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Cook Book.



L. B. Pope
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Receipts

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The Ladies

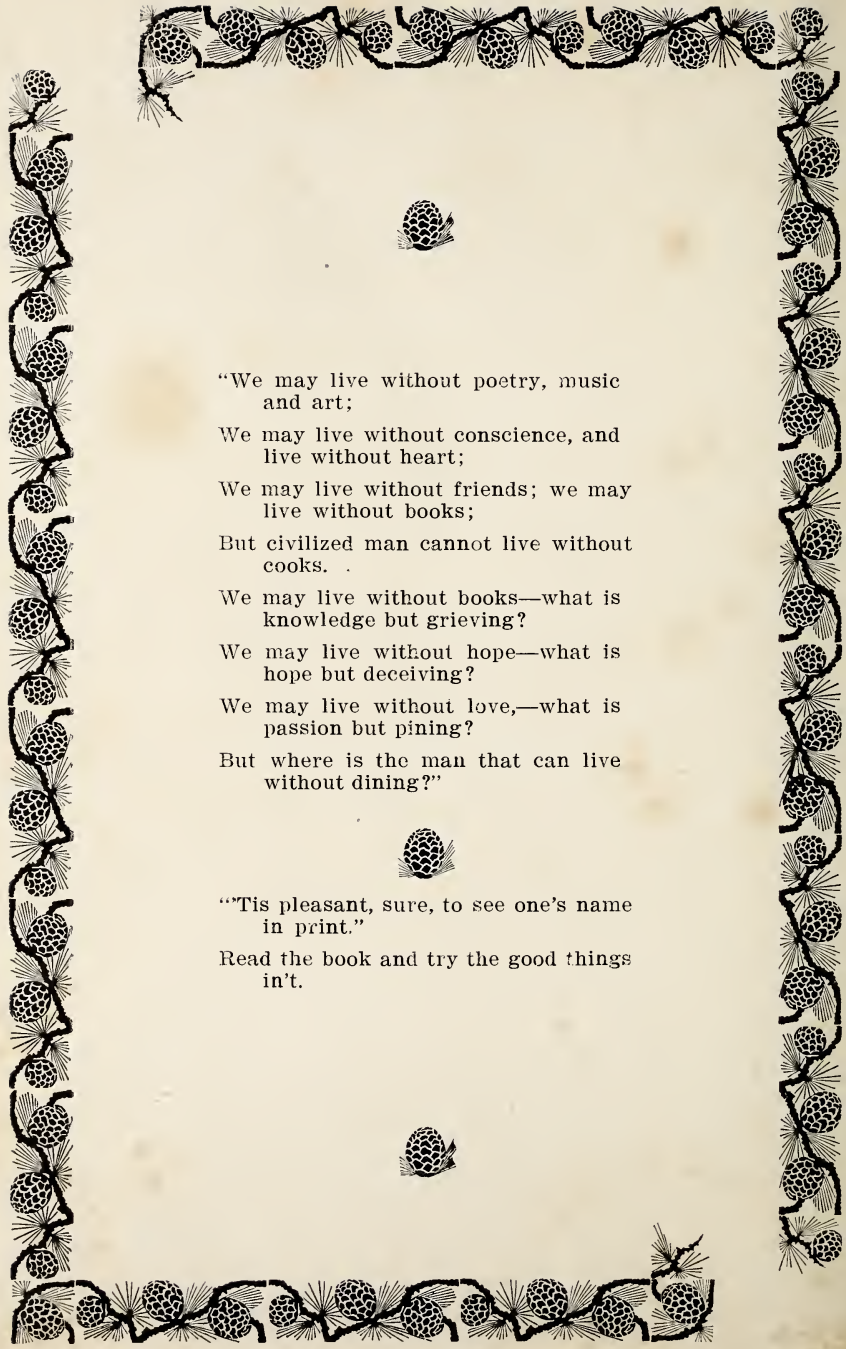
Aid Society

OF THE

Presbyterian Church,

MOUNT AIRY, N. C.





"We may live without poetry, music
and art;

We may live without conscience, and
live without heart;

We may live without friends; we may
live without books;

But civilized man cannot live without
cooks. .

We may live without books—what is
knowledge but grieving?

We may live without hope—what is
hope but deceiving?

We may live without love,—what is
passion but pining?

But where is the man that can live
without dining?"

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in print."

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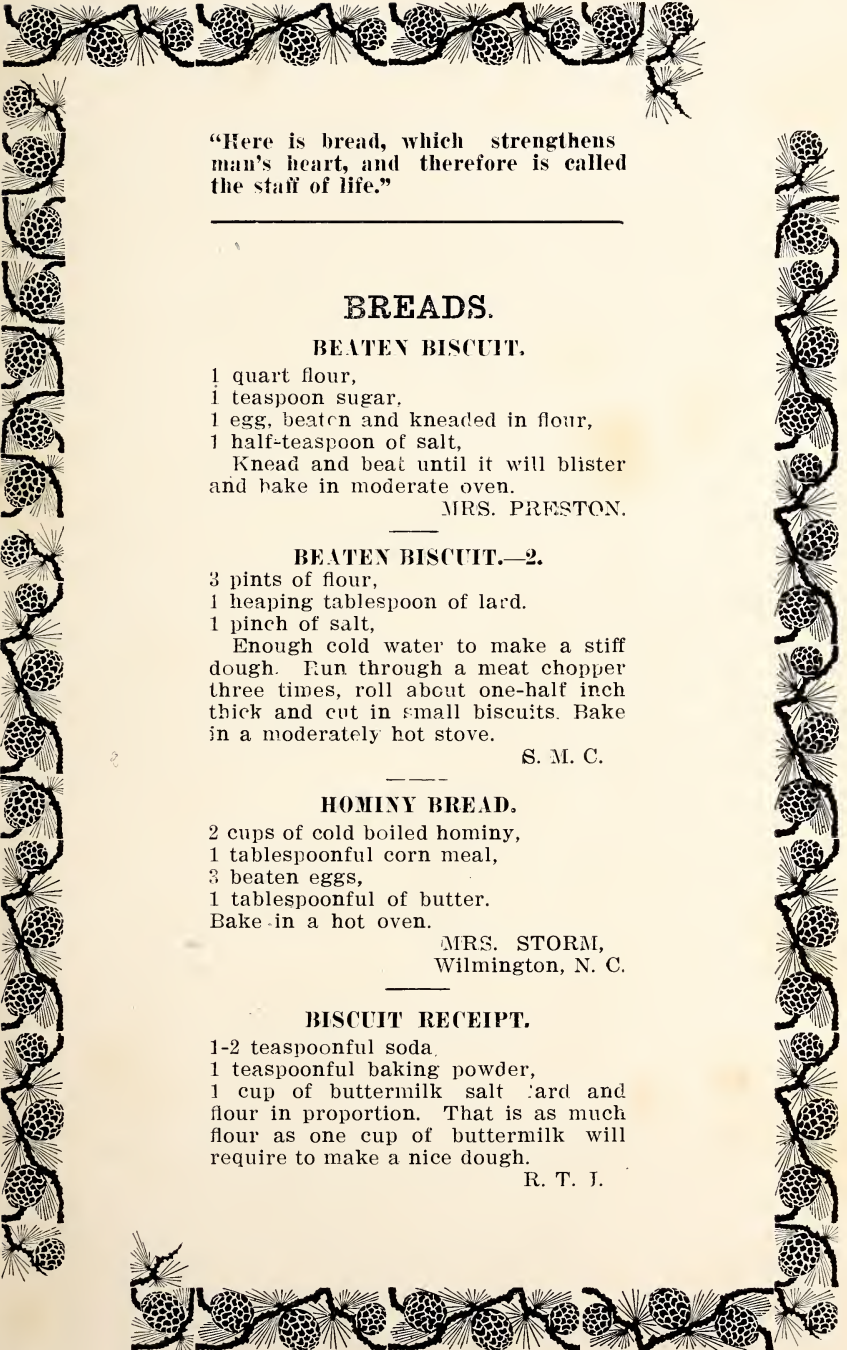
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"Here is bread, which strengthens
man's heart, and therefore is called
the staff of life."

BREADS.

BEATEN BISCUIT.

1 quart flour,
1 teaspoon sugar,
1 egg, beaten and kneaded in flour,
1 half-teaspoon of salt,
Knead and beat until it will blister
and bake in moderate oven.

MRS. PRESTON.

BEATEN BISCUIT.—2.

3 pints of flour,
1 heaping tablespoon of lard.
1 pinch of salt,
Enough cold water to make a stiff
dough. Run through a meat chopper
three times, roll about one-half inch
thick and cut in small biscuits. Bake
in a moderately hot stove.

S. M. C.

HOMINY BREAD.

2 cups of cold boiled hominy,
1 tablespoonful corn meal,
3 beaten eggs,
1 tablespoonful of butter.
Bake in a hot oven.

MRS. STORM,
Wilmington, N. C.

BISCUIT RECEIPT.

1-2 teaspoonful soda,
1 teaspoonful baking powder,
1 cup of buttermilk salt lard and
flour in proportion. That is as much
flour as one cup of buttermilk will
require to make a nice dough.

R. T. J.

BROWN BREAD.

One quart and one pint of Graham flour.

Half a cup of sugar.

One cup of molasses.

Two cups yeast-sponge.

Quarter cup of sweet milk.

One tea spoonful of soda.

Salt to taste.

Measure the flour into a large bowl, add the sugar, then the molasses with the soda well beaten through it. Next by the same cup, measure the sponge, and add. Then the milk and mix all thoroughly, adding enough warm water to make a stiff dough. Place in a pan for baking, and let rise until about one-third from the top of the pan, then bake four hours or more slowly. A two pound cake pan with tube in center is best.

SPONGE.

Take about two table-spoonfuls of bakers yeast and add a cup of white flour and water to make a stiff batter. Let it rise all night and it will be ready to use in the morning. The bread should be risen in a moderately warm place.

MRS. H. JOHNSON, N. C.

ADIRONDACK GRIDDLE CAKES.

One pint of flour

One pint of buttermilk,

One even teaspoonful of soda,

Two eggs beaten until light and a little salt.

If for breakfast, mix the flour and milk the night before, and just before baking add the eggs, soda and salt.

Always sift the soda before measuring.

MRS. CULLEN MERRITT.

GRAHAM CRACKERS.

1 egg,
 1 tea cup of butter, (small cup.)
 1 cup of sugar,
 1-4 teaspoon soda.
 3 tablespoons thick clabber or butter
 milk.
 Nutmeg to taste.

Beat the above ingredients smooth.
 Take graham flour with only the husk
 removed.

Mix dry as possible, roll very thin
 with white flour on the board. Bake
 in a slow oven on the bottom of a bis-
 cuit pan or sheet of tin

MRS. WILL GILMER.

SOUTHERN WAFFLES.

1 tablespoonful of butter
 1 tablespoonful of corn meal,
 1 teaspoonful of soda,
 1 teaspoonful of baking powder,
 1 teaspoonful of sugar,
 1-2 teaspoonful of salt,
 1 egg,
 1 pint of sour milk,
 1 pint of flour.

Cream butter and sugar, add egg
 and beat light, add milk, then put the
 other ingredients into the flour and
 sift into the milk, etc. Beat thorough-
 ly.

MRS. S. W. GENTRY.

WAFFLES.

2 eggs beaten well.
 1-2 teaspoonful of salt.
 1 scant teaspoonful of soda.
 1 scant teaspoonful of baking powder.
 1 pint of butter-milk.
 1-2 pint of sweet milk.
 1 heaping tablespoonful of cornmeal.

MRS. M. D. MOORE.

1 qt. flour

SOFT BATTER BREAD.

2 well beaten eggs,
1 pint butter milk,
1-2 teaspoon soda,
Salt.

Enough corn meal to make a thin
batter.

1 tablespoonful of butter.

Have well greased bowl hot. Bake
and serve in bowl.

MRS. E. H. KOCHTITZKY.

MUFFINS.

