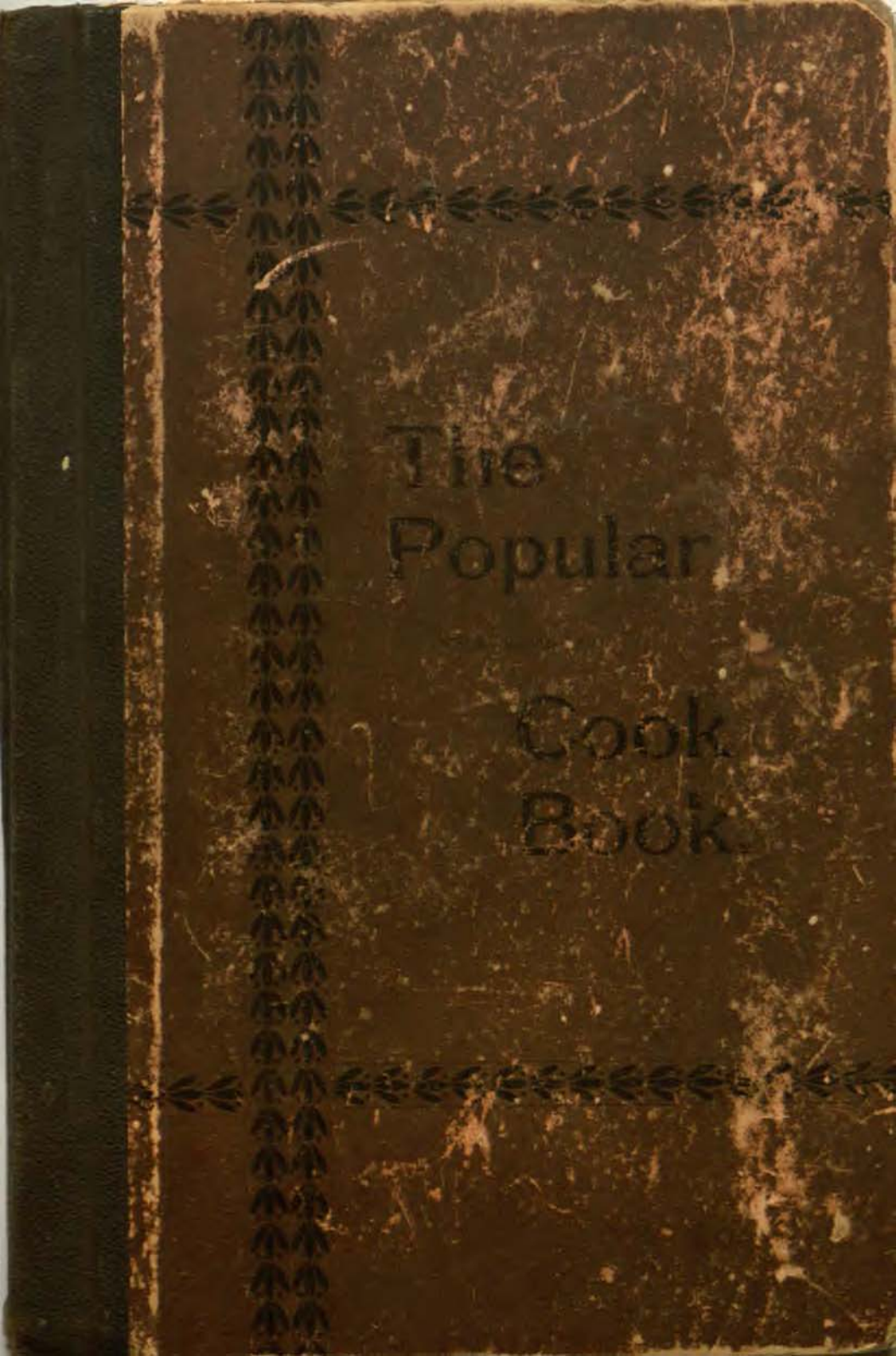


The image shows the front cover of an antique book. The cover is made of dark brown, heavily textured material, possibly leather or cloth, which is significantly worn and discolored with age. A decorative border runs along the edges, consisting of a repeating pattern of small, stylized leaf or floral motifs. The title 'The Popular Cook Book' is printed in a serif font, centered on the cover. The spine of the book is visible on the left side, showing a similar worn texture.

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To our many friends who love to cook;
Who by kindly words and generous aid
Have helped our work so it has paid.

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To God's own children by Gospel freed;
May this small volume give health and skill
And assist earth's families to do God's will.

May sinners see in this broad land
That the Gospel and sunshine go hand in hand;
And all the blessings they now are given
Comes down from God through Christ in heaven.

—S. A. STRAWN.

LEMON PIE.—Grate the yellow of the lemon, then squeeze the juice; put 1 cup of cold water, with cup of sugar, on the stove; add the juice and yellow of lemon; when it comes to a boil, stir in 1 large tablespoonful corn starch, with yolk of 1 egg (wet corn starch and egg with a little cold water); bake your crust, then put in filling; make frosting of the white, sweeten and cover.

Mrs. Arthur Burhans.

CREAM PIE (No. 1).—One pint rich, sweet milk, $\frac{2}{3}$ cup sugar, 2 eggs, 1 tablespoon corn starch or flour; cook over water; previously have the crust baked; add the filling; this is all till ready to serve; then cut the pie into pieces and place on pie plates, and cover each piece over with whipped sweet cream, sweetened and flavored, a little of each; vanilla and lemon extract is best.

Mrs. F. M. Kilbourn.

CREAM PIE (No. 2).—One egg, save out white; $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 1 tablespoon butter, a little nutmeg; thicken with a large spoonful flour, rubbed into the sugar; pour into the crust and bake; cover with a frosting made of the white, beaten stiff and sweetened.

Grace Houghton.

TARTS.—Two-thirds teacup of lard, 2 tablespoons of water, 1 tablespoon of sugar, the white of 1 egg, beaten stiff; $\frac{1}{2}$ teaspoon of soda, 1 teaspoon of cream of tartar.

Mrs. W. H. Simmons.

SUGAR PIE.—Two cups of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 3 eggs; mix all together, flavor with nutmeg; pour into pie pans lined with crust, and bake. Mrs. E. T. Yager, La Grange, Ky.

MINCE MEAT.—One peck of apples, 6 pounds of meat, 2 pounds of suet, 3 pounds of raisins, 3 pounds of currants, 1 pound of citron, $\frac{1}{2}$ pound of candied lemon, 1 pint of boiled cider, sugar and spice to taste.

Mrs. Geo. Sprinkle.

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Ladies' Aid Meeting, 1st and 3rd Fridays in each month,
at 1:30 P. M.

Pauline Circle Meeting, 1st Tuesday in each month, at
2:00 P. M.

Grace Society Meeting, 1st Tuesday in each month, at
7:00 P. M.

C. W. B. M. Meeting, 3rd Tuesday of each month, at
2:00 P. M.

Biographical Sketch of S. A. Strawn.

Among the younger class of strong preachers in the Church of Christ the subject of this sketch deserves honorable mention. S. A. Strawn was born on a farm near New Cumberland, Ohio, July 18, 1864, and hence is now in the early prime of a vigorous manhood. He started to school when but three years old, and at five could read in the Third Reader. Between his school days he cultivated a fine physical constitution by hard labor on the farm. Nor was his moral and spiritual nature neglected. From early life both his parents had been Christians, and theirs was eminently a Christian home. Such was the example that these godly people set before their children that not only did they turn to the Lord early in life, but four of the sons are preachers of the gospel, T. D., C. H., J. W., and the subject of this sketch. When Mr. Strawn was sixteen years old he confessed his Savior, and was baptized by his brother, C. H., and united with the Church of Christ at Augusta, Ohio. At nineteen and twenty he taught a country school for two years, and in 1885 when twenty-one years old, he entered Kentucky University at Lexington and remained five years, graduating in the English course. In 1890-91 he attended Drake University at Des Moines, Iowa, graduating with honors, and the same year received a classical diploma from Kentucky University. During the last two years of his college life at Lexington he worked in the Chestnut Street mission, the last year having charge of it, and left a church that soon became self-supporting. The last year he also preached once a week at the jail under the auspices of the W. C. T. U.

While at Drake University he preached at Elliott, Iowa, closing his work there in January following his graduation. Of his work there a well known minister bears this witness: "Elliott, Iowa, Dec. 27, 1891. To whom it may concern: I am here for a few days' meeting, and as Bro. S. A. Strawn contemplates leaving, I think it my duty to make a statement as to the character of his work here, but not at his suggestion. Elliott is a hard field, and I do not know of one who could have succeeded as well as Bro. Strawn. He has shown more than ordinary wisdom in managing serious difficulties among the members. Besides he has succeeded in enlisting the younger members in the work, and others who were entirely indifferent in regard to their duties, and about twelve new recruits. I make this statement by reason of duty to a faithful servant of the Master.

G. SNELL, Spencer, Iowa."

On March 3, 1892, Mr. Strawn was married to Miss Julia Yager, of La Grange, Ky., who is a true help-meet for him. Two bright

children, Anna May and Joel Frank, ages 8 and 6, have come to brighten their home and bless their lives.

Early in 1892 Mr. Strawn became pastor of the church at Literberry, Ill., and remained there two years. During his ministry there the church increased its membership one third, a large Endeavor Society was organized, and an addition built to the house. And against the wishes of the church he closed at Literberry to accept a call to the larger field at Mt. Carmel, Ill.

Mr. Strawn remained at Mt. Carmel over a year, and did a good work. The first year of his pastorate in that city there were 107 additions to the church, and pledges made to pay a \$2,600 debt. Upon leaving Mt. Carmel he received the following letter from the church: "Mt. Carmel, Ill., Feb. 23, 1895. To whom it may concern: This is to certify that S. A. Strawn has been pastor of the Christian Church at this place the past year, and as such has given good satisfaction. As an organizer and worker in prayer meetings, Sunday-school, and Y. P. S. C. E., he is by far the best we have ever had here, and we cheerfully commend him to any church that may want a first class pastor whose character is above reproach.

ELDER JAS. E. INSKEEP,
ELDER F. M. BAIRD."

Soon after leaving Mt. Carmel, Mr. Strawn received the following high testimonial from a prominent preacher who knew him intimately: "To all whom this may come, greeting: I have known Bro. S. A. Strawn for years, first, as a student in Kentucky University and Bible College, and, second, as a pastor. Hence it is with great pleasure that I say that I know him to be a refined and cultured Christian gentleman, a fine scholar, a good preacher, and one of the best pastors I ever knew. No pastor occupies a larger place in the hearts of his people than he did at Literberry, Ill. To know him, and to understand him, is to love him.

June 26, 1895.

L. SWINDLE,

Minier, Ill."

Mr. Strawn's next pastorate was in Mattoon, Ill., and during his labors there, among other things, a \$14,000 church building was nearly completed. His work there was a very laborious one, and when he left the city the official board of the church gave him the following flattering testimonial: "Christian Church, Mattoon, Ill., July 12, 1896. To the Disciples of Christ wherever this may be presented, greeting: We hereby recommend Bro. S. A. Strawn as a worthy minister of the Gospel of Christ, and a true Christian gentleman. He is a clear and fluent speaker, a practical Bible teacher, an active pastor, a successful organizer, a good manager of all departments of church work, and an enthusiastic Sunday-

school and missionary worker. He came here before we began to build, and preached for us about eight months (until our old house was sold and torn down). We consider Bro. Strawn combines the qualities of a successful preacher, pastor, evangelist, organizer, Sunday-school superintendent, Endeavor worker, prayer meeting leader, and missionary instructor. Sister Strawn is also a capable and active worker.

O. C. SCOTT, Clerk."

The above words are surely sufficient to satisfy the most fastidious. Some time before leaving Mattoon Mr. Strawn received a letter enclosing the following appreciative words from the writer:

"June 16, 1896.

To whom it may concern:

This is to say that I have been intimately acquainted with Bro. S. A. Strawn for three years, having assisted him in a month's meeting and knowing him well otherwise. He is a wise and energetic pastor, a good preacher, and an excellent Christian gentleman. He has had unusual educational advantages, and will do good work anywhere. I most heartily commend him to any church in need of a pastor.

A. MARTIN.

State Evangelist of Michigan."

His next pastorate was at Bucyrus, Ohio, where he remained over a year, adding many to the church. During his term of service here he preached considerably in surrounding country, turning the people to the Lord and building up church and Sunday school. Upon leaving Bucyrus the church gave him the following letter:

"Bucyrus, Ohio, July 7, 1897.

To whom it may concern:

As Bucyrus is considered to be one of the hardest fields in this district (and perhaps the hardest in the state), we feel like saying that Eld. S. A. Strawn has been a wise and efficient worker during the past year, conquering the most stubborn obstacles in a way that showed more than ordinary wisdom. He has been quite successful in the revival meetings of the year in bringing in new recruits and enlisting all in the work of the Master. As an organizer for church work he has no peer. In all departments of church work he is 'thoroughly furnished.' He is well educated and cultured, a good preacher and an excellent teacher. He can not but be loved by those who know him and understand him. Sister Strawn is also an excellent worker in her sphere, and can not be too highly recommended.

Yours for the Master,

WM. CARIS,

C. L. EBY,

L. F. ANDREWS."

His next pastorate was at Lowell, Ind. The following is his record there during the year: Sunday-school held its own; Senior Endeavor grew from 13 to 47, and about \$50 was raised; a Junior Endeavor of 42 members was organized and \$25 raised; Ladies' Aid Society raised \$202; the prayer meeting increased from 10 to 40; church contributed to missions \$102; there were 38 additions to the church; the pastor made 1,100 calls, and preached 204 sermons; and nearly \$1,300 was raised during the year. The Lowell Tribune spoke in high terms of his work.

Before locating elsewhere Mr. Strawn received the following splendid testimonial from the State Secretary:

"Logansport, Ind., Dec. 28, 1898.

To whom it may concern, greeting:

It gives me the greatest of pleasure to certify to the unspotted Christian character, the high pulpit ability, the untiring pastoral work, the industry as a constant student, of Bro. S. A. Strawn, of Lowell, Ind., who has just closed his work with the Christian Church at that place. I would not know any of our preachers to whom I would rather cite a church in need of a faithful, conscientious, and able preacher of the Gospel, than to Bro. Strawn. He will never do anything for which any church will have to apologize, but will be a constant and growing source of strength to any church for which he may be called to labor. I am particularly anxious that he find a pulpit in Indiana.

Fraternally in Christ,
T. J. LEGG."

Considering the official source whence these words come, there are few men who ever received a higher recommendation.

Mr. Strawn began in his present field in May, 1899, and since he began has received 41 additions to the church, and has been active in every good work. The following words will tell the story of his work in Owosso:

"Dec. 2, 1900.

To all whom these presents may come, greeting:

We, a committee appointed by the board of the Church of Christ, Owosso, Mich., wish to say, through the agency of this book, that Bro. S. A. Strawn came to us over 18 months ago, and found us as a church in a most deplorable condition, having been without a pastor for five months. And now, thanks to his earnest and persistent Christian work, and godly walk as he has gone in and out before the congregation, he has placed this society in a splendid condition to do efficient work for the Master. As an organizer and builder, we believe he has no superior and few equals.

We would think this statement incomplete without a cheerful

recommendation of Sister Strawn, who has been an efficient helper in all her husband's work—in Sunday-school, Christian Endeavor and the church. In a word to know Brother and Sister Strawn is to love them.

F. J. RAYMOND,
A. L. SPRINKLE.
H. L. NORTHUP."

Thus we have given a brief account of a very busy and useful life. We have thought it best to let those who knew Mr. Strawn intimately tell their story in their own words, and there are few men who could find stronger endorsement as to their character and ability. And as this faithful minister is still several years under forty, we may hope that his best work is yet to be done. May the Guiding Hand ever direct him and his loved ones into paths of usefulness and peace!

A. MARTIN,
General Evangelist, Muncie, Ind.



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 **GEO. J. SAMPLE.**

SOUP.

TOMATO CREAM SOUP.—Put through a colander 1 pint of cooked tomatoes; place in a porcelain kettle over the stove with a piece of soda of the size of a pea. If this amount of soda nearly takes away the sourness, it is enough; if not, add until it does. Salt as much again as ordinary soup; add a piece of butter, and pepper, and two pints rich milk. Let only come to a boil, then serve immediately.

Mrs. A. E. Ferry.

POTATO SOUP.—Boil $\frac{1}{2}$ dozen large potatoes, mash through a colander; add 2 quarts water and 1 quart milk, a piece of butter the size of an egg; pepper and salt to taste, and 3 or 4 crackers rolled fine; let come to a boil, serve. If desired, an onion may be added.

Mrs. G. Craft.

TOMATO SOUP.—One quart of tomatoes, 1 quart of water; stew until soft; add 1 teaspoonful of soda, and allow it to effervesce; then add 1 quart of boiling milk, salt, butter, and pepper to taste. Boil a few minutes, then strain, and serve very hot. A little rolled crackers may be used.

Jennie E. Archer.

PEA SOUP.—Two quarts beef stock, 1 pint of split peas, 1 small bag, 1 small onion, 2 small carrots, 1 small stick celery, vegetables chopped fine; season to taste. Soak the peas in cold water over night. Cook until vegetables are tender.

Mrs. B. H. Hadsall.

TOMATO SOUP.—Grate 2 large potatoes, add 1 quart of water, boil until thick and clear, strain 1 quart of tomatoes, and add to the above; let come to a boil, add $\frac{1}{2}$ cup of butter, salt and pepper to taste, let boil 5 minutes; serve hot. Delicious.

Georgianna Mellick.

NOODLE SOUP.—Put a nice soup bone into sufficient cold water and place upon the stove as early as practicable, to allow it to be nearly done $\frac{1}{2}$ hour before dinner, at which time the noodles should be added. To make the noodles, add 1 cup of flour, a little to a well beaten egg, knead and roll as thin as possible, dredging well with flour, roll up snugly, and slice very thin from end, shake out and add to soup.

Mrs. C. E. Auiler.

FAVORITE TOMATO SOUP.—Take a pint of canned tomatoes, with 1 quart of water, let it come to a good boil, then put in $\frac{1}{2}$ teaspoon soda; while this is foaming pour in 1 pint of good milk, tablespoonful of butter, $\frac{1}{2}$ pint of crushed crackers, and salt and pepper to taste; serve at once.

Mrs. S. A. Strawn, Owosso.

FISH.

FRIED FISH.—Prepare fish for cooking, beat an egg, dip the fish in the beaten egg, roll in graham flour, dip again in the egg and fry in hot butter or lard till tender; salt to taste.

Myrtle Davenport.

SCALLOPED SALMON.—One can of Salmon, drain off the oil and remove the large bones; butter the pan, place a layer of cracker crumbs, then a layer of salmon, pepper and salt and butter; thus continue until the pan is filled; pour in sweet milk until covered, and let stand 20 minutes, bake in a moderate oven 45 minutes; serve hot.

Mrs. G. M. Edwards.

OYSTER PATTIES.—Stew oysters in their own liquor, then cut in pieces, add a teaspoonful of flour, 1 tablespoonful of butter to a dozen oysters, season with salt, cayenne, a pinch of mace, two or three tablespoonfuls of cream, mix well, place in patties and serve hot. Line pattie tins with rich puff paste, place between paste and lid a small piece of bread, bake, remove lid and bread, fill with mixture, replace lid and serve hot.

Mrs. Leslie Beadley.

STUFFED OYSTERS.—Scald in their own juice 100 oysters, drain and chop, add a small loaf of stale bread, moistened with the juice, three large spoonfuls fried onions, chopped, seasoning to taste. Beat in three eggs, and pour the whole into a pan with a tablespoonful of melted butter (having drained off the superfluous juice); fill oyster shells with the mixture and sift powdered crackers on top. Bake until brown, with a little butter on top.

Miss Edna White.

CHICKEN AND TURKEY.

CHICKEN LOAF.—Boil a fowl until the meat falls from the bones. Strain and put the liquor again into the sauce pan; reduce it to one and one-half pints, adding one quarter box of Cox gelatine (soaked). Lay a few slices of hard boiled eggs on the bottom of a plain mold; fill the mold with alternate layers of white and dark meat of the chicken. Season the liquor and pour it over the meat in the mold, set it away in a cool place to harden; it will become a jelly.

Mrs. James Osburn.

CHICKEN PIE.—Stew chickens until tender; line the sides of a deep dish with nice pastry; put in the chicken, and the water in which it has boiled (which should be but half a pint); season with a large piece of butter, salt and pepper, and then cover loosely with crust. While this is baking have ready a quart can of fine oysters; put on the fire a pint of rich milk (or the liquor of the oysters will do); let it come to a boil; thicken with a little flour, and season with butter, pepper and salt; pour this over the oysters boiling hot, and about 15 minutes before the pie is done, lift the crust and pour the oysters and all into the pie; then return to the oven to finish.

Mrs. C. Dingman, Saginaw.

