

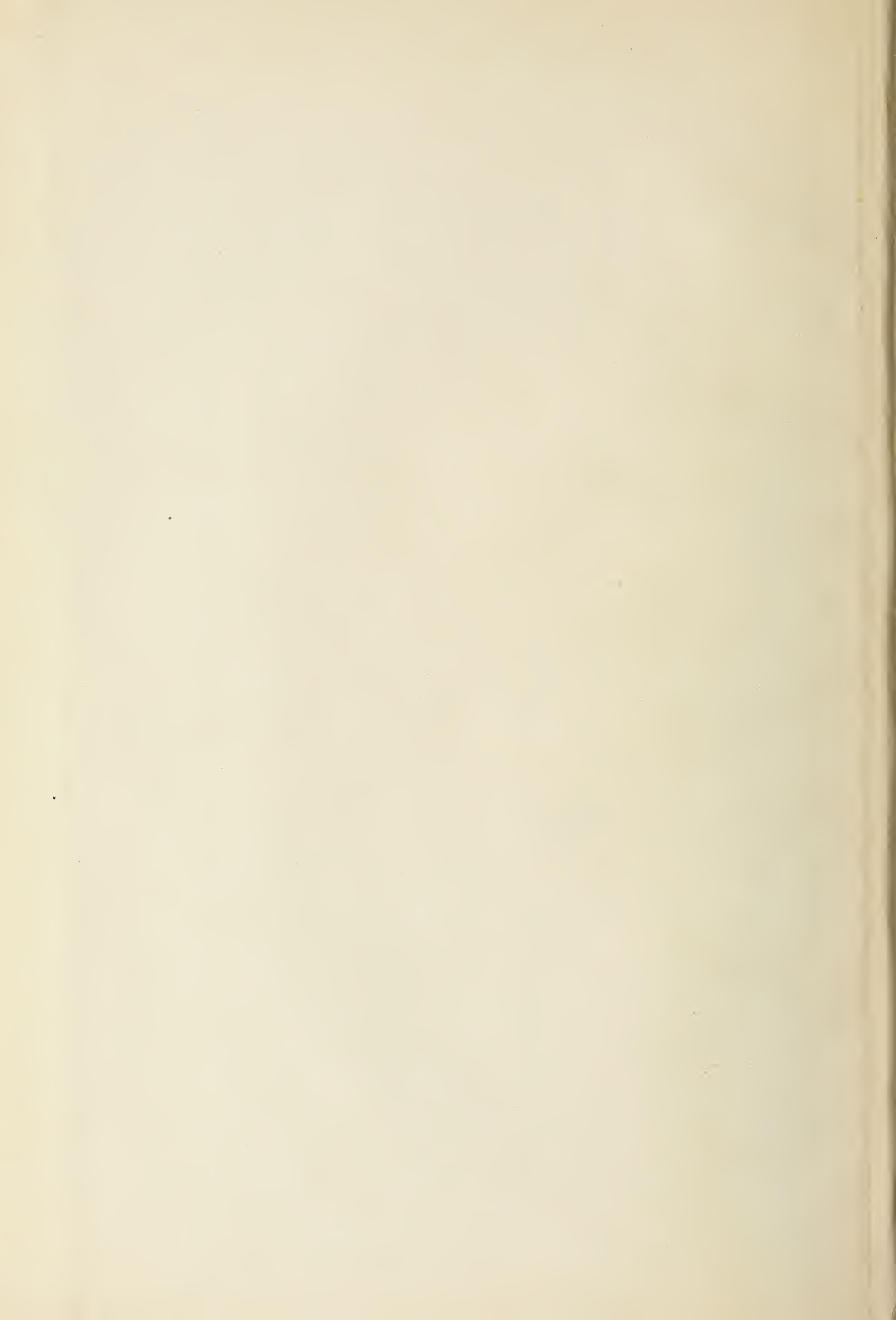
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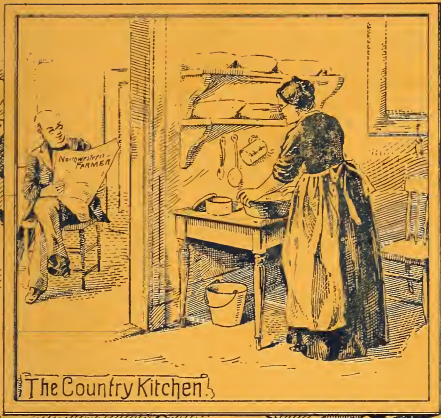
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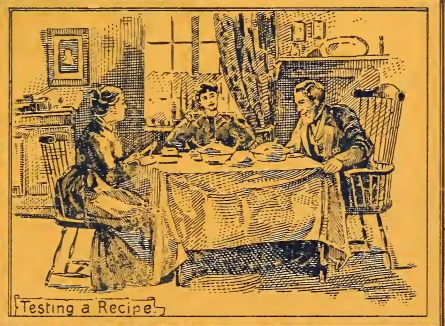
The Country Kitchen

The

COUNTRY KITCHEN
 The Northwestern Farmer

RECIPE BOOK

EVERY RECIPE
 Contributed by
 A FARMERS WIFE
 OR DAUGHTER



Testing a Recipe

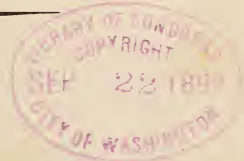
Brandsell & Bryson, Engrs., St. Paul



THE

COUNTRY KITCHEN

THE
NORTHWESTERN FARMER
RECIPE BOOK.



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EVERY RECIPE CONTRIBUTED BY A FARMER'S WIFE
MOTHER OR DAUGHTER.

1894.

E. A. WEBB PUBLISHING & PRINTING COMPANY,
ST. PAUL, MINN.

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PREFACE.

“OUR Cook Book,” which has been slowly developing for the past three years, is now ready to take its place in every home where the NORTHWESTERN FARMER is a semi-monthly visitor.

Its welcome we believe is assured, not only because it has been “long looked for and come at last,” but because we know it is “good” and just what is needed.

Every recipe has been sent by workers thoroughly educated in this most important department of the home, and each one will be found suited to the materials with which we must deal, and to the wants of those for whom we cook.

We find the book greatly indebted to “Dakotan,” not only for the original idea and its first proposition in the June 1st number, 1891, but for many most useful suggestions and recipes.

To Mrs. W. C. Polka also, whose name will be found often in these pages appended to most excellent recipes, many of which are her own, and others contributed through her.

Miss Cecile Inez Boughton has also given generously of her time and store.

There are many others, whom our brief space will not allow us to mention particularly, whose work is worthy and truly appreciated. To all contributors the publisher of the NORTHWESTERN FARMER wishes to return thanks for the continued interest taken, the patience with enforced delays in publishing, and for their valuable assistance in furnishing the material which we have taken pleasure in shaping into “THE COUNTRY KITCHEN” and in presenting a copy to each subscriber to the paper, with cordial wishes for the welfare and success of each one.

THE PUBLISHER.

INTRODUCTORY.

NOT all the credit of good bread, and fine cake and pastry is in the mixing, nor in the quality of the materials used. The flour may be prepared from the choicest wheat, the yeast of scriptural leavening power, sugar most delicate, the eggs and butter fresh and sweet as June's blossoming clover, and every step of the manipulation taken in the most painstaking manner, and the bread or cake or pie be perfect when placed in the oven, yet when taken from it the cook may be overwhelmed with disappointment and vexation in finding her food a failure.

The oven must be just the right temperature when the articles to be baked are placed in it; a little too hot, and a hard crust is found top and bottom, and no after effort can make the heat penetrate to the center without burning both top and bottom; a little too cool is not quite so bad, as the heat can be carefully increased, but some things are utterly ruined in a "slack oven." Pies are spoiled baked too slowly, and all kinds of food raised with baking powder.

Therefore it behooves the cook to make sure that her stove is clear, ready for action, that the fire is burning free and bright, and that good material is at hand for keeping up a proper temperature, before beginning her mixing.

A good fire cannot be secured with poor wood or coal, nor if the stove or pipes are full of ashes or soot. Usually this part of the domestic problem is outside the province of the cook, and we must appeal to the man of the house to see that proper fuel is provided for a proper stove, and that the stove is kept in proper working condition. If he fulfills his part of the contract, then he may very properly blame madame if his pie is raw, or bread and cake soggy.

In cooking meat and vegetables upon the top of the stove, there are many things which experience teaches us. To boil a piece of beef, if you wish to retain the juices in the meat, plunge it into boiling water and keep it boiling gently until tender; there is nothing gained by fierce or rapid boiling except a waste of force, and fuel. The wisest way is "to take time by the forelock," and give plenty of margin for accidental delays.

Salt should be put in when the meat is partially cooked.

A teakettle of boiling water should always be on hand to replenish that in the meat, if necessary, as to add cold water not only delays greatly, but toughens the fibres of the meat also, so that no after cooking can make it tender; and while the fibres are practically of no value as nutriment to the body, it is better that they be tender as it spares the labor of mastication and digestion.

Meat cooked for broths and soups should be put on to cook in cold water and given long and slow cooking, that the juices may be liberated from the fibrous portion of the meat. Vegetables also are best put into hot water and kept boiling until well-done, then drain off the water, season, cover close, and set back until ready to serve. Potatoes should be only partially covered, that the steam may escape and leave them dry and mealy.

It is said there are exceptions to all rules, so beans should be put on to cook, after being soaked over night, in cold water, and poultry, if to be boiled, should be put on in cold water.

Very few men are insensible to a well set table, and well cooked, well seasoned foods. It was a wise woman who said, "We hold men by their stomachs!" This being true, it behooves us to study not only cook books, but also the chemistry of foods, that we may understand what will supply the physical needs as well as gratify the tastes of those in whom we are most intimately interested, and whose health and temper are largely in our hands.

It is true that the food of the farmer has less influence upon his mental condition than it has upon a man engaged in any indoor or sedentary occupation because his active exercise in the free open air insures more vigorous digestion, yet even his hearty organization rebels against heavy bread, soggy cake and poor coffee. Three good wholesome meals a day served promptly at an appointed time, will bring a man home regularly when nothing else will, the more surely if he knows there will be something that he particularly likes. As with men, so with children; they will hasten home from school because, "We're going to have fried chicken, or perhaps apple pot pie," or some other favorite article, "for dinner."

Any thing that contains nutriment will appease hunger, and sustain life; but watch the mental attitude of a man who has eaten his meal with a hearty relish from beginning

to end; his cheerfulness amounts to exultation; the world looks bright; labor loses its dread and wearisomeness as his blood, increased invitality refreshes and thrills every nerve. Seldom when the body is in this condition will you find either ill temper or despondency.

Not least among the items which conduce to success in cookery are the utensils for use in cooking.

A few dollars now-a-days will provide all the necessary things and it is poor economy to do without them.

Porcelain lined, granite and stone ware, with close fitting covers in all sizes, are to be had at very reasonable prices, and with care they will last a long time. These all resist the action of acids, which the tin and iron ware of days gone by did not; and which always imparted a disagreeable taste to foods cooked in them.

Dried fruits are best prepared by soaking over night in a stone vessel in plenty of water; by morning they will be "plumped out," and tender; sugar can then be added and the fruit gently simmered until permeated with the sweet; do not stir, or boil, as this breaks the fruit, and spoils the fine appearance.

Lima beans, dry peas, dried corn, all are best cooked the same way, except of course seasoned with salt and butter, instead of sugar.

A double granite ware kettle is indispensable in which to cook rice, farina and whole grains. These need a long time to cook. Oat meal and cereals should be cooked quickly by pouring boiling water upon it, in a pan, preferably. Do not stir it with a spoon, but shake the pan to keep from burning. To grease the pan first is a good thing to keep it from burning.

An earthen bowl is far the best to use for pastry and cake.

A lace whip made of fine wire costing ten cents, is far better than a dover costing fifty, for beating eggs; and whipping cream; a medium sized wooden spoon, the best for wading sugar and butter, and stirring cake.

For layer cake, be sure that your tins are at least an inch deep, then you will be free from anxiety lest they run over, and you can spread them as thin as you please. Never use your cake tins for any other purpose.

For loaf cake, always line your pans with good paper, well greased, to secure against burning. A cup of water is

a good thing to set in the oven, if a thick cake is to be baked. In taking cakes from the pan, run a knife around the edge of the cake, reverse the pan upon a clean towel; the cake will soon fall out neatly, and can be quickly reversed upon the plate with much less danger of breakage than to try to lift them out.

Be sure to have some sharp steel knives of different sizes and a steel to keep them sharp with. A good thin bread knife is as much a necessity as a carving knife; much time, temper and material are saved by sharp knives in the kitchen.

Do not forget to include a potato knife; one with a concave blade with a sharp slit in the center of the blade; with this knife, half the time in paring and half the paring is saved. "Saratogas" lose their terrors, for it slices the potato rapidly and beautifully thin and even.

There are many kitchen conveniences which I would like to mention. A close covered steamer to fit the teakettle, and I will not neglect the "iron dish cloth," the little "fist brush," the pearline, sapolio, and the electro lilicon.

Of beverages, for children who cannot drink or are tired of milk, give them cocoa; never tea or coffee.

A glazed earthen ware teapot only is fit to steep tea in. A granite ware or porcelain lined pot for making coffee. Always have your coffee pot clean when making coffee. Yes! wash it every time. If you wish to warm over coffee, put in a closed vessel and heat quickly, having drained from the grounds.

I offer these suggestions as helps to those only who need help, and if they do help anyone in the many times discouraging struggle with domestic trials, I shall be glad.

My interest has been with the "Household Sisters" for a long time, and while I have a helping hand let me in the bonds of fraternity extend it to you, one and all.

MRS. CARRIE E. ROBINSON.

TABLE OF WEIGHTS AND MEASURES.

- 1 heaped up quart of sifted flour is 1 pound.
 - 3 coffee cups even full of flour is 1 pound.
 - 4 teacups even full of flour is 1 pound.
 - 1 quart sifted Indian meal is 1 pound.
 - 1 pint soft butter is 1 pound.
 - 2 teacups of sugar is 1 pound.
 - 7 heaped tablespoons of sugar equal 1 teacup.
 - 4 heaped tablespoons of butter equal 1 teacup.
 - 4 heaped tablespoons of lard equal 1 teacup.
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WEIGHTS AND MEASURES IN COOKING:—Weights and measures are essential in cooking, besides being often a great convenience for other purposes; but it is some trouble for a housekeeper always to be obliged to weigh everything where the recipe indicates weight, and an approximate standard or rule for guidance will frequently prove of great utility. Of course spoons, cups, tumblers, and even pint and quart measures vary to a certain extent. It will, therefore, be well to verify your measures by a sure standard, after which they may be used instead of weights for convenience. A tumbler, or ordinary coffee-cup full is half a pint. Eight tablespoonfuls of liquid measure a gill. A pint of granulated sugar is about a pound. Three half-pints of dry sifted flour are a pound. Four even teaspoonfuls make a tablespoonful. One very heaping teaspoonful makes a round tablespoonful. Eight round tablespoonfuls make half a pint. Two teaspoonfuls of cream tartar should be used to one of soda, and a teaspoonful of soda to a quart of flour. For mixed spices, a good proportion consists of three heaping teaspoonfuls of cinnamon to one of clove, and two of nutmeg, or one heaping teaspoonful of ground mace instead. A half teaspoonful of allspice may be added in mixing for spiced cakes or puddings. When a teaspoonful is indicated without qualification, a spoon rounding full is meant; by a cupful an ordinary breakfast cup holding about half a pint. A broken half pint cupful of butter weighs nearly half a pound, while a solid half pint cupful weighs a full half pound.

THE COUNTRY KITCHEN.

YEAST.

One dozen good-sized potatoes; 1 pint hops, 1 teacup sugar; 1 teacup salt; 1 tablespoon ginger; 4 quarts water; to be kept in a jug corked tight; a cupful of good yeast or two cakes of dry yeast to start it with.

POTATO:—Wet 4 tablespoonfuls of flour to a smooth paste; boil 4 small potatoes or 3 large ones, mash fine and mix with flour, pour on the potato water until right consistency; when nearly cool add yeast and salt.

To 1 cup of grated raw potato add $\frac{1}{2}$ cup salt and $\frac{1}{2}$ cup sugar; pour over all 1 quart boiling water, stirring well; it will thicken like starch; when nearly cold add 1 cup of good yeast; in about twelve hours it should be light; put in a jug or bottle and cork tightly.

HOP:—Boil 1 handful of hops in 2 quarts water about 5 minutes; strain, while hot, upon 2 cups of flour, stirring well; when cold add $\frac{1}{2}$ cup of sugar; 2 teaspoonfuls of ginger; add $\frac{1}{2}$ cup salt and put in a cool place. With this yeast you will never have sour bread even in the hottest weather.

Two cups sliced potatoes, 2 cups parched sweet corn; 2 cups hops; boil 4 hours. As it boils away add water so when done there will be a gallon. Strain all through a colander; when cool add 1 cup sugar; 1 cup salt and $\frac{1}{2}$ cup yeast. Keep in a warm place until it sparkles then it is ready for use. This yeast never sours.

HOME-MADE:—Peel and boil 1 dozen large potatoes; when done pour off water and mash; take a large handful of hops and 3 quarts of water; let it boil 10 minutes, then strain over potatoes; when cool add some good yeast, $\frac{1}{2}$ cup of salt; 1 heaping spoonful of ginger and little sugar; let rise and keep in a cool place.

Take $1\frac{1}{2}$ cups corn, brown in oven like coffee; then take about 3 handfuls hops, and put with corn in a closed coarse sack (a common 3 lb salt sack does very well): drop the sack in an ordinary iron kettle $\frac{3}{4}$ full of water in which you have put 6 potatoes. Boil all together for 2 hours, adding water so as to keep kettle $\frac{3}{4}$ full. The sack of corn and hops may be then thrown away; leave the rest of the mixture to cool; then add $\frac{1}{2}$ cup salt and put all through a cullender; add $\frac{1}{2}$ cup sugar and 1 pint of the yeast made before (or if none, 3 or 4 yeast cakes). Put in glass canning jar; leave this open over night in a warm place: next day close tightly and keep in a cool place. This makes about 1 gallon; to set bread for about 4 loaves use $\frac{3}{4}$ of a cup and shake well before using

SOFT YEAST;—Pare, boil and mash through a colander five good sized potatoes; boil a few hops and add the hop water to the potato water, and both to the mashed potatoes; take $1\frac{1}{2}$ cups of flour and scald with boiling water; manage so that with the potato water, hop water and water poured on the flour, your yeast when cold will be about the consistency of boiled custard. Mix all the ingredients mentioned and add 2 heaping tablespoonfuls of salt, the same of sugar, and 1 teaspoonful of ginger. Bring all to the boiling point; let cool partially, then add 1 soaked yeast cake; set in a warm place and let rise; do not use inside of 24 hours; put in glass can or jar and cover not too close at first, lest it rise and burst the can.

ROSE SEELYE MILLER.

HOME-MADE YEAST;—One tablespoonful salt; 2 tablespoonfuls of sugar; 3 tablespoonfuls of flour well heaped; mix well while dry; 1 pint of boiling water; stir well and set back to cool, put 2 yeast cakes in just enough warm water to cover; when mixture is cool, stir in yeast cakes, keep quite warm; when light boil 10 or 12 medium sized potatoes in a gallon of water; drain off into crock; mash potatoes thoroughly; add to water; set back to cool, or add cold water; stir in first mixture and keep quite warm until light and foamy; keep in a cool cellar; it will keep 2 weeks in warm weather.

TO SET THE BREAD;—First stir yeast, then to 1 measure of yeast add 2 of warm water; stir quite thick; when light add salt; mix and set to rise; when light form into loaves without much kneading, it will raise very quick.

Blueblanket, S. D.

MRS. G. L. VICKERY.

BREAD.

WHITE BREAD:—Set bread at night, taking a little over 3 quarts of warm water in bread pan; 1 large spoonful of salt, and stir in flour until quite thick; then add 1 teacup of home-made yeast well stirred in, and set to rise until morning; then knead up hard, and let rise again in pan and so on until it has raised and been kneaded. The third and fourth time knead into loaves, when light with a hot oven; bake 1 hour. This recipe makes 9 large loaves of bread; keep covered in a warm place in cold weather, MRS. M. F. C.
Lisbon, N. D.

One and one-half magic yeast dissolved in $1\frac{1}{2}$ cups of warm water and 2 cups flour; let rise 3 hours; in the pan are 2 quarts of warm water and 3 gallons of flour; let rise over night until about 7 o'clock, when add 2 quarts water; 2 table-spoons salt; work and let rise for 2 hours; knead it again and let rise for 2 hours; then knead into loaves and let rise in the tins for an hour; then bake an hour. The great object is to keep the bread always warm. In the winter cover up the bread pan over night with a quilt, or something good and substantial. CECILE INEZ BOUGHTON.

CORN BREAD:—One quart corn meal; 1 quart sour milk; $\frac{1}{2}$ teaspoonful salt; 3 teaspoonsful soda; 1 cup dark molasses; 1 quart flour, more or less; steam $2\frac{1}{2}$ hours; bake $\frac{1}{2}$ an hour. M. D. G.

Des Lacs, N. D.

One quart sour milk; 1 quart corn meal; 1 pint flour; 1 cup molasses; 1 teaspoonful each salt and soda.

1 pint sifted corn meal; 1 egg; 1 teaspoon salt; almost a pint of sweet milk; baking powder; bake in shallow pan or in gem pans. R. VOUCHES.

Two cups flour; 2 cups corn meal; 1 cup molasses; $\frac{1}{2}$ cup sugar; $1\frac{1}{2}$ cups milk; 1 teaspoonful soda; a little salt; steam 1 hour and bake $\frac{1}{2}$ an hour. MRS. D. T.
Hensel, N. D.

One and one-half cups sour or butter milk; 2 cups corn meal; $\frac{3}{4}$ cup flour; $\frac{1}{2}$ cup sweet cream; 1 teaspoonful soda dissolved in milk; 3 eggs well beaten; tablespoonful sugar; $\frac{1}{2}$ teaspoonful salt; bake $\frac{1}{2}$ an hour in moderate oven.

Sour milk 1 quart; saleratus 2 teaspoonsful; sugar 2 teaspoonsful; lard 1 tablespoonful; 2 eggs; a little salt; make in thin batter; bake in bread pan and quick oven.

One quart sweet milk; 3 eggs; 2 tablespoonsful sugar; 1 teaspoonful salt; make in a stiff batter; $\frac{1}{3}$ flour; $\frac{2}{3}$ corn meal; 2 teaspoonsful baking powder; bake in a quick oven.

Two cups of sour milk; $\frac{3}{4}$ cup of molasses; 2 cups corn meal; $1\frac{1}{2}$ cups of white flour; 1 teaspoonful soda and a little salt; steam 3 hours and eat while hot.

One cup of sour milk; 2 cups of sweet milk; 2 cups of corn meal; 1 cup of flour; 2 tablespoonsful of sugar; 1 egg; $\frac{1}{2}$ teaspoonful of saleratus; $\frac{1}{2}$ teaspoonful of salt; to be either baked or steamed.

BROWN BREAD:—Two cups graham; 2 cups corn meal; 1 cup molasses; 1 cup sour milk; 2 cups warm water; 1 teaspoonful soda; little salt; bake 1 hour and steam 2, or bake without being steamed.

MRS. L. H. W.

Cummings, N. D.

Three cups Indian meal; 2 cups graham or rye; $\frac{1}{2}$ cup molasses (or more); $\frac{3}{4}$ cup sour milk; 1 teaspoonful salt; 1 teaspoonful soda; steam 3 hours and brown in oven $\frac{1}{2}$ an hour. Water may be used instead of sour milk, and if the mixture stands an hour before steaming it will improve the bread.

CECILE I. BOUGHTON.

Mazeppa, Minn.

One cup molasses; 2 cups sour milk; 1 cup flour; 2 cups corn meal; 1 teaspoonful soda and a little salt; steam 3 hours.

Monango, N. D.

MRS. O. J. S.

One-half cup of molasses; $1\frac{1}{2}$ cups of sour milk; 1 scant teaspoonful of salt; 1 cup of graham flour; $1\frac{1}{2}$ cups of corn meal in which is stirred $1\frac{1}{2}$ teaspoonsful of soda; stir until quite well mixed; pour into a well buttered double boiler; keep water in lower part boiling; cook 4 or 5 hours.

St. Cloud, Minn.

MRS. HATTIE A. McCONNELL.

To 1 bowl of white bread sponge, add $\frac{1}{2}$ cup tepid water; $\frac{1}{2}$ cup butter; 1 tablespoonful sugar; knead into the dough sufficient graham flour to handle, but not to make stiff; put into a well buttered bread pan, and let rise for 2 hours, then bake.

GRAHAM BREAD.—I quart of bread sponge; $\frac{1}{2}$ cup of sugar; I teaspoon salt; stir in graham until stiff and finish like white bread.

Mazeppa, Minn.

ETHEL SEGAR.

GRAHAM BREAD.—One quart of graham flour, I cup sugar, I cup yeast, I tablespoonful butter rubbed in the flour, mix as hard as you can stir with a spoon. Let it rise over night, and bake in loaves, bake in a quick oven.

MISS CAROLINE M. WEBER.

GRAHAM BREAD:—One quart of bread sponge: $\frac{1}{2}$ cup of sugar; I teaspoonful salt; stir in graham until stiff and finish like white bread.

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One quart of graham flour; I cup sugar; I cup yeast; I tablespoonful butter rubbed in the flour, mix as hard as you can stir with a spoon. Let it rise over night, and bake in loaves; bake in a quick oven. MISS CAROLINE M. WEBER.

One and one-half pint of warm water; I teaspoonful of salt; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ pint sponge graham flour to stir stiff; put in pans; let rise; bake in a moderate oven.

Dickey, N. D.

MRS. E. B.

TO USE STALE BREAD.—Cut the bread in squares or diamond shape; dip in a thin batter mixed as you would for pancakes only thinner. Fry the same as pancakes only put a little more grease on the griddle. To be eaten hot, with butter and sugar or syrup.

MRS. C. E. F.

OATMEAL BREAD.—Two cups of oatmeal, half a cup of sugar or molasses, half a cup of yeast, or half a small cake of yeast dissolved in half a cup of lukewarm water, half a teaspoon of salt. Cook the oatmeal for porridge, add the salt, and when cool, add the yeast and molasses; stir in enough wheat flour to make it as stiff as can be stirred with a spoon. Put the dough into bread tins and allow it to rise until very light. Bake about one hour and a quarter. The above is sufficient for two loaves; made of rolled wheat equally as good.

MATRON.

ROLLS AND BISCUITS.

TEA BISCUITS:—I quart flour; I teaspoon soda; I teaspoon tartaric acid; I tablespoon butter. Mix with sweet milk, not too stiff.

GRAHAM ROLLS.—Two cups graham meal; $\frac{1}{2}$ cup of flour; 1 egg; 2 teaspoonfuls of cream tartar; 1 teaspoonful soda; $\frac{1}{2}$ cup of sugar and a little salt. Bake in a quick oven.

JOKERS.—Two cups graham meal; 1 cup of flour; a little salt; 2 eggs well beaten, added after flour and milk are mixed to a batter thick as pound cake. Bake in a quick oven.

MISS CAROLINE M. WEBER.

VIENNA ROLLS.—Two quarts of flour, 1 pint of cold boiled milk, $\frac{1}{2}$ tablespoon each of lard and butter, $\frac{1}{2}$ tea-cup of sugar, tablespoon of salt, compressed yeast $\frac{1}{2}$ cake; makes 3 dozen.

CREAM ROLLS.—Four eggs to quart of milk, tablespoon of butter, little salt, 1 teaspoon of baking powder in 16 table-spoons of flour; the eggs should be beaten separately, very light; to be eaten hot.

ROLLS.—One pint bread sponge; 1 pint sweet milk (boiled); $\frac{1}{2}$ cup butter or lard; 1 beaten egg; stir two heaping tablespoons of flour into boiling milk; add the butter and beat until cool enough to add the sponge and beaten egg; mix up hard, let rise and when light take a knife and cut it down, let rise again, roll out thin, cut with cutter, let rise again, bake in hot oven.

Glyndon, Minn.

MRS. L. A. P.

FRENCH ROLLS.—Two quarts sifted flour, one quart of new milk, scalded and cooled to milk warm; 2 tablespoons melted butter, 1 teaspoon of sugar, half a cup of good yeast; set the sponge over night and knead 15 to 20 minutes in the morning, then let rise until very light and roll out to half inch thick and cut out like cookies; spread with butter and double over together; let rise until very light, and bake quickly.

CREAM BISCUIT.—Sift 2 teaspoonfuls of baking powder with a quart of flour; add a teaspoonful of salt; 1 cup sweet cream; roll thin and put into a piping hot oven as soon as possible. Or use one cup sour cream to a level teaspoonful soda, and roll lightly, baking in a hot oven. In baking powder biscuit especially, rub the biscuits over with butter as you put them in the oven. Some one said that no woman who is naturally slow in her movements can make good biscuit.

CECILE I. BOUGHTON.

TEA ROLLS.—Two cups of warm milk; 2 cups bread sponge; butter size of an egg; 3 small tablespoons of sugar; stir flour to a thickness of griddle cakes, to be mixed about 8 o'clock in morning and raised until 12, and then kneaded as bread, at 4 o'clock make into rolls and dip tops in melted butter, let raise and bake 20 minutes. MRS. W. B.

PARKER HOUSE ROLLS.—Two tablespoonfuls of white sugar; one teaspoonful of salt; three-fourths of a cup of yeast; (or one and one-half dried yeast cake); one cup of shortening; one quart of sweet milk; four quarts of flour, before sifting. Put the milk on stove to scald; add the butter while milk is hot; let this cool, and mix in enough flour to make a smooth batter. Add to this the sugar, salt and yeast, and set it to rise in a warm place. When light add the rest of the flour, and knead in a loaf, let rise again; then cut out and put them in a greased pan, and let them rise again. When light bake in a moderately hot oven. If wanted for breakfast mix them at night, but if for tea mix them in the morning. Before putting them in the oven wash them over with sweetened milk to improve the looks of the crust. M. A. O.

RUSKS.

SWEET RUSKS.—1 quart of sweet milk; 3 tablespoons of yeast, and flour to make a thick batter; let it rise over night; in the morning add 1 cupful of lard or butter (if the former salt must be used) rub to a paste, with 1 cupful of white sugar and 3 eggs, reserving the white of 1 egg to beat to a froth with a little sugar, brush over the top of the rusks when done. Mix with flour to make a stiff dough; make into small balls; let it rise very light and bake.

E. THOMAS.

Two teacups raised dough, 1 teacup sugar, $\frac{1}{2}$ cup of butter, 2 well-beaten eggs, flour enough to make a stiff dough; set to rise, and when light, mold into high biscuits and let rise again; sift sugar and cinnamon over the top and place in oven.

One cup sugar, 1 cup milk, 1 cup yeast and 1 cup flour; mix over night; in the morning add $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup of butter, creamed, 2 eggs, reserving the white of one beaten with a little sugar to spread over tops.

One cup of sugar, 1 quart of sweet milk, 3 eggs, $\frac{2}{3}$ of a cup of lard, 1 cup of raisins, $\frac{1}{2}$ cup of yeast; let rise and then mix to a stiff dough and let rise again, and then roll in small balls and let rise and bake in a moderate oven until a light brown.

TEA RUSKS.—Three cups of flour, 1 cup of milk, $\frac{3}{4}$ of a cup of sugar, 2 heaping tablespoonfuls of butter melted, 2 eggs, 2 teaspoonfuls of baking powder.

Rapid City, S. D.

A B.

RUSKS.—Two teacups raised dough, 1 teacup sugar, $\frac{1}{2}$ cup of butter, 2 well beaten eggs, flour enough to make a stiff dough. Set to rise. When light mould into high biscuits and let rise again. Then bake.

L. A. W.

CINNAMON RUSKS.—One quart flour, three teaspoons baking powder, $\frac{1}{2}$ cup of sugar, 2 eggs, teaspoon salt and 1 teaspoon cinnamon, take enough sweet cream to make a soft dough. Mould into biscuit and bake immediately.

Waterbury, S. D.

MRS. L. A. WILL.

RUSKS.—Set at night—1 pint of sweet milk (making sponge as for bread) add salt and flour and either a cake of compressed yeast or old fashioned potato yeast. In the morning add a pint of warm milk in which has been melted a quarter of a pound of butter, then add 3 well beaten eggs and a good teacup of sugar. Work well. Let it rise. When very light roll out and cut into small cakes about $1\frac{1}{2}$ inches thick. When risen sufficiently bake a light brown.

Big Rapids, Mich.

ANON.

MUFFINS AND WAFFLES.

MUFFINS.—1. Mix a quart of wheat flour with half a teacupful of potato yeast, two beaten eggs, a heaping teaspoonful of salt, a pint and a half of lukewarm milk, and two tablespoonfuls of melted butter; set to rise, and when very light turn into well-buttered muffin rings, and bake a clear, light brown.

One quart of flour with 3 teaspoonfuls of baking powder sifted in the flour, 1 teaspoonful of salt, 2 tablespoonfuls of sugar, 2 eggs; stir the egg and sugar together, add water enough to make a stiff batter; bake until they are a light brown.

MUFFINS No. 2.—Two coffee-cups of milk, three of flour, two eggs, one tablespoon of butter, two teaspoonfuls cream of tartar, one of soda. Take half your milk, half your flour, eggs, salt, butter, and cream of tartar; beat well until smooth, then add by degrees the rest of the milk and flour, and lastly the soda, mixed with a little flour.

To 1 egg add 2 tablespoonfuls of sugar, 2 of butter; stir well together, then add 1 teacup of sweet milk, 2 teaspoonfuls of baking powder in flour enough to make a stiff batter, drop in hot tins and bake in a quick oven.

One quart flour scant, 3 teaspoonfuls of baking powder, 2 tablespoonfuls of melted lard, 2 eggs, 1 small teaspoonful salt, 1 pint of sweet milk.

GRAHAM MUFFINS.—One egg; one-fourth cup of sugar; piece of butter the size of an egg; one cup of sweet milk; three teaspoons baking powder; graham meal to make batter thick enough to drop in rings without spreading. Mix the baking powder thoroughly with the meal, melt the butter and mix well with the sugar and egg; add the milk and gradually stir in the meal. Bake in rings or gem pan in a hot oven.
M. A. O.

GRAHAM MUFFINS.—1 egg, $\frac{1}{2}$ cup sugar; piece butter size of an egg; 1 cup of milk; three teaspoons of baking powder; graham meal to make a batter thick enough to drop into muffin rings without spreading; mix the baking powder thoroughly with the meal; melt the butter and mix with the sugar and egg; add the milk and gradually stir in the meal. They can be baked in gem tins.

Fullerton, N. D.

M. A. O.

RICE WAFFLES.—Take a large coffee-cup of well-boiled rice, stir in two eggs and a large tablespoonful of corn starch; add a teaspoonful of salt, a quart of milk, a tablespoonful of melted butter, and "self-raising" flour enough to make a thick batter. If the flour is not "self-raising" put in a teaspoonful of cream of tartar, and half of soda. See that your waffle-irons are well heated and greased.

CORN MEAL WAFFLES.—Two eggs, yolks well beaten, one tablespoonful of butter, one of flour, one teaspoon of salt, one pint of sweet milk, one pint of meal twice sifted, half teaspoon of soda; and last the whites of the eggs well beaten.

GEMS.

GRAHAM GEMS.—3 eggs, 2 quarts sour cream, or milk; 1 cup sugar; 2 tablespoons butter; 1 heaping teaspoon soda; flour to make quite a stiff batter. Have gem pans well buttered and hot.

Rochester, Minn.

MRS. WALDROM.

GRAHAM GEMS.— $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ cup of graham, 1 tablespoon sugar, 1 egg, 1 tablespoon melted butter, 2 teaspoons baking powder, mix soft with sweet milk and pour in cold gem pans.

Buffalo.

S. E. L.

GEMS.—Three eggs, three teaspoons sugar, one cup half filled sweet milk, butter size of a walnut, flour to make a nice thick batter. Have your gem pans burning hot, and bake in very hot oven.

Mapleton, N. D.

GERTIE M.

BREAKFAST GEMS.—1 egg, $\frac{1}{2}$ cup sweet cream; $\frac{1}{2}$ cup sweet milk; a little salt; 1 level teaspoon soda; 2 level teaspoons cream tartar; flour to make a batter, a little thicker than for cake; bake in iron gem pans which are smoking hot and well buttered.

NELLIE REES.

GRAHAM GEMS.—1 egg; 2 tablespoons sugar; 1 tablespoonful of butter; beat together and add 1 cup of sour milk; 1 teaspoonful of soda; $\frac{2}{3}$ graham, $\frac{1}{3}$ flour, bake in quick oven.

E. F. M.

BUNS.

YEAST BUNS.—1 pint warm milk, add 2 cups yeast, 1 cup sugar, flour enough to make a thin batter, next morning add $\frac{1}{2}$ cup butter, 2 cups sugar, 1 $\frac{1}{2}$ pounds currants, flour enough to mould up, let rise three hours, bake in small cakes.

Des Lacs, N. D.

M. P. G.

BUNS.—One half cup yeast, two cups sweet milk, a pinch of salt, flour enough for a batter. Let raise over night. In the morning add one cup currants, one half cup butter, two eggs, and a little nutmeg, knead in flour as for bread but not too stiff; set in warm place and when light shape as for biscuit, and when light again, bake in a hot oven.

Northfield, Minn.

MISS A. J. C.

BAKERS' BUNS.— $\frac{1}{2}$ gallon light bread sponge: 1 pint of white sugar; 1 pint of warm milk or water; $\frac{1}{2}$ pint of soft

butter or lard; 2 eggs and a little salt; add just flour enough to make a very soft dough, work it well and keep warm and let raise; work down and cut in small pieces so that the buns will be of the size of an egg when rolled round (before they are flattened) lay about 4 inches apart in a bake pan, let rise, then mash down flat with the hand, let rise again and bake a light brown. Are splendid while fresh.

Inkster, N. D.

MRS. J. F. W

TOAST.

CREAM TOAST.—(Good) Put into a double kettle a pint of milk, and a teacup of cream, let it come to the boiling point. Then add a large tablespoon of good butter, and a tablespoon of arrow root, or cornstarch, wet in some cold milk, season to taste with salt and let it boil a few minutes. Meanwhile toast slices of light bread a day or two old. Brown these evenly, scrape off any burnt particles. Have the slices of even size and neatly trimmed. Then put one or two slices at a time into the sauce and as soon as they soften all through put them into a covered dish kept warm in the oven. Pour a little of the sauce over each layer. Do the work quickly and serve at once.

CHEESE TOAST.—Take a pudding dish, grate a layer of cheese and sprinkle with salt and pepper, add small lumps of butter, then a layer of bread crumbs, then a layer of cheese until your dish is full. Have bread crumbs on top sprinkled generously with lumps of butter. Bake twenty minutes in a moderate oven.

H. S. B.

EGG TOAST.—Fill a platter with slices of toast slightly moistened and well buttered. Break eggs on a plate and drop into a pan of hot water. When cooked place one on each piece of toast, dust with salt and pepper and serve hot.

MILK TOAST.—Toast stale bread quickly to a delicate brown; dip each piece, while hot, into boiling water. Boil some new milk in a sauce pan, adding some sweet cream and a little salt; pour over the toast and cover closely. It will be ready to serve by the time all are seated at the table.

