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J. H. CLARKE & Co.

OUR MARKED SPECIALTIES.

Silk Dress Goods,

Wool Dress Goods,

Cotton Dress Goods.

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IN CENTRAL MASSACHUSETTS.

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Ladies' Outside Wear and Suits,

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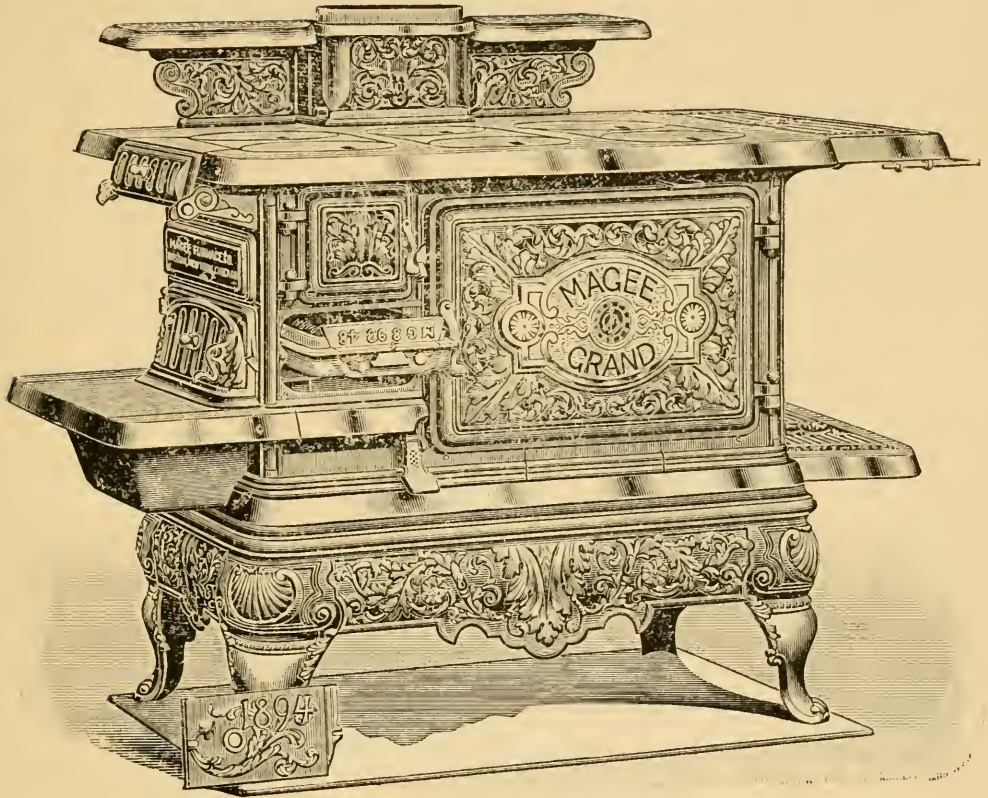
Headquarters for

DOMESTICS, LINENS AND COTTONS.

Only first-class goods kept at price of medium and cheap merchandise sold elsewhere, as the best is none too good for our trade.

J. H. CLARKE & Co.

THE MAGEE GRAND.



Was awarded the GOLD MEDAL at the WORLD'S FAIR.
The OVEN is thoroughly and scientifically ventilated.

It has an OVEN THERMOMETER which has been pronounced
by professionals the greatest aid to good cooking of any invention of
recent years.

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J. W. JORDAN, 609 & 611 Main St.,
WORCESTER.

HAS SOLD MAGEE GOODS FORTY-THREE YEARS.



THE WORCESTER
Mechanics Savings Bank.

311 MAIN STREET.

Deposits commence interest on the 15th day of January,
April, July and October.

BANK HOURS.

9 A. M. to 4 P. M. Saturdays, 9 A. M. to 1 P. M.

J. EDWIN SMITH, President.

HENRY WOODWARD, Treasurer.

Worcester, April 6, 1892.



SALMON SOUP.

- | | |
|-----------------|-------------------------|
| 1-2 can salmon. | 1 tablespoonful butter. |
| 1 quart milk. | 2 teaspoonfuls salt. |
| 1 slice onion. | 1 teaspoonful pepper. |

Put the milk in a double boiler to heat with the slice of onion. Melt the butter and stir in flour, pepper and salt and add to the hot milk. Drain the salmon thoroughly in a colander, picking out the skin and bones. Put the fish through a vegetable strainer. Put the salmon into the milk and stand on the back of the stove half an hour, to draw out the salmon flavor.

POULETTE SOUP.

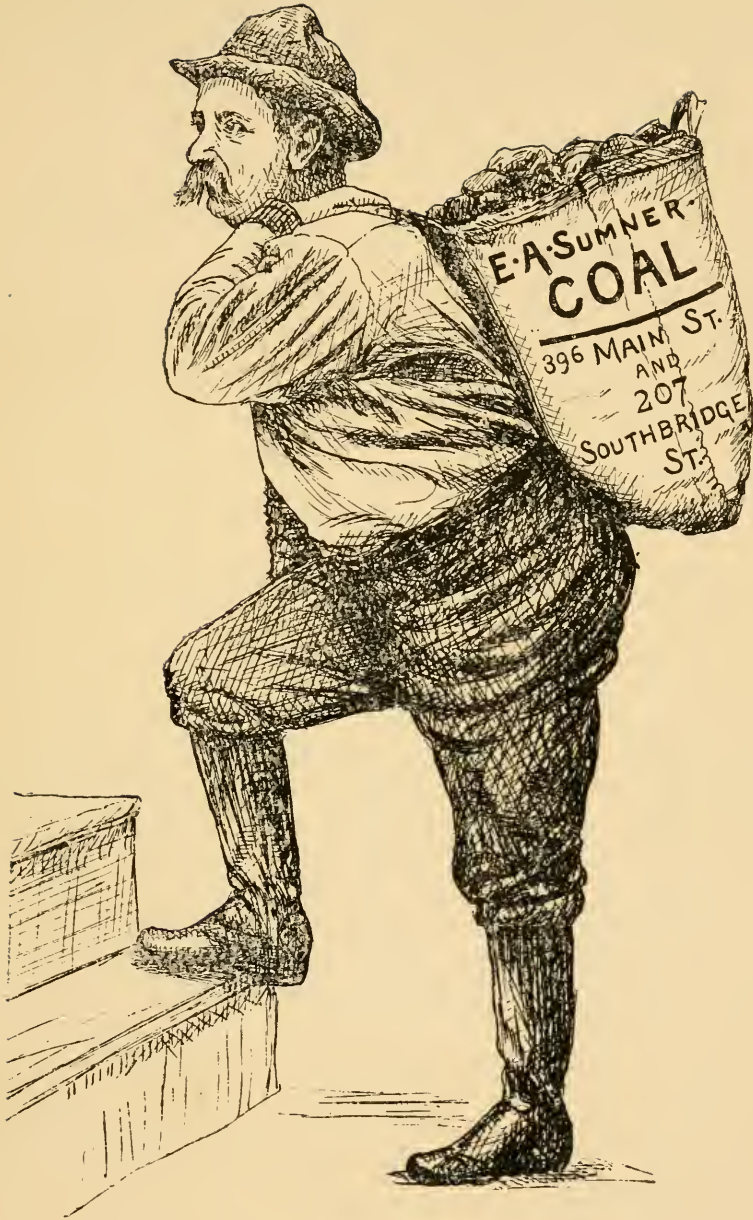
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|--------------------------|---------------------|
| 3 pints milk. | Sprig of parsley. |
| 3 tablespoonfuls butter. | Bay leaf. |
| 3 tablespoonfuls flour. | 1-2 blade mace. |
| 3 tablespoonfuls onion. | 1 cup cream. |
| 3 tablespoonfuls carrot. | Yolks four eggs. |
| 3 tablespoonfuls turnip. | 1 teaspoonful salt. |

Heat the mace, parsley and bay leaf in the milk. Cook the chopped vegetables in the butter twenty minutes, stirring so as not to burn them. Add the flour and the hot milk slowly. Cook in a double boiler thirty minutes. Beat the eggs thoroughly, add cold cream and add to the soup, cook one minute, serve hot,

POTATO SOUP.

- | | |
|--------------------------------|---------------------------|
| 3 large potatoes. | 1 teaspoonful salt. |
| 1 pint milk. | 1-2 tablespoonful butter. |
| 1 tablespoonful chopped onion. | A little celery salt. |

Cook the flour in the butter, add seasoning to mashed potato. Heat the milk with the onion in it, pour into flour and butter and gradually add to the potato, being very thoroughly. Strain through a colander, cook a few minutes, serve hot. Hot cream may be added the last thing



E. T. SMITH & CO.'S SPICES, in Tin Boxes

are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

ONION SOUP.

1 tablespoonful butter.	Salt and pepper.
2 or 3 onions.	A quart or less of milk.
1-4 cup flour.	2 or 3 mashed potatoes.
1 pint boiling water.	

Melt the butter, add 2 or 3 large onions, chopped fine, cook until browned. Brown in a hot pan 1-4 cup of flour, add to butter, with salt and pepper. Stir in one pint boiling water, add the potato and one quart hot milk. Serve with browned crackers.

BAKING POWDER ROLLS.

1 quart pastry flour.	3 teaspoonfuls baking powder.
1 teaspoonful shortening.	Milk to moisten.
1 scant teaspoonful salt.	

Mix the dry ingredients and sift them thoroughly, add milk gradually, working up with a knife, until stiff to handle. Roll out and cut in rounds. Spread with melted butter and fold together, rise fifteen minutes, bake on tin sheets.

PARKER HOUSE ROLLS.

White of one egg.	1 tablespoonful sugar.
1 pint sweet milk.	1-2 yeast cake, dissolved in a little water.
1 tablespoonful butter, melted.	Flour to make a stiff dough.
1 teaspoonful salt.	

Beat the white of one egg stiff. Heat the milk lukewarm in a double boiler, add melted butter, salt and sugar, and yeast. Pour in the egg and flour, until ready to knead. Knead carefully until the dough feels springy. Set to rise ten or twelve hours.

Peoples Savings Bank,

452 MAIN ST., WORCESTER, MASS.

Incorporated May 13, 1864.

DEPOSITS, JANUARY, 1895,	\$6,685,320.52.
GUARANTY FUND,	230,000.00.

Deposits put upon interest on the first day of February, May, August and November.

Semi-annual dividends are payable February and August 15th, and added to the principal, if not withdrawn.

All Taxes paid by the bank.

Bank hours from 9 to 4. Saturday, 9 to and 6 to 8.

SAM'L R. HEYWOOD, Pres.

CHARLES M. BENT, Treas.

WORCESTER

Five Cents Savings Bank,

No. 314 MAIN STREET.

INCORPORATED, APRIL 1, 1854.

Deposits put on interest on the first day of January, April, July and October.

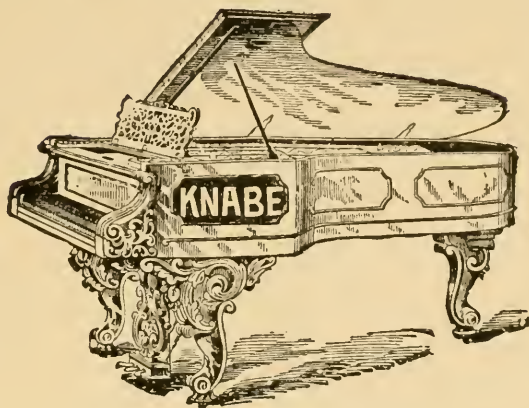
All taxes on deposits paid by the bank.

BANK HOURS—9 a. m. to 4 p. m. Saturdays, 9 a. m. to 1 p. m.

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Pianos moved, tuned and repaired in city or county. Sheet Music and Musical Merchandise in great variety.

C. L. GORHAM & CO., 454 MAIN STREET.

E. T. SMITH & CO.'S SPICES, in Tins Boxes

are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

CHEESE SOUFFLE.

- | | |
|--------------------------|---------------------------|
| 2 tablespoonfuls butter. | 3 eggs beaten separately. |
| 1 tablespoonful flour, | 1-2 teaspoonful salt. |
| 1-2 cup milk. | Speck of cayenne. |
| 1 cup grated cheese. | |

Heat butter, add flour and seasoning, stir until thick, add milk, cook two minutes, add well beaten yolks of eggs and cheese, then carefully cut in stiff whites. Bake in a quick oven twenty minutes.

May be made with potato instead of cheese.

HALIBUT AU GRATIN.

- | | |
|------------------------|-----------------------|
| 2 lbs. halibut. | 1 pint brown stock |
| 2 teaspoonfuls butter. | canned consomme. |
| 2 teaspoonfuls flour. | 1 teaspoonful pepper. |
| Juice half lemon. | 1 teaspoonful salt. |

Remove skin and bone. Cut the fish in small squares, make a brown sauce of butter, flour and soup stock, with salt and pepper and lemon juice. Butter an earthen dish, put in a layer of fish, half the sauce. Repeat and cover with prepared bread crumbs. Bake in a moderate oven forty minutes.

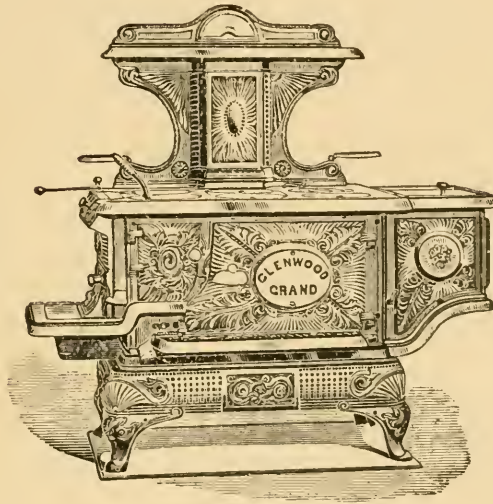
BROILED OYSTERS.

Use one pint large oysters. Dry in a cloth. Melt a piece of butter in a stew pan and place the oysters in it for a little while. Roll in sifted bread crumbs, season with salt and pepper and broil from two to five minutes in a broiler with wire close together.