How to Cook Turkey.—Prepare the turkey, and put into the boiler; cover with water and cook tender; remove, put into dripper, and put dressing around it; put into the oven, and baste often until done.

Mrs. Tillie Whited.

CHICKEN PIE CRUST.—Take 1 quart measurefull of flour, and mix with it 4 teaspoonsfuls of Egg Baking Powder, a pinch of salt, and 1 teacupful of lard. Moisten with sweet milk, sufficient to roll. Roll out once, spread with butter, lap it over, and roll again.

Mrs. Georgian Mellick.

PRESSED CHICKEN.—Take 1 or 2 chickens, boil in a small quantity of water, with a little salt; when nearly done add a piece of butter; when thoroughly done take all of the meat from the bones, removing the skin; chop fine, and season to taste with salt and pepper. Place in a crock or pan, and add the liquor it was boiled in, which should be about one teacupful. Put on a heavy weight. When cold cut in slices.

Mrs. C. Flint.

SMOTHERED CHICKEN.—Dress young chicken, as for baking. Cut it in two, lengthwise along the back, and through breastbone. Salt, pepper, and roll in flour, and put in a covered bakepan, with a table-

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spoon or more of butter, and a pint of water. Cut up giblets and lay under chicken; turn over when browned, and brown other side; add more water, if necessary. Will require nearly an hour. Add milk to the gravy, and thicken, if necessary. Very nice.

Mrs. J. A. Scott.

CREAM CHICKEN.—Chop fine the meat of 1 chicken; season with $\frac{1}{8}$ of a nutmeg, $\frac{1}{2}$ teaspoon of red pepper, 1 teaspoonful of white pepper, 1 teaspoonful of salt. Make a cream of 1 quart of milk, 4 tablespoonfuls of flour, 5 tablespoonfuls of butter; salt and pepper to taste. Mix this cream thoroughly with the other ingredients; press into a baking-dish cover with bread crumbs, moistened with a little melted butter, and bake 30 minutes.

G. C. Mellick.

CHICKEN CROQUETTES.—Chop very fine, enough chicken, to fill a coffee cup. Season with pepper and salt, to taste, and sprinkle in a little celery seed or chopped parsley. Let a pint of milk come to the boiling point, add 2 tablespoonfuls butter, 2 well-beaten eggs, and 2 tablespoonfuls flour. Add chicken, and cook 10 minutes; turn out on platter, and when cold, make into rolls. Dip in beaten eggs, and fine cracker crumbs, and fry in hot lard. Make veal croquettes same way.

Mrs. Walter Osburn, Chapman.

EASY WAY TO COOK CHICKEN.—In a large pan, place a layer of the chicken, cut up. If lean put in a few small pieces of pork or butter. Salt and pepper, and sprinkle with flour. Then follow with another layer of chicken, seasoning and flour. Pour in enough water to cover all, cover pan, and place in oven, to boil till done. The gravy is all prepared.

Mrs. G. B. McCaughna.

MEATS.

LIVER LOAF.—Boil, until tender, 2 thick livers, and 1 thin lean pork; when cold, chop fine, mix well, make in a loaf to press, pour the soup they were boiled in over them, and weight down; let stand till well pressed.
Miss Myrtle Davenport.

MEAT CROQUETTES.—One lb. raw beefsteak, 2 slices of bread, 6 good-sized cooked potatoes; chop fine, season with salt and pepper, mix together with one egg, press into small cakes, and fry in butter and lard, equal proportions.
J. E. Archer.

YORKSHIRE PUDDING.—Four lbs. roast meat, either beef or pork; cook until done, and remove from roaster; wash the pan well, then make a paste of the following: 3 eggs, 1 pt. sweet milk, a pinch of salt, $1\frac{1}{2}$ cups of flour; pour the paste in the pan and lay the cooked meat in the center; bake fifteen minutes; serve hot.

Mrs. Jennie Carr.

VEAL CUTLETS.—Have the butcher cut 2 lbs. of cutlets in pieces about 4 inches square, and scarify well on one side; salt and pepper to taste; roll fine 5 soda crackers; beat well 2 eggs, into which dip each piece of meat and then into the pulverized crackers. Fry slowly in plenty of hot lard until well browned. When done remove from pan and put about $\frac{1}{2}$ teacupful of water in the pan, bring to a boil and pour over the meat.

Mrs. W. Simmons.

PORK ROAST WITH SAGE AND ONION DRESSING.—Take a piece of pork, cut off the leg, remove the bone and fill cavity with sage and onion dressing, made as follows: Boil three or four onions until very tender, chop onions fine, and add a little sage; salt and pepper to taste; bake until tender.

Mrs. B. H. Hadsall.

SAUSAGE RESPRET.—For 5 lbs. of sausage take 5 lbs. of fresh pork, and grind fine. 1 teacup of ground crackers or bread crumbs; season to taste, with pepper, salt and sage.

A Friend.

ENGLISH HASH.—Take a good cupful of rather coarsely chopped meat—"left overs" of any kind of cooked meat—and season with half teaspoonful of onion juice, a small tablespoonful of any kind of catsup, 4 shakes of pepper, and the same of salt, unless meat and gravy have been previously salted, in which case omit it. Simmer ten minutes in a cupful of good gravy. Serve on toast.

Mrs. Phoebe Cronk.

MEAT CROQUETTES.—One lb. raw beefsteak, 2 slices bread, 6 good sized potatoes, chopped fine; season with salt and pepper; mix together with one egg, press together in small cakes, and fry in butter and lard, equal proportions.

Mrs. M. C. Dawes.

VEAL LOAF.—One and one-half lbs. chopped veal or beef, 2 eggs, 6 crackers, rolled fine, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ teaspoon pepper. Mix into a loaf, place in buttered baking dish with bits of butter and a little water; bake about 20 minutes, basting often.

Miss Ethel Payne.

VEAL LOAF.—Three lbs. of veal, $\frac{1}{2}$ lb. of salt pork, 2 slices of bread crumbed, 2 eggs, 1 teaspoonful of salt; pepper to taste. Chop meat and bread fine, add egg and seasoning; make in two small loaves; bake in the oven.

Mrs. M. T. Boyce.

VEAL LOAF.—For a three-pound loaf—Two and three-fourths pounds of veal, $4\frac{1}{2}$ lbs of fat pork, 2 eggs, butter size of an egg, $\frac{1}{2}$ cup of sweet milk, 8 rolled crackers, 1 tablespoon salt, 1 tablespoon pepper. Mix well and bake 2 hours.

Mrs. W. L. Tucker.

STUFFED ROUND STEAK.—Select as large round steak as possible, having it cut quite thick; prepare a dressing as for fowl, and spread over the steak; roll it up like a jelly roll, and tie with a cord; stew this in the kettle with plenty of grease, for nearly an hour, being careful not to burn; have ready a pint of macaroni, soaked, and when meat is done, throw in about one-half a can of tomatoes and sufficient water to make a gravy, and add the macaroni; take the meat out on the platter, and pour over it the entire contents.

Mrs. D. R. Hurst.

FRENCH HAMBURG STEAK.—Take 1 lb. of choice round steak, remove the fat from the outside, also all fibers from the steak; put in chopping bowl and chop it up coarse, then add one medium-sized onion, sliced; salt and pepper to suit taste, and chop very fine; serve in small patties, on choice lettuce leaves.

B. L. Converse.

MEAT AND BEANS.—To notice the difference between beans baked or stewed in fresh meat, and in salt meat, is important. If the fresh meat is salted as it is put in the pot with the beans, the latter are digestible and nutritious. But if meat that is salted in a brine is put in with the beans, the person who eats them will suffer more or less distress from indigestion; and this will be in proportion to the quantity of lean salt meat. The latter is mere fibrin. Analysis will show that all the food value of meat is in the salt brine, to be thrown away.

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EGGS AND CHEESE.

EGG OMELET.—Two tablespoons flour, dissolved in milk, 3 eggs, well beaten, 1 pint of milk, season with salt and pepper; cook in a well-buttered frying pan.

Gertrude E. Layton.

STUFFED EGGS.—Boil the eggs hard and cut in two; remove the yolks and mix with them pepper, salt, mustard, and a little vinegar (and if liked, cold meat, chopped fine); mix well, and fill in the cavities.

Mrs. James Aten.

MILK POACHED EGGS.—Put enough milk in the spider to cover the bottom well, and put in salt, pepper, and butter to taste; when hot, drop in the eggs, as in common poaching; when done, take out on platter and pour the remaining milk over as a gravy.

Mrs. S. M. Townsend, Ionia, Mich.

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MACARONI WITH CHEESE.—Take 12 sticks of macaroni, break in 1 inch lengths and cook until thoroughly swelled; drain, then rinse with clear water. Put a layer of cracker crumbs in the bottom of a small baking dish, add a layer of macaroni, then grated cheese, alternately, until you have the desired amount; salt; bits of butter may be added, if desired. Cover with boiling milk, and bake 30 minutes.

Mrs. Fred Conklin.

EGGS MARTIN.—Take 6 fresh eggs, boil 15 minutes, remove from shells, place in shallow dish, half cover with cream sauce, made of flour and buttermilk; grate cheese over all; place in hot oven till cheese is brown; serve in original dish, hot.

A. L. Converse.

CHEESE ON TOAST.—Toast bread; cut cheese in thin slices and toast until brown; butter bread while hot, place cheese on bread, pour over this one pint scalded milk; serve hot. Excellent for breakfast.

From a Friend.

SALADS AND SANDWICHES.

SALAD DRESSING.—Yolks of 4 eggs, 1 teacup vinegar, $\frac{1}{2}$ cup of sour cream or milk, 2 tablespoons mustard, pepper and salt to taste, 1 tablespoon sugar, butter, size of hickory nut; cook until it thickens; while boiling hot, add the whites of two eggs, beaten stiff.

Mrs. E. Southworth, Owosso.

POTATO SALAD.—Six good-sized potatoes, boiled, chopped fine; (have potatoes well cooled before chopping); 3 hard boiled eggs, 2 medium sized onions, also chopped fine; mix the above all together and season with salt to taste; put in basin and put on stove to boil; teaspoon of mustard, teaspoon of sugar, butter, size of an egg; $\frac{1}{2}$ cup of vinegar; when boiled pour over chopped ingredients, mix lightly.

Edith E. Sutton, Owosso.

SALAD DRESSING.—Two tablespoons of flour, 3 teaspoons of mustard, 2 tablespoons sugar, 1 teaspoon celery salt, $1\frac{1}{2}$ cup sweet milk; after it begins to thicken add 1 cup vinegar, yolks of 4 eggs, 4 tablespoons butter, 1 teaspoon salt, dash of pepper; thin with water, milk, or vinegar.

A. W. Green, Corunna.

FRUIT SALAD.—One-half box Cox gelatine dissolved in $\frac{1}{2}$ pint of hot water, juice of 6 lemons, 4 oranges, into small pieces, 6 sliced bananas, 1 can shredded pineapple, $\frac{1}{2}$ lb. white grapes, 1 pint can cherries, 4 cups (large) sugar. Put into mould and let stand over night.

Mrs. Geo. Haskell, Owosso.

PEA AND SALMON SALAD.—One can salmon, picked fine; one can of peas, drained, mixed together with dressing. Dressing.—One cup of vinegar, 2 eggs, 2 teaspoons of corn starch, 1 tablespoon of butter; season and cook in double boiler 15 or 20 minutes.

Mrs. Geo. Sprinkle.

FRUIT SALAD.—Soak $\frac{1}{2}$ box Cox's gelatine in $\frac{1}{2}$ pint cold water, turn on $\frac{1}{2}$ pint of boiling water, cut 1 can of pineapple in small pieces, add juice of 6 lemons, cut up 4 oranges into small pieces, 4 bananas, $\frac{1}{2}$ lb. of white grapes; put all together, sweeten to taste, and mould; serve with whipped cream.

Jennie E. Archer.

OYSTER SALAD.—Pour liquor off two cans of oysters, put oysters in a large dish, add to these 6 or 8 large crackers. The Dressing.—Three-fourths pint vinegar on stove; when boiling, add $\frac{1}{2}$ cup of butter; stir into this yolks of four eggs, dessert spoonful of salt, mustard and pepper, $\frac{1}{2}$ spoon of sugar, $\frac{1}{4}$ cup of cream, beaten together; pour this into the vinegar, and cook until thick, and pour over oysters and crackers.

Mrs. L. J. Liter.

FRENCH SALAD DRESSING.—Two eggs, beaten very light; add 6 tablespoons of vinegar, 3 of water, and butter size of an egg. Mix thoroughly together in a cup 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, 1 teaspoon of mustard, 2 teaspoons of sugar; add this to the other mixture, cook in a double boiler, being careful not to over-cook, as it will curdle. When it cools, set in ice-box and use as you have need, always thinning with a little thick sweet cream, whatever quantity you desire.

Georgiana Mellick, Owosso.

SALAD.—Equal parts of sour apples, celery, nut-meats, and chicken or veal, chopped; cover with Mayonaise dressing.

Mrs. E. Southworth, Owosso.

SALAD DRESSING.—Three eggs, 2 teaspoons black pepper, 1 teaspoon salt, 1 teaspoon mustard, 3 teaspoons melted butter, six teaspoons sweet cream, 1 coffee cup vinegar. Put all on stove and cook until it looks like cream, taking care to stir it all the time.

Mrs. E. S. Laverock, Owosso.

SALAD CABBAGE DRESSING.—Two beaten eggs, 3 tablespoons sugar, 3 teaspoons mustard, 1 teaspoon salt, 1 teaspoon flour; stir this all free from lumps, then add 1 large teacup of vinegar; boil until it thickens, in a double boiler. Three tablespoons of butter for 1 large head of cabbage, chop fine, turn on cabbage when cool.

Mrs. Fred Jacobs, Corunna.

POTATO SALAD.—One teaspoon mustard, 1 teaspoon sugar, 1 teaspoon salt, 6 teaspoons sweet cream or milk, 6 teaspoons vinegar, yolks of two eggs; stir together and cook till thick; beat the whites, and add to above as soon as it is cooked 2 medium-sized onions, 1 green cucumber, potatoes enough for good dish.

Mrs. Hartshorn.

NUT SALAD.—Equal parts celery, English walnuts, with one quarter as much apple, all chopped separately; moisten this mixture with the following dressing: Yolks 2 eggs, salt, pepper, $\frac{1}{2}$ teaspoon mustard, mix and boil slowly, adding 1 teacup vinegar as it boils, stirring constantly. May be served on a lettuce leaf by putting a little whipped cream and $\frac{1}{2}$ of an English walnut on top of each dish.

Mrs. W. A. Rosekrans.

SALAD.—One lb. English walnuts, 2 cups of apples, 2 cups of beets, 2 cups of celery; cut them in little dices; put in separate dishes, in a cool place; when all prepared, put together with Mayonnaise dressing thinned with cream.

Mrs. M. C. Dawes.

POTATO SALAD.—Six cooked potatoes sliced, 5 hard boiled eggs, chopped, 3 sticks of celery chopped fine, 2 medium sized onions chopped fine. Put first a layer of the potatoes, then a layer of egg, small amount of the celery and onion, sprinkle over that salt and pepper to taste, then repeat; cover the whole with whipped cream.

Mrs. E. Conant.

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FURNITURE AND UNDERTAKING.

POTATO SALAD.—One quart of cold boiled potatoes, chopped fine, add 1 onion, 1 cucumber, 1 stalk of celery, chopped fine; mix well together and pour over this the following dressing: One well beaten egg, 1 teaspoon mustard, 3 tablespoons melted butter, $\frac{3}{4}$ cup vinegar, salt; if vinegar is very strong, use part hot water.

Mrs. G. Springer, Owosso.

CABBAGE SALAD.—For 1 head cabbage use 1 cup of vinegar, 1 cup water, 2 eggs, 2 tablespoons flour, 1 teaspoon mustard, $\frac{1}{2}$ teaspoon caraway seed, 2 teaspoons salt, 6 tablespoons sugar. Let sugar vinegar, and water come to a boil, add flour, stirred with water, as for thickening gravy, into which eggs have been stirred; when thick as gravy, pour over 1 head of cabbage, chopped fine.

Mrs. W. H. Bakers, Owosso.

POTATO SALAD.—Cut potatoes fine, then beat together two eggs, two tablespoons sugar, $\frac{1}{2}$ teaspoon each of salt and mustard, and a little pepper, with $\frac{1}{2}$ cup vinegar, 1 tablespoon corn starch; cook until it thickens; after removing from fire, add a piece of butter, and stir well through the potatoes.

Miss Ethel Payne.

SALAD DRESSING.—One cup of vinegar, set in a dish of water on the stove, one teaspoon of mustard, scalded with 3 tablespoons of water 6 well-beaten eggs, 3 tablespoons of sugar; put the eggs, sugar, and mustard together and stir them gradually into the vinegar; when it begins to thicken, remove from the stove, and add butter the size of an egg; this will keep in a cool place for several days. For a thin dressing, add milk or cream.

Mrs. W. A. Rossman, Owosso.

CABBAGE SALAD.—Two eggs, 8 tablespoons vinegar, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon mustard, pepper and salt to suit taste; put in a bowl over boiling water, and thicken. Put over cabbage cold.

Mrs. W. S. Beebe, Owosso.

CABBAGE SALAD.—Chop fine one solid cabbage head. Dressing.—Place in a double kettle half a cup of sugar, 2 tablespoons of butter, 2 even tablespoons of flour, 2 eggs, 1 teaspoon of salt, 1 heaping tablespoon of mustard, two-thirds of a cup of vinegar; cook until clear and thick as custard; let it get thoroughly cold before stirring through the cabbage.

Mrs. M. T. Boyce, Owosso.

FRUIT SALAD.—One-half box gelatine dissolved in $\frac{1}{2}$ pint cold water; turn on $\frac{1}{2}$ pint boiling water; cut 1 can of pineapple in small pieces; add juice of 6 lemons; cut in small pieces 4 oranges, 4 bananas, $\frac{1}{2}$ lb. white grapes, sweeten all to taste, and mould.

Mrs. E. E. Bentley, Owosso.

BREAD.

SALT RISING BREAD.—Into a cup, $\frac{3}{4}$ full of scalding milk, stir 2 teaspoonfuls fresh cornmeal, and two teaspoonfuls white flour, stir until evenly mixed, put in a warm place to rise over night. In the morning a white foam will cover the top, if light and ready for use. Whlp together, 5 minutes, 1 quart warm water and flour, enough to make rather a stiff batter, add the above cup of rising, and thoroughly beat again. Put in a warm place to rise, first sprinkling over the top dry flour to $\frac{1}{4}$ inch thick, and a large spoon of salt over that. When the sponge is light enough, the flour will crack open, and the sponge rise above the flour; then mix into loaves by adding enough flour to shape nicely. Keep in a warm place, covered over with a cloth. Rub a little melted butter over the loaves. It helps to brown them and improves the crust. Mrs. G. Goodwin.

GRAHAM BREAD.—One quart sour milk, 2 round teaspoonfuls soda, 2 teaspoonfuls salt, 1 cup Orleans molasses, 2 tablespoonfuls brown sugar, 4 coffee cups graham flour, 4 coffee cups white flour. Bake 1 hour in slow oven. Makes 2 loaves. Mrs. Z. H. Ross.

CORNMEAL BREAD.—Three large cups corn meal, 3 cups wheat flour, 1 quart buttermilk, dessert spoon of soda, 1 cup good molasses. Put the soda in molasses, and put in last. Stir all together, put in a two-quart basin, and steam 3 hours. Then bake just enough to give it a nice brown. Mrs. S. H. Alliton.

BROWN BREAD.—Into a pint of boiling sweet milk, stir thoroughly 2 cups of meal, a little salt, butter, size of a walnut, and $\frac{1}{2}$ cup of molasses; then add 1 pint of buttermilk, two teaspoonfuls of soda, two cups of meal, 1 cup of wheat flour. Steam three hours; then set in oven and brown over top. Mrs. Harry Haight.

BROWN BREAD.—Four cups sour milk, 1 cup molasses, 1 cup sugar, 4 cups graham flour, 4 cups white flour, 1 heaping teaspoonful soda, 1 small teaspoonful salt. Mrs. Dr. P. S. Wilson.

WHITE YEAST BREAD.—Pare 12 medium sized potatoes, and cook in sufficient water to keep them covered. While they are cooking take 1 pint flour, 1 teacupful each of salt and sugar, wet with enough cold water to make a smooth paste. Pour over it 2 quarts boiling water, and cook until it looks clear like starch. Pass through a colander into a 2-gallon jar. When the potatoes are well done, pass them through a colandar too. Fill the jar with water to within a fingers-length of the top. When the mixture is lukewarm, stir in

4 dried yeast cakes, that have been previously dissolved, and set in a warm place to rise. When a thick, white scum rises to the top, it is ready for use. Cover tightly, and set away in a cool dark place. For 4 three-pint basin loaves, use 3 pints of the yeast. No other wetting required. Stir in sufficient white flour to make a stiff, smooth batter, in an hour it is light. Cover with a pan and no tough crust will form; when light, stir in more flour, and make stiff enough to form into loaves, but let it rise once more, then mould only enough to shape into loaves. They are light enough to bake when no dent remains from the pressure of the finger on the surface.

