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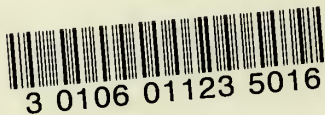


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COOKERY

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3
Cleveland Baking Powder Co.

(Cookery book.)

1895?

Cleveland's Baking Powder

Why You Should Use

Cleveland's Baking Powder.

It is perfectly wholesome, being made of nothing but pure cream of tartar and soda (the wholesomest leaven known to science), with a little flour added to keep the strength; no alum, no ammonia, no adulteration whatever.

The accuracy of the composition is verified by Government and State Official tests, by Government Chemists and by eminent Professors of Chemistry.

It is the strongest. Only a rounded spoonful is required, of Cleveland's Baking Powder, not a heaping spoonful. A large saving on a year's bakings.

Teachers of cookery attest the superior strength of Cleveland's Baking Powder.

Cake and other articles of food keep moist and fresh and do not dry up as when made with baking powders containing ammonia or alum.

Lecturers on Domestic Science specify this special excellence of Cleveland's Baking Powder, as Marion Harland, who says: "Cakes, muffins, biscuits, &c., in which Cleveland's baking powder is used, keep better."

It does uniform work and always gives satisfaction, a fact confirmed by thousands of letters from patrons as well as from experts in the culinary art.

It keeps its strength better than other baking powders, as shown by a series of tests by the Massachusetts State Analyst.

Cleveland's was the baking powder selected for use in the Model Kitchen of the Woman's Building at the World's Fair.

"Owing to the purity, strength, effectiveness and constancy of composition of Cleveland's Superior baking powder, I have adopted the same for use in my home."

Late U. S. Govt. Chemist.

Dr. Rufus C. Mott

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S. 1885.

Marion Harland Uses "Cleveland's" only.

April 5th, 1893.

I wish to say that I use and recommend one and only one baking powder, and that is Cleveland's.

Years ago* I did use others, and spoke favorably of them at the time. In preparing the new edition of "Common Sense in the Household," however, I thought it best to substitute baking powder in the recipes instead of cream-of-tartar and soda, and made a careful investigation of the baking powder question.

Finding Cleveland's Baking Powder to be really the best, I recommended it in "Common Sense in the Household," and now use it exclusively.

Brooklyn, N. Y.

Marion Harland

* Certain manufacturers of baking powder still continue to publish the old commendations alluded to, *omitting the date*, and that too in spite of Marion Harland's earnest and repeated protests.

To get a copy of this Receipt Book

in paper, send name and address with stamp.

We also have this book printed on finer paper and bound in cloth, for which send us *either* twenty-five cents in stamps, *or* two of the round slips found in the cans of Cleveland's baking powder, and six two cent stamps.

If the book sent for is not received, kindly notify us, as occasionally books are lost in the mails.

If your grocer does not have Cleveland's Baking Powder, we will send a quarter pound can on receipt of fifteen cents in stamps. (May, 1895.)

CLEVELAND BAKING POWDER CO., 81 & 83 Fulton St., New York.

SOUPS.

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

SHAKESPEARE.

Amber Soup.—A large soup bone (two pounds), a chicken, a small slice of ham, an onion, two sprigs of parsley, half a small carrot, half a small parsnip, half a stick of celery, three cloves, pepper, salt, a gallon of cold water, whites and shells of two eggs, and caramel for coloring. Boil slowly for five hours, beef, chicken and ham; add the vegetables and cloves to cook last hour, having first fried the onion in a little fat. Strain the soup into an earthen bowl, and let remain over night. Next day remove cake of fat on the top; take out the jelly, avoiding the settlings, and mix into it the beaten whites of the eggs with the shells. Boil quickly for half a minute, then pass through a jelly bag. When ready to serve, add a large tablespoon of caramel.

Asparagus Soup.—Boil one quart of asparagus, cut in inch lengths, in one quart of water until tender; rub through a colander and return to the water in which it was boiled. Heat one pint milk, stir into it one tablespoonful butter rubbed with one of flour, and cook a few moments. Season, and pour into asparagus. Let get boiling hot, pour into tureen over toasted bread cut into dice. Serve at once.

Bouillon.—Six pounds of beef and bone. Cut up the meat and break the bones; add two quarts of cold water and simmer slowly five hours. Strain through a fine sieve, removing every particle of fat. Season only with pepper and salt.

Bean Soup.—One quart of dried beans, not quite one-half pound of fat salt pork. Put over early in the morning in cold water, bring to a boil, and drain off the water; repeat this twice. Then boil steadily for five hours, season with pepper and salt. Just before serving, pass through a colander, rubbing all the thick part through with a wooden spoon. The beans should be soaked over night and water should be added while boiling.

Mock Bisque Soup.—One-half can tomatoes cooked until soft enough to strain. Scald one quart milk in double boiler. Cook one tablespoonful cornstarch in two tablespoonfuls butter, and stir slowly into hot milk. Cook in double boiler five minutes, season, add a pinch of soda, and when ready to serve add the strained tomatoes. If fresh tomatoes are used, have one and one-half cups when cooked.

"I succeed better with Cleveland's Baking Powder than with any other I have used."—A. Granday, Ex-Chef Wm. K. Vanderbilt, and Union League Club.

Celery Soup.—Five heads celery, one pint good soup stock, three pints water, one-half pint cream or rich milk. Cut the celery into inch lengths, put on with the water and cook until tender. Take out the celery and rub through a sieve. Add to the soup stock and cook slowly one-half hour. Heat the cream and stir into it one tablespoonful flour rubbed into one tablespoonful butter, cook five minutes. Pour into the celery, let get very hot but not boil, and serve.

Lotus Club Clam Soup.—Chop fine thirty large clams with their juice; add two and one-half quarts of cold water, let it come to a boil, and add a small piece of salt pork, two large onions, a little mace and parsley. With four even tablespoonfuls of flour, mix well one-fourth pound of butter, a little salt and pepper. Boil hard one-half hour; take from the fire and add the well beaten yolks of four eggs, and one pint of hot milk. Do not put on the fire again.

Corn Soup.—Split the grains of one dozen ears of corn, and scrape. Boil the cobs in enough water to cover them for ten minutes. Strain this water and use one quart. Add to it slowly one quart cream, then the corn. Season and cook fifteen minutes. Milk can be used instead of cream, thickened with one tablespoonful each butter and flour rubbed together. Serve at once.

Lobster Soup.—Cook a lobster weighing four pounds, and cut into small pieces. Place in a bowl six crackers, rolled fine, one cup of butter, salt, and a *very little* cayenne pepper; mix well together. Heat three pints of milk, and one of water; stir in the mixture, boil two or three minutes, add the cut lobster, and boil up once.

Oyster Soup.—Take forty large oysters for this soup. One quart of milk, and enough of the strained liquor and cold water to make one pint; add this with a little salt and a large piece of butter to the milk, let it come to a boil, add the oysters, and let it boil up once. If desired, thicken with a little rolled cracker.

Split Pea Soup.—One pint of peas, washed twice in warm water. Put two tablespoonfuls of water and one tablespoonful of dripping or bacon fat in a saucepan which will hold three pints; put in the peas three hours before they are needed, and let stand on the back of the stove to swell. Add *cold* water as they continue to swell. Let simmer till twenty minutes before the soup is wanted. Shred some celery and one onion, very fine. When the peas are boiling, add one teaspoonful of salt, dissolved in water, throw in the vegetables and boil ten minutes. Strain through a colander, beating the thick part with a wooden spoon. Return to saucepan and simmer. Mix one tablespoonful of flour in cold water, add a little hot broth and throw in. Serve with dice of toasted bread.

Remember: Most baking powders contain ammonia or alum. Cleveland's does not, not a particle.

Potato Soup.—Six boiled and mashed potatoes, one quart of milk, one-fourth pound of butter. Season with pepper and salt. While mashing, add the butter and pour in gradually the boiling milk. Stir well and strain through a sieve, heat once more. Beat up an egg, put in the tureen and pour over it the soup when ready to serve.

Tomato Soup.—One quart can of tomatoes, two tablespoonfuls of flour, one of butter, one-half teaspoonful of salt, one of sugar, one pint of hot water, (or one quart of soup stock) a little red pepper. Let the tomato and stock, (or water,) come to a boil, rub flour, butter and a little of the tomato together, and stir into the boiling mixture. Strain through a sieve fine enough to retain the seeds. Butter slices of stale bread, cut in small squares, place in a tin pan buttered side up, and brown in a quick oven. Serve with the soup.

Mock Turtle Soup.—Boil a calf's liver and heart with a knuckle of veal for three or four hours, skimming well, then strain off. Chop the meat fine, and add to it a chopped onion, salt, pepper and ground cloves to taste, thickening, if necessary, with a little browned flour, cooking again in the liquor. Have the yolks of four or five hard boiled eggs cut up for the tureen; also slices of lemon.

OYSTERS AND FISH.

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

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

PERICLES.

Clam Chowder.—One quart of clams, six large crackers. Fry two slices of salt pork in an iron pot. Take it out soon, leaving the fat in the pot. Slice one onion, put in two or three slices. Have about six potatoes cut up like dice; put in a layer of potatoes, then one of clams, having the clams chopped fine, sprinkle plenty of pepper and salt, then a layer of onion, and the bits of pork cut in small pieces, (that have been fried); add a layer of broken crackers; fill up the remainder in this way. Then add the clam liquor and as much water as will more than cover them. Cook twenty minutes or until the potatoes are done. Just before serving add one pint of hot milk. This quantity is sufficient for eight persons.

Codfish Balls.—Three pints boiling water, one cup salt codfish which has been picked into small pieces and freed from bones, one pint potatoes peeled and quartered. Put all together in pan, and boil until potatoes are soft. Drain off the water, mash and beat until soft and smooth, add one teaspoonful butter, a little pepper, and when slightly cooled, one well-beaten egg. Shape into balls with a tablespoon, and fry in hot lard.

"By practical tests in the kitchen, Cleveland's baking powder is the most economical, less being required for the same baking,"

Author of "White House"
Cook Book.

Mrs. F. S. Gillette

Fish Chowder.—Three or four pounds fresh haddock, carefully cleaned and cut in pieces three inches square. Place in bottom of kettle five or six slices salt pork, fry brown, then add three onions sliced thin, fry them brown. Remove from the fire, and place on the pork and onions a layer of fish, sprinkle with pepper and salt, then a layer of peeled sliced potatoes, then fish and potatoes till fish is used up. Cover with water and let boil half an hour. Roll six crackers, put in with the fish, and lastly add a pint or more of milk. Let get thoroughly heated, and serve.

Baked Fish.—Make a dressing of bread crumbs, two tablespoonfuls of minced onion, some chopped parsley, a little butter, one tablespoonful of chopped suet, pepper and salt, and a beaten egg. Stuff the fish and sew or tie securely. Place in a pan with some hot water; lay pieces of pork on top with a little pepper and salt, and bake, basting *very often*.

Lobster à la Newburg.—Two pounds lobster boiled forty-five minutes. Yolks three hard-boiled eggs rubbed smooth with cream or milk. one large tablespoon of flour rubbed into two tablespoons butter. Heat one gill of cream in a double boiler, add the prepared yolks and flour, one-half teaspoon salt, a shake of red pepper and one grating of nutmeg. Cook and stir until smooth and thick, then add lobster meat and cook ten minutes longer. Just before serving add two tablespoons sherry or Madeira wine.

Oysters à la Newburg.—Heat one gill of cream in a double boiler. Rub one large tablespoon flour into two ounces of butter. Rub the yolks of three hard-boiled eggs smooth with a little cream, add to hot cream with flour mixture. Stir until thick and smooth. Add a shake of red pepper and one-half teaspoonful salt. Cook forty oysters in their own liquor and one teaspoon of salt until edges are curled, about ten minutes, then drain, add at once to cream prepared with two tablespoons sherry and serve at once.

Little Pigs in Blankets.—Take as many large oysters as are wished, wash and dry them thoroughly with a clean towel. Have some fat bacon cut in very thin slices, cover each oyster with them, and pin on with wooden toothpicks. Broil or roast them until the bacon is crisp and brown. Do not remove toothpicks. Serve hot.

Creamed Oysters.—To one-half tablespoonful butter, melted in a saucepan, add one heaping tablespoonful flour. Cook a few moments, and stir in gradually one cup hot milk. Season with salt, pepper and one teaspoonful celery salt. Wash and pick over carefully one pint fine oysters, boil them in their own liquor until plump, drain, and pour over them the sauce.

*She can bake, she can broil, she can fry,
Ne'er a cake does she spoil, nor a pie,
She's perfectly neat, her temper is sweet,
And this is the reason why.*

She uses Cleveland's baking powder.

Roast Oysters on Toast.—Toast some slices of bread. Wash and wipe some large fine oysters, spread as many as possible on each slice of toast, season with salt, pepper and plenty of bits of butter. Put in a hot oven until the edges of the oysters curl. Serve at once.

Steamed Oysters on Toast.—Drain and wash the oysters. Put them with their liquor into a saucepan and cook until the oysters are plump, shaking the pan frequently to prevent burning. Drain off the liquor, season with salt, pepper and butter, and pile on nicely browned slices of toast.

Scalloped Oysters.—One quart oysters. Put in a colander, drain off the juice, and wash carefully to remove all bits of shell. Butter a deep pudding dish, cover the bottom with cracker crumbs (not too fine), season with salt, pepper and bits of butter, then a layer of oysters seasoned, a layer of crackers then oysters until the oysters are used. Put cracker crumbs on top with bits of butter. Pour over a few tablespoonfuls of the oyster liquor strained, and one cup cream. Bake covered half an hour, uncovered half an hour.

Cream Salmon.—One can of Salmon minced fine, drain off the liquor and throw away. For the dressing, boil one pint of milk, two tablespoonfuls of butter, salt and pepper to taste. Have ready one pint of fine bread crumbs, place a layer in the bottom of the dish, then a layer of fish, then a layer of dressing and so on, having crumbs for the last layer. Bake till brown.

Turbot à la Creme.—Three pounds of Halibut, or Cod, boiled with plenty of salt, remove skin and bones, and flake. Boil one bunch of parsley and one large onion in a little water to extract the flavor; take out and thicken with three tablespoonfuls of flour; then add it to one quart of cream and milk together (more cream improves it), and one-half cup of butter. Put alternate layers of fish and sauce in a deep buttered dish (sauce on top), cover with bread crumbs and bake till brown.

Oyster Dressing for Turkey—One pound bread, crumbled fine, add two stalks of celery chopped fine, one-half pound butter melted, salt and pepper to taste. Add to this two quarts of the best oysters, strained from their liquor, and carefully picked over for bits of shell, etc. When oysters are mixed with bread, add enough of their liquor to moisten stuffing well. Fill the turkey, and baste with equal parts of liquor of oysters and water.



Cleveland's the strongest of all pure cream of tartar baking powders.— See latest U. S. Govt. Report.



M E A T S .

*"There 's no want of meats, sir,
Portly and curious viands are prepared
To please all kinds of appetite."*

MASSENGER.

Meats to be roasted or broiled, should be given the greatest amount of heat possible at first, that the surface may be hardened and the juices retained.

Stewed Beef à la Mode.—Take the desired quantity of round beef, cut into three ounce pieces, and dredge with flour. Fry in the stew pan some beef drippings and a sliced onion. Put in the meat, and fry well stirring constantly ten minutes. Then add gradually enough water to cover the meat, season with salt, pepper, a teaspoonful each allspice, cloves and mace, a bay leaf, and a sliced lemon. Let it simmer gently four hours.

Beef Olives.—One and one-half pounds of beef cut very thin, trim off edges and fat and cut in strips three inches wide and four long; season well with pepper and salt, chop fine the trimmings and fat, add three tablespoonfuls of rolled cracker, two tablespoonfuls of butter, one teaspoonful of sage and savory, two teaspoonfuls of salt, one-fourth of a teaspoonful of pepper. Mix thoroughly and spread on the strips of beef, roll, tie with twine and roll in flour. Cut in thin slices one-fourth of a pound of pork, fry brown, take out and put in the olives; fry brown. Put them in a small saucepan that can be closely covered. To the remaining fat in the pan, add one tablespoonful of flour and stir until perfectly smooth and brown, then pour in gradually one and one-half pints of boiling water. Stir for two or three minutes, season with salt and pepper and pour over the olives. Cover the saucepan and let simmer two hours. Any kind of cheap meat will do.

Beef Stew with Dumplings.—Two pounds lean beef, cut into inch squares, sprinkled with salt, pepper, and two tablespoonfuls of flour. Cut fat from meat into small bits, put in stew pan and fry ten minutes. Cut one onion, two slices carrot, two small turnips in small dice and fry in hot fat for ten minutes. Put in the meat and fry till it browns, stirring to prevent burning, then pour over one large quart hot water, and set on stove where it will simmer gently two and one-half hours. Then add two sliced potatoes, boil ten minutes, then put in dumplings and boil hard ten minutes,

"The results obtained by the use of Cleveland's baking powder have always been satisfactory."

without lifting the cover. *Dumplings*—One pint flour, two teaspoonfuls Cleveland's Superior Baking Powder, one-half teaspoonful salt, one-quarter cup sugar. Mix thoroughly, and wet with one small cup milk. Roll one-half inch thick, cut with biscuit cutter.

Pot Roast Beef.—Take a lean piece of beef. Cut a little fat from it and fry in an iron pot a few minutes. Season the beef, and sprinkle over a little flour; put in the pot and fry brown on all sides. Pour in hot water to half cover the beef, cover tightly and cook until tender. Add a little boiling water at intervals to prevent burning. Thicken the gravy, and pour around the meat on the platter.

Fillet of Beef.—After it is trimmed and larded, put it into a small baking-pan, in the bottom of which are some chopped pieces of pork and beef-suet; sprinkle some salt and pepper over it and a half pint of hot stock. Baste often, cook a full half hour in a hot oven.

Mushroom Sauce.—Take a ladle full of stock; add to it part of juice from the can of mushrooms; thicken with a teaspoonful of flour and of butter mixed; add pepper and salt to taste and a few drops of lemon-juice; add the mushrooms, simmer a few minutes and pour over the beef.

Creamed Dried Beef.—One tablespoonful butter, browned in a frying pan. Put in about one-half pound chipped beef, and let get thoroughly hot. Pour in about one cup milk, and thicken with a little flour and water. Scrambled eggs put around the beef are a nice addition to it.

Chicken Pie.—Cut into pieces one chicken, boil in enough water to cover until tender, adding when half done one tablespoonful salt. Take out chicken, keep warm, and thicken the liquid with one tablespoonful each flour and butter rubbed together. Add salt and pepper to taste. Boil five minutes. Take one quart flour, two teaspoonfuls Cleveland's Superior Baking Powder, a little salt and one small cup butter. Mix as biscuit. Take half, roll one-quarter inch thick, and line a deep dish, leaving an inch over the sides to turn up over top crust. Put in chicken, pour over gravy, cover with the other crust, with a large hole in center for steam to escape. Wet the edge and fold over the under crust, press firmly together. Spread soft butter over the top, make ornament to fit the center, and bake until done.

Fried Chicken.—Wash the chickens until all the blood is out, cut them in pieces, rub a very little salt over them, then roll each piece in flour. Fry them (covered) till a nice brown color in lard or butter. Make a gravy of cream and butter; if the cream is not very thick, add a little flour, season to taste, adding a little mace or nutmeg as desired.

Jellied Chicken.—Boil until tender, in enough water to cover, one chicken. Remove when done, and let water boil down to one quart. Cut

For most luscious pot pies and dumplings, use Cleveland's Superior Baking Powder.

12 CLEVELAND'S BAKING POWDER, PURE AND SURE.

the meat into small pieces. To the water add three-quarters box gelatine, soaked, one tablespoonful Worcestershire sauce, and salt and pepper to taste. Slice one hard-boiled egg, add to the chicken, pour over it the strained liquor. Mix well, and put into square mold. Set in cool place to harden.

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, and to this, the chopped chicken. When heated, take out and press into a basin. Serve cold.

Smothered Chicken.—Cut up chicken for fricassee, wash and let stand in cold water a little while. Drain, season, dredge with flour, and put in dripping pan not quite covered with water. Dot with bits of butter. Cover closely and bake until tender. When done, take from pan and make a gravy.

Yankee Potpie.—Stew one chicken until tender and make a gravy with it as for fricassee. Take some fresh baking-powder biscuit, break them open and spread on a platter crust side down, and when ready to serve, pour over the chicken and gravy.

How to Boil a Ham.—Put a ham weighing ten pounds in a pot large enough to contain water enough to cover it. Bring to a boil gradually, then add two heads celery, two turnips, three onions, a bunch of savory herbs—the vegetables cut into dice. Let it simmer gently four hours. Remove the skin, sprinkle with pepper, put in a few cloves, and brown in a quick oven.

Ham Patties.—One pint of ham, which has been previously cooked, mix with two parts of bread crumbs, wet with milk. Put the batter in gem pans, break one egg over each, sprinkle the top thickly with cracker crumbs, and bake until browned over. A nice breakfast dish.

Stewed Kidney.—Put on a kidney early in the afternoon and let simmer till bed time, allow it to remain all night in the same water. Next morning cut into small pieces, and stew for an hour or more; make a brown gravy and just before serving add two hard boiled eggs, sliced.

Roast Calf's Liver.—Wash thoroughly and wipe dry, cut a long deep hole in the side, stuff with crumbs, bacon and onion, chopped fine, salt, pepper, bits of butter, and one well beaten egg. Sew or tie together. Lard it over and bake. Serve with gravy and currant jelly.

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

Profs. Austen & Wilber, of Rutgers College, say: "Cleveland's Superior Baking Powder is absolutely free from any kind of adulteration. We endorse it most cordially as an honest and efficient article."

For Roast Meats.—Cover the bottom of the pan with water, but do not baste until the juices have cooked out into the water, or you will toughen it, and make it less rich. Should the meat be cooked without a rack, see that it is very fat, then it can be placed in the pan and no water added until after it has commenced baking, but it requires watching to prevent burning.

