

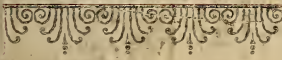
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## INTRODUCTORY

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The receipts offered in the following pages were gathered from the practical experience of good cooks. Every receipt has been used many times, and the proportions and method of preparation, if carefully followed, will always produce good results. Many of the best receipts are not to be found in any other book of receipts.





# OUR CHEF'S BEST RECEIPTS

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## SOUPS

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### CHAPTER I

“Let thine eye be thy cook.”

—Henry V.

#### Bouillon

1 tablespoonful of butter	1½ lbs of finely chopped round
1 bay leaf	beef
1 stalk of celery	½ onion, sliced
2 slices of carrot	3 or 4 cloves
Shell and white of 1 egg	2 sprigs of parsley

Melt butter in a kettle, add the onion and cook until thoroughly brown, when add the beef and other ingredients and one quart of cold water. Put on the back of stove well covered, and let simmer gently for three hours. Strain, return to the kettle, and bring to a boil. Beat the white of egg with ½ cup cold water. Crush the shell and add to the egg. Add this to the boiling bouillon. Let boil a minute and set on back of stove to settle. Strain through a cheese cloth wrung out of cold water. —From Table Talk.

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**Bouillon**

1 soup bone	1 small knuckle veal
1 tablespoon sugar	1 stalk celery
2 sprigs parsley	1 blade mace
4 cloves	$\frac{1}{2}$ teaspoon kitchen boquet
2 lbs. soup meat	4 quarts water
2 slices onions	2 slices turnip
1 slice carrot	1 small bay leaf
4 peppercorns	$\frac{1}{2}$ lemon

Wipe the meat, chop fine, add cold water, let stand half an hour, simmer slowly five hours—never allow it to boil. Chop vegetables. Brown the sugar, add onion and stir until brown. Add vegetables and seasoning to soup, simmer one hour longer, strain, cool, remove fat. Re-heat, but before it boils stir in the whites of two eggs, slightly beaten. Bring to a boil, strain through napkin, salt to taste, serve in cups with half a thin slice of lemon or small spray of parsley in each cup. A wine glass of sherry may be added if that flavor is liked.—E. L.

**Amber Soup**

1 qt. of water to	1 bay leaf
1 lb. of beef—the round of steak	3 cloves
6 peppercorns	6 allspice
1 cup of the raw meat, browned	1 gill of finely chopped onions, turnips and carrots and celery.

Let simmer 4 hours, then put in the vegetables and cook one hour more. Strain and clear with the white of one egg.

To make it the amber color, one cup of the meat must be browned. —Kate.

---

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**Bean Soup**

1 small beef soup-bone	1 qt. beans, soaked over night
4 medium sized onions	2 heads of celery
Salt and pepper	

Simmer all together for five hours. Strain through coarse sieve. Return to the stove until hot and serve.

**Celery Soup**

1 pt. boiling water	3 cups celery (cut in $\frac{1}{2}$ -in. pieces)
2 $\frac{1}{2}$ cups milk	
3 tablespoons butter	1 slice onion
Salt and pepper to taste	$\frac{1}{4}$ cup flour

Wash and scrape celery before cutting in pieces, cook in boiling water until soft, rub through a sieve, scald milk with the onion, remove onion, and add milk to celery. Bind with butter and flour cooked together. Season with salt and pepper. Outer and old stalks of celery can be utilized for soup.

—E. V. E.

**Corn Soup**

1 can corn	2 tablespoons butter
3 pints milk	1 tablespoon flour

Boil the milk for several minutes, strain, add the flour and butter rubbed together, cook fifteen minutes. Just before serving beat one egg light and stir in. Season with pepper and salt.

—Mrs. Agnew.

### Cream of Spinach

2 qts. spinach	2 tablespoons, scant, butter
1 qt. milk	2 heaping tablespoons flour
1 slice of onion	2 teaspoons salt
$\frac{1}{2}$ small bay leaf	$\frac{1}{2}$ saltspoon pepper

Cook spinach with half cup of water for ten minutes; drain off water; chop spinach very fine. Make a white sauce by cooking together the flour and butter and stirring them into the hot milk to which the onion and bay leaf have been added. Stir in the chopped spinach and water, cook two minutes, strain through coarse sieve and serve. The onion and bay leaf may be omitted and must be used sparingly if at all.



Cream Pea soup is made by using one quart of green peas boiled and rubbed through a strainer, in the place of the spinach. —E. L.

### Mock Turtle Soup

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. —Miss Belknap.

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**Mock Chicken Soup**

2 tablespoonfuls of flour            1½ pint of beef stock  
 2 tablespoonfuls of cream        1 egg  
 Butter size of an egg

Put butter and flour in a sauce pan, stir until smooth, add stock little by little. Just before taking from the fire add the cream and egg, well beaten together. Salt and pepper to taste.

**Onion Soup**

6 large onions                        2 tablespoons butter  
 1 quart soup stock                 Salt and pepper  
 ½ pint cream

Fry onions in the butter, but do not brown. Add the stock, and boil 10 minutes, season, and just before serving add the cream.  
 —Mrs. Oliver Crosby.

**Tomato Soup**

1 can tomatoes                        1 quart water  
 1 small onion                         8 or 10 cloves, whole  
 Salt and pepper

Boil until well seasoned, thicken with 1 teaspoon corn-starch, and strain.  
 —Mrs. Oliver Crosby.

**Tomato Soup**

1 qt. of tomatoes fresh or canned 1 qt. of water  
 Butter size of an egg                ½ cup of rice, well cooked  
 Salt and pepper

Cook tomatoes until soft, then strain. Then add seasoning and rice.

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### Tomato Soup

1 qt. of milk	1 qt. tomatoes
A little cayenne	Butter size of a walnut
Salt and pepper rolled crackers	A little soda in the boiling milk . — Fannie.

### Cream of Tomato Soup

$\frac{1}{2}$ can tomatoes	1 qt. milk
2 scant tablespoons butter	2 heaping tablespoons flour
1 teaspoonful salt	$\frac{1}{2}$ saltspoonful pepper
$\frac{1}{2}$ saltspoonful soda	

Cook tomatoes until quite soft. Heat milk in double boiler, cook butter and flour together, add a little hot milk and stir well into the remainder of the milk.

When the thickened milk has boiled ten minutes, season the tomatoes, add soda, strain them into the milk and serve at once. —E. L.

### Soup

For Scotch egg soup, two quarts of milk, into which slice an onion (and if the milk is over a day old as much baking soda as will half cover a dime may be added); boil till the onion is tender. Mix two tablespoonfuls of butter and two medium tablespoonfuls of flour into a paste, which stir into the soup until it dissolves smoothly and the soup boils; season with two tablespoonfuls of salt and half a saltspoonful of pepper. Poach as many eggs as there are persons, drop them into the soup after it is in the tureen. —Ethel Selkirk.

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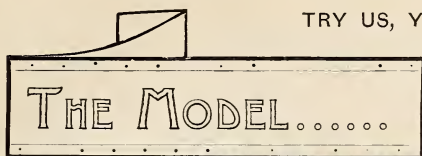
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## FISH

### CHAPTER II

“Fish for fasting days and flesh for holidays.”

—Pericles.

#### Baked Whitefish

After the fish has been well cleaned and washed, open down the back, take out the back bone, being careful not to remove any fat or meat with the bone. Wipe dry. Have lard in the pan heated hot as for frying. Flour the skin and place skin side down. Bake three-fourths of an hour in hot oven. When nearly done sprinkle with white pepper and salt and some melted butter to help brown it. Slip the whole fish in a hot platter and serve.

#### Codfish Balls

1 cup codfish	2 cups potato
Butter $\frac{1}{2}$ size of egg	$1\frac{1}{2}$ eggs

Beat very light, if too thin add the other one half egg.  
Drop by spoonful in hot lard.

—Mrs. Kelliher.



### Fish Turbot

Two pounds of whitefish, steam till tender, remove the bones, pick up fine, and season with pepper and salt.

#### Dressing

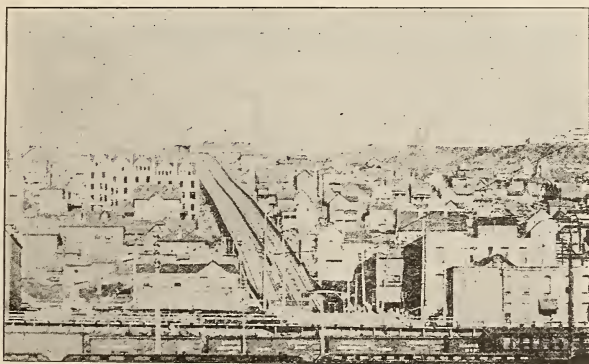
1 pint of milk	$\frac{1}{4}$ pound of flour
$\frac{1}{4}$ pound of butter	2 eggs

Heat the milk, thicken with the flour. When cool add the eggs and butter. Season with a very little onion and thyme. Put in a baking dish a layer of fish, then of dressing, till full. Cover the top with bread crumbs and bake half an hour.

—Mrs. F. I. Whitney.

### Finnan Haddy

One-half a fish picked up and braised in butter. Add 1 cupful of cream, 3 hard boiled eggs, chopped, yolk of 1 raw egg, 1 teaspoonful of grated Edam cheese, 1 tablespoonful of flour. Season to taste and cook three or four minutes.

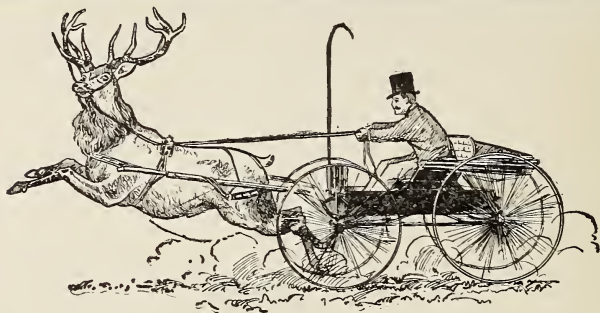


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## Lobster Newburg

1 lobster, weighing about four pounds	4 tablespoons of butter
2 tablespoons of sherry	2 tablespoons of brandy
$\frac{1}{4}$ teaspoon of pepper	2 teaspoons of salt
4 eggs, yolks	$\frac{1}{2}$ pint of cream
	Slight grating of nutmeg

Cut the lobster into small pieces, heat the butter in a frying pan. When hot put in the lobster, cook slowly for five minutes, then add the salt, pepper, sherry, brandy and nutmeg and simmer five minutes longer. Meanwhile beat the yolks of eggs well and add the cream to them. Pour this over the cooked mixture and stir constantly for one minute and a half. Serve immediately.

Special care must be taken to stir the mixture constantly after the cream and eggs are added.

—Mrs. Woodford, Detroit, Mich.











### Shrimp Croquettes

Remove one can of shrimps from the can. Throw them into cold water and wash rapidly but carefully; drain well and then chop fine with a silver knife. Place over the fire in a double boiler half a pint of milk; rub together one rounding tablespoonful of butter and three of flour; add to the boiling milk and stir to a thick paste. Add to the shrimps a level teaspoonful of salt, a level tablespoonful of parsley, a tablespoonful of lemon juice, and a little cayenne pepper. Now add the sauce, mix well, spread out on a platter and set on ice until very cold. When cold, form into cylinder-shaped croquettes, roll in fine bread crumbs, cover with egg and roll again in coarser bread crumbs. Fry, three at a time in a frying basket in very hot lard, until a nice brown. Place on soft, brown paper to drain and serve hot, garnished with parsley.

—Grt. Nor. S. S.



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## OYSTERS

### Creamed Oyster for Chafing Dish

1 tablespoon butter	1 level tablespoon flour
1 cup sweet cream	1 egg
1 pint of washed oysters	Salt and pepper

Heat the chafing dish and put in the butter to melt; when melted, cream into it the flour, stirring until perfectly smooth. Beat the egg light and stir into the cream. Add this to the creamed butter and flour and when hot stir in the oysters.

When the oysters curl, serve on toast.

—Mrs. Moses Folsom.

### Escalloped Oysters

1 quart oysters	1 quart cracker crumbs
1 pint milk	$\frac{1}{2}$ cup of melted butter

Salt and pepper to taste. Mix all together, put in a buttered baking dish. Bake about  $\frac{3}{4}$  of an hour.

—Mrs. Towner, Ypsilanti, Mich.



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### Fried Oysters

Drain oysters well, and lay upon clean cloth to absorb most of moisture.

Prepare cracker crumbs by rolling fine, adding salt and a dash of cayenne pepper for seasoning.

First roll oyster in cracker crumbs, then in beaten egg, to which has been added 2 tablespoonfuls of oyster liquor to each egg, then in cracker crumbs last, thoroughly covering the oyster. Drop in a basket in boiling lard. Cook till light brown, and place upon brown paper for few seconds before putting upon heated platter, and serve at once.

—Lilian Grant Caldwell.

### Fried Oysters

Wipe large oysters dry, dip in egg, then fine cracker crumbs, season with salt and pepper and fry in butter over a slow fire ten minutes.

### Oyster Loaf

Cut the top from a loaf of bread. Dig out the center, fill with a layer of oysters cooked in a little cream and seasoned, and a layer of crumbs until full. Cover with the crust and put in oven a few minutes.



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### Oyster Croquettes

1 quart oysters	4 tablespoons cream
4 tablespoons oyster liquor	1 tablespoon butter
Yolk of 2 eggs	2 tablespoons flour
	1 tablespoon chopped parsley

Season well. Drain and chop fine the oysters. Rub the butter and flour together in a hot spider, add cream and liquor, then eggs. Cook a minute and take from fire and add oysters, parsley and seasoning. When cold, form into croquettes, roll in egg and cracker crumbs. Fry in wire basket in hot lard.

—Mrs. Newcomb.

### Oyster Salad

One quart of oysters steamed until plump. Throw into cold water. Chop 4 heads of celery. Cut oysters in half, salt and mix together.

#### Dressing

Beat 2 eggs well, add 1 teaspoon of mixed mustard, 1 teaspoon of cornstarch,  $\frac{1}{2}$  cup good vinegar, little salt and pepper (red).

Cook over steam until thick, add a piece of butter size of an egg, 1 wineglass of sweet cream when cold.

### To Fry Oysters in Batter

4 eggs	1 quart oysters
4 tablespoons milk	2 tablespoons flour

Drain oysters in colander 2 hours. Put a little flour in a dish and mix with pepper and salt. Rub the oysters well into it before dipping into the batter. Fry in a wire basket in deep lard.

—Mrs. L. Barbour, Detroit.







## MEAT

### CHAPTER III

"And who abstains from meat that is not gaunt?"

—Richard II.

#### Baked Pork Tenderloin

Split down one side a large tenderloin. Pound it out flat, fill with a nice bread dressing and sew up and bake. Season well with pepper, salt, butter and sage.

#### Beef Loaf

4 pounds of beef (the round)	5 eggs
chopped fine	6 small crackers
4 tablespoons butter	Pepper and salt
(Cloves and sage if liked)	

Mix well, two loaves, and bake two hours.

—M. S. G.

#### Beefsteak Pudding

1 lb. flour	$\frac{1}{4}$ lb. suet
1 lb. steak	1 beef kidney

Make a crust with the suet, chopped fine, and the flour, roll out part and line sides of pudding dish—a quart bowl is best—cut steak and kidney into small pieces, put in dish, add:

1 cup water	Pepper
Salt	

Dredge with flour. Roll the remainder of the crust and cover well. Steam three hours. —Mrs. H. Twyford.

#### Beef Croquettes

Chop very fine some cold cooked beef, add twice as much hot mashed potatoes well seasoned with butter and salt. Add one well beaten egg. Form into balls, dip in egg and cracker crumbs and fry.

### **Boiled Chicken and Macaroni**

Stuff as for roasting a pair of fowls, medium size. Sew up each chicken in tarlatan or cheese cloth. Boil until tender. Take out about 1 cupful of the liquor, strain and season and cook in it 1 cup of macaroni broken in inch pieces; stew twenty minutes. Garnish a platter with the macaroni and parsley and lay chickens in center. Serve with drawn butter.

### **Boiled Turkey**

Choose a tender hen turkey, weighing about seven pounds, stuff it with a bread or oyster dressing. Put in a kettle with enough water to cover it and boil about two hours, or until tender. Season well with butter, pepper and salt.

### **Breaded Chicken**

Prepare young chicken as for frying. Dip each piece in egg and cracker crumbs. Season with pepper, salt and minced parsley. Put in a baking pan with a piece of butter on top of each, add half cup of water and bake slowly, basting often. When done, place on a warm platter. Into the pan pour a cup of cream or rich milk, a cupful of bread crumbs, season well, let boil and pour over chicken and serve.

### **Chicken Balls**

Mix together  $\frac{1}{2}$  cup chicken meat chopped fine and  $\frac{1}{2}$  cup soft part of bread. Season with salt and cayenne and moisten it with enough raw yolk of egg to bind it, so little balls can be made of it. Roll in egg and cracker crumbs and fry.

### **Chicken Croquettes**

Three teacupfuls of finely minced chicken, season with chopped parsley, salt, pepper and a little red pepper to taste.

Boil 1 teacup of milk, stir into it 1 tablespoon butter and a heaping teaspoon of flour rubbed together. When cold add the chicken, roll in shape. Dip in egg, roll in cracker crumbs and fry in hot lard.

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### Chicken Loaf

One chicken, boiled slowly. When done cut the meat into small pieces and season well. Put a layer of chicken, then a layer of hard boiled eggs, sliced thin, then a layer of chicken until quite a pyramid is formed. Pour over this the jelly that the chicken has been boiled in. When cold it will slice nicely. It is well to put a press on the loaf.

—Mrs. Holden, Jackson, Mich.

### Frizzled Dried Beef

$\frac{1}{2}$  lb. chipped beef                      2 tablespoons butter  
1 tablespoon flour

Melt the butter. When hot add the beef and fry until brown and add  $1\frac{1}{2}$  pints of milk. Thicken with the flour.

### Leg of Lamb

Boil a leg of lamb until tender, season well. Put in the oven long enough to brown a little.

#### Sauce

Take a tablespoon of butter and melt with a teaspoonful flour. Add a teacup of the liquor the lamb was boiled in with a half cup of vinegar, some mint, chopped fine, and pepper and salt.

—Mrs. C. F. Kilgore.

### Meat Jelly

2 lbs. of lean beef	$\frac{1}{2}$ gallon of cold water
6 black pepper cones	6 whole cloves
1 tablespoon salt	$\frac{1}{2}$ box gelatine soaked in $\frac{1}{2}$ cup
2 tablespoons of sherry	water for 15 minutes
1 lemon, the juice	

Cut the beef into the water, add pepper cones, cloves and salt, and let simmer slowly 4 hours. Then add the gelatine and strain. To this add the sherry and lemon juice and pour into a mould. When cold it will slice nicely.

