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THE
Parish Cook Book

AS ARRANGED BY THE

ST. AGNES GUILD

OF THE

CHURCH OF THE REDEEMER

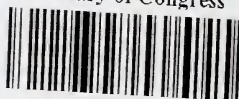
SAYRE, PENNA.

*'Now good digestion wait on appetite,
And health on both—'*

—SHAKSPEARE.

SAYRE, PA. :
DAILY TIMES JOB PRINT.
1901.

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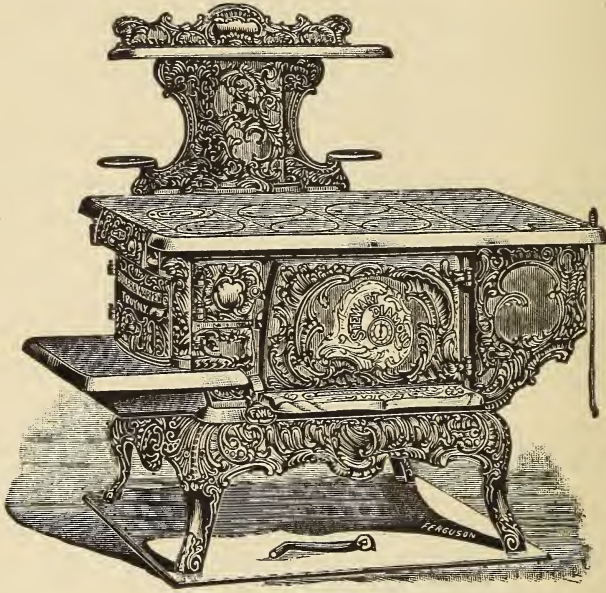


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SOUPS.

"For soup is but the first of those delights which go to make the coming bill of fare."

BOUILLON.

One tablespoon butter, one and one-half pounds finely chopped beef (from the round), one bay leaf, one-half an onion, one stalk celery, three or four cloves, two slices carrot, two sprigs parsley, shell and white of one egg. Melt butter in saucepan, add onion and cook till brown, then add beef, celery, cloves, carrot, bay leaf and parsley and one quart cold water. Cover saucepan and stand on back of stove, where it will heat slowly; let it simmer gently for three hours, strain, return to kettle, and bring to a boil. Beat the white of an egg with one-half cup of cold water until thoroughly mixed, crush shell and add to the egg; add this to boiling bouillon. Boil four minutes, stand on back of stove one minute to settle, and strain through cheese cloth. Wring out the cloth from cold water before straining.

TABLE TALK.

SWISS SOUP.

Take two quarts of thickened chicken gravy left from yesterday's dinner, with particles of chopped chicken; add two quarts of milk, heat thoroughly but do not boil. Just before serving add two well beaten eggs.

MARGARET O'DONOVAN.

CREAM OF PEA SOUP.

Press through a colander a pint of cooked peas; put them into double boiler with one quart milk; add a bay leaf and a teaspoon onion juice or grated onion. Rub together two tablespoons butter and two of flour; add to mixture, stir and cook until thick and smooth, about ten minutes. Add a rounding teaspoon of salt, a saltspoon of white pepper and serve with croutons immediately.

CHICKEN SOUP.

Separate one chicken, cover with cold water, season with salt and pepper; when chicken is tender, remove, strain liquor, and

let stand over night. In the morning skim and add to one quart of stock one pint of milk, two eggs. Let it come to a boil and serve at once.

MOCK BISQUE SOUP.

One pint tomatoes pressed through sieve, season to taste with salt and pepper, one bay leaf ; let stew half an hour. Heat one pint milk to boiling point, add piece of butter one-half size of an egg ; add half of a level teaspoon of soda to the tomatoes, mix with boiling milk and serve immediately. If not ready to use let stand on the stove separately.

ELLA FOX.

MOCK BISQUE SOUP.

One can tomatoes, cook until soft enough to strain. Scald three pints milk in double boiler ; mix two level tablespoons cornstarch with two tablespoons butter and stir into the hot milk. Cook in double boiler about five minutes or until done. To the tomatoes add a pinch of soda, and when ready to serve add milk, season to taste.

MRS. J. J. BARRON.

TOMATO SOUP.

One quart tomatoes, one and one-half pints hot water or stock, one tablespoon sugar, one-half teaspoon cloves, pinch cayenne pepper, one tablespoon parsley, one tablespoon butter, one tablespoon flour, one tablespoon onion juice, salt, a little thyme. Cook one hour, strain and serve.

MRS. H. N. DANIELL.

TOMATO SOUP.

Peel two quarts tomatoes, boil them in a saucepan with onion and other soup vegetables ; strain and add a level tablespoon of flour dissolved in one-third cup melted butter ; add pepper and salt. Serve very hot on little squares of bread fried brown and crisp in butter.

MRS. D. M. O'BRIEN.

MULLAGATAWNY SOUP.

Cut four onions, one carrot, two turnips, and one head of celery into three quarts of liquor in which one or two fowls have been boiled. Keep it over a brisk fire till it boils, then move back and let it simmer twenty minutes ; add one tablespoon of currie powder and one of flour, mix well and let boil three minutes. Pass through colander and serve with pieces of chicken in it ; it must be a good yellow color and not too thick.

MRS. D. M. O'BRIEN.

POTATO SOUP.

One quart of milk, four large potatoes, three stalks of celery, an onion, and a tablespoon butter. Boil celery and onion in a little water. Pare potatoes and boil until well done, then smash fine. Add boiling milk, butter, pepper, salt and the water the celery and onion were boiled in. Strain and serve very hot.

EAST INDIA SOUP.

Put one tablespoon of butter into a kettle ; add two onions sliced, a small carrot chopped fine, and half a cup of chopped celery. Push on back of stove, cook for fifteen minutes, being careful that butter does not become discolored. Add a quart of water, a bay leaf, a dash of cayenne, saltspoon of white pepper, teaspoon of salt, tablespoon chopped parsley, and thyme. Moisten a teaspoon of curry and add it last ; simmer gently for ten minutes and strain. This soup should be perfectly clear and of a yellowish shade when finished. Add to it, just as it is ready to serve, five tablespoons of rice that has been carefully boiled.

CELERY SOUP.

One quart water, one cup celery, two onions chopped fine ; cook until very tender, then add one quart of rich milk ; season highly with pepper, salt and butter. Serve very hot.

SOUP STOCK.

Allow one pint of water to each pound of meat. Simmer seven hours. Remove meat, strain, and let stand over night in a cool place. In the morning remove fat from the top. Use as wanted, by heating.

NOODLE SOUP.

Wet with two eggs as much dry, sifted flour as will make them into a firm, smooth paste. Roll out as thin as possible and cut in bands one and one-fourth inches wide ; dust with flour and place four of them, one upon another, cut in the finest possible strips, separate with knife and spread out so they may dry a little. Drop them in boiling soup and in five minutes they will be done.

MRS. C. B. LOW.

SPRING VEGETABLE SOUP.

Half pint of green peas, two shredded lettuce leaves, one onion, small bunch of parsley, two ounces butter, yolks of three eggs, one pint of water, one and one-half quarts soup stock. Put in stewpan

the lettuce, onion, peas, parsley and butter with the water and let simmer until tender ; season with salt and pepper. Drain the juice, add two-thirds to the stock and the other third to the beaten yolks, heat well and when ready to serve add to the vegetables.

MRS. D. M. O'BRIEN.

CROUTONS.

Take stale bread, cut quite thick slices, trim off crusts, cut in dice and fry brown and crisp in hot butter ; spread on thick brown paper for a few moments, turn into the soup tureen and pour soup over them.



MEATS.

"A genial savour
Of certain stews and roast meats and pilans,
Things which in hungry mortals eyes find favor."
—Byron.

CREAMED FISH

Almost any kind of fresh fish may be made over when cold into a delicious dish of cream fish. Put a liberal lump of butter in a saucepan and let it melt. Add a teaspoonful each of onion juice and minced parsley and a heaping tablespoonful of flour. Let this cook for a moment and when it boils add one-half pint of milk, one saltspoonful of salt, a dash of cayenne and one tablespoonful of lemon juice. Whip one egg yolk and mix it carefully with one-half cupful of hot cream. Add to the contents of the saucepan and stir in one pint of cold cooked fish, picked in small pieces and separated from all traces of bone and skin. Serve in small dishes, each covered with browned crumbs.

DEVILLED FISH.

Scald one cup of milk, add one cupful of grated bread crumbs. Stir over the fire one minute, then take it off; add one tablespoon of chopped parsley, the chopped yolks of three hard boiled eggs, a little cayenne, a little paprika, one level teaspoon of salt, one teaspoon of onion juice. Mix and add two cupfuls of flaked fish that has been cooked. Fill shells or individual dishes. Cover with buttered bread crumbs and brown in a quick oven.

FISH CUSTARDS.

Mash fine half a pound of boiled whitefish. Add to it a teaspoonful of salt, a tablespoonful of chopped almonds, a teaspoonful of lemon juice, and a dash of pepper. Now add gradually the unbeaten whites of two eggs and two tablespoonfuls of cream. Form into small rolls, dip in egg and bread crumbs, and fry in smoking hot fat, or this may be filled into small custard cups, placed in a pan of boiling water and cooked in a moderate oven for fifteen minutes. Under such circumstances it is wise to whip the cream. Serve hot with sauce.

STEAMED SALMON.

One can salmon, two eggs beaten light, three tablespoons melted butter, three-fourths of a cup of bread crumbs, season with cayenne pepper, parsley and salt. Chop fish fine, rub butter in smooth, beat bread crumbs in eggs and season before working ; put in mould and steam an hour.

Sauce.—One cup of milk, let come to a boil, add one tablespoon of flour and butter worked together, three or four spoons of catsup or tomatoes, juice of half a lemon ; season with salt, cayenne and lemon the last thing.

MRS. G. M. ANGIER.

SALMON CROQUETTES.

On can salmon, two eggs, four tablespoons melted butter, four tablespoons milk, six soda crackers rolled fine, salt and pepper. Drain the fish and chop fine ; add beaten eggs, butter, crackers and milk in order named. Beat together until a soft paste is formed, make in desired shape, dip in egg and cracker crumbs and fry in hot lard.

MRS. KLINE, Waverly, N. Y.

SALMON CROQUETTES.

Pour oil from one can salmon ; break salmon in small pieces, add one unbeaten egg, one tablespoon flour, salt and pepper. Stir all together thoroughly and boil until flour is cooked. After ice cold shape into balls, roll in cracker crumbs and fry like doughnuts.

MRS. H. N. DANIELL.

CREAMED OYSTERS.

Twenty-five oysters, one cup of milk, one tablespoon butter, one tablespoon flour, salt and pepper to taste. Cook oysters in their own liquor until the edges curl, then drain. Put milk on to boil in double boiler, rub butter and flour together and add to milk when boiling ; stir until it thickens, then add oysters, salt and pepper, and when thoroughly heated serve.

MRS. ARCH WILKING.

OYSTER FRITTERS.

Take one pint of chopped oysters, strain the liquid and add the same quantity of milk, one egg and enough flour for a thick batter. Fry like pancakes.

IRENE BENNETT.

OYSTER CROQUETTES.

Put one quart oysters on to boil in their own liquor. Let cook for five minutes, take from fire and drain ; chop oysters. Put

one-half cup of the liquor and one-half cup cream in saucepan, rub together tablespoon of butter and two of flour, add this and the oysters to the boiling liquor and stir until it thickens. Remove from fire, add beaten yolks of two eggs, season with tablespoon chopped parsley, half a grated nutmeg, salt and cayenne pepper. Mix well, when cold shape into croquettes, dip in beaten egg and bread crumbs and fry in boiling fat. MRS. JAMES WILKING.

CODFISH BALLS.

One pint fish, two pints potatoes, two eggs, butter size of an egg, a little pepper. Pick fish very fine, measure lightly in the bowl ; put potatoes in boiler and fish on top of them, cover with boiling water and cook half an hour ; drain off all the water and mash potatoes and fish together until fine, then add butter and pepper and egg beaten ; have deep kittle of boiling fat, take tablespoonful and drop in the fat and cook until brown. These balls are delicious. MRS. W. H. LANE.

DEVILLED LOBSTERS.

Put one pint of milk on to boil in a double boiler. Blend two tablespoonfuls of butter and the same quantity of flour, one tablespoonful dry mustard, a little cayenne pepper and salt to taste. Stir into the boiling milk ; cook two or three minutes, and add the meat of the lobsters cut fine. Allow all to cook for a minute. Put the mixture into baking cups or shells, and cover with bread crumbs and bits of butter on the top. Bake fifteen minutes in a hot oven. This is for three pounds of lobsters. IRENE BENNET.

VEAL CUTLETS (Breaded).

Beat one egg light, add a pinch of salt ; dip the veal steak into the egg, then into cracker crumbs, and fry in butter or beef drippings ; season to taste. The butter should be hot when veal is put in, but it should cook rather slowly and thoroughly. When nicely browned, turn and cook the other side. Do not turn but once. When done place on hot platter, sprinkle with bits of butter ; set in oven a moment before serving. A gravy may be made by pouring a cup of hot water into the frying pan, into which has been stirred a tablespoon of flour ; let boil up and serve in gravy dish.

VEAL LOAF.

Three pounds of raw veal, one teaspoonful of salt, one of pepper,

two raw eggs. Chop or have veal ground at market. Mix all together with two tablespoonfuls of water. Model this into a loaf, roll it in eight tablespoonfuls of rolled crackers. Pour over it three tablespoonfuls of melted butter. Put in a pan and bake two hours.

IDA ROSE PIOLLET.

BEEF LOAF.

Two pounds raw beef chopped fine (round steak is preferred), seven soda crackers rolled fine, two beaten eggs, one cup sweet milk, piece of butter the size of an egg. Mould with hands until perfectly solid; put in greased pan with a little water, and baste as you would roast beef. Season with salt, pepper and celery salt.

MRS. J. L. PARKER.

BEEF LOAF.

Three and a half pounds round steak, one-half pound of salt pork chopped fine, one cupful of rolled crackers, two eggs, one and a half cupfuls of milk, one teaspoonful of pepper, one tablespoonful of salt, season with sage. Bake three hours. When cold, slice thin and garnish with bits of parsley or sliced lemon.

MRS. E. G. TUTTLE.

BRESLAU OF BEEF.

One pint cold chopped beef, one gill stock, two tablespoons butter, one-half cup stale bread crumbs, one-half pint of cream or milk, one tablespoon parsley, yolks of three eggs, one teaspoon salt, one-half teaspoon pepper. Bake thirty minutes. When done turn out on platter and garnish with toast and pour tomato sauce over it.

MRS. J. S. HAMILTON.

DRIED BEEF WITH CREAM GRAVY.

Fry the beef in butter until it curls a little, then add a bowl of milk and flour to thicken.

BAKED SPRING CHICKEN.

