

TX

715

.K693





Breakfast,
Dessert,
AND Supper.

By Mrs. H. L. Knight.

IVISON & PERRY,

WHOLESALE AND RETAIL DEALERS IN

Books, Stationery,

SCHOOL BOOKS,

Blank Books, Pocket Books, Etc.

97 GENESEE ST., AUBURN, N. Y.

WATCHES, JEWELRY,

Solid Silver Spoons and Forks, Silver Plated
Spoons, Forks, Knives, Tea Sets, Cake
Baskets, Fruit Dishes, Casters,
Ice Pitchers, Etc., Etc.

CLOCKS.

ALL STYLES AND PRICES OF SPECTACLES AND EYE GLASSES.

Don't buy of Pedlars claiming to sell our specs. We employ no travelers.

Old Gold and Silver bought or made over into New Jewelry.

WATCHES, CLOCKS AND JEWELRY REPAIRED.

HYDE & BETTYS,

92 Genesee St. Seward Block Auburn, N. Y.

LIBRARY OF CONGRESS.

Chap. 1549 Copyright No.

Shelf. 572^a

UNITED STATES OF AMERICA

589
F. L. GRISWOLD & CO.,

36
MANUFACTURING

CLOTHIERS

NEW GOODS DAILY,

AND SELECTED FROM THE

Best Production of the World

QUALITY AND PRICES GUARANTEED.

• Come and See for Yourself.

87 & 89 Genesee St.,

AUBURN, N. Y.

SHERWOOD & GOLDEN,

IMPORTERS AND DEALERS IN

CHINA, CROCKERY, GLASS WARE,

Silver Plated Ware, Fancy Goods,

Table Cutlery;

Lamps, Chandeliers, &c.,

Nos. 67 & 69 GENESEE ST., COR. BROAD,

UTICA, N. Y.

Our English Stone China Dinner Sets of

125 Pieces for \$10.

Every Piece Warranted! Is a Great Bargain!

SEND FOR LIST OF PRICES.

Ward & Tompkins,
— DEALERS IN —
CARPETS,

OIL CLOTHS, MATTINGS,
Upholstery, Shades, Lace Curtains,
CORNICE, FIXTURES, &c.

137 GENESEE STREET,

W. S. WARD,
F. B. TOMPKINS.

AUBURN, N. Y.

M. L. WALLEY & CO.,

DRUGGISTS

AND DEALERS IN

Patent Medicines, Paints, Oils and Varnishes.

Chemicals and Toilet Articles, with a full line of Sundries as found in a large and complete Drug Stock, to which the attention of the public is invited.

117 GENESEE STREET, COR. STATE,

AUBURN, N. Y.

DENTISTRY!

G. W. TRIPP,
Dental Parlors,

126½ Genesee St., Tripp Block,

AUBURN, N. Y.,

is the place to find the Best Tooth Powders, Mouth Washes and Tooth Brushes, also Tripp's Patent Screen, the best in the world.

G. W. TRIPP.

☞ Any information in regard to my Patent Screen may for the present be addressed to

G. W. TRIPP,
126½ Genesee St., Tripp Block,
AUBURN, N. Y.

MRS. W. H. HOTCHKISS,
Ladies Furnishing Goods,

EMBROIDERIES, YARNS, WORSTEDS &

MATERIALS FOR FANCY WORK.

Stamping Neatly Done.

NO. 118 GENESEE ST., AUBURN, N. Y.

DUNNING & COMPANY,

Wholesale Hardware,

Iron, Nails and Metals, White Lead and Oil,

AUBURN, N. Y.

STEEL'S DRUG STORE.

THE OLDEST AND THE BEST.

OVER FIFTY YEARS IN THE SAME BUILDING.

To our friends and the public generally, in city and county, we would say

YOU CAN AT ALL TIMES BUY

PURE DRUGS AND MEDICINES,

Perfumery, Fancy and Toilet Articles, Trusses, Surgical Instruments, Rubber Goods for Family and Physicians' use, and all articles usually found in a well appointed Drug Store, at

REASONABLE PRICES.

JOSEPH N. STEEL,

[Successor to Richard Steel & Co.]

61 GENESEE STREET,

AUBURN, N. Y.

All of Dr. Richard Steel's Preparations and Formulas kept in stock.

THIS IS THE PLACE.

W. S. COE,

[Successor to Geo. P. Stone.]

WHOLESALE & RETAIL

GROCEER,

No. 3 State-st.,

AUBURN, N. Y.

ESTABLISHED—1821.

CHAS. CARPENTER,
THE HATTER,

101 Genesee Street.

All The Latest Styles

— IN —

HATS AND CAPS,

STRAW GOODS,

Hammocks, &c.

Ladies' and Children's Furs,

FANCY ROBES,

BUFFALO ROBES,

LAP RUGS.

101 Genesee St., - - AUBURN, N. Y:

FINE GOODS AT POPULAR PRICES !!

HENRY D. WILKIN,

DEALER IN

Ladies Furnishing & Fancy Goods,

94 Genesee St., Auburn, N. Y.

Ladies when in need of any of the following goods,
do not fail to examine our assortment and prices.

FINE MUSLIN AND MERINO UNDERWEAR,
HAMBURGH LACES,
CORSETS, GLOVES,
HOSIERY, RIBBONS,

Ties, Ruching, Germantown Zephyr, Shetland,

Saxony, Embroidery, and Filling Silk,

Materials for Fancy Work, &c.

STAMPING DONE ON SHORT NOTICE.

Agent for Domestic Patterns.

INDEX.


BREAKFAST,	- - - - -	15-25
DESSERT,	- - - - -	25-48
SUPPER,	- - - - -	48-71
SUNDRIES,	- - - - -	71-87

25 CENTS BUYS
ONE POUND
OF PURE CANE SUGAR
CANDY

Assorted Flavors of your own selecting, put
up in a box, at

Mathews' New Candy Manufactory and Dining Hall,

8 EXCHANGE ST., OPP. POST OFFICE.

 Headquarters for Mathews' Imperial Sponge Cake and other Specialties


SAGAR & BOWMAN,
Druggists and Pharmacists,

AUBURN, N. Y.

USE OUR PURE CREAM TARTAR,
BAKING SODA,
AND OUR OWN BAKING POWDER,

Warranted Pure and Fresh.

PURE GROUND SPICES.

 Family Receipts and Prescriptions accurately prepared at lowest prices.

BREAKFAST,
DESSERT,
AND SUPPER.

TWO HUNDRED AND SEVENTY-FIVE

Practical Recipes.

THE RESULT OF LONG EXPERIENCE, AND
THOROUGHLY TESTED,

- BY -

MRS. H. L. KNIGHT. 

PRICE, FIFTY CENTS. On receipt of subscription price, books will be sent
to any part of the United States *free of Postage.*

Entered according to Act of Congress, in the year 1881, by Mrs. H. L. Knight,
in the office of the Librarian of Congress, at Washington.

AUBURN, N. Y.:

PUBLISHED BY THE AUTHOR,

(At Messrs. Knapp & Peck's.)

1881.

15.19
9572

APR 11 1881
No. 263.22

11

TX715
K693

Lyon, Elliott & Bloom,

85 GENESEE STREET, AUBURN, N. Y.,

—DEALERS IN—

STAPLE AND FANCY DRY GOODS,

AT ONE PRICE AND FOR CASH,

Are the most extensive dealers in Dry Goods in Cayuga County. At their extensive establishment may always be found a large and attractive assortment.

Lyon, Elliott & Bloom

Offer at all times attractive bargains in Cloaks, Shawls, Dress Goods, Silks, Hosiery, Notions, Table Linens, White Goods, Blankets and Woolen Yarns.

Lyon, Elliott & Bloom

Are the AUBURN AGENTS FOR E. BUTTERICK & Co.'s PATTERNS AND PUBLICATIONS. Also, sole agents for the celebrated brand of Excelsior Woolen Yarns, and dealers at wholesale and retail in the best make of German-town and Saxony Woolen Yarns manufactured.

Lyon, Elliott & Bloom

Carry on Dress Making and Cloak Manufacturing in all its branches, under the superintendence of Miss C. Conroy.

Your Patronage is Respectfully Solicited.

LYON, ELLIOTT & BLOOM,

85 Genesee-St., Auburn, N. Y.

BREAKFAST.

NEW YORK BREAKFAST CAKES.

One quart flour, one pint milk, one teaspoon soda, two teaspoons cream tartar, one tablespoon sugar, one tablespoon butter, one egg.

Use the Propeller egg beater.

BALTIMORE GEMS.

Two cups flour, one cup milk, two tablespoons melted butter, one tablespoon sugar, three and one-half teaspoons Cleveland's Superior Baking Powder, a little salt. Bake in hot gem pans, and in a quick oven.

BREAKFAST PUFFS.

Three teacups flour, two cups milk, a little salt, three teaspoons Cleveland's Superior Baking Powder. Bake in well heated gem pans in a hot oven.

POP OVERS.

Three cups flour, three cups milk, three eggs, a little salt. Beat the eggs separately, add the flour and a little of the milk. Beat together for fifteen minutes, then add the rest of the milk, and put them in hot gem pans in a very hot oven. They should bake ten minutes.

Use the Propeller egg beater.

CORN MUFFINS.

Four eggs, two cups milk, one and one-half cups flour, one and one-half cups corn meal, two-thirds cup sugar, one-half cup butter, three teaspoons cream tartar, one and one-half teaspoons soda. Mix well together. Bake in gem pans or patty pans.

GRAHAM MUFFINS.

Three cups Graham flour, one cup white flour, one quart milk, one-half cup yeast, one tablespoon of lard or butter, one teaspoon salt, two tablespoons sugar. Set to rise over night, and bake in muffin rings about twenty minutes.

GRAHAM CAKES.

One quart sour milk, two-thirds cup butter, one-half cup molasses, two eggs, one-half tablespoon of soda, one tablespoon cream tartar. Thicken with Graham flour, as for Johnny cake.

MUFFINS.

One pint sweet milk, tablespoon of butter, two tablespoons yeast, two eggs, one and one-half pints flour, a little salt.

MUFFINS.

Two cups milk, two cups flour, two teaspoons cream tartar, one teaspoon soda, three eggs.

MUFFINS.

One quart sweet milk, lukewarm, one cup melted butter, one cup sugar, one small teacup yeast, eight eggs, whites beaten separately, flour for stiff batter. This makes a large amount.

INDIAN AND FLOUR GEMS.

One cup sifted meal, three cups flour, three teaspoons Cleveland's Superior Baking Powder sifted in the flour, one and one-half cups sweet milk, four eggs, one-half cup sugar. Bake in a hot oven. This makes two square tins.

MASSELON SALLY LUN.

One-half cup butter, three-fourths cup sugar, beaten well together, four eggs beaten separately, one and one-half cups milk, one teaspoon soda, two teaspoons cream tartar, three cups sifted flour, one cup Indian meal, a little salt.

CORN CAKE.

One pint Indian meal, one pint sweet milk, two tablespoons melted butter, two eggs, two tablespoons sugar, one teaspoon cream tartar, one-half teaspoon soda.

DELICIOUS GEMS.

Take two tablespoons sugar, two eggs, two cups flour, one tablespoon Indian meal, one cup sweet milk, two teaspoons Cleveland's Superior Baking Powder, a little salt. Heat gem pans very hot, and bake in a quick oven fifteen minutes.

BUCKWHEAT CAKES.

For an ordinary sized family take a four quart tin pail with a cover, put about half full buckwheat, one tablespoon Indian meal, one tablespoon wheat flour, one-half cup potato yeast, one teaspoon salt, enough warm water to make a stiff batter. Beat it well, and in the morning add one tablespoon molasses and a little soda dissolved in a cup boiling water. In putting in soda you must vary the quantity according to the taste of the cakes.

FLOUR GRIDDLE CAKES.

One quart of butter milk or sour milk, one dessert spoon melted butter, one egg, one teaspoon soda dissolved in hot water, a little salt. You may need more soda. This depends upon the condition of the milk. Add flour enough to make a batter, not very stiff. If wanted for breakfast, mix night before; if for supper, mix early in the morning. It is a mistake some make in stirring these cakes and baking at once.

INDIAN MEAL GRIDDLE CAKES.

One quart Indian meal. Scald well with boiling water until it is about the thickness of hasty pudding. One pint wheat flour, one level teaspoon soda dissolved in a tablespoon hot water, two well beaten eggs, a little salt. Thin then with sweet milk.

WAFFLES.

One pint cream, one pint milk, four eggs, a little salt. Stir the batter as stiff as sponge cake. Beat the whites of eggs separately and stir in last.

SCOTCH BREAD.

Two cups dough, one-half cup butter, one egg, one teaspoon soda dissolved in warm water, two tablespoons sugar heaped. Let it rise three or four hours.

RAISED WAFFLES.

Stir into one quart of lukewarm milk enough flour to make a stiff batter. Sift in gradually to prevent its being lumpy. One tablespoon melted butter, one-half teacup yeast, one-half teaspoon soda, one teaspoon salt. Fill your waffle irons with the batter when light.

BAKER'S ENGLISH BREAKFAST' COCOA IN TIN CANS.

Take milk and boil it. For three cups take a heaping tablespoon of the cocoa dissolved in some of the boiling milk. Add sugar, and boil ten or fifteen minutes, then take the yolk of one egg and beat in a little cold milk, and add to the cocoa after removing from the fire. Beat the white of the egg to a froth with sugar, and put on each cup after it is poured out.

EGGS AND CHOPPED POTATOES.

Take ten or twelve cold boiled potatoes, chop them fine, heat a spider very hot, and put in a piece butter size of an egg. Add the potatoes, salt a little and stir frequently. When well heated through turn in five eggs beaten very light. Stir rapidly for five or six minutes, and serve on a hot platter.

POTATOES FRIED IN CURLS.

