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COOK BOOK

We may live without poetry, music, and art ;  
We may live without conscience, and live without heart ;  
We may live without friends ; we may live without books ;  
But civilized man cannot live without cooks.  
He may live without books,—what is knowledge but grieving ?  
He may live without hope,—what is hope but deceiving ?  
He may live without love,—what is passion but pining ?  
But where is the man that can live without dining ?

—OWEN MEREDITH



WOODBIDGE, NEW JERSEY

1903

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BY

THE LADIES' ASSOCIATION OF THE FIRST  
CONGREGATIONAL CHURCH  
WOODBIDGE, NEW JERSEY

*DEDICATED*

TO THE

LADIES OF WOODBRIDGE

WHO, IN GIVING THEIR TESTED RECIPES, HAVE ENABLED US TO

PRESENT THIS BOOK TO THE PUBLIC



THIS WORK WAS COMPILED AND ISSUED  
BY THE LADIES OF THE  
FIRST CONGREGATIONAL CHURCH  
OF WOODBRIDGE, NEW JERSEY

Mrs. William Brokaw Brewster, Chairman



## PREFACE.

KNOWING that nearly every housekeeper has her special and favorite cook book, the one she is "used to, and can find things in," in putting on the market another and a new one, it may seem that we have joined the ranks of the carriers of coal.

Our aim, however, has been to put in convenient shape a few tried recipes, written with such explicit and careful directions that there will be no excuse for failures by even the most inexperienced cooks. These recipes have been selected with great care from our most competent cooks, and each one is vouched for by the contributors. They aim to cover every branch of the culinary department, and at the same time, keep within range of useful and practical recipes for the average housekeeper.

While the space allowed in a work of this price is necessarily limited, still you will find a few menus, directions for setting tables and serving meals. For any detailed directions in regard to the etiquette of more elaborate meals, we refer you to any of the numerous books on etiquette or table service.

We hope you will like our little book, and if it helps you

"Epicurean cooks  
Sharpen with cloyless sauce his appetite,"

our object will have been attained.





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# THE WOODBRIDGE COOK BOOK

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## SUGGESTIONS FOR TABLE SERVICE AND MENUS, ETC.

### BREAKFAST

Grape Fruit.  
Cream of Wheat with Cream.  
Broiled Shad.          Cream Potatoes.  
Cucumbers with Spanish Onions.  
Finger Rolls.  
Coffee.

---

### BREAKFAST

Fruit.  
Oatmeal Mush with Cream.  
Broiled Steak.          French Fried Potatoes.  
Cornmeal Muffins.  
Coffee.

---

### BREAKFAST

Fruit.  
Wheatlet with Cream.  
Lamb Chops, Broiled.          Lyonnaise Potatoes.  
Popovers.                          Coffee.

## LUNCHEON

Bisque of Oysters.  
 Curry of Chicken in Rice Border.  
 Rolls.  
 Lamb Chops.            Peas.            Olives.  
                                 Salad of Lettuce.  
                                 Wafers.            Neufchatel.  
                                 Biscuit Tortoni.  
                                 Assorted Cakes.  
 Bonbons.                                  Coffee.

---

## SIMPLE LUNCHEON

Raw Oysters on Half Shell.  
                                 Saltines.  
                                 Bouillon.  
                                 Cold Sliced Ham.  
                                 Creamed Potatoes.  
                                 Small, Hot, Raised Biscuit.  
 Olives.                                  Salted Almonds.  
                                 Chicken Salad.  
                                 Ice Cream.  
 Fruit.                                  Bonbons.  
                                 Coffee.

---

## LUNCHEON

Grape Fruit.  
 Clam Bouillon with Whipped Cream.  
                                 Shad Roe.  
 Steamed Mushrooms under glass  
                                 Orange Sherbet.  
                                 Squab on Toast.  
 Lettuce Salad, French Dressing.  
                                 Biscuit Tortoni.  
 Fruit.                                  Fancy Cake.  
                                 Coffee.  
                                 Crème de Menthe.

## LUNCHEON

Oyster Cocktail in Grape Fruit.

Chicken Consommé, with Whipped Cream.

Salmon in Timbale dishes, with Cream Sauce.

Larded Sweetbreads, Ball Potatoes, and Small Boiled Carrots.

Round Cakes of Puff-Paste, covered with coils of Spaghetti. Cream.  
Sauce.

Quail on Toast.

Peas. Currant Jelly.

Lettuce Salad, Mayonnaise.

Ice Cream.

Bonbons. Cake.

Coffee.

Crème de Menthe.



## DINNER.

Oysters on Half Shell.

Clear Soup.

Broiled Shad Roe.

Stuffed Mushrooms.

Crown Roast Lamb.

Potato Roses. Mint Sauce.

String Beans.

Broiled Chicken.

Lettuce Salad.

Ice Cream in Forms. Cakes.

Coffee.

Crème de Menthe.



## DINNER.

Caviar.

Little Neck Clams.

Salted Almonds. Olives.

Green Turtle Soup.

Boiled Halibut, Sauce Hollandaise.

Sweetbreads à la Poulette,

Fillet of Beef  
 Potatoes. French Peas.  
 Roman Punch.  
 Spring Squab on Toast.  
 French Salad.  
 Nesselrode Pudding.  
 Nuts. Fancy Cakes.  
 Coffee.

---

### THANKSGIVING DINNER

Blue Points.  
 Clear Soup.  
 Olives. Celery. Salted Nuts.  
 Sweetbreads in Ramakins.  
 Roast Turkey, Cranberry Sauce.  
 Sweet Potato Croquettes. Cauliflower.  
 Ginger Sherbet.  
 Nut Salad. Cheese Crackers.  
 Mince and Pumpkin Pies.  
 Ice Cream. Fancy Cakes.  
 Fruits, Nuts, Raisins, and Bonbons.  
 Coffee.  
 Crème de Menthe.

---

### CHRISTMAS DINNER

Oysters on Half Shell.  
 Tomato Bisque.  
 Olives. Celery. Salted Nuts.  
 Roast Turkey, Oyster and Celery Stuffing, Cranberry Sauce.  
 Orange Sherbet.  
 Chicken Pie. Escalloped Sweet Potatoes.  
 Lettuce Salad. French Dressing.  
 Crackers and Cheese.  
 Plum Pudding. Ice Cream.  
 Nuts. Raisins. Bonbons.  
 Coffee.  
 Crème de Menthe.

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## PROPER ACCOMPANIMENTS FOR PRINCIPAL DISHES AT FAMILY DINNERS

**SOUPS.**—Bread sticks, crackers, or finger rolls; with brown soups, croûtons, forcemeat balls, and noodles.

**BOILED FISH.**—Egg, or cream sauce, sliced lemon, sliced hard boiled eggs, watercresses, or curled parsley, are used for garnishes.

**BAKED FISH.**—Tomato or Worcestershire sauce may be used. The choice, where there are a number of *entrees*, will be no vegetables with fish. When this, however, is the principal *entrée* following the soups, potatoes boiled white and mealy, served whole, mashed potatoes, or macaroni are used. With boiled salmon boiled rice is frequently served, and used to garnish. No other vegetables are the correct choice with fish.

**ROAST BEEF.**—Chili sauce, potatoes baked with the meat, or Yorkshire pudding. Also sweet or white potatoes. Mashed turnips, tomatoes, macaroni with cheese, cold slaw or celery.

**ROAST MUTTON.**—Currant jelly, sweet and white potatoes, tomatoes, beans, salsify, asparagus, squashes, cauliflower or beets.

**ROAST VEAL.**—Horse-radish sauce, sweet and white potatoes, parsnips, spinach, cauliflower or cold slaw; hominy.

**ROAST LAMB.**—Mint sauce, mashed potatoes, green peas, asparagus, dressed salad or lettuce.

**ROAST PORK OR PIG.**—Apple sauce, mashed potatoes, onions or turnips.

**BAKED HAM.**—Apple sauce, sweet and white potatoes, spinach, or hot slaw.

**VENISON.**—Currant jelly, mashed potatoes, macaroni in cream.

**BEEF A LA MODE.**—Tomatoes, squash, potatoes in cream, rice, boiled or in croquettes.

**BEEFSTEAKS.**—Mashed potatoes, squash, oyster plant, hominy, or tomatoes.

**VEAL CUTLETS.**—Stewed potatoes, corn, cauliflower.

**ROAST TURKEY.**—Cranberry sauce, potatoes mashed, squash or sweet potatoes, turnips, or canned corn; celery.

ROAST CHICKEN.—Cranberry sauce, mashed potatoes, boiled onions, or oyster plant, mashed turnips, or squash; celery.

ROAST DUCK.—Currant jelly, boiled onions, mashed potatoes, celery, corn or beans.

ROAST GOOSE.—Apple sauce, sweet and white potatoes, onions, or turnips; cold slaw.

BOILED TURKEY.—Oyster sauce, pickled peaches, celery, turnips, corn, potatoes.

BOILED CHICKEN.—Oyster sauce, mashed potatoes, macaroni, or rice croquettes.

BOILED MUTTON.—Caper sauce, potatoes, tomatoes, canned peas.

BOILED CORNED BEEF.—Tomato catsup, white potatoes, turnips, and cabbage.

VEAL POT PIE.—Mashed potatoes, beets, string beans, or corn.

LAMB POT PIE.—Tomatoes, peas, browned potatoes.

CHICKEN POT PIE.—Cranberry sauce, or sour jelly, hominy plain, or croquettes, mashed potatoes, cold slaw.

PORK AND BEANS.—Potatoes in their jackets, sour baked apples, squash.

Many of these accompaniments are not imperative, but the sauces are nearly all so; for instance, currant jelly with game, cranberries with tame fowl. Celery may be used with almost everything; also all summer vegetables with any dinner. If fish is a course by itself, no vegetables are used unless macaroni with cheese. With baked or boiled fish any vegetables may be served with it, but two are sufficient to serve at once.



# CHARLES R. BROWN

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## SOUPS.

" Now good digestion wait on appetite, and health on both."

—SHAKESPEARE.

### STOCK FOR SOUPS

Five pounds of clear beef, cut from the lower part of the round. Five quarts of cold water, let come to a boil slowly; skim carefully, and set where it will keep just at the boiling point for eight or ten hours. Strain and set away to cool. In the morning skim off the fat and turn the soup into the kettle, being careful not to let the sediment pass in. Into the soup put an onion, one stalk of celery, two leaves of sage, two sprigs of parsley, two of thyme, two of summer savory, two bay leaves, twelve peppercorns, and six whole cloves. Boil gently from ten to twenty minutes; salt and pepper to taste; strain through an old napkin. This is now ready for serving as a simple clear soup, or for the foundation of all kinds of clear soups.

—S. M. B.

### VEAL STOCK

Two knuckles of veal; five quarts of cold water; one tablespoonful of salt; one onion; one carrot; one bay leaf; one turnip; stalk of celery; sprig of parsley; four cloves; one blade of mace. Wipe the knuckles with a damp towel and have the bones cracked. Put them into a soup kettle with cold water and salt. Place on moderate fire and bring slowly to a boil; skim. Now simmer gently for four hours. Clean the vegetables and add them and all other ingredients to the soup and simmer one hour longer. Strain and it is ready to use.

—Mrs. Rorer.

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## ASPARAGUS SOUP

Boil one bunch of asparagus, cut in inch lengths, in one quart of water till tender; rub through a colander and return to the water in which it was boiled. Heat one pint of milk; stir into it one tablespoonful of butter, rubbed with one of flour, and cook a few moments. Season and pour into asparagus. Let it get boiling hot, pour into tureen over croûtons.

—M. E. Perry.

## CREAM OF ASPARAGUS

Cut tips from a bunch of asparagus and cook until tender in salted boiling water. Skim from the water and place in tureen. Cook the rest of the asparagus in the same water, adding more if needed, and when tender press through a sieve. For each pint of liquid, cook together one-fourth of a cup each of butter and flour, diluted gradually with a pint of white stock or milk, and cook ten minutes. When ready to serve add the pulp and the yolk of an egg beaten and diluted with cup of cream; let it heat over hot water, then pour over the tips in the tureen.

—B. M. C.

## CREAMY ASPARAGUS SOUP

Save water that asparagus boils in. Can be used the same meal or be saved one day. Melt two tablespoons butter in saucepan. Stir in two tablespoons of flour; add slowly to this the heated asparagus water, till it is nearly as thin as required. Just before serving add a cup of rich milk or cream. Serve salt and pepper and add a few asparagus tips if you care to. Serve with croûtons.

—Helen B. Ames.

## BEEF SOUP

Cold beef bone, pieces of steak. Put them into a pot with three quarts of water; two carrots; two onions; one potato; a

tablespoonful of rice; a can of tomatoes, if you have them. Boil two hours; then strain; salt and pepper and a little butter. Put back into the pot; if not thick enough, mix a tablespoonful of flour in a little water, stir into soup, and let boil ten minutes.

—Mrs. Willis Gaylord.

### BEAN SOUP

Soak one pint of beans in cold water over night; in the morning drain and put in the soup kettle with four quarts of beef stock, from which all the fat has been removed. Set it where it will boil steadily for at least three hours. Two hours before serving, add one onion and a carrot chopped fine. If the beans are not liked whole strain through a colander.

—Mrs. J. E. Brown.

### BLACK BEAN SOUP

One quart of beans, four quarts of stock (beef soup stock); soak the beans over night in cold water; wash clean in the morning; put in pot with stock; boil slowly six hours. Rub through a sieve; put back in pot; flavor to taste. Put one hard-boiled egg sliced, and one sliced lemon in bottom of tureen and pour the soup in. Serve very hot. If wine is used put one gill in the tureen with the lemon and egg.

—S. M. Brewster.

### CHICKEN BROTH

One-half chicken; one quart cold water; two tablespoonfuls of rice. Boil until thoroughly done; strain and season.

—Selected.

### MUTTON BROTH

Can be made in the same way by using one pound of mutton.

—Selected.

## CREAM OF CHICKEN

To half a cup of a chopped boiled chicken add three pints of veal stock; adding one cupful of raw rice, one bouquet, half a teaspoonful of salt, twelve whole peppers, and three cloves. Boil thoroughly for thirty minutes, then strain through a fine sieve. Put in half a cupful of cream and serve with two tablespoonfuls of small pieces of cooked chicken in the tureen, or croûtons soufflé instead of chicken.

## CREAM OF GAME

The same as cream of chicken, using game instead of chicken; the same quantity of each being needed.

## CLAM BROTH WITH WHIPPED CREAM

Twenty-five clams washed and put over the fire with about a tea cup of cold water. When clams are open remove meat, which must be chopped and put back in the liquor with butter and pepper to taste. Strain and serve in bouillon cups, with heaping tablespoon of whipped cream in each cup. Delicious.

—Mrs. F. I. Perry.

## CLAM SOUP

Two dozen clams; brown one-half sliced onion in a teaspoon of butter, add clams, cover with quart of water, cook slowly for three hours; strain and add cream made of a large tablespoon of butter and same of flour. Use half and half of clam juice and milk.

—Bertha M. Campbell.

## CREAM OF CORN SOUP

One pint grated corn; three pints boiling water, or better, veal stock; one pint hot milk; three tablespoonfuls butter; two even tablespoonfuls flour; yolks of two eggs. Salt and pepper





to taste. Put the cobs, from which you have removed the corn, in boiling water, or stock, and boil slowly half an hour. Remove them; put in corn and boil until very soft, about twenty minutes, then press through a sieve. Season and let it simmer while you rub the butter and flour together; add those to the soup and stir constantly till it thickens. Now add boiling milk; cook one minute; then add the beaten yolks and serve immediately.

—Aceola Cook Book.

### LEEK SOUP

Twelve medium-sized leek stalks; three or four good-sized potatoes; one tablespoonful butter; pepper and salt to taste. Cook potatoes till tender and mash while hot in water they were cooked in; about one pint. Then add leek, which has been cooked till tender in one quart of water. Mix well, add butter; pepper and salt to taste, and serve hot.

—Mrs. W. B. Krug.

### MOCK TERRAPIN SOUP

Wash a calf's liver in cold water; then put into warm water and parboil it. Take it out, chop it fine, and return to the water in which it was boiled. Mix two tablespoons of flour with a piece of butter nearly the size of an egg and stir in. In the meantime have ready egg balls made of the yolk of hard-boiled eggs mashed fine and bound together with the yolk of one raw egg and a little flour, made into very small balls. When the butter and flour are added, put these into the soup and boil for ten minutes. Add to this one gill of sherry wine.

### MUTTON SOUP

Six pounds of the neck; one onion; four quarts of cold water; one-half cup of rice; one bay leaf; salt and pepper to taste. Wipe the neck with a damp towel, put it in a soup kettle

and cover with water; bring slowly to a boil, skim carefully; cover and simmer gently for four hours. Strain and stand away over night to cool. In the morning remove all fat from the surface. Put the soup into the kettle; add the onion, bay leaf, and rice. Simmer half an hour; season with salt and pepper and serve.

—Selected.

### PEA SOUP

One pint red split peas; one good-sized onion (red); one bone from used boiled ham, and tiny bit of washing soda as big as half a pea. Cover with about two quarts of cold water, bring slowly to a boil and simmer till the peas fall apart; then thicken with a little flour (this prevents peas from settling); salt and pepper. Should be two quarts or more when finished, so add water if it boils away.

—H. B. A.

### CREAM OF PEA

To one can of peas, cooked very soft and strained, add cream made from one and one-half pints milk, two tablespoonfuls of flour and two tablespoonfuls of butter. Season with pepper and salt to taste.

—Mrs. Edwards.

### SPLIT-PEA SOUP

One pint of split peas; one and one-half quarts of boiling water; one quart of stock; salt and pepper to taste. Wash peas in cold water (rejecting those which float) and soak them over night. In the morning drain the water off and cover them again with one quart of boiling water. Boil until tender, about one and one-half hours. Now add the stock and one pint of boiling water. Press the whole through a sieve; wash the soup kettle, return the soup, boil up once, add salt

and pepper and serve with croûtons. Dried-pea soup may be made in exactly the same manner, using one pint of dried peas instead of the split ones.

—S. M. Brewster.

### POTATO SOUP

For a family of four take one pint of sliced potatoes; one quart boiling water. When the potatoes are nearly done, add three-fourths of a pint of milk blended with three tablespoonfuls of flour. Then add a piece of butter the size of an egg. Season well with salt and pepper.

—Mrs. J. H. Tappen.

### TOMATO BISQUE NO. 1

One quart stewed tomatoes; season with salt, a little red pepper, a pinch of soda dissolved in a little cold water. Pour in soup tureen and stir in one quart boiling milk thickened with two or three teaspoons of flour. Do not mix until ready to serve.

—Mrs. R. Valentine.

### TOMATO BISQUE NO. 2.

One quart can of tomatoes stewed with one onion, when strained, add cream made from pint of milk, two tablespoonfuls of butter, and two tablespoonfuls of flour. Season with salt and red pepper, and one teaspoonful of sugar. Do not boil after mixing.

—Mrs. Edwards.

### TOMATO SOUP

Boil a ham bone, or beef with two onions, two carrots, two turnips, one can tomatoes. Boil one hour, strain through a sieve. Toast some pieces of bread a light brown, cut them in dice form, and put them into the tureen. The soup should be turned onto the toast just before serving, as soaking spoils it.

—Mrs. Willis Gaylord.

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## TURKEY SOUP

Place the rack of a cold turkey and what remains of dressing or gravy in a pot and cover with cold water—two or three stalks of celery is an improvement. Simmer gently for three or four hours, and let it stand until the next day. Take off what fat may have risen, strain, and put on to heat. To thicken add a cup of well-cooked rice.

—Home Cook Book.

## CREAMED VEGETABLE SOUP

Four good-sized potatoes, boiled, and put through a sieve, half dozen large tomatoes, or one can, and one onion cooked together; season with salt and pepper, put through a sieve, add potatoes, and cover with one pint of water, a lump of butter as large as an egg, a few dried celery leaves and parsley rubbed through the hands; thicken with one teaspoon flour wet with water; cook a few minutes, add one pint of milk, and cook at once.

—Mrs. J. E. Breckenridge.

## BOUQUET FOR SOUP

Take four branches of well-washed parsley stalks—if branches are small take six—one branch of soup celery, well washed; one blade of bay leaf, one sprig of thyme, and two cloves, placed in the center of the parsley so as to prevent cloves, thyme, and bay leaf from dropping out of the bouquet while cooking; fold it well, and tightly tie with a string, and use when required in various recipes.

—Editors.

## CROUTONS FOR SOUPS

Cut bread in dice-shaped pieces and fry them in a pan with clarified butter; when a rich, golden color, drain, and add to the soup when needed.

—Mrs. F. I. Perry.

## NOODLES FOR SOUP

To one egg add as much sifted flour as it will absorb, with a little salt. Roll this out as thin as a wafer, dredge it very lightly with flour, roll it over and over in a large roll and then slice off from the ends, shake out these strips loosely, and put in the soup, and serve with it.

—Selected.

## CREAM OF TOMATO

One quart canned tomatoes; one pint milk; half cup butter; two tablespoons flour. Rub butter and flour together, heat tomatoes very hot, then rub through a fine sieve. Put milk on to heat; when hot, put butter, flour, and one tablespoon of sugar in milk; stir until thick. Have the tomatoes in another boiler; add a lump of baking soda, size of a pea. Then strain tomatoes and when ready to serve pour the milk on tomatoes.

—Mrs. M. D. Valentine.

## POTATO SOUP

Six large potatoes boiled mealy, one quart milk boiled in double boiler. Mash potatoes while hot and add scant half cup butter. Pour boiling milk over and strain through a sieve. Put back into double boiler. Just before serving add a well beaten egg; stir thoroughly.

Mrs. M. D. Valentine.

## BURNED SUGAR OR CARAMEL

The utensils used can be of no service afterwards; an old tin cup or ladle is good for this purpose. White is better than brown sugar, having a finer flavor. Put two ounces of sugar over a sharp fire, stir with a stick until it is black and begins to send forth a burning smell; add a gill or so of cold water; stir and boil gently four or five minutes: take off, cool, bottle for use. It keeps well, and may be used warm or cold.

—Home Cook Book.

## FISH AND SHELL-FISH

“ The turnpike road to people’s hearts I find,  
Lies through their mouths, or I mistake mankind.”

Fish are good if the gills are red, the eyes are full, and the body of the fish firm and stiff. After washing them, they should be allowed to remain for a short time in salted water sufficient to cover them. Before cooking them, they should be well drained, wiped dry, dredged lightly with flour, and seasoned with salt and pepper. Salmon, trout, and the smaller fish, are usually fried or broiled.

The recipes which are used in boiling or baking fresh cod or salmon will do for all other kinds of the larger fish. If stuffing is used, make it the same as for meat or fowls. While baking fish, baste them frequently with the drippings to which you have added a little butter. Large or thick-meated fish are very nice steamed.

When fish are to be boiled, they should be put in cold water, unless otherwise directed in the recipe. The flesh is firmer if this method is followed.

### BOILED FISH—FRESH

A good recipe, which may be used for cod, salmon, shad, or any other fresh fish.

Let the fish remain in cold water, slightly salted, for an hour before it is time to cook it. Wrap it then in a clean towel, after it has been drained and dried, which has been dredged with flour. Fasten the cloth closely, and put it over to boil for about half an hour. Take up and serve with a fish sauce poured over it.

A very nice sauce is prepared in the following way: To one





teacup of milk add one teacup of water; put it on the fire to scald, and when hot stir in a tablespoonful of flour, previously wet with cold water. Add two or three eggs. Season with salt and pepper, a little celery, vinegar, and three tablespoons of butter. Boil four or five eggs hard, take off the shells and cut in slices, and lay over the fish. Then pour over the sauce, and serve.

—Home Cook Book.

### BAKED FISH

Prepare the fish the same as for boiling, and put it on a wire gridiron. Place the gridiron on a dripping-pan with a little hot water in it, and bake it in a hot oven. Just before it is done, butter it well on the top, and brown it nicely. The time of baking depends on the size of the fish. A small fish will bake in about half an hour, and a large one in an hour.

Baked halibut or salmon is very nice cooked as above, and served with a sauce which is made from the gravy in the dripping-pan, to which is added a tablespoonful of catsup and another of some pungent sauce, and the juice of a lemon. Thicken with browned flour, moistened with a little cold water. Garnish handsomely with sprigs of parsley and currant jelly.

—J. E. H.

### FISH CHOWDER NO. 1

Take any white fish weighing six or seven pounds; cut it in four or five pieces; take from half to three-quarters of a pound of salt pork, cut it into fine pieces, and fry until the scraps are a light brown, in the pot that you are to make the chowder in; then cut up four or five good-sized onions and fry them in the pork about five or ten minutes; then put the fish in and rather more than cover it with water; boil it until the fish comes freely from the bone (about half an hour); then put in a teaspoonful of pepper, salt to taste; mix four tablespoonfuls of

flour with milk and stir in; dip some crackers in water and add them to the mixture; let the whole boil up, and it is done.

—Home Cook Book.

### FISH CHOWDER NO. 2

Five pounds of any kind of fish (the light salt-water fish is the best), half a pound of pork, two large onions, one quart sliced potatoes, one quart water, one pint of milk, two teaspoonfuls of flour, six crackers, salt, pepper. Skin the fish, and cut all the flesh from the bones. Put the bones on to cook in a quart of water and simmer gently ten minutes. Fry the pork, then add the onions, cut into slices; cover and cook five minutes; then add the flour and cook eight minutes longer, stirring often. Strain on this the water in which the fish-bones were cooked, and boil quietly for five minutes; then strain all on the potatoes and fish. Season with salt and pepper, and simmer fifteen minutes. Add the milk and crackers, which were first soaked for three minutes in the milk. Let it boil up once, and serve. The milk may be omitted and a pint of tomatoes used if you like.

—Editors.

### TO CREAM CODFISH

Take quantity of salt codfish needed for family, soak in cold water for about an hour, pour off, and cover again with cold water; this is repeated three times. Then pick your fish fine. Heat your milk with a little butter and pepper. Mix in your codfish, and thicken to a thick cream. Just before serving stir in two well-beaten eggs. Serve with or without toast.

—H. K. Osborn.

### SALT CODFISH BALLS

One cup raw salt fish, one pint potatoes, one teaspoonful butter, one egg well beaten, one-fourth saltspoonful pepper,

more salt if needed. Wash the fish, pick in half-inch pieces, and free from bones. Pare the potatoes, and cut in quarters. Put the potatoes and fish in a stewpan, and cover with boiling water. Boil twenty-five minutes, or till the potatoes are soft. Be careful not to let them boil long enough to become soggy. Drain off all the water; mash and beat the fish and potatoes till very light. Add the butter and pepper, and when slightly cooled add the egg and more salt if needed. Shape in a tablespoon without smoothing much, slip them off into a basket, and fry in smoking hot lard one minute. Fry only five at a time, as more will cool the fat. The lard should be hot enough to brown a piece of bread while you count forty. Or, first dipping the spoon in the fat, take up a spoonful of the fish and plunge it into the hot fat. Drain on soft paper. These fish-balls should be mixed while the potatoes and fish are hot. If you wish to prepare them the night before make into flat cakes, and in the morning fry in a little fat.

—Mrs. W. T. Ames.

### BAKED HALIBUT

Upon the grate of the dripping-pan put a buttered sheet of thick writing paper, place the lump of fish upon the paper, cover the top with powdered cracker, salt, bits of butter. Bake in a hot oven until well browned; about an hour for two pounds. Slip from the paper on to platter, garnish with slices of hard-boiled eggs. Serve with butter sauce.

—Selected.

### DEVILED HALIBUT

This is made the same as deviled crabs, using one pound of cold-boiled halibut instead of one dozen crabs. Serve in clam or scallop shells.

—S. M. Brewster.

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## TO PREPARE SALT MACKEREL TO COOK

First remove the backbone, which is very easily done by cutting off the ribs close to it, and pulling it out. Then freshen it over night by laying it in a pan full of water, the skin side up. It will freshen quicker if a few little sticks are placed under it, to float it in the water. All salt fish will freshen faster in warm weather than in cold, unless water a little warm is used. After freshening, place in a wire grid-iron and broil. When done, pour over sweet cream, if you have it; if not, make a little gravy of milk, thickened with flour, and a piece of butter added.

—Selected.

## A NICE WAY TO COOK SALT MACKEREL

Soak the fish for several hours in lukewarm water, changing the water several times; then put them into cloths; wrap them closely; lay them in cold water until it boils; take them out; drain them; lay them on the platter; put a little butter and pepper on them; set them in a hot oven for four or five minutes, and serve with sliced lemons.

—Selected.