THE "GLENWOOD"

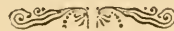
should be critically examined, to fully comprehend its many points of excellence.

Unexcelled
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Artistic
Design.



The
Perfection
of
Operation.

GLENWOOD GRAND.



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O. S. KENDALL & CO.

E. T. SMITH & CO.'S SPICES, in Tin Boxes,

are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

FRENCH CHOPS.

Butter common letter paper, and fold over a chop. Broil about six minutes over a clear fire, carefully turning so as not to set fire to the paper. Salt and serve at once on a hot platter.

CHICKEN SOUFFLE.

1 cup white sauce. 1 cup chopped meat.
1 teaspoonful chopped parsley. 2 eggs.
A few drops onion juice.

Open a can of chicken, measure one cup of meat after it is chopped. add beaten yolks of eggs, parsley, white sauce, and last of all fold in the stiffly beaten whites of eggs. Bake in an earthen dish and serve hot in the same dish.

WHITE SAUCE.—1 cup milk, 1 tablespoonful butter, 1 tablespoonful flour, salt and pepper.

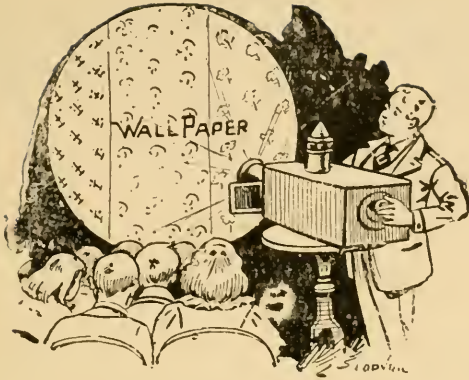
Melt the butter, add flour and seasoning, slowly add the milk, stir all the time.

SCALLOPED ONIONS.

6 onions. 1 cup bread crumbs.
1 tablespoonful butter. 1-3 cup butter melted for the
1 1-2 cups hot milk. bread crumbs.
Salt and pepper.

Boil onions ten minutes, change the water, ten minutes more, change again, cook about thirty minutes in salted water.

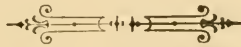
Quarter the onions, pour over them a thin, white sauce (plus one tablespoonful cheese). Cover with buttered crumbs, brown in a quick oven.



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are our new designs, brilliant and pleasing as the fascinations of the magic lantern to happy school children.

Our victorious display of new designs in Wall Paper presents a three-fold surprise of variety, elegance and cheapness. Wall Paper designing is now a fine art, and artists of the highest ability are engaged in producing the masterpieces of beauty and taste seen in our collection. We know what has been produced, and from what has been produced we select the cream to make up our stock. This fact accounts for our success in treating our patrons to a chain of unexpected first choices. Come and choose.



E. G. HIGGINS CO.,

284 MAIN STREET,

Opp. Bay State House.

E. T. SMITH & CO.'S SPICES, in Tin Boxes,
are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

HOLLANDAISE SAUCE.

(For the baked fish).

1 tablespoonful vinegar.	Yolks of four eggs.
6 peppercorns.	4 oz. butter.
1-4 teaspoonful salt.	3 oz butter.

Four tablespoonfuls vinegar in a small sauce pan with the six pepper corns, boil down one-half, cool and add to well beaten yolks of four eggs and four ounces of butter, stir over a very slow fire until creamy. Set in a pan of hot water and stir until light, adding slowly little bits of the three ounces of butter. Pour around fish.

BAKED FISH.

Take any white fish weighing about three pounds. Remove head, skin and bones, halve. Drain and wipe the oysters and dip each in prepared bread crumbs. Lay one-half of fish on a buttered cloth in baking tin, lay on the oysters as dipped, cover with the other half of fish and smother in about one cup of bread crumbs. Bake about forty minutes.

Take one-third cup butter to one cup bread crumbs for the prepared crumbs.

FISH SOUFFLE.

1 cup thick white sauce.	2 eggs.
Onion juice.	1-2 cup flaked fish.
1 teaspoonful chopped parsley.	

Separate the eggs and add the beaten yolks to the fish, then the parsley in the white sauce, and lastly the stiff whites are cut in, bake twenty minutes. Serve in the same dish.

Baker's Vegetable Colors, Red, Green and Yellow
are made by our own
process, and are perfectly harmless for coloring frostings, confections, etc.

Baker, Witherell & Co.,

SUCCESSORS TO ZEBINA SMALL,

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Fresh Fish, Oysters and Lobsters.

Also, Planters, Wholesalers and Retailers of

CHOICE BRANDS OF OYSTERS.

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WORCESTER, MASS.

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are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

POTATO CROQUETTES.

2 cups cold potato. Salt and pepper.
1 tablespoonful melted butter. 1 egg to roll them in.
2 eggs. Sifted bread crumbs.

Mash potato with salt and pepper, add well beaten eggs, (more salt and pepper if needed). form in cylinders. Roll in egg beaten with one tablespoonful of water. Roll in bread crumbs, fry in hot cottolene in a wire basket.

TOMATO FRITTERS.

1 quart can tomatoes, 1 teaspoonful sugar.
1 tablespoonful butter. 1 teaspoonful pepper.
1 tablespoonful flour. 2 eggs.
1 teaspoonful salt. 1 pint sifted crumbs.

Cook the tomatoes ten minutes, add the sugar, make a sauce of butter and flour, salt and pepper. Beat the eggs and stir in but do not cook. Strain into a nappie. Cut eight slices of bread one-half inch thick and lay on a platter with half the sauce in it first, and pour the other half on. Soak one-half hour, cover the slices with crumbs, and fry in a wire basket.

SAVORY RICE.

1 cup rice. Speck pepper.
1 1-2 cup stock. 1 tablespoonful chopped onion.
1 cup tomato. 2 tablespoonful butter.
1 teaspoonful salt.

Wash rice and put into stock, water or tomato liquor, cook three-quarters of an hour in a double boiler, season with salt and pepper; just before serving a tablespoonful of chopped parsley may be added and the melted butter. If you want onion, cook it with the rice.

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DRAPERIES AND UPHOLSTERY GOODS,

Baby Carriages and Refrigerators.



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Our stock of Furniture is the largest in the city of
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We have a good line of Draperies and Upholstery
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know that we cannot be undersold.

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are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

PLAIN PASTRY.

1 heaping cup pastry flour. 2 tablespoonfuls shortening.
1 teaspoonful baking powder. Cold water.
1 teaspoonful salt.

Sift baking powder and salt into the flour, rub in one tablespoonful butter, cut in water, turn out on a well floured board, roll lightly from you, dot with half the remaining butter, roll, repeat. Put in a cool place.

SHORTCAKE.

2 cups flour. 1 teaspoonful salt.
1-2 cup butter. 2 tablespoons baking powder.
1 cup sweet milk.

Rub butter into flour, into which is sifted the baking powder and salt, add the milk slowly. Roll out to fit jelly cake tins. Mash berries and sugar to put between, and sift powdered sugar on top.

LEMON PIE.

1 cup sugar. Juice and rind of one lemon.
2 eggs. 1 cup boiling water.
3 tablespoonfuls flour.

Mix sugar, flour, yolks of eggs, lemon juice, add boiling water slowly, stirring, in a double boiler, until like a thin custard, pour into a pastry shell and bake. Make a meringue of whites and two tablespoonfuls of powdered sugar, and brown in open oven.

Barnard, Sumner & Putnam Co.

FAMOUS TABLE LINEN SPECIALTIES.



25 CENTS EACH.

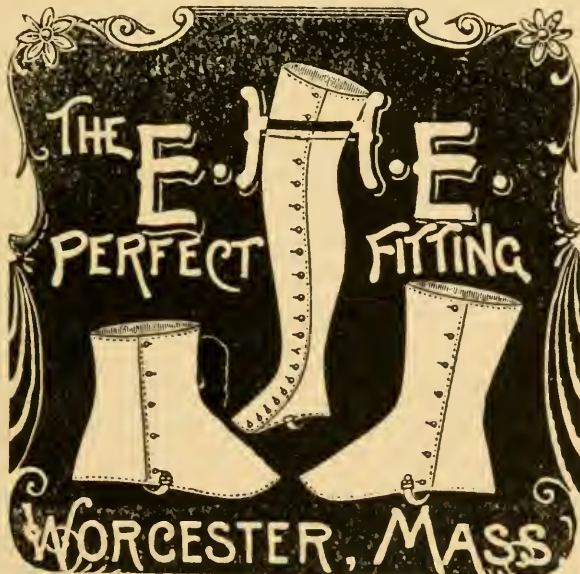
Our 25 cent Tray Cloths, universally worth 37½ cents, for 'tis pure linen, hemstitched (size 18 x 27 inches), and stamped in twelve artistic designs, to be worked similar to above. Mailed, postage paid, to any address upon receipt of 27 cents. At 50 cents, 62½ cents and 75 cents, we have Tray Cloths of the very finest linen. Square or oblong shapes.



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LEMON SAUCE.

2 cups hot water. Juice and rind of one lemon.
1 cup sugar. 1 tablespoonful or more butter
2 tablespoonfuls corn starch.

Mix corn starch and sugar thoroughly together, add water, boil five minutes, stirring constantly, add rind and juice of lemon and butter. may stand in a dish of hot water.

PRUNE PUDDING.

1-4 pound prunes. 1-2 tablespoon cream tartar.
5 tablespoons powdered sugar. 5 eggs.

Prunes stewed, stoned and quartered. Separate eggs, beat the whites stiff, sift in sugar and cream tartar, spread 1-2 mixture in a buttered tin dish and put in half the prunes, half the remaining mixture, the rest of the prunes, and cover with the egg left. Bake in a very moderate oven 22 minutes.

CUSTARD.

(For Prune Pudding.)

Beat the yolks of eggs with a pinch of salt, and slowly add a pint of scalded milk, four or five tablespoonfuls sifted sugar, (and vanilla to taste when it has cooled a little). Place the pudding on a platter and pour the custard around it.

ARROWROOT PUDDING.

2 teaspoonfuls arrowroot. 1 teaspoonful powdered sugar.
1 cup cold milk. Yolks 2 eggs.

Mix arrowroot smooth, add well beaten eggs and sugar. Bake in an earthen pudding bowl, set in a dish of hot water fifteen or twenty minutes.

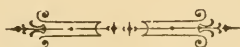
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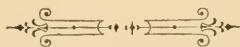
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MECHANIC'S HALL BUILDING,**

Giving us about 10,000 square feet of flooring.



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Give us a trial, when in want of anything in the Furniture line.

I. L. CURRIER, REAL ESTATE AND MORTGAGE LOANS,
405 MAIN ST., WORCESTER, MASS.

PLUM PORRIDGE.

(Sometimes called gruel.)

2 dozen raisins.
2 cups milk.

1 tablespoonful flour.
Salt.

Wash, quarter and stew the water out of large raisins, add to cold milk in double boiler. Rub the flour smooth in a little cold milk, add gradually, cook ten minutes, salt, strain, serve hot.

CABINET PUDDING.

1 cup raisins.
1 1-2 cup hot milk.
Yolks 2 eggs.

3 tablespoonfuls sugar.
1-2 teaspoonful salt.
1 quart grated bread.

Grate fresh bread (1 day old) without the crust, butter a pudding mold, decorate with the raisins (boiled five minutes and stoned) then put in a layer of crumbs, alternate until the mold is full, beat the yolks, add salt, sugar and hot milk, gradually stirring. Pour this over bread and raisins, cover tightly, cook one hour in a kettle of boiling water, serve hot with Foamy Egg Sauce.

FOAMY EGG SAUCE.

2 eggs.
2 cups powdered sugar.

1 tablespoonful hot milk.
2 tablespoonfuls vanilla.

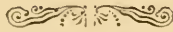
Beat the eggs thoroughly, add powdered sugar, gradually stirring, add hot milk as you need it. The last thing add vanilla and serve immediately.

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For a thorough course in Dress Cutting and making,
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Lessons are given every day.

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Pupils learn on their own work.

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Cutting and Basting a specialty.

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E. T. SMITH & CO.'S SPICES in Tin Boxes,

are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School

CREAM ALMOND CAKE.

1-2 cup butter.	1 teaspoonful baking powder.
1 cup powdered sugar.	1-2 cup milk.
Whites of four eggs.	1-2 teaspoonful almond flavor.
2 cups flour.	

Cream the butter, add sugar gradually, cream thoroughly, sift flour and baking powder together, add milk and flour alternately, add flavor, cut in stiff whites. Bake in two layers.

ORANGE SHERBET.

1 tablespoonful gelatine.	1 cup cold water.
1-2 cup cold water.	6 oranges.
1 cup sugar.	2 lemons.
1-2 cup boiling water.	

Put the gelatine into the cold water, ten minutes, dissolve in boiling water, add the sugar to the juice (a scant pint) and one cup cold water, stir in the gelatine, strain into the freezer. Pack in salt and ice, three-quarters ice and one quarter salt.

ALMOND CREAM.

1 cup sugar.	2 tablespoonfuls cream.
1-2 cup water.	1-4 pound chopped almonds.
1-4 teaspoonful cream tartar.	White 1 egg.
1 teaspoonful vanilla.	

Stir together sugar, cream tartar and cold water. Cook without stirring until it threads off a fork. Beat white of egg frothy, add syrup slowly, beating; when right to spread, add cream and vanilla, spread a layer of frosting, sprinkle with chopped blanched almonds, a layer of frosting, second cake, frost, almonds on top.

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a Servant of any kind, Nurse or Nurse Girl? Farmhands, Hotel Help of all kinds furnished at short notice. Personal attention given to selection of good servants. We send out nothing but good, reliable help.

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Telephone Connections in both places.

MRS. M. C. MULVEY,

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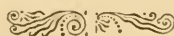
KESSELL'S MILLINERY PARLORS

is the place to secure the Very Newest Styles in

Hats and Bonnets

—FOR—

Spring and Summer Wear.



