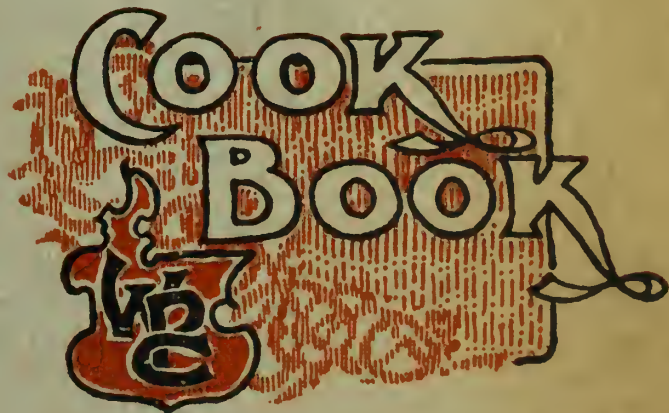


T X

715

S723

Sci RR
Desk



COOK
BOOK





Class TX715

Book , S723

Copyright N^o

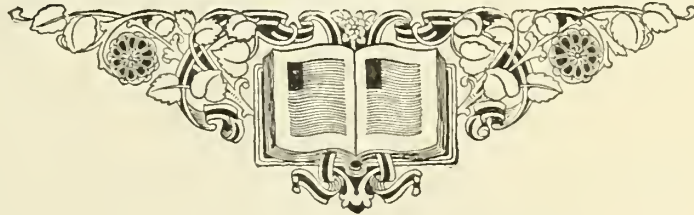
COPYRIGHT DEPOSIT.







Souvenir Cook Book



Copyrighted, 1909

Published under the auspices of the
WOMAN'S POULTRY CLUB
Saratoga Springs, N. Y.

TX715
S723

Designed and Printed at the
Robson *and* Adee Printing Plant
Saratoga Springs, N. Y.



©CLA254596



SUNNY DALE—MRS. FRED KING.



ALL hail to the woman
Of our dear land,
Who can make good bread
With her own hand.



AND can broil a steak
Just done to a turn.
Our homge we give you,
Our respect you earn.



THE sword may be mighty,
The pen honor doth gain;
But you help feed the organ
That nourishes the brain.

SOUPS

SOUP STOCK.

Chop into pieces trimming of beef steak, lamb chop, any kind of meat, also add bones from roasted meat or poultry; cover with cold water and set on back of stove; let boil slowly several hours. If handy, add friend potatoes, meat gravies or cereals.

When meat falls from bones take from stove, strain through fine strainer or wet napkin; set aside to cool; when cold remove grease if desired. Pieces of lamb add much to the flavor of the stock. This stock is used in making all kinds of soup.—A. M. KING.

CHICKEN SOUP.

Wash and singe the chicken, cut in pieces and put on stove with four quarts of cold water; when it reaches the boiling point draw aside and allow it to simmer slowly three hours. Add one onion, a stalk or two of celery, and three-quarters of a cup of rice, and simmer for another hour. Let stand until cool without covering; strain and season with pepper and salt; serve hot.

—MRS. M. GORMAN.

TOMATO SOUP.

Put one can of tomatoes with one quart of water and one onion, chopped fine; cook half an hour; strain through a wire sieve and add one quart of milk, one table-

spoon flour; moisten with a little cold milk; add pepper, salt and butter. When hot add a few rolled crackers.
—MRS. W. H. KING.

TOMATO SOUP.

One dozen large tomatoes boiled until soft, in two quarts water; strain and add one-half teaspoon soda; then one quart milk, tablespoon butter, salt and pepper to taste.—A. M. KING.

BARLEY SOUP.

Wash one-half cup pearl barley and boil slowly in one quart of water three hours; add three quarts of stock and season with salt and pepper. Sago, macaroni, and vermicelli soups may be made in the same way, but require only two hours' boiling.—MRS. FRED KING.

BEAN SOUP.

To two cups of beans which have been soaked over night in three quarts of water add two quarts of water and a piece of salt pork; simmer until beans are perfectly soft; pepper and salt to suit taste.

LENTEN SOUP.

Two potatoes, two tomatoes, two tablespoons rice, one quart water, two onions; boil slowly three hours; salt and pepper; strain or not as you please.—SARAH MONROE.

EMERGENCY SOUP.

Two small slices of pork washed and cut into dice; brown the pork and take from the kettle; add to the gravy two small onions and brown them; add two quarts hot water and slice in one or two large potatoes. Cook until soft; strain, mashing the potatoes and onions fine; add all together, pork included; boil up; add one pint of milk; season and serve with squares of toasted bread.

—MRS. N. PERRY.

VEAL SOUP.

A knuckle of veal carefully cleaned and the meat scraped from the bone. Allow one quart of water to each pound of meat and bone; simmer for four hours; meanwhile add a small onion, sliced fine; pepper and salt to suit taste.—MRS. M. GORMAN.

MUTTON BROTH.

One pound lean mutton cut in small pieces, one quart cold water, one tablespoon of rice soaked in a little warm water. Cook slowly until tender and then add a little milk if preferred; salt and pepper to taste.

—MRS. M. GORMAN

CABBAGE SOUP.

To two quarts of water add two cups of cabbage, chopped fine, and cook until tender; then add one quart of sweet milk, a little salt and pepper and a piece of butter; serve hot.—MRS. M. GORMAN.

BEEF SOUP.

Take one-half cup each of chopped onion, carrot, turnip and cabbage; cover with water and cook slowly until tender, about one hour; when done add one quart of soup stock, if too thick add more; season with salt and pepper. Just before serving add either parsley or celery leaves chopped fine.—A. M. KING.

GREEN PEA SOUP.

Strain the water off after the peas are cooked and add one quart of milk, butter, pepper and salt to suit taste.

—MRS. M. GORMAN.

POTATO SOUP.

Six potatoes boiled and mashed through a colander; add one quart milk; season with salt, pepper and a little nutmeg.—A. M. KING.

MEATS

ROAST PORK.

Bake in a moderate oven and be sure to allow plenty of time for cooking, as much as twenty-five or thirty minutes to the pound; sprinkle roast with pepper and sage and put cup of water in pan; when nearly done sprinkle with salt. This is nice served with apple sauce.

—MRS. M. GORMAN.

CREAM SAUCE.

Two tablespoons melted butter, one large tablespoon of flour, one pint of cream or milk, salt and pepper.

—MRS. WM. BENTLEY.

DRAWN BUTTER SAUCE.

Two tablespoons flour and two of butter rubbed to a cream; then add boiling water slowly until the right consistency.—MISS S. E. HAZEN.

BEEF STEAK, BROILED.

Have steak three-quarters of an inch thick; remove all fat and place in broiler over a clear coal fire for a few minutes; then put on a hot pan, sprinkle with salt and dot with bits of butter and set in the oven until the butter is melted.—MRS. NELLIE PERRY.

MEAT PIE.

Take pieces of cold beef, chop fine, season, and put in a deep dish, dot with butter and pour in a little water;

cover with rich biscuit dough and bake; when done turn bottom side upwards on platter and serve hot.

—MRS. NELLIE PERRY.

ROAST LAMB.

For a leg of lamb weighing seven or eight pounds, season with salt and pepper, rubbing the seasoning well into the meat; place pan in hot oven. A good plan is to allow fifteen minutes to each pound. If the gravy commences to brown too much add a little water.

—A. M. KING.

BREADED VEAL.

Cut veal cutlet in bits the size for one person, dip in egg, then in bread crumbs, and fry in hot lard; brown quickly and finish cooking in the oven if one has a quantity to cook.—A. M. KING.

SALT PORK, FRIED.

Cut pork in one-quarter inch slices, freshen by pouring boiling water over and let stand for a few minutes and then roll slices in flour and fry slowly until a delicate brown.

SAUCE.

Take part of the fat and rub in a heaping tablespoon of flour and turn in milk until right consistency.

SWEETBREADS.

Scald in salt water, remove stringy parts; then put in cold water for a few minutes and dry in a towel; dip in egg and rolled cracker crumbs and fry in butter; put on platter and surround with green peas; have peas hot and drain all juice from them.—MRS. R. C. HALL.

SMOTHERED VEAL.

Best cooked in an iron kettle. Put in the kettle a tablespoon of drippings, then the veal which has been washed in clear water, cover closely and let simmer slowly for one-half hour; then add three or four onions sliced fine and six small carrots sliced lengthwise, a little pepper and one pint hot water; cover closely and cook slowly one hour or until perfectly tender; then add salt.

HASH.

Mince cold, lean meat fine; put a tablespoon of butter in pan with a slice of onion; when the onion is cooked remove it from pan and add a tablespoon of flour; stirring until smooth, add slowly a cup of stock or water, then one and one-half cups of the minced meat, stir well together, add salt and pepper and serve with toast.

—MRS. M. GORMAN

BEEF LOAF.

Three pounds round steak put through a meat cutter, one-quarter pound salt pork, one onion; add salt, pepper and one egg. Mix thoroughly and put in a pan; cover with bits of butter and bread crumbs, bake one hour, cut in slices and serve either hot or cold.—SUSAN HAZEN.

TO BOIL SALT MEAT.

Salt meat, like ham and corned beef, should be put in cold water and brought to a boil and when done should cool in the water they are boiled in; this adds much to the flavor, otherwise they will be dry and chippy. If the meat is very salt change the water while cooking.

—SUSAN HAZEN.

VEAL CROQUETTES.

One cup chopped veal, one-half cup boiled rice, one cup milk, large lump butter, salt and pepper; beat all together; mix with sufficient bread crumbs to make into balls and fry in hot lard.—MRS. G. WADSWORTH.

ROASTING MUTTON.

Many people object to the flavor of mutton. The strong taste is in the fat, and if this is all carefully removed the flavor will be much more delicate. Sprinkle with pepper and a little flavor and roast in a moderate oven, adding salt fifteen minutes before taking from fire. A medium-sized quarter of mutton should bake in an hour and a half.

—MRS. NELLIE PERRY.

BAKED VEAL.

Place veal in pan; if very lean put small bits of pork around and on top; season with salt and pepper. A piece weighing eight or ten pounds bake three hours, basting often; if gravy starts to brown add a little water. Dressing seasoned with celery leaves is very good with baked veal.

ROAST BEEF.

Select the number of pounds of beef required and season with salt and pepper well rubbed in; lay on bottom of pan pieces of suet and place pan in hot oven. A good plan is to allow ten minutes for each pound. If potatoes are to be roasted with the meat peel and wash the desired quantity and after roasting the meat one-half hour lay the potatoes around the meat, sprinkle with salt and when brown turn them.—A. M. KING.

POT ROAST OF BEEF.

Five pounds of pot roast beef cleaned and trimmed; put in a kettle and cover with water and let boil slowly for two hours; then take it from kettle, put in dripping pan and let brown one-half hour in oven; take out meat and blend one tablespoon flour with fat, adding water in which the meat was boiled until sauce is of right consistency.

—MRS. M. GORMAN.

BAKED HAMBURG LOAF.

Three pounds round steak, one-fourth pound salt pork, one onion; put all through a meat chopper; add salt, pepper, and one egg; mix thoroughly, press in a pan and cover with bits of butter and bread crumbs; bake one hour and serve either hot or cold, cut in slices.

—S. E. HAZEN.

BOILED MUTTON.

Remove as much of the fat as possible and place in kettle; add one quart boiling water, cover closely; as soon as meat begins to boil push back on range and let it

simmer slowly until tender, then add salt and pepper. If flavor is liked a sliced onion can be boiled with meat. The gravy should be thickened with a little flour and one-half cup of capers added.—MISS S. HAZEN.

FRESH PORK CROQUETTES.

Three cups lean fresh pork that has been roasted, one small onion made very fine; heat one cup milk and add one tablespoon flour which has been stirred in a little cold milk, one tablespoon butter, salt and pepper; when nearly cold add to meat with two well-beaten eggs; make into croquettes; dip in beaten egg and roll in cracker crumbs and fry in deep fat. Serve immediately.

SAUSAGE.

For each pound of lean, fresh pork use one-half pound of fat pork, grind with a meat grinder; season with two teaspoons sage finely sifted, one level teaspoon salt and one of pepper for each pound of meat; mix thoroughly and test by frying a small piece; add more seasoning if desired; pack in muslin bag five inches wide and twelve inches long.—MRS. M. GORMAN.

CURING HAMS, SHOULDERS AND BACON.

(100 lbs.)

Mix eight pounds salt, five pounds brown sugar, three ounces of saltpeter, make into a pickle with boiling water; skim; when cold pour it over the meat; let it stand six or eight weeks to cure them; smoke ten days or two weeks using hickory brush bark and corn cobs.

FOWL *and* GAME

PRESSED CHICKEN.

Boil a chicken until tender, remove the bones and chop the meat very fine; season with salt, pepper and butter; add to the liquor the chicken was boiled in one cup of bread crumbs and to this the chopped chicken; when heated turn into a basin and press. Serve cold.

— MRS. WM. KING.

FRIED CHICKEN.

Clean and wash the chicken well and with a sharp knife cut it open in the back; dredge with flour, pepper and salt; put equal quantities of butter and lard in a hot frying pan then put in the chicken and keep well covered until brown on both sides. The secret of a nice fricasee is in having plenty of hot lard and butter.

— MRS. M. GORMAN.

BAKED CHICKEN.

A good way to cook young chickens is to split them down the back, wash and dry them with a towel, spread flat in baking pan; rub a little butter and pepper over them; cover and bake one or two hours; salt and pour over them a cup of hot cream thickened with a teaspoon of flour.— S. E. HAZEN.

SMOTHERED QUAIL.