## SALMON CROQUETTES

One can salmon, four tablespoonfuls of milk, one and one-third cups of bread crumbs, two eggs, four tablespoonfuls of melted butter; salt, pepper, mace, parsley. Drain fish, mash fine, add the beaten eggs, melted butter, bread crumbs, and milk in order named; beat until a soft paste is formed. Place a small spoonful in beaten egg, then in bread crumbs, and fry in deep fat a delicate brown, drain on soft paper.

—Mrs. D. S. Voorhees.

## SCALLOPED SALMON

One can salmon picked fine, one grated onion; salt and pepper

to taste. Boil one pint milk; mix two tablespoonfuls of flour. Butter size of an egg add to the hot milk, and let all thicken; add two well-beaten eggs. Then make in layers with the salmon, putting fine bread crumbs on top. Bake in quick oven.

—Mrs. O. M. H.

### BAKED SHAD.

Make a dressing of one cup of stale bread crumbs, one tablespoonful of melted butter, one tablespoonful of chopped parsley, a half teaspoonful of salt, and a little black pepper; mix well, and stuff the body of the fish, and sew it up with soft yarn. Now score one side of the fish with a sharp knife, making the scores about an inch apart, and put a strip of salt pork in each gash. Grease a tin sheet, if you have one, place it in the bottom of a baking-pan, put the fish on it, dredge thickly with salt, pepper, and flour. Cover the bottom of a pan with boiling water, and put in a hot oven. Bake fifteen minutes to every pound fish, basting each ten minutes with the gravy in the pan. As the water evaporates add more to again cover the bottom of the pan. When done, lift the tin sheet from the pan, and slide the fish carefully into the center of the dish on which it is to be served; garnish with slices of lemon, fried potato balls, and parsley. Serve with sauce—Hollandaise or roe sauce.

—Mrs. Rorer.

### FRIED SMELTS

Clean smelts thoroughly and drain; salt well, and dip in beaten egg; roll in bread crumbs or Indian meal; fry in a basket plunged in boiling fat. These will cook in about three minutes. Place on a piece of blotting paper to drain. Serve hot.

—Mrs. H. K. Osborn.

## CLAMS A LA NEWPORT

Fifteen soft-shell clams, one lemon; butter, one-half cup, cream, two eggs. Remove the hard part of the clams, and put them in a saucepan with two tablespoonfuls of butter, juice of half lemon, and salt and pepper. Cook for a few minutes. Add the rest of the clams, chopped fine. Mix the yolks of the eggs with the cream, add to the clams; heat, but do not boil. Serve on toast.

—Mrs. F. I. Perry.

## DEVILED CLAMS

Thirty clams; drain from liquor and chop fine; put half of the juice back on the clams and cook fifteen minutes. Cook two eggs hard and chop fine; one small onion; one teaspoon chopped parsley. Take one-half cup milk, let it come to a boil, and while boiling, stir in one teacup bread crumbs; add this to clams while boiling; also stir in one-fourth pound butter, plenty of pepper and a little salt. Put all together and stir well, fill shells, sprinkle with bread crumbs and a little butter; bake fifteen minutes.

—Mrs. S. B. Hinsdale.

## CLAM CHOWDER, NO. 1

One quart clams, chopped fine; six good-sized potatoes; four large onions; one cup tomatoes; one-half pound salt pork. Chop pork fine, put in bottom of pot and let brown. Then add the clams, with their juice; then the chopped onions and potatoes and tomatoes. Let them boil slowly for one hour. Add as much water as you like, and season to taste.

—Mrs. S. B. Hinsdale.

## CLAM CHOWDER NO. 2

One-half pound pickled pork; seventy-five to one hundred clams; six onions; twelve potatoes; ten corn; six hard tack;





six hard-boiled eggs; one-half teaspoonful of allspice; one-half teaspoonful of mace; one large teaspoonful of cinnamon; one large teaspoonful of cloves; one dessertspoonful celery seed; salt and pepper; one quart milk; one-fourth pound of butter; pork fried crisp. Onions chopped fine, and added; seventy-five to one hundred clams opened and washed, juice strained and added to pot. Potatoes sliced and added. Corn cut off cob and added. Tomatoes cut fine and added. When these ingredients are done, add hard tack or ship biscuit, broken fine, over which has been sprinkled the spices, and the butter added. Over these pour the boiled milk. Hard-boiled eggs chopped fine and added. Thin with boiling water.

—Mrs. M. Brewster.

### DEVILED CRAB

Twelve nice heavy crabs; one-half pint cream; three table-spoons of butter; one tablespoonful of chopped parsley; one-half tablespoon salt; one-fourth nutmeg. Put the cream on to boil; rub the butter and flour together, add to the boiling cream, and cook for a few minutes. Take from the stove and add crab meat and yolks of four hard-boiled eggs. Put the ingredients in the crab shells. Then brush the top with the white of an egg, sprinkle with bread crumbs and bake in a hot oven.

—Mrs. Margaretta Brewster.

### LOBSTERS

Never buy a dead lobster. Choose the smaller ones that are heavy for their size; the larger ones are coarse and tough. They should be perfectly fresh and very lively. The male lobster is preferred for eating and the female for sauces and soups. The female has a broader tail and less claws than the male. If possible, always boil the lobster at home; but in some localities, where it is necessary to buy them boiled, see that the

tail is stiff and elastic, so that when you bend it out, it springs back immediately; otherwise they were dead before boiling. Lobsters boiled when dead are watery and soft; they are very unwholesome, even to a dangerous degree.

—Mrs. Rorer.

### TO BOIL AND OPEN A LOBSTER

Fill a kettle with warm water (not boiling), put in the lobster, head downward; add a tablespoonful of salt; cover the kettle, and stand it over a very quick fire. They suffer less by being put into warm than in boiling water. In the latter they are killed by heat, in the warm water they are smothered. A medium-sized lobster should boil half an hour; a larger one, three-quarters. Cooking them too long makes them tough, and the meat will stick to the shell. When done and cool, separate the tail from the body and twist off all the claws; shake out carefully the tom-alley (this is the liver of the lobster and may be known by its greenish color); also the coral. Then draw the body from the shell, remove the stomach (sometimes called the lady), which is found immediately under the head, and throw this away. Now split the body through the center and pick the meat from the cells. Cut the underside of the tail shell, loosen the meat and take it out in one solid piece. Now split the meat of the tail open and you will uncover a little vein running its entire length, this remove. The vein is not always the same color; sometimes it is red, sometimes black and sometimes white; but in all cases it must be carefully taken out and thrown away. The stomach or lady, the vein and the spongy fingers between the body and shell, are the only parts not eatable. Crack the claws and take out the meat.

To serve plain boiled lobster, arrange the meat thus taken out in the center of a cold dish, garnish with the claws, sprigs of fresh parsley, hard-boiled eggs cut into quarters, and pickled

beets cut into fancy shapes. Let each person season to suit himself.

—Mrs. Rorer.

### LOBSTER FARCI

Put one tablespoon of butter in a frying pan. When it has melted add one tablespoon of flour; stir over fire until smooth, then add slowly three-fourths cup of milk; stir until it boils. Remove from fire. Add two level teaspoonfuls of chopped parsley; a little nutmeg and cayenne or paprika to taste; then add two cupfuls of lobster meat, cut in small pieces. Have the lobster shell washed and dried; fill with the lobster mixture; spread over the top buttered crumbs; place shells together, put them in a baking pan, prop them with a piece of coal to support the shells. Bake in oven until the crumbs are brown. Arrange on a platter and garnish with parsley and the small claws of the lobster.

—Mrs. L. H. Brown.

### LOBSTER A LA NEWBERG

Split two good-sized freshly boiled lobsters. Pick all the meat from the shells, then cut into one inch length equal pieces. Place it in a saucepan on a hot range, with an ounce of very good butter. Add a pinch of salt and half a saltspoonful of red pepper, and two good truffles cut into small dice-shaped pieces; cook for five minutes, then add a wineglass of good Madeira wine. Reduce to one-half, which will take three minutes. Have three egg yolks in a bowl with half a pint of sweet cream; beat well together, and add to the lobster. Gently shuffle for two minutes longer, or until it thickens well. Pour it into a hot tureen and serve hot.

—Mrs. F. I. Perry.

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## BALTIMORE FRY

Wrap each oyster in a slice of bacon cut very thin; fasten with little wooden skewers; fry quickly in a hot spider. Serve on toast.

—Mrs. Oscar Miller.

## OYSTER COCKTAILS

One quart of oysters was used, putting four or five into a sherbet cup. They were well chilled; then over each was put the following mixture: Two tablespoons of horseradish; one teaspoon of Tabasco sauce; two tablespoons vinegar; two tablespoons Worcestershire sauce; four tablespoons lemon sauce; two tablespoons tomato catsup, and one teaspoon of salt.

—Selected.

## CREAMED OYSTERS

Twenty-five oysters; one cupful oyster juice; two cupfuls milk or cream; yolks three eggs; two tablespoonfuls butter; four tablespoonfuls flour; one scant teaspoon salt; dash pepper; dash nutmeg. Scald the oysters in their liquor until plump and curled. Put milk on to scald. Cream flour and butter. Stir in slowly the oyster juice, also the milk. When smooth, remove from fire and when a little cooled stir in the beaten yolks. Place again on fire and stir until thickened; then add the oysters and serve.

—B. Campbell.

## CREAM OYSTERS

One quart oysters; one-half pint cream; one-half pint milk; one tablespoon flour; one teaspoon curry powder. Take flour, put in a pinch of salt and curry powder, and mix. Put cream and milk on fire and bring to a boil. Bring oysters to a boil

in their own liquor. When to a boil, pour off the liquor and put the oysters in a dish. Thicken the milk with flour, and boil; then pour over oysters.

—Mabel Freeman.

### CUCKOO OYSTERS AND CHICKEN

Boil two small chickens; remove from bones; chop them, and add an equal quantity of oysters, scalded and chopped. Season with a little chopped celery, salt and pepper. Make a sauce with the juice of the oysters, a little cornstarch, milk, and butter. Then butter one dozen large shells; fill with chicken and oysters and bread crumbs, in layers, and bake brown.

—Mrs. L. H. Brown.

### A DELICIOUS WAY TO COOK OYSTERS

Put your oysters into a colander and let cold water run over them, then drain; dip each oyster in egg, then in rolled cracker or bread crumbs; lay them side by side in a baking pan until the bottom of the pan is covered; cut up butter and lay over the top; season with pepper and salt; then put another layer of oysters, then seasoning until you have just three layers, no more. Bake in a hot oven about twenty minutes. Serve immediately.

—Aceola Cook Book.

### ESCALOPED OYSTERS

Have seventy-five large fine oysters. Roll fine about half a pound banquet, or other nice crackers. Add to cracker crumbs one teaspoonful Royal baking powder. Put a layer of crumbs in bottom of earthen baking dish; add a little salt, pepper, and generous bits of butter. Now add a layer of oysters. Continue in this way until dish is full; putting plenty of butter on top. Now add about a cup of milk. Cover and bake in quick oven for half an hour; take off cover and brown.

—Mrs. S. B. Hinsdale.

## OYSTER OMELET

Stew one dozen oysters in their own liquor, if possible; if not, use a very little water. Roll two or three lumps of butter size of butternuts in flour; put in and let come to a boil. Season well with pepper and salt. Take out the oysters and chop them; and if necessary to thicken, add a little flour to the sauce. Put back the oysters, and set on the back part of the stove. Beat four eggs very light and add two tablespoons of milk or cream. Fry in a well-buttered pan. When done, remove to a hot platter. Serve hot with oyster sauce.

—Selected.

## KEBOBBED OYSTERS

Rinse in their own liquor fifty oysters (and drain). Chop parsley to make two tablespoons (heaping). Of celery the same. Beat two eggs and add to them one tablespoon of oyster liquor. Have handy at your left hand a baking dish. Have also a pint of nice bread crumbs. Dip each oyster first in egg, then roll in crumbs, and put at once in dish. Continue until the bottom of dish is covered. Sprinkle over a little salt, a dash of pepper, a sprinkling of parsley and celery. Dip another layer of oysters and put in as before. Add salt, pepper, parsley, and celery, and so continue until all are used. Cut a tablespoon of butter into small pieces over the top and bake in a quick oven fifteen minutes. Clams, if small and tender, could be used in the same way.

—Mrs. F. G. Tisdall.

## PANNED OYSTERS COOKED IN RAMEKINS

Cut pieces of toast the size of the bottoms of the individual dishes; butter and moisten with the oyster liquor. Put them in the ramekins, cover them with raw oysters; season with salt, pepper, and butter, and bake until they are plump. Send





the dishes to the table on napkins. Serve with lemon and catsup.

—H. K. O.

### TO FRY SCALLOPS

Cover the scallops with boiling water and let them stand three minutes; drain, and dry them with a towel; season with salt and pepper, dip first in beaten egg, then in bread crumbs, and fry in boiling fat or oil.

—Mrs. S. M. Brewster.

## FISH AND MEAT SAUCES

Drawn butter is the basis for most sauces. A great variety may be produced by adding to this sauce different flavors—anchovies, okra, onions, celery, parsley, mint, spices, and relishes, using those flavors which are suitable for the meat, game, or fish, with which the sauces are to be served. A good standard recipe for drawn butter is as follows:

### DRAWN BUTTER

Rub one tablespoonful of flour with one-quarter of a pound of butter; when well mixed, put in a saucepan with a tablespoonful of milk or water. Set it in a dish of boiling water, shaking it well until the butter melts and is near boiling. It should not be set directly on the stove, or over the coals, as the heat will make the butter oil, and spoil it.

This sauce may be varied by adding cream, hard-boiled eggs, or lemon juice.

For brown sauces browned flour is nice. Put a pound of flour in a clean plate, or in a small pan, and set in a hot oven until browned through; stir it often. Keep in a dredge box for gravies and soups.

—Mrs. S. B. H.

### BROWNE D BUTTER FOR COLORING GRAVIES

Put butter in a frying-pan, and toss it about until it browns without burning. Then add browned flour, and stir together until it thickens. This is to be used for coloring gravies. With the addition of celery, vinegar, or any flavored vinegar, with a little brown sugar and cayenne, it forms a very nice sauce for fish.

—Home Cook Book.

## BEARNAISE SAUCE

Served with broiled beefsteaks, sweetbreads, broiled smelts, and other fish. Chop fine two small onions, or better still, two small shallots. Add five peppercorns and a tablespoonful of tarragon vinegar. Stir in the yolks of five raw eggs, then add two tablespoonfuls of good sweet butter. Put this in double boiler. Add a scant teaspoonful of salt and a dozen tarragon leaves chopped fine. Stir this sauce all the time it is in the water. It will take three or four minutes to cook, and should be as thick as a mayonnaise dressing when it is done. Some cooks add a teaspoonful of meat glaze just before it is taken off the stove, and stir it in till it is thoroughly melted; but this is not an essential part of the sauce.

—Mrs. E. H. Boynton.

## BROWN SAUCE

One tablespoonful butter; one-half pint stock; one tablespoonful flour; one-half teaspoonful onion juice; one-half teaspoonful salt; one-eighth teaspoonful pepper. Melt the butter, stir until a dark brown, add the flour, mix well; add the stock, and stir continually until it boils; add onion juice, salt and pepper, and it is ready for use.

—Philadelphia Cook Book.

## CAPER SAUCE

Two tablespoonfuls butter; one tablespoonful flour; one-half pint boiling water; one-half teaspoonful of salt; one large tablespoonful capers. Mix the butter and flour to a smooth paste in a bowl; place the bowl over the fire in a pan of boiling water, add the boiling water gradually, stirring all the time until it thickens. Add the salt and capers. Take from the fire and serve immediately.

—Mrs. E. H. B.

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## CRANBERRY SAUCE

One quart of cranberries; one pint of water; one pint of sugar. Wash the cranberries in cold water. Put them in a porcelain-lined kettle with the pint of water. When they come to a boil, let them boil rapidly for ten minutes. Press through a sieve. Return to the kettle, add the sugar and stir over the fire about three minutes; turn out to cool.

—J. E. H.

## DRESSING FOR BAKED FISH

Moisten bread crumbs with melted butter; season with chopped pickle, lemon juice, a pinch of powdered herbs, salt and pepper. Add a little cold water if needed.

—Editors.

## MINT SAUCE

One tablespoonful chopped spear mint; two tablespoonfuls sugar; saltspoon of salt. Pour over it one small cup boiling hot vinegar; set away to cool. Serve with lamb.

—Mrs. S. B. Hinsdale.

## NUT-BROWN SAUCE

Place an ounce of good butter in a frying-pan; let it heat until it becomes a nut-brown color, then add one drop of vinegar and use when needed.

—Mrs. F. I. Perry.

## TARTARE SAUCE

A tartare sauce is a most delicious sauce to serve with fried or baked fish, broiled chicken, lamb or veal. Break the yolks of two eggs in a bowl, add drop by drop at first a half cupful of best olive oil. After the oil has been dropped in until the sauce becomes thick like creamed butter, it may be added more rap-

idly. When the oil is all in, add about two teaspoonfuls of good, sharp tarragon vinegar; a teaspoonful of fine English mustard; a shallot or a small onion, minced very fine; twelve capers; a small cucumber pickle, chopped as fine as possible; an even teaspoonful of salt, and a pinch of pepper.

—N. Y. Tribune.

### TOMATO SAUCE

To prepare a tomato sauce, begin by frying in a tablespoonful of butter one small white onion and three slices of carrot, minced fine; half a spray of thyme; half a bay leaf; a stalk of celery, and a little parsley. Let the vegetables and herbs cook for five minutes, then stir in a heaping tablespoonful of flour. When the flour browns, add a quart of tomatoes. Let the sauce cook about forty-five minutes. Season with a teaspoonful of salt, a saltspoonful of pepper, and a tablespoonful sugar. Strain the sauce through a sieve, a Scotch cap sieve is best. In winter this will keep for weeks if bottled.

—Mrs. S. B. Hinsdale.

### SAUCE FOR RAW OYSTERS

One pint of vinegar; one-fourth teaspoonful of salt; one-fourth teaspoonful black pepper; one dash Worcestershire sauce; one dash Tabasco sauce; one bunch minced shallots; one bunch minced chives. Keeps well if bottled and corked tightly

—M. E. Perry.

### WHITE SAUCE

One tablespoon butter; one tablespoon flour; one-half pint milk; salt and pepper to taste. Rub butter and flour together. add the milk, boiling hot; stir over the fire one minute; add seasoning.

\* \* \*

## MEAT

“ 'Tis not the meat, but 'tis the appetite  
Makes eating a delight.”

### BEEF A LA MODE

Select a good cross-rib piece of beef, weighing about five pounds. Make incisions with a sharp knife through the beef; fill these incisions with a dressing made of bread seasoned highly with salt, pepper, finely chopped onion, and Worcestershire sauce, compressing as much of the dressing into the beef as possible. When thus prepared, stick whole cloves over the top, put into a double baker, with about a cup of water, and cook two or three hours. During the last half hour given to cooking the beef place in the pan slices of potatoes, carrots, and turnips, and with these garnish the dish for the table, adding celery leaves and parsley.

—J. E. H.

### FILLET OF BEEF WITH MUSHROOMS

Slice beef, replacing before serving. Mushrooms added to gravy, and poured over beef arranged as if whole. Arrange small carrots, beans, peas, and small potato balls, separately, around beef on platter.

—Mrs. F. I. Perry.

### BEEFSTEAK WITH MUSHROOMS

Put in the frying-pan some butter; into this put mushrooms which have been nicely peeled. Cook them in the butter until thoroughly heated through, season with a teaspoonful of wine to every mushroom, pepper and salt, and a little nutmeg.





Then pour over nicely broiled porter-house steaks on the platter. A *soupeçon* of onion put first into the butter enriches the flavor.

—Editors.

### STEAK PIE

Cut rump or beefsteak in conveniently sized pieces; flour and fry them a nice brown; then place the fried steak in a stewpan with sufficient water for the amount of gravy wanted, and pepper and salt to taste. Add some finely chopped onion and bay leaf, and stew for an hour or two until tender. Place the meat in a pie dish which has previously been lined with pastry, add some hard-boiled eggs sliced in, pour over the gravy, dust in a little flour, add bits of butter, cover pastry and bake.

—Home Cook Book.

### ROAST BEEF WITH YORKSHIRE PUDDING

Roast the beef on a rack laid over the dripping-pan. About three-quarters of an hour before the meat is done, pour the drippings from the pan, leaving only enough in the pan to prevent the pudding from sticking. Have ready a pudding prepared thus: Put into a bowl or dish one pint of sifted flour, one pint of milk, a little salt, and four eggs. Beat all well together. Then pour this in your dripping pan, which, for this quantity of pudding, should be a small one, replace the rack on which your beef is laid, and bake for three-quarters of an hour. If your dripping-pan is a large one, put the pudding in a pie tin, in which you have poured a little of the beef drippings, and put this in the center of the dripping-pan, below the beef on the rack

—J. E. H.

## TO ROAST BEEF

Time for cooking rib roast, rare, eight to ten minutes per pound. Time for cooking rolled roast, rare, from ten to twelve minutes per pound. Place the meat to be baked on a rack, which will raise it a little above the bottom of the pan. Dredge the whole top and sides with flour. Place in a corner of the pan a half teaspoonful of salt and a quarter teaspoonful of pepper. Do not let them touch the raw meat, as they draw out the juices. Put into the pan also two tablespoonfuls of drippings. Place in a very hot oven for fifteen or twenty minutes, or until the meat is browned, then shut off the drafts and lower the temperature of the oven, and cook slowly until done; baste frequently. Do not pour water in the pan, as it makes steam and prevents browning. A roast has a better appearance if the ribs are not too long. They may be cut off and saved for the soup pot.

—Century Cook Book.

## TO PAN A BEEFSTEAK

When there are no conveniences for broiling (and we never fry a steak) heat an iron pan very hot, put in the steak, turn it from side to side over a very hot fire for about fifteen minutes. The steak should be about three-quarters of an inch in thickness. Serve on a hot plate, seasoned the same as broiled steak.

—Selected.

## HAMBURG STEAKS

Have your butcher chop fine one pound of steak from the round; mix with this one teaspoonful salt; one-half teaspoonful pepper; one tablespoonful chopped parsley, and two or three drops of onion juice. Form into small pats with the hand; heat a tablespoonful of butter in a frying-pan; put in the meat and cook slowly until done, and serve with brown sauce.

—Editors.

## BAKED BEEF LOAF

Three and one-half pounds of lean raw beef chopped very fine; mix with it six soda crackers, rolled fine; three eggs; one full tablespoon of salt; one teaspoon of pepper; one nutmeg, grated; four tablespoons of milk or cream, and butter the size of an egg. Mix all thoroughly, make into a loaf, and bake in a bread pan one and one-half to two hours, basting as roast beef.

—Mrs. Charles Taylor Pierce.

## BEEFSTEAK AND KIDNEY PUDDING

One pound of beefsteak; one beef kidney; pepper and salt, and a little flour; suet paste. Take the steak and cut it into pieces about a quarter of an inch thick, also cut the kidney in small pieces; season them well with pepper and salt, and dredge a little flour over them. Lightly butter a round-bottomed pudding basin. Roll out the paste to about half an inch in thickness, and line the basin; then put in the beef and kidney; pour in three or four tablespoonfuls of water (and a little Worcestershire sauce if liked); cover a piece of paste over the top; press it firmly together with the thumb. Then tie the basin in a floured cloth, and put into a saucepan of water. Keep it constantly boiling, adding more boiling water. Time to boil, two hours.

—Mrs. H. K. Scott.

## TO BOIL CORNED BEEF

Put corned beef into cold water, to which has been added two slices of lemon and a bay leaf. Have enough water to cover the meat. Place where it will simmer only, allowing thirty minutes or more for each pound. A piece from the round is a good cut, or a rump piece is liked best by some.

—J. E. H.

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## BOILED HAM

Soak the ham one hour in cold water; then wash thoroughly; put it over a fire in cold water to cover it, with one cup of vinegar and one-half cup of sugar in the water. Allow it to cook twenty minutes for every pound of meat, or until the rind comes off easily. Sprinkle with brown sugar and bread crumbs and brown in the oven quickly.

—Mrs. W. L. Harned.

## LEFT-OVER HAM

When all is used for slicing, the rest can be used as follows: (1) Chop the little bits previously taken from the bone. Pour boiling water over it for a few minutes. Drain and add a cup, or nearly a cup, of cream sauce. Serve for breakfast on buttered toast. (2) Chop fine; mix with good quantity of salad dressing and serve on lettuce for luncheon.

—Helen B. Ames.

## TO BAKE OR ROAST A QUARTER OF LAMB

Wipe the meat with a damp towel, place it in a baking-pan and dredge it with pepper. Put one teaspoonful of salt in the bottom of the pan, add one cup of water to baste with at first. When that evaporates, use its own drippings. Lamb must be basted every ten minutes, and baked fifteen minutes to every pound, in a very hot oven. Mint sauce, green peas, and asparagus tips should be served with spring lamb.

—Mrs. Rorer.

## BOILED LEG OF MUTTON

Wipe the leg with a damp towel. Dust a cloth thickly with flour and wrap the leg up in it. Put it into a kettle, cover with boiling water, and simmer gently fifteen minutes to every pound; add a teaspoonful of salt when the leg is half done,

When done remove the towel carefully; garnish with parsley, and serve with caper sauce either in a sauce-boat or poured over the mutton.

—Mrs. Rorer.

### MUTTON A LA VENISON

Take a leg of mutton, and lard it with salt pork, by cutting deep slits in the meat and inserting slips of pork the size of your finger, which have been rolled in pepper, salt, and cloves. Bake two hours, or according to the size of your roast; baste it frequently. About half an hour before serving spread it over with currant jelly and let it brown.

—Home Cook Book.

### ROAST PORK

If the skin is left on, cut it through in lines both ways, forming small squares. Put a cupful of water in the pan with the meat. Rub the meat with salt and pepper; bake in a moderate oven, allowing twenty to twenty-five minutes to the pound. Pork must be thoroughly cooked. Serve with apple sauce or fried apples.

—Mrs. E. H. Boynton.

### TO COOK SWEET-BREADS

Sweet-breads spoil sooner than any other kind of meat. Buy and use them the same day; as soon as brought into the house put the sweet-breads in cold water; leave them for half an hour, or until ready to cook them. Throw into water boiling hot and well salted, and boil for twenty minutes. Throw once more into very cold water, and leave a little while. This sweetens them. Pull out all cartilage and pipes when cold. The sweet-breads can then be cut into little chunks and dipped in egg and bread crumbs, and boiled in lard. Serve with

French peas. A pretty arrangement for a platter is made of sweet-breads, peas, stuffed tomatoes, garnished with partly-pared radishes.

—Mrs. W. T. Ames.

### VEAL OR LAMB CROQUETTES

Chop meat fine, season with a teaspoonful of onion chopped fine, and a teaspoonful or less of chopped parsley, pepper, and salt. Put a cup of milk or meat stock (milk preferable) in a frying-pan set over the fire, and as soon as it boils lay in it a slice or two of bread. Let it boil till soft, then stir in it the seasoned veal till all are well mixed. Remove from the fire, and stir in one well-beaten egg. When cold mold finely, not in wrinkles. Roll in bread or cracker crumbs, then in eggs and again in cracker or bread crumbs. Boil in hot lard.

—Mrs. W. T. Ames.

### VEAL SQUABS

Have veal cutlets cut quite thin, spread each with finely-chopped salt pork mixed with an equal quantity of bread crumbs. Small seasoning of minced onion, pepper, and salt to taste. Lay two good-sized oysters in the center of each cutlet, and roll up tightly, and tie with string. Put in a dripping-pan, pour over a cup of boiling water and bake (covered) until the meat is done. Skim the gravy, and thicken with flour, and pour over the squabs as they lie on a dish. Garnish with parsley, and serve.

—Mrs. L. H. Brown.

### BLANQUETTE OF VEAL

Make a rich gravy with two teaspoons of flour rubbed into one-fourth of a pound of butter, one pint of water, juice of one lemon, parsley, salt, mace, and a wee pinch of red pepper. Slice cold veal, and scald it thoroughly in the gravy; take





up on a dish; have ready the yolks of two eggs well beaten; stir them into the gravy which is still on the fire, and pour the gravy directly over the veal.

—Mrs. Charles Taylor Pierce.

### PRESSED VEAL

Cover with water a shin of veal (have the butcher crack bones) put in a little salt, and boil until the meat drops off the bones. When done pick apart or chop a little, pour over the liquor it was boiled in; add pepper and curry; stir all together well; put in a mold; slice cold.

—Mrs. J. H. Coddington.

### VEAL CUTLETS

Beat one egg, add salt and pepper. Lay the cutlets in this mixture, then dip in bread or cracker crumbs. Put in pan with lump of butter, and cook slow at first; increase heat. When done it should be a nice brown. A nice gravy to serve with this is made by adding a cup of milk after veal is done and taken up to the liquor in the pan; thicken and strain.

