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For Flavoring Ice-cream, Sauces, Custard Pastry, Blanc Mange, Jellies, Gravies, Soups, etc.

Valuable Hints to Housekeepers. Reasons Why Cheap Flavors are the Most Expensive to Buy.

NO housekeeper likes to pay out money and get a poor return; but a great many do so without giving the matter any thought.

Many persons have the impression that flavoring extracts are pretty much all alike, only that for some reason, which they do not stop to analyze, the grocer sells some kinds for 30 cents per bottle, and other kinds for various prices, down to 10 cents per bottle, and it is a curious thing that many grocers try hardest to sell the cheapest flavors! Why? Because on cheap flavors they can make a profit of 100 per cent. (actually sell them for just double what they pay for them), while on the best flavoring extracts they can only realize a reasonable profit.

Flavoring extracts occupy a very important place in the production of very many delicacies for the table, and unless the flavor is prepared in a scientific manner, so it will always be uniform in strength, and always keep its flavoring qualities unimpaired, there is a great liability of spoiling whatever the housewife may attempt to flavor.

Housewives should make a test and convince themselves by taking a bottle of Bastine's Extract of Lemon, as that is absolutely pure and the best extract made, and use one spoonful to a quart of blanc mange or jelly. Then take some extract of lemon which costs 10 or 15 cents and use five spoonfuls to a quart, and you will find the one spoonful of Bastine's will impart a much stronger, and, also, a far superior, flavor. Many will not believe this, until they have tried it, and then they will purchase no more cheap flavors. It is the same with all other flavors as with lemon, except vanilla, and with that the cheap extract appears to be stronger than the genuine Mexican vanilla flavor; and so it is, being mostly made from Tonka beans and various other drugs and compounds, and when used gives a strong, rank flavor, whereas the genuine vanilla, made from Mexican beans, imparts a delicate and delicious taste, which no substitute can equal. An estimate has been made placing the amount of cheap and inferior extracts sold at 95 per cent.

It seems almost incredible that housekeepers should buy such a large amount of goods which has but little value, and goes to show how little thought they give to a matter of importance.

Every bottle of Bastine's Flavors are guaranteed to hold full weight, whereas most cheap extracts are put up and sold for 2-ounce bottles, when the bottle only holds from one to one and a half ounces.

The leading hotels, caterers, and ice-cream makers throughout the United States use Bastine's Flavors and consider them far superior to any others in the market, and most all the stewards of hotels and caterers are good judges of flavors.

Many grocers say their customers ask for a bottle of lemon or vanilla flavor and take any kind given them and make no complaint, and of course many grocers put out that on which they make the largest profit. If every family would insist on the grocer giving them Bastine's Flavors, they would not only save money but get full value for it. Bastine's Flavors have been sold for twenty years and have never varied in quality, and when told by any grocer that others are just as good, do not be deceived, but insist on getting what you want. If housekeepers would positively refuse to take any but a first-class flavoring extract, the cheap goods would soon disappear from the market.

Bastine & Co. agree to forfeit \$100 if any of their flavors contain the slightest adulteration, viz.: Vanilla, Lemon, Orange, Bitter Almond, Cinnamon, Jamaica Ginger, Peppermint, Cloves, Wintergreen, Nutmeg, Mace, Rose, Fruit Coloring and Celery.

We advise all housekeepers to ask for their goods and see that Bastine & Co. are on the label and blown in the bottle.—*From New York Retail Grocers' Advocate.*

Prepared by BASTINE & CO., 41 Warren St., New York.

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Manufactured originally by Cleveland Brothers, Albany, N. Y.,
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has been used by American housewives for twenty-five years, and those who have used it longest praise it most.

It is perfectly pure and wholesome.

Its composition is stated on every can.

It is always uniform and reliable.

It does the most work and the best work.

It is the strongest of all pure cream of tartar powders, as shown by the U. S. and Canadian Govt. Reports.

All the leading teachers of cookery and writers on domestic science use and recommend it, as:—

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Prin. Philadelphia Cooking School.

Mrs. Emma P. Ewing,
Prin. Chautauqua School of Cookery.

Mrs. Carrie M. Dearborn,
Late Prin. Boston Cooking School.

Mrs. D. A. Lincoln,
Author of "Boston Cook Book."

Miss Fannie M. Farmer,
Principal Boston Cooking School.

Miss C. C. Bedford,
Supt. New York Cooking School.

Marion Harland,
Author of "Common Sense in the Household."

Mrs. Eliza R. Parker,
Author of "Economical Housekeeping."

Miss Kate E. Whitaker, Supt. of Cookery in Public Schools, San Francisco, Cal.

Stollwerck's Chocolates (Sweet).

Princess Triple Vanilla, ½-lb. cakes...	25	cts.	each.
Red Cross Vanilla, ½-lb. cakes.....	20	“	“
“ “ “ “ ¼-lb. “	10	“	“
Phoenix “ “ ½-lb. “	15	“	“

Noted for their exceeding smoothness and fineness of grain, and entire freedom from the gritty taste so unpleasant to the teeth and so often found in the so-called cheaper grades.

N. B.—All dealers are instructed by us to take back and refund money for any of our goods if not exactly as represented.

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Fragrant. Instantaneous. Unsweetened.

Easily digested, even by invalids and dyspeptics. Owing to its purity and strength, three-fourths of a teaspoonful per cup will be found quite sufficient, a larger proportion being liable to impair its delicacy of flavor. Quality, absolutely unsurpassable. Economy and cheapness cannot be equalled. Each ½-lb. package containing sufficient for over 60 cups, and costing but 25 cents, or less than ½ cent per cup.

¼-lb. tins.....15 cts. each.

Stollwerck's Heart Cocoa.

A very dainty preparation (pure, unsweetened), for use in afternoon teas and other social affairs. Each package contains 25 hearts. One heart to each large cup, or two hearts to three medium-sized cups.

Price, 25 cents. Or 2-3 to 1 cent per cup.

Stollwerck's Plain Chocolate

(Pure, Unsweetened).

Of extra quality. For baking, drinking, etc. Owing to great strength and purity, a smaller amount should be used for a given object than is customary with most other chocolates.

Price, 20 cts. per ½-lb. cake.

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unexpected demand that
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generally.

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is absolutely pure, and more
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VII

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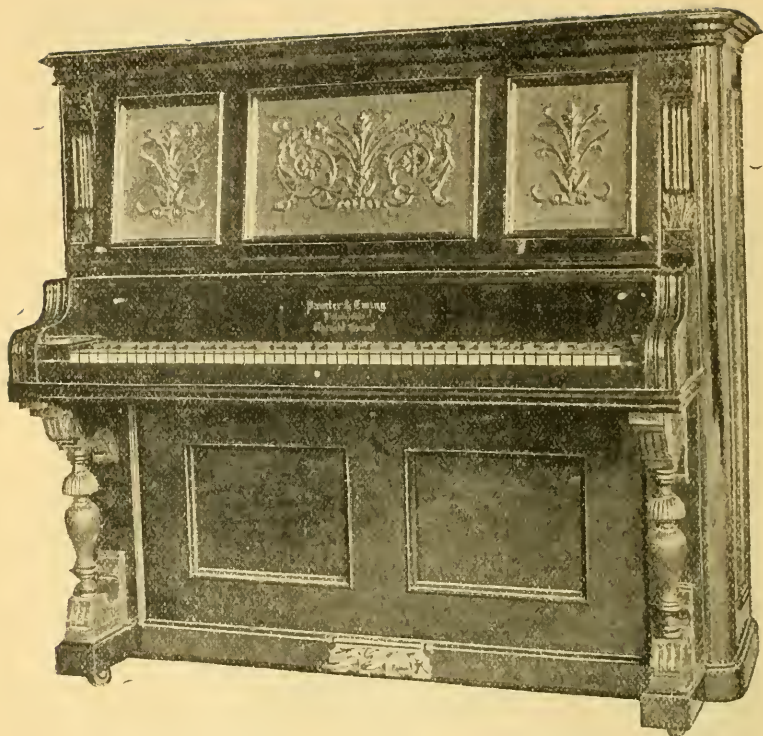
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Sundry Oils,

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shades, Bronzes and Gold Leaf,
Sponges and Chamois Skins.

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Our "Daubrey" Kid Gloves, at \$1.50.

are all made from the finest French Kid Skins, and their equal cannot be found in America, at the same low prices. They are in all colors and styles—Mousquetaire, or with four buttons, two and three clasps or Foster's new hooks. The Glove stamped "Daubrey," at \$1.50, is the same quality that, with the French maker's name inside, is selling generally for \$2.00.

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AND
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PREFACE.

We feel assured that our many friends will find that "The Cook and the Cupboard" contains many excellent recipes and suggestions, particularly to the young housekeeper, for the preparation of the daily meal.

No recipe has been allowed admittance unless its merits have been thoroughly tested by some one of the ladies of the "Ladies' Auxiliary."

Upon the whole we have aimed to include only those that are not only excellent but economical.

Trusting our little book will be received with favor, we thus launch it forth.

OAK LANE, PA., 1896.

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CARVING.

Carving at the table is at once a useful art and an elegant social accomplishment. A practical knowledge of its processes should be a part of the education of all. Somebody has said carving should be done in the pantry. But in many families this is not possible, even if it were desirable, which it is not.

The place of the carver at the table should be the honored and desired seat. By right of precedence the carver's chair belongs to the head of the house, either *pater* or *mater famillias*.

Only persistent practice and definite knowledge makes carving a pleasure.

Neither illustrations nor diagrams are of much assistance in learning this art.

Children should know how to carve by the time they are fifteen years old. In France a boy is required to take his own turn in cutting and serving out meats at the table as soon as he is strong enough to handle a knife and fork and tall enough to readily reach the joint or fowl. Sometimes he stands upon a stool made for the purpose, and he is proud when he is successful, and ashamed when found imperfect.

In many families the *piece de resistance* is always carved at the table, even when all other dishes are cut up and served from the butler's pantry or side.

Not only must the carver take into account the number of persons to be served in order to make a proper distribution, but the graceful and judicious distributing of the meat carved, which is quite as essential as the carving itself, implying, as it does, the proper division and recombination of the best with the less desirable parts of the food, sending the choicest bits only where they are due by reason of age, delicacy of appetite, or because the recipient is "a stranger within the gates." If there is but one carving knife, let it be of the best steel. A cheap grade of a knife soon becomes useless, and, at best, is a vexation. If a person is able to indulge in table luxuries to any ex-

tent, the carver will find it worth his while to have a group of sharp carving knives, including a bird knife, a slicer, a jointing knife, a breakfast carver, a meat carver and a pair of game scissors. If one knife must answer for all, it should be nearly one inch and a half broad at its widest part, from eight to ten inches long, curved on its edge and tapering to a point. A slicer has a wide and very long blade, and is round at its lip end. Its width helps to hold a large piece of meat while it is being cut thinly by single strokes, which method is better than by several slicings when there is a large roast, a long saddle of mutton or a ham to be carved. A jointing knife is strong and pointed, and is used when strength is necessary in separating gristle, joints and ligaments. A bird carver has a short, narrow pointed blade and a very long handle, the latter shaped to rest against the wrist, this support being a decided assistance when forcing the blade through stubborn joints. Game scissors have short, strong blades, edged like a section of a sickle, and are used in cutting small bones at table. A breakfast carver is, of course, intended for steaks, and has a shorter blade and a smaller handle than a meat carver, but is like it in every other respect. A meat carver, which every housekeeper must have, and which, in skilled hands, can be made do all the necessary work at the table, cannot have too fine an edge.

The carving knife should be sharpened before the dinner is served. The rasp and click of the sharpening process suggest an annoying lack of readiness. A habit more honored in the breach than the observance is that of placing a sharpening steel on the dining table by the side of the knife and fork. The wiser carver prefers to perform his steel solo in the pantry.

Platters are often too small. They may appear so at first when the meat is brought on the table, but cuts laid round their narrow borders are likely to hang over it in an untidy and insecure fashion. Fowls or joints often appear less generous in size than they really are when served upon large platters, but such an unfair appearance lessens as the carver proceeds to cut up and arrange the parts for serving. Better a platter a trifle too large than one that incommodes the carver, who, if he follows the

latest usage and carves off all the meat that is likely to be needed before he serves any one, requires broad edges upon which to arrange the slices.

The carving fork, which must have two tines and a secure guard, should be firmly grasped by the left hand, the top of the extended forefinger being pressed firmly against the base of the opened guard. Such an attitude of the left hand adjusts the fork for a plunge into the fowl or meat in an oblique direction. Of course, the shape of the piece of meat to be carved and the direction of the grain will determine the angle required.

The knife is held in the right hand just as the fork is in the left, with the forefinger pressed against the little ring-like protection that surrounds the handle where it joins the blade. All carving knives that are properly mounted have this ring to prevent the blade from soiling the table cloth when accidentally laid upon it. Carving knife handles should always be heavier than the blades.

The fork is thrust into the meat or game as far as possible, so as to hold it firmly while carving.

A turkey, wild or tame, inspires the maladroit carver with dread, partially, perhaps, because it is a favorite bird and he dislikes to do it an injustice.

When properly prepared, a turkey has its wings drawn close to its body and skewered there; its neck is curled under its body and fastened, and its legs are crossed over its tail and tied before it goes into the oven to roast. The same preparation is made when it is wrapped and pinned in a towel to boil or steam. The fastenings are, of course, removed before the bird is brought on to the table.

The appearance is decidedly improved when the legs are brought forward and their tips are trimmed with a ruffle of white paper.

A turkey or any other large bird should always be placed on the table with its tail toward the right hand of the carver.

The perfect carver with a well-fattened and properly-cooked bird before him, does not remove his fork after he has thrust it into the breast until every part is carved. A deft carver first

thrusts his fork as deep as it will go into the highest part of the breast bone of the turkey as it lies on its back, the tines passing down astride the ridge bone. The knife is then drawn with a deep cut close between the side and the leg next to the carver, and the leg is bent over so as to expose its joint, which another touch of point of the knife will sever, set free without leaving a ragged edge. The leg on the opposite side is removed in the same manner.

The top of the shoulder or wing is then cut into, and first one wing and another is disjointed and cut off. If these parts must, because of the smallness of the platter, be removed to another dish before the carving is continued, the wings are lifted with the knife and the legs by their ruffles, the fork not being drawn from its place.

Next the breast nearest the carver is cut into very thin slices, with the knife slanting slightly toward the wing to secure a bit of crisp outside for each piece. As each slice is cut off it is turned outward so that each piece falls upon the other in an orderly manner. When both breasts have been thus entirely sliced off from the bone, the knife is drawn between the wish-bone and the breast-bone, and with one cut, and without breaking it, this dainty piece of white meat is lifted from its place by the blade of the knife.

The bird is turned slightly away from and then toward the carver as he removes from each side bone that tid-bit called "the oyster." The fork is then removed from the breast-bone and the leg at the "second joints." The latter piece is divided lengthwise into two parts ordinarily, but into three if the bird is a large one and there are many persons to be served. Usually only one deep slice is taken from this part of the leg and possibly a single slice from the drumstick.

An expert with a suitable knife is able to dismember a turkey even quicker than he could read these directions.

The skeleton is not usually cut up at the table, although the tail is cut off if any ask for it.

In serving turkey or other birds it is no longer customary to ask when there are many guests which part each prefers. To

every guest is sent a piece of dark meat, a piece of light and a little dressing. If the carver happens to know that anybody at the table especially likes a wing, he sometimes inquires if he may send her one.

Gravy is not passed at table, but served upon the dressing; not lavishly, because too much may not be agreeable and more can be asked for later if required.

Aged birds should be boiled or steamed.

Capons and all other large birds are carved in the same manner as a turkey.

Small, roasted or boiled fowls do not have their breasts sliced. The meat on the breast is cut away in one or two pieces at most.

WEIGHTS AND MEASURES.

SUGAR.

Two heaping teaspoonfuls equal one heaping tablespoonful.

One heaping tablespoonful of granulated A coffee or best brown sugar equals one ounce.

Two heaping tablespoonfuls of powdered sugar equal one ounce.

Two heaping teacupfuls of A coffee sugar equal one pound.

Two level teacupfuls of granulated sugar equal one pound.

Two coffee cupfuls of powdered sugar equal one pound.

Two and one-half teacupfuls of best brown sugar equal one pound.

Two and three-quarters teacupfuls of powdered sugar equal one pound.

One and one-half coffee cupfuls of granulated sugar equal one pound.

One pint of A coffee sugar equals twelve ounces.

One heaping pint of granulated sugar equals fourteen ounces.

One quart of powdered sugar equals one pound and seven ounces.

One quart of granulated sugar equals one pound and nine ounces.

One quart of any kind of sugar equals four teacupfuls.
One teacupful equals eight fluid ounces or two gills.
One common size tumbler holds one-half of a pint.

FLOUR.

Two heaping teaspoonfuls equal one heaping tablespoonful.
Two heaping tablespoonfuls equal one ounce.
Five heaping tablespoonfuls equal one teacupful.
Five teacupfuls of sifted flour equal one pound.
Three and one-half level teacupfuls of cornmeal equal one quart.
One quart of sifted flour equals one pound.

BUTTER.

One tablespoonful of soft butter equals one ounce.
Butter the size of a medium egg equals two ounces.
Four heaping tablespoonfuls of soft butter equal one teacupful.
Two teacupfuls of packed soft butter equal one pound.
One pint of well-packed butter equals one pound.
Eight large or ten medium-sized eggs equal one pound.

GENERAL MEASURE.

Sixteen ounces make one pound.
Four gills make one pint.
Two pints make one quart.
Four quarts make one gallon.

SUGGESTIONS FOR BAKING, BOILING, BROILING, ROASTING AND FRYING

BAKING.

- Beans, eight to ten hours.
Beef, sirloin, rare, per pound, eight to ten minutes.
Beef, sirloin, well done, per pound, twelve to fifteen minutes.
Beef, rolled, rib or rump, per pound, twelve to fifteen minutes.
Beef, long or short fillet, twenty to thirty minutes.
Biscuit, ten to twenty minutes.
Bread, brick loaf, forty to sixty minutes.
Cake, plain, twenty to forty minutes.
Cake, sponge, forty-five to sixty minutes.
Chickens, three to four pounds weight, one to one and a half hours.
Cookies, ten to fifteen minutes.
Custards, fifteen to twenty minutes.
Duck, tame, forty to sixty minutes.
Fish, six to eight pounds, one hour.
Gingerbread, twenty to thirty minutes.
Graham gems, thirty minutes.
Halibut, four to six pounds, one hour.
Lamb, well done, per pound, fifteen minutes.
Meat, braised, three to four hours.
Mutton, rare, per pound, ten minutes.
Mutton, well done, per pound, fifteen minutes.
Pie crust, thirty to forty minutes.
Pork, well done, per pound, thirty minutes.
Potatoes, thirty to forty-five minutes.
Pudding, bread, rice and tapioca, one hour.
Pudding, plum, two to three hours.