When well picked, split down the back and when

ready for cooking flour nicely; place in dripping pan, breast downward, salt and pepper and on each bird lay a piece of butter; keep covered until done, when remove cover and brown a delicate color; baste often while cooking and do not let water cook from them.

BAKED QUAIL.

Fill as you would a chicken using quite a little chopped celery in filling; bake until quite tender; serve on a hot plate having mashed potatoes in center of plate, then the birds around the potatoes and green peas around edge of plate.— MRS. R. C. HALL.

BROILED QUAIL.

Broil as you would a steak, serve on toast with chopped parsley heated in butter poured over the birds.

STUFFING FOR CHICKEN OR TURKEY.

To a cup of bread crumbs add a tablespoon of melted butter; season with salt, pepper, chopped onion and sage.
— MRS. M. GORMAN.

FRIED CHICKEN.

Clean chicken, cut in pieces to serve, dip in beaten egg then in bread crumbs and fry in hot lard until a nice brown, then place on a pan and set in the oven until all is fried.— A. M. KING.

BAKED TURKEY.

Wash turkey and rub on the inside; stuff the crop; lay a little strip of cloth over dressing, inside, and sew up with twine, then stuff the other part and sew up to keep stuffing from cooking out; lay turkey in steam cooker, sprinkle with salt and pepper, dot with bits of butter; fill pan half full of water, cover and cook on top of stove; do not let water cook out. When tender take cover off and put in oven to brown. Turkey cooked in this way will not be dry. Cook duck the same way only put three small onions in stuffing for flavor.—A. M. KING.

STUFFING FOR TURKEY.

Two quarts of dry bread crumbs, piece of butter and a little salt and pepper, wet with cold water or cold milk (but not too soft); if desired flavor with celery or sage. One quart of oysters is very nice. In case this receipt

makes too much, will be nice baked by itself in buttered pan.

I think every housewife has small bits of bread left after each meal. I dry these bits very hard; when I have a quantity I grind them fine in food chopper, store in an oatmeal box and use for breaded veal and for stuffing.

—A. M. KING.

CHICKEN FRICASSEE.

Cut up chicken and wash thoroughly; put in kettle with two or three slices of salt pork; add enough boiling water to partly cover the chicken and a little pepper, simmer slowly until tender but not enough so as to fall apart; take from kettle and fry in pork fat until brown; lay hot biscuit in platter or slices of toast; put chicken on these and pour over the gravy which has been thickened with flour and salt to taste.—MISS S. HAZEN.

FISH

BAKED FISH.

Make a dressing of bread crumbs, two tablespoons of minced onion, some chopped parsley, butter, pepper and salt, one tablespoon chopped suet and a beaten egg. Stuff the fish and sew or tie securely; place in a pan with some hot water, lay pieces of pork on top with pepper and salt and bake, basting often.—MRS. WM. KING.

SALMON FRITTERS.

One slice of salmon, boil fifteen minutes in one-half cup of thickened milk. Pick the salmon up fine, add salt and pepper and one beaten egg. When cold cut in slices and roll in cracker crumbs and cook in hot lard.

—MRS. ARTHUR HAWKINS.

ESCALLOPED OYSTERS.

Separate one quart of oysters from their liquor, crush crackers; put in bottom of an earthen baking dish a layer of crackers, then one of oysters, seasoning them with salt, pepper and butter; repeat this until all are in dish; pour over the oyster liquor and a cup of milk, and bake forty minutes.—MRS. R. C. HALL.

DEVILED SALMON.

One pound can of salmon chopped fine, one cup of sweet milk, two tablespoons butter, one tablespoon flour, one egg, pepper and salt; mix flour and butter together,

let the milk come to a boil, pour over flour and butter, add the salmon and seasoning; cook for one minute then add one well beaten egg and one teaspoon Worcester sauce; bake in shells or deep pudding dish; cover with bread crumbs.—G. PERCY HAZEN.

GLOUCESTER PIE.

One pint round clams, opened; drain off juice and strain it; chop clams and add an equal quantity of bread crumbs, a small onion chopped fine, piece of butter size of a large egg and pepper to taste. Mix all together, add juice, put in baking dish, put small pieces of butter on top and bake from three-quarters of an hour to an hour.

—ELIZABETH WILLIAMS

OYSTER COCKTAIL.

One pint oysters, one tablespoon catsup, one tablespoon vinegar, one tablespoon lemon juice, one tablespoon horse radish, one tablespoon of Worcestershire, one teaspoon salt; mix all together and serve in small glass cups.

CREAMED OYSTERS.

One pint oysters, one cup cream, butter size of walnut, one heaping teaspoon flour, a little salt and pepper; heat oysters and cream, thicken with flour.

—MRS. G. WADSWORTH.

FRIED FISH.

Wash and carefully dry the fish, roll in flour and dip in beaten egg and then roll in cracker crumbs, thoroughly covering all openings, so that fat cannot enter, and drop in smoking hot fat and fry a nice brown.

— MRS. M. GORMAN.

STUFFING FOR FISH.

Dice several slices of salt pork and fry until brown, add two sliced onions and one quart diced bread after the onions are tender; put inside and over the fish with salt and pepper to taste.— MISS S. HAZEN.



THE BENTLEY HOMESTEAD—MRS. J. O. BENTLEY.

WAYS *of* COOKING EGGS

TO BOIL EGGS.

Place the eggs in cold water on the stove and remove as soon as the water boils.

SCRAMBLED EGGS.

Beat the eggs with a fork just enough to break them; to every four eggs add two tablespoons milk, one-half teaspoon salt and a pinch of pepper; into a clean, smooth spider drop a teaspoonful of butter; as soon as it begins to bubble turn in the eggs and stir until they begin to set; remove to a cooler part of the range and continue to stir until they are of the right consistency; they should be firm but not hard.

POACHED EGGS.

Put a pint of boiling water in a deep pan with a little vinegar and salt added, let boil; break six eggs, drop carefully into the water; let boil five minutes; take up on a hot plate, pour over melted butter and sprinkle with pepper.—MRS. M. GORMAN.

OMELETTE FRIED.

One egg beaten very light, add one tablespoon of milk, a sprinkle of salt; pour in hot buttered frying pan, let brown, fold over and serve immediately.

—S. E. HAZEN.

BAKED OMELETTE.

One cup milk, one teaspoon flour, one teaspoon salt, six eggs, yolks and whites beaten separately, very light; mix flour gradually and thoroughly with milk, put in a pudding dish and stir in the yolks well, then lightly stir in the whites, not thoroughly. Put one tablespoon butter in very hot spider, add the above and bake five to seven minutes in a quick oven, turn on hot platter and serve immediately.—A. M. KING.

DEVILED EGGS.

Carefully remove the shells from hard boiled eggs while they are still warm, cut them in half, take out yolks in a bowl, make them fine with a fork, add salt, paprika, mustard, celery salt, if you have it, spoonful of Worcestershire sauce, vinegar and olive oil, or cream if preferred; the mixture should be soft enough to spread easily; put it back in the eggs, set on ice and serve on lettuce leaves. These are very nice for picnics.

CREAMED EGGS.

Boil six eggs until yolk is firm, cut up in hot deep dish, sprinkle with salt and pepper and pour over them a cream made of one pint milk, two tablespoons flour stirred smooth with one tablespoon butter

—MISS S. HAZEN.

BAKED EGGS.

Butter a deep pudding dish and break in it as many eggs as you wish, add pepper and salt and one tablespoonful of sweet cream to each egg, bake in a moderate oven.— S. E. HAZEN.

EGGS A LA GOLDEN ROD.

Three hard boiled eggs, one tablespoon butter, one tablespoon flour, one cup milk, one-half teaspoon salt, a little pepper; make a thin white sauce of butter, flour and milk; separate yolks from the whites and chop the whites fine, adding them to the sauce; pour over toast and sprinkle the grated yolks on top.

— MRS. G. WADSWORTH.



SYLVAN RETREAT—MRS. N. A. PERRY.

SALADS *and* DRESSINGS

SALAD.

One cup thin slices of sour apples, one-half cup of walnut meats broken in pieces, one cup of celery cut in small pieces; dust with salt and pepper and just before serving mix with dressing.

DRESSING.

Two eggs, one tablespoon mixed mustard, one-half teaspoon salt, butter size of an egg, three tablespoons vinegar, one tablespoon sugar; beat the eggs, then add the salt, sugar and mustard, beat a little more, then add the melted butter and the vinegar; set the bowl over boiling water and stir constantly until thick and smooth; when cold add a cup of whipped cream.

— MRS. NELLIE A. PERRY.

LOBSTER SALAD.

One small can of lobster cut or shredded, as much celery as you have lobster, two hard boiled eggs cut in small pieces; serve with mayonnaise dressing on lettuce leaves and garnish with stuffed olives.

— MRS. R. C. HALL.

LOBSTER A LA NEWBURG.

Yolks of four hard boiled eggs, one tablespoon flour, teaspoon of mustard, one-quarter pound butter rubbed to a paste and stirred into one pint boiling milk; when

it boils add contents of a can of lobster cut in small pieces and a generous grating of nutmeg, salt to taste, allow all to become heated again; serve with or without sherry wine.— MRS. R. C. HALL.

BANANA SALAD.

Arrange on small plates crisp lettuce leaves, place in center of each plate one whole banana, sprinkle over one tablespoon of chopped nuts and one spoon of dressing; serve very cold.— MRS. R. C. HALL.

TOMATO SALAD.

Select firm good sized tomatoes, peel and take core from them and fill with celery, apple and walnuts chopped fine; serve on lettuce leaves and cover with mayonnaise dressing; garnish with nasturtium blossoms.

— MRS. R. C. HALL.

WALDORF SALAD.

One cup of sour apples cut fine, one cup of celery cut fine, one-half cup English walnuts cut fine, a dash of white pepper and salt; just before serving mix with mayonnaise dressing and garnish with the white celery tops.— MRS. WM. KING.

FRENCH DRESSING.

Three tablespoons of oil, three tablespoons vinegar, salt and pepper.— MRS. R. C. HALL.

SARDINE SALAD.

One box of sardines free from oil and bones, season with lemon juice; chop three hard boiled eggs and mix with the fish; arrange on lettuce and pour over a French dressing and garnish as you like; radishes may be used.

SALMON SALAD.

Beat two eggs and stir in three-quarter cups of vinegar with one teaspoon each of salt and sugar, and one-quarter teaspoon each of pepper and mustard and one-half teaspoon flour; cook until thickened and pour over one can of salmon minced fine and mixed with four stalks of chopped celery.—MRS. WM. KING.

LETTUCE DRESSING.

One egg, one tablespoon sugar, one-third tablespoon of mustard, six tablespoons sweet milk, two tablespoons melted butter, one teaspoon salt, one-half teaspoon pepper, one-half cup of vinegar; boil all together and add vinegar; when cold add the milk.

—MRS. ARTHUR HAWKINS.

SALMON SALAD.

Two cans of salmon, two bunches of celery chopped fine; mix together and serve with cream dressing.

—MRS. M. GORMAN.

GREEN SALAD.

Boil green string beans and serve them in cucumber; bank on a bed of green lettuce, cover with a dressing colored green with parsley.

SHRIMP SALAD.

Fill green pepper cups with pink shrimp and serve with yellow mayonnaise.—MRS. F. BROWN.

POTATO SALAD.

Six large potatoes boiled, when cold cut in thin slices with one small cucumber also cut in small bits (onion can be added if preferred); shake a little salt over this and put in a cold place; when ready to serve add salad dressing, put on lettuce leaves and garnish with hard boiled egg.—MISS S. HAZEN.

VEGETABLES

COOKING VARIOUS VEGETABLES.

One hour is usually required to cook very young beets but winter beets need from three to five hours to make them tender.

Boiling water should be poured over green peas and they should boil from twenty to thirty minutes.

Green corn is spoiled by too long cooking—twenty minutes is enough.

Cauliflower should boil thirty minutes in salted water, then drain and add milk or cream with a little flour to thicken, a dash of pepper and serve very hot.

Fresh young onions whole will cook tender in two hours; pour off water, add a little milk, butter, pepper and salt and serve very hot.

Winter squash are best steamed, then set in the oven for twenty minutes; mash, add plenty of butter, pepper and salt.

TOMATO PUFFS.

Add riced potatoes to one pint of hot milk until like thick cream; mix with this two tablespoons of bacon finely minced and one cup of stewed and strained tomatoes; add cracker dust to make thick enough to retain shape; drop on buttered pan in little pats and brown lightly in hot oven; arrange as a border around lamb chop, veal, or ham; garnish with parsley.

— MRS. F. BROWN.

SARATOGA POTATOES.

Peel and slice potatoes very thin, lay them in ice water one hour with one tablespoon of alum in water, then thoroughly dry them with a clean towel and drop each slice separately in kettle of boiling fat, fry until crisp and brown, take out with a wire spoon, drain and sprinkle with salt while warm.— A. M. KING.

EGG PLANT.

Cut in slices half inch thick, sprinkle with salt and pile one slice on another, being careful to salt each slice, turn a plate over the slices and let stand two or three hours; pour off the juice, dip slices in beaten egg and cracker crumbs; fry a golden brown in equal parts of butter and lard.

STEAMED CORN.

Corn too old for boiling on the cob is delicious if scraped or grated from the cob, put in a double boiler, add a little hot water and cook for an hour, stirring occasionally, then add butter, pepper and salt.

BAKED CORN.

To six ears of corn grated from the cob, add one tablespoon butter, one egg, one scant tablespoon sugar, one cup milk and salt and pepper to taste; bake in pudding dish forty minutes.

CORN FRITTERS.