\* \* \*

### BEWITCHED VEAL

Three pounds lean veal, one-half pound of fat pork, one nutmeg grated, one small onion, butter size of egg, little red pepper, and salt. Chop all very fine, and mix them together with three eggs well beaten, and a teacup of milk. Form into a small loaf, pressing very firmly. Bake one and one-half hours.

—J. E. H.

### VEAL LOAF

Three and one-half pounds chopped lean raw veal, three eggs well beaten, one tablespoonful of cream, one tablespoon-

ful of salt, four crackers rolled fine. Mix all together. Make into a loaf, tie in a buttered cloth, and roast, basting as for roast beef—one and one-half hours should be ample if fire is not too slow.

—Mrs. W. T. Ames.

### PLAIN HASH

Take any pieces left from cold roasts, steaks, or stews, chop very fine. To every quart of meat allow a quart of chopped potatoes. Season with salt and pepper. Put in frying-pan with generous piece of butter, and one-half pint of milk or water; two hard-boiled eggs chopped fine improve this, and a little onion may be added if liked. This can be shaped like an omelet, and browned.

—J. E. H.

## EGGS

### EGG BAKED IN TOMATOES

Remove a slice from top of each tomato, take out enough pulp to admit the egg, sprinkle with salt and pepper, drop an egg into each, put a piece of butter on, put on a buttered dish, and bake until the egg is set and tomato tender. Serve on hot buttered toast.

—H. K. O.

### DEVEILED EGGS

One dozen eggs boiled hard, split open, and cream the yolks, adding butter or oil, salt, pepper, lemon juice, or vinegar; fill the half of the whites with the ingredients. Serve cold.

—Mrs. W. H. Demarest.

### EGG FARCI

Cut hard-boiled eggs in halves,—cross-wise,—remove the yolks, put the whites aside in pans, rub the yolks through a sieve, or mash very fine; add an equal quantity of cold, cooked chicken or veal, finely chopped; mix in a little butter or mayonnaise; season to taste with salt, pepper, mustard, lemon juice, and cayenne. Fill whites, put them together; sprinkle with chopped parsley; serve in lettuce leaves or on a plate of thinly-cut slices of ham. Nice luncheon dish.

—Mrs. L. H. Brown.

### SCALLOPED EGGS

One dozen hard-boiled eggs sliced; butter pudding-dish, putting layer of the eggs, salt, pepper, and grated cheese and

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small lumps of butter on till eggs are all used. Make sauce of one cup milk and one tablespoonful of flour, pour over and bake.  
—Mrs. Oscar Miller.

### OMELET

Six eggs, tablespoonful of milk to each egg; eggs beaten separately; salt and pepper. Cook in a hot, buttered frying-pan until well set, then place in the oven to brown the top.  
—Georgia Brokaw.

### OMELET

Six eggs, three small tablespoonfuls of flour, three cups of milk, a little salt. Grease pan well, and bake about fifteen minutes; turn out on platter, and roll.  
—Anon.

### VARIATIONS OF THE OMELET

No. 1; sprinkle a little parsley chopped fine over the top. No. 2; turn tomato, Becham, or mushroom sauce on the dish around the omelet. Sprinkle the top with chopped mushrooms if that sauce is used. Garnish with pointed croûtons. No. 3; green omelet. Mix chopped parsley with the egg mixture before cooking the omelet, and do not brown the surface. No. 4; with peas or tomatoes. Before turning a plain omelet spread with a few green peas or tomatoes, cooked and seasoned. Asparagus, or any other vegetable may be used the same way. No. 5; with ham. Spread the plain omelet with ham chopped fine before turning it. Any other cooked meat may be used the same way.

—Selected.

### EGGS FOR INVALIDS

The best way to cook an egg for an invalid is to drop them in boiling water or pour boiling water over egg in the shell, and let it stand a few minutes on the back of the stove.

H. K. O.

## LIMED EGGS FOR WINTER

Get a lump of new lime and pour enough water to cover it, slake it. It will be like thick pudding if right; one good cupful of this slaked lime, one handful of salt to every two quarts of water; let that settle, and pour the clear lime water on your eggs; keep them well covered with the lime water; buy or get heavy butter firkins, one to mix the brine in, and the other for the eggs. One firkin holds about fifteen dozen eggs. Keep lime water brine always on hand, and watch eggs from time to time to prevent the water from evaporating. Limed eggs are good for all cooking except boiling. Be sure to have fresh eggs to lime.

—Mrs. W. T. Ames.

## POULTRY AND GAME

### TURKEY.

Young hen turkeys are best for roasting. The legs should be black, the skin white, the breast broad and fat; and the shorter the neck the better. An old hen has reddish, rough legs. A gobbler, if young, should have black legs and small spurs, and is always much larger than the hen of the same age. The flesh of an old gobbler is strong and tough, and it can be told by its reddish legs and long spurs. Roast turkey with giblet sauce. Clean and prepare exactly the same as roast chicken, using double the amount of stuffing, and roasting fifteen minutes to every pound.

—Selected.

### TO ROAST CHICKEN

Clean and stuff the breast and part of the body with dressing made as follows: Take a pint of bread crumbs; add a teaspoonful of salt, a little pepper, a teaspoonful of chopped parsley, a pinch of sweet marjoram, a heaping tablespoonful of butter, and mix well together. Dredge the fowl with salt and pepper; rub well with soft butter. Then put in enough water to cover the bottom of the pan. Baste every fifteen minutes. When one side is browned turn and brown the other. The last basting should be done with soft butter. The water in the pan must be frequently renewed. Roast for an hour or more. Serve with giblet gravy made according to the usual recipe.

—Editors.





## CHICKEN FRICASSEE

Clean and cut the chicken into joints, put it in a saucepan with the giblets; stew in just enough water to cover it, until tender; season with pepper, salt, and butter; thicken with flour; boil up once, and serve with the gravy poured over it.

—Miss Georgia Brokaw.

## CHICKEN CROQUETTES NO. 1

One pint of chopped chicken (boiled), one cup chicken stock or cream, two eggs, one tablespoon of flour, one teaspoon of salt, one-half teaspoon of pepper, one tablespoon of lemon juice, two tablespoons of butter. Boil all together until thickened; put in the chicken and one-half point of boiled rice; make into croquettes, dip into egg and dried bread crumbs; set aside over night, then fry in hot lard.

—Mrs. Charles Taylor Pierce.

## CHICKEN CROQUETTES NO. 2

One cup of chicken chopped very fine, one and one-half teaspoonfuls of salt, one and one-half teaspoonfuls of pepper, one and one-half teaspoonfuls of celery salt, two tablespoonfuls of bread crumbs. Mix all together with white sauce. Cool and shape; dip in egg and cracker dust, and fry in very hot lard.

\* \* \*

## FRIED CHICKEN A LA MARYLAND

Take a young chicken weighing from one to two pounds, cut it up as for fricassee, dip each piece in egg, then in cracker dust, and fry in hot lard. Have lard hot, but cook slowly about three-quarters of an hour with a cover over the pan. Trim the pieces of chicken *after* to prevent burning. Fry to a nice golden brown.

—Mary E. Franklin.

## CREAMED CHICKEN

Select tender fowls, dress, and joint them. Place in a baking pan, and season with salt and pepper, and if it be not over fat, a few small lumps of butter. Cover with rich, sweet milk, and set in a moderate oven with pan uncovered, and bake. When the milk has cooked away the chicken will be done.

—Luella T. Kelly.

## PRESSED CHICKEN

Boil a chicken until tender, take out all the bones, and chop the meat very fine; season with salt, pepper, and plenty of butter; add to the liquor the chicken was boiled in one cup of bread crumbs made soft with hot water; add to this the chopped chicken. When heated, take out and press into a dish. Serve cold.

—Editors.

## QUAIL

Quail should be larded through and through, and not stuffed; basted repeatedly with butter, and not cooked in too hot an oven. Grouse should have an onion and herbs laid in the pan, or if stuffed with celery alone is delicious and savory.

—Aceola Cook Book.

## BROILED QUAILS

Clean, wash, and split down the back. Lay in cold water half an hour. Wipe carefully; season with salt and pepper, and broil on a gridiron over a bright fire. When done, lay in a hot dish, butter on both sides well, and serve at once. Pigeons, woodcock, and small birds may be broiled in the same manner.

—Editors.

## DRESSING FOR TURKEY

One loaf stale bakers' bread, crumbled very fine; add one teaspoonful Royal baking powder, a little thyme, a little summer savory, salt and pepper to taste; one pint of oysters drained from their liquor, a pint of chopped celery; butter the size of a teacup.

—Mrs. J. E. Nash.

## OYSTER DRESSING FOR TURKEY

Take a loaf of stale bread, cut off crust, and soften by placing in a pan, pouring on boiling water, draining off immediately, and covering closely; crumble the bread fine, add half pound of melted butter, or, if it be very rich, add a teaspoonful each of salt and pepper, or enough to season rather highly; drain off liquor from a quart of oysters, bring to a boil, skim, and pour over the bread crumbs, adding the soaked crusts and one or two eggs. Mix all thoroughly, and if dry moisten with a little sweet milk, lastly adding the oysters, being careful not to break them, or first put in a spoonful of dressing, then three or four oysters, and so on until the turkey is filled.

—Selected.

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## VEGETABLES

Nearly all vegetables require to be put on to cook in boiling water. Green peas, asparagus, string-beans, and those that should retain their fresh color should be kept uncovered while cooking. The abuses in the cooking of vegetables are as great as in the cooking of meats. Put cabbage, cauliflower, and spinach in cold salt water for an hour before cooking. This takes out all worms or vermin.

### TIME FOR COOKING VEGETABLES

(Summer )

Green dandelions, one and one-half hours; spinach, one hour; string beans, two hours; green peas, one-half hour; beets, one hour; turnips, one hour; squash, one hour; potatoes, one-third of an hour; corn, one-third of an hour; asparagus, one-third of an hour. This applies to young and fresh vegetables.

(Winter.)

Squash, one hour; potatoes (boiled) one-half hour; potatoes (baked) one hour; sweet potatoes (boiled) three-fourths of an hour; sweet potatoes (baked) one hour; turnips, two hours; beets, three and one-half hours; parsnips, one hour; carrots, one and one-half hours; cabbage, three hours.

### BOILED ASPARAGUS

Roll in wet cloth as soon as it is brought to the house, to keep it crisp. Scrape the coarse fiber from the stalk, and cut to even lengths. Boil in salted water gently for three-quarters of an hour. Dressing—one tablespoonful of butter melted; add one even tablespoonful of flour, stir till smooth, and add

slowly a cup or more of the water the asparagus was boiled in to make a smooth drawn butter. A tablespoonful of cream is an addition. Dip toast also in the water, and serve under the asparagus.

—Mrs. Helen B. Ames.

### ASPARAGUS WITH BUTTER SAUCE.

Four eggs, butter, half cup; water, half cup; lemon juice, two tablespoonfuls; salt to taste, red pepper to taste. To prepare: Put beaten yolks of eggs with water, lemon juice; salt, pepper in double boiler until the mixture thickens; add butter cut in small pieces one at a time; when it boils and is smooth it is done. Serve with other boiled vegetables.

—M. E. Perry.

### BAKED BEANS

Soak a pint of small white beans over night. In the morning pour off all the water, pour on a pint of cold water, and set on the back of the range to simmer slowly for three-quarters of an hour. Place the beans in a bean-pot with half a pound of scored salt pork in the middle, half a teaspoonful of dry mustard, salt, white pepper, and two tablespoonfuls of molasses. Add water from time to time, as it grows dry, and bake twelve hours.

—Editors.

### CAULIFLOWER AND CHEESE

Prepare and cook your cauliflower the same as for creamed cauliflower; make a sauce of one tablespoonful of butter, melted; stir into this one tablespoonful of flour, then add one cup of milk and one-half teaspoonful of salt; when boiling stir in one-half cup grated cheese; put your boiled cauliflower in a baking-dish, pour this sauce over it with a sprinkling of cheese on top, and brown in a hot oven.

—Selected.

## CREAMED CAULIFLOWER

Break up your head of cauliflower in small pieces; wash well, and let stand in cold water; put in a kettle of boiling water with a teaspoonful of salt, and boil from twenty-five to thirty minutes; drain, put in a vegetable dish, and pour over the following sauce: melt one-half tablespoonful butter, stir in this one-half tablespoonful of flour, when smooth add one-half cup milk and one-fourth teaspoonful of salt; stir until it boils; pour over the cauliflower, and serve at once. To whiten cauliflower, soak in salt water one hour before cooking.

—Editors.

## CABBAGE, VERY DELICIOUS

Boil a head of cabbage in three waters, salting the last water, drain it, and chop very fine. Make a sauce of flour, milk, and butter such as for cauliflower, mix with the cabbage, put in a baking-dish, grate cheese over it, and bake half an hour.

—Mrs. L. H. Brown.

## CREAM COLD SLAW

Take one-half cup cream, make very sweet, then take another half cup cream, mix with vinegar, pepper, and salt to taste; beat to a froth, and then pour on cabbage with sweet cream.

—Mabel Freeman.

## HOT SLAW

Take a nice, small, white head of cabbage, cut fine on slaw cutter; put piece of butter size of walnut in agate pot, and one-half teacup of water; add cabbage, and let simmer on back of stove one hour. Take one-half teacup of vinegar, if very strong add a little water, one teaspoonful sugar, one egg; pepper and salt to taste. Beat egg; add vinegar, sugar, pep-





per, and salt; bring the cabbage forward on stove; stir in the mixture, being careful not to let it curdle. Serve at once.

—Mrs. Etter.

### BOILED GREEN CORN

This should be cooked the same day it is gathered; it loses its sweetness in a few hours. Strip off the husks, pick out all the silk, and place in cold water over a quick fire. When the water boils the corn is ready for the table. Serve on an open dish covered with a napkin.

—S. M. Brewster.

### CORN OYSTERS NO. 1

One pint of raw corn grated from the ear, one small tea-cup of flour, from one-half to two-thirds of a cup of milk, according to the juice in the corn. Let the mixture be soft enough to drop from the spoon, and fry in hot fat.

—Mrs. Charles Taylor Pierce.

### CORN OYSTERS NO. 2

Chop one pint canned corn very fine; add the well-beaten yolks of two eggs, two generous tablespoonfuls sifted flour, a pinch of pepper, one-half teaspoonful of salt, and, last, the beaten whites; drop by spoonfuls in boiling fat.

—J. E. Brown.

### CORN PUDDING

One dozen ears of corn, grated; four eggs, one pint of milk, one salt-spoon of salt. Beat yolks and whites separate. Add yolks to corn, and mix thoroughly; add salt and milk; stir in carefully whites of eggs. Butter a pudding-dish, pour in the mixture, and bake slowly one hour. Eat immediately.

—Mrs. J. B. Edgar.

## CORN CAKES

One dozen ears of corn, nine soda crackers, one and a half cups of milk, one teaspoonful of salt, one teaspoonful of sugar.

—Mrs. E. C. R.

## GREEN CORN FRITTERS

Half a dozen ears of corn, two eggs, one tablespoonful of flour, one-half teaspoonful of salt (scant). Cut corn from cob; add eggs, flour, and salt; fry in hot butter, or butter and lard.

—Mrs. Etter.

## GREEN CORN OMELET

Twelve ears of green corn, four eggs, three tablespoonfuls of flour, pinch of salt; mix this all well together, and drop tablespoonful in very hot lard; fry slowly to golden brown.

—Mrs. Etter.

## CUCUMBERS

Cucumbers should be placed in ice water some time before using; then pare them, being careful to cut away all the green. Cut in thin slices, and sprinkle with salt. When ready to serve drain off the water, and put on bits of ice, and season with pepper and vinegar.

—M. Brewster.

## MACARONI

Take the quantity of macaroni you wish to use and soak in warm water about three-quarters of an hour, then pour off the water and add milk enough to cover the macaroni. Boil about ten minutes. Place the macaroni in a dish, one layer at a time, covering each one with butter, grated cheese, and a little salt. When the dish is filled, add a little more milk—enough

to prevent it from drying—and place in the oven ten or fifteen minutes, or until the macaroni is well browned.

—Mrs. S. B. Hinsdale.

### MACARONI WITH CHEESE

One-quarter pound or twelve sticks macaroni broken into one-inch lengths, and cooked in three pints boiling salted water twenty minutes. Turn into a colander, and pour over it cold water; drain. Make a sauce of one tablespoonful each of butter and flour, and one and one-half cups hot milk; salt. Put a layer of grated cheese in bottom of bake dish, then a layer of macaroni, and one of sauce; then cheese, macaroni and sauce, and cover the top with fine bread crumbs, with bits of butter dotted over, and a little grated cheese. Bake until brown.

—Mrs. W. L. Harned.

### STEWED MUSHROOMS—FRESH

Let them lie in salt and water one hour, then cover with fresh water, and stew until tender. Season with butter, salt, and pepper; cream if you wish.

—M. E. Perry.

### MUSHROOMS COOKED UNDER GLASS

Sauté one-fourth pound of peeled mushroom caps in a tablespoonful of butter; season with one-fourth a teaspoonful of salt, and a dash of pepper. Add half a cup of thin cream; cover, and let simmer until the cream is somewhat reduced. Then arrange on a round of bread in the dish, and pour the liquid over them. Cover with the glass made for the purpose, and bake about twenty minutes in a slow oven. An agate dish and large jelly glass may be used, provided the special dish with glass be not at hand. Send the mushrooms to the table covered with the glass.

—Bertha M. Campbell.

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## TO KEEP LETTUCE FRESH

Clean and wash as soon as brought to the house. Have bags made of cheese cloth to keep it in; wet the bag, and in this place the lettuce leaves, shaking off some of the water. Put on ice in summer, and in cold place in winter. Will keep two days or three and be crisp and fresh. Celery also should be treated this way to preserve it.

—Helen B. Ames.

## ESCALOPED SWEET POTATOES

Boil a quantity of sweet potatoes. Have ready a well-buttered baking-dish, and when the potatoes are cold, slice and put a layer in bottom of dish; add a tablespoonful of sugar, salt, and pepper, and plenty of butter; then another layer of potatoes, with sugar, pepper, salt, and butter, as before. Proceed in this way until your dish is full. Pour over the whole enough milk, so that when you tip the dish you can see it. Bake in hot oven from an hour and a half to two hours.

—Mrs. S. B. Hinsdale.

## POTATOES A LA CLYDE

Bake as many potatoes as are required. Select long potatoes; after baking the potatoes split them lengthwise with a sharp knife, and remove the pulps from the rinds carefully with a spoon. Keep the rinds whole. Press the pulp through a colander, then whip through it some melted butter and cream; a flavoring of chopped chives and parsley; season with salt and pepper. Return this pulp to the potato shells. Make it up in mound shape; grate Parmesan cheese over the top of each mound, then stand them in a hot oven till quite brown. Serve piping hot with beefsteak or chops.

—Selected.

## POTATO CROQUETTES

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

—Mrs. W. A. Osborn.

## POTATO CROQUETTES

Five good-sized potatoes boiled mealy. Pour over potatoes while mashing one-half cup of scalding milk. Add one teaspoon of butter, a little nutmeg, pepper and salt. When cold form in shape; dip in egg and cracker crumb; fry in hot deep lard.

—Mrs. M. D. Valentine.

## POTATO FINGER PUFFS

Four potatoes pared and boiled until soft; mash with a little milk and butter, and put aside to cool; when cold add one egg, and beat five minutes with a silver fork. With floured hand mold into finger puffs, and fry to a light brown in beef drippings. Serve in hot side-dishes.

—Mrs. Oscar Miller.

## POTATOES AU GRATIN

Chop rather fine cold-boiled potatoes. Have ready a small earthen baking-dish, put in the bottom of this dish a layer of the potatoes; put over them a dash of white pepper, a little salt, and small bits of butter; grate over all a small quantity of cheese; now add another layer of potatoes, salt, pepper, butter, and cheese as before, and proceed until the dish is full. Pour milk into the dish until when you tip it you can see it. Bake in slow oven about one and one-half hours. The milk should all disappear and the potatoes should be a nice brown. Boiled rice is very nice cooked in the same way.

—E. G. H.

## STUFFED POTATOES

Take fair, large potatoes, bake until soft, cut a round slice off the top of each; scrape out the inside carefully, so as not to break the skin, and set aside the empty skins with their covers. Mash the inside very smoothly, working into while hot some butter and cream, about half a teaspoonful of each for every potato. Season and work soft with milk; put into a saucepan to heat. When hot fill the skins with mixture, replacing the tops. Return to oven three minutes; arrange on a napkin in deep dish with caps uppermost; cover with folds of napkin, and eat hot.

—Mrs. Oscar Miller.

## LYONNAISE POTATOES

Two cupfuls of cooked chopped potatoes, one even tablespoonful of finely chopped onion, two tablespoonfuls of butter, one tablespoonful chopped parsley; salt and pepper to taste. Melt the butter, add the onion, and fry until a nice brown; add the seasoned potatoes, and stir until they have absorbed all the butter. Add the parsley, and serve at once.

—Aceola Cook Book.

## ESCALOPED POTATOES

Butter a baking-dish, pare potatoes, and slice them; put in dish a layer of potatoes, and sprinkle with salt, pepper, a little butter, and then another layer of potatoes, etc., until the dish is nearly full; then fill with milk or cream. Bake one and one-half hours.

—Aceola Cook Book.

## BOILED PARSNIPS

If young, scrape before cooking; if old, pare carefully, and if large, split. Put into boiling water, salted, and boil if small and tender from half to three-quarters of an hour; if full





grown, more than an hour. When tender drain and slice lengthwise, buttering well when they are dished. For frying after boiling cut in thick slices; dredge with flour, and fry brown on both sides in hot butter.

—M. E. Perry.

### RICE CROQUETTES

Half a coffee cup of rice, one teaspoonful of salt, one quart cold water; cook rice until tender, and set aside to cool; when cold add the grated rind of half a lemon, form into croquettes, dip in well-beaten egg, then bread crumbs; fry in butter until golden brown.

—Mrs. Etter.

### BAKED SQUASH

Boil and mash fresh squash; stir in two teaspoonfuls of butter and an egg well beaten, a quarter of a cup full of milk; salt and pepper to taste. Fill a buttered pudding-dish with this; strew fine buttered bread crumbs over the top, and bake to a nice brown. This is a very delicate way to prepare squash.

—Mrs. L. H. Brown.

### BAKED TOMATOES

Remove the tops of fresh tomatoes, also a little of the inside; prepare buttered crumbs; season with salt, pepper, and powdered sage. Onion juice or other seasoning may be used in place of the sage. Fill the cavities, and cover the top with crumbs. Bake in a hot oven until the crumbs are a delicate brown.

—M. Brewster.

### FRIED TOMATOES

Wash and cut into halves six nice smooth tomatoes; place in a granite baking-pan with the skin side down. Cut a

quarter pound of butter in small pieces, and place over the tomatoes; dust with salt and pepper, and stand over a moderate fire to fry slowly. When the tomatoes are tender take them up carefully with a cake turner, and slide on a heated dish. Draw the baking-pan over a quick fire; stir until the butter is a nice brown; then add two tablespoonfuls of flour; mix until smooth; add a pint of milk or cream; stir continually until it boils; season with salt and pepper to taste; pour over the tomatoes, and serve.

—Miss Georgia Brokaw.

### ESCALOPED TOMATOES.

One pint of fresh or canned tomatoes, one generous pint of bread crumbs, one tablespoonful of sugar, one scant tablespoonful of salt, one-fourth teaspoonful of pepper. Put a layer of the tomatoes in a baking-dish; dredge with salt or pepper, and dot butter here and there. Now put in a layer of crumbs, continue this until all the ingredients are used, having crumbs and butter for the last layer. If fresh tomatoes have been used bake one hour, but if canned bake half hour.

—Miss Georgia Brokaw.

## SALADS AND SALAD DRESSINGS

“To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together.”—Spanish Proverb.

### CHEESE SALAD

Mash one Neufchatel cheese and moisten with milk; form into balls size of robins' eggs, sprinkle with finely chopped parsley, arrange in lettuce leaves, and garnish with olives or radishes, and serve with French dressing.

—Mrs. L. H. Brown.

### EGG SALAD

Six eggs boiled hard. Take the whites off without breaking the yolks. Chop the whites; chop about twice as much celery as you have egg; mix together, and season with salt and pepper to taste. Place about two tablespoonfuls of this on the center of lettuce leaves in a pyramid, and crown with the yolk. Put over this a tablespoonful of mayonnaise.

—Georgia Brokaw.

### FRUIT SALAD

Serve on lettuce leaves with French dressing, sliced oranges, bananas, Malaga grapes, and English walnuts.

—S. M. Brewster.

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## POTATO SALAD

Six potatoes, two onions, three eggs boiled hard. Slice potatoes, onions, and whites of eggs together. Rub the yolks to a cream; add one half pint of cream; salt, pepper, and vinegar to taste.

—Mrs. John Lockwood.

## SWEET-BREAD SALAD

Boil the sweet breads in salted water until tender; when cold pick in small pieces, and serve with lettuce and mayonnaise dressing.

—Mrs. Georgiana Crater.

## TOMATO SALAD

Select nice, smooth round tomatoes, peel and remove a portion of the pulp. In the opening in the tomato pour chopped celery and cabbage, seasoned with salt and pepper, celery, and mustard seeds. Allow one-third celery to two-thirds cabbage. Serve ice-cold on lettuce leaves with a table-spoonful of mayonnaise on each tomato.

—Mrs. M. J. Demarest.

## WALDORF SALAD

Mix equal quantities of fine-cut apple and celery, and moisten with mayonnaise dressing. You want tart apples. When you pare any fruit, use a silver knife. As you pare the apples for this salad, put them into cold water with a little bit of lemon juice; the sour water prevents them from turning dark, and keeps them white. Have your celery cut in cubes the same size as the apples. If you wish, add English walnuts to this salad. Garnish with curled celery. An attractive way for serving Waldorf salad is to remove the tops from perfect

apples, red, or green, scoop out the fruit, leaving enough to keep the skins shapely. Fill the shells with the salad, replace the tops, and serve on lettuce leaves.

—Editors.

### CHICKEN SALAD

Boil fowls well done and remove the skin; cut white and dark meat in small squares. Two stalks of celery and two hard-boiled eggs, chopped fine, and mix thoroughly with the meat. Season to taste, and add mayonnaise dressing.

—James Ash.

### CABBAGE DRESSING NO. 1

Half cup of vinegar, one teaspoonful of salt, one-half teaspoonful of pepper, one teaspoonful sugar, one-half cup cream; beat all together; pour cold over cabbage.

—Mrs. W. H. Demarest.

### CABBAGE DRESSING NO. 2

One-half cup of vinegar, one-half teaspoonful of salt, one-half teaspoonful of pepper, one tablespoonful of sugar; let this come to a boil; one tablespoonful of butter, one teaspoonful of flour; cream together, and boil five minutes. Add one egg beaten light.

—Mrs. Margaretta Brewster.

### SALAD DRESSING—FRENCH

Two tablespoonfuls of oil, one tablespoonful of vinegar, one-half teaspoonful of salt, one-half teaspoonful of pepper. Mix all well together.

### SALAD DRESSING NO. 1

One egg well beaten, one teaspoonful of mustard, one teaspoonful of salt, one teaspoonful of sugar, one-fourth tea-

spoonful black pepper, two-thirds of a cup of vinegar. Mix together, and boil until it thickens, being careful not to scorch.

—Mrs. M. Irving Demarest.

### SALAD DRESSING NO. 2

One-half cup of vinegar, one egg, one-half teaspoonful of mixed mustard, one teaspoonful of sugar, a little salt. Mix well; put on the stove, and heat until it thickens, stirring all the time.

—Mrs. Oscar H. Miller.

### SALAD DRESSING NO. 3

One pint of vinegar, two tablespoonfuls of butter, one tablespoonful of salt, two tablespoonfuls of sugar. Put into farina boiler, and melt all together. Reserve a little of the vinegar, and mix with two teaspoonfuls of mustard, one-fourth teaspoonful of Cayenne pepper, five eggs, well beaten. When the first mixture has cooled some, stir it into cold vinegar, mustard, and pepper, then into the eggs. Return to farina boiler, and cook until it thickens. Before serving them with cream, if vinegar is very sour, dilute it with water.

—Mrs. Jessie F. Donald.

### SALAD CREAM

One heaping tablespoonful of mustard, one teaspoonful of salt, one tablespoonful of sugar; scald with hot water enough to mix. Add butter size of an egg. Add one-half cup of milk and two-thirds of a cup of vinegar and three well-beaten eggs. Put over the fire in double boiler, and cook to smooth, creamy consistency. Will keep some time bottled in a cool place.