—Mrs. Wm. Peek, Detroit.

### Pork Tenderloin with Sweet Potatoes

Wipe tenderloins, put in dripping-pan, and brown quickly in a hot oven; sprinkle after with salt, pepper and powdered sage, and bake forty-five minutes, basting frequently.

Sweet Potatoes.—Pare six potatoes and parboil ten minutes, drain, put in pan with meat and cook until soft, basting when basting meat.

—E. V. E.

### Stewed Beef's Heart

Wash the heart and soak for two hours in salt water. Stuff with a forcemeat made of 1 cup bread crumbs, 2 or 3 slices salt pork, minced very fine, pepper and 1 teaspoonful of chopped parsley,  $\frac{1}{2}$  teaspoon of sweet marjoram, 1 small onion. Moisten with melted butter. Fill heart with this and sew up firmly in the piece of cheese cloth. Stew gently for three hours.

Rub 1 tablespoon of butter smooth with 1 tablespoon of flour, browned, add to the liquor in kettle; add pepper and salt. After taking from fire add juice of 1 lemon and 2 tablespoonfuls of sherry. Pour over the heart and serve.





### Veal Collops

Cut cooked veal into pieces the size of an oyster, rub each piece with salt and pepper and a little mace. Dip each in egg and cracker and fry.

### Yorkshire Pudding

1 pint milk	4 eggs
2 cups flour	1 teaspoon salt

Beat eggs separately, mix all together quickly. Take roast beef out of pan, pour off most of the fat. Pour pudding in and put meat on grating above so the drippings will fall on pudding. Bake from half to three quarters of hour. Cut into squares and serve on platter with meat.

—Mrs. Poore.

### Wine Sauce for Meats

$\frac{3}{4}$ lb. of butter	$1\frac{1}{2}$ pints of jelly
5 tablespoons sugar	$1\frac{1}{2}$ teaspoons of allspice
1 quart of wine	

Stir over the fire until thick.

—Mrs. Fairbrother.





## SALADS

### CHAPTER IV

"We may pick a thousand salads ere we light on such another."

—All's Well.

#### Cold Slaw

Chop cabbage or shred it. Make a dressing as follows, and pour hot upon cabbage, and cover till cold, thoroughly tossing it together:

2 eggs	$\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water,
1 tablespoonful made mustard	mixed together
(Colman's English)	2 teaspoonfuls salt, scant
4 tablespoonfuls sugar	Large lump butter

Stir thoroughly together and cook till smooth.

—Mrs. Caldwell.

#### Cream Dressing for Cold Slaw

2 tablespoons whipped cream	2 tablespoons sugar
4 tablespoons vinegar	A little red pepper

Beat well together and pour over finely sliced cabbage that has been salted.

—Mrs. C. F. Kilgore.

#### Egg Salad

1 tablespoon of butter	1 cup of cream
1 teaspoon of pepper	3 raw eggs
$\frac{2}{3}$ cup of vinegar	1 teaspoon salt
2 teaspoons mustard	

Beat eggs separately, mix them and add pepper, vinegar, salt and mustard. Melt the butter in double boiler, pour in the mixture, let come to boil, when cool add the cream. Cut celery in pieces, slice hard boiled eggs, having equal quantities of each.

Mix all together and add the dressing.

**Macedoine Salad**

1 head celery	$\frac{1}{2}$ cauliflower
1 tablespoon green peas	1 tablespoon string beans
1 small beet	

Vegetables that are cooked for serving should also be cooked for salads. Cut into small pieces and just before serving cover with mayonnaise.

**Mrs. Clarkson's Salad Dressing**

1 cup butter	$\frac{1}{2}$ cup of sugar
1 cup milk	3 tablespoons of mustard
1 tablespoon of salt	Yolks of 12 eggs, beaten very
1 pint of vinegar	light
Cayenne pepper	

Cook in a double boiler. Stir well till thick.

—Ann Arbor.

**Mrs. S. T. Rorer's Fruit Salad Dressing**

4 tablespoons sugar	1 gill sherry
$\frac{1}{2}$ teaspoon cinnamon	2 tablespoons Madeira

Mix sugar and cinnamon together, add the wine and stir constantly until sugar is dissolved.

**Nut Salad**

1 lb. of English walnuts (before shelled)	3 large stalks celery
	2 eggs—yolks
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup vinegar
1 tablespoon butter	

Cut the celery fine, add salt to the celery and mix with nuts.

Cook the well beaten eggs, sugar, butter and vinegar until thick. When cold add 1 cup cream and mix with nuts and celery.

—Mrs. Sylvester.



**Nut Salad**

2 cups chopped celery                      1 cup chopped tart apples  
 1 small cup English walnuts

Mix with salad dressing and garnish with celery tips.

—Miss Mary S. Gilbert, Detroit.

**Pea Salad**

1 can French peas                       $\frac{1}{2}$  the measure chopped  
 3 tablespoons of oil or butter                      pecans  
 3 tablespoons of vinegar

Mix well and pour over it salad dressing.

—Mrs. French.

**Potato Salad**

Boil four good sized potatoes in their jackets, peel, cut in dice, put into a colander and marinate with French dressing in which has been grated a few drops of onion. When cold moisten slightly with mayonnaise which has had 1 teaspoonful of minced cucumber pickles and one of minced capers mixed with it.

Put a layer in the salad bowl, a thin layer of sliced and salted cucumbers, a spoonful or two of mayonnaise on this, then more potatoes, etc., until all are used, putting potatoes last, and mayonnaise liberally on top. Garnish with pitted olives, cold boiled beets cut in any shape desired, hard boiled eggs or capers.

It is hardly possible to put too many good things into potato salad.

—Mrs. Richard C. Stevens, from "Clever Cooking."

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 This is the Silk Head-  
 quarters of the Northwest.

**Salad Dressing**

6 eggs	1 teaspoon salt
$\frac{1}{2}$ teaspoon pepper	1 tablespoon prepared mustard
1 tablespoon of sugar	
Butter size of an egg	1 coffee cup cider vinegar

Make a thick custard of this. When cool, stir into it thoroughly 1 cup of sweet or sour cream and a sprinkle of cayenne pepper.

—Mrs. Geo. H. Starkle.

**Salad Dressing**

3 eggs	2 tablespoons of sugar, or one to taste
1 tablespoon salt	
6 tablespoons melted butter	$\frac{1}{2}$ teaspoon pepper
1 tablespoon mustard	

Add 1 teacup of hot vinegar and cook over hot water till it thickens. When cold, add one cup of whipped cream, either sweet or sour.

—Mrs. Trumbull.

**Salad Dressing**

To 5 tablespoons of boiling vinegar add the well beaten yolks of 5 eggs, piece of butter size of an egg, 1 teaspoon flour and teaspoon mustard and 1 teaspoon sugar, rubbed to a smooth paste with a little water. Cook until it thickens. Remove from the stove, add 1 teaspoon salt, a little red pepper, beat thoroughly and let cool. When ready for use add 1 cup cream whipped stiff.

**Salad Dressing**

Yolks of 3 eggs, well beaten	3 tablespoons vinegar
6 tablespoons of oil	Pepper and salt

Put into a bottle and shake till like cream.



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### Salmon Salad

1 quart boiled salmon	2 tablespoons of lemon juice
2 tablespoons of capers	2 heads of lettuce
1 tablespoon vinegar	1 teaspoon of salt
1 cup of mayonnaise dressing	

Break up the salmon with a fork, add salt, pepper, lemon juice, vinegar and capers. Place on ice for two hours.

Just before serving add the dressing, toss lightly with silver fork and spoon. Serve on the lettuce leaves.

**Sour Cream Dressing**

5 tablespoons of vinegar	$\frac{1}{2}$ cup of butter or salad oil
1 saltspoon of pepper	1 teaspoon of prepared mustard
Yolks of 5 eggs	
1 teaspoon of salt	1 tablespoon of sugar
1 cup of sour cream	

Heat vinegar to boiling point and pour gradually into beaten eggs. Stir until thick. Then add butter slowly until all melted and lastly the other ingredients.

**Sweetbread Salad**

3 pairs sweetbreads	$\frac{1}{2}$ pint pecans
$\frac{1}{2}$ pint green peas	$\frac{1}{2}$ as much celery as above makes

Soak sweetbreads in salted water for three hours. Then plunge alternately in cold and boiling water three times. Remove skin and gristle and boil until tender.

When cold cut in dice, add nuts, cut in pieces peas and celery, cut as for chicken salad.

Pour following dressing over it one hour before serving.

**Dressing**

Yolks of 4 eggs, beaten well	1 pint olive oil
1 teaspoon mustard mixed in little vinegar	Juice of 1 lemon
	Salt and cayenne pepper to taste

Set dish containing eggs in ice water and drop in oil, beating all time, then add the rest. —Mrs. Kipp.

**Tomato Salad**

1 can tomatoes	1 box gelatine
$\frac{3}{4}$ cup chopped English walnuts	$\frac{1}{2}$ teaspoon cloves
	Salt and pepper to taste

Stew the tomatoes well and strain, add the gelatine (dissolved), mould in small cups. Serve on lettuce leaves with mayonnaise. —Mrs. Moses Folsom.











**Sydney Smith's Recipe for Salad**

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

**Veal Salad With Nuts**

2 lbs. veal, cut small	1 head celery
1 lb. of blanched English wal-	1 teaspoon salt
nuts	Mix with French dressing

Just before serving place on lettuce leaves and add a little mayonnaise dressing.

**Waldorf Salad**

4 good-sized apples	3 tablespoons capers
3 small bunches celery	1 pt. salad dressing

Mix celery and capers with the dressing and 1 pint whipped cream, and the apples last.

## BREAD

### CHAPTER V

"There's no bread like 'em. I could wish my best friend at such a feast."  
—T. of Athens.

#### A Bishop as a Poet and Cook

Bishop Williams of Connecticut, senior prelate of the Episcopal Church in the United States, is an enthusiast upon the subject of New England corn cake, and has incorporated in verse his views as to how the delicacy should be made. The recipe, as it recently appeared in the Hartford Times, has this prologue:

A forgetful old bishop,  
All broken to pieces,  
Neglected to dish up  
For one of his nieces  
A receipt for "Corn pone"—  
The best ever known.

So he hastes to repair his sin of omission  
And hopes that in view of his shattered condition  
His suit for forgiveness he humbly may urge,  
So here's the receipt, and it comes from Lake George.

#### THE RECIPE

Take a cup of cornmeal,  
(And the meal should be yellow,)  
Add a cup of wheat flour  
For to make the corn mellow;

Of sugar a cup, white or brown at your pleasure.  
(The color is nothing, the fruit is the measure).

And now comes a troublesome thing to indite,  
For the rhyme and the reason they trouble me quite;  
For after the sugar, the flour and the meal  
Comes a cup of sour cream, but unless you should steal  
From your neighbors, I fear you will never be able  
This item to put upon your cook's table;  
For "sure and indeed," in all towns I remember,  
Sour cream is as scarce as June buds in December.

So here an alternative nicely contrived  
Is suggested your mind to relieve,  
And showing how you without stealing at all  
The ground that is lost may retrieve.  
Instead of sour cream take one cup of milk,  
"Sweet milk!" what a sweet phrase to utter!  
And to make it cream-like put into the cup  
Just three tablespoonfuls of butter.

Cream of tartar, one teaspoonful, rules dietetic—  
How nearly I wrote it down tartar emetic!—  
But ho! cream of tartar it is without doubt,  
And so the alternative makes itself out.  
Of soda the half of a teaspoonful add,  
Or else your poor corn cake will go to the bad;  
Two eggs must be broken without being beat,  
Then of salt a teaspoonful your work will complete.  
Twenty minutes of baking are needful to bring  
To the point of perfection this "awful good thing."

To eat at the best this remarkable cake  
You should fish all day long on the royal-named lake,  
With the bright waters glancing in glorious light  
And beauties unnumbered bewild'ring your sight,  
On mountain and lake, in water and sky;  
And then, when the shadows fall down from on high,  
Seek "Sabbath Day Point," as the light fades away,  
And end with this feast the angler's long day.  
Then, there you will find, without any question,  
That an appetite honest awaits on digestion.



**Corn Bread**

1 cup corn meal	$\frac{1}{2}$ scant cup sugar
$\frac{1}{2}$ teaspoon salt	2 teaspoons baking powder
1 cup flour	1 egg
1 cup sweet milk	1 tablespoon melted butter

Mix in order given.

—Mrs. Oliver Crosby.

**Cream Waffles**

1 pint sour cream	2 eggs
1 pint flour	1 tablespoon corn meal
1 teaspoon soda	$\frac{1}{2}$ teaspoon salt

Mix the cream with the beaten yolks, stir in the flour, corn meal and salt, add soda dissolved in a little sweet milk, and last the whites of eggs beaten stiff.—White House Cook Book.

**Fritters**

1 cup milk	2 cups flour
1 heaping teaspoon baking powder	2 eggs, beaten separately
	Saltspoonful of salt

Heat the milk a little, add slowly to the yolks, then add flour and whites of eggs. Beat well and drop from spoon into hot lard.  
—Mrs. C. L. Caldwell.

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FLOUR....

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BEST.  
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GROCER  
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**English Buns**

- |                                |   |
|--------------------------------|---|
| 1 quart of raised bread sponge | $\frac{3}{4}$ cup butter, heated with 1 |
| $1\frac{3}{4}$ cup white sugar | cup milk                                |
| 3 eggs                         | 3 teaspoons baking powder               |
| $\frac{2}{3}$ cup currants     | $\frac{1}{4}$ nutmeg                    |

Flour to make batter as for cake.

Beat well, let rise about 2 hours or until it keeps its shape when dropped from a spoon. After dropping from spoon on baking tins spread out a little and let rise 3 hours. Rub over the tops with beaten egg and bake in quick oven. Very nice warmed over to eat with coffee. —Marguerite Taylor.

**Fritters**

- |                     |               |
|---------------------|---------------|
| 1 pint of sour milk | 3 eggs        |
| 1 teaspoon soda     | Pinch of salt |

Make batter stiffer than griddle cakes.

—Miss Whitney.

**Graham Gems**

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 egg                         | 1 tablespoon brown sugar    |
| 1 cup sour milk               | $\frac{1}{2}$ teaspoon soda |
| Butter size of a large walnut |                             |

Not a very thick batter.

—Mrs. McLaughlin.

**Mina's Waffles**

- |                        |                                 |
|------------------------|---------------------------------|
| 3 eggs                 | 3 tablespoons melted butter     |
| 3 cups of sweet milk   | 3 small teaspoons baking powder |
| 3 cups of sifted flour |                                 |
| Salt                   |                                 |

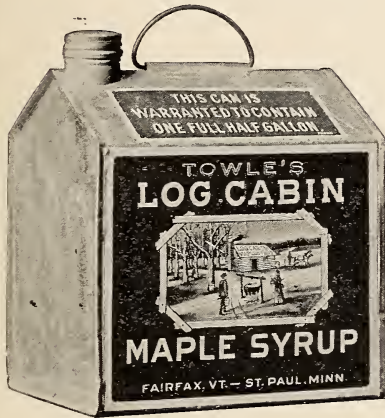
Add the whites of eggs beaten stiff before baking in the waffle irons.

This will make seven waffles. —Mrs. F. I. Whitney.



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## Mother's Sally Lunn

3 pints of sifted flour	1 generous pint of milk
2 eggs	2 tablespoons sugar
3 tablespoonfuls of melted butter	1 teaspoonful of salt
	$\frac{1}{2}$ cake of compressed yeast

Have the milk blood warm, add the melted butter; the egg well beaten and the yeast dissolved in 3 tablespoons of cold water.

Pour gradually on the flour, and beat into a smooth batter; then add the salt and sugar. Butter baking pans and pour in the batter to depth of about two inches.

Let it rise two hours in a warm place. Bake half an hour.  
—Mrs. F. I. Whitney.

**Muffins**

1 egg	Butter size of an egg
1 tablespoon of sugar	1 cup of sweet milk
1 $\frac{2}{3}$ cups of flour	2 tablespoons of baking powder
Pinch of salt	—Miss Alice Gilbert, Ypsilanti, Mich.

**Muffins**

1 tablespoon melted butter	2 tablespoons sugar
1 cup sweet milk	3 teaspoons baking powder
2 eggs	Flour to make thick batter
Pinch salt	—Mrs. Greaza.

**Muffins**

1 egg, well beaten	Butter size of an egg
1 cup milk	2 small teaspoons baking powder
1 $\frac{1}{2}$ cups flour	Pinch of salt
2 tablespoons sugar	
Bake in gem tins in quick oven.	—Mrs. Newcomb.

**Pocket Books**

1 cup sweet milk	2 eggs
1 tablespoon butter	1 tablespoon sugar
2 tablespoons yeast	Flour

Flour enough to make it a little softer than light bread. Put to rise over night; roll very thin, cut like biscuit, butter one side and place another on top, and bake immediately.

—Miss Belknap.

**Pop Overs**

3 eggs, beaten separate	1 cup milk
$\frac{3}{4}$ cup sifted flour	A pinch of salt

Stir into the beaten yolk a little of the flour, then a little of the milk, alternating until all is used; add the salt and lastly the well beaten whites. Bake in a quick oven.

—M. E. W.

**Puffet**

$\frac{1}{4}$ cup melted butter	3 eggs
1 tablespoon sugar	1 cup milk
1 teaspoon baking powder	2 cups flour
Salt	Bake in square tin

—Mrs. Kelliher.

**Rice Waffles**

1 cupful of boiled rice	1 pint of milk
3 eggs	1 scant tablespoonful butter
$\frac{1}{2}$ teaspoonful of soda	1 teaspoonful cream of tartar

Enough flour to make a thin batter.

**Rolls (Good)**

3 eggs	2 cups milk
1 teaspoonful salt	3 tablespoonfuls sugar
1 yeast cake	3 tablespoonfuls butter
Flour	

Beat eggs very light. Scald the milk and pour over eggs, sugar and salt. Cool to lukewarm, add yeast. Make into soft lump. Let rise 2 hours, then add butter. Let rise 3 hours. When light make into little balls and let stand until very light. Bake about 20 minutes. Keep your dough and dish they are raised in well buttered. —Mrs. Newcomb.

**Royal Crumpet**

3 cups raised bread dough	4 tablespoons melted butter
3 eggs	1 cup rolled sugar

Mix the butter into the dough. Beat eggs well and add sugar. Mix all together and turn into buttered pans. Let raise, and bake 20 minutes. —Mrs. C. B. Wolcott.

