

**SUPERIOR COOK BOOK**



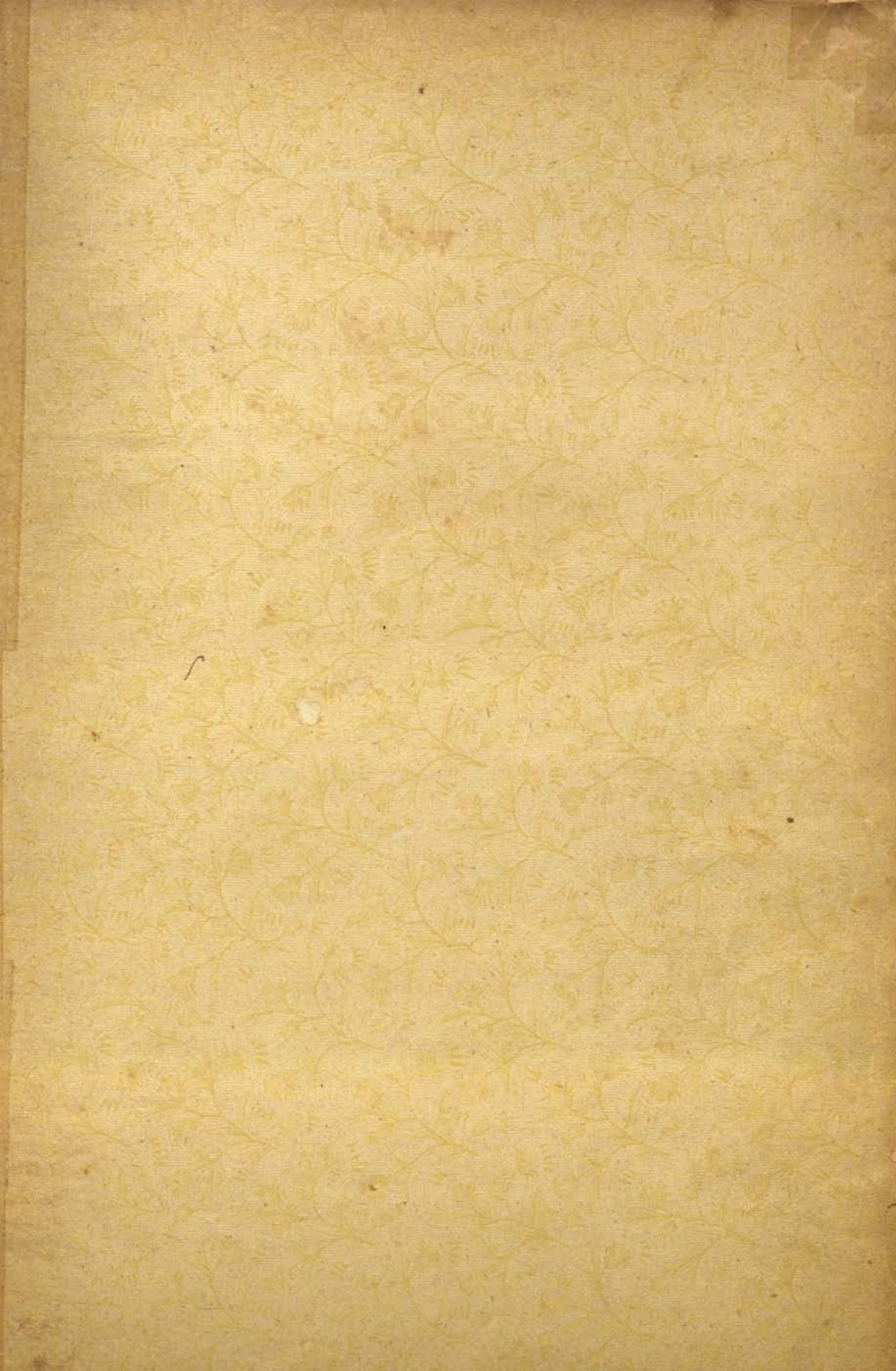
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MSU 1929 – 1965

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COLLECTOR of RARE COOKERY BOOKS

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1905 coll  
P  
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# Superior Cook Book

EARLY UPPER PENINSULA



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Prepared by the WOMEN  
of GRACE CHURCH  
ISHPEMING, MICHIGAN

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"A little bit of patience often makes the sunshine come,  
And a little bit of love makes a very happy home,  
A little bit of hope makes a rainy day look gay,  
And a little bit of cooking makes glad a weary way."



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THE PENINSULAR RECORD PUBLISHING CO. LTD.  
ISHPEMING, MICHIGAN.

## PREFACE.

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The ladies who put forth this book do so with a full realization that it is impossible to produce a perfect book. Errors are bound to occur even after the most painstaking supervision. We only ask that this effort be looked upon in the same spirit in which it is published. Each recipe has been fully tried in the practical affairs of house keeping and found to be of merit.

We wish to acknowledge the courtesy and help given us by all who have contributed of their knowledge in the art of cooking, or labor in compiling what we hope will be a most useful addition to many households.

We would also acknowledge the help from the many business men and firms who have purchased advertising space herein.



## DEDICATION.

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To all who are earnestly looking  
For the daintiest ways of cooking,  
Whether single or mated,  
Ascetic or epicure rated,  
Whose appetite's zest is unsated;—  
Is this book dedicated.

## Soups.

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

—MACBETH.

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### Suggestions.

The stock for soup should always be made from uncooked meats; upon this depends fine flavor.

Cut meat and bone into small pieces, put in cold water and simmer and boil gently, without salt. Never boil soup meat fast. Add salt when thoroughly done.

Beef and bone 8 lbs., cook 6 or 8 hours, in kettleful of cold water, if more is needed add boiling hot, set aside to cool; next morning skim off the grease, simmer again 2 or 3 hours. Strain and you have your stock that will keep 3 or 4 days in cool place.

### Almond Soup.

One-half pound rice, 1 tablespoon sugar, 5 pts. milk,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  lb. almonds (blanched).

Wash rice, put in double boiler with one quart milk, cook till it swells to double its size. Pound almonds in mortar, add to the almond paste remainder of the milk and put in a double boiler and let simmer for 30 minutes. When done pour rice in tureen and the almond milk over it, season with the salt.

MRS. A. W. HAIDLE.

### Baked Bean Soup.

Take cold baked beans and add twice their quantity of cold water, let simmer till soft, when nearly done add  $\frac{1}{2}$  as much tomato as beans, put through strainer and season.

MRS. MYERS.

### Bouillon.

To 5 pounds of beef cut in small pieces, add 5 quarts of cold water. Simmer slowly 6 hours. A shank of beef broken twice across and once lengthwise is equally good. After boiling 3 hours slowly, add salt, black pepper, 1 tablespoonful of all-spice, 2 onions cut fine, 1 grated carrot, 1 head of celery, 2 tomatoes, 1 dozen whole cloves. Boil slowly 3 hours longer, strain and set away. Next day remove the fat and boil. Just before serving, add a little nutmeg and mace.

MRS. HARRIS, Marquette.

### Cabbage Soup.

Remove the outer leaves of a medium sized summer cabbage and cut the head into strips. Cover with two quarts of boiling water and boil for  $\frac{1}{2}$  an hour. In a saucepan put 1 tablespoonful of butter and 2 tablespoonfuls of flour and stir over the fire until well mixed; add gradually  $1\frac{1}{2}$  pints of scalded milk and 1 quart of the

water in which the cabbage was boiled. Season to taste with salt and pepper, add 1 cupful of the cooked cabbage chopped fine, simmer for 10 minutes and serve with croutons.

ANNIE M. BAMFORD.

### Chicken Soup.

Take a fat yellow chicken, about 1 year old, cut it up and put it on to boil in 2 quarts of water, and let it boil until it falls off the bones. About 1 hour before that time, cut up 1 large potato in small pieces, also 1 onion,  $\frac{1}{2}$  the size of an egg. Add  $\frac{1}{2}$  a cup of rice, and either some celery salt or the ends of a bunch cut fine, and pepper and salt. Put all in to boil and when the chicken is done, take it out, remove the bones, skin and fat, and chop the meat fine; and put back in the soup. It will make 3 quarts, if it is a good sized chicken, and must be fat and yellow skinned.

MRS. HARRIS, Marquette.

### Corn Soup.

This is a very good soup made with either fresh or canned corn. When it is fresh cut the corn from the cob and scrape off well all that sweetest part of the corn which remains on the cob. To 1 pint of corn add 1 quart of hot water. Boil it for an hour or longer, then press it through the colander. Put into the saucepan butter the size of a small egg and when it bubbles, sprinkle in a heaping tablespoonful of sifted flour, which cook a minute, stirring it well; now add  $\frac{1}{3}$  of the corn pulp and when smoothly mixed, stir in the remainder of the corn; add cayenne pepper, salt, 1 scant pint of boiling milk and 1 cupful of cream.

