

101

WALKS



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One Hundred & One

L A Y E R

C A K E S

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IN MAKING cake use only the best and freshest materials. See that the oven is right for baking, grease and flour the pans, have the flour sifted and everything measured before beginning to mix.

🍇 AARBES-MOKA 🍇

BEAT a half-cupful of butter with one and a half cupfuls of sugar to a cream; add three eggs, and beat hard. Mix a teaspoonful of cream of tartar, a half-teaspoonful of soda and a quarter of a teaspoonful of salt with two and a half cupfuls of flour and sift four times; add this to the butter, sugar and eggs with a half-cupful of warm water. Flavor with vanilla.

FILLING

Cream a half-cupful of unsalted butter; add three-quarters of a cupful of confectioner's sugar and the beaten yolks of two eggs. Add a half-cupful of strong, freshly made black coffee, beating it in, a few drops at a time, as you would oil in salad dressing. Cover the top with maple icing.

🍩 ALMOND 🍩

BEAT till creamy a half-cupful of butter; add gradually two cupfuls of sugar, beating all the time. Mix two cupfuls of flour, one cupful of cornstarch and two teaspoonfuls of baking-powder and sift three times. Add a cupful of milk to the creamed butter and sugar, and a teaspoonful of almond-extract, and beat in the flour a little at a time. Last, fold in lightly the stiffly beaten whites of seven eggs.

FILLING

Whip the whites of three eggs to a stiff froth; add two cupfuls of powdered sugar, a teaspoonful of almond-extract and a cupful of blanched almonds, chopped or rolled very fine. Beat a pint of cream stiff and dry and fold in carefully. Put between the layers and sift powdered sugar over the top and decorate with split almonds.

🍷 ANGEL LAYER 🍷

MIX a quarter of a teaspoonful of soda with two cupfuls of sifted flour and sift four times. Whip three-quarters of a cupful of butter to a cream and stir into the flour. Beat the whites of six eggs to a stiff froth and mix with them one and a quarter cupfuls of confectioner's sugar; stir this gradually into the flour and butter; add the juice of a lemon, a tablespoonful of water and a pinch of salt.

FILLING

Beat the whites of two eggs; add a cupful of confectioner's sugar, two tablespoonfuls of cornstarch and a half-teaspoonful of salt and beat smooth; pour over it a pint of hot cream and put in a double-boiler and cook till thick, stirring constantly; remove from the fire and beat with a Dover egg-beater till light. Add a half-cupful of pistachio nuts chopped fine and a quarter of a pound of marshmallows cut small. Flavor with orange water and bitter almond. Frost the top with soft frosting, colored a delicate green and flavored with same. Cut marshmallows in half to decorate the top.

🍇 APACHE 🍇

CREAM a half-cupful of butter and beat in a cupful of sugar. Beat the yolks of six eggs till thick and add, with a teaspoonful of lemon-juice and a tablespoonful of brandy. Mix one and a half teaspoonfuls of baking-powder and a quarter of a teaspoonful of mace with one and two-thirds cupfuls of flour and sift twice. Add alternately, a little at a time, with a half-cupful of milk.

FILLING

Wash a pound of figs and steam till plump and tender, then cut or chop very fine. Dissolve a tablespoonful of gelatine in a half-cupful of water, add a cupful of sugar and cook five minutes; remove from the fire and beat till white and thick. Reheat and pour scalding hot over the beaten whites of two eggs. Add three tablespoonfuls of sugar, a teaspoonful of lemon-juice, a half-cupful of sherry, a half-cupful of blanched and chopped almonds and the figs.

🍷 APPLE SNOW 🍷

MIX one and a half cupfuls of pastry flour, one-half cupful of cornstarch and two level teaspoonfuls of baking-powder and sift three times. Cream a half-cupful of butter; add one and a half cupfuls of sugar, a half-teaspoonful of lemon-extract and beat thoroughly. Whip the whites of six eggs to a stiff froth and fold in with the flour and a half-cupful of milk.

FILLING

Wash and polish four large Greening apples and bake whole in the "jackets" until they burst the skin. Press the pulp through a sieve. Beat a pint of cream till stiff and dry, sweeten with two teaspoonfuls of sugar and flavor with lemon. Reserve enough of the cream to cover the top of the cake and to the rest add the white of an egg beaten stiff and the apple pulp sweetened to taste. Spread between the layers, with the reserved cream on top.

🍷 ARCHANGEL 🍷

BEAT the yolks of five eggs until lemon colored and thick; add a cupful of sugar, one and a half tablespoonfuls of orange-juice, a teaspoonful of lemon-juice and beat thoroughly. Mix three-quarters of a cupful of flour with a half-teaspoonful of cream of tartar and sift four times. Cut and fold in the stiffly beaten whites of six eggs and add alternately with the flour.

FILLING

Mix a cupful of sugar, the juice and grated rind of an orange, a half-cupful of orange pulp, a tablespoonful of lemon-juice and a tablespoonful of butter and cook for three minutes. Heat in a double-boiler one and a half cupfuls of milk; add a quarter of a cupful of cornstarch wet with a little cold milk and cook twenty minutes. Pour this scalding hot over two well-beaten eggs, stirring constantly; add the fruit, a pinch of salt and heat till thick. Spread between the layers and ice the top with the beaten yolk of an egg thickened with powdered sugar and flavored with a teaspoonful of orange curaçoa.

🍌 BANANA 🍌

PUT in a mixing-bowl one and a half cupfuls of sifted flour in which has been sifted a rounded teaspoonful of baking-powder and a cupful of sugar. Break into a cup one whole egg and the yolk of another, fill with warmed butter to the half line and then to the top with milk. Put all in the bowl and beat ten minutes. Flavor with lemon. Bake in two layers.

FILLING

Peel and cut into small pieces three bananas, sprinkle with a teaspoonful of lemon-juice and a half-cupful of confectioner's sugar and let stand an hour. Then mash with a wooden or silver spoon and break in the white of one egg. Beat with a whip till light and fluffy, about twenty-five minutes.

🍷 BERNY'S BEST 🍷

BEAT the whites of two eggs stiff, then beat the two yolks into them until light. Cream a half-cupful of butter, add a cupful of sugar a little at a time and beat together till smooth and creamy; flavor with a teaspoonful of lemon-extract. Sift together one and a half cupfuls of flour, a quarter of a cupful of cornstarch, a teaspoonful of baking-powder and a half-teaspoonful of salt. Put the ingredients together, adding a half-cupful of milk.

FILLING

Cook together till thick, the juice and grated rind of a lemon, yolk of one egg, a cupful of confectioner's sugar, one-half of a cocoanut grated and a little milk. Spread between the layers and frost the top with the white of one egg, beaten stiff, three tablespoonfuls of confectioner's sugar, a little lemon-flavoring and the rest of the cocoanut grated.

☞ BERWICK SPONGE ☞

CREAM the yolks of four eggs with one and a quarter cupfuls of granulated sugar; add the beaten whites. Sift two small teaspoonfuls of baking-powder with one and a half cupfuls of flour; add this to the eggs with four tablespoonfuls of boiling water and a pinch of salt. Beat thoroughly and bake immediately. Two layers.

FILLING

Whip a half-pint of cream, flavor with vanilla and sweeten slightly. Put between the two layers and on top.

🍇 BISMARCK 🍇

BEAT until creamy a half-cupful of butter; add a cupful of sugar and beat until smooth and creamy. Measure two cupfuls of sifted flour and sift with it two teaspoonfuls of baking-powder. Flavor the butter and sugar with a teaspoonful of lemon-extract, add three-fourths of a cupful of milk and the flour; beat thoroughly and fold in the beaten whites of four eggs.

FILLING

Wash three cupfuls of dates, pull apart, pick out the stones and cook with two tablespoonfuls of lemon-juice, a half-cupful of sugar, stick of cinnamon and just sufficient claret to cover them. Simmer gently till all the liquid is absorbed. Spread this between the layers and frost the top.

BOOKER WASHINGTON

A CUPFUL of sugar creamed with a scant half-cupful of butter. Mix a half-cupful of molasses with a half-cupful of sour milk and beat in a level teaspoonful of soda. Whip three eggs together and add to the butter and sugar; then the molasses and milk, a teaspoonful of cinnamon and two cupfuls of flour. Bake in three layers.

FILLING

Cook in a double-boiler one cupful of broken chocolate, one cupful of brown sugar, a half-cupful of butter and a cupful of molasses. When thick, remove from the fire and beat in a cupful of chopped nut meats and a teaspoonful of vanilla. In serving, place a tablespoonful of whipped cream on the side of the plate with each piece of cake.

🍇 BURLINGTON 🍇

BEAT two eggs together. Cream a half-cupful of butter with a cupful of sugar and add to the eggs, beating thoroughly. One and a half cupfuls of flour sifted with a teaspoonful of cream of tartar and a half-teaspoonful of soda. Flavor the butter and sugar; add a half-cupful of milk and stir in the flour.