**Scotch Scones**

1 large cup flour	Butter size of walnut
1 teaspoon sugar	2 teaspoons baking powder
Salt	Enough milk to roll

Roll size of pie plate, cut in quarters. Heat spider and dust with flour. Cook scones over slow fire on both sides. Eat hot with butter between. —Mrs. Twyford.

**Steamed Bread**

$\frac{1}{2}$ cup sugar	1 cup sour milk
$\frac{1}{2}$ cup molasses	2 eggs
1 teaspoon soda	Pinch of salt
Flour to make stiff batter	

Steam 1 hour

—Mrs. Greaza.

**Two Waffles**

1 egg	Butter size of an egg
$\frac{1}{2}$ cup milk	1 cup flour (scant)
1 teaspoon baking powder	Pinch of salt

—Mrs. D. B. N.











## SANDWICHES

### CHAPTER VI

“What’s there? Things for the cook, sir; but I know not what.”

—T. of Athens.

#### **Anchovy Sandwiches**

3 anchovies	1 hard boiled egg
4 ounces butter	Salt and pepper
A little nutmeg	

Bone the anchovies, and pound them with the butter, egg, salt, pepper and nutmeg. Slice bread very thin, spread with paste and roll. —S.

#### **Baked Bean Sandwiches**

Rub cold baked beans through a sieve, add salt and pepper to taste and mix with mayonnaise to a smooth paste. Add finely chopped celery leaves or a little celery salt and spread between brown bread. —S.

#### **Cheese Sandwiches**

Mix cheese (Delicatessen or Club House) with mayonnaise or prepared mustard, and with some hard boiled eggs chopped very fine. Rub this in a mortar to a paste.

Spread on thin buttered squares of bread or crackers or slices of buttered toast. —From Seattle Cook Book.

#### **Chicken and Nut Sandwiches**

1 cup of chicken, chopped very fine  
 $\frac{1}{4}$  cup of blanched almonds or walnuts

Chop fine and soften with sweet cream to a paste, season with salt and pepper and spread on white bread or graham, cut very thin.

Cold roast or boiled chicken may be used.

—Harper’s Bazar.

### Cottage Cheese Sandwich

Rub cottage cheese to a paste, add olives or capers finely minced and a little Worcestershire sauce. Should be well salted. Spread between buttered white or brown bread.

—S.

### Cream Celery Sandwiches

1 cup of celery, chopped very fine  
1 large size Philadelphia cream cheese

Mix and rub thoroughly, add sweet cream to make a soft paste. Season with salt and white pepper, spread on thin white bread.  
—Harper's Bazar.



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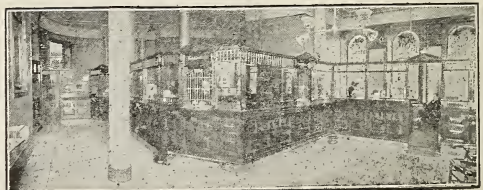
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### Egg Sandwiches

Chop hard boiled eggs, season with salt, cayenne and a little vinegar. Mix to a paste with soft butter. Add pickles chopped fine and a little deviled meat or minced ham, tongue or chicken.

Spread between slices of white bread or finger rolls. —S.

### Oyster Sandwiches

(Makes 60.)

Chop 1 quart of oysters very fine, season with pepper and salt and a little nutmeg. Mix with  $\frac{1}{2}$  cupful melted butter. The same of rich cream, whites of 3 eggs, beaten, 8 ordinary crackers, powdered. Heat in a double boiler until smooth paste. Set away to cool. Spread between buttered bread.

—Seattle.

### Peanut Sandwiches

Mash peanuts in a mortar, or chop as fine as possible and mix with Worcestershire sauce. Spread on thin slices of bread and butter.

—Seattle.

### Roast Beef Sandwiches

Chop rare roast beef, very fine. Season with salt and pepper, a little mustard and a dash of Worcestershire sauce.

Use plenty of salt.

—Seattle.

### Salmon Sandwiches

Free cold salmon from all skin and bone, shred with a fork, add a little lemon juice, a little paprika and tomato catsup. Mix to a paste with melted butter.

### Sardine Sandwiches

Chop sardines very fine, mix with Worcestershire sauce or with mayonnaise dressing. Spread between buttered bread.

—Seattle.

## BREAKFAST, LUNCHEON AND TEAS

### CHAPTER VII

"If I bring thee not something good to eat, I give thee leave to die."  
—As You Like It.

#### Baked Hash

Chop cold meat fine. Moisten with gravy or stock, cover with mashed potatoes and cracker crumbs, and bake.

#### Bean Croquettes

Boil 1 cupful of brown beans until well done and dry. Rub through a colander. To this add:

1 cup grated bread crumbs	1 minced onion
1 tablespoon of parsley	2 tablespoonfuls of melted
1 teaspoonful of salt	butter
2 well beaten eggs	

Mix well and form into cylinders. Dip in egg and crackers and fry in hot lard. Serve with a tiny red pepper stuck in the top of each.

#### Boston Baked Beans

1 quart of beans	$\frac{1}{2}$ teaspoon soda
1 teaspoon ginger	1 teaspoon dry mustard
$\frac{1}{2}$ teaspoon pepper	2 tablespoons molasses
1 lb. salt pork	1 cup made coffee
Add some water	

Soak beans with soda over night; pour off the water, and boil until cracked. Then put in jar with other ingredients, and bake all day.  
—Mrs. J. E. Ricketts.



**Breaded Veal**

Dip veal chops in egg and cracker crumbs. Season well.

Lay in a baking pan on slices of bacon, cover and bake about three-fourths of an hour.

**Calves' Brains—Southern Style**

Soak brains in warm water and remove all the thin skin, then mash with potato masher. Sprinkle with pepper and salt. Break in 3 or 4 eggs and beat all together.

Butter small pan, pour in and bake 15 to 20 minutes. Cut in squares and serve. —Mrs. T. C. Canfield.

**Cecils**

2 cups cold meat	Yolks of 2 eggs
1 tablespoon butter	2 tablespoons stale bread
$\frac{1}{2}$ teaspoon onion juice	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ teaspoon black pepper	

Chop meat fine, put all together and cook until well mixed. When cold form into balls size of walnut, dip in egg and crackers and fry in hot lard. Serve with sauce.

**Sauce**

Put 1 tablespoon butter in a spider with 1 even teaspoon flour. Rub together until smooth. Add 1 gill cream, 1 gill of stock. Stir until it boils. Take from fire, add beaten yolks of two eggs, season and serve. —Mrs. Newcomb.

**Corn Oysters**

1 pint grated corn	2 eggs
--------------------	--------

As much flour as will make it adhere together. Beat the eggs separately, mix the yolks of eggs with grated corn, add flour to mix the whole into a paste. Add the whites of eggs last and fry in hot lard as you would doughnuts.

—Mrs. Moses Folsom.

### Candied Sweet Potatoes

Steam potatoes until tender, then pare them. Slice in baking pan and cover with syrup made of 2 teacups sugar,  $1\frac{1}{2}$  cups water. Add heaping tablespoon butter, put small bits of butter over top and bake. Keep basted with the syrup so they do not get dry on top. Bake one hour and a half.

—Mrs. Butcher.

### Creamed Eggs

Drop the yolks of eggs in boiling water. When cold, crumb them with half as much bread crumbs and half as much cheese.

Season with salt and pepper and melted butter. Make into balls, put on a platter or shells and cover with cream sauce, sprinkle over with more cheese and bread crumbs, and brown.

### Eggs a la Caractis

$\frac{1}{2}$ lb. dried beef, parboil and	4 hard boiled eggs
chop fine	2 tablespoons of grated cheese
2 cups of stewed tomatoes	A little pepper

Chop all together very fine, and add 2 tablespoons of grated onion, that has been cooked a little; 2 tablespoons of butter. Then beat 4 eggs and add, putting all in a frying pan, and stir until it is like scrambled eggs. Serve on toast.

—Mrs. Harper.

### Escalloped Sweet Potatoes

1 quart of boiled and mashed potatoes	Add a piece of butter size of an egg
1 cup rich milk or cream	1 teaspoon of sugar
A sprinkle of salt	

Mix all well together and brown quickly in a baking dish.

—Mrs. T. R. Benton.

**Egg Cutlets**

(Will serve six people. From Mrs. Rorer.)

3 eggs	1 tablespoonful parsley
1 teaspoon onion juice	1 teaspoon salt
$\frac{1}{2}$ teaspoon pepper	

Boil the eggs hard. When cold shell them and chop them fine. Mix well. Also chop the parsley fine.  $\frac{1}{2}$  pint milk; when it boils stir in 2 tablespoons flour, 1 tablespoon butter, that have been rubbed together. Let it boil up, then add the egg mixture, boil 1 minute, mixing thoroughly. Set it away to cool.

When cold, shape into cutlet shaped croquettes, dip in beaten eggs, then in bread crumbs, fry in hot fat, as any other croquettes. Serve on a hot platter, with a cream sauce and peas.

Garnish with parsley, if convenient.

—Mrs. M. L. Countryman.

**Egg Drops**

1 quart cornmeal	1 tablespoon of lard
3 eggs	Salt to taste

Pour enough boiling water over the cornmeal to make a thick batter. Add the lard, salt and eggs. Stir well and drop on a griddle which has been heated and greased. Let them cook brown on both sides.

—Miss Belknap, Keokuk, Iowa.

**To Use Yolks of Eggs**

Drop whole yolks in boiling water, cook until hard, place on platter and serve with following dressing.

Slightly brown  $\frac{1}{2}$  cup of minced ham or chipped beef in a little butter, season and add 2 cups milk and enough flour to thicken a little.

—Mrs. Newcomb.







### Mock Terrapin

Cut veal in inch pieces, cover these with a brown gravy by browning 1 tablespoon of butter with  $1\frac{1}{2}$  tablespoons of flour.

After browning, take away from the fire long enough to cool, and then put 1 pint of stock. Put a few mushrooms in and turn all on a platter and cover with the grated yolks of two eggs.

### Potato Puff

Two cups cold mashed potatoes; stir into them 2 tablespoons melted butter, beat to a white cream, add 2 eggs beaten very light, 1 teacup milk. Salt to taste.

Beat all together in a deep dish and bake in a quick oven until nicely browned. —Mrs. Whitehead.

### Something Good

Boil 2 pork chops (loin). When done, chop fine, add enough water to the liquor they were boiled in to make 1 quart. Salt and add chopped meat, a little sage. Stir in enough corn meal to make stiff like mush. Mold and when cold slice and fry. —Mrs. D. B. N.

### Sweet Potatoes

Boil potatoes till well done, remove skins, lay them in a broad earthen dish, sprinkle with 1 tablespoon of sugar and pour over them 1 teacupful of cream or milk with  $1\frac{1}{2}$  ounces of butter.

Put in a hot oven and bake brown. They are delicious.

—Mrs. Waldo F. Brown.

### The Cream Sauce

1 tablespoon flour	$\frac{1}{4}$ teaspoon of salt and a dash
1 tablespoon butter	of pepper
1 cup boiling water	—Miss Whitney.



## PASTRY

### CHAPTER VIII

"The daintiest last, to make the end most sweet."

—Richard III.

"And she's wise as she is winsome,  
And as good as she is wise;  
And beside her other graces,  
She is good at baking pies."

#### Aunt Maria's Apple Pie

1 cup sour cream                      1 small teaspoon soda  
Enough flour to roll

Line a deep pie tin with crust, fill with apples. 2 table-spoonfuls of water, cover with upper crust and bake. When done lift the upper crust and season with sugar, butter and cinnamon. Serve hot, with cream.

#### Banbury Tarts

1 lemon                                      1 cup sugar  
1 egg                                         1 cup chopped raisins  
Juice and grated rind of a lemon 2 soda crackers

Roll the crackers and mix all well together. Make a rich crust, cut round the size of an after-dinner saucer, wet edges, put a spoonful of mixture in each, and fold together. Prick with fork and bake. —Mrs. Gibson.

#### Butter Pie

$\frac{1}{2}$  cup of butter                          2 eggs  
2 teaspoons of flour                      Sugar to suit taste  
1 pint of water

Rub butter and flour together. Bake with an under crust.

—M. S. G.

**Cheese Straws**

$\frac{1}{4}$ cup lard	2 cups flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt

Mix well, add 2 cups grated cheese, wet with ice water, as for pie crust. Roll thin, cut in strips  $\frac{1}{2}$  inch wide and 5 inches long, sprinkle with cheese and bake.

—Miss Sauvinet.

**Cream Pie**

(Two pies.)

$1\frac{1}{2}$ cups of flour	$\frac{1}{4}$ teaspoon baking powder
$\frac{1}{2}$ cup of butter	2 eggs
2 tablespoons sugar	

Mix and roll thin. Cover two pie plates. Prick and bake.

**Cream Puffs**

Pour over  $\frac{1}{2}$  cup of butter 1 cup boiling water. Bring to a boil. Then stir in 1 cup flour and pinch of soda. Let cool, and add 3 unbeaten eggs, one at a time. Drop on pan 3 inches apart, and bake.

—Mrs. Oliver Crosby.

**Cream for Puffs**

1 pint milk	$\frac{3}{4}$ cup sugar
1 egg	4 teaspoonfuls flour
1 teaspoonful vanilla	

**Cream Twists**

Weigh 3 eggs and take their weight in flour and sugar. Beat all together 15 minutes. Spread in strips 2 inches wide by 6 inches long, on a baking sheet, and bake in quick oven. While hot roll over handle of wooden spoon. Fill when cold with whipped cream.

—Miss Sauvinet.

**Cream Pie**

1 cup cream ½ cup sugar  
Whites of 3 eggs Flavor to taste

Beat the eggs stiff, add sugar and cream, and enough milk to fill a pie tin. Bake with one crust.

—Mrs. H. B. De Lano.

**Egg Tarts**

1½ lbs. of brown sugar 6 eggs  
½ lb. of butter

Stir over the fire until partly cooked, then stir in a little vinegar. Prepare your pastry in little patties, fill with the custard, and bake.

**Filling**

1 pint of cream or milk 2 tablespoons flour  
6 eggs, the yolks 1 teaspoon of vanilla  
¾ cup of sugar

Cook in a double-boiler. Fill the pie crust, and cover with a meringue.

White of 6 eggs, 6 tablespoons of sugar, and brown in the oven.

—Miss Gilbert, Detroit,

(From Miss Collins' Cooking School).

**Japan Lemon Pie**

1 lemon, large, or two small 1 cup of sugar

Grate the peeling. Heat lemon juice and sugar, beat yolks of 4 eggs, and stir in. Then add the whites, beaten, and the grated peeling. Bake with an under crust.

—Mrs. C. C. C.

**Lemon Cheese**

(A filling for cake or pies.)

1 lb. brown sugar 4 lemons  
¼ lb. butter 8 eggs, well beaten

Grate the rind and squeeze the juice into the sugar. Mix all together, and boil until thick. Stir all the time. Put into small jars. This will keep a long time.

Nice filling for tarts, cakes, etc. —Mrs. Whitehead.

**Lemon Pie**

1 lemon, grated rind and juice    Handful chopped raisins  
 2 eggs    1 cup sugar  
 Bake with top crust.    Mrs. S. C. Canfield.

**Lemon Pie**

1 cup of water    1 tablespoon cornstarch  
 1½ cups sugar    3 eggs

Boil the cornstarch in the water, add juice and rind of 1 large lemon; sugar and eggs, the yolks of 3, white of 1; whites of 2 eggs for the meringue.

—Miss E. Lamb, Ypsilanti.

**Lemon Cream for Pie**

1 large lemon, juice and a    1 cup sugar  
     little of the rind    ½ cup water  
 A dust of cinnamon after it is    A little flour and butter  
     in the pie dish    3 eggs, the yolks

**Meringue**

Whites of 3 eggs    1 cup of sugar  
 This is for 1 pie.    —Mrs. F. I. Whitney.

**Marlborough Pie**

3 eggs    1½ lbs. grated apple  
 1 lb. sugar    ½ pint thick sweet cream  
 ¼ lb. butter    1 nutmeg

Beat the eggs. Melt but not heat the butter, add the grated rind and juice of one lemon. Mix with the apple. Bake in deep dish with one crust. —Mrs. Gibson.

**Mock Mince Pie**

6 crackers, rolled fine    1 cup of boiled cider  
 1 pint of boiling water    1 cup of sugar  
 1 cup of chopped raisins    ½ cup of butter  
 1 cup of molasses    Spices to taste

—Mrs. Dick Holden, Ann Arbor.

**Mince Meat**

1 beef tongue	1 quart sherry
Double its weight of apple	1 quart brandy
4 lbs. raisins	1 pint molasses
2 lbs. currants	8 teaspoons cinnamon
1 lb. citron	6 nutmegs
3 lbs. brown sugar	1 tablespoon salt
1 quart suet	Grated rind of 4 oranges
Grated rind of 4 lemons	Juice of 2
Juicé of 2	—Florence Bradley Davenport.

**Mince Meat**

3 pints of chopped meat	1 pint brandy
7 pints apple	3 teaspoons cinnamon
3 pints raisins	3 teaspoons allspice
1 pint currants	3 teaspoons cloves
1½ pints sugar	1 whole nutmeg
2 quarts cider	

Cook 4 lbs. of neck of beef with ½ lb. of suet until tender.  
Chop. —Mrs. Oliver Crosby.

**Mock Cherry Pie**

1 cup cranberries	1 teaspoon vanilla
½ cup raisins	½ cup water
1 cup sugar	1 teaspoon butter
1 tablespoon flour	

Chop together the cranberries and raisins, add the other things, and bake with two crusts. —Mrs. Oliver Crosby.

**Pumpkin Pies**

4 teacups boiled pumpkin	¼ cup molasses
1 teacup sugar	1 tablespoon ginger
3 teacups milk	A little salt
3 eggs	—Mrs. F. B. Jerrard, Superior.

**Orange Pie**

Peel the oranges and slice them thin with a very sharp knife, removing the seeds. Pare some apples, cover 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.

—Mrs. G. W. Fairbrother.

**Pineapple Pie**

1 can grated pineapple	5 eggs
$\frac{1}{2}$ cup butter	1 cup sweet cream
1 cup sugar	

Cream butter, sugar and yolks of eggs together, add cream and pineapple. Bake with undercrust. Beat whites of eggs, add 4 tablespoons sugar, spread on top and brown. Makes three pies.

—Mrs. Michand.

**Pineapple Pie**

1 large pineapple	$2\frac{1}{2}$ cups of sugar
2 cups water	

Chop the pineapple fine, add sugar and water. Line three large pie plates with crust and fill. Sprinkle over a little flour and butter, and add an upper crust. A little fresh lemon juice improves it.

—Mrs. C. C. C.

