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Health Officer.

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THE

WARREN COOK BOOK

Compiled and Arranged by

The Young Ladies' Missionary Society

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Of the Presbyterian Church. Warren, Pa.

Carefully graded and adapted to every day use in any Household.

WARREN. PA., 1888.



THE LEDGER PRINT
WARREN, PA.

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PREFACE.

THE MEMBERS of the Young Ladies' Missionary Society of the First Presbyterian Church of Warren, Pa., have spent many weeks in carefully preparing and arranging the Warren Cook Book, which is now ready for the public.

They have endeavored to collect such a variety of carefully tested recipes as will make the book adapted to housekeepers of large or limited means. They are indebted to the friends who have so kindly contributed valued recipes and suggestions, whose names alone are sufficient guarantee for their superior worth.

The signature following a recipe does not always indicate that the same is *original* with the contributor, but heartily *recommended* and *endorsed*.

They are also indebted to the advertisers who have thus assisted them in sharing the expense of publication, and they commend their pages to the careful attention of the reader, for all are in some way concerned with the interests of the home.

They submit the book to the public believing it will sell on its own merits, and prove to be a welcome guide to every housekeeper.



SOUPS.

SOUP

Nothing furnishes a better foundation for soup than a shank of beef; if veal is added the flavor will be more delicate; the bones (broken in small pieces) are a valuable addition. Always put the meat to cook in cold water, for all the juices are required for the soup, and if the meat is put into boiling water the pores will be closed and the juices retained. Do not allow it to boil rapidly, but let the kettle stand on the back part of the range and simmer slowly; remove the scum that rises to the top and add a little cold water occasionally to keep it from boiling until it has been thoroughly skimmed and your soup will then be clear. A skillful cook will be careful that no pungent flavor predominates, but all are so blended as not to suggest any one in particular, except in cases where only the flavor of one vegetable is desired. When you can make a good stock you have the foundation of all soups and can have a new soup every day by adding different flavorings or vegetables. Be careful about the quantity of salt; remember it is easier to add than to take away that seasoning.

SOUP STOCK.

One shin of beef, 5 quarts of cold water, 1 onion, 1 carrot, 1 turnip, 2 bay leaves, 1 sprig of parsley, 12 cloves, 1 stalk celery, 1 tablespoonful of salt. Lean, uncooked, juicy beef should form the basis of your soup; wipe the meat well with a damp towel; now cut all the meat from the bones; place the bones in the bottom of a large kettle; lay the meat on top of them; add the water and stand the kettle on the back part of the range for an hour; then place it over a good fire; after about 30 minutes the scum of the meat will gather on the surface, and the water will begin to steam; now place it over a more moderate fire; add one cup of cold water and skim off the scum; now cover the kettle closely and let it simmer (not boil) for 4 hours; then add the vegetables and simmer one hour longer;

then strain the stock through a fine sieve; add the salt and stand at once in a cold place to cool; if you keep it in a warm place it will not make a nice jelly; when cold take all the grease from the surface and it is ready for use.—Mrs. Rorer.

AN ECONOMICAL SOUP.

Take a soup bone (any piece of beef not too fat will do), wash well and put in a kettle with sufficient cold water for soup; let it boil; skim thoroughly and continue to boil from 3 to 6 hours, according to size of meat. One hour before dinner put in cabbage quartered and sprinkled with salt; fifteen minutes later put in turnips halved or quartered, according to size, and fifteen minutes later put in potatoes whole; when done take out the vegetables and meat and put in hot dishes. If there is not enough soup, add hot water, let it boil thoroughly and stir in a little thickening of flour and water; season to taste with pepper and salt and serve at once.—Mrs. C. I. Beck.

SATURDAY BEAN SOUP.

Baked beans and brown bread form a Sunday breakfast for so many that the following may be a useful and economical soup for Saturday dinner: Put on the kettle with more than enough beans for Sunday's breakfast, with water and a slice of pork; parboil until beans are ready to go into the oven. Take out pork and a part of the beans, leaving enough for bean soup; place the kettle on back of stove and keep hot. Add three potatoes, half a turnip and a parsnip, all sliced fine; boil half an hour longer, and just before serving, sprinkle in a few dried bread crumbs; season with pepper and salt and serve with raw onions sliced fine.

Mrs. C. I. Beck.

LIMA BEAN SOUP.

Take a pint of beans and if green peel them, if dry cook them long enough to loosen the skins and remove them; boil until they are very soft and will mash fine in the water, which should amount to about one quart; add butter the size of a walnut, pepper and salt to taste and serve with crisp oyster crackers. Mrs. R. C. Richards.

BEEF SOUP.

Boil three pounds of beef slowly for three hours to extract the juices, then add an onion chopped fine, one tea-

cupful of pearl barley previously washed and soaked for half an hour, and boil an hour longer. Add water enough to have two quarts of soup when done; season to taste with pepper and salt. After removing meat, and before taking from the stove, small bits of parsley or curled cress may be added.

CHICKEN SOUP.

In boiling chickens for salads, etc., the broth may be used for soup. To the broth add a dozen tomatoes and one thinly sliced onion; boil twenty minutes, season with pepper and salt, add two well beaten eggs and serve.

Mrs. C. I. Beck.

CLAM SOUP.

Chop fine one dozen clams; scald clams and juice together. Have ready one pint of boiling milk and pour the hot clams and juice into it. Add butter and a handful of cracker crumbs. Serve hot and at once.

Mrs. James Hand.

EGG SOUP.

Beat a tablespoonful of flour smoothly into a tablespoonful of cold stock; add four well beaten eggs; stir this into two quarts of hot stock; season to taste and simmer fifteen minutes and serve with fried blocks of bread.

GREEN TURTLE SOUP.

Let the turtle hang for four or five hours after the head is cut off, to bleed; then clean and boil in enough water to cover it until the claws loosen; remove them and then place it in cold water for two or three minutes, then drain and cut into small pieces and put into two and a half quarts of stock with a bunch of sweet herbs, a sliced onion, pepper and salt; cook slowly for about three hours; strain and thicken with a little browned flour; simmer for half an hour and add the green fat cut into lumps about three-quarters of an inch square, and a few force-meat balls, (if the eggs are in the turtle use these instead) and the juice of a lemon, and the soup is ready to serve. Canned turtle may be used if a live one cannot be procured.

Warner's Cook Book.

MOCK TURTLE SOUP.

Boil a calf's head and tongue in four or five quarts of water until the strength of the meat is extracted; strain

the soup through a sieve, pick out what is good of the meat and add to the soup; season with salt, pepper, allspice, a very little clove, a little cayenne; thicken with a cup of browned flour; add a little butter, and force-meat balls prepared in this way: Chop together one-half pound of veal and a slice of salt pork, season with salt, pepper, curry powder and sweet herbs, mix with the yolks of two eggs; make into balls, fry brown and drop into the soup. Mrs. D.

MACARONI SOUP.

Take two quarts of stock, heat to a slow boil, add a teaspoonful of catsup, skim well, and drop in half a cupful of fancy macaroni which has been cooked ten minutes in boiling water, simmer five minutes, season and serve.

Mrs. S. T. Neill.

NOODLE SOUP.

Take two eggs, mix with flour enough to make a very stiff dough, add half a teaspoonful of baking powder to the flour before mixing; roll thin and dry for an hour, then cut very fine and boil in two quarts of beef stock for twenty minutes. Season to taste.

Mrs. D. D. Reed.

NOODLE SOUP NO. 2.

Boil a chicken in about two quarts of water, skimming well; season with pepper, salt and a little nutmeg; add celery tops and parsley.

NOODLES FOR SOUP.

Beat one egg light, add a pinch of salt and flour enough to make a stiff dough; roll out very thin, dredge with flour to keep from sticking; roll up tightly; begin at one end and shave down fine like cabbage for slaw; strain soup and add noodles ten minutes before serving.

Mrs. M. Strelitz.

(GERMAN) NOODLE SOUP.

Take a nice soup bone and put on with a gallon of cold water; let it come to a boil and skim; then let it boil slowly for two hours. One hour before serving add small pieces of carrot, onion, celery and parsley. Half an hour before serving add a few whole peppers, allspices, cinnamon and grated nutmeg to taste. This soup is improved by using a small chicken with the bone. Strain soup through a colander and cook noodles in it and serve hot. Mrs. D. S.

OYSTER SOUP.

One quart of oysters, one quart of water, one quart of milk, one-half cup of celery chopped fine, one-half cup butter. Let the water come to a boil and add the celery and milk; let it boil once more and add the oysters and butter. When the butter has melted season to taste with pepper and salt and remove at once from the stove.

Mrs. W. M. Baker.

OXTAIL SOUP.

Cut one oxtail in small pieces and fry until tender in butter; remove from the pan and fry one onion, sliced, one teacupful chopped turnip, three or four stalks of celery and a small carrot sliced thin; then put the fried oxtail and vegetables into three quarts of beef stock with half a dozen crushed peppercorns, a small piece of red pepper, and salt to taste. Boil slowly one hour, then strain and serve.

Warner's Cook Book.

POTATO SOUP.

Boil half a dozen large potatoes, mash fine, strain through a colander into the soup kettle; add two or three quarts of sweet milk, piece of butter the size of an egg, pepper and salt to taste, three or four crackers rolled fine, and two tablespoonfuls chopped parsley or celery. Let it come to a boil and serve. This soup will be improved by the addition of a quart of stock.

SAGO SOUP.

Wash three ounces of sago in boiling water and add it gradually to two quarts of boiling stock with seasoning to taste; simmer half an hour; beat the yolks of three eggs and add them to one-half pint of boiling milk or cream, stir quickly into the soup and serve immediately. Do not let the soup boil after the eggs are added or it will curdle.

TOMATO SOUP NO. 1.

To about two quarts of good beef stock (made from three pounds of beef boiled slowly for three hours) add one quart of tomatoes and boil about half an hour; season with salt and pepper; strain and serve.

TOMATO SOUP NO. 2.

One quart of tomatoes, 1 pint of cream or thickened milk, one-half teaspoonful of soda, salt and cayenne pepper

to taste; cook the tomatoes until done; strain through a sieve; put back into the kettle; season and add the soda; season the cream (or milk) and add to the tomatoes a few minutes before ready to serve. Mrs. W. G. Trunkey.

TURKEY-BONE SOUP.

After a roasted turkey has been served a portion of meat still adheres to the bones; these form the basis of an excellent soup. Break the bones apart with the stuffing still adhering; put into a soup kettle with 2 quarts of water, a tablespoonful of salt, a pod of red pepper broken into pieces, 3 or 4 blades of celery cut fine, 3 medium sized potatoes, and 2 onions, all sliced. Let it boil slowly but constantly for 4 hours; half an hour before dinner lift out the bones, skim the fat off, strain through the colander. There will be but little more than a quart of soup; if more is desired, add a pint of hot milk or more hot water; make force-meat balls by chopping some of the meat very fine; take half a teaspoonful of cracker crumbs rolled fine, a little cayenne pepper, salt, a little grated lemon peel, half teaspoonful of herbs; mix these together and add a beaten egg to bind them, roll into balls about the size of a hickory nut and drop into the soup ten minutes before serving; pour the soup over a large tablespoonful of parsley chopped fine and serve at once. Mrs. W. J. Richards.

VEAL SOUP.

To 3 pounds of a well broken joint of veal add 4 quarts of water and set to boil; prepare one-fourth ($\frac{1}{4}$) pound of macaroni by boiling it in a dish, by itself, with enough water to cover it; when the macaroni is tender add a little butter and season to taste with pepper and salt, then add the macaroni and the water in which it was cooked to the stock; onions or celery may be added for flavoring.

VEGETABLE SOUP.

Boil a beef bone in 3 quarts of water, 3 hours; remove the meat and add to the soup a very little cabbage, 1 onion, a carrot, a turnip, some celery all chopped fine and 1 tablespoonful of rice or barley, season with salt and pepper and boil an hour; serve as it is or strain if preferred; season the meat with pepper and salt, a small piece of butter and cook brown in a little of the broth until tender and serve after the soup. Mrs. B.

VERMICELLI SOUP.

One quart of stock, 2 ounces of vermicelli, salt and pepper; melt the stock, then bring it to a boiling point; add the vermicelli, boil fifteen minutes; add salt and pepper and serve at once.

Mrs. Rorer.

❖ FISH. ❖

BOILED FRESH COD.

Sew up the piece of fish in thin cloth, boil in salted water, allow 15 minutes to the pound; carefully unwrap, and pour over it sauce for codfish.

BOILED FISH.

To boil a fish, fill with a rich dressing same as for poultry, wrap in a well floured cloth, tie closely with twine and place in boiling water; simmer from 10 to 12 minutes to the pound according to the size.

BROILED SHAD.

Sprinkle with salt and allow to stand 2 or 3 hours; then broil slowly the inside of fish first, then turn and broil outside. Serve on a hot platter with a little butter if the fish is dry.

Florence S. Wood.

BROOK TROUT.

Wash and drain a few minutes; split nearly to the tail, flour nicely, salt and pepper; fry in a little butter, or with slices of salt pork.

BAKED FISH.

Clean, rinse and wipe dry a fish weighing 3 or 4 pounds, rub fish inside and out with salt and pepper, fill with stuffing made like that for poultry, but drier; sew it up and put it in a hot pan with some drippings and a little lump of butter, dredge with flour and lay over the fish a few slices of salt pork or bits of butter, and bake 1½ hours, basting occasionally.

Mrs. H. Wilson.

BOILED SALT MACKEREL.

After freshening, wrap in a cloth and simmer for 15 minutes; remove, slice over it two hard boiled eggs and pour over drawn butter or a dressing made with a little milk and flour. Garnish with parsley leaves.

Mrs. T. W. McNett.

CREAM SALMON. No 1.

Take out the contents of a pint can and remove bits of skin and bone; drain off the fluid and mince fine. For a white sauce boil 1 pint of milk thickened with 2 tablespoonfuls of corn starch, and add 2 tablespoonfuls of butter, with salt and pepper to taste. Prepare 1 pint of finely powdered bread crumbs, (the bread to be not too fresh) place a layer of them in bottom of pudding dish, then a layer of the salmon, then a layer of white sauce. Repeat these layers, ending with the bread crumbs and bake till the top crumbs are a handsome brown. Any that is left over may be made into delicious croquettes and fried in butter.

Mrs. D. L. Gerould.

CREAMED SALMON. No. 2.

One can salmon, 1 cup cream, one-half cup milk, 2 small teaspoons corn starch rubbed smooth with 1 tablespoon butter, pinch of soda, pepper and salt to taste. Turn the salmon from the can into a colander to drain; pick the fish into small flakes with a fork, removing all bone and skin. Have ready the milk and cream heated with the soda; add to them the corn starch and butter, stir constantly until they thicken; put in the salmon and toss about until hot throughout; remove from fire and fill greased scallop shells or patty pans with mixture; sprinkle crumbs over top with bits of butter, set in oven long enough to brown delicately. Serve with sliced lemon and crackers. Cold cod or halibut or other firm fish can be used, but it must be shredded very fine.

Mrs. Joseph Hand

CODFISH BALLS.

One coffee cup full raw shredded codfish, 1 bowlful raw potatoes, boil together, mash together and beat vigorously, 1 egg, butter one-half the size of an egg, pepper, thoroughly mix and roll into balls; drop into hot fat and fry 3 minutes.

Mrs. J. O. Parmlee.

CODFISH BALLS.

Pare and cut into small pieces 3 pints of potatoes, 1 pint of codfish picked up fine. Put in a kettle 2 quarts of water, put in potatoes with codfish on top; boil 15 or 20 minutes, drain, mash and add 1 egg; form in croquette shape and drop in hot lard as you would fried cakes. Very nice.

Mrs. J. C. Wells.

TO FRY WHITE FISH.

Roll fish in corn meal and fry in pork, gravy or butter, cook slowly and season to taste.

FISH SAUCE.

Reduce the yolks of 2 hard boiled eggs to a smooth paste, add gradually two tablespoons of olive oil, one-half teaspoon mustard, pepper and vinegar to taste. Serve with baked fish.

SAUCE FOR BOILED COD AND OTHER FISH.

To 1 gill boiling water add as much milk; stir into this while boiling 2 tablespoons butter gradually, 1 tablespoon flour wet up with cold water; as it thickens the chopped yolk of 1 egg boiled hard and 1 raw egg beaten light. Take from fire, season with pepper, salt, a little chopped parsley and piece of lemon, and set covered in boiling water (but not over fire) 5 minutes, stirring occasionally. Pour part of sauce over fish when dished; the rest in a boat.

The R. B. and P C.

SHELL FISH.

CREAMED OYSTERS.

One pint of cream, 1 quart of oysters, 1 small piece onion, 1 very small piece of mace, 1 tablespoon of flour, salt and pepper. Let cream with onion and mace come to a boil; mix flour with a little cold milk, and stir into boiling cream. Let oysters come to a boil in their own liquor and skim carefully; pour boiling cream over oysters, skim out mace and onion.

Mrs. James O. Parmlee.

CLAM FRITTERS.

One dozen clams minced fine, 1 pint milk, 3 eggs; add the liquor from the clams to the milk; beat up the eggs and add to this, with salt, pepper and flour, enough for a thin batter; lastly add the chopped clams. Fry in hot lard, trying first to see if fat and batter is right; 1 teaspoonful makes a fritter. Fry quickly.

CLAM CHOWDER.

Fry three slices of salt pork cut fine, have a quart of soft shelled clams and about five medium sized potatoes sliced fine. Upon the fried pork place a layer of clams and a layer of potatoes alternately and pour the clam juice over them with a pint of hot water. Cook till nearly done then add half a dozen broken crackers and a pint of rich milk, salt and pepper to taste. The hard shelled clam would require an hour and a half cooking before using as above directed.

Mrs. J. W. Jenkins.

ESCALOPED OYSTERS.

One quart of solid oysters, a layer of bread crumbs or rolled cracker, then a layer of oysters, pepper, salt and butter to suit the taste, sometimes a little ground mace. Alternate until oysters are used; last a layer of bread crumbs. Place on top one-half dozen pieces of butter the size of a walnut, season and pour over all the oysters liquor and 1 large cup of milk. Bake one-half hour in a quick oven.

Mrs. T. O. Slater.

FRICASSEED OYSTERS.

For 1 or 2 quarts of oysters (washed and wiped) take one-half cup of butter, put in a pan and let come to a boil, then put in oysters and cook; take off the stove and add 1 tablespoonful of flour mixed in a little milk, 1 cup of cream, pepper to taste; then put back on the stove and let it come to a boil; add the yolks of 3 eggs well beaten, but do not let it boil after that. Pour over a platter of buttered toast.

Mrs. J. C. Wells.

FRIED OYSTERS.

Two dozen large oysters, drain off liquor, spread upon a napkin to dry for 15 or 20 minutes; then take each oyster separately and dip in beaten egg, then into cracker crumbs rolled very fine and seasoned with salt and pepper. Let stand 1 hour in a cool place; then fry in smoking hot lard until delicately browned. Drain on brown paper and send to table on a warmed napkin.

E. P.

LOBSTER CROQUETTES.

Chop very fine, mix with pepper, salt, bread crumbs and a very little parsley, moisten with cream and a small piece of butter; shape, dip in beaten egg, roll in bread crumbs and fry in butter.

OYSTER TOAST.

One-half pint oysters chopped small, 1 cup of milk, 1 egg, 1 teaspoonful of butter rolled in one of corn starch. Heat the milk in a double boiler with the corn starch and butter; bring the oyster liquor to boiling and cook the chopped oysters in it for 5 minutes; season to taste; add the hot milk into which the beaten egg has been stirred, take at once from the fire; pour upon slices of buttered toast and cover closely.

Mrs. C. C. Thompson.

OYSTER PIE.

Put 1 quart of oysters into a pan, cover with cream and season; cover with a crust made same as for chicken pie and bake.

Mrs. F. H. Rockwell.

MEATS *and* SAUCES.

Inattention to the temperature of the water and too early application of salt causes great waste in boiling meats. To make fresh meat rich and nutritious it should be placed in a kettle of boiling water, skimmed well as soon as it begins to boil again, and placed where it will slowly boil. Turn meat occasionally and keep well under water and fresh hot water supplied as it evaporates in boiling. Boil gently, as rapid boiling hardens the fibrin and renders the meat hard and tasteless. No salt should be added until the meat is nearly done, as it extracts the juices if added too soon. Salt meats should be put on in cold water, so that it may freshen in cooking; as soon as water boils (if meat is very salt), replace by fresh cold water, the water being changed until it remains fresh enough to give meat a palatable flavor when done. Allow 20 minutes to the pound for fresh meats, and 25 for salt and smoked meats; the time to be modified, of course, by the quantity of meat. The broth of boiled meats should always be saved to use in soup, stews and gravies. A pod of red pepper in the water will prevent the unpleasant odor from filling the house.

BEEFSTEAK BROILED.

To cook a good, juicy steak never pound it, but slash it several times across each way; lay upon a gridiron well greased; have a nice bright fire and broil quickly without burning; if the coals blaze from the drippings, sprinkle on a little salt, which will instantly extinguish the flames. Steak should be turned constantly while broiling, and to be rare should not cook over three minutes; butter, pepper and salt well after taking up. Serve on a hot platter.

Mrs. W. W.

BEEFSTEAK FRIED.

Put the steak previously pounded into a very hot frying pan; after it has remained a very few moments, turn quickly several times. When done put on a hot platter, salt, pepper and butter.

BEEFSTEAK STUFFED.

Stuffed beefsteak is as nice for dinner as a much more expensive roast; it can be prepared from a rather poor flank or round steak; pound well, season with pepper and salt, and spread with a nice dressing, roll up, and tie closely with twine; put in a kettle with one quart of boiling water, boil slowly one hour, take out and place in a dripping pan, adding water in which it was boiled, basting frequently until a nice brown, and making gravy of the drippings. Or you may put it at once into the dripping pan and omit the boiling process. If it bakes too rapidly cover with a pan. It is delicious sliced cold. Mrs. Dwight Cowan.

BEEFSTEAK SCALLOPED.

Chop very fine, raw steak; butter a tin, place in it a layer of the chopped meat; then a layer of bread crumbs; on this bits of butter, pepper and salt; then another layer of meat, bread, pepper and salt; beat one egg thoroughly, add one-half teacupful of milk, one-half cupful water; pour carefully over the top; stick bits of butter thickly over it; bake one-half to three-fourths of an hour. Cover the dish until steamed through, then remove and brown.

Mrs. S.D. Smalley.

BAKED HAM.

Soak ham over night in water enough to cover it, add 2 tablespoonfuls of soda previously dissolved in the water. Make a batter of flour and water and put all over the ham; if a large one bake 3 hours; if small, 2 hours. Lay sticks in the pan to keep it out of the fat; when done scrap off the batter and dress.

Mrs. Schermerhorn.

BROILED HAM.

Cut slices of ham very thin; put on broiler and cook over clear coals for 5 minutes. The broiler must be turned constantly, as the fat from the drippings blaze up. Serve the meat very hot.

BROILED MUTTON CHOP.

Place chops on gridiron over a clear fire; turn frequently, taking care that the fork does not penetrate the lean part of the chops. Season with pepper and salt. When done put a piece of butter on each chop and send to table on a hot dish. Broil lamb chops same way. Serve with tomato sauce.

BROILED PORK CHOPS.

Have the chops cut thin; put them in a stew pan and cover with boiling water; simmer for one-half hour; then remove from water and dredge lightly with salt, pepper and flour. Broil over a clear fire for 10 minutes. Prepared in this way, the pork will be well cooked and tender.

Miss Parloa.

BROILED WOODCOCK.

Split down the back; lard the breast with fat, salt pork and broil. Have ready small pieces of buttered toast, lay each bird on a piece of toast breast side down, and season with salt, pepper and bits of butter, just breaking the bone a little so seasoning will penetrate, then turn over and season top with salt, pepper and butter. Set in oven a moment before serving. Pass currant jelly with woodcock.

Mrs. A. D. Wood.

BROILED GROUSE.

Split down the back and lard the breast; season inside and out with salt and pepper; place in a pan and cover closely with another pan inverted; place in oven and allow to remain 20 minutes, after which place on broiler and brown. Allow a good sized piece of butter for each bird, melt in pan which came from oven and pour over birds.

Mrs. A. D. Wood.

BROILED PIGS' FEET.

When pigs' feet are wanted for a breakfast dish they must be boiled the previous day. One foot is enough for each person. Scrape the feet and wash them thoroughly; then tie each one in a separate piece of cheese cloth and put all into a stew pan with two tablespoonfuls of salt to eight feet, and boiling water enough to cover them; let the water boil up once, then set the pan back where the feet will simmer for six hours. At the end of that time take the pan from the fire and set it where its contents will become cool; when cold, remove the feet to a platter and drain them, but do not take off the cloth. In the morning remove the cloth and split the feet. Dredge with salt, pepper and flour, and broil over clear coals for ten minutes; place on a warm platter, season with salt, pepper and butter.

Miss Parloa.

BOILED LEG OF MUTTON.

Put into a kettle of boiling water, add 1 cup of well mashed rice. When water boils skim it carefully; let boil rapidly for 15 minutes; then set kettle back where it will only simmer for 2 hours. If you prefer to have the mutton better done, cook 15 minutes longer. The rice makes it whiter and more tender; serve with caper sauce.

Miss Parloa.

BOILED BEEF TONGUE.

Put on a kettle of boiling water, add 1 pint salt, 1 pod of red pepper, or a pinch of cayenne; if water boils away, add more so as to keep the tongue well under water until done; boil until it can be easily pierced with a fork. Take out, remove skin, take 1 cup water, one-half cup vinegar, one-half tablespoon sugar, scald and pour over. Let stand two days before using. This amount of salt is enough for two tongues if the kettle is large enough to hold them.

BOILED HAM.

Brush thoroughly to remove dust and mould; soak in cold water one hour, cut hardened surface and butt of ham off, put over fire in cold water, let come to a boil and keep steadily at this point for one hour. Change water and boil until done. A ham weighing 12 pounds will require 4 hours boiling; remove skin and leave ham in water until cold, then it is ready for use. When ham is ready to put in kettle for boiling, stick full of whole cloves and bits of cinnamon.

Mrs. W. A. Hall.

BRAISED BEEF.

Take six or eight pounds of the round or the face of the rump, and lard with one-fourth pound of salt pork; put six slices of pork in the bottom of braising pan and as soon as it begins to fry add two onions, half a small carrot and half a small turnip all cut fine. Cook them until they begin to brown; then draw them to one side of the pan and put in the beef, which has been well dredged with salt, pepper and flour. Brown on all sides, then add one quart of boiling water and a bouquet of small herbs; cover and cook slowly in the oven for four hours basting every twenty minutes; take up, thicken gravy, pour over meat and serve. Or, add to the gravy one-half can of tomatoes, cook ten minutes, strain, pour around meat and serve.

BAKED HASH.

One cupful of any kind of cold meat chopped rather coarse; remove fat and gristle; add to the meat one-half cupful of cold water, 1 cupful cold mashed potatoes, 2 tablespoonfuls butter and 2 tablespoonfuls bread crumbs, season with pepper and salt and bake 1 hour.

BEEF SAUSAGE.

Use 3 pounds of raw round of beef, 1 pound of beef suet, 1 pint cold water, one-half tablespoonful of salt, one-fifth tablespoonful cayenne, one-half teaspoonful white pepper, 1 generous-teaspoonful sage. Chop beef and suet very fine, add the seasoning and water and mix thoroughly; make into small cakes and dredge with flour, fry for 6 minutes and serve very hot.

Miss Parloa.

BEEF LOAF.

Three and one-half pounds of round steak chopped fine, 1 cup crackers rolled fine, 1 cup sweet milk, one-half cup butter, 1 teaspoonful of pepper, 2 eggs; bake 3 hours, basting with hot water and butter.

Mrs. E. E. Allen.

BEEF ROLL.

Three pounds of beefsteak chopped fine (buy already chopped) $1\frac{1}{2}$ cup oyster crackers rolled fine, 2 eggs well beaten, almost 1 cup boiling water, butter the size of an egg, salt and pepper to taste; make into 2 rolls and cover with boiling water; bake 3 hours.

Miss Libbie Winger.

BEEF OMELET.

One pound tender beef chopped; roll two soda crackers fine, 2 eggs, a small lump butter, and pepper and salt and sage to suit taste; mix well and make into a roll, place in a tin with a little butter and water; bake one hour basting it frequently.

Mrs. J. Gleave.

CREAMED BEEF.

Shave one-half pound of beef into thin slices; put 3 tablespoonfuls of butter into a frying pan, and as soon as it is melted add the meat; stir until the slices begin to curl, then add 1 cupful of milk and when the milk boils, stir in 1 teaspoonful of flour, mixed smooth with 3 tablespoonful of milk; season with pepper, boil up once and serve.

Miss Parloa.

FRIED VENISON.

Trim steak or cutlets nicely and put scraps on the stove in a little cold water to boil; lard venison and place in a hot frying pan with a good sized piece of butter; season on both sides with pepper and salt, cover closely and cook slowly for 15 or 20 minutes, then remove the cover and fry brown on both sides; remove from pan, into which pour liquor from scraps for gravy; thicken and pour over meat.

F. S. W.

FRIED MUTTON CHOPS.

Select mutton not too fat, put 1 tablespoon of butter into frying pan; when melted lay in chops well seasoned with salt and pepper; let fry 5 minutes, turning over once; then dip each chop in beaten egg, then in bread or cracker crumbs and fry until browned on both sides.

FRIZZLED BEEF.

