





COOK BOOK

OF

THE NORTHWEST,

COMPILED BY

LADIES

OF THE

WESTMINSTER PRESBYTERIAN CHURCH,

KEOKUK, IOWA.

19
13
"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks."

LUCILE.

KEOKUK, IOWA:
R. B. OGDEN, PUBLISHER.

1875.



TX715
K 375

Entered, according to Act of Congress, in the year 1875, by the
LADIES OF THE WESTMINSTER PRESBYTERIAN CHURCH,
KEOKUK, IOWA.
In the Office of the Librarian of Congress at Washington, D. C.



WESTMINSTER PRESBYTERIAN CHURCH.
CORNER 7TH AND BLONDEAU STREETS,
KEOKUK, IOWA.

P R E F A C E .

IN offering our Cook Book, composed of such receipts as are in daily use, to the Public, we beg their indulgence, in regard to its arrangement and composition. It is made up, for the most part, of well-tested receipts, collected from the different families of the Presbyterian Church of the City of Keokuk, and other friends, who by contributing have won our hearty thanks.

It has been the object of the compilers, as far as possible, to preserve the originality of the receipts that have been handed in—often written in haste, and from many households. Like our population, composed of representatives from all parts of the Union, and from beyond the sea, the variety found in our book, may, perhaps, compensate for defects that doubtless could be discovered by a critical eye. Such as it is, we cast it, like “bread cast upon the waters,” trusting that it may return to us in another form, ere many days are over.

KEOKUK, IOWA.

WRITTEN FOR THE LADIES

OF THE

WESTMINSTER PRESBYTERIAN CHURCH.

WOMAN, the dearest gift of Heaven,
Who shared and brightened Paradise,
And followed man, an exile driven,
With human love and sacrifice,
His mate for better or for worse,
And bearing more than half the curse,
Bone of his bone, flesh of his flesh,
The mother, sister, and the wite,
Standing beside the springs of life,
To keep its waters pure and fresh—
The tender nurse of infancy,
And wayward boyhood's gentle guide,
Queen of the home and family,
The priestess of the fireside,
To hold and sway her husband's heart,
Must know the culinary art,
And make the incense of her love
The fragrance of the cooking-stove,
And from the altar to the tomb,
Her trysting-place, the dining-room;
For, howsoe'er her lot is cast,
Her husband is a man of taste,
And love, howe'er it may be won,
Must still have food to feed upon.
The Olympian gods, the poets say,
Lived on ambrosia in their day;
But household gods, like flesh and blood,
Delight in more substantial food;
E'en Cupid, when his hunger moves,
Would shoot and roast his mother's doves;
And Hymen's torch would soon expire,
Unless fed from the kitchen fire.

CONTENTS.

SOUP.

	PAGES.
Remarks—Beef and Corn—Potato—Mock Turtle—Lent— Chicken, No. 1—Chicken, No. 2—Corn—Bean—Beef—Gumbo —Split Pea—Tomato—Mutton—Tomato—Veal	17-21

FISH.

Baked—Boiled—Baked—Dressing for Fish—Baked—To Boil White Fish, etc.—To Cook Mackerel—To Boil Fresh Salmon —Fish Balls.	21-24
--	-------

MEATS.

Curing Meat—Curing Hams—Brine for Corn Beef—A la mode Beef—To Cook a Ham—Meat Pie—Directions for Boiling Meats—To Boil Corn Beef—Roast Mutton—Beef a la mode— To Boil Corn Beef—Remarks on Roast Beef—To Roast a Sir- loin—Yorkshire Pudding—Collared Mutton—Rolled Breast of Veal—A Shin of Beef—Stuffed Beefsteak—Beefsteak Stewed—Beefsteak Gravy—To Boil Beefsteak—Beefsteak and Oysters—Fried Beefsteak—Stuffed Beefsteak—Roast Turkey —To Roast a Turkey—Dressing for Ducks—Chicken Cro- quettes—Lobster Croquettes—Pressed Chicken—Jelly of Veal—Veal Loaf—Veal Croquettes—Veal Roast—Veal Ome- let—Baked Chickens—Broiled Steak—Steamed Chicken— Chicken Croquettes—Veal Omelet—Veal Pot-pie—A Nice way to Cook Beefsteak—Sausage Meat—Veal and Ham Moulded—Rissoles—Drop Collops—Hash Balls—Mock Ter- rapin—A Nice Breakfast Dish—A Nice Way to Use Cold Chicken—Chicken Pie—Mutton Stew.	24-39
--	-------

OYSTERS.

Steamed—Fricassee—Oyster Pie—Soup—Soup, No. 2—Scalloped—Fried—Washington Way of Cooking Oysters—Oyster Loaves—Stewed.....	39-41
---	-------

SALADS AND CATSUPS.

Lobster—Lobster—Chicken Salad—Celery Salad—Tea Salad—Tomato Catsups—Plum Catsup—Cucumber Catsup—Salad Dressing—Horse Radish Sauce—Dressing for Cold Slaw. . . .	42-47
---	-------

PICKLES.

To prepare Vinegar for Pickles—Mangoes—To Pickle Cucumbers—Mangoes—English Walnuts—Chow Chow—Melon Mangoes—Sliced Tomato Pickle—Sweet Green Tomato Pickle—Celery Vinegar—Cucumber Mangoes—Chow Chow Cabbage Pickle.....	47-51
---	-------

SAUCES.

Sauce for Meats or Fish—Chili Sauce—Table Mustard—Sauce for Venison, etc.—Wine Sauce—Drawn Butter—Melted Butter.....	52-53
--	-------

BREAD.

Suggestions—Yeast—Bread—Raw Potato Yeast—Rolls—Parker House Rolls—Corn Bread—Kentucky Corn Pone—Coffee Cakes—Rolls—Sally Lum—Brown Loaf—Pennsylvania Rolls—Buckwheat Cakes—Muffins with Yeast—French Rolls Muffins—Pounded Biscuit—Royal Crumpets—Muffins—Washington Bread—Buns—Boston Tea Bread—Muffins—Indian Bannock—Pop Overs—Corn Meat Cakes—Strawberry Short Cake—Sweet Muffins—Puffs—Muffins—Corn Bread—Corn Meal Griddle Cakes—Corn Loaf—Brown Flour Gems—Brown Bread—Indian Bread—Corn Bread—Brown Bread—Breakfast Muffins—Rice Corn Bread—Egg Drops—Corn
--

	PAGES.
Bread — Crackers — Pocket-Books — Laplanders — Brown Breakfast Cakes—Kneaded Biscuit—Waffles	53-64

VEGETABLES.

Macaroni—Corn Pudding with Eggs—Corn Pudding without Eggs—Fried Parsnips—Salsify—Fried Apples—Beets—But- tered Cabbage—Baked Tomatoes—Fried Apples—Ochra and Tomatoes—Fried Hominy—Corn Cakes—Egg Plant—Tur- nips — Baked Tomatoes — Scalloped Tomatoes — Salsify— Greens—Macaroni—Potatoes — Cauliflower—Baked Beans— Broiled Tomatoes—Peas—String Beans — Fricasseed Pars- nips—Scalloped Potatoes — Potatoes with Cream—Potatoes with Meat.....	65-71
--	-------

EGGS.

Baked Eggs—Eggs <i>a la creme</i> —Sauce <i>a la creme</i> for Eggs— Omelet—Salad Eggs	71-72
--	-------

PUDDINGS.

English Plum Pudding—Plain Plum Pudding—Tapioca Pud- ding—Florentine Pudding—Mock English Pudding—Cocoa- nut Pudding—Delicate Pudding—Fruit Pudding—Fig Pud- ding—A Delightful Pudding—Batter Pudding—Queen of Puddings—Sweet Potato Pudding—Delicate Cake Pudding —Cottage Pudding—Lemon or Orange Pudding—Shaker Omelet—Sponge Pudding—Boiled Batter Pudding—Cottage Pudding—Sponge Cake Pudding—Rice Pudding—Danish Pudding—Rice Pudding—Apple Sago Pudding—Military Pudding—Almond Pudding—Huntingdon Pudding—Swiss Pudding—Apple Pudding—Lemon Pudding—Vincent Pud- ding—Corn Meal Pudding—Snow Flake Pudding—Cottage Pudding—Apples and Rice—Mitchel Pudding—Delmonico Pudding—Saratoga Pudding—Apple Roll—Plum Pudding— Cocoanut Pudding—English Plum Pudding—Fruit Pudding — Josephine's Dessert — Cup Cake Pudding—Baked Flour	
--	--

	PAGES.
Pudding—Apple Pudding—English Plum Pudding—Yankee Plum Pudding—Mock Oyster Fritters—Bread Pudding—Kiss Pudding—Lemon Pudding—Sweet Potato Pudding—Apple Tapioca Pudding—Betty Brown—Sour Cream Pudding—Baroness Gerrold's Pudding	73-86
Pudding Sauce, liquid—Hard Sauce—Liquid Sauce—Molasses Sauce	86-94

PIES.

Pastry—Lemon—Marlboro — Orange — Sweet Potato — Mock Mince—Summer Mince—Cream—Cracker — Crumb — Apple —Apple Fritters—Lemon—Raspberry—Cream—Washington —Lemon—Mince—Cracker—Lemon—Creams—Mock Cream —Cocoanut—Lemon—Cocoanut—Lemon—Missouri Pie....	87-87
---	-------

CAKE.

Mountain Cake—Pound Cake—Tea Cake—Black Cake—Cocoanut Cake—Orange Cake—Farmers' Fruit Cake—Mountain Cake—Gingerbread without Eggs — Cake without Eggs—Poor Man's Cake—Molasses Pound Cake—Scotch Cake—Cream Cake—Doughnuts—Composition Cake—Cream Cake —Poor Man's Fruit Cake—Sponge Cake—Molasses Pound Cake — Pint Cake — Lemon Cake — Scotch Cake — Delicate Cake — Golden Cake—Loaf Cake — Lemon Cake — Cream Cake—Sponge Cake—Cookies—Spice Cake—Lemon Cake —Ginger Snaps—Sponge Cake—Nye Cake—Lemon Jelly Cake—Mountain Cake—Doughnuts—Cup Cake with Fruit—Jelly Cake — Soft Gingerbread — Hard Gingerbread—Bread Cake—Shepherd Cake—Pound Cake—Fruit Cake—Shrewsbury Cakes—Plum Drop Cakes—Drop Biscuit—Hickory Nut Cake—Snow Cake—Chocolate Cake—Hickory Nut Cake—Ice Cream Cake—Lemon Jelly Cake — Chocolate Cake — Jumbles—Lard Tarts—Delicate Cake—Sponge Cake—Cream Cake—French Cake—Queen Cake—Ginger Crackers—Court

	PAGES.
Cake—Delicate Cake—Marble Cake—White Mountain Cake—Orange Cake—Lard Tarts—Dried Apple Cake—Jumbles—White Mountain Cake—Raisin Cake—Cookies—Plain Cup Cake—Sponge Cake—Washington Cake—Queen's Cake—Gingerbread—Sugar Cakes—Cocoanut Jumbles—Cocoanut Cake—Corn Starch Cake—Fruit Cake for Weddings—Lemon Cake—Cymbals—Fruit Cake—Cinnamon Rolls—Republican Cake—Boston Cream Cakes—New Year's Cakes—Cocoanut Cakes—Dough Cakes—Cocoanut Jelly Cake—Coffee Cake—Webster Cake—Lemon Jumbles—Cup Cake, as used for Jelly Cake—Crullers—Carolina Cake—Prince of Wales Cake—Roxbury Cake—Nothing Cake—A Nice Plain Cake—Chocolate Cake—Spice Cake—Bola—Yeast Cake—White Cake—Boiled Icing—Lemon Icing	94-119

CREAMS.

Floating Island—Lemon Meringues—Whipped Cream—Strawberry Whips—Syllabubs and Whips—Rice Custard—Egg Cream—Brandy Cream—To Make a Hen's Nest—Raspberry Cream—Jelly Flummery—Vanilla Flummery—Cocoa Whips—Jelly and Whips—Snow Cream—Custard and Whips—Curds and Cream—Fluva—Chocolate Cream—Charlotte Russe—Blanc Mange—Peach Jelly—Rice Island—Porcupine Pudding—Velvet Cream—Italian Cream—Rice Blanc Mange—Charlotte des Pommes—Apple Custard—Apple Float—Apple Snow—Snow Cream—Bavarian Cream—Snow Flake—Italian Cream—Spanish Cream—Charlotte Russe—Blanc Mange Russe—Fruit Charlotte—Lemon Apple—Belle Vos—Charlotte Russe—Biscuit Glace—Hamburg Cream—Stone Cream—Whip Cream with Gelatine—Cream Cornucopias—Bohemian Cream	119-131
---	---------

PRESERVES, JELLIES, Etc.

Peach Preserves—To Bottle Gooseberries—Grape Jelly—Tomato Butter—Apple Preserve—To Stew Apples—Pine Apple	
---	--

	PAGES.
Jam—Orange Jam—Red Tomato Preserve—Lemon Jelly— Currant Jelly—To Preserve Cucumbers—Conserve—Apple Butter—Potted Pears—Canned Peaches—Grape Marmalade— Strawberries, Raspberries, and Blackberries—Egg Plum Pre- serves	132-137

SPICED FRUIT, ETC.

Spiced Cherries—Sweet Ripe Cucumber Pickle—Sweet Cu- cumber Pickle—Spiced Tomatoes—Water Melon Pickle— Tomato Figs—Best Sweet Pickle ever made—Spiced Peaches —Spiced Cantaloupe—Spiced Peaches—Brandy Peaches— Peach La Cur.—Brandy Pears—Brandy Cherries	137-141
--	---------

ICES.

Currant Ice—Coffee Ice Cream—Apple Ice—Lemon Ice—Pine Apple Sherbet—Ice Cream—Vanilla Ice Cream—Ice Cream with Rennet—Frozen Pudding—Peach Ice Cream—Fruit Ice —Iced Jelly	141-144
---	---------

CANDIES.

Molasses Candy—Pop-Corn Balls—Taffy—Maple Sugar Candy —Honey—Almond Hard Cake—Cocoanut Macaroons— Lemon Macaroons—Chocolate Caramels—Butter Scotch— Lemon Candy—Ground Nut Candy—Cocoanut Rock—Choc- olate Caromels—Cream Candy—Lemon Drops—Everton Taffy—Lemon Cream Candy—Ice Cream Candy—Chocolate Drops—Butter Scotch—Chocolate Caramels	144-149
--	---------

DRINKS.

Coffee—Tea—Chocolate—Green Tea.....	149-150
-------------------------------------	---------

MISCELLANEOUS.

Soft Soap—To Kill Grass in Side Walks—A Disinfectant—To Remove Mildew—Washing Prints—"Gum Stickum" or	
--	--

	PAGES.
Mucilage—To Clean White Paint—To Remove Stains from the Hands—Cure for Felon—To Clean Matting—Sand for Floors—To Clean Marble Slabs—To Clean Zinc—Cure for Corns—To Clense Blankets—To keep Eggs—A Cure for Chil- blains—To Clean a Black Woolen Dress—To Clean Silk— Cough Sirup—To Renovate Silk—To Mend China—To Wash Buckskin—Camphor Ice—To remove Iron Rust—Ink—To Cure a Felon —Frosted Limbs—To Color Crimson — For Coloring Scarlet—To Prevent Black Braid from Staining.....	151-155

NORTHWESTERN COOK BOOK.

S O U P.

Meat for soup should be boiled long and slowly. People usually hurry soups too much; but in this case, "haste certainly makes waste," according to the old maxim. Salt should be rubbed on the meat to draw out the juices; the water should be cold when the meat is put in, and it should be thoroughly skimmed as soon as it comes to the boil; and then kept covered tight until it is done. Shreds of meat and bits of bones must always be strained from soup, if desired to present a good appearance at table.

BEEF CORN SOUP.

MRS. JAMIESON.

Put on a soup-bone early in the morning. Grate, or slit the grains and scrape six ears of nice sweet corn; cut the corn from the cob of six more ears; add all to the soup and boil for half an hour, when it will be ready to serve.

POTATO SOUP.

Boil six large potatoes, mash them very fine; add one pint of boiling water, salt, pepper, and one quarter of a pound of butter. Let it boil well and add one pint of new milk or cream, and a little parsley. This is a very nice soup for the sick.

MOCK TURTLE SOUP.

MISS BELKNAP.

Boil a soup-bone, or the remains of a roast, with an onion cut small, for several hours. Let it stand till cold, and take off the grease. When you wish to use it, put the soup on the fire, with the addition of spices to taste, cinnamon, cloves, and allspice, a little salt, a small piece of red pepper, and some tomato catsup. Stir in browned flour, previously mixed smooth with cold water, to give the proper consistency, and let it boil a few minutes. Have small pieces of the meat in the tureen, and pour on the soup.

LENT SOUP.

One quart of water, one quart of tomatoes, after being skinned, and one quart of fresh milk. Boil the tomatoes in the water, at least thirty minutes, seasoning with pepper, salt, and butter the size of an egg. Just before adding the milk, put in a dessert spoonful of soda, let it foam up well. Then add the milk, and a few crackers broken up fine. When the soup has boiled up well it is ready to serve, and is not good to stand long.

CHICKEN SOUP, NO. 1.

MRS. LOMAX.

To one chicken put five pints of cold water, and a slice of fat bacon, and boil it down to a quart. Just before taking from the fire, add a cup of cream, and a little thyme to season. Thicken as usual.

CHICKEN SOUP, NO. 2.

MRS. JAMIESON.

Put a chicken, an old one is best, on to boil early in the morning in cold water, with a little salt. About a gallon of water should be allowed for each chicken. Barley and rice are both nice for chicken soup. They should be boiled slowly,

in a separate vessel, and added to the soup about half an hour before it is removed from the fire. Parsley is nice to season it. Boil a small pod of pepper with the soup, or use black pepper.

CORN SOUP.

MRS. R. P. LOWE.

Scrape twelve ears of corn. Boil the cobs twenty minutes in one quart of water. Remove them, and put in the corn. Let it all boil ten minutes, and then add two quarts of rich milk. Take nearly half a pound of butter, and rub in it two tablespoonfuls of flour. Season with salt and pepper. Then let it boil five minutes, turn into a tureen, on the well-beaten yolks of three eggs.

BEAN SOUP.

Soak a quart of beans over night; in the morning pour off the water, add some fresh, and set on the fire till the hulls will easily slip off; throw them into cold water, rub well and the hulls will rise to the top, when they may be removed. Allow two quarts of water to a quart of beans. Boil until the beans are quite soft, then mash. A piece of beef, mutton, or pork, may be boiled with the beans to season them. If you do not use meat, add some butter and flour rubbed together. Salt and pepper should be boiled in the soup.

BEEF SOUP.

Put on to boil a shin of beef, early in the morning. About two hours before dinner, chop one carrot, two turnips, one onion, a potato or two, and two or three tomatoes; add all to the soup. Season with thyme and celery seed.

GUMBO.

MRS. F. J. COX.

Take one old fat hen; cut it up, and fry in a little lard, with half an onion cut small. Fry until a little brown.

Then pour on six quarts or more of water; add a quart of thinly sliced gumbo, and season with pepper and sauce. Boil four hours. If too thick, add a little water. Boil a teacup of rice, and let it get cold. When serving the soup, put a little rice on each plate, and pour the soup over it. The chicken is not to be used on the table, being so much discolored.

SPLIT PEA SOUP.

MISS BELKNAP.

A quart of peas, and about two quarts of water, and an onion, boiled together till soft. Put through the colander, and add a little salt and Cayenne pepper. Fry bread in butter, cut it in small pieces, and lay in the tureen, and pour the soup on. If too thick, add water. When ready to serve, put in a cup of cream, or a lump of butter. Nice, made with soup stock.

TOMATO SOUP.

MRS. J. H. CRAIG.

Take six large yellow tomatoes, skin and put on to cook in a pint of water; when soft, strain through a colander, taking out all the hard pieces; put in one teaspoonful of soda, and one quart of fresh milk, butter, salt, and pepper; let boil one minute, then pour in tureen over rolled crackers, and serve immediately.

MUTTON SOUP.

Mutton broth is an excellent Winter dish. Soak a neck of mutton thoroughly. Put on to boil in the morning, in a pot about half full of water. When it comes to the boil, skim it well. About an hour before dinner, put in some turnips, onions, and carrots sliced thin; a little barley, which has been soaked in cold water. A short time before serving, you may put in some chopped parsley.

TOMATO SOUP.

MRS. ALLBRIGHT.

One quart tomatoes, one quart of water, one quart of sweet milk. Boil water and tomatoes together for twenty minutes. Put in a large spoonful of butter, the same of flour rubbed well together; a little nutmeg, salt and pepper to taste. Then add a dessert spoonful of soda, and as soon as it has foamed up well, put in the milk and some rolled crackers; let it come to a boil, and serve immediately.

VEAL BROTH.

Stew a hunkle of veal with two ounces of rice, a blade of mace and some salt, in three quarts of water, until it is reduced to half.

F I S H

BAKED FISH.

MISS BELKNAP.

After cleaning the fish, put it in a pan with water, slices of onion, and a few cloves. Baste it freely, and make the sauce from the drippings, adding a glass of wine, and more clove or nutmeg, and if not thick enough, some browned flour.

BOILED FISH.

MRS. R. P. LOWE.

Wrap the fish in a cloth, tie with twine, cover well with cold water, to which add plenty of salt. Boil from a half hour to an hour, according to size. Lay it on a hot dish, garnish

with lard, boiled eggs and pastry. Make a sauce of drawn butter, to which add the yolks of three eggs, one lemon, pepper and salt, and pour over the fish.

BAKED FISH.

MRS. BROWN.

Wash and dry the fish, season to taste, roll in stale bread crumbs, and lay in a pan with half a teacup of water. Put bits of butter over it, and bake in a moderate oven.

DRESSING FOR FISH OR BOILED FOWL.

MRS. R. F. BOWER.

Mix well together, equal quantities of butter and flour. Soften with milk, and as it thickens, add more milk. Simmer it all about half an hour. Add salt and pepper.

BAKED FISH.

MRS. J. W. TAYLOR.

Take a large pike or salmon, wash and wipe perfectly dry; salt it. then take slices of toasted bread with thin slices of sweet pork; lay them in the fish: place a thin muslin cloth under the fish in a dripping pan: pour over it one pint of boiling water, place in the oven and bake one hour. Sauce for fish: One tablespoonful of sweet butter, one of flour; mix smoothly together, pour on one pint of boiling water; add salt and pepper to taste. Have ready, four hard boiled eggs sliced and laid on the fish. Pour the sauce over the fish just as it is sent to the table.

TO BOIL WHITE FISH, PIKE OR SALMON.

After the fish has been properly dressed, prepare a dressing with bread crumbs, boiled eggs chopped fine, pepper, salt and butter. Fill the body of the fish, bind it firmly with slips of cloth: dredge a towel with flour, and wrap the fish in it evenly so that when unrolled, it can be dished without breaking. An

oblong kettle with a strainer, is the proper vessel in which to boil fish. Boil gently, until thoroughly cooked; the length of time depending on the size of the fish. When done, remove it to the platter, and sit it in the oven a few moments to dry; boil eggs hard, slice, and lay them on the platter around the fish, and just before serving, pour over the fish a little drawn butter. Prepare a sauce in the following manner, namely: boil six eggs one hour, work the yolks until they become a paste; take a teacup nearly full of sweet butter, mix in it a heaping tablespoonful of flour, work in the yolks of the eggs, and then stir in gently half a pint of boiling water; add a little salt and pepper.

TO COOK MACKEREL.

Soak the mackerel over night in cold water; when your meal is nearly ready, put it in a skillet and cover with boiling water; let it boil gently for a few minutes, then lay on a hot platter, and put enough butter and cream over it to make a gravy; set in the oven, and let stand about ten minutes with oven door open.

TO BOIL FRESH SALMON.

Salmon should be plunged in boiling water; the water should be put in the kettle, allowing a handful of salt to four quarts of water; as the scum arises it should be removed. Allow in boiling, a quarter of an hour to every pound of fish; serve with drawn butter, or simply cover it with sweet butter.

FISH BALLS FOR BREAKFAST.

MRS. LEOPOLD.

Take codfish, either salt or fresh, that has been boiled; carefully remove the bones and mince the fish; mix with it warm mashed potatoes—one-third codfish, and two-thirds potato: season with butter and pepper, and mix all together until quite smooth; if the mixture seems dry, moisten with a little

cream or milk, or the beaten yolk of an egg. Make into small round balls or cakes, sprinkle well with flour, and fry in hot lard or beef drippings to a nice brown; drain and send to table hot.

M E A T S .

RECEIPT FOR CURING MEAT.

MRS. W. W. JAMIESON.

To one gallon of water take one and one-half pounds of salt, one-half pound of sugar, one-half ounce of saltpetre, one-half ounce of potash. In this ratio the pickle is to be increased to any quantity desired. Let these be boiled together and skimmed; then let it cool, and when cold, pour over your beef or pork, to remain four or five weeks. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, leaving the meat fresh and clean. If this receipt is properly tried, it will never be abandoned.

TO CURE HAMS.

MISS SARAH BUELL.

To one hundred pounds of ham, four gallons of water, eight pounds of ground alum salt, three ounces of saltpetre, and two pounds of brown sugar.

BRINE FOR CORN BEEF.

MRS. P. T. LOMAX.

Six gallons of water, six quarts of salt, six tablespoonfuls of saltpetre, four pounds of brown sugar. Boil all together and skim. Put in a barrel, and when cool put in the beef, well rubbed with saltpetre and salt.

ALAMODE BEEF.

The round is best. Take a piece of salt pork, about four inches square, beef the same size ; chop them fine with two onions ; add salt, pepper, sweet marjoram and cloves, about an even tablespoonful ; a nutmeg, and four crackers well pounded. Mix this with two eggs. Cut holes in your beef, and stuff it nearly all in. Put a piece of butter in the kettle you intend to cook it in, and let it melt. Then brown the beef on both sides in the butter, and then cover it with water. If you have any stuffing left, put it in the kettle, and let the whole stew gently four hours. Add water occasionally, if it stews away too much. When done, the gravy will be an excellent brown. Then add a half pint of wine, or more. If the gravy is not thick enough, add flour. Exercise your judgment while it is cooking, and if not rich enough, add more ingredients.

TO COOK A HAM.

If the ham be rather old or hard, it should be soaked over night in plenty of water, then put into a pot of cold water, which should be raised to a gentle boil, or rather simmer, and this should be continued for fifteen minutes to each pound weight of the ham. Then take it out, remove the skin, and dust over it plentifully of bread crumbs, and set it in the oven to bake from fifteen to thirty minutes. A good ham cooked in this way should be very tender, juicy, and of fine flavor.

MEAT PIE.

MISS S. S. HORNISH.

Slice one onion in the bottom of a pie-dish ; then put a layer of meat ; dredge in a little flour, then a layer of meat, onion, pepper, salt, flour and meat, until the dish is full ; then add cold gravy. Cover the dish with sliced tomatoes, pepper, salt, bread crumbs, and a few bits of butter. Bake about fifteen or twenty minutes.

In boiling meats always skim the kettle as soon as it begins to boil, and boil slowly. It will be much more tender than if boiled fast. Corned beef, ham and tongue are better if allowed to remain in the water till cold.

TO BOIL CORNED BEEF.

Beef freshly corned is best. Skim the pot when it begins to boil, and cook slowly till the bones can be drawn out easily. Then lay on a platter and press it.

Another way is, to boil it till it drops to pieces. Pull it apart, take out the bones and gristle; put in a dish, the lean and fat mixed together, and press.

ROAST MUTTON.

Take a leg of mutton, and stuff it with a dressing such as is made for turkey; dredge it with browned flour, and slice three or four tomatoes on the top, or use canned tomatoes. Take out the bone and put the dressing in the cavity, or place it under the fat.

BAKED HAM.

MRS. E. A. W. PERRY.

Lay a good-sized ham, without cleaning or rubbing, into a flat-bottomed boiler, and cover it to the depth of twice its thickness with *cold* water. When it begins to boil, set the vessel back on the stove, or keep a low fire, and let it boil slowly and uniformly about six hours. Rapid boiling ruins it by making the lean part dry and hard, and the fat crumbling. When it is done, take it out, pull off the skin, and trim off the smoked edges; then sprinkle the mass plentifully with crumbs of rolled cracker; put it in a moderate oven, and bake about two hours. Garnish the edge of your platter with parsley and bitter-sweet berries, and you will have "a dainty dish to set before the King."

BEEF ALAMODE.

MRS. A. M. CARPENTER.

A round of beef; a stuffing of sweet herbs, nutmeg, a few cloves, yolk of an egg.

Cut holes in the beef, fill them with part of the stuffing, tie in a cloth, boil an hour and a half in just enough water to cover it, turn it over, boil another hour and a half. Take out the liquor, and put the meat in the oven to brown. Take the liquor, add wine, allspice, and cloves; make balls of the stuffing, boil in the liquor.

TO BOIL CORN BEEF.

MRS. LOMAX.

Soak in warm water long enough to take out all excess of salt. Then cover so the steam will condense on the under side of the cover, and fall back. This will prevent boiling away and the loss of much of the nutriment, which in an open vessel goes off with the steam. Boil until the meat is so thoroughly done, it will not hold together to be lifted with a fork. If there be any bones, take them out, as the meat, if sufficiently cooked, will leave them readily.

Pack the meat by itself in a deep dish, mixing the lean and fat well together. Skim the liquor, and boil down so that when poured over the meat it will just fill the spaces between the pieces. Lay over the whole a flat cover which will fit into the dish, and put on weights until cold. The gelatine of the condensed gravy, when cold, forms a solid mass with the meat. If the fat and lean meat are properly mixed, the pieces, when sliced cold, present a marble appearance.

TO ROAST SIRLOIN OF BEEF WEIGHING TEN POUNDS.