Peel large potatoes, and slice in half inch slices; then cut them round and round as you pare apples. Drop each curl in ice cold water for a few minutes, then drain dry in a towel and fry in very hot lard until they are crisped, but hardly browned. Take out upon a sieve, and sprinkle a little salt over them. They make a pretty supper dish.

CODFISH BALLS.

Two cups mashed potatoes, one cup codfish chopped fine, whites of three eggs. Soak the fish over night, and in the morning scald it. Pick out the bones and chop. Beat the whites of three eggs light and mix. Drop a small tablespoon at a time in boiling lard, and fry quickly.

BROILED CHICKENS.

After having washed the chickens, split down the back bone and steam them for one hour. After having done this, place them on a gridiron over a hot bed of coals. When done, put them on a warm platter with plenty butter, pepper and salt. In broiling this way they cook more evenly and are better than to broil without steaming. Garnish chickens with parsley or hard boiled eggs sliced around the platter.

BAKED CHICKENS.

After having washed chickens, split down the back bone. Put them in a dripping pan with half cup butter and a few tablespoons water. Cover them until nearly done; then take off cover. Have a very hot oven and brown them. The taste is similar to broiled chickens. Many prefer them cooked in this way to broiling.

POACHED EGGS ON TOAST.

Break one or two eggs into a dish at a time, taking care that the yolks are not broken, butter your skillet, fill with boiling water. Then pour eggs in gently, two or three at a time. In the meantime, have a platter of toast moistened with hot water and melted butter. Place the eggs on the toast, and on the eggs put a small piece of butter, a little salt and pepper.

BROILED BEEFSTEAK.

Put either porter house or a sirloin steak on a gridiron over hot coals; turn often; cook nicely; season with butter, pepper and salt.

FRIED HAM AND EGGS.

If the ham is very salt, pour some cold water on it and boil up once; turn water off; put ham in and fry quickly. When done, place it on a platter. Pour on ham whatever remains in the skillet. Rinse all the salt out of the skillet, and put in fresh lard. When hot, drop carefully from a saucer a few eggs at a time. When done, garnish the ham by placing the eggs around them.

CODFISH FRITTERS.

One pound codfish, three eggs, one tablespoon flour, one coffee cup milk. Soak the fish over night. In the morning pour the water off. Put on fresh water, and simmer it on the back of the stove until soft. It must not boil, as it will make it tough. Take the bones out and chop it. After this is done, wet the flour with the milk. Stir the eggs in, and fry in hot lard. Drop a large spoonful in at a time, and fry a nice brown.

FRIED BEEFSTEAK.

Have your skillet very hot; butter it well; put steak in; cover tight after turning it; cover again as soon as possible. When done place it on a hot platter. Then put a little water in the skillet you fried the steak in with a good sized piece of butter, a little flour, salt and pepper. Pour this gravy over the steak, and serve while hot.

BROILED HAM AND EGGS.

Broil thin slices of ham over hot coals, turning often. Then place on a heated platter, and spread well with butter. Poach some fresh eggs, and place around the ham with a piece butter on each egg, and a little salt and pepper. This is a very delicate and delicious way to cook ham and eggs.

OMELET.

Beat three eggs very light, separately, a little pepper and salt, three tablespoons milk. Butter the griddle or frying pan well and bake it. When done, double it one-half over, and serve it on a hot platter.

HANCOCK CORN CAKES.

Two coffee cups Indian meal, one coffee cup flour, two and one-half coffee cups milk, three eggs, one tablespoon melted butter, one tablespoon sugar, one teaspoon soda dissolved in a little hot water, two teaspoons cream tartar sifted with the flour and added the last thing. Beat eggs separately. A little salt.

VEAL TURNOVERS.

Chop one quart bowl of cold veal exceedingly fine. Add to it half of the amount of cold boiled ham chopped. Mix them together with one raw egg well beaten, a little milk and one thick slice of bread crumbs. Season highly with pepper and a little salt. Take some nice puff paste, roll it out thin, and cut with a large cake cutter. Put a tablespoon of the meat on one side and turn it over. Bake quickly.

POTATO SNOW FLAKES.

Mash potatoes in the usual manner, putting in butter, milk and salt. Then rub them through a colander. Put them in a vegetable dish, and place them in a heater, as they are apt to cool a little in putting them through a colander.

STEAMED INDIAN BREAD.

Three cups sweet milk, three cups butter milk, three cups meal, two cups flour, one teaspoon salt, two teaspoons soda. Put in a buttered pan and steam three hours.

POTATO PUFFS.

Two cups mashed potatoes, stir in two tablespoons of melted butter. Beat to a cream. Add two eggs, beaten separately, one cup milk, a little salt. Pour in a deep dish, and bake in a quick oven a nice brown.

POTATO YEAST.

Cook and mash ten peeled potatoes. Pour on one quart boiling water. Stir well together. Add one coffee cup sugar. Let it stand a few minutes. Pour on a scant quart cold water. Stir in one pint yeast, and set it in a moderately warm place to rise. When well fermented, put into a stone jug. Cork very tightly. Keep enough for another batch. One cup will make one large loaf of bread or two small ones.

EXCELLENT BREAD.

Three medium sized potatoes boiled and mashed. Rub them through the colander with the water they are boiled in. Two-thirds teacup home-made yeast, or one-half cup baker's yeast. Make one quart altogether. Add enough flour to make a stiff sponge. A little salt in the morning. Knead it out, adding more flour. Do not put in more than you can help. Use the best flour. This makes three good sized loaves.

GRAHAM BREAD.

One-half cup Indian meal, one cup molasses, one teaspoon soda, one pint hot water, one pint bread sponge, one quart Graham flour. Scald the meal, and then add the rest with a little salt. This bread must be stirred with a spoon quite stiff. Let it rise until very light, and bake slowly.

VIENNA BREAD.

For six small loaves take three pints tepid water or sweet milk, three and one-half quarts flour, one pint baker's yeast. Mix thoroughly, and set in a warm place. When light, which will be in about three hours, take one and one-half ounces salt dissolved in one pint water, two ounces butter. Thoroughly kneed it into the sponge, using flour enough to make the dough stiff to mould. Let it stand until risen. Mould into loaves, and bake in a moderately warm oven.

CRACKERS.

One coffee cup bread dough. When very light roll it out, and spread on it a piece of butter and lard together as large as a goose egg. Dridge a little flour over it, and fold it up and pound with a rolling pin for fifteen minutes. After this is done roll out very thin, and cut out with a large cake cutter. Stamp with a clock key, which should be kept for this purpose. Bake in a hot oven quickly, then put them in the heater to dry and crisp. Leave them there for several hours.

ERRATA.

Page 29—In Lemon Pudding, "the eggs" should read "eight eggs."

Page 29—In Suet Pudding, use $3\frac{1}{2}$ cups of flour.

Page 43—"Shad" apple pie should read "Sham."

Page 51—Gold Cake. See Silver Cake, page 53.

Page 56—In Coffee Cake, use two eggs.

Page 66—In Adelpa Cake use one cup of flour instead of $1\frac{1}{2}$ cups.

Page 72—In Apple Snow, "snow" apples should read "sour."

Page 82—"Pickle Lilly" should read "Piccalilly."

DESSERT.

POTATO PUDDING.

One pint boiled milk, one cup flour, one-half tablespoon melted butter, two eggs beaten separately very light, one table-spoon sugar, three potatoes boiled and mashed with a little salt. Mix well together, and bake one hour. The potatoes must not be very large. Wine or brandy sauce.

Use the Propeller egg beater.

PLUM PUDDING.

One pound bread crumbs, one pound sugar, one pound flour, one-half pound suet, two pounds currants, two pounds raisins, one-fourth pound citron, ten eggs, salt, one-fourth ounce cloves, one-half ounce mace, one-fourth ounce cinnamon, wine glass of brandy or wine. Soak the bread crumbs in enough sweet milk to cover. Steam from three to four hours. Tie strong cloth over the steamer, and do not take off until you serve. Wine sauce.

JELLY PUDDING.

One teacup tapioca, three pints water. Wash the tapioca and soak in the water it is to be cooked in, over night; in the morning put in a farina kettle and cook until done; add a little salt, half teacup sugar, one tumbler currant jelly. Wet a mould and pour the pudding in when cold. Serve with sweetened cream. Mix well together before putting in the mould.

PRUNE PUDDING.

Soak over night one-half pound prunes, cook them next day in water until soft, then chop fine with a knife, sweeten to taste and cook prunes and sugar together until they are a little thick, then beat the whites of five eggs very stiff and add, reserving enough to put on the top in little rocks, place in the oven just long enough to brown the egg rocks.

CRACKER PLUM PUDDING.

Ten Boston crackers, one quart milk, four eggs, three-quarters pound chopped raisins. Soak the crackers in the milk over night, beat the eggs very light, mix all together and bake one hour. When about half cold eat with wine sauce.

CUSTARD PIE.

Beat together the yolks of three eggs, two tablespoons sugar, one tablespoon flour, two cups milk, one teaspoon vanilla. Line a pie plate with a rich crust and pour in the mixture and bake. Beat whites of the eggs to a stiff froth, add two tablespoons sugar; when the pie is done, spread over the top. Set in oven and brown.

CHEAP PLUM PUDDING.

One teacup chopped suet, one teacup chopped raisins, one teacup molasses or sugar, one cup sour milk, three cups flour, one tea spoon soda, one tablespoon ground cinnamon, one-half tablespoon cloves, a little salt, and steam three hours.

PUFF PUDDING.

One cup flour, one cup milk, one egg, a little salt. Bake about twenty minutes.

PORK PUDDING.

One cup sweet milk, one cup molasses, one cup salt pork, chopped fine, one cup chopped raisins, three cups flour, one teaspoon soda. Steam two hours. Eat with hard sauce.

VICTORIA PUDDING.

Strain one quart stewed apples through a sieve, take the yolks of six eggs, one ounce butter, two teaspoons heaping full of flour. Sweeten it to taste. Line the dish with a rich paste, bake one-half hour, beat the whites of the eggs to a stiff froth, stir in one-half pound pulverized sugar. Put the frosting on the pudding and return it to the oven for a few minutes to brown.

ICE PUDDING.

Put one-half package of gelatine in a cup cold water, let it stand one or two hours, then add one pint boiling water, two cups sugar, the juice of two lemons, beat the whites of two eggs to a stiff froth, and after straining the gelatine, sugar and lemons, add the beaten whites of the eggs. Beat it well into the mixture, wet a mould and pour it into it.

Eat with a rich custard.

ORANGE PUDDING.

Take five oranges, remove the peels and cut into the thinnest possible slices. Place in a glass dish and scatter over them two tablespoons white sugar. Make a custard of one pint milk, one tablespoon of corn starch, rub fine with cold milk and then stir in boiling milk, and the yolks of three eggs, add one-third teacup sugar. When cold pour it over the oranges. Beat the whites of three eggs, and one-third cup pulverized sugar to a froth and pour over it. If preferred it can be made in an earthen dish and the whites browned slightly in the oven.

GENERAL GRANT PUDDING.

Eight large spoons tapioca put to soak over night in water enough to cover it. In the morning boil two quarts milk, take the yolks of six eggs and two cups of sugar, a little salt, beat with the tapioca and stir them into the milk. Take the latter off the fire and stir gradually that it may not curdle, boil about ten minutes, flavor to taste. Pour it into your pudding dish and when cool make frosting with the whites of the eggs and spread it on and brown in a quick oven. Two whites of eggs are better put in the pudding. Use the other two for frosting. If you have not a farina kettle set it in a tin pail in a kettle of boiling water.

STEAMED OAT MEAL PUDDING.

Put to soak over night one coffee cup oat meal in one and one-half coffee cups of water. In the morning add a little salt and one pint of boiling milk, put in a pan and steam two hours. When done wet cups with cold water and fill. Eat with sweetened cream or boiled custard.

APPLE PUDDING.

One layer apple sauce, sweetened, one layer bread crumbs, then some small pieces of butter and a little cinnamon sprinkled over it and so on until your dish is full of layers, alternately pour over it one cup milk, bake one-half hour. Eat with sweetened cream or rich sauce.

A PLAIN PUDDING FOR CHILDREN.

Butter slices of bread on both sides, place them in a hot skillet containing about two-thirds of a cup of molasses or syrup, when the molasses has boiled up once, place the buttered bread in and brown nicely on both sides. It is very nice.

LEMON PUDDING.

Two lemons, one pound granulated sugar, three ounces butter, one pint milk. Mix the butter and sugar thoroughly, beat the eggs separately very light. Grate the rind of one lemon and the juice of two lemons which must be added the last thing, a little salt. Bake three-quarters of an hour in a moderate oven. To be eaten cold without sauce.

RICE PUDDING.

Three pints milk, four eggs, one cup rice, one cup sugar one cup raisins, one tablespoon butter, a little salt. Wash rice in three or four waters until the last one is clear, then steam it in half of the milk. When steamed, take the rest of the milk and the yolks of the eggs, sugar, butter and salt, and mix all well together. Butter a pan and bake, then take the whites of the eggs and two spoons powdered sugar. Make a meringue, and after it is baked put it on and return it to the oven long enough to brown.

ORANGE TAPIOCA PUDDING.

One cup tapioca, soaked over night in one pint water; in the morning add one quart of boiling water, and let it cook until it is like starch. One cup sugar, and the juice and grated rind of three oranges. Make a soufflé of the whites of three eggs, two tablespoons powdered sugar, and set in the oven long enough to brown.

SUET PUDDING.

One cup suet, chopped fine, one cup molasses, scant, one cup sweet milk, one cup raisins or currants, one teaspoon of salt, one small teaspoon of soda mixed in a tablespoon of hot water. Steam in a pan three hours. Wine or brandy sauce.

QUICK PUDDING.

