

The
Charlotte
Cook Book.

{ One Green Tomato }
{ Mince Meat. }

Put one pk of green
Tomatoes thru food
chopper.

pour 2 qts of boiling
water over them &
cook 5 minutes. drain
do this three times

1/2 lb ground suit.

1/2 pk apples

3 lb raisins.

4 lb brown sugar

2 table spoons salt.

1 cup vinegar

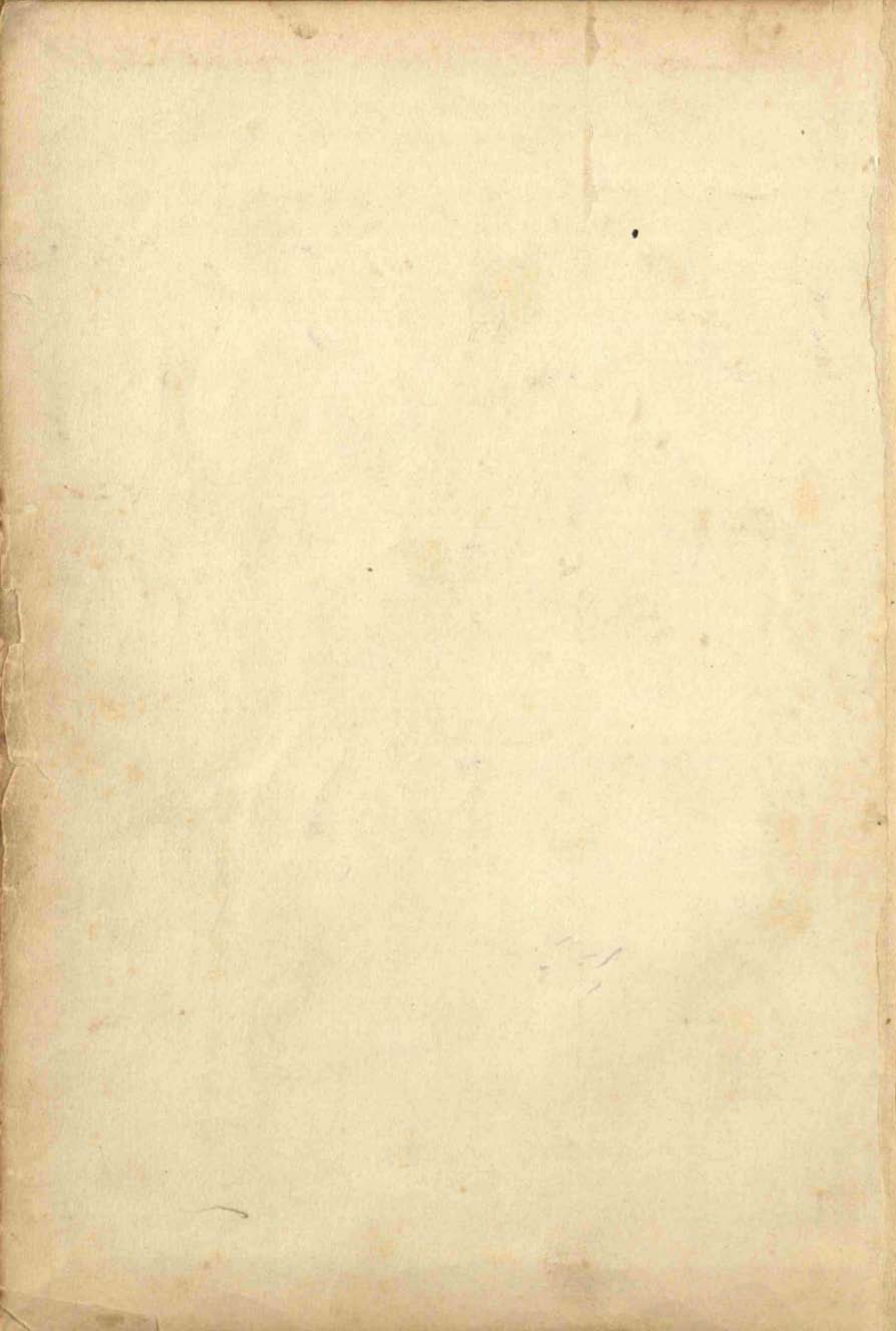
2 table spoon cinnamon

1 teaspoon cloves

1 tea spoon nutmeg

cook 1 hr.

Presented Xmas. 1897.
by Wm. J. Norton.
to Clara Burchfield.



"Cooking is a fine art, to which you must
bring common sense and judgment."

.....The.....

Charlotte Cook Book.

[SECOND EDITION]

A SELECTION OF

TESTED RECIPES

PREPARED BY THE LADIES OF THE

First Congregational Church.

1893.

PERRY & MCGRATH, BOOK AND JOB PRINTERS.
CHARLOTTE, MICHIGAN.

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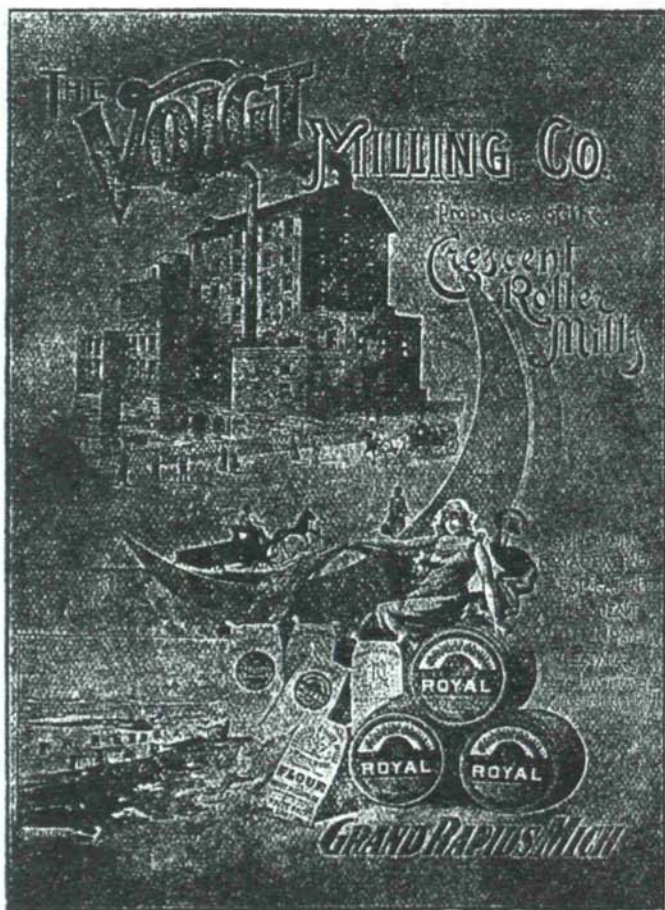
Preface.



THE first edition of "The Charlotte Cook Book" having been exhausted, the increasing demand for it has led to the publication of a second edition, which is now presented to the public. In the preparation of this, all of the most valuable recipes in the first edition have been retained, to which a large amount of new material of unquestionable value and interest has been added, gathered from a wide variety of sources. — Success in cooking and compounding can only be obtained by experience, and a careful attention to detail. Remember, that whatever is worth doing at all, is worth doing well. — We desire to acknowledge our obligations to the ladies of sister churches, and to all others who have in any manner aided us, and we trust that our book will prove so useful to them that it will amply repay for all their kindness.

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Cake
1/2 cup of sour milk, 1 cup sugar,
scant 1/2 cup of butter, 1 cup of
raisins coarsely fine, 3 eggs, some
whites for frosting, 1 level teaspoon
of soda and baking powder
in layers on loaf. (Mrs. Perkins)

Soups.

Beef Stock.

Take a shank of beef, wash thoroughly, cut in pieces and crack the bones, cover it with four quarts of water, let come to a boil quickly, skim and then boil slowly until the water is half boiled away, remove meat, strain and salt to taste.

Vegetable Soup.

Take a shank of beef and let boil until the meat is tender; take out meat and strain, then add to the broth two potatoes, one onion, a piece of cabbage the size of a tea-cup, one small turnip, two stalks of celery (or pinch of dried celery leaves rolled fine) and a cup of canned tomatoes. Chop this as fine as you would meat hash, pepper and salt to taste, let boil an hour.—Mrs. J. R. Baughman.

Potato Soup.

One quart of milk, six large potatoes, one stalk of celery, one onion, one tablespoon butter; put milk to boil with onion and celery; pare potatoes, boil thirty minutes, mash fine and light, add boiling milk, butter, salt and pepper to taste; a cup of whipped cream added is excellent.—Mrs. J. M. C. Smith.

Tomato Soup.

Two cups strained tomatoes, two cups boiling water, one-fourth teaspoon of soda, two cups of scalded milk, small piece butter. Let tomatoes and water boil, then put in soda and add milk, butter, salt and pepper last.—Mrs. J. S. Wisner.

Tomato Soup.

Take pieces of roast beef and beef steak that are left from dinner and breakfast, and boil till the juice is extracted; to one

quart of liquor add a quart of stewed tomatoes, boil and strain, season with salt and pepper and serve hot.—*Mrs. Bristol.*

Tomato Soup.

One quart tomatoes, one quart of water; stew till soft, add teaspoon soda, allow to effervesce and add one quart of boiling milk, salt, butter and pepper to taste, with a little rolled cracker; boil a few minutes and serve.—*Mrs. E. S. Lacey.*

Macaroni Soup.

Into a quart of boiling water put a handful of macaroni broken into inch pieces, let it boil an hour, then add two cups of strained stewed tomatoes and just before serving pour in a half cup of cream.—*Mrs. P. T. Van Zile.*

Egg Soup.

Mix one egg with flour until fine like corn meal, sift this as you would corn meal into the liquid where a soup shank or a piece of beef has been boiled; just before taking up add a raw egg well beaten, season to taste.—*Mrs. J. Mosier.*

White Soup.

A knuckle of veal or two chickens, two quarts of water, one cup of vermicelli, yolks of two eggs, a little salt and pepper; boil the veal or chickens in the water till the meat falls apart and the flavor is extracted. If too much water evaporates add a little more hot water; when sufficiently boiled, strain, add the vermicelli and boil until tender. Just before serving stir in the yolks, cream, salt and pepper; the soup should be boiling when these ingredients are added and allowed to stand afterwards only long enough to come to a boil, if it stands longer it will curdle and be ruined.—*Mrs. E. L. Harmon.*

Corn Soup.

Three pounds of beef or a soup bone, one large tomato, three ears of corn, salt, pepper and mustard or celery seed. Put the meat over in cold water, skim and, adding salt and pepper, cook for three or four hours, then strain and add the tomato and the corn

cut from the cob, and the mustard or celery seed; cook gently for three-quarters of an hour and serve.—*Mrs. G. H. Spencer.*

Green Corn Soup.

Twelve ears tender corn cut from cobs, boil the cobs twenty minutes in two quarts of water, remove cobs, boil the corn twenty minutes, add one quart of milk, season with pepper, salt and butter to taste, then turn into a tureen in which the yolks of three eggs have been beaten.—*Mrs. M. E. Watkins.*

Corn Soup.

Grate ten good sized ears of sweet corn, or one can best corn mashed and rubbed through sieve will do; put teacup butter in sauce pan, set over fire and let it boil up, then thicken with sifted flour, have three quarts of sweet milk heated in farina boiler and pour on thickened butter. Cook the grated corn in another pan, stirring almost constantly to keep from burning, mix all together in farina boiler; just before serving add two well beaten eggs.—*Mrs. A. H. Green, Denver, Colorado.*

Sago Cream Soup.

In two quarts of sweet milk mix one small teacup of sago with salt to taste; cook in an oatmeal boiler, stir frequently until the kernels become soft.—*Mrs. P. T. Van Zile.*

Noodles.

To one beaten egg add a little salt and flour enough to make a stiff dough, roll very thin and let stand one or two hours; then roll in a tight roll, cut in thin slices and shake well as you drop them into the liquid where a soup shank or a piece of beef has been boiled, let boil five minutes.—*Mrs. J. R. Baughman.*

Noodles.

To one beaten egg add a little salt and flour enough to make it very stiff, roll thin as a wafer, sprinkle over flour and roll in a tight roll, cut into thin slices and let dry an hour before putting in to soup.

Bean Soup.

Soak one quart of beans over night in soft, lukewarm water, put them over the fire the next morning in two or three quarts of cold water and let them boil for half an hour; have ready about one pound of salt pork which has been boiled for about half an hour in fresh water, cut this into thick square strips, pour off the water in which the beans have been parboiled, and pour over these a gallon of fresh water, put in the strips of pork with the beans and boil the whole about three hours, season with salt and pepper, and also head of celery if you like, when done strain and serve.

Bouillon.

To three pounds of raw meat, chopped fine, add three quarts of cold water, let it barely warm for the first hour, then increase the heat and let it gently simmer for six hours, stirring it occasionally, turn it into an earthen vessel, salt to taste and cover till cool; skim off all the fat, squeeze the meat hard as you remove it from the liquid, throw in the shell and white of a raw egg, put the liquor over the fire in a clean saucepan, bring it quickly to a boiling point, boil rapidly ten minutes; each quart of water put to the raw beef should have simmered down to a pint, then strain carefully through a cloth. Do not squeeze it as it should be a clear amber color. Bouillon for lunches or other entertainments, should be served very hot and no spoons. For family use, either hot or cold, as preferred.



Fish.

Fish must be fresh, the fresher the better, those being the most perfect which go straight from their native element to the cook. As soon as possible after fish are caught they should be scaled (these may be loosened by pouring on hot water), and scrape out entrails and every particle of blood, remove head and fins. All the strong taste of the fish is in the backbone which should be removed. To remove the bones, insert the forefinger under, the thumb over the backbone until you reach the rib, then draw thumb and forefinger along the rib until it is loose from the flesh, so on down one side of the fish, then press the meat away from the row of bones on top of the backbone, then remove ribs from other side. When this is done well, you will have a whole skeleton of a fish and the fish not torn.—*Mrs. J. J. Richardson.*

Baked White Fish.

Take fish, rub inside and outside with salt and pepper, fill with stuffing made like that for poultry, sew up and put in hot pan with part drippings and part butter, dredge with flour and lay over fish a few thin slices of bacon. In baking allow twenty-five minutes to a pound of fish, baste occasionally.—*A. C. L.*

Baked White Fish or Pickerel.

Clean and wipe the fish, season and stuff with dressing of bread crumbs or, if preferred, dredge with flour and add small pieces of butter. Roll the fish in light brown paper slightly buttered and again in three or four thicknesses of common brown paper, carefully tying down the edges and ends. Bake twenty minutes for every pound of fish; when done remove the wrappings and the skin of the fish will adhere to the buttered paper. Place in the oven again to brown. The fish will be found to have a fine flavor and the house-wife will rejoice that there are no cooking utensils tainted with odor of fish.—*Mrs. Lucinda Graham.*

Boiled Fish.

To four quarts of boiling water add a half cup of salt and a half cup of vinegar, in this place a good sized fish rolled in a cloth, boil slowly allowing eight minutes to a pound, serve with drawn butter or cream sauce. If cream is used, dish may be made ornamental by placing sliced cold hard boiled eggs on top of fish and surrounding fish with a row of small boiled potatoes of uniform size, over this pour dressing.—*A. C. L.*

Escalloped Salmon.

To one can of salmon, from which the oil has been drained, make a pint of thick milk gravy well seasoned with salt and pepper and a small dessert spoonful of Worcestershire sauce; then place a layer of salmon in a baking dish, then a layer of rolled crackers and cover well with the milk gravy, alternate each of these until the dish is full, then moisten the top (which should be of the cracker) slightly with milk and place little pieces of butter over the top and bake in oven so as to brown nicely.—*Mrs. Lucinda Graham.*

Escalloped Fish.

Three pounds of fish. In one pint of milk, boil a few minutes; one-half small onion, a salt spoon of powdered thyme tied in a bit of cheese cloth, then strain and add two tablespoons flour mixed with cold water and boil till thick. Take from stove and immediately add one tablespoon of butter, one-half teaspoon salt, one-half teaspoon of white pepper and yolk of one egg. Put layer of sauce in a shallow dish then layer of cold flaked fish, then sauce, and so on until dish is full, cover all with cracker crumbs and brown in oven.—*Mrs. J. L. Collisi.*

Escalloped Fish.

Take the bones and skin from cold fish, pick in small pieces, butter a pudding pan, put in first a layer of bread or cracker crumbs, then a layer of fish, butter, a little salt and pepper, then bread crumbs until the dish is full letting the last layer be of the crumbs, add milk to nearly cover, bake one-half hour in a hot oven; cover at first.—*E. A. R.*

Codfish a la Mode.

Teacup codfish picked up fine, two cups of mashed potatoes,

one pint of cream or milk, two eggs well beaten, half cup of butter, salt and pepper; mix well, bake in baking dish from twenty to twenty-five minutes.—*Mrs. R. C. Jones.*

Baked Codfish.

Take two bowls of mashed potatoes to one of nicely picked codfish which has been previously freshened, add a little butter and cream, pepper if desired, bake in a buttered pie dish, lay thin slices of pork over the top and bake a nice brown.—*Mrs. A. L. Nichols.*

Codfish Balls

Take two parts of mashed potatoes to one of picked codfish which has been previously freshened and one beaten egg, mix well together and make in cakes and fry in butter, or in balls the size of a walnut, and drop in hot lard and fry a light brown. They are much nicer by dipping in egg and then in cracker crumbs before frying.—*Mrs. J. R. Baughman.*

Baked Pickerel, White Fish, or Trout.

Having taken the bones out of the fish, put salt over it, dip in beaten egg and cracker crumbs, have hot a dripping pan with two tablespoons of melted drippings or one of lard and one of butter, lay the fish in skin side down, set in a very hot oven, bake half an hour; when done it will be a delicate brown.—*Mrs. J. J. Richardson.*

Fried Fish.

After having removed the bones, cut the fish in pieces if large (the smaller varieties may be fried whole) wash if they have lain in salt, and drain, dip the pieces of fish in beaten egg and then in powdered cracker crumbs and fry in plenty of drippings or lard and butter, not butter alone; or, the fish can be dropped in hot lard as you would doughnuts until a light brown.—*Mrs. J. J. Richardson.*

Gold Fish Turbot.

Steam fresh whitefish until you can take the bones out, pick to pieces, then make a dressing of a pint of milk thickened with quarter pound of flour; when cool add two well beaten eggs and one-quarter pound of butter, put in baking dish alternate layers of fish and sauce until filled, cover top with bread or cracker crumbs and bake half an hour.—*Mrs. George Huggett.*

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**HOW TO COOK
A HUSBAND.**

Take a husband not too tall,
Too fat, too lean, too large, too small—
How to catch him we can't say,
But don't take two at once, we pray.
For salt, use love; for spice, a kiss;
(But too much spice will be amiss.)
Don't "stew," don't broil, but gently
toast;
Some husbands cannot bear a "roast."
And if you give him too much "sauce"
Perhaps you'll find the dish a loss.
The most important thing is dressing;
A well dressed husband is a blessing;
Collar, necktie, scarf and cuff,
Of these be sure and get enough.
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Oysters.

Plain Oyster Soup.

Drain the liquor from one quart of oysters and to it add one quart of boiling water, let boil, skim thoroughly, season with butter and pepper to taste, add oysters, let come to boiling heat; season with salt and serve.

Oyster Soup with Milk.

Pour one-half pint cold water over one quart of oysters, drain through a colander into the soup kettle, add one quart of milk, let come to a boil and skim; season with butter and pepper, add oysters, season with salt, serve at once.

Oyster Soup.

Take one quart each of rich milk and oysters, drain all the liquor from the latter and put it to boil, carefully skimming until clear and set it aside until needed; put the milk on the stove in a double boiler, with a very small onion (which may be omitted) and one head of celery chopped fine and cook twenty minutes; strain it, add the oyster liquor, half a cup of butter and half a cup of powdered crackers, allow it all to bubble once, put in oysters, a speck of cayenne, salt and black pepper to taste and a scant teaspoon of Worcestershire sauce; cook three minutes and serve hot.
—Mrs. G. H. Spencer.

Escalloped Oysters.

Take crushed crackers, not too fine; drain liquor from a quart of oysters, carefully remove all bits of shell, butter a deep dish or pan, cover the dish with cracker crumbs, put in a layer of oysters seasoned with salt and pepper and bits of butter in plenty, then a

layer of crackers, then oysters and so on until the dish is full, pouring a little of the liquor on after each layer of crackers; finish the top with cracker crumbs and bits of butter, pour over the whole the rest of the liquor added to sufficient sweet milk to thoroughly moisten it all, place in a quick oven and bake three-quarters of an hour.—*Mrs. A. D. Baughman.*

Fried Oysters.

Take fine large oysters, roll in cracker crumbs seasoned with salt and pepper, dip in well beaten eggs and roll again in cracker crumbs; fry in lard and butter.—*Mrs. W. H. Rand.*

Oyster Patties.

Line patty tins with a rich pie crust and bake; make a filling of two ounces of butter, one-half pint sweet cream, three table-spoons flour, three dozen count oysters, pepper and salt; melt the butter, stir in the flour, boil the cream and stir it in, cook the oysters in their own liquor till they are just cooked through, skim and add to the cream sauce and fill crusts.—*Miss N. E. Foster.*

Oyster Croquettes.

For family of six; one-half can oysters chopped, add one-half of liquid and one cup mashed potatoes, one-half teaspoon salt, one-fourth of pepper; thicken with rolled crackers so as to make into croquettes, then dip croquettes in beaten egg and roll in cracker; fry quickly in butter and lard.—*Mrs. J. S. Wisner.*

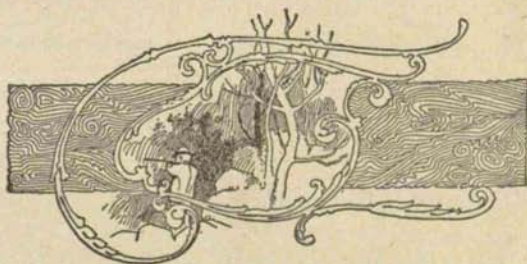
Filling for Oyster Patties.

Put two quarts sweet cream in pan, one and one-fourth pounds sweet butter and sufficient flour to thicken so it will not run, take two quarts of oysters and cook in their own liquor; drain water all off, then add to the cream, season to taste and put in each shell all you can without its running over; put in oven and serve hot.
Mrs. J. Lang.

Croustade of Oysters.

Have a loaf of bread baked in a round two quart basin, when two or three days old cut out with a sharp knife the heart of the

bread being careful not to break the crust. Break up crumbs very fine, and dry slowly in an oven, then quickly fry three cupfuls of them in two tablespoonfuls of butter, as soon as they begin to look golden and are crisp they are done. Put one pint of cream to boil, and when it boils, stir in one tablespoonful of flour which has been mixed with a little cold milk, cook eight minutes, season well with pepper and salt. Take one quart of oysters after having drained through a colander and set on stove to heat, put a layer of the crumbs into the croustade, then one of cream and next one of oysters and continue this until the croustade is nearly full, having the last layer a thick one of crumbs; bake slowly half an hour, serve with a garnish of parsley.—*Mrs. M. Vomberg.*





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Meats and Poultry.

Hints about cooking meat. All meats should be put to boil, with boiling water, unless intended for soup, then use cold water. It is also important to keep the water always boiling, otherwise the meat will absorb it. The more gently meat boils the more tender it will be, always add boiling water if more is necessary and skim when the scum first rises; allow about twenty minutes to the pound for boiling fresh meat and from one-half to three-quarters of an hour for salt meat, except ham which will cook in fifteen minutes. In roasting meats it is necessary to have a hot oven, to be tender it should be basted often; twenty minutes to the pound is required for all meats, except beef which requires from fifteen to eighteen. A scant teaspoon of sugar added to meat gravy imparts a delicious flavor, that can not be obtained in any other way.—*Mrs. Ruth G. Clark.*

Roast Beef.

Place meat in pan on two or three pieces of wood laid cross-wise of pan to keep it out of fat; if meat is very lean add a table-spoon or two of water, but usually the juice of the meat will be sufficient, have a quick fire and allow about twenty minutes to the pound.—*Mrs. R. C. Jones.*

Pudding with Roast. **snakes**

For every pint of milk, three eggs, one cup of flour, a pinch of salt, stir to a smooth batter and pour into the dripper under the meat twenty minutes before it is done.—*Mattie L. Plumb.*

Roast Pork with Celery Dressing.

Take four to six pounds of the round, wash and thoroughly rub with salt and flour, place in roaster and allow from thirty to forty minutes to the pound for roasting in a moderate oven. One hour before serving, take from oven and place on roast, a dressing, made as follows: One quart bread crumbs moistened with hot water,

add butter size of large egg, salt and pepper to taste, and one cupful of celery cut in small pieces; return to oven one hour to brown.—*Mrs. L. B. Brockett.*

Fillet de Beef with Mushrooms.

For this you must get a tenderloin roast. Rub the roast well with salt and pepper, make a bed of onions, celery and parsley in the roasting pan, lay the roast upon this bed and put flakes of fat or butter here and there on top of roast, cut up a few tomatoes and lay on top also, cover up air tight and roast in a quick oven, look after it carefully, basting, when necessary adding hot water; when done lay on platter, strain the sauce, add the mushrooms, thicken sauce with a teaspoonful of flour, and pour over the roast when ready to serve. A very attractive looking dish may be made of this roast by putting all kinds of vegetables around it on the same platter, such as cauliflower, green peas, Lima beans, spinach and carrots, using judgment as to harmonizing of colors. Do not put more than four tablespoonfuls of each vegetable around the roast. Serve the sauce in sauce boat; slice but do not destroy its shape.—*Mrs. J. Lang.*

To Cook Beefsteak.

Have your frying pan very hot, wipe the steak dry, place it in the pan and cover up tightly, turning frequently but keeping covered as much as possible; when it is done add to the gravy one tablespoonful of hot coffee, a good sized lump of butter, salt and pepper to taste; pour over the steak and serve hot.—*Viola Brown.*

Beefsteak Smothered in Onions.

Grease a hot spider with butter, or the suet from the meat, and fry the steak until half done, then cover very thickly with sliced onion; season very well with butter, pepper and salt, and put a little water in the spider to prevent burning; cover closely and set where they will cook more moderately. If not cooking fast enough, turn the meat so onions will come to the bottom, serve hot with the onions on top of steak.—*Mrs. A. L. Nichols.*

Leg of Mutton.

Put the meat in kettle with one pint of water, set a pan into

the kettle the rim just fitting the top, fill the pan with cold water, salt the meat when partly cooked and one-half hour before done, remove the pan and stew down. This amount of water will be sufficient if the kettle is covered according to directions, and the meat is much nicer than if cooked in a larger amount of water. Other meats are just as fine cooked in the same manner.—*Mrs. F. A. Hooker.*

Dog in a Blanket.

Four pounds nice round steak cut rather thick, cut in two and put one-half on your pan for baking with plenty of butter, salt and pepper; make a dressing of bread same as for turkey, spread on your meat, then place the other half on top the dressing, season as before; cover and bake from an hour and a half to two hours removing the pan toward the last.—*Mrs. G. B. Allen.*

To Cook Liver.