2 cups flour,
2 eggs,
1 tablespoonful butter,
1 cup of milk,
A pinch of salt,
2 teaspoonfuls baking powder,

MRS. E. J. WOOD,
Wilmington, N. C.

CORN MEAL MUFFINS.

1 pint corn meal,
1 pint butter milk,
2 eggs and salt,

Eat these well together. Just as
you are ready to bake, put one-half
teaspoon of soda in the pint cup and
pour one-half cup of boiling water
over it and stir in the batter. Put in
greased hot pans and bake a nice
brown.

MISS SUE M. CARTER.

GRAHAM GEMS.

2 eggs,
Butter size of an egg,
1 cup of milk,
2 tablespoons of sugar,
1 heaping teaspoon baking powder,
Flour to make a stiff batter,
1 cup of wheat flour.

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Office Over F. L. Smith Hardware Store,
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MOUNT AIRY, N. C.

FRIED TOAST.

Slice Bread,
Whip one egg till mixed
Add to this one cup of sweet milk,
Dip bread one slice at a time and
fry till light brown.

M. O. W.

PUFF MUFFINS.

2 cups of flour (scant measure.)
2 cups of sweet milk.
4 eggs,
1-2 spoonful salt.

Beat the eggs fifteen strokes, then
add alternately the flour and milk,
have ready the pans well greased
bake for half hour in a good hot oven.

MRS. W. N. MEBANE,
Greensboro, N. C.

YEAST.

Six Irish potatoes, washed, pared,
grated to two quarts of boiling water.
Boil a few minutes stirring constantly.
Add half a cup of salt, half a cup of
sugar, let it cool and then add one
cup of yeast. Let it rise, stir it down,
and put in a tight jar.

MRS. G. A. PECK,
Wilmington, N. C.

CORN BREAD.

One quart of sifted corn meal,
One quart of clabber,
One egg,
One teaspoon soda, dissolved in milk,
One tablespoon white sugar, or more
if you wish it sweeter.

A pinch of salt.
Stir all well together and bake.

MRS. GEO. A. PECK,
Wilmington, N. C.

KENTUCKY FLANNEL CAKES.

Beat three eggs separately, the whites to a stiff froth.

To the beaten yolks add:

One pint sour milk,

One teaspoonful of soda.

A little salt,

Enough flour to make a stiff batter.

Beat hard until very smooth, and then add two spoonfuls baking powder and one tablespoonful sugar.

Thin by gradually beating in the whites of the eggs.

Fry on a very hot gridiron.

MRS. J. G. BANNER.



These pages are "With wisdom
fraught,
Not such as books, but such as prac-
tice taught."

CAKES.

SPONGE CAKE.

3 eggs beaten 3 minutes.
Add 1 1-2 cupfuls sugar and beat 5
minutes.
Add 1 cup of flour and beat 1 minute
more. Then 1-2 cupful of warm water
and another cup of flour. Into last
cup of flour put one teaspoonful of
baking powder. Use lemon or vanilla.

JELLY CAKE.

1 cup sugar.
1-2 cup sweet milk.
1-2 cup butter.
2 cups flour.
2 eggs.
1 teaspoonful of cream of tartar.
1-2 teaspoonful of soda.

Very good.

SALLY WHITE CAKE.

1 lb flour.
1 lb butter.
1 1-4 lb sugar.
2 cocoanuts grated.
2 lb citron cut as for fruit cake.
1 doz. eggs.
1 lb blanched almonds, powdered fine.
(almonds may be left out.)
1 nut meg.
1 tablespoonful mixed mace and cin-
namon.
1 wine glass of brandy.
1 wine glass of wine.

MRS. KIDDER.
Wilmington, N. C.

FRUIT CAKE.

One cup each of white sugar, butter and cold strong coffee, eight eggs, two tablespoons each of ground cloves, and allspice, one of cinnamon, two grated nutmegs, one teaspoon of soda dissolved in part of the coffee one pound each of raisins, currants, figs and half a pound each citron and dates. (Some may be omitted and nuts used instead if preferred. Four cups of flour, two of which are toasted to a golden brown in the oven. Dredge the fruit in the remainder of the flour mix all together, add a wine-glass of brandy and bake one and one half hours in a moderate oven.

MRS. J. A. HADLEY.

MACCAROONS.—OAT MEAL.

3 eggs.
 1 1-2 cups of sugar
 3 tablespoons melted butter.
 2 teaspoons of baking powder.
 2 1-2 cups of oatmeal.
 Flavor to taste with bitter almond.
 This makes a thick batter which you drop from a teaspoon on buttered tins.

MRS. H. G. GALLAWAY.

SOFT GINGER CAKE.

2 eggs.
 1 cupful sugar,
 1 cupful molasses.
 1 cupful butter-milk.
 1-2 cupful of butter.
 4 cupfuls flour.
 1 teaspoonful of soda.
 1 table-spoonful ginger or more if desired.

MRS. D. VANCE PRICE.

SIMPEE FRUIT CAKE.

1 1-2 cups of sugar.
 1-2 cup of butter.
 3-4 cupfuls of sour milk.
 1-2 teaspoonful of soda.
 2 eggs.
 2 cupfuls of chopped raisins.
 1-2 cupful of chopped nuts.
 1 teaspoonful each of cloves ginger,
 and cinnamon, add flour enough to
 make a rather stiff batter.
 This is very fine.

MRS. D. D. SHELTON.

CROZIER CAKE.

Whites of 10 eggs
 1 cup of butter.
 3 cups sugar.
 4 cups flour.
 1 cup sour cream.
 1-2 teaspoon soda dissolved in
 2 teaspoons tepid water.
 1 1-2 teaspoons cream tartar dissolved
 in the flour
 Flavoring.

MISS IMOGENE GWYN.

CREAM CAKE.

1 cup of sugar,
 3 eggs,
 4 tablespoonfuls of milk,
 1 1-2 cups of flour,
 2 teaspoons baking powder.

CREAM FOR CAKE.

1-2 pint of milk,
 1 tablespoon of corn starch wet with
 a little milk,
 1 egg,
 1-2 cup of sugar,
 Piece of butter the size of an egg.
 Flavor to taste.

MRS. F. H. CHAMBERLAIN.

PECAN CAKE.

2 teacups of fine sugar,
 1-2 teacup of fine butter,
 2-3 teacup of sweet mi'l'k.
 3 eggs,
 3 cups of flour,
 1 heaping teaspoonful baking powder.
 1 tablespoonful of powdered mace.
 1 cup of pecan kernels chopped fine.

Work the cake in the usual way and fill the cake pan with a thin layer of the cake, then a layer of raisins, a handful of chopped pecan kernels, then a layer of the cake, then raisins and pecans as before until the pan is two thirds full. Line the pan with well buttered paper. Bake as ordinary cake in a steady but not quick oven.

VIRGINIA M. SPEER.

MARSHMALLOW CAKE FILLING.

1 cup granulated sugar
 1-2 cup of water,

Let is cook until it drops into a soft ball in water. Have ready in a double boiler one-half pound of marshmallows pulled in small pieces, mixed with two tablespoons of hot water and stir over the fire until dissolved. Pour the syrup over the marshmallow mixture and stir until cool. Add vanilla.

MISS SUE M. CARTER.

DIXIE CAKE.

4 eggs.
 2 cups sugar,
 1 cup butter-milk.
 2-3 cup butter.
 1 cup blackberry jam.
 4 cups flour.
 1 full teaspoon of soda.
 1 1-2 tablespoons of cloves.
 2 table-spoons of cinnamon.
 1 1-2 tablespoons allspice.

MRS. J. C. HOLLINGSWORTH.

ORANGE CAKE.

1-2 cup butter.
 1 1-2 cups sugar,
 1 cup lukewarm water,
 2 1-2 cups flour.
 3 eggs or whites of four.
 1 heaping teaspoon baking powder.
 Almond or lemon flavoring.

Beat the butter to a cream, then gradually beat in the sugar softening it up with the water as it needs it. Add two cups of twice sifted flour, and the remainder of the water, beating well after each addition. Next the well beaten whites of the 4 eggs and the half cup of flour with baking powder in it, beating with an upward motion enough to mix thoroughly and flavor to taste. Bake in three layers.

Filling.—Boil 1 1-2 cups white sugar with 1-3 cup water until the syrup is well done. In a large bowl have the yolks of three eggs beaten very light. Pour the syrup gradually into these, stirring vigorously all the while. Then beat the mixture until stiff and cold and add to it the grated yellow rind of one orange, 1 teaspoon lemon juice and enough juice from a sweet orange to make it soft enough to spread nicely. It will harden considerably after standing a few hours.

MRS. J. LUTHER BROWN.

WHITE CAKE.

2 cups of sugar
 1-2 cup of butter.
 1 cup sweet milk.
 3 cups flour.
 2 teaspoons baking powder.
 Whites of 6 eggs.
 Flavor to taste.

FRUIT CAKE.

1 lb Raisins.
 1 lb currants.
 1 lb figs.
 1 lb butter.
 1 lb brown sugar.
 1 lb flour.
 1-2 lb English walnuts.
 1-2 almonds.
 1-2 lb citron.
 1 doz eggs
 1 nutmeg grated.
 1 tablespoon cinnamon.
 1 tablespoon allspice
 2 teaspoons baking powder.
 1-2 pint brandy.
 Bake 4 hours.

1 cup molasses

While warm pour 1-2 pint Sherry wine over it.

CUP CAKE.

1 cup butter.
 2 cups sugar
 3 1-2 cups flour.
 1 cup milk.
 4 eggs.
 1 heaping teaspoonful baking powde.
 Put together according to general directions, bake in two brick loaves, or one larger one.

MRS. ROBERT HINES.

CHOCOLATE JUMBLES.

1 egg.
 1 1-2 tea cups white sugar.
 1-2 cups sweet cream.
 1-2 cup butter.
 1 cup chocolate (melted over the kettle.)
 1-2 teaspoonful soda, dissolved in cream.
 1 teaspoonful cream of tartar in flour enough to roll thin and cut in any shape desired.

W. F. CARTER,
Attorney-at-Law,
Mount Airy, N. C.

S. P. GRAVES,
Attorney-at-Law,
Mount Airy, N. C.

S. S. LAWRENCE,
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MOUNT AIRY, N. C.

GINGER-BREAD.

1 cup of molasses.
 1 egg.
 1-2 cup snowdrift.
 1-2 sour milk.
 1 teaspoon soda
 2 teaspoons ginger.
 2 cups or more of flour.
 1 teaspoon salt.

Sift salt and soda in flour. Put all ingredients in together and beat thoroughly. Bake in a slow oven.

MRS. STORM,
 Wilmington.

MRS. ——— GORDON'S CLOVE CAKE.

1 lb of flour.
 1lb of sugar.
 1-2 lb of butter.
 4 eggs.
 1 teaspoonful of saleratus in a cup of sour milk.
 1 lb raisins.
 1 tablespoonful of cinnamon.
 1 tablespoonful of cloves.
 1 nut-meg.
 Bake in small pate pans.

Charlottesville, Va.

CHOCOLATE TEACAKES.

1-2 cup of butter.
 1 tablespoon of lard.
 1 cup of sugar.
 1 egg.
 6 tablespoonfuls chocolate (melted.)
 1-2 teaspoonful of soda
 2 tablespoonful of buttermilk,
 2 1-2 cups of flour,
 A pinch of salt.

Roll thin and bake in a moderately hot oven. Very nice.

MARGARET HORNE,
 Pittsboro, N. C.

TEA CAKES.

1-2 cup of butter,
 1-2 cup of sugar.
 4 tablespoons of sweet milk.
 2 eggs
 1 heaping teaspoon baking powder.
 Add sufficient flour to make a nice
 dough. Roll thin and bake in a quick
 oven.

MRS. M. A. SMITH
 Greensboro, N. C.

TEA CAKES.

3 eggs.
 1 cup sugar.
 1-2 cup butter.
 1-2 cup lard
 1 teaspoon baking powder.
 Enough flour to roll.
 Flavor with one half of a nutmeg.

MRS. J. A. GILMER.

TEA-CAKES.

