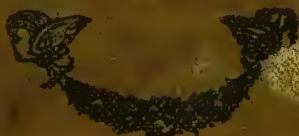


WHAT TO COOK

AND

HOW TO COOK IT

Mrs. W. A. Johnson



SEVENTH EDITION
ENLARGED

ALBERT R. MANN LIBRARY
Cornell University

Gift of
Thomas Bass



From *Home Bakings*, by Edna Evans
San Francisco, 1912



Cornell University Library

The original of this book is in
the Cornell University Library.

There are no known copyright restrictions in
the United States on the use of the text.

<http://www.archive.org/details/cu31924089510329>

WHAT TO COOK,

—AND—

HOW TO COOK IT.

A BOOK CONTAINING DIRECTIONS FOR COOKING IN ITS
VARIOUS FORMS, WITH NEARLY A THOUSAND
RECEIPTS. FROM THE SIMPLEST AND MOST
PRACTICAL TO THE HIGHER ORDER
AND MORE ORNAMENTAL
DISHERS.

COMPILED BY

MRS. W. A. JOHNSON, PARIS, KY.

1899:
PENTECOSTAL HERALD PRESS,
LOUISVILLE, KY.

COPYRIGHTED BY
MRS. W. A. JOHNSON,
OCT. 10, 1899.

Table of Contents.

	PAGE		PAGE
DIRECTIONS AND EXPLANATIONS—			
Boiling	5	Macaroni Soup.....	19
Steaming	5	Julienne Soup.....	19
Stewing.....	5	Tomato Puree.....	20
Baking	5	Vegetable Soup	20
Roasting.....	5	Chicken Gumbo.....	20
Broiling	5	Okra Soup.....	21
Fricasseeing	5	Chicken Soup	21
Sauting.....	5	Lenten Soup.....	21
Frying.....	5	Macedoine Soup	21
To Test Fat.....	6	Wine Soup.....	22
To Clarify Fat.....	6	Wine of Sago Soup.....	22
PREPARING ARTICLES FOR COOKING—		Tomato Bisque.....	22
Crumbing.....	7	Oyster Bisque	22
Larding.....	7	Cream of Oyster Soup.....	23
Daubing	7	Cream of Asparagus Soup...	23
Boning.....	7	Cream of Celery Soup.....	23
Trussing.....	8	GARNISHES FOR SOUPS—	
MEASURING AND MIXING	9	Force Meat	25
TABLE OF WEIGHTS—	10	Croutons.....	25
HELPFUL HINTS AND THINGS WORTH KNOWING—		Bread Sticks.....	25
		Noodles.....	25
MISCELLANEOUS—		Caramel for Coloring Soups.	26
SOUPS—		FISH—	
Soup Stock	16	To Select Fish.....	27
Brown Soup Stock	16	Cream Sauce	27
White Soup Stock.....	17	Stuffing for Fish	27
Compound Stock.....	17	Bread Stuffing.....	28
Mixed Stock	18	To Boil Fish	28
Consomme.....	18	Court Bouillon	28
Bouillon	18	To Bake Fish.....	29
Black Bean Soup.....	18	Broiled Fish.....	29
Pea Soup, No. 1.....	19	Fish Au Gratin.....	29
Pea Soup, No. 2	19	Fish a la Creme	30
		Molded Fish with Potato Border	30
		Parisienne Potatoes	31
		Fish Timbales.....	31
		Fried Fish	32

	PAGE		PAGE
To Fry Smelts or other Small Fish.....	32	Saddle of Mutton.....	45
To Saute Fish.....	32	Roast Leg of Mutton.....	46
Salt Mackerel.....	32	Crown Roast.....	46
Fish Balls.....	33	Broiled Mutton Chops.....	47
Cod Fish Balls.....	33	Broiled Chops.....	47
SHELL FISH—		Lamb.....	47
Oysters on the Half Shell....	34	Veal.....	47
Oyster Cocktail.....	34	Veal Cutlets.....	47
Panned Oysters.....	34	Breakfast Bacon.....	47
Deviled Oysters.....	35	To Boil a Ham.....	48
Scalloped Oysters, No. 1.....	35	Broiled Ham.....	48
Scalloped Oysters, No. 2.....	35	Ham and Eggs.....	48
Broiled Oysters.....	35	Roast Pork.....	49
Oysters a la France.....	36	POULTRY AND GAME—	
Fried Oysters.....	36	To Pick a Fowl.....	50
Saute Oysters.....	36	To Draw a Fowl.....	50
Fricassee Oysters.....	37	To Bone a Fowl.....	51
Clams.....	37	To Truss a Fowl.....	51
Boiled Clams.....	37	Stuffing for Fowls, No. 1.....	52
Broiled Clams.....	37	Stuffing for Fowls, No. 2.....	52
Crabs.....	37	Oyster Stuffing.....	52
Deviled Crabs (Cold).....	38	Celery Stuffing.....	52
Deviled Crabs (Hot).....	38	Chickens.....	52
Lobster.....	38	To Boil a Chicken.....	53
Broiled Lobster.....	39	To Boil a Chicken for Salad.....	53
Lobster a la Newburg.....	39	To Bake a Chicken.....	53
MEATS—		To Saute Chicken.....	54
Beef.....	40	To Fry Chicken.....	54
Roast Beef.....	40	Fricassee Chicken.....	54
Braised Beef.....	41	To Broil a Chicken, No. 1.....	55
Beef a la Mode.....	41	To Broil a Chicken, No. 2.....	55
Fillet of Beef.....	42	Stewed Chicken.....	56
Beef or Veal Loaf.....	42	Chicken Pie.....	56
Broiled Beef Steak.....	43	Luncheon Chicken.....	57
Broiled Steak with Oysters..	43	To Bake a Boned Chicken... ..	57
Hamburg Steak, No. 1.....	44	Molded Chicken.....	57
Hamburg Steak, No. 2.....	44	Baked Turkey.....	58
Beef Hash, No. 1.....	44	Boiled Turkey.....	58
Beef Hash, No. 2.....	44	Turkey Hash.....	58
Beef Tongue—Cured.....	45	Boned Turkey.....	58
Beef Tongue—Fresh.....	45	To Roast or Bake Geese or Ducks.....	59
Frizzled Beef.....	45	Game.....	60

	PAGE	PAGE		
SAUCES FOR MEATS—				
Drawn Butter Sauce.....	61	Corn Pudding.....	72	
Egg Sauce.....	61	Corn Fritters.....	72	
Cream or White Sauce.....	61	Boiled Cabbage with Bacon	72	
Mushroom or Sweetbread		Boiled Cabbage.....	73	
Sauce.....	61	Cold Slaw.....	73	
Cauliflower Sauce.....	62	Cauliflower.....	73	
Oyster Sauce.....	62	Asparagus.....	74	
Brown Sauce.....	62	Carrots.....	74	
Sauce Piquante.....	62	Turnips.....	74	
Tartare Sauce.....	62	Beets.....	74	
Mint Sauce.....	63	Pickled Beets.....	75	
Tomato Sauce.....	63	Okra.....	75	
Sauce for Cold Meats.....	63	Squash.....	75	
Horseradish Sauce, No. 1....	63	Parsnips.....	75	
Horseradish Sauce, No. 2....	63	Salsify.....	75	
Cranberry Sauce.....	64	Onions.....	76	
Sauce for Mutton.....	64	Stuffed Spanish Onions.....	76	
VEGETABLES—				
Boiled Potatoes.....	65	Stuffed Peppers.....	76	
Mashed Potatoes.....	65	Fried Egg Plant.....	77	
Scalloped Potatoes.....	65	Stuffed Egg Plant.....	77	
Creamed Potatoes.....	66	Cucumbers.....	77	
Potato Puffs.....	66	Mushrooms.....	77	
Potatoes in their Jackets....	67	FARINACEOUS FOOD—		
Broiled Potatoes.....	67	Boiled Rice.....	78	
French Potatoes.....	67	Boiled Rice in Milk.....	78	
Hashed Brown Potatoes.....	68	Rice Border.....	78	
Fried Potatoes.....	68	Rice with Cheese.....	79	
Saratoga Potatoes.....	68	To Boil Macaroni.....	79	
Potatoes as a Garnish.....	68	To Bake Macaroni with		
Potatoes en Surprise.....	69	Cheese.....	79	
Sweet Potatoes.....	69	Macaroni with Tomatoes....	79	
Baked Sweet Potatoes.....	69	Boiled Macaroni with Cheese	79	
Tomatoes.....	70	Cottage Cheese.....	80	
Broiled Tomatoes.....	70	Cheese Ramekins.....	80	
Stewed Tomatoes.....	70	Welsh Rarebit, No. 1.....	80	
Baked Tomatoes.....	70	Welsh Rarebit, No. 2.....	80	
String Beans.....	71	Welsh Rarebit, No. 3.....	81	
Butter or Lima Beans.....	71	Cheese Straws, No. 1.....	81	
Green Peas.....	71	Cheese Straws, No. 2.....	81	
Green Corn.....	71	CEREALS—		
Stewed Corn.....	72	22		
Fried Corn.....	72	EGGS—		
		To Boil an Egg.....	83	
		To Saute Eggs.....	83	
		To Poach Eggs.....	83	

	PAGE		PAGE
Scrambled Eggs.....	84	Steamed Graham Bread.....	96
Ways of Serving Hard Boiled Eggs.....	84	Boston Brown Bread.....	97
Dressed Eggs.....	84	Beaten Biscuit.....	97
Eggs a la Reine.....	84	Bread Sticks.....	97
Baked Eggs with Cheese.....	85	Wafers.....	97
Plain Omelet.....	85	Soda Biscuit, No. 1.....	97
Creamy Omelet.....	85	Soda Biscuit, No. 2.....	98
Shirred Eggs, No. 1.....	85	Graham Biscuit.....	98
Shirred Eggs, No. 2.....	85	Salt Risen Bread.....	98
HOW TO COOK DRIED AND FRESH FRUITS—		Baking Powder Biscuit.....	99
To Cook Fresh Fruit.....	87	Coffee Bread.....	99
To Stew Apples.....	87	Dry Toast.....	99
To Stew Pears.....	87	Butter Toast.....	99
To Stew Peaches.....	83	Cream Toast.....	99
To Stew Cranberries.....	83	Wheat Muffins, No. 1.....	100
To Stew Pie Plant.....	83	Wheat Muffins, No. 2.....	100
To Stew Gooseberries.....	83	Puffs or Popovers.....	100
To Stew Dried Fruit.....	88	Rice Muffins.....	100
To Stew Dried Apples or Peaches.....	83	Graham Gems.....	101
Baked Pears.....	89	Wheat Batter Cakes.....	101
Baked Peaches and Apricots	89	Rice Batter Cakes.....	101
Orange Compote.....	90	Pan Cakes.....	101
COMPOTES—		Crumb Cakes.....	101
Syrup for Cooking Compotes	90	Buckwheat Cakes.....	102
Apple, Pear, Peach and Apri- cot Compote.....	90	Fritters.....	102
BREADS—		Waffles, No. 1.....	102
Proportions.....	91	Waffles, No. 2.....	103
Yeast Bread.....	92	Corn Dodgers.....	103
White Bread.....	92	Hoc Cakes.....	103
Water Bread.....	93	Corn Muffins.....	103
Rolls.....	93	Egg Corn Bread.....	103
German Coffee Bread.....	94	Mush Corn Bread.....	104
Bread Sticks.....	94	Corn Batter Cakes.....	104
Crescents and Twists.....	94	Corn Meal Mush.....	104
Potato Rolls.....	94	ENTREES—	
French Rusks.....	95	Croquettes.....	105
Sally Lunn, No. 1.....	95	Sauce for Croquettes.....	105
Sally Lunn, No. 2.....	96	Chicken Croquettes.....	106
Whole Wheat Flour Bread.....	96	Sweetbread Croquettes.....	106
Graham Bread.....	96	Salmon Croquettes.....	106
		Fish Croquettes.....	107
		Egg Croquettes.....	107
		Cheese Croquettes, No. 1.....	107
		Cheese Croquettes, No. 2.....	107

	PAGE	PAGE
Veal, Lamb, Oyster, Lobster,		
Potato and Rice Croquettes	108	Sweet Potato Pie
Almond Croquettes	108	Irish Potato Pie
Chicken Cutlets	108	Pumpkin Pie
Sweetbread Cutlets	109	Custard Pie
Boudans	109	Blackberry Pie
Creme de Vo Laille, No. 1	110	Gooseberry and Pie Plant Pie
Creme de Vo Laille, No. 2	110	Cherry Pie
Creamed Chicken	110	Molasses Pie
Macaroni or Spaghetti Tim-		Cream Pie
bals	111	Chocolate Pie
Timbale Shells	111	Mince Meat Pie
Bread Boxes	112	Cocoanut Pie
Sweetbreads	112	Lemon Pie
To Saute Sweetbreads	112	Transparent Pie
To Fry Sweetbreads	113	Tarts
Creamed Sweetbreads	113	HOT DESSERTS—
Calf Brains	113	Fritter Batter
Aspic	113	Fruit Fritters
Ways of Serving Aspic	114	Belle Fritters
Filling for Patty Shells	114	Orange Fritters
SANDWICHES—		Apple Dumplings
Chicken Sandwiches	115	Apple Pudding
Nut Sandwiches	116	Apples with Tapioca
Lettuce Sandwiches	116	Tapioca Pudding
Egg Sandwiches	116	Bread Pudding
Cheese Sandwiches	116	Rice Pudding
Olive and Cheese Sandwiches	117	Cabinet Pudding
Candied Orange Peel and		Corn Starch Pudding
 Ginger Sandwiches	117	Caramel Pudding
Ham Sandwiches	117	Pine-apple Pudding
PASTRY—		Cocoanut Pudding
Puff Paste	118	Chocolate Pudding
Patty Shells	119	Cottage Pudding
Vol-au-Vents	119	Jam Pudding
Rissoles	120	Charlotte Russe Pudding
Plain Paste, No. 1	120	Chocolate Souffle
Plain Paste, No. 2	120	Steamed or Boiled Pudding
Pastry for Tarts	120	Suet Pudding
Meringues for Pies	121	Date Pudding
Apple Pie, No. 1	121	Plum Pudding, No. 1
Apple Pie, No. 2	121	Plum Pudding, No. 2
Turn-Overs	122	Short Cake
		Strawberry Short Cake
		Sponge Cake Roll

	PAGE		PAGE
Orange Pudding.....	136	JELLIES—	
PUDDING SAUCES—		Wine Jelly, No. 1.....	150
Plum Pudding Sauce, No. 1..	137	Wine Jelly, No. 2.....	150
Plum Pudding Sauce, No. 2..	137	Orange Jelly.....	150
Foamy Sauce.....	137	Lemon Jelly.....	151
Custard Sauce.....	137	Grape Juice Jelly.....	151
Cream Sauce.....	138	Champagne Jelly.....	151
Transparent Sauce.....	138	Crystal Jelly.....	151
Fruit Sauce.....	138	Fruit Jelly.....	152
Caramel Sauce.....	138	Pine-apple Jelly.....	152
Claret Sauce.....	138	Jellied Peaches.....	152
Fruit Sauce.....	138	Jelly with Whipped Cream and Fruit.....	152
Orange or Lemon Sauce.....	139	CAKE—	
Chocolate Sauce, No. 1.....	139	Instructions for Mixing and Baking.....	154
Chocolate Sauce, No. 2.....	139	Layer Cake, No. 1.....	155
Meringue Sauce.....	139	Layer Cake, No. 2.....	156
COLD DESSERTS—		Cup Cake.....	156
Quaking Custard.....	140	Plain White Loaf Cake.....	156
Custard in Cups.....	140	Plain White Cake.....	156
Caramel Custard.....	141	Pound Cake.....	157
Chocolate Custard.....	141	Marble Cake.....	157
Cream and Chocolate Pud- ding.....	141	Spice Cake, No. 1.....	157
Apple Float.....	142	Spice Cake, No. 2.....	158
Blanc Mange.....	142	FRUIT CAKE—	
Bavarian.....	142	Fruit Cake, No. 1.....	159
Plain Bavarian.....	142	Fruit Cake, No. 2.....	259
Chocolate Bavarian.....	143	Rich Fruit Cake.....	160
Fruit Bavarian, No. 1.....	143	Black Fruit Cake, No. 1.....	160
Fruit Bavarian, No. 2.....	144	Black Fruit, Cake, No. 2.....	161
CHARLOTTE RUSSE—		Jam Cake.....	161
Charlotte Russe, No. 1.....	145	Hickory Nut Cake.....	161
Charlotte Russe, No. 2.....	146	Pecan Cake.....	162
Caramel Charlotte.....	146	Banana Cake.....	162
Angel Charlotte.....	146	Citron Cake.....	162
Tipsy Charlotte.....	146	Dolly Varden Cake.....	162
Orange Charlotte.....	146	Little Fancy Cake.....	162
Strawberry Charlotte.....	147	Orange Cake.....	163
Peach Charlotte.....	147	Chocolate Cake (Devil's Food).....	163
Banana Charlotte.....	148	Coffec Cake No. 1.....	164
Cabinet Pudding.....	148	Coffee Cake, No. 2.....	164
Charlotte Polonaise.....	148		

	PAGE		PAGE
Neapolitan Cake.....	164	French Ice Cream, No. 2.....	180
Snow Balls.....	164	Cream with Gelatine.....	181
Sponge Cake for Rolls, Etc..	165	Caramel Cream, No. 1.....	181
Sunshine Cake.....	166	Caramel Cream, No. 2.....	181
Angel Food.....	166	Chocolate Cream, No. 1.....	182
Angle Food Cake.....	166	Chocolate Cream, No. 2.....	182
Ginger Cake.....	167	Chocolate Cream, No. 3.....	182
Ginger Wafers.....	167	Macaroon Cream.....	182
Crullers.....	168	Almond Cream.....	183
Doughnuts.....	168	Hickory Nut Cream.....	183
Tea Cakes.....	168	Ginger Ice Cream.....	183
Ginger Cakes.....	168	Coffee Cream.....	183
Almond Wafers.....	169	Fruit Creams.....	183
Quick Cake (to be eaten with hot fruit).....	169	Iced Rice Pudding.....	184
Nut Drop Cakes.....	169	Neapolitan Cream.....	184
One, Two, Three, Four Cake	170	Frozen Puddings, (or Tutti Frutti).....	185
Ginger Bread.....	170	Pistachio Cream.....	185
FILLINGS FOR CAKES—		Frozen Pudding.....	185
White Icing.....	171	Nesselrode Pudding.....	186
Cocoanut Icing.....	172	Parfaits.....	186
Marshmallow Icing.....	172	Sugar Syrup.....	186
Marshmallow Filling.....	172	Vanilla Parfait.....	187
Fruit Filling.....	172	Maple Parfait.....	187
Rough and Ready Icing.....	173	Biscuit Glace.....	187
Uncooked Icing.....	173	Chocolate Parfait.....	187
Lemon Jelly.....	173	Praline Parfait.....	188
Chocolate Filling, No. 1.....	174	Fruit and Nut Parfait.....	188
Chocolate Filling, No. 2.....	174	Pine-apple Mousse.....	188
Caramel Filling, No. 1.....	174	Chocolate Mousse.....	188
Caramel Filling, No. 2.....	174	Caramel Mousse.....	189
Cream Caramel.....	174	Fruit Mousses.....	189
Whipped Cream Filling.....	175	SHERBETS AND PUNCHES	
Bondant Icing.....	175	Lemon Sherbet.....	190
Custard Icing.....	175	Orange Sherbet.....	190
Golden Filling.....	175	Pine-apple Sherbet.....	191
Praline Icing.....	176	Canton Sherbet.....	191
FROZEN DESSERTS—		Apricot Sherbet.....	191
Molding Ices.....	178	Strawberry Sherbet.....	191
To Unmold Creams.....	179	Raspberry Sherbet.....	192
Garnishing Ices.....	180	Peach Sherbet.....	192
Plain Ice Cream.....	180	Grape Juice Sherbet.....	192
French Ice Cream, No. 1.....	182	Cafe Fraape.....	192

	PAGE		PAGE
Creme de Mentho Sherbet...	192	Orangeade	202
Tutti Frutti Ice.....	192	Fruit Punch.....	203
Ice Cups, No. 1.....	193	Grape Juice.....	203
Ice Cups, No. 2.....	193	Raspberry and Blackberry Vinegar.....	203
Punch	193	Blackberry Cordial.....	203
Roman Punch.....	194	Egg Nog.....	204
Rum Punch.....	194	Blackberry Wine.....	204
Champagne Punch.....	194	Grape Wine.....	204
Maraschino Punch.....	194		
Pistaschio Punch.....	194	CONFECTIONS—	
Fruit Punch.....	194	Cream Meringues	205
SAUCES FOR CREAMS—		Egg Kisses, No. 1.....	205
Chocolate Sauce, No. 1.....	195	Egg Kisses, No. 2.....	205
Chocolate Sauce, No. 2.....	195	Macaroons	206
Claret Sauce.....	195	Stuffed Dates.....	206
Sauce for Nesselrode Pud- ding.....	195	Stuffed Figs.....	206
Fruit Sauce.....	195	Toasted Almonds.....	206
Orange Sauce.....	196	A Nice Confection	207
Whipped Cream Sauce.....	196	Plain White Candy.....	207
Sauce for Frozen Puddings..	196	Chocolate Pulled Candy.....	208
FRUIT—		Cream Caramels.....	208
Strawberries	197	Candy Pudding.....	208
Oranges	197	Chocolate Caramels.....	209
Frozen Fruit in Oranges.....	198	Maple Caramels.....	209
Grape Fruit.....	198	Peanut Candy.....	209
Pine-apple.....	198	Taffy Candy.....	209
Bananas.....	199	Cream Candy.....	210
Melons.....	199	Fondant	210
Macedoine of Fruit.....	199	Pepper Mints.....	211
		To Use Scraps of Fondant..	212
BEVERAGES—		CANNING—	
To Make Boiled Coffee.....	200	To Can Tomatoes.....	213
Coffee Made with Cold Water	200	To Can Corn.....	214
Drip Coffee.....	201	To Can Tomatoes and Okra..	214
Cafe au Lait.....	201	To Can Asparagus.....	214
To Make Tea.....	201	To Can Apples.....	214
Russian Tea.....	201	To Can Peaches.....	215
Iced Tea.....	201	To Can Pears.....	215
To Make a Cup of Chocolate.	202	To Can Quinces.....	215
To Make Chocolate.....	202	PRESERVES AND JELLIES	216
Cocoa	202	Strawberry Preserves, No. 1,	217
Fruit Drinks.....	202	Strawberry Preserves, No. 2.	217

	PAGE		PAGE
Raspberry Preserves.....	217	CATSUPS—	
Cherry Preserves.....	217	Tomato Catsup.....	230
Damson Preserves.....	218	Green Tomato Catsup.....	230
Peach Preserves.....	218	Cucumber Catsup.....	230
Pear Preserves.....	218	CHAFFING DISH RE-	
Quince Preserves.....	218	CEIPTS.—	
Blackberry and Raspberry		Eggs with Anchovy Paste..	231
Jam.....	218	Creamed Salmon.....	231
Citron Preserves.....	219	Brains.....	232
Marmalades.....	219	Creamed Chicken or Turkey.	232
Peach Marmalade.....	219	Cheese Fonda.....	232
Quince Marmalades.....	219	A Nice Way to Serve Cold	
Brandied Peaches, No. 1....	220	Meats.....	232
Brandied Peaches, No. 2....	220	SALADS—	
Grape Jelly.....	220	To Curl Celery.....	234
Currant Jelly.....	221	Mayonaise, Nos. 1, 2.....	234 235
Blackberry or Raspberry		Cooked Salad Dressing.....	235
Jelly.....	221	Salad Cream, Nos. 1, 2, 3....	235 236
Apple Jelly.....	221	French Dressing.....	236
Crab Apple Jelly.....	221	Lettuce Salad.....	236
Quince Jelly.....	221	Celery Sa'ad.....	236
PICKLES—		Nut and Celery Salad.....	235
Yellow Pickle.....	222	Celery and Grape Salad....	237
Seasoning for Three gallons		Celery and Tomato Sa'ad...	237
of Vinegar.....	222	Celery and Cucumber Salad.	237
Yellow Cabbage Pickle.....	222	Celery and App'e Salad....	237
Spiced Vinegar.....	223	Tomato Salad.....	238
Green Cucumber Pickles....	223	Tomato Jelly.....	238
Rough and Ready Pickle....	223	Tomato and Cucumber	
Pepper Mangoes.....	224	Salad.....	238
Spanish Pickle.....	224	Cucumber Salad for Fish...	239
Bourbon Pickle.....	224	Sweetbread and Cucumber	
Oil Pickle, No. 1.....	225	Salad.....	239
Oil Pickle, No. 2.....	225	Vegetable Salad.....	239
	PAGE	Potato Salad, Nos 1, 2.....	239 240
Chopped Pickle.....	226	Asparagus Salad.....	240
Onion Pickle.....	226	Cabbage Salad.....	240
Green Tomato Pickle.....	227	Beet Salad.....	240
Chow Chow.....	227	Beet and Egg Salad.....	240
Peach Sweet Pickle.....	228	Egg Salad, Nos. 1, 2, 3.....	241
Watermelon Sweet Pickle...	228	Beef Sa'ad.....	241
Canteloupe Pickle "for one			
gallon.".....	228		

	PAGE		PAGE
Chicken Salad.....	242	COOKERY FOR THE	
Ham Salad.....	242	SICK—	246
Fish Salad.....	242	MENUS—	247 248
Salmon Salad.....	2 2	Dinner Menu, No. 1.....	249
Lobster Sa'ad.....	243	“ “ No. 2.....	249
Oyster Salad.....	243	“ “ No. 3.....	250
Shrimp Salad.....	243	“ “ No. 4.....	250
Fruit Sa. ad.....	243	Luncheon Menu, No. 1.....	251
Grape-Fruit Salad.....	243	“ “ No. 2.....	251
Apple Salad.....	244	“ “ No. 3.....	252
Orange Salad.....	244	“ “ No. 4.....	252
Cheese or Bird Nest Salad..	244		
Molded Salads.....	245		



Alphabetical Index.

A

	PAGE		PAGE
Almond croquettes.....	108	Beets.....	74
“ wafers.....	169	Belle Fritters.....	128
Angel charlotte.....	146	Biscuit glace.....	187
“ food.....	166	Black bean soup.....	18
Apples stewed.....	87	Blackberry pie.....	123
“ dried.....	89	“ cordial.....	203
“ compote.....	90	“ wine.....	204
“ pie.....	121	“ or raspberry.....	221
“ dumplings.....	128	Black fruit cake, Nos. 1, 2..	160 161
“ pudding.....	128	Blanc munge.....	142
“ with tapioca.....	129	Boiled cabbage with bacon..	72
“ float.....	142	“ rice.....	98
“ jelly.....	221	“ rice and milk.....	78
Apricots baked.....	89	“ fish.....	29
Apricot sherbet.....	191	“ Macaroni with	
Asparagus.....	74	Cheese.....	79
Asparagus canned.....	214	“ oysters.....	55
Aspic.....	113	“ fish.....	29

B

Baking.....	5	“ Clams.....	37
Baked turkey.....	68	“ Turkey.....	58
“ sweet potatoes.....	69	“ Potatoes.....	66
“ eggs with cheese.....	85	“ Cabbage.....	73
“ pears.....	89	Boston Brown Bread.....	97
“ peaches and apri-		Bouillon.....	18
cots.....	89	Boudans.....	119
Baking powder biscuit.....	99	Bourbon p'ckle.....	224
Banana charlotte.....	148	Braised Beef.....	41
“ cake.....	163	Brardied peaches No. 1.....	220
Bananas.....	199	“ peaches No. 2.....	220
Beaten Biscuits.....	97	Brains.....	232
Beef.....	40	Bread sticks.....	25
“ of vested loaf.....	42	“ Stuffing.....	28
“ Beef Hash Nos. 1, 2..	44	Breaded Chops.....	47
“ tongue cured.....	45	Bread sticks.....	94
“ “ fresh.....	45	“ “.....	97
		“ boxes.....	112
		“ pudding.....	129

	PAGE		PAGE
BREAD—			
“ proportion	91	Candy pudding.....	208
“ yeast	92	“ taffy	209
“ white	92	Canned apples.....	214
“ water	93	“ corn	214
“ graham.....	96	“ okra	214
“ German coffee	94	“ peaches	215
“ steam graham	96	“ peas.....	215
“ salt rising.....	98	“ quinces.....	215
“ coffee	99	“ tomatoes.....	215
“ egg corn.....	103	Canteloupe pickle.....	228
“ Mush “	104	Canton sherbet.....	191
Broiled clams.....	37	Caramel (chocolate.....	209
“ lobster.....	39	“ cream.....	182
“ beef steak.....	43	“ filling.....	174
“ “ with cysters.....	43	“ for coloring soups..	23
“ mutton chops.....	47	“ maple	209
“ potatoes.....	67	“ mouse	189
“ tomatoes.....	70	Carrots	74
Brown Sauce	62	Catsup cucumber.....	230
Buckwheat cakes	102	“ tomato	230
Butter or lima beans.....	71	Cauliflower	73
“ toast.....	99	Celery stuffing	52
		Cafe au lait	211
C		Cake short	135
Cabbage boiled with bacon. 72 73		“ spice.....	157
Cake angels food	166	“ sponge roll.....	136
“ black fruit	160 161	“ strawberry short..	135
“ banana.....	162	“ sunshine	166
“ citron.....	162	“ sponge for rolls....	165
“ chocolate	163	Cakes crumb.....	101
“ coffee	164	“ corn batter.....	101
“ Dolly Varden.....	162	“ hoe	103
“ fruit.....	259	“ little fancy.....	162
“ ginger.....	168	“ Neapolitan.....	164
“ hickory nut.....	161	“ nut drop.....	169
“ jam.....	161	“ one, two, three....	170
“ layer.....	155 156	“ quick	169
“ marble	157	“ tea.....	168
“ orange.....	163	Calf brains	113
“ pecan.....	162	Candied orange peel	117
“ plain white loaf....	156	Candy chocolate	208
“ pound	157	“ cream	219
“ rich fruit.....	160	“ peanut	209

	PAGE		PAGE
Candy plain white	208	Corn bread egg	103
CEREALS—		“ bread mush.....	114
Cheese Ramekin	81	“ dodgers.....	103
“ Straws	81	“ fried.....	72
Champagne punch.....	194	“ fritters	72
Cherry preserves.....	207	“ green	71
Chicken baked	53	“ meal mush.....	104
“ boiled.....	53	“ muffins	103
“ broiled.....	55	“ pudding	72
“ cutlets.....	108	“ stewed	72
“ fried.....	54	“ starch pudding....	130
“ fricasseed	54	Cold slaw.....	93
“ gumbo.....	20	Cottage cheese.....	80
“ molded	54	Court bouillon.....	28
“ p.e.....	56	Crabapple jelly.....	221
“ p.e.....	54	Crabs.....	37
“ soup.....	21	Cranberries	81
“ stewed.....	56	Cream almond.....	103
Chocolate caramels.....	209	“ caramel	181
“ cake	163	“ chocolate.....	182
“ cream	182	“ coffee	183
“ custard.....	141	Cream French	130
Chocolate filling	174	Cream fruit.....	183
“ mousse.....	188	“ ginger ice	103
“ pa-fait	187	“ hickory nut.....	183
“ pudding.....	141	“ macaroon	182
“ sauce.....	103	“ marangues.....	185
Chopped pickle.....	226	“ neapolitan	184
Chops.....	47	“ pistachio.....	185
Chow-chow	227	“ plain.....	130
Citron preserves	219	“ sauce.....	27
Clams.....	37	“ with gelatine.....	81
Claret sauce.....	195	Cream toast.....	99
Coco.....	202	Creamed chicken.....	110
Cocoanut Icing.....	172	“ potatoes.....	66
Codfish balls.....	33	“ sweetbreads	113
Coffee bread.....	99	Cream of asparagus soup..	23
“ drip.....	201	“ “ celery “	23
“ made with cold water	200	“ “ oyster “	22
Compound stock.....	17	“ “ white sauce.....	61
Consomme.....	18	Crème de mentho sherbet..	192
Cordial	203	Crème de volaille.....	110
Corn batter cakes.....	104	Crescents	94

	PAGE		PAGE
Croquettes almond.....	118		
“ cheese.....	107		
“ chicken.....	16		
“ egg.....	107		
“ fish.....	197		
“ lamb.....	108		
“ lobster.....	108		
“ oyster.....	108		
“ rice.....	108		
“ salmon.....	106		
“ sweetbread.....	106		
“ veal.....	108		
Croutons.....	25		
Crown roast.....	46		
Crullers.....	168		
Crumb cake.....	101		
Crumbing.....	7		
Cucumbers.....	77		
Currant jelly.....	221		
Custard icing.....	175		
Cooking for the sick.....	246		
D			
Damson preserves.....	218		
Date pudding.....	133		
Daubing.....	7		
Deviled oysters.....	35		
“ crabs cold.....	38		
“ “ hot.....	38		
Dolly Varden cake.....	163		
Drawn butter sauce.....	61		
Dressed eggs.....	84		
Drip coffee.....	201		
Dry toast.....	99		
E			
Eggs a la Reine.....	84		
Egg corn bread.....	103		
“ croquettes.....	107		
“ kisses Nos. 1, 2.....	205		
“ nog.....	24		
“ plant fried.....	77		
“ sandwiches.....	116		
“ sauce.....	61		
“ with anchovy paste.....	231		
F			
Filling for patty shells.....	114		
Figs stuffed.....	206		
Fish a la creme.....	30		
“ au gratin.....	29		
“ balls.....	33		
“ baked.....	29		
“ boiled.....	28		
“ broiled.....	29		
“ croquettes.....	137		
“ fried.....	32		
“ molded with potato border.....	31		
“ saute.....	32		
“ timbals.....	31		
Force meat.....	25		
French rusks.....	95		
Fritters.....	102		
“ batter.....	127		
“ bel'e.....	127		
“ fruit.....	127		
“ orange.....	128		
Frozen pudding.....	186		
“ fruit in oranges.....	198		
Fruit bavarian.....	143 144		
“ cake.....	159		
“ creams.....	183		
“ filling.....	172		
“ jelly.....	152		
“ mousses.....	189		
“ punch.....	194		
“ sauce.....	138 195		
G			
Game.....	60		
Garnishing ices.....	180		
German coffee bread.....	04		
Ginger bread.....	170		
Ginger cakes.....	168		
“ sandwiches.....	117		
Golden filling.....	175		
Gooseberries.....	88		

	PAGE		PAGE
Graham bread.....	96	Jelly currant.....	221
“ biscuit	98	“ fruit	152
“ gems.....	101	“ grape.....	220
Grape jelly.....	151	“ “ juice.....	151
“ juice sherbet.....	192	“ lemon.....	151
“ “	203	“ orange.....	150
Green peas.....	71	“ pineapple.....	152
Green corn.....	7	“ quince	221
H		Jelied peaches.....	152
Hamburg steak.....	44	Julienne soup.....	19
Ham.....	48	L	
Hash beef.....	44	Lamb.....	47
Hash brown potatoes.....	68	“ croquettes.....	108
Hash turkey.....	58	Layer cake.....	151 155
Hickory nut cake.....	161	Lemon jelly.....	151 173
“ “ cream.....	183	“ pie	125
Hoe cakes.....	103	“ sherbet	190
Horseradish sauce.....	63	Lenten soup.....	21
I		Lettuce sandwiches.....	116
Ice cream French.....	180	Little fancy cakes.....	162
“ “ ginger.....	183	Lobster	38
“ “ plain.....	180	“ broiled.....	39
“ cups.....	192 193	“ a la Newburg.....	39
Iced tea.....	201	Luncheon chicken.....	57
Iced rice pudding.....	184	M	
Ices moulding.....	178	Macedoine soup.....	21
Icing cocoanut.....	172	“ of fruit.....	199
“ custard.....	173	Macaroni baked	79
“ fondant	175	“ boiled.....	79
“ marshmallow	172	“ soup.....	19
“ rough and ready... ..	173	Macaroons.....	206
“ prauline.....	176	“ cream	182
“ white.....	171	Maple caramel.....	209
J		Maple parfait	187
Jam pudding.....	131	Miraschino punch.....	194
Jelly apple.....	221	Marble cake.....	157
“ blackberry	221	Marmalade peach.....	219
“ champagne.....	151	“ quince.....	219
“ crabapple	221	Marshmallow icing.....	172
“ crystal.....	151	Mashed potatoes.....	66
		Meringues for pies.....	121
		“ sauce	139

	PAGE		PAGE
Mincemeat pie.....	124		
Mint sauce.....	63		
Mixed stock.....	18		
Molasses pie.....	124		
Molded chicken.....	57		
" fish.....	39		
Molding ices.....	178		
Muffins wheat.....	100		
" rice.....	100		
" corn.....	103		
Mush corn bread.....	104		
Mushrooms.....	77		
" sauce.....	61		
Mutton chops broiled.....	47		
Mutton roast leg.....	46		
" " saddle of.....	45		
MENUS—	247 252		
N			
Neapolitan cream.....	184		
Nesselrode pudding.....	186		
Noodles.....	25		
Nut drop cake.....	169		
" parfait.....	188		
" sandwiches.....	116		
O			
Okra.....	75		
" soup.....	21		
Olive sandwiches.....	117		
Omelet plain.....	85		
" creamy.....	85		
Onions.....	76		
Orangeade.....	202		
" compote.....	90		
" fritters.....	128		
" sauce.....	139 196		
Oysters a la France.....	36		
" bisque.....	22		
" broiled.....	35		
" cocktail.....	34		
" devised.....	35		
" fritcasseed.....	36		
" sauce.....	62		
" saute.....	36		
" panned.....	34		
" fried.....	36		
" scalloped.....	35		
" stuffing.....	52		
		P	
		Pancakes.....	101
		Panned oysters.....	34
		Parisienne potatoes.....	31
		Parasnips.....	75
		Pastry for tarts.....	120
		Pastry crullers.....	170
		Patty shells.....	119
		Parfait vanilla.....	187
		" maple.....	187
		" chocolate.....	187
		" preline.....	188
		" fruit and nut.....	188
		Pea soup Nos. 1, 2.....	19
		Peas.....	71
		Peanut candy.....	209
		Peaches to can.....	215
		Peaches stewed.....	88
		Peach Charlotte.....	147
		Peach sherbet.....	192
		Peach preserves.....	218
		Peach pickle.....	228
		Peach marmalade.....	219
		Pears to can.....	215
		Pears to stew.....	87
		Pears baked.....	89
		Peppermints.....	211
		Peppers stuffed.....	76
		Pickled beets.....	75
		Pie custard.....	123
		Pie blackberry.....	123
		" gooseberry.....	123
		" cherry.....	124
		" molasses.....	124
		" cream.....	124
		" chocolate.....	124
		" ".....	126
		" mincemeat.....	124
		" cocoanut.....	125
		" lemon.....	125
		" pieplant.....	88
		" apple.....	121
		" turnover.....	122
		" sweet potato.....	122
		" Irish.....	122
		" pumpkin.....	123
		" transparent.....	125

	PAGE		PAGE
Plum pudding Nos. 1, 2.....	134	Rice	78
“ “ sauce.....	137	“ border.....	78
Pine apple mousse.....	188	“ with cheese.....	79
“ “ jelly.....	152	“ butter cakes.....	101
“ “ pudding.....	131	“ muffins.....	100
“ “ sherbet.....	191	Rissoles.....	120
Plain paste Nos. 1, 2.....	120	Rice pudding.....	130
Pork	49	Rum punch.....	194
Potato puffs.....	66	Russian tea.....	201
“ in jackets.....	67		
“ broiled.....	67	S	
“ French.....	67	Saddle of mutton.....	45
“ hashed brown.....	68	Sally Lunn.....	95
“ salad..... 239	240	Salmon croquettes.....	106
“ fried.....	68	Salt risen bread.....	98
“ Saratoga.....	68	Salsify.....	75
“ as a garnish.....	68	Sandwiches candied orange	
“ en surprise.....	69	peel with ginger... 117	
“ rolls.....	94	cheese..... 116	
Pickle mangoes.....	224	clicken..... 115	
“ Spanish.....	224	egg..... 116	
“ Bourbon.....	224	ham..... 117	
“ oil, Nos. 1, 2.....	225	lettuce..... 116	
“ chopped.....	226	nut..... 116	
“ onions.....	225	okra..... 117	
“ peach.....	228	Sauce brown..... 62	
“ rough and ready... 223		“ caramel..... 138	
Punch..... 193		“ cauliflower..... 62	
“ Roman..... 193		“ chocolate..... 139 195	
“ rum..... 194		“ claret..... 138 195	
“ champagne..... 194		“ cold meats..... 63	
“ marschino..... 194		“ cranberry..... 64	
“ Pistaschio..... 194		“ cream..... 138 61	
“ fruit..... 194		“ custard..... 137	
		“ drawn butter..... 61	
Q		“ egg..... 67	
Quince to oan... 215		“ foamy..... 137	
“ preserves..... 218		Sauce fruit..... 138 195	
“ marmalade..... 219		“ for frozen pudding. 196	
“ j-illy..... 221		“ horseradish..... 63	
		“ lemon or orange... 139 195	
R		“ meringues..... 139	
Raspberry sherbet..... 192		“ mint..... 63	
“ vinegar..... 208		“ mushroom or sweet	
“ preserves..... 217		bread..... 61	
Roman punch..... 194		“ mutton..... 64	
		“ for Nesselrode pud-	
		ding..... 19	

