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Omaha, Temple Israel Sisterhood of
Temple Israel

The Greater Omaha Cook Book ✓

Containing Many New,
Select and Appetizing Recipes

✓ Compiled Under the Supervision of the
Sisterhood of Temple Israel, ✓
Omaha, Nebraska.

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BY
Sisterhood of Temple Israel. ✓

Price One-Dollar

TX715
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FEB -7 1916

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no. 1

The Greater Omaha Cook Book, compiled by The Sisterhood of Temple Israel, is presented to the housekeeper with the confidence that it contains many new and carefully selected recipes of appetizing dishes, which have been tried and tested.

MRS. EDWARD TRELLER,
Chairman Book Committee.

MRS. CHARLES S. ELGUTTER,
Chairman Recipe Committee.

Omaha, Nebraska
1916

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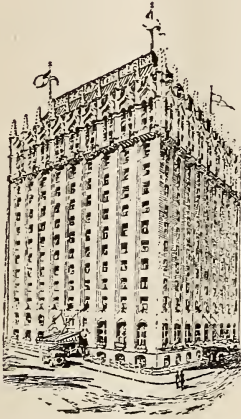
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..INDEX..

APPETIZERS

Anchovy Appetizer	17
Caviar Canape	17
Egg Appetizer	17
Fish Canape	17
Tomato Baskets	17
Stuffed Celery	18
Ox Eyes	18
Cantaloup Cocktail	18
Fruit Cocktail, Nos. 1, 2, 3	18
Fruit Juice Cocktail	18
Goose Liver Paste No. 1	18
Goose Liver Paste No. 2	19
Lobster Cocktail	19
Oyster Cocktail, Nos. 1, 2, 3	19
Oyster Cocktail (with Grapefruit)	19
Oyster Canape	19
Oyster Cocktail Sauce	20
Grilled Sardines	20
Sardellen Appetizer	20
Sardine Canape	20
Sardine Cocktail	20
Sardine Paste	20
Shrimp Cocktail	20
Watermelon Cocktail	21

BEVERAGES, COFFEE, ETC.

Cherry Bounce	22
Chocolate	22
Cocoa Hint	22
Cocoa, Nos. 1, 2, 3	22
To Settle Coffee	22
Coffee	22
Boiled Coffee	23
Cereal Coffee or Postum	23
Percolated Coffee	23
Drip Coffee	23
Egg Nog, Nos. 1, 2	23
Egg Nog de Luxe	23
Egg Lemonade	24
Gin Fizz	24
Glueh Wine	24
Grape Juice, Nos. 1, 2, 3	24
Grape Juice, Unfermented, Unsweetened	24
Grape Juice, Unfermented, Sweetened	24
Kimmel	24
Lemonade	25
Lemon Brandy	25
Mint Cup	25
Mint Freeze	25
Pasteurized Milk	25
Glenwood Orangeade	25
Marshmallow Orangeade	25
Orangeade	26
Excellent Punch	26
Fruit Punch	26
Strawberry Punch	26
Raspberry Vinegar, Nos. 1, 2	26
Rhubarb Sherbert	26
Tea	27
Cranberry Wine	27
Dandelion Wine	27
Elderberry Wine	27

BREADSTUFFS

Braided Bread or Barches	28
Boston Brown Bread	28
Bran Bread, Nos. 1, 2	28
Brown Bread	28
Colonial Bread	28
Corn Bread, Nos. 1, 2, 3, 4	29
Kneadless Bread	29
Fried Bread	30
French Toast	30
French Toast With Preserves	30
Nut Bread, Nos. 1, 2	30
Oatmeal Bread No. 1	30
Oatmeal Bread No. 2	31
Quick Yeast Bread	31
Rye Bread	31
Wheat Bread	31
White Bread No. 1	31
White Bread No. 2	32
Whole Wheat Bread	32
Baking Powder Biscuit Hints	32
Baking Powder Biscuits, Nos. 1, 2	32
Jelly Tea Biscuits	33
Sandwich Biscuits	33
Cinnamon Buns	33
Flannel Cakes	33
Apple Fritters	33
Date Fritters	34
Peach Fritters	34
Strawberry Fritters	34
Bran Muffins	34
Blueberry Muffins	34
Cream Muffins	34
Cereal Muffins With Fruit	35
Corn Meal Muffins	35
Fruit Muffins	35
Rice Muffins	35
Raspberry Muffins	35
Muffins	35
Sweet Muffins	36
Bran Gems	36
Berry Griddle Cakes	36
Flapjacks	36
German Pancakes, Nos. 1, 2	36
Graham Pancakes	36
Peach Griddle Cakes	37
Potato Pancake, Nos. 1, 2, 3	37
Sour Milk Pancakes	37
Pop-Overs, Nos. 1, 2	37
Pop-Overs No. 3	38
Creamed Cornmeal Puffs	38
Delicate Rolls	38
Fruit and Nut Rolls	38
Parker House Rolls No. 1	38
Parker House Rolls No. 2	39
Warm Over Rolls	39
Penny Rolls	39
Sweet Waffles	39
Waffles	39-40
Raspberry Buns	40
Bread Crumbs	40

COFFEE CAKES

Coffee Cakes	41
--------------------	----

Kuchen, Nos. 1, 2	41
Picture Cake (Kuchen)	41
Baking Powder Kuchen	41
German Coffee Cake, Nos. 1, 2	42
German Streussel Kuchen	43
Blitz Kuchen, Nos. 1, 2	43
Cinnamon Roll	43

LAYER CAKES

Best Way to Put Cakes Together	44
To Make Light Cake	44
When Making Cake	44
Cake Hint	44
Almond Cream Cake	44
Apple Cake, Nos. 1, 2	45
Blackberry Jam Cake	45
Black Walnut Cake	45
Burnt Sugar Cake No. 1	45
Burnt Sugar Cake No. 2	46
Chocolate Nugat Cake	46
Chocolate Cake, Nos. 1, 2	46
One Egg Chocolate Cake	46
Cream Tart	47
Cocoanut Cake	47
Devil's Food Cake, Nos. 1, 2, 3	47
Fig Cake	48
Graham Cracker Cake	48
Layer Cake	48
Light Cake	48
Marshmallow Cake	48
Good Angel Nut Cake	49
Meringues, Nos. 1, 2	49
Orange Shortcake	49
Orange Cake No. 1	49
Orange Cake, Nos. 2, 3	50
Peach Shortcake	50
Prune Cake	50
Raspberry Cake	50
Stuffed Sponge Cake	50
Strawberry Shortcake, Nos. 1, 2	51
Yellow Layer Cake	51

LOAF CAKES

Almond Cake	52
Angel Food	52
Apple Sauce Cake	52
Blackberry Cake	52
Brides' Cake	52
Cheese Cake	53
Chocolate Cake, Nos. 1, 2	53
Chocolate Cream Cake	53
Date Cake, Nos. 1, 2	54
Devil's Food Cake	54
Dried Apple Fruit Cake	54
Fruit Cake	54
Ginger Bread	55
Ginger Cake	55
Jelly Roll	55
Lady Baltimore Cake	55
Loaf Nut Cake	55
Lemon Cake	56
Martha Washington Cake	56
Molasses Cake	56
Nut Cake	56
One Egg Cake	56
Peach Cake	56
Plain White Cake	56
Spanish Bun	57
Spice Cake, Nos 1, 2	57

Sponge Cake No. 1	57
Sponge Cake No. 2	58
Sunshine Cake, Nos. 1, 2	58
White Fruit Cake	58
Recipe for Two Cakes	58

TORTES

Almond Torte, Nos. 1, 2	59
Bread Torte	59
Cherry Torte	59
Cheese Torte No. 1	59
Cheese Torte No. 2	60
Cracker Torte	60
Date Torte No. 1	60
Date Torte No. 2	61
Date and Nut Torte	61
Graham Cracker Torte	61
Hazel Nut Torte	61
Nut Torte No. 1	61
Nut Torte No. 2	62
Orange Torte	62
Potato Torte	62
Potato Chocolate Torte	62
Walnut Torte	62
Zwibach Torte, Nos. 1, 2	63

COOKIES, SMALL CAKES AND DOUGHNUTS

Suggestions for Making Cookies	64
Anise Cakes	64
Anise Drop Cakes	64
Anise Cookies	64
Almond Slices No. 1	64
Almond Slices No. 2	65
Almond Cookies	65
Almond Sticks	65
Almond Wreaths	65
Almond Strips	65
Cookies	65
Cream Scones	65
Cookies, Nos. 2, 3	66
Cookies—Lemon	66
Brown Cookies, Nos. 1, 2	66
Butter Cookies, No. 1	66
Butter Cookies, Nos. 2, 3, 4	67
California Cookies	67
Chocolate Macaroons	67
Chocolate Dips	67
Date Paddies	68
Egg Cookies, Nos. 1, 2	68
Fig Eclairs	68
Frozen Nut Cookies	68
Fruit Cookies No. 1	68
Fruit Cookies No. 2	69
Ginger Snaps	69
German Chocolate Cookies	69
Hazel Nut Strips	69
Hard Tack	69
Lebkuchen With Pecans	69
Lebkuchen, Nos. 1, 2, 3	70
Macaroons	70
Marguerites	70
Oatmeal Cookies, Nos. 1, 2	71
One Egg Cookies	71
Orange Cookies	71
Peanut Cookies, Nos. 1, 2	71
Rocks, No. 1	71
Rocks No. 2	72
Sour Milk Cookies	72

Spice Cookies	72
Drop Doughnuts	72
Doughnuts	72
Stuffed Doughnuts	72
Frying Doughnuts	73
Vienna Pretzels	73
Yolk Ring	73
Fig Tarts	73
Pecan Tarts	73
Snow Balls	73
Newport Cakes	73
Scotch Shortbread	74
Cocoanut Balls	74
Graham Tea Cakes	74
Danish Snowballs	74
New England Seed Cakes	74

CANDIES

Brown Cream Taffy	75
Butter Fudge	75
Brown Sugar Fudge	75
Caramel Brandy Candy	75
Chocolate Marshmallow	75
Christmas Candy	75
Cocoanut Candy	75
Cocoanut Creams	76
Cocoanut Cream Candy	76
Cocoa Fudge	76
Corn Taffy	76
Chocolate Caramels	76
Chocolate Creams, Nos. 1, 2	76
Date Fudge	76
Divinity Candy	77
Fruit Candy	77
Fruit Fudge	77
French Dainty	77
Fudge Sandwich	77
Maple Taffy	78
Marshmallow Fudge	78
Marshmallow Dainties	78
New Fudge Recipe	78
Nougat	78
Nut Caramels	78
Nut Chocolate Bars	79
Penoche, Nos. 1, 2	79
Peanut Candy, Nos. 1, 2	79
Pop-Corn Balls, Nos. 1, 2	79
Pralines or Sugared Pecans, No. 1	80
Pralines No. 2	80
Syrup for Pop-Corn Balls	80
Taffy	80
Toasted Marshmallows	80
Vanilla Cream	80

CEREALS

Method of Cooking Cereals	81
Time for Cooking Cereals in Double Boiler	81
Corn Meal Mush, Nos. 1, 2	81
Berry Mush	81
Fried Mush	81
Oatmeal With Dates	82
Strawberries and Cereal	82
Shredded Wheat Biscuit for Breakfast	82
Shredded Wheat Biscuit With Straw- berries	82

CHEESE DISHES

Cheese Balls	83
--------------------	----

Cheese Delight	83
Cheese Toast	83
Cheese Crusts	83
Cheese With Peppers	83
Fried Cheese Toast	83
Golden Buck	83
Hot Crackers and Cheese	83
Cheese Fondu or Pudding No. 1	84
Cheese Fondu, Nos. 2, 3	84
Cheese Puffs	84
Cheese Ramekins	84
Welsh Rarebit, Nos. 1, 2	84
Welsh Rarebit No. 3	85
Roquefort Creamed Cheese	85
Cheese Straws	85
Scalloped Cheese	85
Cheese Souffle	85

DRESSINGS OR STUFFINGS

Apple Stuffing	86
Bread Dressing for Poultry	86
Chestnut Dressing	86
Dry Bread Dressing	86
Moist Bread Dressing	86
Oyster Dressing for Poultry	86
Potato Dressing for Fowl	86
Rice Dressing	86
Stuffing for Baked Fish	86

DUMPLINGS, NOODLES, ETC.

Cracker Dumplings	87
Dumplings for Soup, Nos. 1, 2, 3	87
Egg Barley	87
Farina Soup Dumplings	87
Good Dumplings	87
Meat Dumplings for Soup	87
Royal Custard for Soup	87
Marrow Balls for Soup	88
Noodles	88
French Potato Dumplings	88
Thimbles	88
Yorkshire Pudding	88

EGG DISHES

Anchovy Eggs	89
Apple Omelet	89
Baked Eggs	89
Eggs au Gratin	89
Eggs a la Davenport	89
Eggs a la Golden Rod	89
Eggs a la Newburg	89
Baked Eggs	90
Hard Boiled Eggs	90
Eggs With Bread Sauce	90
Cheese Scrambled Eggs	90
Crab Apple Eggs	90
Creamed Eggs on Toast	90
Egg Croquettes	90
Curried Eggs and Rice	91
Curried Eggs	91
Deviled Eggs	91
Egg Dish	91
Eggs In Nests	91
Eggs of Provence	91
Eggs on Toast	92
Eggs In Tomatoes	92
Fried Hard Boiled Eggs	92
Lyonnais Eggs	92
Mexican Eggs	92

Cherry Omelet	92
Economical Omelet	93
Individual Omelet	93
Omelet—For Five	93
Scalloped Eggs	93
Scrambled Egg Combination	93
Spanish Omelet	93
Stuffed Eggs	94

FISH AND SHELL FISH

Fish Hints	95
Baked Fish	95
Baked White Fish	95
Boiled Fish	95
Broiled Fish	96
Clams a La Newburg	96
Cape Cod Tit Bit	96
Codfish Souffle	96
Crab Cakes	96
Filled Fish	96
Cod Fish Cakes	97
Finnan Haddie	97
Fish Souffle	97
Baked Halibut Steak	97
Creamed Halibut	98
Halibut With Lemon Sauce	98
Halibut With Lobster Sauce	98
Halibut With Tomato Sauce	98
Finan Haddie Delmonico	98
Planked Fish	98
Lemon Fish	99
Fish With Chopped Dressing	99
Eggs Baked in Salmon Cups	99
Salmon Loaf	99
Molded Salmon	99
Sweet and Sour Salmon	100
Shad Roe	100
Sharpe Fish—French	100
Shrimps and Peas	100
Pan Boiled Sardines or Smoked Halibut	100
Sardine Jollies	100
Stuffed Smelts	101
Baked Red Snapper With Cream and Cheese Sauce	101
Tomato Stewed Fish	101
Tuna Fish Savory for Chafing Dish..	101
How to Make a Good Dish From Cold Boiled Fish	101
Broiled Oysters	101
Creamed Oysters	101
Fricasseeed Oysters	102
Little Pigs in Blankets	102
Oyster Omelet	102
Oyster En Brochette	102
Oyster Fritters	102
Oyster Creams	102
Curried Oysters	103
Fricasseeed Oysters	103
Oysters and Macaroni, Nos. 1, 2	103
Oyster and Macaroni Croquettes	103
Quick Scalloped Oysters	103
Oysters in Potato Cases	104
Oyster Pie, Nos. 1, 2	104
Panned Oysters a la Creole	104
Spanish Oysters	104
Shredded Wheat Oysters, Meat or Vegetable Patties	104

Steamed Oysters	105
Lobster Cutlets, Nos. 1, 2	105
Fried Lobster	105
Lobster a la Newburg No. 1	105
Lobster a la Newburg No. 2	106
Stuffed Lobster	106

FRUIT AND NUT DAINTIES

Blanched Almonds	107
Salted Almonds or Pecans	107
Salted Almonds	107
Stuffed Dates	107
Cheese Stuffed Figs	107
Stuffed Figs	107
Fruit Roll	107
To Remove Nut Meats Whole	107
Glaced English Walnuts	108
New Way With Nuts	108
Nut Novelty	108
Candied Nuts	108
Orange Straws	108
Stuffed Prunes	108
Peanut Butter	108

ICE CREAMS, SHERBETS, ETC.

Easy Way to Make Ice Cream	109
Ices and Sherbets	109
Angel Ice	109
Apricot Ice Cream	109
Apricot Sherbet	109
Bisque	109
Cherry Ice Cream	109
Cherry Parfait	109
Chocolate Ice Cream	110
Chocolate Syrup for Ice Cream	110
Frozen Pudding, Nos. 1, 2	110
Frozen Chocolate with Whipped Cream	110
Frozen Chocolate Pudding	110
Grape Juice Sherbet	111
Grape Juice Bombe Glace	111
Grape Fruit Punch	111
Golden Mousse	111
Ice Cream	111
Ice Cream without Freezer	111
Hickory Nut Ice Cream	112
Icebergs	112
Lemon Ice	112
Lemon Sherbet, Nos. 1, 2	112
Lemon Cream Sherbet	112
Loving Cup	113
Maple Nut Parfait	113
Maple Parfait	113
Maple Mousse, Nos. 1, 2	113
Hot Maple Nougat	113
Muskmelon Frappe	114
Nut Frappe	114
Orange Frappe	114
Plum Pudding Glace, Frozen	114
Pineapple Cream Ice	114
Orange Sherbet	114
Cream or Peach Sherbet	115
Nut Ice Cream	115
Peach Ice Cream	115
Patriotic Sherbet	115
Plum Pudding Ice Cream	115
Raspberry Ice	116
Raspberry Ice Cream	116
Raspberry Mousse	116
Roman Punch	116

Strawberry Nests	116
Strawberry Snow	116
Frozen Strawberry Nectar	117
Walnut Pudding	117

ICINGS AND FILLINGS

Allegretti Frosting	118
Apple Icing	118
Butter Icing	118
Cake Filling	118
Caramel Icing	118
Cocoanut Icing, Nos. 1, 2.....	118
Chocolate Coffee Icing	119
Chocolate Icing, Nos. 1, 2, 3.....	119
Chocolate or White Icing	119
Chocolate Filling	119
Fig Filling	119
Fruit Frosting	120
Fudge Icing	120
Lemon Filling, Nos. 1, 2	120
Nut Icing	120
Orange Frosting	120
Plain Icing	120
Raisin Filling	120
Strawberry Icing	120
Tutti Fruitti Frosting	120
Uncooked Chocolate Icing	121
Unboiled Chocolate Icing	121
White Frosting	121

INVALID DISHES

Albumenized Milk	122
Albumenized Water	122
Albumenized Orange Juice	122
Blackberry Cordial, Nos. 1, 2.....	122
Barley Pudding	122
Beef Tea	122
Barley Water, Nos. 1, 2.....	123
Baked Milk	123
Beef Juice	123
Calves Foot Jelly	123
Chicken Broth	123
Cranberry Gruel	123
Cream Toast	124
Egg Gruel	124
Egg Toast	124
Fruit Whip	124
Flaxseed Tea, Nos. 1, 2.....	124
Hot Egg Nog	124
Irish Moss Blanc Mange	124
Important Points for Making Gruels.....	125
General Proportions for Gruels	125
Barley Gruel	125
Flour Gruel	125
Mutton Broth	125
Meat Juice	125
Oyster Broth	125
Orange Float	126
Oatmeal Soup	126
Rennet or Junket	126
Sago Jelly	126
Slippery Flm Tea	126
Toast Water	126
Raw Sandwiches	126

MATZOS OR PASSOVER DISHES

Grated Apple Matzos Cake	127
Matzos Cake	127
Matzos Charlotte	127

Matzos Crimsels	127
Fried Matzos	127
Matzos Kloesse	128
Matzos Pancakes	128
Potato Flour Cake	128
Matzos Pudding	128

MEATS

Rules for Roasting Meats	129
Broiling, Boiling, Frying, etc.....	129-130
Beef Brownies	130
Boiled Beef Miroton.....	131
Frizzled Beef	131
Minced Beef In Tomato Sauce	131
A Rechufee of Beef	131
Ragout of Beef	131
Beef Saute A La Lyonnaise	132
Spiced Beef	132
Boiled Dinner	132
Legless Birds	132
Brisket With Barley	132
Brown Hash	132
Sauer Braten No. 1.....	133
Beef a la Mode or Sauer Braten No. 2.....	133
Boudines	133
Chili Con Carne	133
German Chop Suey	133
Hungarian Goulasch No. 1.....	133
Hungarian Goulasch No. 2.....	134
Bacon Hint	134
Deviled Ham Loaf	134
Little Turkeys	134
Broiled Ham	134
German Lamb Stew with Dumplings.....	134
Baked Cured Ham	135
Boned Lamb Chops with Mushrooms.....	135
Crown of Lamb	135
Leg of Lamb with Rice	135
Fried Liver with Egg Sauce.....	135
Liver Rechauffe	135
Baked Liver	135
Liver and Bacon	136
Cold Loaf for Lunch	136
Filled Milt	136
Meat Balls In Cabbage	136
Jell-O With Foul and Other Meats.....	136
German Meat Dish	136
Monday Meat	137
Spaghetti and Meet	137
Swiss Roast	137
Pot Roast of Beef.....	137
Pot Roast	137
Beefsteak Toast	137
Baked Steak	137
Deviled Steak	138
Spanish Steak	138
Mushrooms with Beefsteak	138
Baked Beefsteak with Tomato Sauce.....	138
Flank Steak with Cheese	138
Creole Steak	138
Steak with Oysters	139
Pimento Steak	139
Spanish Stew	139
Southern Stew	139
Creamed Sweetbreads	139
Sweetbreads and Mushrooms	139
Roast Sweetbreads and Peas	140
Pickled Tongue	140

Tongue with Tomato Sauce	140
Pot Roast Tongue	140
Braised Tongue	140
Veal Loaf	140
Veal Stew	140
Veal Goulasch	141
Italian Veal	141
Baked Veal	141
Veal Chicken	141
Economical Dish	141
Jellied Veal No. 1	141
Jellied Veal No. 2	142
Veal Birds	142

PICKLING (Spiced), RELISHES AND CANNING

Beef Relish	143
Catsup	143
Catsup—Uncooked	143
Celery Relish	143
Chili Sauce	143
Chow Chow	143
Chutney	144
Corn Chowder	144
Corn Relish	144
Delicious Cucumber Relish	144
Large Cucumber Pickles	144
Cantaloupe Sweet Pickle	145
Spiced Cranberries	145
Spiced Grapes	145
Dill Pickles, Nos. 1, 2	145
Egg and Beet Relish	145
Mustard Chow Chow	146
Mixed Pickles	146
Spiced Gooseberries	146
Pepper Hash	146
Mustard Pickles	146
Piccalilli	147
Pickled Cauliflower	147
Pickled Pears	147
Peach Pickle	147
Tobasco Pickles	147
Sweet-Pickled Peaches	148
Brandied Peaches	148
Green Tomato Relish, Nos. 1, 2	148
Green Tomato Chili Sauce	148
Uncooked Tomato Relish	148
Uncooked Relish	148
Uncooked Ripe Tomato Relish	149
Spiced Rhubarb	149
Canned Asparagus	149
Canned Pineapple	149
Canned Tomatoes	149
New Way to Can Tomatoes	150
Canned Tomato Soup	150
To Can Corn	150

PIES

Pie Crust	151
Pie Crust	151
Pie Hint	151
Puff Paste	151
Hot Apple Pie	151
Dried Apple Custard Pie	151
Butter Scotch Pie	151
Chocolate Pie	152
Coconut Pie	152
Cheese Pie	152

Excellent Custard for Pies or Puddings	152
Six Varieties of Cream Pie	152
Custard Pie	153
Cranberry Pie	153
Filling for Lemon Pie No. 1	153
Lemon Pie No. 2	153
Lemon Sea Foam Pie	153
Mince Dumpling	153
Mince Pie	154
Nut Pie	154
Orange Pie	154
Orange Cream Pie	154
Cream Peach Pie	154
Peach Pan Dowdy or Peach Spider Pie	154
Pineapple Cream Pie	155
Prune Pie, Nos. 1, 2	155
Pumpkin or Squash Pie	155
Pumpkin Pie	155
Raisin Pie	155
Rhubarb Pie	156
Strawberry Pie, Nos. 1, 2	156
Cream of Strawberry Pie	156
Sweet Potato Pie	156
Vinegar Pie	156
Washington Pie	157

POULTRY

Way to Select Poultry	158
How to Prepare Chicken for Cooking	158
When Stuffing a Fowl	158
Cooking Hints	158
Chicken a la King	158
Chicken a la Terrapin	158
Chicken Catalani	159
Chicken en Casserole, Nos. 1, 2	159
Creamed Chicken	159
Chicken With Cream Gravy	159
Chicken Comets	160
Chili Con Carne	160
Chicken Croquetts	160
Chicken Dinner	160
Fried Chicken, No. 1	160
Fried Chicken No. 2	161
Huntington Chicken	161
Chicken Jelly	161
Jellied Chicken Pies	161
Lenox Veal or Chicken	161
Chicken Loaf	162
Hot Chicken Mousse	162
Paprika Chicken	162
Chicken Pie	162
Chicken and Oyster Pie	162
Chicken Pie With Rice	163
Pressed Chicken, Nos. 1, 2	163
Pickled Chicken Wings and Necks	163
Chicken Pudding	163
Smothered Chicken	163
Chicken Souffle With Mushroom Sauce	164
Broiled Squabs	164
Souabs Stuffed With Corn	164
Birds Roasted in Their Feathers	164
Broiled Birds	164
How to Skin a Goose and Put Breasts in Fat	164

PRESERVES AND JELLIES

A Rule for Making Jelly	165
Apple and Rhubarb Jelly	165
Bar-Le-Duc Jelly, Nos. 1, 2	165
Crab Apple Jelly	166
Grape Conserve	166
Cherry Preserves	166
Grape Jelly	166
Grapefruit Marmalade	166
Quick Orange Marmalade	167
Orange Marmalade	167
Peach Preserves	167
Peach Conserve	167
Gingered Pears	167
Plum Compote	168
Quince Honey	168
Rhubarb Jelly	168
Strawberry and Rhubarb Jelly and Butter	168
Strawberry Preserves, Nos. 1, 2	168
Yellow Tomato Preserves	168
Tomato Preserves	168
Tutti Frutti	169
Preserved Watermelon Rind	169
Preserve Melons for Winter	169

PUDDINGS AND DESERTS

Rules for Custards	170
Pudding Hints	170
Apple Charlotte, Nos. 1, 2	170
Angel Charlotte Russe	170
Apple Cup Custard	171
Apple Dumplings	171
Apple Fluff	171
Frosted Apples, Nos. 1, 2	171
Apples, Mapled	172
Apples in Maple Syrup	172
Apple Porcupine	172
Apple Pudding	172
Apple Strudel	172
Apple Roll	172
Apple Snow	173
Apple Souffle	173
Scalloped Apples	173
Stuffed Apples	173
Apricot Whip	173
Bread Pudding, Nos. 1, 2	173
Bread Pudding, No. 3	174
Blanc Mange Pudding	174
Suet Bread Pudding	174
Blueberry Pudding	174
Individual Charlotte Russe	174
Charlotte Russe No. 1	174
Charlotte Russe No. 2	175
Chocolate Charlotte Russe	175
Cherry Charlotte	175
Cabinet Pudding	175
Caramel Tapioca	175
Chocolate Gelatine	175
Dutch Apple Cake	176
Chocolate Pudding, Nos. 1, 2, 3	176
Chocolate Bread Pudding	176
Chocolate Pudding—Steamed	177
Cocoanut Pudding	177
Coffee Whip	177
Cottage Pudding	177
Cup Custard—Individual	177
Cranberry Fluff	177

Date Pudding	177
Steamed Date Pudding	177
Date Souffle	178
Fig Pudding	178
Fruit Cream	178
Fruit Custard	178
Fruit Pudding	178
Fruit Farina	178
Food for the Gods	179
Gelatine Whip	179
Glazed Fruit	179
Graham Pudding, Nos. 1, 2	179
Ginger Pudding	179
Hamburg Cream	179
Ice Box Cake	180
Ice Box Pudding—Chocolate	180
Jell-O With Fruit	180
The Popular Jell-O Desert	180
Kiss Tarte With Blueberries	180
Lemon Sponge or Snow Pudding	181
Lemon Jello-O Whip With Prunes	181
Lemon Pudding	181
Macaroon Fluff	181
Macaroon Fruit Gelatine	181
Macaroon Mousse	182
Macaroon Pudding	182
Caramel Mousse	182
Marshmallow Chocolate Pudding	182
Marshmallow Cream, Nos. 1, 2	182
Marshmallow Pudding	182
Meringue —Schaumtorte	182
Nesselrode Pudding	183
Nut Creams	183
Noodle Charlotte	183
Orange Cream Pudding, Nos. 1, 2	183
Stuffed Oranges	183
Orange Souffle	184
“One” Pudding	184
Baked Peaches	184
Peach Betty	184
Peach Gateau	184
Peach Kisses	184
Peach Meringue	184
Peach Pudding	185
Peach Tapioca	185
Pears—A New Way	185
Pineapple Brown Betty	185
Pineapple Caramel Tapioca	185
Pineapple Charlotte Russe	185
Pineapple Pudding, Nos. 1, 2	186
Pompadour Charlotte	186
Pineapple Sponge	186
Prune Float	186
Prune Whip Pudding	187
Prune Pudding Nos. 1, 2	187
Prunes and Rice	187
Stuffed Prune Pudding	187
Plum Pudding	187
English Plum Pudding, Nos. 1, 2	188
Chocolate Plum Pudding	188
Queen of Puddings	188
Rhubarb Roll	189
Rice Pudding	189
Rice-Peach Dumplings	189
Rum Pudding	189
Raspberry Whip	189
Steamed Raisin Puffs	189
Strawberry Charlotte	190

Strawberry Sponge	190
Strawberry Baked Dumplings	190
Riced Strawberries	190
Walnut Cream Dessert	190
Velvet Cream	190
Violet Mousse	191
Wine Pudding	191

SALADS

Salad Pointers	192
Salad Wafers	192
Apple Salad	192
Stuffed Apple Salad	192
Almond and Celery Salad	192
Asparagus Jelly	193
Beef Salad	193
Kidney Bean Salad	193
Cabbage Salad	193
Cauliflower Salad	193
Cheese Salad, Nos. 1, 2	193
Celery Gelatin	193
Cherry Salad	194
Chestnut Salad	194
Chicken Mousse	194
Chicken Salad, Nos. 1, 2	194
Chiffonade Salad	194
Collonade Salad	195
Cold Slaw	195
Cucumber and Tomato Salad	195
Crab Meat Salad	195
Cucumber and Shrimp Salad	195
Egg Salad	195
Egg and Creese Salad	195
Egg and Tomato Salad	195
Egg and Tomato Salad a la Brighton	196
Egg and Beet Salad	196
Fruit Salad, Nos. 1, 2, 3	196
Fish Salad	196
Green Pepper Salad	197
German Salad	197
Grape Fruit Salad	197
Halibut Salad	197
Herring Salad	197
La Suisse Salad No. 1	197
La Suisse Salad No. 2	198
Lettuce Salad, Nos. 1, 2	198
Marshmallow Salad	198
Nut Salad	198
Nut and Fruit Salad	198
Orange and Mint Salad	198
One, Two Salad	198
Oyster Salad	199
Peach Salad	199
Pea Salad	199
Perfection Salad	199
Pepper and Grape Fruit Salad	199
Pineapple Salad, Nos. 1, 2	200
Prune Salad	200
Potato Salad, Nos. 1, 2, 3	200
Sardine and Egg Salad	200
Scotch Salad	200
Spinach Salad, Nos. 1, 2	201
Sweet Bread and Mushroom Salad	201
Spanish Pepper Salad	201
Strawberry Salad	201
Summer Salad	201
Tomato and Banana Salad	201
Tomato and Cheese Salad	201

Tomato Jelly Salad, Nos. 1, 2, 3	202
Tomato Salad	202
Tomato Surprise	202
Yellow Tomatoes	203
Tuti Fruiti Salad	203
Jellied Vegetables	203
Veal Salad	203
Water Cress Salad, Nos. 1, 2	203

SALAD DRESSINGS

Boiled Salad Dressing	204
Cabbage Dressing	204
Cabbage or Potato Dressing	204
Cream Salad Dressing	204
English Salad Dressing	204
French Dressing, No. 1	204
French Dressing, No. 2	205
French Mayonnaise	205
Fruit Salad Dressing	205
Golden Dressing	205
Mayonnaise, Nos. 1, 2	205
Mayonnaise, Nos. 3, 4, 5, 6, 7	206
Lemon Mayonnaise	206
Oil Mayonnaise Dressing	207
Piquante Mayonnaise	207
Roquefort Cheese Dressing, Nos. 1, 2	207
Russian Salad Dressing	207
Salad Dressing	207
Sauce Tartare	207
Sour Cream Dressing	207
Thousand Island Dressing, Nos. 1, 2	208
Vinegarette a la Asparagus	208
Vinegarette Sauce	208

SANDWICHES

Bacon Sandwiches	209
Carrot Sandwiches	209
Caivare Sandwiches	209
Cheese and Anchovy Sandwiches	209
Cheese and Radish Sandwiches	209
Cheese and Pepper Sandwiches	209
Chicken Sandwiches, Nos. 1, 2	209
Cucumber Sandwiches	209
Dainty Ribbon Sandwiches	210
Deviled Ham Sandwiches	210
Dream Sandwiches	210
Dutch Sandwiches	210
Egg Sandwiches	210
Filling for Sandwiches	210
French Sandwiches	210
Ham Sandwiches	210
Ham and Dill Sandwiches	211
Meat Sandwiches	211
Mushroom Sandwiches	211
Nasturtium Sandwiches	211
Onion Sandwiches	211
Olive Sandwiches, Nos. 1, 2	211
Olive and Nut Sandwiches	211
Peanut Sandwiches, Nos. 1, 2	211
Pepper Sandwiches	212
Pimento Sandwiches	212
Raisin Brown Bread Sandwiches	212
Roe Sandwiches	212
Roquefort Cheese and Egg Sand- wiches	212
Roquefort Cheese Sandwiches	212
Russian Sandwiches	212
Salmon and Cucumber Pickle Sand- wiches	212

Salmon Sandwiches, Nos. 1, 2	212
Sandwich Paste	213
Sandwich Fillings	213
Sardine Sandwiches	213
Sweet Sandwiches	213
Toasted Cheese Sandwiches	213
Tri-Colored Sandwiches	213
Toasted Cream Cheese Sandwiches	213
Walnut Sandwiches	213

SAUCES—Fish, Meat and Vegetable

Sauces of Many Kinds	214
Apple Sauce	214
Brown Sauce	214
Butter Sauce	214
Chutney Sauce, Nos. 1, 2	215
White Sauce or Cream Sauce	215
Egg Sauce No. 1	215
Cucumber Sauce	215
Cranberry Sauce	215
Drawn Butter Sauce	215
Egg Sauce No. 2	215
Fish Sauce	216
Giblet Gravy	216
Sauce Hollandaise, Nos. 1, 2	216
Horseradish Sauce, Nos. 1, 2	216
Maitre d'Hotel Sauce	216
Jellied Mayonnaise For Fish	217
Jelly Sauce for Game	217
Mint Sauce, Nos. 1, 2	217
Newberg Sauce	217
Oyster Sauce	217
Spanish Tomato Sauce	217
Tomato Sauce for Boiled Beef	218
Tartar Sauce	218
Tomato Sauce, Nos. 1, 2	218

PUDDING SAUCES

Brandy Sauce, Nos. 1, 2	219
Caramel Brandy Sauce	219
Caramel Sauce	219
Custard Sauce	219
Hard Sauce, Nos. 1, 2	219
Whipped Cream Sauce	219
Lemon Cream for Pudding	219
Lemon Sauce, Nos. 1, 2	220
Pineapple Sauce	220
Sherry Sauce	220
Strawberry Butter	220
Strawberry Sauce Cold	220
Wine Sauce, Nos. 1, 2	220

SOUPS

Cream of Asparagus Soup	221
Asparagus Bouillon	221
Bean and Tomato Soup	221
Cream of Beef Soup	221
Puree of Cauliflower	221
Cream of Celery Soup	221
Cream of Cheese Soup	221
Cream Chicken Soup	222
Chicken Cream Soup	222
Chicken Bouillon	222
Cold Soup Thickened with Gelatine	222
Same Rule Applies to all Cream Vegetable Soups	223
Fruit Bouillon	223
Soup a la Garden	223
Gumbo	223

Mushroom Soup	223
Cream of Mushroom Soup	223
Oyster Stew, Nos. 1, 2	224
Bohemian Pea Soup	224
Potato Soup	224
Potato Whisk Soup	224
Cream of Rice Soup	224
Rice Tomato Soup	224
Soup	225
Cream of Tomato Soup, Nos. 1, 2	225
Tomato Soup	225
Yellow Tomato Bouillon	225
Vegetable Soup No. 1	225
Vegetable Soup No. 2	226
White Mountain Soup	226

VEGETABLES

Cooking Vegetables	227
Asparagus	227
Asparagus on Toast	227
Asparagus With Sauce Hollandaise	227
Asparagus With Orange Sauce	228
Artichokes	228
Beans and Potatoes	228
Lima Beans	228
Spiced Beans	228
String Beans	228
Sweet and Sour Beans	228
Baked Beets	229
New Cabbage	229
Virginia Cabbage	229
Cabbage au Gratin	229
Ladies Cabbage	229
Hot Slaw	230
Sweet and Sour Red Cabbage	230
Carrots and Peas	230
Cauliflower au Gratin	230
Mock Cauliflower	230
Cauliflower With Tomato Sauce	230
Cauliflower, White Sauce	230
Supreme of Celery	230
Creamed Celery	231
Chestnuts and Prunes, Nos. 1, 2	231
Green Corn	231
Scalloped Corn	231
Corn Fritters	231
Fried Corn	232
Green Corn Balls	232
Corn Fritters	232
Corn Pudding	232
Baked Egg Plant	232
Egg Plant	232
Stuffed Egg Plant	232
Kohlrabi	232
Macaroni With Cheese and Tomato	232
Macaroni With Cheese On Toast	233
Mushrooms and Bacon	233
Oysters on Mushrooms	233
Mushrooms on Toast	233
Appropos of Mushrooms	233
Stewed Mushrooms	234
Mushrooms and Tomatoes	234
Mushroom Patties	234
Parsnips	234
Baked Peppers	234
Green Peppers Stuffed With Cauli- flower	234
Green Peppers, Tomato Rice	234
Potato Croquettes	235

Appetizers

ANCHOVY APPETIZER

Bread (toasted)	Butter
Anchovies	Mayonnaise
Hard boiled eggs	Parsley

Butter oblong pieces of toast and then spread with a thin layer of mayonnaise. Place three slices of anchovies lengthwise on toast. The three sections thus formed, fill with finely minced hard boiled eggs. Garnish with parsley.

* * * * *

CANAPE OF CAVIAR

Toast squares of bread very lightly, butter, and spread in the middle with caviar.

A slice of a stuffed olive is laid at each corner of the bread and the caviar is decorated with a lily blossom made of a hard boiled egg, the white of which is cut in lengthwise strips and arranged around a center of the yolk mixed with mayonnaise.

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EGG APPETIZER

Halve hard boiled eggs lengthwise, spread with caviar, squeeze lemon juice over same; serve on lettuce with couple ripe olives on plate.

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CAVIAR CANAPE

Take bread about half an inch thick, cut with doughnut cutter, brown in deep hot fat. Cut hard boiled eggs in half, crosswise; remove the yolks, fill with caviar and place in center of bread. Garnish with lemon and finely cut onion. Serve on lettuce leaf.

* * * * *

FISH CANAPE

A simple fish canape is arranged with sardines and eggs. As many eggs are boiled as there are to be canapes. When quite hard and cold the eggs are shelled and the whites and yolks chopped separately. On a thin slice of bread, slightly toasted, strips of sardines are placed diagonally from the center to the corners, and the spaces between are filled with the chopped egg, alternating the yellow and the white. French dressing is sprinkled over the combination and a little pile of mayonnaise is heaped in the middle. Serve canapes cold.

* * * * *

CAVIAR CANAPE

Another variation of the caviar canape, so much in demand, combines caviar and tomatoes. Rounds of fresh bread are toasted lightly on one side. The toasted side is buttered and spread with caviar and over this is laid a thin slice of tomato decorated in the middle with a small spoonful of mayonnaise and four slices of stuffed olives. With this may be served celery stalks with the hollows filled with Roquefort cheese moistened to a paste with French dressing.

* * * * *

TOMATO BASKETS

Take medium sized tomatoes; cut into shape of basket, remove pulp, fill with caviar, flavored with lemon. Put tomatoes on toast or lettuce leaf.

STUFFED CELERY

Reduce Waukesha or cream cheese to a paste by adding a little cream, and season highly with Worcestershire sauce, salt, onion juice and red pepper. Take celery stalks cut in finger lengths, fill hollows of same with cheese, sprinkle with paprika and decorate with blanched almonds. Can be served with salad, or as an appetizer.

* * * * *

OX EYES

Butter hot toasted bread, cut into rounds, place a layer of cottage cheese on top, adding cream to it so it will be moist. Press a small cooked beet in center of each.

* * * * *

CANTALOUPE COCKTAIL

Halve cantaloupe and remove seeds. Cut out in small balls with potato scoop, sprinkle with sugar and sherry, and serve ice cold in glasses. Watermelon scooped out the same way and added, makes a delicious combination.

* * * * *

FRUIT COCKTAIL No. 1

Peel and dice pineapple, oranges, pears, grapes or any fruits in season; sprinkle with sugar and lemon juice and let stand until very cold. Just before serving add sherry wine to taste, and decorate with candied or Maraschino cherries. Serve in cocktail glasses.

* * * * *

FRUIT COCKTAIL No. 2

This is a delightful appetizer to be served at luncheon. To a cup of mashed strawberries add a slice of pineapple, a tablespoonful of orange juice, half a cup of sugar, a sprig of mint, and plenty of cracked ice. Serve in sherbet glasses.

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FRUIT COCKTAIL No. 3

Prepare a fresh pineapple and cut into small pieces, cover with six tablespoonfuls of sugar, let stand while you extract the juice of six oranges. When ready to serve put a little cracked ice in cocktail glasses, then some of the pineapple and its juice, three tablespoonfuls of the orange juice, allow to stand several minutes, then put two Maraschino cherries on top, and over all pour a little of the orange juice.

* * * * *

FRUIT JUICE COCKTAIL

Grapefruit juice from 2 grapefruits Sherry, one pint
Pineapple juice from one can Maraschino cordial one-half pint

Mix well, serve very cold in cocktail glasses. An olive or a Maraschino cherry can be dropped in each glass. This will serve fifteen or twenty.

* * * * *

GOOSE LIVER PASTE No. 1

Three large white onions Goose Liver
Three hard boiled eggs

Chop onions and then add eggs chopped quite fine, to this add goose liver which has been previously boiled, allow to cool, and mash until smooth.

When all is of the correct consistency put together with about 2 tablespoons of rendered goose fat, season with salt and paprika, and mix all well and arrange in a dish garnished with slices of hard boiled eggs.

Put in a cool place until ready to serve. Can be served with rye bread.

GOOSE LIVER PASTE No. 2

Take poultry liver and brown in goose fat or butter until done. Season to taste, and add chopped or grated onion. Add chopped hard boiled eggs and melted goose fat to the well chopped livers. Serve on toast garnished.

* * * * *

LOBSTER COCKTAIL

Cut meat of boiled lobster into good sized pieces and serve in a sauce made of a tablespoonful each of Worcestershire sauce, tomato catsup and lemon juice, flavored lightly with cayenne pepper, a drop or two of tobasco, salt and a teaspoonful of fresh grated horseradish. Mix the lobster in this sauce and let stand on the ice until well chilled. Serve in glasses like oyster cocktail.

* * * * *

OYSTER COCKTAIL

Wash, pick over and drain oysters. Pour over them a few tablespoons of lemon juice or vinegar—just enough so they will absorb it, and give an acid flavor—let stand in a cold place for several hours, turning occasionally. Mix a dressing in the proportion of two tablespoons of lemon juice or vinegar to three of tomato catsup, one of Worcestershire, a half level teaspoon of salt and a sprinkle of white pepper, also a little red pepper, a few drops of tabasco sauce; a bit of horseradish may be added if desired. This dressing should be well mixed and about a tablespoon added to each serving of oysters just before serving. Serve in cocktail glasses which may be surrounded with ice.

* * * * *

OYSTER COCKTAIL

Have the oysters cold, and just before sending to the table, cover with a dressing made in the following way:

One tablespoon of tomato catsup, the same quantity of lemon juice, 5 drops of tobasco sauce, $\frac{1}{2}$ teaspoon of Worcestershire sauce, salt to taste.

This quantity will make dressing for 3 cocktails. If you do not like it so spicy, add less of the sauces.

* * * * *

OYSTER COCKTAIL

For sixty oysters mix together two tablespoonfuls each of tomato catsup and vinegar, six tablespoonfuls of lemon juice, one teaspoonful each of finely grated horseradish and salt, half a teaspoonful of tabasco sauce, and two teaspoonfuls of a piquant sauce; serve in little cups made of lemons or oranges. Allow five or six oysters for each person.

* * * * *

OYSTER CANAPE

Cut ten large oysters in pieces, rejecting the hard muscle. Add to them one tablespoon each of capers and cucumber pickles, chopped; two tablespoons horseradish, and season to taste. Spread this over cold toasted bread, cover with a dressing made of one-fourth cup of mayonnaise and two tablespoons Worcestershire sauce.

* * * * *

OYSTER COCKTAIL
Served with Grapefruit

Cut grape fruit in half, loosen sides, remove core and fill center with oysters and cover them with cocktail sauce.

OYSTER COCKTAIL SAUCE

One cup tomato catsup, one-half teaspoon onion juice, one-quarter teaspoon horseradish, one teaspoon lemon juice, and three drops tabasco. Mix well and keep on ice several hours before using. Oysters are daintiest served on the half shell with the sauce served in cups or in cocktail glasses.

* * * * *

OYSTER COCKTAIL SAUCE

Into one tablespoonful of tomato catsup stir the following: One-half tablespoonful each horseradish, Worcestershire sauce, mustard, vinegar; one tablespoonful of lemon juice, quarter teaspoonful tabasco sauce or red pepper, and salt. Serve cold.

* * * * *

GRILLED SARDINES

Drain the sardines free from oil and remove the skins. Heat a tablespoonful of butter in the chafing dish, lay in the sardines, heat thoroughly and serve on toast or crackers.

* * * * *

SARDELLEN APPETIZER

Six pieces bread	Twelve sardellen
Six slices tomato	Mayonnaise.
Three hard boiled eggs	

Cut bread round and toast. Place on it a slice of tomato covered with sardellens which have been washed and boned. Place on this one-half egg and cover with Mayonnaise.

* * * * *

SARDINE CANAPES

Prepare circles or oblong pieces of toast. Pound the contents of a box of sardines to a paste. Spread this over bread, and arrange on top chopped hard boiled eggs and pickle or chopped olives and pimentoes.

* * * * *

SARDINE COCKTAIL

One of the new ways with sardines suggests a pleasant substitute for the usual oysters on the half shell at a formal dinner. The sauce is prepared as for an oyster or clam cocktail and half lemon skins are filled with it. The oyster plates are filled as usual with shaved ice. In the center of each ice bed place the lemon skin containing the sauce, and all around the outer edge lay the sardines, to form a ring. The little fish must be carefully skinned. They are dipped in the sauce before eating.

* * * * *

SARDINE PASTE FOR SANDWICHES OR APPETIZERS

Make a paste of one pound of American cheese grated, one tablespoon butter one-half tablespoon flour, three-fourths cup milk, a little mustard and salt. Mix this with a 25c can of oil sardines, which have been boned, mashed and mixed with a little lemon juice. Serve on a slice of tomato on toasted bread.

* * * * *

SHRIMP COCKTAIL

Prepare a cocktail mixture by allowing for each glass one teaspoonful each of tarragon vinegar and tomato catsup; two drops of tabasco sauce, one-half teaspoonful of a piquant table sauce, on teaspoonful of grated horse-

radish and one tablespoonful of light sour wine, or diluted lemon juice. If canned shrimps are used rinse them in ice water and pat dry in a napkin. Serve very cold.

* * * * *

WATERMELON COCKTAIL

Cut the inside of a watermelon into inch cubes, and remove the seeds. Pour over them sherry dressing made from one-half cup sugar, one-half cup sherry wine, two tablespoons sloe-gin and a few grains salt. Let stand until sugar has dissolved. Chill thoroughly and serve in glasses with sprig of mint.

Beverages, Coffee, Etc.

CHERRY BOUNCE

Put one cup tart late cherries in quart bottle, add one cup granulated sugar, and pour over one pint brandy. Cork and let stand for a while before using. A few pieces of stick cinnamon may be added. Will keep indefinitely.

* * * * *

CHOCOLATE

One-fourth ounce chocolate One cup hot milk
One-half tablespoon sugar

Melt the chocolate, add the sugar and the milk gradually. Bring to the boiling point and beat well then serve.

* * * * *

COCOA HINT

When serving cocoa or chocolate drop a marshmallow into each cup before pouring in the beverage. They will come to the top soft and creamy and are a fine substitute for whipped cream.

* * * * *

COCOA No. 1

To each cup milk take one scant teaspoon cocoa; when milk is warm use a little of it to dissolve the cocoa. Pour this into the hot milk, let come to a good boil, sweeten to taste and serve.

* * * * *

COCOA No. 2

One-half tablespoon cocoa One-fourth cup water
One teaspoon sugar Three-fourths cup milk

Mix the cocoa and sugar, add the cold water, and boil directly over the fire for five minutes. Then stir into the hot milk and cook five minutes over hot water.

* * * * *

COCOA No. 3

One cup milk Two teaspoons cocoa
One cup boiling water Two scant teaspoons sugar

Scald the milk. Put the cocoa, sugar and boiling water in a sauce pan. Boil one minute, then add it to the scalded milk. All milk can be used instead of water.

* * * * *

TO SETTLE COFFEE

An economical and satisfactory way to settle coffee is as follows: Beat one egg well with an egg beater, pour over one pound of freshly ground coffee and mix thoroughly, and no trace of dampness then remains. The coffee may then be put away as usual, and when used will be found clear as amber.

* * * * *

COFFEE—One way to make it.

The greatest secret of successful coffee is the thorough washing of the pot every time it is used as there is a bitter oil or residuum which fills every available seam in the pot, and, one day old, spoils the best efforts at coffee

making. The best guides make their coffee in a clean tin pail, commencing it in cold water and shoving it forward to a boil about the time the rest of the meal is ready to serve, taking care not to let the aroma boil away. When ready to serve dash cup of cold water in it to settle the grounds. The proportions of coffee to use is a tablespoonful for each person and then an extra tablespoonful.

* * * * *

BOILED COFFEE—For One Cup

One heaping tablespoon coffee, one tablespoon cold water, one teaspoon white of egg, small pieces of egg shell, two-thirds cup of boiling water. Mix thoroughly coffee with cold water, white of egg and shell. Add the boiling water Boil five minutes. Turn light low, add teaspoon of cold water and allow to settle. Pour out small quantity to see if clear return to pot and serve hot.

* * * * *

CEREAL COFFEE OR POSTUM

Three tablespoons cereal coffee One cup boiling water
One tablespoon cold water

Mix the coffee with cold water, add the boiling water; boil 20 minutes settle five minutes and serve hot.

* * * * *

PERCOLATED COFFEE

To each cup cold water allow 1 heaping tablespoon finely ground coffee. After water begins to boil allow it to percolate for 15 or 20 minutes.

* * * * *

DRIP COFFEE—For One Cup

One and one-half cups boiling water One heaping teaspoon pulverized coffee
One heaping teaspoon pulverized coffee extra for pot.

Place coffee in a bag suspended in coffee pot and pour over it the boiling water, cover, let drip; keep pot hot over low fire, while coffee is dripping. Pour out the coffee, after it has dripped, into another pan and put over the powdered grounds again and let drip. Do not let coffee boil while in pot when dripping. This can be repeated two or three times, if stronger coffee is desired, or more coffee per cup can be used.

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EGG NOG No. 1

Beat the yolk of an egg with a teaspoon of granulated sugar add a glass of milk, one tablespoon of brandy, put the beaten white on top and add a little nutmeg if desired.

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EGG NOG No. 2

For egg nog use only the stiff beaten white for a change; it is nourishing and delicious. Flavor with sherry, brandy, vanilla, or nutmeg.

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EGG NOG DE LUXE

Beat the yolk of an egg until light and creamy, add a teaspoonful of sugar and beat again, adding slowly a tablespoonful of red grape juice or pineapple or lemon juice. Add a half cup of whipped cream and fold in the white of the egg stiffly beaten, with a pinch of salt. Serve with wafers. Red grape juice beaten in gives a pretty pink color. The purple gives a muddy color.

EGG LEMONADE—Enough for Six

Beat yolks of 3 eggs well, add one-half cup of sugar, cream thoroughly, add juice of 2 lemons. Put this in pitcher and add enough water to fill the pitcher.

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GIN FIZZ

Two jiggers gin	One-half lemon (juice)
One-half jigger grenadine syrup	White of an egg
One orange (juice)	Cracked ice

Shake well, in shaker, strain and serve in cocktail glasses.

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GLUEH WINE

One quart red wine	One cup sugar
Two cups water	Few sticks cinnamon

Let boil a few minutes and serve hot.

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GRAPE JUICE No. 1

To make it just like that you buy in the drug store, pick the grapes from the stems, wash them, and put in a granite kettle (tin discolors it). Heat until juice flows, then strain through a heavy cloth. Add as much water as there is juice, and to every quart of this a cup of sugar. Bring to boil and bottle.

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GRAPE JUICE No. 2

Remove ripe grapes from stem and boil with a little water until the skins of the grapes burst. Put in a sack and let drain over night. Take four cups of juice to one cup of sugar, let boil for 5 minutes, put in bottles and seal while hot. Leave neck of bottles clear.

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GRAPE JUICE No. 3

Put the grapes on (with the stems) with enough water to cover and let them boil until tender, then put this into a bag to drip. Next put the strained juice on to boil, with one cup of sugar to a gallon of juice, add more sugar if desired. Let boil about twenty minutes and seal while hot. Do not get the bottles full.

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UNFERMENTED GRAPE JUICE—Unsweetened

Stem nine quarts of grapes, put them in a porcelain lined kettle, add three quarts of water, and bring slowly to a boil. Boil up hard once, then remove from fire and strain. Return the juice to the fire, boil up once more and pour it scalding hot into bottles set in a pan of scalding hot water. Fill the bottles, cork and seal by dipping in melted wax or paraffin.

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UNFERMENTED GRAPE JUICE—Sweetened

Have perfectly ripe grapes, and heat to the boiling point in a porcelain lined kettle. Take from the fire, and strain. Return to the fire, adding half as much sugar as juice. Let boil up once, and pour into bottles prepared as above. Seal at once. This makes a strong, sweet juice.

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KIMMEL

Three pounds granulated sugar, 9 cups water. Let boil till sugar is melted.

Then let cool. Add a wine bottle of alcohol and 40 drops Kimmel oil. Let stand in crook for two weeks. Then bottle.

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LEMONADE

One lemon
Two cups water

Four tablespoons sugar

Extract juice of lemon with lemon squeezer, add sugar, chopped ice and water. The rind of lemon may be grated and added to liquid, as it improves the taste. A sprig of mint put in each glass adds to the daintiness of the serving.

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LEMON BRANDY

One lemon (juice)
One teaspoon sugar

One teaspoon brandy

Add mint if desired and fill wine glass with shaved ice.

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MINT CUP

Extract the juice from five lemons, using a lemon squeezer. Add the leaves from three-fourths of a bunch of fresh mint, one and one-half cupfuls of sugar, and one-half cupful of water. Cover and let stand thirty minutes. Just before serving pour into a pitcher over a large piece of ice and add three bottles of chilled ginger ale. Put a small bunch of mint leaves in the top for a garnish.

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MINT FREEZE

Juice one-half lemon
One and one-half oz. raspberry syrup
Mint leaves

Cracked ice
Shake well

Add carbonated water. Top off with slice of orange and cherry.

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PASTEURIZED MILK

Fill sterile bottles or jars nearly full of milk, cork them with baked cotton, place on rings in a deep pan and fill with cold water so that the water may be as high outside the jars as the milk is inside. Place the pan over the fire and heat until small bubbles appear around the top of the milk (about 155 degrees Fahr.). Remove to the back of the fire and allow the bottles to stand 15 minutes, then reduce the temperature as quickly as possible and when milk is cold remove the bottles from water and keep in a cold place.

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GLENWOOD ORANGEADE

Two cups orange juice
One cup lemon juice
One small cup sugar

Two quarts water
Large piece of ice

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MARSHMALLOW ORANGEADE

To one cupful of water add the juice of three large oranges and the grated peel of half a one, two tablespoonfuls of confectioner's sugar and a teaspoonful of orange extract. To serve put four tablespoonfuls in each glass, fill with ice water and add two marshmallows cut in quarters.

ORANGEADE

One whole egg, put in glass, add 1 teaspoon sugar, juice of one-half lemon and one-half orange; shake well. Shave ice, fill glass with same.

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EXCELLENT PUNCH

Two dozen good oranges, three dozen good lemons, two boxes of cocktail pineapple, one bottle of brandied cherries, 3 pounds of granulated sugar, one pint bottle of claret wine, two gallons of water. Squeeze lemons and oranges and strain so there are no seeds or sediment in juice. Put in the pineapple and brandied cherries just as they come. Make a syrup of the sugar and pour over the juice after the water is in. Stir thoroughly and put on ice in stone jar for one-half day, not putting any ice in the punch until just before serving.

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FRUIT PUNCH

Peel three oranges and cut each lobe into three parts; cut six slices of peeled pineapple into small dice; cap a cup of strawberries; slice one or two bananas if the flavor is liked. Mix the fruit, adding to it a half cup of Mar-schino cherries. Make a strong and over-sweetened lemonade, pour this upon a lump of ice in a punch bowl, add the fruit and a quart of claret. When very cold serve.

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STRAWBERRY PUNCH

Mash two quarts of strawberries to a pulp. Pour over them three quarts of water and the juice of two lemons, sweeten to taste. Stand in a cool place for four hours. Stir until the sugar is dissolved. Strain again and set in a cool place until wanted. Serve in tumblers of crushed ice.

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RASPBERRY VINEGAR No. 1

Six quarts raspberries
One pint white vinegar

Six pounds sugar

Wash berries, put in stone jar and mash. Then add vinegar and let stand for 24 hours. Put in cheese cloth bag and squeeze. Add sugar and boil for 30 minutes. Let cool and put in bottles and seal.

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RASPBERRY VINEGAR No. 2

In an aluminum or unchipped granite kettle heat nine pints of red raspberries, then add one quart of water, four ounces tartaric acid and let stand 24 hours. After that put in bag and let drip 24 hours into stone crock and squeeze bag lightly three or four times. Then add nine pounds granulated sugar to juice; with wooden spoon stir a little each day for nine days. Bottle in airtight bottles.

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RHUBARB SHERBERT

Boil in three pints of water six or eight green stalks of rhubarb, four ounces of raisins and figs. When the water has boiled one-half hour strain and mix it with one teaspoonful of rose water and juices of one orange and one lemon. Sweeten to taste. Drink cold.

TEA

One-half teaspoon Ceylon or 1 teaspoon Oolong tea, One cup boiling water; heat a cup or small teapot, place the tea in it and pour freshly boiled water over it; Steep 5 minutes and strain. It may be served hot or cooled and iced. A slice of lemon may be served in each cup.

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CRANBERRY WINE

A delicious and healthful wine which will keep indefinitely can be made from cranberries. Mash the ripe berries to a pulp in a mortar or stone jar and to every two quarts of berries add one quart of water. Allow them to stand one week, stirring occasionally, then strain through a fine cloth and bottle. Being sour, sugar must be added to make the drink palatable.

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DANDELION WINE

Soak six quarts of dandelion flowers in one gallon of water three days and nights, then strain through a cloth and add to liquid three pounds of granulated sugar, juice of two lemons and three oranges, one-half cake compressed yeast. Let this stand four days and nights, then strain again. Put in stone jar. Keep straining until no scum remains, then bottle.

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ELDERBERRY WINE

Pick one quart of the blossoms from the stems, one gallon of cold water, three pounds of sugar, juice of one lemon, one tablespoonful of yeast. Put water and sugar on stove, let it simmer, strain, and let it stand till lukewarm, then pour over blossoms. When cold put in lemon juice and yeast, let it stand five days in a warm place, then strain and bottle. It is as pretty looking a wine as champagne.

Breadstuffs

BRAIDED BREAD OR BARCHES

Six cups flour	Two teaspoons salt
One cake compressed yeast	One teaspoon sugar
Three cups milk	One tablespoon butter
One egg	Two small potatoes boiled in skins

Peel and grate potatoes; dissolve yeast in a little luke warm milk; put in mixing bowl, add sugar, butter, beaten eggs, salt and potatoes peeled. Work all together adding warm milk gradually. Then add flour working to a smooth bread dough. Set in warm place over night. Take dough when ready to shape into loaves and cut into narrow strands. Roll each strand evenly, sprinkle with flour and braid. Put in bread pan and let rise until light. Brush top with beaten egg. Bake in hot oven until bread begins to brown, lower fire to one-half and bake one hour.

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BOSTON BROWN BREAD

Two cups corn meal	3 cups sour milk
One cup rye meal	One-half cup molasses
One tablespoon soda	One teaspoon salt

Mix and sift dry ingredients; add milk, in which soda has been dissolved and molasses, and place in covered, greased mold and steam 4 hours. Bake 20 minutes.

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BRAN BREAD No. 1.

Two and one-half cups bran flour	Eight or ten tablespoons molasses
Two and one-half cups wheat flour	One teaspoon soda
One pint milk	Pinch salt

Dissolve molasses and soda in milk, then add flour and a pinch of salt. Bake in slow oven about 1 hour. You may add raisins if desired.

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BRAN BREAD No. 2

Six cups of bran	One pint milk
One cup molasses	One-half cup water
One-half cup brown sugar	One teaspoon salt
One teaspoon soda	One cup raisins

Mix brown sugar and bran, then add one cup of molasses, one pint milk and one teaspoon of soda which have been mixed together; lastly add one-half cup of water and a teaspoon of salt. Bake one hour in slow oven.

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BROWN BREAD

Two cupfuls of sour milk, two-thirds cupful of dark brown sugar, two level teaspoonfuls of soda, pinch salt, three cupfuls of graham flour. Bake 1 hour. Easily made.

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COLONIAL BREAD

Three cups flour, three level teaspoons baking powder, one level teaspoon salt, one mixing spoon sugar; sift these together, then add one-half cup

chopped raisins, one-half cup chopped nuts (English walnuts), one and one-half cups sweet milk. Stir well, place in an ungreased bread pan, and bake slowly 1 hour.

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CORN BREAD No. 1

Beat three eggs very thoroughly and stir into them two and one-half cups of milk, one teaspoonful of melted shortening and one teaspoonful of sugar. Mix in another bowl one cup of wheat flour, two generous cups of cornmeal, a round teaspoonful of baking powder and one teaspoonful of salt. Sift these together and then beat them gradually into the liquid mixture. Whip very hard for a minute and pour into a well-greased mold. One with a funnel in the center is best. Bake in a steady oven until a straw comes out clean from the thickest part of the loaf.

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CORN BREAD No. 2

A rule that never fails. For one pan of bread—enough for four people—use a cupful of meal and one cup of flour, sifted with a heaping teaspoon of baking powder. Add a half teaspoon of salt and a heaping teaspoonful of sugar, then a tablespoon of melted butter or lard, one egg beaten lightly, and enough milk to make a soft batter. Pour into a shallow pan that has been well buttered, and bake in a quick oven. If there is any left over, split it, butter it, and let it get hot in the oven for luncheon. It will be just as good as when fresh.

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CORN BREAD No. 3

One and one-fourth cupfuls flour, three-fourths cupful cornmeal, one-fourth cupful sugar, generous lump butter, one egg, one cupful sweet milk, one-half teaspoonful of salt, two teaspoonfuls of baking powder. Cream butter and sugar, add egg, milk and flour; beat well, then pour in the baking pan.

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CORN BREAD No. 4

Two eggs

One-half teaspoon salt

Two cups of milk.

Three tablespoons sugar

Three heaping tablespoons of flour

Two heaping teaspoons baking powder

Yellow cornmeal to form a batter

Beat the eggs well, add the salt, milk and sugar and beat in the flour and baking powder with enough corn meal to form a soft batter. Bake in shallow, well-greased pans, in a moderate oven, about 30 minutes. The exact quantity of corn meal can not be given—usually about two cups will be sufficient.

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KNEADLESS BREAD

Break two cakes of compressed yeast in a cupful of blood warm water, with two teaspoons of granulated sugar. Let it stand about fifteen minutes. Now sift a bowl of flour, about two quarts, make hollow in center, into which place one tablespoon of salt, one-quarter cup of sugar, and a tablespoon of lard. Melt the lard if you like. Now two cups of milk and one of water, heat milk and water until blood warm, and if you use less milk just add more warm water; place this in the bowl with the yeast added and mix gradually with the flour (I use a wood paddle for this) until it can be handled. Place back in the bowl, cover with the bread board and let it stand 15 minutes. This is necessary, as this does the work of kneading. Now butter raising bowl, place

dough in and turn over to butter top; let raise until doubled, or 40 minutes. Make into loaves; let raise again, and bake. This recipe makes four medium sized loaves.

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FRIED BREAD

Sweeten a pint of milk, flavor with nutmeg or cinnamon to taste. Have slices of bread half an inch thick, cut off crust, and turn the bread in it. Put some butter in a spider; when hot, fry the bread to a nice brown on both sides. Arrange slices on a hot platter and serve with a sauce or powdered sugar.

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FRENCH TOAST

Beat an egg well with one-half cup milk, add a little salt. Dip slices of stale bread into mixture and fry in hot butter until a light brown on each side. When done sprinkle with powdered sugar or with sugar and cinnamon mixed.

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FRENCH TOAST WITH PRESERVE.**A Good Luncheon or Supper Dessert.**

Three eggs	One-eighth teaspoon of salt
Three tablespoons of milk	Day old bread

Slice the bread rather thick and remove the crusts. Beat the eggs well, add milk and salt, and combine. Have a smooth frying pan ready with just enough butter to cover bottom when melted; dip the slices of bread in the custard so it is well covered; lay as many slices as will fit easily in bottom of pan into the hot butter and brown nicely on both sides. Do not fry too fast. When done the egg must be delicately crinkled and golden color. Lay separately on hot platter and serve with any desired preserve.

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NUT BREAD No. 1

Four cups flour	One-half teaspoon salt
One-half cup sugar	Two cups milk
One-half cup walnuts	Two eggs
Four teaspoons baking powder	

Mix dry, four cups flour, one-half cup sugar one-half cup walnuts cut fine, four teaspoons baking powder, one-half teaspoon salt. Then add two cups milk, two eggs well beaten. Let raise 20 minutes. Bake 45 minutes.

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NUT BREAD No. 2

Two and one-half cups white flour	Three-fourths cup nuts (pecans, walnuts or hickory) chopped rather fine
Two and one-half level teaspoons baking powder	
One-half cup sugar	One egg beaten light
One-half teaspoon salt	One cup milk

Sift together, three or four times, the flour, baking powder, sugar and salt; then add nut meats. Add the milk to the beaten egg, and stir the liquid into the dry ingredients. Bake in a bread pan 1 hour in a rather slow oven.

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OATMEAL BREAD No. 1

Boil two cups of oatmeal 10 minutes, when cool add one-half cup molasses and one-half yeast cake dissolved in warm water. Let rise over night. In

the morning add two tablespoons sugar, one-half teaspoon salt; mix stiff with wheat flour, let rise, mold into loaves and when light bake $1\frac{1}{4}$ hours in a moderate oven.

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OATMEAL BREAD No. 2

Scald one cup of oatmeal with two cups of boiling water, let cool, add one-half cake of compressed yeast, one teaspoon of salt, and one quart of flour, one table spoonful of lard, one-half cupful of C sugar, stir up at night, let rise, and in the morning make into loaves. This makes two loaves.

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QUICK YEAST BREAD

At supper time mash a good sized boiled potato in about one and one-half cups of lukewarm water; add one teaspoonful of sugar and one yeast cake, which has been dissolved. Add flour to make a thin batter and keep in a warm place over night. In the morning add to this mixture a tablespoon of lard and one of salt, together with a quart of lukewarm water, and flour enough to mix stiff. Let rise twice and make into four loaves; let loaves rise well before baking. If directions are carefully followed bread should be out of the oven by 11 a. m. and will keep moist until used.

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RYE BREAD

Two cups scalded milk or potato water	One-fourth cup caraway seed
One heaping tablespoon salt	One heaping tablespoon shortening
One tablespoon sugar	One cake compressed yeast

Put above ingredients, except yeast, into mixing bowl, and add white flour to make good batter. When cool add the yeast, which has been dissolved in warm water. Stand aside in warm place for 3 or 4 hours. Then mix to a stiff dough with rye flour, and leave over night. Next morning make into loaves, and let stand until nearly double their size then bake for one hour in hot oven.

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WHEAT BREAD

One cake compressed yeast dissolved in one quart of luke warm water, three quarts of flour, one tablespoonful salt, one tablespoon sugar, one table-
spoon butter. Knead all together about 15 minutes; let stand over night. Next morning knead 20 to 30 minutes, make into loaves and let raise 40 minutes. Bake 40 minutes in moderate oven; first spreading one teaspoon of sugar, butter and a little hot water (so it will melt) over top of the bread.

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WHITE BREAD No. 1

One-fourth cup hot milk	One-half cake compressed yeast
One-fourth teaspoon salt	One-eighth cup water
One-fourth teaspoon sugar	Flour
One teaspoon lard or butter	

Put the water or milk, salt, sugar and fat in a bowl; when lukewarm add yeast, then flour gradually. When stiff enough to handle turn dough out on floured board and knead until soft and elastic. Put back into bowl, moisten with a little milk or water, cover and let rise in a warm place until double its bulk. Make into loaf, place in pan in which it is to be

baked, cover and again allow to double in bulk, then bake. The large amount of yeast allows bread to be made and baked in 3 hours. This makes one loaf.

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WHOLE WHEAT BREAD

These long detailed instructions are absolutely essential to make whole wheat bread successfully. Ten cups of whole wheat flour, two tablespoons of sugar, one heaping teaspoon of salt, sift all together. Dissolve a yeast cake in half cup of warm water, add a tablespoon of butter or melted lard, one quart of warm water. Stir liquid mixture into dry gradually with a wooden spoon. Mix thoroughly and beat with a spoon two or three minutes. In the morning stir, beat with a spoon again for a few minutes, put dough into greased bread tins half full. Cover and let it rise again to top of pans. Put into a moderate oven. In 15 minutes when the bread is nicely browned on top turn down the gas power and bake in a slow oven for the rest of an hour. The dough must never be kneaded by this recipe and all brands of flour will not make palatable bread if made in this way. But the flour mentioned will make delicious bread.