Wash the beef quickly, not allowing it to soak; put no salt or pepper on it before it commences to roast. To have roast beef in perfection, it must not only be well seasoned, but juices retained within itself, so that when the knife is drawn through in carving, the juice will immediately follow. Put the beef to

roast two hours before the dinner hour. Brown a little suet in a dripping pan, add sufficient boiling water, a little salted, to baste the meat conveniently, and place it under the roast. If it can be possibly avoided, never lay a roast in a pan, but place on a grate, or on rods laid across the pan. Dredge the meat well with flour, and baste at least every fifteen minutes. Bits of paper dipped in the gravy may be placed over the thinnest and fat part of the beef, to prevent its getting overdone. Serve currant, or some other acid jelly, with all roasts of beef. Suitable vegetables to be served with roast beef, are mashed potatoes, turnips and squash.

REMARKS ON ROAST BEEF.

Most cooks advise heating meat slowly at first, and afterwards, more particularly in roasts, with more rapidity; but our experience is, that if the juices are wanted in the roast, it should be suffered to brown as quickly as possible without burning, and afterwards roast as slowly as possible, so as to have the roast finished by a given time.

YORKSHIRE PUDDING.

MISS HEYWOOD, MASS.

One pint of milk, four eggs, whites and yolks beaten separately; two cups of flour, one teaspoonful of salt. Three-quarters of an hour before the meat is done, mix and pour into the roasting-pan; having set the meat upon a grate, or on sticks placed across the pan. If there is not enough of fat from the meat to prevent burning, add a bit of butter.

COLLARED MUTTON.

Take a breast of mutton, bone it, rub it over with the yolk of an egg, season with pepper, salt, nutmeg, lemon peel, chopped parsley, and capers. Strew over it a handful of bread crumbs, roll it up tight, bind it well, and boil two hours.

ROLLED BREAST OF VEAL.

Bone it. Chop three hard-boiled eggs, and parsley, a little pepper and salt. Sprinkle all these over the veal, roll it up tight in a cloth, and simmer it for two hours. Let it stand in the liquor till nearly cold; then press it a little.

A SHIN OF BEEF.

MISS S. S. HORNISH.

Put a shin of beef to boil in eight quarts of water, with a tablespoonful of salt; just before it comes to a boil, skim it well; let it boil all day. If the water boils away, add more, but not too much—just enough to keep it from burning. When the meat is boiled to shreds, turn it out into a pan, and take out every little bone; put back into the pot; season well with pepper, salt, cloves, allspice. Let it simmer half an hour; stir it up well; turn it into a deep dish, set it away till cold. Cut in thin slices. Will keep on ice in Summer a week, and in Winter a month.

STUFFED BEEFSTEAK.

MISS SARAH BUELL.

Take a good-sized, tender steak, trim nicely, and spread with a bread stuffing like turkey dressing; then roll it up and fasten with skewers; salt and pepper, and bake in a dripping pan with a little water.

BEEFSTEAK STEWED.

Take a slice of good sirloin beef, put it in a dripping-pan without water, cover tight and set in the oven; when heated, take it out, add pepper and salt, and return it to the oven. Let it cook without the cover long enough to heat through, then turn it, and lay on it small bits of butter rolled in flour. As soon as the butter is melted, it is done. It should not be over fifteen minutes cooking, and the oven should be very hot before it is put in.

BEEFSTEAK GRAVY.

For one slice of sirloin steak, take half a teacup of butter : set the platter over a kettle of hot water ; if the butter is very salt, very little salt will be needed ; dust on a little pepper, and add two tablespoonfuls of hot water. Save all the juice from the steak possible, to add to the gravy, without pressing the beef. Be careful it does not boil, as it would become oily, and taste like stewed steak more than broiled. Use the sweetest butter for steaks ; there is no cooking injured more by poor butter than steak, as the gravy does not boil to throw off its imperfections, as in most other preparations for the table.

TO BROIL A BEEFSTEAK TO SUIT ALL.

To broil a beefsteak to suit all, it is necessary to cut it into as many pieces as there are tastes to suit. When beef is desired very rare, have a good bed of live coals ready, on which place the gridiron ; when hot, put on the steak ; it should be ready to turn in three minutes, and in three minutes more placed on the platter in the gravy. That to be partially broiled should be laid on, when the part to be thoroughly cooked is ready to turn. When this part of the steak is ready to turn, dip the broiled side in the gravy, and turn the raw side down. When the other side is browned, if not sufficiently done, dip again and turn the first side to the fire ; and so for three or four times, according to the heat of the fire. It should be brown when finished. This plan will render the steak juicy and good. If salt and pepper are put on at first, the juice will be in the gravy or lost in the fire ; but after it is partly cooked, the salt will neither harden nor dissolve the fibre.

Baked potatoes are very nice to serve with steak for breakfast.

BEEFSTEAK AND OYSTERS.

Get very tender sirloin steak ; remove the bone and lay it on the gridiron over hot coals. Have ready large fat oysters. When the steak is browned a little, dip it in the gravy prepared as directed, with the addition of the oyster juice ; lay the beef on the gridiron again, and when a little hot, put the oysters on it, pressing the meat a little to make hollow spots to retain their juice ; cover the gridiron, and when the oysters are heated, turn them over, and when heated through, remove the steak to the platter ; lay the oysters around the edge of the meat in the gravy, and serve immediately on hot plates.

STUFFED BEEFSTEAK.

Take a flank or round steak, pound it, and season with salt and pepper ; make a plain dressing and spread on the meat ; roll it up and tie firmly ; put in a pot with a few tomatoes, one onion minced fine, a piece of butter the size of a large egg, one pint of water ; boil slowly one hour, and then put in a pan with the water in which it was boiled ; dredge a little flour on the gravy and over the meat, and bake until nicely browned, basting it frequently.

FRIED BEEFSTEAK TO RESEMBLE BROILING.

Heat a spider so very hot that flour will burn on it instantly ; wipe it free from dust, and lay in the steak ; it should brown immediately ; take it from the spider before it has had time to cook any part, except the browning of the side that came in contact with the spider ; lay it on the platter, which should stand over hot water, heat the spider again, wipe it free from fat, and brown the other side in the same manner as the first. Have butter, pepper and salt for the gravy laid on the platter to melt, while the last is browning ; remove the steak to the platter, and soak it in the gravy, add a tablespoonful of water to the gravy, and serve immediately. If the juice of the steak stands on the meat, when the first

side is browning, lift the beef carefully, so as to pour it from the beef into the platter. When these directions are followed, there are but few that would imagine the beef otherwise cooked, than broiled.

ROAST TURKEY.

After the turkey has been washed, allow it to drain for an hour or so, or over night, before stuffing. Crumb up some stale bread, and for every quart of crumbs add butter about the size of an egg, with a little salt and pepper. Mix all well together and then stuff your turkey; sew up the breast, tie down the legs, and it is ready for the oven. Put a little water in the pan in which it is to be baked, and baste frequently, taking care to turn the turkey over and over, so that every side may be nicely browned. The fowl should be well salted, both inside and out, before being stuffed, also peppered.

Half a can of oysters chopped and added to the dressing makes it very nice.

The giblets should be cooked tender, chopped fine, and added to the gravy before sending to the table.

TO ROAST A TURKEY.

Select a young one, which can be done by bending the breast bone, or by puncturing the skin with the end of your finger. After carefully washing and preparing the turkey, take half a pound of fat pork, and one pound of light bread, chop both fine; add one large teaspoonful of salt: one tablespoonful of ground pepper; one of pulverized sage; soften with hot water so that it will mix easily. Bake in a moderately hot oven, allowing fifteen minutes to a pound of meat. After the first hour, baste often with the fat that cooks out of the turkey. A half-hour before it is done pour off the oil, etc., which cooks out, and substitute butter. Pour a little water into the pan to keep it from burning, and baste very often. Boil the liver and gizzard, and chop fine, thicken the butter which is

in the pan with a little flour, and add more butter if necessary. Pour in the liver, etc.; let all boil up for gravy.

A NICE DRESSING FOR DUCKS.

One pound of pork ; two pounds of light bread ; one large onion chopped fine ; add one teaspoonful of salt ; one large teaspoonful of pepper, and one of pulverized sage. Bake until done thoroughly.

CHICKEN CROQUETTES.

MRS. GILBERT COMSTOCK.

Boil two chickens very well done. Chop the white meat very fine ; make a dressing of cream, butter and flour the consistence of a soft custard, and pour over the chopped chicken, season with pepper and salt, mould when cool into balls, and after rolling in bread crumbs drop in hot lard and fry brown.

LOBSTER CROQUETTES.

MRS. R. P. LOWE.

Take the lobster from a small can, chop fine, mix with it salt, pepper, a little mashed potato, a small piece of butter (melted), the yolks of two eggs well beaten. Shape them with your hand to look like fried oysters ; dip in egg, roll in cracker and fry.

PRESSED CHICKEN.

MRS. GILBERT COMSTOCK.

Boil two chickens until dropping to pieces, pick meat off bones, taking out all skin, etc.; chop pretty fine. Put back into kettle with a little of the liquor in which it is boiled, season well with butter, pepper and salt. Put in dish and press with plate and weight. To be sliced when cold.

JELLY OF VEAL.

MRS. JAMES M'QUEEN.

Take young veal and boil until all the bones fall out, then hash it fine ; put into a mould, season with salt, pepper and sage, and add the liquor in which it was boiled, and set away until it gets cold.

VEAL LOAF.

MRS. STAFFORD.

Three and a half pounds of veal chopped raw, eight tablespoons of rolled cracker, three tablespoons of cream, piece of butter size of an egg, two eggs. Season with pepper and salt ; stir these all together and mould into a loaf. Put it into a baking-pan with a little water in the bottom ; sprinkle powdered cracker with bits of butter on top. Bake three hours, slice and eat cold. Baste often while baking.

VEAL CROQUETTES.

MRS. STAFFORD.

Two pounds of veal ; boil until tender ; yolks of two eggs, toasted bread crumbs. Make into pear shape. Beat light the yolks of two eggs, dip them into the egg, and then into corn meal. Brown slightly in a dish of hot lard.

VEAL ROAST.

MRS. JAMES M'QUEEN.

Take about six pounds of rib veal (fat) ; slit or open on one side next ribs, and prepare stuffing or dressing same as for turkey, and bake slowly in an oven.

VEAL OMELET.

Four pounds veal cutlet, one-half pound salt pork chopped together very fine ; mix with it one teaspoonful of salt, one of sage, one of pepper, one tablespoonful of sweet cream, four powdered crackers, three eggs. Bake three hours ; to be eaten cold.

BAKED CHICKENS.

MRS. W. W. JAMIESON.

Take young chickens, and after they have been dressed cut them up the back, put in a stove-pan, salt and pepper, and after they commence to brown, baste freely with butter; continue basting until both sides of the chickens are nicely browned. This is a more convenient mode of cooking chickens than broiling, especially when quite a number are to be cooked. But, as some persons greatly prefer broiled chickens, they may be taken from the pan, one or two at a time, and placed on the gridiron to broil, and then returned to the baker, till all are thus served. Fowls cooked in this way are very nice for tea or picnics.

BROILED STEAK.

Pound a loin or porter-house steak; salt, pepper, and place on a hot gridiron. Keep covered close, turn frequently, and baste well with butter; serve very hot on warm plates.

STEAMED CHICKEN.

Prepare a plump fowl as for roasting, not old. Place it in a steamer over a kettle of boiling water, and steam two hours. Then bake half an hour.

CHICKEN CROQUETTES.

MRS. R. F. BOWER.

The proportions given are for half a large chicken, which will make twelve croquettes. Chop the meat fine after the chicken has been cooked. Chop also half a large onion. Fry it in one teaspoonful of butter. Stir, and add the chopped meat with a teacupful of broth made from boiling the bones. Add a pinch of salt, pepper and nutmeg; lastly, the yolks of two eggs. Then chop four mushrooms, or six large oysters; stir all together; put into a dish; when stone cold, stir well, take a tablespoonful at a time, and roll into bread crumbs. Shape like a sausage, or in a wine glass pear-shaped, dip in beaten egg, roll again in crumbs, and fry in hot lard.

VEAL OMELET.

MRS. R. F. BOWER.

Three pounds of fresh veal chopped fine. Take out all the gristle. Two slices of salt pork boiled and chopped; three eggs stirred in raw; two tablespoonfuls of cream or milk; four Boston crackers pounded; two teaspoonfuls of pepper; two tablespoonfuls of sage and thyme; one tablespoonful of salt. Form into a loaf, and bake two and a half hours. Baste with butter and water, and bake a brown color.

VEAL POT-PIE.

If veal is nice, it will cook in one hour and a half. Season nicely with salt and butter before putting to cook. Half an hour before it is done, put in the crust which is made like soda biscuit. "To one quart of flour two teaspoonfuls of cream of tartar; one of soda; a small piece of butter; sweet milk to make a soft dough." Roll in small biscuits; have the meat boiling; lay the biscuits upon the meat, cover closely, and keep boiling without lifting the lid, half an hour. Then take out the meat, crust, etc., and thicken the gravy with a little flour and more butter. Let it boil up and pour over the meat.

A nice way to cook beefsteak when not convenient to broil:

Heat a skillet right hot, lay the steak in, and turn frequently; when partly cooked, season with salt and pepper. Melt butter and pour over when done.

SAUSAGE MEAT.

MISS SARAH BUELL.

Twenty-five pounds of meat, fat and lean, half a pound of salt, light weight; one and a half ounces of sage; one ounce of black pepper; and half an ounce of red pepper.

VEAL AND HAM MOULDED.

MISS ELIZA CRAIG, KY.

Cut one pound of raw veal and half a pound of raw ham into dice, and put in a saucepan, with just enough water to

cover it. If the taste of onion is liked, a very small morsel may be added. Simmer one hour. Put three sprigs of parsley, cut fine, into it, five minutes before taking it from the fire. While it is cooking, soak half an ounce of gelatine in a teacup of cold water, and add it with the parsley. Cut three hard-boiled eggs into dice; butter a mould, and put in the eggs, so that they will adhere to the butter, and line the bottom and sides of the mould; pour in the mixture, let it set all night, and turn it out on a dish. A nice English dish, for breakfast or tea.

RISSOLES.

MISS ELIZA CRAIG, KY.

Chop fine equal quantities of cold beef and pork. Make a nice pie-crust, roll it out and cut it into pieces about three inches square. Season the meat well with salt and pepper; put a large spoonful on each piece of paste, and roll them up, so that the rissoles will be three inches long, and about an inch in diameter. Pinch the ends to close them, and fry in boiling lard. Or, those who do not like anything fried may spread a layer of butter on the inner side of the paste, to keep them from being dry, and bake them.

DROP COLLOPS.

Chop veal very fine; season with pepper, salt and mace. Beat three eggs, and mix with the meat; drop them in boiling lard, the size of an oyster, and fry a light brown. Make a gravy thickened with cream and the yolk of an egg, and season with nutmeg and lemon peel.

HASH BALLS.

MISS BELKNAP.

Chop cold roast beef as fine as possible; mix with it, the same quantity of bread crumbs, a little chopped onion, cold gravy, if you have it; one egg, salt and pepper. Mix well, form into cakes, flour both sides, and fry brown in a little lard. Chopped orange-peel is an improvement.

MOCK TERRAPIN.

MISS HEYWOOD, MASS.

Half a calf's liver; season and fry brown; hash it finely, but not too fine. Dust flour over it thickly; add one teaspoonful of mixed mustard, and as much Cayenne pepper as will cover half a dime, two hard-boiled eggs, chopped very fine, butter as large as a hen's egg, and a teacupful of water. Let them boil well together five minutes. Garnish to suit taste. Serve hot.

A NICE BREAKFAST DISH.

Shave dried beef very thin. If too salt, pour hot water on for a few minutes. Pour off the water, put a lump of butter in a skillet, and when hot put in the beef. Then break in five or six eggs, one at a time. As they cook, stir gently, but do not break them too much. A moderate fire is best.

A NICE WAY OF USING COLD CHICKEN.

Mince the chicken, wet it with gravy or hot water, season with salt and pepper, and add a small piece of butter. Butter tin scolloped pans, strew rolled crackers over, put the chicken in, strew rolled crackers on top, and bake in a hot oven for half an hour. When done, turn it out on a dish, or cover a tin with pastry, put in the chicken, cut a slit in the middle of the top crust, and bake in a moderately hot oven.

CHICKEN PIE.

MRS. R. P. LOWE.

Stew chicken tender, season with salt and pepper, and a quarter of a pound of butter. Line a dish with rich crust, pour in the chicken, sprinkle a little flour over it, cover with crust, cutting a hole in the centre. Take the liquor from a can of oysters, thicken with a little flour, season with salt, pepper and butter. When it comes to a boil, pour over the oysters, and about fifteen minutes before the pie is done, lift the top crust and put them in.

MUTTON STEW.

MRS. P. T. LOMAX.

To one pint of water add two tablespoons of vinegar, two of catsup, one of mustard, one of butter, one of jelly, or sugar. Salt and pepper to taste. The mutton put in last, and allowed to stew a quarter of an hour.

OYSTERS.

STEAMED OYSTERS.

MRS. R. P. LOWE.

After the oysters are well drained, turn into a steamer over a pot of boiling water. Let them steam twenty minutes, stirring occasionally. Season with pepper and salt, and plenty of butter.

FRICASSEED OYSTERS.

Drain the liquor from a quart of oysters, heat and skim it, thicken to the consistency of thick drawn butter, with corn starch, and after it has boiled up once, add the oysters. Let them cook about three minutes, take them from the fire, and add juice of half a lemon, a little nutmeg, a lump of butter half the size of an egg, and the yolk of an egg stirred in the last of all.

OYSTER PIE.

Line a deep dish with good puff paste, not too rich. Roll out the upper crust, and lay on a plate just the size of the oyster dish; set it on the top of the dish, and put it in the oven, as the crust must be nearly cooked before the oysters are put in, for they require less time than the crust. While

the crust is baking, strain the liquor from the oysters ; thicken it with the yolks of eggs boiled hard and grated—three eggs for seventy-five oysters—add two tablespoons even full of butter, and the same quantity of bread or cracker crumbs ; season with pepper, salt, and mace or nutmeg—a very little of either. Let the liquor just boil, then slip in the oysters, and as soon as they come to a boil, stir well, and remove the plate and top crust, and pour them and their gravy into the baking dish. Place the top crust over, and return to the oven for five minutes, and to the table hot.

OYSTER SOUP.

Strain the liquor from the oysters ; add water to it, as much as you think will be required, and put over the fire. Take off the scum as it rises ; season with salt, pepper and butter rubbed with flour. Let it boil a few minutes to give it consistency ; then turn in the oysters, and let them just come to a boil.

OYSTER SOUP WITH MILK.

MRS. JAMIESON.

After picking over the oysters to remove the shells, put them over the fire in as much boiling water as will cover them ; add a little salt, and as the scum rises remove it ; have ready nearly a quart of new milk, or cream, which is better, on the stove in a pan, hot with about half a teacup of butter in it ; when the oysters have been well skimmed, add the milk, butter and pepper to taste. Have ready two or three tablespoonfuls of rolled crackers in your tureen and as soon as the soup boils up, pour it over the crackers ; stir it around, and serve immediately in hot dishes. These directions are for a quart can of oysters. More or less butter may be added according to taste. Pickle should always be served with oysters.

SCALLOPED OYSTERS.

About one dozen of crackers rolled fine ; seven ounces of butter ; one quart of oysters ; drain the oysters, put the crack-

ers and oysters in alternate layers in a pudding, or oyster dish; divide the butter, putting it on the oysters at each layer, with a dust of pepper and some salt; have the bottom and top layer crackers. A moment before baking, moisten the top layer with some of the liquor from the oysters. Bake a light brown in a hot oven.

FRIED OYSTERS.

MISS BELKNAP.

Drain the oysters. Have crackers, or (which is better) stale bread, which has been dried in the oven, rolled very fine. Heat a little lard in a skillet; roll the oysters in the crumbs, and when the lard is hot, put in the oysters and brown nicely on both sides. When you will require a quantity, they can be cooked during the day, and just before using them, put in a dripping-pan, and place in the oven to heat through.

WASHINGTON WAY OF FRYING OYSTERS.

Lay two oysters together, the thick part of one, to the thin part of the other; roll them well in cracker crumbs. Beat up an egg with a little of the oyster liquor, then dip the oysters in this, and again roll in the crumbs. Drop into hot lard and fry as you would fritters.

TO MAKE OYSTER LOAVES.

Take little round loaves, cut off the tops, scrape out all the crumbs, then put some oysters into a stew-pan with the crumbs that come out of the loaves, a little water and a good lump of butter; stew them together ten or fifteen minutes; then put in a spoonful of good cream, fill your loaves, lay the bit of crust carefully on again, set them in the oven to crisp. Three are enough for a side dish.

TO STEW OYSTERS.

Preserve the liquor in opening them, and strain it; simmer the oysters very gently in their liquor for a few minutes with some pepper, lemon peel, and mace; add some cream, flour, and butter, and serve with bits of bread or crackers.

SALADS, CATSUPS AND SAUCES.

LOBSTER SALADS.

MRS. R. F. BOWER

One can of lobster; the yolk of two eggs; one spoonful of mixed mustard; three tablespoonfuls of sweet oil; a little vinegar; a little salt; fresh lettuce or celery. Beat the yolks of the eggs, add the mustard, making it very light. Add the oil, vinegar, and salt, and the soft part of the lobster. Pour this over the hard lobster, moisten the lettuce with the dressing, and mix all together.

LOBSTER SALAD.

Take all the meat from the body and claws of a well boiled lobster, cut it fine, and mash the coral with a wooden spoon. Wash the blanched part of a head of lettuce, chop it fine and mix with the lobster. To make the sauce: take a pinch of salt; half as much Cayenne; a teaspoonful of mustard; four large tablespoonfuls of fresh salad oil, and four tablespoonfuls of the strongest vinegar; have ready the yolks of three hard boiled eggs, mash them fine, and mix them and the coral in the sauce; the sauce should be added to the salad just before serving.

CHICKEN SALAD.

MRS. J. H. GREEN.

Two chickens; one large head of cabbage; ten hard boiled eggs; one dozen of small cucumber pickles sliced thin; one small teacupful of strong vinegar; one bunch of celery; a lump of butter the size of an egg, a bottle of salad dressing; pepper and salt to taste.

CHICKEN SALAD.

Four chickens or one turkey; the yolks of fifteen eggs; one pint of strong vinegar; one pound of butter; sixteen teaspoonfuls of made mustard; one large spoonful of black and red pepper; one tablespoonful of salt. Beat the eggs smooth, as for cake. Stir all the ingredients in well. Set the bowl in boiling water, stirring all the time after it gets hot; when it is thick, take it off and add half a pint of vinegar. If you cannot get celery, use one cabbage and about two ounces of celery seed.

CHICKEN SALAD.

MRS. R. P. LOWE.

Eight eggs; one pint of vinegar; one-half pound of butter; three tablespoonfuls of olive oil; sixteen teaspoonfuls of made mustard; one teaspoonful each of red and black pepper; one tablespoonful of salt. Beat the eggs very light, add one-half pint of vinegar; one-half pound of melted butter; set the vessel in a pot of boiling water, stir until thick; take off from the fire and add another half pint of vinegar; then add pepper and mustard and oil. This quantity is sufficient for three chickens; do not chop your chicken too fine. Take equal quantities of chicken, celery, and cabbage.

CHICKEN SALAD.

MISS SARAH BUELL.

Six good sized chickens boiled tender, one dozen large bunches of celery, six eggs hard boiled and chopped, eight wineglassfuls of vinegar heated, one pint of butter melted in the vinegar, three teaspoonfuls of mustard, one teaspoonful of black pepper, one of red, three of salt, sixteen eggs beaten together and stirred in with the vinegar, and let it boil. Cut the chicken and celery in small pieces, and when the dressing is cold, pour it over the whole and mix thoroughly.

CELERY SALAD.

MRS. R. P. LOWE.

One-half head of cabbage, two bunches of celery chopped, the yolks of two eggs and a lump of butter the size of an egg, one teaspoonful of mustard, one of salt, a pinch of Cayenne pepper, two teaspoonfuls of sugar, one tea-cup of vinegar: mix well, set on stove, stir all the time: when cold, pour over the salad; if not moist sufficiently add a little cream.

TEA SALAD.

MISS ELIZA CRAIG, KY.

Chop fine any kind of cold meat, beef, veal or pork. If you have more than one kind you may mix them, and a little ham is an improvement. Add about three-fourths as much well mashed Irish potatoes as you have meat, and stir into it a dressing made by beating two eggs slightly, mixing them with half a pint of vinegar and letting it thicken over the fire. Season with salt, pepper and mustard to taste. It should be thoroughly saturated with the dressing, and if there is a good deal of meat you will need a double quantity. If you want it very nice use the yolks only of the eggs, in the proportion of four to a half pint of vinegar.

TOMATO CATSUP.

MRS. KERR.

One quart of vinegar, a quarter of an ounce of mace, half an ounce of cloves, half an ounce of black pepper, half an ounce of Jamaica pepper, half an ounce of long pepper, half an ounce of ginger, half an ounce of mustard seed, two-thirds of a pound of salt, twenty-five capsicums, six heads of garlic, one stock of horse-radish, fifty tomatoes.

Boil the ingredients, except the tomatoes, half an hour. Then peel the tomatoes and add them to the mixture. Boil all together half an hour, strain through a sieve. Bottle when cold.

TOMATO CATSUP.

MISS S. S. HORNISH.

To a half bushel of tomatoes, add five tablespoonfuls of black pepper, two and a half tablespoonfuls of salt, four of mustard, one of allspice, and one teaspoonful of red pepper. Boil until soft, then rub through a sieve. Boil again until thick, then add two quarts of cider vinegar. Bottle close.

TOMATO CATSUP.

MISS BELKNAP.

Take ripe tomatoes. Break and squeeze them with the hand into the kettle, and to one gallon put six green peppers broken, and six common sized onions, cut in quarters. Boil till it becomes soft and puffy, then press it through a sieve, and put it again over the fire, adding half a tablespoonful each of ground cloves, allspice, cinnamon and mace, and three tablespoonfuls of salt. Let it boil till a proper thickness, stirring it to prevent its burning. Heat the bottles, put the catsup in hot, and seal them.

TOMATO CATSUP.

Take a gallon tin, and nearly fill with peeled ripe tomatoes, cut up fine, and then fill the basin with strong cider vinegar, eight pods of red pepper, two tablespoonfuls of ground black pepper, two of allspice, one of cloves, four of salt, a half pound of white mustard seed, a quarter of a pound of garlic, or two large onions, and two ounces of grated horse-radish. Boil slowly five hours, run through a colander, and bottle.

TOMATO CATSUP.

One peck of large, ripe tomatoes. Let them boil a half hour. Then strain the pulp through a sieve, put it back in the kettle and add one ounce of salt; one of powdered mace; half an ounce of cloves; one teaspoonful of black pepper, and the same of Cayenne pepper; eight tablespoonfuls of ground mustard, and let it boil slowly four hours; when quite cold, add a pint of good vinegar, and bottle.

TOMATO CATSUP.

MRS. R. P. CREEL.

One peck of tomatoes. Boil and rub through a sieve. Then cook down till thick, and add three pints of brown sugar. To three pints of the above, add one pint of good cider vinegar, and one teaspoonful of salt, with spice and pepper to suit the taste. Tie the spices in a bag. Boil all well. Cork up air tight.

PLUM CATSUP.

MRS. R. P. CREEL.

Take ten pounds of plums, scald and strain through a sieve. Add six pounds of sugar ; half an ounce of cinnamon ; a little mace. To each quart of the above mixture, add half a pint of good cider vinegar, and boil well. Then cork air tight in bottles.

CUCUMBER CATSUP.

MRS. R. P. LOWE.

Take three dozen large cucumbers, three white onions, chop all to a pulp, drain through a sieve over night. Add to the pulp salt, pepper and vinegar. Seal up in small bottles.

SALAD DRESSING.

Three eggs beaten up light, six tablespoonfuls of sweet cream or milk, six tablespoonfuls of vinegar, two teaspoonfuls of mixed mustard, one pint of Cayenne pepper, one teaspoonful of salt. Cook as custard, and when thick set off to cool, and pour on your cabbage.

HORSE-RADISH SAUCE.

MRS. D. A. KERR.

A dessert spoon of Olive oil or cream, same quantity of powdered mustard, one tablespoonful of vinegar, two tablespoonfuls of grated horse-radish, one teaspoonful of salt. Mix well.

DRESSING FOR COLD SLAW.

Beat three eggs well, add six tablespoonfuls of cream or sweet milk, six of vinegar, three of melted butter, two teaspoonfuls of mixed mustard, Cayenne pepper and salt. Cook as custard, and when cold, pour over the cabbage.

PICKLES.

TO PREPARE VINEGAR FOR PICKLES.

For every two gallons of cider vinegar, allow one pound of ginger, bruised; one of grated horse-radish, of white mustard seed and a few pods of red pepper; one ounce of mace, one of nutmeg, pounded fine; two ounces each of cloves and celery seed; half pound of allspice and one pound of sugar. These several ingredients should be put in the vinegar several weeks before it is used.

MANGOES.

MRS. W. W. JAMIESON.

Take nutmeg melons when about the size of a large coffee cup, or cucumbers just before they commence to turn yellow; soak in brine for a few days, then rinse off in clear water, and scald in weak vinegar, and let stand in it for a week; then cut open at one side, take out the seeds and fill with the following: A small head of cabbage chopped fine, one pint or pound of white mustard seed; two ounces of celery seed; one ounce each of cloves, turmeric, and black pepper; two ounces each of ginger, ground, and cinnamon; five tablespoonfuls of olive oil, and half a head of garlic. After filling the mangoes, tie up, place in a stone jar, and pour over enough of cider vinegar to cover them. If the mangoes are liked a little sweet, a pound or more of sugar may be added to the vinegar. The above filling will be enough for about three dozen melons.

TO PICKLE CUCUMBERS.

MRS. S. E. CAREY.

