

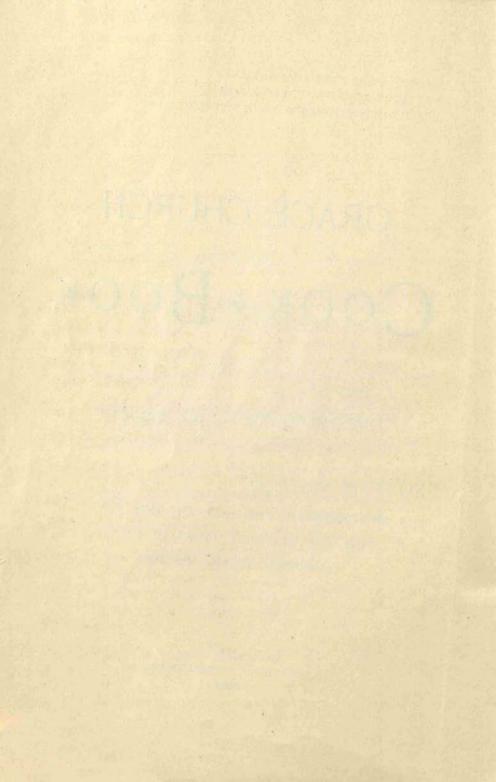
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INTRODUCTION.

"We may live without friends, we may live without books; But civilized man cannot live without cooks."

Realizing the truth of the latter part of the above quotation, the ladies of Grace Church, Grand Rapids, have endeavored to add their mite to the cause of civilization by presenting to the public this book, which contains more than one thousand tried recipes donated by many of the far-famed housekeepers of the city.

It is impossible to estimate the value of the proper preparation of food to the physical, mental and moral man. Great poets and historians of all ages have recognized this value, and have done honor in verse and story to "good eating." And now that cooking is known to be a science, and an exact science at that, it becomes the duty of every woman to learn at least the rudiments of that science.

It is believed that the royal road to such learning may be found by faithfully following the directions contained within these pages.

French terms, and all others that might confuse the average housekeeper, have been studiously avoided by the compilers, and an effort has been made to present every recipe in such a manner that it will be readily understood by even the most inexperienced in cooking.

Young housekeepers will find scores of recipes well adapted for use in small families, while those who like "old-fashioned dishes," "such as mother used to make," will find plenty of them between the covers of this book.

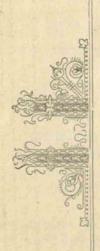
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SOUPS.

"Now, good digestion, wait on appetite, and health on both."

SOUP STOCK.

Put over a beef shank to boil. Do not quite cover it with cold water, but cover the kettle and let it simmer until the meat is ready to drop from the bones, then strain into a bowl through the colander. Set away for future use. When cold cut the fat off the top, which is excellent to warm up potatoes. The rest should be thick jelly. This is the foundation for making soups or gravies. See elsewhere the use to make of the meat.

SOUP STOCK.

Mrs. Robert Seymour, Holyoke, Mass.

Two pounds of coarse lean beef, chopped nearly as fine as sausage meat; one pound of lean veal, also chopped; two pounds of bones (beef, veal or mutton) cracked in several places; one-half onion chopped; two or three stalks of celery, five quarts of cold water; meat and bones should be raw, but if you have underdone beef or mutton, you may crack and add them. Put all the ingredients, no salt or pepper, in a large clean pot, cover closely and set on one side of the range, where it will not really get hot under two or three hours. This gives the water time to draw out the juices of the meat; then remove to a warmer place, stir up well from the bottom, and cook slowly five hours longer. It should never boil hard, but bubble steadily all the time. Fast boiling toughens the fibres and keeps in the juices of the meat which should form the body of the soup. When the time is up, lift the pot from the fire, throw in a heaping table-

spoonful of salt and a teaspoonful of pepper, and pour into your stock pot. This should be a stout stone crock or jar with a cover, and be used for nothing else. See that it is free from grease. Put on the cover and set in a cold place till the next day; then take off every particle of caked fat from the top. Strain the skimmed liquid through a colander, squeezing the meat hard to extract every drop of nutriment. This process should give you about three quarts of strong stock; rinse the jar well and pour back the strained stock in it, to be used as the foundation of several days' soup; season highly and keep in a cool place; in warm weather on the ice.

CLEAR SOUP.

Mrs. G. C. Longley, Ontario.

Take a good-sized shank of beef, have it chopped in several pieces; put it into a very large pot, or divide it into two parts and put into two pots of smaller size. Cover well with water, leaving just room enough to let it boil. After it comes to a boil, set it back on the stove so that it will boil slowly, but keep it boiling. After it has boiled three hours, have ready a couple of turnips, four or five carrots, a couple of onions sliced, two heads of celery, and add these to the soup, of course dividing the vegetables if you have two pots on. Let it boil three more hours, then strain through a colander and put away to cool until next day. Skim off all the fat, add pepper and salt, a little nutmeg, some lemon juice, two tablespoonsful each of mushroom, anchovy and tomato catsup, and the whites of three eggs well beaten. Do not skim. Let it boil five minutes, set aside a moment, then strain through a cloth laid in a seive. This will keep for days. Serve very hot.

POTATO SOUP.

Take ten potatoes, boiled and mashed, season to taste; one-fourth pound of butter, an onion scalded in milk. Stir the milk into the potato, then press it smoothly through a seive; then add little more than a quart of milk. Boil a minute, put a spoonful of chopped parsley into the soup tureen, pour the soup on it and serve hot.

CHOPPED MEAT SOUP.

Mrs. Collins H. Johnston.

Two pounds of chopped lean beef, four quarts of cold water, one-half can of tomatoes, six cloves, one tablespoonful of flour. Put on the beef four hours before serving; half an hour before dinner strain out the meat through a colander, and add the tomatoes, cloves and lastly the thickening. Strain again just before serving.

MULLIGATAWNEY SOUP.

Mrs. Sherwood.

Slice in butter six large onions; add four sharp-sour apples, cored and quartered but not peeled. Let them boil in a little stock until quite tender, then mix with one-quarter pound of Voigt's Royal patent flour and a small teaspoonful of curry powder. Take a quart of stock, and when the soup is boiled, skim it; let it simmer for half an hour, then carefully take off all the fat, strain the soup and run the onions through a seive. When ready to heat the soup for the dinner table, add any pieces of meat or chicken cut into small delicate shapes. When these have been boiled together for ten minutes, the soup will be ready. Salt to taste.

CHICKEN GUMBO.

Mrs. Sherwood.

Cut up one chicken, wash and dry it, dip it in flour, salt and pepper it, then fry it in hot lard to a delicate brown. In a soup kettle place five quarts of water and the chicken, let it boil hard for two hours; cut up twenty-four okra pods, add them to the soup and boil the whole another hour. One large onion should be put in with the chicken. Add red pepper and salt to taste (not too much), and serve with rice. Dried okra may be used, but it should be soaked over night.

FISH CHOWDER.

Mrs. G. C. Longley, Ontario.

Fry three slices of salt pork crisp in a deep kettle. Take them out and lay in slices of raw potatoes, flour and pepper them; lay in slices of fresh cod or haddock, these must also be peppered and

salted. Put in alternate layers in this way until all is laid in, then pour boiling water over it, enough to cover. When it boils up, dredge with flour. Dip a few crackers in cold water and lay over the top. Cover the kettle and let it boil for three-quarters of an hour. Add a cup of milk just before taking off of the stove and the juice of one lemon. A few slices of onion are thought by some people a great improvement.

MOCK TURTLE SOUP.

Two good-sized onions or three small ones fried in a half-table-spoonful of lard in a soup kettle. Cut one pound of beef in inch pieces, sprinkle a little flour over and fry with the onions until they begin to brown. Add four quarts of water, cover closely and boil two hours. To this add three tablespoonfuls of flour browned to a chocolate color, one tablespoonful berry cloves and one tablespoonful stick cinnamon, when nearly done. Put into the tureen one large lemon sliced, two hard-boiled eggs sliced, one teacupful of wine, if homemade, less if foreign, claret is best. Salt and pepper to taste. Pour the strained soup on this mixture. Butter some toasted bread, cut in half-inch squares and dry while the soup is cooking, to serve with it, but not in the tureen.

BLACK BEAN SOUP.

Mrs Newton.

To one pint Spanish beans add three pints cold water. Boil until the beans are soft enough to mash and strain through a colan der, and then add the broth of three-quarters of a pound or a pound of lean beef, one small teaspoonful of berry cloves, one half table-spoonful of berry allspice (tie the spice in a little bag), tablespoonful of butter; salt and pepper to taste, then boil ten minutes. Chop two hard-boiled eggs, slice one lemon, putting both into the tureen, adding toasted bread, cut into half-inch squares, and one teacupful home-made wine or claret. Over this pour the strained soup ready for the table.

CORN SOUP.

Mrs. Newton.

Cook one pint grated corn in one pint hot water for thirty minutes; let one quart milk and one slice of an onion come to a boil; have one heaping tablespoonful flour and two heaping tablespoonfuls butter mixed together and add a few tablespoonfuls of the boiling milk, and when perfectly smooth stir into the milk and cook eight minutes. Then take out the onion and add the corn. Pepper and salt to taste.

CREAM TOMATO SOUP-WITHOUT STOCK.

Mrs. G. C. Longley, Ontario.

One-half can tomatoes, one quart of milk (it must be morning's milk or sweet thin cream is better). Heat the tomatoes in a little water and keep them on the stove until quite soft. In the meantime take three tablespoonfuls flour or cornstarch and add enough milk to make a smooth, thin batter; add a small lump of butter, pepper, salt and a tablespoonful of mushroom catsup. Add this to the rest of the milk and pour slowly on the tomatoes, stirring constantly until it thickens; strain at once and heat again before serving. A pinch of soda put in the tomatoes is an improvement. You can make this soup in the morning and heat for dinner.

TOMATO SOUP.

Mrs. F. C. Stratton.

One can tomatoes cooked for ten minutes and then strained. Put the tomatoes back on the stove. Heat one quart of stock in another dish and in a third boil up a heaping tablespoonful of butter and the same of flour. Add the stock, stirring all the time. Throw a teaspoonful of soda into the dish with tomatoes, and then add to the stock, etc. Let all boil up together once, then take from the stove and pour in one pint of hot milk. Do not let the mixture boil after putting in the milk.

POTATAO SOUP.

Mrs. Henry Snell.

Peel six large potatoes and boil till soft; mash fine. Stir in slowly one quart of milk. Season with butter, salt and pepper.

OYSTER SOUP.

Pour one quart of boiling water into a skillet, then one quart of rich milk; stir in one teacup rolled cracker crumbs; season with pepper and salt to taste. When all comes to a boil, add one quart of good, fresh oysters; stir well so as to keep from scorching; then add a piece of good, sweet butter about the size of an egg; let it boil up once, then remove from the fire; send to the table immediately.

Or, one quart water, one teacup butter, one pint of milk, two teaspoonfuls salt, four crackers rolled fine and one teaspoonful pepper. Bring to the boiling point as soon as possible; then add one quart oysters; let the whole come to a boiling heat quickly and remove from the stove.

TOMATO SOUP WITH RICE.

Mrs. G. H. Goldthwait, Holyoke, Mass.

Cut one onion in three slices and fry in a tablespoonful of butter; add two one-quart cans of tomatoes; let boil ten minutes; pass all through a sieve; put back on the stove and season with pepper and salt; add three cups of stock, also two tablespoonfuls sugar and two tablespoonfuls cornstarch, dissolved in a little water; just before serving add one and one-half cups boiled rice and one-half teaspoonful of soda.

POTATO SOUP.

F. B. Ranlet, Holyoke, Mass.

Take ten potatoes, boiled and mashed; season to taste; one-quarter pound butter; an onion scalded in milk; stir the milk into the potato, then press smoothly through a sieve, then add a little more than a quart of milk, boil a minute, put a spoonful of chopped parsley into the tureen, pour soup on and serve.

CLAM CHOWDER.

Mrs. A. A. Wait, Holyoke, Mass.

Two slices of salt pork, cut off the rind, chop fine, put in your kettle and fry slowly till it is all a liquid; one-half dozen potatoes pared and sliced thin; two onions pared and sliced thin; one pint of clams. Place these in alternating layers with crackers in your kettle; a little salt, pepper, cover with boiling water and one pint of milk; boil about twenty minutes.

CLAM STEW.

Miss M. A. Cady.

On quart of clams chopped not very fine; cook twenty minutes in one pint of milk; butter, size of an egg; little salt and pepper; then add one quart of rich milk and let cook two minutes.

BEEF SOUP.

Mrs. W. A. Rathbun, Holyoke, Mass.

Take four pounds of beef, or what is better and more economical, a nice beef shank or soup bone; put in four or five quarts of water, salt it, let it boil slowly for five or six hours; skim well half an hour before you wish to take it off; put in rice and a small quantity of potatoes, carrots, onions and celery, cut in small pieces. Mutton soup can be made the same way.

TOMATO SOUP.

Miss M. A. Cady.

One pint canned tomatoes or six large tomatoes; add one quart of boiling water, let it boil till you can put it through the colander; soda about the size of a pea; it will foam immediately. Add one pint sweet milk, salt, pepper and plenty of butter; when this boils, add eight small crackers rolled fine.

TOMATO SOUP.

Mrs. Newton.

Use fresh or canned tomatoes. If fresh, boil them a little, press them through a sieve. Then to one pint of tomato pulp add one quart of water, lettiag it come to a boil; then stir in slowly one teaspooful soda. The soda mixed with the tomatoes prevents the milk curdling. Add one quart hot milk, one teaspoonful butter, one-quarter teaspoonful pepper, one and one half teaspoonsfuls salt, and let all boil five minutes.

CLAM SOUP.

Mrs. Newton.

After washing twenty-five large clams, strain through a colander. Strain the clam juice and put over the fire with two quarts of water and a little pepper; let it come to a quick boil, then skim well; add

two heaping tablespoonfuls Voigt's Royal Patent flour, which has been stirred smooth, in a little cold water. Boil this up until it thickens, add two tablespoonfuls butter and the chopped clams and boil one minute.

BEAN SOUP-DRIED.

Mrs. Newton.

Soak one quart beans over night. Put them on to boil with four quarts cold water and one-quarter pound salt pork, cut small. Boil slowly three hours, keeping the kettle covered. If soft enough, then mash and strain through a colander. If the water boils too much away, add a little more before straining. Add a little black pepper and salt, boiling ten minutes longer. This is very nice with spice, lemon and egg, the same as black bean soup, or with one pint of stewed tomatoes added just before straining.

OYSTER SOUP.

To seventy-five oysters use three pints of water, one pint milk, two tablespoonfuls butter, little pepper and salt. Strain the liquid from the oysters, wash them in the three pints of water, then strain this water, putting all the liquid over the fire to heat, adding as it heats a little pepper and salt. When this comes to the boiling point skim, add the cold milk, then the oysters, letting all boil three or four minutes, then throw in the butter and serve.

JULIENNE SOUP.

Miss M. A. Cady.

One-quarter of a firm white cabbage, shred as for cold slaw, one small turnip, peeled and cut into small dice; one carrot, peeled and cut into strips, inch long straws; one teaspoonful of onion, shred fine; three raw tomatoes, peeled and cut into bits; one tablespoonful minced parsley, three stalks of celery, cut into thin slices. Use a sharp knife for this work and bruise the vegetables as little as possible. Put all in hot water enough to cover, add one teaspoonful of salt and cook gently half an hour. Take one quart of soup stock, color with one teaspoonful Worcestershire sauce. When vegetables are tender, drain them, taking care not to mash or break them. Throw away the water in which they were boiled and add them to the clear, hot soup. Taste and simmer together gently for twenty minutes before turning into the tureen.

SOUP STOCK.

Mrs. Whitney, Hudson, Mich.

Procure a good-sized soup bone and boil till the meat is very tender. Set away till the following day. Remove all the caked fat, strain the liquid and it is ready for use.

BEAN SOUP.

Mrs. R. B. B.

Take six thin slices of salt pork and fry in the kettle in which the soup is to be made until nicely brown and crisp. Take one large pint of white beans and put into the kettle with the pork. Add two quarts water; let it cook slowly and steadily all the morning. Half an hour before serving, season with pepper and salt. The beans should be soft enough to go easily through the sieve when strained at last.

CANNED CORN SOUP.

Mrs. G. C. Longley.

One can sweet corn, one quart boiling water, one quart milk, three tablespoonfuls butter, rolled in one tablespoonful flour, two eggs, pepper and salt, one tablespoonful tomato catsup. Drain the corn, chop in a chopping bowl, put in the boiling water and cook one hour; rub through a colander, leaving the husks behind; return, with the water in which it has been boiled, to the fire; season, boil gently three minutes, stir in gently the butter and flour; have ready the boiling milk, pour it on the beaten eggs and these into the soup; simmer one minute, stirring all the time, take up, add the catsup and serve. The eggs may be left out, if desired, and more flour added to thicken instead.

OYSTER SOUP.

One calf's foot boiled to a rag with the beards and hard parts of one dozen oysters in milk and water equal parts, flavor with salt and a pinch of mace. Strain, add one wineglass of cream; put in the soft part of the oysters while it is boiling, two minutes before it is done.

OYSTER SOUP.

Mrs. G. C. Longley.

Take one quart cream and one pint milk, blend three tablespoonfuls cornstarch in a little of the milk, add cayenne and salt to taste, a pinch of mace, also a piece of butter half the size of an egg. Put the cream and the milk on the stove (or rather in a kettle over steam), let it get scalding hot, then slowly add the milk with the thickening and spices, stir constantly; let it thicken. Have the oysters well drained and add them to the hot cream, let them cook until they shrivel a little. Serve at once and very hot.

POTATO SOUP.

Ten potatoes, boiled and mashed, season to taste, one-quarter pound butter, an onion scalded in milk. Stir the milk into the potatoes, press smoothly through a sieve. Add a little more than a quart of milk, boil a minute. Put a spoonful of chopped parsley into the tureen, pour the soup on and serve hot.

TURKEY SOUP.

Take any bones left from roasted turkey, break them apart, cutting off the meat, and together with the skin, put in a soup kettle with two quarts cold water, or sufficient to almost cover. Slice three medium-sized boiled potatoes, one fair-sized onion, and three or four blades of celery cut into half-inch pieces. Let this heat very slowly and boil slowly. When almost done add the cold stuffing, and, after boiling a few minutes, lift out the bones and strain the soup through a colander, then season with pepper and salt.

RICE SOUP.

Take white stock, simmer turnips and carrots for two hours in it, strain, add six onions, sliced and fried, simmer three hours, strain and serve. Fry some little squares of bread in lard, drain on blotting paper and serve with this soup. Have the bread or rice brown and crisp.

CORN SOUP.

One pint of grated green corn, or one can of canned corn chopped very fine; one quart of milk, one pint of stock, two table-spoonfuls of butter, one heaping tablespoonful of flour, one slice of onion, salt and pepper to taste. Cook the corn in the stock thirty minutes; let the milk and onion come to a boil; have the flour and butter mixed together and add a few tablespoonfuls of the boiling milk; when perfectly smooth, stir into the milk and cook eight minutes; take out the onion, add the stock with the corn and serve.

PLAIN VEGETABLE SOUP.

Strain the soup and either serve it clear or with eggs poached in the soup, or turn a beaten egg into it, beating it in and serve hot.

BEEF STOCK SOUP.

Serve beef stock soup with small balls of brain cakes.

SUMMER SOUP.

Mrs. M. Lilley.

Put a piece of butter the size of an egg into a soup kettle, stir it until melted; cut three young onions fine, fry a nice brown; then put in two quarts of good veal or white stock, a little salt, pepper, mace and celery seed, two young carrots, two turnips and a pint of green peas. Boil it one hour.

CREAM OF TOMATO SOUP.

Mrs. Oakes

One can of tomatoes, strained and put on to boil with a piece of butter the size of an egg and enough soda to sweeten them; two quarts of boiling milk. Mix with the tomatoes. Salt and pepper to taste.

CHICKEN PUREE.

Miss Maude Lilley.

Cut a fowl and two pounds of veal in pieces, place in a stewpan with two ounces of butter, fry but do not brown; add a small onion, clove of garlic, sharlot, some peppercorns, one-half grated nutmeg and one quart of water. Stew until the meat will leave the bone, then pound the whitest part of the veal and chicken and pass through a sieve. Have ready some white sauce, which should be of the consistency of cream (a little more than a quart of water may be necessary). Add the yolks of two eggs just before serving.

TOMATO SOUP.

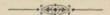
Mrs. G. C. Longley, Ontario.

Take one can soup (Mulligatawney is best), or one quart good stock, add one-half can of tomatoes; add a small desertspoonful of Harvey sauce and one of Nabob, one of anchovey, a little nutmeg and celery salt. Let this all boil ten or fifteen minutes. Have a large pint of sweet cream ready; put two tablespoonfuls flour in a little of this, make it smooth and then add the rest of the cream; put it into the soup and stir it all the time; it will soon thicken, then strain it through a sieve. If you think this not seasoned enough, you can add more of the sauces, salt and pepper.

CREAM TOMATO SOUP.

Mrs. E. B Dikeman.

Put one quart of water into a kettle, and when it boils add one quart of tomatoes; when it boils again put in one teaspoonful of soda, and as soon as it is done foaming add one pint of rich cream and four rolled crackers; season with butter, pepper and salt. Skim and serve very hot.



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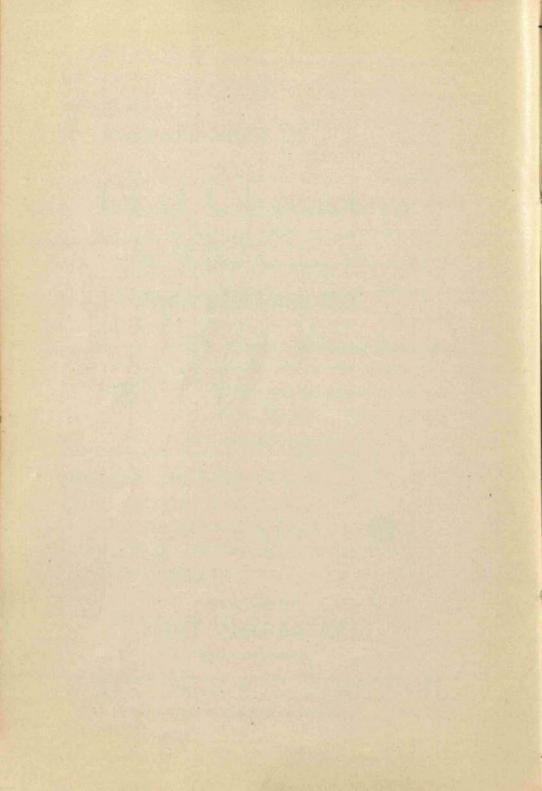
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FISH.

"A piece of cold butter prepare,
To rub it when ready it lies;
Egg sauce and potatoes don't spare,
And the flavor will cause you surprise."

DEVILED LOBSTER.

Mrs. G. C. Longley, Ontario.

Pick out all the white meat of two lobsters, chop pretty fine, add two hard boiled eggs chopped and one slice of bread crumbed fine, the juice of one lemon; season with salt and cayenne pepper to taste. Stir in enough milk to moisten well. Put this in shells or whatever dish you wish to use, and sprinkle fine bread or cracker crumbs over it, with little bits of butter. Bake ten or fifteen minutes. Serve very hot.

DEVILED LOBSTER.

Mrs. G. C. Longley, Ontario.

Make white sauce by putting butter the size of an egg into a stewpan (do not let it brown); stir in a heaping tablespoonful flour, cook for five or ten minutes, then add one cup boiling cream or milk; season with salt and pepper. Chop the meat of the lobster very fine, season with salt, pepper and one-half teaspoonful of mustard; mix with enough of the sauce to moisten well, fill your shells, put bread crumbs over the top, bake for about ten minutes. Serve very hot, with the rest of the sauce hot.

OYSTER FRITTERS.

Mrs. W.

One and one-half pints sweet milk, one and one-quarter pounds Voigt's Royal Patent flour, four eggs. The yolks must be beaten very thick, to which add the milk and flour; stir the whole together, then beat the whites to a froth and stir gradually into the batter. Take a spoonful of the mixture, drop in an oyster and fry in hot lard.

CREAMED OYSTERS.

Mrs. W.

Twenty-five shell oysters, one pint sweet cream, butter, pepper and salt to taste. Put the cream and oysters in separate kettles to heat, the oysters in their own liquid; let them come to a boil, and when sufficiently cooked, skim and take out of the liquid and put into a dish to keep warm. Put the cream and liquid together, season to taste, thicken with powdered crackers; when sufficiently thick, stir in the oysters.

VEAL AND OYSTER PIE.

Mrs. F. C. Stratton.

Cut the best parts of your cold roast fillet into small and thin pieces; put a layer in the bottom of a pudding dish, sprinkle it with bread crumbs, seasoned with salt and pepper, and you can also put on some minced ham; cover with oysters, strew these with pepper, salt and bits of butter, a pinch of grated lemon and a little juice; more veal, etc., and when the dish is full, pour on it equal parts of stock and the oyster liquor. Cover with a good paste and bake one hour. Wash with the white of an egg just before taking from the oven. The gravy left from yesterday can be used instead of stock.

SCALLOPED OYSTERS.

Mrs. Newton.

Put a layer of rolled crackers in the bottom of a buttered pudding dish, wet this with a mixture of oyster juice and milk, slightly warmed; next, a layer of oysters, sprinkle with salt and pepper, lay small bits of butter upon them; then another layer of moistened crumbs, and so on until the dish is full. Let the top layer be of crumbs, and thicker than the rest, beat one egg into the milk you throw over them, putting bits of butter on top. Cover the dish and bake half an hour; if not brown, remove the cover and place the dish upon the upper grating of the oven. Use one pint milk,

one pint oyster juice, one half pound butter, one half pound crackers, one egg, one tablespoonful salt, one teaspoonful pepper and fifty oysters to fill a two quart dish.

LOBSTER CROQUETTES.

Mrs. Newton.

Chop fine the meat of four pounds (weigh in the shell) lobsters. Cook together four tablespoonfuls butter and one tablespoonful Voigt's Royal Patent flour until they bubble; add a cupful of water or cream to make very moist, then the lobster, some salt and pepper to taste, and when hot, two eggs, well beaten. Set away to cool. Shape, dip in egg and cracker crumbs and fry as usual. This will make twelve croquettes.

SCALLOPED CLAMS.

Mrs. Newton.

Fifty large clams, chopped, one pint clam juice, one pint milk, one egg, beaten, one-half pound oyster crackers, one-half pound butter and a little pepper. Put a layer of rolled crackers in the bottom of a buttered pudding dish, moisten this with clam juice and milk, put in one-third of the clams, little pepper and bits of butter; then another layer of moistened crackers and so on till all is used. Make the top layer of crackers thicker than the rest, beat up one egg, stir in one cup of the liquid, pour over the top, put bits of butter over, cover and bake twenty minutes, then remove the cover and brown. This will fill a two quart dish.

FRIED OYSTERS.

Mrs. Newton.

Drain the oysters thoroughly from their liquid through a colander. Mix together two tablespoonfuls Voigt's Royal Patent flour, four tablespoonfuls milk, one teaspoonful salt, one teaspoonful pepper. Dip oysters in this one by one, using a fork, taking care not to break them. Then roll them in four tablespoonfuls cracker dust. Put them on dishes and let them stand half an hour that the juice may drain out and harden the crackers. Beat two eggs, dip the oysters in, then roll them in four heaping tablespoonfuls sifted bread crumbs and drop lightly in a kettle of boiling fat.

CREAMED OYSTERS.

Mrs. Newton.

Seventy-five oysters, one quart milk, two tablespoonfuls flour, salt and pepper to taste. Let the milk come to a boil, mix the flour with a little cold milk and stir into the boiling milk. Let the oysters come to a boil in their own liquid, skim carefully, drain off all the liquid, turn the oysters into the cream and throw over buttered toast upon a platter. If served for formal company, omit the toast

CODFISH BALLS.

Mrs. Newton.

Mix together while hot three pints mashed potatoes and three pints freshened codfish, picked to shreds, add yolks of two eggs, butter size of an egg and two tablespoonfuls milk, and make into balls. Beat the whites of the eggs a little, dip the balls in, then roll in sifted bread crumbs or Indian meal. This will make three and a half dozen balls.

BAKED CODFISH.

Mrs. Newton.

Pick up one and one-half cups codfish and freshen. Mix three cups cold mashed potatoes with two eggs, butter the size of an egg and one and one-half pints milk; then add the codfish, mixing well together. Bake in a buttered pudding dish twenty-five or thirty minutes. Serve hot for supper.

FRIED SMELTS.

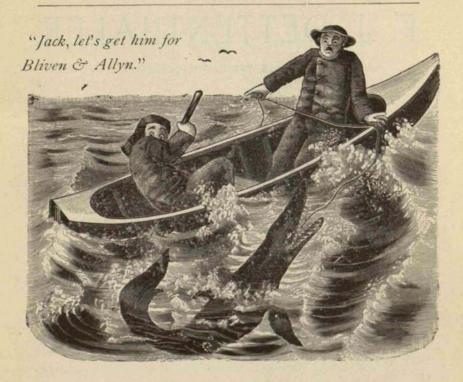
Mrs. Newton.

Wash and dry well two pounds smelts. Break two eggs, season with pepper and salt, beating them well together. Dip the fish in the eggs and roll in bread crumbs. Fry a light brown and serve immediately, or they will lose their crispness and flavor. Serve with lemon or parsley to garnish the dish.

OYSTER PIE.

Mrs. Newton.

Make French puff paste. This is just sufficient for a pudding dish holding two and one half quarts: Two quarts small oysters



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(seventy-five oysters), one quart milk, two heaping tablespoonfuls Voigt's Royal Patent flour, two heaping teaspoonfuls salt, one heaping tablespoonful pepper. Let the milk come to a boil, mix the flour with a little extra cold milk and stir into the boiling milk, then add the salt and pepper. While the milk is cooking, let the oysters come to a boil in their own liquid. Skim carefully and drain off all the liquid, add the oysters to the milk and boil up once, having them just ready when the crust is baked. It is better to use the oyster liquor and enough milk to make up the quart.

CREAM SALMON.

Mrs. Altred Baxter.

One can salmon, minced fine. Made a sauce as follows: Boil one pint milk, thicken with two tablespoonfuls cornstarch, add two tablespoonsfuls butter, with salt and pepper. Prepare one pint fine bread crumbs. In a pudding dish put a thin layer bread crumbs, then of fish, then sauce; fill the dish in this manner, having bread crumbs on top, and bake brown.

BOILED FISH.

Mrs. Newton.

Wash in cold water, then put in only sufficient cold water to cover, adding one even tablespoonful salt and one tablespoonful vinegar. Boil very gently, or the outside will break before the inside is done. Allow eight minutes to each pound for large, thick fish. Take from the water as soon as boiled.

PANNED OYSTERS.

Mrs. Newton.

Put seventy-five oysters in their own liquor, and when they boil up, add one even teaspoonful salt, half small teaspoonful pepper, two heaping tablespoonfuls sifted cracker crumbs. Cook one minute and serve on buttered toast. One and one-half pints of oyster liquor will not be too much for eight pieces of toast.

SCALLOPED LOBSTER.

Mrs. Newton.

Lobsters, weighing in their shells five pounds, one pint cream or

milk, two heaping tablespoonfuls butter, two heaping tablespoonfuls flour, one rounding teaspoonful salt, one even teaspoonful pepper, one pint bread crumbs. Mix butter and flour together, then add three tablespoonfuls of the boiling milk, stir all into the remaining milk, (which has come to a boil), cook two minutes, add the lobster, salt and pepper, boil one minute. Put into a buttered scallop dish or individual shells, cover thick with the bread crumbs, and brown for twenty minutes in a hot oven.

DEVILED CLAMS.

Mrs. Newton.

Chop fine sixty large clams, put in a saucepan with one tablespoonful butter and cook about ten minutes, then stir in four tablespoonfuls finely rolled crackers and a little cayenne pepper, take from the stove, stir in two well-beaten eggs and a little parsley cut very fine. Fill the shells, put a little rolled cracker over the top and bake about half an hour.

BAKED FISH-STUFFED.

Mrs. Newton.

Make a stuffing the same as for poultry. Take one tablespoonful lard and one tablespoonful butter, cut in small bits and put over the fish when you put it in the oven, adding one half teaspoonful salt and a little pepper. Baste often with this.

BAKED FISH WITH WINE.

Mrs. Newton.

Soak bread in water, squeeze it dry, and add an egg well beaten, season with pepper and salt, stuff the fish. Season the fish on top, and put it in a pan with two cups boiling water, baste it very often, adding more boiling water when necessary. About twenty minutes before serving, pour over it one cup sour wine and two tablespoonfuls catsup mixed with the wine, butter the size of half an egg, cut small, and half a lemon cut in thin slices. Baste the fish well again. When it is thoroughly baked, remove it from the pan and garnish the top with the slices of the lemon. Finish the sauce in the baking dish by adding one heaping teaspoonful butter, rubbed to a paste in two even teaspoonfuls Voigt's Royal Patent flour strain, skim and serve in a gravy boat.

FISH CHOWDER.

Mrs. Sears, Holyoke, Mass.

Take three or four pounds fish for six or eight persons, cut in sections crosswise; take five or six slices of salt pork, lay them in the bottom of a kettle and let them fry till all the fat is fried out, then remove the scraps of pork and lay in about one third of the fish, then a layer of potatoes, then a sprinkling of chopped onions (chop two onions for the whole), then pepper and salt and some flour, dredging it in so as not to lump; place in layers till the whole is used; cover with cold water and boil fifteen minutes; then add half a dozen Boston crackers, split and wet in cold water; add one pint sweet milk; boil five minutes more and serve.

CREAMED OYSTERS.

Mrs. G. C. Longley, Ontario.

One pint of cream, one pint of oysters, one tablespoonful flour, salt and pepper to taste. Let the cream heat, mix the flour with a little cold cream, stir it into the heated cream; when this thickens draw it aside. Let the oysters come to a boil in their own liquor, skim carefully, drain off all the liquor and turn the oysters into the cream.

OYSTER PIE.

Mrs. G C. Longley, Ontario.

Line a small sized pudding dish with puff paste, fill well with stale bread crusts, cover with paste and bake. When ready for use remove the cover and the crusts, fill with the same oyster filling used for oyster patties, put on the cover and heat all well. It must be served hot.

FISH TUBOT.

Mrs. T. Stewart White.

One large whitefish, one-quarter pound Voigt's Royal Patent flour, one-quarter pound butter, three slices large onion, three large sprays parsley, one pint milk, two eggs. Steam the fish, pick into small pieces and sprinkle with pepper and salt. Put over milk in double boiler with parsley and onion in it; when it boils take out both onion and parsley and pour it over butter and flour, which has been creamed (rubbed together), turn again into boiler and cook one half hour. When partly cooled add two eggs, beaten separately, place alternate layers of fish and dressing in a bake dish and bake nearly an hour, until center puffs up high.

SCALLOPED OYSTERS.

Mrs. G. C. Longley, Ontario.

Scale and beard one quart oysters, strain the liquor into a stew pan, add to it two ounces butter mixed with two ounces flour, a little cream, anchovey sauce, nutmeg. cayenne and salt. Put this over the fire and boil ten minutes, add the yolks of two eggs, a little lemon juice and a little chopped parsley; cut the oysters in halves, add them, stir all together over the fire for a few minutes. Now fill your shells with this preparation and cover with a thin layer of bread crumbs, place on the baking slab in the oven for a few minutes, brown nicely and serve hot. [Note]—After adding the oysters to the sauce, be careful not to allow too long over the fire, or they will become tough and the sauce watery.

DEVILED CRABS.

Mrs. Macfie, Grand Haven.

Pick over carefully one can crabs (it has to be done with the fingers to get out all the bits of hard shell), season well with pepper and salt; one half pint of bread crumbs, add a finely chopped hard boiled egg; mix with the crab and moisten with a large cup of sauce made by boiling together a cup of milk, a piece of butter size of a large egg, a small teaspoonful of corn starch, salt and pepper. Put in the shells and put bits of butter over the top, then sift on some fine cracker crumbs. Cook in a hot oven about fifteen minutes until a nice brown.

SALMON CROQUETTES.

Mrs. Duryea. Grand Haven.

One-half pound can salmon boiled in the can twenty minutes, one cup milk, butter size of an egg, pepper, salt, two tablespoonfuls rolled crackers stirred into the hot milk. Mince the salmon and stir into the crackers and milk. Mould in croquettes and roll in fine cracker crumbs, then in beaten egg aud again in the cracker

crumbs. Fry in hot lard. These are better made and set away a few hours before frying.

SALMON LOAF.

Mrs. R. W. Hazeltine.

One quart salmon, one-half eup rolled crackers, one tablespoonful melted butter, salt and pepper. Steam one hour, cover with a rich drawn butter gravy before sending to the table. Steam in a mould.

BAKALOO-CODFISH.

Pick and wash the codfish, fry it with onions and serve with tomato sauce.

OYSTER PATTIES.

One pint sweet cream, one can select oysters, one small onion, one blade of mace, one even tablespoonful of corn starch. Place cream in rice boiler, put in onion and mace and let it come to a boil, stir in corn starch and set aside. Let the oysters come to a boil in their own liquor, seasoned with pepper and salt. When done drain off the liquor and pour in cream. Serve in the cases.

TO FRY ANY KIND OF FISH.

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First put the fish in salted water for one-half hour. Fill your skillet half full of good sweet lard, and when very hot put in the fish and fry slowly for twenty-five minutes. Fish should be rolled in meal or flour before frying. Serve on a hot platter. Note—Small fish will of course cook much quicker than large fish. Good salt pork fat is the best to fry fish in.

TO COOK SMELTS.

Blivin & Allyn.

Roll the fish in cracker dust and raw egg alternately until a good coating of crumbs is obtained. Then fry in hot fat until a light brown color takes place. Care should be taken not to overdo the fish unless you like them crisp and well done.

TO COOK FRESH COD FISH, HADDOCK, PIKE OR LAKE TROUT.

Blivin & Allyn.

First select a fresh caught fish, place the same in a kettle of cold water sufficient to well cover the fish. Put a good full handful of salt in the water and boil twenty minutes. Serve the fish with white sauce and garnish with parsley or lettuce.

TO COOK WHITE FISH.

Blivin & Allyn.

First split the fish and remove the back bone, and place the same on a broiling wire and broil slowly over hot coals, taking care not to burn. When the fish is nicely browned place the same on a hot platter, taking care not to break the fish. Then place lumps of butter over the same and set in oven to melt. Serve with parsley or lettuce.

TO COOK FINNAN HADDIE.

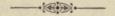
Blivin & Allyn.

Put the fish in a kettle of water and boil twenty minutes, then lift out in a hot dish and pour a cup of cream, previously heated, over it, serve very hot.

TO BROIL WHITE FISH IN THE OVEN.

Blivin & Allyn.

Place the fish, after removing the back bone, in a dripping pan (back down) in about one-quarter inch of water or milk, place the pan in a hot oven and let broil. When nicely brown, place a knife under the fish and draw carefully over the edge of the pan on to the platter, then place lumps of butter over the fish and set back in the oven to melt. Serve with parsley or lettuce. Hot cream placed over the fish is also nice.



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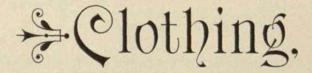
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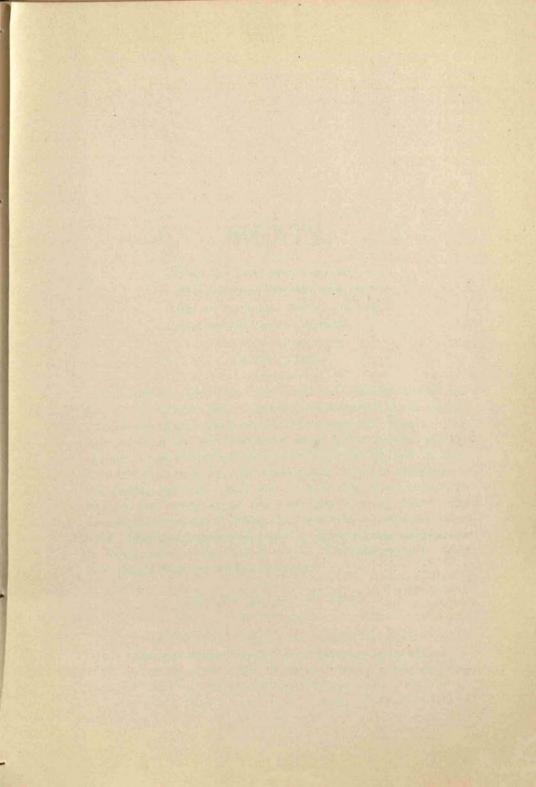
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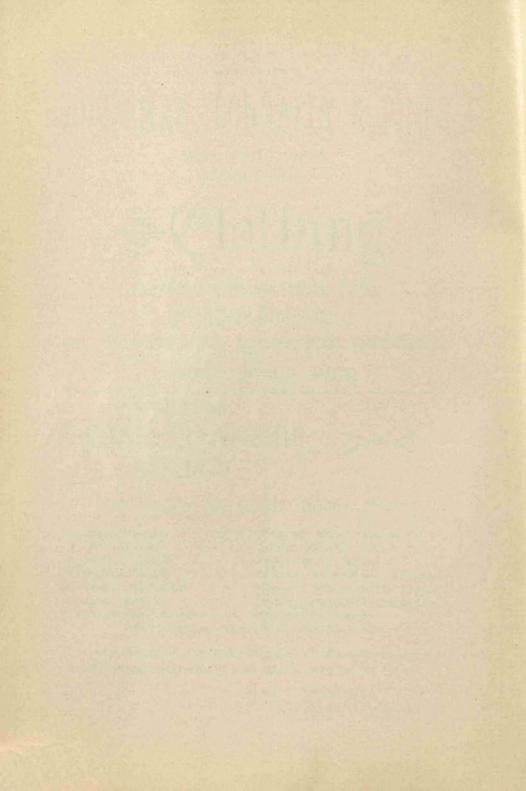
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MEATS.

"Some hae meat and canna eat, And some wod eat that want it, But we hae meat, and we can eat, And sar the Lord be thankit."

IRISH STEW.

Mrs. Newton.

Two pounds beef from the round, two potatoes, peeled and halved, one half cup finely chopped onion, one large carrot cut thin, one heaping tablespoonful salt, one-half teaspoonful pepper. Pour over the beef one pint luke warm water, half the pepper and half the salt; cover closely and stew over a slow fire for half an hour, then add the carrot, one pint boiling water and the remainder of the pepper and salt. After half an hour add the potatoes with another pint boiling water and cook half an hour. Wet up one heaping tablespoonful browned flour with three tablespoonfuls cold water, three teaspoonfuls chili sauce or catsup and one tablespoonful butter, softened; rub smooth and stir well into the stew. Boil two minutes longer to thicken the gravy.

SPICED ROUND OF BEEF.

Mrs. F. C. Stratton.

To a round of beef weighing fourteen pounds, take one-half pound coarse sugar, one ounce saltpetre, one quarter pound pounded all-spice, one pound common salt, one quarter pound cloves and four nutmegs. Mix well and rub the round daily, turning it every morning, keep it in a large wooden bowl, covered. In three weeks it will be ready to use; skewer it up well, then make a thick paste

of flour and water and cover it all over, put two cups of water in the pan, then cover the pan and bake for four hours.

VEAL PIE.

Mrs. F. C. Stratton.

Line the sides of a pudding dish with puff paste, turn a patty pan upside down in the center of the dish, mince enough cold veal very fine, to fill the dish. Before putting the meat in the pudding dish, moisten well with milk that has been previously thickened with a little flour, season with a little salt, pepper and a little grated lemon rind, add a few pieces of butter. Pour this into the pudding dish and cover with puff paste. Bake until the paste is nicely browned. You can glaze the paste with egg if desired.

BAKED SWEET BREADS-AN ENTREE.

Mrs. F. C. Stratton.

Choose large white sweet breads, put them in warm water to draw out the blood and improve their color. Let them remain for an hour, then put them in boiling water and allow them to boil, or rather simmer, for ten minutes, which renders them firm. Take them up, drain them, brush over with an egg, sprinkle with bread crumbs, dip them in egg again and then in more bread crumbs. Drop over them a little oiled butter and put the sweet breads into a moderately heated oven and bake for nearly three quarters of an hour. Make a piece of toast for each sweet bread and place the sweet breads on them, then make a nice brown gravy and pour round, but not over them.

HEAD CHEESE.

Mrs. F. C. Stratton.

One-half a beef's head, one half a pig's head. Soak for two days, then clean well and boil till the meat falls from the bones, take it up and shred it with a knife and fork. Let the water that it was boiled in boil for another hour. Put the meat in a kettle and pour the thickest portion over it, enough to moisten well, season with pepper, salt, cloves, cinnamon, etc., to taste. Boil ten minutes, take it up and pour in moulds or bowls. Put a saucer on top of each and a weight. When cold, turn out.

JELLIED TONGUE.

Mrs. E. M. Jones.

Take four tongues, lay immediately in cold water for twenty-four hours, then take out and wipe dry and rub in the following: One ounce allspice, one ounce cloves, one ounce pepper, two ounces sugar, twelve ounces salt, one desert spoon even full of saltpetre (pulverized). Rub well and lay in a stone crock, turn and rub every day for ten days. When wanted, bøil very slowly for four hours, press with a bowl and put a weight on; if wanted jellied, melt clear stock and pour round. When cold, turn out.

VEAL LOAF.

Mrs. Squires, Grand Haven.

Three and one-half pounds raw veal, chopped fine, one-half pound fat of pork, chopped fine, one tablespoonful salt, one-half table-spoonful pepper, eight tablespoonfuls rolled crackers, three table-spoonfuls milk, two eggs, a little melted butter, one nutmeg. Bake in a covered pan with two cups water in it. Sprinkle cracker and bits of butter on the top. Bake two hours.

CHICKEN CROQUETTES.

Mrs, Phillips, Grand Haven.

One pound cooked chicken, one teaspoonful salt, one-half teaspoonful pepper, one cup cream or stock, one tablespoonful flour, four eggs, one tablespoonful lemon juice, one pint bread crumbs, three tablespoonfuls butter. Mix butter and flour and stir into boiling cream, add everything but eggs. Boil two minutes, add two well beaten eggs. Take from fire immediately, cool, dip in crumbs and eggs, fry in boiling lard. Make in the morning and set away, but do not form into croquettes until ready to fry.

BEEF LOAF.

Mrs. Harry Snell.

Three and one-half pounds raw beef, chopped very fine with one-half pound salt pork, one tablespoonful salt, one tablespoonful pepper, one-quarter cup butter, two cups milk, two eggs, two cups of pulverized crackers. Mix with the hands. Bake two hours. Take a few raw potatoes, sliced thin, and place on the top. Leave them

on till the loaf is nearly done, then remove them and let the meanbrown.

PIGEON PIE.

Mrs. F. C Stratton.

Line the bottom of a deep dish with steak cut in pieces about three inches square, season well with pepper and salt, clean the pigeons, rub them inside and out with pepper and salt, but a piece of butter inside each pigeon, lay them on the steak breast down, put a few pieces of ham between the birds, and four hard boiled eggs, sliced up. Half fill the dish with stock, place a border round of puff paste and then put on the cover of paste, brush over the crust with the yolk of an egg and bake for one hour and a quarter. Some of the feet of the pigeons may be cleaned and placed in a hole made in the top of the pie.

VEAL CUTLET.

Mrs. Newton.

One-half pint milk, or water, one egg, beaten to a froth, and flour enough to render it thick to make a batter, about one cupfull, in which has been sifted one teaspoonful baking powder. Fry the veal brown, then dip it into the batter, replace it in the fat and fry until brown. Thicken the gravy and turn it over the whole. Season the veal when first cooking and add salt to the batter.

FRIED LIVER.

Mrs. Newton.

Cut in thin slices, pour on boiling water and immediately pour it off. Dredge it with rolled crackers or dried bread crumbs, rolled fine, having first well seasoned the liver with pepper and salt; put into the frying pan when the fat is hot, cover over and fry slowly until both sides are dark brown. The time required is about half an hour.

BEEFSTEAK PUDDING.

Mrs. F. C. Stratton.

Make a suet crust of one quart Voigt's Royal Patent flour, one large cup finely minced beef suet, one teaspoonful baking powder, a little salt. Mix with cold water, line the sides of a large bowl with

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this crust, rolled so it is half an inch thick, fill with three pounds beefsteak, cut into square inches, well dredged with flour and seasoned with pepper and salt. Nearly cover meat with water; cover with crust rolled so it is an inch in thickness. (Use a bowl that the meat will fill up to the top.) Steam three hours.

FRIED SCOLLOPS.

Mrs. Newton.

For three pints scollops, beat up three eggs and season with pepper and salt; dip the scollops in this, then in sifted cracker crumbs, and fry in a kettle of fat.

CURRIED CHICKEN.

Mrs. Stratton.

The remains of cold veal, or fowl, cut up and put in a stew pan with a little cold water, and a little stock, if you have it. When it comes to a boil, thicken with some curry powder that has been mixed up very smooth with cold water; stir this in and let all boil up together. Have ready some rice that has been boiled in water. Serve the curry on a platter with a wall of the rice all around it.

FRIED BACON.

Mrs. Newton.

Cut the bacon in slices about one-quarter of an inch thick, place in a bowl and pour boiling water over it, let it stand for five minutes, then dip into Indian meal and fry over a rather hot fire until crisp and brown, serving upon a hot dish.

CHICKEN PIE-BAKED

Mrs. Newton.

Make crust like puff paste receipt. This is just sufficient for a pudding dish holding two and one half quarts. Roll the crust for the bottom and sides the ordinary thickness for fruit pies, and the top crust about twice as thick. Take the cooked chicken from the bones, using all the white and a little of the dark meat. After putting it in the paste, pour over it two cups gravy, one tablespoonful butter, little pepper and salt if it is not well seasoned, and if the liquid is not thick enough, add a little flour, then cover with upper

crust. Make a small hole in the center, ornament with strips of paste, and bake from half to three-quarters of an hour. As soon as taken from the oven, brush over the top of pie with the white of an egg beaten a little.

