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FAMOUS OLD RECEIPTS



USED A HUNDRED YEARS AND MORE

in the Kitchens of the North and the South

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===== COMPILED BY =====
JACQUELINE HARRISON SMITH
=====

SECOND AUTHORIZED EDITION

1908

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Dedicated to

The Old Memories which this Book will recall of the Hospitable
Homes of the North and the South.

INTRODUCTION.

INTRODUCTION.

The title of this book by itself conveys so much that any introduction to the many good things told in its pages seems superfluous. It certainly should not require any urging to induce all who can to read, mark, learn and inwardly digest them.

“One hundred years ago and more” brings before us a delightful period in our country’s history, and recalls the generous, cordial feelings which prevailed among our ancestors — that “open-handed spirit, frank and blythe, of ancient hospitality,” which made the homes of the New World all that a stranger could desire.

We may reconcile ourselves to the passing of “the fugaceous hospitalities of the snuffbox” as needing the powdered wig and three-cornered hat to justify them. What a genuine ring there is in the words of Washington, referring to Mount Vernon, when he said: “Let the hospitality of the house with respect to the poor be kept up; let no one go hungry away.” And the cordiality of Jefferson while living in Philadelphia is delightfully expressed in a letter to Richard Peters: “Call on me whenever you come to town, and if it should be about the hour of three, I shall rejoice the more. You will find a bad dinner, a good glass of wine, and a host thankful for your favour and desirous of encouraging repetitions of it, without number, form, or ceremony.”

It was a time when there was truly that “hospitality sitting with gladness,” which all the luxuries of the present day cannot supply.

Athenæus, as early as the Third century, held that “Every investigation which is guided by principles of nature fixes its ultimate aim entirely on gratifying the stomach.” And Dr. Johnson, in simpler phrase, confirms Athenæus when he says: “I look upon it that he

who does not mind his belly will hardly mind anything else." This volume would appeal to both philosophers.

The sources of the recipes add greatly to their value and interest. Though described as coming from "the kitchen," they were the work of as gentle dames as ever graced a court.

It is a sad error to suppose that the homely accomplishments of housewives, deemed essential at the end of the eighteenth and beginning of the nineteenth centuries in this country, are no longer important. A hundred years ago so much could be left to faithful servants that even less was required of the heads of households than now. There are, alas! no more of those loyal, devoted, if humble, members of the family circle who, in wealth and health or in trouble, never failed to supply the comforts and maintain the dignity of the old homes. To-day even in England or Scotland a Caleb Balderston would be hard to find, and the colored "Aunties" have disappeared under the changed conditions at the South.

The character of the hospitality at the North differed from that at the South, especially in the rural sections. In the North the well-kept inns to be found on many of the principal roadways supplied what the roof of the planter generously offered to the traveler in the Southern States. "The spare room" provided in a Northern home had little meaning to the Southerner, whose every room was always a guest chamber, if necessary, for the welcome of one coming to his door. The tables of the North could, however, vie with those of the South, and, within the recollection of many now living, Christmas dinners rivaled in their generous profusion such a feast as Pepys lovingly records as "most neatly dressed by our own only mayde." "We had a fricassee of rabbits and chickens, a leg of mutton boiled, three carps in a dish, a great dish of a side of lamb, a dish of roasted pigeons, a dish of four lobsters, three tarts, a lamprey pie,—a most rare pie,—a dish of anchovies, good wine of several sorts, and all things mighty noble to my heart's content."

Prior to the year 1800, perhaps, the best social conditions in the North were to be found in Philadelphia. Society, naturally, became

more cosmopolitan there, as it was the seat of government; and the foreign ministers preferred Philadelphia, even after the removal of the capital to Washington. That city, which the Abbe Correa wittily described as "the city of magnificent distances," presented few attractions in its early days. Distinguished visitors from abroad, attracted by the novelty of the new country, and later many who were driven away by the French Revolution, gave additional variety and attractiveness to Philadelphia society. Many of the houses built with a view to entertaining were spacious and luxurious. Balls and dinners were frequent. The very women whose hands recorded the dainty dishes herein described, by their brilliancy and beauty established the reputation for charm which American women have sustained ever since.

This is not the place to describe in detail these centres of social interest, though a few may be mentioned.

At the house of Tench Francis and his wife, who was Anne Willing, both before and after the Revolution could be met the most cultivated and interesting people. Distinguished foreigners and visitors from all parts of the country were included in their receptions, and it became a delightful Salon.

The large mansion and gardens of William Bingham, Senator of the United States, whose wife was also a Miss Willing, continued, while they lived, to be the scene of many entertainments. Frequent mention of them is made in the published memoirs of persons who visited America at that time.

Among many others, the homes of Chief Justice Chew, Robert Morris, Samuel Powell — whose wife has contributed to the receipts given in this volume — Governor Hamilton, whose beautiful house and park, "The Woodlands," still remains, though converted into a cemetery; George Harrison, General John Cadwalader, and later his son, General Thomas Cadwalader, Richard Peters and Alexander Wilcocks may be named. These were all centres of social influence. In addition to private influence, society at the period referred to was largely controlled by certain associations, which in some instances continue to the present day. "The State in Schuylkill," known generally as "The

Fish House," was formed in 1732, and is still conducted under the same constitution and rules. It is believed to be the earliest incorporated body of its kind existing anywhere. Its government is formed upon that of a State, with a governor and other officers. The new members are taken as apprentices and are trained to be expert cooks.

An incident occurred to Tench Francis, already mentioned, when he was in England, that showed the value of his Fish House training. Mr. Francis had been detained in England for two years waiting to have a case vitally affecting his interests heard by the Lord Chancellor. When almost in despair a lady friend said that Lord Camden was a *bon vivant*, and if Mr. Francis would prepare the turtle she would invite the Lord Chancellor and himself to dine. At dinner she would announce to whose good offices his lordship owed his favorite dish, and then ask the favor in return. The dinner was given, the turtle was prepared. The Lord Chancellor was charmed both by his hostess and the turtle, ordered the hearing for the following Thursday, and forthwith decided the case in Mr. Francis's favor.

Fish House punch might also have been provided, for that beverage was celebrated then and is still a delightful compound for those who can stand it. But the Dabney mint julep is far better.

The Wistar party, composed of members of The American Philosophical Society, is another social function of a century's existence which still brings together, every fortnight, at the houses of its members, the scientific, literary and professional world. To these may be added "The Assemblies," which have continued since 1740. It is not probable that any similar social organization has endured so long, except the St. Cecilia, of Charleston, South Carolina, a similar organization, of which the *Charleston Gazette* of November 5, 1737, records the first meeting on Queen street, Thursday, the 12th, 1737. These balls are still of great interest, and with the increase in the social world the anxiety to secure invitations is extreme. It might serve a good purpose to give to the public a fuller insight into what really constituted society in the days when our country was young. While there was a simplicity in one sense, there was true dignity, much cultivation,

and a substantial character totally lacking to-day. It is deplorable if the authoress of the introduction to *Fads and Fancies* is right when she declares that "We cannot gainsay the fact that wealth and the power it brings rule supreme in our land, . . . and to this decree of the people American society has bowed down obediently."

Even in New York, which is assumed by the writer of the quoted words to be the controlling centre of social influence to-day, it is to be hoped there still exists a higher plane of thought which does not rest upon "the golden basis." Elsewhere, and certainly in the South, there is still a controlling class who rise above the influence of mere wealth.

If for nothing else this publication is valuable as showing the homely virtues of those who have thrown more lustre upon our country than can be effaced by the highest priced biographies in *Fads and Fancies*.

JOHN CADWALADER.

AN OLD-FASHIONED CHRISTMAS DINNER.

Christmas, with its festivities and its preparations, was a busy time to the housekeeper of fifty years ago, "befo' de war," in Virginia. It meant thought and labor for weeks beforehand; especially was this true of the homes in the country, where lavish entertainment was the rule. The home I have in mind is a rambling, old-fashioned Virginia house, thirty miles from Fredericksburg, and in that part of Virginia known as the Northern neck, which is said to have produced more great men than any other place of the same size in this country. Weeks before Christmas supplies were ordered from either Baltimore or Richmond. Then came the busy time. The Southern woman in those days, while the "Lady Bountiful" of her domain, and surrounded by servants ready to do her bidding, had her responsibilities and cares. She was up with the lark, saw her household in order; she ministered to the sick and comforted the afflicted; bond and free alike had her care. There was as much excitement and anticipation among the negroes at Christmas as among the whites, from the smallest little darkey to Uncle Peter, the oldest negro on the plantation. Two weeks before Christmas began the busy time, seeding raisins, cutting citron, washing and drying currants, for these were the days before all this could be bought. Every housekeeper had her own especial receipts handed down from mother to daughter. In the big kitchen at night, before a blazing log fire, would sit the cook, surrounded by several of the house servants preparing the fruit for cakes, mincemeat and plum pudding. Apple toddy was made by an old family receipt usually a month beforehand, as it improved, like many other things, with age. The menu for a Christmas dinner at this old house was a soup, either calf's head or turtle; then a turkey at one end and a young pig or a haunch of venison at the other, with a great

variety of vegetables. Wines of different kinds were served throughout the dinner, and of a rare vintage were they, for every man of means had his wine cellar and the Virginia gentleman of those days was a connoisseur. Then came the dessert, to childhood's eyes most important; a bowl of calvesfoot jelly, sparkling in the cut glass bowl, and the oft repeated comparison of Santa Claus in the old nursery jingle, "that he had a round face and a little round belly, which shook when he laughed like a bowl full of jelly," was a good one to juvenile minds. The plum pudding was always brought in, in a blaze of glory, with a sprig of holly in the top, while the blue flame danced around it. A big fruit cake, mince pies and blanc-mange moulded in the shape of eggs and lying in a nest of thinly shaved lemon peel, were some of the Christmas cheer on that dinner table. The china was the old blue Canton, while the finest damask, cut glass and old silver added its aristocratic touch to the picture. Every servant had his share of the good things, and that night the sound of the fiddle and the shuffle of many feet gave evidence of a dance in the kitchen for the negroes. Years have passed. The master and mistress of this happy home have been sleeping many years in the old graveyard on the plantation. The descendants are scattered far and wide. The old blue china hangs on the walls of the home of one of them in Germantown, with some of the silver that graced that last Christmas dinner. Two old receipt books, yellow with age and worn with much handling, are still preserved, and here are some of the receipts from such famous Virginia housekeepers as Mrs. Roy Mason, Mrs. O. Taylor, Mrs. Randolph and many others.

(MRS. JAMES T. HALSEY.) SUE MASON MAURY HALSEY.

HOW TO COOK A HUSBAND.

GODERICH, LAKE HURON, CANADA.

In a lecture room, before a cooking school,
For cooking a husband was given this rule :
First, in selecting, to market don't go ;
The best you'll not find there, most surely no.
For although there are many, yes, galore,
The prime will always be brought to your door.
Don't think for a moment, to bake or broil,
Much better tie in the kettle to boil.
Use a silken cord called comfort —'twon't break,
But one called duty is apt to be weak.
To make him secure it is well, no doubt,
Yes! for aught we know; he'd be falling out.
And then, too surely if your back were turned,
He'd become, alas! both crusty and burned.
In cooking a husband you'll plainly see,
Like lobsters and crabs, alive they must be.
Should he sputter and fuss, help there is none ;
Some husbands do it until they are done.
Some sugar add, in the form of kisses ;
You'll find to absorb, he rarely misses.
Vinegar and pepper, use none at all ;
But of spice you may add a sprinkling small.
Stir some, lest to the kettle he adhere,
Thus making him useless, I greatly fear.
Please not in his side some instrument stick,
For when he is done you will know it quick.
With proper treatment and excellent care
You'll find him, indeed, delicious and rare.

THE ARISTOCRACY OF THE KITCHEN.

Next in importance to the mammy in the Southern home was the cook, not only in her own estimation, but to those with whom she came in contact. She was queen in her domain — the kitchen. A representative of a prominent South Carolina family tells the following story: When a little girl of ten, she heard her mother say one day that she was descended from the Indian Princess, Pocahontas. This made a great impression on her childish mind. Going one day into the kitchen, she was summarily ordered out by the cook. Rising to the dignity of her ten years, and the blood of this princess, which she felt coursing through her veins, she said: "Don't you *dare* order me out. I am descended from a Princess." With great dignity the old cook, assuming a most queenly air, said: "I am descended from a princess, too." With rare, quick wit this young lady said: "Who is your princess?" "Pocahontas," was the reply. "And," said this charming woman, "I never told the name of my princess, and retired from the royal dominion."

SUE MASON MAURY HALSEY.

MENUS.

LUNCHEON.

Hearts of artichokes filled with Russian caviar, then a layer of hard-boiled egg, and in the centre a half olive, stuffed with sweet pepper. Served on small plate, individually.

Turtle Soup.

Contributed by Miss Charlotte Mitchell, New Orleans.

Madison Biscuit.

Contributed by Mrs. Robert C. Wright, Haverford, Pa.

Deviled Clams.

Contributed by Mrs. M. Kim Miller, New York.

Fried Sweet Peppers.

Contributed by Mrs. Mary Palmer Bispham, Overbrook, Pa.

Chicken Saute Bellevue.

Contributed by Andrew Hisler, Chef of Bellevue, Stratford.

Stuffed Ripe Tomatoes, Southern Style.

Contributed by Mrs. Adelaide Bragg Carrick, Philadelphia, Pa.

Corn Cake.

Contributed by Mrs. Malcolm S. Councill, Bryn Mawr, Pa.

Crab Salad.

Contributed by Miss Lucretia Lennig, Philadelphia, Pa.

Cream Cheese Balls, Red and White Bar le Duc Toasted Crackers.

German or Vanilla Cream.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

LUNCHEON.

Grape fruit, bananas, oranges, mixed and cut in small pieces.
Served in tall champagne glasses, with powdered ice covering the top.

Ochra Soup.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Muffins.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Crab Ravigote.

Contributed by Mrs. Joseph Neff, Philadelphia, Pa.

Sweet Bread with Tomatoes.

Contributed by Miss Annie Swift Hammond, Providence, R. I.

A Real Indian Pilau.

Contributed by Mrs. Lily Latrobe Loring, Washington, D. C.

Rice and Pepper, Creole Fashion.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Texas.

Baked Sweet Potatoes.

Contributed by Miss Lucretia Lennig, Philadelphia, Pa.

Asparagus Salad.

Toasted Crackers, spread with Butter, and Covered with Grated Edam
Cheese.

Mousse.

Contributed by Mrs. M. Kim Miller, New York.

Coffee.

Contributed by Lieut. Houston Eldredge.

LUNCHEON.

Deep shell oysters, on half shell, served individually, with a $\frac{1}{4}$ of lemon in centre of plate. Pass grated horseradish.

Mushroom Soup.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

Famous Virginia Yeast Rolls.

Contributed by Mrs. Eugene S. Herndon, Germantown, Pa.

Lobster and Crab Farcee.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Quenelles with Spinach.

Contributed by Mrs. Joseph Coleman Bright, Overbrook, Pa.

Chicken Croquettes.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Served with Rice Croquettes.

Contributed by Mrs. Oliver Hastings, Cambridge, Mass.

Stuffed Green Peppers.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Texas.

Grape Fruit Salad.

Camombert Cheese — warmed until creamy — Toasted Crackers.

Frozen Coffee.

Contributed by Mrs. Naudain Duer, Philadelphia, Pa.

DINNER.

Caviar on Toast.

Prepare rounds of toast of white bread. Place over the fire for a minute or two, two large tablespoons of caviar, and one tablespoonful of cream, stirring all the while. Pour this mixture over the toast.

Soup. Olives. Celery Hearts.

Rich Brown Soup.

Contributed by Mrs. Charles A. Farnum, Philadelphia, Pa.

Fish.

Shad Roe Croquettes.

Contributed by Miss Eliza Sinclair Lyon.

Entrée. Salted Nuts.

Frogs' Legs and New Peas.

Fowl.

Chicken Saute Bellevue.

Contributed by Andrew Hisler, Chef of Bellevue-Stratford.

New Peas.

Tomatoes Halved and Fried, with Cream Gravy.

Ice.

Claret Ice.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Game.

Pheasant. Hot House Grapes Mixed with Grape Fruit and French Dressing.

Dessert.

Frozen Pudding.

Contributed by Mrs. Clara Lee Pollard, Montgomery, Ala.

Sweets and Coffee and Cheese — Roquefort.

New Orleans Brulo.

Contributed by Lieut. Houston Eldredge, Fortress Monroe, Va.

DINNER.

Little Neck Clams on Half Shell. Tomato Catsup.
Soup.

Pepper Pot. Pulled Bread.

Contributed by Miss Anne H. Cresson, Germantown, Pa.
Fish.

Fish Pie. Olives. Celery (Hearts).

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

Entrée. Salted Nuts.

Vol-au-vent of Sweetbread. Fresh Mushrooms, and Macaroni.

Roast Ducks. Apple Sauce.

Contributed by Mrs. Gulielma Harrison, Brandon, Va.

Spinach, Creamed. Baked Cauliflower.

Ice.

Sherbert.

Contributed by Mrs. Seth Barton French.

Game and Salad.

Partridges. Apple and Celery Salad. Mayonnaise Dressing.

Dessert.

"Aunt Parsons" Ice Cream.

Contributed by Miss Pauline Johnson, Strafford, Pa.

Candy. Coffee and Cheese — Cream Cheese.

New Orleans Brulo.

Contributed by Lieut. Houston Eldredge, Fortress Monroe, Va.

DINNER.

Oysters on Half Shell. One-fourth Slice Lemon. Horseradish.
Soup.

Turtle Soup. Rasp Rolls.

Contributed by Miss Charlotte Mitchell, New Orleans.

Fish. Olives. Celery Hearts.

Sabot a la Crème au Gratin.

Contributed by Mrs. John Poc, Baltimore.

Entrée. Salted Nuts.

Sweet Breads with Tomatoes.

Contributed by Miss Annie Swift Hammond, Providence, R. I.

Creole Receipt for Grillades.

Contributed by Miss Gottschalk, Pennsylvania.

Italian Macaroni with Cheese. Potato Croquettes.
Ice.

Lalla Rookh Punch.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Game and Salad.

Quail. The Heart of Lettuce, and French Dressing.

Dessert.

Charlotte Russe.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

Candy and Coffee and Cheese. Camombert.

New Orleans Brulo.

Contributed by Lieut. Houston Eldredge, Fortress Monroe, Va.

BREADS.

BREADS.

Contributed by Mr. Barclay Johnson, Stafford, Pa.

“ Good bread, and good drink, a good fire in the hall,
Brewer, pudding and sauce, and good mustard with all,
Beef, mutton and pork, shred pies of the best,
Pig, veal, goose and capon, and turkey well drest.
Cheese, apples and nuts, jolly carols to hear,
Ah these, in the country, are counted good cheer!”

GOOD BREAD UNDER ANY CIRCUMSTANCES.

If bread is the “ staff of life,” the Southern housekeeper has many and a great variety. They are troublesome in a way, as they require while rising to be moved from one warm place to another in winter, or cold place in summer. The old negro cooks would often declare: “ They sutinly did have to nuss dat bread last night,” meaning that the temperature varied and they got up to put the bread in a cooler or warmer place. Some years ago a party of young men went on a hunting trip, taking with them an old negro cook John. They were Southern men, who considered hot bread for breakfast a necessity. Morning after morning they would sit down to breakfast to heavy bread, so they told John he must do better. John was much impressed, so the next morning, although the night had been unusually cold, the rolls were light. “ Why, John,” they exclaimed, “ these rolls are fine.” “ Yes, Sar,” said John, “ I made up my mind I want gwine to have no more trouble, so I done tuk dat brade to bade wid me and done kiver it up jest like I done myself.”

SUE MASON MAURY HALSEY.

BREADS.

CREAM BISCUIT.

MRS. RICHARD L. ASHURST, PHILADELPHIA, PA.

One cup of sour cream, $2\frac{1}{2}$ cups of sifted flour, 1 teaspoonful of salt. Knead it into a dough, roll out thin, cut in irregular pieces, and bake in a modern oven.

YORKSHIRE BREAD.

MRS. WM. GOVANE HOWARD, "DRUMQUHASLE," MARYLAND.

Contributed by Mrs. Robert C. Wright, Haverford, Pa.

Make a "rising" in the morning (if required for tea) with yeast, using 1 qt. of milk, 2 eggs, $\frac{1}{4}$ lb. of butter — the milk to be warmed enough to melt the butter, and sufficient flour to make it as thick as bread. Use a little salt, and knead as ordinary bread. Break off pieces the size of a breakfast plate and set again. Then bake. To be buttered in the kitchen.

MADISON BISCUIT.

MRS. JOHN MURDOCH, BALTIMORE, MD.

Contributed by Mrs. Robert C. Wright, Haverford, Pa.

To each qt. of flour, put $\frac{1}{2}$ pt. of yeast, 1 egg well beaten, 1 large potato, 1 tablespoonful of white sugar, and 1 of lard. Put the yeast, egg and sugar together. Mash the potato and mix in with milk to moisten, then well into the flour as for rolls. They will rise in from four to six hours in warm weather. When light, roll thin, handling the dough as little as possible. Cut and put them into a pan to rise until it is time to bake. They will bake in ten or fifteen minutes. Two quarts of flour will make about 50 biscuits. To be eaten as soon as baked.

FAMOUS OLD RECEIPTS

WAFFLES (PERFECT).¹

MISS LOGAN, KENTUCKY.

Contributed by Mrs. Wm. D. Winsor, Philadelphia, Pa.

One pt. sour cream, 2 pts. flour, 3 eggs, 1 teaspoon of soda, 3 tablespoons of melted lard, a little salt. Beat the eggs separately, put flour and sour cream in the yellows, thin the batter very thin with sweet milk. Add lard, then soda dissolved in a little milk, and lastly the whites. Bake quickly in very hot irons.

BOSTON BROWN BREAD.

MRS. HENRY WINSOR, BOSTON, MASS.

Contributed by Mrs. Wm. D. Winsor, Philadelphia, Pa.

One pt. graham flour, 1 pt. Indian meal, 1 pt. wheat flour, $\frac{1}{2}$ cup molasses. Mix the flour with a little salt, and then pour in the molasses, stir in a quart of sour milk or butter milk a tablespoon of soda until it froths. Pour it gradually over the flour and beat till quite light. Butter the tin (a 2 or 3 lb. lard kettle will answer), pour in the mixture, cover the tin perfectly tight and boil it in a pot of water 3 hours (leave on range all night). In the morning just before breakfast turn it carefully out and put it in oven a few minutes to brown crust.

SALLY LUNN.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take $\frac{1}{4}$ lb. butter, 1 lb. flour, 2 eggs, $\frac{1}{2}$ gill of yeast or $\frac{1}{2}$ a yeast cake dissolved in a little warm water, milk enough to make a soft dough, $\frac{1}{2}$ teaspoon salt, cut up butter and melt in warm milk. When the milk is lukewarm stir it into the flour, with eggs beaten very light, then add yeast. Butter your mould carefully in which place your mixture, and set in winter near fire to rise. When perfectly light and risen to top of Turk's head, bake in moderate oven.

THIN BISCUIT.

To 1 lb. flour, 1 tablespoon butter, 1 tea cup cream a little sour, 1 salt spoon of salt, 1 teaspoon soda. Make dough as soft as possible, roll very thin, cut out and bake quickly in hot oven about 5 minutes.

BATTER CAKES.

Contributed by Mrs. A. W. Garber, "Ingleside," Richmond, Va.

Two eggs, 1 cup of meal, 1 salt spoon of salt, 1 cup of milk. Make in a *thin* batter, adding more milk if necessary, and bake on hot griddle. A table spoon of melted butter is an improvement.

FLANNEL CAKES.

Contributed by Mrs. A. W. Garber, "Ingleside," Richmond, Va.

Two eggs, 1 cup of flour, 1½ cups of buttermilk, beat your eggs very light, and then add 1 cup of milk, then your flour, then ½ cup of buttermilk with ¼ teaspoon of soda. Bake on hot greased griddle.

MUFFINS.

MRS. DANIEL HARRISON, PHILADELPHIA, PA., 1861.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Make a batter of 1 qt. of flour and 1 qt. of milk, 3 eggs well beaten, and a wine glass of yeast. Add a little salt and let it rise, cut into the flour a large spoonful of butter. Bake in muffin rings.

CORN MUFFINS.

Contributed by Mrs. A. W. Garber, "Ingleside," Richmond, Va.

Three eggs, 1 cup of meal, 1 heaping tablespoon of butter, 1½ cups of buttermilk. Beat the eggs very light, then add to them 1 cup buttermilk, then meal and butter, then ½ tea cup of buttermilk, stirring in ½ teaspoon soda and 1 salt spoon salt. Grease your tins and bake quickly.

FAMOUS OLD RECEIPTS

MUFFINS.

Contributed by Mrs. A. W. Garber, "Ingleside," Richmond, Va.

One half pt. flour, $\frac{1}{2}$ cup of yeast and let rise 2 hours. Then add 3 eggs, 1 pt. of flour, 1 tablespoon of butter, 1 cup of milk. Beat eggs very light, then add milk and flour to your sponge and 1 salt spoon of salt. Set this away to rise 5 hours. Then put in muffin cups to rise to top. When risen bake in quick oven. In place of $\frac{1}{2}$ cup of yeast, $\frac{1}{2}$ yeast cake can be substituted.

THIN BISCUIT.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take 1 pt. of flour sifted. Into this rub 1 heaping tablespoon of butter, add 2 eggs, and enough cream to make a dough sufficient to roll. Roll as thin as your nail, prick with a fork, cut out with a glass, dust with flour and place in pan in a hot oven until light brown.

BREAD CAKE.

MRS. DANIEL HARRISON, PHILADELPHIA, PA., 1861.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Two tea cups of risen dough, $\frac{1}{2}$ tea cup of sugar, $\frac{1}{2}$ tea cup of butter, 2 eggs, raisins to taste. Add a mite of soda and cream of tartar in the dough, and dissolve the soda in a little milk, and add lastly.

SALLY LUNN.

Contributed by Mrs. T. B. Sims, Bryn Mawr, Pa.

Three tablespoons of sugar and 3 of butter creamed together, 3 eggs well beaten and added to butter and sugar. One pt. of milk, $\frac{1}{2}$ yeast cake dissolved in 3 tablespoons of tepid water, or of yeast 2 tablespoonsful, about 1 qt. of flour, 1 teaspoon of salt. Beat well, rise over night or all day. Bake in old-fashioned Turk's head.

CORN BREAD.

Contributed by Mrs. Mary Balding, Philadelphia, Pa., 1858.

One qt. of sour milk, 6 eggs, 1 teaspoon saleratus, 1 teaspoon of salt, 2 tablespoons melted butter. Make it as thick as sponge cake with Indian meal from Virginia, and bake $\frac{1}{2}$ hour.

MUSH CAKES.

MISS MOLLIE WARD, PHILADELPHIA, PA., 1855.

Take 1 qt. of cold mush, $\frac{1}{2}$ pt. of wheat flour, a little butter or lard. Make into little cakes with your hand, flour, and bake them on a griddle as slab-cake, or in the oven.

WAFFLES.

MRS. JOSEPH PATTERSON, PHILADELPHIA, PA.

One qt. milk, 2 eggs, $\frac{1}{2}$ tea cup rice flour, 2 tablespoons yeast powder, and enough flour to make batter.

RYE BREAD.

Contributed by Mrs. J. Bertram Lippincott, Philadelphia, Pa.

Five pts. of flour, 1 teaspoon of salt, 1 qt. of warm water, 1 cup of yeast. Mix well and work well with plenty of flour, then place in well greased pans. Let rise and bake in oven $1\frac{1}{2}$ hours. Never set at night but work as soon as mixed.

CLERMONT MUFFINS.

MRS. ROBERT K. LIVINGSTONE, NEW YORK, 1775.

Two eggs, 2 tablespoons butter, 1 large tea cup cream, sweet or sour, 1 salt spoon of salt, flour enough for a very soft dough. Mix well, shape into small balls the size of an English walnut. Roll out in thin cakes, each one about the size of a dessert plate, not much thicker than paper. Bake in a pan in front of a hot fire.

FAMOUS OLD RECEIPTS

BROWN BREAD.

Contributed by Mrs. J. Bertram Lippincott, Philadelphia, Pa.

Five pts. of flour, 1 teaspoon of salt, 1 qt. of warm water, 1 cup of yeast, 2 tablespoons molasses. Mix well and work with plenty of flour, place in greased pans and bake $1\frac{1}{2}$ hours. Never set at night. Work as soon as mixed.

BREAD.

Contributed by Mrs. J. Bertram Lippincott, Philadelphia, Pa.

Wheat bread four loaves, 2 qts. of flour, 2 qts. of warm water, 2 cups of yeast, nearly 1 tablespoon of salt. Put the salt in the flour and then pour in the water and finally the yeast. Mix up well and work with plenty of flour, and then put in pans greased with lard. Let it rise, and then bake $1\frac{1}{2}$ hours in a hot oven. Never "set" it at night, but work it as soon as mixed.

GERMAN WAFFLES.

Contributed by Mrs. M. Kim Miller, New York.

Stir $\frac{1}{2}$ cup of butter to a cream, add a tablespoon sugar, then add slowly 1 yolk of an egg and a little flour, beating well. Continue until 6 yolks and 4 oz. of flour have been used. Then add $\frac{1}{2}$ pt. whipped cream, and 5 whites beaten light. Flavor with lemon, or nutmeg if liked. Heat waffle iron and pour a tablespoon in each compartment.

POTATO PONE.

"BELVIDERE PLANTATION," EUTAW SPRINGS, S. C.

AN OLD SOUTH CAROLINA RECEIPT.

Contributed by Miss Caroline Sinkler, Philadelphia, Pa.

One qt. grated sweet potatoes, 1 pt. molasses, 10 oz. brown sugar, $\frac{3}{4}$ lb. butter, 3 eggs beaten light, ginger to taste, a little salt, an even teaspoonful of soda, and water to make a soft batter. Bake a long time in pans about 3 inches deep.

“BELVIDERE PLANTATION” INDIAN MEAL GRIDDLE
CAKES.

AS MADE IN SOUTH CAROLINA.

Contributed by Mrs. Charles Brinton Cox, Philadelphia, Pa.

One qt. milk, $\frac{1}{4}$ lb. butter, 1 pt. Indian meal, 5 even spoonfuls of wheat flour, 4 eggs. Boil the butter in the milk, and pour over the meal, to which 1 teaspoon salt has been added. Let it cool and add the well-beaten eggs and sifted flour. Bake on a griddle.

“BELVIDERE PLANTATION” BRANDON PUFFS.

A SOUTH CAROLINA RECEIPT.

Contributed by Miss Caroline Sinkler, Philadelphia, Pa.

One qt. flour, 1 tea cup butter, 4 eggs, 1 yeast cake. Make it into a stiff batter over night with sweet milk. Next morning add a tea cup of corn meal sifted finely, beat well and put to rise in cups or muffin pans, and bake when light.

RICE WAFFLES.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

One cup boiled rice, 3 cups flour, 3 eggs well beaten, 1 teaspoon soda, milk enough to make it proper consistency. Bake in very hot, well-greased waffle irons.

SALLY LUNN.

Contributed by Mrs. W. Hinckle Smith, Philadelphia.

One pt. boiled milk, $\frac{1}{2}$ yeast cake, 1 tablespoon white sugar, 1 tablespoon melted butter, $1\frac{1}{2}$ pts. sifted flour, 1 teaspoon salt, and three eggs. Boil milk, take when lukewarm and add yeast dissolved in $\frac{1}{2}$ cup of tepid water. Add butter, flour, sugar and salt. Beat well and stand for 2 hours. Separate eggs and beat whites and then yolks and add. Stand for 15 minutes and bake $\frac{1}{2}$ hour.

FAMOUS VIRGINIA YEAST ROLLS.

Contributed by Mrs. Eugene S. Herndon, Germantown, Pa.

For Batter.— 1 pt. of lukewarm water, 2 heaping tablespoons of white sugar, 1 small teaspoon of salt, 1½ teacups of fresh yeast, or ¾ yeast cake, dissolving in lukewarm water to make cup full. Mix with enough flour to make a stiff batter. Put yeast in last, after making batter. Make it at 2 P. M., and set in warm place to rise ready to make into dough at 8 P. M. For dough, take 2½ pts. of flour, and 2 round tablespoons of lard, and a little salt. Work lard and flour together, and put in batter which has been cooled. Make a stiff dough, and work 20 minutes. Set aside to rise over night in warm place. Before breakfast take out and work for 5 minutes. Set to rise again and make into rolls for breakfast. Put a little melted butter on top of each roll, and place in hot oven.

(NOTE.— From Mrs. Eugene S. Herndon, Germantown.— This receipt has been in the Herndon family (of Virginia) since 1668, and handed down from generation to generation. I copied it from an old receipt book. I can assure any one who uses this receipt that they will be compensated for what may seem a great deal of trouble. I have never failed to have the most perfect results. Of course one must use judgment in heat or cold in setting to rise and length of time given.)

INDIAN SPONGE BREAKFAST CAKES.

PROVIDENCE, R. I.

One cup sour milk, 1 teaspoonful saleratus dissolved in tablespoon boiling water, 2 cups meal, 1 egg, 2 tablespoons flour, 2 tablespoons sugar. Bake.

POP OVERS.

Contributed by Mrs. Elizabeth Cooper Harrison, Philadelphia, Pa.

Two eggs beaten together, 2 cups of milk, 1½ cups flour, and a pinch of salt. Put small quantity of this thin batter in well-buttered tins, and bake in a very quick oven. Serve hot.

SPONGE FOR BREAD.

A TYPICAL VIRGINIA RECEIPT.

*Contributed by Sarah Young, Mrs. R. H. Maury's Cook.
Richmond, Va.*

Boil 1 potato and cream it fine. Add to that (if you make 2 qts. of flour) 2 tablespoons of yeast, and take some of the 2 qts. sufficient to make a batter. In winter make up batter at about three o'clock, and set in warm place to rise. Then about nine or ten o'clock at night mix it well into the rest of the 2 qts., reserving $\frac{1}{2}$ pt. of 2 qts. of flour to knead in the dough. In the morning knead dough well, and put in warm place to rise. It takes about one hour to bake to have ready for breakfast, either made off into rolls or loaf bread.

MUFFINS.

Contributed by Mrs. Elizabeth Cooper Harrison, Philadelphia.

Four eggs beaten separately, 1 qt. sweet milk, enough flour for a stiff batter, one compressed yeast cake, butter the size of an egg, pinch of salt. Bake slowly on griddle over a good fire. Use muffin rings. Delicious toasted the day after baked.

DELICIOUS CORN MUFFINS.

PROVIDENCE, R. I.

One pt. corn meal, $1\frac{1}{2}$ pt. milk, little salt, 3 eggs, yolks and whites beaten separately. Scald the meal with the milk the night before using for breakfast. One tablespoon melted butter. Add the yolks first, and when ready to bake add the whites. Bake in thin pans.

MARYLAND BISCUIT.

MRS. JOSHUA HARVEY, BALTIMORE.

One qt. flour, 1 tablespoon lard, 1 cup cold water and salt. Knead well and beat 10 minutes, and bake quickly.

MRS. GROVER CLEVELAND'S CELEBRATED RECIPE FOR
BROWN BREAD.

Contributed by Mrs. John Beverly Roberts, Bryn Mawr.

One bowl Indian meal, 1 bowl rye flour, 1 bowl sour milk, 1 large cup molasses, 1 teaspoonful soda, 1 teaspoonful salt. The whole must be mixed thoroughly and steamed $2\frac{1}{2}$ hours, then baked from 20 minutes to a $\frac{1}{2}$ hour, depending upon the heat of the oven.

MUFF BREAD.

Contributed by Mrs. Paul C. Lee, Birmingham, Ala.

One pint milk, 1 tablespoon butter, 6 tablespoons flour, 4 eggs beaten separately, salt spoon of salt. Let the milk get warm enough to melt the butter, but not hot. Mix flour carefully into the milk that it may not lump. Add yolks of eggs, the rest of the milk, and last the whites whipped stiff. Beat the air well in and bake quickly in pie plates about one third full of batter.

GRAHAM GEMS.

Contributed by Mrs. J. Frailey Smith, Philadelphia, Pa.*

One pt. milk, 3 cups graham flour, 1 teaspoon salt, 1 cup boiled rice, 3 eggs, 2 teaspoons baking powder, 1 tablespoon melted butter. If with dates, 2 cups of flour, $\frac{1}{2}$ cup of chopped dates. Beat eggs separately, add flour to milk and then yolks of eggs, rice, salt, butter, powder and whites of eggs. Bake in small pans 20 minutes.

SALLY LUNN.

MRS. JULIA BRECKENRIDGE, VA.

Contributed by Mrs. M. Kim Miller, New York.

Three pts. sifted flour, 6 oz. of butter rubbed in flour, salt; 4 eggs beaten separately, pt. milk warm, teaspoonful sugar, part of yeast cake.

QUICK WAFFLES.

MRS. JOHN MOULTEN, READING, PA.

One pt. milk, pinch salt, 3 cups flour, 2 teaspoons baking flour, and 3 eggs. Beat yolks until light, then add milk, then flour. Beat until smooth, add butter melted, add last whites beaten light, baking powder, and mix thoroughly.

BEATEN BISCUIT.

Contributed by Mrs. John Stephenson, Winchester, Va.

A piece of risen dough the size of your double fist, a tea cup of sweet milk, 1 tablespoon white sugar, 2 oz. lard and flour enough to make a biscuit dough. Beat 20 minutes. Make into biscuit and bake in moderate oven.

RICE WAFFLES.

Contributed by Mrs. Mary Palmer Bispham, Richmond, Va.

Boil 2 cups of rice quite soft, make into a thin batter with 3 eggs, a tablespoon of butter and 1 of milk. Beat light and bake in waffle irons.

DROP CORN CAKES.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

One pt. corn meal, 2 pts. boiled gritz or small hominy, 3 eggs, piece of butter size of an egg, then thin with milk until you can drop them with a spoon on a pan, and bake brown.

POP OVERS.

MRS. GOUVERNEUR OGDEN, NEW YORK, 1880.

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr.

One egg well beaten, 1 cup sweet milk, 1 cup sifted flour, salt to taste. Drop in hot gem tins and bake quickly.

FAMOUS OLD RECEIPTS

CORN BREAD.

AS PREPARED AT ST. CHARLES HOTEL, NEW ORLEANS.

Two eggs beaten very light. Mix with them 1 pt. sour milk or buttermilk, 1 pt. of meal. Melt 1 large tablespoon butter and add to the mixture. Dissolve 1 tablespoon soda in a portion of the milk and add to the mixture. Then beat very hard and bake in pan in a quick oven.

LAPLANDERS.

Contributed by Mrs. James T. Halsey, Philadelphia.

Half a cup of butter, 2 tablespoons of white sugar, 1 pt. of milk, pinch of salt, 2 teaspoons of baking powder, enough flour for a thin batter to pour from a pitcher, 2 eggs. Bake in cups in hot oven.

GRAHAM ROLLS.

Two cups of graham flour, $\frac{3}{4}$ of cup of wheat flour, piece of butter size of an egg, 2 tablespoons of white sugar, $\frac{1}{2}$ teaspoon of salt, 2 heaping teaspoons of baking powder. Milk to make a thick batter, 1 tablespoonful of batter in each roll pan.

BREAD MUFFINS.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

One pt. of broken bread, 1 pt. of milk, 2 eggs, 1 tablespoon of butter melted, 1 tablespoon of baking powder, 1 tablespoon of salt. Soak bread in milk for $\frac{1}{2}$ hour, add butter, yolks of eggs beaten light, salt, $1\frac{1}{2}$ cups of flour, then whites of eggs beaten, and baking powder, and bake in small pans.

JANICE MEREDITH'S MAIZE BREAD.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia.

One-half pt. corn meal, scald with $\frac{1}{2}$ cup of boiling water, 1 teaspoon salt, 2 eggs, 1 cup milk, 1 large teaspoon baking powder. Mix thoroughly, bake in a pudding dish and serve with a spoon.

TO MAKE GOOD YEAST.

MRS. ROY MASON "CLEVELAND," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

Three mealy potatoes boiled in 1 qt. of water. When soft, peel and mash them fine, and add 1 pt. of the water in which the potatoes were boiled. Mix in 3 tablespoons brown sugar, and add 1 teacup of yeast to raise it. In 3 hours it will be fit for use.

SALLY LUNN.

Contributed by Mrs. Mary Palmer Bispham, Richmond, Va.

Sift into a pan 1½ pounds of flour, make an opening in the middle, put in 2 oz. of butter warmed in a pt. of milk, a salt spoon of salt, 3 eggs well beaten, and 2 tablespoons of yeast. Mix the flour into the other ingredients and put the whole into a tin pan well greased, cover it, put in a warm place, and when it is light bake in a moderate oven.

FLANNEL CAKES.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

One pt. of meal, 1 pt. of flour, 1 teaspoon salt, yeast enough to raise it, or ¼ of an yeast cake. Mix the batter with tepid water, almost as thick as for buckwheat cakes. When risen, bake in a griddle.

CORN BREAD.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

To 1 pt. of meal add a large spoonful melted butter, 1 pt. of buttermilk, 3 well-beaten eggs, a little salt and a small teaspoon soda. Bake in a slow oven, allowing ample time for the meal to swell after being put into oven before browning.

FAMOUS OLD RECEIPTS

RYE AND INDIAN BREAD.

A VERY OLD RECEIPT.

MRS. JACOB BATCHELLER — NEW ENGLAND — 1770.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia.

One cup of sugar house molasses, 1 cup of sour milk, 1 cup of boiling water poured on, 1 cup of corn meal, 1 cup of graham flour, 1 cup of rye, $\frac{1}{2}$ cup white wheat flour, $1\frac{1}{2}$ teaspoon soda, pinch of salt. Steam for three hours and bake 1 hour in oven.

BEATEN BISCUIT.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia.

This receipt has been used for several generations in a Montgomery, Alabama, family. The biscuits were formerly beaten on a heavy block cut from a large tree, but of late a biscuit machine has been used, and is very satisfactory.

One qt. flour, 1 cup milk, a pinch of soda size of a small pea, 1 kitchen-spoon lard. Sift soda and salt in flour thoroughly, rub lard in flour until it is like corn meal. Then add milk and mix well. Roll through a biscuit machine for $\frac{1}{2}$ hour, or beat 100 strokes on a block with a heavy pestle. Cut the size of a gentleman's watch and bake in moderate oven.

SOUFLE BISCUIT.

Rub 4 oz. of butter into a qt. of flour. Make into a paste with milk, knead it well, roll it as thin as paper and bake it to look white.

DROP BISCUITS.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

One pt. sour milk, 1 pt. sugar, little soda and salt. Stir with enough flour to make a thick batter, pour into pans and bake. Break instead of cutting.

SWEET ROLLS.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

Take 1 pt. of milk, a little more than a half a yeast cake, make a batter with flour and let it stand as long as it will rise. Take 6 oz. white sugar, two-thirds cup melted butter and mix with a $\frac{1}{2}$ pt. warm milk, not quite a $\frac{1}{2}$ teaspoon of soda, some flour, and mix all together, the same as other dough; roll after mixing and let it rise again, then roll out, cut in biscuit form and let rise $\frac{3}{4}$ an hour.

VIRGINIA SOUR MILK BATTER BREAD.

Contributed by Houston Eldredge, Fortress Monroe, Va.

Scald $\frac{1}{2}$ pint corn meal. When cool beat it into $\frac{1}{2}$ pint of clabber with 1 tablespoonful of melted butter, 1 tablespoonful of flour, 1 teaspoonful of salt; beat well, then add another $\frac{1}{2}$ pint of clabber. Beat well. Dissolve $\frac{1}{2}$ teaspoonful of soda in $\frac{1}{2}$ cup of clabber and beat that into the mixture and beat the whole *well*. Put in a well-buttered pudding dish and bake $\frac{1}{2}$ hour in quick oven. The bread is done when a broom straw inserted in it comes out without any of the batter adhering to it. This is the real Virginia batter bread.

KENTUCKY SALT RISING BREAD.

Contributed by Houston Eldredge, Fortress Monroe, Va.

One cup sweet milk scalded; to this add a pinch of salt and enough corn meal to make a batter; put this in a warm place over night to sour. In the morning put in this 1 pint of warm water, then add enough flour to make a batter and set in a warm place to rise; this will take about two hours.

To 3 sifters of flour add 1 teaspoonful of salt, 1 tablespoonful of lard, and $\frac{1}{2}$ cup yeast; work up into a sponge, adding lukewarm water; set this to rise, which will take about three hours. When it has risen, bake in a slow oven for about 40 or 50 minutes.

FAMOUS OLD RECEIPTS

VIRGINIA BATTY CAKES.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Two cups of sifted flour, 1 of corn meal, 3 eggs beaten separately, made into a batter with buttermilk, or some milk in which a teaspoon of soda has been thoroughly dissolved. Pour upon greased griddle from a spoon, and allow the cakes to have the thickness of good buckwheat cakes.

SALLY LUNN.

MRS. W. H. PULSIFER, ST. LOUIS, MO.

Two eggs, $\frac{1}{2}$ cup sugar, a piece of butter the size of an egg, a coffee cup of sweet milk, 1 tablespoonful of baking powder, flour enough to make a thick batter. Use a high cake pan well greased, and bake in quick oven. Serve hot.

MUFFINS.

Contributed by Mrs. Edward Jacquelin Smith, Fredericksburg, Va.

One pint of flour, not quite $\frac{1}{2}$ pint of cream, spoonful of melted butter, 2 eggs beaten and 2 tablespoons of yeast. Mix all well together and set to rise in a warm place. When well risen, stir down, grease your muffin cups, half fill each and set to rise again. When risen bake quickly.

LAPLAND CAKES.

MRS. CHARLES MASON, "ALTO," KING GEORGE COUNTY, VIRGINIA.

A GREAT-GREAT-GRANDDAUGHTER OF THOMAS JEFFERSON.

*Contributed by her Daughter, Mrs. Edward Jacquelin Smith,
Fredericksburg, Va.*

Three eggs beaten very light and stirred in a pint of cream, then mix in 1 pint of flour, beating until perfectly smooth. Grease your shapes, pour in the batter and bake very quickly.

DUTCH TOAST.

MRS. W. H. PULSIFER, ST. LOUIS, MO.

One pt. of milk and 2 eggs, sweeten and add a little nutmeg. Cut in thin slices baker's bread, dip in the custard and fry brown. Serve hot, and dust either powdered sugar or cinnamon over.

CORN BREAD.

Contributed by Mrs. Mary Palmer Bispham, Richmond, Va.

To 4 eggs, 1 qt. of milk half sweet and half sour, butter the size of a walnut, and sufficient corn meal to make it the consistency of pound cake batter. A small teaspoon of soda dissolved in a little warm water, a little salt and a small quantity of brown sugar. Beat it well and bake in a quick oven in small earthen pans.

INDIAN AND FLOUR BISCUITS.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

Take $\frac{1}{2}$ pt. Indian meal, and pour boiling water on enough to moisten, then stir in two-thirds cup of molasses and a little salt. Let it stand until cool. Then stir in two-thirds cup of yeast and flour enough to mix with hands. Let it stand until it has risen.

RICE OR HOMINY BREAD.

FROM AN OLD PLANTATION NEAR CHARLESTON, S. C.

Contributed by Miss Caroline Sinkler, Philadelphia, Pa.

Two cups of cold rice or hominy, softened with hot water, beat in 3 eggs light and add 1 cup sweet milk, 1 cup of flour, 1 spoonful butter. Bake in a buttered pan, and turn out when done. Serve with butter spread over it.

FAMOUS OLD RECEIPTS**THIN CORN CAKES.**

PHILADELPHIA, PA.

One cup of Indian meal, 1 cup of boiling water, 1 large table-spoon of butter, salt spoon of salt. Beat well 8 or 10 minutes, spread on tin sheets, and bake a rich brown.

EGGS.

EGGS.

SCRAMBLED EGGS.

Contributed by Mr. Francis Rawle, Philadelphia, Pa.

Use only a silver chafing dish, and stir with a silver spoon. Let the eggs be broken in the chafing dish, but do not beat or stir them until they begin to get warm. Respect their integrity until the last. Do not put any butter in the dish until eggs have become heated. Use only best butter, one tablespoonful. Pepper and salt can be added at the beginning, or with the butter.

FRICASSEED EGGS AND ONIONS.

GODERICH, LAKE HURON.

Contributed by Mrs. W. A. Glasgow, Jr., Philadelphia.

Slice 6 hard boiled eggs. Cut a large onion (mild) in thin slices. Put them in a frying pan with 3 tablespoonsful of butter, and stir until delicately brown. Add 2 tablespoonsful flour; pepper, salt, and nutmeg if desired; cup rich milk. Stir and boil in a few minutes. Now add egg and set saucepan over hot water until eggs are re-heated. Serve.

A LARGE OMELET.

FOR MRS. BURD, FROM HER AFFECTIONATE ELIZA POWEL,
OCTOBER 13, 1810.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Beat 12 eggs, yolks and whites, to a froth, add 2 middling sized onions, handful of fresh parsley, chop very fine and mince. Beat these ingredients into the eggs, pepper and salt to your taste. Fry it in boiling hot butter, five minutes is long enough over a brisk fire. The eggs will form into a pancake in the frying pan; when done, double it lightly in half, and dish it up hot to your table. (The French frequently add a little garlic, or fresh leeks.)

FAMOUS OLD RECEIPTS

CHEESE AND EGGS.

MARGARET CAMERON, GODERICH, LAKE HURON.

Contributed by Mrs. W. A. Glasgow, Jr., Philadelphia, Pa.

Soak 1 cup of dried bread crumbs in fresh milk. Beat into this 3 eggs, add 1 tablespoonful of butter and $\frac{1}{2}$ lb. of grated cheese. Strew upon the top sifted bread crumbs, and bake in the oven a delicate brown.

EGGS DIVORCON.

MADE BY THE CHEF OF THE ARLINGTON HOTEL, WASHINGTON, D. C.

Contributed by Mrs. James Anders, Philadelphia, Pa.

Have in a deep sauce-pan boiling water, with a pinch of salt, and have at hand one fresh egg, crack carefully not to break the yolk, and after poaching one minute and a half, lift off with a skimmer and lay on puree of onions, and spread over a tablespoon of Bearnaise sauce; the other egg must be fried, but with a knife see that you will fold the white right over the yolk. Cook for a minute, then remove and place on puree of spinach, spreading some tomato sauce over, and serve, so you have two different kinds of eggs.

SOUPS.

SOUPS.

OYSTER SOUPS.

(These are old and tried receipts.)

Good oysters and plenty of them, being a necessary ingredient — unlike the penurious old lady in Fredericksburg, Va. (that home of hospitality and good living), who on one occasion was dispensing oyster soup from the head of her table. The oysters were few and far between. The old negro butler stood attention. With the personal pride they all felt in those days in whatever concerned their master and mistress, he grasped the situation, and as she used the ladle to find an oyster that had strayed, he bent over in his eagerness, forgot to whisper and said: “Dar one, misstis.”

OCHRA SOUP.

MRS. ETTING, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One-half shin beef, boil 6 hours, or until thoroughly done. Strain it, season with salt and white pepper and small white onion chopped fine; $\frac{1}{4}$ peck of ochras cut very thin, $\frac{1}{4}$ peck tomatoes, pared and chopped. Boil these in a sauce pan 2 or 3 hours, stirring them constantly with a large wooden spoon, then pour them into soup, adding chopped parsley. Boil 2 or 3 hours.

BLACK BEAN SOUP.

Contributed by Mrs. Charles A. Farnum, Philadelphia, Pa.

One and one-half pint of beans if you do not soak them over night, 1 pint if you do, 1 teaspoon summer savory, 1 onion, if you like, a small bit of pork and boil with a beef bone, turkey or chicken bones. Put in your soup dish 1 lemon sliced, 4 eggs boiled hard and sliced, $\frac{1}{2}$ tumbler wine, $\frac{1}{2}$ of a large cup tomato catsup.

FAMOUS OLD RECEIPTS

BEEF SOUP — (THE VERY BEST).

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Get a good shin of beef and break the bones well. Put on fire in 1 gallon of cold water and let simmer slowly for 6 hours, boil until scum ceases to rise, skimming well. Then add 2 turnips chopped fine, 2 carrots, 2 Irish potatoes, and in season $\frac{1}{2}$ doz. ears of corn cut from cob adding cob and let remain until you thicken soup. Tomatoes and ochra are always the greatest improvement, 1 pint of each. The more tomatoes the better, either canned or fresh. Just before dinner thicken with about 1 teacup of flour well mixed with cold water. Browning the flour gives a better flavor. Boil a few minutes after adding flour.

BRUNSWICK STEW.

A TYPICAL OLD VIRGINIA RECEIPT.

Contributed by Mrs. Junius B. Mosby, Richmond, Va.

Six quarts of water in an iron pot, 2 medium size chickens, 2 slices bacon. Boil until meat is falling to pieces. Take out and chop fine, putting meat and bones back in pot. Add 6 large tomatoes, 1 pint butter beans, 6 medium size onions, season with salt, red and black pepper to taste. After this has cooked for 1 hour, add 6 Irish potatoes cut in slices. One-half hour before serving add 6 ears corn with grain split, and $\frac{1}{4}$ lb. of butter. Best to cook in thick iron pot and constantly stir to prevent burning.

BOUILLON.

Contributed by Mrs. Charles Broadnax Maury, Washington, D. C.

Six pounds of lean beef cut fine, 6 quarts of water and boil from four to five hours, then add 1 carrot, 1 turnip and 1 very small onion. and boil until carrot and turnip are thoroughly done. Take off fire and set aside until next morning, remove the grease and add white of 1 egg. Put on fire until heated, adding salt to taste, strain it, and put enough burnt sugar and water to color it like brandy.

TURTLE SOUP.

Contributed by Miss Charlotte Mitchell, New Orleans.

Put meat in a pot of water and boil. Cut one lemon and remove seeds, 1 potato, 1 onion, 1 can tomatoes, some bay leaves and parsley. Boil all together for 3 hours, brown 3 tablespoons of flour to which has been added a little of the soup and a little butter. After this is added boil slowly for 2 hours. Have in tureen a hard boiled egg chopped fine, slices of lemon and chopped parsley. Season soup with Worcestershire sauce and salt, then strain into tureen.

RECIPE FOR BLACK BEAN SOUP.

HARVEY'S RESTAURANT, WASHINGTON, D. C.

One pint of black beans or turtle beans, 1 small onion, 4 quarts of water, 1 small chicken, or $\frac{1}{2}$ large one, or else 1 lb. beef and a slice of middling bacon. When the soup is nearly done chop up the meat which has been boiled in it. Season it with pepper and salt and make it into balls. Roll them in white of egg and dry them on the stove. When the soup is ready to be served, strain off the beans, add a wineglass of walnut or tomato catsup and a wineglass of good sherry with 4 hard-boiled eggs chopped and the meat balls to the soup.

PARKER HOUSE SOUP.

MISS RICE, PHILADELPHIA, PA.

Contributed by Miss Josephine B. Meeks, Philadelphia, Pa.

Three quarts of beef stock, 1 carrot, 1 turnip, 1 beet, 2 small onions cut fine. Add to this 1 can tomatoes, or 3 quarts of fresh raw tomatoes. Boil all together 1 hour, then strain it. Put 5 oz. of butter in a pan, heat it until light brown, remove it from the fire and stir into it 5 tablespoons of flour, mix well and add it to the soup. Season with salt and pepper and add 1 dessertspoonful of sugar. Put soup on fire and stir it until it boils 5 minutes, skimming all the while.

FAMOUS OLD RECEIPTS

MODE OF MAKING SARAH DAVIS' WHITE DAHL SOUP.

GODERICH, LAKE HURON, CANADA.

Contributed by Mrs. W. A. Glasgow, Jr., Philadelphia, Pa.