FILLING

Mix with a cupful of maple syrup the beaten yolks of four eggs; put in a double-boiler and cook till the mixture gathers on the spoon, stirring constantly. Remove from the fire and beat till cold; add a tablespoonful of creamed butter, a cupful of currants washed and dried, a half-cupful of nut meats, some finely shredded citron, the juice of half a lemon and a pinch of grated nutmeg. Mix thoroughly. Ice the top.

🍷 BUTTERCUP 🍷

BEAT the yolks of five eggs and set aside. Take the whites of seven eggs and add a pinch of salt and a quarter of a teaspoonful of cream of tartar and beat until stiff; add a cup of fine granulated sugar and after beating thoroughly put in a teaspoonful of orange-extract and the beaten yolks. Beat in lightly and carefully a scant cupful of flour measured after sifting five times. Flavor with lemon.

FILLING

Whip a pint of cream, sweeten slightly and flavor with orange. Grate fresh orange-peel over the layers before filling.

CABINET CARAMEL

ONE cupful of sugar creamed with a half-cupful of butter; add two eggs, one and a half cupfuls of flour, a half-cupful of sherry, a half-teaspoonful of soda and a cupful of seeded raisins. Bake in three layers.

FILLING

Mix two cupfuls of brown sugar, a half-cupful of cream, a square of grated chocolate, a tablespoonful of molasses and one of butter. Cook in a double-boiler till it forms a soft ball, then pour slowly on the beaten whites of two eggs. Beat hard and when cool add a half-cupful of pecan meats.

🍷 CAMELINA 🍷

CREAM a half-cupful of butter with a cupful of sugar; add the well-beaten yolks of six eggs. Sift two teaspoonfuls of baking-powder with two cupfuls of flour and add with a half-cupful of milk. Flavor with a half-teaspoonful each of lemon and vanilla.

FILLING

Beat the yolks of four eggs until creamy and mix with them a cupful of sugar, a quarter of a cupful of butter and the grated rind and juice of two oranges; beat together till light, and cook in a double-boiler ten minutes. Remove from the fire and stir in the beaten whites of two eggs and a cupful, mixed, of finely shredded citron and candied orange-peel. Frost the top and sides with an icing made of two egg yolks, confectioner's sugar, four tablespoonfuls of orange-juice, and a teaspoonful of lemon-juice.

☞ CAMEL ☞

CREAM a half-cupful of butter with one and a half cupfuls of sugar; break in two eggs and beat hard. Sift two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with two cupfuls of flour; add to the butter and sugar with a half-cupful of milk. Flavor with a half-teaspoonful of vanilla and a slight grating of nutmeg. The last thing add a tablespoonful of ice-water. Bake in three layers.

FILLING

Beat together a cupful of cream, three-quarters of a cupful of light brown sugar and two tablespoonfuls of butter; cook till it threads. Remove from the fire; add six tablespoonfuls of caramelized sugar and a teaspoonful of vanilla and beat till cold. Spread thick between the layers and cover the top and sides with plain white icing decorated with burnt almonds.

🍷 CHARLESTON 🍷

THE whites of eight eggs whipped stiff and dry. Half a pound of butter creamed and a pound of sugar beaten in. A pound of flour sifted with two teaspoonfuls of baking-powder. To the creamed butter and sugar add a half-pint of milk, two teaspoonfuls of almond-extract and the flour, and beat hard; then fold in the beaten whites. This makes one large or two small cakes.

FILLING

Pour a cupful of boiling water on three cupfuls of sugar and boil till it threads. Whip the whites of four eggs to a stiff froth and add a teaspoonful of tartaric acid. Pour the boiling syrup slowly over this, beating all the time; add two cupfuls of seeded raisins, that have been softened in hot water, a cupful of broken walnut meats and a half-teaspoonful of salt. Frost the top and sides with Royal icing.

🍷 CHOCOLATE 🍷

RUB a half-cupful of butter till creamy; add a cupful of sugar and beat smooth. Beat the yolks of six eggs till thick and creamy and add with a tablespoonful of lemon-juice and one of brandy. Mix two and a half level teaspoonfuls of baking-powder and a quarter of a teaspoonful of mace with two cupfuls of flour and sift twice. Melt two tablespoonfuls of grated chocolate over hot water with a tablespoonful of sugar; when dissolved add a half-cupful of milk. Add this with the flour, beating hard.

FILLING

Melt four bars of vanilla chocolate over hot water; stir into it a cupful of hot cream, a tablespoonful of melted butter, two cupfuls of confectioner's sugar and the beaten yolks of two eggs. Beat smooth and flavor with a teaspoonful of vanilla. Spread between the layers, and on the top layer put whipped cream slightly sweetened and flavored.

🍷 COCOA 🍷

TO the beaten yolks of two eggs add a half-cupful of creamed butter and a cupful of sugar. Mix one and a half cupfuls of flour, one teaspoonful of baking-powder and two teaspoonfuls of cocoa by sifting together. Add a half-cupful of milk, and the flour, alternately, to the butter, yolks and sugar, beating hard; and last, the beaten whites of two eggs and a teaspoonful of lemon-extract.

FILLING

Whip a cupful of heavy cream. Beat the yolk of one egg till thick and creamy; add three tablespoonfuls of powdered sugar and a cupful of nut meats, chopped fine. Boil a cupful of sugar with a third of a cupful of water till it threads; pour slowly on the beaten white of one egg and beat well; add the nut mixture and mix thoroughly and then the cream.

☞ COFFEE ☞

BEAT a half-cupful of butter with a cupful of brown sugar; add the yolks of two eggs, a half-cupful of molasses, a half-cupful of strong black coffee and a half-teaspoonful each of cloves, cinnamon and salt. Beat hard till light and creamy. Dissolve a teaspoonful of soda in a half-cupful of sour milk and add with two and a half cupfuls of flour. Fold in the two beaten whites last.

FILLING

Cream a half-cupful of butter with one and a quarter cupfuls of confectioner's sugar. Beat two eggs; add a cupful of granulated sugar, three tablespoonfuls of flour, a quarter of a teaspoonful of salt, a cupful of milk, a half-cupful of strong, freshly made coffee and two squares of melted chocolate; cook in a double-boiler ten minutes. Remove from the fire and beat in the creamed butter and sugar, cool, flavor with vanilla and stir in a cupful of chopped raisins that have been softened in hot water.

🍇 COLUMBIA 🍇

MIX with a cupful of flour, a half-cupful of cornstarch, a half-teaspoonful of soda and a quarter of a teaspoonful of salt and sift four times. Cream a half-cupful of butter with a cupful of sugar; add a half-cupful of milk, a teaspoonful of lemon-extract and the flour. Beat the whites of six eggs; add a teaspoonful of cream of tartar and fold in the mixture. Bake in three layers.

FILLING

Use the largest and best dates; take out the stones and remove as much of the scaly skin as possible, and spread them open on two layers of the cake, covering them completely; over this, sprinkle chopped nut meats, walnuts, almonds and pecans, mixed. Put the layers together and ice the top one, covering with the chopped nuts.

❁ CREAM WALNUT ❁

CREAM a half-cupful of butter and add a cupful of sugar; beat in two eggs and add a half-cupful of milk. Sift two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with two cupfuls of sifted flour; add this to the butter, sugar and eggs with a half-cupful of milk. Flavor with vanilla.

FILLING

Break the whites of three eggs in a platter; add three teaspoonfuls of lemon-juice and a teaspoonful of water; whip in three cupfuls of confectioner's sugar, a spoonful at a time. Flavor with sherry. Spread the layers liberally with the creamy frosting and cover each with broken walnut meats.

CRÈME DE MARRONS

TWO-THIRDS of a cupful of butter creamed with two cupfuls of sugar; flavor with a half-teaspoonful of lemon-extract and a few drops of extract of cinnamon. Mix with two cupfuls of flour, a cupful of cornstarch, one and a half teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt, and sift four times; add this to the butter and sugar with a cupful of milk. Fold in the beaten whites of six eggs.

FILLING

Put a half-pound of shelled English chestnuts in hot water and simmer gently until soft; remove, drain and mash smooth, adding a little cream to soften. Boil a cupful of sugar with four tablespoonfuls of water till it threads; pour slowly over the beaten yolks of four eggs; add the chestnuts, a pinch of salt and whip till cold. Flavor with lemon-juice and vanilla, curaçoa, noyau or two ounces of melted chocolate.

CRÈME FOUETTÉE

BEAT to a cream one and a half cupfuls of sugar with a half-cupful of butter; add three eggs slightly beaten and beat in with a half-cupful of milk. Cook eight tablespoonfuls of grated chocolate with three of sugar in a half-cupful of milk; add this with three cupfuls of flour in which two teaspoonfuls of baking-powder has been sifted. Flavor with a teaspoonful of vanilla. Three layers.

FILLING

Whip three cupfuls of cream; add a half-cupful of powdered sugar and flavor with vanilla. Fill when the cake is cold and pile on top.

🍷 DAMSON 🍷

BREAK seven eggs, beating yolks and whites separately; to the yolks add a pint of granulated sugar and cream thoroughly. To the beaten whites add the juice of a lemon and a little of the grated rind. Sift a teaspoonful of baking-powder and a quarter of a teaspoonful of salt with a pint of sifted flour; mix with the yolks and sugar, beating ten minutes; add the whites last. Bake in a long pan. When done turn out on a clean towel, trim the edges and spread thick with damson preserves. Roll quickly and wrap in a cloth wrung dry out of tepid water. With it serve a chocolate sauce.