YORKSHIRE PUDDING.

Mrs. Newton.

One pint milk, four eggs, whites and yolks beaten separately, one teaspoonful salt, two cups Voigt's Royal patent flour. Put a little dripping from the roasting beef into a long biscuit tin, then pour in the batter and bake for three-quarters of an hour. Cut in squares and serve hot around the beef.

BACON WITH APPLES.

Mr. Newton.

Cut bacon very thin and fry slowly until it is crisp, pouring the fat from the frying pan as the bacon cooks, leaving only upon the bottom of it enough so it will not burn nor yet be too greasy. Cut sour apples around about one-half inch thick, and fry in the bacon fat. Do not peel nor core the apples. Serve upon the same dish. which must be hot.

BEEF A-LA-MODE.

Mrs. Newton.

To a round of beef, weighing ten or eleven pounds, allow one pound salt pork. After the bone is removed, bind the beef into a symmetrical shape with a strip of stout muslin as wide as the round is high, about it, sewing the ends together. Cut the pork into strips as thick as your middle finger and as long as the beef is thick, mix four teaspoonfuls made mustard, one teaspoonful nutmeg, teaspoonfuls cloves, three teaspoonfuls cinnamon, one tablespoonful brown sugar and stir into one-half pint weak vinegar, adding one onion, cut small. Let all simmer five minutes, then boil up once, pouring scalding hot upon the pork and leaving until cool. If any of the liquid is left after putting in the pork, rub well the outside. Rub over with pepper and salt. Put into boiling water and boil slowly, allowing twenty-five or thirty minutes to each pound, keeping it well covered and in sufficient water to half cover it, then set in the oven with the gravy around it, brown half an hour, basting frequently with

the spiced water. Set away with the band around it and pour the gravy over the meat, leaving until cold.

VEAL CUTLETS.

Mrs. Newton.

One-half pint milk or water, one egg beaten to a froth, and flour enough to render it thick, (about one cupful, in which has been sifted one teaspoonful baking powder) to make a batter. Fry the veal brown, then dip it into the batter, replace it in the fat and fry until it is brown, thicken the gravy and turn it over the whole. Season the veal when first cooking and add salt to the batter.

CHICKEN CROQUETTES.

Mrs. Newton.

Boil one chicken, weighing about three pounds, leaving it in the liquid to cool, using only sufficient water in boiling to cover it. When cold, chop fine all the meat; boil hard three eggs, chop the whites fine and tub the yolks through a strainer. Stir it in the chicken with pepper, salt and some from the top of the liquid or stock to soften the eggs. Mix all well together, roll into shape, then into bread crumbs. This will make twelve croquettes.

SPICED LAMB, COLD.

Mrs. Newton.

Boil a leg of lamb or mutton, with only enough boiling water to cover it, adding berry cloves and stick cinnamon when put upon the fire. To a leg weighing eight or nine pounds use two ounces cinnamon and two ounces cloves. Rub over with two tablespoonfuls salt. Put a cloth over the top of the kettle, then fit over a cover tightly and boil about two hours and a half.

BRAIN CAKES.

Crumbs of bread, a flavor of chopped fine herbs and the brains, beaten together with egg. Make thick enough to form into little balls, and drop into hot soup long enough to be well heated through before serving.

BRAINS.

Drop the brains in boiling water and blanche for five minutes,

then drop into cold water for five minutes more. Boil from five to ten minutes and serve covered with a cream sauce flavored with mace or lemon.

BRAIN OR SWEETBREAD OMELETTE.

Brains or sweetbreads beaten up with one egg, flavored or spiced and then fried. Pepper may be used if tied in a muslin rag, dropped and taken out afterward.

SWEETBREADS.

Boil sweetbreads, leave them till cold, slice thin and fry in batter.

VEAL LOAF.

Mrs. Newton.

One and three-quarters pounds veal, chopped fine; six ounces fat salt pork, chopped fine; one heaping teaspoonful salt, small half-teaspoonful pepper, three-quarters cup rolled crackers, two eggs. mix half the crackers, the eggs, pepper and salt with the veal and pork. Make into a solid form into cake tins. Take the crackers remaining and spread smoothly over the outside Bake one hour and eat cold. Make the loaf thick enough in the pan to look thick enough when sliced.

CHICKEN PIE

Mrs. W.

Stew a chicken till tender, season with one-quarter pound butter, salt and pepper. Line the sides of a pudding dish with a rich crust, pour in the stewed chicken and cover with a crust, first cutting a hole in the center. Have ready a can of oysters, heat the liquor, thicken with a little flour and water, season with salt and pepper and butter the size of an egg; when it comes to a boil, pour over the oysters, and about twenty minutes before the pie is done, lift the top crust and put them in.

CHICKEN POT PIE.

Mrs. W.

Two large chickens, jointed and boiled in two quarts water; add a few slices of salt pork and seasoning. When nearly cooked, add a crust made of one quart Voigt's Royal Patent flour, four teaspoonfuls baking powder and a little salt; stir in a stiff batter with water, drop into the kettle while boiling, cover close and cook twenty-five minutes.

SAUSAGES.

Mrs. Newton.

Twenty pounds meat, one-half pound salt, one and one-half ounces sage, two ounces pepper.

SCOLLOP OF VEAL.

Mrs. D. M. Rutherford.

Chop cold veal, season with pepper and salt, put a layer of bread crumbs in a buttered bake dish, with bits of butter over it; cover with the meat, wet with milk; covering deep with bread crumbs. Bake thirty minutes.

CHICKEN AND CORN.

Cut up a chicken, put it in a pot with enough water to cover it; let it stew about three-quarters of an hour. Have on the stove in another sauce pan, one-half can corn; let it boil until soft, then put it in with the chicken. Then put into the chicken stew a little pepper, a lump of butter and a teacupful of cream or milk, in which mix two tablespoonfuls flour. Add salt the last thing.

DR. M.'S CHOPS

Two neck chops, all fat taken off, bones cut off, one small onion, a couple of pepper-corns, salt and one-half of a potato. Put this in a basin, a flour paste over the top, tie in a cloth and boil as a pudding.

MUTTON CHOP.

Pound the fillet of a mutton chop in a mortar with some anchovy paste, spread on thin bread and butter.

HAM.

Grate ham or tongue, or use spiced beef, and spread on bread and butter.

CREAM.

Whip plain cream, serve with a dust of sugar and ice cold.

THE INVALIDS CUTLET.

One nice cutlet, cut from the loin of mutton and all the fat removed, two teacupfuls water, one small stick celery, pepper and salt to taste. Put the cutlet in a stew pan with the other ingredients and stew very slowly for two hours; skim off all the fat that may rise. Serve in a hot dish. Be careful not to get too much celery in, and do not let it boil hard, only simmer.

MEAT CROQUETTES.

Take any kind of fresh meat or fowl, chop very fine, add an equal quantity of smoothly mashed potatoes; mix and season with butter, salt and pepper. Make into cakes, dip in egg and bread crumbs and fry light brown. A nice relish for tea.

SPICED VEAL.

Boil three or four pounds veal until tender, then chop fine and season with salt and pepper, a little sage and cloves, return to the liquor you boiled the veal in, leaving only enough to moisten your chopped meat; then pour this in a square tin and set in cool place to harden.

ROAST FILLET OF VEAL.

Mrs. F. C. Stratton.

Make the fillet cut according to the size required, (a six pound fillet will take two hours) have the oven pretty hot when first put in. When nicely browned cover. (Dressing for the fillet:) Three pints of bread crumbs, seasoned with pepper and salt, the grated rind of a lemon and summer savory, add two tablespoonfuls melted butter and a little chopped parsley. Mix these ingredients thoroughly and fill the center of the fillet, where the bone has been removed. Skewer and bind the veal up in a secure form, dredge well with flour, lay two slices of the fat of pork on the top, then it is ready for the oven. Take the dressing that is left, add an egg, form it into small balls and fry in lard or some of the gravy just before dishing the veal, put these around the veal alternately with thin slices of lemon.

POTTED MEAT.

Mrs. F. C. Stratton.

Select from meat that has been boiled for stock, all the lean meat, put in a chopping bowl, chop fine and pound well with the potato pounder, season well with pepper, salt, a little cayenne and any other seasoning desired. Mix well, adding two tablespoonfuls melted butter and some cold stock; put on the stove to warm through, then press in molds or bowls, cover with a plate and put on a heavy weight. In six or eight hours it will be ready to turn out and serve.

HAM CROQUETTES .- NO. 1.

Mrs. Newton.

Two cupfuls chopped ham (cold boiled), four cupfuls chopped potatoes (cold boiled). Chop both fine. One tablespoonful butter, add a little pepper and make into shape. This will make twenty croquettes.

HAM CROQUETTES .- NO. 2.

Mrs. Newton.

Two and one-half cupfuls chopped ham (cold boiled), two tablespoonfuls catsup. Roll into croquettes, dip into bread crumbs and fry. This will make one dozen.

CRUST FOR CHICKEN OR VEAL POT PIE.

Mrs. Newton.

One quart Voigt's Royal Patent flour, two tablespoonfuls lard, three teaspoonfuls baking powder, one teaspoonful salt, water sufficient to make a dough like soda biscuit. Roll, cut out and put in a buttered steamer over the kettle in which the chicken or veal is boiling and steam half an hour.

RICE AND MEAT CROQUETTES.

Mrs. Newton.

Three cupfuls cold meat, chopped very fine; one and one-half cupfuls boiled rice, mix a little warm; one-half tablespoonful butter, a little salt and pepper. Make into shape and roll in sifted bread crumbs. This will make sixteen croquettes.

TO PICKLE BEEF.

Mrs. F. C. Stratton.

To every twelve quarts water, add one coffeecupful brown sugar, two large coffeecupfuls coarse salt and one even teaspoonful pulverized saltpetre. Boil together for ten minutes and skim. When cold, pour over the meat. The meat should be rubbed with salt for three days before to take out the blood, then lay in a jar and pour the pickle over it.

TO PACK EGGS.

Mrs. F. C. Stratton.

One pint unslacked lime in lumps, not powdered, one pint salt, one pail soft water. Mix ten days before needed. Pack the eggs as you get them.

DEVILLED HAM.

One pint boiled ham, chopped fine; one teaspoonful dry mustard, one teaspoonful flour, half a cupful boiling water. Press in a mould, when firm cut in slices.

COLD MUTTON.

Chop fine as for hash, put in an earthen dish, season with salt, pepper and butter, then a layer of sliced tomatoes, then soft boiled rice spread on top. Bake three-quarters of an hour.

TO CURE HAMS AND BACONS.

Mrs. E. M. Jones, Ontario.

Four quarts salt, one pound brown sugar, two ounces ground pepper, two ounces saltpetre. Mix and rub the mixture into the hams and bacon. Lay on a board, skin side down, and pack up in a neat pile, sprinkling the remains of the mixture between. In two weeks, rub again, and in two weeks more, still again. If enough of the first salt is left on the board, rub that in, but if more salt should be needed, use more salt and sugar, but no more saltpetre. At the end of the six weeks, wipe and put in a tub of cold water for twenty-four hours, then hang up to dry for a few hours. Smoke for three days, then let hang for three days in the kitchen and sew up in coarse muslin.

WASHINGTON PIE.

Mrs. A. Youell.

Two eggs, one cup sugar, a small piece of butter, two tablespoonfuls of water, one teaspoonful baking powder, one cupful Voigt's Royal Patent flour. Bake in tins with jam between. Sprinkle sugar on top.

BEEFSTEAK SMOTHERED IN ONIONS.

Mrs. Newton.

Cut six onions in slices, put in a saucepan with two cupfuls water, two tablespoonfuls butter, a little pepper and salt and dredge in a little flour, stewing until the onions are tender, Broil the steak and serve with the onions thrown over, having simmered all together for five minutes.

BEEF STEW.

Mrs. F. C. Stratton.

Cut two pounds round steak into pieces one and one-half inches square, put in the spider with pepper, salt and two cupfuls cold water, cover and keep on the back of the stove after it has come to a boil. Let it cook for half or three-quarters of an hour. Thicken with a little flour blended smooth in cold water and serve with small pieces of toast round the dish.

SHEPHERD'S PIE.

Mrs. G. C. Longley, Ontario,

Mince enough cold beef or veal to fill your pudding dish, add to it salt, pepper, mushroom catsup, some small pieces of butter rolled in flour, enough stock or cold gravy, or if you have no stock or gravy, water to moisten the mince well. Cover with a paste made of cold boiled potatoes, a little flour and milk. Bake.

BEEFSTEAK PIE.

Mrs. F. C. Stratton.

Take three pounds round steak, (this will make a good-sized pie) cut the meat in small pieces, dredge each piece with flour, cover the bottom of pudding dish with the meat, then sprinkle with pepper and salt, then put in more meat and pepper and salt, until the dish is full. A small cup ought to be placed in the center of the

pudding dish. Now take three-quarter pint cold stock and water, mixed in equal parts, or if you have no stock, water will do alone, add to this pepper, salt, and some mushroom catsup and Worcester sauce; pour over the steak, cover with puff paste. Bake until the paste is brown, then put on the top of the stove in a pan of hot water and let it cook an hour or two, so that the meat is well done.

FRIZZLED BEEF.

Mrs. Newton.

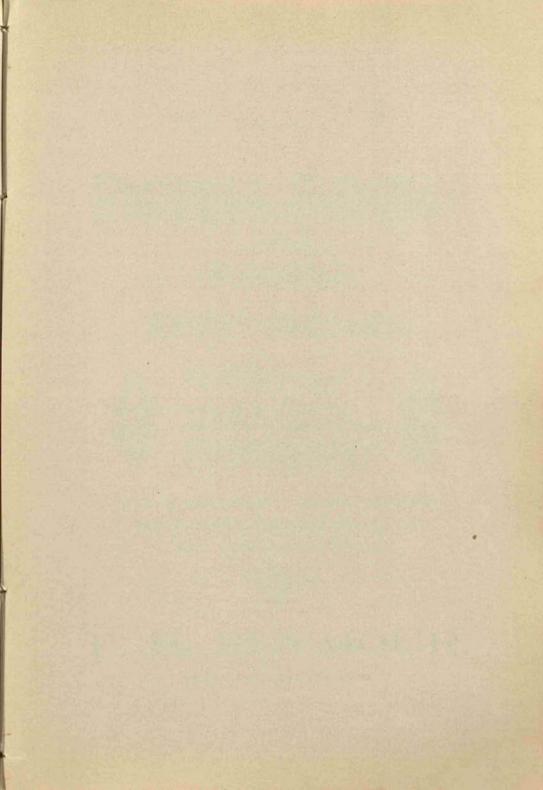
Slice the beef very thin, pulling the slices apart to take out all the stringy part, put into a frying pan with just enough boiling water to cover, and set over the fire for ten minutes, then drain off the water, add butter, a little pepper and the eggs, well beaten; stir the mixture for about two minutes and serve very hot. To one pound beef, add one tablespoonful butter and six eggs.

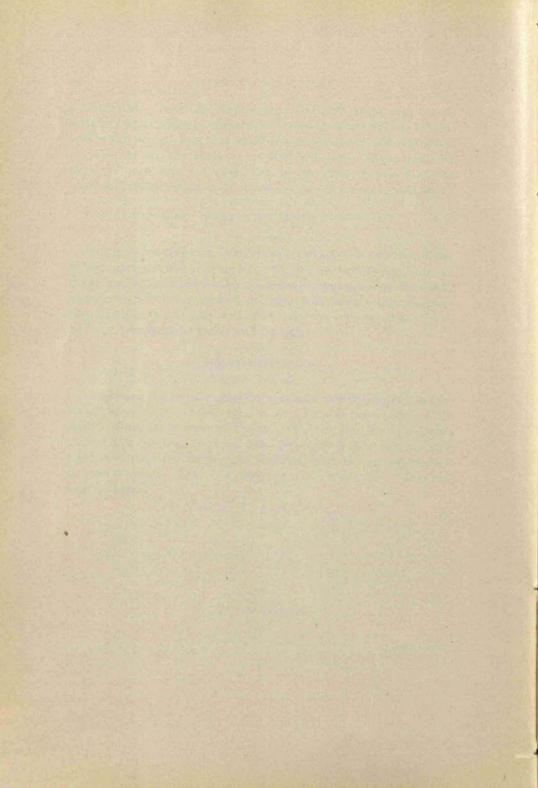
MEAT RISOLLES.

Mrs. F. C. Stratton.

Chop fine a cup full of cold meat, seasoned with salt, pepper, mushroom catsup, or any other nice sauce; moisten only with a little
stock. Have ready some puff paste, roll pretty thin, cut into pieces
about six inches long and four wide; put some of the mince on each
piece, fold over, pinch the edges together, prick the top with a fork
in several places. Bake in a dripping pan. Serve hot. They are
nice for lunch.







HEADQUARTERS

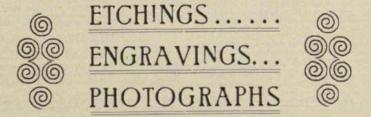
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> be THE preparation for invalids, and in such unpleasant cases as we have just reported.
>
> Drs. Hawley & Hawley, College Corner, O.

"The Ale and Beef, "Peptonized," is all that is claimed for it. It is agreeable to the most fastidious taste at a time when the mouth and fastidious taste at a time when the mouth and palate is more than weary of the various forms of slop which are presented in the avereage sick-room. The Ale and Beef, "Peptonized," which is agreeable and tangible, becomes a very oasis in the "Sahara of Samensss," of the lives of the weary victims of ill health.

1. N. Love, M. D., St. Louis, Mo., President American Medical Editors' Association; President Section on Diseases of Children, American Medical As ociation; Professor Diseases of Children, College of Physicians and Surgeons; Consulting Physicians City Hospital; Editor Medical Mirror."

Enclosed please find check, for which send me three dozen of your Ale and Beef, "Peptonized." I find it invaluable for sursing women.

yours truly, J. C. Merle Drake, M.D. Erie, Pa.
Dr. W. F. Hutchinson, Providence, R. I.,
says: "I am delighted with the results I have
had with Ale and Beef, "Peptonized." One
case was a hopeless paralytic, unable to retain
any food and steadily failing, for whom I or
dered one bottle daily. She never rejected it
at all, and has steadily gained. I consider it a
most admirable nutrient."

Milwaukee Sanitarium for Nervous Diseases, Wauwatosa, Wis., Feb. 27, 1891.

In reply to your inquiry concerning the use of your preparation of Ale and Beef "Peptonized." I will say that I have used it quite freely in this institution during the past five months, and am highly pleased with it. I find that it is agreeable to delicate and nervous stomachs and acts as a tonic and pleasant sedative to weak and nervous patients. It seems to be especially adapted to conditions of malt-nutrition associated with despondency, but is also useful in almost any condition where a stimulant and tonic is necessary. Taken in the evening it has a tendency to produce refreshing sleep.
Yours truly, J. H. McBride, M. D., Sup't,

I beg to make acknowledgment of the receipt of a case of your Ale and Beef, "Peptonized," you sent me a few months ago. I would have acknowledged earlier, but I have waited until I could report some results from the use of your wonderful nutrient tonic. I say wonderful, for I have had some of the most wonderful results from its use, and can fully bear testimony to all you claim for it. In neuresthenia, in typhoid fever, in alcoholism, in the enfeebled digestion of dyspeptics, for the nursing mother in giving strength and increasing quantity and quality of her milk, in the gestation period, when afflicted with vomiting, and in convalescence after many wasting diseases—in all of these cases I have had the most satisfactory results from the use of your Ale and Beef, "Peptonized," and I am fully able to affirm that there is no malt preparfully able to affirm that there is no malt preparation before the medical profession that will be found so generally efficacious as is Ale and Beef, "Peptonized." This article supplies a long felt want, and I most earnestly recommend it to my medical friends. Wishing you great success, I am. Vours truly,

Frank McDonald, M. D., Pittsburgh, Pa.

I have employed the samples of Ale and Beef, "Peptonized," you so kindly sent me in a case of neuresthenia with general debility, and I am pleased to state that the combination you present has all-and more-of the virtues you claim Yours truly,

James P. Prestley, M. D., Chicago, Ill. Dr. T. J. Yarrow, 1335 North Broad Street, Philadelphia, Pa., says: "I can't speak too highly of your Ale and Beef, "Peptonized. As a Nutrient Tonic in cases covalescing from fevers and other wasting diseases it has no equal. I bespeak for it a grand success.

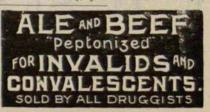
We had a case of vomiting of pregnancy which had a serious outlook, no food of any character being retained even for a few moments. Ale and Beef, "Peptonized," proved to be the deand Beel, "Peptonized, proved to be the sired article. She retained it from the first, and afforded her the only nourishment for several days. It was surprising to see the benefit she obtained from its use. We believe it to

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SAUCES FOR MEATS.

"Chops and Tomato sauce .-- Yours, Pickwick."

TOMATO SAUCE.

One good sized onion cut fine, three slices, medium width, of fat pork. Fry out the pork and onion together, strain, into the grease turn one can of tomatoes, season with salt, black and red pepper to taste. Let it come to a boil and serve hot. This is to be served with rice, meats or fish.

BANANA SAUCE.

Four ripe bananas, cut in half, then slice lengthwise; fry to a nice brown. Be preparing a syrup of a pint of sour wine or claret; make quite sweet and boil down to a thick syrup, put the bananas in the hot syrup and serve hot with meats.

CAPER SAUCE.

Mrs. W.

Two tablespoonfuls butter, one tablespoonful flour; mix well. Pour on boiling water until it thickens. Add one hard boiled egg, chopped fine, and two tablespoonfuls capers.

MINT SAUCE.

Mrs. W

One tablespoonful white sugar, one-half cupful vinegar, one-half teaspoonful salt; thicken with mint chopped fine. Serve with roast lamb or mutton.

DRAWN BUTTER OR EGG SAUCE.

Mrs. W.

One-half cupful butter, two tablespoonfuls flour; rub well together, then stir in one pint boiling water. A little salt and parsley if wished.

YANKEE DRESSING FOR ROAST FOWLS.

Mrs. A. S. Johnston.

One loaf of bread, crumbed, seasoned with one cupful butter, melted, pepper, salt, sage, and add one cupful large raisins.

DRESSSING FOR ROAST FOWLS.

Mrs. Stratton.

Spread pieces of stale, but tender bread, liberally with butter and season rather highly with salt and pepper, working them into the butter; then dip the bread in wine and use it in as large pieces as convenient to stuff the bird. The delicious flavor which the wine imparts is very penetrating and it gives the fowl a rich gamey flavor which is very pleasant.

YORKSHIRE PUDDING.

Mrs. F. C. Stratton.

To every egg allow one cupful milk and one cupful Voigt's Royal Patent flour. Mix well. Do not separate the egg. Take three large spoonfuls of gravy from the beef roast and put in a bread pan. Let it boil on the top of the stove, then pour in the batter and bast thirty minutes.

BREAD SAUCE.

Mrs. F. C. Stratton.

Put one and one-half pints milk in a double boiler with a large sliced onion, let it cook till the milk is thoroughly seasoned with the onion, skim out the onion and put in a good sized piece of butter, cayenne pepper and salt. One-half an hour before serving, thicken it with fine bread crumbs.

CAPER SAUCE.

Mrs. Newton.

Melt two heaping teaspoonfuls butter in a saucepan, add two heaping tablespoonfuls flour. When the two are well mixed, add

one-half teaspoonful salt and one pint of boiling water and stir upon the fire until it thickens, then remove from the fire and stir in the beaten yolk of one raw egg and three tablespoonfuls capers.

EGG SAUCE.

Mrs. Sherwood

Put two ounces of butter in a stewpan, when it melts, add one ounce flour; stir for a minute or more, but do not brown; then add by degrees two gills of boiling water, stirring until smooth, and boil about two minutes; if not perfectly smooth, pass through a sieve; then add another ounce of butter cut in pieces. When the butter is melted, add three hard-boiled eggs, chopped not too fine, season with pepper and salt and serve immediately.

MINT SAUCE.

Mrs. Newton.

Two tablespoofuls chopped mint, two tablespoonfuls powdered sugar, one-half teacupful cider vinegar. Chop the mint, put the sugar and vinegar in a gravy boat, stir in the mint. Let it stand in cool place for fifteen minutes before sending to table. Roast lamb.

MINT VINEGAR.

Pick the leaves from the stem, look over and wash clean. Fill a glass jar, pour over cold vinegar and screw down the top.

DRAWN BUTTER.

Melt two heaping tablespoonfuls butter in a saucepan, add two heaping tablespoonfuls flour. When the two are well mixed add one-half teaspoonful salt and gradually one pint boiling water. Stir upon the fire until it thickens. Boil one egg hard, chop it fine or rub through a sieve and stir in.

PARSLEY SAUCE.

Mrs. Newton.

One even teaspoonful chopped parsley, one-half pint drawn butter.

CREAM GRAVY FOR BAKED FISH.

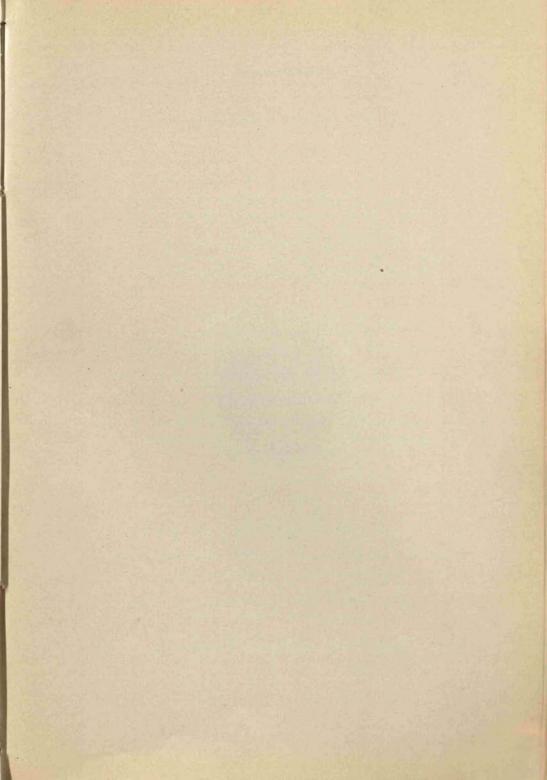
One cup sweet milk, two tablespoonfuls melted butter. Heat this, add the gravy from the dripping pan, boil up once to thicken and send to table immediately.

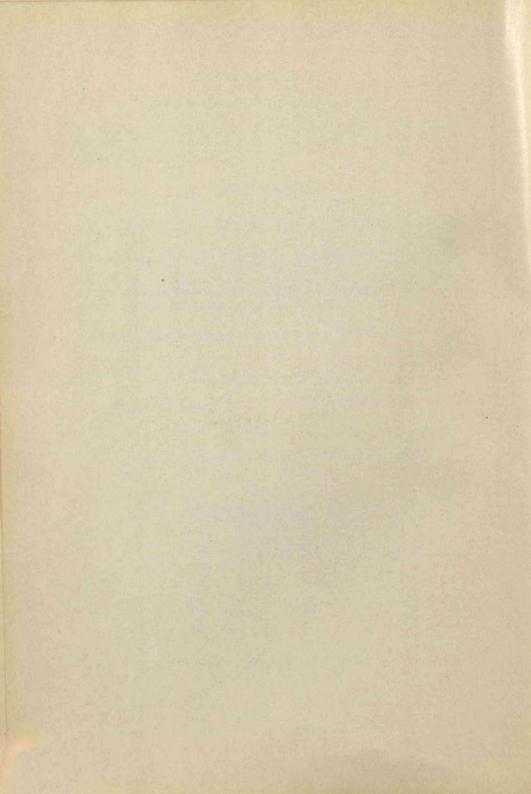
TOMATO SAUCE.

Mrs. Newton.

One-half a quart can of tomatoes or six fresh ones, one small onion. Season this with pepper and salt, cover and stew fifteen minutes, then rub through strainer fine enough to keep back the seeds, put on the stove in a saucepan in which a lump of butter the size of an egg and one even tablespoonful flour have been well mixed. Stir all until smooth and cooked.









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VEGETABLES.

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CREAMED POTATOES.

Mrs. W.

Put two tablespoonfuls of butter into a frying pan; when hot rub into it smoothly one spoonful of flour, but do not let it brown; add one cup rich milk, and when it boils, one tablespoonful chopped parsley, pepper and salt. Put in sliced potatoes and let it boil up well. Serve at once. Delicious with cold meat.

POTATO CROQUETTES.

Mrs. W.

Grate some cold potatoes, add flour enough to make a stiff paste, one egg, a pinch of salt. Make into flat cakes and fry in hot lard.

POTATO CROQUETTES.

Mrs. D. M. Rutherford.

One-half dozen boiled potatoes pounded to a paste with one ounce of butter, salt and pepper to taste, the yolks of two eggs, one-half cup of cream. Rub through a colander, put in a sauce-pan and cook three minutes, cool, divide into pieces, dip in beaten egg, roll in crackers and fry.

NEW POTATOES IN BUTTER.

Rub off the skins, wash the potatoes well and wipe dry, put them with three ounces of butter for a small dish and four ounces or more for a large one, into a stewpan and simmer them over a gentle fire for about half an hour. Keep them well shaken or tossed so that they may be equally done, and throw in some salt when they begin to cook. This is a good way of cooking new potatoes when they are very young and watery.

TOMATO TOAST.

Mrs. W.

Rub tomatoes through the colander and cook to taste. Toast three slices of bread, butter and lay on a hot dish. Just before serving add one cupful of cream or milk to the tomatoes, and pour over the toast.

BAKED TOMATOES.

Mrs. W.

Skin the tomatoes, slice in small pieces, spread in bottom of pudding dish, a thick layer, cover with a thin layer of bread crumbs, sprinkle salt, pepper and a few pieces of butter over them; then another layer of tomatoes, etc., until the dish is full. Sprinkle over the top with a layer of fine rolled cracker. Bake one hour.

TO COOK RICE.

Mrs. J. M. N., Rochester, N. Y.

Take a small cupful of rice, one quart of sweet milk, one teaspoonful salt, one cupful sugar, one teaspoonful Jennings extract vanilla. Bake two hours in moderate oven, stirring frequently until about half an hour before it is done. Let it brown.

RICE-CHINESE RECIPE.

To one cupful of rice; two and two-thirds cupfuls of cold water. Salt well, cover and let cook for thirty minutes, perhaps a little more. Do not stir.

TO COOK CANNED CORN.

Mrs. E. B. Dikeman.

Put the can in a pot of boiling water and let boil until sure of its being thoroughly heated. Boil, in another dish, the dressing of milk, butter, pepper and salt, and then open can and add contents. Let all boil up for a minute.

BAKED BEANS.

Mrs. Bresec.

Two quarts beans, boil three hours, two pounds pork cooked with beans till done; two tablespoonfuls mustard; four tablespoonfuls molassas, poured over as dressing before baking. Salt and pepper to taste.

LYONAISE POTATOES.

Cut cold potatoes in dice. Put fat in the saucepan, and when hot put in an onion shreded fine; when cooked brown put in the potatoes and cook not very brown. Just before taking up, throw in one teaspoonful chopped parsley.

TO COOK NEW POTATOES.

Mrs. F. C. Stratton.

Boil in salt and water, drain and pour over them a sauce made of one tablespoonful butter, one tablespoonful flour, mixed well together; add boiling water until it thickens, then throw in two large tablespoonfuls chopped parsley.

STUFFED POTATOES.

Mrs. F. C. Stratton.

Bake the potatoes, cut one end off and scoop out the inside; mix with milk, butter, pepper, salt and egg; then put back and heat very hot.

POTATO PUFF.

Mrs. G. C. Longley, Ontario.

Two cupfuls mashed potato, two tablespoonfuls melted butter, six tablespoonfuls milk, two eggs, beaten; salt to taste. Bake in a hot oven for a few minutes.

POTATOES FOR LUNCH.

Take cold mashed potatoes, form into balls as large as an egg, lay in a baking pan, greased, rub over with beaten egg. Brown nicely and take off the pan and dish.

POTATO PUFF.

Mrs. F. C. Stratton.

Two cupfuls cold mashed potatoes and stir into it two tablespoonfuls melted butter. Beat to a white cream before adding anything else, then add two eggs, one teacupful of cream or milk, salt to taste. Beat all well. Pour into a deep dish and bake till nicely brown.

POTATO CROQUETTES.

Mrs. F. C. Stratton.

Mash potatoes very smooth, add yolk of an egg. Mould them with the hand into any shape desired, then roll in the white of the egg (beaten), then in fine bread crumbs and fry in hot lard as you do fried cakes.

SCALLOPED POTATOES.

Mrs. F. C. Stratton.

Take well-mashed potatoes and beat very light; when they are hot, add a couple tablespoonfuls butter; three tablespoonfuls milk, one well-beaten egg, salt and pepper. Grease a pudding dish and put in a layer of potatoes, then a layer of sliced hard-boiled eggs, then another layer of potatoes and eggs and lastly a layer of potatoes. Sprinkle bread crumbs over the top and bake till nicely browned.

SCALLOPED POTATOES.

Mrs. G. C. Longley, Ontario.

Slice some cold boiled potatoes, lay them in layers in a pudding dish, between each layer sprinkle salt, pepper and small bits of butter, pour just enough milk over all to enable you to see the milk, but do not cover the potatoes. Put on some bits of butter and bake until well browned.

BAKED BEANS.

Mrs. George Hardy.

Soak one quart of beans in three quarts of water over night. In two quarts of cold water dissolve one teaspoonful of soda. Put in the beans and boil fifteen minutes, or until the outer skin crackles on being exposed to the air. Skim into boiling water to rinse off the soda, after which skim into baking crock. Immerse one pound of pork in the beans and then over this pour three tablespoonfuls of molasses. Cover beans with boiling water, then cover close and bake five hours, adding water as it boils away. Remove the cover and the beans over the pork, then return to the oven to brown and crisp the pork.

CREAMED TURNIPS.

Mrs. Newton.

Cut peeled turnips in about half-inch slices, then cut these in about inch squares, boil in salted water until done, drain through a colander. Make a sauce of one heaping tablespoonful butter, one heaping tablespoonful flour and a little salt (one-quarter teaspoonful) well worked together; add this to one cupful hot milk and let it boil up, then pour over the turnips and boil five minutes. This sauce is sufficient for three pints of cut turnips.

SCALLOPED ONIONS.

Mrs. George H. Davidson.

Boil onions until tender and then cut up. Grease a pudding dish and put in it a layer of bread crumbs, a layer of onions, a layer of bread crumbs, and so on, seasoning each layer well with butter, pepper and salt. Cover whole with milk and bake half an hour.

TO COOK LARGE SPANISH ONIONS.

Mrs. F. C. Stratton.

Wipe them but do not peel them. Boil for three hours, then take out and wrap each one in thick brown paper and bake for two hours. Remove paper and serve whole.

POTATO SOUFFLE.

Miss Maude Lilley.

Ingredients: One pound potatoes, two ounces Voigt's Royal Patent flour, two ounces butter, three eggs and one gill of water. Plain boil the potatoes, then pass them through a sieve. Put the water and butter into a stewpan and boil. While boiling, stir in the flour. Work smooth, then add the potatoes and the yolks of the eggs. Add seasoning to taste. Work well together. Beat whites

of eggs to a stiff froth, stir lightly into the mixture, turn into a well-buttered dish and bake about thirty minutes.

HASH BROWN POTATOES.

Mrs. G. C. Longley, Ontario.

Mince cold boiled potatoes pretty fine, season with salt and pepper. Put butter the size of a butternut in frying pan, when quite hot put in the potatoes to the depth of three-quarters inch, fry till they are a rich brown on the under side, never turning them, thenfold them like an omelette and serve in a hot dish.

DRIED LIMA BEANS.

Soak one pint beans over night. In the morning, put on with sufficient boiling water to cover and one-quarter heaping teaspoonful soda, boiling fifteen minutes, then change for fresh water, cooking until thoroughly boiled, then drain off most of the water and put them in the dish. Rub one heaping tablespoonful butter and one even tablespoonful flour together until smooth, then add one-quarter even teaspoonful pepper and one-half even teaspoonful salt, with one half pint boiling water, to make the dressing, which, after boiling well, pour over the beans.

CREAMED MACARONI.

Mrs. Newton.

Boil one pint macaroni in boiling water with one heaping teaspoonful salt and until sufficiently cooked for the table. Drain well through a colander, then make one pint boiling hot, thicken with one heaping teaspoonful flour, stir in one heaping tablespoonful butter, one half teaspoonful salt and lastly one beaten egg. When this thickens, pour it over the macaroni after it is dished. Serve with grated cheese or not.

CREAMED POTATOES.

Mrs. F. C. Stratton.

Boil potatoes with the skins on, be careful not to boil them too long, they ought to be cooked through, but firm. Put in a double boiler one pint cream, one pint new milk. When scalding thicken

Little with flour mixed smooth with cold milk, season with pepper and salt; add a good sized piece of butter, peel the potatoes and chop pretty fine, put them into the milk and when heated through they are ready to serve.

TO COOK TOMATOES.

Mrs. F. C. Stratton.

Peel and cut up six or eight tomatoes, put on the stove to cook for half an hour, take up and add pepper, salt, a piece of butter and one half cupful fine bread crumbs; mix well and put in a buttered pudding dish and bake one half hour.

BAKED BEANS.

Mrs. Harper, Grand Haven.

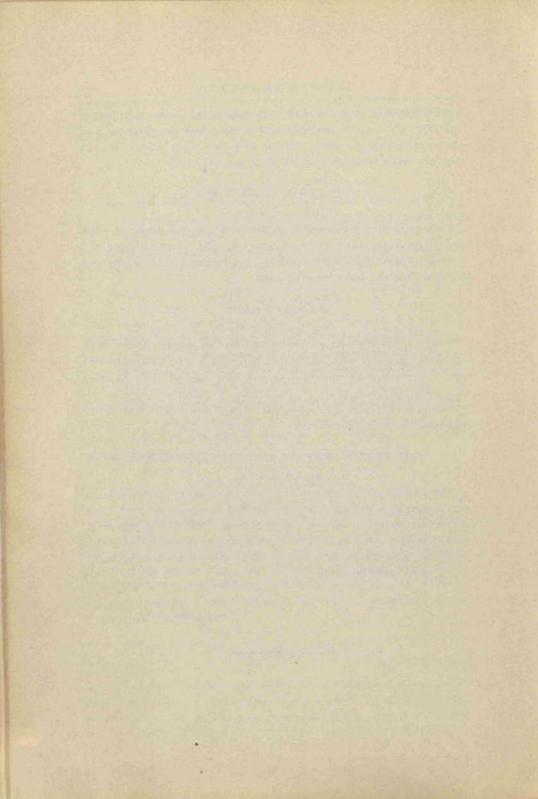
Take a quart of beans, pick over and soak over night; drain off in the morning, cover with cold water, boil with a little soda until tender. Skim out in an earthen dish, score the rind of three-quarters of a pound of pork; place in the center of beans, add one table-spoonful of molasses, a teaspoonful of salt; cover with hot water and bake slowly for four hours.

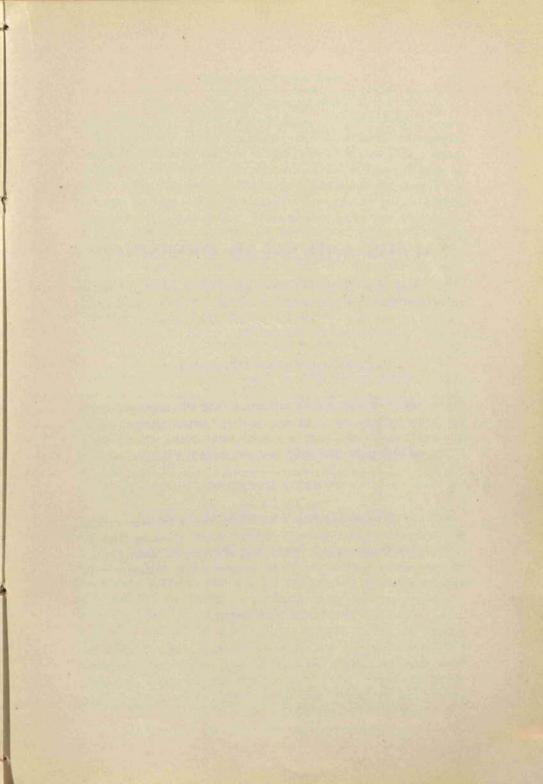
SOUTHERN WAY OF COOKING PARSNIPS.

Miss R. J. Coffinberry.

Peel and slice the parsnips in pieces one-quarter inch thick; in the bottom of a baking dish put some thin slices of salt pork, then put in the parsnips and on top put more slices of the salt pork, sprinkle with pepper and salt slightly, pour one teacupful of water over and bake for an hour and a half, having the whole a lovely brown when taken from the oven.







SALADS AND SALAD DRESSING.

"To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madeap to stir the ingredients up and mix them well together."

CABBAGE SALAD DRESSING.

Mrs. Mower Angel, Grand Haven.

Two eggs, two teaspoonfuls mustard, a little salt, sugar and pepper, butter half the size of an egg, two-thirds cupful vinegar. Beat this well together and cook over steam until thick. Do not pour on the cabbage until quite cold, as it will make it wilt.

TOMATO DRESSING.

Mrs. Leon S. Graves.

Yolks of four eggs beaten to a stiff froth, one cupful sweet cream, one half cupful butter, one gill vinegar. Cook about as thick as custard in a double boiler. When cool, add one-half lemon (juice) and pepper and salt to taste. Serve over whole tomatoes with skins removed.

SALAD DRESSING.

Mrs. Whitney, Hudson, Mich.

Yolks of three eggs, one tablespoonful sugar, one-half teaspoonful mustard, one tablespoonful butter, one teaspoonful salt, one tumblerful of vinegar. Stir the ingredients together with a little cold vinegar and stir into the rest of the vinegar, which must be boiling hot. Cook till it thickens, stirring all the time.

SALAD DRESSING.

Mrs. F. C. Stratton.

To every yolk of an egg allow one tablespoonful of vinegar. Mix well and set on the fire to cook, stirring all the time. When cooked, beat well to make it quite smooth and add a small piece of butter. The proportion is one large tablespoonful of butter to the yolks of six eggs. This will keep if covered and put in a cool place for a couple of weeks. When needed, add a little sugar, salt, mustard and pepper to taste and two thirds of a pint of whipped cream to the yolks of six eggs. Taste before putting on the salad, as some like more seasoning than others. If you mix the salt, pepper and mustard dry and keep in a bottle it is always ready for use. To one tablespoonful salt, use one-half tablespoonful of mustard and one-quarter tablespoonful of pepper.

CREAM SALAD DRESSING.

Miss Maude Lilley.

Yolks of three hard boiled eggs, one tablespoonful melted butter, yolk of one raw egg, two tablespoonfuls vinegar, one gill rich cream, one-half teaspoonful salt, one-half teaspoonful mustard, pinch red pepper. Mash hard boiled eggs until fine, then add the raw yolk and work with a knife to a perfectly smooth paste; then add salt, mustard, pepper and melted butter (not hot); mix well, then by degrees add the cream, working and stirring all the time. Add the vinegar last and stir very well.

SALAD DRESSING FOR SANDWICHES.

Miss Maude Lilley.

Three eggs, large tablespoonful mustard, large tablespoonful sugar, six large tablespoonfuls vinegar, two large tablespoonfuls lemon juice, cupful of cream, pinch red pepper. Beat whites to a stiff froth and stir in the yolks, and mustard, and sugar, that have been mixed before; then pepper, vinegar and lemon juice. Cook in double boiler until thick. Let cool and stir in the cream (whipped.)

MAYONNAISE DRESSING.

Yolk one egg, one heaping teaspoonful mustard, one small teaspoonful salt, about one half cupful oil and sufficient vinegar to thin. Beat the egg, add the salt and mustard, then drop in the oil very slowly until all is used, as the more it is beaten the whiter the dressing is; then thin with vinegar. If too stiff to stir in the oil, add a little vinegar first.

SALAD DRESSING.

Mrs. W. Millard Palmer.

One cupful vinegar, the yolks of eight eggs; let vinegar boi!, add well beaten eggs, let cook one minute on top of stove; take off, add while hot, one tablespoonful butter. Just before serving add one teaspoonful sugar, one teaspoonful salt, one teaspoonful mustard, one half teaspoonful pepper, one pint whipped cream, juice of one lemon.

SALAD DRESSING.

Mrs. Alfred Baxter.

Three eggs, beaten well, with one teaspoonful mustard, one teaspoonful sugar, one teaspoonful salt, one-half teaspoonful white pepper, one-half cupful butter, melted and beaten in slowly; then add one-half cupful vinegar, one-half cupful milk. Put in a double boiler and cook like custard. When cool add one-half pint whipped cream.

DRESSING FOR CABBAGE.

Mrs. D. M. Rutherford.

Yolks of two eggs, eleven tablespoonfuls cream, four tablespoonfuls vinegar, one tablespoonful butter, pepper and salt to taste. Cook like custard. When cold pour over the cabbage.

CUCUMBER SALAD.

Mrs. J. M. N., Rochester, N. Y.

To every dozen ripe cucumbers, which are cut in pieces the size of dice, add twelve large onions (chopped), six large green peppers (chopped), and one-quarter pound each of black and white mustard seed. Mix all together, add one teacupful coarse salt, then hang up in a cotton bag to drain for twenty-four hours. Put in a jar, cover with cold cider vinegar, fasten nearly air tight. This will be ready for use after six weeks.

CHICKEN SALAD.

Mrs. Newton.

Cut up two chickens as for fricassee, boil in only sufficient water to cook them, with pepper and salt, and boil until meat is ready to drop from the bone. When it is cold enough to handle, pick the meat off, and when cold cut it, using both white and colored meat. Cut celery half an inch long, using half as much again as you have cut chicken. Add mayonnaise dressing.

LOBSTER SALAD.

Mrs. Newton.

To four pounds lobster, use one head celery. Use a mayonnaise dressing.

CABBAGE SALAD.

Mrs. Newton.

Chop one small cabbage, mix two eggs, two teaspoonfuls sugar, one even teaspoonful dry mustard, one cupful vinegar, two teaspoonfuls salt, one-quarter teaspoonful pepper. Beat all together and boil in a tin over the steam of a kettle until quite thick, then turn the mixture over the cabbage and serve cold. If the dressing is too thick, add cold vinegar.

CABBAGE AND CELERY SALAD.

Mrs. Newton.

One-half head cabbage shredded as fine as possible, one large head celery cut as for celery salad. Mix together and over all throw a Mayonnaise dressing made of yolks of two eggs, two heaping teaspoonfuls mustard, two small teaspoonfuls salt, about a cupful of salad oil and sufficient vinegar to thin. This makes a very large dish.

CABBAGE SALAD.

Mrs. Newton.

Chop fine one head white cabbage. Rub the yolks of two hardboiled eggs to a powder, add two teaspoonfuls white sugar, one teaspoonful salt, one teaspoonful made mustard and two tablespoonfuls salad oil together; let it stand five minutes, then beat in one 7

cupful vinegar. This dressing can be mixed and poured over the cabbage several hours before serving.

MACKEREL OR SALMON SALAD.

Mrs. Newton.

Freshen the salt fish sufficiently and boil. When cold, to four cupfuls fish add two cupfuls raw chopped onions; sprinkle in a little black pepper, mix well and cover with cold vinegar. This is better if prepared a few hours before it is required for the table. A better dressing for this is Mayonnaise sauce poured over just before serving.

CABBAGE SALAD.

Mrs. Cronkhite.

One small tumbler of vinegar, yolks of three eggs, one tablespoonful sugar, one tablespoonful butter, one teaspoonful dry mustard, one teaspoonful salt. Put all together, cook over steam until it thickens; take off and add one tablespoonful cream. Let it get cold before putting on the cabbage.

POTATO SALAD.

Mrs. F. C Stratton.

One heaping quart bowl of potatoes (measured after they are boiled in their skins, and then peeled), two cucumbers and four Bermuda onions. Slice the cucumbers raw and let lay in salt and water for an hour; cut the potatoes up into small pieces, slice the onions very thin and then cut up into small pieces, and do the same with the cucumbers. Mix all well together and pour over it salad dressing. (See pages 77 and 78 for dressing.)

SHRIMP SALAD.

Mrs. John Barlow.

One can shrimps, wash carefully and pick to pieces; chopped lettuce, almost as much in quantity as shrimps; mix thoroughly. Pour over it the following dressing: One cupful milk let come to a boil, one egg, well beaten and mixed with one teaspoonful mustard, one teaspoonful salt, one tablespoonful butter, one tablespoonful sugar. Put in the boiling milk, when quite thick, add one-half cupful vinegar, or more if vinegar is not too sour.

A GOOD SALAD DRESSING.

Mis. John Barlow.

One egg, well beaten, one-third cupful sugar, one teaspoonful mustard, disolved in a little vinegar. Stir in gradually a small piece of butter, one cupful vinegar, salt, pepper and cayenne pepper. Cook until it nearly boils.

EGG SALAD.

When cold, cut twelve hard-boiled eggs in halves; remove the yolks, keeping the whites unbroken; rub the yolks as fine and smooth as possible, work in a tablespoonful butter and season to taste; add a little celery or lettuce cut very fine, and two small teaspoonfuls mustard wet with vinegar. Mix all together into a smooth paste, if not moist enough add more vinegar, fill the whites, garnish with parsley. It makes a handsome dish for tea.

SALAD DRESSING.

Mrs. J. M. N., Rochester, N. Y.

Two quarts vinegar, three-quarters cupful mustard, one half cupful Voigt's Royal Patent flour, one teaspoonful cayenne pepper, two cupfuls brown sugar, two tablespoonfuls salt, three eggs. Beat all together and stir while boiling.

QUICKLY MADE SALAD DRESSING.

Mrs. Sherwood.