Russian Baked Liver.—Boil a calf's liver one hour and a half, or until cooked through. Chop fine with a little salt pork, two onions (or more if liked). Season with butter, salt and pepper. Make into a loaf and put thin strips of pork on top, and bake one hour or more, according to size.

English Yorkshire Pudding.—One-half pound of flour, one pint of milk, a pinch of salt, one teaspoonful of Cleveland's Superior Baking Powder. Mix well together the baking powder, flour and salt, then add one-half the milk, and beat until perfectly smooth; then add remainder of the milk. Melt some butter or dripping in a flat tin, pour in the batter, place a joint of beef or mutton on it, and bake in a quick oven.

Veal Loaf.—Three and one-half pounds of minced veal (the leg is best for this purpose), three eggs well beaten, one tablespoonful of pepper and one of salt, one grated nutmeg, four rolled crackers, one tablespoonful of cream, butter the size of an egg. Mix these together and make into a loaf, roast and baste like other meats. Beef may be used in place of veal by adding one-fourth pound of salt pork, minced fine.

VEGETABLES.

"Captus Nidore Culinae."

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

Baked Beans.—Soak one quart of beans over night, pour off the water and cook in fresh water until they crack open; then put into a deep earthen dish, cover with the water (add one teacup of sweet milk or cream if desired), put into centre of the dish one-half pound of par-boiled pork which should be scored across the rind. Bake slowly four hours. Keep nearly covered with water until two-thirds done; then allow them to bake brown.

Beets.—Do not break the skins in washing or they will lose their color in cooking. Boil one hour in hot, slightly salt water. Rub off the skins, split in half, dish, and pour on them a boiling mixture of one tablespoonful of melted butter, two of vinegar and a little pepper and salt. Serve *very* hot.

"I prefer Cleveland's baking powder because I consider it perfectly wholesome and it always gives uniform results."

Lady Cabbage.—Chop some cabbage very fine, cook in boiling water one-half hour. Drain, then season highly with salt and pepper, a half cup milk, and one tablespoonful butter. Cook a few minutes and serve.

Baked Corn.—Cut the grains of one dozen ears of corn down the middle and scrape. Add one cup boiling milk, one-half cup butter, salt and pepper to taste. Put in buttered baking dish, dot over small bits of butter and bake in moderate oven three-quarters of an hour.

To Cook Cranberries.—Add one teacup water to one quart cranberries, and put on the fire. Cook ten minutes, rub through a colander, add two heaping cups sugar and cook about ten minutes longer. Pour into a porcelain or china mold. Turn out as a jelly.

Cold Slaw.—One-half pint rich milk or cream, one-half pint good vinegar, one small cup sugar, three eggs beaten very light, a lump of butter size of an egg, one heaping teaspoonful ground mustard, pepper and salt. Cook all together until like custard. When cool, pour over cabbage cut very fine.

Egg Plant.—Peel and cut the plant in slices less than one-half inch thick. Immerse in salt and water over an hour, drain and dip each slice in beaten egg and bread crumbs, and fry brown.

Scalloped Onions, Cauliflower or Asparagus.—Boil either vegetable until tender, then put in baking dish and pour over sauce made of one tablespoonful butter rubbed into one and one-half tablespoonfuls flour, pour over it one pint hot milk, and cook until like custard. Bake one-half hour. Cut cauliflower or asparagus into small pieces before pouring over the sauce.

Parsnip Balls.—Boil in salted water till very tender; mash and season with butter, pepper and salt; add a little flour and two well beaten eggs. Form into small balls, and fry in hot lard.

Creamed Potatoes.—Put one tablespoonful butter in a frying pan and when it bubbles, add one tablespoonful flour. Add one cup hot milk, with salt and pepper to taste. Add one pint cold boiled potatoes cut into small dice, cook until thoroughly hot.

Pilaff.—Two cups of water, one cup of rice. Put on the water with a little salt, and add the juice of one or two tomatoes to the water, or sufficient to color it. When the water boils, put in the rice, and boil until all the water is soaked up. Then add melted butter to taste, stir, cover and keep in a warm place, but not on the fire, till dinner is served.

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

“As I find Cleveland's baking powder to be pure and eminently successful in its results, I use it exclusively in all my classes.”

Sacked Potatoes.—Select for baking, potatoes as near of a size as possible; cut off each end; when baked, scoop out the inside with a spoon, being careful not to break the skins. Add to the potato, butter, salt, and sufficient hot milk to make quite soft; beat till very light and smooth; fill the skins with this and place on end in a buttered pan on the oven grate till browned on top. The potatoes will puff up considerably if sufficiently beaten. Nice for breakfast or tea.

Scalloped Potatoes.—Butter a baking dish, pare potatoes and slice thin, put in dish a layer of potatoes, and sprinkle with salt, pepper and a little butter; then another layer of potatoes, etc., until dish is nearly full. Then fill with milk or cream. Bake one hour and a half.

Roasted Potatoes with Beef.—Pare the potatoes and place in the pan on the rack with the meat, basting when you do the beef. They will be nicely browned, and mealy when the meat is done.

Saratoga Potatoes.—Peel and slice *very thin* six large potatoes, lay them in ice water one hour, and thoroughly dry them with a clean towel. Drop each slice separately in a kettle of boiling lard, fry until crisp and brown. Take out with wire spoon, drain and sprinkle with salt while hot.

Baked Rhubarb.—Peel and cut into two-inch lengths three bunches rhubarb. Dredge with flour, and put in baking dish with one large cup sugar sprinkled over. Bake in moderate oven three quarters of an hour. Very nice served hot as a vegetable, or cold as a sauce.

Minced Spinach.—Wash spinach carefully and boil until tender. Drain, and rub through a colander or chop fine. Then put in frying pan a good lump of butter, the spinach, and salt and pepper to taste. When hot beat in three spoonfuls of cream. Garnish with sliced hard boiled egg.

Succotash.—Boil one quart lima or string beans until tender. Cut down the middle the grains of one dozen ears corn, and scrape. Drain off water from beans, add the corn, season with salt, pepper and a good lump of butter. If too dry add a little cream or milk. Cook twenty minutes after adding the corn.

Baked Tomatoes.—Take six large ripe tomatoes, skin and cut into small pieces. Spread a layer in the bottom of bake dish, season well, put a layer of coarse bread crumbs over the tomatoes with plenty of butter. Continue this until the dish is full, having bread crumbs on top. Bake one hour.

Turnips à la Creme.—Cut peeled turnips into half inch dice, boil in salted water and drain, pour over a cream sauce made of one cup hot milk poured gradually over one tablespoonful each butter and flour rubbed together. Salt and pepper.

Cleveland's Baking Powder is pure and sure and always makes pure wholesome food.

WELSH RAREBIT, ETC.

Welsh Rarebit.—One pound cheese, grated, one large tablespoon butter, one tablespoon tomato catsup, one-quarter teaspoon salt, one gill beer or ale, dash of red pepper. Cook in a double boiler, stirring all the time until smooth and thick. Serve on hot dipped and buttered toast.

Cheese Fondue.—One cup rolled crackers, one cup milk, three-fourths cup chopped cheese, two eggs, whites and yolks beaten separately, very light; stir altogether and bake about twenty minutes in a *very* quick oven. Serve immediately.

Baked Biscuit and Cheese.—Soak five large broken biscuit in one cup milk a few minutes, then add one cup grated cheese, one tablespoonful melted butter, salt and pepper to taste. Mix well, put in buttered bake dish and bake slowly half an hour.

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.

Spaghetti. (Mexican style.)—Put a tablespoonful of lard and butter in a porcelain saucepan. When hot add one-quarter pound of spaghetti broken in desired lengths, half an onion sliced, one large tomato sliced, pepper and salt, and a dash of red pepper. Stir to prevent burning, and allow to brown slightly. Then add one large cup stock or hot water and boil until the water has been absorbed, being sure the spaghetti is tender.

TABLE OF WEIGHTS AND MEASURES.

4 teaspoonfuls of liquid.....	1 tablespoonful.
1 pint of liquid.....	1 pound.
2 gills of liquid	1 cup or $\frac{1}{2}$ pint.
2 round tablespoonfuls of flour.....	1 ounce.
4 cups of bread flour.....	1 quart or 1 pound.
1 cup of butter.....	$\frac{1}{2}$ pound.
1 pint of butter	1 pound.
1 tablespoonful of butter.....	1 ounce.
Butter the size of an egg.....	2 ounces.
10 eggs.....	1 pound.
2 cups of granulated sugar.....	1 pound.
$2\frac{1}{2}$ cups of powdered sugar..	1 pound.

The composition of most baking powders is concealed. Every ingredient used in Cleveland's baking powder is printed on the label.

KITCHEN TIME TABLE:

Especially prepared by Mrs. D. A. Lincoln, Author of the
Boston Cook Book.

TIME REQUIRED FOR:

BAKING

Beans, 8 to 10 hours.
Beef, sirloin, rare, per lb., 8 to 10 min. [15 min.]
Beef, sirloin, well done, per lb., 12 to 15 min.
Beef, rolled rib or rump, per lb., 12 to 15 min.
Beef, long or short fillet, 20 to 30 min.
Bread, brick loaf, 40 to 60 min.
Biscuit, 10 to 20 min.
Cake, plain, 20 to 40 min.
Cake, sponge, 45 to 60 min. [hrs.]
Chickens, 3 to 4 lbs. weight, 1 to 1½
Cookies, 10 to 15 min.
Custards, 15 to 20 min.
Duck, tame, 40 to 60 min.
Fish, 6 to 8 lbs., 1 hour.
Gingerbread, 20 to 30 min.
Graham Gems, 30 min.
Halibut, 4 to 6 lbs., 1 hour.
Lamb, well done, per lb., 15 min.
Meat, braised, 3 to 4 hours.
Mutton, rare, per lb., 10 min.
Mutton, well done, per lb., 15 min.
Pie Crust, 30 to 40 min.
Pork, well done, per lb., 30 min.
Potatoes, 30 to 45 min. [1 h.]
Pudding, Bread, Rice and Tapioca,
Pudding, Plum, 2 to 3 hours.
Rolls, 10 to 15 min.
Turkey, 10 lbs., 3 hours.
Veal, well done, per lb., 20 min.

BOILING

Asparagus, 15 to 20 min.
Bass, per lb., 10 min.
Beans, shell, 1 to 2 hours.
Beans, string, 2 hours.
Beef-a-la-mode, 3 to 4 hours
Beets, young, 45 to 60 min.
Blue Fish, per lb., 10 min.
Brown Bread, 3 hours.
Cabbage, young, 30 to 45 min.
Carrots, 45 to 60 min.
Cauliflower, 30 to 45 min.
Celery, 30 to 45 min.
Chickens, 45 to 60 min.
Clams, 3 to 5 min.
Cod, per lb., 6 min.
Coffee, 3 to 5 min.

Corn, green, 5 to 8 min.
Corned Beef, 4 to 5 hours.
Eggs, 3 to 5 min.
Eggs, hard boiled, 15 to 20 min.
Fowls, 2 to 3 hours.
Haddock, per lb., 6 min.
Halibut, per lb., cubical, 15 min.
Ham, 5 hours.
Hominy, 1 to 2 hours.
Lamb, 1 hour.
Macaroni, 20 to 30 min.
Oatmeal, 1 to 2 hours.
Onions, 30 to 45 min.
Oysters, 30 min.
Oyster Plant, 30 to 60 min.
Parsnips, 30 to 45 min.
Peas, 15 to 20 min.
Potatoes, 20 to 30 min.
Rice, 15 to 20 min.
Salmon, per lb., cubical, 15 min.
Small Fish, per lb., 6 min.
Smoked Tongue, 3 to 4 hours.
Spinach, 20 to 30 min.
Squash, 20 to 30 min.
Sweetbreads, 20 to 30 min.
Tomatoes, 15 to 20 min.
Turkey, 2 to 3 hours.
Turnips, 30 to 45 min.
Veal, 2 to 3 hours.
Wheat, 1 to 2 hours.
Winter Vegetables, 1 to 2 hrs.

BROILING

Chickens, 20 min.
Chops, 8 min.
Steak, 1 inch thick, 4 to 6 min.
Steak, 1½ inch thick, 6 to 8 min.
Fish, small thin, 5 to 8 min.
Fish, thick, 12 to 15 min.

FRYING

Bacon, 3 to 5 min.
Breaded Chops, 4 to 6 min.
Croquettes, 1 min.
Doughnuts, 3 to 5 min.
Fish Balls, 1 min.
Fritters, 3 to 5 min.
Muffins, 3 to 5 min.
Slices of Fish, 4 to 6 min.
Small Fish, 1 to 3 min.
Smelts, 1 min.

*At church the deacon raised the tune
With nasal twang first low, then louder;
At home his good wife raised the cake
With some of Cleveland's baking powder:—
'Twas vainly hoped his tune he'd make
One half as good as her fine cake.*

ENTREES.

"It is the bounty of nature that we live; but of philosophy that we live well."
SENECA.

Fritters.—To one pint of buttermilk add a little salt, one teaspoonful of soda, and stir in flour enough to make a stiff batter. Fry in hot lard. One or two eggs improves them.

Apple Fritters.—Make a batter with one cup sweet milk, one teaspoonful sugar, two eggs whites and yolks beaten separately, two cups flour, one teaspoonful Cleveland's Superior Baking Powder mixed with flour. Chop some good tart apples, mix in the batter, and fry in hot lard. Serve with maple syrup.

Scalloped Clams.—For this prepare twenty-five clams, one-half pint of cracker crumbs, one-half cup of warm milk, one-fourth cup of clam liquor, two beaten eggs, one heaping tablespoonful melted butter, salt and pepper, twelve clam shells. Season the clams highly. Mix in another dish crackers moistened first with the milk, then with clam liquor; add eggs and melted butter, and the clams chopped. Fill each clam shell heaping, sprinkle with bread crumbs and brown.

Clam Fritters.—Twenty-five clams, dried well with a clean towel. One pint flour, one small teaspoonful Cleveland's Superior Baking Powder, two well beaten eggs, one-half pint milk, nearly as much clam liquor. Beat until smooth, then stir in the clams. Fry by dropping spoonfuls in hot lard. The clams can be chopped if preferred.

Chicken Croquettes.—One boiled chicken, two ounces of melted butter, two ounces of flour, one cup of the water the fowl has been boiled in, one-half cup of cream, pepper and salt, two eggs, nutmeg. Boil the butter, flour, cream and water together for two minutes. Mix with the minced chicken, cool, then mould, roll in egg, then in bread crumbs, and fry.

Chicken Croquettes No. 2.—Minced chicken, a quarter as much bread crumbs, one egg to each cup of meat, pepper and salt and enough gravy, or drawn butter to moisten the whole, not very wet; make, with floured hands, into pear-shaped balls, roll in beaten egg, then in bread crumbs, and fry a nice brown.

Cleveland's the strongest of all pure cream of tartar baking powders.

See Official Reports	}	U. S. Govt., Page 600. Canadian Govt., Page 6. N. J. Dairy Commissioner, Page 87. Ohio Food Commissioner, Page 9.
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Corn Fritters.—One pint grated corn, one-half teacup milk, one-half teacup flour, one small teaspoonful Cleveland's Superior Baking Powder, one tablespoonful melted butter, two eggs, one teaspoonful salt, a little pepper. Fry in hot lard.

Deviled Crabs.—To the meat of one dozen hard shell crabs boiled fifteen minutes, and chopped, add three tablespoonfuls stale bread crumbs, one-half wine glass cream, yolks of three hard boiled eggs, chopped, one tablespoonful butter, pepper and salt to taste. Mix all together and put back into the shells, sprinkle with fine bread crumbs, small bits of butter, and brown in a quick oven.

Fish Croquettes.—One pint cold boiled fish, free from skin and bone and minced fine, one pint hot mashed potato, one tablespoonful butter, one-half cup hot milk, one egg well beaten; pepper and salt and a little chopped parsley. Mix thoroughly and let cool. When cold make into balls, dip into a beaten egg, roll in bread crumbs and fry in hot lard.

Lobster Croquettes.—Two cups finely chopped lobster, one salt-spoonful salt, one of mustard, a trifle cayenne. Mix with one cup cream sauce. Make into croquettes, roll in beaten egg and cracker crumbs, and fry in hot lard.

Fricasseeed Lobster.—Put the meat of two lobsters cut into small pieces, with the fat and some coral in a frying pan with a little pepper, salt, one-half cup milk or cream, one cup water, butter size of an egg, and one teaspoonful Worcestershire sauce. Let simmer until liquid has a rich red color. Take a tablespoonful flour rub into it one-half tablespoonful butter, stir this into one-half cup hot milk, then add the beaten yolk of one egg. When ready to serve, stir this into the lobster, and add one tablespoonful sherry wine.

Omelet.—Six eggs, one-half teaspoonful of salt, three tablespoonfuls of milk, one of butter. Separate the eggs and beat very light, add the salt and milk; have the pan very hot, put in the butter and pour in the egg. Shake on the hottest part of the stove till the egg begins to thicken, then place on the grate in the oven until set; run the knife between the sides of the omelet and pan, fold and serve on a hot dish.

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 tablespoonfuls of milk or cream. Fry in a well buttered frying pan. When done, remove to a hot platter or deep plate, and pour the oyster sauce over them. Serve hot.

Cleveland's baking powder 8½ per cent. stronger than the highest and 17 per cent. stronger than the average of cream of tartar baking powders.—See Official Report of Ohio Food Commission.

Oyster Fritters.—Chop one pint of oysters. Take one pint of milk, a little salt and pepper, one small teaspoonful Cleveland's Superior Baking Powder, and flour enough to make a thin batter. Stir in the oysters, drop from the spoon in hot lard or butter and fry a delicate brown.

Rice Croquettes.—Boil one-half cup of rice very soft, when cold beat in two eggs, two spoonfuls of sugar, one teaspoonful of salt. Form into balls, dust a little flour over, roll in egg and fry.

Sausage Roll.—Make dough as for baking powder biscuit. Roll and cut into pieces four inches wide and twice as long. Take fine sausage, put two or more pieces in the dough and roll up. Press the ends together and bake half an hour.

Sweet-bread Croquettes.—Boil in salted water twenty minutes two pairs sweet-breads. Throw them into cold water for a few minutes, remove the skins and little pipes. Cut them into dice, also one-half box mushrooms. Put one large tablespoonful butter into a saucepan, when it bubbles add one tablespoonful flour; cook well, and add one gill cream or soup stock. Cook and add sweet-breads and mushrooms. Heat well, take from fire, and add beaten yolks of two eggs. When cool form into croquettes, roll in beaten egg and cracker crumbs, and fry in hot lard.

SALADS.

"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.

Cabbage Salad.—Two large raw eggs, well beaten, six tablespoonfuls of cream, one-half teaspoonful salt, six teaspoonfuls of vinegar and a small piece of butter. Put on the fire and cook, stirring constantly until quite thick. Have a half head of cabbage chopped fine, sprinkled with salt. Add to the dressing when cold, two tablespoonfuls of cream and pour over the cabbage.

"I have used Cleveland's baking powder for several years because I have found it what it claims to be, pure and wholesome. The results have been uniformly satisfactory."

Mary J. Lincoln.
Author Boston Cook Book.

Egg Salad.—Twelve hard boiled eggs, one-half pint cream, butter the size of an egg, a little parsley chopped fine, one tablespoonful of flour. Take cream, butter, parsley and flour, mix and cook until thick. Slice the eggs, and after each layer of eggs, add one of bread crumbs, over which pour the cream to cover. When the dish is full, bake till brown. Garnish with parsley and serve hot.

Lobster Salad.—Cut the meat of two small lobsters into small pieces. Add a little of the fat and coral. Then season with salt and pepper, and pour over enough mayonnaise dressing to moisten well. Put in the middle of a platter, garnish with lettuce leaves, pour over the remainder of the dressing, and put slices of boiled egg, and olives over the top.

Oyster Salad.—Let fifty small oysters just come to a boil in their own liquor. Skim and strain. Season the oysters with three tablespoonfuls of vinegar, one of oil, one-half teaspoonful of salt, one-eighth teaspoonful of pepper, and place on ice for two hours. With a sharp knife cut up a pint of celery, using only the tender part, and when ready to serve, mix with the oysters, adding about one-half pint of mayonnaise dressing. Arrange in a salad dish. Pour over another one-half pint of dressing, and garnish with white celery leaves.

Potato Salad.—One quart of potatoes, boiled with skins on, one small white onion, two teaspoonfuls of olive oil, pepper and salt, and a little parsley, one-half cup of weak vinegar. After potatoes are *cold* cut up in small pieces. Chop the onion and parsley fine and mix all together.

German Potato Salad.—Boil six good sized potatoes, peel and slice while hot, and pour over the following. Cut one-half pound lean bacon in small dice and fry brown. Season potatoes with salt, pepper, and finely sliced onion. Mix thoroughly with the bacon fat and dice, and then add one-half cup white vinegar. Garnish with sliced hard boiled eggs.

Conrad's Sweet Potato Salad.—Boil three large sweet potatoes. Cut into half inch squares. Cut into very small pieces two stalks of celery. Season with salt and pepper, and pour over a French dressing made as follows: Three tablespoonfuls salad oil, two of vinegar, one teaspoonful onion juice, one salt spoon each salt and pepper. Let salad stand in refrigerator two hours. Garnish with pickles, jugged olives and parsley.

Sardine Salad.—For one large box of sardines, take six hard boiled eggs, drain off the oil from the fish, remove backbone, tail and skin, and mix thoroughly with the eggs, minced fine; season with pepper and salt. Serve plain, with vinegar, or mayonnaise dressing.

Shrimp Salad.—One can shrimps. Wash and cut in halves. Make a dressing of two eggs, whites beaten first then yolks added, one tablespoonful salad oil added slowly, one teaspoonful each salt and pepper, one-half

Reading, Mass. "I have used Cleveland's baking powder for a long time and think it is the best that is made. I would not use any other."—Mrs. E. E. W.

cup vinegar, a little made mustard. Stir all together on stove until it thickens, and when cold pour over the shrimps, to which has been added celery or finely cut lettuce.