SAUCE

Melt a half-cake of chocolate; add two cupfuls of brown sugar, a heaping tablespoonful of butter and a cupful of cream; simmer till thick; cool and add a teaspoonful of vanilla.

🍇 DARKTOWN 🍇

TWO-THIRDS of a cupful of butter creamed with one and a half cupfuls of sugar; add the beaten yolks of three eggs, nine tablespoonfuls of grated chocolate and two-thirds of a cupful of milk and beat thoroughly. Add three cupfuls of sifted flour in which three teaspoonfuls of baking-powder has been sifted again and the beaten whites of three eggs. Flavor with cinnamon.

FILLING

Mix together two cupfuls of brown sugar, a half-cupful of butter and a quarter of a cupful of milk and boil ten minutes. Remove from the fire and beat till cool enough to spread between the layers. For icing the top and sides, put into a bowl two teaspoonfuls of lemon-juice and a small glass of Jamaica rum; add brown sugar till the right consistency to spread.

🍷 DOLLY MADISON 🍷

MEASURE three cupfuls of sifted flour and mix with it a half-teaspoonful of soda and sift twice again. Break three eggs, separating the white and yolks. Whip the whites a little and then put in a teaspoonful of cream of tartar and finish whipping to a stiff froth. Cream two-thirds of a cupful of butter with two cupfuls of sugar; add the yolks beaten creamy and a grating of nutmeg. Mix in the flour and a half-cupful of milk and beat hard. Last, stir in the beaten whites.

FILLING

Melt a cupful of granulated sugar, without burning, over a slow fire; add quickly a half-cupful of boiling water. Stir and boil to a thick syrup. Remove from the fire, beat, and add confectioner's sugar till creamy and thick enough to spread. Add a cupful of pecan meats chopped fine, a little salt and vanilla-flavoring.

🍷 DREAM 🍷

THE whites of six eggs, one and a half cupfuls of sugar, a half-cupful of butter, a half-cupful of water, two cupfuls of flour, two teaspoonfuls of baking-powder and a teaspoonful of vanilla. Cream the butter and add the sugar. Sift the baking-powder with the flour and add last with the beaten whites.

FILLING

Melt a package of Chocolate Menier with a half-cupful of milk, add a small cupful of sugar and a teaspoonful of butter. Boil till dark and glossy and beginning to thicken, then remove and beat till cool.

🍇 DUCHESS 🍇

BEAT two-thirds of a cupful of butter until creamy; add two cupfuls of sugar and beat smooth. Mix with three and a half cupfuls of sifted flour, a teaspoonful of cream of tartar, a half-teaspoonful of soda and a pinch of salt and sift four times again. Beat the yolks of five eggs and add to the butter and sugar with a cupful of milk and beat all together for ten minutes. Add the flour, flavoring, and the beaten whites of two eggs.

FILLING

Soak a half-pound of glacé nectarines or apricots and a cupful of pistachio nut meats in a thin, warm syrup of sugar and water, flavored with brandy, till they are soft; drain, wipe dry and chop separately very fine. Break the whites of two eggs in a bowl; add two cupfuls of confectioner's sugar by spoonfuls, beating all the time about twenty minutes. Flavor with noyau cordial and add the fruit and nuts.

🍇 EGYPT 🍇

WHIP a half-cupful of butter with a fork till creamy and then whip in a cupful of brown sugar; add three eggs beaten slightly, a cupful of grated chocolate, a half-cupful of ground almonds, a teaspoonful of vanilla, one of ground cinnamon and a half-cupful of milk. Beat these together thoroughly; add a cupful of flour in which has been sifted one and a half teaspoonfuls of baking-powder and a half-teaspoonful of salt.

FILLING

Boil together, two cupfuls of brown sugar, one cupful of cream and four tablespoonfuls of black coffee, till it forms a soft ball. Remove from the fire and beat in two tablespoonfuls of butter and spread between the layers while warm.

🍷 ENGLISH 🍷

A POUND of sugar and a half-pound of butter creamed together; add six well-beaten eggs, a pound and one ounce of flour, a half-pint of milk and two even teaspoonfuls of baking-powder sifted with the flour. Beat vigorously before adding the flour and flavor with a teaspoonful of lemon-extract and a grating of nutmeg.

FILLING

Shred a quarter of a pound of citron, a quarter of a pound of figs, a half-pound of raisins and a pound of almonds and cook in a warm brandy syrup until softened. Boil a pound of sugar, with enough water to dissolve it, until it threads; pour slowly over the stiffly beaten whites of four eggs, beating steadily all the time. Stir in the fruit. For the top and sides use plain icing.

🍷 ETHIOPIA 🍷

SOFTEN a half-cupful of butter, then add a cupful of sugar and cream. Add a half-teaspoonful of soda to two cupfuls of sifted flour and sift twice again. Separate three eggs, beating the yolks thick; to the stiffly beaten whites add a teaspoonful of cream of tartar. Add the yolks and a half-cupful of milk to the butter and sugar; then the flour and the beaten whites. Flavor with lemon.

FILLING

Boil two cupfuls of brown sugar with two-thirds of a cupful of thin cream till it threads. Pour it on the beaten whites of three eggs; add a cupful of seeded and chopped dates, a half-glass of blackberry jelly, a dash of nutmeg and some chopped candied orange and lemon-peel.

🍇 EVE'S 🍇

BEAT a cupful of butter till creamy; add two cupfuls of sugar and a teaspoonful of lemon-extract and beat smooth. Whip the whites of eight eggs till foamy, add a teaspoonful of cream of tartar and whip till light and dry. Sift a half-teaspoonful of soda with three cupfuls of sifted flour. Add a half-cupful of milk to the butter and sugar; then the flour and beaten whites, alternately, a little at a time.

FILLING

Mix a tablespoonful of flour with a cupful of sugar and beat into an egg; add a half-cupful of water and cook in a double-boiler till thick, stirring constantly. Remove from the fire and add a tablespoonful of butter and a teaspoonful of lemon-extract and cool. Pare and grate four large tart apples; add the juice and grated rind of a lemon and stir into the custard.

🍷 FIG 🍷

ONE cupful of butter creamed; add two cupfuls of sugar and beat smooth; then the yolks of three eggs and a cupful of milk and beat till creamy. Mix a teaspoonful of cream of tartar and a half-teaspoonful of soda, or three teaspoonfuls of baking-powder, with three cupfuls of pastry flour and beat in thoroughly; then fold in the three beaten whites and flavor with almond or noyau.

FILLING

Mix two cupfuls of dried figs, chopped fine, with a half cupful of currants, washed and dried; add one and a half cupfuls of sugar and cook in a cupful of port wine till thick and soft. Remove from the fire, add a tablespoonful of butter and a pinch of salt and beat with a wire whip till smooth. Ice the top and sides with Royal icing flavored with almond or noyau.

🍷 FLORENTINE 🍷

TWO cupfuls of sugar creamed with a half-cupful of butter.

Sift two heaping teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with two and a half cupfuls of sifted flour; add to the butter and sugar with a cupful of milk. Beat hard for three minutes, then fold in the stiffly beaten whites of five eggs. Flavor with a teaspoonful of lemon-extract.

FILLING

Beat together, one cupful of sugar, two tablespoonfuls of grated chocolate, two of cornstarch and the yolks of two eggs; add a cupful of milk and cook in a double-boiler until it thickens, stirring all the time. Remove from the fire and beat in a tablespoonful of butter, the juice and grated rind of a lemon and a cupful of grated cocoanut.

🍇 FRUIT JELLY 🍇

TWO cupfuls of sugar, two-thirds of a cupful of butter, two-thirds of a cupful of milk, four eggs, three cupfuls of flour and three teaspoonfuls of baking-powder. Cream the butter and sugar, sift the flour and baking-powder together and beat the eggs without separating. Divide the batter into three equal parts; into one stir a cupful of finely chopped raisins and a half-teaspoonful each of cloves, cinnamon and nutmeg. The other two parts flavor with lemon. Put together with jelly, the fruit layer in the middle.

🍷 GATEAU D'ELITE 🍷

CREAM together a scant cupful of butter and one and a half cupfuls of sugar; add the yolks of three eggs well beaten and a teaspoonful of lemon or vanilla-flavoring. Beat well and add a half-cupful of milk and two cupfuls of flour in which has been sifted a large teaspoonful of baking-powder. Last, fold in the beaten whites of three eggs.

FILLING

Two cupfuls of powdered sugar boiled with a half-cupful of milk for five minutes; remove from the fire and beat smooth. Plump a half-cupful of seeded raisins by soaking in hot water and then cut fine; mix with them a half-cupful of chopped walnut meats and a table-spoonful of finely shredded citron, and add to the sugar. Flavor. Cover the top and sides with plain white icing.

🍷 GENOESE 🍷

TWO eggs, the same weight of butter, of sugar and of flour.

