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TESTIMONIALS

Zanesville, Ohio.
DEAR MRS. SANNER:—Yours is certainly a square deal. Not only does our church appreciate the opportunity of securing your book of Dainties and your more than generous terms to us, but our merchants on securing their gift of a book expressed themselves as perfectly satisfied. You have certainly fulfilled all our expectations in the book.

MRS. I. L. PUGH,
 Acting Prest. Ladies' Aid.

Newark, Ohio.
DEAR SISTER LODGES:—I want to state that you will find this cook book a dandy money maker. Mrs. Sanner is a Lady Maccabee as I am myself. I find her book proves satisfactory from start to finish. I remain yours fraternally.

MRS. FRANK M. HOWARD,
 Grand Organizer and Inspector of the
 G. I. A. to B. of L. E., Div. 41.

Newark, Ohio.
 Everybody pleased with the books.
 ETTA DUTTON,
 Massillon, Ohio.

Warren, Ohio, Sept., 1905.
 My nephew, Louis Mahon, 11 years of age, sold thirty-five of your cook books in one day, clearing for our society \$8.75. We are certainly pleased with your gift to us.

MRS. MAHON,
 Fostoria, Ohio, Nov. 9, 1906.

DEAR MRS. SANNER:—In behalf of our C. E. Society, I want to express our thanks to you for your gift to us of 500 books—Dainties. I have sold many books and would heartily recommend the work as a ready money maker for any society who wishes to earn \$125.00 in a short time clear of expenses and work. Thanking you again.

ROZALBA ZEICHEL,
 (Pastor's daughter.)
 Can make money readily. Sold \$3.00 worth myself in half an hour. Books are even better than we expected. Can recommend heartily.

MRS. A. C. JONES,
 Prest. St. Peter's Guild, Delaware, O.
 A dandy book. C. H. CASS,
 ELDRIDGE & HIGGINS, Mgrs.,
 Lancaster, Ohio.

POPULAR DAINTIES

Lancaster, Ohio, Dec. 22, 1906.
 I am Lady Commander of Lady Maccabees and I highly recommend Mrs. Sanner as a lady of her word. You will find her lovely to work with, and I would gladly recommend any order of the Lady Maccabees to take up this book.

MRS. ROY CAMPBELL, L. C.

Xenia, Ohio, Jan. 7, 1907.
DEAR MRS. SANNER:—When you came (we feared it was too good to be true) to us with your offer, we hesitated a little, feeling there might be a "catch." We have received books and find them both good and true. The books are fine.

MRS. O. H. VORIS.

Cambridge, O., Dec. 21, 1906.
DEAR MRS. SANNER:—Books came yesterday. Am collecting today. Everybody is much pleased with their ads and the book. I have sold several books already.

MRS. CHAS. RAINEY.

DEAR MRS. SANNER:—The books came this week and are all right, and every one is pleased with them. We have sold a great many already. Have no trouble at all.

MRS. EARLE,
 333 N. Main St., Kenton, Ohio.

201 Olney Ave., Marion, Ohio.
MRS. SANNER, DEAR MADAME:—In behalf of Wesley Methodist church I am glad to say our church have received "Dainties" as per contract, and that we find them satisfactory.

C. E. ROWLEY, Pastor.

DEAR MRS. SANNER:—We consider this book one of unusual merit and feel ourselves fortunate to secure it. They are selling rapidly. We wish to thank you for the books and can recommend them to any society that needs to earn money.

MRS. O. J. ELLIOT,
 Pres. W. H. M. S., Wesley Ch.,
 Marion, Ohio.

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"POPULAR DAINTIES."

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THE AUTHOR.

"O! Green and Glorious, Oh! Herbaceous Meal
 'Twould tempt the dying Anchorite to eat;
 Back to the world he's turn his fleeting soul
 And plunge his fingers in the salad bowl."

EGG LILLIES.

Place one egg for each lily in cold water, boil 10 minutes, drop into cold water, shell and while still warm cut, with silver knife, in strips from small end nearly to base, very carefully lay back the petals on a heart of bleached lettuce; remove yolks and rub them with spoonful of butter, 1 vinegar, a little mustard, salt and paprika, form cone shaped ball and place on petals, sprinkle tiny bits of parsley over balls, two or three stuffed olives, carry out the idea of buds, serve on cut glass dishes to give water effect. With care this is not hard to make and its beauty repays all trouble it has cost.

EGYPTIAN LOTUS.

Place eggs in cold water, boil 10 minutes, drop into cold water, shall and lay in warm water, if they become cold petals will break. Cut eggs through the whites from small end to nearly based forming 7 petals, lay back carefully placing on nest of bleached lettuce hearts. Do this to prevent handling again; remove yolks, and with a dainty bit of cloth and cold water rub off any bit of yolk which may adhere to white petals. Mash the yolks with spoonful of butter and one cooked red beet, salt, and a tiny spoon of caviar, a dash of mustard and pepper, form into balls, flatten and lay on white petals, mark with a fork by pressing around edge of ball (as you do pie crust) prick holes in center of ball leaving it slightly roughened. For buds, press a ball size of pecan between two long stemmed water cress leaves, and twisting stems, lay on lettuce with lillies. Serve with mayonaise.

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FRUIT SALAD, NO. 4.

Sliced bananas, sliced oranges placed on lettuce leaves, one half cup sugar, juice of 1 lemon poured over all.

PEACH SALAD.

Pare and carefully cut in half large yellow peaches, prepare two halves for each individual plate, drop halves into ice water to chill and prevent turning brown; chop one-half cup mixed nuts, one-half cup fresh or candied cherries, mix with mayonaise, fill peaches which have been placed on delicately bleached lettuce hearts; place a puff of thick whipped cream on top, and serve very cold, two halves to each plate.

PEACH SALAD, NO. 2.

Cut firm peaches into strips, chill, mix with 1 pint of strawberries, cut, not mash, into small pieces, mixed with one finely minced pepper. Serve with mayonaise on lettuce hearts.

STRAWBERRY SALAD.

Chill firm, ripe berries, prepare a bed of crisp water cress, chop 1 sweet pepper, sprinkle on cress, place chilled berries on the center of cress and peppers, put a heaping spoonful of mayonaise on each plate, then a large puff of whipped cream with one large strawberry in the center. Not only beautiful, but a very palatable dish.

SWEET PEPPER SALAD.

Chop 6 peppers without seeds, stalk celery, 1 onion, 1 teaspoonful salt, mix with mayonaise and place in a mound on bed of lettuce leaves; garnish with eggs, hard boiled.

SWEET PEPPER SALAD.

Chop four peppers and one cup cold, boiled beets separately, chill, mix lightly, make bed of endive, fill with peppers and beets make border of stuffed eggs, cutting eggs so that they will stand on end. Mix chopped parsley with butter and salt with dash cayenne pepper with egg yolks, form ball and fill whites. Place generous fluffs of whipped cream, whipped with mayonaise, (made thick enough to stand up) over salad. One fluff for each person.

SWEET PEPPER SALAD.

Chop four peppers, 1 onion, and mix with sliced cucumbers which have stood in cold salt water one hour, sprinkle with a dash of black pepper. Serve with white French sauce.

PEPPER LILIES.

Cut sweet peppers in petal shaped points leaving them joined at the stem end, remove pulp and seeds, make a ball of cottage cheese into which has been mixed the tips of peppers finely minced and one-fourth cup cream, rice, yolks of hard boiled eggs and sprinkle over cheese ball, press peppers petals gently but not very closely to side of ball set on bleached lettuce hearts.

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SWEET PEPPER SALAD.

Slice sweet green peppers and firm ripe tomatoes with one thinly sliced onion into a bed of lettuce or water cress. Mayonnaise No. 1.

CUCUMBER SALAD.

Cucumbers sliced thin, cover with water in which has been placed one teaspoon salt and one-half soda. Stand one hour, drain, rinse, slice one onion thin, mix with cucumber, dressing, one cup thick, sour cream, one-fourth cup vinegar, dash of pepper; pour over salad; sprinkle with minced parsley; set on ice, Serve on lettuce hearts.

CUCUMBER SALAD.

Chop fine, 4 fresh cucumbers, stand one hour in salt ice water, drain, mix one-half cup chopped parsley and one chopped onion. Serve with white French sauce on lettuce leaves.

CUCUMBER CANOES.

Cut fresh cucumbers in half lengthwise, scoop out the inside carefully as near skin as you can and leave a neat firm boat, put boats on the ice. Chop cucumber meat and soak one hour in salted ice water, drain dry, mix with cup of chopped, mixed nuts, and two spoons minced parsley, 1 spoon grated onion, mix with mayonnaise, fill boats, lay in bed of nasturtium flowers and leaves and serve very cold.

CUCUMBER SALAD.

Sliced cucumbers soaked in salt ice water one hour, drain, pepper and mix with sliced tomatoes. Serve with white French sauce and little grated onion.

HEAVENLY HASH.

Slice 6 oranges, 1 pineapple, six bananas. Lay bananas in bowl, sprinkle over with sugar and nuts; layer of oranges, sugar and nuts; layer of pineapple, sugar and nuts; layer of oranges and strawberries mixed lightly. Cover with whipped cream; garnish with candied cherries; set on ice.

CRESS SALAD, NO. 1.

Chop 1 bunch of cress, 1 stalk of celery, 1 onion, mix with mayonnaise; place in mound on lettuce leaves, sprinkle chopped nuts over top.

CRESS SALAD, NO. 2.

Fill salad platter with crisp cress, chop 1 onion, 2 green peppers, 4 hard boiled eggs, mix with mayonnaise, lay in little mounds on cress.

CELERY SALAD.

Stand 1 pint of cherries with stems on, in strong salt water on ice over night, rinse off salt water with ice water, lay in lettuce hearts. Serve with mayonnaise. Eat from stem dipping cherries into dressing.

"CANTALOUPE LA BELLE."

Cut a slice from end of cantaloup, scoop out seeds, fill with minced pineapple and 12 large plums cut in dice, well sweetened and chilled. This will fill 6 cantaloups. For contrasting color scheme arrange three cress leaves to form shamrock in center of each. Set on ice four or five hours. The juices of fruit will fully permeate the cantaloup and taken all in all you will find it a salad that will be a delight, and will bear repeating.

CHEESE PASTEL SALAD.

Border cut-glass dish with blanched curly lettuce. Divide cottage cheese into 4 parts, to 1 cup, add $\frac{3}{4}$ cup blanched nuts; place ball in center of dish, sprinkle with nuts. Rub yolks of 3 hard boiled eggs into another portion of cheese, 1 bunch of minced parsley and a few chopped shallots into the third. Form small balls and place alternately around center mound, mix with fourth portion 1 mashed sweet red pepper and 1 large spoon pink salmon, form long rolls and lay in lettuce border. Dainty and appetizing.

CANTALOUPE CERISE.

Scoop centers from cantaloups and fill with ripe red raspberries sweetened. The juice of one orange and a heaping spoon of whipped cream with three candied cherries dropped on cream, chill.

CANTALOUPE "SALADE ROYALE."

Cut small cantaloup in half, remove seeds, set on ice until thoroughly chilled; scald, not cook, 3 large red plums for each half of cantaloup, 1 cup sugar, $\frac{1}{4}$ cup water for plums, cool plums and fill the cantaloup with fruit and 1 spoon syrup. Put a spoonful of mayonaise dressing (in which there are a few minced nasturtium seed pods) on each center. Be careful not to hide the plums with mayonaise. Sprinkle minced water cress over the centers, set on large chop plate, scatter tender leaves, buds and blossom of nasturtiums between and around cantaloups, makes a beautiful salad, almost too pretty to eat.

CHEESE SALAD, NO. 1.

Grate $\frac{1}{2}$ pound cheese, mix with the yolks of 3 hard boiled eggs. Roll mashed potato and minced hickory nuts into balls the size of English walnut; place balls on lettuce leaf, sprinkle cheese and egg around in a little circle; cover potato ball with mayonaise dressing. Sprinkle parsley over all.

CHEESE SALAD, NO. 2.

Grate $\frac{1}{4}$ pound cheese, slice 4 eggs; mash yolks with cheese mixed with English walnuts, paprika and 1 stalk chopped celery, add salt; make bed of endive on salad platter, mix cheese, nuts and celery with mayonaise dressing, lay in a mound on endive, border with whites of eggs cut into rings, place an olive in each ring.

COTTAGE CHEESE SALAD, NO. 1.

To a pint of cottage cheese seasoned with salt and cream, add 1 cup chopped nuts of any variety you wish, season highly with cayenne pepper, place on individual plates on which you have made a little bed of water cress or lettuce. Make cheese balls the size of English walnut, press a half nut meat on top of each ball, use whipped cream as a garnish placing fluffy ring of cream around cheese ball; sprinkle with chopped parsley. A pretty dish and a delicious salad.

COTTAGE CHEESE SALAD, NO. 2.

One pint cottage cheese, 1 cup chopped olives and celery mixed, 6 drops onion juice, paprika and salt to taste, 1 teaspoon mustard, mix thoroughly, form into balls, roll in chopped parsley. Slice 4 eggs and lay eggs in wreath on lettuce, put cone of cheese in center, serve with mayonaise dressing.

COTTAGE CHEESE SALAD, NO. 3.

Mince 1 can shrimps with 1 pint cheese, dash salt and paprika, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon mustard, 6 drops tobasco sauce, chop three stalks celery, mix with one cup chopped red beets; lay celery and beets on leaf of lettuce, put ball of cheese and shrimps in the center.

TOMATO ASPIC.

Boil two carrots in a granite pan with one quart of tomatoes juice, 1 sliced onion and one red pepper till carrot is tender, strain. Have dissolved $\frac{1}{2}$ box gelatine in 1 cup hot water, put this with strained juice of tomato, allow to stand until it begins to show signs of "setting," then pour 1 spoonful into cup mould, place in a blanched nut meat; add more juice, a stuffed olive cut in half, more juice and several nuts. Fill to the top of the cup with juice and set on the ice to harden.