To one gallon of water, add a small coffee cup of salt; scald and pour over the cucumbers, repeating every twenty-four hours, until you have scalded it nine times. The tenth morning, drain the cucumbers, and scald the vinegar with spices, and pour over them. If you have genuine cider vinegar, the pickles will keep nice and firm for years.

TO PICKLE ENGLISH WALNUTS.

MRS. LOMAX.

The walnuts should be gathered when the nut is so young that you can run a pin through it easily. Keep them in strong brine six weeks, stirring them occasionally. Then put them on dishes in the air for a few moments. Pour boiling vinegar over them every third day for nine days. Then take black pepper, cloves, allspice, mustard seed, horse-radish scraped and dried; put in fresh vinegar, and when boiling add the walnuts and one pound of brown sugar.

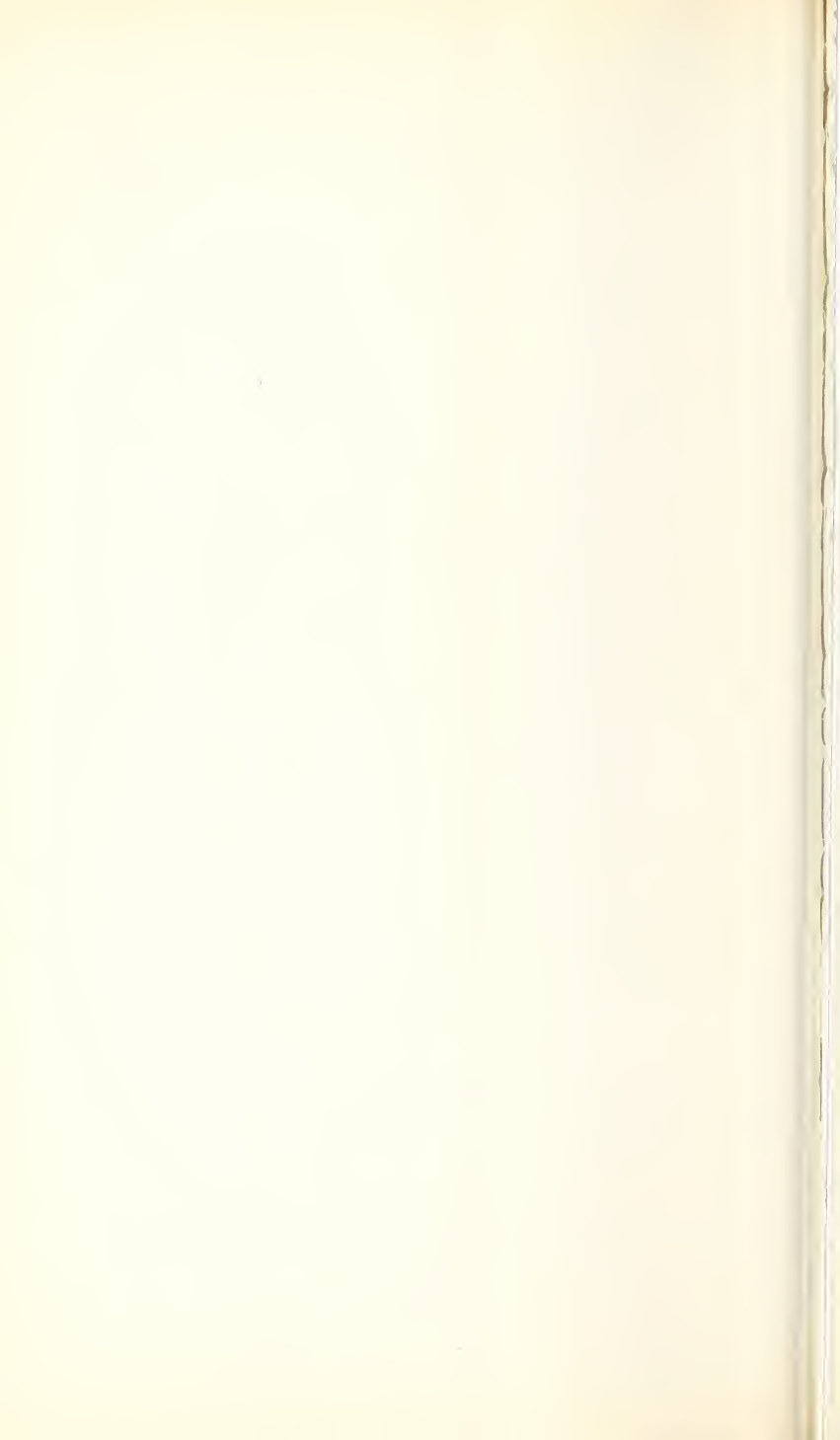
The following Winter they are fit for use.

CUCUMBER MANGOES.

MRS. T. I. WORSTER.

Take one hundred large green cucumbers, in which the seeds are beginning to harden; soak them in weak salt and water five or six days, with a light weight over them, to keep them under the water. Take them out, and put them in a preserving kettle with weak vinegar, in which put a piece of alum about the size of a walnut. Scald them, and set aside in the vinegar for four or five days. At the end of that time, take them out and wipe them dry, and cut a long slice, about an inch wide, out of one side, and take out the seeds. The filling consists of one large head of cabbage, cut very fine; a pint of white mustard seed, one ounce of celery seed, one ounce of allspice, a half ounce of mace, a half ounce of cloves,







one ounce of turmeric, one ounce of pepper, two ounces of cinnamon, two ounces of ginger, two or three onions, according to size, chopped fine. After filling, and sewing or tying them up, place them in a jar, and pour strong vinegar, boiling hot, over them, in which you can put spices, or horse-radish, and two or three red peppers. Tie them down when cold, with heavy paper, and place in a cool cellar. In all pickles, very much depends on the quality of the vinegar (white wine vinegar is best), and the perfect cleanliness of the jar.

MELON MANGOES.

MISS A. M. BELKNAP.

Take small green melons, cut out a strip, and take out the seeds, and secure each piece to its own melon. Make a strong brine of salt and water, and pour it over the melons; let them remain twenty-four hours; then take them out, and prepare the following stuffing: Sliced horse-radish, small cucumbers, beans, nasturtions, mustard seed, whole cloves, and black pepper. Fill each melon, sew the piece on, and put them in a stone jar. Heat the vinegar, and pour it over them. Cover, and let them stand all night. Then pour the vinegar off, give it another boil, and pour it on hot. Repeat this three or four times, and they are done.

SLICED TOMATO PICKLE.

MRS. JOHN BURNS.

One peck of green tomatoes sliced; half a peck of onions, sliced, one head of cabbage chopped fine; one pint, or a pound of white mustard seed, one ounce, each, of turmeric, celery seed, and cinnamon; half an ounce of cloves, one pound of sugar, one pint of grated horse-radish, six large green peppers. Slice the tomatoes in a jar, sprinkle a large handful of salt over them, and let stand over night; press all the water from them; mix all the ingredients together and put in a kettle with vinegar enough to cover them—cider vinegar is the best—and boil till the tomatoes look clear.

CHOW CHOW.

MRS. GEO. B. SMYTHE.

Two quarts of green tomatoes, two quarts of white onions, one dozen green peppers, one dozen green cucumbers, one large head of cabbage chopped fine. Season with mustard and celery seed to suit the taste. Cover with the best cider vinegar. Boil slowly two hours, stirring continually. As soon as taken from the stove, add two tablespoonfuls of salad oil. Cover tight, and keep in a close place.

SWEET GREEN TOMATO PICKLE.

MRS. J. BURNS.

Slice one gallon of green tomatoes, put a handful of salt over them; let them stand twelve hours, then drain off the water; add to them two green peppers, and from two to four onions, sliced. Take two quarts of good cider vinegar, a little more than half a pint of molasses, two tablespoonfuls of white mustard seed, one teaspoonful of cloves, the same of allspice; heat until it boils, then put in the tomatoes, onions and peppers; boil ten minutes: pour into a stone jar and let stand two weeks before using.

CELERY VINEGAR.

Pound two gills of celery seed, put it into a bottle, and fill it with strong vinegar; shake it every day for a fortnight, then strain it, and keep it for use. It will impart a pleasant flavor of celery to anything with which it is used.

CUCUMBER MANGOES.

Soak forty large green cucumbers in brine, for one week. Then wash them in cold water; scald them in weak vinegar, and let them lie in that another week, after which, cut them open lengthwise, take out the seeds, and fill with the following mixture: Chopped cabbage, seasoned with half a pint of mustard seed, one ounce of celery seed, half an ounce of allspice, one-fourth of an ounce of mace, half an ounce of cloves,

half an ounce of turmeric, half an ounce of black pepper, one ounce of cinnamon, one of ginger, three tablespoonfuls or more of olive oil, one quarter of a pound of garlic or onions. Tie them together, place in a jar, and pour over them strong vinegar boiling hot, in which some brown sugar has been dissolved. Put in the jar horse-radish, and three or four red peppers.

CHOW CHOW.

MRS. RISER.

Four quarts of small cucumbers, four quarts of cauliflower, four quarts of small white onions, four quarts of string beans. Put these all in brine for one week, then soak in water till fresh enough to make up. Take one pound of mustard, one ounce of cinnamon, half an ounce of mace, one teaspoonful of Cayenne pepper, one pound of brown sugar, one ounce of turmeric to give it color. Put the whole in a kettle, cover with vinegar, boil slowly five minutes, and bottle while hot.

CABBAGE PICKLE.

MISS BELKNAP.

Cut cabbage as for slaw. Boil very tender in vinegar and water, salted, then dry in the sun. When dry, put in a jar a layer of cabbage; scatter over it white mustard seed and celery seed, and then a layer of onions. Repeat this till the cabbage is used up. Prepare the onions over night by slicing in brine. Cover the pickle with vinegar, sweetened, and made a bright yellow with turmeric.

S A U C E S .

A NICE SAUCE FOR MEATS OR FISH.

MRS. R. P. LOWE.

Six good large onions, twelve green peppers, four dozen ripe tomatoes peeled and chopped fine, three tablespoonfuls of fine salt. Stew all together slowly for several hours, until it begins to thicken, put in bottles and seal up while hot.

CHILE SAUCE.

Three peppers chopped fine, seeds included; one large onion, twelve ripe tomatoes, peeled; one tablespoonful of salt, one of sugar, one teaspoonful of allspice, one of cloves, one of ginger, one of nutmeg, two teacupfuls of the best vinegar. Boil well one hour and bottle.

TABLE MUSTARD.

MRS. RISER.

One pound of ground mustard, one quart of vinegar, two tablespoonfuls of sugar, one teaspoonful of salt, one of cinnamon, one quarter of a teaspoonful of cloves. Mix and boil five or ten minutes. If too thick, add more vinegar. It is better after standing a week.

SAUCE FOR VENISON, BEEF, OR ANY MEAT.

MRS. R. F. BOWER.

Four large spoonfuls of currant jelly, four spoonfuls of sliced pickle, four of vinegar (that from pickles is best), one tablespoonful of butter, one teaspoonful of mace, one teaspoonful of black pepper, ground, one teaspoonful of mustard. Mix all together, and let them come to a good boil.

WINE SAUCE FOR MEATS.

MRS. BOWER.

Three quarters of a pound of butter, one and a half pints of jelly, five tablespoonfuls of sugar, one and a half spoonfuls of allspice, one quart of wine. Stir over the fire until thick.

DRAWN BUTTER.

Into a quarter of a pound of butter, rub a tablespoonful of flour, until it becomes a smooth batter. Have ready half a pint of boiling water, in a saucepan. Stir the batter into it until perfectly smooth, and let it simmer for fifteen minutes, stirring it frequently.

MELTED BUTTER.

Put a quarter of a pound of butter in a saucepan, with two teaspoonfuls of cream, or milk. Shake the pan over a clear fire until it is melted, and be careful not to put it on the fire.

B R E A D .

BREAD.

In order to make good bread, the cook must be furnished with good flour, fresh yeast, a good oven, and strength to knead the dough. Bread that is a long time rising will be either heavy, sour, or very dark colored. In Summer, bread should be mixed with cold water; in damp weather, the water should be tepid, and in cold weather, quite warm. But the best of bread may be spoiled in the baking. The oven should be hot before the bread is put in and the fire declining. A very good rule for determining the heat of the oven is, to hold in your hand and count twenty seconds; if you can do this the oven is of the proper heat. If baking right, give it forty-five minutes' time; (but this depends very much on the size of the loaves). When bread is taken out of the oven, never set it flat on a table, as it sweats the bottom, and acquires a bad taste from the table. Set it up endwise, leaning against something. If the directions, which are given in this book for making bread, are strictly followed, every family may have good bread.

YEAST.

Mash half a dozen peeled, boiled potatoes, and mix in a handful of wheat flour, and two teaspoonfuls of salt, and after putting it through a colander, add hot water till it is a batter. When blood warm, put in half a teacup of distillery yeast. or twice as much home made. When light, keep it corked tight. If made with hop water, it will last longer.

BREAD.

To a cup of yeast, allow two cups of water. and mix in as much sifted flour as can be well stirred with a wooden spoon; scatter a little flour over the top, cover the dish, and in warm weather use cold water, and set the sponge in a cool place. In the morning, add half a pint of milk, with a teaspoonful of salt, and knead into a dough with sifted flour. Knead until the dough is smooth, and will not stick to the hands or board. Divide it into two parts, and put into the pans; let them be half filled, and in two or three hours it will be ready to bake. From half to three quarters of an hour will bake them.

RAW POTATO YEAST.

Grate three large potatoes on a coarse grater. Pour into the pulp enough boiling water to make a clear starch, add one half cup of sugar, and one quarter cup of salt. When lukewarm add one cup of yeast. Keep warm until it rises, One half cup of this yeast will make three large loaves of bread. By boiling a handful of hops in the water you pour on the potatoes, this yeast will keep two months in hot weather.

CORN BREAD.

MRS. R. P. CREEL.

Two pints of sweet milk and four well-beaten eggs; three pints of corn meal, one teaspoonful of salt, and one table-spoonful of lard. Bake in quick oven.

ROLLS.

One quart of potato sponge, very light. Mix as for bread, and knead very thoroughly. Then let it rise till very light. Then add a cup of lard or butter, and two eggs well beaten. Knead again thoroughly, and let rise till very light. Cut into small pieces, and roll them out. Spread butter on, and roll them up, put into the pans, let them rise till very light, and bake.

PARKER HOUSE ROLLS.

MRS. GILBERT COMSTOCK.

Scald one pint of sweet milk, with two tablespoonfuls of lard, and one tablespoonful white sugar. When cool enough, add five tablespoonfuls of light sponge, and flour to make a thin dough. Let them rise until light; stir down lightly, and let them rise again; then roll out and cut out in shape desired, an hour before baking, and bake in quick oven.

KENTUCKY CORN PONE.

MRS. R. P. CREEL.

Make half a gallon of mush, well cooked, to which add two pints of cold water, two quarts of corn meal, and a little salt. Stir well, and let rise until it begins to foam on top. Bake in a hot oven.

COFFEE CAKES.

One quart flour, three teaspoonfuls of yeast powder, two eggs, one teaspoonful of lard rubbed dry in the flour—yeast powder also dry in the flour. Break the eggs in flour, add enough milk to make a soft dough; roll out and fry in hot lard, like doughnuts.

Nice to eat with coffee for breakfast, or after dinner.

ROLLS.

MRS. S. E. CAREY.

To four coffee cupfuls of light dough, add half a cup of lard, whites of two eggs beaten very light, and one table-

spoonful of sugar. Mix all together thoroughly, without adding any flour if possible. Roll thin, and cut with biscuit cutter. When very light, bake slowly.

SALLY LUNN, NO. 1.

MRS. S. E. CAREY.

One quart of flour, two eggs, one tablespoonful of butter, half a teacupful of sugar, three teaspoonfuls of yeast powder, one teaspoonful of salt.

SALLY LUNN, NO. 2.

MRS. S. E. CAREY.

One quart of flour, butter size of hen's egg, three teaspoonfuls of sugar, two eggs, one cup milk, three teaspoonfuls of yeast powder, and a little salt. Bake in muffin rings.

BROWN LOAF.

MRS. R. P. LOWE.

One cup of molasses, one teaspoonful of soda dissolved in half a teacupful of boiling water, add one part of corn meal and three parts of Graham flour to make a stiff batter, melt one spoonful of lard and add. Pour the mixture into a well-greased pan, and steam four hours. It is nice eaten hot.

PENNSYLVANIA ROLLS.

MRS. W. W. JAMIESON.

Sift about two quarts of flour into a bread bowl; press the flour to the sides, leaving a space in the middle, into which put half a cup of sugar, and half a cup, or six ounces of lard. Rub the lard and sugar with the flour in the centre of the bowl, then pour in about half a pint of warm water or milk, and mix with the hand to a batter; to this add about one quart of potato sponge that has risen over night, or until very light; keep adding the flour from the sides till you have a soft dough, then remove to the biscuit board and knead well for ten or fifteen minutes, or until smooth, being careful not to add too much flour, for if the dough is too stiff the rolls

will not be good. Set to rise, and when light mould and place in a buttered pan to rise. When light, bake in a moderate oven, from twenty minutes to half an hour, according to the size of the cakes. If you wish to have a nice brown crust all around your rolls, place them a little distance apart in the pan when moulding.

BUCKWHEAT CAKES.

One quart of buckwheat, half a pint of corn meal, one teaspoonful of salt, four tablespoonfuls of yeast, and mix with warm water until the batter is the consistency of muffin batter. Then beat it well for fifteen minutes, and set it in a warm place to rise over night. Have the griddle well heated before baking the cakes. If the batter should be sour in the morning, dissolve a teaspoonful of saleratus in warm water, and stir into it, but do not beat the batter. Two eggs well beaten and added at night is an improvement.

MUFFINS WITH YEAST.

A quart of milk, two eggs, two spoonfuls of yeast; two pounds of flour, a lump of butter the size of an egg, which is to be melted in the milk, and a little salt; the milk is to be warmed and the ingredients added. Let it rise, then put in buttered pans and bake to a light brown.

FRENCH ROLLS.

Work one pound of butter into a quart of flour; put to it one beaten egg, two tablespoonfuls of yeast, one teaspoonful of salt, and as much warm milk as will make a soft dough; cover with a cloth and set in a warm place for an hour or more till light. When light, make into small rolls; bake in a quick oven.

MUFFINS.

MRS. LEOPOLD.

Four eggs well beaten, quarter of a cup of butter slightly warm, or soft, added to the eggs and well beaten; half a pint

of yeast, a pint of sweet milk with a little soda dissolved in it; stir in three full pints of sifted flour, mix well together and let rise; when light, butter rings, fill them two-thirds full, let rise for an hour, and bake in a quick oven.

POUNDED BISCUIT.

MRS. W. G. CRAIG.

Having measured two quarts of flour before sifting, take two-thirds of a teacup of lard and rub thoroughly into the flour. Add a little salt and mix all together with a teacup of cold water or milk. Pound ten minutes or until the dough blisters, bake twenty minutes, being careful not to have the oven too hot.

ROYAL CRUMPETS.

MRS. C. B. WOLCOTT.

Three teacupfuls of raised dough (take your bread dough), four large spoonfuls of melted butter, worked into the dough; three well-beaten eggs; one teacupful of rolled sugar, beaten into the eggs. Turn into buttered pans and bake twenty minutes.

DORA'S MUFFINS.

A quart of flour; a pint of sour milk; two eggs; half a cupful of melted butter; a teaspoonful of soda. Stir the milk into the beaten eggs, then add the flour, and then the butter.

WASHINGTON BREAD.

One pound of flour; one pint of milk; a small piece of butter in the milk. When lukewarm, stir in the flour and a half-cupful of yeast, and set it to rise. In the morning, mix in two beaten eggs, let it rise a few minutes, and bake. Put it in a pudding dish or pan to bake.

BUNS.

Take three teacups of light dough, mix into it three spoonfuls of melted butter, a little: one and a half ounces of sugar; three well-beaten eggs; and half a teaspoonful of dissolved

soda. Mix all together, and add flour to make the dough stiff enough to knead; knead well and let it rise; when light, make out into small cakes and bake as soon as light. Dried currants mixed in with the dough, is an improvement to the buns.

BOSTON TEA BREAD.

MRS. G. COMSTOCK.

One quart of flour and a little salt, butter size of hen's egg rubbed into flour, and two teaspoonfuls of yeast powder, one pint of sweet milk and the yolks of two eggs beaten very light. Add last, stirring in lightly the whites of the eggs well beaten, and bake in square pan in quick oven. Break in squares for table.

MUFFINS.

ALETHEN BROWN.

One quart of flour and a little salt, one tablespoonful of butter, two teaspoonfuls of cream of tartar, one teaspoonful of soda. Mix with sweet milk as stiff as can be stirred with a spoon. Bake in quick oven.

INDIAN BANNOCK.

MRS. STAFFORD

One pint of corn meal, one quart of milk, five eggs, one cup of sugar, butter the size of an egg. Scald the meal thoroughly with the milk. Add the eggs, sugar and butter. Bake one hour.

POP OVERS.

MRS. H. SCOTT HOWELL.

One pint of sour cream, one large pint of flour, three eggs beaten separately, one small teaspoonful of soda mixed in the flour, and a little salt. Bake in muffin tins. Delicious for tea.

CORN MEAL CAKES.

Take a pint of sifted corn meal; add a little salt; and pour enough scalding water on it to make a stiff dough. Wet your hands and form into cakes, and fry them in heated lard, turning them to have both sides brown. Split and butter.

STRAWBERRY SHORTCAKE.

MRS. R. P. LOWE.

To one quart of flour, add one tablespoonful of baking powder, and one teacupful of butter and lard. Roll out and cut with a bucket-lid the size of a breakfast plate. Bake in a quick oven. Sugar the berries well, and wash them; spread between the cakes, and over the top, after they are put together.

STRAWBERRY SHORTCAKE.

Make a yeast powder dough as you would for biscuit, only richer. Bake it in a large cake in a dripping pan. Cut it open, and butter, with a large quantity of butter, both sides. Sweeten the strawberries well, three or four hours before using. Put berries on the lower crust, pour over the juice, put the top on and butter it; put on berries and pour over the juice, and eat with plenty of rich cream.

SWEET MUFFINS.

A heaping teacupful of sugar, three pints of flour; three teaspoonfuls of cream of tartar; one and a half teaspoonfuls of soda, dissolved in milk; a piece of butter the size of an egg; milk enough to make it as thin as pancakes.

PUFFS.

MRS. R. P. LOWE.

One quart of flour, piece of butter size of an egg, salt, two tablespoonfuls of white sugar, two eggs, three teaspoonfuls of baking powder, one pint of sweet milk. Beat the eggs separately, adding the whites last. Bake in gem pans in a hot oven.

MUFFINS.

MISS FLORIDA HOSMER.

Two eggs beaten separately, one cup of sweet milk, two tablespoonfuls of sugar, one teaspoonful of salt, two tablespoonfuls of melted butter, flour enough to make batter, two

teaspoonfuls of cream of tartar in a little milk ; add the sugar and butter. When ready to bake, add one teaspoonful of soda in a little warm water, and lastly white of eggs well beaten.

CORN BREAD.

MISS FLORIDA HOSMER.

Two cups sour milk, two cups corn meal, one cup of flour, half a cup of syrup, one teaspoonful of soda; salt. Steam two hours and bake half an hour.

CORN MEAL GRIDDLE CAKES.

JANE E. CAREY.

Scald one quart of corn meal ; cool with cold water so as not to scald the yeast ; add two tablespoonfuls of yeast, a spoonful of flour and a pinch of salt ; let stand over night, and in the morning add one or two well beaten eggs. Bake on griddle. You will find them delicious.

CORN LOAF.

MRS. C. B. WOLCOTT.

Three cups of corn meal ; one cup of flour ; one cup of molasses ; two teaspoonfuls of soda ; and one quart of sour milk. Mix to a stiff batter, and boil in a mould three or four hours.

BROWN FLOUR GEMS.

MRS. GILBERT COMSTOCK.

One teacup of brown (Graham) flour ; one teacup of sweet milk ; one egg, white and yolk beaten separately ; one teaspoonful of yeast powder. Have your gem pans hot, grease well, and bake in quick oven.

BROWN BREAD.

MRS. GILBERT COMSTOCK.

Three cups of Graham flour ; one cup of corn meal ; two cups of cold water ; half a cup of molasses ; two teaspoonfuls of yeast powder, and a little salt. Bake an hour and a half in slow oven, with paper over the top.

INDIAN BREAD.

Three cups of corn meal ; three cups of rye flour ; three cups of sour milk ; two-thirds of a cup of molasses ; one teaspoonful of soda, and one of salt. Bake two hours in a slow oven.

CORN BREAD.

MRS. J. B. BILLINGS.

Four eggs ; one quart of sour milk ; half a tablespoonful of salt ; one teaspoonful of soda ; two tablespoonfuls of melted lard. Mix thin batter, bake in a hot oven.

BROWN BREAD.

MRS. J. B. BILLINGS.

Three cups of brown flour ; two cups of corn meal ; one cup of molasses ; one cup of sweet milk ; two teaspoonfuls of yeast powder ; or, one cup of sour milk, and one teaspoonful of soda. Steam four hours and dry in oven.

BROWN BREAD.

MRS. ETTA PERKINS.

Four cups of sour milk ; half a cup of molasses ; one teacup of white flour ; two teaspoonfuls of soda ; and Graham flour to make it as stiff as can be stirred with a spoon. Beat with a spoon until very light, and bake slowly one hour.

BREAKFAST MUFFINS.

MRS. ETTA PERKINS.

Two eggs well beaten, with one cup of sugar ; and a lump of butter the size of an egg. To this, add one pint of sweet milk, with a teaspoonful of soda ; one quart of flour ; and two teaspoonfuls of cream of tartar. Bake in muffin rings, or gem pans, in quick oven.

RICE CORN BREAD. VERY NICE.

MRS. LE ROY.

Boil a teacupful of rice. While scalding hot, pour it into a quart or little less of corn meal, four eggs well beaten, a table-

spoonful of lard, a teaspoonful of soda, a little salt, and enough sour milk to make a thin batter. Bake in a deep dish.

EGG DROPS.

MISS BELKNAP.

One quart of corn meal. Pour enough boiling water over it to make a thick batter. Then add one tablespoonful of lard, salt to taste, and three eggs. Stir well and drop on a griddle, which has been heated and greased. Let them cook brown on both sides.

CORN BREAD.

One pint cold boiled rice, one pint of corn meal, one ounce of butter, two eggs, one pint of sweet milk. Beat the eggs light, add the milk and melted butter. Beat the rice smooth, and add to the milk butter and eggs, and lastly the corn meal and a pinch of salt. Beat very light, and bake in hot, shallow pans, in a quick oven. Beat the eggs separately, and add the whites when ready for the pans.

CRACKERS.

One cup of lard, two cups of boiling water, half a teaspoonful of soda, two tablespoonfuls sugar, and a little salt. Put in as much flour as you can get in, and knead and pound an hour. Roll as thin as possible, cut out, and bake a delicate brown.

LAPLANDERS.

MISS BELKNAP.

One pint of sweet milk, one pint of wheat flour, two eggs, a tablespoonful of melted butter, and a little salt. Beat the yolks and whites separately and thoroughly. To be baked in gem pans, which must be heated on top of stove before using, and have the oven hot.

They make a nice dessert by cutting a slit in the side and filling them with the following cream :

One egg beaten, two small spoonfuls of corn starch, one

coffee cup of milk. Let it be cold before using. Eat with sauce.

POCKET-BOOKS.

MISS BELKNAP.

One cup of sweet milk, two eggs, one tablespoonful of butter, one of sugar, two of yeast, flour enough to make it a little softer than light bread. Put to rise over night; roll out very thin, cut as biscuit, butter one and place another on top, and bake immediately.

BROWN BREAKFAST CAKES.

One teacupful of brown flour; one of white; one pint of milk; one egg; a little salt. Separate white and yolk, and beat thoroughly. Bake in irons heated, and in a quick oven.

KNEADED BISCUIT.

Put two teaspoonfuls of yeast powder in a quart of flour. Rub into this two tablespoonfuls of lard, with a little salt, and add enough milk to make a stiff dough. Knead well for ten minutes; roll thin; cut into biscuit; and bake a delicate brown.

WAFFLES.

One quart of sour milk; one teaspoonful of soda, and a little salt; five eggs, the yolks and whites beaten separately; a small cup of melted butter; enough of flour to make a batter, but not very stiff.

VEGETABLES.

BAKED MACARONI.

MISS SARAH HORNISH.

Soak macaroni in water for an hour. Let it boil in milk half an hour, then drain. Have some nice cheese grated fine. Butter a baking dish; sprinkle in a little cheese, some small pieces of butter, a little pepper and salt, a layer of macaroni and then one of cheese, and so on in alternate layers until the dish is full, putting cheese on last with bits of butter. Set in a pretty hot oven to brown for about twenty minutes.

CORN PUDDING WITH EGGS.

MRS. J. H. CRAIG.

Twelve large ears of corn grated; one pint of milk, quarter of a pound of butter, melted, two eggs, salt and pepper to taste. Mix all together and set in the oven and bake half an hour, or until done. If the corn is very young, less milk will be required.

CORN PUDDING WITHOUT EGGS.

MRS. W. G. CRAIG.

Split the grains of twelve ears of corn with a knife; scrape the pulp out. Pour in one quart of sweet milk, add a piece of butter the size of an egg; also salt and pepper to taste. If the corn used is not the sweet garden corn, the pudding is improved by adding a little sugar. Bake one hour.

FRIED PARSNIPS.

Wash and scrape the parsnips, cut in slices one fourth of an inch thick, parboil in salted water, drain them; fry each side to a light brown in hot lard or butter. Serve when very hot. Salsify can be cooked in this way.

SALSIFY OR OYSTER PLANT.

Scrape and wash the salsify, boil until tender, mash and season with salt, pepper and butter; make in small cakes, sprinkle with flour, and fry each side to a light brown in hot lard or butter.

FRIED APPLES.

Select apples that are not very sour, wash and wipe dry; do not peel; cut in slices around the apple, remove the core, fry each side a light brown in hot lard; be careful and do not burn.