	PAGE		PAGE
Sauce oyster	62	Salad cream Nos. 1, 2, 3...	235 236
“ piquante	62	“ salmon.....	242
“ plain pudding....	137	“ schrimps	243
“ tartare.....	62	“ sweetbread and cu-	
“ tomato.....	63	“ cumber.....	239
“ transparent.....	128	“ vegetable.....	239
“ whipped cream ..	196	Sherbet apricot.....	191
“ scalloped oysters...	35	“ canton.....	191
“ scrambled eggs	84	“ creme de mentho...	192
Salads.....	233	“ grape juice.....	192
“ apple	244	“ lemon.....	190
“ asparagus.....	240	“ orange.....	190
“ beef.....	241 242	“ peach.....	192
“ beet.....	240	“ pineapple	191
“ and egg	240 241	“ raspberry	192
“ cabbage	240	“ strawberry.....	192
“ celery.....	236	Shirred eggs.....	86
“ “ and apple	237 238	short cake.....	135
“ “ and cucumber,	237	Soda biscuit.....	97
“ “ and grape... ..	237	soup brown.....	16
“ “ and tomatoes.	237	“ black bean.....	18
“ “ and bird nest..	244	“ chicken	21
“ chicken.....	242	“ compound stock..	17
“ Cooked dressing ..	235	“ cream of asparagus	23
“ cucumber for fish ..	239	“ “ “ celery....	23
“ egg Nos. 1, 2, 3.. ..	241	“ “ “ oyster....	23
“ fish.....	242	“ Julienne.....	19
“ French dressing ...	236	“ lenten.....	21
“ fruit.....	243	“ macaroni.....	19
“ grape fruit	243 244	“ macedoine	21
“ ham.....	242	“ mixed stock.....	18
“ lettuce.....	236	“ okra.....	21
“ lobster.....	243	“ pea.....	19
“ Mayonaise Nos. 1, 2...	234 235	“ stock.....	16
“ moulded.....	244 2 5	“ vegetable	20
“ nut and celery.....	236 237	“ wine.....	22
“ orange.....	244	“ wine of sago.....	22
“ oyster.....	243	“ white	17
“ potato Nos. 1, 2....	239 240	Snowballs	164
“ To curl celery.....	234	Spanish pickle.....	223
“ tomato.....	238	Spice cake.....	157
“ “ and cucumber.....	238 239	Spiced vinegar.....	223
“ jelly... ..	238	Sponge.....	165

	PAGE		PAGE
Squash.....	76	" jelly.....	238
Steamed graham bread....	196	" catsup.....	236
" pudding.....	137	" and cucumber.....	238
Stewed corn	72	" pickle.....	227
Strawberries.....	197	" sauce.....	63
" Charlotte.....	147	Transparent sauce.....	135
" preserves.....	217	" pie.....	122
" shortcake	135	Tipsy Charlotte.....	146
String beans.....	17	Timbale shells.....	111
Stuffed dates	206	Turkey baked.....	58
" egg plant.....	76	" boiled.....	58
" figs.....	206	" hash.....	58
" peppers.....	75	" boned.....	58
" Spanish onions.....	76	Turnips	74
Stuffing for fowls.....	52	Turnovers	122
" of oysters.....	52		
" of celery.....	52	V	
Suet pudding.....	133	VEAL—	
Sugar syrup... ..	186	Veal cutlets.....	47
Sunshine cake.....	165	" croquettes.....	108
Sweetbread creams.....	112	" au vents.....	119
" croquettes.....	106		
" cutlets.....	109	W	
" fried.....	113	Wafers.....	97
" saute.....	12	Ways of serving eggs.....	84
Sweet potato pie.....	123	" " aspic.....	114
T		Wafers Nos. 1, 2.....	102 103
Taffy candy.....	209	Welsh rarebit Nos. 1, 2.....	80 81
Tea cakes.	168	Wheat muffins Nos. 1, 2.....	100
Tea.....	201	" butter cakes.....	101
Toasted almonds.....	206	Whole wheat flour bread....	96
Tapioca pudding.....	129	Wine soup.....	22
Tarts	126	" of sago.....	22
Tartar sauce.....	62	Wine jelly Nos. 1 2.....	150
Tomato bisque.....	22	Whipped cream.....	145
" broiled	77	" " for filling...	175
" baked	70		
" canned.....	213	Y	
" salad	233	Yellow cabbage pickle.....	222

Index to Appendix,

A	E
American beauty ice..... 288	Egg a-la-martin..... 266
Almond charlotte russe.... 279	F
Almond wafers..... 282	Fan potatoes..... 265
Asparagus salad..... 271	Force meat..... 258
beef..... 253	Fried chicken southern style. 257
B	French omelet..... 267
Boullion with extract of	Fish croquette..... 264
Brown Betty..... 278	Fish timbale..... 262
Brandy sauce..... 278	Fish salad with cucumber
Brown sauce..... 257	sauce..... 269
Bread soup..... 253	Fruit punch..... 286
Baked apples with almonds 268	G
C	Galatin of chicken No. 1.. 258
Casserole of lamb..... 256	Galatin of chicken No. 2.... 259
Casserole of chicken..... 257	Garnishes for salads..... 274
Caramel sauce..... 278	Glazed onion..... 266
Caramel plum pudding 287	Glace marshmallows 285
Caramel nut cream..... 287	Grape fruit salad..... 272
Candy for baskets..... 289	Grape fruit Waldorf style.. 291
Canning without cooking.. 290	H
Celery and apple salad.... 273	Harvard salad..... 272
Cheese canapes..... 267	Hickory nut cake..... 283
Cheese balls..... 262	I
Cheese fingers..... 267	Italian paste soup..... 253
Chocolate pudding 280	Icing for decorating..... 285
Chocolate sauce 278	J
Chocolate sauce..... 280	Jam cake..... 284
Chocolate cake..... 283	L
Chocolate cake with marsh	Lady Fingers 281
mallow frosting 284	Lemon pie 277
Chocolate fruit cream..... 287	M
Chocolate fruit cake..... 283	Maccaroni and cheese..... 266
Christmas punch..... 286	Maccaroni cream..... 286
Cream of corn soup..... 254	Maccaroon and caramelized
Chili con cornl..... 255	nut cream..... 288
Chicken and oyster cro-	N
quettes..... 261	Neuchatel and nut salad.. 270
Chicken and rice timbales.. 260	
Cocoanut pie..... 277	
Cucumber baskets to serve	
with fish..... 273	

INDEX TO APPENDIX

<p>Neuchatel wafer..... 270</p> <p>Nut cake..... 282</p> <p style="text-align: center;">O</p> <p>Onion soup..... 254</p> <p>Oyster sauce..... 261</p> <p>Oyster and macaroni tim- bale..... 261</p> <p>Oyster sauce..... 262</p> <p style="text-align: center;">P</p> <p>Pastry for tarts..... 276</p> <p>Pecan cake..... 284</p> <p>Potato soup No 1..... 254</p> <p>Potato soup No. 2..... 254</p> <p>Potato nests..... 265</p> <p>Planked steak with potato garnish..... 256</p> <p>Planked fish No. 1..... 263</p> <p>Planked fish No 2..... 263</p> <p>Pimiento timbales..... 263</p> <p>Pineapple pudding..... 279</p> <p>Pineapple in shells..... 290</p> <p>Pretty ways of serving ices. 288</p> <p>Proportions of sugar and water for fruits and ices..... 289</p> <p style="text-align: center;">R</p> <p>Rolls made with two yeast cakes..... 275</p> <p>Rhubarb wine..... 291</p> <p>Russian salad..... 271</p>	<p>Russian salad in peppers.. 271</p> <p style="text-align: center;">S</p> <p>Sauce for galatine of chicken 260</p> <p>Sauce for veal loaf..... 265</p> <p>Sauce for fish..... 263</p> <p>Sauce for plum pudding.... 277</p> <p>Scotch wafers..... 282</p> <p>Stuffed lamb chops..... 257</p> <p>Stuffed tomatoes..... 269</p> <p>Stuffed peppers..... 269</p> <p>Stuffed prunes..... 268</p> <p>Sponge ginger bread..... 280</p> <p>Sponge cake..... 281</p> <p>Soft ginger bread..... 281</p> <p>Syrup for water ices..... 285</p> <p style="text-align: center;">T</p> <p>Tomato salad..... 273</p> <p>To caramelize sugar..... 279</p> <p>Turnip cups..... 273</p> <p style="text-align: center;">V</p> <p>Veal loaf..... 264</p> <p>Vegetable soup..... 255</p> <p style="text-align: center;">W</p> <p>Waldorf salad..... 271</p> <p>Waldorf triangles or golden rod cake..... 282</p> <p>Waffles..... 275</p> <p>Ways of using scraps of puff paste..... 276</p> <p>Ways of preparing butter.. 274</p>
--	---

PREFACE.

"The less refined, the less they cook."—Hood.

Cooking is a fine art, and to be successful one must be painstaking, thorough in detail, and be guided by a system of rules, which I will try to give and make so plain that anyone can follow them and make a success of the dishes they undertake.

This is indeed a day of cook books, most of them containing several thousand receipts, which is confusing and bewildering. Hence it is not my aim to see how *many* receipts I can place before the public, but how *good* receipts I can give. None will be found in the book that have not been thoroughly tested and that will not prove satisfactory if the directions are followed.

Study the principles laid down plainly in the very beginning, apply them to all food material, use common sense and ingenuity, and one can make an endless variety of dishes.

DIRECTIONS AND EXPLANATIONS.

Boiling is immersing the article to be cooked in water after it has reached the boiling point.

Steaming is cooking by exposing the food to steam.

Stewing is boiling the food in a small quantity of water. The article to be stewed is generally cut into pieces.

Baking is cooking food inside the oven.

Roasting is cooking before a clear fire by suspending the article and allowing it to revolve.

Broiling is quickly searing or browning the food before the cooking begins in order to shut in the juices. It can be done successfully on top of a stove, over a bed of live coals, or in a hot oven.

Fricasseeing is sauteing food and then stewing.

Sauteing is frying in a small quantity of fat—cooking the food on one side and then turning it over and cooking the other side.

Frying is cooking food by immersing in hot fat.

To Test the Fat.—When it begins to smoke, put into it a thin slice of potato, If it sinks to the bottom and stays, then it is not hot enough to cook anything. If it rises to the top in a minute, it is right for uncooked food. If the potato does not sink at all, but comes to the top and browns in one minute, it is at the right temperature for browning crumbed articles that have been previously cooked—as croquettes, etc. Olive oil and lard and beef drippings are generally used for frying. It can be clarified and used a number of times.

To Clarify Fat.—Add slices of raw potato and heat the fat gradually until the potato browns. Strain through a cloth or fine sieve. When the fat is much discolored you can add, when it is cold, one quart of boiling water and one-half teaspoonful of soda. Stir constantly and take off the scum that rises. Let it boil a few minutes and set aside to cool. The fat will form a cake which can be removed. Put it on the fire and let it melt. All of the water evaporates and the remaining impurities settle at the bottom. Then pour off the clear fat.

PREPARING ARTICLES FOR COOKING.

Use for crumbing, stale light bread; you can use crackers or stale biscuit, but light bread is preferable. Save all the pieces trimmed from bread when making toast or sandwiches, the crust edges are good. Hang up in a paper sack in a dry place, or if wanted for immediate use, dry by putting in a warm oven or a warmer. Grind in a meat grinder and sift. Use the sifted crumbs for the outside crumbing and the others for puddings and cooked mixtures.

Egg used for crumbing is beaten enough to mix the yolk and white well and diluted with water or sweet milk, allowing two tablespoons of liquid to each egg.

Larding is drawing small pieces of salt pork through the surface of lean meat. Cut the pieces of pork into one-fourth inch strips, press them into the needle and take stitches at regular intervals, leaving the lardoons projecting on either side. It adds to the appearance and very much to the flavor of lean meats.

Daubing is making incisions into meat and inserting strips of pork or prepared dressing.

Boning is freeing the flesh from the bones, leaving the meat whole, and is done with a sharp-pointed knife for cutting and a dull one for scraping the

bones. A boned fowl is generally stuffed with meat that has been cooked, ground, and seasoned, then pressed into shape and served hot; or the stuffing can be highly seasoned and a little gelatine and hard boiled eggs used. This is served in thin slices, cold.

Trussing is shaping fowls for baking or boiling by tying or by the use of skewers.

MEASURING AND MIXING.

Flour, meal, powdered sugar, baking powder and soda should always be sifted before using.

Use tin or glass cups holding one-half pint, divided into fourths and thirds. To insure good results correct measurements are absolutely necessary. Do not put the cup into the flour or meal and dip it up, but put the ingredients into the cup by spoonfuls until it is level full.

Do not confound stirring, beating and folding.

To stir is to blend ingredients with a circular motion.

To beat is to turn ingredients over and over, bringing the under surface continually to the top.

To cut and fold is to make incisions in the batter with the side of the spoon. Turn the mixture very carefully upside down (and enfold the air that has been stirred or beaten into it). This is done with a spoon by lifting the under part and carefully putting it on top.

Teaspoonfuls and tablespoonfuls are always measured rounding, unless specified in the receipt.

A rounding spoonful is as much over the edge of the spoon as in the bowl.

A heaping spoonful is all the spoon will hold.

In most of the receipts given in this book ingre-

dients are measured instead of weighed, as it is much easier. Below is the table of weights:

Four cups of flour.....	1 pound
Three cups of powdered sugar.....	1 pound
Two and one-fourth cups granulated sugar	1 pound
Two cups of butter.....	1 pound
Ten eggs, generally.....	1 pound
One tablespoonful flour and spices.....	1 ounce
One tablespoonful granulated sugar.....	1 ounce
One full tablespoon of powdered sugar...	1 ounce
One level tablespoon of butter.....	1 ounce

HELPFUL HINTS AND THINGS WORTH KNOWING.

To heat cooked food requires a hot oven.

Cook all starchy food in boiling salted water.

Frozen vegetables and fruit should be placed in cold water.

Melt butter and mix with crumbs for the tops of crumbed dishes.

When milk has boiled over on the stove, sprinkle salt over the place.

The flavor of one-third lemon and two-thirds vanilla is very nice.

Curdled sauces or custards can be beaten smooth with an egg beater.

Put a pinch of salt in the whites of eggs to make them froth quickly.

Use a glass lemon squeezer for extracting juice from lemon and oranges.

Always add a liquid *gradually* to a dry material to keep it from lumping.

Wrap lemons and oranges in tissue paper and keep in a cool, dry place.

Dried crumbs absorb more moisture than fresh, and are better for watery dishes.

Soak gelatine always in cold water for some minutes before dissolving in hot water.

Pistachio flavoring can be made by using one-third almond and two-thirds vanilla.

Butter and flour cooked together for sauces prevent a greasy scum from forming on top.

To chop meat select a cool place and add a little flour to prevent it from sticking together.

To extract juice from an onion, cut a slice from the bottom of the onion and twist it on a grater.

Cook meringue, or any egg mixture, in a warm oven. If cooked in a hot oven, it invariably falls.

To extract juice from fruit, warm the fruit, press through a puree strainer and strain through cheese cloth.

To butter crumbs, melt the butter and to each cup of crumbs pour one-third cup of melted butter and mix with a fork.

To chop parsley, wash, dry in a towel, pull from the stem, gather together compactly and cut through; continue this until it is cut.

Work fresh butter well, so that it will be entirely free from milk; pack in stone jars in layers, cover each layer with three inches of coarse salt.

In thickening a hot liquid, mix the corn starch, flour or arrow root with a little cold water or milk and pour slowly into the hot mixture, stirring constantly.

To scald milk, put it in a vessel and set the vessel in boiling water (a double boiler is good for this). When the milk has little *beads* around the edge it is scalded.

To blanch almonds, pour boiling water over shelled almonds, let stand until the skins are loosened from the almond, pour off the hot water, cover with cold water and slip off the skins, dry between towels.

In making cakes, meringues or any dish where you do not need the yolks of eggs, drop the yolks, as you break the eggs into a vessel of hot water. Set on the back of the stove until they are cooked. You can then use them for garnishing salads and soups.

To make a pastry bag, one-third of a yard of rubber cloth of medium width will make three bags by folding it so they will be triangular in shape. Stitch together and cut an opening in the end to suit the size of tube you want to use. The tubes are bought from a kitchen furnishing store.

MISCELLANEOUS.

Ammonia removes stains from marble.

Use a little ammonia in hot water to wash silver.

Wash brushes in ammonia water. Soap and soda soften them.

Use ammonia in cleaning brass, and coal oil in cleaning nickel.

Use ammonia in water instead of soap to wash windows. Wipe with a soft cloth and polish with chamois skin or paper.

Wash mattings in salt water and rub dry with a cloth.

To wash a carpet use H. & H. soap, shaved into the water. Rub with a scrubbing brush and wipe with dry cloths.

Dish cloths should be scalded and washed daily.

To wash lace curtains, cut in shavings Ivory soap in enough cold water to cover one pair of curtains, allowing one-half bar to one pair of curtains, and one tablespoonful of coal oil to each pair. Put them on the stove and let them stand two hours. Wash out lightly in warm water, rinse in cold thin starch and put them in the stretchers.

To set color, a teaspoon of turpentine and one of ammonia to one gallon of water.

To set blue in wash goods, one cup of salt dissolved in two gallons of boiling water. Lay the goods in until the water cools, then wash it in light soap suds.

To remove ink stains, use Sapolio. To remove grass stain, wash in alcohol.

To remove iron rust, rub the spot with lemon juice, cover with salt, let stand in the sun several hours.

To remove fruit stains, stretch the piece over a vessel and pour boiling water, in a small stream from a distance of two or three feet, over the stained surface.

Mix your polish with weak alum water to make your stove look well and to keep it bright.

Rub lard on a fresh bruise; a little soda and water on a sting or burn, and turpentine on a cut. Wrap with a cloth to exclude the air.

SOUPS.

Soups are divided into two classes — soups with stock and soups without stock. While beef forms the foundation of brown soup stock, bits of ham, bacon and veal can be used; also the carcasses of fowls and chop bones. Meat, bone and fat are all necessary in making good soup.

White stock is made exactly as the brown, using fowls, fish or any light colored meat. Avoid seasoning with anything that would make the stock dark.

The meat should be cut from the bone in one inch cubes and should stand in cold water from one-half to one hour in order to extract the juices. Then heat slowly, and when it gets to the simmering point, keep it there for four or five hours, never allowing it to boil. There are a few things necessary for making stocks, but if carried out one will have no trouble in securing good results.

To Clarify Stock — To every quart of stock allow the whites of one egg slightly beaten. Heat together and boil up once. Set on the back of the stove ten minutes, skim off the egg and scum, and strain.

Brown Soup Stock.

Seven pounds of beef, three quarts of cold water, six pepper corns, six cloves, one bay leaf, one tea-

spoonful of thyme, one teaspoonful marjoram, one sprig of parsley, two cups of chopped vegetables, two teaspoonfuls of salt. Cut the meat in one inch cubes, put two-thirds of it in a kettle with three quarts of cold water, let it stand for an hour, put the one-third of meat in a skillet with some of the trimmings and marrow from the bones, brown and add to the stock. Let it simmer four or five hours, then add the seasonings and vegetables and simmer one hour, then strain. When cold, the grease will rise to the top and form a thick cake. This you take off when ready for use, and the stock forms a jelly-like substance.

White Soup Stock.

Cut a large, grown chicken into pieces and cover with cold water. Add one teaspoonful of salt and let simmer for several hours, or until perfectly cooked. Then add one-fourth cup of chopped celery, one blade of parsley, a small onion, a tiny bit of mace. and let it simmer one-half hour longer. Strain, and it is ready for use.

The fowl can be removed when the vegetables are put in and can be used for salad, hash, creamed chicken. or any mixture where the chicken is to be chopped or ground.

Compound Stock.

Use a beef bone, a knuckle of veal, the legs and wings of fowls, a small onion, some chopped carrot

and celery, one-half dozen cloves and pepper corns, one teaspoonful of salt. Let this simmer four or five hours and strain.

One can use scraps of bones from fowls, beef, mutton or veal, pieces of meat left over and vegetables, cover with cold water and simmer several hours and make what is called "Mixed Stock."

Have a stock pot always ready for receiving such left-overs, and nothing need be wasted and good stock can always be on hand.

Bouillon.

Brown soup stock, clarified, served in bouillon cups.

Consomme.

Clarify compound stock and you have consomme.

Black Bean Soup.

Soak one pint of turtle beans in one quart of cold water over night. Cook two hours in four cups of boiling water. Press through a sieve and add the pulp to one quart of hot stock and let it cook until thoroughly heated, stirring all the time to blend well. Put into the tureen slices of lemon and hard boiled eggs. Season the soup with salt and pepper, pour it over the eggs and lemon into the tureen and serve. One half cup of wine can be added, if desired.

Pea Soup.

Drain the liquor from a can of peas and add to the peas three cups of cold water and cook twenty minutes. Press through a sieve, melt two tablespoons of butter and stir into it two tablespoons of flour. Pour into this two cups of stock, add the strained peas, season with salt and pepper and serve.

Pea Soup, No. 2.

Drain the liquor from a can of peas and add three-fourths of a cup of water, one sprig of parsley, a bit of bay leaf, a slice of onion, cook twenty minutes and strain. Melt one tablespoon of butter, stir into it one tablespoon of flour, add three cups of stock, combine the two mixtures, season with pepper and salt, sprinkle croutons over the top and serve.

Croutons are bits of toasted or fried bread.

Macaroni Soup.

Break macaroni or spaghetti into small bits and cook in boiling salted water, drain off the water and to each cup of macaroni add three cups of heated stock. Season with salt and pepper.

Julienne Soup.

Cook vegetables cut into dice in boiling salted water. Heat the stock, pour off the water from the vegetables, add them to the stock, season and serve.

Tomato Puree.

Cook one can of tomatoes with a slice of onion, one sprig of parsley and a bit of bay leaf, ten minutes, then strain. Melt two tablespoons of butter, add two tablespoons of flour, one cup of hot stock and one cup of hot water and add the whole to the strained tomato. Season with salt and pepper and chopped parsley.

Vegetable Soup.

Cook two cups of chopped tomatoes, one cup of okra cut into small pieces for twenty minutes. Add one cup of Irish potatoes cut into dice, one cup of corn cut from the cob, and one slice of onion, and cook all together until the vegetables are tender. Heat one quart of stock and add the vegetables. Season and serve. If it is not thick enough, add a little cold water to one full tablespoon of corn starch or two of flour and pour into the soup, stirring all the time, and let it cook until it thickens.

Chicken Gumbo.

Cut a chicken for frying and fry out several slices of bacon. Remove the bacon, dredge the chicken with flour and saute it in the bacon grease. Put two quarts of cold water into the soup kettle with a cup of okra sliced, two cups of tomatoes, one-half cup of corn, one cup of Irish potatoes cut into cubes, and one small onion. Boil all together until done. Pour one quart of boiling water over the chicken and boil

until the meat falls from the bones. Remove the chicken, chop it fine and add the water in which it was cooked and the chopped chicken to the vegetables. Thicken, season and serve.

Okra Soup.

Add one cup of okra sliced and one-half cup each of cooked string beans, corn, peas and tomatoes, to five cups of stock and simmer twenty minutes. Season to taste and serve.

Chicken Soup.

To four cups of white stock add one-half cup of chopped celery and one teaspoon of chopped onion. Simmer fifteen minutes, add one-half cup of hot boiled rice, and season to taste.

Lenten Soup.

To two cups of mashed Irish potatoes add four cups of white stock or water. Cook one-fourth cup each of carrot and turnip, and one one-half cup of celery in two tablespoons of butter. Press through a sieve, add to the soup, and season with pepper, salt and chopped parsley.

Macedoine Soup.

Line the bottom of the soup kettle with thin slices of ham, cut up three medium-sized Irish potatoes, two turnips and one onion and put them in the pot with the ham. Cover with one quart of stock and

let simmer for three-fourths of an hour. Press through a sieve. Return to the kettle and add one pint of cream. Season with salt and pepper.

Wine Soup.

Beat the yolks of six eggs and the whites of three together until very light. Add three tablespoons of sugar, one tablespoon of lemon juice, the grated peel of one lemon and two cups of wine. Set on the stove and whip with a wire whip until it reaches the boiling point. Serve at once with lady fingers or bread sticks.

Wine of Sago Soup.

Heat three pints of consomme. Cook one-third of a cup of sago in boiling water, drain and add to the consomme with one-half cup of sherry wine.

Tomato Bisque.

Cook one can of tomatoes and one slice of onion together and strain. Melt two tablespoons of butter and stir in two tablespoons of flour. Pour on this two cups of light cream. Cook until it thickens. Add a pinch of soda to the strained tomatoes and then pour on the thickened cream. Season and serve at once.

Oyster Bisque.

Melt two tablespoons of butter. Add two full tablespoons of flour and three cups of fresh milk; cook until it thickens. Drain a pint of oysters. Scald, by putting

them in a double boiler. When the edges curl, chop them fine and add them to the bisque with one cup of hot cream. Season with salt and white pepper. Bisque of clams can be made in the same way as the oyster bisque.

Cream of Oyster.

The same as oyster bisque, except you use the oysters whole and use one cup of liquor and two of milk.

Cream of Asparagus.

Cook one can of Asparagus in one pint of water ten or fifteen minutes. Press through a sieve and reserve one-half cup of the tips. Melt two tablespoons of butter. Add two tablespoons of flour and two cups of milk. Pour this over the strained asparagus, cook together a minute or two to blend, then add one cup of hot cream and the tips. Season with salt and white pepper.

Cream of Celery.

Cream of celery is made in the same way, using two cups of chopped celery and a piece of celery root, and cooking it until tender enough to extract the juice. Or it can be made entirely from the root.

All cream soups are made very much this way, using more or less of the vegetable from which you make the soup, according to the flavor.

Cook the vegetables in a small quantity of water. Press through a sieve. To one cup of vegetable pulp

add three cups of milk or cream. Bind always with butter and flour or corn starch cooked together. The easiest and best way is while the vegetables are cooking, to cook the butter and flour together, add the cream or milk, pour it over the vegetable pulp, return to the fire just a moment, season and serve. If you wish to add to the richness of the soup, you can add the yolk of an egg beaten and poured in very gradually just before serving.

GARNISHES FOR SOUPS.

Force Meat.

Grind or chop fine the meat you want to use, chicken, fish, clams or oysters. Add white of an egg and work until smooth, then add a little cream until of the consistency to shape. Season, roll into little balls and poach in boiling water.

Croutons.

Croutons are small, fancifully cut shapes of light bread, fried or toasted and sprinkled over the soup just before serving.

Breadsticks.

Make a beaten biscuit dough. Roll thin and cut in strips one inch wide and four or five long, with a pie jagger. Bake and arrange on a plate like a log cabin or cut light bread into strips one-half inch wide, four or five inches long, and toast.

Noodles.

Make a dough of one egg slightly beaten, one-half teaspoon of salt and flour enough to make it stiff.

Roll thin, cut in fine strips or fancy shapes. Cook them in boiling water fifteen or twenty minutes, drain and add to the soup.

Yolks of hard boiled eggs, sliced, and lemons sliced very thin, are used as garnishes.

Caromel for Coloring and Flavoring Soup.

Put one cup of granulated sugar on the stove and when it has melted and browned (but not burned) pour in one cup of hot water. Let it cook slowly a few minutes.

FISH.

To get the best flavor of fish it should be eaten fresh and in season. You can determine the freshness by the firmness of its flesh, and the eyes and gills should be bright. If the fish is frozen, thaw it by putting it in cold water a short time before cooking.

Cream Sauce.

As there are so many fish dishes made with a cream sauce and its variations, I will give the formula and the way of preparing at the beginning:

One tablespoon of butter, one tablespoon of flour, one cup of milk or cream, season with salt and pepper. Put the butter in a sauce pan and cook until it bubbles, then put in the flour and stir a few minutes; add the milk and cook, stirring all the while, until it thickens to the consistency of heavy cream. You can use stock instead of milk, or half and half. Sometimes the yolk of egg is added just before serving, and many seasonings, such as chopped parsley, grated nutmeg, chopped mushrooms, sweetbreads and oysters.

Stuffing for Fish.

Mix one cup of dry bread crumbs with sufficient melted butter to moisten. Add a little chopped onion, celery and parsley, pepper and salt.

Bread Stuffing.

Pour one cup of boiling water over one cup of crumbs. Add a small lump of butter, a little chopped onion, celery and parsley, pepper and salt. One egg, beaten lightly is sometimes added.

To Boil Fish.

Cover the fish with hot, but not boiling, water, as the boiling water tears the skin and disfigures the fish. Add one teaspoon of vinegar and one tablespoon of salt to each two quarts of water. The vinegar and salt bleaches and hardens and seasons the fish as well. Boil gently, allowing ten or twelve minutes to the pound. If you haven't a fish kettle, put the fish in a cloth, having the ends long enough on either side to lift it out with. When done, lift it out and serve with drawn butter or egg sauce, or hollandaise sauce is also nice to serve it with. Always a little garnish of green gives attractiveness to the dish, and there is no better appetizer than the eye.

Court Bouillon.

Cut fine one carrot, one onion, a stalk of celery, and cook them in a little butter. Add a sprig of parsley, one-half dozen pepper cones and three or four cloves. Pour over this two quarts of hot water and one cup of wine or one-half cup of vinegar. Let it boil ten or fifteen minutes, skim and pour over the fish, which has been rubbed with lemon and salt.

Cook gently until tender in a cooking pan covered over. Serve with sauce. The stock in which this fish was cooked can be used several times.

Baked Fish.

Stuff a fish weighing three or four pounds with bread stuffing, thread a trussing needle with twine and sew it together, beginning at the head and taking a few stitches down. To hold the dressing securely in, wrap the string several times around the tail. Cut gashes, two or three on each side of the fish, and lay pieces of bacon in these gashes. Shape the fish with skewers into the shape of the letter S. Put several pieces of bacon on the fish sheet. Rub the fish over with butter, salt and pepper. Dredge with flour. Place the fish on the sheet, bake in a moderate oven, allowing fifteen minutes to the pound; baste often with butter and water. Garnish with lemon and parsley and serve with a cream sauce, or with parisienne potatoes and cream sauce.

Broiled Fish.

To broil a fish in the oven, split the fish and lay its skin side down on oiled paper in a baking pan. Season with salt, pepper and butter, and dredge with flour. Cook on the upper grate of a hot oven. When done, season with melted butter and chopped parsley; serve.

Fish au Gratin.

Make a cream sauce by cooking one tablespoon of butter, one tablespoon of flour and one cup of milk

together until it thickens. Skin and bone a three-pound fish, cut into pieces an inch or two long. Arrange in a baking dish. Pour over it a half cup of wine. Season with a little red pepper and salt. Pour the cream sauce over it, spread the top with buttered crumbs and bake.

Fish a la Creme.

Make a cream sauce as for *Fish au Gratin*. Boil a fish until tender. When cold, loose from the bones and pull into small pieces. Put a layer of fish in a baking pan with bits of butter, salt and cayenne pepper, then a layer of cream sauce, and so on until the pan is filled. Put around the dish triangular pieces of light bread and bake in the oven long enough to toast the bread. You can garnish the center of the dish with hard boiled eggs cut in fancy shapes.

Molded Fish With Parisienne Potatoes or Potato Border.

Grind a cold, boiled fish, after the bones have been removed, in a meat grinder. To every pint of fish pulp add one-half cup of cream sauce and two unbeaten eggs, a little chopped onion, salt and pepper. Beat the mixture as you would a batter. Grease with butter or oil, a border mold (a round mold with a large opening in the center), press the creamed fish into it, set the tin mold in a pan of hot water and cover with greased paper or a close-fitting top and

cook inside the oven until it is firm to the touch. Turn on a hot platter and fill the center with Parisienne potatoes. Serve with a cream sauce, and garnish with parsley. Or, you can cook in any shaped pan or mold in the same manner and serve with seasoned mashed Irish potatoes, with the yellow of one egg added to hold in shape and pressed through a star-shaped tube to form a wavy border around the dish. Set inside the stove a moment to brown.

Parisienne Potatoes.

Peel Irish Potatoes and use a French potato cutter (which you can buy at the kitchen furnishing stores) and cut into little balls enough potatoes to fill the center of the mold. Let them stand in cold water for a while and then boil for ten or fifteen minutes in salted water. Pour off the water, sprinkle with a little salt to absorb all moisture, pour into the center of the creamed fish. Serve with cream sauce.

Fish Timballs.

Use the mixture for molded fish, but cook in individual molds, round or any shape. Cook in the same way. Serve as a fish course with Parisienne potatoes and parsley sauce, or you can line each mold with small rings of boiled macaroni or spaghetti cooked in long sticks and wound around the greased moulds. Then put in the fish mixture, cook in the same way and serve with a cream sauce.

Fried Fish.

Remove the head and tail, fins and bones if you desire. Cut the fish crossways into a suitable size for serving. Season with salt and pepper and dip in crumbs, egg and crumbs again. Put three or four pieces at a time in the frying basket and dip in smoking hot fat and cook eight or ten minutes. Drain on manilla paper and serve around a mound of Saratoga potatoes.

*To Fry Small Smelts or Other Small Fish
as a Garnish.*

Dip them in well seasoned crumbs. Pin the head and tail together, dip in hot fat and fry a delicate brown.

To Saute Fish.

Cut as for fried fish, wipe dry, dust them with pepper and salt, and dip in meal. Put into a skillet a small quantity of lard or pork drippings, and when it is quite hot, put in the fish. Cook on one side, turn and cook the other.

Salt Mackerel.

Soak the fish over night and the next morning change the water and soak again a short time. Stew for fifteen minutes in water enough to cover it with one teaspoon of vinegar. When done serve on a hot platter with cream dressing or it can be broiled and melted butter poured over it.

Fish Balls.

To one cup of boiled or baked fish shredded, and one-half cup of cold Irish potatoes that have been mashed and a cream sauce made by cooking one tablespoon of butter and one tablespoon of flour, and one-half cup of cream. Mix all together and add two eggs beaten slightly. Season with red pepper and salt. Drop from a spoon into very hot fat. Drain on brown paper.

Cod Fish Balls

Soak codfish over night. Pick it to pieces in the morning. Mix with one cup of fish two cups of mashed Irish potatoes. Beat in an egg or two. Add a little cream and butter and a dust of pepper. Roll into balls and fry in hot fat.

SHELL FISH.

OYSTERS.

Oysters on the Half Shell.

Place several oysters on deep half shell. Put them on a plate of crushed ice with a slice or a quarter of lemon to each person. Serve pepper and salt and wafers with raw oysters. It is very pretty to fill the shell with lemon points and a little parsley.

Oyster Cocktail.

Put blue points, one-half dozen to each person, in slender glass tumblers half filled with crushed ice. Pour over each tumbler a sauce made of three tablespoons of tomato catsup, one tablespoon of lemon juice, one tablespoon of strained tomato juice, one-half teaspoon of Worcestershire sauce, one drop of Tobasco sauce.

Panned Oysters.

Put two tablespoons of butter in a skillet. When melted, put in as many oysters, that have been drained and washed, as will cover the bottom of the skillet. Dust with pepper and salt. Cook until the edges curl and serve on buttered toast.

Deviled Oysters.

These are the same as panned oysters. The only difference is, that just before serving, you should sprinkle them with red pepper and add one table-spoon of Worcestershire sauce. They are both nice chafing dish receipts.

Scalloped Oysters.

Wash and drain one pint of oysters. Reserve the liquors. Pour one half cup of liquor and one half cup of cream or wine over one full cup of bread crumbs. Beat the butter into this. Put a layer in the bottom of the baking dish, cover with oysters, sprinkle with salt and pepper, and so on until you have two layers of oysters. Sprinkle the top with buttered crumbs and cook in the oven twenty or thirty minutes.

Scalloped Oysters, No. 2.

Put a layer of crumbs in the bottom of a shallow baking dish, then a layer of oysters that have been drained from the liquor. Sprinkle with pepper and salt, dot over with little bits of butter. Repeat this until the pan is full. Pour over this enough liquor to moisten, sprinkle buttered crumbs over the top and bake twenty or thirty minutes.

Broiled Oysters.

Drain and pick over nice, large oysters. Wipe them dry, sprinkle with salt and pepper, and dip in

melted butter. Have a clean, hot skillet and lay the oysters on it close together, until the bottom is covered. Then begin to turn the ones first put in. By the time you have finished turning them they will be ready to serve. Pour melted butter over them.

Oysters a la France.

Scald one pint of oysters in their own liquor. Make a sauce of two tablespoons of butter and two of flour. Cook together, then add the oyster liquor and cook until smooth. Then add one cup of cream, a little salt and a little red and white pepper. Draw to the back of the stove and stir in slowly the beaten yolks of two eggs and a dash of nutmeg. Put pieces of toast in the bottom of the dish and pour the mixture over it. This should not be made until ready to serve. Add oysters after nutmeg.

Fried Oysters.

Drain and pour cold water over the oysters. Wipe them dry and flatten with the hand. Sprinkle with pepper and salt, dip in crumbs and the yolk of egg (diluted with two tablespoons of milk or water to one yolk), then in crumbs again and fry in hot fat. Pickles, fresh-grated horseradish and celery salad are served with fried oysters.

Saute Oysters.

Prepare the oysters as for frying. Put a full tablespoon of butter in a frying pan. When quite

hot, lay in the oysters. Cook on one side, turn and cook the other.

Fricasseed Oysters.

Melt in a double boiler, or over hot water, one tablespoon of butter. Add one tablespoon of flour, three-fourths of a cup of cream and cook until it thickens a little. Add one pint of oysters that have been drained and season with salt and pepper. Just before serving, add the yolk of one egg very slowly. This is a nice mixture for pastry cups or patty-shells. You can leave out the egg if you choose.

Clams.

Little neck clams are served raw as oysters and when the oyster is out of season.

Boiled Clams.

Wash the clams very carefully and put them in a pot over a hot fire with very little water in order to save their juices. When they open lift out the shell and remove the clams and return them to the water. Add butter, pepper and salt and boil ten minutes. Serve hot.

Broiled Clams.

Select large clams and broil as oysters.

Crabs.

Crabs must be put on the fire in cold water. If put into hot water they shoot their claws which spoil

them. Heat gradually and boil one-half hour. Put into a dish, face downwards, to dry.

Deviled Crab.

Open boiled crabs by raising the body from the shell without breaking the shell. Remove the gills and other uneatable parts. Pick the white meat from the claws and body. Do the same with what is good of the inside, namely, the white and yellow curd and the coral. Chop them fine, season with oil or butter, vinegar, mustard or pepper. Clean the shell well and serve the mixture in the shell. Garnish with parsley. Serve with thin slices of bread and butter.

Deviled Crab (Served Hot.)

Prepare as for serving cold. Put them in a sauce pan and heat. Place them in the shell and sprinkle the top with buttered crumbs. Put in the oven and brown.

Lobster.

To boil lobster, tie the claws of the lobster together. Put it head first into the hot salt water for fifteen or twenty minutes or longer if the size requires. After it is cold break off the tail, then the claws, and remove the body from the shell. Remove the stomach which lies under the head, and also the gills. Break open the body and take the small pieces of meat that lie under the gills. Break the claws and remove the meat. Cut the membrane on the inside of the tail

and take the meat out in one piece and open it to remove the intestine that runs the length of the tail piece.

Broiled Lobster.

After the lobster has been boiled, split it lengthwise. Take out all uneatable parts. Open it out flat, sprinkle with pepper and put a piece of butter on each side. Cook over coals or in a hot oven. Serve in the shells with a parsley garnish. You prepare lobster stewed, creamed or scalloped in the same manner as for fish or oysters.

Lobster a la Newberg.

Pick all the meat from the lobster and cut into inch pieces, cook it in one tablespoon of butter, a pinch of salt, a little red pepper, cook for five minutes and add a third of a cup of wine. Beat the yolks of two eggs light, add one-third of a cup of cream, pour this over the lobster, cook for two minutes, gently stirring.

MEATS.

BEEF.

In order to shut in the juice you expose the surface of the meat to a great heat by putting the meat in a hot pan on the top of the range, pressing it down close and turning on every side until well seared, then put it inside the oven and cook with moderate heat. Slow cooking breaks the fiber of meat and renders it more tender. This principle holds good in boiling, baking and broiling. Meat with very little fat is much improved by larding.

Roast Beef.

Wipe the roast with a piece of wet cheese cloth. Do not wash, as water draws out the juices. Dredge with flour, put into a pan on top of the stove and sear all sides. Then place inside of the oven and cook, allowing eight to twelve minutes to the pound, according as you like it rare or well done. Put a little pepper and salt in one corner of the pan and some drippings, or three or four pieces of bacon. Baste every ten or twelve minutes. Larded beef is cooked in the same way, but before cooking insert lardons

of salt pork over the top and at the sides. If you like, you may insert them at regular intervals, making a most attractive appearance. Serve roast beef with Irish potatoes, left whole or cut in fancy shapes and cooked with the meat. There are many ways of shaping the potatoes. A very pretty way is to peel them and cut one-fourth inch slices crossways, cutting almost through. If the slices should fall apart, stick a wooden toothpick through them. Cook them with the roast, basting often. Pull out the skewers or toothpicks and arrange around the roast with little pieces of parsley.

Braised Beef.

Cover the bottom of a braising pan with chopped vegetables, mixed with a little stock or water. Place a piece of beef, dredged with flour, and weighing from four to six pounds, on top of the vegetables. Place in a hot oven for fifteen or twenty minutes. Cover the top of the beef with chopped vegetables (carrots, turnips, onions and celery). Cover the whole with two cupfuls of stock or water. Add a little parsley, six whole peppers, four or five cloves, a bit of bay leaf and a little salt. Cover it closely, so that the steam can not escape, and cook very slowly for three or four hours.

Beef a-la-mode.

Cut out the bone from a round of beef. Wipe with a wet cloth. Fill the cavity where the bone was taken out with a dressing made of buttered

bread crumbs seasoned with pepper, salt and onions. Make deep incisions in the beef with a knife. Cut thin strips of salt pork, dip them in a seasoning made of a teaspoon each of salt, pepper, cloves and a little nutmeg. Dip the strips of pork in this and insert them in the cuts. Put the remainder of the spices over the top. Cover over the top with thin strips of pork and tie in shape. Cover with two quarts of water and cook in the oven for four hours. Baste frequently with butter and water with a little flour. When done, skim off the fat. Thicken the gravy and season with wine.

Fillet of Beef.

The fillet is the under side of the loin of beef; it is covered with skin and fat. This must be removed from the top. Your butcher will cut it for you according to direction. Lard over the top, put pieces of salt pork in the bottom of a baking dish, lay the fillet on, baste with water and butter, with pepper and salt or beef drippings. Cook thirty minutes. Serve with mushroom sauce. Fillet of beef can be braised and the garnishes are many—truffles, livers, olives, etc., all cooked in wine.

