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Tried and True
Cook Book

TRIED AND TRUE COOK BOOK



Published in connection with the Fair in Aid
of the Building Fund of the Free Congrega-
tional Church, Andover, Massachusetts, 1903

SECOND EDITION, 1913

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THE ANDOVER PRESS
ANDOVER, MASS.

TX715
C56

A TABLE OF WEIGHTS AND MEASURES FOR HOUSEKEEPERS

Ten eggs	One pound
One quart of flour	One pound
Two cupfuls of butter	One pound
One generous pint of liquid	One pound
Two cupfuls of granulated sugar	One pound
Two heaping cupfuls of powdered sugar	One pound
One pint of finely chopped meat, packed solidly	One pound

The cup used is the common kitchen cup, holding half a pint.

Two and one-half teaspoonfuls	make	one tablespoonful
Four tablespoonfuls	“	one wineglassful
Two wineglassfuls	“	one gill
Two gills	“	one teacupful
Two teacupfuls	“	one pint
Four tablespoonfuls salt	“	one ounce
One and one-half tablespoonfuls granulated sugar	“	one ounce
Two tablespoonfuls flour	“	one ounce
One pint loaf sugar	weighs	ten ounces
One pint brown sugar	“	twelve ounces
One pint granulated sugar	“	sixteen ounces
One pint wheat flour	“	nine ounces
One pint corn meal	“	eleven ounces
A piece of butter the size of an egg	“	about 1½ ounces

TIME REQUIRED FOR COOKING THE FOLLOWING MEATS AND VEGETABLES

“Remember salt can be added but never taken away.”

—*Booth*

- Beef, sirloin, rare, per pound, eight to ten minutes.
- Beef, sirloin, well done, per pound, twelve to fifteen minutes.
- Chickens, three or four lbs. weight, one and one-half hours.
- Duck, tame, from forty to sixty minutes.
- Lamb, well done, per pound, fifteen minutes.
- Pork, well done, per pound, thirty minutes.
- Turkey, ten pounds, three hours.
- Veal, well done, per pound, twenty minutes.
- Potatoes, boiled, thirty minutes.
- Potatoes, baked, forty-five minutes.
- Sweet potatoes, baked, one hour.
- Squash, boiled, twenty-five minutes.
- Squash, baked, forty-five minutes.
- Green peas, boiled, twenty to forty minutes.
- Shelled beans, one hour.
- String beans, one to two hours.
- Green corn, from twenty to thirty minutes.
- Asparagus, fifteen to thirty minutes.
- Spinach, one to two hours.
- Tomatoes, one hour.
- Cabbage, forty-five minutes to two hours.
- Cauliflower, one to two hours.
- Dandelions, two to three hours.
- Beet greens, one hour.
- Onions, one to two hours.
- Beets, one to five hours.
- Turnips, forty-five minutes to one hour.
- Parsnips, from one-half to one hour.

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SOUPS

"Who pepper'd the highest, was surest to please."
—*Goldsmith.*

DIRECTIONS FOR MAKING STOCK FOR SOUP

Use shank or edge bone of beef, and shoulder or neck of mutton. Put in a kettle and cover with cold water, and let boil slowly for hours; strain and put away for use. Allow one quart of water to a pound of meat.

N. H. F.

TOMATO SOUP

Boil a marrow bone in a quart of water one half hour, remove the bone and add one quart of tomato, two heaping tablespoonfuls of flour, one of butter, one teaspoonful of salt, one of sugar, a little bay leaf and cut-up onion. Boil fifteen minutes and strain.

Mrs. J. Newton Cole

TOMATO SOUP

One quart water, one pint cooked tomatoes boiled together and strained, one tablespoonful butter, one tablespoonful flour rubbed together smoothly, one teaspoonful salt, one tablespoonful sugar and a shake of pepper. Boil together fifteen minutes or more. Serve this with crackers split in halves and buttered and browned in a hot oven.

TOMATO SOUP

Put three pints tomatoes stewed and strained and sweetened, to two quarts beef stock, add an onion, salt and pepper.

POTOTO SOUP. I

One pint of milk, three potatoes (average size) one teaspoonful chopped onion, one teaspoonful salt and a little pepper, one-half teaspoonful flour, one teaspoonful butter, celery salt if liked. Wash and pare potatoes, cook them in boiling water until very soft, cook the onion in the milk in a double boiler. When the potatoes are done, drain and mash them, add the hot milk and seasoning, put it through the strainer and return to double boiler. Melt the butter, when bubbling add the flour, stir well, pour on some of the hot milk, stir into the boiling soup, boil five minutes and serve hot.

POTATO SOUP. II

Ten large potatoes boiled soft, and mashed with one-fourth pound of butter. Three pints of cold milk poured upon potatoes. Then let it come to a boil, stirring all the time. Season with pepper and salt. Strain, and serve with toasted crackers. N. H. F.

POTATO SOUP. III

Three potatoes, one pint milk, one teaspoonful onions chopped fine, one stalk celery. Put the milk on to cook in the double boiler with the onions and celery. Boil the potatoes and when soft mash and add the boiling milk and seasoning, rub through a strainer and put on to boil again. Put one tablespoonful butter in a saucepan and when melted and bubbling, add one-half tablespoonful flour, and when well mixed, add to the boiling soup. Cook five minutes and serve with croutons or crushed crackers.

VEGETABLE SOUP

Take the pieces left from a rib roast, cover with water, and boil gently for two hours. Strain, remove fat, and return to the kettle. Cut beets, carrots, turnips, and potatoes into dice, and slice onions. Boil until vegetables are soft. Do not strain. M. E. F.

VEGETABLE SOUP

One and one-half pounds lamb, half of a small cabbage, chopped fine, one large onion, a little parsley, two carrots grated, a quarter cup of rice. Season with salt and pepper to taste. Cover lamb with cold water and when at the boiling point skim carefully, then put your vegetables in and cook slowly three hours.

CORN CHOWDER (NICE)

Twelve ears of corn, one pint sliced potatoes, one onion. Cut two slices of salt pork in small pieces and fry in the kettle; then put in a layer of corn, layer of potatoes and onions, and a little salt. Repeat until all is used. Cover with hot water and cook thirty minutes. Just before removing from the fire put in a pint of milk and a piece of butter size of an egg. N. H. Farmer

CORN SOUP

Chop one can of corn, add one pint cold water, cook twenty minutes, press through a sieve. Scald one pint of milk with one slice of onion, remove onion, add to corn, season with one and one-half tablespoonfuls salt and one-fourth tablespoonful pepper. Thicken with two tablespoonfuls each of butter and flour cooked together.

CORN SOUP

Boil one can of corn in one pint of water twenty minutes, then turn it into one quart of milk in which has been boiled a few slices of onion. Thicken with a heaping tablespoon of corn starch or flour. Boil about ten minutes, strain, and serve with toasted crackers.

M. E. Todd

BAKED BEAN SOUP

Take cold baked beans, add twice the quantity of water and simmer until soft. When nearly done, add half as much tomato, rub through a strainer to remove skins, add more water until of the right consistency, season to taste with salt, pepper, and a little mixed mustard. Heat again to boiling point and serve with toasted crackers or browned squares of bread.

Mrs. F. A. Wilson

BAKED BEAN SOUP

To one pint of cold baked beans add one quart of water, two slices of onion and stalks of celery. Simmer thirty minutes, rub through a sieve and add one cup of stewed and strained tomatoes; salt and pepper to taste. Cream two tablespoonfuls of butter and flour, add to the soup and cook ten minutes.

CLAM CHOWDER

Slice a little pork in frying pan and fry out. Put the fat in a granite kettle, slice in two small onions, four good-sized potatoes, cover with a little water and let simmer until the potatoes are done; about one-half hour. Add one pint chopped clams with liquor, cook a few minutes, add one pint milk, thicken a little and serve at once.

OYSTER CHOWDER

Slice four large peeled potatoes, one medium sized onion, boil together in enough water to cover them. When nearly done add liquor from one pint oysters. Bring the liquid to a boiling point, then add the oysters, boil five minutes, add pint boiling milk, and butter size of large walnut. Salt and pepper to taste.

CORN CHOWDER

Cut a two-inch cube of fat pork into small pieces and fry in a pan. Add one onion cut into slices and fry five minutes. Strain the fat into a stewpan, add one quart of potatoes cut in slices, and cover with boiling water. Cook ten minutes, add one can of corn, one quart of hot milk, and bring to a boiling point. Season with salt and pepper, add two tablespoonfuls of butter and eight crackers, split and soaked in a little cold milk.

FISH CHOWDER

Order three pounds of cod or haddock prepared for chowder. Remove every bone and cut the fish in small pieces. Put all bones in pan with cold water and let boil. Cut salt pork in small pieces and fry with two chopped onions. Parboil four cupfuls sliced potatoes. Scald one quart milk. Over potatoes pour fat from fried onions, add liquor drained from bones, two cupfuls boiling water, fish (which has been cooked about ten minutes in boiling water), milk, salt, pepper and butter. Just before serving, put in common split crackers.

MOCK BISQUE SOUP

One-half can of tomatoes, one quart milk, one-third cup butter, one tablespoonful corn starch, one teaspoonful salt, one-half salt-spoonful of pepper. Stew the tomatoes until soft enough to strain easily, boil the milk in double boiler. Cook one tablespoonful butter and cornstarch together in small saucepan, adding enough of the hot milk to pour easily. Stir it carefully into the boiling milk and boil ten minutes. Add the remainder of the butter in small pieces and stir till well mixed. Add salt and pepper and the strained tomatoes. If the tomatoes be very acid, add one-half salt-spoonful of soda before straining. Serve very hot.

Mrs. C. A. M.

BEEF SOUP

Take a piece of beef about two pounds, put on to boil with all kinds of vegetables, carrots, turnips, onions, cut in dice, add two tablespoonfuls of rice or barley, and water as needed, boil two hours or more.

FISH CHOWDER

Remove the bones from a couple of pounds of cod or haddock, put the bones over the fire with a quart of water, let simmer some time. Take and cut in slices a half-dozen or more potatoes and one onion, cook about ten minutes, pour off the water and add the water that the bones have cooked in and the fish. Add salt, pepper and nearly a pint of milk and a piece of butter. Serve with crackers.

Mrs. D. Lindsay..

LOBSTER CHOWDER

Two pounds lobster, three tablespoons butter, four cups milk, one slice onion, one cup cold water, two common crackers, finely pounded, salt and cayenne. Cream the butter and crackers, scald the onion with milk, remove the onion and add to milk mixture. Then add lobster and season.

Mrs. J. Newton Cole

CORN SOUP

One can corn, one pint boiling water, one pint milk, one slice onion, two tablespoons butter, two tablespoons flour, one teaspoonful salt, few grains pepper. Chop corn, add water, simmer twenty minutes, rub through a sieve. Scald milk with onion, remove onion and add milk to corn. Bind with butter and flour cooked together. Add salt and pepper.

Mrs. J. Netwon Cole

SCOTCH POTATO SOUP

Eight or ten potatoes, according to size, a marrow bone or a piece of dripping, one onion, seasoning of salt and pepper, between two and three quarts water. Wash and pare the potatoes, cut them in small pieces, and when the water has come a-boil, put them in. Boil for an hour and then add seasoning, and, if liked, a sprig of parsley and half a carrot and half a turnip grated. Boil for another quarter of an hour, and serve nice and hot.

BAKED BEAN SOUP

One pint cold baked beans (white or colored), one onion, three pints water. Boil until tender (several hours). Red pepper, one whole clove if you like, sugar, if no molasses in beans. Add one pint of tomatoes and cook one hour. Season and strain. Add soup stock and warm up together, or cook a bone with the beans. Beans strain easier cooked a long time alone.

FISH CHOWDER

Fry six slices of salt pork crisp, then remove from the kettle, leaving the fat. Slice ten or twelve potatoes with two onions, put in layer of potatoes, one of onions, and one of fish, season with salt and pepper and sprinkle on a little flour, as the flour thickens the broth a little, and continue until all is used, adding sufficient water to cook. After boiling twenty minutes, pour over one quart milk and let come to a boil, cover with onions and serve.

MEATS, FISH, Etc.

"A joint of mutton and any pretty little kickshaws, tell William, cook."
—*Shakespeare*

"Master, I marvel how the fishes live in the sea?"

"Why, as men do a-land; the great ones eat up the little ones."
—*Shakespeare*

FRICASEED PORK

About 8 o'clock place two or three pounds of pork chop in the spider to fry, not cooking thoroughly. Remove them to a kettle, cover with water, boil slowly. Just before removing thicken with flour. Salt to taste.

A Friend

STUFFED PORK

Take a sparerib of pork. Have the bones removed. Make a dressing as for turkey. Fill the vacancy, and bake slowly four or five hours.

A Friend

MEAT LOAF

Two eggs, two pounds meat, one-half pound ham, two cups milk, one cup of cracker crumbs, piece of butter, pepper and poultry dressing.

Mrs. Geo. D. Lawson

BEEFSTEAK PIE

A very palatable dish can be made by taking bits of beefsteak, putting in a spider, covering with cold water, and simmer slowly. When nearly tender put in sliced potatoes and one small onion sliced. Line a deep dish with paste, put in the meat, potatoes and onions, stir a little flour in the gravy, put in bits of butter, little salt, cover with paste and bake thirty minutes.

M. E. F.

BEEF LOAF

Two pounds of Hamburg steak, eight crackers rolled fine, one cup of milk, one egg, two tablespoonfuls of poultry seasoning, two teaspoonfuls of salt. Work all this into the meat, form into a loaf and bake one hour and a half in buttered tin.

MEAT BALLS

One bowl full of finely chopped cold meat, add one cup of bread or cracker crumbs, a little chopped onion, a little gravy mixed with the crumbs to moisten them. Season with pepper and salt and fry in balls.

Mrs. Lindsay

BEEFSTEAK PIE

Two pounds of steak cut into pieces two inches square, put in a saucepan with a pint of boiling water, seasoned with salt. Cook until tender, strain meat from liquor and separate the fibre as much as possible. Put the meat into deep dish, with sides lined with mashed potato, pour over it liquor thickened with flour, cover with mashed potato. Sprinkle small pieces of butter over top and bake until brown.

MEAT FOR LUNCHEON

Two and one-half pounds of stewing meat, half a pound of ham, two eggs, one cup of milk, five crackers rolled fine, a little salt and pepper; chop the meat and ham together and make into a loaf and bake.

FRICASSEE OF BEEF

Slice rare cold beef. To what gravy you may have, add water, salt, a bit of butter, a small pinch of pepper, when it boils enough brown flour to thicken slightly. Lay in the slices of beef and stew a few moments.

Mrs. Lindsay

TO FRY LIVER

Fry two slices of salt pork crisp, then lay in the liver and fry well. Serve with salt and pepper, or fry two or three onions and cover the liver with them and simmer a few minutes. Mrs. Lindsay

VEAL LOAF

To three pounds of veal add six crackers, one or two eggs, a piece of butter the size of an egg, or one-quarter pound of salt pork. Chop fine, season with salt, pepper and sage. Bake two or three hours in a loaf. To be eaten cold.

CREAMED CHICKEN

Boil chicken until tender then break in small pieces. Roll four crackers and butter a deep dish, put in a layer of cracker crumbs and then one of chicken, put pepper, salt, butter and cream, continue this until the dish is filled. When finished, put butter and cream on top of the cracker crumbs. Put in the oven and brown nicely.

FRICASEED CHICKEN

Boil in salted water until tender. Remove large bones, dredge with salt, pepper, and flour and brown in butter. Serve on toast. Pour over it all the sauce or gravy made of the broth (in which the chicken was cooked), thickened with flour, one tablespoonful to a pint; celery salt and lemon juice may be added.

HAM AND EGG SCALLOPS

Chop cold ham and bread crumbs in equal quantities, add pepper, salt and a spoonful of melted butter to the mince, and milk enough to moisten to a thick paste. Have muffin rings well greased and half fill them with this mixture. Break an egg carefully on the top of each cake, dust with pepper and salt, cover with finely powdered bread crumbs and bake about eight minutes.

HAM ON TOAST

One cup chopped boiled ham, mixed with two beaten eggs; scald one pint milk into which stir the mixture together with a piece of butter the size of an egg and a little pepper.

