cup butter, ¼ cup sweet milk, 1 teaspoon Royal Baking Powder, whites 2 eggs, ½ teaspoon extract lemon, 1½ cups flour. *Dark part:* ¼ cup brown sugar, ¼ cup molasses, ¼ cup butter, ¼ cup sweet milk, 1 teaspoon Royal Baking Powder, 1½ cups flour, yelks 2 eggs, ¼ teaspoon each of cloves, cinnamon, allspice, and nutmeg, and ¼ cup raisns; add a little salt to each; bake in sheets and put together while warm with jelly or frosting between the layers in steady oven about 15 minutes.—*Mrs. John Pennings*, Marshfield, Wis.

Variety Cake.—⅔ cup butter, 1½ cups sugar, ⅔ cup milk, 3 eggs, the yelks and whites beaten separately; flour, sufficient to make the proper consistency; this must be divided into equal halves; baked in layers for about 20 minutes; place between the layers the white of 1 egg, sugar, and cocoanut, well beaten together; flavor with Royal Extract Lemon.—*Katie Parker*, Nauvoo, Ill.

Washington Cake.—½ cup butter, 2 cups sugar, 3 cups flour, 4 eggs, ½ cup milk, 2 teaspoons Royal Baking Powder; bake like jelly cake. *Custard part:* 1 pt. sweet milk sweetened and flavored; 1 egg well beaten, 2 tablespoons corn-starch, and boil.—*Mrs. Mary Faust*, Ligonier, Ind.

Miscellaneous Cakes.

ALBANY CAKE.—1½ lbs. flour, ½ lb. butter, 1 tablespoon lard, 1 lb. brown sugar, 2 oz. ground cinnamon, 1 wineglass rose-water, 1 egg, 1 tablespoon Royal Baking Powder; make stiff enough to roll out in long pieces and crossed like a snake; they are to be rolled in granulated sugar.—*Miss Clara Long*, 112 E. 89th street, New York.

Albany Cake.—2 eggs, 1½ cups white sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, 3 teaspoons Royal Baking Powder; flavor to taste.—*Minnie E. Welch*, Memphis, Mich.

Ambrosia Bread.—1 cup milk, ¾ cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 3 teaspoons Royal Baking Powder; bake in layers; when cold, spread with 1 pt. whipped cream, 1 grated cocoanut, 2 eggs, 1 cup sugar, the pulp of 2 oranges, and the grated rind of 1.—*Mrs. S. D. Carey*, College Hill, O.

Anise Bread.—½ lb. sugar, 3 eggs, ¾ lb. flour, 1 grated lemon, 1 tablespoon anise-seed; stir eggs and sugar ½ hour, add the lemon, the anise-seed slightly pounded, stir in the flour and mix into a sponge-cake batter; drop in 2 large tins and bake 20 minutes; while hot, cut with sharp knife into strips and dry in a cool oven.—*Mrs. L. Floto*, 43 Duryea street, Brooklyn, N. Y.

Apple Cake.—1 cup sugar, 1 cup shortening, 1 cup molasses, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 4 cups flour, 2 teaspoons all kinds spices, 2 cups dried apples; cut in pieces, soak overnight, and stew in the molasses until they look clear; sift baking powder through the flour and bake slowly.—*Mrs. L. L. Williams*, Dorr, Mich.

Beautiful Cake.—1½ cups sugar, ¾ cup butter, 2½ cups flour, 1 cup stoned raisins, ½ cup sweet milk, 2½ eggs, 2 teaspoons Royal Baking Powder; beat butter and sugar together, beat up whites 3 eggs separately, then put in the 2 yelks beaten, mix this up slightly, then put in the flour with baking powder in it, the whites of the eggs, then the milk, and mix all together; beat light; add raisins and bake in hot oven ½ hour.—*Miss M. E. Mulligan*, 1619 N. 17th street, Philadelphia, Pa.

Beach Cake.—2 cups sugar, ¾ cup butter, whites 3 eggs beaten to a froth; 1 teaspoon Royal Essence Lemon, 3 teaspoons Royal Baking Powder, 1 cup water, 3 cups flour; 2 loaves.—*Mrs. Charles Cook*, Morris, Conn.

Black Cake.—5 eggs, 2 cups sugar, 1 cup molasses, 1½ cups butter, 5 cups flour, 2 cups currants, 2 cups raisins, 1 nutmeg, 2 teaspoons each of mace and

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cinnamon, 1 teaspoon each of cloves and soda; bake 3 hours; makes 2 loaves.—*Freddie N. Lewis*, Cambridge, Mass.

Black Cake.—2 cups butter, 1 cup molasses, 3 cups brown sugar, 6 cups flour, 1 cup strong cold coffee, 8 eggs, 1 tablespoon each of cinnamon and allspice, ½ tablespoon cloves, 2 nutmegs, 1 teaspoon soda, 3 lbs. raisins, 2 lbs. currants, ¾ lb. citron, ½ cup brandy.—*Mrs. Llewellyn Morton*, Marietta, O.

Black Cake.—¾ lb. each of sugar, butter, and flour, 1 lb. citron, 9 eggs, 1 gill brandy, 1½ lbs. raisins, 1½ lbs. currants, ½ of an orange and lemon, ½ oz. cinnamon and nutmeg, ¼ oz. ginger and cloves, ½ teaspoon soda; bake 3 hours, slowly, in four-quart cake-pan.—*Miss Emma Howard*, Sherburne, N. Y.

Black Cake.—1 lb. each of flour, butter, sugar, and citron, cut fine; 2 lbs. each of currants and raisins, 1 doz. eggs, 4 nutmegs, 1 tablespoon each of cinnamon and mace; bake 3 to 4 hours; brandy or wine to taste.—*Mrs. H. S. Diggs*, 161 Barre street, Baltimore, Md.

Brandy Cake.—5 eggs, 2 cups sugar, 1 cup butter, ½ cup sweet milk, 1 teaspoon cloves, 1 tablespoon brandy, 2 teaspoons Royal Baking Powder; flour enough to make in a loaf.—*Frances M. Dayton*, Brookville, Ind.

Bread Cake.—2 cups light bread dough, ½ cup sour milk, 1½ cups sugar, ½ cup butter, just melted to stir in; ½ teaspoon soda, 1 cup chopped raisins, ½ teaspoon each of nutmeg and cloves; dust raisins before adding to the other ingredients; flour to make as thick as pound cake; put in tin and raise ½ hour; oven as for bread.—*Mrs. M. E. McMasters*, Woodstock, Vt.

Bride's Cake.—1½ lbs. butter, 1¼ lbs. sugar (½ N. O.), 20 eggs, 4 lbs. raisins seeded, 5 lbs. English currants freed from grit and washed; 2 lbs. citron cut fine, 2 lbs. sifted flour, 2 nutmegs, same quantity in bulk of mace, ¼ pt. brandy; soften but don't melt butter; work butter and sugar together until white; beat yelks and whites of eggs separately and add; then add spices and flour, and last of all the fruit, except citron, which must be added last in layers, 1 inch apart; roll raisins well in flour; pan used should be 13 inches across the top and 6 inches deep, without scallops, also use 2 three-quart pans, all of which it will fill; bake slowly 3 to 4 hours; line pans with 2 thicknesses of paper, well greased, and cover top with thick brown paper until well raised.—*Mrs. L. D. Chenoweth*, Range, O.

Bride-Cake.—2 cups granulated sugar, ½ cup butter, 1 cup cold water, 3 cups flour, whites 4 eggs, 2 teaspoons Royal Baking Powder; beat butter, eggs, and sugar together well; add water and flour, baking powder and lemon.—*Mrs. Addie S. Jones*, Centreville, Ind.

Bride-Cake.—Whites 12 eggs, 3 cups sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, ½ cup corn-starch, 2 teaspoons Royal Baking Powder, etc.—*Thos. J. Bell*, Harrisburg, Pa.

Bride-Cake.—Whites 16 eggs beaten to a stiff froth; 1 lb. sugar, 1 lb. flour, ½ lb. butter; flavor with almond; mix the butter and sugar to a cream; then add the eggs; then the flour.—*Mary Rhodes*, Blue Mound, Ill.

Bride-Cake.—1½ cups sugar, ½ cup butter mixed to a cream, ½ cup milk, 1 teaspoon extract vanilla, ½ teaspoon extract lemon, whites 6 eggs beaten to a stiff froth, 1 cup flour, ½ cup corn-starch, 2 teaspoons Royal Baking Powder; sift the flour, starch, and powder together; stir the flour gradually with the milk and sugar; add the eggs last: stir well; put a paper in the bottom of the tin you bake it in; put a dish of boiling water in the oven to keep from burning.—*Mrs. R. E. Earll*, Waukegan, Ill.

Bride-Cake.—1 lb. flour, 1 lb. sugar, ½ lb. butter, whites 16 eggs beaten to a stiff froth; flavor with rose, or to taste.—*Mrs. Elizabeth Hall*, Cedarville, Minn.

Buckwheat Cake.—1½ cups buckwheat flour, 2 cups buttermilk, 2 large spoons sour cream, 2 large spoons sugar, 1½ teaspoons soda, a little salt; bake in a long flat tin, about the size you would a sponge cake; have oven quite hot.—*M. S. Watson*, Montpelier, Vt.

Spanish Buns.—4 eggs (leave out 3 whites for icing), 1½ cups sugar, 1 cup sweet milk, 1 tablespoon cinnamon, 2 cups flour, 3 teaspoons Royal Baking Powder sifted through flour, ¾ cup butter; beat eggs well; add sugar and beat; add flour and milk, and beat butter well, and then add to the rest. *Icing:* 1½ cups sugar, 3 whites; spread over cake and brown in oven.—138 Sycamore street, Detroit, Mich.

Spanish Bun.—2 cups sugar, ¼ cup butter, 1½ tablespoons cinnamon, 1 cup sweet milk, 2 cups flour, 3 teaspoons Royal Baking Powder; bake in square cake-dish.—*Mrs. Quinn*, Cobblehill, Canada.

California Cakes.—Butter size of English walnut, ½ cup sugar, ½ cup molasses, ⅔ cup sour milk, 1 egg, 1 teaspoon each soda, salt, ginger, cinnamon, and cloves, 1 cup currants, and 1 cup flour; bake in hot gem-pans.—*Mrs. J. P. Wood*, Bridgeport, Conn.

Cape Cod Cake.—1 cup sugar, ½ cup butter, 1 egg or, instead, 2 tablespoons cold water, which will have the same effect, ½ cup molasses, 1 cup sour milk, 1 cup raisins, 3½ cups flour, 1 teaspoon soda; nutmeg, allspice, cloves, to taste.—*Mrs. M. E. McMasters*, Woodstock, Vt.

Centennial Cake.—Take 4 eggs, 2 cups sugar, ½ cup butter; beat this for ½ an hour; then add 1 cup sweet milk, 3 cups flour sifted, 2 teaspoons Royal Baking Powder; beat all well together; take out ½ the quantity and add 1 cup raisins, cut in halves, ½ nutmeg, 2 teaspoons each cinnamon and cloves; bake in jelly-cake pans.—*Mary S. Mather*, Hillinger, Pa.

Cheap Cake.—2 cups flour, 1 egg well beaten, lump butter size of walnut, 1½ cups sugar, 2 teaspoons Royal Baking Powder.—*L. W. Armstrong*, Ocoya, Ill.

Cheap Cake.—3 eggs, ½ pt. cream, 1½ teacups sugar, 1 tablespoon butter, ½ teaspoon soda, flavor to suit; put the ingredients all in; then stir in flour to about as thick as common cake batter, well beaten; makes 1 large or 2 small cakes; rather slow oven.—*Mrs. Melinda McKee*, Troy, Ill.

Cheap Stirred Cake.—Break in a teacup 1 egg, fill up with sweet cream, beat the egg and cream together, 1 cup sugar, 2 cups flour, 1 teaspoon Royal Baking Powder sifted through the flour, pinch salt, spice to suit your taste.—*Mrs. Augusta E. Jones*, New Albany, Pa.

Cheese Cake.—Yelks 16 eggs, 16 tablespoons sugar, 8 teaspoons butter; flavor with Royal Extract Lemon or Vanilla; after the ingredients are well beaten together, place the pan that you have beaten them in on the stove, and stir well until stiff; then remove from the stove, and fill pie-pans with prepared cake; put in stove, and bake until crust is brown.—*Mrs. Fannie Gindratt*, Dodge Station, Tex.

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Cinnamon Cake.—1 cup butter, 2 cups sugar, ¾ cup sweet milk, ½ cup starch, 2 cups flour and 3 spoons Royal Baking Powder, whites 6 eggs, yelks 3 eggs; bake in pan large enough to make the cake about 1½ inches thick, spread with butter, and sprinkle sugar and cinnamon over while hot.—*Julia A. Chipman*, Anderson, Ind.

Circle Cake.—1 egg, 1 cup sugar, 2 cups flour, ⅓ cup butter, ½ cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon soda, 1 cup raisins.—*Mrs. Ida Kellet*, Reading, Pa.

Circle Cake.—1 egg, 1 cup sugar, 2 cups flour, ⅓ cup butter, ½ cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon soda; flavor with rose or lemon.—*H. C. Copeland*, Madison, Kans.

Clara's Cake.—2 cups sugar, ¾ cup butter, 3 eggs: stir the 3 well together; then add 1 cup water or sweet milk, 3 cups flour and 2 teaspoons Royal Baking Powder; mix the powder and flour well together; then stir in.—*Clara Smith*, Portersville, O.

Cleveland Cake.—2 cups sugar, 1 cup butter beaten to a cream, 3 well-beaten eggs, 1 cup hot water, put the water in the butter and sugar; 3 cups flour with 2 teaspoons Royal Baking Powder; add the eggs last with 1 teaspoon Royal Extract Lemon; bake in a quick oven in layers; spread with jelly.—*Manervia Ridley*, Marion, Ind.

Clove Cake.—3 coffeecups sugar, 1½ coffeecups butter, ⅔ teacup milk, 1 lb. raisins chopped, 1 tablespoon each of cloves, cinnamon, and nutmeg, 6 coffeecups flour, 5 eggs, soda or baking powder according to the milk, whether sweet or sour; beat eggs with sugar and butter, 2 eggs 5 minutes, then 3, which beat 5 minutes; bake 1½ hours.—*Mrs. H. J. Powell*, Frankfort, Kans.

Coffee Cake.—2 cups sugar, 1 cup each of molasses, butter, and strong coffee, 4 eggs, 4½ cups flour, 2 teaspoons each of soda, cinnamon, and cloves, 1 nutmeg, 1 lb. raisins, ½ lb. currants, ½ lb. citron; measure in a coffeecup; the seeds must be taken from the raisins.—*Mrs. M. H. Sutherland*, Holder, Ill.

Coffee Cake.—Take 1 cup butter, 1 cup sugar, 4 eggs, whites and yelks beaten separately; add the yelks first; 2 cups flour, 1½ teaspoons Royal Baking Powder, ½ cup strong, cold coffee; bake 30 minutes in paper-lined tins.—*Katie L. Byrnes*, St. Mary's, Kans.

Coffee Cake.—1 cup sugar, 1 cup butter, 1 egg, and 1 cup molasses, well mixed together; then add 1 cup strong coffee, 4 cups flour, 1 large teaspoon Royal Baking Powder, 1 lb. raisins stoned and chopped fine; 1 teaspoon each of extract cloves, cinnamon, and nutmeg.—*Mrs. F. A. Keyes*, Conway, Mass.

Coffee Cake.—1 cup strong, cold coffee, 1 cup each of molasses, brown sugar, and butter, 4 cups flour, 1 cup raisins seeded and chopped, 1 cup currants washed and dried, 2 eggs, 1 teaspoon soda.—*Mrs. S. C. Barkley*, Cherokee, Iowa.

Coffee Cake.—2 cups bread dough, 2 eggs, 1 cup sugar, ⅔ cup lard, ½ teaspoon suet, ½ cup raisins.—*Miss Katie Lobmier*, Keokuk, Iowa.

Coffee Cake.—1 pt. potato yeast, 1 pt. flour, and warm water to make a thick batter; let rise till 11 or 12 o'clock; then break 2 eggs into it, and take ½ pt. sweet milk, ½ teacup white sugar, large tablespoon butter; put all on the fire till the butter melts; when cool, pour into the yeast batter and eggs, add 1 teaspoon soda and flour to make a soft dough, work it on the board and let rise again; when light, make it in round cakes or pie-pans, less than an inch thick; when light, brush the top with sweet milk, and sprinkle on sugar and cinnamon: may be made into rolls.—*Mrs. M. E. Gray*, Fayette, Mo.

Coffee Cake.—1 cup raisins sprinkled with ½ handful flour, 1 cup each of sugar, molasses, and cold coffee, 2 teaspoons Royal Baking Powder, 1 teaspoon cinnamon, ¾ cup shortening, 4 cups flour, pinch salt, 3 eggs.—*Lissie Keener*, Reidsburgh, Pa.

Coffee Cake.—2 eggs, 2 cups sugar, 4 cups flour, 1 cup butter, 1 cup strong, cold coffee, ½ lb. raisins, ½ lb. currants, 1 tablespoon each of cloves, cinnamon, mace, and spice, 1 teaspoon black pepper, 1 teaspoon saleratus, 2 teaspoons Royal Baking Powder; the raisins and currants should be rolled in flour to keep them from settling to the bottom.—*Miss Millie Stover*, Crawfordsville, Ind.

Coffee Cake.—3 eggs well beaten, 2 cups sugar, 1 cup milk, 2 teaspoons Royal Baking Powder; work to a stiff dough and roll out ½ inch thick, sift ground cinnamon over evenly, then roll up like jelly cake; cut slices ½ inch thick from the roll, drop into granulated sugar, and bake with sugared side up till a light brown.—*Cora A. Tice*, Odessa, N. Y.

Cold-water Cake.—2 cups sugar, ¼ cup shortening, 2 eggs, 1 cup water, 2 teaspoons Royal Baking Powder mixed with the flour while dry; 2½ cups flour, 2 teaspoons flavoring; rub the shortening and sugar together with the hands; 2 loaves.—*Mrs. M. H. Sparrow*, Clinton, Conn.

Composition Cake.—1¼ lbs. flour, 1¼ lbs. sugar, ¼ lb. butter, 1 pt. milk, 4 even teaspoons Royal Baking Powder, 6 eggs; flavor to taste.—*Mrs. Mary Hillman*, North Bristol, O.

Composition Cake.—3 eggs, ½ teacup butter, 1½ teacups sugar, 2½ cups flour, ½ cup sweet milk, 1 teaspoon cream tartar, ½ teaspoon soda, a little salt; nutmeg or other flavoring as you like; frosted, it is a good loaf cake; baked in shallow pans it is nice for jelly cake, or in patty-pans, for fancy cake.—*Mrs. Laura L. Deyo*, Lockwood, N. Y.

Cornucopia Cake.—1½ cups sugar, 4 eggs, ¾ cup sweet milk, 2 teaspoons Royal Baking Powder, ½ cup butter, 2 cups flour; beat the whites of eggs to a froth; mix baking powder with flour; melt the butter; mix sugar, milk, butter, and yelks of eggs, adding flour last; spread the batter in oval pie-plates ⅛ inch thick, and bake light brown; when baked cut in 4 pieces; form each into a cone; lay on lapped side until cold; beat the whites 2 eggs into froth, and dip the open ends of each cone into it and immediately into pulverized sugar (red or pink), then build cake on cake; stand one layer on top of the other, and close at the top fill inside with cones.—*Mrs. Frank T. Hibshman*, Myerstown, Pa.

Cottage Cake.—2 eggs, 1 cup sugar, ½ cup butter, 1 cup sweet milk, 2 cups flour, 1 teaspoon Royal Baking Powder; beat the whites and yelks separately; whip sugar and butter to a light cream; add to eggs and beat all for a few minutes; add milk; sift flour and powder together, then add, beating all a few minutes; bake in a moderate oven 30 minutes.—*Miss Urania Auld*, Pittsburg, Pa.

Delicate Cake.—3 cups flour well mixed with 3 teaspoons Royal Baking Powder, 2 cups pulverized white sugar, ¾ cup sweet milk, whites 6 eggs beaten to a stiff froth, ½ cup butter, flavoring to suit; beat butter to a cream, then add the sugar, beating until well mixed;

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add the milk with part of the flour; then the whites of the eggs with the rest of the flour; lastly, the flavoring.—*Mrs. H. D. Hetherington*, Gambler, Pa.

Delicate Cake.—1 cup granulated sugar, 1 cup milk, ½ cup butter, 2½ teaspoons Royal Baking Powder, 3 cups flour, whites 8 eggs, 1 tablespoon Royal Extract Vanilla; sift sugar and flour 3 or 4 times; eggs must be beaten to a stiff froth; do not stir any more than is necessary; after all the ingredients are in, place a well-greased paper in the bottom of pan, and bake 40 minutes in a moderate oven.—*May C. Johnson*, Leesburgh, O.

Delicate Cake.—1 cup sugar, 1 cup flour, 4 tablespoons milk, 2 tablespoons butter, 2 teaspoons Royal Baking Powder, 2 eggs; stir butter and sugar together, then add milk, next add eggs, which have been well beaten; lastly, add the flour, into which the baking powder has been sifted; bake in 2 tins.—*T. J. Filley*, Tallmadge, O.

Delicate Cake.—1 cup sugar, ½ cup butter, ½ cup sweet milk, ½ cup corn-starch, 1 cup flour, whites 5 eggs beaten to a froth, 1 heaping teaspoon Royal Baking Powder.—*Mrs. W. L. Hampton*, Patchin, N. Y.

Delicate Cake.—1½ cups white sugar, ½ cup butter, ½ cup milk, 2 cups flour, 1½ teaspoons Royal Baking Powder; flavor with Royal Extracts; this is an excellent cheap cake.—*Mrs. A. F. Wilkinson*, Sparta, Miss.

Delicate Cake.—1 cup corn-starch, 1 cup butter, 2 cups white sugar, 1 cup sweet milk, 2 cups sifted flour, whites 7 eggs; rub butter and sugar to a cream; mix 1 teaspoon cream tartar with the flour and corn-starch, ½ teaspoon soda with the sweet milk; add the milk and soda to the sugar and butter; then add flour, then the whites of eggs; flavor to taste.—*Miss Cornie Gallaher*, Eagle Cliff, Wash. Ter.

Delicate Cake.—Whites 14 eggs, ¾ lb. butter, 1 lb. sugar, ½ lb. flour, ½ lb. corn-starch, ½ teacup sour cream with a little soda or saleratus in it.—*Miss A. Rehm*, West Point, N. Y.

Delicious Cake.—½ lb. butter, ¾ lb. sugar; beat these till they are both white; beat the whites and yelks separately of 7 eggs; stir the yelks and a small wineglass of brandy in with the butter and sugar; add the whites of the eggs, ½ or ¾ grated nutmeg, and 1½ lbs. flour; lastly, stir in nearly 1 lb. seeded raisins and ½ pt. thick sweet cream; bake in 1 or 2 tins; line the tins with paper, the sides as well as the bottom; raisins must be chopped.—*Ellen James*, Rossville, Staten Island, N. Y.

Dorwart Cake.—1 lb. white sugar, ½ lb. butter, 7 eggs, 1 cup sweet milk, 1 tablespoon Royal Baking Powder, 1 nutmeg, 1 lb. flour; bake 1 hour and 20 minutes.—*Miss L. Schuh*, Lancaster, Pa.

Douglass Cake.—1½ cups sugar, 1 egg, 1 cup sweet milk, ½ cup butter, 1 cup chopped raisins, 2½ teaspoons Royal Baking Powder, 3 not full cups flour; flavor with lemon or not, as you like; good without raisins.—*Mrs. Charles Cook*, Morris, Conn.

Dover Cake.—1 lb. sugar, ½ lb. butter, 6 eggs, ½ pt. sweet milk, 1 lb. flour, good weight; 3 teaspoons Royal Baking Powder stirred in flour and sifted; beat whites of eggs to a stiff froth, 1 lb. seeded raisins, 1 lb. currants, 1 nutmeg, juice and rind of 1 lemon, ¼ lb. more flour, with raisins and currants; bake from 1½ to 1¾ hours.—*Mrs. M. L. Macnamee*, Chester Springs, Pa.

Eggless Cake.—1 cup sugar, 1 cup sweet milk, 1 cup chopped raisins, ½ cup butter, 2 cups flour, 1 teaspoon Royal Baking Powder, 1 teaspoon cinnamon, ½ teaspoon grated nutmeg, ¼ teaspoon cloves.—*Mrs. Elizabeth Kennedy*, Otterville, Ill.

Eggless Cake.—1 cup sugar, 1 cup sour milk, 1 cup chopped raisins, ½ cup butter, 2 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, ½ nutmeg, ¼ teaspoon cloves.—*Mrs. R. E. Carpenter*, Colfax, Iowa.

Cake without Eggs.—1½ cups sugar, 1 cup sweet milk, 2 tablespoons butter, 2 teaspoons Royal Baking Powder, 2 cups flour; flavor to taste.—*Mrs. A. C. Burrows*, Clarinda, Iowa.

No Egg Cake.—1 cup milk, 1 cup sugar, 3 cups flour, small, ⅓ cup butter, 2 teaspoons Royal Baking Powder, lemon or raisins and nutmeg, as you choose.—*Mrs. Geo. K. Colt*, Burrville, Conn.

One Egg Cake.—1 cup sugar, 2 cups flour, ½ cup milk, 2 teaspoons Royal Baking Powder, 1 egg; flavor to taste.—*Mrs. A. D. Lauterman*, Branchville, N. J.

One Egg Cake with Chocolate Frosting.—1 cup sugar, 1 egg, 1 small piece butter, ¾ cup milk, ½ teaspoon saleratus, ½ teaspoon cream tartar, 2 cups sifted flour, light. *Frosting:* ¾ cup pulverized sugar, 4 large tablespoons chocolate, 2 teaspoons cocoanut, the white of 1 egg; spread this on the cake while hot; use the yelk of egg left of the frosting in the cake.—*Hattie Parkes*, Taunton, Mass.

Raised Cake without Eggs.—3 cups dough risen with yeast, 1 cup butter, 2 cups sugar, 1 teaspoon each of mace, nutmeg, cinnamon, 1 wineglass wine, 1 cup milk, sweet, 1 lb. raisins, seeded, and 1 teaspoon Royal Baking Powder mixed in ½ cup sifted flour; let it stand 20 minutes and bake in moderate oven.—*Mrs. W. H. Walker*, Parkersburg, W. Va.

Election Cake *(My Great Grandmother's).*—Rub 1½ lbs. butter very fine with 5 lbs. flour, add 2 lbs. sugar with 4 eggs, well beaten, 1 qt. hop yeast with 1 teaspoon soda (instead of soda, I use 1 teaspoon Royal Baking Powder, and doubtless Grandma would if she 'd had it), 1 pt. hot milk, ½ oz. cinnamon, 2 lbs. stoned raisins; rise overnight; makes 4 loaves.—*Mrs. Stephen Gilman*, Lynnfield, Mass.

Elegant Cake.—5 eggs, 3 cups sugar, ¾ cup butter, 4 cups flour, 1 cup sweet milk, 3 teaspoons Royal Baking Powder.—*Mrs. E. J. Bird*, Ithaca, Neb.

Elegant Cake.—5 eggs, 3 cups sugar, ¾ cup butter, 4 cups flour, 1 cup sweet milk, 2 teaspoons Royal Baking Powder.—*Mrs. D. W. Jones*, White Plains, N. C.

Elsie's Cake.—1 cup butter, 2 cups sugar, creamed thoroughly; add 1 cup milk; beaten yelks 4 eggs added 1 by 1; 1½ cups flour, mixed with 2 heaping teaspoons Royal Baking Powder; add whites of 2 of the 4 eggs, which have been beaten to a froth; add 1½ cups flour and the rest of the whites, 1 teaspoon lemon or vanilla extract; as flour differs, more may be added if this seems too thin; it can be frosted with chocolate icing or cocoanut, or plain frosting with the meats of English walnuts sprinkled over. *Plain frosting:* Beat white 1 egg to a stiff froth; add 1 cup pulverized sugar; spread smoothly over the cake when taken from the oven.—*Miss L. C. MacKeown*, Lynn, Mass.

Excelsior Cake.—2 teacups powdered sugar sifted thoroughly, whites 10 eggs beaten very light, 1 teaspoon extract vanilla and 1 teaspoon water, 1 full cup flour and 1 teaspoon cream tartar, sifted together 8 or 10

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times; beat sugar and eggs together, then add extract and water, then flour and cream tartar; put in 3-qt. pan and bake slowly 1 hour; when cold, frost with boiled frosting, as follows: Whites 3 eggs, 3 teacups granulated sugar, ½ cup water; put sugar and water in basin and boil until it is like soft wax when dropped in cold water; beat the eggs and turn boiling sugar on them, then beat together until cold, then put on the cake ½ or ¾ inch thick; set in warm oven to harden.—*Mrs. L. W. Morris*, Norwalk, O.

Fancy Cake.—1 lb. sugar, ¾ lb. butter, 6 eggs, 4 cups flour, ¾ cup water, 1½ teaspoons Royal Baking Powder; flavor with lemon or vanilla to taste; mix the butter and sugar together until light; add 2 eggs at a time until the 6 are used, then add the water, next the flour and Royal Baking Powder.—*Miss Sallie Ashmore*, Trenton, N. J.

Farmer's Cake.—1 cup butter, 2 cups sugar, 1 cup sweet cream, 2 eggs, 1 teaspoon soda, cinnamon to taste; mix soft, roll thin, bake quickly.—*Mrs. L. Dillinger*, Yellow Springs, Pa.

Feather Cake.—½ cup butter, 3 small cups flour, 2 cups sugar, 1 cup sweet milk, 3 eggs, 2 teaspoons Royal Baking Powder; flavor to taste; if baked in layers, do not use more than 2½ cups flour.—*Mrs. Hattie Wheeler*, Creston, Iowa.