The yolk of a raw egg, one tablespoonful of mixed mustard, onequarter teaspoonful salt, six tablespoonfuls oil. Stir yolk, mustard and salt together with a fork until they begin to thicken. Add the oil gradually, stirring all the time.

EGG SALAD.

Mrs. H. J. Snell, Tecumseh, Mich.

Hard boiled eggs, cut them in halves, each half in a salad leaf, this may be a leaf of lettuce, or a small cabbage leaf, or on salad dishes. Chop fine two cucumber pickles, a tablespoonful of parsley, mix three tablespoonfuls of butter with the same of vinegar, half a teaspoonful of salt, the same of pepper, one egg, beaten. Cook same as other salad dressings. When cold add the chopped pickle and pour over the egg just before serving.

BOILED SALAD DRESSING.

Mrs. G. C. Longley, Ontario.

Three eggs, well beaten, one small teaspoonful mustard, one teaspoonful salt, one teaspoonful sugar, pinch of cayenne pepper, butter size of a walnut, one cupful vinegar. Boil until thick as rich cream and bottle in self-sealing jar. When wanted for use, put two tablespoonfuls to half a cup of milk.

SALAD DRESSING.

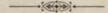
Mrs. E. B. Dikeman.

One teaspoonful Voigt's Royal Patent flour, one teaspoonful sugar, heaping teaspoonful mustard, pinch red pepper, small teaspoonful salt, teaspoonful butter, yolks of two eggs, three table-spoonfuls vinegar. To one tablespoonful dressing, add two table-spoonfuls cream.

SALAD DRESSING.

Mrs. Scatcherd.

Beat the yolks of six raw eggs, adding drop by drop, one half bottle of salad oil while beating; four tablespoonfuls of cider or wine vinegar, two tablespoonfuls Chili vinegar, two tablespoonfuls Tarragan vinegar (three kinds of vinegar), two teaspoonfuls of mustard, one-half teaspoonful black or white pepper, one-half teaspoonful salt, one pint of cream; boil five minutes. Will keep for some time in a cool place.



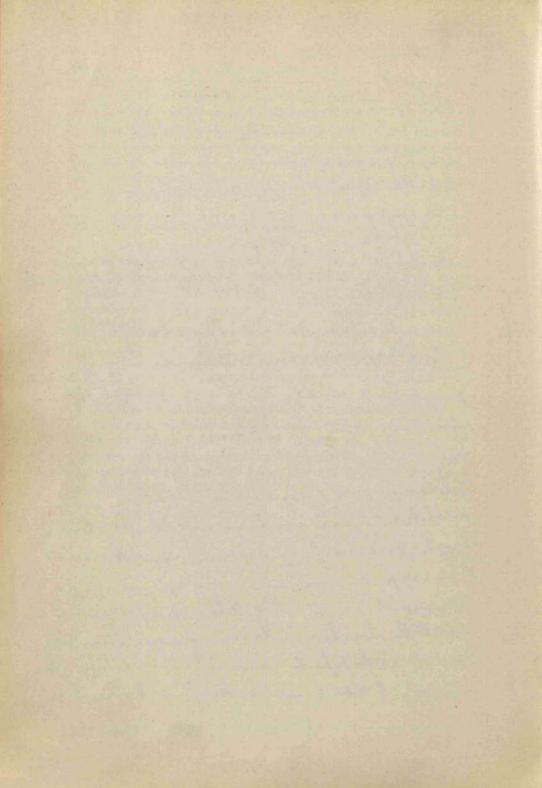
Cabbage Chowder. 2 cabbage chopped fine. 3 eggs 6 tablespoons sweet cream
3 " melted butter 1 cup vinegar I table spoton mustard 1 leaspoon salt 1 teaspoon pepper Cook their sentil thick, then pour over cabbage. Boiled Salad Dressing. 1 tablespron I mustard

1 " of sugar

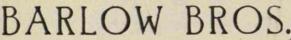
12 " of flow.

Mix thoroughly. add slowly three

The last the fitter the tablesfrom I melted butter, the yolks of six or ten well beaten eggs, one cup of sweet milk, and one cup I warm cider vinegar. Mix all well together and cook in add whipped cream to this for use. (This will keep a long line) (mr. J. m. Steketie)



Uncooked pickle 1 gt. grew tomators (chopped) one one -2 " green peppers and a few red ones for color. I cup of mustard deed 42 Joseph the best Squindall before adding seasoning. Com with cold vinegar. mis Dekhu (1713) Gardiner Baxter. Pepper I tack (not so good.) 6 green & 6 red peppers - 3 amons - , punt vinegar - 12 tableskoom salt- 2 cup sugar. Timove sudo, & chop fine. Vour over this boiling water a let stand 5 min. Drain a refeat a let stand 10 min. Next add vingar - sugar a chapped fine. Cook about five minutes me Dekker (1915)



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PICKLES, CATSUPS, ETC.

"Hunger is the best seasoning for meat."

SWEET TOMATO PICKLE.

Mrs. D. M. Wetzell,

Slice one gallon of green tomatoes and put a handful of salt to each layer of tomatoes. Let them stand twelve hours, then drain off the liquor and add to them two green peppers and from two to four onions, sliced. Take two quarts strong cider vinegar, a little more than one-half pint of molasses, and two tablespoonfuls of whole mustard, and a teaspoonful of allspice, same of cloves; and heat it until it begins to boil. Then put in tomatoes, onions and peppers, and let them boil ten minutes. Pour them into a stone jar and seal tight. Put them in a cool place for a fortnight, after which they will be ready for use and will keep a year without scalding.

GERKINS.

Mrs. G. C. Longley, Ontario.

Wash and wipe the pickles, place in crocks and pour on them a boiling brine made strong enough to bear up an egg. Let them stand twenty four hours, then wash and wipe dry, pour over them a strong alum water boiling hot. Let them stand twenty-four hours, drain and cover with boiling vinegar. Let them stand seven days, then pack them in oak leaves and pour on boiling vinegar well spiced, and add one cupful brown sugar to every thousand.

PICKLES.

Mrs. Barlow.

One pint salt to one gallon water. Pour, boiling hot, over two gallons of cucumbers. Let stand twenty-four hours, take out and rinse off with cold water. Put them over in a kettle and cover with cold vinegar, not more than one gallon of pickles at a time. Let boil from six to seven minutes. Skim, then put pickles in jars, throwing away the vinegar you cooked them in. Then take one gallon vinegar, one large tablespoonful brown sugar, four to six green peppers, according to size; four onions, cut in quarters; one teaspoonful turmeric, one cupful horseradish, cut up, and, after boiling all well, pour over the pickles. Seal tight.

ENGLISH PICKLES.

Mrs. Kathan.

One peck green tomatoes sliced, one-half peck small white onions, one half peck cucumbers, one-quarter peck string beans, four cauliflowers. Put vegetables into a jar in layers of salt. Let them stand twenty four hours, then drain well. Put into a preserving kettle and cover with vinegar. Cook till tender, then add one ounce cloves, one ounce cinnamon, one-quarter pound black pepper, three-quarters pound white mustard seed. Steep all in vinegar and strain into pickle. Add one-half cupful grated horseradish, one ounce turmeric, one pound Colman's ground mustard, stirred into cold vinegar, then stir into pickle. Let all cook well up and then bottle.

CHILI SAUCE.

Mrs. A. Youell.

Twenty-eight tomatoes, nine peppers, six onions, three tablespoonfuls sugar, two tablespoonfuls cinnamon, one nutmeg, six cupfuls cider vinegar. Chop very fine. Cook one hour.

CHILI SAUCE.

Mrs. G. C. Longley, Ontario.

Four dozen ripe tomatoes, scald and skin them; twelve green peppers, six onions, twelve tablespoonfuls sugar, six tablespoonfuls salt, six teacupfuls vinegar. Boil two hours. Bottle and cork well.

TOMATO CATSUP.

Mrs. G. C. Longley, Ontario.

One bushel ripe tomatoes, six large onions. Boil until soft, squeeze through a wire sieve. Add one half gallon vinegar, one scant pint salt, two ounces cloves, one quarter pound allspice, three tablespoonfuls black pepper, four large red peppers. Boil three hours. Use whole spices tied up in muslin.

CHILI SAUCE.

Mrs. C. B. Hooker.

Boil for twenty minutes the following: Eighteen ripe tomatoes, pared; three onions, chopped fine; one green pepper, chopped fine. Then add one cupful sugar, two teaspoonfuls salt, two and one-half cupfuls vinegar, one teaspoonful each of allspice, cinnamon and cloves, and cook all together for fifteen minutes.

GRAPE CATSUP.

Mrs. James M. Niven, Rochester, N. Y.

Boil five pounds of grapes in one pint of vinegar, and then strain. Add two pounds brown sugar and one tablespoonful each of ground cloves, ground cinnamon, ground black pepper and ground allspice. Simmer all together until done.

CHILI SAUCE.

Mrs. Moody, Grand Haven.

2 red peppers 2 grund ...

Peel twenty ripe tomatoes, five onions, chopped fine; one quart vinegar, two tablespoonfuls brown sugar, one of salt, one of mustard, one half of red pepper, one of ginger, one of cloves, one of cinnamon, one of nutmeg, one of black pepper. Boil together slowly for two hours.

PICALILLI.

Mrs. Fanny McConnell.

One peck green tomatoes, two large cabbages, three onions, three green peppers, one small teacupful salt. Chop and mix well. Put in a colander to drain over night. In the morning, cover with cider vinegar and boil till soft. Now drain and add one tablespoonful mustard, one of allspice, one of cloves, two pounds brown sugar,

one tablespoonful cinnamon, and, if you can get it, one cupful of horseradish. Cover with vinegar and boil a few minutes. Put in stone jar, lay cloth on mixture and cover with plate to keep it under the vinegar. I sometimes put the spices in a bag.

PICKLED PEACHES.

Mrs. H. B. Wetzell, Knoxville, Tenn.

Steam the peaches until they are tender and put them into the cans. Make a rich syrup of one pint vinegar and three pounds sugar, with spices. When it boils ten or fifteen minutes, pour it over the peaches. It is not necessary to boil quite so long.

GREEN TOMATO JAM.

Mrs. Newton.

Nine pounds green tomatoes, chopped very fine, three pounds brown sugar, two heaping teaspoonfuls ground cinnamon, two heaping teaspoonfuls ground cloves, two even teaspoonfuls salt, one pint vinegar. Mix all together and boil, covered, one hour, or until sufficiently thick. This will make about five pints.

SWEET TOMATO PICKLE.

Mrs. Newton.

Slice one peck green tomatoes, sprinkle with half pint salt; let them stand twenty-four hours and drain will. Take two or three quarts vinegar, add eighteen (one teaspoonful) cayenne pepper pods, one pint, or one and one-half pints, molassas; four tablespoonfuls white mustard seed, four tablespoonfuls berry cloves, four tablespoonfuls (one and one-half ounces) cinnamon bark. Let this come to a boil, add eight sliced onions and the tomatoes and boil eight minutes.

TO PICKLE FRUIT.

Mrs. T. Stewart White.

To seven pounds peaches, pears or plums, three and three-quarter pounds sugar, one quart vinegar, two ounces cloves, two ounces cinnamon and cassia buds mixed. Pare the peaches and stick a few cloves in each, tie spices in a bag and boil in the sugar and vinegar for five minutes, then put in the fruit and cook until tender, carefully remove them and put in a jar. Boil syrup until reduced to nearly one-half and pour over the fruit.

TOMATO CATSUP.

Mrs. Newton.

Five quarts juice, six small onions, one tablespoonful ground cloves, one-quarter tablespoonful cayenne pepper, one-half tablespoonful mustard, one-half pint sharp vinegar, one-quarter table spoonful black pepper. Chop ripe tomatoes, place them in layers, sprinkle salt between each layer. Let them stand over night, rubthem through a sieve, boil down about one-half, add the onions chopped very fine, the vinegar and mustard. Boil about three-quarters of an hour, then add the spices and boil a few minutes. When cold, bottle and seal for use. (Sealing wax for corks); To seal over corks, melt rosin, add one-quarter as much beeswax. One peck ripe tomatoes will make five quarts juice.

CHILI SAUCE.

Mrs. Newton.

One bushel ripe red tomatoes, twenty good-sized onions, twenty large red peppers, use the entire pepper; ten good tablespoonfuls salt, ten good tablespoonfuls sugar, five heaping tablespoonfuls dry mustard. Peel the tomatoes and onions, chop separately, very fine; add the chopped peppers with the other ingredients. Boil for three hours covered, stirring often to prevent burning, then add five quarts vinegar. Take from the fire and when perfectly cold, bottle and cork tight without straining.

CHOW CHOW.

Mrs. Cronkhite.

One peck green tomatoes, two large heads of cabbage, twelve green peppers, twelve onions, eight tablespoonfuls salt, four tablespoonfuls cloves, three black peppers, one-half pint white mustard seed, one pound brown sugar. Cover with good cider vinegar and boil two hours. Slice the tomatoes and chop the rest.

CHILI SAUCE.

Mrs. Cronkhite.

Twenty-four ripe tomatoes, two or three green peppers, four onions chopped fine, five cupfuls vinegar, six tablespoonfuls sugar, one-half tablespoonful cloves, one-half tablespoonful allspice. Salt to taste. Simmer two hours.

SLICED GREEN TOMATO PICKLES.

Mrs. Harry Snell.

Slice the tomatoes crosswise, sprinkle with salt and let stand over night. For fifteen pounds tomatoes, use five pounds brown sugar, one quart cider vinegar and mixed spices to suit the taste. Drain the tomatoes, put the mixture on the stove and cook till the tomatoes are soft, then put in cans and seal tight. Cook a few at a time in order to keep the tomatoes whole.

CURRANT CATSUP.

Mrs. McCormick, Penn.

Four pounds red currants, one and one-half pound sugar, one pint vinegar, one tablespoonful cinnamon, one teaspoonful red pepper, a little salt. Stir all together and put on the stove to simmer slowly for half an hour. Put in jelly glasses.

WATERMELON RIND PICKLE.

Mrs. G. N. Wagner.

Ten pounds watermelon rind, measured after being peeled, boil till tender. Make a syrup of two pounds sugar, one quart vinegar, one-half ounce cloves, one ounce cinnamon. Pour this over the rinds, boiling hot, for three days in succession, after cutting rinds in small pieces.

FRENCH PICKLES.

Mrs. Cronkhite.

One colander of sliced green tomatoes, one colander sliced and pared cucumbers, one quart sliced onions, two handfuls salt. Let all stand twenty-four hours, drain through a sieve, add one-half ounce celery seed, one-half ounce allspice, one teaspoonful pepper, one tablespoonful turmeric, two tablespoonfuls mustard, one pound brown sugar, one gallon vinegar.

FRENCH PICKLE.

Mrs. D. L. Keeler.

One peck green tomatoes, sliced; six large onions, sliced; mix all with one teacupful salt and let stand over night. Next morning drain them thoroughly and boil fifteen minutes in one quart of vinegar and two quarts of water. Drain again. Mix together four quarts of vinegar, two pounds ground sugar, one-half pound Colman's ground mustard, two tablespoonfuls each of allspice, cinnamon, cloves and ginger. Put the tomatoes and onions into this mixture and boil all together fifteen minutes.

PICKLED RED CABBAGE.

Mrs. M. Lilley.

Shred the cabbage fine and put in a crock over night with a liberal quantity of salt sprinkled through it. In the morning, drain through a colander, put back into the crock and pour over sufficient cold vinegar to about cover it. Put a quart of vinegar on to boil with whole cloves, pepper and allspice in it. When it has boiled for a minute or two, pour over the cabbage, cover the crock tightly, and in ten days it is fit for use.

COLD CATSUP.

Mrs. M.

One-half peck ripe tomatoes, four heads celery, two red peppers, chopped fine; one cupful chopped onions, one-half teacupful salt, one cupful white and black mustard seed, one tablespoonful black pepper, two teaspoonfuls ground cinnamon, one teaspoonful ground cloves, one teaspoonful ground mace, one cupful brown sugar, one quart cider vinegar.

TOMATO CATSUP.

Mrs. Bresee.

One bushel ripe tomatoes, four onions, six green peppers. Prepare and boil. Strain, salt to taste, spice with cinnamon, allspice, nutmeg, mace, two tablespoonfuls mustard, mixed with one pint vinegar; boil again, then bottle. Sweeten if desired.

TOMATO MUSTARD.

Mrs. Barlow.

One peck ripe tomatoes sliced, one pound sliced onions, three cloves of sliced garlic, one-half ounce of mace, one cupful salt. Cook one hour; stirring often; strain through a sieve; put on the fire again with three teaspoonfuls white pepper, one-half pound Coleman's mustard; mix gradunlly with one pint good vinegar, then add to the tomatoes let all boil up five minutes and can.

CAULIFLOWER PICKLE.

Mrs. Barlow,

Pick two heads of cauliflower into suitable pieces; boil it in salt and water till you can push a silver fork through, then drain; heat the vinegar, allowing one gallon vinegar to two gallons of cauliflower, three green peppers, one teacupful grated horse radish, one-half ounce turmeric, one large tablespoonful brown sugar; let that stand over night. Next morning mix Coleman's mustard with vinegar until you have a teacupful mixed mustard, then mix one cupful salad oil with the cupful of mustard and pour over the top of the pickles.

CUCUMBER PICKLE.

Mrs. E. B. Dikeman.

Put the cucumbers down in a tub with alternate layers of salt. Pour over boiling water enough to cover, next morning pour off, scald and skim and turn back again. Do this for two successive mornings if cucumbers are small, and three if large. Boil vinegar with spices. To five hundred cucumbers put one-quarter pound each of whole peppers, cloves, cinnamon and allspice, one-half pound sugar and a small piece of alum. Pour over pickles. Add plenty of horse radish, a few small onions, nasturtions and white mustard seed. N. B. For tiny cucumbers with the blossoms on the end, the vinegar and spices are enough for one thousand.

SLICED CUCUMBER PICKLE.

Mrs. E. B. Dikeman.

Pare the ripe cucumbers and slice them lengthwise. To every seven pounds of cucumbers take four pounds sugar, one-eighth pound_cinnamon, one ounce cloves and one-half gallon vinegar. Divide cucumbers into three parts; take the first division, cover with vinegar (not of the one-half gallon), let boil ten minutes, take out and drain while treating the other parts the same way. Then take the one-half gallon vinegar with the sugar and let come to a boil, skim, put in spices and boil ten minutes. Put in the cucumbers and let come to a boil. (Tie the cloves in a bag and take them out by night.)

SPICED TOMATOES.

Mrs. E. B. Dikeman.

Select large ripe tomatoes, cut through the center and take out all the pulp and seeds; then weigh the clean halves. For every eight pounds, put in a porcelain kettle, one quart vinegar, one ounce cloves, one ounce allspice, one ounce cinnamon. Boil ten minutes, then put three pounds brown sugar to this spiced vinegar, add the tomatoes and let all boil together five minutes. Skim them out, boil the syrup one hour and then pour it over them. Keep in a cool place.

cool place. English mustard pickles 1 plo green tomatoes sliced small white onions " small cucumbers " string beans 4 cauliflowers Petinto pan with layers of salt. Esthem stand twenty four hours - then give well - put into freserving kittle - cover with vinegar and cook until tender. add-1 og cloves 1 .. cimamor & lb. black pepper 3 .. white mustard seed. Stup all in vinegar and straw into pickles add & cup grated horseradish - 1 of Junie - 1 lb.

egar. Stir into pickles - cook up will and can

1 - Telich -(mis. muk.) 1910 1 ple tomalors 4 cups celery 2 .. palt 4 cups orions (Well tomatoes without scalding) Litatand overnight and drain. 3 cupo sugar 4 tel. cinnamon 1 " while mustard seed 5 red peppers. 2 tsp. cloves 2 glo. vinegar (uke judglement) Mix together and put in jars. V (Felish - (Mrs. Colhans.) 1990 1 & lbs. sugar 12 large ripe lomators
12 . apples , thep. salt 1 top. pepper 7 onous green peppers 1 cup raisens 2 gts. venegar- (use judgement.) Com Chander (Mr Williams 1912) 1) doz. ears com - lb. dry mustard 4 helpers green 2 heads cellery 2 gto. vinegas. 4 large onions Boil 45 minutes. 1 head cabbage I lles. brown sugar I cup salt

Mustard Vickles (Mis Mark) 1910 I head carliflower 1 " celety. Soak over night in a weak brine oniono, small grew lomators & cucumbers. I teat picklis in 3 gts. of strong vinegar. Shin out pickles and ladd Deups of brown rugar - 2 tablisfroms curry powded. little cold vinegas. add this to hot vinegas over the pickles and can. there pair Rutineg melous pickled. (gertrude) Perlabout 15 or 20 milons for this amount of filling: of filling: 12 pedches, fouled and cut fine 1 pt. church canned or present the cufeach of candied orange parl & preserved ginger cut file & mixed with the following.

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1 gt. cider vinegar

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gallon storings.

Three mornings.

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PUDDINGS.

"The proof of the pudding lies in the eating."

FIG PUDDING.

Mrs. E. B. Dikeman,

One-half pound of figs, well chopped; two cupfuls of fine, dry bread crumbs, three eggs, one-half cupful sugar, one-half cupful chopped beef suet, a pinch of salt, one teaspoonful baking powder, dissolved in hot water at d stirred into one cupful of milk. Soak the crumbs in the milk, add eggs and sugar, well beaten, then add salt and suet, and, last of all, the figs. Steam three hours.

COCOANUT PUDDING.

. Mrs. F. C. Stratton.

Simmer three tablespoonfuls of grated cocoanut in one pint of milk for about twenty minutes; beat up three eggs, add two ounces of sugar and a few chopped almonds, stir this into the milk and stir over the fire for a few minutes, then turn into a buttered pie dish and bake for three-quarters of an hour. If dessicated cocoanut is used, it should soak for two hours in the warm milk.

HALF-PAY PUDDING.

Mrs. F. C. Stratton.

One bowl suet, one bowl bread crumbs, half a bowl Voigt's Royal Patent flour, one pound raisins, one pound currants, four table-spoonfuls syrup, one pint milk, a little salt. Boil five hours.

MARMALADE PUDDING.

Mrs. F. C. Stratton.

One pot of marmalade, one cupful suet, minced fine; a good cupful grated bread or sponge cake, one wine glassful sherry or brandy, some candied lemon or citron peel, minced very fine; a grated nutmeg, four eggs and one tablespoonful sugar. Pour the marmalade into a bowl, then add the bread crumbs and the other ingredients, the eggs last. Boil in a well buttered mold two hours and a half. Serve with clear brandy sauce.

LEMON CORNSTARCH PUDDING.

Mrs. F. C. Stratton.

One quart boiling milk, three heaping tablespoonfuls cornstarch, two whole eggs and two yolks beaten, one cupful sugar, juice and grated rind of a lemon. Stir the cornstarch, first moistened with warm milk, into the boiling milk, add the egg, sugar and lemon and stir until the mixture thickens. Pour into cups or molds rinsed with cold water. When cold, turn out upon a large flat dish and serve with a sauce made as follows: One teaspoonful cornstarch, whites of two eggs, beaten stiff, three tablespoonfuls sugar, one cupful milk. Boil together.

ROLY-POLY PUDDING.

Mrs. F. C. Stratton.

To two cupfuls Voigt's Royal Patent flour allow one large cupful finely minced beef suet and one-half teaspoonful salt. Mix well and wet up with cold water, roll out three-quarters of an inch thick and spread thickly with any kind of jam that is not juicy, roll up quickly. Have ready a pudding cloth wrung out of very hot water, dredge it with flour, roll the pudding in quickly and tie at each end. Steam two hours.

PLUM CHARLOTTE.

Mrs. Macfie, Grand Haven.

Make some biscuits, split open and butter, lay them butter side up on a platter; have a can of plums heated in a saucepan very hot, or take fresh plums and stew them with sugar; pour boiling hot over the biscuits and serve with whipped cream.

ENGLISH CREAM .- A KIND OF PUDDING.

Beat well the yolks of six eggs, mix with three pints of new milk, three-quarters of an ounce of isinglass, dissolved, and one table-spoonful cornstarch. Sweeten and stir over a slow fire till it thickens, then take it off the fire and flavor with Jennings' orange flower water and one teaspoonful Jennings' extract lemon. Stir till cool and put into a shape or cups.

CABINET PUDDING.

Mrs. F. C. Stratton.

Stone two dozen large table raisins, butter a bowl and stick them all over the inside of it. Then fill up the mould with a thick custard made of milk, three or four eggs and a cupful of finely grated bread, two tablespoonfuls sugar, a few chopped almonds, any flavor desired. Boil or steam one and one-half hours. Turn out and serve.

STEAMED CRANBERRY DUMPLING.

Make a crust the same as for apple dumpling, roll thin in an oblong shape and spread over it one quart fresh cranberries, sprinkled with one cupful sugar. Dust with a little flour, then roll over and over. Wring a cloth out of hot water, dust the inside with flour, tie the pudding loosely to allow for swelling and steam one hour. Serve with cream or cranberry sauce.

APPLE FRITTERS.

Mrs. Newton.

Beat well yolks of two eggs, add slowly one pint milk, a little salt, two cupfuls Voigt's Royal Patent flour. Slice sour apples thin and when ready to fry stir in two cupfuls of them, one heaping teaspoonful baking powder, rind and juice of one-half lemon, and lastly, whites of two eggs beaten stiff. Drop tablespoonful at a time into boiling lard. Do not make too large. Serve with powdered sugar and cream or lemon sauce or butter and syrup.

BAKED COCOANUT CUSTARD.

Mrs. Newton.

One quart milk, three tablespoonfuls sugar, a little salt, three eggs, one-half a grated cocoanut or a heaping pint, one teaspoonful

Jennings' extract of vanilla. Mix all ingredients together but the milk. When the milk comes to a boiling point stir all together and fill your cups (this will make thirteen). Put in the oven as soon as possible, that the custard may begin to bake at once, before separating. Place cups in a pan of warm water and bake about twenty minutes.

CORNSTARCH HASTY PUDDING.

Mrs. Newton.

Let one quart milk come to a boiling point. Wet with a little cold water three tablespoonfuls cornstarch and one even teaspoonful salt, stir it into the milk until it has boiled ten minutes. After taking from the fire add one teaspoonful butter and one-half teaspoonful Jennings' extract lemon.

CHOCOLATE PUDDING.

Mrs. Newton.

One pint milk, scalding hot; two and one-half squares Baker's chocolate, grated; four tablespoonfuls grated bread crumbs, three eggs, whites and yolks beaten separately; one teaspoonful Jennings' extract vanilla, one cupful sugar. Dissolve the chocolate, then mix it with the bread, sugar and yolks of eggs. Add the vanilla, milk and the beaten whites of eggs. Bake about one-half hour in a hot oven. When the pudding begins to bake, stir it well from the bottom. Eat cold or hot.

SPONGE PUDDING.

Mrs. Newton.

Use a stale sponge cake, or any other light cake will answer. Blanche a handful of almonds, split them and stick the cake full of them. Set it in glass dish and pour over as much white wine as it will absorb, leaving it one hour. Make a soft boiled custard of one pint milk and yolks of two eggs, two tablespoonfuls sugar and a little salt. Pour this over the cake.

STEAMED APPLE PUDDING.

Mrs. Newton.

One quart Voigt's Royal Patent flour, one tablespoonful lard, one tablespoonful butter, three teaspoonfuls baking powder, one-half teaspoonful salt, two cupfuls milk, or enough to make the flour into dough. Roll out the crust one-quarter of an inch thick and cut in squares. Pare and core some apples, place one in the center of each square, fill the apple with sugar, butter and cinnamon and bring the corners together, put in a buttered dish in the steamer and cook one-half hour.

BAKED WHORTLEBERRY PUDDING.

Mrs. Newton.

One quart whortleberries, one-half teaspoonful nutmeg, three eggs, well beaten separately; one cupful sugar, one cupful sweet milk, one pint Voigt's Royal Patent flour, two teaspoonful baking powder, one tablespoonful butter, one-half teaspoonful salt Roll the berries well in the flour and add them last of all. Bake half an hour and serve with cream sauce.

CREAM PUDDING.

Mrs. Newton.

One quart milk, three tablespoonfuls cornstarch, one-half teaspoonful salt, one cupful sugar, two tablespoonfuls sherry wine. Boil most of the milk, leaving a little to stir up with the cornstarch. As soon as the milk comes to a boiling point, stir this in and let it boil about ten minutes. then take from the fire and put in dish you serve it in. Dissolve the sugar in the wine and pour over the top of the pudding. Put in a cool place. Should be perfectly cold when served.

TAPIOCA CREAM PUDDING.

Mrs. Newton.

Soak three tablespoonfuls tapioca over night in one half pint water or milk. In the morning, beat the yolks of three eggs very light, mix with the tapioca and one-half cup sugar. Stir into one quart boiling milk and boil five minutes. After taking from the fire, flavor with one teaspoonful Jennings' extract lemon or vanilla. Pour into pudding dish. When the pudding is cool, beat whites of eggs stiff, stir in three tablespoonfuls powdered sugar, spread over the top and lightly brown in the oven. Serve cold.

STRAWBERRY MERINGUE PUDDING.

Mrs. Newton.

Mix together three-quarters cupful sugar and three quarters table-spoonful butter; add the beaten yolks of three eggs, three cupfuls milk and one and one-half cupfuls bread crumbs. Pour into buttered pudding dish, cover and bake until firm. Then draw to mouth of oven, spread two cupfuls of strawberries on top of pudding, sprinkle with one-quarter cupful sugar and cover with whites of three eggs beaten light with three tablespoonfuls powdered sugar; brown lightly, serve perfectly cold. This pudding is also very nice made with any other fresh fruit.

FIG PUDDING.

Mrs. Newton.

Six ounces suet, six ounces bread crumbs, six ounces brown sugar, one-half pound chopped figs, three eggs, one cupful milk, one nutmeg, one-half wineglassful brandy, one and one-half teaspoonfuls baking powder. Chop the suet very fine, also the figs, and mix together. Then stir in bread crumbs, milk and sugar, then the beaten eggs and brandy. Mix the baking powder thoroughly in the bread crumbs. Put in a buttered mold and steam three hours.

APPLE TAPIOCA PUDDING.

Mrs. Newton.

One-half pint even full tapioca, washed and soaked over night in one and one-half pints cold water. In the morning cook until it looks clear (in the same water), which will take one-half hour. Then add one half cupful sugar, one-half teaspoonful salt, one-half teaspoonful Jennings' extract lemon, one and one-half pints peeled and sliced apples; turn into buttered pudding dish and bake one and one-quarter hours. Let it stand in cool room one-half hour, that the tapioca may stiffen a little in loosing some of its heat. Serve with powdered sugar and whipped cream.

ORANGE PUDDING.

Mrs. W.

Three oranges, one cupful bread crumbs, one cupful sugar. one cupful milk, three eggs, grated rind of one orange, pulp and juice of all three. Bake and eat cold, with whipped cream.

MADERIA PUDDING.

Mrs. D. M. Rutherford.

Butter a mould, cover the bottom with puff paste, over this put a layer of pineapple jam, then one of paste, and so on until the dish is filled. Tie down with a cloth and boil three hours. Serve with brandy sauce.

STEAMED PUDDING.

Mrs. D. M. Rutherford.

Four eggs, one cupful sugar, one cupful Voigt's Royal Patent flour, one teaspoonful soda, two teaspoonfuls cream of tartar, one teaspoonful Jennings' extract lemon. Steam half an hour. Serve with cream.

CHOCOLATE PUDDING.

Mrs. D. M. Rutherford.

One quart sweet milk, three ounces Baker's chocolate, grated; scald the milk and chocolate together; when cool add the yolks of five eggs and one cupful sugar. Bake twenty five minutes. Use whites for frosting.

CHOCOLATE PUDDING.

Mrs. W.

Make a cornstarch pudding with one quart milk, three tablespoonfuls cornstarch and three tablespoonfuls sugar. When done remove about half and flavor to taste; add to what you have left in the kettle an egg, beaten light, and two ounces Baker's vanilla chocolate. Put in a mould alternating, the dark and light. Serve with whipped cream.

FIG PUDDING.

Mrs. W.

One-quarter pound figs chopped fine, one-quarter pound bread crumbs, one-quarter pound brown sugar, one-quarter pound suet, one-quarter pound candied peel and citron, one nutmeg, five eggs. Mix well, put in a mould and boil or steam four hours.

BREAD PUDDING.

Mrs. W.

Take stale baker's bread, cut in slices, then butter and spread with jam, put in a pudding dish. Make a custard of one quart milk, four eggs, sweeten to taste. Pour over the bread and either bake or steam.

KISS PUDDING.

Boil one quart of milk in a custard kettle; stir into it four heaping tablespoonfuls of sugar and four heaping tablespoonfuls of cornstarch, dissolved in a little cold milk or water and added to the well beaten and strained yolks of four eggs. Have the whites of the eggs beaten to a stiff froth with one teacupful of pulverized sugar and one teaspoonful Jennings' essence of vanilla; spread on top of pudding, put in a quick oven and brown; take from the oven, sprinkle with grated cocoanut and set away to cool. Use cream or not, as you choose.

APPLE PUFFETS.

Mrs. W.

Two eggs, one pint of milk, sufficient flour to thicken as waffle batter, one and one-half teaspoonfuls baking powder. Fill teacups alternately with a layer of batter then of apples chopped fine. Steam one hour. Serve hot with flavored cream and sugar. You can substitute any fresh fruit or jams you like.

BROWN BETTY.

Mrs. Newton.

Two cupfuls bread crumbs, four cupfuls sliced sour apples, one cupful sugar, one tablespoonful cinnamon, one-half teaspoonful cloves, one-half cupful butter, cut into small pieces. Butter a deep pudding dish, put in a layer of sliced apples, sprinkle with sugar, a few bits of butter and spices, cover with crumbs, then more apples, etc., until the dish is a heaping full, having a layer of crumbs on top. Cover closely and bake three-quarters of an hour in a moderate oven. Uncover and brown quickly for twenty minutes. When ready to bake, pour over one cupful of cold water.

TAPIOCA PUDDING.

Mrs. Newton.

Soak one cupful tapioca in two cupfuls hot water for three hours. Beat yolks of three eggs with three tablespoonfuls sugar, grated rind of one-half a lemon, one tablespoonful melted butter, a pinch of salt. Boil one quart of milk, stir all together, then add the beaten whites of three eggs. Bake thirty minutes. When the pudding begins to bake, stir it a little from the bottom and it will not separate.

INDIAN PUDDING.

Mrs. Torrey.

Two large tablespoonfuls Indian meal (scald the meal in a little water), two large tablespoonfuls ginger, two quarts hot milk; mix together; four or five eggs, well beaten. After the pudding is well mixed, drop in a pint of raisins, but do not stir again. Bake in a slow oven.

STEAMED PUDDING.

Mrs. Cronkhite.

One cupful molasses, one cupful sweet milk, one-half cupful butter, three cupfuls Voigt's Royal Patent flour, one cupful currants, or raisins and currants mixed, two small teaspoonfuls soda. Steam two hours.

TWO-OUNCE PUDDING.

Mrs. F. C. Stratton.

Two ounces bread crumbs, two tablespoonfuls Voigt's Royal Patent flour, two ounces chopped apples, two ounces suet, two ounces currants, two ounces sugar, three eggs, a little nutmeg, citron, etc., to suit taste. Boil in a mold.

NONPAREIL PUDDING.

Mrs. F. C. Stratton.

One cupful butter, two cupfuls sugar, one cupful sour cream, three cupfuls Voigt's Royal Patent flour, three eggs, one teaspoonful soda, two teaspoonfuls cream of tartar. Rub butter and sugar together. Put the soda in the cream. Bake.

RHUBARB PUDDING.

Mrs. Macfie, Grand Haven.

A layer of buttered bread, then of rhubarb, cut up and well sugared, then of bread and butter, then of rhubard. Set it in a dripping pan in the oven. Have water in the pan. Cook for half an hour with a cover on it, then take off the cover and brown. Eat with sauce.

BLACK PUDDING.

Mrs. G. N. Wagner.

Four eggs, one-half pint molasses, one cupful butter, one-half brown sugar, one-half cupful milk, one cupful Voigt's Royal Patent flour, sifted, one large teaspoonful soda. Bake half an hour. Serve with sauce.

CHERRY PUDDING.

Miss H. Yoder, Penn.

Two eggs, one cupful sweet milk, two heaping cupfuls Voigt's Royal Patent flour with two teaspoonfuls baking powder mixed in. Beat well together, then stir in as many fresh or canned cherries as possible. Put in a bag, tie up, leaving room to swell; steam two hours. Serve with cream and sugar.

SNOW PUDDING.

Mrs. Newton.

Dissolve one-half of a two ounce box of gellatine in one teacupfucold water for one hour, then add one pint boiling water. When perfectly dissolved add one and one-half cupfuls of sugar, juice of one large lemon, and when thoroughly cold, add the whites of three eggs, beaten stiff; stir well together and when ready to stiffen pour into a mould and stir until white. Place where it is cold four or five hours.

CUSTARD TO SERVE WITH ABOVE.

Yolks of three eggs, one and one-half pints milk, three tablespoonfuls sugar, grated rind of one lemon. Make the same as soft custard. When both are cold and ready to serve, turn the pudding into a dish and pour the custard around it.

QUEEN OF PUDDINGS.

Mrs. Newton.

Three-quarters pint bread crumbs, one quart milk, one-half cupful sugar, yolks four eggs, well beaten; one tablespoonful butter, grated peel of one lemon, one cupful raisins. Rub butter and sugar together, add beaten yolks, then the bread crumbs soaked in the milk, raisins and lemon peel. Bake in a buttered pudding dish, making it two-thirds full, until the custard is done; draw to the oven door, spread over with jelly; cover this with a meringue made of the beaten whites of the eggs and one-half cupful sugar; brown slightly. Use fresh strawberries if you prefer, in place of jelly.

ENGLISH PLUM PUDDING.

Mrs. Newton.

One pound suet, chopped very fine; one pound brown sugar, one pound raisins, one pound Voigt's Royal Patent flour, one pound candied peel, ten eggs, well beaten; small cupful sweet milk. Brandy, cinnamon and nutmeg. Put in a buttered mould and boil eight or ten hours.

STEAMED WHORTLEBERRY PUDDING.

Mrs. Newton.

One quart Voigt's Royal Patent flour, one half cupful sugar, one pint milk, one teaspoonful butter, one-half teaspoonful salt, two eggs, two teaspoonfuls baking powder; then stir in one quart whortleberries, well dredged with flour and steam two hours. Eat hot with cream sauce.

BAKED COTTAGE PUDDING.

Mrs. Newton.

Two eggs, one-half cup sugar, one cupful sweet milk, one tablespoonful butter, three teaspoonfuls baking powder, one-third of a nutmeg or one teaspoonful Jennings' extract lemon, two cupfuls Voigt's Royal Patent flour. Beat the whites stiff and add last. Bake in a buttered mould about twenty or thirty minutes. Serve hot with a liquid sauce flavored with Baker's chocolate. One-half cupful raisins is an improvement to the pudding.

STEAMED CABINET PUDDING.

Mrs. Newton.

Make the same as above, but using two tablespoonfuls butter and one pint dried currants.

RICE PUDDING.

Mrs. Newton.

Boil three tablespoonfuls rice until soft, adding one and one half teaspoonfuls salt, or use three cupfuls boiled rice. Let two cupfuls milk come to a boiling point, stir three teaspoonfuls sugar in and one teaspoonful Jennings' extract lemon, two eggs, one teaspoonful melted butter, then one half cup raisins. While the pudding is hot, put it in the oven, and when it bubbles in baking, add another one half cupful raisins. Bake thirty minutes.

PLUM PUDDING.

Mrs. Newton.

One cupful suet, chopped very fine, two-thirds cupful of sweet or sour milk, two-thirds cupful molasses, one cupful raisins, two and one-half cupfuls Voigt's Royal Patent flour, two teaspoonfuls cinnamon, two teaspoonfuls cloves, one teaspoonful salt, one teaspoon, soda. Butter the mold and fill about two-thirds full, cover closely and steam three hours. Sour milk is best.

ENGLISH PLUM PUDDING.

Mrs. Newton.

One pound candied peel, cut fine; twelve eggs, two pounds beef suet, chopped fine; two nutmegs, grated; three pounds sugar, three pounds raisins, stoned; one pint milk, two pounds currants, one pound sweet almonds, pounded fine; two pounds citron, cut fine; two pounds Voigt's Royal Patent flour, two ounces cloves, one-half ounce bread crumbs, five teaspoonfuls ginger, two teaspoonfuls salt, grated rind of one lemon, two ounces allspice, two ounces mace, one quart best brandy. Beat the eggs first, add the milk, beat them together, by degrees stir in the flour, then the suet, spices and fruit and as much milk as will stir it together very thick. Thoroughly butter your molds, press the mixture well in the bottom and fill them. Boil five hours.

DELMONICO'S PUDDING.

Mrs. Newton.

One quart milk, three tablespoonfuls cornstarch, three tablespoonfuls sugar, yolks three eggs, one small teaspoonful salt, one teaspoonful Jennings' extract vanilla or lemon. Boil the milk, leaving a little to stir in the cornstarch, sugar, etc., which stir into the boiling milk until boiled; beat the whites of three eggs stiff, add three-quarters cupfuls, powdered sugar; spread over the top of pudding and brown lightly in the oven. Eaten perfectly cold.

COACONUT PUDDING.

Mrs. Newton.

Make a custard of three eggs to one quart of milk, three table-spoonfuls sugar and a pinch of salt: stir in one and one-half pints grated cocoanut into this, adding one-half teaspoonful Jennings' extract vanilla or lemon. Bake in a buttered dish in a quick oven thirty or forty minutes. Mix all the ingredients but the milk, when the milk comes to a boiling point, stir together. Serve cold or warm.

INDIAN PUDDING.

Mrs. Newton.

Two cups sweet milk, one tablespoonful molasses, one egg, one teaspoonful baking powder, two cupfuls Indian meal, one-half cupful suet, chopped fine; one teaspoonful salt, one cupful Voigt's Royal Patent flour. Steam two hours.

BAKED CABINET PUDDING.

Mrs. Newton.

Trim off the crust from stale cake, break in small pieces or cut in slices; three-quarters fill a buttered pudding dish and pour over one-half pint milk, leaving it to soak. When ready to bake, stir up one egg with two tablespoonfuls sugar, pour over the cake, then stir lightly in one-half cupful raisins or currants. Bake about one-half hour. Serve with wine sauce (liquid). This is a good pudding by omitting the egg and sugar if cake if rich. This will fill.

ORANGE AND LEMON MERINGUE PUDDING.

Mrs. Newton.

One quart milk, two cupfuls bread crumbs, three eggs, one and one half tablespoonfuls butter, one cupful sugar, one large lemon, all the juice and one half the rind, grated; soak the bread in the milk, add the beaten yolks, the butter and sugar rubbed to a cream, and the lemon. Bake in a buttered pudding dish until firm (twenty or thirty minutes). Beat the whites stiff, add three tablespoonfuls powdered sugar, and a few drops lemon juice; cover the pudding and brown slightly. Eaten hot or cold. Orange meringue pudding is made in the same way.

COCOANUT PUDDING.

Mrs. Newton.

One-quarter pound of butter, one-half pound grated cocoanut, one half pound powdered sugar, six eggs, whites beaten separately; one-half pint sweet cream, one wine glassful wine and rose water mixed. Beat the butter, sugar and yolks together, add the whites last of all. Bake one-half hour and serve with wine sauce.

BAKED BLACKBERRY PUDDING.

Mrs. Newton.

Make a batter the same as baked whortleberry pudding, then stir in one quart blackberries, well rolled in the flour. Bake onehalf hour and serve with cream sauce not flavored or flavored with wine.

BAKED WHORTLEBERRY PUDDING.

Mrs. Newton.

One quart whortleberries, one-half teaspoonful nutmegs, three eggs, well beaten separately; one cupful sugar, one cupful sweet milk, one pint Voigt's Royal Patent flour, two teaspoonfuls baking powder, one tablespoonful butter, one-half teaspoonful salt. Roll berries well in the flour and add them last of all. Bake one-half hour and serve with cream sauce not flavored or flavored with wine.

STEAMED BLACBKERRY PUDDING.

Mrs. Newton.

Make the batter the same as steamed whortleberry pudding, then stir in one quart blackberries, well dredged with flour, and steam two hours. Serve with cream sauce.

CREAM RICE PUDDING.

Mrs. Newton.

One cupful boiled rice, hot; three cupfuls milk, one even table-spoonful sugar, one tablespoonful cornstarch, two eggs, a little nutmeg. Dissolve the cornstarch in a little of the milk, then stir in the remainder of the milk. Add the yolks of eggs and sugar beaten together. Put this over the fire, and when hot add the hot rice; stir it carefully until it begins to thicken like boiled custard, take off the fire, put in a buttered pudding dish, grate a little nutmeg over the top, stir in the beaten whites and a few raisins; when the pudding begins to bubble, add the remainder of the raisins, one-half cupful in all. Or, make the pudding without the whites of the eggs, and after baking make a meringue of the whites with two tablespoonfuls of powdered sugar, browning slightly.

STALE SPONGE CAKE PUDDING.

Mrs. F. C. Stratton.

Slice stale sponge cake, put a layer in the bottom of a bowl and soak with raspberry juice, put spoonfuls of the canned raspberries over the cake. Have ready some cornstarch made quite thin, pour over the cakes then put another layer of cake and fruit and fill all up with the hot cornstarch. When cold turn out and serve with cream.

BOILED APPLE PUFFETS.

Mrs. Glenn E. Seymour, Kansas City.

Three eggs, one pint milk, a little salt, sufficient flour to thicken as waffle batter, one and one-half teaspoonfuls of baking powder. Fill teacups alternately with layers of batter and then of apples, chopped fine. Steam one hour. Serve hot with flavored cream and sugar.

BAKED RICE.

Mrs. F. C. Stratton.

Grease a spider with butter, wash and pick over three-quarters cupful of rice; put the rice in the spider with one quart milk and a piece of butter the size of a butternut Put this in the oven and cook until quite tender, if necessary add more milk. Serve in a pudding dish and eat with cream and sugar.

ENGLISH CREAM.

Mrs. F. C. Stratton.

Beat well the yolks of six eggs, mix with one and one-half cupfuls new milk, three-quarters of an ounce dissolved isinglass and one tablespoonful cornstarch. Sweeten with loaf sugar and stir over a slow fire till it thickens, then flavor with Jennings' orange extract and lemon extract. Take off the fire and stir till cold. Pour into a mould.

SUET PUDDING.

Mrs. Snell, Tecumseh, Mich.

One cupful suet, one cupful sweet milk, one cupful New Orleans molasses, three cupfuls Voigt's Royal Patent flour, two cupfuls stoned raisins, one-half teaspoonful salt, one-half teaspoonful soda. Steam three hours.

SUET PUDDING.

Mrs. T. Stewart White,

One cupful milk, one cupful molasses, one cupful raisins, threequarters cupful chopped suet, one teaspoonful soda, one teaspoonful salt. Steam two and one-half hours.

LUNCH PUDDING.

Mrs. Snell, Tecumseh, Mich.

Three pints milk, boiling hot; six eggs, four even tablespoonfuls cornstarch, one-half cupful sugar, pinch of salt. Beat starch, yolks and sugar well together and add to the boiling milk. Let them boil in a vessel set in boiling water. When it thickens pour into a dish, cover with the whites of eggs beaten to a stiff froth, adding a cupful

of powdered sugar. Brown in the oven. Flavor with Jennings' vanilla. To be eaten cold.

CUSTARD PUDDING.

Mrs. F. C. Stratton.

Four eggs, three cupfuls milk, one cupful white sugar, Jennings' vanilla. Bake it.

BAKED LEMON PUDDING.

Mrs. F. C. Stratton.

Rind and juice of three lemons, four ounces cake crumbs, three eggs, three ounces sugar, one-half gill cream and a very little cinnamon.

LEMON SOUFFLE.

Mrs. T. Stewart White.

Two lemons, peeled and whittled fine; two cups sugar, one pint boiling water, allow all to simmer four minutes. Wet three even tablespoonfuls cornstarch with one-half cupful milk, stir in and let boil four minutes. Pour over sliced oranges, over which sugar has been sprinkled. (A meringue of two eggs flavored with Jennings' lemon extract.) Eat with or without cream.

FIG PUDDING.

Mrs. G. C. Longley, Ontario.

Six ounces suet, chopped fine; six ounces bread crumbs, six ounces sugar, one-half pound figs, chopped fine; four eggs, one teaspoonful Jenning's vanilla extract, one teaspoonful water, mixed together; one-half cupful Voigt's Royal Patent flour, one-half cupful milk, one nutmeg, one-half teaspoonful soda, one teaspoonful cream of tartar. Mix well together and steam for three (3) hours in a mould. Serve with sauce.

PLUM PUDDING.

Mrs. G. C. Longley, Ontario.

Three pints milk made as stiff as pancake batter with Voigt's Royal Patent flour. three-quarters pound suet, chopped fine; one-half pound raisins, one half pound currants, one-half pound citron, ten eggs, spice to taste, one glassful brandy, one of sherry, one-half pound blanched almonds, chopped fine; one-half pound figs, chopped fine; juice of three oranges, rind of one; juice of three lemons, rind of one; three quarters pound bread crumbs, one pound yellow sugar. Boil five hours or steam. This makes two large puddings.

ORLEANS PUDDING.

Mrs. F. C. Stratton.

Half fill a deep dish with almond sponge cake cut thin or with sliced lady cake, grate the rind of a lemon and mix it among the cake, adding also the juice of the lemon and enough wine to moist ten the cake so that, after standing awhile, it may be easily mashed-Beat six eggs very light and stir them into a pint of cream, adding four tablespoonfuls sugar and half a nutmeg. Mix the eggs, etc., by degrees with the cake, stirring very hard. The dish should be full. Bake a nice brown.

ROLLED SPONGE CAKE PUDDING.

Mrs. F. C. Stratton.