FRENCH TOAST NO. 1.—Beat very light 1 or 2 eggs, according to the quantity of toast required, and stir into one or two cups of milk, add a little salt, slice some bread neatly, and dip each slice into the milk and egg until quite soaked, being careful not to break the slice. Lay each slice

on a well buttered griddle till delicately browned, then spread with butter and serve hot.

FRENCH TOAST NO. 2.—Chop cold boiled tongue very fine, mix it with cream and the yolks of 2 eggs well beaten. Set over the fire and simmer a minute or two. Pour this mixture upon nicely toasted bread, nicely buttered. Serve hot.

One pint milk; beat 2 eggs light; slice up $\frac{1}{2}$ a loaf of stale bread; dip slices into milk and egg and fry in hot lard to a delicate brown; serve hot.

To 2 eggs thoroughly beaten stir 1 pint of sweet milk; dip your dry bread into the mixture till wet through; have skillet hot, generously buttered, lay bread in and brown quickly on both sides, put in hot-covered dish and send to table at once.

ASPARAGUS TOAST.—Tie asparagus in small bunches; boil in salt water until tender; toast bread nice brown; pour water enough from the asparagus to moisten; cut the strings and lay the asparagus between each slice; pour on drawn butter; cover in pan in oven 10 minutes; serve hot

SOUPS.

BEEF SOUP NO. 1.—Crack the bone of a shin of beef and put on to boil in as many quarts of cold water as there are pounds of meat; add a teaspoon of salt for each quart; simmer slowly at first, skimming as often as any scum arises; let boil 2 hours, then add 4 large onions sliced; 2 carrots sliced; 1 root of celery cut into small pieces, or a teaspoon of celery salt. When the vegetables and meat are done, strain the soup and return to the kettle, adding a tablespoon of rice for each quart, and boil until tender; add pepper and salt to the taste.

BEEF SOUP NO. 2.—Boil a soup bone the day before wanting it. skim the grease off next day, and melt the jelly; add spices and 1 grated carrot; boil 3 eggs hard, mash smooth, put into a tureen, and pour soup over them. Serve with crackers.

BEEF SOUP NO. 3.—(Very nice) Get a shin bone (called soup bone) have it well broken up; put on to cook early in the morning, covering it with cold water; boil it down half; add a handful of cabbage shaved fine; 2 potatoes cut fine; a

small onion sliced; 2 or 3 tomatoes, or some canned tomatoes; a handful of rice or barley; salt to taste; boil an hour or two more and if for a family dinner, take the meat out, pour the soup into a pan, let it stand long enough to cool, so that the grease can be skimmed off; put back into the kettle, heat, and serve.

MRS. POLKA.

POTATO SOUP.—For one quart of milk, boil and mash four medium sized potatoes; add a little butter and salt; boil the milk with a little celery root; put over the potatoes; beat three eggs well, and stir into the soup when it boils up; serve immediately.

MRS. POLKA.

PEA SOUP—(Good and economical.) Take a pint and a half of split peas, 2 onions, pepper and salt to taste. Use 3 quarts of water, and boil from 5 to 6 hours, (stew slowly). If the water is hard, add soda, not larger than a pea. It would be difficult to find a way in which the same amount of nourishment could be obtained for four times what this costs.

MATRON.

CARROT SOUP.—1 gallon of water; 1 beef bone or soup bone. Scrape and wash half a dozen large carrots, grate on a vegetable grater; add to soup with a head of celery and half a dozen onions washed and cut fine; 1 parsnip quartered. Salt to taste. Boil 2 hours and a half. Potato soup made same way, with only 2 grated carrots and 8 potatoes cut fine; celery, onions, etc.

QUILLWOOD FARMER.

SALSIFY SOUP. (delicious).—Cut the root into thin slices and put to boil in cold water with a little salt, cook until very tender. Add plenty of milk to the water in which they were cooked, a generous piece of butter, a few oyster crackers rolled and seasoned with pepper. Add more salt if necessary, and serve with oyster crackers.

MRS. POLKA.

TOMATO SOUP.—1 quart fresh or canned tomatoes boiled in about a quart of water until soft; add 1 teaspoon soda and strain; then 4 cups of milk; season with salt, butter and pepper to taste; boil a moment and serve with oyster crackers or squares of toasted bread. Very much like oyster soup.

CECILE INEZ BOUGHTON.

ASPARAGUS.—Make strong beef broth well seasoned with tomatoes; 2 bunches of asparagus cut in small pieces,

cook separately; when tender pour into broth. Before serving add beaten yolk of an egg to broth; cut bread into dice-like forms, fry brown in butter and add just before serving.

OYSTER STEW.—For two stews take 1 cup of oysters, $\frac{1}{2}$ cup of water, 1 spoonful of butter, place in a stewpan and boil exactly 3 minutes. Then add 3 cups of rich milk, already warmed, and stir until it begins to rise ready to boil, then remove from fire, salt and serve hot.

GREEN PEA SOUP.—Prepare 3 pints of shelled peas; put $1\frac{1}{2}$ pints on to boil in clean cold water; boil until very tender, then mash; add the remaining $1\frac{1}{2}$ pints and when they are almost done add a quart of new milk, a piece of butter size of an egg; some salt and pepper to taste. Serve hot with oyster crackers.

MRS. W. C. POLKA.

GERMAN SOUP.—Boil a knuckle of veal, or any veal bones, and some good stock; then add 1 or 2 turnips, 1 carrot, and some onions, a little lemon and thyme, and a small stick of celery. Let all boil well, strain it for use, then thicken, and add the yolks of five or six eggs to about 3 quarts of soup, and 1 gill of cream; pepper and salt to taste. An excellent soup.

PEA SOUP.—Shell $\frac{1}{2}$ peck of green peas, mash the pods and put them in cold water; boil them until tender, drain and throw away. Put the peas in this water and boil until tender. Take out a pint and mash them. Put back into the soup-kettle, and add 2 pints of new milk, let come to a boil. Rub a small teacup of butter and 2 ounces of flour together, and stir into the soup. Season with salt and pepper and serve.

Monango, N. D.

MINNIE A. OBERMAN.



MEATS.

- MEATS AND THEIR ACCOMPANIMENTS.

With roast beef, grated horse radish.
 Roast pork, apple sauce.
 Roast veal, tomato or mushroom sauce.
 Roast mutton, currant jelly.
 Boiled mutton, caper sauce.
 Boiled chicken, bread sauce.
 Roast lamb, mint sauce.
 Roast turkey, cranberry sauce.
 Boiled turkey, oyster sauce.
 Venison or wild ducks, black currant jelly.
 Broiled fresh mackerel, sauce of stewed gooseberries.
 Boiled blue-fish, white "cream" sauce.
 Boiled shad, boiled rice and salad.
 Compote of pigeons, mushroom sauce.
 Fresh salmon, green peas, "cream" sauce.
 Roast goose, apple sauce.

MATRON.

VEAL LOAF:—Chop 4 pounds of raw veal and 1 pound of smoked ham very fine together, then add 1 pint dry bread crumbs, 1 teaspoonful salt $\frac{1}{2}$ teaspoonful pepper, sage, allspice, and 2 well beaten eggs mix thoroughly; put in a pan and weight down 1 hour. When moulded glaze with white of egg; bake in a slow oven 2 hours, basting often with hot water and butter; slice thin when cold. MRS. F. A. P.

VEAL LOAF:— $2\frac{1}{2}$ pounds veal; $\frac{1}{4}$ of a pound of fat salt pork; all chopped fine; 4 soda crackers, rolled fine; 2 well beaten eggs; season with salt, pepper and sage; form into a loaf and bake in the oven; baste at intervals with salt water.

Fullerton, N. D.

M. A. O.

BEEF LOAF:—2 pounds perfectly lean beef chopped fine; 1 large slice of bread crumbs; 2 well beaten eggs; 2 table-spoons melted butter; season with salt and pepper to taste; add sufficient sweet milk to form into a loaf; bake in a deep dripping pan; bake until when pierced with a fork the juice will not be red; drain off all the juice and turn loaf on to a platter to cool, then slice. Very nice for tea or luncheon.

Fullerton, N. D.

M. A. O.

BREAST OF VEAL WITH OYSTER SAUCE:—Rub the veal over with salt and pepper; cover with buttered paper and then with a coarse paste; place in the oven with some water

in the pan and baste often to prevent the paste from burning. $\frac{1}{2}$ an hour before serving, remove the paste and paper; beat the white of an egg; add a little loaf sugar; wet the veal with this and brown nicely; prepare drawn butter with oysters and serve in a tureen with celery and mashed potatoes.

MRS. W. C. POLKA.

CORNING BEEF:—For 100 pounds of beef take 7 pounds of salt; 2 of sugar; 2 ounces of saltpetre; 2 ounces pepper; 2 ounces baking soda; dissolve in $2\frac{1}{2}$ gallons of water; boil and skim, and let cool. When a scum rises after a few weeks, scald, and skim the brine over, and by so doing, and keeping the meat entirely covered with brine, it will keep a year or more.

ANOTHER:—Cut the beef in small pieces, leaving out the large bones, pack in large crocks and put a weight on. Pour over the beef boiling hot brine made as follows: For every 2 gallons of water; 3 pounds of salt; 1 ounce saltpetre; 1 pound sugar, and 2 large spoonfuls of soda. After 2 weeks heat and skim the brine; repeat when necessary but never put the brine on hot after the first time. If the weather is hot a handful of salt and soda can be added at any time—be sure the brine covers the meat; cover closely.

Frying or roasting up meat (killed in hot weather) and covering with its fat will keep very good, and is easy to warm over when needed. I have found this very good.

Leeds, N. D.

MRS. S.

BEEFSTEAK WITH OYSTERS:—Strain 30 oysters; boil the liquor and skim well; when clear from all scum, drop in the oysters, just as the liquor comes to a boil; when the gills have turned, stir in 2 tablespoonfuls of butter, rolled smooth in 1 tablespoonful of flour; add sufficient pepper and salt; have a nice steak, well broiled, on a hot platter, with some butter spread over it; pour the oysters, as soon as done, over the steak and serve hot.

ANOTHER GOOD PREPARATION FOR VEAL:—Take $3\frac{1}{2}$ pounds—the thick part of the leg preferable, with the tough tendonous parts removed—chop it fine without cooking; mix well with 4 soda crackers rolled fine; 3 well beaten eggs; 1 tablespoon of salt; 1 teaspoonful pepper; 2 tablespoonfuls cream, or a small piece of butter; make into a loaf, and bake in a dripping pan without water; with quick heat at first to

close the outside and retain the juices; continue the baking $1\frac{1}{2}$ hours; serve cut in thin slices. An excellent lunch for traveling.

VEAL STEAK:—Take 2 pounds round veal steak; fry well-done in 1 tablespoonful butter; and 1 tablespoonful lard; salt to taste; beat 1 egg; dip steak in it; roll in fine rolled cracker crumbs; fry again in a little butter to a brown crisp on both sides.

DRIED BEEF:—Slice the beef as thin as possible; put in a sauce pan; cover with cold water; set over the fire until it slowly comes to a boil; drain off all the water; add $\frac{1}{2}$ a pint of rich cream if you have it, if not, use rich milk and some butter; if milk is used, thicken with flour.

PRESSED BEEF:—For 12 persons take 6 pounds of beef, boil till very tender, leaving only 1 quart of liquor; take the meat out and let it get cold; then chop very fine; mix in cloves, cinnamon, pepper, celery seed and mustard; pour the liquor over it and mix well; then put in a crock and place a weight on it. Cut next day. It is nice.

OX TAIL STEW:—Cut 2 tails in pieces 4 inches long; let 3 large spoonfuls of butter get hot in a pan; add 1 onion; $\frac{1}{2}$ a carrot; 3 slices of turnips; 2 stalks of celery; when brown add 2 spoonfuls of flour; stir well; put in the tails; season with pepper and salt; and $1\frac{1}{2}$ cups of water and simmer 3 hours; serve very hot.

MRS. W. C. POLKA.

BREAKFAST DISH OF BEEF:—Chop fine as much cold beef as is required; add a pint, more or less, of good soup stock; season with pepper, salt and ground cloves; thicken with browned flour; pour boiling hot over bits of nicely toasted bread; garnish with slices of lemon, if you have them and serve hot.

A NICE WAY TO USE THE MEAT ON HAM BONES:—After all the frying meat has been cut off, there is usually a good deal of good meat still left on the bone. A great many boil this on the bone; but I think a much nicer and more delicate way is to chip off from the bone all that is possible. Cut in small pieces; then put in enough water to cover it; let it come to a boil and then pour the water off; your meat is now ready to make a stew that is fit for the king.

MRS. C. E. F.

ROLLED BEEFSTEAK:—Choose a nice round or large sirloin steak; take out the bone and beat the meat flat; chop a slice of salt pork and put it into the spider to cook; add a little butter and a small onion, chopped; when the latter is turning brown, put in a pint or less of bread crumbs, according to the size of the steak; mix together and season to taste with pepper, salt and thyme; spread this dressing on the meat, then begin at one end and roll the steak carefully; tie in shape and put in a pan and place in a hot oven; pour a cup of boiling water over it, and cover close with another pan to keep the steam in; in $\frac{1}{2}$ an hour take off the top pan and baste the meat with the drippings and finally with melted butter. The water should all evaporate and the meat be kept well basted after removing the cover. When brown and tender, place it on a hot platter; clip the threads in a number of places and pull them off without spoiling the shape of the roll; put a teaspoon of flour into the pan; mash and cook until smooth and brown, then add water by degrees until it is the right thickness; season to taste with pepper, salt and tomato catsup, and pour on the meat.

MRS. POLKA.

FRIED LIVER:—Cut in thin slices, liver enough for one meal, then pour boiling water over it and let it stand for about five minutes well covered with water. Take out piece by piece and roll in flour before placing them in a frying pan of hot drippings of lard, sprinkle with salt, and cover. Let it cook over a slow fire until done, turning occasionally to insure evenness in cooking.

“DAKOTAN.”

IRISH STEW:—2 pounds of potatoes peeled and sliced; 2 pounds of mutton; 2 pounds of beef; 6 large onions sliced; a slice of ham; a spoonful of pepper; and 2 of salt. Mix together in a stew pan with half a pint of water. Let the whole stew for an hour and a half; be very careful it does not burn.

QUITWOOD FARM.

VEAL AND HAM BREAKFAST PASTRY:—Chop equal parts of cold boiled ham and veal; put into a baking dish in layers, with slices of cold hard boiled eggs between; boil the water in which the veal was cooked, leaving the bones in till it jellies; flavor it with celery, pepper, and salt, and pour over the meat; cover with a pie crust $\frac{1}{2}$ an inch thick, and bake until the crust is done. This is to be eaten cold and is very nice for picnics.

MRS. W. C. POLKA.

STEWED BEEF:—A piece of beef, say 3 pounds, 2 or 3 inches thick; fry out a few pieces of salt pork with an onion; fry brown; then put in the beef and cover with water; boil slowly 4 hours; thicken the gravy with flour and add a large tablespoonful of tomato catsup for seasoning.

BEEF'S LIVER AND TONGUE CHEESE:—Boil a beef's liver and tongue; chop fine; add $\frac{1}{2}$ pound boiled fresh pork, also chopped fine; season well with pepper and salt. If you have no meat press, tie in a cloth, or put it in a pan and press it hard. In a few hours it will come out in a solid cake. Slice thinly for supper.

CORNED BEEF HASH:—Boil the beef till tender; when cold, chop fine; to 1 cup of chopped meat allow 4 cups of chopped potatoes; mix; put a lump of butter in a frying pan over the fire; add a dust of pepper when the butter is melted; put in the hash; add 4 tablespoonfuls of water; stir together; when it becomes hot, stir from the bottom: cover and set where it will cook slowly.

SPICED BEEF:—Chop tough beefsteak, raw, and a piece of suet the size of an egg; season with pepper, salt and any spice preferred; add 2 eggs; $\frac{1}{2}$ a pint of bread crumbs; 4 or 5 tablespoonfuls of cream; a small piece of butter; mix; and make it into a roll with flour enough to keep it together; put in a pan with a little dripping, and bake as a roast; slice thin when cold.

SMOKED BEEF AND EGGS:—Boil 6 eggs hard; chop them fine; sprinkle them with pepper; soak $\frac{3}{4}$ of a pound of shaved smoked beef 10 minutes in cold water; take it out and pull it in shreds, or cut it up fine, and pour boiling water over it; let it stand 10 minutes. During that time make a gravy by putting a tablespoonful of butter and half a tablespoonful of flour in a frying pan, letting them cook together until they are smoothly blended; after which add some water from the beef; then put in the eggs and beef; let them get well heated through and serve hot.

FRIZZLED BEEF AND EGGS:—Put 1 pound of shaved dried beef in a pan with a tablespoonful of butter; when thoroughly cooked pour over it six well beaten eggs; sprinkle salt and pepper over them; stir constantly, adding more butter if necessary, until the eggs are cooked; serve hot.

MRS. W. C. POLKA.

BEEF CROQUETTES:—Use cold roast or boiled beef; chop fine; season with pepper and salt; add $\frac{1}{3}$ the quantity of bread crumbs; and moisten with a little milk; have your hands floured; rub the meat into balls; dip into beaten egg; then into pulverized cracker dust and fry in butter; garnish with parsley and serve hot.

BEEFSTEAK PIE:—A paste made of 1 pound of flour; and $\frac{1}{2}$ pound of beef suet minced very fine, is nice for this pie; line the sides of the dish; place in your steak; trimmed free from bone and part of the fat; season with pepper, salt and add lumps of butter rolled in flour; bake in a moderate oven.

MRS. W. C. POLKA.

BAKED HAM:—Cover your ham with cold water and simmer gently for 2 or 3 hours, or until the skin is loosened; take it out of the kettle, skin it; place it in a dripping pan with 2 cups of boiling water and 1 of vinegar, in which a teaspoonful of English mustard has been dissolved, bake slowly; basting with the liquid frequently; when quite done cover the ham with brown sugar pressing it down firmly, over which dredge a little flour; replace in the oven and let it become a rich golden brown color; when done drain from the liquid and put on a dish to cool; then turn another flat dish or pie tin on top with a weight on it to press it.

DAKOTAN.

PICKLED HAM:—To every 100 pounds of ham, take 7 pounds of salt; 1 ounce of saltpetre; 1 quart of brown sugar or molasses and 8 gallons of water. Put the water, salt, saltpeter, sugar or molasses; on the stove to boil. Keep taking off the scum until there is no more and pour it over the ham. It may taste better with less salt, but will not keep as well.

Mazeppa, Minn.

ETHEL SEGAR.

PICKLED PORK:—I slaughter my hogs one day and cut them up the morning of the next day, except that the "leaves" may be removed the evening of the killing. Hang the hogs up and let them cool over night. Then cut them up. Be neat about it. Trim your hams and shoulders up nicely. Don't cut your pickled pork pieces up too large. Lay them out on boards side by side, for a day longer, then commence packing them away. Take a clean washing tub, and alongside of it have a quantity of fine salt, best make; rub two handfuls on each piece in the tub, then pass it to some one else to

pack down in the barrel. A new molasses barrel, well cleaned out, is a good salting vessel. In the bottom of this place two or three inches of coarse salt. Get the best, it is always the cheapest. Place a layer of pork that has been previously fine-salted in on the salt, packed as close together as you can do it. Upon this layer of pork put an inch or so of coarse salt and sprinkle some rock salt on top of it. Then another layer of pork, then salt again, until the pork is near the top. Make a round lath gate to fit in the barrel on top of the pork and place on this clean stones for weights. Put a brine on this and always keep the brine above the pork. Never let it get uncovered. If scum should arise pour off brine, boil in farmer's boiler and put on again, after adding more salt. Good salt and plenty of it; good brine and plenty of it, with a close eye to see that the pork is always covered and the brine in proper condition, and there is no reason why you should not have good, sweet pickled pork. Great care must be used in the selection of salt. Buy it from a reliable dealer, one you can trust implicitly. The loss of pickled pork can be generally traced to inferior

THE HOME-MAKER.

MINCED VEAL WITH CREAM AND EGG:—Boil a fresh egg for 20 minutes; while it is boiling pick the cold veal into small pieces; heat 1 cup of the veal with $\frac{1}{4}$ of a cup of water, but do not allow it to boil; season with salt and a dust of red pepper; when hot add $\frac{1}{2}$ a cup of cream sauce made as follows: Rub to a cream a heaping tablespoonful of sifted flour; and 1 of butter; then stir into a $\frac{1}{2}$ cup of boiling milk, stirring until it thickens; add it to the veal; chop the egg and add it; as soon as it boils take from the fire; lay pieces of toast on a small, hot meat dish; pour over them the veal; and garnish with points of toast and parsley.

MRS. W. C. POLKA.

SEA PIE:—Put in a baking dish a layer of onions; then a layer of salt beef or pork cut in slices; a layer of potatoes; 1 of meat and another of onions. Strew pepper and a little allspice over all; and cover with a thick crust. Bake 2 hours and serve hot.

QUITWOOD FARM.

BOILING MEAT:—When meat is to be boiled, be sure and put it into boiling water to start with; as that closes the pores instantly and keeps the richness in the meat. When boiling it for soups or bouillon, put it into cold water and

bring it to boiling heat as slowly as possible, for in this case our object is to extract the strength and richness from the meat, instead of keeping it in.

MEAT LOAF:—2 pounds of raw or underdone beef or veal minced fine; quarter pound ham, also minced; 2 eggs; $\frac{1}{2}$ cup fine bread crumbs; 1 tablespoonful melted butter; pepper, salt, chopped onion, and herbs for seasoning to taste; work all the ingredients well together; and press closely into a brick shaped tin. Cover this; set in a pan of boiling water; and bake an hour and a half, taking care that the boiling water does not cook away. Turn out and slice when cold.

USE FOR COLD MEAT:—Chop fine any cold meat, fat and lean together; add pepper, salt and a finely chopped onion; 2 slices of bread which have been soaked in milk and 1 egg; mix well and bake in a form. MRS. J. S. W. NORTHFIELD.

SAUSAGE MEAT:—6 pounds of lean meat, pork; 3 pounds fresh fat pork; 4 teaspoonfuls sage; 6 teaspoonfuls pepper; 6 teaspoonfuls salt; $\frac{1}{2}$ teaspoonful cloves; $\frac{1}{2}$ teaspoonful nutmeg; mix thoroughly with a spoon or the hands and press firmly into pans; cut out in slices and fry. Very nice.

Page, N. D.

MRS. R. R. B.

MEAT CROQUETTE:—Use cold roast beef; chop it fine; season it with pepper and salt; add $\frac{1}{3}$ the quantity of bread crumbs, and moisten with a little milk; have your hands floured; rub the meat into balls, dip it into beaten egg, then into fine pulverized cracker and fry in butter and lard mixed; garnish with parsley.

BEEF CROQUETTES:—Chop fine 3 pounds of raw beef-steak; suet size of an egg and a small piece of onion; season with salt, pepper and a little nutmeg; put in 2 well-beaten eggs and half a teacup of cold water; roll fine 5 or 6 soda crackers and add to the mixture; sprinkle the hands with flour and form into balls; fry in hot lard and butter until light brown; add a little water and let them simmer 20 minutes; serve with sliced lemon.

BEEF LOAF:—Grind 2 or 3 pounds of fresh beef with a sausage mill; add 2 eggs; 8 tablespoons rolled crackers; butter size of an egg; $\frac{1}{2}$ cup sweet milk; sage, pepper and salt.

MRS. WM. B.

MOCK SWEETBREADS:—To 1 pound of raw veal, minced fine add 1 pound of beef suet chopped fine; season with

pepper and salt; beat thoroughly together; mould in the shape of sweetbreads; dip into the well beaten yolk of an egg; fry in fat.

MRS. L. E. H.

VEAL SWEETBREADS:—Scald in salt and water and remove the stringy part; put in cold water a few minutes; dry in a cloth; dip in eggs and bread crumbs; fry brown in butter; take out; pour in a pan a cup of cream,, a little chopped parsley, pepper, salt, and a little flour; boil up and pour over the breads; serve hot.

STEWED VEAL:—Cut the meat in pieces; put them into the dinner pot; add 3 pints of water; put in 1 onion; some pepper and salt, and let stew 1 hour; then add sliced potatoes and make a good crust, and put in and stew until the potatoes are done, about half an hour; the crust may be made into biscuits.

CURRIED VEAL:—1 pound veal; $\frac{1}{2}$ ounce of butter; a little pepper and salt; a full desert spoonful of curry powder; a small apple; a small onion; $\frac{1}{2}$ a pint of cold water; a tablespoonful of cream; the juice of $\frac{1}{2}$ a lemon; $\frac{1}{2}$ pound of rice. First cut lean veal into small pieces, then make very hot the butter; put in the veal and brown well on both sides; when this is done add the apple grated, also the onion sliced thin and the curry powder, after which mix thoroughly together and add some pepper and salt; then very slowly add the cold water; when it begins to boil draw the pan to one side and allow to simmer very slowly for 2 hours.

RICE FOR THE CURRY:—Wash well in cold water; plunge into boiling water and allow it to boil rapidly for 15 minutes. In boiling each grain should be separate, and unless you have plenty of hot water it will not separate nicely. Old rice requires a longer time to boil. After plunging in hot water, put lid on till it begins to boil, then remove the lid. If the grains rub away in the fingers it is done; when done turn on a wire sieve. After the veal has cooked 2 hours, add the juice of $\frac{1}{2}$ a lemon and the cream; pile the rice around the edge of the plate and pour the curry into the center and serve.

FRIED VEAL CUTLETS:—Wet in beaten egg; roll in bread crumbs; fry well-done in melted butter; season with pepper and salt.

VEAL LOAF:—2 pounds of veal chopped fine; 2 large cups of bread crumbs; 2 eggs; 1 even tablespoonful of salt

and pepper mixed; sage to taste; a little butter; bake about 1 hour; press down very firmly in the dish before baking and it can then be sliced very thin.

CALF'S LIVER FRIED:—Slice the liver smoothly and lay in salt and water to draw out the blood; wipe dry and lard each slice with pieces of fat salt pork, drawn through at regular distances and projecting slightly on each side; fry brown. When done arrange the slices neatly on a hot dish and set aside where they will keep hot; add to the gravy in the frying pan a chopped onion; $\frac{1}{2}$ a cup of hot water; pepper; the juice of a lemon and thicken with browned flour; boil up well; pour over the liver and serve hot.

CALF'S LIVER BAKED:—Cut a long strip of fat pork an inch wide; enclose it in the middle of the liver, and lay the 2 sides completely lapped over, and tie in 2 or 3 places; then take sauce, gravy or drippings from roast meat and put it into a sauce pan with a short handle; when it is hot, place the liver in and cover tight, and let it stew over the fire about an hour and a half; then place in the oven for half an hour and when it is browned a little and very tender, serve.

TO USE UP COLD BEEF. No. 1:—Prepare your meat as for hash, fill a deep dish with boiled macaroni; on top of that place the hash; cover it with tomatoes; over which sprinkle bread crumbs, with a little butter; bake until nicely browned.

TO USE UP COLD BEEF. No. 2:—Prepare meat as for hash, make it in rolls (like sausage) by binding it with raw egg; tie each roll carefully in a clean cabbage leaf, and boil $\frac{3}{4}$ of an hour in weak stock. MRS. POLKA.

BEEF'S KIDNEY STEWED:—In preparing this dish there will be required 1 ounce of flour; a little pepper and salt; 1 ounce of butter; a grain of cayenne pepper; a tablespoon of catsup; and $\frac{1}{2}$ a pint of cold water. After washing the kidney cut it in very thin slices and roll each in flour; make the butter very hot in a stew pan; and in it brown the kidney slices; add the $\frac{1}{2}$ pint of cold water by degrees, and stir it all together when the water boils. It must be skimmed very carefully; add the pepper and salt and catsup; and allow to cook very slowly for an hour and a half. Turn out on a dish and serve.

FRENCH BEEFSTEAK:—Cut the steaks a finger's thickness from a fillet of beef; season with pepper and salt and dip them into melted fresh butter; lay them on a buttered gridiron, and broil them over hot coals; have butter and parsley chopped and put it into the middle of the dish; round which you lay the steaks, and dip them in it; serve with the squeeze of a lemon over them. MRS. W. C. POLKA.

VEAL LOAF:—3 pounds of veal; 1½ pounds salt pork ground or chopped together; 1 teacup cracker crumbs; 1 teaspoon allspice; 2 of sage; 1 of black pepper; 3 eggs and ½ cup of cold water. Mix thoroughly and bake slowly 3 hours. Delicious. ANNIE E.
Benson, Minn.

UNCLE BASSETT'S RECIPE FOR CURING BEEF. (VERY GOOD):—100 pounds of beef; 4 pounds of brown sugar; 4 ounces of saltpeter; 4 quarts of fine salt. Mix all together and sprinkle evenly over the meat. Pack the beef and put a heavy weight on it; pack before freezing.

UNCLE BASSETT.

SAUSAGE:—20 pounds of meat; 8 ounces of salt; 2 ounces of pepper; 9 tablespoons of sage. MRS. H. C. H.
Northfield, Minn.

PRESSED MEAT:—Procure a soup bone, which may be bought for 10 or 15 cents; wash, put to boil with 2 quarts or more of water: which boil until there is a little more than a pint of broth left and meat falls off the bone. Strain this liquid and when cold remove what grease is on the top. Now pick meat over removing gristle etc., put in a chopping bowl, chop fine; mix the liquid; season if not already salty enough. Put in a dish and leave it to get cold. Slice. Very nice for Sunday dinner or for tea. The bones and refuse may be boiled and made into soup. After it is strained put in a couple of onions cut up fine, and half a cup of rice. Northfield, Minn. MRS. W. T. S.

HASH CAKES:—⅓ meat to ⅔ potatoes chopped fine; season with salt and pepper; add a large piece of butter and wated enough to make quite moist; set it on the stove to heat, then have ready a few slices of crisp buttered toast; spread the hash on them and pile up like a jelly cake; cover lightly and let it steam awhile before serving

POULTRY AND GAME.

CHICKEN POT PIE:— $\frac{2}{3}$ of a pint of sour milk, $\frac{1}{3}$ of sour cream, 1 teaspoon soda and a little salt; mix a little stiffer than for biscuit. Roll out to $\frac{1}{2}$ inch, spread a little butter over it and a little flour. Roll up and put in a steamer and steam one hour over the chicken. When done make a rich gravy in your chicken. Take out the chicken and slice the steamed roll and lay in your gravy a few minutes, then it is ready for the table.

Monango, N. D.

MRS. O. J. S.

PRAIRIE CHICKEN STEW:—Take 3 chickens, dress and separate the joints, put in kettle with $\frac{1}{2}$ cup of butter 1 tablespoon salt and 1 teaspoon pepper. Cook slowly till brown nicely. Add 2 cups boiling water and cook till tender. Take out chicken and thicken gravy with $1\frac{1}{2}$ table-spoons flour made smooth with a little cold water.

BENSON, Minn.

ANNIE E.

STEWED PRAIRIE CHICKEN:—Prepare the chickens the same as for roasting. Put them in a stew-pan with some stock or water, and a cup of cold gravy, a little lemon, a clove or two, and some pepper and salt. Add after awhile a few spoonfuls of tomato sauce. Stew slowly for a couple of hours, serve with a little tomato catsup added to the sauce, and a light thickening of butter and flour.

PRAIRIE CHICKENS:—Skin the chickens, which makes them sweeter; cut them open on the back and through the breast. Fry them in butter, with salt and pepper to the taste. Cook them to a nice brown.

TO FRICASEE CHICKEN:—Let the chicken be well picked and singed; disjoint and wash well, then place in kettle with sufficient water to boil; then cut in small strips $\frac{1}{8}$ pound salt pork and put with the chicken; season with salt and pepper; cook tender, but so as the fowl will not fall to pieces, and just before serving make a rich gravy of flour with butter well rubbed in as for drawn butter, thin with milk, if you have it, if not water will do; pour over chicken, let boil up, and remove from fire.

St. Paul, Minn.

L. E. W.

POTTED PIGEON:—Clean, wash and truss; season with salt, pepper and flour, and brown in salt pork fat. Put them into a stew pan, cover with hot water, add 1 onion cut fine, 1 bay

leaf, 1 sprig parsley and 1 slice carrot; simmer until tender. Take out the pigeons, remove the strings and thicken with flour and butter cooked together; strain over the pigeons and serve. About an hour and three-quarters will be necessary to cook the pigeons usually, though it depends on the quality of the birds.

PRESSED CHICKEN NO. 1:—Cut up a young chick and put it into a kettle, with 1 coffee cup of water; sprinkle with salt and pepper, and cover closely; when tender pick the meat off the bones and chop into bits, the size of peas, and pack into a quart bowl; thicken with flour the little juice that remains in the kettle and pour over the chicken. Put a plate on it while hot, and a heavy weight on the plate. It is necessary to cook the chicken in but little water, otherwise it will not jelly. It is best not to cut pressed chicken until the day after it is made.

PRESSED CHICKEN NO. 2:—Put 2 chickens in a pot, cover with water, stew slowly until the meat drops from the bone, then take out and chop it. Let the liquor boil down until there is only a cupful, put in a small cup of butter, a tablespoon each of salt and pepper; a little allspice and a beaten egg; stir this through the meat; slice a hard boiled egg, lay in your mould, and press in the meat. When ready to put on the table garnish with celery tops or parsley. W.C.P.

PRESSED CHICKEN:—Boil 2 chickens until the meat leaves the bones easily; chop the meat fine; boil the liquor in which the chickens were cooked until only about a cupful remains; add about $\frac{1}{2}$ as much chopped ham as chicken; add 2 finely rolled soda crackers. Season the stock highly and pour over the meat; mix all well together and put in a deep pan and place a weight on it. It slices better when made the day before it is to be used.

Fullerton, N. D.

M. A. O.

PRESSED CHICKEN:—Stew the chicken until the meat will drop from the bones. After taking out the chicken return liquor to the fire and boil until there is about a cupful left, being careful not to let it scorch. Remove meat from the bones and mince thoroughly with a fork. Season to taste with salt, pepper and sage if you like it, and press into a pan. Pour on the liquor and cover with a plate weighing it down. Let stand over night in a cool place. Try this for

tea or picnic or traveling lunch and I'm sure you will pronounce it excellent and it is easy to prepare.

Monticello, Minn.

MRS. M.

SELLIED CHICKEN:—Cut up 2 chickens and boil in water, only enough to cover, until tender; then remove skin and bones, and season the liquor, of which there should be a little less than a quart, with butter, pepper, salt and the juice of 1 lemon. Dissolve $\frac{1}{4}$ box of gelatine in a little warm water, and add with the chicken to the liquor; boil up once and pour into a mould. This is very nice for tea or evening party, when cut into thin slices. A very sharp knife, however, must be used, or the slices will break into separate pieces.

FRIED CHICKEN WITH OYSTERS:—Take a nice tender chicken, open it down the back and pound all the bones flat; wipe dry and season with pepper and salt and fry slowly until tender, and a fine brown on both sides; then put it on a dish where it will keep warm. Pour off the lard in the pan and any brown particles that may remain; then add $\frac{1}{2}$ pint of hot water and flour enough to make the gravy of the proper consistency; have ready about 25 large oysters, which remove from their liquor and put into the pan with the gravy, let them simmer until their gills begin to shrivel, observing to stir them all the time; when done pour them over the chicken and serve hot.

BROILED CHICKEN:—Take a small chicken and split it down the back and fix it open with skewers; lay it flat in a large sauce pan and put in enough water to cover it; boil gently for a quarter of an hour, then rub over with butter and place it on the gridiron, inside downwards, and keep turning it until done; pepper slightly at each turn, and a little salt at the last. Rub over with butter, and serve very hot with a good gravy or tomato sauce.

BROILED CHICKEN WITH OYSTERS:—Dress a young fowl as for baking; fill the inside with oysters; secure the ends of the fowl; put it into a jar, and plunge the jar into a saucepan of boiling water. Keep it boiling 2 hours; then take the liquor or gravy from the jar; stir in a quarter of a pint of cream, and the yolks of 2 eggs; add a few oysters scalded in their own liquor; let the sauce get quite hot but do not allow it to boil; pour over the fowl. MRS. W. C. POLKA.

CHICKEN CROQUETTES NO. 1:—Boil 1 chicken and 4 sweetbreads, chop both very fine; when cold put 1 pint of cream and $\frac{1}{2}$ pound of butter over the fire and let them come to a boil; put a few bread crumbs in the cream while on the fire, pour over the chopped meat and add 1 onion and a little parsley both cut up very fine. Spread on a dish until cool, mould them with a wine glass; dip in beaten egg and cracker dust, and boil like doughnuts in hot lard.

MRS. W. C. POLKA.

VERY YOUNG FRIED CHICKEN:—Take chickens the size of pigeons and simply cut them into halves; rub with pepper and salt while wet; fry in a mixture of butter and lard, keeping the dish covered; mix 1 egg with a spoonful of flour and 1 cup of milk and pour over the chickens when done, setting the dish in the oven long enough to cook the egg.

CHICKEN PIE NO. 2:—Take 2 full grown chickens, disjoint them and cut the back bone as small as convenient; boil with a few slices of salt pork in water enough to cover them, let them boil quite tender, then take out the breast bone. After they first boil and the scum is taken off, put in a little onion cut fine, season with pepper and salt and a piece of butter; when done, have liquid enough to cover them; beat up 2 eggs and stir in a little sweet cream; line a 5 quart pan with a crust made like soda or baking powder biscuit, only using more shortening; put in the chicken and liquid, cover with crust and bake until the crust is done.

CHICKEN PIE NO. 3:—Cut up a large chicken, if it is tough parboil it; place some crust in a deep well buttered dish, then a layer of thin salt pork, on that a layer of chicken; pepper it; chop up 2 or 3 hard boiled eggs and sprinkle some over the chicken; then more pork, chicken, and eggs, until the chicken and $\frac{1}{2}$ pound of pork are used up; pour in enough of the water in which it was parboiled to make a gravy; cover with crust, ornament it a little and bake an hour or longer according to the size of the pie.

CHICKEN POT PIE:—Joint the chicken and put into plenty of water; add butter, pepper and salt, and cook until tender; make a batter by stirring 2 heaping teaspoons of baking powder through 2 cups of flour; a pinch of salt, and rich sweet milk to form a stiff batter; spread over the chicken and boil 15 minutes without raising the cover; dish hastily

by tearing open the batter with a fork, so that the steam may escape.

MRS. W. C. POLKA.

CHICKEN POT PIE;—2 cups flour; 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; 1 egg and just enough sweet milk to make a very stiff dough; drop from spoon, one at a time, in plenty of boiling chicken gravy; cook 10 minutes; keep the pot lid off after they begin to boil well. Nice and light.

MRS. R. R. C.

FRICASSEE OR BROWN CHICKEN:—Boil as for pot pie, then fry slowly in butter until browned; toast bread nicely and lay it on the platter under the chicken. Pour a little of the broth in the spider with the browned butter; thicken with flour; season to suit the taste and pour over the chicken.

MRS. W. C. POLKA.

CHICKEN WITH GREEN CORN:—Cook the chicken; cut the corn from the cob and let it stew with the chicken for 7 minutes; put in a little pepper, a cup of cream and some butter; thicken with flour; put in some salt last.