Feather Cake.—2 cups white sugar, 3 cups flour, 1 cup sweet milk, 1½ cups butter, 3 eggs, 2 teaspoons Royal Baking Powder; spice to taste.—*Mrs. G. D. Gookin*, Sonora, Cal.

Feather Cake.—Take 2 cups sugar, ½ cup butter, ⅔ cup milk, 3 cups flour, 3 eggs, and 3 teaspoons Royal Baking Powder; flavor with lemon or vanilla.—*Tillie E. Rauch*, Buffalo City, Wis.

Feather Cake.—2 cups sugar, ¾ cup butter, 1 cup sweet milk, whites 3 eggs, 2 cups flour, 2 teaspoons Royal Baking Powder.—*Mrs. Mettie Wood*, Cas:alia, O.

Feather Cake.—1 cup sugar, 1 cup milk, 2 cups flour, 2 eggs, 1 tablespoon butter, ½ teaspoon Royal Extract Lemon, 2 teaspoons Royal Baking Powder; soften butter; beat with sugar and eggs; add milk and the flour mixed with baking powder; bake in quick oven.—*Miss Jennie E. Allgor*, Sea Plain, N. J.

Feather Cake.—2 cups sugar, 3 eggs, 1 cup butter, solid, water and milk worked out, ½ cup sweet milk, 2 teaspoons Royal Baking Powder; mix in 3 large cups flour; beat eggs, sugar, and butter to a cream; add milk; stir till it is thoroughly mixed with the eggs, sugar, and butter; lastly, add the flour and extract of lemon; grease the pan with butter; time, 1 hour; hot oven; evenness to be maintained if possible till done; be careful not to burn.—*Ellen Mullen*, Raymond, Ill.

Feather Cake.—1 cup sugar, 1 cup flour, 1 egg, ½ cup sweet milk, 1 tablespoon melted butter, 1 teaspoon Royal Baking Powder, a very little salt, and 1 teaspoon lemon; bake in hot oven.—*Mrs. Elizabeth Kennedy*, Otterville, Ill.

Feather Cake.—1 cup white sugar, 1 cup sweet milk, 2½ cups flour, 1 egg, piece of butter size of an egg, 2 teaspoons Royal Baking Powder, 1 small teaspoon Royal Extract Lemon, a little salt.—*Libbie M. Skaflo*, Hamilton, N. J.

Feather Cake.—2 eggs, 2 cups sugar, 3 cups flour, ½ cup butter, ⅔ cup sweet milk, 2 teaspoons Royal Baking Powder.—*Mrs. Frank Reed*, Nortonville, Kans.

Feather Cake.—1 cup flour, 1 cup sugar, ½ cup sweet milk, 1 tablespoon butter, 1 teaspoon Royal Baking Powder, 1 teaspoon Royal Essence Lemon, 1 egg; put the ingredients all together in a bowl, mix thoroughly, and bake 40 minutes in a moderate oven.—*Emma Crews*, Given, Iowa.

Feather Cake.—5 eggs, whites and yelks well beaten together, 1 coffeecup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, 1 teaspoon Royal Baking Powder; cream butter and sugar well; then add eggs and milk; lastly, add flour in which the baking powder has been sifted; flavor to taste; bake ¾ hour.—*Mrs. Mary Rogers*, Prattville, Ala.

Feather Cake.—1 cup white sugar, 2 cups flour, ⅔ cup milk, 1 egg, 1 teaspoon butter, 1 teaspoon Royal Baking Powder, 1 teaspoon Royal Essence Lemon; rub butter and sugar together; add the egg well beaten, then the milk; sift together flour and powder, and flavor; bake in a square tin.—*Nellie E. Bradley*, Bristol, Conn.

Feather Cake.—1 cup sugar, 1 cup flour, 1 egg, ½ cup sweet milk, 1 tablespoon melted butter, 1 teaspoon Royal Baking Powder, a very little salt, and 1 teaspoon Royal Extract Lemon.—*Jennie L. Hicks*, Clinton Corners, N. Y.

Feather Cake.—Whites 3 eggs, 2 cups sugar, 1 cup sweet milk, 1 cup butter, 3 cups flour, 3 teaspoons Royal Baking Powder.—*Miss Emma L. Ensley*, Rushsylvania, O.

French Cake.—½ cup butter, 3 eggs, 2 cups sugar, 1 cup milk, 3 cups flour, 2 teaspoons Royal Baking Powder; beat the yelks of the eggs in the milk; add the butter; mix the powder in the flour; then add the whites of the eggs after beating light.—*Mrs. Josie Reigherd*, Mifflinburgh, Pa.

Soft Gingerbread.—2 eggs, 1 cup sour cream, 1 cup molasses, ½ cup sugar, 5 cups flour, 1 teaspoon salt, 1½ teaspoons soda, 3 teaspoons ginger.—*Miss Emma L. Ensley*, Rushsylvania, O.

Gold Cake.—1 coffeecup butter, 2 cups sugar, 3 cups flour, 5 eggs, whites stirred in last, 3 teaspoons Royal Baking Powder, 1 cup sweet milk; flavor with lemon.—*Emma Chapman*, Raymond, Ill.

Gold Cake.—1 cup sugar, ¾ cup butter, ½ cup sweet milk, 1½ cups flour, 2 teaspoons Royal Baking Powder, yelks 8 eggs.—*Miss Rosa A. Cowdrey*, Pomeroy, O.

Gold Cake.—½ cup lard and butter mixed, and 2 cups yellow sugar, 3 eggs, ½ cup water, 2½ cups flour, 3 teaspoons Royal Baking Powder; bake in a moderate oven.—*Mrs. Emma Sanderlin*, Wagontown, Pa.

Gold Cake.—1 cup sugar, ½ cup butter, ½ cup milk, 1¾ cups flour, the yelks 3 eggs and 1 whole one, 1½ teaspoons Royal Baking Powder; mix together the sugar, butter, and add the eggs, milk, lemon extract, and flour, in this order; bake ½ hour in a moderate oven.—*Mrs. G. A. Luther*, Jasper, Dak.

Golden Cake.—Take the yelks 8 eggs, beat them well, mix 1 cup brown sugar and ¾ cup butter, 2 cups flour in which 1 heaping teaspoon Royal Baking Powder has been mixed; add ¾ cup mik; stir that and the eggs into the batter, and bake immediately.—*Mrs. S. G. Langmaid*, Middleton, Idaho.

Gold and Silver Cake.—1 cup sugar, the whites 4 eggs, ⅔ cup sweet milk, ½ cup butter, 2 cups flour, 2 teaspoons Royal Baking Powder, 2 teaspoons Royal

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Extract Vanilla; use the same for the gold, only adding 1 whole egg with the yelks of the 4.—*Miss Mollie Mitchell*, Patterson, Pa.

Guess Cake.—2 cups granulated sugar, ¾ cup butter, 1 cup sweet cream, 3½ cups flour, whites 7 eggs, 2½ teaspoons Royal Baking Powder; the sugar and butter must be stirred to a crean, and add constantly the sweet milk.—*C. Maggie Meldahl*, Scott, W. Va.

Guess Cake.—2 cups white sugar, 4 cups sifted flour, 1 cup butter, 1 cup sweet milk, 4 eggs.—*Mrs. Wm. H. Bretz*, Middletown, Pa.

Harrison Cake.—1 cup molasses, ½ cup sugar, ½ cup butter, ½ cup milk, 2 eggs, ½ teaspoon soda, 1 cup chopped raisins; sprinkle with flour, 3 cups sifted flour, spice and salt.—*Myra F. Paull*, Taunton, Mass.

Hasty Cake.—1 cup butter, 1½ cups sugar, 2 cups flour, ½ cup milk, 3 eggs, 1½ teaspoons Royal Baking Powder; work the butter and sugar together, then add the flour and milk, and lastly the eggs; put the powder in the flour, and bake 30 minutes.—*Miss Edith A. Hoopes*, Russellville, Pa.

Hermits.—½ cup butter; 1½ cups sugar, 2 eggs, 1 cup currants, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 tablespoon sweet milk; roll thin, and bake quick.—*Mrs. John White*, Dallas Centre, Iowa.

Hermit Cakes.—½ cup butter, 1½ cups sugar, 3 eggs, ½ teaspoon soda; in a little water mix up stiff and roll.—*Mrs. Ida Kellet*, Reading, Pa.

Hot-water Cake.—3 eggs beaten very light, 1½ cups sugar, 1½ cups sifted flour, 1 teaspoon Royal Baking Powder sifted with the flour; put all together and add ½ cup boiling water.—*Lena Simpson*, Kennedy, N. Y.

Hurry Cake.—1½ cups flour, 1 cup brown sugar, 2 eggs, butter size of an egg, 1 cup cold water, and 2 teaspoons Royal Baking Powder; bake in hot oven.—*Miss Belle Hunter*, New Athens, Pa.

Ida Cake.—Take 2 eggs, well beaten, 1 cup sugar, ½ cup sweet milk, 6 tablespoons melted butter, 1½ cups flour; in it put 1 tablespoon Royal Baking Powder, and 1 teaspoon lemon essence to flavor; bake in 1 loaf in a moderate oven.—*Miss Addie Bromell*, Maud, Kans.

Jenny Lind Cake.—3 teacups flour, 2 teaspoons Royal Baking Powder, ½ coffeecup sugar, a little caraway seed, and a little lemon peel or a few currants; break 2 eggs into a coffeecup sweet milk; stir into the flour until mixed; pour into the pan, which should be well buttered, and bake 1 hour.—*Mrs. Vallancey*, Graceville, Minn.

Jumbles.—1½ cups sugar, 2 eggs, ½ cup butter, 1 cup sour cream, ½ teaspoon saleratus, caraway seed, flour enough to roll; ½ cup of the sugar is to put on the outside after they are rolled.—*Mary G. Voss*, Lodi, Wis.

Jumbles.—1¼ lbs. flour, 1 lb. sugar, ¾ lb. butter, 4 eggs; flavor with vanilla; roll out into little balls, and pat down into the tins very thin, making a small hole in center with the finger; bake very slightly in a quick oven—just a delicate brown.—*Miss Miriam T. Allen*, Deal Beach, N. J.

Jackson Jumbles.—1 cup butter, 2½ cups sugar, 5 cups flour, 1 cup milk, 2 eggs, 1 tablespoon cinnamon, 1½ tablespoons Royal Baking Powder; bake in long pans.—*Mrs. R. B. McIlvain*, Mount Holly, N. J.

Cocoanut Jumbles.—1 nut grated, ¾ lb. sugar, 3 eggs, and 1 large iron teaspoon flour; drop on buttered pans; use care in baking.—*Edna Griffin*, Zion, Ky.

Vanilla Jumbles.—2 eggs beaten very light, 1 cup granulated sugar, 1 tablespoon Royal Extract Vanilla, flour enough to roll out, 1 teaspoon Royal Baking Powder, 1 pinch salt; roll out thin; cut with jumble cutter; bake quickly.—*Hattie B. Rowley*, Muskegon, Mich.

Lady Cake.—3 eggs, 1½ cups white sugar, ⅔ cup sweet milk, 2 cups flour with 1½ teaspoons Royal Baking Powder sifted in; mix all together, then add ½ cup butter melted, 1 teaspoon extract lemon or vanilla.—*Miss S. G. Spencer*, Hyde Park, Mass.

Lady Cake.—2 cups pulverized sugar, 3 cups flour, 1 cup milk, ¼ lb. butter, whites 2 eggs, 2 teaspoons Royal Baking Powder; flavor with Royal Extract Vanilla; beat sugar and butter to a cream, then add milk and flavoring; next add the flour and baking powder thoroughly mixed, and lastly, the whites of eggs beaten to a stiff froth; bake 1 hour, and ice with clear icing.—*Mrs. M. E. Evans*, Matthews, Pa.

Lady Cake.—1 lb. sugar, ¾ lb. sifted flour, 6 oz. butter, whipped whites 10 eggs; flavor with bitter almonds; bake in square, not very deep tins; flavor the frosting with Royal Extract Vanilla; the combination is very pleasant.—*Miss Jessie C. McKenzie*, Mississippi street, Potrero, San Francisco, Cal.

Lady Cake.—¾ lb. butter, 1 lb. sugar, whites 10 eggs, 1½ pts. flour, 2 teaspoons Royal Baking Powder; flavor with extract lemon; cream the butter and sugar; beat eggs to a stiff froth; mix well; bake 2 hours in moderate oven.—*Mrs. J. P. Walton*, Lincoln, Neb.

Lady Cake.—Take 1 lb. sugar, whites 7 eggs, 1 cup butter, 1 cup sweet milk, 1 cup corn-starch, 3 cups flour, 2 teaspoons Royal Baking Powder, 3 teaspoons almonds; flavor.—*Amanda Kinchey*, Millersville, Pa.

Lemon Cake.—2 cups white sugar, ½ cup butter, 1 cup sweet milk, 1 cup corn-starch, 3 eggs, whites beaten to a froth, 1½ teaspoons essence lemon, 3½ teaspoons Royal Baking Powder, 3 small cups flour; stir sugar and butter together; add milk, corn-starch, flour, baking powder, eggs, and essence.—*Mrs. C. R. Linn*, Ashland, O.

Lemon Cake.—3 cups powdered white sugar, 1 cup fresh butter, 1 cup sour milk, 5 eggs, and 4 cups flour; beat the butter and sugar to a cream; beat the eggs separately, the whites to a stiff froth; mix all together, then sift the flour, to which add 3 teaspoons Royal Baking Powder; put the flour in by degrees, and the juice and grated peel of a fresh lemon.—*Effie G. Smith*, Sylvan, Pa.

Lemon Snaps.—1 cup sugar, 1 cup butter, 1 egg, the juice and a little grated rind of a large lemon, ½ cup water, 1 teaspoon Royal Baking Powder, ½ nutmeg; beat the butter, sugar, and egg to a light cream; add the lemon, water, and nutmeg; use enough flour to make a stiff dough; roll thin; cut into bars and bake quickly.—*Mrs. Lulu C. Wyatt*, Junction City, Tex.

Lemon Snaps.—1 cup sugar, ½ cup butter, 2 eggs, ¼ tablespoon Royal Baking Powder, a little milk, and juice 1 lemon.—*Miss Tillie Eurick*, Prospect, O.

Light Cake.—Take 1 cup butter, work it till soft; add 2 cups sugar, 6 eggs, beat separate, put yelks in sugar; add 1 cup sweet milk, 4 cups flour, 2 teaspoons Royal Baking Powder; mix well; bake in slow oven.—*Miss A. Rehm*, West Point, N. Y.

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Lily Cake.—2 cups powdered sugar, 1 cup butter, ¾ cup milk, whites 6 eggs, ¼ cup corn-starch, 2 full cups flour, 3 teaspoons Royal Baking Powder mixed in the flour; flavor with lemon.—*Lucinda Hewlin*, Bloomingdale, Ind.

Lincoln Cake.—½ cup butter, 2 cups granulated sugar; stir to a cream; 3 eggs well beaten, 3 cups flour, 2 teaspoons Royal Baking Powder stirred in the flour and sifted; 1 cup sweet milk, 1 teaspoon extract rose; stir till creamy; bake ½ hour.—*Miss Emery Moon*, Potter Centre, N. Y.

Loaf Cake.—2 teacups sugar, 1 cup butter, 3½ cups flour, 1 cup sweet milk, 1 heaping teaspoon Royal Baking Powder, 5 eggs.—*Mrs. John McDole*, Indianola, Iowa.

Loaf Cake.—4 eggs, whites and yelks beaten separately, 1 cup sugar, ½ cup butter, 1½ cups flour, ½ cup sweet milk, 1 heaping teaspoon Royal Baking Powder sifted with the flour, 1 teaspoon extract lemon; bake in loaf cake.—*Mrs. Ellen Henning*, San José, Cal.

Loaf Cake.—2 cups shortening, 2 cups sugar, 2 cups milk, 5 cups flour, 4 teaspoons Royal Baking Powder, 1 cup raisins, 1 nutmeg; mix flour, sugar, raisins, baking powder, and nutmeg together, then beat shortening and milk and stir; makes 3 loaves.—*Mrs. James T. Brady*, Westfield, Mass.

Loaf Cake.—4 eggs, ½ cup butter, ½ cup sweet milk, 1 cup granulated sugar, 2 teaspoons Royal Baking Powder, 2 cups flour, 1 teaspoon Royal Vanilla.—*John Willmore*, Fort Supply, Ind. Ter.

Loaf Cake.—4 eggs, 5 cups flour, 1 lb. raisins, 2 cups sugar, 1 cup molasses, 1½ cups butter, 1 cup new milk, 1 teaspoon saleratus; spice as you like.—*Mrs. C. H. Haile*, Alameda, Cal.

French Loaf Cake.—2 cups white sugar, 1 scant cup butter, 1 cup sweet milk, 3 heaping cups flour, 3 eggs, 3 teaspoons Royal Baking Powder; put sugar, butter, eggs (not previously beaten), together, and beat to a froth; add the milk, beating well; flavor with Royal Extract Lemon; add the flour, in which the baking powder has been mixed; gradually pour into a cake-tin lined with buttered paper; very nice and quickly made.—*Mrs. Mollie Chandler*, Delaware, Del.

French Loaf Cake.—2 lbs. flour, 2 lbs. sugar, 2 lbs. raisins, 1 lb. butter, 2 cups new milk, 10 eggs, spice to taste, 6 teaspoons Royal Baking Powder.—*Ada L. Stayton*, Linwood, O.

Measure Loaf Cake.—4 cups flour, 1 cup yeast, ½ pt. milk or a large teacup full; wet it up and let it rise; then add 2 cups sugar, 2 eggs, 1½ cups shortening, mace, 1 teaspoon saleratus; mix thoroughly; let it rise again, then put in tins; add raisins; will make 3 good loaves; good to keep; called by some "Election Cake."—*Mrs. C. H. Taylor*, Burlingame, Kans.

Quick Loaf Cake.—4 cups flour, 2½ cups sugar, 2 eggs, 2 teaspoons Royal Baking Powder, ⅓ cup shortening, 1½ cups sweet milk, 1 cup raisins, nutmeg, salt.—*Mrs. W. W. Allphon*, New Britain, Conn.

1, 2, 3, 4 Loaf Cake.—1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs, ½ cup milk, 1 teaspoon each Royal Baking Powder, cinnamon, raisins.—*Miss Kate Lobmier*, Keokuk, Iowa.

Log Cabin Cake.—1 cup butter, 3 cups sugar, 1 cup sweet milk, 6 eggs, 5 cups flour, 2 teaspoons Royal Baking Powder.—*Mrs. L. Dillinger*, Spring Valley, Pa.

Love Cake.—½ cup butter, 1½ cups sugar, ½ cup sweet milk, 3 eggs, 2 cups flour, 1 teaspoon Royal Baking Powder, nutmeg.—*Mrs. A. G. Saylor*, Wenonah, N. J.

Madeira Cake.—2 eggs well beaten, ¼ lb. butter warmed and beaten, 6 oz. powdered loaf sugar, 8 oz. flour, 2 teaspoons Royal Baking Powder, ½ cup milk, 1 teaspoon Royal Essence Lemon.—*Mrs. F. J. Southwell*, Hawley, Minn.

Maplewood Cake.—1 lb. white sugar, ¼ lb. butter well creamed, 9 eggs beaten to a froth, juice and grated rind 1 lemon, 1 lb. flour, the last thing, with 1 lb. stoned raisins.—*Mrs. J. Hamilton*, 145 Griffith street, Jersey City Heights, N. J.

Marmalade Cake.—Rub together 1 lb. butter and 1 lb. sugar until light; beat the yelks of 8 eggs; 1 teaspoon cinnamon, a little maize and a little nutmeg, 1½ lbs. flour; mix the whole together; roll out ½ inch thick; cut cakes round or in shapes, and bake till done, which will be in a few minutes; when cold, spread the surface of each cake with marmalade or preserves; now beat the whites of 8 eggs very light, adding gradually 8 large tablespoons of pulverized sugar until it is thick icing; flavor with Royal Extract Lemon; with a spoon put this on each cake, high in the center; put them in an oven, and as soon as they are a light brown take them out.—*A. L. Thompson*, Block Creek, Tex.

Measure Cake.—4 eggs, not quite 1 cup butter, 2 cups sugar, 1 pt. flour, ½ cup milk, ½ teaspoon cream tartar, ¼ teaspoon soda.—*Martha Stewart*, Parkersburg, Pa.

Measure Cake.—1 cup butter beaten to a cream with 2 cups sugar, 6 eggs beaten separately, 3 teacups flour, ½ cup sweet cream, 1 teaspoon soda, 2 teaspoons cream tartar.—*Ida E. Hodson*, Vark, Kans.

Measure Cake.—1 teacup butter, 1 teacup cream, 6 cups flour, 2 cups sugar, 1 tablespoon Royal Baking Powder; mix well; bake in a quick oven.—*Mrs. Eliza Ann Miller*, Shepherdstown, W. Va.

Melrose Cake.—3 cups flour, 1½ cups sugar, ½ cup butter, 1 teaspoon Royal Baking Powder, 3 eggs, 1 nutmeg, 1 tablespoon rose-water.—*Mrs. J. Hamilton*, Jersey City Heights, N. J.

Moist Cake.—2 teacups sugar, ½ cup melted butter, 1 teacup sweet milk, 3 eggs, 3 even teacups flour, 1½ teaspoons Royal Baking Powder.—*Mrs. Henry J. Banta*, Englewood, N. J.

Molasses Cake.—1 cup butter, 2 eggs, 3 cups molasses, 1 teaspoon soda, 1 cup sour cream, 2 teaspoons ginger, 6 cups flour; this makes 2 medium-sized cakes.—*Mrs. Allie Slocum*, Howard, Dak.

Molasses Cake.—½ cup shortening, 1½ cups molasses, 1½ teaspoons soda, ½ teaspoon warm water, 1 teaspoon ginger.—*Mrs. E. M. Parmelee*, Schoharie, N. Y.

Molasses Cake.—1 cup molasses, butter size of a walnut, 1 cup flour, ⅔ cup boiling water, 1 teaspoon soda.—*Mrs. Austin Wessel*, Albany, Wis.

Molasses Cake.—1 cup sugar, 1 cup molasses, 1 small cup butter or other shortening, ½ cup cold water, 1 teaspoon ginger, 1 teaspoon ground cinnamon, 1 heaping teaspoon soda, and 1 teaspoon Royal Baking Powder; mix well into a firm dough; roll ⅛ inch thick; mark off with a fork, and cut in squares, and bake in a quick oven; when done, take from the pan and lay on paper till cool, then place in jar and cover.—*Mrs. Marian Rozell*, Cherryvale, Kans.

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Mountain Cake.—6 eggs, 1 cup butter, 2 cups sugar, 3 cups flour, 1 cup milk, 2 teaspoons cream tartar, ⅔ teaspoon soda; very nice with orange frosting.—*M. H. Holmes*, Fall River, Mass.

Mountain Cake.—To the yelks of 6 eggs, well beaten, add 2 cups white sugar, ¾ cup butter, 1 cup sweet milk, 3½ cups flour, 2 teaspoons Royal Baking Powder, whites 2 eggs beaten stiff.—*Belle Wagner*, Rossville, Kans.

Newport Cake.—3 cups flour, 1½ cups milk, 2 eggs, butter size of an egg, ½ cup sugar, 2 teaspoons Royal Baking Powder; stir together butter and sugar, then add eggs, milk, and flour sifted with the baking powder; to be eaten warm, like biscuit.—*Ruth H. Armstrong*, Aspinwall, Pa.

Nicest Cake.—2 cups powdered sugar, ¾ cup butter, ¾ cup milk, whites 8 eggs, 3 cups flour, 3 teaspoons Royal Baking Powder, vanilla.—*Miss Jennie Blanchard*, Patchin, N. Y.

Nova Scotia Light Cake.—1 lb. sifted flour, 1 lb. white sugar, ½ lb. butter, 5 eggs, 1 cup milk, 2 teaspoons Royal Baking Powder, 1 grated nutmeg; beat butter and sugar to a cream, then add gradually other ingredients; eggs must be beaten until light; bake 45 minutes.—*Mrs. E. F. Howell*, 291 Union street, Brooklyn, N. Y.

Ocean Cake.—1 cup milk, 2 cups sugar, ½ cup butter, whites 5 eggs well beaten, 3 cups flour, 2 teaspoons Royal Baking Powder; flavor to taste.—*Mary E. Powers*, Erin, Wis.

Old Colony Cake.—3 eggs, 1 cup butter, 2½ cups sugar, 1 cup sour milk, 3⅗ cups flour, 1 teaspoon soda, spice to taste; sift a little powdered sugar over top.—*Kittie Nice*, Blanchester, O.

Palmetta Cake.—1 lb. butter, 1¼ lbs. sugar, 1 lb. flour, 12 eggs, 2 lbs. citron, sliced and floured; 1 large or 2 small cocoanuts grated; beat well and bake as pound cake, but will require longer baking, on account of fruit.—*Mrs. Dr. J. M. Ripple*, Waynesboro', Pa.

Pearl Cake.—¾ cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder, whites 7 eggs; mix corn-starch, flour, and baking powder together, and add to the butter and sugar alternately with milk; lastly, add whites 7 eggs beaten to a stiff froth; a cup of the batter colored pink with "strawberry" or any other colored flavoring, and dropped in alternately with the other batter, makes a delicate marble cake.—*Mrs. Will. B. Follett*, Burlingame, Kans.

Plain Cake.—1½ cups sugar, ½ cup butter, 2 eggs, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, flour to mix; 1 teaspoon Royal Extract Lemon.—*Mrs. F. W. Bement*, Northampton, Mass.

Plain Cake.—4 eggs, 3 cups sugar, not heaped, ½ cup milk filled up with water, ¼ teaspoon soda put into the water, ⅔ cup good butter, 2 full teaspoons yeast powder put into 4 level cups sifted flour; flavor with nutmeg.—*Ella M. Whiteman*, Centerville, Oreg.

Plain Cake.—4 cups flour (small ones) sifted, ½ cup syrup or molasses, 2 cups sultana or stoned raisins, 1 cup figs sliced fine, ½ teaspoon cinnamon, 3 teaspoons Royal Baking Powder, a little nutmeg, 2 tablespoons butter or olive oil; mix stiff and bake in a hot oven.—*Alice R. Hinde*, Anaheim, Cal.

Poor Man's Cake.—1 cup sugar, 1 cup milk, 1 egg, 1 tablespoon butter, 2 cups flour, 2 teaspoons Royal Baking Powder; flavor to suit.—*Mrs. Wm. Nelson*, 272 Penn street, Brooklyn, N. Y.

Baker's Pound Cake.—2 cups sugar, 1 cup butter beaten to a cream, 3 eggs well beaten, 1 cup milk, 3 cups flour, 2 teaspoons Royal Baking Powder; flavor to taste; mix all together quickly and bake immediately.—*Miss Anna Cushing*, Binghamton, Cal.

New York Pound Cake.—1 cup each molasses, sugar, and butter, 4 cups flour, 1 cup water, 1 nutmeg grated, 3 eggs, Royal Baking Powder; beaten all together and baked in tin patty-pans.—*Mrs. G. W. Budd*, Pemberton, N. J.

Plain Pound Cake.—1 lb. butter, creamed, 1 lb. sugar, 8 eggs, yelks and whites beaten separately, 1 lb. flour and 2 teaspoons Royal Baking Powder sifted with flour; flavor with lemon extract.—*Miss L. Dillon*, 26 McGill College Ave., Montreal, Can.

Poor Man's Pound Cake.—2 eggs, 2 cups sugar, 1 cup cream or milk; 1 tablespoon butter, if you have no cream take more butter; 2 cups flour, 2 teaspoons Royal Baking Powder; put all in a pot together and beat up afte you have all in.—*Mrs. J. T. Piggott*, West Philadelphia, Pa.

White Pound Cake.—3 cups granulated sugar, 1 cup rich milk, 5½ cups flour, whites 9 eggs, 1 lb. good butter, less 1 spoon, 2 teaspoons Royal Baking Powder.—*C. Maggie Meldahl*, Scott, W. Va.

Yankee Pound Cake.—1 lb. sugar, 1 lb. flour, ½ lb. butter, 5 eggs, 1 tumbler milk, 2 teaspoons Royal Baking Powder; flavor to taste.—*Mrs. W. P. Robertson*, 226 Grand street, Jersey City, N. J.

Puff Cake.—2 cups sugar, ½ cup butter, 3 eggs, 1 cup milk, 2 teaspoons Royal Baking Powder, 3 cups flour; flavor to taste; beat sugar and butter to a cream; add eggs well beaten; sift Royal Baking Powder with the flour; add the milk and flavoring.—*Mrs. George Cooper*, Williamsport, Pa.

Puff Cake.—2 cups sugar, 1 cup milk, 1 cup butter, 3 eggs, 3 cups flour, 1 tablespoon Royal Extract Lemon, 1½ teaspoons Royal Baking Powder; bake 50 minutes in a moderate oven.—*Mrs. William F. Bell*, Rancocas, N. J.

Queen Cake.—Mix 1 lb. each dried flour, sifted sugar, and washed currants; wash 1 lb. butter in rose-water, beat it well; then mix with it 8 eggs, yelks and whites beaten separately, and put in the dry ingredients by degrees; beat the whole 1 hour; butter little tins, teacups, or saucers; fill them only ½ full; sift fine sugar over just as you put them into oven.—*Bessie Parker*, Nauvoo, Ind.

Queen's Cake.—2 level teacups butter, 4 teacups sugar, 6 level teacups flour, whites 24 eggs, 3 teaspoons Royal Baking Powder; work butter and flour well together; put the sugar in, ½ the quantity of eggs, then add to the butter and flour, then add the remaining whites; flavor with whisky and lemon to suit the taste; raise slowly and bake quickly; set a pan of cold water over the cake while raising.—*Mrs. J. N. Drane*, Smithfield, Ky.