MRS. AGNES H. BARBER.

### Cream of Celery Soup.

In 3 pints of boiling water, cook 3 cupfuls of celery cut fine, until sufficiently tender to be rubbed through a sieve. 1 pint of milk thickened with 1 tablespoonful of butter and 1 of flour. Add celery salt or extract, salt and pepper. Simmer 10 minutes. A cup of scalded cream added just before serving is an addition.

MRS. HARRIS, Marquette.

### Crema of Clam Bouillon.

Strain the liquor from one can of clam chowder. Put in half as much water. Serve very hot, in cups, with whipped cream.

This amount will serve 8 or 10.

MRS. W. P. BELDEN.

### Cream Potato Soup.

Boil and mash fine 3 or 4 medium sized potatoes. Add 1 quart of milk, place over fire and bring to a boil. Thicken slightly with a teaspoonful of corn starch stirred in a little cold milk. Strain through a sieve and season with salt, a tablespoonful of butter and a dash of cayenne pepper.

If a little too thick, bring to the desired consistency by pouring in a little more milk.

MRS. MYERS.

### Cream of Tomato Soup.

One quart milk, 1 pint tomatoes, 2 tablespoons butter, 4 tablespoons flour, 2 teaspoons salt, 1 piece celery, 1 bayleaf, 1 sprig parsley,  $\frac{1}{4}$  teaspoon soda, 1 teaspoon sugar.

Put the tomatoes into a saucepan, add the bayleaf, parsley and celery, that have been cut up fine. Simmer for 10 minutes.

Rub the flour and butter together with the back of a spoon until the flour is completely absorbed.

Put the tomatoes into a saucepan, add the butter and flour and stir constantly until it reaches the boiling point.

Press the tomatoes through a very fine sieve, add to the juice the sugar and soda and stir until it stops foaming.

Add to the tomatoes the slightly thickened milk, which has reached boiling point. Serve at once very hot.

ELEANOR M. POWER.

### **Cream of Tomato Soup.**

One can of tomatoes or 4 large raw ones.

Add 1 quart of water and 1 medium-sized onion sliced fine. Let simmer twenty minutes and strain. Cream together 1 large tablespoon of butter and 1 of flour. Put it into the soup kettle and when melted add the strained tomatoes slowly, stirring constantly so that it shall not be lumpy. Season with 1 teaspoonful of sugar, 1 of salt, 1 of pepper, and 1 of celery salt. Last of all add  $\frac{1}{2}$  cup of sweet cream and serve.

MRS. A. P. SCHMIDT.

### **Cream of Vegetable Soup.**

Take the vegetables left over from a boiled dinner (or fresh ones boiled until tender in salted water). Mash them through a colander, add as much milk as you need for your family, salt, pepper, celery salt, a slice of onion and let it come to a boiling point, then add 1 tablespoonful each of butter and flour creamed together. When thoroughly cooked, serve at once.

MRS. HARRIS, Marquette.

### **Currant Soup.**

This cold soup will frequently create an appetite which a hot soup would destroy. Heat one pint of ripe red currants, crush them in a colander and then strain through cheese cloth; add to this an equal quantity of water and place the mixture over the fire. Moisten a tablespoonful of corn starch with cold water, add to the soup and cook slowly 5 minutes; add 4 tablespoonfuls of sugar and serve cold in punch glasses.

### **Dried Pea Soup.**

Two cups dried split peas, soak over night, in the morning put on to cook in about 2 quarts of water, at 10 o'clock add: 1 cup chopped onion, 1 cup chopped celery,  $\frac{1}{2}$  cup chopped carrot.

Strain and thicken with 2 tablespoons of butter, mixed with 2 tablespoons of flour.

MRS. R. P. BRONSON.

### **Fruit Soup.**

To the juice from a can of peaches, add the juice of 1 orange,  $\frac{1}{2}$  a large lemon, a very little pineapple and a grating of nutmeg or a few drops of extract; add water till the right strength: it will require considerable as it should not be unpleasantly strong; heat but not to the boiling point and serve in covered bouillon cups. Add at serving peeled and seeded green grapes, 3 or 4 in a cup.

These fruit soups are nice served as a relish before a heavy dinner and may be made of any combination of flavors, preferred or suitable to the dinner scheme.

MRS. J. H. QUINN.

### **Fritter Beans to Serve With Soup.**

Beat an egg until light.  $\frac{1}{4}$  teaspoon of salt,  $\frac{1}{4}$  cup of milk.

Pour into one cup of flour gradually; beat until smooth and add more milk if needed to make a drop batter; pour through colander into deep hot fat and fry until brown, lift out with a skimmer and drain on brown paper, put a spoonful into each service of soup as served.

MRS. R. E. DRAKE.

### **Lettuce Cream Soup.**

Put a generous pint of lettuce in a pint of weak broth, cook tender and rub

broth and lettuce through a colander. Return to the fire, stir into it a boiled onion minced fine, 1 tablespoonful of butter rubbed through 1 of flour and 1 of parsley. Have a pint of hot milk seasoned with white pepper and salt and while hot stir in 1 well beaten egg. Pour in tureen all ingredients and give a whirl with the egg-beater.

Mrs. T. J. FLYNN.

### Noodle Soup.

To 1 egg well beaten add flour enough to make stiff dough, roll thin, fold and cut into very fine noodles. In milk boiler put 1 quart milk, pinch of salt and lump of butter. When boiling drop in noodles, when noodles rise to the top it is ready to serve; before serving stir in 1 cup of cream.

Mrs. GOTTSTEIN.

### Noodle Soup.

Three eggs, pinch of salt, flour to mix stiff. Roll out thin and let dry, then cut in strips and add to stock.

Mrs. J. J. LEFFLER.

### Noodles for Soup.

Beat 1 egg light, add a pinch of salt and flour enough to make a stiff dough. Roll very thin, dredge with flour and then roll up tightly. Begin at one end and shave down very fine.

Mrs. H. F. JAHN.

### Oyster Bouillon.

One-half teaspoonful Armour's Extract of Beef, 2 doz. large fresh oysters chopped, 2 tablespoonfuls butter, 1 tablespoonful flour, 2 cups oyster juice or water; salt, pepper and little nutmeg.

Melt butter, add flour and when it creams, add oysters, juice and extract of beef. Season and serve in bouillon cups or soup plates.

This will serve about 8 people.

Mrs. W. H. JOHNSTON.

### Oyster Soup.

To 1 quart of oysters, add 1 cup of water, shake well and strain off, putting the oysters in a double-boiler to heat; then take the strained liquor, set it over the fire, and as soon as it becomes scalding hot, pour it over a piece of butter, the size of an egg, into which you have braided, while the liquor is boiling, a tablespoon of flour; let butter, flour and liquor cook a few minutes, stirring well, then add  $\frac{1}{2}$  a pint of cream or milk, and then the oysters, seasoning with salt and a little cayenne pepper. Do not let the soup boil, but keep it quite hot for one or two minutes after adding the oysters. Have both oysters and soup cooking so equally that neither waits for the other. This is the secret of success.

Mrs. HARRIS, Marquette.

### Pea Soup.

Take one cup split peas, one-half pound of salt pork, one onion, a bunch of parsley, chopped fine and put into three pints of water. Boil well for three hours. Add water so that when done there will be three pints.

Vegetables may be added to the above if preferred.

### Stock for Soup.

Take a shank of beef, knuckle each of veal and mutton, in all 4 pounds—cover with 6 quarts of cold water, let it come to a boil, then skim well. Add 2 onions, 1 small turnip, 2 carrots, bayleaf, 1 stalk of celery, season well with pepper and salt. Simmer gently until meat falls from bones, strain into earthen jar and use as desired.

Mrs. WILLIAM SEDGWICK.

### Tomato Soup.

Boil a can of tomatoes until they are very thoroughly cooked and press them

through a sieve. To 1 quart of tomato pulp add 1 teaspoonful of soda. Put into saucepan butter the size of a pigeon's egg, and when it bubbles sprinkle and stir in a heaping teaspoonful of flour. When it is cooked stir into this a pint of hot milk, a little cayenne pepper, salt and a handful of cracker crumbs. When it boils add the tomato pulp. Heat it well without boiling and serve immediately.

The soda mixed with the tomatoes prevents the milk from curdling.

MRS. AGNES, H. BARBER.

### **Vegetable Soup.**

For six persons, three pounds meat boiled tender. Take stock, add one tablespoon rice, boil two hours; add two onions, three potatoes sliced thin, boil again 20 minutes, season with salt and cayenne pepper and one-half teaspoonful sugar, strain if desired. Make rice soup by using three tablespoonfuls of rice instead of vegetables.

### **Vegetable Soup.**

Stock, three cups, mixed vegetables, one and one-half cups, salt and pepper.

