



**FOOD** *for*  
**THOUGHT**

3 7 5

**GUARANTEED  
RECIPES**



Class TX715

Book D 285

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# FOOD FOR THOUGHT

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375  
Guaranteed  
Recipes

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" "  
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TX 715

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To the Friends,  
whose assistance  
has made the  
compiling possible,  
this book is lov-  
ingly dedicated





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**A P P E T I Z E R S**

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**OYSTER OR CLAM COCKTAILS.**

Place from eight to ten small oysters in glasses, and pack in ice.

Make sauce of one tablespoonful Worcestershire, two of catsup, two of horseradish, juice of one lemon, a dash of cayenne, and salt to taste. Pour over oysters (or clams) and serve.

**ANCHOVY TOAST.**

Toast six thin slices of bread, cut round; butter well, and spread with anchovy paste, then put in oven to keep warm. Put in sauce pan a tablespoonful butter, with which is mixed a coffeespoonful dry mustard, two tablespoonfuls tomato sauce, one of Worcestershire, and one teaspoonful mushroom sauce. When thoroughly hot, and smooth, lay in slices of four hard-boiled eggs; sprinkle them with salt and cayenne, and when hot, put on the warm slices of toast, and pour the sauce over them all. Garnish with thin slices of lemon and parsley.

**DEVILED SARDINES ON TOAST.**

Remove skins from one-half dozen sardines, and then pound to a paste. Pound the yolks of three hard-boiled eggs; rub together with sardines; add one teaspoonful salt, one-eighth teaspoonful white

pepper, a dash of cayenne, and a tablespoonful finely chopped parsley. Mix all well together, and spread on buttered toast. Stand in the oven until thoroughly hot, then serve.

#### **CANAPE OF CAVIAR.**

Toast some thin slices of bread a golden brown; butter slightly on one side; spread over it a light layer of caviar. Put on plate, and garnish one side with chopped onions, one with chopped parsley, one with the chopped white of an egg, and the other with the chopped yolk. Serve with thin slices of lemon.

#### **GRAPE FRUIT.**

Cut grape fruit in half, and remove seeds. With a sharp knife, loosen the pulp, but do not take out of skin. Be careful not to cut the fiber, as it will make the fruit bitter. Fill with pulverized sugar, pushing it down well with a spoon. Put one tablespoonful maraschino in each half, and in the center place some of the cherries.

#### **STRAWBERRIES WITH MADEIRA WINE.**

Clean two quarts of best strawberries; add one cupful granulated sugar, and one-half a cupful Madeira wine. Stir well together, and let stand on ice for two hours before using. Serve in tall glasses.

#### **AMBROSIA.**

Three sweet oranges, peeled and cut in dice, one small pineapple, peeled and cut in dice, one small cocoanut grated; alternate layers of orange and pineapple with grated cocoanut, and sprinkle each layer with pulverized sugar. Over all pour the juice of two lemons, and let stand two hours. Serve in tall glasses.

### **WATERMELON PUNCH.**

Cut balls, with potato scoop, from center of watermelon; pile in a pyramid in glasses, and put two tablespoonfuls claret or Madeira wine over the fruit in each glass. Chill thoroughly, and when ready to serve, dust with pulverized sugar.

### **PINEAPPLE AU NATUREL.**

Take a ripe pineapple; wash and wipe dry, but do not peel. Cut in slices an inch thick, and take the core from each slice. Cut slices in pieces, pointed at the center, and an inch wide at the peel. Make a pyramid of powdered sugar in center of plate, and surround it with the pieces of pineapple.

### **ORANGE MINT.**

Remove the skin and all the white from four large oranges; cut in one-fourth inch slices, and the slices into cubes of uniform size. Add equal quantity of pineapple, cut into same size cubes. Sprinkle with four tablespoonfuls powdered sugar; add two tablespoonfuls finely chopped mint, one of lemon juice, and one of pineapple juice. Chill thoroughly; serve in tall glasses, and garnish each with a sprig of mint.

### **PINEAPPLE AU VIN BLANC.**

Select a ripe pineapple; pare, slice, and cut in dice. Put a layer of pineapple in a dish, then one of sugar, and continue in this manner till all the pineapple is used. Pour over this enough white wine to cover, and let stand two hours. When ready to serve, stir well; put in tall glasses and cover with pounded ice.



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## SOUPS

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### SOUP STOCK.

Three pounds lean beef, one small shank of beef, veal and mutton, two small carrots, two turnips, two small onions, some celery tops, two bay leaves, salt, and six quarts water. Boil slowly for six hours, then strain through a sieve. Let stand over night to congeal; skim off all the grease. Can serve as clear soup by seasoning, and adding sherry or Madeira to taste.

### CREAM SOUP.

One pint of cream, one pint of milk, one cup tomato boiled one-half hour in one pint of water with two small onions and some celery tops. Add one-half teaspoonful soda to tomatoes and strain. Mix one tablespoonful butter with two of flour; add cream and milk, then tomato mixture. Season with salt and pepper.

### MUSHROOM SOUP.

Two cups beef stock, one small onion, one sprig parsley; simmer for half an hour, then add one-half can mushrooms sliced, and cook twenty minutes. Blend one tablespoonful butter with one of flour, to which add one cup of milk, and stir till smooth. Season with salt, pepper and one teaspoonful kitchen bouquet. Add this to soup and serve, with whipped cream on top.



### **CREAM TOMATO SOUP.**

Blend together one tablespoonful butter and one of flour; add one pint of cooked and strained tomatoes, in which has been dissolved one-half teaspoonful soda. Add one pint of boiling milk, and season with salt, pepper and one teaspoonful Worcestershire sauce. Do not let boil. Serve with whipped cream on top.

### **TOMATO PUREE.**

Put two quarts of tomatoes in a saucepan, with one small onion sliced, one bay leaf, two sprigs of parsley, one saltspoonful pepper and six cloves. Cook uncovered until reduced one-half; strain through a purée sieve; return to fire and add a little at a time, two tablespoonfuls butter, and salt to taste.

### **CREAM OF SPINACH.**

Clean thoroughly, then cook one-half peck of spinach in one pint of water half an hour. Put through a sieve. Blend together one tablespoonful butter and one of flour; add one pint of milk, and when thoroughly smooth, the spinach. Season with salt and pepper.

### **CREAM OF OYSTER.**

Put one quart of oysters in a sauce-pan over the fire in their own liquor and allow them to come to a boil. Drain them and chop the white part very fine. Strain the liquor, then add the chopped oysters, return to saucepan and simmer for a few minutes. Blend two tablespoons of butter with two level table-spoons of flour, add one pint of milk, and stir till smooth. Add the chopped oysters and their liquor. Season with salt and pepper, and just before serving, beat well into the soup one cupful of whipped cream.

**CREAM OF MUSHROOMS.**

Wash and peel one pound of fresh mushrooms. Discard stems and chop the rest fine, then put in a saucepan with one pint water, cover and cook twenty minutes. Blend together two tablespoons of butter with two level tablespoons of flour; add one pint of cream and stir till smooth; add the mushrooms and their liquid; stir well together; season with salt and pepper, and serve with a tablespoon of whipped cream in each dish.

**ONION SOUP.**

Slice a large Spanish onion, and fry in two tablespoonfuls of butter. Add two tablespoonfuls flour and when blended, one quart of stock and a few sprigs of parsley. Season with salt and pepper, and boil fifteen minutes; strain and pour over the beaten yolks of two eggs, and serve with croutons.

**ONION SOUP AU GRATIN.**

Mince three white onions very fine, then fry them in one tablespoonful butter till a golden brown. Add one tablespoonful flour and when blended, one quart of bouillon; stir till smooth, then cook ten minutes. Season with salt and pepper; put slices of toast on top of soup; sprinkle well with Parmesan cheese and brown in oven. Serve very hot.

**POTATO SOUP.**

Boil four potatoes in salt water and when done, drain and mash fine. Put one tablespoonful butter in a skillet with one small onion, chopped fine, and stir till a golden brown. Add one tablespoonful flour and the mashed potatoes and thin it with one quart soup stock. Strain, then put back on fire and let boil up once; add seasonings, then serve.

### **CREAM OF CAULIFLOWER SOUP.**

Take a solid head of cauliflower; scald it to take away strong taste; separate the flowers and boil in beef broth. When soft, mash through colander or sieve and add salt and pepper to taste. Let boil again and while boiling, put in three-fourths cupful cream, taking from fire immediately. Serve with croutons.

### **BLACK BEAN SOUP.**

Soak one-half pint of black beans over night. Put them on to boil in three pints of water, to which add a pinch of soda. When the beans begin to soften pour off the water and cover with same quantity again; add one-fourth pound of bacon or ham, cut in small pieces, one onion, sliced, and three cloves. Boil till beans are soft, then put through sieve, and thicken with one tablespoonful butter rubbed with one of flour.

### **CORN SOUP.**

Put a can of corn through the meat grinder, using finest knife. Blend together two tablespoonfuls butter and two of flour; add one pint of milk; stir till smooth, and add the corn. Allow it to cook in double boiler for fifteen minutes; season with salt and pepper, and just before serving, stir in the well-beaten yolk of an egg.

### **HASTY SOUP.**

Blend one tablespoonful butter with two of flour and stir in one pint and one-half of boiling milk. Season with salt, pepper, one teaspoonful chopped

parsley and one teaspoonful kitchen bouquet. Chop fine, one small can salmon, freed from skin and bone; add to the milk; allow to boil up once and serve.

### **SOUTHERN BLACK BEAN SOUP.**

Take a full pint of black beans and wash them thoroughly. Pour over them enough water to cover and soak over night. Next morning do not pour water off, but add three quarts more, and a soup shank. Put on the fire and let cook slowly six hours; put in cayenne and salt to taste, and one-half hour before it is done, add a teaspoonful of ground allspice. When done, put beans and liquid through a colander. It needs no other thickening. Flavor with a little sherry; serve with thin slices of lemon, and hard boiled eggs in each dish.

### **PUREE OF SPLIT PEAS.**

Wash clean, then soak one pound, of green split peas over night. In the morning put them on to cook in one gallon of cold water, adding one carrot, one onion, a sprig of parsley, one bay leaf, two cloves and half a pound of salt pork. Let cook slowly till peas are tender, then remove vegetables and put peas and liquid through a sieve. Put soup on fire again and, after it boils, skim well. Season with salt and pepper and serve with croutons.

### **GREEN PEA SOUP.**

Shell one-half a peck of green peas; then boil pods in two quarts water one-half hour. Strain off water and cook the peas in it until tender, then put liquid and peas through a sieve. Blend one tablespoonful

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butter with one of flour, add one-half pint cream; and when smooth, the peas and their liquid. Season with salt and pepper.

### **DELMONICO BOUILLON.**

Take six pounds of beef cut in small pieces; pour over it six quarts of water and let stand all night. The next day set on stove and let simmer slowly, until all the strength is extracted. The last hour add the vegetables and other ingredients: one onion, two sprigs parsley, one small carrot, one-half a small parsnip, one-half a stalk of celery, two bay leaves, three cloves, six whole grains of pepper, some salt and two blades of mace. When sufficiently reduced, strain and let stand all night. Next day remove cake of fat, and mix into soup the beaten whites of two eggs and boil quickly for a moment. Remove from fire, skim carefully and strain through a jelly bag.



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F I S H

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**OYSTERS A LA NORMANDIE.**

Take forty oysters; season with pepper, salt and butter size of an egg; heat well in their own liquor. When oysters begin to curl, take out with skimmer and pour hot liquor over the following: yolks of six eggs well beaten, juice of one lemon, one-half a Spanish onion grated, and two tablespoonfuls chopped parsley. When mixed, put on stove and stir till thick. Replace oysters, and when hot, serve at once on toast.

**OYSTERS A LA POULETTE.**

Blend one tablespoonful of butter with one of flour and add one cup of bouillon. When smooth, season with salt, cayenne and juice of half a lemon. Beat yolks of four eggs with one cup of cream, and add to sauce. Have forty oysters cooked in their own liquor till edges curl; drain; pour sauce over them and cook all five minutes. Add one tablespoonful chopped parsley and serve at once.

**PIGS IN BLANKETS.**

Take large oysters and wipe dry. Wrap each one in very thin slices of bacon and fasten it to the oyster with toothpicks. Fry in hot skillet till bacon is brown and serve on toast.

**PANNED OYSTERS.**

Have saucepan hot; drain the oysters and cook them in the pan, on both sides, for a few minutes.

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Then pour oysters, and the juice that cooks out of them, into hot melted butter, salted and peppered. Have toast on a hot platter; pour oysters, broth and butter over each piece and serve as quickly and as hot as possible.

### **SCALLOPS AND OYSTERS.**

One pint of scallops, one pint oysters, steamed. Blend one tablespoonful butter with two of flour; add one-half pint of cream; season with saltspoonful of salt, a dash of cayenne, juice of one-half a lemon. Add, at the very last, the well-beaten yolks of two eggs. Mix sauce with scallops and oysters and serve on thin slices of toast.

### **OYSTERS A LA NEWBURG.**

Heat one cup milk in saucepan. Rub one large tablespoonful of flour into two large ones of butter, and stir into milk. Rub the yolks of three hard-boiled eggs smooth with one cup of cream, and add to hot mixture. Stir till thick and smooth; add one-half teaspoonful salt and red pepper to taste. Cook forty oysters in their own liquor with one level teaspoonful salt, until edges curl, then drain; add to cream and serve at once.

### **FRICASSEE OYSTERS.**

Cook one quart oysters in their own liquor till edges curl, then remove from broth. Blend one tablespoonful butter and one of flour in saucepan; add oyster broth and boil ten minutes. Add the yolks of two eggs, mixed with cream; strain and add oysters.

### **BROILED LOBSTER.**

Parboil a lobster until it begins to turn red, then take from fire. Split it down the back and remove

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and discard intestines. Remove the green and coral and save. Broil twenty minutes with shell side to the fire, then turn flesh side up for five minutes. Place on hot serving dish and season with salt, pepper and butter. Mix the green (the liver) and coral with melted butter, and serve as sauce.

### **LOBSTER CUTLETS.**

To one pint of finely cut lobster add one tablespoonful chopped parsley, one saltspoonful of salt, nutmeg and cayenne to taste. Blend together one tablespoonful butter and two of flour; add one cup of milk, and when thoroughly cooked, the beaten yolks of two eggs, then mix with lobster. Let stand on ice for several hours, then form into cutlets; dip into whites of eggs, into which has been added one tablespoonful warm water. Roll in cracker crumbs and fry. Arrange on hot dish and put small claw in each cutlet.

### **LOBSTER A LA NEWBURG NO. 1.**

One lobster cut into small squares; put in a saucepan with a piece of butter the size of a walnut; cook five minutes. Add two saltspoonfuls of salt, one-quarter of a teaspoonful of pepper, two tablespoonfuls of sherry and two of brandy. Cook five minutes. Beat yolks of four eggs and mix with one cup of cream; add to lobster and stir constantly for a few minutes. Serve immediately.

### **LOBSTER A LA NEWBURG NO. 2.**

Take meat from a three-pound lobster (keep in large pieces), cut claws in three, and tail in six pieces; rub together one tablespoonful butter and one of flour; mash the yolks of three hard-boiled eggs; add while mashing one cup cream, a little at



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a time. Put into saucepan, add butter and flour, half a teaspoonful salt and dusting of pepper. Stir until hot, not boiling; add lobster and stir slowly till hot again; add four tablespoonfuls sherry and serve at once.

### **STUFFED LOBSTER.**

Blend one tablespoonful butter with two of flour; add grating of an onion and one-half pint of milk. When mixture is cooked, add one pint of lobster meat cut in small pieces, one-half teaspoonful Worcestershire, cayenne and salt to taste, and two eggs beaten together. Let all come to a boil; place in shells; sprinkle with bread crumbs, grated cheese and butter, and brown in oven.

### **LOBSTER SAUTE WITH CURRY.**

One pint of lobster meat, one tablespoonful butter, one pint cream, three eggs beaten light. Put butter and lobster in saucepan and heat; add cream and, last of all, eggs and one pinch each, of curry powder, celery salt, cayenne, salt, paprika and pepper, one teaspoonful Worcestershire. Serve on toasted crackers.

### **HALIBUT AND LOBSTER.**

Skin and bone one and one-half pounds raw halibut; chop fine and season with cayenne and one-half a teaspoonful salt. Beat the whites of five eggs to a stiff froth; add one cupful whipped cream; then stir in the fish. Butter and flour a mold; pack into it the mixture and boil thirty minutes. Serve in center of a warm platter surrounded with lobster à la Newburg.

**BROOK TROUT WITH SALT PORK.**

Clean and wash the trout, but do not remove head or tail; wipe dry; dip them in sweet milk, then in cornmeal. Fry thin slices of salt pork a delicate brown, then remove from skillet and keep warm in the oven. Fry the fish for about fifteen minutes in drippings from the pork, then place on hot serving dish with the pieces of pork in the center, and garnish with parsley and lemon.

**BROOK TROUT FRIED IN BUTTER.**

Clean trout thoroughly, but do not remove head or tail. Dip in milk, then in cornmeal and fry in plenty of butter, browning on both sides; about fifteen minutes will cook them. Serve with thin slices of lemon, and pour over trout the butter in which they were fried. Garnish with parsley.

**TERRAPIN.**

Take two terrapins and boil in the shell with a very little salt and not too much water. When cold remove the shell and take out the gall bladder very carefully. The bones should also be removed. Cream one-half a pound of butter with the yolks of six hard-boiled eggs, one tablespoonful flour, and salt and cayenne to taste. Put one and one-half cupfuls cream in saucepan and when hot add mixture. When thoroughly cooked and smooth put in the terrapins cut in rather large pieces. Just before serving add two wineglassfuls of sherry.

**SHRIMP A LA NEWBURG.**

Cook one pint shrimps in two tablespoonfuls butter for five minutes. Add one-half a teaspoonful salt, one teaspoonful lemon juice, and a good dusting

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of cayenne, then stir well a few minutes longer. Remove shrimps; add another tablespoonful butter, and blend in one tablespoonful flour. Put in one cupful cream and when smooth the yolks of two eggs beaten light, then the shrimps, and just before serving, one wineglassful sherry. Serve on toast.

### **BAKED SHAD WITH ROE SAUCE.**

Remove the roe; clean, wash and dry a four-pound shad. Make a stuffing of two cupfuls of bread crumbs, one-half a cupful melted butter, one Spanish onion, grated, one tablespoonful chopped parsley, one each of tomato and Worcestershire, one-half teaspoonful salt, one saltspoonful pepper. Stuff the fish; sew together and after putting in baking pan, place over the top slices of raw tomato; sprinkle with salt and pepper. Bake for one hour, basting frequently with butter and hot water; just before taking from oven pour over the fish a glass of sherry to which has been added one tablespoonful Worcestershire, one of lemon and a dash of cayenne.

Sauce: Parboil the roe in salted water, to which add six cloves, one bay leaf and some parsley. Remove the skin from the roe and mash fine. Melt one-half a cupful butter; stir in, a tablespoonful tomato sauce, one of lemon juice and a glass of sherry. Cook five minutes, then add the roe and serve with fish.