Slice not too thin, and pour boiling water over it, remove and roll in flour and place in frying pan where a couple slices of bacon are frying, being careful not to burn; fry until brown and thoroughly done.—*Mrs. J. J. Curtis.*

Boiled Liver.

Boiled liver is very nice, either with tongue or without; wash and pour boiling water over it and boil as fresh meat, skimming thoroughly and seasoning well with pepper and salt.—*Mrs. J. J. Curtis.*

Economical Cold Meat.

Get a soup bone, boil until meat falls from bone, chop meat fine, stir in the liquor in which the meat has been cooked, season well with salt and pepper and set away until cold.—*Mrs. L. B. Brockett.*

Veal Loaf.

Two and one-half pounds of veal, one and one-half pounds of fresh pork boiled together; when tender, chop and add cup rolled crackers, three eggs, salt and liquor from meat, if the liquor does not soften enough, add sweet milk; place in baking tin, cover with cracker crumbs, butter and pepper; moisten with milk and bake one hour.—*Mrs. W. P. Wyman.*

Veal Loaf.

Three pounds veal, one-half pound salt pork, six Boston crackers, three eggs, one teaspoon each of salt and pepper; pack in a tin and turn another tin over; bake slowly one and one-half hours.—*Mrs. G. W. Rue.*

Veal Loaf.

Two pounds veal steak, quarter pound of salt pork chopped fine, six butter crackers rolled, two beaten eggs, pepper and salt; bake in loaf and baste with salt and water.—*Mrs. H. A. B.*

Escalloped Veal.

Take two pounds stewed veal chopped fine, roll twelve crackers, butter a deep dish, put in a layer of crackers, pepper, salt and butter, then a layer of veal, then a layer of crackers, pepper, salt and butter, and so on until dish is full, then cover with rolled crackers, turn over it a cup of cream and set in oven for half an hour.—*Mrs. S. T. Green.*

Veal Cutlet.

Salt the veal, dip in egg which has been well beaten, then roll in cracker crumbs, fry in drippings and butter.—*Mrs. G. Cogsdill.*

Boiled Ham.

Clean ham, put in kettle and cover with cold water, boil steadily for five hours (if ham weighs twelve pounds) keeping enough water in kettle to cover ham; take out in a large pan and skin. The nicest parts may be served in slices and the odd bits chopped fine for sandwiches.

Escalloped Ham.

One cup of chopped ham that has been cooked, one cup of bread broken into bits, one cup of milk, put bread in milk and set on stove to soften, beat one egg very light, stir all together, season with salt, pepper and butter, bake one hour. Any meat may be used instead of ham.—*Mrs. F. L. Shepherd.*

Ham Balls.

Take what is usually left and otherwise lost of boiled ham, chop fine, add as many eggs as you have persons to eat, half a

dozen crackers rolled fine, beat together and make in balls, fry in a little butter to a nice brown.

Deviled Ham.

Take scraps of ham (boiled) two-thirds fat and one-third lean, chopped very fine; to one pint of ham after being chopped add six hard boiled eggs chopped fine, one tablespoonful French mustard, mix all together and press firm in a can or mould. This will keep for weeks and is nice for sandwiches.—*Mrs. A. H. Green, Denver, Colorado.*

Pork Balls, (good).

One pint raw fresh pork seasoned with salt, pepper and powdered sage, mince fine and stir in one-half pint sweet-milk and two tablespoons corn starch. Make a dough of one quart flour, one tablespoon butter and one teaspoon baking powder with sufficient milk to wet the flour. Roll out dough, cut into small squares and upon each spread a tablespoonful of minced pork, pinch edges of the corners together in the form of a ball; bake brown and serve.—*Mrs. E. B. H. W.*

To Cook Dried Beef.

Break the beef in small pieces taking care to remove fat, place in frying pan with a good sized piece of butter, fry as brown as possible and not burn; when done pour on milk and thicken with flour; salt and pepper to taste.—*Mrs. G. E. Brackett.*

Beef Chowder.

Chop fresh beef very fine, put in frying pan with a generous piece of butter and fry until brown, stirring frequently to keep meat separated in bits; when done add tablespoon of flour stirring it thoroughly, then add boiling water until the gravy is right for table use; salt and pepper.—*Mrs. G. E. Brackett.*

Veal Pie.

Take cold stewed veal and cut in small pieces; put layer of sliced onions, potatoes and veal, pepper, salt and bits of salt pork cut in dice, dust with flour and repeat as above until dish is nearly full; add gravy and water to nearly cover, then cover and

bake one and one-half hours; half hour before serving make baking powder crust and bake until brown.—*Mrs. J. Wildern.*

Roast Beef Pie.

Cut cold roast beef or beef steak into thin slices, line a deep dish on the sides with paste, lay some of the meat on the bottom, sprinkle with salt, pepper, a pinch of ground cloves, small bits of butter and a few slices of tomatoes; then add another layer of meat, and so on until the dish is full; cover with a crust and bake one-half hour.—*Mrs. C. M. Brown.*

Meat Pie.

In a three pint basin, place a thick layer of stale bread broken or chopped fine; on this a layer of boiled beef sliced and seasoned with pepper and a pinch of powdered sage (the meat was salted enough when boiling), next a thick layer of bread; then thoroughly moisten the whole with the broth of the beef and bake one-half hour in a moderate oven; the bottom of the pan should first be greased. Three layers will fill the pan full.—*Mrs. A. H. Munson.*

Baked Chicken Pie.

Stew chicken until tender, take out the bones, season and make a rich gravy, line a deep earthen dish with a rich baking powder or soda biscuit dough quarter of an inch thick, put in chicken and gravy, cover dish with crust; leave an opening on top for escape of steam.

Dressing for One Fowl.

Three slices of bread laid in basin, over which pour one tea-cup of sweet milk; after soaking a few minutes, add one large onion sliced very fine, two eggs, salt and pepper to taste, then put in a stew pan butter size of an egg, when melted add the above; stir constantly until well cooked.—*Mrs. O. E. Packard.*

Baked Spring Chicken.

Cut the chicken in pieces as for a stew, wash thoroughly and quickly, season with salt and pepper and lay the pieces into a

small dripping pan and add half pint of hot water, or enough to cover bottom of the pan; let steam and bake half an hour or until they are a light brown, then turn and cook until tender; to make gravy add more water, set pan on stove and thicken with flour and water.—*Mrs. Frank Merritt.*

Creamed Chicken.

Cut the chicken as for frying, rub salt and pepper on each piece, then place in a dripping pan, pouring over it one cup of thick sweet cream to each chicken; cover and bake until tender, then remove cover and brown; take up and make gravy. Young chickens are best.—*Mrs. D. F. Webber.*

Chicken Croquettes.

One-half pound chicken chopped fine, seasoned with one-fourth teaspoon salt, one-half teaspoon cayenne pepper, one teaspoon lemon juice, one fourth teaspoon white pepper; mix together with a thick cream sauce, roll in fine bread crumbs, dip in egg, then in crumbs again and fry. Sauce is made by heating one and one-half tablespoons of butter until bubbling, stir in three heaping tablespoons of flour dry and when well mixed add a scant pint of milk, celery salt, salt and pepper, and boil until thick as butter.—*Mrs. J. Lang.*

Roast Turkey.

Prepare by thoroughly washing and drying. It is a good plan to use a little soda in the water in which you wash your turkey to sweeten and purify the inner surface, rinse well after; for a ten pound turkey take two pints of bread crumbs, one half cup butter (cut into bits not melted), one teaspoonful powdered thyme or summer savory, pepper and salt, mix thoroughly, rub the turkey inside and out with salt and pepper, then fill first with a spoonful of crumbs, then a few well drained oysters, using one-half a can for a turkey. Strain the oyster liquor and use to baste the turkey, cook the giblets and chop fine for the gravy. A fowl of this size will require three hours in a moderate oven.

Roast Goose.

Rub with pepper and salt a day previous to using, dress with

bread dressing, then sew up. Line roasting pan with a few slices of onions and celery and lay the goose upon this, breast downward, fill up half way with water, cover closely and stew in oven. If it browns too quickly, cover with greased paper; when half done turn the goose on its back and have a hot fire to brown quickly, baste frequently.—*Mrs. J. Lang.*

Roast Duck with Onion Dressing.

Slice the onions, put in frying pan with water enough to cook them; when water is cooked out, season with small piece of butter, salt and pepper. Stuff duck and roast, basting often unless roasted in a double roaster. I prefer to parboil the duck until it begins to be tender, as it takes away the strong taste so often distasteful. The onion dressing gives a pleasant flavor, and does not make the meat distasteful to one who dislikes onions.—*Miss Carrie Jones, Lansing, Mich.*

Yorkshire Pudding Served with Duck.

One pint sweet milk, two eggs, salt and flour enough to make a stiff batter, one teaspoon baking powder; put some of the grease from the roasting duck in a long pie pan and pour in the batter and bake; using the gravy of the duck as a dressing for the pudding.—*Miss Carrie Jones, Lansing, Mich.*

Roast Duck.

Prepare your duck for roasting and use the following for stuffing: Take some bread crumbs and turn on just enough hot water or milk to soften them, put in a piece of butter (not melted) the size of a hen's egg and a spoonful of pulverized sage, a teaspoonful of salt, one-half teaspoon pepper; add chopped onion if desired, mix well together and stuff the duck.

Good Pork Sausage.

Ten pounds chopped pork, twelve teaspoons sage, six of black pepper, six of salt, two of cloves, one grated nutmeg, mix and put into small sacks, will keep a long time.—*Mrs. E. B. H. W.*

To Sugar-Cure Hams.

For four hams of medium weight, take two pounds of brown sugar, one-fourth pound saltpeter dissolved in hot water, then make a brine of water and salt, strong enough to bear an egg half out; pour over hams until thoroughly covered; put on a weight and let stand six weeks, then take out, let drain and smoke if desired. The side pork can be pickled in this same brine.—*Mrs. J. J. Richardson.*



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Salads.

Salads should be served the day they are prepared. Have everything as cold as possible. Everything used in making salads should be of the freshest material. In using olive oil, put in just a drop at a time, stirring constantly. Melted butter can be substituted if oil is disagreeable. Salads should be stirred lightly with a fork and never packed.

Salad Dressing.

To each tablespoon of boiling vinegar used, add the well beaten yolk of one egg and one tablespoon of sugar; cook in bowl set in pan of boiling water till stiff; remove from fire, add a tablespoon of butter, stir until cold; then season with salt, pepper and mustard; thin to taste with sweet cream,—*Mrs. F. S. Belcher.*

Salad Dressing.

Beat yolks of eight eggs, add to them a cup of sugar, one teaspoon each of salt, mustard and black pepper, and half a cup of cream; mix thoroughly. Bring to a boil a pint and a half of vinegar, add one cup of butter, let come to a boil, pour upon the mixture, stir well and when cold put into bottles, or put in a cold place. It will keep for weeks in the hottest weather and is excellent for cabbage or lettuce —*Mrs. D. B. Ainger.*

Salad Cream Dressing.

A small tablespoon of dry mustard, one teaspoon of salt, one teaspoon powdered sugar. Scald with hot water enough to mix, pour in the salad oil slowly beating all the time, drop in all the oil it will contain, put in one unbeaten egg and beat all together; now add one-half cup of vinegar, then two-thirds of a cup of milk, put over the fire and bring to a boil, stirring constantly. Butter can be used in place of oil.—*Ruth Lusby.*

Salad Dressing.

Yolk of one egg, one tablespoonful of vinegar; cook slowly, stirring constantly. When thick enough to take up on a spoon, add one-fourth tablespoon of butter, stir until the paste becomes smooth, then add one teaspoon salt, one teaspoon mustard, one-eighth teaspoon pepper. This mixture will keep good several weeks if kept in a cool place. When used, thin with vinegar; cream and sugar can be added for salads requiring them.—*Mrs. C. M. Jennings.*

Salad Dressing, or Prepared Mustard.

Two beaten eggs, three tablespoons of sugar, three teaspoons of mustard, one teaspoon of salt, one teaspoon of flour; stir this all together and have free from lumps; then add one large cup of vinegar, put in a double boiler or a stone jar to thicken, being careful not to burn, and just before taking from the stove add three tablespoons of butter.—*Mrs. J. R. Baughman.*

Potato Salad.

Take six medium sized boiled potatoes, two or three hard boiled eggs, one large onion, five cucumber pickles; cut potatoes and eggs in small dice-shaped pieces, chop onion very fine, quarter pickles and cut in very thin slices. Mix well and use any good salad dressing, taking care to have salad quite moist when completed.—*Mrs. G. E. Brackett.*

Potato Salad.

Beat one egg well, add one teaspoon salt, two of sugar, one of made mustard, half cup vinegar, one tablespoon of butter, let this come to a boil; take two onions to eight medium sized boiled potatoes; when potatoes are cold cut into dice, add onions chopped, then pour on dressing.—*Mrs. E. S. Lacey.*

Potato Salad.

Chop fine one large cucumber (let cucumber stand a short time in salt), six large potatoes, one onion, pour over the following dressing: Yolks of four eggs and whites of two, one-half cup of vinegar, three tablespoons of sugar; cook in a bowl set in hot water,

when thick remove from stove. add one heaping teaspoon of prepared mustard, one teaspoon of salt, one of pepper, and when cold the juice of one lemon.—*Mrs. G. D. Richards.*

Lettuce Salad.

Select nice leaves of lettuce and arrange on platter, have ready hard boiled eggs cut in halves and lay on the lettuce; serve with salad dressing. One may use thin slices of orange instead of eggs.—*Mrs. Geo. D. Richards, Detroit.*

Lobster Salad.

Take one can of lobsters, add a dressing made as follows: Take the yolk of three eggs, beat well, add four tablespoons of salad oil, dropping it in very slowly, beating all the time; then add a little salt, cayenne pepper, one-half teaspoon mixed mustard, and two tablespoons vinegar; pouring dressing over lobsters just before sending to table.—*Mrs. F. A. Hooker.*

Tomato Salad.

Arrange fresh, crisp leaves of lettuce on individual plates. Peel and remove part of pulp from medium sized tomatoes and fill with salad dressing. Place on lettuce leaves and serve.—*Mrs. E. L. Harmon, Portland, Oregon.*

Cabbage Salad.

Chop fine one medium sized head of cabbage; add one cup of sugar, one-half cup vinegar, salt and pepper; stir and add one cup sour cream beaten until very light.—*Emma J. Church.*

Cabbage Salad.

Five quarts of finely chopped or shredded cabbage, one level tablespoon of salt, four of white sugar, one of mustard, one teaspoon of black pepper; rub the yolks of four hard boiled eggs until smooth, add one-half cup of butter slightly warmed, and one cup of vinegar; stir thoroughly together and with the cabbage just before serving; whip half pint sweet cream and beat through; serve with white of eggs sliced and placed on top.—*Mrs. M. W. M.*

Cabbage Salad.

One-half cup vinegar, two eggs well beaten put in when the vinegar is hot and beat it until it thickens, one tablespoon sugar, one teaspoon mustard, salt and pepper to taste, half cup sweet cream, or (half cup sweet milk and piece of butter size of hickory-nut), all put in when the vinegar is hot; cool before putting on the cabbage.—*Mrs. G. W. Titus.*

Nut Salad.

One cup nut meats (English walnuts are best), three stalks of celery. Wash celery and cut very fine, break the nut meats, not chop; mix and when ready to serve, cover with salad dressing, same as for other salads.—*Mrs. Frank Spaulding.*

Shrimp Salad.

One can of shrimps, rinse in cold water and drain in colander. Break them carefully in two or three pieces, place them in an earthen dish and squeeze the juice of one lemon over them; after standing an hour, add three heads of celery cut fine; mix with dressing made of two eggs, two tablespoons vinegar, two teaspoons sugar; cook until thick, remove from fire and add two desert spoons butter, stir until cold then season with salt, pepper and mustard, thin with sweet cream.—*Mrs. J. M. Pratt.*

Salmon Salad.

To one can salmon, from which the oil has been drained, add juice of two lemons, half dozen cucumber pickles, two cold boiled eggs, celery to taste, all cut fine. Dressing: Half pint vinegar, butter size of egg; place on stove to boil; beat together two eggs, two tablespoons mustard, one black pepper, two of sugar and one teaspoon of salt; add to the vinegar, letting it remain on the stove only long enough to thicken; when cold, pour over the salad, stir with a fork, not to break the flakes of salmon. Garnish to suit fancy.—*Mrs. W. P. Engel.*

Salmon Salad.

Set a can of salmon in a kettle of boiling water, let boil twenty minutes; take out of can and put in a deep dish, pour off the juice

or oil, put a few cloves in and around it, sprinkle salt and pepper over, cover with cold vinegar and let it stand a day. Take it from vinegar and lay on a platter; prepare a dressing as follows: Beat the yolks of two raw eggs with the yolks of two eggs boiled hard and mashed fine as possible, add gradually a tablespoon of mustard, three of melted butter, a little salt and pepper, vinegar to taste. Beat the mixture a long time (some persons like the addition of lemon juice and a little brown sugar). Cover the salmon thickly with a part of the dressing; cut up very fine the crisp inside leaves of lettuce, put in the remainder of the mixture and pour over. Garnish with lettuce and serve.—*Mrs. J. J. Richardson.*

Egg Salad.

Slice cold hard boiled eggs, or cut in dice if preferred; add good salad dressing. Celery chopped fine and added, also makes a nice dish.—*Mrs. G. E. Brackett.*

Chicken Salad.

Take the meat that remains of a boiled chicken, pick to pieces, put in a salad bowl with half as much celery chopped fine; cover with mayonnaise dressing and serve cold.—*Mrs. J. Dean.*

Chicken Salad.

Cut fine one chicken cooked tender, one head of cabbage or an equal amount of celery, and five cold hard boiled eggs. For dressing, four eggs beaten thoroughly, two tablespoonfuls dry mustard, one teaspoon salt, one of pepper, one tablespoon of hard butter, five of vinegar, mix all together; set dish over teakettle or in hot water and stir until it thickens as custard; when cold add juice of two or three lemons; after the dressing has been mixed with chicken, add by degrees one cup of very thick sweet cream. A simpler dressing is made as follows: Three eggs, one tablespoonful each oil, salt, sugar, scant tablespoonful mustard, one cup of milk and one of vinegar; stir oil, salt, sugar and mustard in a bowl till smooth, add eggs and beat well, then the vinegar and last the milk; place the bowl in a basin of hot water, stir till thick like custard, mix with chicken just before serving.—*Mrs. E. S. Lacey.*

Prepared Mustard.

Two tablespoons of mustard, one tablespoon of melted butter, one tablespoon of sugar, one egg, one cup of vinegar; mix together and scald.—*Mrs. L. P. Church.*

Apple Salad.

Slice sour apples and onions together, season with salt, pepper and vinegar.—*Mrs. C. M. J.*



Pickles.

Peach Pickles.

Seven pounds of fruit, three and one-half pounds of sugar, one pint vinegar, one teaspoon whole cloves, two teaspoons stick cinnamon, broken in small pieces. Take a brush and clean the fuzz from peaches, steam the fruit until straw will pierce it easily. Boil the vinegar, sugar and spices together for five minutes; put the steamed fruit in jars or cans, pour hot syrup over it and seal.—*Mrs. A. H. Munson.*

Pickled Grapes.

Fill a jar with ripe grapes; to each gallon of fruit add one pound of white sugar, cover with cold vinegar.—*Mrs. C. M. Brown.*

Pickled Grapes.

Place in a jar, nine pounds of ripe grapes, picked over and well washed. Take four pounds of brown sugar, one pint of vinegar, heat them together and pour over the fruit; spice with one ounce each of cinnamon stick and cloves tied in a bag. Pour this over the fruit three times, letting them stand over night well covered between times; then they are done.—*Mrs. J. J. Curtis.*

Sweet Pickles.

To nine pounds of fruit allow four pounds of sugar, and one pint of vinegar; spice to taste.—*Miss Maria DeGraff.*

Ripe Tomato Pickles.

Select smooth, round, ripe tomatoes, pack them in salt and water over night; wash off in morning and repack in crock, stems down. Heat vinegar to boiling point, add whole spices and a little

sugar, also shredded horse-radish; turn this hot over tomatoes, cover up tight and keep for winter use.—*Mrs. A. B. Collins.*

Sweet Green Tomato Pickles.

Slice tomatoes, sprinkle salt on each layer and let stand over night; drain off all the water, cook in vinegar till a little tender and then drain again; take to seven pounds of tomatoes three pounds of sugar, one pint of vinegar, a few green peppers, and spice to taste. Heat well and pour over tomatoes once a day for three successive days.—*Mrs. Harlow Billings.*

Whole Green Tomato Pickles.

Select tomatoes about same size, wash and prick two or three times with silver fork, pack in a jar and throw a cup of salt over two gallons of tomatoes; let stand twenty-four hours with a little water to cover, pressed down gently. Remove and steam until tender, replace in the jar with cold vinegar and a few mixed spices, to which add plenty of horse radish root cut in short lengths placed between the layers. These pickles are nice for dinner, halved then sprinkled with sugar.—*Mrs. J. J. Curtis.*

Sliced Pickled Cucumbers.

Slice cucumbers, let them lay in salt and water two hours, drain, put them on the stove to heat in weak vinegar; pour this off pack in a fruit can, pour over hot strong vinegar and seal.—*Mrs. D. F. Webber.*

Cucumber Pickles.

Fill a two gallon jar with small cucumbers, sprinkle over top a cup of salt and cover with boiling water; in morning take from brine, cover with weak vinegar made from one part vinegar and two parts water and let stand on stove until it comes to a boil, then remove cucumbers, pack tight in cans, sprinkle over each quart one tablespoon white mustard seed and cover with good cider vinegar, boiling hot, sweetened to taste, and seal.—*Mrs. M. M. Pratt.*

Cucumber Pickles.

Fill a gallon stone jar with small cucumbers and cover them with boiling water and salt; repeat this for three mornings, the

fourth morning take them out of the brine and put them in boiling water in which a piece of alum has been dissolved, fifth morning cover with boiling vinegar, sixth morning heat in this vinegar again, pack cucumbers in cans, cover with boiling vinegar sweetened and spiced to taste, and seal.—*Mrs. Agnes Rand.*

Green Tomato Pickle.

One peck of green tomatoes, ^{leave out} four large onions chopped fine, let stand over night mixed with one teacup salt, then drain well. Pour over tomatoes and onions two quarts of vinegar and one of water, let boil fifteen minutes, drain again. Two pounds sugar, three pints vinegar, one-fourth pound white mustard seed, one teaspoon red pepper, one tablespoonful cloves, three of cinnamon, two of ginger, one cup of grated horse-radish and boil all fifteen minutes.—*Mrs. E. V. Vanderhoof.*

Tomato and Onion Pickle.

Slice green tomatoes and cover with salt water over night. Cut onions and sprinkle with salt over night. Strain the tomatoes and cook soft in vinegar and water equal parts; take out the tomatoes, strain, putting a layer alternately of onions and tomatoes in a jar. Put in a little white mustard seed, allspice, sticks of cinnamon, and cloves. Scald fresh vinegar and sweeten a little with sugar, pour over pickles and seal.—*Mrs. W. H. Packard.*

Governors' Mixture.

Slice one peck of green tomatoes, six onions; put over them one cup of salt, let stand over night; in the morning drain, put over to cook with one pint vinegar, two cups sugar, one tablespoonful of spices, four green peppers chopped; cook all until tender, then can.—*Mrs. Frank Spaulding.*

Chow Chow.

One peck green tomatoes, one-half peck of ripe tomatoes, six onions, three heads of cabbage, one dozen green peppers and three red peppers, chop any size preferred; then sprinkle one-half pint salt over them, put in a coarse cotton bag and drain twenty-four hours; next, place in a kettle with three pounds brown sugar, one-half cup

horse-radish, one tablespoon each of ground cloves, pepper, ground mustard, white mustard, mace and celery seed; cover with one gallon of vinegar and boil until clear.—*Mrs. F. A. Hooker.*

Chow Chow.

Three quarts of sliced tomatoes, two large heads of cabbage, fifteen onions, twenty-five cucumbers (medium sized), fifty small cucumbers whole, one pint grated horse-radish, one-half pound white mustard seed, one-half teacup ground black pepper, one ounce each celery seed, cinnamon and turmeric, one pound ground mustard, four pounds white sugar, one and one-half gallons vinegar; cut the tomatoes, cabbage, cucumbers and onions in small pieces; pack in one-half teacup salt over night, then drain off all the brine and cover with vinegar and water, letting it stand a day or two, then drain and mix in the spices. Boil the vinegar and sugar and pour over the mixture. Do this three days, the third time add the ground mustard after wetting it with some cold vinegar.—*Mrs. C. M. Jennings.*

Handy Chow Chow.

Chop together very fine, one head of cabbage, six green tomatoes, six green peppers, add two teaspoonfuls of mustard, sufficient salt, vinegar to moisten and if desired a little cloves and allspice. The pickle is then ready for use and will keep a long time. No better appetizer can be made.—*Mrs. G. S. Beardsley.*

Mixed Pickles.

One peck of green tomatoes, four very small heads of cabbage, six onions, six green bell peppers all chopped fine and mixed. Sprinkle a cup of salt over mixture and let stand over night. In the morning drain off juice and add two pounds of brown sugar, one cupful of mustard seed and one gallon of vinegar to the chopped mixture. Boil until they look clear and tender and put in jars.—*Mrs. H. S. Roblee.*

Turmeric Pickle.

One quart ripe cucumbers pared and sliced, one quart small ones whole, one quart cabbage cut fine, one quart green tomatoes

sliced, one quart sliced onions, six sharp green peppers. Put all in salt and water, not strong, over night; drain, scald in clear water, drain again. Paste: Six tablespoonfuls ground mustard, one tablespoonful turmeric, one cup brown sugar, one cup flour, two quarts of vinegar. Heat vinegar, put in the paste then scald the pickles in the paste; scald again in two weeks. Celery may be used, also radish pods and cauliflower.—*Mrs. H. S. Roblee.*

French Pickles.

One peck green tomatoes, six large onions, slice them; throw over them one teacup of salt, let stand twenty-four hours; drain and boil in two quarts of water and one pint of vinegar twenty minutes, then drain again; take two quarts of vinegar, two pounds sugar, (one and one-half pounds will do very well), one-fourth pound white mustard seed, one tablesoon each ground allspice, cloves, cinnamon and ginger.—*Mrs. W. B. Williams.*

French Pickles.

One quart small cucumbers, one quart white onions, one quart tomatoes (green), one cauliflower, six green peppers cut fine; pour over this scalding brine, let stand twenty-four hours. For paste: ^{1/2} ~~Three~~ quarts vinegar, six tablespoonfuls ground mustard, one cup sugar, two tablespoonfuls flour, one teaspoonful pepper, one-half ounce tumeric; cook until thick.—*Mrs. A. C. Walters.*

Variety Pickles.