Beef or Veal Loaf.

Grind three pounds of the meat. Mix it with one cup of bread crumbs, one cup of mashed Irish potatoes, a tablespoon of butter, a little chopped parsley and pepper and salt to taste. Shape into a round or

oblong loaf. Put into a baking pan with one pint of water. Baste frequently and bake two and one-half hours. This can be served cold or hot.

Broiled Beefsteak.

Select a steak from one to one and a half inches thick. If sirloin is used, cut the flank end off and grind for Hamburg steak. Have the broiler or griddle very hot. Put on the steak, turn at once, and sear on both sides. Turn several times while cooking. Have some butter in the platter and put it where the dish will keep warm and the butter will melt. When the steak is as done as you like, sprinkle with pepper and salt, lay it on the platter and turn it so that it will get the seasoning of butter. Garnish with parsley or serve with Saratoga potatoes. There are many ways of serving steak which give a different taste and appearance to the same *broiled* steak: Use mushrooms cooked in a cream or brown sauce, pour this over the steak or serve in a sauce bowl; tomato sauce is used; lemons are cut in quarters or crescents and used as a garnish with parsley; water-cress is appetizing, easy and always acceptable. Beefsteak and onions are popular; fry or saute the onions in butter and spread over the steak, serve in a brown sauce with the steak.

Broiled Steak With Oysters.

Broil your steak in the same manner as in the above receipt, and just before it is done cover the

top with oysters and place inside of the oven long enough to curl the edges of the oysters, sprinkle with pepper and salt and serve at once.

Hamburg Steak.

Grind lean beef, season with a little onion, pepper and salt. Roll into a flat mound about an inch thick. Put it on a very hot griddle, turn it when done and pour over it melted butter. Or you can make it into little cakes and broil.

Hamburg Steak, No. 2.

Grind the meat, season with onion, pepper and salt. Mix with one or two unbeaten eggs, shape as cutlets, dip in crumbs, saute in hot butter, and serve around a mound of boiled Irish potatoes pressed through a ricer. A ricer is a potato press that makes the potato, when pressed through, very light and ornamental, resembling little curls.

Beef Hash.

Cut cold beef into small bits. Put it into a skillet with water or stock enough to cover and a little onion. When thoroughly heated, mix one tablespoon of flour with a cup of cream or stock and pour into the hash and when it has cooked long enough to thicken, season with salt and pepper.

Beef Hash, No. 2.

Cut cold beef into small pieces, pour over enough brown stock to cover well; cook ten or fifteen min-

utes, season with one tablespoon of butter, pepper and salt to taste. You can use more stock and thicken with a little brown flour and butter cooked together.

Beef Tongue (Cured).

Soak it over night in cold water. Put it to cook the next morning in cold water with a slice of lemon. a little vinegar, four or five cloves and six pepper corns. Cook several hours. Let it cool in the water. Skin and cut in thin slices.

Fresh Beef Tongue.

Soak over night in cold water. Cook in *boiling* water with a tablespoon of lemon juice and a tablespoon of vinegar, four or five cloves and six pepper corns and a little salt. Cook until tender, leave in the water until cold. Skin and serve in thin slices. One-half cup of wine can be added to the water in place of the vinegar.

Frizzled Beef.

Use dried beef, cut very thin or shaved. You can get it put up in cans, which is preferable to the other, as it is shaved and ready for use. Put a lump of butter in the skillet, when hot put in the slices of beef. Stir it well, and when thoroughly heated it is ready. Pour the butter over it and serve.

Saddle of Mutton.

Remove the skin from the top. Wipe it off with a cloth dipped in water with one teaspoon of soda

dissolved in it, and then wipe it dry. Make incisions in the meat and fill with a dressing made by mixing one-half cup of bread crumbs, one tablespoon of brown sugar, one tablespoon of butter, a little chopped celery, one teaspoon of allspice, a little salt and pepper. Put over the surface of the meat with brown sugar, cayenne pepper, a little salt and soda and nutmeg. Roast four hours and serve with sauce. Baste often with butter and water.

Roast Leg of Mutton.

Chop off the knuckle bone. Remove the thick skin. Sprinkle it with pepper and dredge with flour. Place in a baking pan with a little salt water. Baste frequently and cook until done, allowing twenty minutes to the pound. Serve with the gravy made from the bastings. Dress the top with currant jelly.

Crown Roast.

This is made from the full loin. Split the bones between the chops. Take off all the meat on the bones down to a certain point, leaving the shape of French chops. Tie or skewer the roast together, turning it backwards into a crown or circle. Wrap each bone with greased letter paper so it will not burn while cooking. Bake it, basting frequently with stock or water and butter. Fill the center with cooked potatoes and carrots, cut into balls, or Saratoga chips.

Mutton Chops Broiled.

Trim the chops nicely and remove the fat, Sprinkle with pepper and salt, put on a broiler over a clear fire or on a hot griddle. Turn several times. Melt some butter and pour over them when ready to serve.

Breaded Chops (Sauted).

Prepare as for broiling. Dip them in egg and then in crumbs. Have a tablespoon of drippings or butter in the saute pan. Cook three or four minutes on one side, then turn and cook the other. Serve with a tomato sauce and garnish with parsley.

Lamb.

Cook lamb as you do mutton, only cook it more thoroughly, as it should always be well done. It is served with green peas, asparagus and mint sauce.

Veal.

Like lamb, veal should be thoroughly cooked, and use the receipt for roasting and baking lamb for roasting and baking veal.

Veal Cutlets.

These can be either broiled, sauted or fried, as you would for lamb or mutton.

Breakfast Bacon.

Cut very thin slices of well-cured bacon. Put them into a hot oven in a broiler over a dripping pan.

Or, cook in a hot skillet, pouring off the grease as fast as it cooks out. Serve as a garnish to hashed brown potatoes or hominy omelet.

To Boil a Ham.

Wash the ham well and put it to soak over night. Put it on in cold water and let it come to the boiling point, then simmer five or six hours, or until the bone in the end can be removed. Let it cool in the water. Remove the skin and rub the top with bread crumbs and brown sugar, or dress with dots of pepper and cloves. Put in the oven a few minutes to brown.

Broiled Ham.

Cut the slices of ham thin. Put them in ice water for an hour or two. Wipe dry and place in the broiler and broil over coals or in a very hot griddle.

Ham and Eggs.

When a boiled or baked ham is about used up, cut all the meat from the bone and grind it or shred. Put a lump of butter in a skillet. When melted put the ham in and break four or five eggs and stir as you would for scrambled eggs. Season and serve. Or you can boil one-half dozen eggs hard. Cook the grated ham in butter and place in the center of a dish. Press the yolks of the eggs through a ricer over the top and garnish the outside with the chopped whites.

Roast Pork.

The leg, loin, rib and shoulder are the pieces used for roasting. Score in squares over the top through the skin. Add a little water to the roasting pan at first, afterwards use the drippings of pork for basting. Baste often and cook thoroughly, allowing thirty minutes to the pound. Serve with apple or tomato sauce.

Baked Ham.

Soak over night in cold water; take out of water and place in a turkey pan with a little water or sherry wine. Cover over tight so the steam will not escape and cook from three to four hours, according to size of ham.

Bacon with Apples.

Fry thin slices of bacon and put in warmer to dry: Pare and core tart apples; cut in quarters and eights; cook in bacon grease until tender; sprinkle with sugar and brown. Put bacon in center of dish and the apples around and serve.

POULTRY AND GAME.

To Pick a Fowl.

You can pick a fowl dry and it is considered superior to scalding, but it is much easier and quicker to pick them after they have been scalded. Plunge the fowl head downward into very hot water and repeat several times. Then take the fowl by the legs, in the left hand and strip the feathers beginning at the legs and going toward the head. Then rub hard with a clean cloth to remove the pin feathers. Put a little alcohol in a saucer and light it and hold the fowl over the blaze. This singes it and makes it perfectly clean and smooth.

To Draw a Fowl.

Lay the fowl on its back with the tail toward you. Cut a circle through the skin around the vent. Make the incisions large enough for two fingers. Carefully draw out the contents of the body. Cut the skin the length of the neck at the back and loosen the neck from the craw. Cut off the neck and remove the craw and windpipe being careful not to tear the skin. If it is a grown chicken the sinews from the legs can be

drawn by laying the chicken on its back and cutting the skin around the first joint of the leg. Carefully turning it backward you will find a bunch of sinews on the outside. By putting a skewer under each one, holding the fowl securely and pulling from you they can be drawn and the lower joint of the leg made as tender as the upper.

The liver, gizzard and heart are the giblets. After the gizzard is opened and cleaned and the liver and heart washed, they can be cooked and cut into small pieces and made into sauce and gravies.

To Bone a Fowl.

Begin at the neck and make an incision the whole length of the back. Cut close to the bone and scrape as you go. The wings are difficult to bone, so just leave those and break the joint in order to free the body. Be very careful in cutting around the breast-bone as you are liable to tear the skin. All fowls are boned in the same manner.

To Truss a Fowl.

Bring the wings over the back having the tips to touch each other and press down close and skewer. Press the legs into shape holding them close to the body and run a skewer through the thigh and through the body to the other side. Put a string through the loop of the skewer that holds the wings and cross to the other side and wrap around the end. Then under the wing to the opposite one and fasten to the skewer

that holds the leg and cross to the opposite leg. Then tie securely. When it is cooked remove the skewers and string.

Stuffing for Fowls, No. 1.

Season grated or ground stale bread with a little chopped onion and parsley, salt and pepper, and mix with enough melted butter to moisten.

Stuffing, No. 2.

Soak one pint of stale bread crumbs in one and one-half pints of cold water. Cook two tablespoons of chopped onion in one tablespoon of butter until the onion is tender. Squeeze the water from the bread and add the crumbs to the onion and butter. Season with red and white pepper, salt and one tablespoon of chopped suet. Let it cook a moment, then take it from the fire and add one egg slightly beaten.

Oyster Stuffing.

Mix equal parts of bread crumbs and oysters seasoned with butter, pepper and salt.

Celery Stuffing.

One cup of chopped celery, one-half cup of bread crumbs; season with salt and pepper and mix with one full tablespoon of butter, softened, and two eggs slightly beaten.

Chickens.

One hardly knows where to begin with chicken, there are so many delightful dishes made from it.

Bring your principles of cooking and common sense into active play and the delicious dishes that will result will delight you.

To Boil a Chicken.

You only want to boil a well-grown chicken. If it is old or tough, it can be made tender. After it is drawn, stuff it with a bread stuffing and skewer or tie it in shape. Cover it with boiling water, add a teaspoonful of vinegar and one tablespoon of salt. Boil slowly until tender, and serve with a sauce made with one tablespoon of butter and tablespoon of flour and one cup of the liquor in which it was cooked. Chop the giblets fine and serve in the sauce with a little pepper and salt if needed. Garnish with parsley or serve with egg, oyster or celery sauce.

To Boil a Chicken to Use in Salad or Grind for Force Meat.

Put the chicken in a kettle and pour one quart or more, (according to the size of the chicken) over it. Put one teaspoon of vinegar and one tablespoon of salt in the water, cover and boil slowly until tender. It will take from one and one-half to three hours.

To Bake Chicken.

Use a young, tender chicken, stuff with bread stuffing and truss. Sprinkle with pepper and salt, dredge with flour. Put four or five slices of salt

pork in the bottom of the baking pan, lay the chicken on top of this and put it in hot oven for fifteen or twenty minutes. Then decrease the heat and cook until tender, basting with butter and water or stock. Serve with any of the baked chicken sauces or gravies.

To Saute Chicken.

Cut the chicken in suitable pieces for serving. Sprinkle with pepper, salt and dredge with flour. Fry out four or five slices of pork scraps or use one tablespoon of lard. Have it smoking hot in the pan and saute the chicken a golden brown. When done remove the chicken.

Put a tablespoon of flour into the skillet and stir, then add one cup of thin cream. Stir until it thickens. Season and serve in a gravy bowl.

To Fry Chicken.

Cut into pieces as for sauting. Dust with pepper and salt. Dip each piece in crumbs, egg, and then again in crumbs. Put them in the frying basket, dip in hot fat and fry until a delicate brown. Garnish with parsley or curled celery or cress.

Fricassee Chicken.

Wipe, and cut the chicken at the joints in pieces for serving. Cover with boiling water. Cook one hour or until tender, reducing the water to nearly a pint. Remove the chicken from the liquor, dredge

with salt, pepper and flour, brown in hot butter or pork scraps. Put the chicken on toast on a hot platter; add to the liquor one cup of cream or milk and heat it again. Melt one large tablespoon of butter in a sauce pan; add two tablespoons of flour, and when well mixed pour on slowly the cream and chicken liquor. Add salt and pepper and pour the same over the chicken. Trim a platter with toast, arrange the chicken nicely on toast, pour the cream dressing over it and garnish with parsley.

To Broil a Chicken.

Wash in soda water, wipe dry and put in a baking pan heated very hot. Put the skin side down and press it flat on the back inside of a hot oven. Cook about fifteen minutes, turn the chicken and cook until a nice brown. It takes about thirty minutes to cook the chicken. When it is done, season with salt and pepper and pour melted butter over it. Serve with pastry crullers. You can broil the chicken on top of the stove on a hot griddle, or on a wire broiler over hot coals.

Broiled Chicken.

Split the chicken down the back. Sprinkle with pepper and salt, dredge with flour and put a piece of breakfast bacon under each wing and leg. Put three or four pieces of bacon in the boiler, or in the pan, and lay the chicken on it. Broil in the oven or over coals. If in the oven, baste with drippings from the

bacon, and if there is not enough, use a little butter and water mixed.

Stewed Chicken.

Cut a chicken into pieces and place in a stew pan with the giblets. Pour about one pint of boiling water over it. It is not necessary to entirely cover it with water. Cover the stew pan closely and cook for ten minutes, then add a tablespoonful of butter and a tablespoonful of flour mixed together until smooth. Recover and cook until tender. Serve with a sauce made from the chicken broth by cooking a tablespoon of butter, adding one tablespoon of flour and then the broth, and then season. Cut the giblets into this and pour over the chicken; or, you can add mushrooms or celery to the sauce.

Chicken Pie.

Cut the chicken at the joints and the breast into four pieces. Cut the back and separate the neck. Use the giblets. Pour boiling water over it and stew until almost done. Make a rich pastry, roll thin and line a baking pan with it. Cut slashes at the bottom. Dredge the chicken with flour and put it in the pan. Put a tablespoon of butter in little bits over it. Season with salt and pepper. A little onion and celery make quite an addition. Cover the tops with pastry, rolled thin, slashing it several times to let the juice escape. Bake in a moderate oven until a nice brown color.

Luncheon Chicken.

Cut a cold boiled or baked chicken very fine. Make a sauce by cooking one tablespoon of butter and one tablespoon of flour, then one cup of chicken liquor. Season with a little chopped onion, pepper and salt and mix with the chicken. Make little mounds, nest-shaped, on a platter. Drop an egg into each nest. Cover with buttered crumbs and bake until the whites of the eggs are firm. Serve with a plain cream or mushroom sauce.

To Bake a Boned Chicken.

After the chicken has been boned, stuff in shape with a highly seasoned force meat made of chicken or veal. After it has been stuffed, sew it securely and tie in shape. Put in a baking pan, cover over with thin slices of bacon. Baste often, and remove the bacon when it is almost done. Dredge the chicken with flour, and brown. Serve with a white or brown sauce.

Molded Chicken.

Boil a chicken in highly-seasoned boiling water until tender. When cold, cut in strips or nicely shaped pieces. Ornament the bottom of a brick, or any shape mold you may prefer, with hard boiled eggs, cut in crescents or thin, round slices, then lengthwise slices of pickles or truffles. Make a jelly of the chicken liquor in the proportion of one-half box of gelatine to three cups of liquid. When it is

cold and beginning to congeal, pour a little of it in the mold. When it is firm, put in a layer of chicken, a little jelly, some pickle, eggs, etc. More jelly, and so on until the mold is filled. When it is cold, dip the mold in warm water and turn on a platter. Garnish with curled celery and serve with it a tartare sauce.

Baked Turkey.

After the turkey has been cleaned, put the prepared stuffing in, press in shape, put into a baking pan, breast side down. When it becomes brown, turn it and brown the breast and sides. Then begin and baste frequently with water and butter and a little flour and pepper and salt. Continue the baking, allowing twenty minutes to a pound. Make a gravy from the water in which the giblets were boiled and add to the bastings. Cut the giblets into small pieces and pour the gravy over them.

Boiled Turkey.

Use the receipt for boiled chickens to serve with oyster sauce

Turkey Hash.

Turkey or chicken hash is made the same as beef hash.

Boned Turkey.

After the turkey has been boned, you can fill it with force meat made from veal, pork or chicken and alternate with thin slices of light and dark meat.

Sweet breads, truffles, mushrooms, ham, tongue and hard boiled eggs can all be used—any or all. For a seven or eight pound turkey, you will need three and one-half or four pounds of filling. Arrange the filling so that it will look pretty when it is cut. Make one pint of jelly from the broth, using one-third of a box of gelatine to make a stiff jelly. All materials for stuffing must be first cooked. Stuff the wings and second joints with force meat and sprinkle with whole allspice. Place through the center a row of hard boiled eggs, cover with the force meat and then arrange the other meats to suit the taste, putting in a little allspice now and then. When filled, sew well and tie in shape. Put it into a piece of cheese cloth and tie it up well and put it in a steamer on its back. Steam for two hours, then dredge with flour and bake until brown, basting with chicken, turkey or veal broth well seasoned. Let it cool and serve in thin slices with or without sauce. To serve it on lettuce leaf with tartare sauce is good and pretty.

To Roast or Bake Geese or Ducks.

Dress and truss the same as a turkey or chicken. Stuff with a highly-seasoned dressing, using more onion than for chicken or turkey, and also a little sage. Dredge the fowl with salt, pepper and flour. Put a little water in the pan and baste often. Bake until tender, allowing twenty or twenty-five minutes to the pound. Serve with apple or giblet sauce.

Game.

Broil squabs, pigeons or partridges by either of the receipts for broiling chicken. Serve on pieces of toast dipped in melted butter.



SAUCES FOR MEATS.

Drawn Butter Sauce.

Cook one full tablespoon of butter in a sauce pan. Add one full tablespoon of flour. Stir until smooth. Add one cup of water or white stock. Cook until it thickens, then add one tablespoon of butter in small pieces. Season with pepper and salt. Serve with boiled or baked fish. Add a little lemon juice, if you want it acid.

Egg Sauce.

Add to drawn butter sauce three hard boiled eggs, chopped fine. To make pickle, shrimp, anchovy, oyster, caper or olive sauce, add any one of these, chopped, to the drawn egg sauce.

Cream or White Sauce.

Use one tablespoon of butter, one of flour, and one cup of cream for a thin sauce. If you want it thicker, use two tablespoons of flour. Season.

Mushroom or Sweetbread Sauce.

Add a few chopped mushrooms and sweetbreads that have been parboiled to the cream or white sauce.

Cauliflower Sauce.

Boil cauliflower, pull it to pieces and add to the cream sauce.

Oyster Sauce.

Use one tablespoon of butter, one of flour, one cup of water, or stock, or oyster liquor. Add a few oysters that have been parboiled and cut in pieces.

Brown Sauce.

Take one tablespoon of butter, two tablespoons of flour, that has been browned in the oven, and one cup of cream for a thin sauce. If you want it thick, you can use four tablespoons of flour.

Brown Sauce, No. 2.

Use the above receipt, substituting brown stock for cream.

Sauce Piquante.

Add to brown sauce one tablespoon of vinegar and two tablespoons of chopped pickle.

Tartare Sauce.

To one cup of mayonaise sauce use a little chopped onion, some chopped pickle, a little parsley, chopped very fine for fried fish and oysters, jellied chicken, cold tongue or salad.

Mint Sauce—For Roast Lamb.

Four tablespoons of chopped mint, two tablespoons of sugar, one-half cup of vinegar. Pour the vinegar over the sugar. When dissolved, add the mint and set in a warm place for an hour or more before ready to use.

Tomato Sauce.

Stew one-half can of tomatoes with a bit of bay leaf and a slice of onion. Cook ten minutes and strain. Cook two tablespoons of butter and add two tablespoons of flour. Pour the strained tomatoes on this; season with pepper and salt. Cook until thick

Sauce for Cold Meats.

Mix one cup of brown sugar, one-half cup of currant jelly and one-half cup of butter together. Add a little mustard. Cook until melted and blended.

Horseradish Sauce.

Use fresh, grated horseradish, mixed with whipped cream and seasoned with salt, pepper and vinegar for cold meats.

Horseradish Sauce, No. 2.

Mix one-half cup of grated horseradish with one teaspoon of sugar, one tablespoon of vinegar and a little salt, pepper and mustard.

Cranberry Sauce.

Wash two cups of cranberries. Add three-fourths cup of boiling water. Cover and cook five minutes, then mash and strain. Add three-fourths of a cup of sugar to the pulp and cook five minutes. Serve hot or cold.

Sauce for Mutton.

Mix three-fourths of a cup of butter and one cup of brown sugar together. Add one-half cup of acid jelly (currant is nice). Add two cups of browned flour, some chopped onion and celery, one grated nutmeg, one teaspoon of allspice, salt and pepper to taste. Cook together until blended.

Sauce for Meat.

Four tablespoons of dry mustard, two cups of vinegar, one cup of butter, yolks of five eggs, one-half cup of jelly, one teaspoon of cayenne pepper—let boil a moment.

VEGETABLES.

Vegetables, if possible, should be cooked when perfectly fresh. They should be kept (if necessary to keep) in a cool, dry place. Cook all green and starchy vegetables in boiling water with a little salt. The salt seasons and helps to preserve the color. A time-table can not be depended upon, as so much depends upon the age and the freshness of the vegetables. Fresh ones take much less time in cooking. Study the serving of vegetables with your meats, as some seem to harmonize with certain kinds of meats more than others. Two vegetables with a course is all that is needed or advisable.

Boiled Potatoes.

Wash well. Scrape new potatoes and peel old ones. Put in cold water to prevent discolor. If the potatoes are wilted, let them stand in ice cold water for an hour. Have the potatoes as near the same size as possible; cut the larger ones to correspond with the smaller. Cook in boiling, salted water from twenty to thirty minutes. Drain off all the water and sprinkle a little salt to help absorb all moisture. Set on the back of stove, cover, leaving just enough opening for steam to escape, or cover with a piece of cheese cloth. Serve plain, or with a white sauce poured over them.

Mashed Potatoes.

Boil potatoes as above receipt. Mash them with a potato masher. Season with butter and a little cream or milk and beat them until very light and white. They can be served this way or baked upon a flat pan and shaped into a cone. Make a little well in the top, put a small lump of butter into it and smooth the potatoes over it, covering it out of sight. Set in the stove and bake a light brown, or you can press boiled mashed potatoes through a ricer and serve piled lightly on a dish.

Scalloped Potatoes.

Peel the potatoes and cut in thin slices. Put a layer of potatoes in a baking dish. Dot over with butter and sprinkle with salt. Fill the dish in this way and pour enough sweet milk over to barely cover. Bake in the oven about thirty minutes. Or you can sprinkle a little cheese over each layer. Cover the top with grated cheese and buttered crumbs.

Creamed Potatoes.

Cut cold, boiled potatoes in cubes. Heat in a very little boiled milk. Pour a white cream sauce with a little chopped parsley over them. This makes a nice dish for tea.

Potato Puffs.

To two cups of well-mashed seasoned potatoes add the yolks of two eggs and beat well. Beat the white

separately and stir in lightly. Put the potatoes in a greased baking pan, or gem pans, and bake until brown.

Potatoes in their Jackets.

Wash well, and dry. Put in a hot oven and cook from fifty to sixty minutes. When soft, break the skin in one place and serve at once. Or you can cut a piece from the top and scoop out the potato. Season with butter, cream and salt. Fill the hull full, rising a little over the top of hull, put a small piece of butter in the top, set in a pan and heat in the oven a few minutes.

Broiled Potatoes.

Cut boiled potatoes in small pieces. Put a tablespoon of butter in a griddle. When hot, put in the potatoes and mix with butter until thoroughly heated. When the butter is absorbed, sprinkle with salt and serve at once. A little onion can be cooked in the butter before putting in the potatoes, if desired.

French, or Parisian Potatoes.

Peel large potatoes and cut with a French potato cutter as many little balls as you can get from each potato. Put the skeleton or shell that is left into cold water. Cook the balls in boiling salted water and serve with a cream sauce. Boil the skeletons and when cold you can use in any way in which you prepare cold boiled potatoes. A nice way is to make into

Hashed Brown Potatoes.

Chop the potatoes with a slaw chopper, season with a little onion, pepper and salt. Melt a tablespoon of butter in a skillet, or use drippings from bacon. When hot, put in the potatoes and press down close to skillet. It will brown in a little while. Turn as an omelet and serve at once.

Fried Potatoes.

There are numerous ways of preparing potatoes for frying or sauting. Cold boiled potatoes can be made into cakes, dipped in flour and sauted in butter. You can parboil the potato balls and then dip in hot fat and fry a delicate brown and use as a garnish; or cut a raw potato in strings, cubes, curls, or long, thin pieces, all of which are dipped in deep fat and fried, drained on brown paper and served at once. They are not good if allowed to stand.

Potatoes as a Garnish.

Boil, mash and season. Add the yolk of one egg to a pint. Put in a pastry bag with star-shaped, or any fancy-shaped, tube and press the potato through, making a border of flowers around the dish.

Saratoga Potatoes.

Peel large potatoes and cut very thin with a vegetable cutter, or Saratoga cutter, let stand in ice water till crisp. Take out and dry between towels.

Fry a few slices at a time in hot fat, drain on brown paper, sprinkle with salt. These are beautiful as a garnish for broiled steak, or use piled up in the center of a dish with smelts or small fish around them.

Potatoes en Surprise.

Season one pint of hot mashed potatoes with one tablespoonful of butter, one teaspoonful of salt, one-fourth of celery salt, one-fourth teaspoonful of pepper and a few grains cayenne. Add six drops of onion juice, cool slightly, add the yolk of one egg, shape in balls, fill the center with creamed chicken, peas or sweetbreads, shape as potatoes. Dip in crumbs; eggs and crumbs and fry in hot fat.

Sweet Potatoes.

Boil sweet potatoes as you do Irish potatoes; also use receipt for stuffed potatoes. Sweet potatoes are better steamed than boiled.

Baked Sweet Potatoes.

Boil the potatoes with their skins on. Scrape when done and slice in one-half inch slices lengthwise. Put a layer in a baking pan. Sprinkle sugar over them and dot generously with butter. Continue this until the dish is full. Bake in the oven until the sugar and butter form a syrup and the top begins to brown.

Tomatoes.

There are many ways of preparing and serving tomatoes. The simplest ways are to serve them cold, peeled and sliced, to be eaten with salt, pepper and vinegar, or a little sugar sprinkled over; or they can be peeled whole or cut in halves and served with a salad dressing.

Broiled Tomatoes.

Cut in inch slices without peeling. Dip in crumbs, egg and crumbs again. Melt some butter in a skillet; when quite hot put in the tomatoes and cook a minute or two, then turn and cook the other side. Or you can broil them without the crumbing.

Stewed Tomatoes.

Peel tomatoes and cut in pieces. Season with salt, pepper, a little sugar and chopped celery. Stir in a little flour or bread crumbs, cover and cook about twenty minutes.

Baked Tomatoes.

They can be baked whole, with their skins on, by scooping out the center and filling the cavity with bread crumbs mixed with butter and the part of the tomato that was scooped out and chopped. Season with a little sugar, pepper and salt, and celery if you like. Put in a baking dish and bake twenty minutes. Or you can peel the tomatoes and cut in small pieces. Season well and add bread crumbs over top.

String Beans.

Put a piece of salt pork about four inches square in a pint of cold water. Cook for one hour, then add three or four pints of beans that have been strung and broken in pieces. Cook for three hours. If the water boils out, add a little more boiling water and one-half hour before serving put in one teaspoonful of salt. Do not add any more water than is absolutely necessary.

Butter or Lima Beans.

Shell and put in cold water for a while, then cover with boiling salted water and cook from one to two hours. Serve with a cream sauce, or with melted butter. They are very nice drained perfectly dry and pressed through a ricer and seasoned.

Green Peas.

Shell, cover with boiling salted water. Cook about twenty minutes in uncovered vessel. Drain off the water. Season with a little butter, pepper and salt. A little sugar is sometimes an improvement. A sprig of parsley gives flavor and a good color.

Green Corn.

To boil corn, shuck and silk the corn, put in a kettle with boiling salted water and cook from twenty to thirty minutes.

Stewed Corn.

Cut the corn from the ear and scrape the pulp. Put in a stew pan. To three cups of corn allow one cup of water. Cover and stew fifteen or twenty minutes. Season with salt, pepper or a little cream.

Fried Corn.

Cut four cups of corn from the ear and scrape the pulp. Put one full tablespoon of lard or pork drippings in a skillet. When hot, put in the corn. Stir well and cook about twenty minutes. Season with salt and pepper.

Corn Pudding.

Cut or grate corn from the ear. To two cupfuls of grated corn add two cups of milk and two eggs beaten, one tablespoon of butter, one teaspoon of salt. Put in a baking dish and bake until it thickens.

Corn Fritters.

Use two cups of grated corn, two eggs beaten together, one-fourth cup of flour and one teaspoon of baking powder. Season with salt. Drop by spoonfuls in deep, hot fat and fry a delicate brown.

Boiled Cabbage with Bacon.

Put one-fourth pound of bacon in a kettle of cold water; when it boils put in the cabbage, cut in quarters from the stalk. Cook uncovered for twenty or

thirty minutes. Some persons like it cooked a long time, until the water has cooked out and the cabbage has a decided flavor of the bacon. When done, drain, season with salt and red pepper. Pile on a dish, put the bacon in the center and serve.

Boiled Cabbage.

Take off the outside leaves, cut in pieces from the stalk. Wash thoroughly in cold water, drain well. To a vessel of boiling water add one teaspoon of salt, one-fourth teaspoon of soda. Put the cabbage in this one piece at a time, so that the boiling will not stop. Cook for twenty minutes uncovered. Drain, season and serve with a cream sauce poured over it.

Cold Slaw.

Shave the cabbage and keep in ice water until crisp. Lift out of the water, shake the water out and press lightly between towels to dry. Pour a salad cream dressing over it. It is made attractive by serving in a bowl with some of the curled, crisp cabbage leaves taken off before cutting the slaw and shaped into a bowl. Put the shaved cabbage into this and pour dressing over it.

Cauliflower.

Take off the outside leaves. Pour cold water over it and let stand a short while. Drain, cook in boiling water, uncovered, until tender and will keep its shape. Pour a well-seasoned cream dressing over

it. Do not season the cauliflower until done. It is sometimes cooked tied in cheese cloth, which makes it white.

Asparagus.

Wash and scrape the asparagus tips. Tie bunches of about twelve stalks each. Let stand in cold water about one-half hour. Cook standing in water with the blossom end up, it is more tender and cooks quicker. Cook until tender and serve on toast with a cream dressing poured over it. Asparagus tips are cooked by cutting the stalks in inch pieces, boiled in salted water and served with a cream dressing over them. They are nice served in crustades or bread boxes.

Carrots.

Cut with a French vegetable cutter into balls or into squares. Boil in salted water. Drain well. Season with salt and pepper and pour melted butter over them.

Turnips.

Prepare turnips the same way as carrots. Cook in boiling water for ten minutes. Pour the water off and pour fresh boiling water over and continue to boil until tender. Drain the water off, season and serve with a white sauce.

Beets.

Wash well, but do not peel. Cook in boiling water from one to three hours, according to size and

age. Drain them, and the peeling will slip off by rubbing slightly. Cut in slices. Season with salt and pepper. Pour melted butter over them.

Pickled Beets.

Cook in the same way. Slice, when cold pour vinegar over them. Season with salt and pepper.

Okra.

If the pods are small, cook whole; if large, cut in inch pieces. Cook in boiling salted water for twenty or thirty minutes. Drain, season with pepper and salt. Pour melted butter over them.

Squash.

Wash, peel and cut in pieces. Boil until tender. Drain off the water, set on back of stove to dry. While hot, mash; season with salt, pepper, cream and butter.

Parsnips.

Wash well, peel and boil until done—at least one hour or more. Cut in lengthwise slices. Dip in butter, then in flour and saute on both sides until brown. Or one can mash them after boiling, mix with an egg and season. Make in cakes, roll in flour and brown.

Salsify.

Wash and peel. Let stand in cold water, cut in one-half inch pieces. Boil, changing the water several times. Serve in a cream sauce.

Onions.

Cut off the tops and roots. Take off the outside skin. Cook in boiling salt water until tender. If they are small, young onions, serve them whole with pepper, salt and melted butter, or in a cream sauce; if old, after they are boiled, cut in small pieces or mash. Serve in a cream sauce.

Stuffed Spanish Onions.

Peel and scoop out from the top some of the center. Chop what is taken from the center fine, mix with a little minced chicken, veal or ham (one or all of these), some bread crumbs, seasoned with salt and pepper, moistened with melted butter. Fill the centers with the mixture, put in a baking dish with a little water. Cover the dish and bake until tender. Just before serving remove the top, sprinkle the onion with buttered crumbs and leave in the oven a few minutes to brown; or they can be parboiled and then stuffed and baked.

Stuffed Peppers.

Cut the tops from green or red peppers. Remove partitions and seeds. Stand in cold water for an hour. Drain and fill with chopped veal, chicken or beef, a little onion, some bread crumbs, season, mix all well together with melted butter. Put in a pan with one cup or a little more of stock or water. Cover the top with buttered crumbs. Bake for forty or fifty minutes. Serve with tomato sauce.

Fried Egg Plant.

Remove the skin, cut in one-fourth inch slices, salt, stack together, put a weight of some kind on top to extract the juice. Let stand forty or fifty minutes, dip the slices in egg and then in flour or crumbs, saute in butter or drippings on both sides until brown.

Stuffed Egg Plant.

Boil until tender. Cut in halves crosswise or lengthwise, scoop out the center. Mash the pulp, season with salt, pepper and butter and a few drops of cream. Fill the shell with this mixture, sprinkle with buttered bread crumbs and brown in the oven.

Cucumbers.

Cut a thick slice from each end. A cucumber is bitter near the skin. Cut a thick peeling off, put in ice cold water; do not put any salt in the water, as salt makes them tough. When ready to serve, cut in very thin slices on a bed of crushed ice.

Mushrooms.

Wash two cups. Remove stems. Peel caps and break in pieces. Melt three tablespoons of butter in a sauce pan, add the mushrooms. When hot through, season with salt and pepper. Dredge with flour, put a small quantity (about one-half cup) of water, stock or cream. Cook slowly five minutes. Serve on pieces of toast. You can boil or stew mushrooms. These are the simplest and best ways of preparing them.

FARINACEOUS FOOD.

Boiled Rice.

Wash one cup of rice through several waters. Have two quarts of boiling salted water on ready. Put the rice in slowly, so that you do not stop the boiling. Stir at the first with a wooden spoon, so that the grains do not stick to the bottom. Cook until the grains are perfectly soft, drain well, sprinkle with salt. Cover over with a top or napkin, leaving a small opening for steam to escape. Set on back of range or inside the oven to dry. If you want to serve as a vegetable, season with butter.

Boiled Rice in Milk.

Boil the rice as the above receipt. When it has cooked ten or fifteen minutes, pour off the water and pour over it two cups of hot milk. Cook until tender. When done, set on back of range until ready to serve.

Rice Border.

Season boiled rice with salt and butter. Butter a round mold with a large opening in the center, press the rice into it, set in a cool place. Serve creamed chicken or stewed tomatoes in the center. Set the border inside the stove a moment before put-

ting in the mixture for the center. Or take boiled rice, season, beat in two eggs, put in a buttered mold. Set inside the stove to cook the egg. Turn out and serve with elbow macaroni and tomato sauce.

Rice with Cheese.

Put a layer of cooked rice into a shallow pan, sprinkle over with grated cheese; then a layer of rice, another layer of cheese. Sprinkle with a little salt and bake long enough to melt cheese.

To Boil Macaroni.

Cut in pieces, pour boiling water over, add a little salt, boil until tender, drain and pour a cream sauce over it.

Baked Macaroni with Cheese.

Break in pieces and boil. Put a layer in baking dish, sprinkle over with bits of cheese and butter, and so on until filled. Moisten the whole with a little milk or cream. Bake until the cheese has melted.

Macaroni with Tomatoes.

Cut in pieces and boil in salt water, drain and mix with stewed tomatoes or tomato sauce.

Boiled Macaroni with Cheese.

Cut in pieces and boil; drain off water. Cover while hot with grated cheese. Pour a cream sauce over. Bake ten or fifteen minutes. Serve at once.

Cottage Cheese.

Put fresh, thick clabber over hot water; when it is heated through, drain through a colander, press out the water, moisten with cream. Roll in balls and serve banked as a pyramid on a bed of lettuce.

Cheese Ramekins.

Pour one-half cup of hot milk over one-half cup of bread crumbs and one cup of grated cheese, add two tablespoons of butter, the yolks of two eggs. Season with one-third teaspoon of salt and one-third teaspoon of mustard and little cayenne pepper. Beat the whites of three eggs very light, stir in gently, cook in ramekin or paper boxes and serve at once. They will make a nice cheese course for a luncheon.

Welsh Rarebit.

Beat two eggs together until light, add one cup of bread crumbs and cup of grated cheese. Season with red pepper and salt, add one tablespoon of melted butter. Put slices of toast in a baking dish, spread the cheese mixture over top, put in the oven long enough to melt the cheese and set the egg.

Welsh Rarebit. No. 2.

Pour one-half cup of white sauce over one cup of grated cheese; season with salt and red pepper. When the cheese begins to melt, pour one egg beaten light and cook one minute. Serve on toast while piping hot.

Welsh Rarebit. No. 3.

Make as above receipt, using ale or beer instead of white sauce.

Cheese Straws.

Roll pastry very thin, cut in strips four or five inches long and one-half inch wide, lay on a baking dish, sprinkle generously with grated cheese and red pepper. Cook in rather a quick oven.

Cheese Straws, No. 2.

Mix four tablespoons of butter with three tablespoons of grated cheese, one egg, one teaspoon of sugar, one-half teaspoon of salt, white and red pepper, a little nutmeg; add two tablespoons of cream, and flour enough to roll and cut in strips. Cook in a moderate oven a delicate brown. Pile on a plate, log cabin style.

CEREALS.

Rolled Wheat, Barley or Oats.—To one cup of either of these use three cups of boiling water. Cook in double boiler one hour. If you do not use double boiler, stir well from the bottom often, to prevent burning.

Farina.

To one cup of farina use six cups of liquid. Cook one-half hour.

Hominy.

Six cups of liquid to each cup of hominy. Cook from six to ten hours.

Fine Hominy.

Four cups of liquid to each cup of hominy. Cook from three to six hours.

Oatmeal and Cracked Wheat.

Four cups of liquid to each cup of cracked wheat or oatmeal. Cook from three to six hours.

EGGS.

Eggs are a very nutritious and easily digested food when properly cooked. There are numerous ways of preparing them, giving a wonderful variety.

To Boil an Egg.

Pour one pint of boiling water over it, cover and let stand on back of stove six minutes to soft boil. If a larger number is to be boiled, allow one pint of water to each egg. Allow twenty minutes to hard boil.

To Saute Eggs.

Put a tablespoon of butter in the pan; when melted, break one egg at a time. Don't have butter too hot. If you want egg cooked on both sides, turn and cook through. They are very nice served with boiled ham or bacon; if served with either of these, cook the meat first, put on a platter and keep warm and cook the eggs in the same pan in drippings from the meat.

To Poach an Egg.

Break one egg at a time in a shallow vessel of hot water and cook until the white is firm. Lift them out with a perforated skimmer. Sprinkle with salt and pepper.

Scrambled Eggs.

Put two tablespoons of butter in a skillet. Break six eggs into a dish. When the butter is melted, pour in the eggs. Stir from the bottom and cook until creamy. Season with salt and pepper.

Ways of Serving Hard Boiled Eggs.

Take the shells from around hard boiled eggs and sprinkle with salt and pepper. Serve whole in a cream sauce, or cut in small pieces, mix in with cream sauce and serve on toast. Cut the whites in daisy-shaped petals, dip each one in cream sauce, arrange around a shallow dish, put a spoonful or two of cream sauce in the bottom of the dish and press the yolks on to it through a ricer. Chop the whites of eggs and mix with a cream sauce, line a dish with toast dipped in butter, cover each piece with creamed eggs. Season the yolks with a little butter, pepper and salt, press through a ricer over the top of dish. There are many ways of preparing hard boiled eggs as garnishes.

Dressed Eggs.

Cut hard boiled eggs in two, crossways or lengthways. Season the yolks with butter, pepper, salt, a little mustard and vinegar. Roll in balls and place a ball in each half of the whites.

Eggs a la Reine.

Butter small tin or porcelain molds, sprinkle with chopped parsley, drop an egg into each one. Put

the molds into a pan of hot water. Cover over the top, cook until the whites are set. Turn each one on to a round of toast and put a tablespoon of well-seasoned cream sauce on each one.

Baked Eggs with Cheese.

Break one-half dozen eggs into a baking dish, sprinkle with cheese. Pour over them one cup of cream sauce, cover the top with buttered crumbs, sprinkle over with cheese and cook in the oven twenty minutes.

Plain Omelet.

Four eggs beaten separately until light; add to the yolks four tablespoons of milk and one teaspoon of baking powder; fold in whites, sprinkle with salt and a very little white pepper. Put tablespoon of butter in the omelet pan; do not have it too hot; pour in the mixture; cut long cuts through the bottom to get the heat through in order to cook, and when it is set, put inside the oven on the grate and let brown slightly; fold and turn on hot platter, garnish with parsley and serve at once. There are many variations to this omelet. It can be served with macaroni, cut in pieces and boiled, arranged around the omelet and a tomato sauce poured over it. By sprinkling the top of omelet with parsley, mushrooms, ham, oysters, fruits, jellies, etc., etc., you have as many different kinds of omelet.