### **WHITE FISH AU VIN BLANC.**

Clean thoroughly and bone a three-pound fish. Chop fine one small Spanish onion, one bunch parsley, one-half a pound mushrooms and have ready one-half a cupful cracker crumbs. Place fish in pan and spread over it ingredients, the crackers last.

Add one cupful soup stock and one-half a cupful white wine; bake thirty minutes, basting occasionally.

### **TURBOT OF WHITE FISH OR HALIBUT.**

Boil three pounds of fish in salted water, to which has been added one-fourth of a cupful vinegar. When tender take from fire; remove bones and break fish in pieces, sprinkling it with pepper and salt.

Dressing: Heat a pint of milk and thicken with two tablespoonfuls flour, blended with two of butter. When cold beat in two eggs; season with one teaspoonful each of grated onion and chopped parsley, lemon juice, pepper and salt to taste. Put in a baking dish a layer of the fish, then one of the dressing until full. Cover the top with bread crumbs and pieces of butter and bake one-half hour.

### **FISH IN CUCUMBER CASES.**

Take six rather large cucumbers of uniform size, and cut off one-third lengthwise; scoop out both pieces, leaving shell less than an inch thick, using the large part in which to bake the fish, and the small part for cover. Boil for twenty minutes two pounds of halibut or white fish in salted water, to which has been added one-third of a cupful of vinegar. When cooked, free fish from skin and bones and break in inch pieces. Make sauce of two tablespoonfuls flour, blended with two of butter; add one pint of milk and stir until smooth. Season with salt, juice of half a lemon, one tablespoonful chopped parsley, and a dash of cayenne, then add the fish. When hot, fill shells and bake, uncovered, fifteen minutes, then cover and bake ten minutes longer.

### **CODFISH BALLS.**

Put fish in cold water to freshen, heating and changing water as often as necessary. Boil potatoes and put through a ricer. Mix two cupfuls hot potatoes to one of codfish, picked to pieces, add plenty of butter and one egg; season to taste and beat very light. Make into balls; roll in flour and fry like doughnuts in hot lard.

### **SALMON LOAF.**

One can of best salmon, drained of oil and freed from bone. Rub smooth two tablespoonfuls butter with three-quarters of a cupful of cracker dust; add three-quarters of a cupful milk, juice of one lemon, one teaspoonful chopped parsley, salt and cayenne, then the salmon. Beat four eggs, yolks and whites separately, and add to mixture. Butter a mold, and sprinkle with cracker dust; put in fish; steam for one hour, and turn on warm serving dish. Serve with cream sauce to which add liquor of salmon.

### **SALMON CROQUETTES.**

Two cupfuls salmon, freed from skin and bone, and chopped fine. Season with a level teaspoonful salt, a good dusting of paprika, one teaspoonful each of chopped parsley and lemon juice. Melt two tablespoonfuls butter in a sauce-pan; add four tablespoonfuls flour and stir till blended. Then add two cupfuls milk and when smooth put in the fish, heat thoroughly and turn out on platter to cool. When cold, mold into croquettes; roll in flour, then in egg and then in bread crumbs, and fry in boiling fat. Serve very hot, and garnish with parsley and thin slices of lemon.



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**ENTREES.**

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**SWEETBREADS WITH FRESH MUSHROOMS.**

Wash well three pairs sweetbreads; cover with boiling water, to which add one bay leaf, six cloves, one slice of lemon, one teaspoonful salt, and cook one half hour, then throw into cold water. When cool, free from skin, and pick in pieces. Wash and peel one pound of fresh mushrooms; cut large ones in quarters, and small ones in halves. Put two tablespoonfuls butter in a sauce-pan, and when melted add the mushrooms, cover and cook slowly ten minutes; add the sweetbreads, cover and cook ten minutes longer. Blend one tablespoonful butter with one of flour, and when smooth, add one cupful cream; stir in mushrooms and sweetbreads; season with salt and pepper, and serve on toast.

**BROILED MUSHROOMS.**

Peel and wash one pound large mushrooms; put them in a pan, stem side up, and in each, place a large piece of butter. Pour over them, cream to depth of one-fourth inch, and broil in oven twenty minutes. Season with salt and pepper, and serve on hot toast.

**CREAMED SWEETBREADS.**

Wash thoroughly three pairs sweetbreads and cook in boiling salted water thirty minutes, with a few sprigs of parsley, a couple of slices of onion, six cloves and one bay leaf. Throw into ice water, and when cold, skin and pick in pieces. Make sauce of one heaping tablespoonful flour to two of butter. When blended, add one pint milk, juice of half a lemon, salt and cayenne to taste, then sweetbreads, and just before serving, one glass of sherry. To be served on toast, or in cases.

**FRIED SWEETBREADS.**

Wash thoroughly and cook in boiling salted water thirty minutes. Throw into ice water and when cold, skin and cut in half, lengthwise. Roll in flour, then dip in egg, then in bread crumbs, and fry in butter and lard till a delicate brown. Garnish with thin slices of lemon, and sprigs of parsley, and serve with hot peas, well seasoned.

**CREAMED MUSHROOMS.**

Peel one pound mushrooms, and throw at once into ice water; cut all same size. Put two tablespoonfuls butter in a sauce-pan, and when melted, add mushrooms, then salt to taste. Cover and cook slowly one-half an hour; blend one tablespoonful butter with two of flour; add one pint cream. Stir till smooth, then add mushrooms with the liquid. Stir carefully in order not to break mushrooms. Serve on slices of warm toast.

**MUSHROOMS WITH CREAM ON TOAST.**

After washing one pound mushrooms carefully, pare and scald. Put them in sauce-pan with one

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tablespoonful butter, a few sprigs of parsley and a pinch of flour. Moisten sufficiently with warm water, and add a little salt and sugar. When cooked and sauce is almost evaporated, add yolks of two eggs, mixed with one-half a cupful cream. Serve on thin slices of bread, fried in butter.

### **MUSHROOMS SAUTES A LA BORDELAISE.**

Select one pound of largest and firmest mushrooms. Wash, pare, drain and cut lozenge shape. Place in an earthen dish; sprinkle with one tablespoonful olive oil, a pinch of salt, and twelve white peppers; then let stand two hours. Take them out and stew six minutes. When done put on warm serving dish and cover with sauce made as follows: Three tablespoonfuls oil, one teaspoonful each of chopped parsley, and chives, and a crushed clove of garlic. Heat for five minutes and pour over mushrooms, then serve.

### **FRESH MUSHROOMS UNDER GLASS.**

For each person take six medium sized fresh mushrooms; wash, peel, discard stems and fry on top to a golden brown. Make round slices of toast half an inch thick; lay mushrooms on, stem side up. Put a sprinkling of chopped parsley, and olives in each mushroom, then add one teaspoonful melted butter to each, and around the toast, pour one-half a cupful thick cream. Cover with a glass bell, and steam on top of stove five minutes. Serve without removing cover.

### **SWEETBREADS BAKED.**

Two pairs of sweetbreads, boil, skin and cool. Chop them with one-half can of mushrooms. Blend one tablespoonful butter with one of flour; add one-



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half an onion chopped fine, then one-half a pint of cream to which has been added the well-beaten yolks of two eggs. Let come to a boil; add sweetbreads, mushrooms and one teaspoonful chopped parsley. Put in baking dish and cover with cracker crumbs mixed with two tablespoonfuls melted butter. Brown in oven.

### **SWEETBREAD OMELET.**

Parboil two pairs sweetbreads, and prepare them as for creaming. Beat the yolks of six eggs very smooth; add a pinch of salt, one cupful of milk, and two tablespoonfuls flour, dissolved in a little of the milk. Mix well, then add the whites of the eggs whipped stiff. Put a rounding tablespoonful butter into a skillet and when hot, pour in the mixture and bake in a moderate oven about ten minutes. Slip a knife under the omelet to loosen it; slide on a hot serving platter; lay in the hot sweetbreads which have been already prepared as for creaming, and fold the omelet over, then serve at once.

### **SHAD ROE SAUTE.**

Wash and dry the roes, then put in a baking pan with plenty of butter and bake in oven till brown, turning frequently. Season with salt and pepper; add lemon juice to butter in which they have been cooked, pour over them and serve garnished with parsley and thin slices of lemon.

### **SHAD ROE IN RAMEKINS.**

Two shad roes, one-half a pint of cream, yolks of two eggs, one-fourth of a grated nutmeg, one teaspoonful lemon juice, one large tablespoonful butter, two large tablespoonfuls flour, one teaspoonful of chopped parsley, salt, red and black pepper

to taste. Wash the shad roes; put them in boiling salted water; cover and simmer slowly for fifteen minutes, then skin and mash them. Put the cream on to boil; rub the butter and flour together; add them to the boiling cream and stir until very thick. Add the yolks, take from the fire and put in other ingredients. Put into ramekins, cover with crumbs and small pieces of butter, then brown in oven.

#### **KIDNEY STEW A LA SALAZAR.**

Six pairs of veal kidneys; skin, clean, cut in inch pieces and soak in salt and water three hours. Wipe dry, put back in bowl and squeeze over them juice of three lemons. Let stand two hours. Seed three green peppers, put them in a bowl with two Spanish onions, and chop fine; put three tablespoonfuls olive oil in kettle, and when hot, the kidneys. Cover and cook slowly one-half an hour, add pepper, salt and onions, then cook one-half hour longer.

#### **CHICKEN LIVERS BROCHETTE.**

Take chicken or turkey livers, and put on a skewer, alternating livers with thin slices of bacon. Salt and pepper, then dip skewer, with contents, in well beaten egg, and roll in bread crumbs. Cook for five minutes in very hot lard; remove from skewer, and broil in pan under gas five minutes. Serve on hot toast, and pour melted butter over them.

#### **CANAPE LORENZO.**

Chop two white onions fine; fry in one tablespoonful butter, but do not brown; add one tablespoonful flour and blend well, then put in one cupful cream,

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and when smooth one pound of picked crab meat. Season with salt and cayenne and let mixture cool.

Sauce: Blend one tablespoonful butter with one of flour, add one cupful cream and when smooth, four tablespoonfuls Parmesan cheese, a grating of nutmeg, and the well-beaten yolks of three eggs. Have some round slices of toast, on which put the crab, then cover with the sauce, pour over it a little melted butter and bake in a hot oven for five minutes.



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**M E A T S**

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**ROAST TURKEY.**

Select a twelve pound turkey, clean well, then wipe dry, and season with salt and pepper. Stuff the turkey with any desired dressing, then sew together with a coarse twine. Tie the legs securely to the tail and the wings down flat to the body. Cut the neck off and sew the skin over it. Melt some of the fat from the inside of the turkey and pour over, then dredge well with flour. Put turkey in baking pan, add a cupful of water, and brown it well on all sides, then cover. Reduce the fire and baste frequently until cooked, which takes about two hours. Serve with giblet gravy.

Giblet gravy: Boil the heart, liver and gizzard in water to cover, till tender, then chop fine. After removing turkey to serving platter, blend in the pan in which it was baked, three tablespoonfuls of the fat with two of flour, add the water in which giblets were boiled and enough more to make gravy right consistency, then add giblets and seasoning.

**DRESSING FOR TURKEY.**

One half dozen young onions, some chives, celery tops and parsley. Smother these in fat or butter, covering tightly, and turn often till soft. Soak stale

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wheat bread, squeeze out the water and add greens. Let this cool, then add two eggs beaten together until light, and one half egg shell of cold water. Season with salt, pepper and a little nutmeg.

### **OYSTER DRESSING FOR TURKEY.**

Take the center from a small loaf of white bread and crumb rather coarsely. Wash and drain one pint of oysters, then stir into bread with a fork. Add one half a cupful of melted butter, one half a teaspoonful of salt and a good dusting of pepper. Mix together well, then put loosely into turkey, do not pack.

### **YOUNG ROAST PIG.**

Select a pig, not over six or eight weeks old; have it neatly dressed leaving the head, feet and tail intact. Rub the inside of the pig with salt and pepper, and lay thin slices of salt pork along the back bone. Fill with dressing, as for turkey, then sew firmly together with a cord. Put in a large baking pan with the knees turned under, and a small cob in its mouth to keep it open. Put a little water in the pan and after twenty minutes, commence to baste and continue at regular intervals, until it is brown and tender. Place on a platter on its knees, and if for Christmas, garnish with holly and mistletoe. Serve with apple sauce.

### **SUPREME OF CHICKEN A LA KROEPFLE.**

Remove the breast from as many chickens as needed, leaving on the wing bone; then remove the meat from wing bone and skin from breast. Season with salt and pepper; sauté in melted butter, then add one cupful chicken broth and poach in oven

fifteen minutes. Prepare a piece of toast, heart shape, and on this place a slice of raw Virginia ham the same shape; lay on the breasts of chicken and garnish with fresh mushrooms already peeled, and fried in butter. Surround with one-half a cupful thick cream; cover with a glass bell and simmer five minutes.

### **PHILADELPHIA CHICKEN CROQUETTES.**

Take one half pint of bread crumbs to one pint of chicken meat. Blend two tablespoonfuls of butter with two of flour and add one scant half pint of milk. Season with one tablespoonful of minced parsley, one teaspoonful grated onion, and salt and pepper to taste. Pour the hot mixture over the crumbs and meat, and mix thoroughly. When cold, mold into croquettes, roll in egg and bread crumbs and fry in boiling fat.

### **CHARTREUSE OF CHICKEN.**

Chop enough chicken to fill a cup twice. Add one half a cupful lean ham chopped, and one-half a cupful of bread crumbs taken from the center of a stale loaf, a tablespoonful chopped parsley, juice of one half lemon, two tablespoonfuls capers and a cucumber pickle chopped fine, salt and paprika to taste, two eggs well beaten together, and one cupful of soup stock. Mix all together thoroughly, and press into a well buttered mold to within an inch from the top (as it will rise in cooking). Steam, or cook in pan of hot water in oven, for one hour. When done, turn from mold and surround with hot string beans or peas well seasoned. Can be served cold, cut in thin slices and garnished with slices of lemon and parsley.

### **PANNED CHICKEN.**

Split a spring chicken down the back, double the flippers under the back and cross the legs. Spread the chicken generously with butter, dust with flour, pepper and salt. Put in a pan, flesh side up, add a cupful of water and bake one half hour in hot oven, basting frequently.

### **CHICKEN FRIED IN CREAM.**

Fry pieces of salt pork till crisp then remove from pan. Cut chicken in pieces and skin; sauté in pork fat till it is cooked and browned. Pour over it one cupful of cream, to which has been added one half teaspoonful dry mustard and the chopped white and crumbled yolk of a hard boiled egg. Stir all together a few minutes and serve.

### **CHICKEN IN RAMEKINS.**

Steam a two and one half or a three pound chicken and when cold cut in dice. Blend one tablespoonful of butter with one of flour, add one cupful of cream and one can of button mushrooms, then the chicken. Season with salt, cayenne, and juice of one half a lemon, and add the yolks of two eggs beaten light. Bake in buttered ramekins until light brown and garnish with lemon and parsley.

### **CHICKEN IN CASSEROLE.**

Take two young chickens, and cut in pieces, roll in plenty of flour to which has been added pepper and salt. Put four strips of bacon in bottom of casserole, then pack in closely half the chicken; lay over it four thin slices of onion, then four slices of bacon and add the rest of the chicken, putting bacon and onion on

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top. Pour in one cupful of cream and one cupful of milk, cover dish and bake one hour in moderate oven.

### **CHICKEN MEXICAN STYLE.**

Cut medium sized chicken into four parts, (if large into six) and roll in salted flour. Slice one Spanish onion thin. Remove seeds from two green peppers and slice thin. Wash well and drain, one cupful of rice. Put in skillet, butter and lard to depth of one half an inch. When hot put in chicken and fry brown on both sides; add onion, pepper and rice and cover with soup stock. Cook slowly, covered, one hour, and when almost done add one cupful strained tomatoes.

### **CHICKEN CROQUETTES.**

Two pound chicken steamed and then chopped fine. Blend two tablespoonfuls of flour with two of butter, add one cupful of cream. Season with a few drops of onion juice or a teaspoonful of grated onion, one tablespoonful chopped parsley, juice of half a lemon, salt and cayenne. When sauce is thick, stir in chicken and heat. When cool, form croquettes with cracker dust, roll in beaten egg, then in cracker dust again, and fry in hot lard.

### **CHICKEN SANDWICHES.**

Steam a two or three pound chicken till tender. When done, remove meat from bones and free from skin and chop fine. Blend two tablespoonfuls of butter with two of flour; add one pint of milk and stir until smooth. Season well with salt, cayenne and juice of one-half a lemon. Stir in chicken and heat thoroughly, then set aside to cool. Cut slices



of bread one-quarter of an inch thick, trim off crusts, then butter, spread the chicken mixture between the slices and toast on both sides. Serve hot.

### **BROILED LAMB CHOPS.**

Take thick French chops, same size and trim off edges to give round appearance, rub lightly on both sides with oil and sprinkle with salt and pepper. Broil from five to seven minutes on each side. Serve on hot platter and pour over chops a gravy of melted butter and juice of half a lemon mixed, and in the center put a mound of French peas heated, drained, and seasoned.

### **MEAT SOUFFLE.**

Make a smooth white sauce of two tablespoonfuls of butter, blended with two of flour, and one cupful of milk. Season with a teaspoonful of chopped parsley, a grating of onion, juice of one half lemon, salt and cayenne. While hot, add the beaten yolks of two eggs and one full cup of chopped meat (chicken or veal is best) and boil a minute. When cool, stir in the well-beaten whites and bake in buttered dish twenty minutes. Serve at once, with mushroom sauce.

### **BAKED HAM.**

Soak a ten or twelve pound ham one hour, then scrub well with stiff brush. Boil five hours, in water to cover, changing water twice. When done, peel off skin, rub with brown sugar, cover with bread crumbs, and bake one-half hour. Serve hot for dinner, and cold as long as it lasts.

### **BEEF LOAF.**

Three pounds of round steak, one half pound salt pork put through meat grinder twice; add one half

teaspoonful of salt and a little cayenne, one cupful of bread crumbs, and flour and water enough to mix a loaf. Bake one hour, basting well with butter and water. Serve with tomato sauce.

### **BAKED LIVER.**

Take a calf's liver and wash, scald, then roll in flour. Place in bottom of baking pan, strips of coarse bacon, put liver on top, and lay strips of bacon over it. Put a little water in pan and bake in oven one hour, basting frequently. Take liver from oven when done, and put on hot serving dish; squeeze juice of lemon in pan, in which liver was baked, add a little water, and pour over liver, placing thin slices of fried bacon around the edge.

### **BROILED HAMBURGER STEAK.**

Put two pounds of round steak through grinder; add to it one level teaspoonful of salt, a little pepper, one half cupful bread crumbs, two tablespoonfuls of melted butter, and one half cupful of water. Mix well and mold into steak one and one half inches thick. Put in pan and broil in oven, seven minutes on each side. Turn out on hot platter. Melt two tablespoonfuls of butter in pan in which steak was broiled, and pour over steak, and sprinkle top with one tablespoonful of finely chopped parsley.

### **VEAL LOAF.**

Take three pounds of veal, one half pound of salt pork, run through grinder twice, juice and grated rind of a lemon, one half a nutmeg grated, pinch of cloves, one half teaspoonful of thyme and the same of sweet marjoram, butter the size of an egg, a teaspoonful of grated onion, three eggs well beaten, salt

and cayenne. Mold into a loaf and put in a pan with a little water. Bake two hours, basting frequently.