HAM TOAST

Melt a quarter of a cup of butter in a stew pan until browned a little. Put in two cups of finely minced ham and add enough gravy to make it moist. When quite hot, stir in one egg quickly with a fork and add salt to taste. Spread the mixture over slices of buttered toast and place in the oven a few minutes to brown.

SMOTHERED HAM

Soak as many slices of ham as required in tepid water until sufficiently freshened, dredge with flour and put in a dripping pan and bake in the oven until the fat is crisp and brown. If the dredging of flour is not too much, the steam and liquid from the ham will moisten the flour and makes a puffy crust, which keeps the meat soft and tender.

VEAL CROQUETTES

One solid cupful meat, two tablespoonfuls cornstarch (rounding spoonfuls), one large tablespoonful butter, one cup milk, one teaspoonful salt, one-half teaspoonful celery salt, little cayenne, one tablespoonful lemon juice, one tablespoonful chopped parsley, little onion juice, one egg. Roll in fine bread crumbs again. A little milk can be added to the egg. One tablespoonful meat is enough for a croquette.

BEEF LOAF

Two pounds beef, one-half pound ham, two eggs, two cups milk, one cup cracker crumbs. Chop beef and ham, mix thoroughly, season to taste. Bake one and one-half hours. This makes two loaves.

Mrs. Stephen Jackson

FRICASEE OF LAMB

Cook slowly three pounds of lamb (from the forequarter), cut in pieces until tender. Season with salt and pepper and dredge with flour and brown in butter. Arrange on platter and pour over brown sauce.

Mrs. H. Goff

HAM CROQUETTES

One cupful of finely chopped cooked ham, one cup bread crumbs, two cups hot mashed potatoes, one large tablespoonful butter, two eggs, speck of pepper. Beat ham, pepper, butter, one egg, into potato, let cool and shape into croquettes; roll in bread crumbs, dip in the other egg beaten, and again in the crumbs, and plunge into boiling fat. Cook two minutes. Drain and serve.

FISH BALLS

One pint potatoes cut fine, one cup picked fish, cook until tender, then drain and beat up with a silver fork, add an egg or a little flour, butter, salt and pepper, make flat balls, roll in flour, cook in fat.

FISH CUSTARD

Two cups of mashed potatoes, one large cup of shredded salt codfish, two cups of milk, one tablespoonful of butter, two eggs well beaten, a dash of pepper. Stir well together and bake three-quarters of an hour.

ESCALLOPED OYSTERS

Three cups of fine cracker crumbs, one quart of oysters. Butter a deep dish and put in a layer of crackers, add pepper, salt and small pieces of butter, then a layer oysters, and so on in alternate layers of crackers and oysters. Cover the last layer well with butter, add the oyster liquor and pour milk over the whole. Bake one hour.

ESCALLOPED OYSTERS

Butter a deep dish, and cover the bottom and sides with fine crumbs of bread. Put in half the oysters, with pepper and salt, and cover with bread crumbs and small bits of butter; add the rest of the oysters, with pepper and salt, and cover as before. Bake a quart of oysters one-half hour, with a brisk fire.

BAKED FISH

Put fish in pan, butter the fish, and put in milk enough to bake brown.

A Friend

ESCALLOPED HALIBUT

One pint boiled halibut, one pint milk, two tablespoons flour, two tablespoons butter, one teaspoon salt. Make a sauce of the milk thickened with the butter and flour, add salt. Fill a buttered dish with alternate layers of sauce and shredded fish. Stir one-half cup bread crumbs into one tablespoon butter, spread over top, and bake twenty minutes.

Mrs. H. Goff

FISH

One and three-fourths cups cold flaked fish, one cup white sauce, bit of bay leaf, one-half slice onion, salt and pepper, one-half cup buttered cracker crumbs. Scald milk, for the white sauce, with bay leaf and onion, then add to flour and butter. Usually I add milk cold, but in this case you need to get out the flavor of onion and bay leaf.

Free Church Friend

VEGETABLES

"Better is a dinner of herbs where love is, than a stalled ox and hatred therewith."
—*Proverbs*

SCALLOPED TOMATOES

Butter a baking dish; put in a layer of bread crumbs or pounded crackers, then a layer of tomatoes; season with salt and pepper and butter well. Continue to do so until the dish is full, having crumbs on top. Plenty of butter on top and pour boiling water over. Bake thirty minutes.
N. H. F.

MACARONI CROQUETTES

One pint boiled macaroni well drained; moisten with one cup heavy white sauce (like chicken croquettes), and one egg beaten. Season with salt and pepper, and one-fourth to one-half cup grated cheese. Shape when cool. Rice or hominy, well cooked, can be used also.
Mrs. G. A. Christie

ESCALLOPED ONIONS

Peel (under water), scald in soda water (one-half teaspoonful soda to one quart boiling water), drain, put in boiling salted water, cook till soft, changing water as needed. Drain thoroughly, cut in pieces, mix with white sauce to moisten well, put in pudding dish, cover with buttered crumbs, bake till brown.
Mrs. G. A. Christie

MASHED POTATO

Mix with one egg beaten, roll in a little ball, and fry in butter.
A Friend

CREAMED POTATOES

One large cup of milk and one tablespoonful of flour to one pint of thinly sliced cold potatoes; stir the flour in a little cold milk and add to the remainder of the milk when hot. Season with salt, pepper, and a little butter, then put in the potatoes and when thoroughly heated, serve at once.

POTATO CROQUETTES

Two cups of cold mashed potatoes, free from lumps, two eggs beaten to a froth, one tablespoonful of melted butter, salt and pepper to taste. Form into cakes, roll in beaten egg and cracker crumbs and fry in hot lard.

ESCALLOPED POTATOES

Peel and slice thin as for frying. Butter an earthen dish, put in a layer of potatoes and season with pepper, salt, butter, and a bit of onion chopped fine, sprinkle on a little flour. Now put on another layer of potatoes and seasoning. Continue in this way till the dish is filled. Just before putting in the oven, pour a cupful of milk over it. Bake three-quarters of an hour.

KENTUCKY POTATOES

Six medium-sized potatoes, one teaspoonful salt, little pepper, butter size of an egg. Slice potatoes very thin, and soak one-half hour before using. Bake one and one-half hours.

POTATO BALLS

Mash six boiled potatoes fine, stir into them one egg and a little salt and small piece of butter. Have fresh boiled potatoes and they mash easier, and make them into flat cakes, and fry them in nice drippings after rolling them in cracker crumbs.

POTATO PUFF

To two cups of boiled mashed potatoes allow two well-beaten eggs, two tablespoons melted butter, and one cup sweet milk; beat all together until very light, then add about a cupful of cold meat, chopped very fine. After mixing thoroughly, put it into a shallow baking dish, and bake for from twenty minutes to half an hour. Salt fish can be used in place of the meat.

Mrs. F. A. W.

CABBAGE FIT FOR A KING

Cut a small cabbage into small pieces, put into boiling water with one teaspoon soda, and boil one-half hour. Drain and add one cup milk thickened with a little flour, boil up once, add salt, butter, and pepper to taste and serve hot.

Mrs. H. Goff

SPINACH

Pick over, cut off tough portions of stalk and yellow or withered leaves. Wash in several waters and drain. To retain all juices cook with little or no water. When tender, drain and chop fine. Season with butter, salt and pepper, or serve with oil and vinegar.

Mrs. G. A. Christie

CRANBERRIES

One quart berries, one pint sugar, one cup water. Cook in granite pan, putting in washed berries first, then sugar, then water. Cover, and cook ten minutes after boiling begins. Mash any berries which do not burst (with wooden spoon). Pour into an earthen mould, and when cold the jelly will keep its shape. Mrs. G. A. Christie

SALADS

"A curious compound, neither sweet nor sour, with a flavor all its own."
—Anon.

CREAM SALAD DRESSING

Two eggs, three tablespoonfuls vinegar, one of cream, one of sugar, one-fourth of salt, one-fourth of mustard. Beat the eggs well, add sugar, salt, and mustard, then the vinegar, and the cream. Place the bowl in a basin of boiling water, and stir until it thickens, like rich cream; it will take about five minutes. Then cool, and use as needed.
Mrs. Geo. D. Lawson

SALAD DRESSING

Two tablespoonfuls butter, one teaspoonful flour, one cup milk, two eggs, one teaspoonful salt, one teaspoonful mustard, small one-half cup vinegar.
Mrs. Ellsworth Pierce

SALAD DRESSING

One tablespoonful sugar, one tablespoonful of salt, one small tablespoonful mustard, one tablespoonful butter, three eggs, one teacupful of milk, one teacupful of vinegar. Mix all together and put in a bowl in a vessel of boiling water, and stir until the mixture is of the consistency of cream.
Mrs. Paine

SALAD DRESSING

One tablespoonful mustard, one tablespoonful sugar, one teaspoonful salt, one teaspoonful flour, two tablespoonfuls butter, three eggs beaten into paste, two-thirds cup new milk, one-half cup vinegar added just before cooking. Cook in double boiler, as you would custard.
Mrs. J. Newton Cole

BOILED SALAD DRESSING

One tablespoonful butter, one tablespoonful flour, one-half cup vinegar cooked together like a white sauce. Sift in one teaspoonful each sugar, salt, and mustard, and a speck of cayenne. Mix two eggs, yolks (or one egg) beaten, with one cup hot milk, and cook like a soft custard. Then mix the sauce and custard with an egg beater, but without further cooking. Strain. Keep in glass jars.
Mrs. G. A. Christie

WALDORF SALAD

Two bunches celery chopped fine, six large apples, one-half pound salted almonds, pepper and salt to taste, mayonaise dressing.
Madame Higgins

CHICKEN SALAD

Take the meat of one boiled or roasted chicken, chop, but not too fine, and four tablespoonfuls vinegar, two tablespoonfuls oil, one teaspoonful salt, and one-half teaspoonful pepper. Set in a cold place for two hours or more. Cut fine as much celery as there was unprepared chicken. When ready to serve mix celery and chicken and pour over all a salad dressing. A suitable garnish is made by using lettuce and celery together.

A GOOD SALAD DRESSING

One egg, half cup vinegar, half cup milk, one teaspoon mustard, one tablespoon salt. Let it get hot before adding milk. Beat all together when it begins to boil up, add a tablespoonful of butter, stirring rapidly two minutes. Then set away to cool.

Janet Blythe Tough

SALAD DRESSING

Two teaspoons mustard, two teaspoons sugar, two teaspoons corn starch, one teaspoon salt, one-half cup vinegar, small piece butter, one egg well beaten, and one cup water, and dash of cayenne pepper. Mix all the ingredients with a little cold water before adding the egg and vinegar, and cook in a double boiler. Mrs. Thos. Peters

CABBAGE SALAD

A good relish is made by pouring salad dressing over half a cabbage which has been chopped very fine.

SALAD DRESSING

One tablespoonful sugar, one tablespoonful salt, one small spoonful mustard, one small spoonful butter, three eggs, one cup milk or cream, one cup vinegar. Put butter, salt, sugar, and mustard in a bowl. Stir until smooth. Add eggs and beat well. Add milk and vinegar. Place the bowl in hot water and stir until the mixture is like cream.

BREAD, ROLLS, Etc.

“ Eat bread before you eat pie.”

ENTIRE WHEAT BREAD

For two large loaves, allow two quarts of flour, one and a half pints of warm water, one tablespoon sugar, one tablespoon butter, one-half tablespoon salt, one-half cake of compressed yeast, or one-half cup of homemade yeast. Measure the flour before sifting, then sift it into a bowl, setting aside a cupful to be used in kneading the bread, add sugar, salt, then the yeast, softened in the water, and last the butter slightly softened. Beat all together and let rise.

Mrs. Walter Donald

OATMEAL BREAD

Scald one cup rolled oats with one pint boiling water, and let stand one hour. Add tablespoonful of shortening, one-half cup molasses, one tablespoonful salt, one-half yeastcake dissolved in one-third cup lukewarm water, and one quart flour. Let rise, shape, rise again, and bake in a quick oven.

M. E. Todd

ROLLED OAT BREAD

Put two cups of rolled oats in bread pan and pour on one quart of boiling water. Let stand until lukewarm, then add one cup of molasses, one yeastcake dissolved in a little water, salt, a great spoonful lard, eight cups flour; mould a little; let rise over night; in the morning mould and put in pans to rise. This will make two large or three small loaves.

Mrs. Henry A. Russell

BREAD RUSKS

One cup of milk, one-half cup of sugar, two eggs, one-half yeastcake. Make thin as fritters, rise till morn, put in flour enough to mould, let rise till noon and cut out as biscuits and let them stand until ready to bake.

Mrs. J. Newton Cole

BREAKFAST GEMS

Sift together one and one half cupfuls of whole wheat flour, two teaspoonfuls of baking powder, one tablespoonful of sugar, one half teaspoonful of salt, beat one egg thoroughly and add it to one cup of milk and one tablespoonful of melted butter, stir the two mixtures together and bake in well greased pans about one half hour.

Miss Sears

BREAKFAST GEMS

Three cups of flour, one large tablespoon sugar, two teaspoons cream of tartar, one teaspoon soda, one teaspoon salt, one egg, one large tablespoon melted butter, one cup milk. Mix and sift ingredients, add egg, butter, and milk, and beat thoroughly. Bake in gem pans. Mrs. H. Goff

BROWN BREAD

Two cups Indian meal, two cups rye meal, one cup flour, three cups milk, nearly one cup molasses, one teaspoonful soda, salt. Steam three hours. A Friend

BROWN BREAD

Two cups Indian meal, one cup rye meal, one cup flour, one cup molasses, three cups milk, one teaspoon soda, one teaspoon salt, one-half teaspoon cream of tartar. Steam three hours. Mrs. D. Leslie

BROWN BREAD

One cup molasses, three cups cold water, two large teaspoonfuls soda, one teaspoonful salt, two cups Indian meal, one cup graham, two cups pastry flour. Steam three and one-half or four hours. Mrs. Fred Goff

BROWN BREAD

One pint corn meal, one pint rye or graham meal (or one cup rye, one cup white flour), one-half teaspoon salt, one teaspoon soda, one cup molasses, one cup sour milk, one cup water; use a little more water if very stiff. Steam two or three hours. Bake one hour. Mrs. G. A. Christie

BROWN BREAD

One cup of Indian meal, two cups of rye meal, one cup of flour, one cup of molasses, one cup of raisins, two and a half cups milk or water, one teaspoonful salt, one teaspoonful soda. Steam three hours. Mrs. J. Newton Cole

BROWN BREAD

One pint corn meal, one pint graham meal, salt, one teaspoon soda, one cup molasses, one cup sour milk, one cup water. Use a little more water if very stiff. Madam Higgins

BUNS

One cup of sugar, one cup of milk, one cup of yeast, flour to make a batter. When raised stir in one half cup each of lard, milk and sugar, currants to taste, flour to make stiff. Drop them in a pan and raise till light, then bake. N. H. F.

BUNS

One and one-half cups sugar, one cup milk, one-half cup butter, one cup yeast, add flour to make a thin batter. When raised, add one teaspoonful lemon and good half cup currants and more flour to make a stiff dough. Let rise again, then cut in rounds, and put in pan and raise.

A Friend

CORN CAKE

Two cups meal, one-half cup flour, one-half cup sugar, two cups milk, butter size of an egg, one egg, salt, one teaspoonful cream of tartar, one-half teaspoonful soda.

CORN CAKE (THIN)

One cup yellow corn meal, one-fourth cup sugar, one-half teaspoonful salt, one cup flour, three level teaspoonfuls baking powder, one egg, one cup milk, one tablespoonful melted butter. Mix in the order given, and bake in two Washington pie tins, spreading the mixture thick enough to half fill the pan. Mrs. Chas. W. Richardson

CORN OYSTERS

One pint corn cut from the cob, one egg, six tablespoonfuls milk, salt to taste. Add enough flour to make a batter. Fry like oysters, dropping a spoonful into the fat at a time. Mrs. H. A. Russell

CORN FRITTERS

One cup corn pulp or canned corn chopped, one-half teaspoon salt, one-half teaspoon pepper, one egg well beaten, one-fourth cup flour. A tablespoonful or more of milk if needed. Fry in small cakes on a griddle, or in deep fat. Serve with meat. Mrs. G. A. Christie

RICE CAKES

One cup cold boiled rice, one pint flour, one teaspoon salt, and milk to make tolerably thick batter. Beat all together well and bake on griddle. Mrs. D. Leslie

POPOVERS

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

OATMEAL DROP CAKES

One cup sugar, two-thirds cup butter, one-half cup sour milk, two cups rolled oats, two cups flour, two eggs, one teaspoon soda, one-half teaspoon cinnamon. Drop in teaspoonfuls on a buttered tin and bake in a quick oven.