CHICKEN CROQUETTES NO. 2:—Mince very fine 3 pounds of cold chicken; $\frac{1}{4}$ of a pound of beef suet; $\frac{1}{2}$ pound boiled ham; a few sprigs of parsley and a little onion; add $\frac{1}{2}$ teaspoon allspice; 1 grated nutmeg; a little pepper and salt, and the grated rind and juice of 1 lemon. Moisten the whole with a little of the liquor the chicken was boiled in, or a little milk, and form them into cones the size of an egg; dip in beaten egg and roll in cracker dust and cook in hot lard the same as doughnuts; serve hot, garnished with sprigs of parsley. When done they should be moist inside.

CHICKEN SANDWICHES:—(Very nice.) Take cooked chicken and ham, and 4 hard boiled eggs; 1 tablespoon mustard and the same of vinegar; chop the chicken and ham, but not too fine; then braid together with the yolks of the eggs; when smooth add a little made mustard and vinegar; if it should not be salt enough from the boiled ham, add a little salt. Have ready some slices of buttered bread or rolls, and put the mixture between two slices; put the whites of the eggs in rings, with the mixture between the slices.

CHICKEN FRITTERS:—Cut cold chicken in small pieces, put in a dish and season with pepper, salt and the juice of a lemon, let stand 1 hour; then make a batter of 2 eggs to a

pint of milk, a little salt, and flour enough to make a batter not too stiff, put the chicken in this, and drop by spoonfuls in boiling fat; fry brown and serve.

CHICKEN SALAD WITHOUT OIL:—Boil a chicken till very tender; remove the bones and cut in small strips; take 7 heads of celery (white) scrape and wash well, cut in pieces $\frac{3}{4}$ of an inch long, mix it with the chicken, and just before the salad is sent to the table pour a dressing over it made by rubbing the yolks of 4 hard boiled eggs to a smooth paste with 2 tablespoons of made mustard; 1 teaspoon salt; 1 teacup vinegar. Place the delicate leaves of the celery and the whites of the eggs cut in rings, around the dish.

CHICKEN CELERY:—(Delicious.) Stew chicken tender and cut the meat into small pieces; to every pint of meat add the same quantity of celery cut fine; to every quart of these when mixed add 4 hard boiled eggs chopped fine; 1 small cooked potato mashed smooth; a piece of butter; a tablespoon each of ground mustard, pepper and salt and nearly 1 cup of good vinegar. Put the butter with the chicken while hot.

MRS. W. C. POLKA.

CHICKEN SALAD:—Cook 1 chicken very tender; chop or pick very fine; chop also 1 small head of cabbage and 5 hard boiled eggs; season with salt, pepper, mustard, celery if you have it, chopped. Heat $\frac{1}{2}$ a cup of butter in a pint of vinegar and pour over the mixture. It is better prepared the day before using.

Oakes, N. D.

MRS. W. F. DODGE.



PICKLES AND CATSUP.

CUCUMBERS:—Wash carefully, put into salt and water, one cup of salt to one gallon of water, let stand twenty-four hours; drain, put into glass jars with glass tops. Put also with each jar 1 teaspoon each of whole cloves, cassia buds, black and white mustard seed, and allspice, 1 small Cyenne pepper, and a bit of horse radish root. Fill the jars with boiling cider vinegar and screw up immediately. These will be ready for use in 2 weeks or will keep for 2 or 3 years.

RIPE CUCUMBER PICKLES:—Peel large ripe cucumbers; cut in quarters length-wise; remove the seeds and juicy pulp; let them stand over night in a weak brine; in the morning drain, and scald slightly in clear water, then cook until clear in a syrup made as follows: To every ten pounds of cucumbers use four pounds of sugar, one quart of vinegar, and a tablespoon each of whole cinnamon mace and cloves. Put the sugar in the preserving kettle with a teacup of hot water; let it boil up and skim, then add the vinegar and the spices, tie up in a thin cloth. Pack in a stone jar. boil the syrup down quite thick and pour over the pickles.

PLAIN CUCUMBER PICKLE:—Put the cucumbers in a pan, sprinkle a handful of salt over them and cover with boiling water; when cool, wipe and put into cold vinegar. These will be ready for use in three or four days but will not keep a great while. We make our pickles to keep all winter by packing in a keg a layer of salt, then one of small cucumbers, then another of salt, and so on until the keg is full. Put in just water enough to cover and skim from time to time as necessary. When the pickles are wanted, they should be freshened by covering with boiling water, night and morning for 3 days, then put them in good cider vinegar.

GILLETTE MEREDITH KIRKE.

CUCUMBERS:—Pare them lengthwise, remove all the green; cut in thin slices crosswise; sprinkle with salt and cover with cold water. Let stand in a cool place from 15 to 20 minutes; drain well and dress with vinegar and pepper, (vinegar to half their depth in the dish). Onions sliced thin and mixed with the cucumbers are an improvement.

SWEET CUCUMBER PICKLES:—Pare and scrape out the insides of ripe cucumbers; put into a vessel of salty water and let stand a day or two. When ready, boil in vinegar to

which has been added about a pound of white sugar to 2 quarts of vinegar and a tablespoon of cloves and cinnamon. If the spices are ground, tie in a piece of muslin, cook until tender but not too soft as they soften by keeping.

“DAKOTAN.”

CUCUMBER PICKLES WITHOUT SALT:—Pick and wash small cucumbers; put into glass cans with 2 small pepper pods, fill the cans with cold cider vinegar. Seal tight; keep in a cool place and they are always ready for the table.

PICKLED CUCUMBERS:—Pick and wash small cucumbers and put them into brine for twenty-four hours; take out and wipe. Scald in spiced vinegar and put away in earthen jars. They are also very nice put in mustard and vinegar. Enough ground mustard should be put into the vinegar to make it of the consistency of thin cream. MRS. POLKA.

RIPE CUCUMBER PICKLES:—Take large ripe cucumbers, before they get soft, divide into smaller pieces and remove the seeds. Cook the pieces very slightly in water just salt enough to flavor well. Drain and put them in a stone jar. Prepare vinegar as follows: 2 pounds sugar to every 2 quarts of vinegar; several onions sliced, some cayenne pepper; whole cloves; whole cinnamon; whole allspice. Much cooking injures the slices; they should be firm, and admit a silver fork with difficulty when taken from the fire. I have found it best to put the whole cloves, allspice and cinnamon in a little bag, and let it boil with the other ingredients; after boiling remove the bag, else it will discolor the slices, if left in. Then pour the prepared vinegar over the slices in the jar and set in a cool place; some horseradish pieces may be added to prevent mold. This makes a very good pickle if rightly made. M. A. O.

CUCUMBER PICKLES:— Wash the cucumbers, put in a jar, put on them 1 cup of salt for each gallon of pickles, pour boiling water over them, let stand over night. For 3 gallon pickles use 1 cup salt, 1 gallon vinegar and a piece of alum size of nickle; scald in this vinegar, drain, pack in jar and pour on clear cold vinegar, 1 pound white sugar and a little horse radish. Drain off and scald each day. Add whole spice if desired. Cauliflower is nice pickled in this way. S. E. L.

RIPE SWEET CUCUMBER PICKLES.—6 pounds of cucum-

bers: 3 pounds of sugar; 1 quart of cider vinegar—if vinegar is very strong add a little water; slice the cucumbers lengthwise; take off rind and seeds; cut into small squares; watermelon, citron or apples can be used instead.

BOTTLED PICKLES:—Pour boiling water over the cucumbers and let stand 4 hours. To every gallon of vinegar take 1 teacup of sugar; 1 teacup salt; 1 teaspoon pulverized alum; 1 ounce cinnamon bark; $\frac{1}{4}$ ounce whole cloves; boil spice and vinegar and pour over pickles and seal while hot. If the pickles are placed in jar closely a quart of vinegar will I think be nearly enough for 2 half gallon jars, but don't crowd too tightly.

Stevensville, Mont.

N. E. H.

PICKLETTE:—4 medium size cabbage; red is best; 2 onions all chopped fine; 2 quarts vinegar; 2 tablespoons mustard; 2 tablespoons black pepper; 2 tablespoons cinnamon; 1 tablespoon of allspice; $\frac{1}{2}$ pound sugar. Mix cabbage, onions and salt to taste; let stand over night. Drain; mix vinegar and spices, add cabbage, scald until onions are tender.

Acton, N. D.

LIZZIE P.

INDIAN PICKLE:— $\frac{1}{2}$ gallon strongest vinegar; 2 ounces of curry powder; 2 ounces of turmeric; 2 ounces of mustard; 1 ounce of garlic; 2 ounces of salt; 1 dozen small peppers. Boil the ingredients together; when cold put in small cucumbers and onions—they must be dry; let stand over night, then lift out the vegetables; boil the mixture once and pour over the pickle hot; bottle.

PICKLED WHITE CABBAGE:—Take 8 quarts of finely cut cabbage; 2 quarts of vinegar; 2 cups sugar; 1 cup butter; 2 tablespoons mustard; 1 tablespoon pepper and one of salt; scald the vinegar and other things together; add the yolks of 4 eggs—put the eggs in vinegar while cold; do not let it boil.

GREEN TOMATOES:—1 peck of green tomatoes, a dozen large onions and six large green peppers. Clean, slice, sprinkle with salt and let them stand twenty-four hours. Drain, chop, add a quarter of a pound of white mustard seed, 1 tablespoon each of ground spices—allspice, cloves, mustard and ginger; 2 tablespoons black pepper, 2 teaspoons celery seed and 1 teacup of brown sugar. Put all into a porcelain kettle with vinegar to cover and boil until tender.

GREEN TOMATO PICKLES;—Slice 7 pounds of green tomatoes, 3 pounds of sugar, a layer of each. Let stand over night. Next morning drain. Add cloves, stick cinnamon and one quart of vinegar to the juice and boil 1 hour, then add the tomatoes. Let simmer till done.

Round Prairie, Minn.

MRS. A. J.

SWEET TOMATO PICKLES;—1 gallon green tomatoes sliced; 1 handful ground cloves; 1 handful ground allspice; a little cinnamon; 1 quart brown sugar. Cut the tomatoes the night before and sprinkle with salt.

Acton, N. D.

LIZZIE P.

SWEET TOMATO PICKLES;—Cut 1 peck of green tomatoes and six large onions. Let them remain in salt and water over night, then pour off the brine and put into a preserving kettle with a sufficient quantity of vinegar to cook them in, taking 1 pound of light brown sugar to every pint of vinegar; add stick cinnamon and cloves for spices.

Wheatland, N. D.

MRS. R. W. H.

FRENCH TOMATO PICKLE;—Slice 1 peck of green tomatoes and 12 medium sized onions, sprinkle 1 cup of salt over them, and let them stand 24 hours. In the morning, drain well and scald in weak vinegar for 15 minutes, then drain again and add 2 quarts of good vinegar; 1 pound of sugar; 2 tablespoons of turmeric and 2 teapoons each of cinnamon, cloves, allspice and black pepper, and $\frac{1}{4}$ of a teaspoon of red pepper. Cook the mixture $\frac{1}{2}$ hour and then add $\frac{1}{4}$ pound mustard, that has been mixed smooth with a little vinegar; cook it five minutes longer. Tried and true. MATRON.

CARROT PICKLES;—Scrape or pare; split lengthwise in quarters; boil until tender in salted water. Make a sweet spiced vinegar; $\frac{1}{2}$ vinegar; $3\frac{1}{2}$ water. Put on while hot.

MRS. G. S. J.

PICKLED BEETS;—Cut either crosswise or lengthwise in quarters and cover with cold vinegar. Keep them in an earthen jar or dish.

MRS. POLKA.

CRAB APPLE PICKLES.—1 pound sugar, 1 cup vinegar, 1 ounce each cloves and allspice; 2 ounces cinnamon. Tie whole spices in little cheese cloth sacks. Put in the vinegar and let boil a few minutes, add the apples (cored); let boil till tender; skim out in a jar and pour the vinegar and sugar over them while hot and be sure of plenty to cover them well.

S. E. L.

PICKLED SECKELS PEARS:—Choose only perfect fruit; wipe clean and cut out the blossom end. To 12 pounds of fruit, use 6 pounds of sugar, and a quart of vinegar. Put sugar into a preserving kettle with a teacup of hot water; boil up and skim; then put in 2 tablespoons of whole cloves, mace, allspice and stick cinnamon. Put in the pears and boil until tender. Boil the syrup down quite thick and pour over them.

GILLETTE MEREDITH KIRKE.

PICKLED PEACHES:—Pare, steam till tender; boil $2\frac{1}{2}$ cups vinegar; $3\frac{1}{2}$ pounds sugar; 1 ounce allspice; 1 ounce cloves; 2 ounces cinnamon (whole spice). 1 hour, and pour hot over as many peaches as it will cover.

Buffalo, Minn.

S. E. L.

PICKLED PEACHES OR PEARS:— $\frac{1}{2}$ cup of vinegar and $\frac{1}{2}$ pound sugar to a little over a pound of the fruit; place all the sugar and vinegar over the fire till it comes to a boil. Add layer of fruit and cook until soft enough to run a fork through. Then remove the fruit and fill the same way until all are done. The syrup needs no more cooking. Stick cloves in fruit before cooking and cinnamon to syrup if desired.

PICKLED EGGS:—Take eggs, put them in boiling water; after they are boiled hard, put them in cold water so the shells come off easily; take whole cloves and stick them in the eggs, then put them in vinegar. They are very nice.

Griswold, N. D.

MRS. C. B.

PICKLED EGGS:—Boil 1 dozen eggs 10 minutes then remove from shells; when cool put in jars; pour over vinegar to cover in which has been boiled the usual spices for pickling. Tie down the jar, keep them till they begin to change color.

Moorhead, Minn.

M. V.

MUSTARD ONIONS:—Peel and soak over night in salt and water. In the morning scald in weak salt and water, drain and cover with the following: Dissolve 1 cup of brown sugar in a quart of vinegar, heat and when near boiling, stir in 4 tablespoons of mustard and 2 of flour, wet up with a little cold vinegar. Boil until the flour is thoroughly cooked, and turn over the onions while hot. They will be ready for use in 2 or 3 days.

GILLETTE MEREDITH KIRKE.

INDIAN CATSUP:—1 gallon vinegar; 12 large ripe toma-

toes; 12 large cooking apples; 2 pounds brown sugar; 1 pound raisins cut fine; 2 red peppers; $\frac{1}{4}$ pound mustard; $\frac{1}{4}$ pound ground ginger; $\frac{1}{2}$ pound salt; boil together for an hour and half, then strain off, press as much as you can through the colander; bottle; will keep for years.

Ayr, N. D.

E. E. R.

CUCUMBER CATSUP:—Grate 10 large cucumbers and 12 white onions; put 3 handfuls of salt over them; they must be prepared the day before, and in the morning lay them to drain; soak $1\frac{1}{2}$ cup mustard seed; drain it and add to the cucumbers, with 2 teaspoons of whole pepper; put them in a jar; cover with vinegar; cork tight. It is nice without mustard or pepper.

Ludden, N. D.

MATTIE BUTLER.

CUCUMBER CATSUP:—Take large cucumbers that have begun to turn white before ripening. Pare and split, and if seeds are hard, scrape them out. Grate and put in sieve to drain. Measure the juice and throw it out. To 1 quart of pulp add 1 teaspoon salt, $\frac{1}{3}$ teaspoon cayenne pepper, 2 tablespoons grated horse radish, 1 tablespoon grated onion, and as much good vinegar as there was of juice drained off.

MRS. W. F. W.

TOMATO CATSUP:—8 quarts strained tomatoes; 6 tablespoons of black pepper; 6 tablespoons of salt; 4 tablespoons of mustard; 1 tablespoon of ground cloves; 1 tablespoon of yellow ginger; 1 quart of vinegar; $\frac{1}{2}$ cup brown sugar; boil very slowly until the quantity is reduced nearly one-half; put into bottles,

Lisbon, N. D.

MRS. A. D. K.

RIPE TOMATO CATSUP:—1 peck tomatoes; 2 large tablespoons mixed spices, (ground) 1 spoonful of mustard; 6 spoonfuls of salt; $\frac{1}{2}$ gallon of vinegar. Boil slowly 6 hours, cool and then bottle.

Lisbon, N. D.

J. R. A.

GOOSEBERRY CATSUP:—8 pounds of ripe or partially ripe fruit, 4 pounds of brown sugar, 1 pint of good vinegar, 2 ounces each fine cloves and cinnamon, tied in a bag; boil the berries and sugar 3 or 4 hours, then add spice and boil a little more; put in a jar and cover well. Will keep 2 years by occasionally scalding and adding a little vinegar and spice.

Chatfield, Minn.

J. E. H.

BERRY CATSUP;—Stew to a pulp any kind of berries; press through a colander; add to each quart fruit 1 cupful sugar; 1 teaspoon each of cloves, cinnamon and mustard; $\frac{1}{2}$ teaspoon pepper; 1 teaspoon salt; and $\frac{1}{2}$ pint vinegar to each quart of fruit; stew 20 minutes and seal.

Bue, N. D.

MRS. A. E. D.

GREEN PEPPER CATSUP;—Fill a porcelain lined kettle of 10 pounds capacity with green peppers, the hot variety. Crush a tablespoon each of cloves, allspice and mace and stew among the peppers, adding four large onions cut fine. Fill the kettle with vinegar and set on to boil until the peppers can be readily mashed. Set aside to cool, keeping the kettle carefully covered, and when cool dip up the contents into a sieve and rub through until nothing remains in the sieve but seeds and skins. Bottle and cork tightly.

PICKLES—CHOW CHOW;—1 quart large cucumbers; 1 quart small cucumbers; 2 quarts onions; 4 heads cauliflower; 6 green peppers; 1 quart green tomatoes; 1 gallon vinegar; 1 pound mustard; 2 cups brown sugar; 2 cups flour; $\frac{1}{4}$ of an ounce turmeric; $\frac{1}{2}$ an ounce curry powder. Put all in salt and water one night; cook all the vegetables in brine until tender, except large cucumbers. Take the dry ingredients and make a sauce with the vinegar; then pour hot over the vegetables.

Wheatland, N. D.

MRS. R. W. H.

TOMATO CHOW CHOW;—Slice 1 peck green tomatoes; 6 green peppers; 4 onions; stir in a cup of salt and let stand over night; then pour off the water, put in a kettle with vinegar enough to cover. Add 1 cup grated horse radish; 1 tablespoon cloves; 1 tablespoon allspice; 1 tablespoon cinnamon; 1 cup sugar. Cook until soft.

Bue, N. D.

MRS. A. E. D.

CHOW CHOW;—2 quarts onions; 50 small cucumbers; 25 large cucumbers cut into inch squares and soaked in salt water over night, cauliflower ditto; 2 large cauliflowers or cabbages; 2 quarts green tomatoes; 2 gallons vinegar; 1 pound mustard; 1 pound brown sugar; 1 cup flour; 1 tablespoon cinnamon; 1 tablespoon cloves; 1 tablespoon cayenne pepper; 1 tablespoon celery seed. Add flour and spices just before removing from stove and celery after removing.

Ramsey Co. Minn.

MRS. L. E. W.

CHOW CHOW:—2 quarts cabbage chopped fine; 1 quart beets chopped fine; place 1 quart vinegar over the stove in a porcelain kettle, put in the cabbage and beets, then half teaspoon red pepper; $\frac{1}{2}$ ground cloves; 1 tablespoon celery seed; 1 tablespoon cinnamon; 1 teaspoon salt; 1 cup sugar; stir all together and let boil 3 minutes; remove and place in earthen jars: wash and boil beets 20 minutes before chopping fine.

Ludden, N. D.

MATTIE BUTLER.

CHILLI SAUCE:—20 ripe tomatoes; 1 large onion; 5 green peppers; chop all fine together; add 2 teaspoons salt; 1 tablespoon each of ginger, allspice, cinnamon and cloves; 1 cup brown sugar; 1 quart of vinegar. Simmer 2 hours.

Bue, N. D.

MRS. A. E. D.

CHILLI SAUCE:—Take $\frac{1}{2}$ bushel tomatoes; 4 onions; 4 red apples chopped fine; 10 tablespoons sugar; 5 tablespoons salt; 9 cups vinegar; boil 1 hour when it is ready for canning.

Hawley, Minn.

AUTUMN.

CHILLI:—1 peck ripe tomatoes, scalded and peeled; 6 onions; 6 large peppers; 1 cup sugar; 2 tablespoons salt; 3 tablespoons mustard; 3 tablespoons cinnamon; chop tomatoes, peppers and onions fine; boil 4 hours, adding vinegar to make the right consistency, or about $\frac{3}{4}$ of a gallon.

24 ripe tomatoes; 6 green peppers; 8 onions; 8 tablespoons of sugar; 6 small tablespoons of salt; 1 small tablespoon powdered cinnamon; 1 small tablespoon of cloves; 1 small tablespoon of ginger; 6 cups of vinegar; peel and chop tomatoes, onions and peppers fine; boil 2 hours, then add sugar, spices and vinegar; boil $\frac{1}{2}$ an hour longer, then bottle and seal; will keep for a year or more if tightly sealed.

$\frac{1}{2}$ bushel of ripe tomatoes chopped; 4 large onions chopped; 4 red peppers chopped; 10 tablespoons sugar; 4 tablespoons salt; 9 cups vinegar; boil 1 hour.

12 large ripe tomatoes; 4 ripe, 3 green peppers; 2 onions; 2 tablespoons salt; 2 of sugar; 1 of cinnamon; 2 cups vinegar; peel tomatoes and onions, chop fine, boil 1 hour and $\frac{1}{2}$; bottle. 1 quart of canned tomatoes can be used instead of ripe ones.

30 large tomatoes; 10 small onions; 20 tablespoons of

sugar; 10 small red or green peppers; 10 cups of vinegar; chop all together and boil 1 hour.

SPICED GREEN TOMATO PICKLE:—Slice $\frac{1}{2}$ peck green tomatoes; cover with 1 quart of water in which has been dissolved 1 cup of salt; then let it stand 2 hours. Drain through a colander, pressing it all the time. Then add 1 quart of good vinegar; 1 tablespoon each of ground cloves, pepper, allspice, mustard and cinnamon, and 1 pound brown sugar. Boil all together 10 minutes, then simmer about an hour.

Ellendale, N. D.

MRS. W. D. C.

CHILLI SAUCE:—Boil together 2 dozen ripe tomatoes; 3 green peppers or $\frac{1}{2}$ teaspoon cayenne pepper; 1 large onion; $\frac{1}{2}$ cup sugar. Boil until thick, then add 2 cups of vinegar; strain the whole; set back on the fire and add 2 tablespoons of salt, and 3 teaspoons ginger, allspice, cloves and cinnamon; boil all five minutes; remove and seal in glass bottles.

MRS. WM. B.

PICCALILLI:—1 peck of green tomatoes; 1 large head or 2 small ones of cabbage; 3 green peppers and 2 red ones; or $\frac{2}{3}$ teaspoon cayenne pepper; take out the seed from the peppers and chop with the tomatoes and cabbage quite fine, put into a stone jar and sprinkle with salt and let stand over night; in the morning drain in a colander; take 1 quart of strong vinegar; 4 pounds sugar; $\frac{1}{2}$ each of ground cloves and allspice; 1 ounce of whole white mustard seed; put all over the stove and boil fifteen minutes; seal in glass cans.

Lisbon.

MRS. A. D. K.

PICCALILLI:—To 1 peck of green tomatoes sliced, add a teacup of salt and let stand over night. Drain and boil for 15 minutes in 3 quarts water and 1 quart of vinegar. Drain again and add 4 quarts of vinegar; 1 and $\frac{1}{2}$ ounces each whole cloves, allspice, ground cinnamon, and 3 pounds of sugar. Boil 15 minutes. GILLETTE MEREDITH KIRKE.

VINEGAR:—1 pint sorghum or 1 pound brown sugar; 1 gallon fresh rainwater.

Northfield, Minn.

MRS. J. S. W

SALADS.

SALAD MAYONNAISE:— $\frac{1}{4}$ teaspoon mustard rubbed with a teaspoon of oil; $\frac{1}{2}$ teaspoon black pepper; 1 teaspoon salt; 1 teaspoon sugar; 1 cupful vinegar; 1 egg; beat well together and serve with any salad, lettuce, cabbage, potato, celery, etc.

CECILE I. BROUGHTON.

LETTUCE SALAD:—Carefully wash, and crisp lettuce by letting it stand in cold water some time before using—prepare dressing as follows: Take the yolks of 3 hard boiled eggs; add salt and mustard to taste; mash fine; add a tablespoon of olive oil or butter; mix thoroughly and add gradually a small teacup of vinegar; pour over the lettuce and garnish with another egg sliced.

SALMON SALAD:—Wash and crisp the young tender leaves of early green lettuce; arrange carefully around a platter; turn a can of salmon upon the leaves; garnish with sliced hard boiled eggs and add vinegar and pepper to taste; or prepare a dressing as for lettuce. Very convenient because quickly prepared.

POTATO SALAD NO. 1:—Slice boiled potatoes thin; alternate with layers of slices of onion; add salt, pepper, butter and vinegar; to be eaten either warm or cold.

POTATO SALAD NO. 2:—Prepare potatoes and onions as for No. 1.

DRESSING:—Two tablespoons vinegar; $\frac{1}{2}$ cup of sweet milk; 1 cup sweet cream; 1 egg; 1 teaspoon flour; butter the size of a hickory nut; 1-10 of a teaspoon cayenne pepper. Beat together the egg, flour and sweet milk; boil the vinegar; add them, boil, then add some salt, the cayenne pepper and the butter. Let this cool just before serving; add a cup of sweet cream, and pour over the potatoes; to be served cold.

Oakes, N. D.

MRS. W. F. DODGE.

PLAIN COLD SLAW:—Chop a cabbage very fine; add salt; a cup of sugar and good cider vinegar and water in equal parts, to cover.

SALMON SALAD:—Put in a bowl the yolk of a raw egg; a teaspoon of sugar; a pinch of salt, and the same of cayenne pepper. Rub well together. Take fresh or canned salmon; if the latter, pour off the liquor and add to it the mixture in the bowl, and thicken this with the powdered yolks of 4

hard boiled eggs until a smooth froth is formed, which you must thin with a tablespoon of vinegar. Pick the salmon to pieces and lay on a flat dish. Break some tender lettuce leaves and mix them with the fish, and stir half the dressing in. Then beat the white of an egg; add it to the remainder of the dressing, which pour over the salad, and garnish with nasturtions.

HOUSEKEEPERS' WEEKLY.

POTATO SALAD:—Chop 2 quarts of cold boiled potatoes; mix 1 teaspoon salt; $\frac{1}{2}$ teaspoon of pepper; 2 tablespoons parsley; 2 tablespoons grated onion; 1 gill of vinegar; $\frac{1}{2}$ gill melted butter; pour over the potatoes; let stand half an hour before serving.

Oakes, N. D.

MRS. W. F. DODGE.

CREAM CABBAGE:—Shave a small firm head of cabbage; chop fine, with a very small pinch of salt; stir in 1 cup of granulated sugar to a quart of chopped cabbage and 2 cups of sour cream.

MRS. G. S. J.

CABBAGE SALAD:—Boil 1 cup vinegar; mix 1 tablespoon butter; 1 $\frac{1}{2}$ tablespoons sugar; 1 teaspoon mustard, and 2 eggs, well beaten. Pour all into the hot vinegar, but do not boil. Chop the cabbage, and put in salt and pepper to taste; then mix with the dressing.

Pembina Co., N. D.

LILLIAN B.

FRENCH CABBAGE SALAD:—1 small cabbage chopped fine; stir together $\frac{1}{2}$ cup of vinegar; 3 tablespoons of melted butter; 1 cup of sweet cream; 2 well beaten eggs; pepper and salt to taste; pour in saucepan and boil till it thickens; pour this mixture over the cabbage while hot and serve when cold; use sugar if you like it

MRS. B. F.

CABBAGE SALAD:—(Good.) 1 cup sweet cream; 1 egg well beaten; 1 teaspoon salt; 1 tablespoon mustard; boil and add $\frac{1}{2}$ cup vinegar and pour hot over 1 small head of cabbage chopped fine.

CABBAGE SALAD:— $\frac{1}{2}$ cup of sweet cream; 1 egg; $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup of good vinegar; a pinch of mustard and $\frac{1}{2}$ teaspoon of salt. Put all together and boil in an earthen dish. While hot pour over $\frac{1}{2}$ head of cabbage chopped fine. Serve cold.

Rochester, Minn.

MARGARET WALDRON.

CABBAGE SALAD:—1 large cabbage; 1 teacup vinegar; 1

tablespoon butter; 2 eggs; 1 teaspoon mustard. Chop the cabbage fine, sweeten and salt it; then heat the above and pour on.

La Moure Co.

HATTIE HOLCOMB.

CABBAGE SALAD DRESSING:—Yolks of 2 eggs; 2 tablespoons of sugar; 2 small teaspoons of salt; 2 teaspoons made mustard; 3 tablespoons of melted butter; 1 deserts spoon of cornstarch; mix thoroughly and stir rapidly into $\frac{3}{4}$ of a cup of boiling vinegar; the cabbage used with this dressing should be chopped rather fine; and after the dressing has been poured over, it should be allowed half an hour before serving; it may be garnished with slices of hard boiled egg and sprigs of parsley.

Mankato, Minn.

MRS. T. L. D.

POTATO SALAD DRESSING:—Yolks of 2 eggs well beaten; 1 teaspoon of salt; 2 teaspoons of sugar; 2 teaspoons prepared mustard; 1 teaspoon pepper; 2 tablespoons butter; stir in slowly $\frac{1}{2}$ cup of good vinegar. Cut up the amount of cold boiled potatoes required for a meal with 2 raw onions cut in small pieces; prepare half an hour before needed.

Richland Center, Wis.

MRS. C. M.

EGGS, CHEESE AND MACARONI.

MACARONI AND CHEESE:—Take about 3 ounces of macaroni and boil till tender in a stew pan with a little water; take a pudding dish or pan, warm a little butter in it and put in a layer of macaroni, then a layer of grated cheese and sprinkle over with salt, pepper and small pieces of butter; then add another layer of macaroni, and so on, finishing off with cheese; pour on rich milk or cream enough to just come to the top of the ingredients, and bake from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour; serve while hot.

OMELET:—6 eggs; beat yolks and whites separately; 1 tablespoon flour mixed smooth with a little milk; salt; 1 teacup sweet milk. Beat well together adding the whites the last thing. Pour into a well buttered spider and when done double over like a turnover.

ELLA R. S. V.

CREAMED EGGS:—Boil 12 eggs hard and slice them in thin rings; put in a baking dish first a layer of bread crumbs, then a layer of egg, then a layer of crumbs; and so on until the dish is filled; season with salt, pepper and butter, then a

cup of sweet cream over all and bake to a nice brown in a moderately-heated oven.

MOCK EGGS:—Prepare a white corn starch pudding, mold in egg-shells, after carefully removing all of the egg. Serve in colored ice glasses with cream.

BAKED EGGS:—Break 6 eggs into a well-buttered dish; sprinkle with salt and pepper and small bits of butter; add 1 tablespoon of milk to each egg and bake in a hot oven about 10 minutes.

DEVILED EGGS:—Boil the eggs 15 minutes; when cold cut in two; take out the yolks and pulverize; add salt, pepper, butter and mustard to taste; then add enough vinegar to mix moist and pack back in the whites.

POTATO EGGS:—Mash 5 or 6 well boiled potatoes; add salt; 1 tablespoonful of melted butter; 1 cup of cream; work well, and when quite free from lumps add 2 well-beaten eggs and a cup of finely minced ham; make the mixture into egg-shaped balls; roll in flour and fry in good dripping, turning them carefully so as not to spoil the shape; pour a parsley sauce over them and serve.

OMELET:—6 eggs beaten separate; 1 cup of milk; tablespoon of flour stirred smooth; salt; stir all together; bake 5 minutes in a hot oven.

OMELET:—Beat 5 eggs very light; add 9 table-spoons of sweet milk; spread very thinly on a hot griddle and roll up as soon as it begins to brown; be very careful in cooking.

EDITH R.

Merriam Park, Minn.

HOW TO PACK EGGS TO KEEP TWO MONTHS:—Take fresh, clean, dry eggs and put them into a box in a dry airy place; not down cellar. Stand the eggs on end in old, dry oats; a layer of egg and a layer of oats until the box is full. They may be sold as fresh eggs after two months at a much higher price.

Mazeppa, Minn.

ETHEL SEGAR.

HASHES, CROQUETTES AND FRITTERS.

HASH:—Take equal parts of potatoes and ham ; $\frac{1}{8}$ onion; season with pepper and salt to taste. If the ham is not fat enough add a little suet or fat; grease the spider so as not to scorch; cook thoroughly and serve hot.

Ludden, N. D.

MATTIE BUTLER.

CORN FRITTERS:—Take corn a little too old for boiling; split the grains and scrape out the milk. To a quart of this pulp add salt to taste; a tablespoon of flour and beaten yolks of 3 eggs; whip the whites to a stiff froth and stir in lightly just before frying. Drop by spoonfuls in hot lard. If you object to fat, bake on griddle in cakes.

SALSIFY FRITTERS:—Boil tender and mash fine; mix with beaten eggs and flour, thin enough to drop from a spoon and fry as other fritters.

MRS. POLKA.

POTATO FRITTERS:—Boil 3 large potatoes and mash them smoothly; then add 4 well-beaten eggs; 1 teaspoonful thick cream; a little lemon juice; a little grated nutmeg and some salt; beat all very light; then drop from a spoon into hot lard and fry the same as doughnuts; serve hot.

MRS. POLKA,

FRITTERS:—1 cup sour cream; 1 cup sweet milk; 5 well-beaten eggs; scant teaspoon soda; $\frac{1}{2}$ teaspoon salt; use the best of flour, enough to make a smooth batter, as for pancakes; dip by spoonfuls into sweet, hot lard and serve at once with maple sugar.

VEGETABLES.

Time to boil—about thirty minutes.

Time to bake—thirty-five minutes.

Scrape new potatoes, rinse them quickly and cook.

Pare old potatoes and let them soak awhile in cold water before cooking.

TO BOIL POTATOES:—Select the potatoes so that they will be nearly of a size. Put new potatoes in boiling water to cook, while old potatoes should be put into cold water to boil. When done, pour off the water and remove the cover until the steam is gone. Then scatter some salt over them and cover the pot with a towel until ready to serve. Even watery potatoes will thus come out mealy,

SARATOGA POTATOES:—Pare and slice very thin and dry them and throw them into a pan containing hot lard or but-

ter; sprinkle with salt and pepper; take out when both sides are a delicate brown.

MASHED POTATOES:—Boil and then mash thoroughly; season with pepper and salt; put in some new milk and a piece of butter; put in a dish and place them in the oven a few minutes.

POTATO CAKES:—Take mashed potatoes; some flour; a little salt and sugar; mix with just enough milk to make the paste thick enough to roll; make into thin cakes and bake quickly.

POTATO PUFFS:—Take mashed potatoes and make them into a paste with 1 or 2 eggs; roll out with a dust of flour and cut round with a saucer; have ready some cold meat (any kind), free from gristle and chopped fine; season with salt, pepper, and thyme; place on the potato and fold it over like a puff; pinch it neatly around and bake a few minutes.

POTATO BISCUIT:—Boil 2 pounds of potatoes; mash them well; add 2 ounces butter and 1 pint sweet milk; a little salt and 1 gill of yeast, and as much flour as will make a soft dough; set to rise; when light cut in cakes; let rise half an hour and bake.

POTATO CROQUETTES:—Season cold mashed potatoes with pepper, salt and nutmeg. Beat to a cream with a tablespoon of melted butter to every cupful of potato; add 2 or 3 beaten eggs and some minced parsley. Roll into small balls; dip in beaten egg, then in bread crumbs and fry in hot lard.

GERMAN POTATOES:—Mashed potatoes well seasoned with salt, pepper and plenty of cream; make into little cakes an inch thick (if made some hours beforehand they are better); beat an egg and dip them in it; brown nicely on both sides in hot lard.

BAKED SLICED POTATOES:—Pare and slice thin; let stand in cold water half an hour; then drain and put in half a pint of milk, a teaspoon of butter and a little pepper and salt; bake in the oven 1 hour.

TO BAKE POTATOES:—To bake potatoes quickly, pour boiling water over them and let stand a minute or so before putting in the oven.

STEWED POTATOES:—Boil the potatoes till tender; cut them in thick slices; take $\frac{1}{2}$ a tablespoon of flour; a little salt and butter and chopped parsley and a teacupful of milk; put them all together in a saucepan and let them stew about 20 minutes.

MRS. W. C. POLKA.

A NICE WAY TO SERVE POTATOES:—Cut cold boiled potatoes into cubes; season with salt and pepper; dip in melted butter and lightly in flour; arrange on a baking sheet, bake 15 minutes in a quick oven and serve very hot.

Bue, N. D.

MRS. A. E. ADRIN.

POTATO BALLS:—Take mashed potato according to the number of balls wanted; mix with raw egg and make out in little pats; have ready the frying pan. Put in quite a lump of butter or meat fryings or lard; either would do. Get quite hot then put in the balls. When browned nicely turn and brown on the other side.

MRS. C. E. F.

SCALLOPED POTATOES:—Pare and slice the potatoes; let stand in cold water 1 hour; take a pudding dish, put in 1 layer of potatoes; sprinkle with salt and pepper; add some small lumps of butter, then dredge a little flour over; another layer of potatoes, etc., until dish is as full as you wish; then pour sweet milk over, enough to cover the whole; bake in a moderate oven until potatoes are done.

SCALLOPED POTATOES: Pare and slice thin enough potatoes to nearly fill a 2 quart basin. Put in a layer of potatoes and sprinkle over salt, pepper and flour and bits of butter; then another layer of potatoes seasoned as before until the basin is full. Pour over sweet milk enough to barely cover and bake 1 hour.

Benson, Minn.

ANNIE E.

SWEET POTATOES.

Time to boil—about forty-five minutes.
Time to bake—about sixty minutes.

Choose sweet potatoes by their appearance; they must be smooth and fair looking.

Never cut them to boil, and they should not be cooked in an iron pot as it blackens them. A tin saucepan is nice for sweet potatoes.

Peel them with a silver knife when ready to bring them on the table. A common knife will discolor them.

Care should be taken in cooking them, not to over-do them, for then they will be watery. Boil in hot water.

Try them as little as possible while cooking, wait until they have cooked the proper time for the size and then try them with a silver fork. In baking it is only needed to pinch them with the thumb and finger to find out if they are done.

TO STEAM SWEET POTATOES:—Select those that are of one size, as nearly as possible, wash clean, and place in a steamer over a kettle of boiling water; cover tightly, and let remain until a silver fork will penetrate them easily.

TO BAKE SWEET POTATOES:—Choose those of a size; wash well, place in a baking pan in the oven. Turn them once.

TO BAKE WITH MEAT:—Peel the potatoes, and if very large cut in 2 or 4 pieces and place them around the meat in the pan.

FRIED COLD POTATOES:—Cut in slices and drop in hot lard or butter, and fry a nice brown.

FRIED RAW SWEET POTATOES:—Pare and cut in thin slices and fry in hot lard. Too much cooking will make them hard.

SWEET POTATO BISCUIT:—Grate boiled potatoes and mix with an equal quantity of flour and 4 ounces of butter and a little salt. Put 1 teaspoon of baking powder to every pint of flour. Wet with cold milk to make a soft dough; cut out with a biscuit cutter and bake in a quick oven.