Corn a little too old for boiling on the cob makes the best fritters; draw a sharp knife down the center of the rows, scrape the pulp from the cob, care being taken not to remove the hulls, season with salt and pepper; drop on a hot spider on which one spoonful of butter and one of lard have been melted; fry a nice brown on both sides and serve hot.—S. E. HAZEN.

STRING BEANS.

Cut in pieces half-inch long, wash and cook in two tablespoons hot butter, stir often and cook slowly one hour, add a very little water, half cup, and simmer slowly; they should be tender in one and one-half hours; add salt, pepper and a cup of sweet cream.

ASPARAGUS.

Cut the tender part of a bunch of asparagus in one inch pieces, wash thoroughly, add two cups boiling water and boil thirty minutes; add salt and pepper and one cup sweet cream; this is nice poured over slices of toast or served by itself.

BAKED TOMATOES.

Select smooth, medium-sized tomatoes, cut a slice from the top and with a spoon remove seeds and soft part; make a filling with chopped ham or any cold meat to which add salt, pepper and cracker crumbs and a spoonful of Worcestershire sauce; hard boiled eggs finely chopped may be added; fill tomato cups with mixture, put on covers and bake one hour.—S. E. HAZEN.

BAKED TOMATOES.

Six large ripe tomatoes, skin and cut in small pieces, put a layer in a baking dish, season with salt, pepper, and butter then a layer of coarse bread crumbs; continue until dish is full, having last layer of crumbs; bake one hour.—MRS. WILL KING.

CREAM TURNIPS.

Cut peeled turnips into half-inch dice; boil in salted water; drain; pour over them a cream sauce made of one cup hot milk poured over one tablespoon each butter and flour rubbed together, salt and pepper.

—MRS. A. M. KING.

CREAMED CARROTS.

Small carrots should be cleaned with a vegetable brush, sliced very thin; put two tablespoons of butter in pan and heat it; add carrots, cover closely and cook slowly one hour, shaking dish occasionally to prevent burning; add one-half cup boiling water, cook twenty minutes, then add cup sweet cream, salt and pepper; serve hot.—SUSAN HAZEN.

CODFISH CAKES.

One cup of codfish, six large potatoes peeled, put on stove in cold water and boil until potatoes are done; strain, mash them thoroughly with the fish; beat until light, then add two well beaten eggs, salt and pepper and one-half cup of cream; make into cakes which should be quite soft; dip in egg and cracker crumbs and fry until brown.—S. E. HAZEN.

CODFISH PUFFS.

One teacup codfish picked up and freshened, two cups mashed potatoes, two beaten eggs, one pint of milk, one-half teacup butter, a little salt and pepper; mix and bake twenty or thirty minutes.—ELIZABETH WILLIAMS.

POTATO CANAPES.

Shape cold mashed potatoes into cakes half-inch thick, brush with beaten yolk of egg, sprinkle with any cold chopped meat, dust lightly with salt and pepper, dot with butter and brown in a rather quick oven; garnish with parsley.—ELIZABETH S. CLEMENTS.

POTATO CROQUETTES.

Pare and boil six large potatoes; when done put through a ricer; add two well beaten eggs, one tablespoon chopped parsley, two of grated onion, salt and pepper, and milk or cream to make the right consistency; dip in egg and cracker crumbs and fry.—S. E. HAZEN.

FRIED POTATOES.

Slice cold boiled potatoes thin, put in a spider with some butter and cook until brown; if a crisp crust is liked it may be secured by rolling the potatoes in flour; serve immediately.—MRS. M. GORMAN.

SCALLOPED POTATOES.

Butter a baking dish, pare potatoes and slice thin; put in a layer of potatoes and sprinkle with salt, pepper and butter; grate over this a layer of cheese, repeat until dish is nearly full, then fill with milk or cream and bake one hour.—MRS. WILL KING.

CREAM CARROTS.

Wash and scrape six or eight carrots, slice thin; put in kettle and cook until tender; turn off water and cover with milk; season with salt, pepper and butter, let come to a boil and serve.—MRS. WM. HAWKINS.

FRIED ONIONS.

Cut the onions in very thin slices and fry in hot pork fat; cover the onions close and fry for ten or fifteen minutes over a hot fire, stirring often.

BOILED ONIONS.

Boil the onions for one-half hour, then pour off the water; add one pint of milk and butter the size of an egg; stew until tender.—MRS. M. GORMAN.

CREAMED CAULIFLOWER.

Trim and wash one head of cauliflower thoroughly and cut in pieces; boil in salted water enough to cover; when tender drain and add one-half pint milk, small piece of butter and little pepper; thicken with one teaspoon flour; cream may be used instead of milk and flour.

—A. M. KING

STUFFED POTATOES.

Select large uniform sized potatoes and bake until done, remove from oven and cut open lengthwise; remove center of each potato to a hot dish, add salt, pepper and butter, some sweet cream and a beaten egg; beat all together until very light; fill skins and sprinkle with cracker crumbs; return to oven and bake until a delicate brown; serve very hot.

SWEET POTATO CROQUETTES.

Boil sweet potatoes until done, peel them and mash and beat until light, add salt, pepper and butter, a little milk and one or two beaten eggs; form into croquettes, dip in egg and cracker crumbs and fry in deep fat.

—MISS S. HAZEN.

BAKED PEPPERS.

Use any kind of cold meat chopped fine, add bread crumbs, salt and pepper and moisten with milk; cut stem end from the pepper and remove seeds; fill peppers with meat, put a piece of butter on top of each, place in a pan with a little water and bake until tender.

—MRS. G. WADSWORTH.

CHEESE DISH.

Two cups bread crumbs and two cups cheese cut fine;

soak in two cups milk about one hour; then add two well beaten eggs, a dash of cayenne pepper and bake until brown.—MRS. G. WADSWORTH.

MACARONI AND CHEESE.

Break macaroni in one-half inch pieces and drop into boiling salted water and cook until tender, then arrange in a deep dish alternately a layer of macaroni, grated cheese and cracker crumbs, dot with butter and a dash of pepper, cover with sweet milk or stewed tomatoes and bake until a nice brown.—MRS. NELLIE A. PERRY.

MACARONI AND CHEESE.

Break macaroni in pieces and boil in salted water one-half hour; drain, put in baking dish, cover with milk, put butter, pepper, salt and grated cheese on top; bake one-half hour.—A. M. KING.

BREADS, MUFFINS, ETC.

RAISED WHEAT MUFFINS.

Start a sponge with one-half yeast cake same as for bread; at night take one quart milk, tablespoon butter, sugar and salt; stir stiff with flour, let rise over night; stir in a little more flour in the morning, put in muffin pans to rise; is nice baked in loaves in bread pans.

POPOVERS.

Two cups milk, two cups flour, two eggs, one teaspoon sugar, little salt; add part of milk, all the flour, then the rest of milk; bake twenty minutes in hot oven; have gem pans hot when they are turned in.—A. M. KING.

MUFFINS FOR TEA.

One egg, one cup milk, one cup flour, little salt, one teaspoon baking powder.

GEMS.

One quart flour, three teaspoons baking powder, two eggs, little salt, three cups milk; fill gem pans nearly full.
—MRS. WILLIAM BENTLEY.

ENTIRE WHEAT GEMS.

One and one-half cups sour milk, one tablespoon sugar, one egg, one and one-half cups entire wheat, one teaspoon soda; can use sweet milk and baking powder if preferred.—S. E. HAZEN.

HUCKLEBERRY BREAD.

One-half cup sugar, two tablespoons butter, two eggs, two cups flour, two teaspoons baking powder, one cup fresh huckleberries, two-thirds cup milk, small teaspoon salt; sprinkle flour on berries and add just before pouring into the pan; nice for breakfast with coffee.

—PERCY HAZEN.

RUSK.

To four cups of bread dough add one and one-half cups sugar, one cup milk, two tablespoons butter, two eggs, one grated nutmeg, flour enough to make a soft dough; mix beaten eggs with the dough, heat the milk, butter and sugar and add them to the other ingredients; make into small balls, place close together in pans, let rise until very light; bake thirty minutes.

—MRS. WILL KING.

PARKER HOUSE ROLLS.

Two quarts flour, one teaspoon salt, two tablespoons lard, one pint scalded milk cooled, half a yeast cake, one-third cup sugar; mix well flour, lard and salt; make a hollow in the center and pour in milk, yeast and sugar, covering lightly with flour; let rise seven or eight hours, then mix as soft bread; roll out, cut round and lap over, putting a lump of butter between lap; put in pans and rise before baking.—MRS. J. O. BENTLEY.

CREAM BISCUIT.

One cup sour cream, one teaspoon soda, one cup of sour milk, one teaspoon cream tartar, one small teaspoon salt, flour enough to roll.—MRS. L. SLADE.

CORN MUFFINS.

One and one-half cups cornmeal, one and one-half cups flour, two eggs, one large tablespoon melted butter, two teaspoons baking powder, one cup sugar, milk enough to make a batter like a cake.

—MRS. WILLIAM HAWKINS.

SCOTCH SHORT BREAD.

One pound butter, one-half pound sugar, two pounds flour, one egg; rub butter, sugar and egg together, knead flour in slowly, roll one inch thick and bake in sheets.

—MATTHEW DALLING.

GOLDEN ROD TOAST.

Toast slices of bread a delicate brown, dip in hot salted water; pour over them a dressing made of one pint of sweet milk thickened with one tablespoon of flour; over this sprinkle the yolks of hard boiled eggs which have been pressed through a ricer.

—ELIZABETH HATHAWAY.

CORN FRITTERS.

One can corn, one cup flour, two eggs, one teaspoon baking powder, a little salt and pepper; chop corn and add dry ingredients mixed, then yolks of eggs and fold in whites beaten stiff; cook in hot lard like fried cakes.

—MRS. G. WADSWORTH.

GRAHAM GEMS.

Take one cup wheat flour and one cup graham flour; mix two teaspoons of baking powder into it and then add one well-beaten egg, two tablespoons sugar, two tablespoons melted butter, one cup milk and a little salt; when these ingredients have been mixed thoroughly bake in a quick oven until tests show that they are done.

—MRS. WM. HAWKINS.

BREAD MADE IN BREAD MIXER.

Put three quarts of flour in mixer, make hole in center, put in one quart of warm water, one large tablespoon of shortening, one teaspoon salt, two tablespoons sugar, dissolve yeast cake and mix a little flour with it; to make a small sponge do this about 4 o'clock p. m. (later in warm weather); at night put sponge with other ingredients in mixer and stir until it is a hard loaf (this makes three loaves); let rise until light, make into loaves and bake.—A. M. KING.

GRAHAM BREAD.

One cup molasses, two cups milk, one cup white flour, three cups graham flour, two teaspoons soda, two teaspoons salt; bake at once; this makes two loaves.

—MRS. G. WADSWORTH.

GRAHAM BREAD.

Two cups buttermilk, two cups graham flour, two cups wheat flour, one-half cup molasses, two teaspoons soda, one-half cup sugar and a little salt.

—MRS. WM. HAWKINS.

BOSTON BROWN BREAD.

Three cups flour, two cups cornmeal, three cups warm water, one cup molasses, one teaspoon soda, one teaspoon lard, one teaspoon salt; steam four hours.

— MRS. A. HAWKINS.

OATMEAL BREAD.

Two and one-half cups oatmeal porridge, one-half cup molasses, one-half yeast cake, one spoon salt; knead in enough wheat flour to make it the consistency of ordinary bread dough; bake one and one-half hours.

— MRS. L. SLADE.

GRAHAM BREAD.

One pint buttermilk, one teaspoon soda, one tablespoon sugar, one-half cup molasses, two cups graham flour, two cups wheat flour, a little salt; bake in two oaves.— MRS. A. HAWKINS.

RYE AND INDIAN BREAD.

Two cups Indian meal made into a thick batter with boiling water; when cold add a small cupful of bread sponge or good yeast, one tablespoon molasses and one of salt, one level teaspoon soda, and into this stir as much rye flour as possible without kneading; put in but-

tered pans, let rise for half an hour; bake slowly for one and one-half hours.— MRS. L. SLADE.

GRAHAM BREAD STEAMED.

One cup sour milk, two cups sweet milk, one-half cup sugar, one-half cup molasses, one teaspoon soda, one teaspoon salt, five cups graham flour; steam three hours.

— MRS. M. GORMAN.

INDIAN BREAD.

One quart Indian meal, one pint flour, one quart sour milk, one cup molasses, two teaspoons soda, one teaspoon ginger, one teaspoon salt.— MRS. M. GORMAN.

BROWN BREAD.

Two cups meal, one cup flour, one cup sour milk, one cup sweet milk, one egg, one teaspoon salt, one teaspoon soda, butter size of an egg, one-half cup sugar, one-half cup molasses; steam three hours.

— MRS. WILLIAM HAWKINS.

STEAMED BROWN BREAD.

One cup buttermilk, one-half cup molasses, two small teaspoons soda, two cups cornmeal, one teaspoon salt; steam two hours.— MRS. WILLIAM KING.

SANDWICH FILLINGS

An appetizing filling is made by mincing or pounding meat very fine, adding cream or melted butter and seasoning to taste. Bread from the previous day is best for sandwiches, which must be cut very thin.

— MRS. M. GORMAN.

One Eagle cream cheese, one-quarter pound of chopped raisins or stuffed olives chopped, or remove stones from dates; mash to a pulp, add cream so it will spread easily.

On well buttered bread lay lettuce leaves and a little mayonnaise dressing, then thin crisp slices of bacon and another layer of lettuce and dressing, then the thin bread and butter.

Sardines or salmon, minced fine, mixed with hard boiled eggs and salad dressing make a nice filling, also cold baked beans sliced thin with catsup or mayonnaise.