Creamy Omelet.

Beat together (just enough to break the eggs well) four eggs, add four tablespoons of water or milk. Melt one tablespoon of butter in an omelet pan; when hot, but not brown, pour in the eggs; when it is slightly set at the bottom, cut and turn the cooked parts on top, letting the uncooked slip to the bottom; continue this until it all seems cooked, then stand for a moment to set. Tip the omelet pan and with a broad-bladed knife or spatula fold and turn on a warm platter. Garnish and serve at once.

Shirred Eggs.

Beat the whites of two eggs very stiff, pile on to a dish with the bowl of a spoon. Make two openings equal distance apart and not too near the edge, for the yolks should be preserved unbroken. Slip them into the cavities; set the dish inside the stove and cook ten minutes; season and serve.

Shirred Eggs. No. 2.

Butter shirred egg dishes, drop one or two eggs in each dish, sprinkle with salt and pepper. When nearly done, put a small piece of butter in top of each egg. Serve in the dish in which they were cooked.

HOW TO COOK DRIED AND FRESH FRUITS.

To Cook Fresh Fruit.

Fresh fruit is generally stewed and should be cooked in a granite or porcelain vessel and stirred with a wooden spoon. Tin or iron utensils affect the color and flavor. Add a pinch of salt while cooking. Stew with a small quantity of water until nearly done, then add sugar to suit the taste. Sugar added to acid fruit while cooking loses its sweetening qualities, and it is advisable not to add it until the fruit is almost or entirely done.

To Stew Apples.

Pare, core and cut in halves. Put in a stew pan with a small quantity of water. Cover closely and stew until tender. Add the sugar and stir in lightly, so that you do not break the apples. More water is necessary to cook some apples than others, and when necessary to use a good deal of water, pour it off before adding the sugar.

To Stew Pears.

Wash the pears and pare, if preferred. Put a small quantity of water, about one cup to six or eight medium-sized pears, and one cup of sugar over

them; three or four cloves added to the water is an improvement. Cover the vessel well and cook until tender.

To Stew Peaches.

Pare and seed, cut in halves and cook as pears.

To Stew Cranberries.

Wash one quart of cranberries and add three-fourths of a pint of boiling water, cover closely and cook five minutes over a quick fire. Stir with a wooden spoon, press through a colander, add three-fourths of a pint of sugar. Simmer five minutes. Serve hot or cold. When cold, it will jelly.

To Stew Pie-Plant.

Wash and scrape, cut in inch long pieces, cover with water, heat to the boiling point, drain off the water, add two cups of sugar to each quart of pie-plant and simmer five minutes.

To Stew Gooseberries.

Stem and wash the berries. Cook as pie-plant, using the same quantity of sugar. A little more time is necessary in stewing the gooseberries than pie-plant.

To Stew Dried Fruits.

Wash well in warm water. Soak in cold water until they lose their shriveled appearance. It is well to soak some dried fruit over night. Cook in the

water in which they were soaked until tender; cook slowly in a covered vessel. Sweeten, and simmer five minutes. Serve hot or cold.

Prunes should be soaked several hours and cooked slowly for one and one-half or two hours. Stew dried plums as you do prunes.

Apricots should be washed in warm water and soaked in cold water for several hours and cooked in enough water to cover for one hour. Sweeten to taste and simmer five minutes.

To Stew Dried Apples or Peaches.

Both dried peaches and apples should be washed, and soaked over night or several hours. Cook slowly in a small quantity of water in a covered vessel. Cook until tender. Add sugar, simmer a few minutes and serve hot or cold.

Baked Pears.

Use fresh or canned pears; put in a baking dish, pour over the syrup from the can, sprinkle with sugar, add a little lemon peel and bake for fifteen or twenty minutes. If fresh pears are used, stew until tender, put in the baking dish, add sugar and water and bake.

Baked Peaches and Apricots.

Peaches and apricots are baked in the same way as pears.

COMPOTES.

Compotes are fresh fruit stewed in a syrup, and can be used as a dessert with cake. A mold of rice is often garnished and served with compotes.

Syrup for Cooking Compotes.

Two cups of sugar and two cups of water, boil five minutes after it reaches the boiling point, put in the fruit and cook until tender.

Apple, Pear, Peach and Apricot Compote.

Pare and core the apples, cut in halves or quarters. Drop them in the syrup and cook until tender; lift out with a perforated skimmer. Cook the syrup down and pour over the apples. Pears are cooked in the same way. Peaches and apricots are pared and stoned, cut in halves and cooked in the syrup as the apples and pears.

Orange Compote.

Peel the oranges down to the pulp, cut in two, crosswise, and cut out the core or break in sections. Take off the thin skin, add a little lemon juice to the syrup, drop in the orange pieces and cook until tender. Remove and cook the syrup down and pour over the oranges. Serve with whipped cream.

BREADS.

Since bread forms so large a part of the daily diet, it is very important that it should be good bread. It is a mistake to think it difficult to make; it is easy when the principles are understood. It is necessary to have good flour. You can not make good bread with new wheat flour. It should be at least three months old. You can dry flour by spreading a small quantity in the sun or putting it near a fire, but this is troublesome. The proportions of raising materials are given below, and directions and explanations for mixing and baking. Carry them out and see what you can do in bread making. Of course it takes some experience in mixing and baking, but you can get this in a few times making.

Proportions.

Use one level teaspoon of baking powder to each cup of flour.

Use one level teaspoon of soda and two full teaspoons of cream of tartar to one quart of flour.

Use one level teaspoon of soda to one pint of sour or butter milk.

Corn and batter breads should be made with fresh sour milk. Biscuits are better when the milk is a little more acid.

Use about three and one-half cups of flour to one pint of liquid in yeast bread, rolls or loaf bread.

Use three-fourths cup of liquid to two cups of flour for baking powder or soda biscuit.

Use one cup and a half of liquid to two cups of flour for batter breads, unless otherwise directed in receipts.

Yeast Bread.

Bread made from yeast requires certain conditions in order to be good. If cold, it will not rise, if too hot it will not rise, since the yeast is a plant and heat and cold alike will kill it. The yeast should be mixed with warm water, not hot, and set to rise in a warm place. It requires moisture and nourishment which it gets by mixing with the flour. Allow from four to five hours for making. It can be made in two and a half hours if a sufficient quantity of yeast is used.

Yeast bread should be baked in a hot oven. If it is loaf bread, have the fire hot enough to allow the bread to rise fifteen minutes before browning. Keep the oven at the same temperature while baking. Toward the last when you think the bread is done through, you can lower the temperature a little and let it stay a little longer to settle.

White Bread.

Scald one cupful of milk, add one cupful of hot water. Pour over one-half tablespoon each of lard, butter and sugar, and one and one-half teaspoons of

salt. Dissolve one yeast cake in one-fourth cup of lukewarm water and add to the first mixture when lukewarm. Add enough flour to knead and knead until smooth and elastic. Let it rise until it has doubled its bulk. Cut it down, rise again, shape, rise again, and bake in a hot oven from fifty to sixty minutes.

Water Bread.

Use the receipt for white bread using all water.

Rolls.

Scald one pint of milk, pour it over two table-spoons each of butter and sugar, and one teaspoon of salt. Cool, add one-fourth of an yeast cake dissolved in one-fourth cup of lukewarm water. Add flour to make a sponge, about three cups. Beat well, let it rise until light, then add enough flour to knead. Knead thoroughly, let it rise until light, cut down, shape, rise until light and bake in quick oven.

If the bread is made at night to be used for breakfast, or early in the morning to be used for tea, use the above receipt. If you want to make bread in four or five hours use the same receipt except use one yeast cake instead of one-fourth. Do not use one cake in all yeast bread receipts. Be guided by the length of time you have for making the bread.

Use this same receipt in making all rolls. If shaped differently they take the name from the shape into which they are made. Sometimes they are glazed

with whites of egg over the top and sugar sprinkled over. Sometimes a little pulverized cinnamon is added to the sugar.

German Coffee Bread.

One can use the receipt for rolls or Sally Lunn and spread a paste made of cinnamon, sugar and butter over it. Then sprinkle a few seeded chopped raisins over and bake in pie pan.

Bread Sticks.

Take off small pieces of white bread dough, roll with the hand on the board into slender sticks about seven or eight inches long. Bake in a hot oven. They should be baked brown and be crisp through.

Crescents and Twists.

Crescents and Twists are made from the same dough. For twists use two sticks twisted together. For crescents make the sticks a little larger and shape as crescents.

Potato Rolls.

One cup of flour, one cup of mashed boiled Irish potatoes, three-fourths cup of lard, one cup of milk, two eggs well beaten, one-half (scant) cup of sugar, salt to taste; one cake of compressed yeast dissolved in one-half cup of lukewarm water; mix flour, lard, potatoes, sugar, salt and eggs, then milk, then yeast, set to rise for two hours, make into a soft dough by adding five or six cups of flour and set to rise again. Shape, let rise and bake.

French Rusks.

Make a heavy sponge of two yeast cakes, one cup of lukewarm milk, one-fourth teaspoon of salt, and flour enough to make the sponge. Sprinkle with flour and let it rise until very light. Add two tablespoons of sugar and two tablespoons of melted butter, three or four unbeaten eggs, the grated rind of one-fourth of a lemon, and a pinch of mace. Work in enough flour to handle. Shape in finger rolls and place on a buttered sheet close together. Rise again and bake in a quick oven twenty or twenty-five minutes.

Sally Lunn, No. 1.

Scald one pint of milk, pour it over two tablespoons of butter or lard, three tablespoons of sugar, one teaspoon of salt. Add three cups of flour, one cake of yeast dissolved in one-fourth cup of lukewarm water. Let it rise from two to three hours until light. Beat in three eggs and flour enough to make a soft dough. Do not knead, but roll out and put a one-fourth inch layer into a shallow round pan. Butter over the top, put on another layer and grease the top. Let it rise, and bake. Slip on to a plate, pour melted butter between the layers, cut in slices as you would a pie and serve hot. Or roll the dough out, cut into small rounds, grease the tops, put one on top of another, let them rise and bake twenty or twenty-five minutes. Butter between the layers.

Sally Lunn, No. 2.

Pour two cups of scalded milk over two tablespoons each of butter and sugar, and one teaspoon of salt. When lukewarm, put in one yeast cake dissolved in one-fourth cup of lukewarm water and three or four eggs beaten until light; stir in enough flour to make a stiff batter; let rise; put in shallow pan; rise and bake.

Whole Wheat Flour Bread.

One cup of scalded milk, one cup of boiling water, one full teaspoon of salt. When lukewarm, add one cake of yeast dissolved in one-fourth cup of lukewarm water. Beat in enough flour to make a batter, beat until light and add enough flour to knead. Knead a few minutes, let it rise until light, shape into loaves, let it rise again and bake thirty or forty minutes.

Graham Bread.

One cup of scalded milk, one cup of boiling water, one full teaspoon of salt, one-third cup of molasses, one yeast cake dissolved in one-fourth cup of warm water, equal quantities of white and Graham flour, about three cups of each. Make as whole wheat flour bread.

Steamed Graham Bread.

Three cups of Graham flour and one cup of white flour, one teaspoon of salt, three level teaspoons of soda. Mix and sift these dry ingredients. Then mix three-fourths cup of molasses, two and a half cups of

sour milk. Combine the two mixtures and heat thoroughly. Steam in a buttered mold for three hours.

Boston Brown Bread.

Mix together one cup of yellow meal, one cup of rye flour, one cup of Graham flour, one heaping teaspoon of soda, one teaspoon of salt. Stir into three-fourths cup of molasses two cups of sour milk. Combine the two mixtures. Put in buttered molds and steam three and one-half hours.

Beaten Biscuit.

Mix one quart of flour with one iron spoon or two rounding tablespoons of lard and one full teaspoon of salt. Make into a stiff dough with ice water and milk, equal parts. Work on a kneader or beat with a mallet until smooth and glossy. Roll, cut into shape, pierce with a fork and bake about twenty or twenty-five minutes.

Bread Sticks.

Roll beaten biscuit dough very thin and cut in strips one-half inch wide with a pie jagger. Bake on sheets ten minutes.

Wafers.

Cut with a pie jagger beaten biscuit dough in squares or round or oblong pieces. Stick with a fork and bake.

Soda Biscuit, No. 1.

Sift with one quart of flour, one scant teaspoon of soda and one full teaspoon of baking powder, mix one

rounding tablespoon of lard and one teaspoon of salt into it and make into a soft dough with butter milk, about three-fourths pint. Roll, cut with a cutter and bake quickly.

Soda Biscuit, No. 2.

Sift with two cups of flour, one half teaspoon of soda and one teaspoon of salt. With the tips of the fingers mix in one small tablespoon of lard. Mix with three-fourths cup of sour milk. This makes a soft dough which should be neaded long enough to make smooth. Roll out, cut in shape and bake quickly.

Graham Biscuit.

Use the receipt for baking powder or soda biscuit using one-half graham flour and one-half white flour.

Salt Risen Bread.

Put one-fourth pint of milk on the stove and let it come to a boil. Set it off and let it cool and then add a pinch of salt and enough meal to make a thick batter. Beat well and set in a warm place to rise over night. Next morning add to this mixture one pint of warm water and strain into a bowl. Stir in enough flour to make a thick batter and beat well. Put in a warm place and in a few hours it will be light. Put three quarts of flour, one tablespoon of lard and one tablespoon of salt into the rising and add enough warm milk and water (equal parts) to make a rather stiff dough and knead thoroughly. Shape it in loaves

and set it to rise. When it doubles its bulk bake fifty or sixty minutes.

Baking Powder Biscuit.

Sift two cups of flour and two level teaspoons of baking powder and one of salt together; work in one dessertspoon of lard; mix with three-fourths cup of sweet milk or water, or half and half into a soft dough. Roll out and cut in shape and bake in a quick oven.

Coffee Bread.

One-half cup of sugar, one-half teaspoon of salt, one-half cup of butter. Beat together, add two eggs and continue beating. Add one and one-half cups of sweet milk, three cups of flour, three teaspoons of baking powder. Put in shallow pans and bake in a moderate oven.

Dry Toast.

Cut light bread in slices one-half inch thick. Trim off the crust, put in a pan on the upper grate of a hot oven and when brown on one side turn and brown the other. Or toast by holding the bread on a toasting fork or rack in front of the open grate.

Butter Toast.

Toast the bread as in the above receipt, dip quickly in melted butter diluted with a little hot water.

Cream Toast.

Make dry toast and dip each piece in a cream dressing made by cooking one tablespoon of butter

and one of flour together and adding one and one-half cups of cream and one-half teaspoon of salt. Put the toast in a dish as you dip it and pour the remaining sauce over it.

Wheat Muffins, No. 1.

Sift two cups of flour with two level teaspoons of baking powder and one teaspoon of salt. Beat the yolk of two eggs, add one and one-fourth cups of milk, two tablespoons of melted butter, pour this into the dry ingredients and beat well. Add the whites of the eggs beaten stiff last. Bake in greased muffin rings and bake twenty-five or thirty minutes.

Wheat Muffins, No. 2.

Use the receipt above, substituting one level teaspoon of soda for the baking powder, and one and one-fourth cups of sour milk for sweet milk.

Puffs or Pop-overs.

Beat the yolks of two eggs light, add two cups of milk. Sift two cups of flour and one full teaspoon of salt. Pour the liquid into the dry ingredients. Fold in the whites of the eggs beaten stiff and bake in muffin rings.

Rice Muffins.

Use the receipt for wheat muffins (No. 1.) using one and one-half cups of flour and one cup of rice.

Graham Gems.

Mix two and one-half cups of graham flour, one teaspoon of salt, one tablespoon of sugar, two teaspoons of baking powder together. Stir gradually into this mixture one cup of milk and one cup of water combined, then the yolks of two eggs and then fold in the whites beaten stiff and bake in gem pans.

Wheat Batter Cakes.

Sift one and one-half cups of flour, two teaspoons of baking powder and one teaspoon of salt. Beat the yolks of two eggs, add one and one-fourth cups of sweet milk, one tablespoon of melted butter. Pour the liquid into the dry ingredients. Beat hard and fold in the whites, beaten stiff, and bake on a hot, greased griddle.

Rice Batter Cakes.

Use wheat batter cake receipt, adding one cup of rice.

Pancakes.

One and one-half cups of flour, one cup of sweet or sour milk, two teaspoons of baking powder, or one of soda, two tablespoons of sugar and one teaspoon of salt, and one or two eggs.

Crumb Cakes.

One cup of soaked bread crumbs, one cup of flour, one teaspoon of salt, one tablespoon of butter or lard, one egg, one and one-fourth cups of sour milk and

one level teaspoon of soda, or the same quantity of sweet milk and one heaping teaspoon of baking powder. Soak the bread in as much water or milk as it will absorb.

Buckwheat Cakes.

Pour one pint of boiling water on one cup of fine corn meal, add one-half teaspoon of salt. Mix well, and when lukewarm add one-half cup of white flour and one cup of buckwheat flour and one-fourth of a yeast cake dissolved in one-fourth cup of lukewarm water and beat vigorously. Let it rise over night, and in the morning stir down and beat again; when risen and ready to bake, add one salt spoon of soda dissolved in one teaspoon of cold water.

Fritters.

Use the same receipt for pancakes and fry in hot lard by spoonfuls.

Waffles, No. 1.

Mix and sift two cups of flour, one full teaspoon of baking powder, one-half teaspoon of salt. Beat the yolks of two eggs until light, add one cup of milk. Stir into the dry mixture. Add one tablespoon of melted butter and fold in the whites of two eggs beaten dry. Bake on well-greased waffle irons; pour melted butter over. Pulverized cinnamon and granulated sugar, mixed together, are sometimes sprinkled over the top of waffles.

Waffles, No. 2.

Use the above receipt, substituting buttermilk or sour cream and soda for sweet milk and baking powder.

Corn Dodgers.

Pour three-fourths of a pint of boiling water over one pint of meal, one teaspoon of salt and a lump of lard the size of a walnut. Stir well; when cool, add enough cold milk to make a stiff batter. Shape in oblong cakes, put them on a greased skillet and bake in the oven until brown.

Hoe Cakes.

Use the above receipt, using more milk to thin. Bake in small cakes on a greased griddle, as you would batter cakes. They are thicker than batter cakes and consequently take longer to cook.

Corn Muffins.

Two cups of corn meal, one teaspoon of salt, two eggs, one and one-half cups of sour milk and one level teaspoon of soda. Beat the eggs separately, mix the meal, salt and soda together, pour in the sour milk, add the yolks of eggs and beat hard. Stir in the whites of eggs beaten stiff. Put in well-greased muffin rings and bake in the oven.

Egg Corn Bread.

Use the receipt for muffins, adding one dessert spoon of lard or butter. Bake in a pan about one

and one-half or two inches deep. Bake in the oven. When cooked and ready to serve, cut in squares and serve on a plate.

Soft or Mush Corn Bread.

Stir two cups of meal and one teaspoon of salt with boiling water—enough to make a pretty stiff dough. Add one tablespoon of lard, the yolks of two eggs, one pint of buttermilk and one level teaspoon of soda. Beat well, stir in the whites of two eggs, beaten stiff. Cook in a baking pan forty or fifty minutes. It is to be served from the dish in which it was cooked with a spoon.

Corn Batter Cakes.

One cup of meal, one tablespoon of flour, one teaspoon of soda. Beat two eggs separately. Pour two cups of sour milk on to the dry ingredients. Put in the beaten yolks, beat all together, add the beaten whites last. Cook on a hot, greased griddle. One teaspoon salt.

Corn Meal Mush.

Mix one cup of corn meal with two cups of sweet milk. Pour it gradually into one quart of boiling water, to which has been added one teaspoon of salt; stir well and cook one-half hour. It can be eaten cold or hot with cream or with butter and sugar. It makes a nice breakfast dish to pour while it is hot in baking powder cans, and when cold, remove and slice in thin slices; dip in flour and saute in butter on both sides until brown.

ENTREES.

Entrees are made from left-overs and are used to supplement the prepared dishes of meat for a table and are generally brought in with the third or fourth course or between courses. There will not be a great variety given in this chapter as they will be found through the book.

Croquettes.

Croquettes can be made by simply mixing, grinding or mincing the material you want to use and mixing with a highly seasoned sauce. Or, they can be made richer by combining two or three meats, and adding sweetbreads, brains, truffles or mushrooms.

Sauce for Croquettes.

Melt one tablespoon of butter, add one teaspoon of chopped onion and cook until tender; add two tablespoons of flour, one cup of cream or milk. Just before removing from the fire add two eggs beaten. Season with salt, white and red pepper and a little nutmeg. Mix with two cups of minced meat. Spread on a flat dish, when cool shape in balls or fingers or pear shape. Dip in sifted crumbs, then in egg, again in crumbs, taking care to entirely cover to prevent the grease from penetrating. Put five or six in a frying basket, dip in smoking hot fat and fry a delicate brown.

Drain on manilla paper over a colander. Do not fry more than five or six at a time as you cool the lard too much and you have to wait between each frying to re-heat the fat (see crumbing).

Chicken Croquettes.

Boil one good-sized chicken until tender; when cold take all the meat from the bones and grind it with one can of mushrooms, soak one-half pound of dry bread crumbs in one and one-half pints of the broth the chicken was cooked in; add one-fourth pound of butter, one teaspoon of chopped onion and four eggs; mix altogether and cook; season with celery, salt, red pepper and parsley; let it cool, shape, chill, dip in crumbs, egg, crumbs, and fry in deep fat. Serve with Almonde or Tomato Sauce. You can use one cup of sweetbreads or brains instead of mushrooms.

Sweetbread Croquettes.

Sweetbreads are so delicate and light that you must mix some chicken and mushrooms with the chopped sweetbreads; mix with croquette sauce. Chill, shape, crumb, egg and crumb. Fry a delicate brown.

Salmon Croquettes.

One can of Salmon, one cup of bread crumbs, one cup of cream or milk, one tablespoon of butter, two eggs, red pepper and salt. Scald the milk and pour over the bread crumbs, add the butter and eggs. While the mixture is hot put in the minced salmon,

season. You can use one-half cup of crumbs and one cup of mashed potatoes, if desired. Do not season with lemon, but serve with lemon quarters and let each person use the lemon to suit the taste. When the mixture is cold, shape, dip in crumbs, egg and crumbs. Fry in smoking fat.

Fish Croquettes.

Pour one cup of croquette sauce while hot over one-half cup of bread crumbs. When cool mix in two cups of ground or minced fish. Shape, dip in crumbs, egg and crumbs again and fry.

Egg Croquettes.

Eight hard boiled eggs, one-half pound of crumbs one pint of cream, one-fourth pound of butter. Scald the cream and pour over the crumbs, beating all the while; add eggs, ground or put through ricer, season with salt and red pepper, chill, shape, dip in crumbs, egg and crumbs; fry a delicate brown in hot lard.

Cheese Croquettes, No. 1.

Mix one-half cup of croquette sauce with one and one-half cups of grated cheese. Beat the whites of two eggs stiff and light. Shape in rounds or cut in pieces one-half inch wide and four inches long. Dip in crumbs only and fry.

Cheese Croquettes, No. 2.

Beat the whites of four eggs stiff, add two cups of grated or ground cheese, one heaping tablespoon of

flour, a pinch of salt and cayenne pepper or paprica to taste, shape in fingers or balls, roll in crumbs and fry a delicate brown.

Veal, Lamb, Oysters, and Lobsters, Potatoes, Rice and Peas, can all be made into croquettes, using the receipt for chicken croquettes in making the meat croquettes and mixing the vegetables with the croquette sauce. Or, you can make the meat croquettes with the sauce and perhaps it will be a little less trouble.

Almond Croquettes.

Make a heavy cream sauce by cooking two tablespoons of butter with two tablespoons of flour together. Add one cup of milk and cook until it begins to thicken, add one cup of almonds blanched and chopped. Pour on a flat dish; when cool cut in small squares or oblong pieces, dip in crumbs, egg and crumbs and fry a delicate brown.

Chicken Cutlets.

Mix two cups of ground chicken with one cup of cream sauce. When cold, make into pear shape, then flatten between the palms of the hands until they are one-half inch thick. Dip in crumbs, egg and crumbs. Insert a piece of spaghetti an inch long in the small end to represent a bone. Fry in smoking fat, and serve with oyster sauce.

Sweetbread Cutlets.

Sweetbread cutlets are made in the same manner, using all sweetbreads, or mixing some chicken and mushrooms with it. Serve with alemonde sauce.

Boudans.

One pound of chicken breast, one-fourth pound of butter, one-fourth pound of pickled pork; grind all the meat together, running it through the grinder twice; then mash through a colander, add three eggs, breaking in one at a time and beating the mixture as you would batter for cake; pepper and salt to taste, also a little onion chopped fine; stew a can of mushrooms in their own liquor; put half into the meat before it is ground fine, the other to be cut up fine into the sauce; put the liquor from mushrooms into the meat, put into small molds and set them in a pan of hot water, cover over and cook twenty or thirty minutes in the oven; serve with a mushroom sauce made with two tablespoons of butter and one of flour cooked together; pour one pint of hot milk into it, add the mushrooms; salt and pepper to taste.

You can give variety to these by filling the centers with a spoonful of peas or mushrooms, sweetbreads, truffles or brains. Cover the top with boudan mixture, so that whatever is used in the center will be entirely encased. Sometimes nuts are stuck thick over the boudans after they have been removed from the molds. This improves the appearance very much.

Creme de Volaille, No. 1.

Boil a chicken, pick the meat from the bones and grind; to three cups of chicken ground add half can of mushrooms, grind together, mix with one cup of cream sauce. Beat in one full tablespoon of butter and three eggs; beat hard. Season with chopped parsley and onion, red and white pepper and salt. Put in a greased mold, steam one and one-half hours. Serve with mushroom, sweetbread or oyster sauce.

Creme de Volaille, No. 2.

One chicken, ground; two eggs, two tablespoons of cream, one tablespoon of thyme, one dessertspoon of fresh fat pork, scraped with a knife, salt and pepper to taste. One dessertspoon of parsley, chopped fine. Mix together. Make a sauce of one tablespoon of butter, one tablespoon of flour, one cup of milk, one tablespoon of gelatine dissolved in a little water, one-half can of mushrooms cut into pieces; stir over the fire until it thickens. Add to the chicken mixture. Put into a mold and steam or boil for one and one-fourth hours. Serve hot with cream mushroom sauce.

Creamed Chicken.

Mix with two cups of ground, cooked chicken three-fourths cup of cream sauce; add two eggs, season with a little onion, chopped parsley, pepper and salt. Grease a fancy-fluted mold, or a plain or fancy-border mold, press the creamed chicken into it, set in a

pan of hot water, cover over, set inside the oven and cook until firm—about thirty minutes, the time depending on the shape of the mold. If large and shallow, it will take less time. If cooked in a border mold, fill the center with peas or Parisienne potatoes. If a round or oblong mold, put the peas or potatoes on the outside. This is a good receipt to use for any cold meat; if pork, serve a puree of sweet potatoes; if lamb, serve peas; if beef, Irish potatoes, and so with other meats, serve with them the vegetables best suited, using your own taste and judgment. Any of these creamed dishes can be cooked and served in individual molds. They are then called timbals.

Macaroni Timbals, or Spaghetti.

Wind long strips of macaroni or spaghetti around small buttered molds, or cut the macaroni in pieces and ornament the molds in any fanciful way. Fill the centers with bits of cheese and macaroni, cut in small pieces, mixed with a cream sauce or filled with creamed chicken. Place the molds in a pan of hot water, cover and cook until firm; turn out and serve with a cheese sauce. You can use fish, lobster and other meat and name them according to the meat used.

Timbal Shells.

Mix three-fourths of a cup of flour with one-half teaspoon of salt; add two-thirds of a cup of milk and one egg slightly beaten; when perfectly smooth, add

one tablespoon of oil, dip a hot timbal iron in this batter and fry the mixture which clings to the iron in hot fat deep enough to cover. They can be filled with oysters, mushrooms, sweetbreads or peas or a combination of these. If the batter is not perfectly smooth, strain it.

Bread Boxes.

Cut light bread in slices one and one-half inches thick, trim off the crust, making squares, or cut into rounds, cut out the centers leaving about one-fourth of an inch from the edge. Do not cut clear through. Toast, dip in melted butter and fill the centers with asparagus tips or creamed oysters or sweetbreads.

Sweetbreads.

Let them stand in the cold water for an hour; change the water once or twice; put in cold water with a teaspoon full of vinegar and one of salt. Cook gently until tender; plunge in cold water. Remove the strings and fibers without breaking the sweetbreads.

To Saute Sweetbreads.

Parboil the sweetbreads, press flat by wrapping in a cloth and putting weights on until cold; slice; melt two tablespoons of butter in a saute pan, put in the sweetbreads and saute on both sides. Serve with pepper and salt. Serve with peas or asparagus tips placed in the center of the dish with sweatbreads arranged around them.

To Fry Sweetbreads.

Parboil, press flat, cut in pieces, dip in crumbs, egg and crumbs, fry in deep fat. Serve with any desired sauce.

Creamed Sweetbreads.

Parboil, pull in small pieces, pour a hot cream sauce over and stir lightly until heated through. Season with white pepper and salt.

Calf Brains.

Soak over night, free from the skin, drain and parboil as you would sweetbreads. Break in pieces, add one-half tablespoon of lemon juice, one-half cup of crumbs, two hard-boiled eggs chopped fine, a tablespoon of tomato catsup if desired; sprinkle the top with crumbs and dot over with pepper and salt and bits of butter. Put inside the oven and cook fifteen or twenty minutes. It is very attractive to serve them in a border of rice with a parsley garnish.

Aspic.

Aspic is made from brown or white stock highly seasoned, clarified, and gelatine added. Add three-fourths of a box of gelatine that has been soaked one hour to one cup of cold water, then one quart of stock and one cup of wine. If veal has been used in making stock, use one-half box of gelatine. Clear as for soups, allowing the white of one egg to one quart of

stock. Aspic is used in ornamenting meats and for fancy moldings, and can be made very attractive if made properly.

Some of the Ways for Serving Aspic Jelly.—Mold in flat pans one or one and a half inches deep. Turn out on a flat dish, cut in squares, diamonds, and triangles. Use as a garnish to cold meats. Mold in narrow, deep molds, brick shape convenient for slicing. Cut in slices one-half inch thick. Place on a lettuce leaf. Serve a celery and nut mayonaise over it.

Patti Shells Filled with Creamed Meats.—Vol-au-vents, rissoles, cheese ramekins, and many other dishes scattered through the book make nice entrees.



SANDWICHES.

Sandwiches are made by cutting bread into thin slices and then shaping. Spread with softened butter and then with the desired filling, press two pieces together.

The bread for sandwiches should not be too fresh. Cut off the crusts of the bread, put in a paper bag in a dry place and use for crumbs. The bread may be cut into any shape. There are a great many fancy cutters for this purpose.

The butter should be softened before spreading. The meat should be ground or minced fine, well seasoned or mixed with a little mayonaise dressing, enough to moisten sufficiently to spread. Eggs, cheese, jellies, meats and nuts are used for sandwiches. After they are made put in a shallow dish. Put a napkin dipped in cold water and wrung out well over the top, put a dry cloth on top of this and set in a cool place. If they are to be packed and be used for lunch, wrap in oiled paper.

Chicken Sandwiches.

Mince or grind one chicken, moisten with mayonaise. Cut the bread into any shape desired. Spread with softened butter, then with chicken mayonaise

and press together. Chopped nuts can be added, and then you have a chicken and nut sandwich; or celery, and you have a chicken and celery, or salad sandwich.

Nut Sandwiches.

Grind or chop fine peanuts or pecans. Spread the sandwich with butter and then with mayonaise dressing. Sprinkle the nuts and then press together. A little shredded lettuce is sometimes used, or the nuts can be mixed with the mayonaise.

Lettuce Sandwiches.

Cut the sandwich, butter, and spread with mayonaise. Put a crisp lettuce leaf between, letting the green edge just come a little beyond the bread. Triangles, oblong pieces, squares or rounds are easily cut and are pretty looking.

Egg Sandwiches.

Chop hard boiled eggs and mix with mayonaise. Spread on the buttered sandwiches, or spread the sandwiches with mayonaise and cut the eggs in slices, putting a slice between the sandwich.

Cheese Sandwiches.

Spread the sandwich with butter and grated cheese worked together until it makes a paste. Sprinkle with a little salt and cayenne pepper.

Olive and Cheese Sandwiches.

Use Neufchatel cheese and mix with it chopped olives. Butter the sandwiches and spread with the mixed cheese and olives.

Candied Orange Peel and Ginger Sandwiches.

Spread the sandwich with butter and lay thin slices of candied orange peel and ginger between.

Ham Sandwiches.

Cut very thin slices of ham, spread the sandwich with butter, put a slice of ham between or grind or mince the ham, moisten with mayonaise and spread between the sandwich.



PASTRY.

Puff paste is used in making vol-au-vents, patty-shells, timbals, etc. It should be made in a cool place with cold material and thoroughly chilled before baking. The butter should be washed until the milk and salt are removed, and until it becomes pliable. Pat or work all the water out, fold in a napkin and keep in a cool place until ready for use. Paste can be kept several days.

Puff Paste

Two cups of flour, one cup of butter and one teaspoon of salt; use water enough to make a rather stiff dough. Wash the butter well and put a round-
ing tablespoonful in the flour. Shape the other in a square cake and wrap it in a napkin and put it in a cool place. Mix the tablespoon of butter with the flour, with the tips of the fingers, working it to a rather stiff dough with about one-third of a cup of ice water and teaspoon of salt. Knead until smooth. Roll out an oblong piece, twice as long as wide. Put the cake of butter in the center, fold the sides and then the ends of the paste over the butter. Let it stand ten minutes. Turn the paste half around. Roll with rolling pin into an oblong piece with

light, quick strokes. Fold the ends to the center and then fold together. Turn and roll as before. Let stand a few minutes between each rolling. It should be rolled five or six times, then cut into shape, chilled and baked in a hot oven.

Patty Shells.

Roll puff paste one-fourth of an inch thick, cut with any desired shaped patty cutters. The pieces are put together, the top one having a small piece cut from the center. This piece should be baked separately and used as the top after the shells are filled. These shells are generally made round, but hearts, diamonds, crescents and other shapes are sometimes used. They should be thoroughly chilled before baking, and should be baked on double manilla paper, on baking sheets or in shallow baking pans.

Vol-au-Vents.

Roll puff paste one-fourth of an inch thick, cut in rounds, the size desired. Put two or more layers. Cut out the centers of two top layers (if three layers are used). Bake the pieces that come from the centers for tops to vol-au-vents; chill thoroughly and bake about thirty-five or forty minutes. Fill the centers with mushrooms, sweetbreads, oysters, creamed chicken or anything desired. Pie pans are generally used to cut vol-au-vents.

Rissoles.

Roll puff paste quite thin; wet in about three inches from the edge and place upon it little balls of creamed chicken about three inches apart. Lap over the edge of the paste, covering the balls. Press down all around, cut with a scalloped cutter into half circles, dip in deep fat and fry until a delicate brown. Serve on a folded napkin.

Plain Paste, No. 1.

Two cups of flour, three-fourths of a cup of lard, or butter and lard mixed, and one teaspoon of salt; mix shortening in with a knife; use enough ice water to hold the paste together—too much water makes it tough. Do not knead it, but roll out as soon as mixed, if it is to be used; if not, wrap in a napkin and put in a cool place.

Plain Paste, No. 2.

Work one-fourth of a cup of lard into one and one-half cups of flour with the tips of the fingers; add one-half teaspoon of salt and moisten to a dough with ice water; toss on a floured board, pat and roll out; fold in one-fourth cup of washed butter; pant and roll out, and repeat twice.

Pastry for Tarts.

Two cups of flour, one teaspoon of salt, three-fourths cup of butter and two eggs beaten light. Cut the butter in flour with a knife, mix with the egg and

a very little water. Roll and fold two or three times as for puff paste. Chill for an hour before using.

Meringue for Pies.

To each white of egg, beaten stiff, add one full tablespoon of granulated or pulverized sugar, flavor to suit the taste, spread over top of the pie and brown in *slow* oven.

Apple Pie.

Line a pie pan with pastry rolled quite thin; sprinkle the bottom lightly with flour; peel, core and slice very thin some tart apples, put a layer of apples in the pan, sprinkle with white sugar, put bits of butter on the top and bake until the apples are tender and the pie crust brown, or put two or three layers of apples, sugar and butter, cover the top with pastry rolled thin. Punch in several places with a fork for the steam to escape. Bake until brown

Apple Pie, No. 2.

Core, cut in halves or quarters, a dozen tart apples. Pour a little cold water over, cook until tender and press through a sieve. Season with sugar, a pinch of salt, a little nutmeg and cinnamon and if desired the grated peel of an orange or lemon. The yolks of three eggs, a tablespoon of butter. Line the pans with paste, pour in the custard and bake. Use the whites of the eggs beaten with three tablespoons of sugar whipped into it, flavored with one tablespoon of

orange or lemon juice, for meringue, spread it over the top and brown in a warm oven.

Turn-Overs.

Cut the pastry in rounds about the size of a saucer. Put two tablespoons of well minced, dried or fresh, well seasoned fruit in the center, fold together and press the edges firmly together. Bake thirty or forty minutes.

Sweet Potato Pie.

Steam sweet potatoes. Line a pie pan with paste and bake but not brown; put a layer of sweet potatoes in the bottom. Make a syrup of two full tablespoons of butter, one cup of sugar, one-half of a cup of wine, one-fourth cup of water and one teaspoon of ground allspice. Cook this syrup until well dissolved; pour some of it over the sweet potatoes, put another layer of potatoes and pour on some more syrup. Cover with paste or not, and bake.

Irish Potato Pie.

Two cups of boiled and mashed potatoes. Add one cup of cream, the yolks of three eggs, a cup of sugar and a little nutmeg. Fill the pan with the custard and bake. Use the whites of the eggs for meringue or beat the whites light and mix with the custard and bake. Sweet potatoes can be used in the same way with a little wine added.

Pumpkin Pie.

To two cups of stewed, mashed pumpkin add two tablespoons of butter, one cup of milk or cream, the yolks of two eggs, one cup of sugar; season with a pinch of salt, a little nutmeg, ginger or cinnamon. Beat the whites of eggs, add last, and bake in one crust.

Custard Pie.

Beat the yolks of three eggs until light, add one-half cup of granulated sugar with one tablespoon of corn starch, and one-half teaspoon of salt stirred into it; beat together. Pour on this two cups of boiling milk, cook until it thickens; line the pie pan and bake the crust; pour in the hot custard while pastry is hot. Use the whites of eggs as meringue and put in the oven and bake enough to brown the meringue.

Blackberry Pie.

Two cups of blackberries, three-fourths cup of sugar, one tablespoon of flour and one tablespoon of butter; bake between two crusts. Raspberries and huckleberries can be used in the same way.

Gooseberry and Pie Plant Pie.

These pies are made as the blackberry, but first pour cold water over the fruit and heat to the boiling point, draw off the water and proceed as the above receipt.

Cherry Pie.

Stem and seed the cherries. To two cupfulls of fruit add one cup of sugar, one tablespoon of flour. Proceed as preceeding fruit pies.

Molasses Pie.

One cup of molasses, one-half cup of sugar, one-half cup of flour, and four eggs. Cook paste and filling separately—combine while hot.

Cream Pies.

Two cups of cream, yolks of five eggs, half cup of butter, cup of sugar, two tablespoons of flour and one tablespoon of jelly. Bake in one crust, use the whites of eggs for meringue. Flavor the pie to suit the taste.

Chocolate Pie.

Make the same as custard pies, using one-fourth cake of chocolate with a dessert spoon of butter. Cook crust and filling separately, combine, spread the meringue over the top, set in the oven to brown.

Mince Meat Pie.

Chop three pounds of cooked beef, one and a half pounds of suet, and three pounds of apples in small pieces, two pounds of raisins, seeded, one pound of cleaned currents, one-half pound of citron cut in shavings, some candied orange and lemon peel cut thin, one pound of brown sugar, two nutmegs grated, two tablespoons of cinnamon, two tablespoons of cloves,

one tablespoon of allspice, one teaspoon full of mace, one teaspoon of salt. Mix all the dry ingredients well together, put a layer of mince meat in a jar and pour over some whisky and wine until all the mince meat is packed and you have used two cups of whisky and two cups of wine; cover well. This keeps indefinitely. When ready to use, if it is too dry, add whisky or wine. The lower crust of the pie should be made of plain or tart crust, but larger than the pan, fold the edges under and flute; glaze over the bottom with white of an egg, fill with mince meat and cover the top with plain or puff paste. Make incisions in the top, bake in the oven until brown. Vol-au-vents or patty shells can be filled with mince meat and served with foamy sauce or whipped cream.

Cocoanut Pie.

Make as for custard pie, using two full tablespoons of corn starch and add three-fourths cup of grated cocoanut.

Lemon Pie.

Line a pie pan, fill with the yolks of three eggs, beaten, one tablespoon of butter, one cup of sugar, the juice of two lemons, one-half cup of water, and one tablespoon of corn starch. Bake until firm, cool and cover with meringue.

Transparent Pie.

Beat the yolks of four eggs until light, cream one-half cup of butter with one and one-half cups of

sugar, add the yolks of eggs, two tablespoons of tart jelly. Use the whites of eggs as meringue.

Tarts.

The fruit or berries which you use in filling tarts are first stewed with sugar and then baked or not baked with the crust as preferred. Cover the top with narrow strips of pastry crossing each other to form a lattice.

Roll the tart paste quite thin and fit it loosely into deep pie pans, cut an inch longer than the pan, fold this under to fit the pan and flute over the finger to make a frill around the edge. Put oiled paper over the paste and bake. Lay the fruit you want to use in pieces, overlapping each other; pour around a syrup made of the fruit juice and sugar enough to sweeten. Add one teaspoon of arrowroot dissolved in a little cold water, to each cup of syrup. Cook until fruit is tender. Apples, combined with orange, lemon, pine-apple, apricots, plums and all kinds of berries are used in making tarts. Little shells or pans can be filled with any of the above fruits or berries and used for picnic lunches. If you wish to cook the fruit with the crust do not bake the crust first.