Idell Hill.

GRAHAM BREAD.—Take $\frac{3}{4}$ of a pint bowl of sponge, made the same as for white bread, add a little salt, $\frac{1}{2}$ cup of brown sugar, and 1 pint lukewarm water. Then add graham flour to make a stiff batter; put in tins until light, bake in a moderate oven 45 minutes. This makes three small loaves.

Mrs. J. P. Sutton.

CORN BREAD.—One and one-half cups sour milk; $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 2 cups corn meal, 1 cup flour; steam 3 hours.

Mrs. Dr. P. S. Willson.

ROTH & SULLIVAN, Tailors & Hatters.

ORANGE SHORTCAKE.—One quart flour, 3 teaspoons Egg Baking Powder, a little salt, $\frac{3}{4}$ cup butter and lard, mixed; enough milk or water to mix soft; divide into two equal parts, roll to size of tin, place one layer on tin, spread with melted butter; place other layer on top, and when baked the layers will separate easily; peel $\frac{1}{2}$ doz. oranges, cut in small pieces, sweeten to taste, and let stand. Some cream will improve it. When crust is baked, separate, spread with butter and add oranges between and on top.

Mrs. Mary Osburn.

TEA RUSKS.—One quart of milk, warmed, $\frac{1}{2}$ cup of soft yeast, and flour to make a thick batter; mix at night, and in the morning add 1 cup each of butter and sugar, rubbed together, and 2 eggs, well beaten, and mix into a soft dough; let it rise again, mould into biscuit form, put in a tin, and when light, bake; when done, wet the top with sweet milk, in which a teaspoon of sugar has been dissolved; it makes the crust tender and glossy.

Mrs. A. L. Sprinkle.

BROWN BREAD.—Two cups of buttermilk, 1 heaping teaspoon soda, $\frac{1}{2}$ cup molasses, 1 egg, 1 teaspoon salt; stir a little stiffer than gems.

Mrs. Bertha Tiffany.

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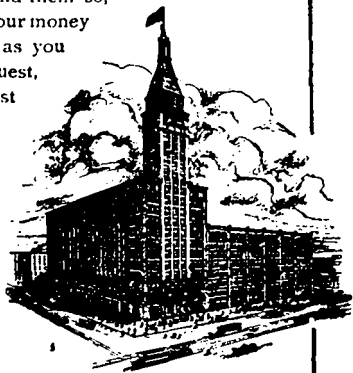
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STEAMED CORN BREAD.—One and one-half cup sour milk, 1 cup sweet milk, $\frac{1}{2}$ cup molasses, $2\frac{1}{2}$ cups corn meal, 1 cup flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt; steam 3 hours and brown in the oven.

Mrs. Alfred Osmer.

BROWN BREAD.—One pint corn meal, 1 pint sour milk, 1 pint flour, 1 egg, 1 teaspoon soda, 1 teaspoon salt, butter size of egg, $\frac{1}{2}$ cup molasses; steam two and one-half ($2\frac{1}{2}$) hours, and bake one-half hour.

Mrs. McBain.

YEAST EMPTYING RECIPE.—Twelve large potatoes, 3 tablespoonfuls flour, 2 tablespoonfuls sugar, 1 tablespoonful salt; boil the potatoes in plenty of water; save the water and pour 1 pint over the flour; sugar and salt, after potatoes are mashed, 1 quart of potato water; and one quart of cold water; place two yeast cakes in a cup of cold water and dissolve and add to the above. Take 2 cups of this yeast (when light) for 1 loaf of bread; knead; put into tins until light, and bake from 20 to 30 minutes.

Mrs. J. J. Donelly.

GRAHAM BREAD.—Sponge, as for wheat bread; use, for 2 loaves, 1 pint of sponge, 2 cups graham flour, 1 teaspoonful molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup of sweet milk; stir and put in cans or dishes to raise. When light, steam from $1\frac{1}{2}$ to 2 hours, or until thoroughly done.

Mrs. O. A. Palmerton.

SALT RISING BREAD YEAST.—One-half cup luke warm water, pinch of ginger and soda, 2 teaspoonfuls flour, and graham flour to make a batter; let it get light; keep in warm place, then take $\frac{1}{2}$ bowl warm water; put in yeast and flour to make batter; let it get light, sponge bread.

Mrs. Barem.

INDIAN BREAD.—One quart sour milk, 1 pint sweet milk, 1 quart corn meal, 1 pint wheat flour, 1 cup sugar, 1 tablespoonful salt, 1 tablespoonful soda. This makes 3 loaves. Bake in a moderate oven.

Edith E. Sutton.

BROWN BREAD.—One cup of molasses, $2\frac{1}{2}$ cups of water, 1 cup of sour milk, 1 teaspoonful of soda, 2 cups of graham flour, 2 cups of corn meal, 2 cups of wheat flour, a little salt. Bake.

Miss Ida L. Misener. Owosso.

GRAHAM GEMS, WITH SOUR MILK OR BUTTERMILK.—Graham flour, 1 quart, 1 egg, 1 tablespoonful butter, 1 teaspoonful soda, 2 tablespoonfuls sugar, salt to taste. These can be eaten by a dyspeptic.

From a Friend.

BROWN BREAD.—Corn meal and flour each 2 cups; sweet and sour milk, 2 cups, with $\frac{1}{2}$ cup molasses, salt and soda 1 teaspoonful; put in round tin cans, steam 1 hour, and bake $\frac{1}{2}$ hour. Eat when warm.

Nettie Lillie.

BOSTON BROWN BREAD.—One cup sour milk, with one teaspoonful soda stirred in, 2 cups sweet milk, 1 cup molassas, with one teaspoonful soda, 1 teaspoonful salt, 3 cups graham flour, 1 cup cornmeal, 1 cup of raisins may be added if desired. Put the mixture in 3-pound Baking Powder cans, and steam 3 hours. Mrs. James Aten.

JOHNNY CAKE.—One egg, $\frac{1}{2}$ cup sugar, 1 tablespoonful of lard, 1 cup of sour milk, 1 teaspoonful of soda, salt, $\frac{1}{2}$ cup white flour; 1 cup of cornmeal.

CINNAMON ROLLS.—Take light dough, as for bread, mix in shortening, 1 egg, and a little sugar; roll out to about $\frac{1}{4}$ inch in thickness; spread with butter, then sprinkle with sugar and cinnamon; roll up and cut, as you would jelly cake, put in pans like biscuit; set to rise; when light, put a little lump of butter and sugar and cinnamon on each one, and bake. Mrs. James Aten.

STEAMED BROWN BREAD. (Good).—One pint sour milk, 1 rounding teaspoonful soda, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, salt, 2 cups graham flour, 1 cup white flour; steam 3 hours. Mrs. N. Ward.

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MRS. MERRITT'S BROWN BREAD.—Two cups sweet milk, 1 cup sour milk, 3 cups meal, 1 cup flour, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda. Steam 3 hours. Mrs. A. L. Sprinkle.

BROWN BREAD.—One pint of sour milk, 1 cup of molasses, $\frac{1}{4}$ cup of brown sugar, small lump shorting, 1 teaspoonful soda, graham flour to make stiff batter; bake or steam 40 minutes. Mrs. Lingle.

GRAHAM BREAD.—One-half cup brown sugar, $\frac{1}{2}$ cup molasses, 1 pint sour milk, 2 even teaspoonfuls soda, a pinch of salt, graham flour; steam three hours in Baking Powder cans.

Mrs. W. D. Underwood.

GINGER BREAD.—One and one-half cups of molasses, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup warm water, 1 teaspoonful of soda, 1 teaspoonful of ginger, salt. Lucy Miller, Owosso, Mich.

GRAHAM BREAD.—Two cups sour milk, 2 cups graham flour, 1 cup wheat flour, $\frac{3}{4}$ cup sugar, 1 small teaspoonful soda, $\frac{1}{2}$ teaspoonful salt. Mrs. A. W. Green, Corunna.

GRAHAM BREAD.—One cup of molasses, 2 cups of sour milk, 2 teaspoonfuls soda, 2 eggs, 1 tablespoonful melted butter, 1 teaspoonful salt; thicken with graham flour, and bake in moderate oven, $\frac{1}{2}$ to $\frac{3}{4}$ hour; this will make 2 loaves. Mrs. Jennie Brooks.

BROWN BREAD.—One cup sour milk, 1 cup sweet milk, $\frac{1}{2}$ cup sugar, filled up with molasses, 1 egg, 1 teaspoonful soda, salt, $\frac{2}{3}$ graham, $\frac{1}{3}$ cornmeal or flour.

Mrs. R. D. Crawford.

SALT RISING BREAD.—At tea time or early in the morning take $\frac{1}{4}$ cup of corn meal, a pinch of salt, sugar, soda and ginger, bring to a boil new milk and pour over the mixture, making a very thin batter; keep this warm and it will rise in from 8 to 10 hours. Take a cup of quite warm water and make a thick batter and stir in the meal rising. Your bread pan containing sifted flour enough for your baking being ready, make a hole in center of flour and use $\frac{1}{2}$ pint of boiling milk to scald a portion of the flour; then use warm water to make as much bread as you wish, using a pint of wetting, a little salt-soda and a tablespoonful of sugar for each loaf of bread. Into this well-stirred batter put your light rising; stir thoroughly; cover with sifted flour and keep warm. When light, knead in loaves and set in your warming closet to rise. Bake in a rather hot oven from 20 to 30 minutes.

Mrs. Julia M. Cooper.



PANCAKES.

POTATO PAN CAKES. (Phan Kuchen.)—Peel and grate 6 large potatoes, add one egg, 2 tablespoonfuls of flour, a little salt, and fry thin in hot lard; eat with apple sauce.

Mrs. W. P. Pearson.

WHEAT GRIDDLE CAKES.—One egg, 1 cup buttermilk, 1 teaspoonful soda, salt, flour to make a nice batter, 1 teaspoonful brown sugar, flour to make a nice batter, bake on well-buttered griddle.

Mrs. Georgia Deone.

POTATO A LA PANCAKE.—Peel, cut in thin slices, lengthwise, salt and pepper; fry in butter or beef drippings, turning like griddle cakes.

Olive Auiler.

POTATO CAKES.—Peel enough good-sized potatoes for a meal, grate on a coarse grater, and stir in from 3 to 5 eggs, salt, and flour to make a batter, and fry as you would pancakes.

Mrs. James Aten.

BUCKWHEAT CAKES.—Three teacupfuls buttermilk, 1 teaspoonful salt; dissolve soda in one tablespoonful of hot water; add to buttermilk, and stir in flour enough for thin batter; bake immediately.

Mrs. Jennie Brooks.



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MUFFINS AND PUFFS.

PEACH FRITTERS.—Make a batter of 1 cup of flour, $\frac{1}{2}$ cup of milk, 1 egg, 2 teaspoonfuls Egg Baking Powder; pour this over 1 pint of peaches sliced; drop in hot lard until brown; serve with maple syrup.

Mabelle Richardson.

CRUMPETS.—Mix together thoroughly while dry, 1 quart sifted flour, 1 teaspoonful salt, 2 heaping teaspoonfuls Egg Baking Powder, then add 1 large tablespoonful butter, and enough sweet milk or water to make a thin batter; bake quickly in gem pans.

Mrs. James Aten.

RAISIN PUFFS.—Two eggs, scant $\frac{1}{2}$ cup butter, 3 teaspoonfuls Egg Baking Powder, 2 tablespoonfuls sugar, 2 cups flour, 1 cup sweet milk, 1 cup raisins, chopped; steam $\frac{1}{2}$ hour in cups. Julia Lucas.

RAISIN PUFFS.—Two eggs, $\frac{1}{2}$ cup of butter, 1 cup sweet milk, 2 cups of flour, 2 heaping teaspoons of Baking Powder, 1 cup of raisins (or dried cherries); put in buttered cups and steam 45 minutes; serve with liquid sauce.

Mrs. J. C. Dingman.

MUFFINS.—One teaspoonful melted butter, $1\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup sweet milk, 1 heaping teaspoonful Egg Baking Powder; bake in rings.

Mrs. Mary More, Ontario.

GRAHAM GEMS.—One cup sifted flour—wheat, 1 cup sifted graham flour, 1 teaspoonful Egg Baking Powder, $\frac{1}{2}$ cup sugar (scant), pinch salt, tablespoonful butter, 1 teaspoonful soda, 1 cup sour milk; will make one dozen.

Mrs. Dr. Hiller.

MUFFINS.—Two eggs and 1 teaspoonful of sugar beaten together, 2 cups of sweet milk, 2 tablespoonfuls of melted butter, three cups of flour, three even teaspoonfuls Egg Baking Powder; bake in muffin tins, in a quick oven.

Mrs. J. M. Terbush.

MUFFINS.—One tablespoonful sugar, 1 tablespoonful butter, 2 cups flour, 1 cup milk, 3 teaspoonfuls Egg Baking Powder.

Miss Charlena Robbins.

CREAM PUFFS.—Boil together 1 cup water, $\frac{1}{2}$ cup butter; while boiling, add 3 eggs, not beaten; stir smooth; drop on pan. Bake 25 minutes. To make cream for filling, take $\frac{1}{2}$ cup sugar, 1 egg, 2 heaping teaspoonfuls flour; pour this into a $\frac{1}{2}$ cup boiling milk; flavor when cold; cut puffs open and fill with the cream.

Mrs. F. W. Essig.

POTATO PUFFS.—Two cups of mashed potatoes, 2 cups of flour, 2 teaspoonfuls of Egg Baking Powder, butter the size of an egg, $\frac{1}{2}$ teaspoonful of salt; milk to make a soft dough; bake as biscuit.

Adah Lovett.

RAISIN PUFFS.—Two eggs, 2 tablespoonfuls sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup of milk, 2 cups of flour, 2 teaspoonfuls Egg Baking Powder, 1 cup raisins; chop, steam $\frac{1}{2}$ hour in small cups; serve with sauce or sugar and cream.

Mrs. W. Ege.

CREAM PUFFS.—One cup of water, $\frac{1}{2}$ cup of butter; boil and stir in 1 cup of flour; let this cool; when cold, add 3 unbeaten eggs; bake 20 minutes in a hot oven, without looking at them; bake in gem pans, or drop on a buttered tin. Cream for puffs: One cup of milk, let come to a boil; $\frac{3}{4}$ cup of sugar, 1 tablespoonful corn starch, yolk of 1 egg, stirred up with a little milk; cook until thick, and then flavor.

Mrs. R. W. Crawford.

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VEGETABLES.

ESCALLOPED POTATOES.—Cut a pint of cold boiled potatoes in thin slices; season with salt and pepper; dust with flour, and put into a buttered baking dish, with a spoonful of butter distributed over the top in small bits; put enough milk to just cover; sprinkle the top with crumbs, and bake in a moderate oven for $\frac{1}{2}$ hour; serve in the dish in which they were baked.

Mrs. Phoebe Cronk.

BAKED CORN.—Three pints of scraped corn, 1 cup of sweet milk, or cream is better, 1 tablespoonful of butter; salt and pepper to taste. Bake 1 hour, stirring occasionally. Miss Myrtle Davenport.

FRIED POTATOES.—Slice cold boiled potatoes, dip into a beaten egg, roll in cracker crumbs, dip again in the egg, salt to taste and fry to a nice brown in hot butter or lard.

Miss Myrtle Davenport.

HOT SLAW.—Slice a cabbage, and stew until tender, then beat together 1 egg, two tablespoonfuls of sour cream, teacupful of vinegar, salt and pepper, and pour over the cabbage. Do not let the cabbage cook after pouring on the seasoning.

Mrs. S. J. Baker.

KRAUT KOFF.—One pound pork sausage and 1 pound of veal or beef, chopped fine; add $\frac{1}{2}$ the quantity in bread crumbs, 2 or 3 eggs

season with salt and pepper. Take a head of cabbage separate the leaves, put in boiling water, and boil for a short time, just long enough to wilt the leaves; have the water salted; have a large cloth on a platter, then begin building the cabbage with the heart and small leaves; first put on a layer of meat, then a layer of cabbage, and so on, until the cabbage is complete, then put in boiling water, and boil 2 to 3 hours after taking out the cabbage; use the broth for gravy, by adding some bread crumbs, and seasoning.

Mrs. Mary Cummins.

CREAMED POTATOES.—Cut cold, boiled potatoes into dice, about $\frac{1}{2}$ inch square; spread a layer of them into a baking dish; season with salt and pepper, and spread with cream dressing; add another layer of potatoes; season as before; spread with dressing, and sprinkle the top with cracker crumbs, and bake 20 minutes, or until brown. The cream dressing: Three tablespoonfuls of butter, the same of flour; rub together until smooth; add a little salt. This quantity of dressing is used to 1 quart of potatoes, and makes enough for 6 or 8 persons.

Mrs. A. E. Van Der Veer.

HOT SLAW.—Three spoonfuls sugar, 1 of salt, 1 of mustard, 1 cup of vinegar; mix well together. Chop a cabbage very fine; put into a pan, with tablespoonful of hot water; cover closely; let it get well heated, through, then pour the above ingredients over it.

Mrs. A. E. Van Der Veer.

TOMATO SOUFFLE.—Slice ripe tomatoes in thick slices; roll in flour, and fry in butter. Pour over the fried tomatoes a sauce, made in the following manner: A small lump of butter, $1\frac{1}{2}$ cups of milk, thickened.

Miss Iva Richardson.

ESCALLOPED POTATOES.—Pare and chop fine $\frac{1}{2}$ pan of potatoes; put a thick layer of the chopped potatoes into a pan oiled with butter; season with salt, pepper, and butter, and sprinkle with flour, then put in another layer of potatoes, and so on, until the pan is full, seasoning each layer; fill the pan with milk, and bake 2 hours.

Mrs. Emma Whited, Cedar St.

SCALLOPED ONIONS.—Boil, till tender, 6 large onions; take them up; drain and separate them; put a layer of bread or biscuit crumbs in a pudding dish, then a layer of onions alternately until the dish is full; season with pepper and salt; add a little butter; moisten with milk, and brown $\frac{1}{2}$ an hour in the oven.

Mrs. P. H. Ross.

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PIE.

CREAM PASTRY (the most healthy pie-crust that is made).—Take cream, sour or sweet, add salt, and stir in flour to make it stiff. If sour cream is used, add soda in proportion of one teaspoon to a pint; if sweet, use very little soda.

CREAM PIE.—One cup sweet cream, 3 tablespoons sugar, 1 tablespoon flour, butter the size of an egg, a little nutmeg, all creamed together. Bake like custard.
Mrs. Adam Auiler.

RAISIN PIE.—One cup raisins, stemmed and washed; put to soak in 1 cup hot water; mix well one cup sugar, 1 tablespoon corn starch, 1 egg, and stir again; then add raisins and water and bake with two crusts.
Aunt Ella Benson.

MOCK CHERRY PIE.—One cup of cranberries, cut and seeds washed out, and seeds washed out; $\frac{1}{2}$ cup seeded raisins, chopped fine, 1 tablespoon of flour, 1 cup sugar, $\frac{1}{2}$ cup boiling water, 1 teaspoon vanilla; bake with two crusts.
Mrs. C. Hall, Cedar street.

CUSTARD PIE.—Two eggs, beaten; scant cup sugar, pint of sweet milk, pinch of salt, and a little grated nutmeg to flavor. This will make one pie.
Mrs. Yurek, Saginaw, Mich.

LEMON PIE.—Juice and grated rind of 1 lemon, yolks of 3 eggs, 5 tablespoonsful sugar, 2 tablespoonsful flour, 1 cup warm water, whites of eggs for frosting. Cook filling before putting it in crust.
Mrs. Minta Crampton.

MOCK MINCE PIE.—Twenty rolled crackers, 1 cup raisins, 2 cups brown sugar, 2 cups hot water, $\frac{1}{2}$ cup vinegar, 1 spoonful each of cloves and cinnamon, $\frac{1}{2}$ nutmeg, lump of butter; cook well before using.
Mrs. E. E. Richardson.

BUTTERMILK PIE.—Two cups buttermilk, 2 tablespoons sugar, 2 eggs, well beaten; juice of $\frac{1}{2}$ lemon, or 1 teaspoon of extract. Bake as ordinary custard pie.
Miss E. McGalliard.

LEMON PIE.—Rind of one lemon, grated; juice of 1 lemon, yolks of 2 eggs, 1 cup of sugar, 9 crackers, rolled; 1 cup of water; stir together and boil, then put into crust and bake; put the beaten whites of the eggs on top and let brown. Mrs. W. E. Cook.

LEMON PIE.—One lemon, 1 cup sugar, $\frac{2}{3}$ cup water, yolk of 1 egg, butter size of a walnut; let come to a boil, take yolk of egg and 1 tablespoonful of cornstarch and a little water, stir together and add; let cool, and frost, using white of egg for top.
Mary Salisbury.