BOILED BEETS.

Take young beets, wash clean, do not break off the small roots; boil in plenty of water; when tender, drop in cold water, remove the skins, cut in thin slices, and dress with melted butter, pepper and salt, or with salt, pepper and vinegar. Old beets require boiling two or three hours; young beets will cook in one hour.

BUTTERED CABBAGE.

MRS. A. V. LEOPOLD.

Select the early cabbage; remove the outside leaves; cut in quarters; wash carefully; cover with boiling water; add a tablespoonful of salt; boil one hour; when done, drain dry, cut up fine; pour over two tablespoonfuls of melted butter; season with pepper.

BAKED TOMATOES.

Select good sized tomatoes; wash them and cut in halves; sprinkle salt, pepper and sugar to taste; take slices of light bread, quarter of an inch thick, butter both sides; cover one-half of each tomato with the bread, lay the other half on; place all in a baking pan with one half gill of water, one ounce of butter; bake three quarters to one hour; they should be well done; remove each tomato separately to the dish; pour over liquid remaining in the pan, which should not be more than two or three tablespoonfuls.

FRIED APPLES.

MRS. G. COMSTOCK.

Pare and cut in quarters, or finer, enough apples to fill a skillet; add butter the size of a hen's egg, and one teacupful of sugar. Cover over, and let them fry slowly, stirring occasionally until done.

TO COOK OCHRA.

Take young ochra pods, wash them and put them in a pan, with a little water, salt and pepper. Stew them till tender, and serve with melted butter.

OCHRA AND TOMATOES.

Take an equal quantity of each. Let the ochra be young. Slice it and slice the tomatoes. Put them in a pan without water, add a lump of butter, an onion chopped fine, some pepper and salt.

FRIED HOMINY.

Take cold boiled hominy. Mash it and mix with it a little milk, flour and salt, and one or two eggs. Put some lard in a frying-pan, and when hot, drop in the mixture from a spoon, and fry both sides a light brown.

CORN CAKES.

Grate the corn from a dozen ears, and scrape the cobs with the back of a knife. Season with salt and pepper. Have a little lard hot in a frying-pan. Drop from a spoon. When cooked on one side, turn them and fry a light brown.

EGG PLANT.

Peel and cut in pieces, removing the seeds as far as possible. Boil till tender, and put through a colander. Add a little milk, salt and flour, to make a batter, and three or four eggs, beaten separately—the whites put in the last thing. Have a good deal of lard boiling hot; drop in the mixture, and fry

as you would fritters. Some persons like the leaves of celery chopped and added to the above mixture.

BOILED TURNIPS.

Cut the turnips into tolerably small pieces; boil for about an hour in water with a little salt in it. When soft, drain off the water and add a little cream or milk and butter. A little flour may be sprinkled in to thicken the milk.

Another mode of cooking turnips, is to boil, drain off the water thoroughly, mash and dress with butter, salt and pepper. A little cream added makes them very nice.

BAKED TOMATOES.

Wash them and cut in two parts, round the tomato, so that the cells can be divested of the pulp and seed. To six tomatoes, take half a pint of bread crumbs, one large onion finely chopped, one ounce of butter, pepper and salt to the taste. Fill the cells of each piece with the dressing, put two halves together and tie them with a piece of thread. Put them in a pan with one ounce of butter, and a gill of water, set them in a moderate oven, and cook them till they are soft. When done, cut off the threads and serve.

SCALLOPED TOMATOES.

Peel ripe tomatoes, cut them in small pieces, and put in a pan a layer of bread crumbs, then a layer of tomatoes, with pepper, salt, and some pieces of butter. Then put another layer of bread crumbs and tomatoes, and so on, till the dish is full. Spread some beaten egg on the top, and set in the oven and bake.

SALSIFY OR VEGETABLE OYSTER.

Wash them and scrape the skin off, cut them in small pieces, put them in a stew-pan with plenty of water to cover them. Let them stew till quite tender, which will take about an hour. Then pour in some milk, or cream, salt and pepper

to taste, and a little butter. Let it stand a few minutes on the stove, and serve.

TO BOIL GREENS.

Use soft water, and put a tablespoonful of salt to a large sized pot of it. It should be boiling hot when the greens are thrown in, and kept on the boiling gallop, but uncovered, until they are done, which can be known by their sinking to the bottom of the pot. They should then be skimmed out as quickly as possible into a colander, that the water will run out. Press them with a small plate, turn into a dish, add a large piece of butter, and slice on the top hard boiled eggs.

MACARONI.

Boil as much macaroni as will fill your dish, in milk and water, till quite tender; drain it in a sieve and sprinkle a little salt over it. Put a layer in your dish, then a layer of cheese and butter, and so on alternately, till the dish is full. Bake it twenty or thirty minutes, in a quick oven. It is very well to soak the macaroni an hour or so before putting it on to cook.

SARATOGA POTATOES.

Slice potatoes as thin as possible, on a potato or slaw cutter; let them lie in the coldest water for an hour or two; then dry with a cloth; have a good deal of lard boiling hot; drop in a few slices at a time; and as soon as browned, take out with a skimmer. When put in the dish for the table, sprinkle salt over them.

BOSTON BAKED BEANS.

MRS. H. M. COMSTOCK.

One quart of beans; one pound of salt pork; one tablespoonful of molasses; a half teaspoonful of soda. Soak the beans over night; cover more than an inch deep with water, and bake six hours, adding water if they get too dry.

CAULIFLOWER.

After taking off the leaves, boil in salted water about twenty minutes; and when ready for the table, pour over a little drawn butter.

BROILED TOMATOES.

MRS. H. M. COMSTOCK.

Select medium sized tomatoes; lay on a gridiron over good coals, cooking first one side then the other, until done through. Serve hot and eat with butter, pepper and salt. Takes about twenty minutes to broil through.

GREEN PEAS.

Shell the peas and put them in a sauce pan with enough boiling water to cover them; sprinkle in a little salt. More boiling water may be added, if necessary to cook the peas tender. Early peas will cook in half an hour; but the late, or champion peas, require an hour, or longer. When the peas are soft, dress with butter and pepper. Cream makes a very nice dressing for peas.

STRING BEANS.

String the beans, and break in small pieces; put in boiling water, and cook an hour, or till tender; have salt, pepper and a small lump of butter in the dish in which you will serve them. Drain the beans, and put in the dish.

STRING BEANS.

Take tender beans, string them, and break in two or three pieces. Have ready, boiling in a pot, a small piece of bacon or ham; put the beans in the pot and boil for an hour and a half or two hours.

FRICASSEED PARSNIPS.

Boil them in milk till they are very soft; then cut them lengthwise into pieces three inches long, and simmer in half a cupful of cream, the same of broth, a piece of butter rolled in flour, some mace, pepper and salt.

SCALLOPED POTATOES.

Boil white, mealy potatoes, mash them with cream, a lump of butter and a little salt. Put them into scalloped shells, make them smooth on the top, score them with a knife, and lay bits of butter on the tops. Brown them before the fire, or in an oven. This is a very pretty dish for a light supper.

POTATOES WITH CREAM.

Peel and cut potatoes into pieces and boil till tender. Put a piece of butter into a stew-pan, adding a spoonful of flour, salt, pepper, chopped parsley and onions; mix them well, then add a cup of cream and stir till it boils; put in the potatoes, boil up once and serve very hot.

POTATOES COOKED WITH MEAT.

While meat is roasting, peel some potatoes and par boil them; then rub them in flour, and put in with the meat and bake. The potatoes may be baked with the meat without being boiled, but the former method is much to be preferred.

E G G S .

BAKED EGGS.

MISS ELIZA CRAIG, KY.

Boil a dozen eggs till perfectly hard. Take off the shells, cut them in halves, and take out the yolks. Mash the yolks fine, and add to them a heaped tablespoonful of butter, a tea cup of bread crumbs, and a cup and a half of milk. Mix them all thoroughly, season well with pepper and salt, put the halves of the whites in a baking dish, and cover them with the mixture. Bake about fifteen minutes. They make a nice dish for either breakfast or dinner. Pounded crackers make the best crumbs, and cream is better than milk.

EGGS A-LA-CREME.

Boil twelve eggs just hard enough to allow you to cut them in slices; cut some crusts of bread very thin, put them in the bottom and around the sides of a moderately deep dish; place the eggs in, strewing each layer with stale bread grated, and some pepper and salt.

SAUCE A-LA-CREME FOR THE EGGS.

Put a quarter of a pound of butter, with a large tablespoonful of flour rubbed well into it, in a saucepan; add some chopped parsley, a little onion, salt, pepper, nutmeg, and a gill of cream; stir it over the fire till it begins to boil, then pour it over the eggs; cover the top with bread crumbs, set it in the oven, and when a nice brown, send it to table.

OMELET.

Three eggs, whip separately; pepper and salt the yolk to taste; when well whipped, put whites and yolks together. Heat a tablespoonful of butter in a frying pan, and when hot pour all in, and cook gently three minutes.

OMELET, NO. 2.

MISS BELKNAP.

Six eggs beaten; six spoonfuls of milk, and some salt. Heat a little butter in a frying pan, and pour in this mixture. Stir the half of it constantly, throwing it on the other half. When thick, turn it out.

SALAD EGGS.

MISS BELKNAP.

Boil a dozen eggs very hard; cut them in two, and take out the yolk; mash it smooth with a piece of butter the size of an egg; some salt; a little made mustard, and moisten with vinegar. Fill the whites with this, and place together again. Very nice for tea or picnics.

PUDDINGS.

ENGLISH PLUM PUDDING.

MRS. C. B. WOLCOTT.

Half a pound of butter rubbed to a cream with one pound of brown sugar, one pound of stoned raisins, half a pound of currants, eight eggs, quarter of a pound of citron, two nutmegs, one pound of flour or bread crumbs. Boil six hours.

PLAIN PLUM PUDDING.

MRS. C. B. WOLCOTT.

Half a pound of bread crumbs, half a pound of potatoes boiled and mashed, two ounces of butter, two eggs well beaten, half a pound of raisins, quarter of a pound of citron, one nutmeg, half a cup of molasses. Mix with a little milk if not moist enough. and boil four hours in a mould.

TAPIOCA PUDDING.

MISS BELKNAP.

Five even tablespoonfuls of tapioca, soaked over night in a pint of milk. In the morning scald this, and add to it one pint of cream, and sugar to taste ; the rind of one lemon and juice of two ; and one glass of brandy or wine. Four eggs beaten separately ; the yolks must be stirred in first, then the whites ; set in a pan of water, and bake slowly. If baked in small dishes, it will require an hour and a half, or two hours.

FLORENTINE PUDDING.

MISS SALLIE CARVER.

Scald one quart of milk ; thicken with two heaping tablespoonfuls of corn starch, stirred into the yolks of three eggs, and three tablespoonfuls of sugar ; cook till quite thick ; flavor and put in a deep dish ; beat the whites to a stiff froth, with

four tablespoonfuls of sugar and flavor. Spread on the top of the pudding, and put in the oven till a light brown. Eat with whipped cream.

MOCK ENGLISH PUDDING.

MRS. A. V. LEOPOLD.

One cup of molasses, one cup of milk, two thirds of a cup of chopped suet, one cup of raisins or currants, three cups of flour, one teaspoonful of cinnamon, also one of cloves (scant), allspice, soda, and two teaspoonfuls of cream of tartar. Steam four hours.

COCOANUT PUDDING.

MRS. H. SCOTT HOWELL.

One pint and a half of sweet milk. four eggs, small piece of butter, sugar to taste; one cocoanut grated fine. Bake twenty minutes.

DELICATE PUDDING.

MRS. H. SCOTT HOWELL.

One quart of sweet milk, six eggs, nine tablespoonfuls of flour, pinch of salt; beat yolks and whites separately, add a little milk to yolks, then the flour, then all the milk; last, the whites. To be eaten with sweetened cream.

FRUIT PUDDING.

MRS. H. S. HOWELL.

Half a loaf of bakers' bread—crumbled, four eggs well beaten separately, a little salt, and one pint of berries. Steam one hour. Sauce for above: Sugar and butter flavored.

FIG PUDDING.

MRS. F. STAFFORD.

Half a cup of butter; one cup of sugar; one cup of sweet milk; three and a half cups of flour; two teaspoonfuls of baking powder; two cups of chopped figs rolled in flour. Steam and eat with wine or brandy sauce.

A DELIGHTFUL PUDDING.

MRS. GEO. B. SMYTHE.

One cup of chopped raisins ; half a cup of suet chopped fine ; one cup of sugar, and one of molasses, well mixed ; one cup of warm water ; two small teaspoonfuls of soda, dissolved in the water, and flour enough to make a batter. Steam three hours.

BATTER PUDDING.

MRS. A. V. LEOPOLD.

Ten tablespoonfuls of flour ; one tablespoonful of sour cream ; one pint of sweet milk ; four eggs beaten separately, very little soda. Add the whites of eggs last.

QUEEN OF PUDDINGS.

MISS SALLIE CARVER.

One pint of fine bread crumbs ; one quart of milk ; one cup of sugar ; yolks of four eggs, beaten well ; grated rind of one lemon ; piece of butter, size of an egg. Bake until done, but not watery. Whip whites of the eggs stiff, beating in a teacup of sugar in which has been stirred the juice of the lemon. Spread on the pudding a layer of jelly or fruit ; spread the whites on top of this, and brown nicely in the oven.

SWEET POTATO PUDDING.

MRS. P. T. LOMAX.

Boil one pound of sweet potatoes very tender. Rub them while hot through a colander. Add six eggs well beaten, half a pound of butter, three quarters of a pound of powdered sugar, one grated nutmeg, and some lemon peel, with a wine glass of brandy. Line a dish with paste, and fill with above. When done, sprinkle the top with sugar.

Irish potato pudding is made in the same manner, but is not so good.

DELICATE CAKE PUDDING.

MRS. POLLARD.

One quart of milk, one fourth of a pound of flour, one fourth of a pound of sugar, one fourth of a pound of butter,

twelve eggs. Mix flour and sugar together, and make into pap with boiling milk. Stir in the butter and yolks of eggs; beat well, and stir in the whites of eggs well beaten. Bake in a pan of water. Sauce. Mix butter and flour, beat sugar and whites of two eggs together, add juice of a lemon; pour on boiling water.

COTTAGE PUDDING.

MRS. S. E. CAREY.

One cup of sugar, one cup of milk, two tablespoonfuls of butter, two teaspoonfuls of cream of tartar and one of soda. one egg, two cups of flour. Beat all together and bake half an hour.

Sauce for above. One cup of butter, two of sugar beaten to a cream, a small glass of wine, and one pint of boiling water.

LEMON OR ORANGE PUDDING.

MRS. P. T. LOMAX.

Three eighths of a pound of butter, three eighths of a pound of sugar, five eggs, the juice and grated rind of two oranges, or the juice of one lemon and the grated rind of two; one tablespoonful of grated cracker, and one cup of cream. Cream the butter and sugar together. Beat whites and yolks of the eggs separately, reserving three whites for icing; add the crackers and cream; mix all together, and bake in a moderate oven half an hour.

Icing for same: Whites of three eggs, and quarter of a pound of sugar, beaten together; add a teaspoonful of vinegar while beating. Spread on the pudding as soon as baked, and brown slightly in the oven.

PLAIN BOILED BATTER PUDDING.

MRS. GILBERT COMSTOCK.

One pint of sour milk; three eggs beaten separately; soda to sweeten milk; butter the size of an egg. Flour to make batter like cup cake. Boil one hour.

SHAKER OMELET.

MRS. FRED. STAFFORD.

Four eggs, four cups of sweet milk, four heaping tablespoonfuls of flour, a little salt. Bake in two tins. Make a hard sauce of butter, sugar and wine, and spread on first cake, putting the other cake on this, and spread a layer of jelly and the sauce on top.

SPONGE PUDDING.

Four eggs, beaten separately; half a cup of milk, two cups of flour, half a cup of sugar, two teaspoonfuls of baking powder, one pint of cherries, or berries, well floured. Boil an hour, and eat with sauce.

COTTAGE PUDDING.

MRS. D. A. KERR.

One cup of sugar; one cup of sweet milk; three and one half cupfuls of flour; two tablespoonfuls of butter; two teaspoonfuls baking powder. Steam two hours.

PUDDING.

MRS. R. P. LOWE.

Six large apples pared and chopped; six large spoonfuls of grated bread crumbs; six tablespoonfuls of sugar; six of currants; six eggs; a wine-glass of wine, or dissolved jelly; a tablespoonful mixed nutmeg, cinnamon and cloves; a quarter of a pound of butter; and three tablespoonfuls of flour. Put in a pudding mould, or small tin bucket, and boil three hours.

RICE PUDDING--VERY NICE.

MISS BELKRAP.

Two thirds of a teacup of rice, soaked over night; in the morning pour off the water, or milk, and put the rice in a deep dish, with two quarts of fresh milk, and a cup and a half of brown sugar. Bake in a slow oven two hours, till the rice is tender, and the milk like cream. Stir several times during the first hour. To be eaten cold. Good for Sunday dinner.

DANISH PUDDING.

One pint of currant juice, one of water, half a pint of sago, and the juice and rind of one lemon. Boil together till the sago is cooked. Sweeten and pour into moulds.

SPONGE CAKE PUDDING.

MRS. D. A. KERR.

One cup of flour ; one cup of sugar ; yolks of three eggs, well beaten ; add whites beaten separately ; two teaspoonfuls baking powder ; one tablespoonful of milk.

RICE PUDDING.

MRS. J. B. HOWELL.

Nine even teaspoonfuls of rice, one quart of milk, sugar and flavor as you like. Bake very slowly for two hours. To be eaten cold.

APPLE SAGO PUDDING.

MRS. WOLCOTT.

Take six tablespoonfuls of sago, wash in cold water, pour one quart of boiling water on it, and leave on the stove and stir until it becomes thick, then sweeten with a cup of brown sugar. Place apples enough in the baking dish to cover the bottom, take out the core and put a little sugar in, pour the sago over and set immediately in a quick oven. Bake until the apples are cooked.

ALMOND PUDDING.

Thirty sweet almonds, and fifteen bitter, blanched and pounded, three tablespoonfuls of corn starch, the yolks of three eggs, three tablespoonfuls of sugar, a pinch of salt, all mixed together with a little cold milk, one quart of milk, heated to boiling, and pour in the mixture when it just boils. Put in a pudding dish, drop on the top in hillocks the beaten whites, mixed with three tablespoonfuls of sugar, and brown in the oven. If bitter almonds can't be found, use the extract at discretion.

MILITARY PUDDING.

MRS. WOLCOTT.

One pint of molasses, one teacupful of brown sugar, piece of butter the size of an egg, a little cinnamon, nutmeg and mace, six eggs, yolks and whites beaten separately, teacupful of sour milk, and teaspoonful of soda, two teacupfuls of flour, put together and beat hard. Stir whites of eggs in last. Bake an hour in a moderate oven.

HUNTINGDON PUDDING.

One teacupful of rice, boiled in a quart of milk, a little salt, butter the size of a walnut, the grated rind of a lemon, and the beaten yolks of three eggs, stirred in when the rice is boiled soft. Put in a dish, and pour over the beaten whites of three eggs, with eight tablespoonfuls of sugar, and the juice of one lemon. Put in a quick oven till brown. To be eaten cold.

VINCENT PUDDING.

MRS. J. H. CRAIG.

Put on to boil a pint and a half of sweet milk; mix three tablespoonfuls of corn starch and four of flour, with a little cold milk and the yolks of three eggs, with a little salt; cook together and set to cool. Take the whites of four eggs, well beaten, with one cup of sugar, and flavored to taste; put on the top of the pudding and brown.

APPLE PUDDING.

MRS. PUTNAM.

Pare and slice into a pudding dish six sour apples; throw over them half a cup of sugar and a small piece of butter. Take a quart of boiling water and put into it three tablespoonfuls of corn starch, first dissolved in a little cold water, a little salt and half a cup of sugar; let it come to a boil, then pour it over the apples and grate nutmeg over the top. Put into the oven and bake till the apples are tender. To be eaten cold with cream or milk, thickened and flavored.

COCOANUT PUDDING.

MRS. P. T. LOMAX.

Half a pound of butter, three fourths of a pound of sugar, beaten to a cream, whites of eight eggs well beaten, one cocoanut grated; put in the eggs and cocoanut alternately, add half a glass of wine, brandy and rose water.

SWISS PUDDING.

MRS. PUTNAM.

. One pint of molasses, one pound of raisins, one teaspoonful of cloves, one of cinnamon, one of soda and one of salt. Flour to make like cream. Boil two hours.

COTTAGE PUDDING.

MRS. A. HINE.

Three tablespoonfuls of melted butter, one cup of white sugar, two eggs, one pint of flour, two teaspoonfuls of cream of tartar, and two of soda.

APPLES AND RICE.

Wash some rice, the quantity must be regulated by the size of the dish, pour a little cold water over it, set it on the stove until the water is absorbed by the rice; then add a little milk and mix with a spoon; place the dish again on the stove, and keep working it from time to time until the rice is soft, then mix in a little cream. Take some good baking apples, pare and quarter them, place them in a dish with sugar and the grated rind of a lemon, place the rice at the top, and bake in a moderate oven till the rice is a light brown color.

MITCHELL PUDDING.

MISS SARAH HORNISH.

One cup raisins, one cup chopped suet, or butter, one cup of molasses, one cup of sour milk, one teaspoonful of soda, a pinch of salt, flour to make a stiff batter. Steam three or four hours. To be eaten with brandy sauce.

DELMONICO PUDDING.

A quart of milk, three tablespoonfuls of Oswego corn starch. Mix the starch with cold water, and stir into the boiling milk. Mix six tablespoonfuls of white sugar with the yolks of five eggs, and pour into the starch. Put into a pudding dish and bake. Beat the whites of five eggs with six tablespoonfuls of sugar, and flavor with vanilla; drop with a spoon on the pudding and brown slightly in the oven.

SARATOGA PUDDING.

Mix four tablespoonfuls of corn starch in one quart cold milk; stir until it boils. When cool, stir in two tablespoonfuls of white sugar, six eggs, whites and yolks beaten separately. Put in a large pudding dish, place in a pan of water; bake an hour and a half. Sauce: One cup of sugar, half a cup of butter, the yolks of two eggs, one glass of wine. Rub sugar and butter to a cream, add eggs and half the wine. Put the dish in boiling water, stir ten minutes, add the rest of the wine, and serve.

APPLE ROLL OR APPLE PUDDING.

Peel and slice tart apples, roll paste as thin as the bottom crust of a pie, spread the apples on the crust so as to cover it, dredge on a little flour, and roll it up as tight as possible; cut the ends even, and put it in the steamer, or wrap it in thick cloth, and boil. It will take one hour steady cooking. Serve with butter and sugar sauce. Cut it in thin slices from the end when serving.

CORN-MEAL PUDDING.

MRS. A. HINE.

One cup of corn-meal, one of flour, one of milk, one of chopped suet, one of raisins, half a cup of molasses, and a little salt; mix all well together and boil two and a half hours.

SNOW-FLAKE PUDDING.

MRS. A. HINE.

Half a box of Cooper's gelatine, the whites of three eggs, sugar and vanilla to the taste. Soak the gelatine in enough of cold water to cover it, for an hour, then add a teacup of boiling water; after it is dissolved, add enough of cold water to make a pint, strain into a dish, add the whites of three eggs, and beat until it is a stiff foam; when half beaten, sweeten with white sugar, flavor with vanilla, then put it in cups; when moulded in the cups, turn out and serve with cream.

PLUM PUDDING.

MRS. P. T. LOMAX.

Two pounds of raisins, one half pound of citron, three quart loaves of stale bread crumbled the night before. Next morning early pour a pint of milk over the bread and let it stand until you are ready to mix it. Beat separately the yolks and whites of ten eggs very light, add to the yolks half a cup of sugar. Melt a quarter of a pound of butter, then pour your bread into a tray, mix first butter and then eggs, then fruit. Flour your cloth, and when the water is boiling put on your pudding, and turn frequently. Three hours and a half is long enough to boil it well. Sauce for same: One-fourth of a pound of butter, half a pound of sugar, half a pint of hot water; stir a little and then add two eggs well beaten. Season well with nutmeg and wine, and place the sauce where it will keep hot without boiling.

ENGLISH PLUM PUDDING.

MRS. TABOR.

Pound to a fine paste, two ounces of blanched almonds, mix them with eight eggs, yolks and whites beaten together; add a pint of cream, into this stir a pound of sifted flour, a pound of raisins stoned, the same quantity of washed and dried currants, and a pound of suet very finely chopped, add sufficient

sugar with spices, some candied orange peel, or citron, a couple of glasses of currant wine, grape juice, or cider. Put in a pudding bag, or pan with a tight cover, and boil five hours. This will keep a long time, and may be warmed over by placing it in a close vessel, and setting in boiling water, and it will be as good as when first made. Serve with sauce.

FRUIT PUDDING.

MRS. STAFFORD.

A half pound of bread crumbs, a half pound of mashed potatoes, two eggs, one teaspoonful of soda, dissolved in one cup of molasses, two cups of raisins. Steam three hours. Eat with sauce.

JOSEPHINE'S DESSERT.

A pint of milk, a little less than a pint of flour. Mix together, and add the yolks of six eggs beaten light. When ready to bake, add the whites beaten to a stiff froth. Bake thin in the skillet, sprinkle powdered sugar and dried currants over them, and roll up. Eat with or without sauce.

CUP CAKE PUDDING.

MRS. POLLARD.

An excellent pudding is made by mixing according to cup cake receipt, and steaming two hours. Eat with liquid sauce.

BAKED FLOUR PUDDING.

One quart of milk, four eggs, seven tablespoonfuls of flour. Bake an hour. Mix the milk gradually with the flour, then stir in the beaten egg, and a little salt.

PUDDING SAUCE—LIQUID.

MISS BELKNAP.

Rub to a cream one cup of sugar, half a cup of butter, three quarters of a cup of sour wine, and one egg. When well mixed, and ready for serving, float the dish on a kettle of boiling water.

HARD SAUCE.

Sugar and butter as above. Stir to a cream, beat in an egg and vanilla. Light-brown sugar makes better sauce than white.

APPLE PUDDING.

MRS. JOHN CLEGHORN.

Chop fine two pints of apples. Add to them one pint of stale bread crumbs, a half pint of brown sugar, two tablespoonfuls of butter, a wine glassful of mixed wine and brandy, and a tablespoonful of ground allspice. Mix all well together, and bake nearly an hour. Eat with butter and sugar for sauce.

ENGLISH PLUM PUDDING.

MRS. BAYLESS.

One pint of sweet milk, six eggs, made into a batter with flour, one pound of sugar, one pound of suet chopped fine, one pound of raisins, one of currants, half a pound of citron; some cloves, wine, brandy or lemon for seasoning. Boil six hours steady. To be eaten with sauce.

MOCK OYSTER FRITTERS.

MRS. BROWN.

Grate twelve ears of sweet corn. Add two tablespoonfuls of flour, a little salt, four eggs beaten till very light. Stir all together. Have some lard heated in a skillet; drop them in with a spoon; brown nicely on both sides. They should be served very hot with sweet butter and powdered sugar beaten to a cream, and wine and brandy added if desired.

BREAD PUDDING--VERY NICE.

MRS. S. E. CAREY.

One quart of bread crumbs, one quart of sweet milk, butter the size of an egg, juice and rind of a lemon, one coffee cup of sugar, one coffee cup of raisins, yolks of three eggs. When

baked, spread over the top with jelly. To each white of an egg add one tablespoonful of white sugar, beat very light, spread on top, and brown in oven. Nice cold, eaten with cream, or without.

KISS PUDDING.

MRS. S. E. CAREY.

One quart of milk, five eggs, one cup of sugar, a little salt, three tablespoonfuls of corn starch. Take milk, yolks and sugar, beat together and set on stove to thicken. When thick as custard, pour into a dish, and set in the oven to bake. Beat the whites light with four spoonfuls of white sugar, and spread on top. Set in the oven until browned nicely.

LEMON PUDDING.

MISS BELKNAP.

Two large lemons, one pound of sugar, a quarter of a pound of butter, one pint of milk, eight eggs. Mix the butter and sugar together, beat the eggs well, add to them a pinch of salt and the grated rind and juice of the lemons, the last thing. Put in a pudding dish, and bake three quarters of an hour in a moderate oven. This mixture is good for pies, baked with an under crust.

SWEET POTATO PUDDING.

Two pounds of potatoes boiled and mashed. While hot, beat in half a pound of butter, six eggs, one pound of sugar, and one pint of milk. Bake.

SOUR CREAM PUDDING.

MRS. S. E. CAREY.

One pint of sour cream, four tablespoonfuls of flour, five eggs. To the cream, add an even teaspoonful of soda, then the flour. Beat the eggs separately, add first the yolks, and then the whites. Place the pudding at once in the oven, and bake from half to three quarters of an hour. To be eaten with wine sauce.

APPLE TAPIOCA PUDDING—NICE.

MRS. GILBERT COMSTOCK.

Soak one cup of tapioca in cold water several hours. When soaked, mix with two cups of sugar, a little nutmeg, and pour over it one quart of boiling water. Pour the whole over nine or ten apples pared and cored. Bake an hour in a buttered dish. Serve cold with cream and sugar.

BETTY BROWN.

MRS. W. W. JAMIESON.

Put a layer of tart apples chopped fine into a pudding dish ; sprinkle a little sugar and cinnamon over the apples, then add a layer of bread crumbs and some little pieces of butter. Proceed with apples and bread crumbs until the dish is full, then set in the oven and bake about an hour. To be eaten with butter and sugar sauce, boiled, or cream. If served with cream it is nice cold. A good, plain dessert for children.

BARONESS GEROLT'S PUDDING.

MRS. R. F. BOWER.

Four cups of bread crumbs, one cup of stoned raisins, one cup of currants, the yolks of four eggs, four apples chopped very fine, the rind of one lemon, a half pound of suet, a pinch of salt, the whites of four eggs beaten very light, four table-spoonfuls of sugar, one glass of brandy. Steam four hours. Wine sauce.