Rolls, ten to fifteen minutes.
Turkey, ten pounds, three hours.
Veal, well done, per pound, twenty minutes.

BOILING.

Asparagus, fifteen to twenty minutes.
Bass, per pound, ten minutes.
Beans, shell, one to two hours.
Beans, string, two hours.
Beef, a la mode, three to four hours.
Beets, young, forty-five to sixty minutes.
Blue fish, per pound, ten minutes.
Brown bread, three hours.
Cabbage, young, thirty to forty-five minutes.
Carrots, forty-five to sixty minutes.
Cauliflower, thirty to forty-five minutes.
Celery, thirty to forty-five minutes.
Chickens, forty-five to sixty minutes.
Clams, three to five minutes.
Cod, per pound, six minutes.
Coffee, three to five minutes.
Corn, green, five to eight minutes.
Corned beef, four to five hours.
Eggs, three to five minutes.
Eggs, hard-boiled, fifteen to twenty minutes.
Fowls, two to three hours.
Haddock, per pound, six minutes.
Halibut, per pound, cubical, fifteen minutes.
Ham, five hours.
Hominy, one to two hours.
Lamb, one hour.
Macaroni, twenty to thirty minutes.
Oatmeal, one to two hours.
Onions, thirty to forty-five minutes.
Oysters, three minutes.
Oyster plant, thirty to sixty minutes.

Parsnips, thirty to forty-five minutes.
 Peas, fifteen to twenty minutes.
 Potatoes, twenty to thirty minutes.
 Rice, fifteen to twenty minutes.
 Salmon, per pound, cubical, fifteen minutes.
 Small fish, per pound, six minutes.
 Smoked tongue, three to four hours.
 Spinach, twenty to thirty minutes.
 Squash, twenty to thirty minutes.
 Sweetbreads, twenty to thirty minutes.
 Tomatoes, fifteen to twenty minutes.
 Turkey, two to three hours.
 Turnips, thirty to forty-five minutes.
 Veal, two to three hours.
 Wheat, one to two hours.
 Winter vegetables, one to two hours.

BROILING.

Chickens, twenty minutes.
 Chops, eight minutes.
 Fish, small, thin, five to eight minutes.
 Fish, thick, twelve to fifteen minutes.
 Steak, one inch thick, four to six minutes.
 Steak, one and one-half inch thick, six to eight minutes.

FRYING.

Bacon, three to five minutes.
 Breaded chops, four to six minutes.
 Croquettes, one minute.
 Doughnuts, three to five minutes.
 Fish balls, one minute.
 Fritters, three to five minutes.
 Muffins, three to five minutes.
 Slices of fish, four to six minutes.
 Small fish, one to three minutes.
 Smelts, one minute.

YEAST, BREAD, MUFFINS, ETC.

YEAST.

Two white potatoes, grated; pour over them about one quart of boiling water, add one tablespoonful of sugar, and one tablespoonful of salt. Boil a few minutes; cool until lukewarm, then add one cup of yeast; set in a warm place to rise.

BAKING POWDER, NO. 1.

One-half pound of rice flour; one-quarter of a pound carbonate of soda; three ounces of tartaric acid. Mix well together; sift through a sieve until free from lumps. Keep in an air-tight vessel.

A. M. W.

BAKING POWDER, NO. 2.

Ten ounces of bicarbonate of soda; thirteen ounces of cream of tartar; four ounces of tartaric acid; twenty ounces of flour; four ounces of salt. Mix thoroughly. Sift until free from lumps. Keep in an air-tight vessel.

S. K.

BREAD.

One quart of lukewarm water; one tablespoonful of salt; three-quarters of a cup of yeast, or one-half of a cake of compressed yeast. Flour to make a stiff sponge. Beat well, and set in a warm place to rise.

TO MAKE BREAD.

Take one cup of baker's yeast, or one cake of compressed yeast. Scald three pints of milk and allow it to get lukewarm. Stir in sifted flour to the thickness of cake batter, then add one tablespoonful of salt, two tablespoonfuls of sugar and the same quantity of lard. Lastly add the yeast (if compressed yeast, dissolve it in a cup of water before adding it to the sponge). Set away in a warm place to rise over night. In the morning add enough sifted flour to make a dough as soft as can be handled.

Knead about twenty minutes. When thoroughly light, make into loaves and put into well-greased pans for final rising. When light, bake about forty-five minutes. Brush the crust with butter to make it tender.

Mrs. S.

BROWN BREAD.

One cupful of rye flour; one cupful of Indian flour; one cupful of molasses; two cupfuls of wheat flour; one and one-half pints of sour milk; one teaspoonful of soda; one egg; one teaspoonful of salt. Mix the dry ingredients together, then dissolve the soda in two tablespoonfuls of boiling water, then add it and the milk to the molasses. Stir well and pour in the other mixed ingredients. Beat the egg and add it. Mix thoroughly, and pour into a well-greased tin pan that holds two quarts. Steam four hours, and then put it into the oven and bake thirty minutes.

GRAHAM BREAD.

To one quart of wheat bread sponge add one tablespoonful of sugar. Stiffen with Graham flour, let raise, and bake.

S. E. P.

BRAN BREAD.

To one quart of milk add three well-beaten eggs; half teaspoonful of salt; three cups of unbolted flour; one teaspoonful of baking powder. Pour into biscuit moulds and bake in a quick oven.

RAISED BISCUIT.

One quart of flour; one pint of milk; one heaping teaspoonful of butter; one egg; one-half teaspoonful of salt; one teacupful of yeast. Heat the milk, then dissolve the butter into it; let stand to cool, then stir in the flour, the beaten egg, salt and yeast. Work until smooth. Set in a warm place to rise over night. In the morning work softly, roll out and cut into biscuits. Let them rise partly, then bake.

BAKING POWDER BISCUIT.

One heaping tablespoonful of lard; one quart of flour; three teaspoonfuls of Cleveland baking powder; one-half teaspoonful

salt; enough milk or water to make as soft a dough as can be used. Roll out about an inch thick; use a small cutter. Set far apart in pan, and bake in a very quick oven.

BISCUIT.

One and one-half pints of milk; one tablespoonful of butter; one tablespoonful of sugar; two eggs; one quart of flour. Rub butter into flour. Beat the eggs; then beat eggs and milk together and add the flour. Place in gem pans, and bake for thirty minutes.

GEM BISCUIT.

Three cups of flour; two teaspoonfuls of Cleveland baking powder; one teaspoonful salt; one tablespoonful of butter; one tablespoonful of sugar; two eggs; one cup of milk. Mix the powder with the flour. Add all together to a soft dough. Bake in gem pans about twenty minutes. D. W.

JENNIE'S CORN BREAD.

One cupful of flour; one cup corn meal; one cupful of milk; two tablespoonfuls sugar; a little salt; half cupful of melted lard; one egg; two teaspoonfuls of Cleveland baking powder; a small pinch of baking soda. Beat the egg very light, add sugar and salt; beat again, add portion of the milk, then the lard, then the corn meal, then more milk, then flour, then rest of milk, then the baking powder and soda. Bake half hour.

H. M. W.

SALLY LUNN.

Three cups flour; one egg; one cup milk; three teaspoonfuls baking powder; half cup melted butter; one teaspoonful salt. Bake in gem tins about twenty minutes. L. E.

CINNAMON BUN.

One pint of milk; one-quarter pound of butter; two eggs; two cupfuls of sugar. Melt butter in milk, beat the eggs and stir in the milk, then sugar. Put in one cupful of yeast, stir in flour enough to make a dough. Raise over night, roll out in morning. Spread with butter and cinnamon, and sprinkle with currants.

DUTCH CAKE, NO. 1.

Two cupfuls of flour; one-half pound of butter; one-half pound of currants; one-half pound of raisins; two cupfuls of sugar; two eggs; one pint of milk; three teaspoonfuls of baking powder. Flavor with nutmeg. Bake in two pans. A. M. W.

DUTCH CAKE, NO. 2.

Stir a sponge at night of one pint of milk; three-quarters cupful of yeast. Set like bread sponge. In morning take one cupful of lard and butter mixed; two and one-half cupfuls of sugar; three eggs. Beat the eggs well together. Stir in sponge. Add flour enough to make a stiff dough. Add salt, cinnamon, nutmeg to taste, and one cup of raisins; one cup currants. Pour in pans to rise when light. Bake in moderate oven.

CINNAMON BUNS AND RUSKS.

One pint milk, scalded; large tablespoonful of butter melted in milk; one-half of a teacupful of granulated sugar. Put in the milk. When lukewarm dissolve yeast cake in it. Thicken with flour to soft sponge. Leave stand until light. One-half cupful of granulated sugar. Beat with three eggs. Pour in sponge. Mold in flour into loafs. Stand away until light again. When light, divide dough in two parts. One part roll on board. Spread butter, brown sugar, cinnamon, currants. Roll up and cut in two-inch pieces. Set close together in pan and let raise thirty minutes. Bake in slow oven. Take remaining half of dough for rusks. Mold into biscuit shapes. Set close in pan. When light, wash over with milk and sprinkle with granulated sugar. Bake in slow oven.

R. C.

WHEAT MUFFINS.

One egg; two tablespoonfuls of sugar; two-thirds of a cupful of milk; two teaspoonfuls of Cleveland baking powder; butter the size of an egg; one heaping cupful of flour. Bake in gem pans.

CORN MUFFINS.

Two cups flour; two cups milk; one cup cornmeal; two eggs; two teaspoonfuls melted butter; two tablespoonfuls sugar;

three teaspoonfuls of Cleveland baking powder; one small teaspoonful salt. Bake half hour in gem pans. MRS. E. H. B.

RICE MUFFINS.

One pint of flour; one cup of cold boiled rice; two eggs; a little salt; two teaspoonfuls Cleveland baking powder; milk enough to make a batter. Bake in gem pans.

DELAWARE MUFFINS.

One egg; one tablespoonful of butter; one tablespoonful lard; one quart milk (boil the milk) when lukewarm. Set after dinner to rise. Then grease a pan; pour in; let rise second time; then bake. Mix pretty stiff. A. M. W.

PARKER HOUSE ROLLS.

Four quarts of flour, before sifted; one cupful of butter and lard mixed; one tablespoonful of sugar; one good teaspoonful of fine salt; one scant cupful of yeast, or one-half a cake of compressed yeast dissolved; one quart of milk. Scald the milk. Add the shortening, and when it is melted, let cool until lukewarm, then add yeast and the other ingredients and a part of the flour. Let rise, then mix in the rest of the flour. Let rise again, then make into small rolls. Let rise, then bake about thirty minutes. S. E. P.

POTATO ROLLS.

Boil and mash two cups of potatoes; two eggs, beaten light; two cups milk. Set sponge in morning, and let it get quite light. Then knead a stiff dough. Add butter or lard, size of an egg; two teaspoonfuls salt. Roll and cut with bread cutter. Do not let them touch each other in pan. K. J. B.

BUNS.

Break one egg into a cup and fill it with milk. Mix with it one-half of a cupful of yeast; one-half a cupful of butter; one cupful of sugar, and enough flour to make a soft dough. Flavor with nutmeg. Let rise until very light, then mold into biscuit. Let rise and bake. When nearly done, glaze with molasses or milk.

POP-OVERS.

One cupful flour; one saltspoonful salt; one cupful milk; one egg yolk, and white beaten separately. Mix the salt with the flour. Add part of the milk slowly until a smooth paste is formed. Add the remainder of the milk with the beaten egg, and lastly the white beaten to a stiff froth. Cook in hot buttered gem pans or earthen cups in a quick oven half an hour, or until the puffs are brown and well popped over.

GRIDDLE CAKES.

One pint mashed potatoes; one egg, well beaten with the potatoes; salt. Add one quart of milk, gradually enough flour to make batter consistency of buckwheat cakes; three teaspoonfuls Cleveland baking powder. Bake on hot griddle.

STRAWBERRY SHORT CAKE.

One quart of flour; two tablespoonfuls of yeast powder; one tablespoonful of sugar; a little salt. Mix thoroughly while dry. Chop three tablespoonfuls butter in the flour to one large cupful of sweet milk. Add one egg, well beaten. Then put whole together as quickly and with as little handling as possible. Roll into two sheets, each half an inch thick. Bake in jelly tins. When done and while yet warm, split them and butter. Add thick layer of strawberries crushed with sugar. To be eaten with cream and sugar.

A. M. W.

DOUGHNUTS.

One tumbler of sugar; one tumbler of milk and water (half of each); two eggs; one tablespoonful of butter; two teaspoonfuls of Cleveland baking powder. Nutmeg and salt to taste. Mix as soft as you can handle. Fry in hot fat.

CRUMPETS.

One quart of wheat bread dough; three eggs, separating yolks and whites; whip both to a light froth. Mix with the dough and gradually add warm milk or tepid water until the batter is the consistency of cake batter. Bake on a hot griddle.

S. E. P.

BUTTER CAKES.

Rub two tablespoonfuls of butter into one quart of flour; add a teaspoonful of salt; two teaspoonfuls of baking powder. Mix well and moisten with one-half cream and one-half milk. Roll out into a sheet about one-half an inch thick. Cut with a round cutter. Let the batter stand five minutes, and bake slowly on a griddle, first on one side then on the other. A. M. W.

BREAKFAST DISHES.

OMELET.

Beat the yolks of two eggs until a light color and thick; add two tablespoonfuls of milk; one saltspoonful of salt, and one-quarter of a saltspoonful of pepper. Beat the whites of two eggs until stiff and dry, then cut and fold them lightly into the yolks until just covered. When the omelet pan is hot, rub around the edge and bottom a teaspoonful of butter, and when the butter is hot turn in the omelet quickly. Lift the pan from the hottest part of the fire and cool until the omelet is slightly browned underneath, then put it on the oven grate to dry (not brown) the top. When done, fold and serve on a hot platter. One tablespoonful of chopped parsley, or a teaspoonful of fine grated onion, or three teaspoonfuls of chopped ham, veal or chicken; stewed tomatoes, or raw tomatoes sliced; chopped mushrooms; cooked oysters, clams or grated cheese make a variety of omelet.

POTATO OMELET.

Three eggs; one-quarter of a teaspoonful of salt; one cupful of milk; one cupful of cold mashed potatoes; a dash of black pepper. Beat the whites and yolks separately. Add to the yolks the milk, salt, pepper and potatoes, then stir into this carefully the beaten whites of the eggs. Mix very lightly. Butter the frying pan, and as soon as hot turn in the mixture gently. When the omelet is set, fold the omelet in half and brown. Cold boiled rice can be used instead of mashed potatoes. A. M. W.

EGGS ON TOAST.

Break each egg into a cup, then drop it into boiling milk. Cook until the whites are entirely done. Place slices of toasted bread on a platter; put an egg on each piece of toast, and add salt, butter and pepper. Moisten each piece of toast with boiling milk before putting on the poached egg.

PULLED BREAD.

A loaf of baker's bread is put into a pan and covered by another, or by a tin plate. In a moderate oven it should remain twenty minutes, or until heated through. Then with a fork the soft parts are torn apart into three ragged pieces—the larger the better. Afterward these pieces are spread on a pan and allowed to stand in a hot oven until they are crisp and brown. This is the bread now ordered for dyspeptics, but it is delicious to replace crackers or cheese fingers.

STEAMED BREAD.

Use a steamer having holes all over the bottom. Put a small cup in the middle of the steamer. Place the slices of bread against the cup so that the steam may pass between. Steam from three to five minutes. Don't let it touch the steamer anywhere or it will become water-soaked. Spread each slice with butter. Cover with a napkin and serve immediately.

EGG NESTS ON TOAST.

Have prepared slices of toast, and on each slice put the beaten white of an egg in the shape of a bird's nest, and in the centre put the yolk, adding butter, pepper and salt. Put in a pan and bake until done.

STUFFED EGGS.

Boil the eggs hard, and cut them in two. Take out the yolks carefully; then mash well. Add chopped parsley, pepper, salt, and a little chopped ham, tongue or veal. Stuff the whites with this mixture so that each half has the appearance of containing a whole yolk.

SCRAMBLED EGGS.

Have saucepan hot, with plenty of melted butter in it; beat eggs, adding salt and pepper to taste. Turn into saucepan, stirring quickly until thickened.

FRIED BREAD.

Put slices of bread in salt water; let it stand a minute; dip in egg and fry in hot fat.

POACHED EGGS.

Break each egg into a cup, and drop into boiling water; cook until the whites are entirely done. Place on a platter and season and serve.

BAKED EGGS.

Butter a deep plate or platter; break each egg in a cup, put on the dish; put pepper, salt and small bits of butter over the top. Bake until the whites are firm, or spread the plate with fine cracker crumbs, break the eggs carefully in the dish, and cover with seasoned and buttered crumbs. Bake till the crumbs are brown.

PICKLED EGGS.

Boil eggs very hard and remove the shells; take one teaspoonful each of cinnamon, allspice and mace; put in a little muslin bag in cold water; boil well, and if it boils away add enough to make one-half pint when the spices are taken out; add one pint of strong vinegar; pour over the eggs. If you want them colored, put in some beet juice.

MRS. O.

RELISHES.

WELSH RAREBIT.

To every one-half pound of cheese (American cream cheese) take one tablespoonful of butter, two eggs, one-half a cupful of cream. Salt and pepper to taste. Put the cheese into a chafing dish or spider; when it is melted add the butter, then the eggs beaten light without separating; add the cream gradually, stirring continually. Serve with salted wafers.

CRANBERRIES.

Put three pints of washed cranberries in a granite stew-pan. On top of them put three cupfuls granulated sugar and three gills of water. After they begin to boil cook ten minutes, closely covered, and do not stir them. Remove the scum. They will jelly when cool, and the skins will be soft and tender.

CHEESE STRAWS.

One cupful of grated cheese; one-half of a cupful of butter; one cupful of flour; a very little salt. All ingredients should be ice-cold, made and cut quickly.

J. R. R.

STEAMED RHUBARB.

Wash, peel and cut the rhubarb into inch pieces. Put it into a granite double boiler; add one cup of sugar for a pint of fruit, and cook until the rhubarb is soft. Do not stir it. When the rhubarb is very sour steam it without sugar until the juice flows, then add the sugar, then steam again until the sugar is dissolved; or pour boiling water over it and let it stand five minutes, then drain and steam.

D. A. L.

In cooking rhubarb it can be peeled or not, as desired.