French Dressing. — One tablespoonful of vinegar, three of olive oil, one saltspoonful of salt, one of pepper, and a *little* scraped onion, if desired.

Lettuce Dressing (without oil). — One-half pint cream or rich milk, one-half pint good vinegar (weak), one small teacup sugar, three eggs well beaten, a lump of butter size of an egg, one teaspoonful ground mustard. Pepper and salt. Mix all together cold, and cook until thick as custard.

Mayonnaise Dressing. — The yolks of three raw eggs. Beat in very slowly, (*drop by drop* at first) from a third to a half bottle of olive oil. The secret of thickening is in beating it in gradually. Add one teaspoonful of thick mixed mustard, one and one-half teaspoonfuls of salt, one large tablespoonful of Taragon vinegar, two tablespoonfuls of cider vinegar. This mixture will keep several days in a cool place.

Mayonnaise Dressing No. 2. — Put the yolk of an egg into a bowl with a saltspoonful of salt, and beat until light, then add half a teaspoonful of dry mustard, and beat again. Then add olive oil, drop by drop, until it is thickening, then a few drops of vinegar, and the same of lemon juice. Continue this process until the egg has absorbed a little more than a gill of oil; finish by adding a *very little* cayenne pepper.

Salad Dressing. — Put the yolks of two eggs in a plate, one teaspoonful of mustard that has been mixed with vinegar, salt to taste, a *thought* of cayenne pepper. With a silver fork stir in oil, drop by drop, till the mixture can be almost lifted from the plate. Then add very strong vinegar, (a small quantity if you wish the dressing to be thick,) then beat the whites of the two eggs and stir into the dressing just before it is put on the salad.

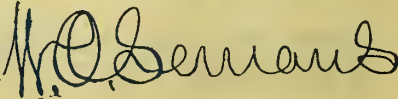
FISH AND MEAT SAUCES.

Drawn Butter. — One-half cup butter, rubbed *well* with two tablespoonfuls flour; put into a saucepan with about one pint boiling water, stirring constantly until well melted. Throw in a sprig of parsley and serve at once.

Egg Sauce. — To drawn butter sauce, add three hard boiled eggs, chopped.

"I find Cleveland's Superior baking powder to consist only of pure cream of tartar and pure bi-carbonate of soda, with a little wheat flour, the latter to preserve the strength of the powder. I unhesitatingly recommend it as a pure baking powder."

Prof. of Chemistry, Ohio Wesleyan University.



Hollandaise Sauce (for fish). — Rub one-half cup butter to a cream. Add the yolks of two eggs one at a time, and beat well. Stir in the juice of half a lemon, one saltspoon salt, and a pinch of cayenne pepper. When ready to serve, add one-half cup boiling water, place the bowl in a pan of boiling water or in the top of teakettle and cook until thick as custard stirring all the time.

Mint Sauce. — One-fourth pint of vinegar, four tablespoonfuls of chopped mint, and two of sugar. Let stand for an hour or more before using.

Oyster Sauce. — To drawn butter sauce, add a few small oysters drained from their liquor, and a few drops of vinegar or lemon. Let come to a boil and serve.

Tartare Sauce. — Make a mayonnaise dressing after receipt No. 2. and add one tablespoonful finely chopped Gherkins pickles.

Tomato Sauce. — One quart can of tomatoes, two tablespoonfuls of butter, two of flour, two cloves, and a small slice of onion. Cook tomatoes, onion and cloves ten minutes, heat the butter in a small frying pan, and add the flour; when smooth and brown, stir into the tomato and cook ten minutes; season to taste with salt and pepper, and rub through a strainer. Nice for fish, meat, or macaroni.

P U D D I N G S .

“The proof of the pudding is in the eating.”

Albany Pudding. — Grease a bowl thick with butter, put seeded raisins around it, then line with bread. Make a custard, pour in, bake, and eat with liquid sauce.

Apple Pudding. — Fill a buttered baking dish with sliced apples and pour over the top a batter made of one tablespoonful of butter, one-half cup of sugar, one egg, one-half cup of sweet milk, and one cup of flour in which has been sifted one teaspoonful of Cleveland's Superior Baking Powder. Bake in a moderate oven till brown. Serve with cream and sugar, or liquid sauce. Peaches are very nice served in the same way.

Apple Tapioca Pudding. — Soak a cup of tapioca in water three or four hours. Pare and core eight or ten apples, fill the holes with sugar and stick a clove or two in each apple. Pour the tapioca over them as they

“Cleveland's Superior baking powder is the purest first-class cream of tartar baking powder I have ever met.”

State Assayer of Rhode
Island.

S. F. Peckham.

are placed in the pudding dish, and bake till the apples are thoroughly done. Be careful not to have the tapioca too thick. Eat with milk or cream. Excellent for the sick.

Baked Apple Dumplings.—One quart flour, two teaspoonfuls Cleveland's Superior Baking Powder, one-half teaspoonful salt mixed well together. Add one large tablespoonful butter and lard mixed, and enough sweet milk or water to make a soft dough. Roll out into half-inch sheets. Peel and quarter some good tart apples. Put each quarter on a square of dough, sprinkle over it sugar, and press the edges together firmly. Place in a deep pan, sprinkle over sugar and a little cinnamon, and put a bit of butter on each. Fill the pan with water (boiling) just leaving top of dumplings uncovered, then bake forty-five minutes. Serve with sweetened cream or hard sauce.

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

Steamed Berry Pudding.—One cup of sugar, two eggs, one and one-half teaspoonfuls of Cleveland's Superior Baking Powder, two cups of flour, one cup of sweet milk, two cups of berries. Steam about two hours.

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

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

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

Chocolate Pudding.—One pint milk, one pint bread crumbs, yolks of three eggs, five tablespoonfuls grated chocolate. Scald the milk, add breadcrumbs and chocolate. Take from fire and add one-half cup

The very lightest and best apple dumplings are made with Cleveland's Superior Baking Powder.

sugar, and the beaten yolks. Bake in pudding dish fifteen minutes. Make meringue of whites of eggs and three tablespoonfuls sugar, spread over pudding, and brown. Serve cold with cream.

Christmas Pudding. (Plain.)—Two quarts stale bread without crust. Break in small pieces, and put in slow oven to dry *not brown*. Pour over the dried crumbs two quarts of milk, let soak one hour. Then beat well, add six beaten eggs, a cup each sugar and molasses, a cup minced suet or two-thirds cup butter, one and a half pounds seeded raisins, a teaspoonful cinnamon, one-half teaspoonful each cloves and mace, half a grated nutmeg, two teaspoonfuls salt. Butter a large pudding dish, pour in pudding, and bake in slow oven three or four hours, covering to keep from getting too brown. Serve with wine sauce.

Cocoanut Pudding.—Take the meat of a cocoanut from the shell, removing the dark outside, grate and stir in four well beaten eggs; add one quart of milk, one teaspoonful of salt, a tablespoonful of butter, two large tablespoonfuls of sugar, one-half of a grated nutmeg, one teaspoonful of essence of lemon or peach water; line a buttered dish with pie paste, rolled very thin, pour in the pudding, and bake in a hot oven one hour. Serve with sauce.

Cottage Pudding.—One cup of milk, one-half cup of sugar, one egg, two tablespoonfuls of melted butter, one teaspoonful of Cleveland's Superior Baking Powder sifted with one pint flour. Bake half an hour, and serve with liquid sauce.

Cracker Pudding.—One quart of scalded milk, five tablespoonfuls of rolled cracker, small piece of butter, four eggs; bake one-half hour, and serve with any kind of sweet sauce.

Delmonico Pudding.—One quart of milk, three tablespoonfuls cornstarch mixed with a little cold milk, the yolk of five eggs beaten with six tablespoonfuls of sugar. Boil three or four minutes. Pour in a pudding dish and bake about one-half hour. Beat the whites of the eggs with six tablespoonfuls of sugar; spread over the top, and return the pudding to the oven until it is a delicate brown.

English Plum Pudding.—Two pounds raisins, seeded; two pounds currants well washed; one-half pound sliced citron; two pounds bread crumbs; two pounds chopped suet; juice and grated rind of three lemons; six eggs, beaten; two pounds light brown sugar; four grated nutmegs; one tablespoonful salt; milk. Mix all the fruit thoroughly, then add eggs and milk, a little at a time, adding carefully to make it moist enough to stick together, *not wet*. Fill bowls the desired size, even full, cover with cloths tied over tightly, and boil steadily eight hours. When wanted for

"I use Cleveland's baking powder in my kitchen and class work."

use, boil one hour. Serve with ice cream and rich wine sauce. Will keep all winter.

Favorite Pudding.—One cup sugar, one cup milk, one egg, two cups flour, one and one-half teaspoonfuls Cleveland's Superior Baking Powder. Flavor with nutmeg. Put in the bottom of a pudding dish two cups sliced apples, peaches peeled and halved, cherries or any fruit desired, then pour over the mixture and bake. When done turn on to serving dish, fruit side up. Serve with liquid sauce.

Fig Pudding.—One-fourth pound figs chopped fine, two cups bread crumbs, one cup brown sugar, one-fourth pound suet chopped fine, two eggs, the grated rind and juice of one lemon, one dessert spoonful of molasses, one-half grated nutmeg, one tablespoonful flour. Steam three hours and serve with boiled sauce, flavored with lemon.

Fruit Puff Pudding.—Mix well one pint flour, one and one-half teaspoonfuls Cleveland's Superior Baking Powder and a little salt. Make into a soft batter with milk. Put into well greased cups a spoonful of batter, then one of strawberries, or any fruit preferred, then another of batter. Steam twenty minutes. Serve with liquid sauce.

Graham Pudding.—Two and a half cups graham flour, one cup milk, one cup molasses, one cup currants or seeded raisins, two small teaspoonfuls soda, and a little salt. Steam two hours. Serve with lemon or wine sauce.

Frosted Lemon Pudding.—One pint of bread crumbs, one quart of milk, the juice and grated rind of a lemon, the yolks of three eggs; sweeten to taste. When baked, cover with jelly; make a frosting with the whites of the eggs, pour over the top, and set in the oven a few minutes to brown.

Orange Pudding.—One cup of sugar, one-half cup of rolled crackers, two eggs, one-half tablespoonful of butter, one orange, grate the rind and squeeze the juice, one quart of milk. Bake like a custard; serve cold.

Orange Snow Pudding.—One-half package gelatine, three gills orange juice, a generous cup sugar, three gills water, whites of six eggs. Soak gelatine in one gill cold water two hours, then pour over it two gills boiling water. Add sugar and place bowl in pan of boiling water, stirring till gelatine dissolves. Add orange juice, strain into a large bowl, and set away to cool. When beginning to stiffen, add *unbeaten* whites, place the bowl in ice water, and beat until white and thick. Pour into molds to stiffen, and serve with *Custard Sauce*.—One pint and one gill milk, one-third cup sugar, grated rind of one orange, and a little salt. Put one pint milk in double, add grated rind, and heat. Beat yolks and sugar together, add one gill cold milk. Pour over this the hot milk, stir well, return to double boiler and boil five minutes.

Our Guarantee. We authorize grocers to give you back your money if you do not find Cleveland's baking powder exactly as represented.—Cleveland Baking Powder Co., New York.

Peach Cottage Pudding.—Stir sliced peaches into a batter made of one-half cup sugar, three tablespoonfuls melted butter, one beaten egg, one cup milk, one pint flour, and one and one-half teaspoonfuls Cleveland's Superior Baking Powder. Bake in a loaf, and serve with hard sauce.

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

Poor Man's Pudding.—One cup of sweet or sour milk, one cup of molasses, one-half cup of butter, one pound of raisins, two eggs, one teaspoonful of soda, a little nutmeg and cinnamon, flour sufficient to make as thick as cake. Boil four hours without stopping in a floured bag or mould, allowing room to swell. To be eaten with sauce.

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

Queen of Puddings.—One pint of fine bread crumbs, one quart of milk, one cup of sugar, the yolks of four eggs beaten, grated rind of one lemon, butter the size of an egg. Bake until done. Whip the whites of the eggs stiff, and beat in a cup full of sugar in which has been stirred the juice of the lemon. Spread on the pudding a layer of jelly or jam. Pour the whites of the eggs over this and replace in the oven until slightly browned.

Rice Pudding.—Take one teacup of rice, wash, pour boiling water over and let stand five minutes; throw off, add a cup of sugar, a little nutmeg and two quarts of milk. Bake slowly about two hours, stirring occasionally until last half hour, then brown.

Snow Pudding.—Dissolve one-half box of gelatine in one pint of cold water; when soft, add one pint of boiling water, the grated rind and juice of two lemons, and two and one-half cups of sugar. Let stand until cold and begins to stiffen. Then beat in the whites of five eggs, well beaten. Pour into a mould and set on ice. Serve with *custard sauce*.—One quart of rich milk, the yolks of five eggs, with two extra eggs added, one-half cup of sugar. Flavor with vanilla.

*It is the best, it's always pure,
Always the same and always sure.
Cleveland's Baking Powder.*

Spanish Toast.—Take stale bread, cut in thick pieces, and dip in egg with milk prepared like custard but without sweetening or flavoring. When the slices are well saturated, fry in a very little butter, enough to prevent adhering to the pan. Serve immediately with a wine sauce.

Sponge Pudding.—The yolks of three eggs, four tablespoonfuls of flour, one and one-half pints of milk, a little salt. Stir the milk, scalding hot, into the flour and then the yolks. When ready to put into the oven, add the whites beaten to a froth; bake one-half hour, and serve immediately.

Suet Pudding.—Two eggs, one cup milk, one-half cup of molasses, one-half cup of suet chopped fine, one teaspoonful of salt, two teaspoonfuls of Cleveland's Superior Baking Powder sifted in three small cups of flour, cloves, cinnamon, nutmeg, and as much fruit (stoned raisins and citron) as you like. Steam two hours. Sauce—one-half cup of butter, two cups of sugar, a little boiling water and a little nutmeg, beaten well together.

Blueberry Shortcake.—One and a half cups of butter, one cup of sugar, two eggs, one cup of sweet milk, three and one-half cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder, one pint of berries, washed. If eaten hot, make a sauce of cream and sugar, or simply sugar over.

Plain Strawberry Shortcake.—Make a crust with one-half more shortening than for biscuit. Roll in two sheets. Spread the under one with butter, place the other on top and bake. When baked, separate layers and place mashed and sweetened fruit between and on top. Or the crust can be baked in one piece and split and buttered after baking. Peach, orange, apple and rhubarb shortcakes are very nice. Serve with cream.

Sweet Shortcake.—Beat a lump of butter size of an egg to a cream, add one cup sugar, two eggs whites and yolks beaten separately, one cup sweet milk, one and one-half teaspoonfuls Cleveland's Superior Baking Powder, and flour enough to make as stiff as cake. Bake in two jelly tins, and spread mashed sweetened strawberries between layers, and on top whole berries with sugar sprinkled over them. Serve with mashed berries, sweetened.

Tapioca Pudding.—An even tablespoonful tapioca, soaked two hours in nearly a cup of milk. Stir into this the yolk of one egg, a little salt, and sugar to taste. Bake fifteen minutes. Beat white stiff, sweeten and spread over. Eat with hard sauce if hot, or with cream if cold.

Venise Pudding.—Five ounces of bread crumbs, four ounces of sugar, three ounces of raisins, two ounces of citron, one teaspoonful of vanilla, one-half pint of milk, the yolks of four eggs, one ounce of brown

The ideal strawberry shortcake is made with Cleveland's Superior Baking Powder.

sugar ; add the milk to this, pour over the yolks, add the vanilla last, and steam one hour and twenty minutes.

Whortleberry Pudding.—Rub thoroughly one-half cup of butter with one and one-half cups of sugar ; add one cup of sweet milk, two eggs, three cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder. After adding one cup of the flour, stir in one pint of berries, then the remainder of the flour. To be eaten hot, with hard sauce.

PUDDING SAUCES.

Cream Sauce (with wine.)—One-quarter cup butter creamed with one-half cup powdered sugar. Just before serving, add two tablespoonfuls white wine, one teaspoonful vanilla, and two tablespoonfuls cream.

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

Excellent Pudding Sauce.—Two coffee-cups sugar, three-fourths of a coffee-cup of butter. Rub to a cream. When well mixed, stir in one-half tea-cup boiled cider, a little at a time. Just before serving, set in a kettle of boiling water until hot, but not boiling.

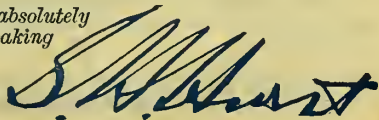
Fruit Sauce.—Take one quart of any kind of ripe fruit, as red raspberries, strawberries, or peaches ; if the latter they must be very ripe. Pare and mash the fruit with a potato masher. Add one tablespoonful of melted butter and one cup of powdered sugar. Stir well together, and set on the fire until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

Hard Sauce.—One-half cup of butter well beaten ; stir in slowly, one cup of fine sugar, and beat to a cream. Pile on a plate and grate over a little nutmeg. Keep cool.

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

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Late Ohio Dairy and Food
Commissioner.



Lemon Sauce No. 2.—One-half cup of butter, one cup of sugar, one egg, the grated rind and juice of one lemon, one tablespoonful of corn-starch, one cup of boiling water. Boil together a few moments and serve. This is very nice, and may be made by adding one-half cup of milk or cream. But when either milk or cream is used, the butter should be omitted, and the milk should first be thickened with the corn-starch.

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

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

Wine Sauce.—Three-quarters cup butter beaten to a cream, then add two cups powdered sugar. Beat well, and stir in one tablespoonful cornstarch wet in one-half cup cold water. Cook until thick; then add one-half cup wine.

PIES.

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

O. W. HOLMES.

Pastry.—One cup shortening, lard and butter mixed; three cups flour; a little salt. Sift the flour, add the salt, and rub in the shortening. Use enough ice-water to hold all together, handling as little as possible. Roll from you. One-third the quantity given is enough for one pie.

Pastry with Baking Powder.—One and one-half cups flour; one saltspoon salt; one saltspoon Cleveland's Superior Baking Powder; one-third to one-half cup butter and lard mixed.

Real Puff Paste.—One pound of butter, one pound of flour; wash the salt out of the butter; mix the flour with a little ice-water, and salt; roll on the board and fold in the butter; roll very thin and keep cool, cutting with a knife.

Sliced Apple Pie.—Line a pie plate with pastry and fill with sliced tart apples. Sprinkle two tablespoonfuls sugar and grate a little nutmeg over the apples. Cover with a sheet of pastry with openings cut for the

"I am convinced Cleveland's is the purest powder made, and I have adopted it exclusively in my cooking schools and for daily household use."

Principal Philadelphia Cooking School and Editor of 'Household News.'

Sarah J. Rover

escape of steam. Wet the edge of the under crust before putting on the upper, and then pinch the two edges together.

Cocoanut Pie.—One grated cocoanut, one quart of milk heated to boiling and poured over the grated nut, two tablespoonfuls of butter, four eggs, sugar to taste. This makes two pies.

Currant Pie.—*Short Paste.*—One pound of flour, one-half pound of butter, two ounces of finely powdered loaf sugar, a pinch of salt, one tablespoonful of Cleveland's Superior Baking Powder. Mix the powder, flour, sugar and salt thoroughly together, then rub well in the butter, and make into a stiff paste by adding a little milk; roll out once, very thin.

Fruit.—One pint of currants, the yolk of one or two eggs; sweeten to taste. The white may be used for meringue, if desired.

Custard Pie.—Four eggs, one quart of milk, a little salt, and one-half cup of sugar. Bake with under crust only.

Lemon Pie.—Three quarters cup sugar, one teaspoonful flour, yolks of three and white of one egg, well beaten; the juice and grated rind of one lemon; one-half cup ice-water. Bake in a moderate oven, and cover with meringue of the two whites and one-half cup powdered sugar. Brown.

Lemon Pie.—The juice and grated rind of two lemons, two cups of powdered sugar, a small piece of melted butter, two eggs. Beat the yolks of the eggs and the sugar together until very light. Beat the whites to a froth, and stir in last. Bake with rich under crust.

Lemon Pie with Raisins.—Take three good sized lemons, and roll till soft; put the juice in a dish, picking out the seeds, and chop the peel very fine. Seed and chop a cupful of raisins, and mix all together with one and one-half cups of molasses; stir well, and add a little flour and water. Do not hurry the baking or it will run out. This makes two pies. Bake with two crusts.

Old Fashioned Mince-meat.—Take four pounds of tender beef, three pounds of suet, eight pounds of chopped greening apples, three pounds of currants, washed, dried and picked; three pounds of seeded raisins, six pounds of white sugar (brown will do), two pounds citron, cut thin; the grating, juice and pulp of two large oranges; the juice and grated rinds of four lemons; one ounce of cinnamon, a quarter of an ounce each of cloves, mace and allspice, the grating of four nutmegs, one quart of Madiera wine, one pint of brandy, a cupful of strawberry or raspberry jam and quince preserves. Boil the meat in the smallest possible amount of water; chop very fine. After removing the membrane from suet, dredge with flour and chop very fine; mix it through the meat with salt to remove fresh taste. To this add the apples, the sugar, fruit, spice and other ingre-

Your own experience, better than anybody's "say-so," will tell you Cleveland's Baking Powder is strongest and best.

dients. A little sweet cider or molasses and plenty of salt must be added. This is not to be cooked. Half of this makes a large quantity.

Mince Pie.—Two pounds fresh lean beef, boiled, and chopped fine when cold; one pound suet chopped very fine, five pounds chopped apples, one pound seeded raisins, two pounds currants, three-quarters pound sliced citron, one and one-half teaspoonfuls cinnamon, one grated nutmeg, two tablespoonfuls ground mace, one tablespoonful each ground cloves, allspice and fine salt, two and one-half pounds brown sugar, one quart brown sherry and one pint brandy. Let stand twenty-four hours before using.

Mince Pie.—Boil until tender about four pounds of lean beef, remove all gristle and bone while warm. When cold chop fine and add chopped apples (in the proportion of two bowls to one of meat), one and one-half cups of molasses, one cup of sugar, two dessert-spoonfuls each of cloves, cinnamon, allspice and nutmeg, one-half pound of suet chopped fine, one quart of boiled cider, one pound each of raisins and currants, one-fourth pound of citron chopped fine and a small piece of butter.