When ready for cooking cut the chicken in two, down the back, and spread it open, as flat as possible, flatten the breast-bone by giving it two or three blows with the rolling pin. Lay the fowl in a dripping-pan with the skin side down, sprinkle with salt and bits of butter, and bake in a hot oven, basting very frequently with butter. A little water may be added, if necessary, to keep the pan from burning, but only a little will be required. When done

remove to a hot platter, dust with pepper and lay generous bits of butter over chicken, set in oven long enough to melt the butter ; make a cream dressing with the butter left in the pan.

LAMB CHOPS (Breaded).

Prepare as for frying, then dip in beaten egg, roll in cracker crumbs, and fry in butter. When done, take up, drain and serve on a hot dish, garnished with parsley.

ONE WAY TO COOK LIVER.

Soak the liver twenty minutes in hot water, wipe dry. Cut into pieces with cookie cutter, using corner pieces also ; dip each piece in egg, roll in bread crumbs, well salted and peppered, have frying pan hot with lard enough to fry a light brown (one tablespoon lard is sufficient). Do not let the pan burn ; if cooked slowly it will be soft and tender. Never use pigs liver. Use empty baking powder can for cutter as it is sharper. MRS. K. M. CRAIG.

MEAT CROQUETTES.

Use cold roast beef. Chop fine ; season with salt and pepper ; add one-half the quantity of bread crumbs and moisten with a little milk. Have the hands floured ; rub the meat into balls, dip into beaten egg, then into pulverized crackers, and fry in butter. Garnish with parsley. MRS. H. S. LOWMAN.

SWEET BREADS.

Parboil, then put in cold water for ten minutes ; drain in towel, split in halves, dip in egg then in fine bread crumbs, and fry in hot lard or butter the same as oysters. MRS. J. W. BISHOP.

SWEET BREAD PATTIES.

Make small shells of puff paste, boil the sweet breads until tender, when cool cut in small pieces and put in a saucepan, with cream to cover them, add butter, pepper and salt to taste and flour to thicken. When it comes to a boil, fill the shells and serve hot.

BAKED EGGS.

Boil eight eggs twenty minutes ; take out the yolks and add as much bread crumbs as egg, salt, pepper and butter. Put back in the whites and add a cream gravy. Bake until brown.

MRS. JAMES. N. WILKING.

OMELET.

To the yolks of two eggs beaten light, add two tablespoons of water or milk, beat until well mixed, then fold in the whites of the eggs, season to taste with salt and pepper. Grease the omelet pan with butter, heat it, and pour in the omelet and cook for a minute, then place in a moderate oven for about five minutes, fold and turn out on a hot platter.

SHREDDED EGGS.

Boil four eggs twenty minutes and drop them in cold water for five minutes ; then remove shell and cut them into thin slices ; put in a fryingpan three level tablespoons butter and when hot add one onion, thinly sliced ; let cook slowly for five minutes, but not brown ; add three tablespoons flour and stir, then add two cups milk and stir until boiling ; add teaspoon salt, a little pepper and the sliced eggs. Serve on platter and sprinkle chopped parsley over the top.

DRESSING FOR GOOSE OR OTHER FOWLS.

Two cups very dry bread crumbs, two eggs well beaten, one cup melted butter, one cup hot water, one onion chopped fine, one teaspoon salt, one-half teaspoon pepper, if you like any spiced herb a little of that, one apple chopped fine, one teaspoon sugar. Cook onion in butter, do not use it uncooked. Mix all together in large bowl, add butter, eggs, and hot water last. Do not use sage with this dressing ; leave plenty of room to swell. For pigeon add a few seeded raisins, less onion ; for pig use less butter. Never use oysters for filling unless you are sure everyone likes them.

MRS. K. M. CRAIG.



SAUCES.

"Epicurean Cooks sharpen with cloyless sauce his appetite."—*Shakespeare.*

DRAWN BUTTER.

One tablespoon flour, one tablespoon butter, one cup boiling water, one-fourth teaspoon salt, dash of pepper. For fish sauce, add one egg, hard boiled and chopped fine.

SAUCE FOR BAKED FISH.

Mix thoroughly the yolks of two hard boiled eggs, a small wine-glass of salad oil, one large tablespoon of sharp vinegar, a little dry mustard and a tablespoon of chopped pickles or capers.

TOMATO SAUCE.

To serve hot with cutlets, croquettes, etc. One pint tomatoes, one small onion, one bay leaf, one sprig parsley. Cook together, strain and add one tablespoon butter, one tablespoon flour, salt and pepper to taste ; cook until it thickens.

MRS. J. W. BISHOP.

MINT SAUCE.

Three tablespoons of fresh mint chopped fine, five tablespoons of vinegar, two teaspoons of sugar dissolved in the vinegar. Serve hot with roast lamb.

MRS. H. L. BOLICH.

WHITE SAUCE.

Cook together until well mixed one tablespoon each of butter and flour, add a cup of sweet cream, simmer five minutes, season and serve.

MRS. EWING.

CABBAGE DRESSING.

Four tablespoons butter, four tablespoons cream, four tablespoons vinegar, one teaspoon salt, little sugar and cayenne pepper. K.

BEEF DRESSING.

One egg beaten light, one-half cup sugar scant, one-half cup vinegar, one teaspoon mustard, one tablespoon butter. Boil, and pour over sliced beets, serve hot. K.

SAUCE FOR BOILED PUDDING.

Beat four ounces butter to a cream ; add one quarter pound granulated sugar, wineglass of brandy, and mix thoroughly.

MRS. FLYNN.

BRANDY SAUCE.

A small cupful sugar, one egg, piece of butter size of walnut, one tablespoon flour and two of cold water ; mix together and pour into half pint boiling milk or water. Wineglass of wine or brandy.

LEMON SAUCE.

Mix together a cup of granulated sugar, one tablespoon flour, and teaspoon grated lemon peel. Add a cup of hot water, simmer five minutes, remove from fire and add juice of a lemon and half a cup of butter beaten to a cream.

ELLA FOX.

CAMEL SAUCE.

One cup brown sugar, one tablespoon butter, two tablespoons water. Cook until it burns slightly ; then take one teaspoon cornstarch, dissolve in cold water, add to it one cup boiling water, add to the caramel, and stir until well mixed and partly cold.

MRS. J. W. BISHOP.

SWEET SAUCE.

Put a gill of water in a small enamelled saucepan with an ounce of sugar. Let come to a boil, add a glass of sherry, a teaspoonful of lemon juice, a tablespoon of jam and a few drops of cochineal. Bring to a boil. Strain the sauce and serve.

IRENE BENNETT.



VEGETABLES.

"Nor lacked our table small parade of garden fruits."

POTATO PUFF.

Two cups cold mashed potatoes, two tablespoons melted butter, two well beaten eggs, one cup milk. Mix well together and bake fifteen minutes in a quick oven. MRS. LOUISE WHITTLE.

STUFFED POTATOES.

Bake six good sized potatoes, when done cut the tops off, and with a spoon scoop out the potato into a hot bowl. Mash fine, add one tablespoon butter, quarter cup hot milk, teaspoon salt and pepper to taste. Beat until very light, then add the beaten whites of two eggs; stir gently. Fill the skins with this mixture, heaping it on the top; brush over with yolk of egg and put in oven to brown. They may also be cut into half and stuffed.

MRS. ARCH WILKING.

SCALLOPED POTATOES.

Peel and slice thin several raw potatoes; put layer of potatoes in a buttered baking dish, sprinkle with salt, pepper, flour and bits of butter; another layer of potatoes seasoned as before and so on until the dish is full. Fill the dish with milk and bake until tender and well browned.

MRS. JOHN BABCOCK.

CREAMED POTATOES.

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

MRS. N. J. PARKER.

POTATO CROQUETTES.

Two cups smashed potatoes, two tablespoons cream, one teaspoon onion juice, one teaspoon salt, yolks of two eggs, one tablespoon chopped parsley, piece butter size of walnut, dash of cayenne pepper. Beat yolks until light, add them to the potatoes, then add other ingredients. Mix well, dip in egg and bread crumbs, fry in hot fat. Makes twelve croquettes.

MRS. CLARE A. WELCH.

FRENCH FRIED POTATOES.

Pare and cut potatoes in long strips, let stand in cold water, drain and wipe dry. Fry in hot lard until brown and crisp, skim out and drain on brown paper, sprinkle with salt and serve.

SARATOGA CHIPS.

Pare and slice very thin on slaw cutter, let them stand for an hour in ice water, with a piece of alum in it, then drain and wipe dry with a cloth. Fry a few at a time in boiling lard, salt as you take them out. They should be a light brown when done.

CREAM CABBAGE.

Beat together yolks of two eggs, one-half cup sugar, one-half cup vinegar, butter the size of an egg, salt and a little cayenne pepper. Put the mixture into a saucepan and stir until it boils, then stir in one cup of cream, let boil, and pour over cabbage while hot.

C.

CAULIFLOWER WITH CREAM DRESSING.

Pick over a good firm head of cauliflower, soak in cold salt water for half an hour before cooking. Cook until tender, then lift into a vegetable dish and pour over the following sauce: Rub one tablespoon of butter and one of flour together; into this beat the yolk of an egg. Dip up some of the cauliflower liquor into this until quite thin, then pour all into saucepan and boil up once and pour over cauliflower. Some add a little lemon juice.

SEATTLE COOK BOOK.

ONIONS.

Boil in salted water until perfectly done; pour off water and pour on milk, when it boils add flour and butter stirred together, sufficient to thicken. Or boil them in salted water ten minutes, then put them in cold fresh water for half an hour; after that place in a stewpan with just enough cold water to cover them and boil gently until tender. Drain and serve with melted butter.

SCALLOPED TOMATOES.

Put a layer of sliced tomatoes in the bottom of an earthen pudding dish; then a layer of fine bread or cracker crumbs. Season each layer with salt, pepper, sugar and bits of butter. Make three layers of each, having the top one of crumbs with plenty of butter. Cover and bake one-half hour in a moderate oven or until nicely browned.

GREEN TOMATO PIE.

Four good sized green tomatoes, one cup of brown sugar, one teaspoon of cinnamon, one-half teaspoon each of cloves and allspice, one-half nutmeg, a few small bits of butter, one tablespoon of vinegar ; sprinkle well with flour. Peel tomatoes and slice very thin. Chop a little after slicing, so as not to have large chunks ; then mix all together and bake with upper and lower crust. Be sure to get it real sweet and well spiced.

MRS. JOHN GALLIGAN.

FRIED TOMATOES

Cut tomatoes in slices without skinning, pepper and salt them well, sprinkle a little flour over them and fry in butter until brown. Put them on hot platter, pour milk or cream into the butter and juice and when it is boiling pour over the tomatoes.

BAKED TOMATOES.

Select smooth, ripe tomatoes, cut deep piece from stem end of each, remove inside and mix with it bread crumbs, seasoning the mixture well with salt, pepper and sugar ; put piece of butter in top of each tomato, place them in pan and bake about thirty minutes, or until they are nicely browned.

BAKED MACARONI.

Break macaroni in small pieces and cook in salt water about twenty minutes ; drain and put in baking dish a layer of macaroni sprinkled with grated cheese, pepper, salt and bits of butter ; proceed in this manner until dish is full, having cheese on top, cover with milk, set dish in oven and bake until brown.

MACARONI WITH TOMATOES.

Cook one-half pound of macaroni till tender, pour off all the water, then add one-half cup sweet cream, one-third cup butter, pepper and salt to taste ; let simmer for a short time, turn into vegetable dish. Have ready one pint stewed tomatoes, seasoned, and pour over the macaroni ; or place a layer of the cooked macaroni in baking dish, season with butter, salt, and pepper, then layer of tomatoes, and so on till dish is filled. Cover top with bread crumbs and bake until brown.

BOSTON BAKED BEANS.

Two quarts small white beans soaked over night. Parboil in the morning until soft ; pour off water and put into stone crock or

jar, add one and one-half pounds salt or fresh fat pork, one cup sugar, salt and pepper to taste, small pinch red pepper improves the flavor. Cover beans with hot water, put into moderate oven and bake over night.

MRS. GEORGE W. STEVENSON.

FRIED EGGPLANT.

Slice the eggplant at least half an inch thick ; pare each piece and lay in salt and water, putting a plate upon the topmost to keep it under the brine, and let stand for an hour. Wipe each slice, dip in beaten egg, then in cracker crumbs, and fry in hot lard until nicely browned.

MARION HARLAND.

VEGETABLE OYSTERS.

Wash, scrape and cut in quite thick slices, cover with water and boil till tender, then add one tablespoon of flour wet with cold water, a little butter, pepper and salt to taste, boil one minute and serve.

MUSHROOMS ON TOAST.

Peel and rinse one dozen mushrooms, cut in pieces and stew in one cup water until tender ; add two tablespoons cream and a little butter, season with salt and pepper. Serve on slices of buttered toast.

WINTER SQUASH.

Break in large pieces and stew until tender ; scrape from shell, mash smooth and season with butter, a little sugar, pepper and salt. Serve very hot.

SUMMER SQUASH.

Unless they are very tender, pare them as thin as possible, and remove seeds. Put to cook in salted boiling water ; when tender remove from saucepan and press out all the water, mash smooth and season with butter, salt and pepper.

FRIED APPLES.

Wash and wipe six large, juicy apples that are not too tart ; remove cores with a sharp knife, cut the apple around in slices half an inch thick, fry in hot butter until slices are nicely browned, sprinkle with powdered sugar after removing to dish. A nice accompaniment for roast pork.

SALADS AND SANDWICHES.

"We may pick a thousand salads
Ere we light on such another."

"A crust of bread and liberty."
—*Horace.*

MAYONNAISE DRESSING.

Three well beaten eggs, one tablespoon mustard, six tablespoons cream, six tablespoons vinegar, four tablespoons salad oil, pinch of red pepper, teaspoon of salt. Beat thoroughly, put in a pail and set in hot water, stirring constantly until it thickens.

MRS. A. E. WINLACK.

SALAD DRESSING.

Yolks of six eggs beaten, to this add six tablespoons of melted butter or olive oil, pour in slowly beating all the while; then add teaspoon of mustard dissolved in six tablespoons vinegar, one-fourth teaspoon each of salt and sugar, pinch of red pepper, six tablespoons milk or cream. Cook in double boiler until thick.

LOUISE SUMNER.

ONE EGG SALAD DRESSING.

Stir into two tablespoons of melted butter one small tablespoon of flour, add one-half cup of sweet milk; when it boils add one-half tablespoon of salt, one-half tablespoon of sugar, one-fourth tablespoon of mustard, one egg well beaten, and one-fourth cup of vinegar.

MRS. GEORGE LOOP.

MAYONNAISE DRESSING (with oil).

Put the uncooked yolk of an egg in a cold bowl, add half teaspoon of salt, and work well before adding oil; drop in the oil slowly and alternate with a little lemon juice. The mixture should thicken as it is beaten; when the egg has absorbed a gill of oil, add more lemon and a pinch of cayenne pepper and set away in a cool place. If *not* thick add more oil.