571 MAIN STREET,

Up One Flight.

SCOTT'S BLOCK

E. T. SMITH & CO.'S SPICES, in Tin Boxes

are used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking School.

NEW YORK GINGERBREAD

- | | |
|--------------------------|---|
| 2 cups sugar (molasses). | 3 tablespoonfuls baking powder (or sour milk and 1 teaspoonful soda). |
| 1 cup butter. | 6 cups flour |
| 4 eggs. | 1-2 teaspoonful salt. |
| 2 cups milk. | |
| 2 teaspoonfuls ginger. | |

Cream butter, and sugar, add well beaten yolks of eggs and molasses (sugar)? sift dry ingredients, lastly add well beaten whites of eggs. This rule makes two loaves.

HURMETS.

- | | |
|---------------------------|-------------------------------|
| 1 1-2 cup sugar. | 1 tablespoonful nutmeg. |
| 2-3 cup butter. | 2 tablespoonfuls milk. |
| 1 cup currants. | 1-4 teaspoonful salt. |
| 2 eggs. | 2 teaspoonfuls baking powder. |
| 1 tablespoonful cinnamon. | 4 or more cups flour. |

Cream butter, add sugar, eggs, mix salt, spice and baking powder to one cup flour, sift thoroughly together, add milk, and lastly floured currants, mix very stiff. Roll and cut in fancy shapes or roll bits of dough in hands and flatten in the tin by pressing each with the bottom of pint cup floured.

AMBROSIA.

- | | |
|--------------|----------------|
| 4 bananas. | 1-2 lb. sugar. |
| 6 oranges. | 1 cup water. |
| 1 pineapple. | |

Slice the bananas, cut the orange in bits or scoop out for orange baskets, grate the pineapple. Make a syrup of the sugar and boiling water, pour over the fruit and set to cool; when cool put on the ice.

Royal Worcester Corsets.



The Shrewd Purchaser

insists on having

Royal Worcester Corsets.

They are made in so many styles that every lady can find JUST THE ONE suited to her form, and at the price she wants to pay.

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Popular lengths and colors. The latest and most perfect models.

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Ladies' Specialties in stock at all times.

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WORCESTER CORSET COMPANY,

Retail Store, 328 Main St., Worcester, Mass.

GEO. S. HOPPIN & CO., 

WHOLESALE DEALERS IN



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Hay and Straw.

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PLUMBER,

DEALER IN

Stoves, Ranges and Furnaces.

STEAM AND GAS FITTING.

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DERBYSHIRE BREAD.

Beat three eggs until very, very light, put three pounds of flour and three ounces of butter into the larger vessel, work backward and forward until the flour is thoroughly greased and mixed with the butter. Scald one pint of milk and stand aside until lukewarm; dissolve half yeast cake in a half cup of lukewarm water; add it to the milk; then add this to the butter and flour, and beat thoroughly; add the eggs and a teaspoonful of salt; thoroughly mix the eggs with the batter, form the dough at once into small biscuits; add sufficient flour to prevent sticking; place them in a greased baking pan; cover and stand in a warm place until very light—about one and a half hours; then bake about twenty minutes in a moderate quick oven. When done, place them in a bread box until next day. Then next day dip the biscuits quickly in milk, place them in pans and stand them in a moderate oven for twenty minutes. Serve hot.

EGG BISCUIT.

Put one quart of sifted flour into the bucket; add five tablespoonfuls of sugar, a teaspoonful of baking powder, and five ounces of butter. The butter thoroughly blend with the flour. Put five eggs without separating into the glass, and beat until very light; now add them to the flour, and beat and work until light and elastic. Cover the dough with a damp towel, and stand aside for fifteen minutes; then roll into a sheet a quarter of an inch thick; cut with a small, round cutter. Drop a few at a time into boiling water until the edges curl, then throw them into a pan of cold water for a minute; then place in greased pans and bake in a moderate oven until a light brown.

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SPICE CAKE.

1 1-4 cups sugar.	1 teaspoonful cinnamon.
1-2 cup butter.	1 teaspoonful allspice.
2 eggs.	1 teaspoonful ginger.
10 raisins.	1 teaspoonful cloves.
1 cup milk.	2 1-2 cups flour measured be-
3 teaspoonfuls baking powder.	fore sifting.
1 teaspoonful nutmeg.	

Cream butter, add sugar, sift dry ingredients together. Separate eggs, add yolks to sugar, add milk and dry material, alternately, add chopped raisins rolled in flour, cut in stiffly beaten whites; bake in two small loaves.

BOILED FROSTING.

1 cup powdered sugar.	Whites of 2 eggs.
1-2 cup water.	1 teaspoonful milk.

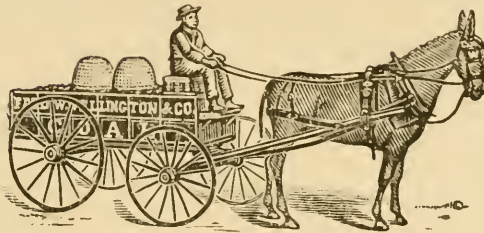
Boil sugar and water until it threads; beat the whites frothy, add syrup, gradually heating all the while as it sets in a pan of cold water, add milk and vanilla when right to spread and put on at once.

SPONGE CAKE.

1 cup flour.	Juice and rind of a lemon.
1 cup powdered sugar.	1-2 teaspoonful salt.
5 eggs.	

Separate eggs, beat the sugar into the yolks, add salt and flour gradually, the lemon juice cut in the stiff whites. Bake in a deep, papered tin, one hour in a moderate oven. Sift flour and sugar before measuring.

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POTATOES AU GRATIN.

1 pint potato balls. 1 cup prepared bread crumbs.
1 cup thin white sauce.

Cut potatoes into small balls, cook ten minutes in salted water, season with salt, pepper and celery salt. Butter an earthen baking dish, put in the potato and pour on the white sauce, cover with the crumbs, brown in a quick oven.

SAUCE.—Two tablespoonfuls butter, melted, stir in a level tablespoonful flour and one cup hot milk, salt and pepper.

SCALLOPED POTATOES.

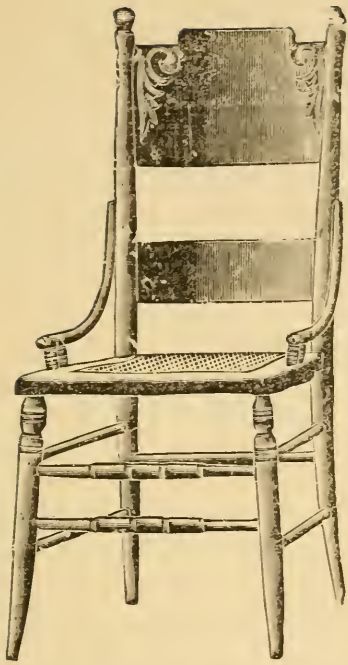
1 pint cold cubed potatoes. 1-3 cup butter.
1 cup white sauce. 1-2 teaspoonful salt.
1 cup cracker crumbs. 1-4 teaspoonful pepper.

Place in an earthen dish, half the potato and half the white sauce, the rest of the potato and sauce. Prepare the cracker crumbs by rolling in melted butter thoroughly and place over the whole.

POTATO BALLS.

12 large potatoes. White pepper.
1 tablespoonful lemon juice. Salt.
3 tablespoons chopped parsley

Cut the balls with a vegetable scoop into a dish of cold water, cook 12 minutes in salted boiling water, drain and dry by shaking in pan over the range. Mix parsley, lemon juice and salt and pepper, add to the melted butter. Pour over the balls and serve in a hot dish.



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CHEESE BISCUIT.

Grate a half cup of cheese, mix with six hard boiled eggs chopped fine; add a tablespoonful of French mustard, a half tea-spoonful of salt and a salt-spoonful of pepper; rub these well together; then add two tablespoonfuls of melted butter; then spread this mixture, thinly, on small, round water crackers, "hard tack."

HOMINY MUFFINS.

Two cupfuls of boiled hominy; beat it smooth; stir in three cupfuls sour milk, half cup melted butter, two teaspoonfuls of salt, two tablespoonfuls sugar; add three eggs well beaten, one teaspoonful soda, dissolved in hot water; two cupfuls flour. Bake quickly.

MUFFINS.

A tablespoonful of melted butter and two well beaten eggs may be added to the bread sponge, and if stood aside for two hours and baked in gem pans, makes a most delicious muffin.

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Bread to be perfectly healthful should be light, yet entirely free from baking powder or other chemical substance. The great labor involved in beating batters and dough light has rendered the use of baking powder almost universal.

One pint of water, 1 1-2 pints flour, three eggs, teaspoonful of salt, and one tablespoonful melted butter. Beat the water and flour together until light, add salt and butter. Beat the whites of the eggs stiff, then add to them the yolks and beat until light; add these to the batter and stir in with as little beating as possible.

Those who prefer can add one teaspoonful of baking powder to the mixture. Bake thirty minutes in a quick oven.

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ANGEL CAKE.

Four ounces flour, 12 eggs (whites only), three fourths pound sugar (granulated), one teaspoonful vanilla extract. First sift the flour and cream tartar together five or six times. Line a deep, square cake pan with paper; do not grease it. Beat the whites of the eggs **VERY STIFF**. Then gradually add the sugar. Continue beating until perfectly smooth. Flavor this with the vanilla. Now add the flour quickly. Put in the oven immediately, and bake forty five minutes.

A FINE FRUIT CAKE.

Twelve ounces flour, twelve ounces butter, twelve ounces sugar, ten eggs, one teaspoonful grated nutmeg, one-half teaspoonful grated mace, three fourths pound raisins, three-fourths pound currants, four ounces citron, four ounces candied lemon, one wine glass brandy.

Sift the flour, grate the nutmeg, seed the raisins, and chop together with the citron and the lemon. Wash the currants and sift through a coarse sieve with a little flour. This will receive loose stems, etc. Cream the butter and sugar, then add the eggs, beating until light and smooth. Now add the chopped fruit and currants. Mix. Put the nutmeg and mace into the brandy, and pour over the whole mixture. Mix thoroughly and bake two and a half hours in a moderate oven.

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SOUTHERN GOLD LOAF.

Pare and boil six medium-sized potatoes. When done drain, press through a colander, and add one large table-spoonful of lard or butter, one tablespoonful of sugar, and six eggs, well beaten. Beat the whole continuously for two minutes; add a half pint milk and a pint of flour; beat again, and when lukewarm add a teacupful of yeast. Mix and stand in a moderately warm place over night. Early in the morning add sufficient flour to make a soft dough. Knead and work thoroughly until the dough will not stick to the hands or board. Form into small loaves; place in greased pans, and when very light bake in a moderately quick oven about forty minutes. Serve warm.

CORNMEAL WAFFLES.

Put a pint of boiling water into a saucepan and stir into it sufficient dry cornmeal (about two-thirds of a cup) to make a mush. Lift the cornmeal in your left hand; allow it to pass slowly between the fingers into the water, while you stir quickly with the right hand. Let the mush cook slowly for twenty minutes; then add two ounces of butter and a dessert spoonful of salt, and stand aside to cool. When cold separate four eggs, add the yolks to the mush; then add half a pint of buttermilk or sour cream. Now stir in gradually sufficient flour, about one pint, to make a thinnish batter. Dissolve a half teaspoonful of bi-carbonate of soda in a tablespoonful of boiling water, and add it to the batter. Stir in quickly the well-beaten whites of eggs and they are ready to bake.

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WATER WAFERS.

Put one quart of sifted flour into a vessel; add a quarter pound of butter and a tablespoonful salt; mix gently until the butter has thoroughly disappeared; add gradually sufficiently cold water to moisten the flour. Now turn the beater slowly and continuously for five minutes, or until the dough is smooth and elastic; take it out on a board, mould it lightly, roll out as thin as a wafer, cut into small, round cakes, stick with a fork here and there over the surface and bake in a moderately quick oven, until a light brown, about five minutes.

BERWICK SPONGE CAKE.

Beat six eggs without separating, and nine ounces granulated sugar until light and creamy. Weigh twelve ounces flour; sift one-half lightly into the eggs and sugar, mixing it in carefully. Dissolve two even teaspoonfuls cream of tartar into a gill of water; add this to the cake; beat one minute; then add the remaining flour, the juice and grated rind of one lemon, and a quarter teaspoonful salt, mix thoroughly, and add a level teaspoonful soda dissolved in four tablespoonfuls hot water; beat the whole to a light, smooth mass, and bake in long square pans in a quick oven.

POP OVERS.

Two eggs, one cup milk, one cup flour, one teaspoonful salt. Beat the eggs very little, just sufficient to mix, then add milk and salt, and then the flour; mix until smooth and put into the hot, greased iron pans. Bake in a quick oven twenty minutes.

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BREAD CAKE.

When the bread sponge is light and ready to mould put aside one pint of the dough. Put this dough into the bucket; add three ounces butter, one cup sugar, two eggs, and the rind of half a lemon, grated. Now beat until the ingredients are thoroughly mixed; then continue until the mixture is light. Now add carefully one cup currants that have been washed, dried, and thoroughly floured. Mix them gently, and pour the cake into a greased pan to the depth of one inch. Put four tablespoonfuls brown sugar, two ounces butter, one tablespoonful flour and a teaspoonful sugar into the glass, and beat until light; then add and stir in gently two heaping tablespoonfuls stale bread crumbs; put this mixture here and there over the top of the cake, pressing it down with the finger; stand in a warm place to rise, and when light bake in a moderately quick oven, protecting the top that it may not get too brown.

CREAM CAKE.

Six ounces flour, four ounces butter, nine ounces sugar, eight eggs, one teaspoonful vanilla. Sift the flour THREE times. Beat the butter and sugar to a cream, to this add the eggs, and beat until VERY LIGHT, add the vanilla, lastly the flour. Bake in jelly pans forty minutes.