**Potato Pie**

1 teacup grated raw potato	3 eggs
1 quart of milk	Sugar and nutmeg to taste

Boil the milk and stir in the potatoes. When cool add the eggs, sugar and nutmeg. Bake without upper crust.

### Prepared Lemon for Tarts

One-fourth lb. of butter, 1 lb. of loaf sugar, 6 eggs, leaving out the whites of 2; the rind of 2 lemons, and juice of 3. Whip eggs light, put all into a pan, and simmer over moderate fire until the sugar is dissolved and all becomes the consistency of honey. Put in Mason jars, and keep in a cool, dry place.

This quantity doubled just fills a quart and pint jar.

—Mrs. G. R. Fernald, Detroit.

### Raisin Pie

1 cup of sugar	1 sliced lemon
1 cup of water	1 tablespoonful of cornstarch
1 cup of raisins	

Boil all until cooked, then bake with two crusts.

—M. S. G.

### Rhubarb Pie

1 cup chopped pieplant	1 egg, well beaten
1 cup sugar	
1 teaspoon butter, a little salt, and a shake of flour the last thing.	

Beat the egg, add the sugar, then the salt and chopped pieplant. Pour into a plate lined with paste, add the butter broken in small pieces, and lastly a dust of flour.

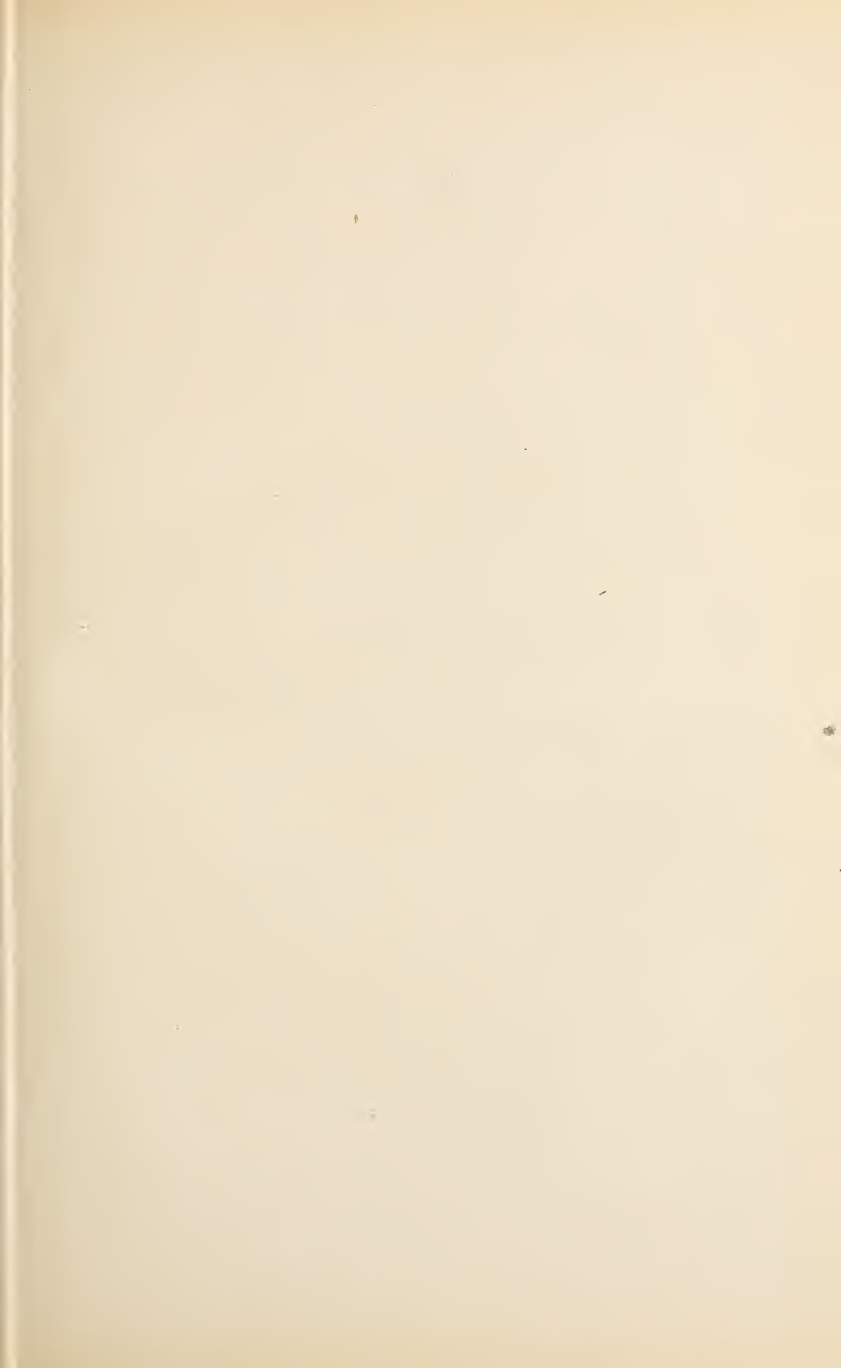
Cover top of pie with narrow strips of pastry, and bake.

—Mrs. J. S. Whitacre.

### Squash Pie

1 heaping cup prepared squash	2 eggs, beaten light
$\frac{1}{2}$ teaspoon cinnamon	$\frac{2}{3}$ cup sugar
$\frac{1}{2}$ teaspoon nutmeg	2 cups milk
$\frac{1}{4}$ teaspoon ginger	

—Mrs. Oliver Crosby.











**Squash Pie**

1 cup of squash	$\frac{1}{4}$ teaspoon ginger
1 cup sugar	1 teaspoon lemon extract
1 cup milk, scalded	2 eggs
Butter, size of walnut	

Mix squash, butter, sugar, yolks of eggs. Add lemon extract, ginger and milk. Bake with one crust, using whites with 3 tablespoons of sugar for the top. —Miss Sauvinet.

## DESSERT

### CHAPTER IX

“We sit to chat as well as eat.”

—Taming of the Shrew.

#### Annie's Snowballs

$\frac{1}{2}$ box of gelatine (Knox)	$\frac{1}{2}$ pint boiling water
$\frac{1}{2}$ pint cold water	2 cups sugar

Flavor with lemon or vanilla. When cool add the well-beaten whites of 4 eggs. Beat hard until it is as thick as whipped cream. Put into sherbet cups to mould. When cold turn out in a large dish and pour custard around them. Very nice.

#### Apple Scallop

Pare and core 4 good-sized tart apples. Put a layer of bread crumbs in pudding dish, a layer of sliced apples, then a layer of English walnuts, then a sprinkling of sugar, then crumbs, and so continue until dish is full, having last layer of crumbs. Pour over  $\frac{1}{2}$  cup water and bake  $\frac{1}{2}$  hour. Serve hot.

—Mrs. Rorer.

#### Apple Snow

1 large sour apple, grated;  $\frac{3}{4}$  cup powdered sugar on the apple as you grate, and beat all together till very, very light—an hour. Serve with whipped cream or custard. Very nice frozen a very little.

—M. S. Gilbert.

#### Banana Cream

Take 5 large bananas, skin and mash them to a pulp, with 5 ounces of sugar. Whip  $\frac{1}{2}$  pint cream, add bananas,  $\frac{1}{2}$  wine glass of brandy and the juice of 2 lemons, grated rind of 1. Add  $\frac{1}{2}$  ounce of gelatine (that has soaked for 1 hour in cold water), dissolved in a little hot water. Beat all together thoroughly, fill a mould and set in ice 4 or 5 hours.

**Baked Indian Pudding**

1 qt. sweet milk	$\frac{1}{2}$ cup sugar, brown
1 cup meal	Butter size of a nut
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ teaspoon of salt
3 eggs	

Boil the milk and stir the meal into the boiling milk. After this cools add the well-beaten eggs, molasses, sugar, and butter and salt. Bake one hour. —E. E. W.

**Baked Plum Pudding**

1 loaf baker's bread (large)	1 teaspoon allspice
2 quarts milk	1 small nutmeg
8 eggs	1 pint raisins
1 teaspoon cinnamon	1 lemon (rind grated)
1 teaspoon cloves	

Soak the bread in the milk, add the well-beaten eggs, and sweeten to taste, and a large piece of butter. More fruit if wished. Bake 4 or 5 hours in a moderate oven, stirring occasionally until it begins to bake, to keep fruit from settling. Serve with hard sauce. —Mrs. H. M. Temple.

**Batter Pudding**

Fill a deep dish with apples, cut in slices (or any other fruit can be used). Sprinkle them with sugar and bits of butter, nutmeg or cinnamon. Pour over the fruit a

**Batter**

2 cups of flour	3 teaspoons baking powder
1 cup of milk	1 tablespoon melted butter

Stir well, and pour over the fruit and bake.

To be eaten with a stirred sauce or cream and sugar.

—M. L. W.



**Baked Apples**

Pare, core and cut in thin slices the apples, sprinkle sugar between each layer, and bake. They will be candied and excellent.

**Chocolate Bread Pudding**

10 tablespoons bread crumbs	1 pint milk
6 tablespoons grated chocolate	4 eggs
1 cup sugar	1 teaspoonful vanilla

Put crumbs into milk, sugar and chocolate. Let boil and add yolks of eggs. When thick like custard pour in a pudding dish, cover with the whites, beaten stiff with sugar, and brown in oven. Eat either hot or cold.

**Chocolate Custard to Use up the Yolks of Eggs**

1 quart milk	6 eggs, yolks well beaten
1 cup sugar	Pinch of salt
4 squares of chocolate, grated	1 teaspoon of vanilla

Boil the milk before using if you wish your custard perfectly smooth. Mix all well together, and bake half an hour or until firm. Be sure the oven is not too hot. Very nice with whipped cream.

**Chocolate Pudding**

1 quart milk	1 cup sugar
1 cake sweet chocolate	1 teaspoon vanilla
$\frac{1}{2}$ cup cornstarch	4 eggs, the yolks

Cook in a double boiler.

**Sauce**

1 pint cream, whipped	4 eggs, whites
1 teaspoon vanilla	3 tablespoons of sugar

**Clara's Graham Pudding**

1 cup molasses	1 teaspoon soda
1 cup buttermilk	2 cups graham flour
$\frac{1}{2}$ teaspoon salt	1 cup stewed prunelles

Steam 2 hours.



**Christmas Plum Pudding (Excellent)**

1 cup of finely chopped beef suet	2 cups fine bread crumbs
1 cup seeded raisins	1 heaping cup of sugar
1 cup chopped blanched almonds	1 cup well washed currants
1 teaspoonful of cloves	$\frac{1}{2}$ cup of citron, sliced thin
$\frac{1}{2}$ nutmeg, grated	1 teaspoonful of salt
	2 teaspoonfuls of cinnamon
	4 eggs, well beaten

Dissolve a level teaspoonful of soda in 1 tablespoonful of warm water.

Flour the fruit thoroughly from a pint of flour, then mix the remainder as follows: In a large bowl put the well-beaten eggs, sugar, spices and salt. In 1 cup of milk stir in the fruit, chopped nuts, bread crumbs, and suet, one after another, until all are used, putting in the dissolved soda last, and adding enough flour to make the fruit stick together, which will take all the pint of flour. Boil or steam four hours. Serve with wine or brandy.

—Mrs. T. J. Campbell, Merriam Park.

**Christmas Pudding**

1 lb. currants	1 lb. raisins
1 lb. sugar	1 lb. suet
1 lb. English sultanas	1 lb. flour
1 lb. bread crumbs	$\frac{1}{2}$ lb. mixed candied peel
$\frac{1}{2}$ lb. Jordan almonds	1 teaspoon each of allspice and cinnamon
6 nutmegs	1 cup molasses
12 eggs	
1 lemon, juice and rind	

Chop separately suet, raisins, sultanas, almonds, peel of lemon, and candied peel, add flour and bread crumbs, spices last. Put in buttered moulds, and steam 6 hours. Enough for three puddings.

—Mrs. H. Twyford.

**Cranberry Cream**

2 tablespoons of gelatine, 1 pint cranberries  
 cover with 4 tablespoons 1 cup sugar  
 of cold water

Put the cranberries into a saucepan, add enough water to keep from burning, and cover tight, as soon as they pop press through the colander, add the sugar, then the gelatine, stand in a pan of ice water till it begins to thicken, and then stir in a pint of whipped cream, and pour into a mold.

Miss M. E. W.

**Cream Batter Pudding**

$\frac{1}{2}$  pint sour cream                       $\frac{1}{2}$  pint sweet milk  
 $\frac{1}{2}$  pint flour                                3 eggs  
 $\frac{1}{2}$  teaspoon soda

Beat the whites and the yolks of eggs separately, and add the whites last. Bake in a moderately hot oven. This is the queen of batter puddings.

**Sauce**

$\frac{1}{2}$  cup butter                                1 cup sugar

Stir to a cream and flavor with a teaspoonful of vanilla or a tablespoon of brandy. —Mrs. F. I. Whitney.

**Diplomat Pudding**

2 eggs, yolks                                1 wine glass maraschino sauce  
 $\frac{1}{2}$  cup sugar                                1 pint whipped cream  
 $\frac{1}{2}$  cup milk

Beat the eggs very light, and add the sugar and milk. Pour in a double boiler, place on the stove and beat constantly until the custard begins to thicken, then add the maraschino sauce and remove from the fire and beat until cold. Add the whipped cream, put in a freezer, and when half frozen add maraschino cherries, cut fine, and freeze 3 hours. It can be packed in a mould if one chooses. Flavor with sherry wine. —Mr. H. M. Temple.

**Danish Pudding**

- |              |                         |
|--------------|-------------------------|
| 1 pint cream | 8 eggs, beaten together |
| 1 pint milk  | $\frac{1}{2}$ cup sugar |

Flavor with vanilla. Boil until it thickens. Stir in two cups brown sugar which has been scorched. Pour into baking dish, set in pan of hot water, and bake until firm—about  $\frac{1}{2}$  hour. Serve with whipped cream.

—Mrs. B. H. Ogden.

**English Plum Pudding**

- |                      |                          |
|----------------------|--------------------------|
| 1 cup seeded raisins | 1 cup suet, chopped fine |
| 1 cup currants       | 1 heaping cup of flour   |
| 2 eggs               | Citron size of an egg    |
| 1 cup sugar          | Cinnamon, cloves, nutmeg |

A little brandy, to keep moist, with enough water to wet up.

Boil 4 or 5 hours. Serve with liquid or hard sauce.

—Mrs. N. B. Taylor.

**Estelle Pudding**

- |                       |                                  |
|-----------------------|----------------------------------|
| 3 eggs, well beaten   | $2\frac{1}{2}$ tablespoons sugar |
| 2 tablespoons butter  | $\frac{3}{4}$ cup sweet milk     |
| 1 cup chopped raisins | 1 tablespoon baking powder       |

Flour to make it the consistency of cake batter.

Steam 35 minutes, and serve with sauce.

**Half Hour Pudding**

- |                      |                      |
|----------------------|----------------------|
| 1 cup powdered sugar | 4 tablespoons butter |
| 3 eggs               | 1 cup corn meal      |

Rub butter and sugar to a cream, add the yolks of the eggs. Then the corn meal and whites of eggs, beaten stiff. Bake in a pudding dish, well buttered. Serve with hard sauce.

**Ginger Cream**

$\frac{1}{2}$ box gelatine	4 eggs, the yolks
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup sugar
1 pint milk	1 teaspoon salt

Soak the gelatine in the cold water for 20 minutes. Boil the milk and add the well-beaten yolks, sugar and salt. Cook until it thickens like custard. Add the gelatine, strain into a pan, and set on ice. Add

1 tablespoon wine	$\frac{1}{4}$ or $\frac{1}{2}$ cup ginger, cut in
1 tablespoon brandy	small pieces
$\frac{1}{4}$ cup ginger syrup	

When thick add 1 pint cream, whipped. Pour into a mould.  
—Mrs. Whitehead.

**John's Delight**

2 cups of chopped bread	1 cup sweet milk
$\frac{1}{2}$ cup of molasses	1 egg
1 cup of raisins	$\frac{1}{2}$ teaspoon of soda
$\frac{1}{2}$ teaspoon of cloves	A little salt
1 teaspoon of cinnamon	A little mace

Boil 2 hours in a tin pudding boiler. Serve with foaming sauce.  
—Mrs. Wm. Peck, Detroit.

**Maids of Honor**

$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ lemon
$\frac{1}{2}$ lb fine sugar	$\frac{1}{4}$ ounce fine sago
4 eggs	

Wash salt out of butter, heat sugar and butter until luke-warm. Add 4 eggs, one at a time, and juice of half lemon. Heat over fire until quite warm, but not hot. Take from stove, add sago, let stand 3 days. Fill tartlet pans with puff paste, and bake.  
—M. Vanderslues.

**Manchester Pudding**

1 quart boiling milk	$\frac{3}{4}$ lb. bread crumbs
6 tablespoons of sugar	1 tablespoon of butter
3 eggs	1 teaspoon vanilla
2 cups of fruit	

Put the fruit (fresh or canned) into a pudding dish, and pour the batter over it. Steam 2 hours. Serve with hard sauce.  
—Miss Alice Gilbert, Ypsilanti.

**Orange Cream**

1 pint of cream	A little of the grated orange
Yolks of 3 eggs	rind
Juice of 3 oranges	1 cup sugar
1 ounce of gelatine	

Soak gelatine in  $\frac{1}{2}$  cup cold water. Grate rind and squeeze the juice out of the oranges. Put half of the cream in a double boiler. Add the beaten eggs and sugar. When it begins to thicken add the gelatine. When cool add the orange juice and rind, beat the remaining cream and add. Put in moulds and serve with whipped cream.

**Orange Puffs**

Yolks of 3 eggs	1 cupful milk
1 cupful sugar	2 cupfuls flour
$\frac{1}{2}$ cupful butter	2 teaspoons baking powder
	Sauce
Whites of 3 eggs	Juice and rind of 2 oranges
1 cupful of sugar	Serve while puffs are hot

**Prune Whip**

Whites of 10 eggs	$\frac{1}{2}$ lb. prunes
1 cup sugar	

Cook prunes slowly and not too soft—just swell them. Remove, crack and blanch pits and chop both prunes and meats. Stir all together and brown in oven. Serve with ice cream or whipped cream.

—Mrs. J. C. Seyster, Oregon, Ill.



**Plum Pudding**

1 cup molasses	1 teaspoon soda
1 cup sweet milk	1 egg
1½ cups graham flour	Cinnamon
1 cup seeded raisins	½ teaspoon salt
1 tablespoon butter	

Steam 2 hours (I always steam it 4 hours). Keeps well.

—Mrs. M. L. Countryman.

