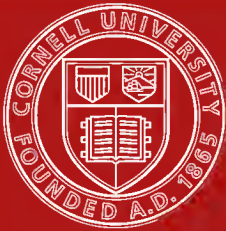


RECIPES
TRIED AND TRUE



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RECIPES
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COMPILED BY
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INTRODUCTORY

*The air of home—the purest and
the best there is—God bless
home and all belonging to it.*

SO MUCH depends upon good cooking, as regards the welfare of a nation, the health of its people and their happiness in their homes, and so much harm is done by cooking which is either simply bad, or else clever but turned to wrong use, that the time must certainly come when this important science will be taught to children of all classes. As long as the lives of men, women and children depend upon food, the right preparation of food is a subject which is well worthy of anyone's serious study, and a queen is none the worse a queen if she can cook food that would not make her people ill.

To all good husbands we dedicate this book, in the hope that their wives may profit by the humble lessons taught therein.

"Now let good digestion wait on appetite."

APPETIZERS

CRAB COCKTAIL

Pick well-seasoned boiled crabs, mix with a little chopped celery and put on ice. Just before serving, place crab meat in glasses and serve with cocktail sauce.

CREAM CHEESE PASTE

1 lb. cream cheese,	1 grated onion,
1 cup cream or 2 table- spoons butter,	1 tablespoon Worcester- shire sauce.

Mix well, cheese, onion, cream or butter and Worcestershire sauce. Serve on bread or crackers.

CREAM CHEESE

1½ cake cream cheese, Jelly.	½ pint cream,
---------------------------------	---------------

Cream cheese, beat cream thick and mix. Add enough jelly to color.

FISH CANAPE

¼ lb. cooked fish,	Dash black pepper,
Few drops onion juice,	Few chopped capers,
½ teaspoonful salt,	3 tablespoons sauce Tartare.

Rub fish to a paste, season with onion juice, salt, pepper and capers. Stir into it sauce tartar. Spread on six or eight rounds of buttered toast, garnish with chopped cress.

HERRING SALAD

- | | |
|---------------------------------|--------------------------|
| 3 herrings, | Small onion, |
| 3 apples, | Pinch pepper, |
| 3 boiled potatoes, | $\frac{1}{4}$ cup sugar, |
| $\frac{1}{2}$ cup mixed nuts, | Few capers, |
| $\frac{1}{4}$ cup chopped veal, | Four hard boiled eggs, |
| 1 pickle, | Vinegar. |

Clean and pick to pieces herring; chop apples, potatoes, nuts, veal, pickle, onion and mix with pepper, sugar, capers and whites of eggs. Mix with yolks of eggs and a little vinegar.

MOCK PATE DE FOIE GRAS

- | | |
|---------------------------------|-----------------|
| $\frac{1}{2}$ lb. calves liver, | 4 slices bacon, |
| 4 slices onion, | 4 mushrooms, |
| Salt and pepper. | |

Pour boiling water over liver, let stand ten minutes; drain and dry. Cut in dice, fry gently with onion, bacon and mushrooms. Liver must be cooked through, not brown when done. Turn contents, minus fat, into chopper; season with salt and pepper. Put between slices of sandwich bread.

OYSTER COCKTAIL

Allow five or six small oysters to each guest. Season with salt, pepper, tomato catsup, lemon, Worcestershire sauce, horse-radish, and serve very cold. Garnish with celery and lemon.

SARDELLEN PASTE

Cream $\frac{1}{2}$ pound sweet butter with about one dozen sardellen which have been soaked for about four hours. Bone sardellen and chop very fine before creaming. Serve on toast.

STUFFED EGGS WITH ANCHOVIES OR SARDINES

- | | |
|--------------------------|-----------------------|
| 1 doz. hard boiled eggs, | $\frac{1}{2}$ Lemon, |
| 6 Anchovies, | 1 teaspoon Worcester- |
| 2 tablespoons oil, | shire sauce. |

Cut eggs in half lengthwise, mash yolks smooth. Into this mix well washed anchovies, oil from anchovies, juice of lemon, Worcestershire sauce, pepper and salt. Fill eggs and serve on lettuce.

MEMORANDUM

MEMORANDUM

"Let us live well, simply, beautifully and artistically."

SOUPS

CORN CHOWDER SOUP

- | | |
|-----------------------|----------------------------------|
| $\frac{1}{2}$ onion, | $\frac{1}{2}$ cup green peppers, |
| 2 tablespoons butter, | 1 stalk celery, |
| 2 cups raw potatoes, | 1 pint water, |
| 1 pint corn pulp, | 1 pint hot milk, |
| 1 cup tomatoes, | 1 tablespoon flour. |

Brown slightly onion in butter. Add diced potatoes, corn pulp, tomatoes, green peppers, celery in small pieces. Meanwhile have corn cobs cooking in water, add this water with a little more to vegetables and cook. As soon as potatoes are tender, pour in hot milk, mix flour with melted butter and add. Season to taste. Seven portions.

VEGETABLE SOUP

- | | |
|--------------------------------------|--|
| $1\frac{1}{2}$ quarts boiling water, | 4 tablespoons butter or
other fat, |
| $\frac{1}{3}$ cup diced carrots, | 1 teaspoon sugar, |
| $\frac{1}{2}$ cup cooked carrots, | 4 cloves, |
| $1\frac{1}{2}$ cup potatoes, | 2 teaspoons salt, |
| $\frac{1}{4}$ cup sliced onions, | $1\frac{1}{2}$ teaspoons chopped
parsley. |
| 1 cup strained tomatoes, | |

Use all or any and as many varieties as you wish, using half as much vegetables as liquid. Wash, pare, scrape and cut vegetables fine all but potatoes and tomatoes. Heat fat, add vegetables, cook ten minutes, stirring constantly. Add potatoes, cook two minutes longer, add water, tomatoes and boil one hour until all vegetables are tender. Add parsley, season and serve hot. Seven portions.

SOUP STOCK

2 lbs. beef,	$\frac{1}{2}$ small carrot,
$\frac{1}{2}$ meat, $\frac{1}{2}$ bone,	$\frac{1}{2}$ small turnip,
2 qts. water,	1 sprig parsley,
1 small onion,	1 sprig celery root.

Wipe and salt meat, put into cold water and let come slowly to boiling point, and skim. Add vegetables, and let simmer three to four hours. Strain, cool and remove fat. Mutton and lamb can be used the same way.

CELERY, ASPARAGUS AND CAULIFLOWER SOUPS

Cut either of these in small pieces and boil slowly in one quart or more of water (according to quantity required) for about one hour. Then rub through a sieve, reserving a few pieces of vegetable for each plate. To this liquid add one quart of milk thickened with one large spoonful of butter and flour. Season with salt and pepper, and serve with croutons if desired. Six portions.

CREAM OF POTATO, WITHOUT MILK

5 large potatoes,	1 teaspoon onion juice,
Lump of butter,	Chopped parsley,
1 tablespoon flour,	Pinch thyme,
2 yolks of eggs.	

Boil potatoes, mash through a sieve. Blend butter, flour, add to mashed potatoes, use water from potatoes, onion juice, parsley, and thyme. Just before serving beat in very quickly eggs. Serve with croutons. Five portions.

SPLIT PEA SOUP

Soak two cups dried split peas in water over night. Drain, add three quarts cold water, boil slowly but steadily four hours. Heat two tablespoons fat, brown one small onion cut fine; add two tablespoons flour and gradually one cup soup. When smooth add to rest of soup. Season with salt and pepper. Serve with croutons. Sausages, smoked beef or tongue may be cooked with it to give flavor. Lentil soup is prepared in the same way.

SOUPS

CRAB SOUP

Claws of 6 crabs,
1 large spoon butter,
1 onion,
 $\frac{1}{2}$ can tomatoes,

1 tablespoon flour,
3 cups water,
Pepper, salt,
 $\frac{1}{2}$ cup rice.

When using hard shelled crabs, reserve claws for soup. Wash very well. Brown one onion and flour in butter. Gradually add water. Season with pepper, salt, add tomatoes. Add claws and rice, cook slowly for one hour. Serve with claws in each portion. Six portions.

MEMORANDUM

*"Yet so for you my love doth thrive
That I'd be gladly boiled alive."*

FISH

BOILED FISH

Clean, salt and pepper and let stand several hours. Boil enough water to almost cover fish with one onion cut up, one tablespoon carrot. Add fish (cut in pieces is better) and let simmer until the flesh leaves the bones. Strain and reserve fish stock if wanted. Serve with lemon, hollandaise, egg or mustard sauce.

BROILED LIVE LOBSTER

Split lobster and glaze with olive oil or butter. Broil on hot fire with meat side to the fire. When well done season with salt, cayenne and plenty of melted butter; or place in spider, season, place in oven and baste. Same for any broiling fish.

CREAMED SALMON

Remove skin and bone from canned salmon or cooked salmon. Shred and add one tablespoon lemon juice to white sauce. Serve hot on toast.

DEVILED CRABS

1 doz. live crabs,	3 crackers,
2 eggs,	Cracker dust,
Salt, pepper,	Butter,
2 teaspoons mustard,	Lemon, parsley.

Boil crabs till red. When cold, pick out all the meat, crack claws, pick, reserving small ones for soup. Mix meat with eggs, salt, pepper, mustard according to taste, crackers soaked in water and pressed well. Fill shells, sprinkle with cracker dust, flakes of butter and bake from twenty to thirty minutes until light brown. Serve with slices of lemon and parsley.

FILLED FISH

3 lbs. fish, 3 eggs,
1 onion, $\frac{1}{2}$ cup soft bread crumbs,
Salt, pepper, or $\frac{1}{4}$ cup cracker crumbs,
1 tablespoon chopped almonds, fish stock.

Clean fish thoroughly, remove skin without breaking and flesh by scraping from the bones, begin at the neck. With care, the back bone may be removed with all the small bones attached. Chop flesh fine with onion juice or cut fine, salt, pepper, eggs, bread crumbs, almonds. Wash skin and fill with mixture. Sew up with coarse thread. Shake and place in gently boiling stock. Boil slowly until the stock is nearly absorbed.

FILLET OF FLOUNDERS

Use very large flounders, (fluke) or small ones which are meaty. Have all bone and skin removed. Season with salt and pepper, roll in egg and cracker dust and fry slowly in plenty of butter till brown. Serve with tartar sauce.

FRIED FISH

Clean fish, wipe dry as possible. Season with salt and pepper, dip in flour. Fry a golden brown in deep pot fat or butter, turning on both sides.

FISH BALLS

$\frac{1}{2}$ lb. fish, 1 teaspoon grated onion,
 $\frac{1}{2}$ cup fine bread crumbs, 1 teaspoon salt,
 $\frac{1}{2}$ cup milk, $\frac{1}{4}$ teaspoon pepper,
1 egg, Water.

Remove skin and bone from fish and chop fine. Cook bread crumbs and milk to a paste. Remove from stove, add egg, season with onion, salt, pepper. Mix with fish, form into balls the size of a walnut. Drop into boiling salted water and cook slowly twenty minutes. Serve with fish sauce.

FISH

FISH CAKES.

Cold mashed potatoes,	Salt, pepper,
Shredded cold fish,	Celery salt,
Or cod fish shreds in	Butter,
boxes,	Flour.
1 egg,	

Take equal quantities of potatoes and fish. Mix well, add beaten egg, salt pepper. Shape in round cakes, dip in flour. Cook in spider with butter or fat until nicely brown.

FISH OR COURT BOUILLON (For cooking any kind of fish)

Sliced carrots,	2 sprigs parsley,
1 onion,	Salt, pepper,
1 piece celery cut up,	1 teaspoon vinegar, or
1 clove,	lemon juice.
1 bay leaf,	

Cook all together with enough water to cover fish.

HALIBUT SOUFFLE

Chop very fine two pounds raw halibut, which have been skinned and boned. Salt well, add yolks of three eggs and $\frac{1}{2}$ pint beaten cream with well beaten whites. Butter form well, put in mixture, set in warm water about half way up the form and bake like custard for about twenty minutes. Serve immediately with hollandaise sauce. Six portions.

IMPERNADO

Butter deep baking dish, cover bottom with layer of sliced raw potatoes. Sprinkle with pieces butter, salt and paprika. Cover with layer, finely cut, fresh fish, catsup and flour dusted over all. Repeat these layers alternately until the dish is nearly full leaving the flour for the top. Stand in cold water and bake from three to four hours.

PLANKED FISH WITH POTATO ROSES

Split a fine fish and remove the back bone. Spread with soft butter, dredge with flour, salt and pepper. Have fish plank heated in a pan in the oven, place fish on it, bake about fifteen minutes. Then remove, surround with potatoes, and return to hot oven till brown. Garnish with lemon and parsley.

POTATO ROSES

Prepare mashed potatoes as usual with less cream or milk and place in pastry bag. Force through in the shape of a rose (using a star tube) all around the fish. Brush with yolk of egg mixed with a little water and brown quickly in oven.

SALMON LOAF

$\frac{1}{2}$ can salmon (or fresh salmon)	$1\frac{1}{2}$ cup bread crumbs,
4 tablespoons butter,	Salt,
4 eggs,	Paprika,
	$\frac{1}{2}$ teaspoon onion,
$\frac{1}{2}$ teaspoon vinegar.	

Chop fish, rejecting skin, bones and oil. Cream butter, add bread crumbs, eggs, salt, paprika, onion and vinegar. Mix altogether; steam or bake in buttered bowl about one hour.

SCHARF FISH

3 lbs. sliced fish,	1 large tomato,
1 tablespoon olive oil,	3 cups cold water,
1 chopped onion,	1 tablespoon parsley,
2 tablespoons flour,	Toe of garlic,
	Salt, pepper.

Heat oil, add onion, brown and stir in flour and brown also. Add slowly water. When smooth, add parsley, garlic, salt, pepper and tomato cut in quarters. Add fish and cook until tender. Serve cold.

FISH

STUFFED BAKE FISH

(Bluefish, Shad, Sea Trout or any Large Fish)

$\frac{1}{2}$ cup bread crumbs,	2 tablespoons chopped
$\frac{1}{4}$ cup melted butter,	parsley,
$1\frac{1}{2}$ cup cracker crumbs,	$\frac{1}{2}$ teaspoon chopped
Few drops onion juice,	onion,
$\frac{1}{4}$ teaspoon salt,	1 teaspoon chopped
$\frac{1}{8}$ teaspoon pepper,	pickle,
Dash paprika,	1 teaspoon grated carrot.

Six portions.

Prepare a stuffing with above ingredients and very little hot water mixed well together. Stuff fish and bake one hour with little water and tomatoes in pan and a few flakes of butter on fish; baste often. Serve whole and garnish with parsley and lemon.

SWEET & SOUR FISH

Pike, trout, shad or other fish,	1 tablespoon onion cut fine,
Water to cover,	1 tablespoon celery cut fine,
1 tablespoon carrots cut fine,	4 ginger snaps or 5c. worth lebkuchen,
$\frac{1}{4}$ teaspoon whole pepper,	$\frac{1}{2}$ cup brown sugar,
$\frac{1}{4}$ cup seeded raisins,	$\frac{1}{4}$ cut vinegar.
1 lemon sliced and seeded,	

Clean, slice, salt and let stand over night. Boil water with carrots, pepper, onion, celery. Add fish and boil ten minutes. Add ginger snaps, brown sugar, vinegar, raisins and lemon. Cook till sauce is smooth and thick. Serve cold.

TOMATO ASPIC WITH SHRIMPS

1 lb. shrimps,	$\frac{1}{2}$ cup cold water,
1 can tomatoes or	2 tablespoons granulated
8 medium tomatoes or	gelatine,
1 can tomato soup,	Pepper, salt,
1 lemon, rind and juice,	1 green pepper.

Boil shrimps till red. Boil tomatoes (strain if necessary) add lemon, pepper, salt, chopped peppers and shrimps. Dissolve gelatine in water a few minutes, add to mixture and cook till thick. Pour into molds, set in ice-box overnight. Serve in lettuce with mayonnaise.

*"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 men cannot live without cooks."*

ENTREES

BATTER FOR ALL FRITTERS

1½ cups flour,	¼ teaspoon salt,
2 teaspoons baking powder,	⅔ cup milk,
	1 egg.

Mix and sift flour, baking powder, salt; add gradually milk, egg. Mix with apples cut in slices or pieces, peaches, apricots, pears or bananas. When using pineapple, soak in sherry or white wine, with a little sugar and let stand one hour. Always fry in plenty of fat and drain well; sprinkle with sugar.

BRAIN TIMBALE OR RAMIKINS

1 pair of beef brains,	¼ cup milk,
1 thick piece stale white bread,	Salt, pepper, ginger,
	2 eggs.