For the cream: One and one-half pints sweet milk, four eggs, YOLKS only, one tablespoonful corn starch, sufficient sifted flour to thicken, one teaspoonful rose water. Put the corn starch and milk in the vessel together, mix them, add sufficient sifted flour to thicken to the consistency of custard. Beat yolks until VERY LIGHT and add to the custard; pour the whole in a double boiler and cook, STIRRING until it thickens; when nearly done add the rose water.

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VIRGINIA WAFERS.

Powder two ounces lard into one quart flour; add a teaspoonful salt, and stir in gradually sufficient milk, about a half pint, to make a soft dough. Work and knead this dough CONTINUOUSLY for fifteen minutes. It must be soft and full of blisters. Pull off a piece about the size of a small egg, and roll it out into a cake about six or seven inches in diameter and as thin as a wafer; stick regularly over the top with a fork, place on lightly greased pie tins and bake in a very moderate oven until thoroughly done, without browning. These wafer like biscuits are exceedingly nice to serve with cheese or preserves.

MILK BISCUIT.

Put one quart flour into a vessel; add a large tablespoonful, or two ounces butter, and a teaspoonful salt; work backward and forward an instant, mix with the butter; then add two heaping teaspoonfuls of baking powder, and sufficient milk, about half a pint to make a soft dough. Mix quickly, take out on a board and roll about one inch in thickness. Cut with a small, round cutter, and bake in a quick oven fifteen minutes. Do not allow the biscuits to touch each other while baking. These biscuits can be made in five minutes and are delightful.

BAKESTONE CAKES.

Rub one ounce butter into one quart flour, until the flour is well greased; add a teaspoonful salt and sufficient thin cream to moisten, beating vigorously all the while. A dough, not a batter, must be formed. Work the dough for just one minute; roll it out half an inch thick; cut with a biscuit cutter, and bake quickly on a hot griddle.

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TEA BISCUIT.

One quart flour, four heaping teaspoonfuls baking powder, half teaspoonful salt, two tablespoonfuls butter. Whip these two together until they are thoroughly powdered, then add one pint milk and mix properly. The dough should be just stiff enough to roll out. Cut and place in buttered pans; bake about twenty minutes in a quick oven. These biscuit surpass any we have ever seen.

CORN BREAD.

Beat together rapidly, from one to five minutes, the following ingredients: two heaping cups cornmeal, one cup flour, two and a half cups milk, one teaspoonful lard, two of white sugar, one of soda, two of cream tartar and one of salt. Beat three eggs light and stir in gently. Bake quickly and steadily in a buttered mold.

TEA CAKE.

One pound flour, one teaspoonful butter, one teaspoonful lard, sweet milk, one teaspoonful soda, two teaspoonfuls cream tartar. Sift soda, cream tartar and flour together, mix thoroughly with the butter and lard. To this add sufficient sweet milk to make a dough. Roll to the thickness of half an inch, cut into three cornered pieces and bake twenty minutes in a moderate oven. Butter and serve hot.

FINE GINGER SNAPS.

One pint molasses, one pound sugar, twelve ounces butter, one ounce lemon peel, one ounce ground ginger, one teaspoonful soda, flour sifted. Chop the lemon peel; sift the flour. Beat to a cream the butter and sugar. Add the molasses and mix thoroughly, then the lemon peel and ground ginger. Now sift in the flour and soda, flour sufficient to make a stiff dough. Cut in form and bake in a quick, hot oven.

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DUTCH APPLE CAKE.

One pint pastry flour, one-half teaspoonful salt, 2 teaspoonfuls baking powder, one-half cup butter, one egg, one cup milk, two tablespoonfuls sugar, sour apples. Mix flour, salt and baking powder, add well beaten egg and melted butter, stir thoroughly, adding milk gradually, then beat. Cut the apples into rather thick slices and arrange in two rows, pressing in. Bake about twenty five minutes in a quick oven. Sprinkle with granulated sugar before baking. Serve with lemon sauce.

BREAD.

One cup hot milk, one cup cold water, one tablespoonful shortening, one tablespoonful sugar, one teaspoonful salt, one-fourth yeast cake, dissolved in a half cup lukewarm water, six or seven cups bread flour. Put into a bowl the sugar, salt, and shortening, pour on the hot milk and stir till dissolved, then add the cup cold water, and the yeast dissolved in the lukewarm water; stir in five cups flour and gradually add enough more to make it stiff enough to knead. Cover; let it rise till it has doubled its bulk, then cut it down and shape it into loaves and biscuit. Let it rise again in the pans, and bake forty or fifty minutes.

QUAKER BISCUIT.

Scald one cup Quaker Rolled Oats with one pint boiling water, and let it stand one hour. Add a half teaspoonful shortening, a scant half cup molasses, half teaspoonful salt, half yeast cake dissolved in one-third cup lukewarm water and five cups sifted bread flour. Let it rise and when it has doubled its bulk shape into small biscuit. Let them rise till double, then bake in a hot oven twenty minutes.

This makes three dozen biscuit.

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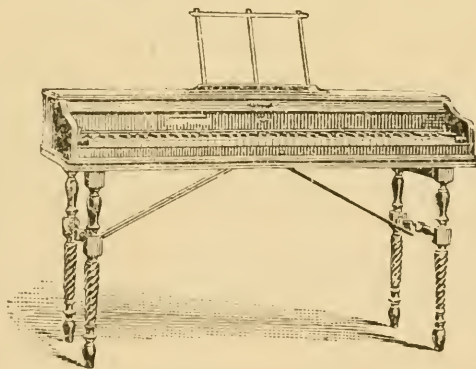
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GINGER SNAPS (plain).

One cup brown sugar, one cup butter, one cup lard, two cups molasses, half cup milk, two tablespoonfuls ground ginger, half tablespoonful soda, 1 tablespoonful cream tartar. Beat the lard, butter and sugar to a cream, add the molasses, mix, then the milk and ginger, mix well; now sift the soda and cream tartar with the flour, add sufficient flour to make a light dough. Roll thin, cut in forms. Bake.

JELLY CAKE.

One pound sugar, one and a half pound flour, three-fourths pound butter, nine eggs, one-fourth teaspoonful soda, one-half teaspoonful cream tartar. Put the sugar and butter in the vessel and beat until perfectly creamed; now add the eggs and beat until smooth and thick. Sift the flour with the soda and cream tartar, and add the mixture with a slow back and forward stroke.

FRENCH RUSK.

Scald one pint milk and add one-fourth cup sugar, two tablespoonfuls butter, one and a half teaspoonfuls salt; when lukewarm add one-third yeast cake dissolved in one-fourth cup water and add three cups flour; let it rise until it doubles its bulk. Add one egg and two yolks beaten well, and enough flour to knead; let it rise again, shape, put into pan and brush over with the white of an egg slightly beaten, to which has been added a tablespoonful sugar, one-half tablespoonful water and a few drops vanilla. Bake in a hot oven twenty minutes.

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CREAM OF HALIBUT SOUP.

Cook one pound halibut in boiling, salted water twenty minutes, or until the flesh leaves the bones. Drain and rub through a sieve; scald one quart milk with a slice of onion and blade mace; then remove the onion and mace and add the milk gradually to the fish and thicken with a tablespoonful each of butter and flour, cooked together. Remove from the fire, add a tablespoonful of butter in bits; pour into a tureen, sprinkling with finely cut parsley.

SPRING SOUP.

Cook two or three large Bermuda onions, sliced thin, in one tablespoonful butter, fifteen minutes, not browning them as it is a white soup. Add them to two quarts white stock made from veal, also half small loaf bakers bread which has been broken into small pieces. Simmer two hours, then rub through a sieve and add a quart of milk. Melt two tablespoonfuls butter, add two rounding tablespoonfuls flour, and combine with the soup. Season with salt and pepper, and serve with toasted bread.

BAKED BEAN SOUP.

To three cups baked beans add three pints water, two slices onion and two stalks celery. Simmer thirty minutes and rub through a sieve. Add to this one and a half cup stewed and strained tomatoes, half tablespoonful chile sauce, and salt and pepper to taste. Put into a saucepan one tablespoonful butter, and when it melts add a tablespoonful flour, mix well and stir into the soup. Cook two or three minutes and serve with toasted crackers.



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ZEPHYR ROLLS.

One quart sifted pastry flour, one even teaspoonful salt, three rounding teaspoonfuls baking powder, one large tablespoonful butter, milk to make a soft dough, one egg; add baking powder and salt to the flour and sift twice. Rub in the butter with the fingers, till there are no large lumps. Beat the egg till light and add it to the milk; mix in the milk and egg gradually, using a broad knife and wetting only a part of the flour with each addition of milk and egg; when just stiff enough to be handled (not kneaded) turn out onto a well floured board, pat it out with a rolling pin till half an inch thick, then cut it into rounds, fold over. Bake about fifteen minutes in a hot oven.

CREAM MUFFINS.

One pint pastry flour, half teaspoonful salt, two teaspoonfuls baking powder, yolks two eggs beaten till thick, one-fourth cup cream, or enough to make a drop batter, whites two eggs beaten stiff. Bake in muffin pan and serve hot.

TEA CAKES.

Two cups pastry flour, two teaspoonfuls baking powder, one-fourth cup sugar, half teaspoonful salt, one egg, one cup milk, one tablespoonful butter, melted. Mix in the order given and bake in gem pans or cups in a hot oven about twenty minutes.

INDIAN CAKE.


One cup granulated corn meal, one-half cup pastry flour, one fourth cup sugar, two teaspoonfuls baking powder, one tablespoonful butter, melted, half teaspoonful salt, one egg, one cup milk. Put all the dry things into the mixing bowl, add melted butter; beat egg till light, mix it with the milk; then add it to the dry things, beat well; pour into a shallow pan and bake in a hot oven twenty minutes.

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POTATO SOUP.

Four potatoes, one quart milk, two teaspoonfuls chopped onion, two teaspoonfuls salt, one teaspoonful celery salt, half saltspoonful white pepper, quarter saltspoon cayenne, one tablespoonful flour, two tablespoonfuls butter.

Cook the potatoes in boiling water till very soft; cook onions with the milk in a double boiler. When the potatoes are done drain off the water and mash them; add the hot milk and seasoning. Rub through a strainer and put on to boil again. Put butter in a saucepan, and when melted add flour, and when well mixed stir into the soup. Let it boil five minutes and serve very hot.

FRIED SMELTS.

Clean the smelts, dry and season with salt and pepper. Skewer into shape by putting the tail of the fish into its mouth and fastening with a small wooden skewer, or tooth pick. Dip in flour, in egg, and again in dried bread crumbs, and fry in a frying basket in deep fat. The fat should be hot enough to brown a piece of bread while you count sixty, as a clock ticks. When they are in the fat set the kettle back; cook large ones five minutes and small ones four. Drain on brown paper and serve with

SAUCE TARTAN.

One tablespoonful vinegar, one teaspoonful lemon juice, one saltspoonful salt, one tablespoonful Worcestershire sauce, one third cup butter. Mix vinegar, lemon juice, salt and sauce in a small bowl, and heat over hot water. Brown the butter in a frying pan and strain into the other mixture.

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DUCHESS SOUP.

Cook two slices each of carrot and onion in one tablespoonful butter three minutes and add to one quart white stock, with a blade of mace. Cook fifteen minutes, strain and add one pint milk, or part milk and part cream. Thicken with two tablespoonfuls butter and two of flour, which have been cooked together, seasoning with salt and pepper to taste. Lastly stir in four rounding tablespoonfuls grated cream cheese, then cook for two minutes and serve immediately. The milk should not be added till just before the soup is to be served.

CLAM SOUP WITH POACHED EGGS.

One quart clams, one quart fresh milk, one slice onion, three tablespoonfuls butter, one tablespoonful salt, three tablespoonfuls flour, one teaspoonful salt, half saltspoonful pepper, a light grating nutmeg, whites three eggs.

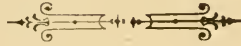
Put clams in a colander, pour over them a half cup cold water; free them from any foreign substance, cut off the black necks and separate the soft parts from the hard. Chop the hard parts, add these with the soft parts to the clam liquor, heat slowly to the boiling point, then strain through a cheese cloth and strainer. Scald the milk with the onion, melt the butter, add the flour, mix well, then add it to the boiling clam liquor; add also the hot milk from which the onion has been removed; cook for two minutes, then season with salt, pepper, and nutmeg, and just before serving pour on the beaten whites of the eggs. The whites should be beaten frothy and not stiff.

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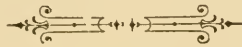
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SALT COD STEWED.

Cover one cup chopped codfish with cold water, and soak two hours. Pare and chop two medium sized potatoes, put them in a stewing pan, cover with boiling water and boil five minutes; drain, add one pint milk, a tablespoonful butter and add a half cup chopped stale bread. Do not forget that the Perfection chopper will chop the codfish, potatoes and bread, and it is not necessary to clean the machine until all are chopped. Drain the fish, scald it and drain again, and add it to the other ingredients; let it boil up once, add a palatable seasoning of salt and pepper, and serve very hot.

DEVEILED OYSTERS.

Drain and chop twenty-five nice fat oysters, then drain again. Put a half pint of cream on to boil. Rub one rounding tablespoonful butter with two of flour, and add to the cream when boiling; stir continually until it thickens, then add the yolks of two eggs slightly beaten, cook a moment, take from the fire and add a tablespoonful chopped parsley, the oysters, salt and cayenne to taste. Have the deep shells of oysters washed perfectly clean, fill them with this mixture, sprinkle lightly with bread crumbs, stand them in a baking pan and brown in a very quick oven. Serve in the shells and garnish with parsley. A word of caution: Avoid long cooking as it makes them hard and dry.

SMOTHERED OYSTERS, OR FANCY ROAST.

Put a tablespoonful butter in a covered saucepan, with half a saltspoonful white pepper, one teaspoonful salt and a few grains cayenne. When hot add one pint oysters carefully prepared. Cover closely and shake the pan to keep the oysters from sticking; cook two or three minutes, or till plump. Serve on toasted crackers.

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LOBSTER CREAM.