One quart small cucumbers, one quart sliced onions (very thin), one quart green tomatoes, one quart ripe cucumbers, one quart cabbage, six green peppers or two red ones. Put all in a jar and pour on boiling brine, cover tight and stand over night, then pour off the brine and put on cold water, and let stand two hours, then cook till tender and drain through a colander or cloth to get brine all out; add one quart vinegar, one cup sugar, six tablespoons of English mustard seed; put it on the stove and let boil, take one ounce of ground turmeric, one-half cup flour and mix up with a little water and stir it in the vinegar, pour all over the pickles and stir well for five minutes.—*Mrs. R. M. Buck.*

Bordeaux Sauce.

One gallon green tomatoes chopped fine, one cabbage chopped fine, one half pint salt; mix together and let stand half an hour, drain and put into a kettle, then add four green peppers and one half dozen onions chopped fine, one half ounce whole peppers, one half ounce celery seed, one quarter pound white mustard, one half pound sugar, one gallon vinegar; boil slowly two hours.—*Mrs. S. J. Barney.*

Chili Sauce.

Four dozen tomatoes, twelve green peppers, eight good sized onions; all these chopped fine separately; four tablespoons salt, four of cinnamon, two of pepper, two of cloves, four teacups sugar, four large teacups vinegar; cook to the consistency of catsup, do not add the vinegar until nearly done.—*Mrs. P. T. Van Zile.*

Chili Sauce.

Twelve large tomatoes, four green peppers (seeds removed) chopped fine, two large onions chopped fine, two teaspoons salt, two cups strong vinegar, two cups brown sugar; cook the tomatoes a short time, then put them through a sieve, add the onions and peppers, and cook until quite thick, then add salt, vinegar, sugar and cook short time. Put in bottles and seal.—*Mrs. F. W. Higby.*

Chili Sauce.

One dozen large tomatoes, four large onions, four large green peppers, four cups vinegar, two tablespoonfuls salt, also two tablespoonfuls of all kinds of spices with four tablespoonfuls of sugar.—*Mrs. Julia Laverty.*

Higdom.

One peck of green tomatoes, six onions, three green peppers chopped quite fine. Salt the vegetables, let them stand over night; drain in the morning and add two pounds sugar, three pints of vinegar; add one tablespoonful each of mustard, cloves, allspice, ginger; cook thoroughly.—*Mrs. F. H. Loveland.*

Tomato Higdom.

Eighteen large, ripe tomatoes, three green peppers chopped fine, two and one-half cups sharp vinegar, one large onion chopped

fine, one tablespoonful each of cinnamon, cloves, pepper and salt, one pound brown sugar. Cook one and one-half hours, bottle when cold.—*Mrs. Lucinda Graham.*

Tomato Catsup.

One gallon of tomatoes after they are soaked and strained, two tablespoonfuls each of cinnamon, cloves, allspice and salt; one tablespoonful of black pepper and three pounds of sugar. When done add two quarts of vinegar.—*Mrs. Julia Laverty.*

Tomato Catsup.

One-half bushel tomatoes, four tablespoons of salt, three table-
spoons of pepper (use ground black pepper) and two quarts vine-
gar, slice the tomatoes and stir them in their own liquor until soft
and rub through a sieve fine enough to retain the seeds, boil the
pulp and juice down to the consistency of apple butter (very thick),
stirring steadily all the time to prevent burning, then add the vine-
gar, salt and pepper; boil one-half hour longer, remove from fire
and bottle it hot.—*Sarah E. Murray.*

Tomato Catsup.

Two quarts of strained tomatoes, two tablespoons salt, two
tablespoons black pepper, one tablespoon of allspice, four small
red peppers, tablespoon ground mustard; mix this thoroughly and
boil for three hours; at end of second hour add vinegar, one pint
of vinegar to two quarts of tomatoes.—*Mrs. E. S. Lacey.*

Tomato Catsup.

Cook and strain tomatoes and to four quarts tomatoes add two
tablespoons salt, one tablespoon black pepper, one-half tablespoon
cloves, one-half tablespoon mustard, one-half tablespoon allspice,
one tablespoon cinnamon, one-half of a nutmeg, one and one-half
teaspoons red pepper.

Grape Catsup.

Five pounds ripe grapes. Boil and strain through a sieve; add
two and one-half pounds sugar, one-half pint vinegar, one table-
spoon cloves, one of cinnamon, one-half tablespoon salt, one fourth
tablespoon pepper. Boil until thick.—*Miss Maria De Graff.*



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Vegetables.

Nearly all vegetables require to be put on in boiling water. The abuses in the cooking of vegetables are as great as in the cooking of meats.

Flaked Potatoes.

Boil in their skins until fully done, drain and dry them; peel, rub through a sieve into a hot dish before the fire, do not touch them after this or the flakes will flatten out. Serve hot.

Mashed Potatoes.

Pare and boil till done, drain and dry; mash until perfectly smooth, add milk or cream, butter, pepper and salt to taste; beat like cake with a large spoon and the more they are beaten the nicer they become; put them in a dish, smooth, place a lump of butter in the center, sprinkle with pepper.—*Mrs. J. Q. Thomas.*

Saratoga Chips.

Pare and slice potatoes very thin, let stand in ice cold water one hour; take out and dry in a napkin, separate the slices and drop into hot lard, stir with a fork until they are a light brown, take out with a wire spoon, drain well, salt while hot.—*Mrs. M. M. Pratt.*

French Fried Potatoes.

Slice potatoes lengthwise in slices about a quarter of an inch thick; let stand in cold water an hour, if possible; dry in a cloth and fry in hot lard; take out with a skimmer and drain; sprinkle with salt, serve hot.

Breakfast Potatoes.

Chop five or six cold boiled potatoes, season with salt and pepper, fry quite brown in butter; just before removing from the fire stir in two eggs.—*Mrs. F. Z. Hamilton.*

Baked Potatoes.

Irish or sweet potatoes are nice peeled and baked with roast beef or pork.

Sweet Potatoes.

Boil, when cold cut in slices and fry in butter, or peel and slice raw and fry a layer at a time on griddle or in a frying-pan with lard and butter; or drop in boiling lard, until a nice brown.

French Breakfast Potatoes.

Slice a pint of cold boiled potatoes; put a small piece of butter in a stew-pan, when melted stir in a teaspoon of flour, cook a minute then pour in a cup of cream or milk, salt and pepper. Stir until it boils, then put in the slices of potatoes, when heated through, serve.—*Mrs. H. J. Emery.*

Sweet Potatoes, a la Ohio.

Boil until tender and scrape skins off, put in a dripping pan with a small lump of butter on each, put in the oven to brown.—*Mrs. D. F. Webber.*

Escalloped Potatoes.

Butter a basin or pudding dish and put in a layer of potatoes sliced thin, put bits of butter, salt and pepper; dredge lightly with flour, fill the dish with these layers, then fill the basin two-thirds full of sweet milk, cover and bake one hour, remove cover and brown.—*Mrs. A. L. Nichols.*

Potato Cakes.

Take cold mashed potatoes, make into flat cakes, dredge well with flour and fry in butter.—*Mrs. W. H. Reynolds.*

Potato Croquettes.

Work into two cups of mashed potatoes, one tablespoon of melted butter, work till smooth and soft, add two eggs beaten to froth, season with salt. Roll into balls with floured hands; roll each in beaten eggs and cracker crumbs; fry in hot butter or fat.—*Mrs. H. Friesner.*

Potato Puffs.

Two cups mashed potatoes beaten light; add two tablespoons melted butter, two well beaten eggs, one cup of milk and a little salt; put in deep dish and bake in oven.—*Mrs. J. L. Collisi.*

Potato Puffs.

Boil potatoes; mash fine, add salt and butter, beat well, add one-half cup boiling milk, beat again; shape into balls, place them on a buttered tin, brush with beaten egg; brown in oven.—*Mrs. J. T. Wilson.*

Potato Rolls.

Two cups cold mashed potatoes, two-thirds cup sweet milk, three eggs, salt and pepper to taste. Beat thoroughly; put two or three spoonfuls of butter or lard in the frying pan, when hot drop in the mixture, a large spoonful in a place; when cooked enough to permit, fold one-half over the other in shape of a roll; when nicely browned, remove and serve hot.—*Mrs. N. M. Ward.*

Fried Corn.

Cut the corn from the cobb, being careful to cut the grain half through, then scrape the milk from it; put a tablespoonful of butter in a skillet and let it get hot; fry the corn until brown, season to taste; watch it, as it burns easily.—*Mrs. D. F. Webber.*

Baked Corn.

Cut the corn carefully from as many ears as desired, and with the back of the knife-scrape out the pulp. Put into a baking dish, season to taste and add enough milk, or part cream, to barely cover the corn; if one has no cream add bits of butter to take its place. Bake in a hot oven twenty-five or thirty minutes.—*Mrs. Dr. Kellogg.*

Corn Oysters.

Mix well together one quart grated corn, two teacups sweet milk, one cup flour, one teaspoon butter, two eggs well beaten; season with salt and pepper and fry in butter like griddle cakes.—*Mrs. J. M. C. Smith.*

Corn Oysters.

One dozen ears of corn grated, one egg, one tablespoonful of melted butter, four tablespoonfuls of flour, one-half teaspoonful pepper, one teaspoonful salt; mix well together and drop by the tablespoonful into a pan of hot butter or lard; fry to a brown.—*Mrs. Lottie Rand.*

Corn Patties.

Grate one-half dozen ears of corn; beat one egg with one teaspoon flour, a little salt and pepper; add a teaspoon of milk slowly. When well beaten, drop on a hot griddle well greased with butter and lard.—*Mrs. W. H. Reynolds.*

Parsnips.

Parsnips will cook tender in from twenty to thirty minutes, when they are done take off the skins and season with salt and pepper; set them for a moment in a hot oven, or fry them brown in butter.

Chopped Beets.

Boil and peel the beets and chop fine, then put in an earthen dish and set over a kettle of boiling water; season with salt, pepper and butter; stir while heating and serve hot.—*Mrs. Ada Spreng.*

Escalloped Onions.

Boil until tender six onions, afterwards separate them, then place a layer of onions and a layer of bread crumbs alternately in a pudding dish; season with butter, salt and pepper to taste, moisten with milk; bake one-half hour.—*Mrs. W. H. Mobley, North Adams, Mich.*

Baked Tomatoes.

Cut the tomatoes in halves; lay on an earthen plate, skin down; sprinkle bits of butter, pepper, salt and cracker crumbs; bake twenty to twenty-five minutes.—*Mrs. H. S. Roblee.*

Escalloped Tomatoes.

Put in a buttered baking dish, a layer of bread or cracker crumbs, seasoned with bits of butter; then a layer sliced tomatoes

with pepper, salt and sugar if desired, then a layer of crumbs and so on until dish is full, finishing with the crumbs; bake three-quarters of an hour.—*Mrs. H. B. Cole.*

Tomatoes on Toast.

One-half a can of tomatoes put over the fire, one tablespoon of butter, full tablespoon of flour, mixed on the stove; put butter and flour in tomatoes, and one scant teaspoon of sugar, salt and pepper; cut bread thin, toast thoroughly; place toast on a platter and pour tomatoes over.—*Mrs. H. J. Emery.*

Fried Tomatoes.

Take ripe tomatoes sliced rather thick; dredge well with flour and fry on a hot griddle well greased with lard and butter; add salt and pepper.—*Mrs. W. H. Reynolds.*

Stuffed Tomatoes.

Cut a thin slice from the top of each of six tomatoes, or cut it so as to leave a portion of the skin intact to serve as a sort of hinge. Remove the inside of the tomato with a vegetable scoop. Sprinkle inside with salt and pepper. Melt a tablespoonful of butter, add a tablespoonful of onion well chopped and a quarter cupful of chopped meat. Cook a few minutes; add to it then a half cupful of grated bread crumbs, a little parsley and the tomato pulp. Fill the tomatoes with the mixture, set in a pan, cover with buttered paper and bake twenty minutes.—*Mrs. O. E. Packard.*

Cooked Cabbage With Milk.

Chop fine; cook in a little water and add salt, butter and pepper; when very tender season more if needed, and add milk or cream.—*Mrs. O. M. Chappell.*

Hot Slaw.

Chop fine and cook very tender in a little water to which add salt and butter or meat drippings and pepper if desired; just before serving add vinegar to taste.

Hot Slaw Dressing.

Heat to boiling one-half cup vinegar, one large tablespoon of

butter; stir in an egg well beaten and add one-half cup sweet cream.—*Mrs. O. M. Chappell.*

Cream Dressing For Cold Slaw.

Two tablespoons whipped sweet cream, two of sugar and four of vinegar; beat well and pour over cabbage previously cut very fine and seasoned with salt.—*Mrs. J. J. Richardson.*

Fried Cabbage.

Cut one-half a medium head of cabbage fine; season with salt and pepper; put in a kettle, one tablespoon of lard, let it get quite hot, then put in the cabbage and stir almost constantly until it is tender, and browns a little which will be in about fifteen minutes.—*Mrs. D. F. Webber.*

Cream Cabbage Salad.

Yolks of two eggs, one-half cup of sugar, one-half cup of vinegar, mixed together and boiled; salt and pepper, one cup of cream poured on and boiled. Pour on well chopped cabbage; serve warm for dinner.—*Mrs. W. H. Reynolds.*

Cream Slaw.

Slice one medium sized cabbage fine and season with pepper and salt; have a spider hot, put in a piece of butter size of an egg, and half a cup of vinegar, then the cabbage, and let it cook in this about ten minutes or until cabbage is thoroughly wilted; then have ready one egg and one teacup of sour cream beaten first separately and then together, and pour over the cabbage, stirring continually, allow it to simmer long enough to cook the egg, which will be about one minute; serve immediately.—*Mrs. J. T. Fouts.*

Egg Plant.

Peel and cut in slices one-half an inch thick, let lay one hour in strong salt water, drain well; make a light batter with egg, flour and a little water; dip slices in it and fry in butter and lard. Eggs and cracker crumbs may be used instead of the batter, or peel, boil until done, mash; season with butter, salt and pepper.—*Mrs. A. H. Green, Denver, Colorado.*

Squash Fritters.

Two cups cooked squash, one cup sweet milk, two eggs, with flour to turn easily on the griddle.—*Mrs. E. B. H. W.*

Cauliflower.

Cut up in small pieces and soak in ice cold water an hour before putting on to cook. Then put on stove and cook in milk and water until tender or about half an hour. Dress with drawn butter sauce.—*Mrs. A. H. Green, Denver, Colorado.*

Cauliflower.

Pick off leaves, cut stalks close to bottom, be careful not to break bunch, lay in cold water for half an hour; put in hot water to boil, adding salt. Boil about fifteen minutes; lift cauliflower up carefully, lay in a vegetable dish and cover until the following sauce has been prepared: Heat a cupful of cream; beat yolks of two eggs light, wet a teaspoonful of corn starch with a little cold milk, add all of this to heated cream, boil up once, pour over the cauliflower and serve immediately.—*Mrs. H. Friesner.*

Boston Baked Beans.

One quart of beans soaked over night; in the morning put in fresh water and parboil, changing the water two or three times, hot water to be used after the first; drain off the water and put beans in closely covered jar, half pound of salt pork, a great spoonful of molasses, salt if necessary; bake in a slow oven twenty-four hours, filling up with hot water when dry.—*Mrs. W. H. Dudley.*

Baked Beans.

Soak the beans over night in cold water, parboil for one-half hour in water in which put one-half teaspoon soda; remove from the fire, add cold water sufficient to put hands in, and rub the beans between the hands and remove the husks which will pour off with the water, place in stone jar or crock, add water, salt pork sliced, salt, pepper, sugar if you like; bake all day or eight or ten hours, add boiling water as it is needed.—*Mrs. John Richardson.*

Cream Beans.

Parboil three times one pint of beans, boil until tender, add

salt and pepper to taste, two tablespoons of maple syrup and two-thirds of a cup of cream; bake one hour.—*Mrs. Fred Z. Hamilton.*

Dried Lima Beans.

Should be put to soak over night, let them stand until three hours before dinner; drain, add more water, put them over to boil keeping them well covered with water until nearly tender; season with salt and when quite soft, add butter, pepper and milk or cream.

String Beans.

String, break and wash, boil in plenty of water about fifteen minutes, drain off and put in about two quarts of boiling water, boil one and one-half hours, add salt and pepper; just before serving add a lump of butter and a half pint of milk or cream, or boil a piece of salt pork one hour then add beans and boil one and one-half hours.

Asparagus on Toast.

Cut away the woody part and tie in a bunch and cook about twenty-five minutes in salted boiling water. Have ready some slices of crustless toast; dip toast in the asparagus liquor; butter well while hot and lay upon a heated dish. Drain the asparagus and arrange upon the toast; pepper, salt and butter generously.

Boiled Asparagus.

Boil the stalks with salt in the water. When tender place on a hot dish and add butter and pepper. Serve hot.—*Mrs. W. H. Reynolds.*

Salsify, or Vegetable Oysters.

Scrape vegetable oysters and throw them into cold water to prevent discoloring; when you have sufficient, cut them in pieces one-half inch long and boil in just enough water to cover until tender; drain off the water, add a pint of milk, butter the size of an egg and a little salt, thicken with a tablespoon of flour made smooth in a little cold milk. Have ready a pan of nice biscuit; split them open on a platter, turn the oysters over and serve.—*Mrs. W. H. Rand.*

Pluff.

One cup rice boiled in two and one-half cups water; just before serving, mix with rice one cup well cooked tomatoes, seasoned with butter, pepper and salt. Serve with fish or roast meats.—*Mrs. E. L. Harmon.*

Boiled Dinner.

Put to boil early a piece of fat corn beef; two hours before dinner put in the cabbage cut in quarters; in one hour add the turnips, then the potatoes. Boil together until done, there should be left only just enough water to prevent burning. Take up the vegetables in separate dishes, if there is any liquor in the kettle pour it over the cabbage.—*Mrs. John Richardson.*

Fried Apples.

Quarter and core apples without paring; put a piece of butter half the size of an egg in the frying pan; when it is melted put in the apples and cover with light brown sugar, cover, stirring to prevent burning; cook until soft.—*Mrs. F. G. Smith.*

Boiled Sweet Apples.

Take nice, ripe, sweet apples, halve and core them, place in a kettle, sprinkle well with brown sugar, add water enough to boil well over the apples; cover and let them cook until tender and the juice is becoming thick; then with a silver fork or spoon lift the bottom pieces, letting the top ones down into the syrup. Cook from twenty to thirty minutes longer, being careful not to burn them. Much nicer than baked apples.—*Mrs. C. M. Jennings.*

Baked Sour Apples.

Halve and core the apples and put in a long pan; sprinkle with sugar and put bits of butter on each half; add a little water and bake. To be eaten as vegetables.

Escalloped Apples.

Butter a pudding dish, place layer of nice tart apple quarters in the dish; season with bits of butter, sugar and nutmeg. Then add another layer and season as before, and so on until the dish is full. Bake half an hour and serve hot with dinner.—*Mrs. F. S. Belcher.*

To Cook Sauer Kraut.

Take boiling hot water enough to cover the quantity you wish to cook; cover and boil three hours, with a small piece of salt pork. What is left after the meal may be fried in a little butter.

Sauer Kraut.

Remove the outer leaves and hearts of cabbage, cut fine on a cabbage cutter and put in a large jar; to one pail of cabbage sprinkle a small handful of salt; pound each layer with a wooden mallet or potato masher. When your vessel is full place some large cabbage leaves on top, and a double cloth wrung out of cold water, cover and use a heavy weight (a large stone is best); let it stand six weeks before using it. Whenever the scum rises the cloth and cover must be washed in cold water and the scum removed; keep the kraut well pressed down and covered with water.—*Mrs. Charles Wildt.*



Entrees.

Sweet Breads.

Blanch these by pouring cold water on and putting them on the stove and letting them simmer for one-half hour; take them out and put them in cold water, season and roll in flour and fry a light brown in lard, or butter, if preferred.—*Mrs. J. A. Mikesell.*

To Cook Frog's Legs.

Season with salt and pepper, some corn meal; wipe dry the frogs legs and roll in the prepared corn meal; fry in deep lard until a delicate brown. Serve on garnished platter.—*Mrs. Phillips.*

Little Pigs in Blankets.

Season large oysters with salt and pepper; cut fat breakfast bacon in thin pieces; wrap an oyster in each and fasten with a small wooden skewer, heat a frying pan and put the little pigs in and cook long enough to crisp the bacon; place on small slice of toast and serve. Do not remove skewers. The pan must be very hot and care taken that they do not burn.—*Mrs. E. J. Patterson.*

To Cook Head-Cheese.

One cup sweet milk, one egg, one teaspoon of baking powder, flour enough to make a stiff batter; cut the head-cheese in thin slices, dip in the batter and fry in drippings. Any other pressed meat may be used in the same manner.—*Mrs. G. Cogsdill.*

Meat Sandwiches.

Chop fine either cold boiled ham, tongue, chicken or equal parts of each; mix with one pint of the meat, half cup of melted butter, one tablespoonful salad oil, one of mustard, the yolks of a beaten egg and a little pepper; spread on thin slices of buttered bread.—*Mrs. J. Dean.*

Dressing for Sandwiches.

Take three tablespoons of sweet oil, three tablespoons of mixed mustard, one-half pound of good butter, a little red pepper, a little salt, yolk of one egg; beat them together until smooth, and keep cool. Then chop together, until fine, tongue and ham and a little cold chicken if you wish it; spread slices of bread with dressing, then with meat; add the second slice of bread and press closely together and trim edges.—*Mrs. P. M. McDonald.*

Dumplings.

One egg, one and one-half teaspoons baking powder, one cup water, stir stiff with flour, lay on meat to steam with little water, not enough to soak them; cook twenty minutes.—*Mrs. O. E. Packard.*

Dumplings.

Take one quart flour, add to it two teaspoons baking powder and one teaspoon salt, stir stiff with milk and drop by spoonfuls on the boiling meat; cook twenty minutes.—*Mrs. F. A. Hooker.*

Cheese Straws.

One pound grated cheese fine, three cups of flour and one cup of lard mixed with cold water, like pie crust, to which add yolk of one egg and a little salt; mix in the cheese, roll out once, spread with butter, fold or roll second time, then roll like jelly cake, after which cut small portion at a time, roll thin, cut into strips one-half inch wide and about seven inches long; glaze with yolk of one egg mixed with a little water and bake in quick oven until light brown.—*Mrs. J. Lang.*

Cheese Sticks.

One cup grated cheese, one cup flour, a small pinch of cayenne pepper, one-half cup butter; roll thin, cut in strips and bake a light brown.—*Mrs. E. J. Patterson.*

Rare Bit.

Take one cup of cheese, cut fine; add one and one-fourth cups of milk; let cheese dissolve in milk with gentle heat, then add

eight or ten crackers rolled fine, one-fourth teaspoon of dry mustard, pinch of cayenne pepper, one egg well beaten, stirring continually. Serve while hot.—*Mrs. J. Wildern.*

Welsh Rare Bit.

Grate dry cheese, place in sauce pan with just enough milk to moisten well, when hot and a smooth paste spread on squares of nicely toasted bread; set in the oven to brown over the top. Serve very hot.—*Mrs. W. H. Reynolds.*

Cream Macaroni.

Take a quarter pound of macaroni, boil in water with a little salt until perfectly tender; when done, drain off water; prepare a cream dressing as follows: Take a pint of milk, scald, and add two tablespoons of butter, two of flour, let boil until it thickens, then season to taste and stir in a quarter of a pound of grated cheese, pour over macaroni and bake one-half hour.—*Mrs. A. C. L.*

Macaroni.

Take the quantity of macaroni you wish to use and soak in warm water three-quarters of an hour, then pour off the water and add milk enough to cover the macaroni, boil about ten minutes; place the macaroni in a dish, one layer at a time covering each one with butter, grated cheese and a little salt; when the dish is filled add a little more milk, enough to prevent it from drying; place in the oven ten or fifteen minutes or until brown.—*Mrs. Rand.*

Mock Macaroni.

Take boiled rice instead of macaroni, place a layer in a baking dish, then a layer of grated cheese, butter, pepper and salt alternately, until dish is full; pour over all enough milk to cover well; bake about thirty minutes.—*Mrs. W. H. Reynolds.*

Rice Croquettes.

Two cups of cold boiled rice, two tablespoons melted butter, three well beaten eggs, one tablespoon sugar, lemon juice and salt to taste; beat eggs and sugar together and work butter into rice, stir all together, season and make into croquettes. Roll croquettes

in bread crumbs, fry in lard like doughnuts, drain well and serve hot. These can be varied by substituting one cup of chopped veal or chicken for one of rice.—*A. C. L.*

Cinnamon Sticks.

Take light pie crust, roll this and spread with butter, sprinkle with sugar and cinnamon, cut in small oblong pieces; roll twice and bake a light brown.—*Mrs. A. L. Nichols.*

Orange Hash.

Oranges, bananas, lemons, raisins and pineapples; these fruits are minced into little bits and served with sugar and nutmeg. Eat from cups made of the orange, cut hole in the orange big enough to insert spoon, scoop out all the pulp and fill rind with hash; set in freezer if you like. Nice unfrozen.—*Helen Sherwood.*

Fruit Salad.

Soak three-fourths box of gelatine in cold water one hour, add two cups boiling water, juice of four lemons and two cups sugar. Strain and mix into it six bananas, six oranges and one can pineapples cut fine; sit in a cool place, stirring occasionally until it begins to set, then form into moulds. This makes about two quarts.—*Mrs. L. B. Brockett.*

Fruit Salad.

Take oranges and bananas, half dozen each, cut into small pieces; one can shredded pine apples, add strawberries, raspberries, peaches and pears, each in their season. Strain the juice and add one-half of gelatine; sweeten to taste and pour over fruit when hard; put grated cocoanut over. Serve with whipped cream or ice cream.—*Mrs. E. J. Patterson.*

Fruit Salad.

Two ounces of gelatine dissolved in a quart of water, one teacup of sugar, juice of one lemon, a little pineapple extract; add sliced oranges, bananas, a few grapes and blanched almonds. Put in molds and set on the ice until hard.—*Mrs. W. H. Reynolds.*

Salted Almonds.

Blanch one pound almonds and dry, add one desert spoon fine salt, spread on buttered pan and brown in oven, stirring frequently.

Salted Almonds.

Shell and blanch almonds, put them in basket into a kettle of boiling hot lard, fry a light brown, lay on filter-paper and salt.—*Mrs. J. S. Collisi.*

Salted Peanuts.

Take unroasted peanuts; pour hot water over them and let stand on the stove until they come to a boil, remove the skins, then place on a tin with a small piece of butter and let remain in the oven until a light brown; remove and salt.—*Mrs. F. G. Smith.*

Grilled Almonds.

Blanch a cupful of almonds, dry thoroughly; boil a cupful of sugar and a quarter of a cupful of water until it hairs, then throw in the almonds, let them fry, as it were, in this syrup, stirring them occasionally. They will turn a faint yellow-brown before the sugar changes color; do not wait an instant after this change of color begins or they will lose flavor; remove them from the fire and stir until the syrup has turned back to sugar and clings to the nuts. Black walnuts may be prepared in the same way, only do not require blanching and need not be cooked in the syrup.—*Mrs. F. G. Smith.*



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Eggs For Winter Use.

Pack them small end down in a box, cover each layer well with coarse salt, never allowing the eggs to touch each other.

Boiled Eggs.