Cut one-third pound of dried beef thin as shavings; beat together 6 eggs, and one-third cup of milk and season lightly with salt and pepper. Put 2 tablespoonfuls of butter into a frying pan, and when it has become melted put in the shaved beef; stir over a hot fire until the meat begins to curl; then draw the pan back where there is less heat, add the mixture of eggs and milk; stir until the eggs begin to thicken: then pour into a warm dish and serve at once.

Miss Parloa.

FRICKDILLES.

Take any kind of cold meat, no matter if there are two or three kinds; chop; fine to one large cupful add two well beaten eggs: take two small pieces of bread, pour boiling water over them, then drain off all the water you can. Season well with salt and pepper; add a small piece of butter, mix well; make into small patties and fry in butter to a light brown; nice for breakfast or tea.

Miss Sarah Hackney.

FROGS' LEGS.

Dip in beaten egg, then in cracker dust, and fry a delicate brown in butter; season both egg and crumbs with a little salt.

Florence S. Wood.

HAM CROQUETTES.

Chop the choice bits of ham fine and season with pepper or mustard; with a little flour in hands make into small

balls and dip in beaten egg ; roll in bread or cracker crumbs and fry to a light brown in hot lard. Mrs. W. A. Hall.

HAM BALLS.

Chop fine cold cooked ham ; add 1 egg for each person and a little flour ; beat together, make into balls and fry brown in hot butter. Mrs. Dwight Cowan.

LIVER AND ONIONS.

Cut liver in small pieces one-half inch square ; pour boiling water over, drain and dredge with flour ; have ready 4 or 5 onions sliced, place in a hot frying-pan with a good sized piece of butter with liver on top of onions ; season with salt and pepper, cover and cook slowly until onions are tender ; remove cover and brown ; add at the last 1 tablespoon of hot catsup. Florence S. Wood.

LIVER AND BACON.

Cut thin slices of liver, pour boiling water over it and immediately pour off ; take an equal number slices of bacon and fry, turning often until they are crisp ; when done remove from fat, place on a hot dish ; dredge liver with flour, season with pepper, fry slowly in the hot fat, turning frequently ; dish liver and bacon, a slice of each alternately.

MOCK DUCK.

A round of steak seasoned with pepper and salt ; make a dressing as you would for poultry with a little salt pork cut up with it ; spread on steak ; roll and tie as nearly in the shape of a duck as possible ; bake till done and serve with a nice gravy. Mrs. S. P. Schermerhorn.

MEAT PIE.

Cut the meat into small bits and stew until tender in just enough water to cover it ; line the sides of a pudding dish with rich crust ; put in a layer of meat, seasoned well with salt, pepper and a very little onion, then a layer of sliced boiled potatoes and bits of butter, and so on until the dish is full ; pour over all the gravy in which the meat was stewed, thickened with a little flour ; cover with a thick crust leaving a slit in the middle. If the pie gets dry add more gravy or a little hot water.

POT ROAST.

Take a nice piece of beef, if for dinner put on quite early (8 o'clock), in just enough water so that it will not

burn; cover closely and let steam until tender, then let brown nicely and make a brown gravy with it; season with salt and pepper.

Miss S. Hackney.

ROAST BREAST OF VEAL.

A breast of veal well seasoned, a force-meat made of bread crumbs, 1 egg, 1 small onion parboiled, then chop fine, season with pepper and salt, moisten with milk; put this on ribs and press in shape; roast till done and nicely browned; serve with brown gravy.

Mrs. S. P. S.

ROAST QUARTER OF LAMB.

After trimming joint, skewer 3 slices of bacon to the outside; spread the inner side with butter and cover with fine bread crumbs seasoned with salt and pepper and minced parsley to taste; bake in moderate oven, and when nearly done, remove bacon and cover with bread crumbs; let bake long enough to make a nice brown; serve with sauce or lemon juice, as preferred.

ROAST BEEF.

Place spider on top of stove, and when smoking hot put in your roast which has been thoroughly rubbed with a moist cloth; sear and turn over; salt pepper and dredge with flour the seared side. By this time it will be ready to turn again; treat this side in the same way; put in oven. Cook a 3 pound roast three-fourths of an hour.

Mrs. J. O. Parmlee.

ROAST RABBIT.

Skin and clean with care; wash thoroughly and wipe dry; stuff with bread crumbs and chopped fat pork; season with onion, thyme, salt and pepper; sew up, bind the legs to the body and place in a dripping pan; pour over it one-half cup of boiling water and invert another pan over it; baste with butter and the water in the pan. Just before taking from the oven, dredge with flour and give a final basting. Thicken and season gravy; serve in a gravy-boat.

ROAST VENISON.

Lard plentifully and roast as beef, basting often.

Florence S. Wood.

SHOULDER OF MUTTON, STUFFED.

Buy a shoulder of mutton weighing 3 or 4 pounds and have the butcher remove the bones, which should be

saved; wipe meat carefully, dredge with 1 tablespoonful of salt and 1 teaspoonful of pepper; make dressing by soaking $1\frac{1}{2}$ cupfuls of stale bread in one-third cupful of cold water, add 1 tablespoonful of butter, one-fourth teaspoonful chopped onion, one-eighth teaspoonful pepper, one-fourth teaspoonful of summer savory, one-fourth teaspoonful of thyme, 1 well beaten egg. After spreading meat with this dressing, roll it up; fasten with skewers and place in a meat pan; put bones and one-half pint of water in the bottom of pan; cook in a hot oven for one-fourth hour, basting half a dozen times with the water in the pan; salt, pepper and flour. If the water cook away add more. When meat is done place on a hot platter; skim fat from gravy in the pan; add water enough to make one-half pint of gravy; thicken with 1 teaspoonful of flour, mixed with a little water; boil for a minute and season if necessary.

Miss Parloa.

STEWED KIDNEY.

Cut a kidney in small pieces; put one-fourth pound butter in a sauce pan on the fire, and when very hot put in the kidney, stirring with a wooden spoon 3 minutes over a brisk fire; add for each pound of kidney one-half tablespoon of flour, one-half teaspoon of salt, half the quantity of pepper and a little sugar; moisten with 2 gills of water. Simmer gently for 5 minutes.

Florence S. Wood.

SWEETBREADS LARDED.

Boil 20 minutes; draw through each one thin slices of pork; dredge with salt, pepper and flour; bake 20 minutes in a quick oven; serve with green peas seasoned with salt and butter and cover with cream sauce.

Mrs. L. G. Noyes.

SWEETBREADS.

Boil 20 minutes; drain off water and cook 20 minutes in butter; add salt and pepper.

Mrs. L. G. N.

SCRAPPLE.

Take pig's feet or hog's head and liver or gelatinous parts; boil till meat falls from the bones (4 or 5 hours); take out, mince fine, take out bones, put back in liquor; season with black and red pepper, salt, sweet marjoram, sweet basil and summer savory; then add 2 parts of Indian meal and 1 ounce of buckwheat; stir in meal slowly while boiling until the mixture is thick and ropy; then put in earthen pans to cool.

Mrs. A. D. Wood.

VEAL CUTLET.

Boil veal till tender, then dip in white of egg and rolled cracker crumbs, seasoned with salt and pepper; fry in butter to a rich brown. Mrs. J. W. Kitchen.

VEAL STEW.

Three pounds of veal cut into strips 3 inches long and 1 inch thick, peel 8 large potatoes and cut into slices one-half inch thick; put layer of veal in bottom of pot, sprinkle with pepper and salt, then layer of potatoes, then layer of veal seasoned as before, use up veal thus; over last layer of veal put slices of salt pork, and over the whole, layer of potatoes. Pour water enough to cover; heat 15 or 20 minutes and simmer 1 hour.

VEAL POT PIE.

One pound of veal cut in small pieces and stewed. For dumpling: 1 pint flour, 2 teaspoons baking powder, butter the size of hickory nut rubbed into flour, in which baking powder has been mixed; cut with biscuit cutter and drop into stew after meat has boiled one-half hour. Season stew to taste. Mrs. Blood.

VEAL ON TOAST.

Chop veal rather coarse, salt, pepper and boil until tender in a little water; add a piece of butter, thicken with a little flour made into a thin paste with a little cold water; put toast on a warm platter, pour this over and serve.

Miss S. H.

VEAL CROQUETTES.

Boil two pounds veal; when cold chop very fine, add one tea-cup of stale bread, grated fine; pepper, salt and grated onion to taste; a little chopped parsley is nice. Moisten with the liquor in which the veal was boiled; add 1 well beaten egg and make into oval shaped croquettes about 3 inches long; dip in egg and cracker and boil in lard like fried cakes; lay on paper and keep hot for a few minutes until the lard is absorbed by the paper; serve hot, garnish with parsley. Mrs. James Hand.

VEAL LOAF.

One and one-half pounds of uncooked veal, 1½ pounds of beefsteak chopped fine, 1 cup rolled crackers, 2 eggs, butter size of an egg, 1 tablespoonful salt, 1 teaspoonful

pepper and a little grain of clove; thoroughly mix and make into a loaf; bake 2 hours in a slow oven in a closely covered bread pan; when cold cut in thin slices.

Mrs. J. Danforth.

VEAL LOAF.

Five pounds chopped veal, 1 pound chopped pork, 4 eggs, 2 cups rolled cracker, 1 cup milk; season; bake 3 hours in bread tins.

F. S. W.

MINT SAUCE.

Two tablespoonfuls of mint chopped fine, 1 cup vinegar, 1 tablespoonful sugar; the addition of 3 tablespoonfuls of the liquor from boiling lamb is an improvement.

CAPER SAUCE.

Beat to a cream 2 tablespoonfuls of flour and one-half cup butter, and pour upon it 1 pint of boiling water; set the mixture over the fire and stir constantly until it becomes heated to the boiling point; season with a little white pepper and grain of cayenne; add 1 tablespoonful of lemon juice and 3 tablespoonfuls of capers.

Miss Parloa.

DRAWN BUTTER.

Piece of butter size of an egg, 1 heaping tablespoonful of flour, three-fourths pint boiling water, a trifle salt, a few leaves of chopped parsley; blend flour and butter; then add the boiling water, stirring constantly to make it smooth; boil 1 minute, salt to taste, and just before serving add parsley cut fine; serve in gravy boat.

TOMATO SAUCE.

One large cup stewed tomato or the same quantity of the fresh fruit cut up fine, 1 tablespoonful flour, 1 tablespoonful butter, 1 tablespoonful sugar, 3 whole cloves, 3 whole allspice, salt and pepper to taste; stew the tomato if fresh, 20 minutes, with the spice; if already cooked, thoroughly heat; rub through a wire sieve (the sieve should be fine enough to hold the seeds); add sugar, salt, pepper, and lastly the flour and butter rubbed to a cream together; boil up hard for a moment, stirring all the time, and serve.

CREAM SAUCE.

Heat 1 tablespoonful butter, add 1 tablespoon flour and stir until perfectly smooth, then add gradually 1 cup of cold milk; let boil up once; season to taste with salt and

pepper and serve. This is nice for vegetables, omelets, fish or sweetbreads. P. H.

APPLE SAUCE.

Pare, core and slice tart apples; stew in water enough to cover them until they break to pieces; beat to a pulp with a good lump of butter and plenty of sugar; serve cold.

R. B. and P. C.

CRAMBERRY SAUCE.

Place in sauce pan, little more than cover with water, cover and stew until skins are tender, adding more water if necessary; strain through sieve; add three-fourths pound sugar to every pound of berries; let simmer 10 minutes; then remove from fire; do not strain unless you prefer it that way; serve with roast turkey or game.

❖ FOWLS. ❖

CHICKEN SMOTHERED IN MUSHROOMS.

Split 2 well grown tender fowls down the back; place them breast upwards in a dripping pan; pour over them a large cupful of boiling water, in which has been melted 2 tablespoonfuls of butter; cover closely and roast in a steady oven until they are tender all through and a light, even brown; about 1 hour is required; baste at least every 10 minutes; the two last times with clear butter; dish; keep hot while you make the gravy; use browned flour to thicken it and add one small can of mushrooms cut up, each in three pieces; pour over the fowls and serve.

Mrs. Mark Jamieson.

CHICKEN PIE.

Boil 2 medium sized chickens; season well with butter, pepper and salt; cut in small pieces and place in a four-quart pan; then add 1 quart sweet cream; cover with a crust made the same as for baking powder biscuit, only mixed with cream, instead of milk; if sour cream is taken use 1 teaspoon of soda instead of the 2 teaspoons baking powder; salt crust a little; bake three-fourths of an hour.

Mrs. F. H. Rockwell.

FRIED CHICKEN.

Put in frying pan one-half tablespoonful of butter; same quantity of lard; when hot lay in chicken rolled in a little flour, salt and pepper; cover and fry slowly until nicely browned on both sides.

FRICASSEED CHICKEN.

Joint the chicken and put in a steamer; place over a kettle containing 3 quarts of boiling water; steam until tender; then put it in the kettle, in which leave 1 cupful of the drippings from the chicken; season with salt, pepper and a liberal piece of butter; then pour in one pint of rich milk; when at boiling point, stir in one-half tablespoon of flour mixed with a little cold milk, and when it begins to

thicken remove from fire; have ready baking powder biscuits, freshly made; split in two and laid crust side down on a platter; pour chicken over and serve. E. P.

MOCK TERRAPIN.

Half a calf's liver, season and fry a light brown; when perfectly cold cut into small pieces and dredge thickly with flour; take 1 teaspoonful mixed mustard, a pinch of cayenne pepper, 2 hard boiled eggs chopped fine, butter size of an egg, 1 tea cupful boiling water; put liver in the pan, add the other ingredients and pour the hot water last; boil 2 or 3 minutes and serve hot. Mrs. James Hand.

POTTED CHICKEN.

Boil the chicken in as little water as possible till very tender; season while boiling to suit the taste; then while hot separate the white meat from the dark and chop both very fine; place the white part in a deep dish in any design wanted; fill up with the dark part; pour over it enough of the liquid left in the kettle to moisten it thoroughly, then place a small board over it and press with heavy weight; after a few hours turn it out on a platter and you will have a delicious as well as ornamental dish for the table.

Mrs. T. O. Slater.

ROAST TURKEY.

Take a turkey weighing from 8 to 10 pounds; singe, draw and wash clean; rub it inside and out with salt; truss and stuff it; rub the back lightly and the breast and legs thickly with soft butter and dredge with flour; place the turkey on its back in the dripping pan; pour 1 cupful of boiling water into the pan and place turkey in a hot oven; watch to see that it does not get scorched and turn the pan that the turkey may get browned on all sides; when it has been in the oven 20 or 30 minutes, begin to baste with the water in the pan and with salt, pepper and dredge with flour; baste every 20 minutes until done; be careful that the water in the pan does not boil dry. In the last twenty minutes baste often with melted butter; serve with cranberry sauce; Dressing for turkey: Take 1 quart of stale bread crumbs and moisten with milk or boiling water (be careful not to use too much); let stand 1 hour, then add 1 teaspoonful summer savory, 1 level tablespoon of salt, 4 tablespoonfuls butter, 1 well beaten egg and pepper to taste; mix together

and then proceed to stuff the turkey. If you like more seasoning add it. I roast chicken in the same manner.

TURKEY DRESSING.

For a turkey weighing from 8 to 10 pounds allow 1 loaf of stale baker's bread, 1 quart of oysters, 1 lemon, 2 roots of celery and one-quarter of a pound of butter. It is taken for granted that the turkey is thoroughly cleaned and wiped dry before putting the stuffing in; crumble the bread till very fine; season with pepper and salt; drain the oysters, setting the liquor aside; now take a very sharp knife and peel off the outer rind of the lemon, being careful not to have any of the bitter and tough white skin left on; cut the peel in very small bits; chop the white part of the celery very fine, adding the butter and the juice of the lemon; mix the ingredients mentioned, stirring until thoroughly mixed; then proceed to stuff body and crop. A turkey of the size spoken of requires at least 2 hours' baking, and it should be basted frequently; the liquor of the oysters should be put in the pan when the pan is first set in the oven, and this is to be used in basting; possibly some water may be needed added to this liquor, as there must be sufficient kept in the pan to baste the turkey until done. The giblets and liver should be cooked in a basin on the top of the stove, and when very tender, chopped fine, and when the gravy is made add them to it.

Mrs. T. O. Slater.

ROAST GOOSE.

The goose should not be more than 8 months old; the fatter, the more tender and juicy the meat. A goose 4 months old is the choicest; kill at least 24 hours before cooking; cut the neck close to the back; beat the breast bone flat with the rolling pin; tie the wings and legs securely and stuff with the following mixture: Three pints bread crumbs, 6 ounces butter or part butter and part salt pork, 2 chopped onions, 1 teaspoon each of sage, black pepper and salt. Do not stuff very full, and stick openings firmly together to keep flavor in and fat out. If the goose is not fat, lard it with salt pork, or tie a slice on the breast; place in a baking pan with a little water, and baste frequently with salt and water (some add onion and vinegar); turn often so that the sides and back may all be nicely browned; when nearly done baste with butter and a little

flour; bake 2 hours, or more if old; when done take from the pan, pour off the fat, and to the brown gravy left add the chopped giblets which have previously been stewed till tender, together with the water they were boiled in; thicken with a little flour and butter rubbed together; bring to a boil and serve with currant jelly; apple sauce is a proper accompaniment to roast goose. Mrs. J. H. S.

ROAST DUCK.

Boil until tender; this can be determined by trying the wing, as that is always a tough part of the fowl; when tender take out; rinse in clear water; stuff same as goose; sprinkle salt over it; set in a pan with a little warm water; baste frequently and do not take it from the oven until thoroughly cooked.

ROAST CHICKEN.

When the chicken is nicely dressed fill it with a dressing made as follows: Take enough stale bread to fill the chicken and cut in very fine pieces; then put in a spider with 2 tablespoonfuls of butter and brown slightly; when cool enough not to cook the egg, mix 3 eggs and enough milk to moisten nicely; pepper and salt to taste, and for those who desire it, sage is an improvement; put in the oven and roast until tender; baste often.—Mrs. D. D. Reed.

TERRAPINED CHICKEN.

Boil the chicken until the meat falls from the bones; season with salt and pepper; shred with a fork; boil the gravy until you have 2 teacups left; to this add one-half cup butter, a little flour, the yolks of 2 eggs; mix with the chicken; serve cold. Mrs. C. C. Thompson.

❧ EGGS. ❧

BOILED EGGS.

Put them on in cold water, and when it has boiled the eggs will be done, the whites being soft and digestible, as they are not when put on in boiling water.

Jennie Halliday.

BAKED EGGS.

Butter a deep plate thoroughly, add a little salt and pepper, break in the eggs and immerse them with sweet cream, put into the oven and bake five minutes or till the egg is "set." Ready for the table.

Mrs. Dr. Hazeltine.

POACHED EGGS.

Nearly fill frying pan with boiling water, add a little salt and vinegar, break eggs one at a time into wet saucer, slip from this upon surface of water, cook slowly three minutes, take up with perforated skimmer, lay carefully upon buttered toast and serve immediately.

PICKLED EGGS.

Boil the eggs very hard; when cool cut in halves, lengthwise, sprinkle them plentifully with vinegar, to which has been added a little melted butter, pepper and salt.

Jennie Halliday.

KENTUCKY EGGS.

Bring one-half pint of new milk to a boil and stir into it six eggs not beaten, cook slowly two minutes, stirring occasionally, salt to taste, dot with butter and serve on dry toast.

Household.

DEVILLED EGGS.

Boil as many eggs as are needed, for twenty minutes; when cool enough to handle cut in halves lengthwise, extract the yolks and rub these to a paste with a little melted butter, some cayenne pepper (or white pepper if preferred),

a little salt and just a dash of vinegar, fill the whites with this and serve on a platter garnished with parsley.

Mrs. D. L. Gerould.

EGGS FOR LUNCHEON.

Boil some eggs twenty minutes, cut in halves and lay on a platter, prepare a drawn butter gravy and pour over the eggs.

Mrs. D. L. Gerould.

DEVILLED EGGS.

Boil six eggs ten minutes, put into cold water, peel, cut in halves, slicing a little off one end so that the egg will stand up, remove the yolks, rub them to a smooth paste with a little melted butter, cayenne pepper, mustard and vinegar, with which fill the hollow in the whites, and serve in bed of white cabbage, sliced, or use as garnish for meats.

Jennie Halliday.

OMELET.

Six eggs, one tablespoonful of flour, one cup of milk, a pinch of salt, beat the whites and yolks separately, mix the flour, milk and salt, add the yolks, then add beaten whites; have buttered spider very hot, put in, bake in a quick oven five minutes.

Mrs. Hoffman.

PLAIN OMELET.

Three eggs well beaten, stir into eggs about one and one-half teaspoonful flour, beating it smooth, then add a little salt and a large tumbler of milk; heat a spider or frying pan, melt in it a little butter to grease it well, pour in the omelet and bake in oven to a nice brown.

Mrs. J. Gleave.

OMELET.

Six eggs, one tablespoonful flour, one cup sweet milk, a pinch of salt, beat the yolks and whites separately, mix the flour, milk and salt, add the yolks, then add beaten whites; have a buttered dripping pan very hot, put in, bake in a quick oven five minutes.

Mrs. D. Cowan.

TOMATO OMELET.

Have ready as much tomato as would be required for the meal, cook well and rub through a colander, season with butter, salt and pepper, a tablespoonful of white sugar. Make a nice omelet of five eggs, and one cup of milk, make in two rolls, lay on a platter and pour the tomato over it. Send to the table hot.

Mrs. E. Rogers.

❖ VEGETABLES. ❖

ARTICHOKES.

After washing well soak in cold water one-half hour, boil in plenty of water with a little salt one and one-half hours, drain and serve with melted butter or slice into a dish and pour over vinegar, Mrs. A. Ruhlman.

ASPARAGUS.

Boil five minutes, pour off water, add more, boiling hot; boil ten or fifteen minutes, letting the water nearly all boil out, then season with salt, pepper and butter; make a thickening of one teaspoonful of flour mixed with a little milk and stir in; have toasted a few slices of bread, spread with butter and put in a dish and over them turn asparagus and gravy. Mrs. T. W. McNett.

FRIED APPLES.

Pare, core and cut in halves good, tart apples; lay in spider with a piece of butter the size of a walnut, sprinkle over them one-fourth cup sugar and fry until nicely browned; when dishing slip a knife under each one and slide onto platter. Serve hot. Mrs. G. P. Orr.

A GOOD, BOILED DINNER.

Put meat on in enough water to cover; when it boils set the kettle where it will boil very slowly; cook until almost tender, then add vegetables as follows: Cabbage cut in quarters, potatoes whole and turnips cut in halves. The meat should be well skimmed before adding vegetables. Boil together until done, add salt a little while before taking up. It should be cooked down until there is only water enough to keep from burning. T. W. M.

BAKED PORK AND BEANS.

One pint of beans soaked over night, put over fire and boil until softened. Pour off water and add fresh from the teakettle. Take two or three tablespoonfuls of molasses

and a small piece of pork which has been standing in boiling water. Bake in same kettle until done, always add boiling water as needed while cooking.

Mrs. J. O. Parmlee.

BEEF GREENS.

Wash young beets in several waters, looking over carefully to see that no worms remain; do not separate roots from leaves. Fill dinner pot half full of salted boiling water, add beets, boil from one-half to three-fourths of an hour, drain through colander, put in dish and season with butter, salt and pepper.

BEEFS.

In washing be careful not to break the fibers, as the juice escapes and they lose their color. Boil in plenty of water until tender. Take out, drop in cold water and slip off the skin. Slice and place in a dish, adding salt, pepper and vinegar. Serve while hot.

FRIED CUCUMBERS.

Slice and let stand in salt water one-half hour. Beat one or two eggs, as required, and dip the cucumbers in the egg and roll in cracker dust and fry in butter until a nice brown and serve hot.

Mrs. Schermerhorn.

GREEN CORN OYSTERS.

Eight ears of sweet corn, grated, two cups of milk, three eggs, salt and pepper, flour enough to make a batter. Put a tablespoonful of butter into a frying pan and drop the mixture into the hot butter, a spoonful in a place. Brown on both sides. Serve hot for breakfast.

Mrs. D. D. Reed.

STEAMED CAULIFLOWER.

Choose nice, white head, trim off outside leaves, open in places to remove insects which are found about the stalk and let lie with heads downward in salt and water for one hour, which will draw out the vermin; then put in steamer, cover tightly and steam until tender. Serve whole with cream dressing turned over it.

Mrs. W. A. Mitchell.

STEWED CAULIFLOWER.

Cut into small clusters, lay in cold salt water half an hour, then drop them into boiling water and boil fifteen minutes; turn off most all the water and add one pint of

milk or cream, a lump of butter, pepper, salt and a little flour. Let this come to a boil, taking care not to scorch. Arrange nicely in a dish and pour the dressing over it.

Mrs. M. E. Rogers.

STEWED CARROTS.

Boil whole until perfectly tender, then chop up fine, season with salt, pepper and butter, and just before taking up pour over one cup of sweet milk.

FRIED CARROTS.

Boil carrots until tender, and chop. Take one-half pound cold meat (ham is best) and one onion; chop up together fine, mix with the carrot, roll into little balls, dip in egg and fry in butter until a nice brown.

Mrs. A. Ruhlman.

LADIES' CABBAGE.

Boil a firm, white cabbage fifteen minutes, change the water for more from the teakettle; when tender drain and set aside until cold. Chop fine and add two beaten eggs, a tablespoonful of butter, three tablespoonfuls of rich milk or cream, stir all well together and bake in a buttered pudding dish until brown. Serve hot. Mrs. Will Cowan.

FRIED CABBAGE.

Slice cabbage fine; put in spider with enough water to cover and 2 tablespoons pork grease; salt and pepper to taste; let the water all boil out and fry in the grease until a nice brown. Just before serving add vinegar to taste.

Mrs. Jane Allen.

CREAM CABBAGE.

One cup of sour cream, 2 tablespoonfuls sugar, 2 eggs, a little vinegar; scald the cream and eggs together and add vinegar to taste; chop or slice the cabbage, sprinkle with salt and pepper and wilt in the oven; then squeeze out the liquor from the cabbage and cover with the dressing.

Mrs. D. L. Gerould.

COLD SLAW.

One small head of cabbage cut very fine, 1 teacupful of vinegar and 1 teacupful of sweet cream, 1 tablespoonful of sugar, pepper and salt to taste. Mrs. D. D. Reed.

A NICE WAY TO COOK CABBAGE.

After cooking the cabbage in salt water until tender, make a dressing as follows: Take a piece of butter the size of an egg, one-half cup vinegar, a teaspoonful mustard, a teaspoonful sugar; when boiled stir in 3 well beaten eggs and pour over cabbage. Mrs. Will Watson.

COOKED CABBAGE.

Shred the cabbage fine, put into an earthen kettle to cook; make a dressing with one-half cup vinegar, 1 table-spoonful of butter, salt and pepper to taste and dredge with a little flour and one egg; stir all well together; set on the back of stove to cook slowly, add 3 good spoons of cream before taking from the fire. Serve hot. Mrs. E. Rogers.

EGG PLANT.

Peel and boil one large egg plant; when tender mash until perfectly smooth; add butter, pepper and salt, one-half large teacupful grated bread crumbs, 2 well beaten eggs; make into balls or croquettes and fry to a light brown. Mrs. James Hand.

EGG PLANT FRIED.

Slice just as thin as possible; soak in salt water one hour and fry in butter until a nice brown.

EGG PLANT, BAKED.

Peel the egg plant; boil till tender; pour off water and mash fine; salt, pepper and butter to taste; put a thick layer of crushed cracker over the top; bake one-half hour in moderate oven.

FRIED LETTUCE.

Chop lettuce and tops of onions fine and add 2 well beaten eggs; put a little butter in a hot frying pan, pour in the well beaten mixture; turn after a few moments and serve with or without vinegar.

LETTUCE.

Wash and arrange lettuce in a dish with one onion sliced, and sprinkle with salt, pepper and a little sugar; then take 1 cup vinegar and 3 tablespoons sweet cream and pour over. Mrs. A. Ruhlman.

BAKED MACCARONI.

Take one-third pound of maccaroni, turn over it boiling water to cover; let stand where it will keep hot until

perfectly soft; then take an earthen pudding dish and put in a layer of maccaroni and sprinkle over salt, pepper and bits of butter and grate cheese over the whole; then another layer of maccaroni, and so on until the dish is full, having cheese and a nice lot of butter on top; fill dish with milk and bake one-half hour. Very nice if well seasoned.

Mrs. T. W. McNett.

ONIONS BOILED.

Pare and boil whole about 15 minutes and turn off water; add more hot water, enough to cover and boil down to about 4 or 5 tablespoonfulls; salt, pepper and butter size of an egg and serve hot.

Mrs. D. Cowan.

ESCALLOPED ONIONS.

Take 8 or 10 good sized onions; slice and boil tender; lay them in a baking dish, putting bread crumbs, butter in small bits, pepper and salt between each layer until dish is nearly full; cover top with bread crumbs and add milk or cream until dish is full. Bake from 20 minutes to one-half hour.

Mrs. T. O. Slater.

ONION PUDDING.

Cover the bottom of a tin pudding dish with onions sliced thin; season well with salt, pepper and bits of butter; then a layer of dry bread or cracker crumbs, another layer of onions, season the same as before and finish with a layer of crumbs; cover the whole with sweet milk; put in oven and cover closely until nearly done; then remove the cover and let it brown. Can eat this pudding and go to church and not be a horror to your neighbor.

Mrs. B. Rogers.

PARSNIP STEW.