—Mrs. E. H. Boynton.





## MAYONNAISE DRESSING

Chill thoroughly eggs, oil, plate, and fork. Put the yolks of two eggs in a soup plate, add one-half teaspoonful of salt, and stir with a silver fork until yolks are well mixed; add oil drop by drop at first; add a drop of vinegar as needed; that is, when the dressing grows oily. As it grows thicker, oil may be added more quickly; add only acid enough to keep the oil and other ingredients from separating. Two eggs will take a half pint of oil. The dressing should be smooth and thick when finished. Season with red pepper and lemon juice.

—Mrs. D. S. Voorhees.

## MAYONNAISE DRESSING FOR CHICKEN OR CABBAGE SALAD

Two eggs, raw, well beaten; one tablespoonful of corn starch, three tablespoonfuls of sugar, one teaspoonful of salt, one saltspoonful of red pepper, two teaspoonfuls of mustard, one cup of vinegar. Dissolve corn starch, mustard, red pepper, salt, and sugar together with a little cold water. Put vinegar on fire, and when hot pour over the eggs, then add the other mixture, and return to the fire, and stir constantly until the consistency of cream. Add two tablespoonfuls of butter at the very last.

—Mrs. E. Franklin.

## BREAD, ROLLS, ETC.

### BREAD NO. 1

Four medium-sized potatoes, boiled in two quarts of water; rub through sieve. When cool add two tablespoonfuls of sugar, one of salt, and piece of compressed yeast; cover, and let stand over night. In the morning knead, and let stand until light. Mold, put in pans, and when light, or, once again its size, bake. This will make four medium-sized loaves.

—Mrs. D. S. Voorhees.

### BREAD NO. 2

One tablespoonful of lard, one tablespoonful of butter (large) one handful of salt, one pint of milk, one pint of water, or one quart of milk, one-half of a compressed yeast cake, two quarts of flour, one tablespoonful of sugar. Boil milk and water, and allow to cool. Rub lard and butter into flour; add sugar and salt; dissolve yeast in part of milk, and slowly work quart of milk and water into the flour; set over night, knead thoroughly, let rise, and bake one hour. This makes two large loaves.

—Mrs. Etter.

### PUMPKIN BREAD

One quart of stewed pumpkin, one yeast cake dissolved in a pint of water, one cup of sugar, lump of butter size of a walnut, two teaspoonfuls of salt; mix together, and knead the same as for other bread. It should be slightly stiffer than white bread. When it is light, mold out, and put in pans;

let it rise; mold the second time, and when light, bake in a moderate oven one hour. This will make two good-sized loaves.

—Mrs. A. E. Clarkson.

### OCEAN GROVE BREAD

One and one-half cups of flour, one teaspoonful of sugar, two teaspoonfuls of salt, butter the size of a walnut. Over this pour one and one-half quarts of boiling milk. Beat well. When cold put in one cake of yeast; let stand until bed time; then add three and one-half quarts of flour. Mold in the morning, and let stand until light.

—Mrs. S. M. Brewster.

### MILK BREAD

Put one quart milk on the stove to boil; while the milk is beating, put one pint of flour in your bowl. One tablespoon lard, sugar and salt. When your milk is boiling pour it on your ingredients and stir until smooth; put one-half yeast cake in half-cup warm water; after the mixture is cool enough pour in your yeast and knead in flour until it will not stick to the fingers, when thrust in the dough. Be careful not to put in too much flour.

—Mother Valentine.

### BROWN BREAD

Two cups of corn meal, one cup of rye flour, one-half cup of molasses, three cups sour milk, one tablespoonful of soda, a pinch of salt. Beat thoroughly; pour in well-greased mold; steam four hours, and bake twenty minutes.

—A. E. Hoagland.

### BOSTON BROWN BREAD

One cup of rye flour, one and one-half cups of Indian meal, half a cup of flour, one cup of molasses, half a pint (scant) sour

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milk, one teaspoonful of salt, one teaspoonful of soda, two teaspoonfuls of shortening.

—H. B. Ames.

### STEAMED BROWN BREAD

In two-thirds of a cup of molasses beat up one tablespoonful of shortening (butter or lard). Then add one and one-half cups of buttermilk with one teaspoonful of soda, a little salt, one cup of Indian meal, one cup of graham flour, and one cup of wheat flour. Beat well, and steam *one* hour. Then place in hot oven for ten or fifteen minutes until nice and brown. The above amount makes two loaves.

—Mrs. John H. Love.

### CORN BREAD NO. 1

One and one-half cups of white meal, one and one-half cups of flour, one-half cup of butter, one-half cup of sugar, one pint of milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, two eggs, a little salt.

—Mrs. H. K. Osborn.

### CORN BREAD NO. 2

One cup of corn meal, sifted; one cup of milk, one egg, one-fourth cup of sugar, one cup of flour, one tablespoonful melted butter, one-half teaspoonful of salt, two teaspoonfuls of baking-powder; beat hard.

—Mrs. Ernest H. Boynton.

### CORN BREAD NO. 3

One-half pint of flour, one gill of corn meal, one-half pint of milk, two tablespoonfuls of sugar, one generous tablespoonful of butter, one and one-half teaspoonfuls of baking-powder, one-third teaspoonful of salt, two tablespoonfuls of boiling water, one egg. Mix all the dry ingredients together, and rub them

through a sieve. Beat the egg till light, and add milk to it; then pour this mixture on the dry ingredients, which should be beaten well. Now add the butter, first melting it in the hot water. Pour batter in well buttered pan, and bake for half an hour.

—Mrs. R. E. Morris.

### CORN CAKE

Two cups of Indian meal, one-half teaspoonful of salt, two teaspoonfuls baking-powder, one tablespoonful of sugar, one tablespoonful wheat flour, one pint of milk, one egg. Beat all together, and bake one-half hour, or till done.

—Mrs. Isaac Inslee.

### CORN GEMS

Two cups of corn meal, two cups of flour, two cups of sweet milk, two eggs, three heaping teaspoonfuls of baking-powder, one-half cup of butter, one-half cup of sugar. Bake in gem pans.

—Mrs. W. H. Miller.

### BREAKFAST CORN CAKES

One cup of flour, one cup of corn meal, scant; one-half cup of sugar, one tablespoonful of melted butter, two cups of milk, two eggs beaten thoroughly, two teaspoonfuls of baking-powder. Bake in gem pans.

—Mrs. Charles Taylor Pierce.

### BISCUIT

One pint of milk, piece of butter size of an egg, two teaspoonfuls of cream of tartar, two teaspoonfuls of soda; flour, salt; mix soft.

—Mrs. M. G. V.

## RAISED BISCUIT NO. 1

One quart of sweet milk, one cup of butter or lard and butter, half and half; a little sugar; salt to taste; one compressed yeast; make quite soft. After light make into small biscuits, and raise until very light, then bake in quick oven.

—Mrs. J. E. Breckenridge.

## RAISED BISCUIT NO. 2

One pint of milk, one cup of lard, one-half cake of compressed yeast, one tablespoonful of sugar, one-half teaspoonful of salt; flour to make a soft dough; let rise over night; in morning make into balls; let them rise, and bake them in quick oven.

—Mrs. J. Edgar Brown.

## RAISED BISCUIT NO. 3

One-half cake Magic Yeast, one-half pint milk, one-half cup of water, four cups of flour, one-half cup butter and lard, mixed, one egg, one teaspoonful of salt; one tablespoonful of sugar. Prepare a sponge at night as follows: Heat one-half pint of milk, then add enough sifted flour to make a rather stiff batter; add one-half cake of yeast, previously soaked in one-half cup lukewarm water; then set in a warm place to rise. In the morning mix thoroughly into the dough one-half pint warm milk, also the butter (mix the butter and the lard into the milk before adding to the dough). Then add the egg, sugar, salt, and the remainder of the flour. Let rise, and when ready to make into biscuit, set to rise again until light; then place in a moderately hot oven, and bake for twenty minutes. This quantity will make about twenty-five biscuits.

—Mrs. E. Stelle.

## APPLE PANCAKES

Four eggs, one quart of sweet milk, one quart of chopped apples; flour enough to bake on griddle. Sauce for apple





pancakes, one pint of molasses, one-fourth teacupful of vinegar, lump of butter size of a walnut; boil well together; flavor to taste.

—Mrs. C. B.

### APPLE FRITTERS

One cup of sweet milk, one teaspoonful of sugar, two eggs, white and yolks beaten separately; two cups of flour, one teaspoonful of baking-powder. Chop some good, tart apples; mix in the batter; fry in hot lard; serve with maple syrup.

—Mrs. J. E. Breckenbridge.

### BATTER FOR FRITTERS OR EGG PLANT

Two eggs, one-half cup of milk, a little salt; flour enough to make a stiff batter. Beat eggs, add milk, and salt, then gradually stir in the flour, being careful to get the mixture smooth and free from lumps. Cut egg plant, or apples, very thin; dip in batter, and fry in deep, boiling fat.

—Mrs. W. H. Jewett.

### CINNAMON BUN

One cup of sweet milk, lukewarm; one cup of sugar, one yeast cake, dissolved in one cup of tepid water; one scant cup of butter and lard mixed; three eggs, little salt; flour sufficient to roll. Let rise over night, knead down, roll out about one inch thick, spread with butter, sprinkle with cinnamon, and you can add currants. Make in roll, cut down in slices, and put in pan; when light bake. To make the candy dressing seen in bakeries, cover the bottom of the pan liberally with lard, and then sprinkle with sugar; it is best not to let this pan set on the bottom of the oven, so the dressing will not burn.

—S. C. C.

## CINNAMON CAKE

One cup mashed potatoes; one cup of the water in which they were boiled; two cups sugar; one cup butter and lard, mixed; one teaspoonful salt; a cup of yeast; one egg; flour to make a dough. At night set a sponge thus: The cup of mashed potatoes; the cup of potato water; one of sugar and yeast and flour. In the morning add the other cup of sugar, butter, lard, egg, and flour to make dough. When perfectly light, cut slices off large enough to cover a pie plate. They should be less than an inch thick. Let them rise until very light; then wash them well with melted butter, and sprinkle thickly with sugar, cinnamon, and a little flour, rubbed together. Bake in a moderate oven about twenty minutes. They are delicious hot or cold.

—Mrs. Harriet E. Williams.

## CORN-MEAL GEMS

One pint of corn meal; one pint of wheat flour; one-half teaspoon salt; six tablespoonfuls of sugar; butter size of an egg; one pint of milk. Bake in gem tins.

—Mrs. J. Edgar Brown.

## COFFEE CAKE

One cup sugar; one cup butter; one pint milk; four eggs; one yeast cake; two quarts of flour; enough lukewarm milk to make a stiff batter. Let it rise; then stir with spoon, and pour into well-greased dripping-pans. For the top: A lump of butter, size of an egg, melted; then add confectioners' sugar (little lumps), and sprinkle with ground cinnamon, and pour on top. When it rises in pans, bake in moderate oven one-half hour.

—Mrs. W. B. Krug.

## FAIRY-TOAST.

Take whites of three eggs and whip to a stiff froth; and then add one wine-glass of currant or grape jelly, which will make it a pretty shade of pink. Then take one dozen individual square sponge cakes, place in a flat glass dish, and on top of each heap a tablespoonful of the above mixture, with a drop of jelly the size of a cherry, on top of each. Make a soft custard of yolks of eggs; flavor with drop of vanilla, and pour around the cakes, when you will have a simple and delicious little dessert.

—Mrs. W. B. Krug.

## FRENCH ROLLS

Dissolve one cake of dry yeast in one-half pint of lukewarm water; add flour to make a sponge. Set in warm place to raise till very light. Add one-half cup butter; one pint sweet milk (previously scalded); two eggs; one teaspoonful salt; two tablespoonfuls sugar. Knead in flour as for bread. Set in warm place to raise. When light, mold rolls. Raise again and bake.

—Mrs. N. Johnson.

## GEMS

One pint of sweet milk; one egg; one-third cup butter; one teaspoonful of soda; two teaspoonfuls cream of tartar; three cups flour; one teaspoon salt. Bake in gem tins.

—J. B. Edgar.

## GERMAN PUFFS

One cup flour; one cup milk; one tablespoonful butter; four eggs. Put milk and butter on the stove, when to the boiling point, add flour and stir constantly until thick; then let cool. Add yolks of eggs, and stir till smooth. Beat whites

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of eggs to a stiff froth; and add to other mixture butter and flour. Use gem pans; fill each about half full; bake in a moderate oven thirty-five minutes. These are very nice for luncheon, and can also be filled with cream and used as a dessert.

—Mrs. L. H. Brown.

### GLOUCESTER WAFFLES

Three eggs, one quart of milk, one-fourth of a pound of butter, two tablespoonfuls of sugar, pinch of salt, yeast powder. Flour to mix in a thick batter.

—Mrs. Robert Valentine.

### WHITE MUFFINS

One egg beaten separately, two tablespoonfuls of butter melted, one cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder.

—Mrs. R. N. Valentine.

### GRAHAM BREAD NO. 1

Take one and one-half pints of lukewarm water: dissolve one yeast cake (compressed) in this if desirable to have it rise in a few hours; if otherwise, half a cake. Mix with enough white flour to make a good sponge, salt, and add one cup of molasses; left to rise. When light add graham flour to make stiff enough to put in a pan, simply stirring with spoon. Do not knead. In using graham flour, sift it, first using all you need of sifted flour, and one-half of the bran that will be left in the sifter; spread with spoon into small bread tins; left to rise again. When very light stir over all with a fork, and bake from three-quarters to one hour in medium oven.

—H. B. Ames.

### GRAHAM BREAD NO. 2

Two cups of graham flour, one cup of white flour, one cup

of sour milk, one cup of molasses, one teaspoonful of soda dissolved in milk. Steam two hours; dry in oven.

—Mrs. W. L. Harned.

### GRAHAM GEMS

Two cups of milk, one egg, one tablespoonful of molasses, one-third teaspoonful of salt, one-third teaspoonful of soda; graham flour to make a stiff batter. Bake in gem pans.

—Mrs. Isaac Inslee.

### GRAHAM BISCUITS

One cup of sour milk, a scant tablespoonful of brown sugar, half a teaspoonful of salt, two cups of flour, one teaspoonful of baking powder.

—Mrs. Charles Taylor Pierce.

### GRIDDLE CAKES

Three cups of flour, salt, two eggs broken without beating directly into flour, add milk to make batter, beat very hard. Just before baking add two spoonfuls of baking powder.

—J. E. H.

### RAISED GRIDDLE CAKES

One quart of water, one-half cake of compressed yeast, one teaspoonful of salt; mix to the right thickness by adding two spoonfuls of flour to one of Indian meal. Prepare this at night; in the morning add salt and a spoonful of soda. In the morning keep one cup of this batter, to which add one cold cake, broken in small pieces, and stir stiff with flour, and let this rise until night; when add water, and mix again with flour and meal for the next morning. This process will keep the cakes light for some weeks without adding fresh yeast. The cold cake added makes them brown nicely.

—Mrs. D. S. Voorhees.

## MILK ROLLS NO. 1

Six cups of flour, one yeast cake, one pinch salt; butter the size of an egg, enough milk to mix with a stiff dough. Let them rise until very light; roll out, cut with a biscuit cutter, put a piece of butter on each one, and fold over. When very light bake fifteen minutes.

—Mrs. J. Lockwood.

## MILK ROLLS NO. 2

Six cups of flour, one yeast cake, one pinch of salt, butter size of an egg; enough milk to mix a stiff dough, and let it rise. Then roll out quickly on floured board; cut in good-sized rounds with biscuit cutter. Butter one-quarter surface, and fold over; then place in pan; allow to rise again; bake in quick oven thirty minutes.

—Mrs. W. D. Krug.

## MUFFINS

Two eggs, one cup of milk, one tablespoonful of butter, two teaspoonfuls of baking powder, and flour enough to thicken; a little salt.

—Mrs. Margaretta Brewster.

## CORN MUFFINS

Two eggs, one cup of corn meal, one and one-half cups of flour, one tablespoonful of butter, one-half cup of sugar, one cup of sweet milk, two teaspoonfuls of baking powder; a little salt.

—Mrs. F. F. Anness.

## ENGLISH MUFFINS

One quart of milk, tablespoonful of butter slightly warmed, tablespoonful of sugar, two and a half cups of flour. Add half





a cup of yeast, and let it rise over night. Put a little salt in the batter. This will make eighteen muffins.

—Mrs. Charles Taylor Pierce.

### MUFFIN BREAD

One pint sweet milk; two tablespoons sugar; two of melted butter; two cups flour; two eggs beaten very light; two teaspoons baking powder; pinch of salt.

—Mrs. M. D. Valentine.

### PARKER HOUSE ROLLS

One pint of milk, three and one-half cups of flour, one heaping tablespoonful of butter, a dessertspoonful of salt, and two of sugar. Scald the milk; let cool; rub the butter, salt, and sugar all together with the hands until no trace of the butter is left in the flour; put one compressed yeast cake into a cup of luke-warm water, and let stand about ten minutes; then add to the milk and stir; make a well in the flour, and pour in the yeast and milk; let stand one hour. Then mix and stand over night. In the morning add more flour; knead very lightly, and let rise again. When very light toss on board, roll out, and cut with biscuit-cutter about an inch thick; fold over with small piece of butter between every one.

—Mrs. L. H. Brown.

### POP OVER

One cup milk, one cup flour, two eggs, a little salt, and a little sugar. Beat very hard, and put in gem pans that have been heated very hot.

—Mrs. J. E. Nash.

### RUSK NO. 1

Scald one pint of milk; when lukewarm add two ounces of butter cut into bits, four tablespoonfuls of sugar, half a

yeast cake dissolved, a quarter of a teaspoonful of salt, and sufficient flour to make a smooth batter. Beat thoroughly, cover, and stand aside in a warm place for four hours. When light add sufficient flour to make soft dough; knead carefully, form into small rusks, stand in greased pan; when doubled in bulk brush with milk, and bake in quick oven twenty minutes. To glaze, take from oven a few minutes before time expires; brush with mixture of sugar and white of an egg beaten lightly together.

—Edith G. Hinsdale.

### RUSK NO. 2

One and one-half pints of milk warmed, two and one-half cups of sugar, scant cup of shortening, one yeast cake mixed up an hour or so before mixing the rusk, to let it rise. There should be about one and one-half teacupfuls of the yeast when light. Mix up soft and put in a warm place to rise. It is a good plan if you have a warm place, to mix over night. When light or in morning do them out with the hands like biscuit, crowding them slightly in the pan. Let rise until they are fully as large again as when you do them out. Bake in a quick oven for about fifteen minutes. These are very nice split open, and browned and dried in a slow oven, to eat with coffee.

—Mrs. A. F. Clarkson.

### RUSK NO. 3

One scant cup of sugar, three-quarters of a cup of butter, one cup of yeast, one pint of milk, one teaspoonful of salt, one egg; flour enough to make a soft dough. Cream the butter and sugar, heat the milk lukewarm, and heat the egg; add salt, yeast, and flour, and set in a warm place over night to rise in the morning. Make into balls the size of an egg, and let rise, and bake from twenty to thirty minutes.

—Mrs. C. P. Osborn.

## RICE CAKES

Boil one cup of rice soft, one pint of flour, two eggs, one cup of milk, salt. Bake on a griddle.

—S. M.

## SALLY LUNN NO. 1

Sift together one quart of flour, one teaspoonful of salt, two teaspoonfuls baking powder; rub in two-thirds of a cup of butter, cold; add four beaten eggs, one-half pint milk; mix into a firm batter like cup-cake; pour into two round cake tins, and bake twenty-five minutes in pretty hot oven.

—Mrs. S. B. Hinsdale.

## SALLY LUNN NO. 2

One pint of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt, two eggs, one-half cup of sweet milk, one-half cup of melted butter. Beat the eggs, whites and yolks, separately; add to the yolks the milk, stir slowly into flour; then add the butter and the whites of egg last. Bake in muffin pans two-thirds full.

—Mrs. Etter.

## TEA ROLLS

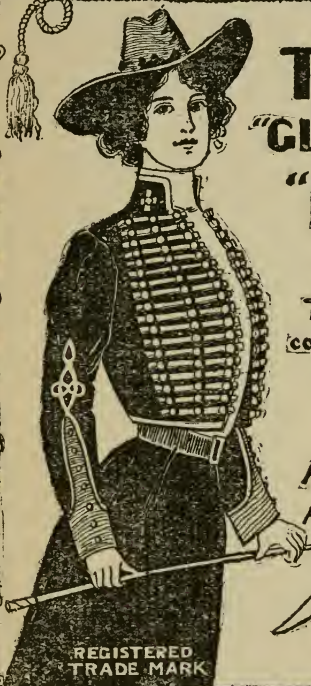
One pint of sweet milk boiled. While still warm add lump of butter size of egg, two tablespoonfuls of sugar, a little salt, half cake of compressed yeast. When light mold fifteen minutes; let rise again, and cut into round cakes. Spread each half with butter, and fold over on the other half. Put into pans, and when light bake in a quick oven.

—Mrs. F. J. Perry.

## WAFFLES

One quart of milk, three eggs, one teaspoonful of salt, three cups of flour, three teaspoonfuls of baking powder, one tablespoonful of molasses.

—Mrs. C. Edwards.



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## QUICK WAFFLES

Two pints sweet milk; one cup melted butter; sifted flour to make soft batter; then add well-beaten yolks of six eggs; then beaten whites; lastly, just before baking, four teaspoonfuls baking powder. After putting in eggs, and before adding baking powder, beat very fast and hard for a few minutes.

—Mrs. S. B. Hinsdale.

## PUDDINGS

“The woman who maketh a good pudding in silence is better than she who maketh a tart reply.”

### APPLE DUMPLINGS (OLD)

Three pints of flour; a little salt added to the flour; two teaspoons of soda; four teaspoons of cream tartar. Sift all thoroughly together. Now rub into the flour shortening the size of an egg; add milk to make soft dough made into dumpling. Sauce to cook them in: One pint boiling water; one and one-half cup sugar; one-half cup butter. Let it be boiling hot when dumplings are added. Bake.

—Mrs. J. Edgar Brown.

### BAKED APPLE DUMPLING

Pare and core five tart apples. Make a plain pie crust; roll it out and cut in as many pieces as you want dumplings. Lay an apple on each crust; fill the core with sugar and grated nutmeg or cinnamon. Now bring the corners up over the top of the apple and close it. Butter well a deep baking dish, lay the apples in as close as possible. Stir to a cream one cup of butter and two of white sugar. Put this over the top of the dumplings. Pour cold water round them to keep from sticking, and bake nearly two hours, slowly. These will need no other sauce than that in which they baked. Serve in the baking dish.

—Mrs. J. M. L.

## APPLE PUDDING

Fill a buttered baking dish with sliced apples. Pour over the top a batter made of one tablespoonful of butter; one-half cup sugar; one egg; one-half cup of milk; one cup of flour, in which has been sifted one teaspoonful of baking powder. Bake in a moderate oven. Serve with cream and sugar or liquid sauce.

—Mrs. I. N. Harned.

## APRICOT PUDDING

One can of apricots; small half cup of tapioca; one small cup of sugar; one-half teaspoonful vanilla. Soak tapioca over night, drain juice and boil until clear; take off; season; pour over apricots, and bake until brown.

—Miss Preston.

## CABINET PUDDING

Beat one-fourth of a pound of butter and one and one-half pounds of sugar to a cream; then the beaten yolks of five eggs; one-half cup of milk; one-half pound of flour, sprinkled in with the whites of five eggs. At last, one pound of raisins and one small lemon, juice and rind, grated. Spices to taste. Boil two and one-half hours or longer.

—Mrs. Nash.

## CHERRY TAPIOCA

One and one-half pounds sour cherries; one cup of tapioca; sugar to taste. Soak tapioca over night; in the morning put on the fire with one pint of boiling water; simmer slowly until the tapioca is perfectly clear; stone the cherries; stir them into the boiling tapioca; sweeten; turn into the dish in which they are to be served and put away to cool. Serve cold with sugar and cream.

—Mrs. Wm. Edgar.





## CHERRY PUDDING

Into one pint of sifted flour put two teaspoonfuls of baking powder and one-half a teaspoonful of salt. Add one cup of milk and two tablespoonfuls of melted butter. Beat the yolks of two eggs, add one-half cup of sugar, and beat them well into the dough, then add the whites of the eggs, beaten stiff; then a pint of stoned cherries, well rolled in flour. Boil for two hours, in buttered pudding mold. Any kind of fruit can be used.

—Dellie B. Hancock.

## CHOCOLATE BLANC MANGE

One quart milk; one-half box of gelatine, dissolved in hot milk; two tablespoonfuls of grated chocolate; one cup of sugar; two eggs. Dissolve sugar and chocolate together, letting it cook a little; add eggs, well beaten; add all to gelatine and milk, while hot. Serve with soft custard.

—Mrs. William Edgar.

## CHOCOLATE PUDDING

One quart of milk on to boil; add one and one-half pints of bread crumbs; one-third of a cake of chocolate, grated; let this boil. Then beat the yolks of three eggs; sugar to taste; a piece of butter the size of a walnut; beat one yolk very light, and stir into the mixture. Bake in oven over one hour; put frosting on top, if desired.

—Miss Preston.

## DANDY PUDDING

One quart milk; four eggs; one cup sugar; one tablespoon cornstarch. Four yolks, sugar and cornstarch beaten well together to a stiff froth. Put a little of the boiling milk to the egg and then mix together, and add vanilla; whites four eggs; four tablespoons of powdered sugar, beaten to a stiff froth; add it to the pudding and brown.

—S. M. Brewster.

## ENGLISH SUET PUDDING

Two cups chopped suet; two and one-half cups flour; two and one-half cups raisins; one cup milk (large); one egg; one teaspoon salt; two teaspoons baking powder. Mix suet, flour, raisins, baking powder, and salt together; beat egg, and add to milk; moisten the dry mixture with this; tie in pudding-bag, and boil two hours. If bag is wet, then dusted with flour before putting in the mixture, it will turn out nicely without sticking. Serve with milk sauce.

—Mrs. H. J. Forbes.

## FIG PUDDING

One pound of figs cut fine; one pound suet; one loaf of baker's bread, crumbled fine; one pound sugar; one nutmeg; four eggs; one tablespoonful baking powder; one cup of sweet milk; one cup sifted flour. Mix well together. Boil two hours.

—Miss Minnie Campbell.

## FRUIT DUMPLINGS

Make a nice biscuit crust with one coffee-cup of flour; two spoonfuls of Royal baking powder, and a piece of butter the size of an egg. Mix quickly together, with just enough milk to make a soft dough. Put into a round earthen dish either raspberries, peaches, or apples, as the season may be, and fill the dish two-thirds full of fruit. Put over them a cup of sugar. If peaches or apples, a cup of water; if raspberries, not quite so much, and a very little butter. Cover this with a thick crust of dough. Turn over this another two-quart basin, just the size of your dish and cover closely; set on the top a flat-iron or some weight, and put your dish on the stove to cook. As the fruit stews, if the dish is closely covered, the

crust will steam done. A flat cover will not allow the dough to rise, which will be very light and fill nearly one-half of the upper dish. Serve with any nice sauce.

—J. E. H.

### GRAHAM PUDDING NO. 1

One and one-half cups of graham flour; one-half cup of New Orleans molasses; one-half cup of butter; little salt; one-half cup of sweet milk; one egg; one teaspoonful of cinnamon; one-half teaspoonful of cloves; one cup of raisins; one-half cup of currants. Put in a tin mold and steam two hours. Use a hard or liquid sauce, whichever is preferred.

—Mrs. A. E. Clarkson.

### GRAHAM PUDDING NO. 2

One and one-half cup graham flour; one cup milk; one-half cup molasses; one cup chopped raisins; one-half teaspoon salt; one teaspoon soda. Put in steamer.

—Mrs. S. E. Potter.

### HEAVENLY REST

Take a fresh home-made angel cake, cut in three layers, and use the top of the cake for the bottom fitting, the others as they belong. Whip one pint of good thick cream, ice-cold, to a firm froth, do not get beyond that, it must not be buttery. Add one tablespoon of sherry one tablespoon of vanilla; sugar to taste; one-fourth of a pound of preserved cherries; fresh and firm marshmallows, about one-half pound, very fresh, and torn into two or three parts. You may add preserved ginger, or any preserved fruits, angelica or preserved violets. You want all the ingredients fresh and of the best quality. Place mixture between layers and cover the whole outside of cake also. Keep cold until time to serve.

—Mrs. F. G. Tisdall.

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## HONEYCOMB PUDDING

One-quarter pound butter, warmed in one teacup milk; one pint molasses; one teacup sugar; one teacup flour; six or eight eggs, beaten separately; one teaspoonful soda, just before baking. Bake in a moderate oven thirty or forty minutes. Eat with wine sauce or fairy butter.