Beat the butter and sugar together until very light and creamy; add a saltspoonful of salt and a tablespoonful of brandy; add the eggs, one at a time, and beat each one in well before adding the next. Beat the mixture fifteen minutes, then stir in lightly the sifted flour. Bake in three layers.

FILLING

Chop two cupfuls of raisins and a cupful of hickory nut meats rather fine; add two tablespoonfuls of lemon-juice, a half-teaspoonful of salt and a half-cupful of sugar; cover with water and simmer till thick. Remove from the fire and beat in a tablespoonful of butter and when cool stir in the whites of two eggs stiffly beaten and a teaspoonful of lemon-extract.

❖ GIBSON GIRL ❖

BEAT the yolks of five eggs till thick and lemon colored; stir in a cupful of granulated sugar, the grated rind of a lemon and a tablespoonful of the juice. Whip the whites of the five eggs to a froth, add a few tablespoonfuls to the beaten yolks, then a cupful of pastry flour, to which a quarter of a teaspoonful of salt has been added and then the rest of the beaten yolks.

FILLING

Break the whites of two eggs in a glass and in another put the same measurement of cold water. Mix these and work in sufficient confectioner's sugar to be the right consistency to spread; add a teaspoonful of almond-extract and a half-teaspoonful of baking-powder; put on a flat platter and whip with a wire egg-beater till smooth and light. Add a cupful of blanched and chopped almonds.

🍷 GOLD CHOCOLATE 🍷

CREAM together a quarter of a cupful of butter and a cupful of granulated sugar. Beat the yolks of eight eggs thoroughly and add to the butter and sugar. Sift two teaspoonfuls of baking-powder with one and a half cupfuls of flour; add this alternately, a little at a time, with three-quarters of a cupful of milk.

FILLING

Melt four squares of chocolate in a quarter of a cupful of hot milk; add three-quarters of a cupful of sugar, two tablespoonfuls of butter, one egg, a quarter of a teaspoonful of salt and cook in a double-boiler until it thickens. Remove from the fire and flavor with vanilla or sherry.

GOOSEBERRY TRIFLE

SIFT a teaspoonful of cream of tartar, a quarter of a teaspoonful of soda and a pinch of salt with one and a half cupfuls of flour, four times. Cream a half-cupful of butter with one of sugar; add the flour and beat ten minutes. Flavor with a teaspoonful of lemon-extract; add two tablespoonfuls of ice-water and the stiffly beaten whites of five eggs.

FILLING

Break into a large flat platter the whites of two eggs; add a small glass of gooseberry jam, a half-glass of currant jelly and two tablespoonfuls of confectioner's sugar. Whip with a wire whip twenty-five minutes.

🍷 GRAND DUKE 🍷

ONE and a half cupfuls of sugar creamed with three-quarters of a cupful of butter; add four whole eggs and beat until smooth. Measure a pint of sifted flour and mix with it a teaspoonful of cream of tartar, a half-teaspoonful of soda and a quarter of a teaspoonful of salt and sift twice again; add this to the butter and eggs with a half-cupful of milk, a teaspoonful of vanilla and a grating of nutmeg. Last stir in a cupful of raisins and nut meats, mixed, chopped and floured.

FILLING

Stir with a fork until creamy a half-cupful of butter; add, beating continually, one and a quarter cupfuls of confectioner's sugar, two tablespoonfuls of very strong coffee, two of cocoa and a teaspoonful of ground cinnamon. For icing the top use a tablespoonful of cocoa melted in a tablespoonful of strong, hot coffee, thickened with confectioner's sugar and flavored with vanilla.

🍇 GRAPE ROLL 🍇

THREE eggs, yolks and whites beaten separately. To the beaten yolks add a cupful of sugar, three tablespoonfuls of milk, one of cream and a saltspoonful of salt; beat for ten minutes. Add a cupful of sifted flour alternating with the beaten whites. Bake in a long tin.

FILLING

As soon as the cake is taken from the oven, cut off the hard edges and spread it thick with soft Concord grape jelly. Roll it up evenly and smoothly and then roll it in a clean napkin and tie, so that it will cool in a round even shape.

🍷 HARLEQUIN 🍷

MIX a cupful of flour, a half-cupful of cornstarch, a half-teaspoonful of soda and a saltspoonful of salt and sift four times. Cream a half-cupful of butter with a cupful of sugar; add a half-cupful of milk, a teaspoonful of vanilla and the flour. Fold in the beaten whites of six eggs.

FILLING

Break the whites of four eggs in a large platter; add four teaspoonfuls of lemon-juice and one of water; beat in four cupfuls of confectioner's sugar, a spoonful at a time. It should be soft, creamy and about as stiff as meringue. Divide into three equal parts; color one with chocolate and flavor with vanilla; color one pink with liquid cochineal and flavor with rose; and the other leave white and flavor with lemon. Use the pink for the bottom layer and the white for the top with the chocolate between.

🍂 HICKORY NUT 🍂

TWO heaping tablespoonfuls of butter, a cupful of sugar, yolks of three eggs and whites of four, a teaspoonful of cream of tartar, a half-teaspoonful of soda, a pinch of salt, a half-teaspoonful of vanilla, one and a half cupfuls of flour and a half-cupful of milk. Cream the butter and sugar, beat the eggs separately, adding the cream of tartar to the whites, and sift the soda in the flour.

FILLING

Put a half-cupful of milk, a cupful of cream and one of sugar in a double-boiler and when it comes to a boil thicken with two tablespoonfuls of cornstarch rubbed smooth in a little cold milk. Beat up one whole egg and the yolk of another and add a little of the hot milk; gradually add it to the custard stirring all the time and cook till it thickens. Remove from the fire and stir in a tablespoonful of butter and a half-teaspoonful of salt; when cool add a cupful of chopped hickory nut meats and a teaspoonful of vanilla.

🍷 HONOLULU 🍷

BEAT a cupful of granulated sugar with a half-cupful of butter until smooth and creamy. Mix a cupful of flour, a half-cupful of cornstarch and two teaspoonfuls of baking-powder and sift four times. Add a half-cupful of milk to the creamed butter and sugar and a teaspoonful of almond-flavoring and beat in the flour. The beaten whites of four eggs are added last.

FILLING

Spread the layers thickly with raspberry-currant jelly and over this boiled icing and over this a thick layer of grated cocoanut. Finish the top and sides with soft white icing thickly covered with grated cocoanut.

IMPERIAL

CREAM a half-cupful of butter with a cupful of sugar; add a half-cupful of milk, a teaspoonful of almond-extract and beat hard. Mix a teaspoonful of baking-powder with one and three-quarters cupfuls of flour and sift twice; add this with the whites of four eggs beaten stiff.

FILLING

Soak a quarter of a cupful of candied cherries, a quarter of a cupful of candied peaches and two ounces of blanched almonds, all cut small, in a quarter of a cupful of sherry for one hour. Pour a little cold water over two level teaspoonfuls of gelatine, let stand ten minutes, then place the cup in boiling water over the fire and stir till dissolved; remove and strain. Have a pint of heavy cream very cold, sweeten it slightly, add a teaspoonful of Jamaica rum; beat with a Dover egg-beater, and as the froth rises remove to a sieve and drain. When the gelatine is cold, whip it till frothy and then into the cream. Add the fruit.

ISABELLA

BEAT a half-cupful of butter till light; add a cupful of sugar and cream; break into this one egg and beat all together for ten minutes. Mix together one and a quarter cupfuls of flour, one-third of a cupful of cornstarch, a teaspoonful of baking-powder and a pinch of salt and sift four times. Add a little of the flour and another egg to the butter and sugar and beat thoroughly; then a half-cupful of sweet milk and the rest of the flour. Flavor with lemon or orange.

FILLING

Mix three tablespoonfuls of cornstarch in a little cold water; add one and a half cupfuls of boiling water, a cupful of sugar beaten with one egg, and the juice of a large lemon and the grated rind of half. Put in a double-boiler and cook five minutes, stirring constantly. While the cake is warm, before filling, grate the half of the lemon-peel over them.

☞ JAVA ☞

BEAT four eggs very light. Cream two and a half cupfuls of sugar with a cupful of butter; add gradually a cupful of milk; add this to the eggs with a half-teaspoonful of salt and two and a half cupfuls of flour in which two teaspoonfuls of baking-powder has been sifted. Beat the batter thoroughly and divide into three parts; to one add half a cupful of raisins, stoned and chopped, half a cupful of washed and dried currants and a half-teaspoonful of either cinnamon or nutmeg. For the second layer add two table-spoonfuls of grated chocolate and a teaspoonful of vanilla. The light layer flavor with lemon. When baked put the chocolate layer on the bottom and the fruit between. Put together with an icing made of six table-spoonfuls of grated chocolate, ten table-spoonfuls of sugar, two table-spoonfuls of butter, four of cream and a teaspoonful of vanilla. Boil ten minutes and spread hot.

🍷 LADY BALTIMORE 🍷

TWO cupfuls of sugar creamed with a half-cupful of butter.

Two cupfuls of flour mixed with one of cornstarch, two teaspoonfuls of baking-powder and a half-teaspoonful of salt and sifted four times. Add this to the butter and sugar with a cupful of milk and a teaspoonful of lemon-extract and beat all together for five minutes. Last fold in the beaten whites of seven eggs.