Cut about a half a pound of pork in small pieces; put in a kettle and boil one hour; then add potatoes and parsnips cut in little pieces, one-third more potatoes than parsnips; boil another hour; keep plenty of water in so that it will not stick to the kettle. A very good dish in the spring when parsnips are fresh.

Mrs. G. C. James.

FRIED PARSNIPS.

Boil whole until tender; take out, slice thin, dip in beaten egg and fry in butter until a nice brown; or make a batter with 2 eggs, one-half cup^s sweet milk and flour enough to thicken and dip in and fry.

BOILED PARSNIPS.

Wash and scrape parsnips; boil until tender; pour off water; salt, pepper and mash fine; put in a piece of butter size of an egg and serve in covered dish.

Mrs. A. Ruhlman.

PARSNIP CROQUETTES.

Wash and scrape as many parsnips as required. Boil in water till tender. Drain, mash fine, season with salt, pepper and butter; add a well beaten egg and 1 tablespoonful flour. Roll into little cakes and dip in egg and cracker dust and fry in butter.

Mrs. T. W. McNett.

POTATO PUFFS.

Two cups mashed potatoes, stir in 2 tablespoons melted butter; beat with an egg beater to a white cream before adding anything else; then put in 2 eggs whipped very light and a cup of cream or milk; salt to taste. Beat all together and pour into a baking dish and bake in a quick oven till nicely browned.

Mrs. Dr. Hazeltine.

POTATO RISSOLES.

Mash potatoes, salt and pepper to taste. If desired add a little parsley; roll the potatoes into small balls, cover them with beaten egg and bread crumbs and fry in hot lard about two minutes, or until a light brown. Finely minced ham may be added with good effect or chopped onions when liked.

Mrs. E. D. Preston.

SOUR POTATOES.

Boil potatoes with skins on and slice while hot. Take one-third as many onions and slice very thin; then fry some salt pork and leave about one tablespoonful of the grease in spider and turn a teacupful of vinegar in with it. Salt and pepper the potatoes and onions, well mixed together and turn into the grease and let heat through. Serve hot.

Mrs. Thompson.

POTATO DISKS.

Pare raw potatoes and cut lengthwise; soak in salt water one hour; fry in boiling lard until browned, turning often. Drain through a colander, salt and serve in covered dish.

Mrs. G. P. Orr.

SARATOGA CHIPS.

Pare and slice very thin raw potatoes; put them in strong salt water for 2 or 3 hours, then wipe dry. Fry in

hot lard, putting in a very few at a time; season with salt and pepper and lay in a dry cloth a few minutes before serving. They should be crisp and free from grease.

KENTUCKY POTATOES.

Pare several raw potatoes and slice thin; lay in a dish in layers, sprinkling salt and pepper between each layer; cover with milk thickened with a teaspoonful of flour. Bake in a slow oven. Miss Sherman.

POTATO FRITTERS.

Three large potatoes and 3 eggs, 2 tablespoonfulls of cream. Boil the potatoes and beat them until they are light; beat the eggs very light and mix with the potatoes; add salt to taste; beat the cream in last. Mould the potatoes into small balls, sift flour over them and fry until brown in hot lard. Drain on a napkin before serving.

POTATO CREAM.

To one bowl of mashed potatoes, well seasoned, add the well beaten whites of 3 eggs; set in oven 'till light and puffy.

POTATO CROQUETTES.

Small bowl of mashed potatoes, 1 tablespoon of butter, one-half cup sweet milk, 1 egg, or the whites of 2 well beaten, salt and pepper to taste; roll in egg and crushed crumbs and fry in hot lard.

QUIRLED POTATOES.

Two cups mashed potatoes, one-fourth cup milk, (cream is better) 1 tablespoon butter, season with salt and pepper. Heat the milk and beat well through the potato; add the butter melted, whip thoroughly and press through a colander onto a buttered plate. Send to table on baking plate. Mrs. Schermerhorn.

ESCALLOPED POTATOES.

Cut enough cold boiled or baked potatoes (the latter are best) into tiny squares to fill a quart baking dish, and put in a layer of the potatoes; sprinkle with salt, pepper, bits of parsley and dot with butter; cover with cream sauce. Add another layer of potatoes, seasoning as before, and so on until the dish is full; dot the top liberally with butter, pour on enough milk to moisten it and grate dry bread over the whole to assist browning; bake one-half hour, or until a nice brown. Serve hot.

CREAM SAUCE FOR ABOVE.

To one pint boiling milk add one tablespoonful flour wet in one-half cup cold milk ; salt and pepper to taste, and butter the size of a walnut ; boil up once.

Mrs. J. W. Kitchen.

ESCALLOPED POTATOES.

Butter an earthen dish ; peel and slice potatoes thin, putting a layer of potatoes, some butter and a little grated onion and season with pepper and salt. Over the whole sprinkle a little flour, then more potatoes and so on till the dish is full ; just before putting into oven, pour in one cup of milk ; bake three-fourths of an hour ; when partly done cover to prevent getting too brown. Mrs. James Hand.

A GOOD WAY TO COOK POTATOES.

Cook four medium sized potatoes in salted water until soft ; drain and take two tablespoonfuls of butter and put in spider ; let it brown slightly ; then put in potatoes and brown them all over. They will be very nice.

Mrs. D. D. Reed.

TO COOK RICE.

Wash carefully in three waters one cup rice, picking out all discolored grains and husks. Set to soak two hours in cold water sufficient to cover ; then drain through a colander in which has been placed a piece of tarlatan, and set in the warming oven to dry off ; this will require from one-half to three-fourths of an hour ; put at least three pints of boiling water and a large tablespoonful of salt in a kettle, add rice when the water is bubbling and boil hard (but do not stir) for 20 minutes ; then test the grain, if tender turn out at once into the colander and put under a stream of cold water until thoroughly rinsed ; set back in warming oven till ready to serve. You will find if you follow directions in full, every grain standing plump and of pearly whiteness.

Mrs. M. W. Jamieson.

BOILED SPINACH.

Pick over carefully and wash in several waters and let it lie in the last one-half hour ; take out, shaking each bunch well, and put into boiling water with a little salt ; boil about 20 minutes or until tender ; drain, chop fine, put into a saucepan with a piece of butter the size of an egg, salt

and pepper to taste ; stir until very hot ; turn into a dish and slice hard boiled eggs over the top. Mrs. Will Cowan.

SUCCOTASH.

This is made of green corn and lima beans, but you can substitute string or butter beans. Have one-third more corn than beans when cut from cob ; put into boiling water enough to cover and stew slowly till tender, stirring now and then ; when the water is nearly all boiled out, add a cup of milk ; stew in this one-half hour, watching to prevent burning ; then stir in a large lump of butter, one teaspoonful of flour wet in milk ; salt and pepper to taste ; boil up once and pour into a deep dish. Mrs. D. Cowan.

FRIED TOMATOES.

Peel tomatoes and cut in halves, if very large cut into quarters ; season with salt and pepper and dip each slice into beaten egg and roll in cracker dust ; fry at once in hot butter and lard, equal parts. Mrs. W. M. Baker.

STEWED GREEN TOMATOES.

Peel and slice five or six green tomatoes, also three onions ; put in spider with onions at the bottom with enough water to cook ; when done turn off water, if any remains ; season with salt, pepper and butter the size of an egg and a little milk or cream. Mrs. T. W. McNett.

ROAST TOMATOES.

Cut a slice off the top of fine large ones, take out most of the inside, fill with a rich dressing as for chicken, replace the top and place in a pan without water ; roast in oven three-fourths of an hour or until done ; sprinkle sugar over and serve. Mrs. H. G. Eddy.

FRIED GREEN TOMATOES.

Slice tomatoes thin and cover with salt ; let stand one-half hour, then dip in flour and fry in butter. Mrs. L. G. Noyes.

STEWED TOMATOES.

Boil two large tomatoes in one coffee cup of water ; season with salt and pepper to taste ; when cooked add one-half cup cream and let come to a boil ; crumb two slices of bread in a deep dish and add a piece of butter the size of a walnut, pour over the cooked tomatoes and serve when hot. Mrs. M. S. Ensworth.

✧ SALADS. ✧

Durkee's Prepared Salad Dressing saves time and is recommended for use. See advertisement.

BEAN SALAD, GERMAN.

One quart of string beans, 1 onion, 3 tablespoonfuls of ham or pork fryings, one-half cup of vinegar. Boil the beans in salted water until tender, pour off the water, slice the onion fine and add to the beans; pour over this a dressing made of the vinegar and ham fat; add salt and pepper to taste and mix thoroughly.

BEET SALAD.

Beets cut in little squares and mixed either with celery or lettuce with a mayoniase dressing is very nice. Tomatoes sliced on lettuce leaves and covered with mayoniase dressing is also very nice.

Florence S. Wood.

CABBAGE SALAD.

Shave a firm head of bleached cabbage into small strips. Take the yolks of 3 eggs well beaten, 1 cupful of good vinegar, 2 teaspoonfulls of white sugar, 2 tablespoonfuls of rich cream, (sour is best) 1 teaspoonful of mustard, mixed in a little boiling water, salt and pepper to suit the taste. Mix together these ingredients (save the eggs) and let them come to a boil, then stir the eggs in rapidly. Lastly add the cabbage and toss up with the fork. Garnish with slices of hard boiled eggs if desired.

Miss J. E. Thomas.

CHICKEN SALAD.

To 2 quarts of cut chicken add 2 quarts of celery.

CREAM SALAD DRESSING.

Yolks of 4 eggs, 1 tablespoonful of corn starch, 1 tablespoonful of mustard, 2 tablespoonfulls of sugar, one-half teaspoonful of black pepper, a pinch of red pepper, two cups of vinegar. Mix the above ingredients with a small portion of the vinegar, and as it boils and thickens add

slowly the rest of the vinegar. After cooking and when cool, add salt to taste. Rub the yolks of four hard boiled eggs with a large tablespoonful of butter or oil; then add by degrees the cooked mixture and strain through a sieve. Keep this dressing on ice until ready for use, when add a pint or more of whipped cream, pour over chicken and celery mixing all together thoroughly. Mrs. S. T. Neill.

CHICKEN SALAD.

Take 2 large boiled chickens, remove the fat and skin, cut the meat from the bones and put in salad bowl. Take 3 hard boiled eggs, mash the yolks, add the raw yolks of 2 eggs, a teaspoonfull of salt and a little cayenne pepper. When well mixed add a spoonful of vinegar and beat; add oil and more vinegar until sufficient dressing is made. Set on ice 2 hours. Twenty minutes before using put on the chopped chicken, 1 wine glass of vinegar and pour over the dressing. Mix in 3 heads finely cut celery. U. H. J.

CHICKEN SALAD.

Take two large chickens and boil until tender, salting to taste. While warm remove the skin, fat and bones. These can be put back into the water in which the chicken was boiled. (This will make good stock for soup). When cold cut the chicken in pieces the size of dice with a sharp knife. Boil hard twelve eggs, remove the whites while hot; these can be chopped and added to the chicken; rub the yolks to a smooth paste with one cup of butter, and to this add one tablespoon of mustard, one of sugar, one teaspoon of salt and a pinch of cayenne pepper; stir until smooth and add one cup best olive oil and lastly enough warm vinegar to make consistency of sour cream. Just before serving mix the chicken and about half the quantity of celery cut fine. Pour over this the dressing and mix well. This will serve twenty. Mrs. J. H. H.

EGG SALAD.

Boil twelve eggs hard. Cut off the tops and carefully remove the yolks. Cut the other end of the white so that it will stand on a plate. Take half the yolks and mash them with a large lump of butter into a smooth paste, with three tablespoons of olive oil, one teaspoon of mustard, one of salt, one heaping teaspoon of sugar, and vinegar enough to make the mixture the consistency of custard. Chop

cabbage and celery in the proportion of one-third cabbage and two-thirds celery. Take the six other yolks and cut off ends, chop fine and mix with the cabbage and celery and the above dressing. Fill the whites from which you have previously taken the yolks with this mixture. When preparing for the table garnish the dish with parsley.

Mrs. J. H. H.

EGG SALAD.

Hard boil six eggs; when cold slice in dish and cover with the following salad dressing: One teaspoon dry mustard, one tablespoon sugar, one saltspoon salt, a tablespoon boiling water and mix; then add tablespoon melted butter, one-half cup vinegar, yolks of three eggs beaten light. Put over fire and cook as custard, when thick set aside to cool. When cold add one cup whipped cream.

Mrs. C. H. Smith.

LETTUCE SALAD.

Boil two eggs hard, mash the yolks smooth with two large tablespoons of butter, chop the whites fine and add to the above. Beat an egg with half a cup of vinegar and add one good teaspoonful of sugar, one-half teaspoon mustard, one of salt and a pinch of cayenne pepper. Boil the mixture and then add the paste made of the hard boiled eggs. Take lettuce leaves, wash thoroughly and dry in a towel. Gather in a bunch as many leaves as you can hold conveniently in your hand and with a sharp knife cut in slices an inch in breadth. Just before giving to table pour the above dressing, which has been allowed to cool, over the cut up lettuce.

LOBSTER SALAD.

Cut up and season the lobster the same as chicken. Break the leaves from a head of lettuce one by one, and wash them singly in a large pan of cold water. Put in a pan of ice water for ten minutes and then shake in a wire basket to free them from water. Place in the ice chest until serving time. When ready to serve, put two or three leaves together in the form of a shell and arrange these shells on a flat dish. Mix a portion of the dressing with the lobster. Put a tablespoonful of this in each cluster of leaves. Finish with a teaspoonful of the dressing on each spoonful of lobster. There should be two-thirds lobster to

one-third lettuce. Garnish the dish with slices of tomato, previously dipped in vinegar.

DRESSING FOR LOBSTER.

Yolks of two eggs, one cup of vinegar, one teaspoonful of mustard, one teaspoonful of salt, one of sugar, pinch of cayenne pepper, large lump of butter, two tablespoonfuls of oil. Place vinegar and butter in a bowl in boiling water on the stove; when at boiling point, stir in the beaten eggs, in which the mustard, salt, sugar and pepper have been smoothly mixed. After removing from the stove stir in the oil. Put in a cold place until needed. This should be of the consistency of thin custard. Mrs. J. H. H.

POTATO SALAD.

Four or five large cold boiled potatoes; three heads of nice celery; cut both up in little blocks; one-half small onion chopped fine, yolks of three eggs well beaten, one-half cup vinegar, one cup sweet or sour cream, two teaspoonfuls flour dissolved in cream, one tablespoonful of butter, pinch of cayenne pepper; salt to taste. Let the vinegar come to a boil, add the cream and let it boil once, then stir in the yolks, butter, &c. Pour over the potatoes and celery just before serving. Mrs. W. J. Richards.

POTATO SALAD.

One quart cold boiled potatoes cut in small pieces; nearly the same amount of celery; four hard boiled eggs cut fine, and three medium sized onions chopped fine; mix all together, season with salt and pepper, and set aside till dressing is ready, which make as follows: Break the yolk of an egg in the bottom of a soup plate, and add drop by drop oil, stirring constantly; when thick enough to stand alone, (try by turning dish upside down), add vinegar enough to make the dressing about the consistency of a thick custard. Mix with potatoes, etc., garnish with hard boiled eggs and bleached celery tops. Lettuce can be substituted for celery if preferred. *Caution.*—Have all ingredients for dressing perfectly cold before mixing.

Mrs. A. D. Wood.

SALMON SALAD.

Set a can of salmon in a kettle of hot water, let it boil twenty minutes; take from the can and put in a dish, pour off the juice or oil, put a few cloves in and around it, sprin-

kle salt and pepper over, cover with cold vinegar, and let it stand one day. Then take it from the vinegar and place on a platter. Prepare dressing as follows: Beat the yolks of two raw eggs with the yolks of two eggs boiled hard, mashed fine as possible; add gradually three tablespoons of melted butter, or the best salad oil, one tablespoon of mustard, a little salt and pepper, (black or cayenne), and vinegar to taste. Beat the mixture a long time; (some persons like the addition of lemon juice and a little brown sugar) cover the salmon thickly with a part of the dressing; tear up very small the crisp inside leaves of lettuce, add to the remainder of the mixture and pour over. Garnish with crisp lettuce leaves.

Mrs. E. D. Preston.

SIDNEY SMITH'S RECIPE FOR SALAD DRESSING

Two boiled potatoes strained through a kitchen sieve,
Softness and smoothness to the salad give;
Of mordant mustard take a single spoon,
Distrust the condiment that bites too soon,
Yet deem it not, thou man of taste, a fault
To add a double quantity of salt.
Four times the spoon with oil of Lucca crown,
And twice the vinegar procured from town;
True taste requires it and your poet begs
The pounded yellow of two well boiled eggs;
Let onions atoms lurk within the bowl
And scarce suspected animate the whole;
And lastly, in the flavored compound toss
A magic spoonful of anchovey sauce.
Oh, great and glorious! oh herbaceous meat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his weary soul,
And plunge his fingers in the salad bowl.

The anchovey sauce can be omitted and use more vinegar.

Mrs. W. A. M.

SALAD DRESSING.

Four tablespoonfuls of butter, one tablespoonful of salt, one tablespoonful of sugar, one heaping tablespoonful of mustard, a pinch of cayenne pepper, one cup of milk, one-half cup of vinegar, three eggs. Let butter get hot in a saucepan, add flour and stir till smooth, being careful not to brown, add the milk and boil up. Place the saucepan in another of hot water; beat eggs, salt, pepper, sugar and

mustard together and add vinegar; stir this into the boiling mixture and stir to the consistency of soft custard.

Mrs. S. P. Schermerhorn.

SALAD DRESSING.

Break the yolks of two eggs into a soup plate and beat very light; then add drop by drop two gills of olive oil; boil one large potato and while hot mash with two table-spoons of butter and put through a sieve; half teaspoon of mustard, even teaspoon of sugar, pinch of cayenne pepper, full teaspoon of salt, and one gill of vinegar. Put the seasoning into the potato paste which you are now ready to mix with the beaten yolks and oil. This is a nice dressing for persons who do not care for much oil.

SALAD DRESSING.

Yolks of four eggs, very thoroughly beaten, one-half cup vinegar, one-half teaspoon mustard, one tablespoon sugar, one-half cup melted butter or salad oil. Set the mixture in a vessel of hot water and let simmer until it is thick and smooth, then salt to taste. Let cool and bottle for use.

Mrs. Seofield.

SALMON SALAD.

To one quart of cooked salmon, two heads of lettuce, prepare the same as lobster salad.

SANDWICH DRESSING.

The yolks of two eggs, one tablespoonful of corn starch, one tablespoonful of mustard, two tablespoonfuls of sugar, one tablespoonful of butter, a pinch of red pepper. Beat well, then add a cup of vinegar; boil and when cold add one-half cup of cream. This will be sufficient dressing for half of a chopped ham.

Mrs. Neill.

FRENCH DRESSING.

Yolk of one egg, two tablespoonfuls of vinegar, three tablespoonfuls of olive oil, one-half teaspoonful of salt, one-quarter teaspoonful of pepper. Beat the yolk very light. Put salt and pepper in a bowl, add gradually the oil, rub and mix until the salt is thoroughly dissolved, then add by degrees the vinegar; stir continually for one minute and it is ready to use. Use white wine vinegar. Mrs. Trunkey.

BREAD

YEAST.

Three large, old potatoes pared, soaked and boiled until broken in small pieces; one-half cup of loose hops boiled in one quart of water; drain and mash potatoes, add the hot water, add the hop water and enough hot water to make two quarts; strain, rubbing all the potato through; put it on to boil, and when boiling add three-fourths of a cup of flour which has been wet to a smooth paste in cold water, and three-fourths of a cup of sugar. Boil five minutes, stirring well; let cool, add three-fourths of a cup of yeast and when well risen add one-fourth cup of salt; keep in a covered jar in a cool cellar. Bread made of this yeast will not sour even in hot weather.

Mrs. W. J. Alexander.

YEAST.

Take twelve large potatoes and boil in two quarts of water; when done pour the water over two cups of flour; mash the potatoes and put in with the water and flour. Take one small handful of hops, add boiling water, boil a few minutes, then strain into the mixture, and add one cup of sugar and one-half cup of salt. When cool add two good yeast cakes. This will keep for weeks in a cool place.

Mrs. M. I. Mead.

YEAST.

Two quarts of water, three handfuls of hops; boil twenty minutes. Boil six large potatoes in the hop water and when done mash them fine, then add one cup of sugar, two tablespoonfuls of ginger and two of salt. When cool stir in half a cup of good yeast; keep it warm until it foams.

Mrs. A. J. Collins.

BREAD.

Soak one yeast cake in a little cold water for an hour, then take one pint new milk, one pint warm water, one teaspoonful of salt, two teaspoonfuls lard or butter, two teaspoonfuls brown sugar, add the yeast cake and mix stiff in

a bread bowl; then mould well on the board, return it to bowl and set to rise. Next morning mould into loaves without any flour and set to rise before baking. Follow directions closely and you will have elegant bread.

Mrs. E. D. Preston.

BREAD.

Take one quart of milk, let it come to a scalding heat, pour into kneading bowl and stir in flour until a stiff batter; let this stand until it becomes cool enough to put in one cup of yeast, then add enough flour to make stiff as before; when light, add salt, knead as soft as possible; let it rise again; when light make into loaves, let rise again and bake.

Mrs. M. I. Mead.

BREAD.

Two saucers of flour, one-half cup sugar, one teaspoonful salt, one teaspoonful lard; scald with a portion of the water in which three or four medium sized potatoes have been boiled; mash the potatoes and add together with a yeast cake dissolved in a little warm water, thin with the warm potato water and let it stand over night in a warm place; mix dry with flour, let it rise twice and then put in pans.

Mrs. W. J. Richards.

BREAD.

Four potatoes boiled and mashed while hot into one quart of potato water, two tablespoons white sugar, two of lard, add flour; beat to a smooth batter, then add more flour and knead half an hour; let, rise over night; in the morning mould out into loaves and let rise to bake.

Mrs. Dwight Cowan.

SALT RISING BREAD.

A pinch of salt and soda in a bowl; pour in a cup of boiling water; when cool enough not to scald, stir in shorts enough for a thick batter; keep in a warm place over night; in the morning put about two quarts of flour in bread bowl; pour in a cup of boiling water and cool with a cup of new milk; then stir in the emptyings and let rise; when light, knead into loaves and let rise to bake.

Mrs. Nelson Ensworth.

SALT RISING BREAD.

One teacup shorts, a pinch of soda, mix a batter with warm water or milk; set in a warm place over night; in

the morning mix a batter with salt, milk and flour, and stir in the emptyings; let rise, pour in a pan of flour and add one pint more water or milk, knead into loaves and let rise to bake. Take some of the light dough and knead in shortening for light biscuit. Mrs. Sumner Orr.

GRAHAM BREAD.

Two cups sweet milk, one-half cup molasses, one-half cup yeast, enough graham flour to make a stiff batter; make in the evening, in the dish you wish to steam it in; let it rise over night, steam two hours and bake until brown.

M. G.

GRAHAM BREAD WITH SOUR MILK.

One and one-half pints of sour milk, one-half cup New Orleans molasses, a little salt, two teaspoonfuls soda dissolved in a little hot water, and as much graham flour as can be stirred in with a spoon; pour in well greased pan, put in oven as soon as mixed and bake two hours.

Mrs. Jacobs.

GRAHAM BREAD.

One cup molasses, one teaspoonful soda, put in a pan and warm until it foams; add one pint of sweet milk, stir in three cups of graham flour and one small teaspoonful salt; take another cup of graham flour and stir in two teaspoons baking powder stir all together and bake one and one-half hours in a moderate oven.

Mrs. W. D. McLaren.

GRAHAM BREAD.

In making graham bread I use hop yeast, setting sponge at night, mixing stiff as can be stirred with iron spoon; in the morning take three large cups of sponge, one large cup New Orleans molasses, one large cup warm water, butter or lard size of a small egg and stir thoroughly with spoon; then add a pint of graham flour and wheat flour enough to make a very stiff batter. This makes two loaves. Let rise slowly until very light.

Mrs. J. Danforth.

RYE BREAD.

Rye bread can be made just the same as above by using rye instead of graham flour.

Mrs. J. D.

BOSTON CORN BREAD.

One cup of sweet milk, two cups sour milk, two teaspoonfuls of soda, one and one-half cup of molasses, a cup of flour, four cups corn meal; steam three hours and brown a few minutes in the oven. Mrs. C. Cobb.

BOSTON BROWN BREAD.

One coffeecup of corn meal, one coffeecup of graham meal, one coffeecup of rye meal, two teacups of sweet milk, one teacup of sour milk, one teacup of Porto Rico molasses, one teaspoonful of salt, one teaspoonful of soda; sift meals together and beat thoroughly with sweet milk, molasses and salt; add sour milk and soda, pour into pail with cover and place in a kettle of cold water and boil four hours; keep adding hot water as it boils away and keep kettle covered. Mrs. W. M. Baker.

BOSTON BROWN BREAD.

Two cups corn meal, one and one-half cup of flour, two cups sour milk, one cup sweet milk, one-half cup molasses, one tablespoonful soda, one teaspoonful salt; steam three hours, then set in oven and brown.

Mrs. Keegan.

BROWN BREAD.

One quart boiling water, thicken with corn meal like mush; put into mixing bowl and add one large cup New Orleans molasses; when cool, add one cake of compressed yeast dissolved in one-fourth cup tepid water. Mix with wheat flour and knead thoroughly as wheat bread; let it rise over night and in the morning shape into loaves, handling as little as possible; let it get very light and bake as wheat bread. Mrs. I. G. Lacy.

BROWN BREAD.

One bowl of Indian meal, one bowl of rye flour, one bowl of sour milk, one large cup of molasses, one tablespoonful of salt, one teaspoonful of soda; steam two hours and a half and bake from twenty to thirty minutes, depending on the heat of the oven. Mrs. E. E. Allen.

CORN BREAD.

Two cups sweet milk, one cup sour milk, two cups corn meal, one cup flour, one-half cup brown sugar, one teaspoonful of soda; steam two hours and brown in oven. Bud Nesmith.

BROWN BREAD.

One cup warm water, one-half cup sugar or molasses (New Orleans), one cup wheat flour, one-half teaspoonful salt, one-half teaspoonful soda, one-half cup yeast. Stiffen with brown flour as can be stirred with a spoon; let it rise over night, bake one hour; one loaf.

Mrs. Dr. Hazeltine.

BROWN BREAD.

Take two-thirds coffee-cup corn meal, pour over just enough boiling water to wet every grain; after it is cool, add one small half-teacup of molasses with a pinch of soda in it, one tablespoonful of lard, one coffee-cup of light sponge with a little salt; stiffen with flour and mould same as wheat bread; put in greased pan to rise; bake one hour.

Mrs. George P. Orr.

CORN BREAD.

Mix thoroughly and run through a sieve one pint of white corn meal, one pint of flour, two heaping tablespoons of powdered sugar, one teaspoonful of salt, two teaspoons baking powder; beat five eggs very light, add to them a scant pint and a half of milk; stir this liquid mixture into the dry one and add one-fourth cup melted butter; pour the batter into a shallow cake pan, having it about one inch deep; bake one-half hour in a moderate oven; can be baked in gem pans.

Mrs. W. Cowan.

CINNAMON LOAF.

Follow directions for Raised Rolls No. 2; make in a cake; spread with butter, sprinkle with sugar and cinnamon; let rise and bake.

Mrs. J. B. Allen.

JOHNNY CAKE.

One pint sweet milk, one pint corn meal, one-half cup wheat flour, two eggs, small piece of butter, two teaspoonfuls baking powder, pinch of salt.

Mrs. S. P. Schermerhorn.

JOHNNY CAKE.

Two cups corn meal, two cups wheat flour, two eggs, two tablespoonfuls butter, one teaspoonful baking powder; milk enough to make batter.

Mrs. I. G. Lacy.

CORN CAKES.

One pint milk, one-half pint Indian meal, four eggs, scant tablespoonful of butter, salt and one teaspoonful sugar;

pour the milk boiling on the sifted meal; when cold add the butter (melted), the salt, the sugar, the yolks of the eggs, and lastly the whites well beaten; bake one-half hour in hot oven.

Mrs. J. B. Allen.

MAPLE SUGAR BISCUITS.

One cup maple sugar broken in pieces the size of small hickory nuts, one-half cup of white sugar, three-fourths cup butter, one cup milk, two teaspoonfuls cream tartar and one of soda; flour.

M. S. Johnson.

BAKING POWDER BISCUITS.

One quart of sifted flour, one tablespoonful of lard or butter, one-half teaspoonful of salt, two teaspoonfuls of baking powder; mix together; add sufficient milk to form a very soft dough, knead little as possible, roll out quickly and bake in hot oven.

Mrs. E. D. Preston.

WAFER BISCUITS.

Rub a piece of butter the size of a large hickory nut into a pint of sifted flour; sprinkle over a little salt; mix it into stiff smooth paste with the white of an egg beaten to a froth, and warm milk; beat the paste with a rolling pin a half hour or longer; form the dough into small, round balls the size of a pigeon's egg, and roll to the size of a saucer; bake.

Mrs. J. B. Allen.

MARYLAND BISCUITS.

To one quart of flour add a little salt and one heaping tablespoonful of lard; mix with water into a *very stiff* dough. With a heavy biscuit mallet, beat the mixture five minutes out on a board; when the dough is light enough it has a blistered appearance. With the hand make into egg-shaped balls and bake in a *very* hot oven at once.

Mrs. James A. Hand.

RAISED ROLLS.