ORANGE PIE, OR LEMON.—The grated rind and juice of 1 orange, 1 cup of sugar, butter size of walnut, 2 tablespoons corn starch, 2 eggs—yolks for filling, whites for frosting; pour on 1 cup boiling water.
Mrs. Dr. Hiller.

DUTCH CHEESE PIE.—Take a small bowl full of fresh Dutch cheese, add 3 tablespoons of thick cream, $\frac{1}{2}$ cup sugar (scant), 2 eggs, the whites beaten and added last; one teaspoon of flour, a little nutmeg, 1 tablespoon of melted butter; bake with one crust.

Mrs. W. P. Pearson.

LEMON PIE.—Two tablespoons of flour, $\frac{3}{4}$ of a teacup of water, 1 teacup of granulated sugar, yolks of 3 eggs, grated rind and juice of 1 lemon; fill the paste and bake in hot oven. Beat whites of 3 eggs to a froth and mix in 2 tablespoons of sugar; turn it over the pie and brown nicely in oven.

Mrs. L. H. Retan.

CRANBERRY PIE.—One quart cranberries, chopped fine; $2\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups water; cook together and thicken with 2 tablespoons corn starch, dissolved in a little cold water; bake with two crusts. This quantity will make three pies.

Mrs. Chas. Haughton.

LEMON PIE.—One cup sugar, 1 cup cold water, juice and grated rind of 1 lemon; let come to a boil, then stir in 1 heaping tablespoon of corn starch, wet up with a little cold water; also the beaten yolks of two eggs and a piece of butter the size of a hickory nut. Beat the whites of the eggs to a stiff froth, and stir in $\frac{1}{2}$ cup of sugar. Spread over the top and brown in the oven.

Mrs. H. C. Dolloff.

APPLE PIE.—Make a crust of $\frac{1}{2}$ cup sweet lard and as much water, a pinch of salt, and flour enough to mix, and roll out nicely. Line a pie tin; fill with ripe, juicy tart apples, laid in side by side, in quarters; sprinkle over $\frac{3}{4}$ cup of granulated sugar, a teaspoonful of ground allspice, a small bit of butter here and there, and a dust of flour; wet the edges of the crust, and put over a perforated top crust. Make a hole in the middle of the top crust large enough to stand in a small tube, made by rolling up a piece of letter paper, tie a thread around to keep in place; this keeps the pie from running over, as the juice rises in the tube.

Mrs. L. K. Stroup.

CUSTARD CHERRY PIE.—Line a pie tin with crust, fill with cherries or any fruit desired, cover over with a cup of sugar; make a custard of one egg, beaten light, a scant cup of milk, pinch of salt, and a tablespoonful of flour. Pour over the fruit, omitting top crust, and bake in a hot oven.

Mrs. Mary Schly.

LEMON PIE.—Juice of three lemons, 2 cupsful of water, 2 cupsful of sugar, butter, size of walnut; 2 tablespoons of corn starch, yolks of 4 eggs. Boil sugar, water, and butter together; add the corn

starch, wet up with water; the yolks, well beaten, and, lastly, the lemon juice; let cool. Line pie plates with nice rich paste, and bake. When cool, fill with cold lemon filling, and cover with whites of eggs, well beaten, with sugar added. Place in moderate oven to brown.
Miss Crawford.

LEMON PIE.—Take a deep dish, grate into it the outside of the rind of 2 lemons, add to that a cup and a half of white sugar, 2 heaping tablespoonsful of unsifted flour, or 1 of corn starch; stir it well together, then add the yolks of 3 well beaten eggs; beat this thoroughly, then add the juice of 2 lemons, 2 cups of water, and a piece of butter the size of a walnut. Set this on the fire in another dish containing boiling water, and cook it until it thickens and will dip up on a spoon like cold honey. Remove it from the fire, and when cooled pour into a deep pie tin, lined with pastry; bake, and when done have ready the whites, beaten stiff with 3 small tablespoonsful of sugar; spread this over the top and return to the oven to set, and brown slightly. This makes a deep, large-sized pie, and very superior.
Mrs. Maude Jennings.

COCOANUT PIE.—For 2 pies, beat the yolks of 5 eggs until light, add $1\frac{1}{2}$ cups of sugar and 4 teaspoonsful of corn starch, stirred together; four cups of milk, 1 cup of cocoanut; beat the whites to a stiff froth, thicken with sugar; put on top of pies after they are done; put part of the cocoanut in the white and part in the yellow.
Mrs. Lizzie J. Liter, Literbery, Ill.

CREAM PIE.—Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 1 teaspoon Egg Baking Powder; bake in a deep jelly tin; when cold, split open and put together with custard, made with $\frac{1}{2}$ cup sugar, cup sweet milk, 1 egg; flavor with vanilla.
Mrs. J. W. Essig.

MINCE PIE OR MEAT.—Boil 4 pounds beef about 3 hours; let cool; allow 1 pound suet, 2 pounds currants, and 2 pounds raisins, $\frac{1}{2}$ pound citron, $1\frac{1}{2}$ pounds C sugar, 1 pint molasses, 1 quart boiled cider, about 2 ounces spice, in all; 2 large tablespoons of salt; chop beef and suet and mix together, and to bowl of meat allow 2 of chopped apples; add fruit, spice, and citron, and cook until done.
Mrs. G. Craft.

PINEAPPLE CREAM PIE.—Two-thirds cup grated pineapple, 2 cups boiling water; add to pineapple when this boils; stir in well beaten $\frac{1}{3}$ cup flour, mixed with 1 teaspoon of corn starch, wet with water; 1 cup of sugar, yolks of 3 eggs, reserving the whites for frosting; bake crust first.
Mrs. Arvine Pelton.

MOCK MINCE PIE.—One cup crackers, rolled fine; 1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup vinegar, $1\frac{1}{2}$ cups water, teaspoon cinnamon, $\frac{1}{4}$ tea spoon cloves and allspice, 2 cups raisins; cook all. This will make 3 small pies.
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PUDDINGS AND DUMPLINGS.

LEMON PUDDING.—One pint milk, $\frac{1}{2}$ cup cracker crumbs, yolks of 2 eggs, grated rind of 1 lemon, small piece butter, salt, add juice of 1 lemon, $\frac{1}{2}$ cup sugar; bake $\frac{1}{2}$ hour. Mrs. Georgia Colby.

SUET PUDDING.—One cup suet, chopped fine, 1 cup molasses, 1 cup sweet milk, $3\frac{1}{2}$ cups flour, 1 cup raisins, 1 teaspoon soda; steam 2 hours. Sauce.—1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 tablespoon vinegar, 1 teaspoon lemon extract; beat well and bring to a boil.

Mrs. W. D. Underwood.

RICE PUDDING.—Two quarts milk, 1 scant cup rice, 1 cup sugar, 1 cup raisins, a pinch of salt, a little nutmeg. Bake in a moderate oven from 2 to 3 hours.

Mrs. H. C. Dolloff.

BREAD DUMPLINGS.—Soak a pint of bread crumbs in milk, mix with 1 beaten egg, 2 teaspoons of Egg Baking Powder and flour; stir until soft, drop from spoon in stewing veal or chicken when the meat will be done in $\frac{1}{2}$ hour.

Mrs. H. L. Northrup.

SNOW PUDDING, WITH CUSTARD.—One-half box Cox's gelatine, 2 cupfuls white sugar, 3 eggs, 1 pint boiling water, juice of 1 lemon. Pour boiling water over the gelatine, add the sugar and lemon juice, strain into a large bowl; when nearly cool, and beginning to thicken, stir in the whites, beaten to a stiff froth, and with an egg-beater, beat until the whole is thick and white throughout; turn into a mold to harden. Keep as cool as possible while beating, and keep on ice if convenient, until ready to serve. This may be made the day before using, and kept on ice. The Custard.—Yolks of 3 eggs, 1 pint milk, pinch of salt; sweeten to taste; cook in a pail set in a kettle of boiling water. Cool the custard; arrange the molds, or mould in an ornamental dish and pour the custard around it.

D. A. K.

SUET PUDDING.—One cup chopped suet, 1 cup chopped raisins, 1 cup molasses, 1 cup milk, 1 teaspoon soda, dissolved in milk; flour enough to make stiff batter, pinch of salt; steam 3 hours.

Mrs. Geo. Sprinkle.

SUET PUDDING.—One cup of chopped suet, 1 cup of molasses, 1 cup of sour milk, 1 cup of fruit, $2\frac{1}{2}$ cups of flour, 1 teaspoon soda; steam 3 hours. Put in more fruit if desired.

Mrs. A. E. Westfall.

BROWN STEAMED PUDDING.—One cup molasses, 1 cup warm water, 1 egg, 1 teaspoonful soda, dissolved in the water; cinnamon and other spices, if you choose; 1 cup dried currants, rubbed in flour and put in the last thing. Make a soft batter and steam 2 hours. Sauce for Pudding.—One-half cup of butter, $\frac{1}{2}$ cup of sugar, beat

together with 1 heaping tablespoon of flour; pour slowly into it 1 pint boiling water, stirring constantly; let it simmer a few minutes; add teaspoonful lemon extract and juice of 1 lemon, or teaspoonful of sugar.

Mrs. S. E. Halsey.

ORANGE PUDDING.—Take 1 pint of milk and put on the stove to scald; pare and separate 3 or 4 oranges, and place them in a two-quart dish and put one teacupful sugar over them; take the yolks of 2 eggs, $\frac{1}{2}$ teacup of sugar, $\frac{1}{3}$ cup corn starch; beat together, and add to milk; let it scald up, then pour over the oranges; beat the whites of the eggs stiff, add a little pulverized sugar, and pour over the whole; bake until the whites are of a light brown.

Mrs. N. H. Bigelow.

JERUSALEM PUDDING.—Cover half a box of gelatine with $\frac{1}{2}$ cup cold water, whip 1 pint cream, chop fine 1 cup dates and figs; turn cream in pan, and stand on dish of ice or very cold water; to cream add $\frac{1}{2}$ cup powdered sugar, $\frac{3}{8}$ cup of cooked rice, fruit, and teaspoon of vanilla; add this to gelatine and stir till slightly thick; turn in mold; serve plain or with whipped cream, to which has been added the beaten whites of 2 eggs.

Mrs. H. P. Wolaver.

APPLE TAPIOCA.—Soak 1 cup of pearl tapioca over night, in nearly 1 quart of water; In the morning peel and slice sour, juicy apples into an earthen pudding dish; stir $\frac{1}{2}$ cup of sugar and a pinch of salt into the tapioca, and pour over the apples; bake 1 hour or longer if necessary. The pudding should resemble jelly when done. A little lemon improves. Serve cold, with cream and sugar. Very nice.

Mrs. A. E. Van Der Veer.

ORANGE PUDDING.—Grate the rind from 2 lemons, cut off the white part, then cut in small pieces; add 2 cups of sugar and 1 pint of boiling water; dissolve 3 tablespoons corn starch in 1 cup of milk; let all of these come to a boil and simmer 5 minutes. Slice thin 4 oranges in flat dish suitable for the table, sprinkling over them sugar to taste; then pour the cooked mixture over the oranges, and set away to get very cold. Lastly, beat the whites of 4 eggs to a stiff froth, add sugar and grated rind; frost the pudding with this a little while before using.

Mrs. E. A. Bates, Ionia, Mich.

YORKSHIRE PUDDING.—A 5-pound roast of beef; bake until done; remove from the pan, add water to the gravy to make a teacupful; then take 4 eggs, a little salt, 1 pint of milk, and flour to make a thin batter; beat well and bake in a quick oven.

Mrs. Martin.

DUMPLINGS.—One teacup flour, $1\frac{1}{2}$ teaspoons Egg Baking Powder, pinch salt, butter, size of walnut; pepper; rub together; add sweet milk; make stiff dough; roll thin; cut in squares. Mrs. M. T. Boyce.

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PUDDING.—Two cups flour, a little nutmeg, 2 heaping teaspoons Egg Baking Powder, butter, size of walnut; milk enough to make a stiff batter; fill cups half full and steam $\frac{1}{2}$ hour. Enough for 7 cups. Serve with any sauce or dip. Can add raisins or currants.

Doreas Home.

SUET PUDDING.—One cup chopped suet, 1 cup molasses, 1 cup sour milk or water, 1 cup raisins, 1 egg, $1\frac{1}{2}$ teaspoons soda, cinnamon, flour to make stiff batter; steam 2 hours. Mrs. Minta Crampton.

STEAMED PUDDING.—One cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup water, 1 teaspoon soda, 1 cup raisins, chopped; 3 cups flour. Steam 3 hours. G. C. Mellick.

PUFF PUDDING.—One pint flour, $1\frac{1}{2}$ teaspoons baking powder, a little salt, mixed into a soft batter with milk. Place a spoonful of the batter into well-greased cups, and then one of any fruit preferred, then another of batter; steam until light. Mrs. J. W. Thorn.

QUEEN OF PUDDINGS.—One quart sweet milk, 1 pint of bread crumbs, 1 cup of sugar, yolks of 4 eggs, rind of 1 lemon, grated, or 1 tablespoonful of the extract of lemon. Beat the yolks, sugar, and lemon, and stir into the milk and crumbs. When they are nearly boiling, stir rapidly, and pour into a well-buttered dish (earthenware or granite), and bake in a slow oven. When done, beat the whites of the eggs to a stiff froth, add a little sugar, spread the pudding with bits of jelly or jam, and then cover with the frosting; return to the oven and let it get firm. Eat cold, with cream, sweetened, and flavored with vanilla. G. C. Mellick.

HICKORY-NUT PUDDING.—One quart of milk; let boil; add $\frac{3}{4}$ cup Ralston Breakfast Food, $\frac{1}{2}$ cup sugar. Let it cook 20 minutes, then add $\frac{1}{2}$ cup of nuts and a spoonful of vanilla.

SUET PUDDING.—One cup (scant) suet, chopped fine; 1 cup molasses, 1 pound fruit, 1 cup sour milk, 3 cups flour, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ teaspoons soda, spice to taste; steam 4 hours. Mrs. Alfred Osmer.

PUDDING.—One cup sweet milk, 1 egg, 2 teaspoons Egg Baking Powder, 2 cups flour; steam until it will not adhere to a splint.

Mrs. Fred Zimmerman.

STEAMED DARK PUDDING.—One-half cup raisins, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, pinch salt, butter, size of egg; $\frac{3}{4}$ teaspoonful soda, spice to suit taste. Stir thick with flour, in which a teaspoonful of Egg Baking Powder has been added. Serve with sauce. Mrs. Hugh Douglass.

TROY PUDDING.—One-half cup chopped suet, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda; steam 2 hours. Mrs. E. E. Bentley.

BLACK PUDDING.—One egg, 1 cup raisins (seeded), 1 cup molasses, 1 cup hot water, in which has been dissolved 1 scant teaspoon soda. Stir in flour to make a batter the thickness of wheat pancakes; pour into a basin, set in the steamer, and steam an hour. Serve with sweetened cream, flavored to suit the taste. Ida Furteau.

SUET PUDDING.—Take suet, chopped fine; raisins, chopped; molasses, sour milk, each one cup; $\frac{1}{2}$ cup English currants, 2 teaspoonsful soda. Mix the suet, raisins, and currants well into the molasses, then add the sour milk, next the soda, and mix in well a handful of dry flour; stir until it begins to foam, then add flour enough to form a stiff batter; add $\frac{1}{4}$ teaspoonful salt; steam four hours; slice, and serve with following sauce: Sour Sauce for Pudding.—One cup sugar, 3 heaping tablespoons of flour, mix well together; add 2 tablespoons of vinegar, and butter size of an egg; set on stove, and add boiling water until it thickens as starch; add vanilla to taste; serve hot. Mrs. H. J. White.

ENGLISH PLUM PUDDING.—Two pounds raisins, 2 pounds currants, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves, 2 grated nutmegs, $\frac{1}{2}$ pound candied lemon peel, 1 pound bread crumbs, $\frac{1}{2}$ pound chopped suet, 8 eggs, yolks and whites beaten separately; 1 teacup of flour, 1 teacup cold water. Mix the fruit, spices, suet, yolks of eggs, lemon peel and bread crumbs, and let stand over night; when ready to put pudding to cook, add whites of eggs, water, and flour. Boil 8 hours in buttered bowls, covered with cloth. Mrs. B. H. Hadsall.

BEEFSTEAK PUDDING.—One pound of lean beefsteak, cut in small bits; 1 onion, chopped fine; salt and pepper to taste. For crust, take $\frac{1}{4}$ pound chopped suet, 2 teacups of flour, a pinch of salt; roll the bottom crust quite thick; line a pudding dish with crust, and add ingredients; cover with thin top crust, and cover basin with cloth. Steam or boil from 1 to 2 hours. Mrs. B. H. Hadsall.

STEAM PUDDING.—One-half cup molasses, $\frac{1}{2}$ cup milk, 1 cup flour, 1 teaspoon soda, 1 egg, $\frac{1}{2}$ teaspoon salt. Steam $1\frac{1}{2}$ hours; serve with sauce. Mrs. Wolverton.

TAPIOCA PUDDING.—Four tablespoons tapioca, 1 egg, or yolks of 2; $\frac{3}{4}$ cup sugar, salt; flavor with lemon and vanilla, one spoon of each; soak the tapioca over night in milk; boil until quite thick. To be eaten cold.

BREAD PUDDING.—One cup of milk, 1 cup of flour, 2 cups of bread crumbs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of brown sugar, 2 eggs, 1 teaspoon of soda, raisins; season to taste; steam 2 hours. Sauce.—One-half cup of sugar, $\frac{1}{2}$ cup of butter, 1 egg, 2 tablespoonsful of cream.

Minnie Shotwell.

RICE PUDDING.—One cup of rice, cooked tender; then add 1 quart of sweet milk, $\frac{1}{2}$ cup of sugar, 1 small nutmeg, grated; 1 tablespoon of butter, 3 eggs, 1 cup of seeded raisins. Mrs. Anna Summers.

COTTAGE PUDDING.—One-half cup of sweet milk, $\frac{1}{2}$ cup of sugar, 1 egg, 2 tablespoons melted butter, 1 teaspoon of Egg Baking Powder, 1 cup of flour. Bake one-half hour and serve with sour sauce.

Myrtle Richardson.

LEMON PUDDING.—One pint bread crumbs, 1 quart milk, yolks of 4 eggs, $\frac{3}{4}$ cup sugar, and grated rind of 1 lemon. When baked, cover thickly with jelly and make a frosting with the whites of 4 eggs, 1 cup powdered sugar, and juice of lemon, and place in oven a few minutes to brown.

Mrs. J. M. Cooper.

CHOCOLATE FUDGES.—One square of Baker's chocolate, 1 cup sugar, $\frac{1}{2}$ cup milk, good teaspoonful butter; flavor with vanilla if desired.

Mrs. J. M. Cooper.

HONEY DEW PUDDING.—One pint sweet milk, 1 cup cracker crumbs, not rolled; yolks of 2 eggs, 4 tablespoonsful sugar, a little salt, and lemon flavoring. When baked, make a frosting of the whites of the eggs and 2 tablespoonsful of sugar, having previously covered the pudding with $\frac{1}{2}$ tumbler of jelly; set in oven to brown.

Julia M. Cooper.

GRAHAM PUDDING.—Two cups of graham flour, 1 cup of molasses, 1 cup of sweet or sour milk, 1 cup of raisins, seeded and chopped; 1 egg, well beaten; 1 teaspoon of soda, dissolved in hot water; $\frac{1}{2}$ teaspoon of ground cloves, cinnamon, nutmeg, and a little salt. Put the flour in a pan, add all the other ingredients, flouring the raisins and mixing thoroughly; put the mixture in a well-buttered pan, or mould; steam 3 hours. Sauce.—One cup of sugar, $\frac{1}{2}$ cup butter, 2 cups sweet milk, scalded; cream the sugar and butter, then add the milk; just before serving, add the well-beaten white of an egg.

Mrs. Arvine Pelton.

FIG PUDDING.—Half a pound of figs, chopped fine; 2 tablespoonsful of flour, 2 eggs, $\frac{1}{2}$ grated nutmeg, or 1 cupful of candied lemon peel or citron; 2 cupsful of bread crumbs, 1 cup of good brown sugar, or not quite a cup of molasses; 1 cup of suet, chopped fine; 1 teaspoonful of ground cinnamon, $\frac{1}{2}$ teaspoon of soda, milk enough to mix, but be careful not to get too thin; rub the figs and sugar to a paste; mix with bread crumbs, flour, and spice; beat the eggs very light. Very little milk will be necessary if molasses is used instead of sugar. Boil or steam steadily for 3 or 4 hours. Eat with sauce.—Four tablespoonsful of butter and $\frac{1}{2}$ cup sugar, mixed together; add 1 egg, beaten very light, and cook over steam; flavor with juice of lemon or any preferred flavor.

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RICE PUDDING.—One cup of rice, cooked tender; then add 1 quart of sweet milk, $\frac{1}{2}$ cup sugar, 1 small nutmeg, grated; 1 tablespoon of butter, 3 eggs, 1 cup seeded raisins. Bake till milk and rice thicken.