Raised Cake.—2½ lbs. flour, 1½ lbs. sugar, 1¼ lbs. butter, 1 lb. raisins, citron if you wish, 1 pt. milk, ½ pt. yeast, 3 eggs, 2 nutmegs, and salt to taste, wine-glass of wine or brandy if desired; make a sponge of yeast, milk, and flour; stir the butter and sugar to a cream, and take ½ of it, and add to the sponge when light, mixing thoroughly with the hands; let it rise again; add rest of sugar, butter, egg, fruit, nutmegs,

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etc., rise again, and when light put in pan; stand in warm place 15 or 20 minutes; then bake 1 hour in moderate oven; makes 4 loaves.—*Mrs. F. M. Sherman*, New Haven, Conn.

Raisin Cake.—1 cup butter, 2 cups sugar, 1 cup sour milk, 1 teaspoon soda, 3 eggs, 2 cups raisins, 1 nutmeg, 1 tablespoon cloves, 1 tablespoon cinnamon, 4 cups flour; to be about as stiff as pound cake.—*Mrs. Joseph Keck*, Washington, Iowa.

Mashed Raisin Cake.—3 layers: outside layer, take any receipt for a good white cake; middle layer, 1 lb. shelled almonds, 1 lb. seeded raisins and chop separately very fine, or mash, then put together and thoroughly mash; make a thin icing and mix the raisins, almonds, and icing together; put all of this mixture between your 2 white layers; cover the outside with icing.—*Lyde L. Rice*, Burlington, Iowa.

Republican Cake.—¾ cup butter, 2 cups white sugar, 1 cup sweet milk, ½ cup corn-starch, 2 cups flour, 1½ teaspoons Royal Baking Powder; mix corn-starch, flour, and baking powder together; add butter and sugar, and lastly the milk; add the whites 8 eggs; flavor to taste.—*Miss Hattie Wheeler*, Parishville, N. Y.

Rock Cakes.—½ lb. butter, 1 lb. flour, ½ lb. moist sugar, 40 drops Royal Extract Lemon, 2 eggs, ½ glass brandy and white wine; rub butter into flour and sugar; mix the whole with the eggs well beaten and brandy; drop on a baking-sheet and bake ½ hour.—*Mrs. T. Jack*, Spokane Falls, Wash. Ter.

Rose Cake.—1 cup butter, 2 cups sugar, beaten to a cream, 4 cups flour, whites 10 eggs, 1 cup milk, 2 teaspoons Royal Baking Powder, 1 teaspoon lemon; take aniline size of a pea, tie in a thin cloth, put 1 teaspoon boiling water on it; take 1 cup of the cake and put in the aniline until you have a pretty rose color; put 1 layer of white part in the bottom, ½ of rose, then more white; then all of the rose and the rest of the white part.—*Miss Millie Stover*, Crawfordsville, Ind.

Rose Cake.—*White part:* 2 cups white sugar, 1 cup butter, ½ cup sweet milk, 3 teaspoons Royal Baking Powder in 3½ cups flour, whites 5 eggs. *Red part:* 1 cup red sugar, ½ cup butter, ½ cup sweet milk, 2 teaspoons Royal Baking Powder in 2 cups flour, whites 3 eggs.—*Mrs. Mettie Wood*, Castalia, O.

Royal Cake.—2 cups white sugar, 2 eggs, 1 cup butter, 1 cup sweet milk, 2 cups flour, 1 cup corn-starch, 3 teaspoons Royal Baking Powder; add eggs last.—*Ollie M. Nelson.*

Royal Cake.—1 cup sugar, ½ cup sweet milk, 2 cups flour, 2 eggs, 1 teaspoon Royal Baking Powder, ½ cup butter; cream butter and sugar together; add yelks of eggs, then whites beaten to a stiff froth; lastly, add baking powder and flour thoroughly mixed.—*Mrs. Ellen Smith*, Bellwood, Neb.

Runaway Cake.—1 qt. flour, 2 cups milk, 2 eggs, 2 teaspoons cream tartar, 1 teaspoon soda, ½ cup sugar, piece of butter the size of an egg, a little salt.—*J. Goodwin*, 12 Gray street, Boston, Mass.

Rusks.—4 cups bread dough from your family baking, 1½ cups sugar, 1 cup milk, 2 tablespoons butter, 2 eggs, 1 nutmeg, and flour enough to make a soft dough; beat the eggs very light and mix thoroughly with the dough; the milk, butter, and sugar are to be warmed together until the butter is melted; then add to the dough and knead thoroughly; raise, and when light form with the hands into small rolls; raise again and bake 30 minutes; when baked, rub a little butter over the top to soften the crust.—*Miss Laura L. Brown*, Wortendyke, N. J.

Rusks.—1 cup sweet milk, 1 cup sugar, 1 cup yeast, 1 cup flour; set overnight; in the morning add ½ cup sugar, ½ cup butter, 2 eggs, reserving white of 1 with a little sugar for the top.—*Miss L. J. Rossiter*, North Guilford, Conn.

Rusks.—1 qt. new milk, 1 cup butter or lard, 2 cups sugar, 1 nutmeg; mix as for bread at night; in the morning, knead and set to rise again; make out in any shape wished and put in pan to get light again: elegant.—*Mrs. John E. Powell*, Pemberton, N. J.

Rusks.—1½ tumblers flour, same of sugar, 2 even tablespoons butter, yelks 3 and whites 4 eggs, 2 tablespoons wine, 1 teaspoon Royal Baking Powder; cream butter and flour together; beat the eggs with sugar; beat the batter well; bake quickly.—*Mrs. Amanda Turner*, Sparta, Miss.

Rusks.—1 cup light yeast, 1 cup warm sweet milk, 1 cup lard, 1 cup sugar, 1 teaspoon essence lemon, 4 eggs; mix stiff and knead; rise 4 hours in warm place; make out the size of biscuit, being careful not to mix when doing so; let stand till light, and bake; when done, wash the top with sweet cream and sugar with essence lemon; if eggs are scarce, omit and add another cup milk.—*Mrs. M. C. Giles*, Ellinwood, Kans.

Rusks.—In 1 large coffeecup warm milk dissolve 1 cake compressed yeast, to this add 3 well-beaten eggs and 1 small cup sugar, beat these together; use flour enough to make smooth, light dough; stand until very light, then knead it in the form of biscuits or rolls; put these in buttered tins and let them rise till almost up to the edge; pierce the top of each one and bake in a quick oven; if you wish them browned handsomely on the top, rub them over when ready for the oven with a little milk in which a little sugar is dissolved—for instance, 1 teaspoon sugar in 2 of milk.—*Lillie S. Harris*, Eudora, Kans.

South Carolina Cake.—1 small cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 heaping teaspoon Royal Baking Powder, ½ teacup milk, a little brandy and 1 cup raisins.—*Mary E. Powers*, Erin, Wis.

Stir Cake.—1 cup sugar, 1 egg, 6 tablespoons melted butter, ¾ cup water, 1½ cups flour, 1 teaspoon Royal Baking Powder; a poor man's cake, but one of the best.—*Miss Ruth E. Taylor*, Plum, Pa.

Sunshine Cake.—Whites 11 eggs, yelks 6, 1½ cups granulated sugar, 1 cup sifted flour, 1 teaspoon cream tartar and 1 teaspoon orange extract; beat whites to a stiff froth and gradually beat in the sugar, beat yelks in similar way, add to them the whites and sugar and flavor; stir in the flour; mix quickly and bake for 50 minutes in slow oven.—*M. R. Bailey*, Brighton, Iowa.

Tea Cake.—1 cup sugar, ½ cup butter, 1 cup sweet milk, 1 egg, 1½ pts. flour, 1½ teaspoons Royal Baking Powder; bake in quick oven.—*Mrs. Clarrissa M. Hitchcock*, Lowville, N. Y.

Tea Cake.—4 cups flour, ⅔ cup sugar, 1 egg, 1 tablespoon butter, 2 teaspoons Royal Baking Powder; mix with sweet milk the usual thickness for cake; to be eaten hot with butter.—*Mrs. J. T. Weeks*, Spring Mountain, O.

Tea Cake.—1 cup granulated sugar, 2 eggs beaten to a froth; ½ cup butter, fill the cup up with sweet milk; 2 cups flour, 2 teaspoons Royal Baking Powder mixed

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with the flour; beat the whole well together; flavor with Royal Extract Lemon or Nutmeg.—*Mrs. N. E. Kimball*, Salem, N. H.

White Tea Cake.—1½ cups flour, mix half of it with 2 tablespoons melted butter, 1 teaspoon cream tartar, and some milk; mix the other half with some milk and 1 teaspoon soda, add 1 coffeecup sugar; beat all together; the soda should be dissolved in 1 portion of the milk and cream tartar in the other.—*Mrs. J. B. Murphy*, San José, Cal.

Telegraph Cake.—2 eggs, 1 cup sugar, 4 tablespoons cold water, 1½ teaspoons Royal Baking Powder, 1½ cups flour, 1 teaspoon Royal Extract Vanilla.—*Mrs. F. W. Bement*, Northampton, Mass.

Tilden Cake.—1 cup butter, 2 cups white sugar, 1 cup sweet milk, 3 cups flour, ½ cup corn-starch, 4 eggs, 2 teaspoons Royal Baking Powder, 2 teaspoons Royal Extract Lemon; good for layer cake also.—*Maggie McLeod*, Dayton, Va.

Tilden Cake.—½ cup butter and 2½ cups flour, rubbed together; add 2 cups pulverized sugar and 2 teaspoons Royal Baking Powder; rub well together; add 4 eggs well beaten (or whites of 8) and 1 cup sweet milk.—*May Scott*, Pataha, Wash. Ter.

Tip-Top Cake.—1 egg, 1 tablespoon butter, 1 small cup sweet milk, ½ cup flour, 1 cup sugar, 1½ teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Lemon; beat egg, butter, sugar together till light; add the milk, sift the flour and powder together, and add to the rest; lastly, add the extract.—*Mrs. Fannie Kemp*, Grandville, Mich.

Twenty Minute Cake.—1½ cups butter, 1½ cups white sugar, whites 5 eggs, ½ pt. flour, 1½ teaspoons Royal Baking Powder, 1 cup milk, lemon extract; rub the butter and sugar to a light cream; add the eggs, 1 at a time, beating 5 minutes between each; flour sifted with powder 3 times; add then the extract and milk; bake 40 minutes.—*Carrie Hyle*, Emporia, Kans.

Universal Cake.—⅔ cup butter, 1 cup sugar, 3 eggs, ½ cup milk, 2 teaspoons Royal Baking Powder, sifted with 2 cups flour; cream the butter and sugar thoroughly; add the eggs previously well beaten, milk, flour and baking powder; beat well for 15 minutes; add flavoring, spice, or fruit if wished.—*Mrs. Adna Dobson*, Lincoln, Neb.

Union Cake.—1 cup butter, 1 cup sweet milk, 3 cups sifted flour, ½ cup corn-starch, 4 eggs, 2 teaspoons Royal Baking Powder; flavor with lemon.—*Mrs. L. Dillinger*, Yellow Springs, Pa.

Vanity Cake.—1½ cups sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, ½ cup corn-starch, 1 teaspoon Royal Baking Powder, whites 6 eggs, any flavoring desired; bake in layers or loaves.—*Miss Lucinda Tombaugh*, Gilead, Ind.

Vanilla Cake.—2 cups sugar, ½ cup butter, 1 cup milk, yelks 7 eggs, 3 teaspoons Royal Baking Powder; first mix sugar and butter thoroughly; then the yelks of 7 eggs; next the milk; then flour to make quite a thick batter; whites 3 eggs well beaten; for icing take the remaining 4 whites of the eggs, 1 cup granulated sugar, 4 teaspoons vanilla.—*Mrs. Dora A. Miller*, Tylersburg, Pa.

Vanilla Cake.—2 cups sugar, 3 eggs, 1 cup sweet cream, 3 cups flour, 1 teaspoon Royal Baking Powder. *Icing:* 1 pt. sugar, ¼ cup water; put it on the stove and let it cook till it looks like jelly; then take it from the stove and add 1 teaspoon Royal Extract Vanilla, whites 2 well-beaten eggs; then stir till it is thick; pour this over top of cake, so as to completely cover it.—*Mrs. L. Hoffa*, Robesonia, Pa.

Victoria Cake.—4 eggs, their weight in pounded sugar and butter and flour, ½ lb. orange peel and 4 drops Royal Extract Almonds; beat the butter to a cream; dredge in flour and sugar; stir the ingredients well together; then add the eggs well beaten; then add orange peel and extract.—*Miss Martin*, Duntrusse Terrace, West Ferry, by Dundee, N. B.

Wedding Cake.—1 lb. brown sugar, 1 lb. butter, 1 lb. flour, 12 eggs, 1 cup molasses, 1 gill brandy, 6 lbs. raisins, 3 lbs. currants, 2 lbs. citron, 1 oz. mace, 1 oz. cloves, 1 gill lemon juice and grated rind of 2 lemons, 2 nutmegs; add sufficient flour to dust the fruit; wash and dry the currants; stem and seed the raisins; cut the citron in small thin pieces; chop the raisins fine and mix all the fruit together; cream the butter and add all the spice as soon as you commence stirring in the sugar; add the molasses by degrees with the sugar; add a portion of the liquor if it does not stir easily; beat till very light; beat the yelks and whites of eggs separately and thoroughly; then add the yelks and the remainder of the liquor, and a little more than ½ the flour; then the whites of the eggs and the rest of the flour, stirring but little; dust the fruit with flour and add a little at a time and mix thoroughly with the cake; have ready a milk-pan (or 3 large bread-tins) well greased; mix a paste of equal parts of Graham and wheat flour; wet up with water; roll it out ½ inch thick; cut 3 papers to fit the tin; grease them well; put in 1, then cut the paste to fit; then put the next paper on that, and then the 3d paper, greased side up; then put in your cake; press closely to the edges; put in an oven as hot as you would for bread; when the cake is almost as brown as you want it, put a greased paper over it, and then a cover of the paste; 4 hours will bake the large cake and the small ones do not take quite so long; let the fire cool down gradually; in this case the cake is sure to be well done, without being burned; it will keep a year, and may be kept in its case.—*Mrs. Howard T. Moss*, Cheshire, Conn.

Wedding Cake.—4 lbs. flour, 3 lbs. butter, 3 lbs. sugar, 4 lbs. currants, 2 lbs. raisins, 24 eggs, 1 oz. mace, 3 nutmegs, a little molasses, citron.—*Mrs. Louisa J. Woodward*, North Dighton, Mass.

Wedding Cake.—1 lb. flour, 1 lb. brown sugar, 1⅛ lbs. butter, ½ lb. candied citron, 4 lbs. currants, 4 lbs. raisins, stoned or chopped, 9 eggs, 1 spoon each ground cloves, cinnamon, mace, nutmeg, and 3 gills brandy; fruit should be rolled in flour before straining in; this cake will keep until the youngest daughter is married.—*Mrs. Robert Stephenson*, Fillmore, Ill.

Wedding or Christmas Cake.—3 lbs. layer raisins stoned, 3 lbs. currants washed and dried, 1 lb. each butter, dark brown sugar, browned flour, citron cut fine, ½ lb. figs chopped, 12 eggs well beaten, 1 pt. molasses, 1 oz. each cinnamon and allspice, ½ oz. cloves, 2 wineglasses brandy; cream butter and sugar; add gradually eggs and flour alternately; then put in spice and molasses; lastly, add fruit sprinkled with flour; then add brandy and ½ the citron; put the rest of the citron in layers; great care must be taken to have the currants devoid of sand; after picking and washing well, rub a few at a time in a coarse towel; flour before putting in cake; this if made in 1 cake will require 5 hours' baking in steady oven.—*Mrs. Ed. F. Howell*, 291 Union street, Brooklyn, N. Y.

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Welcome Cake.—1 egg, 1 cup sugar, 1½ cups flour, ½ cup water, 2 teaspoons Royal Baking Powder, butter size of walnut; beat sugar, egg, and butter, then add water and flour with baking powder; flavor with lemon or vanilla.—*Mrs. C. L. Talcott*, Floyd, Iowa.

Welcome Cake.—4 teacups sugar, 1 teacup butter, 6 eggs, 7 teacups flour, 4 teaspoons Royal Baking Powder: flavor with nutmeg: 3 large cakes.—*Mrs. Hattie Kirsh*, Onekama, Mich.

White Cake.—Beat 1½ cups white sugar and ½ cup butter to a cream: ½ cup sweet milk, 1½ cups flour in which is well mixed, dry, ½ cup corn-starch and 2 teaspoons Royal Baking Powder: whites 6 eggs beaten to a stiff froth.—*Mrs. Lillie Kennedy*, Madisonville, O.

White Cake.—1 cup butter beaten to a cream, add 2 teacups granulated sugar, whites of 8 eggs beaten stiff, and 3½ cups flour well sifted, into which have been added 2 teaspoons Royal Baking Powder; add a teaspoon almond or vanilla flavoring; bake slowly until done.—*M. E. Broward.*

Winter Cake, *without eggs.*—2 cups sugar, 2 cups sour milk, 4 cups flour, ½ cup butter, 1 cup raisins, 2 teaspoons saleratus, and 1 teaspoon each of nutmeg, allspice, cinnamon, cloves, and salt to taste.—*Mrs. John H. Jones*, Tomah, Wis.

Worcester Plain Cake.—2 eggs, 1 cup sugar, ½ cup butter, ½ cup milk, 2 cups sifted flour, 1 teaspoon essence lemon, 2 teaspoons Royal Baking Powder; mix thoroughly together the butter and sugar; then beat the eggs and add slowly to the butter and sugar and beat thoroughly; then put powder into the flour and mix well together, and stir into the prepared mixture; then add the lemon; bake 20 minutes in a quick oven in No. 13 square cake-pan.—*Mrs. S. B. Gilmore*, Worcester, Mass.

Yellow Cake.—Yelks 4 eggs, 1 cup brown sugar, scant ½ cup butter and lard mixed, nearly 1 cup sweet milk, 4 heaping cups sifted flour, 3 teaspoons Royal Baking Powder in flour, 1 teaspoon Royal Extract Vanilla.—*Mrs. Dr. B. S. Chapin*, Euclid, Minn.

Yellow Cake.—1 lb. flour, 1 lb. sugar, ½ lb. butter, 1 cup sweet milk, the yelks 10 eggs and whites 3, 1 tablespoon Royal Baking Powder.—*Maggie Givan*, Macksburg, Iowa.

Yellow Mountain Cake.—3 eggs, 2 cups sugar, 1 cup sweet milk, ½ cup butter, 3 cups flour, 4 teaspoons Royal Baking Powder; beat sugar and butter together; flavor to taste.—*Miss Barbara Neff*, Trotwood, O.

Icing for Cake.—1 pt. white sugar, whites 3 eggs, 1 teaspoon Royal Extract Rose or Lemon; put sugar and whites of eggs in an earthen dish; stir together; do not beat eggs; set dish in saucepan of boiling water; stir while cooking, 8 or 10 minutes, until white and glistening: put on the cake while the icing is warm, as it hardens quickly.—*Mrs. Ella Carpenter*, Milford, N.Y.

Icing for Cake.—2 cups sugar, whites 2 eggs, ½ teaspoon vinegar; put enough water on the sugar to wet it; then boil until a little tough; try by dropping a little in cold water; then beat the whites of eggs to a froth; add sugar to beaten eggs while hot, stirring the eggs all the time; put vinegar in sugar while boiling.—*Miss Mary E. Kramm*, Washingtonville, Pa.

Icing for Cake.—Beat the whites 2 eggs to a froth; stir in 8 large tablespoons loaf sugar; put in a pan and set over boiling water; do not let the water touch the pan, after remaining there 5 minutes (stirring while cooking almost constantly), it will be ready to spread on the cake, which must be done immediately, as the icing hardens very fast.—*Mrs. A. J. Webb*, London, O.

Boiled Icing for Cake.—Boil to a syrup 1 rounding coffeecup sugar (not pulverized) and 4 tablespoons water; while boiling hot add the white of 1 egg well beaten, and stir till cold; flavor to taste. This icing, made with care, is much better than the old way, as it does not crumble in cutting.—*Ruth H. Armstrong*, Aspinwall, Pa.

Frosting for Cake.—1 cup sugar in a little water; boil until it begins to harden on top; pour into the white of 1 egg, beaten to a stiff froth; the juice of 1 lemon.—*Mrs. F. D. Boyden*, South Deerfield, Mass.

Crystal Frosting.—The whites 3 eggs with ¾ lb. granulated sugar slowly stirred in ¼ teaspoon tartaric acid; stir briskly until a stiff froth; take a sheet of foolscap paper; divide in 4 parts and roll in funnel shape, put the frosting in it, fold the paper in tight at the top, and squeeze through the small end of the funnel; in this way you can make a fringe or any design over or around the cake; it must first be be frosted over smooth.—*Mrs. Angie Miller*, Ashland, O.

Ice-cream Icing.—4 cups white sugar, whites 4 eggs, 1 cup boiling water, and citric acid size of a pea dissolved in a very little hot water; boil sugar and water together until it drops off the spoon in large drops; beat the whites of eggs to a stiff froth, and stir in the syrup (beating rapidly all the time), then add the acid, and beat all together until cold; flavor as you choose (Royal Extract Vanilla is best); ¼ of this receipt will ice one good-sized cake.—*Mrs. S. C. Miller*, Bird in Hand, Pa.

White Icing.—The whites 4 eggs, 4 tablespoons granulated sugar, 4 tablespoons corn-starch; flavor to taste.—*Mrs. E. K. Cook*, Silver Spring, Tenn.

Crullers and Doughnuts.

CRULLERS.—3 cups sweet cream, 3 eggs, 2 cups sugar, 1 teaspoon Royal Extract Lemon, 2 teaspoons Royal Baking Powder, and flour enough to mix soft dough; fry in boiling lard.—*Josie Crawford*, Racine, Mo.

Crullers.—1 cup sugar, 1 tablespoon shortening, 1 egg, 1 cup sweet milk, 1 teaspoon salt, 3 teaspoons Royal Baking Powder, and sufficient flour to make as soft a dough as you can roll; to be fried in lard.—*Mrs. H. T. Davis*, S. Wethersfield, Conn.

Crullers.—1 heaping cup sugar, 1 cup milk, 7 tablespoons melted lard, 3 eggs, nutmeg, salt, 2 teaspoons Royal Baking Powder, flour sufficient to make soft dough; roll out thick, cut and drop in boiling lard.—*Mrs. Thaddeus H. Blood*, Bridgeport, Conn.

Crullers.—12 tablespoons white sugar, 6 tablespoons melted butter, 2 teaspoons sweet milk, ½ teaspoon Royal Baking Powder, 6 eggs; flour to mix to a proper consistency; fried in boiling lard as fast as cut.—*Mary A. Spaulding*, Moretown, Vt.

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Crullers.—½ teacup thick sweet cream, ½ teacup sweet milk, 1 egg, 1 teacup sugar, 2 teaspoons Royal Baking Powder; mix stiff enough to roll smoothly; fry.—*Mrs. Laura Dunkam*, Rundel, Pa.

Crullers.—1 cup sour cream, 1 cup buttermilk, 2½ cups sugar, 2 eggs, 1 teaspoon soda, nutmeg; flour to make a stiff dough.—*Mrs. John E. Powell*, Pemberton, N. J.

Crullers.—1 cup sugar, 1 cup sweet milk, 1 tablespoon shortening, 1 egg, 2½ teaspoons Royal Baking Powder, cinnamon and nutmeg; flour, to mix as soft as possible.—*Mrs. W. W. Allphon*, New Britain, Conn.

Crullers.—1 lb. sugar, ¼ lb. butter, 3 eggs, 1 cup milk, 1 teaspoon Royal Baking Powder, ½ nutmeg; flour to roll out.—*Mrs. J. D. Clement*, 402 Green street, Philadelphia, Pa.

Crullers.—1 cup sour cream, 1 cup buttermilk, 2½ cups sugar, 2 eggs, 2 teaspoons Royal Baking Powder; nutmeg and flour to make a stiff dough.—*Mrs. John E. Powell*, Pemberton, N. J.

Ginger Crullers.—1 cup N. O. molasses, 2 eggs, ½ cup sweet milk, lump butter size of black walnut, 1 teaspoon each ginger and cinnamon, 2 teaspoons Royal Baking Powder, small pinch salt; flour sufficient to make a soft dough; mix well; cook in pot or skillet of hot lard, and when done and still hot, roll in powdered sugar; I cut with top of a pound Royal Powder can, dipped in flour to prevent sticking, taking out centers with top of pepper or salt cruet.—*Mrs. A. F. Stout*, Santa Fé, N. M.

Nuns' Crullers.—Roll puff paste ¼ in. thick, cut in rounds; lay upon one bit 1 teaspoon of any preserve, wet the edges and put over it another bit of paste; fry in boiling lard; drain on a sieve, then roll in white sugar.—*Mrs. William Schmidt*, Hammond's Plains, Nova Scotia.

Comfits.—1 cup sugar, 2 eggs, 1 cup milk, 3 cups flour, a pinch of salt, 2 teaspoons Royal Baking Powder, a good pinch of cinnamon; have some hot fat, drop in half a dessertspoonful, and roll gently from side to side till done.—*Mrs. W. S. Blake*, Boston, Mass.

Doughnuts.—1 egg beaten, 1 cup sugar, 2 tablespoons melted butter, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 teaspoon cinnamon; sift powder with 2 cups flour; mix, then add sufficient flour to roll; cut in rings and fry in hot lard.—*Mrs. Scott G. Boyce*, Malone, N. Y.

Doughnuts.—1 pt. warm milk, 1 cup melted lard, ½ pt. or little more of yeast; make a sponge of these; when light add 2 cups sugar, 4 eggs well beaten, a little cinnamon, salt, ½ teaspoon soda; mix into a soft dough; let it rise overnight; in the morning roll out; cut in shape and let them rise on the bread-board ½ an hour, or until quite light; fry; roll in sugar while hot.—*M. D. Howe*, North Bloomfield, O.

Doughnuts.—1 coffeecup brown sugar, the yelks of 2 eggs, 1 coffeecup milk (sweet), 2 teaspoons Royal Baking Powder; nutmeg to taste; flour enough to make stiff; roll out thin, and fry in ⅔ lard and ⅓ suet; mix eggs and sugar together; add the milk, and then flour and powder sifted together.—*Miss A. W. Cooper*, Madison, Wis.

Doughnuts.—3 eggs, 1 teacup sugar, 1 teacup cream or buttermilk, 1½ teaspoons Royal Baking Powder; flour enough to roll out soft; 2 or 3 tablespoons shortening, a small teaspoon salt; cinnamon, or nutmeg.—*Mrs. Jesse W. Dann*, Columbus, O.

Doughnuts.—With 1 cup dried yeast, 1 pt. milk, 1 cup melted butter, and enough flour, make a soft sponge about noon; keep it warm until evening, when it ought to be very light; at 9 or later, add 3 cups sugar, 1 egg, small teaspoon soda, nutmeg, and enough flour to mold, and mix into a soft dough; in the morning flour the paste-board well; roll out about ½ an inch thick, and cut across in strips, and then into diamonds; it ought to be too soft to cut with a pastry-cutter; allow them to rise again and boil in hot lard; they are improved by rolling in fine sugar while hot, but after they are drained.—*Mrs. C. J. Collins*, Harrison, N. Y.

Doughnuts.—1 cup sugar, 1 cup sweet cream, 1 egg, 1 cup milk, 3 tablespoons melted butter or lard, 2 teaspoons Royal Baking Powder in 1 qt. flour, sifted through thoroughly; flavor with nutmeg or cinnamon, and mix soft; cut in shapes and fry in hot lard, and sift white sugar over them as you take them from the hot lard.—*Mrs. A. P. Hall.*

Doughnuts.—Take 1 qt. flour, 1½ cups sugar, 3 eggs, nutmeg to suit; butter size of egg, 1½ teaspoons Royal Baking Powder; roll ¼ inch thick; make hole in center; fry brown in hot lard.—*Mrs. R. E. Ludewick*, Irving, Ill.

Doughnuts.—1 cup sugar, not quite a teacup of sweet milk, 3 tablespoons melted butter, 2 teaspoons Royal Baking Powder, 2 eggs.—*Mrs. George Mertens*, Baraboo, Wis.

Doughnuts.—8 eggs, 4 cups sugar, 1 cup butter, 2 cups sweet milk, 3 teaspoons Royal Baking Powder; flour enough to roll; drop into boiling lard and fry light brown.—*Miss Augusta Broach*, Pavonia, O.

Doughnuts.—1½ cups butter, 1 qt. sweet milk; make lukewarm; take 4 eggs; beat them; and 1 pt. yeast, and a little salt and 1 lb. sugar; mix in the morning, keeping nice and warm; when raised, work again and roll with cake cutter; let them raise again, have a kettle with hot lard, drop in and let them bake nice and brown; do not mix them very stiff with flour; they require to be mixed with the hand, like bread, but not near so stiff.—*Miss Addie E. Hatfield*, Hamburg, Pa.

Doughnuts.—1 qt. flour, ½ teacup sweet cream, or butter the size of an egg, 2 teaspoons Royal Baking Powder, and milk enough to make a stiff dough; fry in hot lard.—*Mrs. E. B. French*, Babylon, N. Y.

Doughnuts.—1 cup cream, 1 cup sweet milk, 1 egg, 1 cup sugar, 1 teaspoon soda, ½ teaspoon salt, 1 teaspoon cinnamon; flour enough to mix into a soft dough; flour the board; roll out the dough to ½ inch in thickness; cut out with a small biscuit cutter; fry to a light brown in plenty of hot lard.—*Mrs. R. E. Carpenter*, Colfax, Iowa.

Doughnuts.—2 cups sugar, ½ cup lard, melted, 3 eggs, 1 nutmeg, 2 qts. flour, 8 teaspoons Royal Baking Powder mixed in flour, ½ teaspoon salt, and enough milk to make a soft dough to roll; this will make a 2-gal. jar full of doughnuts, which are splendid when sprinkled down with pulverized sugar, and will keep a long while.—*Ada L. Stayton*, Linwood, O.