YANKEE PLUM PUDDING.

MISS HATTIE BELL.

Six large Boston crackers, two quarts of sweet milk, six eggs, a teacupful of sugar, a little cinnamon and nutmeg ; one pound of raisins. Bake the pudding an hour.

PUDDING SAUCE.

MRS. G. COMSTOCK.

One cup of sugar, a half cup of butter, beaten to a cream ; add flavoring, and pour on boiling water, stirring until sugar is dissolved.

MOLASSES SAUCE.

One pint of molasses, a lump of butter the size of an egg, one heaping tablespoonful of brown sugar, one heaping teaspoonful of ground cinnamon. Boil half an hour. When done, pour the sauce on a wineglassful of brandy.

P I E S .

PASTRY.

MISS BELKNAP.

One and a half pounds of flour, and one pound of firm lard. Rub a third of the lard in all the flour, with a little salt, and wet with the coldest water you can get, just enough to roll out. Roll it thin and spread over it another third of the lard. Turn up the edges and roll the pastry over, till you have it in form. Roll out again, and spread on the remaining lard. Roll up as before, pound it with the rolling pin, and it is fit for use.

LEMON PIE.

MISS BELKNAP.

Squeeze into a large bowl, three lemons, grate the rind. In another, beat three eggs, and three teacups of sugar. When the pastry is ready, mix the two bowls, and bake with upper and under crust. This makes two pies.

MARLBORO PUDDING.

Six large apples stewed and strained, six ounces of sugar, the same of butter, or a pint of cream, the juice of two lemons and the grated rind of one. Six eggs, mix smoothly, and bake with an under crust, in pie plates.

ORANGE PIE.

Peel the oranges, and slice them thin with a very sharp knife, removing the seeds. Pare some apples, core them, and slice very thin. Cover a pie plate with rich pastry, and put in a layer of the oranges, covering them with white sugar. Alternate with layers of sliced apples, until the pie plate is filled, always adding sugar to each layer of fruit. Cover the pie with pastry, bake it for half an hour in a hot oven, and sift white sugar over the crust when baked.

SWEET POTATO PIE.

Cut in thin slices boiled sweet potatoes, lay them in a dish lined with pastry. Pour over a rich sauce, made of sugar, wine, butter and mace. Strew some whole raisins over the top, cover with a crust and bake.

MOCK MINCE PIE.

MRS. J. B. HOWELL.

One cup of raisins chopped fine, three soda crackers rolled fine, one cup of molasses, a half cup of vinegar, a lump of butter the size of an egg, one cup of boiling water, salt and spice to taste. This makes three pies.

SUMMER MINCE PIE.

MRS. A. SCOTT HOWELL.

One cup of butter, two cups of sugar, one cup of molasses, one cup of boiling water, poured over three Boston crackers, one cup of raisins, or apples, or both; cinnamon, cloves and allspice to taste.

CRUMB PIE.

MRS. J. W. TAYLOR.

Take the remains of your pie dough, roll into a thin sheet and line a pie dish; then spread over it a coating of sirup. Take half a cup of sugar, half a cup of flour, and one tablespoonful of butter; rub the butter, sugar and flour together, and fill the dish; grate nutmeg over it and bake quickly.

APPLE PIE.

Put a crust in the bottom of a dish ; put on it a layer of ripe apples, pared and sliced thin, then a layer of powdered sugar ; do this alternately till the dish is full ; put in any spice you wish ; cover with a crust, and bake for about three quarters of an hour.

APPLE FRITTERS.

Pare some tart apples, and cut them in thin slices ; put them in a bowl, with a glass of brandy, some white wine, a quarter of a pound of sugar, a little powdered cinnamon and the rind of a lemon grated ; let them stand some time, turning them over frequently ; beat two eggs very light, add one quarter of a pound of flour, a tablespoonful of melted butter, and as much cold water as will make a thin batter ; drip the apples on a sieve, mix them with butter ; take one slice with a spoonful of batter to each fritter ; fry them quickly of a light brown ; drain them well, put them in a dish, sprinkling sugar over each, and glaze them nicely. The apples may be sliced and fried in butter without soaking in wine and brandy, and served with white sugar and cinnamon.

LEMON PIE.

MISS SARAH HORNISH.

One lemon, one soda cracker, one cup of sugar, half a cup of sweet milk, half a cup of water, and three eggs. Roll the cracker, grate the rind of the lemon, then rub the pulp through a sieve ; add yolks of eggs, milk, sugar and cracker. When nearly done, cover the pie with whites of egg well beaten ; set in the oven for a few minutes to brown.

CREAM PIE.

MRS. A. M. CARPENTER.

One pint of cream, white of one egg, one tablespoonful of flour. Sugar and spice to taste.

CRACKER PIE.

Put one soda cracker, broken up fine, in a pie pan after it is lined with crust; dissolve one teacup of sugar and a salt-spoonful of tartaric acid in a teacup of water; pour this over the cracker, and cover as usual and bake.

LEMON PIE.

MISS SARAH HORNISH.

One cup of sugar, one egg, one tablespoonful of butter, juice and rind of one lemon, one teacupful of boiling water, one tablespoonful of cornstarch dissolved in cold water; stir the cornstarch into the water, cream the butter and sugar, and pour over them the hot mixture. When cool, add lemon and beaten egg.

RASPBERRY PIES, WITH COVERS.

Cover the plate with plain paste, fill with raspberries; add sugar, butter and a little flour; cover the pie, cut a slit in the center, and bake gently until quite done. It is not as good the second day. Use the can fruit in the same manner. Currant and gooseberry pies may be made in the same manner; they will require more sugar.

To prevent the juice cooking out of pies, take them from the oven and let them stand a few minutes; then replace them and there will be no further trouble.

CREAM PIE.

This is baked like a custard; but to be very nice, the edge of the plate should be layered with puff paste. Make a custard of thin cream instead of milk, and bake it as a custard. It must be eaten the same day it is baked.

WASHINGTON PIE.

MRS. R. P. LOWE.

Six eggs, two cups of sugar, one and one half cups of flour, one teaspoonful of baking powder, flavor with lemon, bake in

jelly pans, when cold, put between the cream made of one pint of milk; while boiling add one cupful of sugar, a piece of butter the size of an egg, half a cup flour, the yolks of three eggs, flavor with vanilla, beat the whites stiff, add three tablespoonfuls of powdered sugar, put over the top and brown in the oven.

LEMON PIE.

MRS. J. W. RANKIN.

Two lemons, four eggs, two tablespoonfuls of melted butter, eight tablespoonfuls of pulverized sugar. Grate the rinds and squeeze the juice of the lemons. Separate the yolks from the whites of the eggs and beat the yolks with half the sugar, all the butter, juice and rind well, pour in the crust and bake till the pastry is done. Then beat the whites of the eggs to a stiff froth, add the rest of the sugar, put in on the pie smoothly and bake in a quick oven one minute; this makes the upper crust.

LEMON PIE.

Two lemons, one cupful of sugar, one cupful of molasses, one cupful of raisins chopped fine, three eggs. Beat all together, and add one cup of water, and a pinch of salt.

LEMON PIE.

MRS. H. M. COMSTOCK.

The juice and grated rind of two lemons, two eggs, one teacupful of white sugar. Mix juice, grated rind, yolks of eggs, and sugar, beat light and bake in pastry. Whip white of eggs to stiff froth, mix two tablespoonfuls of sugar with them. Spread on pie when done, and brown in oven.

MISSOURI PIE.

MRS. JOHN CLEGHORN.

One teacupful of soda, two eggs, one tablespoon heaping full of flour, three quarters of a cupful of melted butter. Take sugar, butter, eggs, and flour, and beat them well together, and bake in pastry.

MOUNTAIN CAKE.

One cup of sugar, one half cup of butter, half a cup of milk, or water, two cups of flour, two eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda, one nutmeg. Fruit is an improvement.

ELEGANT MINCE PIES WITHOUT MEAT.

MRS. J. W. RANKIN.

Six pounds of apples, three pounds of suets, three pounds of raisins (stoned), four pounds of currants, two pounds of citron, three pounds of sugar, three lemons — grate the rinds and squeeze out all the juice — one fourth of an ounce of mace, one fourth of an ounce of cinnamon, one fourth of an ounce of salt, eight cloves pounded fine, one half pint of Port wine, one half pint of brandy. Mix suet, apples, raisins, currants, citron and spices dry and well: mix sugar and liquids, and pour over; put in a cool place, and use in two or three days.

ELEGANT MINCE PIES WITH MEAT.

MRS. J. W. RANKIN.

Two pounds roast beef (chopped), two pounds beef suet, two pounds pippin apples, two pounds currants, two pounds raisins (stoned), two pounds moist sugar, two pounds citron, one ounce of salt, one ounce of ginger, one half ounce of all-spice, one half ounce of cloves, one half ounce of coriander seed, two nutmegs, six lemons, one pint of French brandy, one pint of sweet wine, one wine-glass of rose-water: mix beef, suet, apples, currants, raisins, citron and spices dry and well: mix sugar and liquids, and pour over; put in a cool place, and use in two or three days.

CRACKER PIE.

Four or five medium-size crackers, one cupful of sugar, one cupful of water in which is dissolved an even teaspoonful of tartaric acid.

CREAM PIES.

MRS. R. F. BOWER.

The yolks of six eggs, two cupfuls of sugar, well beaten together. Add half a cup of butter. Mix well. Bake in a quick oven. When nearly done, beat the whites with one cupful of sugar, and spread on the top. Brown in the oven. Flavor with nutmeg.

COCOANUT PIE.

H. M. COMSTOCK.

One cup of white sugar, butter size of hen's egg, whites of three eggs, well beaten, one tablespoonful of flour, three quarters of a grated cocoanut, and milk of cocoanut added last, or a tablespoonful of milk, scant measure. Bake on pie plates, lined with puff paste.

LEMON PIE.

MISS SALLIE SMYTHE.

Grate the rind and squeeze the juice of three lemons, one cupful butter, three cupfuls sugar, one cupful of water and nine eggs, beaten separately.

MOCK CREAM PIE.

MISS BELKNAP.

Beat three eggs well, add to them three heaping teaspoonfuls of flour, beat them well together, then stir them into a pint and a half of boiling milk, add a little salt and sugar to taste. Flavor with essence of lemon. Stir while it is boiling. When it is perfectly smooth, it is done. Line pie plates with puff paste, and bake them in a quick oven. When done, fill them with the mock cream, strew powdered sugar over the top, and place them again in the oven to brown. When a fine color, they are done.

These will be found superior to custard pies. This quantity makes two.

COCOANUT PIE.

One pound grated coocoanut, one pound of white sugar, half a pound of butter and six eggs.

LEMON PIE.

MRS. LEOPOLD.

One egg, one lemon, one tablespoonful of corn starch, four heaping tablespoonfuls of sugar, one tablespoonful of melted butter, mix the corn starch with a little water. Pour upon it a teacup of boiling water. Beat the sugar and egg together. grate lemon, then add all to the corn starch. Bake with an under crust. When done, beat the white of one egg light, and one tablespoonful of powdered sugar, put on top and brown in oven.

LEMON PIE.

MRS. WORSTER.

Two lemons, grate a part of the rind, and squeeze out the juice, three medium sized apples grated, three eggs, reserving the whites of two, one coffee cupful of sugar, one of water, one tablespoonful of flour, made smooth in a little of the water. This mixture makes two pies of medium size. When the pies are nearly, or quite done, whip the whites to a froth, adding a little sugar, and spread over the top. Return them to the oven, and bake until a light brown.

C A K E .**BLACK CAKE.**

MISS BELKNAP.

A pound of butter, and one of brown sugar, stirred to a cream. Twelve eggs beaten light, three pounds of raisins, three of currants, and one and a half pounds of citron, cut in large slips, two tablespoonfuls of powdered mace, two of cinnamon, two of allspice, one of cloves, two nutmegs, one

tumbler of molasses, half a pint of wine, the same of brandy. One pound of flour, the half of which should be browned. The currants and raisins should be rolled in the flour. This quantity makes two good-sized cakes. Put two thicknesses of heavy brown paper in the bottom of the pans, and bake in a slow oven from three to four hours, according to the size of the cakes.

POUND CAKE.

MRS. A. V. LEOPOLD.

One pound of butter, one nutmeg, one pound of sugar, ten eggs, one pound of flour, one wine-glassful of brandy and wine mixed. Beat butter and sugar very light, then by degrees add wine, brandy, nutmeg, and one quarter of the flour, and the yolks beaten very light. Then add the remaining ingredients alternately, with the whites of the eggs. Beat all well, and bake in moderate oven.

ECONOMICAL TEA CAKE.

Two quarts of flour, two tablespoonfuls of butter or lard, two even teaspoonfuls of soda, the same of cream of tartar, one pound and a quarter of sugar dissolved in two and a half cups of sour or sweet milk. If the latter is used, take double the quantity of cream of tartar. Spice to taste, and bake in small molds.

SPONGE CAKE.

MAYMIE M. RICE.

Two cupfuls of sugar, two cupfuls of flour, four eggs, two thirds of a cupful of boiling water, two spoonfuls of baking powder, one of flavoring.

FARMER'S FRUIT CAKE.

MRS. RIX.

Two cups of sugar, one cup of butter, one cup of milk, five eggs, two teaspoonfuls of cream of tartar, one teaspoonful of soda, three and a half cupfuls of flour, half a nutmeg, one pound of raisins. Flavor icing with rose water and vanilla.

COCOANUT CAKE.

MISS BELKNAP.

Two good-sized nuts, or one pound grated the night before using, half a pound of butter, one pound of sugar, beaten together. Six eggs beaten separately, add the yolks to the butter and sugar, then the rind and juice of a lemon, then the whites, next half a pound of flour, then the cocoanut. It requires a considerable time to bake.

ORANGE CAKE.

Two cups of sugar, two of flour, half a cup of water, the yolks of five eggs, the whites of three, the juice and rind of two oranges, two teaspoonfuls of yeast powder, a pinch of salt. Bake as jelly cake, and put together with icing made of the whites of three eggs, the juice and rind of one orange, and sugar to make the icing stiff.

MOUNTAIN CAKE.

MRS. LEOPOLD.

One cup of sugar, half a cup of butter, half a cup of milk, or water, two cups of flour, two eggs, one teaspoonful of cream of tartar, and half a teaspoonful of soda, nutmeg. Fruit is an improvement.

GINGERBREAD WITHOUT EGGS.

Six cupfuls of flour, three cupfuls of molasses, one and a half cupful of butter, one cupful of sour milk, three teaspoonfuls soda, one tablespoonful of ginger, two of cinnamon, and one of cloves.

CAKE WITHOUT EGGS.

One pint of cream, or milk, three cupfuls of sugar, one cupful of butter, one teaspoonful of soda, one quart of flour, two pounds of raisins, one quarter of citron, nutmeg, lemon, and brandy to taste. If milk is used in place of cream it will need more butter.









MOLASSES POUND CAKE.

Two cupfuls of molasses, one cupful of sugar, one cupful of butter, three eggs, a half cupful of sweet milk, three cupfuls of flour, a teaspoonful of saleratus, raisins, spice, and brandy to taste.

POOR MAN'S CAKE.

One cupful of butter, three cupfuls of sugar, three of sweet milk, three cupfuls of flour, before sifting, one teaspoonful of soda, one pound of raisins, spices and brandy to taste.

SCOTCH CAKE.

MRS. TABOR.

One pound of white sugar, one pound of flour, one pound of butter, one scant teaspoonful of baking powder, ten eggs, one and one half pounds of raisins, a half pound of citron, one nutmeg and a little ground mace, one large wine-glassful of brandy. Bake one hour and a half, or longer if in a slow oven. The spices can be omitted if desired.

CREAM CAKE.

Six eggs, two cups of sugar, two cups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, dissolved in two teaspoonfuls of cold milk. Rub the cream of tartar in the flour. This makes three cakes. When cold split and put in the cream.

COMPOSITION CAKE.

This recipe is valuable for fruit cake when eggs are scarce.

One and three quarter pounds of flour, three quarters of a pound of butter, one and a quarter pounds of sugar, brown or white, one and a half pounds of raisins or currants, four eggs, and a teaspoonful of soda. pint of milk, and one large nutmeg, or spice to taste. Mix together as you would fruit cake, being careful that each article is nicely prepared. This cake will bake more quickly than fruit cake.

CREAM CAKE.

MRS TABOR.

Use white cake receipt, baking in layers as for jelly cake. Make the following mixture and spread when cold.

A half cup of sugar, two eggs, one fourth of a cup of flour, half a pint of milk, a little essence of lemon, or vanilla. Boil the milk and stir in the mixture while the milk is boiling. Stir constantly till thick.

CREAM FOR CAKE.

One pint of milk, one cup of sugar, half a cup of flour, two eggs. Beat eggs, sugar and flour together, and pour into the milk when boiling. Flavor with vanilla.

DOUGHNUTS.

One pint of sweet milk, a half pint of lard, two teacupfuls of brown sugar, one fourth of a pint of quick yeast, three eggs, one and a half nutmegs, flour as needed.

BAKING POWDER.

One pound carbinat soda, one pound cream of tartar, one pound of pulverized alum. Mix the ingredients by rubbing them not less than four times through a sieve, then add to this compound three pounds of flour; mix thoroughly all together by the same process of running it four times through a sieve, and it is ready for use. Keep it close and dry.

MOLASSES POUND CAKE.

MRS. A. M. WALKER.

One coffee cupful of sugar house molasses, one coffee cupful of butter, two teacupfuls of brown sugar, one teacupful of sour milk, three teacupfuls of flour, four eggs, two tablespoonfuls of cinnamon, one tablespoonful of cloves, half a nutmeg, one pound of raisins, one tablespoonful of soda.

POOR MAN'S FRUIT CAKE.

MRS. J. B. BILLINGS.

Wash and drain well one pound of currants, chop, not fine, the same of raisins, chop or slice one pound of citron. Beat five eggs and two cupfuls of brown sugar together, add one cupful of butter and one of molasses, one half cupful of sour milk, with one large teaspoonful of soda, one teaspoonful of all kinds of spices, and six cups of flour, reserving half a cup to mix with the fruit, to prevent it settling. Add the fruit last. Put a piece of buttered letter paper in the bottom of baking pan. This will make one large loaf.

DELICATE CAKE.

MRS. R. P. LOWE.

One cupful of butter, three of sugar, well beaten together; three cupfuls of flour, one small cupful of corn starch, one cupful of sweet milk, the whites of eight eggs, one teaspoonful of yeast powder, the whites of eggs added last. Bake slowly.

PINT CAKE.

MRS. RIX.

Three quarters of a pint of butter, one and a half pints of flour, nine eggs beaten separately, one and a half teaspoonfuls of baking powder, and one pint of sugar.

LEMON CAKE.

MRS. RIX.

One and a half pints of flour, one pint of sugar, three fourths of a pint of butter, ten eggs, one and a half teaspoonful of baking powder. Bake in jelly cake pans, and spread with the following

CUSTARD:

One tablespoonful of butter, two of flour, one cup of white sugar, grated rind and juice of one lemon, one half cupful hot water. Cook this to the consistency of honey, and when cool, spread on cakes.

SCOTCH CAKE.

MRS. RIX.

One pound of sugar, three fourths of a pound of butter, nine eggs, one pound of sifted flour, two wine-glasses of brandy, and one pound of fruit.

GOLDEN CAKE.

MRS. R. P. LOWE.

One small cupful of butter, two cupfuls of sugar, well mixed; the yolks of eight eggs, beaten to a stiff froth; one cupful of milk, three teacupfuls of flour, one teaspoonful of yeast powder; flavor; bake in small pans; add the eggs last.

LOAF CAKE.

MRS. R. P. LOWE.

Two large cupfuls of powdered sugar, one and a half cups of butter; stir to a cream; five cupfuls of flour, one of milk, half pound of raisins, two ounces of citron, cut in small pieces; one nutmeg, grated; one tablespoonful of baking powder, one wine glass of wine, one of brandy: add the flour with the milk and the sugar and the butter, the beaten yolks of the eggs, and then the whites well beaten; then the wine and spice and fruit. Make this into two loaves; bake slowly *one* hour.

LEMON CAKE.

MRS. R. P. LOWE.

One small cupful of butter, two cupfuls of sugar, three cupfuls of flour, one small cupful of milk, four eggs, one teaspoonful of baking powder. Bake in jelly-cake pans; when cold, spread with the following: Three tart apples, grated; one cupful of white sugar, one egg, the grated rind and juice of one lemon; boil a few moments; let it stand to cool before spreading on the cake.

SPONGE CAKE.

MISS SALLIE C. SMYTHE.

One pint of sugar, one pint of flour, ten eggs well beaten.

CREAM CAKE.

MISS SALLIE C. SMYTHE.

One cupful of sugar, three eggs, two tablespoonfuls of cold water, one cupful of flour, one teaspoonful baking powder.

Cream for the above: One pint of milk—while it is boiling, add a scant cup of sugar, ten eggs well beaten, two tablespoonfuls of corn starch; when nearly done, add one half cup of butter.

COOKIES.

MISS SALLIE C. SMYTHE.

One cupful of butter, two cupfuls of sugar, five eggs, two teaspoonfuls of baking powder, enough flour to make them roll.

SPICE CAKE.

MRS. JAMES M'QUEEN.

Take three eggs, two cupfuls of vinegar, one cupful butter, one cupful milk, two teaspoonfuls of baking powder, three cupfuls flour, one cupful dried currants, and one half cupful raisins. Spice with cinnamon, cloves and nutmeg, to suit the taste.

GINGER SNAPS.

MRS. GILBERT COMSTOCK.

One cupful of sugar, one cupful of molasses, one cupful butter, four tablespoonfuls water, one tablespoonful ginger, one tablespoonful cinnamon, one teaspoonful cream of tartar, one teaspoonful soda. Mix all together, let them boil up; add flour; when cool, to make soft enough, and bake quickly.

NYE CAKE.

MRS. JAMES M'QUEEN.

Take three cups sugar, one cup butter, four and a half cups of flour, one cup sweet milk, seven eggs, one and a half spoons of baking powder. Beat sugar and butter to a cream, then add the yolks of eggs well beaten, then the flour and milk, and the whites of eggs beaten to a froth. Flavor.

LEMON CAKE.

MRS. GILBERT COMSTOCK.

One cupful of butter, three cupfuls sugar, five eggs, beaten separately; one lemon—juice and grated rind added last thing; four cupfuls of flour, sifted light; three teaspoonfuls yeast powder.

LEMON JELLY CAKE.

MRS. S. E. CAREY.

One cup of sugar, four eggs, one cup of flour, butter size of an egg, one teaspoonful of cream of tartar, and half a teaspoonful of soda, or two teaspoonfuls of baking powder.

Jelly for above: One lemon, one cup of sugar, one egg, one large sour apple grated. Beat all together, and let it come to a hard boil. Set it away to cool while you make your cake.

MOUNTAIN CAKE.

MRS. S. E. CAREY.

One pound of flour, three quarters of a pound of butter, one pound of sugar, six eggs, one cup of milk, two teaspoonfuls of yeast powder. Mix butter and sugar first. Beat whites and yolks separately, and stir a great deal.

PLAIN DOUGHNUTS.

MRS. GILBERT COMSTOCK.

Two cups of light bread dough, three fourths of a cup of light brown sugar, one tablespoonful of butter (scant), a little nutmeg, one egg. Beat egg very light: work with butter and sugar in the dough thoroughly, and let rise light. Roll or cut in desired shape, and fry in quite hot lard.

CUP CAKE WITH FRUIT.

MRS. D. A. KERR.

Three fourths cup of butter, two cups of sugar, four cups of flour, five eggs, one half cup of cream, one pint of fruit, one fourth of a pound of citron.

SPONGE CAKE.

MRS. CARPENTER.

Six eggs, four cups of flour, one cup of water, three teaspoonfuls baking powder, three cups sugar.

JELLY CAKE.

MRS. D. A. KERR.

One half pound of butter, three fourths pound of sugar, three fourths pound of flour, eight eggs, two teaspoonfuls baking powder.

SHEPHERD CAKE.

MRS. S. E. CAREY.

Four eggs, one cup of butter, one cup of sweet milk, two of sugar, four of flour, three teaspoonfuls of yeast powder, or two of cream of tartar and one of soda.

HARD GINGERBREAD.

MRS. J. B. HOWELL.

One pound and a quarter of flour, half a pound of sugar, a quarter of a pound of butter, half a teacupful of ginger, three eggs, half a teaspoonful of soda dissolved in a little wine; add caraway seeds or nutmeg. Roll thin after thoroughly molding, and bake about twenty minutes.

POUND CAKE.

MRS. W. W. JAMIESON.

One pound of flour, one of sugar, three quarters of a pound of butter, and twelve eggs. Mix the butter and sugar to a cream; add the yolks of the eggs well beaten, then the flour and whites of the eggs alternately until all has been added. It is very important that the yolks and whites should both be whipped until very light, as no baking powder or soda is to be used. Bake slowly, taking care to let the cake rise before commencing to brown. It will require about an hour and a half to bake. This batter is nice to bake in small pans, and ice for a cake basket.

BREAD CAKE.

MRS. S. E. CAREY.

Four cups of light bread dough, two cups of sugar, five eggs, two thirds of a cup of butter. Spice and fruit to the taste. Mix all the ingredients thoroughly with the hands until smooth; the more it is worked the better. Add a very little soda before pouring in the pans. Set to rise until quite light, and bake slowly.

SOFT GINGERBREAD.

MRS. J. B. HOWELL.

Three eggs, three cupfuls of molasses, or two of molasses and one of brown sugar, one cup of butter, one cup of sour milk, one tablespoonful of ginger, six cups of flour, one heaping teaspoonful of soda.

SHREWSBURY CAKES.

MISS BELKNAP.

Stir together till white, three quarters of a pound of sugar and half a pound of butter; add five beaten eggs, a nutmeg and one pound of flour. Drop with a large spoon on flat buttered tins, and sift sugar over them; or flavor with almond and put a couple of blanched almonds on the top of each cake.

PLUM DROP CAKES.

MISS BELKNAP.

Dry one pound of flour, and mix with six ounces of powdered sugar; beat six ounces of butter to a cream, and add to it three eggs well beaten, half a pound of currants, and the flour and sugar. Beat well, and drop the batter on tin plates, sprinkled with flour. Drop them the size of a walnut, and bake in a brisk oven.

DROP BISCUIT.

Beat eight eggs very light; add one pound of sugar, and twelve ounces of flour. When light, drop on tin plates, and bake in a quick oven.

FRUIT CAKE.

MRS. S. HAMILL.

One pound each of sifted flour, powdered sugar and butter ; two pounds each of raisins and currants ; one pound of citron sliced thin ; twelve eggs, the whites and yolks beaten separately ; two tablespoonfuls of cinnamon, two of grated nutmeg, one tablespoonful of mace, one wine-glass of brandy, one of wine, and half a glass of rose-water. Wash the currants very thoroughly and let them dry, then rub a little flour through them. Seed the raisins, cut fine and flour ; mix the spices, brandy, wine and rose-water together, and add gradually to the cake when mixing. Beat the butter and sugar to a cream, then stir in flour and eggs alternately ; stir in currants and raisins alternately with the spices and liquor. Put in a layer of butter and citron time about. Put double paper in bottom of the pan, and bake very slowly for six hours. If the stove is not needed, the cake may remain in the oven until cold.

HICKORY NUT CAKE.

MRS. RANKIN.

One cup of butter, two cups of sugar, one cup of sweet milk, five eggs, one quart of hickory nut meats, one half currants, one pound flour, two teaspoonfuls of yeast powder.

CHOCOLATE CAKE.

MISS. NETTIE B. HOWELL.

Three quarters of a cup of butter, two cups of sugar, three and one half cups of flour, whites of eight eggs, three (scant) teaspoonfuls of baking powder, three quarters of a cup of milk. Mix butter to a cream, then add sugar ; beat sugar, butter and milk together, then add flour and whites of eggs beaten to a stiff froth, alternately, having first stirred baking powder into the flour. Take out about one half of batter into another dish, and add a coffee-cupful of grated chocolate to it. Put first a layer of light batter, then a thin layer of dark, mixing

the two a little with the tip of the spoon. This will make a cake beautifully marbled.

SNOW CAKE.

MISS SALLIE CARVER.

One and one half tumblers sugar, one tumbler flour, one teaspoonful cream tartar, one half teaspoon soda, one quarter teaspoon salt; beat well together and add whites of ten eggs well beaten; stir all quickly and as little as possible. Bake in sponge-cake molds.

HICKORY NUT CAKE.

MISS SARAH HORNISH.

One cup of butter, two cups of sugar, one cup of milk, one pound of raisins, one pound of flour, and one pint of hickory-nut kernels; five eggs, one teaspoonful of soda. Flour the raisins and kernels and add them last.

ICE CREAM CAKE.

MISS SARAH HORNISH.

Silver or white cake baked in jelly-cake pans, the icing put between. Icing made in the following way: Three cups of sugar, one cup of water, boiled together to a thick sirup, and poured boiling hot over the beaten whites of three eggs; add a teaspoonful of citric acid, and flavor with vanilla.

CHOCOLATE CAKE.

MISS SARAH HORNISH.

Delicate baked in jelly-cake pans. Icing: Whites of four eggs, three fourths of a pound of white sugar, one tablespoonful of corn starch, one teaspoonful of cream of tartar, and one cup of chocolate.

JUMBLES.

One pound of sugar, one pound of butter, five eggs, half a cup of thick milk, one teaspoonful of soda dissolved in the milk, flour to make a soft dough, and spice to taste.

LEMON JELLY CAKE.

MISS SARAH HORNISH.

Two cups of sugar, half a cup of water, three teaspoonfuls of baking powder, yolks of five eggs and whites of three. Jelly: Take some of the rind and all the juice of two lemons; to this add one heaping cup of sugar, two eggs, one table-spoonful of butter, cook in a small vessel in hot water until thick like jelly, then cool.

SAND TARTS.