2 eggs.
 2 cups brown sugar.
 1cup butter or lard.
 1 teaspoonful vanilla.
 1 pinch soda dissolved in 2 large
 spoonfuls of sour milk.

MRS. V. E. HOLCOMB.

WHITE CAKE.

1 cup butter.
 2 cups sugar.
 1 cup sweet milk.
 31-2 cups flour.
 1 teaspoonful soda.
 2 teaspoons cream tartar.
 Whites of 7 eggs.
 Use a large coffee cup for measur-
 ing.

MRS. J. C. HOLLINGSWORTH.

FRIED CAKES.

- 2 coffee cups of sugar.
 butter the size of an egg.
 2 small eggs.
 1 cup of milk.
 3 tea spoonfuls of baking powder.
 1 teaspoonful salt.
 A little nutmeg.

Flour enough to make a soft dough as you can roll out. Cut with a tin cutter and fry in boiling hot lard, when done, sprinkle with fine white sugar.

MRS. STONE.
 Wilmington, N. C.

1-2-3-4 CAKE.

- 1 cup sweet milk.
 2 cups sugar.
 3 cups flour.
 4 eggs.
 1-2 cup corn starch.
 2 teaspoonsful baking powder.

Cream sugar and butter together, add milk together with little of the flour, and add egg and flour alternately after the eggs have been well beaten. Bake in layer and use any flavoring desired

DELICIOUS SPONGE CAKE.

- 3 eggs.
 1-2 teaspoonful salt.
 1 1-2 cups flour.
 1 1-2 cups sugar.
 1 1-2 teaspoons baking powder.
 1 teaspoon vanilla or lemon.

Beat whites stiff, yolks slightly, then beat together and add sugar. Then mix flour with baking powder, and add with also 1-2 cup hot water and lastly salt and extract desired.

MRS. JOHN ASHBY.

BLACKBERRY CAKE.

1-2 cup of butter.
 1 cup sugar.
 3 tablespoonfuls of sour cream
 3 eggs beaten separately.
 2 cups of flour.
 1 teaspoonful of soda.
 2 teaspoonfuls of cinnamon.
 1 teaspoonful of cloves,
 1-2 teaspoonful of spice.
 1 nutmeg.
 1 cup of blackberry jam.
 Put together with icing.

MRS. A. E. SMITH,

FRUIT DROP COOKIES.

1-3 cup of snowdrift
 1-2 cup sugar.
 1 egg.
 2 teaspoonfuls spice.
 1 teaspoon baking powder,
 1 cup of flour.
 1-2 teaspoon salt.
 1-2 cup chopped walnuts,
 1-4 cup each currants and raisins.
 Drop by teaspoonfuls on oiled tin.
 Bake in quick oven.

MRS. E. P. BAILEY.
 Wilmington, N. C.

PALMETTO CAKE.

1 1-4 lbs sugar,
 1 lb butter,
 1 lb flour,
 1 lb citron cut very thin.
 2 grated cocoanuts,
 1 dozen eggs,
 Beat eggs separate Mix yellows of
 eggs well with sugar, add the butter
 well creamed, then add flour, then
 whites and fruits. and 1-2 glass wine
 and brandy, a tablespoon spices. Bake
 2 1-2 hours. This makes a large cake.

MRS PADDISON.

WATER-MELON CAKE.

"White Part."

- 2 cups of white sugar.
- 1 cup of sweet milk.
- 1 cup of butter.
- 3 1-2 cups flour.
- 8 eggs (whites only.)
- 2 teaspoons of Royal Baking Powder.

"Red Part."

- 1 cup of red sugar.
- 1-2 cup of butter.
- 1-3 cup of sweet milk.
- 2 cups of flour.
- 4 eggs (whites only.)
- 1 teaspoon of Royal Baking Powder.
- 1 tea cup of raisins.

Be careful to keep the red part around the tube of the pan.

MRS .C. E. GALLAWAY.

DEVIL'S CAKE.

- 3-4 cup grated chocolate.
- 1-2 cup of sweet milk.
- 1-2 cup brown sugar.
- Boil in double boiler and let cool.

- 1-2 cup of butter
- 1 cup brown sugar.
- 1-2 cup of sweet milk.
- 2 well beaten eggs.
- 1 scant teaspoon soda dissolved in warm water.
- 2 cups of flour.
- 1 teaspoonful vanilla.

Add first part when cool and bake in three layers.

ICING.

- 3 cups sugar
- 3-4 cup of water.

Boil until it will thread then add beaten whites of two eggs and nuts if desired. Flavor with vanilla and beat until stiff.

MRS. E. H. KOCHTITZKY.

STRAWBERRY SHORT-CAKE.

2 cups sugar.
 1-2 cup butter.
 1 cup sweet milk.
 4 eggs leaving out the whites of two.
 3 1-2 cups of flour.
 1 teaspoons cream of tartar.
 1 spoon of soda.

Bake in two layers, butter while warm and put together with one quart of strawberries, sweetened.

Beat the whites of two eggs and half a cup of sugar and put on top.

Put in stove until a light brown.

MRS. EDWARD ASHBY.

IMPERIAL CAKE.

1 lb of butter.
 1 lb of sugar,
 1 lb of flour,
 9 eggs,
 1 1-4 lb of almonds.
 1 lb of raisins.
 1-2 lb of citron.

Cream butter sugar and yolks of eggs. Then add the beater whites. then the flour, reserving a part for the fruit. Lastly add the nuts blanched, cut fine and mixed with fruit and flour.

MISS ALICE HAIGH,
 Fayetteville, N. C.

DOUGHNUTS.

1 cup of sugar.
 1 tablespoonful of butter.
 1 cup of sour milk.
 2 eggs.
 1 teaspoonful of soda.
 pinch of salt and nutmeg to taste.
 Flour to make a soft dough.

Roll thin, cut in rings and cook in deep fat.

MRS. W. E. MERRITT.

DATE CAKE.

2 lb dates.
 1 lb raisins.
 1 lb citron.
 1 lb currants.
 1 cup butter.
 1-2 cup molasses.
 1-2 teaspoon soda dissolved in
 molasses.
 1-2 cup of strong coffee.
 2 eggs.
 2 cups brown sugar.
 1 1-4 lb flour.
 Spice to taste,
 Chop fruit fine and mix as you do
 fruit cake.

MRS. ROBINSON,
 Wilmington, N. C.

POUND CAKE.

1 lb sugar,
 1 lb butter.
 14 oz. flour.
 10 eggs,
 1 lemon grated rind, and 1-2 the
 juice if large.

Soda the size of a pea, dissolved in
 one teaspoon of cold water

Beat eggs separately and very
 thoroughly adding whites last, fold-
 ing them carefully in.

MRS. ROBT. HINES.

TILDEN CAKE.

1 cup of butter.
 2 cups of sugar.
 1 cup of sweet milk.
 4 eggs.
 3 cups of flour
 1-2 cup of cornstarch
 1 teaspoonful baking powder
 Flavor to suit taste.

MRS. HOLCOMB.

**GENTLEMEN'S FAVORITE PICNIC
CAKE.**

1-2 cup butter.
2 cups sugar.
2 tablespoons water.
7 eggs beaten separately.
2 cups flour.
2 teaspoons baking powder.
Flavor and a pinch of salt

JELLY FOR FILLING.

3 grated apples.
2 lemons.
1 egg.
1 cup sugar. Stir until it boils and
becomes thick.

MRS. W. B. HAYMORE.

LOAF CHOCOLATE CAKE.

1 1-2 cups of sugar,
2 oz. chocolate grated,
4 eggs
1-2 cup of milk,
1-2 cup of milk,
1 3-4 cup of flour,
1-2 cup of butter,
1 teaspoon vanilla
1 heaping teaspoon baking powder.
Dissolve chocolate in five tablespoons
of boiling water, cream butter and
sugar, add beaten yolks, milk, melted
chocolate and flour, whites of eggs and
baking powder

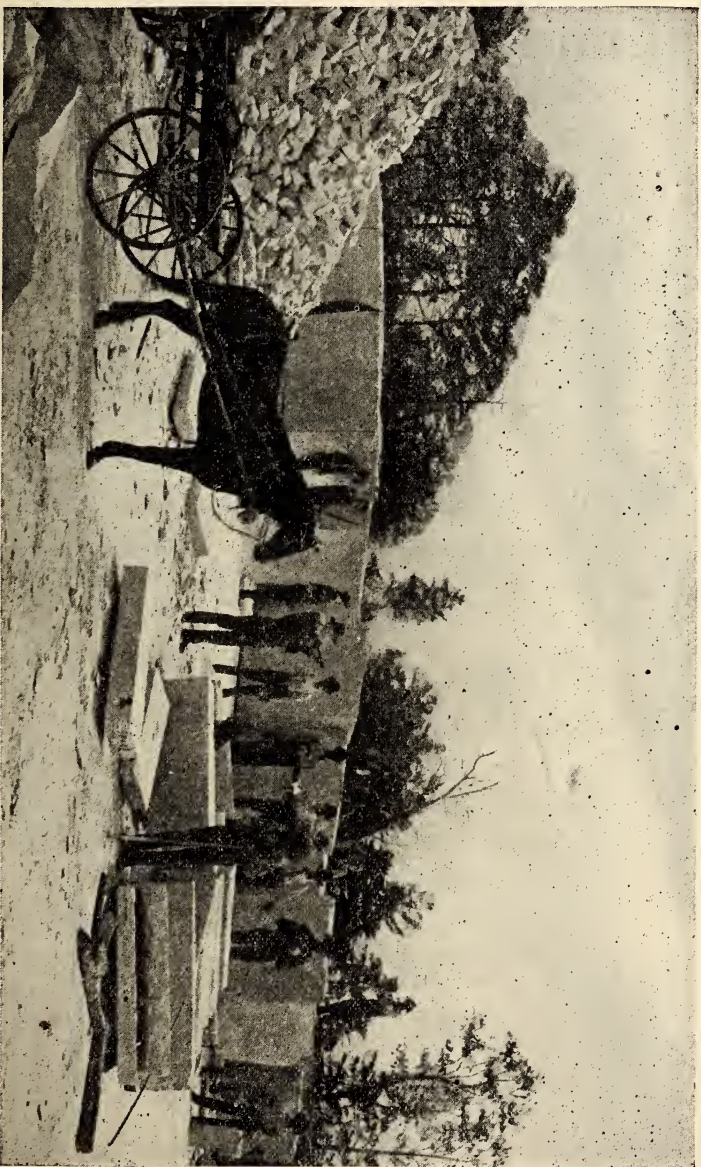
MRS. W. F. CARTER.

POUND CAKE.

1 1-2 cups of flour.
1 cup of butter.
1 1-2 cups of sugar.
1-2 teaspoonful of baking powder.
4 eggs.

MRS. ASHCRAFT.

MOUNT AIRY GRANITE.



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K. W. ALLEN, Agent,
Mount Airy, N. C.

SNOW CAKE.

3-4 cup of butter,

2 cups sugar,

1 cup milk,

1 cup of cornstarch, *1 cup of flour*

1 1-2 teaspoonful baking powder.

Mix cornstarch, flour and baking powder together, add butter and sugar alternately with the milk. Lastly add the whites of 7 eggs.

Flavor to taste. Never fails to be good.

MRS. SUSAN HOLLINGSWORTH.



"Sweets to the Sweet."

CANDY.

MINT CANDY.

1 pint of sugar.
1-2 pint of boiling water.
1-4 lb butter.

Boil until, when dropped in cold water it will form a ball that will sound when knocked against the side of a glass. Pour out on a marble slab or cold dish (preferably the slab) and let it cool. Flavor after it is put in the dish with a few drops of oil of peppermint and then pull uptil waite. Cut into little pieces with the SCISSORS, and put it into an air tight tin box for several hours until it creams.

HELEN SPARGER.

Greensboro Female Academy.

DATE CREAM BARS.