CATHARINE W. BISHOP.

CHICKEN SALAD.

Chop the cold cooked chicken meat into even sized pieces, not too small. Select the tender stalks of celery, (the tough outer pieces will spoil the salad); wash, scrape, and chop into small pieces; for every two cups of chicken meat take one cup of celery. Marinate the chicken and keep in a cool place until ready to serve. Mix with the celery. For every quart of salad take one cup of thick mayonnaise dressing; mix gently with the salad, leaving sufficient to use as a garnish with lettuce leaves or celery tops.

IRENE BENNETT.

CABBAGE SALAD.

Three eggs well beaten, six tablespoons of cream, half teaspoon of salt, one teaspoon of mustard, one tablespoon of sugar, four tablespoons vinegar, a small piece of butter. Put on the stove stirring constantly until quite thick. Have one-half head of cabbage and three heads of celery chopped fine, sprinkle with salt; add to the dressing, when cold, two tablespoons of cream, and pour it over the cabbage.

MRS. N. J. PARKER.

POTATO SALAD.

Take equal parts of potato, hard boiled eggs, and celery, one onion chopped fine, salt and pepper. Mix thoroughly and add dressing.

Two eggs beaten light, one-half teaspoon mustard, one-half cup vinegar, butter size of walnut, three tablespoons sugar, two tablespoons cream, salt and pepper. Dissolve mustard in vinegar, cook all together, stirring all the time.

MRS. C. H. WELCH.

COLD BEAN SALAD.

Into the salad dish place a pinch each of salt, pepper and mustard; then mix in equal parts of oil and vinegar until enough sauce is made. Add the cold baked beans, and one small onion. Stir well into the sauce and serve. This makes a nice dish for dinner or tea.

C. H. SMITH.

ASPARAGUS SALAD.

Cook asparagus in long pieces until tender. When cool pour over it a French dressing and let it stand several hours.

CAULIFLOWER SALAD.

Boil a cauliflower until tender. Cool. Cover with mayonnaise or French dressing. Garnish with lettuce.

APPLE SALAD.

Four tablespoons vinegar, butter size of walnut, four tablespoons sugar. When it boils stir in one well beaten egg. When cool add half cup of thick sweet cream, one-fourth teaspoon mustard, and a dash of cayenne pepper. Slice apples thin and put a layer of celery, one of apples, then of dressing without stirring them.

NELL K. BLAKSLEY.

TOMATO JELLY.

One and one quarter box gelatine dissolved in one pint cold water. Scald one pint thick, strained tomatoes, adding one pint water. Season with salt, paprika, a little sugar; add gelatine, pour into square tin, one inch deep. Cool, cut in squares and serve on lettuce leaf with mayonnaise. Makes twenty-four squares.

MRS. J. S. HAMILTON.

TOMATO SALAD.

Remove the skin, juice and seeds from nice, fresh tomatoes, chop the meat with celery, and serve a tablespoonful on a lettuce leaf, with mayonnaise dressing.

RUSSIAN SANDWICHES.

Chop olives fine and moisten with mayonnaise. Cut the bread into thin, narrow strips and spread one-half of these with the chopped olives, and the other half with caviar. Press together and put in pairs.

MRS. JOSEPH H. HORTON.

MOCK CAVIARE SANDWICHES.

Bone six anchovies, chop them lightly and pound in a mortar with one teaspoon powdered parsley, one clove of garlic, one salt spoon cayenne, teaspoon salt, the juice of one-half lemon, and a few drops salad oil. When well blended together spread on hot, dry toast and serve at once.

MRS. JOSEPH HORTON.

CHEESE SANDWICHES.

Two tablespoons cream cheese mashed smooth, one tablespoon melted butter, one tablespoon finely chopped parsley. Spread thin slices of bread with butter, then with the cheese paste.

MRS. H. D. JUMP.

CELERY SANDWICHES.

Celery sandwiches are best made when combined with hard-

boiled eggs. The celery should be shredded very fine and mixed with finely chopped eggs ; the paste is then formed with mayonnaise dressing. Spread between thin oblongs of brown bread.

PHILADELPHIA TIMES.

PEANUT SANDWICHES.

Mash peanuts in a mortar to a paste, or chop as fine as possible. Thoroughly mix with Worcestershire sauce ; spread on thin slices of bread and butter cut small.

SARDINE SANDWICHES.

Chop the sardines very fine, and mix with Worcestershire sauce, or with mayonnaise dressing. Spread on small squares of thin bread and butter.

ROAST BEEF SANDWICHES.

Chop raw roast beef very fine ; season with salt, pepper and a very little mustard. Use plenty salt.

EGG SANDWICHES.

Chop the whites of the hard-boiled eggs very fine. Mix the yolks smooth with mayonnaise dressing, add the whites, and spread on bread.

MRS. G. W. STEVENSON.

WALNUT SANDWICHES.

One pound of English walnuts, cut kernels in small pieces ; cover with mayonnaise dressing. Cut bread in fancy shapes, round, square or triangular, and spread with mixture. Set in cool place till nearly ready to serve.

ALL SORTS.

Lettuce leaves with mayonnaise, between thin slices white bread and butter.

Tender nasturtium leaves, or cresses in same manner.

Any nut meats, chopped and mixed with mayonnaise.

Thin slices of rare roast beef, salted freely.

Raisins, figs, dates and nuts, chopped, in equal parts, or in any combination.

Veal, ham, and hard-boiled eggs ; equal parts chopped and seasoned with salt, cayenne pepper and lemon ; mixed with soft butter.

Cold roast turkey or boiled tongue, chopped and mixed with finely minced pickles or olives and mayonnaise.

BREADS.

“Here is bread which strengthens men’s hearts
And therefore is called The Staff of Life ”

“BIRNE BROD.”

One pint of boiled milk, one quart flour (spring wheat), one teaspoon salt, one cake Fleischman’s yeast, two tablespoons butter, one-half cup chopped nuts (any kind), one cup raisins and currants, one cup boiled dried apples or pears, one-half cup boiled prunes, one-half cup pitted dates, one cup granulated sugar, two well beaten eggs, one teaspoon cinnamon. In the morning make a sponge by stirring into the pint of luke-warm milk a portion of the flour, add yeast dissolved in two tablespoons water with pinch of sugar. Let sponge stand an hour in temperature of 72°, after which add to it remaining flour and all of above ingredients ; mix and knead thoroughly ; let stand in temperature 72° until it doubles its bulk and is very light, put in square bread pans and allow to rise once more. Bake in moderate oven about one hour.

MRS. CHARLES H. OTT.

SODA BISCUITS.

One quart of flour, two teaspoons of cream tartar, one of soda, a piece of butter the size of an egg, one and a half cups of sweet milk ; mix very thoroughly the flour, cream of tartar, butter and salt, then add the milk and soda. Roll out and bake ten minutes in a quick oven.

MRS. H. K. SPAULDING.

PARKER HOUSE ROLLS.

Two quarts sifted flour, two tablespoons lard, a little salt, one pint warm milk, one cake compressed yeast, scant half cup sugar. Rub flour, lard and salt together, make a hole in the flour and pour in the milk, yeast and sugar. Let it stand until it rises, then knead well and let it rise again. Roll out and cut with biscuit cutter and turn half over ; let them rise and bake in a quick oven.

MRS. G. M. ANGIER.

RUSK.

Scald one pint milk, when lukewarm add two ounces butter cut into bits, four tablespoons sugar, half a yeast cake dissolved, quarter teaspoon salt, and sufficient flour to make smooth batter. Beat thoroughly, cover and stand aside in warm place for four hours. When light add flour to make soft dough, knead carefully, form into small rusks and when they have doubled their bulk brush with milk, and bake in quick oven twenty minutes.

MRS. RORER.

SWEET MUFFINS.

One coffee cup sifted flour, one-half cup sweet milk, whites of two eggs beaten well, two large tablespoons granulated sugar, two teaspoons baking powder mixed with flour, one-half cup melted butter. The butter should be stirred in batter just before putting into pans. R.

MUFFINS.

One pint of flour, one cup of milk or water, one good tablespoon butter, two teaspoons baking powder, one egg, a little salt.

LOU LAWRENCE.

LAPLANDERS.

Two cups sweet milk, two cups flour, a little salt, two eggs beaten very light. Bake in small pans fifteen or twenty minutes. Heat and butter pans before putting in batter. MRS. T. R. JORDAN.

PUFFS.

One teacup of milk, one egg, one teacup of flour, one teaspoon of baking powder. MRS. SEYMOUR LOWMAN.

BROWN BREAD.

One quart of sour milk, two rounded teaspoons of soda, two teaspoons of salt, one cup of N. O. molasses, two tablespoons of brown sugar, four coffee-cups each of graham and wheat flour. Bake one hour in a slow oven. MRS. H. S. LOWMAN.

BROWN BREAD.

One cup of baking molasses, one and one-half cups of sour milk, one egg, one tablespoon of melted butter, one teaspoon of soda dissolved in the sour milk, two cups of graham flour sifted, two cups of white flour, one-half teaspoon of salt. Beat well, pour in basin and steam two hours. Bake in oven twenty minutes.

MRS. G. W. STEVENSON.

BROWN BREAD.

One cup graham flour, one cup rye flour, one cup corn meal, two cups sour milk, three-fourths cup molasses, two level teaspoons soda, a pinch of salt. Sift dry ingredients, add molasses, then milk. Steam two hours in lard pail or baking powder cans.

MRS. J. S. HAMILTON.

GRAHAM GEMS.

One egg, two teaspoons sugar, one cup milk, one teaspoon baking powder, one cup graham flour, pinch of salt. Stir thoroughly; bake in hot oven fifteen minutes. Makes eight gems.

CORN BREAD.

Two cups Indian meal, one cup wheat flour, one cup sweet milk, one cup molasses, one-half cup sugar, butter size of an egg, one teaspoon of salt, one-half teaspoon of soda dissolved in one cup sour milk. Stir all together and add one egg; bake in moderate oven about forty minutes.

MRS. C. H. WELCH.

JOHNNY CAKE.

Small cup sugar, shortening the size of an egg, two eggs, two-thirds cup milk, one cup flour, one cup meal, one teaspoon salt, two teaspoons baking powder.

LOUISE SUMNER.

BLUEBERRY CAKE.

One cup sugar, two large spoonfuls melted butter, two eggs, one cup sweet milk, three cups flour, two teaspoons baking powder, two cups blueberries. Serve hot with butter. This makes a fine breakfast cake.

WAFFLES.

Six eggs, yolks and whites beaten separately, one quart butter-milk or sour cream, salt to taste, butter size of egg, melted and added to batter, two teaspoons baking powder. Mix yolks with milk, and add flour to make quite stiff batter, then add butter and beaten whites.

MRS. JOHN L. WILKING.

WAFFLES.

One quart flour, one-half teaspoon salt, two teaspoons baking powder, one large tablespoon butter, two eggs, one and one half pints milk; sift together flour, salt and baking powder, rub in butter, beat eggs lightly; have irons hot and fill two-thirds full.

MRS. H. N. DANIELL.

WHEAT GRIDDLE CAKES.

Two and one-third cups flour, one-half teaspoon salt, two cups sour milk, one and one fourth teaspoons soda, one egg. Mix and sift flour, salt and soda; add sour milk, then egg well beaten.

CORN FRITTERS.

One can corn put in bowl and chopped fine, add two tablespoons melted butter, pinch of salt and pepper, two eggs. Mix stiff with cracker dust; make into balls and fry in hot lard.

MRS. D. SINCLAIR.

CORN FRITTERS.

Eight ears corn, cut from the cob and scraped, two eggs well beaten, two tablespoons flour, one teaspoon baking powder, salt and pepper. Fry in butter and lard.

MRS. H. N. DANIELL.

HOMINY FRITTERS.

Two cups cold boiled hominy, stir in one cup sweet milk, little salt, four teaspoons flour, one egg, beat white separately and add last. Drop batter by spoonfuls in hot lard and fry a nice brown.

MRS. CHAS. B. LOW.

CLAM FRITTERS.

Twenty chopped clams, one pint milk, three eggs, add liquor from clams, with salt and pepper, and flour to make batter. Fry in hot lard.

MRS. CHAS. B. LOW.

RICE FRITTERS.

Boil one quarter pound rice in milk until tender. Mix with one pint milk, two eggs, one cup sugar, a little salt and cinnamon, and flour to make a thick batter. Fry in thin cakes and serve with butter and powdered sugar.

MRS. C. B. L.



CAKES.

"Would'st thou both eat thy cake and have it?"
—Herbert.

COOKIES.

Two cups sugar, one cup butter, one cup milk, flour enough to make a soft dough, two teaspoons baking powder. Roll thin, sift over with sugar and bake.
MRS. C. H. WELCH.

JUMBLES.

One cup butter, one cup sugar, four eggs, two cups flour, one-half teaspoon Royal baking powder. Rub together butter and sugar, add beaten eggs and flour, sifted with baking powder. Flour the board, roll dough rather thin, cut with any cutter, lay on greased tin and bake in quick oven; they may be rolled in sugar before baking.
NELLIE F. WEAVER.

GINGER COOKIES.

One cup butter (or butter and lard), one cup sugar, one cup molasses, one egg, one tablespoon soda, one tablespoon ginger, one scant teaspoon cloves, flour to roll soft. Sprinkle with sugar.
K.

MOLASSES COOKIES.

Put one pint of best N. O. molasses into the baking bowl. Take one cup of shortening, one tablespoon of salaratus, and half a cup of water and let come to a boil; pour this over the molasses, add one teaspoon of salt, one tablespoon of ginger, and one well-beaten egg. Mix thoroughly and stiffen with pastry flour. Bake in a quick oven.
EDITH M. THOMPSON.

GINGER SNAPS.

One cup sugar (brown or white), one cup shortening, two cups molasses, one tablespoon ginger, teaspoon of salt, tablespoon soda in one cup boiling water, three cups flour. Roll very thin.
MRS. LOUISE WHITTLE.

SAND CAKES.

One pound sugar, one pound flour, three-fourths pound butter, two eggs. Wash top of cakes with white of egg beaten a little, sprinkle sugar over this, blanched almond in middle and a sprinkle of cinnamon on each end. MRS. D. H. TURNER.

CHOCOLATE COOKIES.

One cup butter, one cup chocolate, two cups sugar, three cups flour, one teaspoon baking powder, four eggs, vanilla. K.

CHOCOLATE COOKIES.

Two cups brown sugar, one-half cup butter and lard mixed, three-fourths cup grated chocolate, two eggs, one-half teaspoon soda dissolved in one teaspoon of water, one teaspoon vanilla, flour enough to roll. Put a nut on each cookie. MRS. A. J. ROSS.

HICKORY-NUT COOKIES.