Mrs. F. A. W.

MUFFINS

Two cups flour, one egg, three teaspoons of baking powder, two tablespoons melted butter, a little salt.

Mrs. D. Leslie

MUFFINS

One egg, two tablespoons sugar, one cup of milk, two cups of any kind of flour, two teaspoons baking powder, and a little salt.

Mrs. Donald

RYE MEAL MUFFINS

Stir well together one cup each of rye meal and flour, two teaspoons of baking powder, one tablespoon sugar, a teaspoon of salt; add gradually one cup of sweet milk to which one beaten egg has been added. Beat well, pour into greased muffin pans and bake about one half hour.

Mrs. Charles G. Hussey

RYE MUFFINS

One egg, three tablespoons sugar, two-thirds cup rye meal, one cup flour, one teaspoon soda, two teaspoons cream of tartar, one-half teaspoon salt, one cup milk.

Mrs. W. B. Holt

POPOVERS

Two eggs, two cups flour, two cups milk, one-half teaspoon baking powder, a little salt.

Mrs. D. Leslie

PANCAKES

One pint of sour milk, two-thirds cup of sugar, three eggs, pinch of salt, a little nutmeg, one tablespoonful of melted lard, small teaspoonful of soda, flour to make a thin batter; fry in boiling lard.

M. E. F.

CINNAMON BISCUIT

Take of raised dough enough for a pan of biscuit, roll out and spread on butter and sift on cinnamon. Cut in strips and roll in shape and put sugar on top. Let them rise and bake in a moderate oven.

Grandma Poor

SWEDISH BISCUIT

One-half bowl flour, one teaspoonful sugar, one egg, one-fourth cup melted butter, one-fourth yeastcake, salt, scalded milk, make light bread. Let rise over night. Mrs. Smart

BERRY BISCUIT

One quart flower, one quart berries, two eggs, one cup sugar, two heaping teaspoonfuls of cream tartar, one teaspoonful soda. Mix soft with sour milk; one large spoonful butter. Mrs. Elsworth Pierce

TREMONT WHORTLEBERRY BREAD

Three cups flour, one cup milk, two cups berries, one half cup sugar, salt, two small teaspoonfuls soda, bake quick. To be eaten hot. A Friend

CHRISTMAS BREAD

Four pounds flour, one-half pound butter, one-half pound lard, one and one-half pounds white sugar, one pound raisins, one pound currants, one nutmeg, two teaspoonfuls cassia, one teaspoonful mace, one-fourth pound citron, six eggs, salt, milk to mix like bread, one-fourth pound baking powder, mix with the flour. This will make six loaves.

COFFEEROLLS

One pint hot milk, one-half cup butter and lard mixed, one teaspoon salt, half a cup of yeast, one egg, mix with a knife as soft as can be handled, and cut it thoroughly. In the morning knead well, make into large balls, then roll each piece between the hands into rolls, six inches long, place them so as they will not touch each other in the pan; after rising, when light, bake in hot oven.

MOTHER'S ROLLS

One pint milk, two tablespoonfuls sugar, one yeastcake, salt, a little lard. Make a sponge; let them rise, then stiffen them, and let rise again, then put in the tin.

PARKER HOUSE ROLLS. I

Boil a pint of milk, melt in it a tablespoonful of butter. When the milk becomes cool, stir in one-half a yeastcake and flour enough to make a thick batter; add a little salt. Let rise over night, and in the morning add flour enough to knead it; do this until it is very smooth and let it stand till the middle of the day, then shape into rolls. If the dough is very light, set the pan of rolls in a cool place until an hour before tea. Bake in a quick oven. Mrs. G. A. C.

PARKER HOUSE ROLLS. II

One pint milk, piece of butter size of walnut, three-fourths yeast-cake, teaspoonful salt. Scald milk, and melt butter in it. Wait until cool and then add yeast. Put in flour enough to make a thin batter. Let rise till light. Roll out, sprinkle on melted butter, cut out, put into pans, let rise. Bake in hot oven twenty minutes.

Mrs. G. W. McDonald

OATMEAL BREAD

One quart of boiling water turned on one pint of rolled oats. Let stand until cool, then add three-fourths of a yeastcake dissolved in a little water, one-half cup of molasses, two quarts of sifted flour, salt to taste. Rise over night, stir down, rise again, stir down, drop in bread tins, let rise again and bake.

Mrs. G. A. C.

SALLY LUNDS

One pint of flour, one-half pint of sweet milk, two tablespoons melted butter, one tablespoon of sugar, one egg, a little salt, one teaspoon soda and two of cream tartar. Beat sugar and egg, then add butter. Sift flour, soda, cream of tartar and salt together, and mix in alternately with milk. Bake in muffin tins.

A. S. Coutts

CHEESE STICKS

One cup grated cheese, one cup flour, butter size of an egg, salt to taste, cayenne, just a pinch, water enough to roll out one-quarter inch thick. Cut in strips four or five inches long. (Melt your butter.) Quick oven.

Madam Higgins

FRENCH RUSKS

Two cups scalded milk, one-fourth cup butter, one-fourth cup sugar, one teaspoon salt, one yeastcake dissolved in one-fourth cup lukewarm water, flour, one egg, yolks two eggs, whites two eggs, three-fourths tablespoon vanilla. Pour scalded milk on sugar and salt; when lukewarm add dissolved yeastcake and three cups of flour. Cover and let rise, add butter and egg yolks well beaten, and enough flour to knead. Let rise again and shape as Parker House rolls. Before baking make three parallel creases on each roll. When nearly done brush over whites of eggs beaten, slightly diluted with table-spoonful cold water and vanilla, sprinkled with sugar.

Elizabeth Gordon

EGGS

"The vulgar boil, the learned roast an egg."
—Pope

CURRIED EGGS

Two tablespoons butter, one ounce flour, one tablespoon curry powder, one-half teaspoon salt, one pint hot milk, white of one egg beaten. Melt butter, add flour and seasonings and hot milk gradually, then beaten white. Arrange hard-boiled eggs, either halved or sliced on a hot platter, pour mixture over them, and grate over all the yoke of one hard boiled egg.

EGG ON TOAST

One cup milk, yolks four eggs, whites four eggs, pepper, salt, butter. Boil milk in double boiler, season with pepper, salt and butter. Beat yolks and pour over them boiling milk. Return to boiler and cook as for custard. Then add whites beaten to a stiff froth. Cook enough to set them and serve on toast.

OMELET

Four eggs, one cupful milk, one tablespoonful flour, one-half teaspoonful salt. Beat eggs separately, whites beaten stiff. Smooth the flour in a little of the milk and beat thoroughly with the yolks. Last, fold in beaten whites of the eggs. Turn into a hot buttered omelet pan. Lift edge occasionally with a knife lest it burn. When the omelet has risen fully, place in the oven to dry the top. Fold once and serve on hot platter. Garnish with parsley.

OMELET

Two eggs, one-half cup milk, one-half cup bread crumbs. Soak crumbs in milk, add yolks, beat the whites stiff, mix in just before cooking. Salt, pepper.

Mrs. Smart

OMELET

Three eggs, one-half cup milk, one teaspoon butter, one even teaspoonful flour. Beat yolks of eggs light. Warm milk and dissolve butter in it. Mix yolks, flour, butter and milk well together and lastly the whites of the eggs beaten to a stiff froth. Pour mixture into hot buttered spider, season with salt and pepper over the top and cook covered for a few minutes. When you smell it cooking, remove to a cooler part of the stove and finish. Fold and serve.

Mrs. H. Goff

OMELET

Two eggs, two tablespoonfuls milk, a little salt and pepper. Beat the whites and yolks separately. Mrs. D. Leslie

OMELET

Three eggs, three tablespoonfuls flour, one cup milk. Stir yolks of eggs, flour and milk together until smooth. Add the whites of eggs, beaten stiff.

CAKE, COOKIES, Etc.

"The trials and tribulations of the young housewife."
—Anon

ANGEL CAKE

Whites of six eggs beaten stiff, three-fourths cup sugar, one-half cup flour, one-half teaspoon cream of tartar. Sift flour and cream of tartar three or four times; add flour last. Flavor. Put in ungreased pan and bake forty minutes. Mrs. A. L.

ANGEL CAKE

Whites of nine large eggs or ten small ones, one and one-fourth cups sifted granulated sugar, one cup sifted pastry flour, one-half teaspoonful cream of tartar, a pinch of salt added to the eggs before beating. Beat whites of eggs about one-half, then add cream of tartar and beat till very, very stiff. Stir in sugar, then flour, which has been sifted five times, stir very lightly; flavor. Put in ungreased pan, in moderate oven, and bake from thirty-five to fifty minutes. Mrs. Walter Donald

CAKE — NUMBER ONE

One-half cup butter, one cup of sugar, two cups of flour, one-half cup of milk, one and one-half cups of chopped raisins, two teaspoonfuls baking powder, two eggs, well beaten. Mrs. Thomas Peters

CAKE — NUMBER TWO

One-half cup of butter, two cups of sugar, three cups of flour, one cup of milk, one-half cup of citron, three eggs and two teaspoonfuls of baking powder. Bake in a moderate oven forty minutes. Mrs. Thomas Peters

CHAIN LIGHTNING CAKE

Dry mixture all together—One cup sugar, one cup flour, rounded measure, one teaspoon baking powder. Wet mixture—One-fourth cup melted butter, break two eggs into butter, fill up with milk, and one teaspoon vanilla; now put all together and beat with egg beater three minutes. Bake in gem pans. Mrs. C. G. Hussey

CHOCOLATE CAKE

One and one-half cupfuls of sugar, one-half cup of butter, one-half of milk, one and three-fourths cups flour, one-fourth pound of Baker's chocolate, three eggs, one teaspoonful cream of tartar, one-half teaspoonful soda. Scrape the chocolate fine and add five tablespoonfuls of sugar to it (this in addition to the cupful and a half). Beat the butter to a cream, gradually add the sugar, beating all the while. Add three tablespoonfuls of boiling water to the chocolate and sugar, stir over the fire until smooth and glossy, then stir into the beaten sugar and butter, add to this mixture the eggs, well beaten, then the milk and the flour, in which the soda and cream of tartar have been thoroughly mixed. Bake twenty minutes in a moderate oven. Frosted if you like.

Mrs. Lawson

CHOCOLATE CAKE

One cup sugar, one tablespoon butter, white of one egg beaten, one teaspoon soda, one and three-fourths cups flour, little salt, one teaspoon vanilla, one-half cup milk, two squares of chocolate dissolved in half cup of milk. Add the yolk of the egg after the chocolate is dissolved. Put all together and bake in loaf.

CHOCOLATE CAKE

One-half cup of butter, one cup of sugar, one-half cup of milk, one and one-half cups of flour, two eggs, beaten separately, one teaspoonful cream tartar, one-half teaspoonful soda, two and one-half tablespoons of chocolate. Dissolve chocolate in a saucer, beat it into a little of the cake mixture, then mix with the rest. Flavor.

CHOCOLATE CAKE

Three squares of chocolate, grated, or three tablespoons of cocoa. If chocolate, melt it, then add a half a cup of milk, let it boil and then beat in the yolk of one egg and a piece of butter about the size of a walnut; take from the stove and let cool, then add one cup of sugar, one-half cup of milk, one teaspoon of soda, one teaspoon vanilla, one and three-fourths cups of flour.

This cake does not require beating. Stir up and bake. Some prefer a boiled frosting.

Mrs. G. M. Lindsay

CHOCOLATE CAKE

One egg, one cup sugar (cream butter and sugar), two tablespoonfuls butter, two cups flour, one cup of milk, one teaspoonful cream of tartar, one-half teaspoonful of soda, six teaspoonfuls of cocoa dissolved in a little warm water. Flavor with teaspoonful of vanilla.

Mrs. C. W. Richardson

CHOCOLATE CAKE

One cup fine granulated sugar, one-half cup butter, two eggs, one-half cup milk, one and one-third cups flour, two level teaspoons baking powder, pinch of salt, two squares chocolate.

CHOCOLATE CAKE

One cup of sugar creamed with butter the size of an egg. Add one beaten egg, one cup milk, two scant cups flour, sifted with two teaspoons baking powder. Add one cup grated chocolate.

Mrs. Anderson

CHOCOLATE MARBLE CAKE

One heaping cup sugar, one-third cup butter, two cups flour, one cup chocolate, one egg, one and one-half teaspoonfuls baking powder. Take out one-half of this mixture in another dish and add chocolate. Flavor light with vanilla, then put in every other spoonful of each.

Mrs. Thomas Peters

CIDER FRUIT CAKE

One lb. flour, one lb. butter, three-fourths lb. sugar, nine eggs, two lbs. currants, one lb. citron, one lb. raisins, large teaspoonful soda, one cup cider, salt, one cup molasses, one large teaspoonful clove, nutmeg. Take more flour for the fruit, and put one cupful into cake. Makes four small loaves and will keep all winter.

Mrs. Jacob Chickering's Rule

CONCORD CAKE

One cup sugar, one cup milk, one and one-half cups pastry flour, one-half cup butter, two eggs, flavoring, one teaspoon cream tartar, one-half teaspoon soda.

Mrs. George A. Carter

CUP CAKE

One cup sugar, one-half cup butter, two eggs, one-half cup milk, two cups flour, one teaspoon cream of tartar, one-half teaspoon baking soda.

Mrs. Stiles

DOLLY VARDEN CAKE

One cup white sugar creamed with one-half cup butter; add whites of three eggs beaten to a stiff froth, one-half cup milk, two cups flour, one-half teaspoonful soda, one teaspoonful cream of tartar. Beat the yolks of the eggs with powdered sugar for the frosting.

Mrs. Fred Goff

MOLASSES CUP CAKE

One cup sugar, one cup molasses, one cup butter, one cup milk, four cups flour, one cup chopped raisins, two teaspoonfuls soda. This makes two loaves.

Mrs. J. Newton Cole

CURRANT CAKE

One and one-half cups sugar, one-half cup butter, one cup milk, one cup currants, two eggs, two teaspoons baking powder.

Mrs. Stiles

DROP CAKES

One-half cup sugar, one-half cup molasses, one-half cup butter, one-half cup milk, sweet or sour, one teaspoon soda, one egg, about one teaspoonful vinegar. Stir in flour enough to make a stiff batter. Drop in a pan a space apart or use gen pans for them.

Miss Sears

DEVIL CAKE

CUSTARD PART.—One cup brown sugar, one-half cup sweet milk, one cup grated chocolate, the yolk of one egg, one teaspoon vanilla. Stir all together in a granite or porcelain saucepan, cook slowly, and set away to cool.

CAKE PART.—One cup brown sugar, one-half cup butter, two cups flour, one-half cup sweet milk, two eggs. Cream butter, add sugar and yolks of eggs, then milk, sifted flour, and whites of eggs beaten stiff. Beat all together, and then stir in the custard. This makes a large loaf, or it can be baked in layers and put together with the filling named below.

FILLING.—One cup brown sugar, one cup white sugar, one cup water, one tablespoon vinegar. Boil until thick like candy, then stir in the beaten whites of two eggs and a quarter of a pound of fresh marshmallows. Boil up again, and use when cold.

Mrs. Valpey

CALIFORNIA DROP CAKES

One cup sugar, one cup butter, one cup molasses, one cup water, four and one-half cups pastry flour, one heaping teaspoonful soda, one teaspoonful cinnamon, one teaspoonful clove, currants to taste.