Take three cupfuls of sugar (granulated) and one cup of water, boil until it will harden when dropped in cold water. Do not stir while on the stove. Beat whites of three eggs to a stif froth, pour sugar over eggs slowly stirring constantly till stiff enough to mold and then add 1 1-2 lb of dates chopped very fine. Make into bars and roll in powdered sugar.

MRS. E. M. HOLLINGSWORTH.

GOLF BALLS.

1 cup chopped figs.
1 cup chopped dates.
1 cup English walnuts.

Moisten with either thick cream or white of an egg. Form into small balls and roll in pulverized sugar.

MRS. D. P. SMITH.

SEA-FOAM.

4 cups brown sugar.

1 cup water.

Boil until it threads when dropped from spoon. Pour boiling hot over the beaten whites of two eggs stirring all the time and beat until very light and hard enough to put out in buttered paper with a fork or spoon, put a nut in each piece and flavor with vanilla or lemon

MRS. E. B. ASHBY.

MARSHALL FUDGE.

2 lb granulated sugar.

1-4 lb butter.

1 1-2 cups sweet milk. (condensed or evaporated milk is just as good.

3 teaspoonfuls of cocoa.

2 teaspoons of vanilla.

Cream butter and sugar. Add milk and bring to a boil, stirring slowly to avoid its sticking to the pan. Add slowly, while boiling, the cocoa, and continue to cook until it "threads," when dropped from the spoon. Remove from stove and stir violently until it "fudges," or creams. Just before pouring it out upon buttered plates add the vanilla. Stir until almost cold.

M. H. G.

PEANUT PASTE.

1 qt. of pounded peanuts.

3 eggs.

1 1-2 lb of brown sugar.

Mix sugar and peanuts together, and add the eggs. Grease a pan with butter spread the paste in it bake in a moderately hot oven to a light brown. When done cut in squares.

MRS. BRADLEY.

CATSUPS.

TOMATO SAUCE.

- 1 pint of tomatoes,
- 1 onion, size of an egg, chopped fine,
- 3 table-spoons of vinegar.
- 1-2 tablespoon of sugar.
- 5 grains of spice.
- 8 cloves.

Put all on and boil until the onion is soft. Serve with meat of all kinds.

TOMATO CATSUP.

For gallon strained tomatoes put:

- 4 tablespoons salt.
- 3 tablespoons black pepper.
- 3 tablespoons mustard.
- 1-2 tablespoon cloves.
- 1-2 tablespoon allspice.
- 1 tablespoon red pepper
- 3 garlic.
- 1 pint vinegar.

Boil until required thickness. Put dark spices and garlic into a cloth to prevent catsup from being dark.

GREEN TOMATO PICKLES.

- 1-2 bushel green tomatoes.
 - 6 large onions.
 - 6 large peppers.
 - 1-4 lb white mustard seed.
 - 2 tablespoons celery seed,
- Chop all together fine, put in layers. one of tomatoes, and onions and one of salt, using in all 1-2 cup of salt

Let stand over night, in the morning squeeze dry and put on to boil in 2 qts. vinegar. Cook until tender; when nearly done, add 1 lb sugar. Put in cans.

MRS. ROBT. HINES.

TO COOK CRANBERRIES.

Add one teacupful of water to one quart of cranberries. Put them over the fire. After cooking ten minutes, add two heaping teacupfuls of sugar and cook about ten minutes longer stirring often. Pour into a bowl and when cold they can be removed as jelly.

MRS. CULLEN MERRITT.

GREEN TOMATO CATSUP.

To one gallon of green tomatoes cut fine add one quart of finely chopped onions, one quart good cider vinegar, four pods of red pepper, 1-2 teacup of salt, 1 teacup mixed ground spices, 1 cup of brown sugar. Stew until one half remains in the kettle.

MRS. SUSAN HOLLINGSWORTH.

CUCUMBER CATCHUP.

Use large full grown cucumbers. Peel and grate with a potato grater. Squeeze all juice from pulp and add half as much vinegar as water taken from them. Then grate two or three large onions, and add salt and pepper to taste.

MRS. PRESTON.

TOMATO CATCHUP.

Take a peck of nice ripe tomatoes, pour scalding water over them, slip the peeling off, mash and squeeze well with the hand. Add salt, ground pepper, spices and sugar, all to suit the taste, slice several large onions, vinegar enough to cover all, and cook thoroughly and bottle tight.

MRS. PRESTON.

CHILI SAUCE.

12 large ripe tomatoes,
 4 ripe or 3 green peppers,
 2 large onions,
 2 table spoonfuls of salt,
 1 tablespoonful cinnamon,
 1 teaspoonful spice,
 1 teaspoonful nutmeg,
 1 teaspoonful cloves,
 3 cups of vinegar,
 Peel tomatoes and chop all. Boil
 one and one-half hours
 Bottle.

MRS. N. H. WRIGHT.

**CHEESE.****CREAM CHEESE.**

Mix 1-4 lb of cheese with two table-
 spoons of water and set on back of
 stove to melt. Break one egg in a
 teacup and add one teaspoonful flour
 and one-half teaspoonful of salt and
 a pinch of mustard and red pepper.
 Finish filling cup with sweet milk and
 add cheese and stir until thick.

M. B. BROCK.

CHEESE BALLS.

1 1-2 cups grated cheese.
 1-4 teaspoon salt,
 Dash cayenne pepper,
 Whites of 3 eggs beaten stiff,
 A little flour. Roll in shredded wheat
 or cracker crumbs and fry in deep
 fat.

MRS. T. J. P.

DEVILED CHEESE.

1 1-2 cups grated cheese.
 2 tablespoonfuls olive oil or 1 table
 spoon fine butter.
 2 tablespoons vinegar.
 1 tablespoon dry mustard.
 1 teaspoonful worcestershire sauce.
 Salt and pepper to taste.

MRS. M. D. MOORE.

COTTAGE CHEESE.

Set a pan of firm clabber in hot wa-
 ter and break up the clabber gently
 until it separates from the whey. Pour
 into a bag and drip over night. Re-
 move from bag, moisten with sweet
 cream and season with salt and pep-
 per.

CHEESE PUDDING.

1 pint of milk.
 1 cup of cheese.
 1 cup cracker crumbs.
 1 teaspoon of butter.
 2 eggs.

Stir cheese, cracker crumbs, butter
 and yolks of eggs in milk. Cook in
 baking dish until stiff then stir in the
 whites beaten light and put inside the
 stove to brown.

MRS. JOHN A. GILMER.

CHEESE STRAWS.

2 1-2 cups ground cheese.
 1 tablespoon of butter.
 1 cup of flour.
 1 teaspoon baking powder.
 Pinch of salt,
 Enough cold water to make a stiff
 dough,
 Work a long time.

MRS. GEO. FAWCETT.

Mount Airy, N. C.

"The turnpike road to people's hearts
I find,
"Lies through their mouths, or I mis-
take mankind."

DESSERTS.

BELL FRITTERS.

Boil one pint of water, and while it is boiling stir in it one pint of flour then break in six eggs, one at a time. When the batter is well mixed, drop by spoonfuls in boiling lard. There must be sufficient lard to keep the fritters from touching the pan. Serve with syrup or molasses. The lard can be used for other things afterwards.

MISS SUE M. CARTER.

SHERRY CREAM

To 1 qt. pure cream, add one small cup sugar, 1-2 cup sherry or any good wine, a spoon or two of brandy. Beat all till stiff and add the stiff whites of 6 eggs. Pour into mould and cover with crushed ice and salt. After standing three hours turn out and serve in slices.

MRS. J. S. COBB.

STUFFED BANANAS.

Cut off one quarter of several bananas, remove the pulp and press through a sieve. Add to each cupful the juice of half a lemon and 2 table-
spoons of fine sugar. Fill shells. Whip a cupful of cream and put on top and place on ice. Serve with cake.

LUCY E. REECE.

RECIPE:

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R. H. LEONARD,

Jeweler and Optician, Mount Airy, N. C.

CHOCOLATE FOAM.

To 3 cups boiling water add 5 teaspoons grated chocolate and 1 cup sugar.

Stir well and let boil 3 minutes. Remove from fire and dissolve in this mixture 1 box of orange jello.

Stir occasionally until it begins to thicken then beat until it is foamy.

Stir in whites of 4 well beaten eggs.

Beat together with egg whip until very light and stiff.

Add 1 teaspoonful of vanilla. Pour in mold and set away to cool. Serve with whipped cream.

MRS. R. B. GLENN.

CHARLOTTE RUSSE.

1 pint of whipped cream.

1-2 oz. gelatine, dissolved in one gill of milk, (hot.)

2 eggs (whites only) beaten stiff.

1 teacup of sugar.

Vanilla to taste.

Mix the cream, eggs and sugar flavor and beat, put in the gelatine and milk last.

MRS. GEO. A. PECK.

Wilmington, N. C.

ORANGE CHARLOTTE.

Soak 1-3 box of gelatin in 1-3 cup cold water.

Dissolve gelatin in 1-3 cup boiling water. Add 3 tablespoons of lemon juice, 1 cup of orange juice, 1 cup of sugar. When quite thick beat with wire spoon until frothy, then add well beaten whites of 3 eggs and fold in 2 cups of whipped cream. Pour in mold and set on ice.

MRS. R. B. GLENN.

COCOANUT MOLD.

1-2 pkg. gelatine.
 1 pt. milk.
 4 eggs.
 1 1-2 cups sugar.
 1 cup shredded cocoanut.
 1 cup blanched almonds.
 1 cup macaroon crumbs.

Soak gelatin in a little water. Make a rich custard of milk, sugar and the yolks of the eggs, and add the gelatine. Beat whites of eggs and add with cocoanut, macaroon crumbs and almonds when custard is cool. Flavor to taste and turn in fancy mold. Turn out and sprinkle with cocoanut.

DORA P. SMITH.
 Danville Va.

BAVARIAN CREAM.

1-2 oz. gelatine dissolved in 1-2 pt. milk, 1 qt. cream sweetened and flavored with vanilla. Beat as you do syllabub and stir in the milk and gelatine.

Let it congeal.

The milk and gelatine should be slightly heated to dissolve the gelatine and then strained into the beaten cream.

MISS ALICE HAIGH.

WINE GELATINE.

1 box gelatine.
 1 pint cold water, let steep 1 hour.
 2 lb loaf sugar.
 4 lemons, (juice only.)
 1 pt sherry or port.
 4 tablespoons brandy.

Pour 3 pts. boiling water over this stir till dissolved over stove, strain into moulds.

MOLASSES BUNS.

2 eggs.
 1 cup brown sugar.
 4 tablespoons melted butter.
 1-2 cup sour milk.

Fill cup with molasses and add one level teaspoon of soda to same,
 1 1-4 cups flour.
 1 teaspoon cinnamon.
 1 teaspoon cloves.

Bake in biscuit pan and serve with sauce.

SNOW PUDDING.

1-2 box of gelatine.
 3 tablespoons of cold water.
 Soak fifteen minutes, add one pint of boiling water, juice and rind of 2 lemons, two cups of sugar. Strain when perfectly cold and add the beaten whites of two eggs. Beat until well mixed. Serve with a rich boiled custard.

MISS ETTA HART.

DATE FLOAT.

1 lb dates.
 1-2 lb English walnuts.
 3 eggs (whites only.)
 1 lemon (juice.)

Seed dates, cover with water and boil, stirring carefully till all the water is boiled out. When cold add walnuts, eggs, thoroughly whipped, and lemon juice.

Serve with whipped cream.

MRS. N. H. WRIGHT.



"A Spanish proverb says that: To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together."

DRESSING—SALAD.

OIL SALAD DRESSING.

Yolk of 1 hard boiled egg (cold) pulverized.

Break to this yolk of 1 raw egg.

Add 1 small level teaspoon of mustard.

1 pinch cayenne pepper.

1-2 teaspoon of salt.

Stir well together, juice of one lemon, (strained,) and 2 tablespoons of vinegar.

At start put in a little oil, vinegar, lemon juice, oil last

1-2 pint oil to this quantity.

Add a little whipped cream just before serving.

M. W.

GRAPE-FRUIT SALAD.