CRANBERRY SAUCE.

To one quart of berries add one large or two small, good, tart apples. Cook the apples in a pint of water until tender, then

add the berries. Boil until the berries burst, then add two cupfuls of sugar, and boil ten minutes. Mash through a colander or coarse sieve.

CRANBERRY JELLY.

One quart of cranberries; six good-sized apples. Peel the apples to core, cut in quarters. Put the cranberries and apples in a kettle; stew till soft. Strain through a jelly bag. Add one pound of sugar to one pint of juice. Pour into jelly mold and cool.

AMERICAN TOAST.

To one egg, thoroughly beaten, add one cupful sweet milk and a little salt. Slice bread and dip into the mixture, allowing each slice to absorb some of the milk. Then brown on a hot buttered griddle. Spread with butter and serve hot.

SANDWICHES.

Chop very fine some cooked ham, cold corn beef, or tongue with one-quarter part fat. Mix one teaspoonful of dry mustard and one-half teaspoonful of salt with cold water to a stiff paste; add to it one-quarter cup of butter, creamed. Cut stale bread in very thin slices; spread with the mustard and butter paste, then with the ham. Put two slices together.

CRESS SANDWICHES.

Select a bunch of fresh green cresses. Pick the leaves carefully from the stems and chop very fine. Mix one tablespoonful of olive oil, one teaspoonful of vinegar, and dust with salt and pepper. Have ready bread cut in thin slices and nicely buttered. Remove the crusts and cut the slices in halves. Spread the cress mixture over the buttered side, then put over a sprinkling of hard-boiled eggs, chopped fine. Cover with another slice of buttered bread and press gently. Serve at once. A very dainty way of serving these is to have them nicely arranged on a napkin in a little handled basket.

FRENCH TOAST.

Take stale bread; cut in slices; make a batter; one egg; two cups milk; flour to make a thin batter. Dip the crust of the bread in hot water, then in the batter, both sides. Fry brown in hot lard. Serve with sugar and cinnamon and butter. Serve hot.

A. M. W.

PIC-NIC SANDWICHES.

Three coffee cupfuls chopped ham; one-quarter grated onion; a little cayenne pepper; two tablespoonfuls of prepared mustard, mixed thoroughly; then spread biscuit.

NEW SANDWICHES.

One pint of boiled chestnuts; two good-sized chicken livers. Remove the brown skin by pouring boiling water over them after they are boiled. Mash the livers and chestnuts to a paste, and season to taste with salt, lemon juice and pepper. Spread on bread.

SOUPS.

BOULLON.

Cut up and break six pounds of beef and bone, and put it into two quarts of water, allowing it to simmer slowly for five hours. Strain through a fine sieve, removing all fatty matter; season with pepper and salt to taste. A. F.

BEEF SOUP.

To every pound of shin bone of beef add one quart of water. For five pounds of shin bone use one head of celery, three turnips, one onion, one bunch of sweet herbs, four carrots, pepper and salt to taste. Put the bone into a stew-pan with water, and boil slowly four hours, then cool and remove the cake of fat. Cut the meat into small cubes, then put it into stew-pan with strained gravy and vegetables cut fine. Simmer slowly for five hours. Remove herbs and serve hot. K. J. B.

MOCK BISQUE SOUP.

To one quart can of tomatoes add three pints of milk; one large tablespoonful of flour; butter the size of an egg; pepper and salt to taste, and a scant teaspoonful of soda. Put the tomatoes on to stew and the milk to boil into a double boiler (reserving one-half a cupful of milk to mix with the flour). Mix the flour smoothly with this cold milk into the boiling milk, and cook for ten minutes. To tomatoes add the soda. Stir well and rub through a strainer. Add the butter, salt and pepper to the milk, and then the tomatoes. Serve immediately. If half of the quantity is needed, stir the tomatoes well before taking them out of the can, as the liquid portion contains more acid. C. M. McF.

TOMATO SOUP.

To one quart can of tomatoes add two heaping tablespoonfuls of flour; one tablespoonful of butter; one teaspoonful of salt;

one teaspoonful of sugar; one pint of hot water. Let the tomatoes and water come to a boil. Rub the flour, butter and a tablespoonful of tomatoes together. Stir into the boiling mixture; add the seasoning. Boil altogether for fifteen minutes. Rub through a sieve, and serve with cubes of toasted bread, prepared as follows: Cut the bread into thin slices and butter; then cut into cubes and place into a pan, butter side up, and brown in a quick oven.

C. M. McF.

MOCK TURTLE SOUP.

Take one calf's head and clean it thoroughly, and boil it in three quarts of water until tender; then pick the meat off of the bones and cut into small pieces. Season with pepper, salt, summer savory and sweet marjoram. Add six potatoes, cut into small cubes; two hard-boiled eggs; one lemon; one tablespoonful of Worcestershire sauce; two tablespoonfuls of butter. Use drop dumplings.

TOMATO SOUP.

To one can of tomatoes put on to cook, add salt and pepper to taste; a very little cayenne pepper, and nutmeg; a teaspoonful of sugar; one small onion. Let cook until onion is tender, then strain. Add to one pint of milk a large lump of butter, mixed with a little flour. Put the milk on to boil, then add butter and flour to the milk. When boiled up, add gradually to tomatoes.

TURKEY BONE SOUP.

Wash the turkey bones, and put into a boiler of cold water. Boil slowly for four hours. Chop one onion; one stalk of celery; three potatoes; two carrots; one large spoonful of barley; one large tablespoonful of rice; a sprig of parsley. Season to taste, then add one tablespoonful of flour and one of butter.

CHICKEN SOUP.

Cut a fowl into quarters, and put it into a soup kettle with four quarts of water and one onion to boil. Bring it slowly to a boil, and continue until the liquid has reduced to one quart and the meat has shrunk from the bones; then take the chicken out

and salt it, and set it away with a cupful of broth until the next day. Season the remainder of the broth, and put back on the fire to boil, and skim. Add one cupful of rice, soaked in water. Cook slowly until the rice is tender. Stir two well-beaten eggs into a cupful of hot milk, and add to the broth. Let all come to a boil; then add a handful of finely-minced parsley, and serve.

K. J. B.

CHICKEN BROTH.

Cut a chicken into small pieces, and place it into a deep earthen dish; add one quart of cold water, and cover it and set it over a kettle of boiling water, and steam it until the meat of the chicken has become very tender. Strain off the broth and let it stand over night. In the morning skim off all the fat and pour the broth into a bowl, and into the dish in which the broth was made. Put one-third of a teacupful of rice into a teacupful of cold water, and steam until the rice is soft; then pour it into the broth, and steam the whole from one to two hours longer.

A. F.

BEAN SOUP.

Soak one quart of soup beans in cold water over night. In the morning pour off the water and add fresh. Then set over the fire until the skins will slip off easily. Throw them into cold water, rub well and the skins will rise to the top, when they can be removed. Boil the beans until they are perfectly soft, allowing two quarts of water to one quart of beans. Add flour and butter rubbed together. Season to taste. Serve with toasted bread cubes.

K. J. B.

PEPPER POT.

Boil four pounds of tripe for six hours the day previous to using and save the liquor. Boil a small knuckle of veal in a separate vessel, and add the liquor to the tripe liquor with the following: Sweet marjoram, an onion and pepper and salt to taste. Make dumplings and add. The above will make about one gallon of soup.

MOCK OYSTER SOUP.

Six tomatoes; one quart of water; one pint of milk; one-half teaspoonful of soda; salt, pepper and butter. Peel and stew the

tomatoes in the quart of water, then add the milk, seasoning and soda. Just before serving, throw into the soup whole water or small oyster crackers.

R. L. W.

POTATO SOUP.

Five medium-sized potatoes, pared and cut in dice shape. Put on with one quart of water; one onion chopped; little parsley; one-quarter pound butter. Let boil until potatoes are tender, then add one pint of milk. Let boil up, then add egg dumplings, pepper and salt to taste. Serve.

CLAM SOUP.

Boil the juice of the clams. Make a little drawn butter, and mix with the boiling juice. Stir until it boils. Chop the clams and add them to the liquor. Season to taste with pepper, salt and lemon juice. Cream or milk and crackers are to be added. Boil over a slow fire for thirty minutes.

K. J. B.

GREEN PEA SOUP.

Cover one quart of green peas with hot water, and boil with an onion until they will mash easily. Mash and add a pint of stock or water. Cook together two tablespoonfuls of butter and one of flour until smooth (not brown). Add this to the peas, and then add a cupful of cream and one of milk. Season to taste. Let boil up at once. Strain and serve. A cupful of whipped cream put in just before serving is an improvement.

VEGETABLE SOUP.

Take a good marrow bone and two pounds of lean meat. Wash well. Cover with cold water, and simmer a whole day, adding water as it boils away. Let stand over night and skim off some of the fat. Put the stock on the stove, and add one onion; one small carrot; two small potatoes; one turnip; one stalk celery (a little celery seed can be used in place of the celery, a scant half of a teaspoonful of the seed); one-quarter of a small head of cabbage, all chopped fine. Boil three hours one ear of corn, one-half of a cupful of barley. Put to soak in cold water. Stand on the back of the stove until ready for use. Add the barley and corn half an hour before using, stirring often.

ASPARAGUS SOUP.

Boil one quart of asparagus, cut into one-inch lengths, into one quart of water until tender, then rub it through a colander, and return it to the water in which it was boiled. Heat one pint of milk. Stir into it one tablespoonful of butter, rubbed with one tablespoonful of flour, and cook a few minutes. Season and pour into the asparagus. Let it become boiling hot before pouring it into the tureen over toasted bread. Cut into dice. Serve at once.

A. F.

FISH AND OYSTERS.

FISH AND THEIR SEASON.

The following list of the months when the different varieties of fish are in the best condition for food may be useful for house-keepers.

It is a summary of what may be found in the great fish markets of Boston, New York and Philadelphia, as supplied from all sections of the country. Many of the varieties may be purchased at other times, having been preserved in either ice or cold-storage, but the fish are not as fine as when they are naturally in season:

Black Bass.—June, July, August, October, November, December.

Channel Bass.—February.

Sea Bass.—April, May, June, July, August, September, October.

Spotted Bass.—October, November.

Striped Bass.—Every month in the year.

Black-fish.—May, June, July, September, October, November, December.

Bloaters.—May.

Blue-fish.—April, May, June, July, August, September, October, November, December.

Bonito.—August, September.

Butter-fish.—May, June, July, August, September.

Carp.—May, June, July, August, September.

Catfish.—January, February, March, April, August, September, November.

Clams.—The year around.

Cod.—Fresh the year around, but poor quality during May and June.

Cod Tongue.—February, March, April.

Hard-shell Crabs.—January, February, April, September, October, November, December.

Soft-shell Crabs.—February, May, June, July, August, September, October.

Crayfish.—The year around, excepting January, February, March.

Eels.—The year around.

Flounders.—The year around, excepting November, January, February.

Frogs' Legs.—April, May, June, July, August, September, October, November, December.

Grouper.—January, February, March, September, October, November, December.

Haddock.—The year around, but poor during May and June.

Hake.—January.

Halibut.—The year around.

Chicken Halibut.—March, April, May.

Herring.—January, February.

King-fish.—April, May, June, July, August, October.

Lobster.—The year around, excepting January.

Fresh Mackerel.—April, May, June, July, August, September, October, November.

Spanish Mackerel.—The year around, excepting November, December, January.

Moon-fish.—July, September.

Mullets.—December, January, February.

Oysters.—The year around, excepting May, June, July, August.

Yellow Perch.—February, March, October, November.

White Perch.—February, April, October, November.

Pike.—January, February, March, April, September, October, November, December.

Pickerel.—The year around, excepting May, June, July, August.

Pompano.—February, March, April, May, June, July, September, October.

Porgies.—May, June, July, August, September.

Piscons.—The year around, excepting June.

Salmon.—The year around.

Scallops.—January, February, March, April, June, July, August, September, November, December.

Shad.—January, February, March, April, May, June (poor), November, December.

Sheephead.—The year around, excepting September, November, December.

Red Snapper.—January, February, March, April, September, October, November, December.

Skates.—The year around, excepting May and October.

Smelts.—January, February, April, September, October, November, December.

Sturgeon.—March, June.

Brook Trout.—April, May, July, August.

Salmon Trout.—February, March, April, May, September, October, November, December.

Tibfish.—September.

Turbot.—January, December.

Green Turtle.—The year around, excepting June.

Weak-fish.—May, June, July, September, October.

White-fish.—The year around, excepting January, June, July, August.

White Bait.—The year around, excepting March, May, December.

OYSTER PIE.

For one hundred oysters take four hard-boiled eggs, chopped fine; place a rich crust in a dish; then fill up with layers of oysters and minced eggs. Place lumps of butter over all. Season with salt and pepper. Fill up the dish with milk and oyster liquor. Cover all with top crust. Bake as quickly as possible.

ROAST OYSTERS ON TOAST.

Toast slices of bread. Wash and dry fine large oysters. Spread as many as possible on each slice of toast, with a little but-

ter, salt and pepper to taste. Put into the oven until the edges curl. Serve at once. M. F.

LITTLE PIGS-IN-BLANKETS.

Take large oysters, wash and dry them thoroughly. Cover each oyster with a thin piece of bacon, and pin together with a wooden toothpick. Broil or roast until the bacon is brown and crisp. Serve hot. M. F.

PICKLED OYSTERS.

To the liquor of three hundred oysters add one pint of vinegar; one tablespoonful of mace, allspice and pepper; one ounce of whole cloves. Let the mixture of liquor and vinegar come to a boil. Skim; add the spices, and let it come to a boil again and add the oysters. Let them cook a few minutes.

PANNED OYSTERS.

Wash the oysters and drain them for ten minutes, then throw them into a hissing hot frying pan, and stir until they boil. Add salt, pepper and butter to taste. Serve in a hot dish at once.

OYSTER PATTIES.

Mince fine one quart of oysters, and add one cupful of rich, drawn butter, based upon milk. Season with black and cayenne pepper. Stir the minced oysters into the drawn butter, and cook five minutes. Have ready some shapes of pastry baked in pattie pans. Fill these with the mixture. Set in oven two minutes to heat. Serve at once.

FRIED OYSTERS.

Take fine large fat oysters; drain and dry them. Dip them into cracker dust, seasoned with salt and pepper; then in beaten egg; then again into the cracker dust. Fry in boiling-hot lard.

STEWED OYSTERS.

For one hundred oysters take one quart of milk; two tablespoonfuls of butter; add one teacupful of water to the liquor strained from the oysters, and set it over the fire to heat slowly. When it is near boiling skim, season with salt and pepper, then add the oysters and let them stew until their edges curl. This

will be in about five minutes. Add the butter with the milk, which has been heated in a separate vessel. Stir well for a few minutes, and serve.

CREAMED OYSTERS.

Twenty-five oysters; one pint of cream; one tablespoonful of butter; one tablespoonful of cornstarch; one blade of mace; salt and pepper to taste. Put the oysters on to boil in their own liquor; as soon as they come to a boil drain through a colander. Put the cream on to boil in a farina boiler. Rub the butter and cornstarch together, and add to the cream when boiling; add the mace and stir constantly until it thickens; then add the oysters, salt and pepper; stir until thoroughly heated, and serve.

SCALLOPED OYSTERS.

Butter a pudding dish; put in a layer of oysters; season with pepper and salt and a layer of cracker crumbs; dot with bits of butter, and moisten with oyster liquor. Continue till the dish is full. Top layer of crumbs. Bake in a quick oven half an hour. Heat a cup and a half of milk; thicken with one teaspoonful of flour, and pour over the dish just before serving. A. M. W.

EGG AND OYSTER OMELET.

Four eggs; one pint of oysters (chopped); two cupfuls sweet milk; one tablespoonful flour; one teaspoonful baking powder. Bake in a quick oven. Serve on dishes.

PLANKED SHAD.

Take a fine large shad; a little red pepper, salt and melted butter; split the shad down the back; wipe dry with a soft cloth. Fasten to the plank back downward. Sprinkle with salt, and rub with melted butter and little red pepper. Stand the plank sideways over a dripping pan before a very clear fire. Watch constantly, and as it cooks and browns, which should be slowly, baste very frequently with melted butter and red pepper sparingly put into the melted butter. Planks can be had at any house-furnishing store, or an oak or chestnut board may be used, upon which nail the fish. Heat and butter the plank as you would a pan.

M. L.

BAKED FISH.

Make a dressing of bread crumbs; two tablespoonfuls minced onion; some chopped parsley; a little butter; one tablespoonful chopped suet, pepper, salt and a beaten egg. Stuff the fish and sew or tie securely. Place in a pan with some hot water, and bake, basting very often. M. F.

FISH SAUCE.

One-half pint milk and cream together; two eggs, well beaten; salt, pepper and part of the juice of a lemon. Put over the fire and stir constantly until it thickens. M. F.

BAKED HALIBUT.

Select large slices of halibut; cut the same as for frying. Rub well with salt and pepper. Place three or four slices of thin, salt pork on the bottom of a dripping pan; lay the slices of fish on the pork, and pour milk over it to cover. Baste with milk while baking. Let the milk cook away when the fish is nearly done, or thicken for gravy if you choose. Allow at least an hour in a hot oven.

BAKED SALMON.

One can salmon; one egg; one cupful milk; one cupful bread crumbs; one chopped onion; one tablespoonful melted butter; little red pepper and salt; little sweet marjoram, or summer savory. Drain the liquor from the salmon; mix with the fish the given ingredients. Bake one-half hour in a moderate oven. Serve hot. A. M. W.

SALMON CROQUETTES.

One can of salmon mixed with half the quantity of mashed potatoes; one egg; small quantity of milk, and parsley. Fry in egg and cracker. O. B.

CREAM CODFISH.

One-half pound salt codfish; one-half or two-thirds cupful of cream; butter size of a walnut; one egg; pepper; sometimes a little flour. Soak the fish two hours in warm water. Pour off the water. Pick the fish into pieces, then add the given ingredients. Put over the fire and stir until hot. E. H. B.

CODFISH BALLS.

Three pints boiling water; one cupful salt codfish; one pint of potatoes; one egg; one teaspoonful butter; pepper. Mince very fine, and bone the fish. Pare and quarter the potatoes. Boil together until the potatoes are soft. Drain off the water; mash and beat until soft and smooth. Add the butter and pepper, and when slightly cooled, the egg well beaten, shape into balls with a tablespoon. Fry in hot lard. M. F.

LOBSTER PATES.