Soak brains in cold water one hour; parboil twenty minutes in salt water and remove the membrane and mash through the colander. Add bread soaked in milk and squeeze dry. Season with salt, pepper, ginger; add beaten eggs. Butter ramikins and steam ¾ of an hour. Sweetbread can be prepared the same way.

CHEESE BALLS

1 cake of cream cheese,	1 tablespoon cream,
Butter half size of cheese,	¼ teaspoon salt,
6 dashes Tobasco sauce,	Chopped nuts.

Mix cheese with butter, sauce, cream and salt. Roll in one large ball or small ones and roll in nuts. Nuts may be mixed with cheese. Balls may be served on lettuce with mayonnaise.

CHEESE SOUFFLE

4 ounces grated cheese,	$\frac{1}{2}$ pint milk,
2 ounces butter,	2 eggs,
2 ounces inside white bread,	$\frac{1}{3}$ teaspoon salt, Cayenne.

Mix cheese, butter, bread and beaten yolks, salt, pepper and milk. Put in double boiler, heat until smooth and add beaten whites. Fill ramikins $\frac{3}{4}$ full and put in oven six minutes.

CHICKEN AND MUSHROOMS

2 tablespoons butter,	1 cup milk,
2 tablespoons chopped onions,	$1\frac{1}{2}$ tablespoons flour,
$1\frac{1}{2}$ cans mushrooms chopped (fresh preferred)	1 cup chicken meat in disks, Salt, pepper.

Melt butter; add onion and mushrooms; cook five minutes, add milk with flour. Cook altogether; when thick and smooth add chicken: Heat through, season and serve on buttered toast or in ramikins.

CHICKEN CROQUETTES

Chop three and one-half cups chicken very fine, add one pint thick white sauce. Mix as in making rice croquettes; shape and cook the same way.

CHICKEN IN RAMIKINS

Small chicken,	$\frac{1}{2}$ pint of cream,
Tablespoon butter,	1 can mushrooms, \
Tablespoon flour,	Juice of one lemon,
Yolks of two eggs,	salt, pepper.

Parboil chicken, cut into small pieces. Melt butter; add flour, cream, mushrooms. Cook to a thick sauce. Add chicken, lemon juice, eggs, salt and pepper. Grease ramikins and bake to a very light brown. Trim with parsley and slices of lemon.

CORN FRITTERS

2 eggs,	2 heaping tablespoons
1 pint cooked or canned	flour,
corn,	½ teaspoon baking
¼ teaspoon salt,	powder,
Milk.	

Mix eggs, corn, salt, sifted flour and baking powder. Add enough milk to make them pour easily on a hot griddle. Fry in plenty of butter or fat.

CRABS A LA NEWBURG

3 hard boiled eggs,	4 tablespoons melted
Salt, pepper,	butter,
½ pint sweet cream,	2 tablespoons sherry
3 cups crab meat,	wine,
Juice of one lemon.	

Cream yolks of eggs with salt, pepper, add cream and butter. Cook slowly, stirring till thick. Take from fire, add wine, lemon juice and crab meat.

FRICASSEE CRAB FLAKES

4 large hard shelled	¼ cup milk,
crabs,	½ pint cream,
Pepper, salt,	1 green pepper cut up,
1 small lump butter,	3 eggs.

Pick flakes of crabs after boiling; put into pan with butter, pepper salt, cream and pepper. Let come to a boil and take from fire. Add beaten yolks with milk, stir well and return to fire until it thickens. Be careful not to boil.

LOBSTER A LA NEWBURG

3 live lobsters,	1 cup cream,
½ cup sherry,	Salt, pepper,
1 tablespoon butter,	Yolks of three eggs.

Boil lobsters twenty minutes in salt water. When cool, pick, put in sherry, butter and cook three minutes, always stirring. Then add cream, salt, pepper and eggs.

LOBSTER OR CRAB FRICASSEE

3 lobsters or 6 crabs,	Dash Worcestershire
1 onion,	sauce,
1 tablespoon chopped	4 large tomatoes,
parsley,	or $\frac{1}{2}$ can,

Salt, Pepper.

Boil fish about five minutes; pick meat when cool. Brown onions in butter. Add parsley, tomatoes, pepper, salt. Put in meat adding enough water to cover it, boil forty-five minutes, add sauce. Make soup from claws.

MOCK RABBIT ON TOAST

$\frac{1}{2}$ lb. American Cheese,	Butter size of egg,
Chopped green peppers.	

Grate cheese, put in double boiler with butter. Cook with peppers, until thick. Spread on white bread not too fresh and toast until brown.

MUSHROOM FRICASSEE

3 lbs. mushrooms,	1 tablespoon butter,
$\frac{1}{4}$ lb. butter,	1 cup cream,
1 tablespoon flour,	1 tablespoon sherry or
Maderia wine.	

Saute mushrooms a few at a time until half done. Melt butter; add flour and cream. When this comes to a boil add mushrooms. Cook slowly for fifteen minutes. Flavor with tablespoon wine.

RICE CROQUETTES

1 pint cold cooked rice,	1 egg,
3 tablespoons milk,	$\frac{1}{2}$ teaspoon salt,
2 tablespoons butter,	White peper,
Cayenne,	2 tablespoons chopped
	parsley,

Cracker dust or bread crumbs,

Warm rice in double boiler with milk. Add butter, egg, salt, pepper, parsley, and cook until it thickens. Spread on plate to cool, shape into rolls. Roll in crumbs; dip in eggs and roll in crumbs again. Cook in deep hot fat until brown.

MACARONI IN TOMATO CASES

8 tomatoes,	Salt, pepper,
1 cup boiled macaroni,	Grated cheese,
1 cup white sauce,	Cracker crumbs,
Flakes of butter.	

Cut off tops of tomatoes, scoop them out, fill with macaroni mixed with white sauce. Salt and pepper and some of scooped tomatoes. Cover with grated cheese, cracker crumbs, butter and bake in hot oven fifteen minutes. Serve at once. May also be filled with a dressing of bread crumbs, egg, chopped parsley and two tablespoons butter to brown crumbs.

SWEETBREADS BAKED

1 lb. sweetbreads,	1 tablespoon flour,
½ can mushrooms	½ chopped onion,
chopped,	½ pint cream
1 tablespoon butter,	
Yolk of 2 eggs, parsley, breadcrumbs.	

Boil and skim sweetbreads. Allow to cool. Add mushrooms with sweetbreads. Melt butter, add flour, onion, cream and eggs. Let come to a boil. Add mixture and parsley. Put in greased ramikin, cover with crumbs, mixed with melted butter. Bake light brown in a pan of water. Twelve portions.

SPAGHETTI ON LETTUCE

Mix diced tomatoes, shredded cabbage, cold boiled spaghetti and boiled mayonnaise. Season and serve on lettuce.

MEMORANDUM

*"We never know what is hidden in each other's hearts;
and if we had glass windows there, we'd need to keep the
shutters up, some of us."*

MEATS, POULTRY AND GAME

AMERICAN CHOP SUEY

$\frac{1}{2}$ cup boiled rice,	2 tablespoons melted fat,
3 potatoes diced,	$\frac{3}{4}$ lb. chopped beef,
1 chopped onion,	$1\frac{1}{2}$ cups tomatoes.

Mix rice with diced potatoes and cook until soft. Drain and brown onion in fat add beef and sear well. Add rice, potatoes, tomatoes. Bake in casserole in moderate oven till brown. Left over cooked rice and meat may be used. Seven portions.

BAKED STEAK

Season with salt and pepper and place in baking pan. On top of steak, put sliced lemon, onions, green pepper, tomato catsup, very little Worcestershire sauce. Place in oven with cover and bake about twenty minutes.

BEEF A LA MODE

4 lbs. beef,	1 chopped onion,
2 tablespoons fat,	3 bay leaves,
$\frac{1}{2}$ cup of vinegar, water	3 slices lemon,
and wine,	1 slice rye bread,

Capers.

Melt fat and brown beef on both sides, then pour over vinegar, water and wine. Add onion, bay leaves, lemon, rye bread. Cover pot and let simmer until meat is tender. Place meat on platter, strain gravy, return to pot add capers, pour over meat and serve hot.

BOILED BEEF

Brisket of beef is best for this purpose. Put meat in boiling salt water and cook until very tender. Serve with horseradish sauce.

BOILED TONGUE

(Sweet and Sour Sauce)

Use either fresh beef tongue or small calves tongue. Place in cold water for a couple of hours. Then add enough water to cover it, adding salt. Cook till tender. Run a fork through thickest part to tell when tender. Cut off the skin, cut in slices, sprinkle with salt and add sweet and sour sauce.

CASSEROLE OF LAMB

(Left Overs)

1 onion,	1 pint water,
1 pint cold cooked lamb,	$\frac{1}{4}$ teaspoon celery salt,
1 tablespoon butter,	paprika and kitchen
2 tablespoons flour,	bouquet,
2 cold cooked carrots diced,	Can green peas.

Melt butter, brown onion, add lamb cut in dice free from fat and bone. When well seared, turn into casserole. Brown butter, flour; add water. When smooth add seasoning, pour over lamb. Add carrots and cook in slow oven $\frac{1}{2}$ hour. Add peas and cook fifteen minutes longer.

CASSEROLE STEAK WITH TOMATOES

A good way of cooking a cheap cut of steak. Cut up two pounds of round steak in pieces about two inches square. Put in casserole with 1 can tomatoes, one small onion, salt, red and black pepper, one bay leaf and cook very slowly in moderate oven two and one-half hours. Keep well covered. Sliced carrots and potatoes may be added one hour before serving. Garnish with parsley.

HAMBURGER STEAK

Mix one pound top round with salt pepper, $\frac{1}{2}$ cup bread crumbs, or bread soaked in water, one beaten egg, and form into loaf. With two tablespoons melted fat, brown quickly on all sides, then add onions and brown. Also half cup water and let simmer for 30 minutes. If desired, add 2 tablespoons tomatoes and bay leaf. Add more water if necessary. Pot roast beef and beef stew can be prepared the same way, with carrots, cut small for seasoning.

LEFT OVER VEAL

Cut up into dice shapes, season with salt and pepper and prepare a white sauce, and heat the veal. Chop fine two hard boiled eggs, add to veal until warm.

MEAT PIE

Line bottom and sides of casserole with pie crust. Fill with cold roast beef or lamb chopped. Season with salt, pepper onion juice or onion salt, chopped parsley. To each cup of meat, pour in one-third cup gravy or $\frac{1}{4}$ cup water. Cover with pie crust and bake till brown about $\frac{1}{2}$ hour. Chicken pie may be made the same way. Either may be mixed with a few sauted mushrooms, green peas, celery, carrots and potatoes diced.

PAN BROILING STEAK

Remove from steak extra fat. Heat a frying pan very hot and grease it with the fat scraps. Put in steak, cook one minute, turn and brown the other side. Then cook more slowly until done. Season and add browned onions if desired. Chopped meat can be prepared the same way but seasoned first and formed into a steak.

ROAST BEEF

Prepare and season as desired. Dredge with flour. Place on rack in dripping pan with two or three tablespoons fat in a hot oven, that the surface may be quickly seared thus preventing escape of juice. Reduce heat and baste every ten minutes with the fat that has dried out. When meat is half done, turn over, dredge with flour, finish browning. If necessary add a small quantity of water. For gravy remove some of the fat from the pan, leaving three tablespoons. Place on fire, add three tablespoons flour and stir until brown. Add gradually one and a half cups of boiling water. Cook five minutes. Season and strain. Lamb, veal, chicken, duck and turkey roasted the same way.

ROAST SQUAB

Prepare the following dressing:

Soak two uneda biscuits in water and press out as much water as possible. Fry some finely chopped onions and parsley in butter. Add biscuits, stirring for a few minutes and set aside to cool. Chop the hearts and livers. Mix, adding one beaten egg, salt and a little cayenne pepper. Add to dressing and fill squabs. Lay in roasting pan, dredge slightly with flour and a few specks of butter. Pour little hot water in pan, place in moderate oven for twenty minutes. Baste often and a few minutes before finished, pour a small glass of port wine in the pan. Serve on toast with gravy. Garnish with parsley and cubes of firm jelly.

SLICED LIVER

Salt and pepper one pound calves liver, dredge with flour. Heat two tablespoons fat in spider. Fry till brown on both sides. Push liver aside, brown one large sliced onion slightly, cover and let cook ten to fifteen minutes and serve with onions or brown sauce.

VEAL CUTLET, SAUTED

With one tablespoon fat, brown cutlet on both sides; add one onion and brown. Then add $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup strained tomatoes, cover and let cook till finished, about fifteen minutes.

VEAL KIDNEY

Cut kidney into small pieces and stand in salt water for one hour. Cut up fine plenty of onions, cook in fat till light brown. Add $\frac{1}{2}$ cup water, kidneys, sprinkle with pepper and salt, dredge with a little flour. Cover and allow to simmer slowly for about twenty minutes. May be served on toast.

MEAT ROULADE

2 lbs. thin round steak, 1 finely chopped onion,
 $\frac{1}{4}$ lb. chopped suet, $\frac{1}{4}$ lb. chopped beef,
 Salt and pepper.

Cut steak in strips about three inches wide. Pound well. Fill with onions, suet, chopped beef, add salt and pepper to taste. Roll each separately, skewer with toothpicks or better tie securely and brown and smother like pot-roast. In place of suet and chopped beef, bacon can be used.

MEMORANDUM

MEMORANDUM

*"Here's to the friends we class as old,
And here's to those we class as new,
May the new soon grow to us old,
And the old ne'er grow to us new."*

VEGETABLES

BAKED CABBAGE

To cook cabbage so even its enemies will tolerate it, boil it tender in salted water, changing the water three times. Chop it, put in buttered baking dish. Turn one cup cream sauce with grated cheese over it. Cover the top with grated bread crumbs and bake till brown. Can be prepared the same way without baking, leaving off bread crumbs.

BAKED MASHED POTATOES

Stir two tablespoons butter well with two cups of cold mashed potatoes. Add two eggs beaten well and one cup of milk or cream. Place in greased pudding dish, bake in quick oven till brown and serve hot.

BAKED SWEET POTATOES (Southern Fashion)

Boil six sweet potatoes until partly done; remove skin, cut into slices. Put a layer in the bottom of baking dish, sprinkle over two tablespoons brown sugar, another layer of potatoes and sugar, and plenty of butter. Add $\frac{1}{2}$ cup boiling water; cover dish, cook in moderate oven until they are soft and transparent.

BAKED POTATOES ON HALF SHELL

Cut six baked potatoes lengthwise in half, scoop out inside, mash and mix with butter, pepper, salt and $\frac{1}{4}$ cup hot milk. Return to shells, place in moderate oven and brown.

BAKING POWDER DUMPLINGS

Mix one pint flour with four teaspoons salt and stir in gradually one scant cup milk or water to make a soft dough. Drop quickly by the spoonful into boiling water or stew, letting them rest on meat or potatoes. Cover closely to keep in steam and cook just ten minutes without lifting the cover.

BOILED RICE WITH APPLE SAUCE

Boil one cup of rice in one quart salted water quickly for ten minutes. Put in double boiler. Allow to steam one hour with cover slightly open and rice will be soft and dry. Mix with apple sauce, stewed pears or peaches.

CHARTREUSE OF SALMON AND RICE

1 cup rice,	1 teaspoon onion juice,
3 cups milk,	1 lb. salmon,
¼ cup butter,	Salt, pepper,
Curry powder,	2 tablespoons lemon juice,
Hard boiled eggs.	

Boil rice in plenty of water five minutes; drain, add salt, milk, stock or equal parts of each or water. Let steam till tender, then stir in butter creamed with curry powder and onion juice. Line two quarts buttered mold with rice; fill center with cooked, flaked and seasoned salmon. Cover fish with rice and let steam ½ hour. Serve with drawn butter, garnish with eggs cut in eighths or add eggs to sauce.

FRIED BEEFSTEAK TOMATOES

Slice tomatoes, season with salt, pepper and a sprinkle of sugar. Dip in beaten eggs, cracker dust and fry in very hot butter.

LYONNAISE POTATOES

Cut potatoes in slices, season with salt and pepper. Fry onions till light brown. Put in potatoes and cook till they have broken up the fat. Add chopped parsley and serve.

HASHBROWNE POTATOES

Chop cold boiled potatoes into pieces the size of peanut. Season with salt and pepper. For one quart potatoes, melt three tablespoons butter and toss the potatoes into it until they begin to show a little brown. Then add $\frac{1}{2}$ cup cream and place in a very hot oven to brown. Serve in the dish.