To 1 quart of fruit cut into dice with scissors, add 1 pt. celery, 1 pt. Malaga grapes, split and seeded. Over this pour a dressing made of six large tablespoons of olive oil, into which 1-2 teaspoon of salt, 1 spoon of pulverized sugar, after a dash or two of white pepper. Mix thoroughly add gradually two tablespoons of lemon juice beating all the while. Place all on ice and serve on crisp lettuce leaves and garnish with pecan nuts.

If fruit is acid add a little sugar.

MRS. J. S. COBB.

BOILED SALAD DRESSING.

Put 1-2 pint vinegar in double boiler. Beat three eggs with 1 i-2 heaping tablespoons granulated sugar, a teaspoonful each of mustard and salt, pepper to taste. 1-4 cupful of flour, stirred in enough water to make a paste then add to the eggs, and vinegar, whip the whole very light, add a lump of butter half the size of an egg and stir for ten minutes till thick and smooth. When cold add horse-radish to taste and a cupful of whipped cream for every cup of dressing.

Nice to serve with all kinds of meat salads.

MRS. E. M. HOLLINGSWORTH.

SALAD DRESSING.

Yolks of 2 eggs.

1 tablespoon of butter.

1 tablespoon of flour.

1 heaping teaspoon of mustard,

2 tablespoons each of sugar and cream

1 teacup of vinegar and a pinch of

cayenne pepper and salt to taste. Mix

mustard and butter together. Add

yolks and sugar. Mix the flour in the

cream, put on the fire and when hot

add other ingredients. Cook in double boiler until thick as custard.

MRS. CULLEN MERRITT.

BANANA SALAD.

Slice ripe bananas, sprinkle with ground roasted peanuts, and garnish with lettuce.

Use following dressing: yolks of four eggs, beaten light, a teaspoonful sugar pinch of salt, and the juice of three or four lemons. Cook till it is a smooth sauce and when cold pour over the salad.

MRS. D. VANCE PRICE.

SALAD DRESSING.

6 eggs.
 1 teaspoonful of salt.
 2 tablespoons mixed mustard
 1 1-2 tablespoons butter.
 1 cup vinegar.
 red pepper to taste.
 1-2 teacup whipped sweet cream.

Mix mustard and sugar in a little of the vinegar and let the other vinegar come to a boil. Then the well beaten yolks of the eggs and when cooked add the whites beaten soft, butter and salt, pepper and whipped cream. The dressing must be thoroughly and constantly whipped in the process of making.

MRS. JACKSON.

COOKED DRESSING.

2 eggs well beaten.
 1 cup cream.
 2 dessert spoons prepared mustard.
 2 dessert spoons of sugar.
 Butter size of small egg.
 teaspoonful salt.
 3-4 cup of vinegar.

Mix all together except vinegar and put on stove. Put vinegar in separate pan and let boil. Then add very slowly to other and cook until thick.

MRS. E. H. KOCHTITZKY.

CHICKEN SALAD DRESSING.

Yolks of three eggs beaten well,
 One teaspoon of mustard,
 One teaspoon of salt,
 Pinch of cayenne pepper,
 Two teaspoons of sugar,
 Butter size of an egg.
 One-half cup of hot vinegar,

Stir in one cup of cream when cooked, and stir constantly while cooking.

MRS. A. G. TROTTER.

FRUIT SALAD.

One cup vinegar,
 One cup water,
 One tablespoonful butter,
 Mix and let come to a boil,
 One egg
 Two heaping teaspoons of flour,
 Two teaspoons of mustard,
 One teaspoon of salt,
 Four teaspoons of sugar,

Mix well together, add the hot vinegar and water slowly, and cook all together in a double boiler ten minutes or until thick.

When cold add a cup of whipped cream,

One pound of English walnuts shelled,
 One pound of white grapes. Cut the grapes in half and seed them.

An equal quantity of celery dried and cut in small pieces.

MISS N. B. GORDON, VA.

WALDORF SALAD.

Equal portions apples and celery chopped, (not too fine) pour over it a cream dressing made of the yolk of two eggs well beaten.

Add 1 teaspoon sugar,
 1 teaspoon mustard,
 1-2 teaspoon salt,
 Butter size of small egg,
 A little red pepper,
 3 tablespoons vinegar.

Cook till thick as cream, stirring all the time. Beat till smooth and cold. Add 1-2 cup of cream whipped. This cream will keep several days and is good for any kind of salad.

MRS. A. G. TROTTER.

EGGS.

BAKED EGGS.

Grease muffin rings; break one egg in each ring, season with a little butter and a dash of salt and pepper; place in oven and bake quickly. Serve on hot toasted bread.

MRS. M. D. MOORE.

STUFFED EGGS.

Cut hard boiled eggs in halves, remove the yolks, chop and mix with them cold chicken or veal and a little chopped onion, parsley and a few soaked bread crumbs. Season, and add the uncooked yolk of an egg, and fill the cavity even. Put the two halves together and roll in beaten egg and bread crumbs, put in a wire egg basket and dip in boiling lard until slightly brown. Serve with celery.

MRS. JACKSON.

WHIPPED EGGS.

A Dainty for Invalids.

Toast carefully, one piece of light bread until a golden brown. Cut off the crusts, and butter.

Separate the yolk from the white of an egg, being very careful not to break the yolk.

Beat the white until stiff.

Place the beaten white on the toast leaving a small space in the middle, into which drop the yolk.

Season with salt and pepper; place a small piece of butter on the yolk and place in the oven until a light brown.

Serve immediately.

(Recipe from Mrs. Walker, American Consul's wife in Newcastle under Lyme, England.)

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J. F. HINES, Agent,
Mount Airy, N. C.

DEVEILED EGGS.

Put one-half dozen fresh eggs into cold water to boil twenty minutes then plunge into cold water. When cold remove shells carefully and cut in halves either across or lengthwise, as preferred. Remove yolks, powder them and season with melted butter or olive oil, salt and pepper, with mustard and celery seed, adding a little mayonaise. Return this creamy mixture to the eggs, and skewer together with wooden toothpicks if desired for the luncheon box. If a relish for supper, put on a bed of lettuce leaves. This makes a pretty dish for a yellow luncheon.

MRS. E. M. H.

STUFFED EGGS.

Peel and cut in halves hard boiled eggs. Remove yolk and mix with it chicken or ham chopped fine. Season. Fill in the cavity level and put the two halves together. Garnish with parsley and serve.

CODDLED EGGS.

Place eggs in boiling water remove from fire and let stand for seven minutes and serve.

TIME TO COOK EGGS.

Eggs will cook soft in 3 minutes—hard in 5 minutes.



"I will serve you fish;
They say it makes the brain grow
large."—Shakspeare.

FISH.

FISH A LA CREME.

1 pint of cold cooked fish.
Yolks of 2 eggs.
1 pint of milk.
1 blade of mace.
1 bay leaf.
1 sprig of parsley.
1 small piece of onion.
1 tablespoonful of butter.
2 tablespoons of flour.
Salt and pepper to taste.

Make sauce with butter, flour milk, and eggs. Put layer of sauce in bottom of baking dish then layer of fish and so on, the last layer being sauce. Sprinkle top with bread crumbs. Put in oven and brown.

MISS ISABELLE SAVAGE.

BAKED FISH.

Scrape and clean off scales. Wash and wipe dry. Rub with salt and pepper inside and out. Fill the body of the fish with dressing. Sew or wind a string around it. Cover the bottom of the baking pan with water. Dust the fish with sifted bread or cracker crumbs and baste with butter or the drippings. Thicken the gravy, season it to taste and add tomato catsup. Dressing for baked fish: From three to five crackers rolled fine one small cupful of chopped salt pork, one table spoonful of butter and one teaspoonful of pepper. One finely chopped onion for those who like the flavor.

MRS. M. D. MOORE.

DEVILED CRABS.

Scald one cup of milk. Beat together until smooth one tablespoon of butter and two of flour. Add to the scalded milk and stir until it thickens.

Take from the fire, add the yolks of four hard boiled eggs mashed fine a tablespoonful of chopped parsley, a teaspoonful of salt, and red pepper to taste.

Mix well and then add the crab meat. This makes good croquettes. For deviled crab it can either be baked in the shell or in a baking dish.

MISS ETTA HART.

BAKED SALMON.

1 can of salmon.

3 eggs.

1-2 cup of breadcrumbs or cold mashed potatoes.

Pepper and salt to taste.

Mash the salmon fine with a fork mix with eggs beaten together, add the breadcrumbs or potatoes and season with salt and pepper. Put in a baking dish and bake for an hour.

MRS. J. SABOTTA.



"I always thought cold victuals nice;
My choice would be some kind of ice."

ICES.

LEMON WATER ICE.

4 lemons.
1 qt. water.
1 orange.
1 lb of sugar.

Boil the sugar water and the rinds of the lemons and oranges which have been cut in small pieces. Stand away to cool. Squeeze lemon and orange into the syrup. Strain and freeze.

M. B. BROCK.

FROZEN PUDDING.

1 gal. cream.
8 eggs.
3-4 lb almonds.
1-2 lb citron.
1-2 lb raisins.
1 tablespoon of vanilla.
Sugar to taste.

Make a custard of the cream and eggs, chop almonds and other ingredients add to custard and freeze.

MRS. T. B. McCARGO.

FROZEN PUDDING.

To 3 pints of milk add 3 cups of sugar, let come to boiling point.

Chop fine 1-4 lb crystalized cherries.
Chop fine 1-4 blanchd almonds.

When the milk is cold add the cherries and almonds. 1 1-2 cup of Sherry wine and 1-2 cup of brandy and 1 qt. of cream whipped stiff.

Freeze.

ICE CREAM.

- 1 gallon cream.
- 2 cups sugar.
- 3 eggs.
- 1 tablespoonful corn starch.

Flavor to taste

Take one quart of the cream, sugar and the yolks of the eggs beaten lightly, mix well together, put on the stove and just as soon as it comes to a boil add the corn starch dissolved in cold water; let it cook a few seconds then strain and cool. Add the rest of the cream with the whites of the eggs beaten stiff and freeze.

MRS. M. D. MOORE.

RASPBERRY ICE.

Boil together two cups of water with 1 1-2 cups of sugar, for three minutes. Pour this over a tablespoonful of gelatine mixed with a quarter of a cup of cold water. Stir well and when dissolved add a quart of red raspberries mashed fine and the juice of two lemons. Strain and when cold fold in the whites of four eggs beaten stiff. Freeze solid.

MRS. J. A. HADLEY.

PINEAPPLE ICE.

Soak 1-3 of a box of gelatine in 1-2 pint of cold water for 1-2 hour. Put 1 pint of hot water, 1 pint of sugar on stove and let boil several minutes, then add gelatine. Stir until dissolved strain, add the juice of three lemons and one can of pineapples. When this begins to freeze around the sides add one quart of sweetened milk and freeze until hard. Set away and pack.

MRS. H. G. GALLAWAY.

APRICOT SHERBET.

Press 1 can of california apricots through a colander and to this juice add two cups of sugar and the juice of two lemons and three pints of water. Put in freezer and when about 3-4 frozen add the whites of three eggs. This is delightful in hot weather.

MRS. E. G. GILMER.

"Who can offer such a dish,
 May dispense with fowl and fish;
 And if he a guest should wish,
 Let him send for me.

—P.

MEATS.

CHICKEN CROQUETTES.

To 1 pint of ground chicken add 1 teacup of rice, 1 egg, a little salt, pepper and chopped parsley. Mix all together and moisten with the water the chicken was boiled in. Form in cones, dip in egg and cracker crumbs, and fry in deep hot fat.

MRS. W. E. MERRITT.

PRESSED CHICKEN.

Simmer a fowl until tender, remove bones and tough skins, let it cool and cut in very small pieces leaving some skin if cut very fine. Reduce liquor to a cupful, skim free of fat, and add small piece of butter, pepper, salt, paprika and lemon juice. Add 1-4 box of gelatine soaked first in cold water, then stir meat in with other things into the liquor. Have it dry enough to press nicely and pack in baking powder boxes, which have been buttered. In the bottom of box place a slice of hard boiled egg, and about where a slice would come add another slice of egg, and so on through the box. Then press it in until it is firm. This is pretty sliced and served with a few daisies on the platter.