Arrange water cress or lettuce leaves on plates. Turn jelly out of mould and serve with mayonaise. Just as good as it looks.

ASPIC JELLY.

Mince 1 stalk celery, 1 onion, 10 pepper corns, 1 clove garlic, $\frac{1}{2}$ lemon rind, 4 cloves, 6 sprigs parsley; add 1 quart veal stock, $\frac{1}{2}$ cup vinegar, boil slowly $\frac{1}{2}$ hour, strain, add 1 box Cox's gelatine previously dissolved in cold water, bring to a boil, beat whites of two eggs with broken shells, whisk into liquor, bring to a boil, set off stove for a few minutes, filter through thick cloth, put in mould. It is ready to use as soon as set. Serve to garnish salads, or as a salad on lettuce or cress.

NORMANDY SALAD.

Stew 1 pint fresh green peas, season with butter, pepper and salt while cooking. Be careful and not scorch, but cook until there is a little juice left in the pan. Mix with peas 1 cup hickory nut meats, $\frac{1}{2}$ cup capers, dash of paprika.

Serve in lettuce leaves with mayonaise.

PEA SALAD.

One can French peas, 1 cup peanuts with husk removed and chopped fine; place in mashed potato nests and cover with mayonaise dressing. Place on cress leaves.

LIMA BEAN SALAD.

Boil till tender 1 tea cup beans; when cold add three diced potatoes, 1 large stalk celery chopped fine; cover with mayonaise dressing, set on ice. Garnish with parsley.

TOMATO SALAD, NO. 1.

Cut a slice from stem end of smooth, firm tomato, scoop out center, rejecting seeds, mix the meaty part of tomato with finely minced cucumber which has stood in strong salt water and is thoroughly chilled, season with pepper, six drops of onion juice, a pinch of celery seed, fill tomato shells, placing on top a spoonful of thick mayonaise, sprinkle minced parsley over all.

TOMATO SALAD, NO. 2.

Cut the tops of large firm tomatoes, scoop out the center, fill with chopped sweet peppers and whipped cream with a dash of sugar.

TOMATO SALAD, NO. 3.

Scoop out centers and fill with ripe strawberries well peppered with black pepper, a dash of paprika and a generous sprinkling of sugar. Finish with a mound of whipped cream.

TOMATO SALAD, NO. 4.

Scoop out centers, select the coral from can of lobster and mince with one green, sweet pepper, mix with the meaty part of the tomato, rejecting the seeds, add salt and paprika, a spoonful of minced parsley, fill shells, put thick mayonaise on top, garnish with a sprig of parsley, set on lettuce leaves.

TOMATO SALAD, NO. 5.

Scoop out the center, to one cup of cottage cheese add 1 sweet red pepper minced with one sprig of parsley, $\frac{1}{2}$ cup of thick, whipped cream, fill tomatoes lightly, set on ice. Serve in wreath of water cress with parsley garnish.

TOMATO SALAD, NO. 6.

Scoop out tomato centers, cook one cup of diced carrots with 1 minced onion and 1 celery stalk, salt and a generous dash of paprika. Pick out carrot dice and mix with one cup of French peas which have been cooked separately in rich white cream dressing, chop the whites of 4 hard boiled eggs, rice the yolks, make a wreath of water cress on which first place the whites, sprinkling the riced yolks all over, set tomatoes in center.

STUFFED TOMATO SALAD.

Scoop out the seeds after cutting slice off the top of firm ripe tomato, chop one onion, one stalk celery, 1 hard boiled egg, mix with mayonaise dressing, fill tomatoes. Set each tomato in center of sliced green pepper, which makes a pretty scalloped ring. Place slice of hard boiled egg on top. Serve cold.

ORANGE SALAD.

Arrange three quarter orange shells on lettuce leaves. Nasturtium leaves, with stems and buds or cress. Fill shells with the pulp of oranges, mixed with pineapple, Malaga grapes (seeded) chopped nuts and candied cherries. Sweeten to taste. Serve with whipped cream puffs on top of each with chopped nuts sprinkled over all.

LA PIQUANT STRAWBERRIES.

Place large ripe berries in cut glass compotes, sprinkle finely minced parsley and a very generous shake of black pepper over them. Add a sprinkling of sugar and a mound of whipped cream, a piquant and delightful surprise in strawberries.

ORANGE DE MENTHE.

Cut a slice from the tops of seedless oranges, remove the pulp, picking out white membrane, add to the pulp 10 pickled walnut meats, 25 salted almonds, 10 tiny red peppers chopped fine, 1 teaspoon liquor from cream de menthe cherries, and three cherries to each orange cup, fill the shells and place a spoonful of whipped cream on the top. Garnish with crystalized mint leaf. Sweeten the filling slightly, if desired, or, if served with game course, use salt and no sugar, one small tablespoon of salt to 12 oranges.

ORANGE BASKETS.

Cut out piece of each side of orange cup leaving strip for handle over the top, take out the pulp, mix with chopped pineapple, a sprinkling of blanched almonds, 3 candied cherries to each orange, sweeten to taste, fill shells, put on spoonful whipped cream, pierce a hole through the handle and run stems of two or three violets with a small spray of fern through each handle.

FRUIT SALAD, NO. 1.

One box Cox's gelatine dissolved in 1 cup hot water. When nearly cold add one cup granulated sugar and one cup cold water; cut three oranges in small pieces, one pineapple cut in dice, three sliced bananas, one-fourth pound candied cherries, one-fourth pound blanched almonds; place on ice 'til firm; turn out of mould on large dish, and serve in blocks at table with spoonful of heavy whipped cream.

By taking care to put a little of the gelatine into mould, and distribute the fruit artistically, alternating gelatine and fruit, you can have a beautiful as well as a palatable dish.

FRUIT SALAD, NO. 2.

Slice 1 orange, 2 bananas, add 1 pint strawberries, cup sugar, place on lettuce leaves. Serve with puffs of whipped cream with chopped nuts sprinkled over top.

FRUIT SALAD, NO. 3.

One pineapple cut in dice, 1 quart strawberries, 6 ripe peaches cut small, one-fourth pound candied ginger, cup sugar. Serve with whipped cream.

TOMATO SALAD.

Rub a clove of garlic until it is crushed around the inside of your salad bowl, slice in bowl 6 firm ripe tomatoes, pour over them $\frac{1}{4}$ cup of vinegar, in which has been blended table-spoon of sugar, two table spoons of olive oil, a strong dash of cayenne pepper, and a generous pinch of salt. Have vinegar cold, pour over and set on ice.

TOMATO PETS.

Cut off top slice of tomato, scoop out the center, chop fine white meat of chicken, rub with $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ tea-spoon celery seed, dash salt and paprika, yolks of 4 hard boiled eggs. Mix with mayonaise dressing, fill tomatoes, and sprinkle chopped parsley over the top. Serve in lettuce leaves; garnish with white of eggs cut in rings with olive in center.

TOMATO NUTS.

Scoop seeds out of ripe tomatoes, chop one cup of mixed nuts and mix with cream dressing, fill tomatoes; put one shrimp on each tomato with spoon of mayonaise.

Serve on a little ring of chopped cress, green pepper and onions.

TOMATO SALAD.

Strain one can of tomatoes. Be careful and have no seeds. Boil in granite pan one carrot, one sliced onion, one stalk celery in juice of tomato, strain carefully through several folds of cheese-cloth. Dissolve one box Cox's gelatine in one cup boiling water. When dissolved add strained juice of tomatoes, etc. When nearly cold and growing stiff, place a spoonful in mould, drop in three nut meats, a couple spoons of jelly, two or three white or green grapes, small pieces of sliced orange, more nuts and more jelly until each mould is filled. Set on ice and serve on nest of lettuce hearts, one mould of jelly to each person, serve with a candied orange straw on each plate. A beautiful salad.

STUFFED TOMATO SALAD.

Mince 4 hard boiled eggs and two chicken livers, season with salt and paprika, 5 drops onion juice, 5 drops tobasco sauce, 1 chopped sweet pepper; mix and fill large, firm, ripe tomato out of which centers have been cut; set on ice. Serve with French White Sauce on water cress.

TOMATO SWEETBREADS.

Scoop centers out of tomatoes, set on ice. Have prepared one pint of creamed sweetbreads cold. Just before serving, fill the tomatoes with sweetbreads, sprinkle over the top riced hard boiled egg-yolks (pressed through a potato ricer) with a bit of chopped parsley over all. Place on lettuce hearts and serve surrounded by egg whites with a cone of apple jelly in center of the ring. Serve with Mayonaise.

CHICKEN LIVER SALAD.

Boil livers in salted and peppered water till tender, just enough water to keep from burning at the last, when tender, cool,

cut—don't chop—into small pieces. Mince three slices of **bacon** fine, fry crisp, mix with liver cubes and the juice of one lemon. Twenty stuffed olives cut carefully in halves, add 10 English walnuts. (Mayonaise dressing No. 1.) Place salad on nest of lettuce or cress. Last of all sprinkle with minced parsley.

DANDELION SALAD.

In the spring time every household should have this salad at least once a day.

Cook tender in salt water. Cut up fine with butter, pepper and salt, serve with hard boiled eggs sliced over salad with lemon juice or vinegar.

CHICKEN SALAD.

Boil chicken tender, cut into small pieces with scissors, add four hard boiled eggs chopped, one tea cup celery cut (not chopped) fine; one-half cup each blanched almonds and filberts chopped. Serve cold and mix thoroughly with salad dressing No. 2. Sprigs of parsley as border around salad bowl.

CHICKEN WIGGLE.

Scrape all bits of chicken off bones, mince very fine, add 1 cup of peas, $\frac{1}{2}$ cup chopped peanuts (blanched), 1 cup white cream dressing. Serve with lettuce leaves and sprinkle parsley over all. Put sliced egg in the center of wiggle.

PEANUT SALAD.

Chop cup of blanched peanuts, mix with cup of cold mashed peas—1 teaspoon mustard—dash salt and paprika, roll in riced egg yolk and chopped parsley. Serve with water cress or lettuce with mayonaise.

POTATO SALAD.

Six cold boiled potatoes, 3 hard-boiled eggs, 1 sliced onion, 1 stalk chopped celery. Mix with Mayonaise No. 1.

POTATO SALAD.

One pint of cold creamed mashed potatoes, chop 1 onion, 1 red pepper (without seeds), mix with potato, form balls, cut green sweet peppers into rings, take out seeds and place a potato ball in each pepper ring and serve with mayonaise.

POTATO SALAD.

Cut 6 boiled potatoes into dice, chop one large sweet onion fine, salt and pepper to taste, mix well with potato. Make dressing of one cup sweet thick cream into which stir the juice of two lemons, beating rapidly; add 1 teaspoon mustard rubbed smooth into one tablespoon sugar and $\frac{1}{2}$ teaspoon celery seed.

POTATO SALAD.

Six sliced cold boiled potatoes, 1 chopped onion, 2 chopped sweet peppers without seeds, salt and cayenne pepper to taste; mix with White Cream Dressing No. 1, garnish with sliced eggs and sprigs of parsley for border.

POTATO SALAD.

Dice 6 cold boiled potatoes, chop fine 6 slices of cold, crisp

bacon, 1 grated onion, 1 large sweet pickle chopped fine; mix with White Cream Dressing. Serve with water cress border on large salad platter.

POTATO SALAD—WITH CHEESE.

Mash 4 large potatoes, salt to taste, beat in $\frac{1}{4}$ cup rich, sweet cream, 1 spoon butter; when cold stir in $\frac{1}{4}$ cup grated cheese, dash paprika, juice of 1 onion; form balls and roll in chopped parsley. Serve on lettuce leaves with Cream Dressing in which one slice of minced bacon has been mixed.

SWEET POTATO SALAD.

Four diced sweet potatoes, 1 cup chopped peanuts, 1 grated onion, 1 cup Cream Sauce No. 1. Serve on lettuce.

EGG SALAD.

Six hard boiled eggs, chilled, chop not too fine, mix $\frac{1}{2}$ bottle capers, a dash of cayenne pepper, salt to taste, toss lightly with White Cream Sauce, sprinkle with parsley. Serve on lettuce hearts.

EGG SALAD.

Chop 6 hard boiled eggs, mix with one cup of cottage cheese, lightly sprinkle with parsley. Serve with White Cream Sauce on bed of lettuce leaves, good dash of paprika over all.

EGG SALAD.

Cut 6 hard boiled eggs in slices, cut up and wilt one head of lettuce with $\frac{1}{4}$ cup each hot vinegar and bacon fat in which 4 slices of bacon have been crisped, chop bacon fine, mix with eggs. When lettuce is thoroughly wilted drain off the vinegar; alternating layers of lettuce, minced bacon and eggs. Serve very hot or very cold, as is desired.

EGG SALAD.

Sliced hard boiled eggs with cold picked fish with Cream Dressing No. 1. Makes an easy, delightful dish. Set on ice.

EGG SALAD.