Doughnuts.—2 cups sugar, 2 cups sweet milk, ½ cup cream, ½ teaspoon each Royal Extract Lemon and Nutmeg, ½ teaspoon salt, 2 eggs well beaten; 3 teaspoons Royal Baking Powder; add flour enough to make a stiff dough; fry in hot lard; as soon as cooked roll the cakes in pulverized sugar.—*Mrs. Myron Devenport*, Aitken, Minn.

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Doughnuts.—1 egg, 1 teacup sugar, 1 teacup buttermilk, 3 tablespoons butter, 1 teaspoon Royal Baking Powder.—*Mrs. M. A. North*, Andover, O.

Doughnuts.—3 cups sugar, 2 cups sour cream, 4 eggs, 1 nutmeg, 2 teaspoons soda; let stand from 1 to 2 weeks,* then fry in hot lard and roll in pulverized sugar.—*Mrs. Emily Strong*, 43 Kellogg street, Syracuse, N. Y. * (Probably intended for minutes.)

Doughnuts.—Set a sponge with ½ pt. milk, ½ pt. water, 1 cake compressed yeast; let rise in warm place 2½ hours, then add another ½ pt. each of milk and water, 4 eggs, 2 oz. butter, ½ lb sugar, 1 teaspoon cinnamon, and make a dough; let rise 1½ hours, then cut out in small squares, place upon pastry-board, set in warm place for 15 minutes; fry in hot lard.—*Mrs. W. P. Robertson*, 226 Grand street, Jersey City, N. J.

Doughnuts.—1½ cups milk, 1 cup yeast; make a batter, and let it rise until bedtime; take 1½ cups milk, ½ cup lard, and let warm together; put 2 cups sugar, 2 eggs, 2 nutmegs, 1 teaspoon salt; rise until morning; then mix and fry in nice lard.—*Lucy B. Winn*, Solsville, N. Y.

Fat Cakes.—2 cups sugar, 2 eggs, 2½ cups sweet milk, 5 tablespoons melted lard, 1 teaspoon Royal Baking Powder, some salt, and cinnamon; mix soft; when eggs are scarce they can be made without.—*Mrs. L. R. Minnick*, Nimisila, O.

Fried Cakes.—1 qt. flour, 1 coffeecup sugar, 1 teaspoon soda, ½ teaspoon salt, mix with sour cream; roll ½ inch, cut out and fry in hot lard.—*Mrs. Arminda Luellen*, Low Gap, W. Va.

Fried Cakes.—1¼ cups sugar, 1 cup sweet milk, 2 eggs, 5 tablespoons melted butter, 2 heaping teaspoons Royal Baking Powder; salt, mix soft; fry in hot lard and roll in pulverized sugar.—*Minnie E. King*, Birmingham, Ala.

Fried Cakes.—½ pt. sweet cream, 1 pt. sweet milk, 2 cups sugar, 2 eggs, 1 teaspoon cinnamon, 1 heaping teaspoon Royal Baking Powder; flour to taste, roll nicely, fry in hot lard; these are extra.—*Mrs. Maggie Craft*, Cortland, O.

Fried Cakes.—1 large cup sugar, 1 large cup sweet milk, lard size of small egg, 1 teaspoon Royal Extract Cinnamon, 2 teaspoons Royal Baking Powder; flour enough to roll; cut in narrow strips, twist and fry in hot lard.—*Mrs. J. S. Maddox*, Mount Vernon, Wash. Ter.

Fried Cakes.—2 eggs, ½ teacup sour cream, ½ cup buttermilk, 1 cup sugar, 1 teaspoon soda and a pinch salt; fry in hot lard; can substitute Royal Baking Powder for soda if you wish to, according to your judgment.—*Mrs. Hattie Davis*, New York, Iowa.

Fried Cakes.—1 pt. new milk, 2 cups white sugar, 5 tablespoons lard, 1 egg, ½ teaspoon salt and nutmeg; lastly adding 6 tablespoons Royal Baking Powder sifted with flour; when mixed and cut in shape, fry in hot lard.—*Mrs. J. H. Bell*, Gorham, N. Y.

Fried Cakes.—1½ cups sugar, 4 cups flour, 1 cup sweet milk, 2 tablespoons melted butter, 2 eggs, 8 teaspoons Royal Baking Powder, 1 teaspoon nutmeg.—*Mrs. J. R. Gould*, Pullman, Ill.

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CONDIMENTS.

Catsups, Sauces, etc.

CUCUMBER CATSUP.—Peel and grate; drain the water off; to 1 qt. grated cucumber add 3 pts. vinegar, 2 tablespoons black mustard, 1 tablespoon each of salt and black pepper; put in horseradish to suit taste.—*Carrie McCleery*, Clark's Mills, Pa.

Cucumber Catsup.—Grate the cucumbers and strain off the water through a colander; add 6 onions chopped very fine to 1 gal. of the grated and strained cucumbers; add salt, cayenne pepper, and horseradish to taste; bottle it without cooking.—*Mrs. E. A. DeLong*, Pella, Iowa.

Currant Catsup.—4 lbs. full ripe currants, 1½ lbs. sugar, 1 tablespoon cinnamon, 1 teaspoon each of pepper, salt, and ground cloves, 1 pt. vinegar; put all together and boil down quite thick; when done, have jars hot, and seal over tops, and set in a cool place.—*Mrs. L. Hardy*, Allegan, Mich.

Currant Catsup.—5 lbs. currants, 3 lbs. sugar, ½ pt. vinegar, 4 teaspoons all kinds spice; boil slowly 1 hour.—*Mrs. Watson S. Root*, Westfield, Mass.

Grape Catsup.—5 lbs. grapes, boiled and strained through a colander, 2½ lbs. sugar, 1 pt. vinegar, 1 tablespoon each of cinnamon, cloves, allspice, and pepper, ½ spoon salt; boil until thick.—*Mrs. J. A. Garvin*, Corfu, N. Y.

Grape Catsup.—To 5 lbs. grapes boiled and colandered, add 2 lbs. sugar, 1 pt. vinegar, 1 tablespoon each cinnamon, cloves, allspice, and pepper, and a little salt; boil until thick, and bottle.—*Mrs. C. B. Poland*, Greenville, N. J.

Plum Catsup.—6 qts. plums, 1 qt. vinegar, 3 lbs. sugar; cloves and cinnamon to taste; boil to a jelly.—*Mrs. J. A. Garvin*, Corfu, N. Y.

Tomato Catsup.—To ½ bushel skinned tomatoes add 1 qt. good cider vinegar, 1 lb. salt, ¼ lb. black pepper, 1 oz. African cayenne, ¼ lb. allspice, 1 oz. cloves, 3 boxes mustard, 20 garlics, 6 good onions, 2 lbs. brown sugar, and 1 handful peach leaves; boil this mass for 3 hours, constantly stirring to keep it from burning; when cool, strain it through a fine sieve or coarse cloth, and bottle for use; it will improve by age.—*Miss Maggie Rowan*, Alleghany City, Pa.

Tomato Catsup.—To 1 gal. sifted tomatoes, add 1 heaping tablespoon ground cloves, 2 level tablespoons each of ground cinnamon, ground allspice, ground pepper, and salt; boil 5 hours; after it gets cold add 1 pt. of good vinegar, and stir in thoroughly.—*Mrs. George Battey*, Portsmouth, Iowa.

Tomato Catsup.—1 bush. ripe tomatoes, ¼ pk. onions, 3 sticks horseradish grated, red and black pepper to taste, ½ lb. salt, 1 lb. sugar, 1 pt. vinegar; ground cinnamon and cloves, whole allspice, ground mustard, according to taste; tie the spices in a muslin bag and boil in the tomatoes; cut the tomatoes up and boil without scorching till soft enough to be rubbed through a sieve; then add the salt, vinegar and spices, and boil till thick as you like it; if quite thick it may be thinned with vinegar when opened; cork and seal, and it will keep for years as good as new.—*Mrs. S. T. Evans*, Dayton, O.

Tomato Catsup.—½ bush. tomatoes, 2 qts. white onions, 1 lb. whole allspice, ½ lb. whole black pepper, ½ lb. whole cloves, 1 scant pt. salt, ½ gal. vinegar, 25 red peppers; put all together; boil for 8 or 10 hours, then strain through a colander; when bottled, cork tight, and set it in a cool place.—*Mrs. Wm. Nelson*, 272 Penn street, Brooklyn, N. Y.

Cold Tomato Catsup.—To ½ pk. ripe tomatoes (peeled and chopped fine) 3 good-sized onions, 2 green peppers, 2 stalks grated horseradish, 1 oz. celery seed or 2 stalks celery, 1 small cup salt, 1 teacup sugar, 1 tablespoon black pepper, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 qt. cider vinegar; boil the vinegar, let stand until cold, then mix with the mass (which has been previously mixed with all the ingredients); stir well before filling each bottle; do not seal; simply tie cloth or paper over the top of bottle.—*Mrs. Linda E. Ruch*, Northumberland, Pa.

Cold Tomato Catsup.—½ peck ripe tomatoes, 4 large onions, 1 cup celery, 1 red pepper without seeds, 1 qt. cider vinegar, ½ cup salt, 1 cup sugar, ½ cup mustard, 2 tablespoons grated horseradish, 1 tablespoon black pepper, 1 teaspoon cloves, 1 teaspoon mace, 2 teaspoons cinnamon; cut tomatoes, onions, and celery up fine; add the salt, and let drain overnight, then add the other ingredients; stir well and bottle.—*Mrs. W. P. Beegle*, Bedford, Pa.

Cold Tomato Catsup.—½ pk. ripe tomatoes chopped fine, 1 cup nasturtions chopped fine, 1 cup onions and 2 red peppers, all chopped fine; ½ cup each of black and white mustard, 2 roots grated horseradish, ½ cup salt, 1 teaspoon black pepper, 2 oz. celery seed, 1

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teaspoon cloves and 2 of ground cinnamon, 1 cup sugar, 1 pt. vinegar: bottle and seal tight.—*Mrs. Peter R. Stults*, Cranbury, N. J.

Cold Tomato Catsup.— Chop fine ½ pk. tomatoes, 2 roots grated horseradish, 1 teacup salt, ½ teacup mixed white and black mustard, 2 teaspoons black pepper, 2 red peppers cut fine, without the seed, 2 bunches celery, 1 cup nasturtions, 1 cup onions cut fine, 1 tablespoon each of powdered cloves, mace, ground cinnamon, 1 cup sugar, 1 qt. vinegar; cork tight, but not seal.— *Ellen G. Terry*, Trevose, Pa.

Raw Tomato Catsup.—1 pk. ripe tomatoes, peel and slice; put in a jar and sprinkle 1 teacup salt between layers; let stand overnight, and drain through a sieve; chop fine, and add 1 teaspoon each of ground cloves, allspice and cinnamon, and 4 large red peppers chopped fine also, or a little cayenne pepper; 1 qt. vinegar, 1 lb. sugar; excellent, and keeps well.—*Mrs. Louis Ives*, Dearborn, Mich.

Tomato Chowder.— To 2 gals. green tomatoes, chopped fine, add 8 green peppers and 2 qts. chopped onions, 3 tablespoons each of ground cloves, cinnamon, allspice, and 1 of black pepper; salt to taste, and cover with vinegar in a jar.—*May Knapp*, Canton, Pa.

Tomato Paste.—1 pk. ripe tomatoes, 1 cup salt; wipe tomatoes clean; cut up and boil till soft; strain through a colander; return to kettle and add 1 teaspoon each cloves, cayenne pepper, black pepper, and curry powder; 1 cup chopped onions; boil till quite thick and add flour of mustard to form a paste; nice with cold meats, soups, or gravies, or with bread and butter.— *Mrs. Annie Innes*, Chicago, Ill.

Bordeaux Sauce.—1 pk. green tomatoes, 1 large cabbage, 1 doz. large onions, 1 doz. peppers, 1 oz. whole cloves, ½ oz. celery seed, ¼ lb. white mustard seed, 2 tablespoons black pepper, 1 pt. horseradish grated, 1 lb. sugar, salt to taste; cover with strong vinegar and boil 20 minutes.—*Maggie Parker*, Slate Hill, Pa.

Chili Sauce.— ½ bush. tomatoes, 20 large peppers, 2 doz. onions, 1 small cabbage; these to be chopped fine and with the tomatoes to be boiled 1 hour; then add 2 cups sugar, 8 tablespoons salt, 4 oz. each ginger, cloves, cinnamon, mustard, allspice, nutmegs; boil 1 hour longer; then add 1 gal. vinegar, letting it come to a boil, and bottle for use.— *Mrs. David Fitzgerald*, Grass Valley, Cal.

Chili Sauce.— 8 large onions, 48 green peppers, with seeds removed, chopped fine with the onions, 64 very large ripe tomatoes; after taking off the skins, put them into a kettle with the onions and peppers; then add 3 lbs. brown sugar, 8 tablespoons salt, 16 teacups vinegar, 8 teaspoons each ginger, cloves, cinnamon, allspice, nutmeg; stir slowly until all is well cooked; then put through a colander; scald again and bottle tight; spices should be ground.—*Mrs J. A. Garvin*, Corfu, N. Y.

Chili Sauce.—24 large tomatoes (ripe), 8 green peppers, and 4 onions, 4 tablespoons salt, 8 tablespoons sugar, 6 cups vinegar, 1 teaspoon each cinnamon, allspice, cloves, nutmeg, and ginger; chop all fine and boil 1 hour.—*Mrs. C. H Luengene*, Glen Cove, N. Y.

Chili Sauce.— 12 large red tomatoes, 2 red peppers, chopped fine, 1 green pepper, chopped fine, 2 onions, chopped fine, 3 cups vinegar, 2 tablespoons each salt, sugar, cinnamon; boil 1½ hours.— *M. E. Cuthbert*, 3637 Market street, West Philadelphia, Pa.

Chili Sauce.—48 ripe tomatoes, 10 peppers, 2 large onions, 2 qts. vinegar, 4 tablespoons salt, 2 teaspoons each cloves, cinnamon, nutmeg, mustard, and allspice; 1 cup sugar; slice the tomatoes; chop peppers and onions together; add vinegar and spices and boil until quite thick.— *Martha Dwyer*, West Union, Iowa.

Chili Sauce.—3 large onions, finely chopped, 1 large pepper, 10 ripe tomatoes, or 1 can, 1 tablespoon salt, 1 tablespoon sugar, 1 teaspoon each allspice, cinnamon, ginger, cloves, and ½ teaspoon Royal Celery Salt; then add 3 pts. vinegar and boil hard ½ hour.— *Mrs. Wm. E. Martin*, 39 Clermont Ave., Brooklyn, N. Y.

Chili Sauce.—20 ripe tomatoes, 12 onions, 4 green peppers, 2 tablespoons each allspice, cinnamon, cloves, 2 cups sugar, 2 qts. vinegar, salt to taste; chop onions and peppers; boil 2 hours; this will make 6 pts.—*Mrs. C. A. Gillett*, Rutland, Pa.

Chili Sauce.— 12 large ripe tomatoes, 1 large onion, 2 red peppers; chop all together fine; 2 small cups sugar, 1 tablespoon salt, 1 cup vinegar, 1 teaspoon each ground allspice, cloves, cinnamon, nutmeg, and celery seed; 1 tablespoon English mustard; boil until quite thick; then bottle and seal.—*Mrs. R. C. Evans*, Plummer's Landing, Ky.

Chili Sauce.— 2 doz. ripe tomatoes, 2 onions, 4 spoons salt, 4 spoons sugar, 8 little red peppers, 4 cups vinegar; boil 3 hours.— *Laura J. Entriken*, Malvern, Pa.

Chili Sauce.—18 large tomatoes, washed and sliced, cooked soft and run through colander, 1 onion, 3 green peppers, chopped fine, 1 cup sugar, 2½ cups vinegar, 2 teaspoons salt, 1 teaspoon each cloves and cinnamon; cook quite thick.—*Mrs. Helen A. Frank*, Berrien Springs, Mich.

Chili Sauce.—10 ripe tomatoes, cut fine, or 2 qts. canned tomatoes, 1 green pepper and 4 onions chopped fine; 3 cups vinegar, 2 tablespoons salt; ½ cup sugar, 2 tablespoons all kinds of spices; boil till the proper thickness.— *Mrs. Dr. W. E. Liegenfuss*, Albany, Wis.

Chili Sauce.—1 doz. large ripe tomatoes, peeled and sliced, 4 onions, chopped fine, 2 tablespoons salt, 6 tablespoons brown sugar, 4 teacups vinegar, 2 teaspoons each cinnamon, ginger, cloves, 1 red pepper, cut fine; boil 2 hours; seal in bottles; makes a thick sauce.—*Mrs. D. W. Smith*, Cumberland, Maryland.

Chili Sauce.—Chop 9 tomatoes, 1 pepper, 1 onion; add 1 teaspoon each cinnamon, ginger, allspice, and mustard, 1 cup vinegar, 1 teaspoon sugar, salt to suit the taste; boil down to half the quantity.— *Mrs. A. Simpson*, 192 East 76th street, New York.

Chili Sauce.— Ripe tomatoes, sour apples, raisins, brown sugar, onions, 8 oz. each; salt, ginger, pepper, 4 oz. each; prepare the tomatoes as for catsup; stew the apples as for sauce; chop onions, raisins, and peppers fine; to this add 2 qts. best cider vinegar; put into a stone jar and let it stand by the fire 1 month, stir from the bottom every day, then put over the fire and let it simmer 10 minutes; when cold, bottle tight.—*Mrs. W. M. Gage*, Syracuse, N. Y.

Knights Templar's Sauce.—24 ripe tomatoes, 10 green peppers, and 1 large onion, all chopped fine: 1 qt. vinegar, ½ cup sugar, 2 tablespoons salt, 1 tablespoon each allspice, nutmeg, cloves, and ginger, put all in a porcelain kettle and simmer 2 hours; bottle; will keep 2 years.— *Mrs. A. T. Smith*, Hotel Everton, Boston, Mass.

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Made Mustard. — 4 tablespoons best English mustard, 2 teaspoons salt, 2 teaspoons white sugar, 1 teaspoon white pepper, 2 teaspoons salad oil; vinegar to mix to a stiff paste; celery or taragon vinegar if you have it; 1 small garlic, minced very fine; put the mustard in a bowl and scald with boiling water; then add the oil, rubbing it in with a silver or wooden spoon, until all absorbed; knead with hot vinegar to a stiff paste; add salt, pepper, sugar, and garlic, and work all together thoroughly; wetting little by little with the vinegar, until you can beat it as you do cake batter; beat 5 minutes very hard; put into wide-mouthed bottles; pour a little oil on top; cork tightly and set away in a cool place; it will be mellow for use in 2 days.—*Mrs. Sam Crossley*, Daggett, Cal.

Mustard for Table Use.—In the morning pare and slice 1 large onion in 1 pt. vinegar; let it stand until next day; pour off the vinegar and stir in ½ pt. ground white mustard; place on the stove; add 1 teaspoon of sugar, salt, and butter, ½ teaspoon pepper; stir until it boils; when cold it is ready for use; if too thick, add cold vinegar.—*Mrs. A. Hunt*, Atlantic, Iowa.

Pickles.

PICKLED BEANS.—Take any quantity of young, tender beans, string and wash them, then put them in jars or any large water-tight vessel and cover with a cloth and a board that will just fit inside and place a heavy weight on top; make a salt brine strong enough to bear an egg, and pour over them, and see that they keep well covered with brine; the day before they are to be cooked, cut them in small pieces and leave in fresh water overnight, next morning change again; be sure you get all the salt out, then cook with a piece of pork for 3 hours; thicken the same as for new beans, and you can hardly tell the difference.—*Mrs. I. G. Fox*, Dwight, Ill.

Pickled Cabbage.—Cut the cabbage very fine, and for a 6-gal. jar take 1 pt. cup nearly full of salt, the same amount of horseradish cut in small pieces, and 2 heaping tablespoons white mustard seed; sprinkle a little salt in the bottom of the jar, then put in a layer of cabbage and with the potato masher pound the cabbage down firmly, then sprinkle on some salt, radish and mustard seed, then put in another layer of cabbage and proceed as before; be sure to give every layer of cabbage a good thorough pounding; when the jar is full put an inverted plate on the cabbage, and on that put 20-lb. weight; let it stand until next day, then drain off every bit of brine that has formed, and pour over the cabbage cider vinegar boiling hot; leave the plate on the cabbage to keep it from floating, for it must be kept under the vinegar; tie several thicknesses of cloth over the jar, then set away in a cool place; do not heat the vinegar in iron, use a porcelain kettle or stone milk-crock.—*Mrs. Hattie B. Lewis*, Pleasantville, Pa.

Pickled Cabbage and Tomatoes.—2 qts. chopped cabbage, 1 qt. green tomatoes, 1 pt. onions, 2 or 3 green peppers, ½ oz. celery seed, ½ oz. cloves; cover with vinegar and cook until tender.—*Laura J. Entriken*, Malvern, Pa.

Pickled Cauliflower.—Take cauliflowers and peppers, Mountain Sweet if you can get, but the Bull Nose will do if you cannot; put all the seeds in; pick the cauliflowers in small bits, and the peppers as well in pieces size of 5-ct. nickel piece; get glass jars ready, put layer of pepper, then cover with pure ground mustard, then layer of cauliflower and mustard alternately, till your jars are filled; use no salt, that will spoil the flavor; fill up the jars with pure cold white wine or good cider vinegar; cover tight for use in 6 weeks' time.—*Mrs. Pho. J. Van Vorst*, Manahawkin, N. J.

Chopped Pickles.—1 pk. green tomatoes, 2 qts. small onions, and ½ doz. green peppers (removing the seeds); chop separately, then mix, sprinkling in 3 teaspoons salt, let stand overnight; in the morning drain, and add 1 teacup mustard seed, 2 tablespoons ground cloves and cinnamon, and 1 teacup grated horseradish; pour over all 1 gal. hot vinegar.—*Flora K. Ayres*, Brenner, Kans.

Chow Chow.—3 large cabbages, 1 pk. green tomatoes, 6 green peppers; chop fine; add 1 teacup salt, mix and let stand overnight; in the morning add 2 qts. vinegar, cook till done; draw off all surplus liquid; put 1 gal. cider vinegar on the stove, to which add 4 lbs. brown sugar, 2 tablespoons ground cinnamon, 1 tablespoon ground cloves, 1 tablespoon ground allspice, ¼ lb. ground mustard, 1 teaspoon ground pepper, 1 teaspoon cayenne pepper; let this come to a boil, and pour on the chow chow, mixing it thoroughly.—*Mrs. E. B. Guild*, Topeka, Kans.

Chow Chow.—1 large head cabbage, 1 head cauliflower, 1 qt. each of lima beans, string beans, corn, and onions, 1 lb. sugar, 2 doz. peppers, 2 doz. pickles, 1 bunch celery and seed, ½ lb. mustard, 2 tablespoons salt, 1 gal. vinegar; boil and can while hot; boil lima and string beans first in water.—*Mary G. Cassel*, Lower Providence, Pa.

Chow Chow.—1 pk. green tomatoes, ½ pk. ripe tomatoes, 6 onions, 3 heads cabbage, 1 doz. green peppers, 3 red peppers; chop to suit; sprinkle with ½ spoon salt; put in coarse cotton bag; drain 24 hours; put in a kettle with 2 lbs. brown sugar, ½ teacup grated horseradish, 1 tablespoon each of ground black pepper, ground mustard, white mustard, mace, and celery seed; cover all with vinegar; boil till clear; use porcelain-lined kettle, if possible; brass or copper must not be used.—*Julia M. Schaber*, Galena, Ill.

Chow Chow.—½ pk. green tomatoes, 1 large cabbage, 6 large red onions, 6 red peppers, 3 green peppers, 1 tablespoon each of ground cinnamon, cloves, black pepper, and mustard, ½ pt. molasses, vinegar to cover all; chop tomatoes, and put in salt overnight only; drain off salt water and mix all together, then put boiling vinegar, and lastly the molasses.—*Mrs. Alexander*, Red Bank, N. J.

Chow Chow.—1 pk. green tomatoes, 1 doz. large green cucumbers, 1 large head cabbage, 2 bunches celery or 1 oz. celery seed, 4 red peppers, 2 green peppers, 12 onions sliced fine and salted for 24 hours, then well drained, 1 oz. turmeric, ¼ lb. white mustard seed, 2 tablespoons ground mustard, 1 tablespoon allspice, ½ tablespoon cloves, 1 tablespoon black pepper, 1 teacup brown sugar; chop the tomatoes fine and press out the juice; sprinkle salt over and let them drain through a colander overnight; rinse them in the morning and cook

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in diluted vinegar; when nearly cooked, add chopped cabbage and onions; cook till soft; drain again; add spices and pickle vinegar later.—*Alice E. Dickinson*, Hadley, Mass.

Chow Chow.—1 medium-sized head cabbage, ½ pk. green tomatoes, 1 red pepper, ½ lb. sugar, ¼ oz. each whole mustard and allspice, ½ teaspoon mace and cloves, ground, 1 tablespoon salt, and 1 qt. vinegar, or enough to cover cabbage while boiling; chop all together and cook until tender.—*Mrs. J. Richards*, 338a Monroe street, Brooklyn, N. Y.

Chow Chow.—2 heads cauliflower, 6 roots celery, 2 doz. cucumbers, small, ½ pk. string beans, small, 6 bell peppers, 1 qt. onions, ½ pk. small green tomatoes, 2 gals. vinegar, ½ lb. ground mustard, 4 oz. mustard seed, 4 oz. turmeric, 2 oz. pepper, 1 oz. each of allspice and cloves, ground; cut the vegetables into small pieces and sprinkle with salt; let them stand 24 hours; drain; put the vinegar and spice into a porcelain kettle, and heat them to the boiling point; add the vegetables and let them scald till they are tender and yellow.—*Mrs. E. M. Miracle*, Plankinton, Dak.

Chow Chow.—1 pk. green tomatoes, 6 green peppers, 4 small onions, chopped together; mix with 1 coffeecup salt, and let stand overnight; in the morning drain off the water, put in a kettle with vinegar enough to cover and add 1 coffeecup sugar, 1 of grated horseradish, and 1 tablespoon each of cloves, allspice, and cinnamon; boil until soft.—*Annie A. Merritt*, Bridgeport, Conn.

Chutney.—6 lbs. good sound apples not quite ripe, 2 lbs. brown sugar, ¾ lb. onions, 5½ oz. salt, 1½ oz. ground ginger, 1 oz. chilies (or 1 qt. squash pepper), 6 oz. mustard seed (whole), 6 oz. good fresh raisins, 3 pts. good vinegar: the apples, onions, raisins, and chilies to be chopped fine; add salt, sugar, and vinegar; give it a boil up a few minutes; keep a few months before using it after it is bottled.—*Mrs. James Farish*, Yarmouth, Nova Scotia.

Green Tomato Chutney.—Slice 1 pk. green tomatoes and 8 large onions; sprinkle them well with salt, and let them stand overnight; next morning pour off the liquid and put the tomatoes and onions in a porcelain-lined kettle, with the following spices: 4 oz. mustard seed, 4 oz. ground mustard, 1 oz. each of black pepper, cinnamon, allspice, cloves, mace, and ginger, 1½ lbs. brown sugar; cover the whole with vinegar and boil until tender; put into wide-mouthed jars very well filled, and seal; is excellent with cold meats.—*Mrs. G. T. Turner*, 1304 Rhode Island Avenue, Washington, D. C.

Canned Cucumber.—Take the small cucumber; put in weak brine overnight 1 qt. cucumbers, 1 pt. vinegar, 1 cup sugar, 1 teaspoon cinnamon, ½ spoon cloves, tie in a cloth and boil in vinegar; pour boiling vinegar over cucumbers after they are packed in can; will keep any length of time and are ready for use in a week.—*Mrs. Laura Dunham*, Rundel, Pa.

Canned Cucumber Pickles.—Take 50 cucumbers from 2 to 3 inches in length, 1 teaspoon salt, 1 teaspoon spice, and 1 pt. weak vinegar with 1 tablespoon sugar; put on stove and boil 5 or 10 minutes, then put in a qt. can.—*Mrs. W. H. Penoyar*, Lyons, N. Y.

Canned Cucumber Pickles.—Rub them lightly in cold water, careful not to bruise; take out, pour boiling water over, let stand till cold; to 3 qts. water add 1 qt. vinegar, ½ cup salt, 1 tablespoon alum; let them remain in this a few days, then scald in good vinegar and seal while hot; if sweet pickles are desired, add sugar, spices, and raisins as you fill cans.—*Mrs. H. N. Courtright*, Weltonville, N. Y.

Cucumber Pickles.—Wash the cucumbers, put them in a stone jar, and pour boiling water over them 3 mornings; then to every gallon vinegar (have vinegar enough to cover them) add ½ teacup salt, 1 large tablespoon each of pulverized alum, allspice, white mustard seed, cloves, and nasturtion seed, 2 or 3 sticks of cinnamon, and plenty of horseradish root; pour this boiling hot over the cucumbers that have been nicely packed in a stone jar; lay grape or horseradish leaves over them, and cover tightly; they will keep any length of time; good cider vinegar must be used.—*Mrs. Gage*, Syracuse, N. Y.

Cucumber Pickles.—Wash and wipe cucumbers; pack in a stone jar; sprinkle over them sufficient salt; pour over boiling water; let stand 24 hours, and drain off water; place pickles in cold vinegar over a fire until they boil; take out, place in cans or jars, cover with cold vinegar; add spices, and sugar if desired.—*Mrs. J. G. Blanchard*, St. Johns, Mich.

Cucumber Pickles.—Take 100 cucumbers; make a brine, dissolving 1 cup salt in enough water to cover them; put this on hot, making fresh every day for 3 days; then drain well; let them stand 1 hour in cold water; drain again; put them in a porcelain kettle with 1 oz. green ginger, 4 red peppers, 1 handful mustard seed; cover the cucumbers with vinegar; set them on the coolest part of your range, and let them heat very slowly; and when the vinegar is scalding hot they are done.—*Mrs. W. D. Abbott*, Westchester, N. Y.