Make puff paste, and spread on very deep pate pans. Bake it empty. Having boiled well two or three fine lobsters, extract all the meat and mince very small, mixing it with coral smoothly mashed, and yolk of hard-boiled egg, grated. Season with a little salt, cayenne and powdered mace or nutmeg, adding a little yellow lemon rind, grated. Moisten mixture well with cream, fresh butter or salad oil. Put it into stew-pan. Add very little water; let stew till it just comes to a boil. Take off the fire and the pates being baked, remove them from tin pans. Place them on large dish, and fill them up to top with the mixture. Similar pates may be made of prawns or crabs.

LOBSTER CROQUETTES.

Chop fine the meat of a two-pound lobster; take also two tablespoonfuls butter; enough water or cream to make it very moist; one egg; salt and pepper to taste, and one-half tablespoonful flour. Cook butter and flour together until they bubble. Add the cream or water (about a scant half cupful), then the lobster and seasoning, and when hot, the eggs, well beaten. Set away to cool. Shape, dip in egg and cracker crumbs, and fry as usual. C. M. McF.

FISH CHOWDER.

Haddock and striped bass are the best fish for chowder. A little red and black pepper; a little chopped onion and crackers. Cut the fish in pieces one inch thick and two inches square. Cut five or six slices of the best salt pork. Lay them in the bottom of an iron pot, and fry until crisp; do not scorch. Take out the pork,

leaving the fat. Put into the pot a layer of fish; a layer of split crackers, and a little of the pork, chopped fine; seasoning, onion, then another layer of split crackers. Repeat this until all the fish is used. Cover the whole with water, and stew slowly until tender. Take out the fish and thicken the liquor with cracker crumbs and catsup, if desired. Let it boil. Add the juice of a lemon. Pour the gravy over the fish. M. F.

CLAM CHOWDER.

Four medium-size potatoes, cut in pieces; one onion. Cover with hot water, and when a little soft add one-quarter pound water crackers, which have had cold water poured over them to make them soft. Take twenty-five clams from the liquor (which is too salt to use), cut in small pieces. Put a layer of clams and then one of crackers in the kettle. Pepper (salt if necessary), parsley. Whole cloves and allspice can be added, if desired. L. D. B.

GAME AND MEATS.

ROAST BEEF.

Select a sirloin or rib of beef with sufficient fat on it to use in roasting, so no water will be needed. Dredge with flour; salt, pepper to taste. Roast in a very hot oven.

BROILED BEEFSTEAK.

Wash and dry the steak, then trim off all the suet. Grease the boiler with some of the fat. Broil over a clean fire. Turn it constantly. Allow eight minutes to broil, if the steak is three-quarters of an inch thick. Place on a hot platter. Season with salt and pepper on both sides. Cut the suet into small cubes and fry until the fat is tried out. Put into this one dozen onions, sliced. Fry and stir for twenty minutes. Add one teaspoonful of salt and pepper; scant one-half cupful of boiling water. Simmer until the water is evaporated and the onions a nice brown. Put them on the steak, and serve.

BEEFSTEAK A LA MODE.

Pound the steak until tender; season with salt and pepper. In bottom of frying pan put a layer of chopped onions and parsley. Then place the steak on top, and cover it with onion and parsley; also a beaten egg put on top of all. Sprinkle bits of butter over this and cook in a quick oven twenty to thirty minutes.

L. P. B.

HAMBURG STEAK.

One pound of steak from upper side of the round; chop very fine; add a tablespoonful of onion juice; half a teaspoonful salt and two dashes of black pepper; mix well together. Form two tablespoonfuls of this mixture into cakes or steaks. This quantity will make eight Hamburg steaks. Put two tablespoonfuls of butter in frying pan; when hot fry steaks brown. Place in a hot dish. Add tablespoonful of flour to the butter in the pan;

stir till smooth; add half pint boiling water, and stir constantly till it boils; add salt and pepper to taste, and pour over the steaks.

BEEF CUTLET.

Boil one pound of stewing beef or beefsteak until tender. Chop very fine and then add one-half of a teaspoonful of salt, a dash of cayenne pepper; one-quarter of a teaspoonful of white pepper: one teaspoonful of onion juice, and one of chopped parsley. Prepare the following sauce: One pint of hot cream; two even tablespoonfuls of butter; two heaping tablespoonfuls of corn-starch; one-half of a tablespoonful of salt; one-half of a tablespoonful of white pepper; one-half of a tablespoonful of celery salt. Add to this sauce one beaten egg just before taking it from the fire. This sauce should be very thick like drop batter. Mix with this sauce the chopped beef, shaping them into cutlets as soft as can be handled. Dip in bread crumbs, then into beaten egg. Repeat. Fry for one minute in very hot fat. Serve with tomato sauce.

N. M. G.

SPICED BEEF.

Four pounds of clear stewing beef, cut in pieces; cover with boiling water. Skim carefully as it boils; then simmer till the meat falls to pieces, and the liquor is reduced to half a pint. Remove the meat; season the liquor with salt, pepper, thyme and sage. Add to the meat and mix with a fork till the meat is thoroughly picked apart. Pack in a brick loaf pan and press. Serve cold, cut in thin slices.

PRESSED CORNED BEEF.

Select a brisket of beef. Put on to boil in cold water, enough to cover it; then simmer until it can be picked apart easily with a fork. Pick the meat into small pieces while warm, mixing well the lean and fat. Place in a deep pan (a bread pan is best). Cover with a thin board, and place a heavy weight on top to press. Cut in slices, and serve cold.

BROILED SHOULDER OF MUTTON.

Select two small shoulders of mutton, and have the butcher tie them together. Put the mutton in a pot; cover with boiling

water. Add one small onion; one bunch of parsley. After the pot boils, set back and let it simmer gently till tender and the liquor is reduced to less than a pint. Pour off the fat, leaving about one tablespoonful. Mash the parsley and onion remaining in the pot; thicken. Add cup of hot water; thicken with one tablespoonful of flour, and serve.

A. M. W.

BAKED LAMB CHOPS BREADED.

Roll the chops first in bread crumbs, then in beaten egg, and again in bread crumbs. Place in a roasting pan and bake half an hour if you like them well done. Serve with tomato sauce.

MEAT BALLS.

Scrape fibres of raw beef. Mix with a well-beaten egg, salt and pepper. Broil quickly.

A. M. M.

VEAL LOAF.

Three and one-half pounds of raw veal, chopped; one-half pound of pork can be added if liked; one heaping tablespoonful salt; one of pepper; eight tablespoonfuls powdered cracker; three tablespoonfuls cream or milk; butter size egg; two eggs; little nutmeg. Mold in a loaf. Put in pan with a little water. Sprinkle over with bits of butter and cracker crumbs. Bake two hours. To be eaten cold.

CANNADON.

One pound of uncooked beef, chopped fine; yolk of one egg; one tablespoonful of chopped parsley; one tablespoonful of butter; two tablespoonfuls of bread crumbs; one teaspoonful of lemon juice; one teaspoonful of salt; three dashes of black pepper. Mix all the ingredients together, then form into a roll about six inches long and four inches in diameter; wrap in greased paper; put in a baking pan, and bake in a quick oven thirty minutes, basting twice with melted butter. When done, remove the paper, place the roll in the center of a hot dish, and serve with mushroom or tomato sauce poured over it.

JELLIED VEAL.

One knuckle of veal; twelve whole cloves; two onions; six peppercorns; one blade of mace; one-half teaspoonful ground all-

spice; one bay leaf; one gill good vinegar; salt and pepper to taste. Cut knuckle in pieces, and put in kettle with two quarts cold water. Bring slowly to simmering point. Skim and simmer slowly two hours. Then add onion, mace, bay leaf, cloves, peppercorn and allspice, and simmer one hour longer. Take out knuckle, remove bones and put meat in square mold. Boil the liquor till reduced to one quart. Strain and add vinegar, salt and pepper. Pour over the meat and stand it away over night to cool. When cold, turn it carefully out of the mold. Garnish it with parsley and lemon.

STEWED RABBIT.

Two rabbits; quarter pound of salt pork; one onion; one tablespoonful of butter; one cupful of water. Have your rabbits jointed and the pork sliced. Cover close and stew one hour, or until meat is tender. Thicken with browned flour. Salt and pepper to taste.

ROAST GOOSE.

Select a nice young goose. Draw, clean and singe same as a chicken. Wash in several waters, then leave it lie in salt and water with a little baking soda for thirty minutes. Drain and wipe dry inside and out. Prepare a dressing as follows: Two cupfuls of mashed potatoes; one onion, chopped fine; one-half of a cupful of milk or cream; one tablespoonful each of butter, pepper and salt; two leaves of sage; one tablespoonful of chopped parsley; the yolks of two eggs well beaten. Mix and fill the goose and skewer up. Put it in a kettle of boiling water with one teaspoonful of baking soda and a little salt. Let boil two hours. Then place into a baking pan with two cupfuls of water, and roast till well done. Baste well while roasting.

TO BRAISE A FOWL.

If the fowl ordered for roasting is found too old for this purpose, it may be made tender and good by braising. Prepare it as for roasting, trussing it into good shape. Cut into dice a carrot, turnip, onion and a stalk of celery. Cut them in a pot with a few slices of salt pork and on them place the fowl with

a few pieces of salt pork laid over the breast. Add a bouquet of parsley, one bay leaf, three cloves, six peppercorns, also a teaspoonful of salt and a pint of hot water. Cover the pot closely and let simmer for three hours. If any steam escapes a little more water may have to be added. When done, rub a little butter over the breast, dredge with flour and place in the oven a few minutes to brown. Strain the liquor from the braising pot, season to taste and serve it as sauce with the chicken.

FRIED CHICKEN.

Take a spring chicken and prepare as for frying; sprinkle with salt and pepper, and roll each piece thoroughly in flour. Have fat one inch and a half deep in a frying pan and boiling hot. Put in the chicken and cover with a lid. Fry chicken till brown on one side; when it reaches this point add a tablespoonful of boiling water and turn, fry till tender. Pour off all the fat, leaving the sediment in frying pan. Add one cup of milk and stir thoroughly. If not thick enough, add one teaspoonful of flour to part of the milk before putting in the pan. Boil up, pour over the chicken and serve.

A. M. W.

PLAIN BAKED CHICKEN.

Take a spring chicken; clean and split down the back. Lay in a dripping pan; sprinkle with salt and pepper; dot with butter. Place in a very hot oven, and cook till brown, basting often. Place chicken on platter. Add one tablespoonful of flour to the fat in the pan, and stir until smooth. Add half a pint of milk or cream. Let it boil up, season with salt and pepper, and pour over the chicken and serve.

M. V.

ROAST CHICKEN OR TURKEY.

Clean; rub with salt and pepper, and fill. Tie the legs and wings close to the body, and pin in a cloth. Put into boiling salted water. Allow twenty minutes to the pound. Boil slowly till fairly tender. This may be done the day before it is used. Remove the cloth, and dredge with salt, pepper and flour, and rub well with butter. Place on rack in pan. Place in hot oven, and add a cupful of water. Baste every ten minutes, and dredge

with salt and flour after each basting. Cook till legs will separate from the body and the turkey or chicken is a rich brown. Dressing: Two cupfuls of soft bread crumbs; season highly with sage; thyme; marjoram; salt, and pepper; moisten the dressing with a half a cupful of melted butter, and hot water enough to make quite moist. Add one beaten egg.

CHICKEN CROQUETTES.

One *solid* pint of finely-chopped cooked chicken; one tablespoonful salt; one-half teaspoonful pepper; one cupful cream or chicken stock; one tablespoonful flour; four eggs; one teaspoonful onion juice; one tablespoonful lemon juice; one pint crumbs; three tablespoonfuls butter. Put the cream or stock on to boil. Mix the flour and butter together and stir into the boiling cream. then add the chicken and seasoning. Boil two minutes and add two of the eggs, well beaten. Take from the fire immediately and set away to cool. When cold, shape and fry. (The other two eggs to be used in frying.)

Veal, mutton, lamb, beef and turkey can be prepared in the same manner as the chicken. C. M. McF.

SAUSAGE ROLLS.

Take as many newly-made sausages as you intend to have rolls. If sausage meat is used, make into sausage form. Roll out the pastry to about one-third inch thick. Cut in pieces about five inches long. Cut edges all around. Lay sausage on one-half paste, fold the other half over, then press the edges together so the gravy cannot ooze out. In cooking, bake one-half hour. (Use a shortcake dough for the rolls.)

A. M. W.

BAKED HAM.

Take a ham from eight to ten pounds. Soak twenty-four hours in cold water. Change several times. Wipe and scrape clean. Remove skin. Make a rather stiff paste of rye flour and water. Cover the ham entirely with the paste, and bake in a moderate oven six hours. This is very much nicer than when boiled.

TERRAPIN.

Take a calf's head, and boil until it drops off the bones. Cut into small pieces tongue, brains and all. Mix one-quarter pound of butter or more with flour to make a rich gravy, add one tumbler of sherry wine, red pepper and salt to taste; a teacup of cream. Stew all together a few minutes, and serve hot. Eggs for the same. Beat the yolks of hard-boiled eggs to a fine powder and make into a paste with the yolk of a raw egg; roll into small balls and drop in boiling water a minute to harden. Add these to the terrapin.

FRIED TRIPE.

Prepare the tripe by cleaning thoroughly and putting on in cold water to boil for six hours. Cut into pieces suitable for frying. Dip into the following batter and fry until brown in deep fat: One egg; two cupfuls milk; salt, and sufficient flour to make a thin batter.

BOILED DINNER.

Four pounds of corned beef; small bunch of beets; small head of cabbage; two small yellow turnips; eight potatoes. Put on the meal about four hours before dinner. Boil until tender, then remove, and either serve cold or put in hot closet till dinner time. Skim the fat from the liquor in which the meat has been boiled. Boil the beets in a kettle by themselves. Wash all the vegetables. Cut the cabbage in quarters. Pare the turnips, and cut into slices less than an inch thick, and pare the potatoes. Tie each vegetable, except beets, in a square of cheesecloth. Put in the turnips, then cabbage, and half an hour before dinner the potatoes. Drain each vegetable carefully, and serve.

POTATO DUMPLINGS FOR MEATS.

Pare and boil whole potatoes (it is better to boil them the day before using, as they grate better) and then grate them. Put one spoonful of butter in a frying pan, into which throw a slice of wheat bread cut into small cubes; when a little brown, add the cubes to the grated potato. Add to this mixture a little salt and one egg. Stir well and add enough flour so that it can be rolled easily into small balls. Fill a good-sized pot three-quar-

ters full of boiling water, and into this put a tablespoonful of salt. Drop the dumplings into this, putting the cover on the pot. When they are done they will float on the top. Take them up as needed, and serve very hot. Serve with cold meat, using meat gravy.

A. M. N.

YORKSHIRE PUDDING FOR ROAST BEEF.

Beat three eggs very light. Add one scant teaspoonful of salt; one pint of milk. Pour half a cupful of this mixture on two-thirds of a cupful of flour, and stir to a smooth paste. Add the remainder of the mixture and beat well. Bake in hot gem pans forty-five minutes. Baste with the drippings from the beef.

BOILED SUET PUDDING FOR BAKED CHICKEN OR TURKEY.

Two cupfuls flour; one cupful suet, chopped fine; one cupful stoned raisins; one teaspoonful salt. Mix lightly with cold water. Wring cloth out of boiling water; spread over a bowl, and flour. Put in the pudding and tie tightly. Flour the opening. Plunge into boiling water, and keep the water boiling during cooking. Boil two hours. Serve with turkey as a vegetable, and use turkey gravy.

M. L. S.

SAUCE TARTAR FOR COLD MEATS.

One-half pint of mayonnaise dressing; two olives; one small pickle; two teaspoonfuls of capers. Chop the olives, gherkin and capers very fine, and add them to the dressing.

TOMATO SAUCE FOR CHOPS, FILLET OR STEAK.

One-half can of tomatoes; one cupful of water; one tablespoonful of butter; one tablespoonful of flour; one tablespoonful of chopped onion; one bay leaf; two sprigs of parsley; one blade of mace; salt and pepper to taste. Put on the tomatoes, water, onion, bay leaf, parsley and mace to boil. Melt the butter, add and mix till smooth. Press tomatoes through a sieve. Add butter and flour, and simmer ten minutes. Add salt and pepper and serve.

MINT SAUCE FOR LAMB.

One cupful chopped mint; one-quarter cupful sugar; one-half cupful vinegar. Let it stand an hour before serving.

VEGETABLES.

BOSTON BAKED BEANS.

Soak one quart of small soup beans in cold water over night. The next morning put them into fresh cold water, and simmer till soft enough to pierce with a pin, then drain and pour cold water over them. Prepare one-quarter pound of mixed fat and lean salt pork, cutting the rind in strips. Place the pork in bottom of the bean pot, cover with the beans, leaving only the rind exposed. Mix one teaspoonful salt; one teaspoonful mulsard, and one-third cupful molasses with hot water, and pour over the beans. Add enough more water to cover them and keep them so covered until one hour before serving. Bake from six to eight hours in a moderate oven.

N. M. G.

STEWED POTATOES.

Cut raw potatoes in small pieces; cover with boiling water in frying pan; cook until tender; pour off the water; add milk, salt, pepper, butter and parsley.

L. P. B.

CREAMED POTATOES.

Cut cold-boiled potatoes into cubes measuring one-third of an inch, or into thin slices. Put them in a small, shallow pan; cover with milk, and cook until the potatoes have absorbed nearly all the milk. To one pint of potatoes add one tablespoonful of butter, half a teaspoonful of salt; one-half saltspoonful pepper and a little chopped parsley.

SARATOGA POTATOES.

Select good-sized potatoes; pare them and lay in ice-water for one or two hours; slice them with a cutter very thin; drop them again into ice-water. Then dry them with a towel and drop them a few at a time into boiling lard until they are of a

light brown. Take them out and sprinkle with salt. One dish receipt.

FRENCH FRIED POTATOES.

Cut raw potatoes into wedges; dry thoroughly, and cook in deep hot fat until brown. Drain in a colander, and salt. The above can be covered until they begin to brown, if desired.

POTATO CROQUETTES.

Two cupfuls of cold mashed potatoes, free from lumps; two eggs beaten to a froth; one tablespoonful of butter (melted); salt and pepper to taste; a little parsley, chopped fine. Mix this all together, and then form into cakes or rolls. Roll in beaten egg and crackers or bread crumbs, and fry in hot lard a nice brown.

S. Y. A.

POTATO PUFFS.

Take two teacupfuls of cold mashed potatoes; eight teaspoonfuls melted butter, and beat together till very light. Add salt to taste and two well-beaten eggs. Beat again, press through a colander, put into a buttered baking dish and bake until brown.

FRIED EGG PLANT.