Two cups soft A sugar, two eggs, one-half cup melted butter, six tablespoons milk, one teaspoon cream tartar, one-half teaspoon soda, one cup hickory-nut meats. MRS. J. L. PARKER.

RAISIN OR NUT COOKIES.

One cup butter, two cups sugar, three eggs, three tablespoons sweet milk, one cup of raisins or nuts, chopped, one teaspoon each of soda, cinnamon, and nutmeg, five cups flour. Bake in a quick oven. MRS. I. A. WILLIAMS.

DOUGHNUTS.

One cup sugar, one cup milk, two tablespoon of butter, two eggs, one-half teaspoon cinnamon, one large teaspoon baking powder. Mix rather soft. MRS. J. W. GRUMME.

FRIED CAKES.

Two cups sugar, one pint buttermilk, lard and butter size of egg, three eggs, two quarts flour, one teaspoon ginger, one-half a nutmeg, one-half teaspoon salt, one teaspoon soda dissolved in the buttermilk. Beat thoroughly and roll as soft as possible. MRS. D. H. TURNER.

FRIED CAKES.

One cup sweet milk, one egg, one-half cup sugar, one teaspoon butter, two teaspoons baking powder, pinch of salt. Mix soft and fry in hot lard. MRS. C. H. WELCH.

ALMOND WAFERS.

One-half pound, or very full cup of butter, one-half pound, or one and one-half cups sugar, three eggs, one teaspoon baking powder, one pound flour, flavor with almond. Roll very thin, wash with beaten egg, sprinkle over top equal parts of chopped blanched almonds and granulated sugar.

CHOCOLATE MACAROONS.

One teacup brown sugar, one teacup chocolate, two tablespoons cinnamon, whites of three eggs. Drop on buttered tins.

CATHARINE W. BISHOP.

COCOANUT BISCUITS.

Six ounces cocoanut grated, nine ounces white sugar, three eggs. Whisk the eggs for about ten minutes, then sprinkle in the sugar gradually, lastly the cocoanut; form with your hands into little pyramids, place on white paper and the paper on tins. Bake in cool oven until slightly brown.

ROCKS.

One and one-half cups sugar, two thirds cup butter, three eggs beaten separately, three tablespoons sweet milk, pinch of salt, three and one-half cups flour, one teaspoon soda in hot water, one teaspoon cinnamon, one and one-half cups raisins chopped, one pound English walnuts chopped, hickory nuts, vanilla. Put in soda last; drop on buttered tins.

MRS. H. N. DANIELL.

KISSES.

Whites of two eggs, one cup of granulated sugar. Beat eggs very stiff, add sugar gradually, and flavor with vanilla. Bake in a slow oven.

NINA LEWIS.

CREAM PUFFS.

One cup of boiling water poured over one half cup of butter. When you have done this, place on stove and let come to a boil, and add one cup of sifted flour. Let boil five minutes, stirring constantly; when cool, add three eggs, not beaten; beat for ten minutes, then add soda the size of a pea. This makes twelve large puffs. Bake thirty minutes.

Filling: One cup of milk, two eggs, one-half cup of sugar, tablespoonful of corn starch dissolved in cold water, and stirred in. Cook until thick. Flavor to suit taste. When the puffs and cream are both cool open the puffs a little way on one side with a sharp knife and fill with the cream.

MRS. N. J. PARKER.

SPONGE CAKE.

Three eggs, one and one-half cups sifted sugar, one-half cup of cold water, two cups of flour, two teaspoons of baking powder, a little salt, and flavor to suit the taste.

SPONGE CAKE.

Beat four eggs lightly together, add two cups granulated sugar, then one cup sifted flour gradually, the second cup of flour with two teaspoons baking powder; lastly, a scant cup hot water, little at a time.

MRS. C. H. WELCH.

SPONGE CAKE.

Two eggs beaten light; beat into them one cup of granulated or confectioner's sugar, one-half cup sifted flour, then one-half cup of flour sifted with one teaspoon of baking powder, and last a scant half cup of boiling water very gradually. Put into a buttered tin and bake in a well-heated oven.

MRS. N. J. PARKER.

COFFEE CAKE.

One cup molasses, one cup brown sugar, one cup lard, one egg, four cups flour, one cup boiling coffee, one pound raisins, one pound currants, teaspoon soda, teaspoon cloves, teaspoon cinnamon.

CARRIE CORBIN.

MOLASSES CAKE.

One cup molasses, one-half cup butter, one-half cup sour milk, one teaspoon soda, a little cinnamon and ginger, two cups flour.

MRS. M. P. SEWARD.

MOLASSES CAKE.

One cup of light brown sugar, three eggs, one cup each of molasses, butter, and milk, one teaspoon of soda, pinch of salt, flour to stiffen.

MRS. FLYNN.

DRIED APPLE CAKE.

Two cups of dried apples soaked over night, and chopped fine in the morning. Cook in one cup of molasses until tender; add one cup each of butter, sugar, and sour milk, two teaspoons of soda, one teaspoon each of cinnamon and lemon extract, one-half teaspoon of cloves, one grated nutmeg and one cup of raisins.

MAY WHITE.

RAISIN CAKE.

One cup butter, two cups sugar, three cups flour, two large teaspoons baking powder, four eggs, one cup of milk, a bowl of chopped raisins and figs.

IDA ROSE PIOLLET.

COLD WATER CAKE.

Two cups brown sugar, one cup butter, three eggs, one cup cold water, three cups flour, two cups raisins cut fine, one teaspoon soda, one teaspoon each of cinnamon, cloves and nutmeg.

MRS. JAMES WILKING.

SOUR CREAM CAKE.

One cup sour cream, one cup sugar, two eggs, one level teaspoon soda, pinch of salt, two teaspoons baking powder in two scant cups of flour. Flavor to taste.

MRS. J. J. BARRON.

DELICATE CAKE.

Two cups sugar, one-half cup butter, three-fourths cup milk, three cups flour, whites eight eggs, two teaspoons baking powder. Bake in four layers.

MRS. C. B. LOW.

ARCH-ANGEL CAKE.

One cup sugar, one cup butter, two cups flour, one teaspoon baking powder, whites of eight eggs, one teaspoon vanilla.

MRS. CLARE A. WELCH.

ICE CREAM CAKE.

One cup sugar, one-half cup butter, one-half cup milk, one and one-half cups flour, whites of three eggs, one teaspoon baking powder. Cream butter and sugar, add milk and flour, stir well together, then add whites of eggs. Flavor with vanilla.

CUP POUND CAKE.

One cup of eggs, one and one-half cups of sugar, two cups of flour, one small cup of butter. Flavor with almond. Stir butter and flour together until light; beat eggs and sugar very light, and then stir all well together.

MRS. G. M. ANGIER.

WATER POUND CAKE.

One pound pulverized sugar, one pound flour, one-half pound butter, five eggs, three-fourths cup of cold water, two small teaspoons of baking powder, flavor to taste. Cream butter and sugar with the hand, add eggs, one at a time until it is well beaten, then add water. After flour is added beat well for five minutes.

MRS. J. H. WILTSE.

CITRON POUND CAKE.

One pound sugar, one pound flour, three-fourths pound butter, eight large or ten small eggs, one and one-fourth pounds citron finely shredded. Cream butter and sugar, add yolks, then flour

and well beaten whites; put layer of batter in pan and sprinkle thickly with citron, then batter, etc., until pan is filled. Bake slowly one and a half to two hours. MRS. J. N. WEAVER.

BRIDE'S CAKE.

Whites of sixteen eggs, one pound sugar, one pound butter, one pound flour, one-quarter pound corn starch, two teaspoons baking powder, two teaspoons bitter almond. MRS. JAMES WILKING.

ANGEL CAKE.

Whites of eleven eggs, one and one half cups granulated sugar, one cup pastry flour measured after being sifted four times, one teaspoon cream tartar, one of vanilla. Sift flour and cream tartar together; beat whites to stiff froth, beat sugar into the eggs, add flavoring and flour, stirring lightly. Bake in moderate oven forty minutes. Use angel food pan and do not grease it.

MRS. JOHN G. KINNEY.

YELLOW MOUNTAIN CAKE.

Yolks of ten eggs, one cup butter, two cups sugar, one cup milk, three cups flour, one teaspoon soda, two teaspoons cream tartar. Cream butter and sugar, add milk and flour, then eggs well beaten. Will make two large or three small cakes.

MRS. J. G. K.

ANGEL FOOD.

Whites of nine large eggs, one heaping cup fine granulated sugar, one cup flour sifted five times before measuring, one-half teaspoon of cream tartar, a pinch of salt, one-half teaspoon each of lemon and vanilla. Separate eggs, add salt and cream tartar to the whites and beat till very stiff, add sugar and flavoring, beat thoroughly, then fold in the flour. Bake from forty to fifty minutes in moderate oven. Invert pan to cool.

SUNSHINE SPONGE CAKE.

Whites of seven eggs, yolks of five, one cup fine granulated sugar, one scant cup flour measured after sifting five times, one-fourth teaspoon cream tartar, one teaspoon orange extract. Beat yolks till thick and set aside; add pinch of salt and cream tartar to whites and beat till stiff, add sugar, beat thoroughly, then add flavoring and beaten yolks, beat lightly, and carefully stir in the flour. Bake in tube pan in moderate oven about forty minutes. Invert to cool.

SPICED CAKE.

Three eggs, one cup each of sugar, molasses, butter or lard, and sour milk, one-half teaspoon of ground cloves, two teaspoons of cinnamon, one of grated nutmeg, and one of saleratus, and three cups of flour.

MRS. N. WAGNER.

PORK CAKE.

One pound fat salt pork chopped fine, one pint boiling coffee poured on pork and let stand until cold. One cup brown sugar, one pint molasses, two eggs, one pound raisins chopped, one pound currants, one-fourth pound citron, one-half pound figs, tablespoon each cinnamon and cloves, one heaping teaspoon soda. Stir stiff. Wineglass of brandy improves it.

MRS. JOHN ENRIGHT.

FRUIT CAKE.

One cup butter, one cup sour milk, one-half cup molasses, two cups brown sugar, four cups flour, four eggs, one tablespoon cinnamon, one tablespoon cloves, one-half tablespoon of soda dissolved in one-half cup wine. One pound raisins, one pound currants, one-fourth pound citron, one-half pound dates, one-half pound figs, one-half pounds almonds. When cake is done and taken from the oven pour a cup of brandy over the top.

MRS. J. L. PARKER.

FRUIT CAKE.

Two scant teacups of butter, three cups of dark brown sugar, six eggs (whites and yolks beaten separately), one pound of raisins, seeded, one of currants, washed and dried, half a pound of citron, cut in thin strips, half a cup of cooking molasses, and half a cup of sour milk. Stir the butter and sugar to a cream, add to that half a grated nutmeg, one tablespoon of ground cinnamon, one teaspoon of cloves, and one of mace. Add the molasses and sour milk. Stir all well, then put in the beaten yolks, and a wineglass of brandy; stir all again thoroughly, and then add four cups of sifted flour, alternately with the beaten whites of the eggs. Now dissolve a level teaspoon of soda, and stir in thoroughly. Mix the fruit together and stir into it two heaping tablespoons of flour, then stir into the cake. Butter two common-sized baking tins carefully, line them with letter paper well buttered and bake in a moderate oven two hours. After it is baked let it cool in the pans. Afterwards put it into a tight can and let it remain in the pans. Cover tightly.

MRS. HENRY ENBERG.

CHOCOLATE LAYER CAKE.

One cup sugar, piece butter size of an egg, two-thirds cup sweet milk, two eggs, three teaspoons baking powder sifted with two cups flour.

Icing.—One cup sweet milk, two-thirds cup sugar, one-fourth cake chocolate; boil until thick. MRS WM. WALKER.

DEVIL'S FOOD.

Cream together one-half cup of butter, one cup of brown sugar, and yolks of two eggs. When light add one-half cup of grated chocolate melted in two tablespoons of hot water, and beat again. Add two-thirds cup of sweet milk in which one level teaspoon of soda has been dissolved, and two cups of flour into which one heaping teaspoon of baking powder has been well mixed; lastly add one teaspoon of vanilla and the well-beaten whites of the eggs. Bake in thick layers or loaf. MRS. W. H. VAUGHN.

BLACK CHOCOLATE CAKE.

One cup sugar, one-half cup butter, two-thirds cup sweet milk, two eggs, two cups flour, two teaspoons baking powder. Take one-half cake chocolate, one-half cup sweet milk, one cup sugar, yolk of one egg, boil together in double boiler until thick, then add to the cake Bake in layers or bar. LOUISE SUMNER.

CHOCOLATE CAKE.

Two cups brown sugar, one-half cup butter, one egg, one-half cup sour milk, one teaspoon soda, two cups flour, one teaspoon baking powder, one-half cup grated chocolate, one-half cup boiling water over chocolate, vanilla. MRS. H. N. DANIELL.

CHOCOLATE CAKE.

One and one-half cups of sugar, one-half cup butter, two eggs (whites beaten and put in last), one-half cup sweet milk; mix with one tablespoon of vinegar and a scant teaspoon of soda; two and one-half cups of flour, one-third cake of chocolate dissolved in one-half cup of boiling water. MRS. GEORGE LOOP.

FIG CAKE.

Two cups of sugar, one-half cup of butter, whites of three eggs, one cup milk, two cups flour, two teaspoons of baking powder.

Filling.—One-half pound figs, chopped fine, one cup sugar, water enough to cook tender. Spread when cool. IDA ROSE PIOLLET.

PEARL CAKE.

Cream together two cups of sugar and one cup of butter; add alternately one cup of milk and one cup of corn starch. Add two

cups of flour into which two teaspoons of baking powder have been sifted, and, lastly, the whites of five eggs beaten stiff. Flavor with vanilla. Bake in two layers. The yolks of the eggs may be used for mayonnaise dressing.

ELIZABETH WINLACK.

NEAPOLITAN CAKE.

One cup brown sugar, one-half cup butter, two eggs, two cups chopped raisins, one-half cup cold coffee, one-half cup molasses, one teaspoon cinnamon and cloves, one-half teaspoon allspice, one teaspoon soda, two and one-half cups flour.

Icing.—One cup brown sugar, white of one egg; boil sugar and six teaspoons water, when thick pour it over egg and beat until cold.

MRS. CLARE A. WELCH.

CREAM CAKE.

Three eggs, one cup sugar, one and one-half cups flour, two tablespoons water, two teaspoons baking powder.

Cream.—Two eggs, one pint milk, one cup sugar, two tablespoons flour.

MRS. JAMES WILKING.

WHITE CAKE.

Two cups pulverized sugar, one scant cup butter, one cup sweet milk, three cups flour, three teaspoons baking powder, whites of five eggs. Add the milk with the flour and baking powder.

Icing.—One cup xxx sugar; boil until it strings; add white of one egg; stir until cold. Melt and spread one-fourth pound chocolate.

MRS. I. A. WILLIAMS.

ORANGE CAKE.