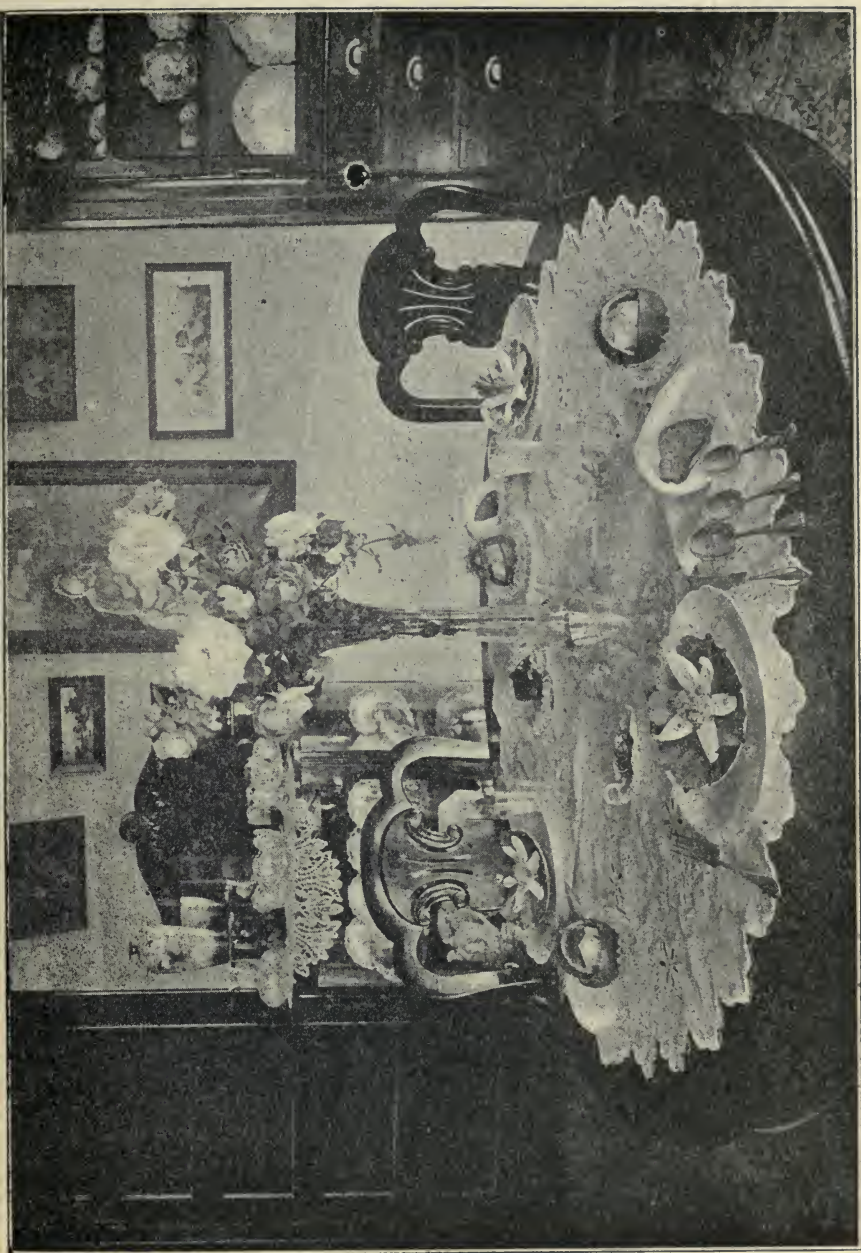
Slice 6 cold hard boiled eggs, place cold asparagus tips in salad dish; layer of Cream Dressing, layer of sliced eggs, layer of Cream Dressing, layer of tips, more dressing, and lastly a layer of eggs, dash of paprika over top and sprinkle of parsley.

WALDORF SALAD.

Cut sour apples with a silver knife into dice, stand in ice water so they will not discolor; chop 1 cup hickory nuts, 6 crisp radishes, 1 stalk celery; mix with mayonnaise dressing, add apples and serve immediately on leaves of nasturtium, garnish with buds and flowers.

FISH SALAD.

Alternate layers of any cold flaked fish, and of hard boiled sliced eggs with Cream Sauce and a sprinkle of chopped parsley. Makes a very desirable salad.



NASTURTIUM SALAD.

Chop 1 cupful green seed pods, 1 small onion, 1 bunch parsley, 1 stalk of celery, mix with mayonaise, garnish with slices of hard boiled eggs, buds and flowers for border. Serve on bed of tender nasturtium leaves. A beautiful and appetizing salad.

BEAN SALAD.

One cup cold cooked wax beans broken into inch lengths, one cup cold diced potatoes, one grated onion, two spoonfuls minced parsley. Serve with White Cream Sauce on water cress or lettuce.

SHAD ROE SALAD.

Boil 4 rolls of fish eggs in a little salt water with slice of onion, 4 spoons vinegar, 10 drops tobasco sauce, 15 minutes; cool, break apart, mix with White Cream Sauce and 1 cup of cold cooked potatoes; form into balls and roll in minced parsley, garnish with sliced eggs and parsley. Fine.

SALMON SALAD.

One can salmon, 4 hard boiled eggs, 1 cup cabbage. Chop eggs, fish and cabbage separately. Mix in juice of two lemons, and dash of paprika and salt.

EGG AND FISH SALAD.

Cut eggs in slices, mix with yolks equal parts of salmon, rub to paste and add salt, paprika and butter, and rub smooth with a spoonful of vinegar; form and fill nests of mash potato, each with a ball of mixture. Place lettuce leaves in dish, put nests of potato and fish on leaves, put a spoonful of mayonaise on each fish ball, lay whites of eggs on leaves as border, placing clear cut pieces of jelly, any kind you fancy, in each egg ring. Serve very cold.

SHRIMP SALAD.

One can shrimp, 1 small bottle capers. Mix with Cream Sauce No. 1 and place in lettuce nest.

SHRIMP SALAD NO. 2.

One can shrimps, 1 cup chopped celery, 1 cup chopped veal, 1 cup chopped nuts; Cream Dressing No. 2. Sprinkle minced parsley over top.

SHRIMP SALAD NO. 3.

Slice firm ripe tomatoes as free from seeds as possible, make nest in salad bowl and sprinkle with minced parsley, fill with shrimps mixed with Mayonaise Dressing No. 3. Garnish with sprigs of parsley and slices of hard boiled eggs.

SHRIMP SALAD NO. 4.

Mix 1 can of shrimps with one small bottle of capers, rub clove of garlic around salad bowl, lay in firm slices of ripe tomatoes free as possible from seeds, fill in with capers and shrimps thoroughly mixed with Mayonaise No. 1.

SWEET BREAD SALAD.

Bleach sweet-breads by boiling fifteen minutes in salted water, take off all membrane and bloody parts, drop into ice water ten minutes, then use Cream Dressing No. 1 to cover the sweet-breads. Place a hollow mould of nicely buttered cold spinach on chop plate, put sweet-breads in center. Serve cold, with sliced eggs to garnish spinach.

OYSTER SALAD.

Thirty-six oysters cooked to curl, cool and chop, mix with one bottle capers. White Cream Dressing. Serve on lettuce hearts with lemon slices.

LOBSTER SALAD.

Chop one head of cabbage, 1 stalk of celery, grate one onion, salt and white pepper to taste, $\frac{1}{4}$ spoon tobasco sauce. Separate the coral in one can of lobster, mix lobster meat with cabbage, etc., lightly stirring in one cup mayonaise dressing; over the top sprigs of light celery with the lobster coral as garnish.

HAM SALAD.

Mince 1 cup boiled or fried ham, 4 hard boiled eggs, 1 teaspoon celery seed, one of mustard seed, 1 spoon Worcestershire Sauce. Make nests of cold mashed potatoes, fill with ham heaping high, dress with mayonaise and minced parsley on lettuce.

CABBAGE SALAD.

Cut one stalk celery, 3 shallots, 4 hard boiled eggs. Mix with $\frac{1}{4}$ head of chopped cabbage, season with sauce made of 1 cup hot vinegar, 1 teaspoon mustard seed salt and pepper.

OYSTER PEPPERS.

Cut off small end of large sweet red-peppers, remove seeds and veins, dip 3 or 4 plump oysters into beaten egg well seasoned with salt and pepper with a spoonful of Worcestershire sauce, then into cracker crumbs; fill peppers, placing a generous piece of butter in each, lay slice of pepper cut from top in place, secure with toothpick. Set in pan of veal stock or oyster liquid well seasoned and bake until peppers are tender, basting frequently. Serve with roasted meats or game—hot or cold.

STUFFED PEPPERS.

Cut slice from top of peppers, scoop out center, fill with chopped meat seasoned highly, place in oven with a pint of stock from meat or with water salted and with butter added; 1 teaspoonful to each pepper, baste frequently, serve hot or cold.

STUFFED CREAMED PEPPERS

Cut top from pepper, scoop out centers, fill with creamed sweet breads or creamed chicken, cook in 1 pint milk in oven, season well with butter and salt, thicken when peppers are tender.

SALAD DRESSINGS.

GOLDEN SALAD DRESSING, NO. 1.

Beat yolks of 4 eggs with 1 teaspoon salt till thick; rub together 1 teaspoon mustard, 2 corn starch, 3 sugar, generous pinch of cayenne pepper, rub till thoroughly mixed. Have boiling $\frac{1}{2}$ cup of water, $\frac{1}{2}$ cup vinegar with 2 large spoons butter. Into this stir your sugar, corn starch, mustard and pepper. When it thickens set off and stir in yolks of eggs, beating rapidly. This dressing is improved by cooking 1 small clove of garlic in vinegar five minutes or by .1 tablespoon onion juice.

MAYONAISE FOR SALADS, MEATS, ETC.

Pour over 3 eggs, well beaten, 4 tablespoons very hot melted butter. (Keep beating eggs.) Into this stir 1 cup sour cream, 1 tablespoon sugar, $\frac{1}{4}$ teaspoon red pepper, 1 tablespoon mustard, 1 tablespoon corn starch, blended, 1 tablespoon sugar, rub well together. Boil 1 garlic clove in 1 cup vinegar and $\frac{1}{4}$ cup of water for five minutes, then remove garlic. Add mixture, stirring briskly until it thickens over slow fire, salt to taste; bottle.

Just before using beat in 1 cup rich whipped cream. Will make salad enough for twenty people.

MAYONAISE, NO. 2.

Beat yolk of 4 eggs stiff with 1 teaspoon salt, add drop by drop 2 spoons olive oil and 1 cup vinegar. As dressing gets thicker while stirring in oil, add vinegar to thin. Lastly, stir in 1 spoonful onion juice, 2 spoons sugar, $\frac{1}{4}$ red pepper, and 1 tablespoon mustard. Will keep a year.

RED MAYONAISE.

Save boiled lobster coral, dry and pound to a powder and add to Mayonaise, No. 2. Using 1 cup currant juice or strawberry juice instead of vinegar, add the juice of 2 lemons. Serve with puffs of whipped cream on bleached lettuce hearts with green pepper salad.

MAYONAISE DRESSING, NO. 3.

To make mayonaise quickly, put on to boil in granite pan, 1 cup vinegar, $\frac{1}{2}$ cup water, 3 tablespoons butter. Beat thoroughly yolks of 4 eggs. Mix very smoothly 2 tablespoons corn starch with $\frac{1}{2}$ cup sugar, dash of paprika, teaspoon salt, tablespoon mustard. When the vinegar boils, stir this mixture in and remove from fire as soon as it thickens. Then beat in yolks of eggs. This can be bottled and will keep months, and is always good and ready to use. Add whipped cream as you use it, if desired.

CREAM DRESSING.

One cup sour cream, 4 eggs, 1 teaspoon each salt, sugar, mustard, rubbed together; 1 pinch celery seed, dash of white pepper; boil $\frac{1}{2}$ cup vinegar, stir in eggs and cream with seasoning well beaten together and remove from fire at once or as soon as it thickens. Add minced parsley just before serving, or finely chopped dill pickle, when served with fish.

SAUCES.

"GRUN RAVIGOTE CREAM."

Mince very fine with meat chopper, using the finest knife, 6 sprigs of parsley, 6 olives, 6 shallots, 10 spinach leaves, rub to a paste, strain. Add to one pint of Mayonaise No. 3. This makes a fine green mayonaise.

TARTARE SAUCE.

Add to 1 cup of green mayonaise 1 tablespoon capers, 1 tablespoon chopped gherkins, 1 teaspoon chopped parsley, 1 teaspoon chervil, 1 tablespoon white vinegar.

REMOULADE CREAM.

Blend thoroughly 1 teaspoon of mustard, 1 of salt and 1 of white pepper, $\frac{1}{2}$ paprika, grated yolks of 2 hard boiled eggs, beaten yolk of one raw egg, 3 drops of garlic juice, 1 spoon minced parsley, blend with 1 cup of olive oil or melted butter, adding slowly 3 spoons vinegar, beating rapidly until very light.

WHITE FRENCH DRESSING.

One spoon onion juice, 2 lemon juice, dash of salt and cayenne pepper, 2 spoons olive oil, eight spoons white vinegar, 4 drops garlic juice.

WHITE FRENCH DRESSING, NO. 2.

One cup white vinegar, 1 teaspoon salt, 1 sliced onion, $\frac{1}{4}$ cup hot water, 1 teaspoon white pepper, boil 15 minutes, strain, when cool and add 1 tablespoon sugar, $\frac{1}{2}$ cup olive oil into which has been blended juice of two lemons. Use melted butter, if preferred, instead of oil, blend thoroughly, strain. Will keep for weeks if bottled.

HOLLANDAISE SAUCE.

Melt 2 tablespoons butter, blend in 1 tablespoon flour, adding slowly 1 cup of chicken or veal broth; when smooth beat in the yolks of 4 eggs well beaten, 10 drops of onion juice and 1 spoon of lemon juice. A perfect sauce for fish.

BORDELAISE SAUCE.

One-half pint vinegar, 1 tablespoon chopped shallots, boil shallots in vinegar 15 minutes, add 1 minced red pepper, saltspoon of salt, spoonful of butter, $\frac{3}{4}$ pint Spanish sauce, $\frac{1}{4}$ pound beef marrow cut in very thin slices, simmer 10 minutes.

FISH SAUCE.

Beat yolk of one egg with $\frac{1}{4}$ teaspoon salt, 4 drops of tobasco sauce, 2 drops garlic juice, add slowly 1 spoonful Worcestershire sauce and 4 of tarragon vinegar; bring to a boil.

MUSHROOM SAUCE.

Chop 1 can mushrooms fine, place to boil in 1 pint veal or chicken stock. For each person drop in the yolk of one hard boiled egg, season highly with salt, pepper and paprika.

CREAM DRESSING, NO. 1.

One pint thick sour cream, beat in the juice of 1 lemon, $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ teaspoon white mustard seed, 1 dill pickle chopped fine, salt and pepper with strong dash of cayenne, 1 tablespoon sugar.

CREAM DRESSING, NO. 2.

Four well beaten eggs, 1 cup rich sour cream, 1 teaspoon mustard, 1 teaspoon sugar, 1 cup vinegar, 1 tablespoon corn starch. Salt to taste. Cook in double boiler till creamy, then beat again. Keep in cool place.