MRS. E. M. HOLLINGSWORTH.

LIVER PUDDING.

Take one hogs head, clean and let stand in salt water over night. One liver, if it is small. Cook separately and when done take out the bones in the head and the hard parts of the liver. When this is done mix all together put in a single hand full of corn meal—this makes it stick together. Season with black and red pepper, salt and sage to taste. Cook it again about ten minutes to cook the meal.

MRS. CORA HOLLINGSWORTH.

CREAMED CHICKEN.

Chop chicken (cooked) fine. Put two large tablespoons of butter in a saucepan and melt slightly, add one heaping tablespoon flour and rub until smooth. Put in one-half pint of milk (or more if desired.) and let boil. When thick as desired add chicken, salt and pepper. Serve on buttered toast. Beef and oysters may be prepared in the same way.

MRS. E. H. KOCHTITZKY.

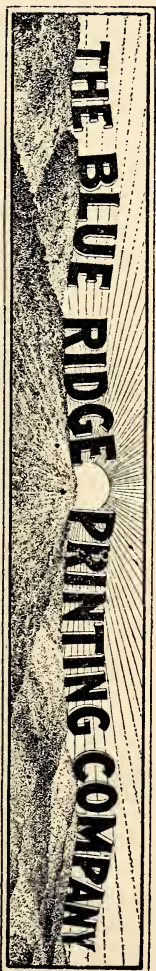
VEAL LOAF.

2 1-2 pounds of raw veal, minced fine,
 1 tablespoon melted butter,
 1 table spoon of celery salt,
 1 table spoon of mustard,
 2 tablespoons of tomato catsup,
 2 eggs, well beaten,
 6 rolled crackers,

Mix thoroughly, shape and roll in cracker dust. Put bits of butter on shape to help brown. Bake about 1 1-2 hours.

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JELLIED CHICKEN.

Boil a chicken in as little water as possible, add a few celery seed to the water, chop the meat fine, season well with pepper and salt. Put slices of hard boiled egg in bottom of mold, then a layer of chicken until the mold is nearly full. Boil the water until about one pint. Season it well and pour over the chicken. A half box of gelatine soaked in a little water should be added to the stock. Allow 4 eggs to one chicken.

MISS E. HART.

HAMBURG ROAST.

2 lb ground beef,
 1-4 lb salt pork
 1-2 cup toasted bread crumbs
 1-3 cup of water,
 1 egg,
 1-2 teaspoon salt,
 Finch of pepper,
 1-4 cup of tomato catchup or chili
 sauce.
 1 teaspoon of grated onion.

MEAT POPOVERS.

Use for this a cup of any kind of cold meat finely chopped. Make a batter of two eggs, a cup of flour a cup of milk, a little salt and a pinch of cayenne. Beat all well and stir in the meat.

Bake in hot greased gem pans about fifteen minutes.

MRS. STORM,
 Wilmington.

TREATMENT FOR BOILED HAM.

After cooking and when the ham is done, immerse in cold water and keep till cold. The colder the water the better. Thns will make the ham a beautiful red and the fat will be clear and white.

R. T. J.

CHICKEN SOUFFLE.

Bits of left over chicken
1 tablespoon mented butter,
1 cup of rich milk,
2 eggs beaten together,
Salt and pepper to taste,

Chop chicken fine or run through a meat grinder. Mix all, and fill cases or small dishes about half full and bake in hot oven for about fifteen minutes

CORNED BEEF.

To four gallons of water add one and one-half pounds of sugar, two ounces of salt petre and six pounds of good salt. Boil all together gently and skim. Have the beef or tongues closely packed in the vessel in which it is to remain and pour the pickle on while boiling hot. Pour on enough to cover the meat well and place a weight on it. The meat will be fit for use in ten days. This quantity will cover one hundred pounds of meat, well packed. If the meat is to be kept more than three months, use nine pounds of salt To cook, cover with boiling water and simmer gently until tender, about three quarters of an hour to one pound of beef. Let it cool in the water in which it is boiled. Slice thin and serve.

MRS. W. F. CARTER.

"There is always a best way of doing everything."—Emerson.

OYSTERS.

PICKLED OYSTERS.

Take 1 gallon of oysters and 2 cups of soup. Put on the fire and let stay until the oysters begin to swell. Then take out oysters and put in cold water, and add to soup, which is still on the stove, cup of vinegar, spices, red and black pepper and two pieces of mace. Let this come to a boil then add the oysters and let warm, take off and let cool.

This is much better the day after it is made.

MRS. H. G. GALLAWAY.

STEWED OYSTERS.

Put one quart of oysters in a kettle with a tablespoon of butter, salt and pepper to taste. Let them come to a boil and pour them into one quart of boiling milk, let them boil three minutes, then serve.

PIGS IN BLANKET.

Drain and wipe each oyster carefully on soft linen cloth; slice some bacon as thin as possible, allowing a slice for each oyster. Place a slice of bacon on the palm of the hand, put an oyster on it and fold the bacon in such a way that the ends come together; run a tooth pick through both bacon and oyster; place in a hot skillet. brown on one side and then on the other. Serve hot.

OYSTER LOAF.

Take off the top crust of a loaf of bread, remove the crumb part, leaving the loaf like a box. Fill the box with fine bread crumbs and oysters over which sprinkle bits of butter. Season highly with pepper and salt. Replace the top and set in a pan and pour over the loaf the oyster liquor and bake fifteen minutes. Border with celery or parsley.

FRIED OYSTERS.

Drain carefully wipe with linen cloth. Sprinkle lightly with salt, roll in cracker crumbs, dip in egg (well beaten) and cover again in cracker crumbs; immerse in hot fat, 1-2 butter and 1-2 lard fry until a nice brown drain on paper and serve at once.

MRS. M. D. MOORE.

OYSTER COCKTAIL.

1 teaspoon grated horse-raddish.
1-2 teaspoon tabasco sauce.
2 teaspoons vinegar.
5 teaspoons lemon juice.
3 tablespoons worchestershire sauce.
2 teaspoons tomato ketchup.

Serve in Sherry glasses grape fruit or lemon hulls.

MRS. T. J. PENNESTON.



"Sweetest meats have sourest rind."

PICKLES.

MIXED PICKLES.

2 quarts of vinegar,
2-3 cup of ground mustard
2 cups of brown sugar,
1-2 cup of celery seed,

Heat to boiling point, mix mustard smooth with a little cold vinegar, stir into the hot vinegar while boiling; use the mixed spices taking out nearly all the small red peppers as they make pickles too hot, using 1-4 pound to a gallon of pickles. Have ready small green tomatoes, quartered; small cucumbers, or larger ones cut in small pieces; small white onions; cauliflower; all previously cooked till tender in salt and water. All may be cooked together with exception the cauliflower, which will need to be cooked longer; drop them while hot into the vinegar mixture, put in cans and seal.

MRS. J. C. HOLLINGSWORTH.

SWEET PICKLE PEACHES.

Make a syrup of four pounds of sugar and one quart of vinegar and add two ounces of cloves and two ounces of cinnamon. Let this come to a boil and add eight pounds of fruit. Let them remain in syrup until heated through. Take fruit out and let syrup boil down until it thickens. Pour over fruit and seal tightly.

M. B. B.

STUFFED BELL PEPPERS.

12 large bell peppers,
 1 gal. of chopped cabbage
 6 onions,
 4 green peppers,
 2 1-2 pounds brown sugar.
 1 oz. white mustard seed
 1 oz. celery seed,
 2 tablespoons of ground ginger,
 2 tablespoons of ground cinnamon,
 1 tablespoon of black pepper,
 1 tablespoon of turmeric,
 12 grains of spice,
 12 grains of cloves,
 2 quarts of apple vinegar,

Slit peppers on one side and remove seed. Soak in weak alum water over night.

Sprinkle cabbage, onions, green peppers with salt and let them stand over night, then squeeze dry, and pour the vinegar spices etc. over them, and let the mixture boil 15 minutes. Stuff the peppers with cabbage. sew up and pour the spiced vinegar over the peppers.

MISS LAURA M. AVERY,
 Morganton, N. C.

SWEET PICKLED PEACHES.

6 lb peaches.
 3 lb sugar.
 1 pint vinegar.
 1 tablespoon mace.
 1 tablespoon of allspice.
 1 tablespoon of cinnamon.
 6 cloves.

Boil peaches in a little water till tender then drain and drop into boiling syrup made of sugar and vinegar and the spices pounded and put in a muslin bag.

MISS ALICE HAIGH.

TOMATO SWEET PICKLE.

One pk. green tomatoes, 18 onions
4 green peppers 4 lb brown sugar,
one oz. cloves, one stick cinnamon,
enough vinegar to cover. Dissolve 1
pint lime in a bucket of water, pour
off water and soak tomatoes in it all
night; soak in clear water next day.
Then cover with salt pour boiling
water over and let stand next night.
Then soak in clear water until some
of the salt is out. Put all together in
kettle, pour vinegar over and cook
till done.

MRS. A. E. SMITH.

PICKLED CUCUMBERS.

Soak out brine and boil in strong
alum water, covered with cabbage
leaves five minutes, then drop in cold
water, next let come to a boil in 1-3
vinegar and 2-3 water, drain well.
Put cucumbers in kettle pour over
them 3 quarts of vinegar, 1 1-2 lb
sugar. 1 oz. cloves, cinnamon and
allspice, 1 teaspoonful ground mustard
(you can use celery seed and white
mustard if you like.) Let come to a
boil and put in jars.

MRS. A. E. SMITH.

SLICED TOMATO PICKLES.

Wash and cut off ends of peck green
tomatoes. Slice, sprinkle with salt,
and let stand over night; drain and
cover with cold weak vinegar for 24
hours. Then pour all in kettle, boil
ten minutes and drain. Make a
syrup with 1 quart vinegar and 3 pts.
brown sugar when hot add tomatoes,
boil three minutes and pack in jars
with spices.

MRS. J. C. H.

SPLENDID CHOW CHOW.

1 gal. each of green tomatoes and cabbage.

1 qt. onions.

3 green peppers.

Chop all fine, sprinkle with salt, let stand all night.

Then drain all the water from the mixture and add:

4 tablespoon of ground mustard.

2 tablespoons of ground ginger.

1 oz. tumeric.

1 tablespoon cloves and cinnamon.

1 oz. celery seed.

3 lb brown sugar.

Mix well, cover with vinegar and boil till done.

MRS. J. R. PADDISON.

THE BEST CUCUMBER PICKLES.

Wash them; make a brine strong enough to float a potato, let the pickle stand in it three days; pour off the brine and boil it, and pour it back over the pickles, boiling hot. Let them stand a day and night; take them out, wipe them dry and lay in a jar. Spice, and vinegar to taste, and pour it over them hot. In a week or two they will be ready for use.

MRS. SUSAN HOLLINGSWORTH.

SWEET TOMATO PICKLES.

7 lb ripe tomatoes peeled and sliced.

3 1-2 lb sugar.

1 oz. cinnamon and mace, mixed.

1 oz. cloves.

1 qt. vinegar.

Mix all together and cook until thick Use the whole spice.

MISS ETTA HART.

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MOUNT AIRY, N. C.

CHOW CHOW.

- 1 large head of cabbage.
- 2 doz. cucumbers.
- 1 doz. green peppers.
- 1 gal green tomatoes.
- 1 gal green tomatoes.
- 1-2 doz onions.

Chop the onions letting them stand in water 10 minutes, chop the other ingredients fine sprinkle salt over them adding the onions, let them stand all night. Then put them to drain two hours Pour on weak vinegar let stand 24 hours, then pour off the vinegar and to every gal. of the mixture add 1-2 sugar. Put good vinegar on season with mace, cloves and mustard. Pour the vinegar on hot, keep covered up closely.

MRS. ALLEN DENNIE.

HIDEN SALAD. (PICKLE.)