**Raisin Puffs**

1 heaping tablespoon butter	2 heaping tablespoons sugar
2 eggs	1 cup water
2 teaspoons baking powder	1 cup raisins, chopped fine

Beat sugar and butter to a cream, add the eggs, beaten light, add water and flour enough to make a stiff batter, reserving enough to flour raisins well. Steam 1 hour in cups, and serve hot with wine sauce. —Mrs. H. M. Temple.

**Sponge Pudding**

(Very fine.)

2 large tablespoons of sugar	2 large tablespoons of butter
6 eggs	4 very large spoons of sifted
2 teacups of sweet milk	winter-wheat flour

Scald the milk or cook to a scald, while hot add butter, then sugar, and flour mixed with a little cold water or milk. Stir well until it boils, remove it from the fire and add yolks of the eggs beaten stiff, last the whites. Pour into a buttered pudding dish, and set in a pan of hot water. Bake one hour in a moderate oven.

**Sauce**

1 cup sugar	½ cup butter, stirred to a cream
-------------	----------------------------------

Add gradually ½ cup boiling water. Set in a pan of hot water to dissolve, then add the well-beaten white of 1 egg and vanilla. —Mrs. Folsom.



**Ruby Cream**

$\frac{1}{2}$ pint tapioca	4 ounces sugar
Rind and juice of 1 lemon	$\frac{1}{2}$ pint currant jelly
$1\frac{1}{2}$ pints water	

Soak tapioca in  $\frac{1}{2}$  pint cold water over night. Simmer the tapioca and lemon rind in 1 pint water until clear. Skim out pieces of rind and stir in sugar jelly and lemon juice. Cook a few minutes and pour in dish for serving. Just before serving put whipped cream over top, or a meringue made of the whites of 4 eggs and powdered sugar.

**Sponge Cake Pudding**

1 cup flour	4 tablespoons milk
1 cup granulated sugar	1 teaspoon cream tartar
3 eggs	$\frac{1}{2}$ teaspoon soda

Sift flour before measuring, mix cream of tartar with it, and sift once again. Beat eggs very light, add pinch of salt to them, add sugar, beating again as in sponge cake, add flour, then milk, beating constantly till perfectly smooth. Just before putting in oven add soda, which has been put in just enough boiling water to dissolve it. Bake in moderate oven. When cold cover with raspberry jam, and eat with cream, not whipped.

—Mrs. Geo. H. Starhle.

**Sponge Whips**

2 eggs, beaten separately	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon soda
1 cup sugar	3 dessertspoonfuls butter
1 teaspoonful cream of tartar	$\frac{1}{2}$ teaspoonful salt

Flavor. Bake in gem tins. Take off the center of top of each, dig out some of the cake, fill with a spoonful whipped cream, put top on again and frost them.



**Steamed Graham Pudding**

2 cups graham flour	1 egg
1 cup molasses	$\frac{1}{2}$ cup sugar
1 cup sour milk	1 (large) cup raisins and
2 small teaspoons soda	currants

Steam 3 hours and serve with a rich pudding sauce.

—Miss Shandrew.

**Steamed Chocolate Pudding**

1 egg	$\frac{1}{2}$ cup sugar
1 cup flour	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ squares chocolate	1 small teaspoon butter
1 teaspoon baking powder	Steam constantly one hour

Sauce.

3 eggs, beaten separately      1 cup sugar

Steam yolks and sugar one-half hour, and add beaten whites. When ready to serve flavor to taste.

—Mrs. T. J. Campbell, Merriam Park.

**Steam Pudding with Gooseberries**

$\frac{3}{4}$ cup milk	1 egg
$\frac{3}{4}$ cup sugar	3 teaspoons of baking powder

Flour to make a batter thin as cake batter. Steam from 20 to 30 minutes. Take pint can of gooseberries, drain off most of the syrup and put in pudding dish, pouring the batter over before steaming. Eat with a rich sauce.

**Patsy's Sugar Sauce**

1 tablespoon cornstarch	2 cups white sugar
1 tablespoon flour	1 cup butter, small cup

Stir all together till very light, and pour hot water on.

—Mrs. F. I. W.

**Tutti Frutti**

One-gallon glass candy jar, with glass stopper. Put in it 1 pint of best alcohol, weigh fruits and add to them an equal amount of sugar. Let stand for awhile before putting in the jar. You can add fruits as the season advances until jar is full. Strawberries, black cherries and pineapple make the best flavor and color, but other solid fruits may be added. This will keep without sealing for any length of time.

—Mrs. Newcomb.

**Whortleberry Pudding**

$\frac{1}{2}$ pint of molasses	2 quarts of berries
1 cup of milk	1 teaspoon of saleratus in the
1 quart of flour	molasses

Steam 2 hours. Eat with a hard sauce.

—Mrs. Hurd.

**PUDDING SAUCES****A Delicious Dessert**

1 box of gelatine	2 cups of sugar
1 lemon	2 cups boiling water
1 cup sherry	Whites of 6 eggs
Strawberries	

Soak gelatine 10 minutes in cold water, add boiling water, sugar and juice of lemon. When cool add sherry. Add the well-beaten whites, a spoonful at a time, beating until a light sponge. Wet a bowl-shaped mould with cold water and line with the berries, filling in the center with the jelly. Roll each berry in powdered sugar. Set on ice until perfectly cold. Loosen the edges and turn out on a cold dish. Serve with powdered sugar and cream, or whipped cream.

—Mrs. Gibson.

### Almond Wafers

$\frac{1}{2}$ cup butter	1 cup powdered sugar
$\frac{1}{2}$ cup milk	2 cups flour
$\frac{1}{2}$ teaspoon vanilla	

Spread very thin on a baking pan, mark in squares, sprinkle with blanched almonds chopped fine, and bake in a moderate oven about 5 minutes. As soon as baked set pan on back of stove and roll each square cornerwise.

—Mrs. Keysor, Omaha.

### Boiled Indian Pudding

One-fourth pound suet. Chop very fine and mix with 1 quart of Indian meal, 1 quart milk, boiled with a little cinnamon. Strain it into the meal while hot, add  $\frac{1}{2}$  pint of molasses. Let this cool, then mix 6 well-beaten eggs into it, and boil 4 hours. Leave room in pudding bag for the pudding to swell. Eat with syrup and butter.

—Mrs. Geo. W. Gilbert.

### Creamy Sauce

$\frac{1}{2}$ cup butter	1 teaspoon of vanilla (if extract is used add 4 more
1 cup powdered sugar	tablespoons of cream)
$\frac{1}{4}$ cup cream or milk	
4 tablespoons of wine, or	

Beat the butter to a cream, add the sugar gradually, beating all the while. When light and creamy, gradually add the wine and then the cream, a little at a time. When all is beaten smooth place the bowl in hot water and stir till the sauce is smooth and creamy (no longer, it will take only a few moments).

This is a delicious sauce and will be white and foamy, if well beaten and not kept in hot water long enough to melt the sugar.

—Mrs. F. I. Whitney.

**Caramel Custard in Cups**

3 eggs  
 1½ cups cream  
 3 tablespoons sugar  
 1 teaspoon vanilla

Melt 4 tablespoons of sugar till a light brown, pour into 6 custard cups, and shake quickly so as to cover sides and bottom. Pour in the custard and stand them in a pan of hot water, and bake 10 or 15 minutes, or until they are set in the center. Serve in the cups cold, or turn out while hot on individual dishes and serve very cold. —Mrs. French.

**Foam Sauce**

(A rich sauce for plum pudding.)

½ cup butter  
 1½ cups sugar  
 2 eggs  
 2 tablespoons brandy  
 1½ cups boiling water

Beat butter and sugar to a cream, add well-beaten eggs. Just before sending it to the table pour on the boiling water. —Mrs. M. L. Countryman.

**Hard Sauce (Fine)**

¼ cup butter  
 ½ cup cream or milk  
 1 cup powdered sugar, sifted

Cream butter, add slowly the sugar, then the milk very slowly, 1 teaspoon of flavoring. When hard mould and put in a cool place. —Mrs. Chadwick, Detroit, Mich.

**Heavenly Hash**

7 lbs. ripe currants  
 4 large oranges  
 6 lbs. sugar  
 1½ lbs. of seeded raisins

Chop the orange, peel and pulp, and the raisins. Add currants and sugar. Boil like jam.

—Miss A. Gilbert, Ypsilanti, Mich.

**Ice Cream Sauce**

1 cup of butter  
2 cups powdered sugar

Yolk of 1 egg  
2 tablespoonfuls sherry

Beat butter to a cream, add gradually the powdered sugar and the yolk of egg, with the sherry last. Serve on a glass dish and cover with the following:

Whites of 2 eggs  
Sugar to thicken

$\frac{1}{2}$  teaspoonful lemon extract  
1 teaspoonful vanilla

Whip whites stiff, add the sugar and flavoring. Cover the first part and set in a cool place to thicken.

**Jersey Lilies**

$\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup milk

1 cup powdered sugar  
2 cups flour

Cream butter and sugar, add milk and flour. Spread very thin on a baking pan, mark in squares, and bake about 5 minutes. Put on back of stove and roll each square into a cornucopia, one end very tight, the other with the corner turned over like a lily, filling it with whipped cream.

—Mrs. Keysor, Omaha.

**Lemon Jelly**

$\frac{1}{2}$  box gelatine  
1 pt. of boiling water  
1 large cup sugar

Grated rind of 3 lemons  
 $\frac{1}{2}$  cup lemon juice

Soak gelatine in a little cold water. Steep lemon rind in the water 10 minutes, add sugar, juice and gelatine. Strain until clear.

—Mrs. Oliver Crosby.

**Lemon Sauce**

1 cup of sugar  
1 lemon, juice and grated rind  
3 tablespoons boiling water

$\frac{1}{2}$  cup of butter  
1 egg

Cook in double boiler until thick.

**Maine Pudding Sauce**

1 cup sugar	1 egg
$\frac{1}{4}$ cup butter	1 tablespoon flour

Beat egg separately, cream butter, sugar and yolk together. Stir flour in the dry sugar. Beat all together and just at serving time pour on one cup boiling water, flavor, and beat hard.

**Orange Omelet**

4 eggs	A little salt
5 tablespoons of sugar	2 oranges
2 tablespoons of butter	

Grate rind of 1 orange on 1 tablespoon of sugar. Pare and cut oranges in thin slices, and sprinkle with 2 tablespoons of sugar. Beat whites of eggs stiff, add sugar, orange rind, salt, beaten yolks, and 2 tablespoons of orange juice. Put butter in hot omelet pan, pour in mixture. When it begins to thicken well spread over it the slices of orange (no juice). Fold omelet from side of pan over the oranges, and serve on a hot dish.

—Miss A. H. G.

**Pudding Sauce**

6 heaping tablespoons fine sugar	3 even tablespoons butter
	2 eggs

Beat sugar and butter to a cream, add the well-beaten yolk, and beat till very light, then add the well-beaten whites of eggs, and flavor.

—Mrs. French.

**Strawberry Shortcake**

Make a rich baking-powder dough as for biscuit, bake in a dripping pan. When done cut it open and butter well, sweeten berries, and let stand 3 or 4 hours before wanted. Put berries on lower crust, pour over juice, put on top layer, and cover with berries and juice. Serve with sugar and cream.

—Mrs. G. W. Fairbrother.













## FROZEN DAINTRIES

### CHAPTER X

"Refresh my heart and cool my throat."

#### A Delicious Fruit Punch

Put 1 pint of water, 1 pound of sugar and the grated yellow rind of 1 lemon. Boil 5 minutes, strain, and while hot slice into it 2 bananas; add 1 grated pineapple, and  $\frac{1}{4}$  pound of stoned cherries. When ready to serve add the juice of 6 lemons. Put in the center of your punch bowl a square block of ice; pour over it 2 quarts of apollinaris, add the fruit mixture, and at the last moment 1 dozen strawberries, and mix all together.

—Mrs. L. P. McCloud.

#### Cafe Mousse

Yolks of 5 eggs	$\frac{1}{2}$ cup strong coffee
1 cup sugar	1 pint whipped cream

Pack in freezer and let stand 4 or 5 hours.

—Alice Dawson.

#### Cafe Parfait

1 pt. whipping cream	2 tablespoons black coffee
Sugar to taste	

Whip until stiff. Put into a colander to drain. Pack in ice for 3 hours.

—Mrs. Forster.

#### Caramel Ice Cream

1 pint milk	1 quart cream
2 eggs	1 cup sugar
$\frac{1}{4}$ cup flour (scant)	

Beat eggs, sugar and flour together, add to the milk. Boil 20 minutes. Put cup sugar in iron spider and brown by stirring briskly. When quite brown add to the boiling cream. Let cool, add 1 quart cream, and freeze.

—Kate D. Williams

**Chocolate Ice Cream**

1 quart cream	5 tablespoons chocolate,
1 pint new milk	rubbed smooth in a
2 beaten eggs	little milk

Heat the milk almost to boiling and pour slowly into eggs and sugar. Add chocolate, beat well, and return to double boiler. Heat until it thickens, stirring constantly. When cold add the cream and 2 teaspoons vanilla.

—Mrs. J. E. Ricketts.

**Claret Ice**

1 quart claret	4 lemons
4 oranges	

Sweeten to taste, and freeze.

**Coffee Ice Cream**

3 pints cream	2 cups sugar
1 cup black coffee, very strong and clear	2 tablespoonfuls arrowroot wet up with cold milk

Heat half the cream nearly to boiling. Stir in the sugar. When this is melted, the coffee, then the arrowroot. Boil all together 5 minutes, stirring constantly. When cool beat very light, whipping in the rest of the cream by degrees. Then freeze.

**Cranberry Sherbet**

1 qt. cranberries	1 qt. water
1 lemon, juice	2½ cups sugar

Boil all together, strain and freeze. Will serve ten for meat course, or particularly nice with turkey.

—Mrs. Caldwell.

**Ginger Sherbet**

To 1 pint lemon ice add 3 ounces of preserved ginger, cut into small pieces, and a little of the ginger syrup. Stir into the frozen ice and pack for 1 hour.

**Frozen Pudding**

1 generous pint of milk	2 tablespoons of gelatine
2 cups sugar	1 quart of cream
$\frac{1}{2}$ cup flour	4 tablespoons of wine
2 eggs	$\frac{1}{2}$ lb. macaroons

Beat flour, eggs and teacup sugar together, add to milk and boil in double boiler 20 minutes. Add gelatine which has been soaked 1 hour in water enough to cover. Set aside to cool. When cool, add wine, the remaining cup of sugar and the cream. Freeze 10 minutes and add rolled macaroons, and finish freezing. May add any kind of fruit, if desired.

—Miss Shandrew.

**Frozen Rum Punch**

1 pint Jamaica rum	3 lemons, juice
4 oranges	$\frac{1}{2}$ lb. powdered sugar
1 teaspoonful green tea	1 tablespoon Keystone silver white gelatine

Boil rum and sugar 5 minutes. Add lemon and orange juice to a boil. Dissolve gelatine in this. Steep tea, 1 cup boiling water, strain and add to mixture. When cool, freeze.

—Mrs. Kipp.

**Ice Cream**

2 cups of whipping cream	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup powdered sugar	1 tablespoon of gelatine

—Mrs. Kipp.

**Ice Cream**

1 quart cream	$\frac{1}{2}$ lb. sugar
2 teaspoons vanilla	

Put half cream and sugar on to boil in double boiler. Stir constantly for 10 minutes. When cold add remainder of cream and vanilla, and freeze.

—Mrs. F. N. Lowell.

**Kinsley's New York Ice Cream**

1 quart milk	2 tablespoons cornstarch
4 eggs, yolks	1½ cups sugar

Boil, then take from stove and pour 3 pints of cream into it and 2 teaspoons of vanilla. Let cool and freeze.

—Chicago.

**Lemon Ice**

1 quart fresh milk	Whites of two eggs, beaten
1 pint of sugar	stiff
4 lemons	Candied cherries

Add the juice of the lemons and cherries when nearly frozen.

—Anna E. Williams.

**Lemon Ice**

1 quart of water	1 pint sugar
------------------	--------------

Boil 35 minutes. When cool add 5 lemons, and freeze.

—Mrs. F. I. W.

**Orange Ice**

1 cup of orange juice	1 cup of sugar
1½ cups of water	1¼ cups of water

Add the 1¼ cups of water to the orange juice. Melt the sugar in the 1½ cups of water. One lemon, the juice, strain when mixed, and freeze. Turn the freezer slow at first, then very quickly for 15 or 20 minutes.

—Mrs. I. Kipp.

**Orange Sherbet**

1 qt. sweet milk	1 coffee cup sugar
Juice of 4 oranges and 1 lemon	

Freeze milk and sugar partly before adding fruit.

—Mrs. T. J. C.







**Punch**

(Enough for seventy-five people.)

- |                        |                          |
|------------------------|--------------------------|
| 1 doz. bottles of hock | 2 doz. lemons            |
| 2 doz. oranges         | 1 pint of Santa Cruz rum |
| 3 cans of pineapple    |                          |

To every bowlful of punch add 1 bottle of champagne, if wanted extra fine. Good without champagne.

**Roman Punch**

- |                                |               |
|--------------------------------|---------------|
| 1 quart lemon ice              | 1 gill sherry |
| $\frac{1}{2}$ pint Jamaica rum | Whites 4 eggs |
| $\frac{1}{2}$ pint brandy      |               |

Have ice frozen hard. Just before wanted stir in the liquors and beat hard. Add the stiffly beaten whites last. One-half pint of champagne is an improvement. This must be frothy and not frozen hard—should almost pour.

**Sauce for Frozen Pudding**

- |                              |                            |
|------------------------------|----------------------------|
| 1 tablespoon Knox's Gelatine | 1 pint cream or milk       |
| Yolk of 3 eggs               | $\frac{1}{4}$ cup of sugar |
| 1 teaspoon vanilla           |                            |

Cover the gelatine with a little cold water for 10 minutes. Boil the milk or cream in a double boiler. Beat the yolks of eggs and sugar together until light, add to boiling cream and stir until it thickens. In this dissolve gelatine, take from the fire, add the vanilla or two tablespoonfuls of brandy or sherry. Stand in a cold place until wanted.

**Three-of-a-Kind Ice**

- |              |                    |
|--------------|--------------------|
| 3 oranges    | 3 lemons           |
| 3 cups sugar | 3 eggs, the whites |

Freeze. This will serve twenty.

—Mrs. Colville, Cambridge, Mass.

## CAKE

### CHAPTER XI

"Surprising! that woman can dish us so many rare sweets up together."

We'll mix and bake  
The dainty cake,  
And beat the frosting light.  
The sweetest plan  
To please a man  
Is through his appetite.