Put the eggs into cold water and place where the water will soon heat to 150 degrees, then set on back part of stove and keep at that heat twenty minutes when they are done and will, on being opened, turn out of the shell whole. The white is like jelly, while the yolk is hard. It will take forty minutes to cook them.—*Mrs. J. J. Curtis.*

Scrambled Eggs.

Break the eggs in a warm buttered spider, add salt and pepper; as soon as they begin to whiten, stir carefully from the bottom until they are cooked as desired.—*Mrs. A. L. Nichols.*

Baked Eggs.

Break eight eggs into a well buttered dish; put in pepper and salt, bits of butter, and add three tablespoons of cream; set in oven and bake about twenty minutes; serve very hot.

Fried Eggs.

After frying ham, drop the eggs, one by one, into the hot fat and dip the hot fat over them with a large spoon until well set. Serve alone or with the ham.

Poached Eggs.

Place a frying pan of salted water on the fire, break the eggs into the water and cook them two and one-half or three minutes; take them up with a wire spoon, serve on slices of nicely browned and buttered toast. Put a small piece of butter on each egg, pepper slightly and garnish with sprigs of parsley. Serve on a hot platter.—*Mrs. Grace Richards.*

French Eggs.

Boil hard, remove the shells and roll in cracker crumbs; fry in butter until brown. Make a gravy of butter, crumbs and cream, and pour over them.

Escalloped Eggs.

Make a minced meat of cold boiled ham, fine bread crumbs, pepper, salt and some melted butter; moisten with milk and half fill small patty tin with the mixture, break an egg carefully upon the top of each, dust with salt and pepper; set in oven and bake about eight minutes, or bake in a square tin and take out like biscuit; eat hot, they are very nice.—*Mrs. Augusta Parker.*

Pickled Eggs.

Select nice fresh ones, boil hard, remove shells and put them in vinegar in which beets have been pickled.—*Mrs. E. A. R.*

Deviled Eggs.

Boil eggs hard, shell and cut them in halves, slipping the yolks into a dish, rub with a spoon until fine. Dressing: One tablespoon of melted butter, two tablespoons of vinegar, one teaspoon sugar, one teaspoon mustard, salt and pepper; pour this over the yolks, mix and replace into whites of the eggs, remove a slice from the end so they will stand, set on a dish garnished with lettuce or parsley and serve cold.—*Mrs. Richardson.*

Omelet.

Beat very light four eggs, the whites and yolks separately; put in a teacup one heaping teaspoon flour and stir smooth in a little milk, add more milk until the cup is three-fourths full, stir this into

the yolks, add whites and a little salt and pour into a granite iron basin in which has been melted a very little butter; bake. This will raise and be very light but must be served as soon as it is taken from the oven.—*Mrs. W. P. Wyman.*

Omelet.

Eight eggs, one heaping tablespoon corn starch, two-thirds of a cup of milk, a little pepper and salt; beat yolks of eggs thoroughly, then add corn starch, milk and seasoning, beat whites of eggs stiff and add the last thing.—*Mrs. C. W. Mallory.*

Omelet.

Four eggs, yolks and whites beaten separately, one-half cup sweet milk, one small tablespoon flour, a little salt; add whites the last thing, not stirring them very thoroughly through the mixture; cook slowly in a spider for about ten minutes.—*Mrs. M. A. R.*

Omelet.

Beat the yolks and whites of four eggs separately, remove all the crust from a large sized slice of bread, pour sweet milk over it to moisten through; rub through a sieve, add it to the yolks, salt and pepper to taste, beat thoroughly; melt a large spoon of butter in a frying pan, let it "sputter" but not burn, beat the whipped white very lightly into the yolks, bread, etc.; pour the whole into the pan and shake gently but do not stir; four minutes is sufficient time to cook it. Have ready a hot platter, loosen from the edges of the pan; turn one-half over the other; serve at once.—*Aunt Sarah.*



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Bread.

Yeast.

Wash, pare and grate four large potatoes, pour boiling water on them until they form a thick starch, have a handful of hops steeped ready and add the tea to the potatoes; when milkwarm add three-fourths of a cup of yeast, two tablespoons of sugar and two tablespoons of salt, set away to rise; cork and set in a cool place.—*Mrs. H. H. Gale.*

Potato Yeast.

Four good sized potatoes peeled, boiled and mashed, four tablespoons white sugar, one of ginger, one of salt, two cups of flour; pour over this one pint of boiling water and beat until all lumps disappear. After it has cooled add to it one cup good yeast and set away to rise; when risen put in a glass or stone jar, cover and set away in a cool place.—*Mrs. W. S. Trask.*

Yeast.

Two cups flour put in jar for yeast, one cup sugar, one-half cup salt, one quart warm water, two yeast cakes dissolved in one cup of water, two quarts mashed potatoes, add water to cool, put in yeast and set to rise; when light add water to make two gallons, use this for wetting, with the exception of one cup of boiling water to scald a little flour, bread to be sponged then put in loaves.—*Mrs. H. S. Roblee.*

Bread.

At night take a quart of flour; pour on a cup of boiling water, then enough warm water to make a thick sponge, when milkwarm add a small half cup of yeast, set away to rise. In the morning put in a pint of scalded milk lukewarm, a teaspoon of salt, two

mashed potatoes and flour enough to knead; when well molded let rise, then put in dishes, kneading as little as possible; let rise again and bake.—*Mrs. H. H. Gale.*

Bread.

At noon boil and mash four potatoes, add one-half pint of flour; stir together and scald with boiling water, beat this well and when cool add one yeast cake dissolved in warm water; set this small sponge away in a warm, not hot, place until light. About four o'clock take one pint morning milk, pour into it one and one-half pints boiling water, one tablespoon salt, two tablespoons sugar, one large spoon of nice lard and one large spoon butter; stir this smooth with flour until a thick batter, then beat in with the small sponge, cover tight, set in a warm room until nine o'clock in the evening, then knead as soft as can be handled without dough sticking to the hands; knead twenty minutes, cover tight. In morning knead down lightly and make into loaves, let rise again and if loaves are large bake in moderately heated oven one hour. In hot weather set small sponge at four, large sponge at night, and knead in the morning.—*Mrs. L. B. Brockett.*

Yeast Bread.

Take three good sized potatoes well cooked, mash fine, dissolve one-half cake of yeast, add to potatoes when they have cooled, stir thoroughly and set away until the mixture seems light, (in a warm place in cold weather,) then stir flour enough for your sponge into cold or tepid water, add the potatoes; when the sponge is light mix into a loaf, let this rise and when light again mix slightly and place in tins; when light bake in a moderate oven. Do not mix your dough very hard.—*Mrs. E. L. Coy.*

Salt Rising Bread.

The morning before baking, take two teaspoons of corn meal, scald with four tablespoons of boiling milk, set in a warm place to rise; if kept warm this will be light by night. In the morning take one teacup warm water, a pinch each of salt and soda, and the rising; stir quite thick with flour, set in a dish of hot water until light; then sift what flour you think you will use in your bread pan, make

a well in the middle, allow a pint of water, or half milk is better, for a loaf, add the light yeast, a tablespoon of salt, stir thick with flour. When light, mix soft until smooth and put in pans; let rise and bake. It does not take as long as yeast bread.—*Mrs. D. F. Webber.*

Graham Bread.

One quart of buttermilk, one tablespoon level full of soda, two-thirds cup molasses, two eggs, five or six cups of graham according to size of cup. Steam one hour and three-quarters, brown slightly in oven; this makes two large basin loaves.—*Mrs. J. S. Moon.*

Graham Bread.

One cup sour milk, one-half cup molasses, one egg, one teaspoon soda, a little salt; make batter about like cake and bake immediately.—*Mrs. G. W. Rue.*

Steamed Brown Bread.

One cup N. O. molasses, one well beaten egg, one cup sour cream in which stir one rounded teaspoon of soda till it "sings;" add enough graham flour to make a stiff batter. Steam one hour and bake about five minutes.—*Mrs. M. S. Phillips.*

Graham Bread.

One cup of sponge, one cup water, two tablespoons molasses, a little salt, mix stiff; put in bake tins and let rise until light; makes one loaf, bake one hour.—*Mrs. J. T. Wilson.*

Good Corn Bread.

One pint of corn meal sifted, one pint of sour milk, one cup of flour, two eggs beaten light, one-half cup sugar, piece of butter size of an egg; add the last thing one teaspoon soda in a little sour milk; add to the beaten eggs the milk and meal alternately, the flour and meal having been mixed together; bake twenty minutes in a quick oven; bake either in gem pans or a deep pan.—*Mrs. A. D. Baughman.*

Indian Loaf.

One pint sweet milk and one pint of sour milk, four cups corn

meal, two cups flour, one teaspoon soda, one-half cup molasses, salt; steam three hours and bake one-half hour.—*Mrs. A. P. Spaulding.*

Brown Bread.

Three cups of sour milk, three of graham flour, one and one-half corn meal, two-thirds cup molasses, one teaspoon soda dissolved in water, one teaspoon salt; stir all together, then pour into four pound baking powder cans greased well, set these in a steamer; steam four hours.—*Mrs. M. L. Cook.*

Brown Bread.

One pint each of sour milk, Indian meal and rye flour, one-half cup of molasses, one teaspoon each of soda and salt; steam three hours and bake fifteen minutes.—*Mrs. C. W. Mallory.*

Corn Bread or Indian Loaf.

Soak bits of dry bread in water, say about two teacups full, then add two cups of sour milk, one cup sugar, salt, two teaspoons soda, two cups fine corn meal, half cup flour; steam two hours then put in a hot oven twenty minutes. It is a good way to dispose of dry bread.—*Mrs. O. M. Chappell.*

Johnny-Cake.

Two-thirds teaspoon of soda, one teaspoon of cream of tartar, three tablespoons of sugar, one egg, one cup sweet milk, six tablespoons of corn meal, three of flour and a little salt.—*Mrs. J. Q. Thomas.*

Baking Powder Johnny-Cake.

One cup Indian meal, two cups of flour, sifted with three teaspoons baking powder, one-half cup of sugar, two eggs, one tablespoon of lard, pinch of salt and sufficient water to mix.—*Mrs. F. L. Shepherd.*

Johnny-Cake.

Two cups Indian meal, one-half cup flour, two cups sour milk, two tablespoons melted butter, one small teaspoon soda, one egg and two tablespoons of molasses.—*Mrs. J. T. Wilson.*

Rolls and Muffins.

Parker House Rolls.

One pint sweet milk (scald and cool), one-half cup butter, one-half cup sugar, two quarts flour; put in a cup of good fresh yeast, pour in the other ingredients without stirring at all, do this at night. In the morning knead without adding anything, and let it rise; when light knead and roll thin, cut into rounds, rub on side with melted butter, and double together, let rise in pan before baking. This must not be set by the fire but on the table in a warm room.—*Mrs. J. D. Parkhurst.*

Rolls.

Take a two pound loaf of bread after it is light enough for the pans; mix into it two heaping tablespoons of lard, a little sugar and the beaten white of two eggs mixed well, roll out and cut with a biscuit cutter; lap over with a very little butter and sugar between, enough to stick them together; place in a pan and let them rise until very light.—*Mrs. J. Callister.*

Hop Yeast Biscuit.

Take four medium sized potatoes, cook well done, mash them fine, take one pint of flour, scald well with boiling water; add one quart of cold water and flour to make a sponge thick as you can stir with a spoon; stir well, when milkwarm add one-half cup of hop yeast. Stir well and keep warm for a few hours and let it stand over night; in the morning add a scant tablespoon of salt, one-half cup lard, one-half cup butter; knead in flour to make a loaf (not too hard); knead for about twenty-five minutes, let rise again, then make out in biscuit, let rise again; rub these over with butter gently and bake in a well heated oven (a light brown) for thirty minutes, take out, cover well so as to sweat.—*Mrs. Gillingham.*

French Rolls.

One quart sifted flour, two tablespoons butter, one of sugar, one of lard; pour on these one pint of boiling milk, stir thoroughly; when lukewarm add one-half cup yeast. Set in morning and when light knead all one way, being careful not to turn the dough around. Let this stand until about an hour before tea, then roll and cut with a biscuit cutter; take each piece and spread with melted butter and fold, let rise till light, bake.—*Mrs. George Richards, Detroit, Michigan.*

Graham Biscuit.

One-half pint of graham flour, one-half pint of wheat flour, one-half pint of sweet milk, one-half pint of yeast, one-half cup of sugar, one-half cup of butter; let rise over night, then add one teaspoon of salt and one of soda, roll into biscuits, let rise, just before putting into the oven wash over top with a little milk and sprinkle with sugar.—*Mrs. W. H. Reynolds.*

Baking Powder Biscuit.

Put one quart of flour in sieve with two heaping teaspoons baking powder, mix together and run through sieve; put in one tablespoon of lard or butter (not melted), also mix in a teaspoon of salt and wet with sweet milk; do not mix stiff, handle as light as possible, roll about an inch thick and cut with biscuit cutter and bake in quick oven ten or fifteen minutes.—*Mrs. A. D. Baughman.*

French Rolls.

Mix thoroughly one quart flour with three teaspoons baking powder and one of salt; rub in two tablespoons of butter and one beaten egg and milk to make a soft dough. Roll and cut in cakes, wet the top and fold over.—*Mrs. J. H. Newton.*

Cinnamon Rolls.

Take a piece of dough when ready for the pans as for light biscuit, mix in lard size of an egg, roll about one-half inch thick, spread with butter, sprinkle well with sugar and a little cinnamon; roll as jell cake, cut in slices one-half inch thick; put in pans and let rise, then bake.—*Mrs. J. J. Richardson.*

Muffins.

Take one small pint of flour, one egg, one tablespoon of melted butter, one teaspoon of baking powder, one-fourth teaspoon salt, milk enough to make a thick batter; beat the white and yolk separately. This amount will make eight muffins.—*Mrs. Emma J. Church.*

Muffins.

One quart flour, three teaspoons baking powder, one small spoon of salt, piece of butter size of an egg; rub thoroughly together then add one pint of milk and two well beaten eggs.—*Mrs. Nelson Smith.*

Muffins.

Three tablespoons melted butter, three tablespoons sugar, one cup sweet milk, two eggs, two teaspoons baking powder, two and one-half cups of flour.—*Mrs. Frank Spaulding.*

Quick Breakfast Cakes.

One cup sweet milk, two cups flour, one egg, one tablespoon sugar, one tablespoon butter, two teaspoons baking powder; bake in patty-cake tins.—*Mrs. J. D. Parkhurst.*

Quick Muffins.

Two cups of sweet milk, three eggs, four cups of flour, two tablespoons butter, two heaping teaspoons baking powder and a little salt; bake in gem pans.—*Mrs. G. W. Squier.*

Pop-Overs.

Two cups sweet milk, two cups flour, two eggs beaten very light, and a little salt; drop batter in hot gem pans and bake in a very hot oven.—*Mrs. G. W. Mallory.*

Corn Meal Muffins.

Two cups corn meal, one cup flour, three cups sweet milk, three eggs beaten very light, two tablespoons melted butter, one tablespoon sugar, one teaspoon of soda dissolved in hot water, two teaspoons cream of tartar sifted with the flour; bake quickly.—*Mrs. H. B. Cole.*

Muffins.

Two cups of sweet milk, one cup of wheat flour, two cups of corn meal, two tablespoons melted butter, one teaspoon sugar, two teaspoons of baking powder.—*Mrs. Emma J. Church.*

Corn Meal Gems.

One and one-half cups sour milk, one-half cup sugar, one-half cup shortening, one egg, one and one-half cups corn meal, one cup flour, a little salt, one teaspoon soda.—*Mrs. W. H. Rand.*

Graham Gems.

Two cups sour milk, one teaspoon soda, two teaspoons molasses or sugar, one-half cup corn meal, one-half cup flour, one egg, one tablespoon melted butter; thicken with graham flour to a stiff batter; bake in gem irons.—*Mrs. J. T. Wilson.*

Graham Gems.

Two teacups of sweet milk, or one cup each of milk and water, one egg, one small teaspoon salt, two teaspoons baking powder, thicken with graham flour, beat well into rather a thin batter, pour into hot gem irons and bake quickly.—*Mrs. M. E. Watkins.*

Griddle Cakes.

One pint of sour milk, one egg, half a teaspoon of salt and a teaspoon of soda; add flour until it is right consistency. Corn meal or graham may be used.—*Mrs. E. S. Lacey.*

Bread Cakes.

Take stale bread and soak over night in sour milk, in morning rub through a colander, and to one quart add the yolks of two eggs, one teaspoon of salt, one teaspoon of soda, two tablespoons of sugar and flour enough to make a batter a little thicker than for buckwheat cakes; add last the well beaten whites of the eggs, and bake.—*Mrs. E. S. Lacey.*

Corn Meal Griddle Cakes.

Take two cups meal, pour on boiling water to thoroughly scald it, thin with cold water until about as thick as cake batter; add one teaspoon salt, one well beaten egg, then stir one teaspoon

baking powder into one small cup of flour and add the last thing before baking on a hot griddle.—*Mrs. M. A. Preston.*

Buckwheat Cakes.

Take one quart of water, one cup of yeast or half yeast cake soaked in warm water and buckwheat flour enough to make a thin batter at night. In the morning add one tablespoon of sugar, some salt and soda; if too stiff, add a little milk, put soda in just before baking. To make them brown enough add one tablespoon of cooking molasses, when they are in danger of getting sour, cover with water for a few days and pour it off at night.—*Mrs. J. Richardson.*

Waffles.

To beaten yolks of three eggs add one quart of sour milk, flour or corn meal to make a batter a little thicker than for pancakes, one teaspoon of salt, one of soda dissolved in a very little warm water, then the well beaten whites. Dressing: Put on stove half cup of cream or rich milk, tablespoon of butter and two of sugar; let it heat and put two tablespoons on each waffle when served.—*A. C. L.*

Corn Meal Waffles.

To beaten yolks three eggs add one quart sour or butter milk, corn meal to make batter a little thicker than for pancakes, one teaspoon salt, one of soda; dissolve in warm water, then the well beaten whites. Flour may be used instead of corn meal.—*Mrs. G. Dale.*

Corn Mush.

Put fresh water in a kettle to boil, salt to suit taste, when it boils stir in the meal letting it sift through the fingers slowly to prevent lumps, adding a little faster at the last until as thick as can be conveniently stirred with one hand; set in oven in the kettle, bake one hour and it will be thoroughly cooked.—*Mrs. John Richardson.*

Fried Mush.

A delicious breakfast relish is made by slicing cold mush thin and frying in a little hot lard.

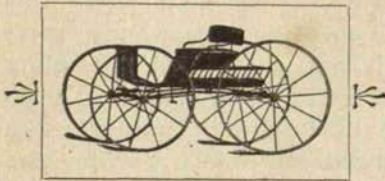
French Toast.

Take two or three well beaten eggs, one-half teacup of milk and a little salt; dip slices of bread in this batter and fry in butter until well browned.

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Cakes.

Fruit Cake.

One and one-half cups molasses, six cups of flour, three cups of brown sugar, two cups of butter, one cup sour milk, five eggs, two nutmegs grated, two teaspoons each of cloves, cinnamon and allspice, one-half pound of citron, one-quarter ounce of mace, two pounds of currants, two pounds raisins, one teaspoon soda; seed the raisins and slice the citron fine and mix with one cup of the flour, also mix the currants with one cup of the flour, mix butter, sugar, molasses, milk, eggs and spices together; add citron, raisins, currants and flour, adding last the soda.—*Mrs. A. D. Baughman.*

Wedding Cake.

One pound of sugar, one pound of butter, one pound of flour, ten eggs beaten separately, five pounds of raisins stoned and chopped, three pounds of currants carefully cleaned, one pound of citron cut in strips, quarter ounce each of cinnamon, mace, allspice and cloves. Rub butter and sugar together, add the yolks of eggs and part of the flour, then the spice and fruit, the remainder of the flour and last the whites of the eggs beaten stiff; bake three or four hours in a slow oven.—*Mrs. Frank Merritt.*

Fruit Cake.

One pound sugar, three-fourths pound butter, one pound flour, two pounds each of raisins and currants, one-half pound citron, one pound almonds, ten eggs, two teaspoons baking powder last.—*Mrs. L. G. Smith.*

Fruit Cake.

One cup butter, one cup cream, three cups sugar, five eggs, four cups flour, one-half teaspoon soda, two pounds fruit, spices.—*Mrs. John L. Dolson.*

Plain Fruit Cake.

Three cups brown sugar, one cup butter, one and one-half cups milk or water, one and one-half cups chopped raisins, five cups flour, two eggs, two tablespoonsful of molasses, one teaspoon soda, dissolve in water; salt and spice to taste.—*Mrs. Nelson Smith.*

Fruit Cake.

Four pounds currants, three pounds raisins, one pound each of citron, butter, flour, one dozen eggs, one ounce each of mace, cinnamon, and cloves, one nutmeg, one sweet orange, one pound sugar, one-half pound figs, one cup currant or raspberry jelly; bake in a slow oven three hours.—*Mrs. A. E. Sprague.*

Spice Cake.

Three eggs, one and one-half cups sugar, one-half cup butter, one cup sour milk, two cups flour, one teaspoon soda, all kinds spice desired.—*Mrs. O. M. Chappell. use raisins or currants*

Spice Cake.

Two cups brown sugar, one-half cup butter, one cup sour cream, three cups flour, one teaspoon soda, yolks of five eggs, one teaspoon each of cinnamon, allspice, cloves and nutmegs; bake in layers, put together with frosting.—*Mrs. S. T. Green.*

Dried Apple Cake.

Two cups dried apples soaked over night, then chopped and stewed in one cup molasses; when cool add one cup butter, one of sour milk, two eggs, two teaspoons soda, two of cinnamon, one of cloves, one of nutmeg, one cup sugar, three cups flour.—*Mrs. W. E. Dolson.*

Apple Cake.

Two cups dried apples, stew just enough to chop easily, chop as fine as raisins, boil in two cups molasses until preserved through, drain off the molasses for the cake, add to the molasses two eggs, one cup brown sugar, one cup butter, one cup sour milk, two teaspoons soda, one-half teaspoon cream tartar, four and one-half cups flour, spice of all kinds; add the apples at the last.—*Mrs. B. W. Warren.*

Coffee Cake.

One-half cup butter, one and one-half cups sugar, one cup seeded raisins, one egg, one teaspoon each of cinnamon, cloves, allspice and soda, one cup cold coffee not too strong, two and one-half cups flour.—*Mrs. A. E. Sprague.*

Coffee Cake.

Two cups brown sugar, one cup butter, one cup molasses, one cup strong coffee as prepared for table, four eggs, one teaspoon soda, two teaspoons each of cinnamon and cloves, one grated nutmeg, one pound raisins, one pound currants, four cups flour.—*Mrs. G. W. Rue.*

Coffee Cake.

One cup each molasses, brown sugar and strong coffee, one-half cup butter, one egg or yolks of two, four even cups flour, heaping teaspoon soda in flour, tablespoon cinnamon, teaspoon of cloves, two pounds raisins, one-fourth pound citron.—*Mrs. G. C. F.*

Coffee Cakes.

One cup molasses, one-half cup butter, one-half cup sugar, one-half cup boiling water, two teaspoons soda dissolved in molasses, a little ginger, place on stove until hot then stir stiff with flour and drop in tins.—*Mrs. Wheaton.*

Coffee Cake.

One cup sugar, one-half cup butter, four eggs; beat all together, then add one cup sweet milk, three cups flour, two teaspoons baking powder; sprinkle sugar and cinnamon on top; bake in square tins.—*Mrs. Annie M. Weil.*

Breakfast Coffee Cakes.

Three eggs well beaten, two cups brown sugar, one cup butter, one cup sweet milk, three teaspoons baking powder; work into a stiff dough and roll about one-half inch thick; sift cinnamon over evenly and roll like jelly cake, cut into slices, drop in sugar and bake in dripping pan.—*Mrs. F. L. Loveland.*

Jam Cake.

Two eggs, one-half cup butter, one and one-half cups sugar, one cup jam, three tablespoons sour milk, one-half teaspoon soda, one and one-half cups flour; bake in three layers. Filling: One cup sugar, one-half cup water, one-half cup chopped raisins, white of one egg; boil all but white of egg, together, when waxy add the beaten whites.—*Mrs. F. Spaulding.*

Hickory-Nut Cake.

One and one-half cups of sugar, one-half cup of butter, three-fourths cup of sweet milk, two cups of flour, one and one-half heaping teaspoonsful baking powder, one cup of hickory nut meats, whites of four well beaten eggs; mix butter and sugar to a cream, then add milk, then one cup of flour and the baking powder sifted together, then add the hickory nut meats well mixed in the other cup of flour, add last the whites of the eggs; bake in a long tin in a slow oven.—*Mrs. L. H. McCall.*

Gertie's Loaf Cake.

Three pounds flour, two pounds sugar, one and one-fourth pounds butter, one-half pound lard, five eggs, one pint warm milk, one pint yeast, one pound raisins, three-fourths pound citron, one-half pound currants, two and one-half nutmegs; rub the lard into the flour, add one-half the butter, half the sugar and all the eggs, yeast and milk at the first raising, (which should be over night,) then add remainder; let it rise second time very light, add the fruit, put in tins and let it rise once more, then bake. This rule makes five large loaves and will keep indefinitely.—*Mrs. C. E. Baughman.*

Bread Cake.

Two cups raised dough, two cups sugar, three-fourths cup butter, two eggs, one cup raisins chopped fine, one teaspoon each of soda, cloves, allspice and cinnamon; let rise before baking.—*Edith Collins.*

Bun Cake.

One cup brown sugar, one-half cup butter, one-half cup sour milk, two eggs, one-half teaspoon soda, one-half teaspoon each of

cloves and cinnamon, one and one-half small cups flour.—*Mrs. Frank Spaulding.*

Chocolate Cake.

One cup of very light brown sugar, three eggs, one tablespoon unmelted butter, three tablespoons milk, one even cup flour, one teaspoon baking powder. Do not beat too much; this makes two layers, spread chocolate between layers and on top.—*Mrs. E. V. Vanderhoof.*

Chocolate Cake.

Yolks of ten eggs beaten well with one cup pulverized sugar, grate one-fourth pound sweet chocolate and mix with three-fourths cup of very fine cracker crumbs, one-half teaspoon each of ground cloves, cinnamon and allspice, one teaspoon baking powder; mix with eggs and sugar and add beaten whites last; bake in a moderate oven one hour.—*Mrs. M. Vomberg.*

Chocolate Cake.

First make custard of one pint milk, one tablespoon corn starch, two eggs, one cup sugar, one tablespoon vanilla; make dark part of cake with yolks of seven eggs, two cups sugar, one-half cup butter, one cup milk, three cups flour, three teaspoons baking powder, one cup of grated chocolate; add chocolate last. White part, whites of seven eggs, two cups sugar, three-fourths cup butter, one cup milk, three cups flour, three teaspoons baking powder; alternate these layers, putting custard between.—*Mrs. J. T. Wilson.*

Chocolate Cake.