- 1 gal. cabbage, chopped fine,
- 1-2 gal green tomatoes,
- 1 pint green peppers, leaving out the seed
- 1 quart onions.

All chopped fine, the juice strained off and thrown out.

- Add 4 tablespoons of mixed mustard,
- 2 tablespoons of ginger
- 1 tablespoon cinnamon,
- 1 tablespoon of cloves,
- 3 oz. turmeric
- 1 oz. celery seed,
- 2 lbs. sugar
- 2 tablespoons of salt,

Mix all well together and add 1-2 gal. of good vinegar, boil slowly 20 minutes.

MRS. GORDON,
Charlottesville, Va.

UNIVERSAL PICKLE.

To 6 qts. vinegar, add 1 lb salt 1lb ground mustard and 1 oz. each of cloves. ginger, mace allspice, black pepper and turmeric. a tablespoon red pepper. Boil all together except the mustard and turmeric, which must be added after the vinegar is cold, made into a smooth paste with some of the vinegar. Then put in a large stone jar, keep closely covered. Add vegetables as they are gathered. Be sure to rinse before putting in. Small onions, cucumbers beans, okra and cabbage cut into small pieces, indeed any young tender vegetables may be used. Sugar added to taste. This pickle is said to keep indefinitely.

MRS. F. H. CHAMBERLAIN.

SOUR PICKLES.

Make a brine strong enough to float an egg. Put cucumbers in this and let them stay 24 hours. Remove from brine, wipe dry and place in fruit jars. Put vinegar in a porcelain kettle and bring to a boil. Pour this over the cucumbers and seal tightly.

MRS. JACKSON.

SPICED GRAPES.

5 lb grapes.

3 lb sugar.

Put in one kettle the skins, in another the pulps. Put water to the skins, boil until tender.

Strain pulp through sieve, then put all together with the sugar two teaspoons of cinnamon, one of cloves and one of allspice. Boil until thick.

MISS ETTA HART.

RIPE TOMATO CATSUP.

Stew and strain four quarts unpared, sliced tomatoes, add two table-
spoons each of salt, mustard and black
pepper and quarter tablespoon cey-
enne, cup of brown sugar and pint
vinegar. Boil to the consistency of
cream, watching carefully to prevent
burning. Then set on back of stove
and add 1-2 tablespoon each of cinna-
mon and cloves and a pint of currant
jelly, mixing thoroughly; can or bottle
hot, seal with corks and dip in sealing
wax. This will keep two years.

MRS. J. C. H.

SWEET TOMATO PICKLES. (Green.)

One peck of tomatoes and six
large onions sliced. Sprinkle with one
cup of salt and let stand over night.
In the morning drain.

Add to the tomatoes two quarts of
water and one qt. of vinegar. Boil
fifteen minutes; then drain again and
throw this vinegar and water away.
Add to the pickle two lb of sugar, 2
qts. of vinegar, two tablespoons of
cloves, two of allspice two of ginger,
two of mustard, two of cinnamon, boil
fifteen minutes or until done.

MISS ETTA HART.

PICKLED CHERRIES.

Boil 1 quart vinegar with 2 lbs of
sugar, few sticks cinnamon and whole
cloves, skim nicely. When perfectly
cold drop ripe cherries in it and keep
them under the pickle. It is nice to
drop in some with stems also a bunch
of cherries now and then.

MRS. E. M. HOLLINGSWORTH

SWEET PICKLED BEETS.

Boil them in a porcelain kettle till they can be pierced with a fork; when cool slice; boil equal parts vinegar and sugar with half a tablespoon ground cloves tied in a cloth to each gallon; pour boiling hot over the beets.

MRS J. A. HADLEY.



"Such and so various are the tastes of men."

PIES.

CHOCOLATE PIE. (FINE.)

Yellows of six eggs,
1 whole egg,
2 cups of sugar,
1-4 cake of Baker's Chocolate dissolved in one cup of sweet milk
1 tablespoonful of butter,

Let milk and chocolate boil, then add eggs and sugar well beaten together. Boil all until very stiff. Put in crust that has been baked first cover with meringue made of the whites of the eggs beaten stiff, to which four tablespoonfuls of sugar has been added after the eggs have been beaten. Put in oven to brown.

MRS. E. H. KOCHTITZKY.

SUGAR PIE.

3 cups of brown sugar.
1-2 cup of melted butter.
1-2 cup of sweet milk.
3 eggs.

Beat well together, season with either vanilla or lemon.

Bake on crust.

MRS. C. J. MATTHEWS.

PASTRY.

2 cups sifted flour.
3-4 cups of lard.
1-2 cup of ice water.
Salt.

This is nice if put on ice two hours before baking. Do not knead very much.

MRS. E. H. KOCHTITZKY.

RAISIN PIE.

1 lb raisins,
 1-2 lb sugar,
 1-4 lb butter,
 6 eggs,
 1 cup meal mush,

Seed raisins, put them on with a little sugar and water and stew awhile. Stir together yolks, sugar and butter then add mush and raisins.

Use the whites of 2 eggs for top of pies for icing This will make two nice pies.

MISS MAMIE HARVEY,
 Wilmington, N. C.

LEMON RAISIN PIE.

One Pie: 1 cup chopped raisins,
 Juice and grated rind of 1 lemon,
 1 cup of cold water,
 1 teaspoon of flour,
 1 cup of sugar
 1 tablespoon of butter,

Mix lightly and bake on pastry cover with pastry and sprinkle well with pulverized sugar,

MRS. J. E. HAWLEY,
 Fayetteville, N. C.

LEMON PIE.

Eggs, yolks of five,
 Sugar, 3 cups,
 Butter, piece the size of an egg,
 Water 3 cups,
 Corn starch, 3 tablespoons
 Lemons, 3

Grate the yellow part off, then the juice. Dissolve the corn starch in water. Mix all together and cook in a double boiler until thick. Make meringue of the whites of eggs and add one tablespoonful of sugar to each white. Bake pastry first.

CARAMEL PIE.

3 eggs beaten separately,
Mix the well beaten yolks with a table-
spoonful of butter

One cup of jam or any dark preserves,
A teaspoonful of vanilla.

Last of all mix in the whites, which
have been beaten very stiff. Make a
rich pastry and bake in a tin pan.
Double the quantity to make two pies.

MRS. PRESTON.

LEMON PIES.

Grated rind and juice of one lemon,
cup of sugar, yolks of three eggs, ta-
blespoon of butter, 1-2 cup milk. Beat
all together and bake in rich crust.
Beat the whites with a little sugar and
spread over pie when done and brown
in oven. Use a little flour to thicken
the custard.

MRS. J. C. HOLLINGSWORTH.

MOLASSES CUSTARD.

4 eggs.

1 1-2 cups sugar.

1 cup molasses.

1 tablespoon melted butter.

Tablespoon sifted flour,

Tablespoon of ginger and spice,

Bake in rich paste, slowly.

MOLASSES PIE.

4 eggs beaten separately.

1 cup brown sugar.

1 1-2 cups molasses.

1 full tablespoon of melted butter.

1-2 nutmeg.

1 tablespoon of flour.

Bake on a crust.

MRS. J. E. HAWLEY.

Fayetteville, N. C.

CHESS PIES.

1 cup of sugar.
 1 glass of jelly.
 3-4 cup of butter.
 Yolks of six eggs and whites of three.
 3 tablespoons of sweet milk.

Mix well together and bake in nice pastry in small pans. Make icing of the other three whites by cooking 1 3-4 cups of sugar and 1 cup of water until done, then beat in whites, after they have been beaten very stiff. This put on top of the pies, and browned nicely.

MRS. JESSE CARTER.
 Sanford, N. C.

PRUNE PIE.

Yellows of 2 eggs.
 1-2 cup of sugar,
 1 tablespoon of cornstarch.
 3-4 cup of sweet milk,
 1 large cup of prunes with seed removed,

Bake in crust and cover with meringue made of the two whites of eggs and one tablespoonful of sugar.

MRS. E. H. KOCHTITZKY.

JELLY CUSTARD.

1 cup of sugar.
 1 cup butter.
 1 cup of eggs.
 1 cup of acid jelly. Bake in a rich paste.

MRS J. R. PADDISON.



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MOUNT AIRY, N. C.

POTATOES.

SCALLOPED POTATOES.

Peel thin the potatoes, then slice crosswise in rather thin pieces. Let stand in cold water for ten or fifteen minutes. Then drain. Butter well your baking dish. Put in layer of potatoes season with salt and pepper nuts of butter and sprinkle lightly with flour. Add another layer and so on till dish is full with plenty of butter on top. Now pour in hot sweet milk until you can see it through the top layer.

Bake in a moderate oven for 1-2 or 3-4 of an hour.

MRS. N. H. WRIGHT.

POTATOES WITH CHEESE.

Cut potatoes in cubes and boil in salt water until tender. Take baking dish and line bottom with potatoes, then put a layer of cheese and so on till dish is filled. Make dressing as in creamed chicken and pour over top. Sprinkle with pepper and brown in oven.

MRS. E. H. KOCHTITZKY.

POTATO PUFF WITH CHEESE.

Two cups of cold mashed Irish potatoes one egg one half cup of milk. 1 teaspoonful of melted butter, two teaspoons of grated cheese salt and pepper to taste.

Beat the potatoes milk and butter together until light and add the whipped egg.

Put into the greased baking dish and put the cheese thick over the top and bake a light brown.

MISS HART.

PRESERVES.

CHIPPED PEARS.

Eight lb of pears, six lb of sugar one quarter of a lb of green ginger root. Boil until tender, then scrape the outside, cut into small pieces. Juice of six lemons, not the pulp. Let the fruit and sugar stand over night in layers. In the morning cook for three hours slowly.

MRS. BRADLEY.

New Haven.

PEACH PRESERVES.

7 pounds of fruit.
4 pounds of sugar
1 tablespoon of soda.

Sprinkle soda over fruit, pour in boiling water sufficient to cover the fruit and let stand 10 minutes. Cover with fresh water, add sugar and boil till tender.

MRS. JOHN A. GILMER.



A dish that I do love to feed upon.
—Shakespeare.

PUDDINGS.

EGGLESS PLUM PUDDING.

1 heaping cup of bread crumbs.
2 cups of flour.
1 cup of beef suet chopped fine.
1 cup of raisins.
1 cup of molasses.
1 cup of sweet milk.
1 teaspoon of soda.
1 teaspoon of salt.
1 teaspoon of cloves.
1 teaspoon of cinnamon.
Boil 2 1-2 hours in 2 gallon covered
pail. Set in kettle of boiling water.

MRS. E. H. KOCHTITZKY.
SAUCE.

1 cup sugar.
butter size of an egg.
Grated rind of one lemon and white
of one egg. Boil until thick.

MRS. E. H. KOCHTITZKY.

MRS. LAWSON'S SUNDAY PUDDING.

1 qt. milk in double boiler.
When hot add 4 eggs (leaving out
whites of two,) 4 light tablespoons of
cornstarch and cup sugar well mixed.
Stir constantly till thick as mush, take
from fire and flavor to taste. Have
ready a cake baked in pie pan, split
in two and place one piece in bottom
of pudding dish pour in the custard
and place the other layer of cake on
top. Beat the two whites of eggs stiff
add about 1-2 cup of sugar spread on
the cake and brown lightly in hot
stove. Serve cold.

MRS. A. G. TROTTER.

CHOCOLATE PUDDING.

- 1 pint of milk.
- 2 eggs.
- 2 tablespoons of cornstarch.
- 3 tablespoons of sugar.
- 2 tablespoons of chocolate.
- Vanilla or lemon flavoring.

Mix yolks of eggs with the sugar. wet cornstarch with a little milk and add to eggs. Have the milk boiling and add the eggs. Let this cook about five minutes then while hot, stir in the whites beaten to a stiff froth. Wet the chocolate with a little water or milk mix with one half of pudding and flavor the other half with lemon or vanilla. Serve ice cold with cream.

QUEENS PUDDING.