Cucumber Pickles.—Take any quantity of green cucumbers, wash, place in a jar; make a brine with 1 small teacup salt to 1 qt. water; boil and pour over the cucumbers boiling hot; let stand 24 hours; pour off the brine; heat a sufficient quantity of vinegar to cover; add pepper, cloves, allspice, or other flavoring to taste; pour the hot vinegar over the cucumbers, cover with grape leaves, weight down, let stand 2 or 3 weeks, and they are ready for use. Another way is to take the same quantity of salt and water, pour over the cucumbers cold; let stand 24 hours, drain, and cover with cold vinegar, adding any spices you prefer.—*Miss Rosa A. Cowdery*, Pomeroy, O.

Cucumber Pickles.—After you have soaked them with hot water, drain thoroughly and sprinkle with sugar and pepper, and heat the vinegar boiling hot and pour over them.—*Mrs. Gertie Gilchrist*, Beauman, Iowa.

Pickled Cucumbers.—Take small cucumbers, pour boiling water over and let them stand 24 hours; to 1 gal. vinegar ⅔ cup salt and ½ that quantity alum; put in the vinegar, heat and pour over the pickles, and let them stand 1 week; then wipe them and put in jar or can; heat and spice fresh vinegar and pour over them.—*Mrs. Ellen King*, Norwich Corners, N. Y.

Pickled Eggs and Beets.—Boil 6 or 7 beets till tender; when cold, remove the skins; boil 1 doz. eggs hard and remove the shells; when cold, cover the beets and eggs with strong vinegar and let stand 1 day, when they are ready for use.—*Alice M. Kline*, Broadwell, Ill.

French Pickles.—1 pk. green tomatoes and 6 large onions; slice and sprinkle with salt; let stand overnight; in the morning take 1 qt. vinegar and 2 qts. water, put in tomatoes and onions, boil 15 or 20 minutes; strain from liquid, and take 3 qts. vinegar, 1½ lbs.

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sugar, ½ lb. white mustard seed, 2 teaspoons each of cloves, cinnamon. allspice, mustard, and 1 of cayenne pepper: boil 15 minutes and pour over the tomatoes.—*C. T. Nevins*, Clover Hill, N. J.

French Pickles.—1 colander sliced green tomatoes, 1 qt. sliced onions, 1 colander pared and sliced cucumbers, 2 handfuls salt: let all stand 24 hours, then drain through a sieve; add ½ oz. celery seed, 1 tablespoon turmeric, 1 lb. brown sugar, 2 tablespoons mustard seed, 1 gal. vinegar; simmer slowly 2 or 3 hours.—*Mrs. Annie Innes*, Chicago, Ill.

French Pickles.—Take ½ pk. green tomatoes, 6 large onions, 1 large head cabbage, 1 oz. ground cloves, 1 oz. allspice, 1 tablespoon salt, 1 tablespoon ground black pepper, ½ teaspoon ground red pepper, ¼ lb. white mustard seed; cover with strong vinegar and boil 2½ hours.—*Annie E. Norris*, Slate Hill, Pa.

French Pickles.—1 pk. green tomatoes, 10 or 12 common-sized onions; slice fine, sprinkle with salt; let stand overnight, then put in a sack and drain all the juice off; 1 lb. sugar, ¼ lb. whole white mustard seed, 1 oz. each of ground pepper, ginger, and cinnamon, 1 oz. cloves; mix dry; put in layers of tomatoes and onions in a brass kettle, then sprinkle spices over; continue until all is used, then cover with good vinegar, and let boil slowly 2 hours, after which put in small jars.—*Effie Farris*, Cave City, Ky.

Mustard Pickles.—2 qts. cucumbers, 2 qts. green tomatoes, 2 qts. small onions, 2 qts. cauliflower; soak in a weak brine overnight, drain, and cook each separately till tender. *For the paste:* 1 gal. vinegar, 1 large cup flour, 1 lb. mustard, 1½ lbs. sugar: stir the paste till it boils, then pour it over the vegetables.—*Katie Heinz*, Brookdale, N. J.

Mixed Mustard Pickles.—3 qts. small white onions, 2 heads cauliflower, 2 heads celery, green tomatoes, string beans; steam till tender; then with nasturtion and cucumber put in salt and water overnight; add 1 gal. vinegar, ½ lb. English mustard, 1 lb. turmeric, ½ oz. curry powder, 1 cup flour, 2 cups sugar; boil all together 45 minutes; pour boiling on the pickles; keep in stone jars.—*Mrs. H. N. Courtright*, Weltonville, N. Y.

Pickled Onions.—½ pk. silver-skin onions; skin them, and make a brine strong enough to bear an egg (boiling hot) and pour over them; cover close, and stand 24 hours; take them up with a skimmer; then take pure apple vinegar, enough to cover them, put on the fire with the following spices: 2 tablespoons each of white mustard, coriander seed, celery seed, allspice, and whole black pepper; let it come to a boil; pour over; cover close, and when cool, seal tight and put away.—*Caroline V. Brooks*, Richmond, Va.

Pickled White Onions.—Peel your onions clear; soak overnight in salt water; take out and let drain on basket cover, then have vinegar enough to cover; also red peppers and mustard seed, a piece of alum size of nutmeg; boil vinegar and all ingredients together and pour over onions; stand to cool.—*Mrs. Pendergast*, 26 Sutton Place, New York.

Piccalilli.—1 bush. green tomatoes, ½ pk. onions, 6 green peppers, 3 red peppers, 2 qts. salt, 2 oz. cloves, 2 oz. allspice; slice the tomatoes with layers of salt over them overnight; in the morning take them out of pickle, put in kettle with onions sliced and peppers chopped, and sufficient cider vinegar to cook them; keep them stirred, and let them cook a few minutes, long enough to make them tender; put spices in a few minutes before taking off the fire; put in glass cans, and seal; will always keep if pure cider vinegar is used.—*Mrs. F. Balcom*, W. Flatbush, L. I., N. Y.

Piccalilli.—½ bush. green tomatoes and 1 doz. onions sliced very thin, 3 quite small heads cabbage and 6 or 8 green peppers chopped fine; salt the sliced articles in layers to stand until next day, draining the water frequently; do the same in another dish with the chopped articles; squeeze dry, add 1 pt. white mustard seed, 2 tablespoons celery seed, ½ teacup cloves, and simmer from ½ to ¾ hour.—*Mrs. Wm. Wanstall*, 1925 I street, N. W., Washington, D. C.

Picklette.—2 gals. shaved cabbage, 1 gal. sliced green tomatoes, 12 sliced onions, 1 oz. each of celery seed, allspice, ginger, and black pepper, ½ lb. white mustard seed, ¾ lb. sugar, 1 gal. vinegar, 1 gill salt; mix and boil 20 minutes.—*Mary J. P. Hewes*, Mayville, N. Y.

Peach Mangoes.—Scald and dry peaches; then take out the seed, filling the space with grated horseradish and mustard seed; then pour over boiling vinegar spiced the same as for sliced fruits.—*Mrs. H. J. Evans*, Tyrone, Pa.

Shaker Pickles, to keep 10 years, are made from half-grown cucumbers freshly gathered; wash clean and pack in jars; make a pickle of salt and water that will bear an egg; put in piece of alum size of a nutmeg to 1 gallon of brine; boil and skim it, and pour hot over the cucumbers; let it stand till cool, then pour off; boil enough vinegar to cover your pickles; spice to taste, pour it over hot, first adding a small piece of alum; in two days these are ready to eat.—*Mrs. R. B. McIlvain*, Mt. Holly, N. J.

Spanish Pickles.—2 or 3 doz. large cucumbers; if fresh, put in brine 2 or 3 days; if in brine, soak 2 or 3 days; slice thick; chop very fine 2 large heads of cabbage, sprinkle with a little salt; let lay all night; 2 or 3 doz. small seed onions, 7 or 8 green bell-peppers, soaked in salt water overnight; squeeze all well with your hands, then place in your kettle layers of the above-named ingredients with the following: 1 oz. celery seed, ¼ box Colman's mustard, 2 oz. white mustard seed, 1 oz. turmeric, almost 2 lbs. sugar; mix well with strong vinegar and boil until it begins to thicken; this is excellent.—*Mrs. Annie Maupin*, Lexington, Ky.

Pickled Tomatoes.—1 pk. of green tomatoes sliced, 1 doz. onions sliced; sprinkle with salt and let stand overnight; drain and use the following spices: 1 box mustard, 1½ oz. black pepper, 1 oz. whole cloves, 1 oz. yellow mustard seed, 1 oz. allspice; put in the kettle a layer of tomatoes and onions and spices alternately; cover with vinegar and boil twenty minutes.—*Mrs. Mich. Hogan*, Lagro, Ind.

Tomato Pickles.—Take 1 peck green tomatoes, slice them thin, also 4 onions sliced thin, add ½ doz. green peppers, and 1 teacup of salt mixed through this; let this stand overnight; in the morning drain dry and put in porcelain or granite kettle and add 1 tablespoon each of ground cinnamon, cloves, allspice, and mustard, 1 teacup sugar, a few whole black peppers: cover with vinegar; cook slowly ½ hour and can.—*Mrs. Florence Langdon*, Pleasant Ridge, O.

Tomato Pickles.—1 pk. green tomatoes, 6 large onions; slice both and sprinkle 1 teacup salt over them; let stand overnight; strain in the morning; take 2 qts. water and 1 pt vinegar and boil tomatoes and onions in it 15 minutes, then strain; take 4 qts. vinegar, 2 lbs. brown sugar, ½ lb. ground mustard, 2 tablespoons each of

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cloves, allspice, cinnamon, and ginger, ½ teaspoon cayenne pepper; boil all together 15 minutes slowly and pour over the pickles.—*Mrs. J. P. Barnes*, Delavan, Ill.

Green Tomato Pickles.—1 pk. tomatoes and 6 large onions sliced together; 1 teacup salt thrown over them overnight; in the morning, turn off the water and take 2 qts. water, 1 qt. vinegar, and scald the pickles 15 minutes, then put in a colander to drain; take 3 qts. vinegar, 2½ lbs. brown sugar, ½ lb. white mustard seed, 2 tablespoons each of ground allspice, cloves, cinnamon, ginger, and ground mustard, and 3 tablespoons celery seed, and 4 green peppers chopped fine; put all in a porcelain kettle and cook 15 minutes; put in cans while hot.—*Maggie Larkin*, Towanda, Pa.

Green Tomato Pickles.—1 pk. green tomatoes sliced and left in brine overnight, then boil them in 2 qts. water and 1 qt. vinegar; when tender, drain them; scald together 2 lbs. brown sugar, 4 qts. vinegar, ½ lb. white mustard seed, 2 tablespoons each of ground allspice, cloves, cinnamon, ginger, and mustard, ¼ teaspoon cayenne pepper, and turn on to the tomatoes while hot. —*Mrs. L. J. Gander*, Elgin, Ill.

Stuffed Tomato Pickles.—Take green tomatoes and thoroughly scrape out the inside, leaving the shell, make a strong brine and cover the tomatoes; let them stand 1 day; take out and wash well in cold water; take 1 cabbage and shave fine, onions chopped very fine, some pieces horseradish, salt, pepper, and white mustard seed; mix all well together, and fill the tomatoes nice and even; place in jars, and cover with cold vinegar.—*Miss Josephine Gabet*, New Haven, Ind.

Tomato Soy.—Take 1 pk. green tomatoes, slice, and put them in salt and water for 24 hours; then drain and boil 15 minutes in vinegar and water, drain from that, mix with ¼ pk. onions sliced, 1 oz. allspice, 1 oz. mace, ½ oz. cloves, ½ oz. celery seed, 2 oz. mustard seed, 1 box mustard, 3 lbs. brown sugar; pour over 1 gal. fresh vinegar and cook until tender.—*Mary P. Hale*, 169 Carrollton Avenue, Baltimore, Md.

Tomato Soy.—2 gals. green tomatoes, 12 good-sized onions, 2 qts. vinegar, 2 lbs. sugar, 2 tablespoons salt, 2 tablespoons mustard, 2 peppers, 1 tablespoon each of ground cloves, allspice, and salt, and let stand 2 or 3 hours and drain off, and put all the spice in the vinegar, and let tomatoes and all come to boil, and for keeping, can in glass jars.—*Mrs. A. D. Deemer*, Emerickville, Pa.

Yellow Pickle.—Take small hard heads cabbage, put in strong brine; let them remain 2 days and nights, the third morning scald and leave in water until almost cold; wipe thoroughly and dry in the air or sun; 2 gals. vinegar, ½ lb. garlic, 1 lb. white mustard seed, 1 oz. each of mace, turmeric, cloves, spice, and black pepper, ¼ lb. mustard; any other vegetable can be used with the cabbage, but will require brine only 24 hours and not scalded; after the vegetables are put in the vinegar, stir them frequently from the bottom of the jar to the top; keep them covered with vinegar.—*Mrs. N. S. French*, Sandy River, S. C.

To Keep Pickles from Scumming.—After salting 3 days drain off the salt water, add what spice is wanted of cloves, allspice, and horseradish root, add the vinegar, and to every gallon vinegar add ½ pt. alcohol; they will not taste of the alcohol at all, but they will keep nice without scumming over; if they are wanted to be hard, a bit of alum size of butternut; will keep from getting white in worst of cellars.—*Mrs. G. H. Miller*, Brookfield, Mass.

Sweet Pickles, Spiced Fruits, etc.

PICKLED APPLES.—7 lbs. apples, 3 lbs. sugar, 1 qt. vinegar, 1 oz. cinnamon, 1 oz. cloves; pare, halve, and quarter apples; stick 2 cloves in each piece; if ground, tie spices in a bag and remove when apples are done; apples should cook until thoroughly tender and the juice is rather thick.—*Mrs. M. H. Paddock*, Jersey City Heights, N. J.

Sweet Pickled Beets.—Cook and boil beets; dry; remove skins; slice them and put in a jar, and pour over them sufficient vinegar and sugar to cover; take 2 pts. sugar to 1 pt. vinegar; put cloves and cinnamon in, and heat the vinegar and sugar scalding hot, and pour over beets; repeat heating the liquid once a day for several days.—*Alice M. Kline*, Broadwell, Ill.

Spiced Currants.—3 lbs. white sugar, 5 lbs. ripe currants, 1 tablespoon cinnamon; allspice, nutmeg, cloves, ½ pt. vinegar; boil 1 hour; then put in vinegar, sugar, spices; boil ½ hour longer.—*Mary L. Talcott*, Middleport, N. Y.

Spiced Currants.—5 lbs. currants, 4 lbs. brown sugar, 2 tablespoons ground cloves, 2 tablespoons cinnamon, 1 pt. vinegar; boil 2 hours or more until quite thick; to be eaten with meat.—*Mrs. C. Beattie*, Elizabeth, N. J.

Spiced Currants.—5 lbs. currants, 3 lbs. sugar, 1 pt. vinegar, 1 tablespoon each cloves, allspice, and cinnamon; boil slow all together 1 hour; the currants must be ripe and picked from the stem.—*Mrs. John H. Jones*, Tomah, Wis.

Spiced Currants.—7 lbs. currants, 4 lbs. sugar, 2 lbs. raisins, 1 pt. vinegar, 1 tablespoon each cinnamon and cloves; put the vinegar and sugar on the fire together; let it boil and skim it well; then put in the rest of the ingredients and boil till thick.—*Mrs. Dr. Chapin*, Euclid, Minn.

Spiced Currants.—4 lbs. currants, ½ pt. vinegar, ½ pt. water, 1 lb. brown sugar, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 nutmeg; boil slowly 3 hours.—*Mrs. Frank Millington*, Alameda, Cal.

Spiced Elderberries.—Take 9 lbs. cleaned elderberries, 3 lbs. brown sugar, 1 pt. vinegar, 1 oz. cloves, 1 oz. allspice, 1 oz. cinnamon; put sugar and vinegar in a 2-gal. brass or copper kettle, and place it on the stove; let it come to boil; then add berries and boil 2½ hours; when done grind spice, and tie in little bags and put in; simmer a few minutes; take off and seal in cans.—*Mrs. S. M. Rhoads*, Franklin, Pa.

Pickled Figs.—Gather 5 qts. half ripe figs with stems; let them stand 12 hours in salt water; dry them, then parboil in alum-water, using a piece of alum half the size of a nutmeg; when soft, wash in 3 buckets clear water, and do not let them break, dry

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them again; make a syrup of 1 pt. vinegar, 1 lb. brown sugar, and a little water; when the syrup has well boiled put the figs into it; flavor with any spices whole; bottle while hot.—*Mrs. B. Graham*, Mobile, Ala.

Grape Pickles.—For 7 lbs. grapes take 1 qt. good strong cider vinegar, 3 lbs. sugar, 1 tablespoon cloves, 1 tablespoon cinnamon bark; boil all together a few minutes; let it cool until you can bear your finger in it; pour over your grapes; turn a plate over them; set them in a cool cellar.—*Mrs. A. J. Magnuson*, Orion, Ill.

Sweet Grape Pickles.—Nice ripe grapes; clip from the main stem with a pair of scissors and pack snugly in a stone jar; pour over them water, then pour off again, and measure it to get the amount it takes to cover them; take that amount of vinegar, and for every gal. of vinegar it takes to cover them add 7 lbs. sugar, or more if the vinegar be very strong; set the vinegar and sugar on the stove and bring to a boil; throw in some whole cloves and cinnamon bark; then pour all over the grapes in jar; set away for 3 or 4 days; then boil and pour over again; repeat for a third time, and any time afterward, should the grapes be inclined to sour; you will have delicious sweet pickles; the same receipt is good for pears, peaches, or figs.—*Mrs. Nevada A. Reed*, Spenceville, Cal.

Spiced Grapes.—10 lbs. seeded grapes, 5 lbs. light-brown sugar; simmer slowly 3 hours; mix with 1 pt. cider vinegar, 4 small tablespoons ground cinnamon, the same of cloves, 1½ tablespoons allspice, small ½ teaspoon black pepper, 1 pinch salt; pour this mixture over the grapes and boil 1 hour, stirring constantly.—*Mrs. L. L. Grinnell*, Adel, Iowa.

Huckleberry Sweet Pickles.—7 lbs. berries, 3½ lbs. brown sugar; cinnamon, mace, and cloves to taste; after this is boiled, add 1 pt. strong vinegar; boil up and can while hot.—*Miss Mary A. Kempton*, Millville, Mass.

Muskmelon Preserves.—Take ripe muskmelons; remove seeds and peel and cut in long pieces; put in stone jar and cover with scalding vinegar; let stand until the next day, when pour off vinegar; heat it and pour on again; do the same every day until the fourth day; now weigh the melon and to every 5 lbs. add 3 lbs. white sugar and 1 qt. vinegar; spice to suit with cloves, cinnamon, and allspice (ground); put all together and boil until melon is tender; the next day but one, pour off the syrup and boil it down until there is just enough to cover the melon; the taste will pay for the trouble.—*Mrs. Frank H. Weir*, La Porte.

Sweet Pickled Pears.—1 qt. vinegar, 4 lbs. sugar, ½ oz. cloves, 1 oz. cinnamon, 1 oz. allspice; put spices in a muslin bag; let the syrup get hot; then put in as much fruit as it will cover; boil 15 minutes; skim out and place in a 2-gal. jar; repeat till the jar is full; pour the syrup over the fruit and put a weight on; if it should not be covered at once, it will in a day or so.—*Mrs. G. P. Richmond*, Clarkson, N. Y.

Pickled Peaches or Pears.—1 qt. vinegar to 4½ lbs. sugar, ½ lb. sugar to little over 1 lb. fruit; place all the sugar and vinegar over the fire till it comes to a boil; then lay a layer of fruit and cook until soft enough to run a fork through; then remove the fruit and fill the same way until all are done; the syrup needs no more cooking; before cooking the fruit, stick 4 cloves in each; an excellent receipt.—*Mrs. D. Jenkins*, 217 Hewes street, Brooklyn, N. Y.

Pickled Peaches.—Peel the peaches and put 2 or 3 cloves in each; make a syrup of 5 lbs. sugar and 1½ pts. hot water for 8 lbs. fruit; in this boil the fruit a layer at a time; take out carefully and place in a deep dish; when all are done, pour the hot syrup over them (boiled down a little if peaches are very juicy and make it too thin) and let stand till perfectly cold; take out fruit and put in jar; add to cold syrup 1 cup cold vinegar, and pour in the jar to cover the fruit; stick cinnamon should be boiled in syrup.—*Miss Ida Birdsall*, Port Jervis, N. Y.

Pickled Peaches.—Brush the peaches; take ½ lb. sugar to 1 lb. fruit; melt the sugar and boil them in the syrup until soft; then take them out to cool; add 1 qt. vinegar to 1 gal. syrup and peaches; and scald the vinegar and syrup together; stick cloves in the peaches; mace and stick cinnamon in the syrup; pour it over the peaches while hot.—*Miss L. Owen*, 71 East 86th street, New York.

Spiced Peaches.—7 lbs. peaches, 3½ lbs. sugar, 1 oz. cloves, 1 oz. stick cinnamon, 1 pt. vinegar; put the vinegar and sugar on the fire to scald while you are peeling the peaches; then put the peaches in it and let them get thoroughly heated through; take them out and boil the syrup down until it is quite thick, and then pour it on the peaches.—*Ginevra Williams*, Washington, D. C.

Vinegar Peaches.—1 pk. peaches, 3 lbs. white sugar, 1 pt. vinegar; put in a kettle and cover with cold water; boil until a straw can be run through fruit, then pour water off and put vinegar and sugar over them; boil 20 minutes; seal in jars.—*Kate H. Fridley*, Carlisle, Pa.

Sweet Tomato Pickles.—Take medium-sized green tomatoes, cut a thin slice from top and bottom; soak overnight in alum water; drain and boil in weak vinegar till tender; make a syrup of 2 qts. good vinegar and 3 lbs. sugar; put spices in a bag and pour over the pickles for 3 mornings (heating each time), last morning boil syrup down; add more sugar, if needed, and pour over; keep in cool place.—*Mrs. Emma V. Traugh*, Remington, Ind.

Watermelon Pickle.—Pare off very carefully the green part of the rind of a good, ripe watermelon, trim off the red core, cut in pieces 1 or 2 inches in length; place the melon in strong salt brine 24 hours, then 24 hours in alum-water, taking ¾ oz. alum to 1 gal. water; boil in clear vinegar until tender enough to pierce with a silver fork; drain on platter; stick cassia buds in each piece of melon, then boil 1 qt. vinegar to 3 lbs. granulated sugar; cinnamon, and cloves to taste; boil until syrup is like thin molasses; let melon stand in syrup a few hours, taking melon out of syrup, and, placing in cans, boil syrup again and pour boiling on melon and seal.—*Mrs. S. Solomon.*

Watermelon Pickle.—Make a brine strong enough to bear an egg; throw rinds in until you have enough; take out, freshen them, then put in alum-water for 24 hours; drain well; put in clear water with 1 oz. raw ginger, and boil until tender; take out of this and put on in brown sugar, lb. for lb., and cover; boil until transparent; put into jar, leaving syrup in kettle, adding vinegar, cloves, allspice, and cinnamon; boil until thick, and pour over fruit.—*Mrs. Thos. G. Gordon*, Parkersburg, W. Va.

Pickled Watermelon.—Peel the rind, cut in square blocks; put in alum-water 24 hours, drain off; put in fresh spring water and let stand 24 hours, and then

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drain; 1 lb. sugar to 1 gal. vinegar; spice to taste; boil and pour over 3 times.—*Mrs. B. F. Armstrong*, Newark, O.

Pickled Watermelon Rind.—Select a perfectly ripe melon with a thick rind, and cut in strips about an inch wide, carefully cutting away all the green surface and separating it from the core; cut the strips in diamond-shaped pieces, and to 3 qts. of the fruit take 1 qt. vinegar and 2 qts. sugar; add also 3 cents' worth each of stick cinnamon, unground cloves, and mace; place the fruit in a jar with the spices; boil the sugar and vinegar together, until the sugar is dissolved; then pour it on the fruit boiling hot; the next day pour off the syrup and boil again, pouring it over the fruit while boiling; repeat this for nine days in succession; on the ninth day boil the fruit and all together for 10 minutes, including a couple of thinly sliced lemons.—*Mrs. A. J. Webb*, London, O.

Jams, Jellies, Preserves.

CANNED GRAPES for sauce and pies, and also making jelly from same.—Place a wire sieve over an earthen dish; pinch pulps from grapes, one by one, with fingers, letting pulps fall in sieve, and saving skins in a separate dish; press pulps through sieve, and seeds will remain; put skins and pulps over fire where they will heat slowly to boiling; as they come to a boil, dip off nearly all the juice and set carefully aside, as the sugar will make sufficient syrup; then add sugar in proportion of 2 heaping tablespoons to each qt. grapes; boil all together 15 minutes, and can scalding hot; now take juice, and, after straining, proceed after the usual method of making jelly, allowing 1 lb. sugar to each pt. juice.—*Mrs. Julia M. Barnes*, 1317 Riggs street, N. W., Washington, D. C.

Canned Red Raspberries.—Fill jars with the dry berries, screw tight, and put jars in cold water enough to cover; allow it to heat and boil until the juice runs from the berries freely; then drain it off and fill cans again with the berries; drain off, when ready, a second time; the cans will be about full enough of berries now; so put your juice on the stove, and for each can of fruit allow 1 cup sugar; let it boil up and fill up the jars with it; seal tight, and you can eat raspberries and cream at Christmas as perfect in form and flavor as if fresh from the garden.—*Miss Nellie L. Bowen*, Long Grove, Iowa.

Artificial Honey.—Costs 10 cents per lb.; 10 lbs. Havana sugar, 2 qts. water, 40 grains cream tartar, 10 drops essence peppermint, and 2 lbs. honey; first dissolve the sugar in the water over a slow fire, and take off the scum; then dissolve the cream tartar in a little warm water and add with some stirring; then add the honey heated to a boiling point; then add the essence of peppermint; stir for a few minutes and let it stand until cold, and it will be ready for use.—*Emma Deafenbaugh*, Belleville, Ill.

Artificial Honey.—10 lbs. coffee sugar, 3 lbs. water, 2 oz. cream tartar, 2 tablespoons strong vinegar, white 1 egg well beaten, ½ lb. bees' honey, 10 drops extract honeysuckle.—*Clara Bell Coats*, Middleville, Mich.

Carrot Jam, *to imitate Apricot Preserves.*—To every lb. carrot pulp allow 1 lb. sugar, the grated rind 1 lemon, strained juice 2 lemons, 6 chopped bitter almonds, 2 tablespoons brandy; select young carrots; wash and scrape clean, cut in round pieces, put into a saucepan with sufficient water to cover, and simmer until perfectly soft, then beat them through a sieve; weigh the pulp, and to every lb. allow the above ingredients; put the pulps into a preserving-pan with the sugar and let this boil five minutes, stirring and skimming all the time; when cold, add the lemon rind and juice, almonds, and brandy; mix these well with the jam, then put into pots, which must be well covered and kept in a dry place; the brandy may be omitted, but the preserve will then not keep; with the brandy it will remain good for months; boil the carrots ¾ hour, and simmer the pulp 5 minutes; sufficient to fill 3 pots.—*Mrs. J. E. Allen*, 502 Maple Avenue, Le Droit Park, Washington, D. C.

Cherry Jam.—Wash cherries, put in a preserving-kettle, cover with water, and boil till very soft; put through a colander or sieve to remove the seeds; return to fire, sweeten to taste, and boil thick as any other jam.—*Mary A. Champlin*, Cameron, Mo.

Grape Jam.—Remove the skins; put the pulp in a porcelain kettle with 2 or 3 spoons water; when well scalded, press through a colander to remove the seeds; cook the skins separately; run them through the colander; mix with the pulp; add ½ lb. sugar to 1 qt. pulp; cook thoroughly, and seal in glass jars while hot.—*Mrs. L. L. Grinnell*, Adel, Iowa.

Grape Jam.—After picking from the stem, wash and stew the grapes very soft, then rub through colander, again boil 10 minutes, stirring constantly; add 1 pt. white sugar to 2 of this juice, after which boil, stirring until desired thickness is obtained.—*Mrs. John Seitz*, Tiffin, O.

Quince Jam.—7 lbs. quinces, 2 lbs. sour oranges, 9 lbs. sugar; cut quinces fine in blocks, ½ or less of the orange rind cut very fine and boiled with the quinces in 1 qt. water; when the quinces are tender, add the oranges and sugar; boil all together about 15 minutes; if sour oranges cannot be obtained, use lemons; too long boiling makes it hard and dark color; if quinces are not acid, use less sugar; this is a most excellent receipt.—*Annie A. Merrill*, Bridgeport, Conn.

Rhubarb Jam.—To every lb. of rhubarb allow 1 lb. sugar, rind and juice of half a lemon, no pulp; wipe the rhubarb quite dry, cut in small pieces and put into a preserving-pan with the sugar; mince the lemon peel very fine; add it and the juice to the other ingredients; keep well stirred; if very young, boil 1 hour, if old, 2 hours; will keep good for years.—*Mrs. A. E. Rawlinson*, Mt. Vernon, O.

Apple Jelly.—Take 1 pk. red sour apples, cut in small pieces (without paring), put to them 3 qts. water; boil until tender; strain through a flannel bag, put to every pt. juice 1 lb. white sugar; boil slowly until it will jelly (you can tell by taking a little out in a spoon to cool); it will take about ½ hour before putting in glasses; add 2 tablespoons vanilla.—*Miss Sadie E. Briggs*, 493 W. Baltimore street, Baltimore, Md.

Wild Crab-Apple Jelly.—Wash the apples quite clean, place them in a dripping-pan, put water on them until they are almost covered, put them in the

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oven; bake them until quite soft, then mash them and put in a clean towel to drain, then take as much white sugar as you have juice; boil until a drop will stick to a broom straw.—*Mrs. W. S. Moffett*, Ocoya, Ill.