Three eggs, one and one half cupfuls sugar, two even cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder, one-half cupful cold water. Bake in a long flat tin. When done, turn out, spread with any kind of jam or fresh fruit, sprinkled with sugar. Roll up and serve with cream or custard.

SCALLOPED APPLES.

Mrs. Newton.

Butter a pudding dish and put a layer of peeled and sliced apples in the bottom; sprinkle with sugar, a very little flour and cinnamon and some small bits of butter. Fill the dish in this manner and bake one hour, covering the dish to prevent burning on the top.

HALF-PAY PUDDING.

Mrs. F. C. Stratton.

One bowl suet, chopped fine; one bowl bread crumbs, one-half bowl Voigt's Royal Patent flour, one pound raisins, one pound currants, four tablespoonfuls syrup, one pint milk. a little salt. Boil or steam five hours.

QUAKING PUDDING.

Mrs. F. C. Stratton.

Slice up three-quarter pound bakers' bread, beat three eggs separately very light; stir in several large spoonfuls sugar and moisten it with one quart milk; add a grated nutmeg, cover it and let it remain until well soaked, then stir in two tablespoonfuls of flour. Boil in a bowl one hour. Serve with sauce.

DELICIOUS PUDDING.

Mrs. W.

Bake a common sponge cake in a flat-bottomed pudding dish. When ready for use, cut in six or eight pieces, split and spread with butter and return to the dish. Make a custard with four eggs to one quart of milk, flavor and sweeten to taste; pour over the cake and bake one-half an hour. The cake will swell and fill the custard.

HIGH PUDDING.

Three cupfuls of raised dough, one cupful molasses, one cupful butter, one cupful milk, two teaspoonfuls cream of tarter, one teaspoonful soda, spice and raisins. Boil three hours.

BIRDS' NEST PUDDING.

Mrs. F. C. Stratton.

One pint milk, one pint Voigt's Royal Patent flour, one egg; pour this over six or eight apples, pared and cored and sprinkled well with sugar. Bake one hour. Serve with hard sauce.

FIG PUDDING.

Mrs. G. C. Longley, Ontario.

Six ounces suet, chopped fine; six ounces bread crumbs, six ounces sugar, one-half pound figs, chopped fine; four eggs, one teaspoonful Jennings' extract vanilla, one-half cupful Voigt's Royal Patent flour, one nutmeg, one-half teaspoonful soda, one teaspoonful cream of tartar. Mix well and steam three hours in a mould. Eat with sauce.

CHOCOLATE PUDDING.

Miss Maude Lilley.

Melt one-half pound of butter and stir into it one pound of Voigt's Royal Patent flour, one-quarter pound of grated chocolate, onequarter pound of sugar, one pint of milk and the yolks of three eggs. This can be either steamed or baked.

CHOCOLATE SAUCE.

Miss Maude Lilley.

One-quarter pound grated chocolate, one-half pound sugar, one pint milk, four eggs. Stir chocolate, sugar and milk over a clear fire, add the beaten yolks of the eggs with a little flour to thicken. When thick enough take off the fire and add the whites of the eggs, beaten to a stiff froth. Pour over the pudding and serve.

LEMON PUDDING.

Mrs. F. C. Stratton.

One-half pound chopped suet, one-half pound bread crumbs, onehalf pound sugar, rind and juice of two lemons, two eggs. Mix well and steam in a mould or bowl one and one-half hours.

SPONGE PUDDING.

Mrs. F. C. Stratton.

Two eggs, their weight in Voigt's Royal Patent flour, good butter and sugar. Flavor with Jennings' lemon extract. Mix well and put in four buttered teacups. Bake in a moderately quick oven. Serve with sauce.

MARROW PUDDING.

Mrs. F. C. Stratton.

Grate one-quarter pound of sponge cake and mix it with onequarter pound of beef marrow, finely minced, and the grated peel and juice of a large lemon, half a grated nutmeg and four tablespoonfuls of sugar. Stone one-half pound of very good fresh raisins, cut them in half and dredge well with flour. Beat four eggs very light and stir them gradually into one-half pint of rich cream. Mix by degrees with the other ingredients; lastly add the raisins, a few at a time, and stir the whole very hard. Butter a deep dish, put in

A pure stimulant is in many households a daily requirement for invalids and aged persons, while it is frequently invaluable in cases of sudden illness.



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the mixture, bake it an hour or more and send to the table warm with slips of candied citron stuck all over the top so as to stand upright. For sauce, white wine mixed with sugar and lemon juice. This pudding may be boiled in a cloth. It will require six hours boiling.

ICED PUDDING.

Mrs. G. C. Longley, Ontario.

One layer whipped cream, blanched almonds sprinkled over, then strips stale cake soaked in sherry or the juice of canned fruit. Lay the strips on the cream, which should be thick enough to support them; cover them with dashes of preserves and more almonds, then another layer of whipped cream and more almonds, cake and preserves; lastly whipped cream and nuts. Cover the mould and place in a dish to freeze.

BLACK PUDDING.

Mrs. F. C Stratton.

One cupful milk, one cupful molasses, one cupful stoned raisins, one-half cupful butter or three quarters cupful chopped suet, one teaspoonful soda, one nutmeg, a little salt and cinnamon, three cupfuls Voigt's Royal Patent flour. Steam two hours. Serve with sauce.

MOLASSES PUDDING.

Mrs. Macfie, Grand Haven.

One cupful molasses, one cupful chopped raisins, one teaspoonful salt, one teaspoonful soda, one cupful cold water, enough of Voigt's Royal Patent flour to make a thin batter. Steam two hours. Serve with sauce.

"THREE-QUARTERS" PUDDING.

Mrs. F. C. Stratton.

Three-quarters pound suet, three-quarters pound raisins (weighed after being stoned), three-quarters pound Voigt's Royal Patent flour, one-half pint milk, a pinch of salt. Mix suet, raisins, salt and flour well together, then moisten with one-half pint of milk. Tie in a bag or put in a mould and steam four and one-half hours. Serve with sifted sugar.

SAGO PUDDING.

Mrs. F. C. Stratton.

Take as many apples as will fill your pudding dish, boil them with three-quarters cupful sugar and a little water till tender. Have your dish buttered, put the apples in, then boil one cupful or threequarters cupful sago in the apple water till it thickens, pour over the apples and bake one hour.

BAKED BATTER PUDDING.

Mrs. F. C. Stratton.

Four heaping tablespoonfuls Voigt's Royal Patent flour, three eggs, two cupfuls milk. Mix well and bake one-half an hour.

EMPRESS PUDDING.

Mrs. F. C.Stratton.

One-half pound rice, two ounces butter, three eggs. Boil the rice in milk until it is soft, then add butter, and when it is a little cool, add the eggs, well beaten. Line a dish with puff paste, put in alternate layers of the mixture and of preserves and bake in a moderate oven three-quarters of an hour. Serve with whipped cream. This may be eaten hot or cold.

SPONGE PUDDING.

Mrs. Macfie, Grand Haven.

One-quarter pound Voigt's Royal Patent flour, one-quarter pound sugar, one quart sweet milk. Boil all together, then add one-quarter pound butter. Beat to a stiff froth twelve eggs, beating yolks and whites separately. Stir all together and bake one hour in a pudding dish set in a pan of water.

PLUM PUDDING.

Mrs. F. C. Stratton.

Two pounds suet, four cupfuls Voigt's Royal Patent flour, four cupfuls bread crumbs, four cupfuls stoned raisins, six cupfuls brown sugar, four ounces mixed peel, two desertspoonfuls allspice, two nutmegs, four cupfuls currants, eight eggs, one pint brandy. Steam eight hours. This amount will make three good-sized puddings.

SUET PUDDING.

Mrs. Macfie, Grand Haven.

One cupful finely chopped suet, one cupful molasses, one-half cupful sugar, one cupful sweet milk, one-half teaspoonful soda, onehalf teaspoonful salt. Serve with sauce.

CORN PUDDING.

Mrs. Macfie, Grand Haven.

Two cupfuls canned corn, chopped fine; one egg, one-half cupful milk, one tablespoonful butter, salt and pepper to taste. Beat the egg light, stir this and the milk into the corn. Bake in a buttered pudding dish until firm.

PLUM PUDDING.

Mrs. G. C. Longley, Ontario.

Three pints milk, enough of Voigt's Royal Patent flour to thicken like pancake batter, three-quarters pound suet, one and one-half pounds raisins, one and one-half pounds currants, ten eggs, one-half pound citron, spice to taste, one glassful brandy. Steam four hours. This amount will make three puddings.

CHERRY AND TAPIOCA PUDDING.

Mrs. H. Yoder.

Soak one cupful of tapioca over night in cold water; place on the fire with one pint boiling water. Stone one and one-half pounds of nice cherries, stir them into the boiling tapioca and sweeten to taste. Pour into a dish and stand away to cool. Serve very cold with sugar and cream.

VANITY FAIR PUDDING.

Mrs. George H. Davidson.

One cupful sugar, one-half cupful butter, one-half cupful water, two cupfuls Voigt's Royal Patent flour, two eggs, two teaspoonfuls baking powder. Steam fifty minutes.

SAUCE FOR ABOVE.

One egg, one-half cupful sugar, one tablespoonful vinegar, one teaspoonful Jennings' extract lemon; beat well together, let it come to a boil and then set it in a pail of hot water to keep warm until wanted.

ORANGE PUDDING.

Mrs. E. M. Jones.

Three oranges, one cupful bread crumbs, one cupful sugar, one cupful milk, three eggs, grated rind of one orange and pulp and juice of all three. Bake and eat cold with whipped cream.

ORANGE PUDDING.

Mrs. Emlan.

Slice two oranges in a dish and sprinkle over them one cupful white sugar. For custard take one pint milk, two tablespoonfuls cornstarch, the yolks of two eggs and the grated rind of one orange. Cook this and when cold pour on the oranges. For frosting take the whites of two eggs, two tablespoonfuls sugar; beat well, pour over the pudding, set in a pan of cold water and put in the oven to brown the top.

COTTAGE PUDDING.

Mrs. F. C. Stratton.

Rub together three tablespoonfuls melted butter and one cupful sugar; then add one egg, one pint Voigt's Royal Patent flour with two small teaspoonfuls cream of tartar sifted in it; last of all add one teacupful of sweet milk with one small teaspoonful soda in it. This makes a thin batter, but it will bake a nice firm pudding. Serve with sauce.

SWISS RICE PUDDING.

Mrs. F. C. Stratton.

One-half pound rice boiled until very soft and thick, in milk. When cold beat in the yolks of ten eggs, add sugar to taste, rind of of a lemon, butter the size of an egg; last of all the whites of the ten eggs, beaten very stiff. Bake and serve with cream.

FIG PUDDING.

Mrs. E. M. Jones, Ontario.

One-half pound bread crumbs, one-half pound figs, six ounces sugar, six ounces suet, two eggs, one glassful of milk, or enough to mix well. Steam in a mould or bowl two hours. The figs must be chopped fine.

RASPBERRY PUDDING.

Mrs. F. C. Stratton.

Half fill a deep dish with ripe raspberries, bruised with sugar. Beat eight eggs light and mix with one pint of milk, sugar and nutmeg. Pour this over the fruit and bake for half an hour in a moderate oven. Serve cold.

ITALIAN PUDDING.

Mrs. G. C. Longley, Ontario.

Take one pint canned or fresh peaches, three ounces bread crumbs, one gill milk. two eggs, one and one-half ounces sugar, one teaspoonful lemon juice. Sift the crumbs, put in a flat dish one-half the peaches, sprinkle over them one-half the bread crumbs, then the rest of the peaches and crumbs. Put the milk in a saucepan and when hot add the yolks of the eggs, well beaten, also one-half ounce sugar, then the lemon juice, and pour over the peaches. Bake ten minutes. Make a meringue of the whites and brown in the oven.

BAKED INDIAN PUDDING.

Mrs. Duncan, Grand Haven.

One quart milk, six tablespoonfuls corn meal, one-half cupful molasses, one scant teaspoonful soda, one teaspoonful ginger, one-balf teaspoonful cinnamon, one egg. Heat half the milk to near boiling, draw to the edge of the stove where it will not quite boil and stir the meal slowly into it; stir till it thickens, then remove from the stove. Add first the cold milk, then the egg, well beaten, then the molasses, soda and spices. Bake one-half to three-quarters of of an hour in a tolerably hot oven.

PLUM PUDDING.

Mrs. Macfie, Grand Haven.

Two cupfuls suet, chopped fine; three cupfuls Voigt's Royal Patent flour, rubbed into the suet; one-half cupful molasses, one-half sugar, one cupful milk, two eggs, one teaspoonful soda, two cupfuls fruit, one teaspoonful cloves, two teaspoonfuls cinnamon. Steam three hours. Serve with liquid sauce. This pudding will keep for a long time.

CORNSTARCH PUDDING.

Mrs. Macfie, Grand Haven.

One pint milk, two tablespoonfuls cornstarch and a pinch of salt. Let it cook until quite thick; beat the whites of three eggs and stir into the cornstarch after it is a little cool. Make a boiled custard of the yolks to eat with it.

TIPSY PARSON PUDDING.

Mrs. Macfie, Grand Haven.

Make a boiled custard of four eggs (yolks only) to a quart of milk. Pour sherry wine over stale cake and pour on the custard. Beat the whites to a stiff froth and pour on top.

ENGLISH PLUM PUDDING.

Miss Maude Lilley.

One pound raisins, one pound currants, one pound Voigt's Royal Patent flour, one pound suet, one-third pound bread crumbs, one-half pound sugar, eight eggs, a little salt, nutmeg, ginger and candied peel. Mix very stiff. Boil eight hours.

PUFF PUDDING.

Mrs. F. C. Stratton.

One pint sour cream, three eggs, one small teaspoonful soda, Voigt's Royal Patent flour, enough to make it the consistency of batter pudding. Steam in a buttered mould thirty minutes. Serve with sauce.

SPONGE PUDDING.

Mrs. F. C. Stratton.

Stir till it scalds, one and one-half pints milk; then add the well beaten yolks of four eggs; sweeten to taste and add four ounces melted butter. Let it cool, then add the whites, well beaten; and bake in a buttered dish one-half hour.

BAKED LEMON PUDDING.

Mrs. G. C. Longley, Ontar o.

Rind and juice of three lemons, four ounces cake crumbs, three eggs, three ounces sugar. Take crumbs and add lemon with the sugar, yolks of three eggs; then one-half gill cream and a very little cinnamon.

SNOW PUDDING.

Mrs. F. C. Stratton.

Take half a packet gelatine, dissolve it in half a pint boiling water; then add half pint cold water, beat the whites of three eggs very light, add a cupful white sugar, then the gelatine water and teaspoonful Jennings' extract of lemon. Beat it in a cool place till quite stiff. Form into a mould till cold, then turn out and serve with custard made of the yolks or with cream.

SNOW CREAM.

Mrs. F. C. Stratton.

Into one quart rich cream put as much new fallen snow as will thicken it; add the juice of any jam and a little sugar. Put it into a mould and let it freeze.

CORNSTARCH SOUFFLE-VERY NICE.

Mrs. F. C. Stratton.

Stir on the fire two tablespoonfuls cornstarch in a pint of milk till it is thickened, then take it off and add two tablespoonfuls sugar, two of butter, the yolks of five eggs, well beaten, the whites; flavor with Jennings' extract of vanilla. Pour into a buttered dish and bake. Serve instantly from the oven.

APPLE OR GOOSEBERRY SOUFFLE.

Mrs. F. C. Stratton.

Scald and sweeten the fruit, beat it through a sieve, cut into a tart dish. When cold pour a thick custard over it two inches deep. Whip the whites of the eggs of which the custard was made to a light froth, and lay it on the custard, sift white sugar over the top and cook it a light brown in the oven. It is a very pretty dish.

PLUM PUDDING-ENGLISH.

Mrs. F. C. Stratton.

Four pounds of raisins, four pounds currants, two pounds and one half suet, two pounds and one half of bread crumbs, a quarter of a pound Voigt's Royal Patent flour; two dozen and a half eggs, a pound and a quarter candied peel, one-half a pint brandy, a table-spoonful of mixed spices, two nutmegs, one pound sugar. Mix the ingredients thoroughly together and boil for twelve hours at least. It may be half boiled one day and finished the next.

MANCHESTER PUDDING.

Mrs. F. C. Stratton.

Boil one pint of new milk, three ounces of bread crumbs, stewed in the boiling milk; the grated rind of a lemon, sweeten to taste, add four eggs and three ounces melted butter. Line a dish with puff paste, cover the bottom with preserves, pour the pudding on it and bake one hour.

LEMON PUDDING.

Mrs. F. C. Stratton.

Grate the side rinds of three lemons, three-quarters of a pound of butter, three-quarters of a pound of sugar, and by degrees the yolks of twelve eggs; stir in the grated lemon peel and the juice of one lemon; put a paste on the border of the dish and sift white sugar on the top and bake.

HARD TIMES PUDDING.

Mrs. F. C. Stratton.

One cupful sweet cream or milk, one cupful molasses, one cupful suet, minced very fine; one cupful bread crumbs, one cupful and a half of Voigt's Royal Patent flour, two tablespoonfuls sugar, one nutmeg, a little salt. Mix well and boil three hours. Serve with wine sauce.

GERMAN PUDDING

Mrs. F. C. Stratton.

Stew until tender and dry one ounce rice in a pint and a quarter milk; when a little cold mix it with three sunces finely minced beef suet, three ounces sugar, one ounce lemon peel, six ounces of raisins, three eggs, one teaspoonful Jennings' extract lemon and spice. Boil two hours and a quarter.

CRACKER PUDDING.

Mrs. M. Lilley.

Pour enough boiling water over one-quarter pound crackers to make them very soft, beat them up and add a custard made of one and one-half pints of milk, two eggs, beaten, sugar and nutmeg to taste. Bake in a quick oven. Serve with cream and sugar.

BREAD AND BUTTER PUDDING.

Mrs. Crittle, London, Ontario.

Cut slices of bread a medium thickness, spread with butter and lay in a pudding dish. Over this put a layer of currants, sugar and nutmeg; then add more bread and butter and another layer of currants, etc., and repeat until the dish is full. Pour over this two eggs, well beaten, one quart milk and sugar to taste. Bake twenty minutes.

CORNSTARCH PUDDING.

Mrs. M. Lilley.

Put one and one-half pints milk on to boil in a rice boiler. Mix two tablespoonfuls cornstarch in one half pint cold milk and two tablespoonfuls sugar, add this to the boiling milk, stirring rapidly until thick and smooth, take from the fire and add a small teaspoonful Jennings' vanilla. Pour into a dish and spread raspberry or currant jelly on top; over this put the whites of two eggs, beaten to a froth with a little sugar. Put in the oven to brown. Serve cold.

FIG PUDDING.

Mrs. Oakes, Detroit.

One pound good figs, chopped fine; dust with a little flour while mincing; one-quarter pound suet, finely minced; one-quarter pound light brown sugar, one pound fine bread crumbs, two eggs, beaten, one cupful sweet milk and a little nutmeg. Use more milk if too stiff. Boil two hours and serve with sauce.

ORANGE PUDDING.

Mrs. Newton.

Four oranges, peeled, the white skin taken off, the fruit cut into small pieces and put in a deep dish. Let one quart of milk come to a boiling point, leaving a little to stir with two cupfuls sugar, the yolks of three eggs, two tablespoonfuls of cornstarch and a pinch of salt. When the milk boils, stir in the mixture. Make the custard a trifle thicker than usual, as the orange juice thins it a little. When cold and ready for dinner, pour the custard over the oranges. Beat stiff the whites of the eggs with two tablespoonfuls powdered sugar and spread over the top. If the oranges are sweet, use only one and one one-half cupfuls sugar in making the custard.

STEAMED PUDDING.

Mrs. M.

One-half cupful brown sugar, one cupful molasses, one cupful sour milk, one teaspoonful soda, two and one-half cupfuls Voigt's Royal Patent flour, one cupful raisins, chopped. Steam one and one half hours.

SAUCE FOR ABOVE.

One cupful sugar, one half cupful butter, two eggs. Stir in boiling water till thick. Add brandy if desired.

ENGLISH PLUM PUDDING.

Mrs. Scatcherd.

Two pounds of raisins, stoned and chopped; one pound Sultana raisins, two pounds dried currants, two pounds suet, two pounds bread crumbs, two pounds light brown sugar, one pound mixed peel (citron, lemon and orange), one ounce mixed spices, eighteen eggs, one large wine glassful of good brandy, one large wine glassful of good whiskey, six tablespoonfuls Voigt's Royal Patent flour, one teaspoonful of salt. The fruit must be cleaned and stoned before it is weighed. This quantity will make three medium sized puddings, which can be boiled at once in a large kettle or boiler and hung up for use during the winter. Dip the cloths in boiling water and flour well before putting in the pudding mixture. Tie moderately loose to allow for swelling. Boil five hours.

RICE PUDDING.

Mrs. E. B. Dikeman.

One cupful soft boiled rice, one pint milk, three eggs, one lemon, one pint sugar, butter size of an egg. Separate the eggs and mix the yolks with the rice and other ingredients and a little grated rind of the lemon. Then beat the whites of the eggs and add the sugar and juice of the lemon; put on the top and bake. Bake the pudding just enough to harden the eggs.

APPLE PUDDING.

Mrs. E. B. Dikeman.

One pint peeled and quartered apples and a batter of three eggs, one-half cupful sugar, one tablespoonful butter, two teaspoonfuls baking powder and enough Voigt' Royal Patent flour to make a stiff batter. Steam two hours. Serve with brandy sauce.

SNOW BALLS-A PUDDING.

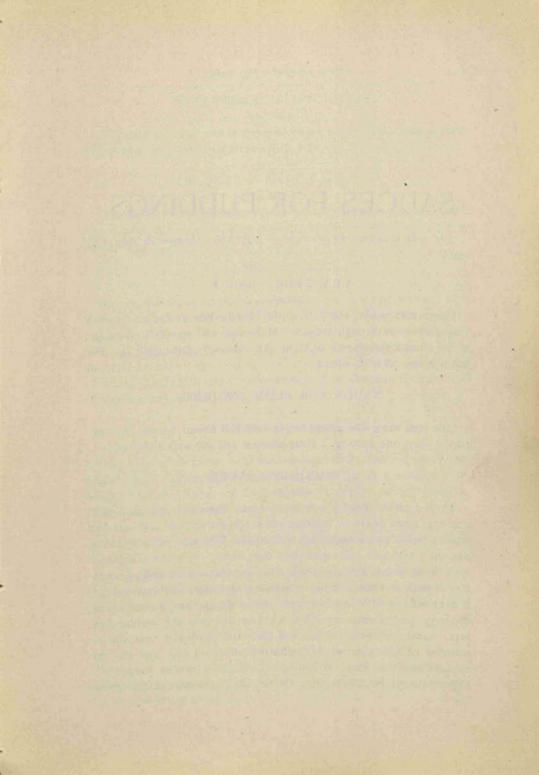
Mrs. L. H. Coffinberry.

Cream, one-half cupful, butter; add one cupful sugar and the whites of four eggs. Mix two teaspoonfuls baking powder with two cupfuls Voigt's Royal Patent flour. Add this to the above mixture in portions alternately with one half cupful sweet milk. Steam twenty minutes. Roll in powdered sugar and serve with sweetened cream.



1 Rice Oudding. 3 tablespoons of rice (uncooked and only have the spoon as full of rice, as if you were measuring walve.) 4 tablespoons of sugar. (Same measure) a salt spoon bfaalt (Same measure Put into a loking dich and cook In a very slow over for three hours, I be eaten cold.
Shir the pudding several times during the first hour. If it cooks too fast it will be too hiff after it cooks.

(gerbrude)



SAUCES FOR PUDDINGS.

"It was a dinner to provoke an appetite, though he had not one."

CRANBERRY SAUCE.

Mrs. Newton.

Cover with water one-half cupful cranberries and when stewed very soft strain through a sieve. Make rule and one-half of cream sauce (found elsewhere) and stir the cranberry juice into it. Do not use any other flavoring.

SAUCE FOR PLUM PUDDING.

Mrs. Newton.

One pint wine, one pound sugar, one-half pound butter, one teacupful jelly, one nutmeg. Heat mixture and stir well together.

CHOCOLATE SAUCE.

Mrs. Newton.

Three-quarters cupful powdered sugar, three-quarters pint milk, one egg, three-quarters tablespoonful cornstarch, one and one-half ounces Baker's chocolate, one teaspoonful Jennings' extract vanilla, one and one-half tablespoonfuls hot water. Mix the cornstarch with three tablespoonfuls of milk, boil the rest of milk and stir cornstarch milk in when boiling; scrape the chocolate into this and put it over the fire with three tablespoonfuls of sugar and the hot water; stir over the fire until smooth and glossy, stir into the boiling mixture. Beat the white of the egg stiff and gradually beat the remainder of the sugar in, then add the unbeaten yolk and stir this mixture into that which is boiling. Cook for a minute longer, stirring all the while. Take from the fire and add the vanilla. Serve hot.

STRAWBERRY SAUCE-HARD.

Mrs. Newton.

One cupful butter and one cupful sugar rubbed to a cream, then stir in two tablespoonfuls strawberry juice.

STRAWBERRY SAUCE -LIQUID.

Mrs. Newton.

One cupful butter and one cupful sugar rubbed to a cream; add one cupful strawberries, after mashing them, and the beaten white of one egg.

LEMON SAUCE.

Mrs. Newton.

One cupful sugar, one tablespoonful butter, one egg, all the juice and one-half the grated peel of one lemon, five tablespoonfuls boiling water. Cream the butter and sugar, then beat in the egg, whipped light, then the lemon; beat hard five minutes, then add, spoonful at a time, the boiling water; put into a tin and set on top of a teakettle, which must keep boiling until the steam heats the sauce very hot, stirring constantly.

CONGRESS SAUCE.

Mrs. Newton.

One egg, the white and yolk beaten separately, then together; one cupful sugar, butter size of a walnut; then put in a bowl over a boiling teakettle upon the back of the range for twenty minutes without stirring; add one wineglassful of wine and serve.

SAUCE FOR FIG PUDDING.

Mrs. Newton.

One cupful butter and one cupful sugar, cream together, adding drop by drop one wineglassful of wine. When ready to send to the table, add one pint boiling water.

MAPLE SUGAR SAUCE-HARD.

Mrs. Newton.

Mix very smoothly together one tablespoonful butter with two tablespoonfuls scraped maple sugar. This is a good sauce to serve with rice or bread pudding.

SAUCE FOR APPLE PUDDING.

Mrs. Newton.

One egg, one cupful sugar, one-half a nutmeg, two tablespoonfuls butter; beat all well together, then add one large coffeecupful boiling water.

SAUCE FOR PLUM PUDDING.

Mrs. Newton.

One tablespoonful butter, five tablespoonfuls Voigt's Royal Patent flour, worked together until white; add yolk of one egg, beaten; two tablespoonfuls wine or one of brandy, and when ready to serve add the white of the egg beaten to a stiff froth.

SAUCE FOR PUDDING.

One half cupful white sugar, two tablespoonfuls butter, one tablespoonful Voigt's Royal Patent flour. Blend well together and stir into cupful boiling milk. Let simmer (not boil) a few minutes. Take off the stove and add the whites of two eggs, well beaten up. Flavor to taste. This sauce is very nice with fig pudding.

PUDDING SAUCE.

Mrs. F. C. Stratton.

One egg, one cupful sugar, four tablespoonfuls hot milk; beat well together and set in a pan of hot water till required.

PUDDING SAUCE.

Mrs. Macfie, Grand Haven.

Two cupfuls sugar, one cupful butter, beaten to a cream; one teaspoonful Jennings' extract lemon. Set on the stove in a dish of hot water in the pitcher you serve it in. Let it remain one hour. Do not stir it.

PUDDING SAUCE.

Mrs. G. N. Wagner.

Two cupfuls sugar, one tablespoonful butter, one and one-half cupfuls boiling water, rind and juice of one lemon.

SAUCE FOR PUDDING.

Mrs. Macfie, Grand Haven.

One cupful sugar, one-half cupful butter, rubbed to a cream; one teaspoonful cornstarch, one cupful boiling water, a little nutmeg and cinnamon. Let it boil two or three minutes.

ANOTHER SAUCE.

Beat to a cream two cupfuls sugar and one of butter; stir in by teaspoonfuls a cupful of wine. Set it on the stove in a dish of hot water, placing it in the same pitcher you wish to serve it from. Let it remain for an hour in the hot water, but do not stir it.

WINE SAUCE.

Miss Maude Lilley.

One ounce loaf sugar, one gill cold water; place in a stewpan and cook until it is reduced to a syrup. Add one tablespoonful of jam, stir well over the fire to melt the jam; add a wineglassful of sherry and one-half teaspoonful lemon juice. Stir well and pour over pudding.

WHITE SAUCE.

Miss Maude Lilley.

Melt two ounces butter and add one and one-half ounces flour. Mix with a wooden spoon into one pint white stock and stir until it boils; add six mushrooms, let it come to a boil again and simmer twenty minutes; skim as the butter rises; pour through a cloth and let come to a boil, then add one-half pint cream and the juice of one-half a lemon and boil from three to five minutes.

PUDDING SAUCE.

Dissolve in two large wineglassfuls sherry, two ounces sugar and one wineglassful water. put it on the stove and when hot pour it on three well beaten eggs and put all on the stove in a saucepan until it resembles custard; do not let it boil or it will curdle; add one teaspoonful Jenning's extract of lemon and a little nutmeg.

LEMON SAUCE FOR PUDDINGS.

Mrs. Alfred Baxter.

One cupful boiling water, three-quarters cupful sugar, thicken

with one heaping teaspoonful cornstarch; add one egg, beaten separately, a small piece of butter and the grated rind and juice of one lemon.

SPANISH SAUCE.

Mrs. S. P. Swarts.

One-half cupful boiling water, one tablespoonful cornstarch, two tablespoonfuls vinegar, one tablespoonful butter, one cupful sugar, one-half a nutmeg.

LEMON SAUCE.

Mrs. W.

One-half cupful butter, one cupful sugar, the yolks of two eggs, one teaspoonful cornstarch. Beat the eggs and sugar light, add the grated rind and juice of one lemon, stir the whole with the three gills of boiling water until it thickens sufficiently for the table.

EGG SAUCE FOR PUDDINGS.

One coffeecupful sugar, two eggs, well beaten, one-half cupful boiling milk; flavor to taste.

HARD SAUCE.

Beat to a cream one half cupful butter, adding gradually one cupful sugar; beat it very white; add a little lemon juice; put in a smooth form in a glass dish and grate nutmeg on the top.

CREAM SAUCE.

Mrs. F. C. Stratton.

Two cupfuls rich milk, four tablespoonfuls sugar, whites of two eggs whipped stiff, a few drops of Jennings' extract of bitter almonds, one-half nutmeg, one even tablespoonful cornstarch wet with cold milk. Heat the milk to scalding, add the sugar, stir in the cornstarch; when it thickens beat in the whites, then the seasoning. Take it from the fire, set it in a pitcher in boiling water to keep warm, but not cook, until wanted.

EXCELLENT SAUCE FOR PUDDINGS.

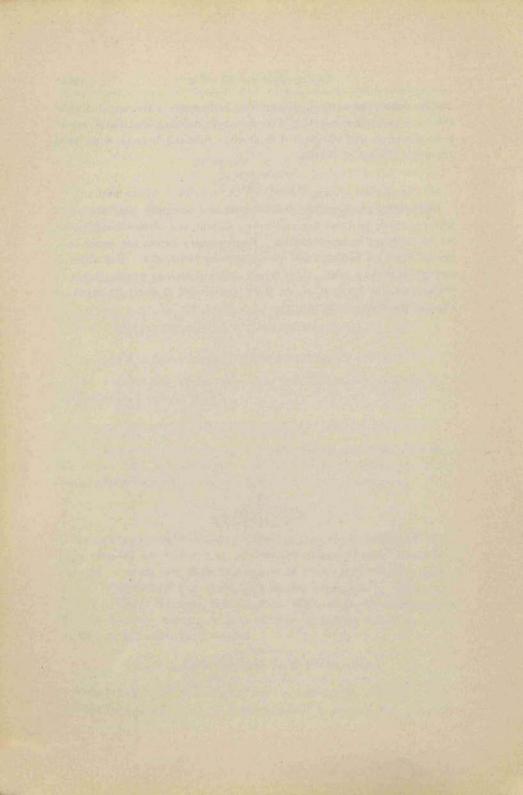
Mrs. E. B. Dikeman.

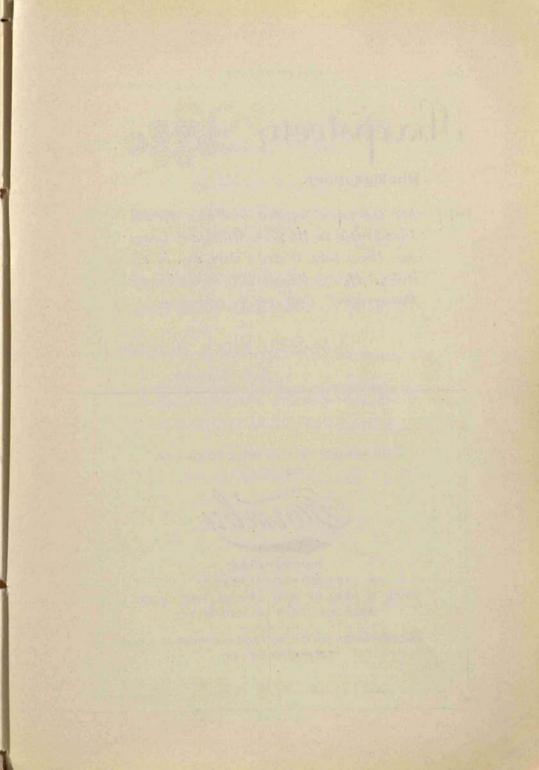
Two tablespoonfuls of butter, two tablespoonfuls Voigt's Royal Patent flour, one cupful of sugar, one-half a nutmeg, one pint of Doiling water, one wine glassful of wine or brandy, to the taste. Rub the flour and butter together, add the sugar, nutmeg and water; set it on the stove and stir until it thickens. Add the brandy, wine or Jennings' extract of vanilla.

FOAM SAUCE.

One cupful of sugar, one-third cupful of butter, stir together till well creamed; add one egg and beat till light, stir in one teaspoonful of Jennings' extract vanilla. Five minutes before the sauce is needed pour on boiling water slowly, stirring constantly. Use water enough to make a pint. This is not only a delicious sauce, but a pretty one, on account of its thick foam; but it must be made exactly according to directions.







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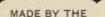


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PIES.

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Of all pies ever made, the apple's still the sweetest.
Cut and come again, the syrup upward springing,
While life and taste remain to thee my heart is clinging.
Who a pie would make, first his apple slices,
Then he ought to take some cloves and the best of spices,
Grate some lemon rind, butter add directly,
Then some sugar mix—the pie not made too sweetly.
If a cook of taste be competent to make it,
In the finest paste he'll enclose and bake it."

RIPE GOOSEBERRY PIE.

Mrs. Newton.

Top and tail two quarts gooseberries, put upon the stove with enough water to prevent burning, stew slowly until they break; take off, add one and one-quarter cupfuls sugar and set aside to cool. When cold, bake in two crusts. This will fill two pies.

GREEN GOOSEBERRY PIE.

Mrs. Newton.

Make the same as the above recipe for ripe gooseberry pie, but use two and one-half cupfuls sugar for the pies.

FROSTED LEMON PIE.

Mrs. D. M. Rutherford.

Rind and juice of one lemon, one cupful sugar, one tablespoonful melted butter, yolks of two eggs, six tablespoonfuls sweet milk. Cook like custard. Use whites of the eggs for frosting.

CHESS CAKES.

Mrs. Leon S. Graves.

Line patty tins with puff paste, fill with the following: One cupful very dark brown sugar, one-half cupful butter, yolks of four eggs, one teaspoonful Jennings' extract vanilla.

CHESS CAKES.

Mrs. John Barlow.

Boil one pound of sugar in two-thirds of a pint of water for fifteen minutes, then add one and one-half cupfuls cocoanut and boil fifteen minutes more. While warm stir in one-quarter pound butter and the yolks of seven eggs, well beaten. Bake in patty pans with rich paste. If you do not like prepared cocoanut, use one whole cocoanut grated.

ORANGE PIE.

Mrs. W.

Beat to a cream one half cupful sugar with one tablespoonful butter; add the beaten yolks of four eggs, the grated rind and juice of two oranges, then the whites of the eggs, beaten stiff. Bake with one crust.

CHOCOLATE PIE.

Mrs. W.

One coffeecupful milk, two tablespoonfuls Baker's chocolate, grated; three-quarters cupful sugar, the yolks of three eggs. Heat chocolate and milk together, add the sugar and yolks together; beat well; flavor with one teaspoonful Jennings' extract of vanilla. Bake with under crust. Spread a meringue of the whites on top.

CREAM PIE.

Mrs. F. C. Stratton.

Three quarters pint of cream, sweeten and flavor to taste; beat the whites of four eggs to a stiff froth, add these to the cream, pour into a deep dish lined with puff paste, put a rim of paste around it and bake until firm. It will look like custard pie, but will be white and very rich.

PUMPKIN PIE.

One pint milk, one heaping pint stewed pumpkin, one-half teaspoonful salt, one egg, one-half cupful molasses. If you like them highly spiced, use one-half tablespoonful cinnamon and one-quarter tablespoonful ginger; if not, one half a nutmeg aud one-half a tablespoonful cinnamon. This will fill two ordinary pieplates.

CREAM PIE.

One heaping cupful Voigt's Royal Patent flour, one heaping cupful sugar, three eggs, whites beaten to a stiff froth, two tablespoonfuls milk, one teaspoonful baking powder, a pinch of salt. This will make two small pies. Bake like sponge cake. Do not flavor the cake.

CUSTARD FOR ABOVE.

One cupful sugar, one-half cupful Voigt's Royal Patent flour, two eggs, one pint milk, a pinch of salt, one-half teaspoonful Jennings' vanilla or lemon extract. Boil the milk as for custard, then add the other in gredients; add butter the size of a walnut when taken from the fire. Make much thicker than for custard. When both cake and custard are cold, split the cake, spread the custard upon the lower half, place the other one over, and over the top of the cake sift powdered sugar or spread chocolate frosting.

PIEPLANT PIE.

Strip the stalks, cut very fine and fill a pieplate. Beat one egg well with one-half heaping cupful sugar and one even tablespoonful Voigt's Royal Patent flour. Lay some bits of butter over the fruit-grate a little nutmeg, add a pinch of salt, then pour the egg mixture over and bake with top crust one-half hour. This will make one pie. After cutting the pieplant, if boiling water is left upon it for a few minutes and then drained off the extra acid will be taken out.

CHRISTMAS PIE.

One pound raisins, two pounds apples, three-quarters pound suet, one half pound citron, chop each very fine; one pound currants, one pound sugar, two gills brandy or wine, peel of one lemon, chopped fine; four heaping teaspoonfuls cinnamon and four heaping

teaspoonfuls nutmeg. Mix all well together and bake in two crusts. This will fill four pies.

COCOANUT PIE.

Three-quarters of a cocoanut, grated; yolks of three eggs, three tablespoonfuls sugar, one quart milk, one and one half tablespoonful butter, one-half teaspoonful salt. Beat all together with the cocoanut, but the milk; when well mixed stir in the hot milk. Beat the whites stiff with two tablespoonfuls powdered sugar and a few drops Jennings' extract lemon. Use for the meringue.

LEMON PIE.

One lemon, one cupful of sugar, one tablespoonful butter, two eggs. Grate the rind, pour over it one-half cupful boiling water and let stand until cold; stir the butter and sugar to a cream, add juice of the lemon, then the yolks rind and water, and last the whites beaten to a stiff froth. No upper crust.

LEMON CUSTARD PIE.

One cupful sugar, yolks of two eggs, juice and grated rind of one lemon, two tablespoonfuls Voigt's Royal Patent flour, or one tablespoonful cornstarch, one cupful milk. For the meringue beat the whites of the eggs stiff, add two tablespoonfuls powdered sugar, spread over the pie and brown slightly.

PRUNE PIE.

Wash two pounds prunes thoroughly, soak about one hour in only sufficient water to cover, then add one cupful sugar and stew them in the water they are soaked in, as if for the table, making them soft enough to allow the pits to be easily removed. Grate the rind of one lemon and squeeze in a little juice. Bake with two crusts. This will make two pies.

CRANBERRY PIE.

Three pints cranberries, one and one-half cupfuls sugar, one and one-half pints water. Stew as if for the table, and when cool put into a lower crust with tart top. Do not add the sugar until the berries are ready to take from the fire.

RIPE CURRANT PIE.

Mrs. Newton.

Two cupfuls mashed currants, two cupfuls sugar, four tablespoonfuls water, two tablespoonfuls flour beaten with the yolks of four eggs. Bake, then frost the tops with the whites of the four eggs beaten stiff with four tablespoonfuls powdered sugar. Brown lightly in the oven. This will make two pies.

DRIED APPLE AND PLUM PIE.

Mrs. Newton.

One cupful plums, two cupfuls apples, one cupful sugar. Soak the apples over night in only sufficient water to cover them. The next morning stew the apples, using the same water, until soft, take from the stove and stir in all the sugar. Put the plums on the stove with only enough cold water to cover, let them heat slowly to swell the fruit, then stew until soft. Mix the fruit when both are cold, using all the syrup in two pies. Bake with upper and lower crusts.

APPLE CUSTARD PIE.

Mrs. Newton.

Mix the beaten yolks of two eggs with one large sour apple, grated, two tablespoonfuls sugar and a little nutmeg; then stir in gradually one pint boiling milk, then the beaten whites of two eggs and bake like custard pie.

APPLE PIE.

Mrs. Newton.

After filling the crust with apples sliced very thin, strew over them three-quarters cupful sugar, one teaspoonful cinnamon or onehalf a grated nutmeg, a little water to moisten and scatter around small bits of butter.

CUSTARD PIE.

Mrs. Newton.

One quart milk, four eggs, one even tablespoonful cornstarch, one-half teaspoonful salt, four tablespoonfuls sugar, one-half nutmeg grated on top of the two pies when they are ready for the oven or flavor with a little grated lemon rind.

COCOANUT PIE.

Mrs. Newton.

One pint milk, two tablespoonfuls sugar, three eggs, one teacupful desiccated cocoanut, one tablespoonful butter. Take one whole egg and the yolks of two, the sugar and butter; beat well with the cocoanut, then pour in the milk. For the meringue beat the whites to a froth with two tablespoonfuls powdered sugar, adding a few drops Jennings extract lemon.

CHERRY PIE.

Mrs. Newton.

To two quarts sour red cherries, measured before stoning, add one and three-quarters cupfuls sugar. Put between two crusts or put strips of paste over the top.

CURRANT AND RASPBERRY PIE.

Mrs. Newton.

One quart red raspberries, one-half pint stewed currants for each pie; mash the currants, mix with the raspberries and put into the lined pie plates, throw over one cupful sugar and cover with crust.

CHOCOLATE PIE.

Mrs. Newton.

Three cupfuls milk, yolks of three eggs, one cupful sugar, three tablespoonfuls cornstarch, three tablespoonfuls grated Baker's chocolate, one-half teaspoonful salt, one teaspoonful Jennings' extract vanilla. Mix the cornstarch in a little of the cold milk, heat the remainder of the milk, sugar and chocolate together, then add the cornstarch and beaten yolks, boil until the cornstarch is cooked and then stir in the salt and vanilla. Bake the crust, then pour in the chocolate cream; beat the whites of three eggs stiff with three tablespoonfuls powdered sugar, pour over the top of the pies and brown slightly in the oven. This will fill two pieplates.

ORANGE PIE.

Mix one-half cupful sugar, one heaping teaspoonful butter, the grated rind and pulp of one orange, the beaten yolks of two eggs, a pinch of salt and one heaping tablespoonful Voigt's Royal Patent flour well together, then stir in one cupful milk and bake. Beat the whites of two eggs stiff with two tablespoonfuls powdered sugar, spread over the pie and brown in the oven.

SUMMER MINCE PIE.

One cupful rolled crackers (butter crackers are best), one cupful sugar, one cupful molasses, two cupfuls boiling water, two-thirds cupful vinegar, one-half cupful melted butter, one cupful chopped raisins, one nutmeg, two teaspoonfuls cinnamon, one teaspoonful cloves, one teaspoonful salt, one-half teaspoonful pepper. Mix all thoroughly together. This will make three pies. Pour the boiling water over the other ingredients and let all boil up to thicken a little, then let it cool before putting it in the crust.

CREAM PIE.

Mrs. Newton.

One-half cupful butter, one-half cupful sugar, whites of three eggs, two-thirds cupfuls milk, two cupfuls Voigt's Royal Patent flour, two heaping teaspoonfuls baking powder.

CUSTARD FOR FILLING.

Whip one pint cream, add one cupful powdered sugar and one teaspoonful Jennings' extract vanilla. Split cakes and put this between, over the top spread chocolate (Baker's) frosting.

LEMON PIE.

Mrs. J. J. Marshall.

Yolks of three eggs, three desertspoonfuls sugar, one cupful of milk, grated peel of one lemon. For frosting take the whites of three eggs, three desertspoonfuls sugar, juice of one lemon. Put the lemon in last.

CREAM PIE.

Mrs. Snell, Tecumseh, Mich.

One pint milk, three tablespoonfuls sugar, one tablespoonful butter, Jennings extract lemon to taste, two eggs, one heaping tablespoonful cornstarch. Bake with one crust. Beat whites to a stiff froth and add sugar, spread over the top after the pie is baked. Brown in oven.

LEMON PIE.

Mrs. Harry Snell.

One lemon, one cupful sugar; one cupful water, yolks of two eggs, two large tablespoonfuls Voigt's Royal Patent flour. Heat nearly all the water till it nearly boils, in a double boiler; add to this the other ingredients stirred together with the remainder of the water. Cook till it thickens. Have ready a pie tin lined with the baked crust. Fill the tin and cover with a meringue of the whites of three eggs and three tablespoonfuls powdered sugar. Brown in the oven.

LEMON PIE.

Mrs. Frank Beach.

One lemon, one cupful sugar, one cupful hot water, one tablespoonful Voigt's Royal Patent flour, yolks of two eggs and white of one. Use the white of the other egg for frosting.

LEMON PIE.

Mrs. F. C. Stratton.

One egg, one tablespoonful cornstarch, dissolved in cold water; add one teacupful hot water and a small piece of butter. Boil for a minute or two, and when cold add one cupful sugar, juice and rind of one lemon.

LEMON PIE.

Mrs. Levi Wagner.

One egg, juice and rind of one lemon, one cupful boiling water, one cupful sugar, one teaspoonful butter, one tablespoonful cornstarch. Cook all together for a minute or two, when it will be ready for use.

MINCE MEAT.

Mrs. G. C. Longley, Ontario.

One fresh beef tongue, boiled and chopped fine; three-quarters pound suet, chopped fine; two pounds raisins, two pounds currants, one pound mixed peel, chopped fine; one pound figs, chopped; two pounds sugar, cinnamon and nutmeg to taste, a pinch of mace, a little salt, one pound shelled and blanched almonds, chopped fine; the juice of three lemons and three oranges, the rind of one lemon and one orange, four pounds chopped apples. Mix well, put in a stone crock and make it quite moist with whiskey.

MINCE MEAT.

Mrs. G. C. Longley, Ontario.

Seven pounds beef tongue, well boiled; two pounds suet, eight pounds apples, four pounds currants, four pounds raisins, three-quarters pound mixed peel, three pounds sugar, spice according to taste, a little salt. Moisten with sweet cider. Boil all for ten minutes. Keep the water the tongue was boiled in and add it. Put in jars and cover tightly. Keep in a cool place. You can make this mince meat without boiling and it is very good.

PIE CRUST.

Two and one-half cupfuls Voigt's Royal Patent flour, one-half cupful butter, one-half cupful lard, one-half cupful ice water, one-half teaspoonful salt. Mix as quickly as possible. This will be sufficient for two pies. One-half teaspoonful baking powder should be sifted into the flour.

FRENCH PUFF PASTE.

One pound Voigt's Royal Patent flour, the yolk of one egg, one-half cupful ice water, three-quarters pound butter. Chop half the butter into the flour, stir the beaten egg into the ice water and work the flour into a stiff dough, roll out thin, baste with one-third the remaining butter, fold closely, roll out again, and so on until the butter is used up. Roll very thin and set the last folded roll in cool place for ten or fifteen minutes before rolling out the crust. After baking, wash with the beaten white of an egg while hot. Bake in a buttered pudding dish for oyster or chicken pie. Butter the edges of the dish that you may be able to lift the upper crust without breaking.

PUFF PASTE.

Mrs. F. C. Stratton.

To every pound of Voigt's Royal Patent flour allow one and onequarter pounds butter and lard mixed, press all the buttermilk from the butter, divide the shortening into quarters, rub one quarter into the flour with your hands till very thoroughly mixed, moisten very well with ice water, roll out and put small pieces of butter over the paste, fold up and do the same till all the butter and lard is in, add as little flour while rolling it as you can manage with; lay on the ice on a plate (not a tin plate). This paste is better some days after being made.

COCOANUT PIE.

Mrs. Willis Sherman.

Two eggs, one tablespoonful sugar, one cupful fresh grated cocoanut, one pint milk, one tablespoonful cornstarch, small piece of butter. This amount makes one large deep pie.

COCOANUT PIE.

Mrs. F. C. Stratton.

Three eggs, one-half cupful sugar, one cupful cocoanut, one-half pint milk, one tablespoonful cornstarch. Cook a minute or two before putting into the pastry.

MOLASSES CAKE PIE.

Mrs. Levi Wagner.

One cupful molasses, one cupful brown sugar, one cupful milk, butter size of small egg, one teaspoonful soda, enough Voigt's Royal Patent flour to stiffen. Fill the shells and bake like a pie. This amount will make three pies.

MINCE MEAT.

Mrs. F. C. Stratton.