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WHITE BREAD No. 2

Put three cups of flour in a bowl and at noon, when you cook potatoes, pour in the boiling hot potato water on the flour, mash three good sized potatoes; mix well. Have a cake of yeast dissolved in a cup of luke warm water and when the flour and potato water is about lukewarm, stir in the yeast well. At night take one and one-half quarts of warm water, one tablespoon of salt, the same of sugar, one-half cup of lard and butter mixed; add the yeast and stir well. Put in enough flour to make a firm sponge; leave to rise all night. In the morning roll out a small pan of biscuits, which will be as white as snow; the rest mold into loaves. This recipe, if followed, will make excellent bread.

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BAKING POWDER BISCUIT HINTS

The old method of making baking powder biscuits was the minute they were cut and in the pan to pop them in the oven. Try letting them rise from 15 to 20 minutes before baking, and notice the difference in size, lightness and taste.

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BAKING POWDER BISCUITS

To one quart of flour add two heaping teaspoons of baking powder, a little salt; sift all together and add two tablespoons of butter, work well together by rubbing with the hands. When well worked, mix with a knife enough milk to make as soft a dough as can be rolled. Bake in hot oven 15 minutes.

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BAKING POWDER BISCUITS

One cup flour	One tablespoon butter
One teaspoon baking powder	Milk.

Sift flour, baking powder and salt together; mix thoroughly with shortening, adding enough milk to make soft dough. Roll to about one-half inch thickness. Handle as little as possible. Bake 30 minutes in fairly hot oven.

JELLY YEAS BISCUITS

Make an ordinary baking power biscuit dough, rolling it into sheets about one-fourth inch in thickness. Place a small piece of butter and a small portion of grape jelly on top of one-half the biscuits, place them in pans for baking, and place the other layers on top. The biscuits will readily break open and are delicious.

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SANDWICH BISCUITS

Boil one quart of milk and pour over one cupful of butter and lard, equal quantities, Add two tablespoons of sugar and one of grated potato. When nearly cool stir in flour to make a thick sponge. Add a little salt with flour, then stir in the whites of two eggs, well beaten, and half a cake of compressed yeast. When very light, roll out, using as little flour as possible; cut into small biscuits and place in buttered pans. Set in a warm place to rise. When very light, bake quickly in a hot oven. Delicious for luncheon or tea.

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CINNAMON BUNS

These are new and par-excellent. When setting sponge for bread add more water than is generally used. When the sponge has risen sufficiently to knead take from it a quart of the risen mixture and work into it five well beaten eggs, also sugar to taste, half a pound of butter, and two large potatoes mashed soft and smooth. The dough should be soft when set to rise. Let it stand until it has doubled the original bulk. Spread then upon the kneading board and roll out about two inches thick.

Have ready the following mixture: Half a pound of butter, two teaspoonfuls of cinnamon, three-quarters of a pound of pulverized sugar, all rubbed to a paste. Spread this upon the sheet of dough from end to end, strew currants evenly over it, and roll up as you would cake for jelly roll. When folded thus and closely, take hold of the ends of the roll and stretch to the full length of the board, cut into slices an inch and a half thick, lay upon buttered pans, not so close together as to interfere with the last rising. This should be about three-quarters of an hour long. Then bake.

For outside coating, boil together a cupful of granulated sugar and a quarter of a cupful of water into a thick syrup. Spread this over the buns when they are taken hot from the oven and let it dry.

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FLANNEL CAKES

Rub one tablespoonful of butter and one tablespoon of sugar to a cream, add two beaten eggs, then two cups of flour, into which have been sifted two teaspoonfuls of baking powder. Add enough milk to make a smooth, thin batter. Fry on a hot griddle.

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APPLE FRITTERS

Mix and sift one-third cup of flour, two teaspoons of baking powder and one-fourth teaspoon of salt. Add gradually, while stirring constantly, two-thirds of a cup of milk and one egg well beaten. Core, pare and cut two medium sized sour apples into eighths, then slice the eighth and stir into the batter. Drop by the spoonful into hot deep fat and fry until delicately browned; drain on brown paper and sprinkle with powdered sugar.

DATE FRITTERS

One and one-third cups flour	Two-thirds cup milk
One-fourth teaspoon salt	One egg
One and one-half half teaspoon bak- ing powder	One cup dates pitted and cut

Sift flour, baking powder and salt; add milk, egg and dates. Drop from spoon in to deep fat. Drain on brown paper and sprinkle with powdered sugar.

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PEACH FRITTERS

Peel and slice a dozen peaches. Stir them into batter made by beating together three whipped eggs, a cup of milk, a pinch of salt, and a cup of prepared flour. Drop this mixture by the spoonful into deep boiling fat. When the fritters are of a golden-brown color, drain in a colander and sprinkle with powdered sugar. Serve very hot.

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STRAWBERRY FRITTERS

Take one pound of large, but not overripe strawberries with the stems on, put them in a basin and sprinkle a little ground cinnamon over them. Dissolve some peach or apricot marmalade or jam, using either grape juice or a small glass of liquor if you have it. Strain it and keep it warm. Have ready a small quantity of batter, such as you usually use for fritters, dip the strawberries into the marmalade, roll them in powdered sponge cake, then dip each one in the batter and drop them gently into boiling clarified butter and fry them until crisp and of a nice, light brown color. Fruit fritters may be made by using any desired fruit. Peel oranges and use the sections. Apples may be peeled, quartered, and cut into eighths. Peaches, plums, or pears may be used in the same way. Dip the sections of fruit in the following batter: Sift one and one-third cups of flour with two teaspoons of baking powder and one-fourth of a teaspoon of salt. Add one cup of milk and two eggs, well beaten; sugar to taste. Use more flour if the batter is too thin.

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BRAN MUFFINS

One cup of flour, one cup of bran, two teaspoons baking powder, two table-
spoons syrup, one egg beaten well; add a little salt, milk enough to make the
batter soft. Beat together until everything is well mixed. The recipe is a
good one, not only for its excellent taste, but good also for any person troubled
with a weak stomach.

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BLUEBERRY MUFFINS

Two and one-half cups of flour well sifted, two teaspoons of baking
powder, three-fourths cup of sugar, one cup of milk, two eggs beaten slightly,
butter, size of egg, melted; large pinch of salt, one large cup of berries.
Mix sugar, flour, baking powder, salt, add milk, then eggs, last add berries
slightly floured. Bake twenty minutes in moderate oven.

* * * * *

CREAM MUFFINS

One and one-half cups flour	Two eggs
One-third teaspoon salt	One-fourth cup melted butter.
Two teaspoons baking powder	Three-fourths cup thin cream or milk

Sift together the flour, salt and baking powder, add the yolks of the eggs, melted butter and cream and beat well. Lastly fold in the stiffly beaten whites. Bake in greased muffin pans in a moderate oven about 30 minutes.

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CEREAL MUFFINS WITH FRUIT

Sift a cup and a half of flour, a rounding teaspoon of baking powder and a level of salt together, work in a rounding tablespoon of any shortening, add a scant cupful of dates or figs, well washed, dried and coarsely chopped; a cupful of any cold, cooked cereal, and a rounding tablespoonful of sugar. Beat two eggs, add three-quarters of a cup of milk, and mix the flour preparation to a soft dough with it. Fill muffin cups two-thirds full and bake in a quick oven. The dough should be rather thicker than for muffins generally, as the cooked cereal adds to the moisture, and would make them sticky.

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CORN MEAL MUFFINS

Beat one egg until very light, add a cup of milk, a cup of corn meal and half a cup of flour, sifted, with a rounding teaspoon of baking powder, half a teaspoon of salt, beat hard in the open, cold air for a minute, then fill into hot gem pans, in each of which has been melted a bit of butter or peanut butter, and bake in a quick oven twenty minutes.

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FRUIT MUFFINS

Put one egg in a deep bowl; add two tablespoonfuls of melted butter, one-half cupful of sugar, one level teaspoonful of salt, beat thoroughly; then add one cup of sweet milk, two cups of flour, sifted, with one rounding teaspoon of baking powder. Fill buttered muffin tins or cups one-third full of cleaned berries, then add batter to fill two-thirds full; set in a steamer and cook over boiling water half an hour. Serve with butter.

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RICE MUFFINS

Beat up two eggs very light, add a cup of sweet milk and a cup of cooked rice, three tablespoons of melted butter, one of sugar, a teaspoon of salt, three level of baking powder and a cup and a half of flour. Mix lightly but thoroughly and bake in hot buttered gem pans.

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RASPBERRY MUFFINS

To two cups of sifted flour, one-half cup of sugar, pinch of salt, add gradually three-fourths cup of sweet milk and two tablespoons melted butter. Then put in yolks of two eggs and beat mixture thoroughly. Now two teaspoons baking powder and well beaten whites of eggs. Have ready, washed and dried one cup of firm raspberries. Sprinkle lightly with flour and put into muffin batter. This recipe will make one dozen delicious muffins.

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MUFFINS

One-fourth cup sugar
One-fourth cup butter
One-egg

Two cups flour
Four level teaspoons baking powder
One cup milk

Cream sugar and butter, add beaten eggs, then add alternately flour (to which has been added the baking powder), and milk. Bake in gem pans in moderate oven.

SWEET MUFFINS

One-half cup sugar (scant)	One cup milk
One tablespoon butter	One egg
Two cups flour	Two teaspoons baking powder
Salt	

Cream butter and sugar; add egg milk, salt, flour and baking powder. Bake in moderate oven about 30 minutes.

* * * * *

BRAN GEMS

One egg beaten, one-half teaspoon salt, one-half cup sour milk, into which dissolve one level teaspoon of soda, three tablespoons of melted butter, two cups of bran, about two cups of white flour with one heaping teaspoon of baking powder. This recipe makes two dozen small gems, but will keep for days and are fine cold.

* * * * *

BERRY GRIDDLE CAKES

Take half a pint of huckleberries, raspberries or strawberries and one and one-half pints of flour, one teaspoon of salt, one teaspoon of brown sugar, two teaspoons of baking powder, two eggs, and one pint of milk. Sift together flour, sugar, salt, and baking powder, add beaten eggs, milk and berries, mix into a batter; have the griddle hot enough to form a crust to confine the juice of the berries; turn quickly on the other side, turn once more on each side to complete baking.

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FLAPJACKS

To one quart of flour add two tablespoons of baking powder and a pinch or two of salt, mix with water until the consistency of cream. Have a frying pan piping hot and well greased. Pour on batter. When the surface of the cake begins to have bubbles in it turn it over with a wooden paddle and cook the other side.

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GERMAN PANCAKES No. 1

To one cup of flour add enough milk to make a medium batter, a pinch salt, one tablespoon sugar, yolks of two eggs. Beat whites very stiff and only add a portion. After baking the first pan cake fold in some more of the beaten whites so each pan cake will be light. Don't beat after adding the whites of eggs.

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GERMAN PANCAKE No. 2

Two whole eggs	One cup milk
One-half cup flour	Salt and sugar

Take two whole eggs, beaten lightly, one cup milk, one-half cup flour, pinch each salt and sugar, and mix well. Put in a large sized skillet a piece of butter, about the size of an egg. After it gets hot pour in the batter and let stand over the flame 3 or 4 minutes; then put in moderate oven about 15 minutes. Serve at once, sprinkled with powdered sugar.

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GRAHAM PANCAKES

One pint of warm water into which stir graham flour to make a batter a little thicker than for wheat flour cakes. Add one-half cake of yeast dissolved in a little warm water, cover and let stand over night. In the morning add

one teaspoon of salt, one-half teaspoon of soda, two tablespoons of sugar, and bake on moderate griddle. Can be piled up one on top of the other, buttered and served in quarters.

* * * * *

PEACH GRIDDLE CAKES

Peel about five large peaches thin. Halve them and then shave off in slices. Sprinkle with sugar. Beat two eggs into a foam and add a pint of milk. Add one-quarter cup of sugar, a sprinkle of salt and enough flour into which a teaspoonful of baking powder has been stirred to make the mixture into a pancake batter. Stir the peaches into the batter. Put the griddle on the range and put into it butter or dripping just as you do for frying pancakes and fry brown. Use all the batter this way. Serve with butter and sugar and cream.

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POTATO PANCAKE No. 1

Peel 6 large potatoes, then grate them and add two eggs and about one-half teaspoon salt. Beat well and fry in butter. A tablespoon of flour may be added, but better omitted.

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POTATO PANCAKE No. 2

To each large grated raw potato add the yolk of an egg, salt to taste, a little milk and very little flour; add beaten whites of eggs; fry in hot fat.

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POTATO PANCAKE No. 3

Four grated raw potatoes, one slice bread soaked and squeezed dry and put with potatoes. A little salt, two whole eggs and one teaspoon flour and beat well. A little grated onion. Fry in plenty of fat.

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SOUR MILK PANCAKES

One to one and one-half cups sour milk	One teaspoon sugar
One-half teaspoon soda	One to 2 cups flour
One egg	One teaspoon baking powder
Pinch salt	One tablespoon melted butter.

Beat egg, add salt and sugar then the milk in which soda has been dissolved, next the flour and baking powder that has been sifted together, enough flour must be mixed to make a batter, and lastly the melted butter.

* * * * *

POP-OVERS No. 1

One egg	One cup flour
One cup milk	Pinch of salt

Beat an egg lightly, adding pinch of salt, stir in a cup of milk and fold in even cup of flour. Have well buttered gem pan hot and pour in the mixture immediately. Bake in a moderate oven 45 or 50 minutes and serve as soon as baked.

* * * * *

POP-OVERS No. 2

Sift two cups of flour with one teaspoon of baking powder and one-half teaspoon of salt. Beat one egg very light, add a pint of milk, and beat in gradually the prepared flour. Whip steadily for five minutes, then pour into hot gem pans. Pans should be deep and only half-full of batter when put into the oven. Serve as soon as baked.

POP-OVERS No. 3

To make one dozen pop-overs use two cups of milk, one teaspoon of salt (level), two cups of flour, and two eggs. Mix the well beaten yolks with the milk. Add gradually to the flour and salt. Then add the stiffly beaten whites. Have the gem pans well greased and very hot. Bake in a moderate oven 21 minutes exactly. This is the real English pop-over.

* * * * *

CREAMED CORNMEAL PUFFS

Mix well together one and one-half cups of cornmeal, the same amount of flour, two tablespoons of sugar, and one teaspoon of salt. Beat the yolks of two eggs, add one and one-half cups of cream and a half cup of milk, and stir into the dry mixture. Beat well, stir in the stiffly whipped whites of the eggs, and two teaspoons of baking powder, and bake in well greased gem pans in a hot oven.

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DELICATE ROLLS

Take two quarts raised roll or bread dough, roll out, spread with white of egg beaten stiff and one-half cup warm butter. Knead well, let raise. Cut tiny pieces and roll in the hand till about three inches long and one-half inch thick. Dip each roll all over in melted butter, place touching each other in pan, and raise till light. Bake 20 minutes in quick oven till a light brown. Will serve thirty with several each.

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FRUIT AND NUT ROLLS

Sift three times three cups flour, six level teaspoons baking powder, one-half teaspoon of salt. Rub in one-third cup of butter, and add, gradually, one cupful of milk, cutting in with a knife to a soft dough. Turn out on the floured board and roll into a rectangular sheet one-third inch thick. Brush with soft butter and dredge with two tablespoons sugar mixed with one-half teaspoon cinnamon. Then sprinkle with chopped filberts and raisins. Roll up like a jelly cake, then cut across it in inch slices. Set these on end in a buttered pan close together and bake 20 minutes.

* * * * *

PARKER HOUSE ROLLS No. 1

One-half cup condensed cream	One level tablespoon sugar
One-half cup boiling water	One-fourth cup butter
One cake compressed yeast	One-half teaspoon salt
One-half cup luke warm water	Three and one-half cups flour

Soften the yeast in lukewarm water and add to condensed cream, diluted with the boiling water and cooled to a lukewarm temperature; stir in one and one-half cups flour and beat very thoroughly; cover and set aside to become light and puffy. Add the sugar, salt, melted butter and rest of the flour. When well mixed knead 15 minutes until smooth and elastic. Then set aside covered to become light. When doubled in bulk, turn onto the board and roll into a sheet about one-half inch thick and cut in rounds. Brush over half the surface of each round with melted butter, fold the other half of each round over the buttered half and put into a buttered pan. Bake; when light glaze the top of rolls with one teaspoon cornstarch cooked in a little water.

PARKER HOUSE ROLLS No. 2

One quart flour	Butter size of an egg
Three and a half teaspoons baking powder	Two eggs
One tablespoon sugar	Milk or water sufficient to make a medium soft dough
Salt to taste	

Sift flour, baking powder, sugar and salt together, rub in butter thoroughly, add enough milk or water to make a medium soft dough, add the two eggs well beaten and turn out on a floured board. Roll rather thin, cut with large biscuit cutter, spread each roll over the top with melted butter, then fold one half over the other, brush tops with sweet milk, and bake in hot oven 15 or 20 minutes.

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WARM OVER ROLLS

Put them in a tight covered pail or pan, set inside a vessel of boiling water; a double boiler will do for a small quantity. Boil about 20 minutes. They are nice and light and not steamed. Try this. You will be spared the necessity of heating your oven, an advantage in hot weather.

* * * * *

PENNY ROLLS

Two cups hot water	One cake yeast foam
Two tablespoons fat or lard	One teaspoon salt
Two eggs (well beaten)	As much flour as can be stirred in
One-half cup sugar	

Set at noon (day before). Poke down at night, working out in morning and let rise. Make into little balls and put three in each muffin cup of muffin tins, let stand until very light. Bake 10 or 15 minutes in quick oven.

* * * * *

WAFFLES

One pint flour	Two eggs
Three and one-half level teaspoons baking powder	One and a fourth cups milk
One-half teaspoon salt	Two level tablespoons melted butter

Mix in order given, adding milk with beaten yolks, then butter, and lastly fold in beaten whites. Bake in hot waffle iron.

* * * * *

SWEET WAFFLE

One cup butter	One teaspoon vanilla
One and a half cups sugar	Three cups flour
Five eggs	Two teaspoons baking powder
One cup milk	

Cream butter and sugar, then add yolks of eggs, milk, vanilla, flour and baking powder; lastly fold in the stiffly beaten whites. Bake in waffle iron and serve with powdered sugar.

* * * * *

WAFFLES

One and one-half teaspoons baking powder mixed in one pint of sifted flour, with two-thirds pint of milk until a smooth paste. Beat in a tablespoon of melted butter and a little salt and lastly two eggs beaten light. Have iron

hot and greased. Pour in enough batter to cover bottom of iron and gently close the upper side. Keep over fire until brown and turn to other side for same length of time.

* * * * *

WAFFLES

Three eggs, yolks and whites beaten separately. Two tablespoons melted butter. Beat yolks of eggs to a stiff froth, add melted butter, pinch salt, one teaspoon of sugar, and one-half cup of sweet milk. Add flour sifted with three teaspoons baking powder. Lastly, add the whites of the eggs beaten stiff. If desired one tablespoon of rum may be added.

* * * * *

RASPBERRY BUNS

Rub one-fourth pound butter into three-fourths pound flour, add one-fourth pound sugar. Beat two eggs well and stir into flour. Sift in one teaspoon cream tartar, and one-half teaspoon baking soda and two tablespoon milk. Mold into buns, place them on a buttered tin, making a hole in the top of each and put in a little raspberry jam, drawing up the dough to cover it. Bake in moderate oven 15 minutes.

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BREAD CRUMBS

Bread crumbs should be thoroughly rolled and finely sifted. It is well to keep on hand a good supply of bread crumbs. Cut slices of dry bread, dry in the oven so as to be almost colorless when finished, roll fine, and put away in glass jars. They will be found to be a valuable addition when frying.



Ask Your GROCER

Those who buy SWANS DOWN CAKE FLOUR once always come back for more. :-: There's such a difference between cakes made of Swans Down and cakes made of ordinary flour.

Grand Prize World's Fair, St. Louis, 1904

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Not like heavy, glutenous bread flour sold in sacks and barrels.

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HOW TO IMPROVE YOUR CAKE

IT IS INTERESTING—
READ IT!

The excellence of a cake depends upon its lightness, texture, color and taste.

Cake is made light by the enlargement of the cells in the cake batter and this is accomplished in two ways. First, by the expansion of air when heated during baking. The cool air in the batter is enclosed by the beating of the batter, or the eggs. The expanding of the enclosed air bubbles puffs up and expands the batter: the heat also bakes the cake, making the walls of the cells rigid, so that they retain the structure of a sponge.

The other method of enlarging the cells of the cake batter is by the evolution of carbon dioxide, a harmless gas which fills the cells and expands when heated during the baking of the cake. Carbon dioxide is the gas in the bubbles given off by baking powder when it is wet and heated. The action of cream of tartar on soda also gives off carbon dioxide.

This lightness of a cake is greatly affected by the kind of flour used. Flour not made expressly for use in cake baking is rich in gluten, an excellent quality for bread, but detrimental for cake baking. Gluten is a tough, rubbery substance that makes difficult the expansion of the cake batter, because the heated air, or evolved gas bubbles, are not active enough to overcome this strong rubbery gluten. This prevents the cake having a fine grained texture, that is fluffy and light.

Flour with a yellowish or grayish color does not give that beautiful and creamy white color that goes far towards making a cake more palatable. Bread flours have this fault.

The delicacy of taste and flavor is an extremely important factor, for the dainty quality of a cake must not be dominated by the use of a strong and coarse flour.

Swans Down Cake Flour is a special preparation of those elements taken from selected wheat that go to make a flour which gives the best of results in cake and pastry baking.

The proportion of gluten in Swans Down Cake Flour is small and it is of extremely fine and tender quality. The eggs and butter and sugar used in a cake more than make up for the low gluten content, so far as the nutriment value is concerned.

It is best to have a special flour for cake baking. Swans Down Cake Flour is the best we can make and we have made the best of flour for over a half century.

CAKES

Coffee Cakes

KUCHEN No. 1

Three-fourths pound butter(or little more) put in pint of warm milk, 2c compressed yeast put in one-fourth cup luke warm water, one tablespoon sugar, one egg beaten very light, and add little more than one-half cup of sugar, beat together until light. Put in milk mixture, one sifter of flour, alternating milk and flour. Now add yeast mixture, grated rind of lemon, pinch of salt. Then add egg and sugar, beat and kneed well.

* * * * *

KUCHEN No. 2

One cake compressed yeast	One-half spoon salt
One pint milk	Six cups flour
Three-fourths cup butter	Four eggs
One and one-half cup sugar	Rind and juice of one lemon

Crumble yeast in one-fourth cup warm milk or water and little sugar, then mix with two cups flour and set aside in warm place to rise. Cream butter and eggs as for cake. Then add rest of warm milk and flour alternately, also the yeast. Beat all together until dough drops clean from hand. Set aside in a warm place to double its bulk and form into any desired shapes. Let rise again and bake.

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PICTURE CAKE (Kuchen)

Six cups flour	Two cups sugar
Three cups milk	Two eggs
One-half pound butter	One-half pound Sultana raisins
Three ounces shelled almonds	One cake compressed yeast
One tablespoon cinnamon	

Place flour in mixing bowl making large hole in center. Dissolve yeast in a little luke warm milk and place in hole, add eggs, three quarters of butter, one cup sugar and warm milk. Work all with hands making batter little softer than bread dough. Put in a warm place over night. In morning roll dough quarter of an inch thick, brush with the rest of butter melted, strew raisins, almonds, one cup sugar and cinnamon evenly. Roll in long roll and form into snake shape.

Put in well buttered pan, set to rise in a warm place. When double its original size brush top well with butter and bake in moderate oven for 1 hour.

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BAKING POWDER KUCHEN

One-half cup butter	One cup sugar
Two eggs	One-half cup milk
Two cups flour	Few raisins and almonds
One heaping teaspoon baking powder	

Cream sugar and butter then add milk and eggs, to this add flour which

has been mixed with baking powder. Put a little butter, sugar, cinnamon and almonds on top. Bake in square pan.

* * * * *

GERMAN COFFEE CAKE No. 1

One quart flour, one pint milk, one egg, two tablespoons of sugar, one teaspoon (rounding) salt, one-half cupful shortening (butter and lard), 1 cent's worth yeast. Set sponge in three-quarters cup of water. Have the flour warm. Heat milk, then beat milk, eggs, sugar to a foam and add other ingredients. When all is mixed well beat dough with hand for 5 minutes. Let rise until light. Put into pans about one-half inch deep and let rise again until light, when sprinkle with sugar and cinnamon and bits of butter, also any kind of chopped nut meats. Then bake. From this dough you can bake biscuits and horns.

* * * * *

GERMAN COFFEE CAKE No. 2

Set a sponge with one-half pint of blood warm milk, one cake of compressed yeast, dissolved, and enough flour to make a sponge a little thicker than for bread. Set in a warm place to rise. When light add one-half cup of sugar and three well beaten eggs and one teaspoon of salt. Beat well and stir into it enough flour to make a soft dough, just stiff enough to allow handling. Now with the hand knead into the dough about three-fourths cup of melted butter or butter and lard and when well kneaded set aside to rise. When it has doubled its bulk tip out on a well floured board, pat it out and sprinkle over it one-half cupful of sultana raisins, one cup of chopped dates, and a few currants. Roll up and put into a large cake pan, with a funnel, which has been well greased with butter and over which a layer of light brown sugar has been strewn and a few shredded almonds. Set aside until light or until almost double its bulk. Put into a moderate oven and bake about 45 minutes, being careful not to burn. An aluminum pan is the best, as it will keep the bottom from burning. Grease the top of the cake before setting into the oven and take it from the pan as soon as taken from the oven, as the brown sugar will harden and then it will be impossible to get it out.

For cinnamon rolls use half of the amount of above dough after it has risen for the second time. Roll out on a board until one-half inch thick. Grease with melted butter and sprinkle with about one-fourth cupful of sugar, scant teaspoon of cinnamon and a small cup of Sultana raisins or currents. Roll up and cut into lengths of about one and one-half inches; lay in a shallow pan which has been treated as the above for coffee cake or just a greased one, and in that case ice with vanilla icing on top of rolls. Set aside until light and bake in moderate oven for about 30 minutes. If brown sugar is used in pan turn on to a plate as soon as removed from the oven and in the other case turn out and ice the top while hot with an icing made of confectioner's sugar and cream with a little vanilla.

For breakfast twists use the other half of the dough. Break off pieces about the size of a large walnut and roll on the board until about five inches long and one-half inch thick, twist and lay on greased pan one and one-half inches apart. Let rise. When light grease and sprinkle with the following: Take one-half cup of sugar and one-quarter cup flour and one teaspoon of cinnamon; mix these ingredients and rub into them one teaspoon of butter. Sprinkle the twists with this and bake in moderate oven until a golden brown.

For low coffee cake take a shallow pan and roll dough one-half inch thick, let rise and grease and sprinkle over it the above mixture. Bake in a moderate

oven about 20 minutes. An endless number of good things may be made from this dough and treated in different ways.

Rolled thin it may be used for apple cake with apples sliced on it and a few currants sprinkled over it. For breakfast rolls it can't be surpassed. Bake them on Saturday and reheat them for breakfast and for Sunday evening tea.

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GERMAN STREUSSEL KUCHEN

One heaping sieve flour, in the bread riser, hollow the center, and pour one cup luke warm water, in which two cakes yeast were dissolved and two cups luke warm milk. Stir and set to raise 1 hour. When well raised put in three-quarters of a cup of butter, three-quarters of a cup of sugar, two well beaten eggs, one-quarter teaspoon salt, juice and rind of one small lemon, and a little grated nutmeg, one-quarter pound raisins. Mix well and let it raise 2 hours, then put in pans to raise until light.

The Streussel—One pound powdered sugar, one cup butter, yolk of one egg, and three-quarters cup of flour. Mix sugar and butter, next put in the flour, and last the yolk, drop at a time; mix all thoroughly and spread on kuchen. Sprinkle cinnamon on top and dot with butter; bake 30 minutes in a moderate oven. This will make the five cakes.

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BLITZ KUCHEN No. 1

One cup butter, one cup sugar, three eggs, one and one-half cups flour, two teaspoonfuls baking powder, one-half cup milk. Spread dough thin in two square or oblong bread tins. Sprinkle with chopped nuts (pecans), sugar and cinnamon. Bake in moderate oven.

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BLITZ KUCHEN No. 2

One-half cup butter	Four eggs
Three-fourths cup sugar	Two cups flour
One teaspoon baking powder	Rind one-half lemon

Beat butter, add sugar and cream, mix well; then add yolks of eggs separately, lemon rind grated, and flour to which has been added the baking powder, lastly fold in the stiffly beaten whites, and bake in moderate oven 30 to 40 minutes. This is nice served with coffee.

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CINNAMON ROLL

One cup luke warm milk	One-half cup sugar
One ounce compressed yeast	Four whole eggs
One cup butter	Four cups flour
One teaspoon salt	Grated rind one lemon

Set the yeast with the luke warm milk and stir in one cup flour, let stand in warm place to raise. Cream butter and sugar well, add eggs one at a time and beat well; add flavoring, combine the two mixtures, add the remaining flour, and knead well. Cover and let stand in warm place over night. In the morning roll out about one-half inch thick (if not stiff enough add more flour) spread well with melted butter, sprinkle generously with brown sugar, cinnamon, raisins and almonds. Then roll and cut into pieces about one inch thick. Place close together endwise in spider generously buttered and spread with one-fourth inch layer brown sugar. Let rise until light and bake in moderately hot oven until golden brown. Invert the spider immediately, remove rolls and serve with caraniel side up.

Layer Cakes

BEST WAY TO PUT CAKE TOGETHER

The following way of putting a cake together never fails: Work the butter and sugar to a cream, beat the whites and yolks of eggs separately, the whites to a stiff froth, the yolks to a cream, then add the yolks to the creamed butter and sugar, beat hard for 5 minutes, then add the milk, then the flavoring, next the whites of the eggs, and lastly the flour, folding it in carefully. Just before ready to put in the oven add the baking powder and beat carefully for 2 minutes.

Avoid stirring the cake after the sugar and butter are creamed, but beat from the bottom up and over. Never allow the butter to get oily before creaming it. For small cakes the oven must be hot; for large ones only moderately so. When you take the cake from the oven do not remove it from the pan until it is cool. When you take it from the pan slip it on a plate and put on the icing.

In making the icing a shallow, glazed earthen dish should be used. Allow a quarter of a pound or more of the finest white sugar to the white of each egg. If you use flavoring add it last. Put frosting on in large spoonfuls. Begin with the center and spread with a thin bladed knife, dipping from time to time in ice water. Let the frosting dry in a cool place.

* * * * *

TO MAKE LIGHT CAKE

If when baking cake before putting it in the oven you will jar tins with batter on the table a few times to allow all air bubbles to rise it will never fall, and you are sure to have a light cake, whether layer or loaf cake.

* * * * *

WHEN MAKING CAKE

Never use melted butter for cake, but work cool, hard butter to a soft cream. Beat cake in one direction with a long heavy stroke, using a large wooden spoon or a perforated cake spoon. The more you beat a cake the finer the grain of dough.

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CAKE HINT

Do not put pastry or cakes in a cool place before they are cold, as a sudden change in temperature will make them heavy.

* * * * *

ALMOND CREAM CAKE

Two cups powdered sugar	Three teaspoons baking powder
One cup butter	Five eggs (whites)
One cup milk	One-half teaspoon vanilla
Three cups flour	

Cream sugar and butter, add milk, flour, baking powder, vanilla, and last the beaten whites. Bake in layers.

Cream—Whip one cup sweet cream to a froth, stir into it gradually one-half cup powdered sugar, one-half pound shelled almonds blanched and chopped fine. Flavor with vanilla and spread quite thickly between layers. Frost top and sides of cake.

APPLE CAKE No. 1

One-half cup butter	One-half cup milk
One cup sugar	One teaspoon baking powder
Two cups flour	Apples
One egg	

Cream butter and sugar, add egg, flour, milk and baking powder. Line pie pan with this, and cover with apples, pared and quartered. Pour over apple a custard made of one egg, one teaspoon of flour, two tablespoons milk, nutmeg. Place in oven and bake until apples are tender.

Peaches, berries or plums may be used instead of apples.

* * * * *

APPLE CAKE No. 2

One-quarter pound butter, three-quarters cup sugar, two eggs, rind of one-half lemon, one and one-half cups flour, one teaspoon baking powder; apples and raisins, one cup, cook together; 10 cents' worth of almonds; bake 30 minutes. Process: Beat eggs and sugar, melt butter, warm the flour and sugar before mixing, have the apples warm, too; when all together, put half of dough in square tin (grease the tin), then put on the apples and rasins, then the other dough, and on top of that sprinkle the almonds; the trick about this cake is to have everything warm that you can, and put it together quick.

* * * * *

BLACKBERRY JAM CAKE

One-fourth cup butter	One and one-half cup flour
One cup light brown sugar	One teaspoon baking powder
One-half cup milk	One teaspoon cinnamon
Three eggs (separate)	One-half teaspoon allspice
One cup blackberry jam	One-half teaspoon cloves.

Cream butter well, to which add sugar, then the yolks of eggs, milk and jam. Add the flour, to which the baking powder and spices have been added, lastly, the beaten whites. Bake in layers in moderate oven about 45 minutes. Spread jelly between layers and sprinkle with powdered sugar.

* * * * *

BLACK WALNUT CAKE

One cup sugar	One and one-half cups flour
One-half cup butter	One-half cup milk
Two eggs (separated)	One cup black walnuts (rolled or chopped)
One teaspoon baking powder	

Cream sugar and butter, add yolks of eggs, milk, walnuts well powdered, rest of flour and baking powder. Bake in two layers, putting whipped cream between and on top.

* * * * *

BURNT SUGAR CAKE No. 1

One-half cup butter	One cup granulated sugar
Two eggs	One cup milk
Two teaspoons baking powder	One teaspoon vanilla
Two big tablespoons well burnt sugar	Two cups flour

Burn sugar until dark brown, add a little water before taking from fire. Beat butter and sugar to a cream, add yolks, alternate milk and flour in which baking powder has been mixed. To the above add burnt sugar, vanilla, and lastly the beaten whites of eggs.

Filling—Two-thirds cup cream, one cup sugar one tablespoon burnt sugar. Stir together and let boil until thick.

BURNT SUGAR CAKE No. 2

One and a half cups of sugar beaten with one-half cup of butter until light and creamy; stir in the unbeaten yolks of two eggs, add one cup water, then two cups flour and beat 5 minutes; next the well beaten whites of two eggs, another half cup of flour, two teaspoons baking powder, one teaspoon of vanilla, and three teaspoons burnt sugar. Bake in two square tins and put together with icing as follows: Boil one and three-fourths cups of sugar with a little water till it hairs when dropped from a spoon, then beat gradually into the well beaten whites of two eggs, add one teaspoon of burnt sugar, a little vanilla, and beat till cool and stiff enough to spread.

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CHOCOLATE NUGAT CAKE

One-half cup butter	Two and one-half cups flour
One and one-half cups sugar	Two teaspoons baking powder
Five eggs	One and one-half cups water

Beat one-half cup of butter to a cream, add gradually one and one-half cups of sugar, beat continuously for 5 minutes. Measure two and one-half cups of flour, add to it two teaspoons of baking powder and sift three times. Beat the whites of eggs to a froth, and measure one-half cup of water. Alternately add the water to the sugar and butter, then a little flour and a little white of egg, and so on until all have been added. Beat continuously for 2 minutes and bake in three layers.

* * * * *

CHOCOLATE CAKE No. 1

One-half cup butter, one and one-half cups sugar, beat to cream; four eggs, one-half cup milk, one square of Baker's chocolate dissolved in five tablespoons hot water, one and one-fourth cups flour added to the ingredients, one teaspoon baking powder sifted with the flour, one teaspoon vanilla.

Filling—One-half cup sugar, one-half cup milk, one teaspoon butter, one square chocolate, yolk of one egg. Mix all and stir constantly while boiling until thick.

* * * * *

CHOCOLATE CAKE No. 2

One cup of butter	One teaspoon of soda
Three cups of brown sugar	One cake of chocolate dissolved in
Three eggs	one cup boiling water
Three cups of flour	Vanilla
One cup of sour milk	

Cream butter and sugar, add eggs, soda dissolved in milk, chocolate, flour and vanilla. This makes four layers.

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ONE EGG CHOCOLATE CAKE

Three-fourths cup sugar	One-teaspoon vanilla
Two tablespoons butter	One cup flour
One egg (separated)	One teaspoon baking powder
Three-fourths cup milk	Two squares Baker's chocolate
One tablespoon cold water	Beaten whites

Dissolve chocolate in milk, boil until thick, then cool. Cream butter and sugar, then add yolk of egg and dissolved chocolate, baking powder mixed with flour, vanilla, beaten whites, and lastly the cold water. This makes one cake. Double for layer cake. Bake 45 minutes in slow oven.

CREAM TART

Beat six eggs with one and one-fourth cups sugar until very light, add one cup flour sifted several times with two teaspoons baking powder. Flavor with vanilla. This will make two layers—or four eggs with the same quantity of flour and sugar for one layer.

Filling—One tablespoon cornstarch mixed with two table spoons of sugar, one cup milk; let boil until thick, then add one cup chopped nuts—pecans preferred—and a little vanilla; whip until smooth. If too thick add a little cream. Cut layer in two, spread filling on one side, let it get cold, then spread whipped cream thick as desired, put the top on, and cover the whole with whipped cream.

* * * * *

COCOANUT CAKE

Three-fourths cup butter, two cups sugar, four eggs, separated; flavoring, one cup milk, two heaping teaspoons baking powder, three cups sifted flour, one cup grated fresh cocoanut.

Cream butter and sugar, add milk, beaten yolks, then beaten whites and flavoring. Mix baking powder in flour sifted three times. When all is mixed add fresh grated cocoanut. Bake in layers.

Filling—Make an icing by beating one cup powdered sugar in whites of three eggs, beaten stiff. When cake is cool spread a thick layer of the frosting on each layer and sprinkle with cocoanut.

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DEVIL'S FOOD CAKE No. 1

One heaping teaspoon of butter, one cup of granulated sugar; beat this to a good cream, then add yolks of two eggs. Cut up one-fourth of large bar of bitter chocolate, put into sauce pan, add one-half cup of water, and let come to a boil, then pour over the above contents. Next add one and one-half scant cups of flour with one teaspoon of baking powder; lastly add one-half scant teaspoon of soda to one-half cup of boiling water and add to the above. The secret of this cake is to have the batter thin. Take the whites of the two eggs and make a boiled icing for it or make a caramel filling.

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DEVIL'S FOOD CAKE No. 2

Three eggs	One scant teaspoon soda
Two cups brown sugar	One-half cup boiling water
One-half cup butter	One-half cup grated chocolate or cocoa
One-half cup sour milk	
One cup flour	One teaspoon baking powder

Cream butter and sugar, add eggs, then one cup sour milk into which has been stirred the soda, then the water, the cocoa or chocolate and lastly the flour and baking powder which have been sifted together. Bake in layers; when cool put together with preserves and boiled icing.

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DEVIL'S FOOD CAKE No. 3

Two tablespoons butter	One and three-fourths cup flour
Two cups brown sugar or one and one-half cups granulated sugar	One teaspoon baking powder
Two eggs	Three-fourths cup of sour milk
Two squares bitter chocolate	One teaspoon baking soda

Cream butter and sugar, add egg, then the chocolate dissolved in three

fourths cup of boiling water, add to the mixture after cooled off, flour, baking powder, then the sour milk to which has been added the baking soda. Bake in a moderate oven from 25 to 35 minutes.

Frosting

- One tablespoon of butter
- Two cups powdered sugar
- Two tablespoons of cocoa
- One teaspoon vanilla
- Four tablespoons black coffee

Cream the above ingredients thoroughly, if necessary add a little more coffee. Spread on cake.

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FIG CAKE

Bake any preferred recipe for good white cake and put together with fig filling made by chopping required amount of figs, adding about two tablespoons sugar, same of water and wine glass of sherry; cook over slow fire, when cool spread between layers of cake and cover top of cake with maple icing.

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GRAHAM CRACKER CAKE

- One-half cup butter
- One cup of granulated sugar
- Two eggs, whites beaten and put in last.
- One cup of milk
- One cup rolled graham cracker crumbs
- One cup flour
- Two teaspoons baking powder

Mix in order given and bake in two layers.

Filling—Yolk of one egg, one-half cup of milk, sugar to taste, two teaspoonfuls of cornstarch, and a little lemon; boil in double boiler. Add one-half cup of chopped nuts and when cold, spread between layers.

Icing—The white of one egg stirred well with one cup of powdered sugar and a lump of butter the size of a walnut. Stir until creamy and spread on the top and sides of the cake.

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LAYER CAKE

- One cup butter
- Two cups sugar
- Juice one lemon
- Two level teaspoons baking powder
- Five eggs
- One cup milk
- Three cups flour
- One teaspoon vanilla

Cream butter and sugar, add milk, then the five yolks. Mix baking powder with flour, and add slowly; then vanilla and lastly the whites. Bake in moderate oven.

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LIGHT CAKE

- One cup sugar
- One cup flour
- One teaspoon baking powder
- Two eggs
- Three tablespoons of melted butter

Cream sugar and flour. Put two eggs in a glass with three tablespoons of melted butter and fill glass with milk. Add one teaspoon of baking powder to sugar and flour, and lastly add contents of filled glass and beat thoroughly. Bake in layers and ice.

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MARSHMALLOW CAKE

One cup of sugar, one-quarter cup of butter, creamed, yolks of two eggs well beaten; beat all together until fine and creamy, then add three-quarters

cup cold water, one teaspoon vanilla, one and three-fourths cups sifted flour, two teaspoons baking powder. Bake in two layers.

Marshmallow nut filling. Warm eighteen marshmallows in the oven until soft, spread on cake with warm knife, and cover with frosting made of the stiffly beaten whites of two eggs, one-half cup of chopped nut meats and confectionery sugar to make the right consistency to spread. Marshmallow Chocolate filling: Use the marshmallows as directed above and cover with a chocolate frosting made of the stiffly beaten whites of two eggs, one square of grated chocolate and confectionery sugar.

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GOOD ANGEL NUT CAKE

Take the white of eight eggs, one cup of flour, one and one-quarter cups granulated sugar, one-half teaspoon cream tartar; a pinch of salt, and one cup English walnut meats. Sift flour and sugar four or five times; beat the whites of eggs to a stiff froth, adding the cream tartar and salt when about half beaten. Add the sugar gradually, then the flour. Sift a bit of flour through nuts, and fold in carefully, bake in moderate oven 25 or 30 minutes.

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MERINGUES No. 1

One cup sugar

Whites three eggs

Three tablespoons water

Boil sugar and water until stringy. Beat whites very stiff, and gradually beat in the boiled sugar and water. Bake slowly for about one hour in muffin tins, or flat pan.

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MERINGUES No. 2

Whites of three eggs

One-half teaspoon vanilla

Nine tablespoons granulated sugar

Beat whites of the eggs until very stiff, add vanilla. Sift the sugar and add to the whites gradually until the mixture is stiff enough to form. Pour on parafine paper and bake slowly in an oven barely warm for 1 hour.

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ORANGE SHORTCAKE

One egg, one teacup sugar, one tablespoon butter, one cup of milk, two teaspoons baking powder, two cups flour. Bake in drifter.

Six oranges sliced fine with one cup of sugar. When cake is done lay on platter and split (or better bake in two pans), spread oranges on inside and top, and cover the whole with whipped cream.

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ORANGE CAKE No. 1

Half pound powdered sugar, twelve egg yolks, six ounces ground almonds, three and one-half ounces flour, scant half teaspoon baking powder, two teaspoons brandy, and whites of eggs. Stir sugar with yolks of eggs and add the remaining ingredients and last the beaten whites. Grease pan, and bake 45 minutes in spring form.

Filling—Four to five oranges, two lemons, quarter pound powdered sugar, three whole eggs, three teaspoons of cornstarch; use only juice of oranges and juice and rind of lemons. Cook all together and when cake is cold cut through center, put in filling, and cover with plain frosting.

ORANGE CAKE No. 2

Two eggs	One tablespoon melted butter
One cup sugar	Two teaspoons baking powder
One-half cup milk	One tablespoon orange juice
One and one-half cups flour	One teaspoon grated orange rind.

Mix in order given, and bake in square tin. Split, and fill with the following orange cream:

Put in a teacup the grated rind of one-half an orange, juice of one orange, and one tablespoon lemon juice. Fill balance of cup with hot water. Strain and put on to boil—add tablespoon wet cornstarch and cook 10 minutes. Beat yolk of one egg with two teaspoons sugar; add to mixture with one teaspoon butter. Let cook till butter dissolves. Cool, and fill cake.

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ORANGE CAKE No. 3.

Two cups sugar	Two cups of flour
One-half cup butter	Whites of three eggs
One-half cup cold water	Yolks of five eggs
Two teaspoons baking powder	Grated rind and juice of one orange

Cream the butter and sugar thoroughly. Add the yolks of five eggs, then the flour and water alternately, and then the rind and juice of one orange. Lastly the beaten whites of three eggs. Bake in two layers and put together with icing flavored with lemon.

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PEACH SHORTCAKE

Sift two cups flour into a basin, three teaspoons baking powder and one-half teaspoon salt. Add three teaspoons butter and three tablespoons lard, then rub in finely. Mix with one cup milk, divide into halves; put each half into round buttered cake tin. Bake 12 minutes in hot oven. Separate upper portions from lower portions of each cake with a fork. Spread with butter, fill with sliced and sweetened peaches and arrange in layers. Serve with whipped cream on top.

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PRUNE CAKE

One cup sugar, four eggs not separated, one-half cup prune juice, one cup minced prunes, two cups flour, vanilla, one heaping tablespoon butter, two tablespoons melted chocolate, one teaspoon soda.

Cook prunes day before using; cream sugar and butter, add eggs, prune juice, minced prunes, chocolate, flavoring, soda dissolved in one-half cup warm water and flour. Bake in three layers.

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RASPBERRY CAKE

This is a most delicious cake and easily made:

One cup brown sugar, one-half cup butter, two eggs, well beaten, one and one-half cups stewed or preserved red raspberries. Put juice and all in cake right after the eggs. One teaspoon cinnamon, one-half grated nutmeg, one teaspoon soda dissolved in three tablespoons sour milk, two cups flour.

Mix and beat up well and bake, loaf shape, in a slow oven.

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STUFFED SPONGE CAKE

Use oval sponge cakes split in two lengthwise. Dip both pieces in a thin syrup, then put together with a whipped, unsweetened cream. Spread the top

pieces with apple jelly and sprinkle generously with chopped nuts—pistachio if possible. In the center place a candied cherry. Place the whipped cream filling so that it shows at one side, tipping up the top layers.

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STRAWBERRY SHORTCAKE No. 1

Sift together two cups of flour, two teaspoons of baking powder, one teaspoon of salt. Rub one-half cup of butter in flour and add enough cold water to form soft dough. Divide in two portions, roll out one portion, and place in pan, allowing dough to come half way up side of pan. Roll out remainder of dough, spread with soft butter, and place on first portion. Bake about 20 minutes in a moderate oven.

Stem, wash and drain one quart of berries, add one and a half cups of sugar; crush with potato masher. As soon as cake comes from oven remove top crust, butter both top and bottom crusts, use half the berries between cakes and the remainder for top.

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STRAWBERRY SHORTCAKE No. 2

Make a good short biscuit crust, roll it out about a quarter of an inch thick, cut into two cakes the same size and shape, spread one over lightly with melted butter, lay the other over it, and bake in a hot oven. When done they will fall apart. Butter them well, mix the berries with plenty of sugar, and set in a warm place until needed. Spread the berries and cakes in alternate layers, berries on top, and over all spread whipped cream or charlotte russe. The juice that has run from the fruit can be sent to the table in a tureen and served with the cake as it is cut.

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YELLOW LAYER CAKE

One-half cup butter	Two cups flour
One cup sugar	Two teaspoon baking powder
Two eggs	One-half cup milk
Grated rind of one lemon	

Cream butter with lemon rind, then cream with the butter and lemon one half of the sugar and one egg, then the rest of the sugar and the other egg, beat about 10 minutes after all is creamed; then sift flour and baking powder together and add a little flour and a little milk to the creamed mixture and beat well and continue adding a little flour and milk, beating well each time until all is used. This makes two layers and is very good put together and iced with orange icing.

Loaf Cakes

ALMOND CAKE

One-fourth pound butter
One cup sugar
Three yolks of eggs
Three-fourths cup milk
Two cups flour sifted with two tea-
spoons baking powder.
Cream well butter and sugar, add yolks, milk and other ingredients. Beat whites of eggs and add citron and one cup chopped almonds. Mix all well. Bake 45 minutes in moderate oven.

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ANGEL FOOD CAKE

Whites of twelve eggs, one and a half cups granulated sugar, measured after sifting; one and a half teaspoons cream tartar, one teaspoon vanilla One cup and one tablespoon flour, measured after sifting. Sift sugar five times, sift flour and cream tartar together five times. Beat eggs to a foam, but not too stiff, sift in sugar slowly, beating all the time, sift in flour slowly, mixing with light folding motion. Bake in unbuttered pan, in moderate oven about one hour. Remove from oven, place upside down on cake cooler; cake to be left in pan until cold. Can be iced.

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APPLE SAUCE CAKE

One cup sugar
One-half cup butter
One cup apple sauce
One and three-fourths cups flour
One cup rasins
One cup chopped nuts
One level teaspoon soda

Cream butter and sugar. Add apple sauce in which you have dissolved the soda. Then add the flour, raisins and nuts which have been mixed together. Bake about 45 minutes and cover with soft icing.

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BLACKBERRY CAKE

One and a half cups butter
Two cups sugar
One-half cup buttermilk
Two cups blackberry jam
Four cups flour
Five eggs
One teaspoon soda
One teaspoon black pepper
One teaspoon allspice
One teaspoon cinnamon
One-half teaspoon nutmeg
Two heaping teaspoons baking powder

Cream butter and sugar, add yolks, then buttermilk with soda dissolved in it, then flour and baking powder sifted together, to this the jam, then the spices and last the beaten whites. Bake in large funnel pan. Have oven hot at first and moderate rest of time. Should bake 1 hour or more. Grease pan well and put paper, greased, in the bottom, before pouring in cake.

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BRIDE'S CAKE

Two cups sugar
Two-thirds cup butter
Two teaspoons baking powder
One cup cold water
Three cups flour
Whites of ten eggs

Beat butter and sugar to a cream, put in water, do not beat, then alternate with flour and eggs, flavor to taste.

Icing—Two cups sugar, small piece butter one cup milk. Boil till threads, beat till cool.

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CHEESE CAKE

Crust—Line a round spring form with following crust. One-half cup butter, one teaspoon sugar, one egg, one-fourth cup water, pinch salt and one-fourth teaspoon baking powder and flour enough so dough will roll.

To one pound cottage cheese, rubbed through a colander, add a pinch of salt, one tablespoon sifted flour, three whole eggs, one-half cup sugar, rind of lemon, one-half pint bottle of cream, whipped. Mix thoroughly and put into crust. Bake in a slow oven 1 hour.

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CHOCOLATE CAKE No. 1

Two cups granulated sugar	One teaspoon vanilla
One cup butter	One cup milk
Two and a half cups flour	Two heaping teaspoons baking powder
Four eggs	One-half cake chocolate

Cream butter and sugar, add the yolks, milk, melted chocolate, and flour mixed with baking powder, vanilla and lastly the beaten whites.

Icing—One and a half cups sugar, water enough to dissolve. Boil until it strings. Add it very slowly to the beaten whites of two eggs, also one-fourth cake of melted chocolate.

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CHOCOLATE CAKE No. 2

Five level tablespoons butter	One teaspoon vanilla
One and a fourth cups sugar	Three-fourths cup milk
Three and a half squares chocolate (melted)	Three and a half level teaspoons bak- ing powder
Three eggs	One and a half cups sifted pastry flour.

Cream butter, add sugar and chocolate, then the unbeaten eggs and vanilla, and beat until very smooth. Sift the baking powder with one-half cup of the flour and use fist; then alternate the milk and remaining flour. Make the mixture stiff enough to drop from the spoon. Beat until very smooth and bake in loaf in a moderate oven.

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CHOCOLATE CREAM CAKE

Cream together a cup of sugar, a rounding tablespoon of butter, add two well beaten eggs, a half cup of milk and one and three-fourths cups of flour measured after sifting, then sift again with a well rounded teaspoon of baking powder. Beat all ingredients together until smooth and velvety, then bake in a square pan to make about two inches deep. Cover with a boiled white frosting to which add half a cup of cocoanut rolled fine and when that has set cover it with the following:

Cook together a cup of grated chocolate, a cup of sugar, a cup of milk and the yolk of one egg with a teaspoon of cornstarch dissolved in a little of the cold milk until it thickens. Spread over top and sides, or the cake may be cut in squares, frosted, then cover on top and sides of each square with this chocolate frosting.

DATE CAKE No. 1

One cup brown sugar	One teaspoon cinnamon
Three-fourths cup butter	One tablespoon brandy
One cup chopped dates	One teaspoon baking soda
One cup chopped nuts	One cup sour milk
Three eggs	Flour
One-half cup raisins	

Beat together brown sugar, butter, chopped dates, nuts, raisins and eggs. Then add cinnamon, brandy, baking soda stirred with one tablespoon hot water in one cup sour milk. Add to this enough flour to thicken.

Bake in moderate oven until done.

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DATE CAKE No. 2

One and three-fourths cup sugar	One-half teaspoon ground cloves
Nine eggs	One and a third cups cracker meal
One-half teaspoon cinnamon	Twenty dates
One-half teaspoon allspice	Five tablespoons bitter chocolate

Soak dates in wine or brandy over night. Mix sugar and yolks of eggs. Add to this the dates, cinnamon, allspice, ground cloves and grated chocolate. When beaten very light add one and a third cups cracker meal, and lastly beaten whites.

Use Chocolate Icing—Melt one-fourth cake bitter chocolate with little water, and stir over small flame until it thickens. Remove from stove, add powdered sugar, vanilla to taste, beaten white of an egg, more sugar until sufficiently thick, then ice.

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DEVILS FOOD CAKE

One cup sugar, one-half cup butter, one cup sweet milk, two eggs, two cups flour, vanilla, one teaspoon soda dissolved in warm water.

Boil one cup grated chocolate or one-half cup cocoa with one-half cup sugar and one-half cup milk. Cream sugar and butter, add eggs, milk, flour, and dissolved soda. Bake in moderate oven.

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DRIED APPLE FRUIT CAKE

Soak three cups of dried apples over night in cold water, drain in morning and chop fine; then stew slowly in two cups of molasses for 2 hours.

While this cools, cream one cup of butter with two cups of sugar. Stir one teaspoon of soda in one cup of milk and add to the butter mixture with the well beaten yolks of three eggs.

Add to the cooled dried apple mixture one cup raisins, one cup currants, 5s citron, one teaspoon cinnamon, one-fourth teaspoon allspice, which have been floured with part of the flour. Sift two teaspoons of baking powder in three and a half cups of flour and stir into the cake batter. Add one teaspoon vanilla. Lastly fold in carefully the whites of the three eggs beaten to a stiff froth. Bake 1 hour and 30 minutes in a moderate oven.

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FRUIT CAKE

One pound brown sugar	One-half pound almonds
One pound butter	Ten eggs
One pound flour	One-half pint molasses

Two pounds raisins
 Two pounds currants
 One-half pound citron
 One-half pound candied cherries

One nutmeg, ground
 One tablespoon cloves
 Two teaspoons baking powder

Cream butter and sugar well, add eggs, beat well; then add spices and fruit which has been well floured with part of the one pound of flour, add rest of flour and baking powder, and a little brandy if desired. Fold in the beaten whites last. Line pan with thick paper well buttered and bake in very slow oven about two hours. While still warm pour over cake one-half pint wine.

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JELLY ROLL

One-half cup sugar, two eggs, one tablespoon water, one-half cup flour, one teaspoon baking powder.

Mix above ingredients and add the water the last thing before putting in oven. Bake in square tin about 5 minutes. Then spread generously with currant jelly and roll. Keep roll in a napkin until served. This is sufficient for four persons.

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GINGER BREAD No. 1

One-half cup white sugar, one-half cup molasses, one-half cup butter, one small teaspoon of cinnamon, ginger, and one-half teaspoon of cloves, two teaspoons of soda, one cup hot water, two and a half cups of flour, two eggs.

Mix butter and sugar, add molasses and spices alternately mix flour with the soda dissolved in the water. Then add the two eggs well beaten. Bake slowly 45 minutes.

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GINGER CAKE

One cup sugar, one cup molasses, one cup water or sour milk, four eggs, three and a half cups flour, two level teaspoons soda, one level teaspoon cinnamon, one level teaspoon cloves, one level teaspoon nutmeg.

Beat the eggs and sugar, add molasses, then the soda dissolved in either the water or sour milk, alternate this with the flour into the egg mixture and put the spices in last, thoroughly mixing. Take less spices if preferred. Bake in two tins. Have the oven quite hot for 10 or 15 minutes then turn fire low.

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LADY BALTIMORE CAKE

One cup butter
 Two cups sugar
 One cup milk
 Three and a half cups flour

Three level teaspoons baking powder
 Whites of six eggs
 Lemon juice
 Vanilla

Cream the butter, add sugar gradually. Sift flour and baking powder three times. Add the milk, and last add the eggs; also lemon juice and vanilla. If this is too large, half makes a good sized cake.

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LOAF NUT CAKE

One and a half cups sugar
 One-half cup butter
 One cup nuts
 Whites of four eggs

Two and a half cups of flour
 One cup milk
 Two teaspoons baking powder

Cream sugar and butter. Add milk, flour and baking powder sifted together, beaten whites then nuts, floured. Bake in loaf and cover with icing.

LEMON CAKE—Like Pound Cake

Two and a half cups sugar, one cup butter, one cup sweet milk, juice of one and a half lemons and rind of one lemon, one and a half teaspoon soda, four cups flour, sifted three times; five eggs, beaten separately.

Cream butter and sugar, add yolks, then milk in which soda has been dissolved, then flour and beaten whites.

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MARTHA WASHINGTON CAKE

Bake one-half the usual recipe for Angel cake, in a layer cake pan, and when cold split and put together with a boiled custard, also spreading some of the custard on top of cake. Before serving whip one-half pint of whipping cream and spread over custard. Very nice to dot top with fresh strawberries in season.

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MOLASSES CAKE

Prepare two cups of molasses, two of brown sugar, one of sour milk, one teaspoon of soda, one cup of butter, two beaten eggs, five and a quarter cups of flour. Beat all together. Line a dripping pan with buttered paper and put in the dough. Sift white sugar over the top before baking and bake in a slow oven. This is excellent and will keep for weeks.

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NUT CAKE

Two-thirds cup butter

Two full teaspoons baking powder

One and a half cups granulated sugar

Three-fourths cup milk

Eight eggs, separated

One-half teaspoon vanilla

Three cups flour

One cup chopped nuts

Cream butter and sugar, add yolks, flour, milk, nuts, vanilla, baking powder and lastly beaten whites. Bake in a moderate oven.

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ONE EGG CAKE

Three-eighths cup butter creamed with one cup sugar, one yolk beaten light, one cup milk, two and a fourth cups flour, three teaspoons baking powder, one-half teaspoon vanilla.

Mix in order given, adding beaten whites last, bake in a shallow pan in moderate oven 20 to 30 minutes.

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PEACH CAKE

One-half cup sugar, one tablespoon butter, one-half cup milk, one egg, one cup flour.

Cream sugar and butter, add milk, egg and flour. Roll out as for cookies and line pie pan. Cover with peaches, peeled and halved. Put a little butter and sugar over top, and bake in a moderate oven.

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PLAIN WHITE CAKE

Cream a half cup of butter, mix in gradually a cup and a half of sugar, then add in small quantities a cup of milk and three cups of flour, to which has been added, after the first sifting, two rounding teaspoons of baking powder and then sifted again. Rounding teaspoon means those in which the baking powder comes as much above the edge of the spoon as the center of the bowl sinks below. Baking powder must be accurately measured if a cake

with big holes or a heavy one is to be avoided; the former condition for too much baking powder, the latter for too little.

After the flour and milk are thoroughly beaten in, fold in the stiffly beaten whites of four eggs and a teaspoon of any preferred flavoring. Having the cake pans well but lightly greased with an unsalted fat and flour lightly sifted over the fat, then shaken out, the batter put in quickly and the pans into the oven immediately before the baking powder effervesces and the air is separated from the egg whites. A little less flour should be used if the cake is to be baked in layers.

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SPANISH BUN

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|------------------------------|-----------------------------|
| Three-fourths cup butter | Two teaspoons baking powder |
| One and a half cups sugar | One teaspoon cinnamon |
| Four eggs, beaten separately | One teaspoon cloves |
| One cup milk | One cup nuts |
| Two ounces bitter chocolate | One-half cup raisins |
| Two cups flour, sifted | |

Cream sugar and butter, add yolks of eggs, milk, melted chocolate, sifted flour with baking powder mixed in it, all the dry ingredients and lastly the whites of eggs.

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SPICE CAKE No. 1

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|---------------------|----------------------------|
| One cup sugar | One teaspoon cinnamon |
| One-half cup butter | One-half teaspoon soda |
| One egg | One cup raisins |
| One cup sour milk | One-half cup nuts |
| Two cups flour | One-fourth teaspoon cloves |

Mix butter and sugar to cream, add eggs, milk in which soda has been dissolved, spices, flour, and lastly raisins and nuts which have been mixed with some of the flour. Bake in moderate oven.

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SPICE CAKE No. 2

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|----------------------|----------------------------|
| Two cups brown sugar | Three cups flour |
| One cup butter | One teaspoon allspice |
| One cup cold coffee | One teaspoon baking powder |
| One teaspoon soda | One cup chopped nuts |
| Two eggs, separated | |

Cream sugar and butter well then add the yolks of eggs and spices, then coffee in which soda has been dissolved, and flour mixed with baking powder, alternately. Dredge nuts and raisins with some of the flour and lastly the beaten whites. Bake about 45 minutes in a slow oven.

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SPONGE CAKE No. 1

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|---------------|----------------------------|
| Three eggs | One cup flour |
| One cup sugar | One-half cup boiling water |
| Vanilla | One teaspoon baking powder |

Cream yolks and sugar well, add flour and water alternately, flavor, and lastly the beaten whites. Bake in moderate oven until golden.

SPONGE CAKE No. 2

Six eggs

One cup sugar

One cup flour

Heaping teaspoon baking powder

Beat the whites to stiff froth, add the beaten yolks, then the sugar which has been sifted three times, then flour and baking powder. Bake in slow oven until done.

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SUNSHINE CAKE No. 1

Seven eggs, one and a fourth cups sugar, one-third teaspoon cream tartar, one and a half cups flour.

Beat the whites until foamy. Add cream of tartar, beat stiff. Then add sugar sifted three times, and yolks beaten stiffly. Fold in one and a half cups of flour sifted five times; flavor, and bake in moderate oven 40 minutes.

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SUNSHINE CAKE No. 2

Six eggs, separated; one cup sugar, three-fourths cup flour, one-third teaspoon of cream tartar, one teaspoon vanilla or one tablespoon moca essence.

First beat yolks of eggs well, stand aside, when whites are half beaten add cream tartar and beat stiff. Then add sugar, stir lightly, then flour lightly and lastly yolks. Bake in greased pan about 45 minutes in moderate oven.

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WHITE FRUIT CAKE

One and a half cups sugar

Two heaping teaspoons baking powder

One-half cups butter

One teaspoon vanilla

Four eggs

One cup seeded raisins

Three-fourths cup milk

One-fourth pound citron

One tablespoon water

One-fourth pound almonds

Two and a half cups flour

Cream butter and sugar, add yolks of eggs, milk, water, vanilla, flour and baking powder which has been mixed with a little of the flour. Put raisins, citron and blanched almonds through grinder, flour well and add to mixture, and lastly the beaten whites. Bake in loaf in slow oven for 1 hour or more.

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RECIPE FOR TWO CAKES

Two cakes may be made by using five eggs and the following recipes:

Cream together one cup of sugar and one-half cup of butter. Add one-half cup of sweet milk, then two cups of flour that has two teaspoons of baking powder sifted into it. Last fold in the beaten whites of three eggs and stir well. Bake this in two layers.

Put aside the whites of two eggs for icing and use the yolks you have for a simple gold cake. Use one-fourth cup of butter, one-half cup of sugar, one-fourth cup of milk, one cup of flour and one teaspoon of baking powder. Stir ingredients together and bake in a loaf. There will be enough icing for both cakes.

Tortes

ALMOND TORTE No. 1

Seven eggs (separated), one-half pound blanched ground almonds (leave out 18), one cup cracker crumbs, one lemon rind and juice, one tablespoon brandy, one cake grated chocolate, two cups sugar, one teaspoon cinnamon, one and a half teaspoons baking powder. Cream sugar and eggs. Mix almonds, baking powder, cracker crumbs together. Add chocolate and cinnamon. When mixed thoroughly add brandy and lemon juice, then the beaten whites. Bake about 1 hour in moderate oven, in spring form. Cut in half when cold and spread jelly between. Can be served with whipped cream.

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ALMOND TORTE No. 2

Ten eggs, one cup sugar, two cups almonds grated or ground, one lemon juice and rind, a little citron cut fine, three tablespoons finely rolled cracker crumbs. Beat yolks and sugar until very light, then add almonds; beat again, add lemon, citron, cracker crumbs and the stiffly beaten whites of eggs last. Bake in slow oven about 45 minutes.

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BREAD TORTE

Six eggs, one and a half cups granulated sugar, one cup grated cold boiled potatoes, one cup rye bread crumbs, one-half cup almonds, a little citron, one-half glass whisky, one teaspoon cinnamon, one teaspoon of baking powder. Beat eggs and sugar to a cream, add grated potatoes, slowly, and citron. Mix the bread crumbs with the baking powder and ground almonds, and then mix with the above, add cinnamon and whiskey and last add the beaten whites.

Bake in two layers; put together with whipped cream or chocolate frosting.

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CHERRY TORTE

One-half pound flour

One egg yolk

Five ounces butter

Two teaspoons brandy

Two ounces sugar

Make a dough of above, roll out and put in deep square pan, and cover with cherries. Bake this first. Cover cherries with sponge cake as follows:

Six eggs (separated)

One-fourth pound grated almonds

One-fourth pound sugar

Rind one lemon

Stir yolks and sugar 15 minutes, add lemon, almonds and stiffly beaten whites, and bake a light brown.

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CHEESE TORTE No. 1

Crust

One tablespoon sugar

One and one-half teaspoon baking powder

One tablespoon melted butter

One and one-fourth cup flour

One egg

Pinch salt

Mix like pie crust. Pat on bottom and side of spring form.

Filling

Six yolks	One and one-fourth pound cottage cheese
One and one-fourth granulated sugar	
One-half pint cream	One lemon (rind and juice)
One tablespoon flour	One tablespoon butter
	Six whites

Mix yolks and sugar well, add cream, then flour, rind and juice of lemon, melted butter and cheese which should be put through ricer, and last beaten whites.

Add same to crust, bake 1 hour in slow oven. Then turn out the light and leave in oven until cold.

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CHEESE TORTE No. 2**Crust**

Three-fourths box zwieback (ground)	One teaspoon cinnamon
One cup sugar	Three tablespoons melted butter

Mix thoroughly and pat with spoon on side and bottom of buttered spring form.

Filling

One pint cottage cheese	One-half teaspoon baking powder
Six eggs (separated)	One teaspoon vanilla
One cup sugar	Juice one-half lemon
One-half pint whipped cream	Pinch salt
Three tablespoons flour	

Cream yolks of eggs and sugar well. Add to this the cheese which has been put through ricer, flour, baking powder, vanilla, lemon juice, salt and whipped cream. Mix this thoroughly, and then add the beaten whites. Pour into pan and cover with one-half cup zwiebach. Bake 1 hour in very slow oven, and leave in oven 10 minutes after fire is out.

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CRACKER TORTE

Seven eggs (separated)	chocolate
Seven tablespoons cracker meal	Seven tablespoons chopped nuts
Seven tablespoons grated sweet	Seven tablespoons sugar

Beat yolks with the sugar, then add cracker meal, chocolate and nuts which have been well mixed. Then add beaten whites. Bake in moderate oven about 30 minutes. Serve with whipped cream which has been mixed with one-half cup grated sweet chocolate.

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DATE TORTE No. 1

Twelve eggs (separated)	One teaspoon cinnamon
One-half pound dates cut fine	One-half teaspoon cloves
Seven large soda crackers rolled fine	One-half teaspoon allspice
Two pieces German sweet chocolate	One orange (juice)
grated	One lemon (grated rind and juice)

Cream yolks of eggs with one pound pulverized sugar, to which add the above ingredients, and last the beaten whites. Bake 1 hour in moderate oven. Serve with whipped cream.

DATE TORTE No. 2

Three eggs	One cup dates chopped
One cup granulated sugar	One-half cup chopped nuts
One cup bread crumbs	One teaspoon vanilla

Beat the whites of eggs very stiff, add the beaten yolks and other ingredients. Bake slowly in a moderate oven for 30 minutes or longer if necessary. Serve with whipped cream.

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DATE AND NUT TORTE

Two cups sugar	One-half dates cut in quarters
Two heaping teaspoons baking powder	Six eggs
Seven heaping tablespoon cracker crumbs	One-half pound shelled English walnuts.

Beat whites very stiff, add beaten yolks, do not stir. Add dry ingredients, fold together lightly. Bake 30 minutes in moderate oven.

Sauce

One cup powdered sugar mixed with yolk of one egg, add stiffly beaten white and one-half pint cream which has been whipped, add brandy or sherry flavoring, beat until light and fluffy.

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GRAHAM CRACKER TORTE

One cup sugar	One cup graham crackers rolled and sifted
One-half cup butter	Two eggs
One cup milk	Two tablespoons baking powder

Cream sugar and butter. Add yolks of eggs, then milk the sifted flour, crackers and baking powder. Add the beaten whites. Bake in layers about 30 minutes.

Sauce

One cup milk	One and one-half cups sugar
One teaspoon cornstarch	Yolk of one egg

Put in double boiler and boil until thick. When cold add chopped nuts and juice of lemon. Put between layers and pour over cake.

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HAZEL NUT TORTE

One-half pound powdered sugar	One-half cup of dry grated sponge cake
Two full cups of hazel or English walnuts	One orange rind and juice
One and one-half cakes of sweet chocolate	One lemon rind and juice
	One-fourth teaspoon ground cloves
	Yolks of ten eggs

Beat yolks and sugar well together, add grated chocolate, cloves, lemon, orange, cake crumbs and last the beaten whites of eggs. Bake in three layers and spread with beaten cream between layers and on top.

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NUT TORTE No. 1

Seven eggs (separated)	Two teaspoons cracker or bread crumbs
One and one-half cup pulverized sugar	

One cup shelled English walnuts Juice and rind of lemon.
 One-fourth cup shelled almonds

Cream yolks and sugar for 20 minutes; then add grated nuts, bread crumbs and lemon. Add lastly the beaten whites. Put in spring form and bake in slow oven about 30 minutes. Turn out light and leave in oven till cool. Cover with white frosting.

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NUT TORTE No. 2

Six eggs (meats broken in pieces)
 One large cup sugar One-half cup dry bread crumbs
 One large cup English walnuts One-half cup flour

Separate eggs. Add sugar to yolks in mixing bowl and stir with wooden spoon until creamy. Beat whites to stiff froth and fold in lightly. Add flour, crumbs and nuts all to be worked in very gently. Pour into well buttered pan and bake in very moderate oven 1 hour.