Two cups sugar, six eggs (save out two whites for icing), two cups flour, one-half cup water; put in one-half of flour, then half of water, then rest of flour and water, two teaspoons baking powder, grated rind and juice of an orange.

Icing.—Beat whites of two eggs on platter, add about half a pound of pulverized sugar, and beat well, then add juice and rind of one orange.

NELLIE F. WEAVER.

ORANGE JELLY CAKE.

One cup sugar, three tablespoons melted butter, two-thirds cup sweet milk, two teaspoons baking powder, two cups of flour, two eggs. Beat eggs, butter and sugar to a cream, add milk, then flour and baking powder. Bake in a quick oven.

Jelly.—One cup granulated sugar, two even tablespoons of flour; mix thoroughly; add three-fourths cup hot water, set on the range

and boil until clear, stirring often. Add one well-beaten egg and cook a little longer. When cold, add two teaspoons of orange extract. Put on cake cold. Add a little extract to the icing.

MRS. A. D. BATES.

FRENCH CREAM CAKE.

Three eggs, one cup sugar, one and one-half cups flour, one teaspoon baking powder, two teaspoons cold water. Bake in small tin and split while warm to put custard inside.

Custard.—Boil one pint sweet milk, mix two tablespoons corn starch with one-half cup milk; when milk boils add one cup sugar and stir in slowly the corn starch and two well beaten eggs; add one-half cup butter and stir until dissolved. Use white icing for top of cake.

LAVINIA E. WASS.

FRENCH CAKE.

Two cups sugar, one-half cup butter, one cup milk, three eggs, three cups flour, two teaspoons baking powder. Take half of the batter and mix in two ounces of chocolate. Bake in layers.

Filling.—One pint milk, three tablespoons sugar, two tablespoons corn starch, vanilla to flavor.

MRS. J. L. PARKER.

VARIETY CAKE.

One and one-half cups sugar, one-half cup butter, three-fourths cup milk, two and one-half cups flour, three eggs, one-half teaspoon soda, one teaspoon cream tartar. Take one-third of the batter and add one teaspoon cinnamon and cloves, one cup raisins mixed with flour for dark layer. Put together with icing or jelly.

MRS. J. L. PARKER.

ALMOND CREAM CAKE.

One cup butter, three cups sugar, one cup milk, four cups flour, whites of eight eggs, three teaspoons baking powder. Bake in layers.

Filling.—One pint milk, three-fourths cup sugar, two eggs, three tablespoons corn starch; cook in custard kettle until thick, flavor with vanilla. One pound of almonds, take three-fourths of them and chop very fine and stir in the custard; blanch and split the rest and ornament the icing.

KEY TO THE CUPBOARD.

BOILED ICING.

One cup granulated sugar, two tablespoons of cold water. Let boil until clear, or until it ropes. Pour on the stiff beaten whites of two eggs, and beat.

IDA ROSE PIOLLET.

MARSHMALLOW ICING.

Soak a tablespoon powdered white gum arabic in two table-
spoons warm water for an hour; stand it over hot water and stir
until dissolved. Boil one cup sugar and one-half cup water until
it will thread, pour while hot over beaten whites of two eggs, beat-
ing constantly, then add gum arabic and beat until cold.

MARSHMALLOW FILLING.

One cup granulated sugar, one-fourth cup water; stir until sugar
is dissolved then boil carefully until it forms a soft ball in cold
water. Pull apart one-half pound marshmallows, put them in
double boiler with two tablespoons hot water and stir till melted.
Pour hot syrup into marshmallow mixture, beating all the time;
add one teaspoon vanilla and beat until cold.



DESSERTS.

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

"If you could make a pudding wⁱ thinking o' the batter, it 'ud be easy getting dinner."—*George Eliot*

PIE CRUST.

Six tablespoons melted lard, three tablespoons cold water, flour to roll. This amount is sufficient for one round pie tin.

MRS. J. J. BARRON.

PASTRY CRUST.

Two and a half cups flour, one half teaspoon salt, scant teaspoon baking powder, one cup lard. Put in chopping bowl and chop with knife until thoroughly mixed, then add one-half cup cold water. Makes two pies.

MRS. J. S. HAMILTON.

PUFF PASTE.

Take one pound of flour, one-half pound of butter, one teaspoon of salt; rub together till real fine, then put the yolk of one egg in a cup, beat it well and fill the cup with cold water, add to the flour and butter, and mix well. Take out on moulding board and work smooth. Roll out quite thin; take another one-half cup butter, cut in very thin slices, spread over the dough, dust with flour, then fold over from four sides, roll out again and fold; and repeat twice more. Cut in any shape, either strips or tarts, brush with egg, and bake in quick oven.

MINCE MEAT.

Two quarts of chopped meat, four quarts chopped apples, two quarts sweet cider, one quart molasses, four cups of brown sugar, two tablespoons of salt, four of cloves, five of cinnamon, two teaspoons of black pepper, four nutmegs, two pounds of raisins, two pounds of currants. Stew thoroughly, and when cool add one-half pint of brandy if desired.

MRS. HENRY K. SPAULDING.

MINCE MEAT.

Take five or six pounds beef, a neck piece will do, boil till tender and when cold chop very fine, mincing at the same time three

pounds beef suet. Seed and cut four pounds raisins, wash and dry four pounds currants, slice thin one pound citron, chop fine four quarts good tart apples; put in large pan together, add two ounces cinnamon, one of cloves, one of ginger, four nutmegs, juice and grated rind of two lemons, one tablespoon salt, one teaspoon pepper and two pounds sugar. Put in a kettle one quart boiled cider, or one quart currant or grape juice; one quart molasses, any syrup from sweet pickles may be added, and lump of butter; let it come to a boil and pour over ingredients in the pan after having thoroughly mixed them. Pack in jars and put in cool place. When cold pour molasses over top an inch thick and cover tightly. For baking, take some from jar, if not moist enough add a little hot water and throw a few raisins over each pie.

MRS. J. N. WEAVER.

PUMPKIN PIE.

Wash the pumpkin, cut it up, and stew with the rind on until tender; then stew down brown and dry in the kettle; sift through a fine colander. To one cup of this add one pint of milk, *small* half cup of sugar, two tablespoons of molasses, one teaspoon of ginger, a little cinnamon, pinch of salt, one well-beaten egg. This makes one large pie. Line the tin with rich crust and bake in a moderately hot oven until thoroughly cooked through.

MRS. BERT HAYDEN.

CUSTARD PIE.

Heat three cups milk to boiling point; beat three eggs very light, add four tablespoons sugar, and one fourth of a nutmeg. Pour the milk over the egg, beat well, and fill lined pie tin. Bake in quick oven.

ELLA FOX.

PEACH PIE.

Bake the under crust; halve the peaches, make a little syrup and pour over the peaches; when they are heated through remove the peaches, add little cornstarch to syrup. Place peaches in pie crust, add syrup, with meringue on top put in oven and brown.

MRS. T. R. JORDAN.

PIE PLANT PIE.

One cup chopped pie-plant, one half cup sugar, one egg, two tablespoons flour, little salt. Mix together well and put into crust.

MRS. H. N. DANIELL.

LEMON PIE.

Make a delicate crust and line a pie plate. Then prick crust all over with a fork to prevent blisters, and bake. Filling.—One cup

sugar, one tablespoon butter, yolks of two or three eggs, juice and grated rind of a lemon, and one tablespoon cornstarch. Dissolve cornstarch in cold water, and stir it into a cup of boiling water; when cooked clear add sugar and butter and cook until quite creamy; when nearly cool stir in lemon and beaten eggs. Fill the baked crust. Then cover with meringue made of three whites beaten stiff; lightly stir in three tablespoons powdered sugar and one teaspoon lemon juice. Heap the meringue rockily on the pie and brown in slow oven; it should take about twenty minutes, for a quick oven makes a tough, leathery meringue.

MRS. JOSEPH H. HORTON.

LEMON PIE.

Beat two cups sugar with one-half cup butter until light; then add four well-beaten eggs, leaving out whites of two for meringue, the grated rind and juice of two lemons, three teaspoons flour, one-half pint sweet milk. Stir together and bake. Enough for two pies.

Meringue.—Whites of two eggs, one tablespoon pulverized sugar. Put on after pie is baked and brown.

MRS. C. H. WELCH.

LEMON PIE.

One lemon, one cup sugar, one tablespoon of flour, yolks of two eggs, piece of butter size of walnut, one and one-half cups water. Cook together till it thickens, set aside to cool; line pie tin with crust, put in filling and bake until crust is done. Make meringue of whites, spread on pie and brown.

MRS. J. J. BARRON.

CREAM PIE.

Three eggs, one pint of milk, three tablespoons of flour, five tablespoons of sugar, a little salt, flavor to taste and boil until thick. Pour over the crust, which should be previously baked. Beat the whites of two eggs to a stiff froth, add three tablespoons of powdered sugar; pour over custard, set in oven and brown lightly. To be eaten cold.

MRS. HENRY K. SPAULDING.

CHOCOLATE PIE.

Boil one cup milk, add one egg beaten smooth with two tablespoons grated chocolate, one heaping teaspoon corn starch and one tablespoon sugar. Stir constantly until thick; let it cool and flavor with vanilla. Spread in a crust already baked, whip stiff one-half cup cream, sweeten and flavor and spread on top. Put on ice to cool.

LAVINIA E. WASS.

CHOCOLATE PIE.

Four tablespoons grated chocolate, two of cornstarch, yolks of two eggs (use whites for meringue), one-half cup sugar, one pint boiling water. Mix and boil until thick. Bake crust first, pour in the filling, frost and set away to cool. MRS. LOUISE WHITTLE.

CRANBERRY PIE.

One cup of cranberries chopped fine, one-half cup raisins chopped fine, one cup of sugar and one of water, one tablespoon of flour, one-half teaspoon vanilla. MRS. HENRY ENBERG.

CRANBERRY PIE.

One quart cranberries chopped fine, one and one-half cups sugar, one-fourth cup molasses, one tablespoon flour mixed with a little cold water; turn over this one cup boiling water. Pour the mixture of flour over the cranberries. This makes two pies.

LAVINIA E. WASS.

MONDAY DUMPLINGS.

Three-fourths cup flour, fill the cup with cornstarch, one teaspoon butter, pinch of salt, level teaspoon baking powder; make a soft batter with milk or water. Have canned peaches or other fruit on the stove heating; when boiling drop the batter in with a tablespoon, leaving space between each spoonful, cover closely and cook slowly for ten minutes. Serve hot with butter and fine sugar. Use a rather flat dish to cook in. MRS. KENNETH M. CRAIG.

APPLE DUMPLINGS.

One quart flour, through which is sifted three teaspoons baking powder; mix in two tablespoons butter, add a large cup sweet milk, and pinch of salt. Butter a plate that will fit in your steamer. Cut the paste into seven parts, roll out and fill each carefully with as much apple as possible; place on plate so that they will not touch and steam forty-five minutes. Serve with any sauce desired.

CUP CUSTARD.

One quart milk, four egg, three tablespoons sugar, one teaspoon flour dissolved in a little of the milk, pinch of salt, flavor to taste. Put milk on to boil and when boiling add slowly the beaten egg and sugar, pour into cups and bake in slow oven.

MRS. W. HARRY LANE.

RICE PUDDING.

Two quarts unskimmed milk, one-half cup rice, little salt, sugar

and nutmeg to taste. Put in baking dish in moderate oven, and when top forms on the milk push it down with a spoon but do not stir the rice. Continue this until you want the top to brown; cook about three hours.

MRS. E. H. WELLS.

LEMON PUDDING.

Dissolve four tablespoons of cornstarch in a teacup of cold water; and pour slowly into a pint of boiling water, stir thoroughly, then add cup of sugar, grated rind of one lemon and juice of two. Beat this hot mixture very gradually upon the stiffened whites of three eggs, beat for a minute and pour into mould. Serve with cold custard sauce made with the three yolks.

MRS. G. M. ANGIER.

GOLDEN CREAM.

Boil one quart milk, and when boiling stir into it the well beaten yolks of six eggs, six tablespoons sugar, and one tablespoon sifted flour well beaten together; when boiled turn it into a dish and pour over it the whites beaten to a stiff froth with six tablespoons powdered sugar. Set in oven and brown slightly; flavor the top with vanilla, and the bottom with lemon. Serve cold.

MRS. D. M. O'BRIEN.

COTTAGE PUDDING.

One cup of white sugar, three tablespoons of melted butter, one egg, one cup sweet milk, two teaspoons baking powder, one pint flour.

Sauce.—One-half cup butter, one cup sugar, four tablespoons of wine, a very little boiling water. Stir until it foams.

MRS. JOHN GALLIGAN.

CHOCOLATE PUDDING.

Three fourths cup white sugar, one tablespoon butter, one egg, one half cup milk, one and one-half cups flour, one and one-half teaspoons baking powder, two squares chocolate melted and stirred in last. Steam two hours. Serve with whipped cream.

MRS. F. J. KROM.

CALLA LILIES.

Make a nice light sponge cake and bake in saucers. While cake is warm fold in shape of a calla lily; when ready to serve fill each with whipped cream.

LAVINIA E. WASS.

STRAWBERRY SHORTCAKE.

Four tablespoons of butter rubbed into two cups of flour, one tablespoon sugar, two teaspoons of baking powder, little salt, one

cup milk. Stir to a stiff batter. Bake twenty minutes. Make two layers and spread.

MRS. J. W. GRUMME.

BAKED PEACH PUDDING.

Prepare a pint of flour by sifting in it one teaspoon baking powder and pinch of salt, then rub a teaspoon butter in the flour; beat one egg, add to it one cup sweet milk and stir in the prepared flour; pour batter into buttered pan, take peaches and cover pudding with them, put one drop of vanilla and piece of butter in each peach, sprinkle with sugar and bake.

MRS. W. H. LANE.

PRUNE PUDDING.

One pound prunes cooked soft; remove pits, add one cup sugar, and when dissolved add one-half box gelatine soaked in a cup of water. When cold add the beaten whites of two eggs, put in mould and let stand two or three hours in cool place. Serve with whipped cream flavored with vanilla.

MRS. D. M. O'BRIAN.

PRUNE PUDDING.

One pound English prunes stewed well; drain free from juice, then take out pits and beat to a pulp; add sugar to taste. Beat whites of four eggs to a stiff froth, and beat with the prunes. Put pan with pudding into another pan of water and bake short time. Make a boiled custard for dressing with the yolks of the eggs in one quart milk; flavor with grated orange peel.

MARGARET O'DONOVAN.

CHRISTMAS PUDDING.

One-half pound bread crumbs grated, one pound currants, two pounds raisins, one pound brown sugar, one and one-half pounds beef suet, one-half pound of flour, one-half pound citron, one-half teaspoon allspice, one teaspoon cinnamon, one teaspoon cloves, one teaspoon salt, three teaspoons baking powder, one grated nutmeg, six eggs, one-half pint molasses. Cook in boiling water all day.