#### Angel Food

Whites of 11 eggs	1½ tumblers granulated sugar
1 tumbler flour	1 teaspoon cream of tartar

Sift sugar and flour together four times. Break eggs over cream of tartar. Beat until very light. Pour eggs on flour and sugar, add 1 teaspoon bitter almond flavoring, and stir with silver knife as little as possible. Bake 45 minutes in ungreased pan.  
—Alice Dawson.

#### Birkley Sponge Cake

6 eggs	4 cups sifted flour
3 cups sugar	2 teaspoons of baking powder
1 cup cold water	Vanilla

Beat the yolks, sugar and half the water, then add remainder of water and beat again. Beat the whites stiff, and add them with the flour gradually, being careful not to stir more than enough to mix thoroughly and quickly. Put flavoring and a pinch of salt before the whites and flour.

—Miss Gilbert, Detroit.

#### Blueberry Cake

1½ cups of sugar	1 cup sweet milk
½ cup of butter	2 teaspoons baking powder
2½ cups of flour	1½ cups of blueberries
2 eggs	

Serve hot with butter

—Miss Doty, Detroit.

**Birthday Cake**

4 cups flour, sifted	2 cups brown sugar
1 cup butter	4 eggs
1 cup molasses	1 cup sour milk
$\frac{1}{2}$ wine glass of brandy	1 teaspoon soda
2 tablespoons of cinnamon	1 tablespoon of cloves
2 lbs. of raisins	$\frac{1}{2}$ cup flour, to sprinkle over
$\frac{1}{2}$ lb. of currants	the fruit before putting
$\frac{3}{4}$ lb. of citron	into the mixture.

Bake 3 hours in a moderate oven, in a 6-quart pan.

—Mrs. Lamson.

**Bread Cake**

2 cups of bread sponge	1 cup butter
2 eggs	$1\frac{1}{2}$ cups sugar
1 small teaspoon soda	$\frac{1}{2}$ cup milk
2 cups stoned and chopped raisins	2 cups flour
	1 lb. currants
1 teaspoon cinnamon	$\frac{1}{2}$ teaspoon cloves

Dissolve the soda in the milk. Add milk and fruit last.

—Miss E. Whitney.

**Chocolate Marble Cake**

2 tablespoons chocolate	1 tablespoon butter
Set in kettle of boiling water to melt.	
$\frac{1}{2}$ cup butter	1 cup sugar
$\frac{1}{2}$ cup sweet milk	6 eggs, whites
$1\frac{1}{2}$ cups flour	1 teaspoon baking powder

Cream the sugar and butter, add slowly the milk, whites of eggs, flour and baking powder, which should be sifted into the flour. Take  $\frac{1}{3}$  of this mixture and beat into it the melted butter and chocolate. Drop into a pan alternately 1 spoonful of white, then 1 of the dark. Bake slowly.

Mrs. T. J. Campbell, Merriam Park.

**Chocolate Cake**

$\frac{3}{4}$ cup butter	$1\frac{1}{2}$ cups sugar
1 cup milk	3 cups sifted flour
Whites of 6 eggs	1 teaspoon baking powder
1 teaspoon vanilla	$\frac{1}{4}$ lb. grated chocolate

**Icing**

Stir pulverized sugar into a little cream to make a thick paste. —Mrs. Butcher.

**Christmas Cake**

5 eggs	1 gill wine
1 lb. butter	1 gill brandy
1 lb. flour	1 gill cream
$\frac{3}{4}$ lb. butter	1 nutmeg
1 lb. raisins	—Mrs. French.

**Clove Cake**

4 eggs	3 cups sugar
$1\frac{1}{2}$ cups butter	1 cup sweet milk
$4\frac{1}{2}$ cups flour	1 teaspoon baking powder
1 tablespoon cloves	1 tablespoon cinnamon
1 lb. seeded raisins	—S. S. Welch.

**Date Cake**

1 lb. dates, chopped	$\frac{1}{2}$ lb. almonds or English walnuts, chopped
$\frac{1}{2}$ cup sugar	
$\frac{1}{2}$ cup cracker crumbs	6 eggs, beaten separately
Fine to pass with punch or wine.	—Mrs. Scholey.

**Delicate Cake**

1 cup cornstarch	2 cups flour
1 cup butter	Whites of 7 eggs
2 cups sugar	$\frac{1}{2}$ teaspoon soda
1 cup sweet milk	1 teaspoon cream of tartar

Rub butter and sugar together, add milk and soda, then flour and cream of tartar and corn starch, then whites of eggs.

—Mrs. C. L. Caldwell.

**Delicate Cake**

Bake in square tin, cover with icing.

1 lb. sugar	Whites of 14 eggs
$\frac{3}{4}$ lb. flour	$\frac{1}{2}$ teaspoon soda
6 ounces butter	1 teaspoon cream of tartar
	—S. S. Welch.

**Devil's Cake**

1 cup brown sugar	$\frac{1}{2}$ cup milk
1 cup granulated chocolate	

Boil in double boiler until dissolved. Let cool and add to the following cake:

1 cup brown sugar	$\frac{1}{2}$ cup milk
Yolks of 3 eggs	$\frac{1}{2}$ cup butter (small)
1 teaspoonful soda sifted with the flour	2 cups flour

Flavor with vanilla. Bake in layers. Frost with white icing.

**Filbert Cake**

1 lb. filberts, unshelled	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{4}$ lb. almonds	3 tablespoons grated bread
8 eggs	$2\frac{1}{2}$ cups powdered sugar
1 lemon	

Beat sugar, yolks of eggs very light. Add grated almonds, lemon juice, bread crumbs, grated filberts, and beaten whites last. Frost with boiled icing, with whole filberts on top.

—Mrs. Michand.

**Four-Egg White Cake**

2 cups sugar	4 eggs, whites
$\frac{1}{2}$ cup butter	1 teaspoon cream tartar
1 cup sweet milk	1 teaspoon soda
3 cups flour	

Cream of tartar in the flour and the soda in the milk. This can be made in layers or a loaf. For a loaf add 1 cup sliced citron.

—Miss M. S. Gilbert, Detroit.

**Fried Cakes**

1 cup of sugar	1 cup milk
2 eggs	2 teaspoons baking powder
2 tablespoons of melted short- ening	Nutmeg
Salt	Cinnamon
	—Mrs. Beach, Ypsilanti, Mich.

**Fruit Cake**

1 lb. butter	1 lb. sugar
3½ lbs. currants	2½ lbs. raisins
½ lb. citron	10 eggs
½ cup molasses	1 level teaspoon soda in molasses
1 teaspoon cinnamon	1 teaspoon cloves
1 teaspoon nutmeg	—Mrs. R. H. Walker.
Bake 2½ hours.	

**Fruit Cake**

2 lbs. raisins	2 lbs. currants
1 lb. citron, shredded	1 lb. blanched almonds
10 eggs	1 lb. butter
1 lb. flour	2 teaspoons baking powder
½ cup milk	1 cup molasses
1 cup brandy	1 nutmeg
1 tablespoon cloves	1 tablespoon cinnamon
½ tablespoon allspice	
Bake 3 to 4 hours in slow oven.	Makes 3 loaves.

—Mrs. Poore.

**Fruit Salad for Cake Filling**

4 tablespoons of finely chopped citron	4 tablespoons of finely chopped raisins
½ cup almonds, finely chopped	¼ lb. of figs, finely chopped
3 eggs, whites	

Beat the whites stiff, add ½ cup of sugar, then the fruit, and put between layers of cake when the cake is hot.

—Mrs. Peek, Detroit, Mich.

**Frosted Ginger Bread**

$\frac{1}{2}$ cup of sugar	1 teaspoon ginger
$\frac{1}{2}$ cup of molasses	1 teaspoon lemon extract
$\frac{1}{2}$ cup of butter	1 cup seeded raisins
$\frac{1}{2}$ cup sour milk	2 cups flour
2 eggs	1 teaspoon soda
1 teaspoon cinnamon	

Put eggs (well beaten) in last. Bake in a small dripping-pan, to make a loaf about  $1\frac{1}{2}$  inches thick. Cover with boiled icing and put away in a tight cake box with an apple for 2 days before cutting. —Mrs. M. L. Countryman.

**Ginger Bread**

$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ cup butter
1 cup molasses	1 teaspoon each ginger, all- spice, cinnamon
A pinch of salt	
2 small teaspoons soda dis- solved in 1 cup boiling water	$2\frac{1}{2}$ cups flour
1 small cup raisins	2 well-beaten eggs the last thing

Line pan with buttered paper. Bake  $\frac{1}{2}$  hour.

—Mrs. McLaughlin.

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**Ginger Bread**

$\frac{1}{2}$ pint molasses	1 tablespoon ginger
$\frac{2}{3}$ cup butter	2 teaspoons soda in a gill of
$\frac{1}{3}$ cup sour milk	water
Flour to make batter	2 eggs
1 dessertspoon vinegar	—Mrs. Brand.

**Ginger Cake**

3 cups light brown sugar	1 teaspoon soda
1 cup butter and lard mixed	2 teaspoons ginger
2 eggs	$\frac{1}{2}$ nutmeg
4 tablespoons sour cream	5 cups flour
Bake in sheets about $\frac{1}{4}$ inch thick. Mark with fork.	
When done cut in squares. —M. L. Perkins.	

**Ginger Cake**

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon cloves
1 cup molasses	2 teaspoons soda, in
$\frac{1}{2}$ cup butter	1 cup boiling water
1 teaspoon ginger	2 large cups flour
1 teaspoon cinnamon	2 well-beaten eggs, added last
Can be baked in gem tins and eaten hot with butter.	
—Mrs. R. H. Walker.	

**Huldah's White Cake**

1 cup sugar	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup sweet milk	1 $\frac{1}{2}$ cups flour
2 teaspoons baking powder	Whites of 3 eggs
$\frac{1}{2}$ cup currants	

**Lemon Loaf Cake**

1 cup butter	1 cup sweet milk
3 cups sugar	1 teaspoon soda
1 lemon	5 eggs
4 cups sifted flour	

Cream together the butter and sugar. Add slowly the milk, in which is stirred the soda. Grate the lemon and squeeze the juice. Stir in the flour last.

—Mrs. Shipman, Washington, D. C.

**Marshmallow Cake**

2 cups sugar	$\frac{1}{2}$ cup butter
$2\frac{3}{4}$ cups sifted flour	1 cup sweet milk
3 small teaspoons baking powder	6 eggs, whites
	40 marshmallows

Reserve 10 marshmallows for the top. To the 30 add 1 teaspoonful of hot water, set over the teakettle, and stir until they are melted. When cool put between the three layers of cake. Frost the top with chocolate frosting. Cut the 10 marshmallows in half and place over the top. —M. S. G.

**Marshmallow Paste for Cake**

$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ cup milk
$\frac{1}{4}$ lb. marshmallows	2 tablespoons hot water
Vanilla	

Boil 6 minutes, beat thoroughly until stiff enough to spread between the layers. —Miss M. S. Y., Detroit.

**Marshmallow Cake**

$\frac{1}{2}$ cup butter	$2\frac{1}{3}$ cups flour
$1\frac{1}{2}$ cups sugar	2 level teaspoons baking powder
1 teaspoon vanilla	
$\frac{1}{2}$ cup milk	5 eggs, whites

**Filling**

Boil  $\frac{3}{4}$  cup sugar and  $\frac{1}{4}$  cup milk 6 minutes. Melt by steaming  $\frac{1}{4}$  pound marshmallows. Add 2 tablespoons hot water. Put the two together, with  $\frac{1}{2}$  teaspoon vanilla. Beat well and spread between layers. —Mrs. F. N. Lowell.

**Marshmallow Cake**

1 cup butter	3 cups flour
7 eggs, whites	2 cups granulated sugar
1 heaping teaspoon baking powder	1 cup milk

Flavor to taste. Rub flour and butter together. Beat whites, add sugar and rest of ingredients, and bake in 2 layers. Put together with whipped cream, with marshmallows that have been heated. —Mrs. Michand.

# TOWLE'S LOG CABIN MAPLE SYRUP

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## “Maude S.” Cake

1½ cups coffee sugar	½ cup of milk
½ (scant) cup of butter	½ cup of flour
3 eggs, beaten separately	

Rub butter and sugar to a cream, add milk and flour, and then eggs. Into this stir the chocolate custard, made as follows:

8 tablespoonfuls of Baker's	5 tablespoonfuls sugar
chocolate, grated	½ cup of milk

Cook until it thickens a little, and beat until cool. Stir into the cake and add:

1½ cups flour	1½ teaspoonfuls vanilla
2 teaspoonfuls baking powder	

Bake in moderate oven in 3 layers, and put together with boiled icing.

**Mrs. Miller's Chocolate Cake**

$\frac{2}{3}$ cup of sugar	$\frac{1}{3}$ cup of butter
$\frac{1}{3}$ cup of sour milk	1 teaspoon of soda
1 egg	1 large cup of flour
Vanilla	2 squares of Baker's chocolate

Pour over it  $\frac{1}{2}$  cup of boiling water, and let stand till cool. Stir in the last thing.

**Mrs. Perkins' Ginger Cake**

2 eggs	2 teaspoonfuls soda
1 cup butter and lard	1 teaspoonful ginger
1 cup sour cream	1 teaspoon cinnamon
1 cup sugar	1 teaspoon cloves
1 cup molasses	1 teaspoon salt
$3\frac{1}{2}$ cups flour	

**Mrs. Van Dusen's Improved Sunshine Cake**

7 eggs, whites, yolks of 5	$\frac{1}{3}$ teaspoon cream tartar
1 cup granulated sugar	A pinch of salt
$\frac{2}{3}$ cup flour	

Sift, measure and set aside flour and sugar as for angel cake. Beat yolks of eggs thoroughly, then beat the whites about half, add cream tartar and beat until very, very stiff. Stir in sugar lightly, then beaten yolks thoroughly, then add flour; put in a tube pan in the oven at once. Will bake in 35 to 50 minutes. Use pastry flour, which means a pure winter wheat flour.

**Mrs. W.'s Wedding Cake**

1 lb. granulated sugar	$\frac{3}{4}$ lb. butter
1 lb. flour	16 eggs, whites

**Pound Cake**

1 lb. sugar	9 eggs
1 lb. flour	1 tablespoonful brandy
$\frac{3}{4}$ lb. butter	—Mrs. Benton.

**Neapolitan Cake****White Part**

$\frac{2}{3}$ cup of cornstarch	$1\frac{1}{2}$ cups of pulverized sugar
2 teaspoons of baking powder	$\frac{2}{3}$ cup of sweet milk
6 eggs, whites	$1\frac{1}{2}$ cups of sifted flour
$\frac{1}{3}$ cup of butter	

**Dark Part**

$\frac{2}{3}$ cup brown sugar	$\frac{1}{3}$ cup butter
$\frac{1}{3}$ cup strong coffee	$\frac{1}{3}$ cup molasses
6 eggs, the yolks	$1\frac{1}{2}$ cups sifted flour
$\frac{1}{3}$ teaspoon cinnamon	$\frac{2}{3}$ of a teaspoon of soda
Other spices to taste	$\frac{1}{3}$ lb. of raisins
Citron to taste	$\frac{1}{3}$ lb. of currants

This makes a thick layer of the dark to be put between two layers of the white, and iced between and on the top.

**Frosting**

1 egg, white	Juice of 2 lemons
As much water as egg	A little of the grated rind

Stir in enough confectionery sugar to thicken. A very fine recipe if followed exactly. —M. S. Gilbert.

**Nougat Cake**

$\frac{1}{2}$ cup of Baker's chocolate.	Melt in a double boiler. Add
$\frac{1}{2}$ cup sweet milk	1 cup granulated sugar
1 egg, thoroughly beaten	

Cook until it thickens, then cool.

**For Cake**

1 cup sugar, granulated	1 scant cup of butter
2 eggs	1 cup sweet milk
$2\frac{1}{2}$ cups flour	2 teaspoonfuls baking powder

Stir thoroughly into the caramel, a portion of which reserve for the icing. Line the tins with paper, which must be cut large enough to lift the cake out, as it is too tender to take out the usual way. Bake carefully, so as not to burn or have the cake hard. —Mrs. L. O. McCloud.

**Nut and Almond Cake**

2 cups sugar	1 cup milk
$\frac{1}{2}$ cup butter	3 full cups flour after sifting
2 teaspoons baking powder	1 teaspoon almond
5 eggs, whites	1 lb. English walnuts
$\frac{1}{2}$ lb. almonds, blanched	

Save enough nuts to cover the top. Chop the rest fine for the dressing.

**Dressing**

1 pint milk	$\frac{3}{4}$ cup sugar
2 eggs	3 tablespoons of cornstarch

Add the chopped walnuts and almonds, and boil.

—Mrs. Mowry, Detroit, Mich.

**Pork Cake**

$\frac{3}{4}$ lb. salt pork	2 teaspoons soda
2 cups brown sugar	1 teaspoon cloves
1 cup molasses	1 teaspoon nutmeg
1 lb. seeded raisins	2 teaspoons cinnamon
1 lb. currants	Flour to mix stiff
$\frac{1}{2}$ lb. citron	

Dissolve soda in molasses, chop pork and pour over it 1 pint boiling water.

—Mrs. F. B. Jerrard, Superior.

**Prince of Wales' Cake****White Part**

1 cup flour	$\frac{1}{2}$ cup cornstarch
$\frac{1}{2}$ cup sweet milk	$\frac{1}{2}$ cup butter
1 cup sugar	1 large teaspoonful baking powder

Whites of 3 eggs

**Black Part**

$\frac{1}{2}$ cup butter	1 cup brown sugar
2 cups flour	$\frac{1}{2}$ cup sour milk
1 teaspoon soda, dissolved in a little warm water	1 cup chopped raisins
1 tablespoon each of cinnamon and nutmeg	1 tablespoon molasses
	Yolks of 3 eggs
	$\frac{1}{2}$ tablespoon cloves

Bake in 4 large layers.

—Miss Sauvinet.



**Spanish Buns**

1 pint brown sugar	4 eggs
1 cup butter	2 teaspoonfuls baking powder
1 cup milk	Cinnamon, cloves and nutmeg
1 pint flour	

Nice if baked in sheet. Frost with white icing.

—Mrs. H. M. Temple.

**Spice Layer Cake**

$\frac{1}{2}$ cup butter	1 cup raisins, chopped
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup sour milk	1 teaspoon soda
$\frac{1}{2}$ cup molasses	$1\frac{1}{2}$ to 2 cups flour
3 eggs	A little salt

Dissolve half the soda in the milk and half in the molasses. Save out one or two of the whites for frosting. If one, use the  $1\frac{1}{2}$  cups of flour; if two, use the 2 cups of flour.

—Mrs. French.

**Sponge Cake**

5 eggs	1 cup flour
1 cup sugar	

Beat yolks and sugar together. Add beaten whites, lastly the flour, stirred in very lightly. For flavoring add the grated rind of a lemon and 1 tablespoonful of the juice.