MASHED SWEET POTATOES

4 baked sweet potatoes, $\frac{1}{4}$ cup cream or milk,
Salt, pepper, 1 tablespoon butter,
 $\frac{1}{2}$ teaspoon sugar.

Scoop out potatoes, add salt, pepper. Cream butter, sugar. Mash and beat until creamy. Return to oven and brown.

POTATO HILLS

From mashed potatoes form little mounds and place in well greased dish, making a hollow in top of each mound into which you place a small piece of butter and break an egg. Then place in the oven and then by the time the potatoes are brown the egg will be cooked.

POTATO PAN-CAKES

Grate six large raw potatoes, mix with teaspoon salt, three beaten egg yolks. Add one or two tablespoons flour. Beat the whites stiff and add. Fry the cakes to a light brown in a hot pan with plenty of fat using a spoonful at a time.

SCALLOPED POTATOES

Cut potatoes into cubes and boil. Put one layer of buttered bread crumbs on the bottom of a buttered baking dish, then a layer of potatoes. Continue the same, pour white sauce over all. Put a layer of buttered crumbs on top and bake till brown.

SWEET AND SOUR STRING BEANS

Wash, string and cut beans in pieces. Cook in boiling water till tender. Salt when nearly done. Drain and reserve one cup of water for sweet and sour sauce. (Look under sauces.)

SPINACH

Cut off roots, stems and decayed leaves of two quarts and wash five or six times. Place in kettle without water and cook about fifteen minutes slowly. Drain and chop very fine. Heat one tablespoon fat or butter; add one teaspoon chopped onion or onion salt, then brown with one tablespoon flour or bread crumbs. Add one cup of soup stock or hot water. Add spinach, season with salt, pepper, a little sugar. Five portions.

STUFFED PEPPERS

Cut off stems and remove seeds of eight peppers. Mix one pound chopped beef with one beaten egg, salt, pepper and fill peppers. Put a piece of butter on top of each, place in a pan with little water, dredge with a little flour and bake about $\frac{1}{2}$ hour.

SPANISH RICE

- | | |
|-----------------------------|----------------------------|
| 1 tablespoon butter, | 2 cups strained tomatoes, |
| 1 chopped onion, | or 1 can tomato soup, |
| 1 tablespoon chopped | 2 cups soup or meat stock, |
| green peppers, | or 2 cups of milk and |
| 1 cup washed rice, | water mixed, |
| 1 teaspoon kitchen bouquet. | |

Brown onion and green pepper in butter; add rice and cook a few minutes. Add remainder of ingredients, cook about 15 minutes, stirring to prevent rice from sticking. Butter casserole, add mixture and bake $\frac{3}{4}$ hour in moderate oven. 5 portions.

MEMORANDUM

MEMORANDUM

*"My salad days,
When I was green in judgment."*

SALADS

ASPARAGUS SALAD

Trim neatly one bunch of asparagus; tie the stalks together and stand them in a deep kettle of boiling water. Add one tea-spoonful of salt to each quart of water, cover the kettle and cook slowly for forty-five minutes. By placing the asparagus so that the tops will not be in the water, the stalks will more evenly cook, as they will fall when soft and the tops will then be in the water. Lift from water, drain and cool. Serve with French dressing. (See Sauces.)

CABBAGE SALAD

Cut a hard head of cabbage into halves and shred very fine. Throw into ice water, allow to stand about two hours, then drain and dry. Serve with French dressing.

CELERY AND CABBAGE SALAD IN GREEN PEPPERS

Hollow out green peppers and fill with equal parts of chopped celery and cabbage. Serve with either mayonnaise or French dressing.

CELERY AND NUT SALAD

$\frac{1}{2}$ cup celery diced,
 $\frac{1}{2}$ cup Pecans,

$\frac{1}{2}$ cup olives pitted,
Mayonnaise.

Mix ingredients and serve on lettuce leaves or in green or red peppers with mayonnaise.

CHICKEN SALAD

1 pint cold chicken in cubes,
Salt, pepper.
 $\frac{1}{2}$ pint celery diced,
1 tablespoon vinegar,

Mix ingredients, set in a cold place for two or three hours. Serve on lettuce, covered with mayonnaise decorated with olives. Half veal may be used.

CHICKEN, SWEETBREAD AND MUSHROOM SALAD

Mix 1 pint cooked chicken cut in small pieces, 1 cup sweetbreads in small pieces and 1 cup mushrooms with 1 cup mayonnaise and serve cold on lettuce.

CRAB SALAD

Prepare the meat of crabs the same as lobster, putting back into the shells and placing another teaspoon of mayonnaise over each and dusting thickly with a mixture of chopped olives, parsley and capers. Serve at once.

EGG SALAD

Boil eggs hard, cut lengthwise. Serve on lettuce leaves with mayonnaise.

FILLED TOMATO SALAD

Take large solid tomatoes and scoop out the centers. Make lemon jelly from gelatine and when partly set, fill with chopped olives, chopped sweet pickles and put mixture in tomatoes. Place on ice to get stiff and serve on lettuce leaves with mayonnaise on top.

FRUIT SALAD

Serve on lettuce leaves one slice of pineapple or slice of musk melon cut round and peel, or large pieces of grape fruit, oranges, etc., with mayonnaise.

MEMORANDUM

*"Men, when dying, make their wills,
But wives escape a work so sad;
Why should they make what all their lives,
The gentle dames have had?"*

HOT PUDDINGS

APPLE CHARLOTTE

3 to 4 cups chopped apples,	1 cup raisins and currants mixed,
1 cup sugar,	1 lemon, rind and juice,
Cinnamon,	Almonds,
	Citron.

Line well greased pudding dish with pie crust. Fill with ingredients cover with pie crust and bake $\frac{3}{4}$ to an hour in hot oven.

BIRD'S NEST PUDDING

6 apples,	Cinnamon,
$\frac{1}{2}$ cup sugar,	Raisins.

Butter dish, fill with apples which have been pared, cored and filled with sugar, cinnamon and raisins. Pour over a sponge batter made from two eggs. Bake about $\frac{1}{2}$ hour. Steam apples first to soften, before filling the dish. Serve with sauce if desired.

BROWN BETTY PUDDING

Butter pudding dish, line bottom with bread crumbs, cover with layer of sliced apples, sprinkle with sugar, cinnamon and flakes of butter. Continue to alternate with bread crumbs and apples, leaving crumbs on top. Bake about three-fourths of an hour. Serve with any sauce.

BLUEBERRY PUDDING

$\frac{1}{3}$ cupful Crisco,	$2\frac{1}{2}$ cupfuls wheat flour,
$\frac{1}{2}$ cupful sugar,	$\frac{1}{2}$ teaspoonful salt,
2 egg yolks,	$\frac{1}{2}$ cupful milk,
5 teaspoonfuls baking powder,	2 eggs whites,
	1 cupful blueberries.

Use level measurements

Cream the Crisco; beat in the sugar and yolks; add the flour with the baking powder and salt, alternately, with the milk; beat in the whites and berries. Steam in a mold one hour and a half. Serve hot with blueberries stewed with a little sugar.

BREAD PUDDING

2 eggs,	$\frac{1}{4}$ teaspoon salt,
$\frac{1}{2}$ cup sugar,	$\frac{1}{4}$ teaspoon cinnamon,
1 quart scalded milk,	2 cups bread crumbs,
1 cup raisins.	

Beat eggs, sugar and add milk; add salt and cinnamon. Butter dish. Turn in bread crumbs and raisins. Pour milk over this. Bake about one hour. If desired, 10 minutes before finished, a layer of jelly may be spread, with the whites of eggs beaten with a little sugar as a meringue, then browned.

CHOCOLATE NUT PUDDING

1 cup chopped nuts,	2 squares grated chocolate,
1 cup soft bread crumbs,	$\frac{1}{2}$ teaspoon salt,
2 cups scalded milk,	2 eggs,
1 lemon, juice and rind,	

Mix altogether and bake $\frac{1}{2}$ hour. Serve with whipped cream.

HOT PUDDINGS

ENGLISH PLUM PUDDING

$\frac{1}{2}$ lb. stale bread crumbs,	$\frac{1}{2}$ lb. currants,
$\frac{1}{2}$ cup scalded milk,	$\frac{1}{4}$ lb. citron cut fine,
$\frac{1}{2}$ cup sugar,	1 cup suet cut fine,
4 eggs,	$\frac{1}{4}$ cup brandy or wine,
$\frac{1}{2}$ lb. raisins seeded,	$\frac{1}{2}$ grated nutmeg,
$\frac{1}{2}$ teaspoon salt.	

Soak crumbs in milk and let cool; add sugar, beaten yolks, raisins cut in pieces and floured; currants and citron. Cream suet, add to mixture with brandy, nutmeg and salt. Add stiffly beaten whites. Turn in buttered mold, cover and steam five or six hours. Serve hot with brandy sauce.

FRUIT DUMPLINGS

Make a dough as for biscuit. Pat and roll out one-fourth-inch thick; cut into four-inch squares. Place in the center of each square an apple or fruit, sprinkle with sugar, cinnamon or nutmeg. If fruit is hard, steam first five to ten minutes. Moisten the edges of the dough with warm water, fold so that the corners meet and the fruit is covered, press edges together. Bake in a hot oven about twenty minutes.

LEMON PUDDING

1 quart boiling water,	2 eggs,
6 level tablespoons corn- starch,	$\frac{1}{2}$ cup sugar, 2 lemons, juice and rind.

Mix cornstarch in cold water; add to boiling water and stir until thick. Beat yolks of eggs with sugar; add rind and juice. Mix altogether and pour in pudding dish. Make a meringue of whites with two tablespoons powdered sugar. Place in oven for a while and serve cold.

NOODLE CHARLOTTE

Noodles	1½ cup apples or jelly,
4 or 5 eggs,	¼ cup grated almonds,
½ cup sugar,	Rind of one lemon,
½ cup raisins,	Juice of one orange,
1 cup currants,	Nutmeg and cinamon.

Boil noodles in milk or water with a little salt; when done drain. Stir yolks with sugar and add to noodles with all ingredients. Beat whites stiff and add. Bake in moderate oven until done. Serve with any fruit or wine sauce.

PEACH AND FARINA PUDDING

Boil one-half cup farina in one quart milk with a small lump of butter and a pinch of salt, until thick, in double boiler. Beat yolks of four eggs with two tablespoons sugar and add this just before taking off the fire, stirring thoroughly, but not boiling any longer. Flavor with vanilla. Beat whites of eggs and add to mixture. Butter pudding dish, put in part of custard, then a layer of stewed or canned peaches, cover with remaining custard and bake.

PEACH PUDDING

Peel and slice one quart peaches. Cook with a little sugar until soft. One quart canned peaches may be used instead of the fresh ones. Scald two cups milk, add three egg yolks mixed with ¼ cup sugar and a pinch of salt, and cook over hot water until the mixture coats the spoon. Remove from the fire and add 1½ tablespoons gelatine soaked in 2 tablespoons cold water. Cool slightly and add the juice from the peaches. Stir until the mixture begins to thicken and add 3 egg whites, beaten until stiff. Line a large mold with peaches and pour the custard over them. Chill and serve with or without cream.

PRUNE WHIP

Stew one pound of prunes as usual and when cold, remove the pits. Butter a pudding dish, beat the whites of two eggs, add to them one-half teaspoonful baking powder and mix with the prunes. Bake in oven till light brown and serve warm with whipped cream.

RICE PUDDING

Put into a pudding dish one quart milk, two large kitchen spoonsful of rice, one cup sugar, one handful of raisins, and mix well together. Bake until rice is soft, stirring often, about three fourths of an hour. It should be soft and creamy when served cold.

ROLY POLY

Make a dough of either plain pie crust or biscuit dough; roll one-half-inch thick. Spread with chopped apples, raisins, sugar, cinnamon or jam and roll. Spread butter over all, add two cups of cold water in pan, bake in hot oven, basting often with sauce in the pan, until done. Serve hot.

RYE BREAD PUDDING

$\frac{1}{2}$ cup rye bread crumbs,	Pinch of cloves and
4 eggs,	allspice,
$\frac{1}{2}$ cup sugar,	Rind of $\frac{1}{2}$ lemon,
$\frac{1}{2}$ teaspoon cinnamon,	$\frac{1}{4}$ lb. chopped almonds.

Dry crumbs in oven; beat yolks very light with sugar; add cloves, allspice, cinnamon, lemon and almonds. Moisten crumbs with whiskey and add to mixture. Add stiffly beaten whites. Put in mold, and boil three hours. Serve with whiskey sauce.

SURPRISE PUDDING

1½ cups preserved black-berries, or raspberries,	1½ cups flour,
1 cup chopped suet,	2 tablespoons sugar,
1 cup sweet milk,	1 teaspoon baking soda,
	Pinch of salt.

Sift flour, salt and soda and mix well with other ingredients. Pour in buttered dish. Cover with buttered paper and steam steadily for two hours. Serve with any sweet pudding sauce.

MEMORANDUM

The process of digestion, as I have been informed by anatomical friends, is one of the most wonderful works of nature. I do not know how it may be with others, but it is a great satisfaction to me to know, when regaling on my humble fare, that I am putting in motion the most beautiful machinery with which we have any acquaintance.

COLD AND FROZEN PUDDINGS

APPLE TAPIOCO

Cook $\frac{3}{4}$ cup tapioco in double boiler with $2\frac{1}{2}$ cups boiling water, till transparent. Core and pare six sour apples, arrange in buttered pudding dish, fill cavities with sugar; pour over tapioco and bake in moderate oven until apples are soft. Serve with sugar and cream.

BLANC MANGE

Scald one quart milk; add two large spoons cornstarch rubbed smooth with cold water, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla or other flavoring. Cook till smooth and remove from fire as soon as it thickens. Pour into cups or molds which have been in cold water and allow to cool. Stewed or preserved fruit poured over each mold is very refreshing. Chocolate blanc mange may be made by melting $1\frac{1}{2}$ ounces of bitter chocolate over hot water and mixing with scalded milk.

CAFE PARFAIT

Two cups weak coffee boiled with two cups sugar until coffee strings. Beat yolks of six eggs in a bowl and stir mixture into the eggs. Beat until very light and thick, add one pint whipped cream; pack in freezer to chill. Serve with a dash of whipped cream and cherry.

CHOCOLATE ICE BOX CAKE

3 dozen lady fingers,	4 eggs,
$\frac{1}{2}$ lb. sweet chocolate,	$\frac{1}{2}$ pint whipped cream,
3 tablespoons sugar,	1 cup powdered sugar,
3 tablespoons water,	$\frac{1}{2}$ teaspoon vanilla.

Line sides and bottom of spring form or a deep form with tube in the center, with lady fingers, flat side towards the pan and close together.

Filling—Melt chocolate in double boiler, add sugar and water with beaten yolks, stirring constantly until thick. When cool, add stiffly beaten whites. Cover the bottom of form with layer of mixture then lady fingers and so on, using all with lady fingers on the top. Place in ice-box twelve hours or more and when ready to serve, remove to platter, cover with whipped cream, mixed with cup powdered sugar and vanilla.

MOCHA FILLING

1 cup hot milk,	2 tablespoons cornstarch,
$\frac{1}{4}$ cup mocha coffee grounds,	$\frac{1}{8}$ teaspoon salt,
3 eggs,	$\frac{1}{2}$ cup sugar,

Pour milk over coffee grounds, let stand ten minutes. Moisten cornstarch with cold water; add to well beaten yolks with salt and sugar. Cook in double boiler and stir in strained coffee. Cook slowly until thick and smooth and fold in stiffly beaten whites while still warm.

CUP CUSTARD, BAKED OR STEAMED

Beat four eggs slightly, with salt and one cup sugar, one quart milk, till all is well blended. May be flavored with nutmeg or vanilla. Pour into buttered cups or pudding dish, place in a pan of boiling water, either in oven thirty minutes or on stove twenty minutes.

CHOCOLATE PUDDING

One-fourth pound chocolate, dissolved in one cup warm water, in double boiler. Wet one tablespoonful gelatine with a little cold water and then fill the cup two-thirds full with very hot water. Mix all together and stir (but do not boil) for a few minutes on stove. Beat yolks of four eggs with one cup of pulverized sugar for five minutes, pour the hot mixture over this, and beat well together and add, last, the well-beaten whites of the eggs. Pour into a mold and set on ice to harden for three or four hours. If the mould has a tube in the center, the hollow may be filled with whipped cream just before serving.

DELMONICO PUDDING

$\frac{1}{2}$ box gelatine,	1 cup sugar,
1 pint cold milk,	$\frac{1}{2}$ cup sherry,
4 eggs,	$\frac{1}{2}$ dozen macaroons.