APPLE PUDDING.—Fill a buttered baking dish with sliced apples, and have over the top a batter made of 1 tablespoon of butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cup of flour, in which has been sifted 1 teaspoonful of Baking Powder. Serve with cream and sugar or liquid sauce. Peaches are very nice served in the same way.

Mrs. J. Springer.



DESSERTS.

CUSTARD FLOATING ISLANDS.—Two tablespoonsful corn starch to 1 quart of milk; mix the starch with a small quantity of the milk, and flavor with vanilla; beat 1 egg and two yolks more; heat the remainder of the milk to nearly boiling, then add the batter, the eggs, 4 tablespoonfuls sugar, a little butter and salt; boil 2 minutes, stirring briskly; turn out into a glass dish, and set in a cool place. When ready to serve, beat stiff; flavor and sweeten the whites of 2 eggs, and drop in spoonfuls here and there over the custard. This makes the islands.

Mrs. S. H. Alliton.

WHIPPED PRUNE DESSERT.—Two pounds of prunes; soak over night; stew in same water until tender, and take out pits; sweeten to taste, and let cool; whipped fine; add whites of 6 eggs, beaten real light; bake about $\frac{3}{4}$ of an hour; serve with whipped cream.

Mrs. J. Findlater.

TAPIOCA CREAM CUSTARD.—Soak 3 heaping tablespoonfuls of tapioca in a teacupful of water over night; place over the fire a quart of milk; let it come to a boil, then stir in the tapioca a pinch of salt; stir until it thickens, then add a cupful of sugar, and the beaten yolks of 3 eggs; stir it quickly, and pour it into a dish, and stir gently into the mixture the whites beaten stiff; add the flavoring, and set it on ice.

Mrs. Henry Beswick.

APPLE DESSERT.—Fill a pie pan with sour apples that cook quickly; cut in small pieces; add water enough to make juicy; make a cover of biscuit dough; roll quite thin, and cover over; bake in a moderate oven; when done, turn up side down on a plate, spread first with butter; sprinkle freely with sugar; grate nutmeg over top; serve with cream.

Mrs. W. A. Hoenshell.

BANANA CUSTARD.—One quart of milk, 2 eggs, 1 tablespoonful corn starch, 4 tablespoonfuls of sugar; cook in double boiler; let stand until cold; slice 3 large bananas; put in custard dish; pour the custard over them.

Mrs. R. A. Dunham.

CHOCOLATE CUSTARD.—One quart of milk; heat in pail of boiling water; when nearly boiling sprinkle in 1 heaping tablespoonful of flour, well mixed with 4 tablespoonfuls of sugar; stir constantly; when well cooked add the beaten yolks of 2 eggs, mixed with a spoonful of cold milk stirred with eggs and cooked. Have ready 1 square of Baker's chocolate, grated; put it in the custard; take it off the stove, and beat with egg beater until the chocolate is dissolved, cool, flavor with vanilla. Beat the whites to a stiff froth; add a tablespoonful of sugar, and few drops of rose flavor; brown in the oven.

Mrs. Ami Wilson.

ORANGE CUSTARD.—Heat $1\frac{1}{2}$ pints of milk in a pail set in boiling water; mix 1 heaping teaspoonful of flour with 1 cup of sugar; stir into the hot milk; cook thoroughly; add 1 whole egg and 2 yolks, well beaten, and cook like a stirred custard; when cold, pour it over 2 large oranges, which have been divided and seeds removed; beat the whites of 2 eggs to stiff froth; add a little sugar; put on top, just before serving, a little grated orange peel; will flavor the custard.

Mrs. Ami Nelson.

CAKES.

LAYER FRUIT CAKE.—One cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 teaspoonful soda, 4 eggs (whites of 2 for filling), 1 cup seeded raisins, 3 cups flour, spices. Mrs. M. Johnson.

LAYER CAKE.—Three eggs, 2 tablespoonfuls of melted butter, 2 tablespoonfuls of sweet milk, 2 teaspoonfuls of Egg Baking Powder, $\frac{2}{3}$ of a cup of sugar, 1 cup of flour. Mrs. G. M. Richardson.

PLAIN CAKE.—Two eggs, tablespoonful butter, 1 cup of sugar, $2\frac{1}{2}$ cups of flour, 2 teaspoonfuls Egg Baking Powder, 1 cup milk. Julia Lucas.

WHITE CAKE.—One and two-thirds cups of sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, 2 teaspoons Egg Baking Powder, whites of 6 eggs. Beat the eggs to a froth and add last, stirring in gradually. Mrs. George Sample.

HOT WATER SPONGE CAKE.—Two eggs, 1 cup sugar beaten together, then beat 1 cup of flour with one teaspoonful of Egg Baking Powder, sifted together; add to this $\frac{1}{3}$ cup of boiling water; flavor to taste. Mrs. Jennie Fish.

GRAHAM CAKE.—One teacup sugar, 1 teacup sour milk, 2 tablespoonfuls butter, 1 teaspoonful soda, 2 kinds of spice, make rather stiff. Charlena Robbins.

APPLE SNOW CAKE.—One cup sugar, 1 egg, $\frac{1}{2}$ cupful sweet cream; put all together; stir well, then add $\frac{1}{2}$ cupful sweet milk, 2 cupfuls of flour, sifted with two teaspoonfuls Egg Baking Powder, 1 of lemon extract. The Apple Snow: One cupful granulated sugar, large sweet apple, pared and grated, and white of 1 egg, 1 teaspoonful lemon extract; add all together, beat 20 minutes.

Mrs. H. Sidman.

FRUIT CAKE.—One pound sugar, 1 pound butter, 1 pound flour, 8 eggs, 2 pounds raisins, 1 pound currants, $\frac{1}{4}$ pound citron, 1 tablespoonful of molasses, 1 cup sour milk, 1 teaspoonful soda; season with spices. Mrs. P. Thomas, Corunna, Mich.

BOILED CIDER CAKE.—One cup sugar, 1 cup molasses, 2 eggs, $\frac{3}{4}$ cup shortening, $\frac{1}{4}$ cup boiled cider, and fill with cold coffee; 1 teaspoonful soda; spices to taste. Mrs. W. A. Richardson.

MOLASSES CAKE.—One cup sugar, 2 cups molasses, 1 scant cup butter, 2 cups of sour milk, 2 eggs, $4\frac{1}{2}$ cups flour, 1 tablespoonful soda; spice to taste. Mrs. C. M. Young.

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FEATHER CAKE.—One cup of sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, $\frac{1}{2}$ cup corn starch, 2 teaspoonfuls Egg Baking Powder with 1 cup flour, and 2 eggs; season to taste.

Mrs. S. A. Ferguson, Owosso, Mich.

FEATHER CAKE.—Two scant cups sifted flour, 2 teaspoonfuls Egg Baking Powder, 1 large tablespoonful butter, 1 cup sugar, 1 cup milk or water, $\frac{1}{2}$ teaspoonful lemon or vanilla extract.

Mrs. Bertha Clark.

ROLL JELLY CAKE.—Beat 2 eggs, and put in a cup, fill up the cup with sweet cream; 1 teacupful of sugar, $1\frac{1}{2}$ cups of flour, 2 teaspoonfuls of Egg Baking Powder, sifted well with the flour and bake in a drifter. When done spread with jelly and roll; pin a cloth around it tightly.

Mrs. A. Read.

CREAM CAKE.—Two eggs, 1 cup sugar, granulated, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ teaspoonfuls Egg Baking Powder, $2\frac{1}{2}$ cups flour, vanilla. Cream for filling: One egg, tablespoonful flour, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup sugar, vanilla.

Mrs. W. Boerem.

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GRAHAM CAKE.—One egg, 1 cup sugar, 1 tablespoonful butter, 1 cup sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 cup seeded raisins, 2 cups sifted graham flour.

Mrs. Z. H. Ross.

BROWN CAKE.—One cup sugar, 1 cup butter, 1 cup molasses, 2 eggs, 1 cup sour milk, 2 even teaspoonfuls soda, 2 teaspoonfuls vanilla; stir quite stiff; to be baked in loaf or layer.

Mrs. H. C. Frieske.

PORK CAKE.—Two cups of molasses, 1 cup of brown sugar, 3 eggs, 1 pint of strong coffee, 1 pound of fat salt pork (free from lean, chopped very fine, and pour coffee on hot, and let stand till cold; add flour enough to make quite thick, into which has been stirred 1 teaspoonful of soda, 1 of Egg Baking Powder, then add 1 pound of stoned raisins, 2 pounds of currants, washed and dried and well floured; 2 teaspoonfuls of cinnamon, 1 of cloves, 1 of allspice; if you want it very nice, put in citron chopped very fine; bake about 2 hours. This is very nice and will keep for months.

Jennie E. Archer.

1, 2, 3, 4 CAKE.—One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful soda; flavor with nutmeg.

Mrs. C. F. Mather.

JAM CAKE.—One cup sugar, $1\frac{1}{2}$ cups butter, 3 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda (in milk), 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, 2 cups flour, 1 cup jam; bake in three layers, and spread with frosting. Mrs. Tod Kincaid.

MOLASSES LAYER CAKE.—Three tablespoonsful of sugar, 3 tablespoonsful butter, 1 egg, $\frac{2}{3}$ cup of molasses, $\frac{2}{3}$ cup of warm water, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of nutmeg, 2 cups of flour. Emma McCarty.

WHITE CAKE.—One large cup of white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 4 eggs, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls Egg Baking Powder; flavor to taste. Mrs. Fred Aberle.

LAYER CAKE.—Two eggs, 1 cup white sugar, butter the size of an egg, $\frac{1}{2}$ cup sweet milk, 2 teaspoonfuls of Egg Baking Powder, sifted into 2 cups of flour; flavor to taste. Mrs. Edward Rose.

FRENCH CREAM CAKE.—Take 3 eggs, 1 cup of sugar, 1 cup of flour, 2 tablespoonsful of water, and 2 teaspoonfuls of Egg Baking Powder; bake in 2 layers, and when cool split each layer. Filling: One pint of milk, $\frac{1}{2}$ of sugar, 1 egg, and 2 tablespoonful of corn starch, a lump of butter, and vanilla to suit the taste; boil until it thickens, then put between layers. Mrs. L. Wallis, Saginaw.

CHEAP MOLASSES CAKE.—One-half cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup hot water, tablespoonful butter, 1 egg, 1 teaspoonful cinnamon, 1 of soda, dissolved in the hot water.

Nettie Jacobs, New Lothrop, Mich.

SPICE CAKE.—One egg, 2 cups sugar, $\frac{1}{2}$ cup shortening, 2 cups buttermilk, 2 level teaspoonfuls soda, pinch of salt; season with cinnamon, allspice and nutmeg. Mrs. R. A. Dunham, Owosso.

SNOW CAKE.—One teacupful sugar, $\frac{1}{2}$ cup butter, creamed, whites of 4 eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 1 teaspoonful Egg Baking Powder; flavor with vanilla. Mrs. J. C. Dingman.

LEMON LAYER CAKE.—One cup granulated sugar, 2 tablespoonsful softened butter, beaten to a cream; 1 cup water, 1 egg and yolks of 2, $2\frac{1}{2}$ cups flour, teaspoonful Egg Baking Powder; beat eggs very light and bake in 2 layers. Filling: Whites of 2 eggs, beaten to stiff froth, juice of 1 lemon, pulverized sugar to stiffen, grate the yellow rind in body of cake. Mrs. Mary Johnson.

YELLOW CAKE.—One and $\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup butter, 1 teaspoonful of soda, 2 heaping teaspoonfuls of cream of tartar, $\frac{1}{2}$ cup of sweet milk, the yolks of 4 eggs, 1 teaspoonful of vanilla. Mrs. C. E. Underwood, Easton.

SOFT GINGER CAKE.—One cup molasses, 1 tablespoonful brown sugar, 1 egg, 1 tablespoonful melted lard or butter, 2 cups flour, 1 teaspoonful ginger; stir well together, then add 1 cup boiling water.
Mrs. H. C. Dolloff.

FRUIT CAKE.—Three cups sugar, 2 cups sour cream, $\frac{1}{2}$ cup butter, 3 eggs, 2 level teaspoonfuls soda, 1 teaspoonful each of cinnamon, cloves and nutmeg, 2 cups raisins; this makes two large loaves.
Mrs. W. D. Underwood.

AN EXCELLENT CAKE.—Cream together 1 cup sugar, with butter the size of an egg, add 1 egg and beat thoroughly, $\frac{3}{4}$ cup milk, 1 teaspoonful Egg Baking Powder in 2 cups of flour, sifted together; take out 2 tablespoonfuls of the mixture into a bowl, add $\frac{1}{3}$ cup molasses, thickening with flour in the proportion thinned; add spices and fruit, then bake as a mixed, marble, or layer cake; very nice baked plain.
Mrs. Mary Johnson.

LAYER MOLASSES CAKE.—One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, 2 tablespoonfuls cold coffee, 2 cups flour, 1 teaspoonful cinnamon, cloves, and nutmeg, 1 tablespoonful grated chocolate; bake in 3 layers, and put together with boiled frosting.
Miss M. Smith.

PORK CAKE.—Take 1 pound fat salt pork, chop very fine, pour upon it $\frac{1}{2}$ pint of boiling water, add 2 cups of sugar, 1 cup molasses, 1 pound of raisins, $\frac{1}{4}$ pound of citron, shaved fine, stir in sifted flour enough to make of the consistency of common cake batter; 1 teaspoonful each cloves and nutmeg, 2 of cinnamon; bake in a moderate oven.
Mrs. G. W. Mather.

FRUIT CAKE.—One cup of dark brown sugar, 1 cup of butter, 1 cup of sour milk, $1\frac{1}{2}$ cup molasses, 1 cup raisins, $1\frac{1}{2}$ cup English currants, $\frac{1}{4}$ pound citron, 1 teaspoonful cloves and cinnamon.
Mrs. Mary Richardson.

JELLY ROLL.—One cup sugar, 4 eggs, butter, size of a walnut, 1 cup flour, 1 teaspoonful Egg Baking Powder, 3 tablespoonfuls milk, a little salt.
Mrs. Minta, Crampton.

JELLY CAKE.—One and $\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, 2 cups of flour, $\frac{1}{2}$ cup sweet milk, 2 teaspoonfuls Egg Baking Powder, 3 eggs.
Mrs. M. Carland.

PEARL CAKE.—One cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{4}$ cup of corn starch, and fill with flour; $\frac{1}{2}$ cup sweet milk, 1 small cup flour, whites of 3 eggs, 1 teaspoonful Egg Baking Powder; flavor with vanilla.
Mrs. W. A. Richardson.

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COMPARATIVE STATEMENT OF DEPOSITS

As Reported to the Banking Department:

May 7, 1896.....	\$23,727 09	May 5, 1898.....	\$121,860 91
May 14, 1897.....	54,342 30	June 30, 1899.....	177,581 77
June 30, 1900.....			\$194,528 67

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CARRIAGES AND FARM TOOLS.

NUT CAKE.—One-half cup butter, 1 cup white sugar, $\frac{3}{4}$ cup milk, 3 eggs (whites only), 2 teaspoonfuls Egg Baking Powder, 2 cups flour, 1 cup of hickory-nut meats.

Mrs. H. C. Frieske.

SPICED CAKE.—One-half cup molasses, 1 cup sugar, 1 cup butter, 1 cup buttermilk, 2 eggs, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful of cloves and cinnamon and nutmeg, 3 cups flour.

Mrs. J. D. Estes.

WHITE CAKE.—Whites of 7 eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{3}{4}$ cup milk, 3 cups of flour, 2 heaping teaspoonsful of Egg Baking Powder; flavor to suit the taste.

Mrs. Lizzie J. Liter, Literbery, Ill.

POOR MAN'S LAYER CAKE.—One cup brown sugar, 1 cup molasses, 1 teaspoon of cinnamon, nutmeg, cloves, 1 teaspoon of soda, butter size of walnut, 2 cups flour, 1 cup of boiling water. Filling.—One cup of brown sugar, 3 tablespoons of sweet cream or milk; boil until it hairs; when cool, add beaten white of 1 egg; flavor to taste.

From a Friend.

SPONGE GINGER BREAD.—One cup sour milk, 1 cup Orleans molasses, $\frac{1}{2}$ cup shortening, 2 eggs, 1 teaspoonful soda, 1 tablespoonful ginger; flour to make as thick as pound cake; put shortening, molasses and ginger all together, and heat them quite warm; add the milk, flour and eggs and soda, and bake as soon as possible.

Mrs. E. S. Laverock.

ANGEL FOOD.—One cup flour, sifted 4 times, with 1 teaspoonful cream tartar, $1\frac{1}{2}$ cups granulated sugar, sifted 4 times, whites 11 eggs, beaten stiff, 1 teaspoonful vanilla. Miss Charlena Robbins.

ANGEL FOOD.—Use a tumbler that holds just 18 tablespoonsful, $1\frac{1}{2}$ tumblers granulated sugar, 2 tablespoonsfuls of red sugar sand included, sift several times before measuring, 1 tumbler of flour, sifted, 1 small teaspoonful cream of tartar; sift together; whites of 11 eggs, beaten to a stiff froth on a large platter; add the sugar slowly, then lightly as possible the flour, then 1 teaspoonful extract of rose; the cake should be baked in a new tin and not greased; when it has baked 40 minutes, try with a straw; when done invert the cake on 3 cups; when partly cool can be easily removed with the help of a knife. Ice the cake with ordinary boiled frosting.

Mrs. Charles Haughton.

GOLD CAKE.—This cake is to be made the same time you make Angel Food. Yolks of 11 eggs, 1 cup of sugar, $\frac{3}{4}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 2 teaspoonfuls Egg Baking Powder, 1 teaspoonful vanilla; ice with chocolate.

Mrs. Charles Haughton.

ANGEL FOOD.—One tumbler of sugar, 1 tumbler of flour, 1 rounding teaspoonful cream of tartar, whites of 11 eggs; sift sugar and flour each 4 times, then add cream of tartar to flour and sift again; sift the sugar slowly on the beaten whites, and beat in the flour; bake 45 minutes; do not open the oven for 15 minutes after sitting in the oven.

Mrs. A. Northway.

ANGEL FOOD.—The whites of 11 eggs, $1\frac{1}{2}$ cups of granulated sugar, 1 cup of flour, measured after being sifted 4 times, 1 teaspoonful of cream tartar, 1 teaspoonful of vanilla extract; beat the whites to a stiff froth; keep beating whites of eggs lightly, and sift sugar through fingers into eggs, then add flavoring and flour, stirring quickly; bake 40 minutes in moderate oven; do not grease the pans, and do not open oven door for 15 minutes; turn upside down to cool, with some thing under edges.

Mrs. M. C. Dawes.

ANGEL CAKE.—Whites of 11 eggs, $1\frac{1}{2}$ cups of powdered sugar, sifted once; 1 cup flour, sifted with 1 teaspoonful cream of tartar four times; beat the whites of the eggs to a very stiff froth; add the sugar and mix carefully; then add the flour gradually; stir lightly just enough to mix, and last one teaspoonful of flavoring; turn quickly into an ungreased cake tin, and bake in a moderate oven, from 40 to 45 minutes, testing it before removing it; when done invert pan on two saucers and let cake stand until cold.

Mrs. F. B. Richardson.

WHITE CAKE.—One-half cup of butter, $1\frac{1}{2}$ cups of sugar, 2 cups of flour, nearly 1 cup sweet milk, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of cream tartar, whites of four eggs, well beaten; flavor with peach or almond. Make 1 loaf, or bake in 3 layers with fig filling. Fig Filling: One-half pound of figs, chopped fine; 1 cup of water, and $\frac{1}{2}$ cup of sugar; boil to a paste.

Mrs. C. E. Underwood.

ANGEL FOOD.—Whites of 12 eggs, 1 cup fine granulated sugar, 1 cup flour, flour and sugar to be sifted 5 times before measuring; $\frac{1}{2}$ teaspoonful cream tartar, 1 pinch salt, $\frac{1}{2}$ teaspoonful each of lemon and vanilla, beat the whites to a stiff froth, add cream tartar and salt, and beat again, then add sugar and flavoring, beat thoroughly, then fold in the flour; put in an ungreased tin and bake from 40 to 50 minutes; invert pan until cool.

Mrs. Judge Smith.

RIBBON CAKE (Layer White).—Three eggs, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup milk, $2\frac{1}{4}$ cups flour, $1\frac{1}{2}$ heaping teaspoonfuls Egg Baking Powder; use any filling.

Mrs. G. Springer.

(Dark Layer).—Three eggs, 1 cup sugar, 1 cup molasses, 1 cup butter, 4 cups flour, 1 cup boiling water, dissolve 2 teaspoonfuls soda in the water; mix all well together before adding water and soda; bake in sheets. Filling, chopped raisins.

Mrs. G. Springer.