For dessert serve with whipped cream and fresh or preserved strawberries.

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ORANGE TORTE

Six eggs (separated) Juice and rind two oranges
 Two cups powdered sugar One-half pound ground blanched
 Three-fourths cup rolled zwiebach almonds

Stir yolks and sugar 30 minutes. Add zwiebach, almonds, flavoring and lastly the beaten whites. Bake slowly in spring form 45 minutes.

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POTATO TORTE

One cup butter One-half cup of milk or cream
 Four eggs Two teaspoons baking powder
 One teaspoon cinnamon Two cups sugar
 One-half teaspoon cloves One cup mashed hot potatoes
 One-half cup melted chocolate One-half teaspoon nutmeg
 One and one-half cup flour One cup chopped almonds

Cream butter and sugar, add yolks of eggs, put in potatoes while hot, then milk, spices, flour and lastly the whites of eggs. Bake in layers and spread with chocolate and white icing.

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POTATO CHOCOLATE TORTE

One cup butter One cup grated almonds
 Two cups sugar One-fourth teaspoon cinnamon
 One-half cup cream Two and one-half cups flour sifted
 One cup potatoes boiled and riced three times.
 Four eggs One teaspoon vanilla
 Two teaspoons baking powder Rind one lemon

Cream sugar and butter, add beaten yolks and rest of ingredients; lastly beaten whites. Bake in moderate oven 1 hour. Sprinkle with powdered sugar.

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ZWIEBACH TORTE No. 1

Eight Zwiebach One cup chopped almonds
 Six eggs One teaspoon baking powder
 One cup sugar

Cream eggs and sugar. Roll the zwiebach and mix with dry ingredients. Lastly add beaten whites. Bake in moderate oven. Serve with whipped cream.

ZWIEBACH TORTE No. 2

Eight zwiebach grated or mashed fine	One teaspoon almond extract
Six eggs (separated)	Rind and juice of one lemon
One cup sugar	Two teaspoons baking powder
One-half glass whiskey	Two tablespoons water
One cup English walnuts grated	

Cream sugar and eggs. Mix zwiebach and baking powder together and add to sugar and eggs, then the beaten whites, and lastly the water. Bake about 45 minutes in moderate oven.

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WALNUT TORTE

Three-fourth pound powdered sugar	Seventy-five grated English walnuts
One and one-half tablespoons cracker meal	One teaspoon baking powder
	Nine eggs

Beat sugar and yolk of eggs well; add cracker meal which has been thoroughly mixed with baking powder. To this add grated nuts, and lastly well beaten whites of eggs. Bake one hour in a moderate oven.

Cookies, Small Cakes and Doughnuts

SUGGESTIONS FOR MAKING COOKIES.

Keep the dough as cold as possible and roll out a small portion at a time, cut out and bake as quickly as possible. Roll thick or thin as desired, soft or crisp. Use as little flour as possible on the board. If cold, the dough can be thinner, with flour. A baking sheet is the best thing to bake them on; if not possessed of one turn a dripping pan upside down and bake on the bottom. A pan with sides makes the cookies softer.

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ANISE CAKES

Five Eggs	One teaspoon baking powder
Two cups sugar	Flour enough to stiffen so they do
One-half cup anise	not run when dropped.

Drop in pans and set aside to dry 30 minutes before baking.

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ANISE DROP CAKES.

Four eggs, three-quarters of a pound of pastry flour, three-quarters of a pound of powdered sugar, one teaspoon of fine anise seed.

To make these little cakes successfully have flour and sugar weighed accurately, then sift flour three times, sift sugar once, then add to unbeaten eggs, and beat steadily for one-half hour (this is important, as the success depends on the thorough beating). Now add the flour and blend well; have ready a waxed sheet on which the anise seed has been sprinkled; now take a teaspoon and a cup of cold water, dip the spoon into the water then take up a round spoon of the mixture and drop onto the tin about two inches apart, making the rounds as even as possible. Let them stand over night (about twelve hours), then bake in a slow oven. While baking, these cakes raise much, having the appearance of being frosted, and must be baked a light yellow; if the edges look too uneven at bottom you can trim them with a pair of shears as soon as you take each one up.

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ANISE COOKIES

Four eggs	One tablespoon anise seed
Two cups sugar	Two cups flour

Stir eggs lightly for 15 minutes with two cups of sugar, then add the anise seed and the flour which has been sifted.

Drop with teaspoon on greased tins and let dry for 30 minutes. Bake in moderate oven for 15 minutes.

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ALMOND SLICES No. 1

Four eggs	One-half cup grated chocolate
One and one-half cups sugar	One cup grated or chopped almonds
One teaspoon ground cinnamon	One cup flour
One-half teaspoon ground cloves	One teaspoon baking powder
One-half teaspoon ground allspice	Mix in order given

Bake in a flat pan and cut into squares or diamond shape before serving.

ALMOND SLICES No. 2

Two cups brown sugar One teaspoon cinnamon
 Four eggs Two teaspoons baking powder
 One-half cup chopped almonds One and one-half cups flour
 Beat the sugar and eggs thoroughly add remaining ingredients and bake in large shallow pan 15 minutes in moderate oven. When cold cut in slices and ice.

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ALMOND COOKIES

One pound grated almonds One-half teaspoon vanilla
 One pound pulverized sugar One teaspoon sherry
 One teaspoon cinnamon One teaspoon brandy
 One-half teaspoon allspice Five cents citron
 One-half teaspoon cloves Three eggs (separate)
 Mix almonds and sugar well, then the yolks of eggs and cream thoroughly; add spices, flavoring, citron and lastly the beaten whites. Drop on oiled paper and then decorate with slices of citron, blanched almonds and candied cherries.

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ALMOND STICKS

Four cups of flour Four eggs; one yolk left for top
 Two cups of light brown sugar Two tablespoons cinnamon
 One cup of coarsely chopped almonds One tablespoon cloves
 One cup of coarsely chopped citron One-half tablespoon baking powder
 Mix eggs and sugar then add other ingredients, make the dough stiff enough to handle, cut in long strips then flatten and bake.

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ALMOND WREATHS

Four eggs, two-thirds cup of granulated sugar, two ounces of grated chocolate (sweet and bitter equal parts), three-quarters of a pound of ground almonds, run through food chopper.

Cream eggs and sugar for 15 minutes, add chocolate, then nuts; when well mixed form into rings by running through a pastry bag and tube, with an opening the size of a small finger; if you have no tube, make a cone of writing paper waxed with paraffin.

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ALMOND STRIPS

Four whole eggs One teaspoon cinnamon
 Two cups brown sugar One cup almonds blanched and cut fine
 Two cups flour

Mix above ingredients and bake in three flat greased pans in hot oven. When hot cut in regular strips one-half inch wide and five inches long; before taking out of pans, frost with one cup powdered sugar and two tablespoons water.

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CREAM SCONES

Take two cups of flour, four teaspoons of baking powder, two tablespoons of sugar, four tablespoons of butter, one-third cup of milk or cream. Mix and sift dry materials (flour, baking powder, sugar and salt). Cut in the butter with a knife; add the eggs, well beaten, and milk. Put on a floured board and roll to three-fourths of an inch in thickness. Cut in squares. Brush white of egg on them and then sprinkle with sugar. Bake in a hot oven over 15 minutes.

COOKIES No. 1

One cup sugar, one-half cup butter, two eggs, one small teaspoon baking powder sifted in the flour—just enough flour to roll nicely.

For ginger cookies add one-fourth cup molasses and spices as above.

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COOKIES No. 2

One cup butter	Two cups flour
Three eggs	Two cups sugar
One tablespoon baking powder	Four tablespoons milk

Cream butter and sugar, add eggs and milk. Mix baking powder with flour, add to above. Roll out thin and bake.

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COOKIES No. 3

Two cups of sugar, one cup butter, one cup of milk, three eggs, work together, add flavoring, two teaspoons baking powder, enough flour to make a soft dough, roll thin, cut out, sift over with sugar and bake.

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COOKIES—LEMON

One cup butter	Three eggs
One cup sugar	Two teaspoons baking powder
Flour	Lemon juice.

Cream butter and sugar well, add eggs, a little lemon juice, baking powder which has been mixed with enough flour to stiffen. Stand dough in refrigerator several hours before using. If necessary add more flour to roll. Brush with white of egg and sprinkle with chopped almonds and sugar before baking.

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BROWN COOKIES No. 1

One-half cup butter, one cup brown sugar, one-half cup white sugar, four eggs, separated; one-half cup of sour milk, one small teaspoon of baking soda, one-half cup sweet milk, one-third cake bitter chocolate, two teaspoons cinnamon, one teaspoon cloves, 10c nuts, 5c citron, one teaspoon baking powder, two cups flour. Cream butter and both sugars well. Then add the yolks of eggs and the sour milk in which the baking soda has been dissolved. Add the chocolate which has been cooked in the milk about 5 minutes. Then add spices, nuts, citron and baking powder which has been sifted with the flour, and lastly the beaten whites. Spread in buttered tin, and bake about 30 minutes, and when baked cover with white icing and cut in squares.

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BROWN COOKIES No. 2

One pound brown sugar, three eggs, separated; one teaspoon cloves, one teaspoon cinnamon, one teaspoon allspice, one-fourth pound almonds, 5c citron, one-half teaspoon baking soda, one and a half cups flour, one-fourth cup boiling water. Cream sugar and yolks. Dissolve baking soda in one-fourth cup boiling water. To the yolks add spices. Then flour and chopped nuts, and last beaten whites. Spread in flat tin. Bake about 20 minutes. Spread with white icing and cut in squares.

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BUTTER COOKIES No. 1

One-half pound butter, one and a half cups granulated sugar, two eggs, one lemon, rind and juice; one level tablespoon baking powder, four scant cups flour. Cream butter and sugar, add eggs, then lemon and last flour and baking powder. Mix well. Set in ice box till morning, roll out, brush with whole beaten egg, sprinkle with grated almonds, sugar. Cut and bake.

BUTTER COOKIES No. 2

Four cups flour
 One pound light brown sugar

One-half pound almonds
 One pound butter

Mix four cups of flour with one pound of light brown sugar and one-half pound of almonds chopped fine, then put in one pound of good butter and knead for about 30 minutes. Then put in your pans and flatten to proper thickness with your hands, as you can not roll out same. Then bake in a slow oven to a light brown, cut in squares while hot and sprinkle with a little sugar. This recipe will make 65 to 70 good sized cookies and the older they get the better they are.

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BUTTER COOKIES No. 3

One pound butter
 One pound sugar
 Four eggs, separated

One lemon, rind
 Six tablespoons alcohol
 Three and a half cups flour

Cream butter and sugar, add yolks and work well with hand; add lemon rind grated, alcohol, then stiffly beaten whites and about three and a half cups flour, or more if necessary to make a stiff dough. Let dough stand over night; roll thin, cut and bake in fairly hot oven until light brown.

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BUTTER COOKIES No. 4

One pound butter beaten until all the water is out of it, two cups sugar, five eggs beaten together, juice and rind of one lemon, one teaspoon vanilla, three tablespoons milk, can be left out; two teaspoons baking powder, flour enough to thicken and roll thin. Grind almonds, then mix with sugar and cinnamon. Sprinkle on dough, then fold over and roll out again, then bake in moderate oven.

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CALIFORNIA COOKIES

Two and two-thirds cups of flour, three level teaspoons of baking powder, one-fourth teaspoon of salt, one-third cup of butter, one-third cup of lard, one cup of brown sugar, one-half cup of chopped figs, one-fourth cup chopped raisins, one-fourth cup chopped walnuts, four eggs, one-fourth cup milk. Sift together flour and baking powder, and salt. Cream sugar and shortening, add yolks of eggs, milk, fruit and nuts, mixing thoroughly. Stir in half the flour, add the stiffly beaten whites, and finally the remaining flour. Drop by teaspoonfuls two inches apart on buttered tins and bake in a moderate oven 15 minutes or until brown. Enough for 65 cookies.

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CHOCOLATE MACAROONS

Whites of three eggs beaten stiff, one-half pound powdered sugar, one-half pound almonds, ground; one cake German sweet chocolate, grated. Mix all together, drop with a teaspoon. Bake in a slow oven, just warm.

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CHOCOLATE DIPS

Beat the whites of six eggs to a stiff froth, add one cup of sugar and beat well, then add the well beaten yolks and one cup of sifted flour. Flavor with lemon or vanilla. Add 1 heaping teaspoon of Baking Powder. Bake in a square pan and let cool. Cut in squares.

Icing—One-half pound Baker's Chocolate, two cups of sugar, one cup water. Let boil to a thick syrup. When cool dip cake into this and roll in powdered sugar.

DATE PADDIES

Two-thirds of a cup of soft butter, two and two-thirds cups brown sugar; when partly mixed break in four eggs and beat until light. Then add one-cup milk, three and a half cups flour, four teaspoons baking powder and mix until smooth. Add one teaspoon each cinnamon and nutmeg, one pound dates stoned and cut in half. Bake in gem pans in moderate oven and frost with icing.

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EGG COOKIES No. 1

Six eggs one cup butter, five teaspoons baking powder, one teaspoon vanilla, two cups sugar.

Cream sugar and butter, add eggs, vanilla, baking powder, and enough flour to roll out dough. Cut and bake in moderate oven.

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EGG COOKIES No. 2

Yolks of ten hard boiled eggs, one pound butter, one pound granulated sugar, chopped almonds, few.

Cream butter and sugar, add the yolks of the hard boiled eggs which have been rubbed to a paste; mix well, and add two whole raw eggs, rind and juice of one lemon and flour enough to roll. Roll moderately thin, and brush with one egg beaten with one teaspoon water; sprinkle with sugar and chopped almonds. Bake in moderate oven until a light brown.

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FIG ECLAIRS

To a half a cup of butter add a cup of boiling water and when boiling again add a cup of sifted flour and a spoon of salt, putting it in all at once and stirring over the fire until well mixed. Set aside until cool, then beat in one at a time three eggs dropped in whole and the mixture beaten for 3 or 4 minutes between each egg.

Drop in large spoonfuls on a well greased pan, about two inches apart. Bake 30 minutes in a moderate oven. Try one before taking all out, and if it does not drop when put in the cool air they are done. Make a small hole in the top or side and fill with a spoon of fig filling.

Fig Filling—Half a pound of figs chopped fine, six tablespoons of sugar, four teaspoons of orange juice and the grated rind of half an orange, cooked in a double boiler until the thickness of cream.

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FROZEN NUT COOKIES

Two cups sugar, one cup butter, three cups flour, two teaspoons baking powder, four eggs, one cup hickory or walnuts.

Mix butter and sugar, add the eggs, flour and baking powder, then the nuts rolled fine. Let dough freeze over night. In the morning roll thin and bake.

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FRUIT COOKIES No. 1

Two-thirds cup butter
One-half cup sugar
One-half cup syrup
One-half cup chopped nuts
One-half cup figs or dates
Two eggs

Two cups flour
One scant teaspoon soda
One scant teaspoon cinnamon
One-half teaspoon salt
One-half teaspoon nutmeg

Cream two-thirds cup butter, flank fat or crisco; beat into this one-half

cup each sugar and corn syrup. Sift together two cups flour, a scant teaspoon each of soda and cinnamon, one-half teaspoon each salt and nutmeg. To the flour add one-half cup chopped nuts and the same amount of figs or dates cut up, and add to the creamed mixture with two well beaten eggs. Drop from a spoon in small cakes and bake.

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FRUIT COOKIES No. 2

Two eggs, two cups brown sugar, two-thirds cup butter, one-half cup warm water, one teaspoon each of soda, dissolved in the water; cinnamon and cloves, one cup of raisins, chopped fine. Add flour enough to roll thin and bake.

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GINGER SNAPS

Boil four cups of molasses and stir in two tablespoons of butter. Remove from stove and add one tablespoon of ginger and one teaspoon salaratus rolled fine. Stir in four cups flour while hot, roll thin, cut out and bake.

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HAZEL NUT STRIPS

Take six eggs, a cup of granulated sugar, half a cup of almonds, and half cup of hazelnuts, each rolled or grated fine; a few drops of vanilla, and a quarter of a cup of flour, to which is added half an even teaspoon of baking powder. Beat yolks and sugar until light, add in succession nuts, flavoring, flour, baking powder, and, lastly, whites beaten to stiff froth. Bake in moderate oven in single sheet one-half inch thick, lining pan with paper and oiling well. When done spread with a thin layer of some tart jelly, cover this with boiled icing and sprinkle thickly with grated hazel nuts. Cut in strips inch wide and three inches long.

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GERMAN CHOCOLATE COOKIES

Two eggs	Grated rind one-half lemon
One cup brown sugar	One and one-third cups almonds,
Two bars German chocolate	blanched and chopped
One-fourth teaspoons cinnamon	One cup flour
One-half teaspoon salt	One teaspoon baking powder

Beat eggs until light, add sugar gradually, and continue the beating; then add chocolate, grated; and remaining ingredients. Drop from spoon on a buttered sheet and bake in moderate oven.

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HARD TACK

One cup chopped dates, one cup chopped walnuts, one cup sugar, two eggs, a dash salt, dash baking powder, three-fourths cup flour.

Mix sugar, salt, flour and baking powder. Add nuts and dates, well mixed, and last the beaten eggs. Spread not too thick, and bake about 20 minutes. When cool cut into strips, and roll in powdered sugar.

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LEBKUCHEN WITH PECANS

One and a half cups brown sugar, one tablespoon butter, one cup molasses, yolks of three eggs—use white for frosting; five whole eggs, two tablespoons whiskey, two and a half teaspoons cinnamon, one-half teaspoon cloves, one-half teaspoon allspice, one-fourth cake sweet chocolate, two and a half cups shelled pecans, three cups flour, two teaspoons baking powder.

Mix in order given. Spread in pans and bake. When nearly cold, cut and remove from the pan and ice.

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LEBKUCHEN No. 1

Four eggs, three cups brown sugar, two cups flour, one teaspoon baking powder, one cup walnuts, one-half teaspoon cinnamon, one-fourth teaspoon allspice, one-fourth teaspoon cloves.

Beat eggs, whole, with sugar until creamy; add flour, spices and chopped nuts. Spread in long pans, bake in medium oven and cut in squares while hot. Ice with one beaten white of egg and sugar.

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LEBKUCHEN No. 2

One and a half pounds dark brown sugar, one-half glass of wine, one scant teaspoon baking soda, one-fourth teaspoon cloves, one-half teaspoon allspice, one teaspoon cinnamon, two eggs, one-half cup nuts, chopped fine; flour.

Melt sugar in wine and put baking soda into same. Add spices. Beat eggs lightly and add to same. Mix nuts with some flour, add enough flour to thicken. Spread out in tins and cut in squares.

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LEBKUCHEN No. 3

Six eggs, three cups white sugar, one and a half teaspoons baking powder, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon allspice, two and a half squares chocolate, two and a half cups flour, juice of one-half lemon, one-half cup nuts.

Beat yolks of eggs well, fold in the beaten whites, add sugar and then the melted chocolate, lemon and spices. Mix baking powder with flour and sift twice; then add nuts. Spread in long pans. Bake in moderate oven 20 or 25 minutes. Cut in squares and frost if desired.

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MACAROONS

One pound granulated sugar, one pound pulverized sugar, 10 eggs, whites; one pound almond paste, two tablespoons flour.

Mix granulated and pulverized sugar, and put through sieve twice. Mix thoroughly the 10 beaten whites, one-half at a time, with sugar and two tablespoons flour. Rub one pound almond paste thoroughly until smooth. Add slowly into the sugar and egg mixture. Drop on papered pan about one teaspoon for each cookie. Bake in slow oven until light brown. These will keep for some time in a cool place in covered jar.

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MARGUERITES

Boil one cupful of sugar and half a cup of water until the syrup will thread. Remove to back of stove and add two marshmallows cut into small pieces. Pour on the whites of two eggs beaten until stiff, then add two tablespoons of shredded coconut, one cup of English walnuts broken in small pieces, and one-fourth of a teaspoon of vanilla. Spread saltines with this mixture and bake until delicate brown.

OATMEAL COOKIES No. 1

One-half pound butter, melted; two cups sugar, one teaspoon cinnamon, five tablespoons milk in which is dissolved one teaspoon soda, one cup raisins, three cups oatmeal, two cups flour, two eggs,

Mix all ingredients together, drop little from spoon, place but few in a row, as they spread. Bake in moderate oven.

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OATMEAL COOKIES No. 2

One cup "C" sugar, one cup butter, two cups flour, two tablespoons milk, three cups oatmeal, one egg, one teaspoon soda.

Cream sugar and butter, add egg, flour oatmeal and soda which has been dissolved in the milk. Roll thin and bake in quick oven.

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ONE EGG COOKIES

One cup of sugar, one cup of butter, one egg, one teaspoon baking powder, one teaspoon vanilla.

Cream sugar and butter, add egg and two cups of flour and enough more flour to roll out dough. Sprinkle tops of cookies with yolk and sugar and nuts if desired.

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ORANGE COOKIES

Three-fourths cup butter, six cups flour, one cup sugar, one heaping teaspoon baking powder, three eggs, grated rind of two oranges.

Cream butter and sugar, add eggs, then flour to which baking powder has been added, lastly the grated rind of two oranges. Roll thin but do not bake brown.

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PEANUT COOKIES No. 1

One-third cup butter, one-half cup sugar, one-third cup milk, two eggs, one and a half cups flour, one-half teaspoon salt, one cup finely chopped peanuts, one and a half teaspoons baking powder, one teaspoon lemon juice. Drop by spoonfuls on greased pans. Baked about 10 minutes in quick oven.

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PEANUT COOKIES No. 2

One cup of butter, one cup sour cream, two cups of sugar, two eggs, one teaspoon of soda, one cup finely chopped peanuts, flour enough to make soft dough. Cream butter and sugar, add eggs, sour cream in which the soda has been dissolved, and flour. Roll thin and bake.

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ROCKS No. 1

Three cups sugar, one-half cup sour milk, one teaspoon ground cinnamon, one-half teaspoon ground allspice, one-half teaspoon ground cloves, one-half teaspoon ground nutmeg, one teaspoon baking soda, one cup seeded raisins chopped, one sifter of flour, two teaspoons baking powder, one cup shortning, three eggs.

Cream shortning, sugar and eggs. Mix soda in milk, add all spices and raisins, then flour mixed with baking powder. Drop in pan and bake in hot oven.

ROCKS No. 2

One cup butter, one and a half cups brown sugar, three eggs, three cups flour, one cup English walnuts, one cup raisins, one teaspoon soda, one teaspoon vanilla.

Cream butter and sugar well, add eggs, soda which has been dissolved in two teaspoons hot water, flour, walnuts, raisins and vanilla. Reserve part of the flour for flouring the nuts and raisins. Drop from spoon and bake in moderate oven.

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SOUR MILK COOKIES

One-half cup butter, one and a half cups sugar, one-half cup sour cream, two eggs, one scant teaspoon soda, flour to roll.

Cream butter and sugar, add eggs, soda dissolved in sour cream, and flour enough to roll. Bake in moderate oven.

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SPICE COOKIES

One cup syrup, two teaspoons soda, one cup sugar, two eggs, one-half cup butter, melted; cloves, ginger, cinnamon, one cup sour milk, one cup flour, one cup shelled walnuts.

Beat eggs and sugar to a cream, add melted butter, syrup and one-half teaspoon of each spice. Then add flour and baking soda dissolved in a little water. Last add the milk and walnuts. Bake in a floured pan in moderate oven.

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DROP DOUGHNUTS

Two eggs, one cup sugar, pinch salt, pinch cinnamon, one cup rich milk, three cups flour, two teaspoons baking powder.

Beat eggs and sugar, add salt and cinnamon, then milk, and lastly flour and baking powder that has been sifted two or three times. Drop from a floured spoon into hot fat.

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DOUGHNUTS

Three tablespoons crisco or butter, three-fourths cup sugar, two eggs, one teaspoon nutmeg, one cup warm mashed potatoes, two and a half cups flour, three teaspoons baking powder, one teaspoon salt, one teaspoon vanilla, one-fourth cup sweet milk.

Cream crisco and sugar, add eggs, mashed potatoes, nutmeg, mace, milk and last the flour, baking powder and salt which have been sifted together. Roll as for cookies, cut and drop into deep fat.

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STUFFED DOUGHNUTS

Make doughnuts after your favorite recipe, roll thin, and cut out with small cookie cutter. Have prepared some stewed prunes or apricots drained from their juice. Place some of the fruit between two of the circles, press the edges firmly together, and fry in deep fat. When cold roll in pulverized sugar.

There is a secret connected with the making of these particular doughnuts and that is how to prevent them from splitting open while frying. It is the simple method of wetting the edges of the dough with milk before pressing them together.

FRYING DOUGHNUTS

When frying doughnuts have a pan of boiling hot water standing upon the range and as each doughnut is taken out of the fat dip it into the hot water very quickly, and observe the quantity of fat washed off from them in this way. The grease does not allow the water to penetrate into the doughnut and the heat of the cake evaporates the water almost instantly. After the frying is done allow the water to become cold and take from it the grease which has become hard.

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VIENNA PRETZELS

One-half pound sugar, one-half pound chopped nuts, one-half pound flour, yolks of six eggs.

Cream yolks and sugar, add flour and nuts. Form in pretzel shape, cover with white of egg, a little sugar and almonds. Bake in moderate oven.

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YOLK RING

Grated yolks of three hard boiled eggs, one raw yolk, one-half cup of butter, one-half cup of sugar, two cups of sifted pastry flour, one-half teaspoon of lemon extract, a dash of nutmeg or mace.

Cream butter, yolks and sugar until a light creamy mass; add other ingredients, kneed well, roll one-quarter inch thick, and cut with a doughnut cutter to form rings. When all are cut brush with well beaten egg, sprinkle with sugar and bake in moderate oven until a golden brown.

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FIG TARTS

Line gem tins with rich pastry and bake. Remove from tins. Then boil one pound of figs cut fine, one cup sherry wine, one cup water, and one cup sugar until tender and thick as jam. When cold, fill pastry cups. Whip half pint cream, sweeten, flavor with vanilla, and cover the top of each tart. This makes a dozen delicious tarts.

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PECAN TARTS

Beat yolks of three eggs to a cream, add half a cup of sugar, and beat for 5 minutes. Pound half a pound of shelled pecans slightly. Add them to the eggs and sugar. Place the mixture in patty pans lined with paste, bake 10 minutes; beat the whites of the eggs stiff, and two tablespoons sugar; spread on top of tarts and brown in oven.

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SNOW BALLS

Make a noodle dough with two eggs. Add one tablespoon butter, one teaspoon brandy, and roll very thin. Cut round, fry in deep hot fat. When done sprinkle top with pulverized sugar.

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NEWPORT CAKES

Take a pint and a half of flour, a half cup of sugar, a half cup of butter, a cup of milk. Having mixed with the flour two heaping teaspoons of baking powder, add the other ingredients, into which have been stirred two eggs beaten very light. Bake in tins for 20 minutes.

SCOTCH SHORTBREAD

Two pounds of flour, one pound of butter, a half pound of sifted sugar, a few citron, caraway comfits, and sweet almonds. Put a pound of butter into a basin. Squeeze it with your hands near the fire until the butter is quite soft. Squeeze into it the same way the flour and sugar. Add the sweet almonds chopped fine. Mix well together. Shape portions of it into small cakes a half inch thick, using the floured hands as before. Bake in a slow oven. Sprinkle over them the citron and caraway comfits.

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COCOANUT BALLS

Make a good spongecake and bake about two inches thick in square pan. When done cut in cubes, dip in boiled frosting, then in shredded cocoanut. If a dainter cake is desired the foundation may be made of angel's food.

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GRAHAM TEA CAKE

One cup of granulated sugar, one tablespoon of butter, one egg; beat these together and add one cup of sour milk, one teaspoon of soda, one teaspoon of cinnamon, one cup of chopped raisins (these may be omitted), two cups of graham flour. Drop with teaspoon on buttered pans and bake.

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DANISH SNOWBALLS

Take two tablespoons butter and put into a stewpan. Set over fire and stir in it two cups of flour. Then one and one-half cups of boiling water. Mix and stir this over the fire until it forms smooth around the pan. Take from fire and cool. When cool, beat into it five eggs, one at a time; beat hard for 10 or 15 minutes, and in the meantime have a kettle of boiling fat on the stove. With a teaspoon form dumplings and drop into the fat. Boil about 10 minutes. Then put on heavy brown paper to drain. Serve hot with powdered sugar.

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NEW ENGLAND SEED CAKES

Rub together thoroughly one pound of flour and one-half pound of butter, then beat in three-fourths pound of sugar and four eggs until creamy, adding one-half teacup of caraway seeds and one tablespoon rosewater; drop by dessert spoonfuls onto a greased tin and bake from 20 to 30 minutes in slow oven.

Candies

BROWN CREAM TAFFY

Two pounds brown sugar Butter, size of an egg
One teaspoon vinegar One-half cup water

Boil all together until it will harden when a little is dropped in cold water, and add four drops of extract of orange. Pour into well greased pan; when cool enough to handle pull until creamy.

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BUTTER FUDGE

Boil six tablespoons of water, six tablespoons of sugar, two of butter, and twelve of corn syrup in a pan till it forms a soft ball when tried in water. Take from fire and beat till creamy. Pour on a buttered platter and cut in squares. This makes just a small recipe, about one-half of usual fudge recipe.

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BROWN SUGAR FUDGE

Take one-half cupful of milk, let it boil, then put in a little over a cupful of white sugar and one-half pound of brown sugar. Let it come to a boil, then try a little of the candy in cold water. Before you take it off the stove put in some chopped walnuts, then take it by an open window, beat it till little spots come on it, then put it in the box which you have put wax paper in. Let it cool before you put cover on.

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CARAMEL BRANDY CANDY

Two cups granulated sugar, one cup milk stir before putting on fire, until sugar melts, then boil until drops in strings from spoon. In separate saucepan melt three-fourths cup of granulated sugar (caramelize) until it is a light brown, pour it in with other, beating hard; then add two tablespoons brandy, one tablespoon vanilla, lump butter size walnut, beat until it begins to crack and pour on platter.

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CHOCOLATE MARSHMALLOWS

Two cups of sugar, three tablespoons of chocolate or cocoa, one teaspoon of butter. Mix well and add one-half cupful of sweet milk. When boiling drop in the marshmallows. When done beat well and add one teaspoonful of vanilla extract. Pour into buttered pan. When cold cut in squares.

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CHRISTMAS CANDY

One cake of crystallized pineapple, one-quarter pound cherries, one-quarter pound English walnuts. Chopped comparatively fine and stirred into the fudge when you remove from the stove. When thick pour on buttered plate and cut into squares when cold.

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COCOANUT CANDY

Two cups sugar One-half cup milk
Three-fourths cup cocoanut

Boil sugar, milk and cocoanut 5 minutes. Remove from fire, stand pan in cold water and stir until it creams. When cold cut in squares.

COCOANUT CREAMS

Three cups of white sugar with enough water to moisten; put on to boil until it threads, then take it off and add a small piece of butter and add as much cocoanut as liked, and then beat until white and creamy. Drop by spoonfuls on waxed paper and put in cool place. May be flavored if liked.

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COCOANUT CREAM CANDY

Three cups of white sugar, scant cupful of water, half teaspoon of cream of tartar; boil ten minutes, then add one cupful of cocoanut, beat together, and drop on white paper by the spoonful.

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COCOA FUDGE

One and one-half cups of sugar, one-half cup of sweet milk, a small piece of butter, six teaspoons of cocoa, one-half teaspoon of vanilla. Mix sugar and cocoa and add milk. Let boil, stirring so it won't burn. Add butter and vanilla. When it forms a small ball when dropped in cold water take from fire and beat. This makes it creamy. Pour on buttered plate and mark in squares.

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CORN TAFFY

Take a 10c can of corn syrup, one cup of brown sugar, two tablespoons vinegar, one tablespoon butter; boil until it snaps in water. Pour on to a buttered platter and pull. This is delicious.

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CHOCOLATE CARAMELS

Two cups of sugar, one cup of New Orleans molasses, one-half cup of chocolate grated, one cup of milk, butter half size of egg. Boil half an hour, stirring to keep from burning. Pour in buttered pans and when cool cut in squares.

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CHOCOLATE CREAMS No. 1

Whites of two eggs, one and one-half tablespoons vanilla, one and one-half tablespoons water, two pounds granulated sugar. Put eggs, vanilla and water in a bowl, set in a dish of boiling water, and stir in sugar. When thick enough to mix, take on kneading board and work into shape, put on plates sprinkled with some sugar to keep from sticking. Let stand until hardened and then dip into melted Baker's chocolate. Lay on buttered papers.

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CHOCOLATE CREAMS No. 2

Boil one cup granulated sugar and one-fourth cup milk without stirring till it spins a thread when dropped from a spoon. Cool partly and beat until thick and creamy, add one-fourth teaspoon vanilla, turn on a buttered plate and mold into small balls. When dry, dip in melted chocolate and drop on waxed paper. This fondant can be used for nut creams, date creams, or in any way desired.

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DATE FUDGE

Two cups sugar
One-half cup milk
One teaspoon vanilla

Butter size of walnut
Two squares chocolate
One-fourth pound dates cut fine

Boil sugar, milk, butter and chocolate 4 minutes. Add vanilla and dates; beat until creamy; put in buttered pan to cool.

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DIVINITY CANDY

Two cups granulated sugar, one-half cupful corn syrup, one-half cup water. Cook till it threads a little, then pour in white of one egg well beaten; beat till creamy, then add one cup walnuts chopped fine.

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FRUIT CANDY

Three cups sugar	One-half cup nuts
One and one-half cups milk	Butter size of walnut
Four squares chocolate	One-half cup raisins
One-half cup cocoanut	

Add milk to sugar and let cook until it comes to a boil, then add butter and chocolate and let cook until it forms a ball in cold water. Take off stove, add other ingredients and beat until creamy. Pour in buttered plate and when cold cut into squares.

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FRUIT FUDGE

Three cups of granulated sugar, one-half cup milk, one tablespoon butter, one-half teaspoon vanilla, one-half cup of nut meats, one-half cup of figs, dates or raisins, and one-half cup of shredded cocoanut. Boil sugar, butter and milk until a soft ball forms when dropped into water. Remove from fire and set in a dish of cold water after vanilla has been added. Cool until almost cold, beat rapidly, adding nuts and fruit. Pour into platter and cut into squares.

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FRENCH DAINTY

Two envelopes Knox Acidulated Gelatine	One and one-half cups boiling water
Four cups granulated sugar.	One cup cold water

Soak the gelatine in the cold water 5 minutes. Add the boiling water. When dissolved add the sugar and boil slowly for 15 minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoon of lemon flavor found in separate envelope, dissolved in one tablespoon of water and one tablespoon lemon extract. To the other part add one tablespoon brandy, if desired, one-half teaspoon extract of cloves and color with the pink color. Pour into plates that have been dipped in cold water. Let stand over night; cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavorings and colorings.

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FUDGE SANDWICH

Two cups of sugar, half cup of milk, butter size of an egg. Boil until it forms a ball in cold water. Set away until cold, then beat until creamy, adding one-half cup of chopped nuts, pour into a pan which has been covered on the bottom with oiled paper. Set away..

Use the above recipe, but brown sugar instead of white, and one-eighth cake of chocolate. Boil until it forms a ball in cold water, set away until cold, then beat until creamy, adding one-half cup of chopped nuts.

Spread on top of the white. Set away for a few seconds, then cut in squares.

MAPLE TAFFY.

Two cups of maple syrup, one cup of sugar, one-half cup of water, butter size of an egg; boil until it threads from spoon, pour on buttered plates, and when cold enough, pull.

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MARSHMALLOW FUDGE

Two cups of brown sugar, one cup of milk, one-fourth cake of chocolate. Boil until a soft ball can be formed when dropped in cold water. Take from fire, adding a tablespoon of butter. Let the mixture stand about a minute and then beat until creamy, adding vanilla and marshmallows. Pour in buttered tins and cut in squares.

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MARSHMALLOW DAINTIES

One envelope Knox Sparkling Gelatine	Few grains salt and flavoring to taste Two cups (one pint) granulated sugar
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Soak the gelatine in ten tablespoons cold water. Boil the sugar with ten tablespoons water until it threads. Add gelatine to syrup and let stand until partially cooled. Add salt and flavoring, beat with a whip until too stiff, then with a large spoon until only soft enough to settle in a sheet. Dust granite pans thickly with powdered sugar; pour in the candy about half inch deep and set in cool place until thoroughly chilled. Turn out, cut in cubes and roll in powdered sugar. This recipe will make over 100 marshmallows. Nuts, chocolate, fruit juices in place of part of the water, or candied fruits chopped may be added—or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.

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NEW FUDGE RECIPE

Three cups granulated sugar, one square chocolate, butter size of walnut, one scant cup milk, one scant half cup water. Mix thoroughly, boil, stirring occasionally, until a firm ball forms, when tested in cold water. Remove from stove and let stand in cold water for 10 minutes without stirring. Have ready in a good sized saucepan the stiffly beaten whites of two eggs with one-half teaspoon salt. Pour the chocolate mixture gradually over the beaten whites, stirring constantly. Beat for a few minutes until it stiffens. Pour into buttered tins. Cut in squares.

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NOUGAT

Butter the bottom of a shallow pan and arrange on it nut kernels (blanching almonds, splitting walnut kernels, and filberts), and bits of crystallized fruit. Make a syrup by cooking together a pound of granulated sugar and a half-cup of cold water until it spins a thread. Do not stir. When a little of the syrup forms a soft ball when dropped in cold water take from the fire and as soon as it is lukewarm begin to stir. Keep this up until the mixture becomes white and creamy, and then pour it over the fruit in the pan. When cool mark into squares.

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NUT CARAMELS

Four cups of brown sugar and enough milk to moisten. Boil until it threads. Add butter and any kind of nuts, also flavoring; beat until creamy, then pour into well buttered platter and mark into squares.

rolling in powdered sugar; arrange on a large platter, ornamenting the top of each with a little pulverized rock candy to simulate ice.

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PRALINES OR SUGARED PECANS No. 1

Boil two cups of sugar with one cup of water until it strings, put in three full cups of nuts and stir a minute or two while on the stove and sprinkle a bit of cinnamon; take from fire and spread on a platter, break apart before they cool.

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PRALINES OR SUGARED PECANS No. 2

Two cups of sugar, one-half cup of maple syrup, one-half cup of cream. Boil until a soft ball can be formed when dropped in cold water. Remove from the fire, adding a tablespoon of butter, and beat until creamy, putting in a cup of chopped nut meats and a teaspoon of vanilla. Drop into buttered tins and set outdoors to cool.

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SYRUP FOR POP-CORN BALLS

One and one-half cups molasses One teaspoon vinegar
One cup sugar Pinch of soda

Butter size of a walnut

Boil everything except soda, until will string, and then add soda.

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TAFFY

Two cups granulated sugar, one cup vinegar, one tablespoonful of butter. Boil until crackles when dropped in water.

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TOASTED MARSHMALLOWS

Toasted marshmallows are delicious served as follows: Place each marshmallow on a square cracker and before placing in the quick oven to toast put a tiny bit of butter on each marshmallow. This makes them brown quickly. Serve as soon as taken from the oven.

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VANILLA CREAM

Break into a bowl the whites of one or more eggs, as the quantity you wish to make will require; add to it an equal quantity of cold water, then stir in powdered sugar until you have it stiff enough to mold into shape with the fingers. Flavor with vanilla to taste. After it is formed into balls cubes or lozenge shape, lay them upon plates or waxed paper and set them aside to dry. This cream can be worked in candies similar to the French cooked cream.

Cereals

METHOD OF COOKING CEREALS

Remove any foreign substance. Double boiler is best for cooking. Keep water boiling while cereal cooks. Boil water in upper part of boiler, add salt and cereal, cook over fire about 15 minutes, stirring constantly; then place over water and cook until done.

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TIME FOR COOKING CEREALS IN DOUBLE BOILER

Rollled Oats—One cup to three cups boiling water. Cook 4 hours.

Hominy Gritts—One cup to five cups water. Cook 5 or 6 hours.

Cream of Wheat—Three-fourths cup to one quart of water. Cook 2 hours.

Rice—One cup to four cups boiling water. Cook until tender.

Salt should be added to all cereals.

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CORN MEAL MUSH No. 1

Put a quart of water over the fire in a large kettle, add a teaspoonful of salt, and when it boils sprinkle in slowly a pint of corn meal, stirring until all is in; then boil rapidly for ten minutes, stirring often enough to prevent its sticking; then push the kettle back or reduce the fire and cook over a very slow fire for two hours or more. This can be cooked in a fireless, not putting in quite so much water.

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CORN MEAL MUSH No. 2

Bring one quart of salted water to the boiling point. While this is being done mix one pint of meal, one pint of milk and a tablespoon of sugar. Pour this gradually into the boiling water. Let cook slowly 20 minutes. Set in square mold to harden. In the morning slice about an inch thick, roll in flour and fry in deep fat (like doughnuts). The mush, if properly made, should "puff." Be sure to have the fat hot enough or the mush will fall to pieces.

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BERRY MUSH

Add one-half cupful of water to each quart of fruit and stew, mashing to a pulp and pressing through a sieve; then to each quart add a scant cup of fine hominy, cooking 45 minutes in a double boiler; turn into a buttered bowl or dish to mold, and when cold turn out onto a plate and serve with cream and sugar. It can be served hot if desired.

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FRIED MUSH

Into two quarts of boiling water stir one tablespoon of salt and one cup of flour mixed with one quart of Indian meal. Beat well or it will be lumpy. Boil gently for two hours. Turn into dishes dipped into cold water, and set away to cool. In the morning cut slices an inch thick and fry brown in fat. You can cook enough at one time for several breakfasts.

OATMEAL WITH DATES

Add a tablespoon of seeded and chopped dates to each dish of well cooked oatmeal and serve with sugar and cream.

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STRAWBERRIES AND CEREAL

Take a dish of toasted corn flakes, put fresh strawberries or fresh raspberries over top, with plenty of cream and sugar, make a most palatable breakfast dish.

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SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

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SHREDDED WHEAT BISCUIT WITH STRAWBERRIES

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

Cheese Dishes

CHEESE BALLS

To one cup mild cheese add one-half cup grated bread crumbs, five drops Worcestershire sauce, and one egg well beaten; mix well and roll into small balls; place in wire basket and fry in hot lard to a delicate brown.

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GOLDEN BUCK

Put a tablespoon of butter and three cups of grated or shaved cheese in a frying pan and let them become thoroughly melted. When this stage is reached put in a gill of hot water, stir until you have the smooth, thick compound, season to taste with a saltspoonful each of salt and dry mustard, and serve on rounds of buttered toast. Have ready a poached egg for each round of toast and put this on the cheese. This should be eaten at once, or the cheese will become stringy.

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CHEESE DELIGHT

Toast and butter four pieces of bread and lay in baking dish (casserole), cover with a half pound of grated cheese, then make a cream sauce of one tablespoon of butter, one tablespoon of flour, one and one-half cups of rich milk, salt, pepper, and dash of red pepper; pour over the toast and cheese and bake about 15 minutes.

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HOT CRACKERS AND CHEESE

Shave ordinary dairy cheese thin, butter crackers lightly, lay the cheese upon them, dust with salt and pepper, and place in the oven until the cheese is melted and the crackers browned.

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FRIED CHEESE TOAST

Cut thin slices of bread, lay sliced cheese between two thicknesses of the bread, and fry quickly in butter. Take care it does not scorch.

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CHEESE TOAST

Make the toast, sprinkle it with grated or shaved cheese, and set in the oven long enough to melt the cheese.

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CHEESE CRUSTS

Roll flat the scraps of crust left after baking pies, cut in small squares, and cover with grated cheese. Bake in a hot oven. This is an excellent way to use the extra bits of pie crust.

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CHEESE WITH PEPPERS

Melt two heaping tablespoons of butter in the chafing dish, add five tablespoons of chopper green or red peppers, one chopped onion, cup of grated cheese, quarter cup of cream or milk, seasoning of salt, pepper and paprika, and four well beaten eggs. Cook until thoroughly mixed and serve hot on buttered slices of toasted bread.

CHEESE FONDU OR PUDDING No. 1

Add a tiny pinch of baking soda to a pint of milk and heat it in a double boiler. When it is warm put in a cup of bread crumbs and let them soak for 15 minutes. Add to the bread and milk a tablespoon of butter and a cup of grated cheese. As soon as the cheese is melted, put in two beaten eggs, cook a couple of minutes, add salt and red pepper to taste, turn all the ingredients into a pudding dish, and bake, covered, in a quick oven for 15 minutes. Uncover and brown and serve at once, as it falls quickly after it leaves the oven.

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CHEESE FONDU No. 2

Into a double boiler put a cup of milk, a scant cup of soft white bread crumbs, a tablespoon of butter, and two cups of grated cheese. Cover and let cook together until the cheese is melted. When this stage is reached whip in two well beaten eggs, cook until the mixture is creamy and begins to thicken, season to taste with salt and a little red pepper or paprika, and serve. It is good eaten either on crackers or on toast.

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CHEESE FONDU No. 3

Two cups of cheese, grated fine; one cup of milk, one cup of fine bread crumbs, tablespoon of butter, one teaspoon of dry mustard, sufficient paprika to flavor to taste, and two eggs. Put the butter in the chafing dish; when melted add the milk, bread crumbs, cheese, and mustard, stirring constantly. Season with paprika, and just before serving add two eggs beaten light. Serve on buttered toast.

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CHEESE PUFFS

One-fourth cup grated cheese, one egg, two tablespoons melted butter, pinch of salt, one-fourth teaspoon mustard, little pepper. Mix ingredients well. Toast slices of bread on one side only and spread cheese mixture on untoasted side; brown in oven and serve hot.

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CHEESE RAMEKINS

Four tablespoons grated cheese, four tablespoons butter, one-half cup of cream, three eggs, pepper and salt. Cook cheese, cream, butter and seasoning until smooth. Add eggs, well beaten. Fill the ramekins three-fourths full and bake 6 minutes. Serve hot.

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WELSH RAREBIT No. 1

One-half pound grated cheese, two eggs well beaten, pinch red pepper, one-half cup cream, one-half teaspoon salt, one tablespoon butter. Cook until thick and spread on toasted crackers.

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WELSH RAREBIT No. 2

One cup of hot milk	One-fourth teaspoon paprika
One-fourth pound grated cheese	One teaspoon flour
One-half teaspoon salt	One egg, well beaten
One-fourth teaspoon mustard	One teaspoon butter

Put milk to heat. Mix cheese, flour, egg, mustard, salt and paprika in sauce pan. When milk is scalding hot add little at a time to cheese mixture.

Cook slowly until smooth as cream. Take from fire and add butter. Serve on toast.

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WELSH RAREBIT No. 3

One pound cream cheese	One teaspoon dry mustard
Two yolks of eggs	Dash cayenne
One tablespoon Worcestershire sauce	Dash tabasco
One teaspoon white pepper	One-half glass of beer

Cut cheese fine—when nearly melted add slowly one-half glass beer—until thoroughly melted, and then add other ingredients which have been thoroughly mixed. Serve hot on toast.

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ROQUEFORT CREAMED CHEESE

One-fourth pound Roquefort cheese	Caraway seed
One pkg. cream cheese (Blue Label)	One-half pint whipped cream
Grated onion to taste	Paprika

Cream Roquefort and cream cheese, season with grated onion, add caraway seed and paprika, then add whipped cream. Less cream may be added if cheese is to be stiffer. Can be made into balls or served heaped in a dish.

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CHEESE STRAW

One tablespoon flour	One teaspoon milk
One tablespoon Parmesan cheese	One-half yolk of egg
One-third tablespoon butter	Cayenne to taste
Dash pepper	Slight grating of nutmeg

Mix the dry ingredients and add the milk, the yolk of egg, and butter softened. Mix well with a spoon and when the mass is smooth divide it into two parts and roll these very thin. Cut into narrow strips about three inches long and bake in a very slow oven 15 minutes. Serve hot.

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SCALLOPED CHEESE

Scalloped cheese is a good substitute for meat, as one pound of cheese is equal to two pounds of meat. Butter a baking dish, put in a layer of bread cut into squares, add a layer of cheese cut small, dust with salt and paprika; add more bread, about a half of a stale loaf, one cup of cheese, and one-half teaspoonful of salt. Beat two eggs light, add one pint of milk, pour over the bread and cheese; bake half an hour in a moderate oven.

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CHEESE SOUFFLE

Two tablespoons butter	One-half teaspoon salt
Three tablespoons flour	Cayenne pepper
One-half cup scalded milk	One-half cup grated cheese
Three eggs (separated)	

Melt two tablespoons butter, add three tablespoons flour. When well mixed add gradually one-half cup scalded milk, one-half teaspoon salt, dash cayenne pepper and one-half cup grated cheese. Remove from fire, add yolks which have been well beaten. Cool mixture, and fold in whites of eggs, which have been beaten until stiff and dry. Pour into buttered baking dish, and bake 30 minutes in slow oven. Serve at once.

Dressings or Stuffings

APPLE STUFFING

For duck or goose just quarter and core apples and fill the fowl.

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BREAD DRESSING FOR POULTRY

Soak some stale bread in cold water and squeeze dry. Heat about two tablespoons fat in a spider—brown in this a finely chopped onion—then add the bread and stir lightly until the fat is absorbed. Let cool, then mix in two well beaten eggs; season with chopped parsley, ginger, salt and pepper. The eggs may be omitted, and the dressing still be very good.

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CHESTNUT DRESSING

Soak crackers in cold water for 10 minutes, squeeze dry, add two well beaten eggs, a little chopped parsley, salt and pepper, then add chestnuts which have been skinned and cut in two.

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DRY BREAD DRESSING

For roast bird or chicken two cups bread crumbs, two tablespoons melted butter; season with salt pepper, poultry seasoning, and mix all thoroughly.

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OYSTER DRESSING FOR POULTRY

Melt one-fourth cup of butter and mix with one and one-half cups of cracker crumbs, two teaspoons of lemon juice, a little chopped parsley, salt and pepper, and two eggs, well beaten. Then add one pint of oysters.

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MOIST BREAD DRESSING

Enough bread broken into small pieces to fill the fowl: thoroughly moisten it with either hot water or hot milk. Season well with salt, pepper, paprika, finely cut celery, green pepper and parsley and a pinch of sage, add last plenty of melted butter and mix well. If this is not pressed too firmly into the fowl it will be a light delicious dressing. For oyster dressing take half oysters and half dressing.

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POTATO DRESSING FOR FOWL

Peel and grate four good sized raw potatoes, pass through sieve. Let water stand until starch has settled; throw off water and put starch into grated potatoes. Add two well beaten eggs, three tablespoons fat, one tablespoon flour, salt and pepper to taste. Mix well and stuff into fowl.

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RICE DRESSING

To one cup of rice add two cups of water—if two stiff add more water—plove this in double boiler and par boil, season with salt and pepper, a little chopped parsley if desired, a little ground ginger; mix all together. Can be used in any fowl.

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STUFFING FOR BAKED FISH

Put one large tablespoon butter into sauce pan. When melted stir into it one cup crackers or dry bread crumbs, one teaspoon chopped onion, one teaspoon chopped capers, one-fourth teaspoon salt, one-fourth teaspoon pepper, one teaspoon chopped parsley. If a moist stuffing is preferred add one quarter cup of milk, stock or water.

Dumplings, Noodles, Etc.

CRACKER DUMPLINGS

Beat one tablespoon fat (that from off the soup preferred) well, with a fork, continue beating into this one egg, add some finely cut parsley, one-half cup cracker crumbs. Roll into little balls, drop into boiling soup, and cook 15 minutes.

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EGG BARLEY

Make a very stiff noodle dough, work the dough in a hard ball, let dry and grate—drop in soup, boil about 5 minutes.

FARINA SOUP DUMPLINGS

Cream one tablespoon butter and one egg, stir thoroughly, and gradually pour in some raw farina (or cream of wheat) stirring evenly to avoid lumps. Care should be taken not to use too much farina. Allow this to stand for 30 minutes. With a spoon slice off thin pieces and drop into the boiling soup. Boil a few minutes, and serve.

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GOOD DUMPLINGS

Never soggy. Can be warmed over and are just as good as when freshly made. Two teacups of flour, two teaspoons of baking powder, one heaping teaspoon of salt, cold water enough to make soft dough. Drop in spoonfuls in boiling gravy and cook twenty minutes. Fine with chicken, beef, mutton or veal stew.

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ROYAL CUSTARD FOR SOUP

Two egg yolks, two tablespoons milk, a little salt, pepper and finely minced parsley. Mix thoroughly and pour into buttered baking dish, set into a pan with water in it, into the oven and bake. Turn out when cold and cut in small cubes.

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DUMPLINGS FOR SOUP No. 1

Two tablespoons fat beaten to cream, beat two whole eggs into this very lightly, add three-fourths cup cracker dust and beat again, add a pinch of salt, drop a spoonful at a time into boiling soup.

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DUMPLINGS FOR SOUP No. 2

Put whites of two eggs into a cup and fill the cup with milk, put same into a small kettle with one cup of flour and butter the size of two walnuts. Stir over a slow fire until it clears from the pot. After it has cooked a little add the yolks and a little salt, and a grating of nutmeg. Put into soup with a small spoon and let come to top of soup, then it is ready to serve.

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DUMPLINGS FOR SOUP No. 3

Beat the whites of three eggs to a froth. Add pepper, salt, a dash of ginger and the beaten yolks of the eggs. Stir in enough cracker or matzos meal to make a stiff dough. Roll in small balls and fry in hot fat to a golden brown. Do not cook in the soup, pour hot soup over the dumplings and serve at once.

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MEAT DUMPLINGS FOR SOUP

One and one-half cups chopped cooked meat, also few cooked chopped chicken livers, one large onion cut fine and fried light brown, one egg, season

well; stir all together. Make noodle dough, roll thin, cut into two inch squares, place teaspoonful of above mixture on each square and pinch together in three cornered shapes. Boil in salted water for about 10 minutes, drain in colander. Put in the soup and let come to a boil before serving.

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MARROW BALLS FOR SOUP.

Take the raw marrow from the soup bone (a shank bone always has it) cream it and break a whole egg into it and mix as well as possible, season with salt, pepper, paprika, little nutmeg and finely cut parsley; finely chopped nuts may also be added, then stir in enough finely rolled cracker crumbs or matzo meal so it can be rolled into small balls, size of marbles. Have soup slowly boiling when balls are dropped into it and let them boil ten minutes. It is best to roll one and try it in a cup of boiling water, if it falls to pieces, it needs more crumbs or meal. To have them light use just enough crumbs so they will stick together. A pinch of baking powder may be added.

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NOODLES

To three eggs (slightly beaten) mixd with two tablespoons of water and a little salt, add enough flour to make a stiff dough; work it well for 15 or 20 minutes, adding flour when necessary. When it is smooth and elastic cut off a small piece at a time and roll it as thin as a wafer then let dry. It can be rolled very thin by placing a cloth under it. Sprinkle the thin sheet with flour and roll it into a rather tight roll. With a sharp knife cut it, from the end into threads, if for soup; if to use as a vegetable one-fourth inch wide. Let them dry an hour or more.

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FRENCH POTATO DUMPLINGS

To each grated boiled potato use an egg. Beat the yolks with a little sugar, add grated potatoes, a pinch of salt, a few chopped nuts, and the beeten whites. Drop in small portions in hot fat. Very fine in bouillon.

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THIMBLES

Add a pinch of salt and a little nutmeg to noodle dough, and roll as for noodles. Fold over the dough once, cut with thimble and drop in hot fat until light brown. When ready to serve soup place a few thimbles in plate or cup, and pour soup over them.

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YORKSHIRE PUDDING

Use one and one-half pints of milk, six large tablespoons of flour, three eggs, one saltspoon of salt.

Put the flour into a bowl with the salt and stir slowly into this enough milk to make it into a stiff batter. When this is perfectly smooth and all the lumps are well rubbed down, add the remainder of the milk and eggs, which should be well beaten. Beat the mixture for a few minutes, and pour it in a shallow tin, which has been previously well rubbed with beef dripping.

Put the pudding into the oven and bake it for 1 hour, then for another half hour place it under the meat to catch a little of the gravy that flows from it. Cut the pudding into small pieces, put them on a hot dish and serve with the meat.

If the meat is baked, the pudding may be placed under it, after the meat has cooked for some time and the surplus dripping poured off, resting the meat on a small three cornered stand.

Egg Dishes

ANCHOVY EGGS

Cook together a teaspoon of flour with one of butter until they bubble; pour on them a cup of milk, add a heaping teaspoon of anchovy paste, and stir until you have a smooth sauce. Have ready four or five eggs beaten light, stir them into the sauce, and cook until the eggs are stiff enough to make sure they are well done. They should have much the consistency of scrambled eggs. No salt is needed, but a little paprika is an improvement. Serve on toast or crackers.

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APPLE OMELET

Stew six large apples; beat very smooth while hot, adding one tablespoon of butter, five tablespoons of sugar, a grating of nutmeg, and half teaspoon of rose extract. When quite cold add four eggs, first the beaten yolks, then fold in beaten whites. Put in deep dish which has been warmed and buttered. Bake in moderate oven to a delicate brown.

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EGGS AU GRATIN

Cover bottom of ramekin with slices of bread. Drop in whole egg, add two tablespoons of milk, little grated cheese, a dot of butter, a little salt and then sprinkle with paprika. Put in oven long enough for egg to cook. Serve hot.

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EGGS A LA DAVENPORT

Boil eggs hard. Take piece of butter size of egg to which add small onion cut fine and fry to a golden brown. Add one can tomatoes, after thoroughly heated add the boiled eggs which have been cut in small pieces. Serve on buttered toast.

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EGGS A LA GOLDEN ROD

Three hard boiled eggs, one-half cup milk, one level tablespoon flour, one-fourth teaspoon salt, pepper, three pieces of toast, one tablespoon butter.

Remove yolks from the eggs, sprinkle with salt and pepper and keep warm if convenient. Put the butter into a chafing dish and when melted add the flour and rub until smooth, then add the milk, stir until smooth. Add salt pepper and hard boiled egg whites which have been chopped. Stir until heated, spread on toast. Press the yolks, through the vegetable press, over them and serve at once.

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EGGS A LA NEWBURG

To one tablespoon butter, melted, add two tablespoons of flour, then slowly mix with pint of milk, stir until thick as cream sauce. Take six hard boiled eggs, quartered lengthwise, put into sauce until warm enough to serve. A tablespoon of sherry wine or vinegar can be added before serving.

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BAKED EGGS

Eight eggs, one pint cream or milk, grated onion to taste chopped parsley, American cheese.

Boil eggs 20 minutes, cut in half, cream yolks with piece of butter size of an egg, a pinch of mustard, salt, grated onion and chopped parsley. Refill the whites. Boil pint of cream with a tablespoon of cornstarch, and add the remainder of creamed yolks. Place two halves in each ramekin, and pour the thickened cream over same. Sprinkle grated American cheese over top and bake 30 minutes.

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BAKED EGGS

Butter any little tin molds or gem pans thoroughly and line each with nicely seasoned buttered bread crumbs. Break an egg carefully so as to keep the yolk intact and slip into each little mold. cover with more crumbs and bake in moderate oven. When the egg is white and the crumbs a pretty brown the mold is ready to be turned out for table.

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HARD BOILED EGG DISH

One of the best of these is a Scotch woodcock. For this you make a white sauce by cooking together a tablespoon each of flour and butter in your blazer until they bubble, stirring in at the same time a heaping teaspoon of anchovy paste, add a half pint of milk and continue the stirring until you have a thick smooth sauce. Into this put five or six had boiled eggs, sliced and quartered, pepper to taste and serve as soon as the eggs are heated through.

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EGGS WITH BREAD SAUCE

One cup of bread crumbs, one and a half cups of milk, one-half teaspoon of salt, one-half teaspoon of onion juice, and six eggs. Put the bread crumbs in a saucepan, then add the milk, salt, a dash of cayenne, and the onion juice. Simmer slowly until thick and smooth, beating several times with a spoon. Pour the sauce into a broad, shallow dish and break the eggs carefully over it. Place in a hot oven until they are set.

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CHEESE SCRAMBLED EGGS.

Six eggs, six tablespoons of water, six tablespoons of grated cream cheese, one tablespoon butter. Lightly beat eggs, add water. Put butter in piping hot frying pan. Then add eggs, scatter cheese on top of eggs. Toss up lightly until done, but soft. Serve on buttered toast.

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CRAB APPLE EGGS

Boil the eggs very hard, while hot peel and press between your palm making an indentation with your thumb in which to put a clove with the head taken out. Color the egg with red and yellow vegetable dyes to resemble a crab apple. Serve on plate with salad.

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CREAMED EGG ON TOAST

Heat together in sauce pan two tablespoons butter, one half cup cream; add 5 eggs beaten together, stir until thick, season with salt and pepper, spread on toast.

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EGG CROQUETTES

Chop up fine six hard boiled eggs. Add salt, pepper, chopped parsley

and a half pint of cream sauce, mingling all well together. Roll into balls the size of an egg, dip first in flour, then in beaten egg and lastly in bread crumbs, and fry in hot fat. Arrange the croquettes on a bed of mashed sweet potatoes and serve with hot tomato sauce.

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CURRIED EGGS AND RICE

Brown lightly half a sliced onion in a tablespoon of butter in the pan, add a tablespoon of flour, stir until they bubble, put in a teaspoon of curry powder and a half pint of milk, and stir until the sauce is thick. Into this put six hard boiled eggs sliced, let them become smoking hot, turn in a cup of rice which has been boiled until every grain stands apart, and after two minutes' cookery serve.

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CURRIED EGGS

Six hard boiled eggs, cut in slices; two small onions, minced; two teacups of veal or chicken stock, half a cup of rich cream two dessert spoons of curry powder, two tablespoons of flour, two teaspoons of butter. Put in the chafing dish butter and onions and cook until they begin to brown; stir in the curry powder, mix well, then add the flour, stirring well all the time, then add the stock. When the mixture has simmered ten minutes add the cream and then put in the eggs, and serve hot on toast.

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DEVEILED EGGS

Boil six eggs hard, cut in half and remove yolks and mix with them one-half teaspoon dry mustard, one tablespoon melted butter, vinegar, salt and pepper to taste. Refill whites. Chopped pickle may be put in yolk mixture.

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EGG DISH

Put a tablespoon of melted butter in bottom of baking dish and let it run over the entire surface. Then turn in as many eggs as there are diners, without breaking the yolks; cover them with water, thin slices of Swiss cheese, sprinkle with pepper and salt, then turn in about half a cup of cream and sprinkle top with breadcrumbs. Bake in oven until the eggs are set and cheese melted. American cheese may be used in place of Swiss.

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EGGS IN NESTS

Beat whites of eggs with salt to season as stiff as possible; fill into ramekins or custard cups or any common cups that will bear heat, sprinkle a few grains of salt on each yolk and drop into the white, keeping yolk whole. Bake in a moderate oven until puffed and a golden brown. A very pretty and appetizing dish.

These can be baked on toast which has been moistened with water instead of in ramekins.

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EGGS OF PROVENCE

Fry crisp in butter six rounds of bread, then place on serving dish. At the same time also cook six eggs in butter and trim to a uniform shape. Place an egg on each round of bread, season, and pour around them the sauce previously prepared as follows: Cook one finely chopped onion until golden brown in a tablespoon of butter; add one finely chopped pepper, green or red; two

tomatoes, and a bay leaf. Simmer until tender, add seasoning and a half teaspoon of Worcestershire sauce.

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EGGS ON TOAST

Melt one tablespoon of butter in an omelet pan, add one-half cup of cream, slip in one at a time four unbeaten eggs. Season with salt, pepper, and a small amount of cayenne. When the whites are nearly firm sprinkle with three level tablespoons of grated cheese and cook until the cheese melts. Serve on buttered toast, straining the cream over the whole.

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EGGS IN TOMATOES

Eggs may be baked in small tomatoes. Cut a slice from the stem end and carefully remove the pulp and seeds with a teaspoon. Drop in an egg. Sprinkle lightly with salt and pepper. Cover with buttered crumbs, bake and serve hot.

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FRIED HARD BOILED EGGS

Boil hard six eggs, cut each into four thick crosswise slices, dip these in a raw egg beaten up with a little cold water, then roll them in crumbs. Heat a tablespoon of butter in the blazer of the chafing dish over a moderate flame, and brown the breaded slices of egg in this. When done, take them out carefully, put them on a hot plate and pour a cup of well seasoned gravy into the blazer with the crumbs, boil up once, thicken if necessary with a little browned flour and pour over the eggs.

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LYONNAISE EGGS

Melt two tablespoons of butter in the blazer, put in a small onion cut into thin slices and a couple of sprigs of parsley, and cook for 3 or 4 minutes. Add one-half cup of milk in which you have mixed a teaspoon of flour, and when this has thickened lay in four or five boiled eggs sliced or cut into eights. Cook for a few minutes, salt and pepper to taste, and serve.

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MEXICAN EGGS

Take three sweet green peppers, split lengthwise and remove the core and seeds. Fry 2 minutes in hot butter. Fry very thin slices of ham and place each piece on a slice of toast. On each slice of ham put a piece of pepper, and a poached egg on top of both.

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CHERRY OMELET

Drain the liquor from a can of cherries and chop them coarsely; add three tablespoons of the cherry juice, bring it to a boiling point and keep hot in a double boiler while preparing the omelet.

Beat the yolks of four eggs light, add two heaping tablespoons of white sugar and whip in the whites, which should be stiff. Melt tablespoon of butter in a hot pan and pour in the omelet. Cook until set. Spread upon one-half of omelet the minced cherries sprinkled with powdered sugar, fold other half of omelet over the fruit, put on a heated plate and put whole cherries around edge of dish. Serve at once with hot cherry syrup as sauce.

ECONOMICAL OMELET

To the well beaten yolks of three eggs add one-half cup of milk, one cup of bread crumbs, which have been well softened in the milk, and one-fourth teaspoon of salt; mix thoroughly; then fold in the whites of the eggs beaten to stiff froth. Turn at once into a well heated frying pan in which is a tablespoon of hot butter. Cook slowly until set and nicely browned. Its lightness is better retained by cutting in sections and turning each part separately.

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INDIVIDUAL OMELET

One egg, one tablespoon flour, one tablespoon milk, little salt, pepper and parsley, if desired; whites beaten stiffly. Fry like pancake.

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OMELET—For Five

Five eggs, separate, two tablespoons milk for each egg, one teaspoon corn-starch, dissolved in milk; put in with well beaten yolks. Season with salt, pepper, paprika and parsley and last the beaten whites.

Put in buttered frying pan until set, then let brown in broiler. This can be served surrounded with asparagus, covered with cream sauce.

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SCALLOPED EGGS

Mix equal parts ham and fine bread crumbs, season with salt, pepper and butter, adding milk to moisten until quite soft. Half fill gem pans with this mixture and break an egg carefully upon the top of each, dust with salt and pepper, powdered crackers over all and bake 8 minutes. Serve immediately.

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SCRAMBLED EGG COMBINATIONS

For one, cook boiled ham, cut into small bits, in your blazer with a little minced onion and as soon as the meat is crisp, add your egg and stir until set.

For another, cook sardines flaked into pieces in a little butter, until they are hot through, and then stir in eggs. In place of either ham or sardines you may use cold tongue or any other cold meat, taking care to season it well, or you may flake salt codfish or Finnan haddie, or any cold fresh fish, either boiled, broiled or fried, or smoked salmon. You may combine your scrambled eggs with such left overs as green peas or string or lima beans, or stewed tomato, either separately or together. There is no end of the savory dishes which may be made with scrambled eggs, and the scraps in the pantry which are too trifling to make a dish by themselves.

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SPANISH OMELET AND SAUCE

This will serve six persons bountifully. Beat the whites of nine eggs to a stiff froth, adding the nine yolks as you go on, one at a time, beating continually. Salt to taste.

Have piping hot a good sized cooking spoon of butter in a baking pan. Pour in the beaten eggs and bake in a moderate oven until they are delicately browned. Roll upon itself and lay in a hot platter (a hot water dish is best if you have it) and pour over it this sauce, which should be all ready for it.

Sauce for Spanish Omelet—Heat a quart of tomatoes to boiling and drop in a tiny pinch of soda to temper the acid somewhat. Season with several cloves of garlic minced fine, and a bay leaf powdered.

Have ready in a frying pan four tablespoons of olive oil, very hot, and fry in it seven olives cut from the seeds and a green pepper minced fine. When it begins to color, add the tomatoes and half a can of French mushrooms, and cook to the consistency of cream.

This sauce, being rather an elaborate affair, may be made the day before and heated when the omelet is cooking.

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STUFFED EGGS

Boil eggs hard. Remove yolks of eggs and mix with chopped ham. Put mixture back in whites and fasten with tooth picks. Roll in beaten eggs then cracker crumbs and fry in deep fat.

Fish and Shell Fish

FISH HINTS

If you cook fish often, keep a grater, or new curry comb, especially to scale with.

Before scaling, let the fish lie for half an hour in cold water, then, still holding it under water to prevent scales flying, use the grater, and scaling becomes a simple matter.

If you wish to skin the fish, dip in scalding water, then in cold, and the skin will come off easily.

Dry the fish by pressing carefully between layers of paper.

Fish will keep for several hours on ice in a hay cooker, covered as for cooking.

Wrap it in a cloth wrung out of vinegar if to be kept over night. The vinegar is a preservative, and also prevents the taint of the fish permeating the refrigerator.

A tablespoon of vinegar added to the water will make boiled fish firm and white.

To keep fish from sticking to the frying pan, wash the skillet with vinegar before putting in the butter. The fish are more easily handled if fried on a pancake griddle.

Mustard, vinegar, or ammonia water will remove odors from hands and utensils.

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BAKED FISH

To bake fish, clean thoroughly and let lie in salted cold water half an hour; take it out and dry with a towel. Butter a dripping pan, lay the fish in, sprinkle salt and pepper inside; also a teacup of stale bread crumbs, with butter the size of an egg. Put bits of butter and crumbs on outside of fish. Pour one pint of boiling water in pan around fish, and bake half an hour.

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BAKED WHITE FISH

Stuff a three-pound fish with the following dressing: Mix one cup of bread crumbs with one tablespoon of melted butter. Add salt, pepper, one teaspoon of chopped onion, and if you like, one teaspoon of tomato catsup and half a teaspoon of Worcestershire sauce. Mix thoroughly, stuff fish, and sew it up with close stitches. Put in a pan with one tablespoon of butter, half cup of stewed tomatoes, salt, pepper and a cup of hot water. Bake three-quarters of an hour, basting often. Place on a hot platter.

Make a sauce of one tablespoon of butter and a teaspoon of flour rubbed together with the liquid in pan. Add one tablespoon of Worcestershire sauce. When boiling, strain and serve with the fish.

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BOILED FISH

Four pounds of pike
One large onion
One potato
One stalk of celery

Three tablespoons sugar
Salt to taste
Three tablespoons catsup

Boil the onion, potato, celery and parsley, in one quart of water till done.

Then add fish; boil 30 minutes, add juice of lemon, catsup and sugar. Boil 10 minutes longer. Serve fish either warm or cold. Decorate with hard boiled egg and parsley.