—Miss Preston.

## INDIAN MEAL PUDDING

Mix together seven tablespoonfuls of Indian meal; one cup of sugar; two teaspoonfuls of cinnamon; lump of butter, size of walnut; pinch of salt. When mixed, pour over it a pint of milk, previously scalded, and stir until a smooth batter; steam two hours. Use hard or liquid sauce, whichever is preferred.

—Mrs. Clarkson.

## INDIAN PUDDING NO. 1

Three pints milk; four eggs; one heaping cup yellow corn meal; one small cup molasses; two tablespoons butter; one teaspoon salt; one teaspoon ground ginger; one teaspoon cinnamon. Heat milk in double boiler. When it is scalding hot, pour it on the salted meal, stirring carefully to prevent lumping. Return to the fire and cook one-half hour, stirring often. Beat molasses and butter together; add the eggs, whipped light; the spice, and the meal, and milk; beat hard. Turn all into a buttered pudding dish and bake, covered, one hour. Stir the pudding well up from the bottom and brown.

—Mrs. E. H. Boynton.

## INDIAN PUDDING NO. 2

Two quarts milk, boiled. Add eight tablespoonfuls white corn meal, wet with cold milk; boil a short time. When partially cold, add four eggs; a little butter; four tablespoons molasses. Bake two hours.

—Mrs. C. B.

## JOHN'S DELIGHT

Two cups chopped bread; one-half cup chopped suet; one-half cup molasses; one egg; a little flour; one cup raisins; one cup sweet milk, with half a teaspoon of soda dissolved in it; one-half teaspoon cloves; one teaspoon cinnamon; a pinch of mace. Salt. Boil two hours in a pudding boiler. Sauce: Whites of two eggs, beaten with one cup of sugar. Pour over it one cup of boiling milk. Just before serving add the juice of one lemon.

—Bertha M. Campbell.

## KENILWORTH PUDDING

One cup brown or white sugar; one cup milk; one cup bread crumbs; one cup currants and raisins; one-half nutmeg; one teaspoon cinnamon; a little allspice; two eggs, well beaten; butter the size of an egg. Mix all together and bake half an hour.

—Miss Preston.

## LANSINGBURGH PUDDING

Two tablespoonfuls of sugar; two eggs; butter the size of an egg; one cup milk; two cups flour; two teaspoonfuls of baking powder; one cup chopped raisins, or one-half pound of figs—fruit. Boil one hour. To be eaten with hard sauce.

—Mrs. W. H. Demarest.

## LEMON PUDDING

One quart milk; one and one-half cups bread crumbs; two eggs (yolks); one lemon, grated rind and juice; one tablespoonful butter (scant); one cup sugar. Bake in moderate oven; when done, take from oven; let partly cool; make meringue of whites, sprinkle on top, return to oven, and brown. Serve cold.

—Florence Dixon.

## LOG CABIN PUDDING

Eight lady fingers, split and spread with jelly. Lay upon a flat dish in crossbars; beat whites of two eggs and pour over the cabin; brown one minute in hot oven. Make a custard of yolks of eggs to eat with it.

—Mrs. Oscar Miller.

## MOUNTAIN OF SNOW

One-half box gelatine (Cox's); one-half cup cold water; one-half cup boiling water; whites of six eggs; two cups white sugar (granulated); juice of two lemons. Put gelatine to soak in cold water for an hour or more; then add boiling water. Beat whites, sugar, and gelatine, and juice together three-quarters of an hour and set to form on ice. Custard: Yolks of six eggs; one and one-half quarts milk; six table-spoonfuls sugar. Cook in saucepan on stove.

—Mrs. W. H. Jewett.

## ORANGE BASKETS

One-half dozen oranges; one ounce gelatine; one and a third cup sugar; one lemon. Cut the oranges in halves; dig out contents, and be careful not to break the skin. Then pink out the edges and place in cold water. Proceed to make orange jelly by soaking gelatine ten minutes in a very little cold water, to which add the juice of lemon and oranges and the sugar. After this has soaked, add one and one-half pints of boiling water, and stir till gelatine and sugar are all dissolved and then strain into the orange baskets. By adding a little handle, made by twisting two strips of tissue paper, orange and white, together, and tying to each side our dainty dessert is completed.

—Mrs. W. B. Krug.





## ORANGE SERVED WITH RICE

Take the pulp out as whole as possible and drop it in a rich syrup, leaving it just long enough to heat thoroughly. Have rice boiled, not too dry. Make a nest of the rice; put the orange and syrup in the center and serve with whipped cream.

—Mrs. A. E. Clarkson.

## PEACH PUDDING

Make a custard of one pint of milk and yolks of three eggs. Drain a can of peaches and cut fine and put in the custard. Bake until the custard sets. When cool add a meringue top made of the whites of three eggs and put in a hot oven until it browns. With the liquor left from the peaches a delicate pudding may be made by adding enough hot water to make a pint, then put in a little sugar and four teaspoonfuls of corn-starch and boil a few minutes. Served cold with cream it is delicious.

—Mrs. J. H. Tappan.

## GRANDMA PERRY'S PLUM PUDDING

One-half pound of raisins; one-half pound currants; one-half pound citron; one-half pound suet; one pint bread crumbs; one-half cup flour (scant); three eggs; one-half cup molasses; one-half teaspoon of soda; one teaspoon of allspice; one teaspoon of cinnamon; one teaspoon of cloves; a little nutmeg; a little salt. Steam four hours.

## PLUM PUDDING

Take half a pound of currants; a pound of sultana raisins; half a pound of Muscatel raisins, seeded and cut in large bits; three ounces each of candied orange peel, lemon peel, and citron. Toss this fruit with a tablespoonful of dried and sifted flour. Mix in a cup a teaspoonful of powdered cinnamon, half

a teaspoonful of cloves and half a nutmeg. Chop fine three-quarters of a pound best beef suet, free from shreds. Sprinkle over it a teaspoonful of salt. Now add the fruit and mix thoroughly. Now add three-quarters of a pound of bread crumbs, that have been dried and sifted, and moisten with a cup of boiling milk. At this stage add half a pound of sugar, and sprinkle in the spices. Beat together without separating the whites from the yolks, eight eggs, and add them to the pudding. It should now be so stiff that it can be stirred with difficulty, and the only sure way is to stir it with your hands as you would bread. Add now a gill of brandy and one of sherry, and mix the pudding thoroughly. Put in a greased bowl and tie a cloth over it. Steam six hours. This can be made a month before Christmas and put away to ripen. When you are ready to use it, put it in the steamer again and steam about two hours. Remove to a large platter, pour brandy over it, and touch a match to it as it is carried to the table.

—Mrs. S. B. Hinsdale.

### ENGLISH PLUM PUDDING

Half pound currants; half pound sultanas; half pound seedless raisins; half pound beef suet, shredded finely; one grated nutmeg; one teaspoonful cinnamon; one pound brown sugar; two cups bread crumbs; two cups flour, with pinch of salt; one small carrot grated; four eggs; enough milk to make a stiff batter. Butter the pudding molds, tie in cloths and boil five or six hours, according to size.

—Mrs. John H. Love.

### POTATO PUDDING

Two and one-half pounds potatoes, made fine by running through a sieve; one pound butter; one pound sugar; nine eggs, beaten separately; one nutmeg; one glass of milk; one

glass of brandy. For a pie only, add an undercrust. Take half as much for a small family.

—Mrs. F. G. Tisdall.

### PRUNE PUDDING NO. 1

One pound prunes, soaked over night. Stew one hour with three tablespoons of sugar, two tablespoons of sherry. Rub through a colander, then add whites of six eggs, beaten stiff with wire spoon; bake one hour slowly. Serve with whipped cream, flavored with vanilla or sherry. Grease the pan you bake it in. It is very delicate.

—Jennie M. Valentine.

### PRUNE PUDDING NO. 2

Take one pound of prunes; stew soft and mash through a colander; add four tablespoonfuls sugar; whites of six eggs, beaten to a stiff froth. Beat well. Bake twenty minutes. Eat cold with cream or custard.

—Miss Preston.

### QUEEN OF PUDDINGS

One quart of milk; one pint of bread crumbs; four eggs; one tablespoon of butter; half cup sugar; pinch of salt. Beat yolks of eggs, sugar, butter; add milk, bread crumbs, flavoring, and bake. When done cover with layer of sliced fruit or jelly, then the meringue, beat the whites of eggs to a stiff froth, sweeten and flavor to taste, spread on top of pudding and brown. Serve cold with sweetened cream.

—Mrs. J. Edgar Brown.

### A THIN RICE PUDDING

Three even tablespoons of rice; six even tablespoons of sugar; one quart of milk. Flavor with nutmeg or vanilla. Bake slowly about two hours.

—Mrs. M. Irving Demarest.

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## RICE MERINGUE

One cup of boiled rice; one pint of milk; two eggs; one cup of sugar; one lemon. Beat the yolks of eggs with sugar, then add milk and rice; cook until as thick as soft custard, in a double boiler; then add grated rind of lemon. Pour into buttered dish. Make meringue of whites of eggs and add juice of lemon; pour on pudding and brown in oven.

—Mrs. F. F. Anness.

## RUSSIAN CREAM

Two-thirds box of gelatine; four eggs; one cup of sugar; one quart of milk. Cover gelatine with warm water and let it stand about fifteen minutes. Put yolks of eggs and sugar together beating very light, add the gelatine. Boil the milk and add the mixture to it; cook same as soft custard; take off and stir briskly for five minutes; add whites, which have previously been beaten to a stiff froth, and one cup of wine.

—Mrs. J. B. Edgar.

## SALEM PUDDING

One cup butter; half-cup molasses; one and one-half cups milk; one teaspoon soda; two teaspoons cream tartar; three and one-half cups flour; one cup raisins; spice to taste. Steam two and one-half hours.

—Mrs. Nash.

## SHERRY CREAM

One pint of cream, whipped; about eight kisses; sherry and Maraschino cherries. Break the kisses into lemonade glasses; pour over a little sherry, and then fill glasses up with the whipped cream, saving some large pieces of the kisses for the top; then put two or three cherries on top. Flavor cream with sherry and powdered sugar. Serve very cold.

—Mrs. Oscar Miller.

## SNOW PUDDING

One-half box of gelatine, soaked ten or fifteen minutes in four tablespoonfuls of cold water. Then add a pint of boiling water; the juice of three lemons, and one cup of sugar. Strain it away to cool, not stiff, and add the whites of three well-beaten eggs, and mix thoroughly. Pour into a mold and cool.

—Mrs. W. H. Miller.

## SNOW PYRAMIDS

To one cup of cold heavy cream, add two tablespoonfuls of powdered sugar; half a teaspoonful of vanilla extract, and one tablespoonful of gelatine that has been soaked in a little cold water, and dissolve by stirring it over boiling water. Add to the cream when cool, and whip until light and thick; turn into glasses and stand in a cool place. Just before leaving, beat the whites of two eggs, adding two tablespoons powdered sugar, and add gradually, one-fourth cup of currant jelly. Drop one spoonful on top of each glass of the jelly, heaping it like a pyramid.

—Mrs. L. H. Brown.

## SPANISH CREAM

One-half box gelatine, dissolved in half pint of cold water; one quart of milk, come to a boil; four eggs, yolks beaten with half pint of sugar. Whites beaten stiff, mixed with the rest.

—Miss Georgia Brokaw.

## STRAWBERRY SHORT CAKE

One-half cup of sugar; one cup of flour; one egg; one even tablespoonful of butter; one-half cup of milk; one and one-half teaspoonful baking powder. Bake in two layers. Sweeten the berries and smother them with whipped cream. Put between the layers and on top of the cake.

—Mrs. R. E. Morris.

## STEAM SUET AND FRUIT PUDDING

Two and one-half cups flour; one teaspoon soda; one-half teaspoon salt; one-half saltspoon cinnamon; one-half saltspoon nutmeg; one cup chopped suet, or two-thirds cut butter; one cup chopped raisins or currants; one cup water or milk; one cup molasses. Sift the soda, salt, and spice into the flour; rub in the butter and add the raisins. Mix the milk with the molasses, and stir into the dry mixture. Steam in a buttered pudding mold three hours. Serve with creamy sauce. If water and butter be used, three cups of flour will be required, as these thicken less than milk and suet. This pudding is sometimes steamed in small stone cups.

—Mrs. W. T. Ames.

## TAPIOCA CREAM

One-half cup of tapioca, soaked until it becomes soft; add one pint of milk; the yolks of two eggs; two-thirds of a cup of sugar; cook until thick; flavor when cool. Make frosting for top with whites, and brown in oven.

—Mrs. H. M.

## WHEAT PUDDING

Two and one-half cups of flour; two teaspoons of cream of tartar; one teaspoon of soda; a little salt. Sift these together. Beat four eggs well, add to one quart of milk, stir slowly into the flour. Bake in dish, or pour into cups, and steam in pan of hot water in oven. Serve hot with wine or brandy sauce.

—Mrs. J. Edgar Brown.

## VELVET CREAM

One heaping teaspoonful gelatine; two tablespoonfuls of cold water; wine-glass of sherry wine; teaspoonful of lemon juice; one pint of cream, whip, sweeten to taste. Line a dish with lady fingers or sponge cake; put the contents in the middle.

—Mrs. W. H. Demarest.





## A PRETTY DESSERT.

To the beaten whites of six eggs, add one cup of powdered sugar, a large spoonful of butter, melted; two cups of flour, and three cups of milk. Flavor to taste; beat all smoothly together, and bake in a quick oven twenty minutes; cool. To be eaten with cream. It should be transparent and delicate.

—Mrs. L. H. Brown.

## SAUCES FOR PUDDINGS

### CREAMY SAUCE

One-quarter cup butter; one-half cup powdered sugar, sifted; two tablespoonfuls wine; two tablespoonfuls cream. Cream the butter; add the sugar slowly; then the wine and cream. Beat well, and just before serving place the bowl over hot water, and stir till smooth and creamy, but not enough to melt the butter. When the wine and cream are added, the sauce has a curdled appearance. This is removed by thorough beating, and by heating just enough to blend the materials smoothly. It is not intended to be a hot sauce, and if the sauce becomes oily in heating, place the bowl in cold water, and beat again until smooth, like thick cream. Omit the wine if desired, and use half a cup of cream and one teaspoonful of lemon or vanilla. Serve on any hot pudding.

—Mrs. W. T. Ames.

### SAUCE FOR CABINET PUDDING

Rub one cup sugar and one tablespoon of butter to a cream; then the beaten yolks of four eggs; juice and grated rind of lemon; one teaspoon cinnamon. Beat all together ten minutes, then add wine-glass of wine. Set on stove to get hot, not boil.

—Mrs. J. E. Nash.

### EGG SAUCE

The yolks of two eggs, well beaten; add pulverized sugar, beating hard until rather stiff; flavor with wine or vanilla. Good for cottage pudding, raisin puffs, etc.

—J. E. H.

## EXTRA GOOD SAUCE

Beat well together one cup of sugar; one-half cup butter; yolk of one egg; mix tablespoon flour in cold water; add one-half cup hot water; when boiling mix with the other. Just before using add the whites of the egg, beaten to a stiff froth.

—Mrs. C. B.

## GOLDEN SAUCE

Beat one-third cup of butter to a cream, gradually beating into it one cupful of powdered sugar; the yolks of three unbeaten eggs; three tablespoonfuls of wine; beat vigorously. Beat the whites of the eggs to a stiff froth, pour into the mixture; set in a bowl of boiling water; beat five minutes, and serve at once. A teaspoonful of vanilla or juice and grated rind of a lemon, may be substituted for the wine.

—Susie Freeman.

## HARD SAUCE

One-quarter cup of butter; one cup powdered sugar; one teaspoonful vanilla, or a tablespoonful of brandy; whites of two eggs. Beat the butter to a cream, add gradually the sugar; and beat until very light and frothy, then add gradually the flavoring and beat again. Heap it on a small dish; sprinkle lightly with grated nutmeg, and stand away on ice to harden.

—Mrs. Rorer.

## MILK SAUCE

One quart of milk; one large tablespoonful butter; pinch of salt. Put this over the fire and when boiling add two tablespoonfuls flour, mixed to a smooth paste with either cold milk or water. It should be about as thick as heavy cream. Sweeten to taste, and flavor with any desired flavoring (wine or extracts).

—Mrs. H. J. Forbes.

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last telephone book for numbers.

## PUDDING SAUCE NO. 1

One and one-half cups of sugar; three-fourths cup of butter; stir until it is light; then beat one egg, and stir in it to scald a goblet of wine, and stir in boiling hot with the mixture. Return to the same pan and stir until it begins to thicken. Use hot or cold.

—Mrs. H. E. Williams.

## PUDDING SAUCE NO. 2

One cup sugar; one-half cup butter; one-half cup water. Let it come to a boil; add grated rind and juice of lemon; little cinnamon, and one egg well beaten. Must not boil after egg is added. Wine improves it.

—Mrs. Ernest H. Boynton.

## FROZEN DESSERTS

### BISCUIT TORTONI NO. 1

One ounce of gelatine; one quart of cream; one pint of milk; vanilla; powdered sugar; white wine; one-half pound stale macaroons. Paper cups or ramekins. Soak gelatine in milk ten minutes; then place over fire, and stir till gelatine is thoroughly dissolved; then beat well with egg-beater. Flavor cream with teaspoonful of vanilla and powdered sugar, and serve to suit taste. Pour mixture together, and whip well. Fill cups with mixture, and sprinkle macaroons, which have been powdered thickly, over top; then put on ice till serving time.

—Mrs. F. I. Perry.

### BISCUIT TORTONI

One pint of cream, one dozen macaroons, three-fourths of a cup of sugar, three-fourths of a cup of water, three eggs. Boil sugar and water to thread, beat the eggs, yolks and whites separately till very light; mix together, and add the boiling sugar syrup. Beat until cool, thick, and creamy; add one teaspoonful of vanilla and two tablespoonfuls of sherry (or two tablespoonfuls of Maraschino and one of Kirsch) and the cream whipped very stiff. Have macaroons browned and rolled; put half the crumbs in bottom of three-pint mold; add the Tortoni mixture, and on top place the rest of the crumbs. Fasten cover tightly, grease the crack, and place a strip of greased paper over crack to keep out salt water, pack in ice

and salt; let stand four hours, or in frilled paper cases with mixture, and sift the macaroons over top, and put in freezer with layers of stiff pasteboard between.

—Mrs. H. C. Nevius.

### COFFEE MOUSSE

One pint of cream, two cups of coffee; boil coffee with three tablespoonfuls of granulated sugar; when very cold add cream, which has been whipped with two tablespoonfuls of powdered sugar and vanilla, to taste. Pack in mold for three or four hours. Enough for four persons.

—Mrs. F. I. Perry.

### CRANBERRY SHERBET

Wash one quart of cranberries, put in porcelain-lined kettle, add one pint of water, cover, and stew fifteen minutes; add one pound sugar and grated rind and juice of one lemon, stand back where it will not boil hard for ten minutes; then take off and strain through bag until perfectly clear. Let stand until cold, then turn into freezer and freeze.

—Mrs. C. A. Campbell.

### ICE CREAM WITHOUT COOKING

One quart of cream, one pint of good milk, one quart of fruit juice. If you use grape juice or peaches use the juice of one lemon. Sweeten to taste. If you use canned fruit, such as raspberries or strawberries, put through a sieve to take out seed.

—Mrs. A. E. Clarkson.

### PLAIN ICE CREAM

To each quart of rich milk add two eggs, two teaspoonfuls of flour made smooth with a little cold milk. Sugar to taste. It





will take about two cupfuls; a tiny pinch of salt; flavor with vanilla; cook as for soft custard. To make a "Chocolate Sunday" make a good, rich chocolate and pour over hot, just as you serve it, very fine.

—Mrs. John Lockwood.

### CONDENSED MILK ICE CREAM

One can of condensed milk (Eagle brand), one quart of milk, four eggs beaten light. Mix all together and freeze.

—Mrs. C. J. Demarest.

### LEMON SHERBET

One quart of milk, one-half pound of sugar, five lemons, or, according to taste; whites of three eggs. Boil the sugar and the rind of one lemon in the milk, when cool put in the freezer, and half freeze; add to this the juice of the lemons mixed with a little sugar and the whites of the eggs beaten to a stiff froth. Freeze solid.

—Miss Georgia Brokaw.

### NESSELRODE PUDDING

One cupful of French chestnuts, one cup of granulated sugar, yolks of three eggs, one pint of cream, one-half pound of mixed candied fruits, one cupful of almonds, one tablespoonful of Maraschino, or two tablespoonfuls of sherry, one-half teaspoonful of vanilla. Blanch chestnuts, boil, and press through sieve; blanch almonds, chop, and pound them fine; pour Maraschino over candied fruit, and let stand until ready to use. Put into saucepan, the sugar, and one-fourth cup of boiling water; cook slowly five minutes; beat eggs, pour onto them slowly the sugar syrup; place on fire, stir constantly until thick enough to coat spoon; beat until cold; then add cream, fruit, chestnuts, almonds, and vanilla, and freeze; serve with whipped cream.

—Mrs. C. A. Campbell.

## NESSELRODE PUDDING NO. 2

Use the same custard and cream as for tutti-frutti; shell one pint of chestnuts, blanch and boil one-half hour, mash to pulp, and stir in cream. When partially frozen add one pint mixed fruit cut fine.

—Mrs. H. C. Nevius.

## PLUM PUDDING GLACE

One and one-fourth pounds of stoned raisins, pour over them three pints of fresh milk, add three sticks of cinnamon, simmer this in a saucepan tightly covered ten minutes, beat yolks of four eggs with half a pound of sugar to a cream. Strain milk through a fine sieve and boil again. Pound in a mortar one-fourth pound almonds. When the milk boils pour in yolks and sugar as for a custard; remove from fire; when almost cold add almonds, then the raisins that were boiled in milk, but not cinnamon. Stir one-half pound citron cut into very thin slices, also one-half pound preserved ginger; add one quart of cream; stir all well together, and freeze in ice cream freezer.

—Mrs. L. H. Brown.

## TUTTI FRUTTI

Make a boiled custard of one quart of milk, yolks six eggs, one cup of sugar, cook slightly till smooth. Strain, and when cool add one quart of cream, enough sugar to make quite sweet, and some vanilla. When partly frozen add three tablespoonful of Maraschino or large wineglass of sherry, six macaroons browned and rolled, one pound French candied fruit cut fine, pineapples and cherries preferred; a dozen English walnuts, blanched and pounded, and fifteen or twenty hazelnuts pounded fine.

—Mrs. H. C. Nevius.

## PIES

"No soil upon earth so dear to our eyes,  
As the soil we first stirred in terrestrial pies."

—O. W. HOLMES.

### FLAKY PIE CRUST

Three cups of flour, one cup of lard, a little salt, about one-half cup of cold water. Mix flour, salt, and lard thoroughly before adding water, which must be added gradually. Never put your hands in it; chop with a knife, and handle as little as possible. Sprinkle pie tin with a little flour before putting on the paste.

—Mary E. Franklin.

### PIE CRUST

One quart of flour sifted in a chopping bowl, one-half pound of butter, one-fourth pound of lard, have butter and lard very cold; chop all together until very fine. Mix with ice water, divide dough in four parts, pound out each piece with rolling pin, spread three layers with flakes of butter, shake dry flour on each piece, put layers together, the piece without butter on top; pound out with rolling-pin, this will make pie crust for two large pies.

—Mrs. F. G. Tisdall.

### CREAM PIE NO. 1

Three eggs well beaten, one cup of powdered sugar, one cup of flour, two teaspoonfuls of baking powder, one tablespoonful of sweet milk. Cream—one scant cup of sugar, one-fourth

**M. D. Valentine & Bro. Co.,**

**COAL DEALERS,**

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The above advertisement is purposely to call the attention of the public to our Family Coal—Egg, Stove and Chestnut.

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3d.—The shorter the credits the longer the tons.

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5th.—If the old man loses his train in the morning when the cook has overslept, it is customary to blame Valentine's Coal as the easiest way they have from getting fired themselves.

6th.—All the recipes in this book have been tried. The survivors are all in the Home for Dyspeptics.

7th.—Parties using our coal need carry no insurance. If they will raise the windows they can see the fire escape.

cup of flour, two teaspoonfuls of essence of lemon, two eggs. Beat all together, stir into a pint of boiling milk.

—Mrs. R. N. Valentine.

### CREAM PIE NO. 2

For two pies take three cups of sweet cream, three tablespoonfuls of flour, one egg; sweeten to taste, and flavor with vanilla.

—Mrs. L. L.

### CREAM PIE

Three eggs, one-half cup of sugar, one cup of flour, one heaping teaspoonful of baking powder. Divide in two cake tins. When cold split horizontally, and fill with cream. Filling for same—One pint of milk, one egg, one cup of sugar, three teaspoonfuls of cornstarch, a little butter and flavoring (orange especially good).

—Mrs. N. Johnson.

### CHOCOLATE PIE

One pint milk; one cup of sugar; two eggs; two tablespoons of chocolate and two of cornstarch. Add whites of eggs at the last. Blend chocolate over hot water and cook all in double boiler. When cool have ready the baked crust and pour filling in the shell. Spread over the top one cup of whipped cream; sweeten with one large tablespoon of powdered sugar and flavor with vanilla.

—Mrs. M. D. Valentine.

### LEMON PIE NO. 1

Take the grated rind and juice of one lemon, add to it one cup of sugar and a piece of butter one-half the size of an egg. With one cup of boiling water stir one tablespoonful of cornstarch beaten with the yolks of two eggs; then mix in the

other ingredients, bake with under crust. When done spread over the whites beaten stiff with two tablespoonfuls of powdered sugar, and brown in oven.

—Mrs. I. N. Harned.

### LEMON PIE NO. 2

Three lemons grated and the juice, two cups of sugar, two cups of milk, three eggs, two tablespoonfuls of cornstarch. Bake with two crusts.

—Mrs. W. L. Harned.

### LEMON PIE NO. 3

Grated rind and juice of one lemon, one cup of sugar, one cup of boiling water, two tablespoonfuls of cornstarch, butter half size of an egg. Boil all together until clear; add yolk of one egg. Line a plate with rich paste, fill with the above, and bake. Beat the white of egg with some powdered sugar, cover pie with it, return to the oven, and brown slightly.

—Mrs. R. B. Hart.

### LEMON PIE NO. 4

Two and one-half tablespoonfuls of cornstarch; mix thoroughly in a little cold water; add a pint and one-half of boiling water; while this is partially cooking, prepare the juice and grated rind of two and one-half lemons, and one and one-third cups of sugar, and yolks of four eggs; mix them well, and then stir in the cornstarch. Line two pie pans with pastry, fill them with mixture, and bake in moderate oven about half hour. Then beat the whites of eggs to stiff froth, add two tablespoonfuls of sugar, spread over the pies in mound shapes, return to oven to brown very lightly.

—Mrs. W. B. Krug.

## LEMON MERINGUE PIE

To make crust take one cup of flour, two tablespoonfuls of lard, and rub the lard thoroughly through the flour, then add one-third cup of very cold water. Roll quickly on pastry board, and line bottom of pie plate. Prick several times to keep from raising from plate, and bake in quick oven ten minutes. When cool add following filling: Three cups of boiling water, one cup of sugar, little salt, two tablespoonfuls of cornstarch. Boil until thick, then add when nearly cold beaten yolks of three eggs and juice of two lemons.

—Mrs. Edwards.

## LEMON PIE WITH RAISINS

Made with upper crust, juice and chopped rind of one lemon, one egg, one cup of molasses, one cup of sugar, one-half cup of water, one tablespoonful of flour, one-half cup of chopped raisins.

—Mrs. J. B. Edgar.

## MOTHER'S OLD-FASHIONED PIE

One-half cup of sugar, two tablespoonfuls of flour, one cup of water, one-half cup of molasses, good tablespoonful of butter, juice and rind of one large lemon. Put water, molasses, sugar, and lemon on to boil ten minutes; then add the butter, also flour wet with water and made smooth. Cook until thickened, then pour mixture in pie crust, and bake with two crusts.

—Mrs. C. A. Campbell.

## FILLING FOR LEMON PIE

Three eggs, two lemons, and grated rind, one cup of sugar, one tablespoonful of flour, one cup of milk, pinch of salt. Grate lemons, and mix with sugar, flour, and salt. Beat yolks





of eggs and milk together; then mix all quickly together, and fill pie crust and bake. Make meringue of whites of eggs.

—Mrs. F. F. Anness.