Peel and cut the plant into slices, one-half of an inch thick. Then lay the slices one on top of the other, sprinkling a little salt on each one; leave stand this way from thirty to fifty minutes. Then beat up two eggs lightly, adding a little boiling water. Dip each slice in the egg and bread crumbs, and fry in a pan of hot lard a nice brown (be sure to have the lard deep enough to let the slices be covered), then lay on brown paper to drain, and serve on a hot plate.

S. J. A.

BAKED EGG PLANT.

Wash the egg plant, put it into a kettle and cover it with boiling water. Boil until tender (about a half hour), then take it out, cut it in half, and scoop out the soft portion, leaving the skin unbroken. Mash the egg plant fine, add to it a large tablespoonful of butter, salt and pepper to taste. Mix well, and put back into the skin. Sprinkle the top lightly with bread crumbs, and put in the oven to brown.

L. T. R.

FRIED TOMATOES.

Wash and cut into halves nice smooth tomatoes; place in a frying pan with skin side down. Cut some butter into small pieces, and place over the tomatoes; dust with salt and pepper, and stand over a moderate fire to fry slowly. When the tomatoes are nicely browned, turn them over carefully. When that side is nicely browned, lift off carefully on to a heated platter. Then draw the frying pan over the hot fire, and add two tablespoonfuls of flour. Mix until smooth. Add a half pint of milk or cream, stir continually until it boils, season with salt and pepper, pour over tomatoes and serve. Be careful to brown the flour and butter a nice light brown, and if the gravy is a little too thick, add a little more milk or cream.

S. J. A.

STEWED TOMATOES.

Pour boiling water over them; with a sharp knife remove the skins and the hard stem ends, and cut them in small pieces. Stew in a porcelain-lined or granite saucepan for a half hour. Then add to every quart of tomatoes a tablespoonful of butter; a teaspoonful sugar; salt and pepper to taste. Stew fifteen or twenty minutes longer, or until they are the desired thickness; and thickened with bread crumbs. A slice of onion may be added to the tomatoes, when first put on to cook.

MRS. S. J. A.

SCALLOPED TOMATOES.

Place in a baking dish a layer of bread crumbs; then a layer of peeled tomatoes, sliced, with bits of butter, a little pepper and salt; then bread crumbs, tomatoes, and so on, until the dish is full, having the bread crumbs on top. Place in the oven and bake.

MRS. S. J. A.

BAKED TOMATOES.

Select six large, smooth tomatoes, cut a slice off the stem ends, scoop out the seeds. Mix together a half cupful of finely chopped cold-boiled ham; twelve chopped mushrooms; ten heaping tablespoonfuls of stale bread crumbs; a tablespoonful of chopped parsley; a half teaspoonful of salt; a dash of cayenne, and a tablespoonful of melted butter. Fill the tomatoes with

this mixture, heaping it in the center. Sprinkle over the tops with bread crumbs. Place the tomatoes in a granite baking pan. Baste with melted butter, and bake in a hot oven from forty to fifty minutes, and serve.

GREEN CORN CAKES.

Take one pint of grated green corn; three tablespoonfuls of milk, and one teaspoonful of flour. Mix with them one-half teacupful of melted butter; one egg; one teaspoonful of salt; one-half teaspoonful of pepper. Drop a spoonful into hot butter and fry eight or ten minutes. These are nice with meat.

By request, C. J.

CORN PUDDING.

Take one dozen ears of green corn, cut each row through on the cob, and then scrape off. To this add two eggs, well beaten; one tablespoonful of sugar; one tablespoonful of melted butter; with salt and pepper. Then add one-half pint of sweet milk. Put it in a buttered dish and bake three-quarters of an hour. This is eaten as a vegetable for dinner. One dish recipe.

SCALLOPED ONIONS.

Take from six to eight medium-sized onions. (The Bermudas are the best) peel and boil until tender (three-quarters of an hour will be sufficient). Then put in a baking dish and pour over sauce made of one tablespoonful of butter rubbed into one and one-half tablespoonfuls flour. Pour over it one pint hot milk, and cook until like custard. Bake one-half hour. Cauliflower or asparagus.

SCALLOPED APPLES.

Butter a pudding dish, and put a layer of peeled sliced apples in the bottom, sprinkled with sugar. A very little flour, and cinnamon, and some small bits of butter. Fill the dish in this manner, and bake one hour, covering the dish to prevent burning on the top. Serve cold or hot. C. M. D.

ASPARAGUS.

Tie in bunches and boil until tender in plenty of water. Have bottom of dish covered with dry toast, lay asparagus on, and pour over it a rich drawn butter made of milk.

CAULIFLOWER WITH BUTTER SAUCE.

Trim the leaves of some cauliflowers, wash them and put them in two quarts of boiling water, add half ounce of butter, half ounce of salt, and the juice of a lemon. Let them boil quickly until quite soft; drain them, and they are ready.

By request, C. J.

CAULIFLOWER EN-GRATIN.

Boil the cauliflower as directed in recipe for boiled cauliflower; put one tablespoonful of butter in a frying pan. When melted, add a tablespoonful of flour. Mix until smooth. Add a half pint of milk. Stir continually until it boils. Add a half teaspoonful of salt and four tablespoonfuls of grated cheese. (Parmesan is best.) Pour this over the cauliflower and serve.

R. T. S.

BOILED CAULIFLOWER.

Pick off the outer leaves and cut off the stem. Then tie it in a piece of cheesecloth, to prevent breaking. Stand it in a kettle of boiling water, with the stem downward. Add a teaspoonful of salt. Cover the kettle and boil twenty or thirty minutes, until the cauliflower is tender. When done, pour over it cream sauce and serve.

SPINACH, WITH CREAM.

Wash three quarts of spinach in several waters, then put in four quarts of boiling water, adding half ounce of salt. Boil it over a very hot fire for ten minutes, then put it in cold water for a moment, press the water from it, and chop it extremely fine. Put in a saucepan on the fire four ounces of butter; a tablespoonful of flour; half teaspoonful of sugar; some salt; nutmeg, and half pint of cream. Stir it all well together until it boils, then add the spinach. Serve it garnished with pieces of bread fried in butter.

MRS. S. Y. A.

SUCCOTASH.

Boil one quart of lima beans until tender, cut down the middle the grains of one dozen ears corn, and scrape. Drain off water from beans; add the corn; season with salt and pepper, and a good lump of butter, and a half pint of milk or cream. Then cook slowly twenty minutes. You may use string beans instead of lima.

S. J. A.

CAULIFLOWER.

Remove all the outside leaves. Place in strong salt water for an hour to draw out any little insects that may be in it. Put on to cook in cold water, when hot put in salt. Boil until tender. Place in a dish, and pour over drawn butter.

BAKED POTATOES.

Wash thoroughly as many potatoes as needed, leaving the skins on. Place in a hot oven on the rack. Bake from a half hour to an hour. When they begin to feel soft press with the fingers gently and break the skins. Serve as soon as possible after done.

ASPARAGUS.

Take a bunch of asparagus. Cut the tops off nearly to the center of the stock. Lay the tops in cold water. Pare the bottom parts. Put on to boil in cold water. When nearly boiling add salt. When tender put in the tops. Boil until they are tender. Have ready some toasted bread. Dip in the hot water wherein asparagus boiled. Lay on a platter. Put the asparagus on top of the toast, and pour on drawn butter, made of a tablespoonful of butter, rubbed to a cream with two tablespoonfuls of flour. Put in a pint of boiling milk. Boil until thick. Pour over the asparagus. Salt to taste. Use the same recipe for drawn butter for cauliflower.

GREEN PEAS.

Shell the peas and put on to cook in cold water. As soon as they come to a boil put in seasoning. Salt, pepper and butter. If very young from twenty minutes to half an hour is sufficient for cooking.

BOILED ONIONS.

Pare the onions. Put on in cold water. Let boil twenty minutes. Pour the water off. Put on more boiling water, with salt enough to season them. When tender, pour off the water again. Put butter size of a walnut, and a little milk. Boil slowly for a few minutes.

SWEET POTATOES.

Pare as many potatoes as are needed, one or two to a person. Lay them in cold water as you pare, to keep from getting black. Put on to cook in boiling water. Boil until you can put a fork through. Take out one at a time as they get done. Place on a pan and stand in the oven to dry. When roasting meat sweet potatoes are nice. Put in the pan by the side of the meat and browned in the fat. They must be boiled first.

CORN ON THE COB.

Prepare as many as are needed, by taking off all the husk, except one inside layer. Turn that back and pick off all the silk. Replace the husk. Be careful not to take the husk in turning it back. Boil in salted boiling water about ten minutes.

CORN.

Six good-sized ears of corn. Cut off the grains with a sharp knife. Do not take the whole grain at one cut, sort of shave it off. Do not cut close to the cob. Then with the back of the knife scrape out all the juice that is left on the cob.

CORN OYSTERS.

Take a dozen large ears of corn. Cut down the center of the grains, and scrape well, being careful not to get the hulls off. Add two eggs well beaten. Salt and pepper to taste. Three tablespoonfuls of flour. Mix well, and fry slowly from twenty minutes to half an hour in just enough fat to fry nicely.

BAKED BEANS.

Soak one pint of soup beans over night. Next morning put in fresh water, and put on the stove and boil until the beans are done. Season with a teaspoonful of sugar and salt. Pour in a dish and dot with butter. Bake in a slow oven two hours.

BOILED CABBAGE.

One small head of cabbage. Cut in small pieces. Boil in salt water until tender. Pour off water. Put in a lump of butter the size of a walnut, and milk. Cook slowly for a few minutes.

TURNIPS.

Pare the turnips and slice. Put on to boil in cold water. As soon as hot put in salt; a tablespoonful to a quart of water. When tender, drain all the water off, and mash with a potato masher, using a good-sized piece of butter, the size of an egg.

STEWED CELERY.

Cut the celery in half-inch pieces. The green part is the best, any will do. Wash well. Put on to boil in cold water. Add salt as soon as boiling. Cook until tender. Drain all the water off. Put on milk and butter the size of a walnut. Let cook slowly on the back part of the stove for a short time.

COLD SLAW.

Cut one-half head hard cabbage. Put in dish, and salt and pepper to taste. Then sprinkle one-quarter teaspoonful of mustard over the top of the cabbage. Take two eggs, beat lightly. Add piece of butter the size of walnut; one-half teaspoonful of sugar, and four tablespoonfuls of vinegar. Place over a hot fire, stirring all the time until it thickens like custard. Then pour this dressing over the cabbage in the dish and let stand until the dressing is a little cold. Mix lightly with a fork through the cabbage. Set away in a cool place. S. J. A.

LIMA BEANS.

One quart beans. Cover well with cold water. Put on to boil. After boiling ten or fifteen minutes, pour off the water. Add more hot water, enough to finish cooking them. Season with salt, pepper and butter. Be sure to put in seasoning when the last water is put on.

YELLOW STRING BEANS.

Cut the beans in small pieces. Cover with cold water, and put on to boil. After boiling about half hour, pour off the water.

Put on fresh hot water. Put in seasoning to taste; butter size of an egg to a quarter of a peck of beans. Boil another hour and a half slowly. Cook green string beans in the same way.

HOT BEETS.

Take one bunch early beets. Wash, cut stems off from one to two inches. Boil one hour in slightly salted water. When done put them in a little cold water. Rub off the skins quickly. Then cut in quarters or eights, and put in covered dish. Pour on them a hot mixture of one tablespoonful of melted butter; two of vinegar, and a little pepper. Serve very hot. C. M. D.

DANDELION GREENS.

Pick over and wash carefully young dandelions. Boil in salted water about two hours, or until tender. Drain carefully and season with butter and pepper.

HOT SLAW.

Cut half head of cabbage fine as for stew. Put in a stew-pan with a piece of butter the size of an egg; one small teaspoonful salt and a little pepper. Add half teacupful water and half cup of vinegar. Cover the stew-pan, and cook the cabbage until it is tender. Stirring it often while cooking.

FRIED PARSNIPS.

Scrape and cut in quarters four good size parsnips. Boil the parsnips until tender; then drain and mash fine. Add one egg, well beaten, and one tablespoonful of flour, and a little salt and pepper to taste. Form in small cakes. Then fry in hot drippings. Fry brown on one side, then turn and brown the other.

BOILED PARSNIPS.

Scrape and cut in quarters or halves. Boil in salt water till tender, then drain. Then pour over them a sauce of butter and a little flour melted and seasoned with salt and pepper.

BEET GREENS.

Take young beets, the leaves and stalks. Scrape the roots and wash in several waters. Boil in salted wa'er till tender. Drain, and then add butter, and serve like spinach.

OKRA.

Boil young okra until tender. Drain, add cream and butter. Sprinkle with salt and pepper, and serve hot.

FRIED APPLES.

Take nice tart apples. Cut in rings. Take out the cores carefully. Coat the apples with flour and fry in hot fat (sausage fat is best). Drain each slice. Sprinkle with sugar and cinnamon. Brown bread is nice with them.

SALADS AND DRESSINGS.

MAYONNAISE DRESSING.

Yolks of four eggs; one "large cupful" of salad oil; juice of two lemons, or two tablespoonfuls of vinegar; one saltspoonful of salt, and half as much cayenne pepper. Keep oil, vinegar and eggs on ice until needed. Set a bowl on cracked ice; break the yolks carefully into it; beat the yolks carefully and slowly. Mix slowly and add lemon juice alternately until the mixture is a thick yellow batter, putting the salt and pepper in last. Pour into a small pitcher and set away on ice. J. A. M.

SALMON SALAD.

Pick the salmon in flakes, and pour over it a French dressing and let stand until ready for use. Cover with a mayonnaise dressing just before serving.

TOMATO SALAD, NO. 1.

Arrange salad leaves on a dish, peel and cut tomatoes in halves; place a spoonful of mayonnaise on each half and serve.

TOMATO SALAD, NO. 2.

Peel ripe tomatoes; slice; lay in salad bowl; season with salt, pepper, a little sugar, oil and vinegar. Keep tomatoes on ice until actually served. They cannot be too cold. "Very excellent."

OYSTER SALAD.

Steam or parboil one pint of oysters. Drain, cool and serve with a mayonnaise dressing.

SHAD-ROE SALAD.

Wash one set of shad roes. Put them in a saucepan. Cover with boiling water. Add teaspoonful of salt. Simmer gently twenty minutes. When done, stand away until cold. When

ready to serve, remove the skin from the outside of shad roe, cut them into thin slices. Put one slice of onion in center of the salad dish. Arrange around it crisp salad leaves. Heap the shad roe in the center. Pour over it the mayonnaise, and it is ready to serve.

LOBSTER SALAD.

Cut the lobster into small pieces. Add the French dressing, and put on ice until ready to use. Before serving cover the top with a mayonnaise dressing.

LOBSTER SALAD.

One lobster; one-half head of salad; yolks of two hard-boiled eggs (boiled twenty minutes); two large tablespoonfuls of melted butter or oil; one-half teaspoonful of pepper; one-half teaspoonful of mustard; one-half teaspoonful of sugar; one-quarter teaspoonful of salt; two tablespoonfuls of vinegar. Chop lobster salad and white of eggs fine. Rub the yolks of eggs smooth, and add mustard, pepper, salt, sugar and melted butter or oil, and lastly vinegar. Add to the lobster and mix well. Mrs. S.

SHRIMP SALAD.

Open a can of shrimps some hours before using, and put upon ice. Line a salad dish with leaves of lettuce or cress. Lay the shrimps on them, and pour mayonnaise dressing over all, and serve.

J. A. R.

CHICKEN SALAD.

For one pair of chickens. Yolks of eight *hard-boiled* eggs, mash them to a paste. Add two cupfuls of olive oil; one teaspoonful of salt; one-half teaspoonful red pepper; two tablespoonfuls of mustard, mixed in a little vinegar; yolks of two raw eggs. Put in the ingredients as given in the recipe and mix accordingly; more salt or pepper can be added according to taste.

S. L. M.

CHICKEN SALAD.

Take the white meat of two nice large chickens, cut into small pieces. To a pint of meat put two-thirds of a quart of celery. Arrange on lettuce leaves, and serve with mayonnaise dressing.

CHICKEN SALAD.

Boil the chicken till tender. Skin and chop fine. Have an equal quantity of chopped celery. Take four eggs to one pair of chickens. Put on the stove one pint of vinegar. Put in it a large piece of butter. Beat up the yolks of the eggs, and pour into the vinegar and butter a pinch of red pepper and one teaspoonful of mustard. Take half cup of cream and the whites of the eggs well beaten, and pour over the chicken, which should be previously salted and peppered, and the celery also mixed into it.

A. M. W.

MOCK TERRAPIN.

To three cups of fried liver, chopped fine, add two potatoes, chopped; two hard-boiled eggs, cut up; butter; pepper, salt to taste; add water enough to make gravy; thicken with flour.

SWEETBREAD SALAD.

Parboil three sweetbreads for ten minutes in fresh hot water. Drain, and put into ice-water to blanch them. When cool, cook in boiling water, salted, for fifteen minutes. Take out, wipe, and set where they will cool suddenly. This will make them crisp and firm. Cut into small pieces. Line a dish with lettuce. Lay the sweetbreads on the leaves, and serve with mayonnaise dressing.

J. A. M.

VEGETABLE SALAD.

Take equal quantities of sliced cucumbers, tomatoes and lettuce leaves. Serve with the French dressing.

EGG SALAD.

Take six eggs. Boil half an hour. Take out the yolks carefully. Chop the whites very fine. Arrange lettuce leaves or cress on a dish, making nests of the whites of the eggs, and put one yolk in each nest. Sprinkle French dressing over the whole.

CELERY AND SARDINE SALAD.

Cut the celery into inch lengths. Season with salt, pepper and vinegar. Heap on a dish and lay sardines on the base of the pile. Pour a good mayonnaise dressing over all, and serve.

E. K.

STRING BEAN SALAD.

Take a cup of cold boiled string beans. Heap on a flat dish. Encircle with a row of cold-boiled beets, sliced. On each of these lay a slice of hard-boiled eggs. Garnish with crisp lettuce leaves. Serve with mayonnaise dressing.

J. A. M.

POTATO SALAD.

Cut six large cold potatoes into cubes. Put them into a dish and season as follows: Two tablespoonfuls of olive oil; one-half tablespoonful of mustard; pepper, salt and celery salt. Whip them to a smooth paste, and add slowly five teaspoonfuls of vinegar. When mixed, pour on the salad and serve. A little chopped onions can be added if desired, and also young lettuce leaves cut fine.

S. L. M.

ICED STUFFED TOMATOES.