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BROILED FISH

Select a fresh, firm trout, white fish or bass and have the butcher prepare it for broiling by removing the bones. After thoroughly washing it, rub salt and pepper all over both sides and lay out flat in a pan skin side down. Place bits of butter all over the top, also finely cut celery and parsley. Pour boiling water into the pan to the depth of one quarter to one half inch. Place on the broiler and under a moderately high flame and broil until done and a light brown, from 30 to 45 minutes. Slide out onto a hot platter and pour over it what ever liquid is left in the pan. Garnish with alternate slices of lemon and sprigs of parsley all around. Serve with tartar sauce.

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CLAMS A LA NEWBURG

One solid pint of clams, two tablespoons of butter, one gill of sherry, half pint of cream, yolks of two eggs, a scant teaspoon of salt, a very little cayenne pepper.

Trim the tough part away from the clams, being careful not to cut into the soft part. (This may be done before luncheon is served.) Melt the butter over boiling water, stirring constantly. When it is creamy add the wine, gradually. Beat together the yolks and the cream, and add, gradually, stirring all the time, but not rapidly. As soon as all the ingredients are mixed, turn in the clams, and cook until they are plump.

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CAPE COD TITBIT

Soak two pounds of salt codfish over night. In the morning wash it to remove all particles of salt, cover with hot water. Let it stand in this until water is cold. Take out the fish and wipe it perfectly dry. Broil then on both sides, turning twice; lay in a hot water dish, break it to pieces with a fork, cover well with hot drawn butter seasoned with pepper, lemon juice, and chopped parsley. Let it stand, covered, 10 minutes over the hot water before serving. It is a nice dish.

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CODFISH SOUFFLE

Boil a cup of rice in a quart of milk until soft; while hot beat into it a cup of shredded codfish, one big spoon butter, yolks of three eggs, and pepper to taste. When cold add the beaten whites of three eggs and bake in pudding dish 30 minutes; serve with melted butter for a sauce.

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CRAB CAKES

Mix two cups of crab meat with one-half cup soft bread crumbs, season with one teaspoon salt, half a teaspoon of pepper, and a few grains of cayenne; slightly beat an egg and mix in, make the mixture into round cakes and fry in vegetable fat.

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FILLED FISH

Either pickerel, pike or trout may be prepared as follows: After the

fish has been thoroughly cleaned pull off the whole skin of the fish, then remove all the meat, being careful not to get any bones mixed with it.

Chop the meat, then heat two tablespoons of butter, same amount of chopped parsley, and some soaked white bread. Put all this in chopping bowl, add one onion grated, salt and pepper to taste, one-half cup pounded or grated almonds, and three whole eggs, also a little grated nutmeg.

Mix all thoroughly and fill the skin until it looks natural. Boil in salt water containing about a tablespoon of butter, celery root and parsley, and an onion. When done lay on platter.

Cut some blanched almonds lengthwise into four strips each and stick them into the body of the fish. Thicken the fish sauce with yolks of eggs, pour over fish and garnish with lemon.

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COD FISH CAKES

Soak one-half pound of boneless codfish in cold water for 16 hours, changing the water three times during that interval. Drain, place in a sauce pan again with cold water and boil 5 minutes, drain and carefully pick out all the little bones from the cod. Pass through a chopping machine. Have one pound of cooked peeled potatoes. Pass them through a sieve. Add the fish to the potatoes. Break in two whole raw eggs, add a saltspoon ground English mustard, a saltspoon grated nutmeg, two saltspoons white pepper, two teaspoons anchovy sauce. Mix the whole thoroughly in a bowl with a wooden spoon for 3 minutes.

Sprinkle two tablespoons flour on a table. Spread the preparation nicely over the flour and divide it into six equal parts. Roll them in the flour, giving them nice cake forms. Heat one ounce butter or good fat in a pan, drop in the cakes and fry for 3 minutes on each side, or until golden color. Remove from pan and drain well. Serve on a hot dish.

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FINNAN HADDIE

Put a piece of butter the size of a walnut in pan and when hot add two cups of finnan haddie picked fine. Add one cup of cream or milk into which one tablespoon of flour has been rubbed smooth. Let come to a boil and when cooled a little add a dash of pepper and the well beaten yolk of an egg. Serve on toast.

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FISH SOUFFLE

Boil and mash two cups of potatoes, beat until very light, adding while beating two yolks of eggs and two tablespoons of milk, then fold in a cup of finely flaked fish, then the whites of the eggs beaten very stiff; turn into a buttered baking dish and bake in a moderate oven until it raises and becomes set and browned on top. The same rule must be followed in regard to salting. A souffle must be served immediately after removing from the oven, as it falls when it begins to cool.

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BAKED HALIBUT STEAK

Place in bread pans, strips of bacon, two bay leaves, one-half teaspoon whole peppers and allspice. Pour juice of two lemons over fish and let stand 2 hours. Season with salt and pepper, place in pan and add two tablespoons melted butter. Bake 20 minutes. Serve with hot tomato sauce.

CREAMED HALIBUT

Boil halibut in salt water 30 minutes. Make cream sauce and put halibut in, also cut some green peppers fine and put in ramekins. Sprinkle cracker crumbs on top, also put a piece of butter on each one and bake until brown.

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HALIBUT WITH LEMON SAUCE

Two pounds halibut in one piece	One chopped green pepper
One large onion	Parsley
One stalk celery	Salt and pepper

Tie fish in a cheese cloth bag, and place in kettle sufficiently large, and cover with boiling water, (a quart at least), add cut celery, onions, parsley, green pepper, salt and pepper to taste, and let boil until fish is tender 45 minutes to 1 hour.

Sauce

Two tablespoons butter	One teaspoon finely cut parsley
Two tablespoons flour	One teaspoon finely cut celery
Yolks two eggs	One teaspoon finely cut green pepper
Juice two lemons	

Melt butter in sauce pan; add flour, stirring constantly, about one pint of the fish stock slowly and keep stirring, then the yolks well beaten and lastly the lemon juice, mixing thoroughly. Strain, add chopped parsley, celery and green pepper, mix well and pour over fish which has been laid on a deep platter. This just as good served cold.

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HALIBUT WITH LOBSTER SAUCE

One and a half pounds halibut, bone and chop fish very fine; six yolks of egg, creamed; salt and pepper to taste, one cup whipped cream, six beaten whites.

Whip cream, add whites and yolks of eggs, then fish. Put in pudding dish. Stand in water in oven for 30 minutes.

Sauce—One lobster, boil and take out meat and chop; one cup cream, two tablespoons sherry, salt and pepper to taste, three yolks of eggs.

Put in double boiler until thick, then add lobster.

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HALIBUT WITH TOMATO SAUCE

Boil halibut in water seasoned with salt, pepper, celery and little onion. When done remove the fish from water, and cut in pieces. Make thick cream sauce thin with strained tomato juice. Pour over fish which has been put in ramekins or baking dish, cover with bread crumbs, dot with pieces of butter and brown in oven.

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FINNAN HADDIE DELMONICO

Cook a smoked finnan haddie in boiling water, when cool flake with silver fork. Take about four or five green peppers, remove the seeds and cut in strips, wash and drain through colander, and fry lightly in butter. Have ready a buttered baking dish, fill with flaked haddie and peppers, cover all with milk, sprinkle cracker crumbs over the top and dot with bits of butter. Bake in a slow oven about 45 minutes. This makes an excellent luncheon dish.

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PLANKED FISH

Get a long oval board sold in stores for baking fish. You will appreciate

this board after once eating planked fish. White fish or trout are best suited for this purpose. Clean and remove the bone by pulling out the spine. Heat the board, then butter it. Then place the fish on it. Season the fish and put little dabs of butter here and there; then place in oven and bake until done when tried with a fork. When removed from the oven place the board with the fish on it on a platter, put mounds of mashed potatoes on the hot board all around the fish, and garnish with parsley and slices of lemon, and serve at once. with it serve in a gravy boat a sauce made as follows: Melt a tablespoon of butter, add a tablespoon of flour. When thoroughly mixed add a large cup of milk. Place on fire and stir until thick as cream. Then season with pepper, salt, a few drops of lemon juice and a dash of curry powder.

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LEMON FISH

Boil fish until tender, add sliced lemon, salt, onions, celery and parsley.

Sauce—The yolks of two eggs stirred smooth with a piece of butter, add one teaspoon mustard, pepper to taste. Then add one-half cup vinegar and one and one-half cups water in which fish was boiled. Water must be strained first. Boil and thicken with one teaspoon cornstarch. Remove from stove, add chopped parsley and pour over fish.

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FISH WITH CHOPPED DRESSING

Tie lake trout in napkin and let boil until tender with onion and mixed spices in the water. Serve with following.

Chop fine one pint chow chow, one stalk celery, two small onions, four hard boiled eggs, one-fourth bottle catsup, one small bottle capers, sugar to taste, one pint mayonnaise. When ready to serve put on cold fish.

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EGGS BAKED IN SALMON CUPS

To two and a half cups of mashed salmon add two cups cracker crumbs, salt and pepper, stir all together and make in little cakes. Shape hollow in the center and place in a buttered baking dish and break an egg in each hollow. Add a piece of butter and a little salt. Bake slowly in the oven until eggs are solid. Serve hot with buttered toast.

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SALMON LOAF

Flake fine half a cup of salmon, add half a cup of soft bread crumbs, a tablespoon of chopped parsley, a blade of mace powdered, about two-thirds of a cup of milk and two slightly beaten eggs. Make into a loaf, put in a buttered pan and bake in the oven, basting with a tablespoon of butter in half a cup of hot water, until browned. May be served with a tomato sauce or au natural.

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MOLDED SALMON

Draw the liquor from a can of salmon; pick out all skin and bones and flake, cook one-half cup of bread crumbs in cup of hot water with a small bay leaf, three cloves, three pepper corns, one teaspoon salt. Cook 10 minutes, rub through a coarse sieve.

Mix one rounding teaspoon of Knox's gelatine in one-half cup of cold water; heat gently until the gelatine is all dissolved, then add the flaked

salmon. Turn into a mold, keep in a cool place until set; cut in slices and serve on lettuce leaves with the cucumber sauce.

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SWEET AND SOUR SALMON

One cup vinegar	Juice of one-half lemon
One cup water	Some raisins
One onion sliced	One cup brown sugar
Few bay leaves	Peel and slice one-half lemon

Boil this about 10 minutes without cover, put fish in and cook about 45 minutes, then take fish out and strain gravy.

Beat yolks of eggs in same with pinch of salt and teaspoon of water, stirring all the time.

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SHAD ROE

Parboil about 15 minutes in cheese cloth bag in salt water with onion, a little celery, parsley, lemon juice and a little rind, bay leaf, dash of nutmeg, and paprika. Remove bag from water carefully and lay shad roe on plates, then cover with sauce made as follows:

Melt enough butter and flour to make a cream sauce, stirring off the fire. Add one cup cream and stir again until smooth, then add two or three cups of the above juice, strain and pour over the fish.

If served as a Newburg add a little sherry and one egg yolk.

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SHARFE FISH—French

Three pounds black bass or other fish	One bunch parsley
One-half cup olive oil	One cooking spoon flour
Three teeth garlic	One quart cold water

Brown olive oil, garlic chopped fine, and flour, pour in water and let boil up. Chop parsley very fine; drop salted fish in gravy and boil until tender, then remove fish on plater and let gravy boil until thick. Pour over fish. Serve cold, Gravy will be thick like jelly.

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SHRIMPS AND PEAS

One can of dry shrimps and one can of French peas. Make a cream sauce with two tablespoons of butter and one of flour, rub to a smooth paste, then add one pint of cream, salt, pepper and a dash of paprika. When smooth add shrimps and peas, and let come to a boil. This can be made in a chafing dish.

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PAN BOILED SARDINES OR SMOKED HALIBUT

Place large sardines or stripes of smoked halibut on finger width slices of bread and toast under the broiler, then spread over the fish a sauce consisting of a teaspoon of prepared mustard, a tablespoon of lemon juice and two of olive oil or melted butter, and sprinkle with finely chopped parsley. A vegetable salad should be served with this.

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SARDINE JOLLIES

Beat four eggs together, with salt and paprika, in the upper pan, while there is plenty of boiling water in the blazer or lower pan. Add four table-spoons of chutney sauce. Mash with this two dozen sardines which have been

skinned and wiped dry, add chacker crumbs until the mixture can be molded into small pats. Remove the chafer, empty the blazer, and let it get piping hot. Roll the pats in cracker crumbs and fry to a golden brown in butter. They should be soft and sharply seasoned with chutney. Serve hot on thin toasted bread. This recipe will serve eight.

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STUFFED SMELTS

Bone and clean good sized smelts and then stuff with force meat of fish. Flavor with a taste of anchovy. Cover with good rich white wine sauce and bake for 10 minutes.

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BAKED RED SNAPPER WITH CREAM AND CHEESE SAUCE

Make a white sauce of one quart of milk, two large tablespoons of flour, and four ounces butter; add one-half cup white wine; place the fish in a baking dish, pour the sauce over it, and sprinkle over it one cup grated cheese, a little lemon juice and bread crumbs, and bake at least 30 minutes in moderate oven.

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TOMATO STEWED FISH

One large tablespoon of butter browned with one small onion, one can of tomatoes, one-half cup vinegar, juice of one lemon. Add salt, sugar, ginger and cayenne pepper. Let all this cook 20 minutes. Have your white fish cut in small pieces, put it in the tomato sauce and cook until done.

Take yolks of two eggs, two tablespoons of flour and a little chopped parsley, add this for thickening sauce. Remove from fire when thick and serve cold.

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TUNA FISH SAVORY FOR CHAFING DISH

One small can tuna fish, one pint cream, small can pimentoes, one green pepper, two tablespoons butter, two tablespoons of flour, salt and pepper. Melt butter, when hot add flour then cream cook until creamy, add salt and pepper and pimentoes chopped fine, cook all 3 minutes, stir and put in tuna fish and serve hot on toasted crackers or bread.

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HOW TO MAKE A GOOD DISH FROM COLD BOILED FISH

First make some plain butter sauce, not too thin. Then take the bones from the fish, add some boiled rice, two hard boiled eggs chopped, but not too small; a small piece of onion, pepper, salt and a little grated nutmeg. Put all together into the saucepan and boil for 3 minutes, taking care to stir all the time. It should then be rather stiff. Turn out on a flat dish, shake some bread crumbs over and brown in the oven for a few minutes. Just before sending to the table sprinkle over a little chopped parsley.

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BROILED OYSTERS

Dry the oysters in a cloth, dip each one in melted butter well peppered, then in beaten egg, then in bread or cracker crumbs, also peppered. Broil on a wire broiler over live coals 4 minutes. Drop over each a little melted butter. Serve hot.

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CREAMED OYSTERS

One quart of small oysters, cooked in their own liquor until they curl,

then mixed with cream dressing and filled into pastry shells. Cream two tablespoons of butter, melted; then add one heaping tablespoon of flour, pepper and salt, stir, and cook until smooth; then add one pint of milk and one-half cup of cream. Cook until thick, stirring constantly.

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FRICASSEED OYSTERS

Cook together a tablespoon of butter and one of flour in the double boiler. when they are blended and smoking hot, pour on them a gill of cream and a gill of oyster liquor, mixed, and stir until the sauce is thick and smooth. When this stage is reached lay in thirty oysters, cook until they begin to plump, and then add the beaten yolks of two eggs, slowly, stirring all the time. Cook until the sauce loses the raw yellow of the uncooked egg and begins to grow creamy, salt and pepper to taste, and serve at once. Longer cooking will curdle the sauce.

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LITTLE PIGS IN BLANKETS

Wrap a thin, very fat slice of bacon round a oyster, and fasten with a toothpick. Make a pan very hot, lay them in and brown in a very hot oven or under the gas. Should be cooked long enough to curl gills of the oyster inside the bacon. Sprinkle lightly with paprika, garnish with parsley and serve on a hot platter.

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OYSTER OMELET

One-half cup of oysters without liquor. Four eggs, two teaspoons flour, one-third cup of milk, four or five slices of bacon, pinch of salt. Make flour and milk into a smooth boiled paste. Cut the bacon into tiny squares and fry brown in a skillet. Beat whites of eggs to a stiff froth, then add flour paste, oysters, and egg yolks. Beat slightly; turn into the skillet with the bacon, which should be sizzling hot; lift slightly with a knife as the omelet cooks; then fold over and serve piping hot.

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OYSTERS EN BROCHETTE

Alternate on skewer about five oysters and five pieces of bacon size of oyster. Put in bread pan in broiler until ends curl. Put on buttered toast, season to taste. Pull out skewer and cover with teaspoon of melted butter.

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OYSTER FRITTERS

Drain one pint oysters and boil liquor. Skim, and to one cup (if there is not enough liquor, add enough cold water to make one cup), add one cup of milk, two well beaten eggs, one-fourth teaspoon salt, one-eighth teaspoon pepper, flour enough to make a rather stiff batter. Have ready kettle of smoking hot fat. Take up batter by spoonfuls, taking one oyster each time, and drop carefully into the fat. Fry to a golden brown and drain on brown paper.

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OYSTER CREAMS

Pound and rub through a sieve eighteen oysters, mix with three-quarters of a cup of good cream, season with salt, pepper, and paprika, add one tablespoon of powdered gelatine dissolved in three quarters of a pint of oyster liquor. Fill some small molds half full of aspic jelly, imbedding one oyster in each. When set fill up with the oyster cream. Turn out when firm.

CURRIED OYSTERS

Fry twelve oysters in hot butter for one minute. Chop one onion fine and fry it for a few minutes in a tablespoon of hot butter; add one teaspoon of flour, two teaspoons of curry powder, one teaspoon of salt, one cup water or stock, cook slowly for 10 minutes. Add one teaspoon of lemon juice, the oysters, and four tablespoons of oyster liquor. Cook gently for a few minutes and serve with hot plain boiled rice.

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FRICASSEED OYSTERS

One pint of oysters, butter the size of egg, one teaspoon or more of cream, little lemon juice, salt and pepper, chopped celery, two tablespoons of flour, three hard boiled eggs, chopped parsley.

Let oysters come to a boil, take from stove and strain. Put butter and flour in pan, cream with oyster juice and a little cream. Let boil 5 minutes, stirring constantly, add beaten yolks and cream. Put in the oysters, celery and three chopped hard boiled eggs, let come to a boil add lemon juice and parsley, served on toast. Best made in double boiler.

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OYSTERS AND MACARONI No. 1

One cup of minced raw oysters, two-thirds cup of finely broken cooked macaroni, one cup of cracker crumbs, small lump of butter, one level teaspoon each of salt and pepper, one beaten egg. Mix these ingredients thoroughly and shape into croquettes, dip into beaten egg, then in cracker crumbs. Fry a golden brown in hot fat and garnish with celery. Makes a fine luncheon dish.

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OYSTERS AND MACARONI No. 2

Butter a deep pudding dish and put in a layer of cooked macaroni. Sprinkle with salt, pepper, fine cracker crumbs and bits of butter, then alternate macaroni and oysters until all the ingredients are used, having macaroni for the top layer. Heat the liquor from the oysters with a half cup of cream, pour over the macaroni, cover and bake 30 minutes, in hot oven. Uncover and brown.

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QUICK SCALLOPED OYSTERS

For one quart of oysters use one quart hot milk, and one pint of cracker crumbs. Put a heaping tablespoon butter in a hot skillet, into which put the oysters until plump. Have three layers of crackers and two of oysters, pour the hot milk and melted butter over each layer of crackers, and season the oysters with salt and pepper. On top layer of crumbs put piece of butter, and brown 15 minutes in a hot oven.

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OYSTER AND MACARONI CROQUETTES

One-third cup macaroni broken in one-half inch lengths, one pint oysters, one cup thick white sauce, few grains of mace, also a little cayenne, one-half teaspoon lemon juice, one-fourth cup grated cheese.

Cook macaroni in boiling salt water until tender, drain in colander and pour over macaroni, two cups cold water. Clean and par boil oysters, remove tough muscles and cut soft part in pieces. Reserve one-half cup oyster liquor and use in making thick white sauce in place of all milk. Mix macaroni and oysters,

add thick white sauce and seasoning. Spread on plate to cool. Shape and dip in crumbs, egg and crumbs again. Fry in deep fat and drain.

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OYSTERS IN POTATO CASES

To one and one-half cups of cold mashed potatoes add two tablespoons of cream and two beaten eggs and beat with a wire beater until light, line small cups with the mixture, brush with melted butter and dust with fine crumbs. Put a tablespoon each of butter and flour in a sauce pan, mix to a paste, add one cup of thin cream, saltspoon of salt, a dusting of pepper and one cup of drained minced oysters; let them reach the simmering point, fill the molds with the mixture, put a thin layer of potato over each and bake in a moderate oven for 15 minutes. Serve with cream.

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PANNED OYSTERS A LA CREOLE

Enough leek, parsley and celery so when chopped will make one-half cup. Add two tablespoons of butter, put over fire and let simmer for 10 minutes. Season to taste. Have toast ready, and just before serving drop oysters in the above mixture and leave until ends curl. Serve on toast.

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SPANISH OYSTERS

One tablespoon butter, little flour, one pint tomato catsup, one can mushrooms, one pint oysters, two teaspoons Worcestershire sauce, few dashes tobasco sauce, three-fourths cup diced celery, little parsley. Scald oysters in their own juice, drain and add them to the mixture. Put in ramekins or baking dish sprinkle with bread crumbs and pieces of butter and bake until brown.

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OYSTER PIE No. 1

Line a deep dish with good pastry. Roll out upper crust and put on a plate just the size of a pie dish. Set on top of the dish and bake until nearly done. While the crust is baking prepare the oysters. For one quart of oysters take the yolks of three eggs boiled hard and grate them into the strained oyster liquor, add two tablespoons of butter, same of cracker crumbs, season with salt and pepper. Let it just boil, then slip in the oysters and boil up once. Pour into the pie dish, put the top crust on and return to the oven for 5 minutes.

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OYSTER PIE No. 2

Line small, deep pie tins with rich biscuit dough, cover bottom with a light sprinkling of flour. Fill pans with raw oysters, liquor included, season well with pepper and salt, dot with butter, and add a few springs of parsley and one or two nice stalks of celery cut in small pieces. Sprinkle a light covering of flour over the mixture in pans in order to slightly thicken oyster liquor. Cover with upper crust, in which one or two holes have been cut, to allow steam to escape.

Bake in quick oven 20 minutes, or until crust is a nice golden brown. Pie tins about the size of a saucer and rather deep are best. This is an old Maryland recipe and is a delicious way of preparing oysters.

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SHREDDED WHEAT OYSTERS, MEAT OR VEGETABLE PATTIES

Cut oblong cavity in top of biscuit, remove top carefully and all inside

shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

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STEAMED OYSTERS

Drain and wash one quart of fresh oysters. Put them in a steamer over boiling water and allow them to cook over a moderate fire for 20 minutes. Melt slowly one-half cup of butter in a saucepan. Add to it one teaspoon of grated horseradish mixed with a little water, one teaspoon of Worcestershire sauce, one-half teaspoon salt and pepper. Place the oysters in a dish, pour over them the sauce and serve.

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LOBSTER CUTLETS No. 1

One can lobster or one large fresh lobster. Break into small pieces, add to this one cup of white sauce made of one cup of milk, one spoon of butter, one spoon of flour, one-half teaspoon of salt, one-fourth teaspoon of pepper, one large pinch of mace. Put away to cool. When cool form in small cutlets and fry. Serve with tartar sauce.

Tartar Sauce—To one-half pint of mayonnaise, add three chopped olives, one slice of onion chopped fine, one small sour pickle chopped fine. Mix and keep cool until time to serve.

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LOBSTER CUTLETS No. 2

Mince cold boiled lobster very fine, season with salt and cayenne pepper. There should be at least a pint of the lobster for eight persons. Cook together two tablespoons of butter and two of flour, and when they are blended pour upon them a scant pint of rich milk. Stir to a smooth white sauce; take from the fire, pour the sauce, beating steadily, upon the well whipped yolks of two eggs, then stir in the lobster mixture. When cold form into cutlets of the size and shape of a small French chop without the bone. Set in the ice chest until firm; roll in egg and cracker dust; set aside until the coating stiffens, then fry in deep fat. Stick a lobster claw where the bone would be in a French chop and serve, passing sliced lemon with the cutlets.

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FRIED LOBSTER

Cut as big and shapely pieces as you can get for the fried lobster, which is first boiled. Dip in eggs and bread crumbs, fry in boiling fat just before serving and drain on brown paper. Serve with a Hollandaise sauce, to which is added chopped olives and a little onion juice, or with a sauce Tartare mixed with fresh peas.

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LOBSTER A LA NEWBURG No. 1

To one quart of lobster or shrimps take one pint cream and put in double boiler. Cream yolks of two hard boiled eggs with a little cream. Take one and a half tablespoons butter creamed with scant tablespoon of flour, season with salt, pepper and cayenne pepper. Let this heat and add lobster or shrimps. Just before serving add two tablespoons of sherry wine and serve in ramekins.

LOBSTER A LA NEWBURG No. 2

Two tablespoons butter, one tablespoon flour, one teaspoon salt, pinch of red pepper, can of lobster, one cup cream, three yolks of eggs, one-third cup sherry.

Melt the butter, add flour and stir in the cream, making a smooth sauce, season, add the yolks well beaten, then can of lobster. Just before serving add one-third cup each of sherry and brandy.

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STUFFED LOBSTER

Two pounds of lobster	One and a half cups milk
Bit of bay leaf	Three tablespoons flour
Three tablespoons butter	One-half teaspoons salt
Ten grains cayenne	One teaspoon lemon juice
Slight grating nutmeg	Yolks of two eggs
One-half cup buttered crumbs	

Remove lobster meat from shell and cut in dice. Scald milk with bay leaf, remove bay leaf and make a white sauce of butter, flour and milk; add salt, cayenne, nutmeg, parsley, yolks of eggs slightly beaten, and lemon juice. Add diced lobster, refill shells, cover with buttered crumbs and bake until crumbs are brown. One-half chicken stock and one-half cream may be used for sauce if a richer sauce is desired.

Fruit and Nut Dainties

BLANCHED ALMONDS

Use for this purpose the large paper shelled almonds, preferably the Jordan. Shell, put in a bowl and cover with boiling water. Set a plate over the bowl and let steam on the back of the stove for 10 or 15 minutes until the brown skins can be readily rubbed off between the thumb and forefinger. As fast as blanched, lay on soft towel and pat dry, then spread on plates and let dry in the oven or on the back of the stove until there no moisture remaining on the nuts. Put into a bright pie tin in the oven, two tablespoons butter or one tablespoon of olive oil for a pound of almonds. When smoking hot add the nut meats. When they commence to brown sprinkle with a tablespoon and a half of salt. Keep shaking and stirring until evenly colored and a rich brown, then remove. Oil gives a higher glaze than butter and is usually considered better for this purpose.

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SALTED ALMONDS OR PECANS

One-half pounds nuts, salt, one tablespoon butter. Cover nuts with boiling water and let stand until skin can easily be removed. Let nuts dry, then place in hot oven in shallow pan until light brown, stirring frequently. When brown add butter and salt, stirring nuts thoroughly.

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SALTED ALMONDS

Shell and blanch the required amount of almonds, for every half pound allowing three tablespoons of olive oil. Heat the oil in a frying pan to blue heat and put in almonds. Gently stir until all are equally brown. Take from pan and place upon absorbant paper. When the paper has absorbed the excess oil, sprinkle with salt. Cool and serve. Peanuts may be salted in the same way, except to use two tablespoons of oil to one-half pound of peanuts.

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STUFFED DATES

Cut dates, remove stones, and fill with English walnuts, pecans, or with a mixture of chopped nuts. Shape in original form, roll in granulated or powdered sugar, and serve.

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CHEESE STUFFED FIGS

Drain stewed figs; make a small opening in each and tuck in a morsel of cottage cheese made rich with cream.

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STUFFED FIGS

Put figs in double boiler and steam about 30 minutes. While warm open fig and fill with marshmallow. Roll in powdered sugar.

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FRUIT ROLL

One pound of dates stoned and chopped, one pound of English walnut meats chopped; mixed well together, roll out in shape of large sausage, and roll in granulated sugar; slice into quarter inch slices.

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TO REMOVE NUT MEATS WHOLE

Those who have experienced difficulty in removing the meats whole from pecan nuts will be glad to learn that this may be accomplished by soaking the nuts over night in cold water. This causes them to expand, and when cracked the meats may be removed whole.

GLACED ENGLISH WALNUTS

Sift two cups of sugar with one-eighth teaspoon of cream tartar. Add one cup of boiling water, set sauce pan on the stove, and stir until sugar is dissolved. Boil without stirring, carefully wiping away with a swab wet in cold water the crystals that form on the sides of the pan, as these will spoil the candy. When the syrup begins to discolor remove and instantly set the pan in a dish of cold water to stop the boiling. Remove at once and set in pan of hot water during the process of dipping. Take halves of walnuts on a long pin or steel skewer and dip in syrup to cover, then place on oiled paper or greased plate. These candies are inexpensive and delicious but seldom seen even at the best confectioners.

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NEW WAY WITH NUTS

A rather new way with nuts for the side dishes at tables than the usual one of browning them in butter is to put them in a wire basket and dip in deep boiling fat. A moment or two is sufficient—just enough to brown them evenly and delicately. The danger of burning is lessened by the fact that all are browned at practically the same second. After removing from the grease, dust if desired with fine table salt while the kernels are still warm and moist.

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NUT NOVELTY

If you are in search of a novelty, instead of salting all the nuts, try the experiment of "brandyng" some of them. To do this, soak the nuts for about 36 hours in brandy—French brandy, peach brandy or applejack will do—then cover them with a thin fondant, or merely roll them in powdered sugar.

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CANDIED NUTS

Boil one cup of sugar with one-fourth cup of water until a little dropped in water becomes brittle and the mixture is just about to become tinged with color. Set the mixture in a bowl of hot water. Then with two forks dip one nut at a time in the syrup and lay on waxed paper to cool. Work fast as sugar is apt to harden. If it gets too stiff add a few drops of hot water.

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ORANGE STRAWS

Remove the peel from three or four large thin-skinned oranges, cut in quarters, put them in a sauce pan and cover with cold water, bring slowly to the boiling point and cook until tender. Drain and with a silver teaspoon remove all white portions. Cut the yellow rind in narrow strips, using shears for this purpose. Boil one cup sugar with one-half cup water until syrup will thread when dropped from top of wooden spoon. Cook orange strips in this syrup 5 minutes, drain and roll in granulated sugar.

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STUFFED PRUNES

Steam prunes about 30 minutes. Remove stone and fill with marshmallow and English walnut. Roll in powdered sugar.

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PEANUT BUTTER

Pound or grind to a powder one cup of shelled and skinned peanuts, freshly roasted. Rub into this half a cup of butter; salt to taste and work to a smooth paste for use. This makes delicious sandwiches.

Ice Creams, Sherbets, Etc.

EASY WAY TO MAKE ICE CREAM

Use one quart of milk for a package of Jell-O Ice Cream Powder. Pour the contents of a package of Jello-O Ice Cream Powder in a dish. Pour on it one cup of milk and stir to a thick, smooth paste, to avoid lumps. Add the rest of the quart of milk, stir until thoroughly dissolved, and freeze.

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ICES AND SHERBETS

Ices of all kinds should be frozen very slowly. For sherbets, turn the freezer rapidly and a meringue made from the white of one egg and one tablespoon of sugar, may be added after it is frozen. Frape is simply partly frozen water. Parfait or mousse is flavored frozen cream; not by agitating the cream in the freezer, but putting it into a mold covered and packed in ice and salt.

If one teaspoon of Knox's gelatine is added to sherbets and ices you will find same will be a better consistency.

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ANGEL ICE

For two quarts take juice of five lemons, two heaping cups granulated sugar, add three cups boiling water. Mix together, strain through cloth, and allow to cool. Then put in freezer and lastly add beaten white of one egg. Freeze for about 20 minutes, then let stand for 30 minutes before serving.

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APRICOT ICE CREAM

One cup mashed apricots, one cup sugar, two cups cream. Freeze the cream first, then open and add the sugar and the apricots, which have been put through a sieve or a fruit press. Then finish freezing. It is so rich that a sherbet glass full is sufficient for each person. It is a most beautiful color—pinkish orange.

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APRICOT SHERBET

Four cups sugar, four cups boiling water. Boil to a thin syrup. Rub one quart can of apricots through a colander, add to syrup and allow to cool. Put in freezer and when beginning to freeze add one quart of whipped cream and enough milk to fill two-quart freezer. Allow two inches at top for freezing and freeze hard.

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BISQUE

One pint whipped cream, four eggs, beaten separately; four heaping tablespoons powdered sugar, beaten with the yolks; one cup chopped walnuts, one teaspoon vanilla and freeze after standing 3 hours.

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CHERRY ICE CREAM

One quart cream, one cup sugar, freeze. When half done add juice of two lemons, two tablespoons brandy and one cup of chopped maraschino cherries, and freeze.

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CHERRY PARFAIT

Cook two cups of sugar and one of water until it threads, then pour

GRAPE JUICE SHERBET

Boil one quart of water and one pint of sugar 20 minutes; add a teaspoon of Knox's gelatine softened in two tablespoons of cold water. Stir until dissolved. Let this syrup get cold, then add the juice of a lemon and two cups of grape juice. Freeze as any sherbet and pack until serving time. If desired a spoon of whipped cream may be added to the sherbet when in the glasses ready to serve, but it is good without it.

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GRAPE JUICE BOMBE GLACE

This is a much more elaborate dessert, and it is made by first preparing a sherbet as described above. Have a two-quart mold lined with waxed paper and standing in crushed ice and salt. When the sherbet is frozen, line the mold with it, leaving a hollow in the middle. Fill this with a Charlotte russe filling, then cover with a layer of the sherbet. Fill the mold quite full, cover with waxed paper, then cover tightly with the tin lid. Pack the mold in a mixture of equal quantities of ice and salt, let stand about 2 hours, when it will be ready to serve. The Charlotte russe filling is made by beating stiff a cup of thick cream and adding the white of an egg, also beaten stiff, and one-third of a cup of sugar.

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GRAPE FRUIT PUNCH

Boil one quart of water with three cups of sugar 15 minutes, when cool add one pint grape fruit juice, juice of one lemon and one orange, freeze. Then add an Italian meringue, made as follows: Boil one-half cup granulated sugar, and one-third cup water until it will spin a thread, pour the syrup on the white of one egg, beaten stiff; when meringue is cold add to the grape fruit sherbet, serve in sherbet cups.

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GOLDEN MOUSSE

Boil a cup of sugar and a quarter cup of water until it spins a thread; pour slowly over the yolks of six eggs, beating, and return the mixture to the fire over hot water and cook, stirring until the mixture thickens; beat a pint of double cream until stiff, fold the cold egg mixture into the cream, add a tablespoon of orange extract, fill a mold, put on close cover, wrap a strip of cloth dipped in melted fat round where the cover comes over the edge of the mold and pin it on tightly to keep the salty water out and sink the mold in equal parts of ice and salt for 4 hours or more. Unmold on a chilled platter and cut in slices to serve. May be sprinkled with pistachio nuts to give the color effect, or served with a syrup and flavoring with pistachio.

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ICE CREAM

Take one-half pound of sugar, six yolks of eggs, one pint of milk. Mix well, put on fire, keep stirring until it comes to a boil, and then add one pint cream and flavor to the taste. Strain it and freeze. Before serving cover the cream with a meringue and bake in a very hot oven 1 minute.

Meringue—Four whites of eggs, well beaten; add one pound of powdered sugar and flavor. One-half of the recipe can be used.

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ICE CREAM WITHOUT FREEZER

Beat the yolks of eight eggs very light and add thereto four cups of sugar

and stir well. Add to this, little by little, one quart of rich milk that has been beaten almost to boiling, beating all the while; then put in the whites of eight eggs beaten to a stiff froth. Then boil the mixture in a pail set inside another containing hot water. Boil about 15 minutes or until it is as thick as a boiled custard, stirring steadily meanwhile. Pour into a bowl to cool. When quite cold beat into it three pints of rich sweet cream and five teaspoons of vanilla or such other flavoring as you prefer. Put it into a pail having a close fitting cover and pack in pounded ice and salt (rock salt), about three-fourths ice and one-fourth salt. When packed, before putting the ice on top of the cover, beat the custard as you would batter for 5 minutes steadily, then put on cover and put ice and salt over it and cover with a thick blanket and let stand for an hour. Then carefully uncover and scrape from bottom and sides of the pail the thick coating of frozen cream, making every particle clear, and beat again very hard until cream is smooth, half congealed paste. Do this thoroughly. Put on the cover, ice, salt and blanket and leave it for five or six hours, replenishing the ice and salt if necessary.

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HICKORY NUT ICE CREAM

Pound one pound of shelled hickory nut meats in a mortar until they are a fine paste; add them to a quart of cream and set one side while you prepare a custard made from a pint of milk, three eggs and a cup of sugar; keep stirring until it thickens, so that it will not curdle; take from the fire, add another cup of sugar and set where it will cool; when quite cold add the cream with the hickory nut meats, then freeze.

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ICEBERGS

Dissolve two cups sugar in three cups of boiling water, cool, add three-fourths cup lemon juice, color with leaf green, and freeze. Serve in champagne glasses. Put one teaspoon creme de menthe in each glass and sprinkle with finely chopped nuts.

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LEMON ICE

One quart milk, one cup sugar; mix the milk and sugar and half freeze in ice cream freezer. Then add the juice and pulp of four large lemons. Stir thoroughly and freeze firm.

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LEMON SHERBET No. 1

Boil a syrup of two cups sugar and one quart of water. Add juice of five lemons, cool, pour into freezer and turn till syrup begins to freeze. Then add the white of one egg beaten stiff. Freeze hard.

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LEMON SHERBET No. 2

The juice of four lemons and two oranges strained and poured on one pint of sugar. Put one quart of new milk into the freezer with one-half pint of cream and let this get cold, then add the lemon juice and sugar, and freeze quickly. This quantity will serve fifteen people plentifully, and is delicious.

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LEMON CREAM SHERBET

One quart water, two cups granulated sugar, two cups cream, one cup lemon juice, one teaspoon Knox's gelatine, one teaspoon vanilla, mint leaves.

Boil the sugar and water 20 minutes. This gives body, and the sherbet when exposed to the air will not become watery. Soften the gelatine in a little cold water and dissolve in two tablespoons of boiling water. Strain, cool, add the lemon juice. Pack the freezer with three parts ice and one of salt. Turn in the mixture and partly freeze. Then add the cream flavored with vanilla and finish freezing. The dasher is turned rapidly for all sherbets. If desired very light, one or two beaten whites of eggs may be beaten in at the finish. Serve in sherbet cups or glasses and decorate with fresh or candied mint leaves.

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LOVING CUP

Chop and melt twelve marshmallows in one pint of fruit juice. Boil one pound of sugar and one-half pint of water to 220 degrees Fahrenheit, then stir in the stiffly beaten whites of two eggs, the fruit juice, and juice of one lemon. When cold fold in one-half pint of whipped cream, pack in ice and salt for 3 hours. Fill sherbet glasses half full of thin slices of orange, bananas, pineapple, and maraschino cherries. Cover with teaspoon each of lemon juice and liquid honey. Over this heap the frozen mixture.

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MAPLE NUT PARFAIT

Yolks four eggs thoroughly beaten, to which add one cup maple syrup. boil until thick. When cold add one pint whipped cream, one teaspoon vanilla, one-half cup finely chopped nuts. Put in mold and pack in ice for 4 hours. Will serve six.

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MAPLE PARFAIT

Beat yolks of six eggs until light add one cup maple syrup. Place mixture on stove and stir constantly until eggs have thickened enough to make a thick coating on the spoon. Remove from fire, beat until cold and light. Add one tablespoon Knox's gelatine dissolved in three tablespoons of water and melt over hot water. Beat for a couple minutes and after adding gelatine to eggs, lastly whip one pint of cream to a stiff froth and mix lightly with egg mixture and add the whites. Turn in mold holding three pints and pack in ice and salt 6 hours.

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MAPLE MOUSSE No. 1

Beat yolks of four eggs very light, add one cup maple syrup. Put on stove. stir all the time until well heated, then set aside to cool. Whip one pint of cream and add to well beaten whites of four eggs. Add this to syrup when cold and freeze like ice cream.

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MAPLE MOUSSE No. 2

One pint whipping cream, one cup maple syrup, candied cherries, nuts. Chop nuts and cherries fine, add to the cream after cream has been whipped stiff. Add maple syrup and put in mold. Leave mold in iced salt water one-half day.

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HOT MAPLE NOUGAT

Boil two cups of maple syrup and a lump of butter the size of a walnut until it forms a soft ball when dropped into cold water. Add half a cup of chopped pecans and keep warm over hot water until ready to serve. Then

pour it while hot over each serving of ice cream—Vanilla is best—and the nougat will candy deliciously when it touches the frozen sweet.

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MUSKMELON FRAPPE

Remove enough of the tops of small nutmeg melons so as to be able to take out the seeds and membrane, then scoop out as much of the soft pulp as can be removed. Cut the pulp into small pieces. Drain the juice from seeds and membrane and add it to one quart of whipped cream, sweetened. Put into freezer and turn until stiff. When ready to serve take the chilled shells, place the frappe cream in alternate layers with the melon pulp, having the frappe as last layer. Serve on small plates with cake.

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NUT FRAPPE

One-half envelope Knox's Sparkling Gelatine	One cup pineapple and strawberries
One-fourth cup cold water	One pint cream
One-half cup sugar	White of one egg
	One cup chopped nuts

Soak gelatine in the cold water 5 minutes and dissolve over hot water. Add dissolved gelatine to cream and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces; also, the chopped nuts. Serve ice cold in sherbet glasses.

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ORANGE FRAPPE

Peel sweet oranges and chop the fruit very fine, removing all seeds and bits of membrane. Add sugar to taste, and to a pint of orange juice and pulp add a half pint of cold water and the juice of two large lemons. If more sugar is needed add it now. Turn into a freezer and grind until quite stiff, then pack down and leave to "ripen" for 3 hours or more before serving in glasses. Put a maraschino cherry on top of each glass of frappe.

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PLUM PUDDING GLACE—Frozen

Pour slowly into three beaten yolks one cup of melted butter, when thick add slowly a syrup made of one and a half cups sugar, two ounces grated chocolate cooked with three cups water, one tablespoon cornstarch, pinch salt, one teaspoon vanilla, whites of three eggs, then freeze; add to the frozen cream two ounces each Malaga raisins cut in half, figs, candied cherries, candied pineapple, crystallized apricots. Freeze 3 hours. Serve with whipped cream.

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PINEAPPLE CREAM ICE

One pint sugar, one pint water; boil five minutes. Add one can of grated pineapple, juice of one lemon. Half freeze and add one pint of cream and the whites of three eggs beaten stiff. Beat hard for a few minutes, then remove the beater and let stand at least 1 hour before using.

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ORANGE SHERBET

Beat yolks of the six eggs with one and one-half cups of sugar until light.

Add the juice of two large oranges, and cook over hot water until the mixture commences to thicken. Cool and fold in the cup of whipped cream.

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CREAM OR PEACH SHERBET

Scald a quart of rich milk, dissolving in it a cup of sugar. Let simmer 8 minutes. Then cool, adding to it when cold a pint of peach pulp sweetened and flavored. When it is half frozen, add the whites of two eggs whipped, and complete the freezing.

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PATRIOTIC SHERBET

A combination sherbet with cherries, marshmallows, and blueberries as a foundation might be a suitable item on your Washington's birthday menu. Prepare a cherry sherbet by using one pint of preserved cherries forced through a puree strainer, one pint of boiling water, and one pound of sugar. Boil sugar and water before adding the juice. Freeze until quite hard. Use the same method and measures for the blueberry sherbet. Boil up half a pound of marshmallows in three cups of water until you have a bubbling white paste. Let stand until quite cool and then turn into the freezer, stirring constantly until quite stiff. You will now have a red, white and blue sherbet. Put into sherbet glasses so that there may be distinct and equal circles of red, white and blue.

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NUT ICE CREAM

Bring one pint of milk to a boil, add one tablespoon cornstarch dissolved in cold milk. Cook till thick as cream, cool, add one quart of good rich cream. Beat four eggs, yolks and whites separately, then put together and add one cup sugar. Stir all together and strain through a cloth. Add two-thirds pound of walnuts chopped fine, and one tablespoon vanilla. Freeze.

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PEACH ICE CREAM

Scald one quart cream with one cup granulated sugar and chill; two cups finely chopped peaches mixed with one cup sugar. Let stand several hours. Rub through a coarse sieve. Freeze the cream, and before it is hard, open the freezer and stir in the peaches, and continue to freeze. It is best made several hours before using.

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PLUM PUDDING ICE CREAM

Scald one pint milk, add to it four eggs beaten with one and a half cups of sugar. Boil in double boiler until it forms a rich custard, strain and set to cool. Dissolve two tablespoons cocoa in one-half cup boiling water, let boil a minute. Chill this and add to the cold custard with one tablespoon vanilla, add one pint cream. Shred very fine one-half cup citron, one-half cup almonds, one-half cup raisins; mix these and add enough of any acid fruit juice to moisten. Let it stand 2 hours, pour the mixed cream into the freezer and freeze until a thick mush, open and mix in the fruit, then finish freezing.

RASPBERRY ICE

Soak one teaspoon of gelatine in a half cup of cold water for an hour, then add the same amount of boiling water and stir until dissolved. Strain and add a pint of raspberry or strawberry juice, a pint of sugar and a full quart of cold water. Freeze.

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RASPBERRY ICE CREAM

Beat the yolks of three eggs thoroughly with a cup and one half of sugar; add one cup of boiling milk and cook the mixture in a double boiler for 5 minutes. Add to the hot mixture one pint of rich cream and the juice of a quart of thoroughly ripe berries. Take at once from the fire. Cool, freeze, and serve with dainty white cakes flavored with bitter almond.

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RASPBERRY MOUSSE

Four cups of water, one and two-thirds cups sugar, two cups raspberry juice, and two tablespoons lemon juice. Make a syrup of the water and sugar and when cool add raspberries, marshed and squeezed through double cheese cloth, and add lemon juice; strain and freeze. Line mold with above sherbet when frozen and put in center one cup of sweetened whipped cream; then fill and close mold and pack for 3 hours in equal quantities of salt and ice. Strawberries, cherries or currants may be substituted for the raspberries.

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ROMAN PUNCH

Put a pint of water and the same amount of granulated sugar in the saucepan over the fire. Let them boil 20 minutes. Then add the juice from six lemons and two oranges and one pint weak green tea. Take the pan from the fire and set where the contents will become cold.

Beat the whites of four eggs to a stiff frost. Cook together half a cup of sugar and half a cup of water, and when it has boiled five minutes pour in a thin, thread-like stream over the whites, beating all the time. When the first mixture becomes cold, freeze like ice cream. When ready for the dasher to be removed pour in the second mixture of the whites and syrup, a gill of sherry and two tablespoons Jamaica rum. Turn the dasher enough to mix them, then remove, cover the freezer closely and repack with ice and salt for two or three hours, until ready to serve.

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STRAWBERRY NESTS

Fill an ice cup one-third full of ice cream; hollow the center, in which place three or four ripe strawberries, previously sweetened, and a little juice; cover with a pyramid of slightly sweetened whipped cream and dust over with ground pecan meats. Maraschino cherries may be used in place of berries.

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STRAWBERRY SNOW

Crush one and one-half cups of fresh strawberries, add one cup of sugar,

one cup of water, and the whites of two eggs beaten to a stiff froth. Stir until sugar is dissolved. Place in freezer and freeze.

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FROZEN STRAWBERRY NECTAR

Whip one pint double cream, two cups powdered sugar, one-half cup finely chopped blanched almonds, one quart strawberries slightly crushed.

Whip one pint of sweet double cream until thick. Fold in two cups of powdered sugar, the chopped almonds, then the strawberries. Turn into mold having tube in center. Pack in ice and salt, cover with a heavy piece of carpet and let stand 3 or 4 hours. When ready to serve, turn out carefully, fill the hollow center with sweetened berries mixed with whipped cream.

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WALNUT PUDDING

Two cups brown sugar	One-half cup chopped walnuts
Two cups water	One pint whipping cream

Put brown sugar and water in double boiler. Add cornstarch before water boils. Let this mixture simmer for 5 minutes. Remove from fire add walnuts. Let all stand 2 minutes. Put in mold which has hollow in center. Stand in ice box for about 5 hours. Fill center with whipped cream.

Icings and Fillings

ALLEGRETTI FROSTING

Take whites of two eggs, stir into them enough confectioners' sugar to make a smooth paste, and add one teaspoon vanilla, then spread on cake. Then melt enough bitter chocolate to make a coating over this. This is a most delicious frosting.

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APPLE ICING

One cup of sugar, one-third cup of water, one teaspoon of cream of tartar; heat gradually and boil without stirring until the syrup will thread when dropped from a fork. Pour slowly over the well beaten white of one egg, beating constantly and continue until thick enough to spread. Add two tablespoons of grated apple, beat and spread on the cake.

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BUTTER ICING

Melt one and one-half tablespoon of butter, add three tablespoons of milk, and confectionery sugar to stiffen, flavor.

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CAKE FILLING

Put two cups of sugar and a scant one of cold water over the fire and stir until dissolved, then boil without further stirring until it spins a thread from the tines of a fork. Remove immediately and pour in a very fine stream over the whites of two beaten eggs beating them vigorously as it is poured. Continue to beat after all the syrup is in until it begins to thicken, then add chopped fruits and nuts, folding them in carefully. The syrup should not spin a very long thread and should be used at once on removing from the fire, as a few seconds overcooking will cause it to become hard. A quarter of a level teaspoon of cream of tartar stirred in when dissolving the sugar will help to prevent its sugaring or hardening.

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CARAMEL ICING

Two cups of brown sugar, one cup of cream, piece of butter size of walnut. Let boil 20 minutes very slowly, remove from fire and beat until cold, then ice cake.

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COCOANUT ICING No. 1

Make the plain icing, spread on cake, then sprinkle with grated cocoanut.

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COCOANUT ICING No. 2

Three eggs
One fresh cocoanut

One pound pulverized sugar
Lemon extract

To the beaten whites of three eggs allow one pound of pulverized sugar, beat stiff as if for icing. Take out enough to cover top of cake and set aside. Grate a fresh cocoanut, reserving part of it for the top of the cake. Add the milk of the cocoanut to that which you intend to spread between cake. Now spread icing on each layer and sprinkle the cocoanut over. Add a little more

FRUIT FROSTING

Beat to froth one egg, one cup granulated sugar, one cup of any mashed fruit (such as berries, peaches or bananas). Beat all for about 10 minutes. This is like a whipped cream to be eaten at once.

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FUDGE ICING

Two cups granulated sugar, one cup milk, two blocks Baker's chocolate, piece butter size of walnut.

Cook until it forms a ball in a glass of cold water. Beat until thick enough to spread.

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LEMON FILLING No. 1

One cup of sugar, one whole egg, one tablespoon of butter, grated rind and juice of one lemon. Boil until thick and spread between layers of cake.

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LEMON FILLING No. 2

Boil one cup hot water, one cup of sugar and one tablespoon of cornstarch together and when cold add one beaten whole egg and the juice of a lemon. Spread between layers.

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NUT ICING

Make the plain icing, then add as much ground cloves as will lie on the point of a pen knife; mix well; then stir in one cup of nuts, chopped fine.

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ORANGE FROSTING

Soak the grated rind of one orange in one fourth cup of orange juice and one teaspoon lemon juice 30 minutes; strain. Beat two egg yolks, add to first mixture, then add confectioners' sugar until of the consistency to spread.

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PLAIN ICING

In a shallow dish put two cups of powdered sugar; with a fork form a hollow in the center of the sugar, then pour in one teaspoon of sweet milk. With the fork mix the sugar with the milk, adding more milk as it is needed, until until the icing is stiff enough to spread over the cake with a knife wet with milk.

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RAISIN FILLING

One cup raisins, one cup sugar, a little water. Put this on to boil, raisins chopped fine, then add rind, pulp and juice of one lemon; nuts if wanted.

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STRAWBERRY ICING

One cup of sugar, one tablespoon of butter, nine fine garden strawberries. Beat sugar and butter together to a cream and crush the berries. Mix them and beat to a smooth, creamy mass. Spread between the layers and upon the top of the cake.

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TUTTI FRUITTI FROSTING

Three cups granulated sugar, one cup boiling water, whites three eggs, one cup chopped raisins, one cup chopped nuts, five figs cut fine.

Stir the sugar and water. Let boil till it will spin a thread, pour over the whites of egg. Beat stiff and add raisins, nuts and figs and mix well.

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UNCOOKED CHOCOLATE ICING

Melt small lump of chocolate and small piece of butter, add three table-spoons of cream, one cup of powdered sugar, beat until stiff enough to put on a cake.

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UNBOILED CHOCOLATE ICING

Melt one-fourth cake of chocolate, add about one-half cup milk or cream and stir in enough confectioners' sugar to form a paste stiff enough to spread. Flavor with a little vanilla.

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WHITE FROSTING

Two cups granulated sugar
One tablespoon vinegar
One teaspoon vanilla

One-fourth cup cold water
Whites of two eggs

Put on stove and boil until it threads, then remove from stove and add to the beaten whites of two eggs.

Invalid Dishes

ALBUMENIZED MILK

White of one egg, one cup milk, one-eighth cup lime water, two tablespoons crushed ice.

Place all ingredients in a covered glass jar, shake until thoroughly blended, then strain. It may be sweetened and flavored. Serve immediately.

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ALBUMENIZED WATER

White of one egg, one cup water, two tablespoons crushed ice, two table-
spoons sugar, two teaspoons lemon juice.

Place all ingredients in a covered glass jar, shake until thoroughly blended. Strain and serve.

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ALBUMENIZED ORANGE JUICE

White of one egg, juice of one orange, one tablespoon sugar, two table-
spoons crushed ice.

Place all ingredients in a covered glass jar, shake until thoroughly blended. Strain and serve.

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BLACKBERRY CORDIAL No. 1

To one gallon of pure blackberry juice put two pounds of sugar, two
tablespoons each of ground cloves, allspice, cinnamon and nutmeg with one
of ginger, let simmer gently for 30 minutes when cold add a pint of French
brandy and then bottle. Blackberry cordial is an excellent remedy for bowel
trouble.

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BLACKBERRY CORDIAL No. 2

Eight boxes of blackberries. Put in porcelain kettle, cover with cold water,
and simmer 2 hours. Strain through colander; add one cup sugar to every
quart of juice; put in a little muslin bag cinnamon bark, whole
cloves and a small grated nutmeg. Simmer 2 more hours, and when cold
add brandy, cupful at a time, to suit taste.

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BARLEY PUDDING

Four tablespoons barley flour meas- sured after sifting	One pint hot milk
Four tablespoons cold milk	Three tablespoons sugar
One-half teaspoon salt	Whites of three eggs

Heat milk in double boiler, moisten barley flour in cold milk, add salt.
Then add this to hot milk, stir until it thickens, cover, cook 2 hours, stirring
occasionally. Beat the whites, add the sugar, and when the whites are one-half
beaten, pour into them the hot pudding, stirring until smooth. Return to
double boiler, cook 5 minutes, stirring all the time. Pour into molds, serve
cold with cream.

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BEEF TEA

Cut one pound of lean beef in small pieces, place in a glass jar with one
tablespoon cold water and cover; set in a pot of cold water, let water heat

gradually to boiling point and continue boiling slowly 4 or 5 hours. Strain and season with a little salt. This can be cooked in a double boiler. Serve as desired, hot or cold.

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BARLEY WATER No. 1

Soak one pint of barley in warm water for 5 minutes and drain, put the barley in three quarts of water and boil slowly until tender. Strain when cold; flavor and sweeten.

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BARLEY WATER No. 2

Put two ounces of pearl barley into half a pint of boiling water and let it simmer a few minutes, drain off and add two quarts of boiling water with a few figs and stoned raisens, cut fine. Boil slowly until reduced to about one-half and strain, sweeten to taste, adding the juice of a lemon, also a nutmeg if desired.

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BAKED MILK

Put the milk in a jar, covering the opening with white paper and bake in moderate oven until thick as cream. May be taken by the most delicate stomach.

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BEEF JUICE

Take a slice of the round of beef and heat it a few seconds on both sides over a hot fire. Cut the meat into small pieces and press out the juice, using a lemon squeezer or meat press. The press should be heated. Season with salt and serve in a colored wine glass.

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CALVES FOOT JELLY

Take two feet, split and break the bones, put in a kettle with two quarts of water and set over a moderate fire to boil slowly for 2 hours to 2 hours and 30 minutes, skim often and boil low. Strain into a pan and set aside to cool. When firm remove carefully all the fat and sediment. Put in a porcelain kettle, add the beaten whites and shells of three eggs with three-fourths pound sugar and a half pint of wine, a piece of cinnamon, one or two cloves; beat all well together and set over fire and let come to a boil. Squeeze the juice of three lemons in a quarter teacup of cold water and add. Take from fire and set in a warm place for 15 minutes. Then skim carefully, cut the fillings from the lemons and put in. Strain through a jelly bag and set on ice. This jelly may be taken in any stage of illness.

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CHICKEN BROTH

Cut a chicken in small pieces, put in a jar with three pints cold water, add a teaspoon of salt. Set the jar in cold water, put on the stove and boil 3 hours. Set aside to cool; skim carefully. Season and serve hot or cold.

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CRANBERRY GRUEL

One and a fourth cups of water, one-sixth teaspoon of salt, one tablespoon of flour, three-fourths cup cranberries, one tablespoon sugar or more.

Mix the flour gradually with one-fourth cup cold water and stir into one cup of boiling salted water, cook directly over the heat 15 minutes, then over boiling water 10 minutes, add the cranberries and cook 20 minutes longer or

until the berries become soft, add the sugar and when dissolved press through a strainer and serve.

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CREAM TOAST

One tablespoon butter, one-half tablespoon flour, one-eighth teaspoon salt, one-half cup milk or cream, two slices of toast.

Heat the butter, when it bubbles add the flour and salt, add gradually the hot milk, stirring constantly, and allowing the mixture to thicken each time. Pour this sauce over slices of dry or moist toast. Moist toast is prepared by quickly dipping dry toast into hot salted water.

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EGG GRUEL

Beat the yolk of an egg with a tablespoon of sugar, beat the white separately, add a teacup of boiling water, then the white of the egg. Flavor with a little nutmeg. Very nice for one with whom milk does not agree.

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EGG TOAST

Dip a freshly toasted slice of bread into boiling water slightly salted, and lay in a bowl. Whip the white of an egg, stir in a little fresh milk well heated, pour over the toast and set in the oven for about 5 minutes.

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FRUIT WHIP—For One

White of one egg, one-fourth cup powdered sugar, one-half cup fruit, cut in fine pieces.

Beat the white of the egg stiff, add the sugar and then the fruit, beat until thick and smooth, chill before serving. Grated or stewed apple, ripe peaches or strawberries, stewed prunes or canned fruit may be used. Fruit must be cool when added to the beaten whites.

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FLAXSEED TEA No. 1

Put two handfuls or small half cup of whole flaxseed on to boil in one and a half quarts of cold water. Boil for 20 or 30 minutes, then strain through a coffee strainer. To the liquid add a little sugar and juice of one or two lemons to suit taste. Put into glass jar and keep cover on tight. Heat a glassful three times a day and drink hot.

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FLAXSEED TEA FOR A COUGH No. 2

One-half pound of flaxseed, one-half pound rock candy, and three lemons pared and sliced; pour over this two quarts of boiling water; let it stand until cold. Strain before drinking.

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HOT EGG NOG

Yolks of one egg, one cup hot milk, two teaspoons sugar, nutmeg, brandy or wine.

Beat the egg, add the sugar, pour the hot milk over them, strain and flavor as desired.

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IRISH MOSS BLANC MANGÉ

(Good for Diabetic Dessert)

One-half cup milk, one tablespoon Irish moss, little salt, flavoring if de-

sired. Wash the moss in several waters and pick it over carefully. Put it into a double boiler with the milk, cook until it thickens when dropped on a cold plate. Add the salt, strain and flavor. Pour into a custard cup which has been rinsed with cold water.

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IMPORTANT POINTS FOR MAKING GRUELS

Gruels must be thoroughly cooked.

Gruels must be strained.

Gruel must be properly seasoned, of proper consistency, and served very hot or very cold.

Gruels are made from any cereal or crackers pulverized. They are very nutritious, especially if made with milk. The cereal is put in water over fire until it thickens, then put in double boiler, until done, strained, seasoned and flavored. Flavoring may vary, as fruit juices, cinnamon, etc.

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GENERAL PROPORTIONS FOR GRUELS

One tablespoon cereal to one cup liquid, with one-fourth teaspoon salt. If flour is used, first mix with cold water, then boiling water. If cracker crumbs are used, take two and a half tablespoons to one cup liquid. If milk is used, it must be cooked in double boiler.

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BARLEY GRUEL

Two tablespoons barley flour, one-half teaspoon salt, one-fourth cup cold water, three-fourths cup boiling water, one cup hot milk.

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FLOUR GRUEL

Two tablespoons flour	One-fourth cup cold water
One-half teaspoon salt	Three-fourths cup boiling water
One dozen raisins or pieces stick cinnamon	One cup hot milk.

Mix flour and salt with cold water until smooth, add boiling water and raisins, boil over fire until it thickens, then place in a double boiler and cook at least 1 hour. Add hot milk, strain and serve.

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MUTTON BROTH

Cut one pound of lean mutton in pieces, put in a quart of cold water and boil slowly for 2 hours; add half a cup of rice and boil half an hour longer. Strain and season.

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MEAT JUICE

Cut a pound of lean beef or mutton in small pieces, put in a bottle, cook tightly, set in cold water and let come to a boil, take out, strain and season.

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OYSTER BROTH

Put a dozen oysters in a colander, pour over a teacup of water and drain, take the liquor drained off and put in saucepan, let come to a boil and skim. add oysters. Beat an egg and stir in with a tablespoon of grated cracker.

ORANGE FLOAT

Add the juice of five lemons and one-half cup of sugar to a pint of water, let boil and stir in two tablespoons of cornstarch, when cold pour over two or three peeled and sliced oranges. Spread the top with beaten whites of two eggs sweetened and flavored.

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OATMEAL SOUP

Brown in frying pan one tablespoon butter and two tablespoons oatmeal. Put this mixture into one pint of boiling water and add parsley, salt, pepper and a few mushrooms sliced fine. Boil 30 minutes. Strain and serve hot with toast. If too thick add a little boiling water.

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RENNET OR JUNKET

One-half cup milk, one teaspoon sugar, one-half teaspoon liquid rennet. Heat the milk until luke warm, add the sugar and stir until the sugar is dissolved, add the rennet and pour into a glass dish, leave until firm in a moderately warm place, then put in a refrigerator. Sprinkle with cinnamon or nutmeg and serve with cream.

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SAGO JELLY

Wash a cup of sago and soak 5 minutes, pour over three pints of water and boil 15 minutes. Stir in two spoons of sugar and a small glass of fruit jelly. Put on ice.

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SLIPPERY ELM TEA

Pour boiling water over the bark, first breaking it into bits, cover the pitcher containing it and let it stand until cold. Add lemon juice if desired and sweeten to taste.

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TOAST WATER

Brown nicely, but do not burn the slices of bread, and pour upon them sufficient boiling water to cover. Let them steep until cold, keeping bowl or dish containing the toast closely covered. Strain off the water and sweeten to taste, putting a piece of ice into it as drank.

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RAW SANDWICHES

Scrape the beef very fine. Season with salt and pepper if allowed. Spread this mixture on thin slices of bread, from which the crusts have been removed. put the slices together and cut in small squares or triangles. This may be toasted.

Matzos or Passover Dishes

GRATED APPLE MATZOS CAKE

Grate six apples. Beat the yolks of six eggs with one cup powdered sugar, add apples, grated peel of one lemon, one-half cup of finely sifted matzos flour and lastly add the stiffly beaten whites. Bake in a spring form. Strew some blanched almonds on top of cake just before putting in to bake.

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MATZOS CAKE

Yolk of five eggs and one cup of powdered sugar beaten stiff with one tablespoon potato meal or flour. Whites beaten to a froth and added last. Flavor with vanilla. Bake in loaf in slow oven 30 minutes.

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MATZOS CHARLOTTE

Three Matzos	One-half cup raisins
Six eggs	Hand full blanched almonds.
One and one-half cups sugar	Two or three grated apples
Juice and rind of a lemon	

Soak matzos in water. Cream the yolks of eggs and sugar, add raisins, almonds (cut fine), apples and lemon juice and rind, and last the beaten whites. Put lots of fat in pan and a little flour, and bake one hour. Serve with sauce.

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MATZOS CRIMSELS

Three matzos	Six eggs, separated
One-half cup seeded raisins	Cinnamon
One-half cup almonds	One cup sugar

Soak about three matzos in water; press out every drop of water, put into a bowl, stir to cream, add a pinch of salt, a little grated lemon peel, yoke of six eggs, a cup of sugar, raisins, almonds, which have been blanched and chopped fine, a little cinnamon and lastly the stiffly beaten whites. Mix well. Can be fried in a skillet like pancakes, or dropped in deep fat, using about a tablespoon of batter to each crimsel. Serve hot with stewed prunes.

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FRIED MATZOS

Make the same as you do matzos kloesse. Fry in fat like pancakes until crisp. When ready to serve put in soup plate and pour hot soup over same. Make the Kloesse about the size of a quarter.

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MATZOS KLOESSE

Soak about five matzos in cold water for half an hour. Brown one-half onion, cut very fine, in about one-half cup goose fat. Press matzos dry, put into the spider with the browned onion, and mix lightly until all the fat is absorbed. Put into bowl, and when cool break in four beaten eggs, add a handful matzos meal, some salt, pepper and a little ground ginger. Mix together

thoroughly, form into small balls, and drop into boiling soup for 5 to 10 minutes. Made in large balls and cooked in salted boiling water then browned in fat, can be served with meats. Wet hands with cold water before making balls.

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MATZOS PANCAKES

Three eggs, one-half cup cold water, pinch of salt, matzos meal. Mix well beaten yolks with one-half cup cold water, pinch of salt and enough matzos meal to make soft dough. Fold in beaten whites of eggs, and fry.

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POTATO FLOUR CAKE

Ten eggs, separated	Five heaping tablespoons potato flour
One and three-fourths cups sugar	Rind and juice of orange or lemon
One-half cup ground almonds	

Cream yolks and sugar well, add the flavoring, almonds and potato flour; stir well and then fold in the stiffly beaten whites. Bake in moderate oven 30 to 45 minutes.

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MATZOS PUDDING

Beat yolks of six eggs with six tablespoons of granulated sugar. Add grated rind, and juice of one-half lemon, one-half cup blanched and chopped almonds, six tablespoons of grated apples six tablespoons of matzos meal. Lastly add the well beaten whites of eggs. Heat generous quantity of fat (goose preferred) in baking dish, pour in the mixture and let bake in moderate oven from 20 to 30 minutes. Serve immediately with wine or lemon sauce. Can also be baked in layers for a cake.

Meats

RULES FOR ROASTING MEATS

10 minutes to pound to roast beef of 8 pounds and 10 minutes extra.

12 pounds allow 12 minutes to pound and 12 minutes extra.

15 pounds allow 15 minutes to pound and 15 minutes extra.

Meat cooked in water 20 minutes to pound and same extra for 10 pounds.

Meat cooked in water—when put in, water should be boiling at first but not after—just simmer.

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BROILING, BOILING, FRYING, ETC.

It takes from 20 to 25 minutes to broil a thick piece of meat on a gas stove and even longer if the meat is very thick. Have the broiler piping hot before putting in the meat, and before lowering the gas brown the steaks or chops quickly on both sides. This will take only a few minutes, then lower the gas, very low, and give about 10 minutes' cooking to each side of the meat. Remove to a hot platter and season with salt, pepper and butter.

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Broiling is a simple method of cooking and requires but little care. A brisk, clear fire is essential. The gridiron must be hot before the meat is placed on it. As soon as the gravy begins to show turn it over; if allowed to remain without turning until the gravy shows on the top, when turned it is lost in fire; but when turned quickly and at the proper time the pores are at once sealed and the gravy is retained in the meat.

All kinds of meat should be boiled slowly. All fresh meat should be put in boiling water, over a slow fire to concentrate its juices. Salt meat should be put in cold water in order to extract the salt in cooking. In boiling meat keep the pot boiling gently, but never allow it to stop for an instant, if so, the meat will absorb the water and cause it to be flat and insipid. Remove the scum when it first begins to boil. Always have a kettle of boiling water handy to replenish the meat pot as the water boils away.

To every pound of fresh meat allow 15 minutes to boil, and to salt meat allow 20 minutes to the pound. The more gently meat boils the more tender it will be. Meat should be kept covered while boiling. If boiled too hard the meat toughens and the juices are extracted. Never wash a raw roast, at least not the parts unprotected by the thin skin. Wipe the skin off with vinegar, dry with a soft cloth, and lay the meat cut side at the top and bottom upon the grater of the roaster. Dash a cup of really boiling water over it. This treatment will keep in the juices. Dredge with flour, cover and cook 10 minutes to each pound. Baste every 10 minutes with the gravy in the pan.

In frying beefsteak rub the hot gridiron with a bit of suet before you lay the steak on it. The fire should be clear and hot. Watch steak closely and turn quickly when it commences to drip so as to keep the juices in.

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LEAN MEAT NEEDS WATER

If the meat is lean, a small quantity of water should be added when the pan is put in the oven. If it is fat the water should be left out entirely. Meat, when roasting, should be turned so that it will be equally browned. Ten

minutes before serving baste with butter and dredge with flour to glaze the roast. It is a better plan to add neither salt nor pepper to the meat before cooking, as the salt draws out the gravy and the pepper, when used on the surface of meats, becomes parched and leaves a bad taste.

When done remove from the pan and place on a dish, carefully pour off all the fat, the sediment in the bottom of the pan will make sufficient gravy by adding a little boiling water.

In frying there are two important rules to observe—the fat must be boiling hot and the crumbs fine and even.

In selecting beef choose that of a fine grain, smooth, bright red color, and white fat. Press the meat hard with the tip of your thumb. If it be flabby, and, after yielding to pressure, retains the dent, let it alone. It is not fit for food.

The sixth, seventh and eighth ribs are the choicest cuts for roasting. The bones must be removed and the meat rolled. The bones may be used for soup. There is a decided economy in removing the bones and rolling the roast at home, as where the roast is rolled at the butcher shop the bone and trimming are rarely sent with the meat. In utilizing the bones for soup have them cracked, buy one pound of coarse, lean beef for perhaps 10 cents, and you have the foundation of a good soup.

The round roast costs about two-thirds as much as a rib roast and half as much as a sirloin, and serves admirably for a pot roast. The sirloin steak is far more economical than the porterhouse. Remove the bone before cooking. This cut often contains really more of the coveted tenderloin than the porterhouse, and the rest of the steak is more tender as a rule, than the higher priced cut. Have the steak cut at least an inch thick.