SWEET POTATO PIE:—To 1 pound of potatoes, baked and put through a fine sieve, add $\frac{1}{2}$ pound butter, $\frac{3}{4}$ of a pound of sugar; 1 pint of milk and 6 eggs; flavor with nutmeg, vanilla or lemon. Bake with 1 crust and it is delicious.

STEWED SWEET POTATOES:—1 pound potatoes and 1 pint of milk; cut up the potatoes, after they have been boiled and are cold put them into the milk; add a little salt, pepper and butter. Keep covered tight and stew 20 minutes.

MRS. W. C. POLKA.

BAKED BEANS:—1 pint white beans; pick, wash and put into a basin or earthen bean pot; 1 tablespoon brown sugar; a generous pinch of ginger and pepper, and slices of pork to cover the beans; cover all with water and bake for several hours, adding more water as it evaporates; a half hour before serving add salt to taste.

MILLIE REES.

STEWED SALSIFY:—Cut the root into convenient pieces and throw them at once into water, enough to cover them. Add salt and stew gently until tender. Then pour off the water; add sufficient milk to cover; a good lump of butter, into which flour enough to thicken has been rubbed; season with pepper. When it boils and is sufficiently thickened, serve.

SALSIFY FRIED:—Cut the root crosswise in halves or shorter, and boil until quite tender; remove from the water, and drain. Dip each piece in a batter made of eggs and cracker dust, and fry quickly in plenty of hot lard, to an even light brown.

MRS. W. C. POLKA.

GREEN CORN ON THE EAR:—Select a dozen more or less, of nice, young ears, free them from every particle of silk, and throw them into boiling water with a tablespoon of salt. If very young, 15 minutes will cook them. As the corn grows older, it will require more time. Serve hot, with butter, pepper and salt.

CORN OYSTERS:—Take 6 ears of boiled corn; 3 eggs; 1½ tablespoons of flour. Beat the yolks very thick; cut the corn off the cob, season it with pepper and salt; mix it with the yolks, and add the flour. Whisk the whites to a stiff froth, stir them in with the corn and yolks; put a desertspoon at a time in a pan of hot butter, and fry to a light brown on both sides.

BAKED SWEET CORN:—Take 1 dozen good ears of corn; with a sharp knife cut off the smallest possible portion; then take the back of the knife and scrape off all of the pulp. Season with butter, pepper, salt and cream. Also put in about 1 tablespoon of sugar. Put in a dish; cover closely and put in the oven and bake.

TO COOK SWEET CORN:—Cut corn off the cob, boil in salt and water until well done, finish up with cream, pepper and salt, a very little butter; serve hot.

FRIED CORN:—To 1 can of corn add 2 eggs, salt, pepper and 2 tablespoons of flour; drop in the spider by spoonful and fry a nice brown, turning when one side is done.

CORN AND TOMATOES:—Take equal quantities of green corn cut from the cob and tomatoes sliced and peeled; stew together half an hour; season with pepper and salt and a large lump of butter stirred in, stew 15 minutes longer and serve.

SUCCOTASH:—Strip off the kernels from a dozen ears of nice sweet corn, very close to the ear, with a sharp, thin knife. Put them in a saucepan with a quart of Lima beans, a little veal stock or gravy or plain water, and let them simmer steadily, till the moisture is absorbed, and the corn and beans tender. Add then, a cup of milk, a small piece of butter, pepper and salt to taste, and let all simmer together until thoroughly amalgamated. Serve in covered dish. Succotash is very good made with string beans, cut small, and boiled with a slice of sweet salt pork; it then neither requires milk or butter.

FRENCH BEANS NO. 1:—Well drain the beans; after scalding them, color some butter in a saucepan, toss up the beans in it over the fire; season them with salt and pepper, and when dishing up add a very little vinegar.

FRENCH BEANS NO. 2:—String the beans, cut them in two, and then across, sprinkle them with salt, put them in boiling water and boil them up quickly.

DRESSED CABBAGE:—Chop 1 small cabbage fine, and for dressing; 1 cup sweet cream; 1 tablespoon flour; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup vinegar; boil all together and stir until smooth; then pour it over the chopped cabbage (some prefer 1 egg to flour for thickening.)

La Moure, N. D.

MRS. E. M. WHITMAN.

CABBAGE IN HALF AN HOUR:—Have plenty of salted water boiling, in which a teaspoon of soda has been dissolved. Plunge the cabbage in, top downward; leave it uncovered and let it boil until tender; from 20 minutes to half an hour; take it out into a colander, drain well; put into a hot dish; put in bits of butter, some salt and pepper, and serve at once. It will be as delicate as cauliflower; the color will be retained and there will not be an unpleasant odor over the house such as is always associated with boiling cabbage.

Lisbon, N. D.

MRS. M. F. C.

CAULIFLOWER:—Plunge a head of cauliflower in salt several times to remove any insects; boil 10 minutes in salt water; drain on sieve; put cauliflower in buttered dish; melt piece of butter size of an egg; add to it 1 tablespoon flour; stir on the fire two minutes; add 1 gill of milk; a quantity of pepper and salt; stir this sauce till it boils; pour over the cauliflower; sprinkle over it a few bread crumbs; set it in a moderate oven a few minutes to bake.

SPINACH;—Take 1 peck of spinach, wash it, and drain off the water. Put into boiling salt water, and boil until tender. When done pour into a colander and press the water out. Season with butter, pepper, (and salt if there is not enough.) Serve hot with vinegar and hard boiled eggs cut in rings.

A SIMPLE WAY TO PREPARE SPINACH:—Wash and pick $\frac{1}{2}$ peck young spinach; wilt by pouring boiling hot water over it; drain in colander; chop fine with small onion; put a lump of butter size of hickory nut in spider and tablespoon of flour; when brown add spinach and cup of water; season to taste; cook until tender.

Boil in salted water; drain through colander; have ready 3 hard boiled eggs, minced; put a good sized lump of butter in spider, with $\frac{1}{2}$ cup vinegar; add eggs; serve hot at once

SCALLOPED TOMATOES:—Skin and slice the tomatoes and arrange in pudding dish with alternate layers of grated crackers; season highly and dot each layer with bits of butter; pour a pint of sweet cream over all and bake for an hour. Shavings of dried beef may be used between each layer. When wanted for breakfast it may be made the day before and merely heated in the morning.

STEWED TOMATOES:—Pour boiling water over ripe tomatoes to crack the skin, so that it can be removed; then cut them into small pieces; squeeze out some of the seeds without losing too much of the juice; then stew them without water, seasoning them with butter and salt. An onion chopped fine may be stewed with them. Pepper may be added while stewing, or added at the table to each person's taste.

YOUNG BEETS BOILED:—Beets are sweeter, and better when young, than when they have attained full size. Wash, and boil them, take off the skins after they are boiled, and put over them pepper, salt, and a little butter. When they have grown older, they require vinegar, and are indeed only fit for a pickle. Be careful never to prick beets in putting them in the pot, or while they are cooking, as that spoils the color, and injures the flavor.

FRIED PARSNIPS:—Scrape or peel; cut into rather small rings, boil until tender; then place in a spider with a goodly supply of butter, pepper and salt, and fry a rich brown.

FRIED BEETS:—Boil them until well done; peel, cut in slices about $\frac{1}{2}$ an inch thick; put them in a frying pan with a little butter, and fry on both sides; sprinkle with salt and pepper; serve hot.

Churches' Ferry, N. D.

M. I. W.

EGG PLANT:—This is a delicious vegetable. Select a medium sized one. Peel, and cut it in round, thin slices. Sprinkle a little salt between each slice, and then cover them down with a bowl, and let stand for an hour. Then rinse off the salt with clear, cold water; throw away the liquid at the bottom of the dish, which will be dark colored; wipe each slice dry, dip it in egg, and bread crumbs, and fry it in $\frac{1}{2}$ lard, and $\frac{1}{2}$ butter, a fine brown.

MUSTARD AND BEET LEAVES:—Take $\frac{1}{2}$ mustard and $\frac{1}{2}$ beet leaves; wash and drain them; then drop into boiling salt water, and boil until tender. Press out the water and serve with butter, vinegar and pepper. MRS. W. C. POLKA.

SQUASH FRITTETS:—1 pint of cooked squash; 1 pint of milk; 2 eggs, and a little salt, and sufficient flour to make them turn easily on the griddle.

ASPARAGUS:—Cut off the white ends, removing most of that which is hard; scrape the hard ends a little. Put them in cold water for a short time, then tie them up in small bundles. When the water boils, put them in with a little salt; boil until tender, about 15 or 20 minutes. Toast a slice of bread brown on both sides. Take them up carefully, dip the toast in the asparagus water, and lay the heads on it with the white ends outwards. Pour melted butter over them, and if desired garnish with quarters of an orange.

BOILED ASPARAGUS:—Wash and tie evenly in small bundles; drop into boiling water slightly salted, and boil 20 minutes; take up with a skimmer, and place on buttered toast which has first been dipped quickly in the hot asparagus water.

Boiled asparagus when cold makes a good salad, with a plain dressing.

MISCELLANEOUS.

TAFFY:—1 pound of brown sugar; 2 ounces of unsalted butter; $\frac{1}{2}$ cup of boiling water. Boil in a thick sauce pan until slightly brittle when dropped in ice water. Pour in buttered pans. Pull when cool and flavor.

Dickey, N. D.

MRS. M. E. LARSON.

BUTTER SCOTCH:—3 pounds of granulated sugar; $\frac{1}{4}$ of a pound of butter; $\frac{1}{2}$ teaspoon cream tartar; 8 drops extract of lemon; add as much cold water as will dissolve the sugar; boil without stirring until it will easily break when dropped into cold water, and when done; add the lemon. Have a dripping-pan well buttered and pour in $\frac{1}{4}$ inch; and when partly cold mark off in squares.

OATMEAL CRACKERS:—Mix 3 cups of the finest oatmeal; 1 tablespoonful of white sugar, and a little salt, with enough sweet cream to wet it; let it set in a cool place an hour or two; then knead in enough fine flour to make a dough that can be rolled and cut in shape; roll thin; cut out and bake in a moderate oven about ten minutes.

LEMON CRACKERS:— $2\frac{1}{2}$ cups sugar; 1 cup lard; 2 eggs; 1 pint sweet milk; $\frac{1}{2}$ an ounce of carbonate of ammonia; 5 cents worth of oil of lemon; beat the sugar and lard together; add the lemon; add the eggs well-beaten; pulverize the ammonia and dissolve in the milk; stir in flour until real stiff; knead well; roll thin as pie crust; cut in squares and pick with a fork; bake in a quick oven. Mrs. V. ZIDEK.

Verona, N. D.

AMBROSIA:—Take 6 oranges; peel and slice; 1 cocoanut grated, then put in a dish; 1 layer of oranges, then a layer of cocoanut; then sugar and so on till dish is full. To be made 3 hours before served.

AN EXCELLENT MERINGUE:—3 cups of milk; 2 eggs; 3 tablespoons sugar; 2 tablespoons corn starch and a pinch of salt; heat the milk to boiling; stir in the corn starch dissolved in 3 tablespoons of water; add the beaten yolks of the eggs, sugar and salt; cook 3 to 5 minutes; pour into a pudding dish. Cover with a frosting made of the beaten whites and $\frac{1}{2}$ cup of sugar; brown in the oven; dot with jelly when serving.

CHOCOLATE CARAMELS:— $\frac{1}{4}$ pound grated chocolate; $\frac{1}{2}$ teacup butter; 1 teacup of sugar; 1 teacup of molasses; 1 tea-

cup sweet milk; boil until a few drops will crack when dropped in cold water; pour out $\frac{1}{2}$ inch thick in well buttered tins. When nearly cold mark in squares with a buttered knife; set in a very cool place to harden.

ORANGE SHERBET:—1 tablespoon Nelson's gelatine dissolved in 6 tablespoons cold water; add 1 pint boiling water; 1 cup sugar; and the juice of 3 large oranges and 2 lemons. Strain and put in freezer.

LEMON ICE:—2 quarts of water; 2 pounds of sugar; dissolve the sugar in the water; juice of 4 lemons and 4 oranges; well-beaten whites of 6 eggs; add a little lemon rind grated; strain and freeze.

LEMON TARTS:—Place in a porcelain kettle $\frac{1}{2}$ pound butter; 1 pound rolled sugar; the juice and grated rind of 2 lemons; 6 eggs well-beaten; stir to a boiling point; bake the shells and fill when cold.

CREAM FRITTERS:—1 $\frac{1}{2}$ pints of flour; 1 pint milk; 6 well-beaten eggs; $\frac{1}{2}$ a nutmeg; 2 teaspoons salt; 1 pint cream; stir the whole enough to mix the cream; fry in small cakes.

APPLE FRITTERS:—3 eggs beaten light; 1 quart of milk; $\frac{1}{2}$ teaspoonful salt; grated rind of 1 lemon; pare even and slice thin 1 quart of apples; add to the batter and fry in boiling lard.

APPLE FRITTERS:—1 cup of sugar; 1 cup of milk; 1 teaspoonful of baking powder; 1 tablespoonful of butter; 4 eggs and flour enough to make a thin batter; cut the apple in small pieces, dip in the batter and fry in lard.

TRIBE ON TOAST:—Select a tender piece of honeycomb, and rub a bit of butter over the heated bars of the gridiron; then brown the tripe on both sides, dipping it into a little butter and water to baste it well as it cooks; have a hot plate close at hand, and as soon as it is cooked well, cut it up into fine strips and serve on hot buttered toast.

MRS. W. C. POLKA.

SNOW BLANC MANGE:—Dissolve $\frac{1}{2}$ box of gelatine in 1 pint of boiling water; when dissolved add 1 pint of cold water, juice and part of the rind of 2 lemons and 2 cups of sugar; when partly hardened stir in the well-beaten whites of 5 eggs. Serve cold with a custard made as follows: Place 1 quart of milk in a custard kettle or pail set into a kettle of

boiling water; when the milk reaches the boiling point add sugar to taste; a small pinch of salt and the well-beaten yolks of 5 eggs; stir quickly and remove from the fire and immediately pour into a cold dish. This is much nicer to be made the day before using and kept on ice.

APPLE SNOW:—Whites of 3 eggs; 4 large spoons of sugar, beaten stiff; add 1 pint of stewed and sifted apples, and beat until stiff enough to stand alone. MRS. J. S. W.
Northfield, Minn.

TART SHELLS:—1 cup lard; white of 1 egg; 1 large spoon of white sugar; 3 large spoons of water; pinch of salt; flour to roll. MRS. J. S. W.
Northfield, Minn.

TO SERVE COFFEE:—It is better to put good rich cream and white sugar in the cups and pour coffee on. But unless you know how your guest likes it don't do it. It is easy to learn how the members of your family like it. If you have no cream use hot milk.

If the following recipes make your coffee too strong the remedy is simple:

COFFEE NO. 1:—Take 1 level tablespoon of finely ground coffee for each cup of coffee needed and 1 "for the pot," pour on the required quantity of boiling water; let boil up once. Set back where it will just simmer for 4 or 5 minutes; serve immediately.

COFFEE WITH COLD WATER No. 2:—Same as above only use cold water and when it boils up once, set back to settle.

COFFEE WITH EGG No. 3:—Same quantity of coffee stirred or wet up with half an egg, and a cup of cold water; as soon as it boils fill up with boiling water. Serve at once.

COFFEE No. 4:—Grind coffee coarse; use same proportion of coffee and water; let boil 10 to 15 minutes. Set back to settle.

COFFEE No. 5:—Pulverized coffee; 1 tablespoon for each cup and 2 for pot. Use double boiler or tie coffee in a piece of cheese cloth, pour on boiling water; let stand a few minutes; serve. MRS. LIZZIE NEWELL.

La Moure Co., N. D.

Ink stains in cotton or linen can often be removed by

washing in salt and water; while wet they can be taken out with vinegar or milk without injury to color or fabric, but either of these methods must be employed before the fabric is washed with soap or even wet with water.

WASHING DAY.

WASHING DAY:—This is the dreaded event of every household, large, and small; it is proverbially associated with wretchedness and discomfort, and many have been the plans, methods, and receipts, which have been imposed upon housekeepers, through their desire to relieve themselves of this constantly recurring source of trouble and annoyance.

Such efforts, are mostly vain, and useless however, sometimes worse—positively injurious. Clean clothes are a luxury, that must be paid for in some shape or other—and no substances have been discovered, and few machines invented, to rival the stout arm, and strong hand of the professional wash-woman.

Never use soda to soften water, it rots the clothes in proportion to its strength; buy crude borax by the pound, and put in half an ounce for an ordinary washing; it whitens, and cleanses, and softens, wonderfully, and injures nothing. The women of Holland, whose washing is proverbial, use borax.

Use a really good brand of soap well dried—not the soft, gelatinous, yellow bars, which melt away in a moment, and really stain rather than cleanse the clothes, and always destroy the hands.

Have the clothes soaked over night in warm water, rubbing all creased and soiled places with soap, and they will require only one washing, and that not a laborious one, before boiling. Boil quick, rinse thoroughly, wring through a first-rate clothes wringer, (the barbarism of wringing by hand, is now happily at an end) and bring them in, and fold them as soon as they are dry. Fine shirts, ruffles, and linen, and cambric under clothing, are much injured by being exposed an unnecessary length of time to frost, wind, or dust.

TABLE-CLOTHS, NAPKINS, ETC:—These articles, and any others that are likely to be disfigured with fruit; or coffee stains, should be kept back from the general soaking, in order to undergo special treatment. Put these in a small tub by themselves—and pour a kettle of boiling water upon

them—not hot, but boiling, hot water sets stains, boiling water takes them out clean. When the water has cooled a little, wash them thoroughly, and boil them, the stains will have probably all disappeared, but if they should prove very obstinate, lay them on the grass wet, when the sun is hot, and they will vanish.

WHITE FLANNELS:—White flannel garments, such as petticoats, undershirts and drawers, baby flannels and the like, require also to be put in boiling water. The very best way to wash white flannels is by machine. Put in the flannels, pour in boiling suds, mild, let them stand a few minutes, then grind them out. Pour the suds away, put the flannels in again, and pour over them a kettle of clear boiling water with a pinch of crude borax in it, and grind them out of that. This finishes the process, and makes them beautifully soft and clean, with little labor, and no danger of shrinkage.

ZEPHYR GOODS AND COLORED FLANNELS:—Colored flannel dresses, sacks, Garibaldi's and other articles of knitted wool, such as baby socks, knitted sacks and the like, should all be washed in cold water, in which a little crude borax has been dissolved, and with fine white soap, white Castile is best, but don't take colored Castile, as that may stain. The process will be found very easy, and perfectly satisfactory; the dirt will come out in the cold water without any trouble; there will be no shrinking, and the color will remain bright in the colored woolens, or fancy borderings.

BLONDE LACE, TO WASH:—Very old point, or blonde lace, can be washed successfully in the following way. Wind the lace smoothly round a bottle, and a strip of old linen outside of it, so as to cover it. Let it lie in the bottom of a wash tub while the first and best clothes are being washed, and transfer it to the top of the clothes while they are boiling. Thence take it and lay it in boiling water, which has been slightly colored with liquid coffee, and sweetened with loaf sugar. Press out the moisture, and dry near a fire, or in the sun, and iron carefully while still damp.

TO WASH LACES AND NEEDLEWORK:—Fine handkerchiefs, collars, undersleeves, chemisettes and edgings should never be put into the large "wash," they should be kept till a sufficient number has accumulated, and then on a rainy day, when visitors are not expected, collect them, mend carefully

every little hole, soap them and put them in a clean, bright tin pail that will cover down close, and fill up with cold water with a pinch of borax in it. Let them come to a slow boil, then squeeze them out; if they are very yellow, and very dirty, the operation may have to be repeated. Rinse and dry; in the meantime pour a little boiling water over a few lumps of loaf sugar, and if you wish a yellow tinge add a tablespoonful of clear liquid coffee, instead of starch; lay the articles straight out in clean, dry towels, and by the time the last one is folded up, the first will be ready to iron. Point lace can be washed in this way to look like new.

MUSLIN, LAWN, OR PRINT DRESSES:—An excellent, and sure way to wash lawn, print, or muslin dresses, is to put one or two quarts of bran in a bag, and boil it in two or four gallons of water. When the strength is extracted, take out the bag, and wash the dresses in the bran water. It will act both as soap and starch, cleansing and stiffening them perfectly, without any danger to their color. Once rinsing is sufficient, in water into which some of the bran water has been poured.

COLORED STARCH:—Colored starch is the latest and greatest novelty in the laundry line. It is made in pink, buff, the new mauve, and a delicate green, and blue will soon be produced. Any article starched with the new preparation is completely colored—dyed we should have said, but as it washes out, and the garment that was pink to-day may be green to-morrow, and buff afterwards, we can hardly say “dye.d” It is intended especially for those bright but treacherously colored muslins, that are costly, wash out, and perplex their owners. If the pattern has been mauve, they only need the mauve starch; if green, green starch; and they can be rendered one even and pretty shade, thus becoming not only wearable again, but stylish.

HOW TO STARCH SHIRTS, AND OTHER THINGS:—Put into a thin muslin bag, a quarter of a pound of “best” starch. Soak it for 10 or 15 minutes in three pints of pure, soft water, into which drop a minute quantity of fine French “blue.” Squeeze all the starch out of the bag, and dip the shirts, and those articles that require to be very stiff first. Afterwards it can be thinned for children’s aprons, and such things as only require to go through water starch. This quantity will stiffen three or four dozen miscellaneous articles, which will

be ready for ironing immediately. One trial will convince the most skeptical that this method is infinitely better, less laborious, and more economical than boiled starch.

SAVING SOAP:—Pour on half a pound of washing soda, two quarts of boiling water, take half a pound of soap, cut up fine in a saucepan, and pour over it two quarts of cold water; let it boil, and when perfectly dissolved, add it to the other. Mix it well upon the fire, set it away to get cold, and it will look like jelly. Soak your clothes over night, rub them out of the water, put half a pint of your saving soap into your boiler, with cold water, and put your clothes into the cold water, let all come to a boil together, then take out the linen, and rinse thoroughly. This will keep clothes a splendid color, with half the usual labor.

CAKES.

CAKE MAKING:—3 things are desirable in cake no matter what the recipe; it should be light, sweet, and fine grained.

The first quality is obtained by the use of eggs in correct quantity, powder, (or soda) and by sufficient beating especially the latter.

Fresh eggs are of course preferable, but if not strictly fresh will beat up much lighter if they are very cold.

While it is desirable that cake should be sweet enough, too much sugar will cause a cake to be too rich, consequently heavy; about the proper proportion, to be varied somewhat, of course, according to the size of the eggs, the kind of cake desired, etc., is 1 cup sugar to 3 eggs.

A thoroughly beating together with fine sugar will insure a fine grain; never stir or mix a cake but beat it from first to last and as rapidly as possible. Coffee "A" sugar dissolves more rapidly than granulated, therefore is more desirable for cake, producing a finer grain; for very delicate cakes use pulverized sugar.

Experienced cooks differ in regard to the order of combining the ingredients; sugar and butter thoroughly creamed first will produce a cake more delicate, finer grained and richer than exactly the same quantities used when the sugar and eggs are beaten together before the addition of the butter; this is because the eggs, especially the whites, when the sugar is added seem to toughen, if they are thoroughly beaten first and have nothing with them, this will produce a lighter, more spongy cake than the former process; try it

and see. Second, add the yolks of eggs, if used; then milk, then flour and powder; thoroughly sifted together, then the whites and lastly the flavoring, beating rapidly and putting into a hot oven immediately to prevent the evaporation of the flavoring and the powder. A strictly new pan is not preferable for a delicate cake. An even temperature in baking will prevent a cake from falling even if it is pretty rich.

CONTRIBUTED.

FROSTING WITHOUT EGGS:—1 cup granulated sugar; $\frac{1}{4}$ cup sweet milk. Stir the sugar into the milk over a slow fire until it boils; boil 5 minutes without stirring; remove from the fire. Set the saucepan or bright tin you boiled it in, in cold water or on ice while you stir it to a cream. Then spread quickly on the cake while it will run. This recipe has been thoroughly tested and given good satisfaction, for it will not get dry or break as easily as frosting made with the whites of eggs.

M. A. O.

DRIED APPLE CAKE:—Soak 3 cups of dried apples in warm water over night; drain off the water through a sieve; chop the apples slightly, then simmer them for 2 hours in 3 cups of molasses; then add 2 eggs; 1 cup of sugar; 1 cup of sweet milk or water; $\frac{1}{4}$ cup of butter or lard; flour enough to make a stiff batter into which has been sifted 2 teaspoonfuls of baking powder; cinnamon, cloves and nutmeg to suit taste.

MRS. J. F. W.

Inkster, N. D.

SILVER CAKE:—2 cups white sugar; 1 cup butter; whites of 3 eggs; $\frac{3}{4}$ cup sweet milk; 2 cups of flour; 2 teaspoons baking powder; flavor to suit the taste; beat butter and sugar to a cream; add beaten whites last of all.

MRS. A. E. ADRAIN.

LEMON CHEESE CAKE:— $1\frac{1}{2}$ cups granulated sugar; $\frac{1}{2}$ cup butter; $\frac{3}{4}$ of a cup of sweet milk; whites of 6 eggs; 2 heaping cups of flour; 3 small teaspoons baking powder.

FILLING:—Take 1 pound of granulated sugar; put with it $\frac{1}{4}$ of a pound of butter; the yolks of 6 eggs with the whites of 4; the juice of 3 lemons, the peel of 2 grated. Put this into a pan, let simmer over a slow fire until the sugar is dissolved. Continue to stir it gently one way while it is on the fire, or it will curdle. Let it simmer until it begins to thicken or looks like honey, stirring constantly. Keep in a

jar or glass can; it will keep a long time and is delicious filling for cakes.

WHITE MOUNTAIN CAKE:—1 cup butter; 2 cups granulated sugar; 1 cup sweet milk; 2 eggs; 2 teaspoons cream tartar; 1 teaspoon soda; 3 heaping cups flour; stir all together without separating eggs; put soda in milk; cream tartar in flour; bake the same as jelly cake, and use frosting between, made of the whites of 3 eggs and fine white sugar.

WHITE MOUNTAIN CAKE:—1 cup of butter; 3 cupfuls of sugar; 1 pint of flour; 1½ teaspoons baking powder; whites of 6 eggs; 1 cupful milk; 20 drops royal extract bitter almonds. Rub butter and sugar to light, white cream; add the 6 whites whipped to a dry froth; the flour sifted with the powder; the milk and extract mix together, but carefully, and bake in jelly cake tins in a quick oven 15 minutes; then arrange in layers with white icing and grated coconut mixed, in the proportion of 2 cupfuls of the former to 1 of the latter.

MARBLE CAKE:—(WHITE PART.)—1 cup butter; 2 cups of white sugar; ½ cup of sour cream or buttermilk; 3½ cups of flour; whites of 7 eggs; 1 teaspoon of soda dissolved in a little water.

DARK PART:—2 cups of brown sugar; 1 cup butter; 1 cup molasses; ½ of a cup of sour cream or buttermilk; yolks of 7 eggs; 5 cups of flour; 1 grated nutmeg; 2 teaspoons cinnamon; 1 tablespoon cloves; 1 tablespoon allspice; heaping teaspoon soda.

ROLLED JELLY CAKE:—Beat 3 eggs; add coffee cup sugar; 3 tablespoons cold water; 2 tablespoons new milk; pinch of salt; 1 pint cup flour; dissolve ¼ teaspoon soda in milk; 1 teaspoon cream tartar mixed with the flour; spread jelly on; roll.

MRS. POLKA.

MOLASSES CAKE:—4 eggs, the yolks beaten with 1 cup of sugar; ¾ of a cup of black molasses; 1 cup thick sour cream; 1 teaspoonful ginger; ½ teaspoonful cloves. Beat together and add the whites well-beaten; 1 teaspoonful soda sifted with 2 cups of flour; beat well; add sifted flour until thick enough. It depends on thickness of cream and molasses how much flour is needed. Bake in a flat tin. I have my bread tins made of best Russian iron 18x9 inches, they

just fill my oven nicely with room to bake. I bake cake in them.

WHITE CAKE:—8 whites; (take the yolks for the molasses cake and put in fruit, and it makes a good fruit cake); $1\frac{1}{2}$ cups of granulated sugar; $\frac{1}{3}$ of a cup of butter; nearly 1 cup of sweet milk; 2 teaspoonfuls baking powder sifted in the flour. Vanilla or bitter almond flavor. In making cake I always beat well just before I add the last $\frac{1}{2}$ cup of flour.

CREAM LAYER CAKE:—4 eggs beaten separate; 1 large cup granulated sugar; $\frac{1}{3}$ of a cup of butter or butter and lard mixed and creamed with the sugar; add the eggs; $\frac{3}{4}$ of a cup of sweet milk; 2 small spoonfuls baking powder sifted in about $2\frac{1}{2}$ cups flour. Bake in 3 layers.

FILLING:— $\frac{1}{4}$ of a cup of thick sweet cream, set on ice or in cold water; beat with an egg beater until it thickens; add 1 cup granulated sugar; flavor with vanilla; spread while cake is warm.

MRS. G. S. J.

COFFEE CAKE:—1 cupful very strong coffee; 1 cupful of butter; 2 cupfuls of sugar; 3 eggs; $1\frac{1}{2}$ pints of flour; $1\frac{1}{2}$ teaspoons baking powder; 1 cupful stoned raisins cut in two; $\frac{1}{2}$ cupful chopped citron; extract of lemon, and allspice and nutmeg to suit the taste; $\frac{1}{2}$ cup of milk. Rub the butter and sugar to a cream; add the eggs 1 at a time, beating 3 or 4 minutes between each. Sift together flour and powder, which add to the butter and other ingredients; mix into a smooth batter and bake in a paper lined cake tin, in hot oven 50 minutes.

MRS. R. W. H.

Wheatland, N. D.

ANGEL FOOD CAKE:—The whites of 11 eggs; 1 cup flour after sifting 1 teaspoon cream tartar; $1\frac{1}{2}$ cups granulated sugar; 1 teaspoon lemon, (vanilla if preferred;) sift the flour and cream tartar 4 times; beat eggs to a stiff froth, and then beat in the sugar and lemon; add flour and beat lightly but thoroughly; bake in an ungreased pan slowly, 40 minutes. The pan should be a new one; an ordinary pan will do if it be set upon the edge of 2 others to cool. It is necessary the oven should be a slow one. The cake should rise gradually. Turn cake top down to cool.

MRS. C. S. COOLEY.
Cass Co., N. D.

GERMAN COFFEE CAKE:—Yeast cake; pint of sweet milk; set as for bread at night. In the morning put in $1\frac{1}{2}$ cups

sugar; 1 small cup butter; 2 eggs; $\frac{1}{2}$ cup raisins. Knead as for bread but do not put in as much flour. Let it rise again, and when light roll out about an inch thick, and put in pans. Put sugar, butter and cinnamon on top and let it rise again, then bake.

MRS. H. W. GEORGE.

FARMER'S FRUIT CAKE:—Soak 3 cups of dried apples over night in warm water. In the morning chop slightly and let simmer 2 hours in 2 cups of molasses; add 2 well-beaten eggs; 1 cup brown sugar; 1 cup butter; 1 dessert spoon of soda; flour to make rather stiff batter; flavor with nutmeg and cinnamon. Bake in a rather quick oven.

MRS. F. A. POLKA.

MARBLE CAKE:—(White Part.) $\frac{1}{2}$ cup of white sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup of sweet milk; 1 $\frac{1}{2}$ teaspoons baking powder; whites of 4 eggs; 3 cups flour.

(Dark Part.) $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup sour milk; $\frac{1}{2}$ teaspoon soda; yolks of 4 eggs; put some of the light in the tin and then the dark till all is used.

Lisbon, N. D.

J. R. A.

MARBLE CAKE:—(White Part.) Whites of 4 eggs; 1 cup white sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 2 teaspoons baking powder; 1 teaspoon of vanilla or lemon; and 2 and $\frac{1}{2}$ cups of sifted flour.

(Dark Part.) Yolks of 4 eggs; 1 cup brown sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sour milk; 1 teaspoon each of cloves, cinnamon, mace and 1 nutmeg; 1 teaspoon soda; and 1 and $\frac{1}{2}$ cups sifted flour. Put it in the cake dish alternately; first one part and then the other.

Rolla, N. D.

MRS. J. A. W.

MARBLE CAKE:—(Light Part.) 2 cups flour; 1 of white sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup milk; whites of 3 eggs; 1 teaspoon cream tartar; $\frac{1}{2}$ teaspoon soda.

(Dark Part.) 2 cups flour; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{4}$ cup of butter; $\frac{1}{4}$ cup of milk; $\frac{1}{2}$ nutmeg; 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice; $\frac{1}{2}$ teaspoon of soda; 1 teaspoon cream of tartar; yolks of 3 eggs. Butter your mould and put the batter in alternately.

MARbled CHOCOLATE CAKE:— $\frac{1}{2}$ cup butter; 2 of sugar; 1 of sweet milk; 3 cups flour; whites of 5 eggs; 2 teaspoons baking powder; take out 1 teacup of the batter, add to it 5 tablespoons of grated chocolate moistened with milk and

flavor with vanilla; pour a layer of the white batter into the baking pan. Then drop the chocolate batter with a spoon in spots and spread the remainder of the white batter over it.

Morris, Minn.

MRS. C. G.

MARBLE CAKE:—(White Part.) Whites of 7 eggs; 1 cup butter; 3 cups white sugar; 4 cups of flour; 1 and $\frac{1}{2}$ cup sour cream; 1 teaspoon of soda.

(Dark Part.) Yolks of 7 eggs; 2 cups brown sugar; 1 cup molasses; 1 cup sour cream; 5 cups flour; 1 teaspoon soda; 1 tablespoon cloves, allspice, cinnamon and nutmeg.

CHOCOLATE CAKE:—1 cup of sugar; 1 tablespoon of butter; 1 cup of milk; 2 cups of flour; 2 eggs; 2 large teaspoons baking powder. Take scanty $\frac{1}{2}$ bar chocolate and small $\frac{1}{2}$ cup of milk; scald together or until like paste; add 1 cup of sugar, and the yolk of 1 egg; flavor with vanilla; let it cool and stir into the cake. Bake in jelly-tins; set together with boiled frosting.

Bethlehem.

MRS. M. A. F.

CHOCOLATE SQUARES:—1 cup sugar; $\frac{1}{3}$ cup butter; $\frac{1}{2}$ cup milk; 1 and $\frac{1}{4}$ cups flour; 1 teaspoon baking powder.

FROSTING:— $\frac{1}{2}$ cup chocolate; $\frac{2}{3}$ cup powdered sugar; 3 tablespoons milk; boil till it will harden on cake. Cut cake in 2 inch squares.

Buffalo.

S. E. L.

FAVORITE SPONGE CAKE:—3 eggs beaten separately and light; 1 cup white sugar; 1 teaspoon salt; 1 cup flour in which is sifted 2 teaspoons baking powder. Bake in layers. Use any filling. Sponge cake should never be only just done or it will be dry.

Big Rapids, Mich.

ANON.

VELVET SPONGE CAKE:—2 cups sugar; 6 eggs leaving out the whites of three; 1 cup boiling hot water; 2 and $\frac{1}{2}$ cups flour; beat the yolks a little; add the sugar and beat fifteen minutes; add the 3 beaten whites and the cup of boiling water; just before the flour, flavor with a teaspoon of lemon extract, and bake in 3 layers, putting between them icing.

CORN STARCH CAKE:—Whites of 7 eggs; 2 cups flour; 2 cups sugar; 1 cup butter; 1 cup of cream; 1 cup of corn starch; 2 teaspoons yeast powder. Flavor with lemon.

RIBBON CAKE:—(White Part.) Two layers; 1 and $\frac{1}{2}$ teacups fine sugar; $\frac{3}{4}$ cup of butter; 1 cup sweet milk; 2 cups flour; 3 heaping teaspoons baking powder; whites of 5 eggs.

(Dark Part.) One layer. Take of the above mixture 4 good tablespoons and add to it $\frac{1}{2}$ cup of New Orleans molasses; $\frac{1}{2}$ cup of flour; 1 cup chopped raisins; 1 teaspoon cloves, cinnamon, and nutmeg to taste.

POND LILLY CAKE:—1 cup of butter; $1\frac{1}{2}$ cups sugar; whites of 5 eggs; $1\frac{1}{2}$ pints of flour; $1\frac{1}{2}$ teaspoons baking powder; 1 cup milk; flavor with royal extract peach and rose. Bake in 2 cakes, if very deep tins; when done put together with cocoanut and pulverized sugar and on top of cakes, and ice with clear icing.

Miss A. S. H.

MARTHA WASHINGTON CAKE:—1 cup of sugar; 1 cup sweet milk; 2 cups of flour; 1 egg; 2 teaspoons baking powder; 2 tablespoons butter. Bake in four layers and spread jelly between.

E. THOMAS.

CHOCOLATE CAKE:—2 cups sugar; 4 eggs; 1 cup milk; 2 of flour; 1 teaspoonful baking powder, same of extract; bake in jelly pans. Beat the whites of 3 eggs and 1 cup of sugar; 3 tablespoonfuls of chocolate, grated, and 1 teaspoonful extract; smooth and spread between the layers and on top.

Mrs. F. P.

CREAM CAKE:—2 eggs well-beaten; 1 cup of sugar; 1 cup cream; $\frac{1}{2}$ teaspoon soda; $2\frac{1}{2}$ cups flour; season with nutmeg or lemon; beat until light.

MATTIE BUTLER.

Ludden, N. D.

SPONGE CAKE:—2 eggs; 1 cup of sugar; $\frac{1}{2}$ cup sweet milk; 1 tablespoon butter; 3 teaspoons baking powder; flour enough to make quite a stiff batter; bake in three layers.

FILLING:—1 cup sugar; 3 tablespoons sweet milk; boil until it threads when dropped from a spoon; stir until cool; flavor with lemon.

WHITE CAKE:—3 eggs (whites); $\frac{1}{2}$ cup butter; 1 cup of sugar; $\frac{3}{4}$ cup of milk or water; 3 cups flour; 3 teaspoons baking powder; lemon. Mix butter and sugar to cream; add milk, flour and powder; beat all well together; lastly add eggs beaten stiff.

Mrs. L. A.

Glyndon, Minn.

LAYER CAKE:—1 cup sugar; 2 cups flour; $\frac{3}{4}$ cup sweet

milk $\frac{1}{2}$ cup butter; whites of 4 eggs; 2 teaspoons baking powder; bake in three layers. When eggs are scarce use 2 whole eggs instead of whites of 4.

FILLING:— $\frac{1}{2}$ pint sweet cream beaten thick and sweetened to suit taste.

CHOCOLATE FILLING:— $\frac{1}{2}$ cup grated Baker's chocolate; $\frac{3}{4}$ cup granulated sugar; $\frac{1}{2}$ cup rich milk; cook slow until it will feather when dropped from spoon; when cake is cool spread. Use the same receipt as above for cake part.

MRS. C. S. COOLEY.

Cass Co., N. D.

SHREWSBURY CAKES:—Melt 1 pound of butter, add 1 pound white sugar; 4 eggs; 1 teaspoonful ground cinnamon; a tablespoon caraway seed; beat altogether until it is very light; then add $1\frac{1}{2}$ pounds of flour; work into a paste; roll thin; prick it and cut into small cakes. Bake in a rather slow oven.