Scald and peel six small solid tomatoes. Cut off stem end in a slice, and with spoon scoop out the seeds. Stand the tomatoes on ice for two hours. When ready to serve, chop one new onion, a bunch of cress and a small bit of parsley, rather fine. (Do not bruise the cress.) Mix a half teaspoonful of salt; one-quarter teaspoonful pepper; three tablespoonfuls of olive oil. Beat in one tablespoonful vinegar. Pour this over the mixture. Fill in tomatoes. Stand each on lettuce leaf and serve.

TO PREPARE MUSTARD.

Take two tablespoonfuls of mustard; one tablespoonful of flour. Mix this smooth with a little cold vinegar. Then mix together four tablespoonfuls of vinegar; one tablespoonful of olive oil; one teaspoonful of sugar; one teaspoonful of salt; one teaspoonful of pepper. Let this come to a boil. Stir constantly. Then when it boils pour it on the mustard. Stir it well, and as soon as it is cold it is ready for use.

A. M. W.

BOILED SALAD DRESSING.

Three eggs; one small cupful of milk; one-half cupful of vinegar, one dessertspoonful of flour; one teaspoonful of mustard; one-half a teaspoonful of sugar; salt and red pepper to taste. Rub

flour, mustard, sugar, salt and pepper together with a little milk. Add beaten yolks of eggs, milk and vinegar, and lastly stir in the whipped whites of eggs. Stirring continually until quite thick. When cold, add two or three tablespoonfuls of oil, or if preferred, cook one-half cupful of melted butter with the mixture.

L. P. B.

FRENCH DRESSING FOR SALADS.

One-half of teaspoonful of salt; one-quarter teaspoonful of pepper; three tablespoonfuls oil; one-quarter of teaspoonful of onion juice; one tablespoonful of vinegar. Mix in the order given. It may be used for vegetable, egg, or meat and fish salads.

SALAD DRESSING.

One egg well beaten; three tablespoonfuls of vinegar; one teaspoonful of sugar; one-half teaspoonful of salt; as much ground mustard as will lay on the point of a table knife. Boil slowly and stir constantly. If too thick add a little cornstarch wet with a little milk.

S. E. P.

COLD SLAW DRESSING.

One egg, well beaten; one teaspoonful of sugar; one-half teaspoonful of salt; one-half a cupful of sour cream; four tablespoonfuls of vinegar. Boil until smooth like custard. Stir thoroughly while boiling.

S. E. P.

PUDDINGS AND DESSERTS.

APPLE SNOW.

Peel and grate one large sour apple. Sprinkle over it a small cupful of powdered sugar as you grate it, to keep it from turning dark. Break into this the whites of two eggs, and beat it all constantly for half an hour. Take care to have it in a large bowl, as it beats up very stiff and light. Heap this in a glass dish, and pour a fine smooth custard around it and serve. (A very delicate dessert.)

COTTAGE PUDDING.

One cupful of sugar; three tablespoonfuls melted butter; two eggs. Beat this well together. Add one pint of flour; a little salt; one teaspoonful of cream of tartar mixed in it; one teaspoonful soda dissolved in one cup of milk, and a little nutmeg.

SAGO PUDDING.

Pare and core five good-sized apples and slice across. Soak one-half cupful of sago over night in cold water, or let it simmer, and add sugar to taste. Pour this over the apples and bake. Flavor with vanilla.

L. B. B.

PUFF PUDDING.

Three eggs; one and one-half cups sweet milk; pinch of salt; two teaspoonfuls baking powder; flour to make as stiff as sponge cake. Bake quickly.

ENGLISH PLUM PUDDING.

One cup of molasses; one-half cup of butter; one cup of milk; four cups of flour; one teaspoonful of cloves; one teaspoonful of cinnamon; one teaspoonful of saleratus; one-half pound chopped raisins; one-half pound currants; a little salt. Boil four hours.

SNOW PUDDING.

One-half pound of gelatine. Soak in cold water thirty minutes. Into this put scant one pint of boiling water; the juice of three lemons; two cupfuls of sugar. Strain and set away to cool. Beat to a stiff froth. Add the whites of three eggs, beaten light.

SPANISH CREAM.

One quart of milk; four eggs; one-half ounce gelatine. Pour one pint of milk over gelatine. Soak one hour. Then add the other pint of milk. Stir it over the fire. Beat the yolks of eggs with three tablespoonfuls of sugar, and stir them into the milk just before boiling. When it boils, stir into it the whites of the eggs beaten to a stiff froth, with three tablespoonfuls of pulverized sugar. Flavor with vanilla.

DANDY PUDDING.

One quart of milk; yolks of three eggs; one and one-half teaspoonfuls of cornstarch. Sweeten to taste. Let come to a boil, and put out to cool. Beat the whites of eggs with sugar, and put on top and brown.

HUCKLEBERRY PUDDING.

One egg; one cupful of sugar; one cupful of milk; butter the size of an egg, beaten alone; one and one-half cupfuls of flour; one teaspoonful of baking powder; one-half box or small pint of berries. Bake.
L. P. B.

HALF-HOUR PUDDING.

Put a layer of fruit one inch deep into a pudding pan. Add one pint of water and sweeten with sugar to taste. Make a dough as follows: One pint of flour; butter the size of a walnut; a little salt; one tablespoonful of Cleveland or No. 1 baking powder, with enough cold water to make it as soft as biscuit dough. Put this over the top of the layer of fruit. Bake in oven. Cherries or huckleberries can be used. Juicy fruits require less water.

S. A. K.

SUET PUDDING.

One teacupful suet, chopped fine; three cupfuls flour; one cupful sour milk; one cupful molasses; two cupfuls raisins; cloves and cinnamon to taste; one teaspoonful allspice; one teaspoonful salt; one-half teaspoonful baking soda; two teaspoonfuls baking powder. Boil three hours in a mold. Serve with sauce No. 1.

RUSSIAN PRUNE PUDDING.

Stew one pound of prunes in water, until thoroughly cooked. Then rub through a colander. To this pulp add a scant one-half cupful sugar, and when cold add the whites of four eggs, which have been beaten to a stiff froth. Bake twenty minutes, and serve immediately with sugar and cream. L. P. B.

FIG PUDDING.

One-quarter pound figs; two ounces suet; two ounces bread crumbs (four tablespoonfuls); two ounces brown sugar (two tablespoonfuls); two ounces flour (four tablespoonfuls); one egg (well beaten); one-half teaspoonful baking powder; one-half cupful of milk. Cut the suet into fine pieces. Mix it with the flour, bread crumbs, baking powder, sugar and figs (cut into dices). Stir well and gradually add the well-beaten egg and milk. Put the mixture into a well-greased pan and steam two hours.

SAILORS' DOUGH.

One pint flour; two heaping teaspoonfuls baking powder; a pinch of salt; two eggs; one-half cupful milk; butter size of an egg; fruit as you choose. Work butter through the flour as for pie crust. Break eggs into corner of dish, and by degrees add the milk and flour together slowly. Add salt when you do the baking powder. Add the fruit last. Steam one hour. Serve with sauce No. 1.

STEAMED STRAWBERRY PUDDING.

One egg; one pint milk; one and one-half cups flour; one teaspoon baking powder; little salt. Mix together about the consistency of batter for fritters. Take teacups and grease well. Put

a tablespoon batter; tablespoon strawberries, preserved fruit will answer, then a spoonful batter. Steam twenty minutes in a kettle part full water. Serve with sauce No. 1. A. M. W.

PINEAPPLE CREAM PUDDING.

One pineapple; one pint of milk; three eggs; three-fourths of a cupful of sugar; two tablespoonfuls of flour; one-fourth of a teaspoonful of salt, and a half a teaspoonful of vanilla extract. Put the milk on to boil. Beat the eggs and sugar, flour, salt, together. Add to the milk. Let boil ten minutes, stirring frequently. Take from fire. Add the vanilla. Then set away to cool. Pare the pineapple, and grate it when the cream is cool. Stir the apple into it, and set in refrigerator for an hour or more. (Peaches can be served the same way.)

COFFEE JELLY.

One-half box of gelatine; one pint of strong coffee; three-fourths of a pound of sugar. Pour the coffee over the gelatine. When dissolved stir in the sugar. Add one-half pint of boiling water. Strain into molds, and serve with whipped cream.

CHOCOLATE JELLY.

Soak one box of gelatine in one-half pint of cold water. Heat one pint of rich milk. Then to one pint of cold milk add four tablespoonfuls of grated chocolate; one cupful sugar. Mix this mixture until smooth. Then add it to the hot milk, and when it has boiled up once, add the gelatine. Stir briskly until thoroughly mixed. Flavor with vanilla, and serve with whipped cream.

F. E. P.

LEMON JELLY.

One box of gelatine. Soak ten minutes in one pint of cold water. Add one quart of boiling water. Let the mixture come to a boil. Add one cupful of sugar. Take from fire, and let cool a little, then add the juice of five lemons, or the juice of two lemons and three oranges.

S. E. P.

SAUCE FOR PUDDINGS.

SAUCE, NO. 1.

One cupful sugar; one large tablespoonful butter; one tablespoonful vinegar; one tablespoonful cornstarch; one-half of a nutmeg. Mix together, and then pour over it one cup of boiling water. Let it boil. Then beat one egg, and pour your sauce on while hot. Beat well.

A. M. W.

SAUCE, NO. 2.

One-half pint milk; one egg. Add two tablespoonfuls of sugar after the milk boils; one teaspoonful vanilla. Thicken with flour.

L. P. B.

PLAIN SAUCE.

One pint of boiling water; a small piece of butter; one egg; three tablespoonfuls sugar; one good tablespoonful of flour. Boil until it thickens. Flavor with vanilla.

HARD SAUCE.

One-quarter cupful butter; one cup powdered sugar; one teaspoonful vanilla; whites of two eggs. Beat the butter to a cream. Add gradually the sugar, and beat until very light. Add the whites, one at a time, and beat all until very light and frothy. Then add gradually the flavoring, and beat again. Heap it on a small dish. Sprinkle lightly with grated nutmeg and stand away on the ice to harden.

CREAMY SAUCE.

One-half cup butter; one cup powdered sugar; one-quarter cup milk or cream; one teaspoonful vanilla or lemon extract. If lemon or vanilla, use four tablespoonfuls cream. Beat the butter to a cream. Add the sugar gradually, beating all the while. When light and creamy, gradually add the flavoring, and then the cream

a little at a time. When all is beaten smooth, place the bowl in a basin of hot water and stir until the sauce is smooth and creamy. No longer. C. M. McF.

LEMON SAUCE.

One tablespoonful of butter; one tablespoonful cornstarch; one-half cupful sugar; one egg; one pint boiling water. Beat cornstarch, sugar, egg, butter together. Pour boiling water on cornstarch. Place on fire until thick. Take from fire. Add rind and juice of one lemon. S. A. K.

FROZEN CUSTARD.

One quart of milk; two eggs; two tablespoonfuls of cornstarch; one-half pound of sugar; one pint of cream. Scald the milk and add cornstarch mixed smooth in a little cold water. Cook for two minutes. Take from fire, and add beaten yolks of eggs and cream, then flavor. When cold add beaten whites, and freeze.

ORANGE SHERBET.

One tablespoonful of gelatine; one and a half cups cold water; one-half cup boiling water; one cup sugar; four oranges; two lemons or one pint of juice. Soak the gelatine in one-half cupful cold water ten minutes. Add the boiling water. When dissolved add sugar and cup of cold water and orange juice. Strain and freeze.

LEMON SHERBET.

One tablespoonful gelatine; one quart water; one pint sugar; juice of six lemons.

PINEAPPLE SHERBET.

One can grated, or one pint fresh fruit; one pint sugar; one pint water; one tablespoonful gelatine.

VANILLA ICE-CREAM.

Three pints of cream; one quart of milk; one pound of sugar; whites of two eggs; one tablespoonful of vanilla. Mix uncooked. Stand in freezer until thoroughly chilled; then freeze. Instead of the vanilla use five tablespoonfuls grated chocolate for chocolate ice-cream.

GRAPE WATER-ICE.

Three pounds of Concord grapes; one quart of water; one pound of sugar. Boil the sugar and water together for five minutes. Pulp the grapes and add the pulps and skins to the syrup. Stand aside to cool. When cold press through a fine sieve, being careful not to mash the seeds. Turn into the freezer and freeze.

AMERICAN CREAM.

One-half box gelatine; one pint cold water. Set on back of stove till dissolved. Stir occasionally. Add pint sweet milk, and put on to boil. Beat the yolks of four eggs until light. To the eggs add one teaspoonful vanilla and six tablespoonfuls sugar. Stir this into the milk and gelatine. When, or near boiling, beat the whites of eggs with five tablespoonfuls sugar, one tablespoonful vanilla. As soon as milk begins to boil take it from the stove. Add whites of the eggs, and gently stir through it, and set away to cool, and put in a mold or large flat dish. A. M. W.

PIES.

PLAIN PIE CRUST.

Three cups flour; one cup lard; little salt; two-thirds cup ice-water. Makes two pies.

SUMMER MINCE PIE

One pound of raisins; two cups bread crumbs; one cupful of vinegar; three cups water; one cupful molasses; one cup sugar; two eggs; one teaspoonful cinnamon; one of ginger; one teaspoonful allspice; one teaspoonful soda; one of pepper. Mix all together, and bake between two crusts. A. S.

LEMON PIE.

Two lemons; three eggs; one pint of boiling water; two table-spoonfuls of cornstarch; one and three-quarters cups sugar; butter size of walnut. Mix cornstarch with little cold water. Then pour boiling water on. Add the butter and yolks of eggs with the sugar and lemons grated. Pour in a crust already baked. Beat the whites of the eggs stiff and spread on top of pie. Brown in the oven. J. W.

LEMON PIE.

One cupful of sugar, one tablespoonful butter, beaten together; yolks of two eggs; one cupful of milk; three dessertspoonfuls of flour, wet with the milk; grate rind, and juice of one lemon. Last thing before baking beat the whites of the two eggs and add with the rest. This makes one pie. S. E. P.

COCOANUT PIE.

One-half grated cocoanut; one quart of milk boiled and poured over the cocoanut; two tablespoonfuls butter; four eggs; sugar to taste. This makes two pies. S. E. P.

EGG CUSTARD.

Three eggs; three tablespoonfuls sugar. Beat the eggs and sugar together till an even spoonful can be taken up. Add one and one-half pints boiling milk. Put into a deep plate covered with crust, on which nutmeg and bits of butter have been sprinkled.

M. L. S.

RHUBARB PIE.

Line a pie plate with a rich paste; rub the paste with a little flour. Cover the bottom with pitted dates. Wash and cut the rhubarb. Then cover it with boiling water and let stand until cool. Then fill in the pie. Sweeten to taste. No water needed for moisture. Bake with top crust.

SQUASH PIE.

One cupful of sifted or canned squash; one egg; one pint of milk; three tablespoonfuls of sugar; salt to taste. Bake with one crust in a deep plate.

E. T. H.

RHUBARB-RAISIN PIE.

One cupful of prepared rhubarb; one cupful of seedless raisins, and one cupful of sugar. Bake with two crusts.

CREAM PIE.

One and one-quarter cupfuls of milk; yolks of two eggs; one tablespoonful flour; two tablespoonfuls of sugar. Put the milk on to boil. Beat the egg and sugar well together. Add to the milk. Boil two minutes. Have your crust done. Then put in the cream. Beat the whites to a stiff froth, with a little sugar. Spread on top. Brown. Flavor with vanilla.

J. W.

RHUBARB CUSTARD.

Stew the rhubarb till tender. Then mash. When cool, add one egg; one tablespoonful of flour; a little lemon to taste and sugar, with half cup of water. Bake without top crust.

MINCE MEAT.

One beef tongue (fresh); two pounds of suet; four pounds of raisins; two of currants; one peck of apples; half dozen oranges; one pound of citron; half pound of candied lemon; six pounds of

sugar; one ounce cinnamon; one ounce cloves; one ounce of allspice; one ounce of nutmeg. Line pie plate with paste; wet edges. Put in mince meat. Cover over. Bake in quick oven.

PLAIN MINCE PIE.

Two pounds lean beef, chopped; one pound suet; five pounds apples, chopped; two pounds raisins; one pound of chopped raisins; half pound citron; half pound candied lemon peel, sliced thin; two pounds currants; two and half pounds brown sugar; two tablespoonfuls cinnamon; one tablespoonful cloves; one tablespoonful allspice; one tablespoonful salt; one nutmeg; one quart of cider (or more); one pint of molasses; three oranges. Mix and cook till the apples are done. (This will keep all winter.) Bake in crust, like apple pie.

CAKES.

CRULLERS.

One large tablespoonful butter; one cup sugar; three eggs; one cup milk; flour to roll, not too stiff; two tablespoonfuls baking powder; salt.

M. D.

CUP CAKE.

Four eggs; three cupfuls flour; two cupfuls sugar; one cupful butter; one cupful milk; one-half teaspoonful salt; two heaping teaspoonfuls baking powder.

L. D. B.

SPICE CAKE.

One cupful New Orleans molasses; one cupful sugar; one-half cupful butter and lard mixed; two eggs; one cupful thick milk; one even teaspoonful baking soda; one teaspoonful ginger; one teaspoonful ground cloves; one pound currants; one pound raisins; flour to stiffen. Bake slowly in cool oven.

MRS. M. E. B.

FRUIT CAKE.

One pound melted butter; one pound sugar; twelve eggs, beaten well; two pounds seeded raisins; two pounds currants; one-half pound citron; one champagne glassful of wine and brandy; one-quarter teaspoonful mace and one teaspoonful of cinnamon dissolved in the liquor; one pound of flour. Bake slowly four hours in a very moderate oven. Line cake pan with buttered paper.

M. E. B.

DROP CAKES.

Beat one cupful butter; one and one-half cupfuls sugar to a cream. Stir in three well-beaten eggs and one cup milk. Have ready three cups sifted flour with a large teaspoonful baking powder. Add this gradually. Beat to a smooth batter. Flavor lightly with vanilla or lemon. Drop from a spoon three inches apart in well-buttered dripping pans. Scatter a few currants on top. Bake quickly in hot oven. A "gem" pan is nice in which to bake the above.

MRS. L. F. E.

SILVER CAKE.

Eight eggs, the whites only; two cupfuls sugar; two and one-half cupfuls flour; one-half cupful butter; one-half cupful milk; one-half teaspoonful soda; one-half teaspoonful cream of tartar.

E. G. F.

ALMOND CUP CAKE.

One cupful butter; two cupfuls sugar (light brown); three cupfuls flour; five eggs; one-half cupful milk; one and a half teaspoonfuls baking powder; one cupful almonds (blanched and cut fine). Flavor with extract of orange.