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GOOD MUTTON OF DARK RED

The flesh of good mutton or lamb is of dark red, with the fat firm and white. Lamb when fresh killed is pale red; if the neck veins are of bluish tint the meat is not good. Lamb is in season from May to November. What is sold under that name in winter is undersized mutton and usually tough and dry. The best cuts of the mutton are the loin, saddle, and leg. French chops are cut from the ribs, the fat taken off and several inches of the bone cleaned from the meat. They are expensive, but make an attractive dish. Loin chops are cheaper and usually more tender and better flavored.

A more economical piece than the leg for the housewife is the forequarter. You can bone and stuff a part of it for a roast; the chops are as good as those cut from the loin, and the bones, when removed make good stock for broth. The meat is really more juicy and sweet than that of the leg and costs 3 or 4 cents less a pound.

Veal comes into the market much earlier than the spring lamb and is seasonable all the summer through. The meat should be clear, pale red, the fat white, and the texture firm. While veal is considered nutritious, the knuckle and, indeed, all the bony parts are invaluable for soups. The breast, the fillet, and the loin are the choicest roasting parts. Veal chops are really better eating and cheaper than the cutlets. Veal should always be well cooked.

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BEEF BROWNIES

For four in family: Two pounds of round steak, one inch thick; pound out flat, then cut in strips two inches thick and about six inches long. Make

a dressing of stale bread, one egg, one onion, a small piece of butter, sage, salt and pepper to taste. Spread this dressing on the strips of meat, roll up and pin each of the brownies with toothpicks to hold them together firmly; they will then look like miniature roasts. Put some butter and fat in a kettle and when hot put the brownies in and brown nicely on both sides, then add water enough to cover; simmer one and a half hours. Enough dressing will boil out to make a nice brown gravy. Garnish the platter with lettuce leaves and slices of tomatoes.

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BOILED BEEF MIROTON

This is another popular dish from the pot au feu. Chop fine two or three onions. Cook them in a frying pan or in a saucepan with two good tablespoons of butter or fat. When the onions have taken a fine color add a good table spoon of flour. Let them take a good brown color, and then moisten with a little beef liquid, in sufficient quantity to produce a rather thick sauce. Add a tablespoon of vinegar, a bay leaf, and season with salt and pepper according to taste, and then let the mixture boil 8 to 10 minutes.

Cut the boiled beef in fine slices. Arrange them on a gratin dish, at the bottom of which you have put several tablespoons of sauce. Surround the beef with slices of potato cooked in water. Place on the surface several capers or some sliced gherkins and a little chopped parsley. Cover it with the rest of the sauce, from which you take care to remove the bay leaf. Sprinkle with bread crumbs and moisten with several drops of butter or melted lard, and cook to a gratin in the oven.

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FRIZZLED BEEF

Use a quarter of a pound of dried beef, tender, crimson and shaved very fine; into the pan put one tablespoon of butter; let it melt, then add one and a half tablespoons of flour; rub to a smooth paste; pour in one cup of thin cream; add a dash of paprika, then the beef; allow it to boil up, then serve on rounds of toast.

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MINCED BEEF IN TOMATO SAUCE

Make any favorite tomato sauce and when hot add one cup of beef or any left over cooked meat which has been put through food chopper. Cook up once and send to table garnished with parsley sprigs.

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A RECHAUFEE OF BEEF

Fry half an onion in a tablespoon of butter, cutting the onion in thin slices; turn in a cup of stewed tomatoes, free from lumps, and cook together in the blazer for 5 minutes, stirring constantly. If the tomatoes are tart, modify them with a teaspoon of white sugar. Lay in the tomato slices of rather underdone roast beef or sliced veal or lamb—any cold meat you wish to make savory. Let them become heated through, leaving them in the tomato for perhaps 5 minutes. Salt and pepper to taste, and serve.

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RAGOUT OF BEEF

Cut two pounds of real coarse beef into dice, fry 5 minutes in hot dripping fat, in the same fat two minced onions, six small green peppers, or five large ones, which have been parboiled, then cooled before they are minced. A

teaspoon of minced chives, three large tomatoes, peeled and sliced; six chopped olives; and a teaspoon of sweet herbs, season with pepper; and when the mixture has cooled 5 minutes add a teaspoon of vinegar. Turn all into a saucepan, cover closely, and stew an hour or until the meat is in bits.

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BEEF SAUTE A LA LYONNAISE

Chop fine two or three onions and set them to brown in a frying pan with two or three tablespoons of butter. When the onions have taken on a fine brown color add the boiled beef, which you have minced. Season with salt and pepper, add a tiny piece of garlic, and allow it to cook 8 to 10 minutes. Sprinkle the beef with a little parsley chopped fine, and moisten with a little stream of vinegar. To increase the size of this dish, and thus make it more economical, you may add to the beef an equal quantity of potatoes, which you have prepared in another frying pan.

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SPICED BEEF

Prepare a spiced vinegar as for fruit pickles, only less highly seasoned. Cut thin slices of dried beef in ornamental shapes—narrow strips, diamonds, etc., are easily cut with scissors. Steam the beef in the vinegar for 1 hour. Serve hot with toaster wafers.

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BOILED DINNER

For a family of from four to six, seven pounds of corned beef will be required. Brisket is best. Cut one large cabbage into quarters, slice two turnips an inch thick, then slice six of each, carrots, parsnips, and potatoes. Put the beef over the fire in a large pot and cook steadily 5 hours. An hour before serving add the vegetables and cook until tender. Put meat on large platter and surround with vegetables. Sliced beets in vinegar are nice with this dish.

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LEGLESS BIRDS

Get a nice cut of round steak, not too thin, cut up in three and one-half inch squares, then salt and pepper well; get one pound of chopped meat, half beef, half pork; cut up two nice sized onions fine, mix well one egg, one teaspoon of cream, salt and pepper to taste; fill square with mixture and tie with white cord, then roll in flour. Put in well greased frying pan and brown well. When good and brown add enough water to cover, put in stew pan, and let stew for an hour and a half, adding water when needed. When well done take off cord and put in platter and set in oven for a minute until gravy is ready for table.

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BRISKET WITH BARLEY

Take four pounds of brisket and two cups of barley, one-third cup dried green peas, a little salt, pepper, ginger, parsley cut fine, celery chopped, and two or three slices of carrots.

Add three cups of cold water and cover tightly. Bake in moderate hot oven in casserole about 3 hours. Baste if necessary and keep adding water until enough gravy is formed. Take off cover and brown if necessary.

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BROWN HASH

Cut lean meat into small dice; cut also cold boiled potatoes into dice of the

same size; mix them together and place in a small baking pan; dredge with salt and pepper, and dot with bits of butter. Put into hot oven and brown. Stir often so all sides will brown alike, and do not let them become too dry.

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SAUER BRATEN No. 1 (Sour Roast)

Soak a piece of rump over night, in stone crock, in half vinegar and half water to cover meat. Add slice onion, five or six cloves, salt and pepper. Next day put meat and contents of crock in kettle. Add four or five ginger-snaps previously soaked in cup of water. Cook in oven or on top of stove. 3 to 4 hours. Before serving add a little cream to gravy and strain.

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BEEF A LA MODE OR SAUER BRATEN No. 2

Buy a heel piece of beef and put in mixing bowl and pour over enough vinegar to cover, also three or four laurel leaves, a few pepper corns, a few onions (to taste). Cover this and let stand 8 days. Remove meat and sprinkle with salt. Brown three tablespoons of sugar and add to gravy. Roast until soft and brown, and serve with boiled or mashed potatoes.

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BOUDINES

One pint chopped cold cooked chicken or meat	Two tablespoons bread crumbs
One tablespoon butter	One-fourth teaspoon pepper
One and one-half cup stock	Three eggs well beaten

Put butter and bread crumbs on fire and stir until it boils. Add meat, seasoning, then eggs. Beat light, and put at once in buttered molds. Set mold in boiling water and bake 15 or 20 minutes. Turn out on a plate and serve individually with the following sauce:

One tablespoon butter, one tablespoon flour, Slightly melt butter with flour. Add one-half cup milk one-half cup stock, salt and pepper to taste, yolk of one or two eggs beaten, add the egg quickly. Do not let boil. Strain and serve.

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CHILI CON CARNE

One pound of round beef, cut in small pieces; one can tomatoes, one can kidney beans, one-half can of sweet green peppers (can be omitted), two onions, one-half cup of flour, four cups water, two teaspoons or level tablespoon chili powder (Eagle Brand best). The onion is sliced and put with fat or oil in skillet and cooked; put tomatoes in kettle, cook, add onions, then sear the meat in skillet and add to the tomatoes, chopped green peppers and the water, chili powder, salt, and let cook until meat is soft, and then beans which require no cooking, only heating and, then flour which has been rubbed smooth with a little water.

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GERMAN CHOP SUEY

Two pounds hamburger, fry a nice brown, three onions, one-half box of noodles, one small bunch of celery chopped up in small pieces, one can tomatoes, salt and pepper; boil 1 hour.

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HUNGARIAN GOULASCH No. 1

Into the bottom of a well buttered casserole put one pound of round

steak cut in three squares. Pare and slice three medium potatoes, two parsnips, one large carrot and one large onion.

Put them on top of meat, season with salt and pepper, cover with warm water, and cook, closely covered, in a slow oven for 3½ hours.

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HUNGARIAN GOULOSCH No. 2

Slice a peeled onion and cook it until brown in three tablespoons of fat, take out the onion turn in a pound and a half of lean, uncooked veal, cut in inch cubes; stir and cook the meat until slightly browned, then, rejecting the fat, if there be any in the pan, dispose the meat in a casserole; add about a pint of broth or boiling water and a teaspoon of paprika, cover the dish and set to cook in the oven. In the meantime add more fat to the frying pan, and when hot, brown in it about a dozen balls, cut from pared potatoes, and a dozen small onions; when the onions are well browned, add them to the casserole, and after the meat has been cooking an hour, add a teaspoon of salt and the potatoes, and, if desired, two tablespoons of flour mixed to a thin paste with cold water. Let cook in all about two hours. Serve from the casserole.

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BACON HINT

Soak bacon in milk for twenty minutes before frying. Then lift it out and dip it in flour and fry in a hot frying pan sufficiently greased. The soaking in milk gives a fine consistency to the bacon, and the flour insures a crisp crust. After frying remove the bacon, pour off all grease, and stir into the frying pan one or two tablespoons of flour, gradually adding the milk the bacon was soaked in, and season with salt and pepper. When the sauce is thick pour it over the bacon and serve at once.

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DEVEILED HAM LOAF

Mix one-quarter pound of deviled ham with two cups of bread crumbs and two cups of milk. Add two eggs, well beaten. Pour into a buttered pan and bake for an hour in a moderate oven. Serve cold cut in thin slices.

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LITTLE TURKEYS

Take pork tenderloins and cut lengthwise through the middle, being careful not to cut in half; fill with dressing you would use for turkey; sew or pin together with toothpicks; bake for 20 minutes in a pan in which there is enough water to cover the bottom when baked. Bake a gravy of water left in pan. Nice to add strip of bacon over top.

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BROILED HAM

Get a thick slice of ham. Put on a platter, sprinkle with sugar, let stand 20 minutes. Put in a pan and broil it slowly 15 minutes.

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GERMAN LAMB STEW WITH DUMPLINGS

Take lamb breast or shoulder, cut up. Put on to boil with enough water to cover; season with salt, pepper and nutmeg. Dice a carrot, celery, onion and a little garlic. Either fresh or canned tomatoes. When almost done add one teaspoon cornstarch dissolved in a little water and some chopped parsley.

Dumplings—One egg beaten with a little salt. Add enough flour to thicken, and one-half teaspoon baking powder. Let dumplings cook in the stew for about 20 minutes.

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BAKED CURED HAM

Select a small ham, scrub well with a stiff brush, cover with water in a large kettle and let stand over night. In the morning put on stove in kettle, cover with cold water; when water begins to simmer remove ham, roll in a stiff paste made from flour and water. It requires about a quart of flour and water enough to moisten flour enough to roll. Put in roasting pan in a moderate oven. Allow 25 minutes to each pound of ham. When done remove paste skin, sprinkle with bread crumbs and brown sugar, put in oven and brown about 25 minutes.

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BONED LAMB CHOPS WITH MUSHROOMS

Have the butcher remove the bones from lamb chops and tie them into shape. Broil them in the usual way, season and place on each a broiled mushroom. Spread rounds of toast with melted butter, place each chop on a round, dot with butter and serve hot.

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CROWN OF LAMB

Get a crown of 16 or 18 ribs. Make a dressing by squeezing out of water a fair lot of bread, two eggs, a piece of butter the size of an egg, some onion cut fine, some parsley, add salt and pepper. Put this dressing in the crown with a piece of butter or fat. Bake $1\frac{1}{2}$ hours. Add a very little water to the pan.

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LEG OF LAMB WITH RICE

Get a six pound leg; season well one cup of rice, put over same, also sprinkle the pan with the rice. Take potatoes and lay around the leg, keep adding a little water to the rice. Bake from $2\frac{1}{2}$ to 3 hours. Put a little fat on the lamb after it is baked about an hour.

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FRIED LIVER WITH EGG SAUCE

Fry calf liver in some fat; brown a little onion and flour. Add enough water to form gravy.

Boil six eggs hard and chop fine. Grate a small onion in the eggs and put over this one tablespoon of melted butter a little salt and pepper.

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LIVER RECHAUFFE

Place in a small casserole one and one-half cups of diced cooked liver and one and one-half cups of tomato sauce, and one-half of pimento. Cook for half an hour. Serve on toasted rounds of bread.

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BAKED LIVER

Buy calf's liver in a whole piece and wash and place in a baking pan. Make four slits across the top with a sharp knife and place a fat piece of bacon in each. Sprinkle well with fine cracker crumbs, salt and pepper to taste, and add a little water. Bake for 2 hours, basting often and adding water as it boils away.

LIVER AND BACON

A new way of preparing liver and bacon is to scald the liver, peel off all outside skin, place in a baking pan, lay strips of bacon over each slice, and bake in quite a hot oven. The bacon bastes the meat and it is sweet, tender, and juicy. And it also does away with spattering the stove.

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COLD LOAF FOR LUNCH

Place in a mold small irregular pieces of cold cooked meat and slices of cold hard boiled eggs. When the mold is full pour over all a cup of well seasoned strong savory stock, thick enough to congeal when cold. Cover and bake in gentle oven for half an hour. When quite cold and solid turn out of mold, serve in slices.

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FILLED MILT

Clean the milt by taking off the thin outer skin, lay it on a clean board, make a cut with a knife through the center of the milt, taking care not to cut through the lower skin and scrape the inside of the milt with a spoon, taking all out and place in a bowl. In the meanwhile dry the bread (which had been soaked in water and well squeezed) in a spider which you have heated some goose fat, cut part of an onion very fine in this, when the bread is thoroughly dried mix this in the bowl with the milt. Break into this two or three eggs, salt and pepper to taste also a little ginger, mix all well together now; fill the milt and sew it up, and prick it several times with a fork to keep from bursting. Can be boiled in the soup or salted water, then browned in a spider of heated fat.

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MEAT BALLS IN CABBAGE

One and one-half pounds veal steak, one pound round steak, two medium sized onions, all ground; one tablespoon rice well seasoned. Mix together. Scald one-half head cabbage leaves until soft. Make balls of meat mixture size of large walnut. Roll each in cabbage leaf and squeeze lightly with hand to hold together. Water enough to nearly cover, add one cup tomatoes, two tablespoons grease or butter, two tablespoons lemon juice. Boil 1 hour and thicken with one-half tablespoon flour smoothed in little cold water.

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JELL-O WITH FOWL AND OTHER MEATS

As a table jelly with fowl or other meat, Lemon Jell-O is better than any of the commonly used jellies. It has a delicious flavor and delightful cooling quality. Cherry Jell-O is also very nice as a table jelly. Full directions are given in the little recipe book in each package of Jell-O.

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GERMAN MEAT DISH

Fricedellers, a German meat dish. Take two pounds of beef and half a pound of pork chops and mix well, one egg, small bowl of soaked bread, season well with salt, pepper, and nutmeg. Then mix all together thoroughly and make into balls. fry in hot fat for twenty minutes.

MONDAY MEAT

One and one-half pounds cold meat	Two red peppers
One egg	One green pepper
One onion	One-half stock celery
One cup stock	Two tablespoons dry bread crumbs
Salt and pepper	Two tablespoons fat

Run cold meat through food chopper. Grate onion and chop peppers and celery. Beat egg. Work all ingredients together and season with salt and pepper. Put in greased double boiler and cook for 1½ hours.

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SPAGHETTI AND MEAT

Grind or chop round steak very fine. Beat it into a pint of tomatoes, add onion, salt, pepper, paprika, and cook very slowly for 30 minutes.

Boil spaghetti in salted water with onion and little garlic. Put spaghetti in the center of platter and surround with the meat mixture.

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SWISS ROAST

Take a thick round steak from two to two and one-half inches in thickness and pound into it as much flour as it will take, using the edges of a plate for that purpose. When the flour has been pounded into both sides take the meat and brown it on both sides; remove to a sauce pan, heat one-half can of tomatoes, one large onion cut fine, one sweet pepper if desired, pour over the meat, cover tightly and cook slowly 2 or 3 hours. Just before the meat is done salt and pepper to taste. Delicious when served hot, also nice when cold.

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POT ROAST OF BEEF

Six pounds of rib roast. Dredge well with flour. Place in a pot with a little drippings and a sliced onion. Brown on all sides. Add three pints of water, cook slowly for three hours. Keep covered with water to prevent burning. Add one and a half cups of highly seasoned tomato catsup and cook 45 minutes longer. Serve meat and sauce on a hot platter.

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POT ROAST

Take about five pounds of rump, wash, season with salt, pepper and ginger. Take fat, put in pot with cover. One onion, some garlic to one's taste, two tablespoons of vinegar. Let the meat simmer till real tender. Then add a little water to keep it from burning.

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BEEFSTEAK TOAST

Chop cold steak fine and put into a stewpan with a lump of butter and water to more than cover. Boil 20 minutes, then stir in a well beaten egg. Season with salt and pepper and pour over toast. Serve hot.

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BAKED STEAK

Select a tender steak; have it cut about one and one-half inches thick. Salt and pepper it on both sides; lay in baking pan, in which a few bits of suet have been placed. Dot it all over with tiny bits of lemon and suet; then

cover with sliced onions, over which pour tomato catsup. Place in oven and bake from 20 to 30 minutes, according to degree of rarity desired.

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DEVILED STEAK

One flank steak, one large onion, two tablespoons of butter, two tablespoons of flour, one teaspoon of salt, one-half teaspoon of pepper, one teaspoon mustard, three tablespoons of vinegar, two cups of hot water. Melt the butter in a frying pan, slice the onion and fry in the butter. Remove the onions when brown, cut the steak in pieces, dip in flour, and fry in the butter. Remove the meat from the frying pan and add to the butter the salt, vinegar, mustard, and pepper. Then add the hot water. Replace the steak in the frying pan, cover closely, and let simmer until the steak is tender. Dish on a platter, pour the gravy over it, and garnish with brown potatoes.

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SPANISH STEAK

Take a flank of steak. Fry it brown in plenty of butter, lift out and put in a baking pan. Sprinkle with salt and pepper and fry a sliced onion brown in the butter remaining in the frying pan. Spread onions over the steak and cover it with a can of tomatoes, juice and all, cover and bake an hour in a slow oven, basting frequently. Make gravy of drippings remaining in the pan and serve piping hot.

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MUSHROOMS WITH BEEFSTEAK

While various species of mushrooms are used for serving with beefsteak, there is one, commonly known as the beefsteak mushroom, which is particularly palatable with a thick, juicy steak. After removing the upper skin and spores, the mushroom is cut into strips. Lay a pound of the mushrooms in a porcelain stew pan, cover with half a cup of stock, half a teaspoon of finely minced herbs and a tablespoon of butter. Stew gently for 30 minutes and pour over the broiled steak.

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BAKED BEEFSTEAK WITH TAMOTO SAUCE

Buy a round steak two inches thick, that will fit nicely into a baker or frying pan; salt and pepper the top and spread over it five or six tablespoons of tomato, a tablespoon each of chopped green pepper and chopped onion. If the steak is very lean put in a spoon or so of butter in little bits on top with a tablespoon of flour sprinkled over all. Bake 20 to 30 minutes in a very hot oven at first and lowered heat toward the last.

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FLANK STEAK WITH CHEESE

Season steak well with salt, pepper and paprika. Pour a can of tomatoes over it, then one-half pound of American cheese cut fine, also green pepper and onion chopped. Season again and bake in medium oven about 45 minutes.

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CREOLE STEAK

Tenderloin steak two or three inches thick. Spread butter or chicken fat on steak. First put one green pepper and one onion through the meat chopper, after taking seeds out of pepper; then mix with one cup catsup, spread on steak and put in oven until done; then season. Leg of lamb or veal roast prepared the same is very fine. With the lamb roast add little hot water.

STEAK WITH OYSTERS

One thick steak
One pint oysters

One bottle catsup

Season steak and put in very hot oven about 20 minutes. Then pour drained oysters over steak, also the catsup, and put back in oven for about 10 minutes.

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PIMENTO STEAK

Cut sirloin steak in portions ready to serve. Pound slightly and season with salt and pepper. Fry quickly in hot butter and place in stew pan. Fry one sliced onion in one tablespoon butter and add to steak. Add three-fourths cup tomato catsup, one red pepper and one green pepper chopped fine. Let simmer for one hour on very slow fire. Shaking occasionally.

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SPANISH STEW

Cut a piece of suet into fine pieces and melt in kettle. Add one and one-fourth pounds of beef cut into small pieces, season and cover tightly. Let meat simmer for 30 minutes, browning without forming a crust; then add a little water and cook until tender. Add a third of a can of tomatoes, one small onion cut into small pieces, one bay leaf and salt and pepper. Thicken with browned flour.

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SOUTHERN STEW

Three pounds lean raw beef

One-half pint green peas

One-half cup flour

Two tablespoons chopped parsley

Two tablespoons rendered beef fat

One-half teaspoon salt

Three tablespoons of minced onion

One salt spoon pepper

One-half pint tomato pulp

One pint water

Take three pounds of lean raw beef cut up in pieces the size of a small egg, roll each in flour and fry quickly in a deep kettle in which two tablespoons rendered beef fat has been allowed to melt; when meat is browned all over add three tablespoons minced onion, one-half teaspoon salt and a salt spoon of pepper, one pint water and one-half pint tomato pulp; cover closely and let cook about 2 hours, or until meat is nearly tender, and add one-half pint green peas drained free of liquor, and two tablespoons chopped parsley. Cover closely and cook 30 minutes longer. Add more seasoning if necessary. The gravy should be quite thick and a rich dark brown, and should be served with mashed potatoes, macaroni or dumplings. Will serve eight people.

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CREAMED SWEETBREADS

Clean sweetbreads and drop into cold water, parboil, drain and put in cold water. Cleave, break or cut into small pieces. Melt a tablespoon of butter, add one tablespoon flour add one cup of cream. Stir until smooth. Add the sweetbreads, bring to a boil, season to taste and serve in ramekins, patti shells or on toast.

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SWEETBREADS AND MUSHROOMS

Boil sweetbreads in salt water until soft and remove skin. Take small bowl soup stock, cook with one can mushrooms quartered. Boil from 30 to 45 minutes. Add one pound sweetbreads. Boil 15 minutes. Add salt and

pepper to taste. Brown two tablespoons flour dry, and dissolve in cream and add this last; also wine glass of sherry wine.

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ROAST SWEETBREADS AND PEAS

Wash the sweetbreads, drop into boiling water, cook for 15 minutes, then plunge into ice cold water, for 30 minutes. Wipe dry, roll in beaten egg, then in cracker crumbs; lay in a dripping pan, pour around them a half cup of boiling water in which you have melted a teaspoon of butter; cover and bake 30 minutes, basting several times. Remove the cover and brown.

Boil the peas, drain, butter, pepper and salt them, heap on a hot dish and lay the sweetbreads around them.

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PICKLED TONGUE

Put a tongue in boiling water, simmer gently for 2 hours, take out the tongue, skin it, put it in a kettle, add two carrots, two onions chopped fine, few cloves, two bay leaves, one cup raisins, add vinegar to taste, add enough of the water, in which it was first boiled, to cover. Boil until tender, let it cool in the liquor. Salt should be added 1 hour before it is done.

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TONGUE WITH TOMATO SAUCE

Cut cooked corned tongue in slices a little less than one-half inch thick, dip in bread crumbs, egg and crumbs; brown in butter, place on a dish; pour around this sauce; cook one one-half can of tomatoes with one onion, two peppers; cook 5 minutes, strain, add two tablespoons butter, two tablespoons flour cooked together. Salt to taste.

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POT ROASTED TONGUE

Take a fresh tongue, put in boiling water and leave boil for about 30 minutes. Then remove skin from tongue, and pot roast the same as meat.

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BRAISED TONGUE

A fresh tongue is necessary for braising. Put tongue in kettle, cover with boiling water and cook slowly 2 hours. Take tongue from water, remove skin and roots. Place in pan and surround with one-third cup carrot, one-third cup onion, one-third cup celery, all diced; one sprig parsley. Pour over this four cups sauce that tongue was cooked in and bake 2 hours. Serve on platter with sauce.

Sauce for braised tongue. Brown one-fourth cup butter, add one-fourth cup flour and stir together until well browned. Add gradually four cups water in which tongue was cooked. Season with salt, pepper and one tablespoon Worcestershire sauce.

One and one-half cups stewed and strained tomatoes may be used in place of water.

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VEAL LOAF

One and one-half pounds of chopped veal, two eggs, one cup cracker crumbs, one teaspoon salt, one tablespoon butter. Mix and form into loaf. Spread bits of butter on top. Bake for 1½ hours.

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VEAL STEW

Cut two pounds of veal from loin in small pieces. Brown slightly in

butter in which an onion has been cooked. Cover with boiling water and add one-half can tomatoes, one small can mushrooms, three stalks of celery diced, one turnip cut in small pieces, salt and pepper.

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VEAL GOULASCH

Brown two pounds veal steak, diced in two-inch pieces, in two tablespoons of fat. Make a gravy of one large onion minced and browned in fat with one tablespoon of flour and enough stock or water to make thick sauce. Season with salt, pepper and paprika. Pour the browned veal into the sauce and let it cook slowly about 1 hour.

Dice boiled potatoes on a hot platter and pour over it the meat and gravy. Garnish with parsley.

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ITALIAN VEAL

Fry a veal steak, it having been cut in small pieces, to a nice brown. Over this put a cup of spaghetti which has been cooked tender, and a can of small mushrooms. Season with salt and pepper. Add a small amount of water, just enough to make liquor over all.

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BAKED VEAL

Buy two or more veal steaks or as many as needed, and season with salt and pepper to taste. Have yolks of one or two eggs well beaten, and a crock of cracker crumbs ready for use. Dip veal in egg, then in crumbs, and fry until a golden brown. Have one or two cans of peas opened and drained, or use fresh peas in season. Put veal in baking pan and cover with peas. Season with salt, pepper, and butter. Do not quite cover with water. Put into oven and bake for 30 minutes, basting at intervals to keep peas from hardening.

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VEAL CHICKEN

Get thin slices of veal, roast and cut then about three inches square. Pepper and salt them. Have some fine chopped parsley and mix that with some butter. Take about a teaspoon of this and roll in to each of the slices of meat, tie a string around and across over. Brown the rulades in butter, and after that is done sprinkle three tablespoons of flour over them and put enough water in to cover. Let them cook slowly for an hour. If you add a little cream to the gravy when done it give a good flavor. Remove the strings and serve them in the gravy.

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ECONOMICAL DISH

Order a veal shank, about 15 cents' worth; boil with a handful of rice and an onion, until the meat falls from the bones and the broth is nearly all cooked away. Take the meat and chop fine in a bowl or granite pan and pour over it the remaining rice, broth, and onion in the kettle, salt and pepper, and set to cool and congeal. When perfectly cold slice. It makes an excellent cold meat and will serve for served meals.

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JELLIED VEAL No. 1

Buy a veal shank, cover with cold water, let come to a boil and skim carefully. Add one medium size onion, a bay leaf, small piece of red pepper, salt and six whole cloves. Boil slowly till meat falls off bones. Take out the

meat, strain liquid and let it cool while the meat is picked into small pieces. Remove grease from the liquid, add to the meat, put into bowls to cool. Serve on lettuce leaves with mayonnaise dressing. Be sure to have plenty of liquid.

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JELLIED VEAL No. 2

The knuckle of veal (or calf's head) put in a sauce pan and covered with two quarts of cold water, let it simmer for 2 hours. After that put one small onion sliced, one bay leaf, three peppercorns, six cloves; then let it simmer for another hour. Next remove all meat from the bone and cut in small pieces and put into a mold. Boil down the liquor to a quart, then strain add vinegar, salt and pepper to taste, and pour over the meat and leave it until firm.

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VEAL BIRDS

Cut veal steaks in pieces large enough to roll. Stuff with dressing, roll and secure with toothpick. Dredge with flour, sear in a pan, with two tablespoons of fat. Put the birds in a casserole and cover with a tomato gravy.

Gravy. Fat from the pan, two tablespoons flour, one cup tomato, one-half cup water, salt and pepper. Bake 40 minutes. In moderate oven.

Pickling (spiced), Relishes and Canning

BEET RELISH

One quart chopped cooked beets, one and one-half quarts raw cabbage chopped fine, one tea cup of horse radish grated, two cups of sugar, one tablespoon salt, one-fourth teaspoon black pepper. Add enough vinegar to moisten mixture. Keep cool and air tight.

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CATSUP

One-half bushel red tomatoes cut up fine, put in kettle to boil. Add five chopped onions, two green peppers cut fine. Boil an hour and strain. Then add one-fourth pound of Coleman's mustard, three tablespoons salt, one cup brown sugar, one heaping teaspoon allspice, one teaspoon cloves. Put about one-fourth cup of mixed whole spices in a cloth, place in above and boil about 1 hour more. About 30 minutes before ready to take off stove add one-half cup of vinegar, and leave boil about 30 minutes. More spices and sugar can be added if desired. Put in sealed bottles.

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CATSUP—Uncooked

One peck tomatoes, scalded, chopped and drained; two cups chopped celery, two cups chopped onions, five small red peppers (chopped), one cup salt, two cups granulated sugar, one cup white mustard seed, one teaspoon cinnamon, two teaspoon cloves, one teaspoon white pepper, one teaspoon allspice, four cups vinegar. Mix thoroughly and put in jars.

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CELERY RELISH

Twenty-six large cucumbers, six or eight medium sized onions (white), pare, chop, salt and let stand over night; three stalks celery cut fine, one tablespoon mustard, one cup of brown sugar, one quart white vinegar, one or two red peppers cut fine. Put vinegar to boil, add mustard, sugar and peppers, when boiled add cucumbers, onions and celery, also add mustard seed, mix well and let it come to boil and then can.

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CHILI SAUCE

Fifty medium ripe tomatoes, ten green peppers, seeds removed; twenty-five medium onions, one quart vinegar, four red peppers, seeds removed; one tablespoon whole allspice, one tablespoon whole cloves, heads removed; one tablespoon whole cinnamon, one-half cup mustard seed, three cups sugar, two tablespoons salt, one nutmeg grated, some celery salt, one box pickling spices, cayenne pepper to taste. Scald, peel and cut tomatoes, chop all vegetables, or put through meat grinder; tie whole spices in a bag. Boil all 3 or 4 hours.

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CHOW CHOW

One quart large cucumbers peeled and cut lengthwise, one quart very small pickles, one quart small onions, one quart green tomatoes peeled and cut in small pieces, one quart string beans cut small, one quart cauliflour, or

more if desired, one quart green peppers quartered. Put all in salt water 24 hours, scald in same water next day, and drain.

One-half box Coleman's mustard, one tablespoon turmeric, one and one-half cup brown sugar, one and one-half cup flour, two quarts cider vinegar. Cook over slow fire about 10 minutes. Pour it over the chow-chow, and fill jars while hot.

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CHUTNEY

Four pounds of fresh or canned tomatoes, four pounds sour apples, two pounds rasins, two pounds brown sugar, eight ounces salt, three ounces ground ginger, one-quarter ounce red pepper, two ounces ground allspice, one ounce grated nutmeg, one quart mild malt vinegar, four small onions, and the juice of three lemons. Chop fine. Boil two hours. Bottle when cold.

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CORN CHOWDER

Twenty ears corn (cook and cut from the cob), one medium sized head of cabbage, six small sized onions, two red peppers, three bunches of celery. Chop all very fine, add one cup light brown sugar, one tablespoon salt, cover all with vinegar and boil 20 minutes. Then mix with vinegar two-thirds box mustard, one cup flour, one teaspoon turmeric, let this boil thoroughly and put in jars and seal while hot.

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CORN RELISH

Twenty ears corn (cut off cob)	One-half cup sugar
Two small heads cabbage	One-half cup flour
Six white onions	Two quarts white vinegar
Six green peppers	One teaspoon celery seed
Six red peppers	One teaspoon turmeric
One-half cup salt	

Put cabbage, peppers and onions through grinder. Then put all the ingredients in kettle and boil for 30 minutes, stirring constantly. Put in Mason jars and seal while hot.

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DELICIOUS CUCUMBER RELISH

Grate twenty-four large cucumbers, rind and all, let stand over night. In the morning drain off water, take half as many small white onions and grate. Then add to the taste pepper and salt and good vinegar. Do not cook, but bottle and seal at once. This will keep for years.

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LARGE CUCUMBER PICKLES

Peel and cut in half, large yellow cucumbers. Scrape inside with silver spoon. Put on a slanting board and salt and drain over night. Dry each piece and cut in long strips. To every pint of vinegar add three-fourths pint sugar. Boil, not too many at a time, for about 5 minutes. Put in a dish and cover, and continue until all are boiled. Be sure to cover them. When all are boiled, add the juice that is in the dish, then add either vinegar or sugar according to taste. When you start to boil the vinegar and sugar put in a bag of spices, cloves and cinnamon. Put in quart glasses and alternate pickles and mustard seed. Pour the vinegar mixture over and seal.

CANTALOUPE SWEET PICKLE

Cut in lengthwise quarters, after taking out the seeds and soft pulp, peel, cut in cubes or any desired shapes, and cover with a fairly strong brine. Let stand for forty-eight hours, drain and cook with water to cover, in which a level teaspoon of alum to two quarts of water is dissolved, for 30 minutes. Prepare to every pound of the rinds half as much sugar by weight, and a quart of vinegar to every three pounds of sugar. Add two large sticks of cinnamon and a rounding tablespoon of cloves, bring to boiling point, drain the melon rinds from the alum water, pour over the hot vinegar and sugar, return to the kettle and cook until the rinds look clear and translucent.

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SPICED CRANBERRIES

For about a quart of cranberries take half a cup of vinegar, one pound of brown sugar, half tablespoon of ground cinnamon and the same of allspice, and half teaspoon of whole cloves. Put these into a granite kettle and when it has all dissolved and boiled up once put in your cranberries. Use one quart and a little over, perhaps about a cupful over. Let them simmer slowly on the back cover of the stove for an hour and a half or so.

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SPICED GRAPES

This is a good old recipe and makes a delicious fruit relish to serve with meats. Prepare the grapes as for jelly. To seven pounds of grapes you will need half a pint of strong vinegar, half a pint of grape juice, three pints and a half of granulated sugar, two ounces of stick cinnamon, and one ounce of whole cloves. Boil together the sugar, vinegar and grape juice, and the spices, which should be tied up in a little bag. When the mixture comes to a boil, add the grapes, and boil gently for an hour and a half. The grapes should not be too ripe, and care should be taken to keep them as whole as possible.

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DILL PICKLES No. 1

Try to get fresh, firm pickles, not too large. Put in six-gallon crock with heavy salt brine for three days. Then pour off the brine and put grape leaves in crock, then a layer of pickles then a layer of dill and pepper, then another layer of pickles, and do this until the jar is filled.

Take a pan of boiling water, pour vinegar into water until it tastes like wine, then pour over pickles and put a plate over a cloth to cover jar and stand in sun 10 days.

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DILL PICKLES No. 2

Wash pickles thoroughly. Alternate layers of pickles and dill. To a six-gallon crock add three small spanish peppers, one-fourth cup whole black pepper. Over this pour a cup vinegar. Then add five cups of salt to enough boiling water to cover the pickles. Put plate over the pickles, and weight down so that pickles are entirely covered with brine.

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EGG AND BEET RELISH

Boil six beets until tender, remove skins and slice. Boil one dozen eggs, remove shells, add to beets, and cover with vinegar, add a little salt. Will be ready in one day.

MUSTARD CHOW CHOW

One market basket pickles	Half peck small white onions
One head cauliflower	Half pound Coleman's mustard
Few green beans	Light brown sugar
Red peppers	Turmeric
Few carrots	Green peppers
Celery	

Cut pickles (do not peel), cauliflower peppers, beans, carrots, onions into small pieces, and let stand in salt water for 24 hours.

To one gallon vinegar add three pints water, put on to boil, when boiling put in the vegetable mixture and let that come to a good boil. Then take out and put in a large crock. Have mixed together in a bowl one-half pound Coleman's mustard, light brown sugar to taste, 3c worth tumeric, and stir smooth with water. Add the boiling vinegar from which the pickles had been taken. If not sweet enough or needs more vinegar, salt or mustard, add to suit taste. Pour sauce over vegetables, stir well, let cool—do no cover. When cold, say next day, fill glass jars and paraffin.

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MIXED PICKLES

Take three cabbage heads, two large cauliflower, one and one-half gallons of string beans, two quarts of shelled lima beans, two gallons green tomatoes, one gallon of onions, twenty-five cents worth of brown sugar, 10 cents mixed pickling spice, one dozen mangoes, 100 small cucumbers, 10 cents worth of celery, one and one-half gallons of vinegar, 5 cents worth of yellow tumeric.

Slice cauliflower, green tomatoes, onions, cucumbers, and mangoes and put in strong salt water over night. Next morning take all vegetables and chop up fine with a hash knife and mix with the spices, sugar and vinegar, and enough water to cook it. Cook until tender, not mushy, and can. This makes thirty quarts.

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SPICED GOOSEBERRIES

Five pints gooseberries, three pints sugar, one pint vinegar, two table-spoons cinnamon, one tablespoon cloves, one tablespoon allspice, one tablespoon mace. Boil vinegar, sugar and spices, then drop in berries and let boil until transparent. Fill jars while hot.

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PEPPER HASH

One dozen red peppers	One quart vinegar
One dozen green peppers	Two cups sugar
One dozen white onions	One tablespoon salt

Seed the peppers, peel the onions, and chop them fine. Pour boiling water over this—enough to cover—and let stand 15 minutes. Place vinegar, salt and sugar on the stove and let it come to a boil. Drain the water off of the peppers and put in the boiling vinegar. Let it boil 15 minutes. Place in jars at once and seal.

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MUSTARD PICKLES.

One cauliflower cut up small, one quart of little silver skinned onions, leave whole; one quart of tiny pickles, one quart of medium sized cucumbers, peeled and sliced about an inch thick; one quart of sliced green tomatoes, four

quarts of cold water, one pint of salt, four peppers, two green and two red. Let stand 24 hours. Heat the whole in brine and drain.

Dressing—one cup of flour, six tablespoons powdered mustard, one tablespoon turmeric powder, enough cold vinegar to make a paste, one cup of sugar, enough vinegar to make two quarts. Boil and stir until it thickens. Be careful that it does not scorch. Put peppers through meat chopper and add to the dressing. Then add pickles. Heat and can.

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PICCALILLI

One peck of green tomatoes, eight large onions chopped fine, with one cup of salt well stirred in. Let it stand over night; in the morning drain off all the liquor. Take two quarts of water and one of vinegar, boil all together 20 minutes. Drain all through a sieve or colander. Put it back into the kettle; pour over it two quarts of vinegar, one pound of sugar, half pound of white mustard seed, two tablespoons ground pepper, two tablespoons of cinnamon, one tablespoon of cloves, two tablespoons ginger, one tablespoon allspice, and one and a half teaspoons cayenne pepper. Boil all together 15 minutes or until tender. Stir often to prevent scorching. Seal in glass jars.

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PICKLED CAULIFLOWER.

Cauliflower should be pickled in the summer when they are cheap, though the pickle may be made at any time of the year. Break the heads in pieces at their natural divisions, wash well and boil in salted water for 5 minutes, drain and throw the pieces into cold water, drain again, and when the cauliflower is dry put the pieces in bottles or jars. Boil some white wine vinegar with some sugar and spice to taste and pour this boiling liquid over the cauliflower. When quite cold seal the jars.

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PICKLED PEARS

Pears should always be pared for pickling. If large cut in half, leaving stems on. Throw each pear in cold water after paring when all peeled. Weigh four and a half pounds of sugar to ten pounds of fruit. Put in kettle alternate layers of fruit and sugar, add one-half cup water, one quart vinegar which must be strong, a few sticks cinnamon, a few cloves. Heat slowly and boil until tender. Then remove fruit with a skimmer, spread on platters; allow juice to boil 15 minutes longer. Put fruit into jars, pour boiling vinegar over and seal.

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PEACH PICKLE

Take six pounds of peeled peaches, three pounds of sugar, three pints of good vinegar, twenty whole cloves, and four sticks of cinnamon about four inches long. Boil sugar, vinegar and spices together and skim, then pour over fruit boiling hot.

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TABASCO PICKLES

Twelve large cucumbers, peel and take out seeds. Three dozen small cucumbers, one-half dozen sweet mangoes, one-half dozen hot mangoes, four little red peppers, one quart onions, put all through the coarsest meat grinder, then add two handfuls of salt, one quart of cider vinegar, one pint of granulated sugar, boil all together for 30 minutes, then seal.

SWEET-PICKLED PEACHES

Six pounds of peaches, one pint of strong vinegar, two pounds of sugar, one tablespoon of whole cloves, one tablespoon of cinnamon. Pare the peaches but do not seed them. Place the cloves and cinnamon in a bag, when the syrup boils put in fruit and let it boil until it is tender. Put in jars and seal while hot.

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BRANDIED PEACHES

Cut four pounds of peaches in half, remove stones and cook in four pounds of sugar and two cups water for 5 minutes. Take out, remove skins and cook again in syrup 5 minutes. Remove kettle from fire and let peaches stand in syrup over night. In morning reheat, pack in jars and fill jars with an equal amount of syrup and brandy. Seal tightly.

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GREEN TOMATO RELISH No. 1

Chop and drain two quarts of green tomatoes and the same of green peppers. Drain without pressing through a colander. Then add one tablespoon each of ground mustard, cinnamon and salt; one even tablespoon of cloves, one cup of brown sugar and one quart of cidar vinegar.

Boil all the ingredients in half the vinegar 1 hour and 30 minutes. Let the mixture get cold and add the rest of the vinegar.

This keeps well in a covered jar.

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GREEN TOMATO RELISH No. 2.

One peck green tomatoes sliced and mixed with one cup salt over night. In the morning drain and put through the coarse chopper. Chop three large green peppers, three large sweet red peppers, three large white onions, one large cabbage (4 or 5 pounds), add one pound granulated sugar, two quarts cidar vinegar, two ounces celery seed, two ounces mustard seed. Boil entire mixture about 1 hour, if it dries add a little water, and can.

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GREEN TOMATO CHILI SAUCE

Chop fine a peck of tomatoes, three or four roots of celery, half a dozen onions. Cook for 2 hours; add a pint of vinegar, two bay leaves, half a cup of salt, a cup of sugar and two or three seeded peppers finely shredded and cooked half an hour to an hour longer. If desired very sour the sugar may be omitted, and onion can be used. Cabbage and celery seed may be substituted for the celery stalks, using a level tablespoon of seed. Mustard seed can also be added if desired, and a small amount of ground horseradish.

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UNCOOKED TOMATO RELISH

One market basket (1/3 bushel) tomatoes, peel, cut and add two cups of salt and let stand over night. In the morning drain well and add two cups of finely chopped onions, two cups finely chopped celery, two cups sugar, two cups mustard seed, one teaspoon of ground pepper, two teaspoons ground cloves, two teaspoons ground cinnamon, three sweet red peppers chopped fine, three pints of cidar vinegar. Can without cooking.

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UNCOOKED RELISH

Twelve large ripe tomatoes, chop and drain a few minutes; two cups

chopped celery, two cups chopped onions, three green peppers chopped, one teaspoon ground pepper, two teaspoon ground cinnamon, one teaspoon ground nutmeg, one teaspoon ground cloves, 5c mustard seed, 5c celery seed, three cups vinegar, one cup sugar, one-third cup salt. Mix together and put into crock.

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UNCOOKED RIPE TOMATO RELISH

One-half peck of ripe tomatoes, peel, cut in small squares, drain two hours; add one cup of grated horseradish, one cup yellow mustard seed, two table-spoons of salt, two tablespoons of celery seed, two cups of sugar, one table-spoon of black pepper, two red peppers cut fine, two tablespoons of cinnamon, ground; one quart of cider vinegar, bottle cold and seal. Do not heat or cook any of it.

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SPICED RHUBARB.

Sprinkle two and one-half pounds of sliced rhubarb with one pound of sugar and let stand over night. Drain in the morning and add to the juice one cupful of water, one cup of sugar and one-half cup of cider vinegar. Put on to boil with a spice bag containing one-half teaspoon each of cloves, mace, allspice, ginger and cinnamon. Boil until it forms a nice syrup, then add rhubarb and boil until thick.

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CANNED ASPARAGUS

Select the best asparagus in the market. Scrape away the outer woody skin, wash free from dust and grit, and cut to lengths of the jars, cutting from the tips down. Arrange the stalks evenly in each can as compactly as possible, fill with cold water, adjust new rubbers and screw down lightly. Place the filled cans in a boiler. Protect from breaking by heat or by touching each other with wisps of hay. Fill with cold water to within half an inch of cover.

Bring slowly to boiling point, then boil without ceasing for 3 hours, re-newing water from time to time as it evaporates. Unscrew the covers and from boiling teakettle fill the cans to overflowing. Seal the cans at once tightly as possible and pour boiling water over them until the cans are all immersed. Boil for another hour, remove, tighten covers, wipe dry with towel, and invert to test for leakage. When cool place in a dark, dry place. Peas, beans, corn may be put up in the same way.

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CANNED PINEAPPLE

For six pounds of fruit, when cut and ready to can make a syrup with two and a half pounds sugar and nearly three pints water; boil syrup 5 minutes and skim or strain if necessary; then add the fruit and let come to a boil. Have cans hot, fill to overflowing and seal up as soon as possible. Use the best white sugar, and as the cans cool keep tightening them. Cut the fruit one-half inch thick.

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CANNED TOMATOES

Can tomatoes for tomato soup. Select firm red tomatoes, wipe, cut off the stem end, and slice without peeling. Cook in a granite saucepan until very soft, then run through a coarse sieve. Return to the fire again, salt to taste, and boil 10 minutes; seal hot in well sterilized jars. Tomatoes canned this way are all ready for the soup, and will need no straining.

NEW WAY TO CAN TOMATOES

Scald and peel the tomatoes as usual. Have the cans sterilized. Place the raw tomatoes in them whole, pour in boiling water to fill the cans, running a knife around in the cans so that all the crevices are filled, then put on the covers. Place the cans in a boiler or large vessel, pour in boiling water until it reaches the neck of the can, put the lid on the boiler, wrap it with a blanket or rug, and leave until the water is cold. Which is the next morning. The cans are then ready to put away. When the cans are opened the tomatoes are whole and firm enough to slice easily.

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CANNED TOMATO SOUP

Fourteen quarts of unpeeled and cut tomatoes, seven small onions, fourteen stalks or more of celery, fourteen sprigs of parsley, fourteen bay leaves, ten cloves, eight teaspoons of salt, four salt spoons of pepper, thirty teaspoons of sugar. Boil all together about 30 minutes, strain and thicken with fourteen tablespoons of butter and fourteen tablespoons of flour. Can while hot.

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TO CAN CORN

The best jars to use are the ones having glass tops with springs, the Queen or Easy Seal. Take tender perfect ears of corn, wash and free it from all the silk; pack in jars tightly adding one tablespoon of salt and fill to overflowing with cold water, put on cover, but do not press down spring.

Have a wooden rack in the bottom of a boiler, place jars on rack so they do not touch; fill the boiler with cold water, to about two inches from the top of the jars, cover the boiler and let water boil slowly for 6 hours after it begins to boil. Then remove top of boiler and turn out fire. After 30 minutes jars can be taken out of boiler, tightening the springs on them and then cover with a thick cloth until cold; then release springs and try them by lifting jars by the covers, if they have been properly sterilized the covers will not come off. They are then ready to be put away. If some covers should come off the boiling process will have to be repeated.

Pies

PIE CRUST

One cup flour, pinch salt and sugar, one-half cup shortening. Rub all together with hands, add four tablespoons of ice water, mix with spoon. Do not lift from pan to board with hands, lift with spoon on to floured board, pat with rolling pin until size of pie pan. Never use hands after water is added.

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PIE CRUST

One and one-half cups of sifted flour, one-half cup of lard (or butter), one-third cup of ice water, one even teaspoon of salt. Knead as little as possible, also as dry as can be kneaded together. This makes two crusts.

To make a good piecrust that requires less shortening and gives better results, use sour milk instead of water, with just a little soda in the flour. Any dyspeptic can eat this crust.

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PIE HINT

When making pies, if the pans are greased with a little butter it will make the bottom crust brown and flaky and prevent the crust from becoming soft, which is so often the case with custard or pumpkin pies. It also makes the pie easier to remove from the pans.

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PUFF PASTE

One pound of flour, three-fourths pound of butter, a little salt and cold water to prepare dough. One pound sweet butter used in rolling out dough, repeat four times and between each time let dough rest 30 minutes on ice. After fourth time roll out about one-fourth inch thick, cover with yolk of egg, ground almond and sugar and bake in quick oven.

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HOT APPLE PIE

Line a pie plate with short pastry, pare and cut apples into eights, lay the apples close together, sprinkle with sugar and grated nutmeg. Beat an egg with two tablespoons of cream, pour over the apples, dot with bits of butter, bake quickly in a hot oven and serve while hot.

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DRIED APPLE CUSTARD PIE

Stew apples until done and rub through a colander. Then add two yolks and one white, well beaten, one-half cup butter, one-half cup sugar, one scant teaspoon cornstarch, juice of one lemon and one-fourth nutmeg. Beat all together and bake with bottom crust only. When done cover with meringue and brown in the oven.

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BUTTER SCOTCH PIE

Two tablespoons melted butter, one cup light brown sugar, one-fourth cup milk. Put this in double boiler and boil 5 minutes. Take the yolks of three eggs, one and three-fourths cup milk, and one-half tablespoon flour. Mix this together and add to first part, stir well until it thickens. Add one teaspoon vanilla, put in baked pie crust with beaten whites on top.

CHOCOLATE PIE

Cover a pie plate with pastry, cut an inch larger than the plate, folded in under and raised on the edge and scalloped with the thumb and finger. Beat the yolks of four eggs and the whites of two, add three rounding table-spoons of sugar and enough hot milk to fill the pie half full. To the milk, add one or two squares of chocolate and allow it to dissolve; beat all well together and fill into the crust. Begin in a hot oven, then reduce heat when the crust is browned slightly, that the custard may not boil, and bake until set. Beat the two remaining egg whites, add two tablespoons of pulverized sugar and beat again; spread over the baked pie, return to the oven and brown slowly.

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COCOANUT PIE

One cup cocoanut	One-half cup sugar
Three eggs, separated	One teaspoon vanilla
One cup milk	

Cream eggs and sugar, add milk, cocoanut and vanilla. Put in unbaked crust. Bake in moderate oven about 45 minutes.

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CHEESE PIE

Three pounds of cottage cheese strained, three cups granulated sugar, a little salt, six eggs, added whole, one at a time; six tablespoons of cream, three scant tablespoons of flour, blanché and cut as many almonds as desired, three teaspoons of lemon juice and three teaspoons of vanilla. Bake slowly 1 hour.

Crust—Cream one heaping tablespoon butter, one tablespoon sugar, one whole egg beaten with this mixture, one-half cup milk, one teaspoon baking powder, flour enough to roll.

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EXCELLENT CUSTARD FOR PIES OR PUDDINGS

One pint of milk, half a cup of sugar, one large tablespoon of cornstarch, the yolks of two eggs, reserving the whites for frosting; one teaspoon of vanilla extract.

Heat the milk to the boiling point. Mix sugar and cornstarch together and dissolve with a little milk. Beat in the yolks; stir into the hot milk and cook until it thickens. Remove from the fire and let it cool. When it is cold stir in the vanilla.

For fruit pies, spread the fruit thickly upon the lower crust—already baked—sprinkle with sugar; pour the custard over this and cover with frosting. Brown in oven.

Use this recipe for banana, pineapple, raspberry, orange and peach puddings, also for fillings for crust pies—banana, peach, cocoanut and chocolate. The cocoanut and chocolate are mixed with the custard.

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SIX VARIETIES OF CREAM PIE

For each pie one cup of milk, one cup of sugar, one tablespoon of butter, well beaten yolks of two eggs, one tablespoon of cornstarch. Cook until thick, flavor to taste, and put in crust previously baked.

Beat the whites of the two eggs until stiff. Put two tablespoons of sugar in, put on pie and set in oven to brown. The variations are following, which

are: When the filling is cooked stir through it one scant teaspoon each of ground cinnamon and cloves. This is a favorite and is called "spice pie."

Cocoanut Pie—Cook filling as directed and beat two tablespoons of cocoanut in the white of the eggs.

Chocolate Pie—Grate two heaping tablespoons of chocolate in each pie and cook in the filling.

Banana Pie—Slice two bananas into baked crust, then pour filling over same and bake as directed.

Orange Pie—Prepare same as banana pie, using oranges instead of bananas.

Nut Pie—Cook filling as directed, then stir in one cup of finely chopped nuts through the pie, reserving a few to dot on top.

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CUSTARD PIE

Scald and let cool one pint of milk. Stir one tablespoon of sifted flour into five of sugar. Beat yolks of three eggs to a cream. Add to the mixed flour and sugar, one teaspoon vanilla, the whites of three eggs, and lastly, the milk, by degrees. Grate nutmeg on top. Bake 20 minutes.

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CRANBERRY PIE

Line a pie plate with plain paste and fill with stemmed sweetened cranberries; scatter sugar and flour over the cranberries and cover with strips of pastry. Bake about 1 hour.

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FILLING FOR LEMON PIE No. 1

Yolks of four eggs, four tablespoons sugar. Mix well. Bake crust first.

Put in double boiler juice and rind of one lemon with one-fourth cup water, after hot pour over eggs and sugar, put back to boil and boil until egg color grows faint and mixture becomes thick; take half beaten whites of eggs and mix with boiled filling and let all come to a boil until it looks like foam, stirring, constantly. Pour in crust and make meringue for top with other two stiffly beaten whites, two tablespoons sugar, brown in oven not in broiler as it will fall.

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LEMON PIE No. 2

Line a deep pie plate with a rich pie crust and bake. Beat the yolks of eight eggs with a cup of sugar and juice of three lemons. Beat whites and mix all together. Put some on crust, put in oven until set, put another layer on, let this set, and repeat till all has been used.

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LEMON SEA FOAM PIE

Juice and grated rind of one large lemon, four heaping tablespoons of sugar, four tablespoons of water, and the yolks of four eggs. Cook until like custard. Beat the whites of four eggs until of a light froth. Stir custard while hot into the beaten whites. Have ready the baked shells, fill the shells with the foam. Beat the whites of two more eggs until light, sweeten with a heaping tablespoon of sugar, spread the meringue over the foam, return the pies to the oven and brown lightly.

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MINCE DUMPLING

Prepare a good puff paste. Roll thin and cut in three inch squares.

In the center of each of these put a little mound of mincemeat made as for pies, gather up the four corners of the pastry, pinching the edges close together, brush with melted butter, sprinkle with granulated sugar, and bake to a light brown in a hot oven. Serve with hard sauce flavored with lemon juice and nutmeg.

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MINCE PIE

Two cups of prepared mince meat, a tablespoon of brandy or cider, one peeled and sliced apple. Line a plate with plain paste, cover bottom with tablespoon of flour and half cup of sugar; fill in the mince meat and cover with strips of pie crust placed across in two directions to form diamonds.

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NUT PIE

Crust—One and a half pounds of flour, one-half pound butter, one egg, one teaspoon baking powder. Add water, beer or wine as preferred.

Filling—Two pounds English walnuts with shells, remove meat and chop fine; four eggs, separated; juice of one lemon, one cup sugar, two tablespoons milk. Cream sugar and yolks of eggs; add lemon, chopped nuts, and milk. Mix together well. Roll the above crust thin and add filling.

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ORANGE PIE

Take two large oranges, grate the rind from one and squeeze the juice from both, straining out the seeds, and mix with the rind and one-half pound of granulated sugar, adding a large tablespoon of flour, then stir in the well beaten yolks of three eggs and two tablespoons of melted butter. Turn into a deep pie plate which has been lined with pie paste, and bake until firm in a quick oven. Beat the white of the eggs until dry and firm with two tablespoons of sugar. Spread the pie smoothly with this meringue and return to the oven for a minute or two to set and brown.

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ORANGE CREAM PIE

Mix or shake together one-half cup of granulated sugar, two tablespoons of corn starch, and a tiny pinch of salt. To the juice and grated rind of one finely flavored orange add one cup of cold water. Pour this mixture over well beaten yolks of two eggs. Add this liquid to sugar and corn starch, pouring on gradually, stirring continually to prevent lumps forming.

Cook in double boiler, stirring often, until thick. Remove from fire, add small teaspoon of butter and three tablespoons of sweet cream.

Pour into previously baked shell. Beat to a stiff froth the whites of two eggs, add two tablespoons of granulated sugar and one-half teaspoon of lemon juice. Spread lightly on pie, and put into moderately heated oven to brown slowly.

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CREAM PEACH PIE

Cream well one cup of sugar with one tablespoon of flour. Make bottom crust for pie and spread with half this sugar mixture. Fill with peaches sliced thin. Cover with remaining sugar and enough cream to cover the peaches well. Bake.

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PEACH PAN DOWDY, OR PEACH SPIDER PIE

Pare and slice the peaches and fill baking dish (no under crust), sprinkling

with sugar, butter and cinnamon. Cover as for cobbler and bake slowly. When browned remove the crust whole. Place half the peaches on a platter, and put the crust over them, upside down, then the rest of the fruit. Serve with cream.

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PINEAPPLE CREAM PIE

Crust—One-half cup of butter, one-half cup of sugar, one cup of flour, one teaspoon of baking powder, one egg. Cream butter and sugar, all flour and baking powder sifted, then add the beaten egg. Grease tin and press crust into it, as it cannot be rolled.

Cream Filling—Mix one cup of sugar, one-third cup of flour, add a pinch of salt and two yolks of eggs, and pour on gradually one and three-quarters cups of scalded milk. Cook in double boiler 15 minutes. Add a small piece of butter. When cold add one pint can of grated pineapple drained of its juice.

Meringue—Two beaten whites of eggs; add one cup of powdered sugar and one-half teaspoon of vanilla. Spread over cream and set in hot oven to lightly brown.

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PRUNE PIE No. 1

One pound of prunes, one large juicy orange, one-half cup nut meats.

Cook prunes a couple of hours until very tender, pit and mash thoroughly. Add the juice and pulp of orange, then nut meats and put in a baked crust. Use two whites of eggs with a little powdered sugar and beat to a stiff froth, spread, and put in oven until its a golden brown.

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PRUNE PIE No. 2

Make an ordinary pie crust, line tin, and bake. Then make a filling as follows: One cup of sugar, yolks of two eggs, two tablespoons of flour, one teaspoon vanilla, one teacup of cooked, mashed prunes; one teacup of water, and butter about the size of a walnut. Boil filling. Beat the whites of the two eggs to a froth, mix with two teaspoons of sugar, spread on filled crust, and brown.

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PUMPKIN OR SQUASH PIE

One quart pumpkin, while warm put through sieve; two cups butter, four eggs beaten light with one cup sugar, one-half pint milk, one teaspoon ground ginger, one teaspoon nutmeg, one teaspoon cinnamon, one wine glass brandy.

This is enough for two large pies. Put in unbaked crust and cover with strips of pie crust. Bake in moderate oven about 45 minutes to 1 hour.

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PUMPKIN PIE

To one and one-half cups of sifted pumpkin add two cups of hot milk, two eggs, an even tablespoon of ginger, a teaspoon of cinnamon, a tablespoon of brandy, and a little salt; sweeten to taste. Line a deep plate with plain paste and fill with the stirred mixture. Bake 1 hour.

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RAISIN PIE

One-half cup of large soft raisins. Cover with one cup of cold water and soak two hours. Beat one egg until light, add one cup of sugar, the juice and grated rind of one lemon, and one tablespoon of flour. Add the raisins

and water in which they have been soaking and cook until mixture thickens. Bake in two crusts.

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RHUBARB PIE

Cut stalks of rhubarb in one-half inch pieces. There should be one and one-half cups. Mix seven-eighths cup sugar, two tablespoons of flour, and one egg slightly beaten. Add to rhubarb and bake between two crusts slowly about 1 hour.

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STRAWBERRY PIE No. 1

One quart berries	Whites of two eggs
One and a half cups sugar	Four tablespoons powdered sugar
One tablespoon butter	One-half teaspoon vanilla
One tablespoon cornstarch	

Let the berries and sugar simmer for 10 minutes, then stir into it the butter and cornstarch. Put this mixture on pie crust previously baked, and cover with the meringue made of the whites of the eggs beaten stiffly, sugar and vanilla. Put in oven and brown slightly.

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STRAWBERRY PIE No. 2

Bake a rich crust. When done, and about an hour before serving, sprinkle over the bottom of crust a little flour, then put in evenly fresh strawberries, uncooked; cover with pulverized sugar. Make a thick frosting of whites of eggs and brown quickly to avoid cooking the berries.

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CREAM OF STRAWBERRY PIE

Make a shell and six strips of puff paste; plain pastry will do. To one box of crushed strawberries add one-half cup of sugar, thoroughly blended, cover, set aside. Whip one cup of rich sweet cream until it begins to thicken, then slowly add one-half cup of powdered sugar and continue to whip until it is quite thick; then add one-half teaspoon of vanilla extract. Mix the strawberries with the cream and fill the pie. Then lay the strips on top. Serve at once. A delicious pie, quickly and easily prepared.

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SWEET POTATO PIE

Wash or rub through colander four good sized boiled sweet potatoes, cold. Add three eggs, whites and yolks beaten separately; then add teaspoon each of cinnamon and nutmeg, one-half teaspoon cloves (optional) tablespoon New Orleans molasses, one cup of sugar; lastly add one pint milk or enough to make quite a thin batter. Bake in one crust very slowly exactly as pumpkin pie. After baked spread over plain meringue, flavor if desired. Whipped cream meringue is excellent.

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VINEGAR PIE

Six eggs, separated; two cups brown sugar, one cup vinegar, if strong dilute to make one cup; two tablespoons butter, two tablespoons cornstarch, dissolved.

Cream butter and sugar, add yolks of eggs, then the vinegar and boil. Add cornstarch and boil until thick like custard. Then add beaten whites of

four eggs. For meringue whites of two eggs, six tablespoons sugar. Bake crust first.

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WASHINGTON PIE

One cup of sugar, two eggs, butter size of hickory nut and a little vanilla, beat thoroughly, then add one cup of flour, one-half cup of milk, putting in a little at a time and stirring; two teaspoons of baking powder. Bake in two tins, when cold split the pies and put in this filling.

Two eggs, one cup of sugar, butter the size of a nut, flavoring, two tablespoons of flour. Put one pint of milk in double boiler and when to the boiling point pour in the other ingredients, stirring constantly. Serve with whipped cream if desired.

Poultry

WAY TO SELECT POULTRY

In choosing poultry try the tip of the breast bone. If the cartilage gives readily and springs back slowly it is young. Look also for hairs on the body, and hard, horny scales on the legs, for serrauny neck and a livid hue in the flesh—all unfavorable signs.

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HOW TO PREPARE CHICKEN FOR COOKING

Scald, pick, and plunge in lukewarm soda water and rub well. If pin feathers cling use the back of a knife, scraping slightly backwards while the chicken is in the water. Rinse thoroughly in cold water before drawing or carving. Sprinkle salt over; let it lie in a cool place some hours or over night. This takes all barnyard or chicken park odor from the fowl. If carvved before cooking cut the wings and limbs, then run the knife up under the shoulder blade to the neck, where the entrials can be removed easily.

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WHEN STUFFING A FOWL

When stuffing a fowl stick toothpicks through both sides of the opening, near the edges, and the dressing can be placed in much less time than it can be sewed, and it can also be much more easily served at the table.

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COOKING HINTS

To make old chickens tender get a piece of white paper and butter it well, flour and salt the chicken, roll the paper round it and tie up in a cloth and steam for 4 hours. Then take it out of the cloth and put in a hot oven to brown for 20 minutes. Take the gravy out of the cloth and add a little water, then pour on chicken when served.

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CHICKEN A LA KING

Two tablespoons butter, chop half a green pepper fine, fry pepper in butter, one cup muchrooms carefully peeled and broken into pieces, two tablespoons flour. Cook all until flour is smooth, but not brown. Two cups cream; simmer until sauce is thickened and flour thoroughly cooked. Add three cups cooked diced chicken. Put mixture over hot water. Beat one-quarter cup butter to a cream, add three yolks of eggs, one at a time, beating steadily. Stir this into hot chicken. Stir carefully until egg thickens. Be careful to not cook too rapidly; sauce should be smooth. Season with onion juice, few drops lemon juice, salt, half teaspoon paprika. Serve at once on toast.

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CHICKEN A LA TERRAPIN

One chicken	Two tablespoons flour
One-half pint cream	Three hard boiled eggs
One-fourth pound butter	Salt and pepper to taste

Cut the boiled chicken into small pieces, removing all bones. Put into a skillet the cream and butter and chicken rolled in the flour and seasoning. Have ready the hard boiled eggs chopped fine, and when the chicken has come to a boil, stir in the eggs and a wine glass of sherry. Serve hot.

CHICKEN CATALANI

Cut up a large fowl and put in pot covering it with water. Add salt, pepper and a small can of tomatoes, and cook until tender.

In another pot put a small can of pimentoes, a can of green peas and a can of mushrooms. Cut them up and let them cook about 30 minutes with a tablespoon of butter and two tablespoons of flour. Mix this with the chicken. Cook together thoroughly.

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CHICKEN EN CASSEROLE No. 1

Separate the chicken into pieces at the joints and wipe each with a wet cloth; saute in butter, melted in a frying pan, first on one side and then on the other, until delicately browned, then transfer the pieces to the casserole: add about a pint of hot white broth (made from veal or chicken) or boiling water, put on the cover and let cook in a moderately heated oven about 1 hour and 15 minutes. Melt two or three tablespoons of butter in the frying pan and in it saute six or eight peeled mushroom caps, a dozen slices or balls (cut with French cutter) of carrot, two dozen potato balls and six peeled onions, the size of the potato balls. As soon as these are browned, remove them to the casserole, add more broth, if needed, four tablespoons of sherry wine, and salt to season; set the cover in place and return the dish to the oven for another 30 minutes or until the vegetables are tender, when the chicken should be cooked. In theory, the casserole should not be opened after the vegetables and wine are added, until it reaches the table. To retain the flavor more fully, flour and water, mixed to a dough and rolled under the hand into a rope or string, may be pressed upon the dish and cover where they meet (after the vegetables have been added) This, of course, should be scraped from the dish before it is sent to the table.

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CHICKEN EN CASSEROLE No. 2

Boil a large fowl until it can be easily disjointed, then let it cool. Make a creole gravy as follows: Cook a minced onion in two tablespoons of butter until soft, then rub in two tablespoons of flour, and add liquid contents of a can of tomatoes. If too thick, thin with gravy in which chicken was cooked. Put this gravy in large baking dish, season with salt, pepper, two or three diced carrots, one diced onion, celery and a sweet green pepper. Add chicken which has been disjointed and bake in moderate oven 1 hour. Canned mushrooms may also be added to the gravy.

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CREAMED CHICKEN

One pound of cold chicken or turkey cut as for salad. Rub two ounces of butter in two tablespoons of flour. Add one pint of milk, salt, red and black pepper, and a glass of sherry. Cook slowly 2 or 3 minutes. Add the chicken and two hard boiled eggs chopped fine.

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CHICKEN WITH CREAM GRAVY

Prepare chicken as for stewing and cut up in small pieces. Put it in a stew pan with just enough boiling water to barely cover it. Let it simmer gently until tender. Add salt about 15 minutes before removing from the stove. Take chicken out of the broth and roll each piece in flour to which has been added a little pepper. Put a generous piece of butter in a skillet and brown

chicken in it. Add flour to the butter in skillet and let it brown a trifle, then add broth, and finely a cup of cream, salt and pepper. Pour gravy over chicken on platter.

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CHICKEN COMETS

Boil chicken slowly until tender. Boil one sweetbread by itself. When cooked put it away to cool, then grind the sweetbread and chicken after it is cut off from bones. Keep chicken bones for soup. Grind one green pepper, one stalk of celery, one teaspoon of onion juice, mix all together, then add one cup of cream sauce, salt and pepper. Roll into oblongs, flour and fry slowly until brown. Serve with gravy from the chicken broth, thickened. Add one cup of canned peas, one cup of mushrooms, sprinkle with chopped parsley.

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CHILI-CON-CARNE

Wash and split in two a dozen chilies; remove the the seeds and put them through a food chopper or chop very fine; peel and cut in halves six large tomatoes or use one can of them; put with chili, peppers and a teaspoon of salt and cook slowly 30 minutes; then rub through a coarse sieve, add a large onion, sliced, a level teaspoon of salt and the dark meat of a boiled chicken, cut in small mouthfuls. Let it stand where it will be just below the boiling point for 30 minutes, covered. Serve with hot boiled rice, pouring the chili over the rice. By some it is liked with more liquid than this recipe gives, in which case add when the chicken is put in a cup or more of boiling water.

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CHICKEN CROQUETTES

One pound chicken	Three tablespoons cream
One-half pound butter	One teaspoon onion chopped fine
Four eggs	Three teaspoons parsley.

Nutmeg, salt and cayenne pepper to taste. Pour over stale bread enough water to soften. Break into this the yolks of two eggs. Stir until it begins to thicken. Set away to cool. Chop the meat, parsley and onion, mix all together. Break the other two eggs. Mix well. Shape as pears and fry in hot fat.

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CHICKEN DINNER

Procure a moderately fat stewing chicken, cut up, and put on to stew in about two quarts of cold water. Have ready a small bag of cheese cloth and into this put one cup of washed rice. Tie the end with a string and place in the kettle with the chicken. It will require about 1 hour to cook chicken and rice tender. Lift out the chicken and rice and have ready the dumplings made in the following way: Three pints of sifted flour, one and one-half teaspoons baking powder, one-half teaspoon of salt; mix well, then in a hole in the center put one well beaten egg, and one cup of sweet milk. Work together until quite stiff. Do not roll out, but lift by the spoonful and place in the boiling broth. Cook 10 minutes and after removing these, thicken the remaining broth and season with salt, pepper and butter for gravy.