Dissolve gelatine in milk twenty minutes. Let come to a boil in double boiler, add beaten yolks of eggs with sugar. Bring again to boiling point, add sherry. Allow to cool slightly. Add beaten whites; soak macaroons in sherry. Place a few on bottom of mold. Add some mixture, then more macaroons and remainder of mixture. When prepared the day before using, it will harden in ice-box. Serve with whipped cream around.

FLOATING ISLAND

Scald one quart of milk. Beat the whites of six eggs very stiff and put them into the boiling milk a spoonful at a time. When firm, take out the boiled whites and lay them on a platter. Beat light the yolks of six eggs with one-half cup sugar, then pour the hot milk gradually on the beaten yolks. When thoroughly mixed return to the fire to boil, stirring constantly. When cool, flavor with vanilla, pour into a deep glass dish, put the whites on top and garnish with jelly or candied fruit. Eat cold.

FROZEN NESSELRODE

$\frac{1}{2}$ cup chestnuts,	4 eggs,
$1\frac{1}{2}$ cups sugar,	$\frac{1}{2}$ lb. candied fruit,
$\frac{3}{4}$ cup water,	1 wine glass sherry,
1 quart whipped cream.	

Boil, blanch and put through sieve chestnuts. Boil sugar and water to a syrup; cool, add yolks. Put in double boiler, stirring constantly; cool again, add chestnuts; fruit cut fine, sherry and whipped cream. Fill mold, pack in ice and salt four hours.

FROZEN PUDDING

One-half cup of lemon juice, one and one-half cups of orange juice. Sweeten to taste and let stand for thirty minutes. Beat one pint of cream very stiff and sweeten to taste with powdered sugar and add three-fourths cup of chopped nuts. Pour juices in mold, then cream and freeze.

FRUIT BRICK

Cover the bottom of a square granite pan (select one large enough for the number of people who are to be served) with the following fruits: Strawberries, cherries, orange, banana and a few chopped nuts. Dissolve a package of gelatine in water, sweeten, flavor slightly and pour over the fruit. Stand aside until cool and stiff. Cut into squares and serve on fruit plates with whipped cream.

ICE BOX CAKE

5 dozen lady fingers,	2 eggs,
$\frac{1}{4}$ cup butter,	4 oranges,
1 cup sugar,	1 lemon,
$\frac{1}{2}$ pint cream.	

Arrange lady fingers around spring form and three layers deep, with flat side towards the form.

Filling—Cream butter, sugar. Mix with whole beaten eggs, juice of oranges, rind and lemon juice. Pour over cake. Leave in ice-box twenty-four hours. Whip $\frac{1}{2}$ pint cream, sweeten and flavor and pour over cake when ready to serve.

MAPLE MOUSSE

Beat one cup maple syrup with yolks of three eggs. Beat whites stiff with one pint cream, also beaten. Mix altogether with six to ten macaroons and pack with salt and ice for four hours. Makes about two quarts.

MOCHA ICE CREAM PUDDING

2 eggs, 3/4 cup powdered sugar,
1 tablespoon mocha 1 pint whipped cream,
essence, 4 macaroons,
Preserved cherries and pineapple.

Beat yolks with sugar and add mocha essence. Stir in beaten whites, cream and fruit. Place in form. Grate macaroons on top and freeze four hours, with salt and ice. Makes two quarts.

NESSELRODE PUDDING

5 eggs, 3 tablespoons blanched,
1/2 cup sugar, almonds,
2 cups hot milk, Small piece citron cut fine,
1/2 box gelatine, Salt,
1/2 cup cold water, 1 tablespoon brandy,
2/3 cup raisins, 1 teaspoon vanilla.

Beat yolks of eggs with sugar and add milk. Cook one minute until it coats the spoon, stirring constantly. Dissolve gelatine in water, add to the hot mixture and stir until dissolved. Then add almonds, raisins, citron and salt. Set in pan of cold water for five minutes, then add beaten whites, brandy and vanilla. Put in mold until stiff. Serve with plain or whipped cream.

PEACH MOUSSE

Mash five peaches with little sugar. Put two tablespoons in double boiler. Beat yolks of two eggs and add to double boiler. Dissolve one tablespoon minute gelatine in little boiling water; add to eggs and peaches when thick, remove from fire, cool, add rest of peaches beaten white and 1/2 small bottle cream beaten. Put in mold on ice.

PINEAPPLE PUDDING

3 cups milk, ½ cup cornstarch,
1 can sliced pineapple, ½ teaspoon salt,
1 cup sugar, ½ cup water,
1 teaspoon butter, Juice of ½ lemon,
3 eggs.

Heat milk with syrup. Mix sugar, cornstarch, salt, water and add to milk; cook until thick. Add butter, lemon, half of pineapple cut in cubes. Fold in beaten whites and turn into mold. May be served with whipped cream or other half of pineapple. Eight portions.

RICE WITH APPLES

Pare, core and cut in eighths two apples or equal amount of pineapple. Steam apples until soft; steam ½ cup rice, add well beaten yolks of three eggs, ½ cup sugar and apples. Fold in stiffly beaten whites and bake thirty minutes in well buttered dish. Serve with cream.

ROTHER GRUTZE

Boil two boxes of raspberries to one of currants. Then strain through cheese cloth. Boil five minutes with one and one-half cups sugar and thicken with two large kitchen spoons cornstarch moistened with cold water, stirring gradually till thick. Pour in mould.

STRAWBERRY AND RASPBERRY MOUSSE

Mash one box of strawberries or two of raspberries with two cups of sugar, cook five minutes and let stand for one hour. Beat two bottles cream, add to berries (strain raspberries) and when well blended, put in mold or freezer, pack with four parts of ice to one of salt and let stand four hours.

TAPIOCO CREAM

Put one-third cup of tapioca in top of a double boiler and cover with boiling water. Add one pint milk as soon as water is absorbed and cook till tapioca is soft and clear. Beat yolks of two eggs, add salt, one-third cup sugar and the hot mixture and cook till it thickens like custard; remove from the fire, fold in the beaten whites; flavor when cold.

MEMORANDUM

*"No fancy foreign fruit am I;
But I can make good apple pie."*

PIES

APPLE PIE

(Deep Dish)

Line dish with pie crust; fill half way with diced apples, sugar, cinnamon, raisins, flakes of butter, rind and juice of lemon. Cover with pie crust; add more filling and cover all with pie crust. Bake $\frac{3}{4}$ of an hour.

APPLE PIE

Make a fine short pastry; line a deep plate with pie crust. Fill with chopped apples, seedless raisins, small pieces of butter, few finely-chopped nuts, one cup sugar. Put in oven and when bottom crust is baked add custard made of an egg and one-half cup milk. Let bake a little longer.

BLUEBERRY PIE

Line a deep dish with pie crust and fill half way with sugared berries. Lay a cover of pie crust, fill to the top with berries and put on top cover. Bake till brown. Flour crust before filling in berries.

COCOANUT LEMON PIE

Line pie plate with rich pastry and bake light brown. Fill with mixture of beaten yolks of three eggs with one cup sugar, juice and rind of $\frac{1}{2}$ lemon, $\frac{3}{4}$ cup grated cocoanut and well beaten whites. Bake till thick and brown.

CHEESE PIE

- | | |
|---------------------------------|-------------------------------------|
| 1 lb. pot cheese, | 1 cup cream, |
| 2 tablespoons melted
butter, | $\frac{1}{2}$ lemon, |
| 1 cup sugar, | 3 eggs, |
| | 1 heaping tablespoon
cornstarch. |

Line pie plate with crust. Press cheese through colander; add butter, sugar, cream beaten stiff, rind and juice of lemon, eggs and cornstarch, mixed with cold water. Sprinkle pie crust with flour and put in filling. Bake $\frac{3}{4}$ of an hour in moderate oven.

GRATED APPLE PIE

- | | |
|--------------------------|-----------------------------|
| 6 large apples, | 1 lemon, |
| 2 eggs, | $\frac{1}{2}$ cups raisins, |
| $\frac{3}{4}$ cup sugar, | 1 dozen chopped almonds. |

Line pie plate with pie crust; fill with mixture of grated apples, beaten yolks, sugar, rind and juice of lemon, raisins and almonds. When almost baked, beat whites with two teaspoons powdered sugar. Spread over pie and brown slightly.

LEMON PIE

- | | |
|----------------------|------------------------|
| 2 small lemons, | 4 eggs, |
| 1 cup boiling water, | 1 teaspoon cornstarch, |
| 1 cup sugar, | 1 teaspoon butter. |

Line pie plate with pastry dough or pie crust and bake light brown. Fill with the following mixture: Cook in double boiler one cup of water, with lemon skins to extract the juice; add rind and juice; beat yolks with sugar and add to pot. Wet cornstarch with cold water. Add to mixture with butter. When quite thick allow to cool slightly and add beaten whites. Pour all in baked pie crust and brown under the flame for a few minutes.

PIES

PASTRY DOUGH

Cream very well one-half pound pot cheese and one-half pound sweet butter, each separately, and then together. When well blended mix with one-half pound flour. Prepare the day before using and place on ice. This pastry is good for pies, small tarts, filled with cheese, prunes, apples, jelly, berries, etc.

PASTRY DOUGH

Mix one cup flour and one-quarter cup sugar and work in one-half cup butter; add well beaten yolk of one egg, put on ice for one-half hour and press into pie plate, fill with any fruit and lay strips on top. Good for tarts.

PRUNE PIE

Line a pie plate with crust, sprinkle bottom with flour and fill with pitted cooked prunes. Lay stripes across the top.

PIE CRUST

Sift two cups of flour; cut in (with two knives) two table-spoonfuls butter and two of fat until fine as sand. Add enough ice-water to make the dough firm enough to roll (about three-fourths of a cup). Roll out in one direction and on one side only, using but little flour. Roll till thin.

REAL RAISIN PIE

2 cups seeded raisins,	2 tablespoons lemon juice,
2 cups water,	1 tablespoon corn starch,
¼ teaspoon salt,	1 teaspoon sugar.

Wash the raisins, put in sauce-pan with one cup cold water and bring slowly to a boil. Add sugar, salt and cornstarch, which has been mixed with one cup cold water. Boil three minutes; add lemon juice. Pour in pie tin which has been lined with crust; while hot, cover; brush top with cold milk and bake in moderate oven until brown.

RHUBARB PIE

Scald rhubarb in hot water. Mix one teacup sugar, one egg, one tablespoonful matzo flour and mix with rhubarb. Sprinkle pie-crust with cornstarch before adding mixture.

STRAWBERRY PIE

Line pie plate and bake light brown. Remove from oven, fill with fresh sugared strawberries (first sprinkling flour or corn starch on crust). Beat two eggs lightly with some powdered sugar, pour over berries and return to oven till well browned. Beat whites separately and mix with yolks.

MEMORANDUM

MEMORANDUM

BREAD, BISCUITS AND ROLLS

BISCUITS

- | | |
|--|--|
| 2 heaping tablespoons
baking powder,
Salt. | 1 quart flour,
1 tablespoon butter, |
|--|--|

Sift baking powder with flour, cream butter. Mix well with flour; add salt and enough cold water or milk (about one cup) to roll out easily. Make quickly and biscuits will be light. Roll about $\frac{1}{4}$ inch thick. Cut with biscuit cutter. Place on buttered pan and bake fifteen to twenty minutes in well heated oven.

CHILDREN'S BUNS

- | | |
|---|---|
| 1 cake Fleischmann's
Yeast, | 6 cups sifted flour,
$\frac{1}{2}$ cup butter, |
| 2 cups milk, scalded and
cooled, | 1 cup sugar,
1 egg, |
| 1 tablespoonful sugar,
$\frac{1}{2}$ teaspoonful salt. | 1 cup currants, |

Dissolve the yeast and one tablespoonful sugar in lukewarm milk, and add to it three cups of flour to make an ordinary sponge. Beat well. Cover and set aside in a warm place to rise, for about an hour.

When light, add to it the butter and sugar creamed, egg well beaten, the currants, which have previously been floured, and the remainder of the flour, or sufficient to make a moderately soft dough, and salt with the last of the flour.

Knead lightly, or "throw and roll." Place in greased bowl, cover and set aside in a warm place, free from draft, to rise for about two to two and one-half hours. When well risen, turn out on a kneading board and mould into rolls. Place in well-greased pans, cover and let rise again for about one hour, or until double in bulk.

Brush with egg diluted with milk. Bake in a hot oven for about fifteen or twenty minutes. Upon removing from oven sprinkle with powdered sugar.

CINNAMON ROLLS

2 cups flour,	$\frac{1}{3}$ teaspoon cinnamon,
3 teaspoons baking powder,	$\frac{1}{3}$ teaspoon salt,
$\frac{2}{3}$ cup milk,	2 tablespoons butter,
2 tablespoons citron,	$\frac{1}{2}$ cup raisins or currants,
	2 tablespoons sugar.

Mix flour with baking powder, salt, butter and milk the same as for biscuits. Roll $\frac{1}{4}$ inch thick, brush with melted butter, sprinkle with raisins, chopped fine, citron chopped fine, sugar and cinnamon. Form in a roll, cut in pieces about one inch long. Place in buttered tins endwise and bake ten minutes in hot oven.

CORN BREAD

1 cup corn meal,	$1\frac{1}{2}$ cups milk,
1 cup flour,	2 tablespoons melted shortening,
4 teaspoons baking powder,	3 tablespoons sugar,
1 teaspoon salt,	1 egg.

Mix and sift dry ingredients; add milk, shortening and beaten egg; beat well and pour into greased shallow pan. Bake in hot oven about twenty-five minutes.

CRULLERS

Cream one tablespoon butter with one cup sugar; add two eggs, pinch of salt, one cup of milk and flour enough to roll out stiff, with two teaspoons baking powder. Cut with cruller cutter and fry nice brown in plenty of butter or fat. Sprinkle with powdered sugar. Will make about thirty-two.

CROUTONS

Cut pieces of stale bread into cubes and brown in oven or in pan.

GINGER BREAD

- | | |
|-------------------------------|-------------------------|
| 1 cup seeded raisins, | 3 cups flour, |
| 1 cup brown sugar, | 1 cup baking molasses, |
| $\frac{1}{2}$ cup shortening, | 1 cup boiling water, |
| 1 teaspoon ginger, | 1 teaspoon cinnamon, |
| (or to taste) | 1 teaspoon baking soda. |

Put sugar, molasses and shortening into bowl, mix well, add water and baking soda, which has been dissolved in a little hot water; add ginger and cinnamon. Sift flour, add and beat well; last, add the well washed and dried raisins. Bake in Turk's head or brick pan, which has been lined with paper, in moderate oven forty minutes.

KRUMMEL TORTA

- | | |
|---------------------------------------|----------------|
| $\frac{1}{2}$ cup dried bread crumbs, | 1 cup dates, |
| 1 cup sugar, | 1 cup walnuts, |
| 2 teaspoons baking powder, | 2 eggs. |

Grind crumbs mixed with sugar, baking powder, chopped dates and chopped walnuts. Beat eggs and stir into the above mixture. Bake in medium hot oven ten minutes. Let cool and serve with whipped cream or pudding sauce.

LEMON PUFFS

Beat yolks of three eggs well with one-half cup powdered sugar, add one-fourth teaspoonful salt, rind and juice of one-half lemon, then whites, beaten stiff, and stir in two cups of flour. Bake in muffin tins as soon as mixed, in moderate oven.

POP OVERS

Mix one cup of flour with one egg and one cup of milk. Add one-half teaspoon salt and beat well. Butter muffin pans, fill half way and bake about twenty minutes.

POTATO BREAD

Boil four or five good-sized mealy potatoes with skins on two days before making bread. Set a dough of three pounds flour, one cake Fleischmann's compressed yeast, grate the potatoes, two tablespoonfuls salt, one-fourth pound unsalted butter, and boiled, cooled-off milk, to make a stiff dough. Cover and keep warm until risen enough. Butter pans, make into loaves, let rise again and bake in hot oven about three-fourths of an hour.

RICH MUFFINS

Cream two heaping tablespoonfuls butter with two-thirds cup of sugar; add well-beaten yolks of three eggs, three-fourths cup milk, two cups flour, sifted, with two teaspoonfuls making powder, and, lastly, the well-beaten whites. Bake in hot oven in muffin pans.

WHOLE WHEAT NUT BREAD

2 cups whole wheat flour,	1 lb. dates cut small,
2 cups white flour,	1 cup chopped walnuts,
2 tablespoons sugar,	$\frac{1}{3}$ cup molasses,
3 teaspoons baking	$\frac{1}{4}$ teaspoon soda,
powder,	$1\frac{3}{4}$ to 2 cups milk,
1 teaspoon salt.	