One quart milk, five eggs, five tablespoons flour. Beat the eggs very light, then mix the flour with a little of the milk and the eggs together. After boiling the remainder of the milk, pour it over the eggs, milk and flour stirring well, and bake from one-half to three-quarters of an hour in a pretty quick oven. A little pinch of salt. To be eaten with a rich cold sauce. This is a delicious pudding.

LEMON TAPIOCA PUDDING.

One cup tapioca, soaked over night, in a pint water, one cup sugar. In the morning add one quart boiling water, and let it cook until it is as thick as starch. Grate the rind of one lemon and add the juice of three lemons. Make a meringue of the whites of three eggs and drop it on the pudding and place it in the oven to brown. Eat with sweetened cream or sauce, cold.

CHOCOLATE PUDDING.

One quart milk, ten tablespoons bread crumbs, yolks of six eggs well beaten with one cup coffee sugar, flavor with vanilla, sprinkle six tablespoons chocolate on the top, bake slowly one hour. When done make a soufflé of the whites of the eggs and one-half cup pulverized sugar. Spread on top and brown a little. Eat with cream.

SPONGE CAKE PUDDING.

Fill your dish with lady fingers. Then make a custard of one quart milk and four eggs; pour over the cake, and bake as you would a common custard. It is a very light and delicate pudding. Pieces of stale sponge cake make a nice pudding made in this way.

GRAHAM PUDDING.

Two coffee cups Graham flour, one coffee cup sour milk, one coffee cup chopped raisins, one-half cup molasses, one egg, teaspoon of soda mixed in a tablespoon of hot water, one teaspoon of cinnamon, one nutmeg, a little salt. Steam three hours.

ENGLISH PLUM PUDDING.

One-half pound butter, one half pound suet chopped fine, one-half pound sugar, one and one-fourth pounds flour, one pound raisins seeded and chopped, one pound currants, one-fourth pound citron, one cup milk, six eggs, one and one-half cups brandy, one-fourth ounce cloves, one-half ounce mace, one grated nutmeg. Cream the butter and sugar; add the yolks of the eggs. When well beaten, then the milk. Whip the whites of the eggs, and put in alternately with the flour, then the spice, lastly the fruit. Steam from three to four hours. Wine or brandy sauce.

TAPIOCA CREAM.

Soak two tablespoons of tapioca. Boil one quart milk. Add the tapioca, and put in the yolks of three eggs, well beaten with one and one-half cups sugar. Let this boil up, then set away to cool. Beat the whites of the eggs to a stiff froth. Add sugar, and put on the cream. Flavor with vanilla.

AMBROSIA IMPROVED.

Slice oranges in a deep glass dish, sprinkle well with granulated sugar, cover with grated cocoanut, sprinkle with sugar; repeat until the dish is full. Then whip a bowl of cream very stiff. Sweeten, and flavor with vanilla, and pour over the whole.

BAKED INDIAN PUDDING.

Three pints milk, three eggs, one teacup Indian meal, sifted, one and one-half teacups molasses, one-half teacup melted butter, one teaspoon ginger, one teaspoon cinnamon, a pinch salt, put one quart of the milk over the fire to boil, then stir the meal with the remaining pint of milk and butter and when the milk commences to boil stir this in and let it boil five or ten minutes, then take it from fire and when a little cool beat the eggs, separately and stir in. Bake one and one-half hours.

EGGLESS CORN STARCH PUDDING.

One quart milk, three tablespoons corn starch, a little salt. Put the milk in a farina kettle. When it boils, stir the corn starch with a little cold milk, in which must be reserved from the quart milk for this purpose. Eat with a boiled custard or sweetened cream.

PEACH PUDDING.

Put in a farina kettle a scant quart of milk. Reserve one-half cup of milk with which to moisten two tablespoons of corn starch. When the milk boils add corn starch, and stir constantly until it is thick. Then remove from the fire. Add one tablespoon butter. Allow this mixture to cool. When this is done beat in the yolks of three eggs till the mixture seems light and creamy. Add one-half coffee cup of granulated sugar. Cover the bottom of the baking dish with two or three layers of juicy peaches pared, halved and stoned. Sprinkle over three tablespoons of granulated sugar. Pour on the custard carefully, and bake twenty minutes. Make a meringue with the whites of the three eggs and a tablespoon of powdered sugar, and return to the oven to brown. To be eaten cold with sweetened cream.

TAPIOCA PUDDING.

Soak three tablespoons tapioca in water enough to cover it about three hours. Then put it in one quart boiling milk, and boil fifteen minutes. Beat the yolks of four eggs in one cup sugar. Stir them into the pudding five minutes before it is done. Flavor with vanilla. Beat the whites of four eggs with three tablespoons sugar. Mix one-half teacup grated cocoanut with this. Put on the pudding and brown.

BIRD'S NEST PUDDING.

Pare whole apples; take out the cores; sprinkle sugar over them, and steam until a little tender. Then place them in a pudding dish, and pour over them a batter made of eight eggs, one quart milk, one pint flour, one teaspoon cream tartar, one-half teaspoon soda. The batter should almost cover the apples. Use as many apples as you please. If apples are large, halve them. To be eaten with a rich wine or brandy sauce.

TAPIOCA BIRD'S NEST PUDDING.

Soak one cup tapioca over night. In the morning put in a little water, a small cup full, and steam it until soft. Then take three eggs to one quart milk; beat the eggs; add milk and tapioca, sugar to taste, one tablespoon butter, a little nutmeg. Take nice tart apples; pare and take out the cores, leaving the apples whole. Pour over the mixture, and bake until the apples are done.

FIG PUDDING.

One-half pound of figs chopped, one-half pound coffee sugar, one-half pound bread crumbs, one-half pound suet, three eggs. Steam three hours.

CRANBERRY PUDDING.

Steam one quart cranberries with one-half cup water and two cups sugar. Then make one quart soda biscuit dough, one quart flour, piece of butter the size of an egg, three teaspoons Cleveland's Superior Baking Powder, enough milk or water to make it about as soft as for biscuits. Roll out about one-half inch thick, and spread the cranberries when cool on it. Roll it up, butter the steamer. Put it in and steam one hour. To be eaten with a rich sauce.

BALTIMORE PUDDING.

One cup sweet milk, two cups flour, one egg, three and one-half teaspoons Cleveland's Superior Baking Powder, one table-spoon sugar, two tablespoons melted butter. Flavor with vanilla or lemon. Bake half an hour.

ORANGE PUDDING.

One cup rice washed in three or four waters until white, one coffee cup milk, one coffee cup water. Steam the rice in the water and milk. When done, add the yolks of three eggs well beaten, two teacups sugar, the juice and grated rind of three oranges and one lemon. Mix well, and bake. When done beat the whites of the eggs stiff. Add two small tablespoons of sugar, then brown it in the oven for a few minutes.

ORANGE SOUFLA.

Four oranges cut in thin slices sweetened. Make a soft custard of yolks of four eggs and one pint milk. When cold pour over the oranges; beat the whites of the eggs and sweeten; slide on the custard; put dish in a pan of cold water; set in the oven just long enough to warm the eggs.

APPLE DUMPLINGS.

One quart flour, a piece butter size of an egg, three teaspoons Cleveland's Superior Baking Powder, a little salt. Mix with sweet milk; slice apples; steam them; then put apples in the crust, and steam from fifteen to twenty minutes. Butter the steamer before putting them in.

GERMAN TOAST.

One-half loaf baker's bread, cut in slices and soaked in a custard made by mixing four eggs with a pint of cold milk. Let it soak one hour. Fry the slices on a buttered griddle until light brown. To be eaten with a rich sauce.

PUDDING SAUCE.

One gill Madeira wine, one egg, the white beaten separately, the yolk beaten with one-half cup sugar. Heat the wine to a boil. Stir the white in with yolk and sugar, and turn the wine on boiling hot.

STEAMED PUDDING.

Three cups flour, one cup sugar, one cup milk, one egg, two tablespoons melted butter, two and one-half teaspoons Cleveland's Superior Baking Powder, one cup cherries, currants or raisins, a little salt. Steam three hours.

PUDDING SAUCE.

One cup sugar, butter size of an egg, two dessert spoons corn starch, one egg, a little salt. Put egg, sugar and butter in a bowl, and make nearly a pint of starch with the two tablespoons corn starch. Stir this while hot on the sugar, butter and egg. Then add one wine glass of wine or brandy.

COTTAGE PUDDING.

One pint flour, two teaspoons cream tartar, one teaspoon soda, one tablespoon butter, one-half cup sugar, one cup milk, one egg. Butter a pan. Pour it in and bake one-half hour. Serve with wine or brandy sauce.

SNOWBALLS.

One-half box Cox's gelatine, whites of three eggs, sugar and vanilla to taste. Soak the gelatine in enough cold water to cover it for one hour. Then add a teacup of boiling water. After it is dissolved add enough cold water to make one pint of it altogether. Strain this on a platter. Put whites of three eggs in it, and beat it until it is a stiff foam. When half beaten, sweeten with granulated sugar. Add vanilla to it, and finish beating. Put them in teacups previously wet with cold water. When moulded in the cups turn them out and eat with sweetened cream.

SOUFLA PUDDING.

One quart milk, one pint bread crumbs, one cup sugar, the grated rind of one lemon, a piece butter size of an egg, yolks of four eggs. Soak the crumbs in the milk. Mix all together, and bake until it thickens. When cold spread a layer of jelly over the top, and beat the whites of the four eggs very light. Add nearly a teacup sugar and the juice of the lemon. Heap it like rocks over the jelly, and stand it in the oven until it browns.

AN EXCELLENT PUDDING SAUCE.

One cup sugar, one-half cup butter. Stir to a perfect cream. After this is done add three or four tablespoons of red raspberry jam.

CHOCOLATE CUSTARD.

One-fourth pound chocolate, one quart milk, three eggs, one cup sugar. Put the milk over to boil. Beat the whites of two of the eggs very light. When the milk begins to boil place the beaten whites of eggs on it until a little cooked. Then skim it off on a plate, and proceed to make the custard as follows: Grate the chocolate, and stir into the milk on the fire. When it begins to thicken add the rest of the eggs and sugar. Stir it a few moments constantly. Then fill cups, and on the top of each one place some of the frosting. It can be put on one large dish if preferred.

RICE DUMPLINGS.

One cup rice washed in several waters until white. Then steam it with one and one-half cups water and two cups milk, one-half teaspoon salt. In the meantime steam some good sour apples. Have about one pint of apple sauce. When done, wet teacups with cold water. Then put in two tablespoons of the steamed rice, one tablespoon apple sauce, then two more of the rice. When ready to serve, turn them out, and eat with soft custard or sweetened cream.

SAGO PUDDING.

Three-fourths cup of sago, washed well, and put into a quart of milk. Let it stand in a farina kettle in boiling water until well swelled. While hot add two tablespoons butter and one cup white sugar. When cool add the well beaten yolks of four eggs. Bake three-fourths of an hour and cool. Beat the whites of the eggs to a froth with two tablespoons sugar. Spread the pudding with jelly or jam. Put on the frosting and brown lightly.

IMPROMPTU PUDDING.

Two cups mince meat, two cups flour, one and one-half teaspoons Cleveland's Superior Baking powder, five eggs. This pudding is a good one, and is made with little trouble. Steam three hours. Serve with wine sauce.

PUDDING SAUCE.

Beat the yolks of three eggs into a teacup sugar, add a teacup cream, and the juice and rind of three lemons.

A DELICIOUS CREAM.

One pint cream, one-half package Cox's gelatine, two wine glasses white wine, juice of two lemons, one cup powdered sugar, bitter almonds for flavoring. Soak the gelatine in a cup of cold water. After it is dissolved, put sugar, lemons, wine and soaked gelatine into a farina kettle. Have the water boiling, and let it remain for fifteen minutes, or until the gelatine is entirely dissolved. Strain, and let it cool before flavoring. Whip the cream stiff, and beat it gradually in with the other ingredients. Wet a mould, fill, and set directly upon the ice until needed.

BLACKBERRIES FOR PIES.

Seven pounds fruit, one quart vinegar, four pounds sugar. Pour out fruit; boil down liquor; pour over them; keep in a jar.

POP CORN PUDDING.

Soak two quarts of freshly popped corn in three pints sweet milk over night. When ready to bake, add three well beaten eggs, a little salt, and sugar to taste. Bake like a custard.

CHOCOLATE BLANC MANGE.

Two-thirds of a quart of milk, three eggs, one cup sugar, one-half cup grated chocolate, three tablespoons corn starch, vanilla to taste. Mix the corn starch with one-third quart milk. Stir in with the whites of the eggs well beaten. Add the sugar. After it has boiled pretty thick, flavor with vanilla. Then take one-third of it out, and place it where it will keep warm. Take the remainder, add the beaten yolks and chocolate, beat them up nicely together, wet a mould or a brick shaped pan, and first put a dark layer in, then a light one, then the dark one. Eat with sweetened cream or whipped cream.

WASHINGTON LEMON PUDDING.

One-half pound butter, one-half pound sugar, two ounces stale sponge cake rubbed fine, five well beaten eggs, two table-spoons brandy and rose water mixed, the grated rind and juice of one lemon. Beat the butter and sugar very light, then add the sponge cake. Stir in by degrees. Lastly the lemon, brandy and rose water alternately. Mix well without beating too much. Line deep pie plates with a rich paste, and bake in a quick oven. When done and cold, sift white sugar over.

STEAMED BREAD PUDDING.

One quart of light bread dough, two-thirds of a coffee cup of chopped suet, one teacup of chopped raisins. Steam in a pan with a tube in it one and one-half hours. Serve with a rich wine sauce.

HUBBARD SQUASH PIES.

One pint steamed and strained squash, one quart milk, three eggs, one teaspoon vanilla, one-half teaspoon ginger, a little salt. Sweeten to taste with syrup and sugar. Line pie plates with a rich crust, pour mixture in, and bake slowly one hour.