—Mrs. Whitehead.

**Tilden Cake**

1 cup butter	$\frac{1}{2}$ cup cornstarch
2 cups pulverized sugar	4 eggs
1 cup milk	2 teaspoons baking powder
3 cups flour	

Flavor with lemon.

—L. G. K.

**White Fruit Cake**

Whites of 8 eggs	1 cup of butter
2 cups of sugar	3 cups of flour
1 cup of cocoanut	$\frac{1}{2}$ tumbler of wine
$\frac{1}{4}$ lb. citron or candied pine- apple or apricots	$\frac{1}{2}$ lb. chopped almonds, blanched
2 teaspoons of baking powder	—Mrs. Gibson.

**CAKE FILLING****Almond Filling**

1 cup of milk	3 teaspoonfuls cornstarch
1 egg	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup almonds, blanched and chopped	1 teaspoonful vanilla

Heat milk to boiling, thicken with the cornstarch, pour upon the whipped yolk of egg and sugar, and cook all together for ten minutes. When cool add flavoring and almonds. Spread thickly between the layers of cake and frost top with plain icing, made from the remaining whites.

**Chocolate Cream for Filling**

5 tablespoons grated chocolate	1 cup sugar
Enough milk to wet it	1 egg
1 teaspoon vanilla	

Stir the ingredients over a fire until it thickens, having beaten the egg before adding.

**Chocolate Filling**

2 cups granulated sugar	1 cup milk
Boil until it ropes. Beat hard and add $\frac{1}{4}$ cake of choco- late, melted, 1 teaspoon vanilla. —Mrs. Gifford.	

**Fig Filling**

1 lb. figs, chopped	1 teacup water
$\frac{1}{2}$ cup sugar	
Cook until a smooth paste.	



**Fig Filling**

3 figs  
4 slices lemon

1½ dozen seeded raisins

Chop this all very fine and mix with the white of one egg beaten stiff with sugar. —Mrs. Scholey.

**Fig Paste or Filling**

8 figs  
½ cup of water

½ cup granulated sugar  
A little brandy

Let boil till the right consistency. —Mrs. French.

**Marshmallow Filling**

⅓ box of gelatine, dissolved in 1 lb. confectioner's sugar  
1 cup warm water

Beat 20 minutes, flavor with vanilla, spread on the cake before it gets cold, thick as the cake. —Mrs. Scholey.

**Orange Cake Filling**

Peel 2 large oranges and chop fine. Add ½ a peeled lemon, 1 cup sugar, well beaten white of an egg.

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**COOKIES****Aunt Emily's Cookies**

2 cups brown sugar  
1 cup butter  
1 teaspoon of saleratus

1 cup sour milk  
1 teaspoon of cinnamon

Mix them very soft with flour, like a thick batter. Put plenty of flour on the bread-board, and roll thick.

**Cookies**

1 cup sugar, white  
2 eggs  
½ teaspoon soda, scant  
Flour enough to roll

½ cup butter  
2 tablespoons sweet milk  
1 teaspoon cream of tartar  
—Mrs. S. P. Crosby.

**Cookies**

1 heaping teacup sugar                       $\frac{3}{4}$  cup butter  
 $\frac{1}{4}$  cup sweet milk                              1 teaspoon soda, dissolved in  
 2 scant teaspoons cream tartar                      hot water  
 2 eggs

Flour to roll out, sprinkle with sugar. Bake in a quick oven.  
 —Mrs. Scholey.

**Cookies**

1 cup butter                                      4 eggs  
 $1\frac{1}{2}$  cups sugar                                  4 cups flour  
 1 teaspoon soda

Flavor with lemon. Rub flour, butter and soda together. Beat eggs separately, cream yolks of eggs and sugar, add whites, and put all together.  
 —Mrs. Newcomb.

**Crullers**

6 tablespoons of melted butter      6 tablespoons of sugar  
 6 eggs    Flour enough to roll

Fry in hot lard and sprinkle with sugar.

—Aunt Sophia.

**Crullers**

3 eggs    3 tablespoons melted lard or  
 3 tablespoons sugar                              butter

Mix very hard with flour. Roll thin like pie crust. Cut in squares 3 inches long and 2 inches wide. Cut several slits lengthwise to within  $\frac{1}{4}$  inch of end. Fry in hot lard.

**Drop Cookies**

1 egg    1 cup raisins, chopped  
 1 cup butter                                      Flavor  
 2 cups sugar                                      Flour enough to drop from  
 1 cup sour milk                                      spoon

—Mrs. French.

**Doughnuts**

2 eggs, beaten separately      1 cup of sugar  
 1 cup buttermilk or sour milk   1 teaspoonful soda  
 A little salt

Season with nutmeg. Add flour enough to roll very soft.

**Elizabeth Election Cookies**

1 scant cup of butter      2 cups of sugar  
 $\frac{1}{2}$  cup of molasses      3 eggs  
 3 tablespoons sour milk or   1 teaspoon each of cinnamon,  
     buttermilk           cloves and allspice  
 1 cup of raisins      1 cup of nut meats  
 5 cups of flour

Chop the raisins and nut meats and flour them. Roll sugar on top. —Mrs. Scholey.

**Fruit Cookies**

$1\frac{1}{2}$  cups sugar      1 cup butter  
 3 eggs       $\frac{1}{2}$  cup molasses  
 1 teaspoon soda      1 cup chopped raisins  
 1 cup currants      1 teaspoon all kinds spices  
 Flour to roll      —Mrs. A. E. Greaza.

**Ginger Balls**

3 tablespoons of butter      1 cup sugar  
 $\frac{3}{4}$  cup molasses      1 egg  
 $\frac{1}{4}$  cup milk       $\frac{1}{2}$  teaspoon soda  
 Salt and ginger to taste

Mix stiff with flour and roll into balls size of a marble. Roll in sugar and bake in a quick oven.

—Mrs. Lamson.

**Ginger Snaps**

1 cup sugar      1 cup molasses  
 1 cup butter and lard mixed   1 heaping teaspoon cinnamon  
 1 heaping teaspoon ginger      1 teaspoon soda in  $\frac{1}{4}$  cup boil-  
 Flour to roll      ing water.

Cook sugar, molasses and shortening. —Mrs. Stella Conrad, Stillwater.

**Hermit Cookies**

3 eggs	1½ cups brown sugar
1 cup cooking syrup	1 cup of butter
1 cup of raisins	1 cup of hickory nuts
Small piece of citron	1 teaspoon each of cinnamon,
3 tablespoons sour milk	cloves and soda
Enough flour to roll rather thin	—M. L. Perkins, Polo, Ill.

**Mother's Jumbles**

2 eggs	1 cup sugar
½ cup butter	½ cup sour milk
½ teaspoon soda	1 teaspoon baking powder

Season and put in enough flour to roll very soft.

—Mrs. D. B. N.

**Mrs. Williams' Doughnuts**

1 cup sugar	1 cup milk
3 tablespoons melted lard	3 eggs beaten separately
2 teaspoons baking powder	

Flavor to taste. Enough flour to roll very soft, and a pinch of salt.

**Oatmeal Cookies**

2 cups flour	½ cup sour milk
2 cups oatmeal	1 teaspoonful soda
¾ cup sugar	½ cup butter or lard
Pinch of salt	—Mrs. A. E. Greaza.

**Rock Cakes**

1½ cups sugar	1 cup butter
2 cups raisins, chopped	3 eggs, beaten separately
2 lbs. of English walnuts, chopped	1 teaspoon soda dissolved in 1 cup sour milk
1 teaspoon cinnamon	2⅔ cups of flour

Drop from teaspoon on buttered tins. Bake in a moderate oven.

—Mrs. Calwell, Cambridge, Mass.

**Rock Cakes**

3 cups of sugar	2 cups butter
2 cups chopped raisins	2 cups walnuts
6 eggs	2 teaspoons of cinnamon
2 small teaspoons soda, dissolved in hot water	6 cups flour, or 7 if the eggs are large

A pinch of salt

Drop from teaspoon on a buttered paper in a pan.

—Mrs. McLaughlin.

**Trifles**

1 egg and 1 tablespoon of sugar, with enough flour to roll. Roll out thin, cut in rounds or squares. Fry in hot lard and dust with powdered sugar











## PICKLES

### CHAPTER XII

"Thou shalt be \* \* \* stewed in brine, smarting in lingering pickle."  
—Cleopatra.

#### Bon Ton Pickles

100 cucumbers, 4 or 5 inches long, but slender	2 small onions
4 tablespoons olive oil	$\frac{1}{4}$ lb. yellow mustard
2 ounces celery seed	$\frac{1}{4}$ lb. black mustard
1 cup salt	Vinegar

Slice cucumbers and onions in a colander with the salt. Let stand 24 hours. Mix oil with the seed, scatter between cucumbers, and cover with cold vinegar.

—Mrs. Newcomb.

#### Brown Chile Sauce—Fine

7 dozen large ripe tomatoes	1 dozen large onions
1 dozen green peppers	12 teacups cider vinegar
6 tablespoons salt	12 tablespoons brown sugar
6 teaspoons ginger	6 teaspoons cinnamon

Chop fine the onions and peppers, mix, and boil 3 hours.

—Mrs. C. L. Winsor.

#### Chopped Pickle

$\frac{1}{2}$ peck green tomatoes	1 dozen large green cucumbers
2 heads cabbage	2 large onions
10 cents' worth white mustard seed	2 ounces celery seed
10 cents' worth black mustard seed	$\frac{1}{2}$ pint salt
	1 coffee cup grated horse-radish

Mix tomatoes, cabbage and salt. Let stand 4 hours, drain in colander. Let  $1\frac{1}{2}$  gallons vinegar and 2 pounds sugar rise to boil, and pour over all.

—Mrs. J. W. Jones, Sioux Falls, S. D.

**Chow-Chow**

- |                           |                        |
|---------------------------|------------------------|
| 1 quart of tiny cucumbers | 1 quart green tomatoes |
| 1 quart large cucumbers   | 1 cauliflower          |
| 1 quart of button onions  | 4 green peppers        |

Cut large cucumbers in small cubes, slice tomatoes. Separate cauliflower, cut coarse peppers. Put in brine for 24 hours (cupful salt to gallon water), scald in the same, and drain.

**Paste**

- |                              |                      |
|------------------------------|----------------------|
| 6 tablespoons ground mustard | 1 tablespoon tumeric |
| 1 cup flour                  | 1 cup sugar          |
| 2 quarts vinegar             |                      |

Mix and scald. Stir until smooth, and pour over pickles  
Excellent. —J. B. D.

**Cold Tomato Catsup—Good**

- |                                      |                          |
|--------------------------------------|--------------------------|
| 2 red peppers                        | 2 small onions           |
| $\frac{1}{2}$ cup salt               | 1 cup sugar              |
| $\frac{3}{4}$ cup white mustard seed | 1 cup grated horseradish |
| 2 tablespoons pepper                 | 1 quart cider vinegar    |

Enough ripe tomatoes to make 4 quarts after they are sliced and the green ends off, but not peeled. Put into a colander and drain all night. Chop onions, peppers and tomatoes very fine, and mix well. Put into a stone jar and stir once in a while. —Mrs. J. Wortley, Ypsilanti.

**Cold Tomato Sauce**

- |                                  |                          |
|----------------------------------|--------------------------|
| $\frac{1}{2}$ peck ripe tomatoes | 1 cup sugar              |
| 1 cup salt                       | 1 small cup mustard seed |
| 1 gill nasturtium seed           | 2 stalks celery          |
| 1 good-sized horseradish root    | 1 teaspoon allspice      |
| 2 tablespoons ground pepper      | 1 quart vinegar          |

Peel and chop fine tomatoes, put in colander to drain over night. Add the other ingredients, first chopping celery, horseradish and nasturtiums. Cover with vinegar, stir well and seal tight. —Mrs. T. E. Fellows, White Bear.

**Crab-Apple Pickle**

1 peck fruit, selected                      7 lbs. brown sugar  
2 large cups vinegar

Put 1 clove into each apple and stick cinnamon into the syrup. Boil fruit, slowly, one layer at a time, until clear, and leave in syrup to cool.                      —Mrs. C. L. Winsor.

**Currant Catsup**

4 lbs. ripe currants                      1 tablespoon cinnamon  
1½ lbs. sugar                      1 tablespoon salt  
1 pint of vinegar                      1 teaspoon of cloves  
1 teaspoon of pepper

Stew the currants and sugar until quite thick; add the other ingredients, and boil all together a few moments. Strain and bottle.                      —Mrs. M. E. Canfield.

**Gooseberry Jam**

3 quarts gooseberries                      1 quart currants, the juice  
4 cups sugar                      1 cup vinegar  
1 tablespoon cinnamon                      1 tablespoon cloves  
A little ginger                      —Mrs. C. L. Winsor.

**Governor's Sauce**

1 peck green tomatoes                      3 large red peppers  
1 cupful brown sugar                      Salt

Slice the tomatoes into a jar, sprinkle with salt between each layer. Let stand 24 hours. Drain them free from their liquor, put them into a kettle, with a teaspoonful each of ground ginger, cloves, mace, cinnamon, scraped horse-radish, the peppers chopped fine, and the sugar, and boil slowly for two hours.                      —Mrs. W. L. Agnew.

**Pickled Cherries**

Cover cherries with vinegar, and let stand 24 hours. Pour vinegar off (which is not used). Measure 1 pint of sugar for each pint of juice that drains from the cherries. Bottle in gem jars.                      —L. P. McCloud.

### Pickles

Put the pickles in salt brine for two days, then take out and put in cold water containing a small piece of alum, and let them scald, not boil, or they will get soft. Skim them out and wipe dry and put into jars or bottles.

Prepare as much white wine vinegar as you think you will need to cover them. Use ready-mixed spices; also 5 cents' worth of white mustard seed and a few green peppers. To each 100 pickles use 2 pounds granulated sugar. Boil the vinegar, spices and sugar together, and pour over the pickles. If you have not boiled enough vinegar to cover the pickles, add a little cold vinegar. You may think they are too sweet, but it will disappear when they have stood for a month.

—Mrs. McLaughlin.

### Small Cucumber Pickles

Put 300 to 500 (according to size) cucumbers in strong brine for 24 hours, then remove, wash and wipe dry. Place in stone jar. Pour over them the following mixture:

1 gallon cider vinegar	$\frac{1}{2}$ cup allspice, whole
$\frac{1}{2}$ scant cup whole cloves	1 ounce stick cinnamon
1 ounce whole mace	2 ounces celery seed
$\frac{1}{2}$ cup whole black pepper	$\frac{1}{2}$ lb. white mustard seed
2 cups brown sugar	Alum size of hickory nut

Steep this together for 1 hour and pour over cucumbers and six large green peppers split in the side.

—Florence Bodley, Davenport.

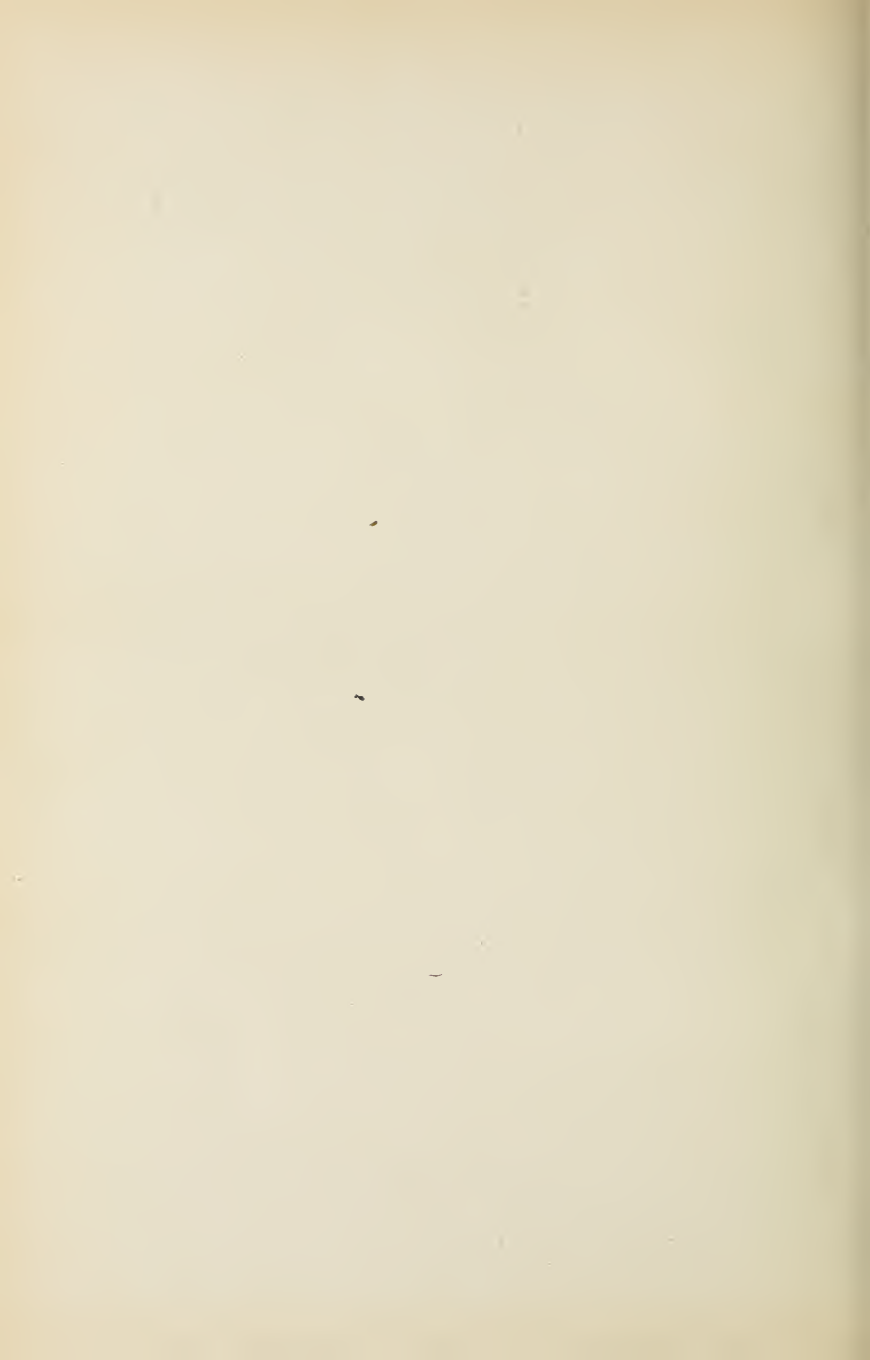
### Tomato Catsup

$\frac{1}{2}$ bushel tomatoes	$1\frac{1}{2}$ cups salt
1 tablespoon black pepper	$\frac{1}{4}$ cup mustard
$\frac{1}{4}$ cup cinnamon	A little cloves and allspice
1 pint vinegar	1 small cup sugar
1 dessertspoon red pepper	

Slice and boil the tomatoes 2 hours. Put through sieve.