PORK CAKE.—One cup chopped salt pork, upon which pour two scant cups of boiling water; 2 cups brown sugar, 1 cup molasses, in which stir one heaping teaspoonful soda; add 5 cups sifted flour, 1 pound raisins, seeded and chopped, 2 teaspoonfuls cinnamon and 1 of cloves; makes 2 loaves or one in pan; bake slowly till done, then spread thin coating of white of an egg over the top, and shake well over with white sugar.

Cora Pearsall, Easton.

WATERMELON CAKE. White part: 2 cups sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup sweet milk, 3 cups flour, 1 tablespoonful Egg Baking Powder, whites of 5 eggs. Red part: One cup red sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 tablespoonful Egg Baking Powder, yolks 5 eggs, $\frac{1}{4}$ pound raisins or English currants. Put red in center of pan, and white around edge.

Mrs. Emma Robbins.

PARK CAKE.—One pound fat salt pork, chopped fine, 1 pint boiling water, turned on pork, when cool add 1 pound dark sugar, 1 pound currants, 1 pound raisins, 10 cents worth citron, 1 teaspoonful of each cloves allspice and cinnamon, 1 cup molasses, 1 teaspoonful soda, stir thick, 2 eggs, if you like, but cake will keep better without eggs.

Mrs. F. J. Raymond.

ROTH & SULLIVAN, LADIES' TAILORS

ROLL JELLY CAKE.—One egg, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk or water, $\frac{1}{2}$ teaspoonful lemon extract, 2 cups flour, 2 teaspoonfuls Egg Baking Powder, sifted with the flour; makes 2 rolls; baked in 2 square tins; turn the cake out on a brown paper, spread the bottom of the cake with jelly, roll paper and cake together, letting the paper loosen as cake is rolled, then roll the paper tight around it, and put it away.

Mrs. C. F. Mather.

DEVIL FOOD CAKE.—First part: One cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, 3 cups flour, 2 eggs, 2 heaping teaspoonfuls Egg Baking Powder. Second part: Dissolve 1 cup grated chocolate in 1 cup of milk, add 1 cup brown sugar, yolk of 1 egg; stir this over the fire until it boils; cool; flavor with vanilla, and stir in first part.

Mrs. Arthur Gray, Owosso.

COLD WATER CAKE.—Two eggs, 3 cups of sugar, half white and half brown, 1 cup shortening, 2 tablespoons of molasses, 1 teaspoon of cloves, 2 teaspoons of cinnamon, $1\frac{1}{2}$ cups of cold water, a level teaspoon of salt, a level teaspoon of soda, 2 rounded teaspoons of Egg Baking Powder. Mix soda in molasses, add 5 cups of sifted flour. If put in a cellar age improves it. This makes two good loaves.

Miss Edith E. Sutton.

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PORK CAKE.—Fat salt pork, entirely free of lean and rind, chopped so fine as to be almost like lard, 1 pound; pour boiling water upon it, $\frac{1}{2}$ pint; raisins, seeded and chopped, 1 pound; sugar, two cups; molasses, 1 cup; saleratus, 1 teaspoonful, rubbed fine and put into molasses. Mix these all together and stir in flour (sifted) to make the consistence of common cake mixture, then stir in nutmeg and cloves, finely ground, 1 ounce, each; cinnamon, also fine, 2 ounces; be governed about the time of baking by putting a broom straw into it. When nothing adheres to it, it is done; bake slowly.

Mrs. Ed. Boyer.

CHOCOLATE CAKE.—Put in a sauce-pan $\frac{3}{4}$ of a cup of chocolate, scraped fine; $\frac{1}{2}$ cup milk; 1 cup of sugar; mix; stir the mixture until it boils and becomes a smooth paste, then add a teaspoonful of vanilla and let it cool. Beat $\frac{1}{2}$ cup butter, 1 cup sugar to a cream; stir in 1 egg and the yolks of two, then add the chocolate mixture and $\frac{1}{2}$ cup of milk. Mix a scant teaspoonful of soda and a teaspoonful of cream of tartar, or 1 heaping teaspoonful of Egg Baking Powder, with 2 cups of flour; sift the two together three times and mix with the other ingredients. This will make three large layers. Ice each layer with the following: Boil 2 cups of granulated sugar, $\frac{1}{2}$ cup of water, and a small pinch of cream of tartar, for five minutes, or until it is a creamy ball when a drop is rolled between the fingers; pour it in a fine stream over the whites of 2 eggs beaten to a stiff froth; continue to beat the icing until it thickens; spread quickly on each layer, and put together. Mrs. J. Allen, Corunna.

COCOANUT CAKE.—One-fourth pound butter, $\frac{1}{2}$ pound sugar, 2 eggs, $\frac{1}{2}$ pound sifted flour, 2 teaspoons Egg Baking Powder, $\frac{1}{8}$ pound prepared cocoanut, $\frac{1}{2}$ cupful sweet milk. Cream the butter and sugar; add eggs and cocoanut; mix the baking powder with flour and add alternately with the milk. Mix thoroughly, and bake slowly. This batter makes good patty cakes. Mrs. Mitchel.

LOAF CAKE.—Two cups sugar, $\frac{1}{2}$ cup butter; creamed; whites of 4 eggs, beaten stiff; 1 cup sweet milk, running over; 1 teaspoonful vanilla, $2\frac{1}{2}$ cups flour; 1 teaspoonful Egg Baking Powder.

Mrs. Malisky.

LAYER FRUIT CAKE.—Four eggs, reserving whites of 2 for frosting; $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 cup seeded raisins, chopped and boiled; $1\frac{1}{2}$ cups brown sugar. Bake in 3 layers and put frosting between.

Mrs. Sarah Shanafelt.

WHITE CAKE.—One cup sugar, whites of 3 eggs, $1\frac{1}{2}$ cup of flour, 2 teaspoons Egg Baking Powder, $\frac{1}{2}$ cup sweet milk, 3 tablespoons melted butter. Flavor to taste.

Mrs. Conant.

MOLASSES CAKE.—Two eggs (save out half of the white), $\frac{1}{2}$ cup sugar, 1 cup molasses, lard, size of an egg, 1 teaspoonful of ginger, 1 teaspoonful soda, scant cup boiling water, flour to thicken to a thin batter, bake in 3 layers. Beat the whites stiff and add 2 large spoons white sugar and scant teaspoon lemon extract, and place between layers.

Mrs. Stroup, Owosso.

LEMON LAYER CAKE.—Two cups of sugar, $\frac{1}{2}$ cup of butter, 1 cup of milk, 3 cups of flour, 3 eggs, 2 teaspoons Egg Baking Powder. Jelly.—One cup sugar, 1 egg, 1 tablespoonful butter, the grated rind and juice of 1 lemon. Boil until thick. Mrs. W. D. Underwood.

MARBLED CAKE (Light Part).—White sugar, $1\frac{1}{2}$ cups; butter, $\frac{1}{2}$ cup, sweet milk, $\frac{1}{2}$ cup; soda, $\frac{1}{2}$ teaspoon; cream of tartar, 1 teaspoon; whites of 4 eggs; flour, $2\frac{1}{2}$ cups; extract lemon, 1 teaspoon. **Dark Part.**—Brown sugar, 1 cup; molasses, $\frac{1}{2}$ cup; butter, $\frac{1}{2}$ cup; sour milk, $\frac{1}{2}$ cup; soda, $\frac{1}{2}$ teaspoon; cream tartar, 1 teaspoon; flour, $2\frac{1}{2}$ cups; yolks of 4 eggs; cloves, allspice, cinnamon, nutmeg, of each $\frac{1}{2}$ teaspoon; mix, and drop a spoonful of each on top of each other until all is in dish to bake.

Mrs. E. Wolverton.

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BANANA CAKE.—One cup of butter, 2 cups of sugar, 1 cup of water or sweet milk, 3 eggs, 4 cups of flour, 3 small teaspoonsful of Egg Baking Powder. Mix lightly and bake in layers. Make an icing of the whites of 2 eggs and one cup and a half of powdered sugar; spread thin on the layers, and then cover thickly, and entirely with bananas. This cake may be flavored with vanilla. The top should be simply frosted.

Mrs. H. F. Witmer.

WHIPPED CREAM CAKE.—One cup of sugar, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup of sweet milk, 2 eggs, 2 teaspoons Egg Baking Powder; flavor to taste; bake 4 layers; flour until thick as most layer cakes; put together with $\frac{2}{3}$ cup whipped cream.

Mrs. A. B. Crane.

MOLASSES OR LAYER CAKE.—One cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 2 yolks of eggs, 1 teaspoon ginger, 1 teaspoon cinnamon, 3 scant cups of flour. Use either white frosting or caramel frosting for filling and top.

Miss Mary Pulaski, Ionia.

SPICE CAKE.—One cup of molasses, 1 cup of sugar, $\frac{2}{3}$ of a cup of butter, 1 cup of sour milk, 3 eggs, 2 teaspoonsful of soda, 1 teaspoonful of nutmeg, $1\frac{1}{2}$ teaspoonsful of cinnamon, 1 teaspoonful of cloves, 4 cups of flour.

Mrs. J. Cook.

PORK CAKE.—One-half pound salt fat pork; chop fine; pour on it 1 cup boiling hot water, stir till it melts; add 1 cup molasses, $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoon soda, $\frac{1}{2}$ pound raisins; stir about the thickness of loaf cake; spice to your taste. (Allspice, cinnamon, cloves, 1 teaspoon each, I use.) Mrs. Ella S. Thayer, Grove Springs, Mo.

WHITE CAKE.—Two cups of sugar, 1 cup of butter, 1 cup of sweet milk, 3 cups of flour, 3 teaspoonsful of Egg Baking Powder; then stir in whites of 4 eggs.

Mrs. J. M. Terbush.

LAYER CAKE.—One cup sugar, 2 eggs, 3 tablespoons melted butter, $\frac{3}{4}$ cup of sweet milk, 3 teaspoons Egg Baking Powder, $1\frac{1}{2}$ cups flour, 1 teaspoon lemon. Bake in 3 layers. Make icing and filling by boiling 1 cup sugar until it hardens when tried in cold water; pour over the white of 1 egg, well beaten. A nice chocolate frosting may be made by grating a square of chocolate in the white of the egg and pour on the sugar, beating until it cools.

Mrs. Grace Haughton.

PORK CAKE.—One pound salt pork, chopped fine and dissolved in 1 pint of boiling coffee, 2 cups of sugar, 2 cups of molasses, 1 pound seeded raisins, 1 tablespoon each of cinnamon, cloves, and allspice; 8 cups of flour; sprinkled in each cup, one rounding teaspoon of soda. Add candied orange peel and citron, if desired. Will keep six months.

Mrs. D. H. Van Ever, Owosso.

DARK LOAF CAKE.—One and one-third cup granulated sugar, $\frac{1}{2}$ cup lard, 1 teaspoon salt, 3 teaspoons ground cloves; stir together; 1 cup sour milk, 2 teaspoons soda, 1 cup chopped raisins, well floured. Make quite a stiff batter, as there are no eggs. It is well to bake a small cake to try it. It makes 2 small or 1 large loaf.

Mrs. W. A. Hoenshell.

MARBLE CAKE (Light Part).—One and one-half cups of sugar, $1\frac{1}{2}$ cups of butter, 1 cup of sweet milk, whites of 4 eggs, $2\frac{1}{2}$ cups of flour, 2 teaspoons of Egg Baking Powder. (Dark Part.)—One cup brown sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sour cream, 1 teaspoon soda, yolks of 4 eggs, spices to taste, 1 cup of raisins.

Mrs. Maude Jennings.

WHITE CAKE.—Whites of 4 eggs, $\frac{3}{4}$ cup butter, 1 teaspoon of lemon, pinch of salt, heaping cup sugar, from $\frac{1}{2}$ to $\frac{3}{4}$ cup of milk, 2 teaspoons Egg Baking Powder, from 2 to 3 cups of flour.

Mrs. C. H. Willson.

COFFEE CAKE.—Two cups light brown sugar, 1 cup butter, 1 cup molasses, 1 cup strong coffee, 1 pound currants, 1 pound raisins, 1 nutmeg, 4 eggs, 1 teaspoon saleratus, 2 cinnamon, 4 cups flour. Half of recipe makes 1 good cake.

Mrs. E. Millerd.

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LAYER CAKE.—Three eggs, well beaten; 1 cup of sugar, $\frac{3}{4}$ cup of butter, 1 cup of sweet milk, 1 teaspoon of vanilla or lemon, 2 cups of flour, 2 teaspoons of Egg Baking Powder.

Mrs. L. O. Underwood.

HICKORY-NUT CAKE.—One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups flour, whites of 4 eggs, 1 teaspoonful Egg Baking Powder. Cream, butter, and sugar, add the milk; sift the baking powder and flour together, and stir in alternately with the eggs; beat stiff; bake in 3 layers. Filling.—1 cup sour cream, 1 cup sugar, 1 cup hickory nuts, chopped fine; cook 15 minutes and cool before spreading on cake.

Mrs. Leroy Rice.

CHOCOLATE CAKE (White Part).—One-half cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 1 egg, 1 heaping teaspoon flour, 1 teaspoon soda in flour. **Dark Part.**—One-half cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{4}$ cake Baker's chocolate, yolk of 1 egg. Boil until thick, and mix the white and dark together. Bake in 3 layers, with white icing between, flavored with vanilla; or bake in a loaf.

Mrs. J. C. Quayle.

SCHOOLMASTER'S CAKE (to be baked in layers and packed in frosting).—One cup granulated sugar, 2 eggs; stir together; 4 tablespoons melted butter, 1 cup molasses, 1 cup buttermilk, 1 teaspoon soda, 1 teaspoon Egg Baking Powder, 1 teaspoon vanilla, small pinch of salt. Thicken to taste.

Mrs. W. E. Cook.

LIEBE KUCHEN.—One quart golden dip, 1 pound brown sugar, heaping cup of lard, 1 pint buttermilk, 1 quart hickory-nut meats, chopped; $\frac{1}{4}$ pound citron, chopped fine; 1 nutmeg, 1 ounce cinnamon, 1 ounce of cloves, heaping teaspoonful soda, teaspoonful salt. Stir stiff as can with spoon; bake in square tins (put dough in tins $\frac{1}{2}$ inch thick), cut in squares and pack away in a jar. Frost as it is used. It will keep for 6 months.

Mrs. Charlie Morton.

BROWN LAYER CAKE.—Yolks of 2 eggs, 2 teaspoons melted butter; put in a cup and fill with molasses; 6 tablespoons boiling water, 1 teaspoon soda, cloves, cinnamon, allspice, $1\frac{1}{2}$ cups flour.

Mrs. Dr. P. S. Willson.

MARBLED CAKE (White Part).—One and one-half cups of flour, 1 teaspoonful of Egg Baking Powder, $1\frac{1}{4}$ cups of butter, 1 cup of sugar, whites of 4 eggs, beaten stiff; $\frac{1}{2}$ cup of milk, $\frac{1}{4}$ teaspoon vanilla. **Yellow Part.**—One cup of flour, 1 teaspoonful of baking powder, 1 teaspoonful of butter, $\frac{3}{4}$ cup of sugar, yolks of 4 eggs, $\frac{1}{4}$ cup of milk, $\frac{1}{4}$ teaspoonful vanilla. **Dark Part.**—Dissolve $\frac{1}{4}$ cake of chocolate in a little hot milk; add 1 tablespoon of sugar, 1 teaspoonful of vanilla; add to this a cup of batter, taking part of the yellow and part of the white.

Mrs. J. H. Robbins.

PORK CAKE.—One pound fat salt pork, chopped fine; $\frac{1}{2}$ pint boiling water, 1 pound raisins, $\frac{1}{4}$ pound English currants, 2 cups sugar, 1 cup molasses, 1 teaspoon soda; dissolve in molasses; 2 eggs, putting yolks in cake, and using whites for frosting. Make stiff as desired; season to taste.

Mrs. Dr. P. S. Willson.

MOSS CAKE.—One and one-half cups flour, 1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup cold water, 1 egg, $1\frac{1}{2}$ teaspoons Egg Baking Powder. Flavor with lemon.

Mrs. Dr. P. S. Willson.

CHRISTMAS CAKE.—Three eggs, 2 whites for frosting, 1 cup sugar, butter size walnut, small $\frac{1}{2}$ cup milk, 2 teaspoons Egg Baking Powder. Bake in 3 layers, frost and spread with cocoanut.

Mrs. O. C. Hobart.

WHITE FRUIT CAKE.—One cup butter, 2 cups white sugar, whites of 6 eggs, $\frac{3}{4}$ cup sweet milk, 3 cups flour, $1\frac{1}{2}$ teaspoons Egg Baking Powder, 2 cups raisins, 1 cup currants, $\frac{1}{2}$ cup citron, 1 teaspoon lemon (makes two cakes).

Mrs. Susie Sprinkle, Owosso, Mich.

CREAM CAKE.—One cup of sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of milk, the whites of 2 eggs, $1\frac{1}{2}$ cups of flour, 1 teaspoonful of Egg Baking Powder, 1 teaspoonful of Extract of Rose.

Mrs. Georgia Dean.

MOUNTAIN CAKE.—Two cups of sugar, 1 cup butter, 4 eggs, $1\frac{1}{3}$ cups of milk, $4\frac{1}{2}$ cups of flour, teaspoonful of Egg Baking Powder. Stir well. Flavor to taste.

Mrs. Hannah Simmons.



CAKE FILLINGS.

HICKORY-NUT FILLING.—One cup sweet milk; put on the stove and let come to a boil; then add 1 well-beaten egg, 4 tablespoons sugar, 1 tablespoon corn starch, and 1 cup chopped hickory-nut meats. Flavor it to suit the taste.

Mrs. Amney Van Ever.

HICKORY-NUT FILLING.—One cup hickory-nut meats, chopped fine; 1 cup brown sugar, 1 cup cream, either sweet or sour; boil until thick.

Mrs. W. D. Underwood.

CHOCOLATE CARAMEL.—One egg, yolks of 2, $\frac{1}{2}$ cup of cream, 1 cup sugar, 5 tablespoons of chocolate (grated). Cook until thick, stirring all the time.

Mrs. L. J. Liter, Literbery, Ill.

LEMON FILLING FOR CAKE.—One grated lemon, with peel; $\frac{1}{2}$ cup sugar, 1 egg, 1 tablespoon of flour, butter size of shrunk hickory nut, mixed well; $\frac{1}{2}$ cup of boiling water. Put in dish set in hot water and cook until thickened.

Mrs. J. A. Sutton.

COOKIES.

SUGAR COOKIES.—One and one-half cups sugar, 1 cupful of lard, 1 cupful thick sour milk, 1 teaspoon soda, dissolved in milk; 1 salt spoonful salt. Mix in plenty of flour to roll out good. Bake in quite a quick oven.

Mrs. F. M. Seelye.

WHITE SUGAR COOKIES.—One egg, broke in a cup, and a large tablespoon of butter; then fill up cup with sugar; allow 3 tablespoons of milk or water to each cup, and a good teaspoonful Egg Baking Powder. Flavor as desired, and repeat, according to amount wanted.

Mrs. J. A. Scott.

WHITE COOKIES.—One and $\frac{1}{2}$ cups brown sugar, 1 cup butter, 2 eggs, whites and yolks beaten separately, $\frac{1}{2}$ small cup sweet milk, 1 teaspoonful soda, 1 teaspoonful vanilla.

Mrs. Fred Aberle.

COOKIES.—Two teacups of sugar, 1 teacup of shortening, 1 teacup of buttermilk, 2 eggs, 2 teaspoons soda, nutmeg.

Mrs. J. Cook.

SUGAR COOKIES.—Two cups of sugar, 1 cup of butter, 1 cup of sour milk, 1 cup of English currents, 2 teaspoons Egg Baking Powder; mix soft and roll thin.

Mrs. C. B. Thorn.

SUGAR COOKIES.—Two cups granulated sugar, 2 eggs, 1 cup butter, 1 scant cup sour milk, 1 teaspoon soda, salt and flavoring.

Mrs. H. B. Gates.

COOKIES.—One cup sugar, 1 egg, 1 cup rich cream, 1 teaspoon soda, flavor to taste.

Mrs. Addie Gronger, Dansville, Mich.

GINGER COOKIES.—Two cups molasses, 1 cup sugar, 1 cup shortening, 1 tablespoon soda, in $\frac{1}{2}$ cup sour milk, 1 tablespoon ginger, $\frac{1}{2}$ cup boiling water.

Mrs. Addie Gronger, Dansville, Mich.

CREAM COOKIES.—One cup sugar, 1 cup cream, $\frac{1}{2}$ cup butter, 1 even teaspoon soda, 1 teaspoon vanilla; mix soft; sprinkle with sugar; bake in a quick oven.

Mrs. Marv Richardson.

FRUIT COOKIES.—Two cups brown sugar, 1 cup butter and lard (mixed), 2 eggs, 2 tablespoons sour milk, 1 tablespoon each of cloves, cinnamon, nutmeg, 1 cup chopped raisins, 2 teaspoons soda, dissolved in the milk, mix quite hard; bake in a hot oven.