ROMAN CREAM.

One quart cream, one-half box Cox's gelatine dissolved in one-half pint milk, five ounces powdered sugar added while hot. Flavor to taste. When cool strain the milk in which is dissolved the gelatine, sugar, etc., into the cream, and whip it to a froth before putting it into the mould.

CREAMY SAUCE.

One cup butter, two cups sugar, one-half cup wine. Stir butter and sugar to a cream. Add wine. Put all in a farina kettle, and let come to a boiling heat. It will be light and creamy.

EGGLESS SQUASH PIES.

One pint squash steamed and strained, one quart milk, one and one-half tablespoons corn starch, one-half teaspoon ginger, one-half teaspoon vanilla, one teaspoon cinnamon. Sweeten to taste with sugar and syrup, a little salt. Boil the milk. Then stir the corn starch with a little cold milk, and pour it in the boiling milk. Boil it up once, then take it from the fire and add the other ingredients. Line pie plates with a rich crust, pour mixture in, and bake slowly for one hour.

MINCE PIES.

Five bowls chopped apples, three bowls chopped meat, bowl chopped suet, five bowls boiled cider, two bowls sugar, one-half bowl molasses, three tablespoons of cinnamon, one teaspoon of mace, one teaspoon cloves, one teaspoon pepper, two teaspoons salt, one teaspoon nutmeg, one pound currants, one pound raisins, one bowl brandy or wine, juice of five lemons and the rind of three, one coffee cup made coffee, good and strong. The bowls referred to are pints.

APPLE MERINGUE PIE.

Steam six large apples. While hot, put in a piece of butter the size of an egg. When cold, add one-half teacup of fine cracker crumbs, the yolks of three eggs, one and one-half cups of cream, not very rich. Flavor with essence of lemon, and sugar to taste. Bake in a large pie plate, or two small ones, with a rich under crust. When baked, take the whites of the eggs with two tablespoons of powdered or granulated sugar. Beat very stiff, and spread on the top. Set back in the oven and brown.

SUMMER MINCE PIES.

One teacup chopped raisins, one teacup chopped crackers, one teacup vinegar, not too sour, two teaspoons cinnamon, salt and pepper to taste, five eggs, beaten well, four cups sugar, butter size of an egg. Bake with two crusts.

CAROLINA PIES.

One quart milk, yolks of eight eggs, one cup sugar, one teaspoon corn starch, flavor with lemon or vanilla, a little salt. These pies require no upper crust, and are convenient to make after making angle food cake, as it saves the yolks of the eggs besides making a delicious pie.

POT-PIE CRUST.

One quart flour, three teaspoons Cleveland's superior baking powder, one piece butter size of an egg. Wet it with milk and have it about as stiff as biscuits, then cut it in small pieces and place it in the steamer after having first buttered the steamer to prevent their sticking. Steam from fifteen to twenty minutes, then place them around the meat on the platter.

COCOANUT TARTS.

Grate the white part of a cocoanut, add to it its own weight in sugar, and one-half teacup milk. Stew in a sauce pan until tender. When cool, add three eggs well beaten, the grated rind of one lemon, and a pinch of salt. Line patty pans with rich puff paste, and fill with the cocoanut mixture. Bake from twenty minutes to one-half hour.

LEMON PIE WITH A CRUST.

One coffee cup white sugar, one cup hot water, one tablespoon corn starch, one tablespoon butter, the rind and juice of one lemon. Cook for a few moments, then add one well beaten egg, a little salt. Fill pies and bake.

PUFF PASTE.

One pint flour, yolk of one egg, one-half tablespoon butter, a little water, just enough to mix. Knead a little, roll out, fold. Leave in a cool place from three to six hours, unfold, add six ounces butter in middle of paste, fold and roll gently one way, fold again, repeating this folding six times. Now a little flour on the places that stick. Keep in a cool place from fifteen to twenty-four hours before using, wrapping in a floured towel.

CANNED PIE-PLANT.

Cut the pie-plant, wash and prepare it as you would to make a pie, then put it in a glass can, fill with cold water and seal tight, as we do ordinary canned fruit. This new method, strange as it may seem, is a perfect success. If you want a delicious pie in January, this will make it—in the ordinary way of making a pie-plant pie. One cup sugar, (add with pie-plant,) tablespoon flour, tablespoon melted butter, and nutmeg to taste.

LEMON TARTS.

One teacup white sugar, one teacup hot water, one tablespoon corn starch, one tablespoon melted butter, the rind and juice of one lemon. Cook for a few moments in a farina kettle, then add one well beaten egg and the yolk of another; line patty pans with a rich paste and bake them; when crust is done, fill with the mixture. Make a meringue with the white of one egg and a little pulverized sugar. Cover the tops and return to the oven to brown.

LEMON PIE.

One large lemon, one and one-half coffee cups sugar, two-thirds coffee cup water, two tablespoons flour, yolks of four eggs, one teaspoon melted butter. Line pie plates with rich puff paste, and fill with this mixture. When baked, beat the whites of four eggs very light with three tablespoons powdered sugar; place the soufflé on the pies, return to the oven, and brown.

Use the Propeller egg beater.

SHAD APPLE PIE.

Fill a deep pie plate with sliced apples, then cover with a good rich pie crust, (no under crust). After the pie is baked break the crust in with the apples, cut up fine, mix in well a cup of sugar, a tablespoon of butter, one teaspoon of ground cinnamon. Put in a pudding dish and press. When cold, eat in slices; eat cream on it if you like. You may need more sugar and spice, as some apples are more tart than others.

WHIPPED CREAM.

One pint cream whipped stiff, and sugar and vanilla to taste, or wine if preferred.

FAMILY PIE CRUST.

One pound flour, three-fourths pound butter and lard, (mixed,) rub the shortning in the flour in lumps, not very fine, and wet with ice water, then put on ice or in the cold for one hour.

COCOANUT CREAM PIE.

Yolks of five eggs, three coffee cups cream, one dessert spoon corn starch, eight tablespoons granulated sugar, one and one-half teacups grated cocoanut, one teaspoon melted butter, one teacup milk, one dessert spoon vanilla, a little salt. Line two good sized pie plates with a rich puff paste, and fill with this mixture. When pies are baked, beat the whites of five eggs very light with two tablespoons powdered sugar; place it on the pies, and put in the oven and brown.

Use the Propeller egg beater.

ICE CREAM.

One quart cream, one quart custard, made of one quart milk, four eggs, one tablespoon of corn starch. Make very sweet, and flavor with vanilla. When it commences to freeze add two or three bananas sliced, stir in and freeze.

COFFEE CREAM.

Dissolve one and one-fourth ounces Cooper's isinglass in a half pint of cold water, boil for two hours; one teacup of whole coffee, in a pint of cold water. Boil down to one-half cup strong coffee; add one teacup of the melted isinglass, put them in a farina kettle with one-half pint milk; let it boil up once or twice, then sweeten with granulated sugar; let the whole stand ten minutes to cool. Whip one pint cream, stir it in with the rest of the ingredients; wet a mould and place on ice to harden.

CHARLOTTE RUSSE.

One cup sugar, one cup flour, one and one-half teaspoons Cleveland's Superior Baking powder, one-half lemon, three eggs.

CREAM FOR IT.—One quart cream, one-half cup milk, four tablespoons sugar, two teaspoons vanilla, two tablespoons gelatine. Soak the gelatine in a tablespoon of cold water for one hour. Whip the cream very stiff. Sweeten and flavor it. Then put a tablespoon of hot water on the gelatine, and strain on the whipped cream, milk, etc. When the cake is cold, split it open and line your dish with it. Pour cream mixture over it, and you will have a Charlotte Russe as good as can be made.

CHOCOLATE CHARLOTTE RUSSE.

One-half ounce Cooper's isinglass. Soak in one cup cold water, three tablespoons grated chocolate rubbed smooth in one-half cup milk, one teacup powdered sugar, four eggs, one pint cream or milk. Heat the cream or milk to boiling. Add the sugar, chocolate, isinglass and beaten yolks, and boil five or ten minutes. Take it from the fire, beat the whites to a stiff froth, and stir in. Line a mould with sponge cake, and fill with the mixture. This must be made in a farina kettle or a tin pail, placed in a pot of boiling water. If cream is used, whip it.

FLOATING ISLAND.

One quart milk, five eggs, one teaspoon corn starch. Put the milk in a skillet over the fire, and when it commences to boil, have the whites of three of the eggs beaten very light, and drop them on the boiling milk for two or three minutes. Then skim them off, and take the two eggs remaining and the three yolks beaten together with one teacup sugar and the corn starch. Mix with the boiling milk, which must be placed in a farina kettle, and stir constantly until it is about as thick as good cream. Flavor with vanilla, and put the floating island on the top.

WINE JELLY.

One pint cold water poured on one paper of Cox's gelatine. Let it stand one hour. Add one-fourth pound sugar, the rind of one lemon and the juice of three, one pint wine, one quart boiling water. Strain, and set it away to harden.

DELICIOUS BLANC MANGE.

Put one ounce Cooper's isinglass in a little water over the fire until dissolved. Then sweeten one quart cream. Add vanilla to taste. Whip the cream well. Strain the isinglass on the cream. Wet moulds in cold water, fill, and set them near the ice until they congeal.

EGGS IN JELLY.

Put one ounce of Cooper's isinglass in a little water over the fire until it is all dissolved. Then sweeten one quart cream or milk, flavor with vanilla. Make a small hole in eight or nine eggs. Empty and rinse thoroughly. Then strain the isinglass on the cream or milk. Mix well, and fill the egg shells with this blanc mange. Place the eggs in a pan of meal to keep them steady until moulded.

JELLY FOR THE EGGS.—Put one pint cold water on one paper Cox's gelatine. Let it stand one hour. Add one and one-fourth pounds sugar, the rind of one lemon and juice of two, one pint Madeira or sherry wine, two-thirds quart boiling water. Strain it, and set it away in the dish you wish to serve it in. A high, flat, glass dish is suitable for it. When the jelly is nearly cold, break the shells from the blanc mange, and place the artificial eggs in the jelly. If put in at the right time, the jelly will harden around them, and in that way hold them up. It is a handsome dish and delicious.

RICE CROQUETTES.

One-half cup rice, one pint milk, two tablespoons sugar, three eggs, one tablespoon melted butter, a little grated lemon peel and salt. Soak the rice in enough warm water to cover it, then drain almost dry. Put in the milk, and steam until very tender. Then add sugar, butter and salt. Beat the eggs to a stiff froth, and add to the mixture. Cook all together about five minutes. Remove from the fire. Add the grated lemon peel, and turn it upon a well buttered dish. When cold, flour your hands, and roll into oval shaped balls. Dip into beaten eggs and cracker crumbs, and fry in good sweet lard.

WHIPPED CREAM.

One pint cream whipped very stiff, and sugar and vanilla to taste, whites of three eggs beaten to a froth, one tablespoon brandy.

Use the Propeller egg beater.

SUPPER.

MINNEHAHA CAKE.

One and one-half coffee cups sugar, one-half coffee cup butter. Beat to a cream. Three eggs, three teaspoons Cleveland's superior baking powder, two coffee cups flour, one-half coffee cup milk.

CREAM FOR THIS CAKE.—Pour one-half pint boiling water over three teacups pulverized sugar, and boil until one spoonful placed on a cold plate will stir to a thick cream. Pour this over the whites of four eggs beaten to a stiff froth, and stir until cold and creamy. Add one-half a teaspoon of tartaric acid. Flavor to taste. Spread between the cakes, and cover the top with the same.

MARBLE CAKE.

WHITE.—One and one-half cup sugar, one-half cup butter, one-half cup sweet milk, two and one-half cups flour, one and one-half teaspoons Cleveland's superior baking powder, whites of four eggs.

BLACK.—One cup brown sugar, one-half cup molasses, one half cup butter, one-half cup sweet milk, one and one-half teaspoons Cleveland's superior baking powder, two and one-half cups flour, yolks of four eggs, one teaspoon cinnamon, one-half nutmeg, one-half teaspoon cloves, one-half teaspoon alspice. First put a tablespoonful of the light in, then one of the dark, and so on, alternately.

ECLAIR CAKES.

One teacup sugar, one teacup flour, three eggs, one teaspoon vanilla, one teaspoon Cleveland's Superior Baking Powder.

FILLING.—One pint sweet cream, whites of two eggs. Whip the cream very stiff. Beat the eggs light. Sweeten and flavor to taste. Mix well together, and fill the cakes when baked.

FROSTING FOR ECLAIRS.—One tablespoon corn starch, one cup milk, one egg, one cup sugar, one-half cup grated chocolate. Boil all together until thick, and frost.

LEMON CAKE.

Two and one-half cups sugar, one cup butter, five eggs, two-thirds cup milk, one teaspoon soda, four cups flour, one large lemon or two small ones, the rind of one and the juice of two, two teaspoons cream tartar; sift cream tartar with the flour; dissolve soda with one tablespoon hot water.

Use the Propeller egg beater.

ICE CREAM CAKE.

Two cups pulverized sugar, three-fourths cup butter, one cup sweet milk, one cup corn starch, two cups flour, whites of seven eggs, beaten to a stiff froth, two teaspoons cream tartar, one teaspoon soda, a little salt. Bake in jelly pans, in a quick oven.

CREAM FOR THIS CAKE.—Pour one-half pint boiling water over three cups pulverized sugar, and boil until one spoonful placed on a cold plate will stir to a thick cream. Pour this over the whites of four eggs beaten to a stiff froth and stir until cold and creamy, add one-half teaspoon of tartaric acid. Flavor to taste, spread between the cakes, and cover the top with the same. This makes two loaves. It is splendid.

Use the Propeller egg beater.

COCOANUT CAKE.