CUCUMBER SAUCE.

Grate two cucumbers, press water out, add salt cayenne and a little white vinegar. Serve at once and very cold.

CUCUMBER RELISH—FOR FISH OF MEATS.

Grate large cucumber without seeds, grate 1 onion, $\frac{1}{4}$ spoon tobasco sauce, 1 teaspoon salt and 1 white pepper, juice of 2 lemons, 1 tablespoon of olive oil blended with $\frac{1}{4}$ cup of strong hot vinegar, or 1 spoon of butter if preferred; 1 teaspoon sugar. Mix all thoroughly and serve cold.

ONION RELISH.

One large grated onion, $\frac{1}{2}$ cup celery juice (grind celery and press juice), 1 teaspoon mustard, 10 drops tobasco sauce, 1 teaspoon salt, 1 teaspoon celery seed, yolks 4 raw eggs beaten and blended with salt, mustard and 2 spoons melted butter or olive oil, 20 capers, $\frac{1}{4}$ cup strong vinegar. Fine for relish for venison, wild game, lamb, duck or fresh fish.

CAPER SAUCE.

One bottle capers, 20 drops tobasco sauce, $\frac{1}{2}$ cup strong vinegar, yolks of 4 raw eggs beaten stiff, with $\frac{1}{2}$ teaspoon salt, thin with $\frac{1}{4}$ cup olive oil or melted butter, adding vinegar to blend smoothly; lastly add bottle capers.

CAPER SAUCE.

Make cream dressing very rich, to 1 pint add 10 drops tobasco sauce and 1 bottle capers, 2 sliced eggs. Relish for mutton, game or fish.

LIBERTY CAPER SAUCE.

Pick 1 qt. of fresh green nasturtium seeds, bring 1 qt. of tarragon vinegar to boil, add 1 teaspoon salt, 1 white mustard seed, 1 celery seed tied in muslin, when boiling hot pour over nasturtium seeds and seal. Use as you do ordinary imported French capers.

NASTURTIIUM CAPER.

Cover fresh green nasturtium seeds with strong salt brine, seal and use as capers for salad and game relish.

MINT SAUCE.

Fifteen bruised or shredded mint leaves, boil 1 cup vinegar, 1 small teaspoon salt, 10 drops tobasco sauce, 1 tablespoon sugar, 1 very small clove of garlic crushed and rubbed on relish bowl; throw in mint leaves, pour over hot vinegar, and 5 drops onion juice. Serve hot with game, mutton and lamb.

MINT SAUCE.

Fifteen mint leaves bruised and shredded, 1 cup hot vinegar, 1 spoon sugar, 1 teaspoon salt; $\frac{1}{4}$ cup sweet cream just as sent to table. Beat well.

MINT SAUCE.

Chop 50 crisp mint leaves very fine, sprinkle with sugar and a dash of paprika, add a little tarragon vinegar. Serve cold.

MINT SAUCE.

Fifteen mint leaves crushed or torn in bits, 2 spoons butter in frying pan, hot, but not enough to brown butter; lay in mint leaves, stir and toss but do not cook, pour in $\frac{1}{2}$ cup vinegar, 1 tablespoon sugar. Have beaten 2 eggs, white and yolks together. Add a dash of paprika, pour hot mixture over, beating rapidly. Serve hot with game, mutton, lamb or fresh fish.

PARSLEY RELISH.

One bunch of finely minced parsley, 1 grated onion mixed with $\frac{1}{2}$ cup mayonaise. Fish, lamb or game.

DILL RELISH.

Grind fine 1 large dill pickle, 1 teaspoon celery seed, $\frac{1}{4}$ teaspoon tobasco sauce, $\frac{1}{2}$ cup vinegar, yolk of 2 raw eggs, 1 spoon butter, 1 spoon corn starch, $\frac{1}{2}$ spoon sugar. Mix all thoroughly and pour boiling vinegar over all. Heat if corn starch is not cooked.

GOOSEBERRY RELISH.

Cook and strain 1 pt. gooseberries. Have berries dry as possible. (To steam is best). Sift pulp through fine sieve, add 1 cup chopped English walnuts, $\frac{1}{4}$ teaspoon cayenne pepper, $\frac{1}{2}$ cup strong vinegar, 1 teaspoon salt, $\frac{1}{2}$ cup sugar; boil 1 hour, and if not thick as catsup, stir in a teaspoon corn starch blended with 1 spoon vinegar. Serve cold with meat or fish.

CRANBERRY RELISH.

Cook 1 qt. cranberries till soft in as little water as possible and not burn, strain, return pulp to fire, add 1 cup of vinegar in which you have boiled 10 cloves 10 minutes; remove cloves before adding vinegar to pulp; cook one hour, add 2 cups of sugar, cook 10 minutes; bottle. Use with meats.

SAUCES FOR SALADS AND MEATS—FRENCH ROUX.

This sauce, white or brown, forms foundation for many game, fish meat and sauces.

One bay leaf, 1 sprig of thyme, cook with bones of roast veal, turkey, chicken or veal for six hours slowly on back of stove, strain, return to fire; blend 2 large spoons of butter with 4 of flour, fry light brown and add to sauce.

POIVARDE SAUCE.

Mince 1 small slice of raw ham, 1 onion, 1 carrot and 6 cloves, 6 pepper corns, 4 sprigs parsley, 1 bay leaf, 1 sprig of thyme, 1 spoonful butter. Fry minced ham in the butter for a moment, add minced vegetables, simmer 20 minutes, add 2 table-spoons of tarragon vinegar, strain, press, add juice to 1 pint of veal stock, boil 5 minutes and skim off fat; thicken. Serve with fish or game.

OLIVE SAUCE.

Chop one bottle stuffed olives, cook in 1 pint of clear fresh water, brown 2 spoons butter, pour minced olives and juice over. Serve with roast duck.

SAUCE.

To 1 pt. of poivarde add 1 teaspoon of sugar, 1 saltspoon cayenne, 3 tablespoons horse radish, 2 of thick, sweet cream.

PRINCESS OYSTERS.

Have ready on ice 1 pint of thick whipped cream. Toast thin slices of bread, one for each plate, butter well, and place 4 large oysters on each slice; season with pepper and salt and bits of butter; return to toasting oven. When oysters are well curled and frizzling hot, cover with mound of stiffly beaten whites of eggs seasoned with a little salt and paprika. Make a depression in center of each egg mound, return to oven, and brown slightly. Take from oven and carry at once to table. Let the host place in each egg mound 1 large spoonful of whipped cream. You will not have reason to regret setting this dish before your guests.

OYSTER LOAF.

Cut slice off from top of Vienna Loaf, and scoop out center. Butter sides thickly. Roll 1 cup crackers, add $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet cream, 50 large oysters, pepper and salt to taste. Bring to steaming heat in granite pan. Fill loaf, laying top slice which was cut off in tin to toast. When edges of loaf are well toasted and contents bubbling hot, garnish with stuffed olives and slices of pickle, put on cover and serve.

FRICASSE OF OYSTER.

Drain and wash 50 oysters; cook until gills curl; drain, saving the liquor. Add to it sufficient milk to make a pint. Put 2 rounding tablespoonfuls of butter and 2 of flour in a sauce pan, mix; add the liquor and milk, and stir until boiling. Add a rounding teaspoon of salt, a dash of cayenne and the oysters.

Beat the yolks of 2 eggs with 4 tablespoonsful of cream, stir them quickly in the oysters; take from the fire and serve on toast; garnish with triangular pieces of toast; sprinkle finely chopped parsley over the top.

OYSTER GUMBO.

Cut up as for a fricasse one fowl; put it in a baking pan; add 1 onion sliced, $\frac{1}{2}$ pint of water and bake until tender. Wash and cut in thin slices a quart of young okra; put it in a saucepan, add a pint of water and cook slowly for half an hour. Lift the chicken to a soup kettle; add a quart of chicken stock or boiling water, and simmer 20 minutes. Add a rounding teaspoonful of salt, a level saltspoonful of cayenne and a teaspoonful of paprika. Add the okra and 50 oysters; cover the sauce pan, cook for 5 minutes, and send at once to the table.

OYSTER COCKTAIL.

Small plump oysters, 6 to a glass. Serve with small pieces of cracked ice in each glass. Be sure oysters are free from water melted from ice; then add to each glass a tablespoonful of the dressing.

For 10 glasses mix 5 tablespoonsful of each of horseradish and tomato catsup, juice of two lemons, dash of salt and cayenne pepper, and tiny bits of chopped red pepper.

OYSTER COCKTAIL, NO. 2.

Six oysters to each cup. Dressing with the following for 12 people:

Two gills gooseberry catsup, $\frac{1}{2}$ cup horseradish, 1 tablespoon Worcestershire sauce, 1 gill Tarragon vinegar, piece of ice size of walnut in each cup just before serving.

OYSTER COCKTAIL, NO. 3.

For 60 oysters use $\frac{1}{2}$ pint mushroom catsup, $\frac{1}{2}$ pint grated mustard horseradish, juice of 3 lemons, 15 drops tobasco sauce, tablespoon salt. Serve with oyster fork and small spoon.

OYSTER A LA CREOLE.

Chop fine 2 dozen large oysters; add 2 chopped hard boiled eggs, salt, pepper and a generous quantity of butter. Put in hot skillet, stir rapidly for one minute. Mix with 1 cup finely rolled cracker crumbs, $\frac{1}{2}$ cup rich sweet cream. Fill pate shells, put pieces of butter over top, brush top with beaten salted and peppered egg, bake light brown, serve hot with minced parsley sprinkled over top.

BROILED OYSTERS.

Select fine large oysters. Dry on soft towel; roll in egg well salted and peppered; roll in cracker crumbs; lay on well buttered griddle, and broil in broiling oven two or three minutes. Serve on fancy pieces of toast, with pieces of lemon as garnish.

PICKLED OYSTERS.

Bring to a boil 1 pint vinegar, 1 chopped red pepper (seeds rejected), 1 teaspoon salt, 12 cloves, 1 stick cinnamon, pour over 2 dozen large oysters while at boiling point. When cool set on ice until ready to serve, place in glass dish in a bed of parsley with stuffed olives cut in halves. Serve very cold with game course.

PANNED OYSTERS.

Place 1 tablespoon butter, 1 teaspoon salt, $\frac{1}{2}$ saltspoon cayenne pepper, 1 saltspoon pepper in sauce pan; when hot lay in 1 pint oysters washed and dried in towel; cover the pan closely, shake to keep oysters from sticking, and when plump and hot serve on hot buttered toast.

PHILADELPHIA FRY.

Dip large oysters into thick mayonaise, then into bread crumbs, then with egg again into bread crumbs, fry in croquette baskets in deep fat. Serve very hot and drop 4 slices of potato into fat to prevent burning when you are changing baskets of oysters.

DEVILED OYSTERS.

Yolk of 1 egg, 1 spoon mustard, $\frac{1}{2}$ saltspoon salt and 1 pepper blend; wipe oysters dry, coat with mixture, roll in fine crumbs and broil over live coals.

BLANKET OYSTERS.

Cut bacon thin as gauze, wrap a slice around a large oyster, pin with toothpicks, broil over coals or in gas oven, turn to crisp bacon. Dash of pepper on each. Serve on thin toast.

OYSTER SOUP.

One qt. oysters washed and dried, 1 pt. of milk with oyster liquor brought to a boil, skim; season with salt, pepper and butter; add oysters and as soon as the first one rises to the top add one cup rich cream; in two minutes serve.

GARNISHES FOR CLEAR SOUP.

FORCE MEAT BALLS.

Mince fine 1 cup raw veal, beef, or chicken, add 1 cup bread crumbs, butter the size of an egg, yolks of 2 eggs, rub smooth; season highly with salt, pepper, paprika and a bit of nutmeg, form into tiny hard balls, drop into boiling soup 10 minutes before serving.

PUFF BALLS.

Beat together whites of 2 eggs and 4 spoons of milk, saltspoon of salt, 3 spoons melted butter, a little cayenne, 1 spoon sugar, enough flour (into which has been sifted one teaspoon baking powder) to make a stiff batter, drop in boiled soup a teaspoonful at a time, cover tightly and boil 10 minutes.

HAM BALLS.

Chop very fine 1 cup lean ham, 4 sprigs parsley, 1 small onion, season with pepper, salt and cayenne, mix with cup bread crumbs, a little butter and 3 egg yolks; form hard balls the size of English walnuts. If raw ham is used cook 15 minutes; if cooked ham is used, cook 10 minutes before serving.

MARROW BALLS.

One-half cup marrow, 1½ cups rolled crackers or bread crumbs, 3 spoons chopped parsley, 1 beaten egg, salt and liberal seasoning of pepper and paprika; work to paste, form into balls, dropping into soup ten minutes before serving.

SPINACH BALLS.

Equal parts of cooked and chopped spinach, and rolled bread crumbs, 1 egg, season highly with salt, pepper and cayenne, drop into clear soup just before serving. Serve four or five balls to each plate.

CELERY BALLS.

One cup minced veal, 1 cup bread crumbs, 2 eggs, salt, cayenne pepper, 1 teaspoon celery seed; form into hard balls size of pecans, drop into clear soup just before serving.

CHEESE DISHES.

POTATOES AND CHEESE.

Cut a slice from top of baked potatoes, scoop out the potatoes, being careful not to break the skin, mash, add generously thick, sweet cream, salt to taste. One spoonful grated cheese to each potato, beat very light, fill skins, sprinkle cheese over top, set in oven to brown.

If sufficiently beaten they will puff up beautifully. A dainty luncheon, breakfast or tea dish.

POTATOES AU GRATIN.

Six cold boiled potatoes, cut in dice, one cup grated cheese, salt and paprika to taste. Make white sauce.

One pint hot milk, dash of salt and paprika, two spoons butter, two spoons flour, rub smooth and add to milk. Be careful not to scorch. When thickened place a layer of potatoes in baking dish, sprinkle thickly with cheese, cover with white sauce; keep on until dish is filled with alternate layers, white sauce on top with cheese sprinkled over; bake 20 minutes.