One-half pint dahl, 3 pints cold water, 2 blades of celery or 1 teaspoon celery seed (tied in muslin), 3 sprigs parsley, 1 blade mace, $\frac{1}{2}$ dozen pepper cones, 1 onion, 1 oz. flour, 1 oz. butter, $\frac{1}{2}$ pint milk, 4 tablespoons of cream, salt and pepper to taste. Put cream in just before serving, and do not allow it to boil afterwards. Wash dahl, put into sauce pan with cold water, celery, parsley, mace, pepper cones and sliced onions. Boil one hour, or until dahl is soft. Rub through a sieve with a wooden spoon as much of pulp as possible, also liquid. Into an empty sauce pan put flour and butter. Rub together till smooth over fire and add milk, stirring well until it thickens. Add soup from the other vessel, season with pepper and salt and boil up once.

ONION SOUP.

AN OLD VIRGINIA RECEIPT.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Cut up 12 large onions. Boil them in 3 quarts of milk and water equally mixed. Put in a piece of fowl, or veal, and a piece of bacon with pepper and salt. When the onions are boiled to a pulp thicken with a large spoonful of butter mixed with 1 of flour. Take out meat and serve it up with toasted bread cut in small pieces in the soup.

CRAB SOUP.

Contributed by Miss Charlotte Mitchell, New Orleans.

Fifteen crabs thrown into boiling water alive. When cooked pick out the meat, stir it into 2 quarts of water in which a pound of bacon has been boiled. Add 1 pint of rich milk heated, to which has been added 2 well beaten yolks. Pour into crab soup, cook a few minutes without boiling. Season with salt and red pepper.

MUSHROOM SOUP.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

One cup of mushrooms, 1 cup of chicken stock, 1 cup of milk, 1 tablespoonful of corn starch, 1 teaspoonful of butter, yolk of 1 egg, $\frac{1}{2}$ teaspoonful of salt. Wash the mushrooms thoroughly in cold water. Do not peel, cut them into thin slices (up and down with the gills). Put the milk and stock in a double boiler and when hot add the mushrooms and salt. Cook slowly about five minutes or until tender, then stir in the corn starch, which has been moistened with a little cold water. Cook several minutes, then add the yolk of an egg lightly beaten. Serve with croutons and the butter broken into small pieces. If desired, the soup may be pressed through a fine sieve just before the yolk of egg is added.

TURTLE SOUP.

Contributed by Miss Charlotte Mitchell, New Orleans.

First make a stew of the turtle cut into small pieces and put in the pot with 4 tablespoons of lard. Let simmer, uncover pot and add 4 onions, 4 pods of garlic, parsley, thyme and pepper chopped fine. Let this fry for a few minutes, then add 1 can of tomatoes, soup meat and sufficient water for soup, and let all boil as with an ordinary soup. When ready to serve add $\frac{1}{2}$ glass of sherry, thicken with a little flour, finally add slices of 1 lemon. This soup can be made browner in color by adding 4 tablespoons of well burnt sugar.

BLACK BEAN SOUP.

GRANDMOTHER HANNAH BURROWS.

Contributed by Mrs. F. S. Burrows, Philadelphia, Pa.

One qt. of beans boiled until tender; add 1 qt. of tomatoes, boil two hours and strain. Add 1 tablespoonful corn starch, pepper, salt, 1 tablespoonful of butter and a few cloves. Just before serving add brandy and sherry to taste and a few slices of lemon.

GENERAL BURNSIDE'S CLAM SOUP.

Contributed by Miss Annie Hammond, Providence, R. I.

Two qts. clams, 2 onions, 3 qts. water. Boil 2 hours and then strain. Scald 1 qt. milk thickened with a spoonful of flour, seasoned to taste. Chop the clams fine and remove the black out of the stomachs.

CALF'S HEAD SOUP.

GRANDMOTHER LARNED'S RECEIPT — AN OLD RHODE ISLAND RECEIPT.

Contributed by Mrs. Frank A. Brastow, Haverford, Pa.

Boil the head and put in 8 quarts of water till the meat separates from the bones. Tie up in a bag a handful of summer savory, $\frac{1}{2}$ the quantity of sage, 2 tablespoons of allspice, 1 of cloves, 2 large onions and a little mace, and boil in soup. Strain out the bones and let it stand over night. Skim off all the fat, cut the meat in small pieces, put in 2 teaspoons of black pepper. A little cayenne a little while before it is done. Rub $\frac{1}{4}$ lb. of butter with 3 tablespoons of flour quite smooth and let it boil 2 minutes. Add a pint of port wine and give it another boil.

RICH BROWN SOUP.

Contributed by Mrs. Charles A. Farnum, Philadelphia, Pa.

Take 6 lbs. of the lean of fresh beef cut from the bone, stick it over with 4 doz. cloves, season with a teaspoon of salt, the same of pepper, the same of mace and a grated nutmeg. Slice $\frac{1}{2}$ doz. onions, fry them in butter, chop and spread them over the meat. After you have put it in the stew pot, pour in five quarts of water and stew very slowly five or six hours. When the meat is dissolved into shreds, strain and return the liquid to the pot. Add 6 wineglasses of claret or port wine. Simmer again slowly for about half an hour. When the soup is reduced to 3 quarts it is done.

CRAB SOUP.

MRS. LEWIS MINOR, NORFOLK, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take 1 full grown fat chicken, cut it up in small pieces and put it bones and all into a gallon of cold water. Let it boil slowly until reduced to 2 quarts. Then strain it and return it to the pot adding 1 tablespoon of salt, 1 teaspoon black pepper and a pod of red pepper. Take 2 doz. large fresh crabs, pick all the meat carefully and add to soup. Let it boil up and add $\frac{1}{2}$ lb. of sweet butter rubbed with a tablespoon of flour. When it comes to a boil again add 1 pint of sweet cream and 1 pint of milk. Let it boil once and serve.

CHICKEN SOUP.

Wash 1 large chicken, cut up in pieces carefully removing all skin and fat; place over fire in 2 quarts of water adding 1 lb. of bacon, 1 large onion chopped fine, some pepper and salt, a few blades of mace, a handful of parsley.

CLAM SOUP.

MRS. JOHN MARKOE, PHILADELPHIA (1820).

Contributed by Mrs. William Ruckman Philler, Philadelphia, Pa.

Boil down an old fowl or a knuckle of veal, or what is cheaper, a set of calf's feet, till you have a quart of jelly. There should be an onion, some mace, pepper and salt boiled with it. Strain off the liquor, let it cool and then take off the fat. Put 50 sand clams washed (the middle size are best) into a pot over the fire till they open. Strain the liquor which you will find in the pot, and add it to the meat jelly. Put in the clams also, and let all boil an hour and a quarter. Then add $\frac{1}{2}$ pint good cream or milk, a piece of butter as big as a walnut, mixed with a little flour. Stir these well in the soup. Have ready in a tureen the yolks of 2 eggs beaten and some chopped parsley, pour the soup in, a little at first till the eggs are well mixed, and then the remainder.

PEPPER POT.

MRS. RACHEL WALKER CRESSON (1779) PHILADELPHIA, PA.

Contributed by Miss Anne H. Cresson, Germantown, Pa.

Four lbs. of the three different kinds of tripe. Soak in salt water an hour or two. Put on with 6 qts. of water, with salt and half of a little red pepper. Boil until thoroughly tender. It will take nearly all day. Leave in the water over night, out of the pot. Cut the tripe in small pieces; flour it well and put it back in the liquor which has been reheated. Add 2 small potatoes cut in pieces; 1 doz. cloves, 1 doz. allspice, 1 heaping tablespoonful each of sweet marjoram, summer savory and sweet basil. Boil 2 hours. About half an hour before serving add dumplings made by mixing flour, shortening, salt and water; make not too stiff and of the size of marbles. Thicken the soup with butter and flour rubbed together. The soup should be about as thick as rich cream when done.

MOCK TURTLE SOUP (ORIGINAL).

GEN. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take the head and haslets of a calf (dead). Take out the brains, put them into 3 gallons of water, and boil down to 3 quarts. Put into the water, after boiling it down, a bunch of parsley, thyme and an onion chopped fine, 1 large teaspoon of allspice, 1 of cloves, 1 of mace and 1 of nutmeg, black and red pepper, 1 teaspoon of salt. When the head and haslets are sufficiently boiled, take them out and mince the meat, and return it to the pot with $\frac{1}{2}$ pint of sherry and a teacup of walnut and tomato catsup. Make a thickening of brown flour with a tablespoon of vinegar and 1 of butter. Garnish tureen with fritters made of the brains and 6 eggs, chopped parsley and pepper.

OCHRA SOUP.

AN OLD VIRGINIA RECEIPT.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Get 2 double hands full of ochra, wash and slice it thin, add 2 onions chopped fine, put it into a gallon of water at an early hour in the morning. It must be kept steadily simmering, but not boiling; put in pepper and salt. At 12 o'clock put in a handful of lima beans; at half-past 1 o'clock add 3 young squash, cut in small pieces a chicken or knuckle of veal, a bit of bacon or pork that has been boiled, 6 tomatoes, peeled. When nearly done, thicken with a spoonful of butter mixed with one of veal. Have rice boiled separately to serve with it.

NEW ORLEANS COURT BOUILLON.

Contributed by Miss Charlotte Mitchell, New Orleans.

Fry 3 chopped onions in a tablespoon of butter — then add a cup of tomatoes, 3 or 4 whole cloves, pepper, salt and toast. Let them stew together for 30 minutes. Then add 1 tablespoon flour with about $\frac{1}{2}$ pint of claret. Let it boil, stirring constantly all the time for 5 minutes, until the flour is thoroughly cooked. Strain sauce and return it to the fire in a saucepan. Lay in the fish in slices, let them simmer gently until cooked, which will require from 6 to 10 minutes, according to thickness. Have ready in a deep dish slices of toast enough to cover bottom of dish. When done lay slices of fish on toast, add the remaining 1 pint of claret to the sauce. Pour it over the fish and the Court Bouillon is ready to serve. A fish of 5 or 6 pounds is the size used for this.

FAMOUS OLD RECEIPTS

CALVES' HEAD SOUP.

MRS. JULIA BRECKINRIDGE, VA.

Put head in water to soak, then in salt water to boil (take brains out and tie in bag to boil). Strain liquor, cut all meat and brains in dice, 6 potatoes cut small, dumplings made of flour, water and lard, small, add red pepper, 3 bunches of pot-herbs, sweet marjoram table-spoon, 4 hard boiled eggs cut fine. Meat balls (meat chopped fine with salt, pepper and flour) fried in butter, sherry to taste.

CHICKEN SOUP.

MRS. FRANCIS BROOKE, "ST. JULIAN," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take a fat chicken, 5 pints of water, a slice of middling chopped fine. The soup must be put over a slow fire to simmer instead of boiling the whole morning until about a half hour before dinner, then let it boil. For thickening use a pint of cream, a tablespoon of butter and 1 of flour and a bunch of thyme. The thickening must be put in before it boils and the thyme taken out.

Note.—This recipe came from one of the old and most typical Virginia homes, "St. Julian," in Virginia. It was the recipe of my great-great-great aunt, Mrs. Francis Brooke, and is more than a century old.—Sue Mason Maury Halsey.

BEAN SOUP.

MRS. GEORGE NEWBOLD LAWRENCE, NEW YORK.

Put 1 pint of kidney beans into 2 quarts of water, boil them 3 hours, then pour off the water, mash the beans through a colander with a wooden masher, then throw them back into the water in which they were boiled, add a piece of butter the size of an egg, a little salt and red pepper. Let it boil a quarter of an hour. Add a wineglass of white wine.

PALESTINE SOUP.

Contributed by Mrs. Charles A. Farnum, Philadelphia, Pa.

Peel and cut into fine pieces 2 onions, 2 turnips, 2 carrots and 2 potatoes. Put into a stew pan or soup pot with $\frac{1}{8}$ lb. of butter and the same quantity of lean ham and a bunch of parsley chopped fine. Put this over a brisk fire ten minutes, then add a good tablespoon of flour, mixing it in well. Add 1 quart of meat stock made the day before), $\frac{1}{4}$ pint of boiling milk. Stir until boiling, season with pepper and salt and a good teaspoon sugar. Rub all through a sieve and put back in the pot, but only let it boil up once, skim well and serve with small piece of fried bread on napkin.

PEPPER POT.

From Ellen Gallagher, Philadelphia, Pa., who lived with Mrs. William H. Horstman, her son, and grandson, and great-granddaughter — four generations of reference.

Use a tripe and a knuckle of veal, let them boil all day separately, strain the tripe liquor into the veal liquor and strain off the fat. Season with salt, pepper, sweet marjoram, pot-herbs, and potatoes cut very fine, and drop in flour balls or dumplings, and let boil five minutes.

CRECY SOUP.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA., 1875.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

To a knuckle of veal and slice of beef, put 7 quarts of water. Boil all day to 3 quarts. Strain off next day, put in soup, bones and vegetables and boil 6 hours, then strain next day, skim off all the fat. Add 1 cup of split peas, boil until dissolved, then add 1 can of tomatoes, boil an hour. Add 3 tablespoonsful of flour and strain through a fine sieve. Flavor with Worcestershire Sauce.

FAMOUS OLD RECEIPTS

BISQUE OF CLAMS.

Contributed by Mrs. Thomas B. Sims, Bryn Mawr, Pa.

For 1½ pints of soup, take 1 doz. large clams, stew them 15 minutes in their own liquor, to which water is added to make three gills. Boil 3 gills of cream or rich milk. Stir 1 tablespoon of butter and 1 of flour in a small saucepan until it bubbles. Then pour boiling milk in, stirring all the time. Stand aside, squeeze each clam with a lemon squeezer and you will find but an empty skin remains. Strain clams and liquor to the white sauce already made, pressing as much juice out as possible. Stir well, bring all to a boil and remove from fire. While you beat the yolk of an egg with 2 tablespoons of the soup stir to rest and season to taste. Take care the soup is boiling when egg is added, but does not boil afterward.

PHILADELPHIA FAMOUS OLD PEPPER POT.

From a Daughter of the Old Higgenbottom Family.

Knuckle of veal, 6 lbs. of best mixed tripe. Boil them well covered with water in separate large pots, three hours at least. When cold skim all grease off, and put the two liquors in one large pot. Cut the tripe up in pieces the size of a large dice, also some of the veal. Take 6 large white potatoes and 4 onions. Make a dough rolled out as for shortening, and make little balls of it in the hand the size of a large pea. When the soup is boiling drop them in, a couple at a time. Thicken the soup a little with flour paste. Season to taste with salt, pepper and pot-herbs, half a box of sweet marjoram, half a box of thyme. The soup when all cooked, should be very full of the above things.

CHESTNUT SOUP CLEAR.

USED BY LORD RAGLAN, RAGLAN CASTLE, ENGLAND.

Contributed by Mrs. Joseph Coleman Bright, Green Hill Farm, Overbrook, Pa.

Scald and peel 2 doz. large chestnuts, put in a pan $\frac{1}{2}$ lb. butter and 3 tablespoons olive oil, let it get to boiling point (be careful not to burn). Put in your chestnuts and brown them to golden color. This should be carefully watched, it should only take 2 minutes to brown them. Lay them on a paper in the oven to dry. Now take a quart of good consomme well seasoned with celery essence and cayenne pepper. Put your nuts in the tureen, and pour the boiling soup over. Soup must be boiling to bring the flavor out of the chestnuts.

OCHRA GUMBO — AN OLD CREOLE RECIPE.

MRS. EUGENE PALMER, NEW ORLEANS.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

Fry slowly together 1 sliced onion and a tablespoon of dripping or a slice of salt pork. Add a pound of lean beef cut in small pieces and stew quickly. Dredge a heaping tablespoon of flour and cook until brown. Add 3 pints of boiling water, 1 pint of sliced and peeled tomatoes and 1 pint of sliced ochra. Cover and simmer for $1\frac{1}{2}$ hours, adding pepper and salt to taste. Chicken may be used instead of beef, or crabs, or shrimp. In the latter case these should be previously boiled and the meat picked out and added last. A little chopped ham is always an improvement. Serve with boiled rice. The gumbo should be very thick when served.

FAMOUS OLD RECEIPTS

CALF'S HEAD SOUP.

MRS. THOMAS PRATHER, LOUISVILLE, KY. (1810).

Contributed by her great-grandniece, Mrs. Alice C. Slaughter, through Miss Alice W. Richardson, Louisville, Ky.

Put the calf's head in 1½ gal. of water, let it boil until the meat drops from the bones, then take it out and chop very fine. Take out the brains and mix with them one pint of claret, a wineglass of madeira and teaspoon of salt. With the chopped meat put an onion chopped, handful of parsley, a teaspoon of allspice, ½ teaspoon of cloves, one of black pepper, little sage and thyme and teacup of walnut catsup. Work a little browned flour into a piece of butter, and add just before you take off the soup.

OYSTER GUMBO.

MRS. LAWTON, NEW ORLEANS, LA.

One large heaping spoonful of lard. When boiling, stir in one small cup of flour and let it brown well, stirring all the time to keep from burning. Then add a large onion, sliced. Let that brown. Have one chicken cut up as for stew and fry in lard and onion mixture, then add as much water as you would for a tureen of soup. This must cook for five hours. One hour before serving put in 100 oysters with their liquor, and just before serving stir in 2 tablespoons of gumbo filee (a powder made from sassafras). As this lumps easily, stir a small quantity at a time in a cup of the liquid. The soup must boil up once after the filee is put in, and then add salt and pepper to taste. This quantity serves 10 people.

"MAMMY LACKEY'S" MOCK TURTLE SOUP.

MRS. CATHERINE LEAF SMITH, READING, PA. (1800).

Contributed by Miss Katherine Smith, Philadelphia, Pa.

One gallon cold water, 1 calf's head, 1 knuckle of veal, 1½ lbs. veal cutlet, 1 even teaspoonful of cloves and allspice mixed, ½ teaspoonful of mace, 1 large potato, 1 onion, dash of sweet marjoram, 1 tablespoonful of chopped parsley, two hard boiled eggs, ½ pint wine, enough good plain pie crust dough to make 3 or 4 doz. balls the size of a marble, salt, pepper, flour, butter and lard. Cut potato into dice, cut onion into very small pieces, tie spice into cloth. Wash head in cold water to remove blood. Take out the brain, remove from it all the veins, and put it into cold water until used. Boil the head in one gallon of cold water, and if the kettle is large enough the knuckle of veal may be boiled at the same time. If not, it can be cooked when the head is taken out. As the water boils off, enough must be added to keep the same quantity, otherwise there will not be enough. When the head falls apart take it out of the kettle, and set aside to cool. If the knuckle of veal had been boiled with the head, the soup may now be strained through a fine sieve. Add potato, onion, spice, dough balls, pepper and salt to taste, and allow it to cook slowly. As soon as the head is cool enough skin the tongue and cheeks, remove all bone, skin, veins, etc. Cut tongue and meat into dice. The meat on the knuckle is not used. Chop veal cutlet in meat chopper, season with salt, pepper and a little sweet marjoram; roll into balls twice as large as the others, and fry brown in lard and butter. Keep these hot. Mash yolks of two hard-boiled eggs with very little flour, and make into balls. When the dough balls rise to the top of soup they have cooked enough. Take out spice. Add meat, brains cut into pieces, parsley, and a few cloves if the soup does not taste of the spices. Thicken with butter and flour to make a rich soup. Just before serving add force meat balls, egg balls and wine. Do not skim off the surface.

FAMOUS OLD RECEIPTS

CREAM OF MUSHROOMS.

Contributed by Mrs. C. Stuart Patterson, Philadelphia, Pa.

If hothouse mushrooms are used they require cooking for nearly or quite 2 hours. When cooked, put the mushrooms in a vegetable press and squeeze the juice into the water in which they have been boiled, add to this small pieces of butter, and a pint of cream, smoothly thickened with a little flour, or better still, rice flour. Two tablespoonfuls of sherry may be added if desired. Pour into cups and serve with whipped cream on top.

FISH.

FISH.

RECIPE FOR TERRAPIN.

TAKEN VERBATIM FROM "AUNT" MARY SHARP (OLD MARYLAND COOK).

Contributed by Mrs. Robert C. Wright, Haverford, Pa.

Put de tarrypins inter er tub er col' water, an' let 'em wash deyselves. Den pore off dat water, an' put some mo' in, an' let 'em wash deyselves agin. Den drap 'em erlive inter biling water, an' let 'em bile till ther feets is easy skunned, tunning 'em over eve'y now an' agin. W'en de feets is loose an' easy, took from de shell, take 'em out and put 'em on er dish. Save er litl' er de water dey was biled in an' streen it. W'en de tarrypins gets cooled off, pick 'em, but be keerful not ter break de gall. Split de entruls an' cut 'em up 'bout er inch long. W'en de meat is all cut up, th'ow in er litl' raid pepper, black pepper, salt an' mace. Put 'em in er stewpan wif jes 'bout nuff er de water dey was biled in ter kiver' em, an' den stew 'em slow fer er littl' more'n er quarter hour. Den put in some browned flour mixed up wif butter stirred in, near 'bout er quarter pound butter, an free (3) tablespoonfuls flour ter er mejum size tarrypin. Put de wine in jes as de tarrypins is took outen de stewpan fer de table.

TERRAPIN BROWN STEW.

MR. JOE McALLISTER, SAVANNAH, GA.

Contributed by Mrs. Gulielma Harrison, Brandon, Va.

Have the terrapins boiled with onion, cloves and mace and celery seed. Add bread and black pepper and salt. When nearly done put them into a chafing dish into which you have mashed 2 large spoonfuls browned flour, 2 of butter, and a teaspoon of powdered allspice. Boil until quite thick, add a glass of wine. Eat with lemon juice.

FAMOUS OLD RECEIPTS

PLANKED FISH.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA.

(A method of planking shad used by the Piscataway tribe in Maryland.)

Contributed by Mrs. W. Hinckle Smith, Bryn Mawr, Pa.

A pile of cord wood is made about 3 ft. high, 4 ft. wide, and 8 to 20 ft. long, according to the number of shad to be planked. When this has been reduced to a bed of coals, the shad, which have been previously cleaned and split down the back, are fastened with nails to oak planks about 2 ft. wide, 4 ft. long, and 3 in. thick. These planks like wine of ancient vintage, are all the better for long keeping. After the impalement the planks are set up edgewise before the fire, and while cooking the shad are continually basted with a mixture of butter, baking grease and Worcestershire sauce, with the addition of salt and pepper. Meantime, the roes are being prepared on another and smaller fire. When all is ready they are served with clam chowder and fresh spring vegetables. Many years ago old Jack Anderson, a relic of the days of slavery, used to say: "Well, I tell you, when dey's done, marse, you jes' cook an' baste, an' baste an' cook twel dey smells so good you cain't wait no longah, den dey's done."

FISH PIE.

MRS. J. A. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

About 1 qt. cold boiled fish, 1 pt. of milk, 1 large tablespoonful of butter, 1 onion, 1 teaspoonful of corn starch or flour, a little green celery or parsley. Add salt and pepper. Drop the onion into the cold milk and when it comes to a boil take out the onion, add corn starch mixed first with a little cold milk, butter and seasoning. Put a layer of sauce into the dish first, then fish, and repeat until all is used. Cover the top with bread crumbs and bake half an hour or more, according to oven.

MRS. HABERSHAM'S BROWN TERRAPIN STEW.

MRS. FRANK B. SCREVEN, SAVANNAH, GA.

Eight terrapin, diamond back, or 6 yellow terrapin, 1 teaspoon sugar, carameled, 1 tablespoon vinegar, with pepper, salt to taste, 1 tablespoon Worcestershire sauce, 6 or 8 tablespoons of parched flour, 1 tumbler best sherry, 1 qt. jelly terrapin was cooked in, 1 saltspoon powdered allspice, 1 pinch cloves, nutmeg, cinnamon. Put butter in a deep pan on stove and melt it, add slowly the flour in which the allspice has been thoroughly sifted, spoonful by spoonful, stirring hard all the time. Heat the jelly in another pot and add little by little to the mixture until it boils and becomes smooth like starch. Then add sugar, and vinegar to sauce. Then the terrapin meat and eggs, taste and add more salt and pepper if needed. Lastly pour in wine and serve with lemon. Boil terrapin for this stew with bunch of herbs and 2 onions. (For 16 people.)

TERRAPIN (MARYLAND STYLE).

The recipe of John Erwin, a negro cook from Maryland, who served suppers and dinners in Philadelphia before the Civil War — 1859, 1862, 1863, 1864.

Contributed by Mrs. Lelia Andrews Smith, Philadelphia.

Wash 4 terrapins in warm water, then throw them into a pot of boiling water, let them boil till the shells crack, then take them out, remove the bottom shell. Cut each quarter separately, take the gall from the liver very carefully, pick out the eggs and put the pieces of terrapin in a stewpan, use the water they were boiled in and if not enough to cover them add some more water, a little salt, cayenne and black pepper, a little mace and butter the size of a large egg. Then let it stew slowly for $\frac{3}{4}$ of an hour. Make a thickening of flour and water, stir in a few minutes before you take it off the fire and add 3 or more glasses of wine, add the eggs as you serve it. More wine and spices can be added if desired.

FAMOUS OLD RECEIPTS

STUFFED CRABS.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA. (1877).

Contributed by Mrs. Meredith Bailey.

Cook the crabs 20 minutes. When cold, cut them in two parts, clean the shells well and keep. Take out and hash the meat. Make Bechamel sauce with cream, not too thick; add 1 onion hashed fine, and fry in butter. Spice strongly with cayenne pepper, mustard, spices and nutmeg. Cook crabs in this sauce 10 minutes, add crumbs, and thicken with yolks of eggs. Bechamel Sauce. — Mix cold and well together in a saucepan 2 oz. of butter, 1 tablespoonful flour, add 1 pt. of milk, set on fire, stir constantly. When turning rather thick, take off. Beat a yolk of egg with teaspoon of water. Turn it into the sauce. Salt and pepper to taste.

SHRIMP PILLAU.

MRS. HUGER, SAVANNAH, GA.

Take 1 qt. of rice, boil grainy, while hot add a heaping tablespoonful of butter, 1 pt. of milk, mace, pepper and salt to taste. Have 2 plates of pickled shrimp, put alternate layers of rice and shrimp, letting the first and last layers be of rice. Beat up the yolk of an egg, put it over the rice and bake.

LOBSTER AND CRAB FARCEE.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA. (1877).

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Take off the shell carefully of a boiled lobster or crabs. Chop a piece of onion fine with a little butter. When it is partly fried add a teaspoonful of flour. Chop your lobster fine, put in the pan and stir it until partly fried. Add ½ pt. of milk or cream, and stir again. Stir frequently to keep from burning. Add pepper and salt. Lay the pieces of shell in a pan, fill with the mixture, and bake in an oven.

SALMON PUDDING.

PHILADELPHIA, PA.

One can of preserved salmon, 3 eggs, 4 tablespoons of butter melted, $\frac{1}{2}$ cup fine bread crumbs, pepper, salt and minced parsley. Mince the fish and drain off all the liquor for sauce. Rub in the butter and work in the crumbs and add the seasoning, and last of all add the beaten eggs. Put in a buttered pudding mould and set in a dripping pan full of hot water, keep the water at a fast boil, filling up as it evaporates. Cook for one hour. Set the mould in cold water a moment when you take it from the oven. Serve on a platter with the following sauce. One cupful of milk heated to a boil, and thicken with a tablespoon of corn starch. Add 1 egg beaten light, and stir in the liquor from the fish and 1 large spoon of butter. Season and let it cook for 3 minutes in hot water, then add the juice of a lemon and some capers. Pour over the mould of pudding and serve. Cut the pudding in slices.

TO FRY FISH.

W. R. COOK, STEWARD, "FISHHAWK," WASHINGTON, D. C.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Beat up an egg in a little water until it is thoroughly mixed, then dip fish in batter. Then roll in batter and fry in very hot fat.

CRAB RAVIGOTE.

Contributed by Mrs. Joseph Neff, Philadelphia, Pa.

Boil crabs, put aside to cool, then pick. Mix meat with thick Remoulade sauce and fill shell. Cover meat with mayonnaise, and decorate with anchovy fillets and sliced pickles. Serve with sprig of parsley and sliced lemon. Remoulade Sauce. — Mix together in a bowl 2 tablespoonfuls of chopped anchovies that have been preserved in capers and oil. Add 1 tablespoonful of chopped parsley, 1 teaspoonful of mustard. Salt and pepper to taste. Mix all with a pinch of scraped garlic, salad oil and a few drops of malt vinegar.

FAMOUS OLD RECEIPTS

TO COOK TERRAPIN.

MRS. GOODFELLOW.

Mrs. Goodfellow was quite celebrated in Philadelphia about 100 years ago. She was at the head of a famous cooking school class where young ladies of the representative families learned the art of cooking, it being considered then the last touch to their education preparatory to entering society. Boning a turkey gave one a diploma at this celebrated school.

Contributed by Mrs. Francis Taylor Chambers, Philadelphia, Pa.

To 1 large sized terrapin take $\frac{1}{4}$ of a pound of butter, $\frac{1}{2}$ a gill of cream, the same of wine, cayenne pepper, salt and flour to your taste; a little water must be mixed with it to prevent your butter going to oil. Just before you take them up stir in the cream. The boiling of the terrapin depending on the size.

BOSTON FISH-BALLS.

Contributed by Mrs. Charles P. Scarle, Boston, Mass.

One pint bowl salt fish picked up very fine, 2 pint bowls of potatoes, pared whole and raw. Put the fish and potatoes together into cold water, and boil until the potatoes are wholly cooked, remove from the fire and drain off all the water, then mash with a potato masher, add a piece of butter the size of an egg, two well-beaten eggs and a little pepper. Mix well with a wooden spoon, and then sprinkle some flour upon your moulding board, and also some on the hands, and take small piece of the fish mixture and roll in the hands to about the size of a small egg. Then fry in hot fat as you would doughnuts.

TOSSED-UP CODFISH.

Pick fish to pieces. Half a pint of thin drawn butter, half pint of sweet milk, three hard boiled eggs chopped fine, one tablespoonful of butter, pinch of red pepper. Heat until nearly boiling, then throw in the fish and boil up once. Serve on buttered toast.

FISH IN MOULD (NORWEGIAN RECIPE).

Contributed by Mrs. J. F. Minis, Savannah, Ga.

Boil 1 large firm-meated fish (rock fish) not quite done. Skin and take out bones, putting the bones, skin and head back, to boil down strong. Have 1 cup of milk, 3 cups of cream. To 1 large soup plate of fish meat put 2 tablespoonfuls of potato flour, pound $\frac{1}{2}$ hour, adding a little nutmeg and a tiny bit of mace. As you pound add a tablespoonful at a time of the milk, cream and fish essence. Put in a mould. Put greased paper over the top, bake in cool oven in a pan of water. Turn out of mould, dress with rounds of truffles, make pink shrimp or lobster sauce to serve.

SABOT A LA CREME AU GRATIN.

MRS. BRADLEY T. JOHNSON.

Contributed by Mrs. John Poc, Baltimore.

Boil a fresh cod or rock weighing 4 to 5 pounds. Pick out all bones, season lightly with white pepper and salt. Put aside till the sauce is ready. Sauce. — One quart milk, mix smoothly with $\frac{1}{4}$ lb. flour, put in 5 small onions, a sprig of thyme, a bunch of parsley, tied together, add a little grated nutmeg, a teaspoon of salt, $\frac{1}{4}$ teaspoonful white pepper. Place on a quick fire, stir all the time until it forms a paste, then take off and stir in $\frac{1}{2}$ lb. butter, yolks of 2 eggs. Mix well together and pass through a sieve. Pour some of the sauce in a baking dish and a layer of fish alternately, sprinkle top with bread crumbs and grated cheese. Bake in oven $\frac{1}{2}$ hour.

LOBSTER CUTLETS.

Contributed by Mrs. M. Kim Miller, New York.

One lobster cut in dice, butter size of an egg, tablespoon flour, 2 yolks of eggs, $\frac{1}{2}$ pint milk, pepper, salt and $\frac{1}{4}$ nutmeg. Put butter in pan, add flour, when thick add milk, then seasoning, and last lobster. When cold dip in egg and bread crumbs and fry.

COLD CRAB RAVIGOTE.

Given by the Chef of the famous old Bellevue, Philadelphia, Pa.

One pt. best crab meat, 2 large fresh ripe tomatoes, 1 large green pepper, 1 red pepper same kind. Chop the tomatoes and peppers fine. Be sure to take out all the seeds in peppers. Tablespoonful of chopped parsley. Mix all together with mayonnaise enough to have them quite wet and moist. Season to taste with salt and a dash of paprika. Fill each shell heaping full of the mixture and garnish the top with 2 anchovies, a small piece of cut pickle and lemons. The anchovies can be dispensed with if preferred. Serve in six shells.

CODFISH BALLS.

MRS. GILBERT (1800).

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Put the fish (not the canned) to soak in cold water, changing the water at bedtime. In the morning boil fresh potatoes, and with a fork beat them very smooth with a piece of butter about the size of an egg. Pick all the bones out of the fish, and mix with the potatoes, beating with a fork. Then beat to a froth 1 egg and beat that in. Also season with pepper and salt, *no milk*. Have them rolled lightly into balls, and fry to a light brown in *boiling* lard. Drop them in just as you send in breakfast. Five minutes is long enough for them to cook. Serve on dish with sprigs of parsley between.

TERRAPIN.

Contributed by Mrs. M. Kim Miller, New York.

Put in boiling water and remain until claws become soft. After cooling open and use liver, meat and eggs to 1 terrapin, the yolks of 3 hard boiled eggs mashed fine with 1 tablespoonful of flour, a little cream, salt and pepper, cup of wine. Put in saucepan $\frac{3}{4}$ lb. butter, let melt and then put in terrapin. When warmed through put in dressing and boil once. Add wine after it boils.

TERRAPINS.

MRS. JOHN MARKOE, PHILADELPHIA, PA. (1790).

Contributed by Mrs. Wm. D. Winsor, Philadelphia, Pa.

Boil the terrapins until the shells are easily separated, the time depends on the size of the terrapins. To 2 quarts of picked terrapin, put $\frac{1}{2}$ lb. butter; work it up well with a tablespoonful of flour, add the pounded mashed smooth yolks of four hard-boiled eggs, pepper and salt. Put 1 pint of cream on the fire, heat it, *not boil*. Stir in gradually the butter, flour and egg, cook five minutes, then add terrapin only long enough to heat well, all slowly done. Then add 1 pint of wine, if you like them thick, add more flour and butter mixed.

TURBOT A LA CREME.

PHILADELPHIA, PA.

Take a haddock about 4 lbs., boil it until the bone will come out, and the skin come off quite easily. Boil 1 qt. of milk and stir into it 4 tablespoonsful of flour, a little salt, 1 egg, a piece of butter the size of an egg. Put into a bag 1 onion cut fine, 1 teaspoonful of pepper, 1 of nutmeg, a few sprigs of parsley, 1 tablespoon of thyme, and boil in the milk to extract the flavor before adding the flour, butter, etc. Butter a dish, put a layer of fish, then one of the mixture, and so on until the dish is filled. Sprinkle over the top bread crumbs and a little grated cheese and some butter. Bake until brown.

TERRAPIN WHITE STEW.

Contributed by Mrs. Gulielma Harrison, Brandon, Va.

Have 3 terrapins boiled; when done take a portion of the liquor, rub into a smooth paste the yolks of 6 hard boiled eggs and 2 table-spoonsful of fresh butter. To this add the terrapin and liquor in a chafing dish, add 2 wineglasses of wine, $\frac{1}{2}$ grated nutmeg, 1 table-spoon salt, 1 lemon rind cut thin, a little cayenne pepper and $\frac{1}{2}$ pint of cream. Cook 10 minutes, stirring constantly.

FAMOUS OLD RECEIPTS

KEDGEREE.

Contributed by Miss K. Willcox, Westport, Conn.

Equal quantities of boiled fish and boiled rice, for a half pound of each use two hard boiled eggs, a grain of cayenne pepper and a grain of curry powder, $\frac{1}{2}$ tablespoonful of cream, 2 oz. of butter and little common pepper and salt. Remove the bone and skin from the fish, and put it in a saucepan with butter. Add the rice and whites of two hard boiled eggs, cutting the whites into small pieces. Then add the cream, the curry powder and the cayenne. Toss this over the fire until it becomes very hot, then take it off and pile it very high on a very hot dish. Smooth with a knife, and rub the yolk through a sieve on the top and serve.

FISH CHOWDER.

MRS. NEIL ROBINSON, NEWPORT, R. I.

For 6 persons use a fish weighing 4 lbs., 1 qt. sliced potatoes, $\frac{1}{4}$ lb. salt pork, 2 good-sized onions, $\frac{1}{2}$ doz. crackers, 2 qts. of water, 1 pt. milk, 1 tablespoonful of flour, salt and pepper to taste. Cook fish first. Put potatoes on in qt. of water and boil 10 minutes. Cut pork into bits and cook until brown, then onions sliced very fine. Fry slowly, spread pork and onions on fish and cover until ready. Stir the flour into fat remaining in pan and cook until brown, then add the milk and boil up once. Now add a quart of boiling water and cook for 3 minutes. Then turn milk from the pan, split the crackers and let boil up once.

TO FRY FISH IN FLOUR BATTER.

W. R. COOK, STEWARD, "FISHHAWK," WASHINGTON, D. C.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Mix the flour up in a little water, and put an egg in and beat it all up together, not very thick. Then season with pepper and salt. Put the fish in the batter, and have a hot pan of lard. Then it is all prepared for frying.

DEVEILED CLAMS.

Contributed by Mrs. M. Kim Miller, New York.

One hundred clams chopped fine, 1 cup bread crumbs soaked in milk, $\frac{1}{4}$ lb. butter, teaspoon sweet marjoram, red and black pepper and 1 onion chopped fine. Let this cook until thickens, then cool and fill shells. Dip in egg and bread crumbs and fry in deep boiling lard.

TO DRESS FISH WITH BROWN SAUCE.

Contributed by Geo. W. Anderson, Savannah, Ga.

Take a well cleaned fish, and lay it in a pan on slow fire. Flour it well, add pepper and salt, mace and cloves with parsley, and sweet marjoram chopped fine. This to taste and according to size of fish. Half a pound of butter, with 8 Bermuda onions, nicely fried (not scorched), 2 wineglasses of port or white wine, and wineglass of catsup, or $\frac{1}{2}$ glass of Worcester sauce.

FISH A LA CREME.

Contributed by Mrs. Allen Maury, Ashland, Virginia.

Take 4 lbs. halibut, whitefish, rock or shad and boil in salt and water. When done take off the skin, remove bones and shred fine. To 1 qt. of cream mix well 3 tablespoons flour, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ onion, 1 bunch parsley and a little cayenne pepper. Put into a deep dish, a layer first of fish and then of sauce until dish is filled. Put on top bread crumbs and bake one-half hour.

SOFT SHELL CRABS, SAUTED.

Contributed by Miss Charlotte Mitchell, New Orleans, La.

After cleaning crabs, add salt and pepper, and dredge all over with flour and cracker crumbs. Lay them in a hot frying pan with butter sufficient to cover the pan. Be careful not to let butter burn, and cook until brown. Add to butter in pan 1 tablespoon of lemon juice, and pour over crabs when ready to serve.

FAMOUS OLD RECEIPTS

SHAD ROE CROQUETTES.

MISS SCHENCK, WASHINGTON (1880).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Two shad roes, $\frac{1}{2}$ pt. cream, yolks of 2 eggs, 2 tablespoons flour, $\frac{1}{4}$ nutmeg, 1 tablespoon lemon juice, 1 tablespoon butter, 1 tablespoon chopped parsley, pepper and salt to taste. Whites of 4 eggs and sifted bread crumbs for frying. Put the roes in a pan of salted boiling water, cover and simmer for 15 minutes. Take off the skins and mash them. Bring the cream to a boil, mix the butter and flour together over the fire, but do not brown. Add the cream, and stir until it is a thick custard. Then add all the other ingredients and spread to cool on a dish. Roll in forms. With well floured hands dip in white of eggs and bread crumbs, and leave for two hours before frying.

CREAMED LOBSTER.

MRS. GENERAL WILLIAM B. FRANKLIN, HARTFORD, CONN.

Contributed by Mrs. Robert L. Pollard, Austin, Tex.

Mince lobster or crab fine. Boil 1 qt. milk and stir in slowly 2 large tablespoons flour, mixed smooth with a little cold milk. Season with black and red pepper, chopped parsley and a bit of onion. Fill dish with alternate layers of lobster and cream. Sprinkle bread crumbs on top and brown in oven.

OYSTERS.

OYSTERS.

OYSTER GUMBO.

MRS. LEWIS MINOR, NORFOLK, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take one fat chicken (an old one is best), cut it up in small pieces. Put into a pot a large spoonful of lard and 1 heaping spoonful of flour. Make this very brown. Then add the chicken and fry that brown. Then put on it 3 pts. of cold water and a little minced ham, and let boil slowly for 3 hours. About 1 hour before dinner add as much oyster liquor as will make it the quantity you want, some red and black pepper, and let it boil closely until about 15 minutes before dinner. Then add 150 oysters, let them merely curl up and become firm. Take from the fire and add just enough fillet to make it not quite as thick as mush. Return it to the fire and let it boil *not* more than 5 minutes. .Serve immediately, as it becomes thin from standing.

OYSTER PATTIES.

Contributed by Mrs. Thomas B. Sims, Bryn Mawr, Pa.

Take 1½ doz. blue points, scald them in their own liquor — be careful that they do not remain in a moment after it boils. Take them out and cut each oyster in fine pieces if they are large. Put a dessert-spoon of butter in a saucepan, with same of flour. Pour on this 1 gill of the liquor *strained*, 1 gill of cream, 1 saltspoon of salt, ½ saltspoon white pepper. Boil all, stirring until smooth. Beat yolks of 2 eggs. Add this with cut up oysters to sauce. Let all get *hot* together, *stirring* all the time. It must be very thick — it will be just before boiling point. Take from fire quickly, *stirring* all the time to prevent eggs curdling. Add a few drops of lemon juice and a suspicion of nutmeg. Place in pattie pan shapes.

FAMOUS OLD RECEIPTS

OYSTER COCKTAILS.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

A small oyster is used for this purpose, $\frac{1}{2}$ doz. being the number for each person. For 6 plates mix 3 teaspoons each of vinegar, grated horse-radish and tomato catsup. Six teaspoons of lemon juice and 1 of tobasco sauce. Have oysters very cold and place in small glasses and pour the sauce over and serve. The glasses should also be chilled and placed on plate with spoon and an oyster fork. Thin slices of brown bread buttered should be served with them. Some persons prefer cocktails as a finale. They can also be served on individuals — blocks of ice — with center melted out with hot poker.

OYSTERS AND MACARONI.

A quarter of a pound of macaroni boiled and cut into short pieces, and 25 big oysters. Put a layer of the macaroni in a baking dish, place a layer of oysters next, a layer of macaroni and so on until all are used. Have the macaroni cover the top of the dish. Sprinkle it with 3 level tablespoonsful of Parmesan cheese, or with broken bits of soft rich American cheese. Cover the whole with buttered bread crumbs, and bake until the top is nicely browned. It will take about twenty minutes.

TO PICKLE OYSTERS.

MRS. RICHARD WILLIAM (1800).

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Open large oysters and wash them, put them in a saucepan to boil in clear water with a very little salt. When they are sufficiently boiled, take out the oysters and put them in cold water to whiten them, then add to the liquor they were boiled in a little more water and salt, some blades of mace, whole pepper, and orange peel. Then boil them a little. Lay your oysters with their spices in a gallipot. When the liquor is cold, pour over them, and tie them down close with white paper.

PICKLED OYSTERS.

PHILADELPHIA, PA.

Procure any number you may desire of the finest large oysters. Wash them well and lay on a sieve to drain. Strain the liquor through a fine bag, and put in a porcelain kettle; add salt, let it boil and skim, then put in your oysters; let them only plump up, when skim out immediately, placing separately on dishes until quite cold. Take enough of the liquor to cover them, add to it a blade of mace, a dozen or more of whole pepper corns, and cloves, and a pt. of clear cider vinegar to 2 pts. of liquor. Put the cold oysters in a deep vessel, and pour the liquor over boiling. Let stand twenty-four hours.

OYSTER SOUP.

MRS. LEWIS MINOR, NORFOLK, VA.

Contributed by Mrs. James T. Halscy, Philadelphia, Pa.

Take 1 qt. of oysters, strain half the liquor. Put on oysters and liquor in pot. Add 1 large tablespoon of butter, some finely chopped celery, about $\frac{1}{2}$ spoon of celery seed, 1 teaspoon of salt and a pod of red pepper. Let the oysters just begin to curl, take from fire, add 1 pt. of cream, 1 pt. of milk (all cream is better), let come to boil and then add 1 tablespoon of butter creamed with 1 of flour. Let come to a boil and take from fire or oysters will toughen, and serve placing 1 inch squares of bread in tureen before pouring in soup.

TO PAN OYSTERS.

AN OLD SERVANT OF MRS. MORRIS HACKER'S, PHILADELPHIA, PA.

Wash the oysters in a colander with cold water, quickly. Do not let them stay in the water. Put piece of butter the size of a walnut in pan or chafing dish. When hot put in the oysters, salt and pepper, and then dredge about three times with flour. Stir often, then put in tablespoonful of cream, or more if necessary.

FAMOUS OLD RECEIPTS

OYSTER JAMBALAYA.

Contributed by Miss Lucretia Lennig, Philadelphia, Pa.

Three dozen oysters, 2 slices bacon or ham, 1½ tablespoons tomatoes, ¼ teaspoon cayenne pepper, 1 teaspoon salt, 1 tablespoon butter, 3 cups boiled rice. Heat butter in skillet, put in tomatoes, salt and bacon or ham. Cook a few minutes, then add oysters. Cook them ten minutes longer and stir in rice. Cover closely and set aside in a very warm place for about a half hour before serving.

CELERIED OYSTERS.

MISS FLORA HARTLEY, THE GRAMMERCY, NEW YORK.

Contributed by Mrs. M. Kim Miller, New York.

One doz. large oysters, wineglass sherry, tablespoon minced celery, teaspoonful butter, salt, pepper. Put butter in chafing dish, when melted add oysters, celery, salt and pepper. Cook three minutes. Add sherry and serve on toast or not as you please.

PICKLED OYSTERS.

MRS. JOSHUA HARVEY, BALTIMORE.

One hundred large oysters. Put on fire and let come to a boil, strain, put in liquor, teacup cider vinegar, salt, tablespoon whole allspice and cloves, several pieces of mace, couple of red peppers; let come to a boil and pour over oysters. Let cool.

SCALLOPED OYSTERS.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Cracker crumbs, pepper, salt, a little nutmeg. Use all the liquor and a little water besides and a tablespoonful of wine to a small dish. Put in dish in layers, thus: a layer of oysters, crumbs, salt, pepper and pieces of butter, crumbs on top and so on until the dish is full, liquor and wine all in, etc.

OYSTER CROQUETTES.

Contributed by Mrs. M. Kim Miller, New York.

Fifty oysters, let simmer in their liquor five minutes, and then drain and set aside until cool. Dry with towel, chop fine, season with salt and pepper, small piece of onion chopped, $\frac{1}{4}$ nutmeg, parsley, four hard boiled eggs chopped fine, mix all together. Melt in saucepan 5 oz. butter and stir into it flour to thicken, then add half teacup liquor, $\frac{1}{4}$ cup milk. Then add oysters and seasoning. Let cool. Dip in bread crumbs and eggs and fry.

OYSTER BELLEVUE-STRATFORD.

BAPTISTE, HEAD WAITER THE BELLEVUE-STRATFORD, PHILA., PA.

Place in chafing dish some butter, one shallot, or young onion chopped; when these come to a browning point, put in sufficient fresh mushrooms, cut in long strips, and cook for eight minutes. Take about two dozen strained, good-sized, plump oysters, and place them in dish, putting in enough Bechamel sauce or thick cream to cover oysters, and let contents boil about three or four minutes. When on point of serving add desertspoonful of good Madeira.

OYSTERS A LA BELLEVUE.

Contributed by Mrs. Charles Heath Bannard, Philadelphia, Pa.

Wash and drain twenty-five large, firm oysters. Put into the chafing dish a quarter of a pound of butter, one-half teacupful of chopped celery, which has previously been stewed until tender. A teaspoonful of cracker dust, a few drops of onion juice, and a dash of paprika. Boil for a few minutes, then add a teacupful of rich cream and the oysters. Cook until the edges begin to curl, add salt to taste and a wineglassful of sherry. Do not allow the mixture to boil after adding wine.

FAMOUS OLD RECEIPTS

OYSTERS BELLEVUE.

PHILADELPHIA, PA.

Put in a chafing dish about 5 oz. of table butter, add pepper and salt, a little English mustard. Stir well. Then add some celery chopped very fine. Let the whole boil with about a pint of cream, add about a teaspoon of cracker dust to thicken the broth. Stir the whole well, then when it comes to boiling drop in a dozen fresh opened oysters one by one. Cook for about a minute, then add some good sherry or Madeira. Serve very hot.

PICKLED OYSTERS.

Contributed by Mrs. George W. Anderson, Savannah, Ga.

Take the oysters out of their liquor and wash them. Pour it on again after straining. Boil until the gills shrivel and adding 2 spoonful of salt. Take them out and add to the liquor a little mace and whole black pepper, and boil until the scum ceases to rise, skimming it all the time. When the oysters and liquor are cold, add $\frac{1}{2}$ pint of vinegar and pour the liquor on the oysters. The above is for 2 qts. of oysters.

ENTREES.

ENTREES.

CUSTARD SOUFFLE.

MISS FLORA HARTLEY, THE GRAMMERCY, NEW YORK.

Contributed by Mrs. M. Kim Miller, New York.

Two tablespoonsful butter, 3 tablespoonsful flour, 2 tablespoonsful sugar, 6 eggs, $1\frac{1}{2}$ cups milk. Put milk on to boil, rub butter and flour together, put in milk and stir until thick. Then let cool, beat the yolks with sugar light, then the whites light and add. Put in dish and bake twenty minutes.

POTTED CHICKEN.

USED BY MRS. WILLIAM LOGAN FISHER, OF WAKEFIELD, GERMANTOWN, 1850.

Contributed by Miss Hannah Fox, Philadelphia, Pa.

Boil a pair of chickens until you can pull the meat from the bones. Take out the meat and let the bones boil to a jelly. The next day cut the meat in pieces, throw it into the jelly, when melted, and add to it catsup, salt, allspice, cloves and mace; cut up 6 or 8 hard boiled eggs and a lemon sliced. Then put into round dishes or moulds and let it cool for luncheon or supper.

BEEFSTEAK WITH BANANAS.

Contributed by Mrs. James W. Noyes, Montclair, N. J.

Select a porterhouse steak about two inches thick and trim well of bone and fat. Broil quickly and place on hot platter. Have ready the following mixture: 1 tablespoon of melted butter, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of white pepper and spread on both sides of the steak. Take three plantains (red bananas), fry in butter and lay on top of the steak. Over this pour bechamel sauce and serve at once.

FAMOUS OLD RECEIPTS

SWEET BREADS WITH TOMATOES.

MRS. ANNIE S. HAMMOND.

Contributed by Miss Annie Swift Hammond, Providence, R. I.

Take 4 large sweet breads and place them in scalding water for five minutes. Then transfer into cold water. Skin, but do not break sweet breads; put into a stew pan with water, season with salt and pepper, and put on a slow fire. Mix 1 large spoonful flour with a good-sized piece butter and stir it well into the gravy. After leaving it half an hour, take sweet breads up from the gravy, pour it into 1 pt. stewed tomatoes, let it boil a few minutes, then pour over the sweet breads and serve hot.

JELLIED CHICKEN OR VEAL.

MRS. JULIA BRECKENRIDGE, VA.

Put chicken in little water as possible, boil until meat drops from bones. Chop fine, season with pepper and salt, mace and onions. Put into layers minced meat and hard boiled eggs sliced warm, add quarter oz. gelatine, and pour over meat in mould and put in cool place.

BECHAMEL SAUCE.

One-half cup of stock, $\frac{1}{2}$ cup of cream, yolk of 1 egg, 2 dashes of pepper, $\frac{1}{2}$ teaspoon of salt; add salt, pepper and the yolk of egg, well beaten, after the sauce has been removed from the fire.

CHICKEN CROQUETTES.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Half pound chicken chopped very fine and seasoned with $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful celery salt, $\frac{1}{4}$ saltspoonful of cayenne, $\frac{1}{4}$ saltspoon black pepper, 1 teaspoon chopped parsley, 1 teaspoon onion juice (if you like it), 1 teaspoon lemon juice. One small chicken makes $\frac{1}{2}$ lb., and this quantity makes 2 doz. croquettes.

FRIED SWEET PEPPERS.

MRS. ALICE CABELL PALMER, NELSON COUNTY, VA.

Contributed by Mrs. Mary Palmer Bispham, Overbrook, Pa.

Take only the large sweet kind, cut downwards in strips so the seeds will be attached to stems and thrown away. Melt a lump of butter in pan. When hot put in strips of pepper and fry until brown. Serve hot.

QUENELLES WITH SPINACH.

English Receipt Used by an Old Housekeeper of Mrs. Joseph Coleman Bright When Formerly in the Employ of Lord Raglan, of Raglan Castle, England.

Make a force meat of 2 lbs. of veal, season with mace, salt and pepper, add $\frac{1}{4}$ pt. cream, mix well and poach in clear soup. Drop a soup spoonful at a time in the boiling soup, take out and keep hot. Have ready some well chopped and seasoned spinach, pile in the center of the dish, and place the quenelles round. This makes a very nice and dainty entree.

CHICKEN TIMBALES.

LORD RAGLAN, RAGLAN CASTLE, ENGLAND.

From Mrs. Joseph Coleman Bright, Overbrook, Pa.

Take the white meat of an old chicken, pound and pass through a sieve, add $\frac{1}{2}$ pt. of cream and the whites of 2 eggs beaten stiff. Season with pepper and salt. Whip all together ten minutes. Line 1 doz. timbale moulds with macaroni which has been boiled in milk seasoned with salt, fill the mould with the chicken and steam for 30 minutes. Carefully turn out on a hot dish, and serve with truffle sauce.

CROQUETTES.

CROQUETTES.

CHICKEN CROQUETTES.

MRS. JAMES B. MEEKS, PHILADELPHIA, PA.

Contributed by Miss Josephine Barry Meeks, Orange, N. J.

Boil a medium-sized chicken in as little water as possible until it is tender, remove and reduce the broth (by boiling) down to a teacupful, which will be a jelly when cold. Chop the meat as fine as possible, removing the skin. Chop half a small onion fine and fry it with 2 oz. of butter, add a tablespoon of flour, stir half a minute, add the meat and broth, half teaspoon of finely chopped parsley, half a sweetbread, or as much calves' brains (previously boiled tender), salt, pepper, little sweet marjoram. Stir 2 minutes, take from the fire, add the yolks of 2 raw eggs, mix well until it is a gelatinous mass. Spread on a dish, and when entirely cold mould it into forms. Dip into egg and bread crumbs and fry in boiling lard. Care should be taken to prevent them from falling to pieces when frying.

CHICKEN CROQUETTES.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA., 1875.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Half a good-sized chicken. Chop fine. Chop fine $\frac{1}{2}$ onion, fry with 1 oz. butter, add $\frac{1}{2}$ tablespoon flour, stir for half a minute, then add the chopped meat, a little over a gill of broth, salt, pepper, pinch of nutmeg. Stir for about 2 minutes, take from fire, mix 2 yolks of eggs with it, put back, stir for one minute, add chopped mushrooms, or truffles, or both together. Make bread crumbs of pastry crust, roll croquettes in shape, dip each one in beaten egg, roll in crumbs again, and fry.

FAMOUS OLD RECEIPTS

RICE CROQUETTES.

Mrs. OLIVER HASTINGS, CAMBRIDGE, MASS.