Chocolate Pie.

Beat four eggs together. Cream one-half cup of butter; add one and one-half cup of sugar; add the beaten eggs and one-half cake of Baker's chocolate, melted. Put on crust and bake.

HOT DESSERTS.

Fritter Batter.

One cup of flour, the whole of two eggs, one tablespoon of oil or butter, one tablespoon of wine or lemon juice and one-half cup of water. Beat the yolks of eggs, add the water, pour this into the flour, add the lemon juice or wine with the oil or butter just before using; beat the whites of the eggs and fold in. A number of nice desserts can be made from this batter.

Fruit Fritters

Peel and core apples, slice in one-half inch slices, dip in batter and fry in hot fat until a delicate brown; or peel and core, cut in halves, pour wine or brandy over them, sprinkle with sugar and let stand an hour or two. Drain well, dip in batter and fry. Pineapples, apricots, peaches, and bananas can be used in this way, or you can chop the fruit, using only one kind or several; add to the batter and drop by spoonfuls into the fat and fry. Serve with sauce.

Belle Fritters.

Put one tablespoon of butter into a sauce pan, pour one-half cup of boiling water, add one-half cup of flour and stir until it leaves the sides of the pan. Remove from the fire and add two eggs, beat one at a

time into the mixture. Drop by spoonfuls into hot fat, and serve with lemon sauce.

Orange Fritters.

Peel the oranges, cut in slices, remove seeds, sprinkle with pulverized sugar, dip in batter and fry.

Apple Dumplings.

Peel and core medium size apples, roll and cut rich pastry in rounds large enough to cover the apple well, fill the centers of apples with sugar, butter, and a little grated lemon peel, cinnamon, nutmeg, a very little salt, incase the apple entirely in the pastry, fill a baking dish with the apples, brush over with butter, sprinkle with sugar and bake until brown. Use with a solid or foamy sauce.

Apple Pudding.

Mix three cupfuls of chopped apple, three cups of bread crumbs, two full tablespoons of butter, two tablespoons of brandy, two eggs, a little candied orange and lemon peel, one-half cup of shelled almonds, or the same quantity of raisins, one cup of sugar, a teaspoon of cinnamon, one-half teaspoon of cloves, a little nutmeg. Bake thirty or forty minutes. Cook the crumbs for a few minutes with a pint of milk before adding the other ingredients. Add the whites of eggs beaten stiff last. Serve with sauce.

Apples with Tapioca.

Peel and core apples enough to cover bottom of a baking dish. Soak one cup of tapioca in cold water for an hour or longer. Drain and pour over it one cup of boiling water, in which one cup of sugar has been dissolved. Pour this over the apples. A little wine, lemon or orange peel is an improvement. Bake forty or fifty minutes. Serve with whipped cream.

Tapioca Pudding.

Soak one cup of tapioca in cold water for one hour. Beat the yolks of three eggs until light; add one cup of sugar, pour over four cups of boiling milk; add the tapioca, after it has been drained, bake until it thickens; beat the whites of the eggs and add three tablespoons of granulated sugar. Put in fanciful shapes, through a tube, over the top. Put in the oven long enough to brown. Serve with orange or lemon sauce. This same receipt can be used, substituting peaches for apples.

Bread Pudding.

Scald three cups of milk; after it has cooled add the yolks of four eggs well beaten; stir into this one cup of bread crumbs, one cup of brown sugar, flavor with vanilla; bake about twenty minutes. Beat the whites of eggs and add four tablespoons of sugar, put over the top. Set inside the oven and brown slowly. Chopped almonds add very materially to the pudding. It can be served with sauce or whipped cream.

Rice Pudding.

Scald three cups of milk, pour over the yolks of three eggs, beaten light, with one cup of sugar, one tablespoon of corn starch, add one cup of hot boiled rice, add flavoring, put in baking dish and cook until firm. Use the whites of eggs for meringue. A little tart jelly dotted over the top before the meringue is added adds to the looks and taste. Serve with sauce or rich cream.

Cabinet Pudding.

Butter a mold, line the bottom with raisins and citron cut in shapes or shaved, cover with pieces of stale cake or lady fingers, repeat this until the mold is filled. Pour over a custard made by beating two eggs, add one-third cup of sugar and pouring over two cups of boiling milk, put in a pan of hot water, the water coming two-thirds around the mold, set in the oven and cook until the custard is firm, about one hour. Serve with wine sauce.

Corn Starch Pudding.

Beat the yolks of four eggs, add two-thirds cup of sugar, two tablespoons of corn starch, pour over two cups of hot milk, add the flavoring, cook until it thickens. Beat the whites of eggs until light, add four tablespoons of sugar, spread over the top and set in the oven to brown.

Caramel Pudding.

Use receipt for corn starch, substitute the same amount of caramel for sugar.

Pine-apple Pudding.

Use the above receipt and add one cup of grated or chopped pine-apple from which the syrup has been drained. Reserve the syrup to make a sauce to serve with the pudding.

Cocoanut Pudding.

Use corn starch pudding and add one cup of grated cocoanut. Serve with whipped cream.

Chocolate Pudding.

Use corn starch pudding formula, add one-fourth of a cake of chocolate cut in pieces to the cold milk and heat together, pour while hot over the eggs and sugar. Flavor and add the beaten whites of eggs and bake a few minutes. Serve with chocolate or vanilla sauce.

Cottage Pudding.

Cream one-half cup of butter and add one cup of sugar, beat the yolks of two eggs light and add to the butter and sugar one-half cup of milk, two and one-half cups of flour. Bake thirty minutes and serve with sauce.

Jam Pudding.

Cream one-half cup of butter, add one cup of sugar, one cup of jam, one-half cup of sweet milk,

two full teaspoons of baking powder, or use one-half cup of butter milk with one level teaspoon of soda, three eggs beaten light, one cup of flour, bake forty minutes, serve with wine sauce.

Charlotte Russe Pudding.

Line a mold with sponge cake. Pour over a rich custard and bake, when nearly done cover with meringue and brown. Serve with whipped cream sweetened a little and flavor with sherry wine.

Chocolate Souffle.

Cut one oz. of chocolate in pieces, put in one cup of cold milk and heat together. Melt three tablespoons of butter, add one full tablespoon of flour, pour in the hot milk, beat the yolks of eggs until very light, add one-third of a cup of sugar, fold in the whites of eggs beaten stiff; bake in a slow oven thirty minutes. Serve at once with a foamy sauce. Leave out the chocolate and you have custard souffle, or add to the custard souffle one cup of apples that have been stewed and pressed through a colander, then you have apple souffle. Serve either of them with a fruit sauce. Use four eggs

Steamed or Boiled Puddings.

Have the water that you cook the pudding in boiling when you put in the pudding and keep it boiling constantly until done. If the temperature is lowered the pudding will be heavy. Cloths that are

used in boiling pudding should be dipped in hot water, wrung dry and dredged well with flour just before using. Add a little salt to the water in which you boil the pudding; it is well to put a plate in the bottom of kettle to prevent the pudding from sticking. Dip the mold in which the pudding is steamed or boiled in cold water a moment and turn out at once, this will prevent it sticking from the bottom. Cut a *hot* pudding with a *hot* knife.

Suet Pudding.

Sift four cups of flour with a full teaspoon of soda, and one teaspoon of salt together, add one cup of suet chopped fine, combine one cup of molasses and one cup of butter milk, mix with dry ingredients. Flour one cupful of stemmed chopped raisins and stir in the batter, steam in a buttered mold three hours. Do not put the mold more than two-thirds full. Serve with wine sauce. You can add spices and more fruit to the pudding if you want it richer and more highly seasoned.

Date Pudding.

To one cup of milk add one cup of molasses and one-third cup of melted butter, add this to three cups of flour, three teaspoons of baking powder, one-half teaspoon of salt, one teaspoonful each of cinnamon, cloves and allspice, a little nutmeg, add three-fourths of a pound of dates that have been stoned, chopped and dredged with flour. This receipt can be used for

fig pudding by substituting one-half pound of chopped figs for the dates. Steam two hours and a half in a buttered mold.

Plum Pudding, No. 1.

Sift four cups of flour, one teaspoon of salt, two heaping teaspoons of soda, one heaping teaspoon of baking powder, two heaping teaspoons of cinnamon, one heaping teaspoon of cloves, one heaping teaspoon of mace together. Add two cups of New Orleans molasses and two cups of buttermilk. Add one cup each of currants, citron, raisins and suet, that have been properly seeded, sliced, cleaned and floured. Add these alternately, add two cups of pecan kernels and a little grated orange peel last. Steam in a cloth or a buttered mold three hours. Set in the stove a few minutes to dry out. Serve with a rich sauce.—*Mrs. Whitefield.*

Plum Pudding, No. 2.

One cup each of raisins, currants and suet, chopped and dredged with flour. One-half cup of butter, one cup of bread crumbs, one cup of flour, four eggs, one cup of brown sugar, one-half cup of whisky, one cup of cream, one cup of wine, nutmeg, cinnamon and cloves to taste, one-half teaspoon of salt, mix as above receipt, adding whisky and wine just before the fruit. When ready to serve, cut a small hole in the top of pudding, insert a paper bon-bon box or funnel, fill with brandy, pour brandy over and around the pudding, touch the brandy with a lighted taper and

send to the table burning. Serve with brandy sauce. You can steam this mixture in small cups or cans and have them served as individual plum puddings. Slices can be moistened with whisky or brandy and shaped, egged and crumbed and fried and served as fruit croquettes. If served as individual puddings or cooked in a large mold, it gives variety by sticking almonds that have been blanched and boiled in rows over the top.

Short Cake.

Two cups of flour, three full teaspoons of baking powder, one-half teaspoon of salt, one-third cup of butter, one egg, two-thirds cup (scant) of sweet milk; mix into a soft dough, divide the dough and roll in two pieces to fit a round pan, put one layer in and spread with butter, put the other layer on and cook fifteen or twenty minutes. Spread the sweetened fruit between the layers and put some on top. Serve with a syrup made from the fruit used, or whipped cream, or both.

Strawberry Short Cake.

Use above receipt for making dough; stem two quarts of berries (reserve a few large ones for ornamenting the top) put one and a half cups of sugar over them and set in a warm place for an hour or more. When the cake is baked, split and butter well, spread the berries between. There will be some juice from the berries which should be drawn from

them and reserved for serving the short cake. Ornament the top and around the sides with whipped cream and large whole berries.

Sponge Cake Roll.

Bake sponge cake in sheets, turn out of pan in a damp cloth, spread while hot with acid jelly or lemon jelly or any desired filling. Serve with foamy sauce.

Orange Pudding.

Bake sponge cake in two sheets, cut each sheet in half, put a layer of sliced orange sections, sprinkle well with sugar, put layer of cake, then orange and sugar until you have used the four layers. Spread meringue over the top, set in oven to brown and serve with sauce.

Blackberry Cobbler.

Line a shallow baking pan with rich pastry; bake until done, but not brown. Stew blackberries and sweeten. Filled the cooked crust with the berries while crust and berries are hot. Dot over with small lumps of butter and cook until crust is brown. Serve with solid or caramel sauce. Add a tablespoon of flour to blackberries while stirring.

PUDDING SAUCES.

In serving sauces be guided by the flavor and character of the pudding. If the pudding is acid, do not use an acid sauce, if a very rich, sweet pudding, use a sauce that harmonizes with the flavor of the pudding. Use whipped cream and fruit sauces for delicate light desserts.

Plum Pudding Sauce, No. 1.

Cream one-half cup of butter and one cup of sugar together until very light, add the whites of two eggs beaten very stiff, flavor with almond, orange or vanilla.

Plum Pudding Sauce, No. 2.

One-half cup of butter, one cup of brown sugar beaten together, one-half cup of boiling water, two eggs beaten light, flavor with sherry wine.

Foamy Sauce.

The whites and yolks of two eggs beaten separately until very light, add one-half cup of sugar to whites, one-half to the yolks. Combine the two and flavor with three tablespoons of sherry.

Custard Sauce.

Scald one cup of milk and pour the yolks of two eggs beaten light with two tablespoons of sugar.

Cook in double boiler until it begins to thicken; add the whites beaten stiff.

Cream Sauce.

One-half cup of butter creamed with one cup of sugar, beat in two eggs, add one cup of cream and cook in double boiler until it thickens. Flavor with nutmeg.

Transparent Sauce.

Two cups of sugar, one-half cup of water, stir until dissolved; boil a moment, add wine, fruit juice or extract.

Fruit Sauce.

To two cups of fruit chopped, add one cup of sugar, set in a warm place for an hour, strain, cook down the syrup until it thickens a little. Do not use any flavoring, only the fruit from which it is made is necessary.

Caramel Sauce.

Cook two cups of brown sugar with one cup of water and a stick of cinnamon, until a rich brown color; use hot or cold water. You can add a little wine if you like.

Claret Sauce.

Boil one cup of sugar and one-half cup of water together for five minutes, add one-fourth cup of claret.

Fruit Sauce.

Mix two tablespoons of softened butter with two tablespoons of sugar, pour in one cup of fruit syrup.

Orange or Lemon Sauce.

Cook one cup of sugar, one tablespoonful of arrow root and one-half cup of water together five minutes, pour it over one-half cup of butter and three tablespoons of orange or lemon juice and a little grated peel creamed together.

Chocolate Sauce, No. 1.

One cup of sugar, one teaspoon of arrow root, three-fourths cup of water; cook five minutes, pour it over one-fourth of a cake of Baker's chocolate cut in pieces and melted by putting in a warm place; flavor with vanilla.

Chocolate Sauce, No. 2.

One-half cup of white sugar, one half cup of brown sugar, one cup of cream, one fourth cake of chocolate, break the chocolate in small pieces or grate, put all on together, cook until it begins to thicken, slightly flavor with vanilla.

Meringue Sauce.

Beat the whites of two eggs stiff. Cook one-half cup of sugar and one-half cup of water until it strings, pour this syrup slowly on to the beaten white. Add a little jelly and beat hard, or you can flavor with wine or extract. Something acid or wine is better, and relieves the very sweet taste.

COLD DESSERTS.

Quaking Custard.

Soak one-half box, or one tablespoon of granulated gelatine in one-half cup of cold water. Scald two cups of milk; beat the yolks of four eggs and three-fourths cup of sugar together until light. Pour this into the hot milk, slowly stirring all the while; cook until it begins to thicken, then pour it over the gelatine and season with a tablespoon of wine or one teaspoon of vanilla. When it begins to cool, fold in one cup of cream, whipped, and the whites of eggs beaten stiff; put in a mold until ready to use, then turn it into a flat dish and garnish and serve with fruits. You can cut either apricots, peaches, or pine-apple, and stir in the custard, and serve whipped cream banked around the mold. You then name the custard from the fruits you use.

Custard in Cups.

Scald two cups of milk with one tablespoon of flour and pour it over the yolks of three eggs and one-half cup of sugar beaten light; cook all together until it thickens to the consistency of heavy cream. Flavor with two tablespoons of sherry wine, or one-fourth teaspoon of almond and one teaspoon of vanilla.

When cool beat the whites of eggs stiff and fold in light. Serve in cups with grated nutmeg over the top.

Caramel Custard.

Make as above receipt substituting caramel for sugar.

Chocolate Custard.

One-fourth cake of chocolate cut in pieces, one tablespoon of flour, two cups of milk; put on the stove in a double boiler and heat to the boiling point, stirring all the while to prevent the chocolate from settling at the bottom. Pour this over two-thirds cup of sugar, and the yolks of three eggs beaten light. Flavor with vanilla, and when ready to use, fold in the whites of eggs beaten stiff. Whipped cream is always an addition to custards, but they are very good without. Blanched almonds, chopped or shredded, or macaroons pulverized, are nice stirred in just before serving. Egg kisses put over the top of the bowl of custard adds to the appearance of the dish, and when one is served to each person, takes the place of the cakes generally served with custard.

Cream and Chocolate Pudding.

Make a custard of two cups of milk, three spoons of corn starch, two-thirds cup of sugar and yolks of four eggs. Divide the mixture and stir in one-third of it one-fourth cake of melted chocolate. When it begins to cool put the whites of eggs whipped and one teaspoon of vanilla. Put a layer of plain custard

in the bottom of a round or oblong mold. When it begins to set put a layer of chocolate custard and then a layer of the plain. When it is cold turn out of the mold on a lace paper mat. Serve with chocolate sauce.

Apple Float.

Stew the apples and press through a sieve; sweeten and flavor to taste. Set on ice; when very cold fold in one cup of cream whipped. Grate nutmeg over the top. It adds to serve it with whipped cream, banked high over the top, but it is good without. A little cinnamon or grated lemon peel gives variety.

Blanc Mange.

Use sweetened, scalded milk poured over gelatine in proportions to congeal or stiffen, by cooking with corn starch. You can use any kind of flavorings desired or when very stiff some chopped fruit can be added.

Bavarians.

Bavarians differ very little from charlotte russe. They make delicate and delightful desserts and by adding different flavoring or fruits they can be made in great variety.

Plain Bavarian.

Scald two cups of milk, pour it over the yolks of four eggs and three-fourth cups of sugar beaten together and one-half box of gelatine that has been dissolved in one-half cup of cold water. Cook until the

eggs are set, strain and flavor. When it begins to thicken, fold in one cup of cream whipped; do not use any cream that is not whipped. Pour in a mold and chill thoroughly. Serve with or without whipped cream.

Chocolate Bavarian.

Pour one-half cup of cold water over one-half box of gelatine, whip two cups of cream, keep in a cool place. Beat the yolks of four eggs with one cup of sugar and one-half teaspoon of salt together until light. Put two cups of milk and one-half cake of chocolate cut in pieces in a double boiler, cook until the chocolate is melted, stirring all the while. Pour this over the eggs and sugar and gelatine, cook long enough to set the eggs. Flavor with vanilla. When it begins to thicken, add the whipped cream; pour into a border mold; when it congeals, place on a flat dish and fill the center with whipped cream, or it can be molded in any shape and served with a custard sauce.

Fruit Bavarian, No. 1.

Soak one-half box of gelatine in one-half cup of cold water for an hour. Pour over two cups of fruit juice and one cup of sugar or sweeten according to the fruit you use. Put over hot water and stir until the gelatine is dissolved. Remove from the fire and stir until it begins to thicken, fold in two cups of cream whipped. Mold. Serve with some of the kind of fruit used in making the bavarian, and

whipped cream. They can be used in garnishing the dish by putting the cream around the mold of bavarian and laying pieces of fruit (or spoonfuls) according to the kind of fruit used in the cream.

Fruit Bavarian, No. 2.

Line a smooth round mold with oiled paper, split lady fingers and spread with an orange or quince marmalade on the flat side and place (with marmalade side in) around the side of mold. Make plain bavarian and when it begins to thicken, stir in some nuts, raisins, candied cherries and orange peel, cut in small pieces, pour into the lined mold. When cold and stiff turn out and remove paper and it is ready to serve. This can be made very pretty by using alternate layers of wine jelly and fruit bavarian. Put gelatine, one-half inch thick, in mold; when it begins to set, pour in a layer of bavarian, then wine jelly and so on until it is the size you wish. By the use of a double mold it can be made with the outside a sparkling gelatine and the inside bavarian, or it can be molded in a border mold and the inside filled with crystal gelatine or whipped cream.

Charlotte Russe.

Use cream at least twenty-four hours old; if too old, it will go to butter; if it is not old enough, it does not whip well. It should be very cold. Set in a bowl of ice and water; whip with a Lyon or wire egg whip; if the cream is just right, it will whip in a few minutes. Keep in a cool place until ready for use. If it is to be sweetened and flavored, do it when ready for use. The quickest and simplest way of making Charlotte Russe is by the following receipt.

Charlotte Russe, No. 1.

Soak one-fourth of a box of gelatine in one-third of a cup of cold water for an hour, dissolve by adding one-third cup of boiling water; whip two cups of cream, sweeten with two full tablespoons of sugar, flavor with any desired flavoring; pour in the gelatine and beat hard with cream whip; line a mold with lady fingers or strips of cake and pour in the mixture; when it stiffens, it is ready to serve. It gives variety to use cake iced in two colors, a strip one inch wide of white and one of pink or any other color; alternate the colors. Line the mold with oiled paper, then with the cake, pour in the charlotte russe. When it stiffens, turn out and garnish through a rose tube with some of the charlotte russe filling.

Charlotte Russe, No. 2.

Make a custard of two cups of milk, one-half cup of sugar and two eggs, one-fourth teaspoon of salt, pour one-third of a box of gelatine that has been previously dissolved in one-fourth cup of cold water. Flavor, and when it begins to thicken add two cups of cream, whipped; if wanted richer, add the yolks of four eggs to the custard and fold in the whites, beaten stiff, just before adding cream.

Caramel Charlotte.

Use Charlotte Russe receipt, No. 2, leaving out the white sugar and using one cup of caramel instead.

Angel Charlotte.

Bake angel food cake in a border mold, fill the center with charlotte russe mixture, with one cup of shredded almonds stirred in.

Tipsy Charlotte.

Whip very stiff two cups of very thick cream, sweeten with four tablespoons of pulverized sugar, flavor with four tablespoons of sherry wine, dip lady fingers in wine and line a bowl; pour in the whipped cream, sprinkle chopped almonds over the top. You can color the cream a delicate green and sprinkle pistachio nuts chopped fine over the top.

Orange Charlotte.

Soak one-half box of gelatine in one-third of a cup of cold water, dissolve in one-third cup of boiling

water, strain, and add one cup of sugar, three table-spoons of lemon juice, one cup of orange juice and pulp. Chill in a pan of ice water, when quite thick beat with a wire whisk, until frothy. Then add the whites of three eggs beaten stiff and the whip from two cups of cream. Line a mold with slices of orange, turn in the mixture, smooth evenly and chill. Garnish with cubes of wine jelly.

Strawberry Charlotte.

Soak one-third of a box of gelatine in one-third of a cup of cold water, dissolve in one-third of a cup of boiling water, add one cup of sugar, juice of one lemon and one cup of strawberry juice. Stir in a pan of ice water until it begins to thicken, add the whites of three eggs beaten stiff, and the whip from one pint of cream. Chill before serving. The cream may be omitted. If preserved strawberries are used, less sugar is required. This dish can be made very attractive by molding in a melon shaped mold—turn on a flat dish; garnish the outside of dish with strawberry leaves and large fresh strawberries. If the strawberry juice does not give sufficient color use pink fruit coloring.

Peach Charlotte.

Use orange or strawberry charlotte receipt, adding one cup or more of chopped or mashed peaches. Color a delicate pink. Mold in a fancy shaped mold. Serve fresh or canned peaches banked around. Add

a little lemon or orange juice to the peaches used as a garnish.

Banana Charlotte.

Soak one-half box of gelatine in one-half cup of cold water. Beat the whites of two eggs slightly, add one-half cup of powdered sugar and gradually three-fourths cup of scalded cream; cook over hot water until it thickens, add soaked gelatine and two-thirds cup of sugar, strain into a pan set in ice water, add the pulp from four bananas and one tablespoon of lemon juice, stir until it begins to thicken, then fold in the whip from one quart of cream; line a mold with lady fingers, turn in the mixture and chill.

Cabinet Pudding.

Make a quaking custard, put a layer (one inch thick) of this on the bottom of the mold. When it begins to thicken, put a layer of macaroons and some raisins chopped and seeded, bits of orange and lemon peel, some candied cherries, then a layer of custard, and repeat until the mold is full. Unmold by dipping in warm water for a moment, turn on a flat dish. Serve with a wine sauce or whipped cream.

Charlotte Polonaise.

Bake sponge or angel food in layer cake, shallow, square or round pans, and fill with the following mixture: Beat the yolks of six eggs, add two rounding tablespoons of corn starch, three-fourths cup of

sugar and three cups of cream. Cook in double boiler, stirring all the while, until it is thick. Divide the custard and add to one-half, one-fourth of a cake of Baker's chocolate, melted and diluted with two tablespoons of hot water, also twelve macaroons, pulverized or broken in small pieces; let this cook a moment and set aside to cool. Add to the other half of custard, one-fourth of a pound of almonds, powdered in a mortar, and one-fourth pound of citron shaved and powdered or minced; let it cook a moment and when cool spread one cake with chocolate mixture, piling it up high; the other with the almond. Stack together and spread a meringue (made of the whites of eggs) over the top and sides. Brown in the oven.



JELLIES.

Always soak gelatine in cold water some time before dissolving in hot water. Use one-half cup of sugar to one pint of liquid, unless the fruit juice requires more. If you use very acid fruit, it necessitates more sugar. Use the third of a box of gelatine to three cups of liquid.

Wine Jelly, No. 1.

Pour one pint of cold water over the contents of a box of gelatine, let stand for one hour; pour one pint of boiling water over, add one and a half cups of sugar, the white of an egg slightly beaten, the juice of two lemons, a piece of stick cinnamon; let it boil a minute, add two cups of wine, strain.

Wine Jelly, No. 2.

Soak a box of gelatine in one pint of cold water. In one hour add two pints of boiling water, two cups of sugar, the juice of four lemons, a stick of cinnamon, the white of an egg slightly beaten, let it come to a boil, add one cup of wine; strain through a flannel bag.

Orange Jelly.

Pour over one-half box of gelatine a cup of cold water, let stand one hour, add one and one-half cups

of boiling water, one cup of sugar, one cup of orange juice, one-fourth cup of lemon juice.

Lemon Jelly.

Use receipt for orange jelly, substituting one cup of lemon juice for orange and adding one-half cup more of sugar.

Grape-juice Jelly.

Pour over one-half box of gelatine, one cup of cold water, let stand an hour, add one and one-half cups of boiling water, one and one-half cups of sugar, one-fourth cup of lemon juice, and one cup of grape juice.

Champagne Jelly.

Pour one pint of water over one box of gelatine, let stand one hour. Add one and one-half pints of boiling water, two cups of sugar, one-third cup of lemon juice, two-thirds cup of orange juice, the whites of two eggs and the shell broken in pieces, let it cook five minutes, stirring all the while until it reaches the boiling point; let it stand for ten or fifteen minutes on back of stove. Strain through a flannel bag; add one pint of champagne.

Crystal Jelly.

Make any one of the preceding jellies and when it begins to thicken, whip briskly with a wire whip until it becomes light and frothy.

Fruit Jelly.

Use lemon or orange jellies and just before it stiffens add candied fruits cut in pieces.

Pine-apple Jelly.

Pour one cup of cold water over one-half box of gelatine; add one and one-half cups of boiling water, one cup of sugar, the juice of one or two lemons, one cup of pine-apple syrup. When it begins to stiffen add the pine-apple cut in small pieces and stir to get the pieces of pine-apple mixed well through.

Jellied Peaches.

Peel peaches and seed them, cut in halves, pour jelly (just before it becomes stiff) over them and mix lightly with a fork, so that the peaches will be well coated with the jelly.

Jelly with Whipped Cream and Fruit.

Mold jelly in any pretty shaped mold and surround with whipped cream; if a border mold is used, fill the center with cream. To retain perfect shape when unmolded a smaller quantity of liquid or a larger quantity of gelatine must be used. Champagne jelly with a little gold leaf added and made quite stiff, makes a handsome center piece by using pyramid-shape mold. Wine or any of the fruit jellies can be molded in border or fancy molds, the dish garnished with fruit and served together. Candied cherries, pine-apple and other candied fruits can be molded in jelly, either

mixed in, or the mold can be lined with them, cut in fanciful shapes and molded in layers through the jelly. The jelly can be colored in delicate tints broken up and piled together. A delicate green is attractive with malaga grapes molded in it either in a large bunch or scattered through, or colored pink and pink grapes used.



CAKE.

Always sift the flour and sugar before measuring. The success of making cake depends upon the kind of butter and flour used, and how it is mixed and baked. Use light-colored butter. The rich yellow butter does not make good cake, it is too oily. The flour must be at least three months old, light and dry. Wash the butter in water (in summer use ice water) and cream until very light; add the sugar and cream well together, alternate the milk and flour, add the baking powder to the last cup of flour, beat the eggs stiff and fold in at the very last. It is not so important about the mixing of flour and eggs, the secret is in creaming the butter and sugar. Delightful cake can be made without beating the eggs separately, but adding one at a time to the mixture and beating the batter well. In that case one cup of the flour is put in last with the baking powder. Line the bottom of the pans or molds with manilla paper, brush over with a brush dipped in melted lard. Bake with an increasing heat, avoid having the oven hot at first. If you are cooking a large mold cake, cover with a tin top and put a pan of water on the upper grate. After it has been in the oven fifteen minutes increase the heat a little, when it has risen to the top of the

pan increase the heat a little more, remove the cover and bake until it begins to brown, then the pan of water can be taken from the upper grate; continue the baking until done. You can determine this by inserting a broom straw, if it is perfectly smooth, none of the batter adhering, it is done. Leave in the pan until cold, slip a thin-bladed knife around the edges, invert the pan and the cake will slip out; trim off the rough and brown edges, when icing can be spread on if it is to be iced. Cakes to be used for layer cake or *filled* cake are baked in round, square or diamond pans from one half to two inches deep. When baked in square pans, each layer can be cut in half and two small cakes made in *brick* shape. Use different fillings for each one, which gives variety with just a little more work and expense. Layer cakes are baked as the mold cakes, with an increasing heat, and baked from twenty to thirty-five minutes, according to the thickness of the layers. Do not cover them over the top, and it is rarely necessary to use a pan of water in the upper grate. There can be no accurate test for the heat of an oven; stoves, and stove material, differ so in the amount of fuel required and the way they retain the heat. The best test is *experience*.

Layer Cake, No. 1.

One cup of butter, two cups of sugar, one cup of milk or water, three and one-half cups of flour, two full teaspoons of baking powder, the whites of eight eggs. Follow directions for mixing and baking.

Layer Cake, No. 2.

Three-fourths of a cup of butter, one and three-fourths cups of sugar, three-fourths cup of milk, three cups of flour, two teaspoons of baking powder, the whites of six eggs.

Cup Cake.

Use above receipt, using three whole eggs instead of six whites and one-half cup of butter instead of three-fourths.

Plain White Loaf Cake.

Either of the receipts for layer cake can be baked in loaf pans and are very nice, but if one is willing to do the work of mixing and baking the cake, by using the receipt below you will find it will pay you for your trouble.

Plain White Cake.

Cream one-half pound of butter, add very slowly and gradually three-fourths of a pound of flour. Beat the whites of fourteen eggs stiff. Add one pound of sugar slowly, beating all the while. Combine the two mixtures at first by adding a spoonful of the sugar and egg mixture until it becomes a stiff batter, and then you can beat the remaining egg and sugar more rapidly. Dissolve one-fourth of a teaspoon of soda and one teaspoon of cream of tartar in one tablespoon of whisky or water, stir in the batter. Line the bottom of cake mold with paper, grease around the sides and stem, bake with increasing heat from one

and one-half to two hours, or even longer. Cover the cake pan with a top, put a pan of hot water on the upper grate. Cook very slowly for the first hour, after that increase the heat. Leave the cake in the pan until it is cold. This same receipt can be used and mixed as layer cake receipt, but it is thought by some to be better mixed by the receipt I have given.—
Mrs. Amos Turney.

Pound Cake.

Three-fourths of a pound of butter, one pound of sugar, one pound of flour, the whites of eight eggs, the yolks of six. Cream butter and sugar until very light, put the yolks of eggs in and beat hard, then add the flour gradually, beating all the while; stir in the whites of the eggs last. Bake from two to three hours. This same receipt can be used, leaving out the yolks and adding the six whites.

Marble Cake.

Use plain white cake batter and divide in two or three parts. Color one pink, another chocolate or spice one part and add the yolks of two eggs, put in a mold in layers and they will run together giving it a motled appearance; or you can arrange the batter in the pan to suit the taste. Bake as a white cake.

Spice Cake, No. 1.

Three-fourths of a pound of butter, one pound of sugar, one pound of flour, one tablespoon of cinna-

mon, one of allspice, one of cloves, six eggs, one-half cup of brandy, one teaspoon of soda in three-fourths cup of sour cream. Bake two hours.

Spice Cake, No. 2.

One cup of butter, one and one-half cups of brown sugar, one cup of molasses, four cups of flour, the yolks of five eggs, the whites of two eggs, one cup of sour cream or milk, one teaspoon of soda, one teaspoon each of cinnamon, cloves and allspice, a little mace or nutmeg.



FRUIT CAKE.

In making fruit cake always prepare the fruit before mixing the cake. Raisins should be seeded and cut in pieces, currants washed and stemmed, citron shaved, nuts shelled and broken in pieces, almonds must first be blanched and then broken or split, the fruit dredged with flour, put it in a wooden tray, sift a little flour over, mix it well through, this is very important as the fruit will all go to the bottom unless it is well dredged. In making black cake you use *browned flour* which you make by putting a pan of white flour in the oven, stirring it all the while, so it will be browned evenly. This should be done the day before, or it can be browned and kept in a dry place and used when needed.

Fruit Cake, No. 1.

Two cups of butter, one of sugar, two cups of molasses, one cup of sweet milk, five cups of flour, four eggs, one teaspoonful of soda, one teaspoon of cloves, a little mace or nutmeg, one tablespoon of cinnamon, one pound of raisins, one pound of currants and one-half pound of citron. Bake in a slow oven for three hours.

Fruit Cake, No. 2.

Use pound cake receipt and add three pounds of raisins seeded, chopped and dredged with flour, one

cup of shaved citron, one cup of wine, bake three hours.

Rich Fruit Cake.

Three-fourths pound of butter, one pound of sugar, twelve eggs and one pound of flour, two pounds of raisins, one pound of currants, one-half pound of citron, one-half pound of almonds, one-half pound of pecans, one-fourth pound of figs, one teaspoon of cloves, allspice and nutmeg, one tablespoon of cinnamon, one-half cup of brandy, whiskey or wine. Cream the butter and sugar, add the yolks of eggs beaten light, then the flour and spices, then the whites of eggs beaten, then the brandy, seed and chop the raisins, clean the currants, cut the figs and citron in thin slices, dredge with flour and put in the batter alternately, with the nuts broken in pieces.

Black Fruit Cake.

One and one-fourth pounds of butter, one pound of brown sugar, one pound of *browned* flour, one dozen eggs, one cup of black molasses, one cup of whiskey, one cup of wine, one-half cup of sour cream, one full teaspoon of soda, two full tablespoons of cloves, two heaping tablespoons of cinnamon, one nutmeg grated, one teaspoon of mace, four pounds of raisins, two pounds of currants, one pound of citron. Beat butter and sugar together, beat the eggs together and add alternately with the flour; add the molasses and whiskey; then the spice, then the sour

cream and soda and last the fruit that has been cleaned, cut and dredged with flour. Bake four hours.

Black Fruit Cake, No. 2.

One pound of butter, one pound of sugar, one pound of browned flour, twelve eggs, one pound of currants, one pound of citron, one pound of figs, one pound of dates, one pound of almonds, three pounds of raisins, one pint of whiskey, one pint of black molasses, two tablespoons of cinnamon, one tablespoon of cloves and one of allspice, two tablespoons of baking powder. Mix as above receipt. Bake three hours.—*Mrs. Newton Mitchell.*

Jam Cake.

One cup of butter, two cups of sugar, one-half cup of sour milk, three cups of flour, one cup of blackberry jam, three eggs, one teaspoon of cinnamon, one of allspice, nutmeg to suit the taste, one teaspoon of soda. Bake in a mold or layer cake pan; if the latter, fill with chocolate or caramel filling.

Hickory Nut Cake.

Three-fourths cup of butter, two cups of sugar, four eggs, beaten separately, three and one-half cups of flour, half cup of milk, two full teaspoons of baking powder, one cup of hickory nut kernels, flavor to suit the taste. Bake in a loaf pan one hour, or bake in layer cake pan and fill with caramel filling, with chopped hickory nuts sprinkled over and the top ornamented with the whole kernels.

Pecan Cake.

Make same as hickory nut cake using pecans instead of hickory nuts.

Banana Cake.

Use any receipt for layer cake, fill with custard filling and sliced banana.

Citron Cake.

Use layer cake or plain white cake receipt. Add two cups of shaved citron dredged with flour. Bake in mold pan.

Dolly Varden Cake.

Make a nut or citron cake, bake in layers, fill with white icing and nuts, spread top and sides with plain icing, ornament with the fruit.

Little Fancy Cakes.

Make layer cake either plain or nut. Bake in square pans. When cool, trim the brown crust off, cut in square, triangle and diamond shapes. Use plain, white icing, cream or caramel icing or chocolate filling. Dip the little cakes in the icing by the use of a skewer; when cool, ornament with some of the icing with a fancy tube inserted in rubber cloth bags, which can be bought at any kitchen furnishing store. The icing for ornamenting must be stiffer than for dipping. If when the icing is cold, it is not stiff enough, add pulverized sugar. One can

make an innumerable variety of fancy cakes by using the different receipts for cakes, bake in shallow pans, cut in fancy shapes, use any desired icing, ornament with fruits, nuts, cocoanut, jellies, etc. The icing can be made in different colors by the use of fruit colorings. When the cakes are dipped in one color, ornament with another; if you use white icing, ornament with pink or green; if you dip the cakes in pink, ornament with a deeper shade or use white, and so on. Use your own taste and make the cakes to suit the occasion. Green and white is attractive and suited for the springtime; warmer colors for cooler seasons.

Orange Cake.

One-half cup of butter, two cups of sugar, the yolks of five eggs, the whites of three eggs, one-half cup of cold water, two and one-half cups of flour, two teaspoons of baking powder, the juice of one orange, the grated peel of one-half orange, bake in layer pans. Fill with golden filling.

Chocolate Cake, (Devil's Food).

Six tablespoons of grated chocolate, four eggs, whites and yolks, one and one-half cups of sugar, two cups of flour, one-half cup of sweet milk, one-half cup of butter, one teaspoon of baking powder, one teaspoon of vanilla. Dissolve chocolate in five tablespoons of boiling water, cook in a ring mold, fill the center with whipped cream and chopped almonds.

Coffee Cake, No. 1.

One cup of butter, one cup of sugar, one cup of molasses, one cup of clear, strong coffee, five cups of flour, two teaspoons of baking powder, four eggs. Bake in layer pans and fill with chocolate or caramel, plain or with the addition of nuts.

Coffee Cake, No. 2.

Use same receipt above with the addition of two cups of raisins, one cup of currants, one cup of shaved citron, one tablespoon of cinnamon, and three spoons of allspice and one teaspoon of nutmeg. Bake in loaf pan one and one-half hours.

Neapolitan Cake.

Make layer cake batter, divide in three parts, color one pink, another green and leave the other white or it can be made chocolate. Bake in separate shallow pans, fill when cool with white or pink icing.

Snow Balls.

Cut layer cake in little rounds, put white icing and grated cocoanut between, dip in or spread with white icing, roll in cocoanut, or bake nut cake mixture in gem pans, dip in icing, roll in cocoanut. A very pretty dessert can be made from cooking sponge cake in gem pans, when cool scoop out the center, fill with whipped cream and candied cherries; cut in pieces angelique, (candied vegetable stems) serve on little plates,

ornament around the plate with cherries, whipped cream and little pieces of angelique. The angelique should be soaked in warm water for one half hour before using. When it is soft, cut in thin strips, or cut in any shape desired. The easiest way of making little cakes is simply to cut in one and one-half inch squares, dip in different colored icings and ornament with candied cherries or nuts. You can secure fancy cutters of any shape, such as daisies, apples, peaches, etc. Then ornament to suit the cutter used. One can secure leaves and stems already made, but you can cut them from angelique. If you wish to imitate apples and peaches, the use of a brush with coloring is necessary. One will have to be something of an artist for this. If you have the taste or possess the accomplishment it is delightful to indulge in making flowers and fruit to eat instead of hanging them upon the walls. A very pretty and easy way of making little cakes, is to bake cake batter in shallow pans, cut in oblongs, squares, rounds and triangles; split, fill with an acid jelly or some of the fillings given in receipts, spread a thin icing over the top and ornament with a piece of fruit in the top, or it can be made more elaborate with the addition of a fancy tube, making stems, etc.

Sponge Cake for Rolls, Etc.

The yolks and whites of five eggs, beaten stiff, add one cup of sugar to the yolks and one tablespoon of lemon juice, add the whites beaten stiff,

fold in lightly one cup of flour, bake in layer-pans, use for jelly rolls or cut in halves, fill with whipped cream or custard filling, or cut with a round biscuit cutter; split, fill some with white, some with pink and some with chocolate icing, spreading on the sides. Roll in grated cocoanut, ornament the top with the different colors through a rose tube.

Sunshine Cake.

The yolks of four eggs beaten light; add one and three-fourths cups of sugar, beat the whites of nine eggs stiff, fold in one and one-half cups of flour and one teaspoon of cream of tartar.

Angel Food.

This is a delicate sponge cake. Much depends on the mixing and as much on the baking, Do not grease the pans, cut a piece of manilla paper to fit the bottom of pan, bake with increasing heat. Invert on a cake cooler or something raised so as to let the air under. When it is cold slip a knife around it and it easily slips out.

Beat the whites of fifteen eggs very stiff, add one-half teaspoon of cream of tartar when half beaten, beat in gradually two and one-fourth cups of sugar, fold in one and three-fourth cups of flour with one level teaspoon of cream of tartar. Bake in mold pan 1 hour. One teaspoon vanilla added to the beaten eggs.

Angel Food Cake.

Whites of nine large, fresh eggs, or ten smaller ones. One and one-fourth cups of granulated sugar,

sifted, one cup of sifted flour, one teaspoon of cream of tartar, a pinch of salt added to eggs before beating. After sifting flour four or five times, measure and set aside one cup. Then sift and measure one and one-fourth cups of sugar, beat the white of eggs about half, add cream of tartar and beat until very stiff, stir in sugar, then flour very lightly. Put in pan in moderate oven at once. Bake from thirty-five to fifty minutes. Angel Food cake batter can be colored in delicate colors and baked in sheets, when cold break in squares and dip in a thin fondant or cream icing colored to suit the color of cake, or it is not necessary to ice. Pile two or more colors on a platter together. One teaspoon of vanilla added to the beaten eggs.