Mrs. J. Newton Cole

CALIFORNIA DROP CAKES

One cup sugar, one cup butter, one cup molasses, one cup water, one heaping teaspoonful soda, one teaspoonful cinnamon, one teaspoonful clove, four and one-half cups bread flour, a few currants. Drop a small quantity for each cake, and bake quickly.

M. E. Todd

VANILLA DROP CAKES

One cup sugar, one-fourth cup butter, one egg, well beaten, one tablespoonful vanilla, ten tablespoonfuls of milk, one and one-half teaspoonfuls baking powder, two and one-half cups flour. Drop in teaspoonfuls on a tin and bake in a quick oven.

EGGLESS CAKE

One cup of sugar, one-half cup butter, one cup sour milk, two cups flour, one teaspoonful nutmeg, one of cinnamon, one-half of soda and one cup of raisins. Bake three-quarters of an hour in a moderate oven.
Mrs. Lawson

NICE CAKE WITHOUT EGGS

One cup sugar, half a cup butter, one cup milk, two teaspoons baking powder, one cup raisins, the same of currants, mace or nutmeg.
Janet Blythe Tough

NO EGG CAKE

One cup sugar, one-half cup butter, one cup milk, one cup raisins chopped, two and one-half cups flour, one teaspoon cream of tartar, one-half teaspoonful soda, cinnamon.
Friend

NO EGG SPICE CAKE

One cup sugar, butter the size of an egg, one teaspoonful cinnamon, cloves, allspice, and a little nutmeg, one cup sour milk, one level teaspoonful soda dissolved in milk, flour to make a stiff batter. Fruit may be added if liked.
Mrs. Whittemore

FANNIE WHITE'S CAKE (DELICIOUS)

One-fourth cup butter, three-fourths cup sugar, one-half cup milk (large measure), two teaspoons baking powder, one and one-half cups flour (small measure), whites of three eggs, one teaspoon almond. Cream butter and sugar, add milk, flour and baking powder and lastly whites beaten stiff. This cake is better mixed with the hands.

FIG CAKE

One cup sugar, one tablespoon butter, creamed, two eggs, three-fourths cup milk, two small cups flour, two teaspoons baking powder, or—if preferred—two teaspoons cream tartar and one teaspoon soda. Bake in round pans as for Washington pie. This rule will make three round pans of cake.
Miss Sears

FEATHER CAKE

Two eggs (reserve the white of one for frosting, or not), one cup sugar, one-half cup sweet milk, three tablespoonfuls butter, one and one-half cups flour, one teaspoonful cream tartar, one-half teaspoonful soda, salt. Flavor.

FREE CHURCH CAKE

One cup sugar, one-half cup molasses, one cup sour milk, one-half cup butter, one teaspoonful soda, one-half teaspoonful cinnamon, clove and nutmeg, one-half cup fruit. Mrs. J. Newton Cole

FRUIT CAKE

One-half cup butter, three-fourths cup sugar, one-half cup molasses, two cups pastry flour, one-half cup milk, one cup raisins, chopped, one cup currants, cinnamon, mace, cloves, one-half teaspoonful soda in molasses, two eggs.

FRUIT CAKE

One cup butter, one cup sugar, one cup molasses, one cup sweet milk, three cups flour, four eggs, one-half teaspoonful cream of tartar, one teaspoonful soda, one cup seedless raisins, two cups currants, two cups sliced citron, a little nutmeg, cinnamon and cloves. This makes two good loaves. Mrs. Baldwin

DARK FRUIT CAKE

Three cups chopped apples and two cups molasses; let them simmer for two hours. Add one cup sugar, one cup butter, one teaspoonful ground cloves, one teaspoonful ground cinnamon, two teaspoonfuls ground ginger, one teaspoonful baking powder dissolved in a cup of hot water, two cups currants, two cups raisins, three eggs, more if desired. Mix all thoroughly together with flour to thicken quite stiff. Mrs. G. A. Christie

DARK FRUIT CAKE

One cup of butter, two-thirds cup of molasses, one and one-half cups of sugar, one cup of milk, one and one-half cups of raisins, one-half cup of citron, one cup of currants, two eggs, one teaspoonful soda, spices to taste. Add flour till you think it is right stiffness. Mrs. Thomas Peters

DRIED APPLE FRUIT CAKE

Two cups dried apples cut fine, soaked over night in warm water. In the morning put them into a dish with two cups molasses, simmer two hours, or until tender, take off and let cool. Add one cup butter, two cups sugar, one cup seeded raisins, one cup currants, one nutmeg, two teaspoonfuls clove, one cup milk (sweet or sour), two teaspoonfuls soda, five large cups flour, four eggs. Mix thoroughly, bake one and one-half hours. Makes two brick loaves. Will keep all winter. Very nice.

DRIED APPLE CAKE

One and one-half cups sugar, one and one-half cups molasses, one cup dried apples, one cup butter, one-half cup sweet milk, three eggs, full two and one-half cups or more of flour, two teaspoonfuls soda, one cup raisins, citron, two teaspoonfuls cinnamon, one and one-half teaspoonfuls clove, one teaspoonful of lemon and vanilla. Soak dried apples over night, cook in the molasses until tender, then make the cake. Can use evaporated apples but not as nice.

GERMAN COFFEE CAKE

Two eggs, one quart milk, scalded, one cup sugar, one cup butter, salt, yeastcake, flour enough to mix very stiff. Next morning, flour board and roll very thin; let rise until fluffy. Place small portions of butter on top and sprinkle cinnamon and sugar on top. Bake in moderate oven. Very easily made. Miss Sarah Sears

GINGERBREAD

One-half cup of sugar, one-half cup of molasses, one-half cup of sour milk, one-fourth cup butter, one and one-half cups flour, one teaspoonful ginger, and a little salt. Mix one level teaspoonful soda in the sour milk. Mrs. Thomas Peters

GINGERBREAD

One cup molasses, one-half cup sugar, one-half cup boiling water, one-half cup lard, one egg, salt, one teaspoon soda, one teaspoon ginger, flour. Madam Higgins

HANNAH'S MOLASSES GINGERBREAD

Two cups sugar, one cup butter, one cup molasses, five cups flour, three eggs, one teaspoonful soda in a cup of milk, all kinds of spice.

OLD FASHIONED "MUSTER GINGERBREAD"

One cup molasses, two large spoonfuls butter, one teaspoon soda dissolved in three tablespoons hot water, one teaspoon ginger; knead well but not hard; roll into sheets, mark with a fork and bake quickly. After it is baked and while hot, mix one teaspoonful sweet milk and one of molasses and wet the top.

Mrs. Anderson

SUGAR GINGERBREAD

Two cups sugar, three eggs, one-half cup butter, milk enough to dissolve one teaspoonful soda, nutmeg and lemon to your taste, flour to make it stiff enough to roll thin.

A Friend

HARRISON CAKE

Two cups molasses, one cup sugar, one cup butter, one cup sour milk, two cups currants, one teaspoon soda, one teaspoon cloves, one egg. Melt molasses and butter together.

Mrs. Stiles

HARRISON CAKE (VERY NICE)

Two and one-half cups molasses, one and one-half cups butter, five cups flour, one cup milk, four eggs, two pounds currants, one teaspoonful saleratus. Spice to suit the taste.

JELLY CAKE

Three eggs, one cup of sugar, two tablespoonfuls of milk, one cup of flour, one-half teaspoonful soda, one teaspoonful cream of tartar. Roll with jelly while warm.

Mrs. J. Newton Cole

LAYER CAKE

One cup sugar, one-half cup butter, two eggs, one teaspoonful baking powder sifted with one and three-fourths cups flour, teaspoonful vanilla.

Mrs. Whittemore

LIGHT CAKE

One and one-fourth cups sugar, three eggs, one-half cup butter, one-half cup milk, one and one-half cups flour, one-half teaspoon soda, one teaspoon cream tartar. Mix eggs and sugar together, then melt the butter and mix.

Madam Higgins

LIGHTNING CAKE

Sift together one cup flour, one cup sugar, one heaping teaspoonful baking powder. Take one-fourth cup of melted butter, add two eggs, then fill the cup with sweet milk. Beat quickly and thoroughly together, flavor, and bake in a moderate oven.

MANCHESTER CAKE

One cup sugar, two-thirds cup butter, four eggs, one-quarter teaspoonful soda, one and one-half cups flour, one-half teaspoonful cream tartar, citron.
N. H. F.

MARBLE CAKE

One and one-half cups white sugar, one-half cup butter, beaten together; add whites of four eggs well beaten, one-half cup milk, two and one-half cups flour, one teaspoonful cream of tartar, one-fourth teaspoonful soda.

DARK PART.—One-half cup butter, one cup brown sugar, yolks four eggs, beaten together; add one-half cup milk, one-half cup molasses, two and one-half cups flour. Mix with flour one teaspoonful of each kind of spice, one teaspoonful cream of tartar, one-fourth teaspoonful soda.
Mrs. Baldwin

MORSE CAKE

Two cups sugar, one-half cup butter, one cup milk, three eggs, three cups flour, two teaspoonfuls cream of tartar, one teaspoonful soda. Flavor with vanilla.
Mrs. Henry Russell

MOTHER CAKE

One and one-half cups sugar, one scant cup butter, three eggs, beaten, one-half cup milk, three cups flour, one-half teaspoon soda, one teaspoon cream tartar.
Madam Higgins

NUT CAKE

Two cups sugar, one cup butter, one cup sweet milk, three eggs, three cups flour, one pound nuts, half-pound raisins, half-pound currants, two teaspoons baking powder, nutmeg, or any flavoring you like. This makes two loaves. Bake slowly one hour. (I like English walnuts best.)
Janet Blythe Tough

NUT CAKE

One cup milk, one cup sugar, one-half cup butter, two cups pastry flour, two eggs, one coffee cup chopped raisins, one cup English walnuts, one and one-half teaspoons baking powder. Bake in a moderate oven.
Mrs. Stephen Jackson

NUT CAKE

One and one-half cups of sugar, one-half cup butter, two cups flour, two eggs, three-fourths cup sweet milk, one teaspoon cream of tartar, one-half teaspoon soda, one cup English walnuts, one cup stoned raisins. Beat butter and sugar to a cream; add nuts last.

Mrs. A. Lamont

ONE, TWO, THREE, FOUR CAKE

One cup butter, two cups sugar, three cups pastry flour, four eggs, one teaspoon cream of tartar, one-half teaspoon soda, one pound raisins, one pound currants, one-fourth pound citron, clove, cinnamon, nutmeg. Dissolve soda in a tablespoonful water. Measure the flour before sifting. A tablespoonful of molasses may be added if you choose.

Mrs. Henry A. Gould

ORANGE CAKE

Beat to a cream one cup of sugar and one tablespoon of butter, beat in one whole egg and the white of another, reserving the yolk for frosting, one half cup of milk alternately with one and one-half cups of flour, which has been sifted with one teaspoon of baking powder and a pinch of salt; lastly add one tablespoon of orange juice and one teaspoon of grated rind.

Mrs. G. M. Lindsay

POUND CAKE

Two-thirds cup butter, one cup sugar, one and one-half cups flour, four eggs, one tablespoonful milk, one scant teaspoonful baking powder. Cream butter and sugar together, and the yolks of the eggs, beat till light. Beat the whites to a stiff froth. Mix the powder thoroughly with the flour, add a little of this to the cake mixture. When well mixed add the milk, then put in alternately the whites and flour. Bake in a moderate oven thirty-five or forty minutes.

A Friend

SILVER CAKE

One cup sugar, one-half cup butter, one-fourth teaspoon soda dissolved in one-half cup milk, whites of five eggs, three-fourths teaspoon cream of tartar mixed in two cups flour. Beat the whites of the eggs very stiff and dry.

Yolks of the eggs and the same ingredients make gold cake. Season the silver cake with peach and the gold with lemon.

Mrs. C. G. Hussey

RIBBON CAKE

Two cups sugar, two-thirds cup butter, one cup milk, three cups flour, three eggs, two teaspoonfuls cream of tartar, one teaspoonful soda. Put half the cake in the tin; the other half add one table-spoonful of molasses, one large spoonful of flour, one cup of raisins chopped, a little of all kinds of spice. Flavor with lemon one-half of it.

SOUR MILK CAKE -

One-half cup sugar, one-half cup molasses, one-half cup sour milk, two cups flour, one teaspoonful soda, one teaspoonful mixed spices. Mix, then beat in one egg, add one-half cup cut raisins.

SOUR MILK CAKE

One-half cup of butter, one cup of sugar, one egg, one cup of sour milk, one teaspoonful of soda, one-half teaspoonful of cinnamon, clove and nutmeg, one cup seeded raisins. Flour to make it right consistency.

Mrs. Charles Clark

SOUR MILK FRUIT CAKE

One-half cup molasses, one-half cup sugar, one-half cup lard (or butter), one teaspoon soda dissolved in one cup sour milk, one teaspoon salt, two heaping cups of flour, one-half teaspoon of all kinds of spices, one cup chopped raisins, one-cup currants, and a little citron.

Mrs. Walter Donald

SPONGE CAKE

Four eggs, one scant cup sugar, one scant cup flour, rind and juice of one lemon, little salt. Add sugar gradually to yolks, alternate whites and flour. Bake slowly.

SPONGE CAKE. NO. 2

Three-fourths cup sugar, one-fourth cup water, cook a few moments to form a syrup; little salt, three eggs, three-fourths cup flour, one teaspoonful lemon extract. Beat yolks till thick. Pour hot syrup over yolks. Alternate whites and flour. Bake thirty-five or forty minutes.

SPONGE CAKE

Two eggs separated, one cup sugar, one-half cup ice water, one and one-half cups flour, one teaspoonful flavoring, one teaspoonful baking powder. Beat yolks and sugar to a foam, add water, then flour, last the stiff whites, and flavor.

Mrs. Thomas Peters

SPONGE CAKE

One and one-half cups sugar, three eggs, two cups pastry flour, one-half cup cold water, two small teaspoons baking powder, one teaspoon lemon. Bake in quick oven. Mrs. George A. Carter

SPONGE CAKE

One cup sugar, six eggs, one-half cup cold water, one cup flour, one-eighth teaspoon soda, one-fourth teaspoon cream of tartar. Beat sugar and yolks of eggs until creamy, add water, beat until sugar is dissolved, then add the flour, which has been sifted several times, with soda and cream of tartar. Beat in whites of eggs, whipped stiff. Bake in slow oven forty minutes. A. S. Coutts

SPONGE CAKE

One and one-half cups sugar, two even cups of flour, four eggs, one teaspoon baking powder. Mix and add one-third of a cup of hot water. Mrs. Anderson

SPONGE CAKE

One and one-half cups sugar, yolks of four eggs. Add sugar little at a time, beat whites stiff and add to the sugar and yolks. One-half cup cold water, one-half teaspoon soda, flavoring, two cups flour with one teaspoon cream of tartar sifted in it. Will not fall if you move in the oven. Madam Higgins

SPONGE CAKE FOR CHILDREN

Mix in a bowl a cup and a half of pastry flour, one teaspoonful of cream of tartar and half a teaspoonful of soda, sifted with the flour, one cup of sugar, and one teaspoonful extract of lemon or orange; two eggs, broken in a cup and the cup filled with milk or cream. Mix all in the order given, and beat very hard until light. Bake from twenty to thirty minutes in a moderate oven.

CHICAGO SPONGE CAKE

Two eggs, one sup sugar, one cup flour, three-eighths cup water, one level teaspoonful baking powder, salt, lemon. Beat the yolks of eggs until thick; add gradually the sugar and lemon, and beat again; add water, egg whites beaten to a stiff froth, then the flour, baking powder and salt mixed and sifted together. Bake in cake pan forty-five minutes. This is fine and keeps nice.

SPONGE CAKE

Two eggs beaten thoroughly, one cup sugar, one cup flour, sifted three times. Add salt, one heaping teaspoonful baking powder. Flavor. Add one-half cup hot milk. Bake twenty minutes.

Mrs. Stephen Jackson

REAL SPONGE CAKE

Three eggs, one cup sugar, one cup flour, salt, lemon. Beat the whites stiff and put in the flour. Bake one-half hour. Makes one small loaf.