Sauce for Christmas pudding.—One-cup sugar, one half cup butter, yolks of four eggs, one tablespoon water or wineglass of brandy, one cup cream or hot milk, pinch of salt. Beat all together well, cook until like good cream. Do not boil.

MRS. J. S. HAMILTON.

PLAIN SUET PUDDING.

Take one cup of nice fresh suet chopped fine, one teaspoon of salt, one egg, one cup of sweet milk, one cup sugar, one cup seeded raisins, and flour enough to make quite a stiff batter, two teaspoons baking powder should be sifted into the flour. Put into a

five-pound sugar sack, which is clean and free from print; have the bag wet; tie closely and drop into boiling water, and boil just one and one-half hours. Serve with brandy or lemon sauce.

MRS. ALFRED BOLICH.

PLUM PUDDING.

One cup chopped suet, one cup each of raisins and currants, one-fourth pound citron, one cup N. O. molasses, one teaspoon of cinnamon, one-half teaspoon each of cloves, allspice and nutmeg, one teaspoon salt, one cup sweet milk, flour enough to make stiff batter, add one teaspoon of soda in a little boiling water.

MRS. I. A. WILLIAMS.

GRAHAM PUDDING.

One cup sweet milk; one cup molasses, one cup seeded raisins, one teaspoon soda, two cups graham flour; steam three hours.

Sauce.—One cup sugar, one-half cup butter beaten to a cream, add yolks of three eggs well beaten, then whites, flavor with vanilla.

MRS. GEORGE W. STEVENSON.

HUCKLEBERRY PUDDING.

One quart huckleberries, one pint molasses, one cup cold water, one large teaspoon soda, one teaspoon cloves, two teaspoons cinnamon, flour to make as stiff as cake. Steam three hours.

Sauce.—One cup sugar, one-half cup butter, whites of two eggs; stir to cream with whites beaten lightly.

MRS. D. H. TURNER.

WALNUT PUDDING.

One egg, one cup sugar, piece of butter size of an egg, one cup sweet milk, flour to make as stiff as for cake, one teaspoon baking powder. Put in either English currants or walnuts; steam three quarters of an hour.

Sauce.—One cup sugar, one-half cup butter, one tablespoon flour, about a cup of boiling water, let it come to a boil. A few spoons of cream may be added. Flavor with wine, or to suit taste.

NELL K. BLAKSLEY.

HICKORY-NUT PUDDING.

One quart bread or cake crumbs, four eggs, one-half cup flour, one cup milk, juice and grated rind of one orange, one-half cup suet, nutmeg and cinnamon to taste, one-fourth pound chopped raisins, one pint hickory-nut meats, one-half cup black molasses, one tablespoon baking powder; mix together and steam two hours. Serve with plum pudding sauce.

MRS. T. R. JORDAN.

TAPIOCA CREAM.

Soak one-half cup of tapioca in cold water over night; put this into a quart of scalding milk in double boiler, add beaten yolks of four eggs with four tablespoons sugar and a little salt. Have the whites of eggs beaten stiff and pour the hot mixture on them beating all the time. Flavor with vanilla.

TAPIOCA WITH FRUIT.

Take one-half cup tapioca, one quart cold water, cook slowly until clear. Add a little salt and two tablespoons sugar. When nearly cold pour over the fruit, which have ready in dish from which it is to be served. Canned strawberries, raspberries, cherries or peaches are all suitable for this purpose. Serve with sugar and cream.

MRS. J. W. BISHOP.

FARINA PUDDING.

Cook together one and one-half pints milk, three tablespoons farina, two tablespoons butter; let cool and add yolks of five eggs, five tablespoons sugar, and grated rind of one lemon; mix well and add the beaten whites of the eggs. Butter and flour over a pudding dish, pour pudding in, place in a pan of boiling water and bake one hour.

Sauce.—Yolks of two eggs, four tablespoons sugar, one-half cup butter, three tablespoons cream; cream butter and sugar together, add eggs and cream. Let simmer a few moments, set in a bowl of hot water.

MRS. J. H. WSLTSE.

ITALIAN CREAM.

One pint of cream, one ounce of gelatine dissolved in half a pint of boiling water. Beat the cream to a stiff froth, sweeten to taste, flavor with vanilla; beat in the dissolved gelatine and pour into moulds to harden. This is more delicious if made the day before it is wanted for use.

IRENE BENNETT.

AMERICAN CREAM.

Put one-half box gelatine in one quart milk let it dissolve, then put on stove and when it comes to a boil add yolks of four eggs and six tablespoons sugar well beaten together. When nearly boiled beat the whites with five tablespoons sugar and one teaspoon vanilla. As soon as the milk begins to boil remove from stove, add whites and pour into mould. Serve with cream.

MRS. A. L. LAWS.

PEACH BAVARIAN CREAM.

One quart canned peaches, one large cup sugar, one pint cream,

one-half box gelatine, one-half cup cold water. Soak gelatine in cold water two hours, mash peaches and rub through sieve, add sugar. Whip cream to froth, put peaches in saucepan and simmer twenty minutes, stirring often, add gelatine to hot peaches and remove from fire immediately; place saucepan in pan of ice water and beat until it begins to thicken, then stir in the cream, mix thoroughly and pour into moulds, set away to harden. Serve with whipped cream.

MRS. JOHN G. KINNEY.

COMPOTE OF PEACHES.

Take a quart can of peaches and, if not sweet, add four tablespoons of sugar sifted over them. Heat them through in their own juice; drain and then place peaches, hollow side up, on squares of sponge cake, placed in a pudding dish. Take their juice and mix with it two tablespoons of lemon juice, one egg beaten light, and one tablespoon cornstarch moistened in a little cold water. Place on the stove and allow to bubble up together; when slightly cool pour over the peaches. Put in a cool place. The syrup will jelly all about the fruit and make a delicious dessert. Serve with cream.

IRENE BENNETT.

FRUIT SALAD.

Cut in squares the following fruits: Banana, orange, pineapple, Malaga grapes, add whole candied cherries, and serve on lettuce leaf. Cover with the following dressing: Four tablespoons sugar, eight tablespoons sherry wine, two tablespoons Maderia wine, one-half teaspoon cinnamon. Serve ice cold.

MRS. GROSVENOR R. TROWBRIDGE.

SNOW PUDDING.

One-half package Cox's gelatine, one-half cup cold water, let stand twenty minutes; add one pint boiling water, grated rind and juice of two lemons, two cups sugar; stir together, and strain, put on ice until it partly hardens; beat whites of three eggs to a froth and stir through gelatine; put in mould and let stand until hard.

Custard.--One pint milk, yolks of four eggs, one and one-half cups sugar; beat whites of eggs and stir in custard while hot; flavor with vanilla; pour around the jelly.

MRS. J. W. BISHOP.

STRAWBERRY JELLY.

Three-fourths box Cooper's gelatine soaked in one cup cold water, one and one-half cups sugar, juice of one lemon, one pint boiling water; let come to a boil, add one box strawberries mashed, strain all and put in mould to harden. Serve with sweetened cream.

MRS. C. C. WEST.

PINEAPPLE SPONGE.

Soak one-half box gelatine in one-half cup cold water until dissolved. Chop pint can pineapple, add one cup sugar and one cup water, and simmer ten minutes; add gelatine and strain. When partially cold add beaten whites of four eggs and beat until it begins to thicken. Pour into mould. Serve with whipped cream.

Peach, strawberry and raspberry sponge are made in the same way.
MRS. J. H. WILTSE.

LEMON JELLY WITH PINEAPPLE.

Turn a can of shredded pineapple into a glass dish, add lemon jelly cut in cubes, and cover with whipped cream.

COFFEE JELLY.

Soak one-half box gelatine in a little cold water; pour over it one pint boiling coffee, sweeten to taste. Stir till all is dissolved, strain and mould. Serve very cold with whipped cream.

MRS. J. W. BISHOP.

COFFEE MOUSSE.

A pinch of salt, one pint cream whipped stiff (stand in bowl of cracked ice or snow), one half glass sugar; flavor with two or three tablespoons strong coffee in which a tablespoon of gelatine has been dissolved. Strain coffee into whipped cream; pack in freezer, but do not turn freezer. Nuts may be used.

MRS. J. W. BISHOP.

MAPLE MOUSSE.

One-half cup of maple syrup, yolks of two eggs beaten and put in syrup in a double boiler; boil until thick, and let cool. Beat whites of two eggs stiff, whip one-half pint cream, beat all together. Pack in mould for three hours.

MRS. HENRY K. SPAULDING.

WALDORF DESSERT.

Cut in squares two or three pieces of each of the following fruits: Banana, orange, apple, pineapple, two or three Malaga grapes (cut in halves), two fresh or preserved strawberries, two Maraschino cherries, three small pieces of angelica. The above quantities are for each champagne glass. Prepare each glass separately, covering the fruit with one dessert spoon of sifted pulverized sugar, one dessert spoon Maraschino, one teaspoon brandy. Set glasses away in cold place for six to eight hours. When ready to serve cover with lemon ice, half of which color pink and half white. Place on top of the ices a Maraschino cherry, three or four pieces of angelica cut in fancy shapes. Any other fruits in season may

be used. Care should be taken not to fill the glasses more than half full of fruit. This makes a most delicious as well as attractive dessert.

MRS. GROSVENOR R. TROWBRIDGE.

PLUM PUDDING GLACE.

One-fourth pound chocolate, one-fourth pound stoned raisins, one-fourth pound currants, two ounces citron, one pint sherry wine. Dissolve chocolate in wine, mix in fruits and stew five minutes. When cold mix with two quarts sweetened vanilla cream and freeze.

NELL K. BLAKSLEY.

FOUNDATION FOR ALL ICES.

One quart water, one pint or pound sugar, juice of two lemons, whites of two eggs. Dissolve sugar in one quart boiling water, add lemon juice, let cool, then freeze; when half frozen add whites beaten stiff. To make raspberry, strawberry or pineapple ice add to the above one pint of either juice before freezing. Will serve ten people.

LEMON ICE.

One pint water, one pint sugar, juice of eight lemons. After mixing well together, strain before freezing. When partially frozen add beaten whites of two eggs.

MRS. GROSVENOR R. TROWBRIDGE.

LEMON SHERBET.

The juice of five lemons, one and one-half pints sugar, one quart water, one tablespoon gelatine. Soak gelatine in a little of the water, cold; add rest of water hot, to the sugar, lemons and gelatine. Strain and freeze.

MRS. H. N. DANIELL.

ORANGE ICE.

The juice of five oranges, two lemons, one quart of water, one and one-half pints sugar, and one tablespoon of gelatine. Boil the sugar and water together, add the gelatine which has been dissolved in a little of the water. When cool add the juice and freeze.

LOUISE W. BISHOP.

GRAPE SHERBET.

Add juice of two lemons, one pound sugar, and one quart water to the juice of four pounds of Concord grapes squeezed through a jelly bag; boil this mixture together for fully ten minutes; set away to cool; then freeze to a stiff ice, pack a few hours, and serve in sherbet glasses.

STRAWBERRY FRAPPE.

One quart ripe strawberries, four lemons, three cups sugar, three pints water. Crush the berries, with the sugar, and let stand one hour, then add juice of lemons and water, and freeze. Turn fifteen or twenty minutes, and serve immediately or pack until wanted for use.

NELL K. BLAKSLEY.

RASPBERRY ICE CREAM.

One and one-half quarts cream, one pint milk, two cups granulated sugar; partly freeze, then add one quart fresh raspberries strained, with one and one-half cups sugar in fruit.

MRS. M. P. SEWARD.

CHOCOLATE ICE CREAM.

One quart milk, one quart cream, three squares chocolate, one cup sugar. Put chocolate shaved, in double boiler with cup water and the sugar, cook until smooth, stirring occasionally; add milk and when boiling hot add four tablespoons flour rubbed to smooth paste in part of milk. When cool add the cream whipped, vanilla to flavor, and freeze.

MRS. GEORGE STEVENS.

STRAWBERRY ICE CREAM.

Remove the stems of one quart of fresh, ripe strawberries; wash well. Then mash and cover with cup of powdered sugar. Put into the freezer can three pints of nice, sweet cream and two cups of powdered sugar. When just beginning to freeze, add the fruit and turn as long as possible.

EDITH M. THOMPSON.



PICKLES.

“Peter Piper picked a peck of pickled peppers.”

CUCUMBER PICKLES.

Take small cucumbers, put them in a crock and pour boiling hot weak brine over them, let stand until next day; repeat this three or four times. To a quart can of pickles add three or four little onions, a few pieces of stick cinnamon, and quite a little horseradish cut in strips, one tablespoon white and one of black mustard seed, two red peppers or one tablespoon whole black pepper. Heat vinegar and sweeten a little, add small piece of alum. Put pickles in cans and pour on vinegar boiling hot.

MRS. T. R. JORDAN.

CUCUMBER PICKLES.

One hundred small cucumbers fresh from the vines, wash and wipe dry, put in jar with one pint of salt, a piece of alum the size of a nutmeg, cover with boiling water, cover close, and let stand twenty-four hours. Take out, wipe dry, put in a jar with the following spices over each layer: One tablespoon each of mustard seed and allspice, one root horseradish grated or cut in fine strips, a few small red peppers, and sufficient strong boiling vinegar to fill the jar which must be two-thirds full of cucumbers. When cold cover closely and they will keep for years.

MRS. JAMES LONG.

PICKLES.

Take about five hundred little cucumbers, pour boiling water over them, stir for fifteen minutes with a wooden spoon; take them out and put in salt water that will bear an egg; let stand five days—take out and put in cold water one hour, wipe each one dry, put in jars, placing one or more onions in among them. Boil vinegar with ground spices or whole mixed spices to suit your taste; let this cool a little, then pour on the pickles; when cold seal with melted spermacetti.

IDA ROSE PIOLLET.

CRISP CUCUMBER PICKLES.

To every gallon of pure cider vinegar add one cup of salt, one cup sugar, four tablespoons ground mustard, two teaspoons alum, one-half cup horseradish cut in small dice, spices to taste. Wash cucumbers in cold water and drop in the prepared vinegar. In picking a few at a time from one's own garden wash and drop in. Be sure to keep them well under the vinegar.

Mrs. KLINE, Waverly, N. Y.

SWEET TOMATO PICKLE.

One peck green tomatoes sliced, sprinkle with one cup of salt and let stand over night; in the morning drain; add to the tomatoes two quarts of water, one quart vinegar, boil fifteen minutes; then drain again and throw vinegar and water away; add to the pickle two pounds brown sugar, two quarts vinegar, two table-spoons each of cloves, allspice, ginger, mustard and cinnamon, one teaspoon cayenne pepper; boil fifteen minutes.

Mrs. JAMES LONG.

MUSTARD PICKLE OR CHOW CHOW.