One two-pound lobster, half cup bread crumbs, half cup milk, quarter cup thick cream, half teaspoonful salt, a few grains cayenne and the whites of three eggs. Remove the meat from the lobster and chop fine. Cook bread crumbs with the milk until reduced to a paste, and add the cream. Lastly add the whites of eggs beaten, add it to the lobster meat and season with the salt and pepper, and add the cream. Lastly add the whites of eggs, beaten stiff, and turn the mixture into buttered molds, covered with buttered papers, to fit the top of each. Set them in a pan of hot water and bake twenty or thirty minutes. The water should come half as high as the molds. Turn each one onto a plate, and pour around them lobster sauce. This is sufficient for eight or nine persons.

BAKED HALIBUT.

Have slices of halibut cut about three fourths inch thick, Wipe with a wet cloth; sprinkle over each slice, lemon juice, onion juice, salt and pepper. Let them stand half an hour, then spread both sides with melted butter and flour and dredge with flour. Bake twenty minutes and serve with

WHITE SAUCE.

Put into double boiler one pint milk or half milk and half white stock and one slice onion. When hot put into a saucepan two level tablespoonfuls butter, and when melted and bubbling add two rounding tablespoonfuls flour, mix well, then add the hot milk, a little at a time, stirring and beating between each addition. Season with salt and pepper. The slice of onion must be removed from the milk. To obtain onion juice rub an onion across a grater and then press till the juice begins to flow.

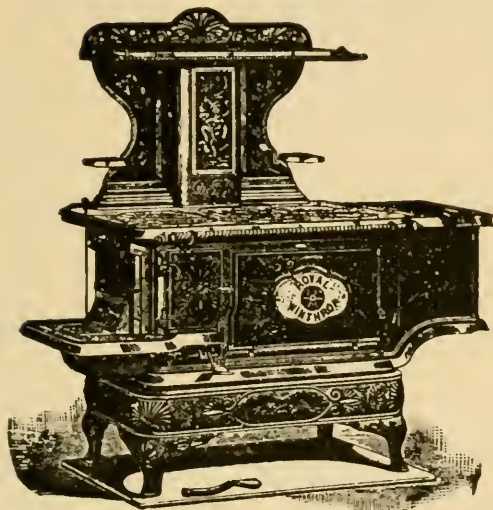
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LOBSTER IN ASPIC.

Remove the meat from two two-pound lobsters, and make three cupfuls stock from the body, bones and tougher pieces. Allow the bones, etc., to remain in cold water for a few minutes then cook twenty minutes. Use the small body bones, not the shells. Add to this stock three cupfuls chicken stock; add also one and a half tablespoonful lemon juice, a half teaspoonful celery salt, a few grains cayenne, a small piece lemon rind, using only the thin, yellow skin, a slight grating nutmeg, salt and pepper to taste. Soak one and a half box gelatine in a cup cold water, and add it to the stock, which must be cold, with the whites two eggs slightly beaten, and the shells broken in pieces. Place over the fire and stir till it boils, then set it back and simmer fifteen minutes. Remove the scum and strain through a flannel or double cheese cloth; fill a mold partly full of this jelly and when firm lay in the lobster meat, add the remainder of the jelly gradually, and allow it to get firm.

OYSTERS, A LA THORNDIKE.

One pint oysters, one and a half tablespoonful butter half teaspoonful salt, a few grains cayenne, slight grating nutmeg, one and a half tablespoonfuls brandy (if liked), quarter cup cream and the yolks two eggs slightly beaten. Wash the oysters by pouring over them a quarter cup cold water, then drain thoroughly. Melt butter in a blazer, or granite saucepan, add oysters, salt, pepper, nutmeg, and cook about four minutes, then add brandy and the larger part of the cream, combining the remainder with the yolks, which must also be added to the oysters. Cook till the oysters are plump and their edges curl. Serve on zephyrettes which have been heated in the oven.

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FISH A LA CREME.

Two pounds cod or haddock, cleaned and wiped with a wet cloth. Put it into a kettle of boiling water with one tablespoonful each of salt and vinegar. When the fish separates easily from the bones take it up and drain it, then pick it apart with a silver fork, spread on a platter and sprinkle with salt and pepper. Make one pint of white sauce like that on page 66, and pour it over the fish. Mix cup cracker crumbs and a third cup melted butter, and spread it over the fish. Put into a hot oven and cook till the crumbs are nicely browned. Garnish with small sprays of parsley.

WELSH RAREBIT.

Put one tablespoonful butter into a chafing dish; when melted add a half pound cheese cut fine, one saltspoonful salt, a quarter saltspoonful cayenne. When creamy add gradually a half cup cream with the beaten yolks of two eggs. When slightly thick, like custard, pour over any kind of thin, delicate crackers, which have been heated. Mustard may be used if liked. This may be made in a saucepan set in hot water, on the stove.


LOBSTER SAUCE.

Cream half cup butter, add the yolks of two eggs and beat well; add the juice of half a lemon, one saltspoonful salt, a few grains cayenne and slowly add a third cup boiling water, cook over hot water, till it thickens slightly. Add a third cup lobster meat cut into dice.

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OYSTERS AND TRIPE.

Wash, and put into boiling water one pound honeycomb tripe and cook twenty minutes; then drain and cut it into pieces about an inch square. Wash and drain a pint of oysters; make one pint white sauce (see rule for baked halibut, page 66). Put the oysters in a saucepan without any liquor, and cook till they are plump and the edges curl; add them with the tripe to the white sauce. Serve on toast. One-half this rule is sufficient for four or five people.

SCALLOPED OYSTERS.

One pint solid oysters washed and drained, one third cup melted butter, one cup cracker or stale bread crumbs, moistened in the melted butter. Butter a shallow dish, put in a layer of crumbs, then a layer of oysters, season with salt and pepper, and pour over three tablespoonfuls of the liquor, or milk, and if you like, add Worcestershire sauce, lemon juice, wine, or mace; then put in another layer of crumbs, then oysters, seasoning, and the three tablespoonfuls of milk, with a thick layer of crumbs on top. Bake in a hot oven about twenty minutes, or till the crumbs are brown.

HALIBUT FISH BALLS.

Combine equal quantities of cooked halibut, minced fine, and hot mashed potato; to a pint of the mixture add one teaspoonful butter and a beaten egg; season with salt and pepper. Fry like other fish balls, or dip in melted butter and bake.

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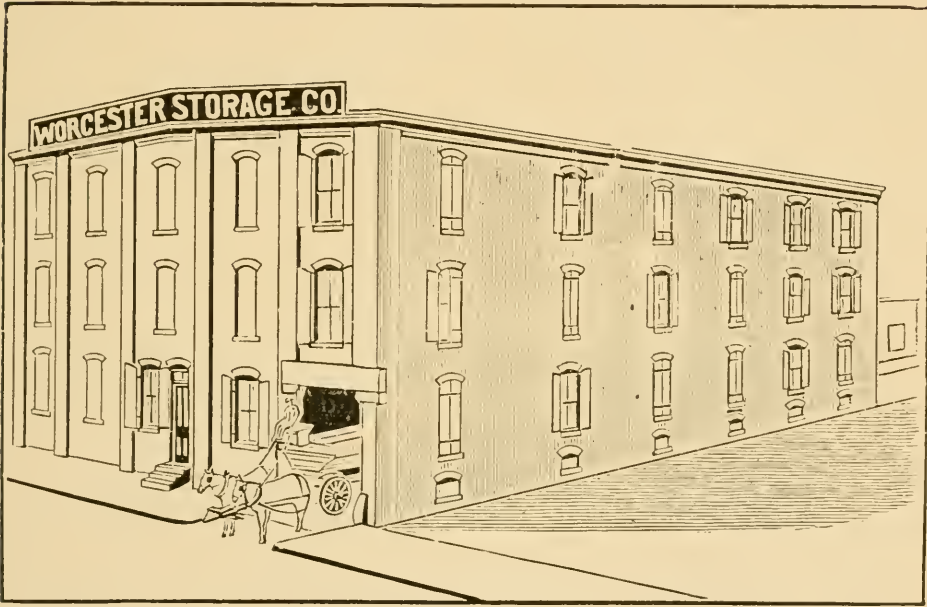
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CLAM FRITTERS.

Drain the clams and chop the hard part; use the liquor to make fritter batter; add the clams, and fry by small spoonfuls in hot fat. Clams in the shell should be steamed till the shells open, then take them out and drain, cut off part of the neck and dip each one in the batter and fry.

BATTER.

Yolks of two eggs well beaten; add a half cup milk or water, or clam juice, one tablespoonful olive oil, one salt-spoonful salt, one cup pastry flour, or enough to make it almost a drop batter. When ready to use add whites of the eggs beaten very stiff. If for fruit add one one teaspoonful sugar; if for clams, etc., add one tablespoonful lemon juice, or vinegar.

MEAT AND FISH SAUCES.

DRAWN BUTTER SAUCE.

One pint hot water, two tablespoonfuls butter, two of flour, half teaspoonful salt, half saltspoonful pepper. Put the butter in a saucepan; when melted add the dry flour and mix well; add the hot water a little at a time, and stir rapidly as it thickens, beating out all the lumps. Add salt and pepper, and lumps of butter if liked.

A variety of sauces may be made from this.

FOR BOILED MUTTON, add six tablespoonfuls capers.

FOR BAKED OR BOILED FISH, add two or three hard boiled eggs, sliced or chopped.

FOR BOILED FOWLS, add juice and pulp of large lemon.

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BRAISED BEEF.

A slice from the top of the round, weighing about three pounds, an inch and a half thick. Wipe, season with salt and pepper, cut gashes in the slice an inch apart and half an inch deep, and fill the gashes with stuffing made as directed below. Roll up and skewer, or tie, putting in a few stitches, if necessary. Season again, dredge with flour and brown all over in salt pork fat, being careful not to pierce it with the fork. Place in a deep pan, on a bed of vegetables, using for this one-third cup carrots cut into dice, three slices onion and a bit of bay leaf. Pour on three cups boiling water; cover tightly and cook three hours, basting occasionally and turning the meat over a short time before it is done. When done take out meat and vegetables. Put into a saucepan a tablespoonful butter, add a tablespoonful dry flour, stir well and add gradually the liquor the meat was cooked in; season if necessary and strain. If too thick, add hot water. Put the meat on a platter, place the vegetables around it, and pour the gravy over the meat.

STUFFING.

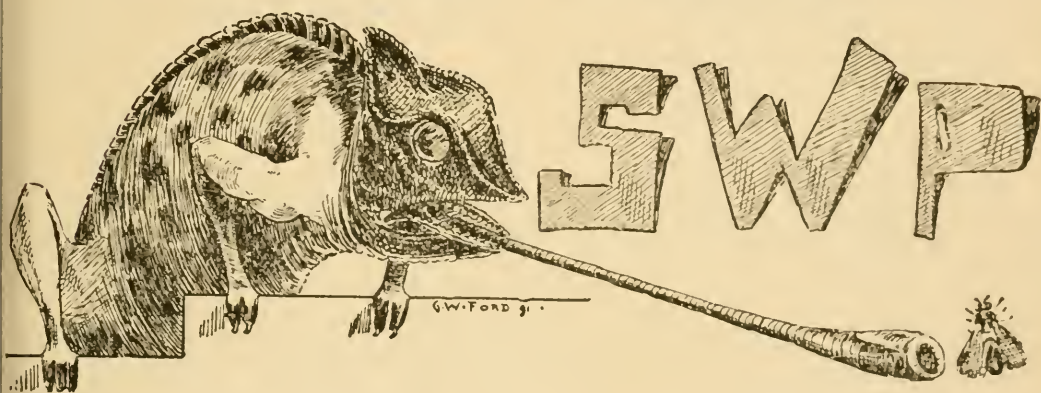
To one-third cup cracker crumbs add one scant tablespoonful butter, one saltspoonful salt, one-fourth saltspoonful pepper, and one-half teaspoonful poultry seasoning. Moisten with four tablespoonfuls hot milk, or water.

BROWN SAUCE.

One pint hot stock, half teaspoonful salt, two tablespoonfuls minced onion, two of butter, two of flour, half saltspoonful pepper, 1 tablespoonful lemon juice. Mince the onion and fry it in the butter five minutes. Be careful not to burn it. When the butter is brown add dry flour and stir well; add the hot stock, a little at a time, stirring it rapidly, and beating out all the lumps; add salt, pepper and lemon juice. Simmer three or four minutes and strain.

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FRICASSEE OF LAMB.

Three pounds lamb or young mutton, from the fore quarter or the neck. Wipe with a wet cloth and cut into pieces suitable for serving; cover with hot water and cook slowly till tender. When done remove meat from the liquor; season the meat with salt and pepper, dredge with flour and brown in butter. Arrange on a platter and pour over it

BROWN SAUCE.

Brown two tablespoonfuls butter, add two rounding tablespoonfuls flour; pour on slowly, a little at a time, the liquor in which the lamb has been cooked, first removing the fat. Season with salt and pepper.

MUSHROOM SAUCE.

To the above sauce add a half can of mushrooms, whole or quartered, and simmer five minutes. The sauce may be made darker by adding a small quantity caramel, which may be purchased of druggists or grocers.

HAMBURG STEAKS.

Chop one pound lean beef, add to it one tablespoonful onion juice, half teaspoonful salt, and a quarter teaspoonful black pepper; mix well. Moisten the hands in cold water, take two tablespoonfuls of the mixture and form with the hands into small round cakes or steaks. This quantity should make eight. Put two tablespoonfuls butter into a frying pan when hot put in the steaks, brown on one side, then turn and brown on the other. Dish them, add a teaspoonful flour to the butter remaining in the pan, mix until smooth, add a half pint of boiling water slowly, stir constantly until it boils; add salt and pepper, and if you like, a tablespoonful of Worcestershire sauce; pour this over the steaks and serve, or they may be broiled same as plain steak, seasoned with salt and pepper and spread with butter.

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MUTTON HASH—TOMATO SAUCE.