Mrs. Arthur Burhans.

MOLASSES COOKIES.—One egg, 1 cup brown sugar, 1 cup shortening, 1 cup sour milk, 1 cup molasses, 3 level teaspoons soda, 1 teaspoon salt, 1 teaspoon ginger; mix as soft as possible.

Mrs. Amney Van Ever.

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LEMON COOKIES.—Three cups of light brown sugar, 1 cup of shortening, 3 eggs, $\frac{1}{2}$ cup of buttermilk, $\frac{1}{2}$ cup of sour cream, grated rind and juice of 1 lemon, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful Egg Baking Powder, 1 teaspoonful of salt, flour enough to roll.

Jennie E. Archer.

COOKIES.—One and $\frac{1}{4}$ cups brown sugar, 1 cup sour milk, 1 cup lard and butter, mixed, 1 egg, 1 teaspoon soda; roll out thin.

Mrs. Julia Shire.

COOKIES.—Two eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 large spoon sweet milk, 1 large spoon of lemon juice, and a little of the rind, grated; $\frac{1}{4}$ teaspoon soda; mix stiff, roll thin, bake quick. When without lemon, use another of milk and nutmeg, $\frac{1}{2}$ teaspoon.

Mrs. Louisa Edgar, Owosso, Mich.

MOLASSES COOKIES.—One large cup of sugar, 1 large cup of molasses, $\frac{1}{2}$ cup of butter or lard, $\frac{1}{2}$ cup of water, 1 tablespoonful of vinegar, 1 teaspoonful each of cinnamon and ginger, $\frac{1}{2}$ nutmeg; boil this mixture until it is well mixed; when it cools, add 2 eggs, 1 heaping teaspoon of soda, and enough flour to thicken.

Mrs. A. S. Fair, Corunna, Mich.

FRUIT COOKIES.—One and $\frac{1}{2}$ cups sugar, 1 egg, 1 cup sour milk, 1 cup shortening (lard or butter), 1 cup English currants or raisins, 1 pinch salt, 1 teaspoon Egg Baking Powder.

Miss Charlena Robbins.

SUGAR COOKIES.—Two cups sugar, 1 cup lard, 1 cup buttermilk, 1 egg, 1 nutmeg, a pinch of salt, 1 teaspoon of soda.

Mrs. D. H. Van Ever.

LEMON SNAPS.—One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2 teaspoons extract, lemon, 1 teaspoon soda, dissolved in a little milk, flour to make quite stiff; roll thin, and sprinkle sugar on top. Are better when kept a few days.

Miss Martha Smith.

GINGER SNAPS.—One cup molasses, 1 cup brown sugar, 1 cup shortening, 1 egg, 1 level teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon soda, dissolved in a tablespoon of hot water.

Mrs. C. E. De Witt.

MOLASSES COOKIES.—One cup molasses, 1 cup sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda; season to taste.

Mrs. C. M. Young.

FRUIT COOKIES.—One and $\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, 2 eggs, 2 tablespoons milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 cup currants, 1 cup raisins; stir stiff with flour; drop in tins.

Mrs. C. B. Smith, Easton.

COOKIES.—One and $\frac{1}{2}$ cup sugar, 1 cup lard, 2 eggs, $\frac{2}{3}$ cup sour milk, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful Egg Baking Powder, a pinch of salt, and a little lemon. Mrs. W. D. Underwood.

SUGAR COOKIES.—Two cups sugar, 1 cup lard or butter, 3 eggs, 1 cup sour milk, 1 teaspoon soda, nutmeg to taste, mix soft.

Mrs. S. F. Smith.

GINGER SNAPS.—Two cups molasses, 1 cup brown sugar, 1 cup butter, 1 tablespoon ginger, 1 tablespoon soda, dissolve in a little hot water; mix stiff, roll thin, and bake. Mrs. O. A. Palmerter.

GINGER COOKIES.—One cup sugar, 1 cup molasses, 1 cup lard, 1 cup hot water, 1 egg, 1 tablespoon soda, 1 tablespoon ginger, 1 tablespoon vinegar, 1 tablespoon cloves, 1 teaspoon salt.

Mrs. Odell Chapman.

GINGER SNAPS.—One scalding hot cup of molasses, in which you stir a teaspoonful of soda, pour it, while foaming, over a cup of sugar, 1 egg, and 1 tablespoonful of ginger, all beaten together, then add a tablespoonful of vinegar, and enough flour, stirred in lightly, to roll out and cut. Miss Harriet G. Bates, Ionia, Mich.

ROTH & SULLIVAN, LADIES' TAILORS

SUGAR COOKIES.—One cup thick sour cream, 4 eggs, 2 cups granulated sugar, 1 coffee-cup of butter, 2 cups broken hickory nut meats, 1 rounded teaspoon soda, 1 level teaspoon Egg Baking Powder, a pinch of salt.

Mrs. J. S. Colby.

MOTHER'S COOKIES.—Two cups sugar, 1 cup butter (large), $\frac{1}{2}$ cup water, in which is dissolved 1 teaspoonful of soda; 3 eggs, flour enough to roll out soft; cinnamon or vanilla.

Mrs. Fred Hartshorn.

OATMEAL WAFERS.—Two cups oatmeal, $\frac{1}{2}$ cup granulated sugar, 1 cup butter and lard (mixed), 1 cup sweet milk, 2 teaspoons Egg Baking Powder, 2 eggs, pinch of salt; mix all together, and use white flour to handle, and roll thin.

Mrs. Fred Jacobs.

COFFEE COOKIES.—One and $\frac{1}{2}$ cups of white sugar, 1 cup shortening (half butter, half lard), 2 cups New Orleans molasses, 4 teaspoons soda, dissolved in water, 1 tablespoon of ginger, 1 cup boiling coffee, 1 egg, a little salt; pour the boiling coffee on the ginger. Can be made without egg; put in flour and do not mix very stiff, just stiff enough to handle nicely on the board; bake in a hot oven.

Miss Alice Gillett.

DARK COOKIES.—Two eggs, 1 cup lard, 1 heaping cup sugar, 1 cup molasses. (Mix lard and sugar together.) One tablespoon of soda, 2 tablespoons of vinegar, 3 tablespoons of boiling water, 1 teaspoon salt, 1 teaspoon ginger. Mix rather soft. Mrs. A. Gray.

LEMON SNAPS.—One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2 teaspoons lemon extract, 1 teaspoon soda, dissolved in a little milk; flour to make quite stiff and roll very thin; sprinkle sugar on top. Are better when kept a few days. Miss Martha Smith.

WHITE COOKIES.—Two cups sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, $\frac{1}{2}$ a nutmeg. Mrs. N. Ward.

WHITE COOKIES.—Two cups sugar, 1 cup butter and lard (meat fryings), 2 eggs, 1 cup sweet milk, 2 level teaspoons soda, 2 heaping teaspoons cream tartar. Mrs. A. H. Gillett.

HERMIT COOKIES.—One and one-half cups brown sugar, $\frac{3}{4}$ cup shortening, $\frac{1}{2}$ cup each butter and lard, 1 cup currants, 2 eggs $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, 1 teaspoonful soda, 2 teaspoonsful sour milk to dissolve soda. Flour the currants. Mrs. Geo. Wright.

SOUR MILK COOKIES.—One cup sugar, 1 cup shortening, 1 cup sour milk, 1 teaspoon soda, dissolved in the milk; 1 teaspoon Egg Baking Powder, in flour; flour enough to make a soft dough; nutmeg to taste. Mrs. Albert E. Osmer.

COOKIES.—Two cups sugar, 1 cup shortening, $\frac{1}{2}$ cup buttermilk, 1 egg. Season to taste. Mix soft. Mrs. M. A. Rourk.

MOLASSES.—One cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of molasses, $\frac{1}{2}$ cup water, 1 teaspoonful each of soda, ginger, and allspice; $2\frac{1}{2}$ cups flour. Mrs. Bertha Clark.

CREAM COOKIES.—Two cups sugar, 1 cup sour cream, 1 cup butter, 1 teaspoon soda, 1 teaspoon lemon extract, or 1 grated nutmeg; flour enough to make a dough as soft as can be rolled.

Mrs. John Allen, Corunna.

GINGER DROPS.—Three eggs, well beaten; 1 cup of sugar, 1 cup of molasses, 1 cup of lard, 1 tablespoon of ginger, 1 tablespoon of cinnamon, 2 teaspoons of soda, put into 1 cup of boiling water, 5 cups of flour. Stir all together and let stand until perfectly cold, drop in dripping pan in small drops, and bake in a quick oven. Mrs. Fuller.

HERMITS.—One cup of brown sugar, 1 cup of white sugar, 1 cup of butter, 3 eggs, 3 tablespoons of sour milk, 1 teaspoon of soda, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 1 nutmeg, 1 cup of chopped raisins, 1 cup of hickory-nut meats; flour. Mix and bake like cookies. Mrs. George C. Reineke.

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COOKIES.—One egg, beat up in a cup; fill the cup with sour milk; 1 cup sugar, 1 cup lard, 1 cup chopped raisins; nutmeg, and a little salt; 1 teaspoon of soda. Mrs. E. S. Laverock.

GINGER SNAPS.—Molasses, 1 cup; brown sugar, 1 cup; lard, 1 cup; eggs, 1; ginger, $\frac{1}{2}$ teaspoonful; cinnamon, 1 teaspoonful; cloves, $\frac{1}{2}$ teaspoonful, soda, 1 teaspoonful. Mix very stiff. Mrs. N. S. Boyce.

SPONGE COOKIES.—Sugar, 1 cup; eggs, 2; Egg Baking Powder, 2 teaspoons; vanilla, 1 teaspoon; salt, $\frac{1}{2}$ teaspoon; flour to roll. Mrs. Georgia Dean.

CREAM COOKIES.—Two eggs, 2 cups sugar, 1 cup cream, 1 cup butter, 1 teaspoon soda, 1 teaspoon vanilla. Roll thin. Bake in quick oven. Mrs. John Rose, Lansing.

HERMITS.—One and one-half cupsful sugar, $\frac{1}{2}$ cupful molasses, 1 cup butter, 1 cup of raisins (stoned and chopped), 3 eggs, $\frac{1}{2}$ teaspoon soda, dissolved in 3 tablespoonsful of sour milk; 1 nutmeg, 1 teaspoon each of cloves and cinnamon, 1 cup of English currants, and 1 cup of hickory-nut meats; flour enough to make them stiff enough to roll. Bake in a quick oven. Mrs. Will E. Collins.

SUGAR COOKIES.—White sugar, 1 cup; brown sugar, 1 cup; sour milk, 1 cup; butter and lard, 1 cup; soda, 1 teaspoonful. Roll and sprinkle with sugar before baking. Mrs. Mary Chapman.

DOUGHNUTS.

FRIED CAKES.—Two cups sugar, $\frac{1}{2}$ cup sour cream, 2 cups buttermilk, 1 egg. Fry in hot lard. Mrs. Margie Rourk, Owosso.

POTATO FRIED CAKES.—Mash well 8 small boiled potatoes; add 1 cup of sweet milk; stir well; add butter the size of a small egg; four eggs, well beaten; 2 cups of sugar, 8 level teaspoonsful of Egg Baking Powder, sifted in the flour. Mix soft and fry in hot lard. Miss Myrtle Davenport.

DOUGHNUTS.—One cup sugar, 1 cup sour milk, 1 egg, 1 teaspoon soda, 2 tablespoons melted butter; little salt and spice.

Mrs. G. P. Kirby, Owosso.

SOUR MILK FRIED CAKES.—Two eggs, 1 cup granulated sugar, 1 cup sour milk, 2 tablespoons melted lard or butter, scant teaspoonful soda, 2 teaspoons of vanilla, pinch of salt. Mix soft and fry in hot lard.

Mrs. Pauline Turick, Saginaw, Mich.

COMFORTS.—One cup sugar, 2 eggs, 1 cup sweet milk, 2 teaspoons Egg Baking Powder, $3\frac{1}{2}$ cups flour. Drop from spoon into hot lard and fry light brown.

Mrs. John Squires, Owosso.

ROTH & SULLIVAN, LADIES' TAILORS

FRIED CAKES.—One cup white sugar, 2 eggs, 3 tablespoons butter or 2 of sour cream; 1 cup sour milk, scant teaspoon soda, 2 small teaspoons Egg Baking Powder; a little salt and nutmeg. Mix quite soft. These are better with the sour cream.

Mrs. Warren Pierfont, Owosso.

DOUGHNUTS.—One egg, 1 cup sugar, 3 teaspoons melted butter, 1 cup sour milk, 1 teaspoon soda.

Mrs. H. C. Friskee.

DOUGHNUTS.—Three eggs, 2 teaspoons butter, 2 teaspoons Egg Baking Powder, 1 cup sugar; flavor with nutmeg; fry in hot lard.

Mrs. J. A. Colby, Owosso.

FRIED CAKES.—One cup of granulated sugar, 1 cup of sour milk, 2 eggs, 1 tablespoon of melted lard; flavoring.

Mrs. James Osburn, Owosso.

DOUGHNUTS.—Two cups sugar, 1 cup sour milk, 1 teaspoonful soda, 3 eggs, butter size of an egg; add flour to make stiff enough to roll out; fry in hot lard. A little cinnamon can be added if desired.

Mrs. Bertha Clark, Owosso.

CRULLERS.—Two eggs, beaten light; 1 cup New Orleans molasses, 1 tablespoon melted butter, $\frac{1}{2}$ cup sweet milk, 1 teaspoon cinnamon; salt; 2 teaspoons Egg Baking Powder; flour to roll as soft as can be handled. Fry in hot fat and roll in powdered sugar.

Mrs. N. Ward.

FRIED CAKES.—Two cups white sugar, 4 eggs, $1\frac{1}{2}$ cups sweet milk, 7 tablespoons hot lard, 4 teaspoons Egg Baking Powder in the flour, $\frac{1}{2}$ of a nutmeg, grated; heaping teaspoon salt. Put in flour and mix soft; cut out and fry in hot lard.

Mrs. G. M. Edwards, Owosso.



ICES.

MAPLE ICE CREAM.—Two and one-half cups maple syrup, 1 quart of sweet cream, 8 eggs. Heat the syrup until it boils; stir until cool. Beat the whites and yolks separately; stir in the yolks, then the whites; add the cream and freeze. Mrs. D. M. Christian.

STRAWBERRY ICE CREAM.—Two quarts of fresh berries, mashed to a pulp, with 2 pounds of sugar; then put through a hair sieve; add 2 quarts of sweet cream, and freeze like ordinary ice cream.

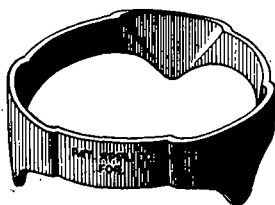
G. C. Mellick.

MILK SHERBET.—Six cups milk, 3 cups sugar, 4 lemons. Squeeze juice of the lemons onto the sugar, and place on ice the night before you wish to use it. Set the milk on ice; when ready to freeze it, pack freezer can, that it be very cold; then mix milk and lemons quickly and freeze. This will make three quarts.

Mrs. F. H. Gould.

ICE CREAM.—Three eggs, well beaten; 3 cups sugar, tablespoon vanilla, 3 quarts milk, 1 pint cream.

Mrs. J. F. Deane.



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ICING.

BOILED FROSTING.—White of 1 egg, 1 cup sugar, 1 cup of raisins, seeded and chopped.
Mrs. H. C. Frieske.

FROSTING.—One cup of sugar, 6 tablespoonful of milk; boil until it threads, without stirring it; then take from the stove and beat until it thickens; then pour over the cake quickly.

Myrtie Simmons, Owosso, Mich.

CHOCOLATE ICING.—One cup sugar, $\frac{3}{4}$ cup Baker's chocolate, 2 eggs, beaten; 2 tablespoons of cream. Cook in double boiler.

Mabelle Richardson.

BOILED ICING.—To the white of 1 egg, allow 1 cup of sugar, 4 tablespoons hot water, 1 small tablespoon of vinegar. Cook water, sugar, and vinegar till it halfs; pour over the beaten white of 1 egg and beat until cold.

G. C. Mellick.

MARSHMALLOW ICING.—To 1 pint of sugar add $\frac{1}{2}$ pint of water, and cook until it threads (while this is cooking), set in the oven $\frac{1}{2}$ pound of fresh marshmallows, beat the whites of 3 eggs to a froth, pour the thick syrup over these, stirring all the time; after the marshmallows puff up and brown on top, they are soft enough; put these in the icing, and stir until it is cool enough to spread on cakes. This is excellent when properly made.

Lizzie J. Liter.

CANNING.

QUINCE HONEY.—One quart water, 5 pounds of granulated sugar, let come to a boil; grate (or grind in meat chopper) 8 good sized quinces and 8 apples, the apples can be omitted if you like, put in boiling syrup, and boil 20 minutes.

Mrs. Anna Summers, Norwalk, Ohio.

TUTTI FRUTTI SAUCE.—Put in 1 pint of alcohol in a 2 gallon jar, take 1 pint of each kind of fruit of the season, 1 pint of sugar to each pint of fruit, until jar is filled; stir once each day.

Sarah Neff.

SAUCE.—One cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups water, yolk of 1 egg; when cooked, add the white of egg, well beaten. One teaspoon vinegar.

G. C. M.

TO CAN STRAWBERRIES WITHOUT COOKING.—Allow $\frac{2}{3}$ pound sugar to one pound of berries; thoroughly mash and mix together. Let stand until the sugar is thoroughly dissolved, or over night; when there is no settling of the sugar, it is ready to put into cans; scald the cans thoroughly, and when cool fill and seal.

Mrs. A. E. Ferry.

QUINCE HONEY.—One quart water, 6 pounds granulated sugar, 8 grated quinces; boil the first two, and add quinces as you grate them; boil until thick, like jelly; makes 3 quarts.

Mrs. B. W. Brewer, Owosso.

QUINCE HONEY.—To 9 quinces, pared and grated, 2 quarts of water, and 2 pounds of sugar; stir altogether, and boil $\frac{3}{4}$ of an hour.

Mrs. Neff, Owosso.

GERMAN PEACH SAUCE.—Twelve pounds of peaches, 7 pounds of sugar, 1 pint good vinegar; cook all together, after washing peaches in hot water. Cook slowly 3 hours.

Mrs. Geo. Sprinkle.

ORANGE MARMALADE.—Juice of 5 oranges, rind of 1 orange, sliced fine; juice of 2 lemons, rind of $\frac{1}{2}$ lemon, sliced fine, 1 pint water; let stand over night; boil until tender; add 3 tumblers of sugar; boil 10 or 15 minutes.

Mrs. Leslie Bradley.

SPICED CURRANTS.—Four quarts ripe currants, 3 pounds brown sugar, 1 pint cider vinegar, 1 tablespoonful each of allspice and cloves; a little nutmeg and cinnamon; boil 1 hour, stirring occasionally.

Mrs. Z. H. Ross.

SPICED CURRANTS.—Five pounds of currants, 3 pounds of sugar, 1 pound of raisins, 1 pint of vinegar, spices to taste; cook slow for 2 hours.

Mrs. Fred Livermore.

A DELICIOUS WAY OF PREPARING APPLES OR PEACHES.—Six medium sized peaches, 2 level teaspoonfuls butter, sugar; pare the peaches, cut in halves, pit, put side down in a well buttered frying pan, and keep covered until done. When they begin to brown, turn and fill cavities with sugar; cook until tender, and serve with Lemon Souffle Sauce.—One cup of milk, $\frac{1}{2}$ cup of sugar, teaspoonful flour, grated rind and juice of 1 lemon, yolk of 1 egg, whites of 2 eggs; heat the milk, and add flour, diluted with a little cold milk; cook 3 minutes, remove from fire, and add yolk of egg, which has been beaten light with sugar, let cook, add grated rind and juice of lemon slowly, and before serving, beat in the whites of the eggs beaten stiff. This sauce is good to serve with any kind of apple dessert.

Mrs. Myra Walsh.

BEVERAGES.

WHOLE WHEAT COFFEE.—Take 1 quart of clean, whole wheat and roast until a golden brown, but do not let it burn; when done mix thoroughly with two tablespoonfuls of molasses and 1 teaspoonful of butter; put into the oven again and stir constantly for 3 minutes; use one tablespoonful of this mixture for one cup of coffee.

Mrs. H. F. Whitmer.

ORANGEADE.—Juice of 1 orange, squeeze into a glass, sweeten to taste, and fill glass with water; $\frac{1}{2}$ orange will do. Good for invalids.

Mrs. N. L. Boyce.

FOR THE SICK.

BAKED MILK.—Put the milk in a jar, cover the opening with a white paper, and bake in a moderate oven until thick as cream; may be taken by the most delicate stomach.

Mrs. G. Craft.

ALBUMEN WATER.—Squeeze juice of a lemon into a glass, sweeten, fill a glass about $\frac{2}{3}$ with water, put into glass the white of an egg, previously beaten stiff. This is especially good for invalids.