One cup rice, 1 pt. milk, 1 pt. water. Boil about an hour till the rice is dry. Take off, put in a bowl, add 1 egg, 2 tablespoons sugar, juice and rind of a lemon, small piece of butter. Shape and roll in cracker crumbs. Fry in lard very hot, enough to cover them.

FOWL.

FOWL.

SPRING CHICKENS SMOTHERED IN MUSHROOMS.

This old and tried New Orleans recipe is from a written book compiled from Mrs. R. O. Pritchard's collected and original recipes, by Mrs. Theodore Shute, New Orleans, 1894.

Contributed by Mr. Herbert L. Clark, Philadelphia, Pa.

Cut the chicken as for frying — in a skillet put 2 or 3 slices of pickled pork and 1 tablespoon of lard, put chickens in skin side up, put a pan or cover on top, and weight it to keep it down. Set skillet on a slow fire. When cooked on the under side put the skin side down. When this has browned add a cup of boiling water, still keeping closely covered, basting constantly. After chickens are browned remove weight and keep turning the chickens. It takes 2 hours of slow cooking to smother them soft and nice. When done rub a full teaspoon of flour in 2 tablespoonsful of butter. Add another cup of boiling water and a can of sliced mushrooms, or the fresh ones. Let this cook awhile. When about to send to table add a cup of cream. Season with black pepper and salt. If not rich enough add more butter.

CHICKEN A LA SANFORD WHITE.

FROM THE CHEF OF THE ARLINGTON HOTEL, WASHINGTON, D. C.

Contributed by Mrs. James M. Anders, Philadelphia, Pa.

Procure one 2½ pound nice Philadelphia chicken, tender. Draw, singe well. Put pinch of salt and pepper inside and place in a casserole and spread a little butter over the breast and put it in the oven for fifteen minutes. Then remove and add little challots and a good handful of soft bread crumbs and a pint of good cream and some Hungarian paprica. Then place again in the oven for 15 more minutes and afterward same will be ready to serve.

CHICKEN PATES.

MRS. S. B. DANA, WEST ROXBURY, MASS. (1890).

Take the white meat of one large tender chicken from the soup pot in which it is boiled as soon as it is tender. By using the chicken of which soup has been made it is flavored with the vegetables, and more juicy than cold chicken. Cut the chicken in small dice, and leave in a cool place else it will soon dry. Into $\frac{1}{2}$ pt. of milk mix smoothly 1 oz. sifted flour, a shake of red pepper, a pinch of salt, the same of nutmeg, and a piece of mace one inch square, a small piece of onion, a little bunch of parsley, and a piece of butter the size of an egg. Let it boil for fifteen minutes, then add the beaten yolk of an egg. If it gets too thick, thin with cream. Strain through a fine sieve. Having made the sauce, chop up one truffle which mix with the chicken, then put the chicken and sauce in a saucepan together, and make very hot. Pour it into puff paste shells, with a thin slice of truffle on the top of each.

TERRAPIN CHICKEN.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Stew 1 chicken, cut it into small pieces, add a little ground allspice, cloves and mace, salt and pepper. Work a tablespoonful of good butter into the yolks of two hard boiled eggs. Add all the above ingredients to the chicken, and let them cook for ten minutes. When ready to serve in a tureen add a wineglass of sherry.

CHICKEN FRICASSEE. CREOLE.

MRS. CELESTIN VILLENEUVE, NEW ORLEANS.

Contributed by Miss Charlotte Mitchell, New Orleans.

Fry chicken lightly in the usual way. Dredge flour into the gravy and brown. Add 1 pt. boiling water, 1 qt. tomatoes peeled and sliced, 1 small onion minced, a bunch of parsley. Stew slowly $1\frac{1}{2}$ hours. Serve with rice. If preferred, rice may be added and cooked with the stew. The latter must be very moist.

CHICKEN PIE.

MRS. H. C. CUNNINGHAM.

Three spring chickens, or 1 roasting size chicken. Boil the chicken until tender, and remove bones. Throw the bones back into the water in which the chickens were boiled adding onion, salt and pepper. Boil down, strain and put on ice. This will become chicken jelly. Cut all the meat up fine. Melt a tablespoon of butter with 2 heaping ones of flour, add to this the jelly, the meat and $\frac{1}{2}$ can of mushroom with some of the liquor, 3 hard boiled eggs, chopped fine, a little salt and 1 tablespoonful of Worcester sauce, the grated peel of a lemon and 1 wineglass of sherry. Line the sides of a pie dish with good crusts, and bake in an oven until brown. Pour in the chicken, put a light crust on top, bake in an oven and serve as soon as it becomes a light brown.

TO ROAST YOUNG CHICKENS.

MRS. ROY MASON, FREDERICKSBURG, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Pluck carefully your chickens, put them in your pan. Have your oven hot, dredge and baste them with lard. They will take $\frac{3}{4}$ hour to roast in a hot oven. Pour over them butter and parsley, and serve very hot.

A YELLOW FRICASSEE.

MRS. CELESTIN VILLENEUVE, NEW ORLEANS.

Contributed by Miss Charlotte Mitchell, New Orleans.

Cut up chicken put in saucepan with a slice of lean bacon, $\frac{1}{2}$ onion, 3 cloves, a grate of nutmeg, and a large spoon of butter. Add $\frac{1}{2}$ teacup of water, cover and steam for $1\frac{1}{2}$ to 2 hours. Remove chicken. Beat the yolks of 2 eggs, a teaspoon of lemon juice and 1 of vinegar, 1 gill of cream or rich milk. Beat this thoroughly and pour over the chicken. The gravy should be as thick as custard.

FAMOUS OLD RECEIPTS

GRANDMOTHER'S PRESSED CHICKEN.

GRANDMOTHER BATCHELLER'S, NEW ENGLAND, 1800.

Mrs. Mary C. B. Alexander, Philadelphia, Pa.

Cut chicken into pieces for stewing. Place in kettle and put on enough cold water to cover. Skim as the scum rises. Let boil until the chicken is tender enough to drop from the bones. Skim out. If the water has not boiled away to the amount of 1 teacup, boil it so. Free chicken from bone and gristle, pick fine. Season with salt and pepper and butter the size of an egg. If the chicken is very fat, skim off most of the oil. Stir in the liquor and mix well. Have ready two tin tubes 3 in. in diameter and 8 in. long, together with 2 hard wood polished sticks right size to slip easily through tubes. Pack the chicken in tubes, stand on a plate, place the sticks in top, and place on them a light weight. When very cold take out and slice about $\frac{1}{2}$ in. thick. Serve with devilled eggs.

TO MAKE A WHITE FRICASSEE OF CHICKEN.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Cut a couple of chickens into pieces, skin and clean them perfectly, and lay in cold water to draw out the blood. Afterwards dry them in a clean cloth. Put in a stewpan with a sufficient quantity of milk and water mixed in equal proportions, put in the pieces of chicken, and stew them over a gentle fire until they are thoroughly tender. Set on another stewpan over the fire, pour into it half a pint of cream, quarter pound of butter, mix carefully together, and when that is perfectly done take the pieces of chicken out of the other stewpan, with a silver fork or silver tongs, and put them into this butter and cream. Add a little salt and mace, beat to a powder, and a couple of spoonfuls of pickled mushrooms, or some of the pickle without them. The greatest care to be taken is that the cream and butter mix well together, for if otherwise, it will be greasy. The right method is to keep stirring all the while the butter is melting.

A REAL INDIAN PILAU.

BROUGHT FROM INDIA BY AN ENGLISH OFFICER TO MRS. F. B. LORING.

Contributed Through Mrs. Lily Latrobe Loring, Washington, D. C.

Take 1 seer (12 ounces) of good rice, 1 seer of butter, 2 fowls, $\frac{1}{2}$ lb. of sultana raisins, about three tablespoons of almonds, 1 oz. of a mixture of allspice, powdered mace, cardamoms, cloves, 1 tohah ($\frac{1}{4}$ of a lb. of saffron), 2 oz. of ginger, 1 oz. of salt, $\frac{1}{2}$ oz. of whole black pepper, 1 whole onion, 1 lb. of Mriey (curds). Boil the rice until it is half done, fry the onion brown in the butter, take out, put in the raisins, and fry or boil them. Then cut a fowl to pieces and rub with the ginger and curds, and allow to remain for two hours. Put some butter in the bottom of a casserole, over this a layer of rice, and over this some of the onion, raisins and almonds, sprinkle with saffron and water, then put in a layer of meat, and so on alternately until the vessel is filled, then pour the butter over it, cover the casserole and close it with paste so that no steam will escape. Put it in the oven and cook three hours.

AN OLD VIRGINIA RECEIPT FOR ROASTING TURKEY.

SHIRLEY, VA.

Make stuffing. Take crumbs of a loaf of bread, $\frac{1}{4}$ cup beef suet shredded fine. A little sausage meat or veal scraped and pounded very fine. Nutmeg, pepper and salt to your taste. Mix lightly with 3 eggs. Stuff the craw with it. Lay in your pan, your fire being very hot. Dust and baste several times with cold lard; this is better than lard hot from the pan, and makes turkey rise better. Serve with sauce made as follows: Cut the crumbs of a loaf of bread in fine pieces, put in cold water with a few peppercorns, a little salt and onion. Boil until bread is quite soft. Beat well, add $\frac{1}{4}$ lb. butter, 2 spoons thick cream, and serve with turkey very hot. One hour and a quarter will be sufficient to roast turkey with a hot fire.

FAMOUS OLD RECEIPTS

SMOTHERED CHICKEN.

MRS. MORRIS HACKER, PHILADELPHIA, PA.

Quarter-pound of butter and small cup of stock in the bottom of the pan. Split the chickens down the back, season with pepper and salt, and dredge well with flour *all over*. Cover the pan closely, and baste every ten or fifteen minutes. When you put the chickens in the pan put the giblets under them, and allow fifteen minutes to a pound. When done take out the chickens, mash the giblets, and add half pint of rich cream which makes the gravy. The chickens should be put in the pan breast down.

CHICKEN TERRAPIN.

GRANDMOTHER HANNAH WADSWORTH.

Contributed by Mrs. F. S. Burrows, Philadelphia, Pa.

Chop 1 cold chicken and one parboiled sweetbread quite fine. Make a sauce of one cup of cream (hot), $\frac{1}{4}$ cup of butter, and 2 tablespoons of flour. Add chicken and sweetbread to this, and salt and pepper to taste. Let it heat over hot water or in double boiler fifteen minutes. Just before serving add the yolks of two eggs, well beaten, and a glass of sherry wine.

CHICKEN SAUTE BELLEVUE.

ANDREW HISLER, CHEF OF THE BELLEVUE-STRATFORD.

Have one spring chicken cut in 8 parts for saute, and place in saucepan with fresh butter. Brown on both sides; add two chopped shallots, and cook until they are yellow. Add a glass of good Madeira, let reduce until nearly dry. Put in two glasses chicken stock and cook for fifteen minutes. Mix in five oz. terrapin butter, one glass of cream, and cook for ten more minutes. Season with salt, paprika, 6 leaves of estragon, chopped fine. Serve on chafing dish; garnish with 1 doz. heads of fresh mushrooms — which have been previously prepared in butter — and in centre place about 1 doz. truffles, sliced.

CHICKEN SOUFFLE.

MISS SCHENCK, WASHINGTON (1880).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Make a white sauce with 2 cups of milk, 1 tablespoon butter, 1 tablespoon flour, 1 teaspoon salt, 1 saltspoon pepper. When made, add one-half teacup bread crumbs. Cook for two minutes, then add 2 cups minced white meat of chicken, the yolk of 3 eggs, well beaten, the whites of 3 eggs well beaten or until stiff, 1 tablespoon chopped parsley and last of all add one large claret glass good sherry. Mix well and bake for 35 minutes in a buttered dish. Serve hot, and do not let it stand, else the souffle will fall.

CHICKEN TERRAPIN.

PHILADELPHIA, PA.

Boil a tender chicken (weighing about 4 lbs.). When cold remove the skin and cut the meat both light and dark into small pieces as for chicken salad. Put the meat in a porcelain-lined stewpan with a pt. of cream. Mix together until creamy $\frac{1}{4}$ lb. butter and 4 table-spoons flour. Add this to the chicken and cream. Put over a moderate fire, and stir carefully until the mixture is quite thick. Season highly with red pepper and salt. Just before serving add sherry wine to taste and 2 hard boiled eggs chopped fine. Serve very hot. The wine must be added at the last moment before serving.

VIRGINIA FRIED CHICKEN.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Cut up as for fricassee, dredge with flour, sprinkle with salt, put into a good quantity of boiling lard and fry a light brown. Fry small pieces of mush and a quantity of parsley nicely picked, to be put into the dish with chickens. Take a half-pint of rich milk or cream, add with small piece of butter, pepper, salt, and parsley. Stew a little and pour over chicken. Garnish with parsley.

TIMBALES OF CHICKEN.

Contributed by Miss Lucretia Lennig, Philadelphia, Pa.

White meat of 1 large chicken, $\frac{3}{4}$ cup of stock made from bones and dark meat of chicken, 1 coffeespoon cayenne pepper, $\frac{1}{2}$ teaspoon salt, $2\frac{1}{2}$ tablespoons butter, $\frac{1}{2}$ teaspoon mixed parsley, 1 white of an egg beaten stiff, 1 tablespoon flour, 1 cup cream, $\frac{1}{2}$ teaspoon onion juice, 1 pint mushrooms. Mince white meat of chicken, add salt, pepper, onion, parsley, flour, egg, mushrooms, $\frac{3}{4}$ cup stock and 1 cup cream. Pour into a buttered mould or moulds and let steam about one hour. Serve with the following sauce: Sauce — One cup cream, $1\frac{1}{4}$ cup stock made from boiled bones of chicken and dark meat, half cup mushrooms, 2 tablespoons flour, 2 tablespoons butter, 1 cup milk. Into the stock put the milk, flour and butter creamed and mushrooms. Let this cook about 15 minutes and then add cream.

COQUILLES DE VOLAILLE.

Contributed by Mrs. Clara Pollard Lee, Montgomery, Ala.

Boil 1 chicken as for salad. Pull the meat from the bone, cutting in pieces size of a dice. Take $\frac{1}{2}$ a cup of the top of the water in which the chicken was cooked, chop small onion fine and boil. Take 2 teaspoonfuls of flour, mix in a little cold water, and then add to the chicken water and onion, stirring constantly until it is quite thick. Take from the fire and add 1 cup of butter, a can of mushrooms sliced thin, a few truffles and 1 cup of cream. Season highly with cayenne pepper and salt. When cold add a large cup of sherry wine. Put chicken in this sauce and let stand several hours. Place in shells, sprinkle with bread crumbs or cracker and brown in the oven just before serving.

BONED TURKEY.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Take 2 turkeys, roll in white paper well greased with lard, and put in oven to roast, the lard making them soft and juicy. Make a jelly of pigs' feet, seasoned with onion, pepper and salt. Have an oblong pan, plain sides and bottom. Put in first some of the jelly, then slices of carrots and beets, already a little boiled, slices of hard boiled egg, a little parsley, cranberries, olives seeded, slices of lemon and orange. Then put in turkey in layers, nicely sliced from the bones, then a little nicely seasoned sausage meat, then long thin slices of pork, then pour in more of the melted jelly, and set aside to cool. Dip in hot water when you turn it out to serve.

GAME.

GAME.

PIGEONS.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

Boil two hours in just enough water to cover them. Spice with cloves, etc., while cooking. Take the water they were boiled in and add a glass of jelly and a cup of wine and a little of the dressing to this gravy.

“ A FRICKASIE ” (COLONIAL RECIPE).

MRS. JOHN BURROUGHS. PHILADELPHIA, PA., 1734.

Take ye fowls, cut them in pieces and clean them. Season with pepper and salt, a little mace, nutmeg cloves, some parsly, a little bit of onion. Let them lay 2 hours, then flowr them very well, fry in sweet butter and make ye butter hott before you put them in. Fry a fine brown. Wash ye pan and put them in again with a pint of gravy. Lett them swimyer in ye gravy. Take the yolks of 3 eggs with a little grated nutmeg and a little juce of lemon and 2 spoonfulls of wine. Shake it over the fire till it is as thick as cream, pour over ye frickasie and so serve it to ye table hott. .

FRICASSEED RABBIT.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Skin and cut in pieces, lay in cold water a few minutes, drain and put in saucepan with pepper and $\frac{1}{4}$ lb. pickled pork cut in strips. Cover with water and simmer $\frac{1}{2}$ hour. Then add a small chopped onion, a tablespoon of chopped parsly, a blade of mace and cloves. Mix to a smooth paste 1 tablespoonful flour, stir it in, and simmer till the meat is tender, then stir in $\frac{1}{2}$ cup rich cream; if not thick enough add a little more flour. Boil up once and serve.

AN OLD VIRGINIA RECIPE FOR BRUNSWICK STEW.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Two or three squirrels, 1 qt. of tomatoes peeled and sliced, 1 pt. butter beans, 6 potatoes parboiled and sliced, 6 ears green corn cut from cob, $\frac{1}{2}$ lb. butter, 1 teaspoon ground black pepper, $\frac{1}{2}$ teaspoon cayenne, 1 gal. water, 1 tablespoon salt, 2 teaspoons sugar, 1 onion cut up. Put on water with salt in it and boil up 5 minutes. Put in the onions, beans, corn and potatoes. Pepper chicken or squirrels, which must be cut into pieces, and laid in cold water to draw out the blood. Cover closely and stew $2\frac{1}{2}$ hours very slowly, stirring frequently from the bottom. Then add tomatoes and sugar and stew an hour longer. Ten minutes before you take it from the fire add the butter cut in bits the size of a walnut and rolled in flour. Give a final boil, and serve for dinner.

TO ROAST PARTRIDGE OR ANY SMALL BIRDS.

MRS. ROY MASON, FREDERICKSBURG, VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

Lard them with slices of bacon, dredge and baste them. Lay them in pan, let them roast ten minutes. Take the grated crumbs of half a loaf of bread — put in a stew pan and shake lightly — until brown. Lay it between your birds and pour over them melted butter. Serve very hot.

TO ROAST PIGEONS.

MRS. ROY MASON, FREDERICKSBURG, VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

When you have dressed your pigeons, roll a good lump of butter in chopped parsley with pepper and salt — put it in your pigeons. Place in pan, dust, and baste them. If a good fire, they will be done in twenty minutes. When ready, lay on hot dish and place around them bunches of asparagus with parsley and butter sauce to serve.

TO DRESS DUCKS.

AN OLD VIRGINIA RECEIPT.

Contributed by Mrs. Guliclma Harrison, Brandon, Va.

The ducks being singed, picked carefully and drawn, mince the livers with a little chopped bacon, some butter, a tablespoon chopped onion, parsley, salt, pepper and mushrooms. These being all mixed together, put into the bodies of the ducks and roast them, covered with slices of bacon, and wrapped in paper. Then put a little gravy, the juice of an orange, a few shallots minced all into a stewpan. Shake in a little pepper. When the ducks are roasted take off the bacon, baste them and pour your sauce with the juice of orange over them, dish and serve *very* hot.

TO DRESS DUCKS WITH ONIONS.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Stuff ducks, with livers, bacon and onions minced. Add one kitchen spoon of butter; salt and pepper and chopped mushrooms. Put into bodies of ducks and roast. Cut off the roots of small onions. blanch them in scalding water, pick, and put into a stewpan with a little gravy. Set over a gentle fire and let simmer. When done thicken with cream and flour. Place ducks on hot dish, pour the ragout of onions over and serve very hot.

TO ROAST WILD DUCKS.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

When the ducks are dressed, put in them a small onion, pepper, salt and a spoonful of wine. If fire is good they will roast in twenty minutes. Make gravy of necks and gizzards, a spoonful of wine, half an anchovy, a blade or two of mace, one onion and a little cayenne pepper. Boil until reduced to a half pint. Strain and pour over ducks. Serve with an onion sauce. Garnish dish with pieces of bread, cut in small pieces and browned.

FAMOUS OLD RECEIPTS

POTTED PIGEONS.

PHILADELPHIA, PA.

Stuff them with high seasoned stuffing, then dredge them with flour and fry them in butter until they are very brown, with half a nutmeg, little mace, half teaspoon of allspice and cloves (ground) to 6 pigeons. Then put them in the kettle and stew about three hours. To increase the gravy put some hot water, flour and salt into the butter and spices in which the pigeons have been fried. If still not enough gravy, add some flour and water, say a large teacup to six pigeons. Add a half tumbler of wine just before they are done.

WILD TURKEY A LA HANNA.

CHEF OF ARLINGTON HOTEL, WASHINGTON, D. C.

Contributed by Mrs. James M. Anders, Philadelphia, Pa.

Take a very nice wild turkey about three and a half pounds. Singe, draw and cut head off. Then split but do not separate. Season with a good pinch of salt and a half pinch of pepper. Cover all over with a soup spoon of sweet butter and put it to broil for twelve minutes on each side. Prepare timbale moulds with spaghetti filled with puree of chestnuts and decorate the dish. Have ready cream sauce with chopped up truffles and send it to the table.

TO STEW WILD DUCKS.

MRS. LEWIS W. MINOR, NORFOLK, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Having prepared fowls, rub the insides with salt and pepper and a little powdered cloves. Put a shallot or two with a lump of butter in the body of each duck. Lay in a pan that will just hold them, putting a large spoon of butter under and over them, with a little vinegar and water. Add pepper, salt, lemon peel and a brush of sweet herbs. Cover pan closely, and let them stew until done. Pass liquor through a sieve, pour over the ducks, and serve hot with a garnish of lemon sliced and pieces of bread fried.

MEATS.

MEATS.

ROAST PIG.

BEATRICE LLOYD, GODERICH, LAKE HURON.

Contributed by Mrs. William A. Glasgow, Jr., Philadelphia, Pa.

Take a young pig, after thoroughly cleaning inside, rinse it out with salt, soda and water, then again with cold water, wiping pig dry inside and out. Prepare following dressing: 1 cupful of crumbs, $\frac{1}{2}$ onion chopped, 2 tablespoonsful powdered sage, 3 tablespoonsful melted butter, 1 saltspoonful salt, 1 saltspoonful pepper, $\frac{1}{2}$ nutmeg grated, and yolks of 2 eggs well beaten. Moisten with $\frac{1}{2}$ cup of soup stock. Stuff pig into its original size and shape, sew up, place in kneeling posture, dredge with flour, pour a little hot salted water in dripping pan, baste with butter and water 3 times as the pig warms; afterward with gravy from the pan. When it begins to smoke all over rub every 20 minutes with rag dipped in melted butter. This will keep skin from cracking. Roast in moderate oven 2 hours, place pig on dish with parsley and celery tops, a wreath around neck, and sprig or apple in mouth. Thicken gravy with brown flour.

CHILICON CARNE.

A RECIPE GIVEN BY THE MEXICAN AMBASSADOR
TO MRS. FRANCIS B. LORING.

Contributed Through Mrs. Lily Latrobe Loring, Washington, D. C.

Cover two pounds of tender beef with water and push the kettle back on the stove where it will barely simmer until the meat is in shreds. Then add six large sweet red peppers seeded and cut into long narrow strips, a large onion minced, a tiny pod of garlic, and a large cupful of ripe tomatoes chopped. Cover and simmer until the vegetables are thoroughly done. Salt to taste.

VEAL BIRDS.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Have veal cut from the leg in very thin slices. Pound thoroughly and trim in pieces 2 inches wide by 4 inches long. Chop the trimmings fine and add half as much cracker crumbs. Season highly with salt, pepper, celery salt, cayenne, a few drops each of lemon and onion juice, moisten with stock and sufficient egg to hold the mixture together. Add melted butter or chopped fat salt pork to whole. Spread the meat with the mixture, roll and fasten with skewers (wooden toothpicks the best for this purpose). Season with salt and pepper, roll in flour and fry to a golden brown in butter. Finish cooking by placing the birds in a stew pan, adding cream to nearly cover ($\frac{1}{2}$ pt. of cream which you buy thinned with milk is enough), allowing them to remain for thirty minutes. Remove the skewers, and arrange on pieces of toast or zephyrettes. Strain the cream remaining in the pan and pour around, or serve with a thin white sauce.

SAUSAGE SURPRISES.

BESSIE FRASER, GODERICH, LAKE HURON.

Contributed by Mrs. William A. Glasgow, Jr., Philadelphia, Pa.

Halve $\frac{1}{2}$ lb. of sausages and remove their skin. Coat each piece with mashed potatoes. Roll in egg and bread crumbs and fry in boiling lard.

VEAL LOAF.

MRS. J. A. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

Take $1\frac{1}{2}$ pounds of veal and boil until tender. Soak $\frac{1}{4}$ box of gelatine in the liquor. Boil 6 eggs very hard and mash fine. Chop the veal fine and season with salt, pepper and lemon. Put alternate layers of veal and egg into a mold, press down and pour gelatine over all. Put on ice to harden.

JELLIED TONGUE.

MARY B. GARROW, GODERICH, LAKE HURON.

Contributed by Mrs. William A. Glasgow, Jr., Philadelphia, Pa.

One large boiled tongue, cold. Two oz. of gelatine in $\frac{1}{2}$ pt. of water, 1 teacup of brown gravy, 1 pt. of liquor in which tongue was boiled, 1 tablespoonful of burnt sugar, 3 tablespoons of vinegar, 1 pt. boiling water. Put together gravy, liquor, sugar and vinegar. Add the dissolved gelatine and mix well, then the boiling water, and strain. Cut the tongue in slices, as for the table. Let the jelly cook and begin to thicken. Wet a mould, put a little jelly in the bottom, then a layer of the tongue, more jelly, and so on until the mould is full. Cover and set on ice. Garnish with flowers.

LIVER DUMPLINGS.

SOPHIE FISHER, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia.

Take a calf's liver and chop it very fine, mix it with $\frac{1}{2}$ lb. of beef suet also chopped very fine, $\frac{1}{2}$ lb. flour, 2 minced onions, a handful of bread crumbs, 1 tablespoon of chopped parsley and sweet marjoram mixed, a few blades of mace, a few cloves powdered, a little pepper and salt. Mix all well together, wet the mixture with eggs well beaten. Make it up into dumplings with your hands well floured. Have ready a large pot of boiling water, drop the dumplings into it with a ladle, and let them boil an hour. Have ready bread crumbs, browned in butter, to pour over it before they are sent to the table.

A FAMOUS BRISTOL METHOD OF CURING HAMS.

Six lbs. fine salt, 3 lbs. of brown sugar (or 3 pts. molasses), 1 lb. saltpetre powdered; mix all together for 20 hams. Rub each ham well with the mixture, and lay them in tubs for 5 or 6 days. Then put them in brine strong enough to bear up an egg. Keep them in 4 weeks, and then smoke thoroughly.

FAMOUS OLD RECEIPTS

LIVER WURST.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take 6 hogs' haslets, and take from them all imperfect parts. Put them on in pot of water, and boil them until tender. Put them on a tray, liverlights and heart, chop them very fine. Put on in another pot about 6 lbs. of fat pork. Boil it tender, take off the skin, chop it fine, and mix it with the liver. Then put both in the water in which the pork was boiled, throwing away that in which the haslets were boiled, as it would spoil the whole. Chop 12 onions, put them in the pot and put it on the fire. Season with sage (rubbed fine), salt and pepper. Then stir in the meal until thick enough to fry. A delicious old and tried receipt.

SARONY BEEF.

MRS. STEPHEN BROCK, ST. LOUIS, MO.

Contributed by Mrs. A. B. Carrick, Philadelphia, Pa.

Take a shin of beef from the hind quarter. Have it cut in four pieces. Put it in a pot well covered with water, and boil it until the meat and gristle fall from bones. Chop the meat very fine, put it in a dish or jar, and season well with salt, pepper, cloves and sage to your taste. Pour in the liquor in which the meat was cooked, and place away to harden. Cut in slices when cold.

WESTPHALIA HAMS.

The following compound will give to any common ham the taste so much appreciated in that sold in Westphalia, and is recommended to those who prefer that flavor. To 100 parts of water, dissolve 4 pts. of salt, 2 of brown sugar, 1 of Barbadoes tar, 1 of spirits of wine. After it has been well mixed and has stood for several days, take 3 tablespoons mixed with the salt and saltpetre necessary to cure an ordinary ham, and rub well in.

TO DRESS CALF'S HEAD AS TERRAPIN.

Contributed by Mrs. Richard Gilpin, Philadelphia.

Take a head prepared and cleaned. Soak the head in water, changing several times, till thoroughly clean. Take out brains and tongue, then cover with water and boil 30 minutes. Then cut up meat in small pieces, save a bowl full of the liquor the head was boiled in, put away till $\frac{1}{2}$ hour before using. Have ready the yolks of 6 eggs boiled hard, 2 tablespoons of browned flour, and beat together with $\frac{1}{2}$ lb. of butter. Put the meat in the pot with the liquor and when hot stir in the flour. Stir together and give it a boil. Last of all, add a teacup of cream, and when ready to serve dash in a glass of wine. Serve very hot.

FRESH TONGUE.

MISS SCHENCK, WASHINGTON (1880).

Contributed by Miss Elizabeth Sinclair Lyon, Bryn Mawr, Pa.

Select a fine fresh tongue, boil and skin it, and serve hot with the following sauce: Sauce—Two ounces butter, 1 tumbler currant jelly, $\frac{1}{4}$ lb. citron, $\frac{1}{4}$ lb. raisins, $\frac{1}{4}$ lb. blanched almonds, $\frac{1}{4}$ lb. dried currants, and 1 large glass port wine. As you remove this from the fire add a dash of vinegar. Place the tongue on a deep meat dish, and pour the sauce over it.

CHRISTMAS HAM.

Contributed by Mrs. George W. Anderson, Savannah, Ga.

Soak in cold water over night, then put to boil in cold water, and let it boil slowly until tender. Then take off the skin, which must come off easily, prepare a dressing of 1 beaten egg, 2 spoonful brown sugar and rolled bread crumbs or cracker dust, all beaten together and spread over the ham. After the ham is put in the pan to bake, pour 1 pt. of sherry over it and baste it until the wine is absorbed and the top well browned in the oven.

FAMOUS OLD RECEIPTS

PICCADELLO.

MRS. BRADLEY F. JOHNSON, BALTIMORE, MD.

Contributed by Mrs. John Poe, Baltimore, Md.

Take any cold scraps of meat you may have, and chop very fine. Mix with them 3 slices of ham, or one third of bacon to the quantity of fresh meat. Put in a cool place and make the sauce. Sauce— Put 1 qt. tomatoes in a stew pan and boil until done. Remove the cover, and pass through a potato masher. Serve with salt and pepper, and mash a teaspoon mustard, 1 tablespoon butter. Put meat in saucepan, and pour sauce over it. Stir up whites and yolks of 4 eggs, and stir until eggs are scrambled. When done, serve on toast on a hot dish.

LIVER TERRAPIN.

A PHILADELPHIA RECIPE.

Contributed by Mrs. Charles Duggin, New York.

Parboil the liver. Keep the liquor for gravy. After cutting the liver in small pieces, return to the saucepan with the liquor. Season with salt and black pepper, butter the size of an egg, a teaspoonful of dry mustard to be mixed with 2 tablespoonsful of browned flour. Boil 3 eggs hard, cut in fine pieces and add just before serving. Sherry wine to taste.

BROILED BREADED BEEF.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Cut rare roast beef in pieces $\frac{3}{4}$ inch thick, season with salt, pepper and onion juice if desired. Brush over with white of egg and roll in soft bread crumbs. Place on greased broiler and broil over a clear fire five minutes. Serve with horse-radish sauce. Mix 2 tablespoons of grated horse-radish with 1 tablespoon of vinegar, 1 salt spoon each of salt and pepper. Mix thoroughly, stir in 4 tablespoons of cream beaten stiff.

TO CURE HAMS OR BEEF.

MISS SHIPPEN, SEPTEMBER 1ST, 1814.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

To 8 gallons of water add 12 lbs. of coarse salt, 3 pts. of molasses, 4 oz. of saltpetre, and 1 shovel of ashes. Boil it until no scum arises, let it stand until cold. Pack your meat in a tight cask gently, for fear of the cement arising. You must put a weight to press it, so that the pickle covers it at least 3 inches. The quantity of pickle is to be made in proportion to the quantity of meat you cure. If your hams or beef be large, they must remain in 6 weeks; if small, 4. You may cure tongue in the same manner.

CORNED BEEF HASH.

NEW ENGLAND, 1750.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia, Pa.

Take 1 cup of meat chopped fine with a meat chopper in a wooden bowl, 2 cups of potatoes, cold boiled, also chopped fine. Melt a good tablespoonful of butter in a frying pan and put in the meat and potatoes after carefully mixing with a fork. Sprinkle with red pepper. Pour over this a cup of milk into which a teaspoon of flour has been beaten. Cover and set over the fire until brown. Invert on platter and serve immediately.

LIVER AND KIDNEY STEW.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

One lb. of calves' liver, 1 beef kidney. Fry the liver brown, set the kidney to simmer in 2 qts. of water until done, then set aside. The next day slice the kidney and liver, and put together in the water the kidney was boiled in. Add a few spices, thicken with browned flour, rubbed in 2 tablespoonsful of butter. Slice half a lemon, 2 hard boiled eggs, $\frac{1}{2}$ glass of wine.

FAMOUS OLD RECEIPTS

SANTA CRUZ PUDDING.

Contributed by Mrs. E. W. Clark, Senior, Germantown, Pa.

One pound chopped raw veal, equal quantity in butter and bread crumbs. Boil 1 qt. milk, put in large lump of butter, pour over crumbs and set aside to cool. To meat add pepper and salt, thyme and all-spice and a little nutmeg. When bread and milk are very cold beat in meat, add 5 well-beaten eggs. Pour in buttered pudding mould and boil 3 hours. Serve with a rich tomato sauce.

PATE DE VEAU.

Contributed by Miss M. M. Halsey, Philadelphia, Pa.

Three and one-half lbs. of finest part of leg of veal, fat and lean. Chop fine. Take 6 or 8 small crackers rolled fine, 2 eggs, piece of butter size of an egg, 2 teaspoons of pepper and nutmeg, 1 slice of fat salt pork chopped fine. Work all together in form of a loaf. Put bits of butter on top and grated bread crumbs. Put in pan with water and bake 2 hours.

SAUSAGES.

Contributed by Mrs. Gulielma Harrison, Brandon, Va.

Four lbs. lean meat, 4 lbs. fat, $3\frac{1}{2}$ oz. fine salt, $2\frac{1}{2}$ oz. black pepper, $1\frac{1}{2}$ oz. sage.

CREOLE RECIPE FOR GRILLADES.

MISS GOTTSCHALK, PHILADELPHIA, PA.

Slice $1\frac{1}{2}$ lbs. veal, choosing it very lean. Fry in butter in frying pan until tender. Add 3 good sized onions sliced in round pieces, also chop parsley, season with pepper and salt. Do not spare the pepper. When your meat is well cooked through and of a golden brown, pour over a cupful vinegar, then put it aside and let the whole simmer gently for 10 minutes. Then serve hot.

(This recipe is over 100 years old, and comes from San Domingo.)

TO MAKE OLLO.

FROM MRS. RANDOLPH'S COOKING BOOK (VIRGINIA, 1831).

Contributed by Miss Meta Lisle.

Take 2 lbs. beef and 1 lb. mutton, a chicken, and a small piece of pork. Put them into a pot with very little water. Set it on the fire at 10 o'clock to stew gently. Sprinkle over it an onion chopped very small, pepper and salt before you pour on the water. At half after 12 put into the pot 2 or 3 apples peeled and cut in 2 or 3 pieces. Cut up 2 tomatoes, taking off skin, 2 or 3 cymblins, a handful of chopped mint, lima beans, in fact any vegetable. Let them all stew until 3 o'clock. Celery tops cut small may be added at half after 2 o'clock.

(This is evidently for an old-fashioned 3 o'clock dinner.)

KIDNEY AND MADEIRA SAUCE.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Through Mrs. Porticux Robinson, Richmond, Va.

Take 6 kidneys and cut the outside off and soak in cold water 2 hours. Then drain off water and put in fresh cold water on stove and boil 4 hours. Then season with pepper and salt to taste, and 1 tablespoon butter thickened with a little flour. Just before serving pour in 2 wine glasses of Madeira.

TO MAKE SAUSAGES.

MRS. ROY MASON, FREDERICKSBURG, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take tender pieces of fresh pork. Chop exceedingly fine. Chop some of the leaf fat, and put together in proportion to 3 lbs. of pork to 1 of fat. Season very highly with pepper and salt, add a small quantity of dried sage rubbed to a powder. Make into cakes and fry. They are better this way, but keep better in skins.

FAMOUS OLD RECEIPTS

TO ROAST HAM.

FREDERICKSBURG, VA.

Contributed by Mr. Wellford Mason, King George Co., Va.

Soak 24 hours and scrub ham with clean brush. Boil it well. Take off the skin, cover top with bread crumbs and black pepper. Make incisions with knife. Place in oven to brown.

YORKSHIRE PUDDING.

LONDON, ENGLAND. (DATE 1800 OR EARLIER.)

Contributed by Mrs. Charles Duggin, New York.

Half pound of flour, a pinch of salt, 1 egg, and a pint of milk well beaten together with large wooden spoon till frothy. Pour into a well-greased tin, and bake in a quick oven for about half an hour, then put under the meat while roasting for about 20 minutes.

SAUCES FOR ENTREES, FISH, FOWL,
MEATS AND SALADS.

SAUCES.

MEATS AND SAUCES TO SERVE WITH THEM.

Roast Beef.....	Tomato sauce
Boiled Beef.....	Horseradish sauce
Roast Veal.....	Mushroom sauce
Boiled Mutton.....	Egg or Caper sauce
Roast Lamb.....	Mint sauce
Boiled Turkey.....	Celery sauce
Roast Pork.....	Apple sauce
Boiled Chicken.....	Oyster sauce
Roast Chicken.....	Cranberry sauce
Venison or Duck.....	Currant jelly

HOLLANDAISE SAUCE.

MRS. GEORGE GROVES, NEW YORK.

Contributed by Mrs. Charles Duggin, New York.

Three teaspoonsful vinegar, 1 teaspoonful of stock, 4 yolks of eggs, 3 small pepper corns, juice of 1 lemon, 5 oz. of butter. Boil vinegar with peppers until reduced one half, strain and set aside to cool. Mix in a saucepan one half of the butter cut in small pieces, the yolks of the eggs, a little salt and the vinegar. Set the saucepan over boiling water, and stir with wooden spoon without stopping until smooth. Strain into another saucepan and set it back over boiling water as before, beating steadily. Add by degrees the remainder of the butter in small bits and the stock. When the sauce is very light and frothy remove from the fire and stir in lemon juice, and serve immediately.

DELICIOUS CREAM GRAVY FOR CHICKEN.

MARY ROBERTSON HAWKINS, CONNECTICUT.

A well prepared tender chicken cut in pieces for stewing, seasoned with salt and pepper, is cooked gently in a covered saucepan in just enough water to make a generous half pint of strong broth when finished. No water should be added after it has begun to cook. When sufficiently cooked, pour off the broth without straining. Add to this a paste made of a tablespoon of butter creamed with a tablespoon of flour. Let it boil just a few minutes to cook the flour. Then a teacupful of thick sweet cream and return to the fire a moment to heat again quickly. Serve immediately poured over the hot chicken.

MUSHROOM SAUCE FOR BOILED FOWLS.

From the old recipe book of Miss Margaret Coleman of Philadelphia, daughter of Robert Coleman of Pennsylvania, who married Judge Hemphill of Philadelphia. Strawberry Mansion (then known as Turnersville) was their country place. Mrs. Joshua Francis Fisher bought their town house, Walnut Street near Ninth, which since her death has been pulled down to build a manufactory. The receipts are about 100 hundred years old. Margaret Coleman was born 1774; married in 1806; died 1855.

Contributed by Mrs. Francis Taylor Chambers, Philadelphia, Pa.

Take $\frac{1}{2}$ pt. of cream and $\frac{1}{4}$ lb. of butter, stir them together one way until it is thick, add 1 teaspoonful of fresh mushrooms or pickled mushrooms.

ASPARAGUS DRESSING.

Contributed by Mrs. R. H. Maury, Richmond, Va.

One large spoon of butter, 1 tablespoon flour, asparagus water, a suspicion of onion, white pepper. Take off fire, stir in yolk of 1 egg and 1 tablespoon vinegar.

FISH CREAM SAUCE, FOR CROQUETTES AND PATTIES.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

One pt. hot cream, 2 even tablespoons butter, 4 heaping tablespoons of cornstarch or flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon of white pepper, $\frac{1}{2}$ teaspoon celery salt, a few grains cayenne pepper, a few drops or $\frac{1}{2}$ teaspoon onion juice (if you like it). Scald cream, melt butter in a granite saucepan, when bubbling, add the cornstarch. Stir until well mixed. Add about one-third of the cream, and stir. As it boils and thickens, add more cream until perfectly smooth. Add seasoning and mix while hot with the meat. The sauce should be thick as for drop batter. One beaten egg may be added, but they are more creamy without egg.

TO MAKE CELERY SAUCE.

1800

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Wash a bunch of white celery very clean, and set it over the fire in a silver or tin saucepan, with a little water to stew till it is very tender, then put in it a blade of mace, grate in a little nutmeg, add a piece of butter rolled in flour, and $\frac{1}{2}$ pt. of sweet cream. Shake it well around and boil them together; when near done, add a little white wine and catsup to your taste. Let it boil once up, and it is done.

GRILLADES A LA CREOLE.

Contributed by Miss Charlotte Mitchell, New Orleans, La.

Warm a stewpan, into this put 1 tablespoon of butter and 1 of lard. When thoroughly heated add 2 small onions and small bunch of parsley chopped fine. When this is thoroughly brown, add can of tomatoes or 6 large fresh ones, and cook slowly for half an hour. Then add salt and pepper and meat, and cook until done. This is a sauce universally used by the creoles for round steaks, or what is sold in New Orleans as Daube. It is very delicious.

FAMOUS OLD RECEIPTS

FISH SAUCE.

CAFE DE PARIS, MONTE CARLO.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

Put in saucepan of granite — a tablespoon of butter, some slices of onion, parsley, thyme, and bay leaf, salt and pepper. Add a glass of white dry wine and juice of 1 lemon. After it is cooked, pour over your fish. Cover fish and let it cook very slowly. When it is cooked, put it on plate on which it is to be served, and put in stove until sauce be reduced then add yolks of 2 eggs well beaten, $2\frac{1}{2}$ cups of butter. Do not let sauce boil. Pass through sieve and pour sauce on fish, and serve very hot. This sauce is good for any white fish.

OLD ENGLISH COOKING — 1855.

Contributed by Mrs. Robert E. Patterson, Philadelphia, Pa.

GRAVY TO MAKE MUTTON EAT LIKE VENISON.

Pick a very stale woodcock or snipe, cut it in pieces (but first take out the entrails), and simmer with as much unseasoned meat gravy as you will want. Strain it, and serve in the dish. But if the mutton be not long kept, it will not acquire the venison flavor.

SAUCE REMOULADE.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Mix together in bowl 2 tablespoons each chopped anchovies that have been preserved in oil and capers. Add a tablespoon of chopped parsley, 1 teaspoon dry mustard, and salt and pepper to taste. Mix the above with salad oil and a few drops of vinegar. One pinch of garlic may be added.

TOMATO GLACÉ.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

One pound can of tomatoes, 1 oz. gelatine, 1 teacup of cold water in which soak gelatine 1 hour. Then add tomatoes and let boil 10 minutes. Season with pepper, salt and celery seed, and mash through a colander. Let it harden and serve. The seedless tomatoes are the best in flavor, but they only come in 2-lb. cans. This will keep several days. To be served with mayonnaise.

VENISON GRAVY.

MRS. S. S. BAILEY, BOSTON, MASS.

Boil the rough pieces of venison with a little mutton, beef, or any other kind of meat nearly all day. Then let it rest quietly over night, taking off all fat in the morning. Then thicken it with scorched flour, add spices and sugar to taste, with as much wine as you desire.

COLD SLAW.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take 3 eggs and beat very light, put them in a saucepan with a teacup of cream, 1 of vinegar, 1 of butter and a little salt. Stir until it becomes thick. Set it off the fire, and when cold add a teaspoonful of mustard and a little cayenne pepper. Pour over the slaw, and toss lightly together.

CUCUMBER CATSUP.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Three large cucumbers. Peel and grate them, add 1 tablespoon of salt, 11 of black pepper, a handful of grated horseradish, 1 large onion, grated, and pour over this 1 pt. strong vinegar. Bottle and cork loosely.

FAMOUS OLD RECEIPTS

BERNAISE SAUCE FOR STEAK.

CAFE DE PARIS, MONTE CARLO.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

Put in a saucepan 1 minced shallot, salt and pepper, bruised pepper, tarragon, chervil. Add 2 teaspoonsful of vinegar, reduce it until it is dry. Add 3 yolks of eggs, stir it, throwing in it by degrees 3 tablespoons of fine butter. Pass your sauce through a sieve, add a pinch of tarragon and chervil, chopping very fine. When done, this looks very much like a rich boiled custard, with chopped green in it.

FRENCH DRESSING.

MRS. C. STUART PATTERSON, PHILADELPHIA, PA.

One tablespoon mustard, 1 teaspoon of salt, 2 cups of olive oil, 1 cup of English malt vinegar, $\frac{1}{2}$ teaspoon of pepper, all thoroughly mixed.

SALAD DRESSING.

CLARA THOMAS, NOVEMBER, 1870.

One hard boiled egg, 1 teaspoonful of ground mustard, 1 teaspoonful of salt, and a little cayenne pepper. Beat these well together, add yolk of 1 raw egg, beat until perfectly smooth, pour in oil gradually until the dressing becomes a thick rich cream, then add vinegar to taste. If too much oil be dropped in, use a small lump of ice.

DRESSING FOR TOMATOES, LETTUCE AND SALADS.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Yolks of 6 eggs, 1 pt. vinegar, 1 tablespoon mustard, 1 teaspoon salt, 4 teaspoons sugar, 1 teaspoon celery seed, 1 teaspoon pepper, 1 tablespoon butter. Beat well together. Put on fire and let cook until thick, stirring all the time.

MAYONNAISE DRESSING.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Yolks of 2 raw eggs, teacup of olive oil, lemon juice to taste, juice of 1 pepper, salt, mustard if you like it, celery seed, and a little onion if you choose. Put the eggs in a bowl and add the oil, 1 teaspoonful at a time, until very thick, beating hard with an egg beater, then add the lemon, then the other ingredients. Keep the eggs and oil in the ice box an hour or so before using.

BREAD SAUCE FOR BIRDS.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA., 1875.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One cup grated bread crumbs, 2 sliced onions, white peppercorn and mace. Simmer, take out onion, add cream or melted butter, until thin as gravy.

CAULIFLOWER SAUCE.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Put the cauliflower in boiling water, add a handful of salt, boil until tender, then strain. Make a thick white sauce of milk, butter and flour, pour over the cauliflower in a deep dish, grated Parmesan cheese shaken over it, and brown in the oven.

VEGETABLES.

VEGETABLES.

TO DRESS A DISH OF MUSHRUMPS.

“ This book was written by Eleanor Parke Custis’ Great Grandmother, Mrs. John Custis, was given to her by her Beloved Grand Mama Martha Washington, formerly Mrs. Daniel Custis.”

In the following excerpt selected from the “ Book of Cookery ” no changes in spelling or punctuation have been made.

FROM MRS. WASHINGTON’S “ BOOK OF COOKERY,” OWNED BY THE PENNSYLVANIA HISTORICAL SOCIETY, PHILADELPHIA, PA. 1706.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Take ye firme mushrumps and pill ye scin from them and scrape away all ye red yt grows onye insyde of them and pill yr stalks likewise. If you finde them firme throw them as you doe them into faire water and let them ly 3 or 4 hours, then take them out of ye water and set them on ye fire in a pan, theyr owne Liquor will stew them, put in an ownion cut in halves and often sticke them as ye water rises cast it still away till you finde them almoste dry, then take out the ownion and put in a little sweet cream yt is thick and shred in some parsley and put in some grated nutmegg and a little grose pepper and a little salt and soe let them boyle, shaking them well together, and put in a piece of fresh butter giving them another shake and soe dish them up.

BAKED SWEET POTATO.

Contributed by Miss Lucretia Lennig, Philadelphia, Pa.

Six sweet potatoes grated raw, 1 tablespoonful cinnamon, 1 teaspoonful black pepper, 1 teaspoonful allspice, small teacup sugar, small $\frac{1}{2}$ teacup lard, small $\frac{1}{2}$ teacup butter, 2 raw eggs, small cup milk or cream just before baking.

ASPARAGUS LOAF (MOST DELICIOUS).

MRS. J. A. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

Cook 2 tablespoonsful each of butter and flour together, add half a teaspoonful of salt, a dash of pepper and 1 cup of cream gradually. When boiling add 2 tablespoonsful of cold chicken chopped fine, 1 cup of cooked asparagus tips, and 4 well beaten eggs (whites and yolks together). Turn into an earthen bowl or mould holding 1 pint, thickly buttered and lined with asparagus. Cook standing in a dish of hot water until the centre is firm. Do not allow the water around the mould to boil. Let stand a few moments after removing from oven, and invert over a serving dish. Serve with cream sauce. Sauce for Asparagus Loaf — Half a pint of milk, a level teaspoonful of butter, 1 level tablespoonful of flour, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper. Asparagus tips and a few mushrooms well chopped up and added to the sauce are an improvement to the flavor.

COLE SLAW.

USED BY MISS ELIZABETH RODMAN FISHER, OF WAKEFIELD,
GERMANTOWN, 1860.

Contributed by Miss Hannah Fox, Philadelphia, Pa.

Boil $\frac{1}{2}$ pt. of vinegar with a piece of butter about the size of a walnut. Have beaten the yolks of 4 eggs, to which add $\frac{1}{2}$ teacup of cream. Take the vinegar from the fire and stir the eggs and cream into it whilst it is hot, taking care it does not curdle, then put it over the fire again to cook it, stirring it always until it is the thickness of boiled custard. The cabbage must be shredded fine in a dish and the dressing poured over it *hot*. Mix it well through the cabbage; when cold put it into the dish in which it is to be served and sprinkle it with cayenne pepper. Put salt in the dressing as you like it.

STUFFED RIPE TOMATOES, SOUTHERN STYLE.

MRS. ELIZA S. BROLASKI, ST. LOUIS, MO.

Contributed by Mrs. Adelaide Bragg Carrick, Philadelphia, Pa.

Use firm fresh tomatoes. Take only a small core out of the middle, using a sharp pointed knife to loosen the meat of the tomatoes all inside. Then put a piece of butter in each tomato the size of a hazel nut. Then cut in each tomato a small piece of onion fine, then salt and pepper, and a dash of Paprika to taste, and a goodly pinch of herbs, then a little more butter, and fill each tomato with grated fresh bread crumbs (*not* cracker dust), a little more salt and seasoning, and bake half an hour. Serve on little plate garnished with parsley.

HOMINY OR SAMP PORRIDGE.

MRS. J. A. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

One cup of samp, 2 cups of white beans, soak these over night. Turkey carcass, 1 pound of salt pork. Put all together and cook slowly all day. Keep covering with water. Remove bones and flavor to taste.

RICE AND PEPPER — CREOLE FASHION.

MRS. EUGENE PALMER, NEW ORLEANS.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

Cook $\frac{1}{2}$ cup of rice thoroughly but dry, so that the grains will be separate. Remove seed and membrane from peppers, and slice crosswise. Lay them in cold salted water for 10 minutes. Fry in butter, chop, not too fine, add to the hot butter a little onion juice and about 2 tablespoons of stock of any kind. Pour over the rice and serve. Care must always be taken to remove seed and white membrane, so that neither will touch the inside of the pepper.

FAMOUS OLD RECEIPTS

TOMATO WITH GELATINE.

Contributed by Mrs. James W. Noyes, Montclair, N. J.

Soak $\frac{1}{2}$ box of gelatine, drain the juice from a pint of stewed or can of tomatoes and put over the fire with salt, pepper and sugar to taste. At the boiling point remove from the fire, skim and add to the gelatine together with a few drops of lemon juice. Strain and when half cold pour into prepared moulds and stand in a cool place to harden. Serve with lettuce and mayonnaise dressing. Excellent when fresh tomatoes cannot be procured.

SNAP BEANS — CREOLE FASHION.

MRS. EUGENE PALMER, NEW ORLEANS.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

Simmer beans until tender, chop fine. Brown a teaspoon minced onion in butter, add beans, salt and pepper and 1 egg beaten well with a tablespoon of cold water. Stir quickly until thoroughly mixed and the egg sets. Take from fire and serve hot.

BAKED PEACHES.

MRS. CELESTIN VILLENEUVE, NEW ORLEANS.

Contributed by Miss Charlotte Mitchell, New Orleans, La.

Halve fruit and remove stones. Fill inside with a paste of sugar, butter and cinnamon. Bake slowly, basting with a syrup of lemon juice. Cover with a meringue, brown and serve. May be baked in individual dishes, and served hot or cold.

CORN FRITTERS.

Contributed by Mrs. Mary Balding, Philadelphia, Pa.

Grate 1 dozen ears of corn, mix with 1 beaten egg. Fry them in butter, dropped in it with a spoon, brown and turn them like cakes.

STUFFED GREEN PEPPERS — CREOLE STYLE.

MRS. EUGENE PALMER, NEW ORLEANS, LA.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

Cut a slice off the stem end of sweet green peppers. Remove seed and membranes. Make a stuffing of shrimp or crab, or fish, with a very little bread crumbs, butter, pepper and salt moistened with white sauce. Set in oven a few moments and bake. If sweet peppers are not obtainable the ordinary green peppers may be used, but must be simmered in salt and water, and then thrown in cold water, always removing seed and membrane. Any kind of cold meat makes an appetizing stuffing. Baste well with melted butter while baking.

TO DRESS EGG PLANT.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey.

Take 2 large tender egg plants, boil them in salt and water. Take off the skin and take out the inside. Mash fine, add a tablespoonful of butter, 2 eggs beaten light, 2 teaspoonsful of flour. Season with pepper and salt. Have ready some boiling lard, drop them in with a spoon, and fry them as brown as you do fritters.

POTATO PUFFS.

MRS. FRANK CARTER, ST. LOUIS, MO.

Contributed by Mrs. Adelaide Bragg Carrick, Philadelphia, Pa.

Two good sized potatoes boiled and mashed, 1 egg, a little salt, 1 tablespoon lard and 1 of sugar. Beat until very light. Dissolve $\frac{1}{2}$ an yeast cake in a cup of new milk and add. Work in enough flour to make a soft dough and let it rise 2 hours. Roll and cut with a tumbler. Put in a well greased pan for another hour's rising and eat hot or they are not perfect. Do not let them touch while baking. These are delicious for lunch or tea.

HOW TO COOK RICE.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Take 1 pt. of rice, and put it to soak for 2 hours. Have ready 2 qts. of boiling water, with a little salt in it, in your pan. Half an hour before sending rice to table, pour the water from your rice. With a tablespoon put rice in stewpan, being careful not to stir it. Let it boil 10 minutes, then strain water from rice. Return rice to pan and let it steam 15 or 20 minutes. When it will be done the grains will be separate. Add butter and serve.

CREOLE DISH.

MRS. F. B. LORING.

Contributed through Mrs. Lily Latrobe Loring, Washington, D. C.

Cook 1 cup of rice in 2 qts. of salted boiling water for 20 minutes, or until tender, but not broken. Drain and set in a colander at the back of the range to dry. Have ready 2 sweet green peppers, which have been carefully seeded, scalded and left in the hot water until cold. Chop them fine in a saucepan and stew 3 raw tomatoes, cut up small and season with a great spoonful of butter, salt and sugar to taste. Cook for 15 minutes, turn in the rice, bring to a boil and serve.

A TURKISH PILAU.

FROM THE TURKISH MINISTER.

Contributed through Mrs. Lily Latrobe Loring, Washington, D. C.