Two cups flour, one cup sugar, one-fourth cup butter, two-thirds cup milk, one egg and one yolk, one teaspoon soda, one teaspoon vanilla; for the chocolate take one-fourth cake of chocolate, one-half cup sugar, one-half cup milk, yolk of one egg; boil this together, when cool stir this in the other batter; bake in layers, then put together with boiled frosting, using the two whites.—*Emma Tanner.*

Ribbon Cake.

Three eggs, one and one-half cups sugar, one-half cup melted butter, one cup sweet milk, two and one-half cups flour, two heap-

ing teaspoons baking powder; divide into three parts, take one-third, add one-half cup raisins, one-half cup currants, a little citron, one-half teaspoon of cloves, one of cinnamon, two table-spoons of molasses and a little flour.—*Mrs. L. M. Granger.*

Sponge Cake.

Four eggs, two cups sugar, three-fourths cup boiling water, two and one-half cups flour, two teaspoons baking powder, lemon.—*Mrs. John L. Dolson.*

Sponge Cake.

Three-fourths cup granulated sugar made in a syrup; let it stand until cold, then beat the yolks of three eggs with the syrup, add the whites well beaten, three-fourths cup of flour and one and one-half teaspoons baking powder.—*Mrs. E. B. King.*

Improved Sponge Cake.

Five large fresh eggs, one and one-half cups granulated sugar, one and one-half cups of flour, one-half teaspoon cream of tartar; beat yolks of eggs thoroughly, beat whites about half, add cream of tartar and beat until very stiff, stir in sugar lightly, then beaten yolks thoroughly, then add flour, put in tube pan and in the oven at once; will bake in thirty-five to fifty minutes. Invert as soon as removed from the oven.—*Mrs. Phillips.*

Mathew's Sponge Cake.

Four eggs beaten together very light, one cup of sugar, one of flour, two and one-half teaspoons of baking powder, flavor with lemon; add one teaspoon vinegar at the very last.—*Mrs. F. S. Belcher.*

Old Time Sponge Cake.

Four eggs well beaten, two cups of coffee A sugar, one cup sifted flour, a little at a time, one cup flour with two teaspoonfuls of baking powder well mixed, add half cup almost boiling water a little at a time. Don't add more flour or you will spoil it. Lemon or vanilla flavoring.—*Mrs. Eveline DeGraff.*

Angel's Food.

One and one-half tumblers sifted granulated sugar, one

tumbler of flour, one teaspoon each of cream of tartar and vanilla, whites of eleven eggs; sift flour and cream of tartar together several times and measure in one glass, sift sugar and measure in glass, beat eggs to stiff froth in earthen dish, add sugar, lightly stirring over and not around the dish, then the flour gently and the vanilla, keep stirring continually until it is in the tin ready for the oven. The oven should be hot enough to brown the cake soon after it is put in to bake. If possible do not move the cake while baking or add fuel to the fire; bake forty minutes, use a tin that has never been greased.—*Mrs. Patterson.*

Sunshine Cake.

Whites of eleven eggs, yolks of six, one and one-half cups sugar after sifting, one cup flour, one teaspoon cream of tartar, one teaspoon orange extract; beat the whites to a stiff froth and gradually beat in the sugar, beat the yolks in a similar manner and add them to the whites and sugar, then to the flour mix quickly and well; bake for fifty minutes in a slow oven using angel's food pans.—*Mrs. P. P. Smith.*

Roll Jelly Cake.

Three eggs, one scant cup of sugar, three tablespoons of water, one cup of flour, one teaspoon of baking powder; spread with jelly and roll while hot; bake in a dripping pan.—*Mrs. Fred Z. Hamilton.*

Caramel Cake.

One cup sugar, one cup sweet milk, butter size of an egg, one whole egg or whites of two eggs, two cups of flour, two teaspoons baking powder, flavor with vanilla. Filling: One-half cup white sugar, one cup brown sugar; add a little water and boil until it hairs, add scant one quarter cup butter, one-fourth cup sweet cream and boil until hard or about five minutes; add one teaspoon vanilla and beat until smooth.—*M. P. C.*

Almond Cake.

Two cups sugar, three-fourths cup butter, one cup sweet milk, one cup corn-starch, two cups of flour, whites of six eggs, two heaping teaspoons baking powder; sift corn-starch, flour and bak-

ing powder together three or four times, bake in layers. Filling: Boiled frosting with blanched almonds. (either beaten to a paste or chopped fine), stirred in.—*Mrs. H. A. Blackmar.*

Orange Cake.

One cup of sugar, one-fourth cup of butter, yolk of one egg creamed, one and one-half cups of flour sifted twice with a full teaspoon of baking powder, the whites of two eggs beaten to a stiff froth and added the last thing; flavor with orange. Filling: Use boiled frosting, save out enough for the top layer and to the remainder add the juice and grated rind of one orange.—*Miss Maria DeGraff.*

Delicate Cake.

One cup sugar, small half cup butter, half cup sweet milk, whites of four eggs beaten to a froth, one and one-half cups of flour, a teaspoon baking powder, two of lemon, one cup of seeded raisins; bake slowly.—*Mrs. E. B. King.*

White Cake.

One cup of sugar, one-half cup of butter, one-half cup of milk, whites of three eggs, two cups of flour, one and one-half teaspoons of baking powder.—*Mrs. D. A. Hammond.*

White Cake.

One and one-half cups white sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, two teaspoons baking powder sifted in flour, whites of four eggs; bake in three layers or in loaf. Frosting: One cup of brown sugar, one-half cup of sweet cream, piece of butter size of walnut; cook until it will settle when dropped in water, add one teaspoonful of vanilla; stir until cool.—*Mrs. D. P. Sagendorph.*

Layer Cake.

One and one-half cups of sugar, one-half cup of butter, whites of four eggs, one-half cup of milk, two cups of flour and two teaspoons baking powder.—*Mrs. John Thomas.*

Cake de la Grande.

Two cups pulverized sugar, two and one-half cups of flour

sifted four times, one-half cup butter, three-fourths cup sweet milk, whites of eight eggs, two heaping teaspoons baking powder.—*Mrs. G. W. Squier.*

Beautiful White Cake.

good
Two cups sugar, one cup sweet milk, one-half cup of butter, two and one-half cups of flour, whites of four eggs, one teaspoon of baking powder; mix butter and sugar to a cream, add the milk, then flour and baking powder sifted together, and whites of eggs beaten last.—*Mrs. A. D. Baughman.*

White Cake.

Whites of six eggs, one and one-half cups of sugar, one-half cup of butter, one-half cup of corn starch, one-half cup of sweet milk, one and one-half cups of flour, one and one-half teaspoons of baking powder. Flavor with vanilla.—*Mrs. M. M. Pratt.*

Yellow Cake.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, one and one-half teaspoons of baking powder, yolks of three eggs, two cups of flour, one cup of currants; bake in a dripping pan.—*Mrs. D. A. Hammond.*

Yellow Cake.

Yolks of seven eggs and one whole egg, cream two scant cups of sugar and scant half cup of butter, one cup of sweet milk, three scant cups of flour, three even teaspoons of baking powder, flavor; cover with yellow frosting. For frosting take yolks of three eggs, beat very light with one and one-half cups of powdered sugar. Flavor with vanilla.—*Mrs. P. T. Van Zile.*

One Egg Cake.

One cup of butter, one and one-half cups of sugar, three cups of flour, one cup of sweet milk, one egg, one teaspoon of soda, two of cream of tartar mixed in the flour, one cup of raisins chopped fine.—*H. Florence Warren.*

Perfect Yellow Cake.

Yolks of eight eggs, one-half cup of butter, two-thirds of a cup of sweet milk, one cup of sugar, two cups of flour, two teaspoons of baking powder, one teaspoon of extract of lemon; bake in two layers. Filling: Yolk of one egg and xxxx sugar.—*Mrs. F. Spaulding.*

Eggless Cake.

Two cups butter milk, two cups sugar, two cups of chopped raisins, one cup of butter, four cups of flour, cinnamon, nutmeg, cloves and soda, each a tablespoonful. This makes two cakes.—*Mrs. Augusta Parker.*

Cake.

One cup of butter, two cups sugar, one cup of milk, three cups of flour, three eggs, two teaspoons of baking powder.—*Mrs. C. C. Haslett.*

Lemon Cake.

One cup of butter, two cups sugar, three cups flour, one cup milk, five eggs, one lemon, rind chopped very fine, one pound currants washed clean, three teaspoons baking powder. Frost.—*Mrs. Stine.*

Corn Starch Cake.

One cup of sugar, one-half cup butter, whites of four eggs, one-half cup corn starch dissolved in half a cup of milk, one and one-half cups of flour, two teaspoons of baking powder.—*Mrs. Mosier.*

French Cream Cake.

Two eggs, one cup sugar, one and one-half cups flour, three tablespoons water, one teaspoon baking powder, bake in two layers and split when warm. Cream: One egg, one large cup of milk, two tablespoons corn starch, one cup of sugar. When nearly done add one-half cup of butter and flavor to taste.—*Mrs. P. P. Smith.*

Cream Cake.

One cup of sugar, whites of three eggs and yolks of one, three tablespoons of milk, one heaping teaspoon of baking powder, one

and one-half cups of sifted flour, one teaspoon of lemon or vanilla; bake in three layers. Cream: One cup of milk, yolks of two eggs, one heaping tablespoon of corn starch, one-half cup of sugar, pinch of salt, lemon or vanilla.—*Mrs. F. W. Higby.*

Neapolitan Cake.

Black part: One cup of brown sugar, one-half cup molasses, two eggs, one-half cup of butter, one-half cup of strong coffee, two and one-half cups flour, one cup of raisins and one of currants, one teaspoon each of soda, cinnamon, cloves and one-half teaspoon of mace. White part: Two cups white sugar, one-half cup butter, one of sweet milk, two and one-fourth of flour, one of corn starch, whites of four eggs, small teaspoon of cream of tartar and one-half teaspoon of soda; make frosting of whites of two eggs to put between layers.—*Mrs. P. T. Van Zile.*

Pork Cake.

Thirteen ounces pork chopped very fine, pour on it one pint of boiling water, two eggs, three cups light brown sugar, two teaspoons of cinnamon, two teaspoons of cloves, one teaspoon of nutmeg, one pound chopped raisins, two teaspoons of soda, three cups of flour; makes three loaves.—*Mrs. F. L. Loveland.*

Grant Cake.

One and one-half cups of sugar, one and one-half cups of milk, two-thirds cup of butter, four cups of flour, one and one-half cups of chopped raisins, one egg, three teaspoons baking powder.—*Mrs. C. W. Mallory.*

Cream Puffs.

One cup cold water and one-half cup butter boiled together, one cup flour stirred in upon removing from stove, three eggs when partly cool; bake in quick oven; when cold open at one side, fill with custard made like filling for cream cake.—*Mrs. F. L. Loveland.*

Cream Puffs.

One-half pint boiling water, two-thirds of a cup of butter, one and one-half cups flour, one-fourth teaspoon soda in flour; boil

(Filling)

1 cup sweet milk 1/2 cup sugar 1/2 cup flour
3 tablespoons of flour

water and butter together, stir in the flour, cook two or three minutes. When cool add five eggs, two at a time, stir until smooth; drop in dripping pan from small tablespoon; when cool make an incision inside of puff, and fill with custard made of one pint of milk, two eggs, one cup sugar, one-half cup flour; cook to right consistency. Flavor.—*Mrs. Phillips.*

Fanny's Cream Puffs.

good
One cup hot water, one-half cup butter; boil together and stir in one cup of dry flour while boiling; when cool add three eggs not beaten; mix well, drop by tablespoons on buttered tins; bake in quick oven twenty-five minutes; enough for fifteen puffs. Cream for puffs: One cup milk, one-half cup sugar, one egg, three table-spoonfuls flour; flavor with vanilla. Open puffs, fill with the cream when served.—*Mrs. E. B. H. W.*

Molasses Cake.

One-half cup sugar, one-half cup butter, one cup New Orleans molasses, one good teaspoon soda, one cup boiling water, two cups flour, one-fourth to one-half teaspoon ginger and cinnamon, one egg beaten light and added the last thing.—*Mrs. May Kimball.*

Soft Ginger Cake.

good
molasses
One-half cup sugar, one-half cup molasses, one-half cup shortening, three-fourths cup boiling water, one and three-fourths cups of flour, one teaspoon soda, one egg, one teaspoon ginger or cinnamon, the flour to be stirred in before adding boiling water, half teaspoon salt, unless butter is used.—*Mrs. Lottie Rand.*

Harrison Cake.

One cup each sugar, molasses and butter, three eggs, two teaspoons baking powder, four cups flour, fruit and spice.—*Mrs. Dudley.*

Soft Ginger Bread.

One cup of molasses, one-half cup of shortening, one teaspoon ginger, one-half cup of boiling water, one-half teaspoon soda, flour to make a batter as stiff as common stirred cake.—*Mrs. D. P. Sagendorph.*

Soft Ginger Bread.

One cup of molasses, one-half cup melted butter, two eggs, one tablespoon ginger, one-half cup cold water, two cups flour, one teaspoon soda.—*Mrs. E. S. Lacey.*

Soft Ginger Bread.

Two eggs, butter size of an egg, one-half cup water, two-thirds cup of sugar, one cup molasses, one-half teaspoon soda, two cups flour, one teaspoon ginger and one-half teaspoon cinnamon; bake in two tins.—*Mrs. John Thomas.*

Soft Ginger Cake.

One egg, one cup of molasses, one-half cup hot water, one teaspoon soda, two tablespoons butter, one teaspoon ginger, two and one-half cups flour.—*Mrs. J. D. Parkhurst.*





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Fillings For Cake.

Boiled Frosting.

One large cup of sugar, three tablespoons of water, the whites of two eggs; boil the water and sugar until it hairs; beat the whites to a stiff froth and add to the sugar as soon as taken off the stove. Keep beating until cool, then flavor to taste.

Malaga Frosting.

Malaga frosting may be made by putting a cup of seeded and chopped raisins into the boiled frosting.

Lemon Jelly For Cake.

One coffeecup sugar, two tablespoons butter, two eggs, juice of two lemons; beat all together and boil until the consistency of jelly; for orange cake use oranges instead of lemons.—*Mrs. D. B. Ainger.*

Chocolate Filling.

One-half cup sweet milk, let it warm, grate chocolate desired into it, stir well, add one cup sugar, let boil five or six minutes, stirring occasionally, stir while cooling; flavor with vanilla.—*Mrs. G. Titus.*

Filling for Layer Cake.

One-half cup chopped and stoned raisins, one cup sour cream, one-half teaspoon vanilla, sugar to taste.—*Mrs. L. P. Church.*

Filling for Hickory-Nut Cake.

One cup hickory nuts chopped fine, one cup sweet milk, one egg, one-half cup sugar, one teaspoon corn starch; boil the same as for custard; flavor with vanilla.—*Mrs. L. P. Church.*

Filling for Cake.

One cup sugar, grate in cake chocolate, one cup sour cream, stir well and boil from five to ten minutes, remove from stove, add one cup chopped hickory-nut or walnut meats.—*Mrs. W. H. Mabley.*

Lemon Butter.

Grate two lemons and the juice, two cups white sugar, three well beaten eggs, one tablespoon butter; mix thoroughly, stirring until it boils; will keep a long time if kept in a cool place.—*Mrs. A. P. Spaulding.*

Apple Filling.

Take one cup of sugar, the grated rind and juice of one lemon, one large sour apple grated and one egg; let it boil up and spread between the layers.

Marsh Mallow Cake.

Three tablespoons of gelatine soaked four hours in one cup of cold water; place on the stove to dissolve, strain and add to this one pound of xxx sugar, beating constantly for twenty minutes; flavor with vanilla. Put in a greased pan a size smaller than the one used for baking the cake, and set away to cool. Use any good white cake receipt, bake in two layers, and put together with white frosting, using rose for flavoring, place the marsh mallow for center layer.—*Mrs. L. H. Shepherd.*

Fig Paste.

One-quarter pound of figs; slice thin and cook ten minutes with one small cup of hot water, one-half cup white sugar; part seeded and chopped raisins may be used if desired.

Vanity Cream.

One cup of jelly or preserves, one cup of sugar mixed with beaten white of one egg, beat all until stiff. Spread between the layers.—*Mrs. E. B. H. W.*

Fig Filling.

One-half pound figs chopped fine, half cup of sugar, one cup of water, juice of half a lemon; cook until tender.—*Mrs. F. L. Loveland.*

Snow Filling.

Two sour apples grated and one cup of granulated sugar beaten thoroughly together, white of one egg; fill cake just before serving.—*Mrs. Loveland.*

Maple Frosting.

One quarter cup of sugar, one cup maple sprup, boiled until it hairs and poured over the beaten white of one egg.



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Cookies and Doughnuts.

Cookies.

One teacup sugar, one-half cup butter, one-half cup sour cream, two eggs, one-half teaspoon soda; season with vanilla.—*Mrs. A. Murray.*

White Cookies.

One pound of butter, two cups of sugar, four cups flour, two teaspoons baking powder, four eggs and yolks of two hard boiled eggs; rub butter, sugar and flour together, add baking powder and yolks of eggs which have been rubbed fine, to the whole add four eggs (do not beat), more flour if necessary; vanilla.—*Mrs. J. S. Moon.*

White Cookies.

Two cups granulated sugar, two eggs, one-half cup butter, one-half cup lard, one cup sweet milk, four teaspoons baking powder, mix soft, roll thick; flavor to taste.—*Mrs. E. A. Honey.*

Sugar Cookies.

Three eggs, two cups sugar, one cup sour milk, one cup butter, one teaspoon soda.—*Mrs. E. L. Coy.*

Sugar Cookies.

One cup sugar, one-half cup butter, one cup sour cream, two eggs, one teaspoon soda; mix soft as possible, flavor with nutmeg.—*Mrs. A. P. Spaulding.*

Sugar Cookies.

One cup butter, one and one-half cups sugar, one-half cup sweet milk, three teaspoons baking powder; season to taste.—*Mrs. H. S. Roblee.*

Sugar Cookies.

Two cups sugar, two-thirds cup shortening, two eggs, six tablespoons sour milk or cream, one level teaspoon soda; season with nutmeg.—*Mrs. J. T. Wilson.*

Cream Cookies.

One cup granulated sugar, one cup sour cream, one teaspoon soda, a little salt, flour to roll.—*Mrs. Ella Merritt.*

Lemon Cookies.

Three eggs, one cup sugar, one cup butter, juice and grated rind of one lemon, one teaspoon soda, and flour to roll well.—*Mrs. F. L. Shepherd.*

Cocoanut Cookies.

One cup cocoanut, one cup sugar, one cup butter, one-half cup sour milk, one-half teaspoon soda; roll quite thick and sprinkle with sugar, (you will find them good.)—*Mrs. Frank Spaulding.*

Jumbles.

One and one-half cups white sugar, three-fourths cup butter, three eggs, five tablespoons sweet milk, one-half teaspoon soda in milk, one teaspoon cream of tartar; mix with flour to roll and sprinkle with sugar.—*Mrs. L. M. Granger.*

Fruit Cookies.

One and one-half cups sugar, one cup butter, three eggs, or yolks of seven, one-half cup sour milk, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, little nutmeg, one cup chopped raisins; part currants or dried cherries may be used.—*Mrs. L. P. Church.*

Spice Cookies.

Six eggs beaten separately, two and one-half cups brown sugar, one-half cup molasses, two teaspoons each of cinnamon, cloves, allspice and baking powder, one-half teaspoon pepper.—*Mrs. H. A. Blackmar.*

Spanish Buns.

One pint of sugar, one cup sweet milk, one cup of butter, one pint of flour, four eggs beaten separately, one teaspoon of cinnamon, one teaspoon of cloves, two teaspoons of baking powder; bake an inch thick, and when taken from the oven sprinkle with sugar while hot.—*Mrs. G. S. Beardsley.*

Ginger Cookies.

One cup sugar, one cup molasses, one scant cup shortening, good half cup cold coffee, small tablespoon soda, ginger, salt, cinnamon to taste.—*Mrs. E. L. Coy.*

Ginger Cookies.

One cup each of sugar, molasses and butter, one tablespoon each of soda, ginger and vinegar, one egg, and cinnamon to taste; roll soft.—*Josie Hamilton.*

Excellent Ginger Cookies.

Put one teaspoon saleratus in a coffee cup, pour on it three tablespoons boiling water, add four tablespoons melted shortening, fill cup with molasses, add one-half cup yellow sugar, salt and ginger to taste; mix soft.—*Mrs. E. B. King.*

Ginger Cookies.

One cup brown sugar, two cups shortening, two cups molasses, two tablespoons ginger, two tablespoons soda, one tablespoon alum. Dissolve the alum in one-half cup water, the soda in another half cup of water, when nearly mixed put in the alum.—*Mrs. A. C. Walters.*

Ginger Cookies.

1/2 One cup molasses, one-half cup sugar, one-half cup warm water, one-half cup butter, two teaspoons ginger, two teaspoons soda, five cups flour.—*Mrs. R. M. Buck.*

Ginger Cookies.

Two cups molasses, one cup brown sugar, two eggs, one-half cup of hot water, one cup shortening, one teaspoon soda, two teaspoons ginger.—*Mrs. W. S. Trask.*

Ginger Drops.

One cup of sour cream, one cup of molasses, one-half cup of sugar, one egg, one teaspoon each of cinnamon, soda and ginger, three heaping cups of flour; drop, bake quickly; add two spoons of shortening if cream is not very good.—*Mrs. Geo. W. Sherwood.*

Ginger Snaps.

Two cups molasses, one cup of lard, one teaspoon soda, one teaspoon ginger, one-half teaspoon salt, flour to roll stiff; bake in a quick oven.—*Miss Maria DeGraff.*

Ginger Snaps.

One large cup butter and lard mixed, one coffee cup sugar, one cup molasses, one-half cup cold coffee, one tablespoon ginger, one tablespoon cinnamon, one teaspoon cloves, one teaspoon soda dissolved in hot water, flour to make a stiff dough; roll thin and bake quickly. Do not make on a rainy day.—*Mrs. P. M. McDonald.*

Ginger Snaps.

One cup sugar, one cup molasses, one egg, one cup butter, one teaspoon soda dissolved in hot water, add ginger and cloves to taste.—*Mrs. G. S. Beardsley.*

Doughnuts.

One cup sugar, three tablespoons melted butter, one cup sweet milk, one egg, two teaspoons baking powder; flavor with nutmeg and mix very soft.—*Mrs. Celia Hayden.*

Doughnuts.

One cup sugar, three tablespoons melted butter, two eggs, one cup cold water, two and one-half teaspoons baking powder, one large quart flour; flavor to taste, mix very soft.—*Miss S. Thompson and Sarah E. Murray.*

Doughnuts.

Two eggs, two cups rich milk, two cups sugar, flour enough to roll, five teaspoons baking powder, two small teaspoons butter, flavor to taste.—*Mrs. R. Donovan.*

Doughnuts.

Beat two eggs with one coffee cup sugar, add a teacup of new milk, half a teaspoon of salt, sift two or three times one quart of flour and two heaping teaspoons baking powder; mix well together and fry in hot lard.—*Mrs. Lottie Rand.*

Doughnuts.

Heaping teacup sugar, one-half cup sour cream, one-half cup sour milk, three eggs, one small teaspoon soda; flavor to taste.—*Mrs. Wheaton.*

Doughnuts.

One quart flour, two teaspoons baking powder, one and one-half cups of sugar, two eggs, one small teaspoon of butter, two-thirds cup of milk; beat eggs and sugar well.—*Mrs. Dale.*

Sour Cream Doughnuts.

One and one-half cups sugar, one cup sour milk, two-thirds cup sour cream, three eggs, one-half teaspoon salt, one-half teaspoon nutmeg, one level teaspoon soda, flour to roll nicely.—*Mrs. Frank Spaulding.*

Baking Powder Doughnuts.

Two eggs, one cup sugar, four tablespoons melted butter, one cup sweet milk, two teaspoons baking powder; mix soft and season to taste.—*Mrs. J. T. Wilson.*



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Pastry.

Pie Crust.

Take three cups of sifted flour, one cup of lard and a little salt; cut and mix the lard through the flour with a knife, then add one-half cup of cold water, still stirring with the knife; mix as little as possible after the water has been added and do not handle more than absolutely necessary.

Pie Crust.

One large cup of lard, three small cups flour, one teaspoon of baking powder in flour, a little salt; wet with ice cold water, handle as little as possible.

Mince Meat.

Two pounds of lean beef, one pound of beef suet, five pounds of apples, three pounds raisins, two of currants, three-fourths pound of citron, two tablespoonfuls of cinnamon, mace, allspice and of salt, one of nutmeg and cloves, three pounds of brown sugar and one quart of boiled cider.—*Mrs. J. J. Richardson.*

Mince Meat.

Two pounds of meat chopped with the jelly, two pounds of suet weighed before chopped, four pounds of apples, same of raisins, two pounds of currants, one cup molasses, one and one-half cups boiled cider, eight cups sugar, one quart strong lemonade, salt, pepper; spice to taste, add cup currant or grape jelly. This makes two gallons.—*A. C. L.*

Mince Meat.

One bowl of minced meat, two bowls chopped apples, one pound raisins, one pound currants, one cup molasses, one pint

cider, one tablespoon ground cloves, four of cinnamon, two nutmegs; pour over this the reduced liquor in which the meat has been boiled, (there should be about a quart), add one teaspoon of pepper, one of salt, two cups sugar, two lemons.—*Mrs. D. A. Hammond.*

Mock Mince Pie.

Two large slices of bread, one cup of vinegar, one cup water, one cup molasses, butter size of an egg, one and one-half cups of sugar, spices and raisins.—*Mrs. Jno. L. Dolson.*

Mock Mince Pie.

Three eggs, one cup chopped raisins, one and one-half cups molasses, one-half cup vinegar, two heaping tablespoons of sugar, one coffee cup of chopped apples; spice to suit taste.—*Mrs. W. H. Dudley.*

Cracker Pie.

Pour one pint of boiling water over nine crackers, one-half cup of butter, one-half cup vinegar, one and one-fourth cups of sugar, one teacup of raisins chopped fine; spice to taste.—*Mrs. H. A. B.*

Squash Pie.

One teacup of squash strained; add one egg, one cup milk, one-half cup sugar, ginger to taste; this makes one pie.—*Mrs. D. A. Hammond.*

Cream Pie.

Beat thoroughly together the white of one egg, half teacup sugar, and tablespoon flour, then add one cup of cream, bake with a bottom crust and grate nutmeg on top.—*Mrs. J. J. Richardson.*

Cream Pie.

Bake a lower crust and set away till cool, then take three-fourths of a cup of sweet cream, sweeten and flavor, whip it up quick, spread it on the crust and set away in a cool place several hours before using.

Cream Pie.

Line a pie tin with rich pie paste and bake; put two cups of sweet milk and one-half cup sugar in a custard kettle. In a little

milk dissolve one heaping tablespoon corn starch, add the yolks of two eggs and stir smooth. When milk in kettle is hot add this to it and stir until it thickens, remove from fire and add piece of butter size of butternut, salt, and lemon extract. Pour this cream into the baked crust and on this spread icing made of the whites of two eggs beaten with a fork, with tablespoon sugar added; brown slightly. By substituting and adding chocolate you have delicious chocolate pie. Boiled icing may be used if preferred.—*Mrs. W. P. Wyman.*

Pineapple Pie.