Orange Pie.—Three eggs, three-quarters cup sugar, one orange, juice and half grated rind; half a lemon, juice and grated peel; a little nutmeg. Cream, butter and sugar, beat in the orange and lemon, add the beaten eggs, saving the whites of two. Line a pie plate with rich crust, pour in this mixture and bake. Beat the whites with two tablespoonfuls powdered sugar, spread over the pie when done, and brown lightly.

Orange Pie.—The juice and grated rind of two oranges, four eggs, four tablespoonfuls of sugar, one tablespoonful of butter. Cream the butter and sugar, add the beaten yolks of the eggs, then the oranges, and lastly, the whites beaten to a froth, and mixed in lightly. Bake with an under crust only.

Peach Pie.—Line a pie plate with good pastry, and fill with peaches peeled and halved. Sprinkle the fruit with half a cup of sugar, and sift over one tablespoonful flour. If the fruit is not juicy, use less flour, and a few bits of butter. Bake until the peaches are done.

Pumpkin Pie.—Pare and cut the pumpkin in small pieces. Cook slowly in about one-fourth as much water as pumpkin, six hours. When it has cooked four hours, add one-half cup molasses to three quarts raw pumpkin. When done rub through a sieve. For one large pie take two and one-half cups strained pumpkin, one pint boiling milk, one-half cup sugar, one teaspoonful salt, two teaspoonfuls cinnamon, a little grated nutmeg and two eggs. Let the mixture cook before adding eggs. Bake in open pastry shells, three-quarters of an hour.

Squash Pie.—One pint of squash, three eggs, one and one-half table-spoonfuls of vanilla, a little nutmeg. Put the squash through a sieve, mix with a scant tablespoonful of corn-starch, and milk enough to make it soft. Add the other ingredients. This makes one large pie.

Cleveland's baking powder is always sure. No spoiled dough to be thrown away.

DESSERTS

*"An't please your Honour," quoth the Peasant,
"This same dessert is very pleasant."*

POPE.

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

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

Charlotte Russe No. 2.—One pound of lady fingers, one quart of sweet cream, three-fourths of a cup of powdered sugar, two teaspoonfuls of vanilla. Split and trim the cakes, and fit neatly in the bottom and sides of two quart molds. Whip the cream to a stiff froth, after it has been sweetened and flavored; fill the molds, lay the cakes closely together on the top, and set on ice till needed. The edges of the cake may be moistened with a little jelly, that the shape may be more easily retained.

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

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

Bavarian Cream.—Whites of six eggs, beaten very light, one quart whipped cream, one ounce gelatine (soak one hour in cold water,

"I do not hesitate to recommend Cleveland's baking powder as worthy of public confidence for producing light, digestible and wholesome bread."

James F. Babcock

drain, and dissolve in a little hot water), flavor with one teaspoonful vanilla. Beat eggs and cream together, add sugar to sweeten, flavor, then add gelatine. Beat until it begins to thicken, and pour into molds. Serve very cold with cream.

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

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

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

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

Strawberry Cream.—Mash one quart strawberries with one cup powdered sugar, and rub through a hair sieve. Dissolve one and one-half ounces gelatine in one pint sweet milk. Strain and add one pint whipped cream, and the berry juice. Pour in a wet mold, and set on ice to form. *Another way.*—One quart strawberries rubbed through a hair sieve, mix with three pints rich cream, and sweeten. Whip to a froth, add one-half ounce dissolved gelatine. Serve in glasses.

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

You get more for your money in buying Cleveland's baking powder than any other, because it goes farther, lasts longer, and you do not have to buy so often.

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

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

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

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

Vanilla Ice Cream.—Two quarts rich cream, one pint new milk, one pound sugar and one teaspoonful vanilla. Mix well and freeze. *Another way.*—Put milk and one cut vanilla bean on fire and boil slowly. Strain through a wire sieve, and when cool add cream and sugar, and freeze.

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

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

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

It is unwise to use any baking powder if its manufacturer is afraid to publish its composition.

Coffee Jelly.—One-half box of gelatine, one pint of strong coffee, three-fourths of a pound of sugar; pour the coffee over the gelatine; when dissolved, stir in the sugar, add one-half pint of boiling water, strain into molds and serve with whipped cream.

Orange Jelly.—Dissolve one-half box of gelatine in one-half cup of cold water; cut one-half dozen oranges in halves, remove the fruit carefully and lay the skins in cold water. Add to the pulp of the oranges the juice of two lemons, one cup of sugar and one cup of boiling water. Stir all together and strain. Dry the inside of the skins, notch the edges, fill with the jelly, and stand on a tray until it begins to firm. Put in a cold place and serve with kisses or a white cake.

Strawberry Jelly.—One quart strawberries, one large cup sugar, juice of one lemon, two-thirds package gelatine soaked in one cup cold water, one pint boiling water. Mash berries, and strain through coarse muslin. Mix sugar and lemon juice with soaked gelatine, pour over the boiling water, stir until clear, then strain through flannel bag. Add the strawberry juice, strain again, without squeezing the bag. Wet a mold, with a cylinder in center, pour in the jelly and set on ice to form. When served, fill center with sweetened whipped cream.

Tutti Frutti Jelly.—Soak one-half box gelatine in one-half pint cold water. Dissolve with one pint boiling water, add juice of three lemons, one and one-half cups sugar. Strain. When beginning to stiffen, put a layer of jelly in a dish, then a layer of sliced bananas, another layer of jelly, one of sliced oranges, one of jelly and one of grated cocoanut, and finish with jelly.

Orange Omelet.—Four eggs, five tablespoonfuls sugar, a little salt, two oranges, two tablespoonfuls butter. Grate rind of one orange on one tablespoonful sugar. Pare and cut oranges in thin slices, and sprinkle with two tablespoonfuls sugar. Beat whites of eggs stiff, add the sugar and orange rind, salt, beaten yolks, and two tablespoonfuls orange juice. Put butter in a hot omelet pan, pour in the mixture. When it begins to thicken well, spread over the sliced oranges (no juice). Fold omelet from side of the pan over the sliced oranges, turn on a hot dish, put in the oven two minutes, and serve immediately.

Pine-apple Sherbert.—One tablespoonful gelatine soaked in one cup cold water fifteen minutes. Dissolve with one cup boiling water. Take one-half can grated pine-apple, and one and one-half cups sugar, juice of one lemon. Add strained gelatine, put in freezer, and pack with ice and salt and freeze.

No alum, no ammonia, no adulteration in Cleveland's Baking Powder. It is a pure cream of tartar powder, which means no unwholesome food, no bitter taste, no failures.

Frozen Peaches.—Take two quarts peaches, peeled and sliced, sprinkle with one pound of sugar and let stand two hours. Mash fine, add one quart cold water, and freeze the same as ice-cream.

Steamed Rice.—One quart of sweet milk, two-thirds of a cup of uncooked rice, and a little salt. Put into cups, set in a steamer over boiling water, and cook until the rice is almost like jelly. When cold turn out of the cups, and serve with sugar and cream or with pudding sauce.

Strawberry Sherbert.—One quart of berries mashed; sprinkle over these one pint of sugar, add the juice of one lemon, and a half pint of water in which has been dissolved a tablespoonful of gelatine. Freeze as you would ice-cream.

Syllabub.—One quart cream, whites of four eggs, one glass white wine, two small cups powdered sugar. Whip half the sugar with cream, the remainder with eggs. Mix well, add the wine, and pour over sliced oranges and bananas sweetened.

Tapioca Ice.—One cup of tapioca soaked over night; in the morning put it on the stove, and when boiling hot add one cup of sugar, and boil till clear; chop one pine-apple, pour the tapioca over it, stir together, and put into molds. When cold serve with sugar and cream.

Lemon Tapioca.—Two tablespoonfuls of tapioca soaked over night in one-half cup of cold water. In the morning add one-half a cup of cold water, and the peeled rind of one lemon. Set on the stove and boil until clear; take out the rind, add the juice of the lemon, and one teaspoonful of lemon extract, one-half cup of sugar, one-half cup of boiling water, a little salt, and boil up. Put in a mold to cool, and serve with sugar and cream.

Fruit Tapioca.—Two tablespoonfuls of tapioca soaked over night in a little water; in the morning add one-half cup of sugar, one pint of milk, one egg. Heat the milk, add the tapioca and boil twenty minutes; beat the yolk of the egg, sugar, two teaspoonfuls of flour, and a little salt, stir into the milk, and boil five minutes. Pour into a dish, beat the white of the egg with one and one-half tablespoonfuls of sugar, spread over the top, and set in the oven a few minutes. Pare and slice bananas, peaches or oranges, lay in the bottom of a glass dish and sprinkle with sugar. Wet a knife, slip around the edge of pudding to loosen, and lay over the fruit.

“I prefer Cleveland’s baking powder because it is pure and wholesome, it takes less for the same baking, it never fails, and bread and cake keep their freshness and flavor.”

C A K E .

Aye, to the leavening, but here's yet in the word hereafter the kneading, the making of the cake, the heating of the oven, and the baking. Nay, you must stay the cooling, too, or you may chance to burn your mouth. — SHAKESPEARE.

Almond Cake.—Three-quarters cup butter, one cup sugar, half cup sweet milk, three eggs whites and yolks beaten separately, two cups flour, two level teaspoonfuls Cleveland's Superior Baking Powder, and one pound almonds blanched and sliced, stirred in last. Save a few whole ones to put on top of icing.

Almond Cake.—Two cups of sugar, one-half cup of butter, three-fourths cup of sweet milk, whites of eight eggs, three even cups of flour, one and one-half teaspoonfuls of Cleveland's Superior Baking Powder, two teaspoonfuls of bitter almond.

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

Angel Charlotte.—Make a loaf of Angel Cake as above. When cool cut out the center carefully leaving an outer wall of an inch or more. Fill with a Charlotte Russe (page 33), cover with a lid cut from top of center taken out, and ice the whole with a boiled icing (page 46). Scatter over this powdered macaroons or candied violets.

Chocolate Cake.—One-half cup (scant) butter, creamed, one cup sugar, two eggs, whites and yolks beaten separately, one-half cup sweet milk, two cups flour, two teaspoonfuls Cleveland's Superior Baking Powder. Boil together not quite one-quarter cake chocolate grated, one-half cup milk, yolk of one egg, one cup sugar and one teaspoonful vanilla. When cool add to the above mixture. Bake in jelly tins and put boiled icing between the layers.

"Food made with Cleveland's baking powder keeps moist and fresh, and in this respect it is superior to any powder I know."

Chocolate Layer Cake.—One cup of sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, two cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder.

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

Cinnamon Chocolate Cake.—One-half cup butter, one cup granulated sugar, two eggs well beaten, one-half cup sweet milk, one and one-half cups flour, one and one-half teaspoonfuls Cleveland's Superior Baking Powder, three teaspoonfuls cinnamon. Cream the butter, then add gradually the sugar, the beaten eggs, the milk and a very little salt. When all is well beaten together add the spice.

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

Marbled Chocolate Cake.—One-half cup butter and one cup sugar beaten to a cream, one-half cup sweet milk, one and one-half cups flour, one teaspoonful Cleveland's Superior Baking Powder, whites of four eggs added last. Take one cup of this mixture, add to it five tablespoonfuls grated chocolate wet with milk and flavor with vanilla. Put a layer of white batter in cake pan, drop the chocolate batter with a spoon in spots; pour over the remaining white batter, and bake. Ice with chocolate icing.

Coffee Cake.—One-half cup butter, one cup brown sugar, one cup molasses, one cup strong coffee (boiled), one beaten egg, four cups flour, one heaping teaspoonful Cleveland's Superior Baking Powder, one tablespoonful cinnamon, one teaspoonful cloves, two pounds seedless raisins, one-quarter pound sliced citron. Dredge the fruit and add last. Bake one hour.

Cold Water Cake.—One and one-half cups sugar, one-quarter cup of butter, two and one-half cups flour, two eggs, one cup of water, two teaspoonfuls Cleveland's Superior Baking Powder. Flavor with vanilla or lemon.

Corn Starch Cake.—Two cups of sugar, one-half cup of butter, one cup of sweet milk, two cups of flour, one cup of corn-starch, whites of seven eggs, beaten stiff, two teaspoonfuls of Cleveland's Superior Baking Powder. Stir the butter and sugar to a cream; sift the flour and corn-starch together; add the eggs last. Mix in an earthen vessel, and flavor with lemon.

Cocoanut Cake.—One cup of sugar, one-third of a cup of butter, one-half a cup of sweet milk, one and one-half cups of flour, two teaspoon-

"Cakes, muffins, etc., in which Cleveland's baking powder is used keep better."

Marion Harland

fuls of Cleveland's Superior Baking Powder, the whites of three eggs beaten to a froth, and added last. Stir very little after the eggs are in.

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

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

Cocoanut Cake.—Three quarters cup butter, two cups sugar, yolks of four eggs and whites of two, one cup sweet milk, three and one-half cups flour, two teaspoonfuls Cleveland's Superior Baking Powder. Bake in jelly tins. Grate one fresh cocoanut, or use dessicated cocoanut soaked in milk and drained. Cover the layers with boiled icing, and sprinkle thickly with cocoanut.

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

Centennial Washington Cake.—Three-quarters pound butter, one and one-half pounds brown sugar, six eggs, whites and yolks beaten separately, one pint sweet milk, one and three-quarters pounds flour and two teaspoonfuls Cleveland's Superior Baking Powder. Three-quarters pound currants, washed and dried, one-quarter pound raisins (stoned), one-quarter pound citron, sliced, one grated nutmeg, one wine glass wine. Sprinkle fruit with part of flour. Cream the butter with the sugar, add beaten yolks, wine, milk, nutmeg and flour and whites of eggs alternately. Put in fruit last, mix well and bake one and three-quarters hours. An old and excellent receipt.

Delicate Cake.—Three-quarters cup butter rubbed to a cream, with two cups sugar, one-half cup sweet milk, three cups flour, one and one-half teaspoonfuls Cleveland's Superior Baking Powder, whites of eight eggs well beaten. Add flour and eggs alternately. Flavor.

Pound Cake.—Yolks of ten eggs, whites of two well beaten. One pound butter, one pound sugar, one pound flour, one and one-half teaspoonfuls Cleveland's Superior Baking Powder, one cup milk. Add flour and whites last.

Delicate and Fruit Cake.—Cream three-quarters cup butter with two cups sugar. Add one cup sweet milk, two and one-half cups flour, two teaspoonfuls Cleveland's Superior Baking Powder, whites of five eggs. Flavor with lemon juice. Take four large tablespoonfuls of this and add spices to suit and one cup raisins, one-half cup sliced citron dredged with flour, or one-half cup molasses and one small cup flour with fruit. Bake

San Francisco, Cal. "Cleveland's baking powder is the best in existence. In making cake especially it is just the powder that suits me."—Mrs. E. S.

one layer of dark mixture and two of white in flat square tins, and put together with boiled icing—the dark layer in the middle.

Fig Cake.—One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, one teaspoonful Cleveland's Superior Baking Powder, one-half cup corn-starch, whites of six eggs. Bake in two layers, and fill with fig filling. Chop one pound figs, add one-half cup sugar and one cup water. Stew until soft and smooth. Spread between the layers, and ice the whole cake with boiled icing.

Wedding Fruit Cake.—Two pounds raisins, stoned, two pounds currants, one pound sliced citron, a few figs cut in small bits. Pour over this one goblet sherry and port wine and one-half goblet brandy or whiskey. Let stand over night, and in the morning pour off what liquor has not soaked into the fruit. Mix one pound butter creamed, one pound sugar, yolks of twelve beaten eggs, two tablespoonfuls mace, one tablespoonful cinnamon, two grated nutmegs, one pound of browned flour and whites of eggs added alternately. Dissolve one teaspoonful soda in a little water, add just before putting in the fruit. Mix with the hands. Bake slowly.

Ohio Fruit Cake.—One pound raisins, one pound currants, one-quarter pound citron, one pint brown sugar, one nutmeg, one tablespoonful cinnamon, $\frac{1}{2}$ tablespoonful cloves, four eggs, one cup butter, one cup sour milk or buttermilk, four cups flour sifted three or four times. One dessert-spoonful soda. Do not put soda in milk, but add dry, sprinkling in last.

Hickory-nut Cake.—One cup of butter rubbed to a cream, with two cups sugar, one-half cup sweet milk, three cups flour, one teaspoonful Cleveland's Superior Baking Powder, whites of eight eggs, and one pint hickory-nut kernels, or half nuts and half raisins. Add flour and beaten whites alternately. Dredge the nuts slightly with flour.

Ice Cream Cake.—One cup butter rubbed with two cups white sugar to a cream, one cup sweet milk, three and one-half cups flour, two teaspoonfuls Cleveland's Superior Baking Powder, and whites of eight eggs. Bake in jelly tins, and put together with boiled icing flavored with orange, and spread on thick.

Roll Jelly Cake.—Three eggs; the yolks beaten with one cup of sugar, two tablespoonfuls of sweet milk. Beat the whites to a froth, then thoroughly with the yolks and sugar. Mix one heaping teaspoonful of Cleveland's Superior Baking Powder with one cup of flour; add to the other ingredients; flavor with lemon and bake immediately in moderately hot oven. While hot remove from pan and lay on a cloth, wet with cold water. Spread with jelly and roll quickly. Sprinkle with powdered sugar.

Lemon Cream Cake.—One-half cup butter, two cups sugar, one cup sweet milk, three eggs yolks and whites beaten separately, three cups

Stoneham, Mass. "You do not praise Cleveland's baking powder half enough. It makes such lovely doughnuts, cakes, puddings, and dumplings."—Miss M. T.

flour, two teaspoonfuls Cleveland Superior Baking Powder. For filling, one cup sugar, two tablespoonfuls butter, two eggs, and grated rind and juice of two lemons. Mix all together, and boil till consistency of jelly. Spread between layers, and dust powdered sugar on top without the filling.

Lemon Jelly Cake.—One cup of sugar, one scant half cup of butter, two-thirds of a cup of cold water, one egg, two cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder. Bake in layers and fill with jelly.

Jelly.—The grated rind and juice of one lemon; add one cup of sugar and one egg; beat thoroughly and boil in double boiler, till cooked. Spread when cold and frost with confectioner's sugar.

Minnehaha Cake.—One-half cup butter, one and one-half cups sugar, whites of six or the whole of three eggs, one cup sweet milk, two and one-half cups flour, two teaspoonfuls Cleveland's Superior Baking Powder. Bake in three layers. For filling— one cup sugar, four tablespoonfuls water, boiled till clear. Stir it into the beaten white of one egg, quickly, and add one-half cup raisins, seeded and chopped fine, and one-half cup chopped hickory-nut meats.

Nut Cake.—Mix two cups of sugar and one-half cup of butter together; add four eggs beaten to a froth, one cup of sweet milk, two teaspoonfuls of Cleveland's Superior Baking Powder sifted in three cups of flour, two cups of hickory nuts not chopped. Flavor with vanilla.

Orange Cake.—Two cups of white sugar, two cups of flour, one-half cup of water, yolks of five eggs and whites of four, beaten separately, a little salt, two teaspoonfuls of Cleveland's Superior Baking Powder, the juice and grated rind of two oranges. Bake in layers.

Orange Jelly.—The juice and rind of two oranges, one-half teacup of sugar, enough water to dissolve one and one-half teaspoonfuls of gelatine. Let it all boil ten minutes, and spread between the layers, and if desired, frosting may crown the whole. This is a nice dish for dessert. Half the quantity is enough for small cake.

Orange Cake.—Rub one tablespoonful butter to a cream with one cup powdered sugar. Add the beaten yolks of six eggs, the grated rind and juice of three oranges, one cup flour and one teaspoonful Cleveland's Superior Baking Powder. Make as stiff as pound cake, adding more flour if necessary.

White Perfection Cake.—One cup butter rubbed with three cups sugar to a cream, one cup sweet milk, one cup corn-starch dissolved in the milk, three cups flour, two teaspoonfuls Cleveland's Superior Baking Powder, whites of twelve eggs. Ice with whites of two eggs, juice and grated rind of three oranges, thickened with confectioners sugar.

"On account of its purity and healthful constituents Cleveland's baking powder deserves to be highly recommended."

White Pound Cake.—One-half pound butter, one pound sugar, one pound flour, one teaspoonful Cleveland's Superior Baking Powder, whites of sixteen eggs. Put in slow oven and gradually increase heat. Ice while warm with boiled icing.

Ribbon Cake.—One cup of butter, two cups of sugar, one cup of sweet milk, five eggs, four cups of flour, one teaspoonful of Cleveland's Superior Baking Powder, flavoring of any kind. Take one-third of the batter and add one cup of chopped raisins and citron, and a little spice. Bake in jelly tins, the fruit layer in the middle, with jelly between.

Delicate Spice Cake.—Two-thirds cup melted butter, two-thirds cup sugar, two and one-half cups flour (generous), one egg, two-thirds cup molasses, one cup milk, two small teaspoonfuls Cleveland's Superior Baking Powder, one tablespoonful vinegar or lemon juice, one tablespoonful mixed spices (cinnamon, cloves, mace and nutmeg). Beat the egg well. Add molasses, sugar, spice, butter, milk, and last the vinegar or lemon juice. Bake in shallow pans.

Spice Cake.—One cup butter, one and one-half cups brown sugar, yolks of five eggs, one cup sweet milk, three cups flour, two teaspoonfuls Cleveland's Superior Baking Powder, one teaspoonful each, cinnamon, cloves, nutmeg. Bake in shallow square tins in layers, and put together with icing, or in one loaf.

Boiled Sponge Cake.—Six eggs. Beat whites first, then add yolks and beat very light. Three-quarters pound granulated sugar, one-half pound flour, one gill water, juice of one lemon. Boil sugar and water together until clear, pour into beaten eggs, beating well until cool, then add flour and lemon juice. Bake in square sheets, and cover with boiled icing.