HOT WATER SPONGE CAKE

Six eggs, two cups of sugar, two of pastry flour, one-half cup of boiling water, grated rind of one-half a lemon, one teaspoonful of the juice. Beat the yolks and sugar to a froth, also beat the whites to a stiff froth, add lemon to yolks and sugar, then add boiling water, next the whites, last the flour. Bake one-half hour.

Mrs. Lawson

SPICE SPONGE CAKE

One cup sugar, one cup molasses, one cup sour milk, two-thirds cup butter, three cups flour, three eggs, one teaspoonful cloves, one-half teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful soda. You can use about one-third lard with the same results, or even better. Bake in a slow oven. This cake always comes out nice. You can put a soft frosting on it for church suppers.

SPONGE DROPS

Three eggs, one and one-half cups of sugar, two of flour, one-half cup of cold water, one teaspoonful of cream of tartar, one-half teaspoonful of saleratus. Flavor with lemon.

Mrs. Lawson

SCRIPTURE CAKE

Four and one-half cups of I Kings 4:22, one and one-half cups of Judges 5:25, latter clause, two cups of Jeremiah 6:20, two cups of I Samuel 30:12, two cups of Nahum 3:12, one cup of Numbers 17:8, two tablespoonfuls I Samuel 14:25. Season to taste with II Chronicles 9:9, six of Jeremiah 17:11, a pinch of Leviticus 2:13, one-half cup of Judges 4:19, latter clause, two teaspoonfuls Amos 4:5. Follow Solomon's receipt for making a good boy, Proverbs 23:14.

TAYLOR CAKE

Half a cupful of butter, two and one-half of sugar, one of milk, three of pastry flour, three eggs, one teaspoonful cream of tartar, one-half teaspoonful of soda. Flavor to taste. Mrs. Lawson

TUMBLER CAKE

One tumbler of butter, one tumbler of molasses, one tumbler milk or cream, two tumblers sugar, four eggs, raisins or currants, one teaspoonful soda, five tumblers flour, spice of all kinds.

A Friend

SPICE CAKE

One egg, one-half cup butter, one-half cup sugar. Beat well. One-quarter cup molasses, one level teaspoonful of soda, one-quarter to one-half teaspoonful of cassia, one cup flour. Stir well, and add last of all one-half cup of boiling water. This will make the batter very thin, but the cake is delicious, and is especially good eaten warm.

WEDDING CAKE, 1900

One pound butter, one pound sugar, one and one-half pounds flour, nine eggs, two pounds raisins, two pounds currants, one-half pound citron, two nutmegs, two tablespoonfuls cloves, two tablespoonfuls cinnamon, one tablespoonful mace, little rosewater, one gill brandy, one teaspoonful soda in a little water. Mrs. Asa Gould

WHITE CAKE

With only whites of two eggs, one-fourth cup butter, one cup sugar, one-half cup of milk, one and two-thirds cups of flour, one and one-half teaspoonfuls baking powder sifted into flour, one-half teaspoon of vanilla. Cream butter, add gradually the sugar, add vanilla. Beat the whites stiff, add flour to the mixture with milk alternately. Bake in a moderate oven. Beat the yolks, and add confectioner's sugar, one-half teaspoon of any extract; spread.

Mrs. Stiles

DOUGHNUTS

Two eggs, well beaten, one cup sugar, one cup milk, butter size of walnut, add salt and nutmeg, three teaspoonfuls Royal baking powder, mixed with one quart of flour. Roll one-fourth inch, and fry in hot lard.

Mrs. Stephen Jackson

DOUGHNUTS

One cup sugar, two eggs well beaten, one cup milk, pinch of salt, one-fourth teaspoon of ginger, or nutmeg if preferred, three teaspoons baking powder mixed with three cups pastry flour. Add more flour until stiff enough to roll.

DOUGHNUTS

One cup sugar, one small teaspoon shortening, two eggs, little nutmeg or cinnamon, three-fourths cup milk (sweet), three teaspoons baking powder, salt. Flour enough to handle. Fat must not be very hot.

MRS. JOHN N. COLE

DOUGHNUTS

Three eggs beaten light, three tablespoonfuls melted butter, one-half cup of sugar, one-half cup of milk, four cups of flour, three teaspoonfuls baking powder, one teaspoonful cinnamon.

Mrs. Thomas Peters

DOUGHNUTS

One cup sugar, one egg, one teaspoon melted butter, pinch cinnamon, and a quarter of a nutmeg, grated, a little salt, one cup sweet milk with one teaspoon soda dissolved in it, one cup flour with two teaspoon of cream of tartar sifted in it, and enough more flour, when this is mixed thoroughly, to make a dough stiff enough to be rolled. Fry in beef suet fat.

Mrs. Walter Rhodes

GOOD DOUGHNUTS

Rub a small piece of butter into one cup of sugar, add a beaten egg, one cup of milk, one full spoon of cream of tartar, one small half-spoonful of soda, pinch of salt, flavor with nutmeg and extract of lemon; add flour enough to mould and roll out. Let stand an hour or longer before frying. Fry in hot lard.

SOUR MILK DOUGHNUTS

One and one-half cups of sugar, butter the size of a nutmeg, two eggs, one and one-half cups of sour milk, one teaspoon soda, one teaspoon salt. Have your soda rounding a little. If the milk is very sour, use three tablespoonfuls of melted butter, and about six cups of flour. Make dough as soft as possible to roll out.

Mrs. D. Leslie

RAISED DOUGHNUTS

One pint milk, one cup yeast, two cups sugar, one piece butter size of an egg, one egg, one teaspoonful soda. Mix as stiff as you can stir with a spoon. Mrs. Thomas Peters

FILLING FOR TURNOVERS

One cup of sugar, two tablespoonfuls of flour or one of corn-starch, one scant cup boiling water, one egg, one lemon, grated rind and juice, little piece of butter, one-half cup of dry currants. Mix flour and sugar and pour on boiling water and cook until clear. Add lemon juice and beaten egg, stir currants in last. Omitting currants, this can be used for either lemon pie or layer cake.

BRAMBLES, FILLING

One cup of raisins, seeded and chopped fine, one egg, one cup of sugar, and juice of one lemon. Mix thoroughly, and use as filling in turnovers or tarts. Use a rich puff paste. Mrs. J. N. C.

FIG CAKE FILLING

One-half pound of figs, chopped very fine, one cup of sugar, two-thirds cup water. Boil all together until consistency of jelly. Little vanilla and small piece butter. Use third cake, as this receipt will make one pie and a half. The third part cut in halves to make half a pie. Miss Sears

MOCHA FILLING

One cup powdered sugar, two teaspoonfuls Baker's cocoa, one teaspoonful vanilla, speck of salt, two tablespoonfuls melted butter, one tablespoonful of cold coffee, sometimes two if necessary. Mrs. Whittemore

MOCHA FILLING

One-quarter cup butter, two tablespoons strong coffee, one cup confectioners sugar, two teaspoons cocoa, one teaspoon vanilla, cream all together, cut Washington pie and fill. Frost with same. Mrs. Chas. G. Hussey

WALNUT FILLING

One cup cream, one cup fine sugar, one cup walnut meats, chopped fine. Stir all together and cook until it thickens. Add white of one egg well beaten. Spread between and on top of cake when cold. More sugar may be necessary. Mrs. Walter Donald

CHOCOLATE CAKE FROSTING

One cup of confectionary sugar, two tablespoonfuls of cocoa. Mix together. Two tablespoonfuls liquid coffee, two tablespoonfuls butter. Pour coffee (hot) over butter and stir until melted, then add to the sugar and cocoa. Flavor with vanilla.

Mrs. Chas. W. Richardson

FROSTING

One cup sugar, four tablespoonfuls of water, boil until it will spin a thread, beat white of an egg to a froth, turn boiling sugar on egg and beat at least five minutes. Flavor with vanilla.

CARMEL FROSTING

Two cups sugar, one cup milk, boil ten minutes. Just before taking off add piece of butter size of an egg; flavor with vanilla; beat until creamy. This makes enough for top of cake and to put between layers. When perfectly cold pour over the top of the cake melted chocolate.

CHOCOLATE FROSTING

Three of four tablespoonfuls cold coffee, mixed with confectioners' sugar. Melt one square of Baker's chocolate and add a piece of butter one-half as large as a hickory nut, and a little vanilla. Stir this into the coffee and sugar and frost.

Mrs. Valpey

CHOCOLATE MARBLE CAKE FROSTING

One cup powdered sugar, one and one-half tablespoonfuls of milk, one-half teaspoonful flavoring.

Mrs. Thomas Peters

MOCHA FROSTING

One cup confectioners' sugar, butter size of walnut, two teaspoons cocoa, one teaspoon vanilla, and two tablespoons hot coffee. More sugar may be necessary.

Mrs. Walter Donald

MOCHA FROSTING

One cup confectioners' sugar, butter size of walnut, two teaspoons cocoa, one teaspoon vanilla, two tablespoons hot coffee.

Mrs. Paine

ORANGE CAKE FROSTING

Yolk of one egg, one teaspoon cold water, orange juice to flavor and enough confectioners' sugar to make thick enough to spread.

Mrs. G. M. Lindsay

APPLE FROSTING

White of one egg, two-thirds cup sugar, beaten stiff. Grate an apple and beat together. Mrs. H. A. Russell

FROSTING

One cup confectioners' sugar, three dessertspoonfuls of milk. Flavoring to suit. No cooking. Mrs. H. A. Russell

RAISIN FROSTING

One cup sugar, four tablespoonfuls of milk, and a little butter. Boil three minutes. Have stoned and finely chopped one-half pound raisins. Add this to the mixture while it is boiling hot, and pour over the cake while it will spread. Mrs. H. A. Russell

CHOCOLATE CREAM FROSTING

One cup sugar, one-half cup milk, three or four spoonfuls of cocoanut, small piece of butter; boil fifteen minutes. Melt chocolate and pour over it. Mrs. C. A. M.

FROSTING

One cup sugar, one-third cup water, one egg, white only, one-half teaspoon vanilla. Boil sugar and water together until it threads. Pour syrup slowly into stiffly beaten white. Beat until cool enough to spread. Add flavoring. One square of melted chocolate may be added. Mrs. Smart

GERMAN COOKIES

One-half cup butter, one cup sugar, three eggs, one-fourth cup milk or water, two cups flour, one-half teaspoon soda, one teaspoon cream of tartar, one teaspoon vanilla. Put into large roasting pan and sift cinnamon and sugar over it. When cool cut in squares. Bake in moderately hot oven. Mrs. W. B. Holt

SUGAR COOKIES

Two cups butter, four cups sugar, one cup milk, two teaspoonfuls soda, one egg, flavor to suit taste. Flour to roll out. Mrs. Gould

COUSIN SARAH'S COOKIES

Two cups sugar, small piece butter, one cup milk, one teaspoon cream tartar, one-half soda, spice. A Friend

MRS. U'S COOKIES

One and one-half cups sugar, two-thirds cup butter, two eggs, two even teaspoons cream of tartar, one even teaspoon soda. Put the dissolved soda in a teacup and fill it one-fourth full of milk; spice to taste. Add flour to roll out, not too hard.

VINEGAR COOKIES

One cup molasses, one-half cup butter or beef dripping, one egg, one-half teaspoon ginger, one tablespoon vinegar, one-half tablespoon soda, salt, flour to roll. Mrs. James Anderson

MOLASSES COOKIES

One cup molasses, one-half cup butter, one-half cup sugar, tablespoonful cold water, one teaspoonful soda, a little ginger. Mrs. J. Newton Cole

MOLASSES COOKIES

One cup of sugar, butter size of an egg, one egg, two level teaspoonfuls soda, one level teaspoonful ginger, little cinnamon, one cup of molasses boiling hot poured on the other ingredients. Mrs. W. Scott

OLD FASHIONED MOLASSES COOKIES

Two eggs, one cup sugar, one cup molasses, two tablespoonfuls vinegar, dessert spoon soda, ginger to suit. Flour enough to roll; do not make too stiff. Mrs. Chas. G. Hussey

PEANUT COOKIES

Cream two tablespoonfuls of butter, add one-half cup sugar, one tablespoonful milk, one cup of flour, one teaspoonful cream tartar, one-half teaspoonful soda, three-fourths cup chopped peanuts, one egg well beaten. Drop on buttered tins in small spoonfuls and bake in a quick oven. Mrs. Thomas Peters

PEANUT DROP COOKIES

Sift together one cup of flour, one-quarter teaspoon of salt and one teaspoon baking powder. Cream two tablespoons of butter and one-half cup sugar, add one egg and beat well together. Add two tablespoons milk, the prepared flour and last of all one cup chopped peanuts. Drop from a teaspoon two inches apart and bake in a moderate oven. Mrs. Walter Donald

COOKIES

One cup butter, one cup sugar, one tablespoonful milk, two eggs, one heaping teaspoonful baking powder, flour to roll out. Cream the butter, add the sugar, milk, egg beaten lightly, and the baking powder mixed with two cups of flour, then enough more flour to roll out. Bake ten minutes.

Hermits—Add half a cup of stoned and chopped raisins to the above receipt. Mrs. G. A. Higgins

HERMITS

One cup of sugar, one-half cup butter, one egg, one-fourth teaspoonful soda in one and a half tablespoonfuls of milk, one-half teaspoonful each of cinnamon and clove. Three cups of flour, one-half cup stoned raisins. Cut out with cookie cutter. Mrs. Chas. Clark

HERMITS WITHOUT EGGS

One heaping cup sugar, one-half cup butter, one-half cup sour milk, one teaspoonful soda, one-fourth teaspoonful clove, one-half teaspoonful cinnamon, a little allspice, a little salt, one cup raisins. Flour stiff enough to roll out. Mrs. Elsworth Pierce

GINGER SNAPS

One cup sugar, one cup molasses, one cup butter, one tablespoonful vinegar, one teaspoonful soda, ginger, little salt, flour to mould quite hard. N. H. F.

PUDDINGS, SAUCES, Etc.

“ The preef o’ the pudding’s the preein’ o’t’ ”

“ What’s sauce for the goose is sauce for the gander ”

CHOCOLATE PUDDING

One egg, one-half cup sugar, one-half cup milk, one teaspoonful of butter, one square of melted chocolate, one cup of flour, one teaspoonful baking powder. Steam one hour. Mrs. Paine

CHOCOLATE PUDDING

Place one quart milk in steamer; boil. Mix one cup sugar, two yolks of eggs, three dessertspoons cornstarch in one-half cup milk; add one square grated chocolate. When milk boils add chocolate; when melted add eggs, sugar, and cornstarch. Pour in dish, put whites of eggs on top, and brown in oven. Mrs. W. B. Holt

CHOCOLATE BREAD PUDDING

One pint stale bread crumbs, one quart milk, two squares Baker’s chocolate, six tablespoons sugar, one-fourth teaspoon salt, two eggs, little butter. Bake in a slow oven till firm in the center. Should be done two hours before serving.

SAUCE— Cream one-third cup butter and one cup powdered sugar. Add three tablespoonfuls of milk, one-third teaspoonful lemon, same of vanilla.

DUMPLINGS

One pint pastry flour, one teaspoon cream tartar, one-half teaspoon soda, one scant cup milk. Madam Higgins

PLUM DUFF

Tak two heaping cups of white flour, mix therein one-half salt-spoon salt, one heaping teaspoon baking powder, two tablespoons white sugar, mix well, then add one cup of finely chopped suet, one heaping cup of cleaned currants, or raisins and currants, stir into a soft paste with enough water to make it up nicely, then steam, in any desired shape, about two hours; a longer time does not hurt. Citron and lemon peel may be added if wished. Mrs. G. M. Lindsay

GENUINE ENGLISH PLUM PUDDING

Four cups flour, one pound currants, one pound raisins, one pound sugar, one pound suet chopped fine, one-half pound lemon peel chopped fine, three nutmegs grated, six eggs beaten, little salt, one small carrot grated, milk to moisten. Mix all together. Put into mould or floured pudding cloth and boil ten or twelve hours.

Mrs. H. Goff

FRUIT PUDDING

One cup molasses, one cup chopped raisins, one cup suet chopped, one cup sweet milk, three cups flour, one teaspoonful soda, one teaspoon salt. Boil three hours.