Put 1 cup of stewed strained tomatoes in a saucepan, with 1 cup of stock highly seasoned with salt, pepper, minced onion and green peppers. Boil and add 1 cupful of washed rice, stirring lightly with a fork until absorbed, then add small $\frac{1}{2}$ cup of butter. Steam in a double boiler for 20 minutes. Remove the cover and put a folded napkin over the top of boiler to allow the steam to escape. Serve as a vegetable with cold cooked meat or poultry.

BAKED BEETS.

NEW ENGLAND. 1736.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia, Pa.

Bake beets same as baked sweet potatoes. While baking, turn often. When done pare off the skin and use in every way as boiled. They are good cut lengthwise. Add butter, salt and vinegar, and serve hot.

TO MAKE POLENTA.

MRS. RANDOLPH, VIRGINIA.

Contributed by Miss Meta Lisle, Philadelphia, Pa.

Put a large spoonful of butter in a quart of hot water. Wet your corn meal with cold water in a bowl. Add some salt and make it quite smooth. Then put it in the buttered water when it is hot. Let it boil, stirring it continually until done. As soon as you can handle it make it into a ball and let it stand until cold. Then cut it in thin slices, lay them in the bottom of a deep dish so as to cover it, put on it slices of cheese, then bits of butter, then mush, then cheese, then butter until the dish is full. Bake in quick oven for 20 or 30 minutes. Cheese and butter should be on top.

PERFECT ITALIAN MACARONI DISH.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Boil the macaroni one hour and quarter in salt and water, until the macaroni falls apart when lifted or pierced by the fork. Put a layer of macaroni in a shallow dish, sprinkle grated cheese, pepper and salt over it, and add pats of butter. Put another layer of macaroni on top of this, adding cheese, salt, pepper and butter, as before. Then fill the dish as full as it will hold with milk. Bake a light crusty brown in the oven, and serve hot. The secret of the success lies in the boiling, and if it is not very tender, it should boil another 15 minutes. This will be a revelation to lovers of good macaroni.

RICE AND CABBAGE. DELICIOUS!

MRS. F. H. LORING.

Contributed through Mrs. Lily Latrobe Loring, Washington, D. C.

One small head or as much cabbage as will fill a dish one third full, $1\frac{1}{2}$ cups of cooked rice, $\frac{1}{2}$ tablespoon of salt, 2 tablespoons of flour, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ pints of milk. Cut cabbage in 1 inch pieces, removing all hard stalks. Put on to boil, add salt, cook until done but not boiled up. Have ready the rice which has been boiled in well salted water. Make a cream sauce of the butter, flour and hot milk. Drain the cabbage and rice, grease a pan or baking dish, put in a layer of cabbage and rice, then a layer of sauce, and so on until the dish is filled, having the last layer of sauce.

BOSTON BAKED BEANS.

Contributed by Mrs. Charles P. Searle, Boston, Mass.

Soak 1 qt. of beans over night, pour off the water and cook in fresh water until they crack open. Then put into a deep earthen dish and cover with the water. Add one third of a cup of molasses, put into centre of the dish a $\frac{1}{2}$ lb. of parboiled pork, which should be scored across the rind. Bake very slowly 4 hours, keep nearly covered with water until two thirds done, then let them bake brown.

CORN PUDDING.

Contributed by Mrs. Charles P. Searle, Boston, Mass.

One dozen ears of corn grated, $\frac{1}{2}$ pt. of milk, a little sugar, a little salt. Bake 1 hour.

CORN PUDDING.

Contributed by Mrs. Edwin T. Clinton, Philadelphia, Pa.

Take 10 ears of corn grated, add salt and a little cream, 4 eggs beaten light, $\frac{1}{4}$ lb. butter and a little wheat flour. Bake 2 hours.

ESCALLOPED ONIONS.

NEW ENGLAND. 1750.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia, Pa.

Slice onions as for frying, cook them in water a few minutes, turn off water and put a layer of onions in baking pan, add a layer of bread crumbs, season each layer with salt, pepper and butter and cream or milk. Put them in the oven and let them brown. These are very good; try them if you have any doubt.

SWEET POTATO PONE.

MISS SARAH RUTLEDGE, CHARLESTON, S. C.

One qt. of grated potato, $\frac{3}{4}$ lb. sugar, 10 oz. of butter, $\frac{1}{2}$ pt. of milk, 3 tablespoonsful of powdered ginger, the grated peel of an orange. Rub the ingredients well together, and bake in a shallow plate in a slow oven.

SWEET POTATO PONE, No. 2.

MISS SARAH RUTLEDGE, CHARLESTON, S. C.

Peel and grate 2 moderate sized sweet potatoes. Pour over them nearly a pint of cold water, add 4 large spoons of brown sugar, 1 large spoon of butter. Season with ginger to the taste. Bake in a moderate oven about 3 hours. The potatoes must be grated raw in both these receipts.

MOCK OYSTERS OF CORN.

One dozen ears of green corn, grate off the grain, mix with the grated corn 2 large tablespoons of flour, the yolks of 4 eggs. Let all be well beaten and mixed. Season with salt and pepper. Have ready a pan with an equal portion of lard and butter, put on the fire and let boil, then drop in a spoonful of batter, as near the size of oysters as possible. They should be nearly an inch thick and fried brown.

FAMOUS OLD RECEIPTS

IRISH POTATO PUDDING.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Six oz. butter, 6 oz. sugar, 4 eggs, 1 lb. mashed potatoes, season with a little mace, and place in pudding dish greased. Eaten with a cold sauce of creamed butter and sugar, seasoned with nutmeg. Eaten hot. This pudding is enough for eight people.

CORN CAKE.

Contributed by Mrs. Malcolm S. Councill, Bryn Mawr, Pa.

One pt. grated corn, $\frac{1}{2}$ cup of flour, $\frac{1}{4}$ cup of milk, 2 eggs, 1 dessertspoon melted butter. Beat the eggs separately, add the yolks to the corn, and then milk, then flour and salt. Beat well, then stir in carefully the well beaten whites. Cook on hot griddle.

A BREAKFAST DISH AT THE FAMOUS OLD PLANTATION, "CHACHAU," NEAR CHARLESTON, S. C.

Contributed by Mrs. Charles Stevens, Charleston, S. C.

Into a quart of soft boiled rice, *not* steamed, mix a can of tomatoes. Cut up through the whole slices of salt pork. Turn all out in a frying pan until the pork is clear and the rice and tomatoes rather crisp. One or 2 red finger peppers add to the flavor and appearance of the dish.

SALADS.

SALADS.

IRISH POTATO SALAD.

Contributed by Mrs. Norman V. Randolph, Richmond, Va.

Boil 8 medium sized potatoes thoroughly done and mash well. Cream them with 2 tablespoons of butter and yolk of 1 raw egg. Take 4 small cucumber pickles and chop very fine with 1 small raw onion. Stir this in the tomatoes with a teaspoon of salt and a little pepper. Pour in a $\frac{1}{2}$ teacup pickle vinegar. Mix all well and put into a salad dish lined with celery stalks, and slice 2 hard boiled eggs and sprinkle with salt and pepper over the top. To be served very cold.

POTATO SALAD.

Contributed by Mrs. John Poc, Baltimore, Md.

One half small onion chopped very fine, $\frac{1}{2}$ doz. sprigs of parsley chopped fine, 4 tablespoonsful olive oil, 1 teaspoonful of salt, $\frac{3}{4}$ cup of sour cream or 2 of sweet, very little red pepper, 4 tablespoonsful vinegar. Rub onion, parsley and oil, then add other ingredients. Boil potatoes, skimmed, in salt, and chop for salad. This dressing is good for any moderate quantity of potatoes.

POTATO SALAD.

MRS. GEORGE W. ANDERSON, SAVANNAH, GA.

From "Favorite Recipes of Savannah Homes," Through the Courtesy of a Savannah Lady.

Boil white potatoes and let them get cold. Peel, salt and pepper them. Wet $\frac{1}{2}$ teaspoonful mustard with 2 tablespoons vinegar and heaping tablespoon butter, and yolks of 3 eggs, whipped up, just before they are put in; add this seasoning to potatoes (which have been sliced thin), just before dinner is served.

FAMOUS OLD RECEIPTS

CALVES HEAD SALAD.

Contributed by Mrs. John Poe, Baltimore, Md.

Boil the head until the meat falls from the bone, remove the brains entirely. Cut up the tongue, the meat and the soft gristle, taking care to remove the little bones; season well with pepper and salt, chopped parsley and celery seed or fresh celery. Put in the mould with the stock made from boiling down the water used to boil the head in. Set it away and it will congeal, and serve with or without mayonnaise. Let as little fat as possible be used. Garnish your dish with lettuce or any attractive green salad.

POTATO SALAD.

MRS. GEORGE W. ANDERSON, SAVANNAH, GA.

From "Favorite Recipes from Savannah Homes," Courtesy of a Savannah Lady.

Pare and cut about a quart of Irish potatoes; boil in salted water and cool; add a tablespoonful of chopped parsley and 1 of onion juice; moisten with either French or mayonnaise dressing and put away in a cool place for several hours before serving time. Serve on crisp lettuce leaves.

CRAB SALAD SERVED IN TOMATOES.

Contributed by Miss Lucretia Lennig, Philadelphia, Pa.

One dozen boiled and picked crabs, 12 large tomatoes, $\frac{1}{2}$ teaspoon cayenne pepper, 1 cup mayonnaise, 1 head lettuce, 2 hard boiled eggs. Mix crab with mayonnaise and seasonings. Cut out the center of tomatoes and fill with crab, and put a slice of egg on each. Serve on lettuce leaves.

ASPARAGUS SALAD.

Drain 1 can of asparagus tips, throw into cold water, drain again immediately and wipe dry. Put into a salad bowl and pour over it French dressing.

TURKEY SALAD.

Contributed by Mrs. Norman V. Randolph, Richmond, Va.

A turkey weighing 8 or 10 lbs. will make 1 gallon salad. Clear meat of fat and sinew, and cut into pieces $\frac{1}{2}$ inch square. Same quantity of celery cut, salt to taste. Dressing for Salad — Yolks of 2 hard boiled eggs, 2 tablespoons dry mustard, 9 tablespoons olive oil, 6 tablespoons vinegar, 1 teaspoon salt; mix egg, mustard and salt together with beaten yolk of 1 raw egg. Add oil a few drops at a time, and lastly the white of 1 egg beaten to a froth.

GRAPE FRUIT SALAD.

Peel the grape fruit and separate into sections, split the membrane so that the pulp of the fruit can be extracted, separate into small bits and put into nest of crisp lettuce. Serve with either mayonnaise or French dressing.

ICE CREAM.

ICE CREAM.

ICE CREAM.

“AUNT PARSONS’.”

Contributed by Miss Pauline Johnson, Strafford, Pa.

Scald 1 qt. of good rich cream, beat 3 eggs, and stir in while it is hot, sweeten to your taste with loaf sugar, stir in the peel of 2 or 3 lemons grated, while hot, also. Strain the whole through a sieve, and when cold add enough lemon juice to make it a pleasant acid, generally 2 or 3 lemons. Put in a freezer made water-tight, fill with a layer of powdered ice and salt till nearly full. Cover the whole to exclude the air. It will freeze in 4 or 5 hours. If the cream is good, it will not flake if it is not stirred once in the freezer.

STILL-FROZEN ICE CREAM.

MRS. CADWALADER JONES, BAR HARBOR (1885).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One qt. strawberries (or any fruit) 1 pt. sugar, mash well together. Put through a strainer and add 1 qt. thick cream, mixing it well with a wooden spoon. Put in a mould and wrap the mould in a towel and bury in ice and salt for 5 hours.

FROZEN COFFEE.

Contributed by Mrs. S. Naudain Duer, Philadelphia, Pa.

Three pts. cream, 1 qt. fresh milk, 1 pt. sugar, 1 teacup strong drip coffee, 1 tablespoon arrowroot dissolved in a $\frac{1}{2}$ cup of cold water. Put on in saucepan the milk and 1 pt. cream. When hot add sugar, coffee and arrowroot. Let boil until thickened to consistency of custard, stirring all the time. Set aside to cool. When cold, stir in remaining quart of cream. Then freeze.

FROZEN PUDDING.

Contributed by Mrs. Clara Pollard Lee, Montgomery, Ala.

One pt. milk, 2 cups sugar, 1 scant cup flour, 2 eggs, 2 table-
spoons gelatine, 1 qt. of cream, 1 lb. of candied fruits, 4 tablespoons
of wine. Let milk come to a boil. Beat flour and eggs with 1 cup
of sugar and stir into the boiling milk. Cook 20 minutes. Add
gelatine which has been thoroughly soaked in a little water. Set
away to cool, then add the other sugar, cream and wine. Freeze 10
minutes, then add fruit and finish freezing. Set away for an hour
or two, that the fruit may ripen.

CHERRY MOUSSE.

MRS. S. B. DANA, WEST ROXBURY, MASS. (1885).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

To 1 pt. of thick cream add 3 tablespoonsful sugar, 1 cup of
cherry juice and 2 drops extract bitter almond. Chill on the ice,
then whip stiff, put in a mould tightly covered and bury in ice and
salt for 3 hours.

MOUSSE.

MISS FLORA HARTLEY, THE GRAMMERCY, NEW YORK.

Contributed by Mrs. M. Kim Miller, New York.

Whip 1 pt. cream and add the yolks of 4 eggs beaten, $\frac{1}{2}$ cup
sugar, 1 cup coffee or any flavor. Pour into moulds, and pack in
layers of salt and ice; stand 4 hours.

ENGLISH FROZEN PUDDING.

BESSIE FRASER, LAKE HURON.

Contributed by Mrs. Wm. A. Glasgow, Jr., Philadelphia, Pa.

Pour a rich boiled custard over cold boiled rice, and beat to-
gether with plenty of orange juice. Freeze in a brick, and when
turned out place on top quartered oranges.

TO MAKE GERMAN OR VANILLA CREAM.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Take 1 qt. of very thick sweet fresh cream, well beaten in a pan, as you would eggs, till it is quite thick, to which add vanilla and loaf sugar to your taste; then vanilla bean must be well pulverized and minced with the sugar before you put it into the cream. Then freeze.

TO MAKE THREE QUARTS OF CREAM.

MRS. RODNEY OF GERMANTOWN.

Contributed by Mrs. Samuel V. Merrick, Germantown, Philadelphia, Pa. Her Great-Granddaughter.

Take 3 quarts of fresh sweet cream, rub the rind of a fresh lemon with loaf sugar; then flavor your cream with this and sweeten to your taste with powdered sugar. Put into your freezer and cover close, then set in a deep bucket with ice and salt around it. The ice should be broken in small pieces, then put layer of ice and one of salt. Then churn and stir until frozen. One quart will serve ten glasses; 3 quarts will do for a company of thirty.

ICES, PUNCHES, SHERBETS,
BEVERAGES, AND WINES.

ICES, PUNCHES, ETC.

THE ART OF SERVING WINE.

Contributed by Mr. Paul Garrett, Norfolk, Va.

From time immemorial, wine has stood for the pledge of friendship and good fellowship.

To-day, more than ever, the serving of light wines has an established place in social usage.

A glass of wine and a wafer makes the ideal repast for the afternoon gathering of ladies. The informal call, the evening party, the birthday table, the picnic or the lawn party, the wedding and the christening, not to mention the formal dinner — on every occasion sacred to the home where friend greets friend in social intercourse, pure light wines have their recognized place.

In this country this is true to-day more so than ever before, because the American people are just waking up to the fact that here at home are raised the best grapes in the world — grapes that by improved processes are being converted into wines of unquestioned purity and wholesomeness.

“Virginia Dare,” “Pocahontas” and “Minnehaha” are the lightest of wines — clear, pure and with a clean, fresh, natural flavor delightful to the taste. Besides adding zest to the meal, they form an important supply of food for the nerves — food just as important as that which goes to the building up of bone and muscle.

“How to Serve Wine” is a question of greater or less complexity, as the occasion is formal or informal. On an informal occasion, perhaps, only one wine will be served, the taste of the guests, of course, deciding the variety. If they be accustomed to the dry imported wines of Northern Europe, such as Rhine Wine, Moselle, or Sauterne, a bottle of Minnehaha should be served.

If, on the other hand, the guests have no acquired tastes, noth-

ing can excel Virginia Dare or Pocahontas. Being so delicate and fruity in flavor, these wines invariably find enthusiastic devotees in the ladies.

In serving wines for a large formal dinner, there is much variation of ideas. It is a matter of taste rather than of rule. There is, however, a logical sequence that is usually followed:

White wines with oysters (Minnehaha, Sauterne or Moselle).

Yellow wines with soup (Virginia Dare, Sherry or Tokay).

Red wines with roasts and game (Pocahontas, Port, F. F. V. Claret, Burgundy or Hiawatha — a red sparkling wine).

Sweet wines with dessert (Pocahontas, Virginia Dare, Port, Madeira or Southern Sunshine).

After dinner, before coffee, old Ports, Madeiras, Sherries or Champagne.

Champagne any time after soup, although strictly speaking it is an after-dinner wine.

Champagne is the ideal table wine.

When Sherries are used, an old dry quality with nutty flavor is served with oysters, while a richer one should be used before coffee.

If both Claret and Burgundy are desired, serve the Claret with the entrée, Burgundy with the roast.

WINE CAUTIONS.

Contributed by Mr. Paul Garrett, Norfolk, Va.

Dry wines should be kept in a cool, dry cellar, the bottles laid on their sides, so that the moisture will render the cork thoroughly air-tight. This is not necessary, however, when the bottles are sealed with other devices, as, for instance, the Garrett Cap and Crown.

All old still wines — Claret, Sauterne, Sherry, Port, Madeira — should be decanted when they have been in bottles a sufficient time to precipitate.

In England, gentlemen decant their own wines; it is very simple, but must be done carefully.

Stand the bottles upright 24 hours before decanting, first loosening the cork. When ready, draw the cork, hold the bottle to the light and pour slowly into the decanter, until the sediment begins to move. The decanted wine will then be perfectly clear and bright.

Burgundies by custom are often served from the original bottles, but it is better to decant all still wines just before using.

It must be remembered, however, that only the fortified wines, or those to which alcohol has been added, will keep for any time after being exposed to the air. The fortified wines are Sherry, Tokay, Port and Madeira. Many other foreign wines are fortified to a sufficient extent to stand exportation, rendering them strongly alcoholic. For this reason it is better for Americans to drink the wines of their own country. There being no need to export, there is no temptation to fortify and render them intoxicating. Scuppernong products are the lightest and most delicate in the world, containing a minimum of alcohol and are rich in the health-giving properties of the grape.

Clarets and Burgundies should be served at a temperature of about 65 to 70 degrees, generally obtained by keeping the bottles in the dining-room several hours before serving.

White wines (Virginia Dare, Minnehaha, Rhine, Sauterne, Moselle, Reisling) should be cooled, but not thoroughly chilled, to about 40 to 50 degrees.

Sherry and Port should not be too cold, for if they are chilled they will cloud.

Madeiras are best at about 65 degrees. "Extra Dry" Champagne cannot be too cold — the nearer to frappe the better.

"Brut" Champagne should be chilled, but too low a temperature makes it acid and rough. Freezing kills it entirely.

Remember, that if a variety of wines is to be used, a very little of each is required.

ETIQUETTE OF THE WINE GLASS.

Contributed by Mr. Paul Garrett, Norfolk, Va.

Each place at table should be supplied with all the glasses to be used during the dinner.

There are, in general, four varieties:

The Claret Glass is used for all still wines. With white wines a delicately tinted ruby glass is sometimes used with pretty effect. For red wines the glass must always be colorless.

The Sherry Glass is used exclusively for Sherry. There are numberless designs, both in plain glass and cut glass, but the general shape is always the same. Round base, slender stem, plain or ornamental — bowl, lily shaped — the whole effect being very graceful and delicate.

The Wine Glass is very much like the Claret Glass in shape, but smaller. It is used for Port, Madeira, and heavy fortified wines. This is the glass which should be used in the serving of wine at an afternoon gathering or as an informal evening refreshment.

Champagne Glasses are of three kinds, the selection being largely a matter of taste.

The "Saucer" Champagne is perhaps the most popular glass just now. It has a thin stem and a wide shallow bowl.

The "Fountain" Champagne will always be preferred by most. It has a hollow stem and deep bowl. The wine, effervescing from the stem, creates a miniature fountain in the center of the glass, with very pretty effect.

The Champagne Tumbler is a glass preferred principally by gentlemen, who are sometimes inclined to scorn the esthetic and who care less for beautiful effects.

JOHN DABNEY'S MINT JULEP.

RICHMOND, VA.

This famous receipt has a history well worth recording of "the man and his julep." John Dabney was the famous old negro caterer of Richmond until a few years ago. John was a very remarkable character, and in personality most striking, combining as he did some of the Indian with his negro antecedents. He was a slave of a prominent Virginia family, who had consented to set John free some years before the war. John had almost finished paying for his freedom by his thrift and determination when war came. After Mr. Lincoln's proclamation his master said, "John, you are free," and wished him good luck, and John started life for himself as a caterer in Richmond. He soon had a small bank account. Meantime war had left his master's family in reduced circumstances — his master dead. Taking the amount that was still due his old master, had war not settled the account in a different way, John Dabney went to his mistress and begged she would accept what he believed to be rightfully hers. Thomas Nelson Page hearing of the incident embodied it in one of his most characteristic bits of the old South. General Maury meeting John Dabney on the streets of Richmond a few days afterwards extended his hand and said, "John, I have just been reading what Mr. Page says about you, and John you are a gentleman." Taking off his hat with that well-bred courtesy that the negro of the past had, and the negro of the present has not, he said, "Thanky, General, that's what I tries to be, sar." The young men of the different clubs in Richmond had presented John with two very handsome silver loving cups appropriately inscribed. John was very proud of these, and when he wanted to confer an especial honor one of these cups was sent filled to the brim with one of his juleps. One morning at the Old White there was a knock at my door just before breakfast. In answer, there stood one of John's assistants with one of John's

cups filled to the brim with John's julep, which he presented with John Dabney's compliments. On the top rested a pink rose.

Here is what composed this beverage: Crushed ice, as much as you can pack in and sugar, mint bruised, and put in with the ice, then your good whiskey, and the top surmounted by more mint, a strawberry, a cherry, a slice of pineapple, or, as John expressed it, "Any other little fixings you like." On mine was the pink rose. I pinned on the rose, drank some of that never-to-be-forgotten julep. Had I drunk half, I would have never danced my morning german. Then I went with my father to seek John and express my appreciation of the honor. I found him at the door of his sanctum. With a most profound bow he received my thanks. "Yes, mam," he said, "I always was mighty fond of your Pa, the General." Here's to you, John Dabney! Would there were others of your race to follow in your footsteps.—Sue Mason Maury Halsey —(Mrs. James T. Halsey).

LALLA ROOKH PUNCH. A FAMOUS RECIPE.

MRS. JAMES THOMAS.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

One quart of cream, 5 eggs, put yolks in saucepan with a heaping teacup of granulated sugar. Let it cook a little, stirring, set aside to cool, then put in a custard glass of brandy, a dash of rum, then add whipped cream, and last the whites of eggs well beaten. Season with nutmeg. Use rock salt to freeze. This will serve 9 persons.

CLARET CUP.

SOMERSET CLUB, BOSTON (1880).

Contributed by Mr. Charles P. Scarle, Boston, Mass.

One qt. claret, large lump of ice, 3 pieces of cucumber rind left in for three minutes, 1 sherry glass Maraschino added after the cucumber is taken out.

BALTIMORE TEA PUNCH.

Contributed by Mrs. W. Hinckle Smith.

Juice of 12 lemons. Put the skins in a pitcher and pour on them 1 qt. of boiling tea (made of green and black mixed, 3 or 4 teaspoonsful of each). Let it stand 10 minutes, add 1½ lbs. sugar and 1 qt. of old Jamaica rum. Strain and bottle, corking very tightly, and it will keep 6 months in a cool place. Do not let the tea draw until it becomes bitter, and if you like it very sweet add more sugar. Serve in a bowl with crushed ice. Makes nearly 3 qts. Should be made at once, and allowed to stand well corked. English breakfast tea can be used.

RUM TODDY.

VAN CORTLANDT RECIPE, VAN CORTLANDT MANOR, N. Y. (1775).

Contributed by Miss Eliza Sinclair Lyon, Byrn Mawr, Pa.

Put in a punch bowl 1 bottle old Antigua rum, 2½ bottles water, ¾ tumbler lump sugar, and the yellow peel of three lemons. Let the peel remain in the mixture 20 minutes, stirring slowly so that the sugar dissolves well, and the oil from the lemon peel flavors the toddy. Take out the peel, let the toddy stand for about 20 minutes before using, then add a lump of ice the size of two fists, and serve.

FRUIT PUNCH.

GENERAL DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One qt. of rum, ½ tumbler of peach brandy, the skin of 3 lemons, ½ tumbler of water, 1 lemon and 4 peaches sliced. Put the whole into a bowl and cover with a cloth. It should be made 2 days before using. If peaches are not in season a box of Guava jelly or pineapple is a good substitute. Set the bowl in ice 1 hour before the feast begins. O Moses!!

FAMOUS OLD RECEIPTS

BLACKBERRY CORDIAL.

A PHYSICIAN'S RECIPE FOR DIARRHŒA.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Wash the berries, boil them a few minutes in a preserving kettle, when cool strain them through a thin cloth. To every quart of juice add $\frac{1}{2}$ lb. of loaf sugar, $\frac{1}{4}$ oz. of nutmeg, $\frac{1}{4}$ oz. of allspice, $\frac{1}{4}$ oz. of powdered cinnamon. Boil all together fifteen minutes and when cold stir in $\frac{1}{2}$ pint of best French brandy and seal it securely in bottles.

RASPBERRY SHRUB.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia, Pa.

Fill a jar with red raspberries, pour in as much vinegar as it will hold. Let it stand over night. In the morning mash the berries and squeeze through a coarse bag. To every pint of juice add 1 lb. of sugar. Boil 20 minutes, skim and bottle. This will make a thick syrup which must be diluted when drunk.

STRAWBERRY ACID—A SPLENDID RECEIPT.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Richmond, Va.

Put 12 lbs. of ripe strawberries in a large bowl, cover with 3 pts. of water acidulated with 5 oz. of tartaric acid. Let it stand 48 hours. Pour all into a sieve and let it drip without bruising the fruit. To each pt. of clear juice add 3 oz. of sugar. Let it stand open 2 days and bottle, putting in the corks lightly at first.

CLARET ICE.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Eight lemons, rind of 2 grated, $2\frac{1}{2}$ lbs. of sugar, 1 quart of Virginia Claret, 2 quarts of water. When about to freeze stir in the whites of 4 eggs beaten light.

CREME DE MENTHE.

Contributed by Mrs. Judge L. L. Lewis, Richmond, Va.

Fill 1 qt. jar with fresh mint leaves and pour over them 1½ pts. of deodorized alcohol. Let this stand for 3 hours — not longer — shaking occasionally. During this time make a syrup of 1 qt. of granulated sugar and 1 qt. of hot water mixed well together and boiled a few minutes. This syrup should be double the quantity of alcohol and not too thick. Strain alcohol into a pitcher and pour the syrup after it has been cooled into it. Do not pour the alcohol into the syrup but pour the syrup into the alcohol.

KOUMYSS.

MRS. JAMES MEEKS, PHILADELPHIA, PA.

Contributed by Miss Josephine Barry Meeks, Orange, N. J.

Take 1 qt. of milk, 1½ tablespoons of Loeffland's malt and 2 tablespoons of brewer's yeast. Strain yeast, mix the malt, yeast and a little of the milk until thoroughly blended, then put in dish with a lip, or a pitcher, cover it, and set to rise as one would sponge for bread. When carbonic acid gas begins to form, bubbles appear on top, stir it well and pour in lager beer bottles. Cork and lay the bottles on their sides in a cool place. If brewer's or home-made yeast cannot be had, use ½ a cake of Fleischmann's yeast to a qt. of milk.

BLACKBERRY WINE.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Wash the berries and to every gallon put 3 qts. of water. Steam through a bag and sieve. To every gallon of the mixture put 2½ lbs. of white sugar. Let it stand 48 hours in a large tub and skim off what rises, stirring once a day. Put into a cask not quite full and close, then bung and seal. Age improves it. Two buckets of blackberries will make 5 gallons.

FAMOUS OLD RECEIPTS

OLD VIRGINIA EGGNOG.

Contributed by Mr. J. C. Dailey, Elkins, West Va.

Twelve eggs, 1½ pints best whiskey, 3 gills best rum (Cognac brandy, fair substitute), 1 well rounded tablespoon granulated sugar to each egg, 1 quart of milk or cream, beat the yolks light, add sugar and beat light, add whiskey, rum, milk, beat light, put in whites beaten to a froth. This recipe is fairly mild. For men increase liquor to 1 quart of whiskey, 1 pint of rum. One drop of oil of cinnamon improves this for some people. Never add liquor after cream or milk; this will ruin your eggnog.

OLD VIRGINIA EGGNOG.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Beat 12 eggs separately, add to the yolks 1 heaping tablespoonful of sugar to every egg, beating all the time. When very light stir rapidly in 1 pint of brandy and 1 pint of whiskey, if more liquor is desired it can be added *before* the cream. Now stir in half of the well beaten whites, then 3 pints of rich cream or 1 pint of milk and 2 of cream, then stir in lightly the remaining whites. A little nutmeg grated is an improvement. Be careful never to add liquor after cream.

BLACKBERRY SYRUP.

MRS. MARY C. B. ALEXANDER, PHILADELPHIA.

One pint juice, 1 lb. white sugar, ½ oz. powdered cinnamon, ¼ oz. mace, 2 teaspoons cloves, 1 glass of best French brandy to every pint of the mixture. Procure perfectly ripe blackberries, put them in a porcelain lined kettle over the fire, let them remain until they break in pieces, strain through a flannel bag. Boil all except brandy 15 minutes stirring occasionally, then strain again and add brandy. Bottle and seal tight. Keep in a cool place.

PRESIDENT CLEVELAND'S RECIPE FOR SHERRY
COBBLER.

Contributed by Mrs. John Beverly Roberts, Bryn Mawr, Pa.

Two tumblers of water, in each is dissolved 15 pieces of cut sugar. Juice of 4 lemons, juice of 2 oranges with the pulp. After the sugar is thoroughly dissolved, pour it into the punch bowl and add lemon juice and stir thoroughly, then add a few slices of lemon peel, and the orange, stirring briskly all the time. One and one-half pt. sherry is poured or dropped slowly into the bowl, and then is set aside until sufficient ice is powdered like snow, then add slowly to the mixture. Last of all add a lemon and 2 oranges cut as thin as possible and dropped from the knife into the bowl, after which stir for a few minutes with a silver spoon.

FINE APPLE TODDY.

WESTMORELAND CLUB, RICHMOND, VA.

FOR 5 GALLONS OF APPLE TODDY.

*Contributed by Mr. Junius Mosby, President Westmoreland Club,
Richmond, Va.*

Six pints of Cognac brandy, 3 pints apple brandy, $\frac{1}{2}$ pint peach brandy, 6 gills of Jamaica spirits, $\frac{1}{2}$ pint curaçoa, 3 lemons peeled and sliced thin, 1 bottle champagne, 1 lb. of powdered loaf sugar, 2 gallons of water, 48 apples roasted and quartered (Albemarle Pippins).

Known as Josiah Lee's recipe, 1850. Contributed by General Snowden Andrews, Baltimore, Md., who married the daughter of Mr. Josiah Lee.

FISH HOUSE PUNCH.

Contributed by Mrs. M. Kim Miller, New York.

Two qts. water, $2\frac{1}{2}$ sugar dissolved, 1 qt. brandy, 1 pt. peach brandy, $\frac{1}{2}$ pt. Jamaica rum, 1 qt. lemon juice and 5 lbs. ice.

FAMOUS OLD RECEIPTS

COLONIAL PUNCH.

MARY ROBERTSON HAWKINS, CONN.

Of oranges four and lemons two
 You take the juice to make your brew ;
 Eight tablespoons of sugar fine,
 A quart of good red Bordeaux wine,
 A large spoonful of choice Jamaica
 Will give a flavor delicious later.
 Then a generous wine glass of old Cognac
 Will make your lips begin to smack,
 But wait until you add the sparkling champagne
 A pint at least or your labor's in vain.

JONATHAN PRESCOTT HALL'S PUNCH.

UNCLE OF MRS. PEGRAM, PROVIDENCE, R. I.

Contributed by Miss Isabelle Pegram, Providence, R. I.

One tumbler lump sugar, 2 tumblers old Jamaica rum, 3 tumblers of water. Peel of a lemon cut with the oil vesicles in it only; none of the white below the rind. A large lump of ice placed in the bowl and allow all to stand for several hours. Do not stir it.

SHERBET.

Contributed by Mrs. Seth Barton French.

One gallon of water, 12 lemons, 6 oranges, 1 cup of cream, whites of 8 eggs and sweeten to your taste.

CURRANT WINE.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Two measures of currants to 4 qts. of water, 3 lbs. of sugar to every gallon of juice. After it is strained pour it in the barrel, but do not fill it by 6 inches. Then bung it and let the wine remain in the cask.

TEA PUNCH.

Contributed by Mrs. Francis T. Boykin, Richmond, Va.

Three cups of strong green tea into which put the rind of 6 lemons pared very thin; $1\frac{1}{2}$ lbs. of sugar with the juice of 6 lemons. Stir together a few moments and then let the rind of the lemon remain several hours in the mixture to give flavor; then strain off and add 1 qt. of the best rum, or 3 pts. of good sherry. Fill glasses with crushed ice when serving. It will keep any time when put in bottles.

RASPBERRY VINEGAR.

MRS. GEORGE TURNER, "BELLEGROVE," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Put 1 quart of vinegar on 2 lbs. of ripe raspberries, let them stand 24 hours. Strain them through a sieve, put the same vinegar on 2 quarts more of fruit. Let this stand again 24 hours and strain it. To every pint of vinegar put 1 lb. of sugar. Put it in a stone jar, place it in a pot of water on the fire and let it boil until clear. Bottle and seal.

RASPBERRY WINE.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Take your berries and bruise them, strain them through a flannel bag into a stone jar; to each qt. of juice add 1 lb. of sugar. Stir well together, cover closely. Let it stand three days, pour it off clear. To 1 qt. of juice put 2 qts. of brandy. Bottle it afterwards.

ROMAN PUNCH.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One gallon of water, 1 pt. of wine, $\frac{1}{2}$ pt. of French brandy, 1 pt. of old rum, 1 lb. of sugar, the rind of 4 lemons, juice of 2, freeze.

FAMOUS OLD RECEIPTS

CHERRY BOUNCE.

Contributed by Miss M. M. Halsey, Philadelphia.

Eight lbs. of Morella cherries, 8 lbs. of black cherries, stew them, bruise through a funnel into a demijohn with a stick that the liquid may get to the stones. Pour 1 gallon of rectified whiskey over the cherries. Let stand several months, or as long as you choose. Then pour off the liquid, shake the cherries out of the demijohn, cover them with water. Bruise them well and if you can, crush some of the stones. Let them stand 1 hour, strain liquor, add 5 lbs. of sugar and mix all the liquor together. After standing until settled it is ready for use. A few wild cherries improves it.

GENERAL HARRY HETH'S APPLE TODDY.

Contributed by Mrs. M. H. Mortimer, Philadelphia.

This apple toddy I first drank in Washington at my brother's, General Harry Heth's. It was made in honor of President Cleveland's first election. Then it was bottled and sealed and not again opened until President Cleveland was for the second time elected to the Presidential chair.

For 1 gallon, bake well and crisp 8 well flavored apples of medium size. When cool, place in a bowl. Mix 1 qt. of brandy, 1 pt. of arrack, 1 pt. of Maraschino; pour the mixture over the apples and add 2 qts. of water. Sweeten to taste, grating a little nutmeg. Stir well, but try not to break the apples.

APPLE TODDY.

VIRGINIA CLUB, NORFOLK, VA.

Contributed by Commander Hugo Osterhaus, U. S. N.

One gallon apple brandy, 1 qt. of rum, 6 large apples well baked and 2 lbs. of sugar. The apples must be large and perfect, well baked and not broken. Drop them in the toddy when cold. Add 1 pt. of water, which must be boiling.

DRAGOON PUNCH.

CHARLESTON, S. C.

One and one half gallons (6 quarts) whiskey, 8 qts. Apollinaris, 2 lbs. sugar, 1 jar or 1 can Maraschino cherries, 1½ doz. lemons, 1 can sliced pineapple, 1 small tumbler raspberry cordial. To mix these, first squeeze out the lemons and strain the pulp, and then put in about a quart of water, then 2 tumblers of sugar, stir thoroughly until the sugar is dissolved, then add the whiskey, then the cherries, then ½ pt. of "Jamaica rum," then add 5 qts. of Apollinaris. The other 3 qts. of Apollinaris add just before serving to produce an effervescent effect. It is necessary to stir the mixture the whole time it is being made, so it will blend properly. Throw 2 lemons thinly sliced on top of punch just before serving. Place a cube of ice in the bowl. Through the courtesy of Mr. Louis F. Sloan, this punch was given to and contributed by Mr. Coalter Bryan Carmichael, of Fredericksburg, Va.

This punch is known as Dragoon punch, and has been made by Mr. Louis F. Sloan, of Charleston, for the past 50 years, for the Charleston Light Dragoons, and has become famous. Many distinguished men know its charms, and this is the first time it has ever been in print. Through the kindness of Mr. Louis F. Sloan, who now concocts it for all the functions the Dragoons have, the writer was able to secure the recipe.

JONATHAN PRESCOTT HALL'S SPICED CLARET WINE.

UNCLE OF MRS. PEGRAM, PROVIDENCE, R. I.

Contributed by Miss Isabelle Pegram.

Boil together in 1 pt. of water, 1 beaten nutmeg, 2 sticks of cinnamon broken up, and 1 tablespoon of cloves slightly beaten; when reduced to ½, strain the liquid into 1 pt. of wine, set it on the coals again and take it off as soon as it comes to a boil. While on the fire sweeten it with white lump sugar to taste.

FAMOUS OLD RECEIPTS

RUM PUNCH.

VIRGINIA CLUB, NORFOLK, VA.

Contributed by Commander Hugo Osterhaus, U. S. N.

One gallon Jamaica rum, 1 gal. boiling water, 1 qt. of French brandy, 3 lbs. of sugar, 1 qt. of lemon juice, the rind of 1 doz. lemons in a quart of boiling water added last.

EGGNOG.

USED AT WESTOVER (ON JAMES RIVER, VA.) BY MR. SELDEN.

Contributed by Mrs. M. H. Mortimer, Philadelphia.

For one gallon of eggnog, 16 eggs, $4\frac{3}{4}$ pts. brandy, $1\frac{1}{4}$ pts. Creme de Violette, $1\frac{1}{4}$ pts. Jamaica rum, $3\frac{5}{8}$ pts. cream, $3\frac{5}{8}$ pts. boiled milk, sugar to taste, nutmeg grated. Use the *very best materials*. The mixture should be stirred very vigorously during the pouring of the liquor and for 5 minutes after, to avoid curdling. Of course the whites and yolks are beaten separately and mixed with the sugar before the brandy, etc., are put in.

SHERBET — MOST EXCELLENT.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Eight lemons, rind of 4 grated, 3 quarts of water, 2 lbs. of sugar, 1 pt. of milk. Take out 1 cupful before boiling pt. of milk to mix $\frac{1}{2}$ tablespoon of cornstarch in, pour to boiling milk until it thickens. When perfectly cold stir in whites of 4 eggs beaten light.

CHAMPAGNE PUNCH.

Contributed by Mrs. M. Kim Miller, New York.

One qt. champagne, 1 qt. of hock, 3 tablespoons pulverized sugar, 1 whisky glass brandy, 1 whisky glass Maraschino, 1 whisky glass curaçoa. Any fresh fruit, bunch of mint on top. Pint of Club soda.

SOUTHERN EGGNOG.

Contributed by Houston Eldredge, Fortress Monroe, Va.

Four doz. eggs, 2 cups of sugar, 3 qts. of cream, 1 qt. $\frac{1}{2}$ pt. best brandy, 1 pt. of best rum. Beat up whites and yolks of eggs separately. To beaten yolks add sugar slowly, then brandy, then rum, beating all the time. Then add cream slowly as before. Then add beaten whites of eggs.

This is "Eggnog" as served Christmas in the South, and the best recipe that I know of.

FATHER'S BLACKBERRY WINE.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia.

Wash 4 qts. of berries, pour 1 qt. of boiling water over them. Let stand 24 hours or until they begin to ferment. Then press out all the juice and put in a bag or jar and fill full, reserving some to fill up with. Let it work over the top and fill up as it needs it until it stops working, then rack it off and put it in a clean barrel and cork lightly.

REGENT'S PUNCH.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Contributed by Mrs. Porticus Robinson, Richmond, Va.

Two lbs. of loaf sugar, 2 large cups of strong black tea, 6 wine-glasses of brandy, 6 wineglasses of rum, 4 oranges, juice only, 4 lemons, 1 large lump of ice, 2 quart bottles of champagne, put in just before using.

LEMON SHERBET.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Two qts. of water, 4 lemons, the whites of 6 eggs, 1 lb. 6 oz. of sugar, 1 pt. of cream. Mix half the sugar and eggs beaten to a stiff froth. The balance of sugar with lemon and water and then mix all together. Make *just* before ready to freeze.

FAMOUS OLD RECEIPTS

ROBERT E. LEE PUNCH.

CHARLESTON, S. C.

Through Mr. Coulter Bryan Carmichael, Virginia.

As the name would indicate this punch is dear to the hearts as well as palates of the Southern people and is used always to entertain distinguished guests. All the Presidents and distinguished potentates have drunk deep of this delicious concoction. In spite of a declaration of a distinguished Southerner, that one glass of this punch would make you climb the nearest lamp post, two glasses will make you unable to reach the lamp post, the third, alas! will make you fight yourself.

One and a half gals. (6 qts.) Jamaica rum, 8 qts. Apollinaris, 2 lbs. sugar, 1 jar or can Maraschino cherries, 1½ doz. lemons, 1 can sliced pineapple, 1 small tumbler raspberry cordial. Reserve 3 qts. of Apollinaris; just before serving add, to produce an effervescent effect. It is best to place bowl of punch on a block of ice for some time before serving, instead of in the punch. Then look out for the nearest lamp post.

PUNCH.

Contributed by Mrs. W. Hinckle Smith.

One and a quarter lbs. sugar, 3 pts. water, 1 pt. lemon juice, 1 pt. Cognac, 2 pts. Jamaica rum, 1 pineapple cut up, and allowed to soak for 24 hours. Then strain.

FRUIT PUNCH.

MRS. VILLENEUVE, NEW ORLEANS.

Contributed by Miss Charlotte Mitchell, New Orleans.

One large cup of cold tea, green or black, mixed; juice of 1 lemon or lime; with 1 lb. of sugar make into a syrup from any sort of preserve. One qt. of rum or 1 qt. of sherry, chopped ice. Cold tea is the best foundation for any kind of fruit punches.

WESTMORELAND CLUB MINT JULEP.

Contributed by Mr. Junius Mosby, Pres., Richmond, Va.

(This must be a good recipe for this famous Virginia drink. for history records the fact that 3,000 were dispensed at this delightful old club the day of the unveiling of the Lee Monument some years ago.)

One large bunch of mint fresh from its bed, $\frac{1}{2}$ tumbler of crushed ice, 1 tablespoon of sugar. Crush part of your mint with ice and sugar, then add your whiskey (and don't look while the other fellow adds his), then place rest of mint in glass, with more crushed ice, and as an old Virginian said, "Drink, and be glad you are living."

PENDENNIS MINT JULEP.

PENDENNIS CLUB, LOUISVILLE, KY. (MR. J. A. HADLEY.)

Contributed by Miss Alice W. Richardson, Louisville, Ky.

Into a dry silver cup put one lump of sugar, add enough water to soften it and then crush same, adding a very few leaves of fresh mint. Fill cup with crushed ice, add one jigger of Bourbon whiskey, stir until frost appears on outside of cup, then cover top of cup and contents with mint cut short and inserted stems down; add straws and serve. The amount of sugar used can be varied, of course, to suit the taste, the less used the better for the drinker. The idea of covering the entire top with mint is to allow the drinker to get the full fragrance of the mint.

RASPBERRY VINEGAR.

MARIE LOUISE JONES, PHILADELPHIA, PA. 1866.

Put in stone or china jar 2 qts. of raspberries and 1 qt. of vinegar. Let it stand 24 hours, strain through a sieve, pour the liquor over 2 qts. of fresh raspberries; let it stand 24 hours longer, strain again and to each pint of juice add 1 lb. of sugar; let boil 20 minutes. Bottle when cold.

FAMOUS OLD RECEIPTS

FISH HOUSE PUNCH.

Contributed by Dr. S. Naudain Duer, Philadelphia, Pa.

Two qts. Jamaica rum, 1 qt. brandy, 2 oz. peach brandy, 1 qt. lemon juice, 1 qt. water, $\frac{3}{4}$ lb. lump sugar. Dissolve sugar in the water; to this add the lemon juice, then thoroughly mix all the other ingredients. Put in a punch bowl with 10 lbs. of ice in one block. Pour the mixture constantly over the ice until the ice has melted sufficiently to bring the total quantity up to 7 qts. or to taste.

RHINE WINE CUP.

Contributed by Dr. S. Naudain Duer, Philadelphia, Pa.

One qt. Rhine wine, 1 wineglass curaçoa, 1 wineglass gin (the best). Mix in large mouthed pitcher with one large piece of ice. Just before serving enliven with two short "squirts" from a siphon of plain soda. The cup may be improved by a small piece of cucumber rind left in for a few minutes *only*, as more than the faintest taste of cucumber will spoil it. Serve in Apollinaris glasses with a few sprigs of mint.

SHERBET.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Eight lemons, 3 oranges, rind of 1 or 2 lemons, whites of 3 eggs, 3 pts. of water, and add more if you think it too strong, $1\frac{1}{2}$ lbs. sugar.

WILD CHERRY BOUNCE.

A receipt of Mrs. Frances Surget (nee Eliza Dunbar), of Natchez, Miss., and used in her family since 1791.

Contributed by Miss Louise Puquet du Bellet, of Natchez, Miss.

Pick the cherries from the stalks, fill the bottles nearly up to the necks, then fill bottles full of good brandy. In 3 weeks or a month strain off the spirit, and to each quart add 1 lb. of clarified sugar, and flavor with tincture of cinnamon or cloves to suit the taste.

MRS. JUDGE SIMRALL'S RECIPE FOR EGGNOG.

LOUISVILLE, KY.

Contributed by Professor Lindley M. Kcasbcy, Bryn Mawr, Pa.

Take the yolks of 8 eggs, stir in 1 teacupful of sugar. After beating thoroughly, add 1 large teacupful of Jamaica rum. Set aside for a couple of hours or more. Just before serving add 1 pt. of brandy, then stir in gradually $\frac{1}{2}$ gal. of whipped cream.

THE REGENT'S PUNCH (1783).

FROM GRANDMA MARKOE'S RECEIPT BOOK, 1800.

Contributed by Mrs. James D. Winsor, Haverford, Pa.

Three bottles of champagne, 1 bottle of curaçoa, 2 bottles of Madeira, 2 bottles of seltzer water, 1 of hock, 1 qt. of brandy, 1 pt. of rum (Santa Cruz), 4 lbs. of Bloom raisins, Seville oranges, lemons, white sugar, and instead of water strong green tea. The whole should be well iced.

DR. CARSON'S RECEIPT TO RELIEVE A PERSON WHOSE STOMACH IS CRAVING FOR ALCOHOLIC LIQUOR.

FROM GRANDMA MARKOE'S RECEIPT BOOK, 1800.

Contributed by Mrs. James D. Winsor, Haverford, Pa.

One oz. of wormwood to 1 pt. of water; strain it and take a wineglass four times a day. When the weather is very hot, or the person appears to be exhausted, put in (*quietly*) a tablespoonful of whiskey.

CHERRY BOUNCE.

CAPTAIN NICHOLAS MORAN, NEW YORK (1770).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Six qts. wild cherries. Put in to a 3-gallon demijohn, add $1\frac{1}{2}$ gallons rum, 2 qts. water, 1 lb. loaf sugar.

FAMOUS OLD RECEIPTS

FISH HOUSE PUNCH.

This is the recipe used by "The State-in-Schuylkill" Club House, and given to Mrs. Thomas J. Barger by Mr. Rodman Wister, Philadelphia, Pa., who contributed it to this book.

Two qts. of rum, 1 qt. of brandy, 1 qt. of lemon juice, 1 lb. of sugar, 1 wineglass of peach brandy. Water to taste. Put in a bowl with a lump of ice. Stir frequently and do not use for an hour.

MULLED CIDER.

Contributed by Mrs. Lydia S. Hinchman, Philadelphia.

A good drink for a cold night; used in earlier days on Nantucket by the Quakers, who had given up the use of punch.

Heat sweet cider and to each quart add 1 tablespoonful of flour beaten until smooth in a little water. Sweeten and spice to taste; serve while hot.

PLUM CORDIAL.

An after dinner favorite at "Chachau," the famous old plantation near Charleston, S. C.

Contributed by Mr. Charles Stevens, Charleston, S. C.

Fill a jug with August "hog plums." Pour over them the spirits, until the jug can hold no more. Allow to remain for 2 or 3 months. Pour off carefully and strain through a coarse cloth. Sweeten to taste. Be careful that children do not get the plums left, as they are very intoxicating.

CREAM AND OTHER DESSERTS.

CREAM AND OTHER DESSERTS.

FLOATING ISLAND.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take 1 qt. of rich cream, divide it in half. Sweeten 1 pt. of it and stir into it sufficient currant jelly to color it a fine pink. Put it in a glass bowl and place in the center a pile of sliced almond sponge cake or lady cake, every slice spread with raspberry jam, or marmalade, and laid evenly on one another. Have ready the other pint of cream flavored with vanilla and beaten to a stiff froth. Heap it all over the cake and serve.

CHARLOTTE POLONAISE.

MARY B. GARROW, GODERICH, LAKE HURON.

Contributed by Mrs. Wm. A. Glasgow, Jr.

One large stale sponge cake, 1 cup rich custard, 1 cup of cream, whipped, 2 tablespoonfuls of wine, $\frac{1}{2}$ grated cocoanut, $\frac{1}{2}$ lb. sweet almonds, blanched and pounded, whites of 4 eggs beaten stiff, 3 tablespoons of powdered sugar. Cut cake in horizontal slices $\frac{1}{2}$ inch thick. Divide the egg into two portions; into one stir the cocoanut with half the sugar, into the other the almond paste with the rest of the sugar. Spread the slices with these mixtures, half with the cocoanut and half with the almond and replace in the original form, laying aside the top slice for a lid. Press all the slices firmly together and with a sharp knife cut the whole center of the sliced cake out, leaving the walls an inch thick. Then soak the parts removed in a bowl with the custard. Rub it smooth and whip it into the cream; when stiff fill the cake again, put on the lid and ice.

FAMOUS OLD RECEIPTS

CHARLOTTE RUSSE.

MRS. FLOWERREE, VICKSBURG, MISS.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

One half pint of milk, 4 eggs, yolks only, $\frac{1}{4}$ lb. of loaf sugar, 1 oz. of gelatine, 1 qt. of cream, 1 vanilla bean. Soak the gelatine in cold water 1 pt, and boil until reduced to $\frac{1}{2}$ pt. Simmer the bean in milk until flavor is extracted, strain, add eggs and sugar and simmer custard 5 minutes. Strain gelatine into custard and set on ice. When beginning to set, add cream whipped light. Line mould with lady fingers, fill with mixture, set on ice.

CHARLOTTE RUSSE.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

One oz. Cox's gelatine dissolved in less than a teacup of water. Make a custard of 1 pt. of milk, yolks of 3 eggs, whip to a stiff froth 1 qt. of cream. When the gelatine is cool, but not congealed, beat it with the cooled custard. When cold add whipped cream; season with vanilla. When thoroughly mixed pour into moulds lined with sponge cake or lady fingers. Set aside until stiff enough to turn from moulds.

SAUCE FOR FRITTERS.

Beat together $\frac{1}{4}$ lb. of butter, $\frac{1}{2}$ lb. of sugar, the yolks of 2 eggs and a wineglass of sherry or Madeira. Stir over fire until it thickens.

CHARLOTTE RUSSE.

MRS. MICHEL, MONTGOMERY, ALA.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

One qt. of cream, one third box of gelatine, whites of 6 eggs, teacup of milk; melt gelatine in milk. Flavor and sweeten cream to taste and whip firm. When gelatine begins to stiffen add whipped cream and lastly eggs whipped very light.

ORANGE CHARLOTTE.

MRS. EDWARD RANDALL, GALVESTON, TEX.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Tex.

One third of package of gelatine, one third cup of water, one third cup boiling water, 1 cup sugar, 1 doz. lady fingers, 1 cup orange pulp and juice, juice and grated rind of 1 lemon, whites 3 eggs; soak gelatine in cold water. Add boiling water, sugar and pint of juice. When it begins to congeal, beat in eggs whipped to a stiff froth. Line mould with lady fingers, put on ice until firm.

WINE WHEY.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

One third wine (sherry), two thirds milk, scald milk and just before it comes to a boil stir in the wine. The curd will separate, then strain whey.

CHARLOTTE RUSSE.

PHILADELPHIA, PA.

Soak 1 oz. of gelatine in a pint of milk 10 minutes, then place over the fire and stir until dissolved. Remove and when cool beat thoroughly. Flavor 1 qt. of cream with 1 large teaspoon of vanilla, 1 small wineglass of brandy, powdered sugar to taste. Pour the mixtures together and whip thoroughly. Have moulds lined with lady fingers, fill with the above and place on ice until needed.

BISQUE GLACÉ.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

One quart of rich cream whipped, whites of 10 eggs beaten light, 1 oz. of isinglass dissolved in as little water as possible and flavor to taste. Stir altogether and freeze.

FAMOUS OLD RECEIPTS

CHARLOTTE RUSSE.

MRS. NICHOLAS ROOSEVELT, OF NEW YORK.

Contributed through Mrs. Lily Latrobe Loring, Washington, D. C.

Cake. — Three eggs, pinch of salt, 1 cup of sugar, $1\frac{3}{4}$ cups of flour, half a lemon, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ spoonful of soda dissolved in warm milk. Russe. — Three fourths pt. of cream well whipped, 2 cups of sugar, whites of 3 eggs beaten light, $\frac{1}{2}$ glass of wine, vanilla, tablespoon of gelatine dissolved in warm water.

VIRGINIA BELLE FRITTERS.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Put a piece of butter the size of an egg into a pint of milk. Thicken when it comes to a boil with 1 pt. of flour; stir it on the fire until the flour is cooked. Pour in a wooden bowl, add 5 eggs, one at a time and *beating each* one well in. Put a pint of lard in a pan and when it boils drop one fritter in at a time from the point of your spoon.

APPLE SPONGE.

BESSIE FRASER, GODERICH, LAKE HURON.

Contributed by Mrs. Wm. A. Glasgow, Jr.

Boil 1 lb. of sugar in a $\frac{1}{2}$ pt. of water until clear, then add 1 pt. of sliced apples. Soak 1 oz. of gelatine, add with rind and juice of 2 lemons. Beat until cold and slightly stiffened, then add beaten whites of 2 eggs and put in mould to set. Serve with custard made with yolks of eggs, or else use whipped cream.

RUM SAUCE.

MRS. RICHMOND PEARSON, ASHEVILLE, N. C.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

Whip stiff the whites of 3 eggs, add 2 tablespoons of pulverized sugar, 2 tablespoons cream, 2 of rum, 2 of brandy.

JELLIES.

JELLIES.