Ginger Cake.

Cream one half cup of butter with one half cup of sugar, add one cup of molasses, one-half cup of sweet milk, two eggs beaten light, two cups of flour, one level teaspoon of soda, one tablespoon of pulverized ginger, one teaspoon of allspice. Bake in loaf pan, serve with or without sauce.

Ginger Wafers.

Melt three-fourths of a cup of butter, add one and one-half cups of sugar, three-fourths of a cup of milk, add five cups of flour, with two teaspoonfuls of baking powder, one and one-half teaspoonfuls of salt, and one full teaspoon of ginger. Roll on a baking sheet, mark with grooved rolling-pin,

sprinkle with granulated sugar, bake in a moderate oven, when warm, cut in oblong pieces or squares.

Crullers.

Cream one-half pound of butter, add three-fourths pound of powdered sugar, six eggs beaten light, one-half cup of sherry wine, mace and nutmeg to taste ; flour enough to roll (do not make stiff), cut in rounds, cut out the center as for doughnuts; fry in deep fat.—*Mrs. George Welsh.*

Doughnuts.

One cup of sugar, two eggs, one cup of sweet milk, five tablespoons of melted butter, three full teaspoons of baking powder, enough flour to make a very soft dough, roll them, cut in rounds, then with a small cutter cut out the center. Fry in hot fat, sprinkle with pulverized sugar.

Tea Cakes.

Cream one and one-half cups of butter with three and two-thirds cups of sugar, add one cup of butter-milk, three eggs, seven cups of flour, one teaspoon of soda, one nutmeg grated; roll very thin, bake quickly.—*Mrs. George Keller.*

Ginger Cakes.

One cup of melted lard, two cups of molasses, two eggs, one tablespoon of soda beaten in the mo-

lasses until it foams, two tablespoons of ginger, flour enough to make a soft dough (about a cup), roll thin.

Almond Wafers.

Cream one half cup of butter and add one cup of confectioner's sugar and cream together, add slowly one-half cup of sweet milk, one teaspoon of vanilla, one cup of chopped almonds, two eggs and one cup of flour; put half in the batter and sprinkle the other half over the top after they are spread on pans for baking. Invert square pans, spread the batter on, then cook a delicate brown; cut in squares or oblong pieces while warm, roll in cornucopia shape or little sticks.

Quick Cake, (To Be Eaten With Hot Fruit).

Cream one-half cup of butter and one cup of sugar together, add one-half cup of sweet milk, the yolks of two eggs beaten light, two cups of flour with one heaping teaspoon of baking powder, stir in lightly the whites of two eggs last. Bake in pans one and one-half or two inches deep and cut in squares or bake in muffin rings.

Nut Drop Cakes.

Beat the whites of six eggs to a stiff froth, add two cups of sugar and continue to beat, one-half cup of flour and two cups of chopped nuts, cover a baking sheet with paper (manilla is the best) drop in small rounds from a teaspoon and bake twenty minutes.

One, Two, Three, Four Cake.

Cream one cup of butter with two cups of sugar, add one-half cup of milk, the yolks of four eggs beaten, three cups of flour, two full teaspoons of baking powder, the whites of four eggs beaten stiff. Bake in gem pans or in layer cake pans or in a mold.

Ginger Bread.

Melt three-fourths of a cup of butter, add one and one-half cups of sugar, three-fourths of a cup of milk, five cups of flour, with two teaspoonfuls of baking powder, one and one-half teaspoonfuls of salt, and one full teaspoon of ginger. Roll thin on sheets and mark with a grooved roller. Sprinkle with sugar, and bake in a moderate oven.

Crullers.

Two cups of water, two eggs, one cup of flour and one-half cup of sugar. Beat eggs together, add sugar and water; pour this mixture gradually into the flour, stirring all the while. Strain. Have a small vessel of lard smoking hot, put your cruller iron into this and when hot dip it into the batter and fry the mixture that clings to the iron. Shake from the iron and repeat.

FILLINGS FOR CAKES.

White Icing.

The proportion of sugar, water and eggs is three-fourths of a cup of sugar to each white of egg; one-third cup of water to each cup of sugar. Cook the sugar until it *hairs* or threads, when poured from a spoon. Beat the egg to a stiff froth and pour on the syrup slowly in a fine stream; beat until it is thick enough to spread. Flavor. If it should become grainy add a little hot water; if it is not cooked enough put the bowl of icing inside of a warm oven and stir now and then to prevent a crust forming. A spatula or a broad bladed knife is generally used in icing a cake. In icing a layer cake, you trim off the brown crust, and if cooked in a square pan, by cutting each layer in half you can make two cakes of three layers each, and they are called brick cakes. Icing is spread thin, between each layer, and then smoothed over the tops and sides. For filling a brick cake, it requires the whites of two eggs, one and one-half cups of sugar and two-thirds of a cup of cold water. If iced whole, use one more egg and sugar and water in proportion. This icing is colored pink, green, or any desired color by the use of fruit coloring. If the paste is used dissolve in a teaspoon of

water; if liquid, use a very little at a time or you will color too deeply. Almond filling. Use white icing, and, after spreading the icing, sprinkle heavily on the top with almonds chopped fine. Ornament the top with almonds split in half.

Cocoanut Icing.

Use white icing, sprinkle freshly grated cocoanut over as you do the almonds. Sprinkle over the tops and sides while the icing is moist and the cocoanut adheres well without any trouble.

Marshmallow Icing.

Use white icing, and just before spreading it on the cake, melt one-fourth of a pound of marshmallows by putting three tablespoons of hot water over them and set in a vessel of hot water until melted. Pour the melted marshmallow into the icing, spread between and over the tops and sides of cake, and ornament the top with marshmallows cut in halves and quarters.

Marshmallow Filling.

Two cups of granulated sugar, one cup of milk, cook together until it strings; melt one-fourth of a pound of marshmallows, as in the above receipt, add to the cream filling and beat until stiff enough to spread.

Fruit Filling.

Use white icing and sprinkle candied chopped fruits over, ornament the sides and top by sticking bits of fruit thickly into the icing while it is soft.

Rough and Ready Icing.

Use white icing and stir into it before spreading on cake chopped nuts and seeded and chopped raisins and some candied cherries and pine-apple. The two last receipts can be made in numberless ways; mix different combinations of fruits and nuts in with the icing, or spread the icing on plain and then sprinkle with nuts or fruits, or both. Ornament the top and sides with whole kernels of nuts or fruits cut in fancy shapes. Candied pine-apple is nice for this. You can procure strawberries, limes, apricots and different fruits candied, and by the use of them you can ornament with little labor and skill. Chopped figs are often used in icing for fig cake.

Uncooked Icing.

Beat the whites of two eggs until light, add enough pulverized sugar to make it of a proper consistency to spread. Flavor to suit the taste.

Lemon Jelly.

Into three tablespoons of fresh butter and a cupful of sugar, melted together, stir the beaten yolks of three eggs into which has been mixed the grated peel of a large lemon; stir over the fire until it begins to thicken, and add the juice of the lemon. Continue to stir until it is as thick as honey and then pour into^o jelly tumblers and cover. It makes a filling for layer cake, and may be used for flavoring.

Chocolate Filling, No. 1.

One and three-fourths cups of sugar, three-fourths cup of water, cooked together until it makes a syrup but does not thread; pour it over one-fourth of a cake of melted chocolate; beat until it thickens, and flavor with vanilla.

Chocolate Filling, No. 2.

One cup of white sugar, one cup of brown sugar, one cup of cream, a small lump of butter about the size of a walnut, one-fourth cake of chocolate. Cook until it makes a soft jelly when tried on a cold saucer or plate. When it is cool spread over the cake.

Caramel Filling, No. 1.

Two cups of brown sugar, three-fourths cup of water and one tablespoon of butter. Cook until it makes a soft jelly.

Caramel Filling, No. 2.

Two cups of brown sugar, one cup of cream and a small lump of butter. Cook as for chocolate filling (No. 2.)

Cream Caramel.

Three cups of white sugar, one and one-half cups of cream, four level tablespoons of butter. Stir until dissolved. Cook quickly about ten or twelve minutes; beat until creamy; flavor and spread on cake.

Whipped Cream Filling.

Fill Angel Food cake baked in layers with cream whipped very stiff, sweetened and flavored. Put finely chopped almonds in the cream.

Fondant Icing.

Dissolve one cup of sugar in three-fourths cup of cold water, add a pinch of cream of tartar, cover while cooking; cook about twenty minutes, or until it reaches a soft ball stage when tried in cold water. Pour on a greased slab or dish. When it begins to cool work with a spatula until creamy. It can be flavored and colored to suit the taste. If it gets too stiff and a little grainy, wet the hand with cold water and work. Wrap in oiled paper; melt over hot water when ready to use

Custard Filling.

Beat the yolks of four eggs, add one-half cup of sugar, one tablespoon of flour. Scald two cups of milk, pour over the eggs, sugar and flour. Cook over hot water until it stiffens, stirring all the while. When cool, spread between the cakes.

Golden Filling.

Beat the yolks of three eggs light. Cook one and one-half cups of sugar with two-thirds cup of water until it hairs. Pour it over the eggs slowly, beating all the while, until it thickens enough to spread. Flavor with orange juice and a little grated orange peel.

Prauline Icing.

Two cups of sugar, three-fourths cup of maple syrup, and one-half of a cup of cream. Stir all together and add a teaspoon of butter. When it thickens stir in a teaspoon of vanilla and a cup of pecan kernels. Cool a little and spread between the cakes. Garnish the top with the whole kernels.



FROZEN DESSERTS.

Their name is legion. They consist of Philadelphia and French ice creams with different degrees of richness. Frozen pudding, parfaits, biscuits, mousses, water ices, sherbets, punches and all of these varieties with different flavorings and manner of molding and construction give an infinite variety of beautiful ices.

Plain cream is cream sweetened and flavored and frozen.

French cream is made with a custard foundation (differing in richness) with cream added and frozen.

Parfaits and biscuits are whipped cream with or without eggs, frozen by packing in ice and salt without stirring.

Mousses are whipped cream and gelatine frozen as parfaits and biscuits.

Sherbets are fruit juices sweetened with syrup and frozen.

Punches are sherbets with liquor added before or after freezing.

In freezing creams, use an ice bag and mallet, or put the ice in a small tub and use an ice shaver. Have the ice pounded or shaved fine; fit the can into the freezing bucket by placing the pivot which is on the

bottom of the can into the socket in the bottom of the bucket. Cork the opening in top of the can and put three inches of ice and one inch of salt around the can; press it down close, fill the bucket within two inches of the top of can, turn the can several times to see that it is in right. Remove the top of can, put in the paddle, fitting it in the groove in the bottom of can, then pour in the mixture to be frozen, put on the top and adjust the crank, fill around with ice and salt within one inch of the top. Freeze with a steady turn for twenty or thirty minutes. Too rapid freezing makes the cream coarse-grained. When it is frozen (you can determine that by the crank becoming hard to turn) wipe with a wet cloth around the top and sides so that no salt can get in; remove the top and paddle, if there is to be any whipped cream, fruit, or nuts to be added, do it at this time, beating them in well; cut from the sides, press down, put on the top and cork the opening well. Fill around with ice and salt to the top, crumple newspapers and put around the sides to keep the warm air out. Put away until it is ready for use, unless the cream is to be molded; in that case it is packed in the mold as soon as the cream is frozen, and it should not be frozen too stiff to press smooth into the molds.

Molding Ices.

The mold should be well chilled. Put the mixture in with a spoon and spread in smooth and even with the back of a spoon or a knife. Fill the mold

with the mixture one wishes to use to the very top. Grease a piece of paper a little larger than the top of the mold with butter or lard, lay it over the mixture (greased side up). Put on the top, which should fit very tight, seal around the edges with a strip of paper with a heavy coating of lard or butter, or a strip of cloth, one inch wide, dipped in melted lard. Set the mold on a bed of ice, pounded in small pieces, sprinkle heavily with salt, fill around the sides and over the top with ice and salt, pack in a bucket just large enough to allow for the packing. If two or more kinds of ices are to be used in the same mold, place the mold in ice and salt, line it an inch or more thick with one kind of cream, fill the center with a different kind of flavor and colored ice, or you can pack with three or four colors in layers, or in round cans, having the stripes run vertically; this is done by the use of a heavy piece of paper and drawing it out when filled. Biscuits are put in little paper boxes and then packed in tin boxes with trays and immersed in ice and salt. Individual ices are packed in this way in lead molds. They are troublesome to make and the molds expensive, so that it does not pay one to worry with them when they can be bought in almost any design from the confectioneries at a reasonable price.

To Unmold Creams.

Dip the mold in cold water, wipe off dry, invert on a dish. Put a cloth wrung out of warm water around

for a moment and raise the mold. This should be done quickly and with care to prevent the edges melting.

Garnishing Ices.

There are many ways of garnishing and serving ices to make them attractive. If a melon mold is used and the colors are pink and white, or pink and green, use pink roses laid on the side of the dish. If it is corn color or yellow and in season, use Jonquils and some delicate green, or fruit can be used with their leaves very effectively. If a border mold is used, fill the center with fruit or whipped cream. Many of the ices are now served with a sauce.

Plain Ice Cream.

Sweeten one-half gallon of cream with one and one-fourth cups of sugar, add one tablespoon of vanilla and freeze.

French Ice Cream, No. 1.

Make a custard of the yolks of six eggs, one and one-half cups of sugar and three cups of milk, stir until cool; flavor and add one quart of cream whipped, and freeze. The custard can be made more or less rich by the use of more or fewer eggs.

French Ice Cream, No. 2.

Make a white custard from one pint of milk and two tablespoons of corn starch; it should be quite thick. When cool, stir in the whites of two eggs.

Sweeten one quart of cream with one and one-fourth cups of sugar, flavor to taste. Whip slightly, stir into the custard and freeze. Serve with chocolate sauce.

Cream with Gelatine.

Use receipt for plain cream and add, just before freezing, one-third of a box of gelatine that has been soaked in cold water, dissolved in a little hot water, freeze. This cream is used for molding, as the gelatine makes it smooth and helps to hold in shape.

Caramel Cream, No. 1.

Beat the whites and yolks of six eggs separately until very light, stir the two together and add one-half cup of granulated sugar. Put two cups of brown sugar in a skillet with one-half cup of water, let it cook until a rich caramel color; add four pints of sweet milk and one tablespoon of gelatine that has been dissolved in one-fourth cup of cold milk and let it cook, stirring constantly, until the milk boils. The sugar will dissolve as the milk heats. When it reaches the boiling point, add the eggs and sugar and let cook one minute, remove from the fire, cool and freeze.

Caramel Cream, No. 2.

Make caramel by cooking two cups of granulated sugar with one cup of water until it is a caramel color. Use receipt for French cream, using one and one-

half cups of caramel instead of sugar. You can use brown sugar in making caramel if preferred.

Chocolate Cream, No. 1.

Make a custard of the yolks of four eggs, one and one-half cups of sugar and three cups of milk. One-half cake of chocolate, broken in pieces. Put the chocolate and milk on together in a double boiler, stir until the chocolate is melted, pour over the eggs and sugar, cook two or three minutes. Cool, add one tablespoon of vanilla, one quart of cream, and freeze.

Chocolate Cream, No. 2.

Use above receipt, substituting caramel instead of sugar. Use the same amount of chocolate, cream, eggs and milk. Leave off the vanilla.

Chocolate Cream, No. 3.

Put two quarts of cream and one-half cake of chocolate (broken in pieces) in a double boiler, and cook until the chocolate is melted; sweeten with one and one-fourth cups of sugar; flavor with one tablespoon of vanilla, and freeze.

Macaroon Cream.

Use plain ice cream or French cream receipt, and freeze until it begins to thicken; add two cups of powdered macaroons and continue freezing until it is stiff.

Almond Cream.

Use plain French chocolate or caramel cream; add two cups of finely chopped blanched almonds after it is partially frozen. Continue to freeze until firm.

Hickory Nut Cream.

Make as above receipt, and add the hickory nut meats instead of almond.

Ginger Ice Cream.

Make a custard of one cup of sugar, one egg, one-tablespoon of flour and two cups of milk, one-fourth teaspoon of salt; cook for twenty minutes to prevent the raw taste of flour. When cool add one quart of cream, one-half cup of ginger syrup, three table-spoons of wine, one teaspoon of vanilla. Freeze to a mush, add one cup of ginger preserves, cut in small pieces and continue freezing until firm.

Coffee Cream.

Make a custard of one and one-half cups of sugar, yolks of four eggs, one cup of milk and one cup of strong, hot coffee. Pour the hot coffee into the custard as soon as it is removed from the fire; cool, add cream, freeze.

Fruit Creams.

Fruit creams are made by adding the juice and pulp of fruit to any of the plain and French ice cream receipts; the quantity varies according to the

kind of fruit and the taste of the person it is to be made for. Sugar is added to the fruit according to the acidity of it. If bananas are used they have only to be pressed through a sieve or cut in small pieces, they will not need additional sugar. Peaches do not need more sugar. Strawberries, apricots and raspberries need sugar sprinkled over and let stand in a warm place for an hour and press through a sieve. Apples should be stewed and pressed through a sieve and sweetened afterwards, then added to the cream. Fruit and nut cream can be used in combination with other ices for molding, or molded by themselves, or served without molding.

Iced Rice Pudding.

Parboil one-half cup of rice, drain, add two cups of milk and one cup of sugar. Simmer until the rice is perfectly soft. Beat the yolks of four eggs very light, add to the rice with one tablespoon of rum. Beat until light. When cold add one pint of cream whipped and freeze. This can be packed in a mold and served with a compote of orange or pears. (See receipt for compotes.)

Neapolitan Cream.

Use receipt for French Cream, No. 1, or plain cream with gelatine. Put a layer of cream about an inch deep on the bottom of the mold which should be on ice while the packing is going on. Take a portion of cream from the freezer, put in a small bowl, color

and flavor to suit the taste, spread on the layer already on the mold. Melt one-fourth of a cake of chocolate diluted with a little cream. Stir into the remaining cream. Spread evenly on the other layers. Seal and pack, according to directions.

Frozen Puddings, (or Tutti Fruitti).

Prepare one cup or more as you like of fruit consisting of raisins, currants, cherries, pine-apple, apricots, any or all of these combined. Seed and chop the raisins, wash the currants, cut the other fruit in pieces and pour over them one-half cup of wine. Freeze to a mush French Cream, No. 1, add the fruit and wine, continue to freeze until stiff. Remove the dasher, pack in ice and salt and let stand until ready for use, or it can be packed in a mold and served with a whipped cream sauce.

Pistachio Cream.

Make a custard of one egg, one cup of sugar, one tablespoon of flour, one-fourth teaspoon of salt, two cups of milk. When cool, add one quart of cream, one-half teaspoon of almond extract, and one tablespoon of vanilla; color a delicate green, or use one cup of pistachio nuts blanched and chopped, stirred in when the cream is half frozen.

Frozen Pudding.

Use chocolate cream receipt (No. 1 or 2), when half frozen add three-fourths of a pound of fruit prepared as

for above receipt. Pack in a mellon mold according to directions for packing. Serve on a flat dish with whipped cream around, or with one of the pudding sauces.

Nesselrode Pudding.

Make a syrup of one and one-fourth cups of sugar and one-half cup of water; beat the yolks of six eggs until light, pour the syrup over them beating all the while; cook over hot water until it makes a thick coating on the spoon, remove from the fire and beat until cold; pour in one quart of cream, freeze until it begins to thicken, put into it one-fourth of a pound of candied fruits cut in pieces, one cup of almonds blanched and pounded, two tablespoonsful of sherry wine, continue to freeze until stiff, or it can be packed in a mold and served with a sauce. This pudding can be made richer by adding raisins (one cup) seeded and cut in pieces, and one small can or one-half can of grated pine-apple. It is well to let the fruit stand an hour in the wine; drain and dredge with pulverized sugar before adding to the cream.

Parfaits.

This class of creams is made with sugar syrup. It is necessary to know just how to make the syrup; it can be made in large quantities and kept in sealed jars and will always be ready for use.

Sugar Syrup.

Two cups of sugar, one-half cup of water. Stir until dissolved. Cook until it is perfectly clear.

Vanilla Parfait.

Beat the yolks of six eggs until light, add one cup of sugar syrup, put in double boiler and cook until it has thickened to the consistency of heavy cream, remove and pour into a bowl and beat with a wire beater until cold and it will then be very light. Flavor with one teaspoon of vanilla. Fold in two cups of cream whipped stiff. Put in a mold, pack in ice and salt and let stand four hours. A number of parfaits can be made from this receipt by using different flavorings.

Maple Parfait.

Beat the yolks of six eggs until light, pour over them three-fourths of a cup of maple syrup, cook in a double boiler until it makes a thick coating on the spoon; pour into a bowl and beat with a wire egg beater until light, pour in two cups of cream whipped, put in a mold, pack in ice and salt for four hours.

Biscuit Glace.

Beat yolks of six eggs until light, pour on one cup of syrup and cook until it thickens. Beat until light, fold in two cups whipped cream, put in paper boxes, pack in tin boxes, seal, pack the tin boxes in ice and salt six hours. Serve in the paper boxes in which they were frozen. Sprinkle chopped almonds over the top.

Chocolate Parfait.

Use vanilla parfait. Pour the custard over one-fourth of a cake of grated chocolate. Beat until very light, add vanilla and whipped cream.

Prauline Parfait.

To make Prauline Powder melt one and one-half cups of granulated sugar. When melted add shelled almonds, pecans and filberts, three-fourths of a cupful of each, and let cook until it reaches a caramel color. When cold, pound to a powder, put in jars and seal. To make Prauline Parfait use Maple Parfait receipt and stir in one-half cup of prauline powder.

Fruit and Nut Parfait.

Use any of the receipts for parfaits and just before putting into the mold stir in nuts or fruit. If candied fruit is used, dredge with pulverized sugar. If fresh or canned fruit is used, make the syrup or pulp of the same consistency as the whipped cream.

Pine-apple Mousse.

Soak one tablespoon of granulated gelatine, or one-third of a box in one-fourth of a cup of cold water, dissolve in one-fourth cup of hot water, add the syrup from one can of pine-apple, three-fourths of a cup of sugar, the juice of one lemon; when it begins to thicken, fold in three cups of cream whipped, and the grated pine-apple. Put in a mold and pack in ice and salt four hours.

Chocolate Mousse.

Soak one tablespoon of granulated gelatine in one-fourth cup of cold water, melt one-fourth cake of

chocolate with one cup of sweet milk by heating to the boiling point; pour this on the gelatine, add three-fourths cup of sugar, one teaspoon of vanilla. When this is cold, fold in three cups of cream whipped; put in mold and pack in ice and salt four hours.

Caramel Mousse.

Soak one tablespoon of granulated gelatine in one-fourth cup of cold water, dissolve in one-fourth cup of boiling water, add one cup of caramel. When it cools, fold in three cups of cream whipped.

Fruit Mousses.

Soak one tablespoon of granulated gelatine in one-fourth cup of cold water, dissolve in one-fourth cup of hot water; add one cup of fruit juice and sugar enough to sweeten according to the kind of fruit used. Fold in the cream, put in mold and pack in ice and salt.

SHERBETS AND PUNCHES.

Sherbets are fruit juices sweetened with sugar or syrup and frozen or served with crushed ice, and are generally served with a meat course or between courses. By the addition of liquors before or after freezing, you have punch. If the liquor is put in before the freezing it will take longer to freeze. Some freeze the sherbet and pour a little wine or whatever liquor is used over each cup when served, or it can be poured in the freezer and beaten in with a paddle after it has been frozen.

Lemon Sherbet.

Boil two cups of sugar and four cups of water together ten minutes. When cool, add three-fourths of a cup of lemon juice and freeze. Or you can use the same receipt without making the syrup, but it is better made with syrup. A little grated lemon peel is an improvement. One cup of tea infusion, leaving out one cup of water, is used, and is considered an addition.

Orange Sherbet.

Make syrup as for lemon sherbet, add two cups of orange juice (about four oranges) and one-fourth cup of lemon juice, grated peel of one orange and

one lemon, freeze. A combination of orange, lemon and pine-apple gives a fruit sherbet which is delightful.

Pine-apple Sherbet.

Use receipt for Lemon Sherbet and add one can of grated pine-apple. If the pine-apple is very sweet use a little less sugar.

Canton Sherbet.

Boil four cups of water and one and one-half cups of sugar together. When cool, add one cup of orange juice, one-half cup of lemon juice, the syrup from a pint jar of ginger preserves. Freeze to a mush. Add one cup of ginger preserves cut in small pieces and finish freezing.

Apricot Sherbet.

Use Lemon Sherbet receipt and add one can of apricots pressed through a colander or chopped in small pieces. Use the syrup from the apricots. If the fruit is very acid use more sugar.

Strawberry Sherbet.

Two cups of water, two cups of strawberry juice, one-half of a cup of lemon juice, one cup of orange juice, two cups of sugar. Make a syrup of sugar and water, add fruit juice and freeze, or leave out the orange juice and add one cup more of the strawberry syrup.

Raspberry Sherbet.

Make same as Strawberry Sherbet using raspberry juice instead of strawberry.

Peach Sherbet.

Use receipt for Lemon Sherbet and add peaches peeled and cut in fine pieces or press through a sieve. The quantity of fruit is a matter of taste. Use more or less as you like.

Grape Juice Sherbet.

Make a lemon sherbet and substitute two cups of grape juice for two of water. Freeze. Serve in cups as punch, with or between the meat courses.

Cafe Frappe.

One cup of strong coffee, three cups of water, one cup of sugar, freeze. Serve in glasses with whipped cream.

Creme de Mentho Sherbet.

Boil four cups of water and one of sugar together ten minutes. Cool and color a delicate green. Add Creme de Mentho cordial to suit the taste, from one-third to one-half cup, freeze. Serve in small wine or champagne glasses at the close of the meal.

Tutti Frutti Ice.

Make a lemon or orange sherbet and add any combination of fruit chopped in pieces. Add after the ice is partially frozen.

Ice Cups, No. 1.

Set tumblers in a tub of ice and salt, surround them with ice and salt, fill the tumblers with fruit syrup, cover the tub with a cloth; leave until it has frozen the syrup one-eighth of an inch thick around the sides of the glass. Pour out the unfrozen syrup, set the tumblers again in ice a few moments. When ready to serve unmold and fill carefully with nut or fruit cream or any frozen dessert.

Ice Cups, No. 2.

Fill the molds imitating wine glasses or any pretty shape, with water, cover securely, pack in pounded ice and a little salt. When the water has frozen sufficiently to take the form of the mold, pour out the unfrozen water and serve the cups on a small plate with a fancy mat or doily; fill stacked up high with a frozen sherbet, plain or fruit. Each cup can be made a different color, and is a very attractive way of serving ices.

Punch.

Use lemon, orange, pine-apple or a combination of these three juices to make a rich sherbet; freeze and add liquor to suit the taste before or after freezing. Brandy, whisky, wine and rum are all used in punches; combine them to suit the taste; use more or less liquor according to taste. It is better to add it after the sherbet is frozen.

Roman Punch.

Make two quarts of lemon sherbet. When frozen, beat into it one-half cup of brandy and one-half cup of sherry wine.

Rum Punch.

Make a syrup of four cups of water and two cups of sugar, cool and add one-half cup of tea infusion, one-half cup of lemon juice and one-half cup of orange juice; freeze to a mush and add one-half cup of rum.

Champagne Punch.

Use above receipt and substitute one cup of champagne for one-half cup of rum, or more champagne can be used.

Maraschino Punch.

Use receipt for Roman Punch, and substitute one cup of maraschino wine for the one-half cup of rum.

Pistaschio Punch.

Make a lemon or fruit sherbet, color a delicate green. When half frozen, add one-half cup of clear wine (maraschino is good) and one cup of pounded pistaschio nuts.

Fruit Punch.

Use two cups of fruit juice—strawberry, raspberry or any fruit desired—or mix several kinds with two cups of water, one-half cup of lemon juice, two cups of sugar; if the fruit used is sweet, use more lemon, or add one-half cup of orange juice. Apollonaris water is used in punches and is very nice. Some prepared fruit can also be added to give variety.

SAUCES FOR CREAMS.

Chocolate Sauce, No. 1.

One cup of sugar, one-half cup of water, cook five minutes; pour over one full tablespoon of grated chocolate, flavor with vanilla.

Chocolate Sauce, No. 2.

Pour one-half cup of boiling water over one full tablespoon of grated chocolate or cocoa. Let it boil a minute, add one cup of sugar and put on the back of stove and stir until dissolved.

Claret Sauce.

Boil one cup of water with one-half cup of sugar together for five minutes. Cool, and add one-half cup of claret wine.

Sauce for Nesselrode Pudding.

Beat the yolks of two eggs until light, add two tablespoons of powdered sugar and beat. Cook over hot water until it thickens. When cool, flavor with brandy or wine and fold in one cup of cream whipped.

Fruit Sauce.

Two cups of fruit juice, one-half cup of sugar. Cook together until it begins to thicken, add, when

cool, a little lemon or orange juice, if the fruit is very sweet.

Orange Sauce.

Remove the peel from three oranges, and pull the oranges in pieces. Make a syrup of one cup of sugar and one-half cup of water. Boil the pieces of oranges for two or three minutes, remove and boil the syrup down a little. Use the orange as a garnish. Add one-half cup of curacco cordial to the syrup and use as sauce.

Whipped Cream Sauce.

Whip one cup of cream stiff; add one tablespoon of powdered sugar, and two tablespoonfuls of sherry wine. This can be colored any delicate shade, or you can use fruit syrup instead of wine to flavor with.

Sauce for Frozen Puddings.

Beat the yolks of three eggs light and add one-third of a cup of powdered sugar. Dissolve one dessertspoon of gelatine in two tablespoonfuls of water. Cook the egg and sugar over hot water until it begins to thicken. Remove from the fire and add the gelatine. When cool add one cup of cream whipped, two tablespoons of brandy and four of sherry wine, or use only vanilla.

FRUIT.

Fruit is best served fresh. It should not be too ripe and should be cold. Combined with green leaves it can be arranged with good effect. Grape leaves, with different colored grapes and interspersed with other fruits, give a pleasing effect. Apples should be washed and rubbed until polished. Peaches should have the down taken off with a soft brush before serving, or they can be peeled and seeded, cut in halves and quarters, put in a stone jar, packed in ice and salt around and let stand an hour. Serve with whipped cream. A very pretty way is to rub well and seed, put on ice and when ready to serve peel and fill the cavities with whipped cream. Serve one peach to each person. Do not peel until ready for use as they discolor quickly.

Strawberries.

Strawberries when large and fine can be used as a fruit course with good effect by leaving their stems on. Place on the side of a small plate with a mound of pulverized sugar.

Oranges.

Cut in halves, sprinkle with sugar and eat with a spoon, or cut a thick slice from the stem end, loosen

the orange pulp and remove. Pull in pieces, and put in a stone jar with sugar sprinkled over and a little sherry wine. Surround the jar with ice and salt. Vandike the edges of the orange shell and serve the orange pulp in the baskets. The baskets should be kept in cold water until ready for use.

Frozen Fruit in Oranges.

Cut fresh or canned pine-apple in small pieces. Prepare oranges as above receipt, put a layer of pine-apple and one of orange and another of any kind of fruit you choose, a layer of sugar and so on. Put in a stone jar, pack in ice and salt, and serve in orange baskets with a teaspoon of sherry wine poured over each one. Two or three fresh strawberries put on top of each basket add to the appearance. If you do not care for the wine use a little fruit syrup or juice.

Grape Fruit.

Baskets can be made from the peel the same as for oranges for serving grape fruit, and are nice for breakfast or luncheon. Separate the pulp from the skin, as the skin is very bitter, add sugar and let stand in a cool place until ready for use. Serve in baskets on a small plate; garnish the plate with orange leaves or holly.

Pine-apple.

Cut off the top of a large, fresh pine-apple. Cut the bottom so that it will stand upright and firm on

the plate. Scoop out the pine-apple pulp, put it in a jar, pour one cup of orange juice over. Set on ice and surround with ice. When very cold, turn into the pine-apple shell. Garnish the dish with the pine-apple leaves from the crown.

Bananas.

Bananas are served whole with peel on as they discolor quickly. Arrange on a pretty fruit dish, or just before using, peel, slice and serve with pulverized sugar and whipped cream. They are often combined with other fruit and served as fruit salad or macedoine of fruit.

Melons.

Watermelon should be ice cold and cut in half, then cut in long vandikes; take the ripe meat from the pieces that were cut out and pile on top of the half melon. Serve one section to each person, or cut in halves, scoop out the ripe meat, pile in pieces on a dish, thus doing away with the rind that is so hard to manage. Cantaloupes are cut in halves and the seed scraped out. Fill each side with crushed ice. Serve one-half to each person.

Macedoine of Fruit.

Peel and slice several oranges, use one pine-apple, or one can of pine-apple, two or three bananas. Alternate slices of the fruit in a deep bowl, sprinkle each layer with grated cocoanut. Pile grated cocoanut over the top. Serve with whipped cream.

BEVERAGES.

To Make Boiled Coffee.

Use a good quality of coffee, fresh boiled water and a thoroughly clean coffee pot; all these things are absolutely necessary for making good coffee. Do not grind the coffee too fine nor too coarse; if too fine it will be druggy, if too coarse you do not get the strength of the coffee without too much boiling. It should be ground a little coarser than granulated sugar. To one cup of ground coffee add the slightly beaten white of an egg and one cup of cold water; pour over four cups of freshly boiled water and boil three or four minutes; stop the spout of coffee pot with paper. Set on back of stove, cut down grounds from around the sides and add one-fourth cup of cold water. Let it stand ten minutes and serve.

Coffee Made with Cold Water.

The proportion is the same as for boiled coffee, Mix with white of an egg and a little cold water, pour on the four cups of cold water and let it just reach the boil. Set on the back of stove three or four minutes and serve.

Drip Coffee.

Grind the coffee very fine; when a pot with strainer is used, put in the coffee, allowing one full tablespoon of coffee to each cup of coffee. Set the coffee pot where it will keep hot, but not boil, pour the water on slowly, a cup at a time, it is ready to serve as soon as the water has dripped through.

Cafe au Lait.

Use receipt for boiled coffee, using one-half milk and one-half water.

To Make Tea.

Use all green, all black, or a mixture of the two, the latter being considered best by most people. Use one teaspoonful of tea to one cup of fresh boiled water. Pour the water on boiling, set on back of stove and let steep five minutes and be careful to use fresh boiling water. When a large quantity of tea is needed it is better to tie the tea in a swiss bag and pour over the boiling water. Allow enough tea to make very strong. Remove the bag and add more fresh boiled water.

Russian Tea.

Add a slice of lemon to each cup of sweetened tea.

Iced Tea.

Iced tea should not be made too strong or it will not be clear after the ice is added. It is served in tumblers of crushed ice.

To Make a Cup of Chocolate.

One tablespoonful of grated chocolate and one cup of milk, heat together, stirring all the while. When blended, sweeten with one full teaspoon of sugar.

To Make Chocolate.

Break in pieces one-half pound of Baker's chocolate, add two quarts of milk, and put in double boiler and heat together. Stir until blended, sweeten with one and one-half cups of sugar. Just before using pour in very slowly the yolk of one egg. Beat with a wire whisk. Serve in small cups with a teaspoonful of whipped cream to each cup.

Cocoa.

Pour two cups of boiling water over two table-
spoons of cocoa and one-third cup of sugar. Boil a
minute. Pour this into two cups of scalded milk.

Fruit Drinks.

To the juice of two lemons or one-third cup, add
three-fourth cups of sugar and two cups of water.
Serve with crushed ice or ice cold. Thin slices of
lemon are sometimes added.

Orangeade.

Sweeten orange juice, with sugar or syrup and
pour over crushed ice. If you haven't the syrup use
sugar and a small quantity of water.

Fruit Punch.

Use any kind of fruit syrup or a combination of them, add a little lemon juice, sweeten with sugar or syrup. Serve with crushed ice. This is a refreshing drink. Strawberries, raspberries, blackberries, currants and cherries are all used for making fruit syrup. Apollonaris water added just before serving is an addition. If you want to use this for a company put a large lump of ice in punch bowl and reserve some of the fruits from which the syrup is made and put in the punch whole. Pour the punch over the ice in the bowl and serve in punch cups.

Grape Juice.

Add three pints of water to one gallon of grapes freed from the stem; let come to the boiling point; strain through a cloth. Sweeten to taste, return to the fire and let cook five minutes; strain again, pour in bottles and seal.

Raspberry and Blackberry Vinegar.

Pour one quart of vinegar and one quart of water over one gallon of fruit, let stand twenty-four hours, strain. To each pint of juice add one cup of sugar, boil five or ten minutes, skim well, put in bottle; when cold cork well. Serve in glasses of crushed ice.

Blackberry Cordial.

Add three pints of water to one gallon of blackberries; heat, strain; to each quart of juice add one

cup of sugar. Season with race ginger, mace, cloves, allspice and cinnamon; cook all together until well seasoned. When cool add one pint of whisky to two quarts of juice.

Egg Nog.

Beat the yolks of three eggs until very light, add one-third cup of sugar and the whites of the eggs beaten stiff. Add one-half cup of whisky, fold in one-half cup of cream whipped.

Blackberry Wine.

Mash the berries, and to each measure of berries use the same measure of cold water. Put into a stone jar and let stand three days; strain through a coarse cloth. To every gallon of juice add three pounds of granulated sugar, stir well; pour in jar, let stand three days more, then strain again. Put into a stone jar, cover with a thick cloth, let stand in a cool place three months and then bottle.—*Mrs. Whitefield.*

Grape Wine.

Press the juice from grapes, to each gallon of grape juice add two pounds of sugar; pour into a jar and tie over with a cloth, let stand three weeks, then tie up securely and stand three months, when it is ready to bottle.

CONFECTIONS.

Cream Meringues.

Beat the whites of seven eggs to a stiff froth. Beat in gradually one and a half cups of sugar, add one teaspoonful of vanilla, then fold in three-fourths cup of sugar. Shape with a pastry bag and tube into wavy oblongs about three inches in length and two inches wide. They are baked on russia iron sheets covered with manilla paper. Bake forty or fifty minutes in a *very slow* oven. Let them cool before taking off the sheet. If they should stick to the paper run a spatula or thin-bladed knife close to the paper under the meringues. When perfectly fresh break the smooth side in and fill with whipped cream sweetened and flavored, and serve two with the smooth sides pressed together, or they can be filled with ice cream or sherbet. Fill one side with ice cream, the other with sherbet.

Egg Kisses, No. 1.

Use Cream Meringue receipt. Use a star-shaped tube and make into small rounds on the baking sheet lined with paper. Bake twenty minutes.

Egg Kisses, No. 2.

Beat the whites of four eggs with two cups of sugar until the mixture is stiff. Flavor with vanilla

and drop from a teaspoon in small rounds on a baking sheet that has been lined with paper. Cook twenty minutes. Nuts chopped and mixed in the batter before shaping give a nice variety, also some grated cocoanut sprinkled over the top of each kiss before cooking.

Macaroons.

To two cups of almond paste add the whites of six eggs gradually, and work them into the paste. Work until smooth, then add two and three-fourths cups of sugar a little at a time. If the dough is too stiff add the white of an egg. Bake on sheets rubbed over with a damp cloth. Bake twenty or thirty minutes. Remove from sheet as soon as baked.

Stuffed Dates.

Soak one pound of dates in a little wine or water, stone and fill with pecan kernels or English walnuts or a combination of nuts broken in pieces. Roll in granulated sugar.

Stuffed Figs.

Split down one side of figs, fill with chopped nuts, press together well, boil until plump; when they begin to cool roll in granulated sugar, or not, as you choose. Serve with whipped cream.

Toasted Almonds.

Blanche almonds and dry well; put in one level tablespoon of butter, or as much oil in a baking pan;

pour in one pound of almonds, toast a delicate brown inside the oven; stir often; when done sprinkle well with table salt; empty on manilla paper on a flat pan. Other nuts can be toasted in the same way.

A Nice Confection.

Grind nuts, figs and seeded dates together; work in enough pulverized sugar to make the mixture roll; roll in one-fourth inch slices and cut in fancy shapes with a fluted cutter, or cut in squares or diamonds with a sharp knife. Sprinkle with sugar.

Plain White Candy.

Pour over three pounds of granulated or coffee A sugar, one pint of water, put on the stove and stir until dissolved; add a pinch of soda, two tablespoons of vinegar and a teaspoon of butter; cook over a quick fire. Have a tumbler of cold water, and when the candy begins to cook in large bubbles, put a teaspoon of it in the water, and if it becomes hard and cracks on the side of tumbler, pour at once on a greased slab or flat china dish. When it begins to harden so that it makes a dent when pressed by the finger, gather it all in a lump and pull until it gets light and creamy; pull the flavoring into it and make it into long, thin strips and cut into one or two inch pieces. By the use of fruit coloring, this candy can be made any desired color by putting in the coloring after the candy has been pulled white. Continue to pull until the coloring has been uniformly mixed through.

Chocolate Pulled Candy.

Use receipt for plain white candy and spread grated chocolate over the dish or slab you pour the candy on; when cool enough pull. Nuts can be pounded and spread with the chocolate.

Cream Caramels.

Three cups of sugar, two cups of rich cream, a lump of butter the size of an egg and one-eighth teaspoon of cream of tartar. Cook until it begins to jelly when tried in cold water. Beat until smooth, pour into greased pans, and cut into squares when cold. By working in bits of preserved or candied limes, ginger, and citron you can make delicious fruit cream caramels.

Candy Pudding.

Three pints of granulated sugar, not quite one of water, four tablespoons of vinegar, butter the size of a walnut, one level teaspoon of salt, and a lump of soda the size of a pea. Mix these well together and place on a slow fire for a time, then increase the heat and cook quickly until brittle when tried in water. Pull until light; work into this one grated cocoanut, after this work in one-half pound of raisins, seeded and chopped, one-half pound of almonds, blanched and split, one-half pound of pecan meats and one-half pound of figs cut in strips. When all are worked into the candy, make into a ball and roll into powdered cinnamon, and press into a mold.