### **BOEUF A LA MODE.**

Take about six pounds of meat from the round. Cut gashes at intervals, sprinkle well with pepper and salt. Chop together one onion, one bay leaf, a few sprigs of parsley and a carrot; add one-half teaspoonful each of cloves and allspice and fill the gashes with this seasoning; then bind the meat with a cord. Put meat in a granite pan, with any remaining seasoning on top, and over it pour one pint of claret. Put on a weight and let stand over night. Put one-fourth pound of butter in a kettle, remove meat from liquid and fry brown on both sides; then add the liquid and enough water to cover meat and cook slowly till tender, about three hours. Remove meat to hot serving dish, strain liquid, add one-fourth cupful of l'Estragon vinegar and one-half cupful of browned sugar. Thicken with flour and when thoroughly smooth, pour over meat.

### **PORK TENDERLOIN STUFFED.**

Wipe four tenderloins clean with a damp cloth; lay them flat on table and cut a deep gash along the side. Make a dressing of one cupful of cracker crumbs, two tablespoonfuls of butter, one teaspoonful salt, one teaspoonful sage, one-half teaspoonful pepper, and one-half cupful of hot water. Mix ingredients together well, then fill the tenderloins and sew them up. Lard them with thin strips of pork, then put in baking pan, and add two cupfuls of water, two tablespoonfuls butter, minced onion and pepper and salt. Bake in a quick oven forty-five

minutes, basting frequently. Serve with a gravy made in the pan in which tenderloins were baked.

### **ROULADEN.**

Cut slices of round steak thin and spread them with bacon cut in dice, chopped onion, pepper and salt, and squeeze over them a little lemon juice. Roll into shape and bind with cotton twine. Brown quickly in butter, then cover with water, and cook covered closely until tender. Add to the water a little parsley, a bay leaf and a piece of carrot to flavor the gravy. Drain gravy from the rolls and thicken with flour.

### **BEEF GOULASH.**

Two pounds of lean beef cut into inch squares, three large onions sliced, two tablespoonfuls of drippings, one cupful of chopped carrots, ten small potatoes, one teaspoonful of salt, one teaspoonful of paprika, two cupfuls of water, and one of milk. Place the drippings in a kettle and when smoking hot add the meat. When the meat is brown, remove from kettle and put in onions and carrots, then put in the meat. Add the seasoning and the water. Cook very slowly until the meat is getting tender, then add the potatoes. Cook ten minutes, then add a can of peas. When done, add the milk. Boil up once and serve.

### **CORNED BEEF HASH.**

Two cupfuls of chopped beef, one cupful of chopped potato, two tablespoonfuls butter, one tablespoonful chopped onion and some pepper. Put butter in skillet, add hash, and stir until hot. Turn gas low and cook without stirring until it is brown on bottom.

**SCRAPPLE.**

One pound of pork and one pound of round steak, put through a grinder and cook with a little water half an hour. Have enough water left on, to take up cornmeal to the mush consistency and season to taste. Mold in a pan over night. Slice thin, roll in cornmeal and fry in hot drippings. Serve garnished with parsley.

**SCHNITZEL HOLSTEIN.**

Cut slices of veal steak one-third of an inch thick, then flatten out well. Sprinkle with salt and paprika; roll in flour; dip in beaten egg, then in bread crumbs and fry in drippings until brown on both sides; drain on paper. Have ready hot tomato sauce; cover bottom of serving dish with it, then put on meat, and for each individual place a fried egg on top, over which lay anchovies, then sprinkle with capers.

**PAPRIKA SCHNITZEL.**

Prepare the veal as for Schnitzel Holstein; fry in butter until brown, to which add a finely minced onion, then put on either sour or sweet cream to cover meat. Simmer for ten minutes; remove the meat to a serving dish and strain over it the gravy. Serve with noodles.

**STEAK A LA BORDELAISE.**

Fry, medium, in butter, a three-pound tenderloin steak. When done, spread with one-fourth pound of beef marrow, chopped fine and blanched in hot salt water.

Sauce: Chop fine one ounce shallot and one-half clove of garlic; put in saucepan with one pint claret and cook till reduced one-third. Add one pint brown

sauce and when thoroughly hot, pour over the steak. Garnish with Parisienne potatoes.

### **STEAK CHATEAUBRIAND.**

Broil, medium, a three-pound tenderloin steak, and put on hot serving dish. Blanch in salted water one-fourth a pound chopped beef marrow, then spread over steak. Melt two tablespoonfuls butter; add two of finely chopped parsley and the juice of one lemon and pour over all. Serve garnished with Saratoga chips.

### **CHIPPED BEEF CREAMED.**

Take one pound of dried beef chipped thin and pick to pieces. Cover with boiling water and let stand a few minutes, then drain. Melt two tablespoonfuls of butter in a skillet and add the beef, and when thoroughly hot, dust with two tablespoonfuls of flour; stir well; then add one pint of milk and stir constantly till cooked. Have the yolks of two eggs beaten smooth; pour the hot mixture over them, season with a dash of cayenne and one teaspoonful of kitchen bouquet. When well mixed pour over slices of toast and serve.

### **STEAK A LA WALDORF.**

Take the first cut of club steak, remove a portion of the fat and place steak in a baking pan. Season with salt and pepper, then slice an onion and green pepper over it. Add one-half cupful of chili sauce, one-half cupful of catsup and several flakes of butter. Place in a hot oven and bake from thirty-five to fifty minutes according to thickness of the steak. Baste frequently.

**MOCK PATE DE FOI GRAS.**

Put a two and one-half pound calf's liver into cold water and let stand two hours. Put over fire and bring to a boil; take from hot water and throw into cold. When cool, remove skin and muscles and put liver through a meat grinder twice, with one-half an onion, three sprigs of parsley and half a can of mushrooms. To this add the well-beaten yolks of three eggs, one-half a teaspoonful salt and a pinch of cloves and pepper. Butter a dish well, put the liver in it, and on top place bits of butter, cover, then bake for two hours.

**BEEF STEW.**

Four pounds lean beef, cut into pieces, three inches long and two inches thick. Put two large tablespoonfuls butter into a granite kettle and in this brown an onion; put in the meat and brown thoroughly. Cover with two quarts tomatoes and cook slowly for three hours. Add four sliced carrots, three-quarters of an hour before serving, and with them ten small potatoes and salt to taste.

**VIRGINIAN FRIED CHICKEN WITH CREAM GRAVY.**

Joint a tender chicken; wash and wipe perfectly dry. Dip each piece in egg, then in cracker dust until thoroughly coated, and lay on ice for one hour. Fry one pound of thin sliced bacon a golden brown and put over hot water to keep warm. Strain the fat in which bacon was cooked, return to fire and when hot, put in the chicken and fry brown on both sides. Do not put too many pieces in at a time, or

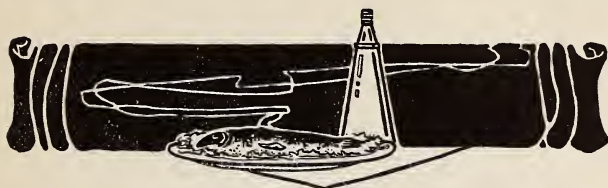
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all sides will not be done evenly, and fry long enough to insure the thickest pieces being cooked all the way through.

Gravy: Melt one rounding tablespoonful butter, add two of flour and brown, then thin it with two tablespoonfuls cream, to which add a pinch of soda. Strain the bacon fat in which the chicken was fried, and when boiling hot, add the butter mixture gradually until the gravy is the right consistency. When thoroughly cooked and very hot, add one tablespoonful finely minced parsley, then pour over the fried chicken and garnish with the bacon.





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**SAUCES FOR FISH AND MEAT**

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**SAUCE HOLLANDAISE.**

Let a bowl stand in boiling water until very hot; wipe dry and in it beat one-half a cupful butter to a cream. To the butter add, one by one, four eggs, beating constantly; put in the juice of one lemon, two saltspoonfuls salt and a scant saltspoonful white pepper; then mix in well. Set bowl in a vessel of boiling water; add one-third of a teacupful boiling water to mixture and stir with the egg beater until sauce is consistency of cream. To be served with fish.

**SAUCE WALDORF ASTORIA.**

One-half a tablespoonful each of butter, grated onions and Worcestershire, one each of flour and sherry, two of tomatoes, and salt and paprika to taste. Steam before using. To be served with breaded veal cutlets or beef steak.

**BROWN SAUCE WITH MUSHROOMS.**

Melt and brown one tablespoonful butter, add one tablespoonful flour and let that brown also, then put in one cupful soup stock. Season with salt, pepper and one teaspoonful onion and lemon juice. Mushroom sauce is made as above only adding one-half can of mushrooms, cut in quarters.

**SAUCE A LA STONEHILL.**

Wash, peel and drain one pound mushrooms. Rub the pan with onion; put in one tablespoonful each of flour and butter, and when blended, add one cupful cream. Season with salt and paprika, one-half a cupful catsup and one dessert spoonful Worcestershire sauce. Add Mushrooms, that have been heated well in a little butter and milk, and cook well with the sauce. To be served with steak or sweetbreads.

**SAUCE BEARNAISE A LA JEANNE.**

Yolks of three eggs, one-half an onion grated, one-quarter of a liquor glass of Bearnaise extract or one-quarter of a glass of l'Estragon vinegar, one-quarter of a pound of butter, one-half a cupful whipped cream. Put the eggs and onion in a double boiler, mix well, add the extract or vinegar, pouring it slowly and stirring constantly. Add one tablespoonful consommé, then last put in the butter and the cream, a little at a time. Do not cook to a boiling point. To be served cold with broiled steak or fish, either broiled or planked.

**HORSERADISH SAUCE.**

Blend one tablespoonful butter with one of flour, then add one cupful cream. When smooth put in four tablespoonfuls fresh horseradish finely grated, and a half teaspoonful each of salt and sugar. To be served with boiled beef, mutton or fish, fresh or salt.

**TARTAR SAUCE.**

To one cupful mayonnaise add one tablespoonful chopped parsley and capers, three olives, chopped fine, one small cucumber pickle, chopped fine, and one teaspoonful grated onion. To be served with lobster cutlets or broiled or fried fish.

**CREAM SAUCE.**

To one tablespoonful each of butter and flour blended, add one cupful milk or cream, and the juice of half a lemon. Season with salt and pepper. Caper and parsley sauces are made by adding from two to four tablespoonfuls of the substance named, chopped fine, to the above mixture.

**EGG SAUCE.**

Make as directed for cream sauce, adding the very last one tablespoonful of finely minced parsley and two hard-boiled eggs chopped fine.

**GREEN DRESSING.**

(To be Eaten on Cold Fish.)

Take three anchovies with bones and skin removed, six small pickles (gherkins), yolks of three soft-boiled eggs, one good sized bunch of parsley, pepper and salt to taste. Mash all the ingredients well together with a potato masher until the mixture is smooth, then add oil by pouring slowly and stirring as in making mayonnaise dressing.

**HARD LEMON SAUCE.**

Beat to a cream one-half a cupful of butter and juice of one lemon. After making it very light with much beating, add one tablespoonful of finely minced parsley. For fried or boiled fish.

**SAUCE PIQUANT.**

Rub the yolks of three hard-boiled eggs to a paste with one tablespoonful of chopped parsley. Add one teaspoonful of Worcestershire sauce and dry mustard and stir until smooth. Add a tablespoonful of vinegar, two tablespoonfuls of butter and a teaspoonful of grated onion, then pour over it slowly

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one cupful of boiling soup stock. Season with salt and pepper and serve.

### **MINT SAUCE.**

Take three tablespoonfuls of vinegar, two of finely chopped mint, and one of sugar, and one teaspoonful of salt. Mix together a short time before using. Serve with roast lamb.

### **DRAWN BUTTER.**

Blend one-fourth cupful of butter in a saucepan with two tablespoonfuls of flour, then add slowly one pint of hot water, stirring constantly until perfectly smooth; add, a little at a time, one-fourth of a cupful more of butter and season with one-half teaspoonful of salt and one-half a saltspoonful of pepper. To be served with vegetables, or will do for fish by adding lemon juice to taste.

### **TOMATO SAUCE.**

To one pint of tomatoes, add one small onion sliced, one bay leaf, one blade of mace and three sprigs of parsley, then cook fifteen minutes. Blend one tablespoonful flour with two of butter; press the tomatoes through a sieve and add. Cook well, then season with salt and pepper. To be served with chops, fillet or broiled steak.

### **BECHAMEL SAUCE.**

One glassful milk, four tablespoonfuls butter, one of flour, yolks of eight eggs. Take yolks of eggs, the flour and two tablespoonfuls butter and beat to a cream. Put the milk over fire with two tablespoonfuls butter, and cayenne and salt to taste. When boiling pour over paste; return to fire and

cook two minutes; add more seasoning, if desired. To be served with chicken, sweetbreads or other white meats.

**BREAD SAUCE.**

Two heaping tablespoonfuls white bread crumbs, one-half a pint milk or cream, butter the size of an egg, one onion cut in half, one-fourth of a teaspoonful mace, and a pinch of salt. Soak one hour, then set over fire; remove the onion and stir sauce one way till thick. To be served hot with game or poultry.



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## SALADS

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### FRENCH DRESSING.

Take four tablespoonfuls of olive oil, one tablespoonful of vinegar, one liberal pinch of pepper, one liberal pinch of paprika, and one teaspoonful of salt. Put salt, paprika and pepper into a dish and mix well, then add oil; stir well and then add vinegar. Beat until the consistency of cream.

### MAYONNAISE.

Put yolk of one egg in a bowl and stir into it one-half a teaspoonful of mustard, one teaspoonful of salt and a dash of cayenne. Stir until thoroughly mixed, then add drop by drop, one pint of olive oil. When it becomes too thick, thin with lemon juice or vinegar, and if more seasoning is needed add it last. Caution: After mayonnaise has been prepared and stood for some time it must not be stirred again or it will surely curdle.

### MAYONNAISE WITH BUTTER.

Take five eggs well beaten together, juice of two lemons, one-half a pound of butter melted, one cupful of vinegar and one tablespoonful of dry mustard, and sugar, salt, pepper and ginger to taste. Stir the mustard with vinegar and add the eggs. Then add lemon juice, seasoning and the melted butter last. Stir in double boiler till thick.

### FRUIT SALAD.

Take one can of sliced pineapple (cut in small pieces), one can of white cherries, two pounds Malaga or Tokay grapes, one-half pound of shelled pecans and a few Maraschino cherries.

Dressing: Take yolks of three eggs, two tablespoonfuls of sugar, one tablespoonful of butter, one teaspoonful mustard, one teaspoonful of salt, a pinch of paprika, and two-thirds of a cupful of vinegar. Boil and while hot, add the whites of the eggs and when cool, add a pint of whipped cream.

### TOMATO SANDWICHES.

Peel and cut in one-half inch slices six solid tomatoes. Sprinkle a slice with salt then spread with stiff mayonnaise, put on it some shredded lettuce and then lay on another slice of tomato. Top it with a teaspoonful of mayonnaise and a slice of olive and serve on a crisp lettuce leaf.

### COUNTRY CLUB SALAD.

Take three solid tomatoes, peel and cut them in slices one-fourth of an inch thick. Cut slices of bread round, the same size of the tomato. Butter bread, lay slice of tomato on top, sprinkle with salt and cover with thick mayonnaise. Sprinkle well with grated cheese and garnish with thin strips of green peppers.

### CHICKEN SALAD.

Steam a three-pound chicken till tender, and when cold free from skin and bones and cut meat in cubes. Mix meat with French dressing and allow to marinate for an hour before mixing with other ingredients. Cut celery in thin slices and cover with ice till

wanted. Use one part of celery to two of chicken; and when ready to serve, drain and wipe celery dry, then mix both together with a stiff mayonnaise and garnish with crisp lettuce leaves. If liked, may add one-half as much grapes as celery, seeded and skinned.

### **SPANISH SALAD.**

Select ripe but not soft bananas and cut into thin slices with a silver knife. Shell English walnuts until you have one-third the quantity of the bananas. Pass the nuts through the grinder or chop fine. Mix fruit and nuts lightly and place on crisp lettuce leaves. Put mayonnaise dressing on top, taking care it is sharply seasoned with cayenne pepper.

### **PINEAPPLE SALAD.**

Take one can of Hawaiian pineapple and drain. Have ready a couple leaves of nice crisp lettuce on each plate, and lay a slice of pineapple on top, then pour over it French dressing, well seasoned.

### **SALMON SALAD WITH CUCUMBER SAUCE.**

Take one pound of canned salmon, one level teaspoonful of salt, one teaspoonful of sugar, one-half tablespoonful of flour, one teaspoonful of dry mustard, dash of cayenne, the yolks of two eggs, one-half a tablespoonful of melted butter, three-quarters of a cupful of milk, one-fourth of a cupful of vinegar, and one level tablespoonful of gelatine dissolved in two tablespoonfuls of cold water. Remove skin and bones from salmon and scald with hot water, then dry it and separate into flakes. Mix dry ingredients together, then beat in egg yolks, butter and vinegar and milk. Cook in double boiler until thick, then add the gelatine and the salmon. When it commences to



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harden fill individual molds and serve with cucumber sauce.

Cucumber Sauce: Beat one-half a cupful of cream stiff, add one saltspoonful of salt, a little pepper and gradually two tablespoonfuls of vinegar. Pare a cucumber, chop it fine, and when well drained add to the cream and surround the fish with sauce.

### **ASPARAGUS SALAD.**

Cut round, then take centers from slices of lemon. Through each circle pull three or four stalks of German peeled asparagus. Pour over French dressing and garnish with a few sprigs of parsley.

### **BEAN SALAD.**

Take a can of French string beans, drain and wipe dry. Mix with stiff mayonnaise and put them in center of a round platter. Have ready Spanish onions sliced in small thin pieces and two hard-boiled eggs sliced. Garnish the beans with these, alternating with crisp white leaves of lettuce.

### **LETTUCE WITH ROQUEFORT CHEESE.**

Take two solid heads of lettuce and remove all green leaves, cut heads in quarters and place in ice water. When ready to serve, shake water out carefully and lay lettuce on a napkin to dry. Mash fine one-fourth of a pound of Roquefort cheese, then add, beating constantly, French dressing enough to make the consistency of cream. Serve one-quarter head of lettuce covered with a generous supply of the dressing to each person.

### **POTATO SALAD A LA FREDERIC.**

Take six cold potatoes (boiled day before using), one small cucumber cut in dice, three stalks of celery

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cut in small slices (after removing outside pieces), one green pepper cut into very thin strips, and six bunches of green onions cut thin. Shake all together, then mix well with thick mayonnaise, highly seasoned and serve on lettuce leaves.

### PEACH SALAD.

Take firm ripe peaches, scald, peel and throw into ice water. When chilled, carefully remove stone with a coffeespoon. Place each peach on a leaf of lettuce, fill carefully with mayonnaise, then sprinkle with chopped nuts and serve at once.

### SWEETBREAD SALAD.

Take three pairs of veal sweetbreads, one can of imported button mushrooms and one can of imported French peas. Wash sweetbreads thoroughly and put in boiling water to which has been added one bay leaf, six whole cloves, one slice of lemon and one teaspoonful of salt. Cook slowly three-quarters of an hour. Throw into ice water and when cold, free from skin and pick in pieces. Dry mushrooms and if too large cut in halves; dry peas, then stir all together with stiff mayonnaise to which has been added a finely chopped pickle. Serve on bed of lettuce.