FILLING

A dozen marshmallows cut fine, a dozen raisins, a dozen blanched almonds and a dozen English walnuts, all chopped fine, a tablespoonful of citron, one of candied cherries, one of candied orange-peel and one of angelica, all chopped fine and measured after they are chopped. Mix and add a teaspoonful of brandy, one of vanilla, a cupful of confectioner's sugar, the whites of three eggs beaten stiff, and a pint of whipped cream.

🍷 LEMON CREAM 🍷

BEAT three eggs, yolks and whites separately; to the whites add a teaspoonful of cream of tartar. Cream a half-cupful of butter with one and a half of sugar; add a half-cupful of milk, the beaten yolks and the grated rind of a lemon. Sift a half-teaspoonful of soda with two cupfuls of flour and add with the beaten whites.

FILLING

Beat together, the yolks of four eggs, a quarter of a pound of butter and a half-pound of sugar. Add the juice and grated rind of a lemon and boil in a double-boiler ten minutes; stir in the beaten whites of three eggs and cook two minutes longer, stirring all the time.

🍋 LEMON GELEE 🍋

MIX a cupful of flour, a half-cupful of cornstarch, two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt and sift together four times. Cream a cupful of sugar with a half-cupful of butter; add the flour, a half-cupful of milk and the beaten whites of six eggs. Flavor with lemon and bake in three layers.

FILLING

Cover two tablespoonfuls of gelatine with a tablespoonful of cold water and let stand ten minutes; dissolve by adding two tablespoonfuls of boiling water. Beat the whites of two eggs stiff and dry. Whip the gelatine ten minutes; add a cupful of confectioner's sugar, two tablespoonfuls of lemon-juice and the grated rind of a lemon, and stir this into the beaten whites. Before putting in the filling grate a little lemon-rind over each layer.

🍷 LUNCHEON 🍷

BEAT a half-cupful of butter with a cupful of sugar, to a cream. Sift a teaspoonful of cream of tartar, a half-teaspoonful of soda and a quarter of a teaspoonful of salt with one and three-quarters cupfuls of flour; add this to the butter and sugar with a half-cupful of milk. Flavor with vanilla and add the beaten whites of three eggs. Bake in two layers.

FILLING

Beat the yolks of three eggs; add a cupful of sugar, five tablespoonfuls of grated chocolate and a half-cupful of cream or milk. Heat and blend thoroughly; remove from the fire and add a tablespoonful of butter, a pinch of salt and a teaspoonful of vanilla, beating hard.

MACARON

A HALF-CUPFUL of butter creamed with one and a half cupfuls of sugar; add the yolks of four eggs and one whole egg and beat hard. Flavor with almond; add a half-cupful of milk and two and a half cupfuls of flour in which has been sifted a quarter of a teaspoonful of soda and three-quarters of a teaspoonful of cream of tartar, or two and a half level teaspoonfuls of baking-powder.

FILLING

Dissolve a teaspoonful of gelatine by soaking in cold water and melting over hot water. Separate two eggs; add a tablespoonful of sugar to the yolks and beat light; pour over them a cupful of hot milk; put in a double-boiler and cook till thick stirring all the time. Remove from the fire, add the gelatine, two tablespoonfuls of sherry, a cupful of stale macaroons rolled fine and the beaten whites of two eggs.

MADE CREAM

TWO tablespoonfuls of butter creamed; to this add gradually three-quarters of a cupful of sugar and the yolks of two eggs; beat thoroughly. Sift a teaspoonful of baking-powder with one and a half cupfuls of flour and add alternately, with a half-cupful of milk. Flavor with lemon, add a grating of nutmeg and a pinch of salt; and last fold in the beaten two whites.

FILLING

Heat a half-pint of milk to boiling point and stir in it two tablespoonfuls of flour wet with a little cold milk. Beat up two eggs with a cupful of sugar; add the hot milk gradually, stirring constantly; return to the fire and cook till smooth and thick. Remove from the fire, flavor with vanilla, stir in a tablespoonful of butter and a pinch of salt. Do not spread the layers until cream is cold.

MADELANE

THREE tablespoonfuls of butter creamed with a cupful of sugar; add two whole eggs and beat thoroughly. One and a half cupfuls of flour, mixed with one and a half teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt and sifted three times; add to the butter and sugar with a half-cupful of milk. Flavor with a half-teaspoonful of lemon and a grating of nutmeg.

FILLING

Force through a meat chopper or crush with a rolling pin a cupful of English walnut meats. Beat the yolks of two eggs, add a cupful of thick sour cream and beat the mixture till stiff. Sweeten with a cupful of confectioner's sugar, flavor with lemon, add a pinch of salt, fold in the two whites beaten stiff and add the nuts.

🍷 MADRID 🍷

BEAT with a fork a cupful of butter till light and creamy; add two cupfuls of sugar, flavor with vanilla and beat ten minutes. Sift two teaspoonfuls of baking-powder with three and a half cupfuls of flour and add with a cupful of milk. Beat well and fold in the last thing the beaten whites of six eggs.

FILLING

Cook three cupfuls of granulated sugar with a cupful of water till the syrup will thread when dropped from the tip of a spoon. Pour gradually boiling hot, on the stiffly beaten whites of three eggs; add a cupful of seeded raisins, chopped fine, a cupful of pecan meats, rolled, and five figs cut into thin strips. Spread thick between the layers and frost the top and sides with plain white icing.

🍷 MAPLE 🍷

ONE cupful of sugar creamed with three tablespoonfuls of butter; add three eggs beaten together. Measure one and a half cupfuls of sifted flour, add a teaspoonful of cream of tartar and a quarter of a teaspoonful of salt and sift twice again. Dissolve a half-teaspoonful of soda in four tablespoonfuls of milk. Add the milk and flour alternately, beating hard.

FILLING

Melt two cupfuls of maple sugar in one of water and boil until it grains. Remove from the fire and beat in the whites of two eggs, slightly whipped. Beat about fifteen minutes and spread the cake while warm.

❁ MARGARET ❁

A HALF-CUPFUL of butter creamed with one of sugar; add two eggs and a teaspoonful of vanilla and beat thoroughly; add two teaspoonfuls of baking-powder sifted with two and a half cupfuls of flour, and a half-cupful of water. Bake in two layers.

FILLING

Soak a teaspoonful of gelatine in four of water for ten minutes and then melt over hot water; add a half-cupful of cream and scald. Remove from the fire, add a half-cupful of sugar, pinch of salt and one beaten egg. When cool flavor with a tablespoonful of sherry and whip till frothy; add a cupful, mixed, of glace cherries, blanched almonds, raisins and citron, all chopped very fine and a few macaroons broken and softened in sherry. Put this between the layers and sift sugar over the top.

🍷 MARIE LOUISE 🍷

WORK two cupfuls of sugar with a half-cupful of butter till creamy; add the yolks of four eggs and beat smooth. Sift two teaspoonfuls of baking-powder with two and a half cupfuls of flour and add with half-cupful of milk and a half-cupful of water. Grate the peel of one orange into the batter. Beat the whites of four eggs and add last.

FILLING

Grate three oranges, rind and pulp; remove seeds and all of the white fiber; add a small tin of the prepared grated pineapple. Beat the whites of two eggs to a stiff froth, stir in the orange and pineapple and a cupful of confectioner's sugar. Spread when cakes are cold.

🍷 MERINGUE 🍷

THE yolks of three eggs beaten till light and creamy; add one and a half cupfuls of sugar gradually, and cream again. Add the juice and grated rind of half a lemon, a half-cupful of cold water and a pinch of salt. Sift a teaspoonful of baking-powder with two cupfuls of sifted flour and add, beating hard. Beat the three whites stiff and dry and lightly cut or fold them in.

FILLING

Whisk the whites of two eggs to a stiff froth with two cupfuls of confectioner's sugar. Divide into two portions; to the bigger half add a cupful of fresh strawberries, crushed, and a half-cupful of blanched almonds, chopped fine. Beat these thoroughly together and place between the layers. Flavor the other portion with lemon and spread it over the top and sides. Ornament with ripe strawberries and serve the day it is made.

🍷 MINT 🍷

A HALF-CUPFUL of butter creamed with one of sugar; add a half-cupful of milk and flavor with lemon. Add two cupfuls of flour sifted with half a teaspoonful of soda and the whites of six eggs beaten with a teaspoonful of cream of tartar. Bake in three layers.

FILLING

Pour a cupful of boiling water over a cupful of coarsely chopped mint leaves and let stand ten minutes; strain and add two cupfuls of sugar and cook till it spins a thread. Pour over the stiffly beaten whites of two eggs, beating constantly; add citron finely shredded and color with creme de menthe.

🍇 MISTRESS ANNIE 🍇

BEAT the whites of three eggs very stiff; add a cupful of confectioner's sugar and beat ten minutes. Beat the yolks of the three eggs till thick and lemon colored; add a teaspoonful of almond-extract and stir them into the whites and sugar and beat ten minutes more. Mix a half-teaspoonful of baking-powder with a cupful of sifted pastry flour and add with two tablespoonfuls of boiling water.