Line the mold with a damp cloth, sprinkle with pulverized cinnamon, or line with oiled paper. Unmold when cold and cover with melted chocolate.

Chocolate Caramels.

Three cups of brown sugar, one cup of dark molasses, one cup of cream and one-half cake of chocolate; cook together until it begins to cook in large bubbles; put in one scant tablespoon of butter and one teaspoon of vanilla; try a little on the side of a plate or in a saucer, and if it stiffens pour out into shallow pans. When cool cut in squares.

Maple Caramels.

Two cups of brown sugar and one and one-half cups of maple syrup, one-half cup of cream and one tablespoon of butter. Test the cooking as for Chocolate Caramels. Pour on buttered shallow pans. Cut in squares when cool. Nuts can be sprinkled on the greased pan before pouring or stirred into the caramel just before moving from the fire.

Peanut Candy.

Put two pounds of granulated sugar in a porcelain pan and heat until it melts. Shell one pound of peanuts and stir in the melted sugar, and when thoroughly mixed pour this in a dish. When cool break into pieces.

Taffy Candy.

Three pints of brown sugar, one pint of milk or thin cream, two tablespoons of vinegar, one level

teaspoon of soda and one-half cup of butter, cook slowly and stir occasionally *very gently* from the bottom to prevent sticking. When it begins to cook down and look thick, try in a glass of cold water; when it cracks on the side of the glass, pour on oiled or buttered marble or dish, and when cool pull until light and creamy. Cut in small pieces and keep in a tin box with oiled paper between each layer.

Cream Candy.

Five pounds of sugar, one pint of water and a pinch of salt. Stir until it dissolves; boil and skim well; after it has boiled ten minutes, pour in very slowly one pint of cream; do not let the candy stop boiling while pouring in the cream; cook until it cracks on the side of a glass when tried in cold water; pour on oiled dish or marble; pull until white and creamy. Flavor to suit the taste and cut in small pieces.

Fondant.

One pound of granulated sugar, one cup of cold water, mix together in a granite pan, let it stand one half hour, then add cream of tartar the size of a small white bean; dissolve in cold water, set over a quick fire and stir constantly until the candy begins to boil, then stop stirring and wipe the crystal off the inside of pan with a damp cloth, being careful not to touch the boiling sugar, or shake the pan; this keeps the fondant from graining. Test it by dipping it in cold water. When it can be gathered up between the

fingers into a ball, which will retain any shape it is pressed into, it has reached the right degree, which is called soft ball. Carefully pour into a wide, flat, ungreased pan and stand in a cool place. When cold, or almost so, gather into a mass and stir constantly with a large spoon or wooden paddle until too thick to stir, then gather quickly into a ball and put on a marble slab and knead with the hands as you would bread. Let it stand a few minutes after kneading if you want to use it that day, if not, pack away in an earthen dish until wanted. It should be a mass of pure white cream, looking like lard. It should be so firm you can cut it with a knife, and should melt in the mouth, leaving absolutely no grain. If there is a grain, it has either been stirred while boiling, shaken while cooking, or stirred before it was cool enough. This candy can be made into balls and rolled in chopped nuts, or covered with chocolate, nuts worked into it and cut in squares; it can be colored with different fruit coloring; cinnamon is used to roll oblong pieces making potatoes. Roll in cocoanut for cocoanut balls. There are many ways of using fondant. It is the foundation of all French candies. The candy pudding can be used in the same way by leaving out the fruit at first and adding it as you want in making fruit candies.

Pepper Mints.

Break off a piece of the fondant, soften by putting in a vessel over boiling water; drop a few drops

of oil of peppermint and stir until melted; take out of water, stir until smooth, drop on marble from a funnel or spoon, the size of a silver dollar.

To Use Scraps of Fondant.

Take the scraps of fondant and roll into pieces the size of a lead pencil an inch long; chop the bits of nuts left and roll the candy into a little melted fondant and then into the nuts.



CANNING.

Canned goods can be bought from our grocery man so cheap that persons rarely find it necessary to can their own fruits or vegetables. To retain the color and flavor of fruit and vegetables should be a special aim; cook in a porcelain or granite kettle, stir with a wooden spoon. Hard, tough fruits should be cooked in water until tender before any sugar is added. Soft fruit should be cooked with the water and sugar or the juice of the fruit and sugar. Some fruits retain their color and flavor with sugar and some without sugar. All canned fruits should be put up boiling hot in the cans or jars, wrapped in paper and put in a cool, dry place. Use only the perfect fruit, not too ripe, and the sound, fresh vegetables. Have the cans or jars in readiness filled with boiling water, the tops, rubbers and sealing wax where they can be used at once for sealing the jars and cans.

To Can Tomatoes.

Pour boiling water over the tomatoes and remove the skins. Put into a kettle and let them become thoroughly heated or scalded. Fill the cans, wipe around the top and seal at once. If there is much juice it can be used for making catsup.

To Can Corn.

Cut tender, green corn from the cob, add one-half teaspoon of tartaric acid and two quarts of boiling water. Pour it over one gallon of corn and cook until the corn becomes tender. Seal at once.

To Can Tomatoes and Okra.

Peel ripe tomatoes and put in a porcelain kettle to cook. Wash and drain the okra, cut in pieces, pour boiling water over it and cook until tender. Skim up with a perforated spoon or ladle, and drop into the tomatoes. Put in the cans and seal at once.

Peas, corn, lima and string beans, can be canned by filling jars compactly. Set the jars on a rack and set in a kettle of warm water and cook. Cook corn three hours, beans and peas one hour.

To Can Asparagus.

Wash the asparagus and cut in equal lengths. Stand them in cans, tips upward. Proceed as for the above receipt for canning vegetables, only cook one-half hour. A little salt should be added to all vegetables.

To Can Apples.

Make a syrup of one pound of sugar, and two and one-half cups of water, boil ten minutes. Drop into the hot syrup four pounds of apples that have been washed, pared, cored and cut in halves or quarters.

Cook until tender. Put in jars. Drop the apples as soon as pared into cold water to prevent discoloring

To Can Peaches.

Pare and cut in halves (if the peaches are soft); make a syrup as above receipt, drop in the peaches, and if firm or a little tough, cook a few minutes in boiling water and then add them to the syrup and cook a few minutes; put in bottles and seal.

To Can Pears.

Use receipt for canning peaches. A little lemon juice or race ginger cooked in the syrup is an improvement.

To Can Quinces.

Use the receipt for canning fruit, but cook the quinces first until tender in boiling clear water.

The same directions can be followed for canning cherries and plums and all fruit.

PRESERVES AND JELLIES.

Preserves should be cooked in small quantities, and cooked quickly, in order to be fair and retain the flavor. Use only the best granulated or loaf sugar; select the best fruits, not over-ripe, for jellies and preserves and reserve the over-ripe and blemished fruits for marmalades and jams. There are several ways of making preserves, and all satisfactory, but the easiest, quickest, the most satisfactory, is to cook fruit and sugar together; cook a small quantity at a time. Sometimes in making jellies it becomes ropy and will not congeal; choose always fruit in its prime, over-ripe fruit will not congeal well; too little sugar will also cause this, and sometimes a lack of acid in the fruit. In that case use a little tartaric acid or lemon juice. Jelly bags are made of part cotton and part wool flannel cut cornucopia shape, the seam felled to make strong; bind around the top. Sew several loops of tape around the top to hang it by. Dip in warm water before straining the jelly through. Jellies are made from fruit juices and sugar cooked together in equal proportions. After they are cooked and put in the glasses seal by cutting a piece of cotton or muslin the size of the top of the glass; dip this in whisky and lay over the jelly.

Cut letter paper one-half inch larger than the top, moisten the edge with the white of an egg and press it down closely all around the edge of the glass. Some glasses are made with the tops, in that case do not use the paper.

Strawberry Preserves No. 1.

Cap fresh, ripe strawberries, cook two pounds of berries and two pounds of sugar together until the berries are tender; put in the jars and seal.

Strawberry Preserves No. 2.

Use pound to pound of sugar and fruit; mix the sugar and berries and let stand all night or several hours. Put on stove, and when it is heated through, dip off some of the syrup; cook the preserves until tender; cook the syrup ten or fifteen minutes, bottle it and keep for flavoring, etc., or use for jelly. Raspberries and blackberries are preserved in the same way.

Raspberry Preserves.

Use strawberry receipt No. 1, if you want the preserves especially nice, but strawberry No. 2 is good, and the syrup is useful for many things.

Cherry Preserves.

Pick the stems from cherries, seed them (preserve a few with the seeds) add a pound of sugar to each pound of fruit and cook until the fruit is transparent.

Damson Preserves.

Damson preserves are made as cherries, or make a syrup of the sugar, adding just enough water to dissolve, then drop in the prepared fruit, a few at a time; prick each plum in several places to prevent the skin from coming off.

Peach Preserves.

Pare and cut in halves, use pound to pound of sugar and fruit. Cook together until the peaches are tender. Another nice way to make peach preserves is to pour water over the peach stones until the water is well flavored. Make a syrup of that water and the sugar and pour over the peaches. Cook until tender.

Pear Preserves.

Pare and cut in quarters, remove seeds and core. Cook in boiling water until tender, add to a syrup and cook a few minutes. The syrup is made by cooking three-fourths pound of sugar to one of fruit with enough water to moisten well.

Quince Preserves.

Quince preserves are made as pears. The parings are used in making jelly.

Blackberry and Raspberry Jam.

Pick over and wash the fruit well, mash with a potato masher. To one pint of pulp add one pint

of sugar. Cook (after it begins cooking) thirty minutes.

Citron Preserves.

Pare, trim nicely and cut in fancy shapes. Cook ginger root tied in a thin cloth in one quart of clear water, cook until the flavor is extracted. Remove the ginger, make a syrup of sugar and ginger water, add the citron and some lemon peel. Cook until the citron becomes transparent.

Marmalades.

It is well to make marmalades with the preserves, using the very ripe and blemished fruit for marmalades and the perfect fruit for preserves.

Peach Marmalade.

Pare and seed the peaches, cut in pieces, using pound to pound of fruit and sugar. Cook together until it begins to look clear. Try a little on a plate and if it becomes thick and stiff it is done. If the fruit is dry add a little water to prevent scorching.

Quince Marmalade.

Pare and cut in small pieces, cook in a little boiling water until it begins to get tender, add sugar (using pound to pound of sugar and fruit) cook until thick. If you make the quince preserves at the same time use the water the quinces were cooked in for marmalade and the parings for jelly.

Brandied Peaches, No. 1.

Use firm clingstone peaches, rub well to remove down; prick with a fork, or pare the peach. To each pound of fruit use one-half pound of sugar. To each one-half pound of sugar use one-half cup of water; cook peaches in syrup until tender, remove the peaches and place in a jar; to the syrup add (to each pound of fruit) one cup of the best brandy. Pour over the peaches; put in jars and seal.

Brandied Peaches, No. 2.

Pare clingstone peaches; use one-half pound of sugar to one pound of fruit, place in alternate layers in a stone jar, cover well with good brandy; cover the top securely.

Grape Jelly.

You can use green grapes or grapes barely ripe, or a mixture of the two. You can then have three colors from the same fruit. It is sometimes made separately. Put a layer of one in the glass and when it congeals then a layer of a darker shade, and so on. This is very pretty, but causes some labor and a little trouble. Currant jelly is made in the same way, using white and red currants. Put about one pint of water over a gallon of grapes, picked from the stems, cook until the grapes are thoroughly scalded, strain through a puree strainer and the juice through a jelly bag: to each pint of juice add a pint of sugar; when it dissolves strain again. Cook about twenty or

twenty-five minutes, or until it drops thick from a spoon. Have the glass hot to pour the jelly in.

Currant Jelly.

Use all white, all red or a mixture. Pick from the stems, add barely enough water to prevent burning; cook about twenty minutes, strain, but do not press the bag. Use one pint of juice to one pound of loaf sugar after it begins to boil; boil about twenty or twenty-five minutes.

Blackberry or Raspberry Jelly.

Blackberry and raspberry jellies are made the same as grape and currant. Raspberries are hard to jelly; Never gather fruit for jelly after a heavy rain or dew.

Apple Jelly.

Cut the apples from the core, and barely cover with water. Cook until tender when pierced with a straw. Strain and cook one pint of juice and one pint of sugar together until it jellies.

Crab Apple Jelly.

Crab Apple Jelly is made as Apple Jelly.

Quince Jelly.

Use only the parings or cut the fruit from the core. Do not use the seed as they make the jelly ropy. Pour over enough water to cover. Cook until tender and proceed as for apple or other jelly. Peaches, plums and gooseberries make nice jelly and are made as other fruit jellies,

PICKLES.

The receipts under this heading have been procured from friends who have become famous pickle makers.

Yellow Pickle.

Cut the cabbage in four parts and dip in boiling salt water. Let them thoroughly scald, then squeeze and sprinkle salt between the leaves, allow two days drying in the sun. Put in and soak in vinegar and turmeric. Put the cucumbers and anything else you want to pickle, in salt water for two days. Bleach for two days in the sun.

Seasoning for Three Gallons of Vinegar.

Four ounces of mace beaten fine, four ounces of turmeric, four ounces of long pepper, four ounces of celery seed, two ounces of nutmeg beaten fine, one pound of ginger soaked, sliced and dried, one pound of white mustard seed dried, three pounds of brown sugar, one-half dozen lemons sliced, one pound horse-radish sliced and dried, two handfuls garlic dried.

Yellow Cabbage Pickle.

Cut the cabbage in quarters. Scald with salt water, and hang it up to drip. Then spread in the sun to dry. To one-half gallon of dry cabbage, add

one quart of spiced vinegar, and one quart of vinegar without spice. Heat the vinegar without the spice scalding hot, then pour over the cabbage, first squeezing the turmeric into the hot vinegar until it becomes a dark color. Add a large tablespoon of brown sugar to the hot vinegar.

Spiced Vinegar.

One gallon of vinegar, one tea cup chopped horse-radish, one large tablespoon of ground mustard, one teacup garlic, one-half ounce best turmeric, one large tablespoon of best Ceylon pepper (powdered), one tablespoon of cayenne pepper—pod if you can get it.

Green Cucumber Pickles.

Three gallons of cucumbers, two ounces of mace, two ounces cloves, two ounces cinnamon, one ounce of black pepper, four ounces allspice, two ounces nutmeg, two ounces coriander seed, two pounds sugar (white and light brown), one ounce turmeric, two ounces chopped onions. Beat spices separately. Fill jar with layer of pickles, spices; sugar, and pour on vinegar.

Rough and Ready Pickle.

Take cucumbers that have been drained from brine and stood in a weak vinegar, cut in pieces. To one gallon of pickle use enough vinegar to cover about three pints, add one pound of brown sugar, or more, if you like it sweet; add turmeric to make a rich

yellow, season highly with cinnamon, cloves, allspice, white mustard and celery seed; boil spices and vinegar together. Put in the cucumbers and simmer until they are well seasoned. Put in stone jar and tie up.

Pepper Mangoes.

Seed and lay in salt water for ten days, soak in clear water twenty-four hours, fill with a highly-seasoned chopped cabbage or mixed pickle; scald vinegar highly spiced; fill a jar with the mangoes and pour the vinegar boiling hot over them and tie up while hot.

Spanish Pickle.

Cut up two quarts of pickled yellow cucumbers. Cook one quart of small onions in salted water until tender. Make a paste of a quarter of a pound of mustard, one ounce of ground cinnamon, one-half pint of olive oil. Put a layer of cucumbers and onions in a jar, dot over with this paste, and so on until all is used. Scald three quarts of vinegar with two ounces of tumeric, six small pieces of race ginger, one tablespoon of mace, a little allspice, ground, two or three nutmegs, grated, one teacup white mustard seed, two ounces celery seed, six cups of sugar. Pour this over the pickles while hot. Stir well from the bottom every day for two weeks.

Bourbon Pickle.

One gallon of yellow cucumbers cut up. If taken from the brine soak for a day and night. Make a

dressing of two quarts of vinegar, put in a porcelain kettle and heat, take another quart of vinegar, add two ounces of turmeric, one-fourth pound of ground mustard seed, six teacups of sugar, two scant cups of flour, add these to the two quarts of vinegar, boil until it thickens, and stir all together; add a little red pepper, two tablespoons of ground cinnamon, one tablespoon of mace, two ground nutmegs, one-half a cup of mustard seed, two tablespoons celery seed, one dozen, or a dozen and a half onions cut up and put in layers with cucumbers. Pour over the seasoned vinegar while hot.

Oil Pickle, No. 1.

Take the pickles from the brine, drop them in one gallon of cold, strong, cider vinegar. Let them remain ten days, then put them in spiced vinegar, which is composed of one pound of brown sugar, one-half pound of race ginger, one-half ounce of turmeric, one-half ounce of mace, one-half ounce of cinnamon, one tablespoon of mustard, mixed to a paste with one cup of olive oil. Add to the vinegar one handful of white mustard seed and one handful of black pepper corns and one-half pound of chopped onions.

Oil Pickle, No. 2.

One pound of white race ginger, pounded fine, one pound of horseradish, grated, one pound of onions, one pound of white mustard seed, one-fourth pound of whole black pepper, one box of table

mustard, two ounces of ground cinnamon, one ounce of ground nutmeg, one ounce of mace, pounded, one ounce of turmeric, mix ingredients to a paste with a coffee cup full of olive oil. This quantity is for eight gallons of cucumbers, which must be small and have been pickled in plain vinegar for two weeks. Put a layer of mixture in the bottom of a jar, then the cucumbers, and so on until the jar is full. To each gallon of cold vinegar add three pounds of sugar and pour over pickles; tie closely, and the older they are the better.

Chopped Pickle.

One dozen onions, one dozen green peppers, four dozen cucumbers and two heads of cabbage. Chop the whole fine and let stand one hour, then put in a bag and hang all night to drain. Next morning cover with cold vinegar and let stand for twenty-four hours, and drain again all night. Then scald enough strong cider vinegar, with all kinds of spices tied in a muslin bag and sweetened to taste. Pour over the pickle and put something over the jar to keep the steam in. When you drain the pickle for the last time, before adding the hot vinegar, put in black and white mustard seed and celery seed also, according to your judgment.

Onion Pickle.

One gallon of small white onions, one-half pint of salt and boiling water enough to cover well, pour over the onions and let stand twenty-four hours.

Pour off the water and cook ten or fifteen minutes in sweet milk and water. Soak a day or two in weak vinegar. Scald three pints of good cider vinegar (with spices that will not make the pickle dark) and pour over the onions.

Green Tomato Pickle.

Slice one peck of green tomatoes and one dozen good sized onions. Sprinkle with salt and let stand over night; drain well. Put a layer of tomatoes and onions in the kettle and a layer of spices; one and one-half ounces of black pepper, one ounce of whole cloves, one ounce of yellow mustard seed, one ounce of allspice, one ounce of mace, two ounces of race ginger and once ounce of white mustard seed. To one quart of vinegar add one pound of sugar and one ounce of turmeric. Heat and pour over the pickle and cook until it is well seasoned.

Chow Chow.

Two cups of white mustard seed, three tablespoons of celery seed, one-half tablespoon of cayenne pepper, two tablespoons of olive oil. Mix up with a little cold vinegar, pour in enough boiling vinegar in which has been boiled mace and cinnamon. To all add one pound of sugar and twenty cents worth of turmeric (which must be tied in a cloth and left in the jar). Boil in vinegar a quantity of grated horseradish, one tea cup of ground mustard, one-half gallon cucumber chopped and sprinkled well with salt.

Let them stand about six hours, press the water from them and scald in vinegar.

Peach Sweet Pickle.

To three pounds of fruit, two pounds of sugar. Place in a kettle and pour over it vinegar enough to cover the fruit. Add half of the sugar. When it begins to clear, add the balance gradually, and one heaped teaspoonful of cloves and one heaped teaspoonful of cinnamon.

Watermelon Sweet Pickle.

After taking all the green off the rind and cutting into pieces, lay in weak brine over night; then take out of this brine and scald in weak alum water. It is now ready for the syrup. For the syrup take three and one-half or four pounds of sugar to seven pounds of fruit, one quart of cider vinegar, or enough to cover the fruit well; one ounce of cinnamon, one ounce of cloves, one-half ounce of ginger. Boil the syrup three mornings and pour on the fruit each time. When the fruit is taken from the alum water it should be wiped dry. The fourth morning it should all be put in the kettle and let cook for a short time.

Cantaloupe Pickle "for one gallon."

Take nine firm canteloupes, when just beginning to ripen, peel off the outer skin; also the soft part of the inside meat; cut in shapes to suit the fancy; soak in a solution of salt and water twenty-four hours;

then in cold water twelve hours, then in rather a strong solution of alum water twenty-four hours, then in clear, cold water twelve hours; place on stove in preserving kettle, cover with cold water, add a generous handful of stick cinnamon, the same of race ginger, three pints of granulated sugar; boil until clear and you can pierce with a straw; if it boils too low add a little more water. When nearly ready to take from the stove, add two tablespoons of celery and the same of white mustard seed, and add best cider vinegar until the melon is well covered; let boil in this thirty minutes, place in jars and cover closely.



CATSUPS.

Tomato Catsup.

Skin and cut in pieces one peck of tomatoes, boil until soft, strain and add to the strained tomatoes one quart of vinegar, one pound of brown sugar, one ounce of cloves, one cup of salt, red pepper to taste, one-half ounce of whole black pepper, two ounces of allspice, two ounces of mace and two of celery seed. Tie spices in a piece of cheese cloth, boil all together until it is reduced to half the quantity and then bottle.

Green Tomato Catsup.

Cut one gallon of green tomatoes very fine, add one-half dozen onions chopped fine, one quart of good cider vinegar, two or three pods of red pepper cut fine, one-half cup of salt, one cup of brown sugar, one cup of ground and mixed spice; cook down until it is thick and about one-half its quantity.

Cucumber Catsup.

Grate cucumbers and drain off the water; to one gallon of grated cucumber, add six large onions chopped very fine; season with vinegar, salt, cayenne pepper and horseradish to taste; bottle. It is a cold process, no cooking at all.

CHAFING DISH RECEIPTS.

There will be only a few receipts given under this heading, as there will be found distributed through the book a number of dishes suitable for the chafing dish, viz., Welsh Rarebit, Panned Oysters, Deviled Oysters, Creamed Oysters, Clams, Lobster Newburg, Creamed Sweetbreads, Sweetbreads and Mushrooms, Broiled Sweetbreads, Cream Soups, Scrambled Eggs, Poached Eggs, Fried Eggs, Creamed Eggs, Omelets, Creamed Potatoes, Broiled Potatoes.

Eggs with Anchovy Paste.

Make a cream sauce of two tablespoons of butter, one tablespoon of flour and one cup of milk. When it begins to thicken add one full teaspoon of anchovy paste. Stir into this six eggs that have been boiled hard and chopped in good sized pieces. Season with pepper and salt. Serve on toast.

Creamed Salmon.

Make a cream sauce as for the above receipt. Drain one can of salmon free from the skin and bones. Stir in the salmon and let cook long enough to heat through. Season with red pepper and a little salt. Just before serving add one tablespoonful of lemon juice. Serve on toast or with wafers. Any cold cooked fish can be prepared in this way.

Brains.

Parboil one set of brains, drain well, add two eggs, and a little salt and pepper. Heat two tablespoons of butter in the blazer. Drop the brains by spoonfuls into the butter. Do not put too close together. Brown on one side, turn and brown on the other. Serve on toast with the butter they were cooked in poured over.

Creamed Chicken or Turkey.

Cook two tablespoons of butter in the blazer until heated, add two tablespoons of flour, then one cup of milk; then add two cups of cold cooked chicken or turkey that has been ground. Stir until well heated, then season with white pepper, salt and celery, and a dash of nutmeg.

Cheese Fonda.

Make a cream sauce as for the above receipt; add one cup of bread crumbs and one cup of grated cheese. Season with paprica and salt. A little wine is also an addition.

A Nice Way to Serve Cold Meats.

Slice the meat thin; make a sauce of one cup of brown sugar, one-half cup of jelly, one-half teaspoon of mustard, a little salt and red pepper, one-fourth cup of sherry wine; melt all together in the blazer and lay in the slices of meat. When heated lay them on slices of toast or wafers and pour the jelly sauce over them.

SALADS.

Meats, vegetables and fruits are served as salads. They can be served separately, or two or three or more together. Nuts are sometimes added, different dressings used, with numberless garnishings, making an infinite variety.

It is necessary in making salads to have the dressings and ingredients cold. Cut the meat into cubes (not too small), about one-half of an inch square. Season it with a little red pepper, salt and vinegar; let stand in a cool place until a short time before using, then mix with the dressing.

There are many ways of serving meat salads. They can be piled in a dish and garnished with curled celery, lettuce leaves, endive, watercress, nasturtiums, etc., or served in red and green peppers, which have had a piece cut from the stem end, seeds removed and stood in cold water for an hour or two; or serve in red apples. Cut out most of the apple, leaving only a hull or shell. Cut the apple that has been removed into pieces, mix with the meat, fill the shells and stand on lettuce leaves. There are many pretty ways of serving the salads, according to one's fancy and the occasion.

In serving the green vegetables for salads, such as lettuce, endive, watercress, celery, etc., let them

stand in ice cold water for awhile and drain well before mixing with the dressing. French dressing is generally preferred for these salads.

To Curl Celery.

Cut in pieces two or three inches long. Make four or five cuts extending nearly to the end, or cut in strips from both ends toward the center, but do not cut clear through. Put the pieces in ice water and let stand several hours.

Mayonaise, No. 1.

One teaspoonful of salt, one-half teaspoon of mustard, one-half teaspoon of sugar, one-fourth teaspoon of cayenne pepper, one tablespoon of vinegar, one tablespoon of lemon juice, the yolks of two eggs, and one cup of oil. Have the eggs and oil cold and let the bowl in which you make the mayonaise stand in ice water while mixing. Mix the sugar, salt, mustard and pepper with the egg. Add a few drops of vinegar, then a few drops of oil, and so on, alternating the vinegar, oil and lemon juice. After the oil is thoroughly blended, adding it very slowly at first, you can then add it more rapidly. You can give variety to this dressing by using all lemon juice, which makes a lighter colored mayonaise, and folding in whipped cream just before using; or it can be colored a delicate green or pink by the use of fruit coloring. If the dressing should separate and begin

to have a curdled appearance, beat the yolk of an egg and add the mayonaise very slowly to it.

Mayonaise, No. 2.

Make as above receipt, using Taragon vinegar and a little onion juice. When stiff, stir in one tablespoon each of chopped parsley, capers and olives. This is used for fish and cold meats.

Cooked Salad Dressing.

The yolks of six eggs, one-half teaspoon of mustard, one teaspoon of salt, one-half teaspoon of cayenne pepper, one full teaspoon of sugar, two tablespoons of cream, one dessertspoon of butter, three-fourths of a cup of vinegar. Beat the yolks, add the butter and cream, then the vinegar. Cook over hot water until it thickens, add, when removed from the fire, the sugar, salt, pepper and mustard. Let cool before using. You can use the above receipt using 3 whole eggs.

Salad Cream, No. 1.

One-half teaspoon of mustard, one teaspoon of salt, one tablespoon of sugar, one egg, slightly beaten, two tablespoons of melted butter, one-half cup of cream, one-fourth cup of vinegar—add vinegar last. Cook over hot water until it is of the consistency of heavy cream.

Salad Cream, No. 2.

Mix one-half teaspoon each of salt and mustard, one-fourth teaspoon of sugar, one egg slightly beaten,

one-fourth cup of cream, one-fourth cup of vinegar. Cook over hot water until it thickens. When it cools, add two tablespoons of oil and one-half cup of cream whipped.

Salad Cream, No. 3.

Two tablespoons of lemon juice, three tablespoons of oil, one-half teaspoon of sugar, one-fourth teaspoon of cayenne pepper, a pinch of salt. Fold in one-half cup of whipped cream.

French Dressing.

Mix with three tablespoons of oil, one-half teaspoon of salt, one-fourth teaspoon of cayenne pepper. Stir well together. Add one tablespoon of vinegar gradually, stirring all the while.

Lettuce Salad.

Use fresh, crisp leaves of lettuce. Stand in cold water for fifteen or twenty minutes or longer. Drain well. Dry between towels. Serve with French dressing or mayonaise.

Celery Salad.

Let the celery stand in ice water until crisp. Wipe dry, cut in cubes, serve on lettuce leaves with French dressing, mayonaise or Salad Cream, No. 1.

Nut and Celery Salad.

Prepare the celery as for above receipt. To two

cups of celery use one cup of chopped pecans or English walnut kernels. Mix with one of the Mayonaise Dressings, or Salad Cream, No. 1.

Celery and Grape Salad.

Prepare celery as for celery salad. Cut Tokay or Malaga grapes in half; remove seeds. Arrange endive around a salad bowl. Mix lightly two cups of celery and two cups of grapes, put in bowl one-half of the mixture and pour over a part of salad dressing. Then the rest of the fruit and celery; pour over the top more salad dressing. Use Salad Cream, No. 2.

Celery and Tomato Salad.

Peel medium-sized tomatoes, scoop out a part of the center, fill the cavity with chopped celery that has been mixed with mayonaise. Serve on lettuce leaves. Put a teaspoon of mayonaise in the center of each leaf; place the tomato on this. Use cooked salad dressing or mayonaise.

Celery and Cucumber Salad.

Cut the celery in cubes. Peel the cucumber, lay in ice water until crisp, wipe dry, cut in cubes, mix the two and serve with Salad Cream, No. 1.

Celery and Apple Salad.

Peel and core tart apples, slice in rather thin slices. Cut celery in cubes and put a cupful in the

center of a dish. Lay the slices of apple over-lapping each other around in several layers. Use French Dressing or Salad Cream, No. 3.

Tomato Salad.

Peel medium sized tomatoes, scoop out a little from the stem end, and serve on lettuce leaves with a spoonful of cooked salad dressing or mayonaise over the top, or peel, cut in halves and serve with Mayonaise. They can be made attractive by the use of a garnishing tube with star opening; pressing the mayonaise through the tubes in fancy shapes into each tomato.

Tomato Jelly.

Boil together two cupfuls of tomatoes, three cloves, one bay leaf, one slice of onion, one-half teaspoon of thyme, one teaspoon of salt, one teaspoon of sugar, one-fourth teaspoon of pepper, until the tomatoes are soft; strain, then add one-half of a box of Cox's gelatine, soaked in one-half cup of cold water, and stir until the gelatine is dissolved; pour into little moulds; when cold, unmold and serve with mayonaise on lettuce leaves.

Tomato and Cucumber Salad.

Peel the tomatoes, scoop out the center, mix chopped cucumber with mayonaise and fill the center of tomatoes. Serve on a dish garnished with thin slices of cucumbers over-lapping each other; or

serve on small plates as individual salads and garnish the plates with slices of cucumber. It is an improvement to drop the slices of cucumber for a moment into vinegar seasoned with pepper and salt.

Cucumber Salad for Fish.

Peel cucumber and stand in cold water until crisp. Wipe dry, cut in two, lengthwise, scoop out the seed, chop some cucumber fine, cover with French dressing and fill the cucumber boats.

Sweetbread and Cucumber Salad.

Cut cold, cooked sweetbreads into pieces. Peel cucumber and cut in cubes. Use equal parts, add some chopped celery and mix with mayonaise.

Vegetable Salad.

This salad is made of cold boiled vegetables mixed together, arranged in rows. It is more attractive to cut the vegetables in fancy shapes. Cauliflower, potatoes, peas, carrots, beans and beets are all used. A very attractive vegetable salad is made by having cauliflower for the center, potato balls around, then a row of peas and an outside border of curled celery. Pour over Salad Cream, No. 1.

Potato Salad, No. 1.

Cut cold boiled potatoes in cubes, chop a little onions and mix with them. Pour over Salad Cream, No. 1.

Potato Salad, No. 2.

Peel potatoes, cut with Parisienne cutter, cook the little balls in boiling salt water. Drain and when cool add Salad Cream, No. 1, to which a teaspoon of chopped onion and some chopped celery has been added. Bank on a bed of lettuce.

Asparagus Salad.

Use asparagus tips, fresh or canned, serve on lettuce with French dressing.

Cabbage Salad.

Shave the heart of a cabbage into ice cold water and let stand until crisp. Drain and wipe dry. Serve with Salad Cream, No. 1, garnished with slices of hard boiled eggs, or serve in a cabbage bowl (see cold slaw, page 73.).

Beet Salad.

Peel boiled beets. Cut in cubes and mix with French dressing. Garnish with hard boiled eggs chopped fine.

Beet and Egg Salad.

Cut cold boiled beets and eggs in slices, arrange in rows (alternating the eggs and beets) on a bed of lettuce leaves. Have the slices of beets and eggs over-lapping a little. Pour over French dressing. This can be made quite attractive by pressing the

seasoned yolks of eggs through a potato ricer. Pile in a mound in the center. Arrange the rings of the whites of the eggs and slices of beets in circles on the dish.

Egg Salad, No. 1.

Cut hard boiled eggs into one-fourth inch slices; arrange them on a bed of lettuce over which there has been poured a French dressing. Use nasturtium blossoms and leaves as a garnish.

Egg Salad, No. 2.

Chop the whites of hard boiled eggs. Mash the yolks, seasoned with a little French dressing; roll in balls. Arrange nests of shredded lettuce; put the whites in circles around, place a yolk in the center of each. A little mayonaise put in the center of each nest before the yolk is an improvement.

Egg Salad, No. 3.

Cut the whites of hard boiled eggs into daisy shaped petals. Mash the yolks and season with pepper, salt, vinegar and mustard; line a salad dish with watercresses, pour over a French dressing. Arrange the petals of eggs around the dish and press the yolks through a potato ricer into the center.

Beef Salad.

Cut cold cooked beef into cubes. Mix with potatoes, a little onion and celery. Use mayonaise or

cooked dressing. Veal or Lamb can be used instead of beef, or they can be mixed together.

Chicken Salad.

Cut cold cooked chicken into pieces; cut celery into the same size pieces. Use two parts chicken to one of celery. One hour before mixing with dressing, sprinkle with pepper, salt and a little vinegar. Stir in lightly with a fork mayonaise or cooked salad dressing sufficient to season well. Sometimes a little whipped cream is added to the dressing. If the salad is wanted very light in color, use only the white meat of the fowl. Turkey can be used just as well as chicken and the salad is improved by adding nut kernels, pecans, almonds and English walnuts, either one or all.

Ham Salad.

Mince cold boiled ham. Chop cold hard boiled eggs fine. Mix with cooked salad dressing. Garnish with watercress.

Fish Salad.

Shred cold boiled fish. Mix with it some chopped celery. Use Mayonaise, No. 2. Or mix cold boiled potatoes, cut in cubes, with the fish and serve with mayonaise.

Salmon Salad.

Use fresh or canned. If canned, flake, pick over and drain well. Use either of the salad or mayonaise dressings. Garnish with thin slices of lemon.

Lobster Salad.

Cut lobster meat in pieces, mix with celery or use all lobster meat. Mix with Mayonaise, No. 1 or 2. Garnish with claws of small lobsters, or serve in the shell; or serve in a dish with crisp lettuce leaves around, and the heart of the head of lettuce in the center.

Oyster Salad.

Steam or boil the oysters until plump; drain well and cool. If large oysters, cut in pieces, if small, cut in halves. Serve on lettuce leaves with Mayonaise, No. 2.

Shrimp Salad.

If you use canned shrimps drain well; if fresh, boil and remove shells. Mix with Mayonaise, No. 2. Celery can be mixed with all fish salads, chopped fine and added to the dressing, or cut in pieces and mixed with the fish.

Fruit Salad.

Use grapes cut in halves with seeds removed. Use Tokay or Malaga grapes. Peel several oranges and pull in pieces, remove seeds and the skin. Cut slices of pine-apple in pieces. Mix the fruit lightly together and serve with Salad Cream, No. 2 or No. 3. This salad can be served in orange baskets and nuts can be added if desired.

Grape-Fruit Salad.

Peel grape-fruit, pull to pieces, remove seeds and

skin and mix with English walnut kernels, broken into pieces. Mix with Salad Cream, No. 3. Serve with game

Apple Salad.

Peel and core tart apples, cut in slices. Line the salad bowl with watercress. Pour over it French dressing; lay the apples on. Use the watercress as a garnish around the edge. Celery can be added to this salad.

Orange Salad.

Cut a slice from the stem end of the orange and take out center without breaking the peel. Pull in sections, remove the thin skin. Marinate with oil and lemon juice. Fill the orange baskets and pour over Salad Cream, No. 2. Garnish the plate with a vine of green asparagus, smilax or a piece of holly.

Cheese or Bird Nest Salad.

Make soft cream cheese into little balls to represent eggs. Make nests of shredded lettuce. Put a spoonful of salad dressing in the nests, lay four or five eggs on top of this. Sprinkle with paprika.

Molded Salads.

There are many pretty ways of molding salads in aspic. Fill small molds or cups with aspic. When cold cut out several inches of the center, fill with meat, fruit or nut salad. Tomato jelly and aspic are each pretty, molded in a border mold and the center

filled with curled celery, or the center can be filled with a nut and celery or chicken salad, and the dish on which it is served garnished with curled celery. An easy way to mold aspic is to pour enough into deep square pans to make a layer about one-half inch thick. When it begins to set put whole English walnut kernels over the top about one and one-half inches apart. Pour over more aspic, when it is cold turn out on a flat dish and cut in squares having a kernel of English walnut in each square. Serve on a leaf of lettuce.



COOKERY FOR THE SICK.

There will be no special receipts given under this head, as food properly cooked (when it can be eaten at all) is used for invalids. Select the material you wish to prepare and consult the chapter under which it belongs and there will be found delicate ways of cooking it. Beef tea is often given, and you have only to extract the juice from the beef, cut into small bits, pour a little cold water over it, cover and cook slowly; or put the meat into a bottle, cook and set the bottle in a pan of cold water; heat and let it stand in this water until the juice is extracted. Gruels are generally used without much seasoning; blanc manges without sugar or very little. Jellies are made in the same way, and eggs cooked in some of the various ways of preparing them. There is much in the serving of food for the sick; make it attractive. There is no better appetizer than the eye; use nice thin china, clear, well polished glass and silver made bright by rubbing; a tray to suit the size of the dishes served, the whitest and daintiest tray cloths and napkins; garnish the tray with a flower, or flowers, or something green and delicate. If the dish you serve is meant to be hot, have it hot, not lukewarm; if cold, have it cold; if congealed, do not let it look mushy; if frozen, have it well frozen. Congealed dishes are made more attractive by molding in a pretty-shaped individual mold with some whipped cream around.

MENUS.

In preparing Menus consult the season, the market, the guests. Do not have canned goods when you can secure fresh ones that are seasonable. Some canned goods are preferable to some found in the market for fresh. Fruits and vegetables are in season when plentiful and sold at a reasonable price. Do not use oysters in hot September weather even when they can be secured fresh. When preparing a meal for ladies select light and delicate things. If for gentlemen alone, use more substantial, but shorter course.

Oysters as a rule come first, little neck clams in months when you cannot get oysters.

Soups are served next. A clear soup if the meal is a heavy one. Bread sticks (toasted or baked), wafers or cracker biscuits are served with soups. Hot hors d'œuvre generally consists of timbales, croustades, etc. Olives, radishes, celery, etc., are served with this course.

Fish is served next with potatoes or cucumbers dressed in vinegar and oil or the fish can be served with cucumber sauce.

Usually an entree is served after the fish. Roasts or joints of meats with one or two vegetables come next.

Punch is served between the meat and game course, or a cheese course can be put in place of the punch.

The game comes next. A salad is served with this course.

Hot and cold sweet dishes are served next, such as suet, raisin or plum pudding, bavarians, charlottes, jellies, etc.

Ices or frozen desserts and cakes.

Fruits and bon-bons.

Coffee.

This is given as a guide for preparing menus. One or two entrees can be used, or both omitted. The first course can be omitted, and often only one meat course is served. But with the knowledge of how to arrange the dishes and a book full of good receipts, any one can make successfully their own menus. The direction given is for a full course dinner. For a home dinner have first a soup, then a meat and vegetable course, a salad, then dessert, crackers, cheese, and coffee.

Luncheons are almost as elaborate as dinners.

MENU

No. 3.

Oyster Bisque
 Fish Timbales, Parisienne Potatoes
 Beef a la Mode Stuffed Peppers Cauliflower
 Roman Punch
 Boned Baked Chicken, Croquetts of Peas
 Cheese Ramekins
 Mince Meat in Patty Shells, Whipped Cream
 Brick Cream Little Cakes
 Coffee

MENU

No. 4.

Little Neck Clams
 Consomme
 Court Bouillon Potatoes
 Roast Leg of Mutton, Peas
 Stuffed Mushrooms
 Broiled Quail Asparagus
 Fruit Salad
 Nesselrode Pudding Wine Sauce Cakes
 Coffee

LUNCHEON MENU

No. 1.

Frozen Fruit in Orange Baskets with Sherry Wine

Clear Soup

Oyster Patties

Boudans Mushroom Sauce Peas

Bird Nest Salad

Charlotte Russe Cakes

Coffee

MENU

No. 2.

Strawberries With Stems On

Cream of Asparagus Soup Whipped Cream

Fried Fish, Saratoga Potatoes

French Chops with Mushrooms

Chicken and Nut Salad

Brick Cream Fancy Cakes

Coffee

MENU

No. 3.

Grape Fruit

Oyster Bisque	Whipped Cream
Fish Timbales	Parisienne Potatoes
Sweetbread Croquetts	Peas
Chicken Aspic	Celery Salad
Devil's Food	
Coffee	

MENU

No. 4.

Frozen Fruit with Sherbet	
Pea Soup	
Fried Smelts. Saratoga Chips	
Broiled Chicken	Mushroom Sauce
Croustades of Ásparagus	
Canton Sherbet	
Spiced Tongue	Almond Croquettes
Frozen Pudding	Cake
Coffee	

APPENDIX.

Bouillon with Extract of Beef.