ESCALLOPED POTATOES WITH CHEESE.

Slice raw potatoes very thin, roll cup of crackers, grate cup of cheese, place alternate layers in baking dish with pieces of butter and a dash of salt and pepper. Pour over all sweet cream or milk to cover. Bake one hour.

CHEESE ROLLS.

Mash and season potatoes, roll into oblong forms, wet in beaten egg, season highly with salt and pepper; roll in cheese finely grated, fry in croquet basket in deep, hot lard, sprinkle with parsley and serve hot.

CREAMED POTATOES AND CHEESE.

Cream 1 pint of cold potatoes diced in cream dressing, add $\frac{1}{2}$ cup grated cheese, salt and pepper.

CHEESE BALLS.

Whites of 4 eggs, teaspoon salt, $\frac{1}{2}$ teaspoon paprika, grated cheese to thicken until you can mould into balls the size of English walnuts. Place in croquett basket and submerge in boiling lard. Cook to a golden brown, have a sliced potato in lard to clarify while you cook balls. Serve hot. An elegant garnish with game.

CHEESE DAINTY.

A large tablespoon Cox's gelatine, dissolve in a little hot water, when cool stir in 1 cup whipped cream, 4 tablespoons grated cheese, stirred in lightly with a silver fork; salt and paprika $\frac{1}{2}$ teaspoon each. Serve with salad dressing in little puffs. Sprinkle parsley over all; set on ice until very cold.

MEGINTY.

One pound of crackers rolled fine, 1 cup grated cheese, 2 pints sweet milk, 1 teaspoon salt, a generous piece of butter, dash paprika, heat in a granite pan. Nice lunch or supper.

CHEESE OMELETTE.

Beat 4 eggs, yolks and whites separately, season with salt and pepper; put 2 spoons of butter into large frying pan (steel preferred, sheet iron heats too quickly and endangers burning), pour into pan 1 cup of milk with yolks of eggs and 2 whole eggs well beaten together; cook very slowly, watch, and before it is quite "set" sprinkle on cup of grated cheese, pour beaten whites over the whole; fold together and slip out on warm platter; sprinkle minced parsley over all and serve at once.

CHEESE TOAST.

Cheese sprinkled over bread with bits of butter and sprinkle of salt and paprika. Set in the oven until browned. Makes an appetizing lunch.

CANAPES NO. 1.

Cut thin slices of bread in fancy shapes, butter and sprinkle with paprika and a dash of salt, cover with grated cheese toast in oven, serve with soup or salad.

CANAPES NO. 2.

One-half pound grated cheese, yolk of 1 egg, 2 tablespoons butter, 1 tablespoon mustard, dash of paprika; rub to a smooth paste, spread on thin wafers or slices of bread cut in triangles, brown slightly in oven.

CHEESE RELISH NO. 1.

Cup dry grated cheese mixed with 1 spoon mustard, $\frac{1}{2}$ teaspoon salt, generous dash paprika, $\frac{1}{2}$ teaspoon celery salt, 4 tablespoons melted butter, 1 tablespoon Worcestershire sauce, mix well and serve in small relish jar on table.

CHEESE RELISH NO. 2.

One cup grated cheese, $\frac{1}{2}$ cup each chopped peanuts, almonds, English walnuts, pecans and filberts, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ teaspoonful cayenne pepper 1 teaspoon salt, 1 teaspoon onion juice; mix thoroughly with two spoons mustard. Put for table use, keep cool. Fine for sandwiches.

CHEESE TART.

Make pie crust and bake. Fill with custard pie filling in which you have stirred 1 cup of cottage cheese, bake and cover with meringue, brown slightly.

CHEESE TARTS.

Make paste as for cheese straws, cut into circles, place a circle with center cut out on top as for tarts; bake and fill with jelly. Try it.

PENNSYLVANIA CHEESE PIE.

Make crust and bake as for custard pie, make custard of milk; 2 eggs, $\frac{1}{2}$ cup sugar; fill baked crust with hot custard. Before returning to oven sprinkle $\frac{1}{2}$ cup grated cheese over custard and bake till set; cover with beaten whites of 2 eggs and 2 spoons of sugar, return to oven and brown slightly.

CHEESE CROQUETTES.

Mince 1 cup of veal fine, 3 eggs well beaten, 1 cup cracker crumbs, 1 cup cheese, salt, pepper, milk enough to mix into dough which will mould well; roll into oblong forms, fry in deep lard in croquett baskets. Serve with jelly; garnish.

CHEESE PIQUANT.

Minced parsley $\frac{1}{2}$ cup, melted butter 4 spoons, cayenne pepper $\frac{1}{4}$ teaspoon, salt $\frac{1}{2}$ teaspoon, grated cheese 1 cup, form tiny balls and roll in minced parsley. Serve with meat pies, oyster pies, chicken and dumplings, cold roast meat, but never with fried or broiled meats.

ICES.

NEW YORK ICE CREAM.

Take 1 quart fresh milk, scald, stir in yolks of 4 eggs, $\frac{1}{2}$ box gelatine (dissolved), 2 cups sugar, stir constantly till thoroughly hot, cool, then pour in freezer, add beaten whites of eggs, 1 pt. rich sweet cream, 2 teaspoons vanilla, freeze.

PEACH CREAM.

Six large ripe peaches, 1 cup sugar, mash peaches into sugar, put in freezer and turn 10 minutes, add the whites of 3 eggs beaten stiff, and 1 pt. of rich cream, freeze.

RED RASPBERRY CREAM.

To the juice of 2 quarts of berries, add the juice of 2 oranges, 1 lemon, 2 cups sugar, put in freezer and turn 10 minutes or till it begins to stiffen well, add 1 pint thick sweet cream, whites of 4 beaten eggs.

PINEAPPLE ICE CREAM.

One quart sweet milk, 2 cups sugar, $\frac{1}{4}$ cup dissolved Cox's gelatine, scald and cool, turn in freezer 15 minutes, add grated pineapple which has been cooked in cup sugar 10 minutes and cooled, turn till stiff, add 2 pt. cream, turn 15 times.

CHOCOLATE ICE CREAM.

One pint sweet milk, $\frac{1}{2}$ cake grated sweet chocolate, yolk of 3 eggs, scald and cool, 2 cups sweet milk, $1\frac{1}{2}$ cups sugar, whites of eggs beaten stiff, freeze.

MAPLE VELVET.

One pint of maple syrup, whites of 4 eggs, $\frac{1}{2}$ box Cox's gelatine, dissolve in 1 pint warm water, 1 quart thick sweet cream, freeze. Serve with bright autumn leaves from maple trees on plate.

CARAMEL CREAM.

One pint brown sugar placed in hot skillet, stir till rich brown, do not burn, add 1 pint water when the sugar is dissolved. The syrup should be bright amber color. Add $\frac{1}{4}$ bottle vanilla, 1 quart rich cream or milk, freeze. Serve with small branches of bitter sweet berries on plate.

ORANGE ICE CREAM.

With the finest knife or meat chopper cut the fresh peel of 2 oranges, cook 10 minutes in 1 cup sugar with 1 cup water, cool, add 1 pint milk and 1 pint of cream, freeze. Delicious.

ORANGE FRAPPE.

Juice of 12 oranges, 2 lemons, 1 pineapple, 8 pounds sugar boiled in 1 pint water till it makes good syrup, enough coloring matter to make yellow, yolks of six eggs added to cooled syrup, freeze. Serve with yellow jonquils on plate, yellow butter cups, yellow roses, yellow pansies or nasturtiums.

APPLE FRAPPE.

Cook dark red apples with the skins on, strain juice and add a few drops of cochineal, one pound of sugar to one quart of juice, juice of 4 lemons, freeze. Serve in cut glass cups with apple or crabapple blossoms on plate.

BANANA FRAPPE.

Cook 6 bananas in 1 pound sugar and 1 quart water, strain and cool, add juice of 1 pineapple, 2 oranges, 1 lemon, freeze. Serve with pale yellow tulips on each plate.

PINEAPPLE FRAPPE.

Grate 1 pineapple, juice of 1 orange and 1 lemon, boil 1 pound of sugar, 2 cups of water 10 minutes, add juice and bring to boil, cool, freeze to soft snow. Serve in sherbert glasses.

RASPBERRY ICE.

Juice of 1 quart berries, 2 lemons, 1 pound sugar, freeze. Serve with a spray of berries with foliage laid on plate beside punch cup. Cut the stems long enough to show red wood and thorns as well as foliage and berries. By all means a spray of

flowers if possible. Keep these in ice box crisp until serving, and just before laying on plate dip in ice water to carry the effect of dew. Use strawberries or currants if desired and branches of currants to decorate.

PINEAPPLE MOUSSE.

Dissolve $\frac{1}{2}$ box Cox's gelatine in 1 cup warm water; cook till it hairs from spoon, cook 1 grated pineapple 10 minutes in 1 cup sugar, press, strain, add to juice of 2 oranges, freeze, when nearly stiff add 1 quart whipped cream, beaten white of 3 eggs, freeze. For strawberry mousse use berries in place of pineapple.

DELMONICO AMBROSIA.

Grated pineapple, pulp of 3 oranges finely shredded, citron $\frac{1}{4}$ pound, 1 cup blanched almonds chopped fine, 1 pint sugar, beaten whites of 4 eggs, freeze. Serve in sherbet cup with large mound of whipped cream on top with three candied violets or cherries. If violets, use scattered fresh violets on plate around sherbet cup; if cherries, use cherry or apple blossoms.

CHERRY ICE.

One quart of cherry juice, 1 pound sugar, juice of 2 large oranges, freeze. Serve in sherbet cups with short branch of cherry foliage and fruit clusters on plate, blossoms if possible.

COFFEE ICE.

Three cups strained strong coffee, 1 cup sugar, freeze. When nearly frozen put in 1 pint rich sweet cream, freeze. Serve with whipped cream on top in sherbet glasses. Lay bronze nasturtium blossoms on plates, or black-eyed Susans, or deep purple and bronze pansies, or bronze tulip.

CRANBERRY ICE.

Scald 1 quart of cranberries until they pop and mash easily, squeeze, strain, add juice of 2 oranges and 1 pineapple, 2 pounds sugar, beaten whites of 4 eggs, freeze. Serve in sherbet cups with clove pinks, or holly berries on plate.

GOOSEBERRY ICE.

Strain 1 quart scalded gooseberries, juice of 4 cooked apples, into 1 quart of sugar. Add $\frac{1}{4}$ pound shredded citron, 1 teaspoon green coloring, fluid obtained by druggist or confectioner and perfectly harmless. Use enough to make definite green, freeze. A dainty dish. Serve in cut glass sherbet cups.

THREE WAYS OF MAKING PHILADELPHIA ICE CREAM.

NO. 1.

One quart pure sweet cream, 1 large teacup sugar, 1 small tablespoon vanilla, freeze. Gives snowy texture.

NO. 2.

Whip 1 quart of cream until you have taken off 1 quart of stiff cream, set immediately on ice, mix sugar and flavoring with the unwhipped cream, and freeze nearly solid, add the whipped cream, turn in freezer until stiff. This gives a featherly light cream very delicate in texture.

NO. 3.

Be sure your cream is perfectly fresh, and to 1 quart add 1 teaspoon of lime water, sugar and flavoring to taste, heat in a double boiler to a scalding point, cool and freeze. This gives a heavy, rich velvety cream.

NEAPOLITAN ICE CREAM.

Beat separately 4 eggs, beat 1 cup of sugar into the yolks, add beaten whites and flavoring, scald 1 quart cream in double boiler, stir in the egg mixture, beating rapidly, cook to consistency of soft custard, cool and freeze.

MARASCHINO ICE CREAM.

Make Neapolitan Ice Cream, just before it stiffens add a pinch of Maraschino cherries, 20 drops of almond extract, turn freezer 5 times and let it stand. When serving cream pour a spoonful of Maraschino liquor over each dish of cream. Serve with cherry blossoms and foliage on plates.

PINEAPPLE ICE CREAM.

Grate 1 ripe pineapple, juice of 1 orange, 1½ cups of sugar, make Neapolitan Ice Cream, freeze nearly stiff, add fruit and stiffen.

RASPBERRY ICE CREAM.

To 1 quart of Philadelphia Ice Cream No. 3 add 1 quart of raspberries, either black, yellow or red, turn until stiff.

APRICOT ICE CREAM.

To 1 quart of Neapolitan Ice Cream add 1 cup of sifted apricots, ½ cup blanched almonds chopped, freeze.

TUTTI FRUTTI ICE CREAM.

Boil 1 cup sugar, 1 cup rich sweet cream 10 minutes, add 1 cup warm water in which ½ box of gelatine has been dissolved, 20 drops of vanilla, 20 drops bitter almond, 1 cup blanched mixed nuts, 1 cup candied cherries, ¼ pound shredded citron, lastly 2 cups fresh sweet cream and 1 cup sugar, freeze.

TUTTI FRUTTI ICE CREAM NO. 2.

To quart of Neapolitan Ice Cream add 1 cup chopped nuts, ¼ pound shredded citron, ¼ pound chopped figs, ¼ pound chopped dates, 1 cup candied cherries, ¼ pound finely cut orange peel; freeze.

FROZEN PUDDING.

Any delicate cake with the center cut out, leaving an inch thick wall on bottom and side and filled with Tutti Frutti Ice Cream makes a "Frozen Pudding." Serve with fluffy mounds of whipped cream.

NESSERODE PUDDING.

Blanch 1 pint of chestnuts, boil ½ hour, mash and rub through a sieve, add them to 1 quart of sweet rich cream in double boiler, stir in whites of 4 eggs beaten stiff, cool, add 1 cup of candied cherries, ¼ pound of shredded citron, ¼ pound of

blanched and chopped almonds, 20 drops almond extract, 20 drops vanilla, 20 drops of rose, freeze. Serve with whipped cream.

NABISCO BISQUE.