Two pounds stoned raisins, three pounds currants, washed and picked over; two pounds beef suet, minced very fine; two pounds moist sugar; three-quarters pound citron, orange and lemon peel, mixed and sliced very thin; one nutmeg, rind and juice of two lemons, ground cinnamon and cloves to taste, two large bowls of apples, chopped fine; moisten well with the juice of spiced peaches or pears. Some almonds, blanched and cut up in it. Hickory nuts improve it very much.

MINCE MEAT.

Mrs. Macfie, Grand Haven.

A good proportion is one bowl of suet, two bowls of finely chopped lean beef, boiled until it is tender; three bowls minced apples, raisins, currants, citron, ad libitum; nutmeg, cinnamon, a little ginger and cloves, salt and sugar to taste. Wet with currant wine, syrup from peach or pear pickles and cider. If cider is not convenient, use vinegar and water, sweetened with molasses. Cook in porcelain lined kettle till the apple is tender.

LEMON CHEESE CAKES.

Mrs. F. C. Stratton.

One-quarter pound butter, one pound sugar, the yolks of six eggs, rind and juice of three lemons. Cook over steam until like honey. Keep in a covered jar in a cool place till wanted; it will keep a couple of weeks. Bake in paste in patty pans, allowing one teaspoonful of the mixture to each patty pan.

BRANBERRIES.

Mrs. Wiser, Ontario.

One cupful finely chopped raisins, one square soda cracker, rolled fine, one egg, juice of one lemon, one cupful white sugar, bake in pastry like turnovers.

JAM TARTS.

Mrs. G. C. Longley, Ontario.

Take your puff paste, roll out not too thin cut in strips about a finger long and two inches wide. Bake quickly and before quite cold spread open gently with a fork at the side and with a teaspoon fill with jelly or thick jam.

PINE APPLE PIE.

Mrs B.

Take one pint can of pine apple, or fresh and chop fine; add one cupful sugar and boil together a minute. When cool add the yolks of three eggs, well beaten; and just before you put it in the paste add the three whites well beaten. Cook in one crust. Serve with whipped cream piled up on it.

LEMON PIE.

Miss F. Wilcox.

Grate one lemon with a cupful water, one cupful sugar, let boil. While this is boiling make a paste of two tablespoonfuls Voigt's Royal Patent flour and water and stir yolk of egg in. Take the other off the stove when boiled and put this in it. Make crust and pour this in. Bake and make frosting of the white of an egg.

MINCE MEAT.

Mrs. Barlow.

To one cupful meat allow two cupfuls apples, one teaspoonful cinnamon, one teaspoonful cloves, one-half teaspoonful allspice, a little nutmeg. Wet with boiled cider, if it is not tart enough, add one tablespoonful vinegar; one cupful raisins, one half cupful currants, one-half pound sugar. Cook twenty minutes.

MINCE MEAT.

Mrs. E. B. Dikeman.

Two pounds fresh lean beef, boiled and when cold chopped fine; one pound beef suet, cleared of strings and minced to powder; five pounds apples, pared and chopped; two pounds table raisins, seeded and chopped; one pound Sultana raisins, washed and picked over; two pounds currants, washed and carefully picked over; three-quarters pound citron, cut up fine; two tablespoofuls cinnamon, one powdered nutmeg, two tablespoonfuls mace, one tablespoonful each of salt, cloves and allspice, two and one-half pounds brown sugar, one quart brown sherry, one pint best brandy. To the amount taken for each pie, add a wineglassful and a half of sherry and brandy.

OYSTER PATTY CASES.

Mrs. E. B. Dikeman.

One pound Voigt's Royal Patent flour, one-half pound butter, one-quarter pound lard. Take one-half of the flour, add the lard, cut up fine with a knife, then add enough ice water to make quite soft. Flour the board with part of the remaining flour; roll out one-half inch thick, spread on one-third of the butter, sprinkle rather thick with flour, fold in three folds and repeat (flour, butter, roll, etc.). Keep square, put out to freeze. Repeat until it has been frozen four times. Then roll one-half inch thick, cut with patty cutter, bake three-quarters hour in a rather hot oven.

MINCE MEAT-ENGLISH RECIPE.

Mrs. Scatcherd.

Five pounds stoned raisins, four pounds currants, three pounds figs, three pounds dates, three pounds suet, three pounds fresh tongue, three and one-half pounds granulated sugar, four pounds chopped apples, one and one-half pounds mixed peel, three ounces ground cloves, two ounces ground cinnamon, three nutmegs, juice of eight lemons and grated rinds of five, three pints of best brandy, one quart of best whiskey. Mix well, heat almost to boiling point, and put away in self-sealing glass jars.

LEMON PIE.

Miss R. J. Coffinberry.

The juice of two lemons, the grated rind of one, two cupfuls of sugar, three tablespoonfuls cornstarch, a bit of butter the size of a walnut, two cupfuls of boiling water; cook until it begins to thicken, add the yolks of two eggs. This makes filling for two pies in common sized round tins. Bake the crust, then put in the filling, when partially cold cover with frosting made of the whites of two eggs; beaten to a stiff froth, two tablespoonfuls of powdered sugar and one-half teaspoonful Jennings extract vanilla. Place in a hot oven until lightly browned.

MINCE MEAT.

Mrs. Barlow.

To make one hundred pounds; Pour enough boiling water on one pound dried apples, put a plate and a weight on them, let them stand over night, then chop them in small pieces with one-half bushel cored and quartered green apples, not peeled; boil twenty pounds neck of beef, when tender and cold, chop fine, after removing bones and gristle; add this, with all the fat on the meat, also the liquor and the fat on top of it, to the apples, with ten pounds brown sugar, two quarts molasses, two gallons boiled cider, four pounds raisins, four pounds currants, six ounces spices, more of cinnamon than any other, two tablespoonfuls salt, one quart cider vinegar. Put all together in a copper boiler that will hold six pailfuls, add enough water to fill within ten inches of the top and boil twenty minutes. After it begins to boil, it will soon thicken, then add water enough to thin it to the desired consistency.

Cream Viv. whites of 3 eggs, well beaten. 2 tablespoons sugar. , cup cream with milk to fill plate. Pumpkin Ogio. 1 pint of milk, I pint of steered pumphen 1 teaspoorskinnamon. eggs, sugar to taste Bake thirty Imminites or more (mrs. Dickenson) Lemon Oir. 1. Lea cup white sugar 1 Tennon , segg - a small piece I butter. I Leacup boiling water , Tablishoon O counstarch. (Mis. amoden) This pie was always made with 2 erusts.

Tomato Vie. 1 Peck green tomatoes 5 lbs. brown sugar 2 " Traisens 2 teaspoons cinnamon 2 : cloves allepice 1 tablespoon salt Boil tomatoes and sugar two nours and forty minutes; add raisens and I lemons chapped and boil 20 minutes more. Can and use for fiel.

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ICES, DESSERTS, ETC.

"I always thought cold victuals nice, My choice would be vanilla ice."

BLANC MANGE.

Mrs. H. Snell.

One pint sweet milk, the whites of three eggs, two tablespoonfuls cornstarch, three tablespoonfuls sugar. When the milk boils, add the sugar, then the cornstarch, dissolved in a little cold milk and lastly the whites of the eggs, whipped to a stiff froth. Flavor with Jennings' vanilla.

SAUCE FOR ABOVE.

Bring to the boiling point one pint milk, add three tablespoonfuls sugar and the beaten yolks of three eggs, thinned by adding one tablespoonful milk. Stir all the time till it thickens. Flavor.

ICED CURRANTS.

Mrs. F. C Stratton.

One-quarter pint water, the whites of two eggs; select fine bunches red or white currants; beat the eggs well, mix with the water, dip the currants in the eggs and water, then in powdered sugar, rolling them well, that they may be all covered; lay them on sheets of paper; they look very pretty when dry. All fresh fruits may be prepared in this manner.

PINE APPLE SHERBET.

Mrs. Whitney, Hudson, Mich.

Two pint cans sliced pine apple, pour off the juice. To the apple add one pint water and cook till it is soft enough to squeeze through a sieve. Boil another pint of water and a large pint of sugar fifteen or twenty minutes; then add the boiled water and sugar to the pine apple pulp and cook fifteen or twenty minutes; then add the juice that was strained off at first; then put it in a freezer and freeze, stirring all the time to make it fine.

APPLE CHARLOTTE.

Mrs. F. C. Stratton,

Cut slices of stale bread one-half inch thick, dip in melted butter, then both sides in sugar. Butter a mould and line with the bread. Peel and slice apples and mix with stoned raisins, currants, cinnamon, sugar, lemon juice and peel This should be made one-half hour before using and left to stand, stirring occasionally. Fill the mould and cover the top with apple peelings. Bake for about an hour, till the bread gets warm, then take off the peel and turn out. Eat with cream or sauce.

SIMPLE DESSERT.

Mrs. Macfie, Grand Haven.

Dip stale ladies' fingers in wine and lay in the bottom of a dish, whip one-half-pint cream, sweeten with powdered sugar and flavor with Jenning's vanilla. Pour over the cake.

SNOW CREAM.

Mrs. F. C. Stratton.

Take a large pint of very rich cream and one-half pound very best loaf sugar, powdered. Rub off on a lump of sugar the yellow rind of three lemons or oranges, scraping it off the sugar with a teaspoon as you proceed and transferring it to a saucer, then powder this lump of sugar and add it to the rest. Mix with the sugar the juice of the fruit and the grated rind, then mix the whole with one quart clean snow in a broad pan. Set the pan into a tub and pack it closely all around with coarse salt and snow, taking care that they do not quite reach the edge of the pan, lest some of the salt should get into the pan and spoil the whole. While packed in the snow, beat the mixture very hard till it is smooth and stiff. Then set it on ice or a very cold place till wanted for use. Turn it into a glass bowl. This is a good and easy way of imitating ice cream in families that are not provided with the regular apparatus of a freezer

and moulds. The cream must be very rich and the flavoring very high. All flavoring loses much strength in freezing.

ORANGE CUSTARD.

Mrs. Newton.

Peel six oranges and halve them, cut them in slices, take out the seeds and any tough, thick part, place in a glass dish in layers, covering each layer with powdered sugar. Make a custard of one pint milk, the yolks of two eggs, two tablespoonfuls sugar and a little salt; boil this until sufficiently thick and set on ice until required, at which time pour over the sugared oranges. If the oranges are sweet, one tablespoonful is enough for each orange.

BAVARIAN CREAM.

Mrs. Newton.

One-half box gelatine, one quart milk, one pint cream, one-half cupful sugar, two teaspoonfuls Jennings' extract of Vanilla. Dissolve the gelatine in a little of the milk, then add the sugar and let the remainder of the milk come to the boiling point, then stir it into the gelatine and sugar, adding the vanilla. When the gelatine and milk is quite cold and beginning to set, add the whipped cream.

CHARLOTTE RUSSE.

Mrs. Newton.

One pint milk, one ounce gelatine, the yolks of four eggs beaten with one-half pound powdered sugar, add the whites of the eggs to the sugar, then one quart whipped cream. When well beaten together, flavor with one teaspoonful Jennings' extract vanilla and put into moulds. Dissolve the gelatine in the pint of milk. Line the sides of the mould with sponge cake, cut thin, or lady's fingers and fill with the custard.

BAKED CUSTARD.

Mrs. Newton.

Mix well together one quart cold milk, four tablespoonfuls sugar, four eggs, beaten very light; a little salt. Pour into custard cups and grate over all a little nutmeg. Set them in a pan of warm water and bake about twenty minutes. This will fill ten or eleven cups.

CHOCOLATE MANGE.

Mrs. Newton.

Three tablespoonfuls cornstarch, one bar Baker's chocolate, one quart milk, three tablespoonfuls sugar, salt; add one teaspoonful Jennings' extract vanilla after taking from the fire. Serve perfectly cold.

TAPIOCA CREAM.

Mrs. Newton.

Soak two tablespoonfuls tapioca over night in one half pint water, in the morning stir this into one pint boiling milk, add the beaten yolks of three eggs, one cupful sugar and a pinch of salt; stir till it begins to thicken, take from the fire, add the whites of three eggs, beaten stiff and one-half teaspoonful Jennings' extract vanilla or lemon. To be eaten perfectly cold.

CHOCOLATE BAVARIAN CREAM.

Mrs. Newton.

Soak one-half box gelatine in one gill of cold water. Scrape one square of Baker's chocolate, add two tablespoonfuls sugar, put in a pan with one tablespoonful hot water and stir over a hot fire until smooth and glossy and the chocolate is cooked a little. Boil one gill of milk, stir the chocolate into it, then the gelatine, add one tablespoonful sugar and when all is dissolved, strain. Then stir in one teaspoonful Jennings' extract vanilla and one-half pint milk. Beat mixture well and put on ice to thicken; whip one-half pint cream, stir in and turn into mould.

ORANGE GELATINE.

Mrs. Newton.

One ounce gelatine, dissolved in one pint hot water; when cool, add the juice of six oranges and two lemons, then two heaping tablespoonfuls sugar strain the whole through a jelly bag and let it partially harden, then beat up the whites of two eggs, add them to the mixture, beat all for five minutes, or until stiff, and turn into a mould.

SPANISH CREAM.

Mrs. Newton.

Three eggs, one ounce gelatine, one quart milk, one-half cupful

sugar, one teaspoonful Jennings' extract of lemon or vanilla. Pour one-half the milk on the gelatine and leave one hour. Then add remainder of the milk and let all come to the boiling point; stir the sugar into the beaten yolks of the eggs, add to the milk and gelatine; when cool, add the beaten whites, flavor and pour into moulds.

ENGLISH BLANC MANGE.

Mrs. Haifley.

Four tablespoonfuls cornstarch, one quart milk, two eggs. Dissolve part of the cornstarch in some of the milk and put into the remainder of the milk four ounces sugar, a little salt and flavor with Jennings' extract of lemon; heat this until nearly boiling, then add the mixed cornstarch and boil four minutes. Pour into a mould, let it get cold, then turn out, put some preserved fruit round it and serve.

CURDS AND CREAM.

Mrs. Wetzell.

Two quarts fresh milk, one-half tablespoonful rennet. Put the rennet into the milk, drain off the whey, fill a mould with the curd, when it has stood an hour or two, turn out and serve with sweetened cream with a little nutmeg in it. Or you can put the curd in a glass dish instead of a mould and serve without moving it.

FROZEN BANANAS.

Mrs. Newton.

Cut twelve large red bananas crosswise in very thin slices, add three-quarters pound sugar; let them stand a few minutes to dissolve the sugar, then add three pints water and the juice of one and one half lemons.

AMBROSIA.

Mrs. Newton.

One dozen sweet oranges, peeled and sliced; one cocoanut, grated; one cupful powdered sugar. After preparing oranges sprinkle over the sugar and put in ice box for one hour. Grate the cocoanut and place on ice. When ready to serve arrange the oranges nicely in a dish, scatter the cocoanut thickly over, cover with another layer of

oranges, filling dish in this order, leaving cocoanut and sugar for top. Serve at once.

CHOCOLATE CUSTARD.

Mrs. Newton.

Beat up well together three eggs and four tablespoonfuls sugar, a little salt; then stir in three bars Baker's chocolate, grated, and one teaspoonful Jennings' extract vanilla. Boil a quart of milk and immediately stir in this mixture, and bake. Serve cold or warm.

BOILED CUSTARD.

Mrs. Newton.

One quart milk, yolks of four eggs, four tablespoonfuls sugar, one teaspoonful Jennings' extract vanilla. Boil the milk, beat together sugar and eggs, stirring milk into it slowly. Let it simmer till it thickens a little. Take from fire and run through a coarse sieve; when cold flavor. Beat the whites of four eggs to a stiff froth, add three tablespoonfuls sugar, then three tablespoonfuls jelly, well beaten. When custard is cold spread this over it, but not until you wish to serve it. May be served in glass, meringue on top.

A NICE DESSERT.

Mrs. D. M. Rutherford.

Press through a sieve enough ripe strawberries to make a pint of pulp, mix with one-half pound powdered sugar and one teaspoonful Jennings' extract vanilla; stir on ice until very cold, then mix with one quart whipped cream, put in a covered mould, close the crevices with a little butter and pack in a pail of salted ice for two hours.

BAVARIAN CREAM.

Mrs. D. M. Rutherford.

One pint cream, sweetened very sweet; three tablespoonfuls wine, one tablespoonful Jennings' extract vanilla. After beating the cream up lightly, stir in one-third box gelatine, dissolved in one-half cupful warm water; while straining in the gelatine, beat the cream well, add the whites of six eggs, well beaten; beat all well together, pour into a mould and set on ice. Serve with or without jelly.

FRUIT JELLY.

Mrs. Newton.

Soak one-half box of gelatine in one pint cold water, grate the rinds of one orange and one lemon, squeeze in their pulp and juice, add one scant pint sugar, mix well, pour over all one pint boiling water and strain through a bag; when partly stiffened, pour some into a mould, slice thin four bananas, cut into small pieces three oranges, lay some over the jelly, filling up the mould with alternate layers of fruit and jelly, having jelly on top.

LEMON JELLY.

Mrs. Newton.

Five lemons sliced, pour one quart boiling water over them, having dissolved one and one-half pounds sugar in it; dissolve two ounces gelatine in one pint cold water, strain and mix all together then strain the whole and pour into a mould.

ORANGE JELLY.

Mrs. Newton.

Three-quarters box of gelatine, juice of three oranges and rind of one orange; rind and juice of one lemon, one and one-half cupfuls sugar, one pint boiling water, one pint cold water. Dissolve the gelatine in the cold water, pour the boiling water on the grated rind and juice, adding the sugar, then the gelatine; strain through a bag into moulds.

PINE APPLE SHORTCAKE.

Mrs. Newton.

One-half cupful butter, one cupful milk, two cupfuls sugar, three cupfuls Voigt's Royal Patent flour, three eggs, one teaspoonful of Jennings' extract vanilla or lemon, three teaspoonfuls baking powder. This makes three cakes. Peel two ordinary sized pine apples, with fork pull the eyes down from the stalks and chop fine. Two hours before cake is required throw over pine apple (which will measure about three and one-quarter cupfuls) one and one half cupfuls granulated sugar. Split cakes and put prepared pine apple between immediately before serving. Serve with whipped cream. The pine apple and sugar will be sufficient for two cakes.

PEACH SHORT CAKE.

Make French cake and bake in jelly tins. For two cakesuse three quarts peaches; crush with the back of a spoon the peaches to be put between the cakes; slice the peaches or the top. Use about one and one half cupfuls sugar for all, and put over the fruit an hour and a half before serving. Serve with cream whipped up.

CRANBERRY SHORTCAKE.

Make the shortcake same as soda biscuits. Boil two quarts cranberries with two cupfuls sugar and one quart water until quite thick. When both crust and berries are hot, put them between and and on top of crust. Serve with cream sauce not flavored. If the sugar is not added until the cranberries are cooked they will be a bright red

FLOATING ISLAND.

Mrs. Newton.

One quart milk, four eggs, four tablespoonfuls sugar, pinch salt, one teaspoonful Jennings' extract lemon or vanilla Beat whites of eggs stiff. Let most of milk just come to a boil, then drop beaten egg from tablespoon a little at a time into it, letting them remain about two minutes, or until they puff up. Then turn over, after draining from milk, place upon a platter. Make a custard of yolks of eggs, sugar, salt and extract, with cold milk, adding this to the boiled milk and stir till it thickens. When ready to serve pour cold custard into glass dish and place the poached whites on top.

VELVET CREAM.

Mrs. Newton.

Dissolve one ounce of gelatine in one pint sweet milk, slightly warm; when cool add four tablespoonfuls sugar, one small teaspoonful Jennings' extract vanilla. Whip one pint cream to a stiff froth. Mix together and pour into mould.

CHARLOTTE RUSSE.

Mrs. A. Youell.

half pint boiling water, one cupful sugar, four eggs, beaten sepa-

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rately. Whip the cream, add the sugar, yolks of the eggs, gelatine and lastly the whites of the eggs. Keep on ice till served.

PINEAPPLE CREAM.

Mrs. A. Youell.

One cupful pineapple, chopped or grated fine; one cupful "Coffee A" sugar; set on the stove and when hot pour into it one third box geletine, well dissolved; when well mixed, stir into it one and one half pints whipped cream.

LEMON WATER ICE.

Mrs. John Barlow.

Juice of two lemons, two tablespoonfuls Jennings' lemon extract, one quart water, two cupfuls sugar, one gill sweet cream; mix all together, strain and freeze. Note.—Orange water ice may be made the same way by using oranges for lemons; also pineapple ice by using one can of grated pineapples.

COFFEE JELLY.

Mrs. John Barlow.

One-half box dissolved gelatine, one pint boiling coffee, one cupful sugar; strain into a mould. Eat with sweet cream.

STRAWBERRY ICE CREAM.

Mrs. John Barlow.

Rub one pint of strawberries through a sieve; add one pint of cream and four ounces of powdered sugar. Freeze.

LEMON JELLY.

Mrs. Phillips, Grand Haven.

One and one-quarter ounces gelatine, dissolved in one-half pint cold water; add one and one-half pints boiling water, two drachms citric acid and one pint sugar. Flavor lightly.

PINEAPPLE CREAM.

Mrs. E. M. Jones, Canada.

Pare off the rough outside of a small ripe pineapple and take out the eyes. Put the peel in a stewpan with one-half pint water, boil until the flavor is extracted, then strain and let the liquor get cold. Cut the pineapple into half-inch square pieces, strew over it nine ounces sugar and two tablespoonfuls brandy and let it saturate two hours. Put the pineapple, sugar, etc., into the liquor and boil tast for ten minutes, skimming constantly; add three ounces of isinglass and boil ten minutes more. Pour into a mould and set to freeze. Stir for ten minutes after putting on the ice.

FIG MARMALADE.

Mrs. F. C. Stratton.

Take fine fresh figs that are perfectly ripe, weigh them, and to every two pounds of figs allow one and one-half pounds sugar and the yellow rind of a large orange or lemon, pared very thin. Cut up the figs and put them into a preserving kettle with the sugar and orange or lemon rind, adding the juice. Boil them till the whole is reduced to a thick, smooth mass, frequently stirring it up from the bottom. When done, put warm into jars and cover closely.

APPLE SNOW.

Mrs. F. C. Stratton.

Put one dozen good tart apples into cold water and set them over a slow fire. When soft, drain off the water, pull the skins from the apples, take out the cores and lay the apples in a deep dish. Beat the whites of twelve eggs, to a stiff froth, put one-half pound powdered white sugar on the apples, beat them very well, then add the eggs. Beat the whole to a stiff snow, then turn into a dessert dish and ornament it with myrtle or box.

FROZEN PUDDING.

Miss Maude Lilley.

One generous pint of milk, two cupfuls granulated sugar, one half cupful Voigt's Royal patent flour, two eggs, two tablespoonfuls gelatine, one quart cream, one pound candied fruit, four tablespoonfuls wine. Let the milk come to a boil. Beat the flour, one cupful of the sugar and the eggs together and stir into the boiling milk. Cook twenty minutes and add the gelatine that has been soaking one or two hours in water enough to cover. Set away to cool. When cool add

the wine, sugar and cream. Freeze ten minutes and then add fruit and finish freezing. Take out the beater, pack smoothly and set away for an hour. When ready to serve, dip the tin in warm water, turn out the cream and serve with whipped cream.

PRUNE WHIP.

Mrs. Seymour.

One-half pound prunes, stewed soft and sweetened to taste. Remove the pits and chop fine. When perfectly cold add the whites of six eggs, thoroughly beaten with one-half cupful powdered sugar. Mix thoroughly and pour into a well buttered dish and bake twenty minutes. Turn out and serve with whipped cream.

LEMON SNOW.

Miss Maude Lilley.

One-half box gelatine, one quart of boiling water, to which add two cupfuls sugar, the juice and grated rind of two lemons. Strain when cool; add the well beaten whites of three eggs; beat until it becomes stiff. Make a boiled custard of the yolks of the eggs and one pint of milk, one cupful of sugar; flavor with lemon. Pour the custard around the snow.

ICE CREAM.

Miss Maude Lilley.

One quart cream, two quarts new milk, one half box gelatine. Dissolve the gelatine in one quart of the milk over steam, and sweeten to taste. Strain when cool, add cream and rest of the milk, flavor. You can add more sugar after mixing, if desired.

LEMON ICE.

Mrs. G. C. Longley, Ontario.

Three pints water, one quart loaf sugar, mix and put on the stove and let it boil until reduced to about three pints. Have ready the juice of six large lemons and the grated rind of one; then slice a lemon and put all the lemon into the syrup; let it stand two hours, strain and pour into your freezer. When beginning to get stiff, add the whites of six eggs, beaten to a stiff froth and continue to freeze as for ice cream. When nearly frozen, this mixture can be put in a mould and frozen.

BANANA ICE CREAM.

Mrs. E. B. Dikeman.

One quart milk, two even tablespoonfuls cornstarch, one cupful sugar. Stir the cornstarch well into the milk, add the sugar, put into a double boiler and boil until it commences to thicken (about five minutes); take from the stove, strain, add the whites of two eggs, well whipped and allow to cool. (This may be set away until the following day, if desired.) Then take one quart cream, whipped stiff, two bananas, whipped to a cream in the Keystone egg-beater, add to the other mixture and freeze.

COFFEE JELLY.

Put one-half box gelatine to soak in one pint water; put one full pint cold coffee in a kettle to boil; take three-quarters cupful sugar and the white of one egg beaten to a froth, mix these with the gelatine when dissolved and stir them into the warm coffee, let it just come to a boil, skim, strain and put into a mould to cool. Serve with cream and sugar.

STONE CREAM.

Chop fine one can pineapple, add a small teacupful sugar, cook until transparent; put in a dish one ounce gelatine dissolved in one-half cupful warm water and one small quart rich milk, let it come to a boil, sweeten to taste, flavor with lemon, strain through a strainer and pour slowly over the pineapple.

TAPIOCA CREAM.

Mrs. M. Lilley.

Soak three tablespoonfuls tapioca in sufficient water to cover it for an hour. Put three pints new milk into a tin and set in a dish of water on the stove to boil, stir in the tapioca and continue to stir for twenty minutes. Have the yolks of two eggs and the white of one beaten very light and just as you take the tapioca from the fire, stir them in, beat for about five minutes to prevent curdling, sweeten to taste and flavor with one teaspoonful Jennings' extract of vanilla; pour into a dish and have the whites of two eggs, beaten stiff spread on top, with a tablespoonful sugar sprinkled over, set in the oven to brown. Serve cold.

TAPIOCA CREAM WITH PEACHES.

Miss Habbin, Detroit.

Soak six tablespoonfuls tapioca in cold water over night. The next morning pour over it a quart of boiling milk, and when cold add the well beaten yolks of five eggs, sugar to taste and a little Jennings' extract vanilla, and beat it well. Pare and stone fresh ripe peaches and cut them in halves or quarters. Fill the bottom of the pudding dish with peaches, pour in the custard and bake in a quick oven about half an hour. When done, spread over the top the whites of the eggs beaten to a froth with a little sugar. Return to the oven to color. Serve cold with whipped cream.

ORANGE CUSTARD.

Mrs. Oakes, Detroit.

Make a custard of one pint milk, yolks of four eggs, one and onehalf tablespoonfuls cornstarch, sugar to taste, one-half dozen oranges, sliced very thin and made very sweet; pour the custard over them. Beat the whites of three eggs and put over the top with a little sugar. Brown in the oven. Serve cold.

ALMOND CUSTARD.

Mrs. Alfred Baxter.

One pint milk, one cupful sugar, one-quarter pound blanched almonds, chopped fine, two spoonfuls rose water, yolks of four eggs. Stir over a slow fire till as thick as cream. Pour into a dish; beat whites with a little sugar and lay on top.

CHOCOLATE BLANC MANGE.

Mrs. W.

One quart milk, four heaping teaspoonfuls cornstarch, Baker's chocolate and sugar to taste. Cook in a double boiler; stir cornstarch in the milk till smooth, then add chocolate and sugar. For dressing: cream, sweetened with powdered sugar and flavored with one teaspoonful Jennings' extract vanilla.

PINEAPPLE ICE.

airs. W. Hovey.

To three pints water add one and one-half pints sugar, let boil twenty minutes and cool thoroughly. A nice way is to make this

the day before you want to use it. Add the juice of three lemons, the whites of three eggs beaten stiff, one pint pineapple. Put all into a freezer and freeze same as any ice or ice cream. Any fruit can be used the same as pineapple, particularly preserved quinces, which are very rich and dainty. The pineapple should be prepared beforehand. Peel nicely and chop quite fine, add the same amount of sugar as pineapple and let stand over night, or canned. For orange ice use the same amount of syrup, eggs and lemons and the juice of ten oranges; freeze the same.

FROZEN RICE PUDDING.

Mrs. F. C. Stratton

Two cupfuls rice, when boiled soft, four stale macaroons, powdered fine; two heaping tablespoonfuls raspberry or apple jelly, one-half pint whipped cream, measured after it is whipped. Sweeten the cream, mix the ingredients together, put in a mould, freeze. Take one-half pint whipped cream, mix in two powdered macaroons, sweeten and flavor with Jennings' extract of vanilla to eat with the pudding.

FROZEN RASPBERRIES.

Mash two quarts raspberries and one pint sugar together until the sugar is dissolved, then add one pint water, juice of one lemon and one tablespoonful gelatine, which has been dissolved in a little water, then freeze.

VANILLA ICE CREAM.

Mrs. Harry Snell.

Boil in a pan one pint milk; put in a bowl the yolks of six eggs and one large cupful powdered sugar, beat for ten minutes, then add to the boiling milk, stirring two minutes longer. Pour all into another pan and place on a moderate stove to heat five minutes, stirring all the time and not allowing it to boil. Remove from the fire and add one pint cream, still mixing for two minutes more. Flavor with Jennings' extract of vanilla.

PINE APPLE SHERBET.

Mrs. E. B. Dikeman.

One can prepared pine apple, one cupful sugar. Boil in one pint of water. When cool add the whites of six eggs beaten to a stiff froth. Freeze.

CHARLOTTE RUSSE.

Mrs. M.

Soak one-half box gelatine in enough cold water to cover it, whip thoroughly one quart thick cream, add a small cupful pulverized sugar and flavor with Jennings' extract vanilla. Set the gelatine in warm water to dissolve, as soon as dissolved stir into the cream. Cut a white cake into strips and line a mould, then fill with the cream. Set on ice in summer and in a cool place in winter; when firm turn out and serve.

ICE CREAM.

Mrs. E. B. Dikeman.

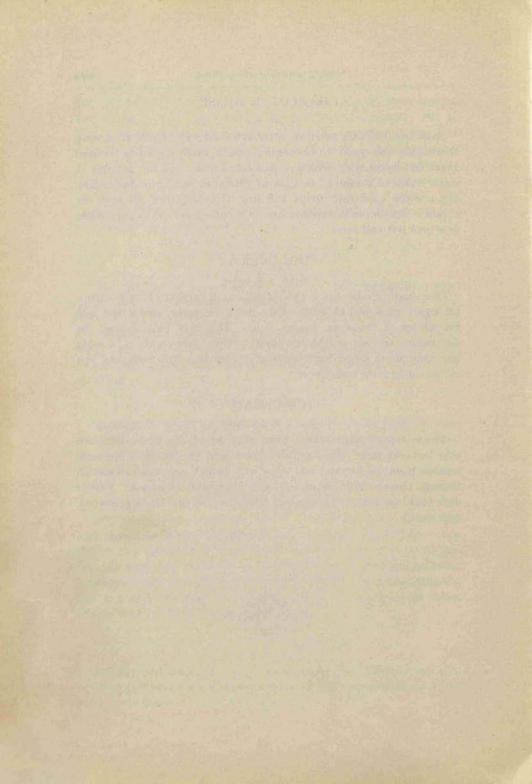
One quart of milk, two even tablespoonfuls cornstarch, one teacupful sugar; cook just to boil. Take from the stove, strain and add the whites of two eggs, beaten light. This may be prepared the day before and set in the ice chest. When thoroughly cold whip one pint (more if you have it) sweet cream to a stiff froth and stir in; flavor to taste and freeze.

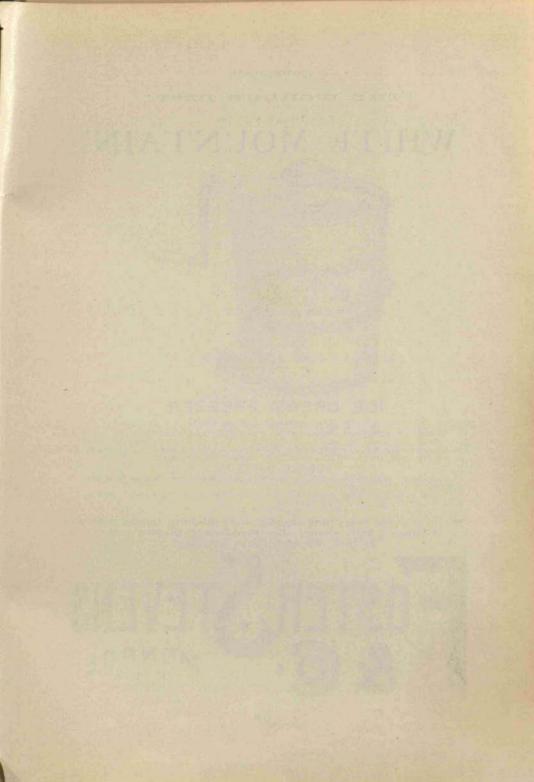
ICE CREAM.

Mrs. L. H. Coffinberry.

Three cupfuls sugar, three pints milk, scald the milk and when very hot add three teaspoonfuls cornstarch; let boil five minutes, remove from the fire and add three well beaten eggs and strain all through cheese cloth; when cold add three pints of cream. Flavor with Jennings extract vanilla and lemon or any two kinds preferred, and freeze.







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CHEESE.

"Cheerful looks make every dish a feast."

MACCARONI AND CHEESE.

Mrs. Harry Snell.

One-half pound maccaroni, broken into pieces one or two inches long; cook twenty minutes in boiling water, to which has been added a pinch of salt. Drain and put a layer in the bottom of a well buttered pudding dish, upon this some grated cheese, pulverized crackers and bits of butter, and so on, filling up the dish. Pour over the whole, one large cupful of cream or milk. Bake one-half hour.

MACCARONI WITHOUT CHEESE.

Mrs. A. S. Johnston.

Put one cupful broken maccaroni in salted boiling water and boil twenty minutes. Drain and put in baking dish and add a generous lump butter and more than enough milk to cover and bake slowly three-quarters of an hour.

WELSH RAREBIT.

Mrs. M. Lilley.

Toast a round of bread and place on it two pieces of cheese a quarter of an inch thick; place it before the fire or in the oven and as the cheese melts spread it over the toast with a knife, also a little cayenne and mustard.

WELSH RAREBIT.

Mrs. M. Lilley.

Toast a slice of bread; chop up fine four ounces of cheese, a smal piece of butter, one gherkin, some mustard, salt, pepper and salt until it is quite a paste; spread it over the toast and place in the oven for five minutes. Serve hot.

A NICE CHEESE RELISH.

Mrs. W.

Four ounces Voigt's Royal Patent flour, four ounces of cheese and three ounces of butter, salt, pepper and a dash of cayenne pepper; knead it all together. Roll thin, cut in strips like lady fingers and bake a delicate brown.

CHEESE STRAWS.

Mrs. W.

Take a piece of puff paste, roll very thin, dredge all over with grated cheese and a very little cayenne pepper. Fold the paste up, roll it thin and cut into little straws with a wheel cutter. Bake at once.

SCALLOPED CHEESE.

Mrs. Glenn E. Seymour, Kansas City.

Take three slices of bread well buttered, just cutting off the brown outside crust; grate fine one-quarter pound of good cheese, lay the bread in layers in a buttered baking dish and sprinkle over it the grated cheese, some salt and pepper (to taste). Mix four well beaten eggs with three cupfuls of milk; pour it over the bread and cheese. Bake in a hot oven as you would cook a bread pudding. This makes an ample dish for four people.

CHEESE RELISH.

Mrs. Newton.

One cupful cheese, cut in very thin slices and put in a spider, turning over it one pint sweet milk, a little pepper and salt and butter size or a butternut. Stir the mixture constantly until the cheese is dissolved, then sprinkle in gradually one cupful rolled crackers; as soon as they are stirred in turn into a warm dish and serve.

CHEESE STRAWS.

Mrs. Scatcherd.

Cut good pastry left from your pies into strips three inches long and two inches wide, strew them with grated cheese, season with pepper and salt, double the paste upon this lengthwise and bake in a quick oven. Brush over with beaten egg just before taking them up and sift a little powdered cheese upon them. Pile log-cabin-wise upon a folded napkin laid within a flat dish and eat without delay. A nice luncheon dish.

CHEESE WAFERS.

Mrs. E. A. Stowe.

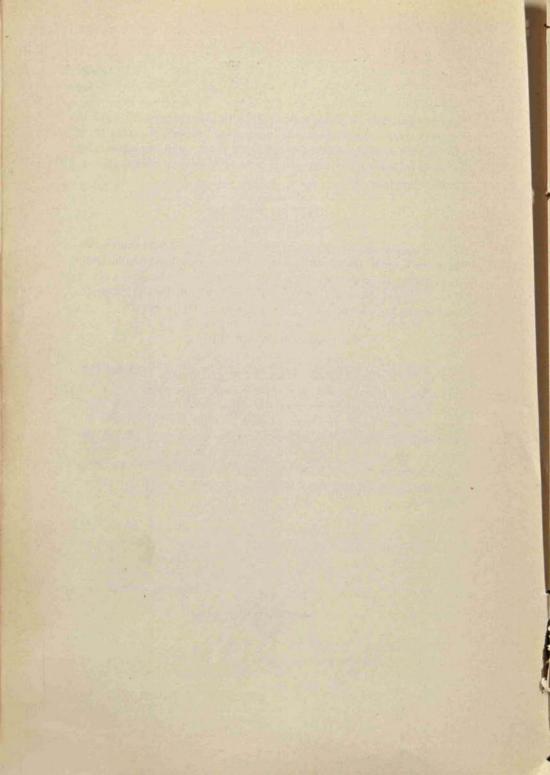
Use square wafer crackers, sprinkle with salt and heat thoroughly in oven. One-half pound soft, rich cheese, one teaspoonful mustard, butter the size of an egg, a dash of cayenve pepper and a pinch of salt. Beat thoroughly with cream enough to make a thick paste spread the hot crackers and press together as sandwiches.

WELSH RAREBIT.

From Mrs. Lincoln's Boston Cook Book.

One-quarter pound rich cream cheese, one-quarter cupful cream or milk, one teaspoonful mustard, one-half teaspoonful salt, a few grains cayenne pepper, one egg, one teaspoonful butter, four slices toast. Grate the cheese, heat the milk in a double boiler, mix the mustard, salt and pepper, add the egg and beat well. When the milk is hot, add the cheese and stir until it melts, add the beaten egg, seasoning and butter, cook two minutes, do not let it curdle. Pour over the hot toast and serve at once. Ale may be used instead of cream





muffers. partiel sifted lighther make a hole in the center, burnin Ray pent of milk- two thep sugar: these thef. of melted bulling bleak an egg in et. Stir & beat hard. Makes dozen

BREAD.

"The very staff of life, The comfort of the husband, the pride of the wife."

GRAHAM BREAD.

Mrs. D. M. Rutherford.

One and one-half cupfuls sour milk, one-half cupful molasses, one-half teaspoonful soda, a little salt, graham flour to thicken so as to drop easily from the spoon; steam one hour. Put in the oven to brown.

BOSTON BROWN BREAD.

Mrs. R. W. Hazeltine.

Two cupfuls rye meal, one cupful Indian meal, one cupful Voigt's Royal Patent flour, one cupful molasses, three cupfuls milk, one large teaspoonful soda. Mix well, put into basin with close cover and boil in a kettle of boiling water four hours. Can be steamed, but it is not so nice.

BOSTON BOILED BROWN BREAD.

Mrs. Jos. Hubbart, Evanston, Ill.

One heaping cupful corn meal, one heaping cupful graham flour, one heaping cupful rye flour, one cupful sour milk, two cupfuls sweet milk, one large teaspoonful soda, a little salt, two cupfuls New Orleans molasses. Sift the flour all together, add the other ingredients and a handful of raisins. Turn into a greased two quart pail, cover tight, set it in a kettle of water on something to keep it off the bottom of the kettle. It will be thin but will swell in cooking. Boil four hours, then put in the oven for a short time and eat warm. Very nice.

SPIDER CORN CAKE.

Mrs. Walling.

Three-quarters cupful corn meal, Voigt's Royal Patent flour to fill

the cup, one tablespoonful sugar, one-half teaspoonful salt, one-half teaspoonful soda, one egg, one cupful sweet milk, one-half cupful sour milk, one tablespoonful butter. Mix the meal, flour, sugar, salt and soda; beat the egg, add half the sweet milk and all the sour milk, stir this into the dry mixture; melt the butter in a hot spider and pour the mixture into it; pour the other half of the sweet milk over the top, but do not stir it in. Bake twenty minutes in a hot oven.

BROWN BREAD.

Mrs. Harry Snell.

One pint sour milk, one-half teaspoonful soda, one teaspoonful baking powder, a pinch of salt, sufficient graham flour to make quite stiff.

BOSTON BROWN BREAD.

Mrs. J. N. Bresee.

One pint graham flour, one cupful corn meal, one cupful molasses, one cupful sour milk, one cupful sweet milk, one teaspoonful soda, one teaspoonful salt. Steam three hours.

CORN BREAD.

Mrs. Torrey.

One pint corn meal, two ounces butter, three eggs, one pint Voigt's Royal Patent flour, pinch of salt, three ounces of sugar, four heaping teaspoonfuls baking powder. Thicken with milk or water to a paste.

JOHNNY CAKE.

Mrs. Harry Snell.

One cupful sweet milk, one teaspoonful baking powder, one egg, one tablespoonful butter, two tablespoonfuls sugar, two tablespoonfuls Voigt's Royal Patent flour and sufficient cornmeal to make quite stiff.

Or, one pint sour milk, one teaspoonful soda, one tablespoonful butter, two tablespoonfuls sugar, one egg, a little Voigt's Royal Patent flour and sufficient cornmeal to make quite stiff.

CORN CAKE.

Mrs. F. C. Stratton.

One pint of corn meal, two heaping tablespoonfuls flour, two eggs,

one teaspoonful soda, a little more than one pint milk, which should be mixed half sweet and half sour (a little cream is an improvement), a tablespoonful butter, a tablespoonful sugar. Bake in rather a quick oven.

NEWPORT CAKE.

Mrs. F. C. Stratton.

Two eggs, whites and yolks beaten separately, one-quarter cupful white sugar, one-half cupful butter, one large cupful sweet milk, one teaspoonful soda, two teaspoonfuls cream of tartar, one quart Voigt's Royal Patent flour. Bake in a quick oven in rather a large round pan.

CORN BREAD.

Mrs. Cronkhite.

Two cupfuls corn meal, one cupful Voigt's Royal Patent flour, two-thirds cupful molasses, a little soda and salt. Stir up with sweet milk about as thick as pancake batter. Steam two hours, bake one-half hour.

CORN BREAD.

Mrs. Seymour.

One teaspoonful salt, one-half teaspoonful soda, one-third cupful New Orleans molasses, one cupful sour milk, one cupful corn meal, one cupful graham flour. Steam three hours in a double boiler.

JOHNNY CAKE.

Mrs. Seymour.

Two cupfuls Indian meal, one cupful wheat flour, one cupful sour milk, one cupful sweet milk, one egg, well beaten, one cupful molasses, one-balf cupful sugar, one spoonful butter, one teaspoonful each of soda and salt. Mix quickly and bake immediately.

STEAMED BROWN BREAD.

Mrs. A. Youell.

One heaping cupful graham flour, one heaping cupful corn meal, one-half cupful molasses, one teaspoonful salt, one teaspoonful soda, sour milk enough to wet soft. Steam one and one half hours and dry off in the oven.

STEAMED BROWN BREAD.

Three cupfuls meal, two cupfuls flour, one-half cupful molasses, two cupfuls sour milk, one teaspoonful salt, one teaspoonful soda. Stir all well together and thin it with one cupful sweet milk. Steam three hours and then bake.

CORN BREAD.

Mrs. Macfie, Grand Haven.

One cupful white corn meal, one cupful Voigt's Royal Patent flour, one cupful sweet milk, one-half teaspoonful salt, one-quarter teacupful sugar, one teaspoonful soda and two teaspoonfuls cream of tartar, sifted with the meal and flour; two eggs, beaten light; one tablespoonful butter. Rub butter and sugar together to a light cream, add the eggs, and when these are beaten in, add the milk, salt and lastly the flour. Beat hard one minute. Bake in a shallow baking pan, well greased.

BROWN BREAD.

Mrs. Wm. Laraway.

Three cupfuls sour milk, three cupfuls corn meal, three cupfuls Voigt's Royal Patent flour, three teaspoonfuls saleratus, one egg, one cupful molasses. Put in basin and steam three hours and then bake till well browned.

BROWN BREAD.

Mrs. Seymour.

Two cupfuls sweet milk, two cupfuls Indian meal, one and onehalf cupfuls Voigt's Royal Patent flour, one-half cupful molasses, one teaspoonful each of soda and salt. Steam three hours, then bake fifteen minutes.

BOSTON BROWN BREAD.

Mrs. Seymour.

One cupful each of white and graham flour, two cupfuls corn meal, one teaspoonful each of soda and salt, one-half cupful molasses, two and two-thirds cupfuls warm water. Steam hard four hours and brown in oven a short time to dry.

SALT RISING BREAD.

Mrs. J. Wilcox.

Put into a pitcher one teacupful milk, two teacupfuls boiling water, one tablespoonful sugar, one teaspoonful salt; with this stir a little less than one quart Voigt's Royal Patent flour. Set the pitcher in a pan of warm water and keep it at a uniform temperature, cover the mouth of the pitcher with a towel, let it stand three hours, then beat it up well; after which do not disturb it, in two hours more it should be light. Have ready two quarts flour, one-half tablespoonful of lard and a teaspoonful salt; pour in the yeast, to which if not sufficient add warm water to make dough. Knead well, mould in loaves and put in greased pans; when light bake.

SALT RISING BREAD.

Mrs. Bresee.

One pint water, blood warm; one scant teaspoonful salt, a pinch of soda, two tablespoonfuls canaile corn meal. Make this into a stiff batter with Voigt's Royal patent flour. Set it in a warm place over night; in the morning, if it has not begun to rise, set it in a pan of warm water. When it is light pour into the bread pan in the center of your flour; mix up into a stiff sponge, still using a spoon. When light mould into loaves, let rise and bake.

BREAD.

Mrs. Sprong.

Boil three or four small potatoes; have your flour ready in a pan, make a well in the center. When the potatoes are cooked soft, pour about one-half teacupful of the boiling potato water in the flour, let it stand until you mash the potatoes; add cold water till you have about two quarts of luke warm water, add a large spoonful of lard and salt to taste; stir well into the flour. Have a teasupful of warm water, add a teaspoonful sugar and soak a cake of yeast; add that the last thing. If you set it at tea time it will be ready to make into loaves in the morning.

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"If ye be willing and obedient, ye shall eat the good of the land."

MILK BISCUIT.

Two quarts Voigt's Royal Patent flour, one pint milk, boiled and cooled; one-half cupful butter, melted in the milk; one-half cupful sugar, one cake compressed yeast, one teaspoonful salt. Make a hole in the flour, make a sponge of the milk and butter, let it rise very light. This proportion of flour is sufficient for the milk.

BREAKFAST GEMS.

Mrs. S. P. Swarts.

One cupful sweet milk, one and one-half cupfuls Voigt's Royal Patent flour, one egg, one-quarter teaspoonful salt, one teaspoonful baking powder, beaten together five minutes. Bake in a hot oven fifteen minutes.

MUFFINS.

Mrs. Torrey.

One egg, one tablespoonful melted butter, two tablespoonfuls sugar, one cupful sweet milk, two cupfuls Voigt's Royal Patent flour, three teaspoonfuls baking powder. Bake in a quick oven.

RAISED BISCUIT.

Miss H. Yoder, Penn.

After the second mixing, take two large cupfuls dough, add two and one-half tablespoonfuls lard, one-half cupful sugar, mix well let it rise, then put in rolls and bake.

CORN OYSTERS.

Grate young sweet corn, and to one pint add one egg, well beaten; one small cupful Voigt's Royal patent flour, one-half gill cream, one teaspoonful salt. Fry in hot lard by teaspoonfuls.

PUFF OVERS.

Mrs. W.

One pint milk, one pint Voigt's Royal Patent flour, two eggs, a little salt. Heat gem pans and fill half full and bake in a hot oven.

FRITTERS.

Mrs. W.

Two eggs, one cupful milk and Voigt's Royal Patent flour enough to make a stiff batter. Drop into boiling lard. Eat hot with syrup or sweetened cream.

TEA ROLLS.

Mrs. Duncan, Grand Haven.

One quart Voigt's Royal Patent flour, one tablespoonful lard, two tablespoonfuls butter, one tablespoonful sugar, a little salt, one-third cake compressed yeast, dissolved in one-half cupful warm water; one pint boiling milk. All the ingredients stirred in with the boiling milk except the yeast, which is added when the sponge is a little cool. Knead down three or four times. Half an hour before rolls are wanted, roll out and cut with cake cutter. Fold together with piece of butter in middle; let them rise till light, then brush over with an egg and bake.

POP OVERS.

Mrs. F. C. Stratton.

To every egg take one cupful of milk, one cupful Voigt's Royal Patent flour and one tablespoonful melted butter. Heat the popover pans very hot, grease them, pour in the mixture and bake for twenty minutes. Serve hot for breakfast or tea cakes.

COMFORTS.

Mrs. Frank Beach.

One cupful milk, one cupful sugar, two eggs, a little salt, two and

one-quarter cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder. Drop from a spoon into boiling lard.

FRITTERS.

Mrs. F. C Stratton.

Two cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder, two eggs, one and one-quarter cupfuls milk. Drop in boiling lard and serve with maple syrup or sugar and butter.

CRUMB GRIDDLES.