Two cups of light bread sponge, one pint warm milk, two tablespoonfuls melted lard, two tablespoonfuls white sugar, pinch of soda, add flour enough to make stiff; let rise until very light; handle lightly, roll thin and cut out; put in a little butter and double the cake over. Let rise in pan and bake.

K. M. Copeland.

RAISED ROLLS NO. 2.

Take one heaping tablespoonful of sugar, butter the size of small egg, pinch of soda and one egg; beat up together and stir into one pint of light sponge; mould good and let stand until afternoon; cut into small pieces, butter the hands and roll into balls; put in pan to rise and bake in hot oven.

Mrs. J. B. Allen.

HOT ROLLS.

Two quarts of flour, one tablespoonful of butter, one tablespoonful of lard. Rub these thoroughly together; boil one pint of milk, when cool add one-half cup of sugar with one-half cake compressed yeast (or one cup of yeast); put this in the middle of the flour and stir in just enough for sponge; when light enough mix in all the flour and knead on a board thoroughly; let stand over night and in the morning make into rolls with as little handling as possible; bake quickly; enough for twice.

Mrs. Carnahan.

PARKER HOUSE ROLLS.

With two quarts sifted flour, two tablespoonfuls melted butter, two tablespoonfuls sugar, a little salt well worked together, make a sponge with warm milk and add one dissolved yeast cake; when it is lighter add flour and mould for twenty minutes; let rise again, roll it out, cut into thin cakes, butter the top and fold them half over and set to rise again; bake.

Mrs. C. D. Crandall.

GREEN MOUNTAIN RUSK.

Stir into three teacups of warm milk, one-half teacup baker's yeast, two teacups sugar, one teacup melted butter, one small nutmeg, one even teaspoonful soda, flour sufficient to mould smoothly and set to rise; when perfectly light, roll out and cut into cakes and place in tins; let them stand until light and bake in a quick oven twenty minutes.

Mrs. T. O. Slater.

Muffins, Gems, Etc.

One pint flour, one cup milk, two eggs, two teaspoonfuls baking powder, butter the size of an egg; beat the yolks of the eggs with the butter, then add the whites well beaten; sift baking powder with the flour and mix all together in a batter; bade in muffin rings.

Mrs. L. B. Hoffman.

RICE MUFFINS.

One cup boiled rice, one pint of flour, two eggs, one teaspoonful lard or butter, one teaspoonful of salt and enough milk to make a thin batter; beat hard; bake quick in small tins.

Lucy Marie Cowan.

MUFFINS.

Two cups of flour, salt, two teaspoons baking powder, one tablespoon butter, one tablespoon sugar. Beat one egg stiff in a tea cup and fill with sweet milk; beat into a batter and bake in muffin rings.

Mrs. J. C. Thomas.

MUFFINS.

One tablespoon of butter, two tablespoons of sugar, two eggs, two and one-half cups milk, six cups flour, three teaspoonfuls of baking powder, a little salt; leave out sugar if you prefer; nice for tea instead of biscuit.

Mrs. Dr. Hazeltine.

POP OVER.

One pint of milk, one pint of flour, two eggs, and a pinch of salt. Bake thirty minutes.

Mrs. Will Watson.

POP OVERS.

Two cups of milk, two cups of flour, two eggs, one even teaspoonful salt; beat the eggs separately and well; add the whites last, beat all well together. Bake in gem pans or rings.

Mrs. J. B. Allen.

GRAHAM GEMS.

Butter the gem pans thoroughly and put where they will get very hot; one cup graham flour, one cup sweet

milk, one egg beaten light, one tablespoonful sugar, butter the size of large walnut, one teaspoonful cream of tartar, one-half teaspoonful soda, pinch of salt. Beat up quick and hard; do not stir. Mrs. Mark Jamieson.

GRAHAM GEMS.

One pint buttermilk, one teaspoonful of soda, a little salt, one egg, one-half cup sugar, one tablespoonful of lard. Thicken with graham flour and bake in gem tins.

Mrs. Hoffman.

GRAHAM GEMS.

One-half cup of butter, one cup milk, one-third cup of sugar, one teaspoonful baking powder, two cups graham flour, two eggs. Bake in very hot oven.

Mrs. James Hand.

GRAHAM GEMS.

One scant quart graham flour, two teaspoonfuls of baking powder, three teaspoonfuls of sugar, one-half teaspoonful of salt; mix well together and wet with one pint of milk. Bake in gem pans in a hot oven.

Mrs. Hiram G. Eddy.

OAT MEAL GEMS.

One cup of cold water, one cup sour milk, two tablespoonfuls of sugar, two and one-half cups of fine oat meal, one teaspoonful of salt, one-half teaspoonful of soda.

Household.

WHEAT GEMS.

One egg, one and one-half cups sweet milk, two cups flour, two teaspoonfuls of baking powder, one tablespoonful melted butter. Bake in very hot oven in very hot gem pans.

Mrs. I. G. Lacy.

SALLY LUNN.

One-half cup butter, one-half cup sugar, one cup corn meal, two cups wheat flour, one egg, one cup sweet milk, three teaspoonfuls of baking powder. Mix like cake.

Mrs. S. P. Johnson.

RAISED SALLY LUNN.

Three cups sweet milk, two-thirds cup of butter, one cup of yeast, two cups of sugar, six eggs, eight cups of flour, a little salt. Set to rise till quite light. This makes two large or three small loaves. Very nice.

Mrs. S. P. Johnson.

SALLY LUNN.

Three tablespoons melted butter, one-half cup sugar, one cup sweet milk, two cups flour, one egg, three teaspoonfuls of baking powder. Bake in muffin rings or small patty pans. Nice for tea, warm.

Mrs. Dr. Hazeltine.

CORN GRIDDLE CAKES.

Two cups sour milk, one cup corn meal, one-half cup wheat flour, one egg beaten light, one-half teaspoonful of soda, pinch of salt.

Mrs. Mark Jamieson.

FLANNEL CAKES.

One quart milk, three tablespoonfuls of yeast, one tablespoonful melted butter, two eggs well beaten, one teaspoonful salt. Flour to make good batter; set spong cover night. In morning add butter and eggs.

Mrs. Geo. Noyes.

PAN CAKES.

Enough flour is added to quart of sour milk to make a rather thick batter. The secret is, that it is left to stand over night instead of being finished at once. It may stand to advantage twenty-four hours. Next morning add two well beaten eggs, and salt, also one-half teaspoonful soda dissolved in warm water. Bake at once. Mrs. Boyce.

BUCKWHEAT CAKES.

Take of equal parts of buttermilk and water, one quart, one-half cup yeast, a little salt; stir into a batter with buckwheat flour, let rise over night; in the morning add one-half teaspoonful soda, dissolved in a little water. Bake on a hot griddle.

Successful Housekeeper.

FLAKE OAT MEAL.

To one cup of oat meal add two cups cold water and one teaspoonful salt. Cook closely covered in a farina boiler at least twenty minutes; thirty minutes will be better. Remove from fire and beat hard for a moment. If too dry add a small quantity of boiling water. Serve with sugar and cream.

Mrs. Mark Jamieson.

BALLOON FRITTERS.

Boil in one pint of water a dessert spoonful of fresh butter, pour scalding hot over a light pint of flour, and beat until cold, add the well beaten yolks of six eggs, and

just before cooking the perfectly light whites. Fill a skillet with lard and when boiling hot drop in the batter, a tablespoonful at a time. It only takes a few minutes to cook them. Put them in a warm oven in a dry towel for a short time to remove superfluous grease. Serve hot.

Mrs. W. K. Jacobs.

CORN FRITTERS.

One quart of grated corn, three eggs, three or four grated crackers; beat well and season with salt and pepper. Beat the whites and stir in just before frying. Fry like doughnuts, by dropping in little cakes the size of an oyster.

Mrs. Harry Pickett.

FRITTERS.

Two eggs, one-half pint sweet milk, one teaspoonful of salt, two cups of flour, one small teaspoonful of baking powder. Drop from teaspoon in hot lard and fry. Serve hot.

Mrs. Dwight Cowan.

CORN FRITTERS.

One pint of green corn grated, mix with this one-half cup sweet milk, one-half cup flour, two well beaten eggs, one teaspoonful of salt, one-fourth teaspoonful of pepper, one tablespoonful of melted butter. Fry in small cakes on pancake griddle in a little hot butter, browning well on both sides.

Mrs. I. G. Lacy.

RICE FRITTERS.

Take two quarts of cooked rice; butter and salt to taste. Sprinkle large handful of flour over the top and mash well together with three or four eggs; take back of spoon and make smooth, then add a little more flour and two teaspoonfuls of baking powder; make a stiff batter; thin with milk or water. Fry as doughnuts.

M. S.

PARSNIP FRITTERS.

Scrape, and if large cut them; put into well salted boiling water and boil until tender; then mash, adding to four or five parsnips a heaping teaspoonful of flour, and one or two eggs well beaten; pepper and salt to taste. Form the mixture into cakes three-quarters of an inch thick. Fry on both sides in a little butter a light brown. Serve hot.

Mrs. Will Watson.

CORN FRITTERS.

One-half dozen ears boiled corn, or one can of corn, three eggs, one and one-half tablespoonfuls of flour. Beat

the yolks smooth, grate the corn and season well, then mix with the yolks and add the flour, beat the whites to a stiff froth and stir in the mixture. Fry like oysters.

Mrs. S. P. Schermerhorn.

WAFFLES.

One pint of sweet milk, one-half pint melted butter, sifted flour to make soft batter; add the well beaten yolks of three eggs, then the beaten whites, lastly two teaspoonfuls baking powder.

Mrs. Lucy Noyes.

WAFFLES.

Three eggs, half pint of milk, two ounces of butter, two ounces of powdered white sugar, three-fourths of a pound of flour sifted, one-half teaspoonful of cinnamon; warm the butter and milk together, beat the eggs well and pour them in the milk; sprinkle in the flour, sugar and spice gradually until it becomes a thick batter; heat waffle irons, grease well and pour in some of the batter; shut the irons tight and bake on both sides by turning the irons.

Mrs. W. A. Greaves.

MAGIC



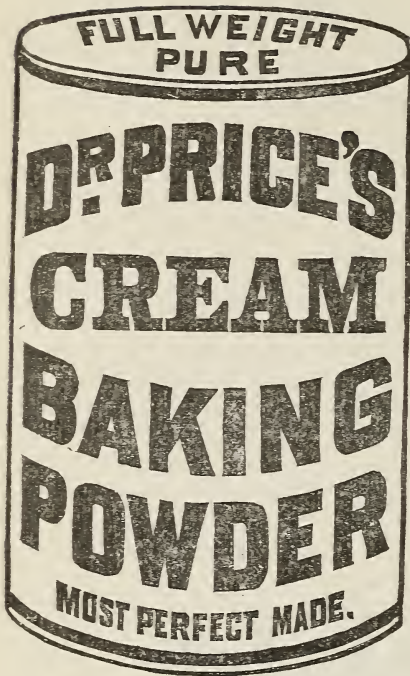
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APPLE DUMPLINGS.

One quart flour, three teaspoonfuls Home baking powder, one heaping teaspoonful salt, one tablespoonful of lard. Either milk or water (milk is best) to make dough as for biscuits; work as little as possible, roll out and cut in squares; have apples pared and cored; if small put one whole apple in each square; if large, one-half with a little sugar. Bring the corners up well around the apples and pinch together inclosing the apple in the dough; steam one-half hour. Place a napkin in the steamer so when the dumplings are done they can be lifted out without breaking. Have the water boiling when steamer is set on. This is enough for eight or nine dumplings. Mrs. W. A. M.

APPLE PUDDING.

One quart stewed apples, one-fourth pound butter, four eggs, one cup grated bread, a little nutmeg; sweeten to taste. Bake in a pudding dish.

APPLE SAGO.

To one large cup sago add one quart of boiling water, pare and core as many apples as will stand in your dish; pour the sago over them; bake one hour. Serve with cream and sugar.

BATTER PUDDING.

One teacup sour cream, one teacup buttermilk, three eggs, one teaspoonful soda, flour sufficient to drop nicely from a spoon, dried fruit or nuts as desired; drop into cups, set within the steamer and steam forty minutes. Eat with sugar and cream.

CREAM BATTER PUDDING.

One cup sour or sweet cream, one cup sweet milk, one cup flour, three eggs, one teaspoonful salt, one-half teaspoonful soda, or one of Home baking powder; beat the

whites of eggs separately; add them the last thing. Bake in quick oven twenty or thirty minutes. Sugar and cream to be eaten on it.

BROWN BETTY.

Butter a pudding dish, put in a layer of bread crumbs, next a layer of apples, pared and sliced thin, a little sugar, butter and nutmeg to taste; next a layer of bread crumbs, and so on until dish is filled, having a layer of bread crumbs at top; pour in a little water and cover dish; set in oven. When nearly done remove the cover and brown on top. Eat with cream or sauce of any kind.

BREAD PUDDING.

Beat the yolks of two eggs in a baking dish, add one cup sugar, one quart milk, two tablespoonfuls cocoanut, one cup rolled bread crumbs, teaspoonful butter, flavor with Royce's extract vanilla. Bake twenty minutes, then cover with the well beaten whites of two eggs and brown in oven. Serve with cream or any sauce desired. Mrs. Kitchen.

BREAD PUDDING, NO. 2.

One quart milk, two cups bread crumbs, place on back of stove to soak until hot, then add three-fourths cup sugar, yolks of three eggs beaten light, one cup milk, flavor to taste. When done add the whites of the eggs beaten with six tablespoonfuls of sugar, and brown.

BANANA PUDDING.

Set a pint of milk to boil, then stir into it the beaten yolks of three eggs; boil until it thickens a little; flavor with Royce's extract, and sweeten to taste. Slice three or four bananas in a pudding dish and pour over them the custard. Whip the whites of the eggs stiff and heap on top. Set in oven for just a moment. Serve cold.

Mrs. D. L. Gerould.

COTTAGE PUDDING.

One cup sugar, one egg, three teaspoonfuls Home baking powder, three cups flour, one teaspoonful Royce's extract vanilla, one-half cup butter, one cup sweet milk or water, sprinkle a little sugar over top before putting in oven. Bake in a square tin; when done cut in squares. Serve with sauce made with two tablespoonfuls butter, one cup sugar, tablespoonful flour, wet with a little cold water

and stirred until like cream; add one pint of boiling water. Let boil two or three minutes. Flavor with Royce's extract vanilla.
Mrs. W. D. Brown.

CUP PUDDING.

Make a batter of one cup sweet milk, a pinch of salt, one egg, two teaspoonfuls Home baking powder; butter the cups and add one tablespoonful of butter, then add jam or any kind of fruit. Cover with batter and steam twenty minutes or until done.

CRUMB PUDDING.

One quart sweet milk, one pint of bread crumbs, three-fourth cup sugar, yolks of four eggs, butter the size of an egg, flavor with Royce's extract lemon. Bake in a slow oven. When done spread over a layer of jelly; whip the whites of the eggs to a froth, add one cup powdered sugar, pour over the jelly and bake a light brown. Serve cold.

Mrs. M. E. Wiggins.

CORN PUDDING.

Shell off enough corn to make a pint, add one pint cream, two beaten eggs, one or more tablespoons sugar, a teaspoonful corn starch or sifted flour dissolved in water, and teaspoonful butter. Stir occasionally and bake.

CARROT PUDDING.

One-half pound boiled and sifted carrots, one-half pint bread crumbs, one-fourth pound butter, the same of flour, one cup dried currants or cherries, one-half pound sugar, one teaspoonful Home baking powder and a little salt; steam two hours; serve with sauce.

DELICIOUS PUDDING.

Three pints milk, yolks of four eggs, one-half box gelatin, sweeten to taste, and boil as custard; when taken from the fire stir in thoroughly the beaten whites; use Royce's extract vanilla, pour into moulds, and when cold, serve with cream. It is better made the day before you want to use it.

Mrs. Jas. Hand.

EGG PUDDING.

To nine eggs well beaten add nine tablespoonfuls of flour and one quart of milk. Excellent.

Mrs. Dr. Hazeltine.

FIG PUDDING.

One-half cup water, one-half cup molasses, piece butter size of small egg, one-half teaspoonful soda, one-fourth pound figs chopped fine, with one cup seeded raisins, flour to make as stiff as cake dough, steam two hours; serve with any kind of pudding sauce. Mrs. Mark Jamieson.

FANNIE'S PUDDING.

One quart milk, a little salt, two tablespoonfuls corn starch dissolved in part of the milk, yolks of four eggs, one-half cup sugar; scald milk, add starch and sugar, then the beaten eggs; flavor with Royce's extract, pour in dish, cover with whites beaten with four tablespoonfuls sugar; brown in oven.

FRUIT PUDDING.

One-half package of gelatin, one pint of boiling water; when cold add the juice of two small lemons or one large one, strain through a fine sieve, then add one coffee cup of sugar, two oranges cut in small pieces, two bananas sliced, one-fourth pound figs, one-half pound walnuts, cut fine; any kind of fresh fruit may be added to this; mix thoroughly; serve with whipped cream. Mrs. Dr. Baker.

GRAHAM PUDDING.

One egg, one-half cup molasses, one-half cup sweet milk, one-half cup melted butter, one cup chopped raisins, one and one-half cups graham flour, one-half teaspoonful soda dissolved in warm water, a little nutmeg, steam two hours. Sauce for same: two eggs, two cups sugar, one cup butter, juice of one lemon. Mrs. D. D. Reed.

GELATIN PUDDING.

Separate the whites and yolks of four eggs; with the yolks make a boiling custard, with a pint of milk and sugar to taste; set one-third of a box of gelatin to soak a few minutes in a little cold water, then dissolve it with three-fourths cup boiling water; when the custard has cooled add the gelatin and the whites of the eggs beaten to a stiff froth, stir all together; flavor with Royce's extract vanilla and put into a mould; this will settle into three layers.

Mrs. A. Gerould.

INDIAN PUDDING.

Three pints sweet milk, one pint corn meal, one egg, one-half cup sugar, one-half cup molasses, teaspoonful salt,

one-half cup raisins; flavor with ground cinnamon, scald milk and meal thoroughly together, stir egg and sugar together, add to milk, add the rest; bake an hour. Eat with cream or sour sauce.

MOUNTAIN DEW PUDDING.

One pint of milk, yolks of two eggs, two tablespoonfuls of cocoanut, one-half cup rolled cracker crumbs, one teaspoonful Royce's extract lemon; bake one-half hour. Make a frosting of whites of two eggs, one cup sugar and put in oven to brown. Jennie Halliday.

MOLASSES PUDDING.

One cup flour, one each of molasses, melted butter and hot water, one teaspoonful soda, one teaspoonful cloves, one-half teaspoonful allspice and cinnamon, one-half nutmeg; steam three hours. Serve with a sauce of butter and sugar worked to a cream, with hot water added to make it the proper consistency, Royce's extract vanilla. Some add teacup of raisins.

MINUTE PUDDING.

Take sweet milk, or half water and milk, a pinch of salt, let boil, stir in wheat flour, as in making corn meal mush, until same thickness as mush; remove from fire and serve at once with sweetened cream, flavored with nutmeg. Some think it improved by adding blackberries, raspberries or cherries, either canned or fresh, just before taking from stove.

ORANGE PUDDING.

One pint milk, one tablespoonful corn starch, a little butter, the yolks of two eggs, use whites for frosting; cut up two oranges and sift on a cup of sugar; when custard is cold pour over the oranges and stir thoroughly, then put on the frosting and brown. To be eaten cold. *Very nice.*

Mrs. A. E. Williams.

PLUM PUDDING.

Shred finely three-fourths pound of beef suet and add to it a pinch of salt, one and one-half pound bread crumbs, one-half pound of flour, three-fourths pounds raisins, three-fourths pound of currants picked and dried, two ounces candied lemon and citron together, and half a large nutmeg. Mix these thoroughly then add four eggs, and milk enough

to moisten it, but not too much or the pudding will be heavy. Tie in a pudding cloth well floured and boil for five or six hours, or we think better when boiled in a mould which should be well buttered before the mixture is put in. The mould should not be quite full and should be covered with one or two folds of paper, buttered and floured, and then with a floured pudding cloth. Serve with sauce.

QUICK PUFF PUDDING.

Stir one pint of flour, two teaspoons Home baking powder and a little salt into milk until very soft; place in steamer well greased cups, put in each a spoonful of batter then one of berries, steamed apples or any sauce convenient, cover with another spoonful of batter and steam twenty minutes. This is delicious made with fresh strawberries and eaten with a sauce made with two eggs, one-half cup of butter and cup of sugar beaten thoroughly with one cup of boiling milk and one of strawberries.

PEACH ROLL.

Make a good baking powder crust, roll very thin, spread fruit on, putting thin slices of butter on the fruit; roll crust up, place in a pan four or five inches deep; to three or four rolls, add one cup sugar and one-half cup butter, pour in hot water enough to cover them. Bake one-half hour. Either fresh or dried fruit may be used. Serve with sauce.

Mrs. J. Allen.

RAISIN PUFFS.

One cup raisins chopped fine, one cup sweet milk, one-half cup butter, two tablespoonfuls sugar, three teaspoonfuls Home baking powder, two cups flour, three eggs. Steam in quart cups one hour. Serve with sauce made of two cups sugar, one cup butter, two eggs rubbed together. When ready for table pour over one cup boiling water.

Mrs. Geo. Orr.

RICE PUDDING.

Steam one teacup rice until tender, being careful to add all the water the rice will take up. When done add one pint milk, a piece of butter the size of an egg, salt to suit taste, the beaten yolks of three eggs, one-half cup sugar, and the grated rind of one lemon. Put into a buttered pudding dish and bake. When nearly done spread over the top the whites of the eggs beaten with one-half

cup of sugar and the juice of the lemon; return to the oven and brown lightly. If raisins are desired add one cupful stoned before putting to bake. Mrs. J. Gleave.

SPONGE PUDDING.

One egg, one cup sugar, butter size of a walnut, one-half cup sweet milk or water, two tablespoonfuls Home baking powder and flour enough for a good batter. Bake in long tins in quick oven. Serve with a custard. Coconut or slices of orange placed on top of each dish makes it more attractive.

SUET PUDDING.

One cup raisins, one cup suet chopped fine, one cup molasses, one cup sweet milk, four cupfuls flour, one teaspoonful soda, one teaspoonful cloves; steam two or three hours. Mrs. A. J. Hazeltine.

SUET PUDDING, NO. 2.

Three eggs, one and one-half cups brown sugar, one-half cup molasses, one cup suet, one and one-half cups bread crumbs, two-thirds cup sour milk, one-half teaspoon salt, one teaspoonful soda, one teaspoonful cinnamon, one-half teaspoonful cloves, one nutmeg, one tablespoonful Royce's extract lemon, one tablespoonful vinegar, one-half pound raisins, one-half pound currants, one cup flour, or can use more bread crumbs. Steam three hours.

SNOW PUDDING.

One box gelatin dissolved in one pint of cold water, add one quart of boiling water, four cups of sugar, juice of two lemons, whites of six eggs. Beat with an egg beater one hour. To be eaten with sweet cream, with or without jelly as you like. Mrs. A. Gerould.

STRAWBERRY SHORT-CAKE.

Rub into one quart of flour five ounces of lard, a pinch of salt, and three tablespoonfuls of Home baking powder; add gradually enough milk to make a soft dough; divide into four parts; roll one part out lightly, cover a straight-sided Vienna cake tin with it; roll out another part and lay it on top of first; proceed in the same way with the other two parts, using another baking tin. Bake quickly, and when done, while hot, lift the upper part from each pan, butter the inner surfaces and place between the two

crusts a layer an inch thick of fresh strawberries, mashed and sweetened. Serve immediately, with cream. A raspberry short-cake may be made with the same pastry.

Kate Winger.

TAPIOCA PUDDING.

One cup tapioca, soaked in water until soft, one cup sugar, one quart milk, yolks of four eggs; save the whites for frosting; put the milk in a pan or small bucket, set in a kettle of hot water, and when it boils add the beaten yolks and sugar and stir good; then add the tapioca, stirring constantly. Let boil twenty minutes. Flavor with Royce's extract vanilla. Take off stove, beat the whites to a stiff froth, add a little sugar and Royce's extract lemon, spread over pudding and place in oven to brown. One-half this recipe is enough for family of five.

Mrs. D. Cowan.

YANKEE PUDDING.

One cup molasses, one cup chopped suet, one cup seeded raisins, one cup sour milk, one and one-half teaspoonfuls soda, pinch of salt, flour enough to make as thick as any ordinary cake, and steam two and one-half hours. Serve with this sauce: one cup sugar, one teaspoonful flour, lump of butter size of a walnut; mix well and add a little cold water, and then pour on about one pint of boiling water. Stir until smooth and flavor to taste.

Mrs. W. J. R.

APPLE CUSTARD.

One pint of mashed, stewed apples, one pint of sweet milk, four eggs, one cup of sugar, and a little nutmeg. Bake slowly.

FRUIT CUSTARD.

Line a deep dish with sliced fruit of any kind, or berries, in their season; sprinkle with sugar, then make a custard of a pint of milk, and when it boils add a tablespoonful of corn starch, the yolks of two eggs, and one-half cup of sugar, well beaten together, and when it thickens turn over the fruit, after cooling a little; beat the whites of the eggs, with two tablespoonfuls of sugar, to a stiff froth, and drop on top in spoonfuls. Set in a cool place for about two hours.

SNOW CUSTARD.

One-half package Coxe gelatin, three eggs, one pint milk, two cups sugar, juice of one lemon; soak the gelatin

one hour in one teacupful of cold water; to this, at the end of this time, add one pint boiling water; stir until the gelatin is thoroughly dissolved. Set on ice to cool; then add one and one-half cups of the sugar and the lemon juice, beat the whites of the eggs to a stiff froth, and add to the gelatin and sugar. Beat with an egg beater, steadily and thoroughly; when stiff, pour into moulds and set on ice or in a cool place. In four or five hours turn into a dish and pour the custard around it. To make the custard, take the pint of milk, the yolks of the eggs, the remainder of the sugar. Flavor with Royce's extract vanilla or bitter almond. Scald the milk by setting in boiling water, then add the well beaten yolks and sugar; stir well and flavor. Set away to cool. Mrs. Blanche Boyce.

QUAKING CUSTARD.

Three cups milk, yolks of four eggs, reserving the whites for the meringue; one-half package gelatin, six tablespoonfuls of sugar, Royce's extract vanilla, juice of one lemon for meringue. Soak the gelatin two hours in a cup of cold milk; then add to the rest of the milk, which must be boiling hot, and stir until dissolved. Let it stand a few minutes, and strain through muslin over the beaten yolks and sugar. Put over the fire and stir five minutes, or until you can feel it thickening. Stir up well when nearly cold; flavor and let it alone until it congeals around the edges of the bowl into which you have poured it; then stir again and put into a wet mould. Set upon ice, or in a cold place until firm. Turn it, when you are ready for it, into a glass bowl. Have a meringue made by whipping the whites stiff, with three tablespoonfuls of powdered sugar, and the lemon juice.

SPANISH CREAM.

For two quart molds, use one box gelatin, dissolved in a large cup of milk. Take one quart of milk, and when at boiling heat stir in the gelatin and the well-beaten yolks of eight eggs, with one and one-half cups of sugar. Let it thicken as for custard. Then beat the whites of the eggs to a stiff froth, put in a bowl and pour the custard over them. Flavor as you please. Pour in the moulds to cool. Serve with cream. Make the day before using, keeping it on ice. Josephine Laëy.

CHARLOTTE RUSSE, ELEGANTE.

One-half package of gelatin, dissolved in a very little water; one quart of whipped cream, flavored and sweetened to taste. Line a mould with sponge or white cake, stir the gelatin into the cream and pour into the prepared mould.

COFFEE JELLY.

One coffeecup Swineborne's gelatin, soaked half an hour in half a teacup cold water, one quart strong coffee, made as if for table use, and sweetened to taste; add the dissolved gelatin to the hot coffee, stir well, strain into cups or a mould rinsed with cold water. Set away on ice or in a very cool place for a few hours, and serve with whipped cream.

FLOATING ISLAND.

One quart milk, placed over the fire; when near boiling, add one and one-half tablespoonfuls of corn starch (mixed with milk), the yolks of three eggs; let all come to a boil; take off the fire and flavor to taste; add sugar, beat the whites to a stiff froth, sweeten and dot over the custard. Put in cool place.

Mrs. H. G. Eddy.

LEMON SPONGE.

Pour over one package of gelatin one pint cold water; let it stand for a while, then add one-third pint boiling water; set on the fire until boiling; add two cups sugar, juice of four lemons; strain, and when beginning to get cold add the well-beaten whites of six eggs; beat all together and pour into moulds. It may be eaten with a custard made with the yolks of the eggs.

ORANGE SNOW.

Peel sweet oranges; slice and lay in a glass dish with alternate layers of grated cocoanut and powdered loaf sugar, having a layer of cocoanut on top; pour over the whole a glass of orange and lemon juice mixed. Place on ice until ready to serve.

ORANGE SOUFFLE.

Peel and slice six oranges; put in a glass dish a layer of oranges, then one of sugar, and so on until all the oranges are used, and let stand two hours. Make a soft boiled custard of yolks of three eggs, one pint of milk; sugar to taste, with grating of peeling for flavoring, and pour over

the oranges when cool enough not to break the dish; beat whites of eggs to stiff froth, stir in a little sugar, and put over pudding. Praised by all. Mrs. E. D. Preston.

PRUNE WHIP.

One pound prunes, stewed; soak well before cooking; pit them, stew them down rich with sugar. The skins should be soft; if not, strain through a colander, then whip whites of three eggs and stir in. The prunes should be cold before the eggs are stirred in. This is to be eaten with whipped cream, and makes an elegant dessert.