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FRIED CHICKEN No. 1

Cut one or two small chickens in half and dredge with flour. Heat some fat until smoking hot, then lay in the chicken. After the first few minutes

cook slowly, turning so it can brown on all sides. When done take up and place on a platter, pour off all the fat excepting one tablespoon, place this over the fire again and add a heaping tablespoon of flour, stir until it is brown, then add slowly one cup of milk, some butter, pepper, and salt, and let cook five minutes; pour over the chicken and serve immediately.

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FRIED CHICKEN No. 2

Clean, singe and cut the chicken in pieces for serving. Plunge in cold water, drain, but do not wipe. Sprinkle with salt, pepper and paprika, and roll in flour. Fry slowly in plenty of hot fat until tender and well browned.

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HUNTINGTON CHICKEN

Cook a chicken in plenty of water until tender and pick to pieces. Add one cup cooked macaroni, two cans mushrooms and one can pimentos, thicken one-half pound butter with a little onion, flour and chicken stock. Place in casserole, sprinkle with cracker crumbs and brown in oven.

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CHICKEN JELLY

Take one hen, cut as for stewing, and a veal bone, and cover with water. Season to taste; if liked use onion, clove of garlic, few chili peppers, stew slowly until liquid has boiled down one-half, and chicken is tender. Line shallow dish with slices of hard boiled eggs, arrange pieces of chicken in dish and strain liquor over all. Set on ice to harden, (it will take 5 or 6 hours), and when ready to serve turn out on a platter. Garnish with cress or parsley.

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JELLIED CHICKEN PIES

Joint a pair of tender chickens as for fricassee. Cover with cold water, putting the cleaned giblets with them. Set at the side of the range and bring slowly to a gentle boil. Keep this up for 30 minutes. Take out the meat and set aside to cool. Add to the gravy a teaspoon of onion juice, a stalk of celery, chopped; a tablespoon of minced parsley, pepper and salt to taste. Boil for 30 minutes longer, closely covered.

Soak two tablespoons of Knox's gelatine in cold water for an hour, and while the gravy is still hot strain it over the soaked gelatine. Then pour upon the chicken. Have ready a good puff paste nearly an inch thick. Arrange the chicken neatly in a deep dish, pour in the gravy, which should cover the meat entirely, put on the crust, printing it all around the edge to prevent shrinking and "crawling," and bake in a moderate oven for an hour with a paper over the crust. Remove the paper and brown.

Should be eaten cold with sauce.

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LENOX VEAL OR CHICKEN

Dissolve a teaspoon of Knox's gelatine in three-fourths of a cup of hot chicken or veal stock. When this begins to thicken, beat until frothy and add three-fourths cup of heavy cream beaten until stiff, and one and a half cups of cold chicken or veal cut into dice; season with salt and pepper, turn into individual molds, and serve. A slice of lemon put into the bottom of each mold makes a pretty dish for a luncheon.

CHICKEN LOAF

Boil slowly until the meat falls from the bones. Strain and put the liquor back on the range and simmer until it is reduced to about a pint and a half; remove and mix with it about a fourth of a box of Knox's gelatine. Into a square or round mold, lay a few slices of hard boiled egg, then a layer of the chicken, first a row of white, then the dark meat. Season the soup with salt, pepper, pour over the chicken in the mold, set away to harden. Slice and arrange on a dish with parsley.

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HOT CHICKEN MOUSSE

One chicken, boil and grind; one tablespoon goose liver sausage, one cup hot chicken broth strained and stirred slowly into two beaten yolks of eggs. One tablespoon salt, little paprika and dash celery salt, one tablespoon of Knox's gelatine in a little water, one cup whipped cream, whites of three eggs beaten stiff, two-thirds cup bread crumbs.

Cook stock and eggs 1 minute. Add chicken and bread crumbs mixed. Add gelatine and whipped cream and whites. Bake 20 minutes in greased pan, setting pan in hot water. Serve with hot creamed peas or mushrooms. Will serve nine or ten people.

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PAPRIKA CHICKEN

One large young chicken	One-half tablespoon butter
One large onion	One teaspoon paprika
One tablespoon flour	One cup water

Dress, clean and salt down chicken and let stand over night. Wash chicken thoroughly. and cut at joints in pieces ready to serve. Fry in butter finely cut onion. Add chicken, sprinkling over each piece paprika. Cover chicken air-tight, allowing to steam 1 hour and 30 minutes on very small gas. When chicken starts to brown sprinkle with flour and shake. Let brown for 5 minutes and add little water. Then let simmer for 10 minutes and serve very hot.

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CHICKEN PIE**Recipe for Pie Containing One Chicken**

Cut chicken, wash clean, put in kettle and boil until tender in one quart of water. Remove bones and gristle. Add one tablespoon of flour to chicken broth, smoothing flour first in little water. Put in broth and let boil. Season to taste. Put chicken in pan lined with crust. Pour broth over chicken and cover with top crust. If you have too much broth save and use on pie when serving.

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Crust for Chicken Pie

One quart flour, one cup of butter and fat mixed, one heaping teaspoon baking powder, one tablespoon of salt, rubbed thoroughly in the flour, water to mix like biscuit dough. Roll to thickness of one-fourth inch and line baking dish. Then put in chicken, that has been previously cooked.

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CHICKEN AND OYSTER PIE

Parboil a chicken. Cut up in small pieces and place in a deep baking dish. Over this place one pint of oysters. Add two hard boiled eggs cut in small pieces, a tablespoon of butter, some celery chopped fine, salt and cayenne

pepper. Moisten with a little flour and a gill of milk. Put a puff paste on top and bake about 40 minutes in moderate oven.

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CHICKEN PIE WITH RICE

This may be made without a crust. If without a crust line the dish with slices of ham, cut up the boiled chicken, pour over it the gravy or melted butter, and fill in with boiled rice. Cover the top thickly with the same. Bake 45 minutes.

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PRESSED CHICKEN No. 1

Take a good sized chicken and cook until the meat will drop from the bones. Chop the meat fine and season with salt and pepper. Take about a pint (or very little more) of the liquor in which the chicken was boiled, and to this add one teaspoon of Knox's gelatin which has been dissolved in cold water. Pour over the chicken while the liquid is hot, stir well and put in mold to press.

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PRESSED CHICKEN No. 2

Disjoint the fowl, wash, cover with cold water and simmer gently until the flesh is ready to drop from the bones. When half done season with salt, pepper, celery salt and one small onion stuck with three or four cloves. When the chicken is perfectly tender remove skin and bones and shred the meat in good sized pieces. Boil two or three eggs hard, cool and cut in thin slices. Remove all fat from the chicken gravy, then boil down to about a cupful. Moisten the meat with this, then pack in layers in a well buttered mold, arranging slices of egg over each layer. Cover with a plate and set a weight on it. Stand in a cool place until the next day.

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PICKLED CHICKEN WINGS AND NECKS

Beat two eggs in a small pan. Add one-half cup vinegar and put on stove until thick. Season well with salt, pepper and one teaspoon of sugar. Thin with about one-half cup soup. Put cooked chicken feet, necks and joints of wings in deep dish, pour above mixture over same.

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CHICKEN PUDDING

Two breasts of chicken, wine glass sherry wine, one cup thick cream gravy, little nutmeg, three eggs.

Take the meat of the two raw chicken breasts, put through meat grinder, add eggs beaten well, a little salt, pepper and nutmeg, and cream gravy. Mix well. Grease mold and sprinkle with tuffles if desired. Stand in water and bake 30 minutes before serving. Serve hot with mushroom sauce.

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SMOTHERED CHICKEN

Cut up a medium sized chicken, sprinkle each piece with a little flour, and put them into a covered bean pot. Cover with water and season with a little salt and pepper. Bake slowly 4 or 5 hours. Then add five medium potatoes, two or three onions cut in pieces and one-half cup of peas previously cooked until nearly done, one-half cup of chopped celery, and, if needed, a cup of water. Cook until vegetables are done. If done as directed, the gravy will be thick and brown and delicious to taste. Serve hot.

CHICKEN SOUFFLE WITH MUSHROOM SAUCE

Make a sauce with two cups of scalded milk, two tablespoons butter rubbed smooth in two tablespoons flour, one level teaspoon of salt, and one-fourth level teaspoon of pepper. Add one-half cup of stale bread crumbs and cook 10 minutes. Remove from the range, stir in two cups of cooked chicken chopped fine, one tablespoon minced parsley, the yolks of three eggs beaten light, and last fold in the whites of three eggs beaten until stiff and dry. Put in well buttered muffin tins, filling about two-thirds full. Set the tins in a dripping pan, into which has been poured a little boiling water, and bake in a slow oven thirty-five minutes. Turn out on to the hot plates and serve with mushroom sauce. To make sauce melt butter, one-fourth cup, add one-fourth cup flour, one and a half cups of chicken stock, one-half cup of cream, salt and pepper to taste. Cook 5 minutes, then add three-fourths cup of cooked and chopped mushrooms. When the mushrooms are hot the sauce is ready to serve.

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BROILED SQUABS

Split up the backs of squabs and spread out flat. Put in pan, season, dredge with a little flour and lay a strip of bacon across each. Broil in hot oven.

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SQUABS STUFFED WITH CORN

Cut the kernels off from six ears of green corn, scraping out all the milk, but taking care to get in none of the cob. Put into a saucepan two tablespoons of butter, a half cup of hot water, salt and pepper to season. Cook a few moments, add one beaten egg, and cook until thickened. Stuff the birds, lay in baking pan, with a thin slice of bacon blanketing each fat little breast, put a cup of hot water in the pan, and roast, basting frequently. This makes a delectable dish. Canned corn can be used instead of corn on the cob when the latter is not in season.

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BIRDS ROASTED IN THEIR FEATHERS

Open the birds in the usual manner and draw. Cover with wet clay and bury in hot coals. In 40 minutes draw from the fire; peel off clay, when feathers and skin will come too. They are very delicious cooked this way.

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BROILED BIRDS

Clean and split down the back. Wipe dry and broil over a clear fire, if small 10 minutes, but if large 15. Season with salt and pepper and butter. Serve on toast.

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HOW TO SKIN A GOOSE AND PUT BREASTS IN FAT

Take a very heavy goose (14 pounds or more) and singe. Wash well. With a very sharp pointed knife start at breast and remove the skin, and when the thighs, are reached, cut them off at joints, but leave skin on them. Now turn goose and cut skin down the middle of back and gently remove skin from meat. Remove wings and leave skin on them. Now part goose breast from the back. When open remove gizzard, heart and liver and fat from intestines. Put skin and fat in water in one bowl and meat in another bowl. Chop back in three pieces, cut fat and skin in small pieces and put on to render, with a little salt, let boil slowly until a clear light brown. Strain fat and cracklings will remain. Put breast, after it has cooked, in this fat, in a crock and cover well with fat and put in cold place. The rest of the goose makes a good stew.

Preserves and Jellies

A RULE FOR MAKING JELLY

Jelly is made from a hundred different fruits and foods, and each one requires a little different treatment. Therefore, it is impossible to give a general recipe. A few principles may help. In most fruits the pectin, or jelly making part, is situated close to the skin. therefore, it should not be removed until after the fruit is cooked until tender, when it should be turned into a jelly bag made of double cheesecloth, or thin flannel, and the juice drained from it slowly without much squeezing, as that brings away the pulpy part and the jelly will not be so clear.

The general rule for the use of sugar is equal quantities of sugar and juice by weight, which is best, but many use it by measure. Some fruits rich in pectin need only three quarters as much sugar as juice. After the juice is drained out and measured with the sugar the juice should be put in a kettle and boiled and the sugar in a pan and set in the oven to heat, but not to brown. When the juice is boiled down somewhat add the sugar and then boil, skimming off all scum until a small teaspoonful put on a cold saucer will jell as it cools. Then it should be poured into tumblers, and set in the sun if possible until it cools and becomes jelly-like, when a paper dipped in grain alcohol should be laid on top of the jelly, or pour a thin layer of melted paraffin over it, and the cover of the tumbler put on top.

If the tumbler has no tin cover paste with white of egg the edge of a piece of writing paper over the top. Peaches and strawberries and some other fruits do not jell very easily and half the amount of apple juice can be put with their juice, making a jelly in which the flavor of the berry or peach will predominate.

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APPLE AND RHUBARB JELLY

Wash and slice ten stalks of rhubarb, cut and core three medium sized apples, then stew apples and rhubarb together. Hang up in a jelly bag. For every pint of juice take a pint of sugar. Boil till it jellies and pour into tumblers.

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BAR-LE-DUC JELLY No. 1

Take the currants one after another and remove the seeds through the stemside by means of a toothpick or sharp needle. Choose selected red or white currants of large size for this, and be careful not to damage the skin. For every pound of seeded fruit take a pound and a half of sugar. Make a syrup of the sugar, adding one cup of water to each pound of sugar. Beat the white of an egg in half a cup of water and add this to the syrup while it is cooking to clarify it, stir, skim and let boil a while. Then put in the seeded currants. Take them out at the first boil, and put into jars. Another way, after the currants have been prepared, is to take the weight of them in honey, heat the honey and add the currants. Let simmer a few minutes, then seal as for jelly.

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BAR-LE-DUC JELLY No. 2

Three quarts ripe red currents, three quarts granulated sugar, one jelly glass honey. Let currants and sugar stand over night; in the morning add

honey and boil 25 minutes. Pour into small jelly glasses and cover with paraffin when cold.

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CRAB APPLE JELLY

Wash the apples, cut out blossom end and stems only, cover in the kettle with water, just cover well, boil till all in pieces, strain in a sack over night, measure juice and sugar evenly, boil the juice 20 minutes, and put the sugar in the oven to heat, then add heated sugar and boil not more than 8 minutes. Is fine and never fails.

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GRAPE CONSERVE.

Five pounds of Concord grapes, off stems: three pounds granulated sugar, two pounds seeded raisins, one pound shelled English walnuts.

Cover the grapes with water and cook until seeds can be separated by rubbing through a coarse sieve. Add sugar and raisins, which have previously been cut in two or quartered. Cook until like marmalade. When done add chopped walnuts.

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CHERRY PRESERVES

To each quart of pitted cherries allow a quart of sugar. Put on small flame and stir to prevent burning and boil until cherries are tender. To have the syrup thick skim out the cherries and allow syrup to boil down to desired consistency then put cherries in again and boil 5 minutes more. Let cool, put in glasses and cover with paraffin. Gooseberries can be preserved the same way.

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GRAPE JELLY

Free the fruit from stems, leaves, and all imperfect grapes, put them in a large preserving kettle, cover, and put on the stove, where they will heat slowly. Stir occasionally and as they begin to soften mash them gently with a spoon. Cook until the whole mass boils, then let simmer for half an hour.

Cover a sieve with cheesecloth and into this dip the hot grapes and juice from the kettle; let them stand ten minutes, then by raising and lowering the cloth make the juice run through. Do not squeeze too hard. Empty the sieve and fill again until all the juice has been obtained. Wash the kettle, measure the grape juice into it. Put back on the fire and let come to a boil, skimming it frequently while it boils freely for twenty minutes. When the juice is first put on the fire to boil, set in the oven a pan containing as many pints of granulated sugar as there were pints of juice. Let the sugar heat, but not melt or color.

After the juice has boiled hard for 20 minutes pour in the hot sugar and stir until it has dissolved, then take from the stove and pour at once into the jelly tumblers. Have the tumblers standing in a shallow pan, with a cloth in the bottom of the pan and an inch of warm water around them. This will prevent breaking the tumblers when the hot juice is poured in. Let the jelly cool and set it away in a cool, dry place, and after three days cover each tumbler with a thin layer of melted paraffin, put on the tin covers, label, and set away in the preserve closet.

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GRAPEFRUIT MARMALADE

Wash well one large grapefruit, two oranges, and two lemons. Cut the oranges and lemons into quarters and the grapefruit into eighths. Remove the

seeds and tough centers. Then slice thin with a sharp knife. When all is sliced add three times as much water as there is fruit and let stand until the next day. Put over the fire and cook 20 minutes, then measure and add an equal amount of granulated sugar and boil about 20 minutes longer, or until it will jelly. When done, pour into glasses and cover with melted paraffin.

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QUICK ORANGE MARMALADE

Take one-third lemons and two-thirds oranges—eight oranges and four lemons make a large enough quantity to cook at one time and make twelve glasses. Take off the yellow part of the peel from one-half of each; cut into small pieces and drop into the preserve kettle. Take off the white part of the peel between the yellow and the pulp; allow none of it to go into the marmalade, as it makes it bitter. Slice the fruit across in thin slices and add it to the cut up peel. Add a teacup of water for each whole fruit (orange or lemon) and cook until the fruit is soft. When cooked add three-quarters cup of sugar for each whole fruit and boil hard until it jells. The quicker it is cooked the better, as long cooking, especially after the sugar is added, tends to destroy the flavor and makes it taste strong.

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ORANGE MARMALADE

Take six oranges, sliced thin, three lemons, both with skins on. To every pint of sliced fruit add one and one-half pints of cold water. Boil 30 minutes, let stand for 24 hours. Measure again, add one and one-half pounds of sugar to every pint of fruit, boil 30 minutes, put in glasses. They need not be airtight.

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PEACH PRESERVES

One pound of fruit, three-fourths pound sugar. Put on sugar, add a little water to start boiling, then add peaches. Let cook slowly about 3 hours. Crack a few of the peach stones, take out the nuts and let them cook in the preserves.

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PEACH CONSERVE

One quart peaches	One pound raisins
One quart sickle pears	Two oranges
One quart plums	Five pounds sugar
One pound English walnuts (shelled)	

Cut fruit and nuts fine. Simmer over small fire for about 2 hours. Put in glasses. Nuts should be only cooked about 5 minutes.

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GINGERED PEARS

A hard and not too ripe pear is best for this. Peel the fruit and cut into very thin slices lengthwise around core.

Take four pounds of fruit, place in kettle, add two and one-half lemons, one-half cup water, four pounds granulated sugar, one-fourth pound gingerroot, scraped and cut into thin slices. Dissolve the sugar before adding the fruit. Cut the lemons into long thin slices, and add to the preserve. Cook slowly uncovered for 1 hour or longer if the fruit requires it. The fruit should look transparent. Seal in jars.

PLUM COMPOTE

One basket of blue plums, put through food chopper; one pound seeded raisins, whole; four oranges, put through food chopper; one-half pound shelled English walnuts cut fine, five pounds granulated sugar. Boil 40 minutes after it starts to boil. Nuts should only cook 5 minutes.

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QUINCE HONEY

Three pounds of granulated sugar. Three medium sized quinces, pare quinces and grate them to the core. Boil parings and cores in one and one-half pints of water, putting it on cold, when well cooked, squeeze through cloth and add the sugar and grated quince and boil till thick as honey. This will make about one quart.

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RHUBARB JELLY

Cut stalks of rhubarb in small pieces, leaving the skins on, and throwing away all the green upper ends. Stew down well with a little water at first to prevent burning. Strain through a muslin bag, add white sugar, pound for pound. Boil 20 minutes, or until it jells.

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STRAWBERRY AND RHUBARB JELLY AND BUTTER

Jelly—Cap and wash two quarts of strawberries. Cut up three stalks (large) of rhubarb into small pieces. Place in a granite or porcelain vessel with one pint of cold water. Place over fire. When cooked, pour in sieve and drain. Measure juice and place over fire. To each pint of juice allow one pint of sugar. Put sugar in jar and place in oven to heat. Stir often to prevent burning. When hot add sugar to boiling juice and cook rapidly until done. Test by dropping some in a cold saucer. Put in glasses and cover.

Butter—Mix strawberries and rhubarb from which jelly was made and rub through sieve. To each pint of fruit add one pint of sugar. Place over fire, cook until thick; stir constantly to prevent burning. Put up same as the jelly.

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STRAWBERRY PRESERVES No. 1

Take equal parts of strawberries and sugar. Let berries stand 30 minutes in the sugar. Cook from 20 to 30 minutes. Put in glasses and cover with paraffin.

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STRAWBERRY PRESERVES No. 2

Take cup of sugar to cup of fruit. Put in preserving kettle over small flame; keep shaking kettle so that fruit and sugar will not burn. Let cook 20 minutes. Pour all into large crock to cool, stirring occasionally to prevent berries settling. When cool put in glasses and cover with paraffin.

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YELLOW TOMATO PRESERVES

Scald and peel the tomatoes. To each pound add three-fourths pound sugar and let stand over night. Set on to boil adding a few slices of lemon and a few pieces of ginger root. Boil till thick.

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TOMATO PRESERVES

Scald tomatoes, peel and cut into small pieces. For every four cups of

tomato use two scant cups sugar and a lemon. Cut lemon into thin slices, take out seeds. Put some cloves and cinnamon sticks in a bag. Boil all together slowly for several hours, stirring carefully to prevent burning. Cook until it begins to thicken a little. Pour into jelly glasses. When cold cover with paraffin.

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TUTTI FRUITI

Start with strawberries, add your fruit as it comes in season, and to each pound of fruit add one pound of sugar in a pint of alcohol. Always add equal parts of sugar to the fruit, but no more alcohol. Place in stone jar and do not boil. Stir occasionally.

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PRESERVED WATERMELON RIND

Peel the green skin from the rind and cut in small pieces. Cover with salt water over night. Cup or salt for a gallon of water. In the morning drain, put on to boil in fresh water and boil till you can pierce with straw. Drain, and make syrup of a pound of sugar to a cup of water, add two lemons, sliced, and boil till thick and clear. Also add a few pieces of ginger root, bruised. If the hard root, use a potato masher to flatten it out.

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PRESERVE MELONS FOR WINTER.

Take watermelons and cover them with a thick coat of varnish, be sure to have them thoroughly covered to insure air tightness. Put away in a cool place, and they can be served all winter.

Puddings and Deserts

RULES FOR CUSTARDS

The eggs should be thoroughly mixed but not beaten light; the sugar and salt added to these and the hot milk added slowly. Custard must be cooked over moderate heat. If a custard curdles put it in a pan of cold water and beat until smooth. Custards should always be strained and should be served very cold and in glass dishes or cups when possible.

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PUDDING HINTS

All boiled puddings should be put on in boiling water, which must not be allowed to stop simmering, and the pudding must always be covered with the water; if requisite the saucepan should be kept filled up. To prevent a pudding boiled in a cloth from sticking to the bottom of the saucepan place a small plate or saucer underneath, it; if a mold is used this precaution is not necessary, but care must be taken to keep the pudding well covered with water. For dishing a boiled pudding as soon as it comes out of the pot, dip it into a basin of cold water, and the cloth will then not adhere to it. Great expedition is necessary in sending puddings to table, as by standing they quickly become heavy, batter puddings particularly. For baked or boiled puddings the molds, cups, or basins should be always buttered before the mixture is put in them, and they should be put into saucepan directly they are filled.

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APPLE CHARLOTTE No. 1

Make a regular dough. Roll out a piece of this dough one-fourth inch thick and enough to cover a deep iron skillet or bottom and sides. Grease skillet and line with dough. Fill skillet one-third full with apples that have been peeled and cored and cut in small pieces. Sprinkle well with sugar, lightly with cinnamon, and lay in a handful of raisins. Put two tablespoons of syrup over this and small bits of butter. Now put in another layer of apples so as to fill skillet and season as before. Cover with remaining dough rolled about one-fourth inch thick. Draw dough from sides of skillet and fasten down over the top dough so as to prevent the juice from cooking through. Put in a moderately hot steady oven and bake one hour and 15 minutes. When baked empty Charlotte by laying a wide flat dish over skillet and quickly turn the skillet upside down.

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APPLE CHARLOTTE No. 2

Butter a pudding dish. Put alternate layers of sliced apples and bread crumbs in the dish, sprinkling apples with sugar and a little of cinnamon. Layer of crumbs on the top. Beat an egg, add salt, one cup of milk and vanilla and turn mixture over bread and apples. Place tablespoon of butter in bits on top. Bake in moderate oven. Eat with hard sauce or plain cream.

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ANGEL CHARLOTTE RUSSE

One tablespoon Knox's gelatine, one-fourth cup cold water, one-fourth cup boiling water, one cup sugar, one pint cream, half dozen rolled stale macaroons, one dozen marshmallows, cut in small pieces; two tablespoons chopped candied

cherries, vanilla or sherry, one-quarter pound blanched and chopped almonds. Soak gelatine in cold water, dissolve in boiling water, and add sugar. When mixture is cold add cream beaten stiff, almonds, macaroons, marshmallows, and candied cherries. Flavor with vanilla or sherry. Turn into a mold first dipped in cold water and chill. This dessert may be made more elaborate by cutting the top from an angle cake and removing some of the inside, leaving a case with three-quarter-inch walls, then filling case with mixture, replacing top of cake, covering with frosting and garnishing with candied cherries and blanched almonds.

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APPLE CUP CUSTARD

Pare and core three large apples. Steam till tender and press through colander; while hot add one tablespoon of butter, three large tablespoons sugar, yolks three eggs, and three-fourths cup milk. Bake in small custard cups like ordinary custards. When done heap with meringue made of whites left over, brown lightly, and serve cold.

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APPLE DUMPLINGS

Make a rich pie crust, roll about one-fourth inch thick. Pare and core the apples, leaving them whole, cut the pie crust into squares, place an apple on each square and fill the apple with chopped nuts, a piece of butter, sugar and cinnamon, cover tightly with pie crust. Place in a skillet one cup of granulated sugar and half cup of water, boil about 5 minutes, place the dumplings in this and put in hot oven. Bake in moderate oven until brown.

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APPLE FLUFF

One-half dozen good size greenings, six eggs, one dozen stale lady fingers, two cups granulated sugar, one teaspoon vanilla.

Cream eggs and sugar, grate in apples and mix thoroughly, add crumbled lady fingers, and then fold in whites and bake in spring form in slow oven about 1 hour.

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FROSTED APPLES No. 1

Pare and core ten large apples. Cover with one pint of water and three tablespoons of sugar; simmer until tender. Remove from the syrup and drain. Wash the parings and let simmer with a little water for 30 minutes. Beat the white of an egg to a stiff froth and add one tablespoon of sugar. Coat the top of the apples lightly with the meringue and place in a cool oven to dry. Strain the juice from the parings, add two tablespoons of sugar, return to the fire and let boil for 5 minutes; add a few drops of lemon and a little nutmeg, cool and pour around the apples.

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FROSTED APPLES No. 2

This is a most delicious dish for breakfast. Core and stew five large apples until skins come off easy. Pit, wash, and quarter ten plump dates. As each apple is peeled dip it into clarified butter, cover with pulverized sugar, and fill each apple with dates. Bake in a slow oven until they sparkle.

APPLES MAPLED

Six large apples, one cup light "C" sugar, one tablespoon flour, one tablespoon butter, one-fourth teaspoon cinnamon.

Cream butter and sugar together, add flour and cinnamon. Remove cores from apples and fill centers with the mixtures, bake in a hot oven until apples are soft. Put in the rest of sugar and keep adding hot water to prevent burning. Serve cold with whipped cream.

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APPLES IN MAPLE SYRUP

Pare eight apples and cut in eighths, put in a baking dish with one cup of maple syrup, one and a half cups of water and two tablespoons of butter. Bake in oven until syrup is thick. Place on a fancy dish and serve cold with whipped cream.

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APPLE PORCUPINE

Six apples, one-half pound almonds, one and a half cups sugar, one and a half scant cups water.

Peel and core apples. Boil sugar and water until a thin syrup. Drop in apples, add juice of any canned fruit which will color apples. Boil until apples are tender; fill apples with canned fruit, stick nuts all around apples. Put in place to cool.

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APPLE PUDDING

Pare and quarter enough apples to cover your granit pudding pan (grease it with butter first) or any kind of fruit, but try the apples first. Then take one tablespoon of butter, one-half cup white or brown sugar, one-half cup of water, one cup of flour, two eggs, one teaspoon of baking powder. Mix all and pour over the apples and bake. Serve with milk, cream or whipped cream.

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APPLE STRUDEL

One and a half cups flour, one egg, water enough so dough can be rolled, one cup goose fat, four large apples or six medium, one-half pound Sultana raisins, four ounces shelled almonds, two cups sugar, one tablespoon cinnamon, two ounces Lebkuchen.

Sifter flour on bread board making a good sized hole in center of flour. Put in beaten egg and add water with a pinch of salt. Add one tablespoon fat and beat mixture until smooth. Slowly mix in the flour until enough remains for working the dough. Take the dough in one hand and kneed vigorously against the board until it blisters. Cover with a warm dry pan and let stand for 20 minutes. Peel and slice apples. Scald, peel and chop almonds. Clean raisins thoroughly, mix the sugar, with the cinnamon. Grate the Lebkuchen. Place a clean table cloth on table and sprinkle with flour. Roll dough on smooth board until the thickness of blade of knife. Place on table cloth, brush well with melted fat. Pull all around until dough is as thin as tissue paper. Stew dough with apples, raisins, almonds Lebkuchen and cinnamon and sugar mixture. Add remaining fat all over the dough. Take hold of two ends of table cloth, lift up and roll until dough is one long roll. Brush top of roll with fat and twist into snake like form in a well greased pan. Bake in moderate oven. Can me served with whipped cream.

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APPLE ROLL

Make a rich baking powder crust. Roll out the same rather thinly and

sprinkle liberally with chopped apples, cinnamon, and small pieces of butter. Now roll as in making jelly roll and cut in slices. Bake in moderate oven from 20 to 35 minutes. Serve with hard sauce or cream.

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APPLE SNOW

Have a bowl of stewed apples. Beat the whites of three eggs till stiff and dry and fold them into the stewed and sweetened apples. Flavor with lemon and serve with sponge cake.

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APPLE SOUFFLE

Boil peeled and cored apples till tender, rub through sieve, season to taste with sugar and nutmeg. Place puree in a saucepan and cook till quite dry and firm. To one and a half cups of this apple puree add whites of four eggs beaten stiff and sweetened with three tablespoons sugar. Mix puree and meringue lightly and quickly together and turn into pudding dish. Sprinkle with sugar and bake in slow oven about 25 minutes. Serve with whipped cream.

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SCALLOPED APPLES

Measure two even cups of fine bread crumbs. Pour over the top a quarter of a cup of melted butter. Mix two tablespoons of sugar with grated yellow rind and the juice of one lemon and four gratings of nutmeg. Butter a baking dish and scatter in some crumbs. Put in one pint of sliced, pared and cored apples. Scatter one-half of the seasoning; another pint of apples, the remainder of the seasoning, and cover with the last of the crumbs. Put a cover on the dish and bake twenty minutes; uncover and bake 20 minutes more.

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STUFFED APPLES

Peel and core apples, but leave whole, then steam until done. Put on plate and sprinkle with pulverized sugar and set aside until ready to serve. Then fill with equal parts of chopped walnuts and dates and cover with whipped cream.

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APRICOT WHIP

Wash well one-half pound dried apricots and stew slowly until the water has all evaporated from them. Then chop or put through a colander and add one-half cup sugar and set over fire until the sugar melts. Stir well and then set to cool. When cool add this to the stiffly beaten whites of six eggs. Turn into a well buttered cake mold and bake in a moderate oven for about 30 minutes. Turn out on a plate and allow to cool and serve with either whipped cream or a thin custard flavored with vanilla. Prune whip is made in the same manner, substituting prunes for apricots.

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BREAD PUDDING No. 1

Soak one loaf stale white bread and squeeze out well. Three eggs beaten separately, one cup sugar, one-half teaspoon cinnamon, one-half cup raisins, two sliced apples. Heat fat in baking dish, add mixture and bake in moderate oven until brown.

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BREAD PUDDING No. 2

Two cups of chopped bread, one egg, one-half cup molasses, one cup

milk, one-half cup of butter, one-half teaspoon of soda, one-half teaspoon of cloves, cinnamon, a pinch of salt and nutmeg. Steam for 2 hours, and serve with lemon sauce.

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BREAD PUDDING No. 3

One cup sugar	One-half cup nuts
One tablespoon butter	One and a half cup toasted bread
Three eggs, separated	rolled fine.
One and a half pints milk	

Cream sugar and butter, add yolks of eggs. Mix well. Then add milk and the bread crumbs and nuts, which have been mixed together. Last the beaten whites. Bake in cake pan. Flavor with nutmeg if desired. After all ingredients are mixed let stand for 30 minutes before baking. Serve with sauce.

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BLANC MANGE PUDDING

Dissolve one-third box Knox's gelatine in cold water, then set the dish in hot water, mix one-fourth pound sweet chocolate with one-half cup of milk, then add two cups of milk, one cup of sugar and finally add to the mixture the dissolved gelatine. Boil for 10 minutes and stir. Remove from fire and let cool. When cold add the whites of three eggs, beaten to a stiff froth; flavor with vanilla. Serve with cream.

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SUET BREAD PUDDING

One-half loaf white bread, soaked; one-half pound suet, three-fourths cup sugar, generous pinch of salt, one egg, one teaspoon cinnamon, one-half cup raisins, juice and rind of one lemon, one-half cup currents, one-half cup citron, one-half cup flour.

Squeeze bread dry, add suet, cut very fine. Then add other ingredients, work well and put in mold. Bake in a slow oven 1 hour.

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BLUEBERRY PUDDING

Beat three eggs separately, add the yolks to one cup of sugar creamed with one tablespoon of butter; add alternately two cups of flour, sifted with three teaspoons of baking powder, and one cup of milk. Flavor with a little nutmeg and add more flour. The last moment fold in the whites of the eggs beaten stiff and one-half teaspoon of salt and a quart of berries well dredged in flour. Bake half an hour and serve with cherry sauce. Cream one-quarter cup of butter, add one cup sugar and one cup of stoned cherries.

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INDIVIDUAL CHARLOTTE RUSSE

Yolks of six eggs beaten light, then creamed with two scant cups of granulated sugar sifted, four tablespoons milk, two cups flour, two teaspoons baking powder, stiffly beaten whites of six eggs; flavored with lemon. Bake in small pans; cut out top and fill with flavored and sweetened whipped cream.

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CHARLOTTE RUSSE No. 1

Beat light four yolks of eggs and four tablespoons of sugar. Dissolved in hot water one tablespoon of Knox's gelatine. Add this to the eggs and sugar, beat stiff one-half pint of cream, and add it to the rest. Flavored with vanilla.

pour the mixture on crushed macaroons, one to each glass, and stand on the ice until ready to serve.

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CHARLOTTE RUSSE No. 2

One pint whipping cream, one-half cup sugar, one-half pound lady fingers, vanilla, two tablespoons Knox's granulated gelatine.

Soak two tablespoons Knox's gelatine in one-half cup cold water, then put on stove in pan of boiling water until dissolved. When a little cool, but not stiff, add the stiffly beaten cream, mixing thoroughly. Add sugar and flavoring and pour into mold lined with lady fingers, the mold having first been rinsed with cold water. Stand on ice 4 or 5 hours.

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CHOCOLATE CHARLOTTE RUSSE

Melt two ounces chocolate over hot water, add three-fourths cup powdered sugar, pint whipped cream, whites three eggs beaten stiff, pinch salt, one teaspoon vanilla. Line a mold with lady fingers, sprinkle chopped walnuts over fingers, fill with cream mixture and chill 2 hours on ice.

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CHERRY CHARLOTTE

One cup of double cream, whites of three eggs, one-half cup sugar, one-half cup of sherry, one package of Jell-O (cherry), one and a half cups of hot water.

Dissolve the jello in the water and allow it to cool. Beat eggs and add sugar and the whipped cream. Add sherry in dissolved jello and when it begins to stiffen add egg and cream mixture. Line a mold with lady fingers, pour in mixture; chill and serve.

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CABINET PUDDING

Six eggs, one cup granulated sugar, one-half pound macaroons, 10c candied cherries, one-half water glass sherry wine, one-half box Knox's gelatine, one cup walnuts, one-half cup water.

Beat yolks light with sugar, add wine and cook in double boiler until it thickens. Just before removing from fire add gelatine which has been dissolved in water then stir. Mix in beaten whites, macaroons and nuts broken in small pieces, and cherries cut in small pieces. Mix well and put in mold. Serve with whipped cream.

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CARAMEL TAPIOCA

One cup pearl tapioca soaked in two and one-half cups cold water over night. Put in fair sized baking dish, mix good with one heaping cup brown sugar, a little vanilla. Bake 1 hour or more in moderate oven until done and like thick jelly. When cold stir in one cup of broken English walnuts. Serve cold with whipped cream. Decorate with cherry.

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CHOCOLATE GELATINE

One pint milk, one-half cup sugar. Boil milk and sugar in double boiler. Add one tablespoon cornstarch dissolved in a little water, stir until smooth and thickened.

Then in another pan dissolve one-half cup cocoa in a little water. Boil a minute or two stirring constantly. Add one and a half teaspoons of Knox's

gelatine that has been dissolved. Boil all 10 minutes, stirring constantly. Put in mold or molds to cool. Serve with whipped cream.

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DUTCH APPLE CAKE

One cup scalded milk, one-third cup butter, one-third cup sugar, one-third teaspoon salt, one yeast cake, two eggs, flour, five sour apples one-half teaspoon cinnamon, two tablespoons currants.

Mix scalded milk, butter, sugar and salt. When lukewarm add yeast cake, unbeaten eggs and flour to make soft dough. Cover, let rise, beat thoroughly and again let rise. Spread in a buttered dripping pan as thinly as possible, and brush with melted butter. Pare apples, remove cores, and cut into eighths. Press sharp edges of apples into the dough in parallel rows. Sprinkle with one-fourth cup sugar mixed with cinnamon and currants. Cover, let rise and bake in moderate oven 30 minutes. Cut in squares and serve hot or cold with whipped cream sweetened and floured.

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CHOCOLATE PUDDING No. 1

Two 5c cakes German sweet chocolate, two tablespoons sugar, three tablespoons water, stale cake or macaroons. Put chocolate, sugar and water in double boiler, stir until smooth. Add yolks of four eggs. Mix well, let cool, then add beaten whites. Line a small mold (individual bread pan) with waxed paper. Alternate layer of cakes and custard. Serve with whipped cream.

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CHOCOLATE PUDDING No. 2

Two rounding tablespoons cocoa, one pint milk, two-thirds cup sugar, two rounding tablespoons cornstarch, one-fourth cup butter, one-half cup nuts (if desired).

Mix cocoa, sugar and cornstarch together dry in double boiler. Heat milk and pour over above mixture, stirring constantly. When it thickens add butter and cook a moment or two longer. Serve cold with cream, plain or whipped.

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CHOCOLATE PUDDING No. 3

One cup grated almonds, one cup bread crumbs, one cup sugar, two bars grated sweet chocolate, four eggs, beaten whites added last. Serve with whipped cream

Cream sugar and eggs, then add almonds, bread crumbs and grated chocolate, folding in the beaten whites last. Bake in moderate oven about 30 minutes.

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CHOCOLATE BREAD PUDDING

Four cups stale bread crumbs, eight cups scalded milk, two ounces chocolate, one-half teaspoon salt, three-fourths cup sugar, eight eggs, two teaspoons vanilla.

Soak crumbs in half of scalded milk, melt chocolate over hot water, add remaining milk little at a time until chocolate is smooth; beat eggs, add salt and sugar to them, pour over them the milk and chocolate add to soaked crumbs, flavor turn into buttered baking dish, steam or bake in pan of water until firm. Serve with hard sauce or whipped cream.

CHOCOLATE PUDDING—Steamed

One large tablespoon butter, one-half cup sugar, one egg, one teaspoon vanilla, one-half cup milk, one teaspoon baking powder, one square Baker's chocolate, one cup flour.

Beat egg, add sugar, milk and sifted flour mixed with the baking powder; melt chocolate and butter together, add to mixture, flavor with vanilla. Steam 1 hour. Serve either hot or cold with whipped cream or any kind of sauce desired.

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COCOANUT PUDDING

Juice and rind of one lemon, four eggs beaten separately, one cup sugar, one grated cocoanut, twelve large grated apples. Bake and serve with following sauce:

One cup sugar, one cup water, two eggs, juice and rind of one lemon, boil all together and beat well.

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COFFEE WHIP

One cup strong coffee (hot), two teaspoons of gelatine, two tablespoons sugar, one pint whipping cream. Dissolve the gelatine in the hot coffee, add to sugar. Whip cream very stiff, when coffee is luke warm mix with cream and stand away to cool.

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COTTAGE PUDDING

One cup sugar, one cup milk, two cups flour, little salt, small piece of butter one egg, two teaspoons baking powder.

Mix all together. Serve while hot with the following sauce.

To one large teaspoon of butter beaten to a cream add gradually one cup sugar and one pint mashed strawberries. Just before serving add beaten white of one egg.

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CUP CUSTARD—Individual

One egg, one cup milk, one teaspoon sugar, vanilla to taste. Mix egg, sugar and vanilla, add milk and bake in individual ramikens. Place ramikins in pan of water while baking in moderate oven.

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CRANBERRY FLUFF

Cook one quart of cranberries in one-half pint of water until they pop open, then run through a colander. Add the same amount of sugar as you have berry pulp, boil until thick as marmalade. When cool add the whites of four eggs beaten stiff, fold well together, bake until it sets (from 15 to 25 minutes), serve cold in sherbert glasses with whipped cream and chopped nuts.

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DATE PUDDING

Three eggs not separated, one cup sugar, one and a half cups flour, one teaspoon baking powder, one cup chopped nuts, one cup chopped dates, mix in order given and spread thin. Bake in a medium oven and cut before taking from the pan. Served with whipped cream.

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STEAMED DATE PUDDING

Cream together one cup each of brown sugar and suet, add the yolks of two eggs, two rolled shredded wheat biscuits, two-thirds cup of milk, one and

one-third cups of chopped dates, two-thirds cup of raisins, one and a half cups of flour sifted with two level teaspoons of baking powder and a pinch of soda, and lastly the stiffly beaten whites of two eggs. Steam 2 hours, dry off in the oven, and serve with hard or wine sauce. Will serve six persons.

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DATE SOUFFLE

One pound dates, whites of four eggs, one-half cup sugar. Stone and crush dates to a paste. Beat the whites of eggs very stiff, gradually add the sugar, beating all the time, then stir in the crushed dates. Put in earthen dish and bake 20 minutes. Serve with whipped cream.

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FIG PUDDING

Two eggs, one cup sugar, three tablespoons flour, one teaspoon baking powder, one cup walnuts, quartered; one cup chopped figs. Beat eggs and sugar until very light. Add flour sifted three times and rest of ingredients. Stir well and bake in slow oven 25 minutes, in shallow pan. Serve hot or cold with whipped cream.

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FRUIT CREAM

Fruit cream with frosted marshmallows—Dissolve two level tablespoons of cornstarch in a little cold water, then pour in one cup of boiling water; while this is cooling, dip twelve marshmallows in beaten white or egg, then roll in granulated sugar and place on ice at once. Add to the cornstarch one cup of soft fruit, peaches or berries, that have been pressed through sieve, one cup of sugar, and two-thirds of a pint of whipped cream. Turn into small molds. When cold, invert and border with frosted marshmallows, top with whipped cream.

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FRUIT CUSTARD

Butter a quart pie dish, and half fill it with berries, either raspberries or blackberries. Beat four eggs and mix them with a pint and a half of milk, add two tablespoons of sugar; then pour this over the fruit and bake in a moderate oven. When done turn it out on a glass dish and pour some thick boiled custard over it. Decorate with fresh berries and powdered sugar.

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FRUIT PUDDING

Two cups of brown sugar, half cup of butter, four eggs, leaving out the whites of two. Beat all together, add flour enough to make stiff batter with two teaspoons of baking powder, then stir in a quart of any kind of fruit—berries are best. Bake about an hour. Serve with hard sauce.

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FRUIT FARINA

Heat to the scald whatever kind of berries you can procure—for color effect some red variety is really best and press out every drop of juice. Add to it, while hot sufficient sugar to make sweet, then measure and turn into the double boiler. When scalding sift in one tablespoon of farina for each half pint of liquid. Stir frequently until the mixture thickens, then cover and cook slowly for 30 minutes. Mold in wetted cups and serve very cold with cream and sugar.

FOOD FOR THE GODS

Four eggs, one scant cup sugar, one tablespoon cracker crumbs, one heaping teaspoon baking powder, one tablespoon milk, one cup chopped walnuts, one cup chopped dates.

Cream yolks of eggs and sugar well, add crumbs, dates and baking powder which have been mixed together, and then the beaten whites. Bake 30 minutes in a moderate oven. Serve with whipped cream.

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GELATINE WHIP

Three-fourths box plain Knox's gelatine soaked in one cup milk. Put on stove to boil, one quart of milk. Then add soaked gelatine. Stir constantly. Pour above into two cups of granulated sugar creamed with four yolks of eggs. Then put on stove and boil thoroughly. Take off stove and pour into the beaten whites. One teaspoon vanilla. Put in molds to cool. Serve with whipped cream.

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GLAZED FRUIT

One cup sugar, two tablespoons water, two tablespoons butter, juice and rind of one lemon, one tablespoon sherry. Boil until it syrups. Then drop fruit into same and leave simmer until transparent. You can use apples or bananas.

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GRAHAM PUDDING No. 1

One cup sugar.	One cup graham crackers, rolled and
One-half cup butter	sifted
One cup milk	One teaspoon vanilla
Two eggs, yolks	Beaten whites
Two teaspoons baking powder	Bake in layers.
One cup sifted flour	

Sauce—Boil one cup milk, one teaspoon cornstarch, one and one-third cups sugar, yolk of one egg. Add nuts, a little lemon juice, and then cool.

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GRAHAM PUDDING No. 2

One and a quarter cups of graham flour, one-fourth cup of white flour, one-half cup of molasses, one egg, one cup of raisins, one-half cup of sour milk, one teaspoon of soda, salt and spices to taste. Steam 2 hours, serve with pudding sauce.

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GINGER PUDDING

One cup molasses, one-half cup butter, one teaspoon cinnamon, cloves and ginger, a little salt and nutmeg, one scant teaspoon soda in one cup of boiling water, two and a half cups of flour, lastly two well beaten eggs. Mix all together, put in a well greased pudding dish; bake 40 minutes.

Sauce—One cup boiling water, one-half cup dark brown sugar, lump of butter, teaspoon flour, pinch stla and nutmeg. Boil until it becomes like custard.

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HAMBURG CREAM

Heat the juice and rind of one lemon, cup sugar, yolks of four eggs in double boiler, one-half teaspoon Knox's gelatine softened in one tablespoon cold water, add this to the eggs, lemon and sugar, boil until thick, then fold in

the beaten whites, while the mixture is still hot. Pour in molds when cold, fill the centers with whipped cream.

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ICE BOX CAKE

One-half pound sweet butter, one cup sugar, four eggs, separated; juice two lemons, two and a half dozen lady fingers.

Cream butter well, add sugar slowly, cream well; add yolks of eggs, creaming all very well. Then the lemon juice and lastly the beaten whites. Line bread tin with oiled paper. Separate lady fingers. Line bottom and sides of tin with lady fingers. Add the above mixture. Then put lady fingers over top. Leave in ice box over night. Turn on plate, remove oil paper. Can be served with whipped cream.

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ICE BOX PUDDING—Chocolate

One whole cake German sweet chocolate, two dozen lady fingers or one dozen lady fingers, one dozen macaroons, two and a half tablespoons water, four eggs, two tablespoons sugar.

Melt chocolate in double boiler with water. When melted, take off fire, add sugar and beat until cold. Then add four yolks, one at a time; beat whites stiff and fold in. Line pan with wax paper. Split lady fingers and cover bottom and sides of pan. Add mixture alternately until all is used. Put in ice box for 30 hours, turn out and serve with whipped cream. When macaroons are used mix with lady fingers.

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JELL-O WITH FRUIT

Dissolve one package of Jell-O any flavor, in a pint of boiling water. Pour into a bowl or mold. Just as Jell-O is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

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THE POPULAR JELL-O DESSERT

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a mold and put in a cold place to harden. When set turn out on a plate.

Be sure to use Jell-O, with the name Jello-O in big, red letters on the package.

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KISS TARTE WITH BLUEBERRIES

To whites of six eggs beaten stiff add, gradually, two cups granulated sugar, one teaspoon vinegar, one teaspoon vanilla, and bake in spring form in very slow oven. One can blueberries and drain, put juice into bowl and sweeten to taste. Flavor with little cinnamon and few drops of vinegar. Thicken with corn starch and cook until quite thick. When thoroughly cooked take off stove and pour in berries. Cool, and just before serving put this on top of tarte and cover with sweetened whipped cream.

LEMON SPONGE OR SNOW PUDDING

One envelope Knox Sparkling	Three-fourths pint cold water
Gelatine	Three-fourths pint boiling water
One cup sugar	Rind and juice of two lemons
Whites of two eggs	

Soak the gelatine in the cold water 5 minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar.

Other fruit juices may be used, keeping the same proportions; when juice of less strength than that of lemon is used it may take the place of a part of the water. In this case the juice of one lemon to each quart of jelly will bring out the flavor of the fruit.

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LEMON JELL-O WHIP WITH PRUNES

(Marion Harland's Recipe)

Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg-beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Very much better if one cup of whipped cream is added. Turn into mold to harden. Add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

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LEMON PUDDING

Stir into the yolks of six eggs one cup of sugar, one-half cup water, and the grated yellow rind and juice of two lemons. Soften in warm water six crackers or some slices of cake. Lay in bottom of the baking dish, pour custard over them and bake till firm. Beat whites of eggs to a stiff froth, add six tablespoons of sugar, or enough to suit your taste, and beat well. When custard is done pour frosting over it, return to the oven and brown. Serve either warm or cold.

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MACARON FLUFF

Dissolve one package raspberry gelatine in one pint of boiling water. When partly congealed, beat until light, adding one cup whipped cream and six crushed macarons. Whip all together thoroughly and let harden, and serve with whipped cream, or with plain cream.

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MACARON FRUIT GELATINE

Two cups milk	Two cups grated macarons, stale
Three eggs	preferable
One-half cup sugar	One-half pint whipped cream
One-half box Knox's gelatine	

Separate eggs. Heat yolks with milk in double boiler, using gelatine as usual. Add this then to the mixture of grated macarons, whites beaten stiff,

fruit and sugar. Add whipped cream. Let stand in form until thick. Candied cherries may be dropped in.

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MACAROON MOUSSE

Line a dish with macaroons and lady fingers. Boil one-half cup sherry, one-half cup water, one-half cup sugar, one tablespoon cornstarch and three eggs beaten stiff and add when the mixture is cool. Pour over cakes and serve with whipped cream.

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MACAROON PUDDING

Yolks of two eggs mixed well with one-half cup sugar, one level tablespoon Knox's gelatine, then stir in one cup warm milk and cook in double boiler 5 minutes or until it thickens a little. Beat whites very stiff and add to cooled mixture also a few chopped nuts, wet a mold with whisky, line with macaroons and pour mixture over. Chill and serve with whipped cream.

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CARAMEL MOUSSE

Brown one-half cup sugar, cooked with one-half pint milk, add three teaspoons cornstarch, dissolved, yolks of three eggs. When cool add the beaten whites and vanilla. Serve with whipped cream.

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MARSHMALLOW CHOCOLATE PUDDING

Soak a pint of soft bread crumbs in a quart of new milk, add one well beaten egg, three tablespoons of cocoa, a pinch of salt and sugar to taste. Pour into individual earthen pudding dishes and bake about 40 minutes. Have ready a pint of whipped cream, sweetened and flavored, fold in half a pound of marshmallows cut in small pieces and heap on the pudding. Garnish each with a whole marshmallow and serve immediately.

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MARSHMALLOW CREAM No. 1

One tablespoon Knox's gelatine, dissolved in cold water. Add one cup boiling water afterwards, one cup sugar. Beat whites of four eggs stiff. Then add gelatine and beat until stiff. Color half with fruit coloring. After dividing the above mixture add to the colored part juice of one lemon; to the white part add one teaspoon of vanilla. Wet a mold and fill with alternate layers of white and pink. When cold serve with whipped cream.

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MARSHMALLOW CREAM No. 2

Whip one pint of cream to a stiff froth. Take one pound of marshmallows and cut each one in four pieces. Add to the cream and beat thoroughly. Place in refrigerator until chilled. Serve in individual dishes, sprinkling nut meal and candied cherries over the top.

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MARSHMALLOW PUDDING

One-half pound marshmallows cut in small dice, one cup of nuts ground fine, one cup whipped cream, one tablespoon sugar. Let stand several hours. This serves ten people.

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MERINGUES—Schaumtorte

Whites of six eggs beaten stiff. Add gradually one-half teaspoon vanilla,

two cups of sugar, two tablespoons of vinegar. Beat all very stiff. Line one large spring form or one dozen muffin forms with oil paper. Bake in oven which has been heated good first and put in when gas has been turned low as possible without turning out. Leave in oven for 1 hour. When done lift off top and fill with any canned or fresh fruit. Serve with whipped cream.

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NESSELRODE PUDDING

One cup whipped cream, one-half cup pulverized sugar, one tablespoon Knox's gelatine, one cup chopped candied cherries, pineapple, and English walnuts. Dissolve the gelatine in one-third cup hot water, mix all lightly together. Flavor with vanilla and pour into mold and stand on ice for several hours. Serve with whipped cream.

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NUT CREAMS

Dissolve one and a half tablespoons of Knox's gelatine in one gill of boiling water, strain into a basin, add six tablespoons of sugar, two tablespoons each of chopped pecans and pistachio nuts, one teaspoon of vanilla extract, and one pint of whipped cream. Stir until beginning to grow firm. Pour into individual molds. Turn out on serving plates, garnish with whipped sweetened cream, and sprinkle over with finely chopped pistachios.

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NOODLE CHARLOTTE

Make a noodle dough of two eggs and roll out thin, and when dry enough fold, and cut into one-half inch strips. Boil in salt water until done. Then take a heaping tablespoon of fat and work to a cream. Stir the noodles around in this, then break in the yolks of five eggs, and stir. Then add one or two tablespoons of grated almonds, sugar and vanilla to taste, and raisins if desired. Lastly stir in the whites of the five eggs, and bake in a well greased pan, an hour or so, until a nice brown. Serve with wine sauce.

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ORANGE CREAM PUDDING No. 1

Make a boiled custard, using very rich milk of thin cream, just a pinch of salt and five eggs. When it has partly thickened add the juice of three sweet oranges (straining carefully) and the grated rind of one. Serve either in a large dish individually, or in cups. Let the accompaniment be whipped cream. Split lady fingers laid under the cream make it specially good.

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ORANGE CREAM PUDDING No. 2

One-third box of Knox's gelatine soaked in one-half pint of cold water, add one tumbler of orange juice, set on stove until gelatine is dissolved, strain and add one-half pint of sugar.

Beat the whites of three eggs stiff, add to this three tablespoons of pulverized sugar, mix with gelatine when it is cool, and beat constantly while gelatine is congealing, then fold in one pint of whipped cream.

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STUFFED ORANGES

Cut oranges in half, remove pulp, cut in small pieces, together with pineapple and walnuts. Take juice of oranges and pineapple, add a little sugar, boil together until rather thick, pour over mixture, return to orange skins, and serve with whipped cream.

ORANGE SOUFFLE

One and one-third tablespoons of Knox's gelatine, one-third cup of cold water, one-third cup boiling water, one cup orange juice, grated rind of one orange, juice of one lemon, one cup of sugar, and the whites of three eggs beaten stiff. Beat together well before turning into a mold; then set on ice until firm.

Serve with the following: Yolks of three eggs, one-half cup of sugar, one pint of milk. Cook in double boiler until mixture coats a silver spoon. When cool add a few drops of vanilla extract.

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"ONE" PUDDING

Use one cup of molasses, one cup of sour milk, one cup of bread crumbs, one cup of flour, one cup of suet, one cup of raisins, one cup of currants, one teaspoon soda, one teaspoon all kinds of spices. Steam 3 hours. To be eaten with any kind of pudding sauce.

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BAKED PEACHES

Pare and place the whole fruit in baking dish, using sugar generously if the fruit is tart. Add a few bits of butter and half a pint of hot water. Sprinkle with chopped nuts and bake till tender. Serve cold.

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PEACH BETTY

Chop fine two cups of not too ripe peaches. Butter a baking dish and place on it a layer of peaches, sprinkling with cinnamon, sugar and butter. Place on this a layer of the crumbs, alternating with the peaches until the dish is three-quarters full, leaving bread crumbs on the top. Add no water, but cover tight and steam 45 minutes in moderate oven. Remove cover, and brown quickly. Serve with milk or sauce.

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PEACH GRATEAU

Scoop out center of a round sponge cake, fill the cake with peaches, sweetened and cut in slices. Cover with beaten and sweetened cream. Any fruit can be used.

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PEACH KISSES

Have ready twelve fine ripe peaches, pared and halved. Boil one pint of sugar and half a pint of water until the syrup is brittle; try it by dropping a little in cold water; it should break with a snap when tested. Dip the halved peaches, one after another, into the syrup and set away on an oiled dish to harden. While they are hardening whip the whites of four eggs stiff, mix lightly in the five tablespoons of blanched and finely chopped almonds. Drop in large spoonfuls in a pan of boiling water and cook for a minute or two, then lift out carefully with a skimmer and place on a large plate until time to serve. Fill each of the peach halves with the mixture, rounding the tops slightly, and serve cold.

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PEACH MERINGUE

Pare and quarter (removing stones) a quart of sound, ripe peaches, place them all in a dish that it will not injure to set in oven, and yet be suitable to place on the table. Sprinkle the peaches with sugar and cover them with

the beaten whites of three eggs. Stand the dish in the oven until the eggs have become a delicate brown, then remove, and, when cool enough, set on a dish of ice in a cool place. Take the yolks of the three eggs and add to them a pint of milk, sugar enough to sweeten, and flavor with rose water, about two table-spoons, and boil same in a custard kettle, being careful to keep the eggs from curdling. When cool pour into a glass pitcher and serve with the meringue when ready to use.

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PEACH PUDDING

Peel and stone six large ripe peaches, fill the centers with strawberries or Maraschino cherries. Put them on the ice to get cold. Make a custard of one cup of milk with one-fourth of a cup of sugar, yolks of three eggs and a tiny piece of butter. When this is cold, flavor it with Maraschino or almond. Line a dish with slices of sponge cake or lady fingers, put in the peaches, then the custard. Beat the whites of the eggs stiff and then add them to one-half a cup of cream whipped stiff. Sweeten and flavor. Cover the custard with a garnish of cherries and serve cold.

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PEACH TAPIOCA

Soak a cup of tapioca over night. Peel and cut up ten peaches. Add a cup of sugar and stew until tender. Boil the tapioca in two cups of water until clear, then stir the stewed peaches into it. Remove from the fire; add the juice of a small lemon and set away to cool. Eat with whipped cream.

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PEARS—A New Way

When canning pears in the summer use a rich syrup. Before sealing add five whole cloves and if brandy is not objected to one teaspoon to each jar. When wanted in the winter open and turn into glass bowl. Add one teaspoon of best almond extract and stir gently. Set on ice for 2 hours. Serve with whipped cream.

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PINEAPPLE BROWN BETTY

Fill a baking dish with alternate layers of buttered bread crumbs, sprinkled with sugar and grated pineapple, letting the top layer be bread crumbs with an extra spreading of butter. Cover with a plate and bake in a slow oven about 30 minutes, adding a little water if it seems to dry out. Remove the plate and brown on top.

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PINEAPPLE CARAMEL TAPIOCA

Boil in double boiler two cups of brown sugar, one-half cup tapioca that has been soaked over night, add water enough to cover, stir frequently, and cook until a clear, amber jelly has been formed and all tapioca has been thoroughly dissolved. Pour into a dish or mold containing chopped pineapple. Serve cold, with whipped cream containing English walnuts and candied cherries.

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PINEAPPLE CHARLOTTE RUSSE

Line a dish with thin slices of sponge cake, or any delicate cake, and fill as follows. Beat until stiff one cup of thick cream, to which add the stiffly beaten white of one egg, two-thirds of a cup of powdered sugar, one-half cup of grated pineapple and two teaspoons of lemon juice. A delicious dessert.

PINEAPPLE PUDDING No. 1

One pint milk	Four tablespoons sugar
Two eggs	Three-fourths package gelatine
One-half pint whipped cream	One can grated pineapple.

Soak Knox's gelatine in three-fourths cup cold water, cook milk, eggs and sugar in double boiler until like custard. Add gelatine and vanilla, when cool and almost firm add a small can grated pineapple. Serve cold with whipped cream.

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PINEAPPLE PUDDING No. 2

Dissolve one-half box Knox's gelatine in cold water, add one-half cup sherry wine. Add one-half cup sugar, not quite all the juice of one can pineapple. Boil and cool. Beat whites of two eggs, a pint of whipped cream and add to the above. Put in mold and add diced pineapple, few cherries, walnuts and marshmallows.

Sauce—Remainder of pine apple juice, yolks of two eggs, one-half cup milk, vanilla. Boil and stir till smooth.

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POMPADOUR CHARLOTTE

Wash two-thirds of a cup of rice, drain thoroughly, then pour into a kettle containing six cups of rapidly boiling, salted water and stir for a minute until the rice begins to boil again, then keep it boiling fast for 20 minutes or more until a grain of rice taken out on a spoon will crush in the fingers without leaving a hard spot in the center; drain off the water, saving it to make a soup with, and set the rice where it will dry out quickly, but not crust over the top; sprinkle a couple of rounding tablespoons of sugar through it, forking it lightly; when all the moisture is dried out let it get cold, but use while fresh.

Whip a cup of double cream and sweeten; when stiff fold in the rice, leaving out a small portion of the cream; when thoroughly mixed put in sherbet cups or dainty glasses, put a spoon of shredded pineapple or raspberry jam on top and a tiny pyramid of whipped cream on top of that and serve. If desired to make it still more elaborate fasten together lady fingers, and fill with the mixture, letting stand until set. This is the real Charlotte. Each cup of the lady fingers can be set on a tiny sauce dish, before filling, and garnished round with orange straws, when ready to serve.

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PINEAPPLE SPONGE

Beat yolks of three eggs, add the grated rind and juice of one lemon, a few grains of salt, and one-half cup of sugar. Cook in double boiler, stirring constantly until mixture begins to thicken. Remove from fire, add two-thirds cup grated canned pineapple and one and a half tablespoons Knox's granulated gelatine which has been soaked for 15 minutes in three tablespoons of cold water. Set pan containing mixture in large pan containing very cold water, and when mixture begins to thicken add one-half cup whipping cream, beaten until stiff, and the whites of three eggs, also beaten until stiff. Turn into fancy mold which has been dipped in cold water and chilled thoroughly. Garnish with candied cherries and pineapple.

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PRUNE FLOAT

Whites of six eggs beaten stiff, one cup powdered sugar, one-half pound

prunes seeded and chopped fine. Mix prunes and sugar together then fold in the whites of eggs.

Put in buttered pan and set in dish of water, let bake until done in slow oven and serve with whipped cream. Will serve eight persons.

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PRUNE WHIP PUDDING

Stew eighteen prunes with a little sugar. When soft put through a potato ricer. Soak one-third of a box of Knox's gelatine in one-half a cup of water. Take one and a half cups of juice from prunes and boil with one cup sugar 20 minutes. Then add the soaked gelatine and leave simmer 10 minutes. Put in a bowl to cool and when almost set, beat well with egg beater. Then add prunes and one-half cup chopped nuts and the beaten whites of four eggs. Mold, and serve with whipped cream.

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PRUNE PUDDING No. 1

One-half loaf bakers' bread soaked in cold water, squeeze out as well as you can, one cup chopped suet, salt, one egg well beaten, three-fourths cup sugar, one teaspoon cinnamon, one teaspoon baking powder, three-fourths cup flour, mix all together in a ball. Boil one pound prunes, remove stones, mash the fruit, use when cold. Put a plate in the bottom of pudding dish, put some of the fruit on it, then put the ball on the plate, cover the rest of the ball with the fruit, cover the top with one-half cup of syrup, bake in a slow oven 2 hours.

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PRUNE PUDDING No. 2

Take one-half pound nice large prunes, cook tender. Sweeten to taste and remove pits; put in baking dish. Take yolks of two eggs and a small lump of butter, one-half cup of sugar, tablespoon of cornstarch, and one pint of milk. Stir all together and cook until thickened. Cool and put over prunes. Beat white of two eggs and put over top and set in oven to brown.

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PRUNES AND RICE.

Stew prunes tender, pit, chop fine. Boil cup of rice soft and dry. Place alternate layers of rice and prunes in a buttered dish, finishing with a layer of rice. Dot with butter, dust with sugar and grated nutmeg. Bake in a hot oven. Serve with hard sauce.

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STUFFED PRUNE PUDDING

Steam until tender but not broken, one-half pound of prunes. Then pit and fill the cavities with chopped nuts, raisins, or dates. Return the liquor drained from the fruit to the fire, bring to a boil, and stir in one-third box Knox's gelatine dissolved in one-fourth cup of cold water. Pour this around prunes, then stand in a cold place to harden. Serve with sweetened cream.

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PLUM PUDDING

One cup chopped suet

One cup sugar

One cup flour

One cup bread crumbs

One cup dates

Four eggs

One-half pound raisins

One-half pound currents

One-half cup citron, cut up

One tablespoon molasses

One wine glass wine	One teaspoon cloves
One and a half teaspoons baking powder	One teaspoon nutmeg
	One teaspoon cinnamon

Wash and dry fruit and dredge in flour. Cream sugar and eggs and put baking powder in flour. Mix every thing together and put in well greased mold or coffee can and boil 3 or 4 hours.

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ENGLISH PLUM PUDDING No. 1

One pound stale bread, one pint hot milk, half pound sugar, yolks of eight eggs well beaten, one pound raisins, stoned and floured; one pound currants, washed and floured; one-quarter pound citron, floured; one pound beef suet, chopped fine and salted; one glass wine, one glass brandy, one nutmeg, one tablespoon mace, cinnamon, and cloves mixed.

Soak bread in hot milk and let stand until cold; add sugar and eggs and other ingredients; beat the whole thoroughly and add the beaten whites of eggs. Steam 6 hours.

Sauce—One cup brown sugar creamed with the yolks of two eggs. Add one-half cup of cream, and let come to a simmer on stove. Before serving add a tablespoon of sherry or other flavoring.

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ENGLISH PLUM PUDDING No. 2

Beat six yolks and four whites of eggs very light, and add to them a tumbler of sweet milk; stir in gradually one-fourth pound grated or chopped bread, one pound flour, three-fourths pound each of sugar, currants and raisins well floured, and stir well, then add one-half nutmeg, grated; a teaspoon mace, one of cinnamon and one-half teaspoon cloves, a wine glass of brandy, a teaspoon salt and then another tumbler of milk. Boil in bowls or molds 5 hours, and serve with a wine or brandy sauce.

These will keep for months; when wanted, steam 1 hour before using. A pound of citron or blanched sweet almonds adds to the richness of the pudding, but may be omitted.

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CHOCOLATE PLUM PUDDING.

One envelope Knox Sparkling gelatine	One-fourth cup sliced citron or nuts
Three-fourths cup cold water	as preferred
One cup sugar	One-half cup currants
One-half teaspoon vanilla	One and a half squares chocolate
One cup seeded raisins	One pint milk
	Pinch salt.

Soak the gelatine in the cold water. Put milk in double boiler. Melt chocolate; add to milk and add sugar and salt. Scald and remove from fire. Add gelatine and when it begins to set add the fruit and vanilla. Serve with the following sauce or whipped cream: Beat white of one egg stiff; add one tablespoon confectioner's sugar and one-half cup milk slowly. Flavor with vanilla.

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QUEEN OF PUDDINGS

Put in a double boiler one quart of milk and one-half box of gelatine. When dissolved add the yolks of four eggs well beaten. Let it come to a boil or until it curdles, then add the white of the eggs with eight tablespoons of sugar and one teaspoon of vanilla. Remove from the stove immediately and

pour into an oblong pan, rinsed in cold water. Turn on to a platter and serve with cream. This should be made the day before using.

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RHUBARB ROLL

Make a dough of half cup of sweet cream, small piece of butter, and teaspoon of baking powder and enough flour to roll dough. Roll as for pies, only in one long strip. Cut rhubarb fine, spread over dough, and cover well with sugar, sprinkle with flour and ground cinnamon, add bits of butter. Commence at each end and roll to center, place in deep pan (oyster pan is best), sprinkle the top with sugar, cinnamon and bits of butter. Cover with water and bake. Serve with cream.

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RICE PUDDING

One-half pound rice boiled in salt water. Boil in double boiler. When almost done, let it cool. Then mix one cup sugar, one-half teaspoon cinnamon, one tablespoon butter, one-half cup raisins, three yolks, beaten white and vanilla added last. Butter pan well and bake until light brown. Serve with cream or any sauce desired.

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RICE-PEACH DUMPLINGS

Cut as many six-inch squares of cheese cloth as you desire dumplings. Cook a cup of rice in three cups of boiling water or milk until tender; peel and extract the pits from peaches, and fill the place of the pit with sugar. Spread out the cheese cloth squares, spread a heaping spoonful of rice in the center, lay a peach on and tie the corners together, so it will make the rice cover the peach; then steam for half an hour. Cook three or four peeled and quartered peaches in two cups of water, until tender, mash, add a cup of sugar, and boil up. Use as a sauce for the dumplings, which when turned out of the cloth, should retain their round shape.

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RUM PUDDING

Two yolks, one-half cup granulated sugar, three tablespoons rum. Cream sugar and eggs well, add rum, beat whites to a stiff froth and add to one pint of stiffly whipped cream. Line mold with one dozen lady fingers. Pour in the above mixture to which nuts and candied cherries can be added. Freeze 5 hours.

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RASPBERRY WHIP

One and a fourth cups raspberries, one cup powdered sugar, white of one egg. Put into a bowl and beat with a wire whisk until stiff enough to hold shape. Chill and serve with whipped cream. Surround with lady fingers. Straw berries may be used in place of raspberries.

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STEAMED RAISIN PUFFS

Two eggs	Two cups flour
One-half cup butter	Two teaspoons baking powder
One small cup sweet milk	One cup chopped raisins
Three tablespoons sugar	

Steam 30 minutes in cups. One-half receipt makes about six.

Sauce—One yolk of egg, one-half cup sugar, one teaspoon cornstarch, one tablespoon butter, one pint boiling water. Mix well and flavor—lemon is

nice. Can be made in one large pudding which must be steamed 1 hour or longer.

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STRAWBERRY CHARLOTTE

Mash one box of strawberries through a collander, add two-thirds of a cup of powdered sugar, and stir until dissolved. Soak a half a box of Knox's granulated gelatine in a half cup of cold water for thirty minutes, then melt it over hot water. Add the strawberry juice, and stir continually until the mixture begins to thicken, then fold in a pint of whipped cream, pour in a mold and stand on ice to harden. Serve plain.

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STRAWBERRY SPONGE

One quart of berries, a half box of gelatine, one and a half cups of water, one and a half cups of sugar, juice of one lemon, and the beaten whites of four eggs. Soak gelatine in half cup of water; mash berries with half the sugar; boil the remainder of sugar and water slowly 5 minutes. Rub the berries through a hair sieve, add the gelatine to the boiling syrup; take from fire and add the berries. Place the bowl in a pan of ice water and beat with the egg beater 5 minutes. Lastly add the beaten whites and stir the whole mixture until it begins to thicken. Pour in the wet molds and set on ice.

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STRAWBERRY BAKED DUMPLINGS

Make a rich biscuit dough, and roll out very thin, cut out in rounds and lay two or three sugared berries on the center of half of the rounds, wet the edges of the rounds, lay another on top and gently press it down round the edges, brush the tops with milk, sprinkle with sugar and bake in a quick oven.