FILLING

Boil two cupfuls of sugar with ten tablespoonfuls of boiling water till it forms a soft ball; add thirty-two marshmallows cut fine and boil up again. Beat the whites of three eggs till stiff; add a quarter of a teaspoonful of cream of tartar and a half-teaspoonful of almond extract. Pour the boiling syrup on the eggs, beating all the time, and when cool add a cupful of chopped nut meats.

☞ MOCHA ☞

BEAT the yolks of three eggs until lemon colored and thick; add a cupful of sugar and continue beating. Mix a teaspoonful of baking-powder, a quarter of a teaspoonful of salt and a cupful of flour and sift four times. Beat the whites of three eggs stiff and add with the flour and three tablespoonfuls of hot strong coffee.

FILLING

Cream a half-cupful of butter; add a cupful of confectioner's sugar. Beat two eggs; add a cupful of granulated sugar, a quarter of a cupful of flour, a quarter of a teaspoonful of salt, a cupful of hot cream and a half-cupful of strong coffee. Cook in a double-boiler ten minutes; cool, and add a teaspoonful of vanilla and the creamed butter and sugar.

🍷 MOKA CHARLYT 🍷

BEAT separately the yolks and whites of four eggs; to the yolks add two cupfuls of sugar and a cupful of sweet cream and beat for ten minutes; to the beaten whites add two teaspoonfuls of cream of tartar and whisk up again. Sift a teaspoonful of soda in two and a half cupfuls of flour; add the flour to the yolks with a tiny pinch of salt and a grating of nutmeg, and the whites last.

FILLING

To a cupful of strong, black coffee add a half-pint of cream and a cupful of sugar; bring to a boil and thicken with two tablespoonfuls of flour blended with a tablespoonful of butter. Beat two eggs and turn the custard gradually over them, stirring all the time; set over boiling water till the eggs thicken a little; remove, add two squares of melted chocolate, a pinch of salt and a teaspoonful of vanilla.

MOUNT VERNON PIE

HALF a cupful of butter creamed with a cupful of sugar; when light add the grated rind and juice of an orange and an egg well-beaten. Sift a teaspoonful of baking-powder with a heaping cupful of flour and add with a half-cupful of milk. Bake in two layers in a quick oven.

FILLING

Soak a tablespoonful of gelatine in a tablespoonful of cold water for five minutes; dissolve over hot water and strain into a cupful of hot cream; sweeten with a tablespoonful of confectioner's sugar and flavor with orange-juice. Cool, place the bowl in ice water and whip with an egg-beater to a froth and quite stiff; add a cupful of whipped cream and a half-cupful of chopped hickory nut meats. Spread this between the layers heaping a small pyramid on top.

NEAPOLITAN

THREE-QUARTERS of a cupful of butter creamed with two cupfuls of sugar; add three-quarters of a cupful of milk and beat ten minutes. Sift together two heaping cupfuls of flour, four teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt; add to the butter and sugar and beat hard; fold in the beaten whites of eight eggs. Divide the batter into four equal parts; leave one part plain and flavor with lemon; color one yellow and flavor with orange; color one pink and flavor with rose; and one color with chocolate and flavor with vanilla. Put together with jelly between each layer and press with a weight on top for a couple of hours.

NINETEEN-TWENTY-ONE

A CUPFUL of sugar, a half-cupful of molasses, a half-cupful of melted butter and a half-teaspoonful each of cinnamon and nutmeg, creamed together; add three whole eggs and beat for ten minutes. Dissolve a level teaspoonful of soda in a half-cupful of sour milk and add with two cupfuls of flour and a pinch of salt. Add a half-pound of fresh dark whole figs; or if dried figs are used steam whole until soft. Bake in three layers.

FILLING

Boil two cupfuls of sugar with a half-cupful of hot water till it threads; pour over the beaten whites of three eggs; add a half-cupful of soaked and chopped raisins and a teaspoonful of lemon-juice.

🍷 NOUGAT 🍷

ONE and a half cupfuls of sugar creamed with three quarters of a cupful of butter; add the yolks of eight eggs and one whole egg and beat hard and thoroughly. Mix four teaspoonfuls of baking-powder, a quarter of a teaspoonful salt and two and a quarter cupfuls of flour and sift four times; add to the butter, eggs and sugar with one and a half cupfuls of milk and a teaspoonful of vanilla. Rub a teaspoonful of flour in a half-pint of stoned and chopped raisins and stir in the last thing.

FILLING

Mix together four squares of chocolate, two cupfuls of sugar, four tablespoonfuls of butter, one cupful of cream and a cupful of milk. Put where they will melt and then boil to a soft ball; remove from the fire and beat till creamy; add a teaspoonful of vanilla and a cupful of chopped nut meats.

🍂 NUT 🍂

BEAT three eggs till creamy; add one and a half cupfuls of sugar and a pinch of salt and beat again. Sift a teaspoonful of cream of tartar with two cupfuls of flour and add to the eggs and sugar, beating hard; add the juice and grated rind of half a lemon and a half-cupful of cold water in which is dissolved a half-teaspoonful of soda.

FILLING

Cook together, a cupful of sugar, one of chopped hickory nut meats and one of sweet cream. As soon as it commences to thicken, remove from the stove and stir till creamy.

🍊 ORANGE 🍊

BEAT to a cream the yolks of four eggs with a cupful of sugar; add a half-cupful of milk and a teaspoonful of lemon-extract and beat again thoroughly. Sift together four times, one and a half cupfuls of flour, a teaspoonful of baking-powder and a quarter of a teaspoonful of salt. Add this, beating well, with the whites of four eggs beaten stiff. Bake in three layers from seven to ten minutes.

FILLING

Beat the yolks of four eggs; add four tablespoonfuls of orange-juice and one of lemon-juice and enough confectioner's sugar to make it thick enough to spread. Grate orange-peel over each layer before spreading.

🍷 OTHELLO 🍷

S CRAPE two ounces of chocolate and melt with a tablespoonful of butter and three of sugar. Beat a half-cupful of butter to a cream and gradually add a cupful of sugar; add the melted chocolate, a half-teaspoonful of vanilla and beat well. Beat the yolks of four eggs and add with one and three-fourth cupfuls of flour, a half-cupful of milk and a teaspoonful of baking-powder. Add the beaten whites of two eggs last.

FILLING

Scrape four ounces of chocolate and melt with a half-cupful of sugar and four tablespoonfuls of water. Beat the whites of four eggs; add two cupfuls of sugar, a teaspoonful of vanilla and the melted chocolate. Beat till thick enough to spread. Cover each layer, after it is spread with the chocolate filling, with chopped walnut meats.

🍑 PEACH 🍑

BEAT a half-cupful of butter to a cream and add a cupful of sugar gradually; stir in a half-wine-glass of brandy, two table-spoonfuls of milk and a little nutmeg. Beat three eggs together until light and add with two and a half cupfuls of flour in which has been sifted two teaspoonfuls of baking-powder.

FILLING

Use either fresh or canned peaches. Have them cooked with sugar and a very little water; while hot press through a wire sieve. Dissolve a teaspoonful of fine gelatine and add to a cupful of the sifted peach. Whip the white of an egg stiff and add with a cupful of whipped cream. Put this between the layers and cover the top with whipped cream slightly sweetened.

PECAN AND MAPLE

TO the beaten yolks of five eggs add the white of one well-beaten. Cream a cupful of butter with one and a quarter cupfuls of sugar; add a teaspoonful of vanilla and the eggs and beat hard. Sift two teaspoonfuls of baking-powder with two cupfuls of flour and add a half-cupful of milk.

FILLING

Break into small pieces sufficient maple-sugar to make two cupfuls; add a half-cupful of water and melt slowly, then boil, without stirring, until a little dropped in cold water will form a soft ball. Pour on to the beaten whites of two eggs; add a cupful of beaten cream, a pinch of salt and a cupful of chopped pecan meats and beat till thick enough to spread.

🍷 PEPPERMINT 🍷

THREE tablespoonfuls of butter creamed; add a cupful of sugar and a teaspoonful of almond-extract and cream again. Beat two eggs, yolks and whites separately; add a half-cupful of milk to the yolks and beat into the butter and sugar. Sift two teaspoonfuls of baking-powder with one and a half cupfuls of flour and add with the beaten whites.

FILLING

Mix a saltspoonful of cream of tartar with two cupfuls of sugar and boil with a half-cupful of water till it threads; pour over the beaten whites of three eggs. Add a half-pound of blanched almonds ground fine and a quarter of a pound of peppermint cream candy crushed fine. Frost the top with plain icing and decorate with split almonds.

🍷 PETER PAN 🍷

BEAT together till light and creamy a quarter of a pound of butter and a half-pound of sugar; break in four whole eggs and beat hard for two minutes. Sift a teaspoonful of cream of tartar, a half-teaspoonful of soda and a quarter of a teaspoonful of salt with a half-pound of flour and add with a gill of milk. Flavor with almond.