CHICKEN SANDWICH.

One cup cold chicken chopped, one teaspoon melted butter, one teaspoon lemon juice, one cup rich stock, yolks of two hard boiled eggs, salt and pepper.

— MRS. A. HAWKINS.

NASTURTIUM SANDWICH.

Slice bread very thin and butter, place on bread the blossoms of nasturtiums and a little of the stem (red ones preferred, as they look prettier); this makes a very dainty sandwich for luncheon.— MRS. R. C. HALL.



THE ELMS—MRS. S. E. HAZEN.



PINE VIEW—MRS. L. SLADE.

CAKES, ETC.

APPLE SAUCE CAKE.

One cup sugar, two cups flour, one-half cup butter, one teaspoon cinnamon, one and one-half cups apple sauce, one-half teaspoon cloves, one cup raisins, one teaspoon soda.— MRS. A. KING.

ANGELS' FOOD.

Eleven eggs, whites, one teaspoon cream tartar, one cup sugar, one teaspoon vanilla, one-half cup flour, one-half teaspoon soda; beat eggs very stiff; sift cream tartar with flour five times; bake in angel cake tin.

— MRS. J. O. BENTLEY.

APPLE LAYER CAKE.

One cup sugar, two cups flour, one egg, two teaspoons cream tartar, one tablespoon lard, one teaspoon soda, one tablespoon butter, one cup milk.

Filling.

Grate two apples and beat with a cup of sugar and white of one egg until thick.— MRS. M. GORMAN.

CINNAMON CAKE.

One large cup sugar, one-half teaspoon soda, two eggs, one teaspoon cream tartar, one-half cup butter, three teaspoons cinnamon, one cup sour milk, two cups flour; nice baked in loaf or layers with chocolate frosting.

— MRS. F. KING.

CREAM CAKE.

Three eggs, two teaspoons baking powder, one-half cup cold water, one cup sugar, one and one-half cups flour; beat the yolks of eggs thoroughly with the sugar, add the water, then the flour, lastly the whites of the eggs beaten to a stiff froth; bake in four layers in a quick oven.

Filling.

Beat one egg with two-thirds cup of sugar, add one-half cup of butter, one-half pint milk; scald, then add one tablespoon corn starch wet in a little milk and stir until smooth; flavor and spread between layers.

— MRS. NELLIE PERRY.

CORN STARCH CAKE.

Whites of three eggs, one-half teaspoon cream tartar, one-half cup corn starch, one-fourth teaspoon soda, one-half cup butter, one cup sugar, one-half cup milk, one cup flour, flavor with lemon.— MRS. H. B. KING.

LOAF CAKE.

One cup sugar, one-half cup butter, three eggs, one-half cup sweet milk, two cups flour, two teaspoons baking powder, flavor with vanilla; beat the sugar and butter to a cream; stir the milk well into this, then add flour and baking powder and then the eggs, one at a time, stirring thoroughly.— MRS. G. WADSWORTH.

PORK CAKE.

One pound of salt pork chopped fine, one pint boiling water, one and one-half cups of dark molasses, one and one-half cups sugar, one pound of chopped raisins, two teaspoons soda, seven and one-half cups flour; bake in one loaf.— MRS. A. HAWKINS.

RIBBON CAKE.

One and one-half cups sugar, three-fourths cup butter, three eggs, one cup milk, two teaspoons baking powder, flour to make an even batter; divide the mixture into equal parts; bake one layer plain; to second add two heaping tablespoons red sugar sand; beat until sugar is dissolved; mix with third layer four tablespoons grated chocolate; put together with plain frosting.

— A. M. KING.

SPICE CAKE.

One-fourth cup butter, one cup molasses, one cup brown sugar, one cup milk, one egg, three teaspoons baking powder, two and three-fourths cups flour, one-fourth teaspoon cinnamon; one-fourth teaspoon cloves, one-fourth teaspoon allspice, one-fourth teaspoon ginger, one grated nutmeg, a pinch of salt; bake in a moderate oven.— MRS. H. B. KING.

EGGLESS CAKE.

One cup of sugar, one cup molasses, one cup strong coffee, one-half cup shortening, one teaspoon soda, two cups seeded raisins, one teaspoon cinnamon, three and one-half cups flour, one teaspoon cloves.

— MRS. A. STEBBINS.

QUISETTE CAKE.

One and one-half cups sugar, one-half cup butter, one and one-half cups flour, one-half cup milk, three eggs, two teaspoons baking powder, one teaspoon vanilla, six tablespoons chocolate dissolved in three tablespoons of hot milk; bake in flat pan and frost with following frosting: Two cups sugar, one-half cup milk, one tablespoon butter, one teaspoon vanilla; boil until it hairs; take from the fire and beat until the consistency of cream.

— ADELE BERNARD.

DRIED SWEET APPLE CAKE.

One egg, one cup molasses, one and one-half cups sugar, one cup raisins, one cup dried apples, one teaspoon soda, one teaspoon cloves, one teaspoon spice, one teaspoon salt, three and one-half cups flour; soak the apples over night; in morning chop them, but not fine, and put in the water they were soaked in with sugar and molasses; cook until they are clear; when cool add other ingredients.— MRS. A. HAWKINS.

FRUIT CAKE.

One pound flour, one-half pound butter, one pound brown sugar, one-half pint sour cream, yolks of five eggs, whites of two, one teaspoon of soda, one teaspoon salt, one teaspoon cinnamon, one teaspoon cloves, one teaspoon nutmeg, one pound raisins seeded, three tablespoons brandy, two pounds currants, one pound citron; bake in a slow oven two and one-half hours.

— A. M. KING.

FUDGE CAKE.

Two cups sugar, two eggs, one-half cup sour milk, two cups flour, one-half cup butter, one-half cup hot water, one-half cake chocolate, one teaspoon soda, one teaspoon vanilla; beat butter, sugar and yolks of eggs together, add sour milk and flour; shave or grate chocolate fine and put the soda with it; pour the boiling water over the chocolate and soda; stir until dissolved, then add to the cake; lastly fold in whites of eggs beaten stiff, and the vanilla; bake in two layers.

Frosting for This Cake.

Two cups sugar, one-half cup milk, one tablespoon butter, one teaspoon vanilla, one-fourth cake of Baker's chocolate; boil until it strings, take from fire and beat until it begins to thicken; spread between layers and on top.—MRS. F. CLEMENTS.

VERMONT CAKE.

One cup sour cream, one cup sugar, one cup raisins, two eggs, one teaspoon soda, one teaspoon cream tartar.
—MRS. L. SLADE.

GOLD LOAF CAKE.

One-fourth cup butter, three-fourths cup sugar, one-fourth cup milk, one cup flour, yolks of four eggs, one level teaspoon baking powder; cream butter, add gradually sugar, then the yolks beaten until light colored; sift together thoroughly the flour and baking powder and add alternately with the milk to the first mixture; bake in a narrow, deep cake pan; flavor with vanilla.

—SUSAN HAWKINS.

DELICIOUS CAKE.

One cup butter, two cups sugar, three cups flour, three eggs, one cup sweet milk, one-half teaspoon soda, one teaspoon cream tartar; cream butter and sugar together, add beaten yolks of eggs and then the beaten whites; dissolve soda in milk and put cream tartar in flour and add the last thing.—MRS. A. HAWKINS.

FEATHER CAKE.

Two-thirds cup of sugar, one-half cup of milk, one egg, two tablespoons butter, one heaping cup flour, two teaspoons of baking powder, flavor with lemon.

—MISS NELLIE PERRY.

FRUIT CAKE.

One cup butter, three cups flour, two cups sugar, four eggs, two cups raisins, one cup currants, three teaspoons baking powder, piece of citron, one teaspoon cinnamon, one teaspoon cloves, one teaspoon nutmeg; bake in moderate oven.—ELIZABETH HATHAWAY.

LAYER CAKE.

Butter the size of an egg creamed with one cup of sugar, one egg beaten very light, one cup sweet milk, two teaspoons of baking powder sifted with two cups flour.

GINGER BREAD.

One cup molasses (Porto Rico), one-half cup shortening, one-half cup buttermilk or sour milk, one egg, two cups flour, one small teaspoon salt, one small teaspoon soda, one teaspoon ginger, one teaspoon cinnamon, one teaspoon nutmeg.—S. E. HAZEN.

DOUGHNUTS.

One egg, one cup sugar, two tablespoons sour cream in cup; fill cup with buttermilk or sour milk; one small teaspoon soda in the sour milk, one-half teaspoon salt, a little nutmeg and flour to roll; cook in deep fat.

— S. S. HAZEN.

DOUGHNUTS, PUFF BALL.

One cup sugar, three eggs, two cups sweet milk, a little salt and nutmeg, one teaspoon vanilla, two large teaspoons baking powder, flour enough to permit the spoon to stand upright in the mixture; drop by teaspoonful in hot lard.— A. M. KING.

CREAM CAKE.

One cup sugar, one-half teaspoon salt, one cup flour, two eggs, one teaspoon baking powder, one-half cup cream; break the eggs in a cup and fill it up with cream; put all the ingredients in a bowl and add one teaspoon vanilla, then beat all together three or four minutes and bake in a moderate oven.— S. E. HAZEN.

CREAM PUFFS.

One-half cup butter, one cup hot water, one cup flour, three eggs; mix butter and hot water, let come to a boil; stir in gradually one cup flour; remove from stove; when cool add three eggs and beat five minutes; drop by table-spoonful onto a dripping pan and bake twenty-five minutes. This recipe makes fourteen.

Cream Filling for Puffs.

One pint milk, let come to a boil; stir together one cup

sugar, two tablespoons flour, add two eggs, and beat until light; stir the boiling milk into this and cook constantly until it thickens; cook eight or ten minutes; stir occasionally and when cool flavor with vanilla.

— MRS. WM. HAWKINS.

CHOCOLATE LOAF CAKE.

Two ounces chocolate, one and one-half cups sugar, four eggs, one heaping teaspoon baking powder, one-half cup milk, one and three-fourths cups flour, one teaspoon vanilla, one-half cup butter; dissolve the chocolate in five tablespoons boiling water; beat butter to a cream, add gradually the sugar, then the yolks and beat again, then the milk, the melted chocolate and flour; give the whole a vigorous beating; now beat the whites of the eggs to a stiff froth and stir them carefully into the mixture; add the vanilla and baking powder; mix quickly and lightly; turn into a well greased pan and bake forty-five minutes in a moderate oven.— SUSAN HAWKINS.

SPICE CAKE.

Two eggs, one-half cup sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, one cup raisins, two and one-half cups flour, one teaspoon soda, all kinds of spices; save the white of one egg for frosting; bake slowly.— MRS. M. GORMAN.

SILVER CAKE.

Whites of four eggs beaten to a stiff froth, one-half cup butter, one-half cup milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda.

— MRS. C. G. SLADE.

SPONGE LAYER CAKE.

Two eggs, one cup sugar, four tablespoons cold water, one cup flour, one teaspoon baking powder, flavor with lemon; beat with an egg beater and bake in two layers.

Cream Filling.

One pint milk, one egg, heaping teaspoon corn starch; flavor with lemon and place between layers.

— MRS. G. WADSWORTH.

ROLL JELLY CAKE.

One cup sugar, three eggs, three tablespoons water, one tablespoon vinegar, one pinch salt, one heaping teaspoon baking powder, one cup flour, one-half teaspoon vanilla; sift together thoroughly the flour, baking powder and salt; beat the eggs and sugar until very light; add water and flour; stir carefully together, then add vinegar and vanilla; bake in dripping pan about fifteen minutes; turn out on a paper that is lightly covered with sugar; spread with jelly and roll as quickly as possible.

— MRS. W. M. HAWKINS.

ROLL JELLY CAKE.

One cup sugar, three eggs, one cup flour, one and one-half teaspoons baking powder; bake in square tin in a moderate oven; spread with jelly while hot and roll.

— MRS. J. O. BENTLEY.

PINK FILLING.

One and one-half cups pulverized sugar and enough cranberry juice to make it the consistency of cream; flavor with lemon.— MRS. H. B. KING.

MARSHMALLOW CAKE.

Make a chocolate cake as you like and bake in two layers; two tablespoons gelatine dissolved in ten tablespoons boiling water; stir in gradually one and one-half pounds confectioner's sugar; remove from fire and beat fifteen minutes; flavor with vanilla; put in same sized tin you baked the cake in and set on ice until hard; put between layers.— A. M. KING.

MOLASSES CAKE.

One cup shortening, one heaping teaspoon ginger, one-half cup sugar, one small teaspoon cinnamon, one cup molasses, one cup sour milk, one pinch salt, one teaspoon soda, flour to make a stiff batter.

— MRS. W. M. HAWKINS.

MOLASSES LAYER CAKE.

One egg, one-half cup sugar, one cup molasses, one-half cup buttermilk, one-half cup water, four tablespoons butter, one teaspoon soda, one-half teaspoon cloves, one teaspoon cinnamon, flour to make thick batter.

Filling.

One cup sugar boiled with four tablespoons water until it threads; stir in the beaten white of one egg quickly; add one cup chopped raisins.

— MRS. ARTHUR HAWKINS.

FRENCH CAKE.

One-half cup butter, two cups sugar, one cup milk, three cups flour, three eggs, three teaspoons baking powder, flavoring.— MARY NORTHROP.

BROWN STONE FRONT.

One egg, two blocks chocolate, one cup milk, one teaspoon soda, one cup brown sugar, one and one-half cups flour; cook the yolk of the egg, the chocolate and one-half cup of milk together until thick; add to this the rest of the milk and the soda in it, then the sugar and flour; beat well and bake in two layers.