### JELLIED GRAPE FRUIT.

Soak one-half a package of gelatine in one-half a cupful of cold water. Put three cupfuls of boiling water in a saucepan; add four cloves, half a grated nutmeg and a little stick of cinnamon, and boil fifteen minutes; then add gelatine and when thoroughly dissolved take from fire and strain through cheese cloth. Take juice from two grape fruits and also the pulp, cut in small pieces, and

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add to it one-half a cupful of pulverized sugar and three tablespoonfuls of sherry. Let stand till sugar is thoroughly dissolved, then stir into gelatine when it begins to harden. Mold in shallow pans and when hard cut into cubes and serve piled on lettuce leaves with a spoonful of mayonnaise on top.

### **GRAPE AND NUT SALAD.**

Cut white grapes in two and remove seeds and skin. Use two-third grapes to one-third of nut meats. Mix with following dressing and serve on lettuce leaves.

Dressing: Yolks of four eggs beaten well, add four tablespoonfuls of vinegar. Mix one tablespoonful of sugar, one teaspoonful of mustard, one-half teaspoonful of salt and a little cayenne; add vinegar to eggs and put in a teaspoonful of butter. Cook in double boiler until very thick, stirring constantly. Set dish in cool water and stir a few minutes longer. Just before serving add one pint of whipped cream and mix all together.

### **COLD SLAW.**

Cut one-half a head of cabbage very fine and soak in cold water one hour. Wring dry in towel.

Dressing: Take two eggs beaten light, one heaping teaspoonful of mustard, one level teaspoonful salt, one-quarter of a teaspoonful of paprika, two tablespoonfuls of sugar and one-half cupful of milk. Put in double boiler and when hot thicken with one tablespoonful of corn starch. Remove from stove and add two-thirds of a cupful of vinegar and one tablespoonful of butter. Mix with cabbage and serve at once.

### **JELLIED CABBAGE.**

Soak one-half a package gelatine in one-half cupful cold water, then dissolve in one and one-half cupfuls boiling water. When cool, add three cupfuls chopped cabbage, two green peppers chopped fine, one teaspoonful salt, one-half cupful each of sugar and vinegar, one-fourth of a cupful lemon juice. Mix thoroughly and put in molds to harden. Serve on lettuce leaves with a spoonful mayonnaise on top.

### **SHRIMP SALAD.**

Skin, then cut blossom end from six tomatoes and take out pulp. Place on crisp lettuce. Take one pint cold boiled shrimps; mix with French dressing and allow to marinate for one hour. When ready to serve, fill the tomatoes with the shrimps; put a spoonful of mayonnaise on top, and on that a slice of olive.

### **TOMATO JELLY.**

Take two cupfuls of tomatoes, one bay leaf, three cloves, one slice of onion, one-half teaspoonful thyme, one-quarter teaspoonful pepper, one teaspoonful each of salt and sugar. Boil the above ingredients one-half hour. Soak one-quarter of a package of gelatine in one-half cupful of water one-half hour; dissolve in other mixture just before taking from fire, then strain into a wet mold. When ready to serve, wrap a warm towel around mold and turn out on serving dish. Garnish with hearts of lettuce leaves and asparagus tips and serve with mayonnaise.

### **WALDORF SALAD.**

Take equal quantities of celery and rather tart apples, cut in thin strips. Season with salt and pep-

per and mix with stiff mayonnaise. Serve on heart of lettuce leaves with chopped truffles on top.

### **LOBSTER SALAD.**

Have ready one pint lobster meat cut in pieces of uniform size. Make a nest of hearts of lettuce. When ready to serve, mix the lobster with mayonnaise, then fill the nest and put a spoonful mayonnaise on top. Garnish with the small claws, hard-boiled eggs and capers. Serve ice cold.

### **HERRING SALAD.**

Soak seven milchner herrings in cold water over night. Next day remove milchners and skin and bone herrings. Chop three small onions, the herrings, four apples pared and cored and a handful nut meats (hickory nuts preferred). Rub milchners through a sieve, add vinegar, sugar and pepper to taste, then mix all together. Any kind of spiced sauce or jelly, added to suit the taste, will add piquancy to the salad.



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**P U D D I N G S**

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**SPANISH CREAM.**

One pint milk, two eggs, one tablespoonful gelatine, one-half a cupful sugar. Soak gelatine in little water ten minutes, then put in milk and stir in double boiler over the fire till dissolved; beat yolks of eggs and sugar together very light; add to milk and cook slowly. When done take from stove; add one teaspoonful vanilla and the whites of the eggs beaten stiff. Stir frequently until it commences to set, in order to keep gelatine from settling at bottom, then put in a mold. To be eaten with cream.

**CUSTARD SOUFFLE.**

Two tablespoonfuls butter, two of flour, two of sugar, one cupful milk and four eggs. Rub flour into melted butter, add milk and cook till smooth. Beat yolks and sugar together and add to the batter; when cold, put in the whites, beaten very stiff, pour in a buttered mold, set in a pan of water and bake twenty minutes in a quick oven. Serve hot with cream.

**MERINQUE.**

Four tablespoonfuls granulated sugar to the white of one egg. Beat egg very dry; stir the sugar in lightly; add flavoring. Drop on greased paper; put

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on an inverted baking pan and bake one-half hour in a slow oven. While warm carefully dent in center and serve meringue filled with whipped cream.

### **CHRISTMAS PLUM PUDDING.**

Two coffee-cupfuls suet chopped very fine, two teaspoonfuls sweet milk, one-half a cupful each of New Orleans molasses and dark brown sugar, four coffee-cupfuls sifted flour (take part to roll fruit in), one and one-half cupfuls seeded raisins, one-half a cupful each chopped citron and English walnuts broken in pieces, one teaspoonful each of soda and salt, one-half a teaspoonful each of cream of tartar, cinnamon, cloves and nutmeg and two eggs beaten light. Steam for five hours. To be eaten with hard sauce.

### **NUT SOUFFLE.**

One cupful each chopped nuts and granulated sugar, six eggs and vanilla flavoring. Beat yolks of eggs with sugar, add nuts and vanilla, then the whites, beaten stiff. Bake in a slow oven thirty minutes. Serve cold, with whipped cream on top.

### **MARRON PUDDING.**

Put chestnuts in boiling water and take off outside shell. Put again in boiling water and take off inside shell, boil tender and mash through a potato press. Add a few teaspoonfuls of cream and sugar. Rub through press again. Shape in little mounds and serve with whipped cream, ice cold.

### **LEMON MERINGUE PUDDING.**

Scald two cupfuls of milk to which have been added one teaspoonful of butter, a pinch of salt and one of soda. Pour hot over one cupful of grated

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bread crumbs. When cool, stir in beaten yolks of two eggs, one-fourth cupful of sugar and one-fourth grated rind of a lemon. Bake for twenty minutes; beat whites of two eggs, two tablespoonfuls of sugar and juice of one lemon. Spread over pudding and brown in oven. Eat with lemon sauce.

### QUEEN PUDDING.

One pint milk, one-half a pint bread crumbs, yolks of two eggs, well beaten with one-half a cupful sugar and the grated rind of one-half a lemon; bake slowly one-half an hour, taking care not to have it watery. Whip the whites of two eggs, then add two tablespoonfuls sugar, and the juice of half a lemon. Spread over the pudding a layer of jelly; put the whites of eggs on top and brown lightly. Serve cold with cream.

### GRAHAM PUDDING.

Two and one half cupfuls graham flour, one cupful each of molasses, sweet milk and seeded raisins, one-half a cupful melted butter, one egg, one teaspoonful each soda and cinnamon, one-half a teaspoonful cloves, one-half a nutmeg, grated. Steam in mold three hours; serve with hard sauce.

### PRUNE SOUFFLE.

One pound of prunes; wash well and cook till tender in just enough water to cover them. Remove pits and chop prunes fine. Whip whites of six eggs very dry and add, slowly, six tablespoonfuls granulated sugar, beating constantly. Fold in chopped prunes; put in buttered pan; set pan in hot water and bake three quarters of an hour in a moderate



oven. Serve with plain cream or with whipped cream, to which add one-half a cupful finely chopped nuts.

### **DEXTER PRUNE GELATINE.**

Soak one pound prunes over night; cook till tender in enough water to cover them, then drain. Soak one-half a package of gelatine in one-half a cupful cold water five minutes. Take the prune juice and add to it water enough to make three cupfuls; put on fire and when boiling add one small cupful sugar, the juice of one lemon and the gelatine. When thoroughly dissolved, remove from fire and strain through a cheese cloth. As it commences to harden add the prunes, freed from pits, and cut into small pieces of uniform size. Serve with whipped cream.

### **PRUNE PUDDING.**

Cook one pound of prunes till soft and put through a colander; add the yolks of six eggs beaten with six tablespoonfuls sugar. Let this come to a boil and add one-third of a box of gelatine, which has been dissolved in one-half a cupful water. Let cool; beat the whites very dry with six tablespoonfuls sugar; mix slowly with the prune custard. Put in mold and place on ice. Serve with whipped cream.

### **MACAROON PUDDING.**

Two tablespoonfuls gelatine dissolved in one pint milk for one-half an hour. Beat the yolks of four eggs with one cupful sugar; put milk, in which gelatine has been dissolved, in double boiler; add sugar and eggs and one-fourth of a pound of macaroons, and stir till cooked. Have ready the whites of the eggs, beaten stiff; pour the custard over them, beat-

ing all the time. Add one-half a wine glassful whisky and one teaspoonful vanilla; stir occasionally until it begins to thicken, then put in wet mold and put on ice to set. When ready to serve, wrap mold in hot towel and turn pudding out on platter; dust with one-fourth a pound of macaroon crumbs and serve with whipped cream.

### **MACARON CUSTARD.**

Three eggs, one pint cream, one dozen macaroons, one-half a cupful sugar, one glass of sherry, one-quarter of a pound of blanched almonds. Beat the yolks and sugar together; put cream into yolks and sugar, then add sherry. Put in a double boiler and cook until it custards; pour this over the macaroons, which have been broken up, and placed in a dish. Whip the whites of eggs, add two tablespoonfuls sugar and pour over the custard (and macaroons), then brown in oven. After taking out, stick the blanched almonds thickly into the meringue. To be served hot.

### **BLUEBERRY PUDDING.**

Dissolve one level teaspoonful soda in a little warm water, then add to one pint of New Orleans molasses and stir till light; add one teaspoonful each of cinnamon and cloves, a little salt and flour enough to make a stiff batter. Put in three pints blueberries and at the very last, three eggs well beaten. Place in mold and boil three hours. Serve with sweetened cream.

### **IMPERIAL PUDDING.**

Wash one-half a cupful rice and put on stove, in cold water. When it begins to boil pour off water and add one pint of milk; cook till rice is soft. Soak

one-half a box of gelatine in one-half a cupful cold water for thirty minutes, then dissolve in one-fourth a cupful hot milk. Strain into rice; add one cupful powdered sugar and one-half a teaspoonful salt. Stir on ice till it begins to thicken, then add one teaspoonful vanilla and one pint cream, whipped stiff. Put in wet mold and pack in ice (no salt) for three hours. Serve with vanilla or fresh fruit sauce.

### **GELATINE DELIGHT.**

Soak one tablespoonful gelatine in one-half a cupful cold water for five minutes. Put one-fourth a cupful boiling water in saucepan, and add one cupful sugar. When melted put in gelatine and when dissolved strain through cheese cloth. Have ready one-half dozen stale macaroons rolled, one dozen marshmallows cut into quarters, two tablespoonfuls chopped candied cherries, one-quarter of a pound of blanched and chopped almonds. When gelatine is cold add other ingredients; season with vanilla or sherry and as it begins to harden put in a mold which has been first dipped in cold water.

### **FRUIT PUDDING.**

Take one cupful molasses in which dissolve one-fourth a teaspoonful soda, add one level teaspoonful each of salt and cinnamon, one-half teaspoonful each of cloves and nutmeg, two tablespoonfuls butter, three-quarters of a cupful milk, one cupful flour, then put in one cupful raisins, dredged in one-fourth a cupful flour and last of all one egg, well beaten. Put in a well buttered mold and boil or steam for two hours. Serve with vanilla or hard sauce.

### BRANDY WHIP.

Whip one pint of cream; stir in, lightly, one-half a cupful pulverized sugar and one-half a pound of marshmallows, which have been cut into small pieces with scissors. Put a dessert-spoonful brandy in bottom of serving glass; fill with the cream and over the top sprinkle grated nuts or chocolate. Serve thoroughly chilled.

### FLOATING ISLANDS.

Beat the whites of three eggs stiff and cook, by tablespoonfuls, in three cupfuls of boiling sweet milk. When done place them on a plate, then make cream, as follows: Dissolve one square of Baker's chocolate in a little hot water; add to milk and boil ten minutes. Beat yolks of eggs with one small cupful sugar; pour milk over this, then return to fire and cook till thick, but do not let boil. Take from fire; add vanilla to taste; put in glasses with islands on top, and serve cold.

### CHOCOLATE PUDDING.

Pour one pint boiling milk over four tablespoonfuls bread crumbs, one tablespoonful butter and three of grated chocolate; add yolks of two eggs beaten stiff with one-half a cupful sugar. Flavor with vanilla and bake one-half hour in a moderate oven. Make meringue of the whites of two eggs, beaten dry, with two tablespoonfuls sugar; return to oven and brown. Serve with cream.

### TAPIOCA BLANC-MANGE.

Soak over night one cupful pearl tapioca in one quart of water. Put one pint milk in a double boiler

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with a pinch of salt; drain tapioca, add to milk and cook till soft. Beat yolks of two eggs with two-thirds of a cupful sugar till light, then add to tapioca and cook a few minutes. Take from fire and add while hot, one tablespoonful butter and the whites of eggs, beaten dry; flavor with vanilla. Serve cold with plain or whipped cream.

### BREAD PUDDING.

Take bits of white bread not too fine, put a layer in pudding dish, then sprinkle with well-washed currants, and a good grating of nutmeg. Fill the dish in this way, having the top layer currants. Beat three eggs together with one-half a cupful sugar, then add three cupfuls milk; pour over the pudding and let stand for one hour. Put dots of butter on top and bake in a quick oven.

Sauce: Two tablespoonfuls butter, beaten with one tablespoonful powdered sugar; add two tablespoonfuls cream and two of sherry. Do not put in ice box as it should be creamy.

### ORANGE FLOAT.

To three cupfuls hot water add the pulp of two lemons, and four tablespoonfuls cornstarch dissolved in one cupful cold water; let boil fifteen minutes, stirring constantly, then add yolks of three eggs, beaten light, with one large cupful sugar. Cook a few minutes, but do not boil, then let cool. Peel and slice five oranges thin and over them pour the cold custard; beat the whites of the three eggs stiff; add three tablespoonfuls sugar and orange juice to flavor, then brown in oven. Serve cold.

### **CHOCOLATE BAVARIAN CREAM.**

Soak over night one-half package of gelatine in one and one-half cupfuls cold milk. Put one square of chocolate grated and one-half a cupful hot water in a double boiler; stir till melted, then add one-half a cupful milk, two-thirds of a cupful sugar and the gelatine; simmer till all is thoroughly smooth, but do not boil, then strain. Whip one pint cream, add vanilla flavoring and when gelatine begins to thicken mix well together. Pour in wet molds and put on ice to harden. Serve with cream.

### **CHARLOTTE RUSSE.**

Soak one-third of a box of gelatine in one cupful of milk one hour. Put on fire and stir until gelatine is dissolved, then add one small cupful of sugar. Remove from fire, and when almost cold beat with an egg beater until light; when it begins to harden stir in one pint of cream whipped stiff, and season with vanilla. Line a glass dish with lady fingers, pour in the mixture and decorate the top with some of the lady fingers. Let stand in ice box for three hours to harden.

### **APPLE SUNDAE.**

Core six apples, then put them on to cook in a flat granite pan, adding a few slices of lemon, one small cup of sugar and as little water as possible to cook them; cover and steam until tender. When done, carefully remove the peel and put the apples in tall glasses. Boil one-half pint of maple syrup till thick, then pour over apples, sprinkle them well with chopped nuts, and on top of each put a tablespoonful of whipped cream.

### **BAKED TAPIOCA PUDDING.**

Soak three tablespoonfuls of pearl tapioca over night in one pint of water. In the morning add a pinch of salt, two cupfuls boiling water and one cupful of brown sugar. Bake about three hours and serve with whipped cream.

### **CIDER JELLY.**

Dissolve one-half package of gelatine in a cupful of cold water, then add one cupful boiling water and one pint of the best sweet cider. To this add two teacupfuls granulated sugar, a pinch of ground cinnamon, the grated rind of one lemon and the juice of two. Let it come to the boiling point, then strain and turn into molds.

## **SAUCES FOR PUDDINGS**

### **FRUIT SAUCE.**

Beat one cupful sugar and one quarter of a cupful butter to a cream; add the white of one egg, beaten to a froth, one teaspoonful vanilla and one pint of fruit, raw or cooked.

### **LEMON SAUCE.**

One cupful sugar and one half a cupful butter, beaten to a cream; add one teaspoonful flour and pour one pint boiling water over all. Season with the grated rind and juice of half a lemon.

### **WINE SAUCE.**

One cupful boiling water, one tablespoonful corn-starch, half a cupful butter, one cupful powdered sugar, one egg, one-half a nutmeg grated and one-half

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a cupful sherry. Dissolve cornstarch in cold water, then cook in boiling water; beat the sugar and butter to a cream, then beat in egg and nutmeg; pour the hot mixture over the sugar and egg. Stir till smooth, and add wine. Serve hot.

### **HOT CHOCOLATE SAUCE.**

Melt one cupful brown or white sugar with one tablespoonful water in a frying pan; stir until a dark brown. Add one cupful boiling water and simmer for ten minutes; put in two and one half squares of Baker's chocolate. Serve while hot on vanilla ice cream.

### **HARD SAUCE.**

Beat two cupfuls powdered sugar and one of butter to a cream. When light, add gradually one small-glassful brandy, one of sherry, juice of one lemon, and half a nutmeg, grated. Beat well and long, until creamy, then smooth into shape, and put on ice till the pudding is served.

### **CREAMY SAUCE.**

One-half a cupful butter, one cupful pulverized sugar, a quarter of a cupful cream, four tablespoonfuls sherry, or one teaspoonful vanilla, with the addition of three tablespoonfuls cream. Beat butter to a cream; add sugar gradually, while beating, then the wine and the cream, a little at a time. When all is beaten smooth, put the bowl in a dish of hot water and stir till sauce is smooth and creamy, no longer, It should be white and foamy all through.

### **VANILLA SAUCE.**

Put one pint of milk in a double boiler; beat the yolks of four eggs smooth with one half a cupful of



sugar. Pour hot milk over eggs then return to fire and cook until it custards, but do not boil. When done, add one teaspoonful of vanilla, and serve cold.