MISS SARAH HORNISH.

Two pounds of flour, same of sugar, three quarters of a pound of butter, and three eggs. Mix the butter with the flour, add the sugar and eggs, reserving some of the egg to wet the top after rolling out. Roll them thin, and sprinkle with sugar, cinnamon and almonds.

QUEEN CAKE.

MRS. PUTNAM.

One pound of flour, one of sugar, and one of butter; nine eggs, a wine-glass of wine, and one of brandy; half an ounce of cinnamon, and a little essence of lemon; one pound of currants. This is a very rich cake.

DELICATE CAKE.

MRS. I. H. GREEN.

Two cups of white sugar, three fourths of a cup of butter, three fourths of a cup of milk, whites of eight eggs, three cups of flour, three teaspoonfuls of baking powder. Flavor to taste.

CREAM CAKE.

MRS. I. H. GREEN.

One and a half cups of sugar, one third of a cup of butter, half cup of water, two teaspoonfuls of baking powder and three eggs. Cream: Half a pint of milk, sugar to taste, one egg, two table-spoonfuls of corn starch. Bake like jelly cake.

SPONGE CAKE.

MRS. I. H. GREEN.

Four eggs, beaten separately, two cups of sugar, half a cup of water, two teaspoonfuls of baking powder, two cups of flour. Flavor to taste.

FRENCH CAKE.

• MRS. PUTNAM.

Four eggs, two cups of sugar, three of flour, one of sweet milk, half a cup of butter, one teaspoonful of soda and two of cream tartar, or three of baking powder.

QUEEN CAKE.

One pound of sugar, three quarters of a pound of butter, the same of flour, eight eggs, one quarter of a teaspoonful of soda.

MARBLE CAKE.

MRS. A. M. STEELE.

Beat to a cream one cup of butter and two cups of white sugar; add to this, two thirds of a cup of milk, sweet; three cups of flour, the whites of seven eggs beaten light, one teaspoonful of cream tartar, and half a one of soda.

DARK PART OF MARBLE CAKE.

Beat together, one cup of butter and two and a half cups of brown sugar; add to this half a cup of molasses, one cup of sour milk, the yolks of seven eggs, four cups of flour, one teaspoonful of soda, a tablespoonful, each, of cloves, cinnamon and nutmeg. Put a spoonful of white and dark cake in the pan alternately till all the batter is in. This makes a large cake.

GINGER CRACKERS.

MRS. PUTNAM.

One bowl of sugar, one of molasses, one of lard; two tablespoonfuls of cloves, two of cinnamon, one of salt, four of ginger; a teaspoonful of soda. Mix with flour to roll.

COURT CAKE.

MRS. PUTNAM.

Four eggs, two cups of sugar, one of butter, one of sour milk; half a teaspoonful of soda, and half a nutmeg, grated; one pound of raisins. If sweet milk is used, take one teaspoonful of cream tartar.

DELICATE CAKE.

MRS. PUTNAM.

Nine eggs, five cups of flour; two teaspoonfuls of yeast powder; one cup of butter, three of sugar, and one of milk; one teaspoonful of vanilla, or two tablespoonfuls of brandy.

WHITE MOUNTAIN CAKE.

MRS. A. M. STEELE.

Cream well together, one cup of butter and three cups of white sugar; add half a cup of sweet milk, two teaspoonfuls of baking powder, four cups of flour, the whites of thirteen eggs beaten very light; flavor to taste. Add the flour last; eggs just before the flour. Put batter in four deep jelly pans, and when quite cool make an icing with the whites of three eggs and one pound of powdered sugar. Grate a good-sized cocoanut, and spread a layer of icing and cocoanut between the cakes; spread icing around the sides and on top, and sprinkle with cocoanut.

ORANGE CAKE.

MRS. STEELE.

Beat well together one pound of sugar and half a pound of butter; add to this one cup of sweet milk, two teaspoonfuls of cream of tartar, and one of soda, the whites of six eggs and one pound of flour. Grate pulp and rind of two good-sized oranges; add three tablespoonfuls of white sugar. Bake in four cakes; spread the oranges and sugar between the cakes. Frost top and sides, and if desired, put three or five slices of orange on top; sprinkled with sugar.

SAND TARTS.

MISS COPELIN.

Two pounds of flour, one of sugar, one of butter melted, one of almonds, blanched and split, two eggs, leaving out one white. Mix the flour and sugar together, add the eggs without beating, and mix with the melted butter. Roll very thin, cut in cakes with a knife, wet with the extra white of an egg, put two or three pieces of almond on each cake, sprinkle them with coarse sugar and cinnamon, and bake in a brisk oven.

DRIED APPLE CAKE.

MISS BELKNAP.

Two cups of dried apple, two of molasses, four and a half cups of flour, one cup of butter, one of sugar, one of sour milk, two eggs, a teaspoonful of soda: spice to taste; cloves, nutmeg, cinnamon and allspice. Chop the apple, and let it simmer in the molasses, and do not use it until cold. A good pudding, with sauce.

JUMBLES.

MISS BELKNAP.

One and a half pounds of flour, one of sugar, three quarters of a pound of butter, four eggs, a good deal of rose water or other flavoring. Roll very thin, and bake without browning.

WHITE MOUNTAIN CAKE.

One pound of sugar, one of flour, half a pound of butter, six eggs, one cup of sour milk, one teaspoonful of soda, and nutmeg. When baked, take off the top, cut out some of the cake, fill with whipped cream, replace the top, and ice.

RAISIN CAKE.

One cup of butter, one of molasses, one of sour milk, one teaspoonful of soda, two cups of sugar, three eggs, six cups of flour, one cup of raisins, cloves, nutmeg and cinnamon.

COOKIES.

One cup of butter, one of sugar, three eggs, one teaspoonful of soda. Flour to roll easy; spice to taste.

PLAIN CUP CAKE.

Mix three teacupfuls of sugar with one and a half of butter. When white, add to it three beaten eggs, with three cups of flour, rosewater or lemon to the taste, and a teaspoonful of soda, in a cup of milk. Then add three more cups of flour, and bake in cups or pans.

SPONGE CAKE.

MISS BELKNAP.

Ten eggs, the yolks and whites beaten separately, the weight of all the eggs in sugar, the weight of half the eggs in flour. Stir the yolks and sugar together till creamy, add the whites, and when light, stir the flour in gently. Use the juice and rind of a lemon. Bake in a moderate oven.

Very nice baked in small tins, with the addition of desiccated cocoanut.

WASHINGTON CAKE.

MISS BELKNAP.

One pound of sugar, three fourths of a pound of butter, one and a quarter pounds of flour, four eggs, half a pint of milk, one glass of brandy, one of wine, one pound of raisins, one teaspoonful of soda; spice to taste.

QUEEN'S CAKE.

MISS BELKNAP.

One pound of sugar, one of flour, three fourths of a pound of butter, a pound of raisins, one small teaspoonful of soda, dissolved in a little hot water, and put in a gill of sour cream, five eggs, a wine glass of brandy, one nutmeg, and the rind of a fresh lemon.

GINGERBREAD.

One pound of butter, one and a half pints of sugar, one pint of molasses, ten eggs, one cup of sour milk, two teaspoonfuls of soda, two pints of flour, a good deal of ginger.

GINGERBREAD NO. 2.

MISS BELKNAP.

Two cups of molasses, one cup of butter, three and a half cups of flour, four eggs, one cup of milk, a teaspoonful of soda, ginger and cloves. Bake in a quick oven.

SUGAR CAKES.

MISS BELKNAP.

One cup of butter, two of brown sugar, two thirds of a cup of milk, one teaspoonful of soda, and enough flour to roll out easily, and spice.

CHOCOLATE CAKE.

MRS. HUGH ROBERTSON.

Whites of twelve eggs, three cups of powdered sugar, one of corn starch, one of butter, one of milk, three of flour, two teaspoonfuls of yeast powder. Icing for cake: Twelve tablespoonfuls of grated chocolate, whites of four eggs, two teaspoonfuls of vanilla, three cups of powdered sugar; put the eggs and chocolate in a bowl over a tea-kettle of boiling water. Stir till creams; add the sugar and vanilla when you take it from the fire.

CYMBALS.

MRS. WORSTER.

One coffee-cupful of sugar, a half coffee-cupful of butter, one fourth coffee-cupful of milk, one egg, two even teaspoonfuls of yeast powder. After you have partially rolled them, sprinkle your bread with sugar; also, the last time you roll them, sprinkle well with sugar. These cakes, to be good, should have just enough flour to roll out, and should be rolled very thin.

COCOANUT JUMBLES.

MISS BELKNAP.

Two cups of white sugar, one cup of butter, two of grated cocoanut, two eggs, one small teaspoonful of soda, mixed with the flour, of which there should be enough to roll easily. Roll very thin, and bake in a quick oven, but not brown.

CORN STARCH CAKE.

MRS. HUGH ROBERTSON.

Two cups of powdered sugar, one of butter, one of sweet milk, two of flour, one of corn starch, whites of seven eggs, and two teaspoonfuls of yeast powder.

FRUIT CAKE—VERY NICE FOR WEDDINGS.

MISS SARAH BUELL.

Three and a half pounds of butter, the same of sugar and flour, thirty-eight eggs, ten pounds of raisins, five pounds of currants, two pounds of citron, one ounce of mace, half a pint of brandy, a little sour cream and a little soda.

COCOANUT CAKES.

MISS BELKNAP.

Three eggs, ten ounces of sugar, as much grated cocoanut as will form a stiff paste. Beat the eggs very light and dry; add the sugar gradually, and when the sugar is in, stir in the cocoanut. Roll a tablespoonful of the mixture in your hands, in the form of a pyramid; place them on a paper, put the paper on tin, and bake in rather a cool oven till they are a little brown.

LEMON CAKE.

MISS SARAH BUELL.

One and a half cups of sugar, two and a half cups of flour, three eggs, half a cupful of milk, the grated rind and juice of one lemon, half a teaspoonful of soda, half a cupful of butter. Bake in small tins.

FRUIT CAKE.

MRS. E. C. HAINES.

Two coffee-cupfuls of sugar, one coffee-cupful of butter, one of sour cream, four coffee-cupfuls of flour, five eggs, one pound of fruit, a part of it chopped, one teaspoonful of soda, a half cupful of brandy. Season with cloves, cinnamon and nutmeg.

CINNAMON ROLLS.

Roll out rich pastry very thin, in strips about four inches wide. Spread brown sugar on them, and sprinkle cinnamon over it. Then cut off into small pieces, roll up one side, and turn the other over it, wetting it to keep them together. Turn up the ends, lay them on tin plates close together, and bake till the pastry is done.

REPUBLICAN CAKE.

MRS. CLEGHORN.

One pound of brown sugar, one of flour, one of raisins seeded, half a pound of butter, half a pound of currants, one fourth of a pound of citron, five eggs, yolks and whites beaten separately, one teacupful of brandy, or brandy and wine, half and half. Bake two hours.

BOSTON CREAM CAKES.

BISCUIT.—One pint of water, a quarter of a pound of butter, three quarters of a pound of flour. Boil the water. While boiling put in the butter, and stir in the flour dry till free from lumps. Pour out to cool. When thoroughly cool, break in, one at a time, ten eggs. Beat it hard. Butter some tin sheets, and drop the mixture on, in small rounds. Bake in a hot oven, from fifteen to twenty minutes.

CUSTARD.—One quart of milk, one quarter of a pound of flour. Mix the flour with a little of the milk. When the milk is boiling, stir in the flour. Let it boil hard about one minute. Beat four eggs well, and stir in while hot. Add a

full half pound of sugar, some salt, and essence of lemon, or the oil of a fresh lemon, rubbed on sugar. When the biscuits are cold, make an incision in one side, and put the custard in with a spoon. They are best fresh, but not warm.

NEW YEAR'S CAKES.

Three quarters of a pound of butter, one pound of sugar, three pounds of flour, a half pint of water, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Roll out and cut in cakes.

DOUGH CAKE.

Four cupfuls of dough, two of sugar, one of butter; three eggs, raisins and spice to taste. Put all together except the raisins. Mix it till soft, with the hand. Let it rise, and when light add the raisins, and bake immediately.

COFFEE CAKE.

MRS. E. R. BUELL.

One coffee-cupful of brown sugar, one of molasses, one of butter, five of flour, one of strong warm coffee, one egg, one and a half pounds of raisins, two pounds of currants, a half tablespoonful of allspice, one tablespoonful of cloves, one of cinnamon, one of mace, one of soda, two of cream of tartar, one nutmeg.

COCOANUT JELLY CAKE.

MRS. THOMAS WORSTER.

Two coffee-cupfuls of white sugar, a half cup of butter, one cup of milk, three cupfuls of flour, three eggs, and two teaspoonfuls of baking powder. The eggs are to be beaten separately.

FILLING FOR CAKE.

Put two teacupfuls of white sugar on to boil, in a bright tin cup, with three tablespoonfuls of water; let it boil until it will drip from a spoon in threads. While it is boiling, whip the whites of two eggs to a stiff froth. When the

— sirup is ready, pour it on the eggs, stirring all the time, until it is cool. Add a teaspoonful of sifted cream of tartar. When cold, spread the layers of cake with the icing, and sprinkle the cocoanut thickly over them.

WEBSTER CAKE.

Five cupfuls of flour, two and a half cupfuls of sugar, one cupful of butter, one of milk, (cream is better,) two eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar. Fruit and spice to taste. It requires a coffee-cupful of milk to make it sufficiently moist.

LEMON JUMBLES.

One pound of butter, one pound of sugar, the rind and juice of two lemons, flour to make them stiff enough to handle easily. Make them very small and thin, placing a blanched almond in the centre of each. Bake them as light a color as possible.

CUP CAKE, AS USED FOR JELLY CAKE.

Two cupfuls of butter, three cupfuls of white sugar, four cupfuls of flour, one cupful of sour cream or milk, a teaspoonful of soda, half a wine glassful of rose-water, a wine glassful of brandy and wine mixed, and six eggs.

CRULLERS.

One cup of butter, five eggs, two cupfuls of sugar, spice to taste, one cupful of milk, one teaspoonful of soda, and flour till it will roll.

CAROLINA CAKE.

One cupful of butter, two cupfuls of sugar, the whites of four eggs, half a teaspoonful of soda, one teaspoonful of cream of tartar, four cupfuls of flour, and one cupful of milk. Flavor to taste, and add fruit if you wish to.

PRINCE OF WALES CAKE.

BLACK PART.—One cup of brown sugar, half a cup of butter, half a cup of sour milk, two cupfuls of flour, one cup of chopped raisins, one teaspoonful of soda, dissolved in warm water, one tablespoonful of molasses, the yolks of three eggs, one tablespoonful of cinnamon, one of nutmeg, half a one of cloves.

WHITE PART.—One cup of flour, half a cup of corn starch, half a cup of sweet milk, half a cup of butter, one cup of sugar, one large teaspoonful of yeast powder, the whites of three eggs. Bake both like jelly cake, and put together with icing.

ROXBURY CAKE.

MISS BELKNAP.

Two pounds of flour, one and a quarter pounds of sugar, three quarters of a pound of butter, one and a half or two pounds of currants, five eggs, one pint of milk, one tablespoonful of cinnamon, one of cloves, one of mace, one of nutmeg, one glass of wine and one of brandy, one teaspoonful of soda, and some citron.

NOTHING CAKE—ALSO MAKES A GOOD PUDDING.

Two cups of flour, one cup of sugar, one of milk, one egg, butter the size of an egg, two teaspoonfuls of cream of tartar in the flour, one of soda in the milk.

A NICE PLAIN CAKE.

Two cupfuls of sugar, one of butter, six of flour, two of sweet milk, two eggs, two teaspoonfuls of soda put in the milk, four of cream of tartar, mixed dry with the last cup of flour.

SPICE CAKE.

One cup of butter, two cups of molasses, one and a half pints of flour, four eggs or the yolks of seven, one tablespoonful each of cinnamon, ginger, allspice, one grated

nutmeg, and one teaspoonful of cloves, one cup of sour milk, and one and a half teaspoonfuls of soda. A cup of raisins is an improvement.

CHOCOLATE CAKE.

One cup of butter, two cups of sugar, the whites of eight eggs, three cups of flour, one cup of milk, two teaspoonfuls of baking powder.

For the icing, take three cakes of prepared chocolate, to one and a half cups each of sugar and water. Grate the chocolate in the sugar and water, and boil to a thick sirup. Bake the cake in layers, and spread the sirup between.

BOLA.

MRS. A. N. CARPENTER.

Two and a half pounds of flour, one and a quarter pounds of butter, three eggs, a half pound of white sugar, a half pound of currants, the same of citron, two tablespoonfuls of yeast, with the beer poured off, half an ounce of cinnamon, enough milk to mix the whole. Put the flour in the pan, mix the yeast, eggs and milk with it; melt the butter, then work it in with the other. Roll half the dough out, after having cut the citron in thin pieces; mix the cinnamon, white sugar and currants with it, then spread half of the quantity over the dough, cut in three parts, and roll over and over, and set on end in a stone dish well greased. When the three are in, set them to rise, and when very light, put in the oven to bake half an hour. While baking, have one pound and a half of brown sugar boiled until it becomes a thick sirup, and at intervals of ten minutes pour over the cake with a spoon. Bake in a hot oven, with a quick fire, and try it with a broom straw.

YEAST CAKE.

One cup of butter, two cups of sugar, four cups of flour, three eggs, one cup of sweet milk, half a teacupful of potato yeast, one nutmeg, half a pound of raisins, half a teaspoonful

of soda. A small glass of wine or brandy is an improvement. Take half the sugar and butter, all the flour, yeast and milk, and mix over night. In the morning add the rest, put in pans, and let it rise an hour.

WHITE CAKE.

Two cups of sugar, two of flour, half a cup of butter, the whites of eight eggs, three quarters of a cup of milk, and one teaspoonful of yeast powder.

BOILED ICING.

MISS BELKNAP.

The whites of two eggs, to half a pound of white sugar. Dissolve the sugar with water, and boil till a thick sirup, or till it will break off like threads of glass when you pour it from a spoon. Beat the eggs stiff, pour the sirup on gradually while hot, and beat till cold. Add a pinch of tartaric acid, and essence of lemon.

LEMON ICING.

MISS FLORIDA HOSMER.

The white of one egg well beaten, the juice of two lemons. Add pulverized sugar till quite stiff, and bake one hour.

C R E A M S .

FLOATING ISLAND.

MRS. PUTNAM.

The whites of three eggs to three tablespoonfuls of currant jelly; three ounces of white sugar. Beat till a spoon will stand in it. To be eaten with cold custard or cream.

LEMON MERINGUE.

MRS. PUTNAM.

Take the juice and grated rind of one lemon to two teacups of milk; one and a half crackers rolled fine; one cup of white sugar, and the yolks of two eggs. Use the beaten whites for frosting when the pudding is done. Bake in an under crust.

WHIPPED CREAM.

Sweeten rich cream to suit the taste; put it in a bowl, and stir it quickly with a beater until the whole is stiff. When much is wanted, it will be found the least trouble to churn in a jar until the whole is stiff; but care must be taken that it does not separate and make butter.

STRAWBERRY WHIPS.

MRS. W. W. JAMIESON.

Beat cream as described in whipped cream; sweeten and strain strawberry juice; fill the glass half full, and pile up the cream; lay on each glass a large strawberry. This is a beautiful dessert, and very suitable for hot weather.

SYLLABUBS AND WHIPS.

One quart of sweet cream, a half-pint of white wine, and three fourths of a pound of pulverized sugar; beat the mixture with a whisk, and take off the cream as fast as it rises, and lay it on a thin muslin over a sieve; when all is whisked that will froth, and the froth is drained, add to the remainder what has drained from the whips. grate in a little nutmeg, and half fill the glasses, laying the froth on the top.

RICE CUSTARD.

Take two quarts of milk. When boiling, sift in a coffee-cupful of ground rice, taking care to stir while sifting. Add sugar to the taste, and boil a few minutes. Then bake in cups, and let it stand till cold.

EGG CREAM.

MRS. I. H. GREEN.

To one quart of milk put five eggs and sugar to taste, leaving out the whites of four eggs. When the cream is cool, or just as you are going to use it, flavor it with whatever extract you wish. Then put the whites of the eggs, which were left out, in a crock or bowl, with three dessert spoonfuls of

currant jelly and four dessert spoonfuls of pulverized sugar. Beat it hard and constantly until light and smooth, then arrange on top of cream to suit yourself. When you boil the cream have it mixed in a bucket, and set that in a kettle of boiling water, stirring all the time until it thickens. Do not let it remain on the fire too long, or it will become lumpy.

BRANDY CREAM.—A DESSERT OF 1818.

Heat boiling hot one quart of good, rich, sweet cream from the previous night's milking; have ready three thoroughly beaten eggs, take the cream from the fire and stir in the eggs. Dissolve loaf-sugar to suit the taste in half a pint of French brandy; when cold stir in the brandy and sugar, beat well, and serve in glasses. It is proper for either dinner or evening parties.

TO MAKE A HEN'S NEST.

Get five small eggs, make a hole at one end, and empty the shells, fill them with blanc mange; when stiff and cold take off the shells; pare the yellow rind very thin from six lemons, boil them in water till tender, then cut them in thin strips to resemble straw, and preserve them with sugar; fill a small deep dish half full of nice jelly; when it is set put the straw on in form of a nest, and lay the eggs in it. It is a beautiful dish for a dessert or supper.

RASPBERRY CREAM.

Stir as much raspberry marmalade into a quart of cream as will be sufficient to give a rich flavor of the fruit, strain it, and fill your glasses, leaving out a part to whip into froth for the top.

JELLY FLUMMERY.

Beat the whites of egg stiff, sweeten to taste; mix with the egg any jelly desired, and beat it well; make a thin boiled custard of the yolks, and partly fill a deep glass dish with it, and lay the egg on the top.

VANILLA FLUMMERY.

Make a thin boiled custard with the yolks of well-beaten eggs, four to a quart of milk; flavor with vanilla; beat the whites stiff, mix in sugar and vanilla; line a glass dish with sponge cake, dipped as quickly in wine and out as possible; pour over the cream and lay the egg on the top; put a drop of jelly on each bit of egg. This is a nice dinner dessert in hot weather.

COCOA WHIPS.

Beat about one quart of sweet cream till solid; have grated the white part of a cocoanut, mix it with pulverized sugar; take a pint of thin cream, or rich milk, heat it boiling hot; have ready two beaten eggs; take it from the fire, and stir them in the hot milk; when cool, stir in the milk from the nut; fill the glasses half full, and set them to cool. When cold, mix the cocoa and whipped cream together, and lay it on the top.

JELLY AND WHIPS.

Fill glasses one third full of jelly, and fill up with whipped cream, flavored to suit the taste.

SNOW CREAM.

Beat to a stiff froth the whites of six eggs; beat in powdered loaf sugar to suit the taste, two tablespoonfuls of sweet wine, and a trifle of nutmeg; beat well, then add a pint of sweet, thick cream, beat stiff. Serve with sweetmeats or ripe fruit.

CUSTARD AND WHEY.

Beat six eggs with sugar and add them to a quart of milk; bake hard until the custard separates; pour into cups and serve warm.

CURDS AND CREAM.

MRS. W. W. JAMIESON.

Take new milk while warm, and for every quart allow two or three tablespoonfuls of sugar and one of liquid rennet;

stir into the milk and keep warm, but not hot, until it becomes firm or a curd; then set on ice till dinner time. If to be eaten for tea, it is best not to add the rennet till noon, when the milk should be slightly warmed; a good guide is, to make it just as warm as it is when it comes from the cow. To be eaten with rich cream, sweetened and flavored with vanilla. If used in summer, when it is nicest, the cream should also be put on ice, and not brought to the table till just ready to be served. This is a very nourishing delicacy for the sick, and by some preferred to ice cream.

FLUVA.

MRS. W. W. JAMIESON.

Take three pounds of apples, cut around the apple, into three pieces or rings, remove the core; make a sirup of one pound and a half of white sugar and about a pint of water, let boil, then skim and drop in the apples, a few at a time, and cook till tender and clear; skim out into a glass bowl or dish, and after the apples have all been cooked, let the sirup cool and add to it half a package of Cox's gelatine; when dissolved, pour over your apples and set in a cool place or on ice. You should have at least a pint of sirup after the apples are cooked, and if the apples are not juicy more water may be added.

CHOCOLATE CREAM.

MRS. STAFFORD.

One pint of milk and three ounces of chocolate. Boil this with five tablespoonfuls of sugar till thoroughly mixed, then take off the fire, and while hot, add four eggs beaten light. When cold, add one pint of cream, beaten stiff.

CHARLOTTE RUSSE.

LUCY G. CAREY.

To one quart of cream add one large teacupful of sugar, and whip it to a froth; to one coffee-cupful of wine put two and a half tablespoonfuls of gelatine. Put wine and gelatine on the

stove until the gelatine is dissolved. Sweeten this to taste (not too sweet). When cool strain and beat it well with the cream. Pour in molds, and set away to cool. Add flavoring if preferred.

DELICIOUS BLANC MANGE.

MISS BELKNAP.

Put an ounce of gelatine in a little warm water, and keep it on the stove until dissolved; then sweeten one quart of cream, add lemon or vanilla, and whip it. Strain the gelatine on the cream. Wet your molds in cold water, fill them and set them away to congeal.

PEACH JELLY.

Dissolve in sufficient water one ounce of gelatine; strain it. Cut in two twelve large peaches. Make a sirup of one pound of sugar and one pint of water. Boil in it peaches and kernels gently for fifteen minutes. Take out the fruit, boil the sirup ten minutes longer; add the juice of three lemons, and the gelatine. Fill a pyramid mold part full of jelly. When set, put in one fourth of the peaches; place on ice to harden; add more jelly, harden, more fruit, and so on until full.

RICE ISLAND.

MISS ALETHEA BROWN.

Boil slowly a half cup of rice with a pinch of salt, and stir as little as possible, so the grains will be large and full when done. Let the water boil away, in order to mold the rice nicely. When well done pour into a bowl, and set in a cool place fifteen minutes to mold; then prepare a custard, a pint will be sufficient, leaving the white of one egg to ornament the island. Separate the rice from the sides of the bowl with a knife, and turn into a large glass bowl, or scalloped oyster dish. Pour the custard around the island, then drop the white of egg, when beaten to a stiff foam, in spoonfuls over the whole, after which sprinkle lightly with nutmeg. Flavor the custard with lemon.

PORCUPINE PUDDING.

Bake a sponge cake ; place it in a glass bowl or dish, soak it with a little wine, stick blanched almonds cut in strips over the top, and surround it with boiled custard.

VELVET CREAM.

MRS. CAREY.

One and a half ounce of gelatine ; pour over it one and a half cups of wine, and the juice and rind of one lemon. Let it stand one hour. Add three quarters of a pound of sugar, and place over the fire, stirring until all is dissolved. Strain it, and when cool, pour in one quart of thick cream, beating hard while pouring. Set to cool.

ITALIAN CREAM.

MISS SALLIE CARVER.

One quart of fresh milk, one pint of rich cream, one ounce of isinglass. Boil the milk and isinglass, and make very sweet. Strain and flavor delicately with lemon or vanilla. When cool, add the cream, whipped very light. Stir in quickly, and put away to mold.

RICE BLANC MANGE.

MISS BELKNAP

Boil a teacupful of rice in a pint of water, with a blade of mace, and a teaspoonful of salt. When it swells out and becomes dry, add sufficient milk to prevent its burning. Boil till quite soft, stirring it to keep it from burning. Sweeten with white sugar. Dip molds in cold water, and turn in the rice. To be eaten with cream or rich milk, flavored with nutmeg or wine.

CHARLOTTE DES POMMES.

Line a buttered dish, or form, with slices of stale bread buttered, or with slices of cake. Beat up two tablespoonfuls of butter and the yolks of two eggs, with a pint of stewed apple, flavored to the taste. Fill up with the apple and cover

with the bread or cake, and bake it a short time. When cold, turn it out, and cover it with a mirangue made of the two whites and powdered loaf sugar, and flavored with lemon or rose.

APPLE CUSTARD.

One pint of milk, three fourths of a pint of stewed apple, three eggs. Mix the eggs and apple alternately in the milk, and bake.

APPLE FLOAT.

One pint of milk, three fourths of a pint of stewed apple, three eggs. Beat the whites to a stiff froth, and beat the apple with it. Eat it with a boiled custard, made of the milk and yolks.

APPLE SNOW.

Take twelve tart summer apples, boil in water until tender, scrape out the pulp, beat as light as possible, sweeten with powdered sugar; take the whites of ten eggs, beat very light and dry; gradually add the beaten apples; beat them in lightly; flavor with lemon and place in a flat glass dish, and ornament the edge of dish with myrtle or rose geranium leaves. A very pretty dish for the tea table.

SNOW CREAM.

MRS. GEO. B. SMYTHE.

One half box of gelatine, the whites of three eggs, a tea-cup of white sugar. Flavor as you wish. Beat the whites of the eggs to a stiff froth; pour a pint of boiling water on the gelatine. Let it cool, but do not let it get stiff. Beat it into the eggs and sugar.

BAVARIAN CREAM.

MRS. R. F. BOWER.

One pint of new milk, the yolks of four eggs, a quarter of a pound of sugar, half an ounce of isinglass. Put all on the fire, and stir until the isinglass is dissolved, then strain through a fine sieve. When cold, add a pint of whipped cream. Flavor with vanilla. Mold on the ice.

SNOW FLAKE.

MRS. R. F. BOWER.

Dissolve in a pint of water one third of a box of Cox's gelatine. When cool, add the whites of three eggs, a large coffee-cup of sugar, the juice of one lemon. Flavor with rose or vanilla, and beat until light, and stir on the ice till it congeals. To be eaten with cream.

ITALIAN CREAM.

MISS BELKNAP.

One half ounce of isinglass or gelatine, dissolved in a cup and a half of wine; the juice and rind of two lemons, and sugar to the taste. Put this over the fire, and simmer till the gelatine is quite dissolved. Then strain and set it to cool. When cold, add a pint and a half of rich cream, and whip the whole to a stiff froth. If you wish it in a form, put in molds on the ice. If quite soft, less gelatine, or more cream.