WINE JELLY.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Use the whole of a box of gelatine dissolved in a pint of cold water, letting it stand 10 minutes. Add a pint of boiling water, stirring as you pour it in, and stir until it has all dissolved. Add a pint of Sicily Madeira wine, the juice and peel of 1 lemon, $\frac{3}{4}$ lb. sugar. Then boil and stir continually with the whites of 2 eggs well beaten. Let it boil up once, then take off immediately and let it stand one minute. Pour boiling water into your flannel bag, wring out and keep it warm near the fire. Pour the mixture in and let it drip through, *never* squeezing it, and never letting it touch what has already gone through the bag.

WINE JELLY.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

One and one half pints of cold water, $1\frac{1}{2}$ pts. boiling, $1\frac{1}{2}$ pts. wine, juice of 2 lemons, rind of one sliced thin and boiled with $\frac{3}{4}$ lb. of sugar. Whites of 2 eggs, bunch of raisins, 1 box Cox's gelatine. Let it *boil clear* and run through strainer; 20 minutes or half hour boil; put less water if the weather is warm; 1 pt. of hot, 1 pt. of cold water, but never less *wine*.

WINE JELLY.

Contributed by Mrs. Earl B. Putnam, Philadelphia, Pa.

One box of Cox's gelatine dissolved in a pint of cold water: $1\frac{3}{4}$ lbs. of sugar, the juice of 2 lemons, 1 pt. of good sherry wine. Boil 1 qt. of water, add to it a few small sticks of cinnamon. Pour this while boiling on the gelatine; as soon as dissolved stir in the other ingredients. Strain and put away to cool.

FAMOUS OLD RECEIPTS

CALVES' FOOT JELLY.

MRS. DANGERFIELD, ALEXANDRIA, VA.

Contributed by Mrs. James T. Halsey, Virginia.

Prepare very carefully 4 calves' feet, hoofs taken off, etc. When boiled to pieces in about 2 qts. of water, pour them through a colander. When cold take all the grease off. There should be from 4 feet about $3\frac{1}{2}$ pts. of jelly; pour on this 1 qt. of wine, juice of 6 lemons strained from seeds, $1\frac{1}{2}$ lbs. granulated sugar, 2 blades of mace, the rind thinly peeled from 2 lemons. Wash 8 eggs clean, beat the whites to a froth, crush the shells and put them with the jelly. Set on the fire, stir until jelly is melted and do not touch it afterwards. When it has boiled until it looks quite clear on one side and the drops accumulate on the other, take off the thickest part of the drops, pour the jelly into a bag which should be made of coarse cotton. Put back what runs through until it is transparent.

WINE JELLY.

Soak a box of gelatine in a pint of cold water. Squeeze the juice of 1 lemon into it and let it stand for half an hour. Then add $2\frac{1}{4}$ lbs. of lump sugar. Pour in a quart of boiling water and add a pint of best cooking wine.

APPLE JELLY.

MRS. THOMPSON.

Core and cut 2 doz. apples into quarters, boil with the rind of a lemon until tender. Drain off juice, strain through a jelly bag and to each pint add $\frac{1}{2}$ pt. sugar and $\frac{1}{2}$ oz. gelatine, previously soaked and simmered gently in $\frac{1}{2}$ pt. of water. Boil altogether slowly for 15 minutes and strain into moulds. Turn out when cold and serve, surrounded with whipped cream or custard. If jelly is not perfectly clear after straining beat up white of eggs and add; bring to a boil and skim, then strain again.

THERE IS NO FINER CRAB APPLE JELLY IN APPEARANCE AND TASTE THAN AUNT ZEKEL'S.

Contributed by Miss F. Virginia Baldwin, Orange, N. J.

Cut Siberian crab apples to pieces, but do not pare or remove the seeds. The latter impart a peculiarly pleasant flavor to the fruit. Put into a stone jar, set in a pot of hot water and let it boil 8 or 9 hours. Leave in the jar all night covered closely, next morning squeeze out the juice and allow pound for pint, and manage as you do currant jelly. Should the apples be very dry add a cup of water for every 6 pounds of fruit.

TO MAKE JELLY WITH ISINGLASS.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Take $2\frac{1}{2}$ oz. of isinglass, soak it in cold water for $\frac{1}{2}$ hour. Strain it and pour on it $\frac{1}{2}$ gallon of boiling water. When cold add $1\frac{1}{2}$ lbs. of sugar, 1 qt. of good sherry and juice of 4 lemons, the whites and shells (washed carefully) of 6 eggs. Stir well before putting it on the fire. Let boil clear, but do not stir. Add 1 gill of cold water. Strain through bag on rind cut thin of the lemons. Strain through bag a second time if not clear.

RECIPE FOR CALVES' FOOT JELLY.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

To 8 calves' feet carefully prepared, put 11 qts. of water and let boil 7 hours. *Skim well.* When cold set aside to congeal. Take $1\frac{1}{2}$ gal. of the stock and add 3 pts. of wine (sherry), 3 lbs. sugar, $1\frac{1}{2}$ doz. lemons from which value juice, $1\frac{1}{2}$ doz. whites of eggs, 1 bunch of raisins. The rind of 2 lemons peeled thin. Let boil 20 minutes from the time it begins to boil. Run through strainer.

FAMOUS OLD RECEIPTS

APPLE JELLY.

MRS. JOSEPH PATTERSON (1840).

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Bell Flower apples, pared, quartered and thrown into cold water. A syrup made of $\frac{3}{4}$ lb. of sugar to 1 lb. of fruit; boil until clear; when half boiled cut 1 lemon to every 3 lbs of fruit. For apple jelly 1 lb. of sugar to 1 pt. of juice. Boil until clear.

PASTRY.

PASTRY.

MINCE MEAT.

A very old English receipt, 1800-1905.

*Contributed by Beatrice Bickerton-Fox (Mrs. L. Webster Fox),
Haverford, Pa., U. S. A.*

H. R. H. the Duke of Sussex, who was a constant visitor at Lleweny, being a close friend of Mr. Bickerton, was so fond of this mixture that Mr. Bickerton sent M. Baumeister to St. James Palace, where the Duke lived, and where the great chef became chief of the culinary department. This chief Christmas dish was introduced and has been used in the kitchens of the Royal Family for many, many years. These two recipes were old in 1800, when they were used at Lleweny Hall, Denbighshire, North Wales, by Mrs. Bickerton, Great Grandmother to the contributor. Originally a beef tongue or round of beef was added, but M. Baumeister, chef at Lleweny Hall, eliminated the solid meat and substituted beef suet.

One pound of Demarara sugar, 1 lb. of Sultana raisins, 1 lb. of Valencia raisins, 1 lb. of black currants, 1 lb. of best beef suet, finely chopped, 1 lb. of best apples, finely chopped, $\frac{1}{4}$ lb. of Cardian citron peel, 4 lemons, skins peeled, boiled and chopped, juice strained, 4 nutmegs finely grated, 1 tablespoon of salt, 1 gill of old Jamaica rum, 1 gill of old French brandy. Mix well together in deep pan-mug with well fitting lid.

PASTRY.

Contributed by Mrs. Mary Palmer Bispham, Overbrook, Pa.

One qt. of flour; work in it $\frac{3}{4}$ lb. of lard, water enough to make a stiff dough. Roll out and put $\frac{3}{4}$ lb. of butter in the dough in little pats. Dust flour over it thickly, and roll it. Put aside half an hour, roll out three times and bake.

FAMOUS OLD RECEIPTS

MINCE MEAT.

This is the old Wager recipe, given to me by my great Aunt Anne Elizabeth Wager, who was the granddaughter of Philip Wager, who was a member of the First Philadelphia Dancing Class.

Contributed by Fanny Neff Ewing, Mrs. Samuel Ewing, Bryn Mawr, Pa.

One large beef's tongue, fresh boiled and chopped, 2½ lbs. of raisins, stoned, 2½ lbs. of dried currants, 2½ lbs. of beef suet, chopped fine, ½ lb of citron, cut fine, ½ lb of brown sugar, 12 pippin apples, pared and chopped, juice and grated rind of 4 lemons, juice and grated rind of 2 oranges, 3 nutmegs grated, 1 teaspoon of ground cloves, 1 teaspoon of allspice, 1 teaspoon of cinnamon, 1 bottle best brandy, 1 bottle of sherry or madeira. Mix well together, put in a stone crock, pour on brandy and wine; mix well again, cover and let it stand. Try in a day or two and if necessary add more seasoning.

SQUASH PIE.

Contributed by Mr. Mark L. Requa, Oakland, Cal.

Use pie plate 9½ inches diameter, 1½ inches deep. Take 2½ cups milk, 4 eggs well beaten, 1 large cup cooked squash, passed through a sieve, 1 cup sugar. Mix thoroughly, bake slowly, set to cool. Beat ½ cup of cream stiff, and spread over top of pie. Cups mentioned are large coffee cups.

PUFF PASTE (VERY GOOD).

MISS CHARLOTTE MITCHELL, NEW ORLEANS.

One half pt. of flour, 3 tablespoons butter, 2 of ice water. Mix flour and butter together with a knife, make a hole in center and put in ice water. Roll out three times. Then put on ice for an hour or more. In cold weather a little more water is needed. Do not touch with hands. Cook in a hot oven. After it puffs pinch with a fork two or three times.

A FAMOUS LEMON PIE.

Made in its perfection by Mary Robertson Hawkins, a great-great-granddaughter of Jonathan Law (last Colonial Governor of Connecticut), and contributed by her daughter, Mary E. Chandon.

One egg, 1 teacupful of granulated sugar, 1 lemon, grated rind and pulp. After grating the rind, the lemon is carefully peeled so as not to break the sections, which must be picked apart, all the thin skins and seeds taken off and the pieces of pulp put on a plate to catch any drops of juice. The egg is slightly beaten with a fork in a shallow bowl or dish, yolk and white together, then the sugar is added gradually, then the grated rind, pulp and juice of the lemon. A pie plate has been lined with a rich puff paste, in which the mixture is poured, then with crossed narrow strips of the puff paste, cut with a jugging iron. Bake in a sufficiently hot oven for the mixture to rise, it will fall when cold; when slightly brown cover lightly with a paper until the crust is well baked. This pie has no upper crust and is very rich and delicious if the directions are strictly followed.

AUNTY'S MINCE MEAT.

MRS. PRESCOTT ADAMSON, GERMANTOWN, PA.

Three lbs. beef suet chopped fine, 6 lbs. Sultana raisins chopped fine, 6 lbs. cooking apples chopped fine, 3 lbs. currants picked, washed and chopped fine, 4 large lemons, juice and rind grated, 1 lb. sweet almonds chopped, 1 oz. butter, 4 grated nutmegs, 1 teaspoon cloves, 1 lb. sugar, 1 lb. citron, 1 pt. cider, 1 pt. brandy, 1 glass of plum or peach jam. Cover with brandy, paper, and add a little spirits every time you take any from jar.

DELICIOUS COCOANUT PIE.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One large or 2 small cocoanuts, 1 cup of butter, 1 cup of milk, 4 eggs, 3½ cups of sugar. Bake in good rich crust.

FAMOUS OLD RECEIPTS

MINCE MEAT.

From the old book of Elizabeth Van Rensselaer, married September 18th, 1787, to John Bradstreet Schuyler.

Contributed by Mrs. Francis Chamber's Great Granddaughter.

Two pounds of tongue (boiled), $1\frac{1}{2}$ lbs. of suet, $2\frac{1}{2}$ lbs. of currants, 1 lb. of raisins (stoned), 1 lb. of citron cut small, $\frac{1}{4}$ oz. of mace, cloves, cinnamon, nutmeg and ginger, 1 lb. of powdered sugar, 2 lemons, 6 tablespoons of rose water, 1 pt. of wine, 1 pt. of brandy and a little salt. When you make the pies, chop a pippin fine and add to the mince meat.

LEMON PIE.

BRISTOL, R. I.

Contributed by Miss Minnie Perry. An old receipt.

Three cups powdered sugar, mix well with 1 cup butter, then beat 4 eggs and add to the butter and sugar, 1 cup of cream or milk, the juice and grated rind of 2 lemons, two thirds of a cup more cream, and 3 or 4 Burt's Boston Crackers grated in will make them nice, though less rich.

MINCE MEAT.

MY GREAT GREAT AUNT, LYDIA JONES, ABOUT THE YEAR 1800.

Contributed by Elizabeth W. Paul Morris, Mrs. Fred'k Wistar Morris, "Dundale," Villa Nova, Pa.

Meat (beef or tongue) 2 lbs., suet 1 lb., brown sugar 2 lbs., currants 2 lbs., raisins 2 lbs., citron $\frac{1}{2}$ lb., apples chopped 1 lb., wine 1 pt., brandy 1 pt., cinnamon $\frac{1}{2}$ oz., 1 nutmeg. I have changed the recipe somewhat. I use $\frac{1}{4}$ lb. of lemon peel and $\frac{1}{4}$ of orange peel, the grated rind of 3 or 4 lemons, also the juice, and I add the brandy (2 tablespoons) at the time of baking, and I use cider instead of wine, but either way it is very good.

MINCE MEAT.

MRS. EDWIN I. CLINTON.

Eight lbs. of beef, 2 lbs. of suet, 6 lbs. raisins, 6 lbs. currants, 1 lb. of butter. The grated rind and juice of 6 lemons and oranges, spices to taste, with cloves, allspice, cinnamon and nutmeg, $\frac{3}{4}$ peck of apples, 3 pts. of brandy, 3 pts. of wine, 7 lbs. of sugar.

This receipt was used by Mrs. Joseph Worrall, Jr., who resided at 136 South Sixth street, opposite Independence Square. Her husband was first Captain of the Washington Guards when they were first formed in Philadelphia, Pa. Mrs. Worrall was born in 1806, and many of these receipts belonged to Mrs. John F. Evans.

MINCE PIE.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

Four lbs. boiled meat, 1 $\frac{1}{2}$ lbs. suet, 2 lbs. chopped raisins, 1 $\frac{1}{2}$ lbs. currants, 1 $\frac{1}{2}$ pts. of water in which the meat was boiled, 1 great spoonful of cloves, allspice, cinnamon, 3 of salt, 1 pt. of molasses, 1 $\frac{1}{4}$ lb. brown sugar, 3 nutmegs grated, 1 spoonful of mace, 3 gills of brandy, 1 $\frac{1}{2}$ pts. cider, 1 pt. sherry wine, citron at pleasure. Meat and suet to be chopped very fine and all thoroughly mixed. In 2 weeks add a gill of brandy. Add chopped apple to this meat as each pie is made.

MINCE PIES.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Four and $\frac{3}{4}$ lbs. nice beef, 2 $\frac{1}{2}$ lbs. suet, 7 lbs. brown sugar, 7 lbs. tart firm apples, 1 pt. dark molasses, 1 qt. sweet cider, 1 pt. good Sherry, 1 pt. good brandy, 7 lbs. mixed fruit, raisins, currants and citron, 2 oz. ground nutmeg, 2 oz. cinnamon, 1 oz. allspice, $\frac{1}{2}$ oz. cloves. If too sweet lemon juice may be added.

FAMOUS OLD RECEIPTS

TO MAKE GOOD PASTRY.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Two lbs. of flour, $1\frac{1}{2}$ lbs. of butter and good lard mixed. Place on ice until cold. Then chop it up in the flour in small bits. Mix with ice water with a knife, putting the hand into it as little as possible. Turn on paste board and roll thin. Cut into three pieces with knife, put one piece on top of the other, and roll out again, doing this three times. Bake in a moderately hot oven after shaping as you desire.

MINCE MEAT.

Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.

Two large fresh tongues boiled and chopped (this quantity makes 5 large cupfuls); $\frac{1}{2}$ basket greening apples, 7 cupfuls; 3 lbs. suet chopped fine, $3\frac{1}{2}$ cupfuls; 7 lbs. raisins stoned, 6 cupfuls; $1\frac{1}{2}$ lbs. currants, 2 cupfuls; $1\frac{3}{4}$ lbs. citron cut fine; 4 nutmegs grated, 3 tablespoonfuls of powdered cinnamon, 3 tablespoonfuls allspice, 3 oranges, juice and rind, 3 lemons juice and rind, 7 lbs. of sugar, 1 qt. of good brandy, 1 qt. good sherry. Mix all together, adding salt and pepper plentifully. Add orange when making pie.

THE DUKE OF GLOUCESTER'S RECIPE FOR MINCE MEAT.

Take 3 large lemons and squeeze the juice. Boil the rind and the pulp in two or three waters in order to extract the bitterness. Pound in a mortar until they are as smooth as butter. Add $1\frac{1}{4}$ lbs. of beef suet free from skin and chopped very fine, 1 lb. of currants, $\frac{3}{4}$ lb. of raisins, 1 lb. of brown sugar, $\frac{1}{4}$ lb. of almonds, blanched and chopped very fine, $\frac{1}{2}$ lb. of citron cut in thin pieces, 1 large tumbler of brandy, 1 lb. of chopped apples, cloves, mace, nutmeg, ginger each 1 tablespoon, 1 teaspoon salt, 3 wineglasses of sherry and nearly 1 qt. of cider. This is a very old recipe and in an old book, loaned by a distinguished Virginia family.

LEMON CREAM PIE.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Six eggs, 1 large lemon, 9 tablespoons of sugar, 3 tablespoons of water. Take the yolks of the eggs, juice and grated rind of the lemons, 6 spoons of sugar and the water. Mix together and after beating light, cook in the custard boiler, stirring constantly until it becomes a custard, then stir in part of the whites (previously beaten with the remaining 3 spoons of sugar). Take at once from the fire, put in dish or on pie as desired. Spread the remainder of meringue on top and brown.

MINCE MEAT.

MRS. EDWARD JACQUELIN SMITH, KING GEORGE CO., VA.

Three lbs. of fruit consisting of sultana raisins, smyrna and citron, 3 lbs. of chopped apples, 2½ lbs. suet and cold round of beef or tongue, 3 lbs. best brown sugar, 6 teaspoons of spices consisting of mace, nutmeg, allspice and cloves, also cinnamon; ½ teaspoon of cayenne pepper, the rind of a large lemon, 1 oz. of preserved orange peel, ½ pt. of Madeira, ½ pt. of best French brandy, ½ pt. of old Jamaica spirit. Mix all well together and let stand some days before using. Cover a dish with light puff paste, fill with mixture. Cover with paste and serve hot.

BAKED APPLE DUMPLING.

MRS. C. V. F. GREENWOOD, MIDDLETOWN, N. J.

Make a rich pie crust, pare and core some apples, fill each apple with a tablespoon of white sugar. Place on top of each apple a small piece of butter. Fold pastry around each apple and after they are placed in oven put a small piece of butter on top of each. Almost cover the dumplings with cold water. Add 1 tablespoon of sugar to each dumpling and grated nutmeg. Bake about 2 hours, keep them covered the first hour then remove cover. No other sauce except that in pan will be necessary.

FAMOUS OLD RECEIPTS

LEMON CHEESE CAKES.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

One pound of sugar, 6 eggs, the juice of 3 lemons, the rind finely grated, $\frac{1}{4}$ lb. of butter. Stir over a slow fire until the mixture thickens. Bake in a puff paste adding at the time about 6 finely pounded crackers. After baking lay over top some finely cut pieces of citron or preserved lemon rind.

LEMON PIE.

Contributed by Mrs. Edward I. Clinton, Philadelphia, Pa.

The rasping and juice of 3 lemons, 5 eggs, 3 cups of white sugar, 3 cups of water, 3 tablespoons of flour. Keep out the whites of 3 of the eggs for the top of the pie. Beat whites to a stiff froth and add sugar (pulverized). After pie is baked spread over the top. Put in oven a few minutes to brown lightly. This is delicious.

MINCE MEAT.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

One lb. of chopped suet, $1\frac{1}{2}$ lbs. chopped apples, 1 lb. of raisins, $\frac{1}{2}$ lb. of currants, $\frac{1}{4}$ lb. of citron, $1\frac{1}{2}$ lbs. brown sugar, 1 pt. of wine, $\frac{1}{2}$ pt. of brandy, 1 pt. of cider, 1 tablespoon of nutmeg, mace, allspice, cloves and ginger.

MINCE MEAT.

Contributed by Mrs. Goodfellow.

One lb. of beef or tongue or heart, 1 lb. of suet, 1 lb. of sugar, 1 lb. of raisins, 1 lb. of currants, $\frac{1}{2}$ lb. of citron, 2 lbs. of apples, 1 pt. of wine, 1 pt. of brandy, $\frac{1}{2}$ oz. of cinnamon, 1 whole nutmeg, $\frac{1}{4}$ oz. cloves, $\frac{1}{4}$ oz. mace, the rind of 1 orange pounded. Boil the meat before chopping, seed raisins, wash and pick the currants, slice citron, pare, core, and chop the apples. Mix together the liquids last. The weight is for the articles after they are prepared for mixing.

WASHINGTON PIE.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

For the outside, take 3 eggs, 1 cup sugar, 1 teacup of flour, 1 teaspoonful cream of tartar in the flour, one third teaspoonful soda dissolved in 2 tablespoonsful of milk. This makes two round tins. For the inside, take 1 teacup of flour, 2 eggs, 1 cup of sugar, beat together and pour into a pint of milk when boiling. Season with $\frac{1}{2}$ teaspoonful of lemon or vanilla extract.

SWEET POTATO PIE.

Contributed by Mrs. Morris R. Stroud, Philadelphia, Pa.

Make a rich flaky pastry. Take 3 large sweet potatoes, boiled and mashed. Break 5 eggs, beat very light, add to the potatoes, then add $\frac{1}{2}$ lb. of butter, $\frac{1}{4}$ lb. of sugar, the grated peel of two lemons and the juice of one, 1 grated nutmeg, 1 wineglass of wine, 1 of brandy. Mix well together and bake in your pastry.

MRS. EDWARD SHIPPEN'S DIRECTIONS FOR MINCE PIE.

SENT BY MRS. LEA, DECEMBER 12TH, 1796.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

One lb. of beef or tongue, $1\frac{1}{2}$ lbs. currants, $1\frac{1}{2}$ lbs. suet, 1 lb. of raisins, 1 dozen apples, sugar, salt, wine, brandy, spice, citron, lime juice, nutmeg, lemon peel, to your taste.

MOLASSES PIE.

MRS. MORRIS R. STROUD.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Prepare regular pie crust in pan. Spread with brown sugar then layer of molasses, small pieces of butter, another layer of crust, brown sugar and molasses and butter. Put in oven to bake.

FAMOUS OLD RECEIPTS

CREAM PIES.

MRS. MORRIS R. STROUD.

Contributed by Mrs. Mercedith Bailey, Philadelphia, Pa.

Two cups of white sugar, 2 cups of flour, 6 eggs separate, 2 teaspoons of cream of tartar in with the flour, $\frac{1}{2}$ teaspoon of soda dissolved in 2 tablespoonfuls of boiling water; bake in 4 jelly cake pans.

Cream for the Pies.

One pt. of milk put on to boil in farina boiler, when boiling stir in $\frac{3}{4}$ of a cup of flour or a tablespoonful of cornstarch made smooth with a little milk, yolks of 2 eggs, $\frac{3}{4}$ of a cup of sugar, flavor with a little vanilla.

PUMPKIN PIE.

MISS SCHUYLER, NEW YORK.

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One pumpkin prepared, 1 pt. of milk boiling, 2 tablespoons of butter, 2 cups of brown sugar, 1 large cup of dark molasses, pinch of salt and mace, 3 tablespoons of ginger, 2 tablespoons of cinnamon. Mix ginger and cinnamon with a little of the pumpkin until smooth. Add the boiling milk, then the pumpkin, and boil 15 minutes. Beat 4 eggs light and stir in, not boil as for custard. Put in paste while hot. This makes three large pies.

LEMON PIE.

MRS. NICHOLAS ROOSEVELT, OF NEW YORK.

Contributed through Mrs. Lily Latrobe Loring, Washington, D. C.

One lemon, grate the rind and squeeze the juice, 1 tablespoonful of flour, 1 cup of sugar, 1 cup of water, yolks of 3 eggs. Boil all until quite stiff. When the pie is baked a light brown cover with the whites of the eggs beaten to a froth with sugar, brown again in the oven.

PUFF PASTE.

MRS. RUMSEY, CHESTNUT HILL, PA., 1800.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One lb. sifted flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. lard, pinch of salt, 1 tumbler ice water. Chop the lard into the flour until fine, add water, flour board well, roll out, divide butter into three equal parts, sprinkle one third over paste in tiny pieces, fold up and pound, roll out again, repeat same process three times, roll out thin, and cut in pieces as desired, chill thoroughly before using.

CREAM PIES.

MRS. MARIE LOUISE BAILEY, PHILADELPHIA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Two teacups of white sugar, 2 teacups of flour, 6 eggs, 2 teaspoonfuls cream of tartar, $\frac{1}{2}$ teaspoon of soda dissolved in 2 table-spoonfuls of boiling water.

Cream for the Pies.

One pt. of milk, $\frac{3}{4}$ cups of flour, $\frac{3}{4}$ cup of sugar, 2 eggs, only using the yolks. The pies must be cold when the cream is added.

PUDDINGS.

PUDDINGS.

LEMON PUDDING.

Contributed by Mrs. Morris Hacker, Philadelphia, Pa.

(This is a very old and good receipt, and if one has paste in the house, can be used for dessert if an unexpected friend comes in to dinner.)

Quarter pound butter, and quarter pound of sugar beaten to a cream, the yolks of 3 or 4 eggs beaten. Add to the above the grated rind and juice of one lemon, large; add the whites of the eggs well beaten, last, and cook in a slow oven. The top must be brown. Do not put whites of eggs on top. Serve hot. Spread this mixture on a good rich crust. Except for the crust, this pie can be made while one is dining. (If lemons are small, three are enough.)

BLANC-MANGE.

MRS. OLIVER HASTINGS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

One fourth box gelatine dissolved in milk for a half hour. Boil a pt. of cream, pour it over the gelatine, adding 2 tablespoonfuls of powdered sugar. When it begins to stiffen, stir in $\frac{1}{2}$ pt. more cream. Stir continually now till shape is taken. A whole vanilla bean must be put in the cream while beating, and then taken out when all is cooling.

FRENCH PLUM PUDDING.

Contributed by Mrs. Charles Brinton Cox, Philadelphia, Pa.

One-fourth lb. sifted flour, $\frac{1}{4}$ lb. bread crumbs, $\frac{1}{4}$ lb. currants, $\frac{1}{4}$ lb. raisins, 2 chopped apples, a little citron, $\frac{1}{2}$ lb. suet, $\frac{1}{2}$ lb. of sugar, of which half must be browned to caramel, 1 small glass of brandy. Boil $3\frac{1}{2}$ hours in mould and eat with wine sauce.

PUDDING.

One of the most famous recipes in the private cook book of Mrs. Mary Logan, widow of the Late General John A. Logan, is for the preparation of a citron pudding, which was a great favorite with his friends.

Contributed by Mrs. John Beverly Roberts, Bryn Mawr, Pa.

One qt. milk (fresh), 1 pt. stale bread crumbs carefully grated, 4 eggs, 1 coffee cup powdered sugar, $\frac{1}{2}$ lb. citron cut fine, $\frac{1}{4}$ lb. butter, juice and rind of 1 lemon. Beat yolks and sugar together. Add bread crumbs, milk and lemon rind by degrees. Pour into a buttered dish, drop citron in and place bits of butter over all. Bake half an hour, then cover with a meringue made of the 4 whites, a cup of powdered sugar and the juice of a lemon. Brown slightly before serving.

CHESTNUT PUDDING.

ITALIAN RECIPE FROM BORDIGHERA, ITALY.

Contributed by Mrs. Charles M. Andrews, Bryn Mawr, Pa.

Boil Italian chestnuts, pass them through a potato masher. Fill the pudding dish with a layer of meringue (whites of eggs beaten up with powdered sugar) then cover the top with chestnuts and heap around the edges of the dish with whipped cream.

MRS. OTIS' DIRECTIONS FOR A COMMON INDIAN PUDDING.

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Take half pint of fine Indian meal, in a clean pan, and pour on it one quart of boiling milk. Stir it well, put one spoonful of salt, and one gill of molasses. The pan for baking must be well buttered when the pudding is put into it, and when in the pan, and ready for baking, pour on it a teacup of milk, sweetened with molasses. It must bake five or six hours, slowly.

ROYAL ICED CABINET PUDDING.

Contributed by Mrs. Sara Yorke Stevenson.

(This receipt, when well carried out, is fit for Kings, Lucullus or Brillat-Savarin.)

One lb. of candied cherries, $\frac{1}{2}$ lb. green gages, 1 lb. stale sponge cake $\frac{1}{2}$ lb. pulverized sugar, 1 pt. of cream, 1 pt. of milk, 1 tumbler of sherry (good wine), or maraschino, 6 eggs, 1 vanilla bean, 1 box of gelatine. Take a mould with a lid and place in a pan of ice until very cold. Soak the gelatine, boil the milk, whip the yolks of 6 eggs light, add $\frac{1}{2}$ lb. of sugar. Strain the gelatine with the milk as it boils, then add the eggs and sugar, being careful it does not curdle. When this custard is cool, add the stiffened whipped cream, and add the vanilla bean. Then take your mould and put in a little of the custard. Cut up cake and soak the slices in the sherry. Cut your gages into halves or quarters, removing the stones. Put a layer of cake, then one of custard, then one of the fruits and so on until the mould is filled. The outside may be more or less decorated with fruit, according to taste. Put on ice for three hours at least. Serve as you would ice cream on silver dish (cold) and garnish with whipped cream and fruit.

BREAD PUDDING.

MRS. CATHERINE LEAF SMITH, READING, PA. (1800).

Contributed by Mrs. J. Frailey Smith, Philadelphia, Pa.

Three pints of milk to one baked loaf of bread. Take half the milk and soak the bread in it. Work it through the colander, using the rest of the milk to do it. Add half pound butter, eight eggs, and sugar to taste, half of a nutmeg, half teaspoon of cinnamon, 1 glass of brandy and one pound raisins. The dish must be well greased.

French Dip for the above Pudding.

One fourth lb. butter, $1\frac{1}{2}$ cups sugar, beat very light, then add enough boiling water to make a thick cream. Flavor to taste.

COCOANUT PUDDING.

Contributed by Miss Mary Lapsley-Pyle, Philadelphia, Pa.

This receipt is one of my great-grandmother's, Mrs. Joseph B. Lapsley.

Take 1 good-sized cocoanut, cut skin or rind off (after it is taken from the shell). Grate it fine, 1 lb. of white sugar made into a rich syrup, merely sufficient water to make it, using also the milk of the nut. Put grated nut into the syrup and let it boil a few minutes. Beat 4 eggs very light, if you choose leave out the whites. After the cocoanut is tolerably cooled, beat whole mixture well together. Put it in a dish deep enough to hold the above, and bake it from 20 minutes to $\frac{1}{2}$ hour. If a paste is preferred, this quantity will make 2 puddings, if not, 1. A little salt is required. Brandy, small quantity, is an improvement. A few blanched almonds stuck on top add to the appearance as well as taste.

PLUM PUDDING.

MRS. MARY FONTAINE COSBY, LOUISVILLE, KENTUCKY (1820).

Contributed by her great-granddaughter, Mrs. Alice C. Slaughter, Louisville, Ky. Through Miss Alice W. Richardson, Louisville, Ky.

Pour over five teacups of bread crumbs, enough scalding milk to moisten them—about a pint or a little more—add to the bread crumbs and milk, two large iron spoonsful of flour, a teacup brown sugar, teaspoon of salt, a cup of chopped suet, four beaten eggs, teaspoon of cinnamon, 1 of ginger, 1 of allspice and $\frac{1}{2}$ of cloves. Have three teacups of raisins that have been seeded and cut in half, the same of currants and a large piece of citron sliced thin, some candied orange and lemon peel, some almonds blanched and cut in half, or pecans. At the last put in a teaspoon of soda dissolved in a very little hot water. Boil four hours. Stick blanched and split almonds all over it, and pour on some brandy or whiskey and burn.

MILK BISCUIT.

MRS. DEBORAH SHOEMAKER. 1800.

Contributed by Mrs. Ellen Shoemaker Busby, Mrs. Duncan Lawrence Busby, Philadelphia, Pa.

(This recipe was used by my great-great-grandmother, and has been in our family for more than one hundred years.)

One pint of milk, butter and lard together the size of an egg, 1 teaspoon sugar, 1 teaspoon salt, $\frac{1}{2}$ yeast cake, flour enough to make a soft dough. Heat milk, add butter, lard, salt, sugar and yeast cake, dissolved in $\frac{1}{2}$ cup lukewarm water. Stir in flour, beat well and stand away to raise in a moderately warm place. In about five or six hours make into small biscuits, place in pans and again allow to raise. When very light bake $\frac{1}{2}$ hour in a quick oven. Care should be taken that the dough is very soft and well beaten with a wooden spoon. It should never be kneaded.

DELICIOUS SNOWDON PUDDING.

LLANBERIS, WALES.

Contributed by Mrs. C. Stuart Patterson, Philadelphia, Pa.

One pound sugar, 1 lb. beef suet, 1 lb. bread crumbs, 1 lb. lemons (grate the skins and squeeze the juice), 1 lb. eggs, brandy according to taste. Mix all together and boil for about six hours. The yolks only of the eggs used.

A BOILED RICE PUDDING.

FROM HER GREAT-GRANDMOTHER RODNEY'S RECEIPE BOOK.

Contributed by Mrs. Samuel V. Merrick, Germantown, Philadelphia. ✓

Take a quarter of a pound of rice and $\frac{1}{2}$ pound of raisins. Tie them in a cloth so as to give the rice room to swell. Boil it so two hours and serve it up with melted butter and sugar and grated nutmeg thrown over it.

A PUDDING.

By MISS CARY RANDOLPH OF "EDGEHILL," VIRGINIA. A GREAT-GREAT-GRANDDAUGHTER OF THOMAS JEFFERSON.

Contributed by Mrs. Edward Jacquelin Smith. A Great-Great-Great-Granddaughter of Thomas Jefferson, Fredericksburg, Va.

One pint of bread crumbs, 1 quart of cream, 1 teacup of white sugar, yolks of 4 eggs, grated rind of 1 lemon. Beat yolks, sugar and lemon together and stir in the crumbs. Bake a light brown. When it is done spread over the top currant jelly, or any small preserve; beat the whites of the eggs to a stiff froth, spread on top, serve either hot or cold.

NANTUCKET INDIAN MEAL BANNOCK.

Contributed by Mrs. Lydia S. Hinchman, Philadelphia.

Scald two cups of Indian meal with one quart of milk, mix thoroughly until perfectly smooth. When cool add 6 eggs, whites and yolks beaten separately, 1 cup of sugar and a teaspoonful of salt. Bake one hour and a half in a moderate oven.

NEW ENGLAND INDIAN PUDDING OR "SUNDAY MORNING PUDDING."

Used by Elizabeth Rodman of New Bedford, 1800.

Contributed by Miss Hannah Fox, Philadelphia, Pa.

Boil 3 quarts of milk, stir in 1 lb. of Indian meal, 1 tablespoon of salt, 3 gills of molasses. Put in a well heated oven at 5 P.M., cover at 10 P.M.—let stay in oven until morning; turn out of baking pan and serve warm.

This pudding was originally made to be baked in a brick Dutch oven but can be made in a range with the door left partly open all night. It is eaten for breakfast with cream. It should be about the consistency of hot corn meal mush and have a jelly-like deposit at the bottom of the pan.

SWEET POTATO PUDDING.

This receipt is from an old book compiled by Mrs. Goodfellow, who was famous in Philadelphia in the last century. Her receipts have long been out of print.

“ELIZABETH PYEWELL.”

Contributed by Mrs. John H. Easby, Philadelphia, Pa.

Grate 3 or 4 good sized raw sweet potatoes. Lay some slices of good butter in a dish, on this sprinkle some of the grated potatoes, about one half. Grate in the potatoes $\frac{1}{2}$ a nutmeg and a very little cinnamon, and scatter over 2 large spoonfuls of brown sugar, then the rest of the potatoes, more butter and sugar and mix 1 wineglass of rosewater and a cup of cream together and 1 wineglass of wine and brandy mixed. Stir all these ingredients well together. Bake very slowly 2 hours, and serve hot as a dessert.

APPLE PUDDING.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Pare, core and slice as many apples as you can conveniently place in your dish. Add sufficient sugar to sweeten them and 2 tablespoons of grated orange or lemon peel. When partly done pour over them a batter such as you make for light puddings and bake quickly. To be eaten with sauce.

FIG PUDDING.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One cup of molasses, 1 cup of chopped suet, 1 cup of milk, $3\frac{1}{4}$ cups of flour (sifted before measuring), 2 eggs, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 pt. of figs. Mix together molasses, suet, spice, and figs cut fine. Dissolve soda with 1 tablespoon of hot water, and mix with the milk. Add to the other ingredients. Beat eggs light and stir into mixture. Add flour and beat well. Butter the mould and steam 5 hours. Or it may be boiled 3 hours. Serve hot with foamy wine sauce.

FAMOUS OLD RECEIPTS

OLD ENGLISH PLUM PUDDING.

1800.

*Contributed by Beatrice Bickerton-Fox (Mrs. L. Webster Fox),
Haverford, Pa.*

One lb. of Demarara sugar, 1 lb. black currants, 1 lb. of Sultana raisins, 1 lb. of Valencia raisins, 1 lb. of French plums, 1 lb. of apples, chopped, 1 lb. of best beef suet, finely chopped, 1 lb. of fresh bread crumbs, 1 lb. (6 to 8) fresh eggs, 3 oz. sweet almonds, blanched and chopped, 4 lemons, skin grated and juice, $\frac{1}{4}$ lb. of candied citron peel, 4 large nutmegs, grated, 1 gill of Jamaica rum, 1 gill old French brandy.

Mix all thoroughly well together; place in heavy porcelain basins tying each basin in heavy pudding cloth; boil 4 hours when mixed and four hours when used. Serve with hot sauce flavored with brandy.

WHITE PLUM PUDDING.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Half cup of sugar, $\frac{3}{4}$ cup of butter, 4 eggs, 1 pt. of milk, 1 qt. of flour, very little salt, 2 even tablespoons Royal Baking Powder, $\frac{1}{2}$ cup citron cut fine, $\frac{1}{2}$ cup raisins seeded, $\frac{1}{2}$ cup currants, nutmeg and vanilla flavoring. Beat the eggs, add sugar, butter, salt, and milk. Stir all in the flour in which the fruit has been mixed. Just before cooking stir in the baking powder. Boil or steam 2 hours. To be eaten with sauce. Sauce— Butter, sugar, flour, and wine, cream consistency. Served hot.

COCOANUT BLANC-MANGE.

Contributed by Mrs. M. Kim Miller, New York.

Make Blanc Mange by ordinary recipe, only a trifle sweeter. Just before taking off stove stir in 1 grated cocoanut. Then pour into shapes.

ENGLISH PLUM PUDDING.

Contributed by Mrs. Francis M. Boykin, Richmond, Va.

Mix 2 soup plates of raisins, 2 of currants, 2 of citron and a little candied orange peel, 2 of beef suet, 2 of bread crumbs, 2 of sugar, 2 of flour. These must be heaping plates; 1 doz. eggs beaten separately and 1 pt. of milk. If you have only 8 or 9 eggs it will take 1 qt. of milk. Season with a $\frac{1}{2}$ tumbler of brandy, 3 or 4 nutmegs grated, 2 pinches of allspice. After mixing up the ingredients, tie the pudding up in a strong cloth and boil 7 hours. This pudding will keep for months in the winter. Cut off a piece the size you wish to serve and put in a tin mould. Put mould into boiling water until the pudding is *hot through*. Turn into a dish and pour over a little alcohol and set on fire. Serve with a rich sauce seasoned with nutmeg and brandy. An old and tried recipe and most delicious one.

CONTINENTAL PUDDING.

MRS. ALBOR MAN, PLATTSBURG, N. Y.—1806.

Contributed by Mary Helen Livingston Lloyd,

Mrs. Horatio Gates Lloyd, Haverford, Pa.

One quart of milk, $\frac{1}{2}$ pint of fine bread crumbs, 3 eggs — yolks only, 1 cup of sugar, small piece of lemon, grated rind of lemon. Bake. Whip the whites of the eggs with a cup of fine sugar, add juice of the lemon. When the pudding is cold spread over it jelly or sweetmeats, then the meringue and brown lightly. To be eaten cold.

HAMBURG CREAM.

Contributed by Mrs. M. Kim Miller, New York.

Five eggs, 2 lemons, $\frac{1}{2}$ lb. powdered sugar. Beat yolks with juice and grated rind of lemons, also sugar. Put on fire and let it come to a boil. Then add quickly the whites beaten light. Stir all together, take off and put in shapes until cold.

FAMOUS OLD RECEIPTS

PLUM PUDDING.

Brought from "Moi Ellen" near Dublin, Ireland, by my Great-Grandmother, MARY PHELPS ROBINSON, when she came over on a visit in 1830 — she being about fifty.

*Contributed by Mary Helen Livingston Lloyd,
Mrs. Horatio Gates Lloyd, Haverford, Pa.*

Two lbs. of raisins, 2 lbs. of currants, 1 lb. of suet, $\frac{1}{2}$ lb. of citron, 8 eggs, 1 large loaf of soft bread grated fine, 1 cup of brandy, 1 cup of syrup, 1 cup of sugar, 1 cup of flour. Tie into a cloth buttered 1-16 of an inch and dredged with flour — making a ball — then boil three hours. Keep a plate under pudding in kettle to prevent burning. Turn out of cloth carefully while hot and serve with burning brandy — also use hard sauce.

MARMALADE PUDDING.

A. M. LEWIS, GODERICH, LAKE HURON.

Contributed by Mrs. William A. Glasgow, Jr., Philadelphia.

1 breakfast cup of bread crumbs, 1 breakfast cup of suet chopped fine, 3 eggs well beaten, 2 tablespoons of marmalade, 1 tablespoon of cream, 1 wineglass of brandy. Mix well together. Butter the mould well and sift a little white sugar over it. Steam for 4 hours.

TAPIOCA PUDDING.

Contributed by Mrs. Earl B. Putnam, Philadelphia, Pa.

Soak 4 small tablespoons of tapioca (not the pearl) in a quart of fresh milk over night. The next morning put this on the fire in a farina kettle, and when it comes to a boil add the yolks of 4 eggs, well beaten, and sugar to your taste. A wineglass of brandy, a pint of cream, and the grated peel of 1 lemon, then add the well beaten whites of the eggs. Heat the whole mixture in a farina kettle, then pour into a pudding dish and bake for $\frac{1}{2}$ an hour in a pan of hot water.

FRUIT PUDDING.

MRS. G. T. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brozen, Rosemont, Pa.

Six ounces of chopped apples, 6 ounces of bread crumbs, 6 ounces of beef suet picked fine and chopped, 6 ounces of sugar, 6 ounces of raisins (seeded), 6 ounces of currants, 6 eggs, and a little citron sliced fine. Put all together and boil in a close form 3 or 4 hours. Sauce for pudding. Mix well $\frac{1}{4}$ pound of sugar, 2 ounces of butter and boil for a few minutes. Then draw off the fire and add when not too hot, 1 beaten egg. Have a wineglass of sherry and add just before taking from the fire.

POTATO PUDDING, VERY GOOD.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia.

One half lb. of butter, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. Irish mashed potato, $\frac{1}{2}$ gill of cream, 5 eggs, the grated rind of an orange or lemon, 1 teaspoon of nutmeg and 1 of cinnamon, $\frac{1}{2}$ glass of good brandy. Mash potatoes with butter and cream and when cold add other ingredients and bake in puff paste.

ENGLISH PLUM PUDDING.

Contributed by Mrs. Malcolm S. Council, Bryn Mawr, Pa.

Sixteen eggs, 1 cup of flour, $1\frac{1}{2}$ lbs. of muscatel raisins, $1\frac{3}{4}$ lbs. of currants, 1 lb. of sultana raisins, 2 lbs. of brown sugar, 3 lbs. of bread crumbs, 2 lbs. finely chopped suet, 6 ounces of candied orange peel, the same of lemon and citron, 1 oz. ground nutmeg, 1 oz. cinnamon, $\frac{1}{2}$ powdered bitter almond, $\frac{1}{4}$ pint of brandy. Stone and cut the raisins, do not chop them; cut the candied peel in thin slices. Mix all the dry ingredients first; then beat the yolks of the eggs, strain into the pudding. Beat whites until stiff and put in last. Boil 6 or 8 hours.

FAMOUS OLD RECEIPTS

PLUM PUDDING.

MRS. VOGELS.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Twelve eggs well beaten, 12 spoonfuls of flour, 12 spoonfuls of sugar, 1 lb. of b  ef suet, 1 lb. of stoned raisins, $\frac{1}{2}$ lb. of currants, $\frac{1}{4}$ lb. of citron, 1 wineglass wine and brandy mixed, 1 nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ wineglass of milk, 1 teaspoon of cloves. Beat the eggs well, chop the suet fine and mix by degrees, flour, sugar, etc., and last of all the wine and spices. Beat the mixture thoroughly and tie your bag close to the mixture and boil 8 hours. Sauce.

SAUCE.

Mix butter, flour and plenty of sugar in the proportion of $\frac{1}{2}$ lb. of sugar, $\frac{1}{4}$ lb. of butter, $\frac{1}{2}$ pt. of water, wine and nutmeg to taste. Boil the sauce well.

BOILED FLOUR PUDDING.

R. T. WEST.

One pint milk, flour enough to thicken, little salt, 3 eggs beaten separately, yolks put in first, even teaspoonful saleratus dissolved in a little warm water, a very small piece of butter, and lastly add the whites of the eggs. Boil 1 hour in mould or bag in boiling water and flour the inside of it.

PUDDING SAUCE.

E. W. HORSTMAN.

Contributed by Mrs. Walter D. Horstman, Philadelphia.

One quarter lb. of butter (melted), $\frac{3}{4}$ lb. of sugar, 2 eggs well beaten, 1 tumbler full of wine. Boil all together a few minutes. Mix in 1 pint of the juice of fresh strawberries.

LEMON KISS PUDDING.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Two lemons, 4 eggs, two thirds of a tumbler of boiled milk, 10 tablespoons of sugar. Grate the lemons and to the rinds and juice add the beaten yolks of the eggs, the sugar, and the milk. Stir quickly together, have ready a baking dish lined with paste, and pour the mixture into it. Bake until the crust is done. About a half an hour is usually required. Then cover the whole with the whites of the eggs beaten to a stiff froth with 4 tablespoonfuls of sugar. Brown delicately in the oven. This pudding is very nice cold as well as hot, and the same quantity will make two or three pies, which should be covered with the meringue in the same way.

PERFECTION PLUM PUDDING.

Contributed by Mrs. G. H. Ellerbe, New Orleans, a Famous Southern Housekeeper.

Two lbs. of cup cake crumbs or sponge cake, 2 lbs. of raisins, 1 lb. of currants, 1 lb. of citron, 1 cup of shelled pecans, 1 cup of blanched almonds, 1 tablespoonful level of allspice, the same of ginger, 2 teaspoons of cloves, 2 teaspoons of nutmeg, 2 teaspoons of cinnamon, 1 cup of sugar, 2 cups of sifted flour, 1 cup of milk, 1 cup of butter, $\frac{1}{2}$ cup of brandy. Rub butter and sugar together, add eggs one at a time, then flour and milk, then cake crumbs toasted and ground. Soak spices in brandy and add to mixture. Cut almonds and pecans in rather large pieces and citron in thin slices, seed raisins, wash currants, and add to batter. Put in pudding mould and boil steadily for 5 hours. Serve with liquid sauce, seasoned with brandy and whipped cream. When pudding is placed on table pour brandy over it and light. This greatly improves flavor and makes an ideal Christmas dish. This receipt has been used many years and is infallible. About $\frac{1}{4}$ the quantity will make a pudding to fill a 1 lb. yeast powder can which makes a good mould.

FAMOUS OLD RECEIPTS

ENGLISH XMAS. PUDDING.

LONDON, ENGLAND, 1800.

The English make several puddings early in the winter and use them as they require them. They consider that they are better if kept some time before using.

Contributed by Mrs. Charles C. Duggin, New York.

One lb. raisins, 1 of currants, 1 of Sultanas, 1 of orange and citron candied peel mixed, and 1 of suet, a pinch of salt, 8 oz. flour, 8 oz. bread crumbs, $\frac{3}{4}$ lb. sugar, 1 nutmeg, 1 teaspoonful mixed spices, grated rind of 1 lemon, 10 eggs, brandy to taste. When well mixed, pack closely in bowl and tie very tightly in cloth. Boil 5 or 6 hours. Can be kept for months without removing the cloth, and when required can be heated by boiling for an hour before serving.

PLUM PUDDING.

Contributed by Mrs. Edwin I. Clinton, Philadelphia.

One lb. of suet chopped very fine, 1 lb. of crackers, 1 lb. of sugar, 1 lb. of citron, 1 lb. of raisins, 8 eggs, 1 coffee cup of brandy and wine mixed, 1 cup of milk, 1 tablespoon of flour, 2 tablespoons of mixed spices, 1 tablespoon of salt. Divide it into small puddings. Steam 5 hours. When wanted steam 1 hour.

PLUM PUDDING.

A very old recipe.

MISS SCHUYLER, NEW YORK.

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Coffee cup of white sugar, $\frac{1}{2}$ lb. of suet chopped very fine, 1 lb. of dried bread crumbs, 6 eggs, yolks and whites beaten separately, allspice, a little cloves, cinnamon, and 1 nutmeg, 1 pt. of milk, 1 lb. of currants, 1 lb. of dried raisins, $\frac{1}{4}$ lb. of citron well dredged with flour, 1 teaspoon of baking powder, whites of eggs last. Boil between 4 and 5 hours.

ENGLISH PLUM PUDDING.

H. HORTON, GODERICH, LAKE HURON.

Contributed by Mrs. William A. Glasgow, Jr., Philadelphia.

One lb. of raisins, $\frac{1}{4}$ lb. of flour, 1 lb. of suet chopped fine, 1 lb. of currants, $\frac{3}{4}$ lb. of stale bread crumbs, $\frac{1}{2}$ nutmeg grated, $\frac{1}{4}$ lb. of brown sugar, 5 eggs, grated rind of 1 lemon, $\frac{1}{2}$ pint of brandy, $\frac{1}{2}$ lb. minced candied orange peel. Mix all dry ingredients together. Beat the eggs, then add them to the brandy and thoroughly mix all together. Boil 6 hours; this will make 6 pounds.

ECONOMICAL PLUM PUDDING.

One and one half cups of flour, 1 cup of brown sugar, 1 cup of grated suet, 1 cup stoned raisins, 1 cup currants, 1 cup grated carrots, 1 cup of grated potatoes, $\frac{1}{4}$ cup minced orange peel, spices and flavoring to taste.

Sauce.

1 tablespoon cornstarch, 2 tablespoons butter, $\frac{1}{2}$ cup brown sugar, 4 tablespoons grape or apple jelly, spices and flavoring to taste. Beat cornstarch, sugar and butter together in a saucepan at a moderate heat, wet with hot water a little at a time. Add hot water as required and boil until cornstarch is cooked. Equal to any plum pudding.

SWEETMEAT PUDDING.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Cover your dish with a puff paste, take candied lemon peel, orange and citron of each 1 ounce sliced very thin. Lay on bottom of your dish. Beat the yolks of 8 eggs, 2 whites, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. of butter, a little mace. Beat all well together, when the oven is ready pour it over the sweetmeats. One hour or less will bake it, the oven must not be too hot.

FAMOUS OLD RECEIPTS

BAKED INDIAN PUDDING.

GRANDMOTHER HANNAH WADSWORTH.

Contributed by Mrs. F. S. Burrows, Philadelphia, Pa.

One quart milk, one third cup of yellow corn meal, 1 cup sugar, 1 cup molasses, 3 eggs, 2 tablespoons butter, $\frac{1}{2}$ teaspoon cinnamon. Heat the milk to the boiling point, stir in the meal and let it just boil. Remove from the fire and add butter, sugar and molasses. When it is cooler, add the eggs, etc. Bake in rather slow oven for about an hour. Serve with butter for a sauce. Some put raisins in the pudding.

SNOW PUDDING.

MRS. W. V. R. WATSON, HOUSTON, TEX.

Contributed by Mrs. Robert L. Pollard, Austin, Tex.

Dissolve $\frac{1}{2}$ box of gelatine in a tea cup of cold water, 1 cup sugar, 1 pt. of boiling water, juice of 2 lemons, 1 qt. of milk, 4 eggs, 1 cup of wine, 1 tablespoon of cornstarch, 1 teaspoon of vanilla. Soak gelatine 1 hour, add boiling water and stir until melted. Add lemon juice, sugar, whites of eggs beaten stiff, milk and wine. Beat 15 minutes. Pour in mould lined with lady fingers. Set on ice.

ICED RICE PUDDING.

MRS. JOSEPH PATTERSON.

Contributed by Mrs. Meredith Bailey, Philadelphia.

One cup of rice well boiled in 1 cup of water, then mashed smooth, add 1 qt. of milk, yolks of 3 eggs, rind of one lemon, 5 tablespoons of sugar. Put on fire and stir until boiled to a custard. then turn into a shallow dish. Beat light, whites of 3 eggs with juice of 1 lemon, 6 spoons sugar. Pour on the custard and let brown in the oven.

PUDDINGS

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A DELICIOUS DESSERT.

H. HERTON, GODERICH, LAKE HURON.

Contributed by Mrs. William A. Glasgow, Jr., Philadelphia.

One cup of tapioca, soaked in plenty of water over night. In the morning drain off most of the water, place on back of stove, cook until clear. Add to this when about half cooked one tin of grated or shredded pineapple, juice of 2 lemons, 2 cups of sugar, and whites of 3 eggs beaten stiff. Serve with whipped cream.

FIG PUDDING.

MRS. RUSSELL ROBINSON, NELSON COUNTY, VA.

$\frac{1}{2}$ lb bread crumbs, $\frac{1}{2}$ lb. figs, 6 oz. brown sugar, $\frac{1}{4}$ lb. suet, 2 oz. flour, 2 chopped apples, enough milk to make a batter, 6 eggs well beaten, $\frac{1}{2}$ nutmeg. Boil 4 hours.

APPLE DUMPLINGS.

MRS. WILLIAM COXE.

Boil 12 good sized potatoes, mash them very smooth. Mix them while hot with 1 qt. of flour (no water), beat well with flour and roll it out. Pare and core apples, put a little cinnamon or grated lemon or orange peel in the hole from which the core is taken. Roll the paste thin, wrap and tie each apple in a cloth, and boil them.

CUP CUSTARD.

ELLEN GALLAGHER.

Contributed by Mrs. Walter Horstmann, Philadelphia, Pa.

To 1 qt. of milk add the yolks of 6 eggs, 1 tablespoonful of brandy, sweeten to taste. Beat the yolks and sugar together, add the brandy, and the scalded milk, put into cups in a pan of water, and bake in a moderate oven 20 minutes.

FAMOUS OLD RECEIPTS

CHERRY ROLL.

MRS. HÉLOISE MINOR, NORFOLK, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Six medium sized Irish potatoes, 1 large spoonful of butter, $\frac{1}{2}$ teaspoon of salt, flour enough to make a paste. Mash potatoes smooth. Add butter and salt, then the flour. Roll it out in a strip longer than wide. Lay over it the fruit. Roll it up and tie in a floured bag. It must boil steadily 1 hour and water *boiling* when put in. Serve with sauce.

TAPIOCA AND CANNED PEACHES.

Contributed by Miss Josephine Barry Meeks, New York.

Soak $\frac{1}{2}$ a pt. of tapioca several hours or over night in $\frac{1}{2}$ a pt. of water. Fill a baking dish two thirds full of peaches taken out of syrup, sprinkle with sugar and bake from 20 to 30 minutes. Add $\frac{1}{2}$ a pt. of peach syrup to the tapioca and when it boils add 1 gill of boiling water, 1 gill of white sugar, pour over peaches and bake half an hour.

RED RICE.

Contributed by Mrs. C. Stuart Patterson, Philadelphia, Pa.

One lb. flour, $\frac{1}{2}$ lb. suet chopped fine, $\frac{3}{4}$ lb. dried currants, pinch of salt mixed with the flour. Mix with water rather stiff. Make into dumplings and roll in dry flour. Drop into boiling water and boil about 1 hour.