Sponge Cake.—Beat the yolks of eight eggs well, add gradually one pint sugar and grated rind of one lemon. Beat whites of eggs to a stiff froth, and add to yolks and sugar alternately with three gills flour, stirring very gently and just enough to mix well. Then add juice of one lemon. Bake in small loaves twenty minutes.

Water Melon Cake.—Whites of six eggs, two cups of white sugar, one cup of butter, one cup of sweet milk, four even cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder; flavor with lemon or vanilla. For the red part, take the whites of two eggs, three-fourths cup of red sugar sand, one-half cup butter, two cups flour, one-half cup of milk, one teaspoonful of baking powder. Beat the butter and sugar to a cream, and the eggs to a stiff froth. Take one-half the quantity of the white mixture, for the bottom layer, then add the red mixture, and lay on two rows of seeded raisins, so they will be an inch apart; then add the rest of the white for the top layer. Bake in loaf tins.

*"I find Cleveland's Baking Powder perfect in all respects."—
F. Giral, late Chef of Union & Knickerbocker Clubs.*

Cookies.—Two cups sugar, one cup butter, three-fourths cup sweet milk, two eggs, five cups flour, two teaspoonfuls Cleveland's Superior Baking Powder. Roll thin and bake quickly.

Soft Cookies.—One heaping cup butter, one and one-half cups sugar, two eggs whites and yolks beaten separately, three tablespoonfuls sour milk, one small teaspoonful soda (dissolved) and as little flour as will make them stiff enough to roll. Sprinkle with sugar and grated nutmeg before cutting, pass over roller, cut and bake a light brown.

Thin Rich Cookies.—One cup of butter, one cup of sugar, three eggs all beaten together to a cream, use just enough flour to mix and roll thin.

Cocoanut Cookies.—One cup butter, two cups sugar, two eggs, one cup grated cocoanut, two teaspoonfuls Cleveland's Superior Baking Powder, flour enough to roll. Roll very thin, bake quickly but do not brown.

Crullers.—One cup sugar, one tablespoonful butter, two eggs, one cup rich sweet milk, three cups flour mixed with two teaspoonfuls Cleveland's Superior Baking Powder, one teaspoonful salt.

Cream Crullers.—One and one-half cups sugar, two cups cream, two eggs, two teaspoonfuls Cleveland's Superior Baking Powder mixed in enough flour to roll out soft. Cut in desired shapes, and fry in very hot lard.

Trifles.—One quart flour, one cup sugar, two tablespoonfuls melted butter, one egg, two teaspoonfuls Cleveland's Superior Baking Powder sifted with the flour, and enough sweet milk to make stiff as crullers. Roll into thin sheets and cut in pieces about two by four inches. Make as many cuts across the short way as possible. Pass two knitting needles under every other strip. Spread the needles as far apart as possible, and with them hold the trifles in the fat until a light brown.

Ginger Snaps.—One-half cup butter, one cup sugar, one cup molasses, one tablespoonful ginger, two teaspoonfuls Cleveland's Superior Baking Powder, and flour enough to make stiff to roll.

Rochester Ginger Snaps.—One cup of molasses, one cup of sugar, one heaping cup of butter, one teaspoonful of cinnamon, one teaspoonful ginger, one teaspoonful of soda. Boil this together from five to eight minutes; let it cool; then mix with flour and roll very thin. Cut into strips one inch wide, and four or more inches long. Bake on floured tins in a quick oven. The shape is a distinctive feature.

"Cleveland's baking powder is made of pure materials, and I recommend it as a healthful, effective and perfectly reliable baking powder."

Soft Gingerbread.—One cup molasses, one-half cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, one tablespoonful ginger, one teaspoonful allspice, two cups flour sifted with one and one-half teaspoonfuls Cleveland's Superior Baking Powder. Bake in shallow pan, or small pans.

Soft Gingerbread.—One small half cup butter, one and one-half cups molasses, two well-beaten eggs, three cups flour, one tablespoonful ginger, a little each of nutmeg, allspice and cinnamon, one-half cup sweet milk, and one and one-half teaspoonfuls Cleveland's Baking Powder.

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

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

Hermits.—Three eggs, one cup of butter, one and one-half cups of sugar, one cup of seeded chopped raisins, a very little citron chopped fine, one teaspoonful each of cloves, allspice and cinnamon; flour enough to roll them. Cut in rounds. These are very nice, and will keep like fruit cake.

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

Filling—One cup of milk, one egg, one half cup sugar; thicken with corn-starch, and flavor with vanilla.

Spice Drop Cakes.—Yolks of three eggs, one-half cup shortening, one cup molasses, one-half cup sweet milk, three cups flour, two teaspoonfuls Cleveland's Superior Baking Powder. Spice with nutmeg, cinnamon, cloves, and flavor with lemon. Drop on buttered paper on tins, and bake very quickly.

Sand Tarts.—One cup butter, one and one-half cups sugar, three eggs, whites and yolks beaten separately, one tablespoonful water, one-half teaspoonful Cleveland's Superior Baking Powder, mixed in enough flour to make stiff enough to roll. Roll out thin, cut in squares, sprinkle sugar and cinnamon on top, and bake.

Walnut Wafers.—One-half pound of brown sugar, one-half pound of walnut meats, slightly broken but not chopped, three even tablespoonfuls of flour, and one-fourth teaspoonful of Cleveland's Superior Baking

Greensboro, N. C. "I have never used any baking powder except the ***** but after hearing so much about yours I am trying it and am perfectly charmed. I shall continue to use it in preference to all others."—Mrs. W C P

Powder, one-third teaspoonful of salt, two eggs; beat the eggs, add the sugar, salt, flour, and lastly meats. Drop small spoonfuls on buttered pans, and bake till brown. Remove from pans as soon as baked. Butternut meats are also nice.

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

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

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

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

BREAD & BREAKFAST CAKES.

Bread made by the two following recipes is much more healthful than yeast bread, and is especially recommended to those of weak digestion. Because of its wholesomeness we call it Peptik Bread.

It is made without yeast, does not contain any yeast germs, and will not ferment in the stomach. It will never be sour and contains all the nutrient properties of the flour.

Besides, it is easily made. It can be made ready for the oven in five minutes without the hands touching the dough.

Many physicians are recommending the Peptik Graham Bread to their patients who suffer from indigestion.

Peptik White Bread.—*For one loaf.* One quart flour, one teaspoonful salt, two rounded teaspoonfuls Cleveland's Baking Powder, about one pint of cold water (milk may be used, or half milk and half water).

North Adams, Mass. "I have used Cleveland's baking powder for over eight years in Scotland and America, and find it a very excellent powder."—Mrs. R. D.

Mix the flour, salt, and baking powder thoroughly, by rubbing through a sieve *twice*, into your bread bowl. Then make a well in the center and pour into this all the water. Be sure to use enough water to make the dough quite soft. With a large spoon stir quickly and thoroughly together, and when *all* the flour is wet, stir it a moment longer, then turn at once into a well greased baking pan. The pan should be four inches wide, four inches deep, and eight inches long. Do not knead the dough or beat it. After the dough has been turned into the pan, smooth the top of the dough with a knife dipped into melted butter, and bake at once in a moderate oven one hour. As soon as baked remove from the pan, sprinkle with water and wrap in a bread cloth until cold.

Peptik Graham Bread.—*For one loaf.* Three cups Graham flour, one cup white flour, one and one-half teaspoonfuls salt, two and one-half teaspoonfuls Cleveland's Baking Powder. Put these ingredients in a bowl, mix well with a spoon. Make a well in center, pour in one large tablespoonful Orleans molasses and one pint of water. With a large spoon stir quickly and thoroughly together. When all the flour is wet stir it a moment longer, then turn at once into a well greased baking pan four inches wide, four inches deep, and eight inches long. Smooth the top of the dough with a knife dipped in melted butter. Bake at once, in a moderate oven, one hour and a quarter. As soon as baked remove from the pan, sprinkle with water and wrap in a bread cloth until cool.

Yeast Bread.—Three pints flour. Let stand in a warm place over night where it will get warm and light. Take one-half cake compressed yeast, one-half cup flour, sufficient milk to wet it. Let rise till very light. Add one tablespoonful sugar, one of lard, one teaspoonful salt, and one and one-half pints warm milk. Stir into flour, and knead ten minutes. Let rise to twice its size, knead five minutes, let rise again, knead ten minutes and form into two loaves. Let rise thirty minutes, and bake in a moderate oven three-quarters of an hour.

Brown Bread.—Two coffee cups sweet milk, one-half cup Orleans molasses, one teaspoonful soda (level) dissolved in dregs of molasses, one teaspoonful salt, four coffee cups brown flour. Steam three hours, bake for one hour.

Boston Brown Bread.—One even cup of Indian meal, two heaping cups of rye meal, one teaspoonful of salt, one teaspoonful of soda, one cup of molasses. Mix very thoroughly together, the meal, salt and soda. Add one pint of hot water to the molasses and stir; pour the molasses, and water, into the middle of the meal, and stir till a smooth batter. Put in a buttered tin boiler, cover tightly, and set in a covered iron kettle to boil three hours, adding water as may be necessary. When done set the bread boiler in the oven for ten minutes.

Mackinaw, Mich. "I have used your baking powder a great deal in all kinds of pastry and cooking, and find that it is the best that can be bought. It is pure and wholesome and gives satisfaction in everything."—Mrs. W. E. P.

Sweet Rusk.—One pint of warm milk, one-half cup butter, one cup sugar, two eggs, one teaspoonful salt, two-thirds of a cake of compressed yeast; make a sponge with the milk, yeast, and flour enough for a thin batter; let rise over night; in the morning add the butter, eggs, sugar (well beaten together) the salt, and flour enough to make a soft dough; mold with the hands into balls, and let rise until very light then bake.

Rusk.—Four cups bread dough, one and one-half cups sugar, one cup milk, two tablespoonfuls butter, two eggs, one grated nutmeg, flour enough to make soft dough. Mix beaten eggs with dough. Heat the milk, butter sugar, then add to dough. Knead thoroughly, let rise, make into round balls, place close together in pans, let rise again until very light, and bake thirty minutes.

Astor House Rolls.—One pint of sweet milk boiled, and while still warm, put in a lump of butter, the size of an egg, two tablespoonfuls of sugar, a little salt, one-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.

Parker House Rolls.—Scald one pint sweet milk, when cool add two tablespoonfuls sugar, two of lard, two of yeast, and a little salt. Let rise over night, knead down in morning, let rise again, and at noon knead, roll out thin, cut with large cutter, butter the top, fold over, let rise again and bake. If wanted for tea, mix in the morning instead of night.

Rolls.—One pint of milk, let it boil, put in butter about the size of an egg and let cool, add one teaspoonful of sugar, a pinch of salt; stir in with a spoon as much flour as possible. Add one cake of compressed yeast dissolved in one-half cup of water, let rise over night. Take small pieces, knead them, let rise again and bake.

Gluten Bread.—One-sixth cake dry hop yeast, one cup warm water, one heaping teaspoonful butter, and two and one-half cups gluten flour. Mix thoroughly, cover closely, and let rise over night. Knead into loaves in the morning, using as little gluten flour as possible, let rise and bake half an hour.

Gluten Muffins.—Two cups gluten flour, two cups milk, one egg well beaten, two teaspoonfuls Cleveland's Superior Baking Powder. Mix powder and flour, stir in egg and milk thoroughly and pour into hot gem pans.

Egg Rolls.—Two eggs, well beaten, one small teacup milk, one tablespoonful lard or melted butter, two teaspoonfuls Cleveland's Superior Baking Powder, and enough flour to make stiff as biscuit. Roll out, cut the desired size and bake in hot oven.

*Chatham, N. Y. "After giving Cleveland's baking powder a fair trial, nothing could induce me to return to the use of the ***** though, to tell the truth, I was prejudiced against Cleveland's and was almost unwilling to give it a trial."—Mrs. H. B. B.*

Graham Muffins.—One quart graham flour, two teaspoonfuls Cleveland's Superior Baking Powder, two tablespoonfuls sugar, a little salt, one-half tablespoonful butter, two eggs, and enough milk to make a good batter. Bake in small pans at once in a good oven.

Graham Puffs.—Beat one egg thoroughly, then add one pint sweet milk, one pint graham flour, and a pinch of salt. Beat all briskly with egg beater, pour in hot greased gem pans, and bake in hot oven.

Cleveland's Baking Powder Biscuit.—Sift with one quart flour two teaspoonfuls Cleveland's Superior Baking Powder and one-half teaspoonful salt. Rub in shortening (butter and lard mixed) the size of an egg, and wet with enough sweet milk to make soft dough. Handle as little as possible and roll out about one inch thick. Cut the desired size, and bake twenty minutes. Do not have the oven *too hot* at first—increase the heat.

Nonpareil Corn Bread.—Two heaping cups of Indian meal, one cup of flour, three eggs, two and one-half cups sweet milk, one tablespoonful of lard, two tablespoonfuls of white sugar, two teaspoonfuls of Cleveland's Superior Baking Powder, one teaspoonful of salt. Beat the eggs very thoroughly, whites and yolks separately, melt the lard, sift the baking powder into the meal and flour, and stir this in at the last; then beat as fast as possible, bake quickly and steadily in a buttered mold; one-half hour will usually suffice.

Rose's Corn Bread.—One cup yellow corn meal, one and one-half cups flour, two tablespoonfuls sugar, two teaspoonfuls Cleveland's Superior Baking Powder, one tablespoonful butter, one and one-half cups sweet milk. Yolks of two eggs. Bake in square shallow pan about one-half hour.

Corn Bread.—Two cups corn meal, one cup flour, two tablespoonfuls melted butter, one teaspoonful salt, two teaspoonfuls Cleveland's Superior Baking Powder, two eggs well beaten, one pint sweet milk. Bake in shallow tins

Steamed Corn Bread.—Three cups corn meal, one cup flour, one cup molasses, two cups sweet milk, two teaspoonfuls Cleveland's Superior Baking Powder. Scald two cups of the meal, mix the other with the flour and baking powder. Steam three hours

Corn Muffins.—One cup yellow corn meal, one-half cup flour, one tablespoonful sugar, one and one-half teaspoonfuls Cleveland's Superior Baking Powder, one beaten egg, one and one-half cups sweet milk, a little salt. Bake in hot greased gem pans.

Akron, Ohio. "We have used a good deal of Cleveland's baking powder, and find it the only reliable powder in the market so far as we have tried. Of course we have tried other kinds in order to get some inducement that has been offered, but after all when we want good work we get Cleveland's."—Mrs I. D.

Crumpets.—Melt one small tablespoonful lard. Add to it one egg and one and one-half gills milk. Beat well, then add one-half teaspoonful salt, one teaspoonful sugar, one and one-half teaspoonfuls Cleveland's Superior Baking Powder sifted with two and one-half gills flour. Bake in muffin rings in a very hot oven at once, for five minutes. This quantity makes six crumpets. The secret of success is quick making and quick baking.

Sally Lunn.—One pint flour, two teaspoonfuls Cleveland's Superior Baking Powder, one-half teaspoonful salt. Beat two eggs, whites and yolks separately, add to yolks one-half cup sweet milk or water. Stir slowly into flour, and add one-half cup melted butter. Stir in whites last. Bake in muffin pans two-thirds full.

Muffins.—Three eggs, whites and yolks beaten separately, one pint sweet milk, one tablespoonful melted butter, two teaspoonfuls Cleveland's Superior Baking Powder, flour enough to stiffen.

Breakfast Muffins.—One cup of sugar, one egg, one tablespoonful of melted butter, one pint of sweet milk, three cups of flour, two teaspoonfuls of Cleveland's Superior Baking Powder, one teaspoonful of salt.

Rice Muffins.—One cup of boiled rice, one cup of sweet milk, two eggs, two tablespoonfuls of melted butter, one teaspoonful of sugar, two of Cleveland's Superior Baking Powder, and enough flour to make a batter; beat hard and add the baking powder the last thing. Bake in muffin rings.

English Muffins.—One quart flour, one-half teaspoonful sugar, one teaspoonful salt, two teaspoonfuls Cleveland's Superior Baking Powder, one and one quarter pints sweet milk. Have batter a little stiffer than for griddle cakes. Have a griddle hot and greased, lay greased muffins ring on it, fill them half full, and turn when risen to the top with cake turner. Do not bake too brown. When done, pull apart, toast slightly, and butter. Serve at once.

German Puffs.—One pint sweet milk, one-half pound flour, two ounces butter, and four eggs. Separate the eggs, and beat the yolks until thick; warm the butter and milk until the butter is melted; when cold, stir in, slowly, the yolks of the eggs; mix with the flour. Whisk the whites dry, stir through very lightly and bake in buttered cups not half full.

Oatmeal Gems.—One pint cooked oatmeal, one pint sweet milk, four tablespoonfuls sugar, two beaten eggs, one teaspoonful salt, two tablespoonfuls melted butter, two teaspoonfuls Cleveland's Superior Baking Powder, and enough flour to stick together. Bake in hot gem pans in quick oven.

Pop Overs.—One egg, white and yolk beaten separately, one cup sweet milk, one cup flour, a pinch salt. Bake twenty minutes.

New York City. "Cleveland's baking powder is the most reliable I have ever tried."—Mrs. M. M. C.

Rice Waffles.—One cup of boiled rice, one pint of sweet milk, two eggs, two teaspoonfuls of Cleveland's Superior Baking Powder, one teaspoonful of salt, butter size of a walnut, and flour to make a thin batter.

Waffles.—Sift two teaspoonfuls Cleveland's Superior Baking Powder with one quart flour; rub into it one-third cup butter, and add sweet milk enough to make a batter, then add three eggs, whites and yolks beaten separately, and a little salt. Bake in waffle irons at once.

Waffles.—One quart sweet milk, three teaspoonfuls Cleveland's Superior Baking Powder mixed in flour enough to make stiff batter, one cup melted butter, six eggs, whites and yolks beaten separately and whites added last. Salt. Bake at once. Can be made with fewer eggs, but are delicious with the quantity named in the receipt.

Buckwheat Cakes.—Two teacupfuls buckwheat flour, one teacupful wheat flour, four teaspoonfuls Cleveland's Superior Baking Powder, one teaspoonful salt. Mix all together, and add sufficient sweet milk or water to make a soft batter. Bake on griddle at once.

Indian Pancakes.—One pint Indian meal, one teaspoonful salt, mixed with enough boiling water to make a little thinner than mush. When cool add the yolks of four eggs, half a cup flour sifted with three teaspoonfuls Cleveland's Superior Baking Powder, enough sweet milk to make batter as for griddle cakes, and the beaten whites of four eggs, added just before baking.

Batter Cakes.—One quart flour, three teaspoonfuls Cleveland's Superior Baking Powder, three eggs, whites and yolks beaten separately, one quart sweet milk, one tablespoonful melted butter, a little salt. Add whites last. Bake at once.

Griddle Cakes.—Three cups flour, two teaspoonfuls Cleveland's Superior Baking Powder, one teaspoonful salt. Mix well and add two well beaten eggs. Add enough sweet milk to make a soft batter, and bake at once on a well greased griddle.

Snow Balls.—One cup of sugar, one cup of flour, two tablespoonfuls of sweet milk, one teaspoonful of Cleveland's Superior Baking Powder, three eggs; flavor with lemon. Put one tablespoonful in a buttered cup, and steam twenty minutes. Roll in white sugar while hot

*My bread and cake are baked with speed,
And I have time to shop and read,
Because the dough I need not knead
With Cleveland's Baking Powder.*

German Breakfast Cake.—One quart flour, two teaspoonfuls Cleveland's Superior Baking Powder, two tablespoonfuls sugar, one tablespoonful butter, one teaspoonful ground cinnamon, a little salt. Mix all the dry ingredients together, rub in the butter and add enough sweet milk to make a soft dough. Roll into two sheets, put in pie tins, allowing to come up on the side a little, and sprinkle with sugar, cinnamon and bits of butter. Bake, and serve hot.

Cream Toast.—Heat one pint milk, stir into it one large tablespoonful flour wet with a little cold milk. Add one large teaspoonful butter, and one cup cream if you have it. Place on the back of stove to keep hot, then toast nicely some bread, dip into the cream, put into a dish, and when you have sufficient toast, pour the cream over it, and serve.

PICKLES.

"Peter Piper picked a peck of pickled peppers."

Chow Chow.—Chop one peck green tomatoes, one-half peck ripe tomatoes, six onions, three small heads cabbage, one dozen green peppers (seeds removed), three red peppers (seeds removed). Sprinkle with salt, and put in a coarse bag. Drain over night. In the morning put in the porcelain lined kettle with two pounds brown sugar, one-half teacup grated horse-radish, one tablespoonful each ground black pepper, and mustard, whole white mustard seed, mace and celery seed. Cover with vinegar, and boil till clear. Seal up in jars.

Chili Sauce.—Fifty ripe tomatoes, twenty-five onions, twelve green peppers, one bunch of celery; chop fine and add one and one-half gallons of vinegar, three cups of sugar, one tablespoonful each of allspice, cloves, cinnamon, mace, two tablespoonfuls of salt. Boil two and one-half hours.

Pickled Eggs and Beets.—Boil six beets until tender, being careful to have them keep their color. Remove skins, and slice. Boil one dozen eggs, remove shells, add to beets, and cover with vinegar and add a little salt. Will be ready in one day.

Ripe Tomato Soy.—^{10 lbs} ~~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 tablespoonful 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 white mustard seed.

*Would you have delicious cake,
Or nicest waffles always make?
You will succeed if you will bake
With Cleveland's Baking Powder.*

Tomato Catsup.—Take one peck tomatoes, cut out the stem end, and put in a porcelain lined kettle. One tablespoonful each salt, ground black pepper, powdered cloves, and celery seed, one teaspoonful cayenne, and half pound ground mustard. Boil the tomatoes until very soft, then rub through a colander first and a sieve after. Put on the stove with other ingredients (celery seed tied in a muslin bag) and boil six hours. Stir occasionally until last hour, then almost constantly. Pour in a stone jar, and let stand until perfectly cool, then add one pint strong vinegar. Remove the celery seed, then bottle, cork and seal. Keep in a dark place.