Mrs. M. I. Mead.

COLD CREAM SAUCE.

Beat together one cup sugar and one-half cup butter; add one cup rich cream; stir all to a cream; flavor with Royce's extract vanilla or lemon, and place where it will get very cold before using.

Mrs. E. D. P.

LEMON SAUCE.

One cup sugar, one tablespoonful butter, one egg, one lemon, all the juice and one-half the rind, grated; nutmeg, three tablespoonfuls boiling water; cream the butter and sugar; beat in the eggs, whipped light, then lemon and nutmeg; beat hard ten minutes; add the boiling water a spoonful at a time; put into a small pan or bowl and set within the uncovered top of the teakettle until the sauce is very hot. Stir well.

Mrs. W. A. Mitchell.

LEMON SAUCE NO. 2.

Two cups sugar, two eggs, juice and rind of two lemons; beat all together, and just before using add one pint boiling water. Never boil sauce after adding lemon, as it makes it bitter.

Mrs. E. D. P.

SOUR SAUCE.

One pint of sugar (light brown), two tablespoons vinegar, butter the size of an egg, one tablespoon flour, one pint of water.

Mrs. S.

CHOCOLATE SAUCE.

For cottage pudding or corn starch, one-half pint cream, one-half pint milk; grate two tablespoons chocolate into this; let it come to a boiling point, then add the well-beaten yolks of two eggs. When the sauce is of the right consistency take it from the stove and add to it the whites

of two eggs, which you have beaten to a stiff froth, with a tablespoon of white sugar. Flavor with Royce's extract vanilla.

Mrs. S.

✦ PASTRY. ✦

PIE CRUST.

One and one-half pounds best sifted flour, one coffee-cup good leaf lard, chop the shortening up in the flour with a knife, till it is about the size of hickory nuts, then add just enough water (ice cold) to make a stiff dough. Roll out on board flat, turn up corners and repeat once or twice, then lay it aside for an hour or so where it will get very cold, then it will be ready to use.

Mrs. T. O. Slater.

PIE CRUST NO. 2.

One cup flour, one-half cup butter or lard, mix with a knife, add one-half cup of water, very cold, then beat it with a knife.

Mrs. H. G. Eddy.

PIE CRUST NO. 3.

One coffee-cup sifted flour, two-thirds coffee-cup lard, two-thirds teaspoon baking powder, sufficient water (ice cold) to mix.

Mrs. E. E. Allen.

PIE CRUST NO. 4.

Two coffee-cups sifted flour, two-thirds cup of lard, sufficient ice cold water to make soft dough, roll thin, cover with small pieces of butter, fold over three times and roll, repeat this twice for lower crust, and four times for upper crust. Do this quickly and in a cool place; just before putting in oven spread top of pie lightly with lard. Enough for two pies.

Mrs. S. P. Schermerhorn.

APPLE PIE.

Fill pie pan with nice tart apples, sliced very thin, cover with sugar and small pieces of butter, season with cinnamon and nutmeg, two tablespoons of cold water. Just before covering with crust, sprinkle lightly with flour.

Mrs. S.

CHESSE PIE.

Three eggs, two-thirds cup of sugar, one-half cup of butter, beat butter to a cream, then add yolks and sugar beaten to a froth, with the flavoring; stir all together rapidly, and bake in a nice crust; when done spread with the beaten whites and three tablespoons of sugar and a little flavoring; return to oven and brown slightly. Flavor eustard with vanilla, and frosting with lemon. This makes one pie, which should be served immediately. If not wanted so rich add one-half cup of milk.

Mrs. Dwight Cowan.

COCOANUT PIE.

One pint milk, one cocoanut, one teacup sugar, three eggs; grate cocoanut, mix with the yolks of the eggs and sugar, stir in the milk, filling the pan even full and bake. Beat whites of eggs to a froth, stirring in three tablespoons of pulverized sugar, pour over pie and bake to a light brown. If prepared cocoanut is used, one heaping teacup is required.

Mrs. Joseph Hand.

COCOANUT CUSTARD.

One cup of milk, one cup of sugar, two eggs, one teaspoonful of corn starch, six tablespoonfuls of grated cocoanut.

Mrs. Hiram Eddy.

CUSTARD PIE.

Three eggs beaten very light, one pint boiling milk, one tablespoon melted butter, two heaping tablespoons of sugar; season with nutmeg to taste.

Mrs. S.

CREAM PIE.

Three eggs, one cup sugar, one cup of flour, one-half cup sweet milk, one tablespoon butter, baking powder two teaspoons. Beat well. Pour into two jelly pans. Custard filling. One pint milk, two eggs, one tablespoon corn starch, sweeten and flavor with vanilla. Split the pie open with a sharp knife, put in custard when boiled and cold.

Miss B.

CREAM PIE NO. 2.

One pint milk, three eggs, small teacup of sugar, two tablespoons corn starch, beat yolks, sugar, and starch together, let the milk come to a boil, and stir in the mixture adding a teaspoon of butter and pinch of salt. Bake crust,

fill with the custard, bake, spread on whites (previously beaten to a stiff froth with two tablespoons sugar) and brown in a quick oven.
Mrs. Joseph Hand.

CREAM PIE.

Three tablespoons of flour mixed with one cup of sugar, add yolks of two eggs; milk to moisten and stir till smooth. Boil nearly a pint of milk, set dish in hot water to prevent burning, stir in the eggs and flour and boil, add a pinch of salt, and butter size of a hickory nut, flavor with lemon or vanilla. Bake your crust and then fill with the cream; beat the whites of two eggs to a stiff froth add a tablespoon of sugar; spread over the pie and brown in the oven.
Mrs. A. E. Walker.

DATE PIE.

One pound of dates (molasses cured) cover with water and cook till ready to sift, then add three eggs, one quart of milk and a pinch of cinnamon and salt. Bake with bottom crust.
Household.

DRIED APPLE PIE.

Cook the apples very soft, mash up very smooth, beat in the yolks of two eggs, sweeten and season to taste. Bake with one crust and frost with the beaten whites and two tablespoons of sugar.
Household.

HUCKLEBERRY PIE.

To one pint of huckleberries, add two tablespoons of vinegar, and two-thirds cup of sugar, sprinkle with flour. Bake between two crusts.
Mrs. J. W. Kitchen.

LEMON PIE.

One coffee cup sugar beaten with the yolks of two eggs, a pinch of salt, one tablespoon butter, one coffee cup boiling water; put on the stove in a pan, add the grated rind of one lemon to the water, and one and one-half tablespoons corn starch dissolved in a little water; let come to a boil then remove from stove, add sugar, eggs and butter, previously beaten together, and juice of one lemon. Have pie paste ready pour this in and bake; when done remove from stove, add the beaten whites of two eggs, a little sugar, spread over pie return to oven and slightly brown.

Mrs. E. D. PRESTON.

LEMON PIE NO. 2.

One cup water, one cup sugar, three tablespoons corn starch, one large lemon or two small ones, yolks of three eggs; mix and boil until it becomes as thick as cream; make a crust and fill, using the beaten whites as a meringue on top. This makes one pie. Mrs. J. A. Hand.

LEMON PIE NO. 3.

The juice and grated rind of one lemon, one cup of white sugar, the yolks of three eggs, one cup of milk, three tablespoons of sifted flour. Bake till nearly done and then add a frosting made of the beaten whites of three eggs, and three tablespoons of powdered sugar; return to oven and slightly brown. Libbie Winger.

MINCE MEAT.

For a gallon of mince meat use one-third chopped meat, (salted when boiling), and two-thirds chopped apples, one pint molasses, two cups good vinegar, one-half cup of butter or one cup chopped suet, one tablespoonful allspice, one and one-half tablespoonfuls cinnamon, one teaspoonful cloves and a teaspoonful salt. To make a mince pie, line a tin with rich crust and fill with above adding raisins, sugar and dots of butter in quantities to suit the taste; cover with crust and bake in slow oven about one-half hour.

Mrs. A. Cook.

MOCK MINCE PIE.

Two crackers rolled fine, one cup hot water, one-half cup vinegar, one cup molasses, one cup sugar, one cup currants, one cup raisins, spice to taste. Measure with a teacup. Mrs. Dwight Cowan.

ORANGE CREAM PIE.

Beat thoroughly the yolks of two eggs with one-half cup of sugar, add one large tablespoon of flour, one small tablespoon of corn starch, dissolved in milk, pour into one pint of boiling milk and let cook about three minutes, flavor with extract of orange and pour into a baked crust. Beat the whites to a stiff froth, add one-half cup of sugar, flavor with orange extract, spread on top, put in oven and slightly brown. Mrs. John Thomas.

ORANGE PIE.

Yolks of two eggs, two-thirds cup of sugar, one-fourth cup of butter, three-fourths teaspoon cream of tartar, one-

half cup of water, a scant half teaspoon soda, one and one-half cups of flour. Bake in round tin. Filling: One-half cup water, juice and rind of one orange, one tablespoon of flour, a pinch of salt; when both are cold, split cake and add filling. Frosting: Whites of two eggs, beaten light, make stiff with sugar, one-fourth cup orange juice and grated rind; frost top and scatter pieces of orange.

Household.

PEACH PIE.

Make the crust the same as for biscuit, and line the bottom of a deep pie tin about one-half inch thick. Quarter the peaches and cover bottom of tin then sweeten and put in several pieces of butter, sprinkle with cinnamon and bake without upper crust. Serve with cream.

Mrs. D. D. Reed.

POTATO PIE.

Two-thirds cup of grated raw potato, one pint sweet milk; let milk boil and stir in potato, when cool add two well beaten eggs, one-half cup sugar, a pinch of salt and tablespoon of butter, flavor to taste, bake without upper crust.

Mrs. T. W. McNett.

PUMPKIN PIE.

One well beaten egg, one-half cup sugar, two heaping tablespoons pumpkin, one-half pint rich milk (a little cream will improve it), a little salt, butter the size of a hickory nut and season with cinnamon or nutmeg and ginger. Bake with under crust in hot oven.

Mrs. Dwight Cowan.

RIPE CURRANT PIE.

One cup mashed currants, one cup sugar, two tablespoons water, yolks of two eggs, one tablespoon of flour. Beat well together and bake in one crust. Frost with whites of the eggs and sugar.

Mrs. I. G. Lacy.

PIEPLANT PIE.

Mix one-half teacup of sugar and one heaping teaspoon of flour together, sprinkle over the bottom crust, then add the pieplant cut up fine, sprinkle over this another half teacup of sugar and one heaping teaspoon of flour. Bake fully three-quarters of an hour in a slow oven.

Mrs. T. W. McNett.

SQUASH PIE.

Wash and dry the squash, cut in slices and steam until tender all through. Rub through colander. For one pie take three large tablespoons of squash, season to taste with sugar, ginger, cinnamon, allspice, nutmeg and salt, and one egg which is to be beaten to a cream with the sugar, butter size of a walnut, add enough hot milk to fill the pie plate and keep the mixture hot over boiling water until ready to bake. Bake in a moderate oven.

Mrs. M. W. Jamieson.

TRANSPARENT PIE.

One egg and yolks of two, a lump of butter size of walnut, one cup of sweet milk, one-half nutmeg. Bake with one crust and frost.

Household.

↻ LAYER CAKE. ↻

ALMOND CAKE.

One cup butter, one cup sweet milk, three cups of confectioner's sugar, three cups sifted flour, one cup corn starch, whites of eight eggs, four large teaspoons of Home baking powder.

FROSTING.

Make a boiled icing of the whites of two eggs and three cups of coffee A sugar. Blanch and chop fine, one pound almonds. Put in icing and spread between layers and on top of cake. Flavor with Royce's vanilla. Put whole blanched almonds on top of cake if you wish.

ALMOND CREAM CAKE.

One and one-half cups pulverized sugar, one-half cup butter, one-half cup cold water, two cups flour, two teaspoons Home baking powder sifted with flour, whites of four eggs beaten stiff. Flavor with Royce's extract of almond.

FILLING.

One pound of almonds blanched and chopped fine, one-half pint of cream whipped stiff, and chopped almonds to cream, sweeten and flavor to taste with extract of almond. Ice the top of cake and decorate with the whole almonds.

Mrs. C. H. Smith.

AMBROSIA CAKE.

Two cups sugar, one-half cup milk, three-fourths of a cup butter, four eggs, three cups flour, three teaspoons Home baking powder. Bake in jelly tins. When cold spread with one pint of whipped cream, one grated coconut, two eggs, one cup of sugar, juice of two oranges and the grated rind of one.

A NICE CHEAP CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, one-half cup corn starch, one cup flour, whites of

three eggs and one heaping teaspoon Home baking powder.

Dark Part.—One cup sugar, one-half cup butter, one-half cup of sour milk, two cups flour, one tablespoon molasses, one teaspoon soda, one tablespoon each of allspice, cloves and cinnamon. Put the two cakes together with soft frosting with the dark part at the bottom. Mrs. T. W. McNett.

A GOOD COMMON LAYER CAKE.

Three eggs, one tablespoon butter, one and one-half cups sugar, two cups flour, two teaspoons Home baking powder sifted with the flour, one-half cup rich milk. Flavor to taste and bake in jelly tins.

Mrs. Dwight Cowan.

BLACK CHOCOLATE CAKE.

Let three ounces of chocolate and one-half cup of milk come to a boil, then add beaten yolk of one egg. Cream together one cup sugar, one-half cup of butter and two eggs; add cooled chocolate mixture and two cups of flour into which has been stirred two scant teaspoonfuls of Home baking powder. Bake in layers and put together with boiled icing.

CHOCOLATE CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, three eggs beaten separately, two cups flour, two teaspoons Home baking powder.

Filling.—One cup cold water, one cake common sweet chocolate, butter size of an egg, one cup sugar; cook half an hour. When cold spread between layers.

Mrs. J. H. Hand.

CHOCOLATE CAKE.

Two cups sugar, one-half cup butter, three-fourths cup sweet milk, one-half cup corn starch, two cups of flour, one and one-half teaspoons Home baking powder, whites of four eggs. For frosting—Whites of three eggs, three cups confectioner's sugar. Three small sections of Baker's chocolate melted; flavor with Royce's vanilla.

Mrs. J. H. Hand.

CHOCOLATE CAKE.

One cup butter, two cups sugar, one cup grated chocolate, two-thirds cup sweet milk, four eggs, three teaspoons Home baking powder, one teaspoon vanilla, two full cups

flour. Make a boiled icing with the white of one egg, one and one-half cups coffee A sugar; add grated chocolate to taste and flavor with Royce's vanilla.

CHOCOLATE CAKE.

Two cups sugar, one cup butter, one cup sour milk, one-half teaspoon soda dissolved in the milk, four eggs, three and one-half cups flour, three teaspoons of Home baking powder. Dissolve one-fourth cake chocolate (or less) and add to middle layer. For frosting—Whites of three eggs, two cups of confectioner's sugar, one-half cake grated chocolate and vanilla to taste. Mrs. I. G. Lacy.

CREAM CAKE.

One cup sugar, butter size of an egg, two eggs, one heaping cup flour, one teaspoon cream tartar, one-half teaspoon soda. Bake in two layers.

Cream for Filling.—One-half pint milk, one-half cup sugar, one-fourth cup flour, one egg; beat sugar, egg and flour together; heat milk over steam or water. When scalding hot, stir in other ingredients. Flavor with Royce's vanilla or lemon and spread between cake when cold.

Mrs. I. B. Allen.

CREAM SPONGE CAKE.

Four eggs, two cups granulated sugar, beat thoroughly, two large cups flour, two teaspoons Home baking powder, beat well; two-thirds cup boiling water, a pinch of salt. Flavor with Royce's lemon extract. Bake in thick layers and put together with whipped cream, sweetened and flavored with Royce's vanilla. Make a boiled frosting with the white of one egg and one and one-half cups coffee A sugar.

CREAM CAKE, SIMPLE.

Three eggs, one and one-half cups flour, one cup sugar, one teaspoon Home baking powder, two tablespoons water. Bake in two cakes and split while warm.

Cream.—One egg, one pint milk, one-half cup sugar, two teaspoons corn starch, butter size of an egg. Let cool and put between cakes. Miss Jennie Halliday.

COCOANUT FILLING.

One-half cup sugar, one-half cup flour, whites of two eggs; beat the eggs stiff with the sugar and flour; add one

pint boiling milk, one cup grated cocoanut. Let it boil until thick enough for filling.

DEVIL'S FOOD.

Part I.—One cup sugar, one cup grated chocolate, one-half cup sweet milk; let come to a boil.

Part II.—One cup sugar, one-half cup butter, three eggs, one-half cup sweet milk, one teaspoon soda, two cups flour. Mix the two parts together. Bake in layers and put together with common icing.

DEVIL'S FOOD.

Part I.—One cup grated chocolate, one cup sweet milk, one cup brown sugar. Set on stove and let boil; then remove and allow to cool.

Part II.—One cup brown sugar, one and one-half cups sweet milk, one-half cup melted butter, one teaspoon soda sifted with flour, three cups flour, yolks of three eggs. Stir part first into part second. Bake in two layers and frost with chocolate frosting, flavored with Royce's Vanilla.

DOLLY VARDEN CAKE.

White—One cup sugar, one-half cup butter (scant measure), two-thirds cup sweet milk, whites of three eggs, two teaspoons Home baking powder, one and one-half cups flour, one-half cup corn starch.

Dark—One cup sugar, one-half cup butter, one cup sour milk, yolks of three eggs, one teaspoon soda, two and one-half cups flour, one teaspoon each of cloves, allspice and cinnamon, one cup raisins chopped fine.

DOLLY VARDEN CAKE.

One and one-half cups white sugar, one-half cup butter, one-half cup sweet milk, two cups flour, four eggs, two teaspoons (heaping) Home baking powder; divide the above into three parts; to one part add one-half teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg and one-half cup chopped raisins; leave out the white of one egg for frosting; bake in three layers, placing the dark one in the middle; to the dark layer add a tablespoonful of molasses.

ECONOMICAL LAYER CAKE.

One cup sugar, one tablespoon butter, one egg, two-thirds cup of milk; sift two teaspoons Home baking powder in one and two-thirds cups flour; bake in three layers.

Mrs. J. Gleaves.

FIG CAKE.

Three-fourths cup of butter, two cups sugar, one cup milk, three cups flour, two teaspoonfuls Home baking powder, whites of seven eggs.

Filling.—One-half pound figs cooked until tender with just enough water to cover them; when tender mash fine and put in one small cup of sugar; let it cook a few minutes and watch that it does not burn; bake in two loaves with filling between, and frost when they are cool.

Mrs. L. B. Hoffman.

FIG CAKE.

One pound of raisins, one pound of figs, seed the raisins and cut up the figs, put them together and steam until tender; make a boiled icing and put together.

For the cake part.—One cup butter, two and one half cups of sugar, three and one-half cups of flour, whites of eight eggs, two teaspoonfuls of Home baking powder; half this quantity makes three layers by adding one-half cup of milk.

Fig filling.—One pound raisins, one pound of figs; stone raisins, stem figs, put together and chop fine, pour boiling water on fruit and stir till thick paste.

Miss Schermerhorn.

FIG CAKE.

One and one-half cups sugar, one-half cup butter, one cup sweet milk, four eggs (the whites only), two and one-half cups flour, three teaspoons Home baking powder sifted with flour, and bake in layers.

Filling.—Soak one-half pound of figs over night, chop fine and boil in the water in which they were soaked for a few minutes; then add one cup of sweet milk and a little sugar; boil until it begins to thicken and spread between the layers.

Mrs. L. Smith.

GOOD, CHEAP LAYER CAKE.

One egg and yolk of another, one cup sugar, butter the size of a walnut, one cup of sweet milk, two and one-half cups flour, two teaspoonfuls Home baking powder; bake in three layers. Adding spices and a cup of currants or or chopped raisins to the middle layer improves it.

Mrs. J. W. Kitchen.

ICE CREAM CAKES.

Two cups granulated sugar, two-thirds cup butter, one cup sweet milk, whites of eight eggs, three cups flour, three teaspoons Home baking powder; bake in layers.

Frosting.—Two cups white sugar, one-half cup water, whites of three eggs beaten stiff; let sugar and water boil until it forms a string when dropped from the spoon. Pour very slowly into the whites of the eggs, beating constantly. Flavor with Royce's vanilla. Mrs. W. A. Rankin.

LEMON LAYER CAKE.

One cup sugar, a lump of butter the size of an egg, mix thoroughly; five tablespoons sweet milk, three eggs beaten to a foam, one heaping teacup of flour; add a large teaspoon of Home baking powder. This makes four layers.

Filling.—Grated rind and juice of one lemon, three-fourths cup of sugar, one tablespoon of butter and one egg. Stir all together and put on the fire and boil until quite thick. When cool, spread between the layers of cake. Frost the top if you wish.

LEMON SPONGE.

One pound granulated sugar, one-half pound flour, eight eggs, juice and grated rind of one lemon, two teaspoons Home baking powder. Bake in two thick, oblong layers, frosting each one with lemon juice thickened with pulverized sugar. After frosting under layer, spread with a custard made as follows: One-half cup milk, one egg, one-half teaspoon corn starch or flour; sweeten, and flavor with Royce's vanilla. Mrs. C. N. Payne, Titusville.

LEMON JELLY CAKE.

One cup butter, two cups sugar, one-half cup sweet milk, two and one-half cups flour, five eggs, two teaspoons of Home baking powder.

Jelly for cake.—One egg, three tablespoons melted butter, one coffee-cup sugar, the grated rind and juice of two lemons. Cook in a dish over water until of the right consistency. Mrs. Dr. Hazeltine.

FILLING FOR LEMON JELLY CAKE.

Yolks of four eggs, one cup sugar, grated rind and juice of one lemon; cook over steam the eggs and sugar beaten to a cream and the lemon juice; when stiff enough

to run like honey, remove from the heat and add the grated rind; allow it to get cold and spread between layers of cake.

LAYER CAKE.

One and three-fourths cups sugar, one-half cup butter, one cup sweet milk, three eggs, whites and yolks beaten separately, three scant cups flour, three teaspoons Home baking powder; bake in three layers; use boiled icing flavored with Royce's vanilla.

LEMON CAKE.

One cup sugar, three-fourths cup butter, four eggs, whites and yolks beaten separately, three-fourths cup sweet milk, three cups flour, three teaspoons Home baking powder; bake in layers.

Filling for same.—One cup sugar, one tablespoon butter, one egg, juice and grated rind of one lemon, one cup hot water; mix sugar, butter and beaten egg; stir while pouring on the water, add the grated rind and juice of the lemon and let it boil until it begins to thicken; when cool spread between layers.

Mrs. W. A. Mitchell.

MAPLE SUGAR CAKE.

One and one-half cups of granulated sugar, one-half cup butter, whites of six eggs or three whole ones, one-half cup of sweet milk, three teaspoons Home baking powder, two heaping cups flour; bake in three layers; put together with boiled frosting, using maple sugar in place of granulated. Take the same quantity maple sugar.

Mrs. D. L. Gerould.

MARSH MALLOW CAKE.

One cup of sugar, one-half cup of butter, two scant cups flour, whites of four eggs, one teaspoon cream tartar, one-half teaspoonful soda.

Filling.—Two tablespoonfuls of gelatin dissolved in seven tablespoons of water, boiling hot; stir in gradually one pound of confectionary sugar and beat with a spoon half an hour; flavor with Royce's vanilla and pour in a tin the size of the cake; put away until the gelatin thickens and put between the layers of cake.

NEAPOLITAN CAKE.

Dark Part.—One cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup strong coffee, two

and one-half cups flour, one cup of raisins, one cup currants, teaspoonful each of soda, cinnamon, cloves, a little nutmeg.

White Part.—Two cups white sugar, one-half cup butter, one cup milk, two-thirds cup flour, one cup corn starch, whites of four eggs, one teaspoon of Home baking powder; put together with frosting.

ORANGE CAKE.

Two-thirds cup butter, one cup sweet milk, two cups sugar, whites four eggs, one-half teaspoon soda, one teaspoon cream of tartar, three and one-half cups flour; flavor with orange. Make a boiled icing, flavor with orange juice; spread between layers and ice the top heavily. Decorate the top with oranges divided into eighths while frosting is soft.

ORANGE CAKE.

Two coffeecups white sugar, two coffeecups flour, one-half coffee cup cold water, whites four eggs, and yolks of five eggs, two teaspoons Home baking powder; beat yolks and sugar well together; add flour, baking powder and water and beat well; add whites last, beaten to a froth. Take juice and grated rind of two oranges, which, with the exception of one tablespoon of the juice, stir into the batter. Bake in layers. Make frosting with whites of two eggs, sugar and tablespoon of orange juice.

PRINCE OF WALES CAKE.

One cup butter, two of brown sugar, one cup sour milk, yolks of six eggs, four tablespoons of molasses, two teaspoons soda dissolved in water, two teaspoons grated nutmeg, one tablespoon cloves, one tablespoon cinnamon, four cups flour, one pound raisins chopped fine, and one-fourth citron chopped with raisins; dredge well with flour. Bake in loaf or layers. Mrs. C. H. Smith.

ROLLED JELLY CAKE.

Three eggs, one cup sugar, one cup flour, three teaspoonfuls water, one-half teaspoon Home baking powder; beat one-third flour with sugar and eggs. Bake, spread quickly with jelly and roll hot.

RIBBON CAKE.

One and one-half cups sugar, one-half cup butter, two and one-half cups of flour, one-half cup sweet milk, whites four eggs, three teaspoons Home baking powder. Take two

tablespoons of the above mixture and add a little soda, half a cup of chopped raisins, a few currants, one-half cup flour, one-half cup molasses. Bake in three layers.

Mrs. J. O. Parmlee.

SPICE CAKE.

One cup of molasses, one cup sugar, two-thirds cup butter, one cup sour milk, three eggs, one teaspoon soda, one teaspoon nutmeg, one of cloves and one of cinnamon, three cups of flour.

TIP TOP CAKE.

One cup sugar, one-half cup butter, two eggs, or whites of three, one cup sweet milk, two teaspoons of Home baking powder, two and one-half cups of flour. Flavor to taste. Bake in a form or high pan. The same recipe can be used for layer cake, using the whites of the eggs for frosting, and flavoring with lemon.

TWENTY MINUTE CAKE.

Butter thoroughly three layer cake tins; put in a bowl one cup sugar, one cup sweet milk, three eggs; save out the white of one egg for the filling; one large tablespoonful butter, two cups wheat flour, sifted with two teaspoons Home baking powder, and a pinch of salt. When all the ingredients are in the bowl take up your spoon and beat; do not stir until the dough is of cream-like consistency. Bake at once, in a very hot oven, fifteen minutes. When done, remove at once from pans and let the cakes lay covered with a cloth while you put the filling together as follows: To the white of one egg, beaten light, add one cup granulated sugar, one-half grated fresh cocoanut. Any simple filling will do as well. Speed, and little but hard beating, is the whole secret of success with cheap cakes of any kind.

Mrs. Mark Jamieson.

VELVET SPONGE CAKE.

Two cups sugar, six eggs, leaving out the whites of three; one cup of boiling hot water, two and one-half cups flour, one tablespoon Home baking powder in the flour; beat the yolks a little, add the sugar and beat fifteen minutes; add the three beaten whites and the cup of boiling water just before the flour. Flavor with a teaspoonful of Royce's lemon extract and bake in layers. Make cold or boiled icing; flavor with lemon and put between layers.

WALNUT CAKE.

One cup of sugar, one-half cup butter, two scant cups of flour, whites of four eggs, two teaspoonfuls of Home baking powder. Bake in layers.

Filling.—A boiled icing made of three teacups of granulated sugar, one-half cup of water and whites of three eggs, one and one-half pounds of English walnuts, chopped fine; stir into the icing and spread between the layers; lay on the top icing nice pieces of the nuts.

YELLOW CAKE.

Yolks of eight eggs, one cup sugar, one-half cup of butter, one-half cup of sweet milk, one and one-half cups flour, two teaspoons of Home baking powder; to be flavored with either lemon or orange, baked in layers, and lemon filling or orange filling placed between them and on top.

Lemon filling.—One cup sugar, whites of two eggs well beaten, juice and grated rind of a lemon; mix and boil until it thickens.

Mrs. D. L. Gerould.

❖ LOAF CAKE. ❖

ANGELS' FOOD.

Whites of twelve eggs, thirteen if small, one and one-half cups powdered sugar, one cup flour, one teaspoon Royce's extract vanilla, one even teaspoon cream of tartar. Sift the flour four times, then add cream of tartar and sift again, but have the correct measure before putting in cream of tartar; sift the sugar four times. Beat the eggs to a froth (not too stiff) on a large platter on which add sugar lightly, then the flour very gently; next the vanilla; do not stop beating until you put it in the pan to bake; bake fifty minutes in a moderate oven; try with a straw; if two soft, let it remain a few minutes longer; turn the pan up side down to cool; when cold remove by loosening around the sides with a knife; use a pan that has never been greased. There are pans made especially for this cake with projections around the edges so that there will be a space between the pan and the table when it is turned up side down. Miss Libbie Winger.

ANGEL CAKE.

Eleven eggs, whites only, one and one-half cups granulated sugar, one cup pastry flour, one teaspoon Royce's extract vanilla, one teaspoon cream of tartar. Sift flour four times, measure; put in cream of tartar, sift again; beat eggs to stiff froth; beat the sugar into the eggs, then add flavoring; last, the flour, stirring in quickly and lightly; beat until ready to put in the pan. Bake in a moderate oven forty minutes; turn upside down, remove and ice when cold.