### MINCE PIES NO. 1

Two pounds of sirloin beef and beeve's heart, or upper part of round; boil or simmer with little water, so that it is rich and juicy; one pound of beef suet cleared of strings and minced finely; five pounds of apples, pared and chopped; two pounds of raisins seeded and chopped, one pound of Sultana raisins washed and picked over, two pounds of currants, washed and carefully picked over, three-quarter pounds of citron cut up fine, two tablespoonfuls of cinnamon, one teaspoonful of powdered nutmeg, two tablespoonfuls of mace, one tablespoonful of cloves, one tablespoonful of allspice, one tablespoonful of fine salt, two and one-half pounds of brown sugar, one quart of sherry, one pint of the best four-proof brandy, and add a little brandy each time pie is made. Remarks—Always much more fruit than meat. Sweet cider can be used, boiled down, and skimmed. The best of puff paste.

—Mrs. T. C. Tisdall.

### MINCE PIES

Ten pounds of beef roasted and seasoned will measure four quarts chopped, eight quarts chopped apples, two pounds of melted butter, one and one-half pounds citron, seven pounds of sugar, one ounce mace, two teaspoonfuls of ground cloves, three nutmegs grated, juice of four lemons and peel of same grated, one quart of brandy, two quarts of boiled cider, four pounds chopped raisins, two pounds of currants; if necessary add more cider.

—Mrs. C. W. Boynton.

## PUMPKIN PIE

To one quart of stewed and sifted pumpkin add four well-beaten eggs, two cups of sugar, one teaspoonful of salt, one tablespoonful of ginger, and one quart of milk. Bake about forty minutes in deep platter lined with good pastry.

—Mrs. S. B. Hinsdale.

## RAISIN PIE

One pound of raisins seeded, stew slowly in a little water until tender; then stir in one cup of sugar, juice of a lemon, two tablespoonfuls of flour, a little salt; bake with two crusts. This makes two pies.

—Mrs. J. H. Coddington.

## WHITE POTATO PIE

Two cups of hot mashed potatoes, lump of butter the size of a walnut, one quart of milk, three eggs beaten with six tablespoonfuls of sugar, one large lemon, or two small ones; grate rind, squeeze juice, bake one crust till set like custard, before putting in oven sprinkle top well with cinnamon.

—Mrs. J. Lockwood.

## CAKE

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### ANGEL CAKE

Whites of ten fresh eggs, one and one-fourth cups of sifted granulated sugar, one cup of sifted flour, one-half teaspoonful of cream of tartar, a pinch of salt added to eggs before beating. After sifting flour four or five times measure and set aside one cup. Beat whites of eggs about half, add cream of tartar, and beat until very, very stiff; stir in sugar, then flour very lightly. Flavor with sweet almond. Put in tube pan in a moderate oven at once. Will take from forty-five to fifty-five minutes to bake. For this and sunshine cake I always use pastry flour.

—Mrs. S. B. Hinsdale.

### CITRON CAKE

One and one-half cups of powdered sugar sifted, one cup of butter, one cup of milk, two eggs, two and one-half cups of flour sifted five times, two teaspoonfuls of baking powder, one-half pound of citron; cream, butter, and sugar; add milk, flour, and baking powder; fold in eggs (without beating) very carefully; then add citron cut very thin and dusted with flour.

—Mrs. Etter.

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## CHOCOLATE CAKE NO. 1

Two eggs, one cup of sugar, one-half cup of butter, five tablespoonfuls of water, five tablespoonfuls of milk, two cups of flour, one-half cup of grated chocolate, melt until soft; two teaspoonfuls of baking powder. Frosting—One cup of powdered sugar, put two tablespoonfuls of boiling water on it; flavor.

—Mrs. S. E. Potter.

## CHOCOLATE CAKE NO. 2

One-half cup of butter, two cups of sugar, three eggs, one-half cup of sour milk, one-half teaspoonful of soda, two cups of flour, one teaspoonful of vanilla, one-third of a cake of Baker's chocolate, two cups of boiling water. Beat the butter to a cream, then add sugar; then beat well, and add eggs; dissolve the soda in the sour milk; then add vanilla and one-third of Baker's chocolate dissolved in one-half cup of boiling water, and last, add the flour; bake in two deep jelly tins. Icing or filling for the cake: four tablespoonfuls of milk, let come to boiling heat, take off the stove, and stir in about three-fourths of a pound of confectioner's sugar and little vanilla; put between the cakes and all over the top and sides.

—Mrs. J. H. Coddington.

## CHOCOLATE CAKE NO. 3

One-half cup of butter, two cups of sugar, three eggs, one-half cup of milk, two cups of flour, two teaspoonfuls of baking powder, one-third cake of Baker's chocolate dissolved in one-half cup of boiling water, teaspoonful of vanilla. Icing—Four tablespoonfuls of milk, three-quarters of a pound of confectioner's sugar.

—Mrs. Lockwood.

## CHOCOLATE CARAMEL CAKE

One-half cup of butter, one and one-half cup of sugar, three eggs, one cup of milk, two and one-half cups of flour, two teaspoonfuls of baking powder; vanilla to taste. Filling—Two cups of brown sugar, one cup of cream or milk, butter the size of an egg, one tablespoonful of vanilla, three-quarters of a cup of chocolate (scraped). Boil until thick; spread between layers and on top.

—Mrs. Oscar Miller.

## CHOCOLATE ROLL

Four eggs, one-half cup of sugar, one cup of flour, one teaspoonful of Royal baking powder. This makes two cakes; spread thin on long tins; spread chocolate over cake, and roll up immediately. This will not break in rolling if there is not too much flour. Will keep some time.

—Mrs. E. Freeman.

## COFFEE CAKE NO. 1

One cup of sugar, one cup of butter, one cup of molasses, one cup of cold, strong coffee, three cups of flour, three eggs, one teaspoonful of soda, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice, a little nutmeg, one large cup chopped raisins.

—Mrs. J. B. Edgar.

## COFFEE CAKE NO. 2

One cup of sugar, one cup of molasses, one cup of strong, cold coffee, one cup of butter, three cups of flour, one egg, one pound of raisins, one pound of currants, one-half pound citron, three level teaspoonfuls of baking powder, one teaspoonful of cloves, two teaspoonfuls of cinnamon. Bake slowly three hours.

—Mrs. M. Irving Demarest.

## CURRANT CAKE

One-half pound of currants, one-half pound of flour, one-half pound sugar, one-quarter pound of butter, one-half cup of milk, two eggs, heaping teaspoonful of baking powder. Bake forty minutes in medium oven.

—Miss Minnie Campbell.

## DELICIOUS CAKE

One and one-half cups powdered sugar, two-thirds of a cup of butter, five eggs (whites only), one-half cup of cornstarch, one cup of milk, two and one-half cups of flour, two teaspoonfuls of baking powder. Beat sugar and butter to a cream, add the whites of eggs beaten to a stiff froth, stir, and beat this until as light as foam, then add cornstarch dissolved in part of the milk, flour, and baking powder; flavor with vanilla. White icing for filling—One-half cup of water, one and one-half cups of sugar (soft white), one egg (white only); boil sugar and water until it drops thick and heavy, then pour it slowly on the white of egg which has been beaten very light; add one teaspoonful of either orange or lemon—always use different flavoring in cake and filling. This cake is better if not cut for two or three days after baking.

—Mrs. Etter.

## EGGLESS CAKE

One cup of sugar, one cup of sour milk, one cup seeded raisins, one-half cup of currants, one-half cup of butter, two cups of flour, one teaspoonful of soda, one teaspoonful of cinnamon, one-fourth teaspoonful of ground cloves, one-half nutmeg.

—Mrs. J. H. Coddington.

## FEATHER CAKE

One and one-half cups of sugar, one-half cup of butter, two





eggs, one cup of milk, two and one-half cups of flour, one teaspoonful of soda, two of cream of tartar.

—Miss Georgia Brokaw.

### FRUIT CAKE

One pound of sugar, one pound of butter, one pound of flour, three pounds of raisins, three and one-half pounds of currants, one and one-half pounds of citron, ten eggs, one-half gill of brandy, one-half gill of molasses, one-fourth ounce of cinnamon, one-fourth ounce of mace, one-fourth ounce of ginger.

—L. A. H.

### FRUIT CAKE NO. 2

One pound of butter, one pound of sugar (H. B.), one pound of flour, six eggs, three pounds of raisins, two pounds of currants, one cup of molasses, one cup of brandy, two ounces of cinnamon, two ounces of allspice, one-half ounce of nutmeg (grated); salt. Bake three or four hours.

—Mrs. Josephine Romond.

### FRUIT CAKE NO. 3

One pound of butter, one pound of brown sugar, one pound of flour, ten eggs, five pounds of raisins (seeded), one pound of citron cut very thin, one cup of molasses, one cup of brandy, one tablespoonful of cinnamon, one tablespoonful of cloves, one tablespoonful of nutmeg; cream, butter, and sugar together; add eggs one at a time; flour the fruit, and add a little salt to the whole mixture. To be baked in a slow oven all night.

—Mrs. John Lockwood.

### GOLD CAKE

One cup of sugar, two-thirds of a cup of butter, one-half cup of sweet milk, yolks of five eggs, one teaspoonful of

cream of tartar, one-half teaspoonful of soda, two cups of flour. Beat the eggs to a froth, heat the butter and sugar together before adding the eggs. Flavor to suit taste.

—H. K. Osborn.

### GRAFTON CAKE

Two tablespoonfuls of butter, one and one-half cups of sugar, two eggs beaten separately, one cup of water, scant two and one-half cups of flour, one heaping teaspoonful of baking powder, one-fourth of a nutmeg grated, or one teaspoonful of almond flavoring.

—Mrs. Charles Taylor Pierce.

### HICKORY NUT CAKE

Four eggs, two cups of sugar, one-half cup of cream or butter, two and one-half cups of flour, two teaspoonfuls of baking powder (Royal), three-fourths of a cup of milk. Bake in layers. Filling—Two eggs, one cup of sugar, two heaping tablespoonfuls of cornstarch, one coffee cup of chopped hickory nuts, one pint of milk; beat eggs, sugar, cornstarch, and nuts together, and stir into milk while boiling; let cook as thick as a custard; when cold spread between layers.

—Mrs. H. J. Forbes.

### HICKORY NUT AND RAISIN CAKE

Two quarts of hickory nuts before cracked, one and three-fourths pounds of raisins seeded, one pound of brown sugar, one pound of flour, three-fourths pound of butter, six eggs, one nutmeg, and one-half tumbler of wine.

—Mrs. O. Miller.

### HOOSIER CAKE

One and one-half cup of butter, one cup of molasses, two cups of sugar, four cups of flour, one cup of sour milk, one

teaspoonful of soda, five eggs, one and one-half pounds of raisins, one-half pound of citron, one nutmeg, one teaspoonful of cinnamon, one-half teaspoonful of cloves.

—Mrs. Henry P. Cortelyou.

### IMPERIAL CAKE

One pound of flour, one pound of sugar, one pound of butter, three-fourths of a pound of blanched almonds sliced, two pounds of raisins, one pound of citron, ten eggs, one wine-glass of grape juice and rind of three lemons, grated, and the juice, too; two tablespoonfuls of baking powder. Bake three or more hours in a slow oven.

—Mrs. A. E. Clarkson.

### LEMON CAKE

Make in four layers, icing between them. The yolks of four eggs and the whites of three beaten separately, one pound of granulated sugar, one cup of milk, one large tablespoonful of butter, two and one-half cups of flour, one teaspoonful of soda, and two of cream of tartar. Icing—White of one egg, one pound of pulverized sugar, and the grated rind and juice of one large lemon.

—Mrs. J. Edgar Brown.

### LILY CAKE

One pound of sugar, one-half pound of butter, whites of seven eggs beaten to a stiff froth, one cup of sweet milk, one teaspoonful of soda dissolved in the milk, two teaspoonfuls of cream of tartar mixed with the flour, two and one-half cups of flour, one-half cup of cornstarch.

—Mrs. Ann B. Voorhees.

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## MOLASSES CAKE

Two eggs well beaten, one cup of brown sugar, one tablespoonful of butter, one cup of molasses, one cup of cold coffee, three cups of flour, one-half teaspoonful of salt, three teaspoonfuls of baking powder, one teaspoonful of cloves, one teaspoonful of ginger, one teaspoonful of allspice. Cook in moderate oven for twenty minutes.

—Mrs. Edwards.

## PLAINFIELD MOLASSES CAKE

One teacup of molasses, one egg, one tablespoonful of shortening, two cups of flour. Mix all together; add one teacup of boiling water or coffee with a teaspoonful of soda dissolved in it, a little salt, and spice to taste.

—Mrs. Robert Valentine.

## MOLASSES GINGERBREAD

One cup of molasses, two tablespoonfuls of butter melted and mixed with molasses, one cup boiling water, one teaspoonful of soda dissolved in the water while hot; let cool before adding two and one-eighth cups of flour, one teaspoonful of ginger, one teaspoonful of cinnamon.

—Mrs. W. L. Harned.

## MOLASSES CAKE

One egg beaten very light. Half cup sugar; half cup molasses; half cup drippings, half cup boiling water; one even teaspoonful baking soda; half teaspoon ginger and cinnamon; one and one-half cup flour.

—Mrs. M. D. Valentine.

## MOTHER'S CAKE

One-half cup of milk with a teaspoonful of butter on the stove to get hot. Beat the whites of two eggs stiff, then put

in yolks and beat; cup of sugar beaten in with eggs nicely, then put in one cup of flour with two level teaspoonfuls of baking powder; add hot milk, and flavoring (one teaspoonful of vanilla).

—Mrs. R. B. Hart.

### NOVELTY CAKE

Two cups of powdered sugar, three-fourths of a cup of butter, three eggs, one cup of milk, two teaspoonfuls of baking powder (Royal), flour to make smooth batter. Bake two layers of this batter, then add to that remaining one-half teaspoonful of allspice, one-half teaspoonful of cloves, one teaspoonful of cinnamon, one-fourth pound of raisins, one-fourth pound citron, one-fourth pound of currants. Bake this in one layer, and place between the two white layers, using soft icing for filling. Soft icing—One-half teaspoonful of butter, two tablespoonfuls of milk, one-half teaspoonful vanilla (or any other desired flavoring), confectioner's sugar enough to make it spread nicely, the icing will not crack in cutting.

—Mrs. Etter.

### MOTHER BREWSTER'S ONE-EGG CAKE

One egg, one cup of sugar, one cup of milk or cream, two and one-half cups of flour, two tablespoonfuls of butter, two teaspoonfuls of baking powder, or one of soda and two of cream of tartar.

### ORANGE CAKE NO. 1

Two cups of sugar, five eggs, one-half cup of water, juice and rind of one orange, two cups of flour, two teaspoonfuls of baking powder, pinch of salt. Icing—Juice and rind of a large or two small oranges; stiffen with confection. Spread between layers and on top.

—Mrs. Willard Freeman.

## ORANGE CAKE NO. 2

Two cups powdered sugar (sifted), two-thirds of a cup of butter, three eggs, three and one-half cups of flour sifted seven times, two teaspoonfuls of cream of tartar, one teaspoonful of soda, two large sour oranges. Cream, butter, and sugar together; take the juice and a little grated rind of the oranges put in a cup, and if it does not fill it add water enough to do so; dissolve cream of tartar and soda in part of this, then add flour, and, lastly, fold in the eggs one at a time; bake in layers. Filling—Juice and grated rind of one sour orange, one egg (yolk), one-half teaspoonful of butter, one pound of confectioner's sugar (sifted). Take butter and a little of the sugar and cream together, add yolk of egg, and gradually add orange juice and rind and sugar until all is well creamed together. This will make filling for cake and cover top and sides.

—Mrs. Etter.

## ORANGE CAKE—LAYER CAKE

Two eggs separate, one-half cup of butter, heaping cup of sugar, cream, butter, and sugar; add yolks of eggs; one cup of milk, two cups of flour, two teaspoonfuls of baking powder; Lastly add beaten whites.

—Mrs. J. E. Breckenridge.

## PLAIN CAKE

Two eggs, beat well, one cup of sugar, one cup of flour, one heaping teaspoonful of baking powder, one pinch of salt. Beat well, and add, last of all, one-half cup of hot milk. Bake in a deep pan with a good oven to start—from thirty to forty minutes. Flavor to taste.

## FANCY POUND CAKE

One pound of flour, one pound of sugar, three-fourths of a





pound of butter, six eggs, one cup of sweet milk, one nutmeg, one teaspoonful of soda, two of cream of tartar.

—Miss Georgia Brokaw.

### POUND CAKE

One pound of sugar, three-fourths of a pound of butter, one pound of pastry flour, scant; nine eggs; cream, butter, and sugar. Add eggs unbeaten, two at a time, till all are beaten in. Beat very, very hard. Put in moderate oven.

—Miss Susie Freeman.

### FRENCH POUND CAKE

Three-fourths of a pound of butter, one pound of sugar, six eggs beat in separate, one-half cup of milk, one pound of H. O. flour.

—Mrs. W. H. D.

### SCRIPTURE CAKE

One cup of butter, Judges 5:25; two cupfuls of sugar, Jeremiah 6:20; three and one-half cupfuls of flour, I Kings 4:22; two cupfuls of raisins, I Samuel 30:12; two cupfuls figs, I Samuel 30:12; one cupful almonds, Genesis 43:11; one cupful water, Genesis 24:20; six eggs, Isaiah 10:14; a little salt, Leviticus 3:13; one large iron spoonful honey, Exodus 16:31; sweet spices to taste, I Kings 10:2. Follow Solomon's advice for making good boys (first clause of Proverbs 23:14) and you will have a good cake. Sift two teaspoonfuls of baking powder with the flour, pour boiling water on almonds to remove from skin; seed raisins and chop figs.

—Mrs. George Moffett.

### SILVER CAKE

One cup of sugar, two-thirds of a cup of butter, one-half cup of sweet milk, whites of five eggs beaten to stiff froth, one tea-

spoonful of cream of tartar, one-half teaspoonful of soda; flavor with bitter almonds. Flour to make good batter.

—H. K. O.

### SNOW CAKE

One-half cup of butter, one cup of sugar, one-half cup flour, one-half cup sweet milk; whites of four eggs, one teaspoonful of baking powder.

—Miss Minnie Campbell.

### SPONGE CAKE NO. 1

Twelve eggs; take the weight of ten in sugar, the weight of six in flour; beat the yolks and sugar to a cream; put in the grated rind of a lemon. Beat the whites to a stiff froth, and add to the yolks and sugar. Beat hard, very hard, for fifteen minutes; stir the flour in very gently; add the juice of the lemon, stirring very lightly; bake in shallow pans in a moderate oven for thirty minutes.

—Susie Freeman.

### SPONGE CAKE NO. 2

Six eggs, one-half pound of flour, three-fourths pound of sugar, one lemon, rind and juice, one-half cup of water. Boil the water and sugar together until it drops from a spoon like jelly. Beat the whites of the eggs until very light; then mix them with the unbeaten yolks, and pour the syrup over them, a little at a time, beating all the while; continue to beat until the mixture is cold; then add the lemon and flour, stirring lightly. Bake fifteen or twenty minutes in a quick oven.

—Miss Preston.

### SPONGE CAKE NO. 3

Three eggs beaten very light, one and one-half cups of ground sugar, beat well; one cup of flour with one teaspoonful

of cream of tartar; one-half cup of cold water with one-half teaspoonful of soda. Lastly, add one cup of flour, and beat for five minutes. Cook in slow oven.

—Mrs. Edwards.

### CREAM SPONGE CAKE

Sift two cups of flour with two teaspoonfuls of baking powder, mix in two cups sifted sugar, one cup sweet cream, the well-beaten yolks of four eggs; flavor with lemon. Just before pouring in the pan add the whites of four eggs beaten light.

—A. E. Hoagland.

### HOT WATER SPONGE CAKE

Six eggs, two cups of sugar (sifted), three cups of flour, one cup of boiling water, one teaspoonful of baking powder. Beat sugar and yolks of eggs to cream; add water; let stand until you beat whites of eggs very stiff; then add flour and baking powder, and, lastly, the whites of eggs beaten fifteen minutes. The success of this cake is in the beating.

—Mrs. Etter.

### LEMON CREAM SPONGE CAKE

Three eggs, one and one-half cups of sugar, one-half cup of cold water, two cups of flour, two teaspoonfuls of baking powder. Separate eggs, add sugar to yolks, beat until light, add water, then sift in flour and beat thoroughly, lastly fold in whites, but do not beat; then bake in jelly pans. Filling—Beat white of one egg in bowl and add powdered sugar until thick, add grated rind and juice of one large lemon or two small ones, add more sugar until you have the right consistency, then spread between and on top of cake.

—S. C. C.

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## STIR CAKE

One pound of powdered sugar, one cup of butter, one and one-half cups of milk, two teaspoonfuls of baking powder, three cups of flour, four eggs. Beat sugar and butter to cream; add milk, flour, baking powder; lastly, fold in the eggs one at a time without beating. Bake in moderate oven.

—Mrs. H. J. Forbes.

## SUNSHINE CAKE

Whites of seven small fresh eggs, yolks of five, one cup of sifted granulated sugar, two-thirds of a cup of flour, one-third of a teaspoonful of cream of tartar, and a pinch of salt. Sift flour four or five times; measure and set aside. Beat yolks of eggs thoroughly. Add salt to whites, and beat about half; then add cream of tartar, and beat until very, very stiff. Stir in sugar lightly, then beat yolks thoroughly; then add flour put in tube-pan, set in the oven at once. Bake from forty-five to fifty minutes.

—Mrs. S. B. Hinsdale.

## VARIETY CAKE

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, three cups of flour, three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda. To one-third of the butter add one-half teaspoonful of cloves, one-half teaspoonful of cinnamon, nutmeg, and a cup of chopped raisins. Bake in three tins; put the dark in the center with the frosting or jelly between.

—Mrs. Ann B. Voorhees.

## VELVET CAKE

One-half pound of butter creamed with one pound of sugar, beat three minutes, six eggs added, one at a time, beating well

after each egg is added; add gradually one cup of lukewarm milk, beat well, then add one teaspoonful of baking powder to one pound of flour; sift flour into the cake, flavor, beat well for ten minutes. Can be baked in layers or loaf.

—Mrs. de Russy.

### VELVET LUNCH CAKE NO. 1

One cup of sugar, one-half cup of butter, one cup of sour milk, two cups of flour, one egg, one teaspoonful of soda dissolved in milk, one cooking spoonful of molasses, one teaspoonful of cinnamon, one-half teaspoonful of cloves, three-fourths of a cup of raisins, one-half cup of currants.

—L. A. H.

### VELVET LUNCH CAKE NO. 2

One cup of sugar, one-half cup of butter, one cup of sour milk, two cups of flour, one egg, one teaspoonful of soda, two tablespoonfuls of molasses, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half teaspoonful of nutmeg. Fruit added to the above makes a nice fruit cake.

—May E. Kelly.

### WASHINGTON CAKE

One pound of sugar, one pound of flour, one-half pound of butter, four eggs, one and one-half pounds of raisins, one tea-cup of cream, and some brandy.

—Mrs. Ezra Brewster.

### WHITE CAKE

Three-fourths cup of butter, one and one-half cups of sugar, one-half cup of milk, two and one-half cups of flour, two teaspoonfuls of baking powder, the whites of eight eggs; flavor with vanilla.

—Mrs. D. S. Voorhees.

## SMALL CAKES

### COOKIES NO. 1

Two cups of sugar, one cup of butter, a little more than one quart of flour, two eggs, four tablespoonfuls of sweet milk, two teaspoonfuls of baking-powder.

—Mrs. E. H. Boynton.

### COOKIES NO. 2

One cup of butter, one cup of powdered sugar, one quarter cup of milk, two eggs, one and one-half cups of flour, one teaspoonful of baking powder, pinch of salt, one teaspoonful of vanilla. Mix together, and roll very thin; after cutting rub the top of each cookie with white of egg beaten to a froth, and sprinkled with chopped almonds.

—Mrs. William Edgar.

### COOKIES NO. 3

One cup of sugar, three-fourths of a cup of butter, one egg, one teaspoonful of cream of tartar, one-half teaspoonful of baking soda, one tablespoonful of milk (any flavor may be used); dissolve cream of tartar and soda in milk; add flour to make stiff dough; roll very thin; sprinkle with granulated sugar. and cut with biscuit-cutter; bake in moderate oven.

—Mrs. Etter.

### COOKIES NO. 4

Two cups of sugar, one cup of butter, two eggs, one-half cup of milk, one-half teaspoonful of vanilla and lemon mixed, one-





fourth teaspoonful of salt, two teaspoonfuls of baking powder sifted through flour enough to roll thin. Bake in hot oven. Very pretty cut in fancy shapes, and iced with different colors.

—Mrs. Isaac Inslee.

### CHOCOLATE COOKIES

Beat to a cream one-half cup of butter, one cup of sugar, one-fourth teaspoonful of salt, one teaspoonful of cinnamon, two ounces of Baker's chocolate; add one egg, one teaspoonful of baking powder, two tablespoonfuls of milk, about two and one-half cups of flour. Roll thin.

—Mittie E. Harned.

### COCOANUT COOKIES NO. 1

Two cups of sugar, one cup of butter, two cups of grated cocoanut, two eggs, one teaspoonful of baking powder; mix with enough flour to roll easy; roll very thin. Bake in quick oven, but not too brown.

—Mrs. C. A. Campbell.

### COCOANUT COOKIES NO. 2

One-fourth pound of flour, one-fourth pound of butter, one pound of powdered sugar, four eggs, two cocoanuts grated and dried by the fire.

—Susie Freeman.

### SUGAR COOKIES

Cream three-fourths of a pound of sugar and same of butter together, add pinch of salt, four well-beaten eggs, one pound of flour to suit taste, or add caraway seeds, roll thin, cut in shapes, and bake in quick oven.

—Mrs. W. A. Osborn.

## CREAM PUFFS NO. 1

Take one cup of boiling water, add one-half cup of butter, one cup of flour, stirring until it is a smooth thick paste, stir quickly five minutes; take off, and when it is a little cool, stir in six eggs, and drop them on a greased pan a little way apart; make them small, for they spread. Bake in a very hot oven. When done cut open and spread cream between.

—Mrs. R. Valentine.

## CREAM PUFFS NO. 2

One-half cup of butter melted in one cup of hot water. Set on stove to boil, while boiling stir in one cup of flour. When cool stir in three eggs, one after the other, without beating. Drop on hot tins, and bake for twenty-five minutes. Filling—One cup of milk, one egg, one-half cup of sugar. Boil and thicken with cornstarch. Flavor with vanilla.

—Mrs. W. L. Harned.

## CRULLERS NO. 1

One cup of sugar, seven tablespoonfuls of melted butter, one teacup of sweet milk, two dessertspoonfuls of baking powder, two eggs. Mix all together with flour enough for a soft dough.

—Mrs. W. B. Krug.

## CRULLERS NO. 2

One cup of sugar, pinch of salt, one-half nutmeg grated, one teaspoonful of shortening, lard or cottolene preferred, two eggs beaten, yolks and whites together; one scant cup of milk, one quart of flour, measured before sifting; two even teaspoonfuls of baking powder—sift twice. Mix in the order given, but do not use all the flour; this quantity will be enough to dredge the board and perhaps leave some. Stir in enough

flour to be spoon-stiff. Roll out as soft as can be handled; cut out. Boil in smoking hot lard, *i. e.*, this will be right when a smoke first begins to rise from the kettle. A deep smoke will make hard burnt crullers. Drain on butcher paper and when half cold roll in powdered sugar.

—Mrs. Anton Kuhlmann.

### DOMINOES

Take sponge cake, baked in thin sheets, and cut in small oblong pieces, the size of a domino, a trifle larger. Frost the top and sides. When the frosting is hard, draw the black lines, and make the dots, with a small brush dipped in melted chocolate. These are very nice for children's parties. The lines and dots can also be made of pink frosting.

—Mrs. Charles Taylor Pierce.

### CONNECTICUT DOUGHNUTS

One cup butter; two cups sugar; three cups milk; two eggs; one yeast cake. Take half sugar and butter, after working together add milk and yeast; make a stiff batter and stand over night. Beat batter with the hand until soft as possible. In the morning, work in remainder of sugar and butter, and flour enough to roll out. Roll out and stand until light enough to fry.

—Mrs. J. B. Edgar.

### DROPPED DOUGHNUTS

One cup sugar; two tablespoons butter; three-fourths cup of milk; three eggs; three cupfuls flour; one large teaspoonful baking powder. Salt and flavoring to taste. Beat butter and sugar to a cream; add flavoring, salt, and egg yolks and whites beaten separately. Now add the milk, and finally the flour. Drop this batter by teaspoonfuls into hot fat, and cook about five minutes. Drain and cover with sugar.

—Mrs. F. F. Anness.