INDIAN PUDDING.

LUCY DETWILER.

Contributed by Miss F. Virginia Baldwin, West Orange, N. J.

Pour 1 pt. of boiling milk over $\frac{1}{2}$ pt. of sifted Indian meal with $\frac{1}{4}$ cup of butter in $\frac{1}{2}$ cup of sugar, add $\frac{1}{2}$ cup of molasses and pour in the mixture. When cool stir in 3 well beaten eggs, add cinnamon, nutmeg and brandy. Beat the whole well, pour into a buttered pudding dish, bake 1 hour, serve hot with wine sauce.

PLUM PUDDING.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Six eggs, 1 lb. raisins, 1 lb. currants, 1 lb. suet chopped fine, $\frac{1}{2}$ lb. white bread crumbs, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. citron, 1 pt. sherry or Madeira, 1 pt. milk, 1 tablespoonful ginger, $\frac{1}{2}$ an orange peel chopped fine, and $\frac{1}{2}$ a lemon peel. Put in a mould or tie in a cloth, and boil for 6 to 8 hours if in a cloth, but longer if in a mould.

"ADAM'S PUDDING."

Contributed by Mrs. Edwin S. Cramp, Philadelphia, Pa.

Grate 8 mellow apples, $\frac{1}{2}$ a lb. of sugar, $\frac{1}{2}$ a lb. of butter, 3 eggs, $\frac{1}{4}$ lb. of grated bread, flavor with a teaspoon full of vanilla and bake a half hour. The whites of 3 eggs beaten until they stand alone, shake 1 tablespoonful of granulated sugar into the whites of the eggs, beating all the time until the sugar is dissolved, add 1 teaspoonful of vanilla put on top of pudding, brown in quick oven 5 minutes. This pudding may be eaten hot with cream.

A QUAKING PUDDING.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One pint of cream, 6 eggs, half the whites, beat well and mix with the cream. Add $\frac{1}{2}$ nutmeg and a little salt. Put in the crumbs of a light loaf and 1 tablespoon of rice flour first mixed with a little of the cream. Butter a cloth well and flour it, put in your mixture. Do not tie it too closely. Have a pot of boiling water ready, put in and let it remain half an hour. Serve with a sauce.

FAMOUS OLD RECEIPTS

RICE PUDDING.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

Beat 6 eggs with 12 tablespoons of sugar, then add gradually 2 teacups of rice that has been boiled soft and 1 tablespoon of butter (heaping). Season with grated nutmeg or lemon. Add at last 1 quart of cream or rich milk. Put in dish and place in oven. When you put it in cover so it will not brown too quickly. Just as soon as done remove from oven as it becomes watery.

SUET PUDDING.

Contributed by Mrs. M. Kim Miller.

One cup suet chopped fine, 1 cup raisins, 1 cup currants, 1 cup molasses, 1 cup of milk, 2½ cups flour, 1 teaspoonful of baking powder, ½ teaspoonful of cinnamon and nutmeg, a little candied lemon, chopped. Boil 3 hours.

NEST PUDDING.

MARIE LOUISE HOXIE, 1859.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Make the foundation of jelly or blanc mange, rasp the skin of 3 lemons and preserve it. Lay it around in the jelly like straw. Take out the contents of 4 eggs through a small hole. Fill the shell with blanc mange. When cold break off the shells and lay the blanc mange eggs in the nest.

SAUCES FOR PUDDINGS.

SAUCES FOR PUDDINGS.

FOAMY SAUCE.

Contributed by Mrs. C. Stuart Patterson, Philadelphia, Pa.

Three eggs well beaten, 2 cups of pulverized sugar, 1 cup of cream, $\frac{1}{2}$ a cup of sherry. Beat eggs to a cream, adding sugar gradually, also the cream whipped lightly, then the wine and beat all together.

CHOCOLATE ICING.

Contributed by Mrs. John Poc. Baltimore, Md.

One quarter lb. chocolate, 2 teacups sugar, one third cup milk. Heat milk, add grated chocolate; heat thoroughly, then add sugar. Cook in hot water until thick. Add teaspoon vanilla and lump of butter or tablespoon butter. Place on and between layers of cake.

PUDDING SAUCE.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Six heaping tablespoons of sugar, $\frac{1}{2}$ lb. of butter, worked to a cream, then add 1 egg beaten light, 1 wineglass of wine or brandy, 1 nutmeg grated. Let boil hard 10 minutes.

LEMON CUSTARD FOR TARTS.

Contributed by Mrs. M. Kim Miller, New York.

One lb. pulverized sugar, $\frac{1}{4}$ lb. butter, yolks of 6 eggs, whites of 4, juice and rinds of 3 lemons. Beat yolks and sugar to a cream, then add whites unbeaten one at a time. Beat the whole very light. Beat butter to a cream and add this to it. Now put into a bowl and stand in a kettle of boiling water. Stir until thickens, take off and let cool.

FAMOUS OLD RECEIPTS

FOAMY SAUCE.

Contributed by Mrs. J. Frailey Smith, Philadelphia, Pa.

1 tablespoon butter, 1 cup powdered sugar, 2 eggs, 1 wineglass sherry, a little nutmeg. Beat the butter and sugar to a very light cream and add the eggs, first well beaten. Then the sherry little by little, and nutmeg. Stand the bowl into the top of a boiling tea kettle, beating all the time rapidly till it softens, but not melts at the bottom, say for 1 or 2 minutes. Serve at once.

YELLOW SAUCE FOR PUDDINGS.

Contributed by Mrs. M. Kim Miller, New York.

Cream $\frac{1}{4}$ cup of butter. Add gradually 1 cup powdered sugar. When light add gradually the yolks of 3 eggs, and whites of 2 beaten light. Flavor with sherry. Stand in bowl in pan of boiling water.

SAUCE FOR CAKES AND PUDDINGS.

MRS. EDWARD FISHER, LEE CAMP, VA.

Contributed by Mrs. Norman Randolph, Richmond, Va.

One half cup of butter and 1 tablespoonful of flour rubbed together; 1 cup of white sugar, 1 pt. hot water. Boil until somewhat thick. Season with vanilla, mace or brandy.

WINE SAUCE.

MRS. B. M. ANGLE, RICHMOND, VA.

Contributed by Mrs. Norman Randolph, Richmond, Va.

Half a cup of butter worked to cream with 2 cups of granulated sugar. Pour into it a pint of rum or wine, and boiling water. Boil 10 minutes and keep hot until needed.

CAKES.

CAKES.

MOLASSES CHEESE CAKE.

Contributed by Mrs. Alice Cabell Palmer, Nelson County, Va.

Pastry, 2 ordinary coffee cups of flour, $\frac{1}{2}$ teaspoonful salt sifted together. Work in 1 coffee cup of lard and butter mixed. Lastly add $\frac{1}{2}$ coffee cup ice water. Divide into three after mixing and roll out very thin. This amount of pastry will line three pie plates six inches in diameter. Get all the materials for the filling before you begin the pastry. After rolling out and lining the plates in the stove, which must be at degree of heat suitable to cook biscuit, then as quickly as you can work together in a bowl 1 cup butter, 2 cups brown sugar, 1 teaspoonful extract of vanilla. Beat whites and yellows of eggs separately, mix together in another bowl. Add cup sweet milk with dessert spoonful of cornstarch. Add this to the sugar, butter and molasses. Beat for a few minutes and fill the pie plates in the stove. Cooking the pastry a few minutes before adding the filling prevents the pastry from having a heavy, soggy look. In summer use $2\frac{1}{2}$ cups flour to cup of lard and butter. Cook until well risen and brown on top.

CRULLERS.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One half cup butter, 1 lb. of sugar, 8 eggs, $\frac{1}{2}$ tea cup sour cream, a little saleratus in half the milk, flour enough to roll them out, a little nutmeg and mace.

APEAS.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One half lb. of butter, $\frac{1}{2}$ lb. of sugar, 2 eggs, 1 lb. of flour, a little water, $\frac{1}{4}$ teaspoon of soda. Roll very thin and bake in a quick oven.

FAMOUS OLD RECEIPTS

CORN STARCH CAKE.

Contributed by Mrs. Paul C. Lee, Birmingham, Alabama.

1 lb. of sugar, $\frac{3}{4}$ lb. of butter, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon of cream tartar level, $\frac{1}{2}$ lb. of flour, $\frac{1}{2}$ lb. of cornstarch, 10 eggs. Cream sugar and butter very light, mix cream tartar in a little water and add it to the 10 eggs one at a time stirring in but not beating. Sift flour and cornstarch thoroughly together and add to batter. Last of all sift in soda very carefully. Flavor with almond or vanilla. Bake in biscuit pan, cut in squares and ice.

GRAND DUKE CAKE.

MRS. ALEX DELGADO, NEW ORLEANS.

Contributed by Mrs. Robert L. Pollard, Austin, Tex.

(White part) the whites of 3 eggs, 1 cup white sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cornstarch, 2 cups of flour, 2 level teaspoons baking powder, flavor with lemon.

(Dark part) yolks of 3 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, 2 cups of flour, 1 cup of chopped raisins, 1 tablespoon of molasses, 2 level teaspoons baking powder, 1 teaspoon mixed spices. Bake in jelly cake pans and put boiled icing in between.

GINGER SNAPS.

Contributed by Mrs. M. Kim Miller, New York.

1 pt. molasses, 1 cup of butter, 1 tablespoonful ginger, 1 allspice, 5 cups flour and 1 cup of sugar.

FRENCH DOUGHNUTS.

Contributed by Mrs. M. Kim Miller, New York.

One quarter lb. of sifted flour, 2 oz. butter in pan with a gill of water. When boiling stir in the flour, stir until very thick, then take off and let cool. Then add 4 eggs one at a time, beating well. Drop in deep boiling lard and roll in cinnamon and pulverized sugar.

DOLLY MADISON'S WHIM.

A VERY OLD RECIPE.

This is Mrs. Dolly's own favorite cake, and was taken from the original book.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One lb. of flour, 1 lb. of sugar, 1 lb. of butter, 1 lb. of raisins stoned and chopped, 6 eggs and a wineglass of brandy, 1 nutmeg, a tablespoon of mace, 1 dessertspoon of soda dissolved in a wineglass of hot water. Beat the butter to a cream, rub the yolks of the eggs and the sugar together, add the butter, whip the whites to a stiff froth, add alternately with the flour, then the brandy and the nutmeg and lastly the soda. Stir the whole mixture lightly and quickly and bake in a deep pan with the same heat required for pound cake.

SAND TARTS.

Mrs. Washington Hopkins, Lancaster, Pa.

Two lbs. of flour, 2 lbs. of sugar, rubbed together, 1 $\frac{1}{4}$ lbs. of butter, wet them with 3 eggs, roll them out, then sprinkle cinnamon and sugar over them and put on tins with a blanched almond put in the middle of each cake. They must be rolled out very thin.

SPONGE CAKE.

Contributed by Mrs. Charles Duggin, New York.

Six eggs, $\frac{1}{2}$ lb. of powdered sugar, $\frac{1}{4}$ lb. of flour sifted. Beat yolks of eggs together until very light. Beat whites until they stand alone. Add the sugar, then the yolks, stir flour in very lightly.

DOUGHNUTS.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

2 cups sugar, 1 cup sour cream, 1 teaspoon saleratus, 3 eggs, flour enough to make them stiff; swim in lard.

FAMOUS OLD RECEIPTS

SOFT GINGER CAKE.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One half lb. of butter, 2 teacups of sugar, 6 eggs, one pint of molasses, 6 teacups of flour, 1 of cream, 1 teaspoon of soda dissolved in the cream, ginger, cinnamon and other spices to the taste, 1 wine-glass of brandy. Lemon or orange peel grated.

CURRANT DUMPLINGS.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

A Danish dish brought from the Island of Santa Cruz.

One and a half pints red currants, $\frac{1}{2}$ lb. raspberries. Stew the currants gently until the juice flows freely, add raspberries just before the currants are done, strain, sweeten to taste, add ground rice as for blanc-mange. Put in mould and serve cold with cream.

RAILROAD CAKE.

Three eggs, two thirds cup butter, beat well together, 3 cups of flour, 1 cup of milk, $1\frac{1}{2}$ cups of sugar, 1 teaspoon of baking soda, $1\frac{1}{2}$ teaspoons of cream of tartar.

A FAMOUS RECIPE, LEMON PUFF. A DELICIOUS DESERT.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Three oz. butter, 3 oz. flour, 3 oz. sugar, 8 eggs, $1\frac{1}{2}$ pts. milk. Stir sugar and butter and flour on fire in a nice saucepan until well mixed, then have ready the boiling milk. Stir this in gradually. Put all on fire and cook until you think done, stirring all the time. Set saucepan in a vessel of boiling water, it is less apt to burn, then pour this into bowl. When quite cool stir in seasoning, either acid of 2 lemons or juice of 1, or chocolate, or whatever you like. Then stir in 8 yolks, then the whites beaten very light. Pour into baking dish and bake 25 or 30 minutes. Eaten either cold or hot.

FRUIT CAKE.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Twelve eggs, 1 lb. of brown sugar, 1 lb. of butter, 1 lb. of flour, 1 lb. of raisins, 1 lb. of currants, 1 lb. of citron, 2 nutmegs grated fine, 1 tablespoon of mace and cloves, $\frac{1}{2}$ tumbler of brandy, 1 wine-glass of sherry. Flour your fruit before stirring into mixture.

DUTCH CAKE.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One and one half cups sugar, 1 cup of milk or cream, 4 eggs, 1 cup of yeast, $\frac{3}{4}$ cup of butter, enough flour to make a stiff batter, $\frac{1}{2}$ nutmeg, 1 cup of currants or raisins.

GINGER NUTS.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One lb. of flour, 1 lb. of brown sugar, 1 lb. of butter, $\frac{1}{2}$ lb. of ginger, 1 qt. of molasses, allspice, nutmeg, cinnamon and cloves. Add flour last, roll thin and bake in small cakes.

CINDERELLA PUFFS.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

Six eggs beaten until very light, add 6 tablespoons of flour, add 1 qt. of milk. Bake in buttered cups in a quick oven 20 minutes. To be served hot with butter and sugar.

CLOVE CAKE.

Contributed by Mrs. B. F. Haddock, Chicago, Ills.

One lb. of flour, 1 lb. of sugar, $\frac{1}{2}$ lb. of butter, 5 eggs, 1 teaspoon bicarb. of Soda, 1 tablespoon of cloves, 1 tablespoon cinnamon, 1 saucer of chopped raisins, 1 cup of sour milk, pinch of salt.

FAMOUS OLD RECEIPTS

ALMOND CAKE.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Two eggs, 1 cup of sugar, 2 cups of flour, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 1 teaspoon of cream tartar rubbed in the flour, $\frac{1}{2}$ teaspoon of soda dissolved in milk, blanch and slice $\frac{1}{4}$ lb. of almonds. After putting the cake in a square stove pan in oven spread the almonds over the top of cake and sprinkle also over cake white sugar. When done cut in squares.

QUAKER CAKE.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Three cups of sugar, 1 cup of butter, 5 cups of flour, 6 eggs and 1 teaspoon baking soda. Cream sugar and butter together, then add eggs and flour alternately, last add baking soda.

JUMBLES.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

One half lb. of butter, $\frac{1}{2}$ lb. of sugar, a little over $\frac{1}{2}$ lb. of flour, the whites of 2 eggs, rasping and juice of a lemon. Drop them in a pan with a spoon.

CREAM CAKE.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

Four cups of flour, 3 cups of sugar, 1 cup of butter, 1 cup of cream, 5 eggs, 1 teaspoon saleratus. Beat butter and sugar together, then add the rest. Bake a little over an hour.

GINGER POUND CAKE.

One half butter creamed, add $\frac{1}{2}$ lb of brown sugar, 1 pint of molasses added, alternate with 5 cups of flour, 5 eggs beaten very light, 1 tea cup of sour milk, 1 teaspoon of soda dissolved in milk, 1 tablespoon sugar, 1 of cinnamon.

SPONGE CAKE.

Contributed by Mrs. Earl B. Putnam, Philadelphia, Pa.

One lb. of sugar granulated, 1 pint of flour, 1 lemon, 10 eggs, beat yolks of eggs with sugar to a cream, then add the whites of the eggs, which must be beaten very stiff, then flour gradually, then rind and juice of lemon. Bake in a moderate oven.

HERMITS.

Contributed by Miss Marie L. Minor, New York.

Two cups granulated sugar, 3 eggs, two thirds cup butter, 1 even teaspoon ginger, 1 scant teaspoon cloves, 1 even teaspoon cinnamon, 1 cup sweet milk, 2 cups flour, 2 even teaspoons soda, 2 full teaspoons cream of tartar, 1 package seeded raisins. Mix creamed butter with sugar, add yolks of eggs and scalded soda, then stir in sifted flour with cream of tartar and salt. Wash raisins, dry, chop coarsely and flour. Mix raisins and spices with dough, and last of all fold in beaten whites of eggs. Put 1 teaspoon of dough in pan.

DOUGHNUTS.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One lb. shortening, half lard and half butter, 1¼ lbs. sugar, 1 pt. milk, 4 eggs, 1 pt. milk sponge made as follows: 1 cup scalded milk, 1 egg, 1 teaspoonful sugar, beaten together, then add 1 saltspoonful of salt, ¼ cup yeast, 2 cups flour, and beat it well. Mix the sponge in the morning, and let it stand until night, when the other ingredients should be added, and the whole left to rise until the next morning. When risen, cut the dough into diamond shaped squares about 1 inch thick, let them rise 20 minutes, and fry in boiling lard, into which a potato, washed clean, has been put to prevent the cakes from burning. The lard must be boiling hot, and deep enough to cover the doughnuts entirely.

CHARLOTTE POLONAISE — A DELICIOUS RECIPE.

MISS LOONEY, MEMPHIS, TENN.

Contributed by Mrs. Judge L. L. Lewis, Richmond, Va.

Make a sponge cake batter, 1 pt. of sugar, 1 pt. of flour sifted twice and light measure, 11 eggs beaten separately. Mix the sugar and yolks of eggs then the well beaten whites, last the flour. Bake in layers. Filling, make 1 pt. of rich boiled custard, mix a teacup of seeded raisins, 1 cup of blanched almonds broken into small pieces, $\frac{1}{2}$ cup of citron. Put this into the custard, add a wineglass of wine and flavor with vanilla. Put this between the layers of cake and ice the whole with white boiled icing. The filling should be the consistency of jelly. This is delicious.

WHORTLEBERRY CAKE.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Six eggs, 1 lb. of sugar, $\frac{3}{4}$ lb. of butter, 1 qt. of flour, $\frac{1}{2}$ pt. sifted meal, 1 wineglass of brandy, 2 tablespoons of allspice, 1 teaspoon of soda. Mix altogether and just before you bake add 1 qt. of berries dusted with flour. Mix the soda with $\frac{1}{2}$ pt. of sweet milk.

NUMBER CAKE.

Contributed by Mrs. Jennie Williams, Orange, N. J.

One cup of butter, 2 cups of sugar, 3 cups of flour, 4 eggs, 1 teaspoon of soda in a cup of milk, 1 teaspoon of cream of tartar sifted in the flour.

MOLASSES POUND CAKE.

Contributed by Mrs. Edwin I. Clinton, Philadelphia, Pa.

Three fourths lb. of sugar, $\frac{3}{4}$ lb. of butter, 2 lbs. of flour, 6 eggs, 1 qt. of molasses, $\frac{1}{2}$ lb. of currants, 1 lb. of raisins, 2 tablespoons ginger, 2 tablespoons cinnamon, 1 tablespoon of saleratus.

A FAMOUS BRIDE'S CAKE MADE FOR MANY YEARS IN
RICHMOND, VA.

Contributed by Mrs. Robert H. Maury, Richmond, Va.

Forty-two eggs, whites, 3 lbs. of sugar, $2\frac{1}{4}$ lbs. of butter, $2\frac{1}{4}$ lbs. of flour. Cream butter and sugar together. Add other ingredients, also small teaspoon baking powder, season with bitter almond. More brides have used this receipt for wedding cake than can be counted.

SAND TARTS—AN OLD PHILADELPHIA RECIPE.

Contributed by Miss M. M. Halscy, Philadelphia, Pa.

Two lbs. of flour, 2 lbs. of sugar, $1\frac{1}{4}$ lbs. of butter, 5 eggs. Mix ingredients together leaving out white of egg, $\frac{1}{2}$ lb. of blanched almonds. Roll out cakes, wash them well with white of egg beaten stiff. Stick them full of pieces of almond. Powder them with cinnamon, sugar and bake in hot oven.

SHREWSBURY CAKE.

GOOD OLD RECEIPT.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

One lb. of powdered sugar, 12 ounces of butter, gill of cream, 4 eggs, 1 dessertspoon of powdered mace, same of cinnamon, 1 wine-glass of brandy. Rub butter and sugar to a cream, then add the eggs, then cream and spice. Knead in just enough flour to roll them thin. Cut in shapes and bake.

CREAM SPONGE CAKE.

Contributed by Miss Frances Virginia Baldwin, Orange, N. J.

Break 2 eggs into a cup, beat the eggs well, then fill the cup with thick sweet cream containing 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, 1 cup of sugar, 1 cup of flour.

FAMOUS OLD RECEIPTS

CHEESE CAKE.

MRS. LEWIS LIVINGSTON, GRASMERE, RHINEBECK, N. Y. (1875).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One lb. almonds blanched and pounded. As you pound them, add rose water to keep them from oiling. The whites of 3 eggs, beaten stiff, 3 tablespoons of sugar, 1 teaspoon extract bitter almonds. Stir all together. Line patty pans with puff paste and fill with the mixture. The oven must be quick, but not too hot, as the mixture is apt to burn. Watch them during baking. Serve cold.

CINNAMON JUMBLES.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One lb. butter, 1 lb. granulated sugar, 4 eggs well beaten, 1½ lbs. flour, 2 tablespoonfuls cinnamon. To make the cakes roll a small piece of the dough between the hands very lightly, and join the two ends, making a ring. Bake in a quick oven.

OLD FASHIONED MIXTURE FOR MEHITABLE CAKE.

MRS. EDWARD WILLIAMS, ORANGE, N. J. (1800).

Contributed by Mrs. Ezra Williams, West Orange, N. J.

Rub together 1 qt. of sifted flour, a bit of butter the size of a small egg, 1 tablespoon of white sugar, 1 small spoonful of salt, 2 teaspoons of cream of tartar. Dissolve 1 teaspoon of soda in a pt. of milk, break 2 eggs into the flour and add the milk and soda. Stir quickly and deftly and pour into square pans and bake in a quick oven.

DOUGHNUTS.

Contributed by Mrs. Morris R. Stroud, Haverford, Pa.

One cup of butter, 2 cups of sugar, 3 cups of milk, 4 eggs, 2 teaspoons of cream of tartar, 1 teaspoon of soda.

SPONGE CAKE.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Twelve eggs, 1 lb. sugar, 10 oz. flour, juice of 1 lemon. Beat the whites and yolks of the eggs separately and very well, and put the sugar in the yolks. Beat this well, add the lemon and the whites of the eggs beaten stiff. Last of all, add the flour very quickly. Bake for 20 minutes.

GINGER POUND CAKE.

MRS. CARY, BALTIMORE (1830).

One cup brown sugar, 5 oz. butter, 1 cup milk, 3 eggs well beaten, one and one third cup dark molasses, one third cup ginger, 9 oz. flour, $\frac{1}{2}$ lb. raisins floured, one third teaspoon cinnamon, one third teaspoon cloves, and 1 teaspoon allspice, 1 heaping teaspoon cream of tartar mixed with the flour, two thirds teaspoon soda dissolved in the milk and put in the last thing.

SODA CAKE.

Contributed by Mrs. Rosalie Beaugard Page, Virginia.

One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 teaspoon soda, 2 spoons cream tartar, two-thirds cup of milk. In warm weather add a little more flour, put all ingredients together and beat with hand.

COFFEE CAKE.

MRS. S. E. LYON, ROCKWOOD, N. Y. (1875).

Contributed by Miss Fanny Lyon, Bryn Mawr, Pa.

One cup sugar, $\frac{3}{4}$ cup butter, 1 cup black molasses, 1 cup coffee very strong, 3 cups flour, 4 eggs, 1 lb. raisins, 1 lb. currants, $\frac{1}{2}$ lb. citron, 1 teaspoon soda dissolved in the coffee, 1 teaspoon cinnamon, 1 teaspoon nutmeg, $\frac{3}{4}$ teaspoon cloves. Do not beat longer than is necessary, and mix well as beating. Makes the cake light in color.

FAMOUS OLD RECEIPTS

POUND CAKE.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One lb. butter, 1 lb. sugar, 1 lb. flour, 9 eggs, juice of 1 lemon, nutmeg to taste. Rub the butter and sugar together until they cream. Beat the eggs well, separately, add the flour last of all, and beat until the dough is light and almost white.

FRENCH LOAF CAKE.

MRS. CHARLOTTE CRANWELL MINOR, NEW LONDON AND NEW YORK.

(1775.)

Contributed by Miss K. A. Wilcox, Westport, Conn.

Five cups powdered sugar, 7 cups butter, 2 cups milk, 10 cups flour sifted, 6 eggs, 1 wineglass wine, 1 wineglass brandy, 3 nutmegs, 1 lb. raisins, $\frac{1}{2}$ lb. citron, 1 teaspoon soda and 1 lemon. This makes 4 loaves bread size.

MOLASSES GINGERBREAD.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey.

One and one half teacup of butter, 3 cups of sugar, 2 cups of molasses, 1 of milk, 5 of flour, 5 eggs, 1 tablespoon of ginger, 1 teaspoon of soda dissolved in milk.

MORAVIAN ORANGE BREAD.

Contributed by Miss M. Schott, Philadelphia, Pa.

Used largely in Bethlehem, where there are many Moravians: One and one half pts. of molasses, $\frac{3}{4}$ lb. of butter, $\frac{3}{4}$ lb. of sugar, 1 teacup of jelly, 1 teaspoon of mace, 1 teaspoon of cinnamon, $1\frac{1}{2}$ tablespoon orange peel. Make up the bread stiff with flour, keep cold until the next day, roll out very thin, and then cut in small cakes.

MY GRANDMOTHER'S PLUNKETS.

Contributed by Mrs. Edward I. Cramp, Philadelphia, Pa.

Cream $\frac{1}{2}$ lb. of butter, add gradually $\frac{1}{2}$ lb. of sugar, separate 6 eggs, beat the whites to a stiff froth, add last. The yolks beaten to a foam, stir slowly into butter and sugar. Mix 6 oz. of cornstarch, no more, no less, with 2 oz. of flour, 1 teaspoonful of baking powder, sift 4 times, on this depends the success of the plunkets, add gradually to the other mixture, flavor with 1 teaspoonful of vanilla, bake in a moderate oven until a golden brown. Put in gem cans.

COFFEE CAKE.

Contributed by Mrs. James M. Anders, Philadelphia, Pa.

Two eggs separated, 1 cup of sugar, 1 cup of flour, 2 teaspoonsful of baking powder. Mix together then add a tablespoon of hot water, flavor cake, whipped cream and frosting, with coffee extract. About $\frac{1}{2}$ teaspoon in each, $\frac{1}{2}$ pt. whipped cream (sweetened). Bake in round, rather deep tin. When done cut a circular piece and lay it aside. From remainder of cake dig out little pieces here and there. Fill with whipped cream. Put all the cake in place over cream and frost with boiled frosting.

BURGESS CAKE.

Contributed by Mrs. Joseph Neff, Philadelphia.

Three fourths lb. of butter, 1 lb. of sugar, 1 wineglass of brandy, 1 teaspoon of nutmeg and cinnamon mixed, 4 eggs beaten separately. $\frac{1}{2}$ lb. of currants, about 10 oz. of flour, rub sugar, yolks and butter together, then add yolks of the eggs, brandy and spices. When thoroughly mixed add about half the flour, then the whites of the eggs beaten light. Mix the remaining half of the flour with the currants and stir lightly into the mixture. Bake on tin sheets in a moderate oven. See that you do not get too much flour or the cakes will not be crisp.

FAMOUS OLD RECEIPTS

BLACK CAKE THAT WILL KEEP ONE YEAR.

MRS. ROY MASON, "CLEVELAND," KING GEORGE CO., VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One lb. of brown sugar, 1 lb. of butter, 1 lb. of flour, 10 eggs, $\frac{1}{2}$ pt. of French brandy, 2 lbs. of raisins, 2 lbs. of currants, 1 tablespoon mace, 2 nutmegs grated, 1 tablespoon of cloves.

SCHUYLER WEDDING CAKE.

NEW YORK (1690).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Twelve lbs. of brown sugar, 12 lbs. of butter, 12 lbs. of browned flour, 12 dozen eggs, 48 lbs. of raisins, 24 lbs. of citron, 48 lbs. of currants, 12 lbs. of chopped almonds, 6 cups of molasses, 3 qts. of brandy, 1 qt. of Jamaica rum, 12 oz. each of cloves, allspice, cinnamon and nutmeg, pound fine. Ten teaspoons salt, 12 teaspoons pearl ash. This is mixed in a wash tub and baked 16 hours.

LEMON JUMBLES.

MRS. WASHINGTON TOMPKINS, WHITE PLAINS, N. Y. (1800).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One lb. butter, 1 lb. sugar, $1\frac{1}{2}$ lbs. flour, 4 eggs well beaten, juice of 4 lemons, and rind of 1 lemon. Roll very thin, and sprinkle with coarse sugar. Bake in a quick oven.

AUNT BETSEY BENNILL'S SOUR CREAM JUMBLES.

WESTPORT, CONN., 1800.

Contributed by Miss Katherine A. Willcox, Westport, Conn.

One cup thick sour cream, 1 cup granulated sugar, $\frac{1}{2}$ cup butter, 1 egg, 3 cups flour, 1 teaspoon baking soda, 1 teaspoonful cream of tartar, pinch of salt and flavor to taste. Pat out as dough is very soft, and cut.

LAUGHING MOLLIES.

GRANDMA MINOR (1800).

Contributed by Miss A. Jacqueline Minor, New York.

Mix in order given below: Bake in 3 deep layers, and fill with boiled icing. One and a half cups powdered sugar, $\frac{1}{2}$ cup butter, yolks of 3 eggs, $\frac{1}{2}$ cake melted Baker's chocolate, $\frac{3}{4}$ cup milk, 2 cups flour and 2 teaspoonfuls baking powder in flour, 1 teaspoon vanilla, and beaten whites of 3 eggs.

SPONGE CAKE.

Contributed by Mrs. C. W. Dailey, Elkins, W. Va.

Six eggs, 1 glass of flour, 1 glass of sugar, juice of $\frac{1}{2}$ lemon. Beat yolks of eggs very light, then beat in sugar 5 minutes, then flour 5 minutes, then lemon juice, and white of egg beaten very stiff. Bake in papered tins.

GINGER SNAPS.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Marwr, Pa.

Three lbs. flour, 1 lb. butter, 1 lb. brown sugar, 1 pt. dark molasses, 1 tablespoonful ginger (heaping), 1 tablespoonful cinnamon, $\frac{1}{4}$ tablespoonful cloves. Roll very thin, and bake in a quick oven.

BLACK CAKE $\frac{1}{2}$. (WEDDING CAKE).

MRS. ALBOR MAN, PLATTSBURG, N. Y. (1806).

*Contributed by Mary Helen Livingston Lloyd,
Mrs. Horatio Gates Lloyd, Haverford, Pa.*

One lb. of butter 1 lb. of sugar, 1 lb. of flour, 1 teacup of molasses, 10 eggs, 1 lb. of citron, 2 lbs. of currants, 3 lbs. of raisins, 1 lb. of almonds broken small, 1 teaspoonful of cloves, 2 teaspoonsful of cinnamon, $\frac{1}{2}$ tumbler of brandy, 1 nutmeg grated. Bake 4 hours, keep moist for 3 months, if needed sooner bake three hours.

FAMOUS OLD RECEIPTS

SPONGE CAKE.

MRS. B. F. HADDUCK, CHICAGO.

Eighteen eggs, $1\frac{1}{2}$ lbs. pulverized sugar, 1 small saltspoon of salt, $\frac{1}{2}$ lb. and a handful of flour, the grated rind and juice of 1 lemon. Beat yolks of eggs 10 minutes more, add salt and lemon, add whites of eggs beaten very stiff, fold flour in very lightly and bake 30 minutes.

ICING FOR CAKE.

MRS. RODNEY, OF GERMANTOWN.

Contributed by Her Great-Granddaughter, Mrs. Samuel V. Merrick, Germantown, Philadelphia, Pa.

Take whites of 1 egg for 1 lb. of cake, beat very well, then add by degrees 8 teaspoonfuls of the very finest pulverized and sifted sugar. Beat all very well together, then put it on with a feather, whilst the cake is a little warm.

PENNSYLVANIA SAND TARTS.

Contributed by Mrs. Caroline Rogers Buehler, Philadelphia, Pa.

One lb. of flour, 1 lb. of sugar, $\frac{1}{2}$ lb. of butter, 3 eggs leaving out the whites of 1. Make into stiff dough. Cut them in squares. Brush surface with beaten white of egg. Lay split, blanched almonds on top and sprinkle with sugar and cinnamon. Bake in quick oven.

"BLACK TORTE" (1561).

Contributed by Mrs. H. Cavalier Smith, Philadelphia, Pa.

From the recipe cook book of Archduchess Philippine, wife of Archduke Ferdinand of Tyrol, in the year 1561. The oldest cook book extant. Eight to 14 pears, roast until soft with 1 quince (the last longer in oven, being harder). Peel and put into $\frac{1}{2}$ pt. of milk. Add 9 eggs, sugar (rather too much than too little), $\frac{1}{2}$ measure of grated almonds, sieve. Add cinnamon, cloves, pepper, ginger and nutmeg to taste. Serve on thin crust, putting frosting on top.

BEST BRIDE'S CAKE. MADE BY MY GREAT-GRAND-MOTHER — BORN 1795, DIED 1896.

MRS. ALBOR MAN, PLATTSBURG, N. Y.

Contributed by Mrs. Mary Helen Livingston Lloyd, Haverford, Pa.

One lb. of sugar, $\frac{1}{4}$ lb. of butter, 1 lb. of flour, 1 teacupful of milk, 10 eggs, whites only, 1 teaspoonful of soda dissolved in milk, 2 teaspoonfuls cream of tartar sifted into the flour. Stir butter to a cream, add sugar and stir to a snow. Add flour slowly, and lastly gradually the milk and eggs.

MAPLE BISCUIT.

Contributed by Mrs. M. Kim Miller, New York.

Three lbs. flour, $\frac{3}{4}$ lb. butter, 2 lbs. brown sugar, 2 tablespoonfuls cinnamon, 4 eggs, $\frac{1}{2}$ glass wine, same of brandy, nutmeg, 2 teaspoonfuls of baking powder and cup of milk. Roll thin.

Loaned by Miss Frances Virginia Baldwin, Orange, N. J.

This is a good recipe of "Georgie's" for Molasses Cake.

One cup of molasses, 1 cup of brown sugar, 1 cup of milk, $2\frac{1}{2}$ cups flour, 1 egg, 1 teaspoon of soda or 2 teaspoons of baking powder. Cinnamon and ginger to taste.

CRISP GINGERBREAD.

MRS. COLLINS, PHILADELPHIA, PA., 1878.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Three lbs. of flour, 1 lb. of sugar, 1 lb. of butter, 3 tablespoons of best ginger, 1 tablespoonful of powdered cloves, 1 of powdered allspice, 1 of mace. Cut the butter into the flour, rub it through until well mixed, add sugar and spices. Wet it with 1 quart of molasses, roll very thin and bake in a hot oven. To make the cakes shine on top, rub them over with cloth dipped in molasses. Beat light before the dough is cut into cakes.

FAMOUS OLD RECEIPTS

SOFT GINGERBREAD.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One cup of molasses, 1 cup of brown sugar, 1 cup of butter cut in small pieces, 3 eggs well beaten, 3 teacups of flour, 2 tablespoons of ground cloves, 2 tablespoons of ground ginger, 2 tablespoons of brandy, 1 teaspoon of dissolved saleratus, $\frac{1}{2}$ cup of milk.

TAYLOR GINGERBREAD.

Contributed by Virginia Taylor Seiss, Mrs. Ralph W. Seiss, Philadelphia, Pa.

From the Old Homestead at High Bridge, New Jersey. Used for 6 generations by the Taylors within its walls. One cup of molasses, 1 cup of brown sugar, 1 cup of sour milk, 1 cup butter, 3 cups of flour, 2 eggs, 1 tablespoon of ginger, 1 dessertspoon cinnamon, 1 dessertspoon soda, one third of a nutmeg grated.

SCOTCH CAKE.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA. 1875.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Stir to a cream a pound of sugar, $\frac{3}{4}$ pound of butter, juice and grated rind of 1 lemon, wine glass of brandy. Separate yolks and whites of 9 eggs, beat them to a froth and stir in cake, add 1 lb. of sifted flour; just before putting cake in pan put in 1 lb. of stoned raisins

CRULLERS.

Contributed by Aunt Mary Balding, Philadelphia, Pa., 1850.

Four eggs, 9 tablespoons of sugar, 9 tablespoons of melted butter, flour to make a soft dough, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ teaspoon soda, nutmeg to taste. Beat eggs and sugar together until very light, add butter, spice and flour.

DUTCH APPLE CAKE.

HELEN B. HUTCHISON, GODERICH, LAKE HURON.

Mrs. William A. Glasgow, Jr.

One pint of flour, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of soda sifted into the flour, 1 teaspoon of cream of tartar, $\frac{1}{4}$ cupful of butter, 1 egg, 1 scant cup of milk, 4 sour apples pared and quartered, 2 tablespoons of sugar, mix ingredients in order given. Rub in the butter, beat the egg and mix with the milk, then stir this into the dry mixture. The dough should be soft enough to spread half an inch thick on a shallow baking pan. Pare and cut 4 apples into eighths. Lay in rows on top of dough, the sharp edge down, sprinkle the sugar on the apples. Bake in a hot oven 20 or 30 minutes. To be eaten hot with butter as a tea cake, or with lemon sauce or cream as with a pudding.

DOUGHNUTS.

MRS. JOSEPH PATTERSON, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Two pints of flour, 1 cup of sugar, 1 pint of milk, 2 or 3 eggs, 1 cup of butter, teaspoon soda, 1 teaspoon of cream of tartar.

TO MAKE A LETTIS TART.

From Mrs. Washington's "Book of Cookery," owned by the Pennsylvania Historical Society of Philadelphia, Pa., used by Martha Washington and her descendants, from 1706.

Contributed by Mrs. W. Hinckle Smith, Bryn Mawr, Pa.

When you have raised ye crust lay in all over the bottom some butter and strow in some sugar, cinnamon and a little ginger, then boyle ye cabbage lettis in a little water and salt and when ye water is drayned from it, lay it in ye coffin with some dammask pruens, some marrow and some seasoning as you layd on ye bottom. Ye close it up and ye bake it

STIR PAN CAKES.

MRS. G. T. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

One quart of milk, 1 pint of flour, 4 eggs and a little salt. Beat the eggs, adding the flour and milk alternately so as to form a thin smooth batter. When ready to cook them, have a frying pan just hot enough to melt butter (about a tablespoonful) then pour in a teacup of this batter, stirring immediately, the same as scrambled eggs, keeping the batter in the centre of the pan, then allow it to remain until it browns lightly on the under side, then turn over. When the other side is brown also, place it on a hot dish, but never allow them to be put on top of each other. To be baked and served at once, as they are too delicate to wait. Excellent for desserts. To be eaten with butter and fine sugar, the same as waffles. From my Grandmother's Recipe Book.

MORAVIAN SUGAR CAKE.

MISS M. P. CONNELLY, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Three and one fourth lbs. of butter, 1 quart of milk, 2 eggs, 1½ lbs. of flour, 1 tablespoon sugar, 1 teaspoon of salt and yeast. Work the butter in the flour, warm the milk, mix in alternately the milk and eggs, mix in the yeast last and set to rise. When risen sufficiently work the dough with more flour. Put in flat pans set to rise then spread with sugar and cinnamon.

LEMON SAUCE.

Two cups of hot water, 1 cup of sugar, 1 heaping teaspoon of flour, grate the rind of 1 lemon, add juice and 1 tablespoon of butter. Boil water and sugar 5 minutes, add the flour wet with a little cold water. Cook 8 or 10 minutes, add lemon rind, juice and butter, stir until butter is melted and serve at once.

SPONGE CAKE.

MRS. G. T. HEWLETT, BROOKLYN, N. Y.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

Take 9 eggs. The weight of 8 of them in granulated sugar and weight of 4 of them in flour. Grated rind of half a lemon and a tablespoonful of juice. Place the sugar in a deep bowl, breaking the eggs, separating the whites so as to beat them to a stiff froth. As you break the egg, chop each yolk in the sugar, stirring constantly until very fine and light. Add the grated lemon rind and then the juice. Afterwards the whites, beaten to a stiff froth, cutting through and beating lightly, and then add the flour, very lightly also. Having greased two pans, pour in the batter and bake in a moderately hot oven until a double broom whisk can be run through the centre of the cake and removed entirely dry.

KATE WILLCOX'S COOKIES.

NEW YORK CITY, 1878.

Contributed by Miss Katherine A. Willcox, Westport, Conn.

One and one half cups of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of milk, 3 cups of flour, 1 teaspoon baking powder, or $\frac{1}{2}$ teaspoon of cream of tartar, $\frac{1}{4}$ teaspoon of soda.

BOILED ICING.

One and one half lbs. of sugar boiled in $1\frac{1}{2}$ pts of water until it ropes. Put into a bowl and stir and beat until it is milk warm, then add whites of 7 eggs beaten to a stiff froth, beat all well together.

DOUGHNUTS.

AUNT NANCY TROTTER, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Four lbs. of flour, $\frac{3}{4}$ lb. of butter, $1\frac{1}{2}$ lbs. of sugar, 1 quart of milk, 1 egg, 1 teacup of yeast, cinnamon to taste.

NEW ENGLAND COOKIES.

Contributed by Mrs. James M. Anders, Philadelphia, Pa.

One cup of sugar, 2 eggs, 3 cups of Quaker oats, 2 level teaspoons of baking powder, salt, a little vanilla may be added. Drop a teaspoonful in the pan so that each cookie will spread. They will harden when cold.

LADY WASHINGTON WEDDING CAKE.

This recipe was taken from an old family recipe book (tattered, but still legible in spite of century old ink). The old-fashioned recipe was intended for baking before an open fire, and contained directions for baking before an open fire, for putting embers under the oven, and letting the batter rise 3 hours, then baking for 3 hours and drawing the oven away from the fire, letting the cake soak at least 2 hours. If it was very large, it was to be left in the chimney corner all night.

Contributed by Mrs. Samuel Ewing, Bryn Mawr, Pa.

Two lbs. of raisins, 2 lbs. of currants, 1 lb. of citron, 1 lb. of almonds chopped fine, 1 lb. of sugar, 1 lb. of butter, 1 lb. of flour, 1 doz. eggs, 1 tablespoon of mace, 1 tablespoon of cinnamon, 2 nutmegs grated, 1 teacup of wine and brandy mixed. The raisins and citron are both cut up and rolled in flour. Beat butter and sugar to a cream, add eggs beaten very light, then fruit, then flour, and last the wine.

HOLLOW HEARTS.

LAURA G. BROWER, WILKES-BARRE, PA. (1820).

*Contributed by Mary Helen Livingston Lloyd,
Mrs. Horatio Gates Lloyd, Haverford, Pa.*

Two eggs, 2 cups of milk, 2 cups of flour, 1 spoonful of butter and a little salt. Bake 20 or 30 minutes in patty pans and serve with wine sauce.

OLD-FASHIONED SPONGE CAKE.

MRS. SAMUEL BETTLE, HAVERFORD, PA.

Contributed by Helen Biddle Griscom Bettle.

Weight of 8 eggs in sugar, weight of 4 eggs in flour, juice of half a lemon. Beat yolks until very light and add sugar slowly, stir in the flour gradually, and add the lemon juice. Beat whites very stiff and fold them in, stirring as little as possible. Bake in a quick oven.

SPONGE CAKE.

MRS. JOSHUA HARVEY, BALTIMORE.

Ten eggs weight in pulverized sugar, weight of five in sifted flour. Beat yolks and sugar. When light add whites beaten light, grated rinds of 2 lemons and juice of one. Stir in flour and bake in moderate oven.

MOLASSES POUND CAKE

MRS. MARIE LOUISE JONES, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Two and one half lbs. of flour, 1 lb. of butter, 1 lb. of sugar, 1 pint of molasses, 3 eggs, 1 teaspoon of pearl ash, 1 cup of cream, spices to taste.

DOUGHNUTS.

Contributed by Miss F. Virginia Baldwin, West Orange, N. J.

Two teacups of sugar, 2 teacups of buttermilk, 2 tablespoons of butter, 2 teaspoons full of saleratus, 2 teaspoons of nutmeg.

MOLASSES CAKE.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey.

One cup butter, 1 cup sugar, 1 cup molasses, 3 cups flour, 3 eggs, 1 teaspoonful sea foam, 1 cup milk, 1 tablespoon ginger.

FAMOUS OLD RECEIPTS

ALMOND CAKE.

"AUNTY ESTELLE," GERMANTOWN, PHILADELPHIA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One half lb. of butter, 1 lb. of sugar, 1 wineglass wine, 8 eggs, 1 wineglass rose water, cinnamon and nutmeg to taste, flour sufficient to make a stiff dough. Cooked like doughnuts.

SUGAR CAKES.

MRS. LOCKE, FREDERICKSBURG, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One cup butter, 2 cups sugar, 4 cups flour, 1 teaspoon of soda dissolved in a cup of sour cream, 1 nutmeg grated, flour sufficient to roll it.

ENGLISH DROP CAKES.

Contributed by Mrs. M. Kim Miller, New York.

One half lb. sugar, $\frac{1}{2}$ lb. butter, $\frac{3}{4}$ lb. flour, 3 eggs well beaten, $\frac{1}{4}$ lb. currants, teaspoonful of baking powder. Drop in pan.

SPICE CAKE.

RECIPE OF MRS. FRANCIS SORRELL, "THE BARRENS," ROANOKE Co., VA., 1867.

Contributed by Miss Jane Gamble, Roanoke, Va.

Six eggs, $\frac{3}{4}$ lb. of sugar (light weight), 1 lb. of sugar (pulverized), 1 lb. of flour, 1 teacup sour milk, 2 or 3 nutmegs grated, 2 tablespoonsful cinnamon, 1 heaping tablespoon of ground ginger, $\frac{1}{2}$ teacup of brandy (or wine), 1 teaspoon of soda dissolved in a small quantity of vinegar as will dissolve it. Cream the butter, add the sugar and yolks of eggs, then the well-beaten whites of the eggs, then the flour must be added little by little alternately, then the seasoning, then the sour cream, last the soda. Bake in moulds quickly after it rises. Eat while fresh.

SCRIPTURE CAKE.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

One cup butter.....	Judges, 5:25
Three and a half cups flour.....	I Kings, 4:22
Three cups sugar.....	Jeremiah, 6:20
Two cups raisins.....	I Samuel, 30:12
Two cups of figs.....	I Samuel, 30:12
One cup water.....	Genesis, 24:17
One cup almonds.....	Genesis, 43:11
Six eggs.....	Isaiah, 10:14
Tablespoonful honey.....	Genesis, 43:11
Pinch of salt.....	Leviticus, 16:13
Spices to taste.....	I Kings, 10:10
Two tablespoonfuls baking powder.....	I Corinthians, 5:6

Follow Solomon's advice for making good boys, and you will have a good cake. Proverbs, 23:14: "Thou shalt beat him with a rod."

ORANGE CAKE.

The recipe was written by Penelope Jones, the mother of Commodore Jacob Jones, United States Navy.

Contributed by Mrs. Samuel V. Merrick, Germantown, Phila., from her Great-Grandmother Rodney's recipe-book, 1700.

Take 15 oz. of flour well dried, a pound of double refined loaf sugar, half a pound of almonds beaten with half a pint of rose water, the yolks of 4 eggs, the whites of 4 beaten separately, rind of 3 oranges, grated. All beaten together with some slices of citron and candied orange peel.

MOLASSES CAKE.

MRS. DOMINICK, CINCINNATI.

One cup New Orleans molasses, 1 cup milk, $\frac{1}{2}$ cup of lard melted, $1\frac{1}{2}$ cups of flour.

FAMOUS OLD RECEIPTS

TO MAKE A SPONGE CAKE.

MRS. SAMUEL POWEL, PHILADELPHIA, PA. (1800).

(Daughter of Mr. Charles Willing, wife of Mr. Samuel Powel, who was Mayor of the City and held other important positions, and whose home was the resort of the most distinguished people of this country, and abroad.)

Contributed by Mr. and Mrs. John Cadwalader, Philadelphia, Pa.

Take $\frac{3}{4}$ of a pound of fine sugar, put to it a $\frac{1}{4}$ of a pint of water, let it just boil enough to skim it clean, then take 7 eggs, leave out 4 whites, when they are beat and strained, put to them the peel of a large lemon, cut very fine. Then put to them the sugar and water, which must be very hot, putting in a little at a time, beating the eggs all the time with a whisk. (It must be beat an hour). Then have ready $\frac{1}{2}$ pound of flour sifted and dried and put in a little at a time. It must not be beat after the flour is put in, and that must be stirred with a spoon. Bake 50 minutes.

WHITE MOUNTAIN CAKE.

MADE BY MRS. JOHN BEARDSLEE, 1858, LITTLE FALLS, N. Y.

Contributed by Mrs. James W. Noyes, Montclair, N. J.

One lb. of powdered sugar, $\frac{1}{2}$ lb. of butter, 6 eggs, 1 teacup of sweet milk, 1 lb. of flour, 1 teaspoon of soda, 2 teaspoons of cream of tartar. Lemon extract or almond extract to taste.

DOUGHNUTS.

MADE BY MRS. M. E. FURMAN, 1865, WESTPORT, CONN.

Contributed by Mrs. James W. Noyes, Montclair, N. J.

Eight tablespoons of melted lard, 3 cups of white sugar dissolved in milk, 3 cups of milk, 3 eggs beaten together, 1 teaspoon salt, $1\frac{1}{2}$ teaspoons of soda in milk, 3 of cream of tartar in flour, 5 pints of flour. Fry in boiling lard.

BLACK CAKE.

(Wedding cake.)

*Contributed by Elizabeth W. Paul Morris,
Mrs. Frederick Wistar Morris, "Dundalc," Villa Nova, Pa.*

Given to me by my old aunt, 1820, Mary Paul Lownes; used in our family for all weddings.

One lb. of flour, 1 lb. of butter, 1 lb. of brown sugar (light), 9 or 10 eggs, 2 lbs. of raisins, 2 lbs. of currants, $\frac{1}{2}$ lb. of citron, $\frac{1}{4}$ orange and lemon peel, 2 oz. cinnamon, $\frac{1}{4}$ oz. ground cloves, 2 nutmegs, $1\frac{1}{2}$ gills brandy. Send to confectioner to bake.

OLYCOOKS.

(Old Dutch Recipe.)

From the old Dutch book of Elizabeth Van Rensselaer, married September 18th, 1787, to John Bradstreet Schuyler.

Contributed by Mrs. Francis Taylor Chambers, her Great-Granddaughter.

Five lbs. of flour, $1\frac{1}{4}$ lbs. of butter, 2 lbs. of sugar, 12 eggs, 1 quart of milk, a small quantity of thick yeast. Nutmeg, mace and cinnamon to taste, with a quantity of stoned raisins. The butter sugar and milk must be warmed together. Add the rest, but while it is very hot. Mix in the morning and stand until afternoon.

MONTGOMERY INN SOFT GINGER CAKE.

Contributed by Mrs. Beverly Roberts, Bryn Mawr, Pa.

One cup dark brown sugar, 1 cup molasses, 1 cup sour milk, $\frac{3}{4}$ cup lard and butter, 3 eggs, $3\frac{1}{2}$ cups flour, 1 tablespoonful ginger, 1 tablespoonful cinnamon, 1 teaspoonful cloves, 2 teaspoonfuls soda dissolved in vinegar. Bake about 30 minutes. Use your own judgment in regard to flour, as there is a difference in texture and some brands thicken more quickly than others.

AUNT PHEBE'S LEMON CAKE.

Made for the Earl of Hillsborough, whose servant she was.

In the opening of our Southern States the most noble Earl of Hillsborough did not fail to appreciate the lovely and charming Ac-canecean Hills of Northern Carolina, and then when without the window of his modest state home, "as it could not be called more" the Rhodora rose, blushed and gave the colors of life and party, this most noble Lord took the hint, and entertained in a truly royal manner. So much did they who lived around the Court, love life and good living that they willingly accepted the offices of our Aunt Phebe.

Aunt Phebe, whose pedigree need not alarm us, as we all loved her and ate her cake with the keenest relish after either a fox hunt or, in more remote days, driving away the tear, made this cake never to be forgotten, and still enjoyed by many of the descendants who have never forsaken this Swiss-American Carnival spot. It is still called Aunt Phebe's Hillsborough Lemon Cake.

Contributed by Miss Caroline E. Brooks, Philadelphia, Pa.

One lb. of flour, $\frac{1}{2}$ lb. of butter, 1 lb. of sugar, 1 cup of milk, 7 eggs, 1 lemon, 2 light spoonfuls of baking powder.

FILLING.— Three eggs, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, 3 lemons, juice of all — grated rind of one. Beat yellow and whites of eggs separately — beat well and stir over the fire until thick enough to spread. When cold spread between layers of cake.

CREAM CAKE.

MISS M. BIDDLE, PHILADELPHIA, PA.

Two cups pulverized sugar, 3 cups flour, 1 cup milk, $\frac{3}{4}$ cup of butter, 3 teaspoonfuls of baking powder, 4 eggs.

Custard for Filling.— One pt. of milk, 2 eggs, $\frac{1}{2}$ cup sugar, 4 teaspoons of cornstarch. Flavor with vanilla. This batter should make 6 layers, enough for 2 cakes. Put boiled icing on the tops.

WAKEFIELD GINGER COOKIES.

USED BY MISS ELIZABETH RODMAN FISHER, OF WAKEFIELD, GERMANTOWN, 1860.

Contributed by Miss Hannah Fox, Philadelphia, Pa.

Take 2 lbs. of flour, $\frac{1}{2}$ lb. of butter, $\frac{1}{4}$ lb. of lard, $\frac{1}{2}$ lb. of brown sugar, 5 tablespoons of spice, 2 of ginger, 2 of cinnamon, $\frac{1}{2}$ allspice, $\frac{1}{2}$ cloves, 1 pint of molasses.

Mix thoroughly with the hands the flour, butter, lard, spices and sugar. Add the molasses, roll thin and bake in a rather slow oven. The cookies will be quite spoiled unless mixed with great care.

MARTHA WASHINGTON'S FRUIT CAKE.

Copied from Old Original Receipt Book.

MRS. ROBERTS LOWRIE, BRYN MAWR.

One and one half lbs. sugar, $\frac{1}{2}$ lb. butter, $1\frac{3}{4}$ lb. of flour, 1 lb. currants, 1 lb. raisins, $\frac{1}{2}$ lb. citron, 1 nutmeg, sprinkling of mace, 1 pt. sour cream, juice of 1 lemon and rind of two, 6 eggs, 1 teaspoon of soda. Cream the butter and sugar, add gradually the yolks of the eggs well beaten, then the sour cream (in which the soda has been dissolved), and flour alternately; then the well beaten whites of the eggs. Flavor the fruit and add last of all, bake $2\frac{1}{4}$ hours, cover with buttered paper while baking.

MRS. OLIVER HASTING'S FRUIT CAKE.