For this soup use peas, turnip, carrot, onion and if desired a little tomato. Cut the vegetables into small pieces or fancy shapes and cook in boiling salted water until tender. Add to the stock one-half cup of the water in which the vegetables were cooked. Heat the stock, add the cooked vegetables, season with salt and pepper and serve at once. A little parsley cut up fine may be added when it is served, also a tablespoonful of cooked rice.

MRS. W. W. GRAFF.

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## Fish and Oysters.

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"He was a bold man that first ate an oyster."

—SWIFT.

"Take every creature in of every kind."

—POPE.

"Our plenteous streams a various race supply."

—POPE.

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### Suggestions.

Vinegar added to water, for boiling any kind of fish, hardens flesh and is a great improvement.

All fish are better if allowed to take salt an hour before cooking.

Scale can be loosened by pouring on hot water—turn off quickly.

Never let fish lie in water. Salt well and set in cool place.

Fish is better fried with thin slices of salt pork.

Put fish in frying pan skin uppermost.

### Fillet of Sole in Cases.

This recipe was contributed especially for this book by "Oscar" of the Waldorf Astoria.

Put 1 teacupful of finely minced mushrooms into a frying pan with 2 tablespoonfuls of chopped shallots and 1 tablespoonful of chopped parsley, add a lump of butter and season with pepper and salt. Toss the above ingredients over the fire until cooked, then put them by until cold. Fillet the soles, mask one side of them with the above mixture, roll them up, secure them with a piece of thread, place them between 2 buttered plates and bake them. Prepare some white sauce. Put each fillet into a small paper case, place a small mushroom on the top of each, fill up the cases with the hot sauce, and serve them at once. "OSCAR."

### Boiled Fish.

Clean fish, and if large put in cold water to boil, if a small one put in hot water; when cooked place on platter and garnish with sliced lemon.

### Egg Sauce for Fish.

Take the yolks of 3 hard boiled eggs, grate them fine and stir into drawn butter. Serve with boiled fish.

MRS. C. J. SHADDICK.

### White Sauce for Boiled Fish.

One pint sweet milk, scald in double boiler. 4 tablespoons of flour mixed with a little cold milk and stirred into boiling milk, 2 large tablespoons of butter and season with pepper and salt. May be used with parsley chopped very fine, or hard boiled eggs chopped.

MRS. WILLIAM SEDGWICK.



### Planked Whitefish.

Use 2 inch plank made from hardwood (oak, if possible) the size of a large platter. When ready for use put in the oven and heat it thoroughly. Have the fish well cleaned and wiped dry, split down the back and put it, skin down, on the hot plank, put plank in large dripping pan and keep the oven hot for 10 minutes; then baste every 10 minutes with a sauce made as follows: 2 tablespoonfuls of butter, 2 of vinegar, 1 of salt and a pinch of cayenne pepper. Bake 30 minutes. In serving remove plank from dripping pan to platter and serve fish from plank.

MRS. H. F. JAHN.

### Baked Fish.

Clean the fish thoroughly, rub with vinegar inside and out, stuff with bread seasoned with salt, pepper and butter. Use soft bread and moisten with butter only. Cover the outside of fish with thin slices of salt pork. Put on a toasting rack over the dripper; baste frequently.

MRS. GEO. BARNES, Hastings.

### Parsley Sauce for Baked Fish.

Put in a saucepan 1 teacup liquid from fish, 1 teacup milk, when boiling add 1 tablespoon flour, creamed with one heaped tablespoon of butter; pepper and salt to taste, add 1 heaped tablespoon minced parsley.

MRS. W. H. GOODYEAR, Hastings.

### Pickled Whitefish.

Take a 4 pound whitefish, put in porcelain lined pan, cover pan with towel and steam 1 hour in tightly covered steamer; remove fish from bones, keeping in nice sized pieces, place in vegetable dish, season with salt and white pepper, cover with C. & B. malt vinegar, cover closely and let stand 12 hours or more, serve ice cold for luncheon.

MRS. WILLIAM SEDGWICK.

### Fish Turbot.

Little over a pint of milk, 3 tablespoons flour, butter size of an egg, salt and pepper. Let milk come to a boil in a double boiler. Mix the flour with a little cold water, as for gravy; when the milk boils stir in the mixture of flour and water, butter, salt and pepper. The fish must be cooked and picked apart free from the bones. Put a layer of fish in a baking dish, then layer of dressing, and so on until dish is full. Cover with cracker crumbs and moisten with little milk. This is for fresh fish. Canned salmon can be used in same way, only put cracker crumbs between each layer and on top.

MRS. EDGAR MATHEANY, Hastings.

### Fillets of Halibut.

Remove skin and bone from  $\frac{1}{4}$  inch slices of halibut and wipe clean; cut in strips, making 10 or 12 from 2 pounds of fish. Season with lemon juice, salt and onion juice or place slices of onion over the fish and leave for  $\frac{1}{2}$  an hour; add pepper to taste. Dip in melted butter, skewer in shape; place in a shallow pan, dredge with flour and bake  $\frac{1}{2}$  an hour. Serve with white sauce, garnish with hard-boiled eggs and parsley.

### Escalloped Salmon.

Take one can best salmon steak, remove bones and shred fine, butter dish well; put in layer of rolled crackers, cover with salmon, season with salt, pepper and bits of butter and moisten with cream or milk, so continue until dish is full, having top layer of cracker crumbs. Dot thickly with pieces of butter and pour over cup of sweet cream, put in hot oven, bake light brown.

MRS. C. J. SHADDICK.

### Salmon Escalloped with Potatoes.

One can of salmon from which remove all skin and bones, 5 or 6 large potatoes cut in small pieces, season well with salt and pepper. Into a buttered bake dish put first a layer of potatoes, then a layer of salmon and so on until dish is full, pour over this a sauce made of 1 pint of milk, 2 tablespoons of flour and 1 tablespoon of butter. Bake about 35 minutes.

MRS. E. J. BUTLER.

### Salmon Loaf.

One can salmon,  $\frac{3}{4}$  cup bread crumbs, 5 tablespoons butter,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of pepper. Steam 1 hour in buttered mould.

### Sauce for Same.

One and one-half cups milk, oil from the salmon, 1 tablespoon of butter, 2 tablespoons of flour, 2 tablespoons of catsup, 1 egg, salt, pepper and a dash of cayenne. Pour over salmon and serve very hot.

MRS. G. R. MINER.

### Steamed Salmon with Peas.

One can salmon, mince fine,  $\frac{1}{2}$  cup of bread crumbs, rolled very fine; add to this 2 tablespoons of melted butter, pepper and salt to taste and pour over this 3 well beaten eggs and add to the minced fish; mix thoroughly and turn into buttered dish and steam 1 hour.

SAUCE.  $\frac{2}{3}$  cup of milk, oil of the salmon, 1 tablespoon of butter, pepper and salt. 1 teaspoonful of corn starch, 1 egg; boil about 1 minute and then add part of a can of peas, previously cooked.

MRS. THEO. D. HALL.

### Lobster Bisque.

A tablespoon butter, 1 tablespoon flour, stirred together over fire, add 2 cups hot milk, season with salt and pepper and add a can of lobster chopped fine. Let cook 2 minutes, then serve on toast if you like.

MRS. C. L. ANDERSON.

### Codfish Chops.

One-half an ounce of butter melted in pan, stir in tablespoonful onion chopped fine, add 2 heaping tablespoonfuls flour, 1 cupful boiling water; stir till thick and smooth, then put in 1 cup of picked or shredded codfish, a little white pepper, stir, and cook 3 minutes; add 1 egg, spread this mixture on flat dish, and when cool shape into small chops, dip in beaten egg and bread crumbs, and fry a light brown in hot lard or butter. Nice for breakfast.

MRS. FOX.

### Codfish Balls.

Boil together 1 pint of picked up codfish and 2 qts. of raw potatoes cut in pieces. When potatoes are cooked drain off water, and mash thoroughly, and when cold add a beaten egg, make into round cakes and fry till brown in deep lard, which will take about 3 minutes. If they crack when fried it is because they have not enough egg in them.

MRS. E. C. COOLEY.

### Codfish Puffs.

Take 2 pounds of salt codfish, soak in cold water all night on the back of the stove. In the morning drain off the water and pick out the bones. Peel about 6 medium-sized potatoes, place in a pot, put the codfish on top of the potatoes, cover with cold water and boil until the potatoes are tender. Drain off the water, put in a piece of butter the size of a large egg, mash (using plenty of milk) the same as mashed potatoes until thoroughly mixed. Beat up 4 eggs and stir in the mixture. Have your grease hot the same as for fried oysters. Shape in round balls lightly with a spoon and drop in grease until brown. Serve hot.

### Stuffing for Baked Fish.

For a fish weighing four to six pounds, take one cup of cracker crumbs, one teaspoon of capers, one saltspoon of salt, one teaspoon of chopped pickles, one saltspoon of pepper, one-fourth of a pound of melted butter, one teaspoon of chopped onion, one teaspoon of chopped parsley. This makes a dry crumbling stuffing; if a moist dressing is desired, use stale bread, not dry bread crumbs, and moisten with one beaten egg and the butter, or moisten the cracker crumbs with warm water. Do not pack the stuffing in the fish, allow it to lie lightly and leave room enough for it to swell in cooking.