Crab-Apple Jelly.—Select apples, wash and place in kettle with water enough to cover and boil until tender; place a piece of cheesecloth in colander, pour contents of kettle into it, gather up the corners and use a potato-masher instead of hand to strain; put 1 cup sugar to 2 cups syrup and boil 1 hour or more, only stirring until sugar is dissolved; place in glasses for cooling.—*Mrs. C. L. Olin*, Essex, Conn.

Dried Apple Jelly.—2 lbs. dried apples, soaked overnight, and stewed till soft in water enough to cover; then put a sieve in a pan and pour them in and let drain; weigh the juice and add as many lbs. of sugar as there are lbs. of juice; boil till it will jelly.—*Mrs. E. D. Stedwell*, Eagle, Pa.

Red Apple Jelly.—Take nice red apples (not too ripe, or they will make the jelly dark), wash, quarter, and core, but do not pare them; put in a preserving-kettle with water enough to boil them well, turn them out into a hair-sieve; do not force them through, or jelly will not be clear; gently strain the juice through a bag, but be careful not to let any of the sediment in the bag go through; put the juice on the stove and boil 10 or 15 minutes; take 6 lbs. sugar for 9 lbs. juice, put back on the stove and boil a few minutes, and it is ready for the bowls; stand 2 or 3 days without covering, then cover and keep in a dry place.—*Mrs. Jos. N. King*, Cabin Hill, N. Y.

Currant Jelly.—Freshly picked currants are best; place in earthen jar, set in hot water, heat till juice will separate, then strain; add equal parts sugar and juice; boil just seven minutes; the jelly will be firm and light-colored.—*Mrs. Geo. L. Blake*, Plainville, Mass.

Currant Jelly.—Weigh the currants without removing stems (do not wash them); to every lb. of fruit allow ½ lb. sugar, granulated or loaf; put a few currants into a kettle, press with a potato-masher or anything convenient, in order to secure sufficient liquor to prevent burning, then add the remainder of the fruit and boil freely for 20 minutes, stirring occasionally; take out and strain carefully through a flannel bag; do not put the liquid in tin, as it materially affects both color and flavor; when strained, return liquid to kettle without trouble of measuring; let it boil thoroughly for 1 or 2 minutes, then add the sugar; the moment the sugar is dissolved the jelly is ready to put in glasses.—*Mary A. Champlin*, Cameron, Mo.

Currant Jelly.—Wash currants, mash in a porcelain dish, squeeze through jelly-bag, rinse out bag, run the juice through again without squeezing, then to every pt. of juice add 1 lb. sugar; while boiling, skim off scum and boil until stiff (20 minutes); an excellent jelly is made by taking ⅓ currants, ⅔ red raspberries, and proceeding as above; these, taking ½ each, make a better preserve then either one alone.—*Mrs. W. F. Pascoe*, S. Easton, Pa.

Currant Jelly.—Jam the currants and get the juice all out; boil the juice 5 minutes, the sugar being placed in the oven and heated very hot, then add sugar and boil 1 minute; 1 lb. sugar to 1 pt. juice.—*Flora Tilden*, Covington, Pa.

Elderberry Jelly.—1 qt. elderberries, 1 pt. water; boil together a few minutes, then press through a towel till all the juice is extracted; 1 qt. crab-apples and 1 pt. water boiled together, and juice extracted in same way; the apples should be cut once or twice through before boiling; now mix the juice of both together, and to 1 pt. juice take 1 lb. white sugar and boil about 10 or 15 minutes till it will jelly nicely; elderberry juice will not jelly when taken alone, but by adding the juice of apples it gives a beautiful jelly.—*Mrs. D. N. Lehman*, Lancaster, Pa.

Grape Jelly.—I prefer Concords, just turning purple; place grapes in preserving-kettle with water to nearly cover them, stir often till they are all breaking open, then pour in jelly-bag and drain, but do not press the juice out, weigh and return the juice to the fire, then weigh out as much sugar as there was of juice; when the juice commences to boil, put in half the sugar, stir a little, when this boils, strain through a clean cloth and return again to the fire; now, when it again boils, add the remainder of the weighed sugar, stir gently, and pour in glasses to cool for future use. I make other fruit jellies the same way; take the grapes from the jelly-bag and press the pulp through a tin or fine sieve; add as much sugar as you have of the pulp, and cook till done; this makes a very good grape butter.—*Mrs. Lima Collins*, Chapman, Neb.

Gooseberry Jelly.—Bruise a quantity of gooseberries and pass them through a sieve, and add ¾ of their weight in loaf sugar; boil fruit with sugar to a jelly so thick that when dropped into a dish it will not adhere to it, then strain.—*Miss Tillie Eurich*, Prospect, O.

Strawberry Jelly.—Squeeze the juice from freshly gathered berries, for the slightest tendency to fermentation will spoil the whole process; let the juice drip, without squeezing, through a flannel bag; to each pt. of this clear juice allow ¾ lb. sugar; put this syrup over a briskly burning fire, and boil hard just 20 minutes; stir as little as possible, and only at first, till the sugar is dissolved, and then always with a silver spoon; do not attempt to make more than 3 or 4 lbs. of jelly at once, and attention to every little particular direction given is necessary to insure success. Jellying requires more pains than almost any other process of cookery; strawberry jelly, when well made, more nearly resembles guava jelly than any other that can be prepared from the fruits of the temperate zone.—*C. Maggie Meldahl*, Scott, W. Va.

Tomato Jelly.—1 pk. yellow tomatoes, cut in pieces and boil until soft, strain through a cloth; to every cup of juice take 2 cups sugar; put the juice on and let boil 20 minutes with 1 lemon sliced; then add heated sugar and let boil 15 minutes longer; treat the same as other jellies.—*Mrs. Frank H. Weir*, La Porte.

Apple Marmalade.—Take sour apples, core but do not peel, put on the stove with enough cold water to cover and boil; when cooked soft, strain through a colander to separate from the skins; then take half as much sugar as strained apples, season with ground cloves and allspice, and boil until thick; lay 2 slices of lemon in each jar before sealing.—*Miss Ada Maie*, Delaware, O.

Cranberry Marmalade.—Wash and pick over the berries, and to every qt. of fruit add 1 pt. water and cook 1 hour, stirring constantly; then remove from fire, and to every qt. of berries add 1 teaspoon soda; stir and skim off the green froth that rises, then strain through a coarse sieve, and then to every cup of juice add 1 cup granulated sugar; return to fire and cook ½ hour, then put in molds, and it is ready for use in 24 hours.—*Mrs. H. R. Severance*, Scottsville, N. Y.

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Lemon Marmalade.—Slice the lemons very thin, only taking out the seeds; add 3 pts. cold water to each lb. of fruit; let stand 24 hours; then boil until tender; pour into an earthen bowl and let stand until following day; weigh, and to every lb. boiled fruit add ½ lb. sugar, then boil the whole together till the syrup jellies and the slices of lemon are rather transparent.—*Mrs. Emma F. Brock*, 670 Washington street, Boston, Mass.

Quince Marmalade.—Pare and core quinces, cut in little squares, 1 tin quinces, 1 tin granulated sugar, 2 tablespoons water; boil ½ hour.—*Kate D. Bishop*, Dickinson, Pa.

Rhubarb Marmalade.—2 lbs. rhubarb peeled and cut in very small pieces, 1½ lbs. white sugar, and orange or lemon peel to taste; after preparing the ingredients, put a layer of each, alternately, in an earthen dish, and allow them to remain all night; then strain, and boil the juice ½ hour; add the rest, and boil altogether 10 minutes, or as long as your judgment dictates.—*Mrs. J. F. Ballister*, Newton, Mass.

Tomato Marmalade.—Take ripe tomatoes, as many as you wish, wash, break in pieces, boil till well done, cool and rub through a sieve; to that which passes through, add 1 cup sugar for every cup of tomato; boil ½ hour or until as thick as may be desired; it may be flavored to taste, although it does not require any. Pronounced delicious.—*Mrs. H. L. Henry*, Frankfort, Dak.

Citron Preserves.—Pare and cut in slices not too thick, take out all the seeds, weigh equal quantities of fruit and white sugar, mixing well together; let stand overnight, to melt the sugar and harden the citron, which it will do far better than alum (using no water only what belongs to the citron); put it in a kettle all together, boil, 3 or 4 hours, to a syrup, thickness of honey; when about done add the juice of lemon and a few whole cloves for flavoring.—*Julia Eddy*, Taunton, Mass.

Lemon Preserves for Tarts.—1 lb. sugar broken as for tea, ¼ lb. fresh butter, 6 eggs (leaving out whites 2), and the juice and grated rind of 3 fine lemons; put these into a saucepan, and stir the whole gently over a slow fire until it becomes as thick as honey; then pour the mixture thus prepared into small jars, tie brandied papers over them, and keep them in cool, dry place.—*Flora N. Black*, Northwood, O.

Muskmelon Preserves.—Take green muskmelons cut in slices, peel them and cut in pieces about 1 inch square, take ¾ as much sugar as you have melon, make a thick syrup of the sugar and pour over the melon, and let it stand overnight, then put on the stove and boil till done, or till the juice or syrup is to the desired thickness.—*Mrs. S. G. Langmaid*, Middleton, Idaho.

Preserved Mango.—Pare and quarter the common mango, rub it well with salt, and pack it in jar, fill up with water, and let it remain 3 days; then change the water once a day for 3 days; boil it 4 hours in grape leaves and few lumps of alum, after that let it soak 3 days, changing the water twice a day; take 1¼ lbs. sugar to 1 lb. fruit, and let it boil 7 hours; dissolve sugar in considerable water so as to fill up as it boils aways; boil mace, ¼ lb. white ginger, and lemons in it; boil your lemons in fresh water first: 3 lemons to 12 lbs. fruit.—*Mary P. Hall*, 169 Carleton Avenue, Baltimore, Md.

Sour Orange Preserves.—Grate the shining yellow skin off; then cut them in halves (crosswise); take out the seeds and weigh; put them in a strong brine of salt and water, and let them stand 24 hours; then put in fresh water 24 hours; then in alum and water 24 hours; then in fresh water 24 hours; then boil in fresh water until they are tender enough to pass a straw through them; put in a sieve or colander, and drain; put on the syrup, 1 lb. sugar to 1 lb. oranges, and 1 pt. water to 1 lb. sugar; boil the syrup until it thickens; put in the oranges, and boil until they look crystallized and the syrup is very thick; take out very carefully and put in jars.—*Mrs. E. F. Gilbert*, Neptune, Fla.

Strawberry Preserves.—Take equal quantities of berries and sugar; stew berries well through, then remove from juice; put into cans and put cover on, but not tight; boil juice until a nice syrup; set cans on a cloth wet in cold water and pour fruit into them and seal.—*Mrs. M. A. Lester*, Marengo, Ill.

Tomato Preserves.—Take small tomatoes, scald and peel them, being careful not to break the inside of them; take as many pounds of sugar as you have tomatoes; make a thick syrup of the sugar, pour over the tomatoes and let stand overnight (to toughen the tomato and keep it from cooking to pieces); put on the stove and boil hard 2 hours, or longer if necessary.—*Mrs. S. G. Langmaid*, Middleton, Idaho.

Green Tomato Preserves.—To 5 qts. sliced green tomatoes, take 3 lemons or more; allow ¾ lb. sugar to 1 lb. tomatoes; cook the tomatoes in water till soft, then skim them out, and throw that water away; make a syrup of the sugar, putting the lemons in the syrup to cook; then put in tomatoes, and let them just come to a boil.—*M. S. Watson*, Montpelier, Vt.

Green Tomato Preserves.—Take ½ bush. green tomatoes size of a large hickory-nut, or if larger cut until of an even size; 5 lbs. white sugar; take half of the sugar and pour over them; let it stand overnight; in the morning add remainder of sugar with thin slices of 2 whole lemons, put on fire and let them simmer until all have changed color or are transparent; do not boil.—*Mrs. Byron Tinker*, Angus, Iowa.

Watermelon Preserves.—Pare off the rind, cut in pieces 2 inches long, put in the jar first a layer of sugar, then a layer of watermelon, a layer of sugar, again a layer of watermelon, and so on until you have as much as you want put up; lay a plate on the top of them, and put something on the plate so as to press it down tight, and let it stand all night; in the morning pour off the juice and boil it 10 to 20 minutes, then put in your watermelon and let boil till it is thick; put in a couple slices of lemon if you choose.—*Miss J. L. Baker*, Bedford, Ind.

Watermelon Rind Preserves.—Cut a large red-cored watermelon lengthways; take rind, which should be left thick enough to allow some of the red to remain on it, pare off the thin outside rind and cut in pieces ¾ inch wide by 2 inches long; to 2 qts. rind thus prepared add 3 pts. granulated sugar; mix well and stand in a cool place for 12 hours, then drain off the syrup, boil; add the rind and 2 or 3 slices of lemon and boil gently until it is the desired thickness.—*M. J. Meads*, Monroeville, Ind.

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Beverages.

APPLE TODDY.—Take 1 doz. apples; peel, core, and bake; then pour 2 qts. boiling water on them; when you take out the core, fill them with sugar; after they are cold, pour in 1 bottle Jamaica rum, 1 bottle brandy, 2 bottles champagne; the apples must be put through a sieve before putting the liquor in.—*Miss Ellen Lynch*, 1902 H street, Washington, D. C.

Beer.—Water-pail warm water sweetened with molasses; 2 cents' worth yeast; let all stand about 5 hours; just before bottling flavor with 10 cents' worth wintergreen.—*Mrs. Louis W. Adriance*, 20 Lafayette Avenue, Brooklyn, N. Y.

Blackberry Cordial.—Add 1 lb. white sugar to 3 lbs. ripe berries; let them stand all night (12 hours), then press out the juice, straining it; add ⅓ best brandy or rum; put 1 teaspoon powdered allspice and 1 teaspoon powdered cinnamon into every qt. of the cordial. It is fit for use at once.—*Julia W. Jones*, 812 I street, N. W., Washington, D. C.

Blackberry Wine.—Measure your berries and bruise them; to every gallon add 1 qt. boiling water; let the mixture stand 24 hours (stirring occasionally), then strain off all the liquor into a cask; to every gallon add 2 lbs. sugar; cork tight and let stand till the following October.—*Mrs. A. P. Sherman*, Mansfield, Pa.

Cream Beer.—Put into a preserve-kettle 5 qts. water, 4 lbs. crushed sugar; let it come to a brisk boil; then take it off the fire, and when cool add 4 oz. tartaric acid and 1 oz. lemon essence; when quite cold, add whites 6 eggs beaten to a froth; it requires a good deal of mixing to get the eggs to blend thoroughly; bottle for use; put a wineglass of this in a tumbler a little more than half full of cold water; stir in nearly a ¼ teaspoon of carbonate of soda.—*Miss Bessie Taylor*, Moncton, N. B.

Cream Soda.—4 lbs. coffee-sugar, 3 pts. water, 3 nutmegs, grated, whites 10 eggs well beaten, 1 oz. gum arabic, 20 drops oil lemon or as much extract (you can make as many other flavors as you wish from oil of any other fruits); mix all and place over a mild fire and stir well about 20 minutes; take from the fire and strain, and divide into 2 parts; into ½ put 8 oz. bi-carbonate of soda; into the other ½ put 6 oz. tartaric acid; shake well, and when cold, they are ready for use, by pouring 3 or 4 spoonfuls from each into 2 glasses, each ½ full ice-water; stir each and pour together, and you have an excellent glass of cream soda which will stand for a day, for the gum and eggs hold light.—*Mrs. Margaret Burke*, Dubuque, Iowa.

Good Coffee.—Grind fine 1 tablespoon coffee for each person; put in a thin muslin sack and pour slowly over boiling water enough to make the amount required; let stand 10 minutes, then take out the sack containing the grounds, and the coffee is ready for use.—*L. W. Armstrong*, Ocoya, Ill.

Egg-Nogg, *for 6 persons.*—Break 1 doz. fresh eggs separately; after yelks are beaten light, add a rounding tablespoon of granulated sugar, and beat until sugar is smoothly mixed with egg, then add 12 tablespoons good whisky; after this is thoroughly mixed with the egg, put in 20 tablespoons rich cream; after all is well mixed, add the whites beaten stiff, and mix thoroughly.—*Mrs. Dr. James Metcalf*, Robinson, Tex.

Ginger Cordial.—5 lbs. white sugar, 1 gal. Canadian whisky, 1 gal. red currants, rind and juice 10 lemons, 6 oz. good ginger; bruise the currants with a potato-pounder in a jar, then put in the juice and pulp of the lemons (taking care that all the thick white part of the lemon is taken away, as that would make it bitter); the rind of the lemons must be thinly cut off; pour over it all the whisky and let it stand 6 weeks; at first it is better to let the jar be covered with muslin for a day or two; at the end of 6 weeks strain through a flannel bag, and add 5 lbs. of good white sugar; when the sugar is quite dissolved, bottle and seal; stir up every day for the first week.—*Mrs. James Farish*, Yarmouth, Nova Scotia.

Grape Wine, *for invalids.*—Take grape juice and sweeten to taste; put in bottles, tie a thin cloth over the mouth of the bottles; let stand till after done working; put in clean bottles; cork, and put in the cellar; you have a pure wine if needed; if preferred, take the juice and no sugar.—*Mrs. L. R. Minnick*, Nimisila, O.

Lemon Drink.—7 lbs. white sugar, 2 qts. boiling water; let boil 10 minutes, then take off and stand till cool; add 2 oz. tartaric acid, ½ oz. gum arabic, 54 drops essence lemon.—*Sadie N. Lehman*, Columbia, Pa.

Lemon Sherbet.—Juice 6 lemons, 1 pt. sugar, 1½ pts. water; freeze. *Currant:* 1 pt. currant juice 1½ pts. water, 1 pt. sugar, 1 tablespoon gelatine, juice 1 lemon; soak gelatine in cold water and dissolve in ½ pt. boiling water; mix it with the sugar, lemon, and currant juice, and 1 pt. cold water, and freeze.—*Mrs. W. S. Blake*, Boston, Mass.

Mead.—2 lbs. white sugar, 1 pt. honey, 12 qts. water, 1 tablespoon each of allspice, cloves, ginger, and cinnamon, 2 lemons grated, and 1 pt. baker's yeast; let stand 12 hours; strain; bottle.—*May C. Ermentrout*, Reading, Pa.

Raspberry Vinegar.—3 qts. black raspberries and 1 qt. vinegar; let stand in stone jar 2 or 3 days mashing thoroughly; strain, and to every pt. of syrup

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add 1 lb. white sugar and set in cool place, stirring frequently; when the sugar is thoroughly dissolved, strain and bottle; no cooking is required; it destroys the fruit flavor; for use, mix in a glass with ice-water according to taste; nice in hot weather, or in sickness, particularly fevers.—*C. C. Nicoll*, New Haven, Conn.

Raspberry Vinegar.—To 1 qt. white wine vinegar add 1 lb. crushed red raspberries; put into a stone jar, and let it stand for 2 days, then strain the syrup and add 1 lb. sugar to each pt. of juice; let it simmer on the back of stove (not boil) for 2 hours, then bottle tightly; when used, 1 tablespoon will be found sufficient for 1 glass of water; very fine.—*Mrs. A. I. Fairchild*, Aberdeen, Dak.

Good Summer Drink.—Select ripe, thin-skinned oranges, squeeze the juice through a sieve; to every pt. of this juice, add 1½ lbs. sugar; boil it closely and skim as long as scum rises; then take it off and bottle; a little of this in a glass of ice-water makes a delicious, wholesome drink; 2 tablespoons of this syrup mixed with melted butter make an admirable sauce for plum pudding.

A Cup of Tea.—Take 1 heaping teaspoon green Japan tea to each person, and add 1 for the teapot, pour on 2 cups boiling water, cover and set on back of stove where it will not boil; let it stand 6 or 8 minutes, and add water, allowing 2 cups for each person.—*Mrs. V. P. Hart*, Hiawatha, Kans.

Corned Meats, Canned Vegetables, etc.

BEEF.—To 100 lbs. beef, 5 lbs. salt, 4 gals. hard water, ½ oz. saltpeter, 1 lb. sugar (common yellow), boil in an iron pot, let stand till cool, and pour over the beef.—*Ollilia K. Scherschel*, Largo, Ind.

Corned Beef.—4 lbs. brown sugar, and water enough to cover 100 lbs. meat; bring to a boil, then add all the salt the water will dissolve while boiling, then skim the brine and put in the meat while boiling, and boil ½ hour, then take out the meat and let both meat and pickle get cold, then pack and pour on the pickle; this is a superior receipt.—*Mrs. J. F. Thompson*, West Rupert, Vt.

To Corn Beef.—Soak well 48 hours in weak brine; to every 100 lbs. meat, 3 pts. Liverpool salt, 2 lbs. brown sugar, 2 oz. carbonate of soda, ½ oz. saltpeter.—*Lottie E. Hume*, Bunker Hill, Ill.

To Cure Meats.—Take 16 gals. water, 16 qts. salt, 1 lb. saltpeter, 3 lbs. brown sugar; boil all together for 15 minutes, stirring it well, remove the scum; when cold, it is ready for use; cleanse the meat, put it in brine, place a weight on it to keep the meat submerged; the weight must be the kind the salt cannot act upon; the meat will be cured in 8 days; when the brine has been used for 4 picklings, boil and skim again, and when cold, it is ready for use; it is fit for use so long as it will bear an egg.—*Marie E. Goodwin*, Kennett Square, Pa.

To Cure Beef for Drying.—To every 30 lbs. allow 1 tablespoon saltpeter, 1 qt. salt, 1 pt. brown sugar; mix with molasses till quite moist; rub the pieces of meat with the mixture, and when done, let all stick to it that will; pack in a deep, narrow vessel, as a keg or ½-barrel, that the pickle may cover the meat, and let remain 48 hours; at the end of that time enough pickle will be formed to nearly cover the meat; take out and hang in a suitable place for drying; allow all the mixture to adhere to the meat that will.—*Mrs. A. P. Sherman*, Mansfield, Pa.

Pickle for Beef.—Cut in small pieces, leaving out all the bone, and pack in large stone jars with a weight on top (a stone jar is the nicest vessel for this, and if one won't hold enough, get more); make a pickle in the proportion of 2 gallons of water, 2 lbs. salt, 1 oz. saltpeter, 1 lb. sugar, and 2 large spoons baking soda; boil, skim, and pour on hot; after 2 weeks take out the brine, heat and skim, and this time let it get cold before pouring over.—*Hortense Knapp*, Kane City, Pa.

Pickle for Beef, Pork, Mutton, and Tongues.—For 25 or 30 lbs.: 1 gal. water, 6 oz. sugar, ½ oz. saltpeter, 1½ lbs. salt; scald and skim, and when cold, pour over meat.—*Mrs. C. H. Taylor*, Burlingame, Kans.

To Preserve Hams.—Hams after being well salted and smoked may be preserved sweet for a year by packing them down in dry oats.—*Alice Pavey*, Harveysburg, Ind.

Sugar-Cured Hams.—80 lbs. meat, 1 qt. salt, 4 oz. saltpeter, 1 pt. sugar; pulverize thoroughly; rub on three times inside of a week, and, if you cannot get all the mixture on in those rubbings, give it four; it should all be used; hams will do to smoke inside of 15 days; same receipt for drying beef will make its own brine.—*Mrs. H. W. Smith.*

To Preserve Eggs.—Dip them in melted suet, olive oil, milk of lime, or solutions of gum-arabic, and pack them in bran, oats, meal, or salt.—*Emma Deafenbaugh*, Belleville, Ill.

To Pack Eggs for Winter.—Take a nail-keg and put in a layer of salt, about 3 inches deep, then put in a layer of fresh eggs, putting point down, being careful not to have them touch; then another layer of salt, etc., leaving a thick layer of salt on top; I have never known the above to fail; eggs that have been packed in September you could whip to a stiff froth in April.—*Elsie B. Deeds*, Lanark, Ill.

Universal Pickle.—1 gal. vinegar, ½ pt. salt, 2 oz. each of spice, mace, cloves, ginger, white mustard seed, black pepper, and turmeric, 1 lb. brown sugar, a large box of mustard, 3 or 4 doz. onions cut in half, red pepper, and horseradish; wash and wipe the vegetables, and put in without preparation; examine and shake, or stir up frequently; this is a splendid receipt for pickle; you can drop any kind of vegetable or fruit in it.—*Mrs. Harry S. Hill*, Edgefield C. H., S. C.

Canned Corn.—Select good sweet-corn, cut from cob about half the grain, and press the rest out with the back of knife; pack tight in self-sealing cans with the small end of a potato-masher until the can is full; put on the lid and screw it on, but not too tight; have a vessel ready with husks in the bottom to keep the cans from touching; fill with cold water, put the cans in and boil 3 hours; when done, seal tightly.—*Mrs. Smith Druley*, Boston Ind.

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Canned Corn in Glass Jars.— Take sweet corn, cut from the cob; with the back of the knife scrape the cob to get all the sweetness possible; see that jars are perfect; put in the corn, and pack with the small end of potato-masher; when the jar is plump full, put on the rubbers, screw on the covers, almost perfectly tight; put cloth in bottom of a wash-boiler; lay in cans, putting cloths between to keep them from contact; cover the cans with cold water and set over the fire; boil 3 hours without ceasing; then take out, and with your tightener, make as tight as possible; immediately after they are cold, tighten again; keep in a cool dark place. —*Mrs. L. P. Loomis*, Liberty Hill, Conn.

Canned Tomatoes.— Peel and slice ripe tomatoes, put into a porcelain kettle over a slow fire at first; when hot, before stirring, drain off the juice; let come to a boil a few minutes, and seal them in air-tight jars.— *Susan L. Parmalie*, Nicholas, Conn.

Miscellaneous Receipts

RECEIVED TOO LATE FOR CLASSIFICATION.

FRIED APPLES.— Put equal parts of butter and sugar in a pan; let them get hot; wash and slice apples thin; drop them into the hot butter and sugar; keep turning until of a light brown.—*Mrs. S. Aestes*, Burnham, Mo.

Lemon Beer.— 3 lbs. light-brown sugar, ¼ lb. ground ginger, ¼ teacup yeast, 8 lemons; boil the sugar and ginger in 5 gals. of water for 1 hour; then pour out, and when cool add the lemons, peel, and juice; then toast a slice or two of bread and soak it in the yeast, and lay on top; cover with a dark cloth and let stand 2 days; then strain and bottle; it will be ready to drink in 3 or 4 days.—*Mrs. M. H. Mines*, Harrisburg, Pa.

Cream Biscuit.— 1 qt. flour, 1 teaspoon salt, 3 teaspoons Royal Baking Powder; sift all together 3 times, ⅔ cup rich sweet cream, stirred into the flour; add sweet milk to form a soft dough; roll out to thickness of ¾ in., and bake in a hot oven immediately.—*Miss Sara V. Hartwell*, Sherburne Four Corners, N. Y.

Brown Bread.— 3 cups sweet milk, 1 cup molasses, 3 cups Graham flour, 3 cups corn-meal, 1 teaspoon salt, 1 teaspoon soda; steam 2 hours with cover on and 1 without.—*Anna Becker*, Alba, Pa.

Corn Bread.— Take 3 eggs, 1½ cups sweet milk, and butter size of egg; make a thin batter out of the meal; then put in egg and butter; then add 2 teaspoons Royal Baking Powder sifted in a little more meal; bake in a quick oven.—*Manervia Ridley*, Marion, Ind.

Corn Bread.— 2 cups Indian meal, 1 cup wheat flour, 2 cups sweet milk, 2 teaspoons Royal Baking Powder, 1 egg, 1 teaspoon salt, 1 tablespoon butter, ½ cup sugar, ½ cup molasses; bake 20 minutes.—*Mrs. Martha F. Strait*, Stockholm, N. J.

Mulled Buttermilk.— 1 qt. buttermilk, 1½ tablespoons flour, 1 egg, ½ teacup sugar, or sweeten to taste, bread-crumbs, grated nutmeg; let the buttermilk heat but not boil; reserve a little of the buttermilk to moisten the flour; add the flour, sugar and egg well beaten; thicken with a slice or 2 of bread crumbed into the mixture; season with nutmeg.—*Julia A. Rogers*, Fort Howard, Wis.

Butternut Cake.— 1 lb. flour, ¾ lb. butter, 2 cups sugar, 8 eggs, 1 teaspoon Royal Baking Powder, 3 teaspoons Royal Extract Lemon, 1 qt. butternut pits; bake 1 hour.—*Miss Mary S. Soper*, Lodi, N. J.

Chocolate Cake.— *Light part:* 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, whites 8 eggs, 3 teaspoons Royal Baking Powder. *Dark part:* 1 cup brown sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, yelks 4 eggs, 1½ teaspoons Royal Baking Powder, ½ cake grated chocolate. *Icing:* 2 cups brown sugar, 4 tablespoons sweet milk, a lump butter size of egg, 1 tablespoon vanilla, ½ cake grated chocolate; boil until it looks smooth; put between layers and over the top.—*Mrs. D. R. Humphrey*, Grove City, Pa.

Chocolate Cup Cake.— ¾ cup butter, 2 cups sugar, 4 eggs, saving 2 yelks for the filling, 3 cups flour, 1 cup milk, 2 teaspoons Royal Baking Powder, 1 teaspoon Royal Extract Vanilla; cream the butter and sugar; then add the eggs beaten very light; then a portion of the flour sifted; then some milk, and so on until all the ingredients are well mixed; bake in jelly-cake tins. *Filling:* ½ cake sweet chocolate grated, 1 cup sweet milk, 1 cup powdered sugar, yelks 2 eggs, and 1 tablespoon Royal Extract Vanilla; stir the chocolate in the milk; add the egg, sugar and vanilla; set it in a vessel of boiling water, and stir until a stiff jelly; when cold spread between the layers of the cake; use also as frosting.—*Eva D. Weekes*, Whitestone, N. Y.

Cinnamon Cake.— Whites 2 eggs, 1 cup sugar, ½ cup sweet milk, ⅓ cup butter, 1½ cups flour, 1½ teaspoons Royal Baking Powder. *Icing:* 2 yelks, ⅔ cup brown sugar, and 1 teaspoon ground cinnamon.— *Mrs. L. H. Dalton*, Pender, Neb.