One and a fourth lbs. butter, 1 lb. brown sugar, 10 eggs, $1\frac{1}{2}$ lbs. flour, 5 lbs. currants and seeded raisins, these latter chopped, 2 lbs. of citron cut in thin slices, 1 pt. black molasses, 1 teaspoon soda dissolved in a cup of cream, 3 glasses of brandy, 2 teaspoons of cloves, 2 of mace, 2 of cinnamon. Salt and nutmeg to taste. Mix all together thoroughly. Line a baking pan with greased paper and bake slowly.

SPONGE CAKE.

MRS. OLIVER HASTINGS, CAMBRIDGE, MASS.

Contributed by Mrs. Morris Longstreth, Philadelphia, Pa.

A salt spoon of salt must be added; 5 eggs, a coffee cup of sugar, half the weight of the eggs in flour, the grated rind of 1 lemon, and a large half of the juice. Beat the whites to a stiff froth. Rub with a spoon the yolks and sugar together, the rind of the lemon having been grated into the sugar, before the whites are beaten, as they must not stand after they are brought to a stiff froth. Then add the whites and stir well, then the flour and stir only just enough to mix it in, then the lemon juice which must be ready. Put into a pan and bake 25 minutes.

CROXYNOS.

THIS RECIPE WAS USED BY MRS. PIERRE SURGET (NEE CATHERINE HUBBARD, OF NATCHEZ, MISS., 1749).

Contributed by Miss Louise Puquet du Bellet, Natchez, Miss.

Twelve well beaten eggs, 1 pint brown sugar, 1 tablespoon ground cinnamon, 1 wine glass of brandy or wine, and if desired a little pounded orange peel. Beat these well together, and sufficient flour to make a stiff dough. Roll thin, cut in squares or oblong, and with a sharp knife slit across. Fry in boiling lard.

QUIRE OF PAPER PANCAKES.

Contributed by Mrs. Gulielma Harrison, Brandon, Va.

Beat sixteen eggs, add to them one quart of milk, $\frac{1}{2}$ lb. flour, one nutmeg, 1 lb. melted butter, 1 lb. sugar, 2 gills of wine. Take care that the flour is not in lumps. Butter the pan for the first pancake. Run them as thin as possible — when colored they are done. Do not turn them, but lay them carefully on a dish, sprinkling powdered sugar between each layer. Serve them hot. This quantity will make 4 dozen pancakes. The half is a good size dish for dessert.

BLACK CAKE.

MADE BY MRS. JOHN SOMERS SMITH, PHILADELPHIA, PA., FORMERLY MISS ELIZA PORTERFIELD OF SCOTLAND, (1790).

Contributed by Mrs. D. Leeds Miller, Haverford, Pa.

One lb. butter, $1\frac{1}{4}$ lb. sugar, $1\frac{1}{4}$ lb. flour, 2 lbs. raisins, 2 lbs. currants, $1\frac{1}{4}$ lb. citron, 12 eggs, 1 cup brandy, $\frac{1}{2}$ teaspoon cloves, 2 teaspoonfuls of cinnamon, $\frac{1}{2}$ lb. blanched almonds chopped fine. Cream butter and sugar together, add flour and eggs beaten very light, alternately, flavor your fruit before adding, then the brandy and spices and nuts.

WASHINGTON CAKE.

EMILE VICTORINE WIERMAN, (1850).

Contributed by Mrs. Theo. N. Ely, Bryn Mawr, Pa.

Four eggs, $1\frac{1}{4}$ lbs. sugar, $\frac{3}{4}$ lbs. butter, 1 pint sour cream, $1\frac{3}{4}$ lbs. fruit-raisins and currants mixed, $\frac{1}{4}$ lb. citron, $1\frac{3}{4}$ lbs. flour, 1 wineglass sherry, 1 wineglass brandy, 1 tablespoonful ground cloves, 2 tablespoonfuls ground cinnamon, 1 tablespoonful ground nutmeg. Mix as an ordinary fruit cake. Bake in well greased earthenware Turk's head, in slow oven, probably 2 hours. This makes one large and one small cake.

IMPERIAL CAKE.

MISS M. BIDDLE, PHILADELPHIA, PA.

One lb. butter, 1 lb. sugar, 1 lb. flour, 12 eggs, 1 lb. stoned raisins, $\frac{3}{4}$ lb. citron, 1 lb. blanched almonds, one nutmeg, wineglass of sherry.

LITTLE POUND CAKES.

MISS M. BIDDLE, PHILADELPHIA, PA.

One and one fourth cups of flour, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 4 eggs, 1 teaspoonful of baking powder, 2 teaspoonfuls of cream.

MARGUERITES.

Contributed by Mrs. Gulielma Harrison, Brandon, Va.

Rub together 1 lb. 6 oz. sugar, 1 lb. 6 oz. butter till very light. Beat 8 eggs till very thick, leaving out the whites. Sift 2 lbs. flour into the eggs, butter and sugar. Have a teaspoonful of mixed spices — cinnamon, mace and nutmeg — to a half glass of rose water. Stir the whole well, and roll it out about a half an inch thick. Then cut out your cakes, and bake a few minutes. When they are cold, spread each with peach preserves. Beat the whites of 4 eggs very light, and add $\frac{1}{2}$ lb. powdered sugar to make them as thick as icing. Flavor with lemon juice or rose water, and with a spoon spread it on the cakes high in the center. Put the cakes again in the oven, and when they are of a pale brown they are done.

DEWEY CAKE.

Contributed by Mrs. Prescott Adamson, Germantown, Pa.

Three eggs, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 2 cups flour and 2 teaspoons baking powder, 1 cup milk. Bake in 3 jelly tins. Mixture for the layers: 2 tablespoons water, $\frac{1}{2}$ cup powdered sugar. Simmer at the back of stove until it becomes stringy. Beat whites of 3 eggs stiff, and then add to syrup and beat until cool, then add 1 cup chopped figs, 1 cup English walnuts, 1 cup seedless raisins. Ice the top with 3 tablespoons powdered sugar mixed with lemon juice to make a soft paste. It should not be hard.

GINGERBREAD.

DR. MEIGS, PHILADELPHIA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Three lbs. of flour, $\frac{1}{2}$ lb. of butter, 2 tablespoons soda. Rub butter, flour and other ingredients together and mix with as much molasses as will make a dough. Roll into thin sheets, cut in any shape you fancy and bake in moderate oven.

BLUEBERRY CAKE.

Philadelphia, Pa.

For two sheets of cake take a cupful of sugar, a tablespoon of butter, an egg, 3 cupfuls of blueberries, or more if you choose, a cupful of milk, 2 cupfuls and a half of sifted flour, 3 teaspoons of baking powder and a light grating of nutmeg. Rub the butter and sugar together. Break the egg upon this mixture, and beat thoroughly; then add the milk, and next the flour in which nutmeg and baking powder have been mixed. Beat quickly and vigorously, and afterwards stir in the berries very gently. Pour into buttered pans and bake in a rather hot oven for 35 minutes.

SOFT GINGERBREAD.

Contributed by Mrs. E. W. Clark, Germantown, Pa.

One egg beaten light, 1 cup of sugar house molasses, 5 teaspoons of melted butter. Beat them well together. Into 1½ cups of flour mix 1 teaspoon of ginger and two of cinnamon. Sift into mixture and stir well, add ½ cup of hot water into which has been dissolved 1 even teaspoon of soda. Bake on buttered paper.

ENGLISH TEA CAKE.

Contributed by Mrs. Prescott Adamson, Germantown, Pa.

Two tablespoonfuls butter, ½ cup sugar, 2 eggs, 2 cups flour, 2 teaspoonful of baking powder sifted in with the flour, enough milk to make a cake batter, 1 cup currants, 1 pinch salt. Bake in pie plates (this makes two), cut open and butter hot.

SOFT GINGERBREAD.

Contributed by Miss Mary Lapsley-Pyle, Philadelphia, Pa.

One cup butter, 1 cup brown sugar, 1 cup molasses, 1 cup sour cream, 3½ cups flour, 3 eggs, 1 teaspoonful baking soda dissolved in hot water, 1 tablespoonful cinnamon, 1 tablespoonful ginger.

FAMOUS OLD RECEIPTS

RICE CAKE.

MISS M. P. CONNELLY, PHILADELPHIA, PA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

One half lb. butter, 1 lb. sugar, 8 eggs, 1 wineglass brandy, 1 nutmeg, $\frac{3}{4}$ lb. rice flour, whites and yolks of eggs to be beaten separately.

CIDER CAKE.

Contributed by Mrs. Ellen Upton Philler, Philadelphia, Pa.

Three cups flour, 2 cups sugar, 1 cup butter, 1 teaspoonful soda dissolved in a cup of cider, cloves and ginger. Very good when made right.

NEW YEAR CAKE.

MISS CATHERINE BISHOP, ORANGE, N. J., (1745).

Contributed by Miss F. Virginia Baldwin, West Orange, N. J.

Take $\frac{3}{4}$ lb. of butter, $1\frac{1}{4}$ lbs. of sugar, $\frac{1}{2}$ pint of water poured boiling on the sugar, 1 teaspoon of saleratus, carraway seeds to taste; $3\frac{1}{2}$ lbs. of flour.

CUP CAKE.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Elisa Sinclair Lyon, Bryn Mawr, Pa.

One cup butter, $1\frac{1}{2}$ cups sugar, 3 cups flour, 4 eggs well beaten, 1 cup milk, $\frac{3}{4}$ teaspoonful baking powder, the juice of one lemon, and nutmeg to taste.

JUMBLES.

MRS. CATHERINE LEAF SMITH, READING, PA., (1880).

Contributed by Mrs. J. J. Frailey Smith, Philadelphia, Pa.

One lb. flour, 1 lb. sugar, $\frac{1}{2}$ lb. fresh butter, 2 eggs, 2 table-spoonfuls brandy. Beat together. Roll in sugar and cinnamon and bake in slow oven. Carraway seed may be added if liked.

ENGLISH CAKES.

MRS. CATHERINE LEAF SMITH, READING, PA. (1800).

Contributed by Mrs. J. J. Frailey Smith, Philadelphia, Pa.

One half lb. sugar, $\frac{1}{2}$ lb. butter, 1 lb. flour, $\frac{1}{2}$ lb. currants, 3 eggs. Little nutmeg and water. Mix well and drop from spoon on buttered paper pans. Bake in hot oven.

GINGERBREAD.

Contributed by Mrs. Clara Lee Pollard, Montgomery, Ala.

One coffee cup New Orleans molasses, 1 coffee cup of butter, 1 coffee cup of sour milk, $2\frac{1}{2}$ cups brown sugar, 5 cups of flour, 4 eggs, 2 teaspoons soda, 2 tablespoons ginger, $\frac{1}{2}$ teacup of whiskey. Figs and raisins cut fine and added, are very nice.

MRS. ROOSEVELT'S RECEIPT FOR SPICE CAKE.

Contributed by Mrs. Theodore Roosevelt.

One cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 4 cups flour, 2 teaspoonfuls Royal Baking Powder, 1 teaspoonful ground cinnamon, $\frac{1}{2}$ teaspoonful nutmeg.

SAND TARTS.

Contributed by Mrs. M. Kim Miller, New York.

One and one fourth lbs. flour, $\frac{3}{4}$ lb. butter, 3 eggs beaten separately, 1 lb. sugar, either nutmeg or cinnamon flavor. Place almonds on top after rolled out thin.

NEW YEAR'S CAKE.

MRS. MORRIS R. STROUD, PHILADELPHIA, PA. 1870.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Two lbs. of flour, 1 lb. of sugar, $\frac{1}{2}$ lb. of butter, $1\frac{1}{2}$ tea cups of milk, $\frac{1}{2}$ teaspoon of pearl ash, 1 oz. of caraway seed.

FAMOUS OLD RECEIPTS

HARD GINGERBREAD.

Mrs. Oliver Hastings, Cambridge, Mass.

One cup of butter, 3 of sugar, 4 of flour, 1 of milk, teaspoonful of soda, 5 eggs, juice and peel of 1 lemon.

FILLINGS FOR CAKES.

FILLINGS FOR CAKES.

FILLING.

MRS. L. M. WARFIELD, SAVANNAH, GA.

Contributed by Miss Hill, Bryn Mawr, Pa.

Soft white icing, 1 pt. grated cocoanut, 1 lb. English walnuts (weighed in shells), one third lb. seeded raisins (chopped), 1 large bunch Malaga grapes, seeded and quartered. Add this to well beaten whites of 3 eggs to which has been added 1 cup of sugar.

ICING.

MRS. E. S. ELLIOTT, SAVANNAH, GA.

Contributed by Mrs. George W. Anderson, Savannah, Ga.

Three eggs, 1 cup water, 3 cups sugar. Beat very light the whites of 3 eggs. Put sugar and water on to boil and let cook without stirring at all until on dropping a little from the spoon it flies in the air. Then it is done and ready to be taken off and poured slowly on to the beaten whites, beating them all the time it is being poured. Season with vanilla and continue beating until the icing is thick enough not to run when put between the layers of cake.

FILLING.

MISS MARY SAVAGE JONES, SAVANNAH, GA.

Contributed by Miss Hill, Bryn Mawr, Pa.

One pt. milk, 4 even tablespoonfuls of sugar, 1 egg, 2 tablespoonfuls of flour, moistened in a little cold milk. Stir until very thick, and put by to cool. Flavor to taste. This is nice served with cream.

FAMOUS OLD RECEIPTS

FILLING FOR MARSHMALLOW CAKE.

MRS. WHITTLE, SAVANNAH, GA.

Contributed by Mrs. George W. Anderson, Savannah, Ga.

Boil 2 cups of sugar with 1 cup of water, until it ropes. Just before removing from the stove, add $\frac{1}{2}$ lb. of marshmallow broken into bits. Pour this gradually into the well-beaten whites of two eggs. Beat continuously until nearly cold.

FILLING FOR CARAMEL CAKE.

MRS. WHITTLE, SAVANNAH, GA.

Contributed by Mrs. George W. Anderson, Savannah, Ga.

Three cups brown sugar, 3 tablespoons butter, 1 cup sweet milk. Mix well. Put on the fire and stir constantly until very thick. Then add 2 teaspoons vanilla. Beat until almost cold. Chopped nuts may be added while beating if desired.

FILLING.

MRS. L. M. WARFIELD, SAVANNAH, GA.

Contributed by Miss Hill, Bryn Mawr, Pa.

Grated rind and juice of 2 lemons, $\frac{1}{2}$ cup of butter, yolks of 3 eggs, 1 cup of sugar. Beat butter, sugar and eggs together thoroughly and cook until it thickens. Use the whites of the eggs for frosting.

PICKLES.

PICKLES.

PICKLE.

Virginia housekeepers have always been noted for their pickles, and their receipts are good, old, and tried ones. After all, a decade brings around its customs, modified. In an old history which I have recently read an account is given of the old days and entertaining at Mount Vernon, and mentions that just before dinner was announced the old butler would pass pickle with the mint juleps. So now before dinner we have an olive in our cocktail.

SUE MASON MAURY HALSEY.

Mrs. James T. Halsey.

The following receipt is from my Great-Aunt's cook-book, Miss Mary Harlan Pyle, of West Chester, Pa., which book probably belonged to my Great-Grandmother, Mrs. Tiba Pyle, of West Chester, Pa.

OLD VIRGINIA PICKLE.

Contributed by Mrs. John Beverly Roberts, Bryn Mawr, Pa.

One half pk. of ripe tomatoes, $\frac{1}{2}$ pk. green tomatoes, 1 small head of cabbage, 1 doz. onions, $\frac{1}{2}$ doz. red peppers, $\frac{1}{2}$ doz. green peppers, $\frac{1}{2}$ lb. celery chopped fine. Salt well and let stand 24 hours, drain thoroughly, cover with best cider vinegar and boil 1 hour; add 1 cup of grated horseradish, 2 tablespoonfuls white mustard seed, 2 tablespoonfuls of brown mustard seed, 1 tablespoonful powdered cloves, 1 tablespoonful allspice, 1 tablespoonful ground mustard.

AUNT C.'S CHOW CHOW.

Private recipe 75 years old.

Contributed by Mrs. Louis R. Lemoine, Philadelphia, Pa.

Ten heads of cabbage (hard packed). It is better to get them in fall or winter. Slice cabbage $\frac{1}{2}$ in. thick, crosswise, pack it in a new tub or very large vessel, cover with salt and cold water (which you will make strong enough to hold an egg), then add about a quarter more water. Slice, crosswise, 6 large white onions, sprinkling salt between each layer. Next morning wash the onions and cover with fresh cold water. Drain the cabbage from the brine and chop it. Put a layer of cabbage in a large wooden bowl, sprinkle some of the chopped onions, some turmeric, and a handful of celery-seed, and so on, layer after layer. Then mix with hands thoroughly. While this is being done have in your preserving kettle about $1\frac{1}{2}$ gallons of white vinegar with ten cents worth of nice fresh cinnamon, some whole grains of black pepper, a little mace, a few cloves and a few pods of dried red peppers, or a level teaspoon of cayenne pepper. Boil until the vinegar is quite strong of the spices, add to the vinegar about 2 lbs. of sugar. Strain the vinegar through a thin muslin bag over the cabbage. Wash out the kettle and transfer the mixture to the kettle and scald until hot all through, but do not let it boil or cook. Stir frequently with a wooden spoon. At the time you put the cabbage in bowl to be chopped, take about $\frac{1}{2}$ of a 40-cent box of good mustard and mix it, smooth, and quite thick, with warm water. While the cabbage is cooling, beat into the mustard a bottle of the very best olive oil, as you would for a nice, smooth, dressing, adding vinegar until smooth and thick. When the cabbage is cool mix the dressing well in, put into $\frac{1}{2}$ gallon jars and cover closely. In two or three days it will be ready for use.

Ingredients Needed. — Ten heads of cabbage, 6 large white onions, $1\frac{1}{2}$ gallons white wine vinegar, 10c. worth of fresh cinnamon, whole black pepper, mace cloves, cayenne pepper, 2 lbs. of sugar, $\frac{1}{2}$ of a 40-cent box of mustard, bottle of oil, 3 oz. fresh celery seed, 2 oz. bright yellow turmeric.

FRENCH PICKLE.

Contributed by Mrs. Mary Palmer Bispham, Richmond, Va.

One pk. of green tomatoes, 1 head of cabbage, 10 onions, 12 green peppers, 1 lb. of white mustard, 2 oz. of mace, 4 tablespoons of cloves, 4 tablespoons of allspice, 2 of ground black pepper, 2 lb. of sugar, 4 oz. celery seed and 4 tablespoons of olive oil. Mix and let them stand over night in cider vinegar, enough to cover well. Then boil 2 hours. The next morning you can add more vinegar at discretion if not well covered as it boils, and enough to cover when done.

SPICED PEACHES.

Philadelphia, Pa.

This came from a cook who lived with Mrs. Byerly Hart, and previous to that with her mother, Mrs. Sigmund Horstmann.

Contributed by Mrs. Walter R. Horstmann, Philadelphia, Pa.

Seven lbs. of fruit, 1 pt. of vinegar, 3 lbs. of sugar, cinnamon (about 3 pieces, 4 inches long), 1 oz. of allspice, 1 oz. cloves. Tie the spices, which must be whole, in a thin piece of muslin. Boil sugar, vinegar and spices together, pare and cut the peaches in half, and pour the mixture hot on the peaches, and let stand over night. Pour it off and bring it to a boil again, and pour on the peaches a second time, and put all in the kettle and boil 3 minutes.

SMALL CUCUMBER PICKLE.

Contributed by Miss Elizabeth White, St. Paul, Mo.

One hundred small cucumbers sliced thin, not pared; sprinkle over them a cup of salt; let them stand over night; drain well in the morning, then add $\frac{1}{4}$ lb. white mustard seed, $\frac{1}{4}$ lb. black mustard seed, $\frac{1}{4}$ celery seed, 4 coffee cups of olive oil, 2 teaspoons of sugar. Mix very thoroughly, add to cucumbers, cover the whole with hot vinegar.

FAMOUS OLD RECEIPTS

ONION PICKLE.

MRS. ALICE COTELL PALMER, WILSON COUNTY, VA.

Contributed by Mrs. Mary Palmer Bispham, Overbrook, Pa.

Peel 2 gallons of small white onions and put on stove in porcelain kettle, covering them with water in which dissolve a pint of salt, just as the water gets hot take them off, pour onions and water in jar for two days, then drain for several hours. Put into a jar plain vinegar all night, and then drain again 3 hours, and put into jar and cover with vinegar which you must boil; 2 lbs. brown sugar, a cup of allspice, a $\frac{1}{2}$ cup celery seed, a $\frac{1}{2}$ cup of white mustard seed, spoonful turmeric. Pour this over the onions and fasten up for a month.

TOMATO PICKLE.

Contributed by Mrs. M. Kim Miller, New York.

One pk. green tomatoes, $\frac{1}{4}$ pk. small white onions, 1 oz. celery seed, 75 small cucumbers, 25 small red peppers, $\frac{1}{4}$ lb. mustard seed, 1 oz. cloves, 1 oz. allspice, $1\frac{1}{2}$ lb. brown sugar. Cover with cold vinegar.

MUSTARD PICKLE.

MRS. ROBERT G. GAMBLE, HAVERFORD, PA.

One qt. large green cucumbers, cut into small pieces; 1 qt. tiny cucumbers, 1 qt. green tomatoes cut into pieces, 1 qt. small white onions, 1 large cauliflower divided into flowerets, 4 large green peppers. None of these ingredients are to be chopped, but cut in squares or small pieces. Put in brine 24 hours made of 1 cup salt to 1 gallon water. Scald until thoroughly heated through in the brine, drain well. Make a smooth paste of 6 tablespoonfuls common mustard (not that in bottles), 1 tablespoonful turmeric, 1 cup flour, 1 cup sugar, and 2 qts. of mild vinegar. Mix dry ingredients together with a little cold vinegar, then scald until very smooth, stirring constantly. When done, pour over the pickles, stir through bottle. Makes 4 qts.

CUCUMBER MASH.

MRS. NATHANIEL CHAPMAN (1820), PHILADELPHIA, PA.

Contributed by Mrs. William R. Philler, Haverford, Pa., her Great-Granddaughter.

Late in September take 1 bushel of full grown green cucumbers, peel and slice them, sprinkle with salt and let them stand on a sieve 2 hours, so that the water may run off. Then chop up fine, and add 2 doz. large onions cut small, 1 lb. white mustard seed, $\frac{1}{2}$ lb. ground mustard, $\frac{1}{4}$ lb. black pepper ground, 1 lb. black mustard seed. Mix all together with best wine vinegar, making the consistency of thick catsup and fill your jars, tying up and closing tight. Sometimes the vinegar soaks up, and it is necessary to add vinegar after a few days to each jar.

CHOW CHOW OR TOMATO PICKLE.

MRS. E. W. HORSTMANN, PHILADELPHIA.

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

Cut a peck of green tomatoes in nice slices, salt them and let them lie 24 hours, then drain and press them dry with a towel; 6 large onions cut in slices, $\frac{1}{4}$ lb. of mustard seed, $\frac{1}{2}$ lb. ground mustard, 1 oz. black pepper, $\frac{1}{2}$ oz. ground ginger, $\frac{1}{4}$ oz. of cloves. Mix the spices, put a layer of tomatoes, spices and onions, alternately, into the kettle. Cover with strong vinegar and boil 20 minutes.

PEPPER HASH.

MRS. GEORGE PHILLER, PHILADELPHIA, PA.

Contributed by Mrs. Wm. R. Philler, Haverford, Pa.

To 3 heads of cabbage, add 2 doz. peppers chopped, handful of mustard seed. Put in jars, heat vinegar and pour over quite hot; mix it up and let it stand until the next day. Pour off, heat again, and pour over. When cold tie up.

FAMOUS OLD RECEIPTS

CHOW CHOW PICKLE.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Two heads of cabbage, 6 red peppers, 6 green peppers, 2 doz. white onions, 1 doz. cucumbers. Slice all fine. Put them into a colander, sprinkle with salt well throughout. Put a press on it and let stand 24 hours. Have ready $\frac{1}{2}$ gal. cold vinegar into which put $\frac{1}{2}$ oz. ground mustard seed, 1 teacup of grated horseradish, a few whole cloves and allspice. Tie up in a thin bag half an ounce of turmeric, put it into the middle of the pickle. Put pickle into a stone jar and pour your spiced vinegar on it adding a tablespoon of brown sugar.

BORDEAUX SAUCE.

MISS BOUGHTER, PHILADELPHIA, PA., (1865).

Contributed by Mrs. Meredith Bailey, Philadelphia, Pa.

One gallon green tomatoes cut in slices, 2 gallons cabbage cut coarsely, 1 doz. onions, 1 oz. of turmeric, 1 oz. celery seed, 1 oz. of whole cloves, 1 oz. whole allspice, 1 oz. whole peppers, $\frac{1}{2}$ oz. ground ginger, $\frac{1}{2}$ oz. white mustard seed, $\frac{1}{2}$ lb. brown sugar, 1 gallon vinegar. Mix all together, boil 20 minutes, put salt on cabbage, onions and tomatoes and let stand about $\frac{1}{2}$ hour, then drain before adding spices and vinegar.

GRAPE SAUCE.

F. L. LEWIS, CANADA.

Contributed by Mrs. Wm. A. Glasgow, Jr.

Five lbs. of fruit, 1 pt. of vinegar, 3 lbs. of sugar, 1 tablespoon of cinnamon, 1 tablespoon cloves, 1 tablespoon allspice. First separate the pulp from the skins and put in separate dishes. Boil the pulp until seeds rise, then strain through a sieve, add the skins, spice, sugar and vinegar. Boil altogether about 30 minutes and bottle.

DANIEL WEBSTER'S RECIPE FOR PICKLE.

Contributed by Mrs. Russell Davenport, Philadelphia, Pa.

One half peck green tomatoes, 2 large heads of cabbage, 15 white onions, good size, 25 cucumbers. Cut the cabbage as for slaw. Chop cucumbers, onions and tomatoes in small pieces. Then salt in layers and let it stand 24 hours. Take 3 qts. of best cider vinegar. 3 lbs. of brown sugar, $\frac{1}{2}$ teacup of turmeric, $\frac{1}{2}$ cup ground pepper (black), 1 oz. of celery seed, $\frac{3}{4}$ lb. of white mustard seed and 3 or 4 ripe, red tomatoes. Cut in pieces, boil this together. Drain salt from pickle and pour vinegar over boiling hot. When cold the last day mix a $\frac{1}{4}$ lb. of mustard seed, a cup of best olive oil, 1 dessertspoon curry powder and 1 qt. of vinegar. Mix oil and mustard, adding vinegar and stirring well through the pickle.

SWEET TOMATO PICKLE.

Contributed by Mrs. Richard Gilpin, Philadelphia, Pa.

Take $\frac{1}{2}$ pk. green tomatoes, 4 green peppers, 4 raw onions. Slice them and put in earthen crocks alternately with salt sprinkled through. Leave to soak over night, then drain off and put on stove to boil. Mix in $\frac{1}{4}$ lb. of ginger, $\frac{1}{4}$ lb. of cinnamon, 1 lb. of sugar. $\frac{1}{4}$ lb. of allspice. Cover with good, strong vinegar and boil until soft and brown. Put away in earthen jars.

OIL CUCUMBER.

Contributed by Miss Belle Maury, Richmond, Va.

Pare and cut well grown cucumbers in thick slices 1 inch, or lengthwise, add a large onion as for the table, sprinkle well with salt and let stand over night. Drain in a colander for 4 or 5 hours. Put first in your quart jar 3 teaspoons salad oil, then layers of cucumbers, horseradish scraped fine. A little of each cayenne and black pepper and turmeric. Fill jar with strong cold vinegar and cover closely. Cucumbers must be kept well under the vinegar.

FAMOUS OLD RECEIPTS

GERMAN CANTELOPE PICKLE.

MRS. JOHN MINOR MAURY (AN OLD RECEIPT), FREDERICKSBURG,
VA., (1830).

Contributed by Mrs. James T. Halsey, Philadelphia.

To 7 lbs. of fruit put 3 lbs. of sugar, 1 qt. of vinegar, cloves and mace and cinnamon, if you like it, to your taste. First cut fruit in slices, take out seeds and soft part and pare off rind very thin. Boil fruit in water 10 minutes, lay on dish to cool. Put on the vinegar, sugar, spices and when it comes to a boil put in fruit 5 minutes. Now put fruit in jar and let syrup boil 10 minutes longer and pour syrup over fruit in jar. Preserved ginger is an improvement.

GREEN TOMATO PICKLE.

MRS. DABNEY H. MAURY, PHILADELPHIA, PA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Slice 1 pk. of green tomatoes, sprinkle salt over them. Let them stand 24 hours, drain them from the liquor. Prepare the following ingredients: Slice 3 lemons, slice 12 large onions, take $\frac{1}{2}$ lb. of ground mustard, $\frac{1}{4}$ lb. ground mustard seed, 1 oz. ground cloves, 1 oz. ground ginger, 1 oz. ground allspice, 1 oz. of black pepper pounded fine 1 oz. coriander seed, 1 oz. celery seed, 5 lbs. brown sugar. Put alternate layers of onion tomatoes and spices in your kettle, cover all with strong vinegar and boil 1 hour and a quarter. When cold add teacup sweet oil. Pot to tie closely.

SPICED PEACHES.

MISS MARIE LOUISE HOXIE, PHILADELPHIA, PA., (1858).

Contributed by Mrs. W. Hinckle Smith.

Five lbs. sugar to 9 lbs. of fruit, 1 pint of vinegar (dissolve sugar with the vinegar), $\frac{1}{2}$ oz. of mace, $\frac{1}{2}$ oz. of cloves tied up in thin muslin and put on with the fruit. Boil 15 or 20 minutes until the peaches look clear.

PICCALILLI.

Contributed by Mrs. James Crosby Brown, Rosemont, Pa.

A peck green tomatoes, 8 large onions chopped fine with one cup salt stirred in. Let it stand all night, in the morning drain off all the liquor. Take 2 quarts water and one of vinegar. Boil all together 20 minutes. Drain through a sieve or colander, put back in kettle, and turn over it 2 quarts vinegar and 1 lb. sugar. Add 8 green peppers and 3 red peppers, chopped fine, $\frac{1}{2}$ lb. white mustard seed, 2 tablespoonfuls pepper, 2 of cinnamon, 1 of cloves, 2 of ginger, 1 of allspice, $\frac{1}{2}$ tablespoonful cayenne pepper.

GREEN TOMATO PICKLE.

MRS. GENERAL WATTS, VIRGINIA.

Contributed by Mrs. Frances E. Gamble, Haverford, Pa.

Take 1 pk. of small green onions (6 or 8 onions), skin and sprinkle in layers with salt. Let them stand 24 hours and drain them by putting them in a sieve out of the brine, and pouring fresh water over them. Then scald in a strong ginger tea (1 lb. of ginger root slightly bruised to 1 qt. of boiling water). Take 1 oz. ground ginger, 2 tablespoonfuls of black pepper, 2 teaspoonfuls of ground cloves, $\frac{1}{4}$ lb. of white mustard seed, $\frac{1}{2}$ cup of mustard, 1 oz. allspice, 3 oz. celery seed, and 3 lbs. of good, brown sugar. Put sliced onions and tomatoes in a kettle with the spices and sugar in alternate layers, and pour enough white vinegar to cover well. Cook the pickle until the tomatoes look clear and are tender (about an hour).

CHILI SAUCE.

Six large ripe tomatoes, 4 green peppers, 1 onion, 1 tablespoon of sugar, 1 tablespoon salt, $1\frac{1}{2}$ cups strong vinegar. Chop peppers and onions and boil 1 hour.

FAMOUS OLD RECEIPTS

GRANDMOTHER SUSAN RANDALL WILLIAMS'
PRESERVED LIMES.

Contributed by Mrs. Mary Rawle Williams, Haverford, Pa.

Take the limes while perfectly green, put them in salt water strong enough to bear an egg; for 6 weeks (first cut in half and clean entirely of the pulp), then put in cold water for 24 hours, changing it every three hours, then boil in saleratus water until tender enough to run a straw through (one teaspoon saleratus to 6 quarts of water). Put them again in cold water, changing several times. To each lb. of limes take $2\frac{1}{2}$ lbs. loaf sugar and 3 pints of water. Boil the syrup 15 or 20 minutes to clear it before putting in the limes. Then boil 1 hour and 15 minutes. The limes will be a light green when they first come out of the saleratus water, but the sugar will darken them enough. 300 limes will make from 6 to 7 lbs., according to their size.

GREEN TOMATO PICKLE.

MRS. JOHN STAIGE DAVIS, UNIVERSITY OF VIRGINIA, (1850).

Contributed by Miss Jane Gamble, Roanoke, Va.

Take 1 peck of green tomatoes, slice, sprinkle with salt. Let them stand 24 hours. Drain them by putting out of the brine into a sieve and pouring fresh water over them. Then scald in a strong ginger tea. With the tomatoes put in 6 or 8 onions sliced. Take 1 oz. of ground allspice, 1 oz. ground ginger, 2 tablespoons ground black pepper, 2 teaspoons ground cloves, $\frac{1}{4}$ lb. white mustard seed and $\frac{1}{4}$ pint of prepared mustard, 3 lbs. of good, brown sugar. Mix well and place the sliced tomatoes and onions in a kettle with the spice and sugar in alternate layers and pour over the whole enough good vinegar to cover well. Let the pickle cook until the tomatoes look clear and are tender.

CATSUPS.

CATSUPS.

CHILI SAUCE.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

Five large onions, 8 green peppers chopped very fine, add 30 ripe tomatoes cut up, 5 tablespoons brown sugar, 3 oz. salt, 8 cups of vinegar. Boil all together $2\frac{1}{2}$ hours. Bottle for use.

TOMATO CATSUP.

Take 4 qts. of peeled tomatoes, and 2 qts. of vinegar, 6 red peppers sliced, 4 tablespoons of salt, 4 tablespoons of black pepper, 2 tablespoons of mustard, 3 tablespoons of allspice. Boil the whole 4 hours.

TOMATO CATSUP.

Contributed by Mrs. C. W. Dailey, Elkins, W. Va.

One bu. ripe tomatoes, $\frac{1}{2}$ gal. vinegar, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ pt. salt, $1\frac{1}{2}$ oz. black pepper, $1\frac{1}{2}$ allspice, 2 oz. mustard, 1 oz. ginger, $\frac{1}{2}$ oz. cloves, $\frac{1}{8}$ oz. cayenne, a little alcohol. Boil tomatoes gently $\frac{1}{2}$ hour, then press through colander to remove skins and cores. Return liquid to porcelain lined kettle, and boil down one half. Add vinegar, sugar, salt and spices and boil down two thirds; catsup is not so dark if boiled down to two thirds, after adding vinegar alone, then sugar, salt and spices, letting it come to a boil, then removing from fire. Two small heads of garlic or a small onion chopped fine and added with spices is sometimes an addition. Bottle when perfectly cold, pouring a little alcohol in the top of each bottle. Cork and seal.—From National Cook Book of Philadelphia, which is, I understand, out of print.

FAMOUS OLD RECEIPTS

TOMATO CATSUP — THE BEST.

MRS. DABNEY H. MAURY, RICHMOND, VA.

Contributed by Mrs. James T. Halsey, Philadelphia, Pa.

To 1 gallon of juice passed through a sieve put $1\frac{1}{2}$ lbs. of brown sugar, 4 large onions chopped *very* fine, 2 tablespoons ground cloves, 2 of allspice, 1 large box mustard and a great deal of salt and red pepper. Place on fire and let it boil until it thickens. To this add not quite 1 qt. of vinegar just before it is done.

CHILI SAUCE.

Contributed by Mrs. Russell Robinson, Nelson County, Va.

One hundred and eight tomatoes, 10 mango peppers, 9 onions, 6 tablespoonfuls of salt, 4 tablespoonfuls sugar, 4 tablespoonfuls ginger, 1 tablespoonful cloves, 1 teaspoonful allspice and 1 qt. vinegar. Chop tomatoes, peppers and onions fine. Boil and put through sieve, add vinegar and boil until done. Put spices in bag. Bottle when cold.

TOMATO KETCHUP.

Contributed by Miss Mary Lapsley-Pyle, Philadelphia, Pa.

Take 1 bushel tomatoes, boil until soft and squeeze through a fine wire sieve and add $1\frac{1}{2}$ pts. salt, 2 oz. whole cloves, $\frac{1}{4}$ oz. whole allspice, $\frac{1}{4}$ oz. cayenne pepper, use carefully, $1\frac{1}{2}$ oz. whole black pepper, 5 heads garlic, 1 oz. celery seed, $\frac{1}{4}$ oz. good yellow mustard, $\frac{1}{2}$ gallon vinegar. Boil until reduced to one half, and bottle when cold.

PRESERVES.

PRESERVES.

GREEN SWEETMEATS.

A DELICIOUS PRESERVE.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Pare the rind off of the watermelon and cut in shapes, and if you wish to have it green put it into kettle with alternate layers of grape leaves and small bits of alum. Then pour on *hot* water and let boil 2 hours, then put fruit in weak ginger water and let simmer for 3 hours. Then make your syrup, allowing to every pound of fruit $1\frac{1}{4}$ lbs. of sugar, 1 pt. of water; skim constantly and put in rind. Let simmer until tender, take fruit out and boil syrup until quite thick, pour over rind, which place in jars, letting syrup cover them well, and seal.

GREEN SWEETMEATS. THE BEST.

Contributed by Mrs. Lewis N. Webb, Washington, D. C.

Carefully pare with a very sharp knife your watermelon rind, taking off the *outer* green and leaving just the firm white rind about a quarter of an inch. After cutting rind in shapes you desire, put your rind into salt and water for 10 days, then clear water for 24 hours, changing water once. Then throw in strong alum water for 24 hours. Now throw rinds in a pot of water, add 2 tablespoonsful of ground ginger, cover your rinds with grape leaves, and boil until rinds are green. Now place them in cold water, changing water until rind is cold. Prepare a thin syrup of $\frac{1}{2}$ lb. of sugar to 1 lb. of rind and let rinds simmer slowly, adding a few blades of mace. Let them stand in this syrup for 10 days or 2 weeks. Then put to this syrup $1\frac{1}{2}$ lbs. of sugar to 1 lb. of rind, and after the syrup boils well put in rinds and let boil until clear. Boil 3 or 4 lemons in clear water and when tender add them to your syrup. Put in jars and cover closely.

FAMOUS OLD RECEIPTS

BRANDIED PEACHES.

A receipt from Mrs. J. D. Martinez Cardeza, Claymont, Delaware, from Historic Harewood, on the Smithfield Pike, near Charlestown, W. Va. The manor house was built under the superintendence of General George Washington, by his brother, Colonel Samuel Washington, in 1752, and many a pretty maid, stately matron and gallant gentleman of Virginia has rejoiced in the hospitality of the Washingtons at Harewood. A list of their names would be a list of all the famous "F. F. V.'s." This old receipt is from an old book of Mrs. Samuel Washington of "Harewood," Virginia, bearing date 1822, and copied by her daughter, Mrs. Lucy E. Washington, of "Harewood," in 1840.

Contributed by Her Granddaughter, Mrs. John M. Cardeza, Claymont, Del.

Take large yellow or white clingstone peaches (not too ripe), rub off the down with a flannel cloth and score them down the rind with a needle. Scald them with boiling water, let them remain until cold, keeping them well covered all the time to enable the steam to go thoroughly through them. Take them out and spread them in a cloth to dry. Make your syrup, allowing a pound of sugar to every twelve peaches, a gill and a half of water to sugar, white of one egg. Boil sugar well and skim until it becomes perfectly clear. Then put in the peaches, let them come to a good boil, let them stand in syrup until next day, then add the brandy, 1 pt. to each pound of peaches. Put them in a sealed jar.

PEACH ENCHO.

ANNA LEDYARD CUYLER (1845).

Contributed by Miss Josephine Barry Meeks, Orange, N. J.

Seven lbs. fruit sliced or halved, $3\frac{1}{2}$ sugar, 1 pt. vinegar. Put a couple tablespoons of whole cinnamon or cassia buds, and 1 tablespoon whole cloves in a lace bag. Tie up closely, and boil it until sufficiently spiced, then remove. Boil fruit until thick as marmalade, then bottle.

PINEAPPLE PRESERVES.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Cut from pineapple a part of the stem, leaving about 1 or 2 inches on the fruit. Put in a pot of water (I prefer copper, never an iron one). It will take some hours on fire, 5 or more. Test fruit by running a straw through; don't let it get too soft. When this can be done, take off, peel carefully taking out eyes, slice in thick slices, cut out core, weigh, and to each lb. of fruit $1\frac{1}{2}$ lbs. granulated sugar. Put fruit and layers of sugar alternately and set aside until morning in stone or earthen jar. Cover top well with sugar. In the morning drain off syrup with every particle of sugar, scraping from every piece of fruit with silver knife. Put on fire, after it comes to a boil skim well. When it comes to a boil after skimming, throw in fruit carefully, cook 10 minutes, take out fruit, place carefully in jars. Let syrup cook until it thickens. Then pour over fruit, covering well with syrup.

TO BRANDY PEACHES.

1806.

Miss Nancy Cope's recipe, a celebrated Philadelphian, a contemporary and an intimate friend of Mrs. Margaret Coleman Hemphill.

Contributed by Mrs. Francis Taylor Chambers, Philadelphia, Pa.

To 1 lb. of Heath peaches, $\frac{1}{2}$ lb. of loaf sugar. To get off the skin they must be thrown into a lye made of scalding potash, when after remaining a few minutes they may be taken out and rubbed clean with a coarse cloth and thrown into cold water. To make the syrup in which they are to be boiled, strew some of the sugar over the peaches, which makes liquid enough to dissolve the remainder, in which boil them three quarters of an hour; they must then be taken out of the syrup and laid on dishes until the following day. Then to 1 pt. of syrup add 1 pt. of white brandy, mix them well together and cover the peaches with it as you lay them in your jars, which must be closed very tight.

FAMOUS OLD RECEIPTS

STUFFED APPLES.

A recipe from a written recipe book compiled from Mrs. R. O. Pritchard's collected and original recipes, of New Orleans, by Mrs. Theodore Shute, New Orleans, 1894.

Contributed by Mr. Herbert L. Clark, Philadelphia, Pa.

Take 10 good sized sound apples (not sweet). Core them, removing as much of the inside as possible without making too thin. Chop fine two of the same kind of apples, also $\frac{1}{2}$ tumbler of seeded raisins, $\frac{1}{4}$ of pecans after being picked out, the raisins cut with scissors, the pecans chopped fine. Mix with them butter and sugar and stuff the apples. Bake and add a teaspoonful of sherry to each apple. Serve with whipped cream, to which add a little sherry, the cream put over the apples. After placing in dish mount top of each with candied cherry.

CURRANT AND RAISIN JAM.

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Three and one half lbs. currants, 3 lbs. sugar, 1 lb. raisins, 2 oranges. First, seed the raisins, and put a pint of water on them, and boil for 1 hour. While raisins are cooking, pick over the currants, squeeze the juice from the oranges, and keep the peel. Then put orange juice and peel with the currants, and let boil 15 minutes. Finally, put all together, and boil the whole for 15 minutes more. Then fill glasses while hot, and afterwards seal.

ORANGE MARMALADE.

Contributed by Mrs. Portieux Robinson, Richmond, Va.

Slice and chop in fine pieces 6 oranges and 2 lemons; to 1 qt. of fruit juice and rind add 1 qt. of cold water. Let stand over night. In the morning boil until tender, set aside again. Next day weigh, and add $1\frac{1}{4}$ lbs. of sugar to each lb. of fruit. Boil until chips of orange look clear and the syrup jellies.

BRANDIED PEACHES.

Contributed by Mrs. Elsie Ramce Arguimbau, New York (1845).

White peaches, free stones, brush the down off, stick each with a large needle in several places and put in cold water to cover them, put kettle on moderate fire, keep it scalding hot without boiling, until the fruit will yield to the touch, then put them carefully with a skimmer into cold water, let them remain 10 minutes, then drain, then cover with fresh water and remain 15 minutes, drain again and cover lastly with cold, and stand 10 minutes. Take $\frac{3}{4}$ lb. sugar to each lb. of fruit, one small teacup of water to each lb. of sugar; put on fire and boil until thick, then add an equal quantity of white brandy and pour over fruit.

FIG PRESERVES.

MRS. GABRIEL BENOIST SHIELDS (NEE CATHERINE SURGET, OF NATCHEZ, MISS. 1817).

Contributed by Miss Louise Puquet du Bellet, of Natchez, Miss.

Take figs nearly ripe. Cut them across on the top in the form of a cross. Let them remain in strong salted water for 3 days, changing water every day. After 3 days boil them in fresh water with grape or fig leaves until quite green. Then put in cold water for 3 days, changing water twice daily. After this add 1 lb. of white sugar to each lb. of figs, and put on to boil for a short while. Remove from the fire and put aside for a day or two, after which add 2 or more lbs. of sugar, and boil again until done. While the figs are boiling, add either sliced lemon or root ginger to your taste.

PRALINES — CREOLE.

Contributed by Mrs. G. H. Ellerbe, New Orleans, La.

Eight cups of sugar, 8 cups of chopped pecans, $2\frac{1}{2}$ cups of water. Let sugar and water syrup and come to a boil, cook until it ropes, then add nuts and stir until cool. A few drops of vanilla may be added if desired.

FAMOUS OLD RECEIPTS

TO PRESERVE QUINCES WHITE.

MISS GIBBS, OF BOSTON, SEPTEMBER 24TH, 1812.

Contributed by Mr. & Mrs. John Cadwalader, Philadelphia, Pa.

To three pounds of loaf sugar put 3 half pints of water and whites and shells of 3 eggs, boil and skim well, until it is clear, and put the quinces on the fire in cold water; let them simmer until they are tender, let them cool a little, pare them with a sharp knife, cut them in quarters, take out the core and all hard or bruised parts; put the quinces in the preserving pan with syrup enough to cover them, allowing for evaporation; cover the preserving pan until they begin to boil, then uncover them and skim them constantly, till they look transparent, when they will be done. Pour a little syrup in the bottom of the jar, then put a slice of quince, then pour a little syrup, and so on until the jar is nearly filled. The remainder of the syrup should be boiled the next day and poured over the quinces.

YELLOW TOMATO PRESERVE.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

One lb. of sugar to 1 lb. of tomatoes, and $\frac{1}{4}$ pt. of water for each pound. Flavor with sliced lemon which has been boiled before slicing, and ginger root. Tomatoes may be strained or not, as one pleases, but skin the tomatoes. Make syrup of water and sugar. When boiling add tomatoes and lemon slices and ginger. Boil till clear, then remove fruit and boil syrup until thick.

PECAN MACAROONS.

MRS. OLIVER BONSH, AUSTIN, TEXAS.

Contributed by Mrs. Robert L. Pollard, Austin, Texas.

Three fourths of a lb. of pecans cut in bits, $\frac{1}{2}$ lb. light brown sugar, 3 eggs, whites only, a little cinnamon; whip eggs, add sugar and nuts. If eggs are large, add more pecans. Bake on paper in cool oven nearly 2 hours.

MARSHMALLOWS.

Contributed by Miss Josephine B. Mecks, Orange, N. J.

Dissolve $\frac{1}{2}$ lb. of clear white gum arabic in 1 pt. of water. Strain and add $\frac{1}{2}$ lb. of refined sugar, place over the fire and stir constantly until sugar is dissolved, and the mixture has become like honey. Then add the whites of 4 eggs previously beaten. Keep stirring the mixture until it becomes thin and does not adhere to the fingers. Flavor with rose or vanilla and pour into a pan dusted over with powdered starch. When cool divide into squares.

PECAN KISSES.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Take 1 jelly glass of pecan kernels, having the nuts as nearly in halves as possible. Into the white of 6 eggs put 14 tablespoons of granulated sugar. Have the spoons a little more than level full. Mix sugar and eggs well and beat thoroughly, long and well, until they are stiff enough and will stand on paper without running. Beat in lightly the pecans and drop on smooth brown paper and bake in a moderate oven.

BRANDY STRAWBERRIES.

MISS MARIE LOUISE HOXIE, PHILADELPHIA, PA., 1858.

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

One lb. of sugar to 1 lb. of fruit, boil 3 to 5 minutes. To 7 lbs. of fruit, 1 pt. of brandy after it cools.

GINGERED PEARS.

GRANDMA MINOR.

Contributed by Miss Katharine Willcox, Westport, Conn.

Eight lbs. sliced pears (thin), 4 lbs. sugar or less (3 lbs.), 1 cup water, juice of 4 lemons, and rinds cut thin, $\frac{1}{8}$ lb. green ginger root in pieces. Cook until thick as marmalade.

FAMOUS OLD RECEIPTS

WINE JELLY.

MADAM STEPHEN WARD, EAST CHESTER, N. Y. (1760).

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

One pt. good sherry or Madeira, 1 lb. sugar, whites and shells of 4 eggs, 2 oz. isinglass, juice of 4 lemons, rind of 1 lemon. Last of all add 3 pints of boiling water, and let it come to a boil. When it does so, boil for 15 minutes, take out the egg shells and strain through a thick woolen jelly bag until clear. Pour in moulds and put away to cool.

GRAPE JAM.

Contributed by Miss Eliza Sinclair Lyon, Bryn Mawr, Pa.

Six lbs. grapes, 2 lbs. raisins, 4 lbs. sugar, 4 large oranges. Boil the grapes (the pulp) until soft enough to rub through a colander, then add to skins and boil 10 minutes, then add sugar and cook 20 minutes, then add raisins and orange peel, and cook all together until jellied. The raisins must be seeded and chopped, and only the yellow rind of the orange chopped fine. This is really a recipe for tart plums.

ORANGE MARMALADE.

M. E. LEAGER, GODERICH, LAKE HURON.

Contributed by Mrs. Wm. A. Glasgow, Jr.

Thirteen oranges, 4 lemons, 8 lbs. of sugar. Slice very thin right through the fruit. Take out the seeds in slicing. Put in a stone jar and add 4 qts. of water. Let it stand for 36 hours, then boil 1 hour and a half. Add sugar and boil for 1 hour, when it should jelly. Do not use ends of fruit.

COUSIN MARION'S GREEN TOMATO PRESERVE.

To a pound of tomatoes, $\frac{1}{2}$ lb. of sugar and a lemon. To each 7 lbs. of tomatoes, 2 oz. of green ginger. Slice tomatoes and lemons, put sugar and all together, boil until *nicely* soft, add a very little water.

CAMEL ALMONDS.

ADELAIDE Y. CHILTON, GODERICH, LAKE HURON.

Contributed by Mrs. Wm. A. Glasgow, Jr.

Blanch a cupful of almonds and add to them 2 tablespoonfuls of melted butter. Place the cup on the back of the range for an hour, then drain the nuts and spread in a shallow pan. Cook them in a moderate oven for about 15 minutes. Put 3 tablespoonfuls of sugar in a frying pan and stir over the fire until the sugar turns liquid. Instantly add the browned almonds and stir for half a minute. Spread them on a plate to cool.

PEACH LEATHER.

Contributed by Mrs. Susan Lyman Morris Bruce, Chestnut Hill, Pa.

A FAMOUS OLD SOUTHERN RECEIPT.

Take a peck of soft free stone peaches, pound them, press the pulp through a coarse sieve and to 4 qts. of pulp add 1 pt. of good brown sugar. Mix them well together and boil about 2 minutes. Spread the paste on plates and put them in the sun every day until the paste on plates looks dry and will leave the plates readily by passing a knife around the edge of the cakes. Dust some white sugar over the rough side and roll them up. Like sweet wafers, if kept in a dry place they will keep for several months. If weather is hot, three days will dry them.

PECAN KISSES.

MRS. PHILIP HARDING, VICKSBURG, MISS.

Contributed by Mrs. Robert L. Pollard, Austin, Texas.

One jelly glass of kernels, into the whites of 6 eggs put $\frac{1}{4}$ table-spoon granulated sugar, a little more than level full, and beat until stiff enough to drop on paper without running. Add broken nuts and bake in moderate oven. It is best to turn baking pans upside down while baking.

FAMOUS OLD RECEIPTS

CHOCOLATE CARAMEL.

Contributed by Miss Caroline Duer, New Jersey.

One half lb. of Baker's chocolate, $\frac{3}{8}$ lb. butter, 1 cup cream, $2\frac{1}{2}$ cups molasses, $2\frac{1}{2}$ cups chop chocolate, add sugar and cream, mix them and put on to boil, adding butter from time to time. Boil about 20 minutes, or when brittle when dropped in water. Flavor with vanilla at last.

TO PRESERVE QUINCES.

MRS. SAMUEL POWEL, PHILADELPHIA, PA. (1800).

Contributed by Mr. & Mrs. John Cadwalader, Philadelphia, Pa.

Pare and core the quinces, then put them in cold water, and let them coddle for about $\frac{1}{2}$ hour; take them out, and to 5 lbs. of quinces allow 4 lbs. of sugar, which must be wetted with a little water and well skimmed; then put your quinces in and cover them very close till they are boiled enough. Tie a few seeds in a piece of rag, and boil them with the syrup; it will help to thicken it. Reserve $\frac{3}{4}$ lb. sugar, which, when the quinces are boiled enough, you add to the syrup.

MINT CREAM.

MRS. ELWOOD NEWTON, MANITOU, COL.

Contributed by Mrs. Robert L. Pollard, Austin, Texas.

One lb. of sugar, 6 tablespoons of water, one-third teaspoon cream tartar, 6 drops oil of peppermint. Boil 3 minutes, add cream of tartar and peppermint, removing from fire and stir until it creams. Drop on oil paper.

CARAMELS.

MARY RICE.

Contributed by Miss Josephine Barry Meeks, Orange, N. J.

One cup of grated Baker's chocolate, $\frac{1}{2}$ teacup of milk, 2 cups of brown sugar. Piece of butter size of walnut. Boil hard for 15 minutes in a flat pan and test by dropping in cold water.

DAINTIES.

DAINTIES.

CHEESE FONDU AU GRATIN.

Contributed by Miss Josephine Barry Meeks, Orange, N. J.

Soak a cupful of dry bread crumbs for 15 minutes in 2 cupfuls of hot milk. Dissolve a generous pinch of soda in the milk while heating. Stir into this paste 3 well beaten eggs, a tablespoonful of melted butter, a pinch of cayenne and a saltspoonful of salt. Lastly, beat in rapidly a cupful of grated cheese. Pour into a greased pudding dish, strew dry cracker crumbs on top, stick bits of butter in them, dust delicately with cayenne pepper or paprika, and bake in quick oven, covered, for 15 minutes. Then uncover and brown lightly. Send to table at once, as it falls very soon. While puffy and hot it is most delicious.

WELSH RAREBIT.

Half lb. of cheese, 2 eggs, a speck of cayenne, a tablespoon of butter, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ cup of cream. Break the cheese in small pieces, put it and the other ingredients in bright saucepan which put over boiling water. Stir until the cheese melts, then spread the mixture on slices of crisp toast. Serve immediately. A cup of ale or beer can be used instead of cream.

CREAM SANDWICHES.

MRS. W. D. CLEVELAND, HOUSTON, TEXAS.

Contributed by Mrs. Robert Lindsay Pollard, Austin, Texas.

Grate a plate of ham or tongue. Boil 3 eggs half an hour and drop in ice water. When thoroughly cold mix the yolks to a cream with a tablespoon of fresh butter and enough cream to make it smooth paste. Add meat seasoning with a pinch of dry mustard and a dash of cayenne pepper. Cut crust from bread and slice thin.

FAMOUS OLD RECEIPTS

CHEESECAKE.

A very old receipt, used by Mrs. George D. Wetherill with success.

Contributed by Mrs. Morris Hacker, Philadelphia, Pa.

Take $\frac{1}{4}$ lb. butter. $\frac{1}{4}$ lb. sugar, beat to a cream one wineglass of wine and one of brandy, yolks of 4 eggs beaten light. To a small dipperful of cottage cheese take one tumbler of cream and beat together, then add to the latter. Stir in $\frac{1}{2}$ lb. stale cake crumbs, sponge cake, pound cake, or any good cake, the richer the better your pie will be, whites of 4 eggs beaten to a snow, one small nutmeg, little cinnamon and grated lemon rind to taste. Spread very thick on a single crust, and this will be enough for two pies or one cheesecake. The white of the eggs are to go into the cheesecake and not on top.