Mrs. J. W. Richards.

ANGEL FOOD.

One tumbler full flour, one tumbler full pulverized sugar, ten eggs, whites only, one teaspoon cream of tartar, one teaspoon Royce's vanilla.

Mrs. S. D. Smalley.

AUNT HATTIE'S WHITE CAKE.

One cup white sugar, one-half cup butter, four eggs, whites only, two thirds cup sweet milk, two cups flour, two teaspoons Home baking powder, one teaspoon Royce's extract vanilla; beat five minutes. Mrs. A. Lacy.

BREAD CAKE.

Two cups dough, one cup sugar, one-half cup butter, two eggs, one-half teaspoon soda, one-half teaspoon nutmeg, one-half teaspoon cinnamon, one cup raisins; mix together with hands very thoroughly; let rise one-half hour; bake in a loaf. Mrs. S. J. Franklin.

CORN STARCH CAKE.

Two cups sugar, one cup butter, one cup corn starch, one cup sweet milk, two cups flour, two teaspoons Home baking powder, eight eggs, whites only.

Mrs. W. A. Hall.

CORN STARCH CAKE NO. 2.

One cup sugar, one-half cup butter, beaten to a cream, one-half cup sweet milk, one-half cup corn starch, one cup flour, two teaspoons Home baking powder, three eggs, whites only, beaten to a stiff froth and added last.

Mrs. D. D. Reed.

COCOANUT CAKE.

One cup cocoanut, (the prepared is the best), one cup milk (soak cocoanut in milk), three eggs, three-fourths cup butter, two cups sugar, two and one-half cups flour, one teaspoon Home baking powder. This cake improves with age.

Mrs. Joseph H. Hand.

CHOCOLATE CAKE.

One cup butter, two cups sugar, one cup grated chocolate, two-thirds cup sweet milk, four eggs, one teaspoon Royce's vanilla, two teaspoons Home baking powder, two cups flour. Bake in a loaf; ice either with chocolate or white icing.

Mrs. James Hand.

COFFEE CAKE.

Two cups light brown sugar, one cup molasses, one cup butter, one cup strong coffee, cold, six cups flour, four eggs, two teaspoons soda, two teaspoons cinnamon, one teaspoon cloves, one pound raisins seeded and chopped.

Mrs. C.

DELICATE CAKE.

Two cups pulverized sugar, one cup butter, two-thirds cup sweet milk, one cup corn starch, two cups flour, six eggs, whites only, two teaspoons Home baking powder, one tablespoon Royce's extract vanilla. Cream the sugar and butter; beat in the other ingredients, adding the whites of eggs last.

Mrs. J. C. Thomas.

DELICATE CAKE (WHITE).

Three cups sifted flour, one and one-half cups sugar, seven eggs, whites only, one teacup sweet milk, two tablespoons butter, two teaspoons Home baking powder, one teaspoon Royce's vanilla. Beat butter and sugar to a cream; add milk and eggs well beaten, then flavoring; mix with this very slowly, the flour in which baking powder has been sifted; bake in quick oven.

Mrs. W. A. Hall, Mrs. W. Watson.

DRIED APPLE CAKE.

Two cups dried apples, one cup molasses, one cup butter, one cup sugar, one cup sour milk, two eggs, two teaspoons soda, one teaspoon cinnamon, one teaspoon cloves, one teaspoon Royce's extract lemon, one teaspoon nutmeg. Chop the apples fine; soak in water over night; cook in the molasses until soft; let cool; then add the other ingredients.

Mrs. Dwight Cowan.

DEVIL'S FOOD.

Two cups granulated sugar, three-fourths cup butter, five eggs, one cup sour milk, one teaspoon soda, three cups flour, one-half cake chocolate, grated, one teaspoon Royce's extract vanilla.

Mrs. Rose Messner.

FRUIT CAKE.

One cup molasses, one cup brown sugar, one cup sour milk, one teaspoon soda, two eggs, two-thirds cup butter, four cups flour, two pounds raisins, one and one-half pound currants, one-fourth pound candied orange peel, one-fourth pound candied lemon peel, one-half pound citron, one teaspoon cinnamon, one teaspoon cloves, one teaspoon mace, one teaspoon nutmeg. Seed the raisins, wash currants well; put the fruit all together and chop fine in chopping bowl; rub the fruit into a part of the flour.

Mrs. W. D. McLaren.

FRUIT CAKE NO. 2.

One pound dark brown sugar, one pound flour, one pound butter, three pounds raisins, two pounds currants, one pound citron, ten eggs, one teacup molasses, one-half teaspoon soda, two teaspoons cloves, three teaspoons cinnamon, two teaspoons allspice, two teaspoons mace, teaspoon nutmeg; bake very slowly and not too hard.

FRUIT CAKE NO. 3.

One and one-half cups sugar, two and one-half cups flour, one cup butter, one cup sweet milk, one cup currants, one cup raisins, one-half cup citron, two eggs, three teaspoons Home baking powder, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice. Mrs. L. Smith.

PLAIN FRUIT CAKE.

One cup brown sugar, one-half cup butter, one cup of raisins, seeded and chopped, one-half cup sour milk, two cups flour, two eggs, one teaspoon soda, one-fourth cup molasses; spices to taste. Mrs. Henry Cogswell.

SHODDY FRUIT CAKE.

Three cups dried apples, three cups molasses, one cup butter, three eggs, three cups flour, one teaspoon soda, one-half pound raisins, one-fourth pound currants; cinnamon, cloves and other spices to taste. Soak the apples over night, drain off the water, chop fine and stew in the molasses; when done stir in the butter; let cool, then add the other ingredients. The success in this cake depends on having the apples and molasses cooked just right.

Mrs. R. S. Holmes.

GINGER CAKE.

One heaping tablespoon sugar, one cup molasses, one-half cup cold water, two-thirds cup butter; one egg, one tablespoon ginger, one teaspoon soda, three scant cups flour.

Mrs. W. D. Brown.

GINGER BREAD.

One egg, one-half cup sugar, one-half cup molasses, one-half cup sour milk, butter size of an egg, one teaspoon soda, two teaspoons ginger, one teaspoon cinnamon, two cups flour.

Mrs. C.

SOFT GINGER BREAD.

One cup butter and lard mixed, one cup molasses, one cup brown sugar, one cup sour milk, one teaspoon soda,

dissolved in boiling water, one tablespoon ginger, one teaspoon cinnamon, two eggs; enough flour to make it thick as cup cake, batter perhaps a trifle thicker.

Mrs. W. A. M.

GRAHAM CAKE.

Two eggs, one-half cup butter, one cup brown sugar, one cup sour milk, one-half teaspoon soda, two cups graham flour, one-half cup chopped raisins; cinnamon and cloves to taste.

Mrs. S. D.

GOLD CAKE.

One and one-half cups sugar, three-fourths cup butter, one-half cup milk, yolks of eight eggs, three cups flour, three teaspoons Home baking powder, two teaspoons Royce's extract vanilla; mix sugar and butter to a cream, add the eggs, then the milk, and lastly the flour, in which the baking powder has been sifted. This cake must be well stirred. Bake in one cake in a medium oven about one hour.

Mrs. M.

HICKORY-NUT CAKE.

One and one-half cups sugar, one-half cup butter, three-fourths cup sweet milk, two eggs, two cups flour, two teaspoons Home baking powder, one cup hickory-nuts, chopped fine.

Mrs. Kate Mason.

ICE CREAM CAKE.

One-half cup butter, two cups sugar, three-fourths cup sweet milk, two and three-fourth cups flour, six eggs, whites only, two teaspoons Home baking powder; beat sugar and butter to a cream; add the milk, then gradually the flour; beating well all the time; one teaspoon Royce's vanilla, lastly the whites of eggs, beaten very lightly. Bake about one hour in a slow oven.

Mrs. E. D. Preston.

MARBLE CAKE.

Light Part.—One cup sugar, one-half cup butter, one-half cup milk, three eggs, whites only, two cups flour, one and-half teaspoon Home baking powder.

Dark Part.—One-half cup brown sugar, one-half cup molasses, one-fourth cup butter, one-fourth cup milk, two cups flour, three eggs, yolks only; one and one-half teaspoon Home baking powder, two teaspoons cinnamon, one teaspoon cloves. Line the bottom of pan with greased paper; put light and dark parts in alternately.

Mrs. L. Smith.

NUT CAKE.

One-half cup butter, one and one-half cups sugar, one-half cup sour milk, one-half cup raisins, seeded and chopped, one-half cup butter-nut meats, rolled, two cups of flour, three eggs, one-half teaspoon soda, one teaspoon cinnamon, one teaspoon nutmeg.

Mrs. W. H. Pickett.

MOLASSES CAKE.

One-half cup light brown sugar, one-fourth cup of butter, one-half cup sour milk, one-half cup molasses, one egg, one full cup sifted flour, one-half teaspoon ginger, one-half teaspoon soda.

Mrs. J. O. Parmlee.

ORANGE CAKE.

One cup molasses, one-half cup butter, two cups of flour, one egg, one teaspoon soda, the rind of one orange chopped fine. Bake in a loaf.

Mrs. S. J. Franklin.

POUND CAKE.

One pound sugar, one pound flour, one-half pound butter, sixteen eggs, whites only, one teaspoon Home baking powder. Flavor to taste with Royce's extracts.

Mrs. Watson.

PROGRESSIVE CAKE.

One-half cup milk, one cup butter, two cups sugar, three cups flour, four eggs, two teaspoons Home baking powder, one teaspoon Royce's extract vanilla.

Mrs. K. Mason.

RAILROAD CAKE.

Two cups sugar, three cups flour, six eggs, six tablespoons of water, one tablespoon of butter, two teaspoons of Home baking powder; flavor to taste, bake twenty minutes.

Mrs. R. S. Holmes.

SPANISH CAKE.

One pint sugar, four eggs, reserving whites of two for icing, three-fourths cup butter, one cup sweet milk, two teaspoons Home baking powder; one scant quart flour. Bake in a large dripping pan; when done, cut in squares with a hot knife, and ice.

Mrs. Dwight Cowan.

SPANISH BUNS.

One pint brown sugar, four eggs, reserving two whites for icing, one cup sweet milk, one cup melted butter, one

quart flour, three teaspoons Home baking powder; cinnamon, allspice and cloves to taste. Bake in a dripper; ice, and cut in squares.
Mrs. L. A. Goodrich.

SPICE CAKE.

One cup molasses, one cup sugar, two-thirds cup butter, one cup sour milk, three eggs, one teaspoon soda, one-half teaspoon nutmeg, one and one-half teaspoon cinnamon, one teaspoon cloves, three and one-half cups flour, one and one-half cups raisins, seeded and chopped.

Mrs. S. D. Smalley.

SPONGE CAKE WITH MILK.

Four eggs, beaten thoroughly, two cups granulated sugar, two cups flour, two teaspoons Home baking powder. Sift baking powder in flour; after all is stirred well together, add one cup boiling milk; flavor with Royce's extract.

Mrs. J. Danforth.

SPONGE CAKE WITH HOT WATER.

One cup sugar, two eggs, one teaspoon Home baking powder, one cup flour, one-third cup boiling water. Beat sugar and eggs together, sift baking powder in flour, beat all together, then stir in the boiling water. Bake quickly.

Mrs. D. D. Reed, Mrs. J. Gleave,
Mrs. D. Cowan, Miss C. Pickett.

WHITE SPONGE CAKE.

One and one-half tumblers sugar, one tumbler flour, one-half teaspoon cream of tartar, eight eggs, whites only. Put the flour, sugar and cream of tartar through a sieve, and add the well beaten whites of eggs. Flavor to taste.

Mrs. Joseph Hand.

WHITE SPONGE CAKE NO. 2.

Eight eggs, whites only, one cup powdered sugar, one-half cup flour, one-half cup corn starch, one teaspoon cream of tartar, one-half teaspoon soda, one teaspoon Royce's vanilla. Beat whites to a stiff froth, add sugar and beat well, then soda dissolved in a little milk, the corn starch and flavoring; stir cream of tartar in flour and add the last.

Mrs. Rose Messner.

SPONGE CAKE.

Ten eggs, two cups powdered sugar, two cups sifted flour, one-half egg shell of cold water, one tablespoon Royce's

vanilla. Beat yolks very light; add to them one cup of sugar, and the water; beat together well, then the other cup of sugar; beat hard for forty minutes, then stir in very gently the whites, which have been beaten well, and the flour.

Mrs. Turner.

DELAWARE SPONGE CAKE.

One pound pulverized sugar, ten eggs, one-half pound flour, light weight. Beat sugar thoroughly with the yolks of eggs, add gradually the beaten whites; flavor with the juice of one lemon. Bake in a moderate oven, when cold, ice if desired, but it is very nice without.

Mrs. James Hand.

TUMBLER POUND CAKE.

One and one-half tumblers sugar, one and one-half tumblers flour, one tumbler eggs, one tumbler butter, one-half teaspoon Home baking powder. Mix sugar and eggs together, butter and flour, flavor to taste.

Mrs. A. M. Kent.

WALNUT CAKE.

One cup sugar, one-half cup butter, one-half cup milk, one and one-half cups flour, two teaspoons Home baking powder, one cup nut meats chopped fine, two eggs. Ice, and put whole English walnut meats on the top and sides.

Mrs. W. A. Hall.

YELLOW CAKE.

A nice way to use the yolks after making Angel Food. Yolks of ten eggs, two large cups sugar, one cup butter, one cup sweet milk, three cups flour, one-half teaspoon soda, one teaspoon cream of tartar, grated rind and juice of one lemon.

❧ FROSTINGS. ❧

BOILED ICING.

One cup granulated sugar, whites of two eggs. Beat the eggs to a stiff froth, pour enough boiling water over the sugar to melt it; let it boil until it threads when the spoon is lifted; when slightly cooled pour it over the beaten eggs and beat until thoroughly mixed and stiff enough to spread over the cake while warm. Flavor with Royce's extract lemon or vanilla.

Mrs. J. W. R.

BOILED ICING, NO. 2.

One cup sugar, one-half cup water, white of one egg. Boil sugar and water until ropy; add one teaspoon vinegar when taken off the stove; have the egg well beaten; add the syrup gradually beating all the time; continue beating until cold. Flavor with Royce's extract vanilla.

Mrs. E. D. Preston.

BOILED ICING FOR LAYER CAKE, NO. 3.

Two and one-half cups sugar, whites of three eggs. Wet the sugar with water; boil until it hairs when the spoon is lifted; have the eggs beaten very light; stir in the boiling sugar; beat until cold. If too stiff, put in a little milk; if too thin, a little powdered sugar.

Mrs. S. P. Hall.

YELLOW FROSTING.

Nine heaping teaspoons powdered sugar, yolk of one egg beaten lightly. Mix thoroughly; flavor. Use as soon as made.

CHOCOLATE ICING.

White of one egg, one tablespoon water, one-half cake chocolate. Beat the egg, add water; stir in confectioner's sugar, not as much as for white icing; melt the chocolate in a bowl over the uncovered tea kettle; pour over the eggs

and sugar, stirring briskly. If, when mixed thoroughly and nearly cold, this is too thin, stir in a little more sugar; if too stiff, a little hot water. Mrs. M.

CONFECTIONER'S FROSTING.

White of one egg, measure before beating; take same quantity of water, one teaspoon vinegar, one teaspoon Royce's extract vanilla, add enough confectioner's sugar to make a frosting that will not run; beat the egg very light before putting in the water, sugar, etc. This will not get hard. Mrs. W. A. Hall.

FROSTING WITHOUT EGGS.

One cup granulated sugar, one-fourth cup sweet milk. Stir sugar into milk over a slow fire; boil five minutes without stirring; remove from range; stir to a cream over cold water or ice. Flavor with Royce's extract and spread on cake while it will run. Household.

LEMON ICING.

White of one egg, juice of one lemon, about one pound confectioner's sugar. Beat white of egg, add lemon juice; stir in sugar; beat hard. Orange icing may be made by substituting orange juice for lemon and grating some of the peel, which strain through a thin cloth. Mrs. Mitchell.

MILK FROSTING.

Two and one-half cups granulated sugar, one cup milk, one teaspoonful butter. Boil 'till it becomes waxy; flavor to taste. Beat when cooling till thick enough to spread. Miss Schermerhorn.

Cookies, Doughnuts, Etc.

SUGAR COOKIES.

One cup sugar, three tablespoonfuls water, one cup butter, one-half teaspoonful soda, two eggs, nutmeg and salt to taste. Roll in sugar before baking.

Mrs. M. E. Pickett.

SUGAR COOKIES, NO. 2.

Two eggs well beaten, one and one-half cups coffee A sugar, two-thirds cup butter, one-third cup sweet milk, one-half teaspoonful soda. Mix soft and roll thin.

Mrs. R. A. Love.

CREAM COOKIES.

Two cups sugar, two eggs, one cup butter, one cup sour cream, one teaspoon soda, one teaspoon Royce's lemon extract, or one-half nutmeg, grated, flour enough to make a dough as soft as it can be rolled.

Mrs. W. A. Hall.

SPICE COOKIES.

One-half pound brown sugar, one tablespoonful butter, one-half pound almonds, one teaspoonful cinnamon, one-half pound citron, one-half teaspoonful cloves, four eggs, one-half teaspoon allspice, one-half cake chocolate, one and one-half teaspoonfuls Home baking powder. Mix with enough flour to make a very stiff dough.

Mrs. M. Strelitz.

MOTHER'S COOKIES.

Two and one-half cups fine granulated sugar, one and one-half cups butter, three eggs, one teaspoonful soda. Mix soft, roll, cut and sprinkle sugar on the top.

Mrs. Dr. Hazeltine.

WHITE COOKIES.

One cup lard, one cup sour milk, two cups white sugar, three and one-half cups flour, one even teaspoonful soda. Beat the lard to a cream; then add a teaspoonful of salt; stir in

the sugar, then the sour milk and flour; flavor with nutmeg if liked.
Mrs. Turner.

FIG COOKIES.

One cup sugar, two eggs, one-half cup butter, one dozen figs chopped fine, one heaping teaspoonful Home baking powder, flour to roll nicely. Mrs. S. J. Franklin.

GINGER COOKIES THAT WILL KEEP A MONTH.

One cup butter, one cup sugar, one cup molasses, one tablespoon ginger, one tablespoon soda, a lump of alum the size of a hickory nut, one-half cup boiling water poured on alum, one-half cup boiling water poured on soda, add one egg well beaten.
Mrs. M. L. Johnson.

GINGER COOKIES, NO. 2.

One cup molasses, one cup brown sugar, one cup butter, one-half cup sweet milk, one teaspoon soda, one teaspoon ginger, one teaspoon cinnamon. Mix soft, roll quite thin and bake in a quick oven. Mrs. M. E. Pickett.

GINGER COOKIES, NO. 3.

One cup molasses, one cup butter, one cup sugar, two teaspoons soda, one-half cup warm water, one teaspoon ginger and little cinnamon, flour enough to roll soft. Dust with powdered sugar.
Mrs. Henry Brace.

GINGER COOKIES, NO. 4.

One and one-half cups molasses, one-half cup brown sugar, one-half cup strong coffee, one cup lard and butter mixed, two teaspoons soda, one teaspoon ginger. Mix and set on the stove until it foams; let cool and mix soft and roll thin.
Mrs. R. A. Love.

RAISIN COOKIES.

One cup butter, two cups sugar, three eggs, one small nutmeg, one cup chopped raisins, one small one-half teaspoon cinnamon, three tablespoons milk, teaspoon soda dissolved in milk, flour enough to roll then. Bessie Richards.

RAISED DOUGHNUTS, NO. 1.

One pint milk, scalded, one cup sugar, one egg, a little salt, two tablespoonfuls melted butter, one yeast cake, or half cup of home made yeast. Mix egg, sugar and butter together; when milk is cool stir into it; put in yeast and flour to make stiff sponge. Let get very light; mould and roll out; cut in squares; put them on buttered plates, let get very light, then fry.
Mrs. J. O. Parmlee.

RAISED DOUGHNUTS, NO. 2.

Make a soft sponge of one pint warm milk, one cup melted lard and one-half pint yeast. When light add two cups sugar, four eggs well beaten, a little cinnamon, pinch of salt and one-half teaspoonful soda. Make into soft dough and let it stand in a warm place over night. In the morning roll out and cut in strips. Let them raise one-half hour and then fry in hot lard and roll in sugar.

Mrs. W. J. Richards.

RAISED DOUGHNUTS, NO. 3.

Two cups bread sponge, one small cup warmed milk, one egg, a little nutmeg and mace, five tablespoonfuls white sugar, melted butter the size of an egg. Mix with flour until stiff enough to roll. Let rise until very light. Roll and cut; lay on a floured board and let rise again. Drop in boiling lard and fry longer than cakes made with baking powder.

K. M. C.

NORTH STAR DOUGHNUTS.

One and one-half cups sugar, three eggs, one-half cup butter, one level teaspoon soda, one cup sour milk, spice to taste and flour enough to roll.

Mrs. A. J. B.

COMMON DOUGHNUTS.

One large cup sugar, five or six tablespoonfuls melted lard, two eggs well beaten, one and one-half cups sour milk or cream, one teaspoonful soda, a little nutmeg, and flour enough to roll easily; fry in boiling lard.

Mrs. W. J. Richards.

FRIED CAKES.

One quart flour, two eggs, one cup sugar, two tablespoonfuls butter, one cup sweet milk, one teaspoon Home baking powder, nutmeg and salt to taste. Mix soft as can be handled, roll and fry.

Mrs. M. E. Pickett.

FRIED CAKES, NO. 2.

Two cups of sour milk, one egg, one and one-half cups sugar, one teaspoonful salt, two tablespoonfuls melted lard, one teaspoonful soda, flour to roll out soft as possible. Fry in hot lard.

Mrs. J. B. Allen.

FRIED CAKES, NO. 3.

Two eggs, three tablespoonfuls melted lard, one cup sugar, two teaspoonfuls Home baking powder, one cup

sweet milk, nutmeg to taste. Put into the lard you fry in a piece of tallow the size of an egg and let it melt; have the lard very hot.

Mrs. James Hand.

CRULLERS.

One cup sugar, one-half cup sweet milk, two tablespoonfuls butter, three eggs, one-half teaspoonful soda, nutmeg and salt; mix quite stiff, roll thin, cut in strips about three inches long and one and one-half inch wide; cut those up in four strips, fold the ends together and fry as fried cakes.

Mrs. M. E. Pickett.

CRULLERS, NO. 2.

Three eggs, four tablespoonfuls melted lard, one cup sugar, six tablespoonfuls milk, flavoring, two tablespoonfuls Home baking powder, flour to roll nicely and fry.

Mrs. Wilbur.

CRULLERS, NO. 3.

One egg, one tablespoonful butter, one tablespoonful sugar, flour to roll nicely; fry in very hot lard and sprinkle with sugar

Mrs. S. J. Franklin.

GINGER SNAPS.

One cup lard, two cups New Orleans molasses, one teaspoon soda in three of boiling water, one tablespoon ginger. Mix rather stiff, roll thin and bake quickly.

Mrs. M. E. Pickett.

GINGER SNAPS, NO. 2.

Two cups molasses, one cup sugar, three cups butter; put these in a pan and bring to a boil; take one quart flour, one tablespoon ginger, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg; put one teaspoon soda in first part while hot; turn it into the flour and spices previously mixed together, then add flour enough to make a stiff dough; roll very thin and bake.

Mrs. E. D. Preston.

LEMON SNAPS.

One cup sugar, two-thirds cup butter, one-half teaspoon soda dissolved in two teaspoons hot water; flour enough to roll thin; flavor with lemon.

Mrs. E. L. C.

HERMITS.

One and one-half cups sugar, one cup butter, three eggs, one cup chopped raisins, one teaspoon cloves, one

teaspoon cinnamon, one teaspoon soda; beat eggs separately; stir soda in flour. Mrs. W. M. Baker.

HERMITS, NO. 2.

One cup sugar, two-thirds cup butter, one cup chopped and stoned raisins, two tablespoons sweet milk, one teaspoon soda; spices to taste, two eggs; flour enough to make moderately stiff; roll thin, cut and bake in a hot oven.

Mrs. W. J. Richards.

COCOANUT JUMBLES.

Two cups sugar, one cup butter, two eggs, one-half grated cocoanut; make just stiff enough to roll thin.

J. M. D.

PEPPER NUTS.

One pound sugar, one-half pound butter, five eggs, one-half teacup milk, two teaspoonfuls Home baking powder; flour enough to roll. E. G. R.

JUMBLES, NO. 1.

One pound flour, three-fourths pound butter, three-fourths pound sugar, two eggs; flavor with rose water.

Mrs. James Hand.

JUMBLES, NO. 2.

Two cups sugar, two-thirds cup butter, two-thirds cup milk, two-thirds teaspoon soda, two eggs, nutmeg. Stir butter, flour and sugar; dissolve soda and put in the milk; add the beaten eggs. Mrs. Will Watson.

JUMBLES, NO. 3.

Two and one-half cups sugar, one cup butter, four eggs; three tablespoons vinegar, one-half teaspoon soda, flavoring, flour enough to roll. C. E. J.

GINGER GEMS.

Three eggs, one teacup sugar, one teacup molasses, one teacup boiling water, one teaspoon soda, two teaspoons ginger, two teaspoons cinnamon, flour enough that it will drop from a spoon nicely. Bake in gem pans.

Mrs. A. C. Lacy.

GINGER DROPS.

One-half cup brown sugar, one cup molasses, one cup butter, one teaspoon each of cinnamon and ginger, one-half teaspoon of cloves, one-half teaspoon soda dissolved in

a cup of boiling water, two and one-half cups flour; add two well beaten eggs the last thing before baking. Bake in gem pans or in a loaf. Mrs. Trunkey.

DROP CAKES.

One and one-half cups sugar, one-half cup sour milk, one and one-half cups currants, one-half cup butter, three cups flour, two eggs and a level teaspoonful of soda.

Mrs. J. W. Kitchen.

NUT CAKE.

Two cups sugar, two eggs, one-half cup butter, one cup milk, one cup chopped raisins, one cup chopped walnuts, two cups flour, two teaspoons Home baking powder; beat butter and sugar to a cream, add eggs well beaten, then milk, flour and baking powder, and last the raisins and nuts. Bake in tins in moderate oven; when cold put on chocolate icing and add half a walnut.

Mrs. M. Strelitz.

CREAM PUFFS.

Let one cup hot water and one-half cup butter come to a boil and stir in one cup flour; when cool add three eggs without beating; drop in a dripping pan and bake twenty or twenty-five minutes; cut and fill.

Cream for Puffs.—Let one pint of milk come to a boil and stir in two eggs, one cup sugar, one-half cup flour beaten together with a little cold milk. Boil until thick and flavor.

Mrs. W. J. Richards.

SCOTCH CAKES.

Three-fourths pound butter, one pound flour, one pound sugar, three eggs, one large tablespoon cinnamon. Roll *very thin* and bake in a quick oven. Mrs. James Hand.

ALMOND MACAROONS.

Blanch one-half pound of almonds and remove skins. When perfectly dry beat to a smooth paste, adding a few drops of water to keep from getting oily; add three-fourths pounds powdered sugar, whites of three eggs, beaten stiff; beat all together until a smooth paste; line a baking pan with luted paper and drop bits of the mixture on paper; they should be two inches apart; put three or four bits of almond on top of each. Bake in a slow oven ten minutes. If preferred the almond paste can be bought and other ingredients added to it.

Mrs. Harry Pickett.

DRINKS.

BOUILLON.

Two pounds lean beef, chopped fine, pour over it one quart cold water, put it in a porcelain kettle, cover tight, and let it simmer four hours. Strain off the tea and let it cool; beat the white of one egg and add to the tea, put it on the stove and stir until it comes to a boil; let it boil until it becomes perfectly clear; skimming; then strain through a fine napkin; season with salt to taste.

VIENNA COFFEE.

Equal parts Mocha and Java coffee; allow one heaping tablespoonful of coffee to each person, and two extras to make good strength. Mix one egg with the grounds, pour on the coffee half as much boiling water as will be needed, let coffee froth, then stir down the grounds, and let it boil five minutes, then let coffee stand where it will keep hot, but not boil for five or ten minutes and add rest of the water. To one pint of cream add the white of an egg well beaten, this to be put in the cups with the sugar and the hot coffee added.

CHOCOLATE.

One tablespoon chocolate for each person. Pour on boiling water and allow to thicken up; milk enough to cool; stir in well beaten egg and sugar to taste; add milk and boil fifteen or twenty minutes; flavor with vanilla. Beat whites of eggs and pour over when ready to serve.

TEA.

One teaspoon of tea for each person. Pour on a little boiling water and let come to a boil; add as much hot water as is necessary.

COLD WATER TEA.

Four hours before you require the tea for use (or over night if you choose), put four teaspoonfuls of tea into a

pitcher, pour on it a quart of cold water, cover and set in the ice box until needed. It does not sound as if good tea could be made with cold water, but this is the perfection of cold tea, fragrant, without the least bitterness, and of a beautiful amber clearness. With a little lemon juice and a slice of lemon floating in each glass the fashionable Russian tea is made.

Mrs. D. L. Gerould.

JELLY WATER.

One large teaspoonful currant or cranberry jelly in one goblet of ice water.

TO MAKE ROUMISS.

One quart of new sweet milk, two tablespoonfuls of granulated sugar, one-half yeast cake. Seal in a bottle, put in a temperature of from seventy to ninety degrees for six hours. Then taste, if too sweet let it ferment a little longer, then remove to cool place. If it coagulates it has fermented too long.