SPONGE JELLY CAKE:—3 eggs; 1 cup of sugar; 1 large cup flour; 2 teaspoons baking powder; mix these ingredients together in the usual way; then add 5 tablespoons of boiling water. This is quickly made and you may use any filling you choose.

WINTER SPONGE CAKE:—Take 4 eggs; 2 cups of sugar; 2 coffee cups flour; 2 teaspoons baking powder; $\frac{2}{3}$ of a cup of boiling water, and lemon to flavor. Add the water last; pour into a pan and place in a well-heated oven. This, though apparently very thin, will come from the oven a most delightful cake.

MRS. R. W. H.

Wheatland, N. D.

COFFEE CAKE:—1 cup brown sugar; 1 egg; $\frac{1}{2}$ cup butter; 1 cup cold coffee; 1 cup molasses; 1 teaspoon soda; 1 cup currants; 1 cup raisins; spice to taste; flour to make stiff.

MRS. C. S. COOLEY.

Cass Co., N. D.

MRS. COOKS SEED CAKES:—2 cups sugar; 1 cup of butter; $1\frac{1}{2}$ cups sweet milk; 1 teaspoon saleratus; 1 teaspoon caraway seeds; mould them hard; roll them rather thin: cut and bake on tin sheets.

Chatfield, Minn.

J. F. H.

LAYER CAKE:—3 eggs; $1\frac{1}{2}$ cups sugar; $\frac{3}{4}$ cup milk; 2 cups flour; a little butter; 2 teaspoons baking powder; flavor with lemon or vanilla.

LADY CAKE:—1 pound of sugar; $\frac{3}{4}$ of a pound of flour; $\frac{1}{2}$ ounce of butter; the whipped whites of 10 eggs; flavor with bitter almond and bake in square not very deep tins; flavor the frosting with vanilla; the combination is very nice.

MRS. E. A. CARTER.

LAYER CAKE:—Beat 2 eggs in a teacup; fill with rich sour cream; 1 teacup of white sugar; 1 cup of flour; a little soda, not quite $\frac{1}{2}$ teaspoon unless the cream is very sour; bake in 4 round tins; put together with jelly or boiled frosting with nutmeg grated on it.

Rapid City, S. D.

A. B.

LAYER CAKE:—1 cup of sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup of milk; whites of 3 eggs; 1 and $\frac{1}{2}$ cups flour; 2 teaspoons of baking powder. For filling, the yolks of 3 eggs; 1 teaspoon of corn starch with milk and lemon.

Chatfield, Minn.

J. F. H.

SPICE CAKE:—Light dough for one loaf. $\frac{1}{2}$ cup lard; 1 cup sugar; 1 cup of raisins; 2 eggs; 1 teaspoon all kinds of spices; mix stiff. Raise and bake $1\frac{1}{4}$ hours.

Victor, Mont.

MRS. R. F.

SPICE CAKE:— $3\frac{1}{2}$ cups of flour; 2 of brown sugar; 1 of butter; 1 of cold water; 1 large cup raisins and currants; 2 teaspoons of baking powder; 2 teaspoons of cinnamon; $\frac{1}{2}$ teaspoon of cloves; the same of nutmeg; 3 eggs.

Mapleton, N. D.

GERTIE M.

MOUNTAIN ASH CAKE:—2 cups white sugar; $\frac{1}{2}$ cup of butter; 1 cup of sweet milk; $2\frac{1}{2}$ cups of flour; 2 teaspoons of baking powder; flavor to suit the taste; whites of 4 eggs; put in the last thing.

Dawson, N. D.

MRS. C. S. R.

SURPRISE CAKE:—1 egg; 1 cup sugar; 1 cup of butter; 2 cups of milk; 2 cups of flour; 2 teaspoons of cream tartar; 1 teaspoon of soda; flavor with lemon.

Dawson, N. D.

MRS. C. S. R.

WHITE CAKE:—1 cup butter; 2 of sugar; 1 of sweet milk; 3 of flour; whites of 5 eggs; 2 teaspoons baking powder; flavor with lemon.

E. THOMAS.

WHITE CAKE:—1 and $\frac{1}{2}$ cups sugar mixed with 4 table-
spoons of butter; beat the whites of 3 eggs, add to the but-
ter and sugar and beat them together; 1 and $\frac{1}{2}$ teaspoons of
baking powder with 2 cups of flour; 1 cup of milk; add them
to the sugar and eggs alternately; then beat as long as pos-
sible; add flavoring last.

WHITE FRUIT CAKE:—2 eggs; $\frac{1}{2}$ cup butter; 1 cup sug-
ar; $\frac{1}{2}$ cup sweet milk; 2 cups flour; 1 cup raisins and 2 tea-
spoons of baking powder.

Monan, S. D.

MRS. O. J. S.

WHITE AND GOLD CAKE:—Whites of 4 eggs; $\frac{1}{2}$ cup but-
ter; $\frac{1}{2}$ cup sweet milk; 1 cup of white sugar; 1 teaspoonful
soda; 1 $\frac{1}{2}$ teaspoonfuls cream tartar; 2 cups flour; flavor to
taste; yolks of 4 eggs; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 1
cup brown sugar; 1 teaspoonful soda; 1 $\frac{1}{2}$ teaspoonfuls cream
tartar; 2 cups flour; flavor with lemon; M. E.

WALNUT CAKE:—3 eggs; 2 cups of sugar; 1 cup of sweet
lk; 2 cups flour; $\frac{3}{4}$ cup melted butter; 2 teaspoonfuls
baking powder; 1 pound of walnuts; put 1 cup of the meat
in the cake and 24 on top. To be baked in a long pan, cut
in half and double it.

GOLD AND SILVER LAYER CAKE:—(SILVER PART:)—4
eggs (whites only); 2 cups of sugar; $\frac{1}{2}$ cup butter; 1 cup of
water; 2 cups of flour. Put the whites of the 4 eggs on a
large dinner plate, if you use a silver fork; add a pinch of
salt and beat very stiff; put 2 cupfuls of sugar with $\frac{1}{2}$ cup of
warm (not melted) butter into the mixing bowl, and beat it
to a cream; add 1 cup of cold water; incorporate it well be-
fore sifting in 1 large cupful of flour, with 1 teaspoonful of
baking powder; then another cupful of flour with the same
amount of baking powder. Flavor with lemon, and add
the whites of the 4 eggs. Grease well two straight sided
deep cake tins, and pour the cake batter into them and bake.

GOLD PART:—6 eggs; (yolks only); 1 cup of sugar; $\frac{1}{2}$
cup of butter; $\frac{1}{2}$ cup of water; 2 cups of flour. The yolks of
the 6 eggs, and the butter and sugar, should be beaten sep-
arately, then put together and creamed; stir in the $\frac{1}{2}$ cup of
water thoroughly before putting in the flour, in the same
manner that you did in the silver cake. Flavor with lemon.

FILLING:—Chop fine $\frac{1}{2}$ a pound of seeded raisins with a
 $\frac{1}{2}$ cupful of sugar; the white of 1 egg beaten very stiff.

Flavor with 1 teaspoonful of lemon. This filling is very nice. Another way to prepare it, is to put 3 cups of seeded raisins; 1 cup of sugar; and 1 cup of boiling water on the stove, and cook until it is thick. When cool, spread between the layers, beginning with a gold layer first, so as to bring a silver layer on top, as it is the nicest.

MRS. J. E. GREER.

MOLASSES FRUIT CAKE:—5 eggs; $\frac{2}{3}$ cup of butter and lard mixed; 1 cup New Orleans molasses; 1 cup of sugar; 1 cup sour milk; $1\frac{1}{2}$ teaspoon soda; 1 cup raisins; flour.

Sherbrooke, N. D.

M. E. VAN D.

WHIPPED CREAM CAKE:—1 cup sugar, 2 tablespoons soft butter stirred together; add the yolks of 2 eggs well beaten; 4 tablespoons of milk; the whites of the eggs; 1 teaspoon of flavoring; mix 1 teaspoon of cream tartar and $\frac{1}{2}$ teaspoon soda in 1 cup of flour; sift into the cake batter and stir in lightly. Bake in a dripping pan. When the cake is cool have ready $\frac{1}{2}$ pint sweet cream sweetened and whipped to a stiff froth and flavor; spread it over the cake while fresh.

MRS. WM. B.

CREAM CAKE:—The whites of 2 eggs and the yolk of 1; 1 cup of sugar; $\frac{3}{4}$ cup of sweet milk; butter size of an egg; 2 teaspoons of baking powder; 2 cups of flour; flavor with lemon extract.

FILLING:— $\frac{3}{4}$ cup thick sweet cream; beat till it adheres to the dish; 1 cup sugar; flavor with lemon extract.

Sherbrooke, N. D.

M. E. VAN D.

CREAM CAKES:—Boil $\frac{1}{2}$ pint of water and a $\frac{1}{4}$ of a pound of butter together; stir in 6 ounces of sifted flour, and when cool, mix in 5 eggs, 1 at a time. Be careful not to beat them. Drop the mixture into buttered pans with a spoon, making them about the size of a cream cake, but not too flat. Varnish them with the beaten yolk of an egg, dipping a feather in the egg and covering each. When baked, cut them open, at the side and put in the following mixture: Heat a pint of milk; mix $\frac{1}{2}$ cup sifted flour, 1 cup of sugar, and 2 eggs together; stir the hot milk on, and replace it on the fire to heat and thicken. Flavor to taste. The crusts will bake in about 15 minutes. Have a hot oven, and be sure it is right before you put them in, because opening the door often hinders their rising properly.

Chatfield, Minn.

J. F. H.

HARRISON CAKE No. 1:—3 eggs; 1 cup of sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup milk; 1 teaspoon vanilla; 1 teaspoon baking powder; $1\frac{1}{2}$ cups flour. In all cakes it will be found necessary to vary the flour somewhat according to the size of the eggs.

DELICATE CAKE No. 2:—1 cup sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup milk or cold water; 1 teaspoon rose water; 1 teaspoon baking powder; flour to make batter of right consistency; whites of 4 eggs; beat all thoroughly. Cake will not dry as quickly made with water as with milk.

CHOCOLATE CAKE No. 3:—1 cup sugar; $\frac{1}{2}$ cup butter; 3 eggs; $\frac{1}{2}$ cup milk; 1 teaspoon vanilla; 1 teaspoon baking powder; 2 inches square melted chocolate; $1\frac{1}{2}$ cups flour; chocolate icing.

SPICE CAKE No. 4:—1 cup of sugar; 1 cup sour cream; $\frac{1}{2}$ teaspoon ground cloves; $1\frac{1}{2}$ teaspoons cinnamon; 3 eggs; $\frac{1}{2}$ teaspoon soda; flour to the right consistency.

RIBBON CAKE No. 5:—Make cake No. 2; divide in three parts baking either one or two as it is, and to the remainder add cinnamon, cloves and currants on chocolate. For filling use either chocolate, whipped cream, boiled custard or icing.

SPONGE CAKE No. 6:—1 cup of sugar; 3 eggs; 1 teaspoon butter; 3 tablespoons sweet milk or 4 of sweet cream; 1 teaspoon lemon; 1 teaspoon baking powder; 1 cup of flour; bake in a sheet tin in a quick oven. Frost; cut crescent shaped with a cake cutter or baking powder can after first cutting in three long strips.

MRS. W. F. DODGE.

SNOW CAKE:— $1\frac{1}{3}$ tumbler of fine white sugar sifted; 1 tumbler of fine flour sifted; 1 heaping teaspoon cream tartar; a little salt; put these ingredients in the sifter and sift four times; 10 eggs, the whites only beaten stiff; add the eggs with flavoring, stir carefully; bake in a moderate oven. Use a round cake tin with a center piece; flavor. (If made right is white and light as snowflakes.)

SNOW BALLS:—1 cup sugar; 1 cup flour; 2 tablespoons sweet milk; 1 teaspoon baking powder; 3 eggs; flavor with lemon; put a tablespoon in greased cups; steam 20 minutes; roll in sugar while hot.

Sherbrooke, N. D.

MRS. J. W. C.

PLAIN FRUIT CAKE:— $1\frac{1}{2}$ cups currants; $1\frac{1}{2}$ cups raisins; 1 cup butter beaten to a cream; 1 cup brown sugar; $\frac{3}{4}$ cup milk; 4 eggs; $2\frac{1}{2}$ cups flour; spice and lemon peel to taste; 3 teaspoonfuls baking powder; paper a dish and bake; from $1\frac{1}{2}$ to 2 hours.
E. E. R.

FRUIT CREAM CAKE:—1 cup of brown sugar; 1 egg; butter size of an egg; 1 cup cream; 1 teaspoonful soda; 1 teaspoonful cinnamon; 1 small nutmeg; 2 cups flour; $1\frac{1}{2}$ cups seeded raisins; this will make one good sized loaf.

NICE FRUIT CAKE:—3 cups sugar; 1 cup syrup; 4 eggs; 2 cups sour cream; butter size of an egg; 1 teaspoon of soda, 2 teaspoons each cloves and cinnamon; 2 cups each currants and stoned raisins; flour enough to mix stiff; this makes a large cake.

Waverly, S. D.

MRS. D. J.

FRUIT CAKE:—2 cups of white sugar; 3 cups of flour; 1 cup sweet milk; $\frac{3}{4}$ cup of butter; 3 eggs; 3 teaspoons baking powder. Take $\frac{1}{2}$ of the above, add 1 teaspoon of molasses; 1 cup of raisins; $\frac{1}{2}$ cup currants; 1 teaspoon of cloves; 1 teaspoon cinnamon; $\frac{1}{2}$ nutmeg. Made in layers and put together with frosting.

Tower City, N. D.

B. E. R.

NICE SPONGE CAKE:—2 cups sugar; 2 cups flour; 6 eggs; $\frac{1}{2}$ cup cold water. Beat sugar and yolks together thoroughly; then add the water and flour in which put a good pinch of baking powder. Flavor with vanilla. Beat lightly in the whites beaten to a stiff froth. Bake in small dripping pan or in two tins.
ELLA K. S.

PREMIUM SPONGE CAKE:—1 pound sugar; $\frac{1}{2}$ pound flour; 10 eggs; beat the sugar and yolks together; add whites beaten stiff; then stir the flour in gently and add the grated rind and juice of one lemon if large.

Morris, Minn.

MRS. A. B. W.

SPONGE CAKE:—3 eggs, 1 cup sugar beaten together until light; add 3 tablespoons water; $1\frac{1}{2}$ teaspoons baking powder mixed with $1\frac{1}{2}$ cups flour; bake in layers, and spread with frosting.
L. A. W.

SPONGE CAKE:—4 eggs; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup of butter; 1 cup sour cream; 2 cups flour; 1 teaspoon soda. Flavor to taste.

Seal, N. D.

MRS. H. W.

ANGEL CAKE:—Whites of 11 eggs; $1\frac{1}{2}$ cups pulverized sugar; 1 cup sifted flour; 1 small teaspoon vanilla; 1 teaspoon cream tartar; sift 4 times after measure.

SPONGE CAKE:—1 cup sugar; 3 eggs; 3 large spoonfuls of melted butter; 3 spoonfuls of sweet milk; 1 heaping teaspoon of baking powder; 1 large cup of flour; flavor with lemon. This makes 1 large loaf.

Bethlehem.

Mrs. M. A. H.

BRIDAL CAKE:—Whites of 10 eggs; 1 pound of pulverized sugar; $\frac{3}{4}$ pound of butter; 1 pound of flour; 2 cups sweet milk; 2 teaspoons baking powder; flavor with lemon.

RAISIN CAKE:—1 pound of sugar; $\frac{1}{2}$ pound of butter; $1\frac{1}{2}$ flour; 4 eggs; $\frac{1}{2}$ pint of sweet milk; 1 teaspoon soda; 2 teaspoons cream tartar; 1 nutmeg; $\frac{1}{2}$ pound raisins; $\frac{1}{2}$ pound currants.

LIGHT FRUIT CAKE:—3 eggs; 2 cups sugar; 1 cup currants; $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ teaspoon soda; 1 teaspoon cream tartar; $\frac{1}{2}$ pound citron.

WEDDING CAKE:— $1\frac{3}{4}$ pounds flour; 1 pound brown sugar; 1 pound butter; 1 pound raisins; 1 pound currants; $\frac{1}{4}$ pound citron; $\frac{1}{2}$ cup sweet milk; 1 teaspoon soda; 2 teaspoons cream tartar; 8 eggs; all kinds of spices.

FRUIT CAKE:—1 cup of butter; 1 cup of sugar; 1 cup molasses; 1 cup sweet milk; 3 cups flour; 4 eggs; 1 teaspoon soda; 2 teaspoons cream tartar; 1 nutmeg; 1 pound currants; 2 pounds raisins.

Mrs. A. B. W.

Morris, Minn.

CUSTARD CAKE:—1 cup of white sugar; 3 tablespoons of melted butter rubbed into the sugar; add 2 well-beaten eggs; $\frac{1}{2}$ cup sweet milk; then add $1\frac{1}{2}$ cups of flour in which 2 teaspoons of baking powder have been well mixed. Bake in layers in a quick oven.

FILLING:—1 pint sweet milk; reserve part of it; 1 cup sugar; 1 egg; 2 tablespoons of corn starch dissolved in a little milk; piece of butter size of a walnut; flavor with vanilla or lemon.

Monango, N. D.

Mrs. W. L. P.

BUTTER CAKES FOR TEA:—To $\frac{1}{2}$ a pint of milk, stir in 2 well-beaten eggs; a teacup of cream; $\frac{1}{2}$ teaspoon of saleratus dissolved in the cream; a little salt; 1 tablespoon of melted

butter; and sufficient sifted flour to make a thick batter. Drop it in thin round cakes on a buttered pan or griddle; turn them while baking, and bake until browned. Send to table piled on a plate with a little butter on each.

ICE CREAM CAKE:—Whites of 5 eggs; $1\frac{1}{2}$ cups of sugar; $\frac{1}{2}$ cup butter; 1 cup milk; 1 teaspoonful cream tartar; $\frac{1}{2}$ teaspoonful soda; 3 cups flour; separate this mixture and color half with strawberry coloring; flavor this with vanilla and the white with lemon; put in the white and then the pink; bake slowly.

EGGLESS CAKE:—1 cup sugar; 3 tablespoons butter; 1 cup sweet milk; 1 and $\frac{2}{3}$ cups of flour; 2 teaspoons baking powder.

COCOANUT CAKE:—Take 2 cups of sugar; 4 eggs; 2 teaspoons of butter; $\frac{1}{2}$ cup of sweet milk; 1 teaspoon of soda; 2 of cream tartar; 2 cups of flour. Beat yolks, sugar and butter to a cream; beat the whites of the eggs and add the last thing before baking. Bake in 5 layers. Take 1 tablespoon of corn starch; make as for starch by pouring on boiling water until it thickens; sweeten, flavor, spread between the layers when cold, and sprinkle on cocoanut; also spread over the top of the cake.

Sherbrooke, N. D.

M. E. VAND.

CORN STARCH CAKE:—1 cup of butter; 2 cups of sugar; 1 cup sweet milk; $\frac{2}{3}$ of a cup of corn starch and fill it up with flour; 2 cups flour; 2 teaspoons baking powder; 7 eggs, just the whites well-beaten.

CHOCOLATE FILLING—(Fine):—1 cup grated sweet chocolate; 1 cup pulverized sugar; mixed together; 3 tablespoons sweet milk; a piece of butter size of a walnut; 1 egg; steam until cooked; flavor with vanilla.

HICKORY NUT FILLING:—1 cup of cream; 3 tablespoons of sugar boiled in cream; 1 heaping tablespoon of corn starch; add 1 cup of nuts after they are well rolled; steam until cooked.

HASH FILLING:— $1\frac{1}{2}$ cups prepared frosting; 1 cup chopped and stoned raisins; 1 cup hickory nut meats chopped fine.

A SUBSCRIBER.

CHOCOLATE CAKE:—Whites of 4 eggs; 1 cup sugar; $\frac{1}{2}$ cup butter; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ cup sweet milk; $1\frac{1}{2}$ teaspoons baking powder; bake in layers and spread with the following: 1

cup of sugar; $\frac{1}{4}$ cup of water; 4 tablespoons grated chocolate; boil all together until it begins to harden when dropped in water then add 1 teaspoon vanilla.

Waterbury, S. D.

L. A. W.

COTTAGE CAKE:— $\frac{3}{4}$ cup of butter; 1 cup white sugar; 1 $\frac{1}{2}$ cups flour; 4 eggs, whites and yolks beaten separately; 1 tablespoon sweet milk; 1 $\frac{1}{2}$ teaspoons baking powder sifted with the flour; pinch of salt; flavor with lemon.

Morris, Minn.

MRS. A. B. W.

ENGLISH FRUIT CAKE:—1 cup brown sugar; 1 cup sour milk; 1 cup raisins; $\frac{1}{2}$ cup currants; 4 tablespoons melted butter, and 1 teaspoon each of soda, cinnamon and cloves; 1 teaspoon of nutmeg may be added.

MARGARET B.

ECONOMICAL CAKE:—1 cup of white sugar; $\frac{1}{2}$ cup butter; whites of 3 eggs; $\frac{1}{2}$ cup sweet milk; 2 teaspoons baking powder; flour enough to make batter; bake in two layers.

FROSTING:—Yolks of 3 eggs; 1 cup pulverized sugar; 1 teaspoon vanilla; beat twenty minutes and spread between layers and on top.

MRS. A. E. ADRIAN.

JELLY ROLL:—3 eggs; 1 cup sugar beaten together thoroughly; 1 teaspoon cream of tartar; $\frac{1}{2}$ teaspoon soda mixed with 1 cup of flour; bake in 2 long pie tins; spread with jelly and roll up.

Waterbury, S. D.

L. A. W.

ROLL JELLY CAKE:—4 eggs; 1 cup sugar; 1 cup flour; 1 heaping teaspoon baking powder.

CINNAMON DROPS:—1 cup sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup cream; 1 $\frac{1}{2}$ teaspoons cream tartar; 1 teaspoon soda; 2 eggs; flour enough to make a batter rather thicker than for jelly cake.

Inkster, N. D.

H. S. B.

ROLL JELLY CAKE:—3 eggs beaten well with 1 cup of sugar; when light add 1 cup of flour; 1 teaspoon cream tartar; $\frac{1}{2}$ teaspoon of soda dissolved in water. Baking powder can be used instead of the cream of tartar and soda.

Rapid City, N. D.

A. B.

LOAF CAKE:—1 cup of sugar; 1 egg; 1 cup of milk; 8 tablespoons of melted butter; 2 teaspoons of baking powder; 2 cups flour. It is excellent. I put whipped cream over the top of it.

Tower City, N. D.

B. E. R.

VARIETY CAKE:—3 eggs; $1\frac{1}{2}$ cups of sugar; $\frac{1}{2}$ cup of milk; 2 cups of flour; 2 teaspoons baking powder; add $\frac{1}{2}$ teaspoon of cloves; 1 teaspoon cinnamon; $\frac{1}{2}$ cup chopped raisins; to be baked in 3 tins, put together with boiled frosting.

Tower City, N. D.

B. E. R.

ONE EGG CAKE:—1 cup of sugar; 1 egg; $\frac{1}{2}$ cup sweet milk; 3 tablespoons of melted butter; 2 teaspoons baking powder; $1\frac{1}{2}$ cups flour; flavor to taste.

MRS. M. A. F.

COTTAGE CAKE:—1 cup of sugar; 1 tablespoon of butter; 2 eggs; $\frac{1}{3}$ cup of milk; 2 teaspoons baking powder; $1\frac{1}{2}$ cups of flour; nutmeg; this is good baked in jelly tins with whipped cream between the layers.

MRS. M. A. F.

MARBLE CAKE:—(extra.) (White Part.) 1 cup of white sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 4 eggs; (whites only); 1 teaspoon of vanilla or lemon; $2\frac{1}{2}$ cups sifted flour with 2 teaspoons of baking powder.

(Dark Part.) Yolks of 4 eggs; 1 cup of brown sugar; 1 cup sour milk; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup of butter; 1 cup of chopped raisins; 1 teaspoon each of cinnamon, cloves and mace; 1 nutmeg; 2 cups of sifted flour; 1 teaspoon of soda dissolved in boiling water. Put in the pan alternately. This cake will not keep unless under lock and key.

SURPRISE CAKE:—(nice.) 1 cup of sugar; $\frac{1}{2}$ cup of butter; 1 cup of sweet milk; 1 egg; $1\frac{1}{2}$ teaspoons baking powder; flour enough to make a stiff batter; flavor with lemon.

MRS. MARY TEMPLE.

TEA CAKES EASILY MADE:—(Good.) 3 eggs; 1 cup sugar; 1 teaspoon soda; 1 cup butter. Season to taste. Mix middling stiff and roll not too thin. Bake in a quick oven.

LIGHT CAKE:—2 eggs; 2 cups sugar; 1 cup butter; 1 cup sweet milk; 3 cups sifted flour; 3 teaspoons baking powder; flavor to taste.

PLAIN FRUIT CAKE:— $\frac{1}{2}$ cup currants; 2 cups raisins; 1 cup butter beaten to a cream; 1 cup white sugar; 1 cup sweet milk; 4 cups flour; 3 eggs; 3 teaspoons baking powder. Bake about an hour.

BLACK FRUIT CAKE;— $\frac{3}{4}$ pound butter; 1 pound dark sugar; 2 pounds currants; 3 pounds raisins seeded; $\frac{1}{2}$ pound

citron; $\frac{1}{4}$ of a pound of almonds; 8 eggs; 1 nutmeg; cloves and cinnamon; 1 pound flour; 1 wine-glass of brandy.

FRUIT CAKE:—1 cup butter; 2 cups sugar; 1 cup molasses; 1 cup sour cream; 3 eggs; 1 pound raisins; 1 pound currants; 3 nutmegs; $\frac{1}{4}$ pound citron; cloves and mace 1 tablespoon of each; 1 teaspoon soda; 6 cups flour. This makes one large cake or two small ones.

SPICE CAKE:—4 eggs; 1 cup butter; 2 cups molasses; 1 cup sweet milk; 1 tablespoon allspice; 2 teaspoons baking powder; 3 cups flour.

OAT CAKES:—2 cups flour; 3 cups oatmeal; $\frac{3}{4}$ of a cup of butter or lard; 1 teaspoon soda; as much warm water as will wet it. Roll thin; cut in cakes and bake in a hot oven.

FRENCH CREAM CAKE:—3 eggs; 1 cup white sugar; 3 tablespoons cold water; $1\frac{1}{2}$ cups flour; 2 teaspoons baking powder; bake in jelly cake tins. When done split open and fill with the following and ice over the top and you have a nice cake.

(The Cream for the Above Cake):—1 pint sweet milk; 2 small tablespoons corn starch; 1 tablespoon sugar; 1 egg; butter size of an egg; 1 teaspoon lemon. Heat the milk on the stove; keep out enough cold to mix the other ingredients. When it is hot stir the rest in, keeping it stirred until it comes to a boil; then remove from the stove and fill your cake.

ICING FOR ANY KIND OF CAKE:—1 cup pulverized sugar; 2 tablespoons water; boil together; take it off the stove; stir in the white of 1 egg beaten to a stiff froth; stir it well together; then frost your cake.

Teeswater, Ont.

M. E. D.

FRUIT CAKE:—Use a large cup to measure with. $1\frac{1}{2}$ cups good sour cream; butter size of an egg; 2 cups dark brown sugar; 4 eggs well beaten; $1\frac{1}{2}$ cups raisins, stoned; $1\frac{1}{2}$ cups currants; 1 cup cut citron; 2 teaspoons each of cloves, allspice, cinnamon and lemon; 1 teaspoon soda. Do not stir too stiff. Bake until it stops singing. Make frosting, by boiling 2 cups white sugar in a little water until it will thread, then beat in the stiffly beaten whites of 2 eggs. Flavor, and beat occasionally until it begins to get thick then spread on your fruit cake.

M. E. N. D.

APPLE CAKE—1½ cups sugar; ½ cup butter; 1 cup buttermilk; 1 cup molasses; 3 eggs; 1 teaspoon each of soda, salt, cinnamon; ½ teaspoon allspice; ¼ teaspoon cloves; 2 cups of stewed dried apples; cook in the molasses; when cold add to the cake; add flour until quite stiff.

SANDWICH CAKE:—(Very Nice.) 3 eggs; 1½ cups sugar; 1 cup milk; 1 teaspoon lemon extract; ½ cup of butter; 2 cups flour; 2 teaspoonfuls baking powder; take ⅓ of this and add ½ cup stoned raisins; little nutmeg, cinnamon and allspice.

CARAMEL FROSTING:—⅔ cup white sugar; 3 tablespoons of milk; boil in a small basin about 3 minutes; remove from the stove and stir until cool; stir in 1 teaspoon lemon or vanilla.

Merricourt, N. D.

MRS. R. W.

FRUIT CAKE:—2 eggs; 1 cup sugar; 1 cup molasses; 1 cup sour milk; 2 cups flour; ½ cup butter; 1 pound raisins; ½ pound currants; 1 teaspoon soda; 1 teaspoon each cinnamon and cloves.

Edgeley, N. D.

MRS. N. B. R.

FRUIT CAKE:—1 cup butter; 1 cup sugar; 4 eggs; 1½ cups molasses; 1 cup sour cream; 5 cups flour; 2 pounds raisins; 1 pound currants; 1 teaspoon soda; spice to taste; bake in 2 large loaves.

Des Lacs, N. D.

M. D. G.

SPONGE CAKE:—2 eggs; 1 cup sugar; ½ cup water; 2 teaspoons baking powder; 1 cup flour.

Ellendale, S. D.

MRS. W. D. C.

• **SPONGE CAKE**:—1 cup sugar; 3 eggs; 3 tablespoons butter; 8 tablespoons sweet milk; 2 teaspoons cream tartar; 1 teaspoon soda; flavor to taste; a little flour as for any sponge cake.

Victor, Mont.

MRS. R. F.

CREAM SPONGE CAKE:—Beat 1 egg in a teacup and fill up with sweet cream; 1 cup of sugar; 1 cup of flour; 1 teaspoon baking powder.

Lisbon, N. D.

MRS. J. F. D.

ROLL JELLY CAKE:—4 eggs; 1 cup sugar; 1 cup flour; 2 teaspoons baking powder; pinch of salt;

Royalton, Minn.

MISS J. P.

CALIFORNIA CAKE:— $1\frac{1}{2}$ cups sugar; 1 cup butter; 1 cup sweet milk; 2 eggs; 3 teaspoons baking powder; put in 3 cups of sifted flour; flavor and add fruit. This recipe makes 2 cakes.

Lisbon, N. D.

MRS. J. F. D.

CARAMEL CAKE:— $1\frac{1}{2}$ cups sugar; $\frac{3}{4}$ cup butter; $\frac{1}{2}$ cup milk; $2\frac{1}{4}$ cups flour; 3 eggs; 2 teaspoons baking powder.

CARAMEL FOR FILLING:— $\frac{3}{4}$ cup granulated sugar; $\frac{3}{4}$ cup brown sugar; and enough thick sweet cream to wet it; boil till it strings; flavor with 1 teaspoon of vanilla.

Edgeley, N. D.

N. B. R.

ORANGE CAKE:— $1\frac{1}{2}$ cups sugar; $1\frac{1}{2}$ cups flour; 1 cup butter; $\frac{1}{4}$ cup sweet milk; 4 eggs; 2 teaspoons baking powder.

FILLING:— $\frac{1}{2}$ cup sugar; 3 tablespoons butter; 1 egg; 2 tablespoons cornstarch; 3 tablespoons milk; 1 orange grated rind and juice; beat all together and boil.

Edgeley, N. D.

MRS. N. B. R.

LAYER CAKE:—1 cup sugar; 2 eggs; 2 tablespoons butter; $\frac{2}{3}$ cup sweet milk; 2 teaspoons baking powder; flavor with lemon; 2 cups flour.

Victor, Mont.

MRS. R. F.

SPLENDID LAYER CAKE:—3 eggs; 1 even cup sugar; 3 tablespoons melted butter; 3 tablespoons sweet milk; 1 heaping cup of flour; $1\frac{1}{2}$ teaspoons baking powder.

Ellendale, N. D.

MRS. W. D. C.

RASPBERRY CAKE:— $1\frac{1}{2}$ cups sugar; 3 eggs; $\frac{3}{4}$ cup butter; $\frac{1}{2}$ cup sweet milk; $1\frac{1}{2}$ teaspoons baking powder; $2\frac{1}{4}$ cups flour; bake in jelly pans; spread the layers plentifully with ripe raspberries thoroughly sweetened; cover the top with frosting. This cake should be used the day it is baked; and is delicious served with whipped cream.

Appleton, Minn.

MRS. C. E. F.

CHEAP MOLASSES CAKE:—1 cup molasses; 1 teaspoon ginger; 1 teaspoon each of butter and lard; stir together; then add flour enough to make it as stiff as can be stirred with spoon; dissolve 1 teaspoon of saleratus in a cup of hot water and add to the above; stir well and bake. It is good.

Dexter, Minn.

MRS. JOHN LINNELL.

LAYER CAKE:—1 cup of sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 2 cups flour; whites of 3 eggs; bake in 2 layers.

FILLING:—Yolks of 3 eggs; 1 cup sugar; 1 teaspoonful lemon or vanilla; beat about ten minutes or until creamy; put between layers and on top.

CARAMEL CAKE:—1 cup sugar; $\frac{1}{3}$ cup butter; 1 cup milk; 2 cups flour; 2 eggs; 2 teaspoonfuls baking powder. Cream butter and sugar, add yolks and beat five minutes; add milk, flour and baking powder sifted three times; whites of eggs beaten stiff; add flour and whites a spoonful at a time, beating lightly all the time.

CARAMEL:—2 cups brown sugar; 1 cup of milk; 1 tablespoonful of butter; boil until waxy; beat until cool. This cake is also delicious with a filling of whipped cream.

MRS. W. B. H.

HICKORY NUT CAKE:—Rub together 2 teacupfuls of sugar and 1 teacupful butter; when smooth add $\frac{1}{2}$ teacupful milk; 1 teacupful each of chopped hickory nut meats and seeded raisins; 4 eggs; 1 teaspoonful extract of lemon; $2\frac{1}{2}$ teacupfuls flour, in which are sifted 2 teaspoonfuls baking powder. Beat well and bake in a buttered pan in a moderate oven.

FRENCH TEA CAKE:—2 cups of sugar; $\frac{1}{2}$ cup butter; 1 cup milk; 3 cups flour; 3 eggs; 2 teaspoonfuls baking powder.

MRS. CAROLINE WEBER.

Dickey N. D.

FRUIT CAKE:—This receipt makes perfectly delicious cake, and it will keep indefinitely: 1 pound of butter; 1 of brown sugar; citron, and browned flour; 4 pounds of currants and of raisins; 2 pounds of figs; 2 of blanched almonds; 12 eggs; 1 large or 2 small oranges; 1 tablespoonful each of cinnamon, lemon-peel (chopped fine), and allspice; 1 nutmeg; 1 teaspoonful each of cloves and mace; $\frac{1}{2}$ a teaspoonful soda; 1 gill of brandy.

THE HOME-MAKER.

A MOCK FRUIT CAKE:—Cream $\frac{1}{2}$ cup sugar with $\frac{1}{2}$ cup butter; add to it $\frac{1}{2}$ cup of molasses and the same of sweet milk; beat the yolks of 2 eggs with this; add $\frac{2}{3}$ of a teaspoonful soda, dissolved, and a goodly quantity of nutmeg, cinnamon, ground cloves and allspice. Either add the teaspoonful of essence now or put it over the cake after baking while it is steaming. Salt to taste; 2 small cups of flour; 1 cup chopped raisins improves this for people who like raisins, or some other fruit might be added. Bake in a moderate oven,

and frost with the whites of the eggs that were reserved. 4 tablespoons powdered sugar and essence—or make boiled icing.

POUND CAKE:—1 pound of butter; 1 pound sugar; 1 pound flour; 8 eggs; 1 teaspoon cloves; 1 teaspoon grated nutmeg; 1 glass of wine; $\frac{1}{4}$ of a pound carraway seed. Beat 1 hour. M. V.

Moorhead, Minn.

COCOANUT LAYER CAKE:—2 eggs; 1 cup sugar; $\frac{2}{3}$ of a cup of sweet milk; $\frac{1}{2}$ cup butter; 2 cups flour; 2 heaping teaspoonfuls baking powder. Bake in three layers.

FROSTING:—Whites of 2 eggs; $\frac{1}{2}$ cup sugar; spread cake with frosting and sprinkle with cocoanut. MRS. L. H. W. Cummings, N. D.

GERMAN CAKE:—Take bread dough for a loaf of bread; one beaten egg; 1 tablespoonful sugar creamed with 2 tablespoonfuls butter and 1 teaspoonful cinnamon; 1 tablespoon milk; mix these ingredients well and work them into the dough. Let it rise in a pan where it can be spread out to only an inch in thickness, then when light put into the oven. When nearly done cover with butter; $\frac{1}{2}$ a cup sugar; a teaspoonful or more of cinnamon, and finish baking; eat with butter.

ECONOMICAL CHOCOLATE CAKE:—Cream 1 cup of sugar with 1 tablespoonful of butter; add 1 cup milk; teaspoonful vanilla, and beaten yolk of an egg; sift 2 teaspoonfuls baking powder and nearly a spoonful of salt with 2 cups flour; bake in layers.

FILLING:—1 cup brown sugar; 1 square of chocolate, grated; 1 cup milk; butter; boil in a dish set in a kettle of hot water; add 1 teaspoon of vanilla; $\frac{1}{2}$ cup flour dissolved in cold milk; when quite thick spread between the layers.

HOUSEWIFE'S CAKE:—Bake any layer cake in three tins and for filling use the following: 1 cup chopped dates; $1\frac{1}{2}$ cups whipped sweetened cream; 1 teaspoonful vanilla. For the top use only the cream (sprinkled with cocoanut if you prefer it). CICILE I. BOUGHTON.

CREAM JELLY CAKE:—1 cup white sugar; 2 eggs; well-beaten; 1 cup sour cream; 1 teaspoon soda dissolved in a little hot water; flour to make a batter; bake in jelly cake tins.

For the jelly take 1 scant cup of sugar; 1 cup of sweet cream or milk, if the latter, add a small piece of butter; let come to a boil; then stir in yolk of 1 egg; scant tablespoon of cornstarch and a little milk, just enough to beat the egg and starch; let boil until it thickens; them flavor to suit taste with lemon or vanilla; when cool put between layers.

MRS. JOHN LINNELL,

Dexter, Minn.

QUICK LOAF CAKE:—1 cup sugar; 1 egg; $\frac{1}{2}$ cup butter; 1 cup sweet milk; 2 cups flour; 2 teaspoons baking powder; a little nutmeg; $\frac{1}{2}$ a cup chopped raisins.

CHOCOLATE CAKE;—1 $\frac{1}{2}$ cups sugar; $\frac{1}{2}$ a cup butter; 1 cup sweet milk; 3 cups sifted flour; 2 teaspoons baking powder; 5 eggs leaving out the whites of 3; 1 teaspoon lemon extract. Bake in a large shallow pan. Use the whites of 3 eggs; 1 cup of sugar; 1 teaspoon vanilla; $\frac{1}{4}$ of a pound of Bakers' chocolate. Spread over the top of the cake while warm.