Chop cold cooked mutton. Put one tablespoonful butter in a frying pan; when very brown add one tablespoonful flour, mix, add a half pint hot water, stir until it boils, add meat and seasoning, cook slowly ten minutes. Have ready some buttered toast, dish the hash on it and pour around it tomato sauce.

TOMATO SAUCE.

Put one tablespoonful butter in a frying pan, when melted add one tablespoonful flour, mix, and add a half pint strained stewed tomatoes; stir until it boils, add a half teaspoonful grated onion, salt and pepper to taste.

HAM BALLS.

Chop cold, cooked pieces of ham, season with pepper, chopped parsley, or a little sweet marjoram. Add four tablespoonfuls stale bread crumbs to one gill milk, stir and cook until thick, add the yolks two eggs, take from the fire and add one cup of the chopped ham, mix, and stand away to cool. When cold form into balls, dip into beaten egg, then in bread crumbs and fry in smoking hot fat.

PORK TENDERLOINS, WITH SWEET POTATOES.

Wipe tenderloins, remove some of the fat, put into a dripping pan and brown quickly in a hot oven; then season with salt, pepper and sage. Bake from forty to forty-five minutes, being sure that it is thoroughly done, and basting frequently with the fat in the pan. Pare six sweet potatoes, parboil for ten minutes, drain and put them in the pan with the meat and cook till tender, basting often. Serve with the meat in the center of the platter and the potatoes arranged around the outside.

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CANNELON.

Chop one pound of uncooked beef, add to it the yolk of an egg, a tablespoonful chopped parsley, a tablespoonful melted butter, two tablespoonfuls stale bread crumbs, a teaspoonful salt and a quarter teaspoonful pepper; mix all well and form into a roll about six inches long and four inches in diameter; wrap in greased paper and bake in a quick oven thirty minutes. When done remove the paper and serve on a heated dish with brown sauce poured around it.

SMOTHERED MEAT.

The tough end of sirloin steaks and other pieces not fit for broiling may be chopped, seasoned with salt and pepper, and a few bits of butter; put this in a baking pan, cover with another, and bake in a quick oven about twenty minutes. Serve with its own gravy.

BEEF SAUSAGE.

Chop one pound uncooked lean beef and a quarter pound suet, mix and add a teaspoonful salt, a quarter teaspoonful white pepper, and a half teaspoonful sage, mix again, make into small round cakes and dredge with flour. Put two tablespoonfuls dripping in a frying pan, add a slice onion, cook until the onion turns a delicate brown, then fry the cakes quickly on both sides and serve very hot.

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MAYONNAISE DRESSING.

One teaspoonful mustard, one of sugar, one-half teaspoonful salt, one-fourth saltspoonful cayenne, one pint olive oil, yolks two raw eggs, three tablespoonfuls vinegar, three of lemon juice. Mix the first four ingredients in a quart bowl, add the yolks, mix well, then add a half teaspoonful oil and beat with a Dover egg beater till well mixed, continue adding a half teaspoonful of oil at a time beating after each addition until thick, then thin it with part of the lemon juice, then add the oil, a tablespoonful at a time, till thick, then the remainder of the lemon juice, then add oil and vinegar alternately till all are used. The dressing should be quite thick when done. Beat the whites of the two eggs till very stiff, adding enough to the dressing to make it the right consistency, or stiff enough when taken up on a spoon to drop and not run. Do all beating with a Dover or Keystone beater. Should the mixture curdle put two fresh yolks into a bowl, using the curdled mixture, a little at a time, just as you would oil, thinning out when necessary, with lemon juice and vinegar. Add no more seasoning unless necessary. Always have oil, eggs and bowl very cold.

FRENCH DRESSING.

One-eighth teaspoonful salt, one saltspoonful pepper, a quarter teaspoonful onion juice, one teaspoonful made mustard, one tablespoonful vinegar, three of olive oil. Mix in the order given, adding the vinegar slowly, and lastly, the oil, slowly. This dressing is suitable for vegetable or egg salads.

Try our Flavored Mocha Coffee at 25c lb. It is the best Coffee sold for the money. People who can not drink other Coffee, can drink this without injury.

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VEAL LOAF.

Chop three and a half pounds of uncooked veal and a half pound of ham, add one cup of stale bread crumbs, one teaspoonful of salt, one of onion juice, a half teaspoonful of cloves, same of sage and pepper, and two well beaten eggs; mix all well together and form into a square loaf. Put it in a baking pan, brush it over with egg, and bake in a slow oven for two hours, basting two or three times with melted butter. Serve cold, cut in thin slices.

CURRY OF MUTTON.

Chop one pint of cold cooked mutton; put one tablespoonful of butter in a frying pan; when melted, add a tablespoonful of flour and stir until smooth; add half a pint of boiling water, stir until it boils; add the meat, a teaspoonful of curry powder and a half teaspoonful of salt; stir until thoroughly heated, then heap it in the center of a meat dish, and put around it a border of nicely boiled rice.

MUTTON SAUSAGES.

Chop one pint of cold cooked mutton, three ounces of beef suet, and six raw oysters; mix, add a half cup of bread crumbs, one egg slightly beaten, salt, pepper, and a quarter teaspoonful of mace, and if convenient, a teaspoonful of anchovy paste; mix all thoroughly together into small round cakes, and fry in butter. These are very nice with tomato sauce.

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D. A. HOWE.

273 MAIN ST., WORCESTER.

SALMON SALAD.

Prepare in the same way with cooked or canned salmon,
freed from bones, skin and oil.

OYSTER SALAD.

Clean one pint white celery and cut into fine pieces.
Season with salt. Parboil one pint oysters, drain, and when
cold mix them with a French dressing. Put a layer of
shredded lettuce in a salad bowl, sprinkle with a French dress-
ing; add the oysters and celery, cover with a mayonnaise
dressing, and garnish with pickled barberries.

SPINACH SALAD.

Wash very thoroughly a half peck spinach in a small
amount boiling salted water, till tender. A saltspoonful soda
or a few drops ammonia will prevent it losing its green color.
When done drain thoroughly, pressing it with a knife to get
out all the water; chop it fine add two tablespoonfuls melted
butter, with salt, pepper and lemon juice to taste. Pack into
small, cup-shaped molds, buttering them slightly first, and
chill. Serve on thin slices cold tongue; put a spoonful salad
dressing on the top of each.

TOMATO SALAD.

To one can stewed or strained tomatoes add one tea-
spoonful salt, three quarters box gelatine, which has been
soaked till soft, in a half cup cold water, and dissolved in a
half cup boiling water. Mould in round cups, about two-
thirds full; serve on lettuce leaves, and put on the top of each
some mayonnaise or cream dressing. Before filling rinse the
molds with cold water; do not wipe them.

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D. A. HOWE, 273 Main St., Worcester, Mass.

CREAM SALAD DRESSING.

One and one-half cups fresh, thick cream, yolks two hard boiled eggs, one teaspoonful sugar, three-fourths teaspoonful salt, one-half saltspoonful cayenne, three-fourths teaspoonful mustard, one and one-half tablespoonful vinegar. Rub the yolks to a smooth paste, gradually add the salt, sugar, mustard and vinegar. The cream should be very cold; beat it with an egg beater until smooth and rather thick. Stir this, a spoonful at a time, into the egg mixture, and use it the same as a mayonnaise.

BOILED SALAD DRESSING.

Melt one tablespoonful butter in a saucepan, add one tablespoonful flour; cook together till frothy, but not brown; add gradually a half cup vinegar and continue cooking till the mixture thickens, then remove from the stove. Mix thoroughly one teaspoonful each, salt, sugar and mustard, and a few grains cayenne, and stir into the vinegar sauce, stirring until smooth. Heat one cup milk in a double boiler, add two beaten egg yolks, mix well and cook like a soft custard, stirring constantly. When slightly thickened remove the upper boiler and gradually mix the custard with the vinegar sauce. Beat it with an egg beater till smooth and strain before it cools. Put it away in glass jars closely covered, and it will keep for weeks in a cool place.

CHICKEN SALAD.

One pint each of cold boiled or roasted chicken and celery, or half as much celery as chicken. Cut the chicken into quarter inch dice. Scrape, wash, and cut the celery in dice. Mix and marinate with a French dressing, and keep on ice until ready to serve. Make a mayonnaise dressing, and mix part of it with the chicken; arrange the salad in a dish, pour the remainder of the dressing over it, and garnish with celery leaves or lettuce.

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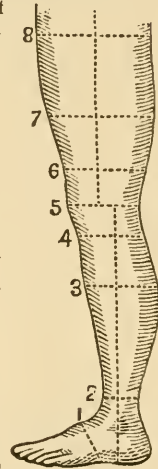
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APPLE SNOW.

Peel and grate one large sour apple, sprinkling over it a small cupful powdered sugar as you grate it, to keep it from turning dark. Break into this 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.

CHARLOTTE RUSSE.

Soak one-fourth box gelatine in one-fourth cup cold water. Line a pint mold with lady fingers. Chill and whip one pint cream; set bowl in ice water; sift over the whipped cream one-third cup powdered sugar, add one teaspoonful vanilla and one tablespoonful white wine. Dissolve gelatine in one-quarter cup boiling water. Strain it into the cream and beat rapidly. When nearly stiff pour into molds and set away to cool.

. CHARLOTTE RUSSE No. 2.

One pound lady fingers, one quart sweet cream, three-fourths cup powdered sugar, two teaspoonfuls vanilla. Split and trim the cakes, and fit neatly in the bottom and sides of two quart molds. Whip the cream to a stiff froth, after it has been sweetened and flavored; fill the molds, lay the cakes closely together on the top and set on ice till needed. The edges of the cake may be moistened with a little jelly, that the shape may be more easily retained.



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LOBSTER SALAD.

Cut one pint lobster meat into dice, season with a French dressing and keep on ice until ready to serve, then mix with half of the mayonnaise dressing. Make nests or cups of the crisp lettuce leaves; break the poorer lettuce leaves and mix with the lobster. Put a large spoonful of the lobster in each leaf, with a tablespoonful of the mayonnaise on top.

SALAD SANDWICHES.

Mix a small quantity of mayonnaise dressing with finely cut lobster or chicken. Cover a small slice of bread with lettuce, then the salad, lettuce, and bread again. Wrap them in tin foil, or oiled paper, and serve at picnics, or when traveling.

LOBSTER SALAD.

Cut the lobster fine and moisten it slightly with a mayonnaise dressing. Pack it closely in a buttered mould, and keep on ice till ready to serve. Then turn out on a platter and spread the top and sides with a thick mayonnaise. Cut lettuce into half inch strips and pile lightly around the base. Put slices of red radish or rings of beet here and there among the green.

CABBAGE SALAD.

Cut half the white cabbage in very thin strips, sprinkle with salt, put it between two plates, and let it stand one hour. Drain off the water, sprinkle it with a French dressing; pile it lightly in a dome-shaped mass. Cut cold beets in thin slices, separate into rings and arrange them in an overlapping border around the base.

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STRAWBERRY OR RASPBERRY SPONGE.

One quart strawberries or raspberries, a half box gelatine, one and a half cups water, one cup sugar, juice one lemon, beaten whites of four eggs. Soak gelatine in one-half cup of the water. Mash the berries and add half the sugar to them. Boil remainder of sugar and cup of water gently twenty minutes. Rub berries through a hair sieve. Add gelatine to boiling syrup, take from the fire and add berry juice. Place the bowl in pan of ice water and beat with egg beater five minutes. Add beaten whites and beat till it begins to thicken. Pour into well wet molds and set on ice. Serve with cream. Easily made and good.

CREAM SAUCE (with wine.)

One-fourth cup butter creamed with a half cup powdered sugar. Just before serving add two tablespoonfuls white wine one teaspoonful vanilla, and two tablespoonfuls cream.

SUBSTITUTE FOR CREAM.

Boil three fourths of a pint sweet milk ; beat yolk of one egg, and a level teaspoonful flour with sugar enough to make the cream very sweet. When the milk boils stir this into it and let cool ; flavor to taste. For puddings in which eggs are used this is almost as good as rich cream, and preferable to thin cream.

EXCELLENT PUDDING SAUCE.

Two coffee cups sugar, three-fourths coffee cup butter ; rub to a cream. When well mixed stir in a half teacup boiled cider, a little at a time. Just before serving set in a kettle boiling water until hot, but not boiling.

BAKER'S EXTRACTS

Are double the strength of ordinary extracts, which makes them the most economical to use.

A SECRET ABOUT MINCE PIE.

A man was buying mince meat at the **Protective Union**, when the clerk remarked with animation, "O, what is as good as Mince Pie? I could eat a piece just now." Just then a cloud passed over his face, as he continued, "But it disagrees with my stomach."

The customer at once informed him that he might fearlessly eat mince pie, if he would only use Bardwell's "Q. R." for Dyspepsia. It stops that burning sensation at the pit of the stomach, and removes that imaginary lump in the throat, and that nauseas, sour taste; and for belching—well, just try it once. Sold by Druggists and Grocers. Trial size, 15 cents. Regular size, 25 cents.

Mr. S. A. Pratt, of the **Protective Union**, No. 24 Front Street, after selling the "Q. R." for eight years, recommends it very highly as an article of real merit.

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BAKED CUSTARD.

One quart milk, four beaten eggs, four tablespoonfuls sugar; flavor with lemon, vanilla or nutmeg; salt. Bake slowly, and do not let it remain too long in the oven.

CUSTARD SOUFFLE.

Rub two scant tablespoonfuls butter to a cream, add two scant tablespoonfuls flour. Pour over this gradually one cup hot milk, and cook eight minutes in a double boiler, stirring often. Beat yolks four eggs, add two tablespoonfuls sugar, stir into the milk and set away to cool. Half an hour before serving beat whites four eggs stiff, and add to mixture lightly. Bake in buttered pudding dish in a moderate oven thirty-six minutes. Serve at once.

BAVARIAN CREAM.