LEMONADE.

Peel two lemons very thin, (careful not to cut white skin), then cut off all the pith or white skin; cut the lemons into thin slices, take out all the pips and put the slices and half the rind of the lemons into a jug; add loaf sugar to taste; pour one and one-half pints of boiling water onto the lemons in the jug; cover and when quite cold strain into another jug; it is then ready for use.

IMPROVED LEMONADE.

Take the juice of six oranges, and the juice of six lemons, adding sugar to suit the taste. Put to this a quantity of pounded ice and some sliced pineapple, pouring over it two quarts of water.

LEMONADE WITH EGG.

Squeeze the juice of half a lemon in a glass, add sugar, one raw egg, ice and water; shake vigorously, using a "shaker." This beverage is largely used by boating men, runners and athletes generally.

ORANGEADE.

Put in a large tumbler the juice of one and one-half oranges, two tablespoonfuls sugar, one teaspoonful lemon juice. Fill the glass with ice water.

BLACKBERRY VINEGAR.

This is made same as raspberry, allowing five and one-half pounds sugar to three pints of juice and water.

RASPBERRY VINEGAR.

Place three quarts red raspberries in a stone jar, add one pint of good cider vinegar. Let stand a day or two; then strain and to one pint of juice add one pound of sugar. Boil ten minutes and bottle while hot. Two tablespoonfuls of this stirred into a glass of water makes a delicious drink.

Miss Sherman.

RASPBERRY VINEGAR.

Pour one quart of vinegar over three quarts of ripe raspberries in a jar; let it stand twenty-four hours, then strain; pour the liquor over three quarts of fresh raspberries and let it infuse for a day and night; strain again, and add one pound of white sugar to each pint of juice. Boil twenty minutes, skimming well; bottle when cold. For the beverage add one part of the above to four of ice water. This is delicious.

Household.

RASPBERRY SHRUB.

Place red raspberries in a stone jar, cover with good cider vinegar; let stand over night, next morning strain and to one pint of juice add one-half pint of sugar. Boil ten minutes, bottle while hot.

Mrs. S. O. Preston.

❧ Creams and Ices. ❧

BANANA ICE CREAM.

Four eggs, one quart cream, one quart milk, one-half dozen bananas, one pound sugar. Peel, mash and then beat the bananas until they become a paste. Allow the milk to come to a boil; add the beaten eggs and sugar; then add cream and when cold freeze. Add the bananas when the cream is partially frozen. Pineapples, strawberries or any other fruit may be used instead.

Mrs. S. E. Walker.

FROZEN PEACHES.

One and one-half quarts cream whipped and sweetened to taste; one quart peaches mashed; freeze the cream and sugar ten minutes, then add the fruit and freeze fifteen minutes more.

Miss Hattie Valentine.

PEACH ICE CREAM.

One dozen best ripe peaches; peel and stone; place in bowl and crush with six ounces pulverized sugar. Now take one quart rich cream, sweeten to taste and flavor with one teaspoonful almond; when the sugar is all dissolved, put in freezer, and when nearly frozen, add the peaches. Give a few more turns to the freezer to harden.

Mrs. E. D. Preston.

PEACH ICE CREAM, NO. 2.

Sweeten three pints of cream and add the beaten whites of three eggs; put in the freezer; take one quart mellow peaches, mash well and make very sweet; stir into the cream which has been put into the freezer, putting the peaches in last to prevent the cream from curdling.

Mrs. James Hand.

STRAWBERRY ICE CREAM, A LA SURPRISE.

Put three pints strawberries in a deep dish with one cup sugar. Season three pints cream with one and one-

half cup sugar; freeze this; take out the beater and draw the frozen cream to the sides of the freezer; pour in the strawberries and sugar; cover with the frozen cream; set away for an hour or more. When the cream is turned out garnish the base with strawberries. Miss Valentine.

VANILLA ICE CREAM.

Two quarts milk, one heaping cup granulated sugar, four eggs, one teaspoon corn starch. Put milk and sugar over kettle of boiling water; add the eggs well beaten and the corn starch dissolved in a little milk; stir continually until it reaches boiling point, then remove and strain. When cold, flavor with Royce's vanilla extract and freeze. Household.

VANILLA ICE CREAM, NO. 2.

One pint milk, one cup sugar, one-half cup flour, scant, two eggs, one quart cream, one tablespoon Royce's vanilla. When the cream is added, add another cup sugar; let milk come to boil, stir in the boiling milk the first cup of sugar, the eggs and flour. Cook twenty minutes; set away to cool; then add sugar, cream and the flavoring; freeze. Miss H. Valentine.

VANILLA ICE CREAM, NO. 3.

To one quart sweet cream sweetened to taste, add a *very* small half teaspoonful of Royce's vanilla extract; freeze in a White Mountain freezer, for that gives it that lightness and delicacy which only beating can. A good freezing mixture is ^{two}part for part by measure of ice and salt. The finer the ice is shaved or pounded the better. Mrs. M. W. Jamieson.

APPLE ICE.

Grate, sweeten and freeze well; flavored apples, pears, peaches or quinces. Canned fruit may be mashed and prepared in the same way. Mrs. Harry Pickett.

CURRANT ICE.

Boil down three pints of water and one and one-half pounds sugar to one quart, skim, add two cups currant juice, and when partly frozen add whites of five eggs. Mrs. E. D. Preston.

LEMON ICE.

Three pints water, one and one-half pints sugar, rinds of one lemon and one orange, juice of four lemons and one

orange. Boil sugar and water together twenty minutes; when cold, add the juices and whites of four eggs; freeze.

Mrs. L. G. Noyes.

LEMON SHERBET.

Boil in one quart milk the rind of one lemon with one pound sugar; when cool, put in freezer and half freeze. Have ready the juice of five lemons mixed with a little sugar and the whites of three eggs beaten to a stiff froth; add this mixture to the frozen milk in the freezer and freeze solid.

Mrs. A. D. Wood.

LEMON SHERBET, NO. 2.

One and one-half pint sugar, three pints of water, juice of ten lemons, two tablespoonfuls gelatin. Boil the sugar, water and gelatin together twenty-five minutes; add the lemon juice, strain and freeze.

Miss Valentine.

ORANGE ICE.

Boil three-fourths pound sugar in one quart water; when cool add the juice of six oranges; steep the rinds in a little water, strain and flavor to taste with it. The juice and rind of one or two lemons added to the orange is a great improvement. Freeze like ice cream.

Mrs. Harry Pickett.

PEACH SHERBET.

One quart sweet milk, two cups granulated sugar, whites of three eggs, twelve ripe peaches; put milk, sugar and one peach stone in farina kettle and boil; cool, strain and half freeze; have ready the peaches, pared, mashed and rubbed through a wire sieve and the eggs beaten to a stiff froth; add to mixture in freezer and freeze solid.

Mrs. M. W. Jamieson.

PINEAPPLE SHERBET.

Put milk and sugar on stove same as for lemon sherbet; cool and partly freeze; three eggs beaten to a stiff froth and one grated pineapple grated and rubbed through wire sieve; mix, beat light and add to frozen mixture and freeze solid.

Mrs. A. D. Wood.

RASPBERRY SHERBET.

Boil one quart milk and one pound sugar; when cool, put in freezer and half freeze; have ready one pint raspberry juice, juice of one lemon, and whites of three eggs

beaten to a stiff froth ; add this mixture to the frozen milk in the freezer and freeze solid. Mrs. J. O. Parmlee.

STRAWBERRY ICE.

Mash two quarts strawberries with two pounds sugar ; let stand an hour or more ; squeeze in a straining cloth, pressing out all the juice ; add an equal measure of water ; and when half frozen add the beaten whites of eggs in the proportion of three eggs to a quart. Mrs. Harry Pickett.

STRAWBERRY ICE.

Juice of two quarts strawberries, one pint sugar ; cover sugar with water and place on stove ; let it come to a boil ; remove and when cool add juice and freeze.

Mrs. Arthur Blood.

‡ Food for the Sick. ‡

APPLE WATER.

Take six juicy apples, peel them and take out the cores. Put a kettle of water on the fire to boil. Cut up the apples in slices; take half a lemon and peel very thin; put the slices of apple and the lemon rind into a jug. When water boils, pour one quart of it onto the apples in the jug; sweeten to taste. When quite cold strain into another jug and it is then ready for use.

BARLEY WATER.

Two ounces of pearl barley, wash well in two or three waters; put kettle of water on the fire to boil; one-fourth of a lemon peel very thin. Put washed barley into a jug; put in the lemon peel and two lumps of loaf sugar; when water is quite boiling, pour one pint of it onto the barley in the jug; cover top of jug and stand on ice; when perfectly cold strain into another jug.

BEEF TEA.

Cut one pound of lean beef into small pieces, put in a fruit can, with a tight fitting top, and put the can into a kettle of cold water; bring this to a boil, and allow it to boil briskly for one and one-half hours. Pour the essence out of the can, and salt to taste.

BRAN TEA.

Put a kettle of warm water on the fire to boil. Take three tablespoonfuls of bran and put it into a large jug; when the water is boiling pour one quart into the jug; cover the jug and let it stand for a quarter of an hour to draw. When it is drawn, strain off the tea through a piece of muslin and sweeten to taste with either sugar or honey.

E. Youmans.

CORN MEAL GRUEL.

One cup sweet milk, one cup water, two tablespoonfuls corn meal, which has been lightly browned by shaking over a fire, and a pinch of salt. Put milk and water to heat; when boiling add the corn meal, which must be moistened thoroughly with cold milk; stir constantly until it is slightly thickened. Season and cool. If too thick, add a little sweet cream just before serving.

REMEDY FOR NAUSEA.

Roast two ears of corn, roast quite brown, turn on them one pint of boiling water. Let stand until cold, then drink. Excellent.

CRUST COFFEE.

Take two slices of stale bread, toast quite brown, and pour on them one quart of boiling water, and let stand ten minutes. To this may be added two tablespoonfuls each of cream and lime water.

JELLICE.

One-half teaspoon of currant, lemon or cranberry jelly, put into a goblet, beat well with two tablespoonfuls of water, fill up the goblet with ice water, and you have a refreshing drink for a fever patient.

POACHED MEAL.

One pint of fresh corn meal, cover with water and stir; before entirely settled, pour off the water, allowing the fine part of the meal to go with it and leaving just the heavy part in the dish. Cook this in a little water until done, then add one cup of milk and five spoonfuls of cream, letting the whole come to a boil; sugar and drink when cold.

PREPARED BEEF.

Take one pound of lean, tender beef; remove every particle of fat from it and scrape it up with a very sharp knife into a perfect pulp; then with a knife and fork (a sharp knife always), mince the pulp still finer, put in a saucepan with salt and pepper to taste, one tablespoonful of cold water, two tablespoonfuls of rich, sweet cream, a piece of nice butter the size of a hen's egg, and set it on the stove to cook, stirring it constantly; when it has been cooking a minute or two, but still looks rare, stir in one

tablespoon of cracker dust and one teaspoon of mixed mustard. If you have no cracker dust, cream a teaspoon of flour with butter and stir that in. Stir well and let it cook a minute or two, but not too long or it will be inevitably spoiled; take it up while it is slightly rare, or at most just done; use the same proportions in preparing a larger quantity for the table. It makes a charming breakfast dish.

L. H. J.

RICE WATER.

Three ounces of rice washed well in two or three waters; take stew-pan with one quart of warm water and put on fire to boil; when water boils put in the rice with one inch of the stick of cinnamon and let it boil one hour until the rice has become a pulp; strain the rice water into a basin and sweeten to taste. When cold it is ready for use.

❧ JELLIES. ❧

APPLE JELLY.

Slice whole apples, peeling, core and all, and put them in a kettle with little water. A nice way to prevent sticking is to cook them over another kettle of boiling water. When cooked perfectly soft strain and take three-fourths pound loaf sugar to every pint of juice. Let boil and clear with the well beaten whites of two eggs. Try by putting a teaspoonful of the liquid on a cold saucer and when it jellies pour into glasses.

BLACKBERRY JELLY.

Blackberries are best for jelly when red on the vines. Cook them to a pulp in little water, then strain. Use a pound of sugar to a pint of juice and boil to a jelly.

CRAB-APPLE JELLY.

Boil fruit in water enough to cover it until tender. Pour into jelly bag and let drip until it ceases. Allow one pound of sugar to each pint of juice. If you choose add the juice of a lemon to each quart of syrup. Boil the juice first, heat the sugar in the oven and add it after the juice boils up. Boil gently twenty minutes and pour into glasses.

CURRANT JELLY.

Do not pick fruit from the skin, but carefully remove all leaves and imperfect fruit; place in a stone jar and set in a kettle of tepid water; boil until the fruit is well softened, stirring frequently. Put in a jelly bag and let drip a few hours. Allow equal measure of juice and sugar. Spread the sugar in a large dripping pan and set in oven, stirring often to prevent burning. Boil juice just twenty minutes, add the hot sugar and let boil five minutes more; pour into glasses immediately and cool quickly. When ready to put away cover with oiled tissue paper cut to fit, and pressed closely upon the jelly. Put on the lids and keep in a cool place.

Mrs. Preston.

CURRANT JELLY, NO. 2.

Squeeze juice from currants without cooking. Boil juice twenty minutes; then add one pound of sugar for each pint of juice; sugar should be heating in the oven while the juice boils. Stir well together and boil five minutes.
Mrs. Blood.

FOUR FRUIT JELLY.

One pound of cherries, stoned, one pound of currants, one pound of strawberries, one pound of raspberries. Put all the fruit into a pot with four pounds of loaf sugar, and put over a quick fire; boil steadily; when the sugar is melted, the fruits dissolved, and the preserve begins to rise to the surface, remove the pot from the fire, strain through a sieve into small jars, cover with oiled tissue paper, seal, and set in a cool, dry place.

GRAPE JELLY.

Take grapes just beginning to turn, boil, put in jelly bag and let drain; boil the juice twenty minutes and add a pint of sugar to each pint of juice, and boil about ten minutes longer.
Mrs. McNett.

GRAPE JELLY NO. 2.

Take grapes not too ripe; boil, then drain through jelly bag. To each quart of juice add one quart of sugar and the juice of one lemon; boil fifteen minutes before adding the sugar.
Mrs. J. C. Thomas.

GRAPE AND QUINCE JELLY.

To fifteen pounds of grapes add ten quinces; cut quinces up, removing every seed and cook till tender in as little water as possible. Mash the grapes and add one cup water and cook twenty minutes; strain all together and place juice on stove to boil; let boil fifteen minutes, being near to remove skum as it appears. Have sugar hot in oven, allowing a pound of sugar to a pint of juice; add sugar and boil ten minutes when it is ready for the glasses.

Mrs. John Clark.

STRAWBERRY OR RASPBERRY JELLY.

Take fresh, ripe fruit; put over fire at sufficient distance from juice to flow slowly; do not allow it to run longer than it is perfectly clear, probably not more than twenty minutes; then drain through jelly bag without

pressing. If juice is at all turbid strain again. Simmer fifteen minutes; then add one pound fine sugar to each pint of juice and boil ten minutes longer. Royal Baker.

PEACH JELLY.

Pare, stone and slice the peaches and put into a stone jar with one-third of the kernels; heat in a pot of boiling water, stirring from time to time until the fruit is well broken; strain, and to every pint of peach juice add the juice of one lemon; measure again, allowing a pound of sugar to each pint of juice; heat the sugar very hot and add when the juice has boiled twenty minutes; let it come to a boil and take instantly from the fire.

QUINCE JELLY.

Cut up and core ripe quinces; put them in sufficient water to cover and stir gently till soft; strain without pressure, and to every pound of juice allow one pound of crushed sugar; boil the juice twenty minutes, add the sugar and boil again till it jellies—about fifteen minutes; stir and skim well all the time; strain through thin cloth into glasses and when cold cover.

COFFEE JELLY.

One-half box gelatin soaked in half pint water one hour, one pint coffee, one cup sugar; boil five minutes; strain into mould. Serve with sweetened cream.

Mrs. A. D. Wood.

GELATIN JELLY.

Soak one package gelatin in one half pint cold water. Take the juice of three oranges and three large lemons. Boil a handful of stick cinnamon in a little water until the water becomes dark; then pour it with the orange and lemon juice into the gelatin which has been soaked. Pour on one and one-half pints of boiling water and sweeten to taste; strain and put in a cold place to harden.

Mrs. James Hand.

LEMON JELLY.

Soak one box of gelatin over night in a cup of cold water; next day add one quart of boiling water, juice of two lemons and sugar to taste; when all is dissolved, strain into moulds and put in a cool place to harden.

Mrs. H. G. Eddy.

LEMON-ORANGE JELLY.

Pour one pint of cold water over one box of gelatin ; put in the grated rind of two lemons and two oranges ; in the morning add one pint of boiling water ; stir until thoroughly dissolved ; then add two cups sugar ; squeeze in the juice of your lemons and strain over eight sliced oranges. Set in a cool place until next day.

Mrs. Antisdale.

CANNED FRUITS.

CANNED CORN.

Cut corn from cob and fill the desired number of cans pressing firmly to exclude air. Arrange the cans in a boiler upon small slats, cover with cold water, boil three hours, allow the whole to cool before removing cans. Season with salt pepper and butter, adding milk or cream when heating it for table. Mrs. C. F. L. Kinnear.

SMALL FRUITS.

Be careful in selection of fruit, pick out stones or hulls if any. Put in porcelain kettle with granulated sugar on top in the proportion of cup sugar to quart fruit. Let stand for an hour or so as this keeps fruit whole; set on stove with a little water in the bottom to prevent burning, stir up from bottom with wooden spoon once or twice. Boil five or six minutes, can and seal. Mrs. W. D. Hinckley.

GRAPES.

Squeeze the pulp of the grapes out of skin cook pulp a few minutes until you can press it all through a sieve, take out seeds, add little water to the skins and cook until tender, then put skins and pulp together; to each pint add a pound of sugar; boil fifteen minutes.

CANNING PEACHES AND PEARS.

Select fruit not over ripe of good flavor. Pare and put in cold water to keep from air, as soon as all are prepared, put in porcelain kettles, (two), one containing hot water half full, the other granulated sugar with about one-third water. Take from cold water and plunge immediately into the kettle of hot water. Try with silver fork to see if it is tender; should not boil more than two or three minutes; as fast as the pieces are tender put them into hot can and cover with boiling syrup from the other kettle, seal can and proceed in the same manner with rest. It is not

best to cook more than enough to fill two or three cans at a time. Always run a silver fork handle down inside the can two or three times to let out the air bubbles. Plums and cherries may be put up in the same way, allowing them to cook until skins begin to break. Mrs. W. D. Hinckley.

CANNED PEACHES.

Have one porcelain kettle with boiling water and another with a syrup made sweet enough with granulated sugar for peaches; pare, halve and drop them into boiling water; let them remain until a silver fork will pierce them; lift them out with a wire spoon; fill can; pour in all the boiling syrup the can will hold and seal immediately. Continue in this way, preparing and sealing only one can at a time until done. Boil down the water in first kettle with syrup, if any is left: if not add more sugar, and a nice marmalade will result.

Mrs. E. D. Preston.

PEACHES.

Make a syrup in the proportions of a pint of sugar to a quart of water, in quantity according to the amount of fruit to can. Let it boil slowly on back of stove, and begin peeling fruit; place in glass jars, crowding in as much as possible. Pour in the boiling syrup, filling the can and place in steamer; proceed with next can the same way. Most fruit requires one-half hour to cook, but very ripe fruit better be tried with fork after twenty minutes.

Mrs. J. Kitchen.

PEARS.

Pare with silver fruit knife, plunge immediately into cold water to keep fruit from discoloring; make a syrup of one pint sugar to one quart water; place on stove in porcelain kettle; have another with boiling water; proceed same as peach receipt, except they require longer cooking.

Mrs. E. D. Preston.

PINEAPPLE.

Pare fruit and take out all eyes, cut in small slices. Weigh fruit, and with half as many pounds sugar as fruit, put in a pan and let stand over night; in the morning put it over fire and let boil rapidly for a minute only.

Miss P.

QUINCES.

Pare fruit and boil in clear water until tender; then spread on towel to dry. For one pound fruit allow half

pound sugar, and one pint of water for three pounds fruit. Cook slowly for an hour; put in jars and strain syrup over fruit. Miss P.

CANNED STRAWBERRIES.

For ten quarts of strawberries use nine quarts of sugar, measure the sugar; turn on enough water to little more than cover and set on the stove; when it boils put in the berries and let all boil briskly for three or four minutes.

Mrs. S. M. Hall.

CANNED TOMATOES.

Scald and pare your tomatoes, cutting the large ones in quarters, and smaller ones in halves; add salt to suit taste; cook only from three to five minutes after they come to a boil. Can and seal while hot. Tin cans are the best, and if care is taken to empty, wash and dry thoroughly as soon as opened for use, the cans may be used with safety for four or five years. Mrs. J. Gleave.

❖ PICKLES. ❖

CHOW-CHOW.

One quart small cucumbers, one quart small onions, one cauliflower cut in small pieces, one-half ounce turmeric, two cups sugar, one cup flour, one cup English mustard, three quarts vinegar; boil a good brine and pour over cauliflower and let stand over night; in the morning boil all the vegetables fifteen minutes in sugar and vinegar; take out and drain, then pack into cans, heat the sugar and vinegar to a boil, pour into it the mixture of mustard, flour and turmeric made into a paste with a little vinegar, and when this boils fill up your cans, seeing that the vegetables are all covered, and seal.

Mrs. J. Gleave.

CHOW-CHOW, NO. 2.

One-half peck white onions, one-half peck green tomatoes, one hundred small cucumbers, one dozen large cucumbers, four large green peppers, one pint small red and green peppers, one pint salt; put all together and let stand over night; in the morning wash in cold water and drain. Add one ounce mace, one-half ounce cloves, one-half ounce celery seeds, one ounce mustard seeds, one ounce turmeric, two tablespoons table mustard, one piece scraped horse radish, two pounds brown sugar; cover with vinegar and boil all one-half hour.

Mrs. C. M. Thompson.

CHOW-CHOW, NO. 3.

Twenty-five green peppers, one hundred small cucumbers, two heads of cabbage, two heads of cauliflower, one-half peck small string beans, one-fourth peck small white onions, two pecks green tomatoes; slice fine and salt it down over night; in the morning wash well in cold water and drain; then lay on a clean cloth and mix with one pound white mustard seeds, four ounces celery seeds, one-fourth ounce allspice; take all the seeds out of peppers and have six or

seven red peppers to make it look pretty, put into your kettle, pour enough of the best cider vinegar to cover and let it boil fifteen minutes. Mrs. C. M. Thompson.

CHOWDER.

One-half bushel green tomatoes, one dozen onions, one-half dozen green peppers, all chopped together; then put in a colander and let drain over night, cover with good vinegar, cook slowly thirty minutes, drain and put in jars. Make a preparation of two pounds of sugar, one quart vinegar, one pint grated horse radish, two tablespoons ground cinnamon, one tablespoon allspice, one tablespoon cloves, one-half tablespoon ground mustard; boil up and stir through tomatoes while hot. This is excellent.

Mary Ames.

CHOWDER, NO. 2.

One gallon tomatoes, onions to taste, six green peppers, six large cucumbers, one-half pint white mustard seeds, three large bunches celery, cayenne pepper, sweeten vinegar to taste; chop tomatoes and cucumbers and sprinkle with salt, let stand over night; then let stand in weak vinegar two days; turn off, pour over sweetened vinegar and let come to a boil; in a week or two scald over.

Mrs. J. O. Parmlee

CHOWDER, NO. 3.

One-half peck green tomatoes, same of cabbage, four peppers, six onions, one and one-half ounces of mustard seeds, one-half ounce celery seeds, four cups sugar; sprinkle with salt and let stand over night, then drain and cook one-half hour in vinegar enough to cover.

Mrs. D. D. Reed.

CUCUMBER PICKLES.

Scald brine and pour hot over pickles for nine mornings; on the tenth throw them into cold water, in which is dissolved a piece of alum as large as a walnut and let them stand several hours. For five hundred pickles, two gallons vinegar, one package mixed spices, one pound brown sugar, one handful of bay leaves; boil all together and pour hot over the pickles; pack a few small onions and pieces of horse radish in each jar and sprinkle with fine mustard seed.

Mrs. James A. Hand.

CUCUMBER PICKLES, NO. 2.

Five quarts of water, one pint salt; scald and pour over cucumbers, and let stand three days, then pour off, make a fresh brine as before and repeat once more. On the ninth day take one-half water and one-half vinegar; to this add one-half ounce alum; scald and pour over, let stand six days, then pour off; prepare vinegar, spices, red or green peppers to make hot, and sugar to taste; be sure that your vinegar is the best, and they will keep in an open crock two years.

Mrs. E. D. Preston.

PICKLED CUCUMBERS.

Take small cucumbers, place in jar, pour over them boiling water, add enough salt to season nicely, repeat boiling this water for four mornings in succession, the fourth morning add a pinch of alum; the fifth morning take vinegar enough to cover pickles, put in porcelain kettle with a little sugar and spices tied in bag, let come to a boil; drain cucumbers out of salt water and place in stone jar and pour over them boiling vinegar; prepare cucumbers as above till jar is filled; these will keep all winter. Good idea to put horseradish in vinegar.

Mrs. Dwight Cowan.

FRENCH PICKLES.

One peck green tomatoes sliced, six large onions, one teacup salt sprinkled through them over night, drain thoroughly in morning, boil in two quarts of water and one quart of vinegar fifteen or twenty minutes and drain; then take four quarts vinegar, two pounds brown sugar, one-half pound white mustard seeds, two tablespoons cloves, two tablespoons cinnamon, two of ginger, two of ground mustard and one of cayenne pepper. Put all together and cook fifteen minutes. This is excellent and will keep a long time.

Mrs. M. I. Mead.

INDIA PICKLES.

One dozen green tomatoes, one dozen onions, one dozen cucumbers, one tablespoon salad oil, one tablespoon curry powder, one tablespoon mustard, one tablespoon turmeric, one teaspoon black pepper, one teaspoon cayenne, three pints vinegar; boil all together and put in jar; (slice all the pickles and let stand in salt over night), get medium sized cucumbers and onions; pare cucumbers.

Mrs. Will Keegan.

MIXED PICKLES.

Two quarts small cucumbers, one quart small onions, one quart of a mixture of beans, nasturtium and small tomatoes; lay them into a dish of salt water for twenty-four hours. Take a small cauliflower, dividing the blossoms into bits of a good size, throw them into a kettle of water, vinegar, and a little salt, sufficient to cover and let them simmer until you can pierce them with a fork; then drain through a sieve and place with the others in a stone jar. Take three pints good cider vinegar, one pound sugar, one ounce mixed whole spices, one whole pepper, and two tablespoons white mustard seed; scald all in the vinegar and pour hot over pickles, cover tight or put into cans and seal.

Anon.

MUSTARD PICKLES.

One quart small pickles, one quart small onions, one quart sliced tomatoes, one quart musk and watermelon, two green peppers chopped fine, two heads cauliflower cut in pieces, cover with salt water over night; in morning scald in vinegar till tender.

Paste.—Two quarts best cider vinegar, four ounces mustard, four ounces flour, one tablespoon cinnamon, one teaspoon cayenne pepper, one tablespoon turmeric; boil till it becomes a smooth paste; then mix all together, pickle and paste.

Mrs. Will Keegan.

MANGOES.

Take large green peppers, cut open the tops and take out the seeds; soak peppers in water twenty-four hours; (and change the water in that time if necessary); break up a head of cauliflower, green beans, small cucumbers, radish seeds, small green tomatoes, and little onions; let them stand in strong brine for half an hour; then drain and stuff the peppers almost full; then slice cabbage fine and fill the top; fasten the top down with a cucumber or bean or sew with thread. Pack them in a stone jar, and pour over them cold vinegar; add mixed spices and horseradish root.

Mrs. E. E. Allen.

OILED PICKLES.

Three dozen large cucumbers, peel and slice four or five onions; sprinkle with salt in layers; let them stand three hours, then drain well; take four tablespoonfuls of

olive oil, three tablespoonfuls of ground mustard, one teaspoon of black pepper, a little allspice, mix with cold vinegar to cover well. 'Tis better to can in fruit jars.

Mrs. M. I. Mead.

PICKLED PEACH MANGOES.

Take large free-stone peaches, ripe enough to allow the pit to come out easily; put in brine for two days; mix to your taste, chopped garlic, race ginger soaked in water over night and then sliced thin, grated horseradish, white and black mustard seed, and celery seed. After taking out of the brine cut open and remove the pits; fill with this mixture, and tie up; pour over cold vinegar, and let it remain a few weeks; then pour over the mangoes spiced vinegar well sweetened containing a bag a turmeric.

M. I. Mead.

PICCALILLI.

Take green tomatoes chopped very fine, sprinkle well with salt; let stand twenty-four hours, drain off and put in a stone jar. Take about half the quantity of cucumbers and the same of cabbage; after they are chopped put separately in jars and cover with cold vinegar; take about one-fourth as much white onions as cucumbers and chop them, salt and pour boiling water on them; let stand a few hours drain off and cover with vinegar as above; let all remain in a cold place twenty-four hours; then press very dry and mix together; add some yellow and black mustard seed, celery seed and a bountiful supply of grated horseradish with a few green peppers chopped fine. Take the best vinegar and about two pounds brown sugar to the gallon; boil it in part of the vinegar; skim well and pour over the whole, add as much cold vinegar as is required.

SPICED PICKLES.