SPANISH CREAM.

MISS BELKNAP.

Make a custard of the yolks of three eggs, one cup of sugar, and one quart of milk. Dissolve a quarter of a box of gelatine in half a cup of milk. When cold, stir in a wine-glass of wine, a tablespoonful of flour, and vanilla. Add to the custard. Put all in a deep dish. Whip the whites of the eggs and half a cup of sugar to a stiff froth, and drop on the top in spots. Place in the oven till a light brown, and serve cold.

CHARLOTTE RUSSE.

MRS. GILBERT COMSTOCK.

One half box of Cox's gelatine, three quarters of a pound of white sugar, one pint of milk, half a cup of water, three pints of cream, three eggs. Dissolve gelatine in cold water; whip the cream, beat the eggs and sugar. Pour the milk and gelatine alternately over the eggs and sugar. Stir in the cream lightly, and stir occasionally while stiffening.

CHARLOTTE RUSSE.

MISS SALLIE SMYTHE.

Take one quart of milk and make a rich custard. Take half a box of Cox's gelatine and pour enough hot water on to dissolve it; pour this in the custard. When it begins to thicken beat the whites of five eggs very light and pour in the custard; also add a pint of rich cream whipped. Flavor to taste. Having lined a dish with sponge cake, pour this into the dish.

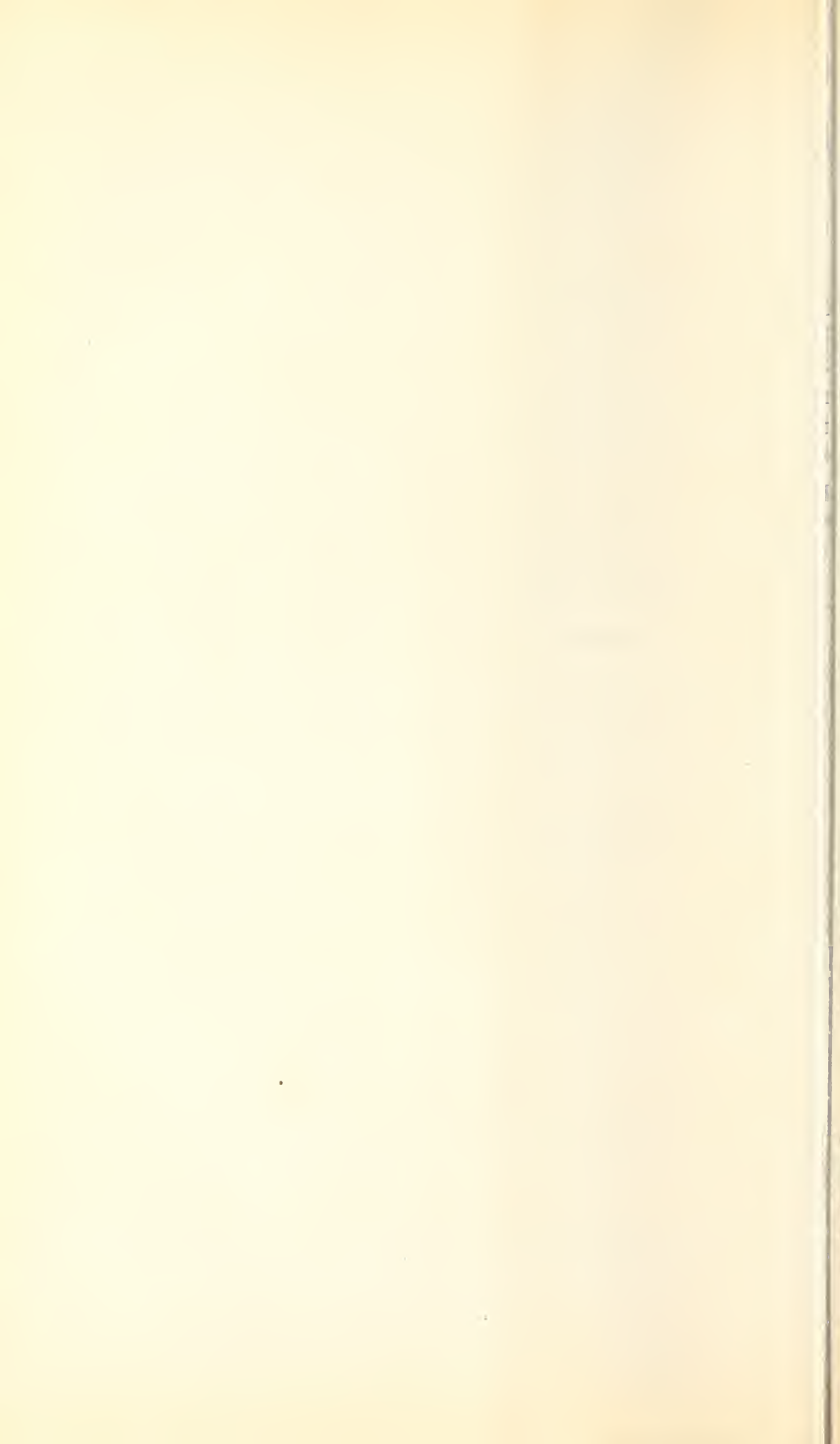
CHARLOTTE RUSSE.

Take a one pound sponge cake, and with a sharp knife carefully scoop out the inside, leaving an outer rim not more than half an inch thick. Fit a small piece of cake into the hole left in the upper crust, and you will have a Charlotte Russe mold. Take one half packet of Cox's gelatine and dissolve it in a teacupful of new milk. While the melted gelatine is cooling, beat up until they stand alone the whites of six new laid eggs. Add gradually, beating all the while, half a pound of white sugar, powdered and sifted. Next, add one pint of rich cream, whipped to a froth, and flavor delicately with vanilla. Pour in now the gelatine and milk, mix them thoroughly, beating well for fifteen minutes before you put the cream into its mold.

BLANC MANGE RUSSE.

This is only an elegant variety of Charlotte Russe. Prepare the same ingredients as directed in the above recipe, in precisely the same manner, only increasing the number of eggs to nine; you may also vary the flavoring at will. Select pretty blanc mange molds—an ear of corn or sheaf of wheat would be particularly suitable—rinse them out well with cold water, leaving them wet. Line only the base of the mold with sponge cake and then pour in the cream. In twenty-four hours the blanc mange will be ready to turn out.





FRUIT CHARLOTTE.

MRS. W. W. JAMIESON.

Have ready a large fresh almond sponge cake, cut a round piece to fit the bottom of a large glass bowl; also about twelve or fourteen oblong slices, to stand up all around to line the sides. Have ready two quarts or more of strawberries or raspberries. Mash the fruit to a jam, in one of Houston & Goodrich's presses, and having made it very sweet with white sugar, spread thickly over the cake. Lay the circular piece of cake in the bottom of the bowl and stand up the others all around the sides, all close to each other or lapping over a little. Proceed to fill the bowl with the fruit, and when half way up, put on another layer of sliced cake spread with fruit, then fill up with fruit to the top. Have ready a quart of whipped cream, flavored with vanilla or bitter almonds. Heap it high on the bowl, and set it in a cool place till it goes to table.

WHIPPED CREAM WITH GELATINE.

MISS. E. J. CRAIG, KY.

Sweeten and season to taste a quart of the richest cream. Soak one third of a box of gelatine half an hour in cold water, then pour off that water, and add just enough boiling to dissolve it. Stir briskly until it melts; put it into the cream and whip at once. It should be kept as cold as possible. If the cream is rich it will be much thicker and better than ordinary whipped cream.

CREAM CORNUCOPIAS.

MISS. E. J. CRAIG.

A beautiful basket or dish may be made by baking sponge cake in very thin sheets, cutting it into three cornered pieces and rolling them while hot into the shape of cornucopias. Fill them with cream, heaping it a little, and stand them in a basket on the small end, so that they may support each other. Part of the cream may be colored pink with cochineal,

with a few green leaves mixed in; it looks like a basket of flowers. The cream should not be put in long before it is eaten.

BOHEMIAN CREAM.

MRS. GILBERT COMSTOCK.

Take four ounces of any kind of fruit that has been stoned, softened and sweetened, pass through a sieve and add half an ounce of dissolved isinglass to half a pint of fruit, and mix well together. Whip a pint of rich cream and add the fruit and isinglass to it gradually. Pour it all into a mold, and set on ice or in a cool place. When hardened dip mold in hot water a moment and turn out ready for table.

LEMON APPLE.

MRS. R. P. LOWE.

Pare and quarter tart apples; boil gently, allowing one lemon for every six apples. Make a sirup of a half a pound of white sugar for each pound of apples; put the apples and lemons sliced into the sirup, and boil gently until the apples look clear; then take them out carefully, and add one ounce or more of gelatine to the sirup; let it boil well, then lay a slice of lemon to each apple, and strain the sirup over them.

BELLE VAS.

MISS SALLIE G. CARVER.

One box of gelatine, one pint of cold water; in one hour pour on one pint of boiling water; then sweeten and season with vanilla. Stir until it begins to congeal, then stir in two quarts of cream well whipped, reserving a little for the top. Nice for the sick.

CHARLOTTE RUSSE.

MRS. J. W. RANKIN.

One pint of fresh milk, yolks of two eggs well beaten, half a pound of white sugar, quarter of a box of Cox's gelatine. Put all in a saucepan, set on the fire and stir till the gelatine is entirely dissolved; then strain through a sieve, and set

aside to cool. Have a quart of rich cream sweetened and flavored; whip to a stiff froth, and when the first proportion is cold and just beginning to congeal, stir the cream in gently, until all is thoroughly mixed. Get nice lady-fingers to place around the bowl. This makes a beautiful and elegant dish for tea.

BISCUIT GLACE.

ST. NICHOLAS HOTEL.

To one pound of white powdered sugar, take the yolks of eight eggs; flavor with vanilla, and beat the whole well; then take two quarts of well-whipped cream; mix with the sugar and eggs very carefully. Take a part of this mixture, color red and flavor with raspberry sirup. Spread this on the bottom of little paper capsules or boxes; then fill up with the first mixture, and put them in a box well closed, and surrounded by pounded ice and salt for about four hours. Take them out carefully a few minutes before using.

HAMBURG CREAM.

MRS. H. SCOTT HOWELL.

One half pound of sugar, and yolks of ten eggs beaten together till perfectly light; add the grated rind and juice of two lemons; put in a kettle and scald, then take from the fire and stir in quickly the well-beaten whites of the eggs with a silver spoon.

STONE CREAM.

MRS. H. SCOTT HOWELL.

Grate the rind and squeeze the juice of a lemon into a glass dish intended for the table; cover the bottom of the dish with a rich sweetmeat. Dissolve one ounce of isinglass in a teacup of sweet milk; strain through muslin, and add one pint of cream and one pint of new milk, with one ounce of bitter almonds blanched and pounded; add a little loaf sugar, let it simmer on the fire once; pour into a dish, and when nearly cold pour into a glass dish, and serve next day for tea.

PRESERVES, JELLIES, ETC.

PEACH PRESERVES.

MISS A. M. BELKNAP.

Take ripe peaches, peel them and cut them in two. To six pounds of cut peaches allow three pounds of sugar. Stew the sugar amongst the peaches, and set them away in a covered vessel. Next morning put the whole into a preserving kettle, and boil it slowly about twenty minutes. Have your jars or cans hot, put the fruit into them, and boil down the sirup if necessary. Then pour it on the fruit, and seal up the jars. They are quite rich done in this way, and may suit some with one pound of sugar to three of fruit.

TO BOTTLE GOOSEBERRIES.

Take green gooseberries when fully grown, pick off the stem, and the black speck on the opposite end: have your bottles hot, fill up with the berries, and pour on boiling water to cover them. Seal immediately. When you wish to use them, cook them in that water, or put on fresh water, in which case less sugar will be required. They are as nice as the fresh berries.

APPLE PRESERVES.

MISS BELKNAP.

Take the fairest pippins, peel them and cut them in slices, without taking the cores out. Take the same weight of white sugar, and put to it just water enough to dissolve it, (not more than a gill to a pound.) When dissolved, put it over a gentle fire, let it come to a boil, and skim it. Then add the sliced apples, with two or three lemons sliced thin. When they look transparent, take them up in a glass dish. Give the sirup one more boil, and when a little cooled, pour it over. It will form a jelly about the apples. These may be done whenever they are wanted.

TO STEW APPLES.

One pound of sugar, boiled in one quart of water, and skimmed, one pound of the largest and nicest apples peeled, cut in quarters, and the cores taken out. Have the sirup boiling when you put them in, and let them stew till quite tender, then add the juice of two large lemons, and the peel cut small. Give them a few more boils after the lemons are put in. As you peel the apples throw them into cold water.

GRAPE JELLY.

MRS. RAPLEE.

One peck of Concord grapes. Stem and wash them, and separate the pulp from the skins; use the pulp only. To every pint of juice take an even pint of sugar. Boil fifteen minutes, then try it.

For a common jelly, boil the skins, strain them, and put two thirds of a pint of sugar to a pint of juice. This does well for jelly cake.

TOMATO BUTTER.

One bushel of ripe tomatoes; scald, peel and slice them. Let them boil briskly half a day, then put in eight or ten pounds of white sugar, and two lemons sliced thin. Let it boil down as thick as possible, without catching down to the kettle. After the sugar is put in, stir almost constantly. Put in jars in the usual way.

LEMON JELLY.

MISS. A. M. BELKNAP.

One ounce of gelatine, one and a half pounds of loaf sugar. four lemons. Grate the rind and squeeze the juice. Pour a quart of boiling water on the gelatine, and when dissolved, add the rest. Mix and strain it, and put in forms to cool. A little more gelatine is required in warm weather. If the lemons are not very good, add a little cream of tartar.

CURRANT JELLY.

One pound of white sugar to one pint of currant juice. Boil the juice for five minutes. In the meantime heat the sugar very hot in the oven, but do not melt it. Then add it to the juice, and boil together one minute.

TO PRESERVE CUCUMBERS.

MISS M. COPELIN.

Take cucumbers from the brine and soak them three days, changing the water three times a day. Cut a slit carefully, and scrape out the seeds; wash them afterwards, and green them with alum the size of a walnut, and grape leaves. Fill with lemon peel, mace, and whatever else you wish. Put a pound and a quarter of loaf sugar to one pound of cucumbers, and use plenty of water in making the sirup. They must be boiled till quite clear.

CONSERVE.

Equal weight of sugar and rose leaves. Pound the leaves fine in a mortar; then add the sugar. Mix thoroughly, and press in a jar.

PINE APPLE JAM.

MISS A. M. BELKNAP.

Grate the pine apple, leaving out the core; put a pound of sugar to a pound of fruit, and cook twenty minutes or till clear.

RED TOMATO PRESERVE.

Take a peck of red pear shaped tomatoes, just ripe, but not soft, scald and peel carefully, without breaking. The night before preserving, lay them down in white granulated sugar, pound for pound. In the morning pour the sirup into a porcelain kettle, and when it begins to boil, put in the tomatoes, being careful not to crowd them too much. Let them boil about ten minutes, then take them out with a skimmer, and put them in large platters; place them in the oven to

dry ; turn them over once before putting them back into the sirup. Pour the sirup that gathers in the dish back into the kettle ; let it boil down as low as possible ; let it boil briskly, but be careful not to let it catch down. Then put in a dozen whole cloves, put in the tomatoes, and let all boil together for twenty minutes. If properly done, the tomatoes will be as red as when gathered, and the sirup almost transparent.

APPLE BUTTER.

Sweet cider, as fresh from the press as possible, is best for making apple butter. Take four gallons of cider, or more if you wish to make a large quantity ; reduce to one half the amount by boiling rapidly ; peel, quarter and core good-flavored sweet apples, add to the boiled cider about half a peck ; when these are tender, add more apples ; continue this process until the butter is quite thick. As it gets thick the apples do not soften so easily ; therefore, it is advisable to have in another kettle, some boiled cider, and boil the apples in it until they begin to break ; then skim them out, and add to the apple butter, which must be stirred constantly with a wooden scraper made for the purpose. It must be boiled all day, and until very thick. Spices can be added half hour before removing from the fire. Cinnamon, allspice, cloves and mace, according to taste, are most generally used ; some prefer wintergreen ; others prefer to flavor when sending to table. Put in small stone jars, cover closely and tight. If properly made in the fall, it will keep all winter.

POTTED PEARS.

Take ripe pears, wipe them carefully ; place a layer, stem upwards, in a stone jar, sprinkle over sugar, then set in another layer of pears, more sugar, and so on, until the jar is filled. To every gallon, put in a pint and a half of water. Cover the jar close, and set in a slow oven two hours. It is a nice dish for the tea table, with or without cream.

ORANGE JAM.

Weigh the oranges before peeling, and put a pound of sugar to a pound of fruit. Take the peel from half the oranges, grate it, and add the sugar. Open the oranges, and be very particular to get out the seeds and white strings. Add to the sugar and peel, with a little water, and boil twenty minutes.

CANNED PEACHES.

Select peaches fully ripe, yet not soft, entirely free from bruises, and as fresh from the tree as possible, peel and remove the seed, weigh the fruit, allow one pound of sugar to four of peaches; if the peaches are very sweet, one of sugar to five of fruit will do, and half a pint of water; make a sirup, put the peaches in it, and boil just long enough to heat them through thoroughly, (it is best to have only peaches sufficient to fill one can in the preserving kettle at a time). scald out the can, place it in a pan of boiling water, fill with the fruit and sirup, press the cover on tightly, remove from the stove and seal immediately. Small fruits, as cherries, Damson plums, gooseberries and currants, may be done the same way; only use a third or half pound of sugar to one of fruit, and no water is required. It is best for these fruits to use jars, as tin discolors them. To prevent breakage, when glass jars are used, they should be immersed in warm water before pouring in the hot fruit; or wetting a towel in hot water and folding it around the jar will answer the same purpose. Before setting them away, be sure that they are perfectly air tight—the least air will spoil the fruit.

STRAWBERRIES, RASPBERRIES AND BLACKBERRIES.

These fruits being very juicy do not require any water; use half pound of sugar to one of berries, sprinkle the sugar over them, fill jars as full as possible without crushing the fruit; place in boiler of cold water, let the water heat, not

boil; when reduced one third of their bulk, remove from the boiler, empty every third jar into the other two, replace in the boiler; boil three or four minutes. The jars must be quite full, then seal as directed for other fruits. Or, use the same amount of sugar sprinkled over the berries; let them stand ten minutes, put in a preserving kettle, boil three or four minutes; prepare the jars as directed, and seal quickly while the contents are hot.

GRAPE MARMALADE.

Pick the grapes from the stems, wash and drain them, weigh, and allow half pound of sugar to one of fruit, place the grapes in a preserving kettle with as small a quantity of water as will prevent burning, mash and stir with a wooden spoon; boil fifteen minutes, rub through a colander; do not let any seed go through; return to the kettle, add the sugar, boil twenty minutes, put in self-sealing glass jars; keep in a cool, dry place.

EGG-PLUM PRESERVES.

Take plums, ripe, yet not soft, and perfectly sound; pierce the skins of the plums, and to each pound of fruit use one of sugar; make a sirup, using as little water as possible, boil five minutes; skim carefully, put in the plums, boil fifteen minutes, place in glass jars, cover closely. If put in small, self-sealing jars, three quarters of a pound of sugar is sufficient.

SPICED FRUIT, ETC.

SPICED CHERRIES.

MRS. L. J. WORSTER.

To every pound of stoned cherries take a half pound of sugar. To every seven pounds of fruit add one pint of vinegar. Spices, cloves, cinnamon and nutmeg to taste. Cook

slowly one hour, skim the fruit out and put it in a jar; and boil the sirup one hour longer if not put up air tight. This is very nice with meats.

SWEET RIPE CUCUMBER PICKLE.

Take large yellow cucumbers, pare off the rind and remove the seeds, cutting them in slices half an inch thick, and when the seeds are out, they will be in rings. Soak in strong salt and water over night, then pour boiling water on them, and let them stand an hour. Boil a quart of vinegar with one coffee-cupful of hot water, two of sugar, one tablespoonful of allspice, mace, cloves and cinnamon, ground fine. A handful of raisins, or two or three bunches of nearly ripe grapes will be an improvement. When the vinegar is boiling hot, put in the rings of cucumbers, and let them boil until soft to the fork. Skim out on platters, boil up the sirup for ten minutes, put the rings into jars, and pour the boiling hot liquid over them. Seal tightly. They are a nice relish for the supper table.

SWEET CUCUMBER PICKLE.

MRS. CLEGHORN.

Soak ripe cucumbers in vinegar three or four days. Boil in the same vinegar, with Cassia buds and cloves, until soft. Take them out and drain them. Make a sirup—two pounds of sugar to one quart of vinegar, with one ounce of Cassia buds and cloves. Pour on hot.

TOMATO FIGS.

MRS. S. HAMILL.

Wash and peel with a sharp knife, then put a layer of tomatoes and one of sugar alternately, in a stone jar. Let it stand over night. Pour off the sirup and boil ten minutes, or until a sirup is formed, for three mornings. Allow them to remain in this sirup three days, then roll in powdered sugar, and press a sufficient number of tomatoes together to form the shape of a fig, and dry on plates.

SPICED TOMATOES.

MRS. KERR.

Twelve pounds of tomatoes, six pounds of sugar, one quart of vinegar. Spice to taste.

WATERMELON PICKLE.

MRS. S. HAMILL.

Pare off the green rind, and cut in pieces the size and shape you wish. Throw in strong alum water, and let them remain over night. The following day scald in water, then make a sirup of one pint of white wine vinegar and two pints of white sugar. Put in the melon and let it simmer ten minutes. Add spices to suit the taste, but be careful not to use too much, as it will darken the pickles. Scald this sirup, and turn over them for three mornings.

BEST SWEET PICKLE EVER MADE.

MRS. H. SCOTT HOWELL.

Peel the rind of watermelons, and cut to taste. Put a layer of grape leaves, and a layer of watermelon rinds in your kettle; sprinkle over a little alum. Do this until your kettle is full; cover with water, and let it simmer on the back of stove until clear, then place on a dish to cool. To one pound of rind take one pound of sugar, one-half pint of vinegar, cloves and cinnamon to taste. Boil this and pour over the rind in a jar. Repeat the boiling of the vinegar six mornings.

SPICED PEACHES.

MISS SALLIE CARVER.

Five pounds of sugar to eight pounds of fruit, one and a half pint of vinegar. Pare the peaches, and pour sirup (of vinegar and sugar) over them, to stand over night. In the morning, boil till the peaches are quite tender, then take out the peaches and add to the sirup spices (cinnamon, mace, and a few cloves.) Boil the same half an hour, and pour over the peaches when cold.

SPICED CANTALOUPE.

MRS. I. B. HOWELL.

Use the melons when almost ripe. To thirty pounds of melon use fifteen pounds of sugar. Make a sirup of the sugar, with a little water, slice the melon in thick slices—in the natural creases—put in a pan, and pour the sirup over it, and let it stand all night. In the morning, pour off the sirup, and boil for an hour or more, then put in the melon and boil for several hours. Add the spices and vinegar, (about a quart of vinegar to a gallon of sirup), an hour or so before taking from the stove. Use nutmeg, cloves, cinnamon, mace and black pepper to taste, and more vinegar if you wish it like pickles, or less, if like preserves.

SPICED PEACHES.

Seven pounds of fruit, three of sugar, one quart of vinegar; ground cloves, cinnamon, mace and allspice to taste. Pare the peaches, and cut them in half. Boil the sugar, vinegar and spices together, and pour hot over the fruit. Repeat this three times. The last time, scald the fruit in the sirup. Any fruit may be spiced in the same way.

BRANDY PEACHES.

Take strong white lye, hot; dip the peaches in, a few at a time, until the skin will wipe off. Then put them in cold water, changing it two or three times. To one pound of peaches, take half a pound of sugar; boil them until soft; measure the sirup, and when cold, add an equal quantity of white brandy. Clingstone peaches are the best for preserving in this way.

PEACH LA CURE.

MRS. A. V. LEOPOLD.

Take large, perfect clingstones; peel, or, which is better, remove the skin by dropping a few at a time in scalding ashes and water for a few minutes; wash off immediately in cold water, and place in clear water to preserve their color. Weigh

the peaches, and allow three fourths of a pound of white sugar to a pound of fruit; make a sirup of the sugar, and boil the peaches until a straw will pierce them easily, then lay them in the brandy. Boil down the sirup pretty thick, place the peaches in a glass jar. To three pints of sirup add one pint of brandy, or more if desired stronger; pour over the peaches, and cover closely.

BRANDY PEARS.

MRS. W. W. JAMIESON.

Prepare and boil the fruit as for preserves; make the sirup in the same manner; let the pears lie in brandy over night, covered close. In the morning, take equal quantities of the brandy and sirup; beat them together until thoroughly mixed; put the fruit in bottles, pour over them the prepared brandy sirup; cork and seal tight.

BRANDY CHERRIES.

The white cherries make the finest looking brandy fruit. Pack the fruit in bottles, and cover with brandy; cork and paste over the corks white paper wet with white of egg; let them remain forty-eight hours or longer, then pour off the brandy, and mix it with the same quantity of rich sirup, and pour over the fruit, being careful to have enough to cover the fruit. After a few days, more should be added, if necessary to cover the fruit.

ICES.

CURRANT ICE.

One pint of currant juice, and one quart of water well sweetened. Stir into this when ready for the freezer, the whites of three eggs beaten to a froth. Freeze, grate a cocounut, mix it with sugar, and serve with the ice.

COFFEE ICE CREAM.

Make a cup of strong coffee, as for drinking, only putting more cream into it, and making it very sweet.

APPLE ICE.

MISS BELKNAP.

Take green apples, wash them and boil in a little water till soft. Press through a sieve, and sweeten; when cold, freeze. Add the beaten whites of eggs, if you wish. You will find this good in summer, when cool desserts are desirable.

LEMON ICE.

Make a rich lemonade, and freeze it.

LEMON SHERBET.

MISS FLORIDA HOSMER.

One gallon of water, juice of one dozen lemons, the whites of eight eggs slightly beaten, sugar to taste. Beat well before and frequently during the freezing process.

PINE APPLE SHERBET.

MISS SALLIE CARVER.

Take a pint can of pine apple and chop it very fine. Then take two and a half pounds of sugar, and boil in two quarts of water a few minutes. Add tartaric acid to taste, and pour into the freezer, over the pine apple. When it commences to freeze, add the whites of six eggs well beaten, and freeze all together.

ICE CREAM WITH RENNET.

MRS. W. W. JAMIESON.

To a quart of new milk, about as warm as when it is first milked, add a teacupful of sugar and a tablespoonful of liquid rennet; let it stand in a warm place until it becomes firm or a curd, which it ought to do in about ten minutes. To this add two quarts of rich cream and place on ice, and when very cold, churn or whip to a stiff froth, then freeze. Allow a

small teacupful of sugar to each quart of cream ; flavor with vanilla or lemon.

ICE CREAM.

MISS SALLIE C. SMYTHE.

One quart and a half of milk, one quart and a half of cream, one tablespoonful of gelatine dissolved ; sweeten to taste, and flavor. After it begins to freeze, add the whites of six eggs well beaten.

VANILLA ICE CREAM.

Two quarts of rich cream, one pound of white sugar, whites of four eggs well beaten and added. Flavor to taste. and freeze. If preferred, leave out the eggs and freeze.

FROZEN PUDDING.

MRS. R. F. BOWER.

Blanch and break small one pound of sweet almonds. Make a custard of one quart of sweet milk and twelve eggs, and one pound of sugar. Boil the almonds in the milk you make the custard of, and flavor highly with vanilla. When cold, freeze it.

Prepare the day before one pound of raisins seeded, half a pound of citron cut small, a few slices of pine apple cut small. Put them in a dish, and pour over them a wine glass of sherry wine. Let them stand all night, covering closely. After the custard is frozen, mash fine a dozen mirangues, and whip a quart of cream and stir into them. Put in the fruit, stir all gradually into the frozen custard, and freeze again.

PEACH ICE CREAM.

MISS MAMIE JAMIESON.

To every three quarts of rich cream sweetened to taste, add one quart of ripe peaches mashed, (yellow ones are the best), well sweetened. Mix thoroughly and freeze.

FRUIT ICE.

Make an ade of any fruit as you would lemonade, but much richer, and freeze it. It is very excellent. This can be prepared from sirups if they are made from the fruits.

ICED JELLY.

Make either wine or lemon jelly, not very stiff, freeze and serve in glasses.

FROZEN FRUIT.

Mash any fruit and freeze it; serve with ice cream; oranges are superior.

CANDIES.**MOLASSES CANDY.**

Boil a quart of molasses slowly until it is done; this is known by dropping some of the candy in cold water; if it breaks brittle, it is done. Butter some flat pans; pour out the candy and set it to cool; when nearly cool, take it from the cans and pull it until it is white. If the molasses is impure skim it when it first boils. A piece of alum as large as a filbert will make it more brittle, also a teaspoonful of soda will be an improvement. If desired it can be flavored, or mixed with nuts or pop-corn.

POP-CORN BALLS.

Boil honey, molasses, maple or other sugar to a candy; pop corn, and stick the corn together in balls with the candy.

TAFFY.

Three pounds of sugar dissolved in a pint of water in which half a teaspoonful of citric acid has been dissolved; remove the scum as fast as it rises. Boil until it will crack when dropped

in cold water; remove from the fire, and add the juice of three lemons or four oranges; mix it well, and boil very gently until it is as hard as before the lemon was added. Pour it in square buttered pans. It should be about an eighth of an inch thick when cold. Before it hardens mark it off neatly in small blocks, that it may break regularly.

MAPLE SUGAR CANDY.