Whites of six eggs, beaten very light, one quart whipped cream, one ounce gelatine (soak one hour in cold water, drain and dissolve in a little hot water), flavor with one teaspoonful vanilla. Beat eggs and cream together, add sugar to sweeten, flavor, then add gelatine. Beat until it begins to thicken and pour into molds. Serve very cold with cream.

BOHEMIAN CREAM.

One quart cream, two tablespoonfuls sugar, one ounce gelatine dissolved. Whip half the cream to a stiff froth. Boil the other half with the sugar and a vanilla bean until flavor is extracted, or add vanilla extract after it is removed from the fire. Add the gelatine, and when cooled a little, the well beaten yolks of four eggs. Beat until it begins to stiffen, then beat in quickly the whipped cream. Pour in well wet molds and set on ice.

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FRUIT SAUCE.

Take one quart any kind ripe fruit, as red raspberries, strawberries or peaches; if the latter they must be very ripe. Pare and mash the fruit with a potato masher. Add one tablespoonful melted butter and one cup powdered sugar. Stir well and set on fire till warm.

HARD SAUCE.

Half cup butter well beaten; stir in slowly one cup fine sugar and beat to a cream. Pile on a plate and grate over a little nutmeg. Keep cool.

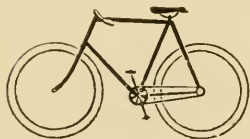
LEMON SAUCE.

Three-fourths cup sugar, half cups butter, one egg, the juice, and half the grated rind one lemon, one teaspoonful nutmeg and a half cup boiling water. Cream the butter and sugar and beat in the egg, whipped light, the lemon and the nutmeg. Beat hard, then add the water, put into a tin pail and set within the uncovered top of tea kettle, which must boil until the sauce is very hot, but not boiling. Stir constantly.

LEMON SAUCE No. 2.

Half cup butter, one cup sugar, one egg, the grated rind and juice of a lemon, one tablespoonful corn starch, one cup boiling water. Boil together a few moments and serve. This is very nice, and may be made by adding a half cup milk or cream. But when either milk or cream is used the butter should be omitted, and the milk should first be thickened with the corn starch.

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RUSSIAN CREAM.

Four eggs, one cup sugar, one quart milk, one half box gelatine dissolved in one pint warm water. Beat the yolks of eggs, add sugar, cook with the milk like custard. Take it off the stove, add beaten whites, stir well a few moments. Add gelatine and a teaspoonful strained lemon juice. Pour into well wet mold, and set on ice to harden. Serve with whipped or plain cream.

SPANISH CREAM.

One-half box gelatine, one quart milk, yolks three eggs, one small cup sugar; soak the gelatine in the milk for an hour, then put on the fire and stir as it warms; beat the yolks very light with the sugar, add to the scalding milk and heat to boiling point, stirring all the time. Strain into a mold and flavor with vanilla.

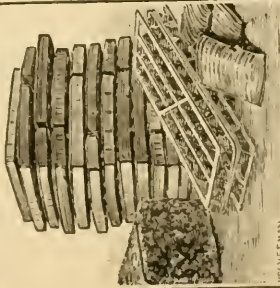
SAUCE.—Beat the whites of eggs to a stiff froth, three tablespoonfuls sugar; flavor with vanilla.

STRAWBERRY CREAM.

Mash one quart strawberries with one cup powdered sugar, and rub through a hair sieve. Dissolve one and a half ounces gelatine in one pint sweet milk. Strain, and add one pint whipped cream, and the berry juice. Pour in a wet mold and set on ice to form.

ANOTHER WAY.—One quart strawberries rubbed through a hair sieve, mix with three pints rich cream, and sweeten. Whip to a froth, add a half ounce dissolved gelatine. Serve in glasses.

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DELICIOUS PEACH PUDDING.

Fill a pudding dish with whole peeled peaches, and pour over them two cups water. Cover closely and bake until peaches are tender, then drain off the juice from the peaches and let stand until cool. Add to the juice one pint sweet milk, four well beaten eggs, a small cup flour with one teaspoonful baking powder mixed in it, one cup sugar, one tablespoonful melted butter and a little salt. Beat well three or four minutes, and pour over peaches in dish. Bake until a rich brown, and serve with cream.

PRUNE PUDDING.

One pound stewed prunes, whites four eggs, one cup sugar. After the prunes are stewed, drain off the juice, remove the stones and chop. Beat the eggs very stiff, add the sugar gradually, beating all the time; then stir in the chopped prunes. Bake twenty minutes. Serve cold with whipped cream flavored with wine.

SNOW PUDDING.

Dissolve a half box gelatine in one pint cold water; when soft add one pint boiling water, the grated rind and juice of two lemons, and two and a half cups sugar. Let stand until cold and begins to stiffen; then beat in the whites five eggs, well beaten. Pour into a mold and set on ice. Serve with custard sauce.

SAUCE.—One quart rich milk, yolks five eggs, with two extra eggs added; a half cup sugar. Flavor with vanilla.

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PLAIN SAUCE.

Half cup butter, one and a half cup sugar, rubbed to a cream. Add two well beaten eggs, and just before serving add enough boiling water to make a thick cream. Flavor with vanilla.

STRAWBERRY SAUCE.

One large tablespoonful butter beaten to a cream. Add gradually one and a half cups powdered sugar, and the beaten white of one egg. Beat till very light and just before serving add one pint mashed strawberries.

SLICED APPLE PIE.

Line a pie plate with pastry and fill with sliced tart apples. Sprinkle two tablespoonfuls sugar and grate a little nutmeg over the apples. Cover with a sheet of pastry with openings cut for the steam to escape.

DUTCH APPLE PUDDING.

One pint flour, one and a half teaspoonfuls baking powder, half teaspoonful salt. Rub a quarter cup butter into the flour, beat one egg light, add to it three-quarters cup cold water, and stir into the flour. Spread in well buttered shallow pans. Pare, core and quarter four or five sour apples, place them on the dough, and sprinkle over them two tablespoonfuls sugar. Bake twenty or thirty minutes. Serve at once with lemon sauce.

STEAMED BERRY PUDDING.

One cup sugar, two eggs, one and a half teaspoonful baking powder, two cups flour, one cup sweet milk, two cups berries. Steam about two hours.

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How shall our food be properly cooked? This is a question that is being considered now, more than at any time during the past.

Cooking Schools are being established almost everywhere, that those who have the important work of cooking to do can be taught how to do it.

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tion for this purpose, and yet thousands of people can speak of its superior advantages over other fuel, especially in the Summer.

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Worcester Gas Light Co.,

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BAKED BANANAS.

Use only fine, sound bananas. Loosen the bananas from the skin, so they can be removed easily after baking; replace and bake about half an hour, then remove from the skins and pour over them a sauce made by boiling a half cup sugar and a half cup water together for five minutes, then add a teaspoonful butter, and the juice of half a lemon.

ORANGE PUFFS.

Cream a third cup butter, add gradually one cup sugar, two eggs well beaten, and a half cup milk; add one and three-quarter cups pastry flour, with two scant teaspoonfuls baking powder; mix and beat thoroughly and bake in small tins fifteen or twenty minutes. Serve with orange sauce.

ORANGE SAUCE.

Beat the whites of three eggs till stiff, but not dry; add a cupful powdered sugar, the grated rind one orange, and the juice of two. This should be served at once, poured over the puffs. If liked, add also the juice of a lemon.

CHOCOLATE CAKE.

One half cup (scant) butter, creamed, one cup sugar, two eggs, whites and yolks beaten separately, half cup sweet milk, two cups flour, two teaspoonfuls baking powder. Boil together not quite a quarter cake chocolate grated, a half cup milk, yolk one egg, one cup sugar and one teaspoonful vanilla. When cool add to the above mixture. Bake in jelly tins and put boiled icing between the layers.

WHY NOT BE ON TIME?

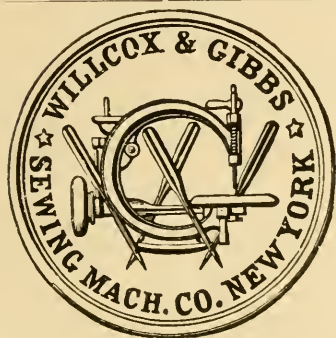
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BOSTON PUDDING.

One cup sugar, two-thirds cup butter, or one quarter pound suet minced, one cup sweet milk, three cups flour, two teaspoonfuls baking powder, two tablespoonfuls molasses, one cup seeded raisins, a little salt. Boil four hours. One pint milk can be used instead of one cup, with bread crumbs soaked in it, and only one cup flour. Serve with rich liquid sauce.

BROWN BETTY.

Grease a pudding dish and place in the bottom a layer bread crumbs. Then nearly fill the dish with alternate layers crumbs and chopped or sliced apples, strewing brown sugar, cinnamon, and a little butter over each layer, topping off with crumbs. Bake one hour and serve with hard sauce.

CHERRY OR BLACKBERRY BREAD.

Stew cherries or blackberries, and sweeten to taste. Butter some slices stale bread with crusts cut off. Then put a layer of the buttered bread in the bottom of serving dish and pour over it hot stewed fruit. Repeat until dish is full, or fruit used. To be eaten cold, with cream.

PEACH COTTAGE PUDDING.

Stir sliced peaches into a batter made of a half cup sugar, three tablespoonfuls melted butter, one beaten egg, one cup milk, one pint flour, and one and a half teaspoonfuls baking powder. Bake in a loaf and serve with hard sauce.

WINE SAUCE.

Three quarters cup butter beaten to a cream, then add two cups powdered sugar. Beat well and stir in one tablespoonful corn starch wet in a half cup cold water. Cook until thick, then add a half cup wine.

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Where the sick and afflicted can consult with him free and be cured if they choose. This Great Healer has cured the following diseases, which are only a synopsis of the many that he has treated within the last fifty years: Consumption, in all its different stages, 2009 cases; Acute Rheumatism, 1863; Chronic Rheumatism, 1704; Neuralgia, 2713; Paralysis, in all its forms, over 3000 cases; Dyspepsia, 2901; Diseases of the Spine and Kidneys, 1927; Catarrh, 4023; Heart Disease, 142; Cancers, 192; Tumors, 379; Liver troubles, 1309, etc. I could continue this enumeration through those of different ailments in the same ratio. He has cured over 5000 cases of another class of diseases that is common in this country, and he has lost only one patient in 27 years.

This Great Healer has a specific for all Heart Troubles, Lungs, Liver and Kidneys. All humors of the blood pass away like a shadow, under his treatment.

If you are sick, no matter what your trouble is, be sure to see this Great Seer and Healer. Before you take medicine, find out what your disease is. Life is too precious to be dallied with, or to be guessed at. A word to the wise is sufficient. Remember this is an opportunity of a lifetime.

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COLD WATER CAKE.

One and a half cups sugar, a quarter cup butter, two and a half cups flour, two eggs, one cup water, two teaspoonfuls baking powder. Flavor with vanilla or lemon.

CORN STARCH CAKE.

Two cups sugar, a half cup butter, one cup sweet milk, two cups flour, one cup corn starch, whites seven eggs, beaten stiff, two tablespoonfuls baking powder. Stir the butter and sugar to a cream; sift the flour and corn starch together; add the eggs last. Mix in an earthen vessel, and flavor with lemon.

COCOANUT CAKE.

One cup sugar, a third cup butter, a half cup sweet milk, one and a half cups flour, two teaspoonfuls baking powder, whites of three eggs beaten to a froth, and added last. Stir very little after the eggs are in.

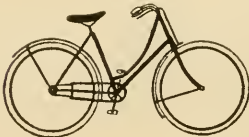
FILLING.—The rind and juice of one lemon, yolk one egg, one cup powdered sugar, a half cocoanut grated and a little milk; cook until thick.

FROSTING.—Three tablespoonfuls powdered sugar, white of one egg, and the other half of the cocoanut.

COCOANUT CAKE.

Three quarters cup butter, two cups sugar, yolks four eggs and whites of two, one cup sweet milk, three and a half cups flour, two teaspoonfuls baking powder. Bake in jelly tins. Grate one fresh cocoanut, or use dessicated cocoanut soaked in milk and drained. Cover the layers with boiled icing and sprinkle thickly with cocoanut.

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ALMOND CAKE.

Three-quarters cup butter, one cup sugar, half cup sweet milk, three eggs, whites and yolks beaten separately, two cups flour, two level teaspoonfuls baking powder, and one pound almonds blanched and sliced, stirred in last. Save a few whole ones to put on top of icing.

ALMOND CAKE.

Two cups sugar, a half cup butter, three fourths cup sweet milk, whites eight eggs, three even cups flour, one and a half teaspoonfuls baking powder two teaspoonfuls bitter almonds.

ANGEL CAKE.

Whites eleven eggs, one and a half cups granulated sugar, sifted once, one cup flour sifted with one teaspoonful cream of tartar four times, one teaspoonful vanilla. Bake in an ungreased pan forty minutes. When done invert pan on two cups and let stand until cake is cold.

CHOCOLATE LAYER CAKE.

One cup sugar, half cup butter, two eggs, half cup sweet milk, two cups flour, two teaspoonfuls baking powder.

Filling.—Half cake chocolate grated and dissolved in a small cup milk; let boil and then add a half cup sugar, small piece butter, a little salt and flavoring.

COFFEE CAKE.

Half cup butter, one cup brown sugar, one cup molasses, one cup strong coffee (boiled) one beaten egg, four cups flour, one heaping teaspoonful baking powder, one tablespoonful cinnamon, one teaspoonful cloves, two pounds seedless raisins, a quarter pound sliced citron. Dredge the fruit and add last. Bake one hour.

EUREKA MFG. CO.

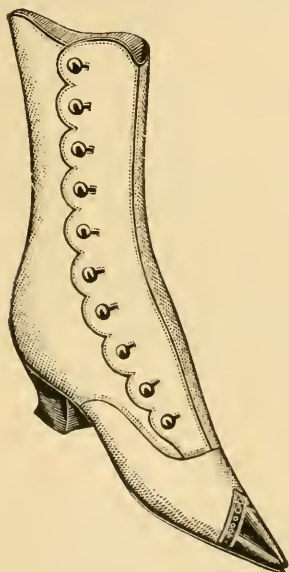
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CITRON POUND CAKE.