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RICED STRAWBERRIES

Pour two cups of milk over a half a cup of rice in a greased baking dish, add a half cup of strawberry preserves and pinch of salt. Bake in oven about 40 minutes, stirring frequently. Serve warm, with cream and sugar, or cold with whipped cream.

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WALNUT CREAM DESSERT

Put half a cup of rice in a double boiler on the back of the stove; allow to cook slowly, with sufficient milk to swell it. While this is cooking pick out three-fourths cup of black walnut meats, crush them with the rolling pin, make a boiled custard of the yolks of three eggs, one-half cup of sugar, and one quart of milk. When thick enough beat in the rice (when soft), and the walnut meats. Let it cool and flavor with vanilla. Serve as dessert with whipped cream, sprinkling walnut meats generously over the top. It also makes a delicious frozen dessert. In case it is frozen place candied cherries in a ring around the edge of the cup with nut meats in the center.

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VELVET CREAM

One pint cream, whipped stiff; add one and a half tablespoons of Knox's

gelatine. Soak the gelatine in a little hot water until dissolved. One teaspoon of vanilla, sugar to taste, one-half cup of chopped pecans, one-half slice of canned pineapple cut up, one-half cup candied cherries chopped. Stir all together and mold.

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VIOLET MOUSSE

Chill and sweeten one pint of whipped cream, set in a pan of ice water and whip to a stiff froth, adding slowly a large tumbler of grape jelly (which will give the cream a beautiful violet color.) Have ready a cup of heated milk in which a heaping tablespoon of Knox's gelatine has been dissolved. Allow this to cool, but not harden, then add it slowly to the cream mixture. Place on ice for 3 hours. Decorate with candied violets.

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WINE PUDDING

Four eggs, separated

One cup wine

One cup powdered sugar

One teaspoon cornstarch

Dissolve cornstarch in one tablespoon water. Boil yolks, sugar and wine, add dissolved cornstarch and boil until thick like custard. Cool, pour into beaten whites in which you have added one-fourth cup sugar and one teaspoon vanilla. Line dish with macaroons and lady fingers, add the above and decorate top with blanched almonds. Serve cold.

Salads

SALAD POINTERS

Potato salad is best made of warm potatoes.

Mix salt thoroughly through your minced potatoes before adding dressing, to prevent flat taste.

Wash the lettuce under cold running water and it will be crisp.

Vegetables for salads should be thoroughly dry or the dressing will not stick.

All salads should be thoroughly chilled.

Stir mayonnaise with an egg beater if hurried.

For smooth dressing, blend with a fork, not a spoon.

Mix the flour and sugar together dry for dressing, then add boiling water and stir.

If dressing curdles, add cold water and stir quickly.

If the vinegar is heated before adding to the dressing, it will not curdle.

If mustard is mixed with milk instead of water it will not dry out.

If a slit is made through the cork of the olive oil bottle and the bottle propped at the right angle, the oil may be dropped into the dressing without constant personal attention.

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SALAD WAFERS

Cream one tablespoon of butter with one-half pound of soft American cheese, add one tablespoon of lemon juice, one of Worcestershire sauce, one teaspoon of sugar, half a saltspoon of salt, and mustard, and paprika. Spread on wafers and serve with salad. This mixture can be made in little balls and laid in a nest of watercress beside the salad.

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APPLE SALAD

Secure large or green apples with stems on if possible. Wash and polish them. Cut off the tops with a sharp knife and scoop out the centers. Cut the apple that has been scooped out in half cubes, add a stalk or two of celery and a handful of large green grapes. Cut all up in small pieces, and, if desired, a few English walnuts chopped fine. Mix all well with mayonnaise. Fill the centers of the apples and place the top on each one. Garnish with large grape leaves or lettuce. Do not prepare this salad until ready to serve. The ingredients may be kept cold in the icebox until ready to prepare.

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STUFFED APPLE SALAD

Choose large sour apples, wash thoroughly, wipe and core; then with the corer or a suitable knife, enlarge the holes left by removing the core. Chop cold chicken fine, season with thyme, salt and pepper, moisten with cream and mix with fine bread crumbs. Fill the apples with this and bake. Serve cold on lettuce leaves with mayonnaise dressing.

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ALMOND AND CELERY SALAD

One pint of celery cut fine, one small cup of almonds blanched and halved. Cover with mayonnaise dressing.

ASPARAGUS JELLY

One-half box of gelatine, one cup cold water, two cups weakened vinegar, a few slices of onion, three or four cloves, three cups asparagus tips. Soak gelatine in cold water 5 minutes. Boil together vinegar, onion and cloves. Strain and pour over the softened gelatine. When jelly is ready to set, arrange asparagus tips on lettuce leaves in a large or individual mould and pour over the jelly; garnish with radishes.

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BEEF SALAD

Boil three or four medium sized beets until tender; when cool cut into dice with one-third the quantity of cucumbers. Pour over mayonnaise or French dressing.

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KIDNEY BEAN SALAD

Boil one cup red kidney beans in salted water until soft. Drain, add one cup English walnuts or peanuts, slightly broken; one cup chopped celery and about six olives cut fine. Mix all together and serve on bed of lettuce with mayonnaise dressing.

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CABBAGE SALAD

Cut a slice off the top of a cabbage head and scoop out the center. Shred the part scooped out and stand in ice water 2 hours. Mix the shredded cabbage with half the amount of green peppers, place the mixture in a cabbage shell, and serve with mayonnaise dressing.

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CAULIFLOWER SALAD

Soak a head of cauliflower in cold water, break into flowerets and cook in salted boiling water for 30 minutes. Keep it perfectly white; if it boils too long it will lose its color. When done lift carefully and stand aside to cool. At serving time arrange it in a salad bowl, sprinkle with chopped parsley and a tablespoon of onion juice and pour French dressing over all.

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CHEESE SALAD No. 1

One-quarter box Knox's gelatine, one fourth cup cold water, two cream cheese, one-half cup American cheese, one cup whipped cream, salt, paprika. Soak gelatine in cold water and dissolve over hot water. Moisten cream cheese with a little cream and work until smooth. Add American cheese, whipped cream, gelatine. Season and turn into individual molds. Serve on lettuce leaves and garnish with mayonnaise.

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CHEESE SALAD No. 2

One cream cheese, or two Neufchatel; add four tablespoons of milk, one-half teaspoon salt, one-half teaspoon paprika, five drops onion juice, and stir well. Make into a roll; put on ice to harden. Cut in slices and place on lettuce leaves. Cover with strips of pimento and serve with French dressing.

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CELERY GELATINE

Soak one-half box Knox's gelatine in one-half cup water add one-half

cup vinegar. Then add 2 cups boiling water one teaspoon salt, one-half cup sugar. When it begins to congeal add two cups celery, one cup cabbage, which has been chopped fine; also one-third can red pimientos. Mold and serve cold with mayonnaise.

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CHERRY SALAD

One pint can cherry juice, one cup canned cherries, one dozen pimerto olives cut in rings, one small cup of celery, one-half cup of black walnuts, one envelope powdered gelatine. Heat cherry juice to boiling point, over gelatine pour three tablespoons of hot juice, stir until dissolved, then add remaining junce. When cold and just beginning to thicken add other ingredients. Pour into oblong pan to mold. Serve in slices on lettuce leaf, with wafers and mayonnaise to which whipped cream has been generously added. Will serve eight.

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CHESTNUT SALAD

Remove the shells from one pint of large French chestnuts, scald and remove the skins then boil in slightly salted water until tender but unbroken. While hot pour over them a French dressing, put aside until cold, then serve on lettuce with mayonnaise.

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CHICKEN MOUSSE

One tablespoon of knox's gelatine, one-quarter cup cold chicken stock, three-quarters cup hot chicken stock, lightly seasoned, on cup heavy cream, one cup cold cooked chicken cut in small pieces, salt and pepper, teaspoon finely cut parsley and teaspoon finely cut sweet green pepper. Soak gelatine in cold stock and dissolve in hot stock. Set aside to cool. When mixture begins to thicken, beat, using an eggbeater, until frothy, then add cream which has been beaten stiff, chicken, parsley and pepper. Add more salt and pepper if necessary. Mix thoroughly and pour into molds which have been dipped into cold water, then chill. When ready to serve, turn mousse from molds and arrange on lettuce leaves and serve with mayonnaise dressing. If a more elaborate dish is desired, surround with chopped celery and salted nuts mixed with mayonnaise dressing. This will serve five people.

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CHICKEN SALAD No. 1

Cook chicken, remove skin and cut the chicken into small dice, add celery cut into small pieces, salt to taste, mixe with a little mayonnaise and serve on lettuce leaf. Cover with mayonnaise.

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CHICKEN SALAD No. 1

One cupful of cold boiled chicken, one pint of celery cut into cubes, one cup of English walnuts blanched and broken into small pieces, one tablespoon of parsley chopped fine. Cover with salad dressing and serve on shredded lettuce.

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CHIFFONADE SALAD

Pulp of one large grape fruit, one small head lettuce, one sweet red pepper, cut fine, and one fresh tomato cut in small pieces. Serve with French dressing in halves, seven grape fruits.

COLLONADE SALAD

Take hard boiled eggs and cut into quarters, chop beets fine, chop some eggs, whites and yolks; water cress, head lettuce, radishes and tomatoes. Put chopped beets on quartered eggs and chopped eggs on tomatoes. Garnish with water cress and radishes and serve on lettuce. For dressing, one cup white vinegar, one tablespoon olive oil, salt paprika and sugar.

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COLD SLAW

Beat well the yolks and whites of two eggs, add four tablespoons cream and one tablespoon of flour. Beat well and stir into one cup of boiling vinegar, pour over cabbage chopped very fine which has been seasoned with salt and pepper and celery seed.

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CUCUMBER AND TOMATO SALAD

Peel cucumbers and cut into sections one and a half inches thick and hollow out the centers by removing the seedy part. Mix the cucumber pulp with equal parts of cut up tomatoes and mayonnaise dressing, and fill the cucumber shells with the mixture. Serve about three sections on lettuce leaf to each person.

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CRAB MEAT SALAD

One can crab meat, flaked; about three stalks of celery cut in cubes, few English walnut meats, juice of one lemon salt and paprika to taste. Mix with salad dressing and serve on lettuce and garnish with half walnut meats.

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CUCUMBER AND SHRIMP SALAD

Two cans of shrimps and two large cucumbers. Prepare shrimps by rinsing in cold water and removing small black viens on back of shrimp. Pare and dice cucumbers. Put cucumbers and shrimps on ice for 1 hour, before serving. Mix lightly together, serve on a lettuce leaf with tablespoon of very cold mayonnaise dressing on each leaf.

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EGG SALAD

To every person allow one egg. Boil hard, chop and add piece of butter, salt and pepper. Press tight into a glass. When cold slice and serve on a slice of tomato with mayonnaise.

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EGG AND CHEESE SALAD

Slice ten hard boiled eggs and place a layer on small lettuce leaves arranged on a platter. Grate over this a thick covering of cheese, then a few finely chopped pickles, then the eggs, cheese, and so on until eggs are used up. Put salad dressing over each mound and a tablespoon of cheese on top of this.

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EGG AND TOMATO SALAD

Peel the tomatoes and cut in slices. Boil two or three eggs until hard. Cool eggs in cold water, shell and cut in halves, remove yolks and mash and mix with two or three chopped cloves and half a Chile pepper chopped fine. Fill the whites of the eggs with the mixture and deposit a half or quarter of an egg on a slice of tomato resting on two heart leaves of lettuce. Pour two or three tablespoons of French or mayonnaise dressing on each plate and serve at once.

EGG AND TOMATO SALAD A LA BRIGHTON

Hard boil four eggs, remove from shells, cut in halves crosswise, and remove yolks. Remove a slice from end of each cup thus made, that they may be able to stand upright. Fill cups with following: Wipe and pare a cucumber, cut in slices crosswise, and cut slices in tiny cubes.; there should be one-half cupful. Then add two tablespoons of chopped sweet cucumber pickles. Arrange crisp lettuce leaves on salad dish; on lettuce arrange thick slices of thoroughly chilled peeled tomato, and on each slice of tomato place a filled egg cup. Mash yolks of eggs and moisten with boiled salad dressing until of the right consistency to use.

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EGG AND BEET SALAD

One good sized beet or several slices of pickled beets. One-half saltspoon of pepper, six eggs, one saltspoon of salt and one lemon. Chop the beets rather fine in shallow pan poach the eggs hard. Lift them on a skimmer dish and sprinkle with lemon juice and dust with salt and pepper. When ready to serve, put each egg, which is now cold and neatly trimmed, into the center of a nest of lettuce leaves. Cover with chopped beets, and put in the center of each a teaspoon of mayonnaise dressing.

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FRUIT SALAD No. 1

Yolks of four eggs, quarter teaspoon of paprika, three-quarters teaspoon of salt, one-half cupful butter, three-quarters cupful milk, one-half cup pineapple juice from canned fruit, one-half tablespoon cornstarch, one-half cup vinegar. Mix and boil until thick. This can be made in the morning. Peel two apples and slice, three bananas, one cup pineapple that has been drained of all juices, seven grapes (white), halved. When dressing is mixed through fruit, then mix through as much whipped cream as desired; about one pint. Serve on lettuce leaf and garnish with English walnuts and maraschino cherries. This serves twelve.

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FRUIT SALAD No. 2

Five large apples, two bunches of celery, one-half cup of pecan kernels, juice and pulp of one orange, juice of one lemon. Pare and dice apples, cut celery small, mix with pecans, pour over all the juice of orange and lemon mixed. Line a salad bowl with crisp lettuce leaves, heap salad in center, and serve.

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FRUIT SALAD No. 3

Shred one large pineapple, add one pound and a half of Malaga grapes halved and seeded, some English walnut or pecan nut meats, one pound of candied cherries pulled apart and little pieces of three oranges pulled apart and freed from skin. Grape fruit may also be used. Mix all these with a little mayonnaise and place on lettuce. Make the dressing with lemon juice instead of vinegar, and just before serving should be mixed with half the amount of whipped cream.

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FISH SALAD

Soak two big salt herring in water over night. Then clean fish of all bones and skin and chop fine. Chop six or seven boiled potatoes and five boiled red beets and two big onions. Mix all together with pepper and enough vinegar to soften the mixture. Press hard in molds and when shaped turn

out on a flat plate. Chop the whites and yolks of three hard boiled eggs separately. Then decorate the top with alternate rows of whites, yolks, and beets.

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GREEN PEPPER SALAD

Cut the top from the peppers and clean out all the center. Fill with shredded cold chicken and a little minced celery. Cover with mayonnaise.

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GERMAN SALAD

Sliced potatoes, boiled and cooled; shredded red pickled cabbage, pencil strips of corn beef, minced onions, pickles, sweet peppers. Season with one and a half parts oil, one part rhine wine, one-half part vinegar beaten together. Garnish with hard boiled eggs and beets.

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GRAPE FRUIT SALAD

Cut grape fruits across in halves; with a sharp pointed knife cut round each carpel (division) of the fruit, separating it from the white skin, remove pieces of pulp and cut out the white membrane, if the ring is to be used mix with the pieces of pulp. Marishino or candied cherries cut in bits, if a red effect is desired, or green ones for a green color scheme.

Add a small amount of sugar if desired for a sweet salad, or bits of red pepper, pimento, salt, if desired for a salad to serve with meats, in which case those who like olive oil dressing could pour over it just before serving a French dressing made by mixing in proportion of three three tablespoons of oil and one of lemon juice with a few grains of white pepper or paprika, and salt to taste, putting in a wide mouthed bottle and shaking vigorously until a creamy emulsion results.

The mixture can be served in the grape fruit shells, or on a lettuce leaf, as preferred. White grapes seeded and cut in half, or bits of pineapple can be substituted for the cherries.

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HALIBUT SALAD

Two pounds of halibut, boiled with all kinds of vegetables about 20 minutes. Pick halibut to pieces, add one-half cup English walnuts, two stalks celery. Serve on lettuce with mayonnaise dressing.

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HERRING SALAD

Soak three herrings over night; skin bone and chop them. Add two tart apples, two hard boiled eggs, three small cooked beets, several pickles or gherkins, three cooked potatoes, one onion chopped fine, a little corn beef, capers, parsley, pepper, one-half teaspoon mustard, lemon to taste. Mix with mayonnaise. Garnish with hard boiled eggs, beets cut in dice and parsley.

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LA SUISSE SALAD No. 1

One cup cold cooked chicken cut in cubes, one cup chopped cucumber, one-half cup chopped walnuts, one cup diced mushrooms, one cup diced celery mixed with mayonnaise dressing, and serve with sliced beets and radishes on top.

LA SUISSE SALAD No. 2

One cup cold cooked chicken cut in cubes, one cup chopped sweet breads (cooked until tender), one-half cup chopped walnuts, one cup celery cut small, one cup cooked peas, one sweet red pepper chopped. Mix with dressing and serve with sliced beets and radishes.

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LETTUCE SALAD No. 1

Pick over the lettuce, then wash well in about three or four waters, after which place in a granite or earthen dish large enough to have plenty room to stir, then cut up a small onion fine over this and add a teaspoon of salt, a cup and a half of vinegar, and to about two bunches of lettuce use one-half of a nickel's worth of fat bacon cut up fine and fried out, pour over all last, while still hot, and stir well and cut up leaves to about one-half their regular size. Best eaten while still warm.

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LETTUCE SALAD No. 2

Take the inner leaves of lettuce, sprinkle with salt and pepper, mix the yolks of two hard boiled eggs with one tablespoon of olive oil, stir all together with two tablespoons of white wine vinegar. Serve at once.

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MARSHMALLOW SALAD

Use one large grape fruit, one pint of strawberries, one-half pound box of marshmallows, three large tablespoons of mayonnaise. Cut the grape fruit and berries into small pieces and drain. Cut the marshmallows with scissors and add. Mix with the mayonnaise and serve cold on head lettuce leaves. Garnish with whole berries. This amount will serve eight.

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NUT SALAD

One-half pound walnuts, one-half pound malaga grapes. Dressing—Cook in double boiler the beaten yolks of four eggs, four tablespoons sugar, scant one-half cup vinegar, one teaspoon mustard, teaspoon salt, one teaspoon butter, dash of cayenne. When cold add one cup of whipped cream. Mix with grapes and nuts.

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NUT AND FRUIT SALAD

One cup chopped pineapple, one cup chopped walnuts, one cup diced oranges, one cup diced dates mix all together and add golden salad dressing 1 hour before serving.

Dressing—One-fourth cup pineapple juice, one-fourth cup lemon juice, one-third cup sugar, two well beaten eggs, add pinch of salt, boil all together in a double boiler 2 minutes. When cool enough pour through fruit and serve with whipped cream.

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ORANGE AND MINT SALAD

Peel sweet oranges cut in sections, free from skin and pith. Arrange on crisp lettuce leaves. Make a French dressing and pour over the whole. Sprinkle plentifully with freshly gathered mint chopped fine.

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ONE, TWO SALAD

Pulp of one large grape fruit, pulp of two oranges cut in cubes, one cup of malaga grapes. Mix the fruit with one-half cup pecans, chopped fine. Mix with French dressing and serve on lettuce leaves.

OYSTER SALAD

One cup (cut) oysters, one bunch of celery cut in small pieces. Keep in cool place. Make dressing of one raw egg mixed with one tablespoon melted butter. Rub the yolks of two hard boiled eggs with salt, pepper and prepared mustard to taste. Mix with raw egg and add slowly one-half cup vinegar. Mix half of dressing with oysters and celery on lettuce leaves. Cover salad with remainder.

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PEACH SALAD

Pare a quart of ripe yellow peaches and cut into thin slices. Slice very thin a half cup of blanched almonds. Mix the fruit and nuts with two-thirds of a cup of mayonnaise, to which has been added one-third of a cup of whipped cream. Serve immediately on lettuce leaves.

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PEA SALAD

One can peas drained from liquor, one-half can mushrooms, one stalk celery diced, three hard boiled eggs cut fine, little salt and pepper to taste. Mix together and serve with mayonnaise.

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PERFECTION SALAD

One envelope Knox Sparkling Gelatine	Juice of one lemon
One-half cup cold water.	One-half cup sugar
One-half cup mild vinegar	Two cups celery cut in small pieces
One pine boiling water	One-fourth can sweet red peppers, finely cut
One teaspoon salt	
One cup finely shredded cabbage	

Soak the gelatine in cold water 5 minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in molds lined with pimentos. A delicious accompaniment to cold sliced chicken or veal.

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PEPPER AND GRAPE FRUIT SALAD

Remove seeds from green peppers. Refill with grape fruit pulp, finely cut celery and English walnuts broken into pieces. Arrange on lettuce leaf and serve with a mayonnaise dressing.

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PINEAPPLE SALAD No. 1

One two-pound can of sliced pineapple and 10 cents' worth of almonds; cut and drain pineapple, blanch and split almonds and mix the two together and pour the following dressing over them and let stand over night: Two tablespoons sugar, four tablespoons vinegar, two tablespoons water, one-half teaspoon salt. Butter size of hickory nut. Mix thoroughly and cook until thick. Just before serving add one-cup whipped cream. Serve on lettuce leaves.

PINEAPPLE SALAD No. 2

On a piece of lettuce place a slice of canned pineapple. Put in the center of the pineapple either a cherry or olive for color. Over this sprinkle cream cheese pressed through a sieve or ricer, and serve with French dressing.

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PRUNE SALAD

Place three or four small head lettuce leaves on a plate, one each place a prune that has been soaked over night and cooked until tender, without sugar. Remove stone and fill with nuts. Serve with a thick oil mayonnaise.

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POTATO SALAD No. 1

Boil four large Irish potatoes, peel and mash smooth; mince two onions, and add to the potato. Make a dressing of the yolks of three hard boiled eggs, one small teacup of vinegar, one teaspoon black pepper, one dessertspoon each of celery seed and salt, one tablespoon each of prepared mustard and melted butter; mix well with potato, and garnish with slices of egg and celery or lettuce. Or, chop cold boiled potatoes fine with enough raw onions to season nicely; make a dressing as for lettuce salad and pour over.

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POTATO SALAD No. 2

Cook small potatoes, peel cool and slice. Add salt, pepper, green onions or one large white onion, one sliced cucumber, one green pepper one stalk celery, one cup chopped cabbage. Then put chicken or duck fat in skillet and brown in it one dry onion, on-half teaspoon flour, one-half teaspoon mustard one tablespoon sugar, and one cup vinegar. Then add yolks of two eggs. Let simmer for 5 minutes and pour over potato mixture. If too dry, add some cream.

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POTATO SALAD No. 3

Slices of potatoes shredded, shredded anchovies, chopped parsley, peppers, salt, French mustard, vinegar and cream salad dressing, all mixed together.

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SADINE AND EGG SALAD

For each individual salad, lay five sardines in star shape upon a bed of lettuce. Place slices of hard boiled eggs between the points, and in the center, put a spoon of French dressing or mayonnaise.

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SCOTCH SALAD

Cover a plate with lettuce leaves. Arrange around the edge a circle of sliced hard boiled eggs. Have the slices over-lap each other. Heap in the center two parts chopped celery and chopped beets, one part chopped lobster and mushrooms. Pour dressing over all and garnish with stuffed olives, capers and radishes.

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SPINACH SALAD No. 1

Take half a peck of fresh spinach, wash it thoroughly in several waters, put in steamer, and steam for 15 minutes; turn into a colander and drain. Chop fine, season with salt, pepper, and two tablespoons of melted butter. Mix well and press into small molds or cups. When cold, place each form on a lettuce leaf and put a spoon of mayonnaise dressing on top.

SPINACH SALAD No. 2

Mash to a paste a roll of cream cheese and add the yolks of three hard boiled eggs, forced through a sieve. Add salt to taste and a dash of cayenne, and enough salad oil or melted butter to moisten. Measure and add an equal quantity of finely chopped, seasoned spinach. Mix well and shape into balls. Arrange in lettuce nests and serve with a French or boiled dressing.

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SWEET BREAD AND MUSHROOM SALAD

One and one-half cups sweet breads, boiled until white and tender; one cup of mushrooms, either fresh boiled or canned; one cup nuts, two cups celery. Cut all in small pieces, mix thoroughly with mayonnaise dressing.

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SPANISH PEPPER SALAD

Dissolve half box Knox's gelatine in half cup each, cold water and vinegar. Add half cup of sugar, juice of one lemon, scant teaspoon of salt, one cup of boiling water. Mix with six canned pimientos, two cups celery, one cup shelled pecans. Mold into individual molds, serving on lettuce leaf with mayonnaise dressing. This will serve twelve guests.

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STRAWBERRY SALAD

Cut large strawberries in halves lengthwise, sprinkle with powdered sugar and crush, and let stand in icebox until very cold. Arrange in nests of white lettuce leaves and garnish with half berries and chopped pistachio nuts. Serve with whipped cream seasoned with mayonnaise dressing which is highly seasoned with salt and paprika.

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SUMMER SALAD

Two stalks of celery, two seeded green peppers, two tomatoes, two tablespoons of cream, two tablespoons of mayonnaise, with vinegar, salt, and pepper. Slice the celery and peppers fine, add the tomatoes, skinned and cut in quarters. Beat the cream until stiff; add the mayonnaise, with vinegar, salt, and pepper to taste. Mix with the vegetables and arrange on a bed of escarole.

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TOMATO AND BANANA SALAD

Slice thin tomatoes and bananas and hard boiled eggs; cover with mayonnaise dressing and sprinkle with chopped nuts.

This may be put in a salad bowl with a border of nasturtiums and leaves.

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TOMATO AND CHEESE SALAD

An unusual and tasty salad is made by removing the skin from small apple-shaped tomatoes, cutting them in half and putting between the two parts a thin slice of American cheese; put the two parts together and cover the tomato with mayonnaise dressing and serve on lettuce.

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TOMATO JELLY SALAD No. 1

One can of condensed tomato soup and one can of hot water. Soften one-half package or two tablespoons of gelatine in half cup of cold water. Bring the soup to boiling point, season with salt, pepper and sugar; remove from the fire; add the softened gelatine and stir until this is dissolved. Pour into indi-

vidual molds which have been moistened with cold water. China cups or custard cups make excellent molds. When the jelly is cold, remove from molds and serve on lettuce with mayonnaise.

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TOMATO JELLY SALAD No. 2

Take three-quarters box gelatine (scant measure), three-quarters cup cold water, one can tomatoes, one-half onion, a stalk of celery, two tablespoons Tarragon vinegar, a bay leaf, two cloves, a few grains cayenne. Soften the gelatine 5 minutes in the cold water; cook together the other ingredients, except the vinegar and softend gelatine, and stir until dissolved, then strain. Pour into a mold and set in a cold place to form. When cold turn from the mold, garnish with crisp lettuce leaves and pour mayonnaise dressing over the whole. Or the jelly may be broken or cut as desired and used as a garnish for salads or cold meats.

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TOMATO JELLY SALAD No. 3

Soak one-half box gelatine in a cup of cold water. Run two quart cans of tomatoes through a fine strainer, using all but the seeds. Heat the tomato liquid, adding gelatine, and seasoning with salt, pepper and sugar. Place a layer of this in a mold, allowing it to congeal partly; then add a layer of chopped celery, another of the jell, next a layer of peas, one more of jell, another of stuffed olives, and lastly the remaining jelly. Set on ice to harden. Serve with mayonnaise dressing on lettuce leaves.

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TOMATO SALAD

Six small tomatoes, three tablespoons cream cheese, one tablespoon chopped parsley, one teaspoon mushroom catsup, one-fourth teaspoon salt, a dash of white pepper and six olives stoned and chopped.

The tomatoes are pared, a small quantity of the pulp scooped out, and the inside sprinkled with salt. Then they are inverted and put in a refrigerator till chilled thoroughly.

All of the other ingredients are mixed well together and filled into the scooped out tomatoes, placed on a bed of crisp watercress and topped off with a bit of jelly. Dressing enough to moisten is then poured over each.

French dressing over canned vegetables makes a good winter salad if fresh vegetables are not procurable.

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TOMATO SURPRISE

Rather small tomatoes should be used for it. They should be scalded and after the skins have been removed should be set on ice for several hours. When it is time to serve them, the blossom end should be cut out of each tomato with a sharp vegetable knife, most of the middle scooped out and the tomato filled with a mixture made of the chopped meat of several large, skinned sardines, one for each person to be served, some chopped olives, a few chopped watercress leaves and a small quantity of mayonnaise. Crisp watercress sprays should be laid in a border around the plates on which the tomatoes are to be served, and a filled tomato topped with a spoon of mayonnaise into which chopped watercress has been stirred, placed in the middle of each plate. The tomatoes must be served as cold as possible.

YELLOW TOMATOES

To a pint of puree made of yellow tomatoes add juice of one lemon, a teaspoon of onion juice, one cupful beef stock, in which one ounce of gelatine has been dissolved, half a teaspoon of salt, a teaspoon of minced parsley, a few drops of tabasco sauce. Stir over cold water until mixture begins to thicken, fold in one-half a cupful of double cream beaten until solid, and turn into individual molds. Place in ice box for 2 hours. Unmold on lettuce and serve with French boiled or mayonnaise dressing.

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TUTI FRUITI SALAD

Four cakes Neufchatel chees	Cream
Olives	Lettuce
Sweet red peppers	Mayonnaise
Almonds (shelled)	

Chopped olives and red pepper and almonds. Use even amount of olives and red peppers. Mix with cheese and enough cream to make it soft. Mold square like pint brick of ice cream. Put on ice to harden. Cut in slices and serve on lettuce leaves with mayonnaise put in cups made of lemon or green pepper.

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JELLIED VEGETABLES

Soak one tablespoon Knox's granulated gelatine in one-fourth cup of cold water and dissolve in one cup boiling water, then add one-fourth cup sugar and one-fourth cup vinegar, two tablespoons lemon juice, tablespoon salt, strain and cool, and when mixture begins to thicken add three and three-fourths cups prepared vegetables, one cup shredded cabbage, one-half cup cold peas, one-half cup chopped cucumbers, one-fourth cup cooked (or canned) beets, one-half cup celery cut up, one-half cup chopped olives; turn in a wet mold and set on ice for 8 hours, remove from mold and serve with mayonnaise dressing and slices of red pimentos on top.

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VEAL SALAD

Two cups diced veal, one cup chopped cabbage, one green pepper chopped fine, one cup celery and a few leaves, one dill pickle chopped, one small onion, two hard boiled eggs cut fine. Mix with dressing.

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WATER-CRESS SALAD No. 1

Chop or cut fine to one bunch of cresses one-quarter of a small sized cabbage. The leaves of cresses cut away from the stem; cut fine one-eighth of a small green pepper, and a small size onion, put all together in a basin of cold water, standing for about 1 hour before serving to make it nice and crisp; drain off the water, add to taste olive oil, vinegar, salt and pepper, and serve.

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WATER-CRESS SALAD No. 2

A plain cress salad is composed of cress carefully picked over, washed and thoroughly dried, and served with a salad dressing. A few spring onions are considered an improvement by many. Equal parts of cress and cut up celery with hard boiled eggs are appetizing.

Two-thirds cress and one-third cucumbers are acceptable.

One-third each of cress, sliced tomatoes and cucumbers is tasty.

Salad Dressings

BOILED SALAD DRESSING

Melt a rounding tablespoon of butter, add a rounding tablespoon of flour and cook together until frothy, stirring; add half a cup of vinegar and continue stirring until the mixture thickens, then remove from fire. Heat a cup of milk in a double boiler, add two beaten egg yolks and cook until it thickens, stirring constantly. To the vinegar mixture add a level teaspoon each of salt, sugar and mustard and a few grains of cayenne pepper or a little paprika. When the milk is thickened remove upper part of the double boiler from the lower part and fire and gradually mix in the vinegar sauce, then beat with the egg beater until perfectly smooth. Strain into a jar that may be covered and if kept in a cool place it will be good for weeks.

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CABBAGE DRESSING

Piece of butter size of an egg or still larger, three eggs, well beaten; half teacup of sweet milk, half teaspoon, scant, of mustard; little salt and black pepper, vinegar to make sour as you like. Boil all together, set aside to cool; chop a half head of cabbage fine, pour dressing over.

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CABBAGE OR POTATO DRESSING

One cup of boiling vinegar, two eggs beaten well, one large tablespoon of mustard, one large tablespoon of cornstarch. Mix cornstarch and mustard together and put in with the eggs, then add the hot vinegar. Pepper, salt, and sugar to taste. When cool add one-half cup of cream, sweet or sour.

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CREAM SALAD DRESSING

Rub the yolks of two hard boiled eggs through a sieve; use one dessert-spoon of dry mustard, one tablespoon of butter, one teaspoon of salt, one-half pint of cream, either juice of one lemon or two tablespoons of vinegar, and as much cayenne pepper as can be taken on the blade of a small pen knife. This is a good substitute for those who do not like oil on meats or vegetables.

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ENGLISH SALAD DRESSING

One teaspoon of mustard, one tablespoon of sugar, one-half teaspoon of salt, dash of cayenne, yolk of one hard boiled egg, three tablespoons of vinegar. Rub yolk of egg through sieve with a teaspoon, mix other dry ingredients, then add vinegar. This amount will make enough for three plates of salad.

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FRENCH DRESSING No. 1

For French dressing use three tablespoons of oil to one of lemon juice or vinegar. Put in a large mouthed bottle, add half a level teaspoon of salt and a quarter as much pepper and just before using cork and shake briskly until the mixture looks milky, then use at once, shaking occasionally before pouring on the salad to keep it milky. A small bottle of this proportion of oil and acid can be kept in the refrigerator or a cool dark place and a good shaking will make it ready for use at any time.

FRENCH DRESSING No. 2

Olive or peanut oil, six tablespoons; lemon juice or vinegar, two or more tablespoons; salt, one-half teaspoon; paprika, one-fourth teaspoon, and onion juice, one teaspoon.

To prepare, put the salt and paprika in a mixing bowl with a small piece of ice, and add the oil a little at a time, stirring constantly and rapidly. Then the acid is added in the same manner, till the mixture thickens. Then the onion juice is put in.

This dressing should be served at once, over fresh, crisp vegetables. Variations to suit the taste may be made in the following ways:

Use one tablespoon of claret and same of lemon juice or vinegar.

Rub down a bowl with a clove of garlic and add one-half teaspoon of prepared mustard, one teaspoon of chopped mint or parsley, one teaspoon of Hardey sauce, one saltspoon of catsup or horseradish or chopped crives. But avoid using too many flavorings at one time.

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FRENCH MAYONNAISE

Fifteen eggs beaten with egg beater until stringless or, say about 10 to 15 minutes. Add five cups strong vinegar and one cup water, stirring all the time. Add one-half cup sugar, and one-quarter pound mustard mixed into a paste with water, and add gradually. Place in a double boiler and boil from one-half to three-quarters of an hour until thick. Stir occasionally to keep mixture smooth. Seal in self-sealer jars. This will make about two quarts when done. Will keep indefinitely, sealed or unsealed.

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FRUIT SALAD DRESSING

Yolks of three eggs beaten light, one cup olive oil, beat well while stirring into eggs, two-thirds cup of thick cream; beat thoroughly as you add to eggs and oil. Sugar to taste, tablespoon of salt, one-fourth teaspoon of red pepper.

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GOLDEN DRESSING

One-half cup of Pineapple juice, one-quarter cup of lemon juice, two beaten eggs, one-third cup sugar. After beating the eggs well add the pineapple juice, lemon juice, sugar, and small pinch of salt. Beat together and cook in double boiler. Let boil about 2 minutes.

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MAYONNAISE No. 1

One cup vinegar, two heaping tablespoons of sifted flour, one hard boiled egg, one raw egg, juice of one-half lemon, seven tablespoons of oil, one-half teaspoon mustard, red pepper, salt, one teaspoon sugar, one-half pint cream. Heat, but do not boil the vinegar. Mix the flour with a little water to make a smooth paste, strain into vinegar and boil, stirring constantly until it is as thick as thin custard. Pour into a bowl and let cool. Boil one egg hard and grate yolk, then take one raw yolk and stir together with a silver fork, then add lemon juice. Add the oil very slowly then mustard pepper and salt to taste, also sugar. Then put this into jellied vinegar and beat until smooth. Thin with plain whipped cream.

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MAYONNAISE No. 2

Yolks of ten eggs beaten. Mix together one tablespoon flour, one cup sugar, one teaspoon salt, one teaspoon mustard, dash cayenne pepper. Sift this mixture

into the eggs and mix thoroughly, add one-half cup cream. Heat one cup water, one cup vinegar and one-half cup butter. Pour over eggs, stir and boil in double boiler till it thickens. Thin with cream when ready to use.

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MAYONNAISE No. 3

Two eggs, one-fourth teaspoon mustard, one teaspoon sugar, one-fourth teaspoon salt, two tablespoons vinegar, three tablespoons olive oil. Beat up oil with eggs and mustard. Put in vinegar last.

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MAYONNAISE No. 4

Yolks two eggs, one teaspoon salt, one teaspoon mustard, dash cayenne pepper, two tablespoons lemon juice, two tablespoons taragon vinegar, one and one-half cups olive oil.

Chill ingredients thoroughly. Beat eggs and seasoning well. Put in part of oil and when thickened add vinegar. Put in remainder of oil and lemon juice. Add oil, lemon and vinegar slowly, stirring constantly. Thin with whipped cream when ready to use.

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BOILED MAYONNAISE No. 5

Four tablespoons of butter melted and mixed with a table spoon of flour and then a cup of milk. Mix a teaspoon of French mustard, one of salt, one tablespoon of sugar, a pinch of cayenne pepper with one-half cup of vinegar. Beat 3 eggs well and mix with the vinegar. Pour this mixture into the milk, stirring all the time, and boil till thick. Cook in a double boiler. Thin with cream and add a little whipped cream.

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MAYONNAISE No. 6

Ten tablespoons vinegar, one tablespoon sugar, two tablespoons mustard (dry), one tablespoon salt, pinch cayenne pepper. Stir all together and add well beaten yolks of five eggs and four tablespoons cream. Next add well beaten whites of the eggs, cook in double boiler and when required thickness add tablespoon butter.

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MAYONNAISE No. 7

Take three eggs, separate whites from yolks; beat white to a stiff froth; add one-half teaspoon of dry mustard, sugar, pepper, salt, and one tablespoon of oil to yolks of eggs; beat well together, and add the beaten whites. Then take one cup of vinegar, place on fire, and let boil; remove from stove and stir in the other ingredients; place back on fire, let it cook slowly until it thickens, stirring all the time. Then let it cool, and when cool add one-half cup of cream; beat all up well. This will keep for a week at a time if kept on the ice.

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LEMON MAYONNAISE

Five eggs, one small tablespoon of Coleman's mustard, cayenne pepper, two tablespoons melted butter, juice of two lemons, salt, cream. Break eggs into a double boiler, whisk with wire egg beater, pour out a little of the beaten egg into a saucer with the mustard and make into a paste which pour back into the beaten eggs and beat. Cayenne to taste, add butter, pour in slowly the strained juice of lemons. Put in double boiler and whisk rapidly until thick, add salt, then cool. Thin with cream to make the required consistency.

OIL MAYONNAISE DRESSING

One cup olive oil, five teaspoons vinegar, one level teaspoon each mustard and salt, one half teaspoon sugar, one-fourth teaspoon paprika, yolks of two eggs. The utensils and ingredients used should be very cold. Beat yolks with the dry ingredients until very light, add oil, a little at a time, until the mixture begins to thicken, then it may be added in larger quantities, alternating it with vinegar. When finished the mayonnaise should be very thick and smooth.

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PIQUANTE MAYONNAISE

Mix one tablespoon of capers, finely chopped; one tablespoon of parsley, finely chopped; one gherkin, finely chopped, and two tablespoons of tomato puree. Add to mixture three-fourths cup of mayonnaise dressing. To obtain tomato puree, put one-half can of tomatoes in a small sauce pan, bring to the boiling point, and let simmer until reduced to three tablespoonfuls. Then rub through a sieve. Of course, in this instance it should be chilled before adding to mayonnaise.

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ROQUEFORT CHEESE DRESSING No. 1

Cream the Roquefort cheese and add olive oil very slowly to form paste. Then beat in a little lemon juice and vinegar. Season with salt, pepper, paprika and a little Worcestershire sauce.

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ROQUEFORT CHEESE DRESSING No. 2

Melt one tablespoon of butter, add about two tablespoons of cheese, beat thoroughly with a fork, then add the salt, paprika and sugar, to taste; then a tablespoon or two of oil and last about half a cup of vinegar. Beat constantly while making.

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RUSSIAN SALAD DRESSING

Is made by adding a can of Caviare to some Thousand Island Dressing.

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SALAD DRESSING

Scald one cup of sweet milk; stir together one egg, one teaspoon mustard, one teaspoon flour, one tablespoon butter and two tablespoons of sugar, stir into the scalding milk and let it thicken; take it from the stove and add one-half cup of vinegar.

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SAUCE TARTARE

One-half pint of mayonnaise dressing, three olives, one gherkin, one tablespoon capers will be needed for this recipe. Chop the olives, gherkins and capers very fine, add them to the dressing, and it is ready for use.

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SOUR CREAM DRESSING

Beat the yolks of three eggs, add a cup of sour cream, two or three tablespoons of vinegar, salt and white pepper or paprika to taste. Cook over hot water until it thickens, being careful not to let it come to the boiling point or it will curdle.

THOUSAND ISLAND DRESSING No. 1

Put the juice of half a lemon and orange each in a pint fruit jar, add a teaspoon of grated onion, three of chopped parsley, ten almonds blanched and cut fine, eight olives chopped fine, salt pepper, a quarter teaspoon of mustard, half a cup of olive oil. Put on cover and shake until well mixed, then use at once. If allowed to stand it should be thoroughly shaken again before using. This is excellent to serve with a plain lettuce salad.

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THOUSAND ISLAND DRESSING No. 2

One cup boiled mayonnaise, one-half cup French dressing, two-thirds cup Chili sauce, one tablespoon small onion, one-half chopped pimentos.

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VINAIGRETTE A LA ASPARAGUS

One hard boiled egg chopped fine, one teaspoon mustard, a little oil, pepper and salt, chopped parsley and vinegar.

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VINAIGRETTE SAUCE

Mix one tablespoon vinegar, three tablespoons olive oil, one teaspoon each chopped capers and scraped onion, season with salt and pepper, or a few drops of tabasco salt.

Sandwiches

BACON SANDWICHES

Six slices of breakfast bacon, three stalks of celery, six stalks lettuce, mayonnaise dressing. Run bacon through meat chopper, then place in frying pan and fry brown. When cool add celery and lettuce stalks, finely chopped; mix with mayonnaise and spread between thin slices of buttered bread on which has been placed a fresh crisp lettuce leaf.

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CARROT SANDWICHES

This novel dish is attractive and appetizing to serve at luncheon or supper. Slice cold boiled large carrots very thin and put the rounds together with a filling of minced corned beef seasoned with salt, pepper, and a dash of mustard and moistened with mayonnaise. Garnish each sandwich with a stuffed olive, arrange on lettuce leaves, and serve with mayonnaise.

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CAVIARE SANDWICHES

Mix one-half can caviare, one teaspoon onion juice and a piece of lemon juice. Cut thin rounds of bread, butter and spread.

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CHEESE AND ANCHOVY SANDWICHES

Cream together a half cup grated cheese, a teaspoon of butter, a teaspoon anchovy paste and a salt spoon paprika. Spread on thin slices of white bread.

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CHEESE AND RADISH SANDWICHES

Chop crisp and tender radishes fine; chill on the ice; then mix with them grated American cheese and whipped cream.

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CHEESE AND PEPPER SANDWICHES

Scald the peppers to take off the biting taste and drain them. Lay on the ice for some hours. Wipe and mince. Mix two-thirds cream cheese and one-third peppers into a smooth paste. Spread upon lightly buttered bread and put together in sandwich form.

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CHICKEN SANDWICHES No. 1

One cup of finely chopped chicken, stewed preferred as more moist. Mix with a little gravy, if possible; if no, a little boiled salad dressing is good. To this add just a dash of celery salt. Spread between slices of buttered bread.

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CHICKEN SANDWICHES No. 2

Mince the white of roast chicken and mix it with half a can of French mushrooms chopped fine, and a half cup of chopped English walnuts; season to taste with pepper and salt, and moisten with melted butter; put the mixture between slices of whole wheat bread.

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CUCUMBER SANDWICHES

Select rather a small cucumber. Slice thin and cover with the following dressing: Three tablespoons of vinegar, five tablespoons of salad oil, one

saltspoon of salt, one-half teaspoon of onion juice, one-fourth teaspoon black pepper, dash of cayenne pepper. Place cucumbers in dish small enough for dressing to cover, then place dish on ice to chill. Spread between thin slices of buttered bread.

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DAINTY RIBBON SANDWICHES

Cut the crust from a loaf of white and of brown bread, leaving them as near of a size as possible. Cut three slices one-half inch thick from each loaf. Spread with butter, peanut butter, jelly, or cream cheese according to the function they are to be used for. Put the six slices together in alternate layers and press firmly. Trim the edges of the cube evenly, then with a sharp knife cut into slices about three-quarters of an inch thick. These make pretty sandwiches which can be handled daintily.

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DEVILED HAM SANDWICHES

A delicious filling is made by mixing together equal quantities of deviled ham and chili sauce. Spread the mixture between slices of thinly cut bread, which may be lightly buttered if desired. These sandwiches may be cut in fanciful shapes.

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DREAM SANDWICHES

Chop one-half cup of pecan meats, one-half cup stoned raisins, one apple, and add juice of half a lemon, one desert spoon of sugar; mix. Spread lightly between buttered bread.

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DUTCH SANDWICHES

Place between two thin slices of buttered white bread a leaf of lettuce, a slice of ham, a slice of cold chicken and a slice of American cheese.

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EGG SANDWICHES

Boil two eggs hard 15 minutes. Place in cold water for a second to keep white from discoloring, remove shells, and place eggs in a bowl with a piece of butter the size of a walnut and chop. When chopped quite fine add a dash of pepper, a saltspoon of salt and one-half teaspoon of onion juice. Spread between thin slices of buttered bread.

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FILLING FOR SANDWICHES

Equal proportions of nuts and olives, chop and mix with mayonnaise, and spread between thin slices of whole wheat bread.

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FRENCH SANDWICHES

Stamp out thin slices of white bread with a cookie cutter. Spread half with cream cheese and currant jelly blended to a pink cream. On top of this spread a second round of bread lightly buttered and spread with chopped pistachio nuts.

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HAM SANDWICHES

Mix half a teaspoon of dry mustard with a quarter teaspoon of sugar, add two tablespoons of cold water. Have a quarter of a pound of boiled ham finely chopped. Add this to the well mixed mustard, spread between thin slices of buttered bread.

HAM AND DILL SANDWICHES

Cut thin slices of rye or graham bread, butter and lay between the slices two thin slices of ham and thin slices of dill pickle. Cut lengthwise.

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MEAT SANDWICHES

Take one cup of any cold left over meat, a little canned tomato, one small onion if liked, small cold boiled potato, and one beaten egg. Chop all together and fry in small patties and you will have a tasty and cheap sandwich meat.

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MUSHROOM SANDWICHES

Cut mushrooms in small pieces, cook in butter until tender, season with salt and paprika and cream to make good consistency for spreading and let it just boil once. Add a little lemon juice and grating of nutmeg and spread on thin slices of whole wheat bread.

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NASTURTIUM SANDWICHES

Substitute for the lettuce leaf petals of nasturtium flowers dipped in French dressing. This is a piquant and appetizing sandwich.

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ONION SANDWICHES

Slice Bermuda onion fine, put between slices of tomato and lettuce leaf. Sprinkle with salt, pepper and paprika, and serve between slices of bread.

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OLIVE SANDWICHES

Stone and pound to a paste one dozen large olives and blend into a small cup of mayonnaise dressing. Butter thin slices of graham or brown bread, spread with the olive paste, take off the crust and cut in halves.

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OLIVE AND NUT SANDWICHES

A 10 cent bottle of olives stuffed with red peppers and a quarter of a pound of shelled walnuts. Chop both finely together, mix with a boiled salad dressing, and spread between thin slices of buttered bread.

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OLIVE SANDWICHES

Use thin slices of white bread, buttered, cut in heart shape. Between each two slices place a layer of Neufchâtel cheese mixed to a paste with equal quantities of cream and salad dressing and cover with chopped olives.

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PEANUT SANDWICHES No. 1

Shell and skin freshly roasted peanuts and roll them to fine crumbs on a pastry board. Add salt to taste and mix the powdered nuts with enough fresh green cheese to make a paste that can be easily spread on unbuttered bread. Keep in a cool, damp place until wanted.

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PEANUT SANDWICHES No. 2

Buy a pint of freshly roasted peanuts. Remove the shells and skins and chop finely. Add enough melted butter to make peanuts stick together. Spread between thin slices of buttered bread.

PEPPER SANDWICHES

Fry sweet peppers in butter; cool, chop fine; season with Anchovy catsup, and spread with lettuce cut in ribbons, between thin slices of white bread.

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PIMENTO SANDWICHES

Grind one small can of pimentos, mix with two cakes of Neufchatel cheese, and season with a little salt. If the mixture is too dry add a little oil of pimentos. Spread on thin slices of buttered bread, which may be cut in any fancy way.

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RAISIN BROWN BREAD SANDWICHES

Two loaves Boston brown bread, one-half pound seeded raisins, one-quarter pound pecan meats, mayonnaise dressing. Chop alternately in meat chopper a handful of raisins and one of nuts until all have been run through the meat cutter; mix with mayonnaise and spread between thin well buttered slices of Boston brown bread.

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ROE SANDWICHES

An appetizing and simple sandwich is made by mixing the yolks of two hardboiled eggs with the roe of a salt herring spread on the bread.

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ROQUEFORT CHEESE AND EGG SANDWICHES

Mix to a creamy paste Roquefort cheese and one hard boiled egg. Add salt and paprika to taste, with a dash of lemon juice or vinegar. Chop fine a little celery, mix and spread.

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ROQUEFORT CHEESE SANDWICHES

Take the cheese and mix with cream until pasty. Then add, pimentos, green peppers and walnuts chopped. Serve on lettuce leaf, between bread.

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RUSSIAN SANDWICHES

Chop olives fine and moisten with mayonnaise. Cut bread into thin, narrow strips, spread one-half with chopped olives and the rest with cavaire. Press together in pairs.

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SALMON AND CUCUMBER PICKLE SANDWICHES

Chop fine a little salmon and sliced cucumber pickle, pour over it a little melted butter, dust with red pepper and salt and spread on bread.

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SALMON SANDWICHES No. 1

One-half pound can salmon, six sweet pickles, one pimento, three stalks of celery. Spread salmon and mix with pickles, celery, pimento and mayonnaise dressing. Spread between thin slices of white bread well buttered.

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SALMON SANDWICHES No. 2

Drain oil from one-half can salmon, remove skin and mash fine. Add to it the yolks of three hard boiled eggs pressed through a ricer, one-fourth teaspoon salt, a saltspoon of paprika, one tablespoon lemon juice, a teaspoon minced parsley, and one-fourth cup boiled salad dressing. Spread between slices of white or wheat bread.

SANDWICH PASTE

One box caviar, three hard boiled eggs, one box sardines, juice one-half lemon. Chop sardines and eggs, add lemon juice, caviare and paprika. Spread on white bread with lettuce leaf.

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SANDWICH FILLINGS

Equal parts of boned and skimmed sardines and cream cheese mashed to a pulp together produce a combination which tastes almost exactly like goose liver paste, though much cheaper and easily digested.

Chipped beef, chopped fine and mixed with mayonnaise, is a simple, inexpensive and delicious sandwich filling.

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SARDINE SANDWICHES

French sardines are best. Buy a 25 cent box. Remove skin and backbone from the fish. Mash well and add a tablespoon of lemon juice. This spread between little salteens is dainty.

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SWEET SANDWICHES

One-half pound dates, chopped	One tablespoon melted sweet chocolate
One-half pound figs chopped	One scant cup sugar
One cup cocoanut	One cup pecan meats

Put the mixture into a double boiler and stir well. When simmered about 10 minutes, remove from fire, and when slightly cooled beat to a creamy paste and spread on fresh rye bread.

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TOASTED CHEESE SANDWICHES

Put a half pound of American cheese and a little canned pimento through the food chopper. Add enough butter to soften, pepper and salt to taste. Spread between pieces of bread, and toast in gas oven. Serve hot.

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TRI-COLORED SANDWICHES

Chop separately tender celery stalks, a green pepper which has been scalded in boiling water, the seeds and coarse vein inside removed and slices of canned pimentos: mix each with mayonnaise dressing, and spread on slices of bread which have been prepared for sandwiches. They can be mixed together after chopping and adding the mayonnaise or can be spread separately on the slices one over the other very thinly, taking care that the mixture does not go quite to the edge of the bread so as to soil the fingers or gloves if served at a reception, in which case they should be very small.

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TOASTED CREAM CHEESE SANDWICHES

Cut slices of white or of graham bread thin, butter lightly, and spread one with cream cheese. Press the two slices firmly together and toast the outside of each before a quick fire. Send to table wrapped in a napkin.

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WALNUT SANDWICHES

Shell English walnuts, blanch and chop, and to every tablespoon of nuts allow a good half tablespoon of cream cheese; rub well together and spread on thin slices of crustless white or graham bread.

SAUCES—Fish, Meat and Vegetable

SAUCES OF MANY KINDS

How to make the sauces which add to the deliciousness of many dishes:

The French are the best sauce makers, and their sauces always have a distinctive flavor, secured by varied seasonings little used by the average American cook. Chives, chervil, garlic, Parmesan cheese, onions, bay leaf, peppers, dried herbs, catsup, tabasco, tarragon vinegar, spices, mushrooms, paprika, bottled sauces, all play their part.

The chief difficulty with the novice is in overdoing. Everything must be so blended as to make it impossible to detect just what flavoring is used.

Brown sauces have for foundation brown stock and browned butter and flour. If not dark enough it can be colored with caramel or roux. The careful cook keeps on hand bottled caramel. It is made by cooking a quarter of a pound of granulated sugar in a sauce pan until dark brown, stirring constantly; add a pint of cold water, draw to one side and let it simmer for 15 minutes. Strain and bottle. A few drops are added to soups and sauces.

Roux is nothing but the thickening of sauces. It is made both brown and white. For the former melt butter slowly, add flour, stir constantly until brown. Cool a few minutes, then stir in the stock. Return to fire and stir until it boils.

For fish, mayonnaise and Hollandaise sauce are often the basis with various ingredients, as sardines, capers, anchovies, shrimps, added. Both white and brown sauces are changed by adding tomatoes, olives, cheese, port wine, sherry, lemon, oranges, horseradish, mint or any desired flavor.

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APPLE SAUCE

Cut up apples, just cover with water and if lemon flavor is desired add a few slices. Boil until apples are tender and then put through a fine strainer. Add sugar to taste, put back on stove and let come to a good boil, stirring constantly to prevent burning. Flavor with cinnamon or nutmeg if desired and serve cold.

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BROWN SAUCE

Make like a white sauce but cook the flour and butter together until they turn brown but do not burn; then add a cup of meat or vegetable stock and stir until it thickens and becomes smooth. A little minced onion may be cooked with the butter and flour, or after cooking a tablespoon of Worcestershire sauce or some tomato catsup may be added.

A vegetable stock may be made by cooking together carrots, turnips, green peppers, onions, celery stalks and tops, with a bay leaf, two or three cloves and allspice, salt and pepper. Cover with plenty of water and simmer until the juices are extracted, then strain. This stock will keep in the refrigerator for a week if well salted, and can be used the same as meat stock. It can be made of the vegetables on hand, coarse celery and onions and carrots predominating, and thus use up much that would otherwise be thrown away.

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BUTTER SAUCE

One kind is made of melted butter, parsley cut very fine, and lemon juice to taste.

CHUTNEY SAUCE No. 1

One pound brown sugar, two ounces salt, one-fourth pound onions chopped fine, one-fourth pound mustard seed, one-fourth ounce cayenne, one-eighth pound garlic (this may be left out), six pounds apples boiled in three pints of vinegar till soft. Then mix together and put in mason jars.

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CHUTNEY SAUCE No. 2

Two pounds apples, three-fourth pounds raisins chopped, one ounce white mustard seed, salt to taste, one pound granulated sugar, two red peppers, six small onions, one-half cup mint leaves cut fine. One quart of mild cider vinegar boiled about 5 minutes. When cold pour over the other ingredients and stir daily for ten days. Then put away in Mason jars. Chop apples and onions separately.

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WHITE SAUCE OR CREAM SAUCE

Heat together a tablespoon of butter and flour each; then stir in a cup of hot milk for white sauce, cream for cream sauce. Stir and cook until it is smooth; season with salt and pepper. If desired thin add more milk or cream.

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EGG SAUCE No. 1

Make as above, and add two to four hard-boiled eggs chopped fine.

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CUCUMBER SAUCE

Pare and chop a cucumber very fine, hang up in a piece of cheese cloth to drain for 20 minutes, beat one-half cup of double cream, to which add a level teaspoon of salt, one-fourth teaspoon of white pepper, two tablespoons of lemon juice or vinegar, beat in very gradually just before serving, add the drained cucumber. Serve on salmon or any kind of fish or meat salad.

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CRANBERRY SAUCE

Good cranberry sauce cannot be made if the sugar is allowed to boil in with the berries. After the cranberries are soft and strained through a colander add a scant pound of sugar to a quart of berries, bring to a boil, and cook 4 minutes. Put three-fourths of a pint of boiling water on the berries when first cooked.

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DRAWN BUTTER SAUCE

Rub together a rounding tablespoon of butter and flour each; pour over it stirring, a cup of boiling water, and when it reaches the boiling point add a level teaspoon of salt, one-fourth teaspoon of white pepper two tablespoons of lemon juice or vinegar, beat in very gradually just before serving, add the drained cucumber. Serve on salmon or any kind of fish or meat salad.

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EGG SAUCE No. 2

Six hard-cooked eggs, riced; one cup cream, one tablespoon butter. Place ingredients in double boiler, cook 20 minutes. Tomatoes may be added if flavor is desired. Remove, add chopped parsley and pour hot over cauliflower, asparagus or fish.

FISH SAUCE

One cup cream, yolks of three eggs, tablespoon of flour, cook like custard, when cool add chopped olives, parsley and catsup.

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GIBLET GRAVY

Clean and wash the giblets and put them on to boil, in a small pot, covered with water, and season them with salt and a little pepper. Let them boil till tender, then drain off the broth, but do not throw it away. Chop up giblets fine and put back in broth, make gravy in your usual way, strain, and when ready to serve add your chopped giblets.

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SAUCE HOLLANDAISE No. 1

Beat half a cup of butter to a cream, stir in one at a time the yolks of three eggs, a tablespoon of lemon juice and a few grains of cayenne. Set the bowl it is mixed in over boiling water and beat with an egg beater until it begins to thicken; then beat in gradually a quarter cup of boiling water. Add a half teaspoon of lemon juice last. It should be thick as soft custard, but should not be allowed to boil or be too long on the fire or it will curdle. This is delicious on asparagus, Swiss chard, carrots and turnips cut in length-wise strips, and boiled separately, then combined and the sauce poured over them.

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SAUCE HOLLANDAISE No. 2

Pour two tablespoons of vinegar—tarragon preferred—over a rounding tablespoon of chopped onion and a bay leaf. Heat to boiling point, then cool. Rub two rounding tablespoons of butter and one of flour together, place over the fire and add slowly, stirring, a cup of boiling water; when it boils strain the vinegar into it, add a level teaspoon of salt and half as much pepper, remove from fire and stir in the beaten yolks of two eggs, heat a little but not to boil, and strain into a hot sauce boat. Lemon juice may be used in the place of vinegar. If to be served with a boiled fish, the water in which the fish is cooked can be used in place of the boiling water.

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HORSERADISH SAUCE No. 1

One-fourth cup brown sugar put in skillet and let brown. Then add two tablespoons of vinegar and one-half cup of soup stock or water and allow to simmer. Add two gingersnaps, salt, pepper, paprika to taste and one-half bottle horseradish. Let cook well for about 15 minutes.

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HORSERADISH SAUCE No. 2

Grind up four rounding tablespoons of fresh horseradish, add the yolk of an egg and a level teaspoon of salt; whip six tablespoons of thick cream to a stiff froth, fold it into the horseradish, add gradually a tablespoon of vinegar and serve at once.

One-half of a bottle of horseradish can be used if the fresh cannot be procured.

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MAITRE D'HOTEL SAUCE

It is made from one tablespoon each of butter, chopped parsley and lemon juice, with one-half teaspoon of salt and one-half tablespoon of pepper. Rub

butter to a cream, add lemon juice, parsley, salt and pepper, stirring until smooth. Spread over top of broiled fish or beefsteak.

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JELLIED MAYONNAISE FOR FISH

Add one and a half tablespoons Knox's gelatine which has been soaked in cold water for 30 minutes, to a cup of clear beef or chicken stock, which has been heated. When this has cooled, stir into it a half cup of olive oil, a tablespoon of vinegar or lemon juice, salt, pepper and the beaten yolk of an egg.

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JELLY SAUCE FOR GAME

One tumbler of currant or grape jelly, one tablespoon butter, one tablespoon sherry or red wine, slice lemon. Melt jelly, add slowly butter, let boil one minute. Remove and just before serving add wine.

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MINT SAUCE No. 1

One cup of cider vinegar, two cups of brown sugar; buy 5 cents worth of fresh mint leaves, wash clean and chop up; boil all together for 15 minutes; then strain and bottle for use. This is good and will keep for years.

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MINT SAUCE No. 2

One-quarter pint vinegar, four tablespoons of chopped mint, and two tablespoons of sugar. Let stand an hour or more before using.

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NEWBERG SAUCE

Beat the yolks of three eggs light; stir into them a cup of sweet cream, half a teaspoon of salt and a pinch of red pepper. When these ingredients are well amalgamated, put them into the inner vessel of a double boiler and cook steadily, stirring constantly until the sauce thickens. Have heated in another vessel—covered—half a cup of sherry and add just before serving the sauce.

This is used for lobster a la Newburg and various other dishes familiar to us all. The wine is added at the last, lest it might curdle the cream.

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OYSTER SAUCE

Drain and wash half a dozen large oysters, throw into a sauce pan and heat until the gills curl and the juice flows; remove oysters and chop or cut in small pieces. Add to the liquor in the saucepan enough milk to make a pint, stir together a rounding tablespoon of butter and flour each, mix with it a tablespoon or two of the hot milk and oyster liquor, then turn it into the liquor remaining in the pan and cook, stirring until it is thick and smooth. Season with salt and pepper, and when ready to serve add the chopped oysters, just heating through and serving at once.

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SPANISH TOMATO SAUCE

One can tomatoes to which has been added grated clove of garlic, one small onion cut in squares, one-half teaspoon sugar, salt and pepper to taste, a few crushed chilli peppers, piece of butter size of a walnut. Stew the entire mixture slowly about 45 minutes. Very nice over broiled steak.

TOMATO SAUCE FOR BOILED BEEF

Take five to six large and very ripe tomatoes, remove skins and seeds and chop them up. Then put them in a frying pan with two tablespoons of olive oil and a pinch of salt and pepper and a little chopped parsley, and if you wish a very small piece of garlic. Let it cook gently, and serve without passing through a strainer.

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TARTAR SAUCE

Use any kind of thick mayonnaise (oil mayonnaise preferred). To a cup add heaping tablespoons of the following chopped fine, green pepper, celery olives and pickles. Mix thoroughly in mayonnaise and serve with fried or broiled fish.

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TOMATO SAUCE No. 1

Cook a can of tomatoes with a bay leaf, two or three cloves and a slice of onion for a few minutes and strain. Then brown one tablespoon flour in tablespoon butter, add the strained tomatoes and let come to a boil.

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TOMATO SAUCE No. 2

Place in an enamel kettle six tomatoes, or half a can, one stock of celery, one-half of small onion, four sweet green peppers, two sprigs of parsley, one bay leaf, six cloves one cup of stock or water. Simmer 20 minutes, press through a coarse strainer, add one tablespoon of lemon juice, one teaspoon of sugar, one-half teaspoon of salt. Serve cold.

pudding Sauces

BRANDY SAUCE No. 1

One-fourth cup butter Yolks of two eggs
One cup powdered sugar Whites of two eggs
Two tablespoons brandy One-half cup milk or cream

Cream the butter, add sugar gradually, then brandy very slowly, well beaten yolks and milk or cream. Cook over hot water until it thickens. Pour onto beaten whites.

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BRANDY SAUCE No. 2

One cup sugar, one egg, butter size of a walnut, one tablespoon butter, two tablespoons cold water. Beat up all together and add one-half pint milk or water; boil until thick, flavor with brandy or wine to taste.

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CARAMEL BRANDY SAUCE

Make same as brandy sauce, substituting brown sugar in place of powdered sugar.

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CARAMEL SAUCE

One-half cup granulated sugar, one-half cup boiling water. Melt sugar in frying pan until dark brown and a burnt odor is noticeable, then add cold water slowly, boil until syrupy.

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CUSTARD SAUCE

One egg One cup sugar
One-half cup hot milk
Beat egg to a froth and add other ingredients.

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HARD SAUCE No. 1

One-third cup butter One teaspoon lemon extract
One cup powdered sugar One-third teaspoon vanilla
Cream the butter, add sugar gradually, and flavoring.

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HARD SAUCE No. 2

Three tablespoons butter Five tablespoons powdered sugar
Cream thoroughly, flavor to taste with either nutmeg, brandy or vanilla.

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WHIPPED CREAM SAUCE

Make hard sauce as above and add one cup of whipped cream.

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LEMON CREAM FOR PUDDINGS

Five yolks, one-half cup sugar, rind and juice of three lemons, a brandy glass of water; when boiled and thickened remove from fire and let cool. When cold and ready to serve, add beaten whites and put on top of lemon mixture and serve cold on pudding.

LEMON SAUCE No. 1

One tablespoon of butter creamed, one cup of sugar, one teaspoon of flour, rind and juice of one lemon, one egg, pinch of salt, one-half pint of boiling water (scant). Let come to a boil and serve.

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LEMON SAUCE No. 2

Beat yolks of two eggs well, one-half cup of granulated sugar, cream thoroughly, then add rind and juice of one lemon, and last the beaten whites. Mixing all thoroughly.

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PINEAPPLE SAUCE

One pineapple and one bunch of rhubarb cut in small pieces, two and one-half cups sugar and one cup water. Cook like preserves. Serve cold.

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SHERRY SAUCE

Beat the yolks of two eggs until thick and add gradually while beating a half a cupful of sugar, powdered. Beat the whites until stiff; flavor with three tablespoons of sherry wine.

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STRAWBERRY BUTTER

Beat two rounding tablespoons of butter to a cream, then beat in a cup of powdered sugar. When light and smooth, beat in one at a time, crushing them, six or eight strawberries. Make in a mound in a pretty dish and chill. This sauce can be used for any kind of a hot pudding.

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STRAWBERRY SAUCE COLD

Boil a cup of sugar in a half cup of water until it threads from the tines of a fork, being careful not to stir it after it begins to boil; remove from the fire and when very slightly cooled add a cup of strawberry juice and a tablespoon of lemon juice; mix thoroughly and chill before using. This sauce may be used for sundaes and any kind of cold puddings. The strawberry butter is a hard sauce, this is a liquid one.

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WINE SAUCE No. 1

Four eggs, one cup sugar, one cup wine. Separate eggs, beat yolks with sugar, then add one cup wine, one cup water; cook, and stir constantly until thick. Cool and add stiffly beaten whites which have been slightly sweetened.

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WINE SAUCE No. 2

One cup of wine

Two whole eggs

One-fourth cup of water

Juice of one-half lemon

One cup of sugar

Mix well together, put on fire, stir constantly until thick and serve hot.

Soups

CREAM OF ASPARAGUS SOUP

Take one quart of the hard rejected portions of asparagus; cover them with quart of water. Boil slowly until asparagus is very tender, press through a colander, add pint of milk and pint of cream mixed. Thicken with two tablespoons of flour blended with two tablespoons of butter, season with salt and pepper. Stir well until mixture reaches the boiling point; add parsley and some fresh celery, both cut fine, before serving.

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ASPARAGUS BOUILLON

Asparagus bouillon should be a clear meat bouillon with asparagus tips heated and added just before the serving.

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BEAN AND TOMATO SOUP

Soak one pint of beans over night in water. Next morning cook till soft then put through a sieve with half a teaspoon of salt, half a can of tomatoes, cook 20 minutes, strain and serve. Can be made the day before served.

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CREAM OF BEEF SOUP

Boil till tender five good sized beets; while hot, skin and chop fine. Simmer in a quart of rich milk till they are pulpy. Strain, season and thicken like any cream soup. Serve with a spoon of whipped cream in each plate.

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PUREE OF CAULIFLOWER

Thicken two quarts of good stock with a little flour and boil for a minute or two. Wash carefully two small cauliflowers, divide off the sprigs and cook until tender in boiling salted water. Drain and place them in the soup tureen, with a small piece of butter, pour the boiling soup over, and serve with grated cheese.

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CREAM OF CELERY SOUP

This can be made from the outer tough stalks of the celery head. Wash and scrape and when you have the equivalent of two heads cut in inch pieces, use the leaves, and cook slowly for 45 minutes in a quart of water, or water and white stock. Season to taste.

When tender pass through a puree sieve. Add a quart of hot milk and when it comes to the scalding point thicken with two tablespoons of flour rubbed smooth with two tablespoons of butter and cook with a little of the boiling soup. Do this in a small sauce pan. Turn into the soup or larger kettle; stir until all is thickened and smooth, add a tablespoon of minced parsley and a half cup of cream, and serve with soufflé balls or toasted croutons.

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CREAM OF CHEESE SOUP

Put in a double boiler one quart of milk and half an onion. When at scalding point remove onion and thicken milk with two level tablespoons of

butter and two of flour rubbed together. Season with salt and pepper and stir in two-thirds of a cup of finely grated cheese and an egg beaten light. Serve immediately.

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CREAM CHICKEN SOUP

One cup of chicken (minced), two cups of chicken broth, one-half cup of rice, one teaspoon of salt, one tablespoon of minced celery or parsley, one teaspoon of onion juice and a dash of cayenne pepper. Cook until the rice is tender, then rub through a colander; stir in two cups of hot milk or thin cream and thicken with one tablespoon of flour. Boil gently 5 minutes and serve in cups with one teaspoon of whipped cream in each cup.

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CHICKEN CREAM SOUP

Boil an old fowl, with an onion, in four quarts of cold water until there remains but two quarts. Take it out and let it get cold. Cut off the whole of the breast and chop fine. Mix with the pounded yolks of two hard boiled eggs and rub through a colander. Cool, skim, and strain the soup into a soup pot. Season, add the chicken and egg mixture, simmer 10 minutes, and pour into the tureen. Then add a small cup of boiling milk.