One pint milk, one cupful bread crumbs, soak over night; then add one-half teaspoonful salt, one egg, two tablespoonfuls molasses, one tablespoonful melted lard, one teaspoonful soda, Voigt's Royal Patent flour to make a batter.

DUTCH LOAF

Take one quart of light dough of bread, work in one cupful sugar, two tablespoonfuls butter and a little cinnamon and stoned raisins; let rise, then sprinkle over the top cinnamon and sugar before putting in the oven to bake.

FRITTERS.

Mrs. Harry Snell.

One pint sweet milk, two eggs, beaten very light; one saltspoonful salt, four teacupfuls Voigt's Royal Patent flour with two tablespoonfuls baking powder. Drop from a spoon into very hot lard. Serve with warm maple syrup.

GEMS-TIME TWENTY MINUTES.

Miss Maude Lilley.

Four ounces butter, one pint milk, four eggs, one-half cupful sugar, two tablespoonfuls baking powder, Voigt's Royal Patent flour to thicken. Whip eggs. add milk, put in butter, flour and baking powder, lastly the sugar; butter should be melted. Bake in a hot oven. Above will make twenty-four gems.

GRAHAM GEMS.

Mrs. Macfie, Grand Haven.

One pint graham flour, two teaspoonfuls baking powder, one

tablespoonful butter, rubbed into the flour. Mix with milk until thick enough to drop from the spoon. Heat the gem pans.

RAISED MUFFINS

Melt one tablespoonful butter in one pint milk; add a little salt, two eggs, half a gill yeast and enough Voigt's Royal Patent flour to make a stiff batter.

FANNIE CAKE-A TEA CAKE.

Mrs. G. C. Longley, Ontario.

One cupful milk, three cupfuls Voigt's Royal Patent flour, onehalf cupful sugar, three eggs, one teaspoonful soda, two teaspoonfuls cream of tartar. Mix well and bake in a deep biscuit pan. Serve warm for tea.

JOHNNY CAKE.

One teacupful Indian meal, one and one-half teacupfuls Voigt's Royal Patent flour, one egg, two-thirds teacupful sugar, salt, one teacupful sweet milk, one teaspoonful baking powder.

MUFFINS.

Mrs. Whitney, Hudson, Mich.

One cupful milk, one egg, one tablespoonful butter, three tablespoonfuls sugar, two cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder. Bake in gem pans.

SODA BISCUIT.

Mrs. F. C. Stratton.

Three breakfast cupfuls Voigt's Royal Patent flour, two teaspoonfuls cream of tartar mixed with the flour, one teaspoonful soda dissolved in a little milk (cream is better), a small piece of butter, a little salt, a pint of milk or cream and flour enough to roll it out. Let the cakes rise for ten minutes and then bake.

MUFFINS.

Mrs. E. M. Jones, Ontario.

Warm a piece of butter the size of a hen's egg in one pint of milk, when it is melted, set it off to cool, then stir in four beaten

eggs. three tablespoonfuls strong home made yeast and enough Voigt's Royal Patent flour to make a thick batter. Cover and set it to rise. If wanted for breakfast, set the last thing at night, if for tea, set just before dinner. When you go to bake them, stir in a little bit of soda dissolved. Bake on a hot griddle in muffin rings. Slip a knife under them to turn.

BEATEN BISCUIT.

Mrs. Glen Seymour, Kansas City.

Two quarts Voigt's Royal Patent flour, one teaspoonful salt, one tablespoonful sweet lard, one egg. Make up with one half pint milk. Beat well until the dough blisters and cracks. Pull off a two inch square of the dough, roll into a ball, flatten with your hands, stick with a fork and bake in a quick oven. It is not beating hard that makes the biscuits nice, but the regularity of the motion. An old fashioned Southern recipe.

BREAD CAKES.

Mrs. Cronkhite.

Three cupfuls light dough, three cupfuls brown sugar, one cupful butter, three eggs, nutmeg, one cupful raisins, one teaspoonful soda dissolved in a little hot water. Mix the raisins or currants in flour.

YORKSHIRE TEA CAKES.

Mrs. P. Haifley.

One quart Voigt's Royal Patent flour, two heaping teaspoonfuls baking powder, rub into this one ounce butter, one egg, well beaten, mix all with milk enough to make a thick batter. Bake at once in hot gem pans.

ENGLISH PIKELETS-TEA CAKES.

Mrs. P. Haiffley.

One pint milk, one gill yeast or one-quarter yeast cake, butter the size of an egg, enough Voigt's Royal Patent flour to make a thin batter. Bake in muffin rings on top of the stove.

NEW ENGLAND PANCAKES.

One pint cream, five tablespoonfuls Voigt's Royal Patent flour,

five eggs and a little salt. Fry them very thin in fresh butter and between each strew sugar and cinnamon.

RICE PANCAKES.

One pint milk, three well beaten eggs, three tablespoonfuls boiled rice, some sugar and a little cinnamon. Mix well and fry in butter.

SARDINE SANDWICHES.

Mrs. G. C. Longley, Ontario.

Cut enough bread very thin or use small hot biscuit. Take a box of sardines on a plate, pull the sardines into shreds, add a little lemon juice, a little mustard and the yolks of one or two hard boiled eggs, according to the quantity you make. Stir this into a paste and spread on the bread or biscuits.

CHOPPED HAM SANDWICHES.

Mrs. F. C. Stratton.

Remove the fat from some cold boiled ham, mince very fine with some cucumber pickles, add a little made mustard, pepper and a raw egg, beaten up well. Spread on very thin bread and butter.

WAFFLES.

Mrs. J. B. Griswold.

Three pints sweet milk, one teaspoonful salt, two tablespoonfuls melted butter, two eggs, two quarts sifted Voigt's Royal Patent flour, three teaspoonfuls baking powder.

CORN MUFFINS.

Mrs. H. B. Wetzell, Knoxville, Tenn.

One and one-half cupfuls Voigt's Royal Patent flour, one cupful corn meal, two teaspoonfuls baking powder. Sift together, then rub into above a piece of butter the size of an egg, three-quarters cupful sugar and three eggs, beaten very light; then add enough sweet milk to make as thick as griddle cakes; one teaspoonful of salt.

FRENCH TOAST.

Mrs. F. C. Stratton,

Three well beaten eggs, one teaspoonful sugar, four slices bread.

Soak the bread in the eggs and sugar and fry a nice brown in hot lard in a frying pan. Eat with sauce or cut lemon and sugar.

CORN FRITTERS.

Mrs. F. C. Stratton.

Two cupfuls corn grated from the ear, two eggs, one cupful milk, Voigt's Royal Patent flour for a thin batter, one tablespoonful melted butter. Mix and fry like griddle cakes. Serve with sugar and butter.

INDIAN FLAPJACKS.

Mix one pint of sifted Indian meal and four large tablespoonfuls of wheat flour into a quart of new milk, and four eggs, beaten; and a little salt. Bake on a griddle like buckwheat cakes. Eat with syrup.

CRUMPETS.

Take three large teacupfuls raised dough and work into it with the hand one-half teacupful melted butter, three eggs and milk enough to render it a thick batter. Turn into a buttered baking pan, let it remain fifteen minutes, then put onto a baking pan heated so as to scorch flour. Bake one-half hour.

ENGLISH PANCAKES.

Mrs. Crittle, London, Ontario.

Three eggs, one-half cupful sugar, piece of butter the size of an egg, two teaspoonfuls baking powder, one-half pound currants, nutmeg. Beat the butter and sugar to a cream, then add the other ingredients and enough Voigt's Royal Patent flour to make a thin batter. Fry in lard.

CORN MEAL PANCAKES.

Mrs. Walling.

Take two cupfuls Indian meal and a teaspoonful salt; pour over it boiling water to make a batter, let stand to cool, then add the yolks of three eggs, beaten, enough Voigt's Royal Patent flour to make the proper consistency and one and one half teaspoonfuls baking powder. Just before baking add the whites beaten stiff.

HOT TEA CAKES.

Mrs. F. C. Stratton.

One quart Voigt's Royal Patent flour, four teaspoonfuls cream of tartar, two teaspoonfuls soda, a piece of butter one-half the size of an egg. Rub the butter, flour and cream of tartar together, then add the milk with the soda dissolved in it. This makes a delicious tea cake. It seems a good deal of soda and cream of tartar, but the spoon need be filled only even full.

CHELSEA BUNS-TEA CAKES.

Mrs. F. C. Stratton.

Six cupfuls Voigt's Royal Patent flour, one cupful butter, one cupful sugar, the whites of three eggs, milk enough to wet the flour, also one teaspoonful soda, two teaspoonfuls cream of tartar. Roll out soft; mix a little brown sugar with the yolks of the eggs and put on top of the cakes when about half done. Sift white sugar over the cakes when baked.

WAFFLES.

Mrs. M. Moran.

One quart Voigt's Royal Patent flour, one teaspoonful salt, one tablespoonful melted butter and milk enough to make a thick batter. Mix thoroughly, add two well beaten eggs and two heaping teaspoonfuls baking powder. Stir well and bake at once in waffle irons.

SOUR MILK PANCAKES.

Mrs. F. C. Stratton.

One pint sour milk, one and one half cupfuls bread crumbs, one tablespoonful melted butter, a little salt, three eggs, enough Voigt's Royal Patent flour to give good consistency, one-half teaspoonful soda.

FRENCH PANCAKES.

Mrs. F. C. Stratton.

Two eggs, two ounces butter, two ounces sifted sugar, two ounces Voigt's Royal Patent flour, one-half pint new milk. Mix thoroughly and bake in buttered plates in a quick oven for twenty minutes. Serve with cut lemon and sifted sugar, or pile the pancakes high on a dish with a layer of preserves or marmalade between.

MUFFINS.

Mrs. F. C. Stratton.

Four cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder, butter size of a butternut, a pinch of salt, three eggs. Bake in greased rings for twenty minutes.

SWISS BUNS.

One quarter ounce cream of tartar, one-quarter ounce soda, onequarter ounce ammonia, one pint milk, three-quarters pound butter, one pound sugar, four eggs, one pound Voigt's Royal Patent flour. Flavor with currants and citron.

BREAD CAKE.

Mrs. E. B. Dikeman.

One cupful Voigt's Royal Patent flour, one pint bread dough, two cupfuls sugar, small cupful butter, three eggs, beaten separately; one cupful raisins, chopped fine, one small teaspoonful soda, one tablespoonful cream, one teaspoonful cinnamon, a little nutmeg and cloves. Butter, dough and sugar mixed first. Let raise two hours in tin before baking.

COFFEE BISCUIT.

Mrs. Barlow.

Sift together one pound Voigt's Royal Patent flour and two teaspoonfuls baking powder. Rub in two large tablespoonfuls of lard or butter, add a little salt; with cold milk mix in a dough as soft as can be handled, roll out one half inch thick, spread thickly with soft butter and sprinkle liberally with brown sugar, sift cinnamon over all; cut in strips two inches wide by ten inches long, double together lengthwise and roll round and round in a biscuit shape. Put in greased tins and bake. If desired when done, wash the top over with egg and sugar.

SOUR MILK BISCUIT.

Mrs. F. Wilcox.

One cupful sour milk, one teaspoonful soda, one-half cupful cold

ard, a pinch salt. Mix soft with Voigt's Royal Patent flour; cut in cakes and bake.

BREAD CAKE.

Mrs. M.

Two cupfuls bread dough, taken from the soft sponge before kneading into bread; one cupful butter, two eggs, well beaten; one cupful sugar, one-half teaspoonful soda, two teaspoonfuls mixed spices. Let it stand three hours to rise, then put in pans and bake slowly.

JOHNNY CAKE.

Mrs. M.

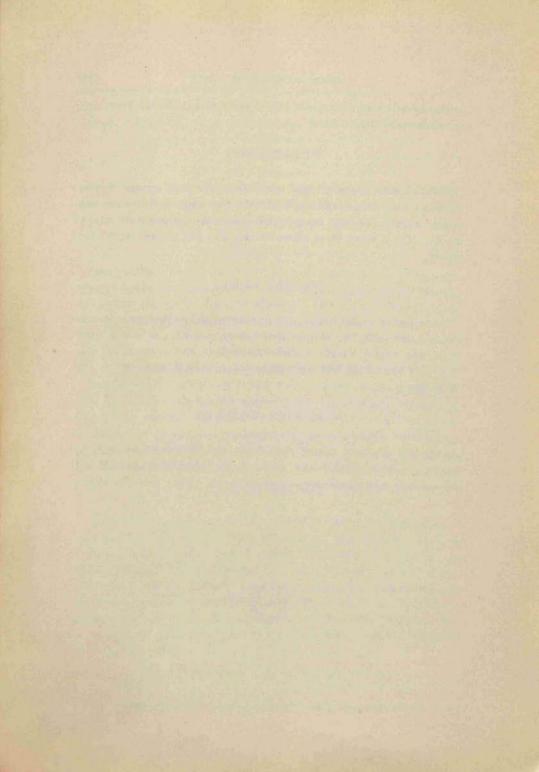
One-quarter cupful butter, one quarter cupful sugar, one egg, one cupful sweet milk, two teaspoonfuls baking powder, one cupful corn meal, one cupful Voigt's Royal Patent flour and a pinch of salt. Bake in a biscuit tin and when done cut in squares and send to the table hot.

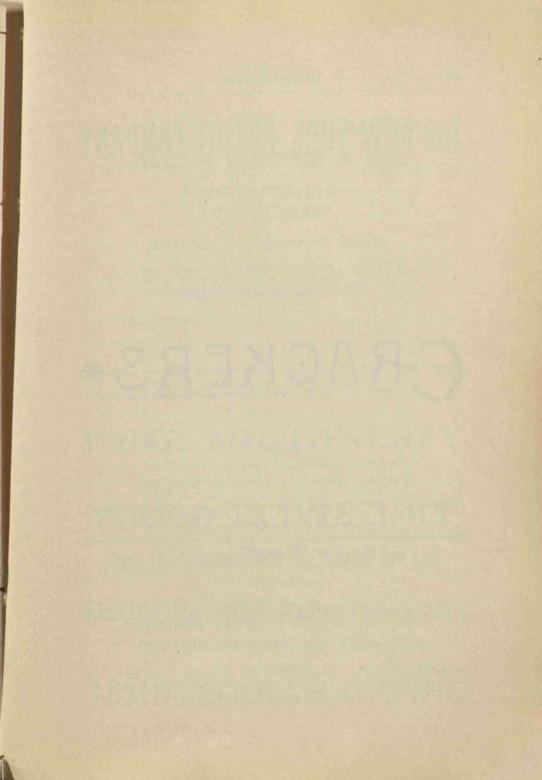
BEST RICE WAFFLES.

Mrs. Barlow.

One half pint cold boiled rice, three eggs, one cupful milk, salt, one teaspoonful melted butter, one and one half pints Voigt's Royal Patent flour, one teaspoonful baking powder. Bake immediately.







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EGGS, OMELETS, ETC.

"Dinner may be pleasant,
So may social tea;
But yet, methinks, the breakfast
Is best of all the three.

STUFFED EGGS.

Mrs. G. C. Longley, Ontario.

Boil the eggs hard, cut in two, taking out the yolks, bruise them smooth, add pepper, salt, chopped meat, such as cold ham or beef, celery salt, Worcestershire sauce, moisten with cream, roll in balls, bake in a hot oven ten minutes till brown. A little butter on top of each is an improvement. Serve cold.

BAKED EGGS.

Mrs. Macfie, Grand Haven.

Whites of as many egg as are desired, beaten with the Keystone eggbeater to a stiff froth; put this upon a well buttered platter, or in shirred egg dishes if baked separately, make indentations in the whites and drop in the whole yolk of each egg. Bake five or eight minutes. Before putting on the table, sprinkle with salt and pepper and put a small piece of butter on each egg.

OMELETTE WITH HAM.

Mrs. W.

Make a plain omelette and just before turning one half over the other, sprinkle over it some finely chopped ham. Garnish with small slices of ham. Jelly or marmalade may be added in the same way.

SCRAMBLED EGGS WITH HAM.

Mrs. W.

Put in a pan butter, a little pepper, salt and milk; when hot, drop in the eggs and with a knife cut the eggs and scrape from the bottom of the pan. Add some cold ham chopped fine. When done, serve on a hot dish.

CORNED BEEF OMELETTE.

Mrs. Newton.

Two cupfuls chopped beef, two cupfuls chopped boiled potatoes, one-half small onion, chopped very fine; one-quarter small cupful tat from the beef, chopped very fine, or use a small piece of butter; one gill water, a little pepper and salt. This is very nice served upon well trimmed and buttered slices of toast.

PLAIN OMELETTE.

Six eggs, whites and yolks beaten separately; one pint milk, onehalf teacupful Voigt's Royal Patent flour, salt to taste, and whites of eggs last and mix only partially.

EGGS AND TOMATOES.

Fry the eggs, serve on toast, place on a platter and turn around the toast fried tomatoes.

BOILED EGGS.

Boil eggs hard, take off the top, take out the yolk, mix it with the tomato sauce, to a thick paste; fill the egg with this and replace top

SWEET OMELETTE.

Mrs. M. Lilley.

Beat four eggs into a bowl, add one teaspoonful milk, one teaspoonful sugar, a pinch of salt, and beat them up well. Put some butter into a pan, when hot pour in the eggs. Serve with sugar sifted over.

PRESERVE OMELETTE.

Mrs. M. Lilley.

Make as above and when nearly done put preserved fruit of any kind in the middle, turn it over on plate and serve with sugar over.

MACKEREL OMELETTE.

Mrs. Newton.

An equal quantity of chopped cold salt mackerel, either boiled or broiled, and chopped cold boiled potatoes, mixed together with enough water to moisten and heat through.

EGG OMELETTE.

Mrs. Newton.

Four eggs, one cupful sweet milk, one tablespoonful flour, butter the size of an egg, melted, and salt to taste. Beat yolks of the eggs and pour some of the milk in, mix the flour smooth in the rest of the milk and strain it into the eggs and milk, add salt, then the whites of the eggs, beaten stiff; stir in and cook at once.

CHEESE OMELETTE.

Mrs. Walling.

Butter the sides of a deep dish and cover the bottom with thin slices of rich cheese; lay over the cheese thin slices of well buttered bread, first covering the cheese with a little red pepper and mustard; then another layer of cheese. Beat the yolk of one egg in a cupful of cream (milk will do) and pour over this and put at once into the oven. Bake till nicely brown. Serve hot or it will be tough and hard.

HAM OMELETTE.

Mrs. A. Youell.

Three tablespoonfuls chopped ham, three eggs, one tablespoonful Voigt's Royal Patent flour, one-half cupful sweet milk, a little pepper; beat the eggs separately.

RUM OMELETTE.

Mrs. G. C. Longley, Ontario.

Six eggs, beaten separately, then together, a little salt. Pour into a frying pan that has been well greased with butter. Let the omelette cook a light brown on the under side and till it is set through, then fold together and put on a hot dish, sprinkle white sugar over it and at the last moment pour some rum round it and set it on fire

PUFF OMELETTE.

Mrs. W.

Stir into the yolks of six eggs beaten very light one tablespoonful Voigt's Royal Patent flour mixed with one teacupful milk, salt and pepper to taste, add the whites, well beaten. Melt a tablespoonful of butter in a pan, pour in the mixture and bake a delicate brown. Slip off on a hot plate and serve at once.

BAKED OMELETTE.

Mrs. W.

Six eggs, whites and yolks beaten separately very light; one teacupful warm milk with one tablespoonful butter melted in it, one tablespoonful flour, one saltspoonful salt, a little pepper. Mix together, adding whites last. Bake twenty minutes.

FRENCH OMELETTE.

Mrs. W.

One quart milk, one pint bread crumbs, five eggs, one tablespoonful Voigt's Royal Patent flour, one onion, chopped fine; a little chopped parsley, season with pepper and salt; have butter melted in a spider. When the omelette is brown turn it over. Double when served.

A GOOD OMELETTE.

Mrs. John Barlow.

Four eggs; beaten separately and then together; one cupful milk one large tablespoonful flour, salt and pepper to taste. Butter the fryingpan, pour in four large spoonfuls, brown on both sides, then fold over. This quantity will make two.



almond Cake. (gurbinde) whiles of 10 eggs. Sift 1 gobbets pulverized sugar and al goblet of flow. Stips a beafing tedspoon of cream latter. Stir very gently and in the bottom. Do not grease. For cream take of humble prosent cream- with of three eggs - 1 tablespoon pulverized sugar 1 leaspoon com starch. Defrolve slarch smooth. ly with a little milk. Beat yolho of eggs and sugar with this. Boil the chedren and stir all logithi as for any cake filling only make Stirling Blanch & chap fine & lb. almonds. while off. almonds split in two for top.

J Cake 1911 1 cup granulated sugar 1 ... raisens 1 ... lard " warm water 1 teaspoon cumarnon " cloves 1 " nuting Boil 3 minuites. Let cool - add 1 teaspoon soda dissolved in warm water; & teaspoon baking powder mixed with 2 small cups of flour. a little salt, and some nut meats if you have them. Mrs. Bunker. Brown Cake 1912. 1 cups white sugar 2 tablespronolof butter 2 cup milk yolks of his eggs or I whole one. 12 cups of flow I teashoon soda sifted in the flour 12 sq. Baku's chocolate. I cup milk. cook milk with choc. rutil thick as cream and stis with other. add , teachorn of vanilla. mildred Tirell

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CAKES.

"He that will have a cake out of the wheat must tarry the grinding."

ANGEL FOOD.

Mrs. F. C. Stratton.

Take Voigt's Royal patent flour and sift five times, then measure one cup even full, add one teaspoon a little more than even full of cream of tartar, and sift the flour and cream of tartar twice, the last time on to a plate. Of fine granulated sugar take one and one-half cupfuls, measured after it has been sifted five times, last time on to a plate. Take whites of twelve eggs on a large platter and beat until very light, add the sugar to the eggs half at a time and beat thoroughly, then add the flour a little at a time, one large teaspoonful Jennings' extract of vanilla. Bake in an angel food tin with a cover. Line the bottom of the tin with paper. Have the grate in the bottom of the oven, also a small dish of water (this will keep the cake from burning. Have a moderate oven and bake about sixty minutes.

SUNSHINE CAKE.

Mrs. F. C. Stratton.

This cake is made exactly like the angel food which precedes it except that two teaspoonfuls of vanilla are used and three or four drops of Jennings' extract of bitter almonds. Then, just before turning the mixture into the angel food tin, add the yolks of six, eggs that have been well beaten. Watch closely while baking and remove the cover before the cake rises to it. Bake from forty-five to sixty minutes.

MADAME GENIS CAKE.

Mrs. F. C. Stratton.

One-half pound butter, one-half pound sugar, one-half pound Voigt's Royal Patent flour, three eggs. Put in a greased dripping pan, and, when partly done, sprinkle blanched almonds, chopped fine and mixed with ground sugar and cinnamon, over the top and bake till done. Cut in diamonds when ready.

LAYER CAKE.

Mrs. C. B. Hooker.

One cupful sugar, butter the size of a small egg, two eggs, two teaspoonfuls baking powder, one cupful milk, two and three-quarters cupfuls Voigt's Royal Patent flour, sifted. Use any kind of filling for the layers.

FRUIT CAKE.

Mrs. F. C. Stratton.

One cupful molasses, one-half cupful sugar, one half cupful milk, one-half cupful butter, one-half pound currants, six ounces raisins, two ounces citron, one-half teaspoonful each of soda, cloves and cinnamon, one nutmeg, two eggs, two cupfuls Voigt's Royal Patent flour. Bake in a moderate oven. Try with a straw.

LEMON CAKE.

Mrs. F. C. Stratton.

One teacupful butter, three cupfuls sugar, five eggs, yolks and whites beaten separately; one cupful milk, one teaspoonful soda, juice and grated rind of one lemon, four cupfuls Voigt's Royal Patent flour, sifted.

COFFEE CAKE.

Mrs. D. M. Wetzell,

One cupful caffee, one cupful molasses, two cupfuls sugar, one cupful butter, five cupfuls Voigt's Royal Patent flour, three eggs, one teaspoonful soda, fruit and spice to taste.

POUND CAKE.

Mrs. F. C. Stratton.

One pound butter, one pound sugar, one pound Voigt's Royal

Patent flour, ten eggs, one-half wineglassful brandy. Cream butter and sugar, beat eggs separately, add the yolks to the butter and sugar, then the brandy and last the flour. Flavor with Jennings' extract of vanilla.

MOUNTAIN CAKE.

Mrs. F. C. Stratton.

One pound sugar, one-half pound butter, one pound Voigt's Royal Patent flour x eggs, beaten separately; flavor with Jennings' extract vanilla.

CLOVE CAKE.

Mrs. A. Youell.

Two eggs, one cupful sugar, one-half cupful butter, one cupful currants and a few raisins, one-half cupful sweet milk, two cupfuls Voigt's Royal Patent flour, one tablespoonful cloves, one nutmeg, one-half teaspoonful soda.

WHITE SPONGE CAKE.

Mrs. A. Youell.

Whites of eight eggs. one and one half tumblerful pulverized sugar, one tumblerful Voige's Royal Patent flour, one-half teaspoonful cream of tartar, one to as coonful Jennings' extract lemon.

SCOTCH CAKE.

Mrs. A. Youell.

One pound pulverized sugar, three-quarters pound butter, juice and rind of one lemon, one wineglassful brandy, nine eggs, beaten separately; one pound Voigt's Royal Patent flour, one-half pound citron, one pound raisins. This makes two large cakes.

LAYER CAKE.

Mrs. Frank Beach.

One cupful granulated sugar, four eggs, one and one-half teaspoonfuls baking powder, one and one-half cupfuls Voigt's Royal Patent flour, butter the size of an egg, eight tablespoonfuls sweet milk, one teaspoonful Jennings' lemon extract.

SPICE CAKE.

Mrs. Frank Beach.

Two cupfuls brown sugar, two thirds cupful butter, two eggs, one cupful sour milk, one teaspoonful ground cloves, one teaspoonful cinnamon, one and one half teaspoofuls nutmegs, one teaspoonful soda, one cupful raisins; add enough Voigt's Royal Patent flour to make it the right consistency.

SPONGE CAKE.

Mrs. Levi Wagner.

Four eggs, two coffeecupfuls sugar, two coffeecupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder, one teaspooful boiling water. This will make one cake.

SPICE CAKE.

Mrs. John Barlow.

One cupful brown sugar, one-half cupful molasses, one half cupful butter, one-half cupful sour milk, one half teaspoonful soda, one teaspoonful cream of tartar, two and one-half cupfuls Voigt's Royal Patent flour, the yolks of four eggs, cloves, allspice, cinnamon, nutmegs and mace to taste. Makes one large loaf.

WHITE CAKE.

Mrs. John Barlow.

One cupful sugar, one tablespoonful butter, one half cupful water, whites of three eggs, two cupfuls Voigt's Royal Patent flour, one and one half teaspoonfuls baking powder, one teaspoonful Jennings' extract of vanilla. Bake in square tins, cut in square pieces. Use the yolks for yellow frosting.

PICNIC CAKE.

Mrs. John Barlow.

Cream, two cupfuls white sugar, one cupful butter, two whole eggs and the white of a third, one cupful sweet milk, three cupfuls Voigt's Royal Patent flour, two teaspoonfuls cream of tartar, one teaspoonful soda(or two teaspoonfuls baking powder). Flavor with Jennings' extract of lemon.

WHIPPED CREAM CAKE.

Mrs. Newton.

One cupful sugar, two eggs, two tablespoonfuls butter, four table-spoonfuls milk, one cupful Voigts Royal Patent flour and and one teaspoonful baking powder. Bake in two jelly cake tins. Whip one-half pint cream to a stiff froth, add two tablespoonfuls powdered sugar and one teaspoonful Jennings' vanilla extract Spread over the top of each cake and serve while fresh. Let the cake cool before spreading the cream over.

CHOCOLATE CAKE-LOAF.

Mrs. Newton

One-quarter cupful (scant) butter, one cupful sugar, one-quarter cupful milk, one square Baker's chocolate, scraped and dissolved in one-quarter cupful boiling water, one egg, white and yolk beaten separately; one and one-half cupfuls Voigt's Royal Patent flour, one and one-half teaspoonfuls baking powder, one-quarter teaspoonful Jennings' extract of vanilla. Cover with white frosting, flavored with vanilla.

ORANGE CAKE.

Miss F. Wilcox.

One cupful sugar, one-half cupful butter, mixed well; yolks five eggs, one and one-half cupfuls Voigt's Royal Patent flour, two-thirds cupful of milk, one heaping teaspoonful baking powder; flavor if you like.

FILLING FOR ABOVE.

Grate three ordinary sized oranges, grate the whole orange except that thick white part in the center and mix with the whites of three eggs, beaten stiff; then add enough powdered sugar to thicken. This recipe makes five layers.

RAISED LOAF CAKE.

Mrs. D. M. Rutherford.

Four cupfuls Voigt's Royal Patent flour, one cupful butter, one-half cupful yeast, one cupful milk; let it raise over night, then add two cupfuls sugar, two eggs, one-half teaspoonful soda, one pound raisins, one-half a nutmeg, two tablespoonfuls cinnamon. Put in tins, raise again and bake.

WHITE SPONGE CAKE.

Mrs. W.

Two tumblerfuls pulverized sugar, one and one half tumblerfuls Voigt's Royal Patent flour, one teaspoonful cream of tartar, whites of ten eggs, beaten very stiff, then add the flour and sugar. Beat as little as possible and bake in a slow oven.

LAFAYETTE GINGERBREAD.

Mrs. F. C. Stratton.

One half pound butter, one-half pound brown sugar, stirred to a cream; one pint molasses, mixed with one-half pint warm milk; four tablespoonfuls ginger, one heaping tablespoonful of mixed cinnamon, mace and nutmeg, one glassful brandy, one and one-half pounds Voigt's Royal Patent flour. Beat six eggs and mix with the butter, sugar, molasses and juice of a lemon or orange. One small teaspoonful soda and one small level teaspoonful tartaric acid, each dissolved in a separate cup in a little warm water; first put the soda in the cake, then the acid. Raisins may be used if desired. Bake slowly and well.

SPONGE CAKE.

Mrs. Newton.

Two cupfuls sugar, two cupfuls Voigt's Royal Patent flour, threequarters cupful hot water, four eggs, two teaspoonfuls baking powder. Pour the water in last, adding a little at a time.

LEMON FLAKE CAKE.

One small half tumblerful butter, one small cupful sugar, one cupful of Voigt's Royal Patent flour, one-half cupful cornstarch, one-half cupful milk, two teaspoonfuls baking powder, one teaspoonful Jennings extract lemon, whites five eggs.

HICKORYNUT CAKE.

Mrs. Walling.

One-half cupful butter, creamed; one half cupful sugar, one-half cupful milk, two cupfuls Voigt's Royal Patent flour, sifted several times; one half tablespoonful cornstarch, one teaspoonful baking

powder, whites of four eggs, beaten stiff and added last; one cupful hickorynut meats.

MOLASSES GINGERBREAD.

One cupful molasses, one half cupful sugar, two tablespoonfuls butter, one teaspoonful soda, one cupful boiling water, three cupfuls Voigt's Royal Patent flour.

MEASURE POUND CAKE.

Mrs. Snell, Tecumseh, Mich.

One and one-half cupfuls Voigt's Royal Patent flour, one and one-half cupfuls sugar, one cupful butter, one cupful eggs, two teaspoonfuls baking powder. Beat butter and flour to a cream, eggs and sugar very light, put all together, then add the baking powder.

RAILROAD CAKE.

Mrs. F. C. Stratton.

One pint Voigt's Royal Patent flour, three eggs, one teaspoonful cream of tartar, one half teaspoonful soda, one tablespoonful butter, one tablespoonful sugar. Bake in square pan twenty minutes; spread with jelly as soon as baked and serve up.

FANCY CAKE.

Mrs. F. C. Stratton.

One cupful butter, two cupfuls of sugar, one-half cupful sour milk, four cupfuls of Voigt's Royal Patent flour, six eggs, one teaspoonfuls soda.

SOFT GINGERBREAD.

Mrs. George H. Davidson.

One cupful butter, one cupful sour milk, one cupful sugar, one cupful molasses, four cupfuls Voigt's Royal Patent flour, two eggs, two teaspoonfuls soda. This makes two cakes.

FIG CAKE.

Mrs. D. M. Rutherford.

One and one-quarter cupfuls sugar, one and one-half cupfuls butter, one-half cupful sweet milk, two and one-quarter cupfuls Voigt's Royal Patent flour, one-half teaspoonful soda, one teaspoonful cream of tartar, whites of four eggs. For filling, boil one half pound figs till tender, chop fine, add one-half cupful sugar and one-half cupful water, boil until thick enough to spread, flavor with Jennings' extract of vanilla.

DELICATE CAKE.

Mrs. F. C. Stratton.

One and one half cupfuls sugar, one cupful sweet milk, three cupfuls Voigt's Royal Patent flour, two large teaspoonfuls baking powder, two tablespoonfuls butter, whites of seven eggs, one teaspoonful Jennings extract of lemon.

FRENCH LOAF CAKE.

Mrs. D. M. Rutherford.

One pound sugar, one-half pound butter, three quarters pound Voigt's Royal Patent flour, one half cupful sweet milk, one teaspoonful soda, two teaspoonfuls cream of tartar (do not use baking powder). This makes two cakes.

PLUM CAKE.

Mrs. A. Youell.

One pound white sugar, one pound Voigt's Royal Patent flour, three-quarters pound butter, eight eggs, one nutmeg. Stir the butter and sugar together to a cream, beat the eggs very light and add the yolks first to the sugar and butter, then add the flour and spice and lastly one pound citron sliced very thin.

BERWICK SPONGE CAKE.

Mrs. Wyman, Grand Haven.

Six eggs, three cupfuls sugar, four even cupfuls Voigt's Royal Patent flour, two teaspoonfuls cream of tartar, one teaspoonful soda, one cupful cold water, one teaspoonful Jennings' extract lemon.

COFFEE CAKE.

Mrs. Cronkhite.

One cupful butter, one cupful sugar, one cupful molasses, one cupful strong coffee, two eggs, two teaspoonfuls soda, one teaspoon-

ful cinnamon, one teaspoonful cloves, three and one-half cupfuls of Voigt's Royal Patent flour, fruit as desired.

PLUM CAKE.

Mrs. F. C. Stratton.

One pound butter, one pound brown sugar, one pound Voigt's Royal Patent flour, one pound raisins, two pounds currants, one pound blanched almonds, one-half pound mixed peel, two blades of mace, two nutmegs, six cloves, ground; twelve eggs, glassful of brandy. Bake four hours. Put greased paper in the pans.

GINGER BREAD.

Mrs. Frank Beach.

One cupful brown sugar, one cupful molasses, one cupful butter, one teaspoonful each of cinnamon, cloves and ginger. Mix thoroughly, then add one cupful boiling water; dissolve two large teaspoonfuls soda in a little warm water, stir in Voigt's Royal Patent flour to make a thin batter (as for any other cake), then add two well beaten eggs.

NUT CAKE.

Mrs. F. C. Stratton.

One cupful butter, two and one-half cupfuls sugar, one cupful milk, four cupfuls Voigt's Royal Patent flour, one teaspoonful Jennings' lemon extract, three teaspoonfuls baking powder, six eggs. When baked, put frosting and walnut meats on top. This makes two large cakes.

FEATHER CAKE.

Mrs. Davis.

One-half cupful butter, one and one-half cupfuls sugar, three cupfuls Voigt's Royal Patent flour, one small cupful milk, two heaping teaspoonfuls baking powder, four eggs, one teaspoonful Jennings' lemon extract.

ENGLISH LOAF CAKE.

Mrs. Newton.

One and two-thirds cupfuls sugar, one cupful butter, two-thirds cupful milk, two eggs, three and one-third cupfuls Voigt's Royal

Patent flour, one-half teaspoonful soda, one teaspoonful cream of tartar, one cupful raisins, citron and spice. Age improves.

MARBLE CAKE.

Mrs. Newton.

One and one-half cupfuls sugar, one-half cupful butter, one-half cupful sweet milk, one-half teaspoonful soda, one teaspoonful cream of tartar, whites of four eggs, two and one-half cupfuls Voigt's Royal Patent flour. Dark part: one cupful brown sugar, one-half cupful molasses, one-half cupful sour milk, one-half teaspoonful soda, two and one-half cupfuls browned flour, yolks of four eggs, cloves and cinnamon to taste.

SPONGE CAKE.

Mrs. Macfie, Grand Haven.

One cupful sugar, three tablespoonfuls cold water, boil together till clear; six eggs, yolks and whites beaten separately, then stirred together, after which stir in the boiling syrup; add one cupful Voigt's Royal Patent flour and one teaspoonful baking powder. Do not grease tin but line with paper. Bake about thirty minutes. Turn the tin over, letting the corners rest on something that will let the air under.

PLAIN CAKE.

Mrs. J. M. N., Rochester, N. Y.

Three eggs, three cupfuls Voigt's Royal Patent flour, two-thirds cupful butter, one cupful cold water, three teaspoonfuls baking powder and Jennings' extract vanilla to taste.

VANITY CAKE.

Mrs. F. C. Stratton.

Two eggs, one cupful sugar, four teaspoonfuls milk, one tablespoonful butter, two teaspoonfuls baking powder, one and one-half cupfuls Voigt's Royal Patent flour. Bake in a quick oven.

FILLING FOR ABOVE.

One-half cupful sugar, two eggs, two grated apples and one lemon; stir all together, let boil for five minutes, stirring all the time. Spread on the cake while warm.

CORNSTARCH CAKE.

Mrs. W.

Whites of four eggs, one large cupful milk, one-half cupful butter, two cupfuls sugar, one and one-half cupfuls Voigt's Royal Patent flour; then one cupful cornstarch, two teaspoonfuls baking powder. This makes two loaves.

CREAM SPONGE CAKE.

Mrs. W.

One cupful white sugar, one cupful Voigt's Royal Patent flour, two teaspoonfuls baking powder, mixed in the flour; beat two eggs in a cup and fill it up with thick sweet cream, flavor with Jennings' extract vanilla or lemon.

NUT CAKE.

Mrs. W.

Two cupfuls sugar, one cupful butter, three cupfuls Voigt's Royal Patent flour, one cupful cold water, four eggs, three teaspoonfuls baking powder, one and one-half cupfuls kernels of hickory or white walnuts.

RICE CAKE.

Mrs. W.

One cupful white sugar, one cupful rice flour, five eggs, one teaspoonful Jennings' extract lemon. Beat all together for twenty minutes. Bake one-half hour in a moderate oven.

HICKORYNUT CAKE.

Mrs. Cronkhite.

Three cupfuls Voigt's Royal Patent flour, two cupfuls sugar, one cupful sweet milk, one-half cupful butter, three eggs, two teaspoonfuls baking powder, one pint of nut meats.

WHITE CAKE.

Mrs Cronkhite.

One scant cupful butter, two cupfuls sugar, one cupful sweet milk. whites of five eggs, beaten stiff; three cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder. Beat the butter and sugar to a cream, add milk, put in a little of the flour, then a little of the

egg; then flour and egg until all are in. Sift baking powder with flour; one teaspoonful Jennings' extract vanilla or lemon.

JELLY CAKE.

Mrs. Cronkhite.

One cupful sugar, one-half cupful butter, one-half cupful sweet milk, two cupfuls Voigt's Royal Patent flour, two eggs, two teaspoonfuls baking powder.

DELICATE CAKE.

Mrs. Cronkhite.

Two coffeecupfuls sugar, one coffeecupful butter, one coffeecupful sweet milk, three and one-half coffeecupfuls Voigt's Royal Patent flour, whites of six eggs, two teaspoonfuls baking powder. Flavor with Jennings extract lemon or vanilla.

MARBLE CAKE.

Dark part: One cupful brown sugar, one-half cupful molasses, one-half cupful butter, one-quarter teaspoonful soda, one-quarter cupful sour milk, two cupfuls Voigt's Royal Patent flour, yolks of four eggs, one-half teaspoonful cinnamon, one-half teaspoonful all-spice, a little cloves. White part: One cupful white sugar, one-half cupful butter, one-quarter cupful sour milk, one-quarter teaspoonful soda, one and two-thirds cupfuls Voigt's Royal Patent flour, whites of four eggs.

IMPERIAL CAKE.

Mrs. Cronkhite.

One pound sugar, one pound butter, one pound Voigt's Royal Patent flour, one pound raisins, one-half pound almonds, one-half pound citron, a very little soda, eight eggs, one wineglassful brandy.

CREAM CAKE.

Mrs. Cronchit

Three eggs, one cupful sugar, one tablespoonful water, one and one-half cupfuls Voigt's Royal Patent flour, two heaping teaspoonfuls baking powder, one teaspoonful Jennings' extract lemon.

CREAM FOR ABOVE.

One cupful milk, four heaping tablespoonfuls sugar, one egg,

butter the size of a walnut, two teaspoonfuls cornstarch, one teaspoonful Jennings' extract vanilla.

CHOCOLATE CAKE.

Mrs. W.

Six eggs, whites only; two cupfuls sugar, two cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder, one-half cupful butter, one cupful cornstarch, one cupful sweet milk. Bake in layers or shallow loaf.

FILLING FOR ABOVE.

Whites of two eggs, one and one-half cupfuls pulverized sugar, eight tablespoonfuls Baker's chocolate, grated, spread on cakes.

ALBANY CAKE.

Mrs. Bresee.

Two eggs, one and one-half cupfuls sugar, two-thirds cupful butter, one cupful sweet milk, two and one-half cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder. Flavor with Jennings' extract vanilla.

CHEAP FRUIT CAKE.

Mrs. Charles S. Emerson.

One cupful molasses, one cupful sugar, one cupful sour milk, one cupful lard, one cupful currants, one cupful raisins, one teaspoonful each of cinnamon, cloves and allspice, five cupfuls Voigt's Royal Patent flour, one wineglassful brandy. Bake in a slow oven.

GINGERBREAD.

Mrs. M.

One cupful molasses, one and one-quarter cupfuls sugar, one egg, butter the size of an egg, one teaspoonful ginger, one-half cupful sour milk, one small teaspoonful soda, one and one-half cupfuls Voigt's Royal Patent flour.

ALMOND CAKE.

Mrs. T. Stewart White,

One cupful butter, two cupfuls sugar, two cupfuls Voigt's Royal Patent flour, six eggs, one and one-half teaspoonfuls baking powder. Spread almonds over top before baking. Frost as soon as out of oven.

BLACK FRUIT CAKE.

Mrs. Scatcherd.

Three-quarters pound of butter, one pound brown sugar, one pound Voigt's Royal Patent flour, two pounds currants, three pounds raisins (seeded), one-half pound citron (peel), one quarter pound blanched almonds, eight eggs, one nutmeg, one teaspoonful each of cloves and cinnamon, one wineglassful of brandy. The raisins are better it soaked in brandy over night.

CHOCOLATE CAKE.

Mrs. W.

Two cupfuls sugar, three eggs, beaten separately, one-half cupful butter, three cupfuls Voigt's Royal Patent flour, three teaspoonfuls baking powder, mixed with the flour, one cupful milk. Bake in layers.

FILLING FOR ABOVE.

One cupful milk, one egg or yolks of two, make into a custard; add one teaspoonful Jennings' extract vanilla; beat the whites of the eggs to a stiff froth, take two cupfuls sugar, two tablespoonfuls boiling water, boil the sugar and water for a few moments, then pour in the whites, beating all the time. Use essence and Baker's chocolate to taste. Spread on the cakes. This will make two large or three small cakes.

PRIZE CAKE.

Mrs. Barlow.

One-half pound sugar, two and one-half ounces butter, one-half cupful milk, one and one-quarter cupfuls Voigt's Royal Patent flour, whites of four eggs, one teaspoonful cream of tartar, one-half teaspoonful soda, one teaspoonful Jennings' extract lemon and vanilla, mixed. Bake in three jelly cake tins. Color one with Jennings' fruit coloring. Make a boiled frosting of whites of four eggs, frost each cake separately and put in the oven till the frosting rises and sets, do not let them brown; then put all together, having the colored one in the center, and frost all over.

SCOTCH CAKE.

Mrs. D. M. Rutherford.

One pound sugar, three-quarters pound butter, one pound Voigt's Royal Patent flour, nine eggs, one wineglassful brandy, juice and grated rind of one lemon, one pound raisins and one teaspoonful soda.

SOFT GINGERBREAD.

Mrs. D M. Rutherford.

One cupful molasses, one-quarter cupful sugar, one cupful sour milk, one-half cupful butter, one egg, one-half teaspoonful soda, one small tablespoonful ginger, enough Voigt's Royal Patent flour to make like cup cake.

BRAINARD CAKE.

Mrs. D. M. Rutherford.

One cupful butter, two and one-half cupfuls sugar, three eggs, one cupful sweet milk, one cupful currants, four cupfuls Voigt's Royal Patent flour, one teaspoonful baking powder. This makes two loaves. For a half measure use two whites and one yolk.

COFFEE CAKE.

Mrs. Alfred Baxter.

One cupful sugar, one-half cupful butter, one-half cupful molasses, two eggs, one-half cupful cold coffee, two cupfuls Voigt's Royal Patent flour, one teaspoonful soda in coffee, one-half teaspoonful cloves, one teaspoonful cinnamon.

SOFT GINGERBREAD.

Mrs. Alfred Baxter.

One cupful molasses, stir in it one spoonful butter, not melted, one-half cupful warm water, in which dissolve one small teaspoonful soda, two cupfuls Voigt's Royal Patent flour, one teaspoonful Jennings' extract vanilla.

FRENCH CREAM CAKE.

Mrs. Harry Snell.

One-quarter cupful butter, one cupful sugar and three eggs, beaten together; one and one-half cupful Voigt's Royal Patent flour, two

teaspoonfuls baking powder, two tablespoonfuls cold water. Bake in a quick oven. When the cake is done, split it and spread between the two parts the following cream: Heat a scant pint of milk to near boiling, stir into it two tablespoonfuls cornstarch, two eggs, one small cupful sugar, stirred together with a little cold milk. Cook enough to thicken, and when a little cool add one tablespoonful butter and Jennings' lemon extract. This is nice for dessert.

CHOCOLATE CAKE.

Mrs. Duncan, Grand Haven.

One cupful butter, two cupfuls of sugar, three and one-half cupfuls of Voigt's Royal Patent flour, five eggs, (leaving out the whites of two of them), one scant cupful of milk, three teaspoonfuls baking powder. Bake in square shallow tin.

FROSTING FOR ABOVE.

Whites of two eggs, one and one-half cupfuls pulverized sugar, two teaspoonfuls Jennings' extract of vanilla, six tablespoonfuls Baker's grated chocolate. Beat all together and spread on top.

GINGERBREAD.

Mrs. G. C. Longley, Ontario.

One cupful molasses, one-half cupful brown sugar, one-half cupful butter, warmed in a pint of milk; four eggs, one and one-half teaspoonfuls ground ginger, one tablespoonful cinnamon and nutmeg mixed, enough Voigt's Royal Patent flour to make a stiff batter. Bake in a deep pan very slowly.

QUEEN'S CAKE.

One pound Voigt's Royal Patent flour, one pound sugar, one pound fruit, one-half pound butter, five eggs, one-half pint wine, six tablespoonfuls warm cream or milk. Grate the rind of one lemon and mix with the batter. Grate one nutmeg over the raisins and mix with the batter. This is better kept a few days before cutting.

WHORTLEBERRY CAKE.

Mrs. Newton.

One-half cupful butter, one cupful sugar, two eggs, one-half cupful milk, one-half teaspoonful nutmeg, one-half teaspoonful cinnamon, one and one-half cupfuls Voigt's Royal Patent flour, one and one-half teaspoonfuls baking powder, one pint whortleberries, thickly dredged with some of the flour.

MALAGACAKE

Mrs. P. Haifley.

Two cupfuls sugar and one-half cupful butter, beaten to a cream, one-half cupful sweet milk, three cupfuls Voigt's Royal Patent flour, with three teaspoonfuls baking powder, beat the whites of seven eggs, add one teaspoonful Jennings' extract of lemon. Bake in sheets.

FILLING FOR ABOVE.

Whites of three eggs with sugar as for frosting. Take out enough to frost the top and to the rest add one cupful seeded and chopped raisins and one tablespoonful Jennings' extract of lemon. Spread between the cakes.

DERBY OR SHORT CAKES.

One pound butter, rubbed into two pounds Voigt's Royal Patent flour, three-quarters pound sugar, one teaspoonful ground cinnamon, one pound currants, two eggs, well beaten and mixed with one-half pint milk. Work the whole into a paste, roll out thinly, cut into squares and bake in a moderate oven.

COFFEE CAKE.

Mrs. Torrey.

One cupful molasses, one cupful sugar, one half cupful butter one egg, three and one-half cupfuls Voigt's Royal Patent flour, one cupful coffee, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful soda, one cupful raisins, one cupful currants.

FIG JELLY CAKE.

Mrs. Newton.

Two-thirds pound chopped figs and one-third pound raisins, stoned and chopped; soak over night in one cupful cider or wine. This will make a paste which will spread like a thick custard. Use white frosting for the top.

CHOCOLATE JELLY CAKE.

Mrs. Newton.

One-quarter scant cupful butter, one cupful sugar, one-quarter cupful milk, one square Baker's chocolate, scraped and dissolved in one-quarter cupful boiling water; yolks of two eggs and white of one, beaten separately; one and one half cupfuls Voigt's Royal Patent flour, one and one half teaspoonfuls baking powder, one-quarter teaspoonful Jennings' extract vanilla. Bake in three large jelly tins.

FILLING FOR ADOVE.

Boil on the back of the stove until it is waxy or stringy, one and one-half cupfuls sugar and two tablespoonfuls water, then add the beaten whites of two eggs and after taking from the fire, stir in one-quarter teaspoonful Jennings' extract vanilla.

SPONGE CAKE.

Mrs. Newton.

Two cupfuls sugar, two cupfuls Voigt's Royal Patent flour, seven eggs, three teaspoonfuls baking powder, rind and juice of one lemon. Have a pretty quick oven.