FILLING

Boil two cupfuls of sugar with a half-cupful of water till it spins a thread. Pour this on three whole eggs beaten together, and beat until smooth. Add a cupful of raisins seeded, chopped and soaked and a cupful of blanched almonds, ground fine. Flavor with almond.

🍍 PINEAPPLE 🍍

MIX with two cupfuls of flour, two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt and sift four times. Beat three eggs, yolks and whites separately; to the yolks add one and a half cupfuls of sugar and a teaspoonful of vanilla and beat for ten minutes; add the flour, a half-cupful of water and the beaten whites.

FILLING

Boil two cupfuls of sugar with a half-cupful of water till it threads. Beat the whites of three eggs to a stiff froth; add a pinch of cream of tartar and a tablespoonful of orange-juice. Pour the boiling syrup over this beating all the time, until thick and creamy. Spread the layers, sprinkling each thickly with shredded pineapple.

PISTACHIO CREAM

SIFT together four times three cupfuls of flour, four teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt. Cream a half-cupful of butter; add two cupfuls of sugar, a cupful of milk and four eggs and cream again; add the flour, and flavor with orange-flower water and a little bitter almond.

FILLING

Mix two cupfuls of sugar with a half-cupful of milk and bring slowly to the boiling point, without stirring. Boil one minute. Cut a half-pound of marshmallows in small pieces and melt in a double-boiler; add four tablespoonfuls of hot water and beat smooth; add the hot syrup gradually, stirring constantly. Remove from the fire and beat till creamy. Add a cupful of pistachio meats, chopped, and color a delicate green.

PRESERVED GINGER

BEAT a half-cupful of butter to a cream; add a cupful of sugar and mix until creamy; add the yolks of three eggs and beat five minutes, then by degrees a half-cupful of luke-warm water. Sift one and a half-teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with one and a half cupfuls of flour; beat into the butter and sugar, flavor with a teaspoonful of lemon and fold in the beaten whites of the three eggs.

FILLING

Beat the yolks of three eggs; add a tablespoonful of sugar and pour on them a gill of hot milk. Heat and stir in a double-boiler till thick. Cut up two ounces of preserved ginger into Julienne shreds and cook until soft in a gill of the syrup; when cool add to the custard. Melt a teaspoonful of gelatine; when cool whip till light and frothy and add to a half-pint of cream whipped solid. Fold this lightly into the custard. Have the cake cold before spreading.

🍇 PRINCESS 🍇

MIX a gill of cornstarch with three of flour, making a pint in all and sift with it a teaspoonful of cream of tartar. Dissolve a half-teaspoonful of soda in a gill of milk. Cream a half-cupful of butter with a cupful of sugar; add milk and a teaspoonful of almond-extract and beat hard. Beat the whites of five eggs and add alternately with the flour.

FILLING

Cut a half-pound of marshmallows into tiny bits, put two table-spoonfuls of water with them and melt over hot water. Boil one and a half cupfuls sugar with a half-cupful of water till it threads and pour over the well-beaten whites of four eggs. Flavor with a table-spoonful of the best sherry wine and whip in the melted marshmallows.

🍷 QUAKER 🍷

A CUPFUL of sugar creamed with a half-cupful of butter.

Mix a half-cupful of molasses and a half-cupful of thick sour cream or milk and dissolve in it a teaspoonful of soda; add this to the butter and sugar with three eggs and beat vigorously for ten minutes. Beat in two cupfuls of sifted flour, a teaspoonful of ground cinnamon; and last add a cupful of chopped raisins rolled in flour. Bake in three layers.

FILLING

Mix together two cupfuls of sour cream, two cupfuls of sugar, one and a half cupfuls of chopped nut meats and a half-teaspoonful of salt. Cook until thick. Flavor to taste.

🍷 QUINCE 🍷

MIX together, two cupfuls of flour, one of cornstarch, one and a half teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt and sift four times. Cream two cupfuls of sugar with a half-cupful of butter; add a cupful of milk, a teaspoonful of lemon-extract and the flour; last fold in the beaten whites of six eggs.

FILLING

Pare, quarter and core eight quinces, put in a baking-dish with a cupful and a half of sugar, a half-cupful of water and a tablespoonful of butter, cut into bits; cover and bake till tender; remove the cover and simmer over a slow fire until the fruit is nearly dry. When cold add two teaspoonfuls of lemon-juice and beat with a wire egg-whip till light and smooth. Cover the top layer with whipped and sweetened cream.

❧ RASPBERRY ❧

ONE cupful of sugar creamed with a half-cupful of butter. Sift a teaspoonful of baking-powder and a quarter of a teaspoonful of salt with one and a half cupfuls of flour. Add three eggs to the creamed butter and sugar, a teaspoonful of lemon-extract and a half-cupful of cold water and beat hard for ten minutes; then add the flour. Bake in three layers.

FILLING

Break the whites of two eggs into a large platter; add a glass of home-made raspberry jelly and three tablespoonfuls of sugar and whip with a wire egg-beater till stiff. This takes about twenty-five minutes.

🍷 RHUBARB 🍷

SIFT a teaspoonful of cream of tartar and a half-teaspoonful of soda with a pint of sifted flour. Cream a half-cupful of butter with a cupful of sugar; add three eggs slightly beaten, a half-cupful of milk and the flour, beating thoroughly. Flavor with lemon. After the batter is in the baking tins sprinkle a few dried currants, that have been washed and dried, over each one.

FILLING

Beat a half-cupful of sugar with a quarter of a cupful of butter; add the yolks of two eggs well-beaten and three cupfuls of cooked and sweetened rhubarb. Put in a double-boiler and cook till thick and smooth. Let cool before spreading. Sift sugar over the top layer.

🍷 RIBBON 🍷

A QUARTER of a pound of butter creamed with two cupfuls of sugar. Beat four eggs, whites and yolks separately; add the beaten yolks to the creamed butter and sugar with a teaspoonful of vanilla. Measure three cupfuls of pastry flour and add to it, two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt, and sift four times; add this alternately with a cupful of milk and beat hard. Last fold in lightly the beaten whites. Divide the batter into three equal parts; bake two of them light and to the third add a teaspoonful of powdered cinnamon, a cupful of currants, washed, dried and floured, a quarter of a cupful of shredded citron and one square of melted chocolate. Mix well and bake in a pan exactly like the other two. As soon as baked turn a light one out on oiled paper and frost thick with soft white icing. Put the dark over this and ice, and then the other white one. Cover the top with oiled paper, put tin and weight on top and press for a few hours; remove weight and paper and frost with soft icing.

ROCHESTER

A CUPFUL of sugar creamed with a third of a cupful of creamed butter; add two eggs; two-thirds of a cupful of milk and beat thoroughly. Sift a teaspoonful of cream of tartar, a half a teaspoonful of soda and a quarter of a teaspoonful of salt with two and a third cupfuls of flour; beat in gradually and flavor with lemon.

FILLING

A cupful of granulated sugar, a cupful of grated maple sugar, two tablespoonfuls of butter and a half-cupful of milk; mix and boil till it spins a thread; remove from the fire and pour onto the beaten whites of two eggs. Add a cupful of beaten cream, a pinch of salt and beat until it thickens. Spread the cake while warm.

ST. HONORÉ

TWO-THIRDS of a cupful of butter creamed; add two cupfuls of sugar and beat thoroughly. Sift four cupfuls of sifted flour with two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt; add this to the creamed butter and sugar with a cupful of milk. Flavor with almond and fold in the beaten whites of six eggs.

FILLING

Boil two cupfuls of sugar, without stirring, in a cupful of cream, until almost candy; remove from the fire and pour on a large flat platter; when nearly cold add a teaspoonful of baking-powder and with a wire-whip beat until light and creamy. Add a quarter of a pound of candied cherries, chopped fine and a quarter of a pound of marshmallows cut fine. Flavor with noyau or other liqueur.

🍷 SAVOIE 🍷

CREAM a half-cupful of butter with two of sugar; add a cupful of milk and beat until smooth. Sift two teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with three cupfuls of flour; add this to the batter, alternately, with the whites of seven eggs beaten stiff. Flavor with pineapple-extract.

FILLING

Beat the whites of four eggs stiff and dry and add two cupfuls of confectioner's sugar. Grate enough fresh pineapple to make two cupfuls; strain and add the juice to the beaten whites and sugar. Take out enough of the frosting to cover the top layer; to the rest add the strained fruit, a half-cupful of chopped pecan meats and a teaspoonful of lemon-juice; whip together and use for filling. Add a half-cupful more sugar to the reserved frosting and cover the top layer.

🍷 SHORTCAKE 🍷

BEAT one and a half-cupfuls of sugar with three whole eggs; when thick and creamy add a half-cupful of cold water and beat for ten minutes. Sift a teaspoonful of cream of tartar, a half-teaspoonful of soda and a quarter of a teaspoonful of salt with two cupfuls of flour and beat into the sugar and eggs. Flavor with lemon and bake in two layers.

FILLING

Cover each layer with a thick layer of whipped cream which has been sweetened and flavored with lemon. Arrange whole fresh ripe strawberries close together over the entire surface. Place one layer on top the other and serve at once.