One coffee cup full sugar, a piece of butter size of an egg, the whites of three well beaten eggs, one-half teaspoon soda dissolved in a wine glass of milk; one coffee cup flour, one teaspoon cream tartar. Bake in jelly cake tins in a quick oven.

CREAM FOR THIS CAKE.—One pint milk, yolks of three eggs, one cup sugar, one-half cup flour, mix well the flour, sugar and eggs and when the milk boils stir them smoothly in it: let it simmer a little while and when cool add one-half of a grated cocoanut, one teaspoon vanilla. Spread the first layer of the cake with cream, the second with currant jelly; then put on the third cake, and cover thick with icing; grate the other one-half of the cocoanut, sprinkle on top.

ANGELS FOOD.

Whites of eleven eggs, one and one-half tumblers granulated sugar, sifted twice, one tumbler flour, one teaspoon vanilla, one teaspoon cream tartar, sift flour four times then add cream tartar and sift again. Sift sugar before measuring, beat eggs to a stiff froth. Add sugar lightly, then the flour very gently, then vanilla. Bake forty minutes in a moderate oven, try with a broom splint. Turn pan up side down to cool. The pan should have tin feet about one inch deep on each corner of the pan, so that when it is turned over to cool it can rest on the feet that the air may circulate freely under it. *Must not butter the pan.*

Use the Propeller egg beater.

SPONGE CAKE.

Ten eggs, eight ounces flour, one pound granulated sugar, the juice and rind of one lemon, a small pinch salt, sift the flour twice, and heat before putting in.

FRUIT AND DELICATE CAKE.

Two and one-half teacups sugar, four and one-half teacups sifted flour, one teacup butter, four eggs, one teacup sour milk, one teaspoon soda, not heaping. Flavor with lemon. Take enough out of this to fill two jelly tins, then to the remainder add one cup chopped raisins, one cup currants, one-half cup citron, two tablespoons molasses, two tablespoons brandy, one tablespoon cinnamon, one-half tablespoon mace and half a teaspoon cloves. Bake this in jelly tins; when done spread jelly between the cakes, which must be put together in this way; first delicate, then fruit, alternately. Then frost, it is delicious.

COMPOSITION CAKE.

One and one-half pounds brown sugar, one and three-fourths pounds flour, fourteen ounces butter, four eggs, one teaspoon of soda, two-thirds pint water, one and one-fourth pounds raisins, one tablespoon mace, one tablespoon cinnamon, one-half gill wine, one nutmeg. The above receipt makes two loaves, in two quart pans.

ORANGE CAKE.

Two cups sugar, one-half cup water, two and one-fourth cups of flour, two teaspoons Cleveland's superior baking powder, yolks of five eggs, and whites of two, juice and grated rind of one orange. Frosting to spread between cakes. Whites of three eggs beaten to a froth; add four tablespoons sugar, the juice and rind of one orange, spread between layers.

Sponge cake is nice made in layers, with this filling.

GOLD CAKE.

This is made the same as the silver cake, using the yolks instead of the whites.

CORN STARCH CAKE.

Two cups sugar, two cups flour, one cup butter, one cup corn starch, one cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, whites of seven eggs.

PORK CAKE.

Thirteen ounces fat salt pork, chopped very fine, pour on one pint boiling water; when cool, add one teacup molasses, three cups sugar, one tablespoon cloves, one tablespoon cinnamon, one tablespoon soda, nine cups flour, one pound raisins.

SOFT GINGER BREAD.

Four teacups flour, one teacup sugar, one teacup molasses, one teacup buttermilk, half teacup butter, three eggs, one and one-half teaspoon soda dissolved in one tablespoon hot water, one tablespoon ginger.

PUFF CAKE.

Three cups flour, two and one-fourth cups sugar, one-half cup milk, three eggs, butter the size of an egg, one teaspoon cream tartar, one-half teaspoon soda, one-half teaspoon salt. Flavor to taste.

DELICATE NUT CAKE.

One and one-half coffee cups flour, one cup sugar, one-third cup butter, one-half cup milk, one spoon cream tartar, one-half teaspoon soda, whites of three eggs, put in last one cup hickory nuts.

Use the Propeller egg beater.

CALIFORNIA CAKE.

Yolks of five eggs, one-half cup butter, one cup sugar, one-half cup milk, one and one-half cups flour, one and one-half teaspoons Cleveland's superior baking powder. Bake in two jelly tins.

CHOCOLATE ICING TO PUT BETWEEN AND ON THE CAKE.— One cup grated chocolate, one cup sugar, one wine glass water or milk, one tablespoon corn starch, put on the fire and boil pretty thick. Flavor cake and frosting with vanilla.

FRENCH CAKE.

Two cups sugar, two-thirds cup butter, four eggs, yolks and whites beaten separately, one cup sweet milk, three cups flour, three teaspoons Cleveland's superior baking powder.

FIG PASTE.

One pound figs, chopped fine, one cup sugar, one-half cup water; boil until to a paste; make French cake in two layers; spread paste between and ice top; boiled frosting is the nicest.

BOILED FROSTING.

One cup sugar, one-half cup boiling water, boil about fifteen minutes, until it threads from the spoon. Beat the white of one egg, then pour the hot syrup and stir. This frosting will not fall off in cutting the cake.

SILVER CAKE.

The whites of eight eggs, one cup butter, two cups sugar, three cups flour, one-half cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda.

MOUNTAIN CAKE.

One pound sugar, one pound flour, one-half pound butter, six eggs, beaten separately, one cup raisins, one cup sliced citron, one cup sweet milk, one cup blanched almonds or hickory nuts, two teaspoons Cleveland's superior baking powder. Bake in pans with tubes in the centre.

CINNAMON BUNS.

One cup butter, two cups sugar, one cup sweet milk, four cups flour, four eggs. Bake in two shallow pans, and when baked, spread the top with butter. After taking out and spreading on a platter then sift cinnamon and sugar while hot on them and place the hot pans they were baked in, over them, this steams the cinnamon in, and makes them excellent.

COCOANUT CAKE.

One teacup cocoanut, one pound flour, one-half pound butter, one pound sugar, one-half pint milk, yolks of six eggs and three whites, beaten separately; three teaspoons Cleveland's superior baking powder, mix one-half of the cocoanut with the cake.

FROSTING.—The other half of the cocoanut to be put in the frosting; beat whites of three eggs very light, add one-half pound powdered sugar.

APPLE CAKE.

Butter the size of an egg, one cup full sugar, four eggs well beaten, one cup sifted flour, one heaping teaspoon Cleveland's superior baking powder. Bake in four layers.

JELLY FOR THE ABOVE.—One lemon, the juice and half the rind, one large sour apple grated, one cup sugar. Boil five minutes, then let it cool and spread between the cakes.

WHITE FRUIT CAKE.

Two cups white sugar, three cups flour, one-half cup butter, three-fourths cup sweet milk, four cups currants, one cup raisins, one-half cup citron, whites of six eggs, one teaspoon cream tartar, one half teaspoon soda, one nutmeg. This makes two loaves.

BREAD CAKE.

Three cups light dough, three cups sugar, one cup butter, three eggs, one teaspoon soda, one pound seeded raisins, a little nutmeg. Let it stand a while before baking.

Use the Propeller egg beater.

BLACK CAKE.

Twelve eggs, one and one-half pounds sugar, one pound butter, three-fourths pound scorched flour, four pounds raisins, three pounds currants, one and one-half pounds citron, one small cup of brandy, one cup molasses, spice to taste. Bake from two to three hours.

SPONGE CAKE.

One cup sugar, one cup flour, one and one-half teaspoons Cleveland's superior baking powder, one-half lemon, three eggs. Beat the eggs separately and light; bake in a square tin and frost.

QUICK CAKE.

One cup sugar, one tablespoon butter, stir them to a cream and add one well beaten egg, two-thirds cup milk, one and one-half cups flour, two teaspoons Cleveland's superior baking powder, flavor with lemon or vanilla.

COFFEE CAKE.

One cup butter, one cup sugar, one cup molasses, one cup cold coffee, *strong*. Four cups flour, nutmeg to suit taste, one and one-half teaspoons cream tartar, three-fourths spoon soda, add fruit if you like; put soda in the coffee and cream tartar in the flour.

Use the Propeller egg beater.

JELLY CAKE.

One and one-half cups sugar, two eggs, break in a cup and fill with rich morning's milk; two teaspoons Cleveland's superior baking powder sifted in two cups flour. Mix together and bake on three jelly tins.

LEMON JELLY FOR THIS CAKE.—Rind and juice of one lemon, one egg, one tablespoon water, one cup sugar, one teaspoon corn starch, all cooked together until a little thick when cold spread between the layers.

WATER-MELON CAKE.

WHITE PART.—Two cups white sugar, two-thirds cup butter, one-half cup milk, the whites of five eggs, one teaspoon Cleveland's superior baking powder, sifted in three teacups flour, two teaspoons extract lemon.

RED PART.—One cup red sugar sand, one-half cup butter, two-thirds cup milk, two cups flour, one teaspoon Cleveland's superior baking powder, yolks of five eggs, one teaspoon vanilla, one-half pound English currants for the seeds. In filling your cake pan, first put the red part in, drop in the currants, then put on the outside which must be the white. Bake in a moderate oven, when done ornament it with a handsome frosting. It is a beautiful cake.

IMPERIAL CAKE.

One-half pound flour, one-half pound sugar, one-half pound butter, one and one-half pounds blanched almonds, one pound raisins, one-half pound citron, two tablespoons brandy, five eggs, one nutmeg.

Use the Propeller egg beater.

SCOTCH CAKE.

One pound sugar, three-fourths pound butter, one pound flour, eight eggs, one wine-glass of brandy, the juice and grated rind of one lemon, one pound raisins. Separate the yolks and whites of the eggs, beat them to a froth and mix with the butter and sugar, previously stirred together to a cream, then add the brandy, flour and lemon.

FROSTING FOR CAKE.—One cup sugar, two tablespoons water, boil together; take off the stove and stir in the white of one egg beaten to a stiff froth, mix all together, beat well; then frost your cake with it. You will never want a better frosting than this of the kind.

FIG CAKE.

One cup sugar, nearly one-half cup butter, one-half cup corn starch, one cup flour heaped, whites of three eggs, one and one-half teaspoons Cleveland's superior baking powder, flavor with lemon.

DARK PART.—One-half cup sugar, one full cup flour, scant one-fourth cup butter, one-fourth cup cold water, one-fourth teaspoon soda, dissolved in a teaspoon of hot water; three-fourths cup chopped raisins, one teaspoon cinnamon, one nutmeg, one egg, or yolks of two, from one-fourth to one-half pound fig cuts very fine. Bake in jelly tins and put together, alternately.

FEDERAL CAKE.

One coffee cup butter, two and one-half coffee cups sugar, one coffee cup milk, five coffee cups flour, five eggs, beaten separately, very light. One and one-half teaspoons Cleveland's superior baking powder, one pound raisins, one-half pound citron, one wine-glass wine, one wine-glass brandy.

This receipt makes two loaves. I usually put the fruit in one, and have the other without fruit.

PORCUPINE CAKE.

Put a sponge cake into a deep glass dish, pour around a glass of brandy, and some raisin wine; after it has soaked up the wine and brandy, sprinkle granulated sugar on it, then pour over it a rich custard; fill the top and sides with almonds, blanch them and put the small ends up.

PRESSED CAKE.

Two cups sugar, two-thirds cup butter, one cup milk, three cups flour, four eggs, three teaspoons Cleveland's superior baking powder, bake in three jelly tins; take one-third of it out, put spice, fruit and two tablespoons molasses in it, then pat together with frosting. The one with the fruit in it, must be in the centre. When baked, put the cakes all in one tin, and place another tin over them, and press by putting two irons on the tin which cover the cake, and let them remain several hours. This will not make the cake heavy, but give it a very fine grain.

GARFIELD CAKE.

Two eggs, two cups sugar, one-half cup butter, one cup milk, three cups flour, two teaspoons Cleveland's superior baking powder, one cup raisins, one cup walnut meats.

JUMBLES IN MUFFIN RINGS.

Two cups sugar, three eggs, three cups flour, one-half cup butter, three teaspoons Cleveland's superior baking powder, a little nutmeg; beat the whites of eggs separately, butter muffin rings, and bake.

POUND CAKE No. 2.

One pound flour, one pound sugar, three-fourths pound butter, nine eggs, a little nutmeg.

FAVORITE PUFFS.

Two and one-half cups water, two cups flour, one cup butter, five eggs. Boil the butter and water together, stir in the flour while boiling; after it is cool, add the eggs well beaten, put a large spoonful in muffin rings and bake twenty or twenty-five minutes in a hot oven.

FILLING FOR THE PUFFS.—One pint sweet cream, whites of two eggs, whip the cream very stiff, then beat the whites well, stir them in the cream, sweeten and flavor with vanilla; open puffs on one side and fill.

CHOCOLATE CAKE.

One cup sugar, two cups flour, one tablespoon butter, two eggs, one teaspoon cream tartar, one-half teaspoon soda, one-half cup milk. Flavor with a teaspoon vanilla. This will make cake for three medium sized jelly tins.

MIXTURE FOR THE CAKES.—One cup grated chocolate, one cup milk, one teaspoon corn starch, dissolved in it; yolk of one egg, one cup sugar, boil until thick, put between the cakes and around them, letting the frosting extend about one inch on the cake, then make a frosting of the white of one egg.

This makes a handsome looking and a good cake.

SOFT POUND CAKE.

One pound sugar, one pound flour, one-half pound butter, one even teaspoon soda, two teaspoons cream tartar, one cup sweet milk, five eggs. Flavor with nutmeg or vanilla. I generally put currants or citron in one loaf. This makes two large loaves.

LIGHT LAYER CAKE.