### Salmon Turbot.

One cup sweet milk, one tablespoonful of Dousman's Best Patent flour, one tablespoonful of butter, two eggs, one can of salmon, one-half cup bread crumbs. Add the flour and butter, mixed smooth, to the scalded milk. When thick add the beaten eggs and a can of salmon picked in pieces; season with salt and pepper and cover with bread crumbs. Bake in ramikins in a Jewel Range until brown and serve hot.

MRS. W. H. ANDERSON.

### Norwegian Fish Balls.

Use "Nor" or "Bjelland Co." fish balls; make a rich cream dressing, using the sauce off of the fish balls; parboil the fish balls in dressing. This can be served with lobster sauce.

MRS. FRED. BRAASTAD.

### Fish Timbale.

Remove the skin and bone from half a pound of halibut or other white fish. Put it twice through a meat-chopper. Add a pint of soft bread crumbs to a gill of milk; cook to a smooth paste and add it gradually to the fish; add six tablespoonfuls of cream, a level teaspoonful of salt and a saltspoonful of white pepper. Press this mixture through a sieve and then stir in carefully the well-beaten whites of five eggs. Grease a large mould. Garnish the bottom with chopped parsley or mushrooms, or nicely cooked green peas; fill the mixture in the mould and stand it in a baking-pan half filled with water; cover with oiled paper and bake in a moderate oven in a Jewel Range for three-quarters of an hour. When done, turn out on the serving-dish. Pour around either cream, lobster or shrimp sauce.

MRS. S. J. MITCHELL.

### Salmon Chartreuse.

Cover half a box of gelatine with half a cup of cold water and let it soak for half an hour. Put a tablespoonful of chopped carrot, the same of onion, two bay leaves and a little celery in a pint of water; bring to a boil, and add the gelatine; strain; add the juice of one lemon, half a teaspoonful of salt and a dash of red pepper. Put a layer of this in the bottom of the mould; then good-sized pieces of salmon, and pour over the remaining part of the gelatine. It must be cold, not stiff. Stand away to harden. Serve on lettuce leaves with mayonnaise dressing or a sauce tartare.

### Lobster Cutlets.

Into a cupful of thick white sauce stir beaten yolk of an egg, a teaspoonful of lemon juice and two cupfuls chopped lobster meat. Shape into cutlets; egg and bread crumb each and fry in deep fat. Arrange the cutlets on a rice mold.

### Oyster Cocktails.

Put into each glass ten drops of Worcestershire sauce, a tablespoonful of tomato ketchup, about ten drops of onion juice, a dash of salt and a tablespoonful of lemon juice. Then drop in from three to five small oysters.

MRS. S. J. MITCHELL.

### Oysters a la Kalamazoo.

One quart of oysters, juice drained off. Put in a chaffing dish 1 tablespoon each of butter and flour; when the butter melts, work together until very smooth, then add the oysters, and 1 salt spoon of celery salt, salt and pepper as you like, one tablespoon of chopped celery, one teaspoon of chopped parsley, a little sherry wine if you like it. When oysters are nice and plump and curled at the edge, they are done.

Mrs. FOWLE.

### French Sardines.

Pour the oil from a box of French sardines into a pan with 1 tablespoon of flour; mix well and add  $1\frac{1}{2}$  cups of boiling water, stir quickly, add a well beaten yolk of an egg, 1 tablespoon of French-made mustard, a salt spoon of salt, and a teaspoon of Worcestershire sauce. Scrape the skin from the sardines and put them in the oven to heat. Place on 5 or 6 pieces of toast. Pour sauce over them and serve hot.

### Creamed Oysters.

One pint of cream come to a boil, mix a heaping tablespoon of flour with a little milk until smooth. 1 pint oysters boiled up once in their own liquor, skim out into the cream sauce and pour over slices of toast or patties.

Mrs. J. E. LALONDE.

### Fried Oysters.

Select large oysters, roll first in fine cracker crumbs, then in beaten eggs and again in cracker crumbs. Fry brown in half lard and half butter in frying pan, or drop in boiling lard.

Mrs. E. C. COOLEY.

### Escalloped Oysters.

Butter a dish and cover lightly with bread or milk cracker crumbs; then a layer of large oysters, season with pepper and salt and bits of butter, then another layer of crumbs and oysters and seasoning, until dish is filled within an inch of top, last layer being crumbs and pretty well covered with bits of butter; strain the liquor from oysters over the whole. Just before baking, pour 1 teacup of rich milk over the whole and bake 1 hour, keeping covered for the first half hour, when brown nicely and serve immediately.

Mrs. WILLIAM SEDGWICK.

### Scalloped Oysters.

Take an au gratin dish, or any similar earthen or porcelain-lined vessel, butter it and sprinkle the interior with cracker crumbs. Place a layer of raw oysters upon the bottom of the dish, sprinkling them with Worcestershire sauce, tobasco sauce, catsup, and a little sherry wine, salt and pepper. Alternate with layers of cracker crumbs until the dish is even full. Sprinkle bits of butter over the top. Bake from 10 to 15 minutes in a moderate oven.

### Scalloped Oysters a la Tavern.

Proceed as with the scallop dish related above, adding in addition to the layers of crackers a layer of blanched and sauted celery in butter. Add a little Worcestershire sauce, salt, pepper, and alternate the three layers until the dish is even full. Bake for 15 minutes.

### Oyster Pates.

One pint oysters, 1 gill liquor, 1 tablespoon butter, 1 tablespoon flour, 1 teacup cream, yolk of one egg, pinch of soda.

Cook butter and flour together, pour upon them the liquor mixed with cream to which soda has been added. Stir until smooth, drop in oysters and cook until edges begin to ruffle. Take from fire and beat in egg. When cold fill pâté-shells and bake until heated through.

Mrs. D. B. BILKEY.

**Puree of Oysters.**

Fifty oysters, 1 tablespoon butter, 1 tablespoon flour, 1½ pints cream, salt and cayenne.

Put oysters over the fire in a porcelain-lined pan. Do not drain from liquor. Heat to scalding point and strain, chop fine with silver knife, then pound to paste. Return liquor to fire and when it boils, skim. Add butter and flour, rubbed to a paste, and cook until thick and smooth. Add to oyster pulp and rub through strainer. Return to fire, adding 1 pint of cream. Season well, add rest of cream, beat well with an egg-beater and serve very hot.

Mrs. D. B. BILKEY.



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## Meats.

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"Some hae meat and canna' eat,  
 And some wad eat that want it;  
 But we hae meat and we can eat,  
 And sae the Lord be thankit."  
 —BURNS.

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### Suggestions.

All fresh meats should be put in boiling water, unless intended for soup.

If more water is needed, always add it boiling. Skim when scum arises.

Boiling meat slowly and steadily makes meat much more tender.

Allow about 20 minutes to the pound for all boiling meats; 15 to 20 for roasting.

For broiling or frying have gridiron very hot.

Give steak your undivided attention while broiling; salt, pepper and butter, when removed to hot platter.

Scant teaspoonful of sugar and  $\frac{1}{4}$  nutmeg added to meat gravy impart delicious flavor.

HANNA M. BARLOW, Hastings.

### Roast Beef.

Put the beef into a dripping pan without water, into a very hot oven for the first half hour, that the outside may sear over and keep the juice inside; when half done the oven heat may be lessened, the meat salted and peppered and sufficient water put on for a gravy. Cook 15 minutes to the pound if wished rare, or 20 minutes will make it well done.

If one does not care for the gravy, roast the meat as above, leaving out the water entirely.

### Yorkshire Pudding.

Five heaping tablespoons of flour, 3 eggs, 1 pt. milk, a little salt. Put eggs, flour, salt and a little of the milk in a bowl and beat well with a spoon. Add remainder of milk, have ready 2 small pans with a tablespoon of hot lard or dripping in each, and bake 20 minutes in a hot oven. Cut in squares and serve with roast beef.

MRS. E. C. COOLEY.

### Plain Yorkshire Pudding.

One cup milk, 2 cups flour, 2 teaspoons baking powder, butter  $\frac{1}{2}$  the size of an egg, salt.

MRS. ATWELL.

### Pot Roast.

Ask your butcher for a piece of beef for a pot roast. Place some butter in the bottom of an earthen crock, slice a few pieces of onion on it; then place the roast on

the onions. Cover closely and let cook for a while before adding any water; then pour on about one cup of water and cover again; about  $\frac{1}{2}$  or  $\frac{3}{4}$  of an hour before dinner remove the cover and let it brown. Place the meat on the platter and make a gravy out of the drippings and pour over it. It should be basted often, seasoned well, and should cook about four hours.