MRS. M. E. LARSON.

Dickey, N. D.

PINAFORE CAKE:—1 cup butter; 1 $\frac{1}{2}$ cups sugar; 1 $\frac{1}{2}$ cups flour; $\frac{1}{2}$ cup cornstarch; 4 eggs; 1 teaspoonful cream tartar; $\frac{1}{2}$ a teaspoon soda; flavor to taste.

LIGHT CAKE:—Scant tablespoonful butter; 1 cup sugar; $\frac{3}{4}$ of a cup of milk; 2 eggs; 2 scant cups flour; 2 teaspoons baking powder. This recipe can be used as a jelly cake.

MRS. D. T.

Hensel, N. D.

CHOCOLATE CAKE:—1 cup sugar; $\frac{1}{2}$ cup butter; 1 $\frac{1}{2}$ cups flour; 3 teaspoons baking powder; $\frac{3}{4}$ cup milk and whites of 3 eggs. Beat butter and sugar to a cream; add flour and baking powder; the milk, and lastly the eggs; beat thoroughly.

FILLING:—1 cup sugar; $\frac{1}{2}$ cup water; boil to a syrup, then add 3 tablespoonfuls of grated chocolate and white of egg.

MISS M. S. H.

CARAMEL FILLING:—2 cups brown sugar; butter size of an egg; 3 teaspoons of vanilla; 5 tablespoons of water; let it come to a boil, and stir all the time until cold; allow the cake to cool before spreading.

Hensel, N. D.

MRS. D. T.

SPONGE DROPS—3 eggs; beat the whites to a stiff froth; add yolks; 1 cup sugar; 1 heaping coffee cup of flour; 1 teaspoon cream of tartar; $\frac{1}{2}$ teaspoon soda; flavor with lemon and drop with a teaspoon on buttered tins, 3 inches apart; bake instantly.

Northfield, Minn.

MRS. J. S. W.

FRUIT CAKE:—1 $\frac{1}{2}$ pounds raisins, seeded; 1 pound currants; $\frac{1}{2}$ pound citron; $\frac{1}{2}$ pound butter (scant); $\frac{1}{2}$ pound brown sugar; $\frac{3}{4}$ pound flour; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ teaspoon soda, stirred in the molasses until it foams; 5 eggs; cinnamon and cloves to taste; sprinkle the fruit with flour before putting it in the cake. It should be quite stiff, add a little more flour if needed. Bake slowly until done. MRS. B.

LEMON CAKE:—1 cup white sugar; 2 eggs; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 2 teaspoons cream tartar; 1 teaspoon soda. Add lemon extract to taste, and 1 $\frac{1}{2}$ cups flour.

ADELAIDE.

ICE CREAM CAKE:—1 $\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter; 1 cup sweet milk; 3 eggs; 3 cups flour; 2 teaspoonfuls baking powder.

FILLING:—3 cups sugar; 1 of water; boil to a thick syrup; pour this boiling hot over the well-beaten whites of 3 eggs; stir until cold; flavor and spread between the layers.

MRS. M. A. D.

Victor, Mont.

MARBLE CAKE:—(WHITE PART):— $\frac{1}{4}$ of a cup of butter; $\frac{3}{4}$ of a cup of sugar; $\frac{1}{4}$ of a cup of sweet milk; 1 cup flour; whites of 2 eggs; 1 teaspoonful baking powder.

DARK PART:— $\frac{1}{4}$ of a cup of butter; $\frac{1}{2}$ a cup of sugar; $\frac{1}{4}$ of a cup molasses; $\frac{1}{4}$ of a cup of sweet milk; 1 $\frac{1}{4}$ cups of flour; yolks of 2 eggs; 1 teaspoonful baking powder; $\frac{1}{2}$ teaspoonful each of cloves, cinnamon, nutmeg and mace; mix the two parts separately; beat until very light, then put in a bake pan a spoonful at a time to have the light and dark alternate. This cake will keep a long time.

CLOVE CAKE:—2 eggs; 1 $\frac{1}{2}$ cups sugar; 1 cup butter; 1 cup chopped raisins; $\frac{1}{2}$ a cup sweet milk; 2 cups flour; 1 tablespoon cloves; $\frac{1}{2}$ a teaspoon soda. MRS. W. RIDLEY.

Elkwood, N. D.

TEA CAKES:—4 eggs; 2 cups granulated sugar; 1 cup but-

ter; $\frac{3}{4}$ of a cup of sweet milk; 2 teaspoons carbonate of ammonia; flavor with nutmeg or lemon. Bake in a moderately hot oven until very slightly brown.

SALLY LUNS:—Set a sponge at 9 o'clock at night with a pint of new milk; warmed and $\frac{2}{3}$ of a cup of yeast; flour enough to stir with a spoon; beat until perfectly smooth; when the sponge is very light next morning, add 1 cup each of sugar and butter; 4 eggs; cream the butter and sugar; add $\frac{1}{2}$ a teaspoon of soda dissolved in a little water, then the eggs beaten thoroughly. Mix this into the sponge and beat it thoroughly; sift in by degrees enough flour to make it as stiff as can be stirred with a wooden spoon; let it rise again until very light, flour your hands and pinch off enough to make a cake a little larger than an egg; shape it with as little handling as possible. Bake in pans on buttered paper, not letting them touch each other. Let them rise very light again before baking; frost with white of egg and sugar.

ADELAIDE.

CARAMEL RIBBON CAKE:—1 cup sugar; 1 egg; 1 heaping tablespoonful butter; a pinch of salt; stir altogether and add 1 large $\frac{1}{2}$ cupful of water and 2 scant cups of flour sifted with 1 teaspoonful baking powder; remove $\frac{1}{3}$ of the batter to another dish; in this put $\frac{1}{2}$ cup chopped raisins; $\frac{1}{2}$ teaspoonful each ground allspice, cinnamon and nutmeg; bake this in one layer. Flavor the remainder of the batter with vanilla and bake in two layers. When baked place the dark layer between the light ones.

CARAMEL:—1 cup brown sugar boiled with $\frac{1}{2}$ cup sweet milk until it is like taffy; remove from the stove and stir in $\frac{1}{2}$ teaspoonful vanilla; when nearly cold put between layers and on top of cake.

MRS. N. D. C.

Ellendale, N. D.

COFFEE CAKE:—1 cup of finely chopped raisins, sprinkled with $\frac{1}{2}$ handful of flour; 1 cup sugar; 1 of molasses; $\frac{3}{4}$ cup of shortening (lard and butter); 1 cup of strong cold coffee; 4 cups sifted flour; 2 eggs; pinch of salt; 2 teaspoons cream tartar; 1 teaspoon soda, and 1 each of cinnamon, cloves, allspice and nutmeg.

M. A. H.

Fullerton, N. D.

SPONGE CAKE:—1 cup sugar; 3 eggs; 1 cup flour; 1 teaspoon baking powder; 1 teaspoon lemon; $\frac{1}{2}$ teaspoon salt;

$\frac{1}{3}$ cup boiling water. Beat sugar, eggs and flour together thoroughly; lastly add boiling water; bake in a loaf.

Cass Co., N. D.

MRS. COOLEY.

MARBLE CAKE:—Whites of 3 eggs; $\frac{1}{3}$ cup butter; 2 cups flour; 2 tablespoons milk; 1 teaspoon baking powder; or $\frac{1}{2}$ teaspoon cream tartar and $\frac{1}{4}$ teaspoon soda.

For the dark part, yolks of 3 eggs; 1 cup molasses; $\frac{1}{3}$ cup butter; 2 cups flour; 2 tablespoons milk; put some of the light in the pan and then some of the dark, till all is used.

LEMON SAUCE:— $\frac{1}{2}$ cup butter; 1 or $1\frac{1}{2}$ cups sugar; 1 egg; the juice of 1 lemon; beat well and just before serving pour in 1 pint of boiling water.

Ellendale, N. D.

MRS. N. D. C.

CORN STARCH CAKE:—Beat 2 cups of sugar and $\frac{1}{2}$ cup butter to a cream; $\frac{1}{2}$ cup milk; $1\frac{1}{2}$ cups flour in which is well mixed $\frac{1}{2}$ cup cornstarch and 2 teaspoons baking powder; then add the whites of 6 eggs well beaten; flavor with lemon.

BLACK CAKE:—1 cup butter; $1\frac{1}{2}$ cups brown sugar; $\frac{1}{2}$ cup molasses; 1 cup milk; 3 eggs; 1 teaspoon nutmeg; cloves and cinnamon; 4 cups flour; 2 pounds raisins; 1 pound currants; bake immediately.

York, N. D.

MRS. J. WALKER.

CREAM CAKE:—1 cup granulated sugar; break 2 eggs in a cup and fill up with sour cream; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ teaspoon soda; nutmeg. Beat all together thoroughly and bake in a moderate oven, in a shallow dish.

Dickey, N. D.

MRS. M. E. LARSON.

NUT CAKE:—Mix 2 cups sugar and $\frac{1}{2}$ cup of butter together; add 4 eggs beaten to a froth; 1 cup sweet milk; 2 teaspoons baking powder sifted in 3 cups of flour; 2 cups of hickory nuts not chopped; flavor with vanilla.

Sherbrooke, N. D.

KATIE WILLIAMS.

SNOW CAKE:—Whites of 5 eggs well-beaten; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter; $\frac{2}{3}$ of a cup of cold water; 2 teaspoons baking powder; 2 cups flour; bake in loaf and flavor with vanilla or lemon.

ORANGE CAKE:—1 cup sugar and 3 eggs beaten to a cream; 3 tablespoons sweet milk; 2 teaspoons baking powder, sifted with 1 cup of flour.

FILLING:—Grated rind and juice of an orange. White of 1 egg, prepare as for frosting; mix half with orange and spread between layers. Then put the other half or frosting on top of the cake.

MRS. E. M. WHITMAN.

La Moure, N. D.

COOKIES GINGER CAKE AND DOUGHNUTS.

Cookies should be rolled out as soft as possible and baked in a quick oven. Do not crowd them together in the bake pan as it does not give them room to spread and spoils their shape.

GOOD COOKIES WITHOUT EGGS:—2 cups sugar; 1 cup butter; 1 cup sweet milk; 2 small teaspoons baking powder; flavor with grated nutmeg and flour to make a soft dough. Sour milk can be used and then use a small teaspoon of soda.

CARAWAY SEED COOKIES:—1 ½ cups white sugar; ½ cup of lard; ½ cup of butter; caraway seeds to taste; 1 cup sour milk; 1 teaspoon soda and flour to roll.

FRENCH COOKIES:—1 pound sugar; ½ pound butter; 5 eggs; flavor with 2 tablespoons of vanilla; flour enough to mix so as to roll out nicely. Before rolling the dough sprinkle the board with powdered sugar and cut with a biscuit cutter. Roll very thin.

Oakes, N. D.

MRS. W. C. POLKA.

EXCELLENT COOKIES:—5 cups flour; 2 cups sugar; 1 cup butter; 2 eggs; 3 tablespoons cold water and 1 teaspoon soda. Mix sugar and flour together and rub in butter the same as for piecrust. Dissolve soda in the water, then add this and the eggs. In cold weather use 4 spoons water, but never warm water.

MRS. W. F. W.

SEED COOKIES:—1 pound of flour; ¼ of a pound of butter; ¼ of a pound of sugar; 1 ounce caraway seeds. Mix well together; moisten with 3 well beaten eggs. Roll out and cut to suit taste.

“QUITWOOD FARM.”

CREAM COOKIES:—1 ½ cups sugar; 1 cup thick cream, sour; ½ teaspoon salaratus; pinch of salt and any seasoning preferred.

MRS. F. R.

COOKIES:—1 cup sugar; 1 cup sour cream; ½ cup butter; 1 egg; 1 teaspoon soda; a little nutmeg; flour to make dough as soft as can be rolled out; bake in a hot oven.

Dexter, Minn.

MRS. JOHN LINNELL.

COOKIES:—1 cup white sugar; $\frac{1}{2}$ cup butter; 1 egg; 2 tablespoons sweet milk, and $1\frac{1}{2}$ teaspoons of baking powder. Add sufficient flour to roll thin. Bake in a quick oven.

SYLVIAN.

COCOANUT COOKIES:—2 cups white sugar; 1 cup butter; 2 cups grated cocoanut; 2 eggs; 1 teaspoon baking powder; mix with enough flour to roll easy; roll out thin; bake in a quick oven, but not brown.

E. THOMAS.

NICE CREAM COOKIES:—1 cup sour cream; small teaspoon soda; 1 egg; 1 cup sugar. Flavor to taste. Mix rather soft and bake.

ELLA R. S.

CHEAP COOKIES:—2 cups sugar; 1 cup lard; 1 cup boiling water and 1 teaspoon soda. Good and quickly made.

MRS. W. F. W.

COOKIES:—1 cup white sugar; $\frac{1}{2}$ cup butter; 1 egg; 3 tablespoons sweet milk; 2 teaspoons baking powder. Add sufficient flour to roll thin. Add caraway seed if you like. Bake in quick oven.

Dexter, Minn.

MRS. JOHN LINNELL.

COOKIES:—2 cups sugar; 1 cup butter; 4 eggs; $\frac{2}{3}$ cup of milk; 2 teaspoons baking powder, and flour enough to roll.

Inver Grove, Minn.

MISS CAROLINE M. WEBER.

COOKIES WITHOUT EGGS FOR THE LITTLE ONES:—1 cup thick sour cream; 1 cup white sugar; 1 teaspoon soda; 1 teaspoon lemon or vanilla; mix very soft and bake in a quick oven. I think if this recipe is given a thorough trial it cannot fail to give good results.

La Moure Co.

HATTIE HOLCOMB.

COOKIES:—1 cup of white sugar; $\frac{1}{2}$ cup of butter; 1 egg; $\frac{1}{2}$ cup sweet milk and 2 teaspoons of baking powder; add flour to roll thin; bake in a quick oven.

York, Dak.

MRS. J. WALTAR.

COOKIES:—1 cup of sugar; 1 egg; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup sour milk; $\frac{1}{2}$ teaspoon soda; mix very soft and bake.

Victor, Mont.

MRS. W. A. D.

DROP COOKIES:—1 cup sugar; $\frac{1}{2}$ cup butter; 1 cup sweet milk; whites of 2 eggs; 2 teaspoons baking powder; $\frac{1}{2}$ nutmeg; flour enough to stir very thick; drop in small spoonfuls on buttered tins and sprinkle with sugar.

Ellendale.

MRS. N. D. C.

EMMA'S COOKIES:—2 cups white sugar; 1 cup butter; 1 cup sour cream or milk; 3 eggs; 1 teaspoon soda. Mix soft, roll thin, sprinkle with sugar, and bake in a quick oven.

GOOD COOKIES:—2 cups sugar; 1 of butter; 1 of sour cream; 3 eggs; 1 teaspoon soda. Do not mix too stiff; sift granulated sugar over them and gently roll it in.

Stevensville, Mont.

N. E. H.

GOOD COOKIES:—2 cups sugar; 1 cup butter; 1 cup sour cream; 3 eggs; 1 teaspoon soda; mix soft; roll thin, and sift granulated sugar over the top.

Waterbury, S. D.

MRS. L. A. W.

COOKIES:—1 cup butter; 1 cup sugar; 1 egg; 1 teaspoon of vanilla; $\frac{1}{2}$ teaspoon soda dissolved in water; flour enough to roll very soft; cut in shape and bake with quick fire.

Mapleton, N. D.

GERTIE M.

COOKIES:—8 cups flour; 2 cups sugar; 1 cup of butter; 1 cup of sweet cream; 2 eggs; 1 teaspoon baking powder; flavor with extract of orange or lemon. Sift white sugar over top when rolled to cut.

Victor, Mont.

MRS. R. F.

WHITE COOKIES:—4 eggs; 3 tablespoons sweet milk; $1\frac{1}{2}$ cups sugar; 1 cup butter; 1 teaspoon soda; flour enough to roll. Flavor with lemon. Sprinkle with granulated sugar.

NO. 1 COOKIES:—1 cup melted butter; 2 cups sugar; 2 eggs; $\frac{1}{2}$ cup sweet milk; 1 teaspoon saleratus dissolved in the milk. Mix as soft as you can handle nicely and bake in a quick oven.

Lisbon, N. D.

MRS. M. F. C.

WHITE COOKIES:—2 eggs; 2 cups of white sugar; 1 cup of butter; 1 teaspoon of soda in a little cold water; flour to stiffen; roll out thin and bake in a quick oven.

Tower City.

E. F. M.

SUGAR COOKIES:— $1\frac{1}{2}$ cups of sugar; $\frac{1}{2}$ cup of butter; 1 cup of sour cream; $\frac{1}{2}$ teaspoon soda; 1 teaspoon lemon extract; flour to mix soft. The knack in having good cookies is in having the heat of the oven just right.

Lisbon, N. D.

J. F. D.

CREAM COOKIES:—1 teacup of cream; 1 cup of sugar; $\frac{1}{2}$ cup of butter; 2 teaspoons of baking powder; enough flour

to make very stiff; roll thin; powdered sugar dusted over the top.

Tower City, N. D.

B. E. R.

EVERLASTING COOKIES:—Cream 2 cups of sugar and 1 cup of butter; then add 2 eggs; $\frac{3}{4}$ of a cup of sweet milk; 3 even teaspoons baking powder; season to taste; add flour enough to make a soft dough; roll thin; sprinkle a little sugar over the top and bake in a quick oven. M. A. O.

CHRISTMAS AND THANKSGIVING COOKIES:—4 fresh eggs, most thoroughly beaten; 2 cups of sugar; 1 cup of butter. The three ingredients are creamed until very light, and smooth. Lemon to flavor, and 2 heaping teaspoons of best baking powder to 4 cups of flour many times sifted.

Valley Creek, Minn.

MRS. W. S.

OATMEAL COOKIES:—(Good). 4 cups wheat flour; 4 cups oatmeal or rolled oats; 1 cup melted butter; mix thoroughly. Add 1 cup sugar; 1 cup of sour, or buttermilk; 1 teaspoon soda; roll thin as pie crust; cut in squares with knife.

Big Rapids, Mich.

ANON.

OATMEAL COOKIES:—3 cups oatmeal; $1\frac{1}{2}$ cups flour; 1 cup butter; 1 cup sugar; 1 cup hot water; a little salt; 1 teaspoon soda.

Acton, N. D.

LIZZIE P.

GINGER COOKIES:—2 cups New Orleans molasses; 1 cup melted lard; $\frac{1}{2}$ cup sugar; 1 tablespoon ginges; 1 tablespoon soda.

Acton, N. D.

LIZZIE P.

GINGER COOKIES:—2 eggs; 1 cup of white sugar; $\frac{1}{2}$ cup of molasses; 1 cup of butter; 1 tablespoon of ginger; 1 teaspoon of soda in cold water; mix soft and bake in a quick oven. S. F. M.

GINGER COOKIES:—1 tea cup sorghum; $\frac{2}{3}$ cup sugar; $\frac{2}{3}$ cup butter; $\frac{2}{3}$ cup lard; 2 even teaspoons soda; 2 teaspoons ginger; 1 tablespoon water.

Tower City, N. D.

B. E. R.

GINGER COOKIES:—1 cup lard; 2 cups brown sugar; 1 cup molasses; 1 tablespoon ginger; 1 tablespoon cloves; 1 small nutmeg; 1 cup boiling water; $1\frac{1}{2}$ teaspoons soda.

Benson, Minn.

ANNIE E.

MOLASSES COOKIES:—1 tablespoon of vinegar; 1 cup of molasses; black is the best; 1 egg; 2 tablespoons of lard; salt; 1 teaspoon of soda; mix to roll with white flour; cut with cookie cutter; bake carefully.

Valley Creek, Minn.

MRS. W. S.

MOLASSES DROPS:—1 cup molasses; 1 egg; $\frac{1}{2}$ cup sour milk; 4 tablespoons melted butter; $\frac{1}{2}$ teaspoon soda; 1 teaspoon ginger; drop in small spoonful in a tin well greased and bake in a quick oven.

La Moure, N. D.

HATTIE HOLCOMB.

GINGER COOKIES:—2 cups of molasses; 1 cup of lard; 1 cup of sugar; $\frac{3}{4}$ cup sour milk; 2 eggs; 3 teaspoons soda dissolved in the milk; 1 tablespoon of ginger; bake in a quick oven.

Victor, Mont.

MRS. M. A. D.

BAKER'S MOLASSES COOKIES:—3 cups molasses; 1 cup brown sugar; 1 cup shortening; 1 cup sour milk; 2 teaspoons ginger, 1 teaspoon cloves; 2 teaspoons soda; knead in flour as for cookies and let stand over night; in the morning roll out and bake.

Northfield, Minn.

ANNE J. CHESTER.

GINGER SNAPS:—1 cup each of hot water, sugar, molasses and lard; 2 eggs; 1 teaspoon soda; 1 tablespoon of ginger; flour enough to make a pretty stiff batter; drop with a teaspoon on a buttered tin leaving room to rise; bake in a quick oven.

Buffalo, N. D.

MRS. P. RELL.

GINGER SNAPS:—1 cup of molasses; 1 cup of sugar; $\frac{1}{2}$ cup of lard; $\frac{1}{2}$ cup of butter; 2 teaspoons of ginger; 1 tablespoon of vinegar; 1 tablespoon of soda, put the soda in the vinegar and stir to a froth putting it last except the flour; add enough flour to roll without sticking.

Chatfield, Minn.

J. F. H.

GINGER SNAPS:—1 cup of lard; 1 cup of New Orleans molasses; 1 cup of brown sugar; $\frac{3}{4}$ teaspoon soda; 1 teaspoon ginger; 1 teaspoon cinnamon; and enough flour to make them quite stiff. Roll out in little balls with the hands and bake in a moderate oven.

Lisbon, N. D.

MRS. J. F. D.

GINGER SNAPS:—1 cup of New Orleans molasses; let

this come to a boil; then add 2 teaspoons baking soda; let this mixture cool; now mix 1 cup of butter $\frac{3}{4}$ cup of sugar; and 2 eggs, well together; then add the molasses, and 2 tablespoons of water; 2 of ginger; 1 of cinnamon; and a teaspoon each of cloves and allspice; add sufficient flour to roll the dough easily; roll thin and bake in a quick oven. M. A. O.

GINGER SNAPS:— $1\frac{1}{2}$ cups syrup; $\frac{3}{4}$ cup shortening, butter or lard; or $\frac{1}{2}$ of each; 2 tablespoons sugar; 3 teaspoons vinegar, 2 teaspoons baking soda dissolved in the vinegar; 1 tablespoon ginger; 1 teaspoon each of cinnamon and cloves; stir this mixture well mix stiff; roll thin; bake quickly.

M. A. O.

BAKER'S GINGER SNAPS:—Boil all together the following ingredients: 2 cups brown sugar; 2 cups cooking molasses; 1 cup of shortening which should be part butter; 1 large tablespoon of ginger; 1 tablespoon of cinnamon; 1 teaspoon of cloves. Remove from the fire and let cool. In the meantime sift 4 cups of flour and stir it into the above mixture; now dissolve a teaspoon of soda in a tablespoon of warm water and beat into the mixture; stir in the remainder of the flour, and make stiff enough to roll.

Tower City, N. D.

B. E. R.

GINGER SNAPS:—1 cup molasses; 1 egg; $\frac{1}{2}$ cup sugar; 1 cup lard; 1 small spoonful ginger and 1 of soda; and flour to work up quite stiff; roll thin and bake.

Ellendale, N. D.

MRS. N. D. C.

GINGER SNAPS:—1 bowl each of sugar, molasses and lard. Set on the stove and boil 2 or 3 minutes if wanted, and when cool add 1 teaspoon soda; 1 tablespoon of cinnamon; and 1 of cloves or ginger; flour enough to stiffen.

Rochester, Minn.

MARGARET WALDRON.

GINGER SNAPS:—Bring to a scald 1 cup of molasses; stir in $\frac{1}{2}$ a tablespoon of soda; pour it while foaming over, 1 cup of granulated sugar; 1 egg; scant tablespoon of ginger, also 1 of ground cloves beaten together; then add 1 tablespoon of vinegar; flour enough to roll; stirred in as lightly as possible; do not have oven as hot as for cookies.

Inkster, N. D.

MRS. J. F. W.

GINGER SNAPS—SUCH AS WE BUY:—1 cup sugar; 1 cup molasses; 1 cup butter; 1 tablespoon ginger; 1 teaspoon soda dissolved in a little water; and as much flour as can be

stirred in. Pinch off pieces as large as a good sized marble; roll in the hands; flatten slightly and place in the tin, leaving room for them to spread. Bake in a moderate oven and watch closely, as they burn easily. Leave in the tin until cool enough to snap. Children's delight. MRS. POLKA.

GINGER COOKIES:—1 egg; 1 cup sugar; 1 cup molasses 1 tablespoon soda; 1 tablespoon vinegar; 1 tablespoon ginger; roll thin; bake quickly. These are very much like store ginger cookies.

SUGAR GINGERBREAD:—1 egg; 1 cup of sugar; $\frac{1}{2}$ a cup of shortening; 4 tablespoonfuls milk; 1 teaspoonful cream tartar; $\frac{1}{2}$ teaspoonful soda; 2 cups flour; (sour milk can be used in place of the sweet using a little more soda and no cream tartar. MRS. J. A. W.

Rolla, N. D.

GINGER BREAD:— $\frac{1}{2}$ cup sugar; 1 cup molasses; 1 teaspoon each of cinnamon, ginger and cloves; 2 teaspoons soda, in a cup of boiling water; $2\frac{1}{2}$ cups flour; add 2 well-beaten eggs before baking.

GINGER CAKE:— $\frac{1}{2}$ cup butter; 1 cup sugar; 1 cup molasses; 1 cup sour milk; 1 heaping teaspoon of soda; 1 tablespoon ginger; 4 cups flour. M. E. M.

SOFT GINGERBREAD:— $1\frac{1}{2}$ cups molasses; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 1 teaspoonful soda; 1 teaspoonful allspice; $\frac{1}{2}$ teaspoonful ginger; 3 cups flour. MRS. E. A. CARTER.

GINGER CAKE:—1 cup molasses; 1 cup hot water; 1 teaspoonful soda; 1 cup butter; 1 teaspoon ginger. Beat soda in the molasses, next butter and the rest of the ingredients; enough flour to make a moderate stiff batter. MRS. J. W.

Rolla, N. D.

SOFT GINGERBREAD:—1 cup sugar; $\frac{1}{2}$ cup butter; 1 cup sour cream; 1 cup molasses; 4 cups of sifted flour; 1 tablespoon ginger; 1 tablespoon of soda; the grated rind of 1 lemon; 3 eggs well beaten. MRS. M. A. D.

Victor, Montana.

GINGER BREAD:—1 cup molasses; 1 cup brown sugar; 1 cup sour milk; $\frac{2}{3}$ of a cup of butter; 2 eggs; 1 large teaspoon soda; 1 tablespoon ginger. M. E. B.

Teeswater, Ont.

FRUIT GINGERBREAD:—3 eggs beaten; 2 cups brown sugar; 1 cup of molasses; 1 cup butter; 1 cup sour cream; 2 cups raisins; generous quantity of lemon or citron peel; heaping tablespoon ginger; $1\frac{1}{2}$ teaspoons soda dissolved in a little water; flour to make rather stiff. Bake in a large dripping pan. And it will cut into forty good sized pieces. Splendid.

MRS. POLKA.

CANADA GINGERBREAD:—1 cup of butter; 2 of sugar; 1 of molasses; 5 of flour; 3 eggs; 1 nutmeg; 1 teaspoonful of ginger; 1 of soda; 1 teacup of cream; 1 tablespoon of cinnamon; 1 pound of currants. Bake in a moderately quick oven; if in three sheets twenty-five; if in two ten minutes longer.

MARY I. W.

Churchs Ferry, N. D.

BELL'S GINGER CAKE:— $1\frac{1}{2}$ cups each of sugar, molasses and sour milk; $\frac{1}{2}$ cup of shortening; 2 eggs if convenient (is good without); 2 teaspoonfuls saleratus; 1 tablespoonful ginger; 6 cups flour; let sugar, molasses, shortening and ginger heat together; then remove from fire and add milk, eggs and soda, and lastly flour stirring in slowly; beat all well. By adding a few raisins this makes a good fruit cake.

FRIED CAKES:—2 cups buttermilk; 2 cups sweet cream; $4\frac{1}{2}$ cups granulated sugar; 3 eggs; 1 teaspoonful cinnamon; 2 teaspoonfuls of soda.

DOUGHNUTS:—3 eggs; $1\frac{1}{2}$ cups buttermilk; $\frac{1}{3}$ cup lard; 1 teaspoonful soda; $\frac{1}{2}$ a nutmeg; flour. M. E. VAN D.
Sherbrooke, N. D.

DOUGHNUTS:— $1\frac{1}{2}$ cups sugar; $\frac{1}{4}$ cup butter; 1 cup buttermilk; 4 eggs; 1 teaspoon soda; 1 teaspoon cream tartar; flavor with nutmeg or cinnamon. S. E. L.

EXCELLENT DOUGHNUTS:—1 cup sugar; 1 cup sweet milk; 2 eggs; $\frac{1}{2}$ teaspoonful salt; 4 teaspoonfuls melted lard; 3 heaping teaspoonfuls of baking powder. Flour enough to roll well. This quantity makes three dozen. MINNIE.

Monango, N. D.

DOUGHNUTS:— $1\frac{1}{2}$ cups sour mixing; 1 cup white sugar; 1 egg beaten; 2 tablespoonfuls good cream. Flavor with nutmeg; add a little salt; 1 teaspoon soda. Work rather soft, roll, cut and fry in smoking (somewhat) lard. While hot roll in white sugar.

DOUGHNUTS:—1 cup buttermilk; 1 cup thick sour cream; 1 ½ cups sugar; 3 eggs; 4 tablespoons melted lard; 1 teaspoon soda and ½ nutmeg. Mix soft. MRS. W. F. W.

DOUGHNUTS:—1 coffee cup sour milk; 3 tablespoons hot fat; ½ cup sugar; 1 egg; scant teaspoon soda; mix soft and handle as little as possible. Northfield, Minn. MRS. J. S. W.

DOUGHNUTS:—1 cup sugar; 1 cup sour milk; 1 egg; 2 tablespoons lard well melted; 1 small teaspoon soda; use as little flour as will roll. If they are too stiff they are not so light as when soft. Hensel, N. D. MRS. D. T.

DOUGHNUTS:—Mix by sifting 2 or 3 times, 2 heaping teaspoons of baking powder with 1 quart of flour; beat 2 eggs with 1 coffee cup of sugar; adding a teacup of new milk and 1 teaspoon butter; mix all together reserving a little flour to roll out; fry in hot lard. Lisbon, N. D. MRS. A. D. K.

DOUGHNUTS:—1 cup sugar; ½ cup sour cream; 1 cup sour milk; 2 eggs; 1 teaspoon cinnamon; 1 teaspoon soda, dissolved in boiling water; a pinch of salt; flour to roll out easily. Dickey Co. MRS. W. F. DODGE.

EXCELLENT DOUGHNUTS:—1 teacup of sugar and sour milk; 2 eggs; 1 teaspoon soda; a piece of butter not larger than your little finger; a little nutmeg; and salt and flour to roll out; fry in deep fat. York, N. D. MRS. J. WALKER.

DOUGHNUTS:—1 cup sugar; 1 cup sweet milk; butter size of an egg; 1 egg; 1 teaspoon baking powder; (or sour milk and soda can be used if preferred); flour enough to roll. MRS. E. M. WHITMAN.

LOVELY DOUGHNUTS:—Scald 1 pint of sweet milk; add 2 tablespoons butter; stand aside to cool; when cool, stir in ½ cup yeast; flour to make a soft dough; knead lightly; cover, stand aside to rise. When light roll out; cut in thin cakes with large cutter; make hole in the center. Sprinkle with flour; let stand ½ hour covered. Fry in boiling lard; when done sift sugar over. Lovely if the directions are carried out. MRS. POLKA.

CREAM CRULLERS:—1 ½ cups sugar; 2 cups cream; 2 eggs;

2 teaspoons baking powder, mixed in enough flour to roll soft. Cut in desired shapes, and fry in very hot lard.

Sherbrooke, N. D.

KATIE WILLIAMS.

COCOANUT DROPS:—Equal to those made by confectioners. 1 cup desiccated cocoanut; $\frac{1}{4}$ cup white sugar, powdered preferred, although granulated answers the purpose well. Mix thoroughly; add white of 1 egg beaten to a stiff froth; scant tablespoon corn starch or flour. Drop in buttered tins and bake quickly.

ELLA S.

HICKORYNUT KISSES:—Whites of 6 eggs beaten stiff; 1 pound powdered sugar; 2 tablespoons of flour; and 1 pound hickorynut kernels. Drop on well buttered tins and bake in a moderate oven, but be careful to weigh everything exactly.

Valley Creek, Minn.

MRS. W. S.

PIES.

LEMON PIE:—This pie calls for 1 egg; the juice and grated rind of a lemon; 1 cup of white sugar; 2 tablespoonfuls of corn starch; 1 cup of boiling water; and butter the size of an egg; stir corn starch into a paste with a little cold water; then add it to the cup of boiling water which has been poured in a saucepan and set over the fire; add the butter, sugar, lemon juice and grated rind of lemon, and continue stirring till the mixture is clear and thickens; then take it off the fire and add the egg; now bake the pie crust; after it is done pour the mixture in the pie; put back in the oven for five minutes.

MRS. A. D. ADRIAN.

LEMON PIE—(EXTRA NICE):—Grate the yellow from 1 lemon, do not use the white part as it will make it bitter; take out the seeds and cut very fine; put over the stove to boil with 1 cup of water and 1 cup of sugar and a piece of butter size of a walnut; take the yolks of 2 eggs, put into a teacup and fill $\frac{2}{3}$ with water; thicken with flour thick as cream, then stir in the other and boil a few minutes; have ready a plate with one crust, turn in and bake until crust is done; now take the whites of the eggs and make the frosting with 3 tablespoonfuls of sugar; set in the oven to rise a little while.

MRS. A. D. K.

Lisbon, N. D.

LEMON PIE:—2 heaping tablespoonfuls of corn starch; butter size of an egg; $1\frac{1}{2}$ cups sugar; 3 eggs; 2 lemons, grate

the rind; dissolve the starch and pour boiling water over until thick, (the same as you make starch for clothes); melt the butter and sugar in the starch; squeeze the lemon and take out the seeds; use the whites of 2 eggs for the top. Makes 2 pies.

MRS. R. R. B.

Page, N. D.

LEMON PIE:—Grated rind and juice of 1 lemon; yolks of 2 eggs; 1 cup sugar; 1 teaspoon butter; 1 teaspoon corn starch; $\frac{1}{2}$ cup water; bake with one crust; when baked cover with whites of 2 eggs beaten stiff; 2 tablespoons of white sugar; put in the oven to brown.

MRS. E. N. WHITMAN.

La Moure, N. D.

GOOD CHEAP LEMON PIE:—Use the juice and grated rind of 1 large lemon; peel, wash and grate a raw potato the size of a lemon, (peel thinly so as to obtain as much as possible of the starchy element of the potato); and 1 heaping teaspoonful of flour stirred into a cupful of white sugar; 1 cup cold water; mix all these well together and boil a few minutes. Then pour it into a previously prepared pie crust and bake.

Next, beat the white of 1 egg to a stiff froth; then add 2 tablespoonfuls of sugar; beat this a minute with a spoon (do not add sugar until white of egg is beaten, else it will be a failure); when pie is about done spread this on and return to the oven to slightly brown the top. Spread egg on as soon as it is made.

M. A. O.

LEMON PIE:—1 cup water; 1 cup sugar; 2 tablespoonfuls corn starch; 1 lemon, grate the rind of the lemon and squeeze the juice into the sugar and water and let it boil; dissolve the starch in cold water and stir in the boiling ingredients, then stir rapidly until clear; put in a piece of butter and allow it to cool; then stir in the yolks of 2 eggs; bake the crust; put in the jelly; spread the beaten whites of the eggs on top and set in the oven to brown slightly.

Ayr, N. D.

E. E. R.

LEMON PIE:—1 lemon grated; 1 cup sugar; yolks of 3 eggs; small piece of butter; 3 tablespoons milk; 1 teaspoon corn starch; beat all together and bake in a rich crust. Beat the whites with 3 tablespoons of sugar; place on the pie when done and then brown slightly in the oven.

E. THOMAS.

LEMON PIE:—The grated rind and juice of 1 lemon; 1 cup of sugar; 1 cup water; 1 egg; 1 tablespoon flour; a piece of butter size of a hickory nut. Cook until it thickens; then bake between two crusts.

MRS. M. E. LARSON.

Dickey, N. D.

LEMON PIE:—1 cup sugar; 1 cup hot water; 1 tablespoon corn starch dissolved in cold water; 1 teaspoon butter; beaten yolks of 2 eggs; add the juice and grated rind of 2 lemons. Cook four minutes; bake with a rich under crust; when done cover with beaten whites of eggs and 2 tablespoons of sugar; return to the oven and brown slightly.

ETHEL SEGAR.

Mazeppa, Minn.

PIEPLANT LEMON PIE:—1 large cup of chopped rhubarb; 1 cup sugar; 1 large tablespoonful of flour; cup of water; the yolks of 2 eggs; 1 teaspoonful of lemon essence; bake with one crust and when the pie is done have the whites of eggs beaten up; add 1 tablespoonful of sugar; and put on top of the pie; return to the oven and brown.

MRS. P. R. M.

Buffalo, N. D.

LEMON PIE:—For three pies, 3 cups of water; 1½ cups sugar; put on the stove till hot; grate three lemons; add the lemon to the hot water; also add 4 eggs well beaten; and 3 tablespoonfuls of corn starch; keep whites of eggs for top make crust and put in the filling; bake in a slow oven.

P. R. M.

LEMON PIE:—Grated rind and juice of 1 lemon; 3 beaten yolks; 1 cup sugar; 3 tablespoonfuls milk; 1 large teaspoonful Kingsley's corn starch moistened in cold milk; beat all together well and bake in a rich under crust. Delicious.

CECILE I. BOUGHTON.

LEMON PIE:—Grated rind and juice of 1 lemon; 1 cup sugar; the yolks of 3 eggs; ½ a cup cream; 2 teaspoons corn starch; beat all together and bake in a rich crust; beat the whites and spread over the top when done. Then brown in oven.

L. A. W.

Waterbury, S. D.

LEMON PIE WITH TWO CRUSTS:—Line your pie tin with paste; slice lemon very thin; lay on the crust (it is not necessary that it should be entirely covered; sprinkle a teaspoon of flour over and a scant ½ cup sugar; cover with small pieces of crust; put lemon, flour and sugar on top of this

crust the same as before and pour $\frac{2}{3}$ of a cup of water over; then put on your top crust. I large lemon will make two pies. I generally use two lemons for three pies; much depends on the lemon being sliced thin. Mrs. P. R. M.

Buffalo, N. D.

MOCK CREAM PIE:—I beaten egg; I cup sugar; I cup rich cream (or milk); $\frac{1}{4}$ cup vinegar; $\frac{1}{2}$ teaspoon each of cinnamon, cloves and allspice; bake with two crusts.

CECILE I. BOUGHTON.