Filling.

One block chocolate, melted, one cup pulverized sugar, white of one egg.—MRS. W. H. KING.

BLACK CHOCOLATE CAKE.

One cup sugar, one teaspoon soda, two tablespoons butter, one-half cup sour milk, one-half cup chocolate, one and one-half cups flour, one-half cup hot water, yolks of two eggs; melt chocolate in the hot water; put soda in the sour milk and add last with one teaspoon vanilla. The ingredients should be creamed together.

Filling.

One pound confectioner's sugar, two teaspoons butter, a little vanilla; cream butter and sugar together, add enough milk to take up the remaining sugar; spread on cake while warm.—MRS. WM. CHASE.

COCOANUT CREAM CAKE.

One cup brown sugar, one cup sweet milk, two eggs, two cups flour, one-half cup butter, two teaspoons baking powder; flavor with lemon.

Filling.

One cup milk, one-half cup sugar, one-half cup cocoanut cooked with three teaspoons corn starch until thick;

remove from stove and stir in beaten whites of two eggs; beat well, flavor with lemon; spread cocoanut on top layer.—MRS. WM. KING.

CAKE WITHOUT EGGS.

One cup brown sugar, two cups flour, one cup sour milk, four tablespoons melted butter, one cup raisins, one teaspoon each soda, cinnamon, cloves and nutmeg, one cup currants.—MRS. WM. CHASE.

BANANA LAYER CAKE.

Two cups brown sugar, one-half cup butter, one cup sweet milk, two cups flour, two teaspoons baking powder, one teaspoon lemon; bake in three layers and place between them sliced bananas covered thickly with whipped cream.—MRS. WM. KING.

BUTTERMILK CAKE.

One-half cup butter, two cups flour, one cup sugar, one teaspoon soda, one cup buttermilk, one teaspoon cinnamon, one cup raisins, chopped, one teaspoon cloves.
—MRS. WM. BENTLEY.

DROP CAKE.

One cup sugar, one cup butter, two eggs, one cup molasses, one cup warm water, two teaspoons soda, one teaspoon ginger, one-half teaspoon cinnamon, one-half teaspoon cloves, three cups flour; while making the cake keep the dish on the stove to keep batter warm; pour in dripping pan and bake, then cut in squares.

—MRS. G. WADSWORTH.

COOKIES, CREAM.

Two cups sugar, three eggs, one cup butter, one cup sour cream, one teaspoon soda, one teaspoon salt, nutmeg and just enough flour to roll them out.

— MRS. CAROLINE JENNINGS.

COCOANUT COOKIES.

One cup butter, two cups sugar, two eggs, one grated cocoanut, two teaspoons baking powder, flour enough to roll; roll very thin and bake in a quick oven.

— MRS. WM. KING.

COOKIES, MOLASSES.

Two cups molasses, two-thirds cup sour milk, one cup shortening or cream, one heaping teaspoon ginger, two heaping teaspoons cinnamon, two eggs, one small nutmeg, one-half cup sugar, one teaspoon soda in milk and one teaspoon soda in flour; add enough flour to roll out; bake in quick oven.— MRS. R. C. HALL.

SUGAR COOKIES.

One egg, one cup sugar, one-half cup butter, one coffee cup thick cream, one teaspoon soda and flour enough to roll, flavor with nutmeg or lemon.

— MRS. G. WADSWORTH

COOKIES, SUGAR.

Two cups sugar, one cup butter, three teaspoons baking powder, one cup milk, three eggs well beaten, flavor with nutmeg, flour enough to mix soft; when rolled out beat one egg and spread over the top and sprinkle with sugar.— MRS. WM. HAWKINS.

COOKIES, SUGAR.

Two cups brown sugar, one cup lard, one cup milk, one-half teaspoon salt, one teaspoon soda, two teaspoons cream tartar. flavor with nutmeg, flour enough to roll soft.— MRS. M. GORMAN.

COOKIES, GINGER.

One cup sugar, one cup New Orleans molasses, one cup shortening, one tablespoon ginger, two-thirds cup hot water, one tablespoon soda; boil this mixture and when it is cold add enough flour to mix soft.

— MRS. WM. HAWKINS.

COOKIES, GINGER.

One cup sugar, two cups lard, one cup molasses, four tablespoons vinegar; boil ten minutes; when cool enough dissolve two teaspoons soda in one-half cup boiling water. add one tablespoon ginger and flour enough to mix soft.

— MRS. M. GORMAN.

COFFEE CAKE.

One cup sugar, one cup strong coffee, four cups flour, one pound currants, one pound raisins, one cup butter, two teaspoons soda, one egg, one cup molasses, spices to suit taste.— MRS. J. O. BENTLEY.

DOUGHNUTS.

One and one-half cups sugar, one cup sweet milk, one large tablespoon butter, two eggs well beaten, two teaspoons baking powder, pinch of salt, flavor as liked and flour to roll; cook in deep fat.— MRS. H. B. KING.

STEAM SPONGE CAKE.

Four fresh eggs beaten to a stiff froth, sift one coffee cup powdered sugar five times; sift one large coffee cup flour with one large teaspoon best baking powder five times; then sift sugar in egg stirring lightly; then sift flour in the eggs and sugar, stirring lightly as you sift; add one tablespoon best orange extract and a half cup hot water stirred in just before putting in oven; bake in moderate oven; put half pint water in small dish beside cake in oven to steam oven; do not look at cake until it is set; bake one hour; this is a perfect cake if baked right.

— MRS. F. BROWN.

SWEET CREAM SPONGE CAKE.

Two eggs beaten in cup, fill cup with cream, one cup sugar, two teaspoons baking powder, one and one-half cups flour.— MRS. ARTHUR HAWKINS.

SPONGE CAKE.

One cup sugar, two eggs, one cup flour, one teaspoon cream tartar, one-half teaspoon soda, six tablespoons cold water; beat the eggs with the sugar until light; put in other ingredients and beat all well together.

— MRS. M. GORMAN.

SPONGE CAKE.

Four eggs beaten until light, add two cups of sugar and beat for ten minutes; then fold in two and one-half cups flour with two teaspoons baking powder, flavoring and a pinch of salt and one cup cold water; bake in sheet loaf and ice.— MRS. R. C. HALL.

SPONGE CAKE, HOT WATER.

Four eggs well beaten, two cups of sugar, two cups flour, two teaspoons baking powder, flavor to taste; beat well together, then add two-thirds cup boiling water; bake in moderate oven.— MISS SUSAN HAZEN.

SPONGE CUP CAKES.

One cup sugar, four eggs, one cup flour sifted four times, flavor with vanilla or lemon; beat the yolks of the eggs with the sugar and flavoring until very light; add the flour and whites of eggs beaten to a stiff froth; mix quickly and lightly and drop into well greased cup cake tins; bake in a moderate oven.— SUSAN L. HAWKINS.

WALNUT CAKE.

One and one-half cups sugar, one-half cup butter, two-thirds cup sweet milk, whites four eggs, two and one-half cups flour, one teaspoon cream tartar, one cup walnut meats, one-half teaspoon soda, flavor with lemon or vanilla.— MRS. C. G. SLADE.

WEDDING CAKE.

Three coffee cups of brown sugar, five eggs, two cups of butter, two-thirds cup sour milk, two-thirds cup Porto Rico molasses, one teaspoon soda in two teaspoons water, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, one teaspoon extract rose, two pounds raisins, one pound currants, one-half pound citron, one-fourth pound lemon peel, one-fourth pound orange peel; flour enough to make a stiff batter; chop the fruit and dredge with flour, add to cake and bake in a moderate oven.— MRS. F. CLEMENTS.

1-2-3-4 CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, one cup milk, three small teaspoons baking powder, flavor to taste; excellent as a loaf or layer cake.

—MISS SUSAN HAZEN.

VANILLA WAFERS.

One cup sweet milk, two cups sugar, one and one-half cups butter, one tablespoon vanilla, one teaspoon baking powder, flour to roll very thin; bake quickly.

—MRS. WM. CHASE.

WALNUT LAYER CAKE.

One cup sugar, one tablespoon butter, two eggs, one cup milk, two teaspoons baking powder, two cups flour, flavor with vanilla; cream the butter, add gradually the sugar, then the eggs and beat together; add the milk, flour and baking powder; beat vigorously; bake in three layers.

Filling.

One cup sugar, four tablespoons milk, one-half cup chopped walnut meats; boil until it threads, remove from stove and beat until it thickens, then spread between layers; cover the top with vanilla icing and whole walnut meats.—SUSAN HAWKINS.

ENGLISH TEA CAKES.

Set sponge as for bread using one quart of warm milk, two hard yeast cakes, one cup sugar, a little salt; be sure and keep in warm place; in morning put one teaspoon of soda, one cup melted butter, one cup lard, one-half pound of English currants; add to dough with flour enough to make stiff as you can stir with spoon; cover and keep in warm place until *very light* which will be about noon; pinch off like biscuit; let raise one hour; brush with sugar and water and bake in hot oven. These cakes will be nice for a week or longer warmed in oven in covered dish. This is the real English tea cake and are nice for breakfast or luncheon.—MRS. FRANK BROWN.

NUT BLOCKS.

Chop fine one-half cup blanched almonds, one-half cup peanuts, one-half cup pecan, one-half cup Brazilian nut meats and pack them into a square mould; chop fine one-half pound of raisins, one-half pound of dates and one-half pound figs; mix together and pack them also in mould and press. Cut thin slices of the nut cheese and thin slices of the fruit cheese; put one slice of fruit cheese between two slices of nut cheese; press them together and cut into blocks. This is nice for high teas and luncheons.—MRS. FRANK BROWN.

CAKE FILLINGS

CARAMEL FILLING.

Two cups brown sugar, one-half cup cream, two table-
spoons butter; boil until it hardens when dropped in cold
water; add one teaspoon vanilla and beat thoroughly;
spread on layers.—A. M. KING.

MOCHA FILLING.

One-half cup butter, one cup water frosting, two tea-
spoons cocoa, one teaspoon vanilla, three teaspoons cold
coffee; beat all together and spread on layers.—Mrs.
WM. BENTLEY.

ORANGE FILLING.

Grated rind and the juice of one orange, one small cup
of powdered sugar, one-half cup cold water, one table-

spoon cornstarch, one egg and small piece of butter; cook
to the consistency of custard.—A. M. KING.

CREAM FILLING.

One-half pint of thick sweet cream whipped until
thick, add two tablespoons of sugar and flavor with
vanilla; spread on layers.—Mrs. M. GORMAN.

BOILED ICING.

Boil one cup granulated sugar with four tablespoons
water until it drops from spoon in threads; have ready
the beaten white of one egg and pour the syrup slowly
into it, beating all the time; flavor and spread on cake
while warm.—A. M. KING.

PIES

PIE CRUST.

Three and one-half cups flour, one and one-half cups lard, pinch salt; mix the flour and lard together thoroughly, add a little water to moisten sufficient to roll. This makes two pies.—SUSAN L. HAWKINS.

PIE CRUST.

One cup lard, three cups flour, two tablespoons sour cream; put into the flour a salt spoon of salt and one-half teaspoon soda; cut the lard into the flour and add the cream with enough water to roll. This makes three pies.—EMMA J. KINGSLEY.

APPLE CUSTARD PIE.

Peel, core and stew sour apples and mash them very fine. For each pie allow the yolk of one egg, one cup of sugar, one-half cup butter, one-fourth of a nutmeg grated; bake with one crust; use white of egg for frosting after pie is baked; brown by returning to the oven for a few minutes.—MRS. M. GORMAN.

CUSTARD PIE.

Two-thirds cup sugar, three eggs, two cups milk, flavor with nutmeg; beat the eggs, sugar and flavoring until light, add milk and stir lightly; line a deep pie plate with rich pie crust, pour in the custard and bake in a moderate oven.—SUSAN HAWKINS.

CREAM PIE.

One egg beaten a little, one-half teaspoon salt, four tablespoons sugar, a little nutmeg, sweet cream enough to fill the pie plate which has been lined with rich crust; bake in a moderate oven one hour. This pie is better made the day before it is eaten.—SUSAN E. HAZEN.

CREAM PIE.

One cup sugar, two tablespoons flour, two eggs (save the whites for the meringue), one pint of milk, flavor with vanilla; let the milk come to a boil; stir the sugar and flour thoroughly together, add the eggs and beat until light; add the hot milk and cook, stirring constantly until it thickens, then cook eight or ten minutes; stir occasionally; add the vanilla; pour into a baked pie crust and cover with meringue and brown in a hot oven.

—SUSAN HAWKINS.

CHOCOLATE PIE.

Two cups milk, two tablespoons chocolate; put the chocolate in the milk and set on stove until it melts; mix the yolks of two eggs with two-thirds cup sugar and one tablespoon flour or cornstarch; add the milk and chocolate slowly; flavor with one teaspoon vanilla, then cook a little; pour into the crust and bake.

—MRS. ARTHUR HAWKINS.

RAISIN PIE.

One cup of raisins chopped fine, one-half cup water, two tablespoons of flour, one lemon; frost with white of an egg, beaten to a froth and browned in oven.

— MRS. M. GORMAN.

APPLE PIE.

One cup sifted apple, one cup milk, one-half cup butter, one cup sugar, two eggs, one whole egg and the yolk of the other, well beaten; the white of one egg beaten to a stiff froth, with a little sugar, use for the top of pie; bake in one crust; after taking from oven spread the beaten white on top and return to oven to brown.

PIE-PLANT PIE.