Cut one good-sized carrot, two small turnips, one stalk of celery, a sprig of parsley, three or four cloves inserted in a small onion. Cook in three pints of water and strain. When cooked add two teaspoonfuls of extract of beef and wheat.

Italian Paste Soup.

To one quart of boiling bouillon add three tablespoons of Italian Paste. Boil in a covered vessel for twenty minutes and serve.

Bread Soup.

Break into small pieces about two-thirds of a loaf of stale bread. Cover with water, add salt and pepper. Put on a slow fire and when it begins to boil let it simmer for an hour. Press through a colander, return to the saucepan, set on the stove and add a tablespoon of butter. Beat the yolks of two eggs until light, add one cup of cream and stir slowly into the soup. Stir until well blended and serve.

Cream of Corn Soup.

Grate enough corn to make one cup. Put the cobs, broken in pieces, to cook in one and one-half cups of boiling stock and boil slowly for twenty or thirty minutes. Remove the cobs, put in the corn and cook fifteen or twenty minutes. Press through a sieve, return to the fire and add salt, pepper, one cup of boiling milk and one full teaspoon of corn starch, dissolved in a little cold milk. Cook until it thickens. White stock is preferable for this as it makes the soup cream white.

Onion Soup.

Peel and cut a good-sized onion into small pieces. Put a full tablespoon into a sauce-pan and when melted put in the onion and cook slowly until tender. Then put on a brisk fire where it will brown, being careful not to burn. Then add one cup of boiling water and two cups of boiling milk or make the water and milk equal, season with salt and pepper and let it boil a minute. Toast bits of bread and put in a tureen with the yolks of two eggs. Pour the boiling soup over and serve.

Potato Soup.

Peel and grate three medium sized potatoes, put them in one quart of boiling bouillon, cook slowly for three-fourths of an hour, season and serve.

Potato Soup.

Cook three medium sized potatoes in boiling salted

water until tender. Drain and press through a sieve. Scald four cups of milk with two slices of onion. Remove the onion and pour the milk over the potato, stirring all the while. Melt three tablespoons of butter, add two tablespoons of flour, one and one-half teaspoons of salt, one-fourth teaspoon of celery salt, one-fourth teaspoon of white pepper, a pinch of cayenne and one teaspoon of chopped parsley and cook a minute. Pour potato and milk slowly over and cook until blended.

Vegetable Soup.

Save the liquor from string beans and peas, one or the other or both, cook two cups of finely cut vegetables in butter (carrots, spinach, onions, celery, any or all of these), press through a sieve and add three cups of the liquor. Beat the yolks of two eggs, add one-half cup of cream, pour the soup over the eggs and cream, season, cook a minute and serve.

Chili Con Carne.

Cook two cans of tomatoes and two cans of beans together until tender. Press through a colander. Put two large spoons full of lard in a skillet, when very hot put in four pounds of round steak cut in pieces and cook until brown. Cut six small onions in pieces. Put strained beans and tomatoes, meat and onions together, pour over them two quarts of boiling water and boil one hour.

Season with salt and pepper. If you wish the beans served whole cook them separately and add to the soup when you mix the other ingredients.

Planked Steak with Garnish of Potatoes and eggs.

Broil a steak about half done and lay it on a plank (the kind used for planked fish). Use boiled, mashed, seasoned Irish potatoes with the yolk of an egg added. Put in a pastry bag, using round or star shaped opening, and form little nests all around the steak. Drop an egg into each nest, put in a hot oven and cook until the egg is done. Serve on the plank.

Casserole of Lamb.

Select lamb chops or steaks, brush over with melted butter and season with salt and pepper. Bake in a casserole for ten or fifteen minutes. Parboil three-fourths cup carrot (cut in dice) until nearly soft, drain and fry in bacon fat to which has been added one teaspoon of finely cut onion. Cut one cup of potato balls (using the french cutter). Then put into the dish with the lamb, the potatoes, carrots and onions, two cups thin brown sauce and salt and pepper to taste. Three tablespoons of sherry wine improves the flavor. Cook until the potatoes are soft. Small onions cooked until soft and then fried in butter with a little sugar added is often served with this dish. It is served from the casserole.

Stuffed Lamb Chops.

Wipe six french lamb chops, which should be one and one-half inches thick, split in two, cutting to the bone. Fill with a rich bread stuffing and close the edges with bits of truffles, using a larding needle to insert the truffles. Broil until tender and serve with a brown mushroom sauce.

Brown Sauce.

Cook two tablespoons of butter in a sauce pan until quite brown. Add two tablespoons of flour and cook. Then add one cup of brown stock and cook until it thickens. Season with pepper and salt. Add one and one-fourth cup of chopped almonds.

Fried Chicken, Southern Style.

Wash the chicken, cut for frying and put to drain. Sprinkle with a little flour, pepper and salt. Beat an egg with one-fourth of a cup of milk. Dip the chicken in this and then in fine cracker or bread crumbs and fry for one-half hour in half butter and lard, turning the pieces. Then place a cover over the pan and place in the oven with a little water in the pan to keep from drying, and bake for one-half hour. Sprinkle with salt and pepper and serve.

Casserole of Chicken.

Cut a chicken into joints for frying. Remove the

skin, sprinkle with salt and pepper and dredge with flour. Put a tablespoon of butter in a sauce pan and cook a sliced onion until tender. Then put in the casserole, add more butter to the sauce, pan and cook the chicken on both sides until a nice brown. Then put the chicken in the casserole, add one tablespoon of flour to the sauce pan and stir until melted. Add one and one-half cups of water or stock and stir until thickened. Season with salt and pepper and pour over the chicken. Add one bit of big leaf, some potato balls and mushrooms. Cover the casserole, put in the oven and cook slowly until the chicken is tender. Serve in the casserole.

Force Meat.

Grind or chop fine veal, chicken, pork one or a mixture of all. Add to the meat one cup of crumbs and a little chopped parsley. Season with salt, thyme, pepper and a little onion juice. Bits of tongue or ham are very nice to add. Use two cups of meat to one of crumbs and the above seasonings. Moisten with stock or cream.

Galatine of Chicken.

Bone a chicken without removing leg or wing bone. Spread the chicken on the board and fill with force meat. Draw it together and sew, giving it the shape of a baked chicken. Truss, tie in a cheese cloth and put it in a pot with enough water to cover well. Add some chopped celery, a little onion or carrot. Tie a bunch of sweet

herbs with a sprig of parsley, add a little bag of spices and let them simmer for four hours. Let the chicken cool before removing the cloth, then lard it, rub over with butter, salt and pepper and dredge with flour. Place in the oven and brown, basting with butter and water. Garnish with parsley. French potatoes cooked in with the chicken while it is browning make a pretty garnish if you want it served hot.

Galatine of Chicken.

Bone a well grown chicken weighing about four pounds. After boning push the leg and wing inside to give shape to the galatine. Spread the fowl on a board, skin side down, sprinkle with red pepper and salt, and fill with layers of pickled beef tongue, uncooked ground veal and a little bacon. Cut the tongue in strips one-half inch thick and wide. Mix the veal with chopped mushrooms, salt, pepper, onion juice, lemon juice and parsley. Add enough cream and tomato sauce or puree to moisten. Lay the strips of tongue upon the chicken about an inch apart. Fill in with mushrooms and the veal mixture. Roll up light like a jelly roll and sew in shape. Rub over with lemon juice, tie in cheese cloth secure with tapes to hold in shape. Cover the giblets and bones of the chicken and veal with cold water, add a slice of onion, one-half cup of chopped carrots, a sprig of parsley and a tiny bag of sweet herbs. Bring to the boiling point then put in the galatine, letting it rest evenly on the bones. Cover and let it cook very slowly

on the top of the range until tender. Remove from the pan and partly cool. Loosen the cloth then tighten it and set to cool under a weight. When the chicken is perfectly cold wipe dry and cover with a sauce and decorate with eggs, truffles and parsley. Cover with gelatine. It takes from four to six hours to cook.

Sauce for Galatine.

Cook two tablespoons of butter until it bubbles. Add two tablespoons of flour, one cup of stock, one-fourth each of tomato puree and cream, season with salt and pepper. Add one-half of a two ounce box of gelatine, softened in one-half cup of cold water. When well blended and it begins to set, spread over the surface of the galatine, decorate with hard boiled eggs, truffles, parsley or cress. Cover the whole with aspic jelly made from the chicken stock and the other one-half box of gelatine. The gelatine must be quite thick before encasing the galatine. Serve in slices on lettuce leaves with mayonaise.

Chicken and Rice Timbale.

Butter a mold (holding from one pint to one quart according to the number of people you want it to serve) and line one inch deep with boiled, seasoned rice. Fill the center with creamed chicken and cover with rice. Cover with a top and set in a vessel of boiling water for ten to fifteen minutes. Serve with a mushroom sauce.

Chicken and Oyster Croquettes.

Mix two cups of ground cold chicken seasoned with celery salt, pepper, lemon and onion juice, with a cream sauce. Steam one pint of large oysters and drain. Cover the oysters with the chicken mixture crumb eggs and crumb them and fry in deep fat. Serve with an oyster sauce made from the oyster liquor.

Oyster Sauce.

Cook one tablespoon of butter, add one tablespoon of flour. When smooth add gradually one cup of oyster liquor and two tablespoons of cream. Just before serving add very slowly the yolk of one egg slightly beaten. Season with salt and pepper.

Oyster and Macaroni Timbale.

Cook long sticks of macaroni in boiling salted water until tender. Be careful not to break the sticks. Butter well a plain mold beginning at the bottom. Coil the macaroni around until you have wound in to the depth of an inch or more. Have ready one pint of oysters that have been cooked about five minutes, drain off the liquor and mix with a heavy, well-seasoned sauce. Put a layer of this mixture in the mold and continue to wind the macaroni around the sides. Put in more oyster mixture and so on until the mold is filled. Cover and cook in a vessel of boiling water about thirty minutes. Unmold

and garnish the dish with cheese balls. Serve with an oyster and egg sauce.

Cheese Balls.

Grate American cheese and mix with melted butter. Season with paprika and chopped parsley. Roll into balls.

Oyster Sauce.

Cook one tablespoon of butter until it bubbles. Add one tablespoon of flour and cook until smooth. Add one cup of oyster liquor, season with salt and pepper. Just before serving stir in slowly the yolks of two eggs and cook one minute.

Fish Timbale.

Use cold, cooked fish. Mix two cups of the ground fish with three-fourths of a cup of cream sauce and a level tablespoon of butter. Add two whole eggs beaten very light. Season with a little parsley, and some finely chopped red peppers, about a teaspoonful. Butter a fish mold well, put in the mixture and set in a pan of boiling water. Cover over and cook until firm, about thirty minutes. Unmold on a flat dish and garnish with pimentos stuffed with some of the fish mixture. Fit the pimentos in small tin molds, fill and set in a pan of boiling water. Cover over and cook for ten or fifteen minutes. Unmold and set around the fish mold. Slices

of lemon or hard-boiled eggs or both can be used effectively. Serve with a cream sauce with a tablespoon of finely chopped parsley used as a seasoning.

Sauce for Fish.

Beat the yolks of four eggs slightly. Add one-half cup of butter, one-half cup of stock or water, salt and cayenne pepper. Mix together and cook in a double boiler until it thickens. When ready to use add slowly one tablespoon of lemon juice.

Planked Fish No. 1.

Clean and split a three-pound fish. Put skin side down on an oak plank one inch or more thick and a little longer and wider than the fish. Sprinkle the fish with salt and pepper and brush over with melted butter. Cook in a pretty hot oven for twenty-five or thirty minutes. Rock salt should be placed on the edge of the plank to prevent burning. Remove the salt when the fish is done. Serve the fish on the plank garnished with vandyked slices of lemon sprinkled with finely chopped parsley. Brush the fish over with butter as soon as removed from the oven.

Planked Fish No. 2.

Skin and bone a three-pound fish. Cut in two filets. Pan broil five minutes. Remove from skillet and fasten to a plank like the above receipt. Cook some Irish

potatoes, mash and season with butter, salt and a little cream. Press through a pastry tube around the fish, outlining the head, tail and fins as nearly as possible. Put in the oven and finish cooking. Serve with a garnish of parsley. It needs to cook only long enough, after planking, to brown the potatoes.

Fish Croquettes.

Make a sauce of one tablespoon of butter, two tablespoons of flour and one cup of cream. Add the yolks of two eggs at the last. While hot pour it over one-half cup of dry bread crumbs. Add to this when cool two cups of cold, cooked ground or flaked fish. Season with a little chopped parsley, a little lemon and onion, salt and red pepper. Shape, roll in crumbs, eggs and crumbs, fry in hot fat.

Veal Loaf.

Three pounds of veal and one-half pound of salt pork chopped fine or ground. Mix with one cup of stale bread crumbs. Mix together with three whole eggs. Season with two tablespoons of chopped parsley, a little onion juice, two level tablespoons of chopped celery or one tablespoon of celery salt, one-half teaspoon of allspice, one teaspoon of cinnamon, a little nutmeg and cayenne pepper. Put in a mold (a brick is a good shape for slicing). Cover and cook two hours. Serve with a sauce.

Sauce for Veal Loaf.

Take the scrap of veal and pork left from the loaf, put in a skillet with a little cinnamon and allspice. Add one-half cup of water and cook until brown. Then add one-half more of water and cook a few minutes. Strain and season with salt and pepper.

Potato Nests.

Peel Irish potatoes and shred them in pieces about three inches long and one-fourth inch wide. The lattice potato cutter is good for this. Let stand in ice water for fifteen or twenty minutes. Remove, drain and dry between towels. Put the potatoes in a wire basket and set a smaller basket in the center. Fill the small basket with potato balls cut with a French cutter and parboiled. Fry in hot lard until brown. They can be cooked in the little baskets and removed and served as individual nests or cooked in a large wire basket and served as an entree. You can secure baskets made for the purpose called Bird nests Potato Fryers.

Fan Potatoes.

Peel medium sized potatoes and cut lengthwise in one-fourth inch slices. Fasten in fan shape with small wooden skewers and parboil ten minutes. Drain and put in a baking pan with butter or some drippings and cook until brown, basting every little while. Sprinkle over with salt.

Glazed Onions.

Peel some small round onions and boil for fifteen to twenty minutes. Then drain and dry and put in a baking dish with enough well seasoned brown stock to cover the bottom of the dish. Sprinkle with sugar and baste often with the stock in which they are cooked. Cook until the onions are soft.

Maccaroni and Cheese.

Boil large size Italian Maccaroni in a quantity of salted water until tender. Let it stand in the water in which it was cooked for a few minutes and drain. Sprinkle the bottom of a baking dish with parmesian cheese and put over it a layer of maccaroni cut in pieces, seasoned with tiny bits of butter. Put a layer of cheese, maccaroni and bits of butter alternately until the dish is full. Bake long enough to melt the butter and cheese which will take only a few minutes. Use some salt if needed.

Egg A-La Martin.

Make a cream sauce of one tablespoon of butter, one of flour and a cup of cream or milk. Season with salt and red pepper. When it begins to thicken add two tablespoons of grated cheese. Break into this four or five eggs slightly beaten and cook until the eggs are done which will take a very few minutes. Or you can

pour the cream sauce in a baking dish, sprinkle the cheese over it then drop the eggs in whole and cook until the cheese is melted and the eggs set.

French Omelet.

Break four eggs in a bowl, beat three or four strokes, add pepper, salt, bits of butter and two tablespoons of milk or water. Put a full tablespoon of butter in the omelet pan. When hot pour in the omelet and when it begins to cook at the sides, draw the sides to the center with a fork and continue doing this until the egg is cooked. Slip half on to a dish and fold the other half over it. If parsley or onion should be used chop very fine and add to the egg before cooking.—(*Madame De-Combes*).

Cheese Canapes.

Cut whole wheat or graham flour bread in narrow slices one-half inch thick and three or four inches long and remove crust. Grate some cream cheese, melt some butter, mix the two together and season with salt and pepper. Spread on the bread and set in the stove to melt. Serve with a fresh green salad or with coffee.

Cheese Fingers.

Melt one level tablespoon of butter, add one rounding tablespoon of flour, pour over it one-fourth cup of milk, add one-fourth cup each of grated cheese and

cheese cut in small tubes and the whites of one egg. Season with salt and cayenne pepper. Bake pastry in finger shaped pieces, split and spread with cheese mixture. Put in the oven and heat through. Serve with salad or coffee.

Baked Apples Stuffed With Almonds.

Peel and core tart apples, put in a baking dish and fill the centers with blanched almonds mixed with softened butter and a teaspoon of sugar to each apple. Sprinkle sugar over the top of each apple and put one-half cup of water and a teaspoon of lemon juice in the bottom of the dish. Bake thirty or forty minutes, the time depending upon the kind of apple you use.

Stuffed Prunes.

Soak large well selected prunes for several hours, then cook in boiling water until tender. Drain off the water and cool. Split down one side and remove the seed. Fill the cavity with chopped nuts, put in a baking dish, sprinkle over with sugar, put in one-half cup of water and bake for fifteen or twenty minutes.

Pimento Timbales.

Get canned pimentos, line small tin molds with them and fill with chicken or fish force meat. Set the molds in a pan of hot water, cover over the top and cook until the force meat is firm to the touch. Remove from the

molds, garnish with parsley stuck in the top of each one and serve with a sauce.

Stuffed Tomatoes.

Select tomatoes of medium size and not too ripe and scrape out all of the center without breaking the skins. Chop fine and add equal parts of green corn and okra, uncooked. Mix with a few buttered crumbs, season with salt and pepper and a little onion juice, if you like. Fill the tomato skins, put in a buttered baking dish and cook in a pretty hot oven.

Stuffed Peppers.

Cut a slice from the stem end of six peppers, remove seeds and parboil the peppers for ten or fifteen minutes. Drain and cool. Fill with the following mixture:— Parboil sweet breads and cut into small pieces. Melt one full tablespoon of butter, one tablespoon of flour, pour on gradually one-half cup of chicken stock or water. Then add two tablespoons of heavy cream and one-third cup of chopped mushrooms. Season with salt, pepper and Worcestershire sauce. Pour this mixture over the chopped sweet breads. Fill the peppers, cover with buttered crumbs and bake until the crumbs are browned. Serve with a tomato or mushroom sauce.

Fish Salad with Cucumber Sauce.

Flake a cold cooked fish, season with salt, cayenne

pepper and lemon juice, cover and let stand an hour. Soak one-half tablespoon of granulated gelatine in one tablespoon of cold water and dissolve in one tablespoon of hot water. Add this to Salad Cream No. 1 on page 235. Fold in one-half cup of whipped cream when it begins to thicken. Mix it with one and one-half cups of the fish, put in molds and chill. Garnish with thin slices of cucumber and serve with cucumber sauce, which is made by cutting two cucumbers thin, drain and season with salt and cayenne pepper.

Neuchatel and Nut Salad.

Slice the cheese in one-fourth inch slices and turn the corners to make rounds or leave them square as you choose. Put a whole English walnut kernel between two slices and press together. This can be used with French dressing as a salad or it can be served as a cheese to be eaten with coffee.

Neuchatel Wafers.

Soften the cheese with softened butter. Put a layer in a mold and place tiny shreds of red peppers in the layer, then a layer of cheese and pepper until the mold is full. Set in a cool place. Unmold and cut in thin slices. To be used with a fresh green salad or a delicious cheese sandwich can be made from it by putting a very thin slice of the cheese between thin slices of bread or between wafers.

Asparagus Salad.

Cut rings from bright red peppers or from cucumbers and stick three or four stalks of cooked asparagus through each ring. Serve on lettuce leaves with fresh dressing or salad cream. No. 1.

Russian Salad.

Cut cold chicken or turkey into dice and season with salt, pepper and a little vinegar. Add one cup of English walnut meats or pecan kernels one cup of chopped celery, remove seeds from one red pepper and grate it with the nuts and celery. Mix all together with a mayonaise. It is pretty to serve this in boxes made of slightly salted crackers. Put four together on a plate to form a box and tie with red ribbons with a bow at one corner. Line the box with lettuce, put in a spoonful of salad and garnish the end opposite the bow with a sprig of holly.

Russian Salad in Peppers.

Cut a slice from stem end of red or green peppers, remove seed and pour boiling water over the peppers. Drain and fill with chopped chicken, potatoes, beets, peas and celery, moistened with mayonaise. The peppers can be filled with any meat or vegetable or a combination salad.

Waldorf Salad.

Cut a slice from the stem end of red apples, scrape

out the inside leaving just enough to hold the apple in shape. Cut the apple up fine and mix with celery, nuts and shredded pimentos. The pimentos can be cut in fancy shapes and be used as a garnish to the salad. Moisten the mixture with mayonaise and fill the apple shells.

Grape Fruit Salad.

Remove the pulp from grape fruit and mix it with chopped celery and nuts. Serve in green peppers or baskets made from the grape fruit skins. Serve this with a green mayonaise which is made by coloring mayonaise with juice extracted from parsley or water cress or both, pounding the greens and straining through cheese cloth.

Harvard Salad.

Cut cold cooked chicken or sweet-breads in small cubes. Add an equal quantity of cucumbers and one-half the quantity of chopped celery. Moisten with mayonaise and arrange on a bed of cress or celery. Sprinkle with parings from red radishes finely chopped and garnish with radishes cut to represent tulips or chrysanthemums. Or you can make lemon baskets and fill with the mixture and garnish one with parsley and the other with chopped parings from small tender red radishes. Alternate the baskets on the serving dish, around the salad. Fill the lemon baskets with cucumber and celery cut fine.

Tomato Salad.

Peel and chill medium sized tomatoes, cut in half-length of cross-wise and serve with horseradish sauce made by mixing a little vinegar, pepper and salt with grated horseradish and folding in a little whipped cream.

Cucumber Basket to Serve With Fish.

Select regular shaped cucumbers, cut a slice from each end and then cut in two, in the middle. Cut two pieces from each section leaving a small strip uncut in the middle of each. Scrape out seeds and a little of the pulp, leaving the strip in the center for the handle. Fill with cut cucumbers and chopped celery sprinkled with finely chopped parsley. Use French dressing or salad cream No. 2, page 235.

Celery and Apple Salad.

Peel and cut tart apples in cubes. Crisp celery in ice water and cut in small pieces. Chop one green pepper that has had the seeds and ribs removed, add one teaspoon of chopped pimentos (Spanish red peppers that can be bought in cans). Mix all with salad cream No. 1, page 235, and add one cup of cream whipped very stiff. Pile on a platter in shape of a mound and garnish around with crisp leaves of head lettuce, and radishes.

Turnip Cups.

Cut off the tops, to be made flat, of not too large

turnips. Cut a slice about an inch or more thick from each turnip. With a fluted knife pare the outside making it have the appearance of being fluted. Leave the cups in cold water until ready for use. Just before using chop parsley very fine, wipe the turnip dry but keep the edge moist, dip the edge into the chopped parsley and fill the turnip cups with a vegetable or meat salad.

Garnishes for Salads.

The green garnishes are parsley, water cress, lettuce and celery, tops or the lettuce cut in pieces and curled. Lemons, radishes, beets, cucumbers, pickles and eggs, all of the above can be made into beautiful garnishes. Lemons cut in slices and the edges vandyked and dipped in parsley or made into baskets and filled with some of the salad from the dish you are using the lemon garnish. Cucumbers cut in thin slices or made into boats and baskets. Beets pickled and cut into fancy shapes with fancy cutters of different shapes. Radishes cut to represent tulips and chrysanthemums. Eggs by chopping the whites fine and the yolks pressed through a sieve or the whites cut into rings and the yolks into slices. There are many pretty ways of cutting the egg to make it effective.

Ways of Preparing Butter.

Soften the butter and put in a pastry bag and with a star shaped tube press it into little rosetts. Drop them into ice water until ready to serve. Fill a pretty

glass flat butter plate with rose leaves and cracked ice and serve the rosetts piled on the dish. Grooved paddles make pretty shapes. Have your butter well washed and firm and roll into little balls or oblongs. Shell shaped pieces can be made with a paddle and scrop bought for the purpose. The paddle is dipped in hot water and then wiped dry and drawn lightly over the butter making a thin shaving which curls over as the utensil is drawn along.

Rolls Made with two Yeast Cakes.

Two cups of scalded milk and one cup of hot water. Cool and add two tablespoons of sugar, two of lard, one of salt and two yeast cakes dissolved in one-half cup of luke-warm water. Stir in enough flour to make a soft dough, about seven cups. Turn on to a floured board and knead until smooth and elastic. Put in a bowl, cover well and set in a warm place to rise. When it has doubled its bulk, which it ought to do in two hours, cut down and let rise again. Shape into rolls, grease over the top and let rise thirty or forty minutes. Bake in a quick oven.

Waffles.

Break two eggs in a round bottom bowl and beat until well blended. Pour over them two cups of butter-milk, add one-fourth cup of corn meal, two cups of flour, one teaspoon of sugar, one of salt, one full tablespoon of butter, one level tablespoon of lard, and one

scant teaspoon of soda sprinkled over the top. Sprinkle with cold water until the soda is wet and then stir the mixture well. Bake in waffle irons. Grease the irons well the first waffles you cook, but do not grease any more. *One greasing* is sufficient.

Pastry for Tarts and Cobblers.

Sift two cups of flour and make into a ring. Dust over it two scant teaspoons of salt. Put into the center one-half pound of butter cut into small bits and the yolks of two eggs. Work well together using the hand. Mix with one-half cup of ice water adding a little at a time. Shape into a ball, sift a little flour over the board and roll it for one minute. Lay the dough where it will get very cold for thirty minutes or more. When ready for use sift a little flour on the board and roll to the desired thickness and shape to suit the pan. Fill and cut strips or, with fancy cutters, cut suitable pieces for ornamenting the top. Bake in a moderate oven.

Ways of Using Scraps of Puff Paste.

Roll pieces of the paste quite thin and into a strip two or three inches wide, sprinkle pulverized sugar over it, roll into a strip, sprinkle sugar and roll again. Then cut into small squares and fold in the corners toward the center. Put a candied cherry in the center and bake. Or roll into finger shaped pieces, glaze over with the yellow or white of an egg and sprinkle sugar over the top. Cut squares and fold over the opposite

corners making triangles. Glaze, sprinkle with sugar and bake. Scraps of puff paste also make delicious short-cakes. Bake the top pieces separately. Cut some leaves and fancy pieces after you have filled the short-cake and put on the top and the whipped cream. Ornament it with the leaves and pieces of paste cut into shapes. It can be made very beautiful this way.

Lemon Pie.

Beat the yolks of four eggs slightly. Add three-fourths cup of sugar, a pinch of salt, the juice of one good-sized lemon, one tablespoon of corn-starch and one and one-fourth cups of milk. Use the whites for a meringue. Beat the four whites with seven-eighths of a cup of pulverized sugar until very stiff. Flavor with lemon juice, adding it a drop or two at a time. It takes twenty or thirty minutes to beat the meringue stiff enough to shape.

Cocoanut Pie.

Beat the yolks of four eggs and one cup of sugar together. Add two tablespoons of corn-starch, one and one-fourth cups of milk and one cup of grated cocoanut. This mixture will make two pies. Use the whites of the eggs as a meringue. After spreading it on the pie, sprinkle well with grated cocoanut and brown.

Sauce for Plum Pudding.

Beat the yolks of two eggs and two tablespoons of

pulverized sugar together until light. Cook until it thickens, remove from the fire and beat until very light. Add a tablespoon of brandy or rum. Fold in one cup of cream whipped very stiff.

Caramel Sauce.

One and one-half cups of brown sugar, one tablespoon of butter, one-half cup of cream and one-half cup of boiling water. Cook until it thickens.

Chocolate Sauce.

One cup of white or brown sugar, one-half cup of cream, one tablespoon of butter, one-fourth cake of chocolate and one teaspoon of vanilla. Cook ten minutes.

Brandy Sauce.

Cream one-fourth cup of butter. Add one cup of powdered sugar and pour on this two tablespoons of brandy. Add the yolks of two eggs well beaten, and one-half cup of milk. Cook over hot water until it thickens. Pour on to the beaten whites of two eggs.—*Boston Cook Book.*

Brown Betty.

Three cups of bread crumbs toasted quite brown. Mix three cups of chopped apples with one cup of brown sugar or more if the apples are very acid. Alternate layers of each in a baking dish and season with a

little nutmeg. Cook about twenty minutes and serve with a caramel sauce.—*Kitty*. Add bits of butter.

Pineapple Pudding.

One whole pineapple or one can be chopped fine. Pour one cup of sugar on the pineapple (if fresh pineapple is used one-half cup of canned pineapple is used) and let stand a while. Grate one loaf of bread using only the inside part. Make a custard of two cups of milk and the whites of three eggs. Put the pineapple and bread crumbs in a baking dish in layers and pour the custard over it. Bake until firm. Serve with whipped cream flavored with pineapple syrup.—*Kitty*.

Almond Charlotte Russe.

Whip two cups of cream stiff and set to drain. Soak one-half package of gelatine in one-half cup of cold water. Cook one cup of white sugar to caramel. Add one-half cup of boiling water and let simmer until the caramel dissolves. Pour over the gelatine. When it begins to thicken add one and one-fourth cups of chopped, toasted almonds and fold in the whipped cream. Caramelize a mold and pour the mixture in it. When cold unmold and serve with whipped cream and chopped almonds.

To Caramelize a Mold.

Put one-half cup sugar in a mold and set on the stove. When it melts and browns turn the mold over

on all sides allowing the caramel to spread, helping it with a spoon so that all the space will be covered. When it is covered pour in the mixture.

Chocolate Pudding.

One-third cup of butter, one cup of sugar, two eggs, one-half cup of milk, one and a scant half of flour, one full teaspoon of baking powder, three level tablespoons of grated chocolate. Cream the butter and add half the sugar. Then the yolks of eggs well beaten, and the rest of the sugar. Alternate the milk and flour. Sift the baking powder in the flour. Add the whites of the eggs beaten stiff. Melt the chocolate and put in last. Flavor with vanilla. Bake thirty or 40 minutes in a pan with a stem. Serve with whipped cream in the center and a sauce poured around the pudding.

Chocolate Sauce.

Cook one cup of sugar with one-half cup of water and a pinch of cream of tartar. Cook to a thin syrup and pour over one and one-half squares of melted chocolate. Flavor with vanilla.

Sponge Ginger-bread.

One cup of butter, one cup of brown sugar, four cups of flour, one cup of molasses, one cup of sweet milk, one full teaspoon of soda, one tablespoon of ginger and six eggs. Cream the butter. Add the sugar and then the

molasses and milk. Sift flour, ginger and soda together and add alternately with the eggs beaten light without separating.

Soft Ginger-bread.

One cup of molasses, one-third cup of melted butter or lard, one rounding teaspoon of soda, one-half cup buttermilk, one egg, and two teaspoons of ginger. Mix soda with buttermilk and add to the molasses. Sift together the dry ingredients, combine the mixtures and add the melted butter last. Bake in shallow pans about twenty-five minutes.

Sponge Cake.

Whites of eight eggs, yolks of four, one and one-fourth cups of granulated sugar, one cup of flour, one-third teaspoon of cream of tartar, lemon or vanilla flavoring. Beat the yolks and whites of eggs separately and add cream of tartar to whites. Stir the sugar with the whites and then add the yolks and fold in the flour and flavoring. Cook thirty minutes.

Lady Fingers.

Three eggs, three-fourth cup of powdered sugar and one-half cup of flour. Beat the sugar and yolks to a light cream, add flavoring, stir in the whites of eggs then the flour lightly. Shape with a tube on baking sheets. Cook quickly a delicate brown. Stick two to-

getner with white of an egg and dust over with pulverized sugar.

Nut Cake.

Mix one-third cup of butter, one-third cup of sugar, one-third cup of dark molasses, one egg beaten without separating, one cup of flour, one cup of pecan kernels broken in pieces, and one-third teaspoonful of soda. Bake in little molds.

Almond Wafers.

Cream one-half cup of butter, add one-half cup of sugar and one egg well beaten. Sift with two cups of flour, one-half tablespoon each of cinnamon, cloves, and nutmeg and the grated rind of one-half lemon. Mix the above and add two tablespoons of brandy and one-half cup of finely chopped almonds.

Scotch Wafers.

Beat an egg until light. Add one-half cup of sugar, two-thirds cup of melted butter a pinch of salt, one-fourth teaspoon of vanilla and one cup of rolled oats. Grease an inverted pan well. Drop the mixture from a teaspoon in small rounds and then spread them with a knife dipped in cold water. Bake in a moderate oven.

Waldorf Triangles or Golden Rod Cake.

One-fourth cup of butter, one cup of confectioner's

sugar, one-half cup of milk, two cups of flour, one level teaspoon of baking powder, two eggs, the grated rind and juice of one orange. Bake in orange quarter baking pans. Put a small quantity in each section and spread evenly. Spread orange icing over each triangle, made by mixing confectioner's sugar with enough orange juice to spread evenly.

Chocolate Cake.

Grate one-third cake of Baker's chocolate and pour over it one-half cup of boiling water. Add one level teaspoon of soda and let stand while mixing cake. Two cups of brown sugar, one-half cup of butter, one-half cup of sour milk, three cups of flour, and two eggs. Beat butter, sugar and yolks of eggs together. Add milk, flour and whites of eggs and chocolate mixture. Bake in a mold or layer cake pans.

Chocolate Fruit Cake.

Add to the above receipt one teaspoon of cinnamon and one cup of mixed fruits and nut. Cook in a mold. Cover with icing and as soon as set pour over it melted chocolate.

Hickory Nut Cake.

Two cups of butter, two and one-fourth cups of sugar, four cups of flour, one and one-half pounds of raisins, one pound of citron, two cups of hickory nut ker-

nels, broken pieces, ten eggs, one-half wine glass of whiskey or brandy, and one nutmeg. Bake two hours and thirty or forty minutes.

Pecan Cake.

One cup of butter, two cups of sugar, four cups of flour, six eggs, one-half pound of raisins, nutmeg to taste, and one wine glass of whiskey or brandy. Bake two and one-half hours. One pound of shelled pecans.

Jam Cake.

Two cups of sugar, one and one-half cups of butter, one-half cup of buttermilk, four cups of flour, two cups of stiff jam, one pound of raisins, six eggs, one full teaspoon of soda, two teaspoons of cinnamon, and one teaspoon of cloves. Bake in a moderate oven.

Chocolate Cake with Marshmallow Frosting.

One cup of butter, one cup of white sugar, one cup of brown sugar, (rolled and sifted) one cup of molasses, the yolks of four eggs, two ounces of chocolate melted, one cup of rich milk, or milk and cream mixed, half and half, one teaspoon of cream of tartar, one-half teaspoon of soda, one teaspoon each of cinnamon and mace, one-half teaspoon of cloves and four cups of flour.

Frosting.

Boil one and one-half cups of brown sugar and one-

fourth cup each of butter and water until it candies, when tried in water. Pour it over one-fourth pound of marshmallows that have been melted over hot water. Beat until thick, spread over the tops and sides of cake and decorate with glace marshmallows.

Glace Marshmallows.

Drop marshmallows into sugar that has been caramelized. Set on oil paper or a greased slat to dry.

Icing for Decorating.

Beat the whites of two eggs very stiff. Add pulverized sugar until stiff enough to drop from the point of tube without losing its shape. Flavor to suit the taste. It generally takes one-half cup of sugar to one egg.

Syrups for Water Ices.

Sherbets, Punches and frozen fruits are much nicer sweetened with syrups instead of sugar. The tendency of sugar is to form crystals on the sides of the vessel in which it is cooked. To prevent this do not stir or jar the vessel after the sugar is dissolved and the grains that form on the sides should be wiped away with a cloth or a little brush dipped in cold water and passed quickly around the edge. Syrups can be prepared and kept in air tight jars in a cool place until needed. In preparing syrups for ices use the proportion of sugar and water that your receipt calls for and after it has

begun to boil, boil for ten minutes. Syrup for sweetening fruit should be boiled twenty-five minutes. The proportion for a syrup for fruits and ices is three cups of sugar and two cups of water. Let it cook from ten to twenty-five minutes according to the desired density of syrup.

Fruit Punch.

Make a custard of the yolks of four eggs, three-fourths cup of sugar and two cups of milk. When cold add two cups of cream, two and one-half tablespoons of rum and one tablespoon of brandy. Freeze to a mush and add one cup of mixed fruit and nuts that have been soaked for twelve hours in brandy to cover. Glace cherries, candied pineapple, sliced citron and sultana raisins are nice fruits to use. Serve in little beer kegs if you can secure them.

Christmas Punch.

Make a syrup by boiling two cups of water and one cup of sugar together for fifteen minutes. Add two-thirds tumbler of current jelly. Cool, then add one cup of orange juice, one-half cup of lemon juice, two bottles of ginger ale and one-third cup of brandy. Color red and freeze. Serve in tall glasses garnished with holly.

Maccaroon Cream.

Soak two cups of finely crushed maccaroons in three

cups of light cream for one hour. Add three-fourths cup of sugar and three-fourths cup of sherry wine. Freeze to a mush and then add two cups of heavy cream beaten stiff. Pack in a mold for two hours. A pretty way to serve this is to make boxes of strips of cake or lady fingers by tying them in shape with ribbon and serve a slice of cream in each box.

Caramel Plum Pudding.

Cook three cups of brown sugar in a skillet until it melts. Add a little water and stir until dissolved. Pour one-half gallon of cream over it and add one-third of a box of gelatine that has been soaked in a little cold milk and dissolved in hot. Freeze to a mush and add two cups of chopped fruits and nuts that have been softened in a little water. Finish the freezing, remove the dasher and let stand for one hour before serving.

Caramel Nut Cream.

Make the sauce as above using all nuts and leaving out the fruit.

Chocolate Fruit Cream.

Make a rich chocolate cream about one quart. Roll almonds toasted and cherries cut fine. When the cream is partly frozen stir in the nuts and fruit. Line a mold one inch thick, fill the center with plain vanilla cream, seal and pack in ice and salt two hours. Serve with a sauce made by boiling one cup of sugar and one-

half cup of water together for ten minutes. When cold add a wine glass of claret, one tablespoon of brandy and four tablespoons of sherry.

Maccaroon and Caramelized Nut Cream.

Soak two cups of crushed Maccaroons in three cups of cream for an hour. Melt three-fourths cup of granulated sugar in a granite pan and when melted put into it three-fourths cup of English walnut kernels. When cold pound in a mortar. Freeze the cream to a mush, add two cups of sweetened whipped cream and the caramelized nuts and finish freezing. Serve in three-inch flower pots lined with oiled paper. Sprinkle cocoa and sugar mixed together over the top of each pot and stick a flower in each one to represent a growing plant.

American Beauty Ice.

Put into a mortar leaves from American beauty roses. Extract the flavor by pounding the leaves with a pestle and reducing the leaves to a pulp. Rub through a sieve and add water and sugar according to the quantity of leaves used and freeze. Serve in cups made by cutting small rounds from heavy white paper and with library paste, paste the American beauty petals on to represent a full blown rose. Serve a spoon of vanilla cream in the bottom and the American beauty ice on top.

Pretty Ways of Serving Ice Cream.

Buy or make cream mints either pink, white or green.

Make a syrup by cooking one cup of sugar, one-half cup of water and a tiny pinch of cream of tartar together to the caramel stage. Cool, and dip each mint in the candy and stick together to form a square or round basket. You can make them two rounds deep and into small shapes to serve as individual ices or they can be made into a large basket and served from the table. Make a handle by pulling some of the candy and twisting it in shape making a hook at each end to fasten it with. Garnish with spun sugar. Serve any cream you choose but be guided by the color of basket. Dip cream frozen pretty stiff with cone or round shape dipper, roll in grated cocoanut or chopped nuts.

Candy for Baskets.

Beat the white of an egg to a stiff froth and add enough sugar to make a fondant, about one cup. Use powdered sugar. Add fruit coloring if you desire it colored. Drop on buttered paper or slab into small rounds.

Proportions of Sugar and Water to use in Canning and Preserving Different Kinds of Fruits.

One pint of sugar, one-half cup or one gill of water for strawberries and cherries, using a pound of fruit to a pint of sugar.

One pint of sugar and one-half pint or one cup of water for peaches, plums, quince, currants, etc.,

One pint of sugar and one pint of water for canned acid fruits, using one-fourth of a pound of sugar to a pound of fruit.

One pint of sugar and one and one-half pints of water for canning pears, peaches, sweet-plums, raspberries and blackberries.

Canning Tomatoes Without Cooking.

Select perfectly fresh and firm tomatoes and not too ripe. Of a size that will slip in the jars without cutting. Remove the skins and fill the jars. Add a teaspoon of salt and fill the jars with boiling water. See that all the spaces are filled allowing no air bubbles. Seal at once with the tops that have been well soaked in boiling water. Set the jars in boiling water and let stand until the water is cold. Tighten the tops again if needed and put in a cool dark place. Fruit is canned in the same way using boiling syrup instead of salt and water. Strawberries, hard peaches, hard pears and apples will not keep this way.

Pineapple in Shells.

Cut off the blossom end of the pineapple and then cut them half in two. Cut out the pulp in small pieces leaving a thin shell only. Sprinkle the fruit over with sugar and mix any kind of fruit with it. Put in a stone jar and pack in ice and salt until thoroughly chilled. When ready for use fill the pineapples. Put

a lace paper mat on a small plate, set the pineapple on this and garnish with the leaves cut from the pineapple tops.

Grape Fruit, Waldorf Style.

Separate the pulp from the skin and break or pull into small pieces. Shave some ice and fill large champagne glasses. Put the fruit in a two-inch smaller glass with the stem broken off. Set this in the larger glass filled with the ice. Put a teaspoon of wine over the fruit and sprinkle sugar over it. Set on a small plate with lace mat, decorate with red cherries and tiny green leaves. Tie a bow of red ribbon on the stem of the glass. Other fruits can be served in this way, using different decorations to suit the kind of fruit used.

Rhubarb Wine.

Cut rhubarb in inch pieces and cover with water. Set on the stove long enough to scald. Strain through a sieve and then a bag. To each gallon of strained juice add one quart of boiling water and three pounds of sugar. Put in a stone jar and cover with a cloth. Skim every morning until fermentation ceases. Bottle and put in jars.—*Mrs. Harbison.*