1 pint bread crumbs.
1 quart of milk warmed and poured over crumbs; yolks of four eggs, well beaten with one cup of sugar and one teaspoonful of butter, when baked, spread over the top a layer of preserves or jelly. Beat the whites dry and add two tablespoons of sugar, spread over the top and bake a light brown.

MRS. A. E. SMITH.

BURNT CREAM PUDDING.

1 quart milk.
When boiling stir in a box of gelatine dissolved in a part of the milk. Yolks of three eggs beaten with one cup of brown sugar. Stir constantly and have 4 heaping tablespoons of brown sugar well browned stir in after cooling a minute.
4 drops of vanilla.
Serve with whipped cream and vanilla.

SURRY PUDDING.

Put one quarter of a box of gelatine in a quart of sweet milk on the back of the stove until the gelatine dissolves then pull forward and let it come to a boil, then pour this over the yolks of four eggs well beaten, in which you have added one cupful of sugar, put back on the stove and let it come to a good boil and then add the whites of the four eggs well beaten in which you have added one half a cupful of sugar. Take off stove and pour it over a dozen Lady Fingers which have been soaking in a cup and a half of Sherry. After this congeals, and just before serving, pour over it half a pint of whipped cream seasoned with sherry.

MRS. P. R. PRESTON.

PERSIMMON PUDDING.

1-2 gal of persimmons, enough water to wash off the seeds. 4 eggs. 1 cup of butter milk molasses and sugar to make sweet butter or lard the size of an egg, a little spice, flour enough to make it as stiff as cake batter. After baking awhile stir so as to bake through and through.

MRS. SUSAN HOLLINGSWORTH.

BROWN BETTY.

Into a buttered baking dish, put a layer of bread crumbs, then a layer of finely chopped apples, over which sprinkle sugar and a little cinnamon and small lumps of butter. Repeat until the dish is full, having bread crumbs on top. Bake in a slow oven until apples are tender. Serve with hard sauce.

MRS. STIVERS.

CHERRY PUDDING.

Into 10 tablespoons of flour break 5 eggs, 1 large teaspoonful of salt. Stir the eggs and flour together until the whole is moistened with the egg and no lumps remain. Then add gradually one pint of nice rich milk. Have ready one quart of ripe cherries stoned and well dredged with flour and when you have stirred the other ingredients quite smooth put in the cherries stirring them lightly. Pour the whole into a pudding cloth previously scalded and dredged with flour tie it up firmly and put into a pot of boiling water with a plate at the bottom of the pot. Let it boil hard one hour. Serve with sweet sauce.

GEORGIA PUDDING.

6 eggs.
5 tablespoons mashed Irish potatoes.
2 heaping tablespoons of butter.
2 cups of sugar.
1 cup of currants.
1 cup of raisins.

Season as you would fruit cake.

MRS. GORDON.

CARAMEL PUDDING.

1 cupful of butter.
1 cupful of sugar.

Add 5 eggs yolks and whites beaten separately, 1 cup of damson preserves with seeds removed. Beat all together very light and season with a teaspoonful of vanilla.

Bake on pastry.

MRS. C. J. MATHEWS.

GRAHAM STEAM PUDDING.

1 cup of molasses.
 1 cup of milk.
 3 cups of graham flour.
 2 teaspoons of soda.
 Teaspoonful each of cinnamon and
 cloves. Serve with hard sauce.
 MRS. E. H. KOCHTITZKY.

**SANDWICHES.****TOMATO AND CELERY****SANDWICH.**

Remove skin from four medium size tomatoes and cut into small bits. Mince two stalks of celery finely, mix with French dressing, stand on ice till thoroughly chilled. have rounds of buttered light bread or crackers spread with mixture put together in pairs with a crisp lettuce leaf between.

MRS. E. M. HOLLINGSWORTH.

CHEESE SANDWICH.

1-2 lb cheese grated.
 1 tablespoon butter creamed.
 1 tablespoon hot sauce or catsup.
 1 teaspoon vinegar.
 1 tablespoon vinegar.
 1 tablespoon sugar.
 Salt to taste. Nice between graham wafers on light bread.

MRS. M. D. MOORE.

CHEESE SANDWICHES.

Equal parts of cheese and chopped nuts softened with cream so it will spread well and seasoned with salt and red pepper.

Spread thickly on thin slices of bread.

MRS. SABOTTA.

GINGER AND NUT SANDWICHES.

Chop fine 1 lb English walnuts. Put through meatchopper one pound of preserved ginger, mix enough cream, (preferably whipped) to spread well. Butter thin slices of bread and fill with mixture.

MRS. SABOTTA.

TOMATO SANDWICHES.

Cut bread very thin any desired shape. Butter one slice, the other slice cover with mayonnaise lettuce leaf, a slice of tomato and a slice of breakfast bacon cut very thin, and fried crisp.

Put on buttered slice and press together.



SOUPS.

ASPARAGUS SOUP.

Boil a hen until tender. Pour broth into a saucepan and cut one pint of tender asparagus tips into pieces about an inch long. Add two table-spoons of rice and boil in broth one half hour. Season to taste.

MRS. W. E. MERRITT.

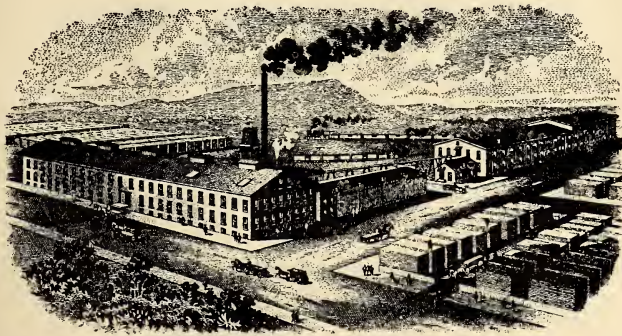
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NOODLE SOUP.

To one egg add one half the egg shell of cold water and a pinch of salt. Enough flour to handle. Roll thin, cut in strips about an inch and a half wide making a stack of the strips. Then slice off at the end in very thin slices. Drop in soup stock and boil twenty minutes.

MRS. C. KOCHTITZKY.

CREAM OF PEA SOUP.

Cook tender. one pint of peas; remove from fire. and put half of them aside. Mash the other half through colander; add water in which they are cooked. Scald three cups of milk; rub one tablespoon of milk and two of flour together until smooth; add to the boiling milk; then add mashed peas, stirring until thick. Just before removing from the fire stir in the whole peas one cup of sweet cream, salt and pepper; serve.

MRS. H.

TOMATO PUREE.

1 qt. can of tomatoes.
1 pt. of milk.
1-4 lb of butter.
1-2 doz. cloves.
1 teaspoon sugar.
1 pinch of soda.
1 pinch of celery seed.

Heat the tomatoes and strain through a sieve take off stove and add the milk. Boil 10 minutes. Cut light bread in 1-4 inch squares toast and drop in the soup just before serving.

MRS. H. G. GALLAWAY.

POTATO SOUP.

Peel and cut in block about one pint of potatoes. Put this on to cook in boiling water with two slices of breakfast bacon. Boil one hour and add one quart of milk and a little flour to thicken. Add pepper and salt to taste. This should make one half gallon of soup.

MRS. W. E. MERRITT.

TURKEY BONE SOUP.

With the bones of the turkey a nice soup can be made. Break the bones apart with stuffing adhering; put into a soup pot with two quarts of water, a tablespoon of salt, pod of red pepper, three medium sized potatoes, two onions sliced and fried brown and one quart of tomatoes. Boil several hours. Half hour before serving add a can of corn and a tablespoon of chopped parsley.

MRS. S. E. WILBOURNE.

ONE EGG SOUP.

Boil lean soup bone three hours. Strain broth. Beat one egg light. Put egg in hot tureen and pour boiling stock over it beating all the time. Season with salt and pepper and serve with a piece of toast on each plate.

MRS. J. A. HESS,
Sikeston, Mo.



TOMATOES.

MOTHER'S BROILED TOMATOES.

Select large firm tomatoes and do not peel. Slice 1-2 in. thick and broil upon a gridiron. A few minutes will suffice to cook them. Have ready some hot butter seasoned with pepper, salt a little sugar and 1-2 teaspoonful of made mustard. As soon as the tomatoes are done, dip each piece in this mixture and lay upon a hot dish. Heat what remains of the seasoning to a boil, pour upon them and serve at once.

MRS. GORDEN,
Charlottesville, Va.

STUFFED TOMATOES.

Several large ripe tomatoes.
1 box of canned turkey or equal quantities of cold meat minced fine.
2 tablespoons melted butter.
Worcestershire sauce to taste.
salt and pepper to taste.
cracker crumbs to make a stiff dressing. Take out the inside of the tomatoes and fill with the dressing. Bake and serve hot.

FRIED RIPE TOMATOES.

Peel and slice ripe firm tomatoes in slices about 1-2 inch thick. Sprinkle with salt and pepper. Dip in cracker crumbs and fry in sweet meat drippings or 1-2 lard and 1-2 butter until a nice brown.

MRS. OTTO KOCHTITZKY,
Cape Girardeau, Mo.

MISCELLANEOUS.

FRUIT PUNCH.

Put 1-2 up of raisins in sauce pan and pour on 4 cups cold water, bring slowly to boiling point and boil twenty minutes. Strain, and add two cups of sugar and a few shavings from the rind of a lemon. Then boil five minutes and add 1 1-3 cups orange juice and 1-3 cup lemon juice. Cool, strain and add one pint claret wine and ice water to taste. Instead of claret you can add fruits grated, pine apple bananas grapes etc.

MRS. A. G. TROTTER.

A PRETTY WAY TO SERVE MELONS

Select small cantaloupes, of uniform size. Clean and polish the shell if needed. Scoop out the seeds, and line with red raspberries or cherries or any fruit you like. With the melon cut in small pieces may be used a bit of whipped cream and sugar, depending on what fruits you use. Serve them on a long platter filled with chopped ice and garnish with red clover or anything you like.

MRS. E. M. HOLLINGSWORTH.

UNFERMENTED GRAPE JUICE.

Pick and wash 20 pounds of grapes Add three quarts of water. Crush grapes and cook 20 minutes. Strain through cloth and add sugar to taste. Heat and when sugar is dissolved pour boiling hot in bottles and seal.

MRS. E. H. KOCHTITZKY.

A NICE WAY TO SERVE WATER-MELON.

Free a nice large melon of its meat, scrape out shell and rub outside till it looks polished, then take a block of ice break the corners off so it will fit inside the shell, then take the heart of the melon and put all around the ice until it is filled level with edge of the shell. Serve on a platter covered with grape leaves and grapes scattered here and there.

MRS. E. M. HOLLINGSWORTH.

MISS HELEN TAFT'S RECIPE FOR PUNCH.

Boil together for five minutes a pint of water, a pound of sugar and the chopped rind of a lemon. Strain the fluid and slice two bananas into it while it is hot. Add a grated pineapple and a quarter pound of stoned cherries. Then squeeze the juice of six lemons into the bowl, shortly before serving. A block of ice must be placed in the bowl and two quarts of soda water poured over it before the fruit mixture is put in. Slice a dozen big strawberries and drop them into the bowl, stirring vigorously.



"A word to the wise is sufficient."

HOUSEHOLD HINTS.

Meringue should be put on puddings or pies after they are partly cooled or eggs will liquify.

Wash windows with a few drops of coal oil in hot water (no soap) and rub dry with paper.

TO MEND CHINA OR GLASS.

Dissolve one ounce of gum arabic in a wine glass of boiling water, and add to it plaster of Paris sufficient to form a thick paste. Apply with brush to the parts required to be cemented together, and set the article away for three days, for plaster to harden.

To cook an old fowl. Put it on in cold water with a tablespoon of good vinegar, and as the water boils down use more cold water.

Instead of cloth to clean stove, use paper.

To scour tins use whiting, moistened with kerosene.

TO REMOVE INK STAINS.

Soak in sour milk. If a dark stain remains, soak in a weak solution of chloride of lime.

IRON RUST.

Soak the stain thoroughly with lemon juice; sprinkle with salt, and bleach for several hours in the sun.