One cup of sugar, one-half cup of butter, one cup of sweet cream, five eggs, one pineapple grated; beat butter and sugar to a cream, add the yolks, then the pineapple and cream, lastly whites whipped in light; one crust only.—*Emma J. Church.*

Orange Pie.

Grated rind and juice of two oranges, four eggs, four table-spoons sugar, one of butter; cream the butter and sugar, add the beaten eggs, then the orange, last the whites beaten and mixed in lightly; bake with an undercrust.—*Emma J. Church.*

Date Pie.

Remove the pits from one-half pound of dates, soak in one pint of milk over night. In the morning put through a colander, add two eggs and a little ginger; bake with an under crust.—*Mrs. J. H. Newton.*

Currant Pie.

Take one cup of ripe currants or cherries, mash them, add one cup of sugar, the yolks of two eggs, one tablespoon corn starch, three of water, mix them and bake with one crust; beat the whites of the eggs, add one tablespoon of sugar, spread over top, brown slightly. Any kind of fruit, or pie plant, can be used in the same way.—*Mrs. E. V. Vanderhoof.*

Cocoanut Pie.

One pint of milk, the beaten whites of two eggs, two-thirds of a cup sugar, one small teaspoon gelatine dissolved in a little milk;

stir all together, flavor with vanilla, one cup of cocoanut; bake with undercrust only.—*Mrs. G. S. Richards, Detroit, Mich.*

Cocoanut Pie.

One pint of milk, yolks of three eggs, one cup of cocoanut, one cup of sugar and a pinch of salt; put this into a pie crust and bake. Beat the whites of eggs to stiff froth and add three tablespoonfuls of sugar; brown slightly.—*Miss S. Moore.*

Lemon Pie.

Yolks of two eggs, one cup of sugar, two tablespoons corn starch, one cup of boiling water on the starch, a small piece of butter, the juice of one grated lemon; use the whites of eggs for frosting.—*Mrs. J. T. Wilson.*

Lemon Pie.

Line a deep pie plate with a rich puff paste and bake a light brown. For filling use the juice of two lemons beaten well with one cup of sugar and the yolks of four eggs; put into a double boiler until it becomes quite thick, then cool; then add the beaten whites and put all the mixture into the crust, set in the oven a few minutes to brown.—*Mrs. M. Vomberg.*

Lemon Pie.

Two-thirds of a cup of raisins, two-thirds cup of water, one tablespoon flour, one cup sugar, one lemon; grate the rind of lemon, squeeze the juice and chop the pulp (after removing the white skin) with raisins and add the sugar, water and lemon juice; bake with upper and lower crusts. Cover with thin frosting.—*Mrs. Van Valkenburgh.*

Silver Pie.

Peel and grate one large white potato into a deep plate, add the juice and rind of one lemon and the beaten white of one egg, one teacup of white sugar and one teacup of cold water, pour this into a nice undercrust and bake; when done have ready the whites of three eggs well beaten, half a teacup of powdered sugar, a few drops of rose water, all thoroughly beaten; cover this over the top

and return to the oven to stiffen a few moments, when sent to the table just cold. Lay a spoonful of currant jelly on the center of each piece to ornament if you wish.—*Mrs. R. C. Jones.*

Lemon Tarts.

Grate the yellow rind of one large lemon into a bowl, squeeze all the juice, put in one cup of white sugar and the yolk of an egg, stir all together; on this pour one large cup of cold water into which you have stirred a dessertspoonful of corn starch; put all into a sauce pan and cook until it is a clear jelly; bake the tart shells beforehand, fill them with the jelly and frost them with whites of the egg and sugar; set in oven few moments to harden.—*Mrs. M. A. Preston.*

To Chop Suet.

Sprinkling flour over while chopping will prevent it from adhering. Suet chopped and put into molasses will keep a long time for use.



Dressing for Cherry Pudding
Mrs. A. A. A.

$\frac{1}{2}$ cup of butter melted in
3 tablespoon of water.
add $1\frac{1}{2}$ cup of powdered sugar
when cool beat the white
of one egg real stiff and
add put in ice box and
keep the best thing for pudding

Puddings.

Fruit Pudding.

Beat to cream three-fourths cup butter, one cup molasses, strained yolks of four eggs, two cups scalded milk, two teaspoons soda, add four cups flour and one teaspoon each of cinnamon and nutmeg, one-half teaspoon cloves, one-fourth pound citron, two pounds of raisins. Last of all add whites of four eggs beaten; beat all together well and pour into fluted pyramid mould, steam six hours. Serve with sauce.—*Mrs. Jno. L. Dolson.*

Plum Pudding.

One cup each of flour, suet, bread crumbs, currants and citron, four eggs well beaten, one teaspoon each of cloves, cinnamon, allspice and mace, salt to taste; mix all dry, adding milk enough to make a stiff batter; boil or steam four hours.—*Mrs. R. M. Buck.*

Eggless Plum Pudding.

Take two cups of bread crumbs, one cup each of finely chopped suet, molasses, stoned raisins, currants; one teaspoonful salt, and one teaspoon each of cloves, cinnamon, allspice, soda; one cup milk, and flour enough to make a stiff batter, put into a double boiler well greased; steam four or better, six hours. Serve with sauce made by stirring two tablespoonfuls of flour with a teaspoon of butter into a half pint of boiling water, sweeten and add a few drops of either vanilla or lemon. One egg beaten with sugar and butter and flavored makes equally good sauce.—*Mrs. Esterbrook.*

Spice Pudding.

One-half cup sugar, one-half cup butter, one egg, one-half cup sour milk, one-half teaspoon soda, one teaspoon each of cinnamon

and cloves, one-half cup currants and raisins, one-half cup molasses; stir stiff as soft ginger bread, bake in muffin rings or cups quickly. Serve with sauce.—*Mrs. L. P. Church.*

Molasses Pudding.

One cup molasses and one of melted butter, stir well together; add one teaspoon cloves, cinnamon, and three cups flour, stirring well, one teaspoon soda dissolved in one teacup boiling water, one cup chopped raisins; steam two hours.—*Miss Bessie Beardsley.*

Dorrit Pudding.

Three cups flour, one cup milk, one cup of molasses, one cup chopped suet, one cup raisins, two teaspoons cinnamon, one of cloves, two of baking powder; boil three hours in flannel bag.—*Mrs. G. W. Rue.*

Steamed Pudding.

One egg, three-fourths cup sugar, one-half cup milk, two cups flour, two teaspoons baking powder, one teaspoon butter and one of salt; fruit may be added, dried or fresh, or flavoring desired. Steam half an hour.—*Mrs. Augusta Parker.*

Suet Pudding.

One cup suet, one cup sour milk, one cup molasses, one of raisins, three cups flour, one teaspoonful soda, one of salt; steam three hours. Sauce: Make a boiled frosting with the whites of two eggs, but do not boil so hard as for cake; flavor.—*Mrs. F. G. Warren.*

Honey-Comb Pudding.

Beat one-half cup sugar, one cup molasses and two cups of flour together; heat half a cup of sweet milk and half cup of butter, add a teaspoon of soda, stir all together and steam three hours. Sauce: Beat half cup butter, add slowly one-half cup powdered sugar, then add two tablespoons fruit juice and two of cream.—*Mrs. Harry E. Hooker.*

Graham Pudding.

One-half cup molasses, one-fourth cup butter, one-half cup sweet or sour milk, one and one-half cups graham flour, one even

teaspoon soda, one egg, one-half cup raisins, spice and salt to taste; steam two hours and eat with sauce.—*Mrs. W. H. Dudley.*

Bread Pudding.

Two cups bread crumbs, quart of milk, four eggs, pinch of salt and soda; add whites of eggs beaten to stiff froth last. Serve with hard sauce.—*Mrs. J. Mosier.*

Queen of Puddings.

One pint bread crumbs, one quart milk, one cup sugar, yolks of four eggs, a piece of butter size of an egg, grated rind of one lemon; bake, and when done spread over it the kind of jelly or sweet meat preferred, and over that spread the whites of four eggs beaten with teacup sugar and juice of one lemon, brown slightly. To be eaten cold or warm; with, or without cream.—*Mrs. L. H. Shepherd.*

Indian Meal Pudding.

One quart of sweet milk, dissolve seven tablespoonsful of corn meal in a little of the milk, when the milk boils add the dissolved meal and one cup of the cold water, one egg, one teaspoon ginger, two-thirds cup molasses; bake one hour. Add fruit if desired.—*Mrs. F. H. Loveland.*

Corn Meal Pudding.

One small cup of meal, one cup of sugar, three eggs, two quarts of milk; scald part of milk, add one-half cup raisins, small spoon salt, small piece butter; flavor with cinnamon.—*Mrs. A. P. Spaulding.*

Baked Indian Pudding.

One quart sweet milk, one ounce butter, four eggs well beaten, one teacup Indian meal, one cup sugar, one cup raisins; scald the milk and stir in meal while boiling, let it stand until cool and then stir all ingredients together; bake in moderate oven one hour and a half.—*Mrs. E. S. Lacey.*

Quick Apple Dumplings.

Three eggs, one cup sugar, one cup flour, one and one-half teaspoons baking powder, three tablespoons water; pour batter

into buttered cups to cover six or eight thin slices of apple in each; steam half an hour. Serve with sweetened cream or milk; flavor with nutmeg.—*Mrs. W. Packard.*

Puff Pudding.

Stir one pint flour, two teaspoons baking powder and a little salt into milk until quite soft, place in steamer well greased cups, put in each a spoonful of batter, then one of berries, (or any sauce) cover with another spoonful of batter and steam twenty minutes. This pudding is delicious made with fresh strawberries and eaten with a sauce made of two eggs, a half cup of butter and a cup of sugar beaten thoroughly with a cup of boiling milk and one of strawberries.—*Mrs. A. M. Barber.*

Steamed Cherry Pudding.

Three eggs, one cup sugar, one cup of flour, one and one-half teaspoons of baking powder, three tablespoonfuls of water; pour batter into buttered cups, add a tablespoonful of cherries to each cup, steam half an hour; when done, roll in powdered sugar, serve at once with hot sauce. Sauce: One-half cup sugar, one-fourth cup butter, rubbed to a cream; one cup cherry juice, one teaspoon corn starch. Float the dish in boiling water until well heated.—*Mrs. O. E. Packard.*

Cherry Pudding.

Take one quart flour, add two teaspoons baking powder, one teaspoon salt, stir in milk to make a batter and add one teacup cherries; steam in cups one hour.—*E. H.*

Huckleberry Pudding.

Make a batter of one egg, one cup milk, one tablespoon butter, two teacups flour, two teaspoons baking powder; butter teacups and set in steamer, drop in each one tablespoon of batter, then huckleberries; steam half an hour. Serve with sugar and cream.—*Mrs. Jean Sheffield.*

Cherry Pudding.

Scald one pint of cracker crumbs in one quart of boiling milk, add a piece of butter the size of an egg, a good pinch of salt, four

eggs, one and one half cups of sugar, a little cinnamon, a quart of stoned cherries; bake quickly.—*Mrs. H. Friesner.*

Prune Puff Pudding.

Three-quarters of a pound of prunes stewed soft, stoned and put through a colander; add sugar and four beaten eggs, bake thirty minutes; serve cold with whipped cream.—*Mrs. J. S. Moon.*

Prune Whip.

Stew until tender one pound prunes, remove stones, sweeten, when cold add the well beaten whites of five eggs, stir all together; bake twenty minutes. Serve with whipped cream or custard made of yolks of three eggs, one pint milk; sweeten to taste.—*Mrs. J. L. Collisi.*

Prune Whip.

Stew twelve prunes till tender, strain through a sieve, beat the whites of eight eggs to a stiff froth, add one-half cup sugar slowly, add prunes, bake forty minutes; serve with whipped cream.—*Miss Freda Dean.*

Prune Whip.

Sift through colander stewed prunes free from juice and stones, sweeten, beat whites of three eggs to stiff froth and add two cups of the prunes, beat all thoroughly, turn into agate dish and brown in oven fifteen minutes; serve with cream or custard dressing.—*Mrs. E. B. H. W.*

Rice Pudding, (Splendid.)

One teacup sugar, one-half cup rice, one-half cup raisins, two quarts of rich milk, a little salt; bake three or four hours, stirring often until nearly done. When done the rice should be soft but not dry; when cold it will be surrounded with a rich sauce resembling cream; to be seasoned with nutmeg and eaten cold.—*Mrs. J. H. Gibbons.*

Delicate Rice Pudding.

One-half cup raw rice boiled in one and one-half cups of water, when nearly done add two cups milk and cook soft, add yolks of

four eggs beaten with one-half cup sugar, a little salt and half a teaspoon vanilla; take from fire and stir in the beaten whites of two eggs, beat the other two whites stiff, add two tablespoons of sugar, spread over the top and put in oven to brown. One-half cup of raisins and a little nutmeg may be used instead of vanilla.—*Mrs. Frank Merritt.*

Lemon Rice Pudding.

One-half cup rice, boil until tender in a little water; one and one-half cups sweet milk, let come to a boil add one cup sugar, rice, yolks of three eggs, well beaten, a little salt and grated rind of lemon. Use for frosting whites of three eggs beaten stiff, three tablespoonfuls sugar, juice of one lemon; spread over pudding and set in oven to brown slightly.—*Miss Maria DeGraff.*

Lemon Pudding, (Delicious.)

The juice and grated rind of one lemon, one cup sugar, yolks of two eggs, three tablespoons of flour, and milk enough to fill the dish, line dish with paste pour in the custard and bake until done; beat whites of two eggs, add four tablespoonfuls sugar, spread on top and brown.—*Mrs. E. B. King.*

Lemon Pudding.

Mix three large tablespoons of corn starch with a cup of cold water, add three coffee cups of boiling water and let boil till it thickens, stirring all the time; add two coffee cups sugar, the grated rind and juice of three lemons, two well beaten eggs, salt; pour into a well buttered dish, bake twenty minutes; serve cold.—*Mrs. Ada A. Spreng.*

Orange Pudding.

Take the juice of four oranges and strain, add equal amount of water and one cup of sugar, boil and thicken with two tablespoons corn starch; mould and serve with whipped cream.—*Miss L. Lindsey.*

Orange Pudding.

Peel and slice six oranges, sprinkle with one-half cup sugar, boil one pint milk, add one whole egg and the yolks of two, one-

half cup sugar and two tablespoons corn starch, boil until it thickens, then pour over oranges; beat the whites of two eggs to a stiff froth, add a very little sugar and spread it over the top; place in the oven for a few minutes.—*Mrs. Wheaton.*

Orange Pudding.

Fill cups or moulds of any kind one-third full of sliced oranges, removing all seeds; sprinkle over each a large spoonful of sugar, fill to one inch of top with ordinary corn starch blanc mange, over this spread a thick layer of frosting as for lemon pie, place in the oven just long enough to brown slightly; serve cold. To remove from moulds loosen the frosting from sides with a thin knife and turn out.—*Mrs. A. M. Ward.*

Tapioca Pudding, (Colored.)

One cup tapioca soaked over night, clear well over boiling water, add sugar and lemon juice, color with fruit coloring, pour into moulds, set on ice; to be served with cream.—*Mrs. J. S. Moon.*

Fruit Tapioca.

Soak tapioca in water over night, boil until clear, add a little salt, sweeten and flavor with a little of the fruit juice, pour over prepared dishes of pineapple, orange or strawberries, place beaten whites of eggs or whipped cream for top of each dish.—*Mrs. W. H. Reynolds.*

Tapioca Pudding.

Soak three tablespoonfuls of pearl tapioca in cold water over night, make a custard using yolks of four eggs to one quart of milk, sweeten, flavor with vanilla. When the custard is partly cooked add tapioca; when sufficiently cooked set aside until a little cool, then pour into dish for the table and when cold and ready to be served beat the whites of the eggs to a stiff froth, add two tablespoonfuls sugar and spread on the top.—*Mrs. M. M. Pratt.*

Tapioca Pudding.

One teacup of tapioca soaked in water over night, then add one quart of milk, heating it slowly till boiling hot; beat the yolks

of three eggs and add when hot, then add two-thirds cup sugar and well beaten whites of the eggs. Just before serving add one cup of chopped pineapple and serve with whipped cream.—*Mrs. J. N. Newton.*

Apple Tapioca Pudding.

To a teacup of tapioca add one and one-half pints of cold water, let it stand on the fire till cooked clear, stirring to prevent burning, remove, sweeten and flavor with lemon, pour the tapioca into a deep dish in which have been placed six pared and cored apples; bake till apples are done and serve with cold cream.—*Zadie Bare.*

Cream Pudding.

One quart of milk, four eggs, four tablespoonfuls of flour, half a teaspoonful of salt, one teaspoonful lemon or vanilla, a cupful of granulated sugar and four tablespoonfuls fruit juice. First beat the eggs, mix the flour with the salt and half a cupful of the milk, heat the remainder of milk in a double boiler to the boiling point, then stir in the flour and eggs, and cook five minutes. Remove from fire, flavor and pour into a pudding dish, sprinkle over it the sugar and pour upon it the fruit juice; serve cold.—*Mrs. G. H. Spencer.*

Moonshine Pudding.

Let one quart of milk come nearly to a boil, sweeten, stir in three tablespoonfuls of corn starch, mixed with a little cold milk; cook three or four minutes, take from the fire and add the whites of three eggs; flavor, stir thoroughly. For sauce beat the yolks of three eggs with two tablespoonfuls sugar, bring a cup of milk to a boiling point, stir in eggs and sugar, and flavor; serve very cold.—*Mrs. J. D. Parkhurst.*

Blackberry Empress.

Two cups milk, one egg, one cup sugar, a spoonful of baking powder and flour to make thin batter. Place a layer in a pudding dish and cover with a quart of blackberries well covered with sugar and bits of butter; cover with the remaining batter, bake one hour, serve hot or cold with sweetened cream.—*Mrs. F. H. Loveland.*

Chocolate Pudding.

One quart sweet milk, three ounces grated chocolate, one cup sugar, yolks five eggs; scald milk and chocolate together, when cold add sugar and eggs; bake and when done cover with frosting, brown slightly.—*Mrs. J. S. Moon.*

Chocolate Pudding.

Dry and grate two cupfuls of bread, mix with this twelve tablespoons of grated chocolate, heat to boiling one quart of rich milk, pour over the chocolate and bread; when cool add the beaten yolks of five eggs and one cup of sugar, flavor with vanilla; bake in pudding dish one hour, then spread with jelly and frosting.—*Mrs. A. M. Weil.*

Chocolate Blanc Mange.

One quart of milk, let come to a boil and add three squares grated chocolate, when dissolved add four tablespoons sugar and a little salt; cook till thick and put into moulds.

Cherry Blanc Mange.

Take one quart of canned cherries, one-half box of gelatine dissolved in one-half glass water; heat the cherries and gelatine together, sugar to taste, flavor with few drops lemon juice; pour into a mould which has been rinsed in cold water. Serve cold with whipped cream.—*Mrs. Annie M. Weil.*

Raspberry Charlotte, (Excellent.)

Place in an oval dish a long loaf of baker's bread, cut into three lengthwise pieces, butter each one; heat to boiling point one quart fresh or canned raspberries, sweeten and pour over bread, distributing evenly berries and juice; when cold cover with plate and weight it, let stand over night; when ready to serve turn out on a platter, slice; to be eaten with cream.—*Mrs. Anna Kelly Reed, Whittier, Cal.*

Red Raspberry Dessert.

Take one pint canned raspberries and add one tablespoon of gelatine dissolved in a little water, pour in a mould and set on ice;

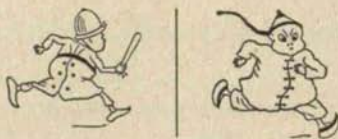
serve with whipped cream. Cherries are good prepared in same manner.—*Mrs. Carroll Brown.*

Lemon Shortcake.

Make a rich crust; for filling take two eggs, beat them well, add one cup of sugar, one large lemon grated and a small piece of butter. Make the same as other shortcake.—*Mrs. J. T. Wilson.*

Fig Pudding.

One cup of New Orleans molasses, one cup chopped suet, one cup milk, three and two-thirds cups flour, two eggs, one teaspoon soda in the molasses, one teaspoon each of cloves, cinnamon and nutmeg, one pint figs chopped with the suet, steam five hours; to be eaten with the following vanilla sauce: Brown two tablespoons of butter, one-half cup brown sugar, one tablespoon flour mixed with butter, add one pint of hot water and one teaspoon vanilla.—*Ruth Hawkins.*



Pudding Sauces.

Fairy Butter.

Cream four ounces of butter thoroughly and add five ounces of sugar gradually, beating hard and fast until it is light; add the grated rind and juice of half a lemon, and beat three minutes more. To be served piled as it falls from the spoon, not smoothed.

Strawberry Pudding Sauce.

One cup of white sugar, and half a cup of butter stirred to a cream; add a coffee cup of strawberries.—*Mrs. W. H. Rand.*

Pudding Sauce.

One cup of sugar, one-third of a cup of butter, mixed with one heaping tablespoonful of flour, one cup and a half of boiling water; boil three minutes and flavor with nutmeg, jelly or lemons.—*Mrs. C. W. Mallory.*

Pudding Sauce.

To one tablespoonful of butter take two of sugar, one of flour or corn starch; beat well together, to this add a pint of boiling water and flavor as desired. Grape or currant jelly is nice stirred in while hot. Some use a little vinegar instead.—*Mrs. E. S. Lacey.*

Sauce For Suet Pudding.

One pint of water, one tablespoon of corn starch, one tablespoonful of butter, one cup of sugar and one tablespoonful of vinegar.—*Mrs. D. A. Hammond.*

Foaming Sauce.

Beat the whites of three eggs to a stiff froth, melt a teacup of sugar in a little water, let it boil, stir in one wine glass of raspberry vinegar, and then the whites of the eggs. Serve at once.

Lemon Sauce.

*Two cups sugar, a small half cup butter, one cup boiling water, in which put one tablespoon corn starch wet with a little milk, the juice and half the grated rind of a lemon.

Vanilla Sauce.

Boil one cup of milk, stir in two tablespoonfuls of flour wet in cold milk, stir till thickened; have ready one-half cup of sugar and one egg beaten well together, upon this pour the thickened milk, stirring well; flavor with vanilla.

Strawberry Sauce for Pudding.

One-half cup of butter, one and a half cups of sugar, and one pint of strawberries (canned or fresh) mashed until juicy; beat the butter and sugar to a cream, then stir in the berries and the beaten white of an egg.—*E. H.*

Hard Sauce.

One cup sugar, one-half cup butter beaten to a cream, add the whites of two eggs beaten to a stiff froth; flavor with vanilla. Serve with steamed puddings.

Maple Sugar Sauce.

Melt over a slow fire, in a small teacup of water, half a pint of maple sugar, let it simmer, removing all scum, add four tablespoons butter mixed with a level teaspoon of flour, and one of grated nutmeg; boil for a few moments and serve.

Cold Cream Sauce.

Beat together one cup sugar and half cup butter, and add one cup rich cream; stir all to a cream, flavoring with vanilla or lemon, and place where it will get very cold before serving.

Whipped Cream Sauce.

To whip cream successfully it should be very cold. Sweeten and flavor to taste one pint of thick sweet cream; whip stiff and serve immediately.

Creams and Custards.

Boiled Custard.

Heat one quart of milk almost to boiling, beat the yolks of five eggs light, and stir six tablespoonfuls of sugar, then add this slowly to the hot milk, stirring all the while; beat the whites of the eggs stiff and stir in, season with vanilla and pour into glass cups; set away on the ice to cool. Whip the whites of two eggs, with sugar, to a stiff meringue and before sending to the table, heap a tablespoonful on each custard with jelly or some fine preserve on top.

French Custard.

Beat the yolks of five eggs with ten tablespoons of sugar, and stir in a quart of new milk, place on the fire and stir until it creams (do not cook too long); pour into a dish that can be covered, spread over the top the whites of the eggs, beaten to a stiff froth, with one tablespoon of pulverized sugar, cover while hot; both parts should be flavored.—*Mrs. H. H. Cobb.*

Snow Custard.

Soak one-third of a box of gelatine in one-third cup of hot water, one cup sugar and juice of one lemon, stir all together and strain; when cold add the whipped whites of three eggs, pour into mould and set on ice for two hours; serve with a soft custard made as follows: Yolks of three eggs, one-half cup sugar, one quart of milk, one tablespoon corn starch, boil; flavor with vanilla.—*Mrs. Dr. Phillips.*

Custard Souffle.

One-half cup of milk, put over to boil, add one tablespoon of flour and butter each, and stir until it is thick as cream; beat the yolks of two eggs until creamy and pour over them the hot liquid;

stir over the fire a minute, or until it is as thick as thin boiled custard; set away to cool, beat whites and put in custard; bake half an hour in hot oven. Sauce: One-half cup of butter, one-half cup pulverized sugar, beat until creamy, add one-half cup of cream and one teaspoon of vanilla; cook quickly, stirring so it will not oil, but be smooth.—*Mrs. H. J. Emery.*

Floating Island.

Whites of three eggs beaten with a fork on a platter, boil three tablespoons sugar and a little water into a thin syrup, and while boiling add a little at a time to the whites; put a little hot milk in a pie tin, on this place by spoonfuls the meringue and place in oven to brown slightly. These may be used on any nice custard and many other desserts.—*Mrs. W. P. Wyman.*

A Nice Dessert Custard.

Soak one-half a box of gelatine in one pint of water twenty minutes, put on the stove, let it come to boiling point, stirring all the while; beat the yolks of two eggs and a half cup of sugar, add this to the above, set off to cool. Whip one pint of cream, stir into the custard; lastly beat whites of two eggs to a stiff froth, stir in, flavoring with vanilla, or suit taste. Line a dish with sponge cake and pour custard over.—*Mrs. G. W. Sherwood.*

Pineapple Sponge.

One small fresh pineapple, or one can of the fruit; one small teacup sugar, half a package of gelatine, one cupful and a half of water, the whites of four eggs; soak the gelatine two hours in half a cupful of water. Chop the pineapple and put it and the juice in a saucepan with the sugar and the remainder of the water, simmer ten minutes; add the gelatine, take from the fire immediately and strain; when partially cooled add the whites of the eggs and beat until the mixture begins to thicken; pour into a mould and set away to harden; serve with soft custard.—*Mrs. G. H. Spencer.*

Strawberry Whip.

Whites of two eggs beaten stiff, stir in slowly one cup sugar, then add one cup of strawberries, and beat to a cream. Cool on ice.—*Mrs. Ada A. Spreng.*

Russian or Spanish Cream.

One quart of milk, three eggs, one-half a cup of sugar, one-third package gelatine; dissolve the gelatine in a little hot water, beat the yolks of eggs and sugar together, bring milk to a boil, then add eggs and sugar; let it come to a boiling point, no more; then add gelatine. Have whites well beaten, stir in last and thoroughly as you remove from the stove; flavor, pour into mould or moulds and let stand several hours. It is better made the day before using. Is very nice served with berries and cream.—*Mrs. W. P. Engel.*

Russian Cream.