Cocoanut Cake.— 3 eggs, 2 tablespoons butter, 1 cup sugar, ½ cup sweet milk, 1½ cups flour, 1½ teaspoons Royal Baking Powder; beat yelks and whites separately, adding whites last before flour; bake in layers; this makes 5 tins; frosting and cocoanut between each layer.—*Mrs. G. W. Cooter*, Leslie, Kans.

Cocoanut Cake.— ½ cup butter, 1 cup sugar, 3 eggs, 2 teaspoons Royal Baking Powder, 2 cups flour, ½ cup sweet milk; beat the butter and sugar thoroughly together; then beat the eggs, the whites and yelks separately, and stir them in with butter and sugar; then add the milk with flavoring to suit the taste; sift the baking powder into the flour, and stir this rapidly into the compound; bake immediately in 4 jelly-tins. *Filling:* Whites 2 eggs well beaten, and add ½ cup white sugar; spread this over each layer and sprinkle thickly with cocoanut; also apply some to top and sides.—*Mrs. J. W. Young*, Newhope, Kans.

Cocoanut Cookies.— 1 cup butter, 3 cups sugar, 1 cup sweet milk, 2 eggs, 1 cup grated cocoanut, 2 heaping teaspoons Royal Baking Powder; flour enough to stiffen.—*Jessie Catt*, Piasa, Ill.

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Ginger Cookies.—2 cups best N. O. molasses, 1 cup sugar; boil together until quite thick; when cool add 1 cup butter, 1 egg, 1 teaspoon ginger and ½ teaspoon cinnamon; stir all well together; then add ½ cup cold water, in which are dissolved 2 small teaspoons soda; then flour to moderate thickness; roll thin; cut and bake quickly.—*Mrs. M. A. Munger*, Montrose, Pa.

Ginger Cookies.—1 cup sugar, 1 cup molasses, 1 cup lard, 2 eggs, 3 teaspoons saleratus, ginger to suit your taste, ½ cup water, 4 tablespoons vinegar.—*Mrs. George Priest*, Bryan, O.

Molasses Cookies.—1 cup butter, 2 cups molasses, 1 teaspoon cloves, 1 tablespoon ginger; sufficient flour to make a stiff batter, not dough; mould with the hands into small cakes, and bake in a steady rather than quick oven, as they are apt to burn.—*Miss Anna Beaumetz*, Berea, O.

Dandy Cake.—2 cups sugar, 1 cup butter, 3 cups flour, 1 cup milk, 3 eggs, 3 teaspoons Royal Baking Powder; put this in 2 pans; save enough for another, in which put 3 tablespoons molasses, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, and a handful of raisins; put this when baked between the other 2 with jelly or icing.—*Mrs. F. D. Fulkerth*, Lebanon, O.

Delicate Cake.—1 cup each butter, sugar, and flour, 2 tablespoons milk, whites 4 eggs, 1 teaspoon Royal Baking Powder.—*Mrs. Sarah A. Hurd*, Thorndike, Mass.

Drop Cakes.—1 qt. milk, a large teaspoon saleratus, dissolved in a cup cream, to which stir in flour very smoothly until a thick batter; then dip your spoon in milk, and with it place your batter at short distances in a buttered pan; very delicate made entirely of cream, either with or without eggs.—*George L. Miller*, Wellington, Kans.

Fig Cake.—*White:* 2 cups sugar, ⅔ cup butter, ⅔ cup milk, 3 cups flour, 2 teaspoons Royal Baking Powder, whites 8 eggs; bake in 2 layers. *Dark:* 1 cup sugar, ½ cup butter, ½ cup milk, 1½ cups flour, 1 teaspoon Royal Baking Powder, yelks 7 eggs, and 1 whole; bake in 1 layer; lay ½ lb. figs in center before baking; cinnamon and allspice.—*Mrs. Eliza M. Thompson*, Plainsborough, N. J.

Fig Cake.—2 cups sugar, ⅔ cup butter, 1 cup milk, whites 5 eggs, 3 teaspoons Royal Baking Powder, 1½ pts. flour; flavor to suit taste; bake in layers. *Filling:* Chop 1 lb. figs fine, and cook them until soft and smooth with 1 teacup water, and ½ cup sugar.—*Jennie M. Howell*, Goshen, N. Y.

Fig Cake.—1 egg, butter size of an egg, 1 cup sugar, ½ cup sweet milk, 1½ cups flour, 2 teaspoons Royal Baking Powder; bake in 3 plates; 1 lb. figs chopped fine, to which add 1 teacup boiling water, ½ teacup sugar; cook until soft and smooth; put between cakes.—*Mrs. Sarah A. Hurd*, Thorndike, Mass.

Fig Cake.—1 cup butter, 2 cups sugar, 3½ cups flour, 1 cup sweet milk, yelks 5 eggs and whites 3 eggs, 2 teaspoons cream tartar, and 1 teaspoon soda; bake in 3 layers, and spread fig marmalade between. *Marmalade:* 1 lb. best figs chopped fine, 1 cup sugar, ½ cup water, boiled to a paste; after the cake is put together, put on a white icing over top and sides; flavor cake and icing with lemon or vanilla.—*Lizzie Rundlett*, Manchester, N. H.

Forty-Minute Cake.—1 cup unsifted flour, 3 eggs, 1 cup sugar, hardly ½ cup butter, 4 great spoons sweet milk, 1 heaping teaspoon Royal Baking Powder, extract lemon.—*Mrs. Ada Van Antwerp*, Oakland, Cal.

Fruit Cake.—1½ lbs. butter, 1½ lbs. sugar, 1½ lbs. flour, 18 eggs, 1½ teaspoons soda, 1½ cups molasses, 2 lbs. raisins, 1½ lbs. almonds, 1½ lbs. currants, 1 lb. dates, ½ lb. citron, ¼ lb. figs, 2 oz. cream cherries, 1 tablespoon cinnamon, 1 tablespoon allspice, 1 tablespoon nutmeg, 1 cup grape jelly, juice 1 orange.—*Miss Clara M. Dague*, Dalton, O.

Gold Cake.—Yelks 4 eggs, 1 cup sugar, ½ cup butter, ½ cup water, 2 cups flour, 1 spoon Royal Baking Powder; flavor with pine-apple.—*Mrs. I. N. Palmer*, Trinity, Tex.

Fruit Cake.—1 cup butter, 1 cup sugar, 1 cup molasses, 1 cup sweet milk, 3 cups flour, 5 eggs beaten separately, 2 teaspoons Royal Baking Powder, 1½ lbs. raisins, ¼ lb. currants (dusted lightly with flour before adding), 1 teaspoon each of ground cloves, allspice, and cinnamon, 1 grated nutmeg, and ½ wineglass brandy; bake in a carefully heated oven.—*Miss Frederica M. Minckler*, Brookville, Ind.

Ice Cream Cake.—2 cups pulverized sugar, ¾ cup butter, 1 cup milk, 1 cup corn-starch, 2 cups flour, whites 7 eggs beaten stiff, 1 teaspoon Royal Baking Powder; bake in jelly-cake pans. *Filling:* ½ pt. boiling water poured over 4 cups granulated sugar; boil slowly (do not stir) until it strings from the spoon; then pour boiling hot over the stiffly beaten whites of 4 eggs; beat until cold and creamy; add 1 teaspoon Royal Extract Lemon, or the juice 1 lemon; spread thickly between layers, and on top.—*Nettie P. Hopkins*, Rutland, Md.

Indian Pone Cake.—2 cups corn-meal, 1 cup flour, 2 cups milk, 2 eggs, lump butter or lard as large as a walnut, 2 tablespoons sugar, 2 teaspoons Royal Baking Powder; proceed same as with New Orleans corn-bread.—*Mrs. Caroline Milleysack*, Lancaster, Pa.

Jelly Cake.—1 cup sugar, 2 eggs, 4 tablespoons melted butter, 5 tablespoons sweet milk, 1¼ cups flour, 2 teaspoons cream tartar, 1 teaspoon soda.—*Carrie M. Hagin*, South Lansing, N. Y.

Jelly Cake.—1 lb. sugar, 3 eggs, 3 level cups flour, 1 cup sweet milk, ½ cup butter, 2 teaspoons Royal Baking powder; flavor as desired; mix eggs and sugar together, add your butter, then your milk and flavoring, and lastly your flour with baking powder mixed dry in flour; bake in jelly-cake pans.—*Clara C. Marshall*, Greensburg, Pa.

Rolled Jelly Cake.—3 eggs, 1 teacup white sugar, 3 tablespoons water, 1 teaspoon Royal Baking Powder, 1½ cups flour; this will make 2 cakes; bake in oblong pans; spread jelly over top and roll quickly; wrap in napkin and let cool.—*Sadie Sufficool*, Hazleton, Iowa.

Johnny Cake.—1 cup flour, 1 cup corn-meal, 1 cup sweet milk, 1 egg, 2 tablespoons sugar, 2 tablespoons lard, ½ teaspoon salt, 2 teaspoons Royal Baking Powder.—*Jennie Becker*, Alba, Pa.

Jumbles.—3 cups sugar, 2 cups butter, 1 cup buttermilk, 3 eggs, 1 teaspoon salt, 2 teaspoons saleratus; spice to taste (this makes very nice cake; I never tried it with Royal Baking Powder); mix hard enough to roll out, and cut out with cake-cutter.—*Mrs. Martha F. Strait*, Stockholm, N. J.

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Lady Cake.—Whites 12 eggs, 3 cups sugar, 1 cup butter, 6 cups flour, ½ cup sweet milk, 3 teaspoons Royal Baking Powder: beat ½ the whites and sugar together until it looks like icing.—*Mary Fletcher*, Madison, Ala.

Yellow Lady's Cake.—½ cup butter, 1 cup sugar, ½ cup sweet milk, 3 scant cups flour, yelks 4 eggs, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon vanilla.—*Caroline E. Shepard*, New Haven, Conn.

Lady-Locks.—Make a good puff paste, which roll out, cut in strips about ½ inch wide (not too thin) and about 6 inches long; wash them with egg while they are on the board; take 1 at a time and wind in spiral form around a stick of hickory or some other tasteless wood about 4 inches long; bake on greased baking-sheets to a nice brown; they are improved by sifting powdered sugar over them before baking; after they are baked, remove sticks and fill with the following *Cream:* Take 1 cup sweet cream and set on ice to cool thoroughly, then dissolve 1 teaspoon gelatine in ½ gill water, add about ⅓ cup sugar and 1 teaspoon Royal Extract Vanilla: stir it all well together, and set in cold water to cool, not to harden; beat cream, and when whipped light stir in the gelatine, in which the sugar and flavor have been placed; make a pyramid-shaped bag, cut an opening at the end; put the cream in this, and fill the puff paste.—*Mrs. Lena Eckert*, Nyack, N. Y.

Lebanon Cake.—1 lb. sugar, 3 eggs, ½ pt. butter scant, 1 pt. milk, 2 teaspoons Royal Baking Powder; flour for a stiff batter.—*Mamie Barr*, Columbia, Pa.

Lemon Puffs.—Bruise 1 lb. refined sugar and sift it through a fine sieve; put it into a bowl with the juice 2 lemons, and mix together; beat the white 1 egg to a very stiff froth, put it into bowl; add 3 with 2 rinds of lemon grated; mix it up well and drop on the puff in small drops and bake in a moderately heated oven.—*Mrs. E. Duehring*, 511 Fourth street, S. E., Washington, D. C.

Leopard Cake.—Whites 5 eggs, ½ cup butter, 2 cups white sugar, 2 cups flour, 1 cup sweet milk, 2 teaspoons Royal Baking Powder; flavor with lemon. *Gold part:* Yelks 5 eggs, 2 cups sugar, 2 cups flour, ½ cup butter, 2 teaspoons Royal Baking Powder, 1 cup sweet milk. *Dark part:* 1 cup brown sugar, ¼ cup butter, ½ cup sweet milk, ½ cup molasses, 2 cups flour, 1 egg, ½ teaspoon soda; all kinds of spices; when putting into the pan to bake, put in by spoonfuls, first white, then of yellow, and then of brown.—*Mrs. Emma C. Lantz*, Easton, Pa.

Lincoln Cake.—1 cup butter, 2 cups sugar, 1 cup milk, 1 cup corn-starch, 2½ cups flour, whites 6 eggs, 1 teaspoon soda, 2 teaspoons cream tartar.—*Caroline E. Shepard*, New Haven, Conn.

Loaf Cake.—2 lbs. flour, 1¼ lbs. sugar, 1⅓ lbs. butter, 1 pt. milk, ½ pt. yeast, 2 eggs, 1½ nutmegs, 2 lbs. raisins, ½ lb. citron; stir butter and sugar to a cream; then take ½ the flour and grate in the nutmegs; then ½ the butter and sugar; then 2 beaten eggs; then the pt. of milk, and the rest of the flour; mix thoroughly; then the yeast; mix well together for 10 or 15 minutes; cover the batter and keep it warm overnight; in the morning stir in the other half of the butter and sugar, and let it rise for the second time; when light enough, stir in 1 dessertspoon vanilla fruit flavoring: pour into the pans; let stand 1 hour; bake 1 hour. *Or the following:* 4 coffeecups sugar, 2 coffeecups butter, 7 coffeecups flour, 4 eggs, 2 cents' worth baker's yeast, 1 pt. milk, 2 nutmegs, 1 lb. raisins, ½ lb. citron, 1 dessertspoon vanilla; this cake is mixed the same as the first; some prefer this to the other; it is more expensive.—*Miss Linda S. Shepard*, New Haven, Conn.

Minnehaha Cake.—1½ cups granulated sugar, ½ cup butter, stirred to a cream, whites 6 eggs, or 3 whole eggs: 2 teaspoons cream tartar put into 2 heaping cups flour, and both sifted together; 1 teaspoon soda in ½ cup sweet milk; bake in layers; the cups used are of medium size; Royal Baking Powder can be used instead of cream tartar and soda. *Filling:* 1 cup sugar and a little water; boil together slowly until brittle when dropped into cold water; then remove from fire; stir quickly into the well-beaten white of 1 egg; add 1 cup stoned raisins, chopped fine; put on cake hot.—*A. Atkinson*, Camden, N. J.

Neapolitan Cake.—*White part:* 2 cups white sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, 3 teaspoons Royal Baking Powder, whites 8 eggs; flavor with lemon or vanilla. *Dark part:* 1 cup butter, 1 cup cold coffee, 3 cups brown sugar, 4 cups flour, 5 eggs, 3 teaspoons Royal Baking Powder, 1 cup raisins seeded, 2 oz. citron, cut fine; spices to taste; 2 teaspoons extract pine-apple; build with a layer of white and 1 of dark, with icing between the layers.—*Mrs. A. J. Williams*, Elliston, Ky.

Hickory-nut Cake.—1 lb. flour, 1 lb. sugar, ¾ lb. butter, 6 eggs, 2 teaspoons cream tartar, 1 teaspoon soda, ½ cup sweet milk; beat the cake thoroughly, and then stir in 1 pt. hickory-nuts; bake in a steady but not too quick oven; the white part of a cocoanut grated or 1 pt. blanched almonds pounded may be substituted.—*Caroline E. Shepard*, New Haven, Conn.

Poor Man's Cake.—Break 1 egg into a teacup; beat it; fill the cup up with sweet milk; 1 cup sugar, 2 cups flour, ½ teaspoon soda, 1 teaspoon cream tartar; no shortening.—*Mrs. G. W. Baker*, Manchester, N. H.

Pound Cake.—1 lb. sugar, 1 lb. butter, 10 eggs, 1 lb. flour, 1 heaping teaspoon Royal Baking Powder; beat the sugar and yelks together; the flour and butter; the whites separate; stir the eggs together first; then mix in the butter and flour; flavor to taste.—*Mrs. Martha F. Strait*, Stockholm, N. J.

Poverty Cake.—1 cup sugar, ½ cup butter, whipped together, 1 cup milk, 1½ teaspoons Royal Baking Powder, all kinds of spices, 1 cup raisins chopped, flour to stiffen.—*Mrs. H. E. B.*, Lowell, Mass.

Sand Tarts.—1 lb. sugar granulated, ½ lb. butter, 1 lb. flour; rub all together; then put in 2 eggs; afterward roll out thin like wafers; sprinkle over cinnamon.—*Mrs. Spangler*, Camden, N. J.

School Cake.—1 cup each butter, flour, sugar, 1 egg, 2 heaping teaspoons Royal Baking Powder.—*Jessie Catt*, Piasa, Ill.

Silver Cake.—½ cup butter, 1½ cups white sugar, ½ cup sweet milk, whites 5 eggs, ½ teaspoon soda, 1 teaspoon cream tartar (but instead I would prefer Royal Baking Powder), 2½ cups flour.—*Mrs. Emma Grove*, Swanton, O.

Silver Cake.—Whites 8 eggs, 1 cup butter, 2 cups sugar, 1 cup water, 5 cups flour, 1 spoon Royal Baking Powder; flavor with lemon.—*Mrs. J. T. Wood*, Trinity, Tex.

Sponge Cake.—2 eggs, whites and yelks beaten separately, 1 cup powdered sugar, 1 cup flour with 1 teaspoon Royal Baking Powder sifted with it; flavoring lastly; add a scant ½ cup boiling water; bake slowly;

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bake in tins 4 by 8 in. and 2 in. high; frost when done; check off into squares; stick ½ of English walnut on each block, and you have a pretty basket of cake.—*Miss Sara V. Hartwell*, Sherbourne Four Corners, N. Y.

Sponge Cake.—1 lb. sugar, beaten with the yelks 6 eggs, ½ lb. flour, 2 teaspoons Royal Baking Powder, ½ cup sweet milk; add the whites of eggs beaten very light.—*Mrs. M. E. Crovath*, Audubon, Minn.

Tip-Top Cake.—2 cups sugar, 2 eggs, 2 cups sweet milk, ½ cup butter, 2 heaping teaspoons Royal Baking Powder, 4½ cups flour; bake in 2 cakes ¾ hour; I make cocoanut or chocolate cake after this receipt, and bake it in layers or otherwise.—*M. M. Bicknell*, McGregor, Iowa.

Tipsy Cake.—Put a sponge-cake into a deep china or glass dish; pour round it some white wine; raisin is very nice, and a wineglass of brandy; let the cake soak up the wine, and then strew sifted sugar over it, and pour in the dish a rich custard; ornament the top by sticking a light flower in the center or bits of clear currant jelly, or blanch and split some sweet almonds and stick them thickly over the cake. A small sponge-cake is used, as large as a biscuit.—*Mrs. Luke Chappell*, Elyria, O.

Vanilla Cream Cake.—2 cups sugar, ½ cup milk, 3 eggs, 2 cups flour mixed dry with 2 teaspoons Royal Baking Powder, ½ cup butter; bake in sheets. *Cream:* Take nearly 1 pt. sweet milk; heat, and when nearly boiling add 2 tablespoons corn-starch wet in a little cold milk, 2 eggs well beaten, 1 cup sugar; cook and stir all the time until thick; stir in a small piece of butter, 2 tablespoons Royal Extract Vanilla.—*Lillie Anna Hale*, Shelbyville, Ind.

Walnut Cake.—1 cup butter, 2 cups sugar, 1 cup milk, 3½ cups flour, 2 cups walnut meats chopped or rolled fine, 4 eggs, 2 teaspoons Royal Baking Powder; beat whites of eggs separately: 2 loaves.—*Mrs. B. H. Bill*, Rockville, Conn.

Washington Cake.—1 cup sugar, 1 cup flour, 3 eggs, 1 teaspoon Royal Baking Powder, 2 tablespoons sweet milk. *Filling:* 2 eggs, 1 pt. milk, ½ cup flour, ½ cup sugar; bake in a long pan and then split the cake open and put your filling in and serve when cold.—*Mrs. Sarah E. Hale*, Piasa, Ill.

Watermelon Cake.—*White:* Whites 5 eggs, 2 cups white sugar, ⅔ cup butter, 3 cups flour, ⅔ cup sweet milk, 1 tablespoon Royal Baking Powder. *Red:* Yelks 5 eggs, 1 cup red sugar, ⅓ cup butter, 2 cups flour, ⅓ cup sweet milk, 1 tablespoon baking powder, ½ lb. raisins, rolled in flour; first put the white part into a cake-pan, keeping it away from the center and well around the sides; then pour the red part into the center, then bake; the sugar should be bright red.—*Mary Fletcher*, Madison, Ala.

Watermelon Cake.—*White part:* 1 cup white sugar, ½ cup butter, whites 4 eggs, ½ cup milk, 2 cups flour, 1 teaspoon Royal Baking Powder; flavor with lemon extracts. *Red part:* 1 cup red sand sugar, ½ cup butter, yelks 4 eggs, 1 cup milk, 2 cups flour, 1 teaspoon Royal Baking Powder; flavor with vanilla extracts; rub the butter and sugar to a cream, add the milk, then the eggs well beaten, then the baking powder sifted with the flour, lastly the flavoring; line a well-buttered tin with paper and put 1 tablespoon white and 1 red until the dish is full; bake in an even oven 30 minutes.—*Mrs. Lottie Stowell*, Santa Maria, Cal.

Wedding Cake.—*Red and dark:* 3 eggs well beaten, 1½ cups white sugar, 1 cup milk, 2 teaspoons Royal Baking Powder, a little salt, flour to make it of medium thickness; ½ of this makes the red by adding 1 teaspoon of strawberry coloring, the other half makes the dark by adding ½ cake of grated chocolate. *White part:* Whites 3 eggs, 1 cup white sugar, ½ cup butter, 1 cup milk, 2 teaspoons Royal Baking Powder; flavor with vanilla. *Yellow part:* Yelks 3 eggs, 1 cup sugar, ⅓ cup butter, 1 cup milk, 2 teaspoons baking powder, flavor with lemon; bake in jelly-cake tins.—*Mrs. Anna E. Wentzelle*, Dennisville, N. J.

Cream Candy.—1 lb. white sugar, 3 tablespoons vinegar, 1 teaspoon extract lemon, 1 teaspoon cream tartar, add little water to moisten sugar; boil till brittle; then put in extract; turn out quickly on buttered plate; when cool pull and cut in squares.—*Jennie Luckey*, Nickerson, Kans.

Chocolate Creams.—Take 2 cups granulated sugar, ½ cup cream; boil just 5 minutes, take from stove and flavor with vanilla, and stir until it is stiff; butter the fingers slightly, work the candy into little balls and lay on buttered plates until cold; in the meantime have ½ cake of chocolate broken in small pieces in a bowl; set the bowl over the tea-kettle to melt; when melted take the balls with a silver fork, and roll them in the chocolate and return to the plates to harden.—*Jennie M. Howell*, Goshen, N. Y.

Tomato Catsup.—1 pk. tomatoes, unskinned; wash well; boil till soft; rub through a sieve and boil till quite thick; add 4 tablespoons salt, 2 tablespoons each of ground allspice, black pepper, mustard and cloves, ½ teaspoon red pepper, 3 large onions cut fine; boil together ½ hour; to every qt. of the mixture add ½ pt. vinegar; keep closely bottled; bottle while hot.—*Mrs. Caroline Milleysack*, Lancaster, Pa.

Fried Salt Codfish.—Cut the fish (if not already in pieces) as you would cut fresh fish for frying; soak 24 hours, changing the water once or twice, roll in flour, and fry in butter, drippings, or in whatever you would fry fresh fish, and it will be almost, if not quite, as good.—*Miss Milly Scott*, Skiddy, Kans.

Doughnuts.—1 cup sugar, 1 cup sweet milk, 2 tablespoons butter, 2 tablespoons lard, 3 eggs, 3 teaspoons Royal Baking Powder, cinnamon or spice to taste; mix soft; will make about 40.—*M. M. Bicknell*, McGregor, Iowa.

Stewed Ducks.—See that the ducks are nicely picked; stuff them with bread and butter flavored with onions, pepper, and a few celery-seeds; flour them, then brown them in lard in a frying-pan; have ready an iron stew-pot; put in a few slices of ham, 2 chopped onions, water, pepper, and salt, with a few blades of mace; put in the ducks and let them stew gently but constantly for 2 or 3 hours; flour the ducks each time that you turn them in the pot; thicken the gravy with butter rolled in flour.—*Minervia Ridley*, Marion, Ind.

Baked Apple Dumplings.—To 1 qt. flour add 2 teaspoons Royal Baking Powder, a pinch salt, 1 tablespoon lard, 1 tablespoon butter; mix with milk to a thin dough, stiff enough to roll out; roll ½ inch thick, cut in squares large enough to cover 1 apple; bring the 4 corners together and pinch; put in buttered pan, pinched ends down, and bake; after baked, wash over with a beaten egg, and set in oven for a few minutes; to be eaten hot with sauce, or sugar and milk.—*Mrs. Sprague*, Camden, N. J.

Egg Custard.—6 eggs, 2 cups sugar, 1 cup sweet milk, nearly 1 cup butter, 1 tablespoon flour; ½ the sugar in the whites, ½ in the yelks; beat the whites to a

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stiff froth, and after baking the yelks on a crust, put a layer of the white and bake that a little; it will make 3 good-sized custards; beat the yel..s of the eggs, ½ the sugar, all of the flour, butter and milk together; flavor to taste.—*Mrs. M. N. Phillips*, Hatcher's Station, Ga.

Smuggled Eggs.—Take 1 cup sweet milk, and a lump butter size of an English walnut; put in sauce-pan; let the milk come to a boil; break 3 eggs into a saucer; when the milk begins to boil, stir in the eggs; stirring rapidly to break them up well as soon as they boil; lift from the fire and season with pepper and salt; serve hot.—*A. M. Toms*, Chazy, N. Y.

Lemon Jelly.—1½ oz. gelatine; pour upon it 1 pt. cold water; after soaking for 10 minutes, add 2 pts. boiling water, and stir until the gelatine is dissolved; next add ½ lb. white sugar and the juice of 4 lemons; put it on a slow fire and stir it very gently till it boils; when it should be immediately taken off and strained through a jelly-bag; for this purpose be careful to have the bag well rinsed in boiling hot water.—*Eva D. Weekes*, Whitestone, N. Y.

Dressed Lettuce.—Pick and wash 1 gal. lettuce; take a pt. cup; put in 2 tablespoons sweet cream, 2 tablespoons sugar, 1½ teaspoons flour and pinch of salt; mix thoroughly and fill up with good vinegar; have a skillet on the stove, with a little meat, frying hot; pour this mixture in and let it come to a boil quick; pour over the lettuce, thoroughly stir, then cover up for a few minutes and serve.—*Mrs. Mary L. Scott*, Templeton, Ind.

Orange Marmalade.—Seville oranges must be sliced very thin, only taking out the seeds; to each lb. of sliced fruit, 3 pts. cold water; let this stand 24 hours; then boil it until the chips are tender; allow this to stand until next day; then weigh, and to every lb. of boiled fruit allow 1½ lbs. lump sugar; boil the whole until the syrup jellies and the chips are transparent; this may take from ½ an hour to a whole hour; it depends on the oranges and state of the fire; 2 lemons improve the flavor; in taking out the seeds leave all the white stringy parts which run through the oranges; 12 Seville and 6 sweet oranges and 2 lemons make a nice quantity, or in proportion for more or less.—*Mrs. E. Thomarson*, Le Mars, Iowa.

Breakfast Muffins.—2 eggs, 2 tablespoons butter, 2 tablespoons corn-meal, 2 teaspoons Royal Baking Powder, 1¼ cups flour, 1 cup sweet milk; sift flour, meal, and powder first; then rub butter through the flour and meal; then add milk and eggs beaten separately; bake in a quick oven in muffin-rings.—*Mrs. C. L. Talcott*, Floyd, Iowa.

Chopped Pickle.—3 heads cabbage, ½ pk. green tomatoes, 25 medium-sized onions; 30 cucumbers, 1 pt. grated horseradish, 4 lbs. granulated sugar, ½ lb. white mustard-seed, 1 lb. ground mustard, 1 oz. celery-seed, 1 oz. white pepper, 1 oz. turmeric, 1 oz. cinnamon; the pepper, turmeric, and cinnamon to be ground; chop the cucumbers, tomatoes, cabbage and onions; salt down in a jar, and let remain overnight; the next day drain off the brine; rinse off with clear water; return to the jar, and let them soak for 2 days in water; drain off the water, and mix in the mustard seed, celery seed, pepper, turmeric, cinnamon and horseradish; add the sugar to 1½ gals. good vinegar; boil and pour hot over the pickles; reboil the vinegar every morning for 3 days; when boiling for the last time, mix the ground mustard with ½ pt. salad oil, and stir in the vinegar.—*Caroline E. Shepard*, New Haven, Conn.

German Apple Pie.—Pare core and slice apples that cook quickly; roll out crust not too thick, and line a biscuit-pan as for any other pie; lay the apples side by side until the bottom is covered; sweeten and strew with cinnamon; take 4 eggs, 1 tablespoon sugar to each egg; beat eggs and sugar well together; then add 1 pt. sweet milk; then pour over the apples; place in the stove with a moderate heat, and bake a nice brown.—*Mrs. Maggie Jordan*, Tavares, Fla.

Blackberry Pie.—Paste No. 1, 3, or 4 according to Royal Baker; line pie-plate with paste; sprinkle 1 even teaspoon freshly sifted flour and 1 heaping table-spoon sugar over lower crust; put in fresh ripe or stewed dried berries, until they are about 2 layers in thickness; sprinkle over them same amount of flour and sugar; cover with upper crust, upon center of which you have traced a vine of the fruit; bake 25 or 30 minutes in a moderate, steady oven.—*Mrs. A. Northrop*, Wayland, Pa.

Chess Pie.—2 pies: yelks 4 eggs, 2 cups white sugar, 1 cup sweet cream, ⅔ cup butter, 1 tablespoon flour, and flavor with nutmeg; cover the baking-plates with crust; pour in the mixture, and grate nutmeg over it (no upper crust); when light brown, try with a spoon, and if done, remove to plates; take the whites of the eggs, beat to a stiff froth, sweeten to taste, and spread over the pies smoothly, and set in the oven to brown.—*S. L. Defenbaugh*, Raymore, Mo.