**HOT PUDDING SAUCE.**

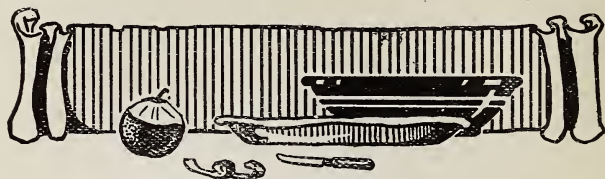
Beat to a cream one cupful of butter and one of sugar; add a grating of nutmeg. When ready to serve, bring to a boiling point one-half a cupful of water and one-half cupful of sherry and stir quickly into butter and sugar, beating until frothy. To be served with any boiled or steamed pudding.

**NEW ENGLAND SAUCE.**

Boil two cupfuls of molasses with one tablespoonful of butter; add one-fourth teaspoonful each of ginger and cinnamon. To be served with boiled dumplings.

**BRANDY SAUCE.**

Cream one-quarter of a cupful butter; add gradually one cupful granulated sugar. When light, add very slowly two tablespoonfuls brandy, then the yolks of two eggs, beaten smooth and one-half a cupful cream. Cook in double boiler until it custards, then pour over the whites of two eggs, beaten to a froth. Serve hot, with any hot pudding.



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## PIES

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### PIE CRUST.

Two cupfuls of flour, scant one-half cupful each of lard and butter and a pinch of salt. Put shortening with flour, mixing well with a knife, instead of the hands. Add ice water enough to make a firm dough and roll the top crust a little thicker than the under, spreading it with a thin layer of soft butter and dredging it with flour. Cut air holes in crust and when pie is ready for the oven throw a cupful of ice water over the top, and allow it to run off, then bake.

### MINCE MEAT, NO. 1.

Boil three pounds of round steak till tender and when cold, chop fine. Chop one and one-half pounds of suet, and five pounds of sour apples; add two pounds of seeded raisins, two pounds of English currants, well washed and dried, and one-half pound of shaved citron. Mix well, add two tablespoonfuls of cinnamon, two tablespoonfuls of mace, one of cloves, and one of allspice, one teaspoonful each of grated nutmeg and salt, and two pounds of brown sugar. When well mixed add one pint of brandy and one of sherry. Will keep in refrigerator all winter.

**MINCE MEAT, NO. 2.**

Put five pounds of beef from the shoulder, on to boil, with just enough water to keep it from burning, adding salt, then cook till tender. Next day chop it fine and add twice the amount of apples, and one pound of suet, chopped fine. Add to the meat gravy, one quart of cider, one pint of white wine, one quart of whisky, juice of two lemons, one-half a bowl of brown sugar soaked in rose water, two teaspoonfuls of cinnamon, one each of allspice and cloves, and one-fourth teaspoonful of mace and nutmeg. Add to meat, two pounds of seeded raisins, two pounds currants thoroughly washed and dried, and one-half a pound of citron sliced very thin. Mix all ingredients together, and when wanted, may add whisky and sugar to suit the taste.

**PUMPKIN PIE.**

Cream together two tablespoonfuls of butter and one and one-half cupfuls of sugar; add three eggs well beaten together, three cupfuls of dry boiled pumpkin, one cupful of cream, one wine glass full of sherry, one-half teaspoonful each of cinnamon, ginger, cloves and grated nutmeg and a good pinch of salt. Bake with under crust. This will make two pies.

**APPLE TART.**

Use a medium sized granite dish, three inches deep and put an inverted jelly glass in the center. Slice apples thin and pack in the dish around the glass, with plenty of sugar, some bits of butter and a dusting of flour and nutmeg. In this way fill the dish and add three tablespoonfuls of water. Make a crust of two cupfuls of flour, a half teaspoonful salt, one tablespoonful of butter, and two of lard worked well

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into the flour. Beat one egg and add sufficient water to it, to make pastry the consistency of biscuit dough, cover the pan with the crust, excluding all air, and bake three quarters of an hour in moderate oven. When done turn carefully crust side down on chop plate. You will find the juice in the glass; mix with cream and use as sauce for the tart.

### **SQUASH PIE.**

One cupful dry boiled squash, one tablespoonful of molasses, one-half cupful brown sugar, one teaspoonful melted butter, one teaspoonful ginger, one-half teaspoonful cinnamon, two eggs, a pinch of salt and one cupful of milk. Mix the squash with the sugar; add the other ingredients, then the eggs beaten well together, and milk last. Bake with under crust.

### **BANANA PIE.**

Invert a deep pie tin, cover with pastry and bake. Slip crust carefully from tin, put on plate and cool. Fill shell with bananas sliced, sprinkle with powdered sugar and put juice of lemon over them. It will take about three layers to fill dish. Whip one-half pint of cream, sweeten and flavor, and spread over top.

### **LEMON PIE.**

Put one cupful of boiling water over grated rind of one large lemon. Let stand till mixture is ready. Mixture: Beat yolks of two eggs and one whole one, with one cupful of sugar, add strained juice of lemon with the water from the rind. Put all in double boiler. Dissolve one tablespoonful of cornstarch in one-half cupful of water, add to mixture and boil fifteen minutes, stirring constantly. Invert pie tin, cover with pastry and bake. Slip crust carefully

from tin, put in plate and fill with mixture. Make a meringue of the two whites beaten dry, with two tablespoonfuls granulated sugar, spread over top of pie and brown in oven.

### **MOCK CHERRY PIE.**

Chop together one cupful cranberries, and one-half cupful raisins, add one cupful sugar, one tablespoonful flour, one teaspoonful vanilla, one-half cupful water, one tablespoonful butter. Bake with upper and under crusts.

### **APPLE CUSTARD PIE.**

Peel, core and stew apples in very little water, till soft. Put them through a colander and for one pie take three eggs, one-third cupful butter, one-half cupful sugar; flavor with nutmeg and juice of half a lemon. Use one cupful of the apple pulp to each pie, and only the yolks of two eggs and one whole egg. Line a pie tin with crust, fill with mixture and bake in moderate oven. Whip the whites of two eggs dry, add two tablespoonfuls of granulated sugar, and spread over top of pie when baked. Brown in oven; serve cold.

### **CREAM PUFFS.**

Put one cupful of hot water, one half cupful butter, and one tablespoonful sugar, in double boiler; when it boils, stir in one cupful of flour and beat till cooked smooth. Set aside to cool, then add three eggs, one by one, beating them in well. Drop by spoonfuls on a greased pan, glaze the top with egg and bake one-half hour in quick oven.

Cream for Filling: One cupful milk, one-half cupful sugar, three eggs, two heaping teaspoonfuls of

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flour, one tablespoonful of butter. Beat eggs and sugar together, then add flour. Put milk on to heat in double boiler, then add mixture and cook till smooth. Take from fire and add butter, and when cold add one teaspoonful vanilla. Pass a knife around one side of puff, tear it partly open and insert filling. They can also be filled with whipped cream, sweetened and flavored to taste.

### **ALMOND CREAM PIE.**

Take one pint milk, yolks of two eggs, one-half cupful sugar, two tablespoonfuls flour. Heat milk in double boiler, then add yolks of eggs beaten with the sugar, the flour dissolved in a little cold milk and a pinch of salt; stir until thick; add one fourth pound of almonds blanched and chopped fine, and when cold add flavoring. Bake pie crust separately, fill with mixture. Beat whites of two eggs dry, add two tablespoonfuls of sugar, and spread over pie and brown. To be served cold.

### **SOUR CREAM PIE.**

One cupful of sour cream, one small cupful sugar, one egg beaten light, one-fourth teaspoonful salt, one-fourth teaspoonful cloves, one teaspoonful of cinnamon, and one-half cupful raisins cut in two. Mix spices, sugar and salt, then add the cream, egg, and lastly raisins. Bake with upper and under crust.

### **FIG PATTIES.**

Cover inverted patty pans with pie crust, prick and then bake a delicate brown. When ready to serve, fill with preserved figs cut fine. Cover with whipped cream and sprinkle thickly with shredded cocoanut.



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**FROZEN DESSERTS**

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**FROZEN EGG NOGG.**

One quart cream, yolks of four eggs, one cupful sugar. Put cream on in double boiler, and when hot, add the beaten yolks and sugar. Do not let it boil, but remove from fire as soon as it begins to thicken. When cold, add the beaten whites of the four eggs, three tablespoonfuls Jamaica rum, one tablespoonful cognac brandy, (three is better) and a little nutmeg, then freeze.

**PEACH ICE CREAM.**

Take one dozen ripe peaches; peel and put through sieve; add enough sugar to make quite sweet. Take one quart rich cream and sweeten, then add peach pulp; stir thoroughly and freeze.

**MARINE ICE CREAM.**

Put one quart milk on to heat in a double boiler; beat the yolks of four eggs light, and add one tablespoonful cornstarch, dissolved in a little milk. Pour some of the hot mixture over eggs and cornstarch, then put all back in boiler, let cook ten minutes, and cool. Stir one cupful sugar into the beaten whites of the eggs, and add one pint of cream; add to custard; flavor with one tablespoonful vanilla, and freeze.

For fruit ice cream, at the last add one-half a pint fruit juice, sweetened, with one-half a cupful sugar.

### **LEMON SHERBET.**

To one quart water, take one pint sugar, juice of six lemons, and the grated rind of three. Grate the yellow carefully from the outside of the lemons, and boil with the sugar and water for twenty five minutes; add the juice of the lemon; strain and freeze.

### **PINEAPPLE SHERBET.**

Soak one-half box gelatine in one cupful cold water for one half hour; take one quart boiling water and add one pint sugar; put in the gelatine and boil until thoroughly dissolved, then strain and cool. When cold, add one can shredded pineapple and freeze; when almost frozen, stir in the stiffly beaten whites of three eggs, and freeze a few minutes longer.

### **FIG ICE CREAM.**

One pound figs and a handful of walnuts, chopped fine; cook until soft in one cupful water, to which add one-half a cupful sugar. Beat the yolks of four eggs; scald with the fruit mixture, then whip till thick and cold, flavor with one teaspoonful of vanilla, and one large tablespoonful rum or brandy. Whip one pint cream; add to it the whites of the eggs stiffly beaten, then freeze. When partly frozen add the fruit mixture, then freeze thoroughly.

### **FROZEN BANANAS.**

Peel one dozen red-skinned bananas; cut in pieces and mash fine. Boil one pint water and one pound sugar together for five minutes; strain, and when cool, add juice of two oranges and the bananas. Freeze, turning slowly. When frozen, remove the dasher, and stir in carefully one pint whipped cream. Pack and let stand for two hours.



### CAFÉ PARFAIT.

Put two cupfuls coffee to steep with two cupfuls boiling water; boil one and one-half cupfuls sugar with one-half a cupful water; beat the yolks of five eggs smooth, then scald with the sugar water, and whip till thick and cold, then add the coffee. Whip one quart of cream; take two thirds of it; add to it the whites of the five eggs whipped to a froth; stir in the coffee mixture, and freeze. Take the portion of whipped cream left; sweeten it a little, and serve on top of the frozen cream.

### COFFEE PUDDING.

One cupful granulated sugar stirred with yolks of four eggs; scald with one-half a cupful strong coffee; let cool. Whip one pint double cream; fold in coffee mixture; put in mold and pack in ice and salt for three hours before using.

### BISQUE OF STRAWBERRY.

Whip one pint double cream very stiff; add three quarters of a cupful of powdered sugar, previously sifted to one quart of coarsely crushed strawberries. Mix carefully with cream, and pack in ice and salt. Let stand for three hours. When ready to serve, wrap mold with warm towel, and turn cream on platter.

### DIPLOMATIC PUDDING.

Beat yolks of six eggs with two ounces sugar and four tablespoonfuls maraschino whiskey. Put in double boiler and allow to thicken, stirring constantly; put aside to cool. Whip one and one-half pints double cream; sweeten to taste and flavor with vanilla; add to cold custard; put in mold and pack in ice and salt for three hours.

### MAPLE PARFAIT.

Yolks of six eggs beaten very light; one cupful maple syrup, one pint cream, whipped stiff; put eggs and syrup in double boiler, and cook till thick, stirring constantly. Take from fire and beat till cold, and then fold in whipped cream; put in mold and pack in ice and salt for four hours.

### CHOCOLATE PUDDING.

One cupful sugar stirred well into the beaten yolks of four eggs; scald with one-half a cupful water, in which has been dissolved one cake of Baker's sweet chocolate. When cold, fold in one pint of whipped cream; put in a mold, and pack in salt and ice for four hours.

### TUTTI FRUTTI.

Yolks of five eggs beaten well with one small cupful sugar; put in double boiler and simmer till smooth, stirring constantly; add one tablespoonful rum. Set in basin of cold water, and stir till cool; whip one pint of cream, and mix with it one cupful chopped sugared fruits, and one teaspoonful vanilla. Pour in mold; pack in ice and salt, and freeze for three hours.

### LALLA ROOKE.

To one-half pound of sugar add one pint of boiling water; boil for five minutes. Over the beaten yolks of six eggs, pour the boiling syrup and return to fire for an instant, beating rapidly. Take from stove, put in a pan of ice and whip till thick and cold. Add one dessert-spoonful vanilla; put in a freezer and freeze. When frozen, remove dasher and stir in carefully one pint of whipped cream. Cover and let

stand for two hours to ripen. Serve in glasses; make a hole in center of cream and put one teaspoonful of rum in each.

### CARAMEL ICE CREAM.

One pint of milk, one quart of cream, three eggs, two cupfuls of granulated sugar, one cupful of pulverized sugar, one-fourth cupful of cornstarch. Beat the eggs, cornstarch and one cupful of the granulated sugar together; stir in the boiling milk; let it cook fifteen minutes; put the other cup of granulated sugar in a smoking hot spider; stir quickly till brown; add slowly to boiling custard, beating constantly. When cool, add the cream whipped stiff, with the cup of pulverized sugar. Flavor to taste; then freeze.

### NESSSELRODE PUDDING.

Take four eggs and one pint milk; put milk in double boiler with a pinch of soda. When the milk is hot, stir in the eggs, beaten very smooth together first, and then whipped light with a cupful of sugar. Stir constantly until smooth and rich, but do not let boil; remove from fire and when cold, stir in one pint of double cream. Put in a freezer and grind until custard is congealed (about seven minutes). Open the freezer and beat in one-half pound of marrons glacés, chopped fine; close freezer and grind for five minutes longer; pack in ice and salt and let stand three hours. When ready to serve wipe off freezer; wrap in hot towel and invert on chilled platter. Surround with whipped cream and serve.



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**CAKES**

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**LADY BALTIMORE CAKE.**

Cream one cupful of butter and gradually beat in two cupfuls of sugar. Sift three and one-half cupfuls of flour and two level teaspoonfuls of baking powder, and add to the butter and sugar, alternating with one cupful of milk and one teaspoonful of rose water. Beat very thoroughly and finally fold in gently the beaten whites of six eggs.

Filling and Frosting: Dissolve three cupfuls of granulated sugar in one cupful of boiling water. Cook until sugar will spin a thread three inches long. Then pour it in a fine stream over the well whipped whites of three eggs, beating constantly. Set some frosting by for the outside of the cake. To the rest add one cupful of chopped raisins, one cupful of chopped nut meats (pecans are the best), and five figs cut in thin strips. Put this between the layers. The outside may be decorated with nuts cut in half, or candied cherries.

**SPONGE CAKE.**

Five eggs, one cupful of granulated sugar, one cupful of flour, juice and grated rind of half a lemon, one teaspoonful of baking powder and two tablespoonfuls of water. Beat yolks smooth, then add sugar and beat until it is dissolved, add the lemon and water, then the stiffly beaten whites, and

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beat all together fifteen minutes. Add the flour, a little at a time, stirring in lightly. Pour in a pan, sift fine white sugar on top, and bake in oven about half an hour. Do not jar or turn it out until cool.

### CHOCOLATE CAKE.

Beat to a cream two cupfuls of sugar and one-half a cupful of butter; add the yolks of three eggs, beaten smooth, and one cupful of milk. Sift with three cupfuls of flour, two teaspoonfuls of baking powder and add, alternately, to the batter, with the stiffly beaten whites of three eggs. Flavor with vanilla.

Icing: Grate one-fourth of a pound of Baker's chocolate, add one-half a cupful of sugar and one-half cupful of milk. Boil till thick, then add one beaten egg, and when cool spread on cake.

### LIGHTNING CAKE.

Sift together four times, one cupful of sugar, one cupful of flour, one-half teaspoonful of soda, and one teaspoonful of cream of tartar. Take one-third of a cupful of melted butter; break into a cup two eggs and fill the rest of the cup with milk. Put in mixing bowl, pour on flour and sugar, then beat well. Flavor with vanilla.

### ALLEGRETTI CAKE.

One cupful of sugar and half a cupful of butter creamed together; two cupfuls of flour and one and a half teaspoonfuls of baking powder sifted together; stir into the butter and sugar one-half cupful of milk; stir in the flour and flavor with vanilla; beat the whites of four eggs to a stiff froth, stir into

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the mixture and bake in a well buttered long tin. For the icing, boil together one cupful of powdered sugar and one-half a cupful of milk till thick, when it must be taken from the stove and stirred, until white and thick enough to spread, being careful to spread before it becomes too stiff; flavor with vanilla and spread all over cake, then cover it with a thick layer of melted chocolate.

### NUT CAKE.

Two cupfuls sugar, one cupful butter, three cupfuls flour measured even, the whites of eight eggs, two teaspoonfuls baking powder. Put baking powder in flour and sift three times. A cup of water and one teaspoonful of vanilla. Beat sugar and butter to a cream and whites of eggs to a stiff froth. Add cupful of nuts (walnuts preferred) chopped fine. Whites of eggs to be folded in last.

### FIG CAKE.

One cupful granulated sugar, one-half cupful butter, one-half cupful sweet milk, one-half cupful cornstarch, two teaspoonfuls baking powder, whites of four eggs beaten stiff and one cupful flour. Cream butter and sugar; dissolve cornstarch in milk and add; then the flour sifted four times, the last time sifting baking powder with it, and last of all the eggs. Bake in three layers.

Filling: One-half pound figs, chopped fine, one and one-half cupfuls granulated sugar. Pour one-half cupful boiling water over figs and sugar, and cook until a paste. Put between layers, and on top put icing.

Icing: Boil one cupful sugar with one-fourth cupful water until it hairs, then pour over the whites

of two eggs, slightly beaten; add flavoring and whip till stiff enough to spread on cake.

### THE PRINCE OF CAKES.

This cake is mixed contrary to the usual rules for making cake, but it is the best mode for making it fine-grained and delicate. Whites of six eggs, scant three-quarters of a cupful of butter, one and one-quarter cupfuls pulverized sugar, two cupfuls of flour, extract of lemon, one teaspoonful of baking powder. Beat the butter to a light cream; add the flour to it, stirring it in gradually with the ends of the fingers, until it is a smooth paste. Beat the whites of the six eggs to a stiff froth and mix into them the pulverized sugar; then stir the eggs and sugar gradually into the flour and butter, adding the lemon and baking powder. As soon as it is perfectly smooth, put it into the oven, the heat of which should be rather moderate at first.

### ANGEL FOOD.

Whites of twelve eggs, one and one-half glassfuls granulated sugar, one glassful flour, one teaspoonful cream of tartar, and one of vanilla. Beat whites to a stiff froth; sift sugar five times, then add to eggs, a little at a time, beating constantly; then sift flour five times and add cream of tartar and sift again. Fold in flour, add vanilla, and bake in very slow oven forty-five minutes.