One quart each of small cucumbers, large cucumbers, small onions, string beans, green tomatoes, one large cauliflower, six green peppers; one tablespoon mustard, one and one-half cups brown sugar, one-half cup flour, three quarts vinegar. Let it boil a few minutes, stirring constantly to keep from burning; cut the large cucumbers and tomatoes in small pieces and put all in a weak brine for twenty-four hours, then scald in same water. Take pickles out of brine and turn the paste over them; mix well together.

Mrs. JAMES LONG.

MUSTARD PICKLE.

One quart small cucumbers sliced, one and a half quarts green tomatoes chopped, one quart small onions, two heads cauliflower picked fine, six green peppers chopped, one-half ounce tumeric, one-quarter pound yellow mustard, two cups sugar, two-thirds cup flour, three quarts vinegar. Soak in brine twenty-four hours, scald but not boil, drain off all the water. Mix mustard, tumeric, and flour with a little cold vinegar, pour into vinegar and let heat then add pickles and boil until it thickens.

LOU LAWRENCE.

PICCALILY.

Two dozen large green tomatoes, three large cucumbers, one head cabbage, six green peppers, six heads celery. Chop each fine, add two handfuls salt, scald and pour through a colander; pour cold water through it; then scald again in one quart water and

one quart vinegar and drain. Scald one gallon vinegar, three pounds brown sugar, one-half pound white mustard seed, one tablespoon ground mustard, three tablespoons ground cinnamon, one tablespoon each of cloves, black pepper, allspice and mace. Pour over pickle hot. R.

CHOPPED TOMATO PICKLES.

One-half bushel green tomatoes chopped rather coarse; six onions, one cup of salt; let stand over night; drain well, and boil in two quarts of vinegar for twenty minutes. If the vinegar is sharp add a pint of water to it. Drain again. Take three quarts of vinegar, three pounds sugar, one-half cup of mustard seed, three tablespoons of allspice, four tablespoons each of cloves and ginger, two tablespoons of cinnamon, three green peppers. Let this come to a boil, then add tomatoes and boil fifteen minutes.

MRS. H. S. LOWMAN.

CHILI SAUCE.

Twenty-four large ripe tomatoes, peeled and cut up, six onions chopped fine, four green peppers chopped fine, four cups vinegar, six tablespoons brown sugar, three tablespoons ground cinnamon, one tablespoon each of nutmeg, mustard and cloves, three tablespoons salt. Cook two hours; bottle while hot.

MRS. JAMES LONG.

UNCOOKED CATSUP.

One-half peck ripe tomatoes chopped fine, two cups horseradish, one cup chopped onions, one-half cup salt, one cup sugar, one-half cup white mustard seed, one-half cup black mustard seed, one cup celery seed, two tablespoons black pepper, two tablespoons red pepper chopped, one teaspoon each of cloves and cinnamon, one quart vinegar. Mix thoroughly and let stand a few hours before bottling.

MRS. J. W. BISHOP.

TOMATO CATSUP.

Boil tomatoes (one peck) until they can be pressed through a sieve, and to a gallon of pulp add three tablespoons of pepper, four of salt, three of mustard, three of cinnamon, and pint of vinegar; boil a long time until quite thick, then seal in bottles.

MRS. J. W. BISHOP.

RED SAUCE.

Sixty tomatoes, sixteen onions chopped fine, sixteen red peppers chopped fine. Boil until soft; put through sieve; then add twenty tablespoons brown sugar, ten tablespoons salt, sixteen cups vinegar. Boil until thick, then seal.

MRS. C. C. WEST.

JELLIES AND PRESERVES.

"Without good company, all dainties
Lose their true relish, and like painted grapes
Are only seen—not tasted."

CURRANT JELLY (cooked).

Crush fruit with wooden potato masher, and put cupful at a time through cheese cloth; when juice has all been squeezed from fruit measure it by cupfuls and put in a porcelain kettle; let it come slowly to a boil, then boil twenty minutes carefully removing all scum as it rises. Add same amount of sugar and let boil five minutes, strain and put in tumblers. MRS. W. H. FLORY.

CURRANT JELLY (uncooked).

Strain and squeeze juice in usual way, but do not scald the fruit; put juice in stone jar, stir a few minutes, then add confectioners' sugar in proportion of pound for pound, stirring until sugar is entirely dissolved. Dip out or strain into tumblers and let stand until it stiffens. MRS. W. H. FLORY.

GREEN GRAPE JELLY.

Pick grapes from stems and wash them; put in porcelain kettle with just enough water to cover; boil fifteen or twenty minutes, stirring occasionally; see that each grape is mashed; turn mixture into jelly bag and let drain over night. Next morning measure juice, and to each pint allow one pound of sugar; bring juice to a boil and skim; add sugar and boil for fifteen or twenty minutes, trying by putting some in saucer. When it becomes solid quickly take it from the fire and turn it into glasses. MRS. RORER.

QUINCE JELLY.

Cut quinces into small pieces, put cold water on them and boil until soft, then strain. To each pint of juice use one pint of granulated sugar; boil juice twenty minutes then add sugar and boil until it jells. MRS. W. H. FLORY.

BLACKBERRY JELLY.

Take two pints blackberry juice, two pints green apple juice, add one pint sugar for each pint juice and boil until it jells.

Mrs. W. H. F.

ORANGE JELLY.

To one ounce gelatine add a pint of cold water, after fifteen minutes add a pint of boiling water; stir until the gelatine is dissolved, then add a coffee cup of sugar, the juice of six oranges and two lemons. Strain and put into moulds. The jelly looks particularly pretty if the skins of the oranges are used for moulds. Dig them carefully out, cut in halves and pour in the jelly to harden.

IRENE BENNETT.

WINE JELLY.

One-half box gelatine, one-half cup cold water, one pint boiling water, one cup sugar, juice of one lemon, one cup sherry wine. Dissolve gelatine in cold water, add boiling water, lemon juice, sugar, and wine; stir well, strain through cloth into moulds.

Mrs. J. W. BISHOP.

TUTTI FRUTTI JELLY.

Soak one-half box Cox's gelatine in one-half pint of cold water, dissolve with one pint boiling water, add juice of three lemons, one and one-half cups of sugar; strain. When beginning to stiffen put a layer of jelly in a dish, then a layer of English walnuts, another layer of jelly, one of sliced oranges, then the remainder of the jelly.

Mrs. N. J. PARKER.

PINEAPPLE MARMALADE.

Take one quart grated pineapple, two pounds sugar, and boil until clear; keep removing scum. Put in jars with brandy papers over top.

C. W. B.

ORANGE MARMALADE.

Twelve oranges, two lemons, two quarts water, nine pounds of sugar. Wash oranges clean, wipe dry and cut in thin slices, using peel and pulp, but removing seeds; pour over them two quarts of cold water and boil until very tender (about an hour and a half); add nine pounds sugar and boil an hour or a little longer.

QUINCE HONEY.

Pare and grate four large quinces: add one pound of sugar and one quart of water. Cook twenty minutes.

Mrs. A. J. Ross.

CURRANT JAM.

Five pounds currants, five pounds sugar, one pound raisins, two large oranges cut in small pieces. A cup of red raspberry juice improves it.

MRS. J. W. BISHOP.

PEAR CHIPS.

Ten pounds fruit, six pounds sugar, one-half pound green ginger root, three lemons, one quart water. Cut the pear in small slices and the lemon rind; squeeze juice of lemons. Cut ginger root in small pieces and parboil, then drain off the water and sprinkle ginger root through pears and sugar. Boil all together three hours, put in jars and cover.

R.

PLUM CONSERVE.

Four quarts plums, cut out pits, three or four oranges chopped, three pounds sugar, one pound raisins. Cook until like jam. R.



BEVERAGES.

"I drink to the general health of the whole table."
—*Shakespeare.*

COFFEE.

Mix the coffee with an egg (using shell also) and a little cold water, thoroughly; put in the coffee pot, pour boiling water over it. Let boil ten minutes, then pour in a little cold water and let stand on back of stove five minutes. Allow two heaping tablespoons of coffee to a pint of water.

CHOCOLATE.

Four ounces chocolate in double boiler, add to it a pint of boiling water, stir until perfectly smooth, then add a pint of milk. When hot add four tablespoons of sugar. Beat over fire with an egg beater or syllabub churn.

MRS. RORER.

CHOCOLATE.

One-half cake Baker's chocolate, one-half cup sugar melted in hot water. Boil, then add one quart hot milk and teaspoon corn-starch dissolved in a little cold milk, one-half teaspoon vanilla. Boil ten minutes. Enough for twenty people.

MRS. H. N. DANIELL.

BLACKBERRY CORDIAL.

To two quarts of juice add one and one-half pounds of sugar, one-half ounce cinnamon and cloves, one-fourth ounce allspice; boil it well; while cooling add one pint best brandy.

RASPBERRY VINEGAR.

Place ten quarts of red raspberries in an earthen jar or crock; cover with pure cider vinegar. Let this stand for three days, stirring occasionally with a wooden spoon; strain through a jelly bag, add one pound granulated sugar to each pint of juice. Put in a porcelain-lined kettle and let it come to a boil. Bottle and seal while hot. Keep in a cool dry place.

MRS. A. E. WINLACK.

CURRANT SHRUB.

One gallon ripe red currants, one pint vinegar, one quart cold

water. Put berries and water over fire where they will heat slowly but not boil. They must be broken by heating just enough to make the juice flow readily. When this point is reached add vinegar and let all stand together for five hours. Squeeze juice and measure it. To every pint allow one pound white sugar. Put on stove and let boil for fifteen minutes. Cool, bottle and seal. A teaspoon of this added to a glass of water is a refreshing drink.

GRAPE SHRUB.

This may be made by the same recipe. A tart grape is preferable to a sweet one. Ripe wild grapes are especially good. Either of these shrubs may be served in small glasses filled with crushed ice.

RASPBERRY, STRAWBERRY OR CURRANT SYRUP.

Crush the fruit and to every quart add one pint of water. Let stand over night; next morning squeeze the juice and to each pint allow a pound and a-half of sugar. Put over the fire, boil twenty minutes skimming often. When cold bottle and seal. Take a teaspoonful to a glass of ice water—or it may be used for flavoring jellies, icings, etc.

GRAPE JUICE.

Select sound grapes, pick from the stems and put into a stone jar. Let this set in an iron kettle of boiling water as high as the grapes. Boil till thoroughly cooked, keep well covered, crush the grapes and strain; then add one cup sugar to one quart of juice. Bottle at once.

MRS. G. M. ANGIER.

GINGER WINE.

Have compounded at the drug store the following tinctures: One-half ounce capsicum, one ounce caramel, one ounce tartaric acid, one half ounce ginger. Boil one gallon of water fifteen minutes, then add three pounds sugar and boil twenty minutes. When cool add mixture and bottle.

MRS. J. H. HAWTHORNE.



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CONFECTIONERY.

"A wilderness of sweets."

MOLASSES CANDY.

Two cups granulated sugar, two cups New Orleans molasses, one-half cup butter. Boil until it hardens in water and add one teaspoon vanilla. Let cool and pull until white.

WILLMINA WELCH.

MOLASSES CANDY.

To one pint of New Orleans molasses add one cup of sugar (granulated) and piece of butter the size of a walnut. Boil until it hairs well, or is brittle when put in cold water; do not stir while cooking. When done add one teaspoon of soda, stirring briskly. Pour into buttered pans, and when cool enough stretch well.

MRS. ALFRED BOLICH.

WHITE TAFFY.

Two pounds of sugar, one-half pint of water, one teaspoon of cream tartar, flavor to taste.

MRS. J. W. GRUMME.

ALMOND CREAM.

Three cups sugar, one and one half cups water, one-half teaspoon cream tartar; flavor with vanilla. Boil until drops will almost keep their shape in water, add a cup of blanched almonds chopped fine, then pour into bowl, set in the cold, stir until it is cool enough to handle, then put in dish and knead to fine texture. If too hard a few drops of warm water may be stirred in; may also be flavored with chocolate.

CATHARINE W. BISHOP.

COCOANUT CREAM CANDY.

One grated cocoanut, one and one-half pounds granulated sugar, three-fourths cup water. Boil sugar and water for five minutes, add grated cocoanut and boil five minutes after it comes to the boiling point; then take off and beat until it comes to a cream.

MRS. CHAS. B. LOW.

 PANOCHIN.

One pound brown sugar, one quart peanuts, one tablespoon vinegar, butter size of a hickory nut. Wet sugar with water and boil until it hairs, take off fire and stir in peanuts; when it begins to sugar dip out spoonful on buttered platter; work fast, as it hardens quickly.

GERTRUDE SCHOONMAKER.

HICKORY NUT CANDY.

Two cups sugar, one-half cup water, flavor. Boil without stirring until thick enough to spin a thread. Set dish into cold water, stir quickly until white. Stir in one cup hickory nuts, turn into flat tin. When cool cut into squares.

PRAULINE.

Two cups brown sugar, one-half cup milk, butter size of a walnut. Boil till like icing, stirring all the time; when done stir in one and one-half quarts peanuts chopped fine. Take off the stove and beat till cold, then put on a platter and cut in squares.

Mrs. C. C. WEST.

VASSAR FUDGE.

One cup Baker's chocolate, one cup milk, two cups sugar, butter size of egg. Boil until it will form in water, add a little vanilla, remove from stove and beat until it begins to grain; then pour into pan and when cool, cut in squares.

WILMINA WELCH.

FUDGE.

Two pounds sugar, one-half pound chocolate, one-half pint cream, one-half pint molasses, one quarter pound butter, teaspoon vanilla added just before taking from fire. English walnuts or cocoanut may be added.

C.

CHOCOLATE CARMELS.

One-half cup of chocolate, one cup of molasses, one cup each of milk and sugar, butter the size of an egg. Let the milk boil, stir in chocolate until there are no lumps, then add the other ingredients. Stir constantly until thick as mush. Flavor with vanilla.

Mrs. J. W. GRUMME.

CHOCOLATE CREAMS.

Two cups granulated sugar, one-half cup milk or water; boil hard five minutes, flavor with vanilla. Stir briskly until it creams sufficiently to mould into shape. Dissolve Baker's chocolate over teakettle, drop in one cream at a time until covered with chocolate. Lay on platter to dry.

COFFEE CREAMS.

Two and one-half cups powdered sugar, one half cup strong coffee. Boil together four minutes, then cool, beating all the time. Roll paste into balls and harden.

MAPLE CREAMS.

One cup water, two cups maple sugar, butter size of a hickory nut. Boil sugar and water until hard, add butter. Place candy pan in a pan of cold water and stir until it becomes waxy. Make into balls and put a walnut on one side.



MISCELLANEOUS.

BAKING POWDER.

One-quarter pound of carbonate of soda, one-half pound cream of tartar, one teacup of cornstarch. Mix well and sift six times through a sieve. R.

SALTED ALMONDS.

Blanch the desired number of almonds by putting them into hot water and removing the brown skins ; place on pan, sprinkle with butter and salt to taste, place in oven and brown well, stirring them occasionally.