To Philadelphia Ice Cream No. 3 add 1 cup of finely crumbed nabisco wafers of any flavor desired; freeze and serve with whipped cream.

MACARON ICE CREAM.

When Philadelphia Ice Cream No. 3 is nearly frozen stir in 1 dozen macaroons pounded or rolled fine, flavor with bitter almond. Serve with salted almonds and whipped cream.

MERINGUE GLACE.

Serve Philadelphia Ice Cream in Meringue shells with fluffy mound of whipped cream.

CREME DE MENTHE.

One quart rich cream, 1 cup sugar, liquor from bottle of Creme de Menthe cherries; freeze. Just before the cream is stiff add cherries.

PINEAPPLE "FLUMMERY."

Dissolve 1 box of Cox gelatine in $\frac{1}{2}$ cup water, add to this beaten yolks of 6 eggs, 1 cup sugar, $\frac{1}{2}$ teaspoon vanilla, grated rind of 1 lemon, set to cook in double boiler till thickened. Cool, stir in strained juice of 1 pineapple. Beat to a frothy lightness, add 1 pint of whipped cream stirred in well just as flummery is getting stiff. Set to "form" in mould packed in ice. Serve with whipped cream. Any fruit juice makes good flummery.

PUNCH SHRUBS AND VINEGARS.

PUNCH DE MENTHE.

Two pounds of loaf sugar, 1 small bottle of creme de menthe cherries, 1 crushed pineapple, juice of 4 lemons, pulp and juice of 6 oranges, pour over cracked ice, let stand 20 minutes and just before serving add 2 quart bottles of apollinaris water. Serve in punch glasses with tooth picks.

GRAPE JUICE.

Crush and bring to boil Concord grapes, strain, bottle and seal. Serve with cracked ice.

GRAPE NECTAR.

To 1 bottle of grape juice add the juice of 1 lemon, 1 orange, 1 cup of pineapple juice and pulp, 1 coffee cup of sugar, pour over chopped ice. Serve in sherbet cups with spoonful of whipped cream. Serve with small spoons.

APOLLINARIS NECTAR.

One ground pineapple, stand 4 hour in 2 cups of sugar, juice and pulp of 4 oranges, juice of 4 lemons, pour over 1 quart of cracked ice. Just before serving add 4 pint bottles of apollinaris water.

VICHY PUNCH.

Add to juice of 4 oranges and 10 lemons, 3 pounds of loaf sugar, 50 pistachio nuts, 50 maraschino cherries, 6 candied mint leaves broken, 1 quart crushed ice, 5 pint bottles of vichy just before serving.

STRAWBERRY PUNCH.

Juice of 4 quarts strawberries, juice and pulp of 1 crushed pineapple, 2 pounds sugar, juice of 4 lemons, 1 quart cracked ice, 2 quarts of vichy, just before serving. Place 3 bright firm strawberries in each cup. Serve with tooth picks.

POMEGRANATE PUNCH.

Juice of 12 pomegranates, 4 oranges, 1 pineapple, 2 lemons, 1 pint of sugar syrup in which has been boiled 1 stick of cinnamon and 6 cloves, then add 1 quart of vichy, pour on cracked ice.

NEAPOLITAN PUNCH.

Cut 6 lemons in very thin slices, juice and pulp of 4 oranges, 3 pounds of loaf sugar, $\frac{1}{4}$ ounce of cloves, $\frac{1}{4}$ ounce stick cinnamon, 1 pound seeded raisins chopped, pour over them 2 gallons of Buffalo Lithia water, stir daily for 5 days, strain and bottle. Serve with cracked ice.

LEMON NECTAR.

Slice 6 lemons, 2 oranges, chop 1 pound raisins, 2 sticks cinnamon, 15 cloves, 1 ounce of sassafras, place in jar with 2 pounds rock candy, pour over 2 gallons of boiling water, cover over with cheese cloth, let stand one week in cool place, stirring daily, strain through several folds of cheese cloth, bottle for use.

GINGER PUNCH.

Cook $\frac{1}{8}$ pound ginger root, 1 pint of water till tender, strain and add 2 pounds of sugar, cook 10 minutes, cool; crack 10 pounds of ice, squeeze juice from 2 dozen oranges, 6 lemons; use 1 bottle maraschino cherries, pour over the fruit juice and ice, add ginger syrup.

MINT PUNCH

Bruise 50 mint leaves, juice of 12 oranges, 1 cup Canton ginger water strained from $\frac{1}{8}$ pound Canton ginger, cooked in water with 10 cloves, 3 sticks cinnamon, 4 pounds sugar; tear mint leaves in small bits; or use only tips of mint stalks, if possible. When stalks are used crush them, but do not tear. Mix cool, pour over cracked ice.

STRAWBERRY PUNCH.

Scald 5 quarts strawberries, press out juice, strain; add 1 pound sugar for every quart berries; juice of 2 lemons, 6 oranges, 1 grated pineapple, 1 quart fresh, firm, dark red berries. The last thing before serving pour over 10 pounds cracked ice. For grape punch use grapes instead of strawberries. Serve with toothpicks.

ORANGE PUNCH FOR TWENTY PEOPLE.

Juice of 6 lemons, pulp and juice of 2 dozen oranges, 3 pounds sugar, 1 bottle maraschino cherries, 10 pounds of cracked ice. Served from punch bowl with toothpicks to lift cherries.

PINEAPPLE PUNCH.

Two grated pineapples, juice of 6 oranges, 6 lemons, 3 pounds sugar boiled 10 minutes in water to dissolve, cool and pour over fruit; add 10 pounds cracked ice.

RED OR BLACK RASPBERRY PUNCH.

Juice 3 quarts berries, 3 pounds sugar, strain juice 6 lemons, 1 quart fresh berries added after the punch has stood on the ice for 20 minutes. Serve with toothpicks.

SASSAFRAS SHRUB.

To 1 pound of sassafras root boiled in 2 gallons of water add 1 pint of New Orleans molasses, rind of 4 lemons, $\frac{1}{4}$ pound of cloves, $\frac{1}{4}$ pound stick cinnamon, cover with cheese cloth, and let stand in cool place 5 days, strain, add $\frac{1}{4}$ pound tartaric acid and bottle. To serve place $\frac{1}{4}$ teaspoonful carbonate of soda in $\frac{1}{2}$ glass water and chipped ice, stir, pour in $\frac{1}{4}$ glass of shrub and drink while effervescing. A splendid drink for Spring mornings before eating.

RASPBERRY SHRUB.

Place raspberries in stone jar and cover with cider vinegar, let stand over night; in the morning strain and press. To each quart of juice add 1 quart of sugar, boil and bottle. Serve with cracked ice. All berries can be used for shrub in like manner, giving a delightful variety of refreshing summer drinks.

DANDELION CORDIAL.

One peck of dandelion blossoms, 3 pounds brown sugar, 3 gallons boiling water, 3 sliced oranges, 3 lemons, crush fruit and cover with sugar; add 25 cloves, 6 sticks of cinnamon, put in stone jar, pour on boiling water, stand 6 days in warm place, stir frequently, strain and return to jar, add 1 cake of compressed yeast, cover with cheese cloth and when perfectly clarified, bottle. For elderberry cordial use elderberry blossoms in place of dandelions.

BLACKBERRY CORDIAL.

To 1 quart of blackberry juice add 6 sticks of cinnamon, 50 cloves, boil with 1 pint of sugar 10 minutes, $\frac{1}{8}$ ounce ginger root; bottle for use in sickness.

VINEGARS FOR SALADS.

TARRAGON VINEGAR.

Add a handful of fresh tarragon leaves to a quart of vinegar, shake frequently, let stand two weeks, strain, and bottle for salads.

HICKORYNUT TARTS.

Use macaroon mixture for hickory nut cakes lining tart moulds, bake and when brown well, fill with the following mixture:

$\frac{1}{2}$ cup of peanut butter, $\frac{1}{2}$ cup sweet cream, $\frac{1}{2}$ cup sugar, 1 cup chopped dates, juice of 1 lemon, 2 well beaten eggs, fill tarts and return to oven, and when "set" cover with meringue.

CREAM COOKIES.

2 cups of sugar, $\frac{1}{2}$ teaspoonful soda in 5 tablespoons sour cream, $1\frac{1}{2}$ cups butter, 2 eggs, 1 teaspoonful cream of tartar, flour enough to make soft dough.

EGGLESS COOKIES.

2 cups sugar, 1 cup butter, 1 sour milk, 1 teaspoon soda, $\frac{1}{2}$ baking powder, 1 teaspoonful almond extract, flour to make soft dough, roll and bake in quick oven.

GINGER SNAPS.

3 cups molasses, boil 10 minutes, add 1 cup hot water, 2-3 cup butter, 3 teaspoons ginger, 2 teaspoons soda; cool; 2 teaspoons baking powder in flour enough to mix to soft dough, roll thin and bake in quick oven.

SOUR CREAM COOKIES.

2 eggs, 3 cups brown sugar, 1 cup butter, 1 cup sour cream, 2 scant teaspoons soda. Flour to roll, and flavor to taste.

FRUIT COOKIES.

2 cups sugar, 1 cup butter, 3 eggs, 4 tablespoons sweet cream, 1 baking powder, (dissolved in a little warm water), 1 cup raisins, $1\frac{1}{2}$ cups chopped walnuts, $3\frac{1}{2}$ cups flour. Drop by spoonfuls one inch apart on buttered tins.

CHEESE STRAWS.

1 cup grated cheese, $\frac{1}{2}$ scant cup butter, 1 cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, yolk of 1 egg, 2 tablespoons milk or water. Knead ingredients well together, roll out crust $\frac{1}{8}$ inch thick, cut in narrow strips about four or five inches long, twirl into twisted straws, lay on wet dripping pan, not touching each other, and bake in quick oven. Very dainty with salads.

POTATO FRIED CAKES.

1 cup mashed potatoes, 1 large cup sugar, 1 cup of milk, 2 tablespoons shortening, 2 eggs, 3 teaspoons of baking powder, salt and nutmeg flour to make soft dough.

MARGUERITES.

Beat whites of 2 eggs stiff, cup sugar, chopped nuts. Spread on wafer crackers, brown slightly.

MAPLE SYRUP.

1 pint of sugar in dry skillet, stir till brown thoroughly, add 1 cup water, boil till right thickness. 1 teaspoon vanilla. Will not granulate.

No. 2. Boil 6 corn cobs 2 hours in quart of water. Strain water over 1 pint of sugar, boil to a syrup. Try it, it is excellent.

INDIA VINEGAR.

To 1 gallon of white vinegar add 10 small pepper corns, 1 ounce of mustard seed, 2 tablespoons salt, 1 cup of horseradish, 50 nasturtium seeds (fresh), 1 bay leaf, 1 sprig of mint, stir frequently, let stand 5 days, strain and bottle for salads and cold meats.

MARMALADE.

Five quarts currants, 5 pounds sugar, 1 pound raisins, 2 boxes red raspberries, 1 orange. Cook currants and strain as for jelly, boil juice and add sugar, raisins and berries. Last of all add orange which has been cooked in a little sugar. Seal as usual in jelly cups.

ORANGE MARMALADE.

Slice 5 oranges and $2\frac{1}{2}$ lemons very thin; peel 3 oranges and squeeze their juice with juice of $2\frac{1}{2}$ lemons; add sliced fruit, to every pound 1 small cup of water; stand 24 hours, cook till tender; add weight of fruit in white sugar; cook 40 minutes. Put in jelly glasses.

CANDIES.

FRENCH FONDANT.

Use equal parts of thick sweet cream and white of egg unbeaten stir in enough XXXX confectioner's sugar (use no other) to make dough to mould. Here you have the body of all delicious cream candies. Any reliable druggist will procure for you absolutely pure vegetable coloring fluids at 10 cents per bottle; enough to last 10 years. This cream candy is a real delight because no cooking is needed.

Fondant used to stuff dates, figs and nuts and for an endless variety of chocolate creams, nut rolls, nougat, fruit loaf, etc.

Boiled Fondant forms the basis for nearly all cream candies. Use pure granulated sugar, XXXX. Be careful not to get blue looking moist sugar, for this is beet sugar, and will not make good fondant. A rainy day you will not have success as on a clear, cool day.

BOILED FONDANT.

One pint sugar, milk or water to dissolve, boil till spoonful dropped into cold water makes a firm ball, not crisp. Set dish immediately in pan of cold water. When it begins to cool nicely beat to a cream, mould into a loaf and set away in a cool place to ripen. Should you desire candies at once, this is not necessary. If you wish to use different flavors and colors, while still beating to a cream add colors and flavors before you mould into loaves; also chopped nuts and candied cherries for nut creams; chopped figs and dates for fruit creams, etc. As you may seek variety, form candies into blocks, rolls, cones or wafers.

Now you are ready for almost any variety of cream candy.

CHOCOLATE FOR DIPPING.

Use equal parts of Walter Baker's unsweetened chocolate and fondant. Melt in granite dish set in hot water, add 1 spoonful

of melted paraffine to chocolate, beat thoroughly while hot, roll candies in chocolate, and with a dexterous turn of the wrist, pick up and lay quickly on paraffine paper. You can make a large sheet of this yourself by brushing melted paraffine over white wrapping paper. Never mind if you do get your hands "rather mussy," it is far quicker done than using a fork. However, please yourself. Cover fruit or nut loaf.

NOTE.—I find to be absolutely sure of good results I must use Walter Baker's chocolate for candies. It is certainly sure as well as pure and you cannot get good results with an adulterated product.

AFTER DINNER MINTS.

One pound granulated sugar, 1 cup of water in which 1 tablespoon of gum arabic has been dissolved, add $\frac{1}{2}$ teaspoon pure cream tartar, boil until it will form ball in water; add 1 teaspoon essence of peppermint (more, if you want them strong), pour out on marble slab and let cool till you can handle easily; pull till creamy white, form into even sticks, mark by pressing silver knife into sections.

Cover up in a box for a day or two, when they will be creamy and will be easily parted where sections are marked.

WINTER GREEN MINTS.