—Mrs. W. B. Taylor.





**Plum Catsup**

6 lbs. plums	3 lbs. sugar
1 pint vinegar	1. tablespoon cinnamon
$\frac{1}{2}$ tablespoon cloves	$\frac{1}{2}$ tablespoon pepper
Pinch of salt	

Boil the plums 20 minutes in not quite a pint of water. Rub through a sieve. Put the ingredients together and boil  $\frac{1}{2}$  hour. —S. S. Welch.

**Ripe Tomato Soy**

1 peck ripe tomatoes, sliced	8 onions, sliced thin
1 cup salt	

Let them stand 24 hours, then drain off the water and add:

1 tablespoon each of ground mustard, ginger, cloves and allspice	2 qts. of vinegar $\frac{1}{4}$ tablespoon cayenne pepper
--	--

Stew slowly 2 or 3 hours. When done stir into the mixture:

2 lbs. of granulated sugar	$\frac{1}{4}$ lb. mustard seed
	—Mrs. Balkam, Boston.

**Spiced Plums**

1 peck of plums	$\frac{1}{2}$ lb. of brown sugar to every pound of fruit
1 pint of vinegar	

Spice to taste. Put all in a kettle, and simmer about 8 hours. —Mother.

**Spiced Currants**

5 lbs. currants	4 lbs. sugar
1 pint vinegar	2 tablespoons cinnamon
2 tablespoons cloves	

Boil until quite thick. —Mrs. C. L. Winsor.

**Syrup for One Gallon Sweet Pickles**

6 cups sugar	4 cups vinegar
Boil.	—Mrs. Newcomb.



## CONFECTIONERY

### CHAPTER XIII

#### Alfred Whitney's Fudge

##### White Part

3 cups of granulated sugar      1 cup of milk

Butter size of an egg

Flavor and fill with nuts.

##### Dark Part

3 cups granulated sugar       $\frac{1}{4}$  lb. chocolate

1 cup milk

Small piece of butter

Boil each until it forms into a soft ball when dropped in ice water. Then beat until creamy. Pour into pans to cool.

#### A Sweet Disposition

3 grains common sense

1 large heart

1 good liver

Plenty of fresh air and sun-

1 bushel of contentment

light

1 good husband

Do not bring to a boil.

#### Chocolate Caramels

2 pints brown sugar

$1\frac{1}{2}$  squares Baker's chocolate

1 cup new milk

Butter size of an egg

Flavor with vanilla. Boil quickly, stirring all the time. Just before taking from the fire, add the vanilla. When brittle pour on buttered tins to cool. When nearly cold mark in squares.

#### Chocolate Candy

2 lbs. soft brown sugar

$\frac{1}{2}$  cup milk

4 squares of chocolate

1 tablespoon of butter

Boil until it hardens in water. Pour quickly into buttered plates. This must be done very quickly, or it will harden.

—Mrs. G. F.

### Fig Candy

Boil 1 cupful of sugar and  $\frac{1}{2}$  cupful of water until it is slightly colored. Do not stir while boiling. Just before taking from the stove add 1 teaspoonful of cream of tartar. Dip the figs in this syrup, and lay on buttered plates to dry.

### Fondant, the Foundation for French Candies

Boil 1 pound of sugar and 1 cup of water until it hairs from a fork. Do not stir while it is boiling. When just cool enough to dip in your finger, commence to beat. When you can beat no longer, work with the hands like dough. When perfectly smooth lay away until ready for use. When ready to make your candy, melt some in a teacup, set in boiling water, stir constantly until like cream, remove from water, and dip in it nuts or fruit and lay on waxed paper until perfectly dry.

### Lemon Drops

Pour enough lemon juice over 2 cups of powdered sugar to dissolve it, put it in a pan and boil to a thick syrup. When it is brittle drop in drops on buttered plates.

### Molasses Taffy

2 cups brown sugar	1 tablespoonful vinegar
1 cup molasses	$\frac{1}{4}$ cup water

Flavor to taste. Boil until it makes a crisp ball in cold water. Stir in  $\frac{1}{2}$  teaspoonful soda. Pour on buttered plates to cool, then pull.

### Peanut Brittle

Melt 1 pound of sugar in an iron kettle until slightly brown. Add enough finely-chopped peanuts to make a stiff mass. Roll thin on a marble slab.

—Edith Fox, Detroit.

**Panochi**

4 cups light brown sugar      1 cup cream  
 1 lb. English walnuts, broken 1 teaspoon vanilla  
 up

Boil sugar, cream and butter 20 minutes, until, when it is dropped in cold water, it will roll into a soft ball. Then remove it and put the kettle of candy into a pan of cold water and stir until it begins to grain. Stir in the nuts and pour quickly into buttered pans. Cut into squares when cold. Do not stir the candy at first.

—Mrs. Wm. Sargent.

**Pralanns**

2 cups brown sugar       $\frac{1}{2}$  cup cream

Boil until it strings, add 1 small tablespoon of vinegar or lemon juice. Add nuts if desired, and stir well, like fudge.

—Miss Collins.

**Pulled Sugar Candy**

4 cups sugar       $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  cup vinegar      3 tablespoonfuls cream

Boil without stirring over a quick fire. When it begins to rope from the spoon drop a little into cold water. If it hardens pour upon buttered plates. Flavor with vanilla. As soon as it can be handled begin to pull.

**Roley Poley Candy**

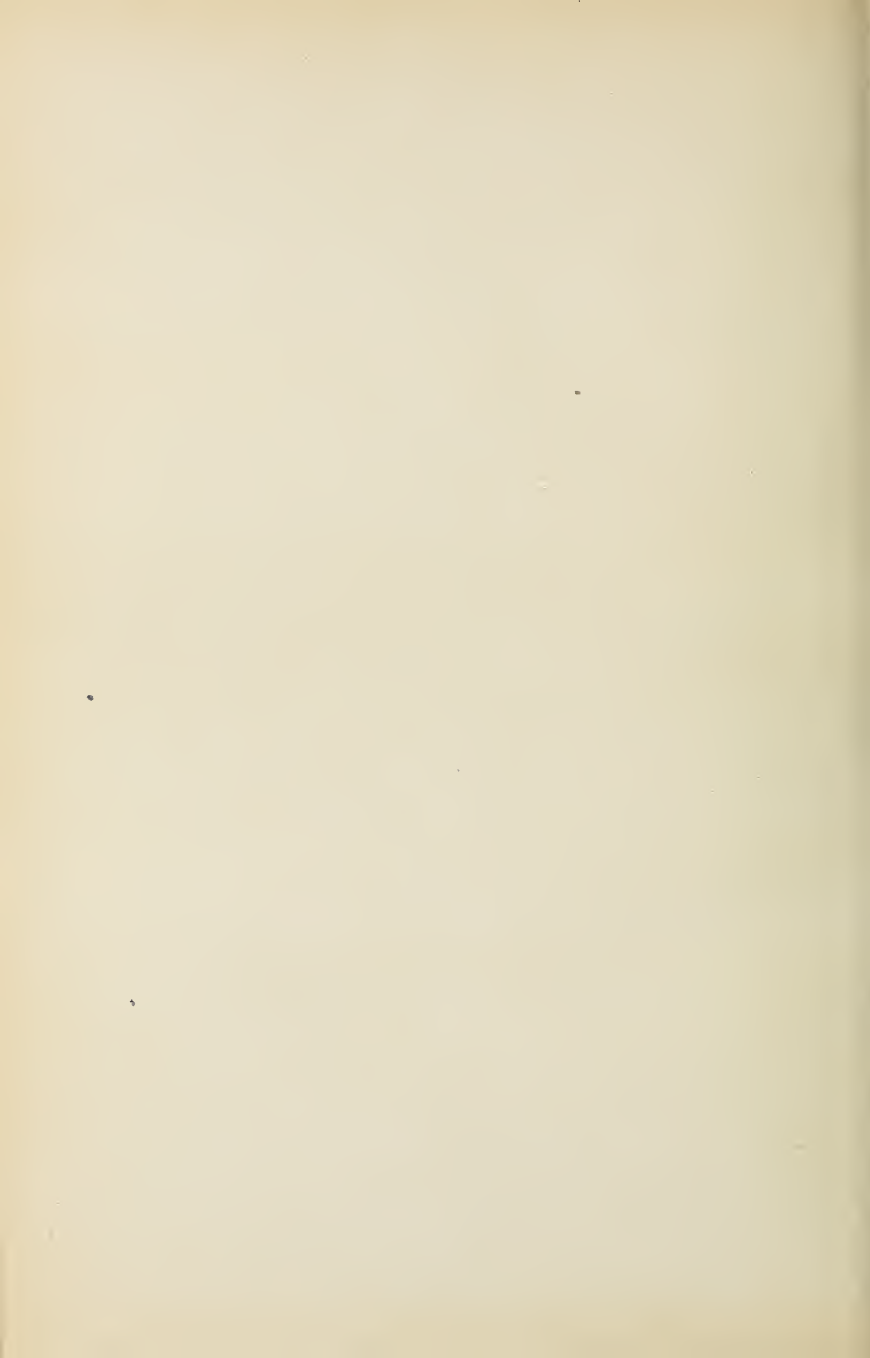
Four cupfuls of coffee sugar with just enough vinegar to moisten it, and butter the size of a walnut. Boil until it hardens, but not brittle. Remove from the fire, and beat with a spoon 8 or 10 times. Then stir in 1 cup chopped citron, 1 cup stoned raisins, 1 cup blanched almonds, 1 cup chopped figs, 1 cup hulled peanuts.

Pour into a wet cloth and roll it up like jelly cake. Twist the ends of cloth well, so it will form a mould. When ready for use and cold, slice it up as wanted.









**Stuffed Dates**

White of 1 egg, the same quantity of water, flavor with vanilla, and add enough confectioner's sugar until thick enough to knead. Knead until smooth. Remove stones from dates, fill with the cream candy, and roll in sugar.

**Sugared Walnuts**

Boil a syrup till it begins to hair, then put in the walnuts, boil a little bit, then dip out on paper covered with powdered sugar. When covered with the sugar dry in the sun.

—Mrs. Moses Folsom.

**To Prevent Candy from Burning**

Put a few white stone marbles in the kettle. Their rolling will prevent burning, and does away with so much stirring.

**To Prevent Candy from Running Over**

Rub some butter inside the kettle, about 2 inches from the top.

**Turkish Delight**

$\frac{1}{2}$ box of gelatine dissolved in	Juice of 1 lemon
$\frac{1}{2}$ cup cold water	Juice and grated rind of 1
1 lb. of confectionery sugar	orange

Boil  $\frac{1}{2}$  hour. Wet a pan and pour the mixture in, and as it cools cut in squares and roll in pulverized sugar.

**White Sugar Candy**

2 cups granulated sugar	$\frac{1}{2}$ cup of water
$\frac{1}{2}$ teaspoonful of cream of tartar	

Boil sugar and water until it hairs. Add the cream of tartar and flavor. Do not stir while boiling. Pull and let stand 24 hours to cream.

—Alfred Whitney.



## MISCELLANEOUS

“The amassed thought and experience of innumerable minds.”  
—Emerson.

### Cheese Fondue

(Good.)

1 teacupful of bread crumbs      1 teacupful of grated cheese

Add a bit of onion, chopped fine, pour over this 1 pint of boiling milk; add 1 egg. 2 tablespoons melted butter, a little pepper and salt. Mix well and bake for half an hour. Serve immediately.

—Mrs. T. J. Campbell, Merriam Park.

### Cleaning for Wall Paper

1 lb. wheat flour

$\frac{2}{3}$  lb. of pumice stone

1 lb. of rye flour

Mix all together with a little water, stiff as you can make, and knead thoroughly, as you would bread. Use little pieces of it, and rub the dirt from the paper. This is excellent.

—Mrs. F. I. W.

### Hints for Housekeepers

Common cooking molasses will remove grass stain from garments.

A little butter rubbed on the tip edge of cream pitchers prevents the cream dropping.

### To Use up Stale Cheese

Cut cheese into small pieces, put into a flat tin with butter size of walnut, cut into pieces, pepper and salt to taste. Cover with milk. cook in hot oven 10 minutes. Serve at once on hot buttered toast.

—Mrs. H. Twyford.

### To Wash Point Lace

Mix 1 teaspoonful of powdered borax in a basin of strong white castile soap-suds. Baste the lace to be washed carefully with fine white thread upon two thicknesses of muslin or cheese cloth. Soak the lace so arranged in the soap-suds mixture for 24 hours, or longer if very much soiled, changing the suds two or three times, then put it in clean water for two or three hours to rinse. Squeeze out gently, but do not wring; and when partially dry place the muslin with the lace downward on two thicknesses of flannel, laid on a table, and smooth with an iron, not too hot.

During the whole process the lace must remain basted on the muslin, and when it is pressed must lie sandwiched between a dry and a wet flannel, and pressed upon the latter. Do not remove the lace from muslin till perfectly dry.

—Mrs. F. I. Whitney.

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## BREAKFAST, LUNCHEON AND TEAS

### Cheese Crackers

1 tablespoon of cheese                      1 tablespoon of butter  
A very little cayenne

Beat to a cream and spread on crackers. Put in the oven until they are a light brown.

—Mrs. Peek, Detroit.

### Eggs with Cheese

Cover the bottom of pie plate with thin slices of cream cheese, break over it the number of eggs desired. Season with pepper and salt and small pieces of butter. Pour over each egg a tablespoon of cream and a little grated cheese. Bake in a moderate oven until eggs set. Serve very hot.

—M. Vanderslues.

**Macaroni**

Break the macaroni into 2-inch pieces. Throw into boiling water and cook 20 minutes, drain, and cover with cold water 15 minutes. Put a layer in baking dish, then a layer of grated cheese, until dish is full. Mix 1 tablespoonful of butter and 1 of flour in a saucepan, add 1 cup of milk, let come to a boil, and pour over the macaroni and cheese. Cover with bread crumbs and bake 20 minutes.

—Mrs. Forster.

**Marguerites**

3 tablespoons sugar                       $\frac{3}{4}$  cup chopped walnuts  
1 unbeaten egg                               $\frac{1}{3}$  teaspoon lemon juice

Use  $\frac{1}{2}$  granulated and  $\frac{1}{2}$  confectionery sugar. Mix well and spread 1 dozen Long Branch crackers, and bake 10 minutes or till brown.

—Mrs. James M. Sawyer.

**Orange Marmalade**

9 oranges                                      6 lemons  
8 lbs. sugar                                  16 cups water

Slice the fruit very thin, cover with the water, and let stand over night. Boil slowly for 2 hours, then add sugar and boil 1 hour longer. When slightly cool pour in jelly glasses or jars, and let stand a few days before using. A delicious sweetmeat for breakfast.

—Mrs. W. L. Agnew.

**Orange Marmalade**

6 oranges                                      1 large grape fruit, or 2 lemons

Quarter and slice very thin. Weigh, and to every pound of fruit add 3 pints of water. Let stand over night. In morning cook until tender, and let stand over night again. Add sugar pound for pound, and cook slowly several hours. Put in jelly glasses.

—Mrs. Keysor, Omaha.

**Onion Souffle**

1 cup white sauce	$\frac{1}{2}$ cup bread crumbs
1 cup finely chopped cold cooked onions	$\frac{2}{3}$ cup milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ teaspoon pepper
	3 eggs

Soak crumbs in the milk, add the white sauce, onions, pepper and salt, yolks of the eggs well beaten. Add whites of eggs last. Turn into buttered pudding dish, and bake slowly 45 minutes.

—Mrs. Forster.

**Stuffed Peppers**

$\frac{1}{2}$ dozen green peppers	1 cup chopped tomatoes
2 tablespoons butter	1 teaspoon salt
1 cup of bread crumbs	

Cut off the tops and take out the seeds of  $\frac{1}{2}$  dozen green peppers. Chop 1 pepper with the seeds, mix with 1 small onion. Mix all together. Stuff the peppers, replace the tops, and bake  $\frac{1}{2}$  hour.

If the peppers are rather hot, don't use the seeds.

Tomatoes are stuffed in the same way.

—Mrs. M. E. Canfield.

**Table Mustard**

1 lb. ground mustard	1 quart vinegar
2 tablespoons sugar	1 teaspoon salt
1 teaspoon cinnamon	$\frac{1}{4}$ teaspoon cloves

Mix and boil 5 or 10 minutes. If too thick add more vinegar. It is better after standing a week.

—Mrs. G. W. F.

**Poached Eggs with Sauce.**

For poached eggs with sauce, use a deep frying-pan three-fourths full of boiling water, to which has been added a tablespoonful of vinegar and one-half teaspoonful of salt to each quart. Let the eggs simmer for three minutes, and drop each one on to a slice of freshly-made and buttered toast. For the sauce, melt a tablespoonful of butter and flour till well blended; pour on half a pint of hot milk, a little at a time, stirring constantly. Add a spoonful of finely-chopped parsley (dried will answer), a little salt, and a dash of celery salt. Boil up once and pour over the toast, which has been laid on a dish. Garnish the edge with parsley leaves. Try this; you will be sure to like it. —N. N.

**Bread-crumb Omelet.**

For bread-crumb omelet, one pint of fine bread crumbs, a large spoonful of dried parsley or celery, one small onion chopped fine. The last may be omitted, if desired. Beat two eggs light and mix with a half-pint of milk, a grate of nutmeg, pepper and salt, and a large spoonful of melted butter. Pour into a buttered pie dish; bake to a light brown and serve at once. Very nice as an entrée.





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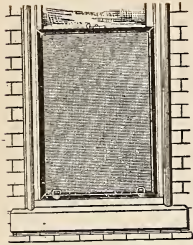
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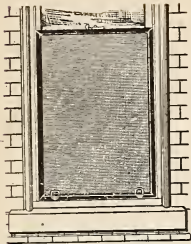
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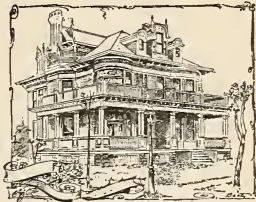
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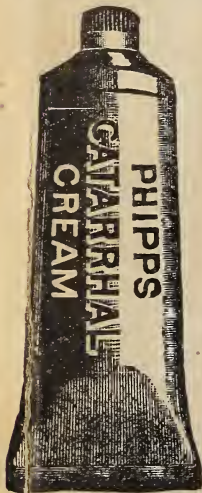
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