Sift together white flour, sugar, salt and baking powder, and add to whole wheat flour. Add dates, walnuts and milk. Beat molasses and soda; add to former mixture. Bake in one large or two small greased loaf pans about one hour in moderate oven.

MEMORANDUM

MEMORANDUM

Here's to the press, the pulpit and the petticoat, the three ruling powers of the day. The first spreads knowledge; the second spreads morals, and the third spreads considerably.

CAKES AND COOKIES

ALLEGRETTO CAKE

5 eggs,	$\frac{1}{4}$ cup granulated sugar,
$\frac{1}{3}$ teaspoon cream of tartar,	Pinch of salt,
	Flavoring,
1 cup flour.	

Beat yolk stiff, add cream of tartar to the stiff beaten whites. Mix sugar with whites. Beat in yolks, add salt and flavoring. Sift in flour and fold lightly together. Bake in moderate oven thirty minutes. Ice if desired.

ALMOND CAKE

Beat yolks of four eggs with one-half pound of powdered sugar for one hour. Add one-half pound of ground almonds and then stiff-beaten whites. Bake in well greased pan about thirty minutes.

ALMOND TORTE

6 eggs,	$\frac{1}{4}$ teaspoon cinnamon,
$\frac{1}{4}$ cup pulverised sugar,	grounded cloves or
$1\frac{1}{2}$ cups grounded almonds,	allspice,
$\frac{1}{2}$ teaspoon powder,	5 tablespoons crackers or,
	bread crumbs.

Beat yolks twenty minutes with sugar; add almonds (not blanched) spices, crumbs and powder. Beat whites well and add. Bake slowly in spring form forty minutes. Use chocolate frosting or whipped cream.

ANGEL CAKE

Beat whites of nine eggs very stiff, add pinch of salt, half teaspoon cream of tartar, $1\frac{1}{4}$ cups of sugar, one cup flour sifted five times. Flavor with vanilla and bake in very slow oven about forty-five minutes. Best results when baked in patented pan that can be inverted.

APPLE, PEACH OR PLUM CAKE

Cream one tablespoonful butter with one-half cup of sugar; add one egg, two shells of milk or water, two teaspoons baking powder and enough flour to make a batter to smooth out in a buttered pan. Cup up apples, peaches or pit plums, and sugar. Bake about one-half hour, till brown.

APPLE SAUCE CAKE

$\frac{1}{2}$ cup butter,	allspice, cinnamon,
1 cup sugar,	$\frac{1}{2}$ cup nut meats,
$1\frac{1}{2}$ cup raisins,	1 teaspoon soda,
$1\frac{3}{4}$ cups flour,	1 cup unsweetened apple
$\frac{1}{2}$ teaspoon each of cloves,	sauce,

Cream butter with sugar, add raisins, flour, spices, nuts and apple sauce. Dissolve soda in hot water and add. Bake forty-five minutes in moderate oven.

APPLE TORTE

$\frac{1}{4}$ lb. butter,	$\frac{1}{4}$ lb. flour,
$\frac{1}{4}$ lb. sugar,	Handful grated almonds,
2 eggs,	1 teaspoon whiskey or
	rum.

Cream butter with sugar. Mix with yolks of eggs, flour, almonds and rum. Put on paper and place on ice. (Better made the day previous.) *Filling*—Peel and slice eight apples and cook not too soft with three tablespoons sugar, a handful of raisins and a little citron. Spread half of the dough on bottom of spring form and bake till half done; cover with apples and use remainder of dough for stripes. Beat the two whites stiff, drop between squares, replace in oven and bake till brown.

BROD TORTE

8 eggs,	1 small glass any sweet
1½ cups sugar,	cordial,
½ teaspoon cinnamon,	¼ lb. ground sweet
¼ teaspoon cloves,	almonds,
1 tablespoon grated	6 bitter almonds,
chocolate,	¾ cup crumbs,
1 brandy glass rum,	1 heaping teaspoon
	baking powder.

Beat yolks with sugar; add spices, chocolate, rum and cordial, almonds, crumbs, baking powder and last the beaten whites. Bake in moderate oven ¾ of an hour.

BUTTER CAKES

2 hard boiled eggs,	1 teaspoon baking
¾ lb. butter,	powder,
½ cup sugar,	Rind and juice of ½
5 cups sifted flour,	lemon,
Whites of eggs,	¼ cup milk,
	Fine chopped nuts.

Mix butter with sugar, add flour with baking powder. Cream yolks of eggs; add rind and juice of lemon. Add to first mixture and take milk to form batter to roll out three-eighths of an inch. Cut in shapes with small glass. Then half each shape with edge of glass. Spread each with white of egg and sprinkle with nuts. Bake ten to fifteen minutes.

CHOCOLATE ECLAIRS

Prepare same batter as for cream puffs. Put on buttered sheets in pieces about four inches long and 1½ inches wide. Bake thirty minutes. Frost with either vanilla or chocolate icing. When dry open on one side and fill either with custard or whipped cream.

CHEESE CAKE

2 lbs. pot cheese,	10 eggs,
2 heaping tablespoons, butter,	2 teaspoons vanilla,
2 cups sugar,	2 tablespoons sifted flour,
	2 cups rich cream.

Stir butter to a cream; add sugar; add yolks of eight eggs one at a time, and two whole eggs. After beating fifteen minutes, add cheese, vanilla, flour, cream and strain through a fine sieve. Then add beaten whites. Line a large spring form with rich pie crust and put in above mixture. Bake very slowly in moderate oven at least one hour.

CHRISTMAS CAKES

2 oz. butter,	1 oz. ground almonds,
2 oz. sugar,	$\frac{1}{2}$ teaspoon vanilla,
1 egg,	Chopped almonds,
1 heaping tablespoon cake crumbs,	Jelly.

Grease six gems pans and line with crust pastry. Cream butter with sugar; add egg, stir in crumbs, almonds, and vanilla. Half fill each pastry case with mixture, sprinkle over almonds and bake in moderate oven twenty minutes. When cool, put teaspoon jelly on top.

COCOANUT MACAROONS

One large cocoanut grated or shredded; then dry in stove (do not allow to brown); whites of five eggs, and one pound of sugar, beaten together in a bowl on the stove until eggs and sugar get warm; take off the stove and beat until it gets cold; then add cocoanut and one teaspoonful of vanilla. Bake in a moderately hot oven on ungreased paper.

CUP CAKE

$\frac{1}{2}$ cup butter,	3 teaspoons baking
2 cups sugar,	powder,
1 cup lukewarm milk,	Juice and rind of 1 lemon,
$2\frac{1}{2}$ -3 cups flour,	4 eggs,
$\frac{1}{2}$ teaspoon vanilla.	

Cream butter with sugar; add yolks one at a time; then add milk and flour alternately, adding powder to last half cup. Beat whites, add lemon and vanilla. Bake in large cake, loaf, layers, coffee cake form or gems with raisins if desired.

CURRENT LOAF CAKE

$\frac{1}{2}$ cup butter,	$1\frac{3}{4}$ cups flour,
1 cup sugar,	$2\frac{1}{2}$ teaspoons baking
1 cup currants mixed	powder,
with 2 tablespoons flour,	$\frac{1}{2}$ cup milk,
	2 eggs.

Cream butter and add sugar and eggs well beaten. Add flour and baking powder which have been sifted together, alternately with milk. Sprinkle in currants. Bake about forty-five minutes in deep pan.

CHEESE CAKE

(Mock).

2 cups apple sauce,	1 can sweet condensed
3 eggs,	milk,
	Rind and juice of 1 lemon.

Beat yolks, add other ingredients; beat whites stiff, and add. Butter spring form, cover bottom with bread crumbs, pour in batter; bake slowly about one hour.

CHEESE TART

1 $\frac{1}{4}$ lbs. pot cheese,	2 tablespoons flour,
1 $\frac{1}{2}$ cups sugar,	1 teaspoon salt,
2 $\frac{1}{2}$ tablespoons butter,	$\frac{1}{2}$ pint cream,
8 eggs,	Juice and rind of 1 lemon,
	$\frac{1}{2}$ cup bread crumbs.

Mix cheese with sugar and butter creamed; add yolks of eggs, flour, salt, cream and lemon. Beat whites stiff and add. Grease spring form, sprinkle bread crumbs, add mixture and bake slowly in moderate oven about one hour.

CHOCOLATE LAYER CAKE

$\frac{1}{2}$ cup butter,	5 tablespoons hot water,
1 $\frac{1}{2}$ cups sugar,	$\frac{1}{2}$ cup milk,
4 eggs,	1 $\frac{3}{4}$ cups flour,
2 oz. unsweetened, chocolate,	2 teaspoons baking powder.

Cream butter with sugar and add well-beaten yolks; dissolve chocolate in water and add to mixture; add milk and flour with powder; beat whites stiff, add and bake in slow oven thirty-five to forty minutes. Whipped cream, jelly or chocolate may be put between layers and icing on top.

DATE TORTE

16 dates,	3 tablespoons grated chocolate,
1 tablespoon wine, brandy or lemon juice,	1 teaspoon each of gr. cinnamon and allspice,
9 yolks egg,	1 heaping cup full cracker crumbs.
1 $\frac{3}{4}$ cups sugar,	

Rub dates to smooth paste with wine, brandy or lemon juice, beat two whole eggs and seven yolks, add sugar, beat again, add dates, chocolate, spices and cracker crumbs. Stir well add well beaten white of eggs. Bake forty minutes in good size spring form. Prunes may be used instead of dates.

DEVIL'S FOOD

- | | |
|---|--|
| 1 cup sugar, | 1 heaping cup of flour, |
| 1 egg, | 1 teaspoon vanilla extract, |
| 1 cup of milk, | $\frac{1}{2}$ cup butter, |
| $1\frac{1}{2}$ teaspoons baking powder, | $\frac{1}{8}$ lb. unsweetened chocolate. |

Cream sugar with egg, add milk, flour, baking powder and vanilla. Melt butter with chocolate and add. Bake slowly in layers. When cool fill in between layers with jelly. Whipped cream on top.

DOBORST TORTE

- | | |
|---------------------|---------------------------|
| 6 eggs, | $\frac{3}{4}$ cup flour, |
| 1 cup sugar, | 1 teaspoon baking powder. |
| 1 teaspoon vanilla, | |

Beat yoke of eggs with sugar—add flour, baking powder, vanilla and beaten whites. This quantity makes five thin layers.

FILLING FOR DOBORST TORTE

- | | |
|---------------------------------------|---------------------------------|
| 3 squares of sweet vanilla chocolate, | 3 eggs, |
| $1\frac{1}{2}$ cups sugar, | $\frac{1}{2}$ lb. sweet butter. |

Grate chocolate, add eggs and beat. Add sugar and vanilla. beat again and cook in double boiler until thick. When well cooled, add creamed butter. Mix well, spread between layers and on top.

DUCHESS CAKE

- | | |
|-----------------------------|---------------------------|
| $1\frac{1}{2}$ cups butter, | 1 pint flour, |
| 1 cup sugar, | 1 teaspoon baking powder, |
| 6 eggs, | Any flavoring to taste. |

Cream butter with sugar, add eggs, two at a time, beating ten minutes each time, add flour sifted with baking powder and flavoring. Bake in shallow pan for thirty minutes, using any desired icing.

EGGLESS, BUTTERLESS AND MILKLESS

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|-------------------------|------------------------------------|
| 2 cups sugar, | 2 tablespoons shortening, |
| 2 cups water | $\frac{1}{2}$ teaspoon salt, |
| 2 tablespoons cinnamon, | 1 box seeded raisins, |
| 3 cups flour, | 1 heaping teaspoon baking
soda. |

Boil all ingredients except flour and baking soda. When cool add flour and baking soda and beat well. Line well greased pan with paper. Bake one hour in moderate oven.

FARINA TORTE

- | | |
|-------------------------------------|--|
| 6 eggs, | $\frac{1}{2}$ cup chopped almonds, |
| $1\frac{1}{2}$ cups powdered sugar, | 1 cup fine sifted farina, |
| 1 cup chopped walnuts, | 1 teaspoon (heaping)
baking powder. |

Beat yolks with sugar, add nuts, farina and baking powder. Fold in the stiff beaten whites, bake in two layers in slow oven. Bake one day before using. Before serving pour one-half pint cream over layers and beat $\frac{1}{2}$ pint of cream very thick to put between layers and on top.

FRUIT CAKE

(Dark)

- | | |
|---------------------------------|----------------------------------|
| 1 cup butter, | 1 teaspoon baking powder, |
| 1 cup sugar, | Handful currants and
raisins, |
| 3 eggs, | 2 teaspoons cocoa, |
| $\frac{1}{2}$ cup chopped nuts, | $2\frac{1}{2}$ cups flour. |
| 1 cup thick sour milk, | |

Cream butter with sugar, add eggs, milk, baking soda dissolved in water, currants and raisins, chopped nuts and cocoa mixed with a little water and add flour. Do not beat too hard. Bake in slow oven for two hours.

FRUIT CAKE (Dark)

1 cup brown sugar,	Cinnamon and cloves,
1 cup butter,	Pinch of salt,
2 eggs,	1 lb. each raisins and
1 cup molasses,	currants,
1 cup cold coffee,	1 lb. citron cut fine,
1 teaspoon salaratus,	Rind (grated) of one
2 teaspoons each of mace,	lemon,
	2 cups of flour.

Use ingredients according to rotation. Bake two hours in moderate oven. Grease and line pan with parafine paper.

GERMAN BUTTER COOKIES

1 lb. butter,	1 lb. sugar,
2 lbs. flour,	1 teaspoonful baking
7 eggs,	powder.

Crumble butter with flour; beat yolks with sugar, add, then add baking powder and beaten whites of four eggs. Roll $\frac{1}{4}$ inch thick, cut, sprinkle with sugar, bake a light brown.

GOLD CAKE

$\frac{1}{2}$ cup butter,	$\frac{1}{2}$ cup milk,
1 cup sugar,	$1\frac{3}{4}$ cups flour,
Yolks of nine eggs,	1 teaspoon lemon extract,
	2 teaspoons baking powder.

Cream butter and sugar, add well-beaten yolks, milk, flour and baking powder sifted five times and lemon extract. Bake thirty minutes in moderate oven.

JELLY ROLL

4 eggs,	$\frac{1}{2}$ teaspoon baking
1 cup of sugar,	powder,
1 cup of flour,	2 tablespoons warm water.

Beat yolks with sugar, add sifted flour and baking powder and water. Bake in large layer cake tin about twenty minutes. Spread with jelly while hot and roll. Cover with sugar or icing.

JOHNNY CAKE

1 cup cornmeal,	1 cup milk,
1 cup flour,	Lump butter size of egg,
1 egg,	4 teaspoons baking powder.

Mix well and bake thirty minutes.

KISSES

Well beaten whites of four eggs.

Beat in very gradually $1\frac{1}{2}$ cups of powdered sugar until mixture will hold its shape. Drop from tip of spoon in paper-covered tins and bake a very light brown. Place $\frac{1}{2}$ inch apart.

LAYER CAKE

3 eggs,	$1\frac{1}{2}$ teaspoons baking powder,
1 cup sugar,	$\frac{1}{2}$ cup water,
$1\frac{1}{2}$ cups flour,	Vanilla flavoring.

Cream eggs and sugar, add flour, baking powder, water and flavoring. Bake in two layers about twenty minutes.

LINZER TORTE

$\frac{1}{4}$ lb. butter,	$\frac{1}{2}$ lb. flour,
$\frac{1}{4}$ lb. sugar,	$\frac{1}{4}$ lb. ground almonds,
1 egg,	1 teaspoon full cinnamon,
2 teaspoonsful baking powder,	$1\frac{1}{4}$ teaspoon cloves,
2 tablespoons whiskey, or brandy,	1 ounce each citron and orange peel ground or chopped.

Cream butter and sugar, add other ingredients in order given. Put on ice over night. Roll out thick, retain sufficient for top strips; fill with strawberry or prune preserves.

MARGUERITES

Beat whites of one egg; add one-fourth cup sugar, two tablespoonfuls nut meats; spread on eighteen wafer crackers and place in pans in moderate oven for a few minutes till slightly brown.

MOLASSES CAKE

1 tablespoon butter,	$\frac{3}{4}$ cup flour,
$\frac{3}{4}$ cup sugar,	1 teaspoon soda,
1 cup molasses,	1 teaspoon each cocoa,
$\frac{1}{2}$ teaspoon allspice,	cinnamon and ginger,
$\frac{1}{4}$ lb. black coffee,	1 cup milk.