Pickled Peaches.—Pour boiling water over peaches, and remove the skins. Put in a large stone jar. Make a syrup with proportions of one quart best cider vinegar to three pints sugar, boil and skim, and pour over the fruit boiling hot, three successive mornings. Then drain off the syrup, put a layer of fruit in a jar three inches deep, sprinkle with bits of whole cinnamon and whole cloves, then another layer of fruit and spice and so on till all is used. Boil the syrup with a handful each of cloves and cinnamon until it is like molasses, and pour boiling hot over the fruit. Have enough syrup to cover well. Cover closely.

Watermelon or Muskmelon Pickle.—Cut the fruit into desired size, put in a stone jar and pour over enough scalding vinegar to cover. Heat the vinegar three successive days, and pour over fruit. Then weigh the fruit, and to every five pounds add three pounds white sugar, one quart vinegar, cloves, cinnamon and allspice to suit. Boil all together until fruit is tender, put the fruit in jars, boil down the syrup until there is just enough to cover, and pour over scalding hot.

Sweet Pickles.—To five hundred small cucumbers, take three quarts of cider vinegar; add two ounces each of cinnamon, allspice and cloves, three pounds of light brown sugar and a few small red peppers. Let the pickles stand over night in salt and water, then put them in the cold vinegar and let come to a boil, and boil two or three minutes. If the vinegar is too strong add one quart of water.

Mrs. D.'s Pickles.—Two hundred small cucumbers, three tablespoonfuls each white and black mustard seed, one handful each juniper berries and small green peppers, a few small onions, and two pounds sugar. Let cucumbers stand in salt water closely covered three days, then pour off water and dry carefully. Boil one-half gallon best vinegar and pour over pickles scalding hot. Repeat three or four times. If vinegar is too salty, add fresh. Put about two quarts vinegar, all the ingredients, one-half pound ground mustard, and one bottle English chow-chow in a porcelain kettle. When it gets hot, put in enough pickles to fill a jar, let them get thoroughly hot, then put them in a jar, pour over some vinegar and seal hot. Continue till pickles are all used.

Salem, Mass. “I have used Cleveland's baking powder for years and find it is the best in the market. I advise all my friends to use it.”—Mrs. J. W. C.

PRESERVES AND JELLIES.

"Sweets to the sweet." — SHAKESPEARE.

To Make Jelly. — Generally cut up the fruit into small bits and nearly cover with water. It will depend on the fruit whether more or less water should be used; with currants do not add so much, but with quinces you can put in enough to just cover the fruit. Cover the kettle and boil slowly until the fruit is broken to pieces. Put the fruit, juice and all, in a coarse bag, hanging the same in a warm place to allow the juice to drip. Toward the last of the dripping take two spoons and press very lightly on the sides of the bag to help the remaining juice through. Do not be too economical about getting out every bit of the juice, for the more you squeeze it the cloudier the jelly will be when finished. Measure the juice, and to every pint allow one pound of sugar. This is the general rule, but quince jelly is much more luscious if only three-quarters of a pound of sugar is allowed to every pound of juice. Put the juice on the fire, and after it begins to boil let it continue so for just twenty minutes. Do not cover the juice, and do not let it boil too hard. Skim frequently. At the same time you put the juice on, place the sugar in a pan in the oven to heat; stir it up frequently from the bottom. If you should happen to brown it a little on top it will not harm it. When the time of the boiling is up throw the sugar into the boiling juice, stirring constantly. It will hiss as it falls in, and melt at once. Let the jelly just come to a boil and dip out with a jelly dipper. Have ready a heated pitcher with a piece of cheese cloth wet with hot water over the top. Put each dipperful of the jelly through this strainer. It will run through like water, and if the cloth is as hot as you can wring it out of the water there will be no waste of the jelly. Have the jelly glasses standing in a pot of hot water; take out, drain a moment, and turn the jelly in from the pitcher. This pitcher arrangement is by far the most convenient. Fill the glasses full and set away to cool. If these rules are followed out no one need have poor or cloudy jelly. If it seems not quite as solid the next day as you wish set the glasses in the sun, and it will shrink to any desired consistency. Cover the glasses with white paper dipped in brandy. Use only the best white granulated sugar, or loaf sugar if your purse is heavy.

Crab Apple Jelly. — Wash, and cut out any imperfections; set on the stove and cover with water, cook slowly until soft enough to strain. Then take off and drain through a jelly bag. To every four pints of juice,

"Often agents and others tried to convince me that other brands of baking powder are as good as yours, but I am not to be deceived. I have the best and use no other. When my friends ask me what baking powder I use, I always tell them Cleveland's." I can use it in the dark with my eyes shut, and be sure of the same happy results." — M. H. B.

use three pints of sugar; heat the sugar very warm in the oven. Boil the juice fourteen minutes, stir in the warm sugar, and boil together three minutes; turn into molds.

Brandied Peaches.—Put the peaches in boiling water for a few minutes, when the skin will peel off easily. Make a syrup of half a pound of sugar and half a teacup of water for each pound of peaches. Skim as the scum rises in boiling, then put in the peaches and boil them gently until tender—no longer. Take them out carefully and fill your cans or jars. Remove the syrup from the fire, and add to it half a pint best brandy to every pound of peaches.

Spiced Currants.—Three pounds white sugar, five pounds ripe currants, one tablespoonful each cinnamon, nutmeg, cloves and allspice. Boil currants one hour, then add sugar, spices and one-half pint vinegar, boil one-half hour longer.

Spiced Gooseberries.—Six quarts gooseberries, nine pounds sugar, cook one and one-half hours, then add one pint vinegar, one tablespoonful each cloves, cinnamon and allspice. Boil a few minutes. When cold they should be like jam. Boil longer if not thick enough.

Preserved Strawberries.—To one pound of berries use three-fourths of a pound of sugar, in layers (no water). Place in a kettle on back of the stove until the sugar is dissolved into syrup; then let come to a boil, stirring from the bottom. Spread on platters, not too thickly and set out in the hot sun till the syrup thickens—it may take two or three days. Keep in tumblers or bowls like jelly. Strawberries done in this way retain their color and flavor.

MISCELLANEOUS.

TEA, COFFEE, ETC.

"Drink, pretty creature, drink."—WORDSWORTH.

Boiled Coffee.—Use coffee mixed in proportions of one-third Mocha and two-thirds Java. Buy whole grains, and *grind* as needed. Take one large tablespoonful coffee for each cup, and allow one for the pot. Use the white and shell of one egg, and wet with cold water. Allow one coffee-cup boiling water for each cupful of coffee desired. Stop up the nose of the pot with a cloth to retain flavor. Let boil up well three or four times (stirring down each time). Then pour in a half cup cold water, and set back on the stove to settle. Pour off into pot in which it is to be served, and serve with rich cream. Good coffee is poor without cream.

No soggy biscuit or cake to be thrown away if you use Cleveland's baking powder. It is sure to make light, wholesome food.

Coffee.—Allow one tablespoonful to each cupful. Moisten with the whole or part of a well beaten egg; pour on boiling water, and let stand for five minutes where it will keep at the boiling point, but *not* boil.

Tea.—Scald out the teapot and put in the tea, using one teaspoonful for each cupful. Pour on *boiling* water, and let stand four or five minutes. If allowed to stand too long, the tannin in the tea is developed, which not only darkens the tea, but renders it hurtful.

Chocolate.—Two squares of vanilla chocolate to each coffee-cupful of milk. Grate the chocolate and wet it with cold milk. Stir into the milk when boiling. Whip a tablespoonful of cream and beat into the chocolate just as it is taken from the stove. This makes one cup of rich and delicious chocolate and can be increased in quantity as desired. Do not let it boil, as it becomes oily and loses the fine fresh flavor.

Raspberry Shrub.—Four quarts of red raspberries to one quart of vinegar; let stand four days, then strain. To each pint of juice add one pound of sugar. Boil twenty minutes. Bottle, and keep in a dry cool place.

CANDY.

Butter Scotch.—Three pounds "coffee A" sugar, one-quarter pound butter, one-half teaspoon cream tartar, eight drops extract lemon. Dissolve the sugar in cold water and boil without stirring till it breaks when dropped in cold water, then take from fire and add lemon juice. Pour in buttered pans one-quarter inch thick, and when nearly cold work off in squares.

Molasses Candy.—One quart good molasses, one-half cup vinegar, one cup sugar, butter size of an egg, one teaspoon baking soda. Boil molasses and sugar and vinegar until it hardens when dropped in cold water, then add butter and the soda dissolved in hot water. Flavor to taste, pour in into buttered dishes and pull when cool.

FOR THE INVALID'S TRAY.

"Simple diet is best, for many dishes bring many diseases."

PLINY.

Wafer Biscuits.—Rub a teaspoonful of butter into a pint of sifted flour; add a little salt, and with the white of an egg and a little warm milk, mix into a stiff smooth paste. Beat with a rolling pin for one-half an hour,

Lynn, Mass. "I have used Cleveland's baking powder for years and cannot say enough in its praise."—E. F. G.

the longer the better ; form into little round balls ; (size of a pigeon's egg,) and roll till the size of a saucer. Sprinkle on the pans a little flour, and bake with care. These may be made of oatmeal, or different grains, and in any pretty shape and served with tea or any nourishing liquid.

Toast.—Cut thin slices of bread into strips, toast carefully and evenly without breaking and serve immediately on a hot plate, slightly buttered, if admissible. This may also be served with the juice from roast beef or mutton poured over.

Rice.—Fresh boiled rice, wet with the juice of roast beef or mutton, and served on a piece of toast is nice.

Long Made Beef Tea.—Get two or three pounds of shin of beef ; remove all the skin and the marrow from the bone ; cut the meat into small pieces, and have the bone broken up. Take also a knuckle of veal, — that is, just the knuckle-bone ; have it broken up, and put all into a strong earthen jar. Place the jar in a large sauce-pan of boiling water, and tie the cover down with a piece of stout brown paper, using neither salt nor pepper. Let it boil slowly all day. When done, the jar will be filled with meat-gravy ; strain this, and when cold it will be a strong jelly. In summer this may be served cold, and in winter pour hot water over a portion, and you have beef-tea. This will keep a week in summer, in a cool place, and much longer in winter.

Dried Flour — Tie one cupful of flour in a bag and boil for ten hours, adding more water when necessary. Take out, dry in the sun, or oven, and use it to thicken milk. This is especially good for children.

Quickly Made Beef Tea.—Take any desired quantity of steak from the top part of the round, as this has less fat and more juice than any other part of the ox ; remove every morsel of fat, and divide the meat into small pieces, cutting across the grain ; put the meat in a dry sauce-pan, and allow it to sweat for five minutes over a slow fire, stirring occasionally to prevent sticking. This is how all beef-essences are prepared. After sweating for five minutes, you will find the meat white in color, and surrounded by a very rich nourishing gravy, which, in cases of great exhaustion, may be given in this form. But ordinarily you next pour over the meat its weight of cold water, allowing a pint of water to a pound of beef. Stir until the water boils ; it must not boil again, but simmer gently for five or ten minutes, until all the juice is drawn out ; then strain carefully into a bowl, and if there is a particle of fat on top remove it with a piece of brown, unsized paper. By this method you may take off every star of fat without wasting a drop of the beef tea, as is done when using a ladle or spoon. In this way you may have strong beef tea in twenty minutes. Don't season.

Raw Beef Tea.—What is called uncooked or raw beef tea. Only a little of this should be made at a time, as it sours quickly. Take one

Hamilton, Canada. "It is about seven years now since Cleveland's baking powder came under my notice, and I have never known it to fail."—Mrs. G. W.

ounce of beef at a time, and as soon as one cupful is given prepare the next. The beef should be from the top part of the round; this must be cut across the grain, and shred down with a knife. For each ounce allow two tablespoonfuls of cold water. Let the meat soak fifteen minutes, and then the water will be colored with the juice. Use no salt, as this is given only to patients in very low condition. In summer it should be given cold. Indeed, at any time, the colder the better; but if it should be desired, allow it to warm just enough to remove the chill, but on no account must it boil.

Chicken Tea.—Cut in small pieces a chicken from which the skin and fat have been removed. Boil the pieces in one quart of water, with a little salt for twenty minutes. The tea should be poured from the chicken before the meat is quite cold.

Mutton Broth.—Put about four pounds of mutton, (*not lamb*,) neck piece preferred, in cold water enough to cover. Simmer, not boil, nearly all day, or until the meat is in shreds. Strain through a colander; place liquor in ice box overnight. Next morning remove the grease which has risen, being careful not to let any particles remain on the jelly. Keep jelly on ice, and when required for use, take one tablespoonful to one-half cup of boiling water. Salt to taste, before serving. This is excellent for those suffering from dysenteric troubles.

Flaxseed Tea—One-half cupful of flaxseed to one quart of boiling water; boil thirty minutes and let stand a little while near the fire to thicken more. Strain, and add lemon-juice and sugar.

Toast Water.—Bread for toast water should be toasted as brown as possible without burning, and covered with boiling water. When cold strain off the water and sweeten if desired. It may also be flavored with a little orange or lemon peel.

Jelly Water.—A teaspoonful, or more, of any tart jelly, as currant or plum, mixed in a glass of water, makes a refreshing drink. If the jelly is hard it should first be dissolved in boiling water.

Lime Water.—Pour two quarts of hot water over fresh unslacked lime, (size of a walnut,) stir till slacked, let stand till clear and bottle. Often ordered with milk to neutralize acidity of the stomach.

Infant Food.—About a teaspoonful of gelatine should be dissolved by boiling in half a pint of water. Towards the end of the boiling, a gill of cow's milk, and a teaspoonful of arrowroot made into a paste with cold water, are to be stirred into the solution, and from one to two tablespoonfuls of cream added just at the termination of the cooking. It is then to be sweetened moderately with white sugar, when it is ready for use. The whole preparation should occupy about fifteen minutes.

*The thrifty housewife cleaves to all
Good things that are allowed her,
And in this land o' lands she cleaves
To Cleveland's Baking Powder.*

A Few Plain Dinners.

<p style="text-align: center;">Mock Bisque, Boiled Fish, Hollandaise Sauce. Roast Duck, Apple Sauc. Stewed Tomatoes. Glazed Sweet Potatoes. Fried Oysters. Cold Slaw. Spanish Cream. Coffee.</p>	<p style="text-align: center;"><u>Thanksgiving</u> Dinner. Oysters on the half-shell. Amber Soup. Olives. Salted Almonds. Pickles. Roast Turkey, Giblet Sauce. Cranberry Jelly. Celery. Cauliflower. Mashed Potatoes. Glazed Sweet Potatoes. Pineapple Sherbert. Broiled Quail. French Peas. Currant Jelly. Lettuce Salad. Mince Pie. Pumpkin Pie. Ice Cream. Cheese. Cake. Frozen Milk Punch. Coffee. Fruit.</p>
<p style="text-align: center;">Clear Soup. Celery. Boiled Salmon, Hollandaise Sauce. Boiled Potatoes. Olives. Roast Chicken. Glazed Sweet Potatoes. Stewed Corn. Fried Egg Plant. Scalloped Oysters. Lettuce, Mayonnaise Dressing. Nesselrode Pudding. Fruit. Coffee.</p>	<p style="text-align: center;"><u>Old-Fashioned Thanksgiving</u> Dinner. Roast Turkey, Oyster Dressing. Cranberry Sauce. Mashed Potatoes. Baked Corn. Stewed Onions. Chicken Pie. Olives. Pickled Peaches. Pumpkin Pie. Mince Pie. Apple Pie. Cheese. Fruit. Coffee.</p>
<p style="text-align: center;">Mock Turtle Soup. Filet of Beef, Mushroom Sauce. Peas. String Beans. New Potatoes, boiled. Lettuce and Tomatoes with Mayonnaise Dressing. Ice Cream. Cake. Fruit. Coffee.</p>	<p style="text-align: center;"><u>Christmas</u> Dinner. Raw Oysters. Bouillon. Boiled Salmon, Hollandaise Sauce. Pickles. Boiled Potato Balls. Salted Almonds. Roast Turkey. Cranberry Sauce. Celery. Mashed Potatoes. Scalloped Asparagus. Chicken Pie. Kirsch Punch. Roast Duck. Currant Jelly. Sweet Potato Croquettes. Lettuce Salad. Sweetbreads. Plum Pudding, Brandy Sauce. Mince Pie. Apple Pie. Cheese. Ice Cream. Cake. Nuts. Raisins. Fruit. Coffee.</p>
<p style="text-align: center;">Clam Soup. Broiled Spring Chicken. New Potatoes. Peas. Beets. Lettuce, Mayonnaise Dressing. Strawberry Short Cake with Strawberry Sauce. Cheese. Crackers. Coffee.</p>	

SUPPLEMENT

CONTAINING ORIGINAL RECEIPTS BY PROMINENT TEACHERS OF COOKERY AND LECTURERS ON DOMESTIC SCIENCE:

- Miss Lucy C. Andrews, teacher of cookery, Jersey City, N. J.
Miss Amy Barnes, teacher of cookery, Boston, Mass.
Miss Anna Barrows, Y. W. C. A. Cooking School, Boston, Mass.
Miss Cornelia Campbell Bedford, Superintendent New York Cooking School.
Miss Imogene Belden, teacher of cooking at Girls' Normal School, Philadelphia.
Miss Helen M. Burrell, teacher of cooking, Howard School, Wilmington, Del.
Miss Marion L. Campbell, Friendly Inn Cooking School, Cleveland, O.
Miss Atlanta W. Cramer, Georgia Normal & Industrial College, Milledgeville.
Miss E. V. Cornelius, Graduate of Philadelphia Cooking School.
Miss Augusta C. Cruikshank, teacher of cookery, Y. W. C. A., Brooklyn, N. Y.
Miss Bertha A. Dahl, Soldiers & Sailors' Orphans' Home, Knightstown, Indiana.
Miss Harriet I. Davis, teacher of cookery, Boston School Kitchen, No. 3.
Mrs. Carrie M. Dearborn, late Principal Boston Cooking School.
Miss Fannie M. Farmer, Principal Boston Cooking School.
Miss Foster, City Hospital, Wilkesbarre, Pa.
Miss Annie G. Furlong, Lowell, Mass.
Mrs. A. D. Gillette, teacher of cookery, Pratt Institute, Brooklyn, N. Y.
Mrs. F. L. Gillette, Author "White House" Cook Book.
Miss Elsie Gordon, teacher of cooking in Girls' Clubs, Boston.
"Mrs. Grayson," contributor to "Table Talk."
Mrs. G. L. Green, formerly Principal Boston Y. W. C. A. School of Cookery.
Miss Margaret T. Hammond, of Brooklyn Heights School of Cookery
"Marion Harland," Author of "Common Sense in the Household," etc.
Miss Amabel G. E. Hope, teacher of cookery, Boston School Kitchen, No. 1.
Mrs. Charlotte E. Humphrey, teacher of cooking, Y. W. C. A., Worcester, Mass.
Miss Helen Louise Johnson, Editor of "Table Talk," Philadelphia.
Mrs. A. E. Kirtland, Author of "Mrs. Kirtland's Cook Book," Montgomery, Ala.
Mrs. Gesine Lemcke, Principal German-American Cooking School, Brooklyn, N. Y.
Mrs. D. A. Lincoln, Author "Boston Cook Book."
Miss Mary Alice Little, teacher of cookery and domestic science, Matteawan, N. Y.
Miss Isabella McNear, Principal of the Trinity Parish Cooking School, New York.
Mrs. M. F. Miller, Asbury Park, N. J.
Miss Mary C. Mitchell, Household Editor "Sacred Heart Review," Boston, Mass.
Miss Julia M. Murphy, teacher of cookery, School Kitchen, Dorchester, Mass.
Miss Nannette Nevins, teacher of cooking, Philadelphia, Pa.
Mrs. Eliza R. Parker, Author "Economical Housekeeping," etc., Bedford, Ky.
Miss Maria Parloa, Lecturer, and Author of "Miss Parloa's Cook Book," Boston.
Miss Emma C. G. Polson, Prin. of New Haven & Stamford, Conn., Cooking Schools.
Miss Carrie M. Pulcifer, teacher of cookery, St. Rose's Asylum, Milwaukee, Wis.
Miss Katherine Reed, Chicago, Ill.
Miss Charlotte Roberts, teacher of cookery, Glenn Home, Cincinnati, Ohio.
Mrs. S. T. Rorer, Principal Philadelphia Cooking School.
Mrs. A. W. Somes, teacher of cookery, Manual Training School, Boston.
Miss Emily E. Squire, Author of "Woronoco Women's Wisdom," Westfield, Mass.
Miss Harriott T. Ward, Boston.
Miss Margaret Wister, Philadelphia, Pa.
Miss Kate E. Whitaker, Supt. of Cookery, Public Schools, San Francisco.

Feather Crust.—(By MISS ANDREWS.)—Two cups flour, two teaspoonfuls of Cleveland's Baking Powder, half a teaspoonful of salt, two tablespoonfuls of butter, one egg, three-quarters of a cup of milk, four tart apples. Place the flour in the seive and add the baking powder, sift into a mixing bowl and rub in the butter. Add the salt to the egg and beat to a thick cream with a Dover beater in a small bowl with straight sides. To the flour add the apples sliced thin, then the egg and milk. Place in buttered eups. The half-pound baking powder cans answer this purpose nicely. Put on the covers and steam one hour and a quarter. Serve with a liquid or a hard sauce. Almost any fruit can be substituted for the apples in this receipt. The same batter makes the best of crusts for meat pies and fruit pudding.

Snippidoodles.—(By MISS BARNES.)—One cup sugar; one tablespoonful butter; one-half cup milk; one egg; one cup flour; one teaspoonful Cleveland's Baking Powder; one teaspoonful cinnamon. Cream the butter; add the sugar, then the eggs, well beaten, then flour, baking powder and cinnamon sifted together, and the milk. Spread very thin on a tin sheet and bake. When nearly done sprinkle with sugar. When brown, remove from the oven, cut into squares, and remove quickly with a knife. They should be thin and crispy.