CREAM PIE:—Line pie tin with nice paste; $\frac{2}{3}$ of a cup sugar in which stir well I heaping tablespoon flour or corn starch; I pint nice thick sweet cream; stir all together; pour in tin and bake; an upper crust may be used if desired; lemon extract may be used to season. Mrs. L. A. P.

Glyndon, Minn.

CREAM PIE:—Beat the yolks of 3 eggs well; add $\frac{1}{2}$ cup sweet cream or milk; 3 tablespoons flour dissolved in a little milk; place I cup sugar on the stove with a little water, when it boils pour hot over the other ingredients adding a lump of butter the size of an egg; flavor to taste. Beat the whites to a stiff froth with 2 tablespoons sugar; after the pies are done spread over top and brown lightly. This makes two pies. Mrs. J. W.

Rolla, N. D.

GEM PIE:—Fill a pie dish with sliced apples; make a batter of I cup buttermilk; I large spoonful cream; $\frac{1}{2}$ teaspoonful saleratus, the same of salt; thicken with flour and turn it over the apples. When done turn it bottom upwards, sprinkle with sugar and nutmeg; to be eaten with cream.

MRS. F. P.

MOCK MINCE PIES:—6 soda crackers rolled fine; 2 cups cold water; I cup molasses; I cup brown sugar; I cup sour cider or vinegar; I $\frac{1}{2}$ cups melted butter; I $\frac{1}{2}$ cups raisins; I $\frac{1}{2}$ cups currants; I $\frac{1}{2}$ cups citron cut fine; I tablespoonful cinnamon; I teaspoonful nutmeg; I teaspoonful cloves; I teaspoonful salt; I teaspoonful black pepper; 2 eggs beaten light. A lemon makes a nice addition. Enough for 6 pies.

Ayr, N. D.

MRS. M. E.

MOCK MINCE PIE:—Stew 2 cups of currants and I cup of raisins with $\frac{1}{4}$ of a cup of vinegar or I lemon; $\frac{1}{2}$ a cup of molasses; I cup of sugar; $\frac{1}{2}$ spoonful each of cloves, cinna-

mon and allspice; cover with water and stew until tender; while stewing break up 2 cupfuls of dry bread, soak soft with warm water; beat up and add to the fruit when nearly done; pour on water until of the right consistency; stew the bread until it looks like jelly; watch it does not burn. Bake with two crusts; put in a lump of butter big as a hen's egg.
MRS. G. S. J.

MOCK MINCE PIE:—1 teacup of bread or cracker crumbs; 1 teacup raisins; 1 teacup water; 1 teacup vinegar; 1 teacup sugar; 1 teacup molasses; $\frac{1}{2}$ a teacup melted butter; 1 teaspoon each of cloves, cinnamon and grated nutmeg. This quantity is enough for two pies.
M. A. O.

Fullerton, N. D.

MOCK MINCE:—1 cup sugar; 1 cup molasses; $\frac{1}{2}$ cup of vinegar; $1\frac{1}{2}$ cups water; 1 teaspoonful cinnamon; $\frac{3}{4}$ spoonful cloves; 1 small nutmeg; 1 cup crackers or bread crumbs; $\frac{1}{3}$ cup butter, and raisins to suit. This is enough for two large pies or three small ones.
MRS. S. BARKALOW.

MINCE MEAT:—Boil 5 pounds beef and chop fine with 3 pounds suet. Seed 4 pounds raisins. Wash 4 pounds currants. Chop 4 quarts apples; add plenty cloves, cinnamon, ginger, nutmeg, juices and rind of 2 lemons (or table-spoon extract); 1 teaspoon pepper; 2 pounds sugar; 3 ounces butter; 1 quart molasses. Heat to boil and put away in jars for winter use.
M. E. N. D.

GOOD MINCE MEAT:—1 pound raisins chopped; $1\frac{1}{2}$ pounds currants; 1 pound brown sugar; 2 pounds apples minced fine; 1 teacup brandy; 2 nutmegs; 1 teaspoon cinnamon and allspice; $\frac{1}{2}$ cup molasses; $\frac{1}{4}$ pound lemon and citron peel minced fine; tablespoon mixed essence; $\frac{1}{2}$ pound lean beef minced fine.
M. D. G.

Des Lacs, N. D.

PUMPKIN PIE:—Stew enough pumpkin to allow about a cup for each pie; watch that it does not scorch and when soft put through a colander; add 1 well-beaten egg; nearly 1 cup of sugar; 2 cups of rich milk; $\frac{1}{2}$ teaspoonful salt; 1 teaspoon cinnamon and ginger; bake with rich under crust. When baked the pumpkin should be $\frac{3}{4}$ of an inch high.
CECILE I. BOUGHTON.

PUMPKIN PIE:—1 quart pumpkin stewed and pressed through a sieve; 2 quarts milk; 2 cups sugar; 7 eggs beaten

until light; 1 teaspoon butter; ginger and cinnamon to suit; stir well together and bake in plain crust. AUTUMN.

Hawley, Clay Co., Minn.

EXCELLENT PUMPKIN PIE:—Pare and slice pumpkins as for apple pie, put into an earthen jar, adding allspice, cinnamon, etc., vinegar enough to cook it in; if vinegar is too strong weaken it some with water; cover closely and set on the back of the stove to stew for a number of hours. Before putting it into the crust, add sufficient sugar (it will need considerable to obtain satisfactory results). Bake with top crust. Citron pies can be made the same way. M. A. O.

CUSTARD PIE:—3 well-beaten eggs; $3\frac{1}{2}$ large tablespoons sugar; 2 cups creamy milk; nutmeg; pinch of salt; bake with rich under crust.

LEMON CUSTARD PIE:—Boil 1 pint milk; thicken with 2 tablespoons corn starch and take from fire. Beat in yolks of 3 eggs and 1 cup sugar; juice of 2 lemons; Pour in rich crust and bake twenty minutes. Make meringue of whites; spread on top and brown lightly. M. E. N. D.

APPLE CUSTARD PIE:—Take evaporated apples; cook them well; add 2 beaten eggs; the juice of $\frac{1}{2}$ a lemon; $\frac{1}{2}$ cup sugar; a small piece of butter; keep whites for top; bake in a quick oven. E. F. M.

APPLE PIE:—3 or 4 good sized tart apples, sliced; $\frac{3}{4}$ of a cup sugar; about a tablespoonful butter; cinnamon; bake almost brown on top. CECILE I. BOUGHTON.

APPLE PIE:—Pare and core apples; lay the quarters round side on the crust; sprinkle plentifully with sugar and put on small lumps of butter; season with cinnamon or allspice. If the apples are not juicy add a little water; bake with one crust. H. S. B.

MARLBOROUGH PIE:—1 cup dried apple sauce; 2 eggs. Beat yolks of eggs thoroughly; add apples; sweeten and flavor; spice or extract. Beat all together until it resembles a thick cream; make into pies using only an undercrust. When baked spread with whites beaten very stiff, to which only enough sugar has been added to sweeten.

MRS. W. B. H.

TRANSPARENT PIE:—3 eggs; 2 tablespoonfuls sugar; 1 teacupful rich cream; 3 tablespoonfuls jelly; 1 tablespoonful

butter; flavor with lemon; bake with one crust. "Delicious."
H. S. B.

RASPBERRY CREAM PIE:—1 cup sugar; 1 cup raspberries; 1 cup cream; 1 cup flour and water scalded together; 2 eggs; lump of butter size of an egg; bake with one crust.

Merricourt, N. D.

MRS. R. W.

EVAPORATED RASPBERRY PIE:—1 cup of raspberries cooked tender; 2 tablespoonfuls flour; 1 cup sugar; plenty of juice; two crusts.

ORANGE PIE:—Juice and grated rind of 1 orange; 1 cup sugar; yolks of 3 eggs; 1 tablespoon of cornstarch, smooth with milk; small piece of butter; 1 cup milk; bake with 1 crust and frost after it is baked.

ORANGE PIE:—Take the juice and grated rind of 1 large orange; 1 small cup of powdered white sugar; the yolks of 3 eggs well beaten; 1 tablespoon of cornstarch; blend the starch smooth in a little sweet milk; a piece of butter as large as a hickory nut; and 1 cup of sweet milk. Beat the whites of the 3 eggs with 3 tablespoons of powdered white sugar, and spread it on the top of the pie after it is baked; leaving it in the oven till browned.

Sherbrooke, N. D.

MRS. VAN DUSEN.

CARROT PIE:—Wash and scrape the carrots; then cut up and boil and mash as you would pumpkin; then take 2 eggs; 1 cup sugar; $\frac{1}{2}$ teaspoon of ginger; a little salt, and 1 quart of milk; bake with 1 crust.

Ellendale, N. D.

MRS. W. I. C.

CARROT PIE:—2 cups carrot pulped through the colander; 1 cup sugar; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon ginger; 2 eggs; $\frac{1}{2}$ teaspoon salt; 3 cups sweet milk; bake in 1 crust. Enough for 2 pies.

Niagara, N. D.

MRS. W. L. P.

CARROT PIE:—Foreach teacup of the boiled and strained carrot take 1 pint of sweet milk; 3 eggs; sugar to taste; 1 teaspoon nutmeg; this makes 2 pies. Bake as custard pie

York, N. D.

MRS. J. WALKER.

CARROT PIE:—1 pint carrot; 2 eggs; 1 cup milk; a little nutmeg, cinnamon, allspice, cloves; $\frac{1}{2}$ cup sugar; put the carrots through a coarse sieve; bake with an under crust.

Sherbrooke, N. D.

MRS. J. W. C.

BANANA PIE:—This pie only requires a bottom crust. First make a rich crust and bake it; then fill it with sliced bananas and sprinkle over them $\frac{1}{2}$ cup white sugar; put in the oven a little while as it only takes a few moments to soften the fruit; cover with whipped cream, and serve at once.
Portland, N. D. MRS. O. G. H.

RHUBARB PIE:—Rhubarb pie may be greatly improved by adding a few stoned raisins.

RHUBARB PIE:—Stew the rhubarb; add the grated rind and juice of 1 lemon; the well-beaten yolks of 2 eggs; and sweeten well with white sugar; line pie tins with good crust; fill with the prepared rhubarb; bake until the crust is a delicate brown; beat the whites to a stiff froth—it will be necessary to add the white of another egg and 3 tablespoons of powdered sugar; flavor with vanilla and spread over the top of the pies; return to the oven until of a light brown. The eggs and lemon given are sufficient for two pies.

MRS. W. C. POLKA.

CURRANT PIE:—1 pound flour; $\frac{1}{2}$ pound butter; 2 ounces of finely powdered loaf sugar; a pinch of salt; 1 tablespoon baking powder. Mix the powder, flour, sugar and salt thoroughly together; then rub well in the butter, and make into stiff paste by adding a little milk; roll out very thin. Fruit—1 pint of currants; the yolk of 1 egg; sweeten to taste; the white may be used for meringue if desired.

Valley Creek, Minn.

MRS. W. S.

CHOCOLATE PIE:— $1\frac{1}{2}$ cups water; beat 2 tablespoons corn starch; 2 tablespoons of grated chocolate; when it boils take from the fire; add the yolks of 2 eggs; 1 cup sugar; beat the whites; put $\frac{1}{2}$ cup sugar in; spread on top.

Sherbrooke, N. D.

MRS. J. W. C.

CHOCOLATE PIE:—Boil 2 cups milk; $\frac{2}{3}$ of a cup of sugar; 4 tablespoons grated chocolate. When cool, add beaten yolks of 2 eggs; flavor with vanilla; bake a rich under crust and fill with the custard; cover with a filling made of the beaten whites and sugar; brown slightly.

VINEGAR PIE:—1 egg; 1 heaping tablespoon of sharp vinegar; and 1 teacup cold water; flavor with nutmeg and bake with two crusts.

MRS. A. S. H.

VINEGAR PIE:—2 cups sugar; 2 cups hot water; $\frac{3}{4}$ cup

vinegar; 4 tablespoonfuls flour or cornstarch; mix well and bring to a boil; flavor with lemon and bake with two crusts. Enough for 4 pies. M. E.

Ayr, Cass Co., N. D.

VINEGAR PIE:—1 cup rolled crackers; 1½ cups water; 1 cup sugar; 1 egg and yolk of another; 8 teaspoons vinegar or lemon juice.

FROSTING:—White of 1 egg; ½ cup sugar; mix and spread on pie.

VINEGAR PIE:—Stir gradually 1 pint of hot water on the well-beaten yolks of 4 eggs and add 1 cup of sugar; ½ a cup thick paste of flour and water; and 2 tablespoons good cider vinegar; season with lemon; 1 crust only; beat the whites to a thick froth; mix with ½ a cup sugar; spread on top of pies; brown lightly in the oven. This makes two pies.

Ludden, N. D.

MATTIE BUTLER.

GREEN TOMATO PIE:—Peel and slice green tomatoes; add 4 tablespoons vinegar; 1 of butter; 3 of sugar; flavor with nutmeg or cinnamon; bake with two crusts slowly.

MRS. A. S. H.



PUDDINGS.

PLAIN TAPIOCA PUDDING:—Soak 3 tablespoons tapioca over night in a little water; bring a pint of milk and the same of water to a boil; add the tapioca and the beaten yolks of 3 eggs with a cup of sugar; stir well for 2 minutes, and when cool add the beaten whites of the eggs.

CREAM TAPIOCA PUDDING:—Soak 3 tablespoons sago or pearl tapioca over night in $\frac{1}{2}$ a cup of milk. In the morning pour this into a quart of boiling milk and cook for 4 minutes, stirring all the time; add the yolks of 3 well beaten eggs; 1 cup of sugar, and 1 teaspoon vanilla; stir rapidly for a minute, and pour into a pudding dish to brown in the oven; cover with the beaten whites, flavored and sweetened; eat cold with cream.

COCOANUT TAPIOCA PUDDING:—3 tablespoons tapioca soaked over night; 1 cup sugar; yolks of 4 eggs; 1 quart boiling milk; $\frac{1}{4}$ or $\frac{1}{2}$ cups of dessicated cocoanut; boil 6 or 8 minutes, adding the cocoanut last; cover with a meringue of the beaten whites; $\frac{1}{2}$ cup sugar; and plentifully sprinkle with cocoanut; to be eaten cold with jelly and cream. These puddings are very good with the addition of tart apples sliced and cooked with the tapioca.

LEMON TAPIOCA PUDDING:—3 tablespoons sago soaked over night in a little water; 1 cup sugar; (if you use 1 lemon only); 1 quart milk; yolks of 5 eggs; grated rind and juice of 1 or 2 lemons; beat the eggs, milk, salt and sugar; cover into a custard and then beat in the tapioca, and then the whites beaten to a stiff froth. Set the pudding dish into a pan of water and bake, covered until the custard 'sets'.—Then brown on the grate.

TAPIOCA JELLY:—Soak the tapioca over night, and then let boil or simmer in water until jelly like—Add lemon juice and strain.

DANISH TAPIOCA PUDDING:—Soak $\frac{1}{2}$ cup pearl tapioca in $1\frac{1}{2}$ pints of water for an hour or more; boil it then for an hour until it is jelly like, stirring frequently; stir in a cup of sugar and $\frac{1}{2}$ cup currant jelly and a little salt; let boil until the jelly is well dissolved; then mold and serve cold with whipped cream.

APPLE TAPIOCA PUDDING:—Soak $\frac{1}{2}$ a cup of sago 3 hours in cold water; in the morning pare and core 5 tart apples;

fill the holes with sugar and put in pudding dish; pour the tapioca over them and bake until the apples are soft. Serve with milk, or cream and sugar if you prefer it. A cup of sugar may be baked in the pudding if you like, but many like it better without. Splendid for invalids.

TAPIOCA CUSTARD:—Soak $\frac{1}{2}$ cup of tapioca in a pint of water for some hours, then boil with a cup of sugar and the same of currant jelly until clear. Add the beaten whites of 3 or 4 eggs and mold. Boil a pint of milk and stir in it the beaten yolks of the eggs, and a little sugar. Flavor with salt and any preferred essence, and cool. Pour the custard just cooked over the molds and serve. CECILE I. BOUGHTON.

APPLE TAPIOCA PUDDING:—Pare and core enough apples to fill dish; put into each apple bit of lemon peel. Soak $\frac{1}{2}$ pint tapioca in 1 quart of luke warm water 1 hour, add a little salt; flavor with lemon; pour over apples. Bake until apples are tender. Eat when cold with cream and sugar.

MISS A. S. H.

TAPIOCA CREAM PUDDING:—Soak 3 tablespoons tapioca in milk over night; then add a quart of milk; and steam it gently until it comes to a boil or is soft; then add a little salt; the beaten yolks of 3 eggs; scalded in, also a cup of sugar. Set it away to cool in the dish in which it is to be sent to the table. Flavor with vanilla; when ready to use cover with the whites of the eggs beaten to a froth. Steam it in a pail set in a kettle of hot water. MRS. L. H. W.

Cummings, N. D.

TAPIOCA PUDDING:— $\frac{3}{4}$ cup tapioca flakes soaked over night; $\frac{1}{2}$ cup sugar; 2 cups sweet milk; 2 eggs beaten light; $\frac{1}{2}$ cup raisins; pinch salt. Season with cinnamon and bake in buttered pudding dish for one hour.

SAUCE:—1 cup brown sugar; $\frac{1}{2}$ cup butter; season to taste.

RASPBERRY TAPIOCA PUDDING:—Soak $\frac{1}{2}$ cup tapioca over night in a cup of water; then cook until clear which will be about 20 minutes; add a cup of sugar; a pinch of salt; as much or as little lemon juice or essence as you prefer; and as you take from the fire, a quart of raspberries; pour into cups that have been dipped in cold water to mold; serve with whipped cream. The quantity of lemon juice used of course determines the amount of sugar.

PEACH TAPIOCA:—Soak $\frac{1}{2}$ pint of tapioca a few hours and boil until it softens. Slice peaches, fresh, dried, or canned, into the pudding dish and cover with tapioca. Bake until tender after adding sugar to suit your taste and serve with cream. If the peaches are dried they will need to be cooked and softened before the tapioca is added.

TAPIOCA ICE:—Soak a cup of tapioca over night and then boil with a cup of sugar until clear; chop fine a can of pineapple and pour over the boiling tapioca stirring rapidly; serve cold with cream and sugar.

Crushing the grains of sago or tapioca with a rolling pin will make the time it needs to be soaked much shorter. If one has planned the dinner for the morrow though, it is easy to put it in water over night, but if it is thought of as a "hasty pudding" it is well to remember the crushing process.

Mazeppa, Minn.

CECILE INEZ BOUGHTON.

COTTAGE PUDDING:—1 egg beaten light; $\frac{1}{2}$ cup sugar; 1 tablespoon butter; $\frac{1}{2}$ cup sweet milk; 1 teaspoon baking powder; 1 heaping cup of flour. Bake on pie plate. Serve warm with sauce made as follows: To 1 cup boiling water, add $\frac{1}{2}$ cup sugar; tablespoon butter; pinch salt; and $\frac{1}{2}$ tablespoon corn starch dissolved in cold water. Season with nutmeg or vanilla; and boil until clear.

ANONYMOUS.

COTTAGE PUDDING:—1 pint flour; $\frac{1}{2}$ cup sugar; $\frac{2}{3}$ cup sweet milk; 1 tablespoon butter; 2 teaspoons baking powder.

SAUCE:—2 cups sugar; $\frac{2}{3}$ cup butter; 1 pint boiling water; 1 nutmeg; (or lemon extract if preferred); thicken with 1 tablespoon cornstarch stirred smooth in a little cold water.

MRS. W. B. H.

COTTAGE PUDDING:—1 cup sugar; 1 cup sweet milk; piece butter size of an egg; 2 teaspoons baking powder; 3 cups flour; serve warm with sauce.

SAUCE FOR PUDDING:—4 tablespoons white sugar; 2 tablespoons butter; 1 tablespoon cornstarch, or flour; 1 cup boiling water; add vinegar and flavoring to suit taste.

LaMoure, N. D.

MRS. E. M. WHITMAN.

COTTAGE PUDDING:—3 eggs; 1 cup sugar; 1 cup flour; $\frac{3}{4}$ cup buttermilk; 1 teaspoon soda. Sift soda with flour and make same as sponge cake. Serve with sweet cream sweetened and flavored with vanilla or lemon.

MRS. G. S. J.

RICE PUDDING:—1 cup rice; boil until done and evaporate the water from it with a gentle heat till dry; stir together 3 cups milk; 1 cup sugar; add 2 eggs well beaten; reserve white of 1 egg for frosting; add 2 tablespoons melted butter; pinch of salt; 1 cup raisins. When done, frost with white of egg and tablespoon powdered sugar.

Hawley, Minn.

AUTUMN.

RICE PUDDING:—4 quarts milk; 2 cups rice; 2 cups sugar; butter size of an egg; when done add 1 cup raisins; stirring. Bake two hours.

ANONYMOUS.

RICE PUDDING:—1 teacup rice; 1 teacup sugar; 1 teacup raisins; small piece butter; a little salt; 2 quarts milk. Bake from one hour and a half to two hours.

MRS. J. F. D.

Lisbon, N. D.

COCOANUT PUDDING:—To 1 large cocoanut, grated, add the whites of 2 eggs; $\frac{1}{4}$ pound sugar; $\frac{1}{4}$ pound butter; 2 tablespoons rosewater; bake it in a paste.

Ft. Howard, Wis.

MRS. E. SCHMITZ.

CHOCOLATE PUDDING:—Put on to boil 1 quart milk; when it boils stir in 3 tablespoons sugar and 4 tablespoons cornstarch dissolved in a little cold milk; and before that thickens put in $2\frac{1}{2}$ tablespoons chocolate dissolved in a little warm water; stir it briskly and let come to a boil; to be served with cream and sugar.

MRS. O. G. H.

Portland, N. D.

CRUST FOR FRUIT PUDDING:—2 tablespoons butter; 2 eggs; 2 cups sweet or sour milk; 4 teaspoons cream tartar; 2 teaspoons soda or 5 of baking powder; batter like pancakes; pour over the fruit; bake.

M. D. G.

Des Lacs, N. D.

RASPBERRY PUDDING NO. 1:—This pudding can be made with any of the small fruits or grated pineapple. Fill a deep dish with a quart of ripe raspberries mashed with 4 or 5 large spoonfuls of powdered sugar. Beat 6 eggs very light; mix them through a pint of cream; 4 spoonfuls sugar; little nutmeg; pour this over the berries and bake in a moderate oven. Serve cold with a sauce of sweetened cream; flavor with raspberry juice.

MRS. W. S.

Valley Creek, Minn.

BAKED APPLE PUDDING:—Pare and quarter 4 large apples; boil them tender with the rind of a lemon with so

little water that when done no water may remain; beat them quite fine in a mortar; add the crumbs of a small roll; 4 pounds butter melted; the yolks of 5 and whites of 3 eggs; juice of $\frac{1}{2}$ a lemon; sugar to your taste; beat all well together and bake it in a paste.

APPLE DUMPLING BAKED:—Make a rich paste; pare and core the apples; fill the cavities with sugar and flavor with essence of lemon. Cover each apple with thinly rolled paste, and bake in a tin pan. Serve hot with rich sauce.

Fort Howard, Wis.

MRS. E. SCHMITZ.

BAKED INDIAN PUDDING:—3 quarts milk; 8 tablespoons meal; $\frac{1}{2}$ cup molasses; 1 cup sugar; butter size of an egg; 1 teaspoonful nutmeg; 1 teaspoonful cloves; 1 teaspoonful cinnamon; $\frac{1}{2}$ teaspoonful salt; 3 eggs; 1 cup raisins; boil half the milk, with the rest; wet the meal to a thin batter and stir in the boiling milk; when cool add the other ingredients and bake 3 hours.

MRS. N. B. R.

Edgeley, N. D.

STEAM PUDDING No. 1:—1 cup suet; 1 cup molasses; 1 cup milk; 2 eggs; 2 cups flour; $\frac{1}{8}$ teaspoonful each of cloves, cinnamon and allspice; 1 teaspoon soda; some raisins or currants. Steam two hours.

STEAM PUDDING No. 2:—2 cups flour; $\frac{1}{2}$ cup butter; 1 cup molasses; 1 cup raisins; 1 $\frac{1}{2}$ cups milk; 1 teaspoon soda or saleratus dissolved in milk. Steam two hours; serve with sauce.

MRS. J. A. W.

Rolla, N. D.

STEAMED PUDDING:—1 cup molasses; 1 cup milk; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sugar; 1 cup raisins; 1 cup currants, 1 teaspoon cloves; 1 teaspoon cinnamon; 1 teaspoon nutmeg; 2 teaspoons baking powder; 2 cups flour; steam two hours.

Edgeley, N. D.

N. B. R.

BREAD PUDDING:—1 pint bread crumbs soaked in 1 quart sweet milk; $\frac{1}{2}$ cup white sugar; 2 eggs thoroughly beaten; 1 cup raisins; heaping teaspoon butter; pinch of salt. Stir well together and bake.

POOR MAN'S PUDDING:—1 cup suet; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup molasses; 1 cup milk; 2 cups fruit; 3 cups flour; 1 egg; spice to taste; 3 teaspoons baking powder; boil 3 hours.

Hensel, N. D.

MRS. D. T.

CHRISTMAS PLUM PUDDING:—1 pound raisins chopped fine; 1 pound currants; $\frac{3}{4}$ pound bread crumbs; $\frac{1}{2}$ pound flour; $\frac{3}{4}$ pound beef suet; 3 eggs; $\frac{1}{2}$ pound citron and lemon peel; $\frac{1}{2}$ nutmeg; $\frac{1}{2}$ teaspoon ground ginger; 2 teaspoons soda; sweet milk enough to wet all; tie in a cloth and boil 3 hours.

Elkwood, N. D.

MRS. W. RIDLEY.

CORNSTARCH PUDDING:—1 quart milk; 1 tablespoon sugar; 3 tablespoons cornstarch; 1 egg; a little salt; flavor with lemon or vanilla to suit taste. Boil the milk and sugar; add the cornstarch beaten up with egg and a little cold milk; boil 2 minutes; add the flavoring and mold in cups. To be eaten cold with sweetened cream and milk. Wet the cups with cold water or milk before putting pudding in them; it will keep pudding from sticking to the cups.

Dexter, Minn.

MRS. J. LINNELL.

SNOW PUDDING:—1 pint boiling milk; 6 tablespoons cornstarch; the beaten whites of 3 eggs until stiff. Wet the cornstarch in a little milk, and stir into the boiling milk, and while still boiling add a tablespoon of sugar; a pinch of salt, and the beaten whites; stir a few moments then pour into molds. For sauce make a common custard of the 3 yolks, and $\frac{3}{4}$ pint milk; add sugar, and flavor to taste. To be eaten cold. Water instead of milk may be used if preferred.

M. A. O.

SNOW PUDDING:—(Very Nice.) Take 2 tablespoons cornstarch; dissolve and pour on about a pint of boiling water; let it come to a boil, and cook about 1 minute. Put in a pinch of salt. Set off and while it is hot stir in the whites of 2 eggs beaten to a stiff froth. This makes the snow.

SAUCE FOR SNOW PUDDING:—Take 1 cup sweet milk and put on the stove in a saucepan. Put in $\frac{1}{2}$ cup sugar; small lump butter; the yolks of the 2 eggs well beaten; stir until it thickens; then take off and flavor with lemon. MRS. C. E. F.

SNOW PUDDING:—1 pint boiling milk; 6 tablespoons cornstarch; (good measure) wet in cold milk, and stir this into the boiling milk; cook a few minutes; add 2 tablespoons sugar, and a little salt; remove from the fire and add the whites of 3 eggs beaten stiff. Stir this a few minutes, then pour into a mold.

SAUCE:—Make a common custard of a scant pint of

milk; $\frac{1}{2}$ cup sugar; and the yolks of 3 eggs; do not let the eggs curdle; flavor to taste; pudding to be eaten cold.

ANONYMOUS.

SUET PUDDING:—1 cup suet; 1 cup sugar; 1 cup milk; 1 cup chopped raisins; 3 cups flour, with 2 teaspoons baking powder; a little salt and nutmeg; dip the pudding cloth into water and flour inside; turn in the pudding and boil 3 hours, turning quite often.

SAUCE:—1 cup sugar; $\frac{1}{2}$ cup butter, beat to a cream; put into a quart dish and fill almost full of boiling water; thicken about like cream; flavor with vanilla.

SUBSCRIBER.

SUET PUDDING:—1 cup molasses; 1 cup sweet milk; 1 cup suet chopped fine; 1 cup raisins; $\frac{1}{2}$ cup currants; $2\frac{1}{2}$ cups flour; $\frac{1}{2}$ teaspoon soda; salt and spice to taste. Steam 2 hours.

Watertown, S. D.

L. A. W.

SUET PUDDING:—1 cup suet; 1 cup sweet milk; 1 cup molasses; 1 cup raisins; 1 teaspoon soda; $3\frac{1}{2}$ cups flour. Steam 2 hours.

SAUCE:—1 cup sugar; $\frac{1}{2}$ butter; 1 egg; season with lemon; cook this over a kettle of boiling water.

Monango, N. D.

MRS. O. J. S.

SUET PUDDING:—1 cup molasses; 1 cup sweet milk; 1 cup finely chopped suet, or $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup currants, or raisins; 1 teaspoon soda; little salt; spice; flour for a stiff batter. Boil in a tin mold 3 hours. Eat with spice sauce.

Cummings, N. D.

MRS. L. H. W.

CUP PUDDING:— $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup sweet milk; butter size of an egg; 1 teaspoon baking powder; this will make 6 cups. Oil the cups with butter; put 1 spoonful of batter in each cup; then fruit of any kind and cover with batter; steam $\frac{1}{2}$ hour. To be eaten with sugar and cream. Very nice.

Cass Co., N. D.

MRS. COOLEY.

CUP PUDDING:—3 eggs; $\frac{3}{4}$ cup sugar; $\frac{1}{4}$ cup butter; $\frac{3}{4}$ cup sweet milk; 1 large cup flour; 2 teaspoons baking powder; 1 teaspoon berries in the bottom of cups. Fill $\frac{1}{2}$ full of batter and steam 20 minutes. Serve with hot sauce.

ALBANY PUDDING:—Grease a bowl thick with butter; put seeded raisins around it; then line with bread. Make a custard; pour in; bake; and eat with liquid sauce

Sherbrooke, N. D.

KITTIE WILLIAMS.

SPICE PUDDING:—1 heaping cup bread crumbs; 2 cups flour; 1 cup suet chopped fine or $\frac{1}{2}$ cup butter; 1 cup raisins; 1 cup molasses; 1 cup sweet milk; 2 eggs; 1 tablespoon scant level soda; 1 teaspoon each of salt, cloves and cinnamon. Steam about 3 hours.

SAUCE:—1 large spoon flour; 2 spoons butter; 4 spoons sugar. Mix, add boiling water until of the right consistency; stirring rapidly. Flavor with lemon extract and nutmeg.

ELLA R. S.

FRUIT PUDDING:—1 cup New Orleans molasses; 1 cup chopped suet; or $\frac{1}{2}$ cup butter; 1 cup sour milk; $2\frac{1}{2}$ cups flour; 1 teaspoon soda; 1 cup raisins; 1 cup currants; spices of all kinds to suit taste. Steam 4 hours. Serve with whipped cream.

Dickey, N. D.

MRS. M. E. LARSON.

SAUCE FOR STEAMED PUDDING—1 cup water; $\frac{1}{2}$ cup sugar; 4 tablespoons wine or brandy; 1 tablespoon flour; stir well and cook. Serve hot with pudding. MRS. A. E. ADRIN.

BOILED RHUBARB PUDDING:—Line a buttered basin with a good suet crust; cut rhubarb into small pieces and fill the basin with alternate layers of rhubarb and moist sugar; cover with crust; pinch the edges together and tie over it a floured cloth; put into a kettle of boiling water and boil from 2 to $2\frac{1}{2}$ hours.

MRS. POLKA.

PUDDING SAUCE:—Whites of 2 eggs beaten stiff; add $\frac{1}{2}$ cup sugar; beat till smooth; whip $\frac{1}{2}$ cup sweet cream and stir all together.

QUICK CRACKER PUDDING:—3 soda crackers rolled fine; 1 pint milk; yolks of 2 eggs; $\frac{1}{2}$ cup sugar; pinch salt; bake 1 hour. Beat whites of 2 eggs; 2 tablespoons sugar; flavor with lemon; pour over the pudding and brown.

Northfield. Minn.

MRS. J. S. W.

CARROT PUDDING:—1 cup grated carrot; 1 cup grated potatoes; 2 cups raisins; 1 cup sugar; $\frac{3}{4}$ cup butter; 1 egg; $\frac{1}{2}$ cup sour milk; 1 teaspoon soda; 1 teaspoon salt; stiffen with flour. Steam $2\frac{1}{2}$ hours or boil in cloth. Serve with hot sauce.

ADELAIDE.

KISS PUDDING, (THAT WILL DO VERY NICELY FOR DESERT:—Place over the fire 1 quart of milk; when boiling stir in the yolks of 4 eggs beaten light with 4 tablespoons sugar, and 4 tablespoons cornstarch; let boil 3 minutes being care-

ful not to burn; turn this into a dish, (leaving room for frosting); pour over this the whites of 4 eggs beaten to a stiff froth with 4 scant tablespoons of sugar; flavor with vanilla; place in the oven and let brown a light brown; set away and serve real cold.

Inkster, N. D.

MRS. J. F. W.

BLACK PUDDING:—1 cup molasses; 1 cup butter; 1 cup sugar, dark brown; 2 cups flour; 1 cup sour milk; 4 eggs; 1 nutmeg; cinnamon; cloves; 1 teaspoon soda; 1 cup raisins. Steam 3 hours.

Le Sueur Co., Minn.

VIOLET.

GREEN CORN PUDDING:—1 quart milk; 5 eggs; 2 tablespoons melted butter; 1 tablespoon white sugar; 1 dozen large ears sweet corn. Grate the corn from cob; beat the whites and yolks of the eggs separately; put corn and yolks together; stir hard and add butter; then the milk, gradually; beating all the time; next the sugar and salt, and lastly the whites; bake slowly at first, covering the dish for 1 hour; then remove the cover and brown finely. Warm up what is left from dinner for breakfast by moistening with a little warm milk, stirring in saucepan till smoking hot.

Cass Co., N. D.

MRS. C. S. COOLEY.

DELICIOUS PUDDING:—Into 1 quart of sweet milk; put 1 pint bread crumbs, butter size of an egg. The well beaten yolks of 5 eggs; sweeten as for custard. Mix the whole well together. Beat the whites of the eggs to a stiff froth; add to it a teacup of powdered sugar; pour this over the hot pudding after it is cooked, then return it to the oven and bake a delicate brown. Some prefer a layer of peaches or other fruit over the pudding before the frosting is added. No sauce is needed.

M. A. OBERMAN.

MINUTE PUDDING:—1 quart sweet milk (more or less, as required); when boiling add a little salt, and stir in flour, a little at a time, till it is a thick batter; serve with cream and sugar; flavored with grated nutmeg. If a teaspoon of baking powder is stirred in the flour and the saucepan is taken from the fire as soon as it is done it will be light and nice.

NELLIE REES.

A PUDDING FOR YOU:—Soak $\frac{1}{2}$ cup of tapioca in a pint of water 2 hours; then boil it until clear with a glassful of currant jelly and $\frac{1}{2}$ cup sugar; as you take from the fire stir into the pudding the stiffly beaten whites of 4 eggs; pour in

to a mold and set away to harden. When the pudding is ready to serve, pour about it a custard made of the yolks of the eggs and a pint of milk; put the milk in a double boiler and when boiling mix with the yolks of 4 eggs, beaten light with 2 tablespoons sugar; stir and boil 2 minutes; flavor with vanilla; cool before using. The light pink of the pudding and the golden custard make a very attractive dessert.

CANNED FRUIT, PRESERVES AND JELLIES.

RHUBARB JELLY:—Wash and cut up without peeling; boil till tender in a little water, and strain the juice through a course cloth; put a pound of white sugar to a pint of juice, dissolve it and strain all through a jelly bag, and boil twenty minutes. Put it warm in glasses, and cover with white paper dipped into the white of an egg. MRS. W. C. POLKA.

RIBBON JELLY:—Pour different colored jellies one over the other in layers; yellow is made from lemon and oranges; red from currants; dark colors from dark berries; green from spinach juice added to any light jelly; crimson, use a little cochineal powder. Each layer must be hard before the next is poured in. After all is hard turn out in glass stand and serve in slices cut on table.

ORANGE FOOL:—Juice of 4 oranges; 3 well beaten eggs; 1 pint cream; a little cinnamon; nutmeg and sugar to taste; set on fire to thicken till it is like melted butter; do not allow to boil; pour in glass dish and serve when cold.

R. VOORHEES.

LEMON JELLY:— $\frac{1}{2}$ box Cox's gelatine soaked in 1 cup cold water 1 hour; add 1 pint boiling water; 1 $\frac{1}{2}$ cups granulated sugar; 3 lemons; (being careful to grate off only the yellow rind and squeeze out the juice. Do not leave the white rind or seeds in as they make the jelly bitter). Put all together and boil 5 minutes, then strain through thin muslin or cheese cloth and set away to cool. Keep it in a cool place from 12 to 24 hours before using in order that it may be firm.

ELLA K. S.

RASPBERRY JAM:—1 quart ripe raspberries; 1 pound loaf sugar; put sugar and berries into a pan and let them stand 2 or 3 hours. Then boil in a porcelain kettle, skimming carefully; when no more scum rises, mash and boil to smooth marmalade. When cold put into glass tumblers. MRS. S. A. L.

RIPE TOMATO PRESERVES:—7 pounds round ripe tomatoes, peeled; 7 pounds sugar; juice of 3 lemons; let stand together over night; drain off syrup and boil it; skim well; put in the tomatoes and boil gently 20 minutes; take out fruit with skimmer; spread on dishes; boil syrup down till it thickens, adding just before you take it off the fire, juice of the lemons; put fruit into jar and fill up with hot syrup; when cold seal up. Very nice.

Lisbon, N. D.

MRS. M. F. C.

PRESERVED WILD TOMATOES:—Use 1 pound of sugar to 2 pounds of fruit; place over the stove with just enough water to dissolve sugar; let boil till they look transparent; then skim out the fruit and boil the syrup until quite thick and pour it over the fruit; season with lemon.

Ludden, N. D.

MATTIE BUTLER.

GREEN TOMATO PRESERVES:—To 1 pound of fruit use $\frac{3}{4}$ of a pound of granulated sugar; also 1 lemon to 2 pounds of fruit. Put the sugar in a kettle with just water enough to melt it; add the tomatoes and lemon and cook gently until the tomato is tender and transparent. Cut the tomatoes around in halves, then quarter the halves. This will keep without sealing.

Ellendale, N. D.

MRS. W. D. C.

GREEN TOMATO PRESERVES:—8 pounds small green tomatoes; pierce each with a fork; 7 pounds sugar; 4 lemons, the juice only; 1 ounce ginger and mace mixed. Heat all together slowly and boil till the fruit is clear. Take it from the kettle in perforated skimmer and spread on dishes to cool; boil the syrup thick. Put the fruit into jars and cover with hot syrup. Very good.

MRS. C. B. GRISWOLD.