MRS. ORMSBEE, Marquette.

### Roast Haunch of Venison.

Take a haunch of venison about 4 or 5 pounds, lard it with  $\frac{1}{4}$  of a pound of salt pork and season well with salt and pepper. Have roaster hot when meat is put in and allow 15 minutes to the pound when roasting. Take a  $\frac{1}{2}$  glass of currant jelly and 2 cupfuls of hot water, stir until the jelly is dissolved, baste the venison with this frequently while cooking.

MRS. GEO. E. VOYER.

### Roast Leg of Venison.

Take the bone out and lay meat open; slash the meat crosswise three or four times, not cutting through, then place in strips of salt pork, roll up and skewer; place large slice of salt pork on top. Bake in a Jewel Range in slow oven for two and one-half hours, basting frequently.

"CAMP NINE RECIPE."

### Crown Roast of Lamb.

Make a circle with 2 pieces of the rack of lamb, having the ribs cut and trimmed. Press a cup into the center and tie a strip of salt pork about each bone, season and roast for 1 hour in a hot oven, basting frequently. Remove the cup and the pork and fill in the center with blanched chestnuts, boiled in stock until tender and glazed in meat glaze. Garnish and serve. It makes a very pretty roast.

R. D.

### Roast Turkey.

Select a young turkey weighing about 10 or 12 pounds. After washing it wipe dry inside and stuff. Place on its side in dripping pan. Sprinkle with salt and pepper. Put a few pieces of butter on turkey and roast in moderately hot oven. Baste every 10 or 15 minutes. When brown, which will be in about  $1\frac{1}{4}$  hours, turn turkey on the other side and baste as before. It should require  $2\frac{1}{2}$  hours to roast a turkey of this size.

#### Stuffing

Soak  $\frac{1}{2}$  a loaf of stale home made bread in cold water, squeeze dry, add 1 egg, a little salt, pepper and sage. Fry a small onion in butter the size of an egg, until tender and pour over the bread. Mix all together with a fork. Do not stuff too full.

MRS. KYNE.

### Leg of Mutton Boned and Stuffed.

Remove the bone from leg of mutton, fill the space from which it was taken with a forcemeat composed of the following ingredients: 1 large onion boiled and chopped fine, 1 heaping pint of bread crumbs, 2 ounces of butter, 1 teaspoon of sage, pepper and salt to taste. Sew up the opening and roast in a good hot oven, baste with good dripping continually.

MRS. C. J. SHADDICK.

### Stuffed Roast of Pork.

Have the butcher cut a roast loin of pork with the flank left on, remove all the bones and rub salt and pepper well into the meat. Prepare the following forcemeat:

Two oz. fresh pork,  $\frac{1}{4}$  lb. suet, 6 oz. bread crumbs, 2 eggs, 1 small onion, 1 teaspoon minced parsley, a few sage leaves, salt and pepper to taste.

Lay the forcemeat the full length of the loin and roll up, binding well. Roast, allowing 20 minutes to the pound.

MRS. THOMAS WALTERS.



### Leg of Pork, Good as Goose.

Parboil a leg of pork and take off skin, make a stuffing of 4 oz. bread crumbs, a little chopped onion, sage, butter, pepper and salt. Bind mixture together with an egg. Make a slit in leg and put in stuffing, fasten with twine. Put in oven and baste well until brown and thoroughly cooked.

Serve with brown gravy and apple sauce.

MRS. E. C. COOLEY.

### Baked Ham.

One cup ham chopped fine,  $\frac{1}{2}$  cup bread crumbs, pinch of mustard, little chopped parsley, 1 tablespoon melted butter, 2 eggs.

Heat enough milk to make a creamy mixture. Bake in buttered dish in a hot oven 15 minutes.

MRS. C. W. JARVIS.

### Boiled Dinner.

Get a large piece of corned-beef. Put on in the morning at eight o'clock and cook it slowly; one and one-half hours before serving add a small head of cabbage, cut in quarters, and two turnips sliced. Half an hour later add four carrots and four parsnips; about one dozen potatoes put in one-half hour before serving. Put the beef on a platter and the vegetables around it or in vegetable dishes, if preferred. The corned beef left can be used for hash.

### To Boil Ham.

To cook a 12 lb. ham, place in boiling water and boil steadily for 3 hours. Then take up and remove the skin and bake in a hot oven for 1 hour.

JOE HEBERT.

### Ham Pie.

One can tomatoes,  $1\frac{1}{2}$  pounds home boiled ham, 1 package macaroni, pie crust.

Chop the ham finely (with quite a bit of fat) and put a layer into a deep granite pan; then a layer of boiled macaroni; then a layer of stewed tomatoes. Continue this until pan is full and cover with pie crust. Bake in a moderate oven for 35 minutes.

### Baked Stew.

Cut round steak into pieces about 1 in. square. Heat 1 tablespoon of butter, put in the meat and stir briskly for a few moments. Place in the earthenware baking dish, first a layer of the meat, a slice or 2 of onion, then a layer of sliced potatoes, season with salt and pepper, sift in a little flour, continue until meat is used, then pour on hot water until it rises above the meat, cover *closely* and bake from  $2\frac{1}{2}$  to 3 hours, add water from time to time as necessary.

MRS. R. P. BRONSON.

### Dutch Stew.

Boil a piece of lamb stew weighing 4 pounds for  $2\frac{1}{2}$  hours. Then add a small head of cabbage cut in eighths and let it cook  $\frac{1}{2}$  hour longer, then put into this a cupful of rice which has been soaked for 2 hours and cook all together for 1 hour. Water should be allowed to boil down until the right consistency for stew, and rice allowed to remain on top to prevent scorching.

MRS. THOMAS PELLOW.

### Spanish Stew.

Take a couple of tender Spring chickens, about 2 to  $2\frac{1}{2}$  pounds each, dress and cut up into small joints and put the chickens into a porcelain lined pot and add a can of tomatoes, 5 medium sized onions, 4 cloves of garlic, 2 tablespoonfuls of butter, 6 small red pepper corns and salt to taste. Cook on a slow fire for about  $\frac{3}{4}$  of an

hour, then add a can of little early June peas and let the whole simmer for 15 minutes longer. Thicken broth a little with 2 tablespoonfuls of flour and the yolk of 1 egg. This is sufficient for 6 persons.

### Brown Stew of Beef.

Two lbs. lean beef, 4 tablespoons flour, 3 tablespoons butter, 1 quart boiling water, 2 teaspoons salt, pepper,  $\frac{1}{2}$  carrot, 1 small onion.

Remove the bits of fat and skin from the meat, cut into cubes and sprinkle with flour. Pare and cut the onion and carrot into small pieces. Put the vegetables and butter over the fire in a saucepan. Stir constantly until brown; add the meat and let cook until brown crust forms on bottom of saucepan. Add the salt and pepper when cooked 1 hour or when half cooked; add boiling water to meat and loosen any particles that may adhere to sides of pan. Cover it and let it simmer for 1 hour. Serve with dumplings.

#### Dumplings.

One pint flour,  $\frac{1}{2}$  teaspoonful salt, 3 teaspoonfuls baking powder,  $\frac{3}{4}$  cup milk.

Put salt, flour and baking powder into a bowl and mix well. Add enough milk to make dough that will stick together in a mass. Do not make the dough too soft. Drop by spoonfuls over the top of the stew leaving a space between each dumpling. Cover and cook 15 minutes. Do not uncover while cooking.

WINIFRED COOLEY.

### German Dumplings.

Ten large boiled potatoes, 5 raw potatoes, 2 eggs, 1 teaspoonful of salt.

Toast small squares of bread in butter. Grate the boiled potatoes when cold, grate the raw potatoes and press dry; add to this the eggs and salt, enough flour to mix stiff, so it can be handled and worked into balls the size of an ordinary teacup; put 2 or 3 of the squares of toast inside, then boil in salt water for 1 hour.

MRS. J. J. LEFFLER.

### Rice Dumplings.

One cup rice, 1 pint cold cooked meat, 1 pint tomato sauce.

Cook the rice as for plain boiled rice. Grind or chop the meat very fine and season with pepper and salt. Place a piece of cheese cloth about 10 inches square on a saucer and in this put some of the cooked rice, press the rice in a thin layer until it covers the saucer and in the center put  $\frac{1}{4}$  cup of the seasoned meat. Gather up the corners of the cloth, pressing firmly into the shape of a ball and tie it tightly. Place in boiling water and cook 10 minutes. Remove from water and open the cloth and place them carefully on a heated dish so as not to break them. Serve at once with tomato sauce.

Note:—These are especially nice made with cold mutton, lamb or chicken.

MRS. B. W. WRIGHT.

### Liver Dumplings, German.

One calf's liver, 2 oz. bacon, 4 eggs, 7 oz. bread, grated nutmeg, butter, suet, onions, pepper and salt.