C. R. T.

SOFT GINGERBREAD.

Six cupfuls of flour; three cupfuls molasses; one cupful of cream; one cupful of lard or butter; two eggs; one teaspoonful of saleratus; two teaspoonfuls of ginger.

A. S.

SOFT GINGERBREAD.

One cupful of butter; one cupful of sugar; one cupful of molasses; three eggs; one cupful milk; one teaspoonful soda; three and one-half cupfuls of flour; two tablespoonfuls ginger; one teaspoonful salt.

Miss O. B.

GINGER SNAPS.

One cupful molasses; one cupful butter; one cup sugar; two eggs; one tablespoonful ginger; one teaspoonful soda; flour to roll out thin. Bring the molasses and butter to a boil, then add sugar, eggs, ginger, soda and flour. Cut out and bake.

N. M. G.

CHOCOLATE COOKIES.

One-half cupful butter; one cupful sugar; one-half cup grated chocolate; one-half cup milk (scant); one-half teaspoonful baking powder; flour to roll out thin. Cream butter. Add sugar, milk and chocolate. Add flour and baking powder. Roll out thin and bake like snaps.

N. M. G.

COOKIES.

One cupful butter; two cupfuls sugar; one-half cupful water; three cupfuls flour; two eggs; one-half teaspoonful baking powder; flavor with nutmeg or vanilla. Roll in thin sheets, and cut into small cakes. Bake in quick oven.

K. L. B.

COCOANUT COOKIES.

Three cupfuls sugar; one cupful butter; one cupful milk; two eggs; one cupful grated cocoanut; two teaspoonfuls baking powder. Flour enough to make a dough to roll. J. W. P.

FRENCH CAKE.

One pound raisins, seeded and chopped; two cupfuls sugar; one cupful butter; one cupful sour cream; four eggs; one teaspoonful soda. Add enough flour to make a stiff batter as for pound cake. A. M. W.

PLAIN FRUIT CAKE.

One pound raisins; one pound currants; one-quarter pound citron; one pound flour; three-quarters pound brown sugar; one-half pint milk; four eggs; one-half nutmeg; one teaspoonful soda; one-half pound butter; wineglass of brandy. Mix sugar, butter and yolks of eggs; then add the other ingredients. Mix currants and raisins with a little flour, and add them the last thing before putting in oven. Bake three hours in moderate oven.

J. W. B.

FRUIT LAYER CAKE.

One cupful sugar; one-half cup butter; one and one-half cups flour; one-half cup wine; one cup raisins (seeded); two eggs; one teaspoonful baking powder. Dredge the raisins with flour and add lastly.

FROSTING.—Whites of two eggs; four tablespoonfuls of pulverized sugar. Make the same as for ice-cream cake.

C. R. T.

FRUTE CAKE.

One pound butter; one pound (brown) sugar; one pound flour (scorched); two pounds raisins; two pounds currants; one-half pound citron; ten eggs; three nutmegs; two lemons (cut fine); one teaspoonful of cinnamon; one teaspoonful allspice; one-half teaspoonful cloves; one-half cupful strong coffee; one cupful mc'asses; one gill of brandy. Bake in a moderate oven four hours. A. M. W.

LADY CAKE.

Two cupfuls sugar; two cupfuls flour; one cupful sour milk; one-half cupful butter; two teaspoonfuls cream of tartar; one-half teaspoonful soda; two eggs, or the whites of four eggs.

J. W. P.

POOR MAN'S POUND CAKE.

One-quarter pound butter; one cupful sugar; two and a half cupfuls flour; one-half cupful milk (scant); five eggs; one even teaspoonful baking powder; one tablespoonful brandy; one teaspoonful nutmeg.

C. A. R.

MOUNTAIN CAKE.

One pound sugar; seven ounces of butter; five eggs; one cup milk; one cup flour; one teaspoonful of cream tartar and baking powder.

K. L. B.

TURBIN CAKE.

One-half pound butter; one pound white sugar; one pound flour; four eggs; one teaspoonful soda; two teaspoonfuls cream of tartar; one cup milk.

E. G. F.

PLAIN SPONGE.

Six eggs, and weight of eggs in sugar; half the weight in flour; one teaspoonful vanilla. Beat the yolks of three eggs and sugar light. Then add whites of three, then rest of eggs and flour. Bake in a moderate oven.

J. W. B.

CREAM SPONGE.

Ten eggs; one pound sugar; one-half pound flour; juice of one lemon. Beat yolks, sugar and lemon. Whip the whites stiff. Stir in and beat well. Sift the flour and stir in gently. Bake in a quick oven. When baked in jelly tins this will make six or eight. Cream yolks of two eggs; one pint of milk sweetened to taste; a pinch of salt. Flavor with vanilla. For icing, the whites of two eggs; three tablespoonfuls of pulverized sugar; lemon juice to taste.

K. L. B.

HOT WATER SPONGE CAKE.

One and one-half cupfuls powdered sugar; three eggs; one and one-half cupfuls of flour; two small teaspoonfuls baking powder; six tablespoonfuls boiling water, and a pinch of salt. Cream yolks and sugar thoroughly. Then add beaten whites. Then flour. Stir well. Then stir in boiling water. Bake about thirty-five minutes in moderate oven, with increasing heat. A. S.

CHOCOLATE CAKE.

Two eggs; one and one-half cupfuls sugar; four tablespoonfuls melted butter; sixteen tablespoonfuls milk (beat yolk of eggs with milk); two cups flour; two teaspoonfuls baking powder. Bake in three layers.

FILLING.—Three-quarters cupful sugar; one-quarter cupful milk; two ounces of chocolate. (Boil all together two minutes.)

M. E. L.

JUMBLES.

One cupful of butter; two eggs; one cupful of sugar; pinch of mace; one tablespoonful sherry wine. Flour enough to be able to drop from a spoon, and smooth with a knife. M. D.

WHITE CAKE.

One cupful sugar; one cupful butter; whites three eggs; one-half cupful milk; two cupfuls flour; one teaspoonful baking powder. Flavor with almond.

VAN DUSEN'S GOLD LOAF.

Yolks of eight eggs; one cup granulated sugar; one-half cup butter; one-half cup milk; one and one-half cups flour; two teaspoonfuls baking powder. Bake in tube pan in moderate oven. M. B.

NUT CAKE.

One cupful sugar; one-half cupful butter; one-half cupful milk; two cupfuls flour; two eggs; one coffee cupful of mashed shellbarks; one and one-half teaspoonfuls baking powder. Bake in a moderate oven about thirty minutes. A. S.

COCOANUT CAKE.

Two cupfuls of sugar; one-half cupful of butter; one cupful milk; one whole egg, and yolks of three; two and one-half cupfuls of flour (sifted); two teaspoonfuls of baking powder. Bake in jelly tins.

FILLING.—One pound package cocoanut. To half of this add the whites of three eggs, beaten to a froth. Add one cupful of powdered sugar. Lay this between the layers. Mix with the other half of the cocoanut four tablespoonfuls of powdered sugar, and cover thickly the top of the cake. M. E. R.

SARA TARTS.

One pound of flour rubbed with one-half pound butter. Add one-half pound of granulated sugar. Beat very light four eggs, and stir in. Mix all together until smooth, and then roll out on board, and cut in diamond shape with sharp knife. Sprinkle a little powdered cinnamon in centre of each and bake light brown. Do not put them close, so as they will not run together. No baking powder or milk is used. R. C.

ANGEL CAKE.

Whites of nine eggs; one and one-quarter cupfuls of sifted granulated sugar; one cupful sifted flour; one-half teaspoonful cream tartar; a pinch of salt added to eggs before beating. After sifting flour four or five times, measure and set aside one cup. Then sift and measure one and one-quarter cups of granulated sugar. Beat whites of eggs about half, add cream tartar, and beat until very stiff. Stir in sugar. Then flour very lightly, and flavor to taste. Bake in thirty-five to fifty minutes.

M. B.

HERMITS.

One-half cupful butter; one and one-half cupfuls sugar; four tablespoonfuls milk; two eggs; one heaping teaspoonful baking powder; one cup chopped raisins; one-half teaspoonful each of cloves, grated nutmeg, cinnamon, mace. Flour to roll out. Cream the butter. Add sugar, milk and lightly-beaten eggs. Add baking powder, with one cup of flour. Add spice and rai-

sins, previously stoned and floured. Roll as soft as possible, a little at a time. Cut out and sprinkle with sugar before baking.

CREAM CAKE.

Four eggs (beat parts separately); one cupful sugar; one cupful flour; one and one-half teaspoonfuls of Royal baking powder. Bake in three layers.

CREAM.—One cupful milk; one egg; two teaspoonfuls of cornstarch. Boil, and when cool, flavor with vanilla. Ice the top with icing, made with white of one egg and one tablespoonful of pulverized sugar. Beat stiff and flavor with vanilla. M. B.

VARIETY CAKE.

One and one-half cupful sugar; one cupful butter; one and one-half cupfuls milk; two cupfuls flour; five yolks of eggs; whites of two; two teaspoonfuls baking powder. To one-third of this add one-half teaspoonful cinnamon; one-half teaspoonful cloves; one-half cupful raisins (stoned); one-half cupful of currants. Bake in three layers (using the dark mixture for the middle layer), and put together with icing—the whites of three eggs and one cup of powdered sugar. Flavor with vanilla. M. E. R.

MARBLE CAKE.

For light batter take one-half cupful butter; one cupful white sugar; one-half cupful milk; whites of four eggs; two cupfuls flour; one-half teaspoonful baking powder. For dark batter take one-half cupful butter; one cupful sugar (brown); one-half cupful molasses; two cupfuls flour; one-half cupful milk; yolks of four eggs; one teaspoonful baking powder; one teaspoonful cinnamon; one teaspoonful cloves; a little mace, and half a nutmeg, grated. Butter your mold, and put in the dark and light batter in alternate tablespoonfuls. M. E. R.

FAVORITE CAKE.

One cup of milk; two cups of sugar; three cups of flour; four eggs; one-half cup of butter; one and one-half teaspoonfuls of baking powder. Flavor to suit. MRS. DRIESBACH.

GINGER CAKES.

One cup sugar; one cup New Orleans molasses; one cup sour milk; one cup lard; one tablespoonful of ginger; one teaspoonful of cinnamon; one tablespoonful of soda, mixed with a tablespoonful of hot water. Flour enough to stiffen. Roll thin. Bake in quick oven.

MRS. DRIESBACH.

LEAP YEAR CAKE.

One whole egg, and whites of two; one-half or one-quarter pound butter; one-half cup milk; one cup sugar; one and one-half cups flour; one teaspoonful of baking powder.

ICING.—Yolks of two eggs; ten tablespoonfuls pulverized sugar; one-half teaspoonful of vanilla. Beat yolks and sugar well.

M. B.

LEMON JELLY CAKE.

Two and one-half small cups of flour; three eggs; one cup milk; one cup sugar; one heaping teaspoonful baking powder. Flavor to taste.

FILLING.—Three eggs; two cups pulverized sugar; small piece of butter; juice of two lemons. Beat eggs well. Then add butter, sugar and lemon. Put on slow fire, and stir all the time until it boils. Let it cool before putting on cake.

C. R. T.

ICE-CREAM CAKE.

Five eggs (minus four whites); two and one-half cupfuls of flour; one cupful sugar; one-quarter pound butter; one-half cup milk; one heaping teaspoonful baking powder. Flavor with almond to suit taste.

FILLING.—Whites of four eggs; six tablespoonfuls of pulverized sugar. Flavor with vanilla. Beat whites to a stiff froth. Gradually add sugar. Then flavor. Spread between the layers when cool.

C. R. T.

STUDENT CAKES.

Eight large tablespoonfuls of flour; one large cup brown sugar; two tablespoonfuls of lard; four eggs; two teaspoonfuls cinnamon; two teaspoonfuls cloves; one-half teaspoonful baking powder. Keep two yolks to put on top of cakes, after which

place three pieces of almond on top of each cake. (Cut almonds in half lengthwise.) Knead all the ingredients together like bread. Roll out one-fourth of an inch thick. E. C. Y.

CREAM PUFFS.

One cup of hot water; one-half cup of butter. Boil butter and water together. Stir in a cup of dry flour while boiling. Let it get almost cold. Then add three eggs, not beaten. Mix well. Drop by a tablespoonful on a buttered pan. Bake twenty-five minutes. This quantity makes eight puffs.

Cream for Puffs.—One cup milk; one-half cup sugar; two eggs (beaten); three small tablespoonfuls cornstarch (mixed in a little cold milk). Stir it into the milk while boiling. Beat the eggs and sugar together. Stir these into the boiling milk. When cool, flavor with vanilla. When the puffs are cold cut a small opening and fill with the cream. E. M. B.

SPANISH BUN.

Two cupfuls sugar; one-half cupful butter; one cupful milk; three eggs; two cupfuls flour; two teaspoonfuls baking powder; one cupful currants (dredged with flour). D. C. W.

MOLASSES CAKE.

One-half cupful lard, fill up with boiling water; one cupful N. O. molasses; one teaspoonful cinnamon; one teaspoonful ginger; one-quarter teaspoonful ground allspice; pinch salt; one teaspoonful soda (mix with boiling water); two and one-half cupfuls flour. S. A. K.

ICE-CREAM CAKE, NO. 2.

One cup pulverized sugar; one-half cup butter (scant); one-half cup sweet milk; one and two-thirds cups flour; one-half teaspoon baking powder; whites of three eggs, beaten stiff, and added last. Bake in two layers.

FILLING AND ICING.—Beat until very light the yolks of the eggs. Then beat in one cup pulverized sugar until smooth and creamy. Flavor with vanilla. Place some between layers. Then ice top and sides. Place in quick oven to harden quickly, but watch it does not brown. Then remove.

PRESERVES.

LEMON BUTTER.

Three lemons, grate the rinds of two and the juice of all three; one pound of sugar; five eggs; one-quarter pound of butter. Let it cook from twenty minutes to one-half an hour.

E. R.

LEMON BUTTER.

One lemon, grated; one cupful sugar; butter size of an egg; one cupful water. Mix all together. When it comes to a boil, stir in one tablespoonful of flour. Mix in a little water. Boil two minutes. Stir continually.

A. M. W.

TOMATO BUTTER.

Ten pounds of tomatoes; five pounds of sugar; four lemons, sliced fine; one teaspoonful cinnamon. Boil until thick.

A. M. W.

CRAB APPLE JELLY.

One peck apples; two quarts of water. Put on and boil till tender. Strain without mashing. One pound of sugar to one pint of syrup. Boil twenty minutes.

A. M. W.

APPLE JELLY.

Lady blush or fall pippins. Cut apples, and barely cover with water. Put on in porcelain-lined kettle. Boil slowly until apples are tender. Drain through a flannel bag. Do not squeeze or the jelly will be cloudy. To one pint juice one pound sugar. Boil juice twenty minutes. Sugar heated. Add to juice. Let boil up. Then dissolve sugar. Then place in cups.

A. M. W.

CRAB APPLE JELLY.

Put the apples in a kettle with just enough water to cover them, and let them boil until very soft. Mash them up and strain through a very coarse sieve. Take a pint of juice to a pound of sugar. Boil it twenty minutes. After taking off the fire stir around a few geranium leaves to flavor.

E. R.

CURRANT AND RASPBERRY JELLY.

Allow two parts of red or black raspberries to one of currants, and proceed as with grape jelly. A. M. W.

GRAPE BUTTER.

Seven pounds grapes; four pounds apples; one-half pound sugar to one pound fruit. Boil grapes till you can put through a colander. Add the apples and cook all together till thick and smooth. A. M. W.

RASPBERRY JAM.

An equal weight of fruit and sugar. Mash the fruit well with a wooden or silver spoon. Put it in a preserving kettle, adding to it currant juice in the proportion of a pint of juice to two quarts of fruit. As soon as the juice boils up well, add the sugar. Then cook for twenty minutes. If the sugar is put in too soon the jam will be too hard. Adding the currant juice gives great life to the jam. E. R.

SPICED CURRANTS.

Five pounds currants; four pounds brown sugar; two table-spoons cinnamon; two table-spoons cloves; one pint vinegar. Boil gently two hours. This makes five-pint cans. In order to secure best results use cherry currants.

SPICED PEACHES.

Seven pounds fruit; three pounds sugar; one pint vinegar; one teaspoon cinnamon; one-half teaspoon cloves. Tie in a cloth. Boil and pour over the fruit. Let stand till next day. Pour off juice. Boil for three successive days. Then put contents of above on to boil twenty minutes. Seal in jars.

A. M. W.

PEACH PICKLE.

One-half peck peaches; three pounds granulated sugar; one pint vinegar; ten whole cloves. Boil sugar, vinegar and cloves together twenty minutes. Put the peaches in boiling vinegar, and boil till tender. Place in jars and pour boiling vinegar over the peaches. A. C. D.

EUCHRED PEACHES.

Seven pounds of whole peaches; three pounds of granulated sugar; two gills of white wine vinegar. Boil twenty minutes. Clingstone peaches preferred. M. S.

SWEET PICKLE GRAPES.

One-half pound sugar to one pound fruit; one quart of vinegar; seven and one-half pounds fruit; spice to taste. Put vinegar and sugar together. Boil and skim. Then add fruit after sufficient cooking. Add spices. Grapes should be pulped. Remove seeds. C. A. T.

PICKLED PLUMS.

One peck plums; seven pounds sugar; one-half pint vinegar. Dissolve sugar and vinegar together. Add plums. Boil three hours. Take out seeds while boiling. Add two tablespoons ground allspice and ground cloves. C. A. T.

CITRON PRESERVES.

Prepare rind in any form you desire. Boil hard forty minutes in tolerably strong alum water. Take from alum water and put into clear cold water. Allow to stand over night. In morning change the water, and put them to boil until quite soft. Then make a syrup, allowing one and one-half pounds of white sugar to one pound of fruit, which needs but little more cooking. Mace, ginger or lemon flavors nicely. K. J. B.

GREEN TOMATO PRESERVES.

Eight pounds of green tomatoes, pierce each with a fork; seven pounds of sugar; four lemons; one ounce of ginger and mace mixed. Heat all together slowly, and boil until the fruit is clear. Take it from the kettle with a skimmer, and spread upon dishes to cool. Boil the syrup thick. Put the fruit into jars, and cover with hot syrup. E. R.

SUN-COOKED STRAWBERRIES.

To one and one-half pounds of fruit add one pound of sugar. Boil about ten minutes, then spread on platters and stand in the sun until the juice has become stiff. Put in cup and seal. Do not use water on the fruit when put on to boil. S. E. P.

TO PRESERVE STRAWBERRIES WHOLE.