One-half package of gelatine, one quart of milk, one cup of sugar, four eggs; dissolve the gelatine in the milk, add sugar and the yolks of eggs and cook in a basin over a sauce pan of water; after this is cooked add the whites of the eggs and pour into a mould and set on the ice, cut in slices and serve with whipped cream flavored with vanilla and powdered sugar.—*Mrs. F. H. Goadby.*

Spanish Cream.

One pint of milk, one-third cup of gelatine dissolved in the milk, small cup of sugar, and yolks of three eggs stirred to a cream; boil three minutes, then add the whipped whites of three eggs and one teaspoon vanilla, place on ice; serve with cream.—*Mrs. Dr. Phillips.*

Strawberry Cream.

Take a pint of fresh hulled strawberries, cover thickly with sugar, mash, extract juice from pulp by rubbing through hair sieve, dissolve three-fourths of a box of gelatine in a pint of rich whipped cream and juice of berries, pour the whole into a damp mould and place on the ice till set when cream is ready to serve.—*Helen Sherwood.*

Chocolate Cream.

Soak one heaping teaspoon of gelatine in one cup of milk till soft, set dish containing this in a dish of hot water until gelatine is

dissolved; whip one cup cream and to it add one-half cup sugar, three tablespoons grated chocolate, vanilla and gelatine as soon as it is cold, put in a mould and place on ice; slices of cake may be added as it is poured into the mould, and it is improved if served with whipped cream.—*Mrs. W. P. Wyman.*

Coffee Cream.

Soak one-half box of Coxe's gelatine in a little water half an hour, then place it over boiling water and add one and one-half cups of cold strong coffee, well strained, and a small cup of sugar; when the gelatine is well dissolved take from the fire, stir in one and one-half cups whipped cream and turn into your mould or moulds, which should be previously wet in cold water; set away to cool for several hours at least.—*Mrs. W. P. Engel.*

Tapioca Cream.

Soak two tablespoonfuls of tapioca two hours or more, then boil it with a quart of milk ten minutes, add the yolks of three eggs, one teacup of sugar, let it boil up and set off from the fire; pour into a dish for the table. Beat the whites to a stiff froth with two tablespoonfuls of powdered sugar, spread over the top and put in the oven a few minutes; flavor with vanilla.—*Mrs. W. H. Rand.*

Apple Cream.

Pare, quarter, core and boil six large tart apples in a pint of water, press through a sieve, add one cup of sugar, two teaspoons vanilla, the beaten whites of three eggs; beat hard while one-half package of gelatine is dissolving in one pint of water, mix well together and pour into moulds; serve with whipped cream.—*Miss Edith Collins.*

Coffee Mange.

One cup of very strong coffee, one cup sugar, one cup cream, one-half box gelatine dissolved in two cups milk over the fire; add cream last after the rest is cold; serve with whipped cream.—*Miss Edith Collins.*

Charlotte Russe.

One pint cream whipped, one cup sugar, one fourth box of gelatine, whites of two eggs beaten stiff, a little vanilla and almond; soak gelatine in one cup of milk, mix all together and set away to get hard.—*Mrs. J. L. Collisi.*

Charlotte Russe.

One ounce gelatine dissolved in a pint of boiling milk, put into a pint of cream one and one-half cups of sugar, flavor with vanilla, whip to a froth; mix with gelatine, adding the whites of two eggs beaten light; pour into a mould or dish lined with sponge cake and set on ice until needed.—*Mrs. Reese.*

Charlotte Russe.

Three-fourths of a box of gelatine dissolved in a cup of sweet milk, one quart sweet cream; beat the yolks of eight eggs and stir in one and one-half cups pulverized sugar, mix this with the gelatine, whip the cream, beat whites of eight eggs to a stiff froth and put all together; line the moulds with sponge cake.—*Mrs. E. N. Markham.*

Charlotte Russe.

One quart thick cream, whites four eggs, yolk of one, beat the eggs and cream together, to this add one-half pound sugar, one-half box gelatine dissolved in one gill warm water, flavor to taste, pour over stale sponge cake or lady fingers.—*Mrs. E. S. Lacey.*

Biscuit Glaces.

To one-half pound powdered sugar add yolks of four eggs, flavor with vanilla, beat well; take two quarts whipped cream and mix with sugar and yolks, color one-third pink with fruit coloring, make several small paper boxes or one large one, and pour cream in layers, two white and one pink, then pack in ice and salt and let stand for two hours; serve with cake as ice cream.—*Mrs. George Huggett.*

Moonshine.

This dessert combines a pretty appearance with palatable flavor, and is a convenient substitute for ice cream. Beat the

whites of six eggs in a broad plate to a stiff froth, then add gradually six tablespoonfuls powdered sugar, beating for not less than thirty minutes, and then beat in about one heaping tablespoonful of preserved peaches cut in tiny bits (or some use a cup of jelly); in serving, pour in each saucer some rich cream sweetened and flavored with vanilla, on the cream place a liberal portion of the moonshine. This quantity is enough for seven or eight persons.



Ice Cream and Ices.

Vanilla Ice Cream.

One quart thick cream, one quart new milk, one and one-half teacups sugar, three eggs well beaten, flavor with one tablespoon vanilla, three-fourths tablespoon lemon and a little almond, then freeze. This is plenty for a family of twelve.—*Mrs. L. B. Brockett.*

Ice Cream.

One pint of milk, one-half pint of cream, two eggs, yolks and whites beaten separately, one cup of sugar; season with vanilla.—*Mrs. L. A. Green.*

Snow Cream.

Whip one pint or more of cream stiff, sweeten and flavor to taste, stir in fluffy snow until it seems about the consistency of ice cream, then pack your pail in snow and salt; every few minutes whip it thoroughly. This is equally as good as ice cream and can be made in a few moments.—*Mrs. A. B. Collins.*

Snow Ice Cream.

One cup cream, one cup sugar, one egg; beat together, flavor, stir in light snow.—*Mrs. J. M. C. Smith.*

Chocolate Ice Cream.

Make a foundation with two eggs, one-half cup of sugar, half cup of flour, a pint of milk the same as for vanilla ice cream; while this is cooking scrape one square (an ounce) of chocolate, add to it two tablespoonfuls of sugar and one of boiling water; stir this over the fire until perfectly smooth and glossy, add it to the boiling mixture; this quantity gives a very delicate flavor. If a stronger one is wished, use two squares of chocolate; put the mix-

ture in cold water to cool, stir occasionally; when cold, add one teacupful of sugar, one quart of cream and two teaspoons vanilla. Freeze.

Tutti Frutti.

Chop half a pound of candied cherries, candied apricots, pineapple and citron fine, freeze a quart of orange water, take out the dasher, stir in the fruit, beat and set aside for two hours.—*Miss Freda Dean.*

Frozen Fruits.

Mash a pint of strawberries, a pint of raspberries and a pint of red currants, add a pound and a half of sugar, the juice of two lemons; let stand one hour, pour over a pint of ice water, stir, turn in a freezer and freeze.—*Mrs. Harry Hooker.*

Lemon Ice.

Take two tablespoons gelatine, one pint of sugar, four lemons, one orange and three pints water. Freeze.—*Emma J. Church.*

Lemon Ice.

Three quarts water, two pounds pulverized sugar, the juice of eight lemons; whip the whites of three eggs and stir in just before freezing.—*Mrs. W. H. Packard.*

Lemon Ice.

One quart water, one quart sugar made into syrup, cool and add juice of twelve lemons; when it commences to freeze add beaten whites of two eggs, stirring in well.—*Mrs. E. S. Lacey.*

Lemon Ice.

Seven cups water, seven of pulverized sugar dissolved in the water, add the juice of eight lemons, then squeeze all together through a cloth, put into the freezer and when all ready to freeze add the beaten whites of five eggs.—*Mrs. Lucinda Graham.*

Lemon Sherbet.

Make one gallon of strong lemonade, pour a pint of water on half a box of gelatine, dissolve and add a pint of boiling water,

beat the whites of six eggs with a pound of sugar; stir in the lemonade turn in a freezer and freeze.

Pineapple Sherbet.

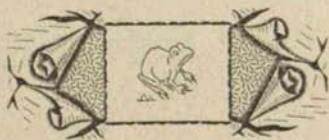
One quart water, one quart sugar, boil together and let stand until cold, add to the syrup the juice of three lemons and three oranges and two tablespoons gelatine dissolved in teacup of water, strain this, add one can grated pineapple and the whites of two eggs, beaten stiff, and freeze.—*Mrs. L. B. Brockett.*

Tutti Frutti.

To rich ice cream add chopped candied cherries, currants, raisins and citron; beat into the cream just before closing the freezer for the second time, or use one quart of sweet, ripe peaches, pared and cut small. Other fresh fruit may be used.—*Mrs. Lucinda Graham.*

Orange Ice.

One quart of water, one quart sugar boiled together and let stand until cold; dissolve two tablespoons of gelatine in a teacup of warm water. Add the juice of six oranges and three lemons and strain; just before putting into the freezer add the whites of two eggs beaten stiff.—*Mrs. R. C. Jones.*



CHARLOTTE, MICH., August 25, 1893.

Eldred Mill Co., Jackson, Michigan.

GENTLEMEN: I buy your **Fancy Patent Flour** of **Church & Fenn, Charlotte**. It is *stronger*, and *goes farther*, and is much more *profitable to use* than common flour. I mix it **thin**, just as you direct, and my **bread** is so much **whiter** and **lighter** and **sweeter** than it used to be before I commenced using it, and my *neighbors* are all "*catching on*." Mrs. Whiting and Mrs. Johnson will **use no other flour**. Mrs. Nancy Hurlbert was in only yesterday, just as I was taking some *darting, daisy leaves out of the oven*. Says she, "Mrs. Fairchild, how do you ever make such handsome bread?" I told her I used

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Fancy Patent Flour

I got it at **Church & Fenn's model grocery**. My husband says you're "*all right*," and that I can always remain

Yours Thankfully,

MRS. FRANK FAIRCHILD.

Canned Fruits and Jellies.

To put fruit in glass cans, wet a cloth (a thin square one is best) in cold water also fill the can with cold water and wrap the cloth around can; after emptying it then fill can with funnel and there is no danger of breaking can. For berries, plums and all fruits that need little cooking, have the sugar dissolved and hot when fruit is put in to cook; it will keep from going to pieces.—*Mrs. J. J. Curtis.*

Canned Berries.

Heat berries slowly to boiling point, then add sugar in proportion of one tablespoonful to each quart of fruit, boil fifteen minutes and can.—*Mrs. E. B. H. W.*

Canned Strawberries.

The first berries picked from the vines are the best. Allow two baskets to a quart jar, put two large cups of granulated sugar on to boil, boil until it begins to crystalize, then drop in the berries carefully and just boil up, then skim out the fruit into the jars and fill to overflowing with the boiling syrup; seal as usual.—*E. A. R.*

Canned Cherries.

Stone cherries carefully, squeeze gently and do not use the juice. To one quart of cherries add one large coffee cup of sugar; boil five minutes and can.—*Mrs. J. J. Richardson.*

Canned Peaches.

Pare the peaches and pack in cans whole; arrange the cans in a boiler with straw or board in the bottom. Put in water enough to come nearly to the top of the cans, cover the cans but do not put on the rubbers; let the water boil until peaches are tender; meanwhile have syrup boiling in another pan and when fruit is

ready, take out the cans one at a time, fill to the top with peaches from another can, cover with the boiling syrup and seal quickly.—*Mrs. L. H. Shepherd.*

Canned Peaches.

Pare and halve two dozen medium sized peaches, steam until tender, put them in a can; have ready a thick syrup made from white sugar, pour over the fruit and seal.—*Mrs. A. L. Nichols.*

Canned Pears.

For Bartletts allow one quart of fruit to one pint of water and a quarter pound sugar, boil till tender. Tougher varieties need steaming till tender; throw into warm syrup, boil ten minutes, pack pears in can, pour over scalding juice.—*Mrs. E. B. H. W.*

Canned Plums.

Plums may be canned the same as peaches, allowing more sugar, according to the acidity of your plums.

Canned Plums.

Take about two quarts of plums for one can of fruit, prick each plum several times with a silver fork to prevent bursting, steam until tender, then lay into a rich syrup to cook five minutes; put into cans, pour syrup over and seal.—*Mrs. A. L. Nichols.*

Canned Grapes.

There is no fruit as difficult to can nicely as the grape. Squeeze the pulp from the skin, as the seeds are objectionable; boil the pulp until the seeds begin to loosen, in one kettle, having the skins boiling hard in a little water in another kettle, as they are tough; when the pulp seems tender put it through the sieve, then add the skins if tender, with the water they boil in, if not too much. Use a large coffee cup of sugar for a quart can; boil until thick.

Canned Tomatoes.

The tomatoes must be entirely fresh and not over ripe; pour over them boiling water, let stand a few minutes, drain off, remove the skins, slice crosswise, cutting out all the hard or defective por-

tions, cook for a few minutes in their own juice, skimming off the scum which rises.

Spiced Grapes.

Pulp five pounds grapes, cook pulp and strain through a sieve, then add skins, three pounds sugar, two teaspoons cinnamon and allspice each and one-half teaspoon cloves, one cup vinegar, or to suit taste; boil thoroughly, using care not to burn.—*Mrs. M. P. Curtis.*

Spiced Currants.

To nine pounds currants add seven pounds sugar, a little less than a pint of vinegar, two dessert spoons cinnamon, one teaspoon cloves; boil one hour.—*Miss Maria DeGraff.*

Spiced Cherries.

Four quarts stoned cherries, three and one-half pounds brown sugar, one-half cup vinegar, one teaspoon cinnamon, one-half teaspoon cloves and allspice and a little nutmeg; boil until it thickens.—*Mrs. F. L. Shepherd.*

Spiced Tomatoes or Fruit.

For five pounds of fruit, four pounds sugar, one cup vinegar, three teaspoons of cinnamon, one of cloves; boil until thick. Excellent for currants.—*Mrs. M. E. Watkins.*

Marmalade.

Boil equal parts of quinces and sour apples; to every pound weight after it has been rubbed through a sieve or colander, put three-quarters of a pound of sugar. Return it to the kettle and stir it steadily three-quarters of an hour; if it does not harden by the next day it must be boiled again; if made of brown sugar it is best to boil it an hour the first time.—*Mrs. O. M. Chappell.*

Preserved Orange Peel.

Soak in strong salt and water two days; boil until tender, skim out and add enough sugar to make rich syrup; boil peel in syrup few minutes, then skim out and boil down syrup and can hot. Excellent for mince pies or cake.—*Mrs. Loveland.*

Quince Jelly.

Rub the quinces with cloth until smooth, cut in small pieces, put in kettle, cover with water and boil until tender, then put fruit in three-cornered jelly bag and allow to drain, being careful not to press jelly bag enough to allow any pulp to come through; to one pint juice add one pint sugar, boil fifteen minutes or until it is jelly, pour into jelly glasses and when cold seal as other jelly. If quinces are scarce use the parings and cores with good tart apples and proceed as above.—*Mrs. L. B. Brockett.*

Apple Jelly.

Take red Astrakan apples, quarter but do not pare or core, cover with water and cook until soft, put in jelly bag and squeeze, boil five minutes then put in clean bag and drain, not squeeze; to one pint juice add one pint sugar, let boil twenty minutes or until it jells.—*Mrs. J. J. Richardson.*

Currant Jelly.

Use currants not over ripe, cover well with water and cook until soft, strain through jelly bag; boil one pint juice about ten minutes, add one pint sugar, let boil five minutes or until it jells. Many people prefer red raspberries mixed with currants made as above.

Red Currant Jelly.

Pick the currants as soon as ripe, carefully remove all imperfect fruit from stems, do not mash, heat the currants in a porcelain or granite kettle, then strain through a flannel bag into an earthen dish; to one coffee cup juice add one coffee cup of the best white sugar and boil quickly five minutes. Boil only this quantity of juice and sugar at a time.—*Mrs. G. T. Rand.*

Grape Jelly.

Take cultivated grapes not quite ripe, boil them in a preserving kettle in a very little water until quite soft, then strain the juice and pulp through a jelly bag, then measure into kettle, set it on the fire and boil for twenty minutes, then add sugar, allowing three-fourths of a pint of sugar to a pint of juice; boil sugar and fruit for

fifteen minutes and then put into jelly glasses. Grape jelly is nice made from green grapes; it is more tart for meats.

Ripe Grape Jelly.

Squeeze ripe grapes from skins and to two cups of pulp add one cup of water; cook until soft and strain through a jelly bag. Boil one pint of juice ten minutes, add one pint of sugar; boil five minutes and turn into glasses.—*Mrs. J. M. Pratt.*

Crab-Apple Jelly.

Wash the apples, remove the blossom end and cut in small pieces, but do not pare or core as the skins and seeds improve the color and quality of the jelly; cover with cold water and cook gently until soft; keep them covered and turn the kettle often, but do not stir or mash the apples; when the apples are very soft and the liquid is red, turn into a strainer cloth and hang it up to drip all night. In the morning strain again, add lemon juice if desired; allow one pound of sugar to a pint of juice; boil the juice alone until it begins to thicken on the edge of the pan, then add the sugar and cook five minutes longer or until it jellies, then skim and turn into glasses.—*Mrs. F. G. Smith.*

Lemon Jelly.

One box of gelatine in one pint cold water, let it stand a short time, then pour on three pints of boiling water, add two and one-half pounds sugar, the juice and rind of three lemons; strain and cool.—*Mrs. M. L. Cook.*





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Confectionery.

Kisses.

Beat whites of three eggs to a stiff froth, mix with it five tablespoonfuls of finest white sugar, flavor with lemon; have ready a pan buttered in which lay white paper and drop them on it with a teaspoon, sift sugar over them; bake in a slow oven one-half hour. Will make cake basket full.—*Mrs. Phillips.*

Meringues.

Whites of eight eggs, whiped to a stiff froth; stir in quickly one quart of powdered sugar, have some writing paper buttered, drop a tablespoon of mixture taking care to have all the same size; lay them on tins and bake in a moderate oven for thirty minutes, when they begin to color remove from oven, take each slip of paper by the two ends turn upside down; if need be remove the center as they must be hollow. When required for the table fill with whiped cream flavored and sweetened; join two together. They will keep five or six weeks.—*Mrs. Frank Spaulding.*

Cocoanut Cones.

One pound pulverized sugar, one-half pound grated cocoanut, whites of five eggs; whip eggs as for icing adding sugar gradually until it will stand alone, then beat in the cocoanut; mould the mixture with the hands into small cones and set them far enough apart not to touch each other on a buttered paper in a pan; bake in a moderate oven.—*Mrs. W. P. Engel.*

Shell-bark Candy.

Two cups white sugar, scant half cup water, two tablespoons vinegar, butter size of walnut; mix thoroughly before putting on

the fire, do not stir while cooking; test with cold water. Butter the pans, put in the nuts and pour the candy over them. Cream candy is made the same way, only without the nuts, and when a little cool pull it.—*Miss Maria DeGraff.*

Molasses Candy.

Two cups molasses, one cup of sugar, one tablespoon of vinegar, butter the size of a hickory nut; boil until it will make a hard wax, when ready to take off add a teaspoon of soda and stir briskly, pull and cut with scissors.

Butter Scotch.

One cup molasses, one cup brown sugar, one-half cup butter, one teaspoon soda; boil until brittle and pour on buttered tins to cool.—*Mrs. P. P. Smith.*

Cocoanut Macaroons.

Two cups grated cocoanut, one cup powdered sugar, two tablespoonfuls flour, whites of three eggs beaten to a stiff froth, one teaspoon vanilla; bake on buttered paper.

Maple Taffy.

Two cups maple syrup, one cup sugar, half cup water, butter size of an egg; boil until it hairs from spoon, pour in buttered tins and when cold enough pull.

Maple Praulien.

Take one cup maple sugar, add a very little water and boil until it strings, then add one-half a cupful hickory nuts shelled and broken in small pieces; then put into a buttered pan to cool.

Butter Cups.

First prepare cream candy by mixing xxxx sugar with whites of two eggs as thick as possible, flavor with vanilla and make into rolls about one-half inch thick and six inches long. Then make butter scotch by using two teacups medium brown sugar, one-half cup butter, one-half cup water and let boil until brittle when drop-

ped in cold water. Pour on buttered tins and when cool enough to handle cover cream rolls with butter scotch and cut in small pieces with shears.

Cocoanut Creams.

Two cups white sugar, one small cup cream, one-half teaspoon tartaric acid; stir while boiling, try by stirring a little on a plate, as soon as it creams take off of stove, stir until nearly cold, then add one cocoanut grated and put on buttered plates. Flavor with vanilla just before taking from the stove.—*Mrs. P. P. Smith.*

Cream Peppermints.

One pint granulated sugar, six tablespoonfuls hot water, boil together four minutes. Take from stove and add twelve drops essence of peppermint, one-half teaspoonful of cream of tartar and one tablespoonful powdered sugar. Beat this mixture exactly two minutes, and drop with spoon on paper quickly, and they will harden.

Chocolate Creams.

Whites of two eggs, one and one-half tablespoons vanilla, one and one-half tablespoons water, two pounds xxxx sugar or more, according to size of eggs; put eggs, vanilla, and water in a bowl, set in a dish of boiling water and stir in sugar; when thick enough to mix, take on kneading board and work into shape, put on plates sprinkled with some of the sugar to keep from sticking, let stand until hardened and then dip into melted bakers' chocolate; lay on buttered papers.

Peanut Candy.

Two cups granulated sugar, one cup chopped peanuts; put sugar in iron spider without water, stir constantly until melted being careful not to burn, when melted stir in peanuts quickly and pour into unbuttered pans to cool.—*Anna Brockett.*

Lemon Drops.

Pour clear lemon juice upon powdered sugar and boil until a thick syrup; drop upon plates singly, and dry in a warm place.

Chocolate Caramels.

Two cups sugar, one cup New Orleans molasses, one-half cup bakers' chocolate grated, one cup milk, butter half size of egg; boil half an hour, stirring to keep from burning, pour in buttered pans and when cool cut in squares.—*Mrs. Hoto Higby.*

Pop Corn Balls.

Six quarts popped corn; boil two cups sugar, butter size of an egg, one quarter cup vinegar, one quarter cup water, until it is brittle when dropped in cold water; stir this quickly in, cover, dip hands in cold water and mould into balls while hot.



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Beverages.

Chocolate.

Four heaping teaspoons grated chocolate, one of sugar wet with boiling water, rub this smooth, stir into one pint of boiling water, then add one pint of boiling milk, let this boil three minutes; stir with a Dover egg beater while boiling, add two tablespoons whipped cream that has been sweetened and flavored with vanilla, on the top of each cup.—*Mrs. E. S. Lacey.*

Chocolate.

Use one pound chocolate for twenty cups of the beverage; take half water and half milk, cut the chocolate into small pieces and boil in the water until perfectly smooth, then add the milk and allow it to boil up; sugar to taste.—*Mrs. J. Lang.*

Coffee.

One tablespoon of coffee to each person and one for the coffee-pot, one egg for six persons; mix and turn in one cup of boiling water for each tablespoon of coffee; steep fifteen or twenty minutes.

Coffee.

For two hundred people take five pounds coffee, five eggs, a little salt; mix in cold water, place in bags, put in the boiler and steep, not boil.—*Mrs. John Jones.*

Tea.

One teaspoon of tea and one cup of boiling water is the usual allowance for each person. Scald the teapot; use boiling water, steep five minutes. "Tea boiled is tea spoiled."

Iced Tea.

Prepare tea in the morning, make stronger than usual, strain and pour into a jug or bottle, set in a cool place until needed; serve ice in the glasses.

Iced Tea à la Russe.

To each glass of tea, juice of one-half lemon; fill up glass with pounded ice and sweeten.—*Mrs. W. P. Engel.*

Lemonade.

Roll six lemons well, slice thin in an earthen vessel, put over them two cups sugar, let stand fifteen minutes, add three quarts water and lumps of ice.

Raspberry Shrub.

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

Currant Shrub.

To three pints of strained currant juice add one pound of white sugar, boil fifteen minutes, skim it well, when cool bottle and cork. This is used with ice water as a drink.

Currant Water.

One and one-half pounds currants, four ounces raspberries, eight ounces sugar, one quart water; press the juice from the fruit into a porcelain vessel, let it stand two hours, strain and filter, and put on ice.

Strawberry Water.

Juice one-half pint, water one quart, sugar eight ounces; raspberries may be used in the same way.

Canned Grape Juice.

Pick over and wash ripe grapes; put into a porcelain kettle with water enough to prevent sticking, when they are cooked remove from the fire and press in a flannel bag, not more than a

quart at a time; to the juice add one-third sugar and return to the stove, when all mixed and boiling, pour into cans and seal. Pint cans are better, as when opened it will keep better until used, it can be diluted with water to suit taste; is excellent in sickness.—*Mrs. J. J. Curtis.*

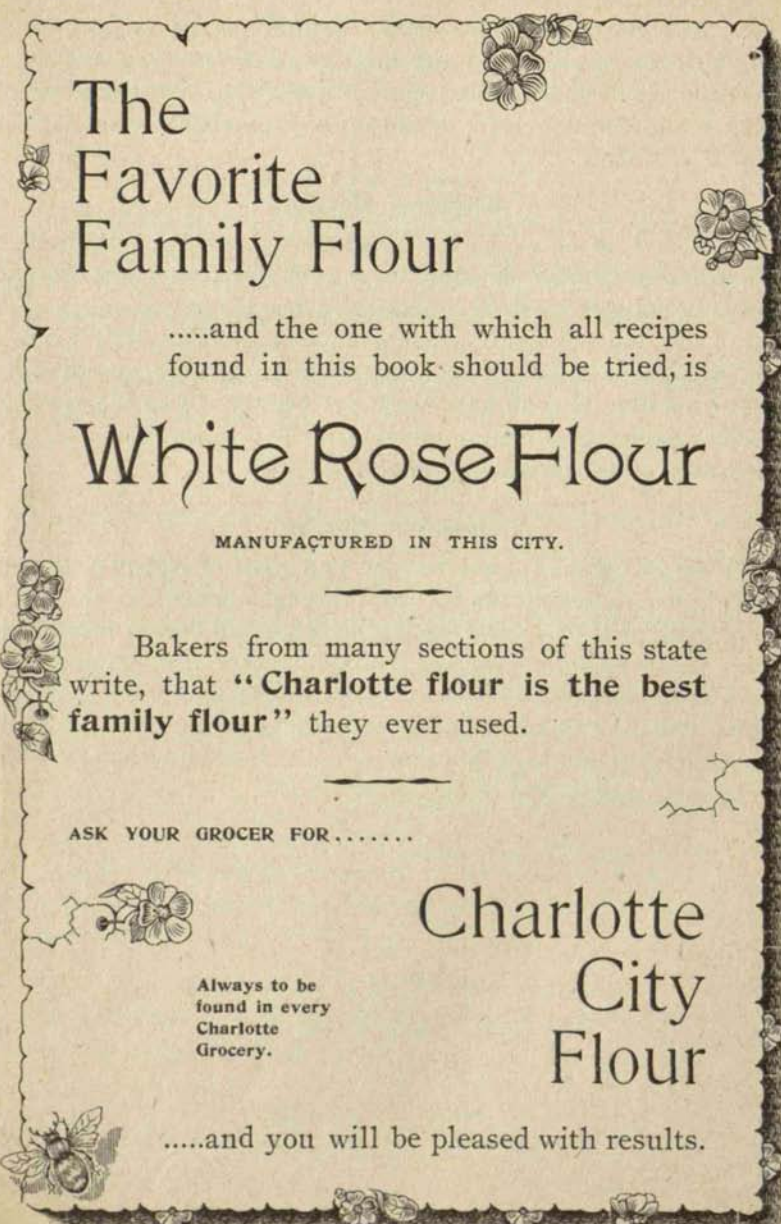
Raspberry Vinegar.