WALNUT CAKE.

Mrs. Newton.

One pound Voigt's Royal Patent flour, one pound sugar, threequarters pound butter, six eggs, two quarts nuts before cracked, one and one half pounds raisins, one nutmeg, two glassfuls wine.

COFFEE CAKE.

One cupful brown sugar, one pound chopped raisins, one cupful butter, one pound Voigt's Patent flour, one cupful molasses, one teaspoonful soda dissolved in the molasses, one cupful strong coffee, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful nutmeg; then sift in one tablespoonful ground coffee.

SOFT MOLASSES CAKE.

Mrs. Newton.

Three cupfuls Voigt's Royal Patent flour, one and one-half cupfuls

molasses, one-half cupful butter, one-half cupful milk, two eggs, whites beaten stiff; one even tablespoonful ginger, one and one-half teaspoonfuls soda dissolved in milk.

VANITY CAKE.

Miss M. A. Cady.

One and one-half cupfuls sugar, one-half cupful milk, one-half cupful butter, three eggs, leave out the whites of one, two cupfuls Royal Patent flour, one teaspoonful soda, two teaspoonfuls cream of tartar. Bake in three tins putting six spoonfuls of the mixture in each tin. In one tin put one half cupful of raisins and a little cloves and cinnamon. Spread one of these plain cakes with jelly, then put on the one with the fruit and spread that with jelly, put on the other plain one and frost the top.

FRENCH CAKE.

Mrs. Newton.

One-half cupful butter, one cupful milk, two cupfuls sugar, three cupfuls Voigt's Royal Patent flour, three eggs, one teaspoonful Jennings' extract vanilla or lemon, three tablespoonfuls baking powder.

WATERMELON CAKE.

Mrs. Newton.

White part: One-quarter cupful butter, one-half cupful milk, one cupful sugar, one and one-half cupfuls Voigt's Royal Patent flour, whites of two eggs, one-half teaspoonful Jennings' extact lemon, one and one-half teaspoonfuls baking powder. Red part: One-half cupful red sugar, one-quarter cupful butter, one-half cupful milk, one and one-half cupfuls Voigts' Royal Patent flour, yolks of two eggs, one-half cupful raisins, one and one-half teaspoonfuls baking powder, one-half teaspoonful Jennings' extract vanilla. This should be baked in a round tin with a tube in the center. Put the red part around the tube and the white around the edges of the tin. Rub the raisins well into a little flour and put them into the red part to give the appearance of watermelon seeds.

ROLL JELLY CAKE.

Mrs. Whitney, Hudson, Mich.

One cupful sugar, four cupfuls Voigt's Royal Patent flour, three

eggs, two and one-half even teaspoonfuls baking powder, one table-spoonful vinegar, a little salt and Jennings' lemon extract. Bake in a thin cake and spread jellyon the under side of the cake, then roll it up right side out. Then roll it up in a cloth to keep it in shape till cold.

BANANA JELLY CAKE.

Mrs. Newton.

Beat the whites of two eggs and one cupful powdered sugar together until very light, spread on each layer of French cake and place over it bananas cut in thin slices, the pieces joining each other closely, using three large ones; sprinkle each layer with lemon juice and grated peel, stir in a little of the peel in the frosting over the top of the cake; using the rind and juice of one lemon in all.

MOUNTAIN CAKE.

Mrs. Newton.

One cupful butter, two cupfuls sugar, one cupful milk, four cupfuls Voigt's Royal Patent flour, four eggs, four teaspoonfuls baking powder, rind of one large lemon.

CORNSTARCH CAKE.

Mrs. Loyd, Penn.

Two cupfuls sugar, one cupful butter, one cupful milk, three cupfuls Voigt's Royal Patent flour, one cupful cornstarch, three teaspoonfuls baking powder, whites of five eggs. Frost all over. This amount makes one large cake.

SOFT GINGERBREAD.

Mrs. Levi Wagner.

Two cupfuls molasses, one cupful milk, one-half cupful butter, three heaping teaspoonfuls baking powder, two eggs, three and one-half cupfuls Voigt's Royal Patent flour, two teaspoonfuls each of cinnamon and ginger; add the milk last. This amount will make two cakes.

WHITE POUND CAKE.

Mrs. Newton.

One cupful pulverized sugar, one-half cupful butter, one-half cupful milk, one and one-half cupfuls Voigt's Royal Patent flour,

one-half teaspoonful soda, one teaspoonful cream of tartar, whites of two eggs, well beaten and added last. Bake slowly.

LEMON MOLASSES CAKE.

Mrs. Newton.

One quart Voigt's Royal Patent flour, one pint molasses, three tablespoonfuls butter, two eggs, one teaspoonful soda, one lemon, rind and juice.

HICKORYNUT CAKE.

Mrs. Newton.

Two cupfuls sugar, one-half cupful butter, three-quarters cupful milk, two cupfuls Voigt's Royal Patent flour, whites of four eggs, two teaspoonfuls baking powder, one cupful nut meats.

RAISED CAKE.

Three cupfuls dough, two cupfuls sugar, two eggs, one cupful butter, two-thirds teaspoonful soda, raisins, citron or currants, one or all; nutmeg to taste. Work the butter and sugar together and add to the dough, add the eggs and work all together until quite white, let it rise, then work again and put in the fruit and soda. Put in pans, let rise again and bake.

COFFEE CAKE.

Mrs. Newton.

One cupful butter, one cupful sugar, one cupful molasses, one cupful cold coffee, five cupfuls Voigt's Royal Patent flour, one cupful raisins, one teaspoonful soda, cloves, cinnamon and nutmeg to taste.

ORANGE CAKE.

Mrs. Willis Sherman.

Two cupfuls granulated sugar, one-half cupful butter, three cupfuls Voigt's Royal Patent flour, one cupful milk, three teaspoonfuls baking powder, four eggs. Before adding the eggs, take out one-third of the mixture and into it put the yolks of the eggs. To the two thirds of the mixture remaining, add the whites of the eggs.

Bake the mixture containing the yolks in one layer and that con taining the whites in two layers.

FILLING FOR ABOVE.

Two-thirds cupful milk, one-half cupful sugar, yolks of two eggs, two tablespoonfuls cornstarch, one orange. Boil all together a few minutes. Make a frosting of the whites of the two eggs. Arrange with the yellow layer in the middle.

FRUIT CAKE.

One and one-quarter pounds butter, washed; three pounds raisins, stoned; two pounds currants, three-quarters pound citron peel, one-half pound lemon and orange peel mixed, one-half pound blanched almonds, one cupful New Orleans molasses, one pound very dark brown sugar, one-half cupful milk, in which dissolve one teaspoonful baking soda, one wineglassful brandy, one-half ounce mace, cloves, cinnamon and allspice, one nutmeg, ten eggs, beaten separately. Mix the sugar and butter, add the molasses and two and one-half pounds brown flour. Bake in a slow oven one and one-half hours.

ROLLED JELLY CAKE.

Mrs. T. Stewart White.

One cupful sugar, one cupful Voigt's Royal Patent flour, three eggs, two tablespoonfuls cream, three teaspoonfuls baking powder Spread, while warm, with jelly and roll.

PEARL CAKE.

Mrs. Harry Snell.

One cupful butter, two cupfuls sugar, one cupful sweet milk, two cupfuls Voigt's Royal Patent flour, one cupful cornstarch, whites of six eggs, two and one half teaspoonfuls baking powder. Bake in two small loaves.

WHITE CAKE.

Mrs. H. J. Snell, Tecumseh, Mich.

Two cupfuls sugar, three quarters cupful butter, one cupful milk, three teaspoonfuls baking powder, three cupfuls Voigt's Royal Patent flour, whites of five eggs.

NEAPOLITAN CAKE.

Mrs. Whitney, Hudson, Mich.

Two cupfuls powdered sugar, two and one-half cupfuls Voigt's Royal Patent flour, one-half cupful butter, three-quarters cupful sweet milk, whites of eight eggs, one tablespoonful baking powder; flavor. For the dark part take one third of the above and add three tablespoonfuls molasses, one cupful raisins, one-quarter cupful citron or currants, cinnamon, cloves and allspice, one teaspoonful each; one-quarter cupful Voigt's Royal Patent flour. Bake the white part in two layers and the dark in one. Put frosting between the layers.

SPONGE CAKE.

Mrs. A. S. Davis.

Eight eggs, well beaten; two cupfuls granulated sugar, two heaping cupfuls of Voigt's Roya. Patent flour, the juice and grated rind of one lemon. Beat eggs and sugar together until very light; then last add flour and lemon. Bake in a moderate oven for one hour.

POUND CAKE.

Mrs. John Barlew.

One pound sugar, one pound butter, creamed, one dozen eggs, stirred in one at a time; one pound Voigt's Royal Patent flour, one heaping tablespoonful baking powder, one tablespoonful Jennings' extract lemon.

RIBBON CAKE.

Mrs. John Barlow.

One cupful sugar, one-half cupful butter, one-half cupful sweet milk, one large teaspoonful baking powder, two cupfuls Voigt's Royal Patent flour, three eggs, taking out two of the whites for frosting Bake in three layers, put spice and fruit in middle layer, jelly and frosting between.

WHITE FIG CAKE.

Mrs. John Barlow.

Whites of seven eggs, beaten to a froth; one cupful butter, two cupfuls sugar, one cupful milk, one cupful cornstarch, two cupfuls

Voigt's Royal Patent flour, three quarters teaspoonful soda, one and one-half teaspoonfuls cream of tartar, one pound figs, sliced crosswise and dredged with flour.

BUFFALO COOKIES.

Mrs. F. C. Stratton.

One and one-half pounds sugar, one pound butter, three pounds Voigt's Royal Patent flour, three teaspoonfuls of soda in a pint of sour milk, nutmeg to the taste. Roll out thin and bake in a quick oven.

SCOTCH CAKE.

Mrs. F. C. Stratton.

Two pounds Voigt's Royal Patent flour, one pound butter, onehalf pound sugar, one teaspoonful soda, flavor with Jennings' extract of lemon, a glassful of brandy and wine, rose water if you like it. (Cream the butter.)

PUFF CAKE.

Mrs. F. C. Stratton.

Two cupfuls butter, two cupfuls of sugar, six eggs, two cupfuls of Voigt's Royal Patent flour. Bake in a patty pan in a quick oven.

GINGERBREAD.

Mrs. F. C. Stratton.

One-half pound butter, beaten to a cream; one and one-half pounds muscovado sugar, one and one-half pounds Voigt's Royal Patent flour, four eggs, one ounce ground ginger, and two ounces candied lemon peel.

MARBLE CAKE.

Mrs, John Barlow.

White part: One cupful sugar, one-half cupful butter, whites of four eggs, two cupfuls Voigt's Royal Patent flour, one and one-half teaspoenfuls baking powder, one-half cupful sweet milk. Dark part: One-half cupful brown sugar, one half cupful butter, one-half cupful New Orleans molasses, one-hals cupful milk, two cupfuls Voigt's Royal Patent flour, yolks of four egga, one-half pound raisins or

English currants, one-half teaspoonful each of nutmeg, cinnamon, allspice and cloves, one teaspoonful baking powder.

SOFT GINGERBREAD.

Mrs. John Barlow.

One egg, one cupful molasses, one teaspoonful soda, beaten together; add two cupfuls Voigt's Royal Patent flour, three table-spoonfuls water, three tablespoonfuls sweet milk, three table spoonfuls melted butter, one-half teaspoonful each of cloves, cinnamon and ginger.

COFFEE CAKE.

Mrs. John Barlow.

One cupful good make coffee, one and one-half cupfuls brown sugar,, one cupful butter, one cupful molasses, one pound raising or English currants, five cupfuls Voigt's Royal Patent flour, one large teaspoonful soda, dissolved in the coffee; one-half teaspoonful each of cloves, cinnamon, allspice and nutmeg. One cupful chopped raisins can be added if desired.

ORANGE LAYER CAKE.

Mrs. John Barlow.

Two cupfuls pulvvrized sugar (or very fine granulated), five eggs, one-half cupful cold water, two and one-half cupfuls Voigt's Royal Patent flour, measured after sifting, two teaspoonfuls baking powder or one teaspoonful cream of tartar and one-half teaspoonful soda, one orange. Beat the five yolks until creamy, then add the suger and beat ten minutes, then the flour and cream of tartar, then the whites of two eggs beaten to a stiff froth; just before putting in the pan, dissolve the soda and add. Bake in three layers.

ORANGE CAKE.

Mrs. Davis.

Beat light the yolks of five eggs, two cupfuls powdered sugar, add the juice of a large orange or part of the peel, grated, one-half cupful cold water, two and one-half cupfuls Voigt's Royal Patent flour, sifted three times; add one teaspoonful baking powder to the last sifting; add last the stiff beaten whites of three eggs; bake in layers.

ICING FOR ABOVE.

Three whites beaten stiff, add juice and peel of an orange, sugar enough to stiffen.

CARAMEL CAKE.

Mrs. S. P. Swarts.

One cupful butter, one cupful sugar, one scant cupful milk, one and one-half cupfuls Voigts Royal Patent flour, one cupful cornstarch, the whites of seven eggs, three teaspoonfuls baking powder in the flour. Bake in a long pan.

FILLING FOR ABOVE.

Take one-half pound brown sugar, scant one-quarter pound Baker's chocolate, one half ccupful milk, butter the size of an egg, two teaspoonfuls Jennings' extract vanilla. Mix thoroughly and cook as syrup until thick enough to apread on cake and set in the oven to dry.

FIG CAKE.

Mrs. W. Millard Palmer.

One cupful sugar, one half cupful butter, one half cupful milk, whites of four eggs, one and one half cupfuls Voigt's Royal Patent flour, one and one half teaspoofuls baking powder, one teaspoonful Jennings' extract vanilla. Bake in two square layers.

FILLING FOR ABOVE.

One half pound figs, chopped fine; one-half pound almonds, blanched and chopped; juice and grafed rind of one large orange, one cupful sugar, three quarters cupful water, one-quarter pound chopped raisins. Let cook slowly one-half hour; when cool, add one-half teasyoonful rosewater. Spread between and on top. Cover with white icing.

SPONGE CAKE.

Mrs. Henderson, Ontario.

Two cupfuls white sugar, ten eggs, two cupfuls Voigt's Royal Patent flour, one and one-half teaspoonfuls Jennings' extract vanilla.

This makes two cakes. Beat the sugar and eggs together for twenty minutes, then sift in the flour and stir very lightly. Grease the baking tins. This is a lovely cake.

ENGLISH WALNUT CAKE.

Mrs. A. Youell.

One pound Voigt's Royal Patent flour, one pound sugar, one half pound butter, six eggs, one coffeecupful sweet milk, one teaspoonful soda in the milk, two teaspoonfuls cream of tartar in the flour, one pint nut meats, one pint stoned raisins, one half cupful brandy. Beat the eggs separately.

GINGERBREAD.

Mrs. F. C. Stratton.

One cupful molasses, one-half cupful brown sugar, one-half cupful butter warmed in one pint milk, four eggs, one and one-half tablespoonfuls ground ginger, one tablespoonful ground cinnamon and nutmeg, one cupful raisins, one teaspoonful Jenning's extract lemon and enough Voigt's Royal Patent flour to make a stiff batter. Bake in a deep pan very slowly.

JELLY CAKE.

Mrs. F. C. Stratton.

Two cupfuls sugar, two eggs, one teaspoonful cream of tartar, one half teaspoonful soda, one cupful sweet cream. enough Voigt's Royal Patent flour to form a batter. Bake at once.

NEAPOLITAN CAKE.

Mrs. I. B. Wells.

Dark part: one cupful butter, two cupfuls brown sugar, one cupful molasses, one cupful strong coffee, four and one half cupfuls Voigt's Royal Patent flour, four eggs, two teaspoonfuls soda, two teaspoonfuls cinnamon, two teaspoonfuls cloves, one teaspoonful mace, one pound raisins, one pound currants, one-quarter pound citron; bake in tins with straight sides. White part: One cupful butter, four cupfuls powdered sugar, two cupfuls sweet milk, four and one-half cupfuls Voigt's Royal Patent flour, one cupful cornstarch, whites of eight eggs, six teaspoonfuls baking powder, flavor

with Jennings' extract bitter almonds. Bake in same tins as black part. When the cakes are cold, spread with a thick coat of jelly made of the whites of eggs, the grated rind and juice of three lemons and enough powdered sugar to thicken.

BREAD CAKE.

Mrs. H. J. Snell, Tecumseh, Mich.

Three cupfuls of bread dough when ready to be mixed into loaves, add two cupfuls sugar, one cupful butter, four eggs, one cupful of stoned raisins, one teaspoonful cinnamon, one teaspoonful nutmeg and two teaspoonfuls of Jennings' extract vanilla; lastly, one teaspoonful soda. This must be mixed thoroughly with the hands. Put into two bread tins and allow it to rise till very light; then bake.

WHITE MOUNTAIN CAKE.

Miss M. Wallace, Grand Haven.

Three cupfuls sugar, one half cupful butter, one cupful milk, four cupfuls Voigt's Royal Patent flour, four teaspoonfuls baking powder, whites of twelve eggs, one teaspoonful Jennings' extract lemon. Bake in two deep jelly tins and fill with one cupful chopped raisins mixed frosting, and one teaspoonful Jennings' extract vanilla.

ORANGE CAKE.

Mrs. J. Hutty, Grand Haven.

Two cupfuls Voigt's Royal Patent flour, two cupfuls sugar, twothirds cupful tepid water, four eggs, one teaspoonful soda, one teaspoonful cream of tartar. Bake in jelly tins.

FILLING FOR ABOVE.

Whites of two eggs, grated rind and juice of two oranges.

WHITE CAKE.

Mrs. F. C. Stratton.

One cupful sugar, two tablespoonfuls butter, one and one half cupfuls Voigt's Royal Patent flour, one half cupful milk, whites of three eggs, two small teaspoonfuls baking powder, one teaspoonful Jennings' extract of lemon and a few drops of his extract of bitter almonds.

NELLIE'S BANANA CAKE.

Three eggs, one cupful sugar, five tablespoonfuls milk, butter the size of an egg, one and one-half cupfuls Voigt's Royal Patent flour, three teaspoonfuls baking powder. Sufficient to make three layers. Beat whites and yolks of the eggs separately, mix the sugar and butter with the yolks, then add the milk and whites of the eggs and gradually stir in the flour with the baking powder mixed in it.

FILLING FOR ABOVE.

Three bananas. Make a soft icing of pulverized sugar and milk. It does not need boiling. Add milk to icing sugar sufficient to spread. Spread this icing on the first two layers, then cover with slices of banana. Cover the top layer thick with the icing.

ALMOND CAKE.

Mrs. Walling.

The whites of ten eggs, beaten stiff; two cupfuls sugar, one cupful Voigt's Royal Patent flour, through which one teaspoonful baking powder has been sifted, stirring gently, don't beat.

FILLING FOR ABOVE.

One-half pint cream, yolks of three eggs, one tablespoonful sugar, one teaspoonful cornstarch. Boil the cream and beat the rest with one-half pound finely chopped almonds; put between layers while hot. Cover the top with frosting and almonds.

FIG CAKE.

Mrs. Walling.

One and one-half cupfuls sugar, one-half cupful butter, two and one half cupfuls Voigt's Royal Patent flour, one cupful milk, whites of five eggs, two teaspoonfuls baking powder.

FILLING FOR ABOVE.

One pound chopped figs, one scant cupful sugar, one-half cupful water. Boil thick.

FRIED CAKES.

Mrs. L. H. Coffinberry.

Three eggs, three tablespoonfuls lard, two cupfuls sugar, one tea-

spoonful baking powder put in the flour with a pinch of salt and cinnamon. Roll thin and you will have seventy fried cakes.

SPONGE CAKE.

Miss R. J. Coffinberry.

Two cupfuls Voigt's Royal Patent flour and two teaspoonfuls baking powder, sifted together three times, two scant cupfuls sugar, the whites of four eggs, beaten to a stiff froth. Beat the yolks and sugar well together, then sift in slowly the flour and add the beaten whites, after which add two thirds cupful boiling water; beat all well together and bake in a quick oven.

Spice Cake.

1 cup sugar.

2 " ntolasses

2 " flour

5 " butter

2 " cold coffee

2 eggs, 1 tsp. cinnamon

1 tsp. cloves, 1 tbsp grated chorolate.

1 heaping tsp. soda

(Mrs. Orvings)

Devil's Tood. 1 cup brown sugar, & cake I chocolate 1 cup sweet milk. Cook this and stit 1 aufo brown sugar, 1 cup butter, 2 eggs, 2 cups flour, & out sweet milk, a pinch of salt, I teaspoon soda, flavor with wanilla. Mix this part and add the cooked part, adding the soda and vanilla the last. Bake intus layers and put logether with boiled iceing. add little chocolate to iceing (mrs. Holverstot) Molasses layer Cake. 1 cup sugar. 2 " molacses 3 " butter. 3 eggs, - yalks of two. 2 cup sour milk. 2 cups of flour, I top. soda; spice to taste. Bake in three layers, use whites of eggs for frosting. Boil 2 cups of sugar, I cup of water. Bril till it hairs, stir; put into the whiter of eggs that Lave been beaten stiff. Flavor. (ms. Dickenson)

Strawberry Short Cake. 1 tablespoon butter 1 cup sugar 2 eggs - finch salt. 2 teaspoons baking fourder. 3 cup Jmilk. Hour enough to make batter like cake. Bake in 2 tims. Chop strawberries with spron about an hour before using Sprinkle with pugar. Ginger Bread. 1 cup molasses 1 cup sugar - 1egg 1 " sour cream 5 " butter 2 teaspoons soda 1 tablechoon ginger 4 cups of flow (mo Pilto) Pork Cake 12 lb. of fat pork chapped fine I cuep of boiling water and when melted add 1 ... by molarses ! teaspoon I soda 1 ... by chopped raisens ... fall kind spie add one egg or not as you prefer if not a little more flour. I how to make a stiff batter

ADVERTISEMENTS Pound Cake. 1 lb. white sugar 3 .. flour 4 .. butter 8 eggs - metmeg. Stir the butter and sugar to acream, separate the yolks and whites of eggs, beat them to a froth and stir them into the mixed sugar and butter; then owning with the contraction of t MONROE, PEARL & CANAL STS. add the flow and spice, and I lb. of citron. Flavor to suit Clove Cake. 2 eggs - 1 cup zougar 1 cup flutter - cup chopped raisens 1 tablespoon ocloves & nutmy. & teasfron Soda (mis. Thomas)

New England Coffee Cake.

Two cups brown sugar, two cups New Orleans molasses, one cup butter and lard mixed, five cups flour, four eggs beaten separately, one cup cold coffee, two teaspoons cinnamon, two teaspoons cloves, two nutmegs grated, one-half pound raisins chopped, one cupful walnut meats chopped. Stir lard, sugar, eggs, and coffee together, then add the soda stirred with molasses, and spices tast of all. Flour raisins and bake in a moderate oven about one hour. This will make three small bread tins of cake.

ITS.

STRAIGHT



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Designs and Effects.

ARTISTIC AND STYLISH WORK GUARANTEED.



Cocoanut Cake. I

1 cup sugar - yolko of three eggs - stablisform
bullio. Stio to be creatur. of cuplivatio. 2 cups of
flows - 1 leaspoon vanilla - 2 leaspoons baking
powder : (3 layers. for posting use the whiles
of three eggs)

This. Dicker on Wealthy ave.

FILLINGS FOR CAKES.

"Sweets for the sweet."

FILLING FOR CHOCOLATE JELLY CAKE.

Mrs. Newton.

Four bars Baker's chocolate, melted, three-quarters cupful milk, one cupful sugar, two teaspoonfuls Jennings' extract vanilla. Boil until sufficiently thick, but do not add the vanilla until taken from the fire. When cool, spread upon the layers. This will frost the top layer also.

CHOCOLATE CUSTARD FOR CAKES.

Mrs. W.

Grate one-half cake Baker's chocolate, one cupful sweet milk, the yolk of one egg, one teaspoonful Jennings' extract vanilla, sweeten to taste. Cook until the consistency of soft custard.

CREAM FOR CREAM CAKES.

Mrs. W.

Boil one pint milk, three eggs, one cupful sugar, one small cupful flour; the last three ingredients to be mixed well together and added to the boiling milk when taken from the stove. Add a small piece of butter and flavoring to taste.

CHOCOLATE DRESSING FOR CAKE.

Mr. W

One and one half bars Baker's chocolate, five tablespoonfuls sweet milk, four tablespoonfuls sugar. Boil soft and thick. When cool, add the whites of two eggs.

Cold Sauce - make of beetter o pulvinged sugar & a tablespoon of cream with vanilla will make it creany.

ORANGE CUSTARD FOR CAKES.

Mrs. W.

The rind and juice of one orange, one small cupful powdered sugar, a small piece butter, one egg, one half cupful cold water, one tablespoonful flour. Cook until the consistency of soft custard.

WHITE FROSTING.

Mrs. Newton.

White of one egg, beaten stiff; then add sufficient powdered sugar to make the frosting with a few drops Jennings' extract lemon or vanilla. Use about one-half cupful sugar to one egg, and one-quarter teaspoonful extract. This will frost one ordinary sized loaf.

PINK FROSTING.

Mrs. Newton.

Make with the beaten white of one egg and powdered sugar, but thicker than white frosting as the red sugar dissolves and thins it; one even teaspoonful red sugar and a few drops of Jennings' extract of lemon.

CARAMEL FILLING.

Mrs. F. C. Stratton.

Three-quarters cupful cream, one and one half cupfuls brown sugar, a small piece of butter; mix together, boil for about one-half hour or until it gets thick; cool a little on a plate and if it seems firm, remove from the stove and stir occasionally until cool, then use for filling and for the top of the cake. The cake for this filling should be delicate cake. Jennings' vanilla flavoring.

FILLING FOR ALMOND CAKE.

Mrs. F. C. Stratton.

One-half cupful thick sour cream, whip until quite thick, but be careful it does not go to butter; add one-half cupful sugar and whip again, one teaspoonful Jennings' extract vanilla, three quarters cupful almonds, blanched and chopped fine. Mix all together and spread between two thick layers of delicate cake. Frost all over with boiled icing and put blanched almonds on top.

RAISIN FILLING.

Mrs. Newton.

Make a soft frosting of whites of two eggs and sugar, then add one teacupful raisins, stoned and chopped, and flavor with one teaspoonful Jennings' extract of vanilla or one-half teaspoonful vanilla and one-half teaspoonful lemon. Make a little stiffer for top of cake if necessary.

FILLING FOR ORANGE JELLY CAKE.

One large orange, grated (except the white skin next the peel), and half the grated rind from a second one, one cupful sugar, one egg. Beat all together and cook until a jelly. When cold spread between the layers of French cake. For the top of the cake make an egg frosting with a few drops orange juice to color.

ORANGE FROSTING.

Mrs. Newton.

Make a thick white frosting. Put the grated rind of one orange in a thin piece of muslin, straining a little juice through it, squeezing it hard; then add to the white frosting.

YELLOW FROSTING.

Mrs. Newton.

Beaten yolk of one egg, one-quarter teaspoonful Jennings' extract vanilla or lemon and thickened with powdered sugar. Use the same day it is made.

CHOCOLATE FROSTING.

Mrs. Newton.

One square Baker's chocolate, white of one egg, one cupful powdered sugar, two tablespoonfuls boiling water, one-half teaspoonful Jennings' extract vanilla. Beat three-quarters cupful of the sugar into the unbeaten white of the egg, scrape the chocolate, put it, the remainder of the sugar and the water in a small pan, stir over a hot fire until smooth and glossy, then stir into the beaten white and sugar, adding the vanilla.

ITALIAN FILLING.

Mrs. F. C. Stratton.

One large cupful raisins, stoned and chopped fine; one cupful sugar, boiled in water enough to dissolve it till it ropes; stir the hot sugar over the chopped raisins and the whites of two eggs, beaten stiff. Add one teaspoonful Jennings's extract vanilla.

FIG FILLING.

Mrs. F. C. Stratton.

Steam the figs, then chop fine and prepare in the same way as you do the raisins in the Italian filling. Oranges may be sliced and used in the same way.

FILLING FOR ORANGE CAKE.

Seven tablespoonfuls pulverized sugar, grate the peel of one orange and squeeze in the juice, mix well, add the pulp chopped fine; beat the white of one egg to a stiff froth and add to the orange and sugar. Use the two remaining whites for boiled frosting.

FILLING FOR MARSHMALLOW CAKE.

Mrs. Frances Porter.

Two tablespoonfuls gelatine soaked in eight tablespoonfuls cold water until dissolved. Beat into it two cupfuls confectionery sugar, beat forty minutes, shape it in same pan the cake for it is baked in then lay between layers of cake. If too stiff, set in a warm place a few minutes. The cake for this may be made of angel food or delicate cake.

ORANGE AND LEMON FILLING FOR CAKE.

Mrs. Alfred Baxter.

Grated rind and juice of one orange and one lemon, one cupful water, thee-quarters cupful sugar, thickened with one tablespoonful cornstarch. Take from the stove and add the yolk of one egg and the grated rind of the orange and lemon.

BOILED ICING.

Mrs. Scatcherd.

Beat to a stiff froth the white of one egg. Boil one-hand pint granulated sugar with four tablespoonfuls of water until it is waxy

when dropped in cold water. Pour slowly upon the beaten white, beating at the same time, and continue the beating till nearly cold. Flavor and spread. This will ice a large cake and is creamy and delicious.

FILLINGS FOR CAKE.

Mrs. Scatcherd.

Take one-half pound of figs and one cupful of raisins. Cut the figs in halves and steam the raisins half an hour; chop both while the raisins are warm. Beat the white of an egg to a stiff froth and add the fruit, together with two thirds cupful of granulated sugar and one teaspoonful Jennings' extract of vanilla.

Cake " 2 cups florown sugar 1 eigh of coffee 1 leachdon gooda (mis misner) Brown Cake. 2 cupo brown sugar 1 tablishoon butter spices to laste 1 cul saw cream 1 leashoon podo 2 cups flour you lit's. anna.

Raisen Cake! 2 cup of butter - 2 eggs. 12 " flour - 1 cup graisens I teaspoon com starch " Jsoda flavor with cloves and cimamor Bake in three layers. Frasting. . 1 cup J granulated sugar 6 lablispoons Jmilk. Boil 15 minuites Jely Cake / 1 cup of sugar & " " butter, beat to a cream. add-, egg well beatin 2 .. . flour 2 teaspoons of baking powder. (Mrs Newman) Sponge Cake. 1 cup Toufar 3 eggs. Plour But separate (lone)

COOKIES.

"With weights and measures just and true, Oven of even heat, Well buttered tins and quiet nerves, Success will be complete."

ALMOND MADALINES.

One and one-half cupfuls powdered sugar, one-half cupful butter, three-quarters cupful milk, four eggs or eight yolks, one-half cupful cornstarch, one and one-half cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder, one teaspoonful Jennings' extract vanilla.

FILLING FOR ABOVE.

One pint sweet cream, whipped; one-half pound almonds, blanched and chopped fine; one-half cupful sugar, one-half teaspoonful Jennings' extract vanilla. When cakes are cold, cut off top, dig out inside, fill with the cream paste, cover with top and frost with white icing.

COCOANUT PUFFS.

Mix two cupfuls dessicated cocoanut with one cupful powdered sugar, the beaten whites of two eggs and two tablespoonfuls cornstarch. Drop on buttered pans and bake quickly.

PLAIN JUMBLES.

Mrs. F. C. Stratton.

One cupful butter, two cupfuls sugar, one cupful cold water, onehalf teaspoonful soda and enough Voigt's Royal Patent flour to roll out.

MADELINES FOR A SMALL FAMILY.

Mrs. Harry Snell.

One-half cupful butter, seven-eighths cupful sugar, one-half cupful milk, two eggs, one cupful Voigt's Royal Patent flour, one-quarter cupful cornstarch, one teaspoonful baking powder, one-half teaspoonful Jennings' vanilla. Bake in gem pans.

DOUGHNUTS.

Mrs. Harry Snell.

At about six or seven P. M. take one pint warm milk, dissolve in this one cake of fresh compressed yeast; add one-half cupful of butter and lard mixed, and enough Voigt's Royal Patent flour to make a sponge as for bread. Let this rise very light and at night add one cupful sugar, two eggs and grated nutmeg; mix as for bread. In the morning roll out and cut, leaving them on the board to rise. Fry in hot lard. They should be kept in a warm place and must be allowed to rise till very light.

SUGAR COOKIES.

Mrs. D. M. Rutherford.

Two cupfuls sugar, one cupful butter, one-half cupful sweet milk, one egg, four cupfuls Voigt's Royal Patent flour, one teaspoonful baking powder, one teaspoonful Jennings' extract lemon. Add just enough flour to roll out.

SAVOY CAKES

Mrs. T. Stewart White.

One-half cupful sugar, one-quarter cupful Voigt's Royal Patent flour, four eggs, sift powdered sugar on top. Drop from spoon in small round cakes.

EGGLESS COOKIES.

Mrs. Newton.

One cupful butter, one cupful warm milk, two cupfuls sugar, four rounding teaspoonfuls baking powder, one-half teaspoonful nutmeg or one teaspoonful Jennings' extract vanilla, with Voigt's Royal Patent flour sufficient to roll out thin.

FRIED CAKES.

Mrs. Cronkhite.

One cupful sweet milk, two-thirds cupful sugar, one-half cupful shortening, two eggs, one teaspoonful soda, two teaspoonfuls cream of tartar, a little nutmeg and salt.

DOUGHNUTS.

Mrs. D. M. Rutherford.

Two eggs, one and one-quarter cupfuls sugar, small one-half cupful butter, one cupful sweet milk, three teaspoonfuls baking powder. Mix soft.

OATMEAL COOKIES.

Mrs. G. C. Longley, Ontario.

Five ounces flour, seven ounces oatmeal, three ounces sugar, four ounces butter, one-quarter teaspoonful soda, one egg, one teaspoonful salt. Mix the flour, meal, sugar and soda together, beat the egg, add two tablespoonfuls water, melt the butter, mix it in the flour, pour in the egg, form into paste, roll rather thin and bake quickly.

OATMEAL CAKES.

Mrs. I. B. Wells.

Three cupfuls Voigt's Royal Patent flour, two cupfuls oatmeal, one cupful butter, one cupful sugar, all to be rubbed together; one small cupful cold water, in which dissolve one small teaspoonful soda. Roll out thin, cut into squares, bake in a moderate but rather quick oven.

RAISED DOUGHNUTS.

Mrs. F. C. Stratton.

On pint sugar, five eggs, well beaten; one cupful lard and butter mixed and melted, add one pint warm milk, one cake yeast mixed in one pint warm water, one teaspoonful cinnamon, one-half teaspoonful soda. Mix at night and knead in all the flour they will take. In the morning roll out one inch thick, let them rise for ten minutes and then fry.

VICTORIA SANDWICHES.

Mrs. F. C Stratton.

Four eggs, their weight in sugar, butter and Voigt 'sRoyal Patent flour, a little salt, a layer of any kind of preserves. Very nice.

LEMON CHEESE CAKES.

Mrs. Cronkhite.

Two cupfuls sugar, one-half cupful butter, three-quarters cupful sweet milk, two cupfuls Voigt's Royal Patent flour, three teaspoonfuls baking powder, whites of six eggs. Bake in layers.

FILLING FOR ABOVE.

Grated rind and juice of one lemon, yolks of three eggs, a small piece of butter, two-thirds cupful sugar. Mix well and simmer till like honey.

SUGAR BISCUITS,

Mrs. F. C. Stratton.

Two and one-half cupfuls butter, three cupfuls sugar, five cupfuls Voigt's Royal Patent flour, one cupful milk, one teaspoonful soda, two teaspoonfuls cream of tartar. Roll out thin and sprinkle with sugar. Bake in a quick oven.

BOSTON MADELINES.

Mrs. F. C. Stratton.

One and one-half cupfuls fine granulated sugar, two cupfuls Voigt's Royal Patent flour, one-half cupful cornstarch, small one-half cupful butter, three-quarters cupful milk, yolks of eight eggs, two teaspoonfuls baking powder. This makes two dozen madelines.

SPONGE DROPS.

Mrs. Macfie, Grand Haven.

Three eggs, one cupful sugar, one and two-thirds cupfuls Voigt's Royal Patent flour, a pinch of salt, two teaspoonfuls baking powder. Drop in a pan, one teaspoonful in a place.

SHREWSBURY CAKES.

Mrs. F. C. Stratton.

Beat to a cream one-half pound butter, mix in an equal weight of Voigt's Royal Patent flour, one egg, five ounces sugar. Roll out very thin and bake in a slow oven.

CREAM COOKIES.

Mrs. F. C. Stratton.

Two eggs, two cupfuls sugar, one-half cupful butter, one-half cupful sour cream, buttermilk or sweet milk; one teaspoonful soda, two

teaspoonfuls cream of tartar, Voigt's Royal Patent flour enough to roll.

CRULLERS.

Mrs. F. Jones, Ontario.

One pound butter, one and one-half pounds sugar, three pounds Voigts Royal Patent flour, twelve eggs, one nutmeg. Roll very thin and fry.

FRUIT COOKIES.

Mrs. A. Youell.

One and one-half cupfuls sugar, one cupful butter, three eggs, one cupful seeded and chopped raisins, one teaspoonful soda dissolved in two tablespoonfuls milk, one-half teaspoonful cloves, one nutmeg, one teaspoonful cinnamon. Mix soft as possible to roll out.

COOKIES.

Mrs. A. Youell.

Yolks of three eggs, three tablespoonfuls sweet milk, one-half teaspoonful soda, one-half cupful butter, one cupful sugar. Mix soft.

GINGER SNAPS.

Mrs. F. C. Stratton.

Melt one-half pound of butter and lard mixed, then mix with it one-quarter pound brown sugar, one pint molasses, two tablespoonfuls ginger, one quart Voigt's Royal Patent flour, two teaspoonfuls soda dissolved in a wineglassful milk. Add enough flour to roll out and bake in a slow oven.

LEMON COOKIES.

Mrs. C. B. Hooker.

One cupful butter, two cupfuls sugar, three eggs, one teaspoonful soda or saleratus. Dissolve the soda in the juice of one lemon, then grate the rind of the lemon in; add three and one-half cupfuls Voigt's Royal Patent flour.

FRUIT COOKIES.

Mrs. Seymour.

One and one-half cupfuls light sugar, one cupful butter, three eggs, three tablespoonfuls sweet milk, one teaspoonful soda, nutmeg

and cloves, one cupful raisins, chopped fine, enough Voigt's Royal Patent flour to roll well then roll in granulated sugar.

COOKIES.

Mrs. Seymour.

Two cupfuls sugar, one cupful butter, three eggs, one quarter cupful sweet milk, two teaspoonfuls baking powder, nutmeg, and Voigt's Royal Patent flour to roll well.

GINGER SNAPS.

Mrs. Newton.

One cupful butter, one cupful sugar, two cupfuls molasses threequarters cupful ginger, one tablespoonful cinnamon, one tablespoonful cloves, one large teaspoonful soda, as much Voigt's Royal Patent flour as you can well knead in. Roll very thin and bake in a quick oven. When baked, beat the white and yolk of one egg and brush over them.

SOUR MILK CRULLERS.

Mrs. Newton.

Two cupfuls sugar, two cupfuls sour milk, one-half cupful butter, three eggs, one nutmeg, one teaspoonful soda.

MOLASSES COOKIES.

Mrs. Newton.

Two cupfuls molasses, one-half cupful butter, on-half cupful lard, one egg, one even teaspoonful soda dissolved in water, one-half teaspoonful salt, one even tablespoonful ginger, alum the size of a bean dissolved in a little water, as little Voigt's Royal Patent flour as is needed to roll out.

JUMBLES.

Mrs. Newton.

One-half cupful butter, one and one-half cupfuls sugar, one egg, one and one-half nutmegs, one cupful milk, two teaspoonfuls baking powder, Voigt's Royal Patent flour sufficient to roll out.

SUGAR COOKIES.

Mrs. Newton.

One cupful butter, two cupfuls sugar, one-half cupful milk, three

eggs, three teaspoonfuls baking powder, one-half nutmeg, Voigt's Royal Patent flour, as little as possible to roll out.

COCOANUT COOKIES.

Mrs. Newton.

One and one-half cupfuls sugar, one-balf cupful butter, two eggs, well beaten; three-quarters of a grated cocoanut, one-half cupful milk, one-half teaspoonful Jennings extract vanilla, two and one-half teaspoonfuls baking powder, enough Voigt's Royal Patent flour to roll out. Cut out and sprinkle with granulated sugar and cocoanut.

NEW YEARS COOKIES.

Mrs. Newton.

One cupful butter, one-half cupful milk, two eggs, two teaspoonfuls baking powder, two cupfuls sugar, Voigt's Royal Patent flour sufficient to roll stiff enough to stamp, one tablespoonful caraway seeds.

SUGAR CAKES.

Mrs. G. C. Longley, Ontario.

Two and one-half cupfuls butter, three cupfuls white sugar, one cupful milk, five cupfuls Voigt's Royal Patent flour, three teaspoonfuls baking powder, add enough more flour to enable you to roll the cakes out very thin, but do not use more than you can help. Sprinkle sugar over the top of each and a few blanched almonds is an improvement. Bake quickly.

DOUGHNUTS.

Mrs. C. B. Hooker.

One cupful sour milk, one cupful sugar, one teaspoonful soda, two eggs, butter the size of a small egg.

DOUGHNUTS.

Mrs. Seymour.

One cupful sour cream, one cupful sour milk, two eggs, one and one-half cupfuls A sugar, one teaspoonful soda, a little salt, one-half nutmeg, and a little baking powder.

DOUGHNUTS.

Mrs. Seymour.

One cupful granulated sugar, two eggs, one-half cupful sweet milk,

one and one-half teaspoonful baking powder, one and one-half teaspoonful melted lard, a little nutmeg and Voigt's Royal Patent flour enough to roll well, but not too hard.

MOLASSES COOKIES.

Mrs. A. Van der Veen, Grand Haven.

Two cupfuls molasses, one cupful sugar, one cupful butter and lard mixed, one teaspoonful soda, one-half tablespoonful black pepper, two tablespoonfuls ginger, a little ground cloves. Put the molasses in a dish and stir in the soda; cook the sugar, butter and lard on the stove for two or three minutes and pour hot into the molasses, then add the other ingredients and enough Voigt's Royal Patent flour to roll out.

COOKIES.

Mrs. D. M. Wetzell,

One cupful butter, one cupful sour milk, two cupfuls sugar, onehalf teaspoonful soda, one teaspoonful cream of tartar. Roll out soft and bake quickly.

COOKIES.

Mrs. Macfie, Grand Haven.

Two cupfuls sugar, one and one-half cupfuls butter, one even teaspoonful soda, three eggs, enough Voigt's Royal Patent flour to roll out thin. Bake quickly.

GINGER CAKE.

Mrs. Cronkhite.

One cupful molasses and sugar mixed, one-half cupful water, one-half cupful butter, one-half teaspoonful ginger, one-half teaspoonful soda, two cupfuls Voigt's Royal Patent flour, one egg.

SUGAR COOKIES.

Mrs. Cronkhite.

Two cupfuls sugar, two eggs, one cupful butter, two-thirds cupful sweet milk, two teaspoonfuls cream of tartar, one teaspoonful soda, nutmeg. Mix soft.

GINGER COOKIES.

Mrs. Cronkhite.

One cupful molasses, three-quarters cupful shortening, three-

quarters cupful sour milk, three-quarters cupful sugar, two teaspoonfuls soda, one teaspoonful ginger. Mix soft.

NEW YEAR'S COOKIES.

Mrs. Newton.

Two pounds butter, three pounds sugar, seven pounds Voigt's Royal Patent flour, one pint boiling water, two teaspoonfuls soda dissolved in hot water, two tablespoonfuls caraway seeds. Pour the boiling water upon the sugar and leave it until it cools; knead until the dough shines, roll out and bake quickly.

GINGER NUTS.

Mrs. Newton.

Melt three-quarters pound butter with one pint molasses and onehalf pound brown sugar; when cold, mix with it three pounds Voigt's Royal Patent flour, one tablespoonful ginger, one-half small nutmeg and one teaspoonful cinnamon. Roll quite thin.

CURRANT DROP CAKES.

Mrs. Newton.

Three cupfuls Voigt's Royal Patent flour, one-half cupful butter, two cupfuls sugar, one cupful milk, one and one half cupfuls currants, three eggs, rind and juice of one-half lemon or one-half teaspoonful cinnamon; if the lemon is used, use one teaspoonful soda, if cinnamon, three teaspoonfuls baking powder. Dredge the currants with a little flour. Drop from a spoon upon buttered tins.

LEB-KUCKEN.

Mrs. Chas. Perkins,

One quart melted lard, two quarts New Orleans molasses, two pounds sugar, one pound almonds, blanched and chopped, one-half pound citron, chopped; one-half pound preserved orange peel, chopped; one-half cupful cinnamon, one-quarter cupful cloves, two nutmegs, one quart either sour milk or buttermilk, three teaspoonfuls soda, one tablespoonful salt. Warm the lard and molasses, stir in the sugar, then add the other ingredients. Mix in the evening and put in a cold place over night. In the morning, take a small piece at a time, leaving the remainder in a cool place, cut in oblong

shape and bake. Tie in a large paper bag and hang up. These will keep for months. Frost a few at a time, just as wanted.

OATMEAL COOKIES.

Mrs. J. M. N., Rochester, N. Y.

One pound each of sugar, butter and oatmeal, three pounds Voigt's Royal Patent flour, one pint molasses, one teaspoonful soda dissolved in two teapoonfuls water, ginger to suit the taste. Mix well, roll thin and bake.

FRIED CAKES.

Two cupfuls rich sour cream, two cupfuls sugar, four eggs, one nutmeg, a little salt, two even teaspoonfuls soda; mix with enough Voigt's Royal Patent flour to make a soft dough. The particular advantage of this recipe is that the dough will keep for five or six weeks, therefore considerable may be made up at one time and the housekeeper may use part of it as she needs.

SPANISH BUNS.

Mrs. Snell, Tecumseh, Mich.

Two cupfuls brown sugar, three-quarters cupful butter, two and one-half cupfuls Voigt's Royal Patent flour, one cupful milk, three teaspoonfuls baking powder:

FROSTING FOR ABOVE.

Whites of three eggs, one cupful brown sugar. This will frost two cakes. Put in oven to brown. Use maple flavored sugar.

CREAM PUFFS.

Miss Combes.

One cupful hot water, one-half cupful butter, boiled together, and stir in one cupful Voigt's Royal Patent flour, dry, while boiling. When cold add three eggs, not beaten. Mix well and drop a spoonful on buttered tins Bake in a quick oven twenty-five minutes. This makes fifteen puffs.

CREAM FOR FILLING ABOVE.

One cupful milk, one-half cupful sugar, one egg, three tablespoonfuls Voigt's Royal Patent flour. Beat egg and sugar together, add

flour to the milk while boiling; flavor when cold. When puffs are cold fill with care.

DOUGHNUTS.

Miss Combes.

Two eggs, one cupful sugar, one and one-quarter cupfuls sweet milk, two teaspoonfuls baking powder, one-half teaspoonful salt, one tablespoonful melted lard. Mix soft and fry quickly in very hot lard.

ROCK DROP CAKES.

Mrs. J. M. N., Rochester, N. Y.

Five even cupfuls of Voigt's Royal Patent flour, into which rub one cupful butter, then mix in two heaping cupfuls of sugar, and add two well beaten eggs, one large cupful of sour milk with a teaspoonful of soda in it; nutmeg to taste, add as many currants as desired. Stir all together and drop a tablespoonful at a place in a large bake tin. Bake.

BRANDY SNAPS.

Mrs. J. M. N , Rochester, N. Y.

One pound each of butter, brown sugar, molasses and Voigt's Royal Patent flour. Mix well and spread thin in tins. Bake very quickly. As soon as taken from oven cut in large squares and roll in any shape desired.

FRIED CAKES.

Mrs. Harper.

One cupful sugar, two eggs, one teaspoonful salt, one-half a nutmeg, four tablespoonfuls melted butter, one cupful sour milk, one teaspoonful soda, smoothed off. Add milk and soda last before mixing in the flour. Sift in enough Voigt's Royal Patent flour to mix with a spoon. Flour the board and roll out. Fry in hot lard in a kettle.

CREAM PUFFS.

Mrs. Barlow.

Beat together two eggs, two tablespoonfuls sugar; add two ounces butter and one pint sweet milk. When all are well mixed add one pound Voigt's Royal Patent flour and two teaspoonfuls baking powder. Have your pans well buttered and hot. Bake quickly.

CREAM PUFFS.

Mrs. Barlow.

One even glassful water, one even glassful Voigt's Royal Patent flour, one-half glassful butter. Boil the butter and water together; when they boil add the flour, stirring all the time till smooth; then take off the fire and stir till cool; add three eggs, one at a time, beating each in the batter, and when smooth drop in twelve lumps in a greased baking pan. Bake twenty-five minutes. Fill with whipped cream or custard.

CREAM PUFFS.

Mrs. W.

One cupful water, one-half cupful butter; when boiling stir in one cupful Voigt's Royal Patent flour. When almost cold stir in three unbeaten eggs. Drop on buttered tins and bake twenty-five minutes. Partially open the cakes and fill with cream made of one cupful milk; one egg, three tablespoonfuls flour, one-half cupful sugar and flavor to taste.

COOKIES.

Mrs. Sprong.

Two cupfuls sugar, one cupful butter, yolks of eight eggs, three teaspoonfuls baking powder, three tablespoonfuls sweet milk or water. For flavoring use caraway seeds or Jennings' extracts to taste.

DOUGHNUTS.

Mrs. Sprong.

Two cupfuls sugar, two eggs, one scant pint milk or milk and water mixed, two teaspoonfuls baking powder, lard the size of an egg.

CUP CAKES.