CHEESE BALLS.

Mix together one and one-half cups grated cheese, one quarter teaspoon salt, cayenne pepper, whites of three eggs, beaten stiff ; shape in small balls, roll in cracker crumbs, fry in lard and drain on brown paper. Serve with vegetable salad.

MRS. C. H. WELCH.

CHEESE STRAWS.

One cup grated cheese mixed with one cup flour, a good sized lump of butter, pinch of cayenne pepper and little salt. Add enough cold water to roll thin ; cut in strips and bake.

MRS. H. N. DANIELL.

BAKED APPLES.

Pare a dozen tart apples, take out the core, place sugar with small lump of butter and bit of cinnamon in center of each apple, put in pan with one half pint water. Bake until tender, basting occasionally with the syrup. Serve with cream.

APPLE FRITTERS.

Make a batter—one cup of sweet milk, two cups flour, heaping teaspoon baking powder, two eggs well beaten, one tablespoon sugar, a little salt. Heat the milk a little more than milk warm, add slowly the eggs and sugar, then flour. Throw in thin slices of apple, dipping batter over them ; drop in boiling lard in large

spoonfuls with slice of apple in each. Serve with maple syrup.

LAVINIA E. WASS.

COUGH SYRUP.

One-half package packed hops, one and one-half quarts water. Boil half an hour, strain and add one-half pound brown sugar, one pound rock candy, one stick licorice pounded fine. Boil until thick then add six tablespoons brandy. Put in bottles and keep in a cool place.

PREPARATION FOR A HARD WOOD FLOOR.

Soap the size of a horse-chestnut, two large tablespoons of powdered borax, one fourth pound of yellow white beeswax. Put soap, borax and beeswax in one-half pint of water; set on the stove and melt slowly. When thoroughly melted set off the stove, pour in very slowly one quart of turpentine, stirring constantly. Then pour the mixture from one dish to another until perfectly cold. Use a little on a flannel cloth and rub.

MRS W. H. VAUGHN.

INVALIDS' DIET.

"We all, when we are well, give good advice to the sick."
—Terence.

CONTRIBUTED BY MISS JENNIE FLYNN.

BEEF TEA NO 1.

Take one pound of lean beef finely chopped, add one pint of cold water. Steep for two hours. Place on stove where it will simmer but not boil ; allow it to remain there for two hours ; then strain and press all juice out of beef. When ready for use, heat and add salt to tast, season with celery or bay leaf.

BEEF TEA NO. 2.

Put one-half pound of lean beef into a granite vessel ; add one gill of cold water. Let this simmer for one hour ; pour off fluid but do not strain, heat and season to taste.

BEEF TEA NO. 3.

Mince fine one pound of lean beef, put into wide-mouthed bottles or fruit jars ; cover with cold water. Cover jars tightly and set in a kettle of cold water. Boil for three hours. Season with bay leaf.

BEEF JUICE.

Place one-half pound of lean beef on broiler, hold over the fire for three minutes to draw juice to the surface. Sprinkle with salt, squeeze through strainer until all the juice is out. Place a cup containing the juice in a pan of boiling water, allow to remain until sufficiently hot to drink. Season with celery salt.

BEEF JUICE AND CREAM.

Squeeze one half pound of lean beef cut into very small pieces through a fine strainer, first removing all fat. Add to this one-half cup of cream. Heat and season to taste.

CLARIFIED BEEF TEA.

Beat the white of one egg with two ounces of cold water, add one-half pint of beef tea, let come to a boil and season.

BARTHLOW'S FOOD.

One-half pint of fresh milk, two ounces pearl sago. Allow to stand fifteen minutes, boil and add one-half pint of beef tea.

MILK AND BARLEY WATER.

Take one tablespoon of pearl barley (ground and slightly browned); add one pint of water; boil twenty minutes. Strain through linen; mix with half as much milk; put into bottles and sterilize for one hour. Keep on ice. Give from two to six ounces at a time. Add sugar and salt to taste.

PEPTONIZED MILK.

Dissolve twenty grains of bicarbonate of soda in six ounces of tepid water; then add five grains of pancreatine. Let stand for fifteen minutes, then add one pint of milk heated to a temperature of 98° F. Place in bottle, and cork with absorbent cotton. Put bottle in temperature of 75° for thirty minutes; cool quickly and let stand on ice.

SOFT BOILED EGG.

Pour into a heated vessel one pint of boiling water. Put into this an egg. Cover tightly and let remain for four minutes. Keep temperature of water even during the four minutes.

SCRAMBLED EGGS.

Butter well a hot pan, beat slightly two eggs, add a tablespoon of cream and one of milk, also a little pepper and salt. Stir constantly.

BEAUREGARD EGG.

One cup of milk thickened, add salt, pepper, and butter the size of a walnut; let come to a boil. Remove from the fire and pour over toast. Over this squeeze through a potato masher a hard boiled egg. (Egg must boil for twenty minutes).

EGG-NOG.

Beat the yolk and white of one fresh egg separately. To yolk add one tablespoon of whiskey, and stir thoroughly; then add one teaspoon of sugar and six ounces of cold milk. Now add the white which has been beaten to a stiff froth.

BROILED OYSTERS.

Put oysters on broiler, place over a hot fire until brown. Season and serve on hot toast.

JUNKET.

One pint of milk, one ounce rennet wine, sugar to taste ; flavor. Warm the milk slightly, add the rennet slowly, and stir until well mixed. Let stand until thick.

MILK PUNCH.

To one glass of fresh milk add one tablespoon of cracked ice, one teaspoon of sugar, and tablespoon whiskey. Stir thoroughly.

CHOCOLATE.

To two tablespoons of Baker's chocolate add two tablespoons of sugar and one of hot water. Stir over a fire until thoroughly dissolved. Add one pint of boiling milk and serve at once.

FLAXSEED TEA AND LEMON.

Tablespoon flaxseed, one pint of cold water, tablespoon sugar, and juice of one lemon. Boil water and flaxseed one hour ; let cool ; then add sugar and lemon.

LEMONADE FOR THE SICK.

To one glassful of boiled water (cooled) add juice of one lemon, one and one-half teaspoons of sugar, a tablespoon of crushed ice, and two teaspoons of sherry wine.

MULLED WINE.

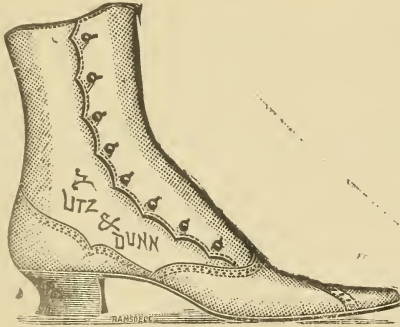
One egg, one tablespoon sugar, one clove, one piece cinnamon, one-half cup sherry wine, one cup of water. Put water and spice over fire and allow to boil ten minutes ; add wine and let come to a boil again, now add egg and sugar well beaten together. Stir until slightly thickened.

TOAST WATER.

Toast slowly three small slices of bread brown. Break into small pieces, put into a bowl, and pour over it one pint of water. Let stand for one hour. Strain and add cream and sugar.

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We are the cheapest stores,
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Farmers National Bank, of Athens, Pa.

Statement, February 5, 1901.

RESOURCES.

Loans and Discounts.....	\$325,388 28
U. S. Bonds	50,000 00
Banking House Furniture and Fixtures...	14,575 00
Demand Loans.....	37,750 00
Cash and Reserve.....	132,244 63
	<hr/>
	\$559,957 91

LIABILITIES.

Capital.....	\$ 50,000 00
Surplus and Profits..	28,413 22
Circulation.....	50,000 00
Deposits.....	431,544 69
	<hr/>
	\$559,957 91

DIRECTORS.

JOB GRIFFIN, F. T. PAGE, J. S. THURSTON, O. L. HAVERLY,
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Do a General Banking Business.

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AND WALL PAPER,

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Come in and see our line of Baseball Goods. You can say, "What a beauty I caught." You can land larger and better fish if you use good Fishing Tackle, and we have a fine assortment. You can ride your wheel as long as you please if you use good tires. We have a complete line of Bicycle Supplies. We make a specialty of Detachable Tires. Manufacture Union Made Cigars Full line of Tobaccos and Smokers' Supplies.

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Packer Avenue,

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J. W. GRUMME,
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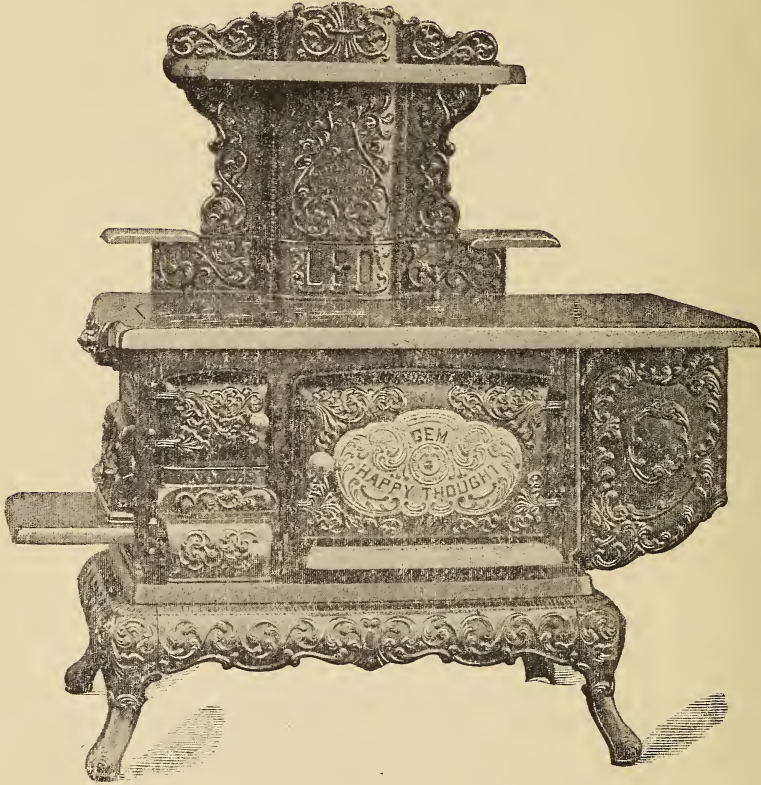
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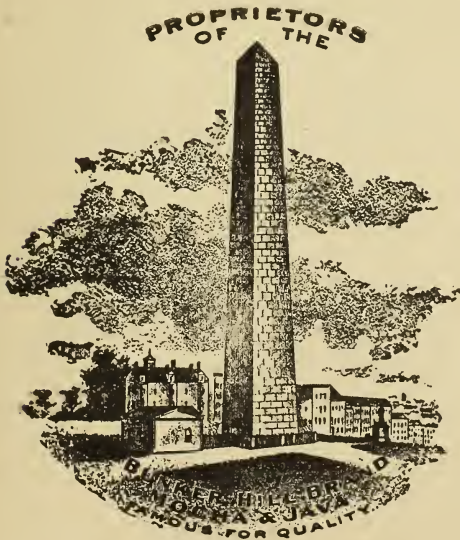
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Complete without this

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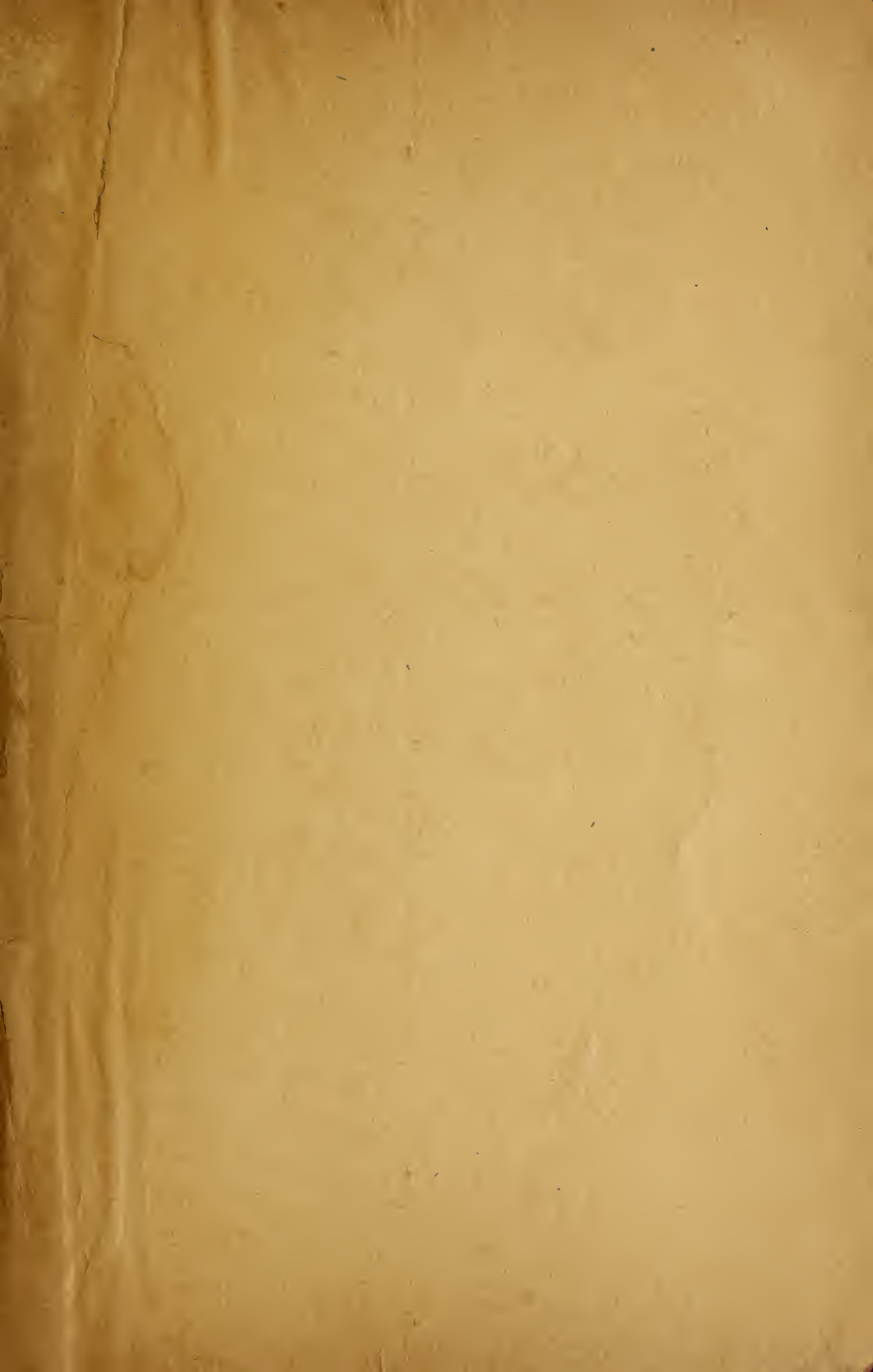
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