Cream butter and sugar, add remaining ingredients, bake in moderate oven about $\frac{3}{4}$ hour.

NOTHINGS OR SNOWBALLS

One egg, two teaspoonfuls cream or milk; butter the size of a walnut; flour to make dough very stiff. Roll thin and cut the size of a saucer. Fry in hot grease. Sprinkle with sugar.

NUT CAKE

$\frac{1}{2}$ lb. butter,	1 cup of warm milk,
2 small cups sugar,	4 cups sifted flour,
6 eggs,	$2\frac{1}{2}$ teaspoons baking
1 cup ground or chopped	powder,
nuts,	Juice of 1 orange,
	Rind of one lemon (grated).

Cream butter and sugar, add eggs one at a time, add balance of ingredients in order given. Bake $\frac{3}{4}$ hours. This can be sliced and filled and covered with whipped cream.

NUT TORTE

- | | |
|---------------------------------|---|
| 8 eggs, | 1 teaspoonful baking powder, |
| 1 cup sugar, | 3 cups ground hazel, walnuts, or almonds. |
| $\frac{1}{2}$ cup bread crumbs, | |

Cream yolks, eggs and sugar, add crumbs, baking powder and nuts, fold in stiff beaten whites. Bake in buttered spring form $\frac{1}{2}$ hour. When cool slice and fill with whipped cream and on top and decorate.

OATMEAL COOKIES

- | | |
|---------------------------|---------------------------|
| $\frac{2}{3}$ cup sugar, | 1 teaspoon baking powder, |
| $\frac{2}{3}$ cup butter, | Pinch of salt, |
| 1 cup rolled oats, | 1 egg, |
| | 1 cup of flour. |

Cream sugar and butter and add ingredients. Drop on buttered tins about two inches apart, bake quickly in hot oven.

ONE EGG CAKE

- | | |
|---------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter, | 2 cups flour, |
| 1 cup sugar, | 3 teaspoons flour, |
| 1 egg, | 1 cup chopped nuts and raisins. |
| 1 cup milk, | |

Cream butter and sugar, add other ingredients, bake about thirty minutes.

POUND CAKE

- | | |
|-------------------------|----------------------------|
| 1 lb. butter, | 1 wine glass brandy, |
| 1 lb. powdered sugar, | 9 eggs, |
| Grated rind of 1 lemon, | $1\frac{1}{4}$ lbs. flour. |

Cream butter and sugar, add lemon rind, brandy, yolks of eggs one at a time, then add flour and fold in beaten whites. Bake about one hour in slow oven.

QUICK CAKE

$\frac{1}{3}$ cup powdered sugar,	$1\frac{3}{4}$ cups flour,
$1\frac{1}{3}$ cups brown sugar,	3 teaspoons baking powder,
2 eggs,	$\frac{1}{2}$ teaspoon each cinnamon, and nutmeg.
$\frac{1}{2}$ cup milk,	
$\frac{1}{2}$ lb. dates (chopped)	

Mix all at once, beat four minutes, bake thirty-five to forty minutes.

RICHARDSON CAKE

$\frac{1}{2}$ cup butter,	$\frac{1}{2}$ cup water,
1 cup sugar,	1 teaspoon baking powder,
2 cups flour,	Whites of 5 eggs,
A pinch of mace.	

Cream butter and sugar, then add other ingredients and last the well-beaten whites of eggs. Bake in long pan. When cold cut in small squares and ice.

SCHNECKEN

2 cakes Fleischmann's Yeast,	1 tablespoon sugar,
1 cup milk,	Pinch of salt,
	$1\frac{1}{2}$ cups of flour.

Scald and cool milk, dissolve yeast in same, add sugar, flour and salt and set in warm place to rise for an hour.

$6\frac{1}{2}$ cups flour,	$\frac{1}{2}$ lb. butter,
1 qt. milk scalded and cooled,	1 cup sugar,
	2 eggs.

Cream butter and sugar, add eggs, beat well, then add, warmed sifted flour; add milk gradually, then fold in sponge and beat well. More flour can be added if necessary so it can be kneaded. Then place in greased bowl and allow to rise two hours. Then roll, thin, cut in strips, sprinkle with flakes of butter, sugar, cinnamon and butter; roll up; place in pans end-wise and let rise again for two hours. Then bake.

SOFT MOLASSES COOKIES

- | | |
|----------------------------------|----------------------------------|
| 1 cup shortening, | 1 teaspoonful salt, |
| 1 cupful brown sugar, | 1 teaspoonful ginger, |
| 1 cupful Porto Rico
molasses, | 1 teaspoonful cinnamon, |
| 1 cupful sour milk, | 1 tablespoonful vinegar, |
| 2 teaspoonsful soda, | About 5 cupsful pastry
flour. |

Cream the shortening and blend with it the brown sugar; add the molasses and sour milk. Sift together three cupfuls of flour with the soda, salt, and spices. Add to the first mixture together with the vinegar. Add the rest of the flour, taking care to keep the dough a soft one. Chill overnight in the refrigerator or other cool place and roll out in the morning—not too thin. Cut in desired shapes and bake on greased baking sheets about fifteen minutes.

SPICE CAKE

- | | |
|----------------------------------|-------------------------------------|
| $\frac{1}{2}$ cup butter, | $\frac{1}{2}$ teaspoon each cloves, |
| 3 eggs, | cinnamon, |
| 1 teaspoon baking soda, | 1 cup seeded raisins, |
| $\frac{1}{2}$ cup grated nutmeg, | $\frac{1}{2}$ cup sour milk, |
| 2 cups flour, | |

Cream butter and yolks; add other ingredients. Bake $\frac{3}{4}$ of an hour.

SPICE CAKE

- | | |
|--|--|
| 1 egg, | 2 small cups flour, |
| $\frac{1}{2}$ cup melted butter, | 1 teaspoon powder, |
| $\frac{1}{2}$ cup each sugar, milk,
molasses, | $\frac{1}{2}$ teaspoon each cinna-
mon, cloves, allspice, |

Mix all ingredients and bake $\frac{3}{4}$ of an hour. Ice if desired.

SPONGE CAKE

4 eggs, 1 cup flour,
1 cup powdered sugar, 1 teaspoon baking powder.

Beat yolks well with sugar, sifted five times. Add flour, baking powder sifted five times. Fold in well beaten whites. Flavor and bake in slow oven forty minutes.

SAND TORTE

1 cup butter, 2 teaspoons baking
1 cup sugar, powder,
6 eggs, ½ lemon, rind and juice,
1 cup flour, 1½ tablespoons rum or
¼ lb. cornstarch, brandy.

Mash butter, cream with sugar; add beaten yolks; mix flour, cornstarch and baking powder together and add to mixture with lemon and brandy. Bake thirty minutes.

STRAWBERRY CHARLOTTE

Take eight lady fingers, one quart strawberries, one-half pint cream, two cups of sugar; mash one cup of berries, split the lady fingers, moisted with the juice of the crushed berries and use to line a serving-dish. Place in the bottom of the dish a layer of berries, season with fine sugar. Whip cream to a froth, add a layer of it, then another of the fruit and sugar, and so on until all the fruit and cream are used. Place on ice and serve very cold.

STRAWBERRY SHORTCAKE (Old Fashioned)

Make biscuit dough (see Biscuits). Bake in large pan; when finished, cut in two layers with sharp knife, spread liberally (both layers) with butter. Have two boxes of berries mashed with sugar (four hours before using), spread berries on each layer, put together and reserve remaining sauce to pour over when serving. Serve hot. Use cream to pour over, also, if desired.

SURPRISE CAKE

Make a large cake of either sponge or cup cake batter. When cool, cut off top, take out inside of cake; crumb it, mix with $\frac{1}{4}$ or $\frac{1}{2}$ pint cream and any kind of fruit with juice. Replace top, sprinkle with powdered sugar. Grated pineapple and crushed strawberries are best. Bake day before using.

STREUSEL KUCHEN

1 cup butter,	2 cups flour,
1 cup sugar,	2 teaspoons baking
4 eggs,	powder,
	Juice and rind of $\frac{1}{2}$ lemon.

Cream butter and sugar; add eggs one at a time, flour, baking powder and lemon. Bake in buttered tins about $\frac{1}{2}$ hour till brown. Before putting in oven, crumb with fingers two tablespoons each butter, sugar and flour. Sprinkle over cake and if desired, add chopped almonds.

SUNSHINE CAKE

6 eggs,	Pinch of salt,
$\frac{1}{2}$ teaspoon cream of	1 cup sugar,
tartar,	$\frac{3}{4}$ cup flour.

Beat stiff with salt white of eggs. Add cream of tartar. Sift sugar, add well-beaten yolks and flour sifted five times. Flavor and bake one hour in slow oven.

SUGAR COOKIES

$\frac{1}{2}$ cup butter,	$\frac{1}{2}$ cup milk,
1 cup sugar,	4 to 5 cups flour,
1 egg,	1 teaspoon baking powder.

Cream butter and sugar; add egg, milk and add enough flour (with baking powder) till dough is stiff enough to roll thin, about $\frac{1}{4}$ inch thick. Sprinkle with sugar and cinnamon and bake ten minutes in hot oven.

WALNUT LAYER CAKE

6 eggs,

1 lb. rolled walnuts.

$\frac{3}{4}$ cup sugar,

Beat yolks and sugar; add walnuts. Fold in stiff beaten whites. Flavor with vanilla and bake in layers in quick oven. Fill and cover with whipped cream.

WALNUT CAKE

4 eggs,

1 dozen chopped uneedas,

1 cup sugar,

1 teaspoon baking powder,

1 cup chopped walnuts.

Beat yolks and sugar; add uneedas, powder, nuts and stiff-beaten whites. Bake thirty minutes.

WASHINGTON CAKE

1 egg,

2 cups sour milk,

1 cup molasses,

$3\frac{1}{2}$ cups flour,

1 cup sugar,

$1\frac{1}{2}$ teaspoons baking soda,

1 teaspoon each cinnamon,
and ground cloves,

$\frac{1}{2}$ cup each raisins and
currants,

1 tablespoon melted butter.

Beat egg and add all ingredients. Bake about $\frac{3}{4}$ of an hour.

"The only way to have a friend is to be one."

CAKE FILLINGS AND ICINGS

BOILED ICING

Boil one cup granulated sugar gently, without stirring, until it threads quickly when lifted with a spoon; turn slowly into stiffly-beaten white of one egg; beat until stiff enough to spread; add one-fourth teaspoonful of any prepared extract.

BOILED MAPLE SUGAR FROSTING

$\frac{1}{2}$ lb. maple sugar,	White of 1 egg,
or 1 cup brown sugar,	$\frac{1}{8}$ teaspoon cream tartar,
1 cup boiling water,	$\frac{1}{2}$ teaspoon vanilla.

Prepare same as boiled icing.

BUTTER FILLING

$\frac{1}{2}$ lb. butter,	1 tablespoon vanilla,
1 cup sugar,	1 teaspoon cocoa,
2 eggs.	

Cream butter and sugar; add vanilla, cocoa and stiff beaten whites. This is enough to place between and on top of layers.

CHOCOLATE FILLING

1 cup clear coffee,	1 teaspoon cornstarch,
$\frac{1}{2}$ cup sugar,	(with a little water)
Butter size of small egg,	$\frac{1}{2}$ cake grated chocolate,
$\frac{1}{2}$ teaspoon vanilla.	

Mix altogether, except vanilla. Cook for a few minutes and add vanilla. When cool spread on cake.

CHOCOLATE ICING

1 cup boiling water, 1½ cups sugar,
⅓ of ½ lb. butter, 1 teaspoon flour,
 1 teaspoon butter.

Boil water, chocolate, sugar, and add flour well mixed with butter. Boil till thick. Add flavor and spread.

CHOCOLATE ICING

Boil ½ cup cocoa, ¾ cup sugar with ¼ cup water until it threads.

CHOCOLATE ICING

Same as vanilla, adding two ounces bitter chocolate melted carefully in pot. Flavor with vanilla.

CREAM FILLING

⅞ cup sugar, ⅛ teaspoon salt,
⅓ cup flour, 2 eggs,
 2 cups scalded milk.

Mix first four ingredients and gradually pour into milk. Cook fifteen minutes in double boiler, stirring constantly until thick. Cool and flavor.

FIG FILLING

1 lb. figs, ½ cup sugar,
1 cup boiling water, Juice of ½ lemon.

Chop figs. Mix altogether and cook until a smooth paste. Let cool before using.

ICE CREAM CAKE FILLING

Boil three cups sugar in one cup water to a thick syrup; beat the whites of three eggs to a stiff froth and gradually pour the boiling syrup over it, stirring vigorously. Season with vanilla, lemon or orange juice and beat until cool.

LEMON FILLING

Grate whole of one or two lemons, mix with one-half cup powdered sugar and beaten whites of two eggs.

LEMON ICING

Add grated rind and one tablespoonful lemon juice to one tablespoonful boiling water or milk and one cup confectioners' sugar.

MAPLE ICING

Cook one cup brown sugar, two tablespoonfuls water, one and one-half teaspoonful vinegar, until it strings or threads. Pour this into the well-beaten whites of two eggs, stirring constantly and then beat about three minutes. Spread on cake and allow to stand a few hours before using.

ORANGE FILLING

$\frac{1}{2}$ cup sugar,	$\frac{1}{4}$ teaspoon lemon juice,
2 tablespoons flour,	Orange rind,
$\frac{1}{4}$ cup orange juice,	1 teaspoon butter,
	1 egg.

Cook in double boiler. Stir constantly until thick. When cool it is ready for use.

ORANGE ICING

Add grated rind of one-half orange, two tablespoonfuls orange juice, to one cup confectioners' sugar, a little at a time, until thin enough to spread; also one teaspoonful lemon juice.

STRAWBERRY ICING

Beat together one cup strawberries, one white of egg and one cup sugar. Spread on cake and eat at once.

VANILLA ICING

Beat whites of one egg well with one-half cup powdered sugar; add little vanilla and spread with knife dipped in cold water.

MEMORANDUM

*"God bless our wives,
They keep our hives
In little bees and honey;
They darn our socks,
They soothe life's shocks,
And don't they spend the money!"*

SAUCES FOR FISH, MEATS AND PUDDINGS

A LA NEWBURG SAUCE

1 tablespoon flour, 2 eggs,
½ cup butter, 1 wine glass sherry,
1 pint milk, Salt, paprika,

Chopped parsley.

Dilute flour in water; melt butter. Strain one pint milk. Beat yolks of eggs, add sherry, then a little hot milk to which flour and butter with salt and paprika have been added. Add remainder of milk, parsley and boil altogether for a few minutes.

BRANDY SAUCE

1 small cup sugar, Piece of butter size of
1 egg, walnut,
1 tablespoon flour, 2 tablespoons cold water,
 ½ pint boiling milk.

Beat ingredients together and pour into boiling milk or water. Flavor with brandy to taste.

BROWN SAUCE

Brown two tablespoons butter or other fat, if desired add one small onion chopped and brown; add two tablespoons flour, brown and add gradually one cup hot water, meat, fish or vegetable stock. Makes one cup sauce.

CAPER SAUCE

2 tablespoons butter,	1½ cups boiling water,
3 tablespoons flour,	¼ cup capers,
Salt,	Few drops of onion juice,
Cayenne pepper,	1 tablespoon butter.

Melt butter, add flour, salt, pepper and gradually boiling water. Cook ten minutes. Add chopped capers, onion juice and just before serving, add butter.

CHOCOLATE SAUCE

1½ tablespoons corn- starch,	2 ounces butter chocolate,
3 cups milk,	2 eggs,
	⅔ cup powdered sugar.

Mix cornstarch with ½ cup milk. Add remainder gradually. Cook in double boiler until thick. Add melted chocolate, beaten whites, sugar and unbeaten yolks. Stir well; cook one minute. Add vanilla and cool before serving.

CREAM SAUCE

Prepare white sauce and pour gradually over the beaten yolks of two eggs and cook slowly until thick, stirring constantly. Two tablespoonfuls wine may be added to flavor. Serve at once, hot, over cooked green peas, asparagus, fish, meat or poultry.

CURRY SAUCE

Dissolve two tablespoonfuls butter, add two tablespoonfuls flour and two of curry powder; rub smooth and add enough white sauce or hot water to make a very creamy sauce. Very good for left over lamb cuts in cubes.

EGG SAUCE

2 hard boiled eggs,	1 tablespoon flour,
2 tablespoons butter,	1 cup boiling water.

When cold, chop egg fine; melt butter, mix flour; pour in boiling water and add eggs. Cook until thick, and serve plain or on toast. Season to taste.