One large coffee cup stewed pie-plant, one cup sugar, two eggs; the whole of one egg and the yolk of the other, well beaten mix with the pie-plant and sugar and bake in one crust; use the white of the other egg beaten to a stiff froth for top of pie; after the pie is baked remove from oven, spread the beaten white over and return to oven to brown.—MRS. NELLIE PERRY.

LEMON PIE.

Bake crust first; two tablespoons corn starch dissolved in a little cold water, turn on one cup of boiling water and cook well, add one cup sugar and grated rind and juice of one lemon; turn into baked crust; beat whites of eggs to a stiff froth and stir in two tablespoons of granulated sugar, spread on top and brown.— A. M. KING

PEACH PIE.

Line a pie plate with rich paste; peel, half and seed peaches enough to fill plate, sprinkle over the pie two tablespoons of flour and one cup of sugar; fill the plate with thick, sweet cream and bake.

— MRS. M. GORMAN.

LEMON PIE.

Three cups water, three cups sugar, three eggs, three lemons, three tablespoons corn starch and butter size of an egg; bake with two crusts.— MRS. WM. BENTLEY.

CREAM PIE.

Make the same as lemon pie, using milk in place of water and vanilla instead of lemon.— A. M. KING.

LEMON PIE WITH RAISINS.

Rind and juice of three lemons; roll the lemons until soft, squeeze out the juice, chop the rind fine; seed and chop a cup of raisins; mix with one and one-half cups molasses, stir well, add a little flour and water; bake slowly in two crusts.— MRS. M. GORMAN.

LEMON PIE.

One whole egg and the yolks of two, one cup of cold water, one cup sugar, grated rind and juice of one lemon, two tablespoons of flour or cornstarch; cook until thick and pour into a baked crust; beat the whites of the two eggs to a stiff froth with a little sugar and spread on the top; set in the oven to brown.

— MRS. ARTHUR HAWKINS.

POTATO PIE.

Two medium sized potatoes grated, rind and juice of one lemon, one cup sugar, two eggs, one cup cold water; bake between two crusts.—A. M. KING.

MINCE-MEAT.

Four pounds lean beef, four pounds seedless raisins, two pounds currants, one-half pound dried citron, one pint boiled cider, one pound suet chopped, one teaspoon cloves, one teaspoon allspice, one teaspoon cinnamon, one teaspoon nutmeg, one teaspoon salt, one peck apples.

—MRS. ARTHUR HAWKINS.

CHRISTMAS MINCE-MEAT.

Four pounds cold boiled lean beef chopped fine, one-half pound chopped suet, three pounds currants, four pounds seedless raisins, one-half pound citron sliced fine,

four pounds sugar, one pint boiled cider, one quart liquor that the meat was boiled in, three pints best New Orleans molasses, three teaspoons ground cloves, ten teaspoons cinnamon, one teaspoon white pepper, six teaspoons salt, two teaspoons nutmeg, the juice of three lemons and the grated rind of one; mix well and add as much chopped apple as there is of the other ingredients when mixed; if the mince should be too dry add a few spoons of water or sweet cream.—MRS. GEORGE HODGES.

GREEN TOMATO MINCE-MEAT.

One peck green tomatoes, chopped, two pounds raisins, two tablespoons cinnamon, one tablespoon cloves, one grated nutmeg, one grated lemon rind, four pounds brown sugar, one and one-half tablespoons salt, one pint vinegar, one cup chopped suet or butter; cook two hours.

—A. M. KING.



THE CLUETT FARM—MRS. G. WADSWORTH.



GREENRIDGE FARM—MRS. M. GORMAN.

PUDDINGS *and* SAUCES

ORANGE PUDDING.

Peel and cut five sweet oranges into slices, pour over them a large cup of white vinegar; heat a pint of milk, add the yolks of three eggs well beaten and one tablespoon of corn starch; cook until thick, pour over the fruit; beat the whites of the eggs to a stiff froth, add one tablespoon granulated sugar and spread on top; set in oven to brown.—MRS. WM. KING.

SUET PUDDING.

One cup of suet chopped fine, two and one-half cups flour, one cup raisins, one cup currants, one-half cup molasses, a little salt, two teaspoons baking powder, one cup warm water; steam two hours.—MRS. WM. KING.

CHERRY PUDDING.

Two eggs, one cup sweet milk, three teaspoons baking powder, flour to make a stiff batter with one quart of cherries; boil or steam two hours; serve with fruit sauce.

—MRS. R. C. HALL.

TRILBY PUDDING.

One-half pound marshmallows or macaroons cut in small pieces, one-half pound of walnuts chopped, one pint whipped cream; garnish with cherries. Very nice with some light cake for evening refreshments.

—MRS. GRIFFIN, Utica, N. Y.

APPLE DUMPLING, BAKED.

Make crust as for pies, roll out in a large sheet and cut in squares; peel, half and core good, tart apples, fold each half in a square of paste and bake in a moderate oven; to be served hot with following sauce:

Sauce.

One tablespoon butter, one tablespoon flour, four tablespoons sugar well mixed together; add boiling water until it looks clear; flavor with nutmeg or vanilla.

—S. E. HAZEN.

BAKED APPLES.

Peel and core, place in baking dish, fill apples with sugar and butter; put a little water in dish and bake; serve with sauce.

Sauce.

One large cup milk, add corn starch to make a little thicker than cream and sugar to sweeten; flavor with nutmeg; pour over apples.—MRS. R. C. HALL.

FIG PUDDING.

One-half pound figs, chopped, one-half pound bread crumbs, one cup suet, chopped, one tablespoon sugar, three eggs; if too stiff add two tablespoons milk; boil two hours in mold; dates may be used instead of figs. Any pudding sauce may be used.—MRS. R. C. HALL.

STEAMED PUDDING.

One cup molasses, three cups flour, one-half cup butter, one cup sweet milk, one cup raisins, one-half teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon allspice, with a little nutmeg and salt and one teaspoon soda; steam three hours.—S. E. HAZEN.

STEAM PUDDING.

One cup molasses, one tablespoon lard, one teaspoon soda in one-half cup boiling water, one cup raisins, flavor with all kind of spice, flour enough to make a stiff batter; steam three hours.—MRS. G. WADSWORTH.

DANDY PUDDING.

One pint milk, two eggs, one tablespoon corn starch, one-half cup of sugar; beat sugar, corn starch and yolks of eggs together and stir into the boiling milk; beat the whites with a little of the sugar, put on top and brown in the oven; flavor with vanilla.

—MRS. G. WADSWORTH.

SUET PUDDING.

One cup raisins, one cup chopped suet, one cup dried bread crumbs, one cup molasses, one cup sweet milk, one and one-third cup flour, one-half teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon salt, one small teaspoon soda; steam three hours.—S. E. HAZEN.

SUET PUDDING.

One-half cup suet chopped fine, one-half cup raisins, one-fourth cup sugar, one-half cup molasses, one egg, one and one-half cups flour, one and one-half teaspoons

baking powder; mix and add enough sweet milk to make a stiff dough; steam one and one-half hours. To be eaten with sauce.—A. M. KING.

SUET PUDDING.

One-half pound suet, chopped, one-half pound raisins, one cup sour milk, one cup molasses, one teaspoon soda, three cups flour and a little salt; steam three hours.

—MRS. ARTHUR HAWKINS.

APPLE PUDDING.

Pare and slice apples enough to fill a pudding pan half full, pour one-half cup of sugar and one-half cup water over apples; make a batter with one egg, one-half cup sugar, two tablespoons butter, one cup milk, two cups flour, two teaspoons baking powder and a little salt; put over apples and bake or steam.—A. M. KING.

GRAHAM PUDDING.

One-half cup molasses, one cup sweet milk, one cup raisins, one small teaspoon soda, one-half teaspoon cinnamon, one-half teaspoon cloves, two cups graham flour; steam three hours.—MRS. F. CLEMENTS.

RICE PUDDING.

One-fourth cup rice washed in three waters, add one quart sweet milk; set in oven and cook two hours, stirring often; take from oven and add four tablespoons sugar, one-half teaspoon salt, flavor with nutmeg, cinnamon or vanilla whichever is preferred; return to oven and cook slowly one-half hour; raisins can be added but it is very nice without.—S. E. HAZEN.

CORN STARCH PUDDING.

One quart milk, one-half cup sugar, two eggs, little salt, three tablespoons corn starch; dissolve the sugar and corn starch in a little milk; let the quart of milk come to a boil, stir the sugar and corn starch into it; let cook a few minutes and add the eggs well beaten; remove from fire and flavor; turn into mold; when cold invert mold on serving plate and let the pudding slip out. Place sliced bananas around the pudding; cover with whipped cream and serve.—MRS. NELLIE PERRY.

CHOCOLATE PUDDING.

One square of chocolate, three-fourths cup sugar, four tablespoons corn starch, one-half teaspoon salt, one teaspoon vanilla; dissolve chocolate and sugar in one quart of water, let come to boil, add corn starch dissolved in a little water and cook a few minutes; remove from fire and add vanilla. Turn into mold, when cold invert mold on serving plate and let pudding slip out; cover with whipped cream.—MRS. NELLIE PERRY.

The above puddings are nice to fill mold with one-half corn starch and one-half chocolate.—MRS. NELLIE PERRY.

FIG PUDDING.

Two cups bread crumbs, one cup sugar, one cup milk, one-half cup butter, one-half pound of figs chopped fine, one-half teaspoon mace or one-half a nutmeg, one small teaspoon soda; steam three hours; serve with sauce.

Clear Sauce.

One cup sugar, one pint water; boil until clear and a little thick; flavor with lemon juice.—S. E. HAZEN.

COTTAGE PUDDING WITH STRAWBERRY SAUCE.

One egg, one cup sugar, two-thirds cup milk, one tablespoon butter, one and one-half cups flour, two teaspoons baking powder.

Strawberry Sauce.

One quart of berries, washed, hulled and crushed; put in ice box for one-half hour; two-thirds cup butter, one and one-half cups sugar creamed with the butter; just before serving beat berries into this and pour over slices of pudding. Raspberries can be used in this way.

—G. PERCY HAZEN.

ENGLISH PLUM PUDDING.

One pound flour, three-fourths pound chopped suet, three-fourths pound sugar, one pound raisins, one-half pound currants, one-half pound citron, four eggs, flavor with nutmeg, salt to taste; boil three hours in a bag.

—MRS. J. O. BENTLEY.

TAPIOCA PUDDING.

Soak three tablespoons tapioca three hours in water, and then put it in a quart of boiling milk and boil fifteen minutes; beat the yolks of four eggs with one cup of sugar and stir in to the pudding five minutes before done; flavor with lemon or vanilla; beat the whites to a stiff froth with three tablespoons sugar, two tablespoons cocoanut; put over the top and set in the oven to brown.

—MRS. J. O. BENTLEY.

RICE PUDDING.

One quart milk, one tablespoon rice, one-half teaspoon salt, one-half cup sugar, little nutmeg; bake three hours and stir several times while baking.—S. E. HAZEN.

BREAD PUDDING.

Soak one pint of bread crumbs in one quart milk one-half hour, then add two eggs, small cup sugar, a little salt and flavoring desired; bake until custard sets; serve hot.—ELIZABETH HATHAWAY.

GINGER PUDDING.

One egg, one cup molasses, one-half cup butter, one-half cup raisins, one-half cup hot water with one teaspoon soda dissolved in it, one tablespoon ginger, flour to make stiff batter; steam one hour.

Sauce for Ginger Pudding.

One egg, one cup sugar, one-third cup butter, one tablespoon flour, one and one-half tablespoons lemon; stir well and pour over boiling water to make like thin starch.—MRS. M. GORMAN.

SNOW PUDDING.

One box gelatine, one cup sugar, the juice of one lemon; pour over one quart of boiling water and let stand until stiff; beat the whites of three eggs to a stiff froth and stir into the gelatine; pour into a mold.

Sauce.

One quart of boiling milk, beat thoroughly the yolks of three eggs with one-half cup sugar and pour into the milk and cook until it thickens; flavor with vanilla.

—MRS. M. GORMAN.

BERRY PUDDING, STEAMED.

One cup sugar, one cup sweet milk, two cups flour, two eggs, one and one-half teaspoons baking powder, two cups berries; steam two hours; to be served with vanilla sauce. Apples or cherries can be used instead of berries.

—A. M. KING.

SNOW PUDDING.

Dissolve one-half box of gelatine in one pint cold water and then add one pint of boiling water, the grated rind and juice of two lemons, with two cups of sugar; let stand until cold and begins to stiffen and then beat in the whites of five eggs well beaten; pour in mold set on ice. Serve with following sauce:

Custard Sauce.

One quart milk, yolks of five eggs, one-half cup sugar, flavor with vanilla.—A. M. KING.

CRACKER PUDDING.

Soak two cups rolled crackers in one quart hot milk in a double boiler, add one tablespoon butter, one-half teaspoon baking powder, four beaten eggs, one cup sugar; bake in buttered pudding dish until custard is set.

—ELIZABETH HATHAWAY.

BATTER PUDDING.

Four eggs, one quart milk, five tablespoons flour, one teaspoon vanilla; bake in hot gem irons and serve with hard sauce made of butter and sugar.

—MRS. G. WADSWORTH.

LEMON PUDDING.

One pint fine bread crumbs, one quart milk, one cup sugar, yolks of three eggs, grated rind of one lemon and butter size of an egg; bake one-half hour; when cold spread with jelly or jam, turning juice of lemon on the jelly; whip whites of eggs stiff, stir in four teaspoons granulated sugar; spread over pudding and brown.

— A. M. KING.

CHOCOLATE PUDDING.