Make as above, using a few drops of pink or green coloring and 10 drops oil of wintergreen to flavor.

CREAM CANDY.

One pint XXXX granulated sugar, 1 tablespoon butter, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon cream tartar, 1 small cup cold water, mix, put on fire and do not stir; when it hairs pour into buttered pan and mark into squares. Cover tightly (after it is cold) for a day or two, it will be dry and yet creamy.

MARSH MALLOWS.

To 1 pound of XXXX granulated sugar add $\frac{1}{4}$ pound of white gum arabic dissolved in 1 quart of water and strained carefully. Put in granite pan over slow fire, stir constantly until it is about as thick as ordinary molasses; add the well beaten whites of 8 eggs; flavor with vanilla or bitter almond; stir until it does not stick to the fingers, pour into a dripping pan filled with corn starch into which you have pressed a square block, leaving mould for candy; drop spoonful into each mould, or, if preferred, dust pan with corn starch, pour in marsh mallow and as it cools mark into squares and roll in starch.

Dip in chocolate if desired.

NUT GLACE.

Cook 1 cup best granulated sugar, $\frac{1}{4}$ cup water, paraffine size of hickory nut until it hairs from spoon; set off the stove and drop a cupful of nuts into syrup, picking them out quickly and laying on paraffine paper. Be sure that your nuts are in perfect halves, use English walnuts, hickory nuts, pecans. If Brazil nuts or almonds, blanch and use whole nut. For cocoanut, cut into long, slender strips.

VIOLET GLACE.

Take fresh double violets, have 1 cup sugar dissolved in water and boiled until it threads in heavy threads from spoon; dip in violets, covering stem, throw on a shower of fine granulated sugar as you lift to paraffine paper to dry; cut off tip of stem you have held. Lay away in dry sugar.

ROSE LEAF GLACE.

Select heavy, velvety rose petals and dip into syrup as for violets, lay in granulated sugar and dust sugar over; lift carefully to paraffine paper.

MINT GLACE.

Select large, fresh mint leaves, and fresh young stalks with clusters of leaves, wash thoroughly, shake dry, lay on ice to crisp. Dip quickly into syrup glace, dust thoroughly with granulated sugar, place on paraffine paper to dry, lay away in dry granulated sugar.

Excellent with after-dinner bon bons. Do not fail to make this in the spring when mint is plenty and fresh.

PENNYROYAL GLACE.

Prepare and make the same as mint glace, dipping tender stems, leaves and even young blossoms into glace syrup.

SALIMAGUNDI.

To finish up the last of syrup for nut or fruit glace, place in buttered pan an assortment of chopped fruit, figs, dates, candied cherries, seedless raisins, orange straws and nuts scattered carelessly through dish, bring syrup to a crackling point and pour over fruit and nuts; cut into blocks when nearly cold.

PINEAPPLE GLACE.

Cut slices of pineapple $\frac{3}{4}$ inch thick, stand slices up on edge where sunshine and air will circulate through them until the surface is dried over. Put on to boil 2 cups sugar and $\frac{3}{4}$ cup of water with paraffine size of hickory nut, boil without moving or stirring until syrup threads from spoon. Run a wire through slices of pineapple twisting ends together forming a loop, dip each slice into syrup, withdraw and hang slices to drain on stick, suspend over dish to catch drippings, let wind blow on them but do not let slices touch. When dry and cold lay in layers of granulated sugar. Set syrup away, covered tightly, for future use.

GLACE ORANGE RINGS.

Slice 6 oranges 1-3 inch thick in order to get peel in unbroken rings, remove pulp, boil peel in salt water ten minutes. Boil in gallon of clear water till tender changing twice to remove salt taste. Make sugar syrup to crackling point, add rings and boil ten minutes, dip out carefully and roll in course granulated sugar. Very ornamental to serve as bon bon, also to bind mint-balls.

ORANGE GLACE.

Peel, separate oranges into sections without breaking thin skin, place them where the air will strike them. When the skin becomes tissue like, string sections on wire loops and proceed exactly as in pineapple glace. After taking from syrup, dust with granulated sugar, if desired. Hang up to dry, when cool pack in sugar.

Be careful not to tear fruit with wire. Better than to pierce fruit, twist wire around it if possible as this prevents the escape of juices.

CREAMS.

The syrup used for dipping fruit is then beaten to a creamy dough, moulded into cones and rolled in chopped nuts, or granulated sugar with a pecan meat pressed into top, or an English walnut, or made into oblong rolls and used to stuff dates.

ROSE PETALS.

Oil egg cups, stick to the sides heavy rose petals completely lining cups, 12 petals to each cup, lay in center 3 loosely placed English walnuts, pour hot syrup at the crackling point over the edges where it will bind petals, lightly string a little of the spun syrup over the nuts, heat very slightly to take out of mould.

A very dainty bon bon if carefully made.

CANDIED VIOLETS.

Rub egg cups lightly with olive oil into which a few drops of vanilla has been blended, place a dozen violets in each cup twining them with their stems, leaving a little nest in the center, fill with blanched almonds, 6 nuts to each nest, boil 1 cup sugar to the crackling point, dip 3 spoonfuls of syrup into each cup covering the violets, when cold turn out and serve in bon bon dish.

MINT BALLS.

Wind mint stems and leaves around English walnuts which have been blanched, bind them with a ring of candied orange peel, have ready a pint of sugar syrup boiled to the crackling point, pick up balls on wire or skewer pins, immerse in syrup thoroughly covering all mint leaves, be sure syrup is very thick and mint leaves bound into firm ball by orange ring which has been previously candied. When all is perfectly glazed with syrup lay on oil paper and set in cold draught to cool and harden. If necessary dip again. A most elegant after dinner bon bon.

CANDIED GINGER.

Boil Canton Ginger root till tender, changing water six times. To 1 pound of ginger add 1 pound of sugar, boil till it hairs, roll ginger in granulated sugar and pack with layer of sugar in stone jar.

MINT CUPS.

Weave mint leaves and stems into a nest firmly twisted so that they will not separate, place these in buttered cups, fill mint nests with blanched hickory nuts crowding them closely, pour

syrup at crackling point over them and around the edges so that mint nests are fully covered and bound together. Do not make a heavy candied ball of this, use about three spoonfuls of syrup only and mostly on the mint to bind it together.

NUT LOAF.

To 1 pound of fondant flavored with almond add $\frac{1}{4}$ pound each of blanched almonds, pecans, hickory nuts, English walnuts, filberts and Brazil nuts; cut nuts in small pieces but do not chop. For beauty of loaf add $\frac{1}{4}$ pound each of candied cherries, citron and candied orange peel. Mould into a loaf, cover with chocolate if desired. If not press nuts and a few cherries and orange peel on top and roll in coarse granulated sugar.

For Fruit Loaf leave out nuts.

NUT CARAMELS.

2 cups molasses, 1 of brown sugar, butter size of an egg, 1 cup of cream, cook till it hairs, then add 1 teaspoonful essence of almond, 1 of vanilla and 1 cup of chopped hickory nuts, 1 cake of Walter Baker's Sweet Chocolate.

BUTTER SCOTCH.

Equal parts of New Orleans molasses and granulated sugar, to $\frac{1}{2}$ pound each use $\frac{1}{2}$ cup butter, 2 tablespoons vinegar, $\frac{1}{2}$ teaspoon soda, cook till very brittle without stirring, pour on a shallow buttered pan, cut in squares and drip in square of paraffine paper.

CHEWING TAFFY.

3 cups of granulated sugar $\frac{1}{2}$ cup each water and vinegar, paraffine size of English walnut, butter size walnut, 1 teaspoon cream tartar; do not stir; boil till it hairs; pour on slab till cool enough to handle, pull till white and cut in strips.

BUTTER SCOTCH.

2 cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup white vinegar, boil until it cracks in ice water, add 1 teaspoon vanilla, cool and cut in squares.

ICE CREAM CANDY.

One pint sugar, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ teaspoon cream of tartar, butter the size of an egg, boil 15 minutes, do not stir, 1 teaspoon of nectar or vanilla, pour in pan to cool, cut in squares.

FUDGE.

Two cups sugar, 1 cup milk, $\frac{1}{2}$ lb. Walter Baker's Sweet Chocolate grated, butter the size of an egg, $\frac{1}{2}$ teaspoonful of vanilla, boil until it makes soft ball in water, take from fire and stir, pour in shallow pan, mark in squares.

FUDGE NO. 2.

One lb. maple sugar, 1 sweet milk, 1 teaspoonful vanilla, $\frac{1}{4}$ cup butter, boil till it will form soft ball, beat rapidly, turn into shallow pan, cut into squares.

FUDGE NO. 3.

Two cups sugar, 1 cup thick, sweet cream, $\frac{1}{2}$ lb. chocolate, boil until it makes a soft ball in the water, stir in 1 cup chopped nuts, turn out and cut in squares.

PEANUT BRITTLE.

One cup brown sugar, dry in skillet, place over fire and stir and stir until sugar is melted and browned a bright amber color, add 1 cup chopped peanuts, stir until it begins to grain.

STUFFED DATES.

Remove the stone, fill the date with fondant into which has been folded a pecan nut. Do not quite close the date but leave a line of white fondant showing. Roll in coarse granulated sugar.

STUFFED FIGS.

Open steamed figs at stem end, fill with chopped nuts, mix with fondant and roll in granulated sugar.

SALTED WALNUTS, FILBERTS AND ALMONDS.

Blanch nuts, dip each nut in melted butter, sprinkle with salt and a light dash of paprika, set in hot oven, brown, turn over and sprinkle in more salt, turn over and brown slightly.

PICKLED BUTTER NUTS AND WALNUTS.

Pick green nuts the last of June, make brine strong enough to hold an egg, cover nuts with brine for 6 days, wash off brine, cover with boiling vinegar, add 1 cup of brown sugar, 1 ounce of cloves, 1 of cinnamon, 1 of mustard, 1 ground nutmeg. Let stand three days, throw away the vinegar and prepare fresh vinegar in the same way, heat to boiling point, add 1 teacup of ground horse radish, $\frac{1}{4}$ pound of ginger root, place nuts in stone jar and cover with vinegar. Repeat three days; heat, seal.

CAKES.

Always use winter wheat flour for cakes.

These cake recipes are carefully tested, and are suited to every need in any household, more attention having been given to the compiling of a few of the best, rather than a large number of ordinary cakes.

The Economist can here find her delight, as well as the ambitious matron wishing to serve choice viands. In testing cakes I used Royal Baking powder only, finding it absolutely reliable.

APPLE SAUCE CAKE.

1 $\frac{1}{2}$ cups apple sauce, 1 cup sugar, 2 cups flour, 1 cup seedless raisins, $\frac{1}{2}$ cup butter, 1 tablespoon hot water, 2 teaspoons of soda, 1 teaspoon cinnamon, 1 teaspoon cloves. An elegant cake. Make apple sauce as for table use, strained and sweetened.

EGGLESS FRUIT CAKE.

1 $\frac{1}{2}$ teacups of light brown sugar, 3 level cups of flour, 2 teaspoons baking powder, 1 cup sour milk in which has been dis-

solved 1 small teaspoon soda, $\frac{1}{2}$ cup butter creamed with sugar, $\frac{1}{2}$ teaspoon each cloves, cinnamon and nutmeg, 1 cup chopped citron dredged with flour.

SPICE CAKES.

1 cup brown sugar, 1 cup sour milk, 1 cup raisins, 2 cups flour, 4 level teaspoonsful butter, 1 teaspoon each of cinnamon, cloves, nutmegs, soda and baking powder. Good.

INEXPENSIVE FRUIT CAKE, EGGLESS.

1 cup sugar, white or brown; 1 scant $\frac{1}{2}$ cup of shortening, 1 cup sour milk, 1 teaspoonful of soda in milk, $1\frac{1}{2}$ cups flour, one teaspoonful ground cinnamon, $\frac{1}{2}$ teaspoonful each of cloves and allspice; fruit, $\frac{1}{2}$ cup each (currants, raisins, citron and figs if desired) rolled in $\frac{1}{4}$ cup flour and 1 teaspoon baking powder.

EGGLESS PLUM CAKE.

Cream 1-3 of a cup of butter with a cupful of light brown sugar, add $\frac{3}{4}$ of a cupful of sour milk, $\frac{1}{2}$ teaspoonful of baking soda, $\frac{1}{2}$ teaspoonful each of cloves, cinnamon, nutmeg and allspice, $\frac{1}{2}$ cupful of raisins (dredged with flour) and 2 heaping cups of flour to which a pinch of baking powder has been added. Bake for 45 minutes in a moderate oven.

EGGLESS WHITE FRUIT CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups pine apple, stewed, sweetened and chopped fine, 1 cup white raisins, $\frac{1}{4}$ cup chopped citron, $\frac{1}{4}$ cup blanched and chopped almonds, 2 teaspoons soda; rub fruit and nuts together with one tablespoon flour into which sift 1 teaspoon baking powder, 2 cups flour, dissolve soda in 1 tablespoon hot water. Dainty cake—never fails.

EGGLESS COFFEE CAKE.

1 cup molasses, 1 cup cold strong coffee, $\frac{1}{2}$ lb. citron, $1\frac{1}{2}$ brown sugar, 5 cups flour, 1 teaspoonful each cinnamon, cloves and soda dissolved in coffee, dash salt, 1 cup butter, 1 lb. seedless raisins, 1 currants, cup nuts, 1 cup dates and figs mixed, 10 gum drops. Elegant Xmas cake. Mature 3 weeks before Xmas.

EGGLESS "TEA" CAKE.

1 cup of sugar creamed with 3 tablespoons butter, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup cold English breakfast tea, 1 teaspoonful vanilla; bake and eat while warm.

MAPLE CAKE.

1 egg, 1 tablespoon butter, 1 cup maple sugar, 1 small cup sour cream, $\frac{1}{2}$ teaspoonful soda in cream, 2 cups of flour, 1 teaspoon baking powder, 1 cup hickory nuts chopped.

CUP CAKE.