### DEVIL'S FOOD CAKE.

Two cupfuls brown sugar, one-half cupful butter, one-third of a cake of Baker's chocolate, grated and dissolved in one cupful boiling water; two eggs, one cupful sour cream, in which dissolve one teaspoonful

soda; three cupfuls flour. Bake in three round layers.

Filling: One cupful brown sugar, three tablespoonfuls butter, three tablespoonfuls cream, three tablespoonfuls grated chocolate. Boil till thick; add one teaspoonful of vanilla and put between layers and on top.

### **POUND CAKE.**

One-half a pound of butter (one teacupful soft butter), one-half a pound of sugar (one teacupful granulated sugar), one-half pound of flour (two teacupfuls sifted flour), six eggs, twenty drops of strongest vanilla. Beat butter and sugar to a cream; then add eggs, one at a time till six are used, beating each egg into mixture two minutes; flavor with the vanilla and last of all, sift in the flour, beating all the time till a smooth light batter. Line pan with writing paper, and test oven by putting in a piece of writing paper. If it turns a brownish yellow when left in three minutes, the oven is right for baking.

### **AIDA'S COCOANUT AND ALMOND CAKE.**

Two and one-half cupfuls powdered sugar, one cupful butter, four cupfuls prepared flour, whites of seven eggs beaten stiff, one small cupful milk, with a pinch of soda; juice of one lemon and the grated rind of one-half; one grated cocoanut or a package of cocoanut, and one-half teaspoonful nutmeg. Cream butter and sugar; stir in lemon and nutmeg, add milk, then whites of eggs and flour, alternately. Last of all, stir in the cocoanut slowly and lightly. Bake in three layers.

Filling: One pound of almonds, one cupful powdered sugar, whites of four eggs. Blanch the al-



monds; cool and dry them. Lay aside two dozen for top of cake, then pound or grate the rest and add to the filling. Spread between layers and on top. Shred the rest of almonds and decorate cake.

### **SNOW ROLL.**

One-half pound ground nuts, one-half pound granulated sugar, ten eggs. Beat sugar and yolks together fifteen minutes; add nuts, and then the stiffly beaten whites. Bake in thin tins about fifteen minutes, then allow to cool. Whip one-half a pint cream stiff, sweeten and flavor to taste. Spread on the cool cake; roll and cut like jelly cake.

### **CREAM CAKE.**

Two eggs beaten light, with one cupful pulverized sugar. Add one-half a cupful boiling water, one cupful flour, and one teaspoonful baking powder. Flavor with one teaspoonful vanilla and bake in two layers in a moderate oven.

Filling: Whip one pint cream stiff; add one-half cupful pulverized sugar and one teaspoonful vanilla. Put half between layers and the rest on top. If liked, can add one-half cupful chopped nuts.

### **SPICE CAKE.**

One-half cupful each of molasses, milk, sugar, butter, raisins, currants; two and one-half cupfuls sifted flour, one egg, one teaspoonful cinnamon, and one-half teaspoonful soda and cloves. Beat the sugar, butter and egg together; add molasses and milk, in which the soda should be dissolved; add flour and spices, then finally the fruit. Bake in shallow pans in a moderate oven for one-half an hour. This cake is good without the fruit.

**GRANDMOTHER'S CAKE.**

One cupful each of milk and butter, two of sugar, three of flour, four eggs, two even teaspoonfuls baking powder, vanilla flavor; cream butter and sugar together, stir in the yolks of the eggs, add milk, sift flour and powder together, and stir into the mixture; add whites of eggs, well beaten, and flavoring.

**WEDDING CAKE A LA KENNEDY.**

Six eggs, two coffee cupfuls sugar, one coffee cupful each of butter and molasses, juice of one and one-half lemons, one teacupful brandy, one-fourth teacupful rose water, one teaspoonful each of cloves, mace and soda, one tablespoonful cinnamon, four pounds seeded raisins, three pounds currants, one pound each of shelled almonds chopped, dates seeded and chopped, figs chopped, one-fourth pound orange peel cut very thin, one pound of citron cut very thin, and three cupfuls flour. Cream butter and sugar together; beat eggs separately, and add yellows to butter and sugar; warm molasses and add soda and spices to it, then add to other mixture, then the flour, the whites of eggs, beaten stiff, the brandy, rose water and lemon juice, and last of all the fruit well dredged with extra flour. Bake in one cake in a very slow oven four hours, or make in two cakes and bake two hours.

**FRUIT CAKE.**

Two cupfuls of butter, three cupfuls brown sugar, six eggs, whites and yolks beaten separately, one pound of raisins, one pound currants washed and dried, one-half pound citron, cut in thin strips, one-half cupful molasses, one teaspoonful of soda dis-

solved in half a cupful of sour milk. Stir butter and sugar to a cream; add to that one-half a grated nutmeg, one teaspoonful cinnamon, one teaspoonful of cloves; add molasses and sour milk. Stir all well. Then add beaten yolks, a wine glassful of brandy and four cupfuls of flour, taking part to dredge the fruit, which must be added last. Mix well, then stir in whites of eggs, put in pan lined with paper and bake two hours.

### LEMON CAKE.

Three eggs, two scant cupfuls of sugar, three-quarters of a cupful of butter, three cupfuls flour, one cupful milk, two teaspoonfuls baking powder, and grated rind and juice of half a lemon. Bake in three layers.

Filling: Juice and grated rind of two lemons, two eggs beaten together, one cupful of sugar, butter the size of an egg. Cook until it thickens, stirring all the time. Allow to cool, then spread between layers.

### DAISY TORTE.

Ten eggs; stir yolks with coffee cupful of sugar, three-fourths of a cupful of grated Baker's chocolate, three-fourths of a cupful of grated sweet almonds, one cupful of grated stale wheat bread, half a teaspoonful of cinnamon, half a teaspoonful of cloves, rind of one lemon, juice of half a lemon, a dash of brandy and whites of the eggs, beaten to a stiff froth and mixed gently with batter; bake in three layers.

Filling: One cupful of milk, boil; enough sugar to sweeten, two yolks of eggs, two teaspoonfuls cornstarch to thicken the milk. Flavor with vanilla, frost with chocolate frosting.

### **WHITE MARSHMALLOW CAKE.**

One cupful sugar creamed with one-half a cupful butter; one cupful milk and one teaspoonful vanilla. Sift one and one-half cupfuls flour with one teaspoonful baking powder, and add alternately with the whites of four eggs, beaten to a stiff froth. Bake in two layers.

Filling: One-fourth pound marshmallows, three-quarters of a cupful pulverized sugar, one teaspoonful vanilla, one-fourth cupful milk. Melt marshmallows with one tablespoonful hot water; boil sugar and milk till thick, about six minutes; mix both together and whip till stiff enough to spread on cake.

### **SOLID CHOCOLATE CAKE.**

One heaping tablespoonful butter, one cupful sugar, one cupful chocolate, dissolved in one cupful boiling coffee, one teaspoonful each of cloves and cinnamon, three eggs, one and one-half cupfuls sifted flour, three teaspoonfuls baking powder. Bake in layers and put white icing between.

### **MOCHA TORTE.**

Yolks of four eggs, one cupful sugar, stirred to a cream; add two tablespoonfuls coffee essence, one-half a cupful flour, sifted with one teaspoonful baking powder, then the beaten whites. Bake in two layers; whip one pint cream, sweeten to taste, and flavor with coffee essence. Put between layers and on top.

### **SUNSHINE CAKE.**

One cupful granulated sugar, six eggs, one cupful flour, one-half teaspoonful cream of tartar. Beat

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whites of eggs very stiff; add sugar, then yolks beaten light, and the flour in which cream of tartar has been sifted. Flavor with vanilla and bake in moderate oven forty minutes. Sift sugar and flour each five times.



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**SMALL CAKES AND COOKIES**

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**COCOANUT KISSES.**

Boil one cupful of granulated sugar with three-fourths of a cupful of water till it threads slightly. Pour over the beaten whites of three eggs, add one-half pound of shredded cocoanut and one teaspoonful of vanilla. Drop in spoonfuls on inverted pan and bake in slow oven.

**HICKORY NUT KISSES.**

Take the whites of six eggs well beaten, one pound of powdered sugar and one pint of chopped hickory nuts. Drop in spoonfuls on inverted pan and bake in cool oven.

**LADY FINGERS.**

Four eggs and one cupful of sugar. Take one-half the sugar and beat with the whites of the eggs, and the other half with the yolks. When well beaten combine the two, add one cupful of flour and one teaspoonful of lemon flavor. Bake in tins and when done rub the bottom with white of egg; press two together and dust with powdered sugar.

**SMALL CAKES.**

Five eggs beaten light, with one pound granulated sugar, one-fourth pound of pounded almonds,

one-eighth pound citron cut fine, one teaspoonful each of cloves, cinnamon and ginger. Add flour enough to batter so it will drop from spoon without running. Beat half an hour. Drop on greased tins in spoonfuls, and put piece of citron in each cake. Bake in moderate oven.

### **BLITZ-KUCHEN.**

Take one cupful of butter, two cupfuls of granulated sugar, six eggs, three cupfuls of flour, rind and juice of a lemon and one heaping teaspoonful of baking powder. Cream butter and sugar together; add the yellows, then the lemon, and flour and powder sifted together; then the whites beaten to a stiff froth. Spread thin and bake in long pans. Put on top, sugar, cinnamon, and almonds, cut fine, and cut into small pieces before cold.

### **CHOCOLATE SUGAR CAKES.**

Two cupfuls granulated sugar, one cupful of butter, one cupful of sweet milk, two teaspoonfuls of baking powder, one tablespoonful vanilla and flour enough to make soft dough. Put out one-half inch thick on board and spread with hands. Cut with cookie cutter and bake twenty minutes in moderate oven and frost with the following: Boil one cupful of granulated sugar and one square of Baker's chocolate in a little water until it melts; stir into the partly beaten whites of two eggs, add one teaspoonful of vanilla and spread over cakes.

### **COLONIAL GINGERBREAD.**

Put one cupful of New Orleans molasses in a mixing bowl with half a cupful of butter and half a cupful of flour. Over this pour a cupful of boiling water

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in which a level dessert-spoonful of soda has already been dissolved. Stir well and let mixture cool; then add a cupful of chopped walnuts and a cupful of seeded raisins, a teaspoonful each of cinnamon and ginger, two and one-half cupfuls of flour and lastly, two well beaten eggs. Bake in a shallow pan and serve while still warm.

### **GINGER DROP CAKES.**

Take three eggs, one cupful of brown sugar, one cupful of molasses, one cupful lard and butter, half and half, one tablespoonful of ginger, and one of soda, dissolved in one cupful of boiling water, one-half a teaspoonful of salt and five cupfuls of flour. Cream butter and sugar, add molasses, then eggs, well beaten together, then salt and ginger, hot water in which soda has been dissolved, and last the flour. Drop in spoonfuls on tin, bake and while hot dust with pulverized sugar.

### **GINGER SNAPS.**

Put one-half a cupful of butter and one cupful of molasses on the fire; as soon as butter is softened remove, and add one-half cupful of brown sugar, a teaspoonful of ginger and one of soda dissolved in a little hot water. Add enough flour to make a stiff dough and roll very thin.

### **RAISED DOUGHNUTS.**

Take one pint of sugar, two eggs beaten together, one-half pint of sweet milk, one-half pint of water, one-half scant pint of butter and lard mixed and one-half cake of yeast foam. Sponge at noon and at night add one-half teaspoonful each of soda, salt and nutmeg, or cinnamon to taste. Mix and let stand



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till morning. Roll out and cut into cakes; let them lie on bread board until very light, then fry in hot lard and roll in sugar.

### DOUGHNUTS.

Beat three eggs and one cupful of sugar together until very light, add nutmeg to taste, one cupful milk, one cupful of flour sifted with two teaspoonfuls of baking powder, and a ball of butter melted. Mix together and add enough more flour to enable rolling out, but be careful not to make too stiff. Fry in hot lard and dust with sugar.

### CRULLERS.

Take one dessert-spoonful of butter, one cupful of sugar, and one of sweet milk, three and one-half cupfuls of flour, two teaspoonfuls of baking powder, two eggs, one eighth teaspoonful of grated nutmeg, and one-fourth teaspoonful of salt. Put the sugar, butter, salt and nutmeg in a large mixing bowl and with a wooden spoon, beat until creamy. Beat up the eggs and add them gradually to the sugar and butter. Sift the flour and baking powder together and add, while constantly stirring, alternating with the milk. Roll out on floured board and cut out with a cruller cutter. Fry in hot fat; drain, and sprinkle with powdered sugar.

### OATMEAL HERMITS.

One cupful of sugar, one scant cupful butter, two eggs, seven tablespoonfuls of sweet milk, two cupfuls of flour and two of oatmeal, one cupful of nut meats and one of raisins chopped together, one level teaspoonful of soda dissolved in a little water, and

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one tablespoonful of vanilla. Cream butter and sugar, add eggs beaten together, then milk, soda, flour and oatmeal, flavoring and last the fruit, dredged in some of the flour. Drop in teaspoonfuls on bottom of inverted pan and bake in moderate oven.

### **BROWN COOKIES.**

Two cupfuls of brown sugar and one egg beaten until light; add one cupful of melted butter and lard, half and half, one teaspoonful of soda dissolved in one-half cupful cold water, one-half teaspoonful of salt, one tablespoonful vanilla, and flour to make stiff. Roll very thin, sprinkle with sugar and bake in quick oven.

### **SUGAR COOKIES.**

One cupful sugar, one egg, a little nutmeg, two-thirds of a cupful of shortening, one-half a cupful of sour milk, one-half a teaspoonful of soda in the milk, one-half teaspoonful of salt and flour to make soft dough. Roll thin and sprinkle with granulated sugar and bake in brisk oven.

### **MOLASSES COOKIES.**

One cupful of molasses, one-half cupful of brown sugar, two eggs, one cupful shortening, two teaspoonfuls of soda dissolved in one-fourth cupful of boiling water, one-half teaspoonful of salt, ginger and cinnamon to taste, and add flour enough to make soft dough. Roll thin and bake.

### CINNAMON STARS.

Take the whites of six eggs, one pound of darkest brown sugar, two tablespoonfuls cinnamon, one pound grated almonds, not blanched; stir eggs, sugar and cinnamon twenty minutes; take out four tablespoonfuls of this mixture and set aside, then add the almonds. Cover the board well with powdered sugar and roll. Cut with a star cutter; put a small quantity of the plain mixture on each one. Bake in moderate oven and do not remove from the pans till cool.

### CHOCOLATE CAKES.

Take one cupful of sugar, one-half cupful butter, one egg, well beaten, two squares of chocolate, melted, one-half cupful of sweet milk, one and one-half cupfuls of flour, one and one-half teaspoonfuls of baking powder, one cupful of chopped nuts, and one teaspoonful of vanilla. Beat sugar and butter to a cream; add eggs, melt chocolate over hot water, stir into milk, add flour and powder and last the nuts. Mix all well and drop in spoonfuls on inverted pan and bake in moderate oven.



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**BREADS AND BISCUITS**

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**MINNESOTA PRIZE BREAD.**

Add to one quart of luke warm water enough flour so that batter will fall in lumps from the spoon. Soak a cake of yeast foam in one cupful of warm water, and when dissolved, add to the sponge. Cover warm and let rise over night. Next morning boil and mash fine two potatoes, and to them add three-quarters of a quart of hot water in which four tablespoonfuls of butter or lard have been melted, then stir into the sponge. Sift together three quarts of flour, three tablespoonfuls of salt and four tablespoonfuls of sugar, then mix into the sponge and knead three-quarters of an hour. Let rise till light; in warm weather one and one-half hours is sufficient, in cold weather it takes longer. Mix thoroughly and then let rise again; then mold into four loaves, put in pans, and when light again, place in the oven, and bake one hour. Caution: Be sure to make sponge thick enough and keep it warm enough.

**ROLLS.**

Take one pint of boiled milk and when cool, add one teaspoonful sugar, one teaspoonful of butter and one-fourth of a cake of compressed yeast dissolved in a little milk. Add three cupfuls of flour and knead this well. Let it rise in a warm place 'till very light. About one and one-half hours. Then

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add two and one-half cupfuls more of flour. And knead fifteen minutes. Let it rise again for an hour, then mold into rolls, put into baking pans, and let them get light before putting in the oven. Bake one-half hour.

### **BOSTON BROWN BREAD NO. 1.**

Soak stale bread in a little water and mash fine. To one cupful of bread squeezed dry add one cupful each of Indian and rye meal, and two cupfuls of flour. Dissolve one teaspoonful of soda in two-thirds of a cupful of molasses, add to meal and soaked bread, also add a little salt. Stir well, put into mold and steam four hours, then put in oven and bake one-half hour

### **BOSTON BROWN BREAD NO. 2.**

Take three cupfuls of sour milk or buttermilk, one-half cupful of New Orleans molasses, two table-spoonfuls of sugar, one teaspoonful of soda, one salt spoonful of salt, two cupfuls graham flour, one-half cupful of cornmeal, one and one-half cupfuls of flour. Dissolve the soda in a little warm water, and stir half of it into sour milk and the other half into the molasses. Stir until each foams, then combine and add other ingredients. Bake one hour in moderate oven or steam three hours.

### **FANNIE'S APPLE CAKE.**

To two cupfuls of luke warm milk add one cake of compressed yeast, one teaspoonful of sugar, one-half teaspoonful of salt and flour enough to make rather a stiff sponge. Let it rise three hours. Stir one cupful of sugar and one of butter, to a cream, then add one by one four eggs, and the grated rind of a lemon, beating until very light. Add this to the

sponge and enough flour to enable rolling out. Too much flour will make it tough. Put on molding board and roll very thin, then put in well greased pans. Let it rise, and when ready for the oven put the following on top: Peel, core and cut apples in eighths; pack closely until cake is covered. Sprinkle well with sugar and pour over all, melted butter. Bake in a moderate oven.

### **COFFEE CAKE.**

Add to one pint of bread sponge, one egg well beaten, one-fourth cupful of milk, one-fourth cupful sugar, one teaspoonful salt, one-fourth cupful of butter, or lard, one-half cupful of seeded raisins and enough flour to make stiff batter. Beat well with the spoon. Do not touch with the hands. Let it rise and when light put in pans and let it rise again. Brush top with melted butter, sprinkle with sugar and cinnamon and bake in a moderate oven.

### **BATTER BREAD.**

Beat three eggs very light and add one pint of buttermilk in which has been dissolved one teaspoonful of soda. Add one-half pint of corn meal (scalded) and stir until the batter is quite smooth. Melt a piece of butter the size of an egg and add to the batter. Grease pan, pour in the mixture and bake quickly. To be eaten while hot.

### **SALLIE LUNN.**

Take two eggs well beaten, one cupful sweet milk, one-half cupful sugar, one tablespoonful of butter, one tablespoonful of baking powder and a pinch of salt; add flour enough to make a stiff dough. Mix thoroughly and bake in a flat cake. Split and butter before sending to the table.

### **BERRY MUFFINS.**

Sift together two and one-half cupfuls of flour, four teaspoonfuls baking powder, one-half teaspoonful of salt, and one-third of a cupful of sugar. Beat one egg till light, stir in one cupful of milk, and one-fourth of a cupful of butter melted; add to dry ingredients and last add one cupful of blueberries. Bake in muffin pans.