Skin a calf's liver and rub it through a sieve; put it in a basin with the bacon finely chopped, 4 whole eggs, 7 oz. of white bread cut into dice and fried in butter and suet, grated nutmeg, pepper, salt and finely chopped onions to taste; mix well together with  $\frac{1}{2}$  a teacupful of cold water, adding sufficient flour to bind the dumplings. Test the mixture by throwing a small piece into boiling water; it should hold together and yet be very light. A little flour or water may have to be added. Make the dumplings the size of an apple and boil them moderately in salt and water for  $\frac{1}{4}$  of an hour. Serve up with bread crumbs fried in butter and suet, and a sauce of melted butter thickened with grated raw potatoes. These dumplings are eaten alone or with sauerkraut.

MRS. KLENNER.

### Hot Pot.

Buy sufficient lamb chops for family, place a layer of chops, a layer of whole peeled potatoes and a few peeled onions in brown earthen dish; then another layer of chops, potatoes and onions until dish is full, season each layer well with salt and pepper, barely cover with cold water and cover dish very tightly, putting weight on to retain steam. Cook in oven for 3½ hours, just before serving place chops in centre of platter and surround with potatoes and onions, thicken gravy and pour over meat. This is a favorite luncheon dish on board the Atlantic liners.

Mrs. Wm. Sedgwick.

### Stewed Breast of Veal.

Take about 4 pounds of breast of veal, cut in about 4 or 5 inch pieces. Add a good sized tablespoon of chopped parsley and 2 good sized onions chopped fine. Cover with boiling water and let boil slowly until done. Season with salt and pepper, add a good sized piece of butter and thicken gravy with flour. Serve with boiled rice.

Mrs. A. J. Yungbluth.

### Larded Beef Steak.

Three pounds round beef steak, 6 sticks of macaroni, ¼ cup butter, 2 large onions, ½ can tomatoes, 1 heaping tablespoon flour, salt, pepper and one clove.

Have your steak cut *thick*, make holes in steak with a steel, then fill with pieces of macaroni the thickness of the steak until you have used the 6 sticks, season with salt and pepper. Then put butter and onions, which have been cut fine, in a kettle over fire and stir until brown, draw them one side, put in your meat, dredge with flour and spread the onion over the meat; add 1 clove and 1 pint of boiling water, cover tightly, simmer 3 hours slowly, then remove cover, add tomatoes, cook another hour, then take up meat and pour gravy over it very hot.

Mrs. J. Power.

### Stuffed Salt Pork.

Choose a piece of pork 4 inches thick that is streaked lean and fat, place in cold water and boil 1 hour; then slice lengthwise down to the rind, but do not cut the rind; have ready a quantity of parsley, place between slices as much parsley as possible with a little pepper; press the slices together and tie with a stout cord. Boil two or three hours, according to the size of the pork; take out of water, sift a little flour over it, and place in oven to brown. When cold slice crosswise, so that each slice is composed of a thin strip of pork and a strip of parsley.

Mrs. Goodyear, Hastings.

### Beef Loaf.

Two pounds chopped beef (raw), ½ pound pork, chopped fine, ½ cup soda crackers rolled fine, 1 egg, salt and pepper to taste and a pinch of sage. Form into a loaf and bake about an hour in a moderate oven, basting frequently with hot water and melted butter.

Mrs. J. A. Blackney.

### Veal Loaf.

Three pounds veal and ½ lb. of salt pork chopped fine. Add three slices of stale bread also chopped fine, 3 raw eggs, 3 teaspoons of salt, 1½ teaspoons black pepper, 1 teaspoon sage, mix well together, bake 2½ hours in a moderate oven. Baste well.

### Mother's Beef Loaf.

Two lbs. round steak and ¼ lb. suet run through a meat cutter twice, mix with a cup of bread crumbs, 1 egg, 1 cup of water, salt and pepper and a little cloves if you like the taste, or ½ an onion chopped fine, mix thoroughly and shape to a loaf with your hands in a pan. Bake about ¾ of an hour in a hot oven. Gravy can be made

after taking up the loaf, by putting a little butter and flour in the pan it has been baked in and adding hot water, and salt and pepper to taste.

MRS. C. L. ANDERSON.

This same receipt can be made into small balls and fried in a little butter or dripping on top of stove.

### To Use Meat from Soupbone.

Chop cold meat very fine and season well with salt and pepper, add a little cold gravy if you have it, a beaten egg. If you have no gravy add a little drawn butter sauce or some of the soup stock. Line a buttered bowl with hot boiled rice, fill rice with meat mixture, cover with rice and steam one hour. Turn from mold onto platter and cover with tomato sauce.

MRS. E. C. COOLEY.

### Beef Steak Pudding.

Make a good rich suet crust and with it line a deep baking dish, fill with sirloin beef steak, cut in cubes and seasoned liberally with salt and pepper, cover with the crust and steam 4 or 5 hours, serve in same dish that it is cooked in. When the pudding is cut, add 1 pint of rich hot beef stock.

MRS. WILLIAM SEDGWICK.

### Pastey.

Mix a paste as for pie crust, using  $2\frac{1}{2}$  cups of flour, 1 cup suet chopped fine and 1 teaspoon of salt. Rub together well and add enough cold water to mix to a soft dough. Roll out to the size of a tea plate, chip 2 raw potatoes fine, a small onion, pepper and salt to taste. Cut beef or pork in small pieces about the size of pecan nut and place it on the potatoes and onion. Put eatables on  $\frac{1}{2}$  the crust, leaving the other  $\frac{1}{2}$  to turn over; pinch the crust together and crimp. Bake 1 hour. Onions may be omitted.

MRS. BLACKNEY.

### Pasteys.

Two quarts of Dousman's Best Patent flour, one pound of lard, one-half teaspoon of salt. Rub well together and wet with cold water as you mix pie-crust. Roll out in sheets the size of a tea-plate and then place on one-half of the dough, sliced potatoes, then porterhouse steak cut in small pieces, pepper, salt and a little onion. Two pounds of porterhouse steak and the above amount of crust will make six pasties. For those who like turnip, use turnips sliced in with the potatoes.

MRS. KEMP.

### Beef Sauteé.

Two lbs. beefsteak, 1 onion, 3 tablespoonfuls butter, 1 tablespoonful flour, 2 glassesful cream, 2 tablespoonfuls Worcestershire sauce.

Time to cook 25 minutes, cut your beef in pieces the size of half a dollar but thicker, chop onion and brown in butter, add meat and let fry for 5 minutes, sprinkle over flour, cream and sauce, add some parsley and let cook, adding salt just before serving.

FRENCH COOK.

### Veal Soufflé.

Make one pint of cream sauce, season with finely chopped parsley and a little onion juice into which stir one pint of finely minced cooked veal, rather highly seasoned, heat it and add the well beaten yolks of 3 eggs, set away to cool, add the whites of 3 eggs beaten to a stiff froth, put in buttered dish and bake 20 minutes; serve immediately and if liked a mushroom sauce is very nice with it.

MRS. WILLIAM SEDGWICK.

### Casserole of Veal.

Boil one cup of rice until tender. Chop very fine  $\frac{1}{2}$  pound of cooked veal. Season highly with  $\frac{1}{2}$  teaspoonful of salt, same of pepper, 1 saltspoonful of celery

salt, 1 teaspoonful of finely chopped onion and 1 teaspoonful of chopped parsley, 1 saltspoon each of thyme and marjoram. Add 1 beaten egg, 2 tablespoonfuls of fine cracker crumbs and moisten with hot water or stock enough to pack it easily. Butter a small mould and line the bottom and sides  $\frac{1}{2}$  an inch deep with the rice. Pack in the meat, cover closely with rice and steam 45 minutes. Loosen it around edge of mould, turn it out and pour tomato sauce around it.

MRS. J. H. ANDRUS.

### Jellied Tongue and Veal.

Soak a pickled ox tongue in water for 12 hours and boil it until tender. Then remove the skin and cut off all the root and horny tip. Bone a breast of veal and spread it very flat, and rub with salt and pepper. Lay the tongue in the center of the veal and roll up the edges. Wrap this securely in a thin muslin and place it in an earthen jar with a seasoning of 6 cloves, 1 onion, a stalk of celery, a few sprigs of parsley, more salt and pepper, and a cup of hot water. Cover the jar and bake in a moderately hot oven for 3 hours. Remove from jar and place between two plates with a weight on top. When cold remove the cloth, put the meat in a mold and then pour over it the stock which has been strained. Let stand until it jellies.

MRS. THOMAS PELLOW.

### Jellied Meat.

Get 4 pig's feet with legs to first joint. Soak and scrape until thoroughly cleansed. Put in a pot of water without salt, and boil until done, when the bones will fall out. Lift the meat carefully from the liquor and set away to cool. Pour the liquor into a jar and when cold remove the grease.