Fill a stone jar with ripe raspberries, cover with the purest and strongest vinegar, let stand for a week, pour the whole through a sieve or strainer crushing out all the juice of the berries; to each pint of this add one and one-half pounds lump sugar and let it boil long enough to dissolve, removing scum which may rise, then remove from fire; let cool, bottle and cork tightly. Two tablespoons of this vinegar stirred into a tumbler of iced water makes a delicious drink, or a little soda may be added.

Raspberry Vinegar.

Pour one pint of good vinegar on a quart of ripe raspberries, let it stand twenty-four hours, strain through a jelly bag, add to the liquor three pints of raspberries letting that stand twenty-four hours more; strain again, repeat the operation three or four times then strain again and add one pound of white sugar to one pint of the liquor, boil in a porcelain lined kettle half an hour, when cool it may be bottled and kept in a cool place. Strawberries may be used in the same way.—*Mrs. R. C. Jones.*





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Food for the Sick.

The diet for invalids depends so much upon the condition of the patient, that only the most general directions can be given; the special application must be left in every case to the judgment of the nurse. Neatness, cleanliness and promptitude are the great requisites in a sick chamber. The best prepared food is spoiled by want of care and punctuality in placing it before the patient.

Beef or Mutton Broth.

To one pound of beef or mutton cut in small pieces and every particle of fat removed, one pint of cold water; let stand in cold water one hour; put in double boiler and cook one hour, add one teaspoon salt, let cool and skim.—*Mrs. W. H. Rand.*

Chicken Broth.

Cut up a chicken into small pieces and break the bones, cover it with cold water and put where it will simmer for three hours, if it should boil too fast and the water boil away add more; season to taste.

Corn Meal Gruel.

Put over the fire a quart of water in a dish, salt it and let it come to boiling heat, mix two tablespoons corn meal with a little cold water to a smooth, thin paste, then stir into the boiling water, as the scum rises remove it and when the gruel is clear and done, which will be in fifteen or twenty minutes, serve. It should be made fresh and not allowed to stand from one meal to another.

Oatmeal Gruel.

Mix one tablespoonful of oatmeal with a little cold milk and stir it into one pint of boiling milk; let it cook for half an hour, adding a little salt and sugar if preferred. It can be made in a similar manner with water.

Eggs.

Eggs are an unfailing resource when fresh ones can be obtained and are much better than meat for the invalid's breakfast; they can be boiled lightly about three minutes, dropped into boiling water and when set, lifted out on a square of toast; baked in a small stone china dish until the white is set, or scrambled.

Lemonade.

Pare a lemon and put the rind into a pitcher, squeeze the juice on it with a lemon squeezer; add one pint boiling water and sugar to taste; no rule can be given for this as the tastes of invalids vary; give it hot or iced as preferred.

Jelly Water.

The various fruit jellies, as currant, blackberry and cranberry jelly, may be used to make refreshing drinks; put in a spoonful of either in a glass and fill it up with boiling water.

Toast Water.

Cut a thin slice of stale bread and toast it carefully until it is well browned on each side and dry in the middle, put in a pitcher and pour over it one pint of boiling water, let it cool and serve iced as it is not pleasant when tepid.

Soft Toast.

Toast well, but not too brown, a couple of thin slices of bread; put them on a warm plate and pour boiling water over them, cover quickly with another plate of the same size, and drain the water off; remove the upper plate, butter the toast, put it in the oven one minute, and then cover again with a hot plate and serve at once.

Egg Toast.

Make a soft toast and have ready one or more fresh eggs, which have been boiled twenty minutes, remove the shells, cut them in slices and place upon the toast with a little butter, pepper and salt; without the butter they may be eaten with impunity by the most delicate invalid, as an egg cooked for twenty minutes is really more easily digested than one that is technically boiled soft.

Orange Cream.

Squeeze the juice from three oranges and half a lemon, one-half cup sugar, add half an ounce of gelatine soaked in cold water and enough water to make nearly a pint of liquid; beat it until the gelatine is dissolved, then strain and when it begins to stiffen beat in eight tablespoons of whipped cream; pour in a mould to set.

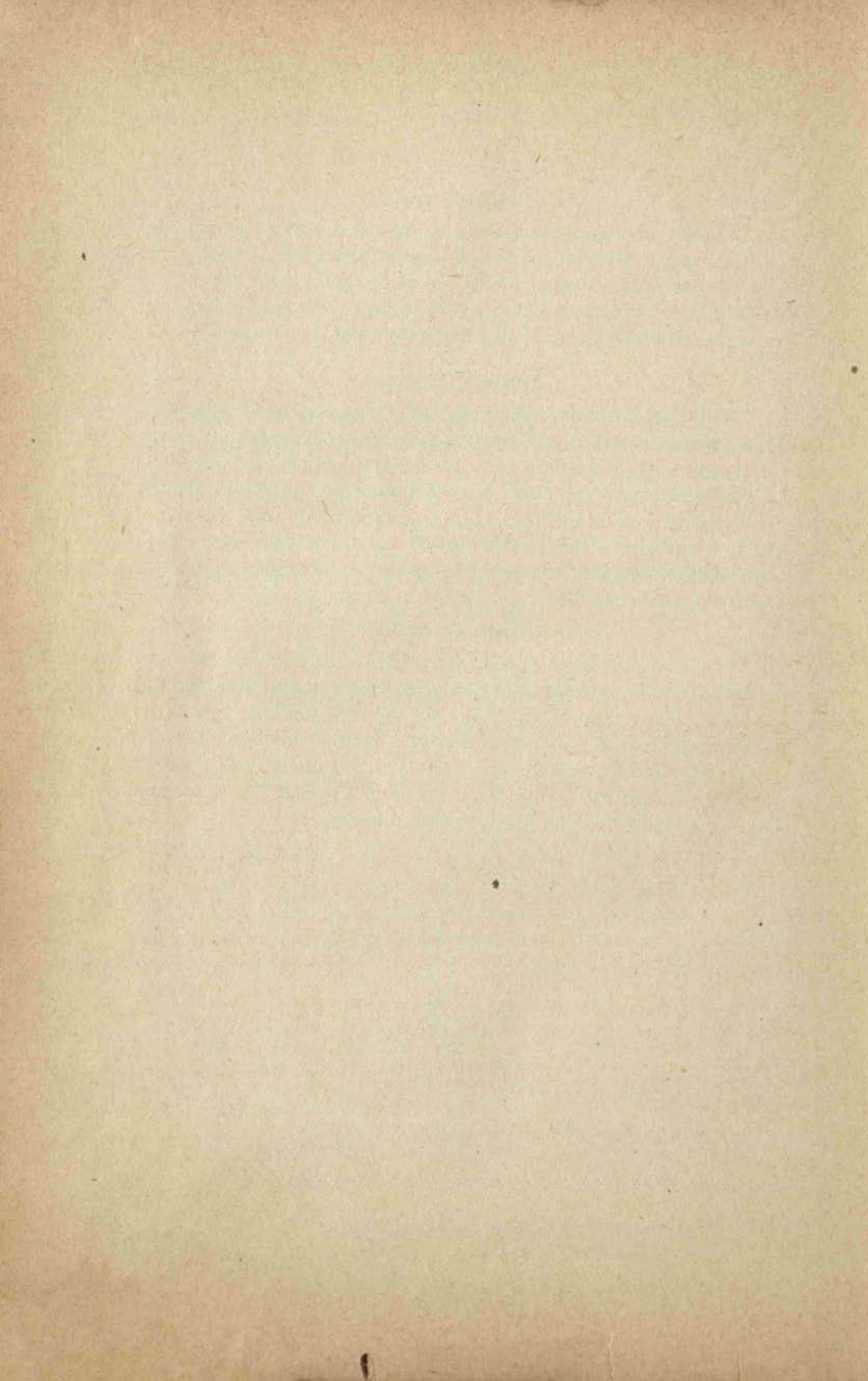
Raspberry Cream.

Boil together half a pint milk, half a pint cream and add nearly an ounce gelatine previously soaked in cold water, when the latter is melted sweeten to taste. In summer add six tablespoonfuls of the juice from fresh fruit, in winter omit the sugar and use the same quantity of raspberry jelly; beat thoroughly and when cold put in a mould to stiffen; serve turned out on a dish surrounded with whipped cream. Strawberry cream can be made in the same way.

Apple Custard.

Peel and slice three apples; stew them with just enough water to prevent their burning, the rind of a lemon and a tablespoonful of sugar, when they are soft take out the rind and beat them perfectly smooth; put them in a dish and pour over them a custard made with an egg, a small teacup of milk sweetened and flavored with the juice of the lemon; set the dish in a pan of hot water and bake in a moderate oven about twenty minutes.





Miscellaneous.

CLEANING FLUID.—One-half ounce aqua ammonia, one-half ounce bay rum, one-half ounce chloroform, one ounce alcohol, one dram borax; add this to a gallon of gasoline.

TO PREVENT BLUE FROM FADING.—Soak in a strong salt water one cup of salt to one quart of boiling water, let soak until cold, then wash; dry in the shade.

FOR A BURN.—Make a paste of flour and lard and spread on a cloth and apply immediately.

FOR A BURN.—Equal parts of linseed oil and lime water, if applied immediately, will prevent a blister.

TO TAKE OUT SCORCH.—If a shirt bosom or any other article has been scorched in ironing, lay it where the bright sunshine will fall directly on it, it will take it out entirely.

TO REMOVE IRON RUST.—Rub on lemon juice and salt, lay in the sun.

FRUIT STAINS.—These may be removed by pouring boiling water through them before washing; this is also a good way to take out coffee and tea stains from table linen.

FOR COLD-SORES.—Put camphor on cold-sores when they first come; it may heal them or prevent them from developing.

FOR CHILBLAINS.—Cut an onion in halves, squeeze it to extract the juice and rub the feet well with the juice.

TO TAKE OUT MACHINE OIL.—Wash with cold water and soap; hot water sets the stain.

REMEDY FOR EARACHE.—Take a bit of cotton batting, put upon it a pinch of black pepper, gather it up and tie it, dip in sweet

oil and insert it into the ear; put a flannel bandage over the head to keep it warm.

TO KEEP MILK SWEET.—Heat it boiling hot and can it, the same as fruit.

HOUSEHOLD HINTS.—Cover jelly with powdered sugar to keep from moulding.

Five drops of glycerine on top of fruit cans is said to keep fruit from moulding.

Wash windows with sponge in clean water and wipe with chamois skin wrung dry.

To burn camphor gum in a room is said to drive away flies.

Beeswax and salt will make rusty flat irons smooth.

Cold rain water and soda will remove machine grease from washable goods.

Fish may be scaled much easier if dipped in boiling water for a minute.

In gravies and milk porridge the salt should not be added until the dish is done.

To clean smoky marble, brush a paste of chloride of lime and water over the entire surface. Grease spots can be removed from marble by applying a paste of crude potash and whiting in this manner.

Kerosene will make tin tea kettles as bright as new.

To beat the white of eggs quickly put in a pinch of salt; the cooler the eggs, the quicker they will froth; salt cools them.

The best material for cleaning grease spots of all kinds is pure benzine.

FOR THE FACE.—Three-fourths pound epsom salts, one-half ounce glycerine, half ounce rose water, juice one lemon; pour one quart boiling soft water over the salts; when cool add other ingredients, strain through cloth.

FOR SORE THROAT.—For common sore throat a gargle of salt and water with enough vinegar to make quite sour.

RELIEF FOR SORE THROAT.—Onions chopped fine, well wet with alcohol and bound on as a poultice, will alleviate the severe pain of sore throat, diphtheritic, or otherwise.

REMEDY FOR DIPHTHERIA OR SORE THROAT.—Bake Irish potatoes, turn them out of the skins, strew thick with salt, moisten

with strong spirits of camphor, apply to the throat as hot as can be borne.

TO REMOVE INK STAINS.—Immediately saturate with milk, soak it up with a rag, apply more, rub well, and in a few minutes the ink will disappear.

TO TAKE OUT INK.—Pour boiling water on it immediately, if the spots do not disappear, tie up a teaspoon of cream of tartar in the places where the stain are, more or less according to the size of the spots, then put the cloth into clear cold water and boil for half an hour.

TO KEEP SALT DRY FOR TABLE USE.—Mix one teaspoon of corn starch with one cup of salt.

TO WASH CHAMOIS SKIN.—Use cold water with plenty of soap, and rinse well in clear cold water.

WASHING FLUID.—One box of potash, one-half ounce of dry ammonia, one-half ounce of salts of tartar; put all in one gallon of water and dissolve, then cork tightly; to four pails of water, one-half bar of soap, put one-half pint of the fluid; let come to a boil, put in the clothes that have been wrung out of water, boil twenty minutes, stirring often.

DYSENTERY MEDICINE.—One teaspoon rhubarb, one teaspoon each of cinnamon, cloves and peppermint, small pinch of soda, fifteen drops laudanum, half teaspoon camphor, two tablespoons of sugar; put in teacup and fill with boiling water, when cold take one teaspoonful every half hour.

TO REMOVE MILDEW.—Mix salt and soft soap and spread on the garment and put in the sun; if the first application does not entirely remove, the second will.

CHOLERA CURE.—Take equal parts of tincture of cayenne pepper, tincture of opium, tincture of rhubarb, essence of peppermint and spirits of camphor; mix well. Dose, fifteen to thirty drops in a little cold water, according to age and violence of symptoms, every fifteen or twenty minutes until relief is obtained.

STICKING SALVE.—One pound of rosin, two ounces of mutton tallow, three ounces of beeswax, one ounce balm of Gilead buds; cook the buds in the tallow, strain and mix all together while hot,

then pour into cold water, grease the hands, pull the mixture as you would taffy and make into sticks; good for salt rheum, or any sore that has become inflamed.—*Grandma Baker.*

TO BLEACH MUSLIN.—For thirty yards of muslin take one pound of chloride of lime, dissolve in two quarts of rain water, let the cloth soak over night in warm rain water, or long enough to be thoroughly wet; wring out the cloth, put in another tub of warm rain water in which the chloride of lime solution has been carefully strained (do not have any specks of lime as they will make holes in the cloth); stir; let it remain about twenty minutes, lifting and stirring constantly, then rinse in clear rain water. This will not injure the cloth in the least and is much less troublesome than bleaching on the grass; this will also take out mildew and stains.

FOR COUGH.—One ounce hoarhound; steep in two quarts of water, reduce to one quart, add three sticks of black liquorice, dissolve, strain the whole, add sugar enough to make a thick syrup.

TO WRING OUT HOT FLANNEL.—For outward application, wet the flannel in very hot water, place it in a dry towel and wring very hard.

Mica windows in stoves when they become blackened should be taken out and laid in vinegar for a little while, the black can then be easily removed by the use of a cloth.

FURNITURE FINISH.—Equal parts each of raw linseed oil, turpentine and vinegar; apply with soft cloth and rub with dry cloth until dry.

FURNITURE POLISH.—One-fourth ounce of butter of antimony in four ounces of water, shake well, then add one-half pint of raw oil, four ounces turpentine, two ounces alcohol, one ounce aqua ammonia, one-half ounce oil of citronella.

PLASTER FOR BRUISES, SPRAINS, CUTS OR PAIN IN BACK OR SIDE.—Equal parts of resin, beeswax, tar, mutton or beef tallow, and white pine turpentine (the gum); melt all together, dip in old pieces of cotton cloth, or spread on leather or cloth.

FOR CHAPPED HANDS.—One-half ounce of tincture of benzoin, one ounce of glycerine, one pint of lukewarm water; add the glycerine to the warm water, shake well, then add the benzoin gradually; shake well while adding.

TO DRIVE AWAY ANTS.—Use tartar emetic dissolved in a little sugar and water, place in a dish where the ants are. Five cents worth of emetic will last the season.

RHUBARB CORDIAL.—One tablespoon pulverized rhubarb, one teaspoon nutmeg, one teaspoon soda, one teaspoon cloves, one handful cinnamon, one-half ounce peppermint essence; boil this in a quart of water, strain, add one cup of loaf sugar and brandy enough to keep the syrup; one teaspoonful for a child every two hours.

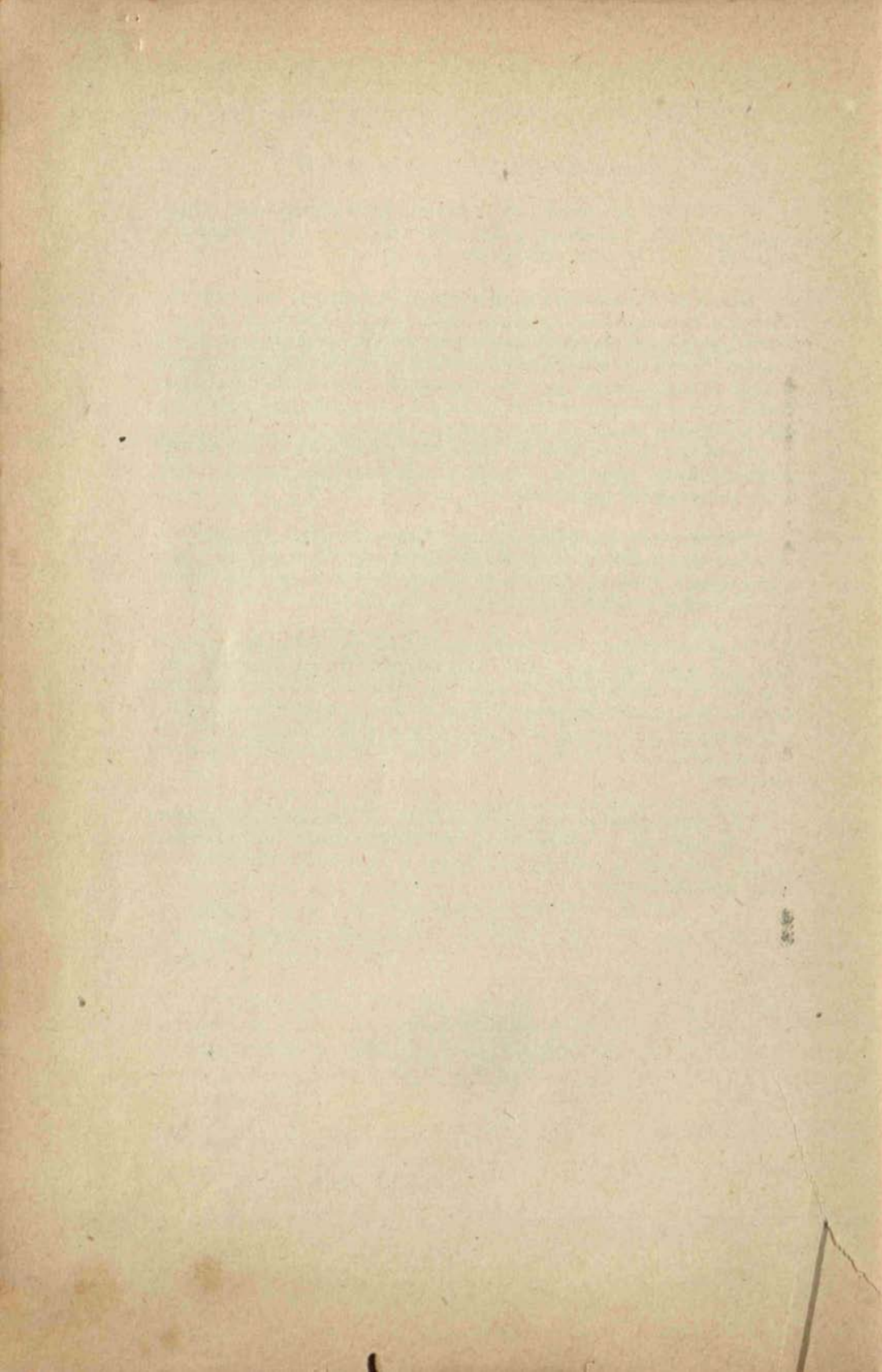
Kerosene is excellent to clean the rubber on wringers; will make white as new. It is good also for cleaning zinc and many other things about the house.

TO PREVENT GASOLINE STOVES FROM SMOKING WHILE GENERATING GAS.—Fill the cup with alcohol instead of gasoline, this will prevent smoking room and burners which is so disagreeable. Wood alcohol is much cheaper than grain alcohol.

WASHING MADE EASY —For a medium sized washing, cut one half bar soap and put with four tablespoons of kerosene, put together in a basin and boil until the soap is well dissolved, then pour in boiler with sufficient water to cover clothes, heat boiling hot and pour on clothes; let stand until cool, rub slightly and boil, or put clothes in boiler first and boil ten or fifteen minutes and rub afterward.

TO KEEP BUTTER FOR WINTER USE.—Take good fall butter in rolls and cut in slices about two inches thick and pack in a crock, pour over it a strong salt brine; if kept under the brine will keep well all winter.





Dinner=Giving.

IN GIVING DINNERS the apparently trifling details are of great importance when taken as a whole. The proper service of a table is often given very little attention, providing there is enough to eat, yet the proper serving of food is almost as much a matter of moment as the food itself. There are certain established laws by which dinner giving is regulated in polite society, and it may not be amiss to give a few observances in relation to them.

A perfectly served dinner should be a harmonious whole with no jarring note of discord from beginning to end. All tales of horror and unpleaant subjects should be avoided at the table. The persistent argumentator is a most disagreeable dinner companion. Even the merest trivialities are more welcome than the suggestion of strife or argument. Not alone in the bearing of the guests themselves should there be harmony, but in the setting of the table and in the manner in which food is placed upon it. The appearance of the food, the dishes, and the general manner in which the food is put upon the table largely affects the inclination of the diner agreeably or otherwise.

An invited guest should arrive at the house of his host at least a quarter of an hour before the time appointed for dinner.

A few choice flowers and the proper garnishing of dishes make a charming variety and add much to the appearance of even the most simply laid table.

Beside each plate should be laid as many knives, forks and spoons as will be required for the several courses, unless the hostess prefers to have them brought on with each change. The dessert plates should be ready, each with a doily and finger glass partly filled with water in which is dropped a slice of lemon. These, with extra knives, forks and spoons, should be on the sideboard

ready to be placed by the guest between the courses when required.

Soup and fish being the first course, plates of soup are usually placed on the table before the dinner is announced, or if the hostess wishes the soup served at the table the soup tureen containing hot soup and the warm soup plates are placed before the seat of the hostess. Soup being disposed of, then come the roasts, poultry, relishes, etc.

After dishes have been passed that are required no more they may be taken away, or set upon the sideboard for removal.

Hot vegetables should be served in covered dishes, unless scalloped or baked when it may be desirable to display the brown crust, which will serve as a cover to protect the contents of the dish from growing cold. In winter plates should always be warmed, but not made hot.

All meats should be cut across the grain in thin slices. Should your menu include a dish in which some parts may be preferred to others, as in case of game or fowl, the guest about to be served should be asked to indicate their preference, if they decline to do so, however, it is not in good taste to repeat the invitation, nor insist that they must have a choice—neither should you insist upon your guest partaking of particular dishes, or being served a second time, in event of their declining your first invitation to do so. It is ill-bred—though common to press any one to eat; the expressed wishes of your guests should be respected. Do not attempt to eulogize your dishes, neither apologize for them, either of which is extreme bad taste.

Two kinds of dessert should not be eaten off of one plate, and there should never be more than two kinds of vegetables with one course.

The hostess should retain her plate, knife and fork, until her guests have finished.

The crumb brush is not used until preparing for the dessert, when all dishes are removed except the decorations and water tumblers—the dessert plate, finger bowl and doily should then be set before each guest together with the dessert knife and fork, or spoon.

Coffee and tea are served lastly and served clear, being passed around on a tray to each guest, after which the cream and sugar

are passed that each person may season their cup to suit their taste.

The foregoing hints are offered merely as suggestions for the proper service of an ordinary dinner party and based upon the recognized usages of table service and good breeding.

The outline, as here set down, may be enlarged or modified as the ingenuity or good taste of the hostess may suggest or the occasion require, the aim being to set forth as briefly as possible the essential features of how, properly, to serve a dinner in a simple manner and also to direct attention to a few of the common errors that an over-anxious hostess is most likely to make.

It should be borne in mind however that things properly done, are not always well done.

In entertaining at dinner the responsibility for the success or failure of the effort is as much or more dependent upon the judgment and taste of the hostess as in any other form of social gathering—and in this as in all else pertaining to etiquette and deportment, the most rigid observance of all the prescribed rules and approved customs of "polite society," may fail to bring to the wearied hostess that satisfied feeling—after the guests have departed, of knowing that it "was a success." Yet by the aid of the finger posts, thus set along the pathway, supplemented by that intuitive knowledge of courtesy due a guest, kindly bestowed by nature upon woman in general we have no hesitancy in leaving, with confidence the details to be supplied by each as best suited to the occasion.



Measures and Weights

IN ORDINARY USE AMONG HOUSEKEEPERS.

- 4 Teaspoonfuls equal 1 tablespoonful liquid.
 - 4 Tablespoonfuls equal 1 wineglass, or half a gill.
 - 2 Wineglasses equal 1 gill, or half a cup.
 - 2 Gills equal 1 coffee-cupful, or 16 tablespoonfuls.
 - 2 Coffee-cupfuls equal 1 pint.
 - 2 Pints equal 1 quart.
 - 4 Quarts equal 1 gallon.
 - 2 Tablespoonfuls equal 1 ounce, liquid.
 - 1 Tablespoonful of salt equals 1 ounce.
 - 16 Ounces equal 1 pound, or a pint of liquid.
 - 4 Coffee-cupfuls of sifted flour equal 1 pound.
 - 1 Quart of unsifted flour equals 1 pound.
 - 8 or 10 ordinary sized eggs equal 1 pound.
 - 1 Pint of sugar equals 1 pound. (White granulated.)
 - 2 Coffee-cupfuls of powdered sugar equal 1 pound.
 - 1 Coffee-cupful of cold butter, pressed down, is one-half pound.
 - 1 Tablespoonful of soft butter, well rounded, equals one ounce.
- An ordinary tumblerful equals 1 coffee-cupful, or half a pint.
About 25 drops of any thin liquid will fill a common-sized teaspoon.

A set of tin measures (with small spouts or lips), from a gallon down to half a gill, will be found very convenient in every kitchen; though common pitchers, bowls, glasses, etc., may be substituted.

Mina's sponge cake.

4 egg yolks } beat first
1 1/3 sugar }

1/3 cup of boiling water
beat until stiff &
creamy.

1 1/3 cups flour, measure
before sifting with
2 teaspoons baking
vanilla salt.

then add beaten
whites last & fold in
gently.

Ohie