### **GRAHAM GEMS.**

One quart graham flour; rub into this, lard about the size of an egg; two heaping tablespoonfuls brown sugar, and two heaping teaspoonfuls baking powder; add enough water to make a dough, that will drop in lumps from the spoon. Grease a dripping pan; drop dough in spoonfuls a little way apart. Bake in a moderate oven about fifteen or twenty minutes.

### **CHOCOLATE MUFFINS.**

Take one cupful of sugar, one cupful of milk, one and one-half cupfuls of flour, three tablespoonfuls of butter, one teaspoonful of baking powder, one teaspoonful vanilla, three teaspoonfuls of grated chocolate and two eggs beaten separately. Stir sugar and butter to a cream, add yolks of eggs, milk, flour and baking powder sifted together, chocolate and last the well beaten whites of the eggs. Bake in moderate oven.

### **NUT BREAD.**

Take one-half a cupful of sugar and two eggs beaten together, one teaspoonful of salt, two and one-half cupfuls of milk, three cupfuls whole wheat flour, one cupful of white flour sifted with four teaspoonfuls of baking powder. Mix all together,

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then add one cupful of chopped walnuts. Let stand thirty minutes before putting in the oven. Bake thirty minutes.

### **CORN BREAD.**

Take one cupful of sifted cornmeal, one and one-half cupfuls sweet milk, two eggs, one tablespoonful of butter, one teaspoonful of baking powder and one teaspoonful of sugar. Scald the milk, to which add the butter, then pour over the corn meal and allow to cool. When cold, add sugar, salt, baking powder, the yolks of the eggs, and last the whipped whites. Bake in a quick oven.

### **TEA BISCUIT.**

Take four cupfuls sifted flour, three teaspoonfuls of baking powder, one teaspoonful of salt. Sift all together, then work in, two tablespoonfuls butter. Add milk enough to make a soft dough, roll out without mixing more than absolutely necessary; cut with a small cutter and bake in a quick oven.

### **POP OVERS.**

Take two cupfuls of flour, three eggs, two cupfuls of milk and one-half teaspoonful of salt. Grease gem pans and put in oven to warm. Beat eggs, without separating, until very light; add the milk and salt, then pour this gradually on the flour; do not add too rapidly or the batter will be so liquid that it cannot be beaten smooth. Strain through a sieve, remove pans from oven, fill them half full and bake in quick oven twenty-five minutes.

### **SOUTHERN CORN CAKES.**

Take one pint of corn meal, one-half teaspoonful of salt and one teaspoonful of lard. Pour enough



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hot water over meal to make a thick batter and fry like pancakes in skillet.

### **WAFFLES.**

Take one pint of milk, two teaspoonfuls of baking powder mixed with two cupfuls of flour, a saltspoonful of salt, one-half cupful of melted butter and three eggs. Beat yolks of eggs very light. Add milk, then flour, baking powder and salt (all sifted together), then melted butter, and last whites of eggs beaten stiff. Bake in a hot waffle iron thoroughly greased and serve at once.

### **SOUR CREAM BISCUITS.**

Take one pint of flour, one-half teaspoonful of salt, one-half teaspoonful of soda, one tablespoonful butter and one teaspoonful baking powder. Add enough sour cream to make soft dough; roll out without mixing more than is necessary, and bake in quick oven.

### **CINNAMON ROLLS.**

One pint of flour, two teaspoonfuls of baking powder, one saltspoonful of salt and two tablespoonfuls of butter. Sift flour, salt and baking powder together, rub in butter, add milk enough to make soft dough. Flour board and roll out dough one-fourth inch thick. Spread soft butter over it, sprinkle with cinnamon and sugar, roll it up and cut off the end in one-half inch slices. Pack closely in a pan and bake in hot oven twenty minutes.

### **FRENCH TOAST.**

Take two eggs and one cupful of milk. Beat the eggs and add to the milk. Season with salt and pepper. Cut slices of bread one-half inch thick,

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moisten in custard, and fry in butter till a delicate brown. Sprinkle with powdered sugar and serve hot.

### MUFFINS.

Take one tablespoonful each of butter and sugar, one cupful of milk and two of flour, two teaspoonfuls of baking powder and two eggs. Beat the butter and sugar to a cream, beat up the eggs and add them gradually, then add the milk, flour and baking powder. Mix well and divide into warm buttered muffin pans. Bake for twenty minutes in moderate oven.

### PEANUT TOAST.

To one glass of peanut butter add a pinch of salt and a good dash of paprika, then moisten with a little milk. Cut slices of bread, trim off crusts and butter; spread one slice with a generous quantity of peanut butter, then lay another slice on top. Dip sandwiches in egg and milk and fry in butter till a golden brown. Serve on a hot platter garnished with chopped parsley.



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**VEGETABLES**

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**POTATO PANCAKES.**

Peel and grate six large potatoes, then drain. Beat three eggs together very light, add one tablespoonful flour, a pinch of baking powder and salt and pepper to taste. Put in the drained potatoes and enough milk to make the right consistency. Have plenty of grease on the griddle, spread batter very thin, and bake a golden brown.

**POTATOES IN THE HALF SHELL.**

Bake six potatoes of the same size (large) until soft. Take from oven; cut lengthwise and scoop out potato, leaving skin intact. Put potato in a dish and mash thoroughly; add two tablespoonfuls butter, two of cream, and salt and pepper to taste. Beat well; fill potato shells; sprinkle with bread crumbs; put a piece of butter on top and brown in oven.

**CREAMED POTATOES.**

Cut six cold potatoes into dice. Blend two tablespoonfuls butter with two of flour; add one pint milk, and stir till smooth. Season with juice of one-half a lemon, one teaspoonful chopped parsley, and salt and cayenne to taste. Add potatoes to sauce and put in baking dish; grate cheese over top and cook in oven one-half hour.

**POTATOES O'BRIEN AU GRATIN.**

Fix like creamed potatoes, adding two green peppers, freed from seeds, scalded and chopped fine, and three chopped pimentos. Sprinkle the top with Parmesan cheese and buttered bread crumbs, then brown in oven.

**HASHED BROWN POTATOES.**

Two cupfuls chopped potato, cold boiled, two tablespoonfuls butter, one tablespoonful flour, and salt and pepper to taste. Mix butter and flour in a skillet; when melted add the chopped potatoes and stir till potato is thoroughly heated, then allow it to cook, without stirring, until it is brown. Turn out on hot dish, brown side up.

**STUFFED PEPPERS.**

Take off the tops of six green peppers and remove seeds, then scald and cleanse thoroughly. Prepare a stuffing of one cupful soaked bread, one cupful chopped ham, one tablespoonful parsley, one ball of butter, and salt to taste. Fill peppers; put bread crumbs on opening with butter on top; place in pan, with a little water in the bottom, and bake three-quarters of an hour.

**FRENCH ARTICHOKEs.**

Cut off the bottom of artichoke and rub with lemon to keep it white; trim off points of leaves, then bind with a cord, so it will not fall apart. Cook in salted water till bottom is soft, then take from water and drain on a napkin. Remove the center; garnish with parsley, and serve with Hollandaise or Vinegarette sauce.

**BAKED ONIONS IN RAMEKINS.**

Parboil twelve onions in salted water, then drain and chop. Blend two tablespoonfuls butter with two of flour; add one and one-half cupfuls milk, one tablespoonful chopped parsley, salt and pepper to taste, and cook five minutes. Take from fire; add the beaten whites of two eggs; fill ramekins; cover with buttered breadcrumbs and bake in moderate oven half hour.

**SCALLOPED CABBAGE.**

Chop one-half head of cabbage rather coarse. Boil in salted water one-half hour, then drain. Blend two tablespoonfuls butter with two of flour, add one and one-half cupfuls milk and stir till smooth, then season with salt and pepper. Butter a baking dish, and dust well with bread crumbs. Put in a layer of cabbage, then white sauce, and continue till dish is filled, having sauce on top, sprinkle with bread crumbs and butter, and bake in oven for one-half an hour.

**TOMATO FRY.**

Select tomatoes of even size; skin, and if large, cut in two, if small, leave whole; pack closely in baking dish and sprinkle with salt and pepper. Wash, peel and chop one-half pound of fresh mushrooms; add one cupful bread crumbs moistened with one tablespoonful melted butter and two of cream, and one tablespoonful chopped parsley. Spread over top of tomatoes and bake in oven for one-half an hour.

**TOMATOES STUFFED WITH MACARONI.**

Break one-fourth pound of macaroni into inch pieces, and boil in salted water one-half hour. Throw into cold water till wanted. Blend one tablespoon-

ful butter with one of flour, add one cupful milk, and stir till smooth. Season with salt and cayenne and one-half a cupful grated cheese; stir the macaroni into the sauce and fill tomatoes, which have been previously prepared, by taking slice from blossom end and removing seeds. Sprinkle grated cheese on top and bake one-half an hour.

### **FRIED TOMATOES.**

Cut large tomatoes in thick slices, without peeling, sprinkle them with salt, pepper and sugar; roll in flour, then in beaten egg and then in cracker dust or bread crumbs. Fry in butter and lard, till brown on both sides.

### **STUFFED TOMATOES.**

Take six firm, large tomatoes and cut round pieces from top; remove seeds and chop the meat. Put two tablespoonfuls butter in a skillet and when hot add one sliced onion and the tomatoes, and cook tender. Add one cupful chopped ham or chicken, one teaspoonful chopped parsley, salt and pepper to taste, and bread crumbs enough to thicken. Mix all well and fill tomatoes. On the opening sprinkle grated bread crumbs and place a piece of butter; put in pan and bake in oven for one-half hour.

### **CREAMED CAULIFLOWER.**

Boil one head of cauliflower in salt water till tender, then break in pieces with a fork. Blend together two tablespoonfuls butter with two of flour; add one pint milk and stir till smooth. Season with salt and cayenne and juice of half a lemon; put half the gravy in the bottom of baking dish, then the cauliflower and then the rest of gravy. Grate cheese over the top and brown in oven.

### **BEAN CROQUETTES.**

Soak one pint of dried beans over night. In the morning boil till tender in enough water to cover them, to which add an onion. When done, press beans through a sieve, add two tablespoonfuls melted butter, two eggs beaten together, one tablespoonful chopped parsley, and salt and pepper to taste. If too dry to mix, add a little soup stock or milk; form into croquettes; roll in egg and bread crumbs, and fry in hot lard. Serve with tomato sauce.

### **BOSTON BAKED BEANS.**

Soak two cupfuls beans, over night, in water enough to cover them. In the morning parboil till tender, changing water twice and adding a pinch of soda to the water. Put half the beans in a crock, then one pound of salt pork and put rest of beans on top; add two tablespoonfuls molasses, one salt-spoonful salt, and half a teaspoonful mustard. Cover with hot water and bake eight hours, keeping beans covered with water till the last hour, when remove cover and let brown.

### **GREEN CORN CROQUETTES.**

Cook together one tablespoonful butter and two of flour, and when blended add slowly one pint of milk, into which has been stirred a pinch of soda. Cook till thoroughly smooth, then add corn grated from one dozen ears, one teaspoonful sugar, and salt and pepper to taste. When cold, form into croquettes; roll each in beaten egg and cracker crumbs and fry in hot lard.

### **BAKED EGG PLANT.**

Cut egg plant in half, lengthwise; scoop out shell and throw into salt water. Cook the meat of the egg plant in salted water till tender, then drain. Mix together one tablespoonful butter, one egg, one cupful soft bread crumbs, salt and pepper to taste, then add to egg plant. Wipe out shells; fill with mixture; cover with buttered bread crumbs, and bake one-half hour. The shells will be a little large, but will shrink after baking to fit filling.

### **SPANISH RICE.**

Two cupfuls tomatoes, one cupful rice, four peppers seeded and cut small, one Spanish onion, sliced. Fry onion in one tablespoonful butter until a light brown; add rice, with enough water to cook it, and one level teaspoonful salt. Let the rice get nearly done, then add peppers and tomatoes and cook one-half hour longer.

### **FRIED APPLES.**

Core five apples and cut in slices three-quarters of an inch thick, leaving on the peel; put in skillet one-half a cupful sugar, two tablespoonfuls butter, three of water, and let this get boiling hot. Roll the apples in flour; lay them in the mixture; cover, and fry till brown.

### **SWEET POTATO CROQUETTES.**

Boil, peel and mash six sweet potatoes; add two tablespoonfuls each of butter and milk, two eggs beaten together, and salt and pepper to taste. Form into croquettes; dip into beaten egg; roll in bread crumbs and fry in hot lard.



**SWEET POTATOES AND BACON.**

Boil medium sized potatoes till tender, then peel; roll in brown sugar, then in a very thin strip of bacon, fastening at each end of potato with toothpick. Put in pan and brown well in oven turning frequently.

**SWEET POTATOES GLACES.**

Boil one cupful brown sugar with one-fourth cupful water, till thick, then cool. Take cold boiled sweet potatoes; peel and cut in half, lengthwise. Dip them in the melted sugar; roll in flour and fry, till a golden brown, in hot butter and drippings mixed.

**BRANDIED SWEET POTATOES.**

Cut cold boiled sweet potatoes into thin slices; put a layer of potatoes in a baking dish; sprinkle well with brown sugar and pieces of butter; continue in this manner until you have the desired quantity, having butter and sugar on top. Pour over all a glass of brandy, and bake in oven for three-quarters of an hour.

**SWEET POTATO PONE.**

One pint grated, raw, sweet potato, one cupful sugar or molasses, two tablespoonfuls butter, one tablespoonful ginger, one teaspoonful cloves and cinnamon, mixed, one cupful sweet milk, a pinch of salt and black pepper. Put in a well greased baking dish and bake two hours.

**SPINACH A LA FRANCAIS.**

Clean well, then boil one-half peck of spinach till tender; drain. Chop fine; put in a saucepan one-

fourth of a pound of butter and two tablespoonfuls sugar. Let melt; stir in spinach and cook for ten minutes.

### **BRUSSEL SPROUTS.**

Take outside leaves from Brussel sprouts, and cook one-half hour in salt water, then drain. Blend one tablespoonful butter with one of flour in a double boiler, then add one cupful of the liquid, in which sprouts were boiled; stir till smooth. Add juice of half a lemon, one-half a teaspoonful salt and a dash of cayenne. Pour the hot sauce over the well-beaten yolk of one egg; stir well, then add to the sprouts and serve.



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**E G G S**

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**BAKED EGGS IN TOMATO.**

Cut a slice from the stem end of a firm tomato; remove the seeds; put in a buttered ramekin, and sprinkle with salt and pepper. Drop an egg into the tomato; sprinkle again with salt and pepper; pour melted butter over both and bake in oven till firm.

**SPANISH OMELET.**

Mince one-half a slice of ham, one green pepper seeded, and six fresh mushrooms washed, peeled and freed from stems; sauté in olive oil. When partly done, add one-half a clove of garlic mashed, the meat of four tomatoes and salt and pepper to taste. Make a plain omelet; put in the mixture; fold over, then pour hot tomato sauce around the edge.

**EGGS WITH RICE BORDER.**

Make a ring form of boiled rice on a platter; fill the center with hard-boiled eggs, put through a ricer. Pour one pint cream sauce over it, sprinkle with bread crumbs and grated cheese, and pour melted butter over all. Brown in oven and serve on the dish, in which they were cooked.

### **EGG SOUFFLE.**

Six eggs, beaten very light and separately; rub two tablespoonfuls butter and two of flour together and when blended, add one cupful milk; cook ten minutes, then add yolks, and last of all, the whites. Season with salt and pepper; put in dish and bake twenty minutes in quick oven.

### **PLAIN OMELET.**

Six eggs, two tablespoonfuls cream, one tablespoonful flour, one saltspoonful salt, and one-half a saltspoonful pepper. Beat eggs, separately, adding flour to the whites, and the cream and seasoning to yellows. Mix together; melt two tablespoonfuls butter in a skillet; pour in mixture and cook for ten minutes (with gas turned low) lifting the edge of omelet with a knife several times to insure cooking. Have oven hot and put in omelet for five minutes to brown on top. Serve immediately.

### **EGGS WITH TOMATO SAUCE.**

Chop fine a large Spanish onion, and fry in two tablespoonfuls butter; add one cupful tomatoes, one tablespoonful each of flour and chopped parsley and stir all well; then put in one cupful soup stock, and salt and cayenne to taste. Cook for fifteen minutes. Fry six eggs, on both sides, in hot drippings and put in a shallow dish. When sauce is cooked pour over eggs, and serve hot.

### **SCRAMBLED EGGS WITH TOMATO SAUCE.**

Stew and strain one pint of tomatoes and add one saltspoonful soda. Blend two tablespoonfuls butter with two of flour; add tomatoes and stir till smooth, then add one-half a cupful cream; salt to taste.

Have some slices of toast ready; dip in sauce, and when soft, place on serving dish, pouring remainder of sauce over all. Scramble eggs in butter and cream and serve on the toast.

#### **STUFFED EGGS IN TOMATO SAUCE.**

Boil six eggs till hard; cut each in half crosswise, and remove yolks. Mash yolks; add one teaspoonful butter, one-half a cupful bread crumbs, made soft with three tablespoonfuls milk, one tablespoonful chopped parsley, and salt and pepper to taste. Fill halves with mixture; press together, and serve with hot tomato sauce. Garnish with parsley.

#### **BEAUREGARD EGGS.**

Boil six eggs, till hard; remove shell, and cut whites in round slices, then put yellows through potato ricer. Rub two tablespoonfuls butter with two of flour, and when smooth, add two cupfuls milk, and salt and pepper to taste. When thoroughly blended, add the whites, and when hot, pour over slices of toast, sprinkling the powdered yolks on top.

#### **BAKED EGG WITH CHEESE.**

Put one-half a pint of cream, and two tablespoonfuls butter in baking dish; let it warm, and season with salt, pepper, one teaspoonful parsley, and juice of one-half a lemon. Break, carefully, into the dish six eggs, and over them sprinkle one-half a cupful grated cheese. Put in oven and cook twenty minutes.

#### **EGGS WITH MUSHROOMS.**

Take twelve large mushrooms; wash, peel and cut into small pieces. Put two tablespoonfuls butter in saucepan, and when melted, put in mushrooms and

cook slowly for ten minutes, then add one-half a cupful cream. Cover the dish and let simmer ten minutes. Stir six eggs in a bowl till yolks and whites are mixed; add to mushrooms; season with pepper and salt and stir constantly till of desired consistency, then serve at once.

### **EGG CHOPS.**

Two tablespoonfuls butter blended with two of flour; add one cupful milk, and stir till smooth, then put in five hard-boiled eggs, chopped fine. Season with salt, cayenne, one teaspoonful each of lemon juice and chopped parsley and spread an inch thick on platter to cool. Cut in chops, roll in egg and bread crumbs and fry in butter.

### **EGGS WITH POTATOES IN RAMEKINS.**

Take one pint hot mashed potatoes, whip very light, and mix with two well-beaten eggs. Fill six ramekins and make a hollow in the center of each; break into it a fresh egg; sprinkle with salt and pepper, and over it pour melted butter. Place ramekins in a pan of boiling water and leave in the oven just long enough to set the egg and brown the potato.