❖ SILVER AND GOLD ❖

WHITE LAYERS

CREAM a quarter of a cupful of butter with a half-cupful of sugar; add one and a half cupfuls of flour sifted three times with a teaspoonful of baking-powder and a quarter of a teaspoonful of salt, three tablespoonfuls of milk and a half-cupful of water. Flavor with vanilla and beat steadily for two minutes; then fold in lightly the beaten whites of four eggs.

YELLOW LAYERS

A HALF-CUPFUL of butter creamed with three-quarters of cupful of sugar; add the beaten yolks of three eggs, half a teaspoonful of vanilla, a half-teaspoonful of grated lemon-rind and a small pinch of mace. Mix four tablespoonfuls of cornstarch with a cupful of flour and one and a half teaspoonfuls of baking-powder, and sift four times; add this to the batter, alternately, with three tablespoonfuls of milk.

FILLING

Soak an ounce of gum-arabic in four tablespoonfuls of water for an hour; melt over hot water. Add a cupful of sugar and cook till thick; pour slowly over the stiffly beaten whites of two eggs and beat steadily until stiff and white. Flavor with almond. Ice the top and ornament with split marshmallows.

SMYRNA

CREAM a half-cupful of butter and add a cupful of sugar and beat till creamy. Mix three level teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt with two cupfuls of flour and sift four times; add this to the butter and sugar, alternately, with a half-cupful of milk. Flavor with a teaspoonful of lemon-extract and fold in the three beaten whites. Bake in two layers.

FILLING

Chop a pound of figs and mix with them a half-cupful of sugar, two tablespoonfuls of cider or lemon juice, a tablespoonful of butter and a pinch of salt. Cook with a little hot water to a smooth paste. Spread while hot upon one layer and press the other layer on top. When cool ice the top and sides.

🍷 SOUR CREAM 🍷

THREE eggs, the yolks and whites beaten separately, to the yolks add one and a half cupfuls of sugar and cream together; add a pinch of salt and a teaspoonful of lemon-extract, and a half-cupful of cold water and beat hard. Sift a teaspoonful of baking-powder with two cupfuls of flour and add to the eggs and sugar. Add the three beaten whites last.

FILLING

Break the whites of two eggs into two cupfuls of sour cream and whip up together till stiff; add a cupful of butternut meats, chopped, and a teaspoonful of vanilla. Sweeten to taste with confectioner's sugar. Spread between the layers, heaping it roughly on top.

SPANISH CHOCOLATE

MIX a half-cupful of grated unsweetened chocolate, a quarter of a cupful of sugar and two tablespoonfuls of milk and melt. Cream a third of a cupful of butter with a cupful of sugar; add two eggs, one at a time, beating well, and a half-teaspoonful of vanilla. Beat in the melted chocolate and add gradually a quarter of a cupful of milk. Sift a teaspoonful of baking-powder with a cupful of flour and add last. Bake in two layers.

FILLING

Boil together two cupfuls of granulated sugar and ten tablespoonfuls of milk. As soon as it will form a soft ball when dropped in cold water, remove from the fire; add a half-teaspoonful of vanilla and beat till white, soft and creamy. Spread this between the layers and on top and sides while warm, then coat immediately the top and sides with melted unsweetened chocolate using a soft pastry brush.

☞ STARLIGHT ☞

MIX a quarter of a teaspoonful of soda and a quarter of a teaspoonful of salt with two cupfuls of flour and sift three times. Cream three-quarters of a cupful of butter and work into the flour. Whip the whites of six eggs to a stiff froth; add one and a quarter cupfuls of sugar and gradually beat them into the butter and flour; add the juice and grated rind of a lemon and a tablespoonful of cold water.

FILLING

Beat the whites of two eggs to a stiff froth. Grate fresh, sour apples till there is a pint of the pulp; add a cupful of confectioner's sugar, the juice and grated rind of a lemon and a teaspoonful of lemon-extract. Put with the whites and whip together. Grate lemon-peel over each layer while warm, but do not spread the apple until the cakes are cold.

STRAWBERRY CREAM

BEAT together till smooth and creamy a half-cupful of butter with a cupful of sugar; break in this two whole eggs and beat hard. Sift a teaspoonful of baking-powder and a quarter of a teaspoonful of salt with one and a half cupfuls of flour and add with a half-cupful of milk. Flavor with lemon and bake in three round jelly tins.

FILLING

Break the white of an egg in a large platter; add a cupful of confectioner's sugar and one of fresh strawberries, hulled, washed and dried. Beat all together for twenty-five minutes.

☞ SUNBEAM ☞

MIX with a cupful of flour, a half-cupful of cornstarch, one and a half teaspoonfuls of baking-powder and a quarter of a teaspoonful of salt, and sift four times. Cream a cupful of sugar with a big tablespoonful of butter; add one whole egg and the yolk of another and beat till smooth and light. Flavor with a teaspoonful of lemon-extract and a grating of nutmeg. Add the flour last with a half-cupful of milk.

FILLING

Beat the yolks of three eggs till light and creamy; add three tablespoonfuls of cornstarch, one tablespoonful of butter, a cupful of sugar, a cupful of water and the juice of an orange. Cook in a double-boiler twenty minutes stirring constantly. Cool, add a pinch of salt and a teaspoonful of orange curacoa. Grate orange-peel over the layers before filling.

☞ TRIANON ☞

THREE cupfuls of flour mixed with a teaspoonful of cream of tartar, a half-teaspoonful of soda and a quarter of a teaspoonful of salt and sifted four times. Cream a half-cupful of butter with two cupfuls of sugar; add three eggs, beaten, and stir till smooth; add the flour and a cupful of milk. Divide the batter into three equal parts. Flavor the two plain layers, one with lemon, and one with vanilla; to the other layer add two tablespoonfuls of molasses in which is dissolved a pinch of soda, a tablespoonful of brandy, a little mace and cloves and a cupful of seeded raisins chopped fine and some shredded citron. Spread each layer with raspberry jelly—with the fruit layer in between the two light layers.

🍷 TUTTI-FRUTTI 🍷

A CUPFUL of butter creamed; add two cupfuls of sugar and beat till smooth. Mix two teaspoonfuls of baking-powder with three cupfuls of flour and sift together three times. Add three beaten eggs to the creamed butter and sugar, flavor with lemon and beat together ten minutes; add, alternately, a little at a time, a cupful of milk and the flour. Bake in four layers.

FILLING

Chop fine an ounce of candied cherries, one of citron, one of candied pineapple and seeded raisins and soak till soft in warm sherry. Melt three cupfuls of sugar in a cupful of water and boil till it spins a thread; pour over the beaten whites of three eggs, beating hard; add the fruit and a half-cupful of blanched and chopped almonds. For the icing put the white of an egg in a bowl with a teaspoonful of lemon-juice and a few drops of water; beat and add confectioner's sugar till thick enough to spread.

☞ VERMONT ☞

CREAM a cupful of sugar with a half-cupful of butter; add the beaten yolks of six eggs, a half-cupful of milk, a teaspoonful of vanilla, a pinch of salt and a grating of nutmeg. Beat all together for ten minutes. Sift two teaspoonfuls of baking-powder with two and a half cupfuls of flour and add last.

FILLING

Cook a pound of shaved maple-sugar in a half-cupful of water till it threads; remove from the fire and stir until nearly cool; add a few grains of salt, the stiffly whipped white of an egg and a cupful of whipped cream. Spread each layer and sprinkle broken walnut-meats thickly over the filling before putting the next layer on top.

❀ VIOLET ❀

CREAM a half-cupful of butter; add a cupful of sugar and cream again. Sift together a teaspoonful of baking-powder, one and a half cupfuls of flour and a quarter of a teaspoonful of salt; add this to the butter and sugar with a half-cupful of milk and the beaten whites of four eggs. Flavor with a teaspoonful of violet-extract and four drops of vanilla.

FILLING

Whip a pint of cream dry and stiff; add the beaten whites of three eggs and a half-cupful of confectioner's sugar. Flavor with a teaspoonful of creme yvette cordial and a half-teaspoonful of vanilla. Color violet with coloring paste. Put this between the two layers and make a plain icing for the top flavored with creme yvette. Decorate with crystallized violets, making stems of shredded angelica.

WASHINGTON MOCHA

A CUPFUL of sugar creamed with a half-cupful of butter.

Mix together, a half-cupful of cornstarch, one and a quarter cupfuls of flour, a half-teaspoonful of cream of tartar, a quarter of a teaspoonful of soda and a pinch of salt, and sift four times; add this to the butter and sugar with a half-cupful of milk and the beaten whites of three eggs. Bake in two layers.

FILLING

A half-cupful of strong freshly made black coffee, reserving three tablespoonfuls for the icing; fill up the cup with cream and put in a double-boiler. Mix two tablespoonfuls of flour with a little cold milk; add a cupful of sugar, one whole egg and the three yolks and stir into the hot coffee and cream. Cook till thick and smooth, stirring constantly; remove from the fire and while warm, but not hot, beat in two tablespoonfuls of butter. Put this between the two layers, ice the top with an icing made by beating together one cupful of confectioner's sugar, three tablespoonfuls of coffee and the white of one egg.

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