Take a good sized shank of beef, sawed and cut so as to go into a kettle. Boil in unsalted water until the meat falls into pieces. Remove it from the liquor. Next day cut the meat of pig's feet and beef into small bits, not mince-meat, put the jelly left of the feet into a kettle, add all the meat, mixing together and heat to the boiling point. Then season with pepper and salt. If desired a little of the beef liquor may be added, but the latter can always be used for soup stock. Pour the contents of the pot into molds and when cold turn out. Cut in thin slices.

ANNIE M. BAMFORD.

### Pressed Pig's Feet.

Boil the hocks and feet in a pot till the meat falls from the bone, season with pepper and salt, put meat into bowl while hot, and have liquor in which it was cooked reduced by boiling, pouring enough over meat to cover. Two hocks will make a good sized bowl. It is to be sliced thin when cold and used for luncheon.

MRS. E. C. COOLEY.

### Mock Duck.

Take a slice of round of beef, 1 inch thick; remove the bone; make a dressing of 1 cup of bread crumbs,  $\frac{1}{2}$  an onion chopped fine, a  $\frac{1}{4}$  of a teaspoonful of pepper and the same of salt. Spread this on the steak and roll it. Tie the ends firmly with a piece of white cord, and then wind the cord around it to keep it in shape. Fry 3 slices of salt pork in an iron kettle until you get all the fat out and put the meat in, turning so as to brown it on every side. Pour a pint of water over the meat, cover it close and let it cook very slowly 4 hours. If the gravy cooks any too much, more water may be added. When you take up the meat remove the string, but do not unroll the meat. Lay it on a dish and pour the gravy over it. When serving, cut the meat in slices across the roll.

MRS. E. E. SCRIBNER.

### Skewer of Sweet-Breads.

Parboil the sweet-breads as before described; cut them into slices or scollops about  $\frac{1}{2}$  an inch or more thick. Sprinkle them with pepper and salt, egg and bread

crumb them; now run a little skewer through 2 of these slices alternating with 2 thin square slices of bacon, fry in boiling lard, serve a tomato or cream sauce in the centre and garnish with parsley. Serve one skewer to each person at the table.

MRS. AGNES H. BARBER.

### **Veal, or Mock Chicken.**

Cut thin slices off the leg; take each slice separately, spread either with chopped parsley and butter worked to a paste, or meat stuffing, roll up, tie, fry brown in a frying pan; take out while you make a rich gravy. Put veal in gravy again and leave until ready to serve.

MRS. W. J. CRANE.

### **Chicken Pie a la Creme.**

Boil a fat chicken—5 or 6 pounds in weight—until very tender and only a pint of water remains. Remove bones and return chicken to kettle. Season well with salt and pepper. Cook 10 minutes, add 1 pint of cream and thicken with a little flour. Make a rich baking powder crust, roll  $\frac{1}{2}$  inch thick. Line a deep 2 quart basin and dredge with flour. Pour in chicken and cover with crust in which slits have been cut. Pinch down the edge and bake  $\frac{1}{2}$  hour. The upper crust with the chicken dressing should be served first. This pie will serve 10.

MRS. W. H. JOHNSTON.

### **Mrs. E. B. Howard's Creamed Chicken.**

To  $1\frac{1}{2}$  pounds of diced chicken, add 1 cup of celery cut fine and 1 can of mushrooms. To one pint of cream add the juice from mushrooms, scald and turn on 2 tablespoons of butter and  $2\frac{1}{2}$  tablespoons of flour, stirred together, season with pepper and salt. Put chicken and dressing in a buttered dish in alternate layers, cover top with bread crumbs and bake  $\frac{1}{2}$  an hour, serve hot. This is especially nice.

### **Jellied Chicken.**

Take 2 chickens and a shank of pork and veal; boil with an onion, a few whole cloves, pepper, salt, bay leaf, parsley and celery; when meat is well cooked, take it out and pick off the bones in shreds, strain juice and pour it over the chicken and cool in a mold.

MRS. THOMAS WALTERS.

### **Chicken Mold with Creamed Mushrooms.**

Take the breasts of 4 or the whole of 2 medium size chickens and mince fine, add 1 pint of stiff cream, whipped, season with salt, mix thoroughly, place in round mold and cover with paper; steam  $\frac{1}{2}$  hour and then bake  $\frac{1}{2}$  hour; turn out on a platter and fill the center with creamed mushrooms.

MRS. A. K. SEDGWICK.

### **Chicken Southern Style.**

Cut up and steam a fat young chicken in the usual way, cook 1 can corn in a cup of cream, thicken with 1 tablespoon of flour and season with salt. Put the chicken in corn and let it stand  $\frac{1}{2}$  hour before serving on back of stove.

MRS. THOMAS PELLOW.

### **Pressed Chicken.**

Boil a 4 pound chicken till tender. Let it cool. Have about one quart of liquor when the fowl is done. Add to this 2 oz. box gelatine, soaked in cold water. A knuckle of veal boiled with the chicken makes it jelly better. Line the mold with the jelly; when set, add (hard-boiled) eggs if liked, then chicken and set away to cool.

MRS. H. HARWOOD.

### **Chartreuse of Chicken.**

Chop fine 2 cups of cold chicken or game, add 1 tablespoon of minced parsley, 1 teaspoon of onion juice,  $\frac{2}{3}$  of a teaspoon of salt,  $\frac{1}{4}$  of a teaspoon of pepper and the

yolks of 2 eggs. Mix well and add 4 tablespoons of thick white, or tomato sauce. Line a deep mold with plain boiled rice about  $\frac{1}{2}$  inch thick. Fill with the mixture, cover with rice, then cover mold tight, set in steam over a kettle of boiling water and cook one hour.

Mrs. HARRIS, Marquette.

### Breaded Chicken.

Cut a tender chicken into 7 or 9 pieces, as for frying, dip in egg, roll in finely grated bread crumbs, seasoned with chopped parsley, pepper and salt; place in dripping pan. Dot with pieces of butter (1 tablespoonful in all), add a little water; bake slowly, basting often. When done take out chicken and make gravy in the pan by adding a mixture of flour and butter; make smooth by stirring, add either cream or milk to make sufficient gravy, which season to taste.

### Chicken Fricassee.

Cut chickens at the joints, cover with boiling water, 1 heaping teaspoon salt and a little pepper, cook until tender; remove the chicken to a frying pan in which brown it, butter ready to serve on platter. Add to liquor 1 cup of cream or milk. Melt tablespoon butter in saucepan, add 2 tablespoons flour and when smooth stir into liquor. Cut hot baking powder biscuits in halves, butter and place in deep dish, pouring the liquor over them.

Mrs. ATWELL.

### Chicken and Macaroni.

Boil a chicken until very tender, take out all the bones and pick the meat quite fine. Boil  $\frac{1}{2}$  a pound of macaroni until tender, first breaking it up to pieces 1 inch long. Butter a deep pudding dish, put on the bottom a layer of the cooked macaroni, then a layer of minced chicken, bits of butter, pepper and salt and some of the chicken liquor, over this put another layer of macaroni and so on until the dish is filled. Pour a cup of cream over the whole and bake  $\frac{1}{2}$  an hour. Serve hot on a platter.

Mrs. F. A. TONNESEN.

### Chicken Croquettes.

Four cups chicken chopped,  $1\frac{1}{2}$  cups bread crumbs, 3 cups milk boiled and turned over the bread, and  $\frac{1}{4}$  pound of butter, 3 sweet-breads; if you can not get sweet-breads use one more cup of chicken, 2 small boiled onions chopped fine. Season with pepper and salt and a very little red pepper. Mix well, shape in cone shape and dip in yolk of egg and then in rolled crackers. Boil in hot lard. This makes 28.

Mrs. H. F. JAHN.

### Supreme of Chicken.

Chop fine the breast of a raw chicken and beat thoroughly into it, one at a time, 4 eggs and  $\frac{1}{2}$  a pint of cream. Season with pepper and salt. Butter small moulds, fill with the chicken, and bake, standing in hot water and covered with buttered paper, for 20 minutes. Do not let the water boil. Turn from the moulds and serve hot with Béchamel, mushroom or tomato sauce.

### Creamed Chicken or Veal.

Two chickens or three and one-half pounds veal, boil and cut as for salad, one can mushrooms cut small with silver knife and cook 40 minutes. Put in a sauce pan three pints of cream, let get hot but not boil. In another pan four heaping tablespoons butter and five tablespoons of Dounsman's Best Patent flour. When heated so it bubbles or boils pour on the warm cream and stir until it boils. Mix with veal and mushrooms, stir well together, put in dish to be served, cover with bread or cracker crumbs, put little bits of butter on top, wet lightly with milk, and bake until nice brown.

Mrs. GEO. W. JONES.

### Creamed Sweetbreads.

One pair sweet-breads, 1 tablespoon butter, 1 tablespoon flour, 1 cupful cream, 1 tablespoon parsley, salt and pepper.