Mrs. N. L. Boyce.

DELICIOUS EGGNOG.—One egg, 1 tablespoon of sugar, $1\frac{1}{2}$ pints of milk, 1 tablespoonful of vanilla; separate the egg, and beat the white very stiff, then add the sugar and yolks and beat, not stir until thoroughly mixed; stir this into the pitcher of milk, add the brandy. The more the egg and sugar are beaten, the better the eggnog; when ice cold this makes a delicious drink for hot weather.

Edna McGalliard.

EGG LEMONADE.—Juice of 1 lemon, 2 tablespoons of granulated sugar, white of 1 egg, beaten stiff; mix the lemon and sugar, add the water and egg, stir briskly for several minutes. Try it.

E. McGalliard.



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118 N. Washington St., Owosso.

PICKLES.

SWEET PICKLES.—Seven pounds of fruit, 4 pounds of sugar, 1 quart of vinegar, $\frac{1}{2}$ ounce of cloves, 1 ounce cinnamon. If the vinegar is quite sharp weaken a little.

Mrs. Hartshorn.

MUSTARD PICKLES.—One quart large pickles cut lengthwise, 1 dozen small ones, 1 dozen small onions, 1 large cauliflower, 1 quart green tomatoes; put the cucumbers in brine, and scald the rest in hot water. Scald together, and pour over all, $2\frac{1}{2}$ quarts vinegar, $2\frac{1}{2}$ cups sugar, 1 cup flour, 6 tablespoons mustard, peper and spice to suit. Keep cool.

Mrs. S. E. Halsey.

CHOW CHOW.—One large cabbage head, 4 large onions, 2 green peppers, 6 large green tomatoes, 4 ripe cucumbers; chop all fine, and let remain in a weak brine over night. In the morning drain well, and add 1 pound brown sugar, 2 level teaspoons of ground mixed spices, and sufficient vinegar to cover; cook from 3 to 4 hours.

Mrs. Anney Van Ever.

HIDDEN PICKLES.—One quart each of cabbage, green tomatoes, and white onions, pint of green peppers, chop, put into an earthen jar a layer of salt, and a layer of vegetables, let stand 24 hours; squeeze out and pour over the mass weak vinegar, let stand another 24 hours, squeeze out again, and put into a jar with $\frac{1}{2}$ cup mustard seed, $\frac{1}{2}$ box of green mustard, a bag of spices, to season high, and black pepper; cover with good vinegar, tie a cloth over, place jar in a pot, and let water boil around it for 1 hour.

Mrs. M. G. Osburn.

MUSTARD PICKLES.—One large cauliflower, 1 quart green cucumbers, 2 good sized red peppers, 1 quart of onions. Put in weak salt and water over night, scald in the same water in the morning, then drain and put in crock. Put on the stove 1 quart of vinegar, when it boils stir in the following: Six tablespoons of ground mustard, $\frac{1}{2}$ tablespoon tumeric, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup flour, small piece of butter; stir all with cold vinegar, let boil a few minutes, then put all together.

Mrs. Effie Converse, Owosso.

PICKLED RED CABBAGE.—Slice into a colander, sprinkle each layer with salt, let it drain 2 days, then put into a jar; pour boiling vinegar enough to cover, put in a few slices of red beet-root. Choose purple-red cabbage. Those who like flavor of spice will boil it with the vinegar. Cauliflower, cut in bunches, and thrown in after being salted, will look red and beautiful.

Mrs. A. Niblock.

FRENCH PICKLE.—At night chop 1 peck of green tomatoes, 3 green peppers, 6 onions, and let stand until morning, then drain; put with this 1 quart of vinegar, 2 quarts of water; boil 15 minutes and drain, then put this in 2 quarts of vinegar with 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon black pepper, $\frac{1}{2}$ pint English mustard seed, and 2 pounds sugar, boil 20 minutes, and put in jars.

Mrs. W. Marshall, W. Springfield, Pa.

CANNED CUCUMBER PICKLES.—Put medium sized cucumbers in weak brine, and let stand 24 hours; take out of brine, and put in kettle, and cover with cold water, and add a good sized chunk of alum; set on back of stove, and let come to a scalding heat; skim out pickles, and crowd cans full, being sure to drain out all the water; now put in a kettle vinegar, spices, and a little sugar, and let come to a boil; now turn vinegar over contents of can. Cover with grape or horse radish leaves; seal while hot. Mrs. J. P. Sutton.

PICKLES.—Wash pickles and lay in 6-gallon crock. Pour over them 6 quarts rain water, 2 quarts vinegar, 4 ounces alum, 1 pint of salt. Cover with cloth and plate and lay a weight on. Pickles laid down like this are ready for table and will keep in jar.

Mrs. J. P. Sutton, Owosso.

ROTH & SULLIVAN, LADIES' TAILORS

FRENCH MIXED PICKLES.—One peck of green tomatoes, cut into slices; 1 quart of small pickling onions, $1\frac{1}{2}$ dozen cucumbers, cut up; 3 large peppers. Soak in salt water over night, then scald in $\frac{1}{2}$ vinegar and water; drain; place in bottles or cans and pour over them a hot syrup made of 1 quart of vinegar, $2\frac{1}{2}$ pounds of sugar, 2 peppers, cut up small, and one tablespoonful of celery seed.

Mrs. John Rose, Lausing, Mich.

ENGLISH MIXED PICKLES (for one gallon).—One head of cauliflower, 1 quart small onions, same of cucumbers, same of green tomatoes, sliced. Take 1 quart of vinegar, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful of ginger, 2 tablespoons ground mustard, 1 cent's worth of tumeric, tablespoon flour. Heat the vinegar boiling hot and stir in the above; then pour over the pickles. Steam them before putting on the gravy.

Mrs. Arthur Burhans, Owosso.

COLD VINEGAR PICKLES.—To 1 gallon of cider vinegar put 1 tea-cup barrel salt; pick and wash your cucumbers and put into this liquid; when there is no room for cucumbers, weight them down when first are put in. When scum rises, remove cloths and plates, and rinse in cold water and return to the pickles. In 10 days they are ready for the table.

Mrs. Ellen Hughes.

FRENCH PICKLES.—Green tomatoes, 1 peck; 6 onions, 4 green peppers; chop fine; 1 cup salt. Let stand over night, then drain. Take 1 quart of vinegar, 2 of water; boil 15 minutes; drain; then take 2 quarts vinegar, 2 pounds brown sugar, $\frac{1}{2}$ pint white mustard seed, 1 tablespoon cloves, 1 cinnamon, 1 black pepper. Boil 20 minutes.

Nettie Lillie.

TOMATO SAUCE.—Twenty-four ripe tomatoes, 4 chopped onions, 4 chopped green peppers, 2 cups raisins, 3 cups vinegar, 4 tablespoons salt, 4 tablespoons sugar, 1 tablespoon ginger. Boil 3 hours; put in cans or bottles while hot.

May S. Watson.

MUSTARD PICKLES.—Two quarts onions (small), 1 dozen or less peppers, 2 quarts cabbage or cauliflower, 2 quarts quartered tomatoes, 2 quarts small cucumbers, 2 pounds sugar or less. Scald in weak brine; drain. Put 2 quarts vinegar on stove, and scald. When cool, take $\frac{1}{2}$ pound mustard, $\frac{1}{4}$ ounce tumeric; mix together in cold vinegar; then pour over the pickles.

Mrs. Hobart.

MUSTARD PICKLES.—Two quarts of cucumbers, 2 quarts pickling onions, 1 quart sliced green tomatoes, 2 quarts small tomatoes, 3 heads cauliflower, 5 green peppers, 1 gallon vinegar (cider), 1 ounce tumeric, 12 ounces mustard, 4 cups brown sugar, 2 cups flour; soak cucumbers, tomatoes, onions, and cauliflower over night in salt water; in the morning scald, carefully, drain in colander; moisten flour, mustard and tumeric with a little cold vinegar; stir into the boiling vinegar until as thick as you like; pour over pickles while hot.

Mrs. Emma L. Richardson.

HIGNOM.—Chop 1 peck green tomatoes and scald them in quart vinegar, 2 quarts water, 1 cup salt, then drain; add 2 quarts vinegar, 2 pounds sugar, $\frac{1}{4}$ pound white mustard seed, 6 large onions, chopped, 2 tablespoons cinnamon, 1 tablespoon cloves and allspice each, a little cayenne pepper; boil until the tomatoes are thoroughly cooked.

Mrs. W. H. Lowell.

SPICED RIPE TOMATOES.—One peck of ripe tomatoes, 1 pint of cider vinegar, 4 pounds sugar, 1 ounce cinnamon (ground), 1 ounce ground cloves, $\frac{1}{2}$ ounce allspice; peel tomatoes and lay them in a crock, sprinkling sugar over each layer; let them stand over night; tie spices in thin sack, and put in a granite kettle with tomatoes, sugar, and vinegar; boil slowly until you have about 1 gallon.

Mrs. Fox, Owosso.

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CATSUP AND MUSTARD.

FRENCH MUSTARD.—One teacup vinegar, $\frac{1}{2}$ teacup sugar; boil together, and stir in $\frac{3}{8}$ teaspoon mustard, mixed with 1 teaspoon corn starch, and white of one egg (not beaten); add 1 teaspoon cold vinegar before stirring into the hot vinegar and sugar.

Mrs. E. Miller.

TOMATO RELISH.—One peck ripe tomatoes, pare without scalding; chop fine, drain well 2 cups chopped celery, 2 cups chopped onions, 1 cup grated horeseradish, 3 sweet peppers, $\frac{1}{2}$ cup salt, 2 cups sugar, 2 quarts vinegar; put up without cooking.

Mrs. B. W. Brewer, Owosso.

CUCUMBER CATSUP.—Chop fine 36 medium sized cucumbers, and 18 onions; sprinkle a small handful of salt over them, and let stand until morning, then squeeze dry, mix with $\frac{1}{2}$ cup of white mustard seed, and a little black pepper, ground; place in a gallon jar, cover with vinegar, and set in a cold place; if a less quantity is made, preserve the proportions given.

Mrs. G. P. Kerby.

GRAPE CATSUP.—Pick 5 pints of Concord and Delaware grapes from the stem, wash, let drain, then simmer till they are soft, so they may be rubber through a colander; add 2 pints brown sugar, 1 pint of vinegar, not too sour, 2 teaspoonfuls each, allspice, cloves, 1 tablespoonful cinnamon, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful red pepper; put all in a porcelain kettle, let boil slowly till it is thick as desired. Bottle, cork and seal

Mrs. C. Donigan.

COLD CATSUP.—Ingredients required: One peck of good tomatoes, firm and ripe; peel them without scalding, chop fine and strain off all the juice (this is imperative, for if the juice is not all strained off, the chopped tomatoes, the catsup will not keep); add to the tomatoes 1 teacupful of chopped onions, 1 teacupful of chopped celery, 1 teacupful sugar, $\frac{1}{4}$ of a teacupful of salt, 1 teacupful of mustard seed, 1 teaspoonful ground cloves, 1 of black pepper, 1 of cinnamon, 4 red peppers, chopped fine; mix all ingredients together in a large jar, then mix thoroughly with 3 pints of pure cider vinegar; bottle in jars.

Catherine Gay.

TOMATO RELISH.—One peck of ripe tomatoes, 3 pints of vinegar, 2 pounds granulated sugar, 6 onions, 3 green peppers, 2 cups of chopped celery, $\frac{1}{2}$ cup (tea) salt, 2 ounces mustard seed; chop tomatoes fine, and let drain over night, then mix thoroughly, and put in cans.

Mrs. S. A. Strawn, Owosso.

CONFECTIONERY.

BUTTERSCOTCH.—Seven tablespoonfuls molasses, 2 tablespoonfuls water, 2 tablespoonfuls butter; cool in greased pan, and cut in squares.

Julia M. Cooper.

CREAM CARAMELS.—One pint cream, $1\frac{1}{2}$ pint granulated sugar, 1 teaspoon vanilla, butter size of an egg, pinch cream tartar; stir all together, and cook to a soft jelly; beat till it thickens; pour in greased pan and cut.

Mrs. Mary Field, Owensboro, Ky.

COCOANUT TAFFES.—Place 2 cups of flour in a bowl, and add butter, size of an egg, 1 cup of sugar and 1 cup of cocoanut; put $\frac{1}{4}$ cup of molasses to warm with $\frac{1}{4}$ spoon soda; add to first $\frac{1}{2}$ cup of sour cream, $\frac{1}{4}$ spoon soda, 1 egg; mix all. Shape in balls and press flat with a fork. Egg may be omitted.

Mrs. Dr. Jarvis.

PEANUT CANDY.—Cupful granulated sugar, put in a spider, and stir constantly until it dissolves, then put into a buttered tin, and sprinkle peanuts into it. Hickory nut meats may be used instead of peanuts.

Mrs. Effie Converse.

ROTH & SULLIVAN, LADIES' TAILORS

POP-CORN BALLS.—Cup of granulated sugar, $\frac{1}{2}$ cup of water and vinegar, equal parts, and boil until it hairs; pour over the pop corn, and make into balls.

Mrs. Effie Converse.

HOMEMADE CREAMS.—Take a cupful of granulated sugar, and a pinch of cream tartar, add $\frac{1}{4}$ cup hot water; boil until it hardens when the spoon is dipped in cold water, do not stir; put it in a place to cool, and when you can hold your fingers on the bottom of the pan, stir it with a wooden paddle, until it creams; have ready a little corn starch on the moulding board; put the candy out on this, now you can separate it, and color some pink or mix in grated chocolate and form into rolls, laying side by side, and press together 1 white and 1 pink, and another chocolate, adding any flavor desired; cut into squares with a sharp knife, previously dipped in hot water. Another cupful may be prepared as before, and having ready nut meats, roll the cream in a small ball and press the meat in the candy as you lay them on the plate; also chopped meats may be mixed in, and many ways may be devised in which they can be made. Do not cook but 1 cupful at a time, and when you take it out on the board, mix it as dough, and make up rapidly as it soon hardens.

Mrs. D. R. Hurst, Owosso.

FUDGE.—Two teacups granulated sugar, 1 cup sweet milk, butter size of a walnut, teaspoon of vanilla, a pinch of salt, 1 square of Baker's chocolate. Cook until it hardens in water; take from stove and stir for 2 or 3 minutes very brisk; pour into buttered tins and work off.
Mrs. Rosenkrans, Corunna, Mich.

POP-CORN BALLS.—For 15 balls use 1 dishpanful dry pop corn. Boil $1\frac{1}{4}$ cups sugar with $1\frac{1}{4}$ cups water; add butter size of walnut. When it will spin a hair, take from stove, pour over corn and shape into balls.
Miss Edna White.

ICE CREAM CANDY.—Three cups sugar, a little less than $\frac{1}{2}$ cup vinegar, $1\frac{1}{2}$ cups cold water, piece butter the size of a walnut; flavor with vanilla. Boil until it hardens, then pull until white.
Miss Myrtle Simmons, Owosso.

DELICIOUS CREAMS.—Take 2 cups granulated sugar, $\frac{1}{2}$ cup sweet cream, and boil them together just 5 minutes from the time they begin to boil; remove from stove, add 1 teaspoon of vanilla; stir constantly until cool enough to work with hands; roll into little balls and place on buttered paper.
Olive Auller.

SALTED PEANUTS.—One pound raw peanuts; shuck and cover with boiling water to remove the skins; when removed, place in a frying pan with lump of butter the size of a walnut; place over the fire and stir until sufficiently brown; then remove from the fire and immediately sprinkle with salt.
Ada Lovett, Owosso.

PAW PAW CREAMS.—Three pounds sugar, 1 pound glucose, $\frac{1}{4}$ pound cream, 1 spoonful butter, $\frac{1}{2}$ ounce vanilla. Cook 240° . Cream in kettle.
C. A. Connor.



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MISCELLANEOUS.

HOME-MADE CRACKERS. Beat 2 eggs thoroughly; sift into them 1 quart flour, 1 teaspoon salt, add 1 tablespoon each of butter and lard, nearly a coffee cup of milk; beat up together. Take $\frac{1}{4}$ of dough at a time; roll very thin; cut in small rounds, and bake quickly.

Mrs. A. Auller.

SPARROW PIE.—Take the breast of sparrows; rub each one with butter, salt and pepper; line a dish with good rich pie-crust, put in the meat, add a little water, and cover with thin crust.

Mrs. B. H. Hadsall.

CHERRY WAFERS.—Two cups sugar, 1 cup butter, $\frac{3}{4}$ cup sour milk, 1 teaspoon soda, flavor to taste; add flour enough to roll thin, cut into squares, cover half with cherries, fold over other half, and bake. Any kind of fruit or nuts may be used. Mrs. Dr. F. Hoyer.

POTATO PIE. One cup of salt pork, cut into small pieces and boiled 20 minutes, 5 onions, sliced; place in a 3 quart basin potatoes, pork and onions, alternately; season with pepper and salt; cover it with a rich pie crust, $\frac{1}{2}$ inch thick, and bake.

Mrs. Martin.

ROTH & SULLIVAN, LADIES' TAILORS

WASHING FLUID.—Rabbit's Concentrated Lye, 1 lb; carbonate ammonia, 2 oz.; salts of tartar, 2 oz.; rain water 2 gal. Dissolve the lye in 1 gal. of hot rain water, and the ammonia and salts of tartar in the other gal. Put in a 2-gal. stone jug and cork. Put 1 cup of fluid into 1 boiler of clothes, with $\frac{1}{4}$ bar of soap dissolved; boil 20 minutes. The clothes should be wet in cold water before boiling and will need a slight rubbing in the sudsing water; rinse well.

Mrs. Lingle.

JUGGED HARE.—Dress like chicken and let stand in salt and water over night. In the morning put in covered crock and add 1 cup cold water, 2 bay leaves, 1 small chopped onion, 1 small bunch sweet herbs, salt and pepper to taste. Bake over 5 or 6 hours. When thoroughly baked, thicken with batter of flour and water.

Mrs. B. H. Hadsall.

HEMMITS.—Three eggs, 1 cup of butter, $1\frac{1}{4}$ cups of sugar, 1 cup of seeded chopped raisins, a very little citron, chopped fine; 1 teaspoon each of cloves, allspice, and cinnamon; flour enough to roll them; cut in rounds. These are very nice, and will keep like fruit cake.

Mrs. J. Springer.

TABLE OF WEIGHTS AND MEASURES.

2½	teaspoonfuls equal.....	1	tablespoonful
4	tablespoonfuls equal.....	1	wineglassful
2	wineglassfuls equal.....	1	gill
2	gills equal.....	1	teacupful
2	teacupfuls equal.....	1	pint
1½	tablespoonfuls granulated sugar equals.....	1	ounce
2	tablespoonfuls flour equals.....	1	ounce
2	cups, or 1 pint, granulated sugar will weigh about.....	1	pound
1	scant quart wheat flour will weigh about.....	1	pound
10	ordinary sized eggs will weigh about.....	1	pound
	A piece of butter the size of an egg will weigh about.....	1½	ounces
2	cups of butter will weigh about.....	1	pound
1	pint loaf sugar weighs.....	10	ounces
1	pint brown sugar weighs.....	12	ounces
1	pint granulated sugar weighs.....	16	ounces
1	pint flour weighs.....	9	ounces
1	pint cornmeal weighs.....	11	ounces
1	speck equals.....	1	quarter saltspoon
4	saltspoonfuls equal.....	1	teaspoonful
8	tablespoonfuls of dry material equal.....	1	cup
16	tablespoonfuls of liquid equal.....	1	cup
1	cup contains eight ounces of liquid.		
¾	ounce bottle extracts equals.....	12	teaspoonfuls
1	tablespoonful butter equals.....	1	ounce
1	heaping tablespoonful powdered sugar equals.....	1	ounce
1	tablespoonful of flour equals.....	1	ounce
2	tablespoonfuls ground spice equals.....	1	ounce
2	nutmegs equals.....	1	ounce
5	nutmegs equal.....	1	ounce
1	quart sifted flour equals.....	1	pound
1	scant pint granulated sugar equals.....	1	pound
1	pint chopped meat, packed, equals.....	1	pound
1	cup rice equals.....	½	pound
1	cup stemmed raisins equals.....	6	ounces
1	cup of currants equals.....	6	ounces
1	cup stale bread equals.....	2	ounces
1	tablespoon salt equals.....	1	ounce
1	pound lard equals.....	2	cups

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We recommend all our friends to patronize those who have advertised in this volume.

When I was a little boy,
I sat my down to cry;
Because me little brother
Got the biggest piece of pie.

So my many, many friends,
You will be very, very sad;
Unless, before you go out to trade,
You look up a cook book ad.

And all who do not use these recipes,
And don't know how to cook;
When teeth or body are out of tune,
Look up the doctors in this book.

For the world will now be happy,
All healthy, wealthy and wise;
Because this book its people treasure
A true and precious prize.

The Onosso Savings Bank

CAPITAL PAID UP

IN FULL

100,000,000

100,000,000

100,000,000