Cranberry Pie.—2 cups cranberries chopped, 1 cup sugar, ⅓ cup molasses, 1 tablespoon corn-starch dissolved in cold water, ⅔ cup boiling water poured over corn-starch; mix all together and bake in 2 crusts; the above makes 2 pies.—*M. C. Phillips*, Providence, R. I.

Custard Pie.—To each pie take 1 egg, 1 table-spoon sugar, 1 tablespoon flour; beat all together; then add ¾ teacup water; flavor with nutmeg, or any other preferred; bake with bottom crust only; though cheap, you will find this splendid.—*Mrs. L. M. Stasser*, Eustis, Fla.

Custard Pie.—1 qt. milk, 4 tablespoons sugar, 1 teaspoon salt, 3 eggs, 4 tablespoons flour, lemon to suit taste; this makes 2 pies.—*Mrs. Martha F. Strait*, Stockholm, N. J.

Lemon Pie.—1 large lemon, 1 teaspoon butter, 1½ cups sugar, 3 eggs, 1 heaping teaspoon flour, ½ glass brandy; grate the yellow part of the rind and squeeze the juice of the lemon; beat the butter and sugar to a cream with the yelks of the eggs; then stir in the grated rind and juice, flour and brandy; lastly whip and stir in the whites; bake with an under crust.—*Mrs. Morell Baldwin*, Westford, N. Y.

Lemon Pies.—Yelks 3 eggs, juice and grated rind 2 lemons, 1¼ teacups sugar, 1 teacup water, flour to thicken. *Frosting:* Whites 3 eggs, 6 tablespoons sugar, 1½ teaspoons lemon extract; 3 pies.—*Mrs. Sarah E. Hale*, Piasa, Ill.

Mock Mince Pies.—2 eggs boiled hard and chopped fine, 13 butter crackers rolled fine, 1½ cups sugar, 1½ of molasses, ½ cup butter, ⅔ cup vinegar, 1 cup water, ½ cup brandy, 1 cup raisins stoned and chopped, 1 cup currants, ½ cup citron, 1 teaspoon each of cinnamon, cloves, allspice, and a little salt; rub butter and sugar together, then add the liquids, the dry ingredients last; let it stand overnight; makes 5 pies.—*Mrs. M. E. Curtis*, Jamaica Plain, Mass.

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Pot Pie.—Cook a piece of fresh meat in plenty of water; cook the meat until part done, then put it in a dish and put it in the oven and bake it; then take 1 qt. flour, 2 heaping teaspoons Royal Baking Powder, 2½ cups sweet milk; mix as hard as you can to be smooth, then roll it out long like a rolling-pin, then slice it off with a knife and put it in your pot of boiling soup a few pieces at a time, turn them over quite often until done, then take out and put in more.—*Mrs. Martha F. Strait*, Stockholm, N. J.

South Carolina Rice Pie.—Take the cold remains, say nearly ½ of a 7-lb. roast of beef, mince very fine, and put into a stew-pan with 1 qt. or more water; chop fine 1 medium sized onion, 1 large Irish potato, and 1 large slice fat salt pork; put these with salt, pepper, and ½ teaspoon allspice into the stew-pan with meat, and boil steadily till gravy is reduced ⅔, and meat tender; while this is boiling, take 1 pt. rice, and boil in plenty of water with salt to taste; when grains become tender, drain off water and set far back on the stove to steam, first turning it carefully over from the bottom of the pot with a spoon to allow steam to pass through; if properly cooked, the grain should all stand separate though done tender all through; take ½ large can tomatoes, stewed till smooth and free from lumps; stir into the rice 1 large tablespoon butter, then mix in tomatoes and hash with 2 hard-boiled eggs sliced thin; put the whole into a large baking-dish; cut 2 more eggs over the top, pressing gently down into the rice to prevent drying up; sprinkle with black pepper and bake till brown; when done set dish on a large flat dish and serve hot for dinner; a thoroughly Southern dish, and a great favorite in our rice country.—*Mrs. W. P. Ferguson*, Columbia, S. C.

Sour Milk Pie.—1 cup chopped raisins, 1 cup sugar, 1 cup thick sour milk, 1 teaspoon cinnamon, piece of butter size of a hickory-nut, 2 eggs or 1 spoon flour; season with cloves or allspice; stir the sour milk in last; makes 2 pies.—*Mrs. Lucy Benjamin*, Shell Rock, Iowa.

Devonshire Squab Pie.—Make a crust the same as for beef-steak pie; pare, core and slice some apples, and slice some onions; place a layer of mutton chops or beef-steak in the bottom of pie-dish; season with pepper and salt; then a layer of apples; sprinkle with sugar; then a layer of onions, and so on until the dish is full; add a little water for gravy; cover with crust and bake in steady oven 1½ hours; cover with greased paper to prevent burning.—*Nellie T. Allen*, 76 Woodbine street, Brooklyn, N. Y.

Amherst Pudding.—Line a large dish with slices of bread and butter; fill with sliced sour apples; sprinkle well with brown sugar; add a little cinnamon and clove; cover with bread and butter; put a cover over the dish to cover it closely, and bake 2½ hours; turn out of bake-dish on a platter and serve with hard sauce; it is very good.—*E. M. Schmitt*, New York.

English Apple Pudding.—6 soda crackers, rolled fine, 9 apples, stewed with sugar, a piece butter, 2 eggs and a little nutmeg; mix all together, and bake ½ an hour.—*M. S. Bainbridge*, Troy, N. Y.

Batter Pudding.—1 qt. milk, 16 tablespoons flour, 4 eggs, beaten very light, salt to taste; stir the batter till it is free from lumps, and bake in 2 buttered pie-plates, or very shallow pudding-dishes.—*Miss Anna Beaumetz*, Berea, O.

Corn-starch Pudding.—Boil 1 qt. milk; then beat the yelks 4 eggs with 4 tablespoons corn-starch and a little milk; stir into the boiling milk; let it boil up once; flavor to taste, and turn into a pudding-dish; then beat the whites of the eggs to a froth; add 4 teaspoons white sugar; flavor a little, and cover the pudding with the mixture; set in the oven and brown lightly.—*Mrs. F. Read*, Preston, Minn.

Farmer's Pudding.—Dissolve 1 teacup sugar in 2 qts. sweet milk; add a pinch salt; then put it into a deep pan; wash and pick 1 teacup each rice and raisins; sprinkle first the rice evenly on the bottom of the pan in the milk, then the raisins; do not stir it; put in an oven and bake slowly; to be eaten cold.—*Lillie Anna Hale*, Shelbyville, Ind.

Graham Pudding.—1 cup each milk, molasses, and chopped raisins, 2 cups Graham flour, 2 teaspoons Royal Baking Powder; steam 3 hours. *Dressing:* 1 cup sugar, 1 cup butter stirred to a cream; put into basin with 1 pt. boiling water; stir 2 heaping teaspoons corn-starch in some water, and add to this, while boiling, 2 tablespoons vinegar and nearly 2 tablespoons lemon extract.—*Mrs. Herbert Walker*, North Springfield, Mo.

Indian Pudding.—Boil 2 qts. sweet milk; stir into it 1 cup corn-meal, and 1 lb. raisins; turn into a 6-qt. pan; add 1 cup molasses, 1 cup water, 1 spoon ginger, 2 cups sugar, ¼ lb. butter, 6 eggs beaten; fill to the brim with cold milk, and bake one; 4 hours; serve with sauce.—*Mrs. M. E. C.*, Audubon, Minn.

Orange Pudding.—½ box gelatine, dissolved 1 hour in 1 pt. cold water; add 1 pt. boiling water, 2 cups sugar, juice and inside of 1 lemon; have in a dish 6 or 8 oranges sliced, and over this pour gelatine, lemon, and sugar; to be made the day before using, and kept in a cool place until ready to serve.—*M. C. Phillips*, Providence, R. I.

Orange Pudding.—Peel and slice transversely, removing the seeds, ½ doz. Florida oranges; place the prepared fruit in a pudding-dish, sprinkling over it a little granulated sugar; then take ½ pt. milk, and a small piece butter, and put into a saucepan; letting it come to a boil; having previously beaten up 2 eggs with ½ pt. milk, ½ cup sugar, and 2 tablespoons flour (or corn-starch), stir it into the boiling milk; pour this, after letting it cool, over the prepared oranges.—*Mrs. R. A. Mills*, Chuluota, Fla.

Prussian Pudding.—5 oz. flour, 5 oz. butter, and 2 cups milk; should be stirred on the fire till almost quite stiff; when cool, yelks 9 eggs, 5 oz. sugar, 3 oz. finely chopped bitter almonds, the peel of ½ lemon, chopped fine, and 1 good teaspoon Royal Extract Vanilla should be added to the mixture; then beat the whites of the 9 eggs to a stiff froth, with 4 oz. sugar, and stir gently into the other ingredients; bake in a moderate oven 1¼ hours (the mould should only be 3 parts full).—*Edith Batchelor.*

Rice Pudding.—1 large teacup cleanly washed rice, same amount of sugar and raisins washed and stoned; piece of butter size of an egg, small sprinkle of salt; put all together in a 5 or 6 qt. pudding-dish; fill up ⅔ full with fresh sweet milk; bake from 2 to 3 hours in a moderate, steady oven.—*Mrs. A. Northrop*, Wayland, Pa.

Tapioca Pudding.—1 qt. sweet milk, 6 eggs, 4 heaping tablespoons tapioca, 1 cup sugar; soak tapioca overnight in water, or until clear; beat eggs (leaving out the whites of 2), sugar, and tapioca; then add milk and grated nutmeg to taste; bake in oven until thick like custard; beat the 2 whites to a froth; add 2 tablespoons sugar; spread over the top and return to the oven till

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lightly brown; to be eaten warm; a little flour may be added if liked.—*Miss Frederica M. Minckler*, Brookville, Ind.

Troy Pudding.—3½ cups flour, 1 cup sugar, 1 cup raisins, 1 cup butter, 3 teaspoons Royal Baking Powder, spice or flavoring to taste; steam in a buttered mold 3 hours; serve with sauce.—*Mrs. C. S. Crosby*, Sandy P. O., Tex.

Chicken Salad.—The meat of 1 fowl, hashed fine, yelks 4 hard-boiled eggs, grated, 4 tablespoons melted butter, 1 tablespoon each mustard, salt, and black pepper, 4 wineglasses vinegar to each cup meat, 1 cup celery chopped; mix all with the fowl; boil the chicken whole until the meat falls from the bones.—*Jennie M. Howell*, Goshen, N. Y.

Fruit Salad.—Take 1 lemon, 2 oranges, ½ pineapple, 2 bananas, and ½ pt. vinegar with little water added if very strong; 1 cup sugar; add a few spices if you like; put it on the stove; let it boil; when done slice your fruit thin; then pour this fluid over it; stand 1 hour and serve; a very nice supper-dish.—*Manervia Ridley*, Marion Ind.

Cr[illegible]law.—Take 1 solid head cabbage; shave all off [illegible]e 2 or 3 tablespoons thick sweet cream, 3 tables[illegible]gar, salt and pepper to taste, ½ pt. good cider vine[illegible] mix thoroughly, and serve.—*Mary L. Scott*, Templeton, Ind.

Hot Slaw.—Shave ½ head cabbage very fine; salt and pepper to taste, and just before going to table, take 1 teacup cream or rich milk, 1 tablespoon butter, and 2 well-beaten eggs; let the milk and butter become scalding hot, not boil, then add eggs; when it is about as thick as for float, add ½ teacup vinegar; then put in the cabbage, and stir continually so it will not curdle; when hot through remove from stove.—*Mrs. Jessie Ward*, Humboldt, Iowa.

Brazilian Stew.—1 lb. leg of beef, 2 small carrots, 1 onion, and 2 turnips; ¼ pt. or less vinegar, salt and pepper; cut all up small and put into a pan; cover down close, and stew for 3 or 4 hours in the oven very slowly; delicious.—*E. Richardson*, St. Louis, Mo.

Preserved Strawberries.—Pound for pound; put them in a preserving-kettle over a slow fire, until the sugar melts; boil 25 minutes fast; take out the fruit in a perforated skimmer, and fill a number of small cans three-quarters full; boil and skim the syrup 5 minutes longer; fill up the jars and seal while hot; keep in a cool dry place.—*Miss Anna Beaumetz*, Berea, O.

Sweet Potatoes, *with a gravy.*—Put in an iron boiler butter size of a walnut; when melted add enough flour to thicken, 1 teaspoon salt, 2 tablespoons sugar, ¼ qt. water; this will cook half a boiler full.—*Mrs. Fanny Reamer*, Chestnut Level, Pa.

To Preserve Smoked Meats. [illegible] the spring cut the smoked ham in slices; fry till [illegible] done; pack in a stone jar alternate layers of ham and gravy; if ham should be very lean, use lard for gravy; be sure and [illegible] the ham in the lard, so that it will be well seasoned; when wanted for use, take up, finish frying, and it is ready for the table.—*Miss Anna Beaumetz*, Berea, O.

Curried Veal.—Take 6 onions fried brown; put in a saucepan with 2 qts. water; 4 lbs. veal, cut in small pieces; sprinkle with pepper, salt, and curry powder; fry the meat until brown, and mix with the onions; stewing slowly for 4 hours; to be eaten with plain boiled rice.—*M. S. Bainbridge*, Troy, N. Y.

Potato Ball-Yeast.—3 large-sized potaoes, peeled and boiled; take from the water; mash fine; put in 4 teaspoons sugar, 4 teaspoons salt; mix; make in a ball; let stand to raise or get light; when wanting to bake, repeat this process; when potato is mashed, sugar and salt are mixed through; then put in this light ball previously made; mix well; make into balls; set to rise; when light use 1 for your bread, leaving the other to start from; use potato-water for wetting up your flour.—*Mrs. Emma Grove*, Swanton, O.

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ROYAL THE ONLY ABSOLUTELY PURE BAKING POWDER.

ROYAL is the only absolutely pure baking powder made. All other baking powders or bread preparations contain either lime or alum.

The absolute purity of the "Royal" results from the exclusive use of chemically pure cream of tartar. This cream of tartar is refined by patent processes by which the tartrate of lime and all other impurities are totally eliminated. All other baking powders are made from cream of tartar refined in the old way, which inevitably leaves a large amount of lime in it. There being no inert matter in the Royal Baking Powder, higher strength is, of course, attained, as shown by the Government chemists' tests.

The plant and patents for the production of chemically pure cream of tartar for use in the Royal Baking Powder, cost upwards of half a million dollars. The exclusive advantages thus employed enable this Company to guarantee not only absolute purity, but the only pure and perfect baking powder made.

BOGUS BAKING POWDER TESTS.

DISREPUTABLE tricks are frequently resorted to by the manufacturers of the numerous lime, alum, and other cheap baking powders to aid them in imposing their goods upon the public. These tricks so often partake of the nature of swindles, are presented with so much plausibility and practiced so dexterously, that safety from being cheated by them into buying dangerous articles of food lies only in refusing admission to your house to all baking powder samplers, peddlers, or pretended testers.

A favorite trick of these people has been performed through the aid of troops of women employed, doubtless without knowing the serious character of the swindle they were engaged in, to practice it from house to house in the larger towns and cities. Their method consists in making what they call comparative tests of the baking powder used by the family and the one they are trying to introduce. These tests consist in heating the can of powder found in the kitchen over a lamp or gas jet, when, if the baking powder is good for anything, a gas apparent to the sense of smell is given off. A claim is made that this odor indicates something detrimental, although as a matter of fact the baking powder that gave off no gas when subjected to heat would prove itself without leavening power or value. They will then mix the baking powder given them with cold water. If pure, the gas will be given off quickly and quietly. The baking powder these testers peddle is produced and similarly mixed with water, when it is found to foam up slowly, rising over the top of the glass, where it will stand for some time. This is claimed as evidence of superiority, whereas it is the exhibition of a trick only, as this effect is caused by the presence of flour or lime in the baking powder they are peddling, and is a clear evidence of adulteration. To prove this, fill a glass half full of water and mix together equal parts of flour and Royal or some other pure baking powder, pour into the water and stir quickly. The same effect will be produced.

The chief object of this jugglery is to destroy the baking powder given for testing, or by heating it to drive off its leavening gases, and so weaken it that when used it will fail to work. The average tramp will in this way destroy from fifty to seventy-five pounds of baking powder in a day.

Another trick is to add hot water to the two samples of baking powder to be tested. The baking powder offered by the testers will give off no odor, while that

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which it is their object to defame will probably exhale a perceptible gas. Here again deception is practiced. The best baking powders have a leavening power beyond that developed by cold water, which is given off by the heat of baking. A baking powder, therefore, which will produce no additional gas when hot water is added is lacking in strength and otherwise inferior. Bread and biscuit that continue to rise while baking are lighter, finer, and more digestible.

These testers, unless carefully watched, will dexterously throw into the can of baking powder given them for trial, salt, soda, or powdered lime with intent to destroy it. Should there be no baking powder in the house, the operators will produce a sample of that generally used which has been previously "doctored" to make such exhibit as they desire.

These adulterated, lime and alum powders are frequently left in samples at the door for the purpose of introducing them, with circulars containing bogus analyses and certificates, and false representations as to their value. That fact alone is sufficient to condemn them. No manufacturer whose goods are of value can afford to give them away, and none but the cheapest, most inferior, and unmarketable goods require to be distributed free in order to get the public to use them. This method is adopted only by parties who have failed to dispose of their wares through the ordinary and legitimate channels of trade. Free samples of articles of food left at the house should be regarded with suspicion. There is no guarantee of their wholesomeness, while there is real danger that they contain a fatally poisonous compound.

The only way to protect our food from being contaminated by the tramps, testers, and samplers is to turn all who wish or attempt to tamper with it unceremoniously from the door, to throw their goods away, and particularly to use no new, untried, and suspicious article. The Royal Baking Powder has been in use for twenty years; its perfect purity and wholesomeness is guaranteed by hundreds of analyses and tests by Government chemists, Boards of Health, etc. Its merits have secured for it the constant patronage of the American people to an extent beyond the combined sale of all other baking powders. Careful housekeepers who desire pure and perfect food and regard the health of their families will use no other.

ALL BULK BAKING POWDERS ARE UNSAFE.

THE public is cautioned against the practice of many grocers who sell what they claim to be Royal Baking Powder, loose or in bulk, without label or trade-mark. All such powders are base imitations. Analyses of hundreds of samples of baking powders sold in bulk to parties asking for Royal have shown them all to be largely adulterated, mostly with alum, dangerous for use in food, and comparatively valueless for leavening purposes.

A favorite method of selling these poisonous alum baking powders is by placing them in an empty Royal Baking Powder can and weighing them out in small quantities when the Royal Baking Powder is called for by customers.

The public is too well aware of the injurious effect of alum upon the system, to need further caution against the use of any baking powders known to be made from this drug; but the dealer's assurance, "Oh, it's just as good as Royal," or "It's the genuine Royal, only we buy it by the barrel to save expense of can," etc., is apt to mislead unsuspecting consumers into buying an article which they would not knowingly use in their food under any consideration.

The Royal Baking Powder is sold only in cans, securely closed with the Company's trade-mark label, and the weight of package stamped on each cover. It is never sold in bulk, by the barrel, or loose by weight or measure, and all such offered the

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public, under any pretense, are imitations. No baking powder safe for use in food is ever sold in bulk or by weight.

If consumers will bear these facts in mind, and also see that the package purchased is properly labeled and the label unbroken, they will be always sure of using a baking powder perfectly pure and wholesome, and of the highest test strength in the market.

POISONOUS ALUM BAKING POWDERS — BITTER BREAD.

ALUM powders are injurious to health, and should under no consideration be used. These powders will be found on sale under various names in almost every grocery store. They are distinguished generally by their lower price or by having a gift offered with them. Biscuits made from alum baking powders also have a bitter taste, and when broken are more tough than when made from a proper baking powder. Chemical analysis is the sure means of detecting them; but when this cannot be had, the only safe way is to avoid all powders that are suspected of containing alum, all that are sold in bulk or by weight, or with presents, or below the price of a first-class article, and particularly all that leave a bitter taste in the food.

It is not necessary to quote the numerous authorities as to the effects of alum baking powders upon the system. Their use has been condemned by physicians, chemists, and scientists generally as dangerous, and so well understood and feared is this danger by the public that none of their proprietors dare to sell them for what they are — alum goods.

The effect which alum has when taken into the mouth, familiar to every one, is the effect produced by it upon the coats of the stomach and intestines. Alum is classed by the medical dictionaries, in ordinary doses as an astringent, in larger doses as a purgative, emetic, and poison. The symptoms that follow its continued use are indigestion, heartburn, headache, dyspepsia, inflammation of the stomach, liver, and kidneys, and finally those serious disorders of these organs which medical treatment cannot reach.

The Royal is the only baking powder that contains neither lime nor alum, and perfect safety lies only in its exclusive use.

PRIZE BAKING POWDERS ARE DANGEROUS.

ALL baking powders sold with a gift or present, or with a ticket or scheme for giving the purchaser a present, should be avoided. Baking powder makers will not give away articles of value for nothing — they make up the cost of these gifts by selling an inferior, cheaply made powder.

It has been found upon analysis that these gift and prize powders are made from alum or other cheap ingredients. Alum powders cost less than four cents a pound to produce; the gift or prize costs but a few cents more. They are sold at the price of a first-class powder, or but little less, so that the swindle in a commercial sense is enormous. The danger to the health of the consumer is, however, the more important consideration.

DO NOT USE SALERATUS

And sour milk, or cream of tartar and soda. It is impossible to procure pure cream of tartar from the grocers, and its use will result in unwholesome cake and biscuits. In all receipts where cream of tartar and soda or saleratus are called for, substitute Royal Baking Powder and get better results. The usual proportions in the old way were two teaspoons of cream of tartar to one of soda or saleratus, instead of which use two teaspoons of Royal Baking Powder and mix with flour while dry. Never use sour milk with Royal Baking Powder.

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PAGE.

Breakfast Dish..... 16
Breakfast Gems 49
Bride Cake 93
Brown Bread 47, 117
Brown Pudding 33
Brunswick Stew..... 13
Buckwheat Cake 93
Buns, Cinnamon 50
Buns, Raised 51
Buns, Royal 51
Buns, Spanish 93
Butter, Grape..... 42
Butter, Lemon 42, 43, 89
Buttermilk, Mulled.....117
Buttermilk Pie 26
Butternut Cake 117

Cake, Albany 92
Cake, Angels' 54
Cake, Apple 92
Cake, Ambrosia Bread..... 92
Cake, Anise Bread 92
Cake, Beach 92
Cake, Beautiful 92
Cake, Beefsteak..... 86
Cake, Bisque 87
Cake, Black 92, 93
Cake, Blackberry..... 87
Cake, Brandy..... 93
Cake, Bride..... 93
Cake, Buckwheat 93
Cake, Butternut.....117
Cake, Cape Cod 93
Cake, Caramel 87
Cake, Centennial..... 93
Cake, Cheap..... 93
Cake, Cheese 93
Cake, Chocolate 58, 59, 117
Cake, Charlotte Polonaise..... 91
Cake, Cinnamon.....94, 117
Cake, Circle 94
Cake, Clara's 94
Cake, Cleveland 94
Cake, Clove 94
Cake, Cocoanut.....65, 66, 67, 117
Cake, Coffee 94
Cake, Cold-water..... 94
Cake, Combination 87
Cake, Composition 94
Cake, Cornucopia 94
Cake, Corn Starch..... 64
Cake, Cottage..... 94
Cake, Cream.....59, 60, 61, 120
Cake, Cream-Rose 91
Cake, Cup 64, 65
Cake, Custard 87
Cake, Delicate 94, 95
Cake, Delicious.....87, 95
Cake, Dolly Varden.....87, 88
Cake, Dorwart..... 95
Cake, Douglass..... 95
Cake, Dover..... 95
Cake, Egg, One..... 95
Cake, Without Eggs.....57, 95
Cake, Election..... 95
Cake, Elegant 95
Cake, Elsie's 95
Cake, Every Day 88
Cake, Excelsior 95
Cake, Fancy..... 96
Cake, Farmer's 96
Cake, Feather..... 96
Cake, Fig.....67, 68, 118
Cake, Forty-minute 118
Cake, French 96
Cake, Frosting for.....102
Cake, Frosting, Crystal.....102
Cake, Fruit.....68, 69, 70, 71, 118
Cake, Gentleman's 88
Cake, Gold 96
Cake, Greeley 88
Cake, Guess..... 97
Cake, Harrison 97
Cake, Hasty..... 97
Cake, Hickory-nut.....76, 119

PAGE.

Cake, Hot-water 97
Cake, Ice Cream.....62, 63, 64, 118
Cake, Icing, Ice Cream.....102
Cake, Icing for 102
Cake, Icing, White.....102
Cake, Ida 97
Cake, Indian-Pone 118
Cake, Jelly.....73, 74, 75, 118
Cake, Jelly Roll.....74, 75, 118
Cake, Jenny Lind..... 97
Cake, Johnny.....48, 118
Cake, Kelly Island..... 88
Cake, Lady 97, 119
Cake, Layer.....88, 89, 90
Cake, Lebanon 119
Cake, Leopard.....119
Cake, Lemon 97
Cake, Light..... 97
Cake, Lily..... 98
Cake, Lincoln.....98, 119
Cake, Loaf.....98, 119
Cake, Log Cabin.....98
Cake, Love..... 98
Cake, Madeira..... 98
Cake, Maplewood..... 98
Cake, Marble 75, 76
Cake, Marmalade 98
Cake, Martha..... 90
Cake, Martha Washington..... 90
Cake, Measure..... 98
Cake, Melrose 98
Cake, Minnehaha 90, 119
Cake, Moist 98
Cake, Molasses 98
Cake, Moonshine 90
Cake, Mountain..... 99
Cake, Mountain Ash 90
Cake, Neapolitan.....90, 119
Cake, Newport..... 99
Cake, Nicest..... 99
Cake, Nova Scotia 99
Cake, Nut..... 76
Cake, Ocean..... 99
Cake, Old Colony..... 99
Cake, Palmetta..... 99
Cake, Pearl..... 99
Cake, Pine Apple 91
Cake, Plain..... 99
Cake, Poor Man's 99, 119
Cake, Pound.....99, 119
Cake, Poverty 119
Cake, Prince of Wales 91
Cake, Puff..... 99
Cake, Queen..... 99
Cake, Raised 99
Cake, Raised, no Eggs 95
Cake, Raisin.....100
Cake, Republican.....100
Cake, Ribbon..... 91
Cake, Rose 100
Cake, Royal 100
Cake, Runaway.....100
Cake, Sandwich..... 91
Cake, School 119
Cake, Seed 57
Cake, Shell-bark 76
Cake, Silver 82, 96, 119
Cake, Snow.....82, 83
Cake, Snowball 83
Cake, Snow Flake..... 92
Cake, South Carolina.....100
Cake, Spice 82, 92
Cake, Sponge, 79, 80, 81, 82, 119, 120
Cake, Stir 100
Cake, Sunshine 100
Cake, Taylor 57
Cake, Tea.....100
Cake, Tea, White.....101
Cake, Telegraph.....101
Cake, Three-ply 92
Cake, Tilden.....101
Cake, Tip-top.....101, 120
Cake, Twenty Minute.....101
Cake, Union.....101
Cake, Universal.....101

PAGE.

Cake, Vanity 101
Cake, Vanilla.....101
Cake, Variety..... 92
Cake, Victoria 101
Cake, Walnut 76, 120
Cake, Washington.....92, 120
Cake, Watermelon.....83, 84, 120
Cake, Wedding.....101, 120
Cake, Welcome 102
Cake, White.....84, 85, 86, 102
Cake, White Mountain 86
Cake, Worcester 102
Cake, Yellow.....102
Cakes, Batter..... 52
Cakes, Bread, Fried..... 52
Cakes, California..... 93
Cakes, Corn.....48, 52
Cakes, Fat.....104
Cakes, Fried 104
Cakes, Flannel..... 52
Cakes, Ginger 52
Cakes, Hermit..... 97
Cakes, Johnny..... 52
Cakes, Rock.....100
Cakes, Salem 57
Cakes, Scotch..... 57
Cakes, Sugar 57
Cabbage, Oyster 6
Cabbage, Pickled 107
Cabbage Salad..... 16
Cabbage Soup 1
Caledonian Cream..... 18
Calf's Head Soup..... 1
California Cakes 93
Candy 41, 42
Candy, Cream 120
Candy, French..... 41
Candy, Honey..... 42
Candy, Ice Cream..... 42
Candy, Molasses 42
Canned Corn.....116, 117
Canned Cucumber 108
Canned Grapes 112
Canned Raspberries 112
Canned Tomatoes 117
Cape Cod Cake 93
Cape Cod Stew 12
Caramel Cake..... 87
Caramels 41
Caramels, Cocoanut..... 41
Carrot Jam 113
Catsup, Cucumber 105
Catsup, Currant.....105
Catsup, Grape 105
Catsup, Plum.....105
Catsup, Tomato 105, 106, 120
Cauliflower, Pickled 107
Celery, Stewed..... 6
Celery and Apple Salad..... 16
Celery Soup 1
Centennial Cake 93
Centennial Cookies..... 56
Centennial Pie 26
Centennial Rolls 51
Charlotte, Apple 42
Charlotte Russe..... 43
Charlottes, Italian 43
Cheese, Eggs and 15
Cheese Fondu..... 43
Cheese with Macaroni 9
Cheese Omelet..... 15
Cheese Straws 51
Cheese-cake 93
Cheese-cake, Lemon 43
Cheese-cake Pie..... 26
Cherry Jam.....112
Chess Pie 26, 121
Chestnut Stuffing 15
Chicago Pudding 33
Chicken, Boned..... 13
Chicken Croquets 13
Chicken, Fricasseed 13
Chicken, Fried..... 14
Chicken, Jellied..... 14
Chicken Pie 14

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