Banana Fritters.—(By MISS BARROWS.)—Beat three or four bananas to a cream with a food whip. Add one egg, one cupful of bread flour, in which one level teaspoonful of Cleveland's Baking Powder has been sifted, one saltspoonful of salt, and about one-fourth cupful of sweet milk or enough to make a drop batter. One teaspoonful of sugar and one tablespoonful of lemon juice may also be added. Beat until very thoroughly mixed. Have the fat heated as for doughnuts, so the batter will rise to the top immediately. Dip a clean spoon in the fat and use it to shape the fritters; do not make them too large. Fry until well browned, drain on soft paper. Sprinkle with powdered sugar or serve with lemon sauce.

Poppets.—(By MISS BEDFORD.)—One cup corn meal; one cup flour; one-half teaspoonful Cleveland's Baking Powder; two teaspoonfuls sugar; one teaspoonful salt; one tablespoonful butter; one egg; two cups milk. Mix the dry ingredients and rub in the butter. Beat the egg till light and thick and add to it the milk. Mix all together and beat hard for three minutes. Pour into hot greased gem pans and bake thirty minutes in a hot oven.

Croquignoles.—(By MISS BELDEN.)—One pint of cream whipped to a stiff froth. Beat the yolks of three eggs with one cup of sugar, and add to cream, then add carefully the well beaten whites of three eggs. To

"I have used Cleveland's baking powder for twenty years. I was never but once induced to buy any other, and found it was just once too often."—Mrs. J. M., Troy, N. Y.

four cups or one quart of sifted flour, add two teaspoonfuls Cleveland's Baking Powder. Stir into the cream mixture as much of the flour and baking powder as will enable you to roll out into a soft paste. Cut this paste into fancy shapes, and fry in hot lard or oil, until a light brown. While still hot, dust them with pulverized sugar.

Belden Cake.—(By MISS BURRELL.)—Four cups of flour, two cups of sugar, one cup of butter. Three-quarters of a cup of milk, four eggs, one teaspoonful lemon extract and two teaspoonfuls of Cleveland's Baking Powder. Cream butter, add sugar and beat thoroughly; add the yolks of eggs and milk, then the flour and extract. Beat the whites of eggs to a stiff froth and stir in carefully. Add the baking powder and bake in moderate oven forty-five minutes.

Swedish Cake.—(By MISS CAMPBELL.)—Cream, one-half cup butter; slowly add one cup sugar, one-half cup milk, the beaten yolks of two eggs, the beaten whites. Sift in one heaping cup flour, one teaspoonful Cleveland's Baking Powder, and one tablespoonful cinnamon.

Kornlet Waffles.—(By MISS CRAMER.)—Three eggs, one and one-quarter cups milk, one-quarter teaspoonful salt, one cup kornlet, one and one-half cups flour, one teaspoonful Cleveland's Baking Powder, one tablespoonful melted butter. Beat the yolks till thick and creamy, add the milk, salt, kornlet and flour sifted with baking powder, then the melted butter, last the whites of eggs which have been beaten to a stiff froth. Cut them in gently, bake on hot waffle iron a little longer than ordinary plain waffles. Serve hot.

Peach Cups.—(By MISS CORNELIUS.)—One pint of milk, two and one-half cups of flour, one-half teaspoonful of salt, two eggs, one tablespoonful of melted butter, two teaspoonfuls of Cleveland's Baking Powder. Peaches as required. Beat the eggs without separating until light, add the milk, salt and flour; beat thoroughly, add the melted butter and baking powder, grease some custard cups, half fill with the batter, put into each cup a half peach, cover with batter, dust with powdered sugar, stand the cups in a baking pan half filled with boiling water, bake twenty minutes in a quick oven. Serve with sweetened cream.

One-Egg Lunch Cake.—(By MISS CRUIKSHANK.)—One tablespoonful butter, one scant cup of sugar, one egg, one and one-half cups of flour, three-quarters cup of milk (scant), three-quarters cup currants, one teaspoonful Cleveland's Baking Powder. Rub the butter to a cream, add the sugar gradually, then the well beaten egg. Sift the flour and baking powder together, add the flour and milk to the mixture, beat well then add the currants. Beat up nice and put in a loaf pan lined with greased paper or bake in small patty pans.

You get more for your money in buying Cleveland's Baking Powder than any other, because it goes farther, lasts longer, and you don't have to buy so often.

Moonshines.—(By MISS DAHL.)—Beat the yolks of four eggs until thick, add three tablespoonfuls thick sweet cream, three tablespoonfuls light brown sugar, one tablespoonful alcohol to keep them from getting dry and hard, a little cinnamon and nutmeg. Add enough flour to make a thin batter, then one tablespoonful clarified butter and one-half teaspoonful Cleveland's Baking Powder. Add enough more flour to make a dough stiff enough to be rolled out very thin. Cut into diamond shapes, cut an opening in the centre of each, fold one end through and fry in hot lard until a very delicate brown. These will keep for weeks.

Washington Pie.—(By MISS DAVIS.)—Two-thirds cup sugar, one cup flour, one and one-half teaspoonfuls Cleveland's Baking Powder, two eggs, three tablespoonfuls rich sweet milk. Beat the eggs very light, then add sugar and milk gradually, beating well. Add flour and baking powder sifted together. Bake in two Washington pie tins. Fill with lemon filling.

Lemon Filling.—One cup of sugar, one tablespoonful butter, one egg. Grated rind and juice of one lemon. Cook in a double boiler until thick.

Pot Pie Dumplings.—(By MRS. DEARBORN.)—Mix and sift together one pint of pastry flour, one heaping teaspoonful of Cleveland's Baking Powder and one-half teaspoonful of salt. Beat one egg until thick and light, add one-half cupful of cold water, stir this into the dry mixture, and enough more water to make a dough stiff enough to hold its shape when dropped from the spoon. Drop the dumplings on a plate a little distance apart and cook in a closely covered steamer for fifteen minutes; or, drop them on top of the boiling stew and cook for the same length of time. The secret of having them light and tender lies in their not being disturbed while cooking, and in not having much liquid around them, if cooked on top of the stew. (*Copyright 1891 by Cleveland Baking Powder Co.*)

Steamed Cranberry Pudding.—(By MISS FARMER.)—Cream one-half cup butter, add slowly one cup sugar, then add three eggs well beaten. Mix three teaspoonfuls baking powder with three and one-half cups flour. Add this to the first mixture alternately with one-half cup milk. Add two cups cranberries which have been washed, dried and floured, with some of the flour already measured. Turn into a buttered covered mould, plunge into a kettle of boiling water, cover tightly and steam for two hours. Serve with cream, sweetened and flavored with a slight grating of nutmeg.

Raisin Puffs.—(By MISS FOSTER.)—One-half cup butter, one cup sugar, two eggs, one cup sweet milk, two cups pastry flour, two teaspoonfuls Cleveland's Baking Powder, one cup raisins stoned and chopped. Cream the butter and sugar, add the well beaten eggs. Mix together the

Your own experience is better than anybody's "say-so" Try Cleveland's baking powder and you will say it is the strongest and most economical baking powder you ever used and that it does the best work.

flour and baking powder and add the flour and milk alternately to the first mixture. Then add the raisins. Steam one half hour in cups.

Sauce—One tablespoonful corn starch, one pint boiling water, three-quarters cup sugar, the juice of two lemons and the grated rind of one-half lemon.

Marble Cake.—(By MISS FURLONG.)—One-half cup butter, one cup sugar, three eggs, one teaspoonful vanilla, one-half cup of milk, two and one-half cups flour (pastry), two rounding teaspoonfuls Cleveland's Baking Powder, five rounding tablespoonfuls grated chocolate, one teaspoonful mixed spice. Mix and sift together the flour and baking powder. Cream the butter; add the sugar and cream. Beat the yolks of the eggs until lemon colored and thick, and add to the butter mixture. Add the flavoring and the milk and flour alternately, a little at a time, and lastly the whites of the eggs beaten stiff. Melt the chocolate and let cool slightly. Add one-half of the dough to it and also the spices. Put a layer of the light, then the dark, into a medium sized cake pan, which has been previously lined with paper and greased with butter, until all the materials are all used. Bake in a moderately hot oven thirty-five or forty minutes. The oven should be rather cool at first and the heat increased every ten minutes. The cake is done when it shrinks slightly from the sides of the pan. The butter should be packed solidly; the flour should be put in lightly and not shaken when measuring.

Orange Soufflé.—(MRS. A. D. GILLETTE.)—Pulp and juice of two oranges, one-half teaspoonful orange extract, two eggs, two teaspoonfuls butter, three tablespoonfuls powdered sugar, one teaspoonful caramel, one-half saltspoonful salt. Beat the yolks of the eggs until light and thick. Beat the white of one egg until stiff, add gradually one tablespoonful of the sugar, fold into the yolks, add salt, spread carefully into hot buttered omelet pan or chafing dish, when well puffed spread the pulp of the oranges over the top, *spread* over that the other beaten white, to which the sugar and extract are added gradually, when well puffed and brown, fold, sprinkle on the caramel, pour over all the orange juice and serve.

Tennessee Corn Cake.—(By MRS. F. L. GILLETTE.)—Two teaspoonfuls Cleveland's Superior Baking Powder, one pint Indian meal, one-half pint flour, two tablespoonfuls sugar, one teaspoonful salt, two eggs, one pint milk, two tablespoonfuls melted butter. Mix the dry ingredients together and sift them. Add the beaten eggs to the milk. Stir all together. Bake twenty minutes in buttered muffin pans.

Fruit Cookies.—(By MISS GORDON.)—Two cups sugar, two-thirds cup butter, one cup chopped raisins, one-half cup water, one egg, three teaspoonfuls Cleveland's Baking Powder. Flavor with cloves, cinnamon and nutmeg. Cream the butter and sugar, add the other ingredients and flour enough to render it stiff enough to roll out. Bake in a quick oven.

The chief excellence of Cleveland's Baking Powder is its perfect healthfulness; it is not drugged with ammonia or cheapened with alum.

Crowns.—(By MRS. GRAYSON.)—One quart sifted flour, one heaping teaspoonful Cleveland's Baking Powder, one tablespoonful powdered sugar, half teaspoonful salt, sifted together; rub in one large tablespoonful butter. Beat an egg, add to it half a pint of sweet milk, stir quickly into the dry ingredients, roll half an inch thick, cut in three-inch squares, turn the corners to the centre, crowd close together in a shallow pan and bake in a hot oven.

Doughnuts.—(By MRS. GREEN.)—Mix well together three cups sifted pastry flour, two teaspoonfuls Cleveland's Baking Powder, one-half teaspoonful salt, and one saltspoon mace. Beat one egg, add to it one-half cup sugar, one teaspoonful melted lard and one-half cup milk. Mix with the dry ingredients, cut in rings and fry. This rule makes twenty.

Baked Suet Pudding.—(By MISS HAMMOND.)—One-quarter of a pound of suet chopped fine, two eggs, one pint of milk, three cups of flour, two teaspoonfuls of Cleveland's Baking Powder, one-half teaspoonful of salt; and one cup of dried currants. Mix the baking powder, salt and flour together and sift three times, then rub in the suet and currants. Beat the eggs, add them to the milk, then add to the flour mixture. Bake in a moderate oven half an hour. Serve with a sweet sauce. A good sauce for it would be: one half cup of sugar, one cup of water. Boil ten minutes, when cooled add two tablespoonfuls of sherry wine.

Fruit Scones.—(By MISS K. E. WHITAKER.)—Four cups of flour, two teaspoons baking powder, one-half teaspoonful salt, one-quarter teaspoonful grated nutmeg, three tablespoons butter, four tablespoons sugar, one cup small raisins, milk to make soft dough (about one and one-quarter cups). 1. Sift flour, baking powder, salt, sugar and nutmeg. 2. Rub in the butter. 3. Mix in the raisins. 4. Add milk gradually until a soft dough is formed. 5. Turn on well floured board, divide in two parts. 6. Form each into a round and roll until large enough to cover a pie-plate. 7. Place on a greased pie-plate and with the back of a large knife divide each cake into eight sections. 8. Bake about twenty minutes in moderate oven. 9. Rub together one tablespoon sugar and one of milk and when the scones are baked brush them over with this syrup. 10. Place in the oven for a few seconds, break apart and serve hot or cold.

Prompton Puffs.—(By MARION HARLAND.)—Three cups of flour, one tablespoonful of butter, one-half teaspoonful of salt, two cups of milk, four eggs, whites and yolks beaten separately, one heaping teaspoonful of Cleveland's Baking Powder. Sift flour, baking powder and salt together twice, chop in the butter. Stir the beaten yolks into the milk and add the flour, then the frothed whites. Whip high and light and bake in cups in a quick oven.

Invalid Cake.—(By MISS HOPE.)—Sift three-quarters cup of flour, one-quarter teaspoonful of Cleveland's Baking Powder and a speck of

"Cleveland's Superior Baking Powder is rightly named, being superior to anything in that line we have ever used."—The Household.

salt together. Put into a bowl two tablespoonfuls butter and two tablespoonfuls of sugar, beat them to a cream, then add the grated rind of half a lemon. Beat two eggs in separate bowls, add one egg and stir in half the flour, then the other egg and the rest of the flour; beat well. Pour the mixture into a well greased cake tin and bake in a hot oven thirty minutes.

Dark Cake.—(By MRS. HUMPHREY.)—Cream one-half cup of sweet waxy butter, add to it gradually one cup finest granulated sugar, beating all the time; then add the yolks of two eggs well beaten, then one-quarter teaspoonful of mace, one-half teaspoonful of cinnamon and cloves each, one-half teaspoonful of orange flower water. Mix well. Then one-quarter cup molasses; beat well. To two and one-quarter cups of sifted pastry flour add one and one-half scant teaspoonfuls of Cleveland's Superior Baking Powder, add this with one-half cup milk to the above mixture and beat till very smooth. Last of all beat the whites of the two eggs till dry and flaky, then mix all together and add one cup of currants which have been warmed and dusted with flour.

Sugar Cookies.—(By MISS JOHNSON.)—Beat one cup of butter to a cream, add two cups of sugar and beat until light. Beat two eggs light without separating, and add to the butter and sugar with one-half cup of sweet milk. Add three teaspoonfuls of Cleveland's Baking Powder to one cup of flour, mix with the batter, then mix with flour as soft as possible to roll out, the softer the better. Cut with a sharp, round cutter and bake until light-brown, in a quick oven.

Indian Pudding.—(By MRS. KIRTLAND.)—Make a mush of fine corn meal. Beat light three eggs and one pint molasses, one tablespoonful softened butter, one teaspoonful soda. Ginger to flavor. Stir in mush enough to make a thick batter. Grease and have hot your gem pan, fill only half full with the mixture, put a raisin on top and bake a nice brown. Serve with hard sauce flavored with ground cinnamon.

Orange Cream Cake.—(By MRS. LEMCKE.)—One-half cup butter, one cup sugar, one-half cup milk, one and one-half cups flour, with three-quarters of a teaspoonful Cleveland's Baking Powder. Stir butter and sugar to a cream, beat the three whites to a stiff froth and add them with the sifted flour and powder, with the milk, alternately, to the creamed butter and sugar. Bake in two equal good sized jelly tins.

For Filling.—Boil three-quarters cup milk with a pinch of salt, three tablespoonfuls sugar and one-half tablespoonful butter, mix one tablespoonful flour with one-quarter cup of milk, stir it into the boiling milk. Continue the boiling for a few minutes longer, remove from fire; add the juice of the grated rind of one orange and the juice of half a lemon and the yolks of three eggs. When cold, put the cream between two layers, pour over the top of cake a boiled glaze or dust with powdered sugar.

"One trial will be sufficient, we think, to install Cleveland's in the pantry of every housekeeper."—Emily Hayes.

Cornish Pasties.—(By MISS K. E. WHITAKER.)—One-half pound lean beef, two potatoes, one apple, one onion, one teaspoonful salt, one-eighth teaspoonful pepper, two tablespoonfuls cold water, two cups flour, one-half teaspoon baking powder, one-half teaspoon salt, one-half cup cold water, one egg, one-half cup shortening. 1. Cut meat, potatoes and apple into small dice. 2. Grate the onion and add it and pepper and salt to the meat, potatoes and apples, also the water. 3. Mix them thoroughly. 4. Sift the flour, baking powder and salt into a bowl and rub in the shortening. 5. Stir in enough water to make a stiff dough. 6. Roll out one-quarter inch thick. 7. Cut into rounds six inches across. 8. Place on each round some of the meat mixture. 9. Brush the edges with a little beaten egg or milk. 10. Pinch edges together and bring them to the top of pastry, scallop them and brush over with egg. 11. Bake in moderate oven thirty minutes.

Doughnuts.—(By MRS. LINCOLN.)—Beat one egg, add one cup fine granulated sugar, and beat till very light and white. Add one cup new milk, without stirring. Then sift in one pint pastry flour to which has been added three level teaspoonfuls Cleveland's Baking Powder, one level teaspoonful of salt and half a nutmeg grated. Beat this thoroughly, then add quickly enough more flour to make a firm but soft dough. Roll out one-half inch thick, cut into rings with an open cutter, or into narrow strips, and twist them into shape. Fry in half lard and half suet or beef drippings, and have the fat hot enough for the dough to rise to the top instantly. Turn them over as soon as the underside is a golden brown, and when done on the other side, drain them carefully. (*Copyright 1891 by Cleveland Baking Powder Co.*)

Griddle Cakes.—(By MISS LITTLE.)—Sift together one rounding teaspoonful Cleveland's Baking Powder, one cup bread flour, one-third cup fine yellow corn-meal and one-quarter teaspoonful salt. Add to this mixture one egg well beaten, and one and one-third cups milk. Beat well, pour from the point of a tablespoon upon a hot, well-greased griddle. This mixture will make twenty-eight small cakes.

Rice Waffles.—(By MISS MCNEAR.)—Two cups flour, one-half teaspoonful salt, one teaspoonful Cleveland's Baking Powder, one egg beaten separately, one tablespoonful butter, one cup milk, one cup boiled rice (cold), one-half cup rice water. Sift the dry ingredients together into a bowl. Make a hole in the center, into which put the rice, and the water in which the rice was boiled. Add the well beaten yolk of the egg, the milk and the melted butter. Stir until thoroughly mixed. Beat well and add gently the white of the egg which has been beaten to a stiff froth. Fry in a well greased waffle-iron.

“My experience is that cakes raised with alum baking powders are coarse grained, and have an objectionable persimmon-like taste, and quickly become dry, while cakes lightened with Cleveland's baking powder are fine, light, delicate, and good, and retain their delicious qualities and moisture for an indefinite length of time.”
—Mary E. Lambert, Philadelphia, Pa.

Cleveland's Baking Powder Omelet.—(By MRS. MILLER.)—Beat up smooth the yolks of four eggs in a dish. Then beat up into a froth *with a fork* the whites of the four eggs in another dish and sprinkle on the same one-half teaspoonful of Cleveland's Baking Powder. Mix the whites and yolks and pour into a hot pan and cook the same as for any other omelet. The success of the omelet is in the beating with a fork, and after the omelet is cooked, in getting it onto the plate in its foamy deliciousness.

Rice Biscuit.—(By MISS MITCHELL.)—Mix together two and one-half cups of flour, one-half teaspoonful salt, two teaspoonfuls Cleveland's Superior Baking Powder. Yolks of two eggs beaten lightly, three-fourths cup of milk, one-half cup of steamed or boiled rice. Cut in last the whites of two eggs beaten stiff. Bake in gem pans in a hot oven.

Chicken Fritters.—(By MISS MURPHY.)—One cup of flour, one teaspoonful Cleveland's Baking Powder, one-half cup of milk, two eggs. Beat eggs thoroughly, add the milk. Then pour on to the flour and baking powder sifted together. Beat thoroughly with a wooden spoon. Cut chicken or veal into thin slices or take the small scraps and sprinkle with salt. Dip them into the batter and fry in hot fat.

Potato Scones.—(By MISS NEVINS.)—Two cups of mashed potatoes, two cups of flour, two ounces of butter, one teaspoonful salt, two teaspoonfuls Cleveland's Baking Powder, sufficient milk to make a dough. Rub the butter into the flour, add to it the potatoes, salt and baking powder, mix with the milk into a dough and roll out about half an inch thick. Cut into biscuit and bake in a quick oven for fifteen minutes.

For the Chafing Dish—"Oysters Maitre d'Hotel."—(By MISS BEDFORD.)—Rinse and thoroughly drain two dozen oysters. Put with one tablespoon of butter in the chafing dish. Stir carefully and when the edges begin to ruffle add the juice of one-half lemon, one tablespoonful of chopped parsley. Season with salt and paprika and serve on squares of toast.

Southern Pancakes.—(By MRS. PARKER.)—Beat smooth four eggs, and half a pound of flour, melt four ounces of butter, add to the butter in which has been mixed a teaspoonful of Cleveland's Baking Powder with one ounce of sugar and half a pint of milk. Heat a frying pan very hot, grease, put in a spoonful of the batter at a time, spread evenly over the surface, turn until brown on both sides.