PEACH PRESERVES:—1 basket peaches; 7 pounds white sugar; 1 quart good vinegar; make a little bag of mosquito bar, put in it 1 tablespoon cloves (not ground); 2 heaping tablespoons cinnamon, broken up; put the sugar and vinegar in a kettle and let them boil; in another kettle have some boiling water; throw into it 8 or 10 peaches and let them remain long enough to start the skin so that by throwing them into cold water you can slip it off. When you have as many peaches as your kettle will hold put them in the boiling syrup and cook them until you can stick a fork into them easily, but don't keep them boiling until they soften and fall in pieces. When you think them tender put

them in the jar. Then boil down the syrup so it will almost cover them. Put the bag in the jar and cover with a cloth.

Wykoff, Minn.

MRS. R. E. R.

CITRON PRESERVES:—Cut the citron in thin slices; boil in water with a small piece of alum until clear and tender; then rinse in cold water; make a syrup of $\frac{3}{4}$ pound sugar to a pound of citron; boil a piece of ginger root in the syrup; then pour the citron in and let it boil a few minutes; put in 1 lemon to 5 pounds of fruit.

Elkwood, N. D.

MRS. WM. RIDLEY.

CITRON PRESERVES:—8 pounds citron; 6 pounds white sugar; 1 pound raisins; 2 lemons cut in slices. Cook the citron till you can pierce it with a straw; then cook the juice down pretty well; the raisins need not be cooked very much.

Monango, N. D.

MRS. O. J. S.

TO KEEP JELLY FROM MOULDING:—To prevent jelly from moulding, simply dampen the paper, with which the glass or jar is covered, with alcohol. Do this just before putting it away, and your jelly will never mould.

MRS. W. L.

CANNED BAKED APPLE SAUCE:—Fill a large bean pot with sour apples pared, quartered and cored. Sprinkle over them about $\frac{1}{2}$ cup sugar for a quart of apples. Add 1 cup water, cover closely and bake several hours in a moderate oven. When red, take out the apple and put it in hot glass jars; drain off the syrup and let it boil up once. Then fill the jars with syrup and seal. Hard winter pears and quinces are good prepared in the same way.

MATRON.

LEMON BUTTER:—1 cup white sugar; 3 eggs; butter the size of $\frac{1}{2}$ an egg; the juice and grated rind of 1 large lemon. After beating it well put into a bright tin basin and set into a pan of boiling water. Stir it constantly until it is thick. This is very nice for filling tarts, or a layer cake, and for small cakes if split and put together with this jelly.

M. A. O.

SPICED CURRANTS:—6 bowls of ripe currants; 3 bowls sugar; 1 pint vinegar; 2 tablespoons cinnamon, allspice; 1 tablespoon cloves. Boil about 1 hour.

Rochester, Minn.

MARGARET WALDRON.

SPICED CURRANTS:—5 pounds currants; 4 pounds brown sugar; 2 tablespoons cinnamon; 1 pint vinegar; boil 2 hours.

Northfield, Minn.

MRS. H. E. H.

SPICED GOOSEBERRIES:—Take 6 quarts of gooseberries (ripe or green); 9 pounds sugar; 1 pint vinegar; if the vinegar is very strong dilute with water; 1 tablespoon each of cloves, cinnamon and allspice. After looking over the berries and carefully picking off the blow; put them in your porcelain kettle with a little water and part of the sugar; just as little water as you think will answer; boil for 1½ hours; when almost done, add the spice and the rest of the sugar. Put into cans, while hot, and seal. It is delicious with meat.

STRAWBERRY JAM:—Put into a porcelain kettle 4 pounds of strawberries, 1 pint red currant juice and 2 pounds sugar; boil the berries and currant juice first; add the sugar and boil up again skimming well; put in jars; cover with brandied paper and keep in a cool place.

Park River, N. D.

MRS. J. C. RONNOLD.

CANNED BLACKBERRIES:—To every pound of blackberries allow ¼ pound sugar; put the berries in a porcelain lined kettle; sprinkle over the sugar; stand aside 1 or 2 hours; then put over a moderate fire, bring to a boiling point; skim and can immediately.

CANNED STRAWBERRIES:—For 1 pound strawberries ½ pound sugar. Have ready a kettle of hot water into which dip the can long enough to heat it, then fill in the fruit while hot, corking immediately, dipping the end of the cork into the Cement for canning fruit: Resin 1 pound; lard, tallow and beeswax of each 1 ounce; melt and stir together; have it hot ready to dip into while canning.

Spearfish, S. D.

MISS LIZZIE REBBE.

PINK CREAM:—3 gills raspberry syrup, mix with a quart of sugar and 1 pint of thick sweet cream; whisk until very light and serve in whip glasses.

MRS. E. A. CARTER.

ICE CREAM:—1 pint or 2 cups thick sweet cream; the same quantity of sweet milk; 1 cup sugar; 1 egg; 2 table-spoons cornstarch, and a little salt. Put the milk on stove to boil in a clean skillet or tin pail; (a custard kettle is the best to cook it in). Dissolve cornstarch in cold milk and stir it into the boiling milk, and stir well a few minutes; then add sugar and salt; remove from the fire and add the well-beaten egg; stir constantly to prevent egg from cooking; set away to get cold; then add the cream and flavoring; and the mixture is ready for freezing.

MINNIE A OBERMAN.

CURRANT JELLY:—Select ripe fruit; boil until soft; strain through a cloth; boil 7 minutes; add 1 pound sugar for every pint of juice. Boil 3 minutes; pour into glasses. ADELAIDE.

BAKED RHUBARB:—Cut into inch pieces; weigh almost as much moist sugar as rhubarb, and bake in an earthen dish; put it into the dish in layers; add a little water; cover closely with a plate and bake until very tender.

MRS. W. C. POLKA.

BAKED RHUBARB:—Peel and cut into 2 inch lengths 3 bunches rhubarb. Dredge with flour, and put in baking dish with 1 large cup sugar sprinkled over. Bake $\frac{3}{4}$ of an hour. Very nice served hot as vegetables, or cold as a sauce. Sherbrooke, N. D.

KITTIE WILLIAMS.

APPLE RHUBARB JELLY:—Rhubarb makes good jelly used with apples. Cut the apples in any way, leaving peel and core if you like, and boil till soft; put them into a bag carefully and do not squeeze them; hang the bag over a jar for some hours until most of the juice is out. Boil the rhubarb in the same way until you have the juice, without squeezing, which add to the apple juice; boil together then for 25 minutes and the jelly will be pretty as well as very nice. Proportion as you please, using perhaps half or less rhubarb. Too much boiling ruins jelly. We have never tried rhubarb alone for jelly, but suppose it could be made in the same way as apple jelly. Apple jelly is much better if seasoned with lemon or any extract before it becomes firm.

CECILE I. BOUGHTON.

RHUBARB VINEGAR:—For five gallons take about 20 ordinary stalks of rhubarb; wash and crush it with a potato masher in the bottom of a strong cask; then add 5 gallons cold water; cover and stand aside twenty-four hours. Strain off and add 8 pounds of brown sugar; cupful of good yeast or one yeast cake dissolved in a cup of lukewarm water. Stir till the sugar is dissolved, then stand in a warm place over night. In the morning put in a 10 gallon cask; place where the temperature will not fall below 60°. In a month strain off the grounds; return to the cask again and let stand until it becomes vinegar; perhaps in two or three weeks.

Spearfish, S. D.

MISS LIZZIE REBBE.

RHUBARB JELLY:—Wash and cut the stalks into small pieces; cook to a pulp in just enough water to prevent burn-

ing; pour into a woolen jelly bag, pointed at the lower end, and hang up to drip. Measure the sugar and juice in the same cups you put the jelly in; 1 cup juice and 1 cup sugar will usually make 2 of jelly. Put the sugar where it will get hot, but not burn, while the juice boils 20 minutes; then add the sugar and boil; till when poured from a spoon it will break away in a solid sheet immediately. Pieplant, like fruits, is not always in the same condition, being more watery in wet weather, so if you depend entirely on timing it, it will not always be right. It is better to cook a small portion at a time, not over 3 cups in a dish, but you can use several small dishes at the same time, refilling without washing.

LEMON JELLY:—2 cups water; 1 cup white sugar; yolks of 3 eggs; 1 grated lemon; butter $\frac{1}{2}$ size of an egg; 2 large tablespoons cornstarch; boil from 15 to 20 minutes.

Merricourt, N. D.

MRS. R. W.

LEMON JELLY:—1 lemon, juice and rind; 1 cup sugar; 1 egg; beat, and set on stove to thicken.

Buffalo, Minn.

S. E. L.

SIBERIAN CRAB APPLE JELLY:—Take 1 peck of nice ripe crab apples and wash clean; put in a porcelain kettle; cover with water, let boil until tender; then put into a jelly bag and hang up to drain over night; do not squeeze the bag at all; next morning take $\frac{3}{4}$ of a pound of granulated sugar to 1 pint of juice, until the juice is all used; then let boil until you see that it jells; to ascertain this take a spoon and dip a little into a saucer; if it jells around the edges it is done; put it in glasses or jelly moulds; this will make nearly 1 gallon of jelly.

MATRON.

EGYPTIAN JELLY:—Soak 2 tablespoons gelatine in a little water for an hour; add $\frac{1}{2}$ cup sugar; whites of 2 eggs beaten stiff; and juice of 1 lemon. Bring this to a boil; let settle; strain; mold Whip $1\frac{1}{2}$ cups cream and flavor $\frac{1}{2}$ with almond and the other with lemon. Color both if you like. Dissolve nearly 2 tablespoons of isinglass in hot water, add $\frac{1}{2}$ of it to each kind of cream with a little sugar; beat well; mold each cream, then arrange in layers the jelly; cutting each to suit your fancy.

CECILE I. BOUGHTON.

CHOKE CHERREY JELLY:—Pick over the cherries and wash them; put them in a preserving kettle and to every 4 quarts of cherries allow 3 pints of water; boil slowly until soft; then

turn into a jelly bag to drip, being careful not to squeeze it, or the jelly will not be clear. Boil the juice 20 minutes; skim and measure and to every cup of juice add 1 cup of sugar. Boil until it jellies, which will sometimes take 30 minutes. Pour into tumblers and after 3 or 4 days cover with paper.

Ellendale, N. D.

MRS. W. D. C.

BANANA ICE CREAM:—3 beaten eggs; 2 cups sugar; 1 quart cream; 1 pint milk; freeze partly, then add $\frac{1}{2}$ dozen sliced bananas, and finish freezing.

Mazeppa, Minn.

ETHEL A. SEGAR.

SALT CODFISH RECIPES (TESTED).

CODFISH TOAST:—Shred the boneless fish in fine pieces; freshen it by soaking in cold water; drain, and mix with it a tablespoon of flour, half a teacup of sweet cream, two-thirds cup sweet milk, and one nicely beaten egg; season with pepper and let it scald slowly, stirring it carefully. Make a nice moist toast of stale bread, and lay it on the platter with the fish over it, and it is ready for the table, and is a fine dish.

BUTTERED COD FISH:—Shred fine and freshen sufficiently in cold water; drain well and stir in a spoonful of flour to absorb the remaining moisture. Have a piece of butter size of an egg, melted and hot; lay the fish in the butter, stirring it well a few minutes, then put it upon a platter, pepper and serve. Some prefer this to any other mode of preparation.

BAKED COD FISH:—Thoroughly freshen in cold water and pick fine; take 1 quart of the picked fish; 1 pint of bread crumbs; $\frac{1}{2}$ pint of cream; 4 ounces of butter; 1 teaspoon pepper. Put into a baking dish in layers, fish, pepper and then crumbs; over the top layer, which should be crumbs, spread the softened butter; pour the cream over the whole and bake in a nice hot oven half an hour. Milk may be used instead of cream.

COD FISH FRITTERS NO 1:—Take salt cod fish and soak over night; in the morning throw the water off, put on fresh and set it on the stove until it comes to a boil, but do not let it boil, as that will harden it; pick it very fine and season with pepper and mace, and perhaps a little salt; make a

batter of a pint of sweet milk and 3 eggs; stir in the fish and fry in hot grease. Any kind of cold fish makes nice fritters.

COD FISH FRITTERS NO 2:—Beat 4 eggs into a cup of milk; add a cup of salt cod fish; cook the same as for griddle cakes.

COD FISH BALLS:—Boil and mash white potatoes and keep warm; freshen the fish a little and pick up fine; add to the fish double the amount of potatoes; put in a little pork drippings and milk enough to soften; flour the hands and roll into balls, and fry in pork grease until quite brown.

SCRAMBLED COD FISH:—Beat 2 eggs with 1 cup of milk; stir in $\frac{1}{2}$ cup freshened fish; put into a buttered pan, and stir briskly while cooking; cook to the consistency of scrambled eggs.

COD FISH OMELET:—Beat up 3 eggs on a plate; add 3 ounces of freshened fish and a tablespoon of milk; stir all together, and cook as plain omelet.

BROILED COD FISH:—Freshen, and pull into strips; put them on a gridiron over a moderate fire; brown lightly; put a piece of butter on each strip and serve.

MRS. POLKA.



HOUSEHOLD REMEDIES AND RECEIPTS.

TO EXTERMINATE BED-BUGS, MOTHS, COCKROACHES, RED ANTS, ETC:—Bed-bugs, moths, and other insects may be easily exterminated by the free use of benzine. The pure benzine will not soil or injure mattresses or the upholstering of furniture, and may be freely applied; but care should be used not to apply it to painted or varnished woods. Naphtha is of the same nature as benzine, but much more powerful, and when it can be procured is to be preferred. Avoid the use of either benzine or naphtha near a flame, as they are exceedingly volatile. The best method of exterminating red ants, that are such a pest to many housekeepers, is to find the place where they enter the house, if possible, and track them to their nests, which, when found, deluge with boiling water, kerosene oil, or benzine; doing this frequently for a few days will exterminate the entire colony. Some persons have used the oil of pennyroyal with success.

TO REMOVE FRESH INK STAINS FROM CARPETS, ETC:—When ink has been spilled upon a carpet, apply as quickly as possible, and before it has time to become absorbed into the meshes, common table salt in sufficient large quantities to absorb the ink. Then sweep it up and apply a new supply of salt, continuing to do so until the salt applied is not soiled by the ink. To remove old or fresh ink stains from white material of any kind, apply oxalic acid, and rinse in warm water; if applied to colored goods it will remove not only the ink stains but other colors also. To remove fruit or tea stains from napkins or table linen, place the stained parts in an earthen bowl, and turn boiling water directly on them, letting them remain in the water until cold. Be sure the water is boiling, as simply hot water will set the stain in, instead of removing it.

TO PREVENT LAMP CHIMNEYS FROM CRACKING:—The following treatment will not only render lamp-chimneys, tumblers, and like articles more durable, but may be applied with advantage to crockery, stoneware, porcelain, etc.: The chimneys, tumblers, etc., are put into a pot filled with cold water, to which some common table salt has been added. The water is well boiled over a fire, and then allowed to cool slowly. When the articles are taken out and washed, they will be found to resist afterward any sudden changes of temperature. The process is simply one of annealing, and the

slower the cooling part of it is conducted the more effective will be the work.

HOW TO CLEAN LAMP BURNERS;—When lamp burners are gummed, and will not turn the wick up readily, boil them for two or three hours in strong soap suds. They will then turn the wick as readily as when new.

TO RENOVATE BLACK SILK:—Black silk is restored to its deep black color by sponging it with a strong decoction of cheap black tea. Turn the silk wrong side up, place a thin cloth over it, and smooth out with a moderately hot iron.

TO WASH BLACK LACE:—Put the lace in alcohol, using no water. Squeeze it out, but do not rub it at all. Change the alcohol until it looks clear. Make the last quantity of alcohol pretty blue from common washing bluing or indigo. Squeeze out the lace, fold several thicknesses of cloth on a table, and lay out the lace smoothly to dry, or pin it if necessary to keep it smooth. Do not iron it, but press it between heavy books or other weights when nearly dry.

SAND BAG FOR THE SICK ROOM:—One of the most convenient articles to be used in a sick room is a sandbag. Get some clean, fine sand, dry it thoroughly in a kettle on the stove, make a bag about eight inches square of flannel, fill with the dry sand, sew the opening carefully together, and cover the bag with cotton or linen cloth. This will prevent the sand from sifting out, and will also enable you to heat the bag quickly by placing it in the oven, or even on top of the stove. After once using this, you will never again attempt to warm the feet and hands of a sick person with a bottle of hot water or a brick. The sand holds the heat a long time, and the bag can be tucked up to the back without hurting the invalid. It is a good plan to make two or three of the bags, and keep them ready for use.

ANTIDOTES FOR POISONING:—If poison has been swallowed, try to produce vomiting immediately. This can be done at once by giving the patient a tumbler of lukewarm water containing a tablespoon of ground mustard. Common salt will sometimes answer the place of mustard, if that is not at hand; but the mustard is to be preferred. If the first is not effectual (although it generally is), take a second dose. When vomiting is difficult to accomplish, tickle the back of the throat with the finger, or with a feather, and repeat the

use of hot water. In all cases of poisoning, prompt action is very essential. Never wait to send for a physician before relieving the patient. All poisons should be properly labeled and kept under lock and key, apart from all other medicines; if this precaution were always taken, fewer deaths by accidental poisoning would occur. Matches should be kept out of the reach of young children, as the phosphorus contained in them is very poisonous.

ARSENIC:—If a person has been poisoned with arsenic, administer the mustard water until vomiting is produced; after freely vomiting, give the patient dialyzed iron—a tablespoonful every five minutes until six doses have been taken—or a teaspoonful of sulphur.

OXALIC ACID:—Oxalic acid resembles epsom salts, and is liable to be taken in place of the latter by mistake. The two can be easily distinguished from each other by touching a little to the tongue. Epsom salt has a very bitter taste, while oxalic acid is very sour. Give a full tablespoonful of either magnesia, pulverized chalk, carbonate of soda, or saleratus, dissolved in water. Use a stomach pump if one is to be obtained.

SUGAR OF LEAD:—For an alkaline poison, such as sugar of lead or acetate of lead, give the mustard emetic as above recommended, together with vinegar and water. This may sometimes be followed with benefit by a dose of either epsom or glauber salts.

STRYCHNINE:—Give to a person poisoned with strychnine an emetic of mustard and warm water, to be followed after vomiting freely by a drink of vinegar and sweet oil. Rich, sweet milk is also good instead of the latter.

CORROSIVE SUBLIMATE:—When poisoned with corrosive sublimate, give whites of eggs, milk, or oil, as much as the patient can take; then give the mustard water emetic, as previously recommended.

NITRATE OF SILVER:—When poisoned with nitrate of silver or lunar caustic, give a tablespoon of common salt in a large tumbler of water, to be followed by castor oil.

STRONG LYE:—When strong lye has been swallowed by mistake, as it sometimes is by children, give olive oil or vinegar, or a teacupful of thin, sweet cream. This will neutralize, in a great measure, the effect of the lye. By following it with a mustard emetic, the stomach will be relieved of its

contents, although the soap formed by the mingling of the oil and lye, or the acetate of potash by the vinegar and lye, will not materially injure the stomach.

POISONING BY AMMONIA:—Perhaps it is not generally known that water of ammonia or hartshorn, if taken in an undiluted state into the stomach, acts as a violent poison. When this accident happens, give vinegar instantly, mixed with a little water. This will neutralize the effect of the ammonia, since vinegar is an acid and ammonia is an alkali.

POISONING FROM MATCHES:—Children sometimes become poisoned by eating off the ends of matches, which are composed of very poisonous substances, the principal being phosphorus. Give an emetic of mustard and lukewarm water as quickly as possible, and send for a physician.

OPIUM, MORPHINE, LAUDANUM:—When a person has been poisoned by opium, morphine, laudanum, paregoric, nux vomica, aconite, belladonna, veratrum viride, or croton oil, give an emetic of ground mustard and water immediately, and continue till free vomiting is produced. Then follow with a drink of vinegar and sweet oil. If any of the above poisons produce drowsiness or numbness, rub the body and limbs and the soles of the feet with a stiff flesh brush or crash towel. Keep him in the open air, and walking if possible; dash water in his face, etc., to prevent him from sleeping. Strong coffee is said to counteract the effect of some of these poisons.

POISONING BY DOGWOOD, IVY, ETC.:—Bathe in salt and warm water, and afterwards apply a strong tea or decoction of witchhazel bark (Pond's Extract). When the feet and ankles are badly poisoned, as will sometimes be the case with farmers in working in the hay field, we have known great relief to follow covering them entirely for a few hours with freshly-turned soil, the soil seeming to counteract the effect of the poison in a remarkable degree.

CONVULSIONS:—If a child is taken with convulsions, put it instantly in a hot bath (88° to 110° Fah.) to relax the muscles. Be very careful that the water is not too hot. Apply cold water compresses to the head. In fits, loosen all clothing, rub the body and limbs, and give the patient plenty of fresh air.

WHEN BITTEN BY A DOG:—The first thing to do is to get rid of the poison before it passes into the system. This must be done by burning it out, or by a friend sucking it out, and immediately rejecting the blood taken into the mouth.

SUNSTROKE:—When a person is attacked with sunstroke, he must be carried into a cool place, and the temperature of the body reduced. This can best be done by undressing him, dashing cold water over him, and applying ice. Sunstroke may be often prevented by abstaining from the excessive use of cold water, wearing loose, light-fitting garments, and paying particular attention not to expose the head to the rays of the sun. If symptoms appear, drop every occupation and retire to the shade.

OATMEAL OR INDIAN MEAL GRUEL:—Mix one or two tablespoons of the meal smoothly in cold water; then stir it in one pint of boiling water, salted with a saltspoon of salt; boil slowly from one to two hours; sweeten afterward, if desired, to suit the taste.

BARLEY GRUEL:—Wash the barley, then put half a teacup in a quart of cold water, let it boil two or three hours. Strain, sweeten to the taste, and flavor with a little grated nutmeg. (Gruels require very thorough cooking).

THICKENED MILK:—Dissolve two tablespoons of flour in a teacup of cold water. Boil one quart of milk in a can within another vessel of water; add the flour and water while the milk is boiling, stir all the while, and boil about ten minutes. Remove it from the fire, flavor with a teaspoon of the essence of lemon or vanilla. Sweeten to the taste.

CHICKEN BROTH:—A chicken weighing two pounds will make a quart of broth. Cut the chicken to pieces and break all the bones; pour on a quart of cold water, let it simmer from half to three-quarters of an hour, or until the meat is separated from the bones; strain it and put in a tablespoon of barley which has been cooked in a little warm water, add a pinch of salt. Some like half a cup of wine added; in this case return it to the fire and let it simmer five minutes longer, taking care that it does not burn.

BARLEY WATER (for sick children):—Two tablespoons of pearl barley cleansed, two cups of boiling water, one pinch of salt, and two teaspoons of white sugar; soak the barley half an hour in a teacup of warm water, stir it without draining into the boiling water. Let it simmer for an hour, stirring often. Strain it before adding the sugar.

HOARSENESS:—The best remedy for hoarseness with which we are familiar, and also to relieve a cough caused by

an irritation in the throat, is to take a frequent dose of the following simple remedy: Add to good sharp cider vinegar a sufficient quantity of loaf sugar to make it, when dissolved, of the consistency of thin syrup; then sift in enough cayenne pepper to make it leave a burning sensation in the throat when used; take a small swallow to moisten the throat occasionally. Lemon juice may be used instead of vinegar.

WONDERFUL LINIMENT:—Two ounces of oil of spike, 2 of organum, 2 of hemlock, 2 of wormwood, 4 of sweet oil, 2 of spts. ammonia, 2 gum camphor, 2 of spt. turpentine, and one quart of pure cider brandy; mix well together and bottle tight.

This liniment is excellent for sprains, bruises, lameness, etc., etc., in horses. Omit the turpentine and you have one of the best liniments ever made for human ails, such as rheumatism, sprains, etc., whenever an outward application is required.

ICE HOUSE PLAN.

The illustrations and following description is from the Hand Book of Builder's Estimates, published by the Co-operative Building Plan Asso. Architects, No. 63 Broadway, New York:

The foundation of this combined ice house and cold room should be started sufficiently deep to avoid the action of the frost; may be made of either brick or stone and should be carried up to the under side of the sill. The sill is 4x8-inch yellow pine, and should be set in cement weathered. Upon the sill rests the 3x4-inch hemlock studding and 4x6-inch hemlock corner posts. The lower floor joists of the ice chamber also rest upon the sill and should be spiked to the studding, which is to be set 12 inches on centres. The upper floor joists are to be carried on a heavy girt, 2x6-inches, laid on top of the furring strips, which form the air passage.

The entire exterior walls to be sheathed on the outside with $\frac{3}{4}$ -inch hemlock sheathing, laid horizontally, covered with rosin-sized sheathing paper, well tacked on and finished with clapboards or novelty siding, with bands, casings and mouldings. All to be of good quality white pine free from defects. The walls to be sheathed inside with matched $\frac{3}{4}$ -inch hemlock, laid diagonally. The air space around the ice chamber is made by nailing 2x2-inch furring strips against the inner sheathing and directly over studs, and then covering with 1 $\frac{1}{2}$ -inch yellow pine tongued and grooved boards laid closely.

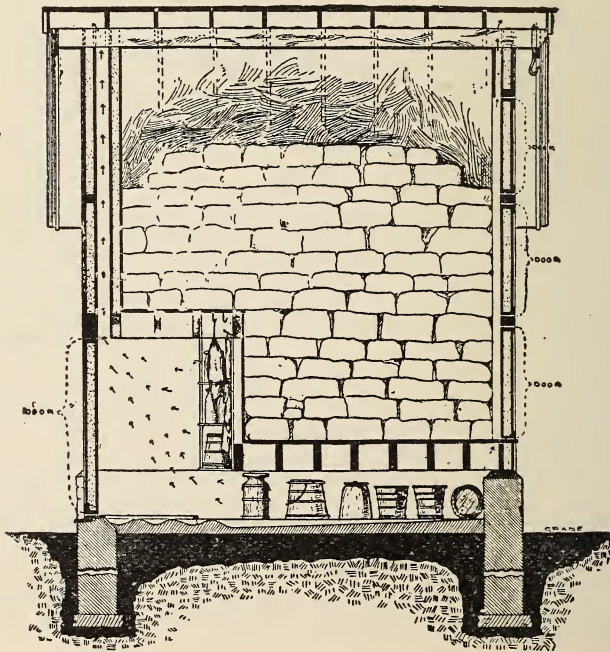
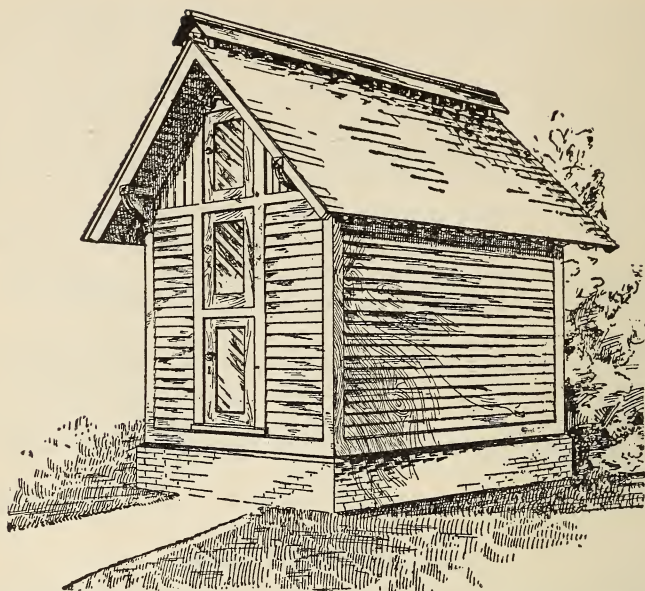
The space between outer and inner sheathing to be filled in with mineral wool or some good non-conductor. The rafters to be ceiled on the under side, and the space between rafters left open at the eaves, to admit a free passage of air through and out at the ventilator.

The doors to be constructed in the same manner as the walls, to have beveled edges and to be hung on strong hinges, fastened with hasps and padlocks.

The floor above the high part of the cold room to be covered with any suitable and durable material, and carried up back of inner lining of the ice chamber, and made perfectly water-tight to avoid dripping.

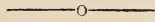
The lower floor of ice chamber is made of 2-inch planks, 6 inches wide, laid about a half inch apart, so as to allow the water and cold air to descend to the cold chamber. As cold air always has a downward tendency, by this means the cold chamber gets the full benefit of the ice used, and is further assisted by the ventilation of the chamber, which allows the upper and warmer air to escape. The water running in the gutters on the cold room floor (so arranged as to make water traverse the distance several times before leaving the building) helps to reduce the temperature.

The floor of entire cold chamber to be made concrete, covered with a coating of cement, made smooth and so arranged as to have the water run in the direction of the arrows and discharge through trapped pipe to outside of building. Lay a wooden grating where necessary to walk upon.

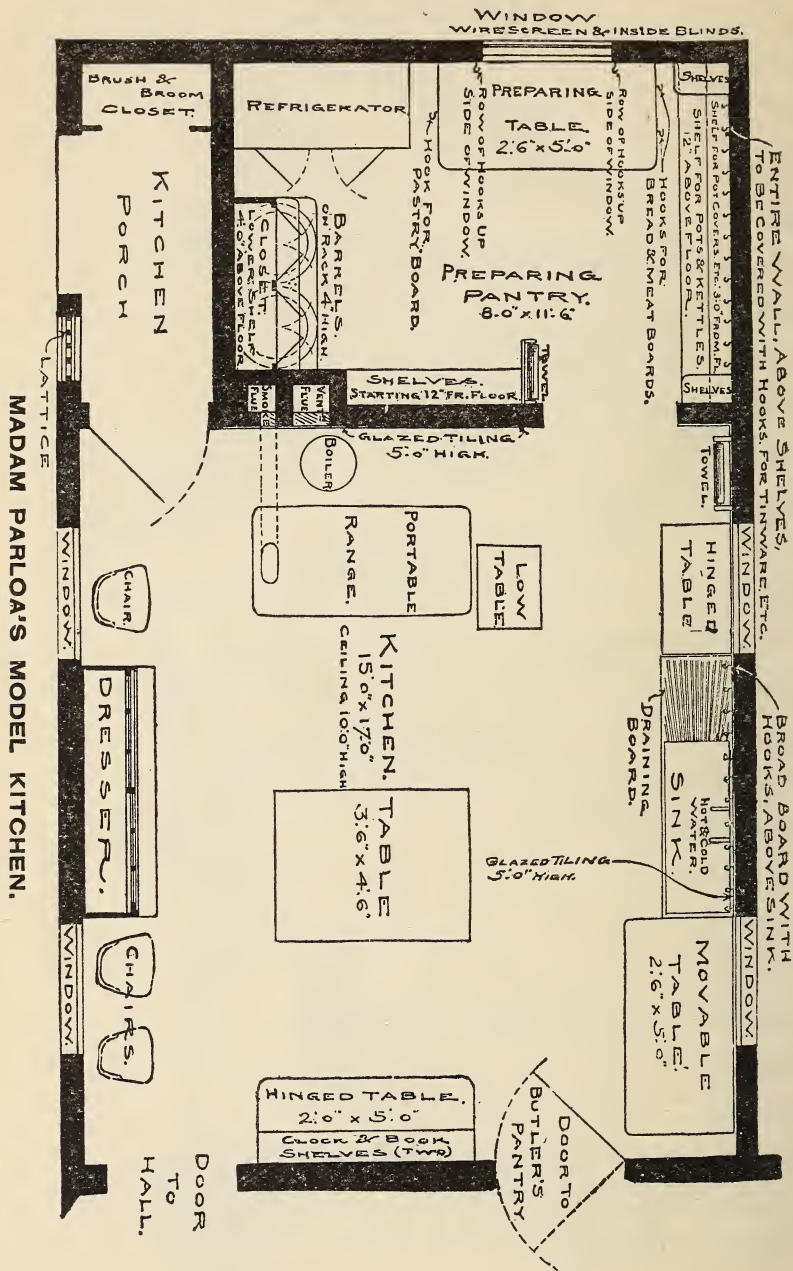


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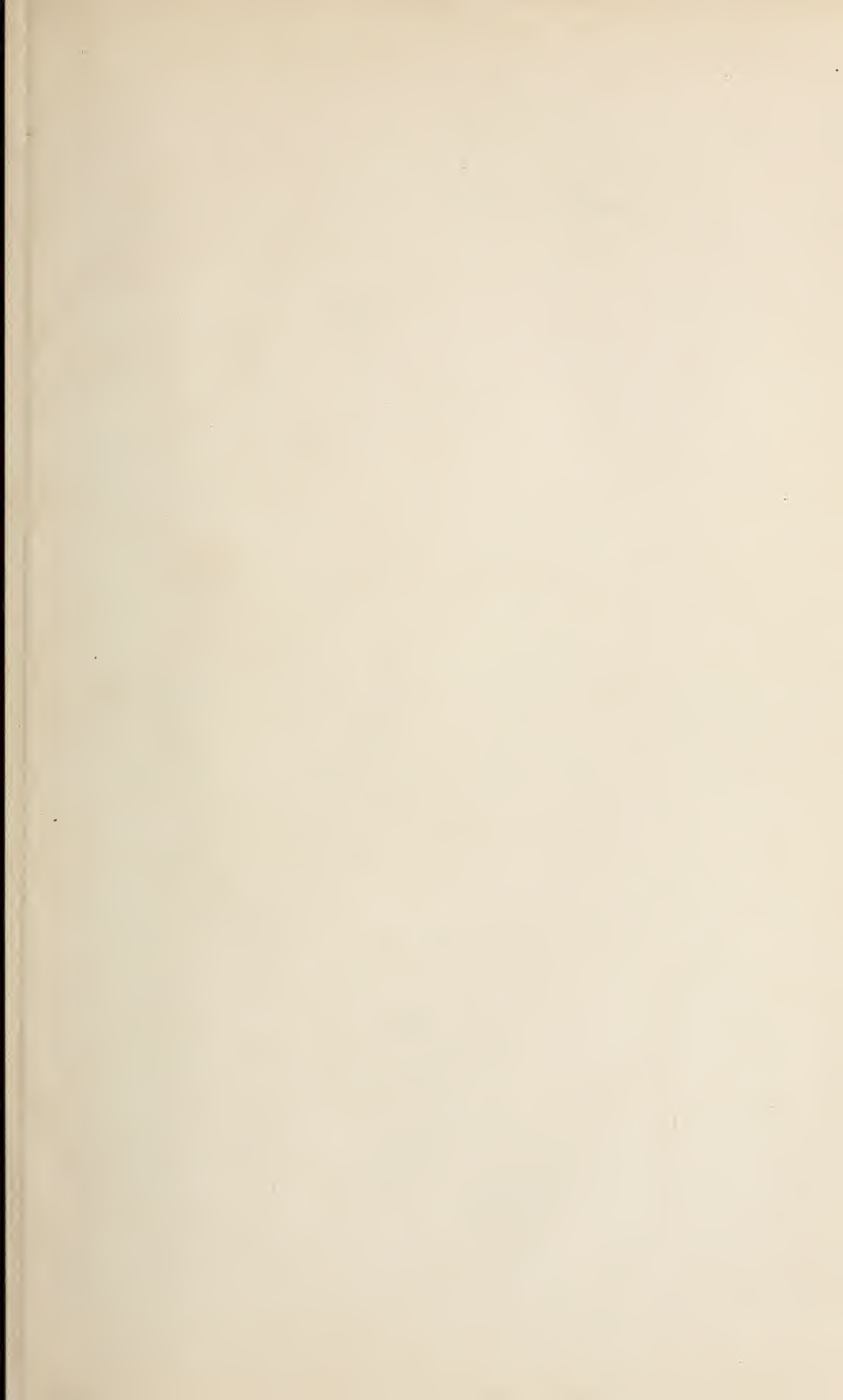
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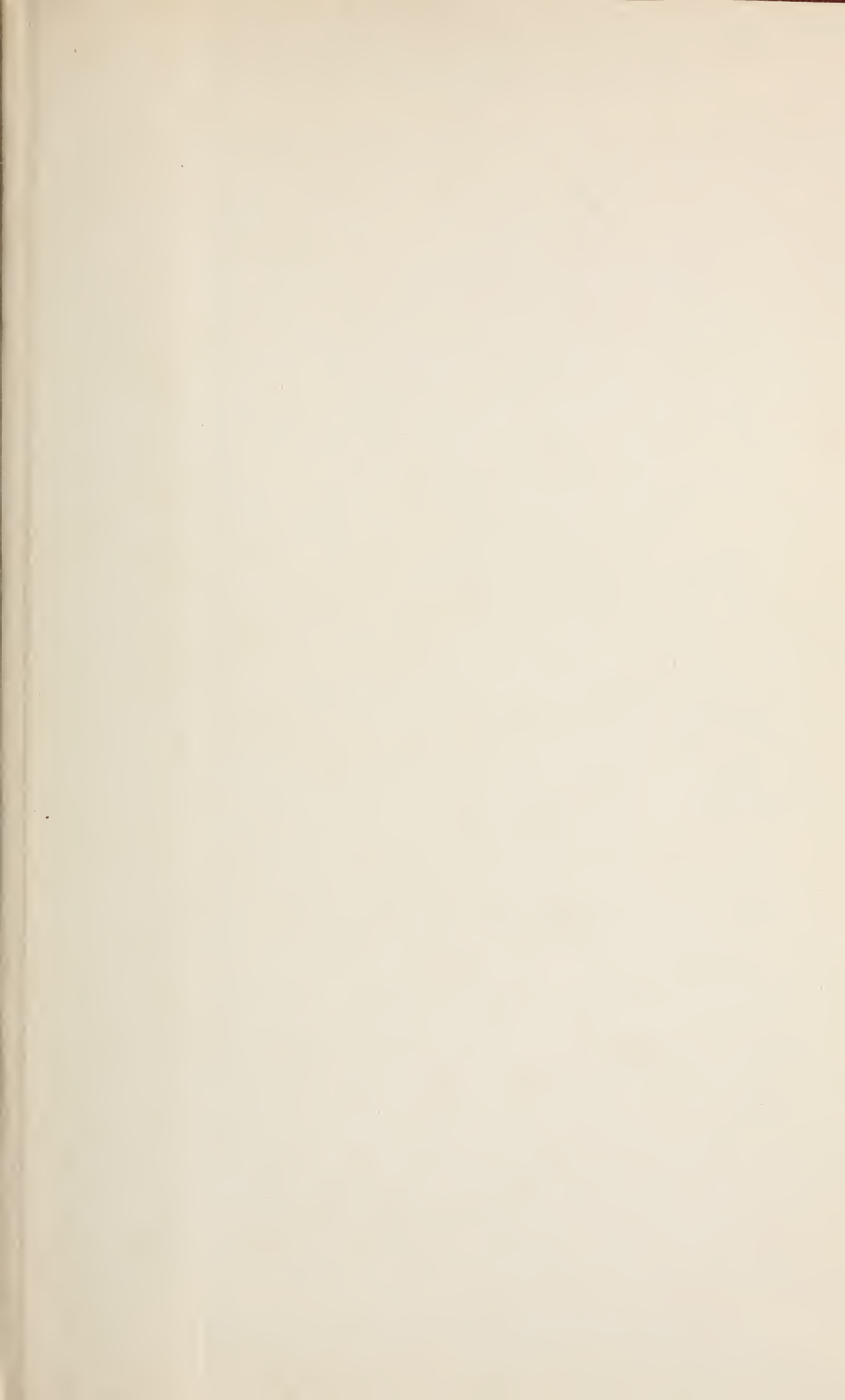
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