FRENCH DRESSING

Mix $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $1\frac{1}{2}$ tablespoons vinegar, three or four tablespoons olive oil. Blend well and serve cold. More or less vinegar or olive oil may be used.

HARD SAUCE

Cream one-third cup butter, one-third cup sugar, one-third teaspoonful lemon extract, two-thirds teaspoonful vanilla. Put on ice.

HOLLANDAISE SAUCE

Same as "Lemon Sauce for Fish" using boiling water instead of fish.

HOT HORSERADISH SAUCE

4 tablespoons horseradish,	1 teaspoon each sugar,
4 tablespoons finely powdered cracker crumbs,	salt,
$\frac{1}{2}$ cup cream,	2 teaspoons vinegar,
	2 dashes pepper.

Put in double boiler. Stir well and heat thoroughly.

LEMON SAUCE FOR PUDDINGS

1 cup sugar,	2 cups boiling water,
2 tablespoons cornstarch,	Rind and juice of 1 lemon,
2 tablespoons butter.	

Mix sugar and cornstarch, add water and cook ten minutes. Add lemon and butter.

LEMON SAUCE FOR FISH

1 lemon,	1 tablespoon butter,
2 eggs,	1 tablespoon flour,
	1 cup fish stock,

Melt butter. Add flour, fish stock and cook until thick. Take from fire. Add rind and juice of lemon and beaten yolks. Season to taste.

MAYONNAISE

Butter size of egg,	3 eggs,
1 tablespoon flour,	1 teaspoon mustard,
1 cup milk,	$\frac{1}{8}$ teaspoon red pepper,
1 cup vinegar.	

Melt butter, blend flour; add gradually milk. Cook in double boiler until thick. Then add three whole eggs well beaten with remainder of ingredients. Cook a few minutes longer. This will make one pint. If it thickens too much, a little milk can be added to thin it.

MUSTARD DRESSING FOR BOILED FISH

5 hard boiled eggs,	Red & black pepper,
1 tablespoon butter,	1 lemon,
1 teaspoon sugar,	1 small onion,
1 teaspoon dry mustard,	$\frac{1}{4}$ pint cream.

Mash yolks until smooth; add all ingredients. Cook in double boiler; add cream. Garnish fish with chopped parsley and white of egg chopped fine. Pour over fish when ready to serve.

MUSTARD SAUCE

Boil $\frac{1}{2}$ bottle mustard with one cup fish stock adding salt, pepper, one teaspoonful sugar and paprika; when thick, add yolk of one or two eggs and served cold with chopped parsley. Good for salmon.

MUSHROOM SAUCE

Brown two tablespoonfuls butter or fat with two tablespoonfuls flour; add pepper and salt and one cup mushroom liquid; add one-fourth can mushrooms, drained, rinsed and cut in quarters or slices, with a little chopped parsley. Serve hot over meat.

ROULETTE SAUCE

Make a cream sauce, add one large tablespoonful of catsup and mushrooms.

OIL MAYONNAISE

1 teaspoon mustard,	$\frac{1}{8}$ teaspoon cayenne
1 teaspoon powdered	pepper,
sugar,	Yolk of 1 egg,
$\frac{1}{4}$ teaspoon salt,	1 tablespoon vinegar,
or 1 tablespoon lemon juice.	

Mix first 4 ingredients, add egg, beat well. Add oil gradually drop by drop, beating constantly. As mixture thickens, add oil, vinegar or lemon juice alternately until very thick. Keep cold.

SCHARFE FISH SAUCE

Melt one tablespoonful butter, add one tablespoonful flour and one cup hot fish stock. Remove from fire and pour very gradually on the beaten yolk of one egg. Pour while hot over fish or fishballs.

SWEET AND SOUR SAUCE

2 tablespoons flour,	2 tablespoons vinegar,
2 tablespoons butter or	1 cup hot vegetable liquid,
fat,	or soup stock,
2 tablespoons dark brown	Salt and pepper.
sugar,	

Brown butter or fat. Blend flour; add other ingredients and cook until smooth. Pour over string beans, cabbage, soup, meat, and white beans and boil for awhile. For tongue and fish, raisins, almonds, cinnamon and cloves may be added.

TARTAR SAUCE

1 tablespoon lemon juice,	1 tablespoon vinegar,
1 tablespoon Worcester-	$\frac{1}{4}$ teaspoon salt,
shire sauce,	$\frac{1}{3}$ cup butter.

Mix the first four ingredients and heat in double boiler. Brown butter and strain into mixture. Serve cold over fish.

TOMATO SAUCE

Cook one teaspoonful of chopped onion and one can of tomatoes for fifteen minutes. Melt two tablespoonfuls butter; add to it two tablespoonfuls flour, a little salt and pepper, stirring constantly. Strain tomatoes, add to butter and flour mixture. Cook together till smooth.

WHITE SAUCE

Melt two tablespoonfuls butter, remove from fire and mix with two tablespoonfuls flour. Cook until it bubbles, then add two-thirds cup of hot milk at once and the other one-third, gradually, and boil, stirring constantly until thick enough. Season with pepper and salt.

WINE SAUCE

Heat one cup of sherry or Maderia wine to the boiling point and pour slowly into two eggs that have been beaten light with three-fourths of a cup of sugar, stirring all the time. Cook until thick, pour in dish and keep warm till ready for use.

CARAMEL SAUCE

2 cups granulated sugar, 5 cups boiling water.

Melt sugar in saucepan and heat, stirring constantly until golden brown. Then add boiling water and cook three minutes.

SANDWICHES

ANCHOVY SANDWICHES

Remove bones of one dozen anchovies, cream three hard-boiled eggs with two tablespoonfuls sweet butter; add a few grains of cayenne pepper, mix all together. Use on very thin slices of buttered white bread.

CHEESE AND ANCHOVY SANDWICHES

Cream two tablespoonfuls butter, add one-fourth cup grated American cheese, one teaspoonful vinegar, salt, paprika, mustard and anchovy essence. Spread between thin slices of bread.

CREAM CHEESE AND OLIVES

Stone and chop olives fine and mix with cream cheese, adding sweet cream to moisten. Salt and pepper to taste.

EGG AND SARDINE SANDICHES

Take equal quantities of egg yolks and sardines, the latter drained, skinned and boned. Season with salt, cayenne pepper and mustard. Rub until smooth and add lemon puice or olive oil to make a paste. Spread between slices of buttered bread or on fresh wafers, or use mayonnaise in place of lemon juice and other seasoning.

CHICKEN SANDWICHES

Chop chicken through chopper, mix with plenty mayonnaise, pepper and salt and spread on bread. Smoked tongue may be used the same way.

EGG SANDWICHES

Cut fine whites of four hard-boiled eggs; force the yolks through a potato ricer; mix yolks and whites, season with salt and pepper and moisten with mayonnaise. Spread mixture between thin slices of buttered bread.

FRUIT AND NUT SANDWICH

Chop one pound raisins, dates, one-half pound walnuts, two oranges, two lemons and mix with fruit juices.

LEBER WURST SANDWICHES

Make a paste of ten cents worth of leberwurst, one-half cup salad dressing, two tablespoons rendered butter and two table-spoonfuls vinegar. Spread on thin slices of bread.

NUT AND CHEESE

Mix with half roll of cream or Neufchatel cheese one-fourth cup chopped walnuts; add salt and pepper.

PATE DE FOI GRAS SANDWICHES

Smother small goose livers until soft, in goose fat; mash into paste with three hard-cooked eggs; add salt, red pepper and little grated onion. Spread on small, thin slices of toast.

VEAL MIXTURE FOR SANDWICH

Mix and spread between thin slices of bread one-half pound finely-chopped roast veal, one chopped apple, one celery heart, chopped fine; six walnuts, chopped fine, and enough mayonnaise to make a smooth paste.

EGGS, OMELETS AND PANCAKES

BREAD PAN-CAKES

Soak 1 cup stale white bread in milk or water until thoroughly moistened. Squeeze dry. Mix with one egg, salt and pepper and one tablespoonful of flour. Form in small cakes and fry in little hot butter or both sides until brown.

CREAMY OMELET

Beat yolks of two eggs with one tablespoonful of milk; add salt and pepper and to this the stiff-beaten whites. Butter pan, pour in mixture and cook slowly, drawing edges toward centre with knife until whole is set and nicely brown. May be served with jelly.

EGGS IN A NEST

Separate whites from yolks, beat whites until dry. Butter a small fancy dish in which eggs are to be served, sprinkle fine bread crumbs on the bottom. Place beaten whites in dish, make a hollow and slip in yolks, set bowl in saucepan containing boiling water, cover and cook until whites are firm or brown under flame, if desired.

EGGS AU GRATIN

3 hard boiled eggs,	3 tablespoons butter,
1 teaspoon chopped	1 cup white sauce,
onions,	$\frac{1}{4}$ cup grated American
1 teaspoon chopped	cheese,
parsley,	Salt and pepper.

Cut eggs in half length or crosswise, remove yolks and balance of egg in ramikins. Cream yolks, mix with butter, onion, parsley, salt and pepper. Fill in cup of eggs. Pour white sauce over, sprinkle with cheese and brown.

FRENCH TOAST

$\frac{1}{4}$ cup flour, $\frac{1}{4}$ teaspoonful salt,
1 teaspoon baking powder, $\frac{1}{2}$ cup milk,
1 egg, Sliced white bread.

Sift together $\frac{1}{4}$ cup flour, one teaspoon baking powder and one teaspoon salt. Add $\frac{1}{2}$ cup milk slowly and well beaten egg. Into this dip bread, fry in hot fat or butter, drain and serve at once with powdered sugar.

GERMAN PANCAKE

2 eggs, $2\frac{1}{2}$ tablespoons flour,
1 cup milk, Salt.

Beat eggs; add other ingredients, beat well. Turn in hot buttered pan. When brown, on one side, turn and brown. Serve with lemon juice, jelly or sugar. Three thin pancakes.

GOLDENROD TOAST (Hard Boiled Eggs)

Separate yolks and whites of eggs and chop fine. Put yolks in a warm place; make a white sauce; add the whites to sauce. Heat thoroughly and pour mixture on toast. Press yolks over the whole, through a fine strainer, and garnish with parsley.

GRIDDLE CAKES

1 egg, 1 tablespoon butter,
1 cup milk, Pinch of salt.
2 cups flour,

Mix well and fry in small cakes on hot griddle.

WAFFLES

$\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter,
1 qt. flour, (4 cups) 3 eggs,
3 teaspoons baking powder, Pinch of salt.

Rub butter with flour in which baking powder has been sifted. Add eggs, salt, and $\frac{1}{2}$ cup of milk more or less to form a thin batter. Fry on hot well-greased waffle iron.

MEMORANDUM

MEMORANDUM

PASSOVER DISHES

ALMOND COOKIES

1 lb. sugar,	2 cups matzo meal,
8 eggs,	2 tablespoons potato flour.
½ lb. almonds (shelled),	

Stir *well* sugar and yolks of eggs, mix matzo meal and flour thoroughly and add, blanch and split almonds and add, and last the stiff-beaten whites of eggs. Grease pans, line with paper and spread—bake fairly fast. Cut in slices and toast.

BEOLAS

Six eggs—Sufficient matzo meal to give it consistency.—Drop this from the point of a spoon into boiling fat or olive oil. When light brown, take out and drain. Serve with a syrup or with sugar and cinnamon.

BROD TORTE

10 eggs,	Grated peel of one lemon,
2 cups powdered sugar,	1 tablespoon cinnamon,
¼ powdered almonds,	½ teaspoon each allspice
1 cup matzo flour,	and cloves.
Juice of one orange,	

Beat yolk of eggs well with sugar, add grated almonds, orange juice, lemon peel, matzo flour, all the spices and last well-heated whites of eggs. Bake in slow oven. Can be served with whipped cream.

CANDIED PEARS

2 lbs. of dried pears, 1 glass of water.
1½ lbs. sugar,

Boil pears until soft. Cook sugar in water. Put pears in boiled sugar. Cook until all moisture is absorbed. Then place singly on a moist board. When cold dredge well with sugar.

CHAROCIS

Chop fine three apples, a few sweet almonds grated, some seeded raisins and add a little ground cinnamon.

CHOCOLATE TORTE

4 eggs, ¼ lb. seeded raisins,
½ cup sugar, ½ cup matzo meal,
¼ lb. almonds, ¼ cup wine,
¼ lb. sweet grated choc- Juice of one orange.
olate,

Beat sugar with yolks of eggs, add almonds blanched and finely chopped, then raisins, matzo meal, wine, orange juice and last well beaten whites. Bake in spring form in moderate oven for about forty minutes.

CRIMSEL

3 matzos, 3 eggs,
2 tablespoons seeded ¾ cup sugar,
raisins, Tablespoon lemon juice,
2 tablespoons chopped Pinch salt,
almonds, Grated rind of one lemon.

Mix matzos which have been soaked and squeezed dry with yolks of eggs, almonds, sugar, raisins, lemon juice, salt, grated lemon rind and well beaten whites. Stir well. Drop from spoon into deep hot fat. Serve hot with stewed prunes or apple sauce.

PASSOVER DISHES

GRATED APPLE PUDDING

6 large juicy apples, Peel of one lemon,
8 eggs, $\frac{1}{2}$ cup matzo meal,
 $\frac{1}{2}$ lb. powdered sugar, Few almonds.

Stir sugar and yolks of eggs, grated apples, matzos meal, grated lemon peel and last beaten whites of eggs. Just before baking sprinkle top with blanched chopped almonds.

KHREMSEL

2 eggs, 1 cup matzo flour,
2 tablespoons sugar, A little salt,
 $\frac{1}{2}$ cup fat.

Mix matzo flour and fat thoroughly; beat eggs and sugar and salt and mix altogether. Form round disks, fill with any preserves close them into three-cornered pieces and bake in well-greased tin.

LEMON CAKE

4 eggs, $\frac{1}{4}$ cup matzo meal,
 $\frac{1}{4}$ lb. sugar, Rind of one lemon.

Stir yolks of eggs and sugar well, add matzo meal, grated rind of one lemon and last fold in beaten whites of eggs. Grease a warm pan and bake in a moderate oven.

MACAROONS

1 lb. sugar, 1 lb. sweet almonds,
6 egg whites.

Pound and blanch almonds, mix with stiffly-beaten egg white and sugar. Milk well together. Bake on paper or wafers in moderate oven.

MARROW BALLS FOR SOUP

Take marrow from a raw bone, mash until smooth. Add two whole eggs, a small piece of soaked matzo, pepper and salt and enough potato-meal so mixture will come almost clean from the bowl. Roll into small balls and boil in soup about three minutes before serving.

MATZOS DROPPED IN EGG

Beat as many eggs and soaked matzos as required. Fry quickly in fat or butter to a light brown, lay on a platter, sprinkle with a mixture of sugar and cinnamon.

MATZO KLEIS

4 matzos,	Matzo meal,
$\frac{1}{2}$ onion,	Pepper, salt,
4 eggs,	Parsley.

Soak matzos in cold water, press out all water. Add seasoning and onion chopped and browned. Beat eggs, add with enough meal to roll into balls. The less meal, the lighter the balls will be. Boil ten minutes before serving.

MATZO PLUM PUDDING

$\frac{1}{2}$ lb. chopped suet,	2 matzos, soaked,
$\frac{1}{2}$ lb. sugar,	$\frac{1}{4}$ lb. sieved potato flour,
$\frac{1}{2}$ raisins (seeded and chopped),	$\frac{1}{2}$ lemon juice and rind,
$\frac{1}{2}$ lb. currants,	1 teaspoon ground cinna- mon,
$\frac{1}{2}$ lb. mixed peel,	8 eggs,
1 glass rum.	

Drain matzos and beat all ingredients together; boil for eight hours in mold. Serve with wine or lemon sauce.

MATZO PIE CRUST

- | | |
|-------------------|----------------------|
| 1½ matzos, | 2 eggs, |
| 1 tablespoon fat, | 2 tablespoons sugar, |
| ¼ cup matzo meal, | ⅛ teaspoon salt. |

Soak matzo and press dry; heat fat, add matzos. When dry, add meal, eggs, sugar, salt. Mix well and press into pie platter with hands. Have ¼ inch thick.

MATZO SHALET

- | | |
|-------------------------|--------------------------|
| 3 soaked matzos, | 1 tablespoon cinnamon, |
| 2 grated apples, | Grated rind of orange or |
| 9 eggs, | lemon, |
| 1 cup sugar, | Few chopped almonds, |
| 1½ cups seeded raisins, | ½ lb. fat. |

Beat eggs and sugar well, add all ingredients; drain matzos well and beat all light. Melt fat in baking dish, pour in mixture and bake in moderate oven 1¼ hours. Serve hot with wine sauce.