Four eggs, two coffee cups sugar, three coffee cups flour, one coffee cup sweet milk, one coffee cup butter, two teaspoons of cream tartar, sifted with the flour; one teaspoon soda dissolved in one tablespoon of hot water, a little salt, flavor to taste. This receipt makes two cakes, three layers in each; put between jelly or soft frosting with cocoanut.

Use the Propeller egg beater.

LEMON JUMBLES.

One teacup butter, two teacups sugar, two teaspoons sweet milk, two eggs, a piece soda the size of a dice, juice and rind of one-half lemon; make as soft as possible, roll very thin. Sprinkle sugar on them before putting in the oven, and bake quickly.

WALNUT CAKE

One cup white sugar, two cups flour, one-half cup butter, one-half cup sweet milk, two eggs, one teaspoon Cleveland's superior baking powder, one cup walnut meats, one cup raisins chopped fine.

ROLL JELLY CAKE.

Three eggs, one cup sugar, one cup flour, three tablespoons sweet milk, one tablespoon Cleveland's superior baking powder.

ANGELICA WINE JUMBLES.

One-half cup butter, one-half cup milk, one cup granulated sugar, two eggs, three teaspoons Cleveland's superior baking powder. Enough flour to roll out thin; after they are baked dip them in wine, then in granulated sugar.

SOFT JUMBLES.

One pint sugar, one half pound butter, one quart and one gill flour, one teaspoon soda dissolved in one and one-half gills sweet milk, one nutmeg, two teaspoons cream tartar sifted with the flour, four eggs. Stir the butter and sugar together to a cream and beat in the eggs one by one, add the milk, nutmeg and flour; roll and bake.

ONE EGG FRUIT CAKE.

Three tea cups sugar, one egg, one teaspoon mace, piece butter size of an egg, stir to a cream; one cup sour milk, one teaspoon soda, three and one-half cups flour, a little salt, two table-spoons cinnamon, one teaspoon cloves, one cup raisins, one cup currants.

CHOCOLATE JUMBLES.

One cup sugar, one-half cup butter, one and one-half cup flour, one cup chocolate, two eggs, one teaspoon vanilla, a little salt. A nice white frosting improves these jumbles.

MADEIRA NUT DROP CAKE.

One-half pound sugar, scant one-half pound butter, one-half pound flour, three eggs, one-half pint nuts cut in small pieces. Drop off a spoon in small cakes.

SPICE CAKES.

One cup melted butter, one cup sugar, one half cup molasses, one-half cup water, one teaspoon cinnamon, one teaspoon ground coriander seed, one teaspoon ground caraway seed, one teaspoon ginger, one teaspoon soda, one nutmeg, flour. Roll thin and bake them quickly.

CHILDREN'S DROP COOKIES.

One-half cup butter, one cup sugar, two-thirds cup sweet milk, yolk of one egg, one teaspoon soda, two teaspoons cream tartar, the white of the egg put in before the flour which must be well beaten. Two cups flour heaped, drop from a teaspoon on well buttered paper, flavor to taste. Just before putting in the oven sprinkle on them small sugar plums.

LADY FINGER CREAM CAKES.

One-half pound lady fingers, split them open and lay them on a dish, spread jelly on them, then a layer of whipped cream, then lady fingers, jelly and cream alternately until your dish is filled. The cream must be whipped very stiff, then sweeten and flavor with vanilla.

OLD FASHIONED. RAISED DOUGHNUTS.

To one pint bread sponge add one-half cup melted lard, one-half teaspoon soda, one cup white sugar, two eggs, one-half teaspoon mace, one-half nutmeg, one teaspoon cinnamon, a little salt. Mix in a soft dough, let it rise, knead down, let it rise again, then knead and roll out in small round cakes. Fry in hot lard and sugar while warm.

CHRISTMAS COOKIES.

Two cups sugar, two-thirds cup water, one-half cup of lard, one teaspoon soda, one teaspoon caraway seed, and flour to roll out; bake quickly.

COOKIES.

One-half cup butter, one-half cup lard, two cups sugar, one cup sweet milk, two teaspoons cream tartar, one teaspoon soda, one egg, a little nutmeg and salt.

NEW YORK CREAM CAKES.

Two and one-half coffee cups water, two coffee cups flour, one coffee cup butter, five eggs. Boil the butter and water together, stir in the flour while boiling; after it is cool add the eggs well beaten. Put a large spoonful in muffin rings and bake twenty minutes in a hot oven.

The cream for them is made in this way: Put over the fire one cup milk, a teacup of sugar, one egg, mixed with three teaspoons of corn starch and one tablespoon of butter. When cool add vanilla to taste, boil a few moments only. Open the cakes on one side a little, and fill with this cream. Vanilla must not be put in until taken from the fire and cooled.

NUT CAKES.

One quart flour, three-fourths pound butter, one pound sugar, one and one-half cups hickory nuts, one cup milk, three teaspoons Cleveland's superior baking powder, six eggs.

CHOCOLATE ICING.

One cup chocolate, one-half cup milk, yolk of one egg, one and one fourth cups sugar. Let it boil sufficiently thick.

DOUGHNUTS.

One quart flour, three teaspoons Cleveland's superior baking powder, one coffee cup sugar, two tablespoons melted lard, one coffee cup milk, two eggs, one-half teaspoon salt, flavor with vanilla or nutmeg. A little more milk may be needed, as they must be mixed soft. Cut out in the form of a jumble.

FRIED CAKES.

One pint warm water, one pint sweet milk, two pounds sugar, one pint lard, one pint yeast, four eggs. When light enough to mix, add one nutmeg, one teaspoon soda, a little salt. When very light, cut in any shape you choose and fry; after frying roll in sugar.

CRULLERS.

One cup sugar, one-third cup butter, one-half cup milk, one-third teaspoon soda, one and one-half tablespoons brandy or wine, two eggs, nutmeg and salt, flour enough to roll nicely.

Use the Propeller egg beater.

WHITE CAKE.

Whites of four eggs, one coffee cup white sugar, one-half coffee cup butter, one-half coffee cup milk, two coffee cups flour, two teaspoons of Cleveland's superior baking powder and lemon extract.

YELLOW CAKE.

One coffee cup sugar, two coffee cups flour, one-half coffee cup butter, scant, one-half coffee cup sour milk, one teaspoon soda, flavor with vanilla, yolks of four eggs.

These cakes may be used for layer cakes, and put jelly or cocoanut frosting between, if preferred.

SOFT GINGERBREAD, No. 1.

Two-thirds cup butter, two-thirds cup molasses, one cup sugar, one cup sour milk, one tablespoon ginger, four cups flour, two eggs, one teaspoon soda.

SOFT GINGERBREAD, No. 2.

Two cups molasses, one cup water, not quite one-half cup butter, one tablespoon soda, one tablespoon ginger; to be made about as stiff as sponge cake.

SEED CAKES.

Five cups flour, two cups sugar, one cup butter, one-half cup thick sour milk, one teaspoon soda, one tablespoon caraway seeds. Roll out thin and bake well.

GINGER SNAPS.

One cup butter, one cup lard, one cup sugar, two cups molasses, one tablespoon ginger, a small tablespoon of soda, a little salt. Boil molasses, sugar, butter and lard about ten minutes or a little less. Mix the soda in a little hot water, add ginger. When cool add the flour, mix them pretty stiff; roll out as thin as possible and bake quickly.

ICING.

Whites of four eggs, one pound powdered sugar. Beat the whites on a platter with the sugar, putting in a handful of sugar at a time until all is beaten in. This method of making icing I consider far superior to the old way of beating the egg first and alone.

DROP GINGER CAKES.

One cup sugar, two-thirds cup molasses, one-half cup sweet milk, one-half cup hot water, twelve tablespoons shortning, two teaspoons soda, one teaspoon pulverized alum, one tablespoon ginger. Stir about as stiff as pound cake. Set it on ice for one or two hours, drop from a small tablespoon on pans a little distance from each other and bake quickly. Take one-half of the hot water to dissolve the alum in and the other half for the soda, a little salt. If preferred, these cakes can be rolled and cut out with the cake cutter. They are very nice.

SOFT FROSTING.

The white of one egg beaten to a froth, one cup sugar, add two tablespoons water, let it come to a boil; take it from the fire, add the egg white hot, and beat till cold.

ADELMA CAKE.

One cup sugar, one and one-half cups flour, two teaspoons Cleveland's superior baking powder, three eggs, a little salt, three tablespoons milk. Bake on three jelly tins.

CREAM TO SPREAD BETWEEN CAKES.—One small bowl thick cream, whip it very stiff, then add sugar and vanilla to taste. Have the cakes entirely cold before spreading the cream on. Put the cake in cool place until you wish to serve it.

Sponge cake or Angel's Food cake are both delicious baked on jelly tins and this cream between the layers.

CHOCOLATE ICING.

One cup grated chocolate, one cup sugar, one tablespoon corn starch, one wine-glass water, boil pretty thick.

BOSTON ROLLS.

Two quarts flour, one pint milk, one-half cup sugar (granulated), one-half cup yeast, one-half teaspoon soda, butter size of an egg. Scald the milk, and when lukewarm put it with the other ingredients. Mix in enough flour to make a sponge, let it rise ten or twelve hours; when light knead in the rest of the flour and let it rise again till light; then knead about ten minutes, roll out one-half inch thick, cut into circles the size of a small tea saucer. Spread with butter, double the buttered surfaces together and let them rise a few hours. This is not much work but *very delicious*.

OYSTER SHORT CAKE.

One quart flour, three teaspoons Cleveland's superior baking powder, one tablespoon butter, a pinch salt, enough milk to moisten well. Roll about one inch thick and bake on two medium sized pie plates. While these are baking take one quart oysters, one cup water, salt and pepper, one cup milk, one-half cup butter, two tablespoons flour, add together and boil up once. When the cakes are done split them open and spread butter on the lower crust, then a layer of oysters, then the upper crust on, placing the inner side up, then more oysters on the top. Put the remaining oysters and gravy in a gravy bowl and add to the cake when needed.

DROP BISCUITS.

One quart flour, a piece butter size of an egg, a piece of lard same size, three teaspoons Cleveland's superior baking powder, mix with sweet milk about as stiff as pound cake. Drop a tablespoonful at a time a short distance apart on buttered tins. Bake in a quick oven.

STRAWBERRY SHORTCAKE.

One quart flour, three teaspoons Cleveland's superior baking powder, butter the size of an egg, a little salt, mix with sweet milk. Bake this quickly on two pie plates. While they are baking, hull, wash and mash three pints strawberries, add enough sugar to sweeten them well. After the biscuits are baked, split them open, spread butter on the lower one, then a layer of strawberries, then the upper crust, placing the inner side up, spread butter, then another layer of strawberries. This receipt will make two common sized or one large cake. If any berries are left put on table to replenish, if needed, and last though not least, have a pitcher of good sweet cream to eat on it. If cream is plenty, whip a pint, sweeten and pour over it.

CREAM SHORTCAKE.

One quart flour, three teaspoons Cleveland's superior baking powder, piece of lard or butter the size of an egg, mix soft with milk or water, a little salt, roll out on two pie plates. When done split them open carefully and put between and over this mixture:

MIXTURE.—One pint cream, one pint milk, one-half cup butter, one heaping tablespoon flour. Put milk, cream and butter on the fire in a Farina kettle, reserving one-half cup of the milk to blend the flour in. When they commence to boil stir in the flour and milk, boil all together to about the consistency of a boiled custard. Then put between and over the shortcake.

CORN BREAD.

One pint sweet milk, one pint buttermilk or sour milk, one pint flour, one quart meal, one-half cup molasses, one heaping teaspoon of soda, one teaspoon salt, steam three hours.

BAPTIST CAKE.

One quart flour, piece of butter one-half the size of a hen's egg rubbed into the flour; a little salt, two spoons Cleveland's superior baking powder heaped, wet with milk so it can be easily rolled out, roll thin, say one-fourth inch thick, and cut into squares. Fry in lard as you do doughnuts, quickly as possible, and have them well done.

DIP OR GRAVY FOR IT.—Two tablespoons butter, two of flour, rub together and stir in one quart boiling milk until it thickens a little, put cakes in a tureen and pour gravy over them and add a little salt.

OYSTER OMELET.

Stew one quart large oysters long enough to plump them, with one-half cup milk, one-half cup butter, one tablespoon flour, a little salt and pepper; leave this on the stove and proceed to make the omelet. Beat the yolks of six eggs light with two tablespoons of cream or milk, a little salt; lastly beat the whites of the eggs very stiff and stir with the yolks and milk, have in your sauce pan a piece of butter the size of an egg, and when this is hot pour the mixture in and then cover the top with oysters drained from the stew; turn the omelet one-half over as you would a turnover and place on a well buttered platter; after this is done take the remainder of the oysters and gravy and pour over it. It is a delicious dish.

CLAM FRITTERS.

Three dozen clams chopped fine, one quart sifted flour, two eggs, one pint of the clam liquor, soda size of a large pea dissolved in a little hot water; mix the clams well through the batter and drop from the spoon in a pot of boiling lard.

VANITY BISCUIT.

One pint flour, one pint milk, three eggs, one-half teaspoon salt.

OYSTERS ON TOAST.

One quart oysters, one cup sweet cream, one-half cup butter, pepper and salt, toast. The oysters must be put into a hot skillet with one cup cream and one-half of the butter, pepper and salt. Toast as many slices of bread as you need, then take the remaining one-half of the butter, add to it one-half cup boiling water, pour this on the toast to moisten it, then pour the oysters and cream over it.

HAM TOAST.

Chop the ham fine, then boil milk sufficient to soak the required quantity of toast, when boiling hot dip nicely toasted slices of bread in the milk and as each piece is laid on the platter spread with a little melted butter. When all the toast is moistened add two well beaten eggs to the milk and ham that remains, stir constantly, and as soon as it thickens pour over the toast and serve.

SUNDRIES.