Mrs. Russell

BANANA PUDDING

Cut stale cake in thin slices, and line a dish with the slices. Cover the cake with bananas, sliced very thin. Over this pour a cupful of thin boiled custard. Make another layer of cake and bananas, and cover with custard. Set away to cool.

BANANA PUDDING

Put one quart of milk in a double boiler. When brought to the boiling point add to it four eggs, beaten with one cup of sugar, stir constantly until it begins to thicken, and remove at once. If allowed to stand a moment the custard will curdle. If you are unfortunate enough to have it curdle, pour in about a tablespoon of cold milk, and beat with a Dover egg beater.

When cool pour over thinly sliced bananas, in a deep dish. Ornament the top with the beaten white of one egg, into which stir sufficient sugar to stiffen. Drop this from a spoon at intervals, and place on the top of each drop of frosting a square half-inch of currant or grape jelly.

Any kind of fruit or berries can be substituted for the bananas, or oranges and bananas may be used together. Mrs. G. M. Lindsay

INDIAN PUDDING

One quart sweet milk. In one cup of this put three tablespoonfuls of pearl tapioca. Let soak over night. Then in one cup of the milk soak three and one-half tablespoons of meal. Soak one hour. Scald the remainder of this milk. Then add first meal, then tapioca, one cup molasses, one cup cold water, one-half cup sugar, one egg, teaspoonful salt. Cover tightly. Bake three hours.

Mrs. Elsworth Pierce

FIG PUDDING

One and one-half cups of cracker crumbs, two cups of milk, one-fourth teaspoon of soda, one or two eggs beaten light, cup of butter or suet, one cup of sugar, one pound of figs, chopped, a speck of salt, seasoning, as vanilla, if wished. Steam two and one-half hours. Keep water boiling.

Mrs. G. A. Higgins

ORANGE PUDDING

Cut up three or four oranges, according to size, and sugar as for supper. Make a soft custard with two tablespoons cornstarch, one-half cup sugar, yolks of two eggs, and one pint of milk. When cold pour over the oranges and frost the top with the beaten whites, to which has been added a spoonful of powdered sugar. Brown in oven.

Mrs. Walter Donald

ORANGE PUDDING

Slice four large oranges and sprinkle over them one and one-half cups of sugar. Take the yolks of three eggs, three tablespoonfuls cornstarch, a little milk, beat all together, and pour it into a quart of milk almost boiling hot and boil four minutes. Set away to cool, then pour over the oranges. Beat the whites to a froth with a little sugar, spread on top, set in the oven until a light brown. Serve cold.

NORWEGIAN PRUNE PUDDING

Wash one pound prunes, soak them in one quart water, cook in the same until tender. Remove the stones, crack them, and return the meats and prunes to the kettle with enough juice and water to make a pint. Boil again and add two cups sugar, an inch of stick cinnamon, the juice of a lemon. Mix a scant cup of cornstarch with cold water to moisten. Stir it into the boiling syrup and cook over hot water fifteen minutes. Turn into a mould. Serve cold with whipped cream. This is enough for ten or twelve persons.

Mrs. Mason

BAKED INDIAN MEAL PUDDING

Boil one quart of milk. Pour it gradually on three tablespoonfuls of granulated Indian meal. Put it back in the double boiler, and boil one hour, stirring often. Then add one heaping tablespoonful of butter, one teaspoonful of salt, half a cup of molasses, two eggs, and one quart of cold milk. Mix well, pour into a well-buttered dish, and bake one hour. Eat with cream or butter.

Mrs. G. A. Higgins

HALF HOUR INDIAN PUDDING

One quart of milk, two-thirds cup of Indian meal, two-thirds cup of molasses, three eggs, small piece of butter, a little salt. Scald the milk, and pour over other ingredients. Bake half an hour. Stir occasionally.

Mrs. J. Newton Cole

GRAHAM MEAL PUDDING

One and one-half cups Graham meal, three-fourths cup molasses, one cup chopped raisins, one cup milk, one egg, one-half teaspoonful baking soda, one teaspoonful cream of tartar, a sprinkle of salt, spice to taste. Steam three hours.

CERALINE PUDDING

Three cups ceraline, three pints of milk (or two and one-half pints milk and one-half pint water), three-fourths molasses, one teaspoon salt. Bake three hours.

SPONGE BATTER PUDDING

One-fourth cup sugar, one-half cup flour, one pint milk, one-fourth cup butter, three eggs. Heat one cup milk, wet flour to a smooth paste in one cup milk. Beat eggs separately. Stir flour paste into hot milk. Cook four minutes. Remove from fire. Add yolks, sugar, and butter, whites last. Bake in a deep dish. Place the dish in a pan of hot water. Bake thirty minutes. The water should boil at first, not after. Serve at once. This makes a handsome dessert to serve at the table.

SAUCE—Four large tablespoonfuls sugar, two tablespoonfuls butter, one tablespoonful flour, one-half pint boiling water, white of one egg beaten stiff. Stir flour to a smooth paste in a little cold water. Cook ten minutes, then pour onto butter and sugar—which have been thoroughly creamed—add beaten white. Flavor with vanilla.

QUEEN PUDDING

One quart milk, one pint bread crumbs, one cup sugar, small piece butter, grated rind one lemon, yolks four eggs. Put milk and bread in a double boiler on stove. When hot add sugar, butter, rind of lemon, and beaten yolks of eggs. Mix and put in pudding dish and bake like a custard. When done, have the whites of eggs beaten stiff, add some sugar and juice of lemon, spread on top of pudding and brown.

Mrs. C. W. Richardson

PEACH COTTAGE PUDDING

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

RICE PUDDING

One cup boiled rice, one pint milk, four eggs, rind of one lemon, grated, tablespoonful butter, three tablespoonfuls sugar, salt. Reserve three whites for frosting. Bake slowly till the custard is firm in the center. When cold add frosting, flavor with lemon. Brown quickly. Eat cold.

SOFT RICE PUDDING

To one quart of milk add three tablespoonfuls of rice and a little salt, and boil one hour, or until soft. Then add the yolk of one egg. Take the whites of two eggs and beat to a stiff froth, add three tablespoonfuls of sugar, pour the rice over while hot and stir a little. Lemon to taste.

LEMON CREAM PUDDING

Three or four eggs, three or four tablespoons sugar, juice and grated rind of one lemon, two tablespoons hot water. Beat yolks of eggs with sugar, add juice and rind of lemon and hot water. Place mixture in double boiler and let simmer until it begins to thicken like custard; then remove from fire and stir in beaten whites of eggs. Eat cold with buttered crackers browned in oven. Mrs. Smart

FRENCH RICE PUDDING

One and one-half pints milk, one-half cup rice, one-half cup sugar, little salt, little piece melted butter, yolks of two eggs. Boil one hour; little lemon juice. Frost and brown.

SNOW PUDDING

Soak a package of Plymouth Rock gelatine in one pint of cold water thirty minutes; add one and one-half pints hot water to dissolve, one and one-half cups of sugar and two teaspoonfuls of lemon or other flavoring extracts. Stir until sugar is dissolved; pour into a very shallow dish and set on ice until it slightly jells or thickens; beat to a stiff froth the whites of three eggs and a pinch of salt, beat in the gelatine until light and frothy and set back on ice until ready to serve.

Using a little wine or brandy in the Snow Pudding makes Princess Pudding. Mrs. J. N. C.

MOUNTAIN DEW PUDDING

One pint milk, yolks of two eggs, two tablespoonfuls cocoanut, one-half cup cracker crumbs, and a teaspoon vanilla; bake one-half hour; make a frosting of the whites and a cup of sugar, and put in the oven to brown.

Mrs. A. L.

STEAMED SUET PUDDING

One cup chopped raisins, two cups chopped suet, one cup sweet milk, two-thirds cup molasses, four cups flour, one teaspoonful soda, cinnamon and clove. Steam three hours.

WEDDING PUDDING

One cup molasses, one cup sour milk, one-half-cup butter, four cups flour, one egg, one teaspoonful saleratus, one teaspoonful clove, one teaspoonful nutmeg. Steam three hours. Serve with whipped cream. It is very nice.

 PUDDING SAUCE

One egg beaten, one cup sugar. Beat in three tablespoonfuls boiling water. Vanilla. Beat twenty minutes.

FOAM SAUCE

One egg, one cup sugar, one cup boiled milk, one teaspoonful of vanilla.

Mrs. Paine

SAUCE FOR ENGLISH PLUM PUDDING

One small cup sugar, one egg, piece of butter size of a walnut, one tablespoon flour, two tablespoonfuls cold water. Beat up all together, and pour into a half pint of boiling water or milk. Flavor with wine or brandy.

LEMON SAUCE

Two cups hot water, one cup sugar, three heaping teaspoonfuls cornstarch, grated rind and juice of one lemon, one tablespoonful butter. Boil the water and sugar five minutes, and add the cornstarch, wet in a little cold water. Cook eight or ten minutes, stirring often, and add the lemon rind and juice and the butter. Stir until the butter is melted, and serve at once. If the water boils away, and the sauce becomes too thick, add more hot water till of the right consistency.

Mrs. C. W. Richardson

FOAMY SAUCE

Whites of two eggs, one cup sugar, one cup boiling milk, juice of one lemon. Beat the whites of the eggs till foamy, but not dry; add the sugar, beat well, add the milk and lemon juice.

Mrs. C. W. Richardson

SNOW PUDDING SAUCE

Beat the yolks of three eggs with a cup of sugar and two teaspoonfuls of cornstarch. Scald one quart of milk and turn it into the yolks, heat until it thickens, stirring all the time; add vanilla and a pinch of salt and let it cool.

Mrs. J. N. C.

WHITE SAUCE

Two tablespoons butter, two tablespoons milk, one cup milk, one-fourth teaspoon salt, few grains pepper. Free Church Friend

PIES, PASTRY, Etc.

“ Now good digestion wait on appetite, and health on both.”
—*Shakespeare*

PLAIN PASTE

Beat the white of one egg with a tablespoon of lard, working into one quart of flour with the hands until fine as meal. Add one cup of ice water; roll out and put one-half pound of butter on the paste in little pieces, either all at once or one-half of it at a time. Dredge slightly with flour, fold the edge over. Roll up, pat and roll out. This makes four pies. Mrs. C. A. M.

GOOD PIE PASTE

For one pie, one heaping cupful of pastry flour, one saltspoon baking powder, saltspoon of salt, from one-half to one-third of a cupful of butter and lard mixed. Mix the baking powder and salt with the flour and rub in the lard. Mix quite stiff with cold water. Roll out, put the butter on the paste in little pieces and sprinkle with flour. Fold over and roll out, and roll up like a jelly roll. Divide into two parts and roll to fit the plate. Mrs. C. A. M.

CREAM PASTE

Mix one-half teaspoonful salt and one-half teaspoonful of soda with one cup of cream and stir in flour enough to mix to a stiff paste. Roll one-half inch thick. Cut one-third cup butter into small pieces and put it on paste. Sprinkle with flour and roll out thin. Roll up, cut piece from the end and roll to fit the plate. Mrs. C. A. M.

APPLE PIE

Cut sour apples in quarters, remove the cores and skin and cut each quarter in two pieces lengthwise. Fill the plate, putting the pieces of apple around in regular order and pile them slightly in the middle. They will cook as quickly as when sliced although many are unwilling to believe it. If the apples are dry add a little water. Cover the crust without wetting the edges and bake about half an hour. When done boil three heaping tablespoons of sugar and one of water for five minutes, add the grated rind of one lemon or one tablespoonful of lemon juice. When the pie is done remove to an earthen plate, pour the syrup through a cut in the top or raise the upper crust and pour it over the fruit. To sweeten before baking, sprinkle one-half cup sugar mixed with a little spice or grated lemon rind over the apple. Mrs. C. A. M.

CREAM PIE

One cup sugar, two eggs, six teaspoonfuls of water, one cup of flour, one teaspoonful of yeast powder. When ready for the pan add one teaspoonful of vinegar. A Friend

CREAM PIE

Three eggs, whites and yolks beaten separately, one cup sugar, five tablespoonfuls of water, one large cup flour, one teaspoonful baking powder, two teaspoonfuls vinegar, last of all. Makes two pies. When done cut in half, fill with whipped cream, cover top with sugar. Very nice. A Friend

CREAM PIE

One and one-half cups sugar, three eggs, one-half cup cold water, two cups flour, one and one-half teaspoonfuls of baking powder, pinch of salt. Mrs. Paine

CRANBERRY PIE

One quart of cranberries chopped fine, one cup of molasses, one cup sugar, one tablespoonful cornstarch, one cup and a half of boiling water turned on the starch; makes three pies. A Friend

CRANBERRY PIE

One quart cranberries, one-half cup molasses, two cups sugar, one tablespoon cornstarch to a cup and a half of boiling water, spice. Chop the cranberries. Mrs. Anderson

CRANBERRY PIE

One quart cranberries chopped, two cups sugar, one large tablespoonful cornstarch, mixed with a little cold water, one and one-half cups boiling water poured on the cornstarch. Bake with two crusts. This will make four small pies. A Friend

LEMON PIE

Grate and squeeze two lemons, add two cups sugar, the yolks of two eggs, one whole egg, two tablespoonfuls cornstarch, scalded in one and one-half pints milk. Beat the whites of the two eggs with two tablespoonfuls powdered sugar for top of pies. This will make two pies. Mrs. Milo H. Gould

LEMON PIE

One and one-half cups sugar, one and one-half cups hot water, yolks of three eggs, one large lemon or two small ones, whites of the eggs for frosting. This makes the filling for two pies.

Mrs. Stiles

LEMON PIE

One cup sugar, two heaping tablespoons flour, mixed well together, one whole egg and yolks of two more, pinch of salt, grated rind and juice of one lemon, one cup of boiling water. Bake with one crust, using the whites beaten stiff with two tablespoons of powdered sugar, for frosting.

Mrs. Walter Donald

LEMON PIE

One cup sugar, one-half cup of milk, juice and rind of one lemon, one tablespoonful flour mixed with the sugar, one egg well beaten, one teaspoonful vanilla. It is thin like custard but when baked between two crusts is just right.

Mrs. Thomas Peters

LEMON CREAM PIE

Juice and rind of one lemon, grated, one cup of sugar, two tablespoonfuls flour, one small piece melted butter, two eggs, one cup milk. Stir all together, beat the whites to a stiff froth and stir in last. Bake in deep plate one-half hour slowly.

Mrs. H. A. Russell

RAISIN LEMON PIE

One cup raisins chopped fine, juice of one lemon, one or two eggs, one tablespoonful flour, butter size of walnut, one cup sugar, little salt, nearly one-half cup either hot or cold water. Chop raisins, stir in flour, sugar, butter, beat egg, lemon juice, salt; beat all up and turn in the hot water. It will be syrupy when you bake it between two crusts.

Miss Sears

MOCK CHERRY PIE

One cup cranberries, one-half cup raisins, one cup sugar, one tablespoonful flour, one cup boiling water, one teaspoonful vanilla. Stir sugar and flour together, pour on boiling water.

A Friend

MOCK CHERRY PIE

One cup raisins, one cup cranberries, one cup sugar, one cup hot water, piece of butter, one tablespoonful flour. Chop raisins and cranberries.

Mrs. E. Pierce

MOCK CHERRY PIE

One cup chopped cranberries, one cup chopped stoned raisins, one cup sugar, three fourths cup water, one dessertspoonful vanilla, one half saltspoonful salt and a small piece butter. Bake between two crusts.

Mrs. Thomas Peters

MOCK CHERRY PIE

One cup chopped raisins, one cup chopped cranberries, three quarters cup sugar, two tablespoons flour. Smooth with water as for gravy, one cup cold water, one half teaspoonful vanilla. Bake in deep plate with upper and under crust.

Mrs. Whittemore

MINCE PIE

One cup meat, one and one-half cups raisins, one and one-half cups currants, one and one-half cups brown sugar, one-third cup molasses or one cup of granulated sugar, three cups chopped apples, one cup meat liquor, two teaspoons of salt, two teaspoons of cinnamon, one-half teaspoon of mace, one-half teaspoon of powdered clove, one lemon, grated rind and juice, one-fourth piece cinnamon, one-half cup of brandy, one-fourth cup wine, three teaspoonfuls rosewater. Mix in order given. Use enough meat liquor to make quite moist. Substitute one cup of cider for wine and brandy if preferred. Cook in porcelain kettle until apples and raisins are soft. Do not add brandy and wine (or cider) and rose water until mixture is cooked. One cup of chopped suet or one cup butter may be added if preferred but if the fat on the meat is used or the pies to be eaten cold, suet is not needed. Meat from the vein or the lower part of the round that has a little fat and no bone is the best for pie meat.