Let two hundred small cucumbers stand in salt water three days. Boil fifteen minutes, one-half gallon vinegar; one ounce white mustard seed, one ounce black mustard seed, one ounce juniper berries, one ounce celery seed, one handful small green peppers, two pounds sugar; a few small onions and a piece of alum one-half size of nutmeg; pour over the cucumbers while hot and let stand a day; repeat three or four times, and the last time mix one-fourth pound of prepared mustard with the vinegar; pour over the cucumbers and seal in bottles. Mrs. W. J. Richards.

SWEET MANGO PICKLES.

Mellons not quite half ripe, pare them and take out seeds; soak in brine three days; make the brine of one tea-cup of salt to a pail of water; piece of alum size of walnut; wash in cold water before filling. Use for filling.—Cauliflower, cucumbers, small onions, nasturtiums, beans, pears, celery, raisins, small tomatoes, and peppers; spice with cinnamon buds, black and white mustard seeds, black pepper corns, ginger root and cloves; one gallon of vinegar, three pounds sugar; boil and put on cold; scald cauliflower in salt water to make tender. F. S. Wood.

PICKLE FOR TOMATOES.

Three pints vinegar, two pounds brown sugar, one-fourth pound mustard seed, two tablespoons ground cinnamon, two tablespoons ground cloves, one tablespoon allspice, one tablespoon yellow mustard, one tablespoon red pepper, a little salt; boil tomatoes in the above a few minutes. M. L. Johnson.

SWEET TOMATO PICKLES.

One-half peck green tomatoes sliced one-half inch thick, boil in water and vinegar with a little salt until easily pierced with a fork; drain through a sieve. Scald together one quart vinegar, three pounds sugar, three tablespoons cinnamon, one tablespoon cloves, one tablespoon allspice; put spices into a bag and boil in the vinegar; place in a jar a layer of the sliced tomatoes; then a thin layer of sliced onions and alternate until all are placed; then pour over the spiced vinegar boiling hot, throwing in two tablespoons whole mustard seed; cover lightly. Anonymous.

RIPE TOMATO PICKLES, NO. 1.

Pare and weigh ripe tomatoes and put into jars and just cover with vinegar; after standing three days pour off the vinegar and add five pounds coffee sugar to every seven of fruit; spice to taste and pour over tomatoes and cook slowly all day on the back of the stove; use cinnamon, mace and a little cloves, or not any as preferred.

Jennie Halliday.

RIPE TOMATO PICKLES NO. 2.

Pare ripe, sound tomatoes, (do not scald) put in a pan; scald spices (tied in a bag) in vinegar and pour while hot over them. This receipt is best for persons who prefer raw tomatoes. Jennie Halliday.

RIPE TOMATO PICKLES, NO. 3.

As you gather them throw into cold vinegar; when you have enough tomatoes, take them out; tie some spices in bags, put into fresh vinegar; heat scalding hot, pour over the tomatoes.

L. M. C.

PICKLED CAULIFLOWER OR RED CABBAGE.

Put in strong salt and water four days; take out and drain; boil vinegar, whole black pepper and celery seed to taste; pour on hot over pickles. Good for use in six weeks; better in three months.

Mrs. A. Gerould.

PICKLED WATERMELLON.

A pound of sugar to a pound of rind, two cups of vinegar to every pound of sugar. For a gallon of pickles take one-half ounce white ginger, one tablespoonful turmeric, mace, cloves and cinnamon to taste. The thicker the rind used the better. Prepare the same by removing the thin hard outside rind also the soft substance inside. Cut in narrow strips and place in brine strong enough to float an egg, for ten days; then take out and put in preserving kettle with enough cold water to cover; let come to a boil slowly and boil five minutes; skim into ice water and let stand twenty-four hours; next let come to a boil slowly and boil again five minutes, this time in alum water. Be sure to see that they boil slowly, as rapid boiling softens them; plunge into ice water once more and let stand five hours; for the third time let boil five minutes and set away in the same water till morning. Next day simmer the rinds in enough sweetened water to cover them, for ten minutes; take out of water and spread on dishes to cool; meanwhile, prepare the last syrup, allowing a pound of sugar to a pound of rind, and one-half ounce sliced white ginger to a gallon of pickles and a cup of water to every quart of sugar. Place on stove and when sugar is dissolved add the rinds and simmer till clear; take out once more and add to the syrup two cups vinegar to a pound of sugar already in, one tablespoonful turmeric to a gallon of pickles, mace, cloves and cinnamon to taste; let come to a boil and return the rind to simmer fifteen minutes; put up in fruit jars when boiling hot. These pickles are delicious.

Mrs. M. I. Mead.

GERMAN SAUCE.

Four quarts of green tomatoes, four quarts of cabbage, one quart of onions, one pint celery, measured after they

are chopped, one pound sugar, three pints vinegar, one gill salt, one large green pepper, one tablespoon each of allspice, cloves and white mustard seed; drain the tomatoes through colander and boil the whole twenty minutes.

Mrs. W. K. Jacobs.

PICKLED BLACKBERRIES.

Take four pounds sugar to seven pounds fruit, one pint vinegar, two ounces cinnamon, two ounces cloves; put all together, tie spices in bags; let all scald but not boil, just to let the juice run out; soon as berries look red, skim out into a crock; let the juice cook down until quite rich; then pour over berries. Perhaps in a week or two you will need to repeat cooking.

Mrs. Dwight Cowan.

SPICED PLUMS.

Ten pounds plums, seven pounds sugar, one pint vinegar; put in a bag three-fourths cup of cinnamon, one large spoon of cloves and one large spoon of allspice; let all boil a few minutes (excepting plums); then take off and cool. Pick the plums with a fork and put into a jar; then pour over them the syrup; after heating the juice three mornings, each time allowing it to cool, then pouring over the fruit; put the fruit in glass cans and boil the juice down quite rich and cool, after which pour over all and put away.

Mrs. E. E. Allen.

PICKLED PEACHES.

Rub off with a cloth or pare them (this is just a matter of choice), and prick each with a fork; heat in just enough water to cover them until they almost boil, take out and add to the water, sugar in the following proportions: To seven pounds of fruit take three pounds sugar, boil fifteen minutes, skim, and add three pints of vinegar, one tablespoon each of allspice, mace and cinnamon, one teaspoon celery seeds, one teaspoon cloves; put the spices in thin muslin bags; boil all together ten minutes, then add the fruit and cook until they can be pierced with a straw; take out the fruit with a skimmer and put into a jars or cans; boil the syrup down until thick; pack the peaches in glass jars and pour syrup over them scalding hot. You may pickle pears in the same way with or without peeling.

Catsups, Chili Sauce, Etc.

TOMATO CATSUP.

One-half bushel ripe tomatoes, one quart vinegar, one pound salt, one-fourth pound black pepper, one ounce cayenne pepper, one ounce cloves, three small boxes mustard, six good onions, two pounds brown sugar, one handful peach leaves; boil three hours, stirring to keep from burning; when cool strain through a fine sieve, bottle and seal.

Mrs. G. C. James.

TOMATO CATSUP, NO. 2.

One peck tomatoes, boil until soft, then rub through a wire sieve; add one pint cider vinegar, one-fourth pint salt, one ounce whole cloves, one ounce allspice, one-half teaspoonful black pepper, one-fourth large pod red pepper, three large onions; mix together and boil until reduced to one-half the quantity; when cold strain through a colander and bottle, sealing the corks. Catsup made from this recipe will keep several years.

Mrs. James Hand.

TOMATO CATSUP, NO. 3.

One peck ripe tomatoes, six good sized onions, one small teacup salt, one table spoonful each of cloves, cinnamon, pepper, allspice (whole), and one of ginger root, three small red peppers; mix and boil three hours and strain through a colander; return to stove and boil two hours; when cold add one pint vinegar mixed with one and a half cups of best dry mustard; bottle cold.

Mrs. W. D. Brown.

TOMATO CATSUP, NO. 4.

Take one bushel of firm ripe tomatoes—the “Feejee Island” and the “Trophy” are the best for catsup and canning. Wipe them off nicely with a damp cloth, remove cores and put them in a porcelain-lined kettle; place over the fire and pour over them about three pints of water; add two large handfuls of peach leaves, with ten or twelve

onions or shallots cut fine; boil two hours; then strain through a coarse mesh sieve; pour the liquid back again into the kettle and add one-half gallon of good strong cider vinegar; have ready two ounces of ground black pepper, two ounces mustard (either ground or in the seed as you prefer), one ounce ground cloves, two grated nutmegs, two pounds light brown sugar, one pint salt, and cayenne pepper to taste; mix these well together before putting in the boiler; then boil two hours, stirring continually to prevent burning; bottle, cork and seal tight so as to exclude the air; keep in a cool, dry place.

Mrs. E. D. Preston.

CUCUMBER CATSUP.

Pare and grate cucumbers (also onions in number to suit the taste), drain off the juice, not using it, and measure, adding as much strong vinegar to the grated mass as you drain off juice; season highly with salt and pepper; bottle, tie and seal; keep in the cellar. It is safest to make it the last of the cucumber season.

The Household.

GRAPE CATSUP.

Four pounds of grapes boiled in one quart of vinegar; rub through a sieve; add two pounds of brown sugar, one tablespoonful each of cloves, allspice, cinnamon and pepper, one-half tablespoonful of salt; boil until thick.

Aresta Beatty.

GRAPE CATSUP, NO. 2.

To one gallon of juice after grapes have been cooked and put through a sieve, add two pounds brown sugar, one pint of vinegar, two teaspoonfuls each of cinnamon, cloves and allspice and a little mace; boil down half.

The Household.

COLD CATSUP.

One-half peck ripe tomatoes, two-third cups grated horseradish, one cup black and white mustard seeds mixed, one cup sugar, one-half cup salt, two tablespoons black pepper, two teaspoons cinnamon, one teaspoon cloves, one teaspoon mace, two red pepper pods chopped, one onion chopped, one ounce celery seed, one quart good vinegar; chop tomatoes fine and drain; then mix and bottle.

Mrs. I. G. Lacy.

CURRANT CATSUP.

Five pounds currants, three pounds sugar, one pint vinegar; spice to taste. Mrs. Dr. Hazeltine.

CURRANT CATSUP, NO. 2.

Five pounds currants, three pounds sugar, one pint vinegar, a little salt, one teaspoon pepper, three dessert spoons cinnamon, one dessert spoon cloves, one dessert spoon allspice; mash and boil one hour.

Mrs. J. O. Parmlee.

TOMATO MUSTARD.

One peck ripe tomatoes; slice and cook one hour; let cool and run through a sieve; chop four onions fine and add; then boil three hours; when cool add one teacupful of ground mustard mixed in one pint good cider vinegar; mix well and bottle.

Mrs. P. Hinkle.

CHILI SAUCE.

One-half bushel ripe tomatoes peeled, six large onions chopped, four red peppers chopped, one-half pint of fine salt, four teaspoons brown sugar; strain the tomatoes through a collander and add one and a half quarts of vinegar and boil all together four or five hours until thick; bottle while hot.

Mrs. I. G. Lacy.

CHILI SAUCE, NO. 2.

Two pecks ripe tomatoes, two large onions, four red pepper, four cups cider vinegar, three tablespoons brown sugar, two tablespoons salt, two teaspoons each of ground cloves, cinnamon, ginger, allspice and nutmeg; chop together tomatoes, onions and peppers quite fine; add vinegar and all the seasoning and boil one hour; put through collander and bottle and seal hot.

Flora Collins.

CHILI SAUCE, NO. 3.

Thirty large tomatoes, ten small onions, one green or red pepper, three tablespoons sugar, three tablespoons salt, one pint vinegar; peel and slice tomatoes and cook till done; then add chopped onions, sugar, salt and peppers and one teaspoon black pepper, and lastly vinegar; cook down quite thick and seal hot.

Mrs. Dwight Cowan.

BORDEAUX SAUCE.

Two gallons cabbage cut fine, one gallon green tomatoes cut fine, one dozen onions sliced, one ounce turmeric,

one ounce celery seed, one ounce whole cloves, one ounce black pepper, one ounce ground ginger, one-half pound white mustard seed, one scant pint of salt, one and three-fourth pounds brown sugar, one gallon of vinegar; mix and boil one hour.

J. H.

Confectionery Department.

Cooked Candies.

BUTTER SCOTCH.

One and one-half pounds of "Coffee A" sugar, one-eight pound butter, one-fourth teaspoon cream of tartar, four drops Royce's extract of lemon, as much cold water as will dissolve the sugar; boil without stirring until it will snap in cold water; when done add the lemon; pour one-fourth inch thick in well-buttered pans; when partly cold mark off in squares.

Mrs. E. D. Preston.

BUTTER SCOTCH, NO. 2.

One cup brown sugar, one-half cup water, one dessert spoon vinegar, piece of butter size of a walnut; boil about twenty minutes; flavor if desired.

Mrs. E. E. Allen.

BUTTER SCOTCH, NO. 3.

One cup molasses (golden syrup is best), one-half cup sugar, butter size of hickorynut, two tablespoons vinegar put in when nearly done; add nuts to suit, one-third cup or more.

CHOCOLATE CARAMELS.

Three cups brown sugar, one cup of milk, one-half cake grated chocolate, piece butter size of an egg; boil until thick; pour into buttered pans, cool, mark off, etc.

Mrs. J. P. Jefferson.

CHOCOLATE CARAMELS, NO. 2.

Two cups granulated sugar, two tablespoons vinegar, two tablespoons butter, enough water to moisten the sugar; when nearly done, which can be told by testing in cold

water, add one cup grated chocolate and two teaspoons Royce's vanilla; put into buttered pans, when half cold mark off with back of knife into squares.

Mrs. W. J. Richards.

CHOCOLATE CARAMELS, NO. 3.

One cup of molasses, one cup sugar, one-fourth cup butter, one cup grated chocolate; boil till mixture drops hard in water.

Maria Schermerhorn.

CHOCOLATE CARAMELS, NO. 4.

One cup grated chocolate, one-half cup New Orleans molasses, one cup milk, one cup granulated sugar, piece of butter size of an egg, three tablespoons Royce's vanilla; let the milk boil, stir in the chocolate; continue to stir until the lumps are all gone; add molasses, sugar and butter; stir constantly, cooking hard all the time until it is the consistency of mush; flavor, pour into well-buttered pans; when slightly cooled, mark off into squares.

Mrs. Mark Jamieson.

COCOANUT CARAMELS.

One pint of milk, butter size of an egg, one fresh cocoanut grated fine, or an equal quantity of the dessicated cocoanut; three pounds granulated sugar, two teaspoons lemon juice (strained); boil slowly until stiff, then beat to a cream; pour into shallow pans; when partly cool mark off in squares.

Hattie Sherman.

CREAM CANDY (GENUINE).

Two cups sweet cream, two cups light brown sugar, small piece of butter, pinch of salt; place altogether in a sauce pan and boil gently without stirring about twenty minutes; cool and mark off into squares. The consistency of the candy should be when cold more that of wax than anything else, not in the least brittle nor sticky.

Mrs. Mark Jamieson.

FRUIT CANDY.

One cocoanut, one and one-half pounds of granulated sugar moistened with the milk of the cocoanut; put in sauce pan, heat up slowly, then boil rapidly five minutes; add cocanut (grated very fine) and boil ten minutes longer, stirring all the time. Try a little on a cold plate; if it cools a firm paste it is cooked enough. Pour half on a plate

lined with greased paper; to the remainder add one-fourth pound rasins (seeded), one-half pound blanched almonds, one pint peacan meats, one-half cupful walnut meats, all chopped not very small; pour over layer of cocoanut; when cold cut in bars.

HOMEMADE HOARHOUND.

Steep one tablespoon of the dried leaves of hoarhound in one-half cup of water; strain and add one pint of sugar and one tablespoon vinegar; boil without stirring until it is brittle when dropped in cold water; cool in buttered pans; mark off in squares.

LEMON CANDY (CLEAR).

Dissolve one and one-half pounds of loaf sugar in one-half pint of water; add the white of one egg; when it is boiled sufficiently to snap in cold water, add one teacupful of strained lemon juice; boil quickly again until it snaps in cold water; pour on buttered plates and cut in even squares.

Bessie M. Crary.

MAPLE CARMELS.

One pound maple sugar, one cupful rich cream. In the absence of cream one cup milk in which has been melted one tablespoon of butter, may be used. Cook until it will stiffen if tried on a cold plate; pour in sheets and bar off, or in odd shaped patty-pans.

Bessie M. Crary.

MARSH MALLOWS.

Dissolve one-half pound of white gumarabic in one pint of water; strain and add one-half pound of XXX confectioner's sugar; place on the fire, stirring constantly until the sugar is dissolved and the syrup becomes the consistency of honey; add gradually the whites of four eggs well beaten. Stir the mixture until it becomes thin and does not adhere to the fingers. Flavor to taste and pour into a tin dusted with powdered starch, at least one inch thick; cool and cut in squares.

Annie Copeland.

OLD-FASHIONED MOLASSES CANDY.

One quart of New Orleans molasses, one large teacupful of coffee sugar, one teaspoon cream of tartar; cook steadily until it is brittle in cold water; pour in buttered pans to cool.

Mrs. Jane Orr.

DIRECTIONS FOR PULLING CANDY.

Candy to be pulled must be cooked until it is brittle when cool, therefore, the pulling must begin with the first hardening of the edges of the candy in the buttered pans. Work steadily, adding a little at a time as it cools sufficiently until it all is taken up. If the warmth of the hands is not sufficient work over a stove, as keeping the candy warm facilitates the process. Faithful work for a half hour, never less time, makes the candy light, smooth, brittle, yet with that melting quality so desirable.

Mrs. Jane Orr.

PEANUT CANDY.

Two cups sugar, one and one-half cups water, one-half cup molasses, a small bit of butter, two cups peanut meats added when boiled till done.

Mrs. J. W. Kitchen.

PEANUT CANDY, NO. 2.

To one large cup of New Orleans molasses add one-half cup of brown sugar and a lump of butter. Boil until it will harden in cold water. Shell and chop not very fine one quart of freshly roasted peanuts. When the candy is done, stir in the nuts and mix thoroughly. Pour into buttered plates, cut in small pieces or squares.

Mrs. James Hand.

PEANUT CANDY, NO. 3.

Three cups brown sugar, one-half cup water; boil until it strings from the spoon; add butter and nuts to taste.

Hattie Sherman.

POPCORN BALLS.

Two cups molasses, one cup brown sugar, one tablespoon vinegar, piece of butter size of small egg. Cook this mixture in large kettle. Pop the corn (enough to make four quarts when popped), salt it and sift it through the fingers, taking care to remove all hard kernels and loose salt. Then stir into the kettle all the corn the candy will take up. Heap on buttered plates and cut into blocks or mould into balls.

TEXAS CHIPS.

Three large iron spoons of molasses, two large iron spoons of water, one large iron spoon of melted butter, one large iron spoon of sugar; boil until brittle if dropped in

water; pour into buttered plates and as it cools pull from the edges, out from dish as thin as possible and snap off. This will make a large quantity.

Maria Schermerhorn.

VANILLA SYRUP CANDY.

One quart of syrup, one pound of granulated sugar, a small piece of butter, one tablespoon glycerine; boil these ingredients together as molasses candy; when nearly done (test in cold water) add a teaspoon of soda and pour into buttered pans. While cooling pour any desired flavoring upon candy and pull as for molasses candy. It will be very white and delicious.

Mrs. E. E. Allen.

VANILLA TAFFY.

One pound of sugar, one tablespoon vanilla, one ounce gumarabic, one cup of cream; boil sugar and cream together; when half done add the dissolved gumarabic; when done add the Royce's extract vanilla. This filled with nuts is very nice.

Maria Schermerhorn.

OLD-FASHIONED WHITE CANDY.

One cupful cold water, two cupfuls granulated sugar, one teaspoon (levelled off) cream of tartar; flavor to taste; when brittle in cold water it is done. Pull at least one-half hour.

Mrs. Jane Orr.

French Cream or Uncooked Candies.

FRENCH CREAM.

To the white of one egg beaten to a stiff froth, add one tablespoonful of cold water and a small quantity of Royce's vanilla extract. Sift carefully XXX confectioner's sugar; stir into mixture gradually keeping the mixture smooth, until you can no longer use the spoon; turn out then upon kneading board, dusted with sugar and knead, adding sugar all the time, until you have a paste smooth, firm and perfectly manageable.

Mrs. H. E. Brown.

FRENCH CREAM, NO. 2.

White of one egg, one tablespoonful sweet milk, confectioner's sugar to stiffen; knead like bread; make in any shape desired.

Mrs. Hiram G. Eddy.

FRENCH CREAM, NO. 3.

To the white of one egg add one tablespoonful of water; stir in confectioner's sugar until able to knead; dust kneading board with sugar and proceed as directed in No. 1.

Mrs. C. P. Northrup.

ALMOND CREAMS.

Shell and blanch the almonds and roll each nut in a layer of the French cream candy.

CHOCOLATE CANDY.

Use French cream mixture flavored with grated confectioner's chocolate. Shape in cubes or bars.

CHOCOLATE CREAMS.

Use French cream mixture; roll in pear shapes; let them stand on a marble slab or on waxed paper about twelve hours. Then melt confectioner's chocolate over steam or boiling water. With a fork roll the creams in the melted chocolate and let them dry off.

CREAM CHERRIES.

Make a small round ball of French cream; cut a strip of citron the size of a cherry stem; put the ball of cream on one end; take a cherry glaze and cutting it in two put one-half each side of the stem of the cream ball.

Lucy Bostwick.

CLOVE CREAM.

Form a ball of the French cream around a clove.

COCOANUT CREAM.

Use a French cream mixture; add freshly grated cocoanut and roll in balls or cut in cubes.

DATE CREAMS.

Select perfect dates; with a sharp knife remove the seeds; shape the French cream into oblong pieces; fill the cavity with it.

ENGLISH WALNUT CREAMS.

Use a French cream mixture; have ready the unbroken half meats of an English walnut; roll candy in balls and stick a nut on both sides.

FRUIT CREAMS.

Seeded rasins, currants, figs and citron minced fine and added to a French cream before it is too stiff to mix thoroughly, is a nice variety. Make this into a flat cake about one inch thick and cut into oblong pieces or squares.

HICKORY-NUT CREAM.

Add to a French cream candy chopped hickory-nut meats; shape in cubes or bars two inches long.

LEMON CREAM CANDY.

Proceed as in orange creams, substituting lemon for orange.

NEAPOLITAN CREAM.

Take three equal parts of French cream mixture; make one orange as given below, another chocolate, the third cocoanut. Pack one on top of the other, each layer to be one-quarter of an inch thick; cut in cubes.

ORANGE CREAM.

Use a French cream mixture; flavor with the strained juice and grated rind of one orange (squeeze the grated rind through cloth to procure a clear liquid); shape as desired.

PEPPERMINT CREAM.

Use French cream mixture flavored with the essence of peppermint; color with cochineal if desired and shape in lozenge form or in squares.

PRESERVES CREAM.

Cut a piece of watermelon pickle into strips; dry thoroughly between the folds of a napkin; roll French cream mixture around it.

RAISIN CREAMS.

Form ball of French cream around a raisin.

WALNUT LOAF.

The whites of one egg and an equal amount of water, well beaten; stiffen with confectioner's sugar, adding one teaspoonful of Royce's vanilla and one large cup of walnuts chopped fine; mould into a loaf and dip in melted baker's chocolate into which has been put one teaspoonful of grated paraffine.

Flora Collins.

WINTERGREEN CREAMS.

Roll a French cream flavored with wintergreen, one-half or three-quarters of an inch thick with rolling-pin; cut with thimble to make lozenges, or if desired in wafer form; roll very thin and cut with top of baking powder can.

❖ Miscellaneous. ❖

COOKED CHEESE—FOR LUNCH OR TEA.

Heat to boiling point one pint of milk, have ready one cup of grated cheese, a little butter, salt and pepper; add this to the milk, thicken with cracker dust and remove from the fire.

Mrs. M. E. Rogers.

CODDLED SWEET APPLES.

Take two dozen nice sweet apples, pare, leaving the stems on, steam until tender, make a syrup of molasses and water (equal parts) enough to cover the apples; add a glass of grape or some sour jelly, one pound of raisins, a few small sticks of cinnamon and six cloves; simmer slowly until the apples are brown and clear; take out the apples into a crock and boil the syrup down until just enough to cover them; cover closely until cold. Delicious, and will keep for months if sealed.

Mrs. B. Rogers.

CLEANING FLUID.

Two ounces aqua ammonia, one ounce castile soap, one-eighth ounce saltpetre, one-half ounce ether, one-half ounce glycerine, one quart rain or filtered water. Excellent for men's and boys' clothing. Can be used on any woolen goods or any dark silk, (if diluted half and half with water), for dust, stains or grease spots.

Mrs. M. W. Jamieson.

SALTED ALMONDS.

Take one pound of almonds, shell and blanch by pouring on boiling water; when dry add one large tablespoonful of salad oil and let stand one hour; then add one tablespoonful of fine salt and put in the oven until very brown, stirring occasionally.

Flora Collins.

TO MEND CHINA.

Into a solution of gum arabic stir plaster of paris until the mixture assumes the consistency of cream; apply with

a brush to the broken edges of china and join together; in three days it cannot be broken in the same place; the whiteness of the cement adds to its value. This will not stand hot water, but is nice for ornamental china. White lead applied as above will stand anything. Carriage varnish is often used with good effect to the same end.

WEIGHTS AND MEASURES.

Ten eggs are equal to one pound. One pound of brown sugar, one pound of white sugar, powdered or loaf sugar broken, is equal to one quart.

One pound of butter, soft, is equal to one quart.

One pound and two ounces of Indian meal is equal to one quart.

One pound two ounces of wheat flour is equal to one quart.

Eight large tablespoonfuls are equal to one gill.

Sixteen tablespoonfuls are equal to one-half pint.

A common sized tumbler holds half a pint.

A common sized wine glass holds half a gill.

Four ordinary teacups of liquid are equal to one quart.

SUGGESTIONS.

To clean willow furniture use salt and water; apply with a nail brush, scrub well and dry thoroughly.

To brighten brass scour with salt and vinegar.

To exterminate roaches or water-bugs sprinkle powdered borax and sugar in places where they are found.

To remove mildew from white clothes soak them in sour milk, then spread in the sun.

A silver spoon placed in glass jars when boiling fruit or jelly is being poured in will always prevent breaking, or covering the outside of glasses with butter or lard will answer the same purpose.

When you store away your stoves and pipe for the summer give them a coating of coal oil to prevent rusting.

Ink spots on books can be removed by applying a solution of oxalic acid.

A paste made of ashes and white of an egg will mend cracked ironware.

A piece of zinc placed on live coals in a stove will effectually clean out a stove pipe; the vapors produced carrying off soot by chemical decomposition.

When ironing have a piece of sand paper handy, it removes the stickiness of starch from the iron.

Tea stains should be soaked either in milk or warm water as soon as possible and then soaped and rubbed out.

Ink stains on linen can be taken out if the stain is first washed in strong salt and water then sponged with lemon juice.

Oxalic acid will remove iron rust from muslin but must be thoroughly rinsed at once or there will be holes in the place of stains.

To remove stains on the hands rub with salt moistened with lemon juice then wash off in clear water.

The most effectual remedy for slimy and greasy drain-pipes is copperas dissolved and left to work gradually through the pipes.

Glaze the bottom crust of fruit pies with white of egg and they will not be soggy.

Use Rough on Rats and dissolve in gasoline; put this in all the cracks and crevices where there are any roaches and it will clean them out thoroughly.

To renovate black silk get one ounce of soap bark and pour over it one quart of warm water; let it soak a couple of hours then strain through a cloth; then sponge on the right side and iron on the wrong.

Place anything cooked in fat upon blotting or coarse brown paper and it will not taste greasy.

Put a slice of potato into lard; it will cleanse it, and when the potato is brown the lard will be hot enough to use.

Salt fish are soonest freshened in sour milk.

A dish of cold water placed in the oven with a cake will prevent delicate cakes from burning.

One-half yard of cheese cloth makes a good dish cloth.

A strip of old muslin one inch wide, wet and placed to enclose the edges of a pie, will keep the juice from boiling out.

To beat the whites of eggs quickly, put in a pinch of salt.

To make pies a beautiful brown wash the upper crust with milk before putting in the oven.

To brighten tin that has not been burned, scour with soda.

If those who make their own yeast would boil the hops in an old teapot much labor would be saved.

Pour boiling water over raisins and the stones can be removed easier.

To keep jelly in ordinary tumblers, place a covering of oiled paper on jelly, then cover glass with heavy wrapping paper sealed down with white of egg.

Jams and jellies should be kept in a cool, dark, dry place.

Keep a slate in the kitchen once and you will never do without it, as many trips to the grocery will be saved.

Put camphor gum with new silverware and it will never tarnish.

One-half pound of lime to six quarts of water will take out the worst case of mildew.

To wash black calico, scald in salt and water to set the color.

To restore frozen plants, soon as discovered pour cold water over them, wetting every leaf thoroughly. In a few minutes it will become crystalized with a thick coating of ice. In this state place them in the dark, carefully covered with a newspaper; the ice will slowly melt leaving the plants in their original state.

To blanch almonds put them into cold water and allow it to come to a boiling point; then remove their skins and throw into cold water for a few minutes to preserve their color.

To make flat irons smooth rub them on fine salt, also keep a little beeswax in a cloth in the ironing blanket for the same purpose.

To remove iron rust mix salt with a little lemon juice and a little water, put on the spots and lay in the sun.

A piece of chamois skin dipped in warm water is very nice to clean polished furniture.

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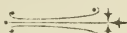
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