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## RAISED DOUGHNUTS

One tablespoonful lard; one quart flour; one-half cup sugar; one-half tablespoonful salt; one-half cake compressed yeast; one cup milk, warm; one cup water, warm; two eggs, well beaten. Knead into soft dough and let rise over night. Next morning knead again, and roll on board about one inch thick. Cut in biscuit shape and set to rise again on board, for two hours, then fry in boiling lard. When brown and cool dip in powdered sugar.

—Mrs. C. H. Edwards.

## HERMITS

Three eggs and one and one-half cups of sugar; one cup of melted butter; one-half teaspoon of soda, dissolved in two teaspoons of boiling water; one teaspoon of cloves, allspice, and one of cinnamon, fuller than the others; one-half a nutmeg, grated; one teaspoon of salt (scant); one and one-half cups of chopped raisins; two cups of flour. This mixture to be dropped with a spoon on flat tins.

—Mrs. Charles Taylor Pierce.

## HICKORY NUT MACAROONS

One pint of chopped nuts; one-half pint of flour; one pound pulverized sugar; four eggs. Beat sugar and eggs to a cream; add flour and nuts last.

—Mrs. M. Irving Demarest.

## JUMBLES

One pound butter; one pound sugar; one and one-fourth pound flour; six eggs; one teaspoonful essence lemon.

—Mrs. Henry P. Cortelyou.

## LITTLE POUND CAKES

Five eggs; the weight of the five eggs in granulated sugar; the weight of four in butter and flour, with three tablespoons taken out. When you have put in the last of the flour, sprinkle in with the fingers a piece of soda the size of a pea.

—Susie Freeman.

## MOLASSES SNAPS

One cup of molasses; one cup of sugar; one cup of butter and lard, mixed; one egg; one-half teaspoon salt; one tablespoon ground ginger; one teaspoonful of soda, dissolved in one-half cup of boiling water; flour enough to roll very thin. Bake in hot oven.

—Mrs. Isaac Inslee.

## MERINGUES

Whites of three eggs beaten very light, with pinch of salt; one good cup granulated sugar, added slowly. Drop on greased paper; place in oven hot enough for cake and watch them closely until they have formed a light colored crust. There is no difficulty in making meringues if the eggs are sufficiently whipped before and after the sugar is in. They must not spread. If they do, add more sugar and beat. Bake fifteen minutes, or until a light brown. Fill with whipped cream just before serving, putting them together.

—Mrs. C. A. Campbell.

## MISS MULFORD'S CAKES

Five eggs; their weight in granulated sugar; the weight of four in butter and flour, with three tablespoons of flour taken out. When the last of the flour is put in, sprinkle in with the fingers a pinch of soda the size of a pea.

—Mabel Freeman.

## NUT COOKIES

Beat to a cream one-half cup of butter; one cup of sugar; one-fourth of a teaspoonful of salt; one egg; two tablespoonfuls of milk; about two and one-half cups of flour; one teaspoonful of baking powder; one large cup of nuts chopped. Roll out thin.

—Mrs. W. L. Harned.

## SAND TARTS

One coffee-cup of sugar; one coffee-cup of butter; three eggs, leave out the white of one. Flour to make stiff as cookies; roll thin. Beat the white of the one you left out to a stiff froth. After rolling out thin, cut with a cake-cutter, put in pan and with a feather or small brush wipe over the egg. Lay three or four halves of almonds that have been blanched; then sprinkle over with cinnamon and granulated sugar; bake as cookies.

—Susie Freeman.

## SANTA BARBARA'S CAKE

One cup of sugar; one-half cup of butter; one-half cup of milk; two eggs with the yolk of a third; two and one-half cups of flour; one teaspoon of baking powder. Frosting if you like. This makes twenty-one little cakes.

—Mrs. Charles Taylor Pierce.

## SOFT COOKIES

One heaping cup butter; one and one-half cups sugar; two eggs; three tablespoons sour milk; one small teaspoonful soda; as little flour as will make them stiff enough to roll. Sprinkle with sugar and grated nutmeg or cinnamon. Before cutting pass over roller. Cut, and bake a light brown.

—Mrs. Oscar Miller.





## WAFFLES

Two cups of sugar; one-half cup butter; one cup milk; three eggs; two teaspoonfuls baking powder; flour enough to make a stiff batter.

—L. A. H.

## WALNUT WAFERS

Two eggs; one cup of brown sugar; six tablespoonfuls of flour; one-half teaspoonful of baking powder; one-third teaspoonful salt; one cup of walnut meats, broken, but not chopped. If the spoon will not stand alone in the batter, add a little more flour. Drop from spoon on buttered pans, and bake in a quick oven. Remove from the pans as soon as baked.

—Mrs. de Russy.

## FILLINGS AND ICINGS

### BOILED ICING, NO. 1

One cup granulated sugar; five tablespoons water; white of one egg. Add water to sugar and boil over a hot fire until it threads from the spoon, stirring often at first. Beat white of egg quite stiff, just before your sugar is ready for it. When sugar threads, turn it into beaten white and stir rapidly for about one-half minute; then put in beater and beat until light and creamy. When cooled to proper consistency, spread on cake.

—Mrs. S. B. Hinsdale.

### BOILED ICING NO. 2

One cup powdered sugar; one-half cup water. Boil until it cracks from spoon; then beat quickly into beaten white of one egg.

—Mrs. Edwards.

### CREAM FILLING FOR CAKE

One pint of milk; one egg; one-half cup of sugar; two even tablespoons of cornstarch; one teaspoon of vanilla. Mix together, and boil until it thickens.

—Mrs. M. Irving Demarest.

### CHOCOLATE FILLING NO. 1

Three-fourths cup of milk; two ounces of chocolate. Let boil until thick enough. When cool, sweeten and flavor to taste.

—L. A. H.

## CHOCOLATE FILLING NO. 2

One cup of sugar; one cup of milk; two even tablespoons of cornstarch; one-fourth of a cake of Baker's chocolate; a little butter, and a teaspoon of vanilla. Boil until it thickens.

—Mrs. M. Irving Demarest.

## CHOCOLATE FILLING FOR CAKE NO. 3

One tablespoon butter; one-half small cup sugar; one-half cup milk; two ounces of chocolate; one teaspoonful of cornstarch. Boil until thick.

—Miss Georgia Brokaw.

## CURRANT JELLY AND WALNUT FILLING

To a cupful of home-made currant jelly, add a cupful of finely chopped English walnuts. If this be too tart, a tablespoonful of boiled icing may be put with the mixture. Almonds may be substituted for the walnuts. These fillings look well with the yellow layer cakes.

—Mrs. J. Edgar Brown.

## FIG FILLING FOR CAKE

Three-fourths pound of figs, chopped fine; three-fourths cup of water; three-fourths cup of sugar. Boil until thick.

—Miss Georgia Brokaw.

## FIG FILLING FOR CAKE

Chop one pound figs; add one-half cup of sugar; one cup of water; cook until soft and smooth. Spread between layers.

—Mrs. William Edgar.

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## HICKORY-NUT FILLING

One cup chopped hickory nuts; one cup sugar; one cup sour cream. Boil together slowly until it begins to thicken. Spread on layers when cool.

—Mrs. W. A. Lockwood.

## MAPLE-SUGAR ICING

One pound maple sugar; one and one-half cups water. Dissolve sugar in water and boil until it strings from spoon. Then pour slowly into beaten white of one egg, beating until creamy.

## ORANGE ICING

A delicate orange icing for cakes can be made without using eggs. To half pound of powdered sugar, add the grated rind of one orange; add a tablespoonful of boiling water and enough orange juice to moisten it thoroughly. Stir smooth and spread over the cake. In grating oranges the same care must be used as with lemons, not to grate the bitter white skin that is just below the outer white covering.

—Mrs. R. B. Hart.

## ORANGE FILLING

One cup boiling water; one cup sugar; grated rind of one orange; juice of two oranges; one egg; lump of butter size of nut; good tablespoonful cornstarch. Stir over fire until thick.

—Mrs. J. E. Breckenridge.

## JELLIES AND PRESERVED FRUITS

### ASPIC

One shin of beef; one knuckle of veal; four cloves; one bay leaf; two onions; one carrot; one stalk of celery; one turnip; one-half package gelatine; one cupful of sherry or Madeira. Put the beef and veal in a pot; cover them well with cold water, and let simmer for five or six hours, with the pot covered closely. An hour before removing from the fire, add the carrot, cut into dice, the cloves, and bay leaf. Fry in butter the onions and celery (cut into pieces) to a dark brown, and add them to the stock at the same time. Remove from the fire, strain, and add one-half package of gelatine, which has been soaked for an hour in one cupful of water, and one cupful of sherry or Madeira. Stir until the gelatine is dissolved. Set away until the next day. There should be two quarts of jelly. If it is not solid to stand, more gelatine may be added at the time of clearing. Boiling down jelly will not make it more firm.

—Mrs. C. A. Campbell.

### TO CLEAR ASPIC

Remove all the grease from the top of the jelly, and wipe it off with a cloth wet in hot water, so that every particle of grease will be removed. Stir into the cold jelly the beaten whites and the shells of three eggs (do not froth the eggs). Put it on the fire and continue to stir until it boils. Let it boil for five minutes then strain it through a double cloth. If not

perfectly clear, strain it a second time. Let the jelly drain through a cloth without pressure.

—Mrs. C. A. Campbell.

### GELATINE APRICOTS

One can apricots; one-half box gelatine; one lemon; ten pieces cut sugar; glass of sherry. Cut apricots in small pieces; put in saucepan with the syrup from the can; rub the lumps of sugar on rind of the lemon; put in the juice of lemon and sherry. Boil slowly for half an hour. Take from the fire and strain in dissolved gelatine.

—Mrs. H. E. Williams.

### COFFEE JELLY

Use the recipe given for wine jelly, using three-fourths of a cupful of clear, strong coffee instead of the wine, and omitting the lemon; mold in a ring, and fill the center with whipped cream; or if this is not convenient, use any mold, and serve with it a sweetened milk or a soft custard.

—Century Cook Book.

### PRESERVED FRUITS

Fruits for preserving should be carefully selected, removing all that are imperfect. Small fruit should never be allowed to stand over night after they are picked, without scalding them. Use only the best sugar for preserving. If fruit is sealed in glass cans, it is best, before putting it away, to wrap around the cans paper of two or three thicknesses. Jellies are finest made from fruit that is not quite ripe. It should be picked upon a dry day, and not be allowed to stand over night without scalding, as it may not jelly. Cranberry jelly is best made fresh as it is wanted. Use only the best sugar for jellies or jams. When jelly is cold, put over the top melted paraffin and cover with paper or glass cover.





## CURRANT JELLY NO. 1

Buy twelve quart baskets of fine currants (generally cost one dollar). Have every basket turned over that you may be sure they are nice. Sort them over, but do not stem them. Put in the preserve kettle to heat thoroughly. Mash and strain through two thicknesses of cheese-cloth. You will have about nine pints of juice. To every pint of juice allow one pound of sugar (granulated). Place the sugar in a yellow earthen dish in the oven, with the door open. Put your currant juice back in the kettle, and over the fire to boil. When boiling, let boil fifteen minutes, and remove the scum meanwhile. At end of fifteen minutes add hot sugar, and stir until dissolved, and keep over the fire about five minutes. Have tumblers wet with cold water standing ready and fill to overflowing, as the jelly shrinks as it cools. You will have twenty-four tumblers from twelve baskets, or nine pints of juice and nine pounds of sugar. Do not attempt to do more than the above, as you cannot handle more with any comfort. I do not use tin lids. Paper pasted over the top of the tumblers is far nicer. This jelly is of a beautiful color, and keeps perfectly over a year.

—Mrs. F. G. Tisdall.

## CURRANT JELLY NO. 2

Select nice fresh fruit, not too ripe. Wash carefully, but do not stem. Put in kettle with as much water as will be consumed in cooking fruit sufficiently to heat it (about a pint of water to four quarts of fruit). Take from the fire and squeeze a small portion at a time through a jelly cloth. (I use a double cheese-cloth.) Take one quart of juice and two pounds of sugar, and put in a granite kettle. Stir thoroughly and place over a quick fire. Boil ten minutes, or until it will drop from a spoon when slightly cooled. Have the glasses warm, and pour in the liquid. When cold cover with melted paraffin.

—S. M. Brewster.

## CURRANT AND RASPBERRY JELLY

Take one-fourth as many raspberries as currants and follow rule for currant jelly No. 2.

—S. M. Brewster.

## QUINCE JELLY

Wipe fruit thoroughly; cut in small pieces, but do not pare. Be sure to remove all seeds. Cover fruit with water and place in a porcelain or granite covered kettle. When fruit is cooked very tender, squeeze through jelly cloth, and proceed the same as with currant jelly No. 2.

—S. M. Brewster.

## APPLE GINGER

Four pounds of apples chopped fine; four pounds sugar (scant); four small lemons; one ounce of white ginger root. Make syrup with three pounds of sugar to one pint of water. When boiling put in the apples and ginger; boil slowly for one hour; then drop in the lemons, sliced, after grating the rind; now cook another hour, then add the grated rind just before taking from the fire. Put in marmalade jars.

—Mrs. Charles Taylor Pierce.

## CURRANTS AND ORANGES

One quart of currants; one large orange; one cup stoned raisins; one and one-half pounds sugar. Stew currants and sugar fifteen minutes; then squeeze the pulp and juice of the orange; also the skin of the orange, cut into dice. Cook about half an hour, or until thick. Very nice to eat with meat.

—Mrs. H. E. Williams.

## SPICED GRAPES

Seven pounds grapes; remove the skins and boil the pulps long enough to loosen the pits; then squeeze and strain. Add

five pounds of sugar; one teaspoon each of cinnamon, cloves, and mace, tied in a bag; one pint vinegar; then boil all the above, including the grape skins, three-quarters of an hour.

—Bertha M. Campbell.

#### ORANGE MARMALADE NO. 1

Twelve oranges; four lemons. Slice straight through, removing all seeds. Cut very thin. Put them in jar with four quarts cold water, and let stand thirty-six hours. Boil one and one-half hours until soft; add eight pounds of white sugar; boil about one hour until jellied.

—Mrs. H. C. Nevius.

#### ORANGE MARMALADE NO. 2

Slice two oranges; one lemon, very thin; remove seeds, and add three pints cold water to each pound of fruit. After it is cut let it stand twenty-four hours. Boil till tender; let remain till following day; then weigh, and to each pound of fruit add one and one-half pounds sugar. Boil whole together till it jellies or the chips are transparent.

—Mrs. H. E. Williams

#### CANNED PEARS

Pare the fruit and cut in halves. Drop in cold water to keep color. Make a syrup of one pint of sugar to half a pint water. Boil together ten minutes and skim. Boil in the syrup a few slices of lemon. Drop the pears in the boiling syrup and cook until they can be easily pierced with a silver fork. Fill jars with fruit, and fill up with strained syrup.

—Mrs. Oscar Miller.

#### PICKLED PEARS OR PEACHES

Fourteen pounds fruit; seven pounds granulated sugar; two quarts vinegar; one-quarter pound allspice (whole); one-quarter

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ter pound cinnamon, and a few cloves. Weigh fruit and boil until tender, in water, with a little vinegar and sugar in. Put the fruit in jars and cover slightly until syrup is ready. Make syrup according to directions, tying spices in bags. Cook until quite thick—about fifteen minutes. Pour over cooked fruit. If syrup will not fill the jars, fill up with the water the fruit was cooked in; it must be hot, though. Don't cook the fruit too long. Fruit may be pared or unpared.

—Mrs. Oscar Miller.

### PEAR JAM

Eight pounds of chopped pears; six pounds of sugar; one-quarter of pound chopped candied ginger; one lemon chopped. Take out the seeds. Cook all together until quite thick.

—Mrs. J. H. Coddington.

### PRESERVED PUMPKIN

One large pumpkin, cut in dice. To every pound of pumpkin add three-quarters of a pound of sugar; juice and grated rind of six lemons; one-quarter pound of green ginger root, which must be scraped and chopped very fine. Let all stand over night. Cook very slowly next day, to a rich syrup.

—Mrs. Hamlin.

### SPICED TOMATOES

(Use very small yellow tomatoes if you can get them.) Seven pounds of tomatoes; one-half ounce stick cinnamon; three pounds of sugar; one-half ounce whole cloves; one quart vinegar; three peppercorns; small piece green ginger root. Tie the spices in coarse muslin bag and put into the vinegar, add the sugar and boil and skim. Let cool and then add the tomatoes, boil slowly until they look clear, take out, put in jars; boil the syrup a quarter of an hour; pour over the fruit in the jars and seal.

—E. G. H.

## WINE JELLY

One-half box of gelatine; one-half cupful cold water; two cupfuls boiling water; one cupful sugar; juice of one lemon; three-fourths cupful of sherry. Soak the gelatine in the cold water for an hour or more. Put the boiling water, the sugar, and a few thin slices of lemon peel in a saucepan on the fire. When the sugar is dissolved, add the gelatine, and stir until that is also dissolved; then remove, and when it is partly cooled, add the lemon juice and the wine. Strain and pour into a mold.

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SOFTENING

Hull, but do not wash the fruit. Put in large-mouthed jars, without the rubbers. Lightly screw on the top. Keep in ice box till wanted. Then wash, if necessary, and serve. Berries, if fresh, can be kept for three days and often four, and be fresh as if just picked. A good way to save for Sunday's and Monday's use.

—Helen B. Ames.

## PICKLES

### BORDEAUX SAUCE

Two gallons of chopped cabbage; one gallon of chopped tomatoes; twelve onions; one ounce of celery seed; one ounce grain allspice; one ounce grain cloves; one ounce grain black pepper; one-half ounce ground turmeric; one-half pound white mustard seed; one pound brown sugar; one gill salt; two quarts vinegar. Boil together fifteen minutes.

—Mrs. M. Irving Demarest.

### RAW CATSUP

One-half peck ripe tomatoes, cut in one-half inch cubes, the skins left on; two roots of horseradish, grated; one small tea-cup of salt; one cup of black and white mustard seeds, mixed; two tablespoons of black pepper; two tablespoons of chopped red peppers, without seeds; seven or eight stalks of celery, cut fine, or one-half ounce of celery seed; one cup of nasturtiums; one-half cup of onions cut fine; one teaspoonful of ground cloves; one teaspoonful of mace; one teaspoonful of cinnamon; one small cup of brown sugar; one quart of best cider vinegar.

—Miss Lizzie Cortelyou.

### CHILI SAUCE NO. 1

Seventy-five ripe tomatoes; eight sweet red peppers (remove seeds); six large onions; three cups vinegar; three tablespoons sugar; two tablespoons ground mustard. Chop tomatoes,





peppers, onions separately; then mix with other ingredients. Boil till thick. Salt to taste; then can.

—Mrs. R. Valentine.

### CHILI SAUCE NO. 2

Forty large ripe tomatoes; twelve onions; eight green peppers, all chopped fine; drain well; four tablespoonfuls each of salt and sugar; six cups vinegar, and a little ground cinnamon. Boil all together about two hours. Bottle while hot.

—Mrs. M. Brewster.

### CHILI SAUCE NO. 3

One peck tomatoes (ripe); six green peppers; two teaspoons ground cinnamon; two teaspoons ground cloves; two teaspoons ground allspice; two cups sugar; five cups vinegar; six onions; one-half cup of salt. Chop onions and peppers very fine; add tomatoes. Boil and skim two hours; then bottle.

—Mrs. F. F. Anness.

### SLICED CUCUMBER PICKLE.

Two dozen cucumbers cut in thin slices; one-half dozen onions cut in thin slices. Lay down in salt over night; then scald with one pint of vinegar, and put in colander to drain. Make a dressing of two tablespoons of mustard; one-half teaspoon of cayenne pepper, and one pint of vinegar. Do not cook this, but pour over the cucumbers and onions. Mix all together and put in tight jars.

—Mrs. M. Irving Demarest.

### CUCUMBER PICKLE

To one hundred pickles take one pint of salt, dissolved in enough boiling water to cover them; let remain twenty-four hours, then wipe dry and scald in weak vinegar twice.

Put in jars. Then boil enough vinegar, spiced with white mustard seed, cloves, cinnamon, red pepper, a little sugar and alum to cover them. Pour this over boiling hot and cork tight.

—Miss Margaret Brewster.

### JERSEY PICKLE.

One peck green tomatoes. (Do not skin.) Cut them in slices. Three green peppers; six medium-sized onions; three-fourths teacup of salt. Sprinkle over them and let them stand all night. In the morning, pour off the liquor, then put on to boil with one pint of vinegar, teacup of sugar. Cut onions up fine.

—Miss Minnie Campbell.

### MUSTARD PICKLES

Two red peppers; six sweet green peppers; two quarts onions; one-half peck cucumbers; one pound brown sugar; three-fourths pound of mustard; three quarts vinegar; one-half ounce celery seed; one-half ounce white mustard seed; one dessertspoonful of turmeric powder; one teaspoonful each cinnamon and cloves. Cut the cucumbers and onions in pieces and soak in water over night. In the morning drain all the water from them; mix turmeric powder, mustard, and spice with a part of the vinegar to prevent lumping. Put the remainder of the vinegar on the fire, adding the sugar and the seed, carefully stirring in the paste of spices and powder, and let boil up well. Then add the red peppers (chopped), also the green ones, and stir all together. After it begins to boil, boil it well for twenty minutes, or until cucumbers and onions are tender. Put up in glass jars.

—Mary E. Franklin.

## MUSTARD PICKLE NO. 2

One quart of small cucumbers; one quart of large cucumbers, sliced; one quart of green tomatoes, sliced; one quart of onions; one large cauliflower; six green peppers. Put them in weak salt water, let them stand twenty-four hours, then scald in some water and drain. The cauliflower must be boiled until tender enough to be pierced with a fork. Pour boiling water on the onions and tomatoes, and let them stand until they are cold. Dressing: Six tablespoonfuls of mustard, two tablespoonfuls of turmeric powder, or one-half ounce of it; one and one-half cups of sugar; one cup of flour; two quarts of vinegar. Mix thoroughly; scald the mixture for nearly one hour, stirring constantly, and then pour on the pickles. Cook the dressing in a pan over hot water for fear of scorching.

—Mrs. C. W. Boynton.

## TOMATO CATSUP NO. 1

One bushel of ripe tomatoes; boil and strain. Add two ounces of cinnamon; two ounces of cloves; two ounces of allspice (whole); one ounce ground mace; one ounce black pepper; two tablespoons of red pepper; three pints of vinegar; salt to taste. Boil down.

—Mrs. Robert Valentine.

## TOMATO CATSUP NO. 2

To eight quarts of tomatoes, after being heated, strained, and boiled three hours, add one cup of sugar; two-thirds cup salt; one and one-half pints vinegar; one tablespoon of ground mustard; one of grated nutmeg; one and one-half black pepper; one teaspoon ground cloves; one teaspoon allspice; one teaspoon cinnamon; one-half teaspoon cayenne pepper. Boil fifteen minutes after the spices are all in. Bottle hot.

—Mrs. R. J. Ten Eyck.

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## TOMATO CHOW-CHOW

Chop one peck of green tomatoes; six green peppers; one dozen onions. Stir in one cup of salt. Let them stand over night; then pour off the water. Put them in a kettle, with vinegar enough to cover, then add one cup of grated horse-radish; one tablespoonful of cinnamon; one tablespoonful of allspice; one cup of sugar. Cook until soft.

—Mrs. W. L. Harned.

## GREEN TOMATO PICKLE

Four quarts green tomatoes, sliced without peeling; six large onions (white) sliced; one quart vinegar; one pint brown sugar; one tablespoon salt; two tablespoonfuls of ground mustard, dissolved in vinegar; two tablespoonfuls ground black pepper; one tablespoonful allspice; one tablespoonful cloves. Tie all the spice, except the pepper and mustard, in a thin muslin bag. Mix all together and boil until tender, stirring often lest they scorch. Put up in small glass jars.

—Mary E. Franklin.

## GREEN TOMATO SOY

Two gallons tomatoes (green) and sliced without peeling; twelve good-sized onions, sliced; two quarts vinegar; one pint sugar; two tablespoonfuls salt; two tablespoonfuls black pepper; two tablespoonfuls mustard (ground); one tablespoonful allspice; one tablespoonful cloves. Mix all together and stew until tender, stirring often lest they should scorch.

—Mrs. S. B. Hinsdale.

## RIPE TOMATO SOY

One peck of tomatoes, peeled and sliced; eight onions, sliced thin; one cup of salt. Let them stand twenty-four hours;

drain off all liquor, and add two quarts of vinegar; one tablespoon each of ground mustard, ginger, cloves, and allspice, and one-half tablespoonful cayenne pepper. Stew slowly two or three hours, and when nearly done, add two pounds sugar and one-fourth pound of white mustard seed.

—Rachel A. Kelly.

## SANDWICHES

Bread for sandwiches should be of fine grain and a day old. The crust should be cut off, and the loaf trimmed to good shape before the slices are cut.

### BROWN BREAD SANDWICHES

Cut very thin slices of Boston brown bread, spread with cream cheese, to which has been added butter, salt and pepper to taste. These are good in any way, but if cut in fancy shapes are ornaments as well.

—J. E. H.

### CANAPES OF CAVIARE WITH LEMON

Spread small pieces of buttered toast with caviare cut into crescents with biscuit-cutter. Serve with lemon quarters and olives.

—M. E. Perry.

### CHEESE CANAPES

With a large cake-cutter cut circles of bread half an inch thick; cut them again so as to make crescent-shaped pieces. Fry in butter to a light brown. Grate some cheese, and put one teaspoonful on each piece of bread; a little salt and pepper, brown quickly in a hot oven, and serve at once.

—Mrs. Oscar Miller.

### CLUB SANDWICHES

Spread toasted bread with butter, then add slices of cold turkey or chicken; two white crisp lettuce leaves, with mayon-





naise spread on lettuce. Then have ready slices of nicely cooked bacon; add one piece for each sandwich. Salt and pepper to taste. Serve immediately while bacon is hot.

—Mrs. C. A. Campbell.

### CREAM CHEESE AND OLIVE SANDWICHES

Stone and chop fine a dozen large olives. Mash a cream cheese and mix with them, adding butter enough to make a paste suitable for spreading.

—Mrs. W. A. Osborn.

### LETTUCE SANDWICHES

Buy firm head lettuce; wash each leaf; put in clean towel, and shake dry. Buy bread the day before making sandwiches, and put in tin box to keep moist. Slice very thin and trim edges. Spread thin with softened butter. Put lettuce between bread and spread one good teaspoonful mayonnaise dressing.

—Mrs. Ernest H. Boynton.

### PEANUT SANDWICHES

Chop a cup of freshly roasted shelled and blanched peanuts, very, very fine, and mix with them three tablespoonfuls of mayonnaise dressing; add salt to taste, and spread upon buttered slices of thinly-cut, crustless bread.

—Mrs. W. H. Demarest.

### SARDINE CANAPES

To make canapes, skin and bone a box of sardines; mash to a paste; add lemon juice, salt, red pepper, and minced parsley to your taste; spread on thin bread and butter, cut in fancy shapes.

## SARDINE SANDWICHES

Mince the sardines on a plate, with a silver fork, leaving the oil with them as it comes. Cut thin slices of bread, and spread with the sardines. The oil takes the place of butter. Fold slices of bread together, and trim.

—Selected.

## RELISHES

### SALTED ALMONDS

After the nuts are shelled, pour boiling water over them, and let them stand two or three minutes, when they blanch very easily. Then place them on flat tins; put in the oven until they are a light brown, stirring them frequently so they may brown. Remove them from the oven; let them get thoroughly cooled; then take the white of an egg without beating, put it into a large dish, and turn the almonds into it. Stir until the almonds are covered with the egg; then spread once more upon the plates; sprinkle the salt over them evenly on both sides. Return the almonds to the oven, stirring them frequently. When cold they are ready for use.

—Mrs. W. H. Demarest.

### CHEESE STRAWS

One cup of English dairy cheese, grated; one cup of flour; one-half cup of butter; one-half teaspoonful mustard (scant); one teaspoonful of salt (scant); pinch of cayenne pepper. Rub all together as for pastry dough; then add seven teaspoonfuls of ice water. Roll out thin. Cut in strips and bake ten minutes, or until light brown.

—Mrs. F. I. Perry.

### CHEESE STRAWS

One cup grated cheese; one-fourth cup butter; one-half cup flour; a small pinch cayenne pepper; one scant teaspoonful salt; one scant teaspoonful mustard; four teaspoonfuls cold

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water. Mix like pie crust, roll thin, cut in strips, bake light brown.

—A. E. Hoagland.

### LEMON CHEESE

Three eggs, well beaten; one small cup of sugar; one tablespoon of butter; one lemon (juice and a little of the grated rind). Mix all together and boil until it thickens, being careful not to burn it.