Mrs. C. A. M.

ORANGE PIE

Two cups sugar, two cups flour, five eggs, one teaspoonful cream of tartar, one-half teaspoonful soda, juice and rind of one orange. These are for cake. Beat eggs very light. Then add sugar and beat until frothy. Now add orange. Mix soda and cream of tartar with flour and rub through sieve onto the beaten eggs and sugar. Stir well and bake in deep tin plate. There will be enough for six plates. When baked, put a thin layer of the icing between the cakes and cover the pie with icing. There should be three cakes in a pie.

Mrs. C. A. M.

RAISIN PIE

One cup chopped raisins, one pound sugar, one egg, one lemon, three tablespoons cold water.

Mrs. W. B. Holt

RHUBARB PIE

Three cups chopped rhubarb, one cup chopped raisins, two cups sugar, two tablespoonfuls flour, little nutmeg. This makes two pies.
Mrs. H. A. Russell

SQUASH PIE

One and one-fourth cups strained squash, one-fourth cup sugar, one-half teaspoon salt, one-fourth teaspoon cinnamon, ginger and nutmeg, one egg, seven-eighths cup milk. Mrs. Walter Rhodes

SQUASH PIE WITHOUT EGGS

Take three pints strained squash, add three cups white sugar, half a teaspoonful of ginger, the same of cinnamon and essence lemon. Boil a pint of milk and stir into it, as it boils, three large spoonfuls cornstarch rubbed smooth in cold milk. Melt in this a piece of butter as large as an egg. Stir the cornstarch well, then pour into the squash and mix thoroughly. This makes three pies. Mrs. Lindsay

TRANSPARENT PIE

Yolks four eggs, two thirds cup sugar, one tablespoonful butter, one tablespoonful flour, beaten well. Add one and a half cups milk, and essence of lemon. Frost with whites of eggs sugar and lemon.
Mrs. Baldwin

WASHINGTON PIE

One cup sugar, one and one half cups pastry flour, two eggs, four tablespoons milk, one teaspoon cream of tartar, one-half teaspoon soda.

BRAMBLES

One cup of chopped apple, one cup of raisins chopped also, one cup of sugar, juice and rind of two lemons, two eggs, speck of salt. Beat the eggs well and mix with other ingredients. Have some pie pastry ready, roll out and cut the size of a saucer, put in some of the filling and double together, and then prick through with a fork and fry in hot lard. Very nice for dinner pails. Mrs. Whittemore

CREAM FILLING

One pint of milk, one egg, two thirds cup sugar, two tablespoonfuls of flour, salt. Boil until it thickens. Vanilla flavoring.
Mrs. Paine

CREAM FOR FILLING

One egg, one cup of milk, two teaspoonfuls of corn starch, six cups of sugar, pinch of salt, flavor to suit your taste. A Friend

OYSTER PATTIE FILLING

One pint milk, one-half pint of small oysters boiled in water till tender. Then drain off water and chop them fine. Season to taste with salt, pepper and butter. Take one-half pint milk, boil and thicken same as cream toast. When cream is thoroughly cooked, add prepared oyster and stir well. A. L. Whittemore

ORANGE PIE ICEING

The whites of four eggs, one teacup of powdered sugar, juice and rind of two oranges. After beating the whites to a stiff froth, beat the sugar and then the rind and juice of oranges. When the pies are iced, dry them in the oven. Mrs. C. A. M.

FRUIT JUMBLES

To one heaping cup of butter, put two of sugar, three and a half of noug, half a cup of milk, three eggs, a cup of currants, and half a teaspoonful saleratus. Grate in half a nutmeg. Bake in broad, shallow pans and cut the sheets in square pieces while warm.

OYSTER PATTIE CASINGS

One-half pound flour, one-half pound butter. Take one-fourth of butter and mix into flour. Add enough to stir stiff. Roll out and spread on remainder of butter. Fold up and roll out three times. Set away in cold place for an hour. Then roll out three times more and set away again for an hour and again roll out three times. Take a scalloped cookie cutter and cut out like cookies, and take a thimble and make punch in middle. Wash casings with milk to help brown. Bake in quick oven. When done cut out thimble mark and put in filling. A. L. Whittemore

VERY NICE CREAM CAKES

Boil together one cup water and half cup butter; add one cupful flour all at once, and beat hard; when the mixture balls together and cleaves from the pan, remove from the fire; break four eggs in, one at a time, beating vigorously one minute. Drop the mixture, while still warm, by the spoonful on a buttered pan. Bake thirty minutes slow. Janet Blythe Tough

CREAM CAKES

Put ne-half cup butter and one cup boiling water in a saucepan; while boiling add one cup of flour and stir until a smooth paste is formed. Cool, add three unbeaten eggs one at a time and beat for ten minutes or until the mixture is smooth again. Drop by spoonfuls into a hot pan and bake in a hot oven for one-half hour. Fill with whipped cream sweetened and flavored to taste.

CREAM CAKES

One cup hot water, one-half cup butter, boiled together. Stir in slowly one cup flour and cook until smooth. Let cool, then add five eggs, well beaten. Mix all together and drop into a pan, which has been wet with one cup cold water. Bake about one-half hour in a good oven. Fill with whipped cream or a made cream.

CREAM CAKES

One cup of hot water, one-half cup of butter. Boil together and stir in one cup flour; when cold add three eggs, one at a time, and beat till perfectly smooth. Bake in oven hot enough for any light cake about twenty minutes. Cream.—One cup of milk, one-half cup sugar, one egg, three tablespoons of flour. Beat the egg, add sugar and flour, and stir into the boiling milk. Flavor when off the stove, to suit taste. Cook in dish set in hot water. This makes twelve.

Mrs. Charles Clark

CREAM CAKES

One cup hot water, one-half cup butter boiled together. Stir in slowly one cup flour and cook until smooth. Let cool, then add five eggs well beaten. Mix all well together and drop into a pan, which has been wet with one teaspoonful soda, dissolved in one cup cold water. Bake about one-half hour in a good oven. Fill with whipped cream or a made cream.

FILLING FOR CREAM CAKES

Mix together three-quarters of a cup of sugar, half a cup of flour, one egg; pour on this one pint of hot milk; cook in a double boiler; flavor with lemon or vanilla.

Janet Blythe Tough

SCOTCH SHORT BREAD

Three cups flour, one cup sugar, one pound butter, two cups ground rice.

Mrs. David Leslie

SCOTCH SHORT BREAD

Fourteen ozs. pastry flour, two oz. rice flour, one-half lb. butter, six ozs. powdered sugar, one large teaspoon baking powder. Wash butter well, squeeze dry; mix butter and sugar well together, then add flour and baking powder, kneading all well together. Take a sheet of white paper, divide dough into pieces size desired and roll out on this paper. Never move the cakes, but let them remain where they are flattened out. Form round, pinching around edge with finger and thumb. Lift paper and all, place in oven not too hot. Leave door open ten minutes to allow cakes to rise, then close door gently. Bake forty minutes. Let cakes become firm before taking off paper.

Mrs. G. A. C.

SCOTCH SCONES

Mix and sift one pint of flour with two teaspoons of baking powder and one teaspoon of salt; chop into this one tablespoon of butter and moisten with three-quarters cup of milk to which one beaten egg has been added. Place on a floured board, roll out, cut into triangular pieces, bake on a soapstone griddle and butter while hot.

RECEIPT FOR ENGLISH MINCE MEAT

Three lbs. of meat, three quarts of chopped apples, one cupful of suet, chopped fine, one lb. of currants, one lb. of seeded raisins, some citron (according to your own idea), one pint of brown sugar, one pint of molasses, one tablespoon brown cloves, one tablespoon allspice, one tablespoon mace, two tablespoons cinnamon, some salt and pepper, one gallon cider. Boil three hours. Lynn Friend

FANCY DESSERTS

"Such dainties to them, their health it might hurt;
It's like sending them ruffles when wanting a shirt."

—*Goldsmith*

APPLES IN BLOOM

Select eight red apples. Cook in boiling water, having the water half cover the apples. Turn often while cooking. Cook until tender, carefully removing the skin so that the blush may remain. To the water, add one cup sugar, grated rind of one-half lemon, and the juice of an orange. Simmer until reduced to one cup. Cool and pour over the apples. Delicious served with whipped cream.

Mrs. Fred Goff

APPLE FRITTERS

Make a batter with one cup of sweet milk, one teaspoonful sugar, two eggs (whites and yolks beaten separately), two cups flour, one teaspoonful baking powder mixed with flour. Pare and remove the cores from the apples, mix in the batter and fry in hot lard. SAUCE:—One cup sugar, one teaspoonful of cornstarch, two tablespoonfuls butter, one and one-half cups boiling water, flavor with lemon.

APPLE TAPIOCA

Three large tablespoonfuls of pearl tapioca, one quart of water, one spoonful of salt, one heaping spoonful of sugar. Pare and slice into this two good-sized sour apples. Bake till tapioca is in a liquid state. Pour this into a mould wet in cold water. When cold eat with cream and sugar.

Mrs. Charles Clark

BOILED CUSTARD

One quart milk scalded, two eggs, one tablespoonful cornstarch, one cup sugar, and one teaspoonful vanilla.

Mrs. H. Russell

CHOCOLATE BLANC-MANGE

One quart of milk, four tablespoonfuls cornstarch, three squares chocolate, a little sugar. Salt. Boil cornstarch in the milk, leaving milk enough to dissolve the chocolate. Add the chocolate while boiling, but do not boil after it is added as it makes it bitter. Flavor with vanilla. When cold serve with whipped cream.

CHOCOLATE WHIPS

One pint milk, one-half square chocolate, one-fourth cup of sugar, three eggs, a pinch of salt. Scrape chocolate fine. Dissolve, with a teaspoonful of sugar, in a tablespoonful of boiling water. Add to the boiling milk. Beat eggs and remaining sugar together and stir into the boiling milk. Stir constantly until it begins to thicken. Add the salt. Set in a cool place. Whip one-half pint of cream, flavor, and heap on the rest. Serve ice cold.

COFFEE CUSTARD

Mix thoroughly three eggs with three heaping tablespoons of sugar. Add one pint of milk and one cup of strong coffee. Pass through a fine strainer. Fill the cups, and put them in a low pan with boiling water to one-half their height. Take off the froth that may rise to the surface. Cover the pan, and let contents simmer gently for twenty minutes. Serve cold. Mrs. Walter Donald

COFFEE JELLY

One box of gelatine soaked in cold water twenty minutes, one cup of dry coffee, beat one egg into it, pour three pints of boiling water onto it, and steep twenty minutes, then strain onto the gelatine and stir occasionally till cold, then add one cup of sugar. Stir it in and strain again, pour into mould to jelly.

Custard for jelly—Take one quart of milk and let it come to a boil, then pour in two eggs beaten well with one-half cup sugar. Mrs. James Anderson

COFFEE JELLY

One pint of sugar, one pint of strong coffee, one and one-half pints of boiling water, one-half pint cold water, one box of gelatine. Soak gelatine two hours in the cold water. Pour the boiling water on it. When dissolved, add the sugar and coffee, strain into moulds, set away to harden. Serve with sugar and cream.

COFFEE JELLY

Pour one pint of boiling water on a little more than one-fourth of a box gelatine. When cool, add the whites of two eggs well beaten, one cup strong coffee, one cup sugar.

For the Custard—One and a half pints milk, one tablespoon cornstarch, two tablespoons sugar, yolks of two eggs.

Mrs. S. Jackson

LEMON BUTTER

Nice for a tart filling, and will keep in a cold place for weeks. One pound of white sugar, one-fourth pound of butter, six eggs, juice and grated rind of three lemons. Boil until thick as custard.

CORNSTARCH SNOW

One tablespoonful cornstarch, one-half pint water, four tablespoonfuls sugar, juice of one lemon, whites of two eggs. Dissolve cornstarch in a little cold water, add to remainder of water when it boils. Cook ten minutes. Remove from fire and add sugar and lemon juice, then the whites beaten stiff. Whip all together until it becomes white and thick. Serve with custard sauce.

ESCALLOPED APPLE

Two cups bread crumbs, two cups chopped apples, one-half cup raisins. Bake in a well buttered pudding dish, in layers, with bits of butter and sugar on each layer. Moisten with milk. Mrs. Smart

ESCALLOPED FRUIT

Put into a serving dish any kind of fruit with layers of macaroons. Pour over one pint boiled custard. Put a meringue of the whites of the eggs on top. Flavor custard with two tablespoons of wine if desired.
Mrs. H. Goff

FLOATING ISLAND

Take one quart of milk and heat it nearly boiling hot, then put the whites of four eggs beaten to a stiff froth on the hot milk for a few moments to cook; then with a skimmer remove the froth from the milk; then beat the yolks of the eggs with one cup of sugar and a pinch of salt, and stir in the milk until boiling, then cool, and flavor with vanilla; lastly, lay the white frosting (at first prepared) on top of the custard.
Mrs. A. Lamont

LEMON CREAM

Heat one pint of milk in double boiler. Mix one cup sugar, two rounding tablespoonfuls of pastry flour, pinch of salt, grated rind and piece of one large lemon, yolks of two eggs. Pour into boiling milk and stir until it thickens. Beat the whites of two eggs very stiff, then pour the hot cream on, stirring fast until well mixed. Pour into glass dish and serve cold.
Mrs. Paine

RUSSIAN CREAM

One-half box of gelatine, cover with cold water, let it stand fifteen minutes, beat yolks of four eggs and one cup of sugar together, stir in the gelatine and pour it into a cup of milk when boiled; let it cook a little longer than custard, flavor with vanilla, let cool a little while, then stir in the whites of the eggs beaten to a stiff froth, pour into a mould and set on ice. Mrs. Jas. Anderson

SPANISH CREAM

One quart of milk, three eggs, one teacupful sugar, one-third box of Cox's gelatine. Put the gelatine in a bowl with half a cup of cold water, and when it has stood an hour add it to a pint and a half of the milk. Then place the saucepan, in which it is to be cooked (it should hold two quarts) into another of boiling water. Beat the yolks of the eggs with the sugar and one-fourth of a teaspoonful of salt. Beat the whites to a stiff froth. Add the half pint of cold milk, reserved from the quart, to the yolks and sugar, and stir all into boiling milk. Cook five minutes, stirring all the time; then add the whites and remove from the fire. Add a teaspoonful or more of vanilla. Pour into moulds, and place on ice to harden.

SPANISH CREAM

One pint of milk and a half box gelatine heated until latter is dissolved, add yolks of three eggs, and five tablespoons of sugar. Remove from stove and cool before stirring in the beaten whites of eggs. Flavor, and pour in a mould. Set in a cool place. Serve with whipped cream. A. S. Coutts

TAPIOCA CREAM

Soak four tablespoons of tapioca in hot water, enough to cover it, for half an hour. Put it into a double boiler with one quart of milk and one cup of sugar, and boil until transparent, which will take about one hour. Remove from the fire to a place where it will keep hot, but not boil, and add the beaten yolks of three eggs, and a pinch of salt. Beat the whites of the eggs very stiff, and stir in with one teaspoon of vanilla. Serve cold, in a deep glass dish.

Mrs. G .M. Lindsay

PRUNE WHIP

Whites of six eggs, beaten very stiff, one cup of confectioner's sugar. Cook eleven prunes day before using, cut fine, and mix with beaten eggs. Bake eight or ten minutes. Serve with whipped cream, sweetened a little and flavored. Mrs. J. Newton Cole.

CHEESE SOUFFLE

One level tablespoon butter, two level tablespoons flour, 1 level teaspoon paprika, one cup milk, one cup grated cheese, three eggs, white and yolk beaten separately. Melt butter in saucepan, add flour, salt and paprika and cook one minute. Add heated milk gradually, stirring till smooth, then add cheese and yolks. When mixture is cool, fold in the white, beaten stiff, pour into buttered pudding dish and bake half an hour in a moderate oven. Serve at once.