Fruit Pinwheels.—(By MISS PARLOA.)—Mix together and rub through a sieve one pint of flour, one tablespoonful of sugar, half a teaspoonful of salt and two teaspoonfuls of Cleveland's Baking Powder. Into this mixture rub two generous tablespoonfuls of butter. Wet with a scant

"No such word as fail in the cooking department where Cleveland's baking powder is used. It has stood all tests."—S. A. C.

half pint of milk. Sprinkle the board with flour, and, putting the dough upon it, roll down to a large square about half an inch thick. Spread a heaping tablespoonful of soft butter on this and then spread with a cupful of sugar and a cupful of currants. Grate a little nutmeg over all, and roll up like a jelly roll—or pinwheel style. Cut in slices about three-quarters of an inch thick and lay in well buttered pans. Do not let the slices touch each other. Bake in a very quick oven for about twelve minutes. These are nice for luncheon or tea. (*Copyright 1891 by Cleveland Baking Powder Co.*)

Luncheon Muffins.—(By MISS PARLOA.)—For one dozen muffins use one pint of flour, a generous half pint of milk, two teaspoonfuls of Cleveland's Baking Powder, half a teaspoonful of salt, two tablespoonfuls of sugar, three tablespoonfuls of butter and two eggs. Mix the dry ingredients together and rub through a sieve. Melt the butter. Beat the eggs till light and add the milk to them. Add this mixture to the dry ingredients; then stir in the melted butter. Beat the batter vigorously for a few seconds and then put in buttered muffin pans and bake for about twenty minutes in a quick oven. (*Copyright 1891 by Cleveland Baking Powder Co.*)

Old-Fashioned Johnny Cake.—(By MISS POLSON.)—One cup flour, one cup fine yellow corn meal, one-fourth cup sugar, one and one-half teaspoonfuls salt, two teaspoonfuls Cleveland's Baking Powder, one egg well beaten, one cup milk, one tablespoonful butter, softened. Mix in order given, beat well, pour into a well-greased pan and bake in a moderate oven from twenty to twenty-five minutes.

London Buns.—(By MISS PULCIFER.)—Three cups flour, one-half cup butter, three eggs, one cup milk, speck of salt, five tablespoonfuls sugar, two teaspoonfuls Cleveland's Superior Baking Powder, two tablespoonfuls candied peel (orange, lemon, citron, etc.), grated rind of one-half lemon, grated rind of one-half orange. Mix flour, salt, sugar and baking powder together and sift three times; rub in the butter with tips of the fingers. Add the well beaten eggs, saving out one tablespoonful of egg to paint the buns with. Add the milk slowly, putting it in with a knife, then add the candied peel, cut in small pieces and well flavored, also the grated lemon and orange rind. Mix well, place in well buttered tins. Add one teaspoonful cold milk to the one tablespoonful egg saved from the buns and paint them over well. Bake in hot oven one-quarter hour. This quantity will make fifteen buns. Serve hot.

Squash Pie.—(By MISS REED.)—Line and rim a plate with pastry. Fill with one and one-half cups stewed and sifted squash, one cup sugar mixed with one saltspoon each of ginger and cinnamon and one-half teaspoonful salt, one egg beaten, one cup boiling milk. Bake one hour.

*Instead of bread, 'twas lead, she said,
Till the privilege was allowed her,
To make and bake and take the cake,
With Cleveland's Baking Powder.*

Sponge Cookies.—(By MISS ROBERTS.)—Two eggs, one cup sugar, two teaspoonfuls baking powder (rounding), one-half saltspoonful salt, two teaspoonfuls lemon juice or one teaspoonful vanilla. Flour to roll.

Raglets.—(By MRS. RORER.)—Beat two eggs without separating, add to them one-half pint milk, two tablespoonfuls melted butter, one-half teaspoonful salt, two tablespoonfuls sugar, two and a half cups flour. Beat thoroughly and add one teaspoonful of Cleveland's Baking Powder. Fill this mixture into a pastry bag and press into smoking hot fat. Fry same as crullers.

Jolly-Boys.—(By MRS. SOMES.)—Sift thoroughly two and one-half heaping tablespoonfuls of yellow cornmeal, two heaping tablespoonfuls of flour, one tablespoonful of sugar, one salt spoon salt, and one teaspoonful of Cleveland's Baking Powder. Beat one egg and add to the dry mixture with enough milk to make a drop batter. Stir in quickly one-half teaspoonful of melted butter. Beat well and drop by teaspoonfuls into smoking hot lard.

Cleveland Seed Cookies.—(By MISS SQUIRE.)—Beat in a mixing bowl one egg light, adding gradually one cup granulated sugar with a Dover egg beater, add one-half cup new milk and before mixing add three and one half cups sifted pastry flour and one heaping teaspoonful Cleveland's Baking Powder. Stir well, then add one-half cup melted butter and one teaspoonful caraway seeds. Stir till fine and white, then drop into a huttered dripping pan, pat out evenly with the hand, sprinkle with sugar and bake. When cold in the pan, cut into small squares and put where they will keep moist.

Boston Cake.—(By MISS WARD.)—One pound of flour, one pound of sugar, one-half pound of butter, one pound of currants, four eggs, one cup of milk or cream, one glass of brandy, one teaspoonful Cleveland's Baking Powder.

Everton Cake.—(By MISS WISTER.)—One cup and a half of granulated sugar, two thirds cup of butter, six egg whites, one cup of sweet milk, two and one-half cups of flour, two teaspoonfuls Cleveland's Baking Powder. Flavor with lemon. Two-thirds of this mixture to be baked as two layers of jelly cake; the remainder to be baked in same shape after adding two tablespoonfuls molasses, half cup of seeded raisins, three chopped figs, one teaspoonful cinnamon, half teaspoonful each of nutmeg and allspice and two tablespoonfuls of flour. Layers to be put together with frosting, with the dark cake in the centre.

Thomas Price & Son, the leading chemists on the Pacific Coast, after searching analyses of the principal brands of baking powder, have this to say about Cleveland's: "It is a remarkably good baking powder, superior in strength, wholesomeness and keeping qualities to any other we have analyzed, and one which we think could not be improved upon."

"Cleveland's Baking Powder is the best I have ever used."—*E. Augsburg, Ex-Chef F. W. Vanderbilt.*

INDEX.

Table of Weights and Measures.....	16
Time Required for Cooking Meats, Vegetables, etc.	17

Bread & Breakfast Cakes.

	PAGE.
Astor House Rolls...	48
Batter Cakes.....	51
Biscuit.....	49
Bread, Boston Brown	47
" Brown.....	47
" Corn.....	49
" Gluten.....	48
" Peptik.....	46, 47
" Peptik Graham	47
" Yeast.....	47
Breakfast Cake, German.....	52
Breakfast Muffins...	50
Brown Bread.....	47
" (Boston)	47
Buckwheat Cakes...	51
Buns, London.....	69
Cakes, Batter.....	51
" Buckwheat...	51
" German	52
" Breakfast...	52
" Griddle.....	51
Corn Bread (four)...	49
Corn Muffins.....	49
Cream Toast.....	52
Crowns.....	65
Crumpets.....	50
Egg Rolls.....	48
English Muffins.....	50
Gems, Oatmeal.....	50
German Breakfast	52
" Cake.....	52
" German Puffs.....	50
" Gluten Bread.....	48
" Muffins.....	48
" Puffs.....	49
" Puffs.....	49
Griddle Cakes.....	51, 67
Indian Pancakes.....	51
Johnny Cake.....	69
Kornlet Waffles.....	62
Muffins.....	50
" Breakfast...	50
" Corn.....	49
" English.....	50
" Gluten.....	48
" Graham.....	49
" Luncheon...	69
" Rice.....	50
Oatmeal Gems.....	50
Pancakes, Buck-	51
" wheat.....	51
Panoakes, Indian....	51

	PAGE.
Pancakes, Southern,	68
Parker House Rolls..	48
Peptik Bread.....	47
" Graham Bread.	47
Popovers.....	50
Poppets.....	61
Potato Scones.....	68
Puffs, German.....	50
" Graham.....	49
" Pompton.....	65
Rice Biscuit.....	68
" Muffins.....	50
" Waffles.....	51, 67
Rolls.....	48
" Astor House...	48
" Egg.....	48
" Parker House..	48
Rusk (two receipts)..	48
Sally Lunn.....	50
Scones.....	51, 65, 68
Snow Balls.....	51
Southern Pancakes..	68
Tennessee Corn Cake	64
Toast, Cream.....	52
Waffles.....	51
" Rice.....	51, 67

Cakes.

Almond (two).....	38
Angel.....	38
" Charlotte....	38
Belden.....	62
Boston.....	70
Centennial Washing-	40
" ton.....	40
Citron Pound.....	40
Chocolate.....	38
" (Cinnamon)	39
" Layer.....	39
" Marbled.....	39
Cocoanut (two)....	39, 40
Cocoanut Cookies...	44
Coffee.....	39
Cold Water.....	39
Cookies... ..	44, 64, 66, 70
" Cocoanut... ..	44
" Soft.....	44
" Thin Rich..	44
Corn Starch.....	39
Cream, Lemon.....	41
Cream Puffs.....	45
Croquignoles.....	61
Crullers (two)....	44
Dark.....	66

	PAGE.
Delicate.....	40
Delicate and Fruit..	40
Delicate Spice.....	43
Doughnuts.....	65, 67
Everton.....	70
Fig.....	41
Frosting.....	46
" Soft.....	46
Fruit.....	40
" Cookies.....	64
" Ohio.....	41
" Pinwheels....	68
" Wedding.....	41
Gingerbread, Soft (2)	45
Gingerbread, Sponge	45
Ginger Snaps (two)..	44
" Rochester	44
Hermits.....	45
Hickory-nut.....	41
" Kisses..	45
Ice Cream.....	41
Icing (two).....	46
Invalid.....	65
Jelly, Lemon.....	42
" Roll.....	41
Jolly Boys.....	70
Lemon Cream.....	41
" Jelly.....	42
Marble.....	39, 64
Minnehaha.....	42
Moonshines.....	63
Nut.....	42
Ohio Fruit.....	41
One-Egg Lunch Cake,	62
Orange (two).....	42
Orange Cream.....	66
Pound.....	40
" Citron.....	40
" White.....	43
Raglets.....	70
Ribbon.....	43
Rochester Ginger	44
" Snaps.....	44
Roll Jelly.....	41
Sand Tarts.....	45
Seed Cookies.....	70
Snippidoodles.....	61
Spice (two).....	43
Spice Drop Cake... ..	45
Sponge.....	43
" Boiled.....	43
" Cookies.....	70
" Gingerbread,	45
Sugar Cookies.....	66
Swedish Cake.....	62
Trifles.....	44
Wafers, Walnut....	45

"I have used Cleveland's baking powder for ten years and it certainly is the best."—Mrs. S. M.

	PAGE.
Washington Centennial.....	40
Watermelon.....	43
Wedding Fruit.....	41
White Perfection....	42

Candy.

Butter Scotch.....	56
Molasses Candy.....	56

Coffee, Tea, &c.

Coffee.....	55, 56
Tea.....	53
Chocolate.....	56
Raspberry Shrub....	58

Desserts.

Apple Snow.....	33
Bavarian Cream....	33
Bohemian Cream...	34
Charlotte Russe (two)	33
Chocolate Ice Cream	35
Coffee Jelly.....	36
Cream, Bavarian....	33
“ Bohemian.....	34
“ Russian.....	34
“ Spanish.....	34
“ Strawberry..	34
Custard, Baked....	33
“ Soufflé.....	33
Floating Island....	35
Frozen Milk Punch..	35
Frozen Peaches....	37
Fruit Ice Cream....	35
Fruit Tapioca.....	37
Ice Cream, Chocolate	35
“ Fruit.....	35
“ Pine Apple	35
“ Vanilla....	35
Ice, Lemon.....	35
“ Tapioca.....	37
Jelly.....	36
“ Coffee.....	36
“ Orange.....	36
“ Strawberry....	36
“ Tutti Frutti....	36
Junket.....	35
Lemon, Ice.....	35
“ Tapioca.....	37
Orange Jelly.....	36
“ Omelet.....	36
“ Soufflé.....	61
Peaches, Frozen....	37
Pine Apple Ice Cream,	35
“ Sherbet ..	36
Raspberry Sponge..	34
Rice.....	37
Russian Cream.....	34
Sherbet, Pine Apple,	36
“ Strawberry,	37
Spanish Cream.....	34
Strawberry Cream..	34

	PAGE.
Strawberry Jelly...	36
“ Sponge.	34
“ Sherbet,	37
Syllabub.....	37
Tapioca, Ice.....	37
“ Fruit.....	37
“ Lemon.....	37
Tutti Frutti Jelly...	36
Vanilla Ice Cream...	35
Washington Pie....	63

Dinner Menus.

Christmas Dinner. .	59
Plain Dinners.....	59
Thanksgiv'g Dinners	59

Entrees.

Apple Fritters.....	18
Banana Fritters.....	61
Chicken Croquettes.	18
“ Fritters....	68
Clam Fritters.....	18
Clams, Scalloped...	18
Corn Fritters.....	19
Croquettes (5)..18, 19,	20
Deviled Crabs.....	19
Fish Croquettes....	19
Fricassee Lobster..	19
Fritters (five)....18, 19	
Lobster Croquettes..	19
Omelet.....19, 67	
Oyster Fritters....	20
“ Omelet.....	19
Rice Croquettes....	20
Sausage Roll.....	20
Scalloped Clams....	18
Sweet-Bread Cro-	
quettes.....	20

Fish and Meat Sauces.

Drawn Butter.....	22
Egg Sauce.....	22
Hollandaise Sauce..	23
Mint Sauce.....	23
Oyster Sauce.....	23
Tartare Sauce.....	23
Tomato Sauce.....	23

For the Invalid's Tray.

Beef Tea, Long Made	57
“ Quickly Made	57
“ Raw.....	57
Broth, Mutton.....	58
Chicken Tea.....	58
Dried Flour.....	57
Flaxseed Tea.....	58
Infant Food.....	58
Jelly Water.....	58
Lime Water.....	58

	PAGE.
Mutton Broth.....	58
Rice.....	57
Toast.....	57
Toast Water.....	58
Wafer Biscuits.....	56

Meats.

Beef Olives.....	10
Beef Stew with	
Dumplings.....	10
Chicken Pie.....	11
Chicken, Fried....	11
“ Jellied.....	11
“ Pressed....	12
“ Smothered, 12	
Cornish Pasties....	67
Creamed Dried Beef,	11
English Yorkshire	
Pudding.....	13
Filet of Beef.....	11
For Roast Meats. .	13
Fried Chicken.....	11
Ham Patties.....	12
How to Boil a Ham, 12	
Jellied Chicken....	11
Meat Balls.....	12
Mushroom Sauce...	11
Pot Pie Dumplings .	63
Pot Roast Beef....	11
Pressed Chicken...	12
Roast Calf's Liver..	12
Russian Baked Liver,	13
Smothered Chicken.	12
Stewed Beef à la Mode	10
Stewed Kidney.....	12
Veal Loaf.....	12
Yankee Potpie.....	13

Oysters and Fish.

Baked Fish.....	8
Clam Chowder.....	7
Codfish Balls.....	7
Cream Salmon.....	9
Creamed Oysters...	8
Fish Chowder.....	8
Little Pigs in Blan-	
kets.....	8
Lobster à la Newburg	8
Oysters à la Newburg	8
Oyster Dressing for	
Turkey.....	9
Roast Oysters on	
Toast.....	9
Salmon, Cream.....	9
Scalloped Oysters...	9
Steamed Oysters on	
Toast.....	9
Turbot à la Crème...	9

Pickles.

Beets, Pickled.....	52
Catsup, Tomato....	53

	PAGE.
Chili Sauce.....	52
Chow Chow.....	52
Eggs, Pickled.....	52
Mrs. D.'s Pickles.....	53
Muskmelon Pickle..	53
Peaches, Pickled....	53
Sweet Pickles.....	53
Tomato Catsup.....	53
Tomato Soy.....	52
Watermelon Pickle..	53

Pies.

Apple Pie, Sliccd...	30
Cocoanut Pie.....	31
Currant Pie.....	31
Custard Pie.....	31
Lemon Pie (three)...	31
Mince Meat.....	31
Mince Pic (two)....	32
Orange Pie (two)...	32
Pastry (two).....	30
Peach Pie.....	32
Puff Paste.....	30
Pumpkin Pie.....	32
Squash Pie.....	32, 69

Preserves and Jellies.

Brandied Peaches...	55
Crab Apple Jelly....	54
Currants, Spiced....	55
Gooseberries, Spiced,	55
Peaches, Brandied..	55
Strawberries, Pre-	55
served.....	55
To Make Jelly.....	54

Puddings.

Albany.....	23
Apple.....	23
" Dutch.....	24
" Tapioca.....	23
Baked Apple Dump-	24
lings.....	24
Berry.....	24, 29
Blackberry Bread...	24
Blueberry Shortcake,	23
Boston.....	24
Brown Betty.....	24
Cherry or Blackberry	24
Bread.....	24
Chocolate.....	24
Christmas.....	25
Cocoanut.....	25
Cottage.....	25
Cracker.....	25
Cranberry.....	63
Delmonico.....	25
Dumplings.....	24
Dutch Apple.....	24
English Plum.....	25

	PAGE.
Favorite.....	26
Feather Crust.....	61
Fig.....	26
Frosted Lemon.....	26
Fruit Puff.....	26
Graham.....	26
Indian.....	26
Lemon.....	26
Orange Pudding.....	26
Orange Snow Pud-	26
ding.....	26
Peach.....	27
" Cottage.....	27
" Cups.....	62
Poor Man's.....	27
Plum.....	25
Prune.....	27
Queen of Puddings..	27
Raisin Puffs.....	63
Rice.....	27
Shortcake (three)...	23
Snow.....	27
Spanish Toast.....	23
Sponge.....	28
Steamed Berry.....	24
" Cranberry..	63
Strawberry Shortc'ke	23
Suet.....	28, 65
Sweet Shortcake...	23
Tapioca.....	23
" Apple.....	23
Venoise.....	28
Whortleberry.....	29

Pudding Sauces.

Cream Sauce.....	29
Excellent Pudding	29
Sauce.....	29
Fruit Sauce.....	29
Hard Sauce.....	29
Lemon Sauce.....	29
" No. 2.....	30
Plain Sauce.....	30
Strawberry Sauce...	30
Substitute for Cream,	29
Wine Sauce.....	30

Salads.

Cabbage Salad.....	20
Conrad's Sweet Po-	21
tato Salad.....	21
Egg Salad.....	21
French Dressing...	22
German Potato Salad,	21
Lettuce Dressing...	22
Loyster Salad.....	21
Mayonnaise Dress-	22
ing (two).....	22
Oyster Salad.....	21
Potato Salad.....	21
" (German)..	21
Salad Dressing.....	22
Sardine Salad.....	21

	PAGE.
Shrimp Salad.....	21
Sweet Potato Salad..	21

Soups.

Amber.....	5
Asparagus.....	5
Bean.....	5
Bouillon.....	5
Celery.....	6
Corn.....	6
Clam.....	6
" (Lotus Club)...	6
Lobster.....	6
Mock Bisque.....	5
Mock Turtle.....	7
Oyster.....	6
Potato.....	7
Split Pea.....	6
Tomato.....	7

Vegetables.

Asparagus.....	14
Beans.....	13
Beets.....	13
Cabbage.....	14
Cauliflower.....	14
Cold Slaw.....	14
Corn.....	14
Cranberries.....	14
Creamed Potatoes...	14
Egg Plant.....	14
Minced Spinach.....	15
Onions.....	14
Parsnip Balls.....	14
Pilaff.....	14
Potatoes.....	14, 15
Potato Croquettes..	14
Roasted Potatoes	15
with Beef.....	15
Rhubarb.....	15
Sacked Potatoes...	15
Saratoga Potatoes...	15
Scalloped Apples...	13
Scalloped Onions,	14
Cauliflower or As-	14
paragus.....	14
Scalloped Potatoes..	15
Spinach.....	15
Succotash.....	15
Time for Cooking	17
Vegetables.....	17
Tomatoes.....	15
Turnips & la Crème..	15

Welsh Rarebit, &c.

Baked Biscuit and	16
Cheese.....	16
Cheese Fondue.....	16
Macaroni with	16
Cheese.....	16
Spaghetti.....	16
Welsh Rarebit.....	16

Cleveland's Superior Baking Powder

— IS —

Absolutely the Best BECAUSE

1. **It does not contain Ammonia:** "Ammonia is a drug, not a food; an excrement, not a nutriment. The long continued use of ammonia impairs digestion by neutralizing the gastric juice."—*Pacific Medical Journal*.

2. **It does not contain Alum:** "Baking powder that contains alum is not a fit article of consumption. Parties selling or manufacturing such baking powder will be liable to arrest for selling an article that is considered deleterious to health."—*Ohio Official Report, page 17*.

3. **"It does not contain any adulteration whatever."**—*Prof. Morton, President of Stevens Institute of Technology*.

4. **All the ingredients used stated on the label:** "The ingredients used in Cleveland's Superior Baking Powder are accurately stated on the label."—*A. M. Comey, Ph. D., Prof of Chemistry, Tufts College*.

5. **"It is richest in cream of tartar."**—*Gen. Hurst, late Ohio Food Commissioner*.

6. **It is highest in leavening power,** yielding (average of four Official Reports) 12.87 per cent. carbonic acid gas, showing a greater strength than any other pure cream of tartar powder.

7. **It has the best keeping qualities:** As shown by a series of tests made by Mass. State Analyst, Dr. B. F. Davenport, June, 1890.

8. **Food keeps moist and fresh:** "Food made with Cleveland's Baking Powder keeps moist and fresh, and in this respect it is superior to any powder I know."—*Mrs. S. T. Rorer, Principal Philadelphia Cooking School*

9. **"It is perfectly wholesome."**—*A. F. Underwood, Chemist for U. S. Gov't, 1890*.

10. **It never fails to make light, wholesome food.**—*Brattleboro Household*.

11. **Always "good luck" with it:** "Cleveland's Baking Powder is so sure that I can use it in the dark or with my eyes shut and be sure of the same happy results."—*Mrs. M. H. B.*

12. **It is most economical:** "An even teaspoonful of Cleveland's Baking Powder will do as much or more than a heaping teaspoonful of other powders."—*Mrs. S. T. Rorer, Principal Philadelphia Cooking School*.

The leading brands of baking powder (30 in all) were examined by the Ohio Food Commission. General Hurst was the head of the commission, and General Hurst said: "Cleveland's Superior is absolutely the best and most desirable baking powder manufactured."

"I have used Cleveland's baking powder ever since I have been keeping house, and think it is the best baking powder. Never used any other only a few times, and I was sorry for that."—*D. W. H.*



RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No:

Microfilm No:

Date	Particulars
	Chemical Treatment
	Fumigation
	Deacidification
	Lamination
	Solvents
	Leather Treatment
	Adhesives
	Remarks