—Mrs. M. Irving Demarest.

## FOR THE CHAFING-DISH

### SCRAMBLED EGGS

Beat six eggs until they are well mixed; add one tablespoonful of cold water for each egg, a quarter teaspoonful of salt, and a bit of butter the size of a walnut. Put a similar sized piece in the chafing-dish when hot; turn in the eggs and stir constantly until cooked. Serve at once.

—Miss E. G. Hinsdale.

### LOBSTER A LA NEWBURG

Put yolks of three eggs with one-half pint cream in dish to scald; first beating the eggs to a paste. Also make a paste of one tablespoonful of butter, rubbed into a heaping tablespoon of flour. Stir gently into the cream until it is smooth and thick. Then add one and one-half cups of lobster. Season, but not too highly, on account of wine. Add two tablespoons of butter, piece by piece, and four tablespoons of sherry.

—Mrs. C. A. Campbell.

### OYSTERS A LA CHAMBERLAIN

Drain free from all liquor fifty good fat oysters and put them in the chafing-dish. Put a quarter pound of butter by the side, one-half cup of good cream (one cup of good rich milk would do). When seated light the lamp, and with a long wooden spoon stir carefully until boiling hot; add butter, cut into four bits, the cream, a teaspoonful of salt, and a dash of cayenne. Make sure the oysters are cooked, then put out

the lamp, and add two tablespoonfuls of Madeira or sherry—first always preferable. Serve at once from dish.

—Lillian Rogers.

### CHAFED OYSTERS

Drain and wash twenty-five oysters, straining and preserving the juice; put into the chafing-dish a generous tablespoonful of butter, and when that is thoroughly browned add the oysters, with pepper and salt; as soon as the edges of the oysters begin to curl add the oyster juice, and let come to a boil. Serve immediately on slices of hot, buttered toast.

—Miss E. G. Hinsdale.

### WELSH RAREBIT

Melt one tablespoonful of butter, and add one pound of cheese, grated or cut in small pieces. Beat thoroughly an egg, and with it mix one small teaspoonful of mustard, one-half teaspoonful of salt, a pinch of cayenne, and add this to the cheese when nearly melted. Lastly stir in slowly one cupful of ale or beer, with a teaspoonful of Worcester sauce. Cook until it thickens, stirring constantly, taking care that it does not curdle. Serve hot on toast or soda crackers.

—Editors.

### WELSH RAREBIT

Cut one pound of fresh cheese into small pieces, and put in the chafing-dish. As it begins to soften add two level tablespoonfuls of butter, a saltspoonful of mustard, one-half teaspoonful of salt, a dash of cayenne or paprika. When well mixed add one-half cup of milk or cream; stir until smooth, then add two well-beaten eggs; stir hard again for a moment, and serve with crackers or toast.

—H. K. O.





## DRINKS

### BOILED COFFEE

Put the ground coffee into the pot, wet slightly with cold water, add the white of an egg, and the crushed shell; shake all together, then pour over it boiling water; let it come to the boiling point; set one side on the range, and pour one tablespoonful of cold water down the spout. Allow one tablespoonful for each cup, and one over for the pot.

—Mrs. C. A. Campbell.

### DRIP COFFEE

One dessertspoonful of coffee, pulverized, to a cupful or half pint of water, put coffee in bag and pour the boiling water over it; strain through twice. The bag must be firm and close, so as to prevent the fine powder straining through. Have the pot hot before beginning. Coffee will not be right unless the water is fresh boiled. Serve at once.

—Mrs. C. A. Campbell.

### COFFEE FOR ENTERTAINMENTS

Tie the ground coffee in cheese-cloth bags loosely. Put twelve tablespoonfuls of coffee in a bag, and if for a large crowd, twenty-four to a bag will be good. Have a bag or so more than you need for emergencies. One pound of coffee will make about thirty cups of medium strength; one quart of water is allowed to each five cups required. Soak as many of the bags as you think you will need in cold water, measuring the cold water before pouring over the coffee bags. Cover,

and let stand several hours. Measure the water required, and place on the fire in large kettle to be slowly coming to a boil. This must be boiling when you are ready to serve refreshments. If it looks as though it had boiled away, your water covering the coffee will make up the deficiency. If it has not dip out a little to add later if coffee proves too strong. Add the soaked coffee bags and water. Let it all boil up once quickly. Draw to the back of the range, and it is ready to serve. Coffee made after this formula is always good, because it is made just when you need it. Always have another kettle of boiling water and extra coffee bags to plunge in if more than planned for is needed.

—H. B. Ames.

### BLACKBERRY WINE

To four quarts of berries put one quart of boiling water. Let it stand twenty-four hours in a stone jar; then drain the liquid from the fruit. Add one and one-half pounds of sugar. Bottle it. It will be ready for use in three months.

—Home Cook Book.

### CHERRY CORDIAL

To one gallon of the juice of cherries put two pounds of sugar. Boil together and add one pint of best brandy to one gallon. When cold, bottle.

\* \* \*

### DANDELION WINE

Four quarts of dandelion blossoms steeped in five quarts of water until strength is extracted. Add juice of five oranges and three lemons, four pounds of sugar and two-thirds of a yeast cake, while warm. Put the rind of oranges and lemons to steep with blossoms. Set in a warm place to ferment for two or three days. Strain and bottle.

—Mrs. W. H. Demarest.

## EGG-NOGG

Stir the yolk of one egg and a teaspoonful of sugar with one tablespoonful of whisky or brandy and a little rum. Whip the white of the egg to a stiff froth. Turn the yolk into a glass, and fill nearly full with milk, then stir in the white. Add more sugar if desired. Grate a dash of nutmeg over the top.

—H. C. Nevius.

## FRUIT PUNCH

Ten lemons, six oranges, one quart can of cherries, one quart can of currants, one pint can of pineapple, one pint can of raspberries, one gallon of water; let stand two days, then strain and sweeten to taste; let stand a day or two; strain again, and bottle; cork tightly. When ready to use add sliced lemon and ice.

—Mrs. J. Edgar Brown.

## HOME-BREWED GINGER BEER

Nine pounds of sugar cane, nine ounces of good, unbleached Jamaica ginger well bruised, three ounces of tartaric acid, one and one-half ounces of soluble essence of lemon, nine gallons of boiling water. Macerate the above with frequent stirring until barely lukewarm, then add of yeast one-half pint, and keep in a moderately warm place to excite a brisk fermentation. The next day rack the liquor and strain through a jelly bag or flannel. Allow it to work for another day or two according to the weather, then strain it twice, and put into bottles, the corks of which should be wired down.

—Mrs. H. K. Scott.

## GRAPE JUICE

Ten pounds of Concord grapes, two quarts of water. Boil briskly five minutes, then strain and add one and one-half

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pounds of sugar to juice; boil two minutes; bottle, and cork tightly.

—H. K. O.

### ORANGE CORDIAL

Take all the white from the peel of one large or two small oranges; put the yellow part into a quart of pure alcohol; let it stand for two or three days. Pour off the liquor; dissolve two and one-half pounds of sugar in three pints of water over a slow fire; don't let it boil; strain, mix with the alcohol, and bottle. Let it stand two or three weeks.

—Mrs. Charles Noble.

### PINEAPPLE LEMONADE

Boil together for about five minutes two quarts of water, one pound of sugar, and the grated rind of one lemon; strain, and when cold add one pineapple pared and chopped very fine, and the juice of six lemons. Ice well before serving.

—Selected.

### RASPBERRY VINEGAR

Two gills of acetic acid, two quarts of water, four quarts of raspberries, one and one-half pounds of sugar to one quart of juice. Throw the raspberries in the water containing the acid and allow to stand for forty-eight hours, or until they begin to sour. Strain and boil the liquid with the sugar. Bottle and seal.

### TO MAKE TEA

Always make tea with fresh-boiled water. Allow one teaspoonful of tea for each person and one for the pot. Have the teapot hot when you put the tea into it. Pour the desired quantity of boiling water onto the tea, and allow to steep one minute.

—Mrs. S. B. Hinsdale.

## TEA A LA RusSE

Have ready fresh, juicy lemons pared and sliced. As you pour out the tea put a slice of lemon in the bottom of each cup and sprinkle on a little white sugar, then pour the tea hot and strong over. If preferred the lemon peel may be left on.

—Mrs. S. B. Hinsdale.

## TEA PUNCH

One and one-half pounds of granulated sugar, one quart of sherry wine, six lemons, one orange, one cup good, strong green tea (use a teaspoonful of tea to one cup of water). Peel the lemons very thin, and pour the tea boiling hot on the peel. Mix the juice of lemons and orange with the sugar; then add tea, pouring the wine on last. When ready to serve have a large pitcher or punch bowl with plenty of crushed ice; in straining the punch pour on ice. This receipt makes one gallon of punch. Very good.

—Mrs. L. H. Brown.

## WINE WHEY

One wine glass of wine to three of boiling milk. Let the milk boil up once. Strain and sweeten.

—Mrs. Charles Noble.

## CANDY

### FONDANT

The white of one egg; measure the egg and use the same quantity of water. Mix in as much sugar as you can (use XXX). Flavor to taste. When lemon or orange juice is used leave out the water.

—Helen Brewster.

### CREAM FONDANT

One pound of granulated sugar, one-half cup of water. Put the sugar into the saucepan, add the water, and stir over the fire until the sugar is dissolved; not an instant longer. Boil until it forms a syrup which will hair, which will be from four to six minutes, depending somewhat on the quality of the sugar; pour the syrup quickly and carefully (do not scrape the vessel) on a meat platter that has been lightly brushed with water. Watch the cooling, and when it is warm, not hot, so you can put the finger into it, stir it with a wooden spoon or paddle until it is a white, creamy mass; then take it in the hand and knead, and it will become soft and smooth, and ready to be formed into the various shapes. Add the desired flavoring while kneading.

—Aceola Cook Book.

### BUTTER SCOTCH

One cup of molasses, one cup of sugar, one tablespoonful of vinegar, butter the size of an egg; boil until it hardens when dropped in cold water; then stir in one teaspoonful of soda; when cool flavor and pour on buttered tins.

—Mrs. H. K. O.





## CARAMELS

Three pounds of brown sugar, one-half pound of Baker's chocolate, one-half pound of butter, one cup of milk, three tablespoonfuls of molasses, three tablespoonfuls of vinegar, two teaspoonfuls of vanilla. Boil thirty minutes. Beat ten minutes if you want it granulated.

—Mrs. J. H. Tappen.

## CHOCOLATE TAFFY

One cup of molasses, one cup of sugar, one-half cup of milk, two ounces of chocolate, small lump of butter.

—Mittie E. Harned.

## COCOANUT BALLS

Take a piece of vanilla fondant, work into it as much shredded cocoanut as it will take, and still admit of its being molded; roll into balls about the size of ordinary marbles, and lay on waxed paper to dry; they can be dipped in chocolate if preferred.

—L. H. J.

## CREAMED DATES

Mold fondant into a ball, then roll between the palms of the hands until about the length of a date; place inside the stoned date, and press the edges of the date together, allowing about a quarter of an inch of the fondant to show the whole length of the date; roll in granulated sugar.

—L. H. S.

## STUFFED DATES

Remove pits from two pounds of good dates, being careful not to cut date in two, have ready the pounded nuts from one pound English walnuts. Mix with two tablespoonfuls of powdered sugar and two tablespoonfuls of sherry. Fill dates with this mixture, and roll in confectioner's sugar.

—Mrs. J. B. Edgar.

## FUDGE

Two cups of sugar, three ounces of Baker's chocolate, one-half cup of milk, small lump of butter. Boil ten minutes; flavor with vanilla.

—Mittie E. Harned.

## SMITH COLLEGE FUDGE

Melt one-quarter cup of butter; mix together in a separate dish one cup of white sugar, one cup of brown sugar, one-fourth cup of molasses, and one-half cup of cream or milk. Add this to the butter, and after it has been brought to a boil continue boiling for two and one-half minutes, stirring rapidly. Then add two squares of Baker's chocolate scraped fine. Boil this five minutes. After it has been taken from the fire add one and one-half teaspoonfuls of vanilla. Then stir constantly until the mass thickens. Pour into buttered pan, and set in a cool place.

—May E. Kelly.

## NUT CANDY

One cup of sugar, one-third cup of milk; boil five minutes and remove from fire; stir in as many nuts as you wish; keep stirring hard till stiff; spread on buttered platter.

—Mrs. C. A.

## HOW TO CANDY FLAG ROOT

First peel the roots until they are a clear white, and slice as thin as possible. To two cups of sugar add one-half cup of water, and stir it over the fire until a thin syrup is formed; into this syrup pour the root and continue the stirring until the liquid is entirely absorbed. Pour the confection into a dish; when it is cool it will be crisply candied.

—Mrs. W. H. Demarest.

## ORANGE STRAWS

Cut the rind into narrow strips about like straws, then put them into cold water and boil. Boil them in three waters, about twenty minutes in each water. Drain, and to each cup of peel add a cup of granulated sugar; add some boiling water, but not enough to cover, and boil to a thick syrup. Then drain and roll in granulated sugar.

—Mrs. A. T. Connet

## SUGAR CANDY

One-half cup of vinegar, one-half cup of water, one pound of granulated sugar; let boil until it hardens when dropped into cold water, then pour on greased pan or plate.

—Mrs. R. B. Hart.

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## MISCELLANEOUS

A teaspoonful of cornstarch mixed with a cup of salt will keep it from clogging in the shaker. When soft custard cooks too long and becomes curdled it can be made smooth again by setting the dish in cold water and beating it thoroughly.

Milk which has changed may be rendered fit for use again by stirring in a little soda.

Fish may be scaled easier by first dipping them into boiling water for a minute.

Kerosene will soften boots and shoes that have been hardened by water and render them pliable as new.

—Mrs. T. F. Zettlemeier.

## CARE OF STOVE

No cook stove, though it is in continual use, should have a fresh coat of blacking applied oftener than once a month, though every stove should be polished off with a stove brush every morning before the cooking begins. When a fresh coat of blacking is applied monthly, remove the old coat by rubbing off the stove while it is warm, but not hot, with a rag dipped in kerosene oil. This removes all grease stains. Apply the new coat of blacking when the stove is cold, using cold coffee instead of water for mixing the blacking. Be careful not to blacken any of the stove edges, which are of polished iron, or any of the knobs and other nickel work, but polish these by using a scouring soap or brick dust for the polished iron and whiting or any silver soap for the nickel work. After the stove is thoroughly polished, wipe it off with a dry, clean rag to remove any dust of the blacking. After this polishing, all that is necessary is to keep a stove cloth at the side

of the stove to wipe up spots of grease before they are burned in, and make a more enduring stain, and to go over the stove with a polishing brush in the morning while the fire is coming up. Thus with little care a stove may be kept in prime order, unless the cook is one of those unhappy slovens who spill or boil over everything they take hold of. Cooking which is done in a methodical manner does not spill over on the stove. There is no surer indication of a household sloven than an ill-kept cook stove. Applying kerosene with a rag when you are about to put your stoves away for the summer will prevent them from rusting.

—Mrs. T. F. Zettlemeier.

To clean cooking utensils that have become discolored, boil them in potato parings.

—Mrs. D. S. V.

#### FOR SWEETENING KITCHEN SINKS

One-half pound of copperas, and one quart of pulverized charcoal dissolved in two gallons of water. Heat the mixture to nearly a boiling point, and pour a quart of it or more at one time down the sink-pipe. This mixture will remove strong, disagreeable odors from either glass or earthen vessels, by simply rinsing them thoroughly with it.

#### ANTS

Sprigs of wintergreen or ground ivy will drive away red ants; branches of wormwood will drive away black ants. These insects may be kept out of sugar barrels by drawing a wide mark with chalk around the top near the edge.

—Mrs. T. F. Z.

#### GILT FRAMES

To restore and clean gilt frames gently rub with a sponge moistened with turpentine.

—Mrs. T. F. Z.

Charcoal is recommended as an absorber of gases in the milk room where foul gases are present. It should be freshly powdered and kept there continually.

—Mrs. T. F. Zettlemeier.

One teaspoonful of ammonia to a teacupful of water, applied with a rag, will clean silver or gold jewelry.

—Mrs. T. F. Zettlemeier.

### FRUIT STAINS

To remove the stains of acid fruit from the hands: wash your hands in clear water, dry slightly, and while yet moist strike a match and hold your hands around the flame. The stains will disappear.

Paint stains that are dry and old may be removed from cotton or woolen goods with chloroform: First cover the spot with olive oil or butter.

—Mrs. T. F. Zettlemeier.

### TO REMOVE INK STAINS

While the ink spot is fresh take warm milk and saturate the stain. Let stand a few hours, then apply more fresh milk. Rub spot well. If ink has become dry use salt and vinegar, or salts of lemon.

—Mrs. N. Johnson.

Tar stains can be removed by rubbing lard or butter on them thoroughly before applying soap.

### FOR RENOVATING SILK

Take an old kid glove, dark colored, if the silk be dark; light if the silk be light; tear it in pieces; put in a tin cup, and cover with water. Set on stove, and let simmer until the kid

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can be pulled into shreds. Take a cloth or sponge, dip in this water, rub over silk, and iron immediately. This process will cleanse and stiffen old silk, and give it the appearance of new.

—Mrs. M. Johnson.

### HOW TO WASH BLANKETS

Select a bright day with little wind; take two ounces of powdered borax and one large cake of Ivory soap cut fine; melt in water on the stove, and add to a tub full of cold, soft water. Put blankets to soak early in the morning; jar occasionally with a stick to loosen dirt; do not rub them on a board. At noon squeeze a little with the hand, and put through the wringer; rinse in clean, cold water; put through the wringer again, and hang lengthwise on the line without any clothespins; watch carefully while drying to keep them straight.

—Mrs. W. S. Ames.

### TO WASH DRESS GOODS.

Take a ten-cent package of soap bark, pour over it two quarts of cold water; put on the stove, and let come to a boil slowly. Strain and pour in a pan or tub, and add as much luke-warm water as is necessary to handle the goods easily. Rub with the hands, after which rinse several times in luke-warm water. Hang on the line without swinging, and while still damp iron on the wrong side of the goods with very hot irons. A lukewarm suds of Ivory soap is next best to soap bark.

—W. A. Lockwood.

A teaspoonful of turpentine boiled with your white clothes will aid the whitening process.

A teaspoonful of borax put into the last water in which clothes are rinsed will whiten them surprisingly. Pound the borax so it will dissolve easily.

—Mrs. T. F. Zettlemeyer.

Cooked starch may be greatly improved by a tablespoonful of kerosene. It makes clothes glossy when ironed, and keeps the iron from sticking. Cooked starch may be improved by adding a suds made from ivory soap to the water in which the starch is dissolved.

—Mrs. D. T. V.

### TO CLEAN FURNITURE

First rub with cotton waste dipped in boiled linseed oil, then rub clean and dry with a soft cotton flannel cloth. Care must be taken that the oil is all rubbed off.

—Mrs. T. F. Zettlemeyer.

### FURNITURE POLISH

Mix together equal parts of raw linseed oil, turpentine, and vinegar.

—Luella T. Kelly.

### FURNITURE CREAM

(An English receipt obtained by Mrs. N. H. B.)

Three ounces of beeswax, one-half ounce of Castile soap, one-half pint of turpentine, one-half pint of rain water. Shred bees' wax fine and pour in a jar, cover with turpentine; cut soap fine, and cover with water. Let each stand in separate jars for twenty-four hours. Then mix together and shake for twenty minutes. Shake five minutes with a Dover egg-beater, and save your strength. Seal in big-mouthed jars or glasses. Paraffin on top will keep it from hardening.

### FURNITURE PASTE

Take putty, pumice stone, and linseed oil in equal parts; mix into a paste, and add cochineal or brown umber until color of furniture is obtained, and then fill up the cracks and marks.

—Mrs. Hinsdale.

## FURNITURE POLISH

Five ounces of raw linseed oil, three-fourths ounce of sulphuric ether, seven ounces of alcohol, three ounces of turpentine, three-fourths ounces of tincture alkanet. This mixture will separate. Use the upper liquid for all stains, and shake up the bottle for general cleaning. This will not injure the finest piano.

—Mrs. Hinsdale.

## TO MAKE SHELLAC THAT IS FINE AND WILL NOT CRACK

Four ounces of shellac (shells), one pint of pure alcohol. Let stand in warm place for two or three days in closed bottles. Shaking occasionally will help dissolve the shellac.

## A GOOD COLD CREAM

Cocoanut butter, four ounces; lanoline, four ounces; glycerine, four ounces; rose water, five ounces; elder-flower water, five ounces. Melt the fats and glycerine, and slowly add the other ingredients.

## EXCELLENT SKIN FOOD

Melt together a dram of spermaceti, a dram of white wax, three ounces of sweet oil of almonds, two ounces of lanoline, and one ounce of cocoa butter. Remove from the fire, and beat until cold. Add while you are beating twenty drops of tincture of benzoin and ten drops of oil of rose.

—Mrs. Hinsdale.

## A GOOD SHAMPOO

Take one cake of olive-oil soap, melt it in a quart of boiling water, add one tablespoonful of common washing soda, mix thoroughly, and let stand. It will jelly. Take for each sham-

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poo a tablespoonful of the jelly, add five or ten drops of ammonia, also a teacupful of warm water. Wet the head thoroughly with warm water before applying the shampoo, then rub the soapy mixture thoroughly into the scalp all over the head. Rinse several times until all the soap has been worked out. This method will result in a clean, healthy scalp.

### HAIR WASH

One fourth cup of sage leaves, one pint of cold water, a little perfumery; steep the leaves (not boil) until the strength is out, then strain and bottle. Use freely.

—Mrs. Robert Valentine.

### SLIPPERY ELM TEA

A teaspoonful of powdered slippery elm in tumbler, pour on cold water, season with lemon and sugar.

Ginger poultices instead of mustard, but prepared in the same way are good for neuralgia, and will not blister.

### RHEUMATISM CURE

Four ounces of Holland gin, two ounces of white mustard seed, one-fourth ounce of niter. Let stand a day before using. Dose, one teaspoonful three times daily.

—Mrs. H. C. Nevius.

### BITES AND STINGS OF INSECTS

Wash with a solution of water of ammonia.

### BURNS

Make a paste of baking soda and water and apply it promptly to the burn. Will check the inflammation and pain.

## AN OLD-FASHIONED RECEIPT FOR A LITTLE HOME COMFORT

“Take of thought for self one part, two parts of thought for family; equal parts of common sense and broad intelligence, a large modicum of the sense of fitness of things, a heaping measure of living above what your neighbors think of you, twice the quantity of keeping within your income, a sprinkling of what tends to refinement and æsthetic beauty, stirred thick with the true brand of Christian principle, and set it to rise.”

### TABLE OF WEIGHTS AND MEASURES.

4 teaspoonfuls of liquid, . . . . .	1 tablespoonful
4 tablespoonfuls of liquid, . . . . .	½ gill, ¼ cup, or 1 wineglassful
1 tablespoonful of liquid, . . . . .	½ ounce
1 pint of liquid, . . . . .	1 pound
2 gills of liquid, . . . . .	1 cup or ½ pint
1 kitchen cup, . . . . .	½ pint
1 heaping quart of sifted flour, . . . . .	1 pound
4 cups of flour, . . . . .	1 quart or 1 pound
1 rounded tablespoonful of flour, . . . . .	½ ounce
3 cups of corn meal, . . . . .	1 pound
1 ½ pints of corn meal, . . . . .	1 pound
1 cup of butter, . . . . .	½ pound
1 pint of butter, . . . . .	1 pound
1 tablespoonful of butter, . . . . .	1 ounce
Butter the size of an egg, . . . . .	2 ounces
Butter the size of a walnut, . . . . .	1 ounce
1 solid pint of chopped meat, . . . . .	1 pound
10 eggs, . . . . .	1 pound
A dash of pepper, . . . . .	⅓ teaspoonful or 3 good shakes
2 cups of granulated sugar, . . . . .	1 pound
1 pint of granulated sugar, . . . . .	1 pound
1 pint of brown sugar, . . . . .	13 ounces
2 ½ cups of powdered sugar, . . . . .	1 pound

The white of a common-sized egg weighs one ounce.

A common sized tumbler holds half a pint.

A common-sized wine glass holds half a gill.

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There is Life in the food that's cooked by *gas* and in the great saving of toil effected by the gas stove. We will connect you—and your home—with comfort—health—joy—beneficent economy—by connecting the gas from our mains with *a gas stove* in your home.

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## GAS

cooking retains all the life-giving qualities of the meats it bakes or boils. No food tastes so well as that prepared upon a

## GAS STOVE

It's the cooking that cures dyspepsia and cuts down doctors' bills.

## GAS

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Be sure and read Tables of Comparison between Coal and Gas as given on pages 228 and 229.

## RECORD OF 8I6 GAS RANGE.

Article.	How Cooked.	Weight.		Loss— Per Cent.	Time.
		Before Cooking.	After Cooking.		
Blue Fish,	Baked	3 lbs.	2 lbs. 6 oz.	20	35 m.
Rib of Beef,	Roasted	9 lbs. 4 oz.	7 lbs. 11 oz.	17	1 h. 25 m.
Chicken,	Roasted	3 lbs. 1 oz.	2 lbs. 10 oz.	14	1 h.
Beefsteak,	Broiled	1 lb. 2 oz.	15 oz.	16 $\frac{2}{3}$	8 m.
Lamb Chops,	Broiled	1 lb.	13 $\frac{1}{2}$ oz.	15	10 m.
Sweet Potatoes,	Steamed	3 lbs. 5 oz.			
White Potatoes,	Steamed	3 lbs. 8 oz.			
Tomatoes,	Stewed	4 lbs.			
Cauliflower,	Boiled	3 lbs. 12 oz.			
Bread,	Baked		5 lbs. 7 oz.		37 m.
Sago Pudding,	Baked		3 lbs. 3 oz.		18 m.
Lemon Pie,	Baked		2 lbs. 14 oz.		22 m.
Sauces, etc.					

Total time from lighting of gas until everything was ready to serve, 1 hour and 50 minutes. Consumption of gas by test meter :

Cost of gas, . . . . .	11 cents
Cost of coal, . . . . .	13 cents
Saving of gas over coal, . . . . .	<u>2 cents</u>

Heating rooms may be accomplished at a reasonable cost with Gas Heaters scientifically made. Prices, \$1.00 to \$25.00.

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Table of Comparison between Cost of Cooking by Coal and Gas.

RECORD OF COAL RANGE NO. 8.

Article.	How Cooked.	Weight.		Loss— Per Cent.	Time.
		Before Cooking.	After Cooking.		
Blue Fish,	Baked	3 lbs.	2 lbs. 1 oz.	32	31 m.
Rib of Beef,	Roasted	9 lbs. 7 oz.	6 lbs. 8 oz.	32	1 h. 37 m.
Chicken,	Roasted	3 lbs.	2 lbs. 2 oz.	30	1 h. 6 m.
Beefsteak,	Broiled	1 lb. 2 oz.	13½ oz.	25	11 m.
Lamb Chops,	Broiled	1 lb. 1 oz.	11 oz.	35	12 m.
Sweet Potatoes,	Steamed	3 lbs. 5 oz.			
White Potatoes,	Steamed	3 lbs. 8 oz.			
Tomatoes,	Stewed	4 lbs.			
Cauliflower,	Boiled	3 lbs. 12 oz.			
Bread,	Baked		5 lbs. 2 oz.		46 m.
Sago Pudding,	Baked		3 lbs. 5 oz.		27 m.
Lemon Pie,	Baked		2 lbs. 12 oz.		30 m.

Sauce for fish, beef, and cauliflower.

Total time for lighting of fire until everything was ready to serve, 2 hours and 40 minutes. Of this time 30 minutes were required to heat the oven, leaving 2 hours and 10 minutes actual cooking time. Weight of coal, including lighting of fire, 44 lbs. At the end of the time the fire was ready for more coal.

Cost of coal, at \$6.00 per ton, . . . . . 12 cents

Kindling, . . . . . 1 cent

Total cost of meal by coal, . . . . . 13 cents

The above facts and figures were brought out by actual comparative tests made between a Coal Range and a Gas Range. The articles cooked were twelve in number, and were cooked so that they were all ready to place on the table at one and the same time.

The articles were weighed before cooking and also after cooking, and the percentage in loss of weight and time required were carefully ascertained.

This shows the cost of cooking a meal with Gas at a cost of \$1.60 per thousand cubic feet. Price of coal, \$6.00 per ton.

By comparing these figures one can readily see the great economy in using GAS as the 20TH-CENTURY FUEL.

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Men's Chesterfield and Covert Top Coats - - - \$10.<sup>00</sup> to \$35.<sup>00</sup>

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