### **EGGS A LA BENEDICTINE.**

On a hot plate place a slice of crisp toast, cut quite thick; on the toast a very thin slice of broiled ham, and on the ham a poached egg. Pour over it all a cup of Hollandaise sauce, and crown it with half a teaspoonful finely cut truffles. Add one teaspoonful tomato catsup to make a narrow border around the Hollandaise sauce.

### **DEVILED EGGS.**

Boil six eggs twenty minutes; cut in half, lengthwise; take out yolks and mash fine; add salt, cayenne, mustard, one tablespoonful of butter or oil, a little thick cream, and vinegar. Beat all together, in order to make a stiff paste; put back into the whites and serve in halves on lettuce leaves.

### **EGGS A LA CREME.**

Boil six eggs till hard. Blend two tablespoonfuls butter with two of flour and add one pint milk; season with salt, cayenne, one teaspoonful chopped parsley and juice of one-half a lemon. Cut eggs, lengthwise, into halves; arrange on platter; pour sauce over and garnish with sliced lemon and parsley.

### **SCRAMBLED EGGS.**

Stir six eggs, without separating, till well mixed, put one-half a cupful cream and a rounded tablespoonful butter in the skillet; when warm add the eggs; sprinkle one-half a teaspoonful salt, and one half a saltspoonful pepper over them. Stir constantly with fork until right consistency and serve.

### **BOILED EGGS.**

Have the water boiling at a hard bubble, then lay eggs gently in. Cover saucepan closely; remove from fire and allow eggs to remain in water ten minutes by the clock. A quicker way is to leave the egg in constantly boiling water from three and one-half to four minutes, then remove; wrap in a napkin to keep them warm and send at once to the table.

### **HOT DEVILED EGGS.**

Boil six eggs hard, cut in half lengthwise, take out the yolks and chop fine; mash them with vinegar

to make a stiff paste, then add cream, red pepper, black pepper, salt, Colman's mustard, and butter, as large as an English walnut. Mix well together and beat very light with fork. Fill each half with this mixture, fasten together with toothpick; roll in cracker crumbs, then in egg and again in cracker crumbs. Fry in swimming hot fat. Serve on lettuce and eat hot. **POACHED EGGS.**

Take one-half a pint cream and a piece of butter the size of an egg. Put in saucepan and allow to come to boiling point; add pepper and salt to taste. Break six eggs in carefully and cook, basting constantly till white is congealed. Have six round slices of bread toasted a delicate brown and buttered well. Put an egg on each slice and pour remaining cream over all, then serve.

### **STEFANIE OMELET.**

Take the whites of five eggs and whip to a stiff froth, adding gradually two and one-third ounces sugar. Beat the yolks of the five eggs and add to them one teaspoonful cornstarch; stir all lightly together. Put in a well-greased and floured pan; bake from ten to fifteen minutes in a rather hot oven; take out and put either marmalade or preserves between, then serve, sprinkled with sugar.

### **EGGS WITH OYSTERS.**

Six eggs, twenty-four small oysters, two table-spoonfuls cream, two rounding table-spoonfuls butter; beat the eggs together until light, then add the cream, one-half a teaspoonful salt and a good pinch of pepper. Melt the butter in a skillet, then pour in the egg mixture, and stir over a slow fire. When it begins to thicken, put in the oysters, washed and drained, and cook to a soft creamy mass.





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**CHEESE DISHES**

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**CHEESE SOUFFLE.**

Three cupfuls American cheese, broken in small pieces, two eggs, one saltspoonful each of soda, salt and dry mustard, one tablespoonful butter, one teaspoonful each of Worcestershire, lemon juice, and a little cayenne. Melt the butter in a double boiler; put in the cheese and add seasoning; dissolve the soda in one-half a cupful hot water and pour gradually over the melting cheese. Beat eggs separately, adding a little cold water to the yolks while beating, then stir yolks into the cheese. Stir till perfectly smooth, then put in lemon juice and Worcestershire and whip in well the whites of the eggs. Serve at once on toast.

**SWISS CHEESE SOUFFLE.**

One-half pound Swiss cheese, grated, one butter ball, one heaping teaspoonful flour, one half a pint cream, three eggs, and pepper and salt to taste. Blend butter and flour in a saucepan; add cream and when smooth, stir in slowly the grated cheese and seasoning. When cheese is melted take from fire and let cool. When cold, add yolks of eggs well beaten,

then the stiff whites. Put in dish; set dish in pan of hot water and bake in a quick oven for twenty minutes.

### **WELSH RAREBIT WITH BEER.**

One pound of fresh American cheese, butter the size of a walnut, one tablespoonful mustard (not dry), a champagne-glassful stale ale or beer and one teaspoonful Worcestershire. Melt the butter, then add the cheese, which has been either grated or cut into small bits. When well melted, add salt and cayenne to taste, stirring slowly and carefully all the time. Then put in the ale or beer and just before serving add the Worcestershire. Have ready six pieces of warm toast with crust removed, slightly moistened with water and buttered well. Put on hot plates; pour the mixture over and serve at once.

### **WELSH RAREBIT WITH CREAM.**

Beat the yolks of two eggs well and add to them one-half cupful milk. Put in saucepan and add one tablespoonful butter, one glassful sherry, one half teaspoonful mustard, a little salt and cayenne. Stir into this mixture one pound grated, fresh American cheese; cook for five minutes, stirring rapidly, and serve on toast, buttered and slightly moistened with water. Serve on hot plates.

### **GARNISHED CHEESE.**

One cream cheese, half as much butter as cheese, one teaspoonful Sardell or Sardellen paste, one after-dinner spoonful each of mixed mustard and onion juice, and paprika to make red. Mix all together well; roll into balls and serve with salad or spread on bread for sandwiches.

### **CHEESE TOAST.**

Toast slices of bread; remove the crust and butter toast well. Lay in a pudding dish with alternate layers of grated American cheese; sprinkle with cayenne. Fill the dish in this way, having the top a layer of cheese. Pour in a cupful of lukewarm milk; cover the dish and bake half an hour.

### **CREAM CHEESE PIE.**

Mash a Waukesha cheese; add to it the yolks of two eggs, beaten light, with one small cupful sugar. Beat together until very light, then add the whites beaten to a stiff froth, and the juice and grated rind of half a lemon. Line a small pie tin with ordinary pie crust, pour in the mixture, then lay strips of the pastry across and lengthwise and bake in moderate oven.

### **CHEESE TORTE.**

One and one-half pounds cottage cheese put through a colander, one cupful sugar, the grated rind and juice of one lemon, one-half a cupful rich cream, five eggs, beaten separately, one heaping tablespoonful flour and one of melted butter. Add the cream and butter to the cheese, beating till very light, then put in the sugar and yolks of eggs, beaten together, the flour, lemon and last of all the whites, beaten to a stiff froth. Beat all well together, then pour in a spring form, well buttered and floured. Sprinkle the top with cinnamon and bake in a moderate oven for three-quarters of an hour.

### **CHEESE SANDWICHES.**

Cut very light bread into slices a quarter of an inch thick. Trim off crusts and butter bread; place

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a thin layer of American cheese between slices. Light toaster and put sandwiches in oven immediately, in order to allow cheese time to melt. Toast a delicate brown on both sides and serve at once.

### **LIPTAUER SANDWICHES.**

Remove skin and bones from half a box of sardines and mix them thoroughly with one-half a pound of fresh cottage cheese. Add one tablespoonful thick cream, one of melted butter, a good pinch of cayenne, one-half a saltspoonful salt, the grated rind of one lemon and one teaspoonful onion juice. Mix all together until smooth, then spread thickly between thin slices of bread.

### **MACARONI WITH TOMATO.**

Boil one-half a pound of macaroni in salted water for one hour, then plunge into cold water and drain. Have ready a pint of hot tomato sauce, well seasoned; mix carefully with the macaroni, adding one cupful of grated Parmesan cheese. Serve very hot.

### **MACARONI BAKED.**

Boil one-half a pound of macaroni in salted water for one hour, then throw into cold water for five minutes. Blend one tablespoonful butter with one of flour; add one pint of milk and stir till smooth. Season with salt and cayenne. Put a layer of the sauce in a pudding dish, then one of macaroni and then one of grated New York cheese and continue in this manner till dish is filled, having a layer of cheese on top. Dot with flakes of butter and bake in oven for half an hour.

### **SPAGHETTI WITH CHEESE.**

Cook one-half a pound of spaghetti in plenty of salted water for forty-five minutes, keeping water boiling constantly. Take out and throw into cold water for five minutes. Blend together two tablespoonfuls flour and two of butter, then add one pint milk and stir till smooth. Add one cupful thinly sliced American cheese to the sauce and stir till cheese is melted. Season with salt and cayenne, then carefully mix in spaghetti and serve.

### **NOODLES IN FIFTEEN MINUTES.**

Cook one cupful noodles in boiling salted water for twelve minutes, then throw into cold water. While they are cooking, beat the yolk of one egg with one rounding tablespoonful butter and when noodles are drained, pour the egg and butter over them. Have one cupful of New York cheese, grated, put on top and with two forks lift noodles until well mixed with cheese. Sprinkle top with paprika and serve.



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**PRESERVES**

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**CANNING ALL KINDS OF FRUIT.**

To two cupfuls water add three cupfuls sugar and boil to a syrup. Sterilize fruit jars and pack tightly with fruit, then pour over the hot syrup and screw on cover. Place jars in pan, putting straw between to keep from hitting and boil fifteen minutes. Screw cover tighter and stand jars on head till cold. Caution: Always use new rubbers.

**JIM JAM PRESERVES.**

One quart each of currant juice and red raspberries, one pound raisins, stoned, the pulp and rind of two oranges, cut in small pieces, and five pounds granulated sugar. Cook for one hour, simmering gently.

**YELLOW TOMATO PRESERVE.**

Twelve pounds small yellow tomatoes, not skinned, twelve pounds sugar, one pound ginger-root and eight lemons. Soak ginger over night in one quart of water; use the water to make syrup. Boil for two hours, tomatoes, sugar and ginger water, also the root, tied in a cheese cloth bag. Remove bag; peel and cut up lemons, adding the rind of two, then boil for two hours. Put in jars and seal.

**PEACH SAUCE.**

Ten pounds peaches stoned, pared and quartered, seven pounds sugar; cut one orange and one lemon

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in very thin, small pieces and boil five minutes in water to cover, then drain; add to peaches and sugar, and cook till thick, but not long enough to have peaches smooth. Take from fire and when half cold, add one cupful brandy, one wine-glassful rum, one-half a cupful maraschino. Put in jars and seal. Good with vanilla ice cream.

### **GOOSEBERRY CONSERVE.**

Put five quarts fresh gooseberries into a deep bowl with three pounds seeded raisins, one-half a teaspoonful salt, one heaping teaspoonful each ground cinnamon, cloves and nutmeg. Pour over all, three quarts granulated sugar and mash (with potato masher). Cover and let stand over night. In the morning put in preserving kettle; let come to a boil slowly. When it boils hard, remove the scum and then cook gently until as thick as desired. Watch constantly and stir often. Put in jelly glasses and seal.

### **GROUND CHERRY JAM.**

Take one peck ground cherries, husk and wash well. Weigh and add as much sugar as fruit, the juice of three lemons and three whole lemons, sliced very thin, then cut in small pieces. Put over fire and cook slowly till thick, from one and one-half to two hours. Put in jars and seal.

### **BRANDIED PEACHES.**

Four pounds each of peaches (pared) and sugar, one pint best brandy. Make syrup of enough water to dissolve sugar; skim well and add fruit. Cook slowly, until fruit begins to clear, from one-half to three-quarters of an hour. Lift from syrup and drain, then boil down the liquid until quite a heavy

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syrup; remove from fire and add brandy. Pack fruit in jars, but not close enough to spoil shape; cover with liquid and seal.

### **CRANBERRY JELLY.**

Pick over, then wash well, one quart cranberries; put them in saucepan with one pint cold water. Cover, then boil five minutes; put through a sieve; add one pint sugar and boil for ten minutes, then place in a mold to cool.

### **PLUM CONSERVE.**

Six pounds plums, after seeds are removed, six pounds sugar, two of seeded raisins, one of English walnuts, shelled and chopped, juice and grated rind of two lemons, juice of four oranges and rind of two, cut very thin. Boil until thick.

### **ORANGE MARMALADE.**

Six oranges, three large lemons, five quarts water. Peel oranges and remove and discard all the white; cut skin into shreds and orange into thin slices, and also slice entire lemon into small thin pieces. Let stand in the water over night. Next morning boil for two hours, then measure; add equal amount of sugar and boil till it jellies. Judgment must be used as to time mixture boils, as much depends on the oranges.

### **PRESERVED PEARS.**

Peel the pears, but do not remove stems. Allow one pound sugar to each pound of fruit, and put in kettle in alternate layers. Place over a slow fire and simmer till the pears are tender and clear. Pack pears in sterilized jars, set in hot water; boil syrup till thick and clear, skimming off all scum; pour over fruit and seal.



**WILD PLUM MARMALADE.**

Wash and weigh the plums and to one pound of plums add three-quarters of a pound of sugar. Boil in a large preserving kettle and watch carefully, skimming out as many of the stones as possible. Let it boil till juice begins to thicken; pour into jars and seal.

**GRAPE CONSERVE.**

Five pounds grapes, three pounds granulated sugar, two pounds seeded raisins, one pound English walnuts. Wash grapes, then skin them, saving skins. Cook the pulp about ten minutes, then put through a sieve to free from seeds. To this add the skins, sugar, raisins and walnuts, chopped, but not too fine. Put the mixture on stove and cook half an hour, stirring frequently.

**GRAPE FRUIT MARMALADE.**

Slice a pound grape fruit into thin small pieces; add three pints of water and let stand over night, then boil till rind seems tender. Let stand twenty-four hours; add one pound and one-half of sugar and boil from one-half to three-quarters of an hour, or until it jellies.



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## PICKLES

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### PICKLED PEACHES OR PEARS.

Seven pounds fruit, one quart vinegar, four pounds sugar, mace, cloves and cinnamon (either whole or ground) to taste. Make syrup of the vinegar and sugar; skim, add spices and let cook slowly until fruit begins to clear, about three-quarters of an hour. If you like pickles dark use ground spices (tied in a bag), if light pickles are desired use whole spices.

### PICKLED PINEAPPLE.

Six and one-half pounds pineapple, three pounds sugar, one-half an ounce each of stick cinnamon and cloves, and one pint vinegar. Scald sugar, vinegar and spices and pour over fruit; let stand twenty-four hours. Pour off liquid and boil for ten minutes, and again pour over fruit, then let stand another twenty-four hours. Boil all together slowly for half an hour. Bottle and seal.

### SPICED RHUBARB.

Wash and cut three pounds rhubarb into inch pieces, but do not peel. Put in a granite kettle and add two pounds sugar, one cupful cider vinegar and one tablespoonful each of cinnamon and cloves. Bring slowly to the boiling point, then cook briskly

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one-half an hour, keeping well skimmed. Put in jars and seal.

### **WATERMELON PICKLES.**

Allow three pounds brown sugar to one quart of vinegar. Add two ounces cinnamon, broken fine, and two of cloves (tied in a bag). Boil fifteen minutes; skim and pour over pared and sliced rind, and let stand twenty-four hours. Drain off the liquid; scald and pour over rind again, and let stand twenty-four hours. Then boil all together a short time; put in jars and seal.

### **DILL PICKLES.**

Take small cucumbers, about two inches long; brush each one with a stiff brush in cold water, then wipe dry. To three hundred pickles take one quart small, white onions, a large bunch dill, some horseradish and bay leaves, one ounce each of whole cloves, allspice and white pepper. Peel onions; cut dill rather small, and peel and cut horseradish into strips about an inch long. Put a layer of the pickles in a jar; over these place a few of the onions, a little dill, some pieces of horseradish and a sprinkling of the spices. Continue in same manner till jar is filled. Boil six quarts vinegar with five cupfuls white sugar, one and one-half small cupfuls salt, and a piece of alum the size of a nutmeg. Let cool; then pour over pickles. Make a bag the shape of the top of jar; fill it with mustard seed and cover the pickles with it. Let stand two weeks before using.

### **CATSUP.**

Take one-half a bushel tomatoes; wash, skin, then cut in pieces and put to boil with three bay leaves, one lemon, one tablespoonful whole pepper, two

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large onions and two cloves of garlic. After this has cooked very soft, strain carefully; put back on fire and boil for two hours, then put in one teaspoonful each of cayenne, and white pepper, two tablespoonfuls dry mustard, one demi tasse salt, one teacupful sugar and one pint vinegar. Cook till thick, then put in bottles. When cold, cork and seal.

### **GREEN TOMATO PICKLES.**

Four quarts green tomatoes, two quarts green peppers, one quart white onions. Measure, after chopping fine; mix with two cupfuls salt and let stand over night. Next day, drain dry, add one-half a pint each of white and black mustard seed, some celery seed and four tablespoonfuls ground cloves, then pour over enough hot vinegar to cover.

### **VEGETABLE SAVORY FOR SOUP.**

One-half a bushel of tomatoes, eight onions, four stalks celery, six green peppers, two dozen large okra pods, one cupful each of sugar and salt. Scald and peel tomatoes; slice or chop fine the vegetables; add sugar and salt, and boil all together for one hour. Seal in one-pint jars. This mixture is intended for use with soup-stock.

### **SPICED GOOSEBERRIES.**

Four quarts gooseberries, four pounds sugar, three dessert-spoonfuls each of ground cloves and cinnamon, and one and one-half glassfuls vinegar. Boil until rather thick.

### **CHILI SAUCE.**

Twenty-four green peppers chopped fine, forty-eight ripe tomatoes, twenty onions, one and one-half

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pounds brown sugar, four tablespoonfuls salt, four teaspoonfuls each of cinnamon, cloves, allspice, ginger and mace, nine teacupfuls best vinegar. Boil until it thickens.

### CHUTNEY SAUCE.

Twenty-four tomatoes, eight red peppers, two onions, four cupfuls vinegar, and four tablespoonfuls each of salt and sugar. Cook until soft enough to strain; after straining, cook until thick. Bottle and seal tight.

### SLICED CUCUMBER PICKLES.

Peel the cucumbers and cut, lengthwise, in quarters, and salt well over night. Drain off brine in morning, then put in crock with some dill. Take enough vinegar to cover pickles, and put in mixed spices and sugar to taste. Boil this together and pour hot over the pickles. The next morning, pour off vinegar and boil again, then while hot, put over pickles. Let stand for several days before using.

### OLIVE OIL PICKLES.

Seventy five cucumbers, three inches long, sliced thin without peelings, and twelve small onions, sliced. Sprinkle well with salt and let stand three hours, then drain. Take one scant tablespoonful, each, of white and black pepper, three tablespoonfuls celery seed, one cupful sugar and one cupful olive oil. Beat well together, then add four quarts cider vinegar scalded, and pour over pickles.

**BEANS CANNED FOR WINTER USE.**

Clean and string beans; scald with hot water and let stand till cold. Sterilize fruit jars, and in the bottom of each quart jar, put one teaspoonful salt. Pack in the beans, then fill the jar with cold water; put on a new rubber and screw on cover. Put jars in pan, with straw between, to keep them from hitting while boiling. Boil for one hour; remove from water; screw cover as tight as possible and put away.











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