For six dozen cup cakes: One and one half pounds sugar, one and one-half pounds Voigt's Royal Patent flour, one pound butter,

eight eggs, six teaspoonfuls baking powder, flavor with Jennings' extract orange. Bake in a quick oven. Ice when cool.

GINGER COOKIES.

Two cupfuls molasses, one cupful lard, one-half cupful hot coffee or one cupful milk, two teaspoonfuls ginger, two teaspoonfuls soda dissolved in a little hot water, a pinch of salt. Stir together and beat until it foams; add enough Voigt's Royal Patent flour to roll thin.

MOLASSES COOKIES.

Mrs. A. S. Davis.

One cupful brown sugar, one cupful molasses, one cupful lard or drippings, one egg, a little salt, one tablespoonful ginger, two teaspoonfuls soda dissolved in a little hot water, enough Voigt's Royal Patent flour to roll easily. Lay a little apart on the tins that they may not run together in baking.

SUGAR COOKIES.

Mrs. Bartlett, Connersville, Ind.

Three eggs, two cupfuls sugar, one small cupful butter, one-half teaspoonful soda dissolved in a little cold water, cinnamon. Mix soft and bake in a quick oven.

SUGAR COOKIES WITHOUT EGGS.

Mrs. Whitney, Hudson, Mich.

Two cupfuls sugar, one heaping cupful butter, one cupful sour milk, one teaspoonful soda, nutmeg. Mix soft. Bake slowly.

ANNA'S COOKIES.

Mrs. Newton.

Three-quarters cupful milk, one cupful butter, two cupfuls sugar, four cupfuls Voigt's Royal Patent flour, one egg, one teaspoonful Jennings' extract lemon, four teaspoonfuls baking powder. These cookies are better rolled very thin.

GINGER SNAPS.

Mrs. Newton.

One cupful butter, one cupful brown sugar, two cupfuls molasses,

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three-quarters cupful ginger, one tablespoonful cinnamon, one tablespoonful cloves, one large teaspoonful soda, as much Voigt's Royal Patent flour as you can well knead in. Roll very thin and bake in a quick oven. After baking, beat the white and yolk of one egg and brush over.

SUGAR SNAPS.

Mrs. Newton.

One cupful sugar, three tablespoonfuls butter, three tablespoonfuls lard, one half cupful water, one teaspoonful ginger, two teaspoonfuls cinnamon, one-half teaspoonful soda dissolved in a little warm water, sufficient Voigt's Royal Patent flour to make a stiff dough. Roll out very thin and after they are in the tins sprinkle a little sugar over them before baking.

CHOCOLATE COOKIES.

Mrs. Newton.

One-half cupful butter, one cupful sugar, one and one-half cupfuls Voigt's Royal Patent flour, two eggs, two and one-half squares Baker's chocolate, melted, one and one-half teaspoonfuls baking powder, one teaspoonful Jennings' extract vanilla. Roll very thin. These may require a little more flour when upon the rolling board.

ORANGE COOKIES.

Mrs. Newton.

One-half cupful butter, one cupful sugar, two eggs, rind and juice of one good sized orange, about two cupfuls Voigt's Royal Patent flour, two teaspoonfuls baking powder. Roll thin and bake quickly.

SCOTCH CAKES.

Mrs. Newton.

Two and one-half cupfuls sugar, one scant cupful butter, three scant cupfuls Voigt's Royal Patent flour, one egg, one-half teaspoonful Jennings' extract vanilla. Roll as thin as possible.

FRUIT COOKIES.

Mrs. Newton.

One cupful butter, two cupfuls sugar, one cupful currants, four cupfuls Voigt's Royal Patent flour, one cupful raisins, chopped, two

eggs, one even teaspoonful cloves, one even teaspoonful cinnamon, one even teaspoonful nutmeg, four heaping teaspoonfuls baking powder. Roll very thin.

WALNUT WAFERS.

Mrs. J. M. N., Rochester, N. Y.

One-half pint brown sugar, one-half pint walnuts (measured after being taken from the shells), three even teaspoonfuls Voigt's Royal Patent flour, one third tablespoonful salt, two eggs. Beat the eggs, add the sugar, salt and flour, then the walnuts chopped fine. Spread in a buttered pan as thin as possible, and at equal distances put half walnuts. Bake in a moderate oven. Divide into squares after the cake has cooled a little.

DOUGHNUTS.

Mrs. R. W. Hazeltine.

Two cupfuls sugar, two cupfuls sweet milk, two eggs, three teaspoonfuls melted lard, four teaspoonfuls baking powder, sifted with four cupfuls Voigt's Royal Patent flour, salt, nutmeg.

"NEVER FAIL" COOKIES.

Mrs. John Barlow.

One teacupful brown sugar, one teacupful molasses, two eggs, one cupful butter (or one-half butter and one half clean drippings), two teaspoonfuls ginger, two teaspoonfuls soda, one teaspoonful vinegar, one teaspoonful salt. Put all in a dish and mix thoroughly with five cupfuls Voigt's Royal Patent flour, then knead in two cupfuls flour and use about one-half cupful to roll out.

WHITE COOKIES.

Mrs. John Barlow.

One and one-half cupfuls sugar, one cupful butter, two eggs, three tablespoonfuls sour milk, a little nutmeg, one and one-half teaspoonfuls soda, three and one-half cupfuls Voigt's Royal Patent flour, one-half cupful more flour to roll out.

"BROWNIE'S" DROP CAKES.

Mrs. John Barlow.

One cupful each of sugar, molasses, butter and boiling water Put

on the stove and boil all together. When cool add two even teaspoonfuls soda, one egg, spice to taste, four and one-half cupfuls Voigt's Royal Patent flour. Drop one-half tablespoonful on buttered dish.

GINGER DROPS.

Mrs. Seymour.

Dissolve in three-quarters cupful of New Orleans molasses, onehalf teaspoonful soda and a little salt; one-half cupful sugar, one spoonful ginger, three tablespoonfuls melted butter and lard mixed, one cupful sour milk, two and one-quarter cupfuls Voigt's Royal Patent flour, one teaspoonful soda sifted in the flour. Bake in gem tins.

NEW YEAR'S COOKIES.

Mrs. F. C. Stratton.

One pound butter, creamed; one and three-quarters pounds sugar, two teaspoonfuls soda in one pint of buttermilk three eggs, one nutmeg, add Voit's Royal Patent flour enough to roll it out. Bake at once.

GINGER SNAPS.

Mrs. Frank Beach

One cupful sugar, one cupful molasses, one-half cupful butter, one-half cupful lard, one tablespoonful ginger, one teaspoonful soda, one-half cupful hot water. Boil the sugar and molasses together and let cool, add the other ingredients and sufficient Voigt's Royal Patent flour to roll out thin.

META'S COOKIES.

Mrs. Torrey.

Two eggs, two cupfuls sugar, one-half cupful lard, one cupful butter, five spoonfuls water, two teaspoonfuls baking powder, one teaspoonful Jennings extract lemon.

GERMAN COOKIES.

Mrs. A. Wilzinski.

One pound powdered sugar, one pound butter, one whole egg and the yolks of five others, one-half teaspoonful baking powder, the grated rind of one-half a lemon. Beat the sugar and butter to a cream, add the eggs and enough Voigt's Royal Patent flour to roll like piecrust Cut in fancy forms, decorate with the beaten whites of eggs and sprinkle with a little sugar and cocoanut or cut almonds.

Cookies.

2 eggs

½ dip butter.
2 tbsp. water

½ top. Soda

, cup sugar.

(Mrs. Labarr.)

Oat meal Cookies.

Cream 3 cups butter with cup sugar, add 2 well beaten eggs. Sift 3 top. solf soda into 2 cups flower, add I top salt, 1 top cimmamon; add to the mixture 2 cups uncooked out meal and 1 scant cup chopped raisens sprinklid with flower; drop on buttered times and bake.

(Mrs. Kinsey)

ginger Cookies V 1 cup pmolasses 1 cupl of sugar 1 cup I solveream of me treem by Eup I disert spoon of soda culd malles and " " " nutines ming " " mutineg a little salt." gunger (done) ginger drops. 2 cup sugar 1 cup of molasses & cup of butter 1 teaspoon of cinnamon in ginger " cloves " cloves soda in a cup of boiling water. 25 Jours of flour add & well beaten eggs the last 1 Cuf sweet cream 3 eggs I haspoon boda 2 . sugar 1 .. buter mis Spiral.

Sour Elean Cake 2 Eggs Cup Sons thearn Enf Shing as 2 Hours 2 Baking Procles 19 Hospin Soda 12011 Salt Itermits 1/2 cups brown sigar " raiseur " English walnuts " butter 3 caps flour. 1 top solda dissolved in 4 cup of boiling water. add above ingredients & a a little salt & cinnamon.

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ORANGE MARMALADE.

Mrs. Scatcherd.

One dozen bitter oranges, slice very thin in rings, removing all seeds; put them in a stone vessel with ten pints of cold water and let them stand twenty-four hours. Drain off all the water carefully into the preserving kettle and add ten pounds of granulated sugar. Boil two hours or until it begins to thicken; then add the pulp and boil two hours longer. Put in jelly glasses or small glass jars. Sometimes I have found it necessary to boil the juice and sugar longer than two hours before it would thicken, but do not add the pulp, as too long boiling of it would spoil the color and flavor.

PRESSED APPLES.

Mrs. Carpenter.

Core, but do not pare, several large apples, then cut them in slices, crosswise, about one-quarter inch thick. Put the slices in a tin until they make a layer half an inch thick, then put in a layer of sugar one half inch thick, another one-half inch of apples, another of sugar, and so on, letting the top layer be of apples. Do not grease the tin or add any water. Bake in a slow oven for forty minutes. Put a heavy plate on top when you first put dish in oven, and when it has been in about twenty-five minutes add another heavy plate or some equally heavy weight.

SUN CURED STRAWBERRIES.

Mrs. Barlow.

Prepare the fruit the same as for canning. Take one pound sugar to each pound of fruit, put all together in a kettle and boil up, then pour out on long platters, set them away in a room free from flies where the sun shines quite strong through the windows, let them stay there, stirring them once or twice a day, till the juice is like jelly, then put in cans. The flavor of these will be found delicious.

TO PRESERVE CITRON.

Mrs. J. M. N., Rochester, N. Y.

Pare, take out seeds, cut in any shape desired. Weigh and allow one-half pound sugar to every pound of fruit. Put the fruit in a kettle with just enough water to cover and cook until you can put a straw through it; then skim out the fruit and add to the water in which the fruit was boiled the sugar, lemons and raisins, allowing three lemons and one-half pound of raisins to every ten pounds of fruit. Boil this until it becomes like any fruit syrup, put in the fruit and boil all together for about ten minutes more. Can.

APPLE JELLY.

Mrs. F. C. Stratton.

Quarter but do not peel one peck of red astrican apples, remove the cores and any imperfect parts, nearly cover them in a kettle with cold water and boil until tender. Strain through a bag and to every pint of juice allow one pound of sugar. Put on the juice and boil ten minutes, then add the heated sugar and three lemons, sliced thin, to every peck of apples. Boil about ten minutes. Try in a saucer before taking up.

SPICED CURRANT JELLY.

Mrs. Newton.

Make same as currant jelly, adding to twelve pints of juice onehalf pound ground cinnamon and one-half pound ground cloves, tied in little bags and put in at the same time as the sugar.

BLACK CURRANT JELLY.

Mrs. Newton.

Make same as red currant jelly. If the juice is too thick add water to it either after squeezing or before mashing the currants.

RASPBERRY JAM.

Mrs. Newton.

Three pounds sugar to four pounds fruit, mash the raspberries and boil for twenty minutes, then add the sugar and boil ten minutes onger; try a little on a plate to see if thick enough. If no moisture gathers about it, but it looks dry and glistening, it is thoroughly done. Put into bowls or glasses and cover over when cold. When boiling it must be stirred well to prevent burning. Heat the sugar in the oven before adding. If you do not like a strong raspberry flavor, add one pint currant juice to four pounds berries and allow three quarters pound more sugar to the quantity.

RED CURRANT JELLY.

Mrs. Newton.

Rinse the currants, mash them to extract the juice. If they are heated the juice will run more freely. Drain through a colander, then through a bag, but do not squeeze. Allow five and one half pounds sugar to six pints juice. Boil the juice fast for ten minutes, add the heated sugar and boil two minutes. Pour into glasses.

STRAWBERRY JAM.

Mrs. Newton.

To one pound fruit take three-quarters pound sugar. Leave the sugar upon the berries all night, in the morning boil together one-half hour or until sufficiently thick for jam.

CURRANT JAM.

Mrs. F. C. Stratton.

Rinse and stem the currants, allow three-quarters pound of sugar to one pound of truit. Mash the currants and boil for twenty minutes, then add the heated sugar and boil for ten minutes longer or until sufficiently thick.

APPLE JELLY.

Mrs. Newton.

Peel, core and slice the apples, put on sufficient cold water to half cover them, cook rather slowly. After draining off the juice, let it settle till clear, pour off carefully, boil hard for ten minutes, then add the heated sugar and the juice of three lemons, boil fast for a few moments longer (about ten minutes). Allow one pound sugar to one pint apple juice and one lemon.

BRANDY PEACHES.

One pound peaches to one-half pound sugar. Peel the peaches, make a syrup of the sugar and enough water to dissolve it, let it come to a boil, put the fruit in and boil five minutes; take out carefully, leaving the syrup to boil until quite thick. When it is nearly cold, add the same quantity brandy as you use syrup.

TO PRESERVE PINEAPPLES.

Mrs. J. M. N., Rochester, N. Y.

Pare and then shred with fork. Weigh, and to every pound of fruit add three quarters pound sugar. Put fruit in a crock, sprinkle the sugar over it and let stand twelve or fourteen hours; then cook till tender.

SPICED PLUMS.

Four pounds plums, two pounds sugar, one tablespoonful each of cinnamon, cloves, mace and allspice. Stone the plums, then put all the ingredients into a preserving kettle, cover with vinegar, and boil until tender.

APPLE PRESERVES.

Mrs. F. C. Stratton.

Take one peck of russet apples, wipe and prick; then to every pound of fruit take three-quarters pound sugar. Clarify the sugar, then drop in the fruit, also three sliced lemons. Boil till you can pierce the apples to the core with a straw: lift them out carefully and place in jars, then pour the syrup over them.

TOMATO BUTTER.

Ten pounds tomatoes, four pounds coffee sugar, two teaspoonfuls salt, two heaping teaspoonfuls ground cloves, two heaping teaspoonfuls ground cinnamon, one and one half pints vinegar. Peel and cut up the tomatoes and boil alone uncovered three hours, then add the sugar, salt and spices and boil two hours more or until

the water is well boiled out (one hour fast boiling may be enough)
Let it stand until partly cold, then add the vinegar, stirring well.
Put into glass jars. If you like more tart, add one-half pint vinegar. In this case it must be boiled sufficiently thick to allow for the extra vinegar thinning it. This will fill five pint jars.

GREEN GRAPE JELLY.

Mrs. A. Youell.

To one gallon green grapes allow one pint water, boil till soft enough to squeeze through a bag while hot, then put the juice back in the bag, hang up and let drip out. Put on the juice and let boil fifteen minutes, then add one pound sugar to every pound of juice. When that comes to a boil it is ready to put in the glasses.

TO CAN PINEAPPLE.

Mrs. F. C. Stratton

One dozen pineapples, peel, take out the eyes and chop fine, to every pound of fruit take one pound of sugar, put all together in a large crock or bowl; let it stand twenty four hours, stirring occasionally. Fill your self-sealing jars and screw down tight.

CANNED STRAWBERRIES.

Mrs. Newton.

Three-quarters pound sugar to one pound fruit. Put the juice running from the berries with the sugar over the fire, let them boil up once, skim well, throw in the strawberries and when sufficiently cooked, skim out the berries, put into jars, boiling down the syrup before pouring over the fruit.

RIPE GRAPE JELLY.

Mrs. Newton.

Five and one-half pounds sugar to six pounds juices. Stem the grapes, rinse and boil them until the juice is well out, then drain through a jelly bag. When clear, boil the juice fast for ten minutes, add the sugar, which should be previously heated, and boil hard for three minutes.

CRABAPPLE JELLY.

Mrs. Harry Snell.

Cut the crabapples into halves or quarters, according to the size; cover with water and cook till soft: do not stir. Drain off the juice and put the apples in a piece of thin cloth to drain over night. Do not squeeze the apple. Boil all the juice fifteen or twenty minutes before putting in the sugar, then take one pound of loaf sugar for every pint of juice and cook till it jellies. Try on ice if possible.

ORANGE MARMALADE.

Mrs. I. B. Wells.

Twelve oranges and three lemons, three quarts water, eight pounds sugar. Peel the fruit and chop very fine. Remove all the seeds, turn the water over it and boil two or three hours; add sugar and boil half an hour longer. Turn into tumblers and cover as for jelly. Keep in a cool place.

ORANGE MARMALADE.

Mrs. F. C. Stratton.

Two dozen oranges, one dozen lemons. Peel the oranges and separate the pulp from the skin with a spoon, having cut the oranges crosswise. Boil the outside skin till the white coating is soft enough to remove with a spoon, then slice the yellow skin into long narrow strips. Separate the pulp and juice of lemons same as the oranges (the outside skin of the lemons is not used). Weigh what you have prepared and put one pound sugar to one pound fruit. Boil one hour slowly from the time it begins to boil.

ORANGE MARMALADE.

Mrs. E. M. Jones, Canada.

One dozen oranges, one-half dozen lemons. Peel both oranges and lemons, shred very fine. Take the pulp of all freed from skin and pips, put with the shreds in a stone jar, add ten pints water and let all soak thirty-six hours. Boil two hours and then add ten pounds sugar and boil one hour. Take up into glasses.

ORANGE MARMALADE.

Mrs. T. Stewart White.

Wash and peel oranges, put skins into preserving kettle and cover with water. When water boils pour off and cover again. (In peeling oranges be sure to use only the yellow rind, removing the least particle of inside skin.) When skins are tender, cut into shreds. Squeeze pulp through colander till all has passed through. Weigh pulp and juice and allow one pound of sugar to one pound of juice and pulp. Put juice and pulp over and boil three quarters of an hour, then add sugar and skins and boil till thick. Use Sicily oranges if possible.

PRESERVED PEARS.

Mrs. E. F. Sweet.

Eight pounds pears, cut fine; eight pounds sugar, juice of six lemons, one half pound sugared root ginger. Boil five hours.

CANDIED PUMPKIN.

Mrs. F. C. Stratton.

Cut in thin slices, a finger in length, one-quarter of a pumpkin; add two cupfuls brown sugar, one and one-half cupfuls dark molasses, one tablespoonful butter, one teaspoonful vinegar, place in a stewpan and let cook until candied, which will be in about one-half hour; just before serving, add one teaspoonful Jennings' extract of vanilla. This is a confection.

CITRON PRESERVE.

Mrs. G. C. Longley, Ontario.

Peel the citron, cut in pieces one inch square. Weigh, put it in the preserving kettle with very little water, only enough to cover one-half way up, boil as quickly as you can till you can run a straw through the hard parts, then lift the citron out and add to the water as many pounds of sugar as you had of citron, when it begins to boil return the citron to the kettle; allow one lemon to every two pounds of citron, take off one-half of each lemon rind, cut the remainder in thin slices and boil till like honey.

I travaily Hack. 12 pts. cherries 20 ¢ mut meato 12 red raspluries 2 oranges 1 lle raisens 2 lemons of sugal and cook down! Kinsey. (1913) · 中国的社会中国人民的中国人民的中国人民的社会主义。

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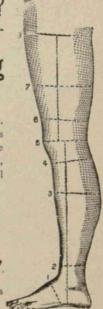
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CANDIES.

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CREAM CANDY.

Mrs. H.

To the white of one egg add an equal quantity of water. Stir in confectioners' sugar until it is stiff enough to mould into shape with the fingers. The longer it is stirred the better it is. Flavor with Jennings' extract vanilla and set aside to dry.

FRENCH CREAM.

Mrs. H.

To one-half cupful cream stir in confectioners' sugar until it is stiff enough to mould with the fingers. Flavor and set in a cold place to dry.

ORANGE DROPS.

Mrs. H.

Grate the rind of one orange and squeeze out the juice, taking care to eject the seeds. Stir into it confectioners' sugar until stiff enough to roll into balls.

PEANUT CANDY.

Melt two cupfuls sugar, do not boil it, over a moderate fire. Chop the nuts and stir into the candy.

WALNUT CREAMS.

Mrs. H.

Make a ball of French cream about the size of a walnut and place one-half a nut upon each side of the ball.

PEPPERMINT CREAMS.

Mrs. H.

Flavor French creams quite strong with Jennings' essence of peppermint and roll into round, flat forms.

CREAM DATES.

Mrs. H.

Select perfect dates and with a knife remove the pits. Make the cream into oblong shapes and wrap the date around the cream.

CHOCOLATE CREAM DROPS.

Mrs. H.

Make French cream into cone shapes, let them harden in a cold place. Melt some Baker's chocolate, when melted, take two forks and dip the creams into the chocolate, setting them to dry on waxed paper; if you have no waxed paper use buttered paper.

TUTTI FRUTTI.

Mrs. H.

Take raisins and nuts, chop fine and mix into some of the French creams, make into squares and set in a cool place.

COCOANUT CREAMS.

Mrs. H.

After making French cream, take the cream and put into it all the cocoanut it will hold; mould into squares.

CHOCOLATE SQUARES.

Mrs. H.

Take two squares Baker's chocolate; melt and put in sufficient confectioners' sugar to make stiff and one-half cupful cream or milk.

POPCORN BALLS.

Two cupfuls molasses, one-half cupful sugar, butter size of a walnut, one tablespoonful vinegar. Boil till it strings, not quite as long as for molasses candy; stir in corn and mould into balls.

CHOCOLATE DROPS.

Two cupfuls sugar, one-half cupful water; boil exactly four minutes. Stir till it comes to a cream: one-quarter pound Baker's chocolate, melted over the steam of a kettle; make cream into balls, while warm drop into the chocolate, roll them till coated, then place on buttered tins.

Or, while making balls, roll an almond meat in the center of each ball, roll in coarse sugar and you have cream almonds.

PEPPERMINTS.

Anna Chadin, Holyoke, Mass.

Two cupfuls sugar, one-half cupful water, boil five minutes; flavor to taste with peppermint. Stir till thick and drop on white paper, well buttered.

ALMOND CREAMS.

Mrs. W.

Take enough of the plain cream in the hand to cover an almond and roll the almond up in it. Almonds thus prepared look and keep better if rolled in powdered sugar. They are very nice made with chocolate flavored cream.

WALNUT CANDY.

Mrs. W.

Boil two cupfuls syrup with one teaspoonful butter and throw picked walnuts in as it approaches the candying point. Blanched almonds may be used if prefered.

SALTED ALMONDS.

Mrs. Newton.

Blanch the almonds by pouring boiling water over them, let them stand a moment, then throw them into cold water and remove the skins, dry them thoroughly and to one cupful nuts put one table-spoonful melted butter, stir them well and let them stand in this one-half hour; sprinkle with salt and put in a baking pan, cook in a moderate oven, stirring occasionally, until they are a delicate brown. They should be crisp in one-quarter hour. If not salt enough, sprinkle them with more when they come from the oven.

GRILLED ALMONDS.

Mrs. Glenn E. Seymour, Kansas City.

These are a very delicate candy, seldom met with outside of France. Blanch a cupful of almonds, dry them thoroughly; boil a cupful sugar and a quarter cupful water till it hairs, throw in the almonds, let them fry, as it were, in the syrup, stirring occasionally; they will turn a faint yellow brown before the sugar changes color, do not wait an instant once this change of color begins, or they will lose their flavor, remove from the fire, stir them until the syrup turns back to sugar and clings irregularly to the nuts. You will find them delicious and they are to alternate at dinner with the salted almonds so fashionable.

CHOCOLATE CREAM.

Mrs. W

Set one-half cake Baker's chocolate on a plate in the oven until soft; prepare the cream as for bon bons, roll into small balls, leave a few moments to dry, then roll in the melted chocolate and place on buttered paper.

ALMOND CREAMS.

Mrs. W.

Boil sugar, water, etc., as directed for cream, and when partially stirred add a cupful of blanched almonds, chopped fine. Treat as plain cream, and when well moulded, cut in squares or bars. Almond cream is very nice flavored with chocolate.

CREAM FOR BON BONS.

Mrs. W.

Three cupfuls sugar, one and one-half cupfuls water, one-half teaspoonful cream of tartar, one teaspoonful Jennings' extract vanilla. Boil until drops will almost keep their shape in water, then pour into a bowl and set in cold water; stir steadily till cold enough to bear the hand, then place in a platter and knead until a fine even texture; if too hard a few drows of warm water may be stirred in; if too soft it must be boiled again. This is a general foundation for cream bon bons. It may be flavored with chocolate by adding a teaspoonful of melted chocolate while the syrup is hot.

ORANGE DROPS.

Mrs. Newton.

Grate the rind of one orange and squeeze the juice; add to this a few drops of lemon juice; then stir in confectioners' sugar until it is stiff enough to form into small balls the size of a marble.

LEMON DROPS.

Mrs. Newton.

Grate the rind of one lemon and squeeze out the juice and make the same as orange drops.

FRENCH CREAM.

Mrs. Newton.

Break into a bowl the white of an egg, add to it an equal quantity of cold water; then stirring in confectioners' sugar until stiff enough to mould into shape with the fingers; flavoring with whatever you like.

ENGLISH WALNUT CREAMS.

Mrs. Newton.

Make French creams as above. Make a ball of the cream about the size of a walnut, place a half nut meat on either side of the ball, pressing it into the cream.

PEANUT CANDY.

Mrs. Newton.

Two cupfuls molasses, one cupful sugar, brown or white; one heaping tablespoonful butter, one-half small cupful vinegar, one teaspoonful soda, sifted in when done. Boil twenty or thirty minutes. Lay one quart or more of broken peanuts in buttered tins and pour the candy over.

BUTTER SCOTCH.

Mrs. Newton.

Two cupfuls brown sugar, one cupful water, two teaspoonfuls vinegar, butter the size of one-half an egg. Boil about fifteen minutes.

VANILLA CARAMELS.

Mrs. Newton.

Two cupfuls granulated sugar, two-thirds cupful sweet milk, then fill up the cup with butter, not melted, one teaspoonful Jennings' extract vanilla. Stir until it begins to boil and not again. Boil about twenty-five minutes or until it turns a light brown. Pour out in a buttered tin and when partly cooled mark off in squares with a sharp knife.

CHOCOLATE CARAMELS.

Mrs. Newton.

One-half pound Baker's chocolate, one pound sugar, one-quarter pound butter, one pint sweet cream. Boil until hard, and when ready to take from the fire stir in one teaspoonful Jennings' extract vanilla.

MAPLE SUGAR CANDY.

Mrs. Newton.

Grate or scrape maple sugar fine, mix it in quantities to suit the taste with French cream, found elsewhere, and make into any shape desired. Walnut creams are nice made with maple sugar.

CHOCOLATE CARAMELS.

Mrs. J. M. N., Rochester, N. Y.

One cupful brown sugar, one-half cupful molasses, with one-half tablespoonful flour stirred in, one-half cupful boiled milk, one-half cupful grated Baker's chocolate, butter the size of a walnut. Boil until ready, using a saucer to determine when it is done, as for molasses candy.

CHOCOLATE CARAMELS.

Mrs. W.

Two cupfuls sugar, one cupful warm water, one-half cupful Baker's chocolate, grated; three-quarters cupful butter. Let it boil without stirring until it snaps in water.

CHOCOLATE CARAMELS.

Mrs. W.

One-half pound Baker's chocolate, grated; two teacupfuls sugar,

one-half cupful milk and water, a lump butter, one teaspoonful alum.

COCOANUT CREAM.

Mrs. W.

Make like almond cream, substituting grated or dessicated cocoanut for the almonds.

CREAM CANDY.

Mrs. Newton.

Two cupfuls sugar, one cupful water, one small half cupful vinegar, one half cupful milk, butter the size of one-half an egg, one teaspoonful Jennings' extract vanilla, a small pinch of soda sifted in when ready to take from the fire. Let it boil until sufficiently hard; when cool, pull very white.

COCOANUT CANDY.

Mrs. Newton.

Two cupfuls white sugar, one-quarter cupful water. Boil together until thick. Put the pan into a larger pan of cold water and stir until cool. When it begins to stiffen stir in the cocoanut and when cold cut into cakes.

BUTTER TAFFY.

Mrs. M. Lilley.

Two cupfuls sugar, three quarters cupful vinegar, one-half cupful butter. Boil until brittle. Pour into buttered pans.

NUT TAFFY.

Two pints maple syrup, one-half pint water. Boil until brittle. Line a pan with one cupful hickorynut meats and pour the hot sugar over.

MOLASSES CANDY.

Mrs. W. Millard Palmer.

Four cupfuls granulated sugar, three cupfuls molasses, one cupful water, two tablespoonfuls butter, one heaping teaspoonful cream of tartar. Boil until hard enough to pull. Butter tins before putting candy into to cool.

TAFFY.

Mrs. Newton.

One and one-half cupfuls sugar, one-half cupful strong vinegar, one teaspoonful butter. Boil until hard, then pour into buttered tins and when it commences to harden check off into squares.

VANILLA TAFFY.

Two cupfuls water, one cupful sugar, one third cupful molasses, two tablespoonfuls vinegar, butter size of an egg, when nearly done add one-half teaspoonful Jennings' extract vanilla.

TAFFY.

One pound brown sugar, one cupful molasses, three quarters cupful water, a small lump of butter. Boil twenty minutes or until it hardens in water. Walnut meats or popcorn may be spread on this.

CHOCOLATE CARAMELS.

One cupful milk, two cupfuls brown sugar, one cupful molasses, three-quarters cupful Baker's chocolate, grated; butter the size of an egg; flavor with Jennings' extract vanilla

CHOCOLATE CARAMELS.

One cupful Baker's chocolate, grated; one cupful molasses, one cupful sugar, one cupful milk, butter the size of a walnut. Boil until crisp when dropped into water.

FIG CREAMS.

Cut fresh figs into four or five strips each. Roll French cream into a long roll in the palm of the hand, cut the roll with a knife lengthwise. Lay one of the cream strips on one of the fig strips and roll the cream around the fig.

ORANGE DROPS.

Grate the rind of one orange and squeeze out the juice, taking care to eject all the seeds, add to this a pinch of tartaric acid. Stir in confectioners' sugar until it is stiff enough to form into small balls. This is a delicious candy.

HICKORYNUT MACCAROONS.

Whites of three eggs, beaten stiff; add one pint sugar, a bowl of hickorynut meats, chopped, into which has been mixed one-half cupful flour. Bake in a moderate oven.

CARAMELS.

Miss Agnes Allyn, Holyoke, Mass.

One-quarter pound Baker's chocolate, three cupfuls brown sugar, one cupful molasses, one-half cupful cream, one tablespoonful butter. Boil about twenty-five minutes.

BUTTER TAFFY.

Two tablespoonfuls molasses, one tablespoonful vinegar, one tablespoonful water, one cupful sugar, one-quarter cupful butter, one teaspoonful Jennings' extract vanilla. Boil from six to eight minutes.

PEANUT CANDY.

Two cupfuls molasses, one cupful sugar, one tablespoonful butter, one tablespoonful vinegar. Boil from twenty minutes to one-half hour. Just before taking from the fire add one pint peanuts.

BUTTER SCOTCH.

One cupful brown sugar, one-half cupful nuts, six teaspoonfuls vinegar, butter the size of a walnut. Boil twenty minutes.

VINEGAR CANDY.

Three cupfuls sugar, one cupful vinegar, one cupful water. Stir before putting on the stove, not after. This candy may be made very white by pulling.

CHOCOLATE CREAMS.

Two cupfuls powdered sugar, one-half cupful milk; boil five minutes, add one teaspoonful Jennings' extract vanilla; set in a dish of cold water and beat to a cream; roll in balls and drop in Baker's chocolate, a little more than one-half a square of which has been melting while the candy was cooking. Drop them on a paper and put away to harden.

BUTTER SCOTCH.

Two cupfuls sugar, one cupful butter, four tablespoonfuls vinegar-

ANNA CANDY.

Miss Susie Newton, Holyoke, Mass.

Two cupfuls sugar, one cupful milk, two squares Baker's chocolate, a small piece of butter; cook in a spider; when done, beat and flavor with Jennings' extract.

WALNUT OR BUTTERNUT MAPLE SUGAR CANDY.

Mrs. Henry Allyn, Holyoke, Mass.

Dissolve the sugar in little water, boil till it grains. When most cool, pour in the nut meats.

FRENCH CREAM CANDY.

To the white of one egg, add an equal quantity of water. Stir in confectioners' sugar till it is stiff enough to be moulded with the hands. Flavor with Jennings' extract vanilla and set aside to dry.

SUGAR CANDY.

Mrs. F. C. Stratton.

Six cupfuls brown sugar, one cupful vinegar, one cupful water, one tablespoonful butter, one teaspoonful soda dissolved in hot water. Boil sugar, vinegar and water till it crisps by droping in cold water; then add butter and soda. Remove from the fire, grease a dish and cover with any kind of nuts and pour the candy in.

CREAM CANDY.

Miss A. Allyn, Holyoke, Mass.

One level teaspoonful butter, one pound granulated sugar, one teaspoonful of cream of tartar, one tablespoonful of vinegar, one-half tumblerful of water; when nearly done flavor with Jennings' extract of lemon. Cook without stirring. Try in cold water as molasses candy and pull until very white.

MOLASSES CANDY.

Miss A. Allyn, Holyoke, Mass.

Two cupfuls of molasses, one cupful brown sugar, two tablespoon-

fuls of vinegar; stir them well together and boil about twenty minutes, flavor when hot; add just before taking from the fire one-half teaspoonful of soda. Pull with the tips of the fingers.

MOLASSES CANDY.

Mrs. H. B. Spencer, Holyoke, Mass.

Two cupfuls brown sugar, three cupfuls molasses, one teaspoonful of butter; when done add one teaspoonful of soda. Pour into a pan. Not to be pulled Flavor if you wish.

MAPLE SUGAR CANDY.

A Friend.

To one cupful maple sugar add one-half cupful warm water and one teaspoonful of cream of tartar. Cool on buttered plates and work as if it was molasses candy, observing the same rule for boiling.

CREAM CANDY.

E. J. B.

Take one-half cupful of water and let it boil, then put in two cupfuls of powdered or granulated sugar, one-half teaspoonful of cream of tartar and butter as large as a good sized walnut. Do not stir after it comes to a boil. When it hardens in water turn out and flavor with Jennings' extract vanilla. Take a chopping knife and cut into short pieces as large as caramels.

SUGAR CANDY.

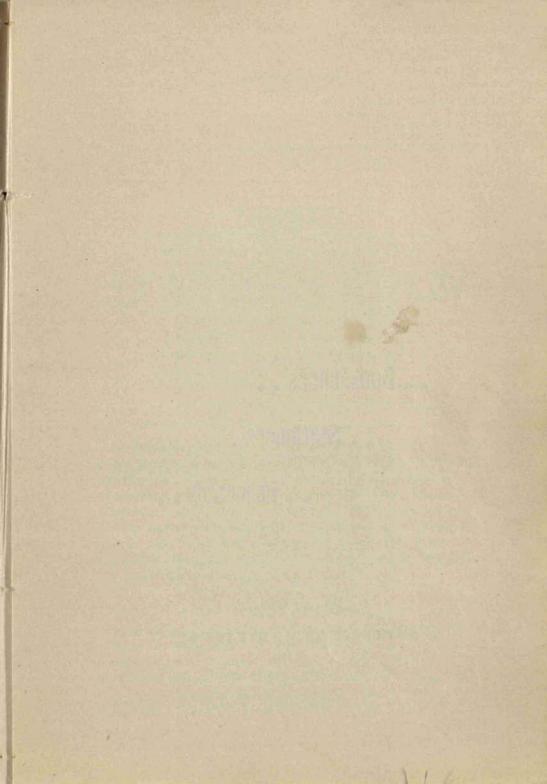
Mrs. H. B. Spencer, Holyoke, Mass.

Two cupfuls granulated sugar, two-thirds cupful cold water, one teaspoonful of cream of tartar, one tablespoonful of butter. Boil fifteen minutes, flavor with Jennings' extract lemon or vanilla and work it as you would molasses candy.

PEANUT CANDY.

Take an iron spider and let it get hot on the stove, then put in a cupful of granulated sugar, let one person turn it into the spider while another one stirs it. When it is all melted and thin (it will be pasty for a tew moments), stir in one full quart of peanuts (measured before shucking), that have been chopped fine. Turn into a greased pan.

- Chocolate Creams -4 cups sugar - 4 teaspoon cream of lastes. Stir together. Then add, large spront of glywring. One cuf of water. Cook until done. Do not sting until bool. For covering take farafine the size of a hickory net with chocolate 4 melt. (Gertrude)



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DRINKS.

"The tradesmen who in liquor deal,
Of our canal good use can make;
And when they meet, their casks to fill,
They oft its water freely take.
By this device, they render less
The ills that spring from drunkness,
For harmless is the wine, you'll own,
From vines that in canals are grown."

FRAPPE.

Mrs. W. Morris.

One dozen oranges, one dozen lemons, one can peaches, two cans grated pineapples, one pint cherry juice, one pint strawberry juice, eight bananas. Squeeze the lemon juice on the sugar, which is used to your taste, pour the juice off the peaches and chop the peaches themselves fine, then chop the orange pulp, after removing the seeds; add the bananas, also chopped fine; pour water on the lemon and sugar to make a rich lemonade, then add to the other fruits, pouring in the cherry and strawberry juice last, then fill with water. This makes three gallons.

COFFEE CREAM.

Served in pretty china cups or thin glasses, the following makes a dainty looking dessert. It may be frozen if preferred: Make a teacupful of the strongest and clearest coffee. Put the coffee, when made, with the yolks of two eggs and one ounce sugar, into a double boiler or a saucepan set into boiling water, and stir over the fire until the mixture thickens, then let it get cold. Whip a pint of

good cream quite stiff and then add the coffee to it by degrees, so that it is smooth and thick.

TOM AND JERRY.

Miss Habbîn.

Beat up white of one egg, stir in enough sugar to the consistency of thick batter, add three drops Jennings' extract of vanilla or lemon. Take a large tablespoonful, or about one and one-half, of batter over a quarter to one-half wineglassful of liquor (rum), pour hot water in and stir all the time. Grate some nutmeg over foam. Use pulverized sugar.

LEMON FIZZ.

Mrs. J. M. N., Rochester, N. Y.

Combine in the order given: Two pounds white coffee sugar, two ounces tartaric acid, one ounce Jennings' lemon essence, one quart water, the whites of two eggs, whipped thoroughly. Bottle. To use, put two tablespoonfuls in a tumbler and fill up with water; stir in a little soda until it foams and the drink will be found delicious.

NOURISHING LEMONADE FOR INVALIDS.

One and one-half pints boiling water, juice of four lemons, rinds of two lemons, one-half pint sherry, four eggs, six ounces loaf sugar. Pare the lemon rind thin and put in a pitcher with the sugar, pour the boiling water over it; when cool, strain, add the wine, lemon juice and eggs, well beated, which should also be strained.

BAKED MILK.

Put one half gallon milk in a jar and tie it down with writing paper. Let stand in a moderate oven eight or ten hours, when it will be like cream and is very nutritious.

PUNCH WITHOUT LIQUOR.

Mrs. F. C. Stratton.

Juice of six oranges and six lemons, adding sugar to suit taste, put to this a quantity of pounded ice and some sliced pineapple, pouring over it two quarts water. An agreeable summer beverage.

ORANGE WHEY.

Mrs. J. D.

Juice of one orange to one pint sweet milk. Heat slowly till curds run from. Strain and cool.

EGG LEMONADE.

Mrs. J. D.

White of one egg, one tablespoonful pulverized sugar, juice of one lemon, one gobletful water. Beat all together.

SAGO MILK.

Alice Perry.

Three tablespoonfuls sago soaked in one cupful cold water one hour, add three cupfuls boiling milk; sweeten and flavor to taste. Simmer slowly one-half hour. Eat warm.

RASPBERRY VINEGAR.

Mrs. W.

Put the berries in vinegar, let them stand forty-eight hours, strain them through a sieve, add one pound white sugar to one pint juice, boil one-half hour, then bottle. If possible, use one-half red berries, they give a rich flavor and the black ones the color.

RASPBERRY VINEGAR.

Mrs. Newton.

Cover the raspberries with cold vinegar and let them stand over night. In the morning, strain and to one pint juice add one pound sugar. Boil ten minutes and bottle when cold.

TO MAKE CHOCOLATE.

Allow one-half ounce Baker's chocolate to each person and to every ounce chocolate allow one-half pint water and one-half pint milk. Heat the milk and water, scrape the chocolate into it, stir constantly and quickly till the chocolate is dissolved, bring it to a boiling point, stir well and serve directly with white sugar.

CHOCOLATE.

Mrs. Newton.

Scrape five bars Baker's chocolate and rub smooth in one cupful

hot water, then add one quart boiling milk and boil five minutes stirring well; add four teaspoonfuls sugar to the chocolate when you stir it into the boiling water. As soon as taken from the fire, add one teaspoonful Jennings' extract vanilla.

CLARET CUP.

Mrs. Sherwood.

One bottle of claret, one pint bottle of soda water, one wineglassful brandy, one-half wineglassful lemon juice, one-half pound lump sugar, a few slices of fresh cucumber; mix in cracked ice.

CHOCOLATE.

Cut four ounces Baker's chocolate in a saucepan with enough cold water to prevent burning; let it simmer gently a few moments, then add one quart boiling milk and one gill cream. Let it boil gently five minutes.

LEMON SYRUP.

To five and one-half pints of water, add five pounds of sugar; boil slowly half an hour, then pour it off in an earthen basin on two ounces of citric acid beaten down. When cold flavor with Jennings' extract of lemon and bottle.

BLACKBERRY WINE.

Measure your berries and bruise them, and to every gallon of berries add one quart of boiling water, let the mixture stand twentyfour hours, stirring occasionally; then to every gallon of liquor add two pounds of white sugar, having it covered tight; then strain and bottle it. One pint of brandy to every gallon of liquor makes it keep better.

RED CURRANT WINE.

Six gallons currants to six quarts water, pound the currants down into the water and let them soak for twenty-four hours; then take one pound white sugar to every quart of the liquor, and mix well together; put the whole into a jar with a large mouth and tie a piece of muslin over it; let it ferment for tea days, stirring it occasionally and skim off the top. Strain it and bottle, corking and sealing it tight.

CUBAN COFFEE.

One cupful of beans (coffee), fresh roasted; grind, put into a quart measure of boiling water. Let it come to a good boil, strain through a flannel, heat again and strain again. Serve very hot with a pitcher of hot milk which has just come to a boil. This coffee is so strong that about one teaspoonful in a cupful of milk makes a delicious cup of coffee.

MILK BEEF TEA.

Milk and beef tea, equal parts; serve hot. The tea may be flavored with vegetables and strained.

OATMEAL GRUEL.

Mrs. Newton.

One heaping gill oatmeal, one-half teaspoonful of salt, stirred into two quarts boiling water. Boil one hour, stirring occasionally. Strain while hot. If the gruel is thicker than you like, thin it with milk.

STRAWBERRY ACID.

Pour two quarts of water, previously acidulated with five ounces of tartaric acid, over twelve quarts of strawberries or raspberries. Let stand twenty-four hours, then strain, taking care not to bruise the fruit. To each pint of clear liquor put one pound of finely powdered sugar, stir frequently and when the sugar is quite dissolved bottle the syrup. The whole process must be cold and the bottles left uncorked for some days as the liquor generally ferments.

GINGER BEER.

Three large tablespoonfuls powdered ginger, one tablespoonful of powdered cream of tartar, one and one-half pounds brown sugar; Pour on these ingredients two gallons boiling water. Let it stand until luke warm, then stir in one-half teacupful of brewers' yeast and let it stand in the kitchen for fifteen hours, then bottle and cork tightly. You can use the day after bottling, but it is better in two or three days.

Dandelion Wine Cour , gallon boiling water on 6 gts. dandelions blossoms. Let stand 48 hours, then strain and add fuf of yeast, I lemon sliced thin, 3 lbs. Isligar. Let stand 3 days or one week. When through working skim, strain and bottle

MISCELLANEOUS.

"With wisdom fraught,
Not such as books, but such as patience taught."

TO TAKE INK OUT OF LINEN.

Mrs. W.

Dip the spotted part in pure tallow, melted, then wash out the tallow and the ink will disappear.

CURE FOR CORNS.

The glacial acetic acid applied night and morning will relieve hard and soft corns in a week.

TO REMOVE IRON RUST FROM WHITE GOODS.

Hold the cloth over a vessel of boiling water, place on the spot two or three crystals of oxalic acid and pour on boiling water.

TO PREVENT FLIES FROM INJURING PICTURE FRAMES.

Boil three or four onions in one pint and brush the frames over with the liquid and not a fly will touch them. It will not injure the frames.

LIME SOAP.

Mrs. F. C. Stratton.

To one gallon soft water, take one-half pound unslacked lime, one pound washing soda and one pound clean grease, put three gallons soft water in a pot on the stove and in it put two pounds lime and three pounds washing soda, let it come to a boil and simmer one hour, then take it off and set it away to settle till morning; then sheer off the clear lye, add three gallons more water and let it boil three or four hours, then when cold pour that off also

very carefully, but keep the first and second lye separate; then throw out the lime and in the same pot put down three pounds of clean grease, previously tried out, and let it melt, then pour on first the stong lye and afterwards the rest, let it boil slowly for four hours till it thickens; try it in a saucer by working it, as long as any water remains it is not done. When it commences to thicken, throw in two ounces powdered rosin, when well boiled, set a tin dish kept for the purpose and pour the soap into it, the next morning turn it out and cut into bars.

CRYSTALIZED CHIMNEY ORNAMENTS.

Select a crooked twig of white or black thorn; wrap some loose wool or cotton round the branches and tie it on with worsted. Suspend this in a basin or deep jar. Dissolve two pounds of alum in a quart of boiling rain water and pour it over the twig. Allow it to stand twelve hours. Wire baskets may be covered in the same way.

IMMEDIATE REMOVAL OF FEVERISH HEADACHE.

M. Guyon, a French physician, accidentally ascertained that compression of the temporal artery produces at once this very desirable effect. He thus relates the manner in which he made the discovery: "Happening one day while feeling the pulse of a patient in yellow fever, and touching his temporal artery, to press the latter more strongly than usual, the sick man exclaimed, 'How you relieve me!' This suggested the compression of both temporal arteries, and when this was done the headache immediately disappeared." He found from subsequent experiments an equally good result in headaches arising from other causes, and he never observed the least inconvenience to arise. On the contrary, the patient, if in a state of torpor or somnolence, opened his eyes, breathed freely and expressed himself at ease. The application of this remedy to the yellow fever is not altogether new.

CURE FOR EARACHE.

From the American Artisan,

Take a small piece of cotton batting or cotton wool, make a depression in the center with the finger and fill it up with as much ground pepper as will rest on a five cent piece; gather it into a ball and tie it up, dip the ball into sweet oil and insert it in its place. Almost instant relief will be experienced and the application is so gentle that an infant will not be injured by it, but experience relief, as well as adults.

SYRUP FOR COLDS.

Mrs. P. Haifley.

Take elder berries (very ripe), wash and strain them and put one pint molasses to one pint juice; boil twenty minutes, when cold add to each quart one pint brandy. Bottle and cork tight. It will prove very good for a cough.

THE HOUSEHOLD.

To prevent the formation of crust in a teakettle, keep an oyster shell in the kettle. By attracting the stony particles to itself it will prevent the formation of a crust.

When ivory-handled knives turn yellow, rub them with rice, sandpaper or emery. It will take off the spots and restore their whiteness.

To kill warts, prick until they bleed and apply soda.

Lemon juice and glycerine will remove freckles. Apply at night.

A few drops of ammonia in water will clean hair brushes better than soap.

To kill corns, soak bread in vinegar, bind one day and night and they will come out by the roots.

A good wash for the head is made of one ounce borax and one ounce camphor gum; put in a large bottle with one quart water and shake occasionally to dissolve.

To smooth wrinkles out of silk, sponge on the right side with weak gum arabic water, and iron on the wrong side or between two cloths.

To curl a feather, sprinkle sugar thickly over a hot griddle and wave your feather back and forth over it. If not curled enough, repeat with fresh sugar.

A very pleasant perfume and also a preventive against moths is made as follows: Take one ounce each of cloves, caraway seeds, nutmegs, mace, cinnamon and Tonquin beans, then add as much Florentine orris root as will equal the other ingredients put together; grind the whole well to powder and then put in little bags among your clothes, etc.

After handling substances that leave a disagreeable odor upon the hands, it mustard water be used it will be found a most efficient deodorizer.

If the feet become frost bitten, soak them for one-half hour in a strong, hot solution of alum water, and if one application is not enough, two will be a cure.

Lemon juice will whiten frosting, cranberry or strawberry juice will color it pink and the grated rind of an orange strained through a cloth will color it yellow.

White spots on varnished furniture will disappear, if you hold a hot plate from the oven over them or rub them with essence of peppermint or spirts of camphor.

Never bite or pass sewing silk through the lips, as lead poisoning has been known to result from such a habit, as the silk is soaked in acetate of lead to make it weigh heavier.

A bruised spot or dent in furniture may be raised to the level of the surface in the following way: Lay six thicknesses of brown paper soaked in water over the dent and press with a hot iron over the paper; as the moisture evaporates the spot should disappear.

To remove a screw rusted in the wood, heat a poker in the fire red hot, and put on top of the screw for a minute or two; then take a screw driver and you will easily get it out if you do it whilst it is warm.

Sponges which are to be used in the bath room may be softened by boiling for a few minutes in three waters. After each time of boiling rinse in cold water and put on the stove again in a pan of cold water.

When the color of fabric has been destroyed by acid, apply ammonia to neutralize the acid, after which chloroform will in most cases restore the original color. Chloroform also removes paint from a garment where benzine fails.

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