NUT TORTE

- | | |
|--------------------|--------------------------|
| 2 lbs. walnuts, | 12 eggs, |
| 1 lb. sugar, | 1 glass fine matzo meal, |
| 1 wine glass wine. | |

Beat yolks and sugar till almost white; mix chopped nuts and meal and add to first mixture; add wine and stir well; beat whites stiff and fold in gently. Spread pan with fine wrapping paper; bake in moderate oven one hour. This makes a large cake and keeps fresh several days.

POTATO PUDDING

- | | |
|------------------------|--------------------------|
| 4 eggs, | ½ lemon, |
| ½ cup sugar, | ¼ lb. cold, grated pota- |
| 2 tablespoons almonds, | toes, |
| ¼ teaspoon salt. | |

Beat yolks well with sugar, add other ingredients and beaten whites. Pour into greased dish, bake in pan (half filled with boiling water) ½ hour. Serve with wine or chocolate sauce.

PRESERVED ORANGE PEEL

One-quarter pound dried orange peel, one-half pound sugar. Cook orange peel, until soft. Strain and wash them. Boil the sugar with one glass of water. Put the peels in and cook to a sticky consistency.

RAISIN WINE

To two pounds of raisins add three quarts of cold water, handful of stick cinnamon, and a few tablespoonsful of sugar. Let it boil until the raisins have swelled, and the water has been reduced to half the original quantity. When cold, press and strain through a bag.

RELISH

Three pounds radishes, three pounds sugar. Grate the radishes on a coarse grate; boil the sugar with two glasses of water and put the radishes in. Stir frequently. Put in some ginger and one-half pound blanched almonds. Cook until solid.

SAUCE FOR MATZO PUDDING

$\frac{1}{2}$ cup water,	$\frac{1}{4}$ cup sugar,
3 slices lemon,	1 teaspoon potato flour,
$\frac{1}{8}$ teaspoon cinnamon,	4 eggs,
1 cup white wine.	

Mix first four ingredients and beat until well flavored. Moisten flour with little water, add and stir. Pour hot wine gradually into well-beaten yolks, stir and add beaten whites.

SCRAMBLED EGGS AND MATZOS

Break matzos in small pieces, pour boiling water through, drain quickly. Beat three eggs well, add matzos and scramble in hot pan with butter or fat. Scrape carefully with spoon from bottom of pan. Add sugar.

PASSOVER DISHES

SPONGE CAKE

1 lb sugar, 1½ glasses fine meal,
10 eggs, 1 lemon (grated rind),
2 tablespoons potato flour.

Mix sugar and yolks until almost white; add all ingredients mixing well; fold in beaten whites; bake in moderate oven ¾ hour.

SPONGE CAKE

8 eggs, 1 lemon (grated rind),
1½ cups powdered sugar, ½ cup potato flour.

Beat eggs and sugar until very light, add rind and flour mixing well without beating. Bake in quick oven.

SPONGE CAKE

1 lemon (juice and rind), 1 cup powdered sugar,
8 eggs, 2 small cups meal.

Make same as first sponge cake.

STUFFED AND CANDIED PRUNES

3 lbs. prunes, 2 lbs. sugar,
1 lb. walnuts, 2 glasses water.

Boil sugar and water, add prunes and boil until all moisture is absorbed. When cool, dip prunes in sugar.

TEIGLACH

Eight eggs, slightly beaten, one and one-half glasses fine matzo flour, two tablespoonsful potato flour. Knead well and roll into long round strips. Cut these strips into little cubes about half-an-inch thick. Have a pound of honey and a glass of sugar boiling in a large pot over a gas range. Drop the little cubes, lower the flame, and frequently take up the pan and shake: Then increase the flame and stir constantly with a large spoon until the cubes are brown and dry. Shell and split half a pound of hickory nuts and drop into pan. Stir once or twice. Have a board ready, wet it with cold water, drop the mixture on it, smooth it out into the form of a cake, let stand for about two hours, then cut into size desired.

VIENNA BUNS

3 eggs,	1 cup raisins,
1 cup meal,	1 cup almonds (chopped)
1 cup sugar,	1 teaspoon powder.

Beat eggs with sugar; add other ingredients and bake in gem pans $\frac{3}{4}$ hour.

VOSDUSHNY PIROG

Pulp of baked apple, enough to make a pound; one dessert spoon sugar, whites of four eggs, beaten stiff. Mix all ingredients lightly and quickly; warm a pan, preferably an old porcelain platter, and bake in a moderate oven.

The mother in her office holds the key of the soul, and it is she who stamps the coin of character and makes the being who would be a savage but for her gentle care, a noble man.

HOUSEHOLD HINTS

TIME-TABLE FOR ROASTED MEATS

Beef, ten to twenty minutes to pound; mutton, ten to twenty minutes; lamb, fifteen to twenty minutes to pound; veal twenty minutes to pound; turkey (eight to ten pounds), not less than three hours; goose (seven to eight pounds), two hours; chicken (small), one hour to one and one-half hours; duck (small), one and one-half hours.

WEIGHTS AND MEASURES

Two cups equal one pint; four cups equal one pound; two tablespoonsful of butter, sugar or salt equal one ounce; four tablespoonsful of flour equal one ounce.

**2 cups granulated sugar, 2 cups solid butter,
4 cups flour—1 lb.**

Teaspoonful borax put in last water in which clothes are rinsed will whiten them.

To remove tea or fruit stains spread the article out flat and pour boiling water through the stain.

To remove tar, rub with lard or butter, then rinse with warm water and soap.

Nose-bleeding is stopped by chewing a small wad of paper very hard. The motion of the jaws stops the flow of blood.

Or take a small piece of cotton, force it into one or both nostrils as may be needed by means of a pen holder or lead pencil. Do it gently as it must be tight to be effective.

RECIPES TRIED AND TRUE

To remove old tea, coffee, cocoa or chocolate stains, soak in cold water first, then use boiling water.

Cakes will not stick to the tins if placed on a damp cloth when removed from oven.

Rub very little rendered fat over potatoes before baking and they will be free from skin when opened.

When using lemons for any purpose for which the peel will not be required, grate the yellow part of the rind on enough granulated sugar to absorb the oil. Mix grated peel and sugar thoroughly and you will have a splendid lot of flavoring for the cost of the sugar.

Cold water, one tablespoonful of ammonia and soap will take out machine grease when other means would not answer on account of colors running, etc.

A dash of cold water against the face, will awaken a person who has fainted.

Ink spots on floor can be extracted by scouring with sand wet in oil of vitriol and water. When removed, rinse with strong pearl-ash water.

To remove paint from window glass: Rub it well with hot, sharp vinegar.

A stale egg rises in water; a fresh one is heavy and sinks to the bottom.

Cooking under the boiling point after the first ten minutes causes the toughest meat to become tender.

To avoid odor in cooking onions or cabbage, add one-fourth teaspoonful of soda, leave kettle uncovered and change water twice.

In making frozen puddings, fill mold to overflowing and cover with buttered paper, butter side up. At serving-time, wipe mold free from ice and salt and place in a vessel of cold water for one minute.

HOUSEHOLD HINTS

A bit of soft, folded paper inside an overshoe heel will prevent same from slipping and becoming useless and leaky through running down at the heel.

Cleaning Cream—For woolen garments of any description, dissolve four ounces of white Castile soap, cut up fine in one quart of soft water, over the fire. When dissolved, add four quarts more, four ounces of ammonia, two ounces of ether, two ounces of alcohol and one ounce glycerine. Bottle and this will keep forever.

Cleaning Oil Cloth—A dingy oil-cloth may be brightened by washing it with clear water and a little borax dissolved in it. Wipe it with a flannel cloth that you have dipped into milk and then wring as dry as possible.

For Slight Burns—A few teaspoons of bicarbonate of soda or washing soda in a glass of water make a useful lotion. Apply on gauze or handkerchief. Any fat as cold cream, soap or butter is useful.

For Sprains—Perfect rest, part sprained kept in elevated position, using cloths wrung out in very hot or very cold water.

To Clean Brass—To clean anything in brass no matter how dainty, take a cup of vinegar and one-half cup of table salt; put in a warm dish.

To Keep Bar Soap—Cut into pieces and put in a dry place, it is more economical to use after it has become hard, as it does not waste so readily.

When possible, remove all stains while fresh.

Blood Stains—Wash in cold water until the stain turns brown; then rub with Fels naptha soap and soak in warm water.

Glue Stains—Apply vinegar with a cloth.

Grease Stains—Place a blotter over stain and iron with a very hot iron.

Grass Stains—Wash with Fels naptha and water.

RECIPES TRIED AND TRUE

Ink Stains—Soak in sweet or sour milk.

Rust Stains on White Material—Soak spot with lemon juice, then cover with salt and place in the sun for several hours. Rinse thoroughly.

Heat Exhaustion—Remove to airy place. Give stimulants. Either strong ammonia, teaspoonful brandy, hot coffee, $\frac{1}{2}$ teaspoonful of aromatic spirits of ammonia in little water.

Specks of dust, cinder or the like may be removed gently by a tiny bit of clean cotton rolled over the end of a toothpick.

CANDIES

ALMOND CREAMS

Blanch and chop or grate almonds and mix them thoroughly through French cream, mold into any shape; or shape French cream oblong and press an almond into its side. Then roll in granulated sugar or melted chocolate.

BUTTER SCOTCH

2 cups light brown sugar, 1 tablespoon vinegar,
1 cup butter, 1 tablespoon water,
 $\frac{1}{8}$ teaspoon baking soda.

Mix all together and boil twenty minutes; add soda; as soon as it will crisp in cold water, remove from fire. Pour out on flat buttered tins and mark off in squares.

BUTTER TAFFY

2 cups light brown sugar, 2 tablespoons vinegar,
4 tablespoons molasses, 2 tablespoons water,
 $\frac{1}{4}$ cup butter.

Boil all together till brittle in water. Pour into pans and cool.

CHOCOLATE CARAMELS

1 cup molasses, Butter, size of egg,
1 cup white sugar, 1 heaping cup grated
 $\frac{1}{2}$ cup sweet milk, chocolate,
2 teaspoons sifted flour, 1 teaspoon vanilla.

Boil together first four ingredients; when thick, add butter, boil and test in water. When done add chocolate and let boil a few minutes. Flavor and pour into greased pans. When cool cut into squares and wrap in wax paper.

COCOANUT FUDGE

4 cups sugar, ½ cake bitter chocolate,
1 tablespoon butter, ½ cup grated cocoanut,
1 tablespoon vanilla.

Boil together first three ingredients. Remove from fire, add vanilla, beat until creamy and pour into buttered tins. When cool, cut into squares.

CHOCOLATE KISSES

2 cups confectioner's sugar, Whites of 2 eggs,
3 oz. chocolate.

Beat whites; with sugar and chocolate. Drop on buttered pan in large baking tin. Use spoon dipped in cold water. Bake fifteen minutes.

CHOCOLATE CREAM DROPS

Roll some French cream into cone-shaped forms and lay them on waxed paper or a greased platter until hard, which will take from three to four hours. Then melt some grated chocolate in a kettle set in boiling water. When melted, roll creams in it, one at a time, by means of a long hat-pin. Slip on wax paper to dry.

CREOLE NUT CANDY

3 cups syrup, 1 tablespoon vinegar,
½ cup white sugar, 1 teaspoon butter,
2 cups shelled almonds.

Boil first four ingredients until stringy. Test in ice-water. Butter square pan, put in almonds, pour over syrup. Cool before taking out.

FRENCH CREAM

Take the white of one or more eggs, one-half egg shell of water to each white, and mix; then add as much confectioners' sugar as it will require to make it stiff enough to roll into any shape desired. Flavor to taste.

CANDIES

FUDGE

2 cups sugar, 1 tablespoon butter,
 $\frac{2}{3}$ cup milk, $\frac{1}{4}$ cake bitter chocolate,
1 teaspoon vanilla.

Cook first four ingredients until mixture forms a soft ball in cold water. Remove from fire, add vanilla, stir until creamy and it sugars around edge. When cool, pour into buttered tins and cut into squares. Chopped walnuts or picans may be added when taken from the fire.

GLACE WALNUTS

Boil one cup sugar, few grains cream of tartar and $\frac{1}{2}$ cup boiling water. Do not stir after boiling has begun. When syrup has a faint yellow tinge, remove from fire, dip half nuts separately, drop on to oiled paper. Stand syrup in hot water while dipping.

ORANGE STICKS

Wipe orange, remove peel in quarters, cut in narrow strips. Place peel in sauce pan with $\frac{1}{4}$ cup cold water, boil up once and drain. Repeat five times to extract bitter taste. Heat $\frac{1}{2}$ cup sugar $\frac{1}{4}$ cup hot water and when dissolved, add orange peel. Cook slowly until syrup is nearly evaporated. Drain and roll strips in granulated sugar.

PEANUT CANDY

Boil two cups of sugar with one-half cup of water and dissolve one-half teaspoonful of cream of tartar in a little cold water and add. Boil until it becomes brittle when dropped into cold water. Then add a piece of butter the size of a hickory nut and boil a few minutes longer. Pour this over nuts which have been spread in a buttered tin and set away to cool.

SALTED ALMONDS

Put almonds into boiling water and remove skins. Lay on a platter for several hours to dry. Put a piece of butter in a pan and stir the almonds over and over to glaze them. Remove from the pan, put in another one, set in oven to roast until they begin to color slightly. Throw on a clean paper, sprinkle with fine salt and let dry.

STUFFED DATES

Make a cut in length of dates, remove stone. fill with walnuts or pecans and shape into original form. Roll in granulated sugar.

Prunes may be stuffed the same way, soaking prunes in cold water for several hours, then steaming until skins are tender.

CANDIED POPCORN

1½ cups sugar or maple syrup,	1 tablespoon butter, 3 tablespoons water, 3 qts. popped corn.
----------------------------------	---

Boil sugar or syrup with butter and water until it spins a long thread. Pour this on corn and, if desired, shape into balls.

CONSERVES

CARROT MARMALADE

1 lb. carrots, 1 qt. water,
1 lb. sugar, 1 orange
1 lemon.

Boil all together till thick.

GRAPE BUTTER

Cook grapes until soft enough to rub through colander; add skins, cook until tender, adding $\frac{1}{2}$ lb. sugar to each lb. fruit. Boil until thick, stirring often.

GREEN TOMATO CONSERVE

7 lbs. small green toma- 3 sliced lemons,
toes, $\frac{1}{2}$ of 5c worth cloves and
6 lbs. sugar, cinnamon mixed,
 $\frac{1}{2}$ oz. whole ginger.

Pierce tomatoes with fork. Heat all together slowly, boil until tomatoes look clear. Take out tomatoes with skimmer, fill jars. Boil syrup till thick, pour over hot tomatoes and seal. Tastes like fig preserves.

PEAR AND ORANGE MARMALADE

10 lbs. pears, 8 lbs. sugar,
8 lbs. oranges,

Cut fruit through and chop with orange skins; dissolve sugar and cook until thick as jam.

PLUM CONSERVE

- | | |
|-----------------------------|-----------------|
| 4 doz. plums, | 1 cup sugar, |
| 1 cup cold water, | 4 oranges, |
| $\frac{1}{2}$ cup nut meats | 2 cups raisins. |

Wash, cut and stone plums and put rind through chopper. Boil all together (except nuts) till thick, add nuts ten minutes before removing from fire.

PEACH CONSERVE

- | | |
|----------------------------|------------|
| 25 peaches, | 3 oranges, |
| $3\frac{1}{2}$ lbs. sugar. | |

Pare fruit, cut, chop rind of oranges and allow all to stand over night. Cook until thick. Can.

RELISH

- | | |
|---|--|
| 2 qts. green tomatoes, | 2 tablespoons salt, |
| 4 qts. cabbage, | 1 lb. sugar, |
| $\frac{1}{2}$ doz. medium size
onions, | 3 pts. vinegar, |
| 2 small red peppers, | $\frac{1}{2}$ oz. tumeric coloring,
(if desired), |
| 1 bunch celery, | $\frac{1}{2}$ oz. white mustard seed, |
| $\frac{1}{2}$ oz. whole allspice. | |

Chop all vegetables, mix with rest of ingredients and boil twenty minutes.

RHUBARB AND RASPBERRY

- | | |
|--------------------------------|------------------------|
| 1 qt. red raspberries, | 1 lb. English walnuts, |
| 1 qt. cubed rhubarb, | 2 sliced oranges, |
| 1 lb. seeded raisins, | 2 sliced lemons, |
| 1 lb. sugar to each lb. fruit. | |

Cook all together about $\frac{1}{2}$ hour till thick as jelly. Can.

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