4 eggs, 4 cups flour, 2 teaspoons baking powder, 2 cups sugar creamed with 1 cup butter, 1 cup milk, 2 teaspoons vanilla.

FEATHER CAKE.

1 egg, 1 cup sugar, 2 tablespoons melted butter, $\frac{1}{2}$ cup milk, 1 cup flour, 1 teaspoonful baking powder; vanilla. Eat warm.

JAM CAKE.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 3 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup cold water, 1 cup jam, either gooseberry, blackberry, raspberry, cherry or strawberry.

DEVIL'S FOOD.

2 cups dark brown sugar creamed with $\frac{1}{2}$ cup butter, yolks of 3 eggs, 1 cup milk, add one cake of Water Baker's sweet chocolate grated, $2\frac{1}{2}$ cups flour into which has been sifted 2 teaspoons baking powder, 1 very small teaspoon soda dissolved in a little water; bake in two layers, put together with caramel icing.

ANGEL FOOD.

The whites of eleven eggs, $1\frac{1}{2}$ cups granulated sugar, 1 cup pastry flour, 1 teaspoon cream of tartar, 1 teaspoon vanilla. Sift flour and sugar separately seven times, add sugar and flour a little at a time to the eggs; bake in a pan which has never been greased. Bake forty-five minutes.

ANGEL FOOD.

Beat the whites of nine eggs stiff, 1 cup of flour, 1 cup of granulated sugar sifted six times, 1 teaspoonful baking powder, $\frac{1}{2}$ teaspoonful cream of tartar, $\frac{1}{2}$ teaspoon each of vanilla and almond extract; bake in a moderate oven.

WHITE LOAF CAKE.

$\frac{1}{2}$ cup butter creamed with $1\frac{1}{2}$ cups of sugar, $1\frac{1}{2}$ cups flour and $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, 1 of vanilla, whites of six eggs beaten stiff and added last.

VELVET SPONGE CAKE.

Beat whites of 4 eggs stiff with $\frac{1}{4}$ teaspoon cream of tartar, sift $\frac{1}{4}$ cup flour, $\frac{3}{4}$ cup sugar, beat sugar and the whites of eggs together, add the yolks previously beaten to a cream; lastly add 1 cup sifted flour and beat in lightly. Almond extract. Bake in angel food pan forty-five minutes.

POUND CAKE.

1 lb. 2 oz. butter, creamed with 1 lb. 14 oz. sugar, add stiffly beaten whites of 12 eggs, then the yolks beaten to a cream, 1 cup of milk; lastly $3\frac{1}{2}$ lbs. sifted flour with 4 heaping teaspoons of baking powder, 1 teaspoon each of vanilla and almond extract.

CORN STARCH CAKE.

$\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup flour, sifted together with one teaspoon baking powder, 2 eggs, $\frac{1}{2}$ cup granulated sugar and 1-3 cup butter creamed thoroughly, add to the flour and corn starch, beat seven minutes, bake in moderate oven.

PORK CAKE.

Grind 1 lb. salt pork through a meat chopper, pour over it 1 pint of boiling water, add 1 lb. of chopped raisins, $\frac{1}{4}$ lb. citron, 1 cup molasses, 2 cups dark brown sugar, 1 tablespoon each cinnamon, cloves and allspice, one tablespoon soda and lastly 1 beaten egg; stir thoroughly and add 8 cups flour into which has been sifted 4 teaspoons baking powder.

DATE CAKE.

Break 2 eggs in cup, fill with sour cream, put in mixing bowl, add very small teaspoon soda, 1 cup sugar, 1 cup dates, 1 chopped nuts, 2 spoons butter, flour to make quite stiff, 2 teaspoons baking powder, ice with one cup of XXXX sugar mixed with enough sweet cream to spread smoothly, lay split dates over the top.

WHIPPED CREAM CAKE.

2-3 cup sugar, 1 tablespoon butter, 2 tablespoons sweet milk, 1 cup flour, 1 teaspoon baking powder, lastly the whites of 2 eggs beaten stiff. Bake in two layers.

For filling, whip 1 cup of "double cream," flavor with vanilla adding 1 spoon of sugar to each cup of stiff whipped cream, spread between layers and over top. Serve at once. Very dainty.

MINNEHAHA CAKE.

1 $\frac{1}{2}$ cups sugar creamed with $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder, whites of 6 eggs; bake in layers. For filling, boil 1 cup of sugar, 1 cup chopped raisins, 1 cup hickory nuts in $\frac{1}{2}$ cup sweet cream thick enough to spread.

MAPLE FILLING FOR MINNEHAHA CAKE.

Boil 1 cup maple sugar 'till it waxes, stir in 2 tablespoons butter beating rapidly, spread quickly over cake and between layers. Delicious.

MARSHMALLOW CAKE.

1 $\frac{1}{2}$ cups sugar, 1 cup rich sour cream, 1 teaspoon soda, 1 teaspoon vanilla, 2 cups flour, 2 eggs well beaten; bake in layers. Take from tin and place split marshmallows closely over each layer, return to oven until marshmallows run together, place one layer above the other and serve warm.

TUTTI FRUTTI CAKE.

Make cake the same as marshmallow, fill with the following: Spread first thickly with quince jelly, then 1 cup ground raisins, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup grated coconut mixed with 2 tablespoons sugar and the white of 1 beaten egg. Cover top with boiling icing. Rich and delicious.

MACCAROONS.

$\frac{1}{2}$ lb. blanched almonds powdered fine with a little orange water, $\frac{1}{2}$ lb. sugar, stiffly beaten whites of 3 eggs, drop on buttered granite tin, lay a nut on each maccaroon; bake light brown, sprinkle with sugar.

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NUT BUTTER FILLING.

$\frac{1}{8}$ cup. peanut butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup cream, beat creamy and fill between layers. Sprinkle chopped nuts on top of cake.

CARAMEL FILLING.

$\frac{1}{2}$ cup peanut butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup cream, beat then take from stove, stir until it commences to grain, season with vanilla.

RAISIN FILLING.

1 cup seeded raisins, chopped, 1 cup sugar, 1 egg, 1 tablespoon of cornstarch, 1 teaspoon of butter, 1 cup hot water; boil until thick.

ORANGE HONEY FILLING.

Boil 1 pint of sugar with $\frac{1}{2}$ cup water till it hairs; add 1 cup orange peel which has been shredded in meat chopper or chopped very fine, 1 teaspoon vanilla, boil for a moment and place in glass jar. Always ready to use for a cake filling, also makes a dainty sandwich for lunches.

BREAD.

“And no doubt Eve was glad because
Her hubby could not say,
Her bread was not like mother made,
Back in his youthful days.”

BREAD.

One cake compressed yeast dissolved after breakfast in luke warm water, 1 pint warm water, 1 pint milk, teaspoon salt, 3 quarts flour, add yeast; let rise and knead into loaves; let rise and bake one hour.

BOSTON BROWN BREAD.

Two cups sour milk, $\frac{1}{2}$ cup New Orleans molasses, $1\frac{1}{2}$ cups graham flour, $1\frac{1}{2}$ cups corn meal, 2 small teaspoons soda, 1 salt, steam 3 hours; bake 10 minutes.

MARYLAND BEATEN BISCUIT

Ten cups flour; 1 cup lard, 2 cups water, a little salt, mix and beat with a heavy maul for an hour or till smooth as satin. Make in small biscuit and bake in moderate oven.

PARKER HOUSE ROLLS.

One cake yeast, 1 tablespoon sugar, lard size of egg, 1 pint milk, melt lard in milk, make stiff batter, let rise, mix and knead thoroughly, let rise. Roll out an inch thick, cut with large biscuit cutter, spread with melted butter, fold together, let rise very light. Bake in quick oven, serve hot.

POCKET ROLLS.

4 large potatoes mashed, 4 eggs, $\frac{1}{2}$ cup yeast, 1 qt. flour, 1 cup lard, $\frac{1}{2}$ cup sugar, pinch of salt, rise, make into turn over rolls, spreading thickly with butter before folding, let rise very light and bake, serve crisp and hot.

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FILLING FOR TAMALES NO. 2.

Grind 2 lbs. of boiled veal or chicken, 2 large red peppers, 1 onion. Add 2 teaspoons cayenne pepper, 1 of salt, and mix through meat. This will serve 10 people.

An elegant church or club supper. Serve olives, pickled walnuts, sour fruit, black coffee and Russia tea, with peanut sandwiches.

CHILI CON CARNIE.

Three pounds of clean bacon cut in dice, with 10 lbs. of lean beef cut into small pieces. Chop three pounds of suet; place in kettle and fry for twenty minutes taking care to stir and not to scorch. Now add 2 quarts of Chili beans or black kidney beans previously parboiled, and 4 gallons of water, 100 tiny red pepper corns, 6 sweet peppers chopped rather fine, 24 large ripe tomatoes, 50 okra pods, $\frac{1}{2}$ teacup of salt. Set it where it will simmer slowly for 4 hours, adding water as is needed. This should serve 150 people. Serve with lettuce sandwiches, coffee and pickles.

FISH CHOWDER FOR 200.

50 lbs. of sturgeon or white-fish, boil in salted water with 1 cup vinegar, salt and pepper, pick fish from bones rejecting all skin. Add to flaked fish, 6 cans lobster, five lbs. finely minced bacon, 15 chopped red peppers; 2 bunches chopped celery, 12 minced onions, lay bacon in bottom of dish, add vegetables, cover with water, cook vegetables tender, add fish and lobster with 6 gallons milk, 1 cream, 4 lbs. cracker crumbs, salt and pepper to taste, bring to boil. Serve with lettuce sandwiches, rye bread and butter and iced lemonade without sugar.

LOO CHING SUEY.

2 large bunches celery cut in cubes, 6 onions, 2 doz. sweet peppers without seeds chopped in bits not too fine; 2 doz. shallots cut in $\frac{1}{4}$ inch lengths; 50 mushrooms sliced; 50 large ripe tomatoes without seeds; 50 sweet chestnuts blanched and cut in small pieces; meat from 4 chickens cut small, skin rejected; 10 calf tongues sliced thin; 4 lbs. of bacon cut fine; 2 lbs. suet cut very fine. Place suet and bacon in large kettle and fry crisp. Add meat and fry to golden brown; be very careful not to fry a dark brown. Now add vegetables and cover with water. Cook 1 hour. Add salt to taste and liberal quantity of paprika and white pepper. Cover tightly and cook 4 hours. Serve 200 guests. Serve with Russian tea, hot unseasoned rice, and pimolas.

CHOP SUEY.

Mince 4 lbs cooked veal in $\frac{1}{2}$ inch pieces, 1 cooked veal tongue sliced thin. Shred in long strips and very narrow 1 lb bacon. Chop fine 1 lb fat from veal with a cup of suet. Place fat, suet and bacon in large iron kettle, fry golden brown, stirring often. Add 1 cup shredded chestnut meats, 4 onions diced $\frac{1}{2}$ inch square, 4 stalks celery cut in $\frac{1}{2}$ inch lengths, 4 large potatoes cut in strips as for French fry. Lay vegetables in

smoking fat, fry to golden brown. Add minced veal and tongue; stir for 5 minutes, adding salt and white pepper. Sift over $\frac{1}{2}$ cup flour, stirring smooth and till rich brown. Add 1 quart water and set back to simmer slowly 1 hour. Serve with bowls of unsalted rice, cooked till dry and flaky. Will serve 20 people.

LI HUNG CHANG SUEY.

Fry to golden brown, 1 lb. veal cut in small pieces; meat from one chicken, skin and bones rejected; 1 lb bacon. Add 1 pint each celery and Spanish onion cut in cubes, 1 doz large sweet peppers chopped without seeds, 12 mushrooms cut in slices, 2 quarts water. Gently mix meat and vegetables. Add salt and white pepper to taste. Cover and simmer till all water is evaporated. Serve with cups of boiled rice without salt, with Russian tea in small cups without saucers.

CHOP SUEY.

Cut any lean meat, beef or veal, into pieces $\frac{1}{2}$ inch long, $\frac{1}{4}$ inch thick. Chop 1 lb suet fine. $\frac{1}{2}$ lb bacon cut in fine shreds. Lay in bottom of kettle, fry over slow fire. When well browned add lean meat, stir briskly 10 minutes till meat is crisply browned; cover with 1 gallon of water to every 4 lbs meat; boil till water is all gone; though first season highly with salt, 1 large Spanish onion, 3 large stalks celery, 12 sweet chestnuts blanched and cut in shreds (not chopped). Cut onion and celery in dice $\frac{1}{2}$ inch square. Cook till all stock is boiled away, leaving a jelly like moisture only. This suey should be a very rich dark color, which is gained by frying suet and bacon dark brown.

Serve cooked rice very dry and without salt, on small separate dishes, with Japan Tea, clear, in tiny cups without saucers.

EGG FOO YONG.

Shred $\frac{1}{2}$ lb. bacon fine in inch lengths, shred $\frac{1}{4}$ lb. sweet chestnuts in fine strips, tiny shreds of celery one spoonful; cook bacon crisp and brown, add celery and chestnuts, fry golden brown but not crisp; take out of pan, add a little flour, stir till well browned and add 1 cup boiling water, making a thin very dark brown gravy; add 1 spoonful Worcestershire sauce. Now take a fresh sauce pan in which has been browned a golden brown one spoon butter. Into this pan place one spoonful of the shredded celery, bacon and nuts, bind together with four table spoons beaten egg, salted to taste, cook for a moment, turn to brown the other side; lay on a plate, dip spoonful of brown sauce over the little cake which should be about the size of a cooky, make three of these, putting spoonful of brown sauce between each and over the top, serve with cooked rice without salt.

MUSHROOMS A LA JAPAN.

Rub mushrooms free of skin, cut in dice. Cook in salt water ten minutes. Add 1 qt. strained tomato, 1 lb chopped chicken, 1 diced veal tongue, $\frac{1}{4}$ lb beef marrow sliced $\frac{1}{2}$ inch thick, 2 tablespoons Worcestershire sauce, butter, pepper and salt with a little flour to thicken. Serve with unsalted rice.

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