One pint of milk, two eggs, one tablespoon corn starch, three tablespoons sugar, one and one-half squares chocolate; let the milk come to a boil, put chocolate in milk, beat yolks of eggs, sugar and corn starch together and add to boiling milk, stir until like custard, flavor with

vanilla; beat the whites of the eggs to a stiff froth, add a little sugar and spread over pudding and brown in the oven.— MRS. G. WADSWORTH.

HARD SAUCE.

Stir together one cup butter and three cups of powdered sugar; when light beat in the juice of one lemon or flavor with vanilla.— MRS. M. GORMAN.

PUDDING SAUCE.

Stir to a cream four tablespoons of sugar, one tablespoon flour and two tablespoons of butter, add the white of one egg beaten to a stiff froth, then stir in quickly one gill of boiling water; flavor with lemon or vanilla.

— MRS. M. GORMAN.



LOCUST VIEW—MRS. WILLIAM KING.



WOODSIDE FARM—MRS. WM. HAWKINS.

ICE CREAMS *and* SHERBETS

ICE CREAM.

One quart milk put in double boiler, add three cups granulated sugar; when hot add one tablespoon corn starch dissolved in one-half cup cold milk, stir well and let cook one-half hour; take from fire and add two well beaten eggs, one quart thick cream which has been well beaten to be added when the custard is cold; flavor to taste and freeze.— S. E. HAZEN.

LEMON ICE CREAM.

One quart cream, three cups sugar, juice of two lemons, juice of one orange and the grated rind of three lemons; mix juice, sugar and rind together and stand in cool place one hour; scald cream in double boiler; when cold partly freeze and then add juice and sugar; turn the crank rapidly for a few minutes and then finish freezing.

— MRS. M. GORMAN.

LEMON SHERBET.

Juice of four lemons and one orange, two cups sugar, one quart cream; add the cream just before it goes in to the freezer. Can use milk.— A. M. KING.

STRAWBERRY ICE CREAM.

One quart cream, one pound sugar, one and one-half quarts strawberries; put half of the sugar with half of

the milk in a double boiler and boil until sugar is dissolved, set aside to cool, add the remaining sugar to the berries and let stand one hour; then strain through muslin; add remaining cream to the sweetened cream and partially freeze; then add the fruit juice and finish freezing.— MRS. M. GORMAN.

MILK SHERBET.

Juice of three lemons, one pint sugar; stir until dissolved; then put in freezer; when it begins to stiffen add one quart of milk and freeze.— MISS S. E. HAZEN.

RASPBERRY SHERBET.

One and one-half pints raspberry juice; one pint sugar, one and one-half pints water, juice of two lemons; boil sugar and water together twenty minutes, add the lemon and raspberry juice and set aside to cool; put in freezer and when it begins to freeze add the beaten whites of two eggs and turn quickly.

— MISS S. E. HAZEN.

MOUSSE.

One quart sweet cream whipped, two cups sugar, eight macaroons rolled fine, one cup chopped walnut meats, one teaspoon vanilla; pack in freezer and let stand three hours.— MISS S. E. HAZEN.

STRAWBERRY ICE.

One quart berries, crushed, one pint water, juice of one lemon; stand three hours and then strain through cheese cloth and add two cups sugar, stir until dissolved; freeze one hour.

PINEAPPLE WHIP.

One pint can of pineapple or small pineapple, one-half cup sugar; heat so the juice will make a syrup; when cool enough add one-half box Knox gelatine and one-half pint whipped cream and beat all together.

— MRS. R. C. HALL.

ICE CREAM.

Heat one quart of milk, beat together two eggs and two cups sugar and stir briskly into hot milk; when cold add pint whipped cream; use any desired flavoring.

— MRS. R. C. HALL.

FROZEN STRAWBERRIES.

Mash one quart of strawberries thoroughly, add juice of two lemons and one pound of sugar; set them in a cool place for one hour, then add quart of water and freeze.— A. M. KING.

VANILLA ICE CREAM.

Six eggs, two quarts cream, two and one-half cups sugar, one pint of milk; cook eggs, milk and sugar together, stirring all the time; cool and then add the cream

and freeze; use two tablespoons of vanilla for flavoring.
— A. M. KING.

LEMON ICE CREAM.

One quart of cream, three cups sugar, juice of two lemons and juice of one orange; mix the sugar, grated rind of lemons and orange with the juice of the lemons and orange thoroughly and set in a cool place for an hour; heat the cream to the boiling point in a double boiler; when cold partly freeze and then add the sugared juice and turn the crank swiftly for a few minutes and finish freezing.— MRS. M. GORMAN.

FRUIT PUNCH.

Boil one cup of sugar in one-half cup of water ten minutes, add juice of two large lemons and juice of two oranges, one-half cup grated pineapple, one cup strawberry juice, one-half cup best black tea; stand on ice for one hour; when ready to serve add enough ice water to make three quarts, one-half cup Maraschino cherries and one pint Apollinaris.— MRS. FRANK BROWN.

ALMOND DRINK.

Peel three dozen sweet almonds and pound them to a pulp; boil them with four pints of milk, adding a stick of vanilla or a little extract; sweeten with one-half pound sugar and allow to cool; then strain through a fine sieve and place on ice; serve in lemonade tumblers.

— MRS. FRANK BROWN.

MARSHMALLOW SNOW.

Pour over one cup sugar a cup of boiling water, let boil two minutes, add one tablespoon of gelatine which has been soaked in one-fourth cup of water; to the beaten whites of four eggs add one-half teaspoon vanilla, one-fourth teaspoon pistachio extract and add to the gelatine, stirring all the time; beat thoroughly and chill quickly.

— MRS. R. C. HALL.

LEMON ICE.

Juice of six lemons, grated peel of three lemons, juice and grated peel of one orange, one pint of water; let stand together one hour, strain through cloth and add one pint sugar; stir until dissolved; freeze one hour, stirring two or three times.

Orange ice the same, only using six oranges and one lemon.— MISS S. E. HAZEN.



MOONLIT COTTAGE—MRS. A. E. STEBBINS.

PICKLES, ETC.

CHILI SAUCE.

Fifty ripe tomatoes, twenty-five onions, nine green peppers, seeds of three, one-half gallon vinegar, one tablespoon mace, nine of salt, one of alspice, one of cloves and two of cinnamon, one bunch of celery chopped, three cups sugar; boil five hours.

— A. M. KING.

CHILI SAUCE.

Ten ripe tomatoes, six onions, three peppers, one tablespoon salt, two quarts vinegar.

— MRS. ARTHUR HAWKINS.

BORDEAU SAUCE.

Six quarts of cabbage sliced, three quarts green tomatoes sliced, twelve onions chopped, three red peppers, two ounces white mustard seed, one-half ounce celery seed, two ounces tumeric, two pounds brown sugar, one-half cup salt, two quarts vinegar; boil all together one hour; keeps in jar without sealing.

— MRS. ARTHUR HAWKINS.

CUCUMBER PICKLE.

One peck medium sized cucumbers cut in one-half inch slices, soak over night in salt and water; rinse off, put in preserving kettle; slice four large onions, three green peppers, three red peppers; pour over enough

vinegar to cover, add three cups sugar, let stand where it will keep at a scalding point for about two hours.

— MISS M. GREEN.

TO CAN TOMATOES.

Into two quarts of boiling water and one tablespoon salt drop peeled tomatoes and cook until perfectly tender; fill cans full of tomatoes and add enough of the boiling liquid to fill the jars. New rubbers should be used.

— MRS. IDA EDWARDS.

TOMATO CATSUP.

One-half bushel tomatoes, twelve green peppers, twelve large onions, one cup salt, one quart vinegar, two ounces each cloves, cinnamon and alspice; cook all together until tender, then put through sieve and boil five hours or longer if one likes it thick; just before bottling add a bottle of Worcestershire sauce.— A. M. KING.

TO CAN TOMATOES.

Select firm, ripe fruit and pour hot water over them; remove skins and quarter them; fill can as full as possible without mashing fruit, then fill can with cold water, adding one-half teaspoon of salt to a quart can; place can in cold water in boiler (water to come nearly to top of can); bring to a boil and boil twenty minutes; seal immediately.— MRS. STODDARD.

TO PICKLE PEACHES.

Remove the down by brushing with a soft brush; stick two cloves and a piece of cinnamon in each peach; make a syrup of three pounds sugar and one pint of vinegar to seven pounds fruit; when syrup boils put in part of fruit and cook until tender; skim out carefully and put in jar; when all the fruit is cooked boil syrup until quite thick and pour over the peaches. They can be kept in a stone jar in a cool place and will keep perfectly for a long time. Plums and pears can be done in the same manner.

— S. E. HAZEN.

INDIAN VINEGAR.

Six quarts cider vinegar, one pound table salt, two ounces green ginger root, two ounces whole cloves, one-half ounce curry powder; let come to boil; when cold add two ounces white mustard seed, two ounces ground mustard; wash cucumbers and put into the cold vinegar.

— MRS. FRANK BROWN.

RIPE CUCUMBER PICKLE.

Cut up cucumbers and remove seeds, let stand twelve hours in salt and water and twelve hours in fresh; one pint of vinegar, two pounds sugar, one ounce stick cinnamon; boil all together, then add seven pounds cucumbers, a few at a time, let boil until clear, put in jar and pour syrup over them.

PEPPER RELISH.

Twelve green peppers, twelve ripe peppers, twelve large onions, one bunch celery, one head cabbage, one and one-half cups sugar, one quart vinegar, one tablespoon

tumeric, two tablespoons salt, one ounce mustard seed; chop fine, pour boiling water over all; let cool, then squeeze dry; have vinegar and sugar hot, then add the above.— MRS. L. SLADE.

CORN SALAD.

Eighteen large ears of corn shaved from the cob, one head of cabbage, three red peppers chopped fine, one-fourth pound ground mustard, one-half cup salt, two cups sugar, two quarts vinegar; cook one hour and bottle.

— MRS. FARRINGTON.

MUSTARD RELISH.

One peck green tomatoes, one head cabbage, six red peppers, two quarts onions, four bunches celery, all chopped fine and well salted; stand over night, drain well, pack in jars and pour over it the following dressing: Three quarts vinegar, one pound brown sugar, one half pound mustard, one ounce tumeric powder, one cup flour; mix together, put on stove until it thickens.

— MRS. L. SLADE.

FRENCH MUSTARD PICKLE.

Two quarts tomatoes, two quarts cucumbers, two quarts little onions, three green peppers, one red pepper, one head cauliflower, one gallon vinegar, one-half pound ground mustard, one-half cup butter, one-half cup corn starch, one cup sugar, three cents worth tumeric powder steeped in cup of water; scald tomatoes, cucumbers, peppers and cauliflower in a weak brine, then skim out in jar; put vinegar, mustard, butter, corn starch, sugar and tumeric in a kettle; let come to a boil, then pour over pickles.— MRS. WILLIAM HAWKINS.

PICKLE LILY.

One peck green tomatoes, eight onions, three green peppers; chop fine, put on a cup of salt, let stand over night; in the morning turn off the brine; vinegar enough to cover, and one cup sugar, one tablespoon ground cloves and one of cinnamon; let it cook until tender.

PICKLE LILY.

One peck green tomatoes, eight onions and three green peppers chopped fine, add one cup salt; let stand over night; in the morning turn off brine and cover with vinegar to which has been added one cup sugar, one tablespoon ground cloves, one tablespoon ground cinnamon; cook all together until tender—MRS. WM. HAWKINS.

SHREDDED PICKLE.

Four quarts chopped cabbage, two quarts green tomatoes, six onions, three green peppers, two ounces celery seed, one-half ounce tumeric, one gill salt, one quart vinegar, two pounds brown sugar, one tablespoon mustard seed; mix well and cook twenty minutes after it begins to boil.

TOMATO RELISH (UNCOOKED).

Two pecks tomatoes, not too ripe, four cups celery, twelve small onions, six red peppers, all to be chopped; add four pounds light brown sugar, one cup salt, two cups mustard seed, three quarts cider vinegar; mix well together and can with a piece of horse radish in each can.
— MRS. M. GORMAN.

FRENCH PICKLE.

One peck tomatoes, green, four large onions chopped, one teacup salt; stir all together and stand over night; in the morning drain; one quart vinegar, two quarts water and the tomatoes; boil ten minutes and drain; three pints vinegar, two pounds brown sugar, two tablespoons cinnamon, two tablespoons alsprice, one tablespoon cloves, red pepper to taste; put all together and boil ten minutes.

— MRS. ALBERT STEBBINS.

OILED PICKLES.

One quart vinegar, one-half cup white mustard seed, one-half cup olive oil, one small cup salt; mix this through three quarts sliced cucumbers.— MRS. WM. KING.

PEPPER RELISH.

One large head of cabbage, chopped, three green peppers, chopped fine, three red peppers, one scant cup salt, two cups brown sugar; vinegar enough to cover.

— MRS. WM. KING.

CHOPPED PICKLES.

One-half bushel tomatoes, twelve large onions, nine green peppers, leave out seeds; chop tomatoes, onions and peppers and sprinkle over them one pint salt and let stand over night; in morning drain off juice; cover with vinegar and cook one hour slowly; then drain. Take two pounds of sugar, two tablespoons ground cinnamon, one tablespoon ground alsprice, one-half cup ground mustard, one pint grated horse radish, add enough vinegar to make thin; when boiling hot add pickles and heat together; pack in jar; keeps fine.— A. M. KING.

GRAPE CATSUP.

Five pounds common grapes, two and one-half pounds white sugar, two and one-half pints of vinegar, one tablespoon each of cinnamon, cloves, pepper and allspice, one-half tablespoon salt; boil grapes until soft, then put through colander; put back into kettle with vinegar and spices and boil until it thickens and then bottle.

—A. M. KING.