MOONSHINE.

Beat the whites of three eggs very light, sweeten to taste, then slice in thin pieces two bananas, and stir into it, or if you choose take two oranges and cut in small pieces, sweeten and add to it. Do not make it until just before going to table, it is not only a handsome dish but very delicious.

LEMON JELLY.

Soak one box Cox's gelatine in one pint cold water, make with two good sized lemons a quart of rich lemonade, let it come to a boil, stir in the gelatine and strain it in a mould previously wet with cold water.

GRAPE MARMALADE.

Take grapes and pulp them. Put a little water on them, barely enough to cover; let them cook slowly until the seeds separate easily, then rub them through a sieve and the seeds will all come out. Cook the skins tender, putting a little water on them to prevent their burning, then add the pulps and three-fourths pound sugar to one pound fruit. Boil until thick.

RED RASPBERRY JAM.

Six pounds berries, four pounds sugar, boil berries twenty minutes then add sugar and boil until thick.

APPLE SNOW.

Four large snow apples, bake and scrape out the pulp and add one-half coffee cup sugar and the whites of two eggs beaten together for one-half hour or until it is very light. This is delicious with cake for dessert or for tea.

PHILADELPHIA CHICKEN.

Boil one chicken very tender with one small onion, then take out the bones, cut it in long, good sized pieces. Slice lemon very thin and line a deep dish with it, then place the chicken in the dish on the lemon and prepare the mixture for it which is made in this way: Boil the water the chicken was boiled in down to about a pint, then season it with a little mace, pepper and salt. In the meantime, have one-half a box of Cox's gelatine soaked in about one-half pint of cold water. Pour this in the chicken gravy, strain and pour over the chicken, place it where it will be cold and turn out on the dish you wish to serve it on.

CITRON PRESERVES.

Eight pounds citron, six pounds granulated sugar, three lemons, one quart water. Cut the citron in any form you wish, about one-half inch thick, boil 30 minutes in alum water, a dessert spoon of pulverized alum to one gallon water, then take them out, put them in another water, and soak over night; in the morning put them in fresh water in the preserving kettle and boil them until they have changed color and are pretty soft. In the meantime slice the lemons very thin, extract the seeds and boil them in a cup of water until soft; then take out the citron, strain the water, take one quart of it, add sugar and lemons with the lemon water, boil slowly until the citron is transparent, then can them.

APPLE FLOAT.

Stew one quart dried apples until perfectly tender, flavor with extract of lemon and sweeten, spread on a flat dish to cool, mash fine with a silver fork. Beat the whites of eight eggs very light and add to the apple, after thoroughly mixing; turn into a glass dish and eat with sweetened cream.

LEMON ICE.

Make a strong but sweet lemonade, and after putting it in the freezer add the whites beaten to a stiff froth of two eggs, to one quart lemonade. It is very nice to cut up peaches or oranges, and let them lie in sugar all day and stir into lemonade not quite as strong as when made clear, also frozen.

APPLE LEMON.

Pear and quarter eight apples, then put one-half pound coffee sugar into your preserving kettle with one quart water; when it boils drop the apples in and let them remain until tender, then take them out carefully and place them in your glass dish; in the meantime have one lemon sliced very thin, and boil it in a teacup of water until tender, then add to the syrup, boil up once or twice and pour over the apples.

NEWPORT ORANGE JELLY.

Three oranges, two lemons, one-half box gelatine, one pound granulated sugar. Put in one-half pint of water the rind and juice of the oranges and boil until it becomes quite yellow. Then grate the rind of the lemons, add the juice and mix with the orange water. Put a cup of cold water on one-half box gelatine, soak for one hour, then add one pint boiling water with the sugar, and wet the moulds and strain the jelly into them. This quantity makes three pints jelly.

CHICKEN SALAD.

Boil two chickens, remove the skin and bones; when cold, chop quite fine, add the white part of three bunches of celery. Pour over the above, a short time before serving, yolks of seven hard boiled eggs mashed fine and smooth, into which rub a gill of mixed mustard; add a small cup sweet oil or a cup of melted butter, one-half pint vinegar, one teaspoon salt; one-fourth teaspoon cayenne pepper. In summer, lettuce can be used or cabbage instead of celery.

CHICKEN CHOWDER.

Take small pieces of chicken and cook tender, cut in dice pieces and allow one oyster cut fine to one shell. Then prepare the mixture, which must be made of drawn butter, (use milk instead of water,) season this and turn it on the chicken and oysters; then fill the shells, place a few bread crumbs on the top, and bake brown.

PRESSED CHICKEN.

Divide a chicken in the usual manner, boil until tender, then remove the skin and bones, cut fine, season with pepper, salt and butter; let the water boil away that the chicken was boiled in, until only sufficient remains to moisten it, thicken as for the table, mix thoroughly, press in a shallow dish and when cold cut in thin slices. This is nice for tea.

BREAKFAST OMELET.

Three pounds of raw steak chopped fine, six butter crackers rolled very fine, four eggs, two tablespoons melted butter, season with salt and pepper, put in shape, butter a tin and bake, basting often.

OYSTER SALAD.

One quart oysters scalded in their liquor enough to plump them, pour in a colander to drain, when entirely cold cut them in small pieces and mix with a cup of cold chicken or turkey and a cup of celery, all cut as for chicken salad. Make your dressing of three hard boiled eggs, one tablespoon butter, two tablespoons mustard, four tablespoons vinegar, pepper and salt to taste, pour over oysters and chicken just before using.

DEVEILED CLAMS.

Wash two dozen clams and place them in a dripping pan in a hot oven long enough to open, then take out the clams, separate them from their liquor and chop fine, add about a pint of bread crumbs, then the liquor and a little pepper, butter the shells, and put this mixture in on the top of each one; place a small piece of butter and a few more bread crumbs, bake about ten minutes in a hot oven. They are delicious.

MOCK TERRIPIN.

Cut lamb, mutton or chicken into small pieces, dredge with flour and season with pepper and salt, put into a small sauce pan, cover with water, add a piece of butter as large you like. A few blades of mace, two or three cloves, two hard boiled eggs, stew all slowly ten or fifteen minutes. Just before taking from the fire add one glass sherry wine.

PRESSED BEEF.

Take a shank of beef and two pigs feet, boil until tender, chop fine and season to taste with sage, salt and pepper, put in a deep dish to press. This is an excellent relish for breakfast or tea.

TURBOT.

Take a large white fish, steam until tender, take out bones sprinkle with salt and pepper, heat a pint of milk, thicken with one-fourth pound flour, when cool, add two eggs and one-fourth pound butter, put in a baking dish a layer of fish made fine; then a layer of sauce, season with a very little onion, parsley and thyme as you like. Cover top with bread crumbs, bits of butter, pepper and salt, bake one-half hour.

POTATO SALAD.

Boil potatoes so that a fork will pass through them rather slowly; let them cool thoroughly or stand over night, then cut in small bits like dice. If onions are liked, chop one very fine and add to them. Make a dressing by taking one teaspoon of ground mustard, and rubbing it well with a teaspoon of salt, a little white pepper, and two raw eggs well beaten. Add slowly one-half teacup best salad oil and two tablespoons vinegar; thick cream can be substituted for the oil. Beat this until very stiff and turn over the potatoes. Small pieces of cold veal or beef is an improvement to it.

CROQUETTES.

Mince beef, veal or lamb as fine as possible, season with salt and pepper, a small dash of powdered mace, a piece of onion the size of a pea grated. Then make for it a sauce in this way: Take a large tablespoon of butter, two tablespoons of flour, one-half tumbler of cream or milk, a little salt; mix smoothly together and boil, stirring all the time. When you take it from the fire put in the yolks of two eggs well beaten, and stir the meat thorough. When hard and cold shape and fry in hot lard.

CHICKEN CROQUETTE.

Take the white and dark meat of a nicely roasted or boiled chicken, chop it fine and season highly with pepper and salt, moisten it with a little of its own gravy and form it into oval balls; dip them into a well beaten egg, and then roll them in cracker crumbs and fry in boiling hot butter. Serve on a hot platter and ornament the dish with sprigs of parsley.

COLD BOILED HAM.

To use up bits of cold boiled ham, reject most of the fat, and to a coffee cup full of ham chopped very fine add the yolks of four eggs, a cup of milk, with one tablespoon flour, stir smoothly in it a little pepper, then add the whites of the eggs beaten stiff. Drop in the frying pan in one-half lard and one-half butter sufficient to fry; when cooked enough to turn, do so being careful not to brown them too much, an onion may be chopped with the meat, if the flavor is liked.

SCALLOPED OYSTERS.

Butter your dish, put in a layer of oysters, then bread crumbs and small pieces of butter and pepper on each layer; repeat until your dish is full, with alternate layers of oysters and bread crumbs. Put butter on top and pour the oyster liquor over the whole. Have the crumbs brown a little on top. It should be rather dry when done.

CLAM CHOWDER.

One peck clams, cut them out raw, chop them, save the liquor, pare and slice eight potatoes and three onions, put them in a kettle with a quart of boiling water, add the chopped clams and their liquor, a piece of butter the size of an egg, add one pint of milk just before serving, boil potatoes and onions until done before putting in the clams.

VEAL LOAF.

Three pounds raw veal chopped fine, three eggs, two table-
spoons milk or cream, butter, the size of an egg, two slices raw
pork chopped very fine, mix all together, one teaspoon pepper,
one teaspoon sage, one tablespoon salt, bread crumbs to be put
on the top. Form into a loaf between two and three inches
thick, bake two and one-half hours. Baste with butter and
water while baking.

VINEGAR CANDY.

Two cups sugar, one cup vinegar, one teaspoon water, one
teaspoon butter, flavor to taste.

CREAM CANDY.

One full teaspoon butter, one pound granulated sugar, one
teaspoon cream tartar, one tablespoon vinegar, one and one-
half tumblers water. When nearly done add one and one-half
tablespoon extract of lemon. Cook without stirring, try it in
cold water as you do molasses candy and pull it until it is very
white.

TAFFA.

Two cups sugar, one-half cup vinegar, one-half cup water,
a piece butter size of a small egg.

MACAROONS.

Half pound sugar, half pound of pounded almonds, after be-
ing blanched, the whites of three well beaten eggs.

KISSES.

Whites of four eggs, beaten very stiff, one-half pound sugar.

CHOCOLATE CREAM DROPS.

Two cups granulated sugar, one-half cup milk, put them in a saucepan and heat until it boils, then boil hard for five minutes, set the pan in a dish of cold water, stir until the mixture creams and cools enough to handle them, mould into small drops, laying them on a buttered platter, flavor as you wish, take one-half cake baker's chocolate, grate fine, put in a bowl and set in the top of a steaming kettle until dissolved, then take the creams one at a time, and drop in the chocolate, roll over quickly, take out with a fork and slip on a buttered platter. Be careful not to let the chocolate cook or it will harden.

CARAMELS.

One coffee cup sweet milk, one coffee cup molasses, one and one-half coffee cups brown sugar; boil together fifteen minutes, then add a piece of butter the size of an english walnut, rolled in a tablespoon of flour; in the meantime melt a cake of baker's chocolate, and add it to the other ingredients, boil till thick and add a tablespoon of vanilla, try it as we do molasses candy pour it into square tins well buttered. When nearly hard, cut it into inch squares.

COCOANUT CANDY.

Boil one pound granulated sugar with one grated cocoanut and the milk of the nut, boil slowly until thick, pour it out on buttered plates.

COCOANUT DROPS.

Take one cocoanut, grate and dry it a little, then mix with the beaten whites of two eggs, sixteen teaspoons powdered sugar, make them in small balls and bake quickly

COCOANUT DROP COOKIES.

One-half pound grated cocoanut, one-third pound sugar, two eggs, one tablespoon flour, drop on buttered pans and bake quickly.

MOLASSES CANDY.

Two cups New Orleans molasses, two-thirds cup coffee sugar, butter the size of a hen's egg.

AN EXCELLENT SUMMER BEER.

Burdock seeds, one ounce, dandelion roots, two ounces, butternut bark, two ounces, sassafras root bark, one ounce, boil these in two gallons water for one hour. Strain through fine cloth and stir in ; ginger, one tablespoon, molasses, one quart, add one teacup yeast, skim off the skum that rises from the first working, and cork up tight, as soon as it is clear. Keep in a cool place after it has worked.

Drink as much as you like.

SODA CREAM.

Four quarts water, six pounds coffee sugar, six ounces tartaric acid, whites of five eggs beaten to a stiff froth, six cents' worth of oil of wintergreen cut in alcohol. Mix all together and cork in a jug. When wanted for use pour a little in a tumbler, add a pinch of soda for foam. It is a pleasant and healthy drink for warm weather.

PLUM CATSUP.

Stew plums until soft, rub them through a colander, six pounds plums to three pounds sugar, cinnamon, cloves and allspice to taste. Cook one hour and bottle when cool.

TOMATO CATSUP.

To every gallon of tomatoes put four tablespoons salt, four tablespoons black pepper, one tablespoon cayenne pepper, three tablespoons mustard, one-half tablespoon ground cloves, the same of alspice. After having washed and cut up the tomatoes, boil them about twenty minutes, strain them, add the spice, &c., and simmer the whole together slowly three hours, then bottle and seal.

PICKLES MIXED.

Thirty large cucumbers cut in pieces, two large heads of cauliflowers, two quarts small onions, four quarts small cucumbers, half a pint white mustard seed, one-half cup ground black pepper, one-half cup cinnamon, one cup tumeric. Pack pickles, cauliflowers and onions in salt over night. Take one cup salt and mix through them; they will make their own brine. In the morning drain them out; put them in fresh water and soak for a day or two. Change the water twice a day until they are fresh enough, then drain them very dry; put in a large jar, putting the spices in alternately with the other ingredients. Then boil six quarts vinegar with three pounds brown sugar and pour over while hot. Do this three mornings in succession.