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CHICKEN BOUILLON

Crack the bones, particularly at the joints, cover well with water and simmer gently, not allowing the water to boil hard, until all of the gelatinous substance is dissolved. Strain off the liquid and add the required seasonings of pepper, salt, onion if liked, and a tiny bit of mace. If a very clear bouillon is required, let it become cold, skim off the fat and set on the range to melt. Add the white of an egg and the washed shell, crushed fine, and beaten in with the white until the latter is foamy, then stir the liquid occasionally until it begins to boil; let it boil until it comes up clear in the center, then strain through cheese cloth. Can then be placed in the refrigerator until ready to use, when it can be heated to serve. The bones of fowls, particularly of young ones, are very gelatinous and make rich bouillons, but no amount can be given for seasoning where the bones are used without much meat, as the amount of gelatine varies so much. When cold, if very rich, it will be like a jelly.

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COLD SOUPS THICKENED WITH GELATINE

When you get the habit of serving cold soups you will never set a dish of hot soup before your family in dog days. The cold soups are really aspic, made of soup stock and vegetables, just as you make any soup and thickened with enough gelatine to give them the proper consistency. Cold soup is served in cups. Chicken comes first in popularity, then tomato, then beef stock. In preparing soup to be served you must be particular to have it well seasoned.

Parsley, Celery and bay leaves give soup a good flavor, and a bit of red pepper adds piquancy. The water in which vegetables are boiled and the creamed vegetables left over may be converted into summer soups, cream soups, by the addition of milk and soup stock thickened.

When the vegetables are used, as spinach, celery, asparagus, peas, beans, or any vegetable pulp, it is first boiled until tender, then rubbed through a fine sieve and added to the milk and soup stock in the proportions of two cups of vegetable pulp to one quart of soup stock or milk, or half stock and half milk.

SAME RULE APPLIES TO ALL CREAM VEGETABLE SOUPS

By using this rule for cream of spinach, soup can be made from any vegetables. Boil the spinach until tender, drain chop, and rub through a sieve. Add two cups of the pulp to one quart of milk or stock or half parts of each. Put on the fire and thicken with one tablespoon of butter and two tablespoons of flour. Season with salt, onion and pepper. It is made richer by adding a half cup of cream and beaten with an egg whip. Cream of tomato is one of the popular summer soups.

The tomato and the milk are heated separately, the latter being cooked and strained. A bit of soda is added to the tomato and it is stirred into the milk, not vice versa. Season with salt, pepper and butter to taste.

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FRUIT BOUILLON

Peel three apples and core, add to them one-half cup of seeded raisins, six chopped figs, the same of apricots, one-half cup of ground nuts. Pour over one pint of boiling water and let simmer over the fire for 40 minutes. Remove from the fire and rub through a sieve. To the liquor add one cup of fruit juice, juice of two oranges and one lemon, one pint of water. Chill and pour into long stemmed glasses. Whip one cup of cream and with a teaspoon dispose in the chilled fruit bouillon. Serve with graham wafers.

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SOUP A LA GARDEN

One cup of white meat of chicken, six chopped mushrooms, one tablespoon of minced parsley, one carrot chopped fine, two pints of boiling water. Cook until water is reduced to a pint. Rub through a sieve. Add one pint of milk, two teaspoons of flour rubbed into half a cup of cream, saltspoon of salt, and a half teaspoon of pepper. Return to the fire, reheat, and serve. Good served cold.

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GUMBO

Chop fine a small onion, roll in flour, brown in two tablespoons hot butter, add one can tomatoes, one can okra and small pieces of ham. Season with salt, pepper, chopped parsley, celery, and brown all together. Add to one quart of soup stock that has been strained. Put in crab, shrimp or oysters. Let soup cook down to desired quantity, with all ingredients in it. Must be thick. Serve with rice.

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MUSHROOM SOUP

To make one quart of this appetizing cream soup allow one-half pound of fresh mushrooms; peel and wash them and put in a porcelain lined kettle, with one pint of boiling water, a little salt and a teaspoon of lemon juice. Boil slowly until very tender, then remove from the broth and press through a colander. Return to the liquor and add one tablespoon of butter and one of flour rubbed smooth in a little cold milk. Stir over the hot fire until the mixture boils and is smooth, then add one pint each of milk and cream and continue stirring until the mixture reaches the boiling point. Season with salt, pepper, a dash of cayenne and a tablespoon of mushroom ketchup. Serve very hot.

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CREAM OF MUSHROOM SOUP

Chop one-half pound fresh or dried mushrooms, add one quart chicken soup, seasoned with onion, salt and pepper. Cook 20 minutes, and rub through

a sieve. Put two tablespoons butter on sauce pan, add two tablespoons flour, when it bubbles add two-thirds cup of the mushrooms and the soup liquid. Then stir in the rest of the mushrooms, and add one cup of cream and two tablespoons sherry wine.

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OYSTER STEW No. 1

Boil one quart of milk with one tablespoon butter, add salt, pepper and chopped green pepper and celery. Put in oysters and boil until the ends curl.

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OYSTER STEW No. 2

Boil one pint milk, adding salt after milk comes to a boil. Two tablespoons butter. Pepper and paprika to taste. Heat oysters in a separate pan, then add to hot milk. This will prevent the milk from curdling.

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BOHEMIAN PEA SOUP

Soak one cup of split peas in water over night. In morning set on stove to cook. When half done put in onions, small piece of garlic and a piece of carrot. When well cooked put through sieve and place back on stove. Thin with water.

Put one-half tablespoon butter and one tablespoon flour in spider and let cook to a nice brown, add to the soup. Serve with bread cubes fried brown in butter and serve with parsley.

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POTATO SOUP

Dice two large potatoes, put on to boil. Add two tablespoons of tomatoes, a little celery, salt, paprika to taste, and let boil until potatoes are done. Brown one-half onion in one tablespoon butter, add one heaping tablespoon flour and let this brown. Then add one-half cup cold water, mix with potato water and let come to boil.

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POTATO WHISK SOUP

Boil three medium sized potatoes until done. Mash fine, add a teaspoon each of salt and white pepper, tablespoon of butter, three cups of milk, one and a half cups of boiling water. Place on fire and let come to boil before removing from fire, stir in the beaten whites of two eggs, and serve at once with crisp salt crackers.

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CREAM OF RICE SOUP

Boil one cup rice in a quart of water, with a tablespoon each of minced parsley and celery or a teaspoon of celery seed. When rice is soft put through a coarse sieve, add a pint of hot milk and one tablespoon of butter; boil up and pour over toasted cubes of bread.

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RICE TOMATO SOUP

Cook one-half can of tomatoes with a little soup stock or gravy, also add a sliced onion. Boil 15 minutes, strain, and add three tablespoons partially cooked rice, let whole cook a few minutes. Serve with salt and pepper and little paprika.

SOUP

The following proportions are calculated for four or five persons. Place in saucepan about five pints of cold water and a piece of beef a little over two pounds, chosen by preference from the rump. Place the saucepan on a moderate fire, and as soon as the liquid gets hot and the scum begins to form take care to remove it immediately with a spoon.

When the liquid has boiled thoroughly place the saucepan at the side of the fire, so that the cooking may continue slowly. When the scum has been completely removed add three onions, two cloves, the white part of two leeks, a branch of celery, several leaves of chervil, two carrots, a turnip, and a mite of garlic, parsley and half an ounce of salt. Cover the saucepan and take care that it does not stop boiling for 3 hours or longer.

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CREAM OF TOMATO SOUP No. 1

Melt one tablespoon of butter, scald and slice four large tomatoes and let simmer in the butter. Put this through a colander and add a half a teaspoon of soda, pepper and salt to taste; one pint of milk, let come to a boil in double cooker. Add a teaspoon of flour dissolved in a little milk and then add the tomato mixture. Let this come to a boil and serve with diced bread browned in hot butter.

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CREAM OF TOMATO SOUP No. 2

Put two saucepans on the fire. In one put two and a half cups of milk and scald it. In the other put two tablespoons of butter. When it is melted add three tablespoons of flour and stir till smooth and bubbles. Then add the milk and stir till thickens. Then pour into this one 10 cent can of tomato soup which has been heated. Do not dilute the can of soup but use full strength. Heat and serve.

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TOMATO SOUP

Take one quart of strained tomatoes, bring them to the boiling point, and add one and a half pints of rich milk. The milk should be all turned into the tomatoes at once so as to dilute the acid, which will prevent the milk from curdling. Bring to the boiling point again, add one tablespoon butter, salt to taste, and it is ready to serve. Make the croutons out of whole wheat bread. Cut the bread into cubes one-half inch square and toast in oven until delicate brown. Drop ten or twelve of the cubes in each dish of soup just before serving.

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YELLOW TOMATO BOUILLON

To one quart of cooked yellow tomatoes, add one-half teaspoon of baking soda and place over the fire; beat the yolks of one egg and add to a pint of milk. Into this mixture stir one pint of boiling water, mix well with the boiling tomatoes and remove from the fire. Add one-half teaspoon of celery salt, a pinch of salt and black pepper and serve hot.

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VEGETABLE SOUP No. 1

Take two medium sized carrots, parsnips and turnips and cut in dice, and with one tablespoon of fat let stew over very low fire for about 30 minutes (mixing a few times to prevent scorching), then add a little onion, celery and green pepper, also ripe tomato, all cut real small, and stew 1 hour. Add a

teaspoon of flour and stew 5 minutes longer. Add enough water to serve six people, and boil until vegetables are soft. Salt and pepper to taste.

One can of peas can be added, if desired, 10 minutes before serving.

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VEGETABLE SOUP No. 2

Brown one onion in one tablespoon of butter or fat and one tablespoon of flour, then add one quart of water, one can of tomatoes, strained. Two potatoes cut in dice shape, two carrots cut in small pieces a little cabbage, celery and parsley, two or three ears of corn or one can corn and peas. Let cook until vegetables are tender.

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WHITE MOUNTAIN SOUP

To one level teacup of cold cooked rice add one ounce of dry grated cheese, one cup of vegetable stock (liquor remaining from cooking peas, cabbage, etc). one and one-half pints of hot milk, one level teaspoon each of salt and pepper. Put these ingredients into a sauce pan. Stir over the fire until it boils, then remove and pour into soup plates. Beat the white of one egg untill stiff, salt lightly; with teaspoon dispose the egg in little mounds on the surface of the soup. Serve with cone shaped wafers.

Vegetables

COOKING VEGETABLES

Hints on cooking vegetables:

After preparing vegetables, place in cold water for some time before using. Always let water boil before putting them to cook, and continue to boil until done.

Turnips should be peeled and boiled from 40 minutes to 1 hour.

Beets, boil from 1 to 2 hours; then put in cold water and slip skin off.

Spinach, boil 20 minutes.

Parsnips, boil from 20 to 30 minutes.

Onions, best boiled in two or three waters, adding milk the last time.

String beans should be boiled 1 hour and 30 minutes.

Shell beans boil 1 hour.

Green corn, boil 10 minutes.

Green peas should be boiled in little water as possible; boil 20 to 45 minutes.

Asparagus, same as peas; serve on toast with cream gravy.

Cabbage should be boiled from 1 to 2 hours in plenty of water; salt while boiling.

Winter squash, cut in pieces and boil 20 to 40 minutes in small quantity of water; when done press water out, mash smooth, season with butter, pepper and salt.

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ASPARAGUS

Wash and scrape or peel asparagus, cut off tough ends and put on to boil in cold water, and cook until tender. Drain, sprinkle with cracker crumbs, and cover with drawn butter, or make a rich cream sauce, and pour over asparagus.

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ASPARAGUS ON TOAST

In preparing asparagus wash first, then each piece must be handled separately to test it and take off the tough end where the stalk will break easily. The tender parts may be left whole or cut into half inch pieces and boiled in salted water until tender. The tips will soften in 10 or 15 minutes, so it is best not to put them in the boiling water until the rest has been boiling for 20 minutes. In another pan heat some milk or cream, and into this drain the liquid from the asparagus. Thicken with butter and flour. Cut square pieces of toasted bread, dip them into the cream gravy, and lay them on a hot platter. Add the asparagus to the remainder of the gravy and pour over the toast. The tough ends can be used for soup, or they can be boiled for 30 minutes, skimmed out, and thrown away and the water used for boiling the rest of it. .

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ASPARAGUS WITH SAUCE HOLLANDAISE

Heat two cans of asparagus and cover with the following receipt for sauce: Melt three ounces of butter, stir in half a tablespoon flour; when bubbling add slowly one cup boiling water, stirring constantly, and half a cup of lemon juice, a little grated nutmeg, salt, and pepper, and lastly the well beaten yolks of three eggs; simmer for a minute after eggs have been put in, but do not allow to boil violently. Place the saucepan in another pan of warm water until needed.

ASPARAGUS WITH ORANGE SAUCE

Tie asparagus in a bunch and cook with heads above the salted water. Put two tablespoons of lemon juice, one of water and a quarter teaspoon each of salt and paprika with the grated rind of half an orange over the fire, and when boiling, add half a cup of butter, creamed, then beat in one at a time the yolks of four eggs.

Set the mixture over hot water and stir until it thickens, then add the juice of the orange and bring again to a point just below boiling; pour over the asparagus and serve at once.

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ARTICHOKES

Boil artichokes in cold water, to which a little salt has been added, until tender. Drain and serve with Hollandaise sauce, or drawn butter or mayonnaise.

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BEANS AND POTATOES

String and cut in small pieces, one quart of wax beans. Fry four or five pieces of bacon in a pan, add beans, a little water and cook for a little while. Then peel and dice two medium potatoes, add to beans, season with salt and pepper, and cook until done.

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LIMA BEANS

Shell and put into cold water and let them stand a while, then drain and put them into boiling water and cook until tender. Pour off the water and season with a little milk, butter, pepper and salt, and let simmer a few minutes before serving. If you use dried lima beans soak over night, and it takes about 2 hours cooking until beans are tender.

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SPICED BEANS

One quart of green string beans, remove strings, cut lengthwise once and crosswise twice, and boil until tender. Make a sauce by mincing and browning one large onion in a tablespoon of butter, adding two heaping tablespoons of flour, also browned. Add enough bean liquor to make a thick sauce. Season with two tablespoons of sugar, one of vinegar, six whole cloves and two crushed bay leaves, salt and pepper to taste. Add beans and simmer. Slice one lemon, add to beans and serve.

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STRING BEANS

One quart string beans	Salt
Two tablespoons butter	Pepper
Two tablespoons flour	Paprika
One cup stewed tomatoes	Little sugar

Boil beans in salt water until tender. Brown to a light brown the flour and butter, add tomatoes and beans which have been drained, and if too thick add some of the water in which the beans have been boiled. Season to taste.

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SWEET AND SOUR BEANS

String, wash and cut lengthwise one quart of green beans. Melt fat or butter and add one-half onion, cut up in small pieces. Let this brown. Add

beans and enough water to boil nicely. Season with salt and sugar to taste. When almost done add one teaspoon corn starch dissolved in two tablespoons vinegar.

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BAKED BEETS

Bake in a moderate oven till tender, rub off the skins, baste with melted butter and lemon juice, put in the oven a few minutes and serve hot.

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NEW CABBAGE

One head of cabbage shredded fine in one pint of water, boil till cabbage is about half done, then add medium sized potato cut in dices, when both are well cooked, heat three tablespoons of soft fat, in which brown two tablespoons of flour, put cabbage and potatoes into this, season with salt and pepper, let simmer for 10 minutes, stirring all the while to prevent burning.

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VIRGINIA CABBAGE

Select a fine pointed head of cabbage, cut off the top for a lid. With a pointed knife cut out the interior until the walls are about one inch thick. From the heart taken out chop fine enough to fill a cup, put into a bowl, add a cup each of ground veal and ham or chicken and ham, a green pepper chopped fine, one grated onion, six rolled crackers, two eggs, one cup milk, two tablespoons melted butter, half teaspoon each of celery and table salt, quarter teaspoon white pepper, two dashes of cayenne. Work all together, fill cabbage, tie on lid, put in cheese cloth bag, place in salted water. Keep cabbage well covered and boil 1 hour. Slice crosswise and serve with a cream dressing. This is a most delicious dish.

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CABBAGE AU GRATIN

Wash, chop and soak a small cabbage in cold water. Boil in salted water for 5 minutes, drain; make a white sauce as for the ladies' cabbage, add four rounding tablespoons of grated cheese and if desired the mashed yolks of two hard boiled eggs and the chopped whites, put a layer of this sauce in the bottom of a buttered baking dish, then a layer of the cabbage and alternate, having the last layer the sauce, covered with a layer of bread crumbs. Bake in a quick oven 20 minutes. This makes a nice substitute for meat.

Cauliflower may be prepared in the same way.

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LADIES' CABBAGE

Cut a small head of cabbage into eighths and cover with cold water for an hour. Shake out the water and put in a kettle of boiling water, add a teaspoon of salt and cook uncovered 1 hour. Make a white sauce of two rounding tablespoons of flour and two of butter with a pint of milk, drain the cabbage from the boiling water, put on a dish and cover with the sauce. The cabbage water may be added to the soup pot. Cabbage is rich in a volatile oil that contains hydrogen and sulphur, and when rapidly boiled in a covered kettle the oil is driven off and makes the strong odor. If gently boiled in salted water in an open kettle this oil will be retained and the odor prevented. Cooked in this way it is easily digested; in the former the flavor is spoiled and it is difficult of digestion. In preparing cabbage for cold slaw always soak it in cold water after shredding, then drain and dry before putting on the dressing.

HOT SLAW

Slice cabbage as for cold slaw, using one-half cabbage. Heat in a dressing made of yolks of two eggs slightly beaten, one-fourth cup cold water, one tablespoon butter, one-fourth cup hot vinegar and one-half teaspoon salt, stirred over hot water until thickened.

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SWEET AND SOUR RED CABBAGE

Heat some fat and one large onion cut fine, when brown put in cabbage, cook until tender, then add two tablespoons vinegar, sugar to taste, little salt, few raisins and a little flour.

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CARROTS AND PEAS

Peel and dice carrots, then take one tablespoon fat and a small onion cut fine, when browned add carrots, cook until tender, add one can of peas, one tablespoon vinegar, sugar to taste, salt, then add one tablespoons flour.

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CAULIFLOWER AU GRATIN

Break the boiled cauliflower into small flowerets. Place them in a pudding dish in alternate layers with cream sauce and grated cheese. Cover the top with crumbs moisten with butter, and bake until the sauce bubbles through the crumbs.

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MOCK CAULIFLOWER

Chop together one-half of a small head of cabbage and one stalk of celery. Cook thirty minutes or until tender in just enough water to cover. When done add one cup of milk, season with salt and pepper and a small piece of butter and thicken a little.

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CAULIFLOWER WITH TOMATO SAUCE

Boil a fresh cauliflower, then drain it carefully. Sprinkle with white pepper and place on a hot dish. Pour over it a cup of tomato sauce, sprinkle with fried bread crumbs, add a spueeze of lemon juice, a dash of pepper, a small bit of butter, and a quarter of a pound of grated cheese. Place in oven until hot and serve.

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CAULIFLOWER, WHITE SAUCE

Carefully wash your cauliflower and boil until tender in water with salt and one-half tablespoon butter. When done lay in a rather deep dish. Pour over it a white sauce made as follows: Rub one-eighth pound of butter with one level tablespoon of flour, a dash of salt and pepper and about one-half cup of warm water. Set on stove and cook until well mixed, but don't let it boil. Remove and add juice of one-half lemon, a little chopped parsley and a little grated nutmeg.

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SUPREME OF CELERY

Cut two heads of celery into inch pieces and cook in salted water until tender. Make a white sauce with two rounding tablespoons of flour and two of butter cooked together, then add two cups of the water in which the celery was cooked and when well cooked and smooth remove from the fire, add the celery, a saltspoon of pepper, and the yolks of two eggs beaten and mixed with four tablespoons of cream, and heated over hot water. Do not let the mixture boil after adding the yolks.

CREAMED CELERY

Use all pieces of celery which do not look inviting for the table; wash clean, remove leaves and all rusty looking places, cut into one-half inch pieces, and boil in salted water until tender. Allow water to cook away some, and then to it add milk enough to cover the celery, and thicken with butter and flour rubbed together.

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CHESTNUTS AND PRUNES No. 1

Wash the prunes and soak in cold water over night; stew in this water, adding a few slices of lemon, a few cloves and a small piece of stick cinnamon. Peel the chestnuts and remove the skin by pouring boiling water over them. Simmer the chestnuts in a little hot fat until tender, with a pinch of salt add the chestnuts to the prunes, mix carefully so as not to break the chestnuts. Before serving add a little cornstarch dissolved in cold water, and let boil a few minutes.

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CHESTNUTS AND PRUNES No. 2

Peel and blanch one pound chestnuts, brown a small onion in one tablespoon fat, add chestnuts and a little water, and cook until tender. Soak prunes over night, cook and when tender add sugar to taste, chestnuts and one cup Rhine wine. Thicken with a teaspoon of flour and let come to a boil.

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GREEN CORN

Do not overcook green corn. Ten minutes in boiling water is quite enough; longer toughens it.

Leftover corn can be used for fritters for the next meal, in this way: Cut corn from cob and to three ordinary ears add one large cup of milk, one egg well beaten, salt and pepper to taste, and enough flour to make a thin batter. Sift one teaspoon of baking powder with the flour. Fry the same as any batter cakes or drop by spoonfuls into boiling fat for corn fritters.

In cutting corn from the cob, either for soup, scalloped corn, or pickle, slant your knife so that the grains will be cut in two, and then scrape rest of corn from cob. You will find it much more tender.

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SCALLOPED CORN

Cut corn from cob, slanting knife so as to split as many grains as possible. to five cups of corn take one and one-half cups of bread crumbs, one egg, and one-half cup sweet milk, salt and pepper to taste; a pinch of red pepper adds a fine flavor. Mix the corn, egg, and milk. Put in a baking dish half inch of corn and sprinkle a thin layer of crumbs over it. Continue this way until materials are used up. Pour over all half a cup of cream and put in a moderate oven till it browns. If cream is not on hand melt two tablespoos of butter and pour over the last layer. In using canned corn omit the half cup of milk. Too much crumbs spoils the dish and makes it pasty.

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CORN FRITTERS

Grate one dozen ears of corn. Add three eggs, one cup milk, little sugar, salt and pepper, one teaspoon of baking powder. Flour enough to stiffen and fry in deep fat.

FRIED CORN

Cut the cooked corn from the cob. Heat your spider and add enough butter to fry the corn. Add the corn and season with salt and a little pepper.

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GREEN CORN BALLS

To two cups of grated corn add a beaten egg, a teaspoon each of sugar, melted butter and salt. Add enough flour to make into balls, roll in flour and fry in deep fat.

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CORN FRITTERS

Cut off the kernels from the cob, season with salt and pepper, add a small amount of flour and a few tablespoons of cream, just enough to hold the corn together. Make into flat round cakes, lay in a frying basket and fry in deep fat. Serve with panned chicken.

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CORN PUDDING

Grate ten or twelve ears of corn, add four tablespoons of melted butter, a teaspoon of salt and the beaten yolks of three or four eggs; lastly the stiffly beaten whites; turn into a buttered baking dish and bake about 40 minutes. This can take the place of a meat dish.

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BAKED EGG PLANT

Peel the egg plant boiled till done, then pour off the water, mash fine, add pepper, salt and butter to taste. Put in a shallow pudding pan and over the top place a thick layer of crushed crackers. Bake 30 minutes in moderate oven.

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EGG PLANT

Peel and cut in thin slices, the purple kind, sprinkle with salt and pepper, and let drain on a tipped plate for 45 minutes. Make a light batter with one egg, flour and a little water, dip the slices into it and fry in butter or crisco. Eggs and crackers may be used instead of the batter, or just flour.

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STUFFED EGG PLANT

Halve tender plant, scoop out contents, leaving a half inch wall. Chop the inside, cook 10 minutes in boiling water; drain; add to pulp three tablespoons bread crumbs, one tablespoon butter, salt and pepper, one-half of an onion minced, two tablespoons minced ham. Fill shells, bake 20 minutes and serve as a side dish.

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KOHLRABI

Boil the leaves in salt water until tender; when done drain and pour cold water over them. Squeeze out all the water and chop fine. In a spider have some hot fat, in this brown a little finely chopped onion and mix in this the chopped leaves. Peel the Kohlsabi quite thick, slice thin and simmer in hot fat until tender. Mix all together, season with salt, pepper and little ginger, also add a little soup stock.

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MACARONI WITH CHEESE AND TOMATO

Boil macaroni in salt water about 20 minutes. Remove from fire, drain and place layer of macaroni in bottom of buttered baking dish; cover with

layer of cheese cut fine or grated, and some chopped green pepper. Repeat until dish is filled and pour over this one can tomato soup thinned with a little water or milk. Bake slowly in moderate oven.

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MACARONI WITH CHEESE ON TOAST

Have ready a cup of macaroni which has been boiled in salted water and cut up rather finely. This means a cup after cooking, not before, and the pieces should be half an inch or more in length. Melt a tablespoon of butter in a skillet, and add one tablespoon of cornstarch and stir until well mixed. Add gradually half cup of sweet thin cream and cook 2 minutes. Add quarter teaspoon of salt, a dash of cayenne pepper, and quarter teaspoon of mustard. Into this sauce stir first your macaroni, then half pound of mild American cheese, grated. Stir and simmer gently until the cheese has melted, then turn the mixture out on triangles of toasted bread. Serve at once.

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MUSHROOMS AND BACON

Pick the mushrooms carefully and stew for a few minutes in a little brown sauce or stock and one tablespoon butter, have ready some rounds of hot buttered toast and crispy fried slices of bacon; on each slice of toast place a slice of bacon and on that a mushroom, or if small two or three, sprinkle with finely chopped parsley and pour sauce around.

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OYSTERS ON MUSHROOMS

Saute in butter as many large mushrooms as there are people to be served. Put into the butter also medium sized oysters which have been washed and drained, and saute them until the edges curl. Cut in thick slices a large tomato or toast thin rounds of bread, lay one on each saucer that goes with a glass bell, on that the mushroom with the stem up, and around the stem lay the sauted oysters, and put bits of butter.

If the toast is used add a bit of oyster juice to the fat in which the oysters are sauted, and pour over the toast; season to taste, using a little tomato catsup, if toast is used, cover with a glass bell, and heat thoroughly in the oven. Saucer and bell should be set on a doily on a china plate, before the guest, and another plate set at the left hand above the serving plate, so that the bell can be removed and set upon it. The mushroom and oysters should be eaten with an oyster fork; with toast fingers if tomato is used in the dish.

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MUSHROOMS ON TOAST

Brown one large piece of butter and one-half onion cut fine. Add a few mushrooms to the above. Then scramble as many eggs as desired and mix with mushrooms, add parsley and serve on toast.

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APROPOS OF MUSHROOMS

Where they are lacking from the larder when needed to give a little spice of extra elegance and a good substitute which is little known. Try fried radishes, peeled and browned, in plenty of butter. When brown and tender add to the steak, and the similarity of the flavor will be a surprise.

STEWED MUSHROOMS

Put small mushrooms in a saucepan with a little water and stew for 15 minutes. Add butter and salt and flour to make as thick as cream and let boil for a few minutes more. When ready to serve add two teaspoons of cream. Serve on toast.

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MUSHROOMS AND TOMATOES

A quick and simple mushroom entree is where the little fungi are served with tomatoes. The canned love apples are available for this dish when the fresh cannot be had. Take half a can of the thick part of tomatoes (when the fresh are used, one pint), add a teaspoon of paprika with the like amount of salt. Simmer till it thickens, now add a dash of onion juice and half a can of the mushrooms. Cook 10 minutes and serve with sandwiches made of whole wheat bread with filling of chopped olives and mayonnaise.

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MUSHROOM PATTIES

For six shells allow half a pound of mushrooms. Wash and peel them and cut into slices. Cook one tablespoon of butter and one of flour together in a sauce pan until well blended; then add half a cup of white stock and half a cup of cream and stir together until perfectly smooth. Add the mushrooms and stir slowly for 15 minutes. Season with a teaspoon of lemon juice, a grating of nutmeg and cayenne pepper to taste. Heat the patty shells in the oven, fill with the mixture, pour any that may remain around them, serve hot.

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PARSNIPS

Boil until tender in a little salted water; skin them, cut in strips, dip in beaten egg, and fry in melted butter or fat.

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BAKED PEPPERS

For each pepper use one raw tomato, one small onion, one-fourth small green pepper. Chop fine and add enough cracker or bread crumbs to thicken like dressing. Remove seeds and core and stuff peppers and add a teaspoon of butter. Bake until done.

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GREEN PEPPERS STUFFED WITH CAULIFLOWER

Select medium sized peppers, cut off tops, remove seeds and cut off stems so peppers will stand up. Fill with creamed cauliflower that has been well seasoned, and stand them up in a baking pan and bake from 20 to 30 minutes or until peppers are well cooked and tender. Save enough flowerettes of the cauliflower hot, to stick one in the center of the opening of the top of each pepper.

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GREEN PEPPER, TOMATO RICE

Cook a cup of rice, mix with two cups of cooked tomatoes, properly seasoned. Cut off the tops of half a dozen large peppers, take out the seeds and the large veins and drop the peppers in boiling water for 10 minutes. Then fill with the mixture, sprinkle over the top grated cheese and bread crumbs. Put a bit of butter on top and bake 15 minutes or until browned over the top.

POTATO CROQUETTES

Boil potatoes and mash or put through the ricer. To each pint of potatoes add a level tablespoon of butter, a teaspoon of salt and a beaten egg. Mix and add if necessary two or three tablespoons of hot cream or milk. Shape on a board on which a few fine crumbs have been scattered, roll in beaten egg, to which a large tablespoon of milk or water is added, then again in the crumbs and fry in fat which is smoking slightly in the center. If the fat is kept at the right temperature the croquettes should not crack or soak fat. It is best to put in only a few at a time, that the heat may not be too much reduced.

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POTATOES AU GRATIN

Slice one quart of cold boiled potatoes. Put layer of potatoes in a baking dish, season with salt and pepper and grated cheese.

Make a white sauce of one pint of milk and one tablespoon of flour and one tablespoon of butter. When this reaches the boiling point or becomes thick pour over the potatoes and bake for 30 minutes.

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BAKED POTATOES

These baked in their skins will always come out more dry and mealy if a small piece be cut off one end to allow steam to escape in the cooking. Also greece the skins and the potatoes will remain soft and the skins will come off easily.

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BAKED POTATOES WITH EGGS

Six potatoes

Six tablespoons grated cheese

Six eggs

Six teaspoons butter

Bake potatoes, when done cut off top, remove half of the inside and drop in a raw egg, salt and pepper to taste, drop in tablespoon of grated cheese and one teaspoon of butter. Put in hot oven for 5 minutes.

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POTATO DROPS

Boil potatoes in jackets very dry. After removing from water place in oven a few minutes to dry thoroughly, then remove peeling. Next day grate the potatoes. To each large potato allow one egg, beat the whites very stiff, mash the yolks with the grated potatoes and season with salt and pepper, then add the whites. Allow one teaspoon to each potato drop and fry in hot butter or lard as doughnuts. Serve with fish.

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POTATOES WITH CHEESE SAUCE

Mash potatoes and form in conical shapes. Pour over them a cheese sauce made by adding grated cheese to a thin cream sauce. Add a bit of salt and paprika.

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POTATO DUMPLING

Cut up bread into dice and brown in butter to be put in center of dumpling. Cook six potatoes with jackets on. Pee and mash. Add salt, lump of butter, two eggs, about one cup of flour. Mix well, then take browned bread and roll in above mixture, forming small dumplings. Boil salt water, drop dumplings in and boil about 5 to 8 minutes.

CHEESE POTATOES

Six potatoes, one tablespoon milk, one tablespoon melted butter, one tablespoon grated cheese. Salt and pepper to taste.

Wash and bake potatoes, cut in halves, scoop out, being careful not to break shells. Put through ricer, add milk, butter, cheese, salt and pepper. Return mixture to shells and brown well.

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SWEET POTATO CROQUETTES

Two cups well seasoned sweet potatoes, two yolks of eggs, one tablespoon chopped parsley, one and a half tablespoons butter, dash cayenne and nutmeg.

Stir over fire until potatoes leave side of pan. When cold form into small croquettes, roll in egg and bread crumbs and fry in hot fat to an amber color.

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FRENCH FRIED POTATOES

Peel and slice the potatoes lengthwise about an eighth of an inch thick, let them remain in cold salted water for an hour or longer, dry in a cloth and fry in hot deep fat. Do not put too many in at a time; when brown take out and drain, sprinkle with salt.

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CANDIED SWEET POTATOES No. 1

Peel and cut potatoes lengthwise. Put in pan, dot generously with pieces of butter, sprinkle with brown sugar, a little maple syrup, and two cups of water. Put in oven and cook until tender and brown.

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CANDIED SWEET POTATOES No. 2

Boil sweet potatoes till tender, when cold slice thinly lengthwise, place in buttered baking dish, sprinkle over two tablespoons of brown sugar, and dot with bits of butter. Put on another layer and repeat with butter and sugar. Pour over the top four tablespoons of sherry wine. Bake in quick oven till brown. Serve in dish they are baked in.

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DUTCH POTATOES

Peel good sized potatoes. Take apple corer and make a funnel through lengthwise. Take frankfurters and draw through potatoes. Place in dripping pan and lay a blanket of bacon on each potato. Pepper lightly and bake until potatoes are tender, baste once in awhile with dripping and hot water.

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SOUTHERN SWEET POTATOES

Boil six medium sized potatoes till nearly done, peel, and cut the long way in one-half inch slices. Fill a baking dish with layers of slices thickly covered with brown sugar and bits of butter. Pour over one-half cup of boiling water and cook in hot oven 20 to 30 minutes.

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GLAZED SWEET POTATOES

Peel freshly boiled sweets and lay in a greased dripping pan and a good oven. As they begin to crust over, baste with butter, repeating several times as they brown. When glossy and of a golden color serve.

STUFFED SWEET POTATOES

Bake six large, well shaped potatoes. Cut in two lengthwise. Scoop out contents and to them add a generous quantity of butter, pepper and salt to taste, and a little cream or milk. When beaten light and smooth, refill shells, heaping up roughly, brush with butter, and brown in a hot oven.

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SWEET POTATO PINEAPPLE

Boil, peel and mash five good sized potatoes. Add one large tablespoon of butter, one teaspoon of salt, one tablespoon of best brown sugar, and a dash of grated nutmeg and mace. Mold into the shape of a pineapple on a greased pie plate. With the tip of a teaspoon make the little depressions resemble those of the pineapple and put into each a tiny bit of butter. Brown in a hot oven.

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POTATOES ROASTED WITH MEAT

Wash and pare potatoes of uniform size. One hour before the roast is done put them in the pan with the meat and baste every 10 minutes with the drippings.

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CROQUETTES

To two cups hot riced potato add three tablespoons butter, one-half teaspoon salt, dash of pepper, and a beaten egg. Shape in croquettes, egg, and crumb, and fry in deep fat.

* * * * *

GEORGIANNAS

Season one pint mashed potato with one-half teaspoon salt, one-quarter nutmeg grated, one-half teaspoon cinnamon, two tablespoons each cream and butter. Mix well, add two beaten eggs. Bake in buttered individual molds till brown.

* * * * *

BROWN SWEET POTATOES

Boil till they can be pierced with a fork, but not till tender. Remove skins, dust with sugar, roll in melted butter and brown in the oven.

* * * * *

LYONNAISE POTATOES

Put one and a half tablespoons of butter in a frying pan. When melted add a scant tablespoon of chopped onion; let it slightly color, then add two cups of cold boiled potatoes cut into dice. Stir until the potato has absorbed all the butter and become slightly browned; then sprinkle with salt, pepper and a tablespoon of chopped parsley. Mix well and serve very hot.

* * * * *

POTATO PUDDING

To each potato one egg, stir yolks of eggs with little sugar, grate potatoes and mix very lightly, add a little lemon rind and juice and very little salt; grease spider and bake 30 to 45 minutes.

* * * * *

SWEET POTATO PUFF

Put four cups of mashed sweet potato over the fire with the beaten yolks of two eggs, one-half cup of cream, one teaspoon of salt, mix well, remove from the fire, add the stiffly beaten whites of the eggs, heap into a

conical loaf on a buttered pan, brush with the white of egg and melted butter and brown in a hot oven. Can also be baked in well buttered individual molds and turned out on a platter when done.

* * * * *

POTATO SHALET

Peel and cut raw potatoes in dice shape. Brown an onion in butter or suet and put in potatoes and cover with water. Let boil until tender. While they are boiling soak two or three slices of white bread, then squeeze dry as possible, then add one egg, salt and pepper and add this to the potatoes. Then take a baking dish with two tablespoons of fat heated, turn in the contents, bake for 1 hour. Serve with apple sauce.

* * * * *

SCALLOPED POTATOES

Slice raw potatoes very thin; place in buttered pan a layer of potatoes, salt, pepper, and bits of butter, until pan is full; cover with milk and bake 1 hour, with pan covered, then remove cover and brown.

* * * * *

SARATOGA FRIED POTATOES

Cut potatoes into thin slices (a slaw cutter is very good for this). Put them in cold water over night with a small piece of alum to make them crisp. Rinse in cold water, and dry with crash towel; fry light brown in deep fat. Put in colander to drip. To be served hot, sprinkled with salt.

* * * * *

SARATOGA CHIPS

Cut in thin slices same as above, only lay in bowl and cover with chopped ice about 1 hour. Dry, fry and serve as above.

* * * * *

RICE WITH GREEN PEPPER

Wash and put in pudding pan that has been greased with drippings, one-half cup rice, one minced green pepper (seeds removed), one teaspoon salt, two tablespoons butter, and one cup of water. Steam 2 hours and 30 minutes over boiling meat or soup. This is an excellent substitute for potatoes.

* * * * *

SOUFFLE OF RICE

Cook four tablespoons of rice in a quart of milk with four tablespoons of sugar. When done remove from the fire, and when cooled, but still warm, add to it four yolks of eggs, six whites beaten to a stiff froth, and a tablespoon of vanilla. Mix well, and pour into a deep, buttered fireproof dish, sprinkle powdered sugar on the top and set in a good oven. Leave it until it has risen and browned, then serve immediately.

* * * * *

HOW TO BOIL RICE

The whole secret lies in plenty of water and rapid cooking. For a cup of rice which has been rinsed in cold water six cups of boiling water should be provided, and this should be in a saucepan and at a galloping boil when the rice is turned into it. The boil should be maintained and the rice should not be stirred. Shake the saucepan occasionally and if the rice seems inclined to stick loosen it from the bottom with a fork, but except for that leave it un-

touched until at the end of 20 minutes you find that a grain of it is soft between the fingers. Take it from the fire at once and drain off the water and either leave the rice in the saucepan at the back of the stove to dry off, as you would potatoes, or else turn it into a colander, set this over a pot of hot water, throw a clean cloth over the rice, and let it stand and steam until you are ready to use it. Every grain should be whole and firm, yet tender, and the grains should not stick together. Always use a fork to stir rice.

* * * * *

RICE CASSEROLE

Boil one cup of rice until tender. Chop fine half pound of any cold meat, season with salt, pepper, celery salt, and teaspoon of finely chopped onion. Add one beaten egg, two tablespoons cracker crumbs, and enough hot water to pack nicely. Butter a small mold, line bottom and sides with rice, then add the meat mixture and cover with rice. Steam 45 minutes. Loosen around edges of mold, turn out on platter, and pour tomato sauce over it.

* * * * *

SPANISH RICE

Put on one quart water to boil with one teaspoon salt, put two cups of rice in same and let boil until rice is cooked. Then put through a colander and let cold water run over it. Butter your pan with a good sized piece of butter. Put half the rice in pan, then add half a green pepper cut up very small, one-half pint tomatoes, and put on the first layer of rice. Then add other half, and add the other half of pepper and one-half pint of tomato and a good sized piece of butter. Cover this with bread crumbs and bake for 20 minutes. Put a little piece of butter on top of all.

* * * * *

RICE TOMATOES

One cup rice, one can Campbell's tomato soup, two green peppers, two stalks celery. Cover rice with lots of water, add salt and cook till soft. Then put in colander and pour cold water over same. Then add above ingredients and cook for about 10 minutes.

* * * * *

RICE AND CHEESE

Three-fourths tablespoon butter	Milk
Two and a half cups rice	Cayenne pepper
One-fourth pound mild cheese	

Cover bottom of buttered dish with cooked rice; dot over with butter, sprinkle with grated cheese and seasoning. Repeat, making three layers. Add milk to half depth of dish, cover with buttered bread crumbs and bake until cheese melts.

* * * * *

RISSOTO CREOLE

Three tablespoons butter, one cup rice, two and three-fourths cups highly seasoned brown stock. Canned pimientos.

Melt butter in hot frying pan, add rice and stir constantly until rice is well browned. Add stock, heated to boiling point, and cook in double boiler until soft. Turn on serving dish, garnish with pimientos cut in fancy shapes and cover with Creole sauce.

Sauce—Cook two tablespoons chopped onions, two tablespoons chopped green pepper, one tablespoon chopped red pepper or canned pimientos and

four tablespoons chopped fresh mushrooms with three tablespoons butter for 5 minutes. Add two tablespoons flour, one cup tomatoes, one truffle thinly sliced, one fourth cup sherry wine, and salt to taste.

* * * * *

SPAGHETTI

Bacon, cut in twelve to fifteen dices; one-half medium sized onion, one-half can tomatoes, one green pepper, cut up; about one-fourth package spaghetti.

Fry bacon in dices. Put in pot, add tomatoes, heat, then break spaghetti in long pieces and lay on top in layer, then layer of onions cut up, and sliced or chopped green peppers, another layer of spaghetti and another layer of onions, etc. Let cook slowly until ready to serve. Do not stir more than necessary. Do not cook spaghetti before using.

* * * * *

SPAGHETTI AND TOMATOES

One small package of spaghetti, one-half can of tomatoes, or half a glass of catsup may be used instead; one pound or more of steak ground or put through food chopper, four or five good sized onions, sliced or chopped. Cook the spaghetti in the usual manner in boiling salted water, and in another vessel have the other ingredients cooking at the same time. When the spaghetti is tender, throw all together and allow to cook for some time, seasoning to taste with salt and pepper, and a large tablespoon of butter. Superior to the usual way of cooking spaghetti. Serve hot.

* * * * *

SPAGHETTI—Italian

Cook one package spaghetti in boiling salt water for 20 minutes. Let one can of tomatoes come to a boil and strain. Add one grated onion, a little grated garlic, salt, paprika and one green pepper, chopped. Melt one tablespoon butter, with one tablespoon flour, when browned, add tomato mixture. Drain spaghetti in a colander and pour tomato mixture on spaghetti. Add grated American or green cheese.

* * * * *

SPINACH

One peck of spinach washed four or five times, let boil in two quarts of water until tender; drain, chop fine and prepare as follow:

Three tablespoons butter or other soft fat, heat and brown two onions cut fine, brown two tablespoons of flour in this, add spinach, season with pepper, salt and nutmeg, add one cup of soup stock or hot water, let cook for 10 minutes, add one egg, well beaten in to it. Serve with garnish of hard boiled eggs.

* * * * *

ITALIAN SPINACH PIE

Take leaves from a peck of spinach, put in kettle of salted boiling water, boil 3 minutes, strain them dry, and cut up. Add to it six beaten eggs, six tablespoons of Italian olive oil, one tablespoon of chopped parsley and garlic, salt and pepper to taste. A little grated nutmeg, a little onion juice, one-half cup of grated parmesan cheese. Mix all well in bowl and pour in a baking dish, and bake 30 minutes in a slow oven.

* * * * *

BRUSSELS SPROUTS

After washing soak in cold salted water for an hour or longer. Put the sprouts on to boil in salted water about 15 minutes, drain and serve with cream sauce or drawn butter.

BAKED SQUASH

Cut in pieces, scrape well, bake from 1 hour to 1½ hours, according to thickness of the squash. When done add salt, pepper and butter.

* * * * *

FRIED SQUASH

Peel and cut the squash into thin slices and sprinkle it with salt. Let it stand a few moments; then beat two eggs, and dip the squash into the egg, then fry brown in butter.

* * * * *

SUCCOTASH

Mix equal parts of corn, cut from cob, and any kind of beans; boil them separately; then stir them lightly together and season with butter, salt and add a little cream if convenient.

* * * * *

TO PEEL TOMATOES

If ripe tomatoes are dipped in boiling water for an instant, then placed in the icebox until mealtime the skin will slip off and the tomato will be harder and firmer than they are when done other ways.

* * * * *

BAKED TOMATOES

Cut out centers of tomatoes, chop with a few bread crumbs, add celery enough to flavor, also a little parsley, butter, salt, pepper. Fry two slices bacon brown and cut in small pieces and add. Fill tomatoes and place in baking pan with bits of butter. Bake slowly 1 hour. Fine served with fish or game.

* * * * *

BAKED TOMATOES WITH PEPPERS

Remove the seeds and partitions from two sweet peppers, put the peppers in boiling water for 5 minutes to parboil, then drain and cut in thin stripes. Cut firm, fresh tomatoes in halves, sprinkle with the peppers, dot with bits of butter and dust with pepper and salt. Place in well buttered pan and bake until done.

* * * * *

TOMATO CROQUETTES

Cook tomatoes with a slice of onion, a sprig of parsley, two cloves and a teaspoon of sugar. When this is done strain through a colander, add half as much cooked rice as tomatoes, one beaten egg, three tablespoons grated cheese, one tablespoon butter, salt and cayenne to taste. Cool, shape into croquettes, roll in crumbs, then in egg and again in crumbs, and fry in deep fat.

* * * * *

SCALLOPED TOMATOES

Scald and skin enough tomatoes to fill a quart baking dish, put a layer of tomatoes in the bottom of the dish, cover with a layer of fine bread crumbs, dots of butter, pepper and salt; place another layer of tomatoes and cover the top with a second layer of bread crumbs, closely packed, dotted over with butter, pepper and salt. Bake in a slow oven 1 hour or 1 hour and 30 minutes, until brown and packed down. Canned tomatoes can be used in the same manner, using only the solid tomatoes and cooking about 45 minutes— a little less in a quick oven.

TOMATO RICE

Stew the tomatoes and press through a coarse sieve; to one cup of this allow a half cup of rice, wash and boil in plenty of boiling water 20 minutes. Drain the rice thoroughly and mix with the tomatoes, adding salt and pepper. Set the sauce pan on one side, uncovered, to stew gently for 15 or 20 minutes. Add a small lump of butter and when it is melted serve. Do not stir rice around, lift it from the bottom with a fork to mix it.

* * * * *

STEWED TOMATOES AND CORN

Take one onion, a little piece of butter and brown in a stewpan, add tomatoes, and cut corn from the cobs, about six ears,; then add the corn, sugar, salt and pepper and a little thickening. Very good.

* * * * *

TOMATO AND CORN

Prepare a mixture as above; cut the tops from large smooth tomatoes, scoop out the pulp, add it to the corn, fill the tomatoes and bake half an hour in a quick oven.

* * * * *

PEPPERS STUFFED WITH CORN

For corn stuffing mix one cup of cooked corn with three tablespoons cracker crumbs, add salt and one egg, beaten with one-half cup of milk. Fill peppers two-thirds full, put covers on and bake. Choose peppers with thick pulp and thin skins.

* * * * *

FRIED TOMATOES

Select good, ripe, large tomatoes; slice them about one-eighth of an inch thick, pepper and salt them well, and roll them in some dry white flour, so you will have a thick coating on both sides; put them in plenty of hot fat in a skillet, brown them to a nicety on one side; now turn them over on the other side with a pancake turner and brown them on the other side. Be careful how you turn them, so they don't get all smashed up. Serve very hot.

* * * * *

FRIED TOMATOES ON TOAST

Dip slices of ripe tomato in pancake batter, fry until tender and brown; place each fritter on a slice of warm buttered toast and sprinkle with salt and pepper.

* * * * *

STEWED TOMATOES

Take one medium size onion, small piece of butter, and brown them, add one can of tomatoes, a little sugar, salt and pepper, let cook for a few minutes, then thicken with a little flour.

* * * * *

STEWED TOMATOES WITH CHEESE

Stew fresh tomatoes in beef or chicken stock, and add a cup of grated cheese and three well beaten eggs. Cook until it thickens, and serve at once.

* * * * *

STUFFED TOMATOES No. 1

Take as many nice tomatoes as you need, cut off tops, remove the centers. Drop nice fresh egg in each, season with salt, pepper and butter. Place in

deep pan, put water enough in the pan to half cover the tomatoes and bake 45 minutes.

* * * * *

STUFFED TOMATOES No. 2

Wipe, and remove thin slices from stem end of six medium sized tomatoes. Take out seeds and pulp, sprinkle inside of tomatoes with salt, invert and let stand 30 minutes. Cook for 5 minutes the following: Two tablespoons butter, with half tablespoon finely chopped onion, add half a cup finely chopped cold cooked chicken or other meat, half a cup of stale bread crumbs, tomato pulp, salt and pepper to taste. After cooking add one egg, slightly beaten and cook 1 minute. Refill the tomatoes with mixture, place in a buttered pan, sprinkle with buttered cracker crumbs and bake 20 minutes in a hot oven.

* * * * *

TURNIPS

Peel and slice turnips, put on to boil in cold water to which a little salt has been added. When tender, drain, mash, and season with butter, pepper and a pinch of sugar. If only a mild flavor of turnip is desired, use half potatoes and half turnips, and proceed as above.

Weights and Measures

WEIGHTS

Two tablespoons of liquid weigh, one ounce.
Two heaping tablespoons of powdered sugar, one ounce.
Two rounding tablespoons flour, one ounce.
One heaping tablespoon flour, one ounce.
One cupful of wet or dry material, one-half pint.
Two cupfuls of granulated sugar, one pound.
One cupful of butter, one-half pound.
One-half kitchen cupful, one gill.
One kitchen cupful, one-half pint.
Four kitchen cupfuls, one quart.
Two cupfuls granulated sugar, one pound.
Two and one-half cupfuls powdered sugar, one pound.
One heaping tablespoon sugar, one ounce.
One heaping tablespoon butter, two ounces or one-fourth cup.
Butter size of egg, two ounces or one-fourth cup.
Four cups flour, one pound.
One heaping quart, one pound.
Eight round tablespoons dry material, one cupful.
Sixteen tablespoons liquid, one cupful.

* * * * *

WHAT IS "ONE CUP?"

Young housekeepers are often at a loss when a recipe calls for a cup of anything, to tell what kind of cup to use or how much a cup measures.

The accepted measure is a stone kitchen cup and means that cup filled to the brim. It is equal to one-half pint.

A cup of solid butter, milk, chopped meat or granulated sugar is equal to about half a pound. A cup of sifted flour is equal to a quarter of a pound.

Helpful Suggestions

If jellies are becoming candied put a layer of pulverized sugar over top of jelly, cover with paper put on with white of an egg.

* * * * *

WHEN BAKING SWEET POTATOES

Save gas and time when baking sweet potatoes by placing a plate of water in the oven, and they will bake in half the usual time and will have much better flavor and the skins will not be so thick and dry.

* * * * *

Do not throw away cheese which has become hard and dry, but grate it and mix with enough cream to moisten. This, seasoned properly, makes delicious filling for tea or picnic sandwiches.

* * * * *

Do not have too hot an oven when baking custards, or the custard will become watery. Set the custard in pan of hot water and be sure the water does not boil during the cooking.

* * * * *

Brush the inside of a jelly mold with the white of an egg before using, and the jelly will turn out easily.

* * * * *

TESTING CUSTARDS

Always test a custard with a silver spoon or knife. When boiling custard the knife becomes thickly coated when done. In a baked custard the knife should come out clean.

* * * * *

SHORTCAKE HELP

Take a firm hold of a piece of silk thread at either end and draw it through cakes as you would a knife. It will not make it soggy like using a knife. This is especially good for splitting hot shortcake.

* * * * *

Baked potatoes are more quickly done if put in very hot salted water for fifteen minutes before baking.

* * * * *

TO AVOID ODORS WHEN COOKING GREENS

When cooking greens and cauliflower, always put a piece of stale bread crust in the saucepan as it will take away all the unpleasant smell. Take out with a spoon before taking up the greens.

* * * * *

When whipping cream add three or four drops—not more—of lemon juice, and it will soon become thick. A slight sprinkling of sugar also has this effect.

* * * * *

Put dumplings into boiling water one at a time; if dropped from a spoon dip spoon in water each time and the dumpling will slip off easily.

ADD LEMON JUICE

When using beef or mutton drippings, instead of butter for pastry, try beating it to a cream with a squeeze of lemon juice. This will take away the taste some people object to in dripping-made pastry, and makes it beautifully light and crisp.

* * * * *

Put pan of cold water in oven if oven is too hot. If baking a delicate cake one should use two pans, add one as the other is removed, and keep the oven at the right heat.

* * * * *

A little borax water boiled in the coffee pot once in two weeks will keep it sweet and bright inside.

* * * * *

KEEPING MILK

Milk may be kept sweet during the first warm days before ice is taken regularly by placing it in a shallow pan in which is an inch or two of water. Cover the bottles completely with a wet cloth so that the cloth touches water in the pan, and set in open window or wherever breeze, but no sun, will strike it. The cloth will remain damp, but the evaporation keeps the milk cool.

* * * * *

PREVENT SMOKE WHILE BROILING

When broiling meat in the gas oven the grease often catches fire and makes a most unpleasant smoke. This may be prevented by pouring water in the dripping pan, about an inch deep, before broiling the steak or chops. This causes the grease to float.

* * * * *

When preparing meringue add one-half teaspoon of baking powder to each, beaten white of egg. Will be wonderfully improved.

* * * * *

When making jam or marmalade add a piece of butter about the size of an egg before removing it from the fire. This makes the fruit look clear without skimming it.

* * * * *

PARING FRUIT

Grease the first finger and thumb before paring fruit or vegetables, and there will be no stain on them.

* * * * *

When making pie, the juice from the fruit very often soaks through the under crust, and spoils the appearance of it. This can be prevented by brushing the under crust over with the white of an egg.

* * * * *

TO TAKE "BLACK" OFF BURNED CAKE

A good way to take the "black" off cake when it is burned. Allow the cake to cool, and then take an ordinary grater and rub lightly over the burned surface. This will leave a light grown crust on the cake, so that it can be frosted, and is much better than cutting the burned part off with a knife.

* * * * *

To cut hard-boiled eggs in smooth slices, dip the knife in water.

If fowl is rubbed with fat or goose grease before roasting you will find it a great deal more juicy.

* * * * *

JELLY

Should not be put into the molds until it is on the point of setting. If this rule be observed there will never be any difficulty in turning out the most delicate cream jelly or Aspic.

* * * * *

MAKE TOUGH CHICKEN TENDER

Take an old chicken, and when dressed cover with a solution consisting of an even teaspoon of baking powder to each quart of water needed; leave it in this for 15 minutes, then wash well in lukewarm water and dry on cloth. When ready to cook, dust all over with baking powder, then salt and pepper in the usual manner, and fry, roast or cook in any way desired, and it will be found as tender and tasty as a young bird.

* * * * *

COCOANUT

To make cocoanut that has become hardened as fresh as new, place in a sieve over boiling water and cover tightly for about 5 minutes.

* * * * *

When running dates, figs, or raisins through a food chopper add a few drops of lemon juice to prevent the fruit from clogging the chopper.

* * * * *

When a recipe calls for both fruit and nuts, mix thoroughly before passing through the food chopper. There will be no clogging, as there would be if the fruit is chopped alone.

* * * * *

RUST ON WHITE GOODS

Put the garment or article on which there is rust, into water in which a few teaspoons of cream of tartar have been stirred. Boil it for a few minutes. The rust will disappear.

* * * * *

To exterminate ants from the larder, wash the shelves, then dip a small paintbrush in a little pure carbolic acid and smear along the edges of the shelves and bottom of the door. This will not leave an unpleasant odor, and will drive the ants out.

* * * * *

USEFUL IN KITCHEN

A sanitary and useful article for the kitchen is a pair of surgical scissors, as they are easily taken apart and cleaned.

* * * * *

EGG HELP

Add a pinch of cream of tartar to the whites of eggs while whipping. This will prevent them from falling after they are whipped.

* * * * *

Add a few grains of rice to the salt when filling the shakers, and there will be no clogged shakers, no matter how damp the salt becomes.

Pickles may be kept from becoming mouldy by laying a little bag of mustard on the top of the pickle jar.

* * * * *

To keep a coffee pot sweet put a tablespoon of baking soda into it. Fill it two-thirds full of water and let it boil for an hour. Then rinse very thoroughly. If this is done about once a week, the pot will always smell fresh and clean.

* * * * *

SALT FISH

Soak salt fish in salt water instead of fresh and the rancid, strong taste usually so difficult to remove, will be entirely gone, and the fish will be more palatable than when soaked in fresh water.

* * * * *

TO DETECT MUSHROOMS FROM TOADSTOOLS

Without eating and waiting for results, peel an onion and put it with the mushrooms while being cooked. If the onion remains white, eat with confidence, but if it turns black it is not fit to eat.

* * * * *

Always put scrubbing brushes to dry with the bristles face downwards. This lengthens their lives considerably, as if dried the other way the water naturally soaks into the wood and rots the bristles.

* * * * *

If the sugar and water which one has boiled for frosting grains, a teaspoon of butter added will make it smooth and creamy again.

* * * * *

When peeling onions hold a cork between the teeth and the eyes will not become affected.

* * * * *

After washing cut glass in the usual way in soap and water rinse in water in which a little washing blue has been dissolved. After drying polish with tissue paper. This imparts a fine brilliancy, which quite repays one for the little extra trouble taken.

* * * * *

To remove fruit stains from tablecloths and serviettes, apply powdered starch to the stained parts and leave for several hours until all the discoloration has been absorbed by the starch.

* * * * *

SHELLING NUTS

To remove pecan meats whole, pour boiling water over the nuts and let them stand until cold. Then stand the nut on end and crack with a hammer, Striking the small end of the nut.

* * * * *

Put can of condensed milk on ice for couple of days; also chill bowl, and you will find same whips like whipping cream.

* * * * *

Add a tablespoon of ice cold water to all cakes after thoroughly mixed. You will find same a great deal lighter.

WHEN USING DOUBLE BOILER

If you want to rush the contents in the inner vessel of your double boiler, add some salt to the water, one-half teacup to two quarts of water. Boiling salty water generates quickly a strong heat.

* * * * *

TO KEEP PARSLEY FRESH

Wash parsley well, put in mason jar, seal, and stand in refrigerator. This will keep for weeks. Celery tops can be kept the same way.

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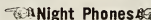
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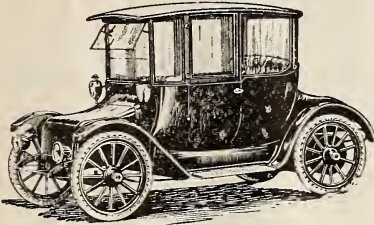
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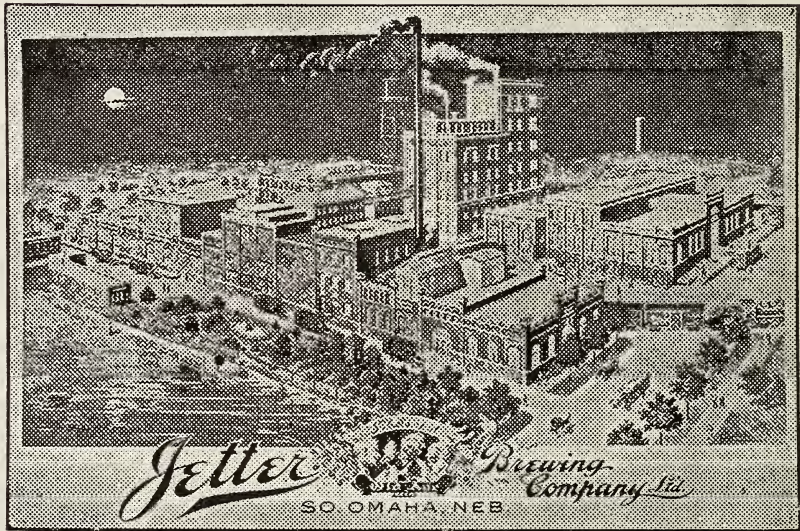
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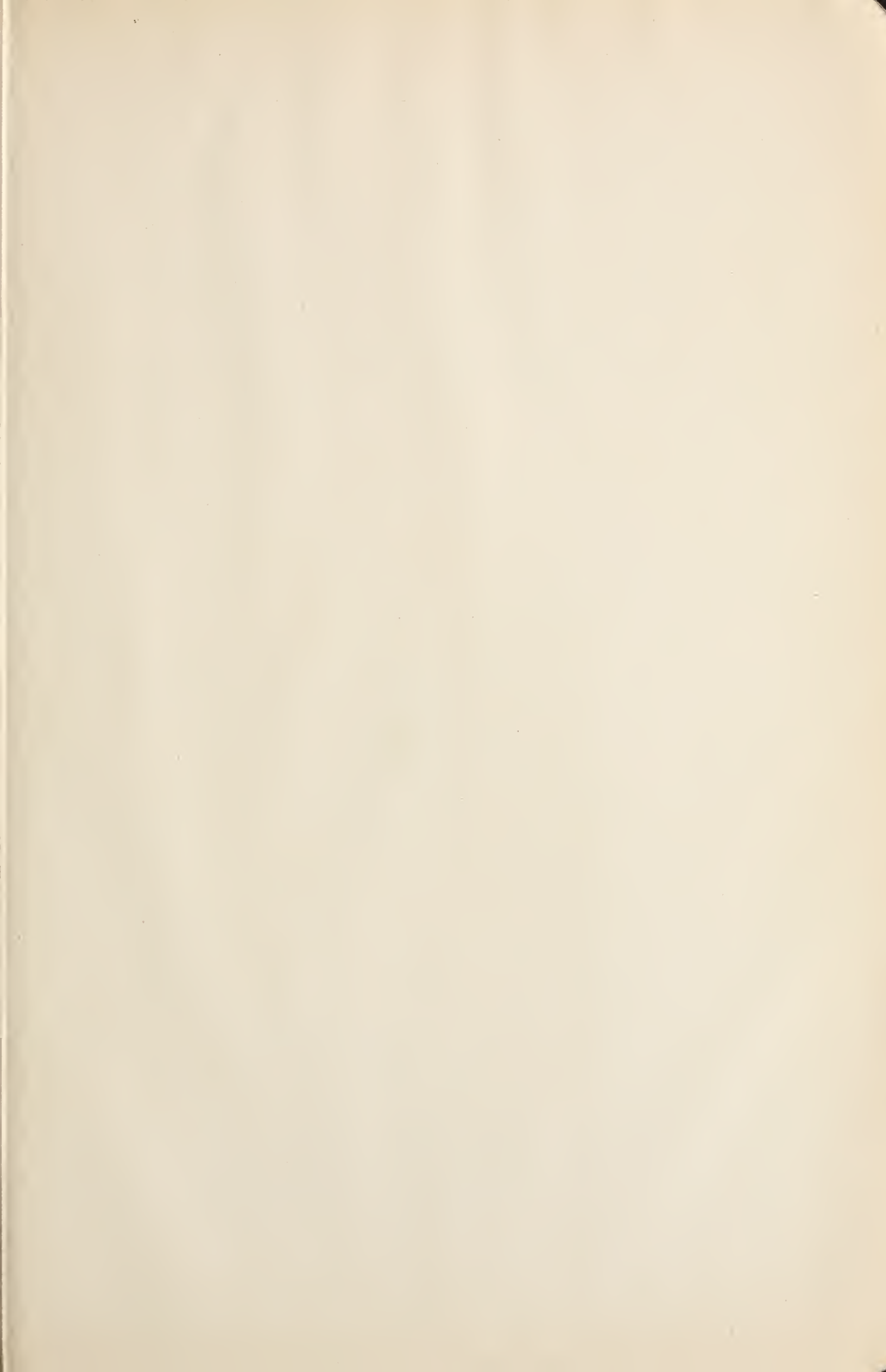
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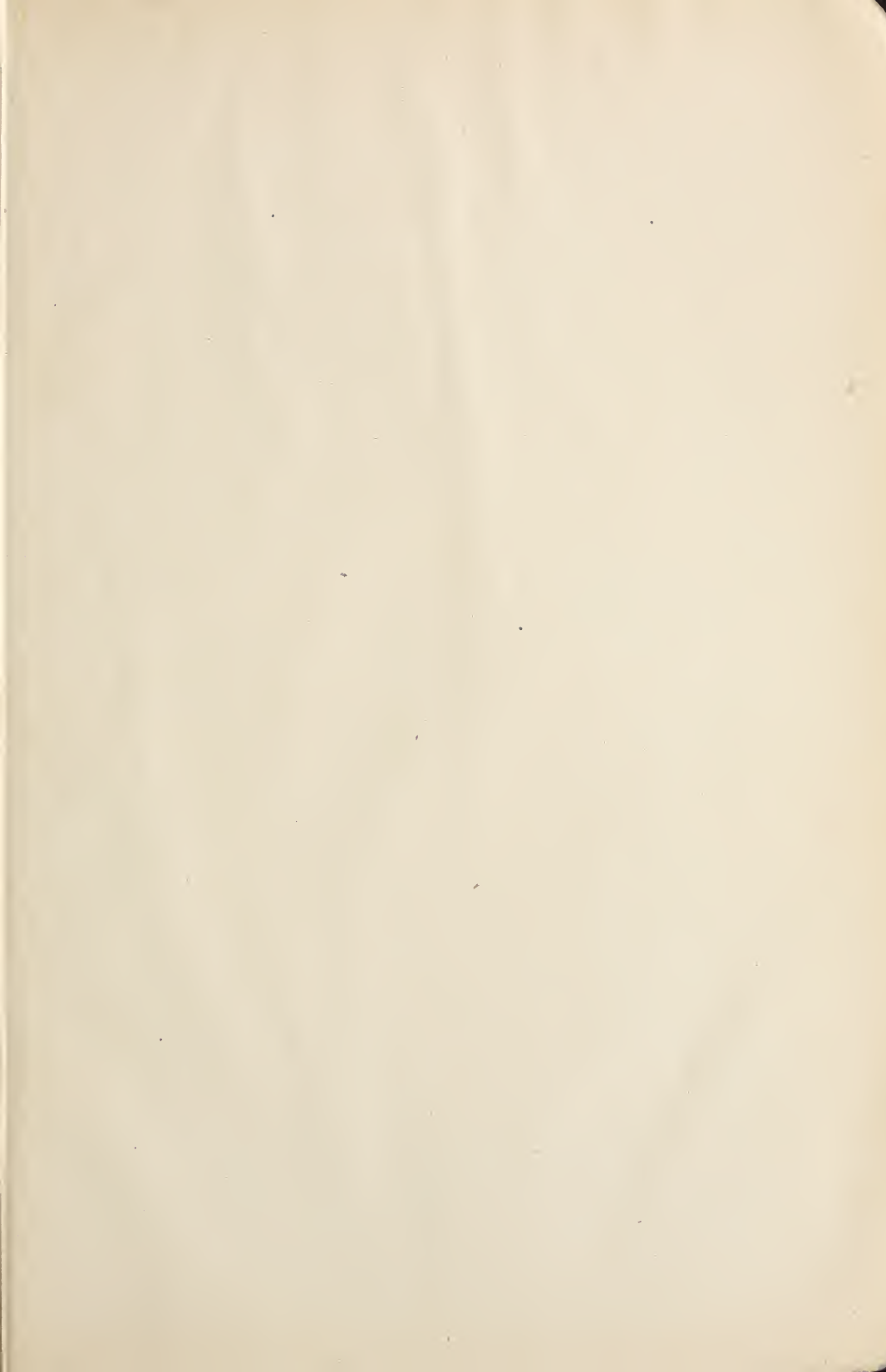


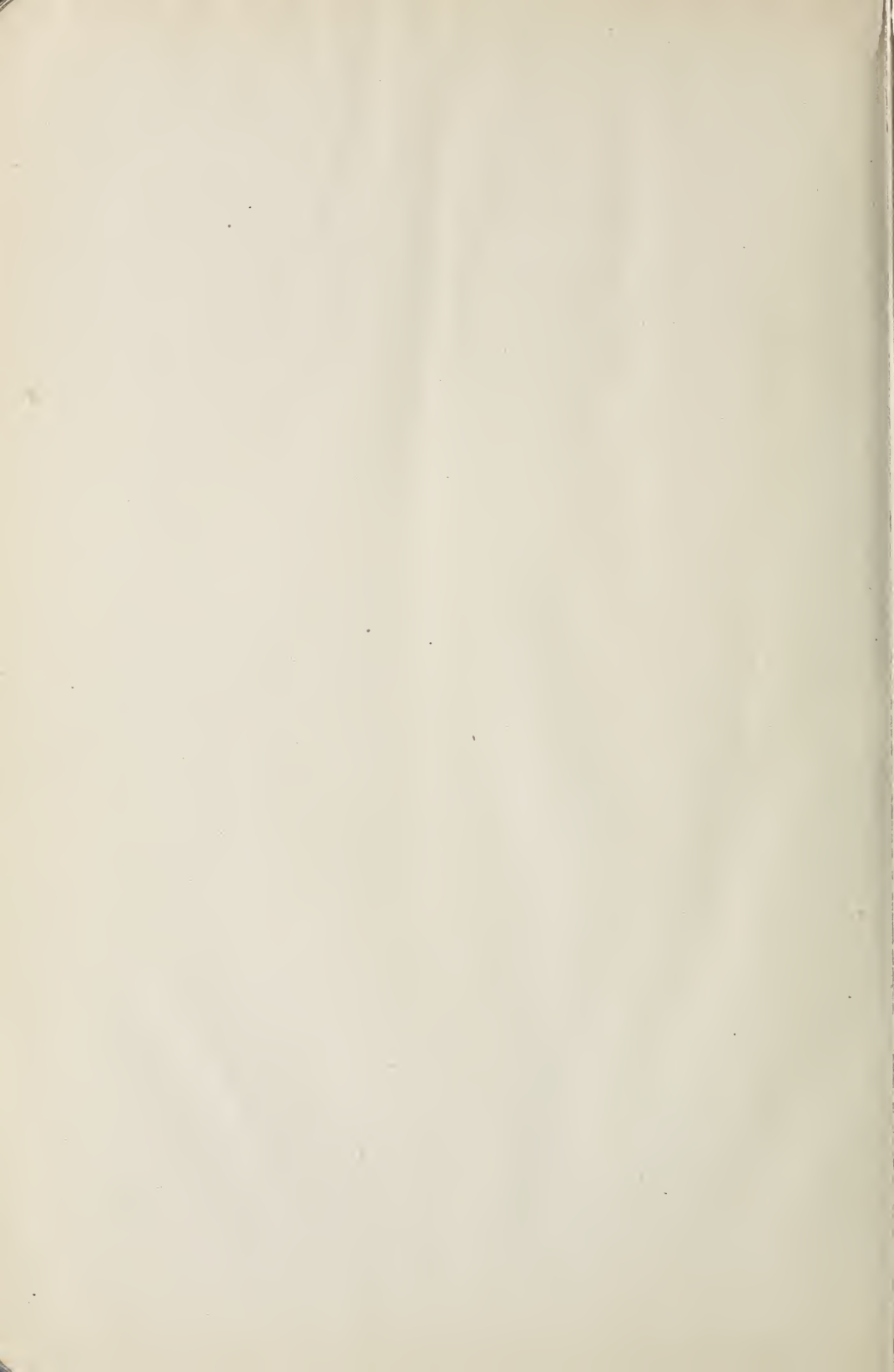














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