Take five pounds of sugar and half an ounce of cream of tartar; break the sugar and add two tumblers of water; when the sirup boils up throw in a little water, and take it from the fire and skim it; continue to do this while any impurities rise, then boil slowly without stirring until it is brittle when dropped in cold water. Have the pans ready buttered. Pour but little in each pan. Cool speedily by setting the pans on ice or floating in water, and pull the candy as soon as it can be handled. If not pulled very warm it cannot be worked, as it is very brittle. Pull it back and forth with the hands until it is as white as possible, then twist it in small strings and break into sticks. This candy requires great care to make and not have it grain, but is as good as any confectioner's when properly made.

HONEY.

MRS. J. H. GREENE.

Put six pounds of "A." sugar, and three pounds of pure soft water into a kettle, and let them come to a boil, then add one pound of pure honey and a quarter of an ounce of pulverized alum. Mix well, stirring briskly during the operation. When cool, it is ready for use.

ALMOND HARD-BAKE.

MISS HATTIE HORNISH.

Dissolve one pound of sugar in water, and boil until brittle. Have ready a quarter of a pound of almonds blanched and split in halves. Put the flat side of them down on buttered tin plates, and pour the candy over them.

COCOANUT MACAROONS.

MISS MAMIE JAMIESON.

One good cocoanut grated, the whites of two eggs, two ounces of flour, four ounces pulverized sugar. Mix well together and drop off the end of a spoon on a buttered pan or paper. Bake in a moderate heat about three minutes.

LEMON MACAROONS.

Grate the rind from a large, fine lemon, add to it a quarter of a pound of powdered loaf sugar. Strain the juice of the lemon through a strainer. Beat four eggs light, stir the sugar in the eggs and beat well, then add the lemon juice and three large heaping tablespoonfuls of flour. It must be thick enough to form into balls; if not, add flour until it will. Moisten your hands with cold water and form the paste into balls the size of a plum, lay them on buttered papers and bake without browning. You will be obliged to try one to see if it is done. As soon as done remove them from the paper with a knife. Orange macaroons can be made in the same way, using the rind of half an orange and the juice of one.

CHOCOLATE CARAMELS.

MAYMIE RICE.

Two and a half pounds of brown sugar, one fourth of a pound of butter, one cup of sweet milk, half a pound of Baker's chocolate; boil all together for fifteen minutes, stirring constantly; then add half a bottle of almond extract, and pour into buttered dishes to cool.

COCOANUT ROCK.

MISS HATTIE HORNISH.

Three pounds of loaf sugar, with sufficient water to dissolve; grated meats of two nuts and milk of one. Boil sugar until it will crystallize; then add the nut and milk, and boil until hard.

CHOCOLATE CARAMELS.

MRS. G. COMSTOCK.

Two pounds of crushed sugar boiled to a candy; add one fourth of a teacup of butter, one of cream or milk, half a cake of Baker's chocolate grated. Let it boil slowly, without stirring, until it drops hard in water. Pour on buttered plates and cut in squares before it hardens.

BUTTER SCOTCH.

MISS SALLIE C. SMYTHE.

One pound of sugar, three ounces of butter, three table-spoonfuls of molasses, three of water; boil all together to a candy.

LEMON CANDY.

Take three pounds of coarse brown sugar, add three teacups of water, and set it over a slow fire for half an hour; add a little gum Arabic dissolved in hot water, to clear it; take off the scum as long as it rises. When clear, try it by dipping a pipe-stem in, and then in cold water, or by taking a spoonful in a saucer; if done, it will snap like glass. Flavor with lemon, and cut in sticks.

GROUND NUT CANDY.

Boil together one pint of molasses, one gill of brown sugar, and two ounces of butter. When this is growing thick, add one pint of parched and shelled ground-nuts; then boil the whole fifteen minutes, and pour into a shallow dish to cool and harden.

CREAM CANDY.

WILLIE CRAIG.

Two pounds of sugar, or one quart; one half pint of water, one fourth of a pint of vinegar, butter size of an egg, one tea-spoonful of flavoring. Boil fifteen minutes without stirring; then pour on buttered plates, and pull very white when sufficiently cool.

CHOCOLATE CARAMELS.

MISS HATTIE HORNISH.

One half a cake of chocolate, one cup of sweet milk, one cup of sugar, one cup molasses, one teaspoonful butter, and one of soda.

LEMON DROPS.

WILLIE CRAIG.

Boil clarified sirup to the sixth degree, or until it is quite brittle, then flavor with lemon and drop the candy in small drops on buttered paper and let stay until cold.

EVERTON TAFFY.

MISS HATTIE HORNISH.

One fourth of a pound of butter; as soon as it is melted, add one pound of brown sugar. Stir gently, drop in cold water; when it breaks it is done.

LEMON CREAM CANDY.

MISS MAMIE JAMIESON.

One pound of white sugar; pour on this enough water to dissolve well. Boil to a candy, and when nearly done flavor with lemon juice, then pour on buttered plates, and when cool pull until white.

CHOCOLATE DROPS.

MISS HATTIE HORNISH.

First grate the chocolate, then put one half of a cup of water with two cups of white sugar; when it has boiled five minutes, take off and pour into a tin dish, which you must immediately put into another of cold water and stir sirup until it becomes hard. Then make into little balls, and with a fork roll them around in the chocolate, which has in the meantime been put into a tin dish on the tea-kettle and melted. Then put the sugar balls covered with chocolate on brown paper to cool.

ICE CREAM CANDY.

MISS HATTIE HORNISH.

Five pounds of loaf sugar, one half ounce cream of tartar, one pint of water. Boil over hot water until brittle. Take it from the fire and let it become half cool, then add flavoring that you would use for ice cream. Pour on buttered pans and work when cool enough.

BUTTER SCOTCH.

WILLIE CRAIG.

One cup of molasses, one of sugar and a half cup of butter. Boil all together to a candy.

CHOCOLATE CARAMELS.

WILLIE CRAIG.

One cup of molasses, two cups of brown sugar, one cup of milk or cream, piece of butter the size of an egg, one half of a pound of chocolate grated fine. Boil together half an hour, stirring hard all the time. When nearly done, put in three tablespoonfuls of extract of vanilla. Put into pans and cut into squares.

DRINKS.

COFFEE.

Take half a pint of ground coffee to one quart of water. It must be nicely browned — not burnt, and not ground too fine. Wet the coffee with the white of an egg, and a little cold water. Put it in the coffee boiler and pour on the water, which must be boiling, and let it boil from fifteen to twenty minutes. Set it off the fire, and pour in it a little cold water, when it is ready to serve. It is never so good if allowed to stand.

TEA.

Use freshly boiled water, and boil the tea for five minutes. It is well to have for the purpose a tin boiler, holding about a pint. Mixed teas are now much used—equal proportions of Oolong and English breakfast tea, or Oolong and Young Hyson.

CHOCOLATE.

Procure the best chocolate, grate it, and allow for one quart of water four tablespoonfuls of chocolate; mix, free from lumps, with a little water, and boil fifteen minutes; then add one quart of rich milk, let it boil, grate in a salt-spoonful of nutmeg, and sweeten to taste. Add cream at the table.

TO PREPARE GREEN TEA.

MRS. W. W. JAMIESON.

Pearl gunpowder stands first in the list of green teas; imperial gunpowder next; then the varieties of hyson. Select tea as whole as possible, and that has not been exposed to the air.

Green tea should never be boiled, as it spoils the flavor. A tin cup with a handle, and a tight-fitting cover on a hinge, is better than a tea-pot for steeping tea, and it should be scalded and dried every time it is used. Good tea is often spoiled by a musty tea-pot.

Allow a heaping teaspoonful for three cups; the water should be fresh and poured on boiling hot and allowed to stand on the edge of the stove for about ten minutes. During the time the tea is steeping, the china tea-pot should have boiling-hot water in it, which should be poured out, and the tea, grounds and all, poured in and served immediately.

MISCELLANEOUS.

SOFT SOAP.

MRS. COL. PATTERSON.

Take fifteen gallons of lye ; let it strike the boil. If it will skin a feather, boil down one half ; then take two wooden buckets heaping full of grease, if scraps of meat ; if rendered grease, it will not take so much. Then boil till it thickens. Cook well. The lye to be dripped from ashes.

SOFT SOAP.

MRS. R. P. LOWE.

Fifteen pounds of clean grease ; fifteen pounds of crude potash. Put the potash in a pot of boiling water to dissolve. Put the grease in a barrel, and pour the potash water over it. Add a bucket of hot water every day, until the barrel is full, stirring hard each time.

TO KILL GRASS IN SIDE WALKS.

MRS. GILBERT COMSTOCK.

One pound of arsenic ; two pounds of soda. Dissolve in four gallons of water, and pour on while hot.

A DISINFECTANT.

If a rat dies about the house, place some dissolved copperas in a cup or jar within smelling distance, and the cure is sure.

TO REMOVE MILDEW.

MRS. GEORGE B. SMYTHE.

Take two ounces of chloride of lime ; pour on it a quart of boiling water ; then add three quarts of cold water. Steep the linen twelve hours, when every spot will be extracted. This will be found to quite surpass the buttermilk and chalk recipe.

WASHING PRINTS.

MRS. GEORGE B. SMYTHE.

Wash prints in cold water. The most delicate fabrics can be washed in this way without fading.

"GUM STICKUM," OR MUCILAGE.

Three ounces of gum arabic, one ounce of loaf sugar, and three ounces of vinegar; dissolve. If too thick, add a little more vinegar.

TO CLEAN WHITE PAINT.

MRS. GEORGE B. SMYTHE.

Dissolve one teacupful of whiting in a gallon of water. This will make the paint look fresh and clean.

TO REMOVE STAINS FROM THE HANDS.

Ink, dye, or fruit stains can be removed by dipping the fingers in water (warm is best), and then rubbing on the stains a small portion of oxalic acid powder and cream of tartar, mixed together in equal proportions. When the stains disappear, wash the hands with fine soap.

CURE FOR FELON.

MRS. G. COMSTOCK.

Apply small fly blister, and the felon will come to the surface, when it can be picked out with a needle.

TO CLEAN MATTING.

MISS BELKNAP.

Never use soap on matting. Put salt in the water to wash white matting, and use vinegar and water for the red checked matting.

SAND FOR FLOORS.

MISS BELKNAP.

When you take up a carpet, sprinkle the floor with damp sand, brush it around with a broom, and then sweep it up, and you will have but little if any dust.

TO CLEAN MARBLE SLABS.

Moisten a cloth in water, and then dip it in soda, and rub it on the marble. Wash off with clean water.

TO CLEAN ZINC.

Rub clean lard on it with a cloth, and rub dry with a clean cloth.

CURE FOR CORNS.

MRS. G. COMSTOCK.

Apply, morning and evening, one drop of solution of per chloride of iron.

TO CLEANSE BLANKETS.

MISS M. COPELIN.

Put two large tablespoonfuls of borax and a pint bowl of soft soap into a tub of cold water. When dissolved, put in a pair of blankets, and let them remain over night. Next day, rub them out and rinse thoroughly in two waters, and hang them up to dry. Do not wring them.

TO KEEP EGGS.

MRS. BROWN.

Cover the bottom of a jar or keg with equal parts of bran and salt well mixed; put a bit of lard in palm of the hand and roll each egg in it till well greased, then place them in the jar with the small end down; cover them with bran and salt so that the next layer of eggs will not touch those that were first put in; continue in this manner until the jar is filled, finishing with the bran and salt; cover the jar and set in a cool, dry place. Eggs packed in this way during the months of August and September will keep all winter.

A CURE FOR CHILBLAINS.

One pint of alcohol, one ounce of ammonia, one ounce of turpentine. Apply with a swab, two or three times a day, if very bad.

TO CLEAN A BLACK WOOLEN DRESS.

Take supercarbonate of soda and water—soda enough to make the water very soft. Put in the cloth, and let it soak twenty-four hours. Hang up to dry, and iron damp.

TO CLEAN SILK.

Take two or three potatoes, pare and cut in small pieces, and put on one quart of cold water. When perfectly cooked, strain off the water carefully, and add to it half a pint of alcohol. Sponge the silk both sides, and iron it between muslins with hot irons, and iron it dry.

COUGH SIRUP.

One half ounce each of bloodroot, hoarhound, comfrey, elecampane and spikenard. Mix them and boil for half an hour or longer, in a quart of cold water. Then strain it; add two teacupfuls of brown sugar, and let it boil again until it is a very thick sirup. When cool, add two or three table-spoonfuls of French brandy or Bourbon whisky, and bottle it. Dose for child: A teaspoonful five or six times a day; an adult can take it more frequently, or double the dose.

TO RENOVATE SILK.

Boil or simmer kid gloves in water till it becomes a kind of soft glue, and sponge the silk with it, ironing on the wrong side.

TO MEND CHINA.

MRS. LEOPOLD.

Take a very thick solution of gum arabic in water, and stir into it plaster of Paris, until the mixture becomes of proper consistency. Apply it with a brush to the fractured edges of the china, and stick together. In three days the article cannot be broken in the same place. The whiteness of the cement renders it doubly valuable.

TO WASH BUCKSKIN.

Use water blood warm, wring as dry as possible, and hang in the house away from heat, till two thirds dry ; then stretch till soft.

CAMPHOR ICE.

MRS. POLLARD.

Two ounces of oil of sweet almonds, two ounces of spermaceti, one ounce of white wax, one ounce of gum camphor.

One half of the above quantity is sufficient for one person. Shave down the last three ingredients ; put in a tin cup, and pour over them the oil of almonds, and set the cup on the stove where the contents will heat slowly. When all are thoroughly melted, pour into small cups or molds, and when cold or hard, cut into squares with a hot knife.

TO REMOVE IRON RUST.

Dissolve a little oxalic acid in some water, and moisten the linen that has the iron rust on it ; then place it in the sun and rub some salt on it. As soon as the iron rust disappears, wash the linen to prevent the acid from eating the cloth.

You cannot use this preparation on colored goods.

INK.

MRS. POLLARD.

Extract logwood, one ounce, Bi-chromate potash, one eighth of an ounce, Prussiate potash, one eighth of an ounce, rain water (hot) one gallon.

To make red ink : Add sulphuric acid. A solution of oxalic acid will take out any ink stain.

TO CURE A FELON.

MRS. BROWN.

Equal parts of pulverized blue flag root and white helebore root mixed with water to the consistency of a poultice, and boil five minutes ; let the patient dip the finger in this two

or three times, as hot as can be borne; afterwards poultice with the mixture for two or three days, renewing the poultice when it becomes hard.

FROSTED LIMBS.

Make a boiled lye of wood ashes, so strong as to be quite slippery between the fingers. Let it settle, and drain it off. Put a large handful of common salt to a quart of lye; have it quite warm to begin with, submerging the afflicted part for one or two hours, one or two applications affording a permanent relief.

TO COLOR CRIMSON.

MRS. LEOPOLD.

If the cloth is dirty wash it cleanly in soap suds, after which make another strong suds. If you wish to color a rich crimson, put your suds into a brass kettle and add one quarter of a pound of cudbear; stir well; then put in your goods, set it on the fire and let it scald for an hour or two. If you desire a dark purple, add one quarter to one half of a pound of cudbear, and put into an iron kettle instead of brass: wash well through two suds and rinse in clean water.

FOR COLORING SCARLET.

MRS. O. KISER.

Two ounces solution of tin, one ounce of cream of tartar, and one ounce of cochineal, to one pound of cloth or yarn. Pulverize your cochineal by putting it in a loose bag and rubbing out in sufficient water to wet the cloth. When heating, add the tartar, then the tin; have the liquor at boiling heat, wet your cloth in soap suds, then put it in, stir constantly, and keep it at boiling heat twenty minutes, but do not allow it to boil. Rinse when wet in cold water.

TO PREVENT BLACK BRAID FROM STAINING.

Boil five minutes in vinegar.

PURITY. FULL WEIGHT. FULL STRENGTH.

DOOLEY'S

STANDARD

YEAST POWDER.

No Housekeeper who desires light, sweet and nutritious cookery, should be without this excellent Baking Powder.

FIRST MADE 1858.

The original determination of the manufacturers of this powder to make an article which should be, in every way, reliable and healthful, should be put up full weight exactly as represented, and should be of standard strength, has never been deviated from, notwithstanding the host of inferior powders with which the market has been flooded.

Ask your grocer for it; and do not be put off with other brands represented as good as Dooley's.

Dooley & Brother,

MANUFACTURERS,

NEW YORK.

BURNETT'S STANDARD FLAVORING EXTRACTS, FOR COOKING PURPOSES.

"Pre-eminently superior."
"The best in the world."
"Used exclusively for years."
"We use them exclusively."
"We find them the best."
"We find them excellent."

—Parker House, Boston.
—Fifth Av. Hotel N. Y.
—Continental Hotel, Philadelphia.
—Sherman House, Chicago.
—Southern Hotel, St. Louis.
—Occidental Hotel, San Francisco.

TO HOUSEKEEPERS.

The superiority of these Extracts consists in their

PERFECT PURITY AND GREAT STRENGTH.

There is no subject which should more engross attention than the purity of the preparations which are used in flavoring the various compounds prepared for the human stomach. These Extracts are warranted perfectly free from the poisonous oils and acids which enter into the composition of many of the factitious fruit flavors now in the market. They are not only true to their names, but are prepared from fruits of the best quality, and so highly concentrated that a small quantity only need be used.

FOR SALE EVERYWHERE.

EXCELSIOR FRUIT CAN MANUFACTORY.

W. S. MOORE,
WHOLESALE TIN AND JAPANNED WARE,
No. 108 Main Street, between Fourth and Fifth,
KEOKUK, IOWA.

All Kinds of Job Work done to Order.

L. SCHEPP.

Manufacturer of the only

GENUINE DESICCATED COCOANUT,

For Pies, Puddings, Cakes, Tarts, Etc.;

ALSO DEALER AND IMPORTER OF COCOANUTS.

NO. 198 DUANE STREET, NEW YORK.

DENTISTRY.

Those who prize personal appearance, health and comfort, cannot be indifferent to the preservation of their teeth. The best of false teeth are but a poor substitute for *good* natural teeth.

The recent introduction of new appliances and new methods of operating, render it certain that many teeth which, a few years ago, would have been considered past saving, can now be treated and filled by such dentists as are posted and up to the times in adopting and skillfully using the improved methods of operating. Teeth should not be extracted simply because the *nerve is exposed*, causing pain, nor for *alveolar abscess* (gum-boil); for these diseases can be successfully treated, and the teeth restored to health and usefulness.

If teeth are valuable for the young, they are equally so for the aged. No one should be satisfied with an operation that is to preserve the teeth for only a few years. Whatever of skill and money is required to preserve the teeth to old age, is skill and money well employed—Gold is the only reliable material for filling teeth. The price of a difficult operation is estimated by the time employed, the skill required, and the amount of gold used.

A dentist who makes a specialty of *Artificial Teeth* should be trusted *with caution* concerning the preservation of the *natural teeth*, lest his bias in favor of false teeth should control his judgment, and teeth be extracted or left to decay, which one who has skill in operative dentistry would certainly save.

The making of FALSE TEETH is not a mere mechanical operation—fastening together bits of porcelain resembling teeth, so as to be worn comfortably in the mouth. They must be made to appear to be part of yourself. They should correspond in size to the anatomy of your person, especially to the features of the face; they should harmonize in color with the complexion, hair and eyes; they should have such an artistic arrangement as to disguise their falseness, and such general adjustment as to restore to the mouth and face their natural expression. This is the study of an artist; and a dentist, so far as it is required of him to imitate nature, should be as *truly* an ARTIST as if he were a sculptor carving the features in marble.

L. C. INGERSOLL, Dentist,
CORNER OF 3D AND MAIN STS.,
KEOKUK, IOWA.

MANHATTAN

PATENT



COMPOUND.

MANHATTAN PATENT COMPOUND

LYE will keep clean and perfect on your shelves, without leaking.

LYE will preserve Soap in all climates and during all seasons. LYE will make double the quantity of Soap of any other Lye known.

LYE will make Soap on your kitchen stove, avoiding dangers of yard fire.

LYE will make both Hard and Soft Soap, as desired, and never fails.

LYE uses less grease for a far better quality of Soap.

LYE Soap made by its use will do cleaner and better washing, needs no salting, nor becomes crumbly nor brittle.

LYE will scour Tin, Glass and other ware, floors, windows, sidewalks, etc., to a charm.

LYE will take out grease, paint and tar spots, soften hard water, fitting it for washing.

LYE will clean printing presses, type, ink rollers and machinery of any kind.

LYE is an excellent article for Photographer's use

LYE will save time, labor and expense for all who buy it and will please all who try it.

Ask for the Patent Lye, with Black Ground Labels, and bearing our trade mark. Take no other.

FOR SALE BY

ALL FIRST-CLASS GROCERS AND DRUGGISTS.

A Household Necessity.

THE AMERICAN "IMPROVED SELF-CLEANING" FAMILY

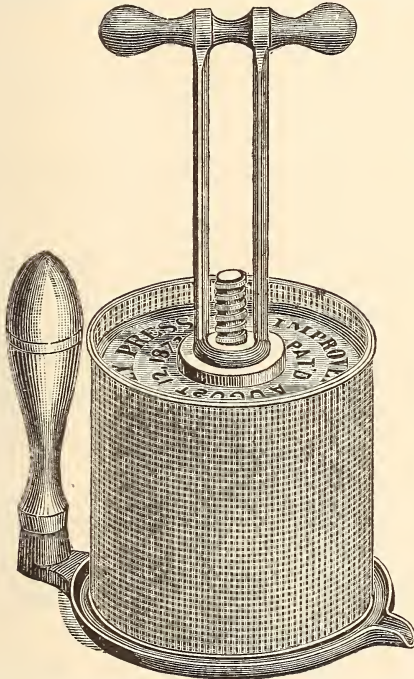
FRUIT, JELLY, WINE AND LARD PRESS,

With Removable, Bottomless, Perforated Cylinder,

FOR PRESSING AND STRAINING

Currants,
Grapes,
Peaches,
Pears,
Plums,
Quinces,
Strawberries,
Blackberries
Elderberries,
Cranberries,
Pumpkin,
Squash,

Lemons,
Oranges,
Apples,
Honey,
Meats,
Lard,
Cottage
Cheese,
Vegetables,
Tomato
Catsup,
Turnips,
Herbs,
Etc., Etc.



An article
of the
greatest
Economy

And much
needed
in every
Family.

The only known means of extracting juice from fruits, etc., before the introduction of this valuable invention, was that of straining the same through a *cloth*. An examination of the Press will soon convince the most skeptical of its superiority over the old method.

These Presses are strong and durable. They are made of *Galvanized Iron* and will *not rust*, or discolor the juices of the fruit. For Wines, Jellies and Jams, they work to perfection, and will save many times the cost, in one year's use, as *one-third more juice* can be extracted from the same quantity of fruit, and *does not soil the hands* or clothing.

RETAIL PRICES { Quart Size—without Gutter—\$1.00.
" " —with " — 1.25.
Gallon " — " — 2.00.

We will send these Presses to any address on receipt of Price. *Agents wanted.* To whom we guarantee quick sales and large profits. Send for circulars and terms.

GOODRICH & HOUSTON,

70 AND 72 ADAMS STREET, CHICAGO, ILL.,

Manufacturers and Wholesale Dealers.

KINGSFORD'S OSWEGO PURE

AND

SILVER GLOSS STARCH

FOR THE LAUNDRY,

Manufactured by

T. KINGSFORD & SON,

Has become a household necessity. Its great excellence has merited
the commendation of Europe for American manufacture.

KINGSFORD'S PULVERIZED CORN STARCH,

Prepared by T. Kingsford & Son,

EXPRESSLY FOR FOOD.

When it is properly made into puddings, is a dessert of great excellence.

FOR SALE BY

ALL FIRST CLASS GROCERS.

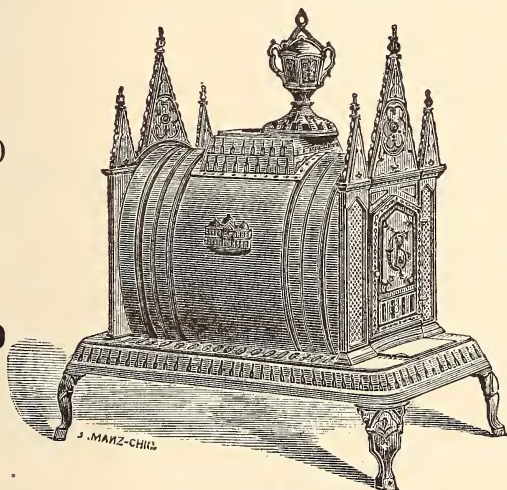
COMSTOCK STOVE WORKS,

MANUFACTURERS OF

Every description of Cooking and Heating Stoves,

KEOKUK, IOWA.

CAST
LINED
Air-tight
WOOD
STOVE.



The Best
PARLOR
STOVE
IN THE
WORLD.

ECONOMIST.

THE ADVANTAGES OF THIS STOVE ARE AS FOLLOWS:

It is strictly an air tight stove.
It will keep fire more perfectly than any other stove made.
It takes long and large wood.
It requires but little wood to obtain a uniform and intense heat.
It is cast lined, and will last five years without repairs.
It can be re-lined cheaper than a sheet iron stove.
It is cleanly and easy to manage.
It will always retain a polish and never burn red.

It costs but 75 cents a cord to cut wood for the *Economist*.

It will burn chunks and knots that cannot be burned in other stoves.

Three cords of wood will last the *Economist* four months.

The ashes need be removed but once a week with the *Economist* stove.

With all these advantages, the *Economist* costs but little more than the old-fashioned upright stoves, and will wear double the time.

SEND FOR OUR CATALOGUE AND PRICE LIST.

The Oldest and Most Reliable House in the City.

YOUNKER BROTHERS,

DEALERS IN

DRY GOODS.

Dress Goods & Housekeeping Goods a Specialty.

REMEMBER!

82 MAIN STREET,

KEOKUK, IOWA.

IRWIN, PHILLIPS & CO.,

Wholesale Dry Goods, Notions, Etc.,

60 & 62 MAIN STREET.

KEOKUK,

IOWA.

H. N. BOSTWICK,

No. 102 and 104 Main Street, corner Fourth,

DEALER IN

STAPLE AND FANCY DRY GOODS.

Ladies' Ready Made Suits, and Suits made to order.

INFANTS' WARDROBES, BRIDAL OUTFITS AND MOURNING GOODS.

SPECIAL ATTENTION GIVEN TO ORDERS.

M. C. SAWYER,

(Plunder Store,) Dealer in

NOTIONS, MILLINERY, REAL AND IMITATION HAIR GOODS, JEWELRY,

Zephyrs, Gloves, Hosiery, Etc., Etc.

Latest styles of Hats always on hand.

LARGEST AND BEST STOCK OF RIBBONS IN THE CITY,

Call and examine before purchasing elsewhere,

NO. 3 ESTES BLOCK.

Established 1853.

SAMUEL E. CAREY,

Importer and Jobber of

CHINA, GLASS, QUEENSWARE, SILVER PLATED WARE,

Coal Oil Lamps, Chandeliers and Table Cutlery.

98 Main Street, Between 3d and 4th,



SIGN OF THE GOLDEN PITCHER.

KEOKUK, IOWA.

We keep the largest, freshest and best stock of **Silver Plated Goods** in the State, comprising **Elegant Dinner and Tea Sets, Water Sets, Berry Dishes, Cake Baskets, Castors,** and many beautiful goods adapted for **bridal presents.** Our **Silver Plated goods** are manufactured at the **Celebrated Works of the Meriden Britannia Co.,** of **Meriden, Conn.,** and are guaranteed equal to any made. Orders by mail will receive prompt attention and goods sent **C. O. D.**

We also keep **Rogers Brothers** **Silver Plated Tea and Table Spoons and Forks** of all patterns and grades, the best made, also **fine Table Cutlery.** Prices furnished on application by mail.

Chandeliers.—Our Stock of **Chandeliers** for **Dwellings, Stores and Churches,** from one to twelve lights, always full. **Special inducements** to **Churches** wanting to fit up with **Lamps and Chandeliers**—**Illustrated cuts and price lists** furnished on application by mail.

SAMUEL E. CAREY,

Keokuk, Iowa.

D. A. KERR & CO.,
WHOLESALE DRUGGISTS,

And Jobbers in

PATENT MEDICINES, DRUGGISTS' SUNDRIES, ETC.,

No. 105 Main St., Keokuk, Iowa.



R. B. OGDEN,
Book, News and Job Printer,
THIRD ST., KEOKUK, IOWA.

SPECIAL ATTENTION PAID TO PRINTING
LADIES' & GENTS' VISITING CARDS, INVITATIONS, &c.
At lower Prices than can be had in the City.

PUBLISHER OF
HON. GEO. W. McCRARY'S AMERICAN LAW OF ELECTIONS.
ALSO,
THE NORTHWESTERN COOK BOOK.

Estimates promptly furnished on all classes of Printing and Binding at lowest cash rates, and first-class work guaranteed.

Patterson & Timberman

STANDARD

SUGAR



CURED

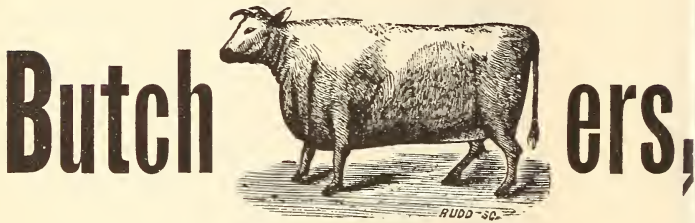
H A M .

ESTABLISHED 1848.

KEOKUK, IOWA.

ESTABLISHED 1867.

NARRLEY & WALSMITH,



And Dealers in all kinds of

FRESH AND SALT MEATS.

HAMS,

Shoulders, Sausages, Etc.

THE BEST OF MEAT AT FAIR PRICES

Orders Delivered to any part of City free.

157 Main St., bet. 6th and 7th,

KEOKUK, ^BRD - 59 - IOWA







DOBBS BROS.
LIBRARY BINDING

MAR 81
ST. AUGUSTINE

FLA.



32084

LIBRARY OF CONGRESS



0 014 487 394 4