SWEET PICKLES.

Take ripe cucumbers, pare them, cut out the seeds, cut in strips, soak in brine 24 hours, then put them in vinegar and water, equal parts. After having done this, put them in sweetened vinegar, the same as any sweet pickles, and cook until tender, one quart vinegar, three pounds coffee sugar, one tablespoon ground cinnamon, tie it in a cloth, also a few whole cloves, and boil altogether until clear and done. This receipt would require twelve ordinary sized ripe cucumbers.

CUCUMBER SALAD.

One dozen ripe cucumbers, wash, pare and cut in strips, then into small pieces about the size of dice, taking out all the seeds, twelve large white onions chopped, six large green peppers chopped, one-fourth pound each of white and black mustard seed, one gill celery seed. After having prepared the cucumbers, onions and peppers, add one teacup salt and put them in a cotton bag to drain for twenty-four hours. After this is done add the spices and celery seed, pack in a jar and fill with good cold vinegar.

SWEET PICKLED TOMATOES.

One-half bushel of green tomatoes sliced, six onions sliced, strew a cup of salt over and let them remain all night, drain off in the morning, then take two quarts of water and one quart, vinegar, boil them in this fifteen or twenty minutes. After boiling, put them in a sieve to drain them, take four quarts vinegar, one-half pound white mustard seed, four pounds coffee sugar, two tablespoons ground alspice, two tablespoons cinnamon, two tablespoons ginger, two tablespoons mustard, one tablespoon ground cloves, one teaspoon cayenne pepper; put all in a kettle, cook slowly about thirty minutes.

PICKLE LILLY.

One peck green tomatoes, chopped, one teacup salt, cover with water and stand twenty-four hours; then take out and rinse with clear water, chop six red peppers, six onions, one cabbage, put all in a kettle and cover with equal parts of vinegar and water, scald about twenty minutes, then drain, and add one pint of molasses, one tablespoon ground cloves, one tablespoon horse raddish, two ounces white mustard seed; put in a jar and cover with cold vinegar.

CHILI SAUCE.

Ten pounds tomatoes, two pounds onions, seven ounces green peppers without seeds, six ounces sugar, four ounces salt, one and one-half pints vinegar. Slice tomatoes, chop onions and peppers, boil all together several hours or until quite thick. This makes three or four quarts.

FRENCH PICKLES.

One peck green tomatoes chopped, sprinkle a little salt over them; let them stand over night, drain quite dry, cook until tender, then strain through a colander. Add one head cabbage, two heads celery, one-half dozen green peppers; cabbage, peppers and celery all to be chopped fine; one gallon vinegar, one pound brown sugar, small box mustard, one-half cup grated horse radish. Scald together and pour on tomatoes.

SPICED TOMATOES.

Five pounds tomatoes, three and one-half pounds sugar, one pint vinegar, one-half ounce ground cinnamon, one-half ounce ground cloves. Remove the skin from the tomatoes and boil alone until very soft, then strain; add the spices and boil three hours.

SALAD FOR CABBAGE.

Two tablespoons sweet oil, butter or cream, one-half tablespoon mustard, rub them together with a teaspoon of salt, two eggs beaten very light, add to the above six tablespoons vinegar and two of sugar, mix well together, put in an earthen stewpan put over the fire and stir constantly with a wooden spoon until it is of the consistency of thick cream, strain and put away to cool. One-half cabbage.

TOMATO RELISH.

Twenty-four large peeled ripe tomatoes, four green peppers chopped fine, four onions chopped, two tablespoons salt, four tablespoons sugar, four cups vinegar ; boil three hours.

PICKLED PEACHES.

Four pounds sugar, one quart vinegar ; spice them by sticking one clove in each peach. Pour the vinegar and sugar over them cold. Set the jar in a pot of boiling water and keep them there until they boil nicely and are tender. A little cinnamon tied in a cloth and boiled with them is an improvement.

CHOW-CHOW.

One quart large cucumbers sliced, two quarts small ones whole, two quarts small onions, three quarts green tomatoes sliced, three heads cauliflower, six large green peppers, one and one-half gallons vinegar, twenty-four tablespoons mustard, one coffee cup flour, two teacups sugar, one ounce tumeric. Soak the vegetables in a weak brine over night, in separate dishes ; cook in the brine they soak in separately. Stir the tumeric, flour, mustard and sugar with part of the vinegar, adding the rest slowly. Cook it fifteen minutes and pour it over the vegetables, then boil all together in a pail. Set in a kettle of boiling water until thick enough.

GREEN TOMATOES.

To one gall. green tomatoes, chopped fine and pressed as dry as possible, three peppers chopped, three onions chopped, one pint grated horse raddish, one-half pint black mustard seed, one tablespoon black pepper, two tablespoons cloves, one table-spoon alspice. Put in a jar and cover with cold vinegar.

TOMATO PICKLES.

Take tomatoes two-thirds ripe, when they begin to get a little red; prick them with a fork in several places, put them in a strong brine and let them remain eight days, then put them in vinegar; if strong, must be reduced one-third with water. Let them remain twenty-four hours; remove them from this and put them in a stone jar; to a peck of tomatoes put two ounces mustard, one ounce ground cloves, one ounce ground pepper, laying alternately a layer of tomatoes and spice, pour on cold vinegar; they will be ready for use in one week. The brine should be prepared by putting in as much salt as will dissolve and bear up an egg.

CORN PUDDING.

To be eaten with meat. Two cups grated corn, one cup milk, one tablespoon sugar, two teaspoons even full salt, one well beaten egg, a piece butter the size of an egg, a little pepper; bake one hour.

DRESSING FOR CABBAGE.

One cup cream, one-half cup vinegar, two tablespoons sugar, two teaspoons mustard, one teaspoon salt.

FRENCH LOAF.

Put a layer of sliced tomatoes in a pudding dish, a layer of onions sliced very thin, a little pepper and salt, then spread two slices bread thick with butter, lay these on, then another layer of onions and tomatoes, and so on, until your dish is full, bake from one to two hours according to the size of the loaf. Canned tomatoes for the loaf are as good as fresh ones. The top layer should be tomatoes.

CELERY SLAW.

Cut fine two bunches celery, chop one-half head cabbage, make a dressing of three hard boiled eggs, one teaspoon made mustard, one teaspoon sugar, two tablespoons melted butter, salt, pepper and vinegar.

PICKLED OYSTERS FOR KEEPING.

Separate the oysters from the liquor, pour boiling water on them, stir them well in it and rinse in cold water, put them in a kettle with barely enough water to cover, mixing with it one-half tablespoon salt to every one hundred oysters, boil up sufficient to plump them, take out and spread on a moulding board, cover with a cloth. To every pint of the oyster liquor add one quart vinegar not too strong, one tablespoon salt, one tablespoon whole cloves, one tablespoon whole black pepper, one teaspoon of whole mace. Boil liquor, vinegar and spices together, and when hot throw in the oysters and let them remain in it.

SPICED CURRANTS.

Five pounds fruit, four pound sugar, one pint vinegar, one-half ounce cinnamon, one-half ounce cloves ; boil three hours.

COTTAGE PIE.

Mince any kind of cold meat together, put it about one and one-half inches deep, in a pie dish ; cover with gravy, a little salt and pepper. Then put on it a thick covering of mashed potatoes, cross it in diamonds with a knife. Bake till it is crisp and brown on the top.

SOUR CREAM OR MILK may be restored by mixing with it carbonate of magnesia, allowing one heaping teaspoon to every quart of cream or milk.


MACARONI.

Take two large handful of macaroni, break into small pieces, put over the fire with just enough water to cover, boil soft, then take one egg, two teaspoons salt, two teaspoons dry mustard, a piece of butter size an egg, small teacup milk, take a little hot water off the macaroni into the dish with the other ingredients, mix altogether and simmer a few moments, after this is done, place all in a well buttered quart dish for baking, grate a thick layer of cheese on the top.

AGENTS WANTED.

Auburn Copying House.

A few reliable Agents wanted to
represent the business

 For terms and prices address,

G. W. HOFFMAN,
109 & 111 GENESEE ST., AUBURN, N.Y.

Pictures Enlarged

TO ANY SIZE, AND FINISHED IN

India Ink, Oil and Water Colors.

SATISFACTION GUARANTEED.

G. W. HOFFMAN, Manager.

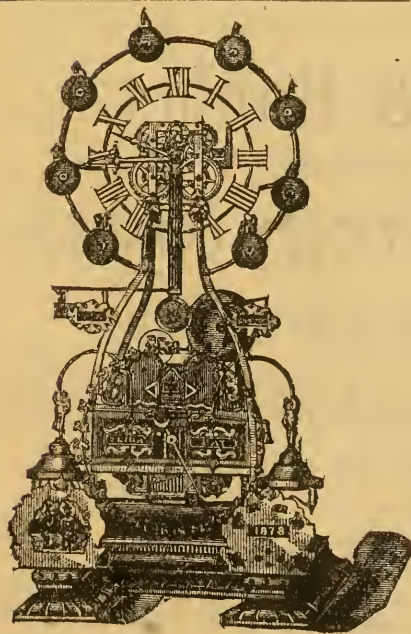
FREDERICK ALLEN,
BOOKSELLER AND STATIONER,

— ALSO —

Circulating Library,

110 Genesee Street,

AUBURN, N. Y.



BUNDY'S
Wonderful Clock!

Always on Exhibition at my

JEWELRY STORE,

90 Genesee Street,

AUBURN, N. Y.,

Where will be found

A FULL LINE OF

JEWELRY,

WATCHES, CLOCKS, ETC.

Repairing a Specialty.

LOOK AT THIS!!

For making these choice recipes use only

PURE SPICES,

CREAM TARTAR,

AND

ENGLISH SODA,

which can be procured at the reliable

DRUG STORE

OF

LEWIS HUNT,

71 GENESEE STREET, - AUBURN, N. Y.

TRY OUR BAKING POWDER.

Choate & Brother,

DEALERS IN


Hardware, Stoves,

TIN, COPPER AND SHEET IRON WARE,

Paints, Oils, Sash, Glass, Belting, &c.

88 GENESEE STREET,

AUBURN, N. Y.

 Sole Agents for the Celebrated HAPPY THOUGHT RANGE,
the Cheapest and Best in the Market.

PROF. O. v. LINGKE,

OF AUBURN, IS THE BEST

TEACHER OF THE PIANO

—AND—

Cultivation of the Voice

in the County of Cayuga and West of New York. Established since 1853.
Reputation as High as the Highest. Unparalleled Success. Every-
body knows who he is. No one Questions his ability.

SATISFACTION GUARANTEED !

Orders left at P. C. VAN LAER'S Music Store at Auburn, or sent to PROF.
O. v. LINGKE, Auburn, N. Y., will be promptly attended to.

The Best is the Cheapest!

I NOW HAVE ON HAND A LARGE STOCK OF

FIRST-CLASS GROCERIES !

which I offer at Bottom Prices for Cash. Also a Large Stock of

Wooden  Willow Ware,

which I offer to my Customers at a small advance on First Cost.

GIVE ME A TRIAL ORDER.

JOHN D. SIMPSON,

93 Genesee Street,

AUBURN, N. Y.

W. M. WILLIAMS,

Dealer in SHELF AND HEAVY

HARDWARE

Iron, Steel and Nails,

STOVES, FURNACES, RANGES, ETC., ETC.

PLUMBING, STEAM AND GAS FITTING.

House Furnishing Goods of all Kinds.

73 GENESEE STREET,

AUBURN, N. Y.

Charles A. Smith,

DEALER IN

DIAMONDS AND WATCHES,

Fine Jewelry,

SILVER AND PLATED WARE,

FANCY GOODS, BRONZES, &c.

105 Genesee Street, Auburn, N. Y.

All kinds of Watches Repaired, and Warranted. Fine Engraving and Job Work.

Mr. and Mrs. D. Wetherby,

DEALERS IN FASHIONABLE

MILLINERY AND FANCY GOODS.

The Place is Well Known for

FIRST-CLASS GOODS

—AND—

LOW PRICES.

70¹/₂ Genesee-st., - Auburn, N. Y.

WM. DUNDON,

No. 131 Genesee Street, AUBURN, N. Y.

New Goods Constantly Arriving and all Goods
Warranted as represented.


Brackets, Flying Trains, Steamboats, Band Wagons, Ferry Boats,
Pianos, Jewelry, Toys, Games, Dolls, Dry Goods, Chairs,
Tin Goods, Leather Goods, Bags, Musical Instru-
ments, Mirrors, Rogers Bro.'s Plated Ware,
Glass Ware, Black Walnut Goods,
Frames, Brackets, Cutlery, Baskets, Bronze Goods,
Books, &c., &c.

Your particular attention is desired to

The Finest Line of Fancy Goods

ever offered in this city or vicinity.

Don't Fail to Call and See Our 5c. Counter.

 The Largest Assortment we have ever offered.

W. G. HOSKINS,

(Successor to H. J. Brown.)

GROCER,

All kinds of Staple and Fancy Groceries, at wholesale or retail.

65 GENESEE STREET,

AUBURN, N. Y.


The Great Bankrupt Shoe Store!

18 NORTH STREET, AUBURN, N. Y.,

Is the HEAD-QUARTERS for Bargains in

Boots, Shoes and Rubbers,

TRUNKS, SACHELS, VALISES, &c.

 The best place in Cayuga County to purchase any of the above Goods.

G. W. INGALLS & CO.

JUG 20 1867

The Propeller
EGG BEATER!

Price, 50 Cents.

BEST IN THE WORLD!

Will send to any responsible person a Beater by mail, post-paid, provided they agree to remit the price, 50 cents, by mail if satisfactory.

Address,

W. E. GROVES,

SOUTH ORANGE, N. J.







LIBRARY OF CONGRESS



0 014 487 410 9