PICKLED PEPPERS.

One dozen red peppers, one dozen green peppers and fifteen large onions; chop fine, pour boiling water over and let stand five minutes, then drain; cover again and cook ten minutes, drain again; add three pints of vinegar, one and one-half cups sugar and three tablespoons salt; cook ten minutes.—MRS. MINNIE DAVIS.

TO CAN TOMATOES.

Fill cans full of peeled tomatoes, care being taken not to crush them, add one-half teaspoon salt and fill can full of boiling water, put on rubber, screw tops on tight and

drop in pail of boiling water; cover tightly and let stand until water is cold; tomatoes canned in this way keep their shape and color and taste like fresh tomatoes. Be sure the tops are screwed perfectly tight.

—MISS S. HAZEN.

CHILI SAUCE.

Twenty-four ripe tomatoes, six green peppers, six large onions, three cups vinegar, three tablespoons salt, three tablespoons sugar; peel and slice tomatoes, chop pepper and onions very fine, add all together and boil slowly four or five hours.—MISS S. E. HAZEN.

CHILI SAUCE.

One peck of ripe tomatoes, eight large onions, three large peppers, one-half pint vinegar, one teaspoon black pepper, two teaspoons cinnamon, one teaspoon allspice, one teaspoon cloves, three quarts brown sugar and salt to taste; chop tomatoes and onions, add other ingredients and cook all together.—MRS. MARY FLINT.

JELLIES, CONSERVES, ETC.

CRAB APPLE CONSERVE.

Four pounds crab apples cored and chopped (not peeled), three pounds of sugar, one-half pint vinegar, one pound raisins seeded and chopped, three oranges chopped (skin and all), three-fourths teaspoon ground cloves, one teaspoon ground cinnamon; heat the vinegar and sugar and other ingredients together on back of stove, then boil twenty-five minutes.—A. M. KING.

GRAPE CONSERVE.

Ten pounds of blue grapes, one pound of seeded raisins, one pound of dried currants, one-quarter pound citron, one-half pound walnut meats, skin of two oranges. Remove skin and seeds of grapes by boiling and straining as for jelly; measure juice and use same quantity of sugar (pound of sugar to a pint of juice). Don't use over ripe grapes. Chop walnut meats, citron, orange peel and raisins; add this with the currants to the juice and boil twenty minutes.—A. M. KING.

PLUM CONSERVE.

Nine pounds plums, pitted, nine pounds brown sugar, one pound seeded raisins, one pound walnut meats, six oranges. Cut plums in half, break the walnut meats and cut the oranges in small pieces (using all but seeds); cook slowly until like jelly.—MRS. ALBERT STEBBINS.

GRAPE JUICE.

Stem the grapes and weigh them, allowing three pounds of sugar for nine pounds of grapes; mash grapes and add one quart (or less if grapes are very juicy) of water for each nine pounds of grapes and bring to a simmer; strain through a jelly bag, squeezing when cool enough; then add sugar and bring to a boil; seal in bottles or cans.

—MRS. EDDY.

CRAB APPLE JELLY.

Wash apples, cut off stem and bud end, put in agate kettle, nearly cover with water, cook slowly until tender, let drain over night in jelly bag (do not squeeze); to every four pints of juice use three pints of sugar, boil juice fifteen minutes add sugar and boil five minutes. Heat the sugar hot.

GRAPE JELLY.

Make the same as crab apple jelly only do not use but a little water.—A. M. KING.

STRAWBERRY JAM.

To each pound of berries allow three-quarters pound sugar; put berries in kettle and mash a little so there will be juice enough to cook without water; cook fifteen minutes; add sugar and boil five minutes (more or less sugar may be used).—A. M. KING

APPLE BUTTER.

Four gallons of sweet cider boiled down to one-half, add enough peeled and cored apples to thicken, then add three quarts of sugar; boil three hours in a porcelain kettle, stirring constantly with a wooden spoon.

—MRS. L. SLADE.

CITRON SAUCE.

Peel citron and take out seeds; cut in small pieces; soak for two hours in weak salt water, then boil in clear water until tender; then add three-quarters pound sugar to one pound citron and three lemons for one gallon; boil all together for a few minutes.

—MRS. ARTHUR HAWKENS.

CHERRY MARMALADE.

Six pounds of cherries (pitted), six pounds of sugar, two oranges; cook all together until thick like jelly.

—A. M. KING.

CURRANT AND RAISIN JAM.

Three pounds raisins seeded, six oranges, seven pounds sugar, seven pounds currants, one-half teaspoon salt. Cut the oranges in small pieces (skin and all, everything but seeds); put in a granite kettle with the raisins and one-half pint water; cook until tender then add the currants, sugar and salt; boil twenty minutes.

—MRS. L. SLADE.

PLUM JUMBO.

Five pounds plums, three pounds sugar, one pound seeded raisins, chopped fine; juice and pulp of three oranges, grated rind of two. Cook plums on back of stove without water; strain through a sieve, add other ingredients and cook until like jelly.

—MRS. FRANK BROWN.

PLUM JAM.

Wash, dry and weigh the plums; allow three-fourths their weight in sugar; put plums in sauce kettle with a little water and place over the fire and let boil gently for three-quarters of an hour stirring often to prevent burning; then add sugar, stirring and skimming as scum and stones rise.—A. M. KING.

GOOD GRAPE WINE.

Take two quarts water to one quart of blue grapes mashed; let them stand for four days, then skim off the top; to each gallon of juice add three pounds sugar; let stand in jar until it ferments, then strain it all and bottle. If you want it good for use quickly add one gill of good whiskey to one gallon of wine.—MRS. G. WADSWORTH.

ELDERBERRY WINE.

One quart elderberry juice, two quarts water, three pounds sugar; let stand in jar three or four weeks, skinning daily, then strain and bottle.

—MRS. G. WADSWORTH.

CANDY

CREAM CANDY.

One pound of granulated sugar, one cup water, one tablespoon vinegar, one tablespoon butter, one tablespoon vanilla. Boil until it strings; when cool pull until white and creamy; cut in pieces.

JANUARY THAW.

Two cups of brown sugar, one-half cup of milk, one large tablespoon butter, one cup of any kind of nut meats (chopped); flavor with vanilla and boil until it strings, then pour in plates to cool.—MISS S. HAZEN.

CHOCOLATE FUDGE.

Three cups of white sugar, one cup milk, two squares of chocolate and a lump of butter, one teaspoon vanilla. Heat sugar milk and add grated chocolate; let boil until forms in ball when dropped in cold water; take from stove, add butter and vanilla; beat till quite thick and pour in buttered dish; check off in squares and let cool.

FUDGE.

One cup of sugar, one-half cup of chocolate, one-quarter cup milk, butter size of walnut; flavor with vanilla; boil until it threads, then turn in dish to cool.

—ALICE GORMAN.

COCOA FUDGE.

One-half cup milk, three tablespoons butter, two and one-half cups powdered sugar, six tablespoons cocoa, pinch of salt, one teaspoon of vanilla. Mix all the ingre-

dients together, excepting the vanilla, and cook, stirring constantly until it begins to boil; then cook slowly, stirring occasionally, eight or ten minutes, or until it makes a firm ball when dropped in cold water; add vanilla and beat until it seems like very cold molasses; pour into buttered pan; when firm cut in squares. Great care must be taken not to beat too much for if too stiff cannot pour into pan, and will not have a gloss on top.

—MISS E. K. BURR.

BROWN SUGAR FUDGE.

Two cups of brown sugar, one-half cup of cream or milk; boil until it threads from spoon; after taking from stove add one teaspoon vanilla and one-half cup of walnut meats, chopped fine; stir until it sugars; pour in buttered pan and cut in squares when it begins to harden.

—A. M. KING.

PANOCHE.

Two cups brown sugar, one cup milk, one tablespoon butter; boil about fifteen minutes, stirring constantly; take from stove, beat until it grains and then add any kind of nut meats you prefer and one teaspoon vanilla; form in balls.—MRS. G. WADSWORTH.

MOLASSES CANDY.

Two cups molasses, two cups white sugar, small piece butter, four tablespoons vinegar. Cook until it will harden when dropped in cold water, then stir in one teaspoon soda; pour in buttered pan and when cool, pull.

—ALICE GORMAN.

THINGS WORTH KNOWING

Milk is excellent for cleaning oilcloth, also a painted floor.

Apply vinegar and baking soda to a burn; it will give relief.

It is unhealthful to eat when fatigued, worried or angry.

Melted paraffin is an excellent airtight cover for preserves.

Salt under the baking pan prevents burning when baking.

Lemon skins dipped in whitening will clean brass work excellently.

When scrambling eggs add a little cold water as it is better than milk.

To prevent olives from becoming tainted, pour a little olive oil over them.

To remove stains from white goods use a mixture of soap and baking soda.

A little vinegar in the water in which fish is boiled will prevent it falling apart.

An improved mould for cream cheese is made from the shell of an English walnut.

Preserves should always be kept in a closet that is not only cool but absolutely dark.

Lemon juice and salt applied to iron rust on linen and laid in the sun will remove the spot.

A little lemon juice poured into drinking water will cause it to quench thirst much better.

Sliced pineapples mixed with oranges and sliced coconut make an attractive summer desert.

Velvet may be freshened by holding over a steaming kettle and cleaned by dipping in gasoline.

Fine sand rubbed on with a heavy wet rag, is the best thing for the outside of an iron saucepan.

Rapidly boiling water cooks no faster than that which barely bubbles, but only evaporates faster.

A bag filled loosely with salt and heated in the oven is an excellent substitute for a hot water bag.

When cleaning carpet take out grease spots with gasoline, and other soiled spots with borax water.

For ivy poison and chilblain, bathe the affected parts with sweet spirits nitre; for burns, lime water and sweet oil.

Cream too thin to whip well can be made to whip by adding the unbeaten white of an egg before beginning to beat.

To remove ink spots from marble, wood or paper. Wet the spots with clear ammonia and repeat until they disappear.

To have the flavor of fruit at its best the fruit must be perfect and fully ripe, also fresh fruit must be cooked in the cans.

To remove old putty from window sash: Heat an iron and rub it over the putty, when the putty will easily scrape off.—MRS. NELLIE PERRY.

Baking soda will remove grease spots from an oiled floor. Let the soda remain on the floor for a few moments, then wash with warm water.

When teapots and coffee pots become discolored on the inside, put two teaspoons of baking soda in cold water sufficient to half fill the pot and let boil.

A good cement for mending stoves, etc., is made of one-third salt and two-thirds hard wood ashes mixed with water like a paste.—MISS S. HAZEN.

Mildew can be removed by wetting the cloth in cold water, then dip in soft soap and salt and lay in sun; repeat until spots are removed.—A. M. KING.

Celery leaves and parsley leaves dried thoroughly, crumbled up with the hands and put away in boxes, is fine for seasoning soups and dressings in winter.

To wash glass and mirrors, smear them with a thin solution made of cold water and starch, rub dry with a cloth and polish with a chamois.—MRS. M. GORMAN.

If a pinch of baking soda is put in sweet milk used for cooking it will keep the milk from curdling when used for cream potatoes, peas, etc.; also pies and puddings.

A laundry starch that will not stick when ironing: Three tablespoons of flour, one teaspoon of borax and a little white soap. Mix the flour to a smooth paste with cold water and pour over boiling water until the mixture is of the consistency of thin cream; let boil until clear; dissolve the powdered borax in hot water and break the

white soap into bits; place the soap in a wire strainer and pour the borax through it into the starch, pouring slowly, so that the soap will melt or enough will melt to make a little foam; then stir the starch thoroughly, strain, and it is ready for use.

RULES TO OBSERVE FOR SUCCESSFUL CANNING.

It takes a little more than one-half pint of water to each can when making the syrup to fill the can.

Always sterilize cans and covers.

If one does not have a cannery set the cans on bits of wood in a boiler, having the water half way up on the cans, and cook the same length of time as in a cannery.

—A. M. KING.

TO CAN RASPBERRIES.

Pick over the berries carefully and fill the cans, shaking them down; then dissolve one-half pint of sugar to each pint of water required; have the water boiling hot, fill the cans, put them in the cannery and process five minutes; remove; adjust the rubbers and fasten on the tops. If the work is carefully done the berries will be as perfect as when taken from the bushes. Can blackberries in the same way.

TO CAN CHERRIES.

Stone the cherries and pack them in the cans; then dissolve one-half pound of sugar to each pint of water, boiling hot; when ready for use, fill the cans, put them in the cannery and process for ten minutes, remove, adjust the rubbers and fasten on the tops.

TO REMOVE MILDEW.

Rub well with laundry soap then add powdered chalk; rub that in also; lay on the grass and moisten often when the mildew will disappear. If a very deep color you may have to repeat the operation.

TO CLEAN MARBLE.

Never use acids but wash with soap and water to which a little ox gall may be added.

PRESCRIPTION FOR COLDS.

One ounce chloroform, two ounces camphor gum one

cup lard. Ask the druggist to put the chloroform and camphor together; melt the lard; remove from stove and pour in the chloroform and camphor; do not have the lard hot. When suffering with a cold apply to throat and chest.—MRS. WM. HAWKINS.

COUGH MIXTURE.

Three teaspoons castor oil, three teaspoons camphor, three teaspoons paregoric, three tablespoons molasses. Let castor oil and camphor stand together three hours, shaking well; add other ingredients and shake well before using.—MRS. WM. BENTLEY.



KITCHEN AT SUNNYDALE.

The canning apparatus shown here is the Mudge patent from Wanamaker, New York.



One copy del. to Cat. Div.

DEC 22 1909











LIBRARY OF CONGRESS



0 014 481 587 7