Take equal weights of strawberries and sugar. Lay the fruit in deep dishes, and sprinkle half the sugar over them in fine powder. Give a gentle shake to the dish so that the sugar may always touch the under part of the fruit. The next day make a syrup with the remainder of the sugar and the juice drawn from the berries, and boil it until it jellies. Then carefully put in the berries, and let them simmer nearly an hour. Then put them with care into jars, and fill up with the syrup. Cover the jars with brandy paper. E. R.

PRESERVED GREEN FOX GRAPES.

Cut the grapes and remove the seeds. To one pound of fruit add one pound of sugar and one-half pint of water. Cook until jellied. S. E. P.

PRESERVED PEARS AND QUINCES.

Take one-third quinces to two-thirds of pears. Cook the quinces in a little water until tender, then put in the pears and sugar in the proportion of one and one-half pounds of fruit to one pound of sugar. Cook until juice jellies. S. E. P.

PRESERVED CHERRIES.

To one and one-half pounds of fruit add one pound of sugar. Remove the pits from the fruit and use no water in cooking. S. E. P.

**TO PRESERVE STRAWBERRIES,
CHERRIES OR SMALL FRUIT.**

Six pounds of fruit, after it is prepared; four pounds of sugar; one teacupful of water. Gradually dissolve and boil the sugar. Add the fruit and boil once. Turn into shallow dishes, and set in the sun for three days. Then seal in tumblers.

TO CAN TOMATOES TO FRY.

Take nice, smooth tomatoes; trim stem end out; cut in two pieces in dripping pans, and put in hot oven till thoroughly heated through. Then place slices in jars; fill up with boiling water or stewed tomatoes. Seal the jars air-tight. When cold, wrap each jar in paper, and put them in a dry, cool place.

CATSUP AND PICKLES.

BORDEAUX SAUCE.

One gallon green tomatoes, cut coarse; one gallon cabbage, cut coarse; one-half gallon vinegar; one-half pound sugar; one-quarter pound whole mustard seed; one-half ounce turmeric; one ounce whole cloves; one ounce allspice; one-half ounce celery seed; one-half cup salt. Mix and boil fifteen minutes.

M. L. B.

CHILI SAUCE.

Twenty ripe tomatoes, chopped; five peppers, chopped; two onions, chopped; one quart vinegar; two tablespoonfuls sugar; two tablespoonfuls salt; two tablespoonfuls ground mustard; two tablespoonfuls whole cloves; one and one-half tablespoonfuls ginger; one and one-half nutmegs, grated. Boil two hours. Bottle and seal.

M. L. B.

TOMATO SAUCE.

One-half peck green tomatoes, sliced; six green peppers, chopped; six onions, chopped fine; small cup salt. Sprinkle and let stand over night. In morning drain. Add one tablespoon whole cloves; also one tablespoon mustard seed. Cover with vinegar. Boil one-half an hour.

A. M. W.

CUCUMBER SALAD.

One hundred cucumbers; six onions. Slice and sprinkle with two cups salt. Let stand over night. Drain off as dry as possible. Mix the following spices: One-quarter pound ground mustard; two ounces mustard seed; one ounce celery seed; two tablespoons ground pepper; a layer cucumbers; then spices alternately till all is used. Cover with cider vinegar.

A. M. W.

CUCUMBER SWEET PICKLES.

Take ripe cucumbers; pare, seed and cut in strips lengthwise. Soak over night in salt and water. Drain and put into weak vinegar for twenty-four hours. Drain well and boil until clear in a syrup made of equal parts of sugar and vinegar, with spices to taste.

MRS. D. M. T.

MUSTARD PICKLE.

One large head cauliflower; three bunches of celery; twelve small cucumbers; two quarts green tomatoes; one quart button onions; three red peppers; one gallon vinegar; one-quarter pound ground mustard; two ounces white mustard seed; one ounce turmeric; one-half ounce allspice, whole; one-half ounce pepper, whole; one-half ounce cloves, whole; one-half ounce curry, whole; two tablespoons flour. Cut the vegetables, and salt them over night. Boil the vinegar. Rub the powder, flour, mustard and curry to a paste with cold vinegar. Add this to the boiling vinegar with the whole spices. Add vegetables and let it boil up once.

PICKLING WHITE ONIONS.

Select small white onions and one large one. Remove the outside skin. Put in the jar. Make a brine sufficient to cover them. Strong enough to bear egg. Let them stand three days. Throw the brine away. Wash the onions. Then boil the onions five minutes in vinegar and water, half of each. Then take from the vinegar. Let them stand till next day. Drain and stick the large onion full of cloves. Cover the whole with cold vinegar, allowing twelve peppercorns to one quart of vinegar.

A. M. W.

COLD CATSUP.

Chop fine one peck ripe tomatoes; two roots horse radish, grated; one cup salt; one cup white and black mustard seed; two tablespoons black pepper; two tablespoons red pepper; three stalks celery, cut fine; one cup wet nasturtions; one cup chopped onions; one tablespoon powdered cloves; one tablespoon cinnamon; one tablespoon mace; one-half cup sugar; one quart vinegar. Mix all together and bottle.

A. M. W.

TOMATO CATSUP.

Two gallons strained tomatoes; seven tablespoons salt; three tablespoons black pepper; two tablespoons cayenne pepper; four tablespoons mustard seed; one and one-half tablespoons allspice. Boil three hours. When boiled one hour, strain off the spices through a sieve. When done, add one quart of sharp cider vinegar. Bottle well.

F. E. P.

BOILED TOMATO CATSUP.

One peck of ripe tomatoes; one teacupful of fine salt; one-half cup of ground black pepper; two tablespoonfuls of ground cloves; two tablespoonfuls ground allspice; two large red peppers, cut fine; four large onions, chopped fine; one-half cup of celery seed; one pound of brown sugar. Peel the tomatoes. Put all in together and boil one hour well. Then add the celery seed. Boil half an hour more. Before taking from the fire add one quart of vinegar. Strain through a sieve. Bottle hot.

MRS. RUSLING.

MUSHROOM CATSUP.

Take freshly-gathered mushrooms. Examine them carefully to see that they are all right. Wash them and drain. Put a layer of the mushrooms in the bottom of an earthen dish. Then sprinkle well with salt. Then another layer of mushrooms. Another of salt, and so on alternately. Cover and stand in a very warm place for twenty-four hours. Then mash and strain through a sieve. To every quart of this liquor add one ounce of peppercorns, and boil slowly in a porcelain-lined kettle for thirty minutes. Then add a quarter ounce of whole allspice; a half ounce of sliced ginger-root; one dozen whole cloves, and three blades of mace. Boil fifteen minutes longer. Take from the fire to cool. When cold, put into small bottles, filling to the very top. Cork tightly, and dip in sealing wax.

A. M. W.

CHOW-CHOW.

One peck green tomatoes; one-quarter peck onions (white onions preferable); two dozen green red peppers, leave in a few seeds; one ounce whole cloves; one ounce allspice; one ounce

mustard; one-half pound brown sugar; one teaspoonful of ground cloves; one teaspoonful cinnamon; one teaspoon ground yellow mustard. Cut tomatoes, onions and peppers the night before, layer of salt and layer of vegetables. Next morning drain water off. Add other ingredients, with vinegar enough to cover.

C. A. T.

CHOW-CHOW.

One-half gallon of vinegar; one quart of corn, cut from cob; one quart of lima beans; one quart of small onions; one large or two small heads of cabbage; one-half pound of soft white sugar; one-quarter pound of mustard seeds; one-half pound of Colman's mustard; one-half dozen large green peppers. All cut fine but *beans*. Boil those first in water. Boil the vinegar. Mix the mustard with a little cold vinegar, and stir into the boiling vinegar. Stir in all the ingredients; salt and pepper to taste, and simmer for one-half hour in a covered vessel.

BEVERAGES.

BOILED COFFEE.

One tablespoonful of coffee to each person, and one for the pot. One cup full of boiling water for each person and one for the pot. Crush an egg, using the shell also. Beat well. Add two tablespoonfuls of water. To three people use one tablespoonful of the mixture (keep the rest on ice until used) with one tablespoonful of cold water. Mix with the coffee. Add the boiling water. Boil five minutes. Put to the side of the fire, and add a very little cold water.

BOILED COFFEE, WITH COLD WATER.

One tablespoonful of coffee for each person and one for the pot. One cupful of water to each person and one for the pot. Let come to a boil, and it is ready for use. Instead of using the above quantity, use two teaspoonfuls to a person, and boil as above.

TEA.

Use one teaspoonful of tea for three persons. Pour on one quart of boiling water. Scald the teapot, which should be earthen. Use only freshly-boiled water.

ICED TEA.

Make ready the above recipe. Strain from grounds and keep cool. When served, add cracked ice and lemon and sugar.

RASPBERRY VINEGAR.

Wash the fruit in an earthen bowl, and to every pound of fruit add a pint of vinegar. Cover and let it stand two or three days. Then press it through a jelly bag, and to every pint add half a pound loaf sugar. Let it boil, and skim. Then boil gently five minutes. Remove, cool and bottle.

UNFERMENTED GRAPE JUICE.

Put enough water on a kettle of ripe grapes to cover them. Boil ten minutes and strain through a flannel cloth. To three pints of juice add one pint granulated sugar. Boil ten minutes. Bottle hot. Cork and seal. L. P. B.

GOOD LEMONADE.

For one quart take the juice of three lemons, using the rind of one of them. I am careful to peel the rind very thin, getting just the yellow outside; this I cut into pieces and put with the juice and powdered sugar, of which I use two ounces to the quart, in a jug or jar with a cover. When the water is just at the tea point, I pour it over the lemon and sugar, cover at once and let it get cold.

LEMON TEA.

Add enough tea to a glass of lemonade to suit the taste.

RUSSIAN TEA.

Put a slice of lemon in the bottom of each cup, and pour over it the boiling tea.

CHOCOLATE OR COCOA.

One cup milk; one cup water; one tablespoon grated chocolate. Sweeten to taste. Boil five minutes. This makes two cups.

COCOA.

For one cup of cocoa use one-half teaspoonful of cocoa and one teaspoonful of sugar. Fill the cup with boiling water and milk. The above needs no boiling. Make in the cups as wanted.

CONFECTIONERY.

BUTTER SCOTCH.

One and one-half pounds granulated sugar; one cup vinegar
pound butter. C. A. R.

WALNUT (NUT) CANDY.

One pound brown sugar; one cup vinegar; one-quarter
and water. Boil without stirring one-half hour. Add one quart
of walnut kernels. A. M. W.

SUGAR CANDY.

Six cupfuls granulated sugar; one cupful vinegar; one cupful
water. Boil all together without stirring about half an hour.
Then add one teaspoonful saleratus, dissolved in one tablespoon-
ful of hot water and one teaspoonful of vanilla. As soon as it
crisps when dropped in cold water, pour into greased pans. When
cool enough to handle, pull until white, and cut into sticks.

“Copied.”

CHOCOLATE CARAMELS.

One cupful chocolate (grated); one cupful molasses; one-
half cupful milk; one cupful sugar. Mix all together, and when
nearly done add a piece of butter the size of a walnut. Boil until
it hardens in cold water.

TAFFY.

Two teacupfuls brown sugar; four tablespoonfuls of molasses;
two tablespoonfuls of vinegar; two tablespoonfuls of water; lump
of butter size of an egg. Boil fifteen minutes slowly. Add nuts,
grated chocolate or cocoanut. R. C.

STUFFED DATES.

Stone one pound of dates carefully, so as not to break them
in two. Shell and skin one quart of roasted peanuts. Salt the
same as almonds. When brown, one peanut inside each date,
covering the nut entirely. Roll in granulated sugar.

B. M. W.

CHOCOLATE ITALIAN CREAM.

One and one-half pounds sugar; one cup milk; one-quarter pound butter; one-quarter pound chocolate. Boil ten minutes, stirring constantly. Take from fire. Stir five minutes, and pour in greased pan.

TO CANDY NUTS.

Three cups sugar; one cup of water. Boil until it hardens when dropped in water. Then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting needle. Take out and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes and oranges, quartered, may be candied in the same way.

"Copied."

CHOCOLATE CREAMS.

To the white of one egg add one tablespoonful of water (cold) and one tablespoonful of glycerine. Stir in one pound confectioners' sugar. Flavor with vanilla. Stir until fine and smooth. Then knead like bread until stiff enough to mold into balls. After molding into small balls, drop them into melted chocolate. To melt the chocolate, put it in a small saucepan over a kettle, where it will steam. Let the chocolate be melted while the cream is being prepared. The cream prepared in this way may be flavored in various ways. Coffee, chocolate, orange, or any extract may be used. Cream dates, almonds, raisins, etc., may be made with above.

M. C. R.

FOR THE SICK.

WINE WHEY.

Put one pint of sweet milk in a suitable basin upon the stove, and when it comes to a boil pour into it a gill (about five or six tablespoons) of wine, and when it has again boiled about fifteen minutes, remove from the fire. Let it stand a few minutes, but do not stir it. Then strain or remove the curd and sweeten to taste. It is used for very weak and feeble patients. W. G. T.

BEEF TEA.

Take one pound lean beef (round steak) and mince it. Put it with its juice in an earthen vessel or glass can in a kettle of water. One pint cold water poured on the meat. Let it stand for an hour on the back of the stove. Strain well, squeezing all the juice from the meat. Place on the fire and let it come to a boil, stirring briskly all the time. Add salt and pepper. Stir before using. M. A. D.

EGG NOG.

Two eggs, yolks and sugar beaten together. Add the brandy (four teaspoons) to the yolks and sugar. Then add the stiffly-beaten whites and two cups of milk. This will make two glasses. A. M. M.

MILK PUNCH.

A glass of new milk; two or three teaspoonfuls of brandy, and a little sugar. Nutmeg may be grated on the top if desired.

CHICKEN BROTH.

Boil a chicken until tender. Take out the broth. Season with pepper and salt.

MUTTON BROTH.

Cook neck piece of mutton in water enough to cover. Simmer, but do not boil, for several hours. When meat is in shreds, turn liquor through colander and set away over night. Remove grease from jelly. Then heat and season to taste.

CORN MEAL GRUEL.

Two tablespoonfuls meal, wet up with a little cold water. Pour over it one pint of boiling water. Boil fifteen or twenty minutes, stirring constantly. Salt to taste.

MEAT JELLY.

One pound of beef; one pound mutton; one pound veal, all very lean. Cut up fine. Pour on one quart cold water. Let it stand till water is quite red. Then put on the fire and simmer slowly three hours. Remove, strain, salt to taste, and set in cold place to jelly. It can be cut in squares and eaten cold or melted as it is needed.

DR. J. VAN D.

IRISH MOSS JELLY.

One-half cupful Irish moss; one lemon; one pint boiling water; one-third cupful sugar. Soak the moss in cold water until soft. Pick over and wash again. Then put it into the boiling water, and simmer until it is dissolved. Add the lemon juice and sugar. Strain into a mold.

MRS. D. A. L.

PANADA.

Two or three tea buns or rusk. Pour a pint of boiling water over them, and add a teaspoonful of butter, a tablespoonful of sugar and nutmeg to taste.

E. R.

DANDELION TONIC.

Four quarts yellow flowers of dandelion; four quarts water; grated rind of two oranges; grated rind of one lemon. Boil all together twenty minutes. Then strain and add four pounds sugar. When lukewarm add three-quarters cup yeast, stirring it well. Then slice oranges into it, from which the thick rinds and seeds have been removed. Let it stand in an open vessel three or four days. Then strain, and bottle and cork tightly.

CRACKER TOAST.

Split one dozen Boston crackers. Put small piece of butter in center of each piece, and put in the oven to heat thoroughly and become crisp. Make a milk gravy of one pint of milk, one-

half pint of cream, thickened with two teaspoonfuls of flour; add tablespoonful of butter just before serving. Add the toasted crackers.

CALF'S FOOT JELLY.

Four calves' feet; six quarts cold water; juice four lemons; two inches stick cinnamon; one pound white sugar; juice two oranges; whites and shells two eggs. Clean the feet well in cold water. Put them on with cold water to simmer slowly. It should be reduced to two quarts. When done, strain the liquor in a bowl. Set away till next day, and remove grease from top and the sediments from the jelly. Put in a kettle. Add cinnamon and sugar, lemon and orange juice, the whites of eggs slightly beaten, the shells crushed. Mix all together and boil hard for twenty minutes without stirring. Add a gill cold water. Let it come to a boil. Then pull it to the side of the range. Keep it closely covered for one-half an hour. Dip a flannel jelly bag in boiling water, and hang it where a bowl can be placed underneath it. Pour the jelly in the bag carefully, and let it drip slowly. On no account must you squeeze or touch the bag, as this clouds the jelly at once. Turn in mold and put in a cool place.

MISCELLANEOUS RECEIPTS.

AN EXCELLENT RECEIPT FOR A COUGH.

Slice carrots thin. Sprinkle with sugar. Set over range to extract the juice. Take as often as needed.

FOR CHAPPED AND SOFTENING THE HANDS.

Take five cents' worth of glycerine; also five cents' worth benzoin. Mix with a little more than a pint cold water, and wash the hands often with it.

A few drops of tincture of benzoin in a bowl of water is an admirable tonic for the face. The benzoin whitens the skin and prevents it from wrinkling.

Milk should be used to cleanse oilcloth.

A bit of raw onion will remove fly specks from gilding without injury to the gilding.

A rough flatiron may be made smooth by rubbing it when warm over a teaspoonful of salt.

A pinch of salt put into starch will prevent its "sticking."

One great secret of washing flannels so that they will not shrink is to dry them quickly. When nearly dry they should be pressed with a not very hot iron.

To brighten window glass, clean it with a liquid paste of alcohol and whitening. It requires only a little of this mixture to remove specks and to impart a high lustre to the glass.

Wash bamboo furniture with salt water. This is better than soap.

Coal will last longer, burn more freely, and there will be fewer clinkers if it is sprinkled with salt.

To remove indelible ink stains, soak the stained spot in strong salt water, then wash it in ammonia.

Strong alum water, to which a little soap has been added, will give silver a high lustre.

Water carrying a little salt in solution, is an excellent wash for tired and inflamed eyes.

The only method to clean jewelry without scratching is to wash it in hot soapsuds, to which a few drops of ammonia have been added.

Always put glass ware in hot water edgewise, and it will never crack.

A dish of water set in an oven when baking cake will prevent scorched edges.

Bran is useful in other ways than in beautifying the complexion in bran bath bags. Dingy silk cushions and silk coverings to furniture may be restored to their pristine freshness by being sprinkled with bran and quickly rubbed with a woolen cloth until they are clean.

Contributed by V. C. D.

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