Three quarters pound butter rubbed to a cream with one pound sugar. Add first the beaten yolks eight large or ten small eggs, then one pound flour, beaten whites of the eggs and last one and a quarter pounds finely selected citron slightly dredged with flour. Bake one and a half or two hours.

CENTENNIAL WASHINGTON CAKE.

Three quarters pound butter, one and a half pounds brown sugar, six eggs, whites and yolks beaten separately, one pint sweet milk, one and three-quarters pounds flour and two teaspoonfuls baking powder. Three quarters pound currants, washed and dried, a quarter pound raisins, (stoned), a quarter pound citron, sliced, one grated nutmeg, one wine glass wine. Sprinkle fruit with part of flour. Cream the butter with the sugar, add beaten yolks, wine, milk, nutmeg and flour and whites of eggs alternately. Put in fruit last, mix well and bake one hour and three-quarters. An old and excellent receipt.

DELICATE CAKE.

Three quarters cup butter, rubbed to a cream, with two cups sugar, half cup sweet milk, three cups flour, one and a half teaspoonfuls baking powder, whites of eight eggs, well beaten. Add flour and eggs alternately. Flavor.

POUND CAKE.

Yolks of ten eggs, whites of two well beaten. One pound butter, one pound sugar, one pound flour, one and a half teaspoonfuls baking powder, one cup milk. Add flour and whites last.

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CINNAMON CHOCOLATE CAKE.

Half cup butter, one cup granulated sugar, two eggs well beaten, half cup sweet milk, one and a half cups flour, one and a half teaspoonfuls baking powder, three teaspoonfuls cinnamon. Cream the butter, then add gradually the sugar, beaten eggs, milk, and a very little salt. When all is well beaten together add the spice.

CHOCOLATE FILLING FOR ABOVE.—Whites of two eggs and confectioners sugar beaten together to the consistency of icing, but not too stiff. One ounce (or a square) of chocolate dissolved on stove in a small pan. When melted pour into icing and mix thoroughly. This makes a two-layer cake.

MARBLED CHOCOLATE CAKE.

Half cup butter and a cup sugar beaten to a cream, a half cup sweet milk, one and a half cups flour, one teaspoonful baking powder, whites four eggs added last. Take one cup this mixture and add to it five tablespoonfuls grated chocolate wet with milk and flavor with vanilla. Put a layer of white batter in cake pan, drop the chocolate batter with a spoon in spots; pour over the remaining white batter and bake. Ice with chocolate icing.

COFFEE CAKE.

A half cup butter, one cup brown sugar, one cup molasses, one cup strong coffee (boiled), one beaten egg, four cups flour, one heaping teaspoonful baking powder, one tablespoonful cinnamon, one teaspoonful cloves, two pounds seedless raisins, a quarter pound sliced citron. Dredge the fruit and add last. Bake one hour.

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Cleveland's Superior Baking Powder.

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FROSTING.

Allow ten teaspoonfuls powdered sugar and a half teaspoonful lemon juice to the white of one egg. Beat the egg till you can invert a teaspoonful without its falling, then beat in the sugar, a teaspoonful at a time, add the lemon juice, and spread upon the warm cake with a broad knife dipped occasionally in cold water. Put in a cool, dry place to harden. If the cake is rich, dust with flour, brushing afterwards lightly with a napkin to remove what does not adhere, before frosting it.

SOFT FROSTING.

One cup granulated sugar, a half cup milk. Let boil till it drops from spoon in strings. Pour into a bowl and add one teaspoonful flour. Beat a few moments and let stand till cool and thick enough to spread on cake without running.

GELATINE FROSTING.

A teaspoonful gelatine soaked till soft in one tablespoonful cold water and dissolved in two tablespoonfuls boiling water. Strain into a small bowl, and add enough powdered sugar to make it spread easily on the cake. Flavor with a few drops of vanilla.

FLOATING ISLAND.

Make a custard of the yolks six eggs, one quart milk, a pinch of salt, sugar to taste. Pour into a large dish. Beat whites to a stiff froth, and put by spoonfuls, in boiling water, turn them carefully till cooked. Take out with a skimmer and put on top of custard. Serve ice cold.

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CLEVELAND'S SUPERIOR BAKING POWDER.

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SOFT GINGERBREAD.

One cup molasses, half cup sugar, half cup butter, half cup sweet milk, two eggs, a tablespoonful ginger, one teaspoonful allspice, two cups flour sifted with one and a half teaspoonfuls baking powder. Bake in shallow pan, or small pans.

SOFT GINGERBREAD.

One small half cup butter, one and a half cups molasses, two well beaten eggs, three cups flour, one tablespoonful ginger, a little each of nutmeg, allspice and cinnamon, a half cup sweet milk, one and a half teaspoonfuls baking powder.

SPONGE GINGERBREAD.

Mix one cup molasses, a half cup melted butter, one tablespoonful ginger; make them quite warm, and add one teaspoonful soda, then one cup sour milk, two eggs beaten, and flour to make like pound cake.

HICKORY NUT KISSES.

Whites of six eggs beaten stiff, one pound powdered sugar, two tablespoonfuls flour, and one pound hickory nut kernels. Drop on well buttered tins, and bake in a moderate oven.

CREAM PUFFS.

A half cup butter melted in one cup hot water; put in a small tin pan on the stove to boil; while boiling stir in a cup flour; take off and let cool; when cold stir in three eggs, one after the other, without beating. Drop on buttered tins and bake in a hot oven twenty to thirty minutes.

FILLING.—One cup milk, one egg, a half cup sugar; thicken with corn starch and flavor with vanilla.

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61 PLEASANT STREET.

UP ONE FLIGHT.

CHOCOLATE ICE CREAM.

One quart cream, one pint milk, two cups sugar, two eggs beaten light, five tablespoonfuls grated chocolate, rubbed smooth in a little milk. Heat milk to near boiling, pour in slowly beaten eggs and sugar, then the chocolate. Cook till it thickens, stirring constantly. Cool, beat in the cream, and freeze.

FRUIT ICE CREAM.

One generous pint milk, two cups sugar, one small tablespoonful flour, two eggs, two tablespoonfuls gelatine soaked in a little cold water, a quart cream, four bananas, half a pound candied cherries, and other fruit, if desired. Let milk come to a boil, beat flour, sugar and eggs together and stir in boiling milk. Cook twenty minutes, then add gelatine. When cold add cream. Put in freezer, freeze ten minutes, add cup of fruit, and finish freezing.

PINEAPPLE ICE CREAM.

Three pints cream, one pint milk, two ripe pineapples, two pounds sugar. Slice pineapples thin, scatter sugar over them, and let it stand three hours. Cut or chop the fruit into the syrup and strain through a bag of coarse lace. Beat gradually into the cream, and freeze. Remove a few bits of pineapple, and stir in cream when half frozen. Peach ice cream made in the same way is delicious.

FROZEN MILK PUNCH.

Freeze together one quart milk and a half pound sugar. After the above is frozen mix with it a half pint rum, a half pint brandy, one and a half pints whipped cream and half a nutmeg.

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CLEVELAND'S SUPERIOR BAKING POWDER.

Used and recommended by Mrs. C. E. Humphrey, Teacher of Cooking.

SPICE DROP CAKES.

Yolks three eggs, one half cup shortening, one cup molasses, half cup sweet milk, three cups flour, two teaspoonfuls baking powder. Spice with nutmeg, cinnamon, cloves, and flavor with lemon. Drop on buttered paper on tins, and bake very quickly.

WALNUT WAFERS.

A half pound brown sugar, half pound walnut meats, slightly broken but not chopped, three even tablespoonfuls flour, a fourth teaspoonful baking powder, a third teaspoonful salt, two eggs; beat the eggs, add the sugar, salt, flour, and lastly meats. Drop small spoonfuls on buttered pans, and bake till brown. Remove from pans as soon as baked. Butternut meats are also nice.

BOILED ICING.

Boil one cup granulated sugar with four tablespoonfuls water until it drops from spoon in threads. Have ready the beaten white one egg, and pour the syrup slowly into it, beating all the time. Flavor. Spread on cake while warm.

BOILED CHOCOLATE ICING.

One cup powdered sugar, a quarter cake chocolate, (shaved), two tablespoonfuls boiling water, white of one egg. Cook a third of the sugar, the chocolate and water together until smooth. Have egg and remainder of sugar beaten together and pour into it the hot chocolate. Beat well and spread over cake at once.

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ICE CREAM FROM CONDENSED MILK.

One can condensed milk, three tablespoonfuls corn starch, one tablespoonful extract vanilla. Add sufficient boiling water to one can of condensed milk to make it the proper consistency. Moisten three tablespoonfuls corn starch with a little cold milk, add it to the mixture, stir and cook for five minutes until smooth, take it from the fire, and when cold add vanilla extract to flavor. Freeze as directed.

ALMOND ICE CREAM.

Yolks six eggs, one quart cream, two ounces Jordan almonds, ten ounces sugar. Blanch the almonds and chop them very fine. Put two tablespoonfuls granulated sugar with the chopped almonds in a saucepan, stir over the fire until the almonds are a red brown color, take from the fire, and when cool pound them to a paste. Put the cream in a farina boiler. Beat the eggs and sugar together until light, add them to the hot cream, stir till the eggs thicken, take from fire, add the pounded almonds, and when cool add a gill of noyau, and freeze the same as ordinary ice cream.

APRICOT ICE CREAM.

One quart can apricots, a pint water, a pound sugar, a quart cream, three tablespoonfuls maraschino, yolks fourteen eggs. Put the sugar and water on to boil; boil five minutes, and skim. Beat the yolks of the eggs together until creamy, add to them the hot syrup, beat until the consistency of sponge cake batter, add the cream and maraschino, and freeze. When frozen add the apricots pressed through a fine sieve, mix, repack, and stand aside for two hours. Serve cut into blocks and placed on small napkins.

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Cleveland's Superior Baking Powder.

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VANILLA ICE CREAM.

Two quarts rich cream, one pint new milk, one pound sugar, and one teaspoonful vanilla. Mix well and freeze.

ANOTHER WAY.—Put milk and one cut vanilla bean on fire and boil slowly. Strain through a wire sieve and when cool add cream and sugar, and freeze.

LEMON ICE.

One quart water, one tablespoonful corn starch; boil till all taste of starch is gone. Add the lemon (two large lemons to a quart). Sweeten to taste when the mixture is cold, and leave the rind in for a while. Strain through a sieve and freeze.

JUNKET.

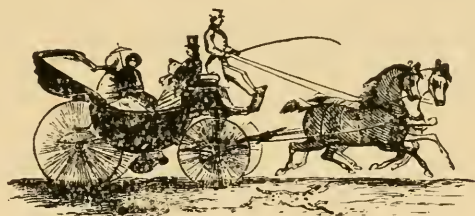
Sweeten to taste one quart fresh milk, stir in a tablespoonful liquid rennet, and pour into a glass dish. Set near the stove where it will get warm, and as soon as it begins to thicken, set on ice. Serve with preserves and cream. Excellent for invalids.

STRAWBERRY ICE CREAM.

A half pound strawberry jam, a half pound strawberries, a half pound sugar, one pint cream, a half pint new milk. Mash the strawberries and add them to the strawberry jam. Add the sugar to the cream, stir until dissolved, add the milk, and freeze. When frozen stir in the strawberry mixture. Repack, and stand aside to ripen.

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Cleveland's Superior Baking Powder.

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APRICOT ICE CREAM.

A half pound apricot jam, a pint cream, juice one lemon, two tablespoonfuls noyau. Mix jam and cream together, then carefully add the lemon juice and noyau, strain through a fine sieve and freeze as directed for ordinary ice cream.

BROWNEB BREAD ICE CREAM.

Two slices (three ounces) bread, four ounces sugar, two lady fingers, a half pint milk, a pint cream, four tablespoonfuls maraschino. Put the bread in the oven and brown to a golden color, roll and sift it. Dry and roll the lady fingers. Put the cream, milk and sugar in a double boiler, stir until the sugar is dissolved, and when cold, freeze. When frozen add the sifted crumbs and maraschino; mix, repack and stand aside to ripen.

APRICOT SHERBET.

One quart can apricots, one lemon, a half pound sugar, a quart water. Boil sugar and water together five minutes; press apricots through a sieve, add them to the syrup, add the lemon juice, and when cold freeze the same as ice cream, then add the meringue. Peach sherbet is made in precisely the same manner.

BANANA SHERBET.

One dozen red skinned bananas, one pound sugar, two oranges, one quart water. Boil sugar and water together five minutes, take from fire and add juice of the oranges, and when cold add the bananas, mashed fine. Freeze as directed. When frozen add the meringue.

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CHOCOLATE ICE CREAM.

One quart cream, one pint milk, three-fourths pound sugar, two eggs, five tablespoonfuls chocolate. Scald the milk and add it to the sugar and eggs beaten together, and the chocolate rubbed smooth in a little milk. Beat well, place over the fire till it thickens, stirring constantly. Take from the fire, and when cool add the cream and freeze.

CHOCOLATE FRUIT ICE CREAM.

One quart cream, one pint milk, three-fourths pound sugar, two eggs, five tablespoonfuls chocolate. Make precisely the same as above, adding, when almost frozen, a cup preserved fruit cut in small pieces.

POOR MAN'S ICE CREAM.

One pint cream, one pint milk, juice one lemon, half pound sugar, half nutmeg, grated. Add the lemon juice to the sugar, then mix them with the milk and cream; add the nutmeg and freeze.

RASPBERRY ICE CREAM.

One pound raspberry jam, juice of one lemon, one pint cream, one gill milk. Mix the lemon juice with the raspberry jam, and add gradually the milk and cream; strain through a sieve and freeze.

PEACH ICE CREAM.

One quart can peaches, a pint water, a pound sugar, a quart cream, three tablespoonfuls maraschino, yolks fourteen eggs. Made precisely the same as apricot.



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