CALVES' FOOT JELLY.

MRS. TOLAND, PHILADELPHIA, PA.

Contributed by Mrs. Meredith Bailey.

Boil the feet in about a gallon of water to each set, until clear of the bone. Strain and stand away until the next day. Then wipe the stock with a cloth or tissue paper, after carefully skimming off all grease, so that no particle remains, and measure your firm stock jelly. To each qt. of stock allow 1 scant lb. of sugar, 1 pt. of wine, the juice of 3 lemons, and the rind of 2, peeled thin, and the whites of 2 eggs with the shells. Put on stock, sugar and lemon juice; as soon as it is hot, throw in the eggs to clear it; boil about 10 minutes; throw in the wine, bring to a boil once, then drip through a bag.

DAFFODIL SANDWICHES.

Contributed by Mrs. Mary C. B. Alexander, Philadelphia, Pa.

Slice bread very thin, cut with a cake cutter with a hole in the center about the size of a thimble. Fill with lettuce, cream cheese and mayonnaise dressing.

TO MAKE CREAM CHEESE.

WESTOVER, VA., OCTOBER 30TH, 1787.

Contributed by Mr. & Mrs. John Cadwalader, Philadelphia, Pa.

Take 5 pts. of new milk and warm it. Then add to it 5 pts. of cream, with 2 tablespoonfuls of rennet. When it is sufficiently turned you press it, and in 2 or 3 days it can be eaten.

NEW ORLEANS COFFEE BRULO.

FROM "ANTOINE OF NEW ORLEANS".

Contributed by Houston Eldredge, Fortress Monroe, Va.

A tray is brought to the hostess bearing a coffee urn, a silver bowl with a wide mouth, a small ladle, a little flask of brandy, a small dish of loaf sugar, another of whole spices, and still another with the peel of a mandarin orange minced fine.

Put in the bowl a hump of sugar for each person, a tablespoonful of whole cloves, three stalks of cinnamon broken up, and the orange peel. Cover all this with the brandy, light it, let it burn, stirring it occasionally.

When the flame disappears, pour in the coffee, which must be black and strong, till the bowl is full. Stir once more and ladle out the brew into coffee cups.

The only thing to make this a complete success is the wide mouthed bowl. Be sure to use one in which the heat is not confined.

ITALIAN CHEESE.

Contributed by Miss Katharine Willcox, Westport, Conn.

Boil a knuckle of veal. When perfectly cooked, strain the liquor, remove the fat, take out the bones, chop the meat fine, add 1 grated nutmeg, $\frac{1}{2}$ oz. each of cloves, allspice and pepper. Put the mixture on the fire to simmer gently, and when the liquor becomes jelly, pour into a mould, and let it remain until the next day. You may line the mould with hard boiled egg cut in slices.

FAMOUS OLD RECEIPTS

FOR THE SICK.

CAUDLE (LONDON, 1855).

Contributed by Mrs. Robert E. Peterson, Philadelphia, Pa.

It is made in various ways. Make a fine, smooth gruel of half grits; strain it when boiled well, stir it at different times till cold. When to be used, add sugar, wine, and lemon peel with nutmeg. Some like a spoonful of brandy besides the wine, others like lemon juice.

Or, boil $\frac{1}{2}$ pt. of fine gruel, with a bit of butter the size of a nutmeg, a large spoonful of brandy, white wine, and 1 of capillaire.

FOR THE SICK.

MULLED WINE (PHILADELPHIA, PA., 1850).

Contributed by Mrs. Robert E. Peterson, Philadelphia, Pa.

Half a pint of wine, $\frac{1}{2}$ pint of water, 1 egg, sugar and nutmeg to taste. Mix the wine and water together, let it boil. Beat the eggs in a pan, pour them into the wine, then quickly pour the whole from one vessel into another, 5 or 6 times.

CHEESE PATTIES.

MRS. HENRY PARKMAN, BOSTON, MASS.

Make white sauce of butter and flour, add milk and beaten yolk or 2 eggs, season, grate in American cheese, set away to cool. Make pastry cases, and when ready to serve, beat your white of eggs light and fold into cheese mixture. Put into cases and heat and serve immediately.

CHEESE STRAWS.

Contributed by Mrs. Charles B. Maury, Washington, D. C.

Half lb. of flour, $\frac{1}{2}$ lb. grated cheese, $\frac{1}{4}$ lb. butter, a little salt and $\frac{1}{2}$ small spoon of cayenne pepper. Roll out very thin and cut in little strips. Bake quickly. Mix like pastry.

TOASTED CHEESE.

ENGLISH RECEIPT, 18TH CENTURY.

ELSIE CHAPIN, HOT SPRINGS, VA.

Grate 3 oz. of good cheese, mix it with yolks of 2 eggs and 3 oz. of butter. Beat well, with dessertspoonful of mustard, some suet and red pepper. Toast some bread in 2 inch narrow pieces, spread the mixture very thickly upon it, put them in a covered pan and put in oven till hot through. Then remove cover and let the cheese brown.

FOR THE SICK.

SAGO MILK (PHILADELPHIA, PA., 1850).

Contributed by Mrs. Robert E. Peterson, Philadelphia, Pa.

Mash $\frac{1}{2}$ oz. of sago and soak it in a teacupful of cold water for an hour or more. Drain it and add 3 gills of good milk. Put it over the fire and let it simmer until the sago is entirely incorporated with the milk. Sweeten it with white sugar. It may be flavored with vanilla or nutmeg, if allowed by the physician.

CREAM CHEESE.

DR. HORACE HOWARD FURNESS, LINDEN SHADE FARM,
PENNSYLVANIA.*Contributed by Mrs. Wm. D. Winsor, Philadelphia, Pa.*

Take 1 qt. of good cream, let it stand two days in a moderately warm place, stirring in half a teaspoon of salt. Then put it in a piece of cheese cloth and lay it on a plate on a porcelain lined colander, covering it with another plate, on which put a weight. Leave it for 24 hours, then change the cloth. Do this a third time and it will then be fit to use. It can be made more quickly of sour cream of 3 or 4 days.

FAMOUS OLD RECEIPTS

WELSH RAREBIT.

Contributed by Miss Annie S. Hammond, Providence, R. I.

Five large spoonfuls of milk, a good deal of soft fresh rich cream Connecticut cheese, 2 oz. butter, 7 spoonfuls mixed mustard, red pepper, and 1 egg put in at the last moment and stirred furiously.

MISCELLANEOUS.

MISCELLANEOUS.

HAIR TONIC. EXCELLENT.

Contributed by Mrs. E. F. Griffiths, Philadelphia, Pa.

One package of sage tea steeped half a day slowly, then strain, add $\frac{1}{2}$ a pt. of whiskey and 25 grains of quinine. Use daily at night until hair ceases to fall out.

To Prevent Lockjaw.

Apply beef gall at once. Old and well known remedy or preventive.

To Cure Diarrhœa.

Make a tea of strawberry leaves and drink it or chew them.

Also: $\frac{1}{4}$ glass of claret, $\frac{1}{2}$ teaspoon grated nutmeg 3 times a day will cure chronic trouble.

BARRY'S TRICOPHEROUS.

Contributed by Miss Pauline Johnson, Strafford, Pa.

One qt. of alcohol, 1 oz. ticture of cantharides, 2 oz. compound spirits of lavender, 5 oz. best castor oil. Shake well the three first articles together, then add the oil, let it stand until well mixed, shaking often. Rub into the scalp with a little piece of sponge two or more times a week.

WASH FOR BLANKETS.

KATHARINE COMERFORD BARRY, NEW YORK (1746).

Contributed by Mrs. W. Hinckle Smith, Philadelphia, Pa.

Two large tablespoons of borax, 1 pint of soft soap, or dissolve hard soap, into large tub of cold water. When dissolved, put in 1 pair of blankets, let them remain all night. Next day rub them and rinse in two waters, all cold. Put a little blue in second water; do not wring, but hang out to dry from water.

FAMOUS OLD RECEIPTS

MRS. JUDGE FRÉDERICK SMITH'S SALVE (1800).

Take a pound of Castile soap, slice it very thin, put it in a brass skillet, to a pint of linseed oil; let it boil very well over a slow fire, until it boils up like soap-suds, then take it off and let it cool; then put it on again, add to it $\frac{1}{2}$ lb. of red lead, and as much white, both finely sifted, stirring all the while, and when it begins to incorporate and turn brown, put into it 1 shilling's worth of the oil of amber; take care you don't let it turn black; wet a table and pour it on, and as soon as it cools make it up in balls. (Apply to inflamed or hardened surface on body.)

MARGARET'S TRIED RECIPE FOR CHILLS AND FEVER.

Contributed by Miss F. Virginia Baldwin, Orange, N. J.

One oz. Peruvian bark, 1 oz. cream of tartar, $\frac{1}{2}$ oz. whole cloves, $\frac{1}{2}$ oz. cinnamon broken up, 1 pt. of port wine. Mix all together. Dose: One tablespoonful 4 times a day.

CANADA THISTLE TEA.

Tops and leaves, 2 oz. of the thistles, 3 pts. of cold water. Put over a slow fire and steep it to 1 pt., then strain and set to cool. Take a small wineglass full 3 times a day about half an hour before each meal for neuralgia in the face.

JEPHTHA BALDWIN'S LINIMENT FOR ACHING MUSCLES.

1800.

Contributed by Miss F. Virginia Baldwin, Orange, N. J.

Half pt. of alcohol, $\frac{1}{2}$ pt. of spirits of turpentine, $\frac{1}{2}$ pt. of vinegar, 1 egg broken into a bottle. To be well shaken before using.

REBECCA ELLIOTT'S CURE FOR COLD.

Half pint of Jamaica rum, $\frac{1}{2}$ lb. of honey strained, 5c worth of "balsam of fir." Dose: One dessertspoonful 3 times a day.

MRS. EMLÉN'S RECEIPT FOR EYE WATER.

TAKEN FROM MRS. LAWRENCE'S RECEIPT BOOK (1800).

Contributed by Mr. & Mrs. John Cadwalader, Philadelphia, Pa.

For two quarts: Take 1 oz. of white vitriol and 4 scruples of sugar of lead. Infuse them into 2 qts. of spring or snow water and shake it every time you use it.

SAFE, SURE AND QUICK RELIEF FOR RHEUMATIC PAINS.

One lb. of washing soda in $\frac{1}{2}$ bath tub of hot water. Soak the body in it for 15 minutes or $\frac{1}{2}$ an hour.

FOR ANTS.

Contributed by Miss Pauline Johnson, Strafford, Pa.

Draw a line of chalk where red ants are, and they will not cross it. Sprinkle borax inside the line, and you will soon be rid of them.

ADDITIONAL
RARE OLD RECEIPTS.

CONTRIBUTORS.

Mrs. Davis Carneal Anderson.....	<i>Cincinnati, O.</i>
Mrs. Ferree Brinton	<i>St. Davids, Pa.</i>
Mrs. Francis von A. Cabeen.....	<i>Philadelphia, Pa.</i>
Miss Clara Townley Chase.....	<i>Philadelphia, Pa.</i>
Mrs. De Courcey May.....	<i>Baltimore, Md.</i>
Mrs. George A. Dunning.....	<i>West Chester, Pa.</i>
Mrs. Lewis H. English.....	<i>New Haven, Conn.</i>
Mrs. Elizabeth Esling.....	<i>Stuttgart, Germany</i>
Mr. Charles H. A. Esling.....	<i>Stuttgart, Germany</i>
Mrs. George D. Fowle.....	<i>Philadelphia, Pa.</i>
Mrs. John C. Groome.....	<i>Philadelphia, Pa.</i>
Mrs. Anthony M. Hance.....	<i>Philadelphia, Pa.</i>
Mrs. James Houghton.....	<i>Bryn Mawr, Pa.</i>
Mrs. Charles F. Hinckle.....	<i>Philadelphia, Pa.</i>
Mrs. Elisha Howard.....	<i>Providence, R. I.</i>
Mr. C. Hartman Kuhn.....	<i>Philadelphia, Pa.</i>
Mr. John Lambert.....	<i>Philadelphia, Pa.</i>
Mrs. Charles M. Lea.....	<i>Philadelphia, Pa.</i>
Mrs. A. D. Lockwood.....	<i>Providence, R. I.</i>
Mrs. Charles E. Maud.....	<i>Monterey, California</i>
Mrs. James Mauran Rhodes.....	<i>Ardmore, Pa.</i>
Mr. William Attmore Robinson.....	<i>Philadelphia, Pa.</i>
Mrs. Frank Samuel	<i>Philadelphia, Pa.</i>
Mrs. Wm. Carpenter Scott.....	<i>Ardmore, Pa.</i>
Mr. Jonathan Dickinson Sergeant.....	<i>Philadelphia, Pa.</i>
Mrs. John Swan.....	<i>Baltimore, Md.</i>
Mrs. Robert W. Stuart.....	<i>New York City</i>
Mrs. Fred'k Sylvester	<i>Haverford, Pa.</i>
Miss Anne H. Wharton.....	<i>Philadelphia, Pa.</i>

RARE OLD RECEIPTS.

LADY BALTIMORE CAKE.

*Contributed by Mrs. Edith Lockwood Danielson Howard,
Mrs. Elisha Howard, Providence, Rhode Island.*

1½ pounds sugar, 3 eggs, 1½ pounds flour, 1½ tumblerfuls of water, 1¼ pounds butter; cream butter and sugar together, add one egg at a time, beating vigorously; add one-half the flour, then the water, and then the rest of the flour. When all are well mixed, add 1 teaspoonful baking powder. This makes three large round cakes.

Filling—One cup chopped raisins, 1 cup English walnuts, broken up. Mix in boiled icing and spread between cakes, saving enough for the top of cake.

Icing—Two tumblers sugar, 1 tumbler water. Boil till syrup will spin like glass, then pour in the whites of 2 eggs well beaten; beat the white till it thickens and put in the nuts and raisins. Flavor cake with extract of almond, and icing with 1 teaspoonful of vanilla and 1 teaspoonful of rose.

YORKSHIRE MUFFINS.

Contributed by Mrs. Davis Carnal Anderson, Cincinnati, Ohio.

3½ pounds flour, 1 cake of yeast, ½ ounce salt, 1 quart tepid water. Mix together, beat twenty minutes. Set at night, beat down in the morning; let rise again; beat down a second time; turn out on bed of flour and with a spoon turn over in the flour. Grease the muffin rings; set rings in a pan, fill with batter and let rise level with pan and bake on top of range.

RARE OLD RECEIPTS

GINGER SNAPS.

Contributed by Mrs. A. D. Lockwood, Providence, R. I.

1 cup broken butter, 2 cups Porto Rico molasses, 1 cup brown sugar, 2 teaspoonfuls soda, 2 teaspoonfuls yellow ginger, 1 heaping teaspoonful salt. Put molasses, sugar, butter, ginger, soda and salt together in a porcelain sauce pan and set on the fire, stirring till it boils and keeping at the boiling point for five minutes. Pour off into a big bowl and begin at once to stir in your flour (enough to make it as stiff as can be rolled). Do it quickly, moulding it with your hand as it gums too stiff for the spoon. It will not stick. Take what you can manage at a time and roll out very thin on a floured bowl. Cut it in small rounds, lay in shallow pans and bake immediately.

THE ORIGINAL FISH HOUSE PUNCH.—1732.

The Schuylkill Fishing Company, organized in 1732 as "The Colony in Schuylkill." In 1871 "The Colony in Schuylkill" became "State in Schuylkill." The club exists to-day, and is generally spoken of as the "Fish House." It is at Cornwell's Station, New York Division, Penn. R. R., Bucks Co., Pa.

Contributed by Agnes P. Roberts Groome, Mrs. John C. Groome, Philadelphia, Pa.

2 qts. of Jamaica Rum, 1 qt. brandy, 1 qt. lemon juice, 1 gill of peach brandy, $\frac{3}{4}$ of a lb. of loaf sugar, 10 lb. block of ice. Dissolve the sugar in 1 qt. of cold water, add the lemon juice, and place in bowl, add the liquor, which has been previously mixed, then the ice, and allow to brew for two hours, occasionally ladling the punch over the ice.

MUFFINS IN RINGS.

Contributed by Mrs. Lewis H. English, New Haven, Conn.

Two cups flour, one cup milk, one egg, one tablespoonful sugar, one tablespoonful melted butter, pinch of salt, two teaspoonfuls baking powder. Bake on griddle in rings.

GRAND BOUILLON.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

Put into a large pot a piece of beef and the scraps and parings of butcher's meat, such as beef, veal, mutton, and add to these carcasses, feet, necks, etc., of the poultry and game which have been prepared for cooking; season with a few turnips, 6 or 8 carrots, the same of onions, a clove or garlic, 3 to 6 cloves, a bunch of pot-herbs, and a little salt.

Put the pot, not quite filled with water, to a slow fire, skim it gently, and after every skimming, fill it up with cold water until it is perfectly limpid. Upon this Grand Bouillon will depend the excellence of your sauces and soups, for, when well prepared, it is the mother which is to nourish everything. Let it cook gently many hours, then strain it through a napkin dipped in hot water, and put it in a cool place to use as required. When used for stews, add a little wine, ketchup, soy, etc., to please your taste. The articles to be cooked must be browned in a casserole with butter.

STEWED FISH.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

2 large fish, $\frac{3}{4}$ lb. butter, 1 bottle of claret, 1 wine glass Madeira wine, 3 tablespoonfuls of flour, $\frac{1}{2}$ teacup of catsup, 2 onions sliced, a little mace, cloves, nutmeg and parsley. Brown the fish in butter, before stewing, and mix the flour and butter before putting them in the pan.

WASHINGTON CAKE.

VALERIAN SPENCER FULLERTON.

Contributed by Mr. John Lambert, Philadelphia, Pa.

1 $\frac{3}{4}$ lbs. flour, $\frac{3}{4}$ lb. butter, 1 $\frac{1}{2}$ lbs. sugar, 1 pt. milk, 10 eggs, 1 glass brandy, 1 nutmeg, 12 cloves, 1 lb. currants, 1 lb. raisins, 1 teaspoon Pearl ash dissolved in brandy.

DELICIOUSLY STICKY SPONGE CAKE.

EMELINE IUNGERICH FOWLE.

Contributed by Mrs. George D. Fowle, Phila., Pa.

Take 6 eggs, and their whole weight, in powdered sugar. Break them, and keep yolks and whites apart. Take $\frac{1}{2}$ their weight of sifted flour, the juice and grated rind of 1 lemon, unless a stronger flavor is desired, then use 2 lemons. Beat the yolks and sugar together, until very light. Beat the whites until they are so light and dry, that you can turn the dish upside down.

Add the lemon juice to the yolks and sugar, then half the flour, and $\frac{2}{3}$ of the whites of the eggs. Put them with the yolks and sugar, in a bowl, and mix all together with a wooden spoon. Then add more flour, but do not use all the flour, if the batter is thick, for if too thick, it will make the sponge solid.

The batter must drop evenly from the spoon. Then stir in lightly, on the top, the rest of the whites of the eggs, to make a light crust. Bake in a moderate oven twenty or twenty-five minutes. Grease the pans thickly with butter, as it makes the crust crisp. If the oven is too hot, the cake will puff up, and become dry and brown, and the crust will not form. The success depends upon the mixing and baking.

PASTE PUDDING.

*Contributed by Lina S. Ives Brinton, Mrs. Ferree Brinton,
St. Davids, Pa.*

Place 1 pt. of milk on the fire until at the boiling point. Then, take 3 tablespoonfuls of flour, stir it to a paste into the cold milk, add it very gradually to the boiled milk, stirring it for a few moments to thoroughly cook the paste and sweeten to taste. Take from the fire, and when cool add a tablespoonful of butter and 3 beaten eggs beaten together, also a generous glass of sherry, or brandy, and 10 large seeded raisins. Pour into pudding dish lined with rich pie paste, and bake until pudding rises in the middle.

"RAMEQUIN."

Contributed by Augustine Mellet Haughton, Mrs. James Haughton, Bryn Mawr, Pa., Daughter of Madame Mellet Craux, La Bourdonnette on Lake Lemman. Lausanne, Suisse, 1830.

½ lb. of grated cheese, 1½ pts. milk, 1 tablespoonful flour, 5 eggs, salt and pepper to taste. Boil the milk, add the flour, let it boil up, add the cheese, the eggs (the whites beaten stiff), beat thoroughly, strain it, season it and pour on pastry prepared for small tarts. Bake in a quick oven.

BISCOTINS IN CHOCOLAT.

Contributed by Augustine Mellet Haughton, Mrs. James Haughton, Bryn Mawr, Pa., Daughter of the Rev. Victor Mellet, Oron, Canton de Vaud, (Suisse) Vaud, bounded on the south by Lake Lemman with the Castle of Chillon of historical fame.

2 whites of eggs, ½ lb. sugar, 2 ounces grated chocolate. Beat eggs to a stiff froth, add the sugar. When thoroughly mixed, add the chocolate. Then lay it by spoonfuls on paper powdered with sugar or greased. Put in moderate oven.

MARLBOROUGH PUDDING.

MRS. S. B. HACKER.

Contributed by Clara Townley Chase, Philadelphia, Pa.

12 tablespoons strained apples, 12 sugar, 12 wine, 6 melted butter, 4 beaten eggs, the juice and rind of 1 lemon, ½ pint milk, ½ nutmeg. Bake in a moderate oven.

The above receipt has always been spoken of in our family as the "famous Marlborough Pudding." That is the way I have heard my father and grandfather speak of it. So I contribute it to your book. It was handed down by my great-aunt, Mrs. S. B. Hacker.

RARE OLD RECEIPTS

ENGLISH APPLE DUMPLINGS.

Clara Townley Chase, Philadelphia, Pa.

½ lb. suet to 1 lb. flour, make a paste of this suet to be chopped fine, cut apples in thin slices, put inside each dumpling heaping teaspoon of sugar, a little lemon peel and a pinch of grated nutmeg. Grease the dish well and place the dumplings all around, spread some nice drippings over the dumplings, then pour sugar (light brown) thickly on, placing a large quantity in bottom of dish and one pint of water, as soon as they commence to brown, begin to baste, doing so frequently, serve on flat dish.

The above receipt is an old English receipt of my grandmothers, Mrs. Samuel Hart, who was an English woman.

TARTE À LA POMPADOUR.

CHARLOTTE AUGUSTA BROWN.

Contributed by Mrs. Charles M. Lea, Phila., Pa.

2 cups of minced chicken, 2 tablespoonfuls of butter, 2 bay-leaves, thyme, and the juice of 1 lemon, salt and pepper to taste. Soak macaroni until it softens, place in the bottom of a bowl, lining it, fill with the mixture, and cook for one hour, as if it were a custard. Serve with rich tomato sauce.

RECEIPT FOR ORDERLY DOMESTIC MANAGEMENT.

“Selected.”

Contributed by Mr. Jonathan Dickinson Sergeant, Philada., Pa.

Let the mistress of the house take 2 lbs. of the very best self-control, 1½ lbs. of justice, 1 lb. of consideration, 5 lbs. of patience, and 1 lb. of discipline. Let this be sweetened with charity; let it simmer well, and let it be taken daily,—in extreme cases in hourly doses—and be kept always on hand; then the domestic wheels will run quite smoothly.

NORMANDY FISH.

Grandmother Mrs. Samuel Hart.

Contributed by Clara Townley Chase, Philadelphia, Pa.

5 lbs. of fish, various kinds, clear of bone and skin. Put 5 oz. of butter into an earthenware dish, and set on the coals, when the butter is melted, add from the dredger a dessertspoonful of flour, stirring the while, then a pinch of grated nutmeg, salt, pepper, black and red, but little of the latter, a dessertspoonful of chopped parsley and a tablespoonful of mushroom catsup. Then put in your fish, cut in pieces as large as two fingers. Pour on the whole a glass of sherry or Madiera, and a small wine-glass of good French brandy. Cover your dish, put dough all around the edge of cover to keep in steam, and then put the dish in a moderate oven. When done, serve in dish in which cooked, put in a tablespoonful of Taragon vinegar.

SUGAR BISCUITS.

MRS. WIDDIFIELD.

*Contributed by Sarah Biddle Cabeen, Mrs. F. von A. Cabeen,
Philadelphia, Pa.*

3 lbs. flour, $\frac{3}{4}$ lbs. butter, 1 lb. sugar, 1 qt. of sponge. Rub the flour, butter, and sugar together. Then add the sponge with as much milk as will make a soft dough. Knead well and replace it in the pan to rise. This must be done in the afternoon.

Next morning knead lightly, make it into small cakes about the size of a silver dollar, and $\frac{1}{2}$ inch in thickness. Place them on slightly buttered tins, one inch apart each way, set them in a warm elevated place to rise. When light, bake them in a quick oven. When done, wash them over with a little water, not having the brush too wet, or sprinkle sugar over them if not for immediate use. Let them remain on the tins to cool.

RARE OLD RECEIPTS

RACAHOUÛT.

EDWARD ROBINSON — 1840.

Contributed by Mr. John Lambert, Philadelphia, Pa.

$\frac{1}{2}$ lb. fine chocolate, $\frac{1}{4}$ lb. arrow-root, $\frac{1}{4}$ lb. ground rice, $\frac{1}{4}$ lb. loaf sugar. Reduce the first four articles to a powder and mix all together. Mix a dessert-spoonful of the mixture in a little cold water right smooth. Pour it into a cup of boiling milk, and boil a few minutes. The Racahoût should be as thick as rich chocolate.

JULIENNE SOUP.

Contributed by Sarah Biddle Cabeen.

Boil 4 lbs. of beef in $1\frac{1}{2}$ gallons of water for 6 hours. Let the liquor run through a colander, and strain it, through muslin to clear it. Boil in 2 qts. of water for the same time, 4 large carrots, 2 turnips, 1 head of celery, 4 onions, 1 bunch of pot-herbs. When it begins to boil 1 tablespoonful of salt, and pepper to your taste. Then add the vegetables to the soup. The carrots are cut in long thin pieces. The pot-herbs and celery tops are tied together and removed from the soup before serving up. The rest of the vegetables are prepared in the usual manner.

TEA PUNCH.

MRS. JOHN SWAN OF BALTIMORE, MD.

Contributed by Mrs. Anthony M. Hance, Sally Robinson Hance, Philadelphia, Pa.

1 qt. of strong green tea, 1 qt. bottle of Jamaica rum, 3 lbs. of cut loaf-sugar, 1 dozen lemons. Pour the boiling tea on rinds of lemons, pared very thin, and steep for ten minutes. Put pieces of the lemons on the cut loaf-sugar. Pour the tea and rinds over the sugar and mix together. When cold put in the rum. About ten minutes before serving, fill a bowl with cracked ice, and pour the tea punch over it. Note — This quantity is sufficient for 25 moderate drinkers.

MARYLAND BISCUITS.

MARIANA EMORY ROBINSON, "WAVERLY-ON-CHESTER," EASTERN SHORE OF MARYLAND.

Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

1½ lbs of flour, ½ lb. of lard, salt to taste. Rub the lard and flour together, mixing thoroughly; then add cold water by degrees until it is a stiff dough. Beat on a heavy wooden block, with iron pestle, until the dough is full of blisters. Make out in little cakes. Prick with a silver fork. Bake in a moderate oven.

POTATO PUDDING.

ANNA MARIA HEMSLEY EMORY, "POPLAR GROVE," EASTERN SHORE OF MARYLAND, 1780.

Contributed by Sally Robinson Hance.

1½ lbs. hot mashed Irish potatoes, 1 lb. granulated sugar, ½ lb. butter, 5 eggs (leaving out whites of two), 1 teacup sherry, 1 nutmeg (grated). Beat eggs very light, then add the sugar. Mix butter with potatoes, while the latter are hot, and gradually add the sugar and the eggs; then the seasoning. Bake in open paste.

BALTIMORE GINGER SNAPS.

MRS. DE COURCEY MAY OF BALTIMORE.

Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

1 qt. of molasses, 8 tablespoonfuls of ginger, 1 teaspoonful of soda, 1 cupful of milk, ½ lb. of butter, ½ lb of lard, ¼ lb. of brown sugar, 1 saltspoonful of salt. Flour sufficient to make a dough to roll out, and cut into very thin cakes. Bake in a moderately hot oven. The pan need not be greased.

RARE OLD RECEIPTS

MINCE MEAT.

ANNA MARIA HEMSLEY EMORY OF "POPLAR GROVE," EAST SHORE OF MARYLAND, 1780.

Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

1½ pts. lean beef (finely chopped), 1 pt. apples (chopped fine), 1 pt. clean suet (chopped fine), 2 pts. currants, 2 pts. raisins (seedless), 1 lb. citron (cut in shreds), 1 teaspoon allspice, 1 teaspoonful mace (powdered), ½ teaspoonful cloves, 1 large nutmeg (grated), 2 pts. brandy, 2 pts. Madiera to begin with. As the mince meat dries, add more.

OYSTER SOUP.

MARIANA EMORY ROBINSON, "WAVERLY-ON-CHESTER," EASTERN SHORE OF MARYLAND.

Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

½ gal. oysters (well drained), ½ gal. fresh milk, 1 teaspoonful onion (chopped very fine), ¼ lb. butter rolled in 1 tablespoonful of flour, salt and red pepper to taste. Put the milk on and let it get very hot, then put in the butter and flour and let the milk boil, keep stirring all the time, and then put in the oysters. As soon as they curl up they are done. Add the salt later and stir continually after the milk gets hot.

GINGERBREAD.

MRS. F. VON A. CABEEN.

Contributed by Sarah Biddle Cabeen, Philadelphia, Pa.

3 oz. ginger, ¼ teaspoonful of cloves, cinnamon and allspice, ¾ lb. brown sugar, 1 lb. butter, 1 qt. molasses, 3 lbs. flour, rolled and baked.

CHRISTMAS PLUM PUDDING.

ANNA MARIA HEMSLEY EMORY, "POPLAR GROVE," 1780.

*Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance,
Philadelphia, Pa.*

2 pts of grated bread, 1 pt. of fresh milk, 2 pts. of currants, 2 pts. of stoned raisins, $\frac{1}{2}$ lb. of citron (cut fine), 6 tablespoonfuls of brown sugar, 6 eggs, beaten light, 1 teaspoonful of soda, dissolved in hot water. Mix all together. Boil three hours in a pudding bag which has been scalded and well floured.

NEW ENGLISH JOHNNY CAKES.

*Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes,
Ardmore, Pa.*

These are delicious.

A cup of granulated white corn meal, a good pinch of salt, a teaspoonful of sugar well mixed together. Scald with *very* boiling water, and let it stand for one-half hour. Thin the batter with milk to consistency of griddle cake batter — have the griddle very hot — cook like griddle cakes, and when finished, put them in a tin and slip into a very hot oven to puff them.

CREAM CHEESE.

*Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes,
Ardmore, Pa.*

1 pint cream, 1 pint milk. Mix together with 2 teaspoonfuls of liquid rennet, set in pan of hot water until it is a thick curd. Have a small mould, put a piece of Swiss muslin into it, and into this put the curd. Let it remain 8 hours, then put a thin piece of board, the size of mould, on top, with a lb. weight on it to press it well. Let this remain one day, and then take cheese out, put in a linen cloth. Change the cloth frequently. In four days it will be ready to eat.

RARE OLD RECEIPTS

DROPPED CODFISH BALLS.

*Contributed by Ella Stockton Sylvester, Mrs. Fred'k Sylvester,
Haverford, Pa.*

1 pt. bowl of raw codfish, 2 heaping bowlfuls of pared potatoes. (Let the potatoes be undersize.) 2 eggs, butter the size of an egg, and a little pepper. Pick the fish very fine and measure lightly into the bowl. Put the potatoes in the boiler, the fish on top of them, cover with boiling water and boil half an hour. Draw off all the water, mash the fish and potatoes together until fine and light, then add butter, pepper and eggs well beaten. Have a deep pan of boiling fat, dip a tablespoon in it and take up a spoonful of the mixture. Drop into the boiling fat and fry until brown (about ten minutes). The spoon should be dipped in the hot fat every time you take a spoonful of the mixture.

NEW ENGLAND GRAHAM MUFFINS.

*Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes,
Ardmore, Pa.*

4 tablespoonfuls of butter, 4 tablespoonfuls of sugar, 2 eggs, 1 cup of milk, 1 cup of Graham flour, $\frac{3}{4}$ of a cup of wheat flour, salt to taste, 3 teaspoonfuls of Royal Baking powder. Cream the butter and sugar and add the eggs well beaten. Add milk, then add other ingredients (well mixed together and sifted). Beat all well together and bake in hot buttered gem pans for 20 minutes.

ITALIAN CREAM.

Contributed by Sarah Biddle Cabeen, Philadelphia, Pa.

1 qt. of cream sweetened to your taste, (about 8 tablespoons of sugar to 1 qt. of cream). Then boil 4 strips of gelatine in 2 common tea-cups of water with a vanilla bean. Let it boil till reduced to 1 tea-cup full, strain it, and when lukewarm, stir it quickly into the cream and pour it into the mould.

AN OLD PHILADELPHIA FAMILY RECEIPT FOR
CHEESE CAKE.

Entirely From Simple Ingredients.

Contributed by Mr. Charles H. A. Esling, Stuttgart, Germany.

Two ladles full of cottage cheese. Mash the cheese fine with a spoon, six eggs, beat the whites and yolks separately, mix the yolks in first and then the whites, one pint of cream or a little less, half a nutmeg or a little more, cinnamon to suit taste, but enough to make the mixture rather brown, sugar to taste, brandy, a good quantity. Say about half a teacupful. Cover the bottom and sides of a square oblong baking pan with the dough, which ought to be quite thin. Pour the concoction into the dough and bake until brown. Let it stand until it becomes firm. Then cut in squares.

NEW ENGLAND DROP CAKES.

Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes, Ardmore, Pa.

1½ cups of rye flour, 1 cup of corn meal, ½ cup of wheat flour, 2 eggs, 4 tablespoonfuls of molasses, salt to taste, 1 teaspoonful of soda, dissolved in a little hot water, 1½ cups of sour milk. Mix all together, and drop from a dessertspoon into deep, boiling lard. This is enough for eight people. These are delicious.

CURRANT SANDWICHES.

Contributed by Mrs. Elizabeth Esling, Stuttgart, Germany.

A pleasant and healthy variation of the meat, jam, egg, or water-cress sandwich, may be made with the assistance of the nutritious currant. Take a teacupful of currants and rub them in a cloth, then butter thickly some thin slices of bread. Cover the buttered bread all over with currants, sift a very little castor sugar over them, and make into sandwiches. This satisfying little novelty is wonderfully appreciated.

RARE OLD RECEIPTS

BOULLI BEEF.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

Put the thick end of a brisket of beef into a kettle and cover it over with water. Let it boil for 2 hours, then stew it close by the fireside for 6 hours or more, and fill up the kettle as the water falls. Put in with the beef some turnips cut in little balls, some carrots and some celery cut in pieces. About an hour before it is done take out as much broth as will fill your soup dish, and boil in it for one hour, turnips, carrots and celery, cut in rounds or squares.

PERFECTION CORN PUDDING.

Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes, Ardmore, Pa.

Grate the corn into a pudding dish, add a teaspoonful of salt, and dessertspoonful of sugar. Mix well and put small lumps of butter on the top. Bake in oven about $\frac{3}{4}$ of an hour until well browned. If corn is very old, add cream to it. This is delicious.

JOHNNY CAKE.

Laura Hazard Robinson, 1826.

Contributed by William Attmore Robinson, Philadelphia, Pa.

Scald a sufficient quantity of corn meal, add a little salt, then mix with milk until it is of such a consistency that it may be put on a board as a flat cake, then cover with a little thick cream so that it will not burn, and bake before an open fire.

SALLY MORGAN'S GINGERBREAD.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

4 lbs. of flour, 1 lb. of butter, 1 lb. of sugar, 1 qt. of molasses, $\frac{3}{4}$ lb. ginger, spice, if agreeable.

EVE'S PUDDING.

"Aunt Mary."

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

If you want a good pudding, mind what you are taught,
 Take of eggs six in number when bought for a groat,
 The fruit with which Eve her husband did cozen,
 Well pared and well chopped, at least half a dozen,
 Six ounces of bread, let Moll eat the crust,
 And crumble the rest, as fine as the dust,
 Six ounces of currants from the stems you must sort,
 Lest you break out your teeth and spoil all the sport,
 Six ounces of sugar won't make it too sweet,
 Some salt and some nutmeg will make it complete,
 Three hours let it boil, without any flutter,
 But Adam won't like it without wine and butter.

INDIAN PUDDING.

Contributed by Sarah Biddle Caben.

8 eggs, leaving out the whites of four, the weight of 8 eggs in sugar, of 6 in Indian meal, 1 nutmeg, $\frac{1}{2}$ lb. of butter melted and poured in without the sediment.

ORANGE SOUFFLÉ.

Contributed by Mary B. Snowden Samuel, Mrs. Frank Samuel, Philadelphia, Pa.

Empty carefully as many oranges as there are persons to be served, being careful not to scrape the skin at all thin. Make a white soufflé. Whites of 5 eggs, yolk of one. Beat separately, making the whites very sweet by stirring in pulverized sugar. Flavor with the orange juice, beating it in with the yolk. Mix lightly, fill the skins overflowing with this, and bake for ten minutes in a moderate oven. This is a very pretty dessert for luncheon.

MY OWN FROZEN PUDDING, AND A GOOD ONE.

*Contributed by Mary B. Snowden Samuel, Mrs. Frank Samuel,
Philadelphia, Pa.*

Make a very rich chocolate ice cream, first scalding the cream an hour before you are going to use it. When ice cream is made have ready 1 lb. of French candied fruit chopped small for each qt. of cream. Gages, cherries, citron, and Sultana raisins. Mix these thoroughly in the ice cream. Put in a mold, and pack in the freezer. Do not let it remain too long as the fruit will become frozen too stiff. Serve this with a light sauce flavored either with brandy or rum. Sherry will not do.

BRIDE'S CAKE.

*Receipt of More Than 80 Years Ago, from Laura Hazard Robinson,
and Contributed by Mr. William Attmore Robinson, Phila.*

1¼ lbs. of butter, 1 lb. of sugar, 1 lb. of flour, 13 eggs, 3 lbs. of raisins, 2 lbs. of currants, 1 lb. of citron, 1 wineglass of wine, 2 wineglasses of brandy, 1 grated nutmeg, 2 teaspoonfuls of cinnamon, 1 teaspoonful of mace and cloves mixed, 1 cup of molasses.

ICING FOR FRUIT CAKE.

Contributed by Mrs. James Mauran Rhodes.

1 cup of sugar scalded with boiling water and flavored with vanilla. This is very good.

APPLE PUDDING.

ANNA MARIA HEMSLEY EMORY.

“Poplar Grove,” 1780.

*Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance,
Philadelphia, Pa.*

4 eggs, leaving out half the whites, 1 pt. of stewed apples, ½ lb. of butter, teacup and a half of grated bread, the grated rind of two lemons and pieces of one. Sugar to taste. Bake in paste. Use the whites as a meringue.

CHOCOLATE WAFERS.

*Contributed by Ella Stockton Sylvester, Mrs. Fred'k Sylvester,
Haverford, Pa.*

The whites of 6 eggs, $\frac{1}{2}$ cake of Baker's chocolate, $\frac{3}{4}$ lb. pulverized sugar, $\frac{1}{4}$ lb. flour. Beat the eggs and sugar together very light, then slowly add the grated chocolate and lastly stir in the sifted flour. Drop in tiny spoonfuls on the buttered pan, (not close together, as they spread) and bake slowly in a very moderate oven, so they will dry, not brown.

CHEESE SOUFFLÉ.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

2 tablespoonfuls of butter, melted, 1 large tablespoonful of sifted flour, 1 cup melted cheese, yolks of three eggs, beaten light, 1 cup of milk, 1 saltspoonful of salt, whites of three eggs beaten light. First melt the butter, then sift or smooth in the flour, then add the milk, then the seasoning. Cook that for five minutes, then add the cheese and yolks of eggs, *stirring all the time*. Set this away to cool, then add the whites of eggs, and stir well. Now put in a baking dish, in not too quick an oven. When finished, it must not stand a minute.

MENUDO.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

Tripe, after being cleaned must be boiled in water with salt in it. When the water boils, it must be poured off and fresh water with salt, a bunch of mint, a piece of onion, ham and chorizo (a species of sausage) put into the pot. The ham and chorizo must be taken out as soon as they are half boiled, some tomatoes must be fried with lard and then thrown into the pot together with the ham and chorizo, red pepper, cinnamon, cloves and garlic are then to be added to season it. The tripe ought to be boiled before the other ingredients are put in.

RARE OLD RECEIPTS.

BOSTON BROWN BREAD.

Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes, Ardmore, Pa.

3 cups of rye flour, 2 cups of corn meal, $1\frac{1}{2}$ cups of wheat flour, 1 cup of Porto Rican molasses, $1\frac{1}{2}$ pints of milk, a pinch of salt, 1 teaspoonful of soda, dissolved in a little hot water. Mix well together, put in a very tight mold, and boil 4 hours — serve hot. This is very good.

CORN SLAPS.

MARIANA EMORY ROBINSON, "WAVERLY-ON-CHESTER," E. SHORE OF MARYLAND.

Contributed by Sally Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

1 pt. of white southern corn meal, 2 eggs, beaten very light, scald the meal into a stiff dough, add the eggs, thin with fresh milk until very thin. 1 tablespoon of flour prevents it from sticking.

GRAHAM GEM.

Contributed by Miss Anne H. Wharton, Philadelphia, Pa.

9 tablespoonfuls Graham flour, 2 teaspoonfuls Royal baking powder, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful salt. Stir in enough water to make the mixture a proper consistency to drop into tins. Beat hard and drop into well-heated tins, and bake in a quick oven. Crisp and delicious.

SPONGE CAKE.

Contributed by Sarah Biddle Cabeen, Philadelphia.

1 doz. eggs — the weight of the eggs in sugar and half of the weight in flour, 1 lemon, the rind grated and juice. Beat the yolks of the eggs and sugar together. Add the whites, lightly beaten and stir in the flour. Then bake at once.

CAVITCHED FISH.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

To 1 dozen large perch, cleaned and wiped very dry, seasoned well with cayenne pepper, black pepper and salt, and fried in sweet oil to a light brown color, add a few onions sliced and fried brown. When the fish are perfectly cold, put them in a deep vessel and strew the onions over them. Take 1 qt. of good vinegar, 2 qts. of the liquor of the boiled fish, mace, cloves, whole black pepper, a clove of garlic, cayenne pepper, half a teacup of mixed mustard, the same quantity of catsup and of sweet oil, and as much salt as will make the mixture palatable. Boil the whole till it tastes of the spices, and pour it on the fish, either hot or cold, taking care to have the fish covered. Taste the liquor after the fish have been in it a day or two, as it may probably require additional seasoning.

BELL FRITTERS.

MRS. BESONET.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

Take 1 qt. of new milk and boil it with a little salt, stir in the flour till it is quite thick and will take no more. Then let it stand till it is cool, then break in 8 eggs, put some lard into a pot, let it boil, and then take a tablespoonful of the batter and drop in, let it stay until it puffs out.

DELICIOUS POTATO BISCUIT.

MISS DARLINGTON.

Contributed by Mrs. George A. Dunning, West Chester, Pa.

1 qt. mashed potatoes, 1 qt. milk, 1 tablespoonful butter or lard, $\frac{1}{2}$ cup sugar, 1 teaspoonful baking soda, 1 teaspoonful salt, 1 yeast cake. For use at night, set at 10 A. M., remix at 3 P. M., roll out in pan, let rise and bake 20 minutes just before serving.

BRIOCHE.

Sent by MRS. ROBERT W. STUART, NEW YORK CITY, N. Y.

Contributed by Cornelia E. Paulmier Scott,

Mrs. Wm. Carpenter Scott, "Dipple," Ardmore, Pa.

1 cup of compressed yeast, $\frac{1}{4}$ cup of lukewarm water, 1 qt. of flour, $\frac{3}{4}$ lb. of butter, 7 eggs, $\frac{1}{2}$ teaspoon of salt, 2 teaspoons of sugar. Dissolve the yeast cake in $\frac{1}{4}$ cup of warm water. Add enough flour to make a soft ball of paste well mixed. Drop this ball in a pan of warm water, not hot. Cover and set in warm place about 1 hour to rise. Put the rest of flour in bowl, make a well in center, into this put butter, salt, sugar, and 4 eggs.

Work them well together with hand, gradually using flour and adding 2 more eggs, one at a time. Work well together till it loses all stickiness. When leaven is light, lift it out of water with a skimmer and place it with the dough. Work well together. Add one egg, the last. Beat with hand a long time, the longer the better, for it makes it firmer. Put the paste in bowl. Let it rise four or five hours. Beat down again and put it on ice for 12 or 24 hours. Handle quickly when taken from ice.

MARYLAND BISCUIT.

Contributed by Sally M. Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

1 $\frac{1}{2}$ lbs. of the best flour, 4 oz. of lard, $\frac{1}{2}$ teaspoonful of salt. Mix with cold water just as stiff as possible. Put the dough on a board and knead until it is perfectly pliable and makes a popping sound under your hands from the air bubbles breaking in it, and until you can pull it down in long thin strips. These tests are infallible, but the dough has to be worked hard and long. Break off into pieces about the size of an egg. Mould them into round balls, about $\frac{3}{4}$ in. thick, flatten with a rolling pin. Stick through 5 or 6 times with a fork. The oven must be well heated but not too hot. Bake $\frac{1}{2}$ hour.

BEAUVILLING POTATOES.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

Wash clean the quantity of potatoes you require, boil them, and when they are done, drain them in a colander, peel them, cut them in small round pieces, or thin slices; put into a stewpan some butter, parsley chopped up, salt and whole pepper. Add to that the potatoes. Place the stewpan upon a fire, stir them up as the butter melts, and in case it is required, add a little bouillon or water. On dishing add the juice of a lemon, or a dash of verjuice.

CRAB SOUP.

Contributed by Sally M. Robinson Hance, Mrs. Anthony M. Hance, Philadelphia, Pa.

1 dozen good sized crabs, 1 qt. of new milk, 1 pt. of pure cream, $\frac{1}{4}$ lb. of best butter, $\frac{1}{2}$ teaspoonful of finely chopped onions, salt and paprika to taste. Put milk and cream in a double boiler, and bring to a boil. Rub butter with a scant tablespoonful of flour, and add to it also the chopped onions. When it comes to a boil, put in crab meat and pepper and boil ten or fifteen minutes. Add salt first before taking off the fire.

BISCUIT.

Sent by MRS. ROBERT W. STUART, NEW YORK CITY, N. Y.

Contributed by Cornelia E. Paulmier Scott, Mrs. Wm. Carpenter Scott, "Dipple," Ardmore, Pa.

Make a syrup of 1 cup of sugar, $\frac{1}{4}$ cup of water. Beat the yolks of 4 eggs, add $\frac{3}{4}$ cup of syrup, and $\frac{1}{2}$ cup of cream. Place the mixture on fire. Stir till it coats spoon. Place it on ice and beat till it is stiff and light. Flavor with vanilla bean or Maraschino, when taken from off fire. Fold in lightly a pt. of whipped cream. Put the mixture in a mold and freeze. It is improved by using some praline powder.

RARE OLD RECEIPTS

CAMEL CUSTARD.

Sent by MRS. ROBERT W. STUART, NEW YORK CITY, N. Y.

*Contributed by Cornelia E. Paulmier Scott, Mrs. Wm. Carpenter Scott,
"Dipple," Ardmore, Pa.*

1 qt. of milk, 5 eggs, 1 small teaspoon of sugar to each egg. Put a cupful of sugar in a saucepan with a little water. Let it cook until it becomes a dark brown and is very thick. Cover mould with this and let it harden, keeping out two or three tablespoonfuls to flavor the custard. Beat eggs, sugar and a spoonful of vanilla together, add milk, all but about $\frac{1}{2}$ a cupful, to which add the caramel for flavoring. Put this milk with caramel in saucepan. Boil it to give it a flavor, add eggs, milk, etc. Put all in the mould and bake in a pan of water. To tell when sufficiently cooked put a knife in, and when the custard does not adhere, it is cooked. 5 tablespoonfuls of sugar makes it quite sweet, so the cook should judge partly how much to use.

FRUIT CAKE FROM NANTUCKET.

*Contributed by Emily Borie Rhodes, Mrs. James Mauran Rhodes,
Ardmore, Pa.*

1 lb. sugar, 1 lb. currants, 1 lb. flour, $\frac{1}{4}$ lb. citron, $1\frac{1}{2}$ lbs. butter, 1 lb. raisins, 4 eggs, 1 cup of milk, 1 teaspoonful of soda dissolved in the milk, spices to taste.

GERMAN SALAD DRESSING FOR POTATO SALAD OR COLD SLAW.

Contributed by Mrs. George A. Dunning, West Chester, Pa.

1 egg, 2 tablespoonfuls vinegar, 1 teaspoonful butter, $\frac{1}{2}$ teaspoonful mustard, 1 teaspoonful salt, 2 teaspoonfuls sugar, $\frac{1}{2}$ cup of cream, or 1 cup of milk, 2 teaspoonfuls flour, a good shake of red pepper. Put vinegar and butter together, and heat. Then add other ingredients, stir until thick and let cool.

INDIAN CURRY.

These receipts were brought from India over fifty years ago by the Rev. John Prunate Maud.

*Contributed by Louise Catherwood Maud, Mrs. Charles E. Maud,
Monterey, California.*

Melt one heaping tablespoon of butter in a saucepan. Stir in a heaping tablespoon of flour, and when smooth, add slowly a cup of warm gravy. Mix a tablespoon of curry powder in a little cold milk or gravy, and add a half a cup of cream. It should thicken and become quite smooth. When done, season, and just before removing from the fire put in a tablespoon of port wine. Curry should never stand a moment, but should at once be poured over the meat or fish it is intended for. It should always be accompanied by boiled rice and chutney.

GREEN PEA SOUP WITH WHIPPED CREAM.

MARTHA G. BINNEY DUNNING.

Contributed by Mrs. George A. Dunning, West Chester, Pa.

1 qt. fresh green peas, shelled, 1 qt. milk, 2 tablespoonfuls flour, $\frac{1}{2}$ tablespoon butter, 1 teaspoonful chopped parsley. Boil the peas until very soft and mash through colander. Boil the milk in double boiler, rub the butter and flour together, add the milk, add the peas. boil fifteen minutes, add 1 teaspoonful chopped parsley, and serve in cups with whipped cream.

PICKLED PEACHES.

MRS. AMOS BINNEY, BOSTON, MASS.

Contributed by Mrs. George A. Dunning, West Chester, Pa.

Scald the peaches, then rub with a soft cloth to remove the down. For one peck peaches take 3 pts. vinegar, 3 pts. water, 8 lbs. sugar and allspice, cloves and mace to taste. Let it come to a boil. Put in the peaches and cook until tender.

RARE OLD RECEIPTS

CHUTNEY.

*Contributed by Louise Catherwood Maud, Mrs. Charles E. Maud,
Montreay, Calif.*

1½ lbs. brown sugar, ¾ lb. salt, 1 tablespoonful chopped garlic, ¼ lb. onions, ¾ lb. powdered ginger, ¼ lb. dried chillies, ¾ lb. mustard seed, ¾ lb. stoned raisins, 2 bottles best vinegar, 30 large apples (or some people prefer bananas or peaches.)

Soak the mustard seed in a pt. of vinegar. Chop onions, chillies, garlic and raisins. Peel and slice fruit and boil with sugar and the rest of the vinegar. When the fruit is cold, mix all together, and put into airtight jars and set away for at least three months.

COOKIES.

Sent by, MRS. ROBERT W. STUART, NEW YORK CITY, N. Y.

*Contributed by Cornelia E. Paulmier Scott, Mrs. Wm. Carpenter Scott,
"Dipple," Ardmore, Pa.*

1 scant cup of butter, 1 heaping cup of sugar, 2 eggs, beaten yolks and whites together, 1 tablespoon of water. Flour just enough to make a dough — not too stiff. Roll out thin, then cut out. Blanch almonds and stick four halves on the top of each cake, sprinkle with cinnamon and sugar, and bake. Sometimes put in caraway seeds, rather than the almonds and cinnamon.

NELLIE'S FAVORITE CAKES.

Small Cakes and also for Strawberry Layer Cake.

Sent by MRS. ROBERT W. STUART, NEW YORK CITY, N. Y.

*Contributed by Cornelia E. Paulmier Scott, Mrs. Wm. Carpenter Scott,
"Dipple," Ardmore, Pa.*

½ cup of butter creamed with 1 cup of sugar, 2 very scant cups of flour, 2 even teaspoons of baking powder, ½ cup of milk, 2 eggs beaten separately, grated rind of a piece of lemon.

TWO OLD SPANISH RECEIPTS FROM MONTEREY,
CALIFORNIA.

ENCHILADAS.

*Contributed by Louise Catherwood Maud, Mrs. Charles E. Maud,
Monterey, Calif.*

Make a chili sauce of a can of good tomatoes, four red peppers, 1 onion, 1 small edge of garlic chopped fine, a spoonful of salt, a little chili sauce, and a spoonful of sugar. Cook until all mixed. Then add three hard boiled eggs chopped fine, a dozen stoned olives and half a cup of scalded raisins. Make a batter as for French pancakes, 4 ounces sifted flour, 1 egg, 2½ gills of milk and a pinch of salt. Have a large frying pan very hot, grease it well, and then pour in enough batter to just cover the bottom.

In about a minute the cake may be turned, but this really requires skill. The Spanish women can give the pan a turn and a flip, and the cake is over. When the pancakes are done fill them with the sauce, and roll them up, and pour sauce over them.

CHICKEN TAMALES.

*Contributed by Louise Catherwood Maud, Mrs. Charles E. Maud,
Monterey, Calif.*

Make same sauce as for enchiladas. Boil any left over old barnyard rover, and cut the meat up fine, and stir into the sauce with eggs, olives and raisins. Have some boiling corn meal mush, and at the same time have some corn husks soaking in warm water. Spread a corn husk out, lay on it a thin cover of the mush, then a layer of the sauce, etc., then another layer of the mush. Then put a corn husk on the top and one on each side if necessary, and tie the end securely and put in a steamer over boiling water to keep very hot.

These, also, may be made in advance and warmed over.

OLD FASHIONED MOLASSES CANDY.

Contributed by Mr. C. Hartman Kuhn, Philadelphia, Pa.

1 pt. of molasses, a large teacup of sugar, 1 ounce of ginger, 4 tablespoonfuls of lime juice, a small piece of butter, half a grated cocoanut, and a little orange peel. Boil it slowly one and a half hours.

BOSTON BROWN BREAD.

MRS. BRADFORD NORMAN, NEWPORT, R. I.

Contributed by Mrs. George A. Dunning, West Chester, Pa.

2 cups Rhode Island corn meal, 1 cup rye flour, 1 teaspoonful salt, 1 baking powder, 2 eggs, well beaten, 1 cup of molasses, 5 cups of milk. Pour into large covered tin and let steam all night.

TOMATO CATSUP.

MRS. MARGARET ERRICKSON CHAMBERS, 1840.

Contributed by Mrs. Katharine Errickson Hinckle, Philadelphia, Pa.

Wash four half pecks of ripe tomatoes, place them in a pan, scald and skin them, then cook the tomatoes until they are soft, strain through a fine wire sieve and add 1½ pints of vinegar, 1 teaspoonful Cayenne pepper, ½ tablespoonful black pepper, ¾ of a pint of salt, 3 heads of garlic cut in small pieces, 3 tablespoonfuls whole allspice, 3 tablespoonfuls whole cloves. Tie each of the spices in a separate cheesecloth bag, boil for three hours, stirring constantly to prevent scorching, when done, remove the spice bags, bottle the catsup, cork tightly, sealing the bottles with wax.

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