Mrs. H. Goff

CHEESE SOUFFLE

Two teaspoons butter, two teaspoons flour, one cup milk, one and one-fourth cup cheese, 3 eggs, mustard, salt, red pepper. Put butter and flour in double boiler first, then milk; when boiling put in cheese and when melted put in beaten yolks and then whip in beaten whites. Let cook from 12 to 15 minutes.

Mrs. Smart

WELSH RAREBIT

Put a piece of butter into the chafing dish, when melted, add two cups of grated cheese and stir until smooth, then add one-half cup of milk or one-fourth cup cream, three eggs well beaten, a little cayenne and mustard and stir until smooth, serve on toast or crackers.

Mrs. Stephen Jackson

WELSH RAREBIT

Toast carefully thin slices of bread, with the crust removed. While hot butter them slightly, then dip them for a moment in a pan containing enough hot water to half cover them; they should be only slightly moistened. Now place each slice on a separate hot plate, sprinkle over a little salt, and pour over enough melted cheese to cover them. Select rich, new cheese, as it is more easily melted. It should not be melted until almost ready to serve, otherwise it will harden.

N. H. F.

ICES AND BEVERAGES

"Ah! by my faith that bears a frosty sound."
—*Shakespeare*

CAFE PARFAIT

One pint rich cream beaten stiff, one cup of strong coffee, one cup of sugar dissolved in the coffee. Stir the coffee and sugar into the cream (after it is whipped), being careful to have the three well mixed. Then pack in a mould with a tight cover, putting paper over the inside cover to prevent any water getting in. Treat same as in making ice-cream. Let stand for three hours in cold place. Pack in and salt very closely. This quantity fills a three-pint mould about three-quarters full.

ICE CREAM

Make a custard of four eggs, two cups sugar, two tablespoonfuls flour, and a quart of milk. Take from fire, add a can of condensed milk, pint of cream, and milk enough to make a gallon. Flavor with vanilla. Freeze.

Mrs. A. Lamont

LEMON SHERBET

The juice of four lemons, four cups sugar, two quarts milk. Mix well together and freeze.

A Friend

MILK SHERBET

One quart milk, one-third cup cream, three-fourths cup lemon juice, two and three-fourths cups sugar. Scald the milk, adding the rind of one lemon peeled thin. This gives a delicate flavor of lemon. Strain. Mix lemon juice and sugar thoroughly. Add to milk (which must be cold), then cream. Any signs of curdling will disappear in freezing.

MILK SHERBET

One and one-half cups sugar, juice of two lemons, one quart of milk. Vanilla, pineapple, or banana can be added for fourth ingredient. Freeze as ice-cream.

Mrs. J. Newton Cole

RASPBERRY SHERBET

The juice of three lemons, three cups sugar, two quarts milk, the strained syrup from one pint can of raspberries. Freeze. A Friend

BOSTON CREAM

Three quarts water, two pounds white sugar, two ounces tartaric acid, white of one or two eggs, one lemon. Slice the lemon, pour the boiling water on it, and the other ingredients, except whites of eggs. These you must beat to a froth after the water is cold. Bottle. This is at once ready for use. Put a glass or so in a tumbler full of water, and a little baking soda, stir and drink. Mrs. John Scott

ELDERBERRY WINE

One quart of water to two quarts of juice, three lbs. light brown sugar to the gallon. Put into a jug and let it work itself clear. Save out a little to fill up the jug as it works over. When clear put in bottles but do not press the corks tightly for a while. Dr. Howard

FRUIT PUNCH

Fifteen lemons, three large oranges, three and one-half cups of sugar, one can shredded pineapple. Let it stand over night, and when wanted add one and one-half times as much water as syrup. Mrs. J. Newton Cole

FRUIT PUNCH

Fifteen lemons, three oranges, three and one-half cups of sugar, one-half can of shredded pineapple. Mrs. Walter Rhodes

MEAD

Two and one-half pounds of white sugar, three pints of water, two ounces of tartaric acid, juice of one lemon. Stir this mixture together and boil five minutes. Stir in one-half cup of flour, and when cool add one-half ounce of essence of checkerberry. Add the whites of three eggs beaten to a froth.

One tablespoonful of the mixture in a tumbler of water, with a little soda. Mrs. Charles Clark

CONFECTIONERY

"Sweets to the sweet."

BUTTER SCOTCH

One cup molasses, one cup sugar, one-half cup butter. Boil until it is crisp in cold water. Mrs. D. Leslie

CHOCOLATE CARAMELS

Boil together for twenty minutes one cup of molasses, one of sugar, one of chocolate, and half a cup of milk. When nearly done add some butter and flavor with vanilla. Stir a few minutes and then pour into buttered dishes. When not quite cold mark the candy in little squares with back of knife. Mrs. Charles Clark

CHOCOLATE CREAMS

One-quarter pound chocolate, one cup sugar, one-half cup water. Melt the chocolate and boil the sugar and water five minutes.

CHOCOLATE CREAMS

Two cups sugar, one-half cup water. Boil together four minutes and beat to a cream. When nearly cold, flavor to taste. Mould into balls and dip in melted chocolate. Miss M. W. S.

FUDGE

Four cups sugar, one cup milk, scant one-half cup butter, one and one-half squares chocolate. Melt butter, pour over sugar and milk, boil for two minutes, stirring all the time, add chocolate, grated, and boil until it hardens in cold water; add vanilla, then beat until it starts to sugar, pour in buttered pan and continue beating until hard. B. C. Coutts

FUDGE

One quart fine granulated sugar, one-half pint of milk, two-thirds cup of butter, one-half cake of Baker's cooking chocolate. Boil hard for nine minutes, remove from fire, add two teaspoonfuls vanilla, beat thoroughly five minutes, pour into pan, cool, mark into squares. N. H. Farmer

FUDGE

Two cups sugar, two squares of chocolate, one-half cup cream or rich milk, one-fourth cup butter, one teaspoonful vanilla. Boil from ten to fifteen minutes.
Mrs. J. Newton Cole

MRS. PENNY'S CARAMELS

One-half cup molasses, one cup sugar, one-half cup milk, one-half spoonful flour, one-quarter pound chocolate, butter one-half size of an egg. Boil until hard, turn into a pan and mark in squares.

PANOCHA

Three cups light brown sugar, one-half cup milk, piece of butter size of a walnut, one cup chopped walnuts. Mix sugar, butter and milk together and boil until it will harden in water, add walnuts and beat until it starts to sugar. Pour in pans and mark into squares when cool.
A. S. Coutts

PEANUT BRITTLE

One and one-half cups sugar, one cup peanuts. Put sugar in a saucepan and place on stove to melt. Stir constantly and when melted pour in peanuts, chopped fine. Pour into an ungreased pan.
Miss M. W. S.

POPCORN CAKES

Pop a good-sized pan of corn; after picking out the bad ones, roll them. Make a syrup by filling a spider half full of molasses with a little butter and vinegar; when done rub into it a pinch of soda and pour over corn. After mixing well, press into tins well buttered and work into squares.

CREAM WALNUTS

White of one egg, an equal quantity of cold water, enough confectioner's sugar to make stiff enough to mould; flavor with vanilla. Mould into balls, placing one-half an english walnut on each side.
N. H. Farmer

PICKLES, Etc.

"Every white will have its black and every sweet its sour."
—*Percy's Reliques*

CHILLI SAUCE

Eighteen large ripe tomatoes, three green peppers, two small onions, two tablespoonfuls sugar, one tablespoonful salt, two cups vinegar. Chop peppers and onions. Boil one hour.

CHILLI SAUCE

Eighteen ripe tomatoes, one onion, two green peppers chopped fine, one and one-half cups sugar, one and one-half cups vinegar, two teaspoonfuls salt, one teaspoonful clove, one teaspoonful cinnamon.
Mrs. J. Newton Cole

CHILLI SAUCE

Nine large ripe tomatoes skinned and chopped fine, two peppers, seeds taken out, two onions chopped fine, one tablespoonful salt, two cups strong vinegar, one teaspoonful ginger, one teaspoonful cloves, one teaspoonful allspice. Stew until quite thick. Mrs. Thos. Peters

GRANDMA GOULD'S PICCALILLI

One peck green tomatoes sliced, sprinkle over them one teacupful of salt and let stand over night. In the morning drain off the liquid and rinse in cold water. Chop, and boil in vinegar about fifteen minutes. Drain off the vinegar, put them in new vinegar with a teaspoonful cinnamon, allspice and clove, three pounds brown sugar, peppers to taste, and let come to a boil.

GRAPE DINNER SAUCE

Separate the pulp from the skins and boil each separately and strain seeds from the pulp. Weigh skins and pulp together, and to eight pounds add three pounds of sugar, two-thirds pint vinegar, two tablespoonfuls of cinnamon, two of clove. Boil all together.

N. H. F.

SWEET PEAR PICKLE

Eight pounds fruit, two pounds sugar, one quart vinegar. Cook the pears in a little water until tender. Then boil sugar, water, and vinegar; add fruit after putting in two cloves in each pear. Boil one-half hour.
A Friend

MUSTARD PICKLE

One quart each of small, whole cucumbers, large cucumbers sliced, and small button onions, one large cauliflower divided into flowerets, and four green peppers cut fine. Make a brine of four quarts of water and one pint of salt, pour it over the mixture of vegetables, and let it soak twenty-four hours. Heat just enough to scald it, and turn into a colander to drain. Mix one cup of flour, six tablespoonfuls of ground mustard, and one tablespoonful of tumeric with enough cold vinegar to make a smooth paste, then add one cup of sugar, and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time, then add the vegetables, and cook until well heated through.

Mrs. A. Lamont

PICKLED CAULIFLOWER

Two cauliflowers cut up, one pint of small onions, three medium red peppers. Dissolve one-half pint salt in water, to cover the vegetables; let stand over night. In the morning drain. Heat two quarts vinegar with four tablespoons of mustard until it boils, add the vegetables, and boil fifteen minutes, or until a fork can be thrust into the cauliflower.

Mrs. Geo. D. Lawson

PICKLED PEACHES

Select ripe, but not soft, peaches, and pare them. To one-half peck allow three pounds of sugar, and one pint of vinegar. Boil the sugar and vinegar twenty minutes, put the peaches in the boiling liquid and boil until tender. Flavor with stick cinnamon and whole cloves, which should be put into small cloth bags. N. H. Farmer

POTTSFIELD PICKLES

Three pints green tomatoes, three pints ripe tomatoes, one cabbage, one quart onions, three red peppers, three bunches celery, one-half horseradish root grated. Chop fine these ingredients, and add half a pint of salt. Let stand over night. Drain in the morning, and add three pints of vinegar, one pint of sugar, one-half teaspoonful cinnamon, one-half teaspoonful clove, one-half cup mustard seed. Boil ten minutes.

Mrs. G. M. Lindsay

GREEN TOMATO PRESERVE

Six pounds of tomatoes, four pounds of sugar, five lemons. Cook six hours.

Mrs. Thomas Peters

SWEET PICKLE

Slice one peck of green tomatoes, four peppers, and four onions. Cover with one cupful of salt, and let stand over night. In the morning, pour off all the water, and add about two quarts of vinegar, two pounds of brown sugar, two tablespoonfuls each of ground cloves, cinnamon and allspice. The pickle is much better if the spice is put in bags. Let the whole cook very slowly until the tomato is soft, which takes several hours.

Mrs. J. N. Cole

CANDIED ORANGE PEEL

Soak the peel in salted water twenty-four hours. Drain and put on to boil in cold water; change the water once, and boil till tender. To the peel of six oranges add one pound sugar and a very little water. Let it boil until the peel has absorbed it all. Spread in a slightly buttered platter, sprinkle dry sugar over, and stir several times as it dries.

Miss A. S. Dundas

CITRON PRESERVE

Five pounds citron, five pounds sugar, one pound raisins, one ounce whole cassia, one ounce whole cloves, one lemon. Boil the citron in water until tender. Then put on the sugar, raisins, cassia, cloves, and lemon on the stove. When it boils put in the citron. Cook very slowly about two hours.

A Friend

CHERRY SAUCE

Cherries may be stoned or not. To each pound of cherries allow one-third of a pound of sugar. Put the sugar in the kettle with half-pint of water to three pounds of sugar; when dissolved add cherries and boil three minutes. Then put them in jars.

Mrs. Henry A. Russell

COLD SLAW

Chop common cabbage fine, place in dish. Serve with it a dressing made in the following way: Two eggs, teaspoonful mustard, one of salt, pinch of pepper, large tablespoonful butter, and one-half cup of sugar. Cook until it thickens.

Mrs. J. N. C.

ORANGE AND APPLE JELLY

Four pounds bitter oranges, three pounds sweet oranges, two pounds apples. Wash oranges and apples well, cut in quarters, and put in preserving pan, well covered with filtered water. Boil for one and a half hours, then strain through jelly cloth. Measure juice into clean preserving kettle. Allow one pound lump sugar to one pint juice; boil till it jellies.

Mrs. G. A. C.

ORANGE MARMALADE

One dozen large naval oranges. Cut in halves and scoup out the juice. Boil the peels two or three hours in plenty of water until you can run a broom corn through them. Drain, and when cool enough to handle, scrape out all the white, leaving only the yellow outside. Cut into straws. Weigh the pulp free from membrane, and add an equal weight of sugar. Boil pulp, sugar and straws for two hours, and then turn into glasses. It makes six one-half pint jelly tumblers.

Mrs. A. Lamont

PEAR CHIPS

Seven pounds hard pears (after paring) cut in small slices, five pounds white sugar, six lemons, half of them sliced and half squeezed, one ounce of whole ginger boiled in water till soft, then chopped fine, or, one ounce of preserved ginger chopped. Cook all day on back of the stove.

PINEAPPLE PRESERVE

Pare the fruit and chop. Weigh the fruit and put in a pan with half as many pounds of sugar as of fruit. Let it stand all night. In the morning put it on the fire and boil rapidly for one minute only. Then put in jars.

Mrs. Henry A. Russell

RASPBERRY JAM

For each pound of fruit add one pound of sugar. Mash the fruit in the kettle. Boil hard fifteen minutes, then add the sugar and boil five minutes.

Mrs. Henry A. Russell

RHUBARB JAM

Six pounds rhubarb, five pounds brown sugar, three lemons, and one pound of figs. Chop the rhubarb quite fine, and add the sugar. Let stand until sugar is dissolved, then add the lemons, sliced thin, and chopped figs, and cook *very* slowly until the mixture thickens like jam. This does not need to be sealed.

Mrs. J. N. C.

SPICED CURRANTS

Seven pounds currants, three pounds sugar, one-half quart vinegar, three small teaspoons clove, three small teaspoons cinnamon. Simmer two hours together, the fruit, sugar, and vinegar, putting the spice in a few minutes before canning. This quantity makes three jars.

A Friend

SPICED CURRANTS

Five pounds of currants, four pounds of sugar, one pint of vinegar, two tablespoonfuls of cassia, two of cloves. Boil two hours.

F.

DEC 1 1913

MISCELLANEOUS

COUGH MEDICINE (NO. I)

One quart of water, one cup raisins, one ounce of flaxseed, one ounce of stick licorice broken down to one pint, after sweetening to taste. Then add the juice of one lemon. One teaspoonful every hour.

COUGH MEDICINE (NO. II)

One ounce thoroughwort, flaxseed, licorice and slippery elm steeped in one and one-half pints of water one or two hours, then sweeten with loaf sugar. Keep tight in a bottle.

EYE WASH

One teaspoonful borax, one teaspoonful salt, one cup boiling water.
Mrs. Thomas Peters

LEMON EXTRACT

One pint of alcohol, one ounce oil of lemon. Get at your druggist's.

RECIPE FOR PUTTING DOWN EGGS

One pint salt, one pint aslack lime, two gallons cold water. Let stand twenty-four hours and stir often.

SORE THROAT GARGLE

One teaspoonful of soda, one teaspoonful of borax, a little potash dissolved in one-half or one-third cup of water. Use the whole as a gargle, the same quantity three times a day.

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