As soon as sweet-breads are purchased the pipes and fat should be removed, and the remainder soaked in cold water 1 hour. Then place the sweet-breads in boiling salted water in a porcelain pan, let them boil gently for 15 minutes, lay in cold water for 5 minutes, drain, wipe dry and set in cold place until wanted. When ready to use, remove all membrane, cut into small pieces with silver knife. Melt the butter, add the flour, when smooth add the cream and stir until the preparation thickens, add the sweet-breads and when they are hot season with salt, pepper and parsley.

MRS. E. C. COOLEY.

### Dried Beef in Cream.

Shave beef very fine and pour boiling water over it. Let it stand for a few minutes. Pour this off and pour on good rich cream. Let it come to a boil. If you do not have cream, use milk and butter thickened with a little flour. Season with pepper and serve on toast or plain as preferred.

MISS CARRIE NELSON.

### Chili Con Carne.

To 2 cupfuls of finely chopped cooked meat add 1 cupful of tomatoes, a medium sized onion cut fine, a cup of meat gravy and water enough to keep from burning. Salt and red pepper to suit taste. Stew for  $\frac{1}{2}$  hour.

MRS. KYNE.

### Norwegian Beef Balls.

One lb. of beef chopped fine, without gristle or fat, 1 good sized onion chopped fine,  $\frac{1}{2}$  cup of butter before it is melted, 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of pepper,  $\frac{1}{2}$  teaspoon of sage, 1 teaspoon of ginger,  $\frac{1}{2}$  cup of sweet milk; mix all together thoroughly, make in round balls and fry a light brown in butter or beef drippings. Very nice when cold sliced thin for lunch.

MRS. F. A. TONNESEN.

### Pilau.

Put in a spider 1 tablespoonful of butter, 1 small onion chopped fine, when onion is brown add 1 cupful of uncooked rice which has been well washed and drained. Cook both until rice is well browned, then add to this 1 quart of ripe tomatoes (or 1 can). As fast as the rice absorbs the tomato juice, add some boiling water, until rice is quite soft, then add 1 cupful of chopped cooked meat—beef, veal, chicken or mutton or whatever cold meat you may have. Just let the meat get hot, add salt, pepper, and if tomatoes are acid add 1 teaspoonful of sugar. This dish requires 1 hour's cooking over a brisk fire.

MRS. R. E. DRAKE.

### Meat Soufflé.

Make 1 cup of cream sauce and season with chopped parsley and onion juice. Stir 1 cup of chopped meat (chicken, fresh tongue, veal, or lamb) into the sauce. When hot add beaten yolks of 2 eggs, cook 1 minute and set away to cool. When cold stir in whites beaten stiff. Bake in buttered dish about 20 minutes, and serve immediately. If for lunch serve with mushroom sauce.

### Mushroom Sauce.

One pint of hot stock, 2 tablespoons of minced onion, 2 tablespoons of butter, 2 heaping tablespoons of flour,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  saltspoon of pepper, 1 tablespoon lemon juice, carmel enough to color,  $\frac{1}{2}$  can of mushrooms, whole or quartered.

Mince the onion and fry it in butter 5 minutes. Be careful not to burn it. When the butter is brown, add the dry flour and stir well. Add the hot stock, a little at a time, and stir rapidly as it thickens, until perfectly smooth, add the salt



and pepper, using more if high seasoning be desired. Simmer 5 minutes, and strain to remove onion; add mushrooms and heat thoroughly.

MRS. C. V. R. TOWNSEND.

### Daube.

Three or 4 pounds tender, lean beef (a rump roast is best). Remove the fat, put into a saucepan and cover half way with cold water. Place on back of the stove and let simmer until the juice is well extracted from the meat. Then put in the saucepan with the beef a sliced onion, a sliced tomato, a sliced potato, a few cloves, celery seed to taste, and cover closely; let cook until nearly done, basting the meat occasionally with the dressing. When nearly done have some browned flour made into a smooth paste with a little water, some salt and pepper. Mix this with gravy and vegetables in the saucepan and let boil. When ready to serve add a dessertspoonful of Worcestershire sauce. Place the meat in a hot dish, pour over the daube and serve.

### Meat Scalloped with Tomatoes.

Chop the meat fine and season; butter the baking dish well; have a layer of cracker crumbs, butter, salt and pepper, then the meat, then stewed tomatoes also seasoned and so on until the dish is full. If not wet enough add water. Chopped boiled eggs can be used with this meat to help out.

### Boudins.

One pint cold meat chopped fine, 2 tablespoons bread crumbs, 1 tablespoon melted butter,  $\frac{1}{2}$  cup stock,  $\frac{1}{2}$  cup cream and 1 beaten egg, season with salt and pepper and mix well. Fill small greased molds or cups, stand in pan of hot water and cook in oven 20 minutes. Serve with cream pease.

MRS. J. M. PERKINS.

### Stuffed Cabbage.

Take one large solid cabbage, clean it of all green leaves, cut out the inside to 1 inch thickness, but do not make too large a hole at the top. Take 1 pound of round steak, or  $\frac{1}{2}$  lb. of round steak and  $\frac{1}{2}$  a lb. of pork, and grind fine, yolks of 2 eggs, 2 boiled potatoes and enough milk or water to make it soft. Season with pepper and salt. Fill the cabbage with this, cover the top with a leaf and tie the whole head with a string. Brown a tablespoon of butter in the kettle, put in the cabbage and add water when needed to prevent burning. Cook slowly for 2 hours. Remove the cabbage, thicken the liquid in kettle with flour and add cream or sweet milk and pour over cabbage.

MRS. J. W. JOCHIM.

### Stuffed Green Peppers.

Two cups of chopped chicken or veal, cup of bread crumbs, salt and pepper to taste and bind with 2 beaten eggs. Cut off the stem from sweet green peppers and remove seeds, fill with meat and stand in baking dish; put water and bits of butter in bottom of pan and baste frequently. Bake  $\frac{1}{2}$  hour.

MRS. A. J. YUNGBLUTH.

### Cabbage Rolls.

Put 2 pounds of round steak through the meat chopper, also 1 small onion, season with pepper and salt. Pour boiling water over about a dozen cabbage leaves, cover and let stand about 5 minutes, then drain, put a large tablespoonful of the meat in each leaf, roll up neatly and fasten with a toothpick, place in pan, dot each roll with a bit of butter, add a little water and bake from 30 to 45 minutes.

MRS. EDWARD J. BUTLER.

### Macaroni Timbales.

One and one-half cups milk,  $1\frac{1}{2}$  cups stock, 6 tablespoons flour, 6 tablespoons butter, 2 teaspoons salt, pepper, 3 cups cold cooked meat, 2 eggs, boiled macaroni.

Boil  $\frac{1}{2}$  of a pound of largest size macaroni. Do *not* break it in small pieces. When cooked cut into pieces about  $\frac{1}{4}$  inch long. Butter a quart mold and line it with these pieces, laying them close together. Make a sauce by melting the butter, adding the flour and when mixed, add the stock and milk. Stir till it boils and add pepper and salt. Beat the eggs until light and stir into the meat mixture. Fill this into center of mold and cover with a greased paper. Stand the mold in a pan of hot water and bake 30 minutes in a moderate oven. Turn carefully onto a heated platter and serve remainder of sauce around it.

Mrs. B. W. WRIGHT.

### Spiced Liver.

Split calf's liver parboil, scoop out center, mince with 1 onion, 1 teaspoon of parsley, 1 slice of salt pork browned, 1 teaspoonful of salt, a few shakes of pepper. Fill cavity, sew edges of liver together, and put in a pan with 1 cup of water and 2 tablespoonfuls of vinegar; baste often and bake 1 hour.

### Sauce Supreme.

Make a cream sauce of two tablespoonfuls of butter mixed with two tablespoonfuls of Dousman's Pest Patent flour, pepper, salt and two cups of milk. Cook together and then add two heaping tablespoonfuls of prepared horse-radish. Pour over above and serve.

Mrs. G. R. MINER.

### Mutton Steak a la Venison.

Cut steaks  $\frac{3}{8}$  inch thick from leg mutton. Soak 12 hours in lemon juice diluted with a little water. Keep in cool place and turn once or twice. Broil like beef steak; sprinkle with salt and pepper; serve with sauce of melted butter, lemon juice and chopped parsley.

### Beef Curry.

Cut cold roast beef into thin shavings, and toast and butter several slices of bread. Chop one onion and fry in a rounding tablespoonful of flour, add 1 teaspoonful of curry, stir for 1 minute, then pour in 1 cup of roast beef gravy, or hot water, and cook until smooth. Add the beef and serve on the toast just as soon as heated through. Either cold duck or mutton may be used instead of beef and served with rice.

Mrs. WALTERS.

### Mutton Curry.

Cut 3 or 4 pounds of mutton into dice and brown lightly in a little melted butter or its own fat, if not too strong. As fast as cooked transfer to a kettle. To the fat remaining in the pan—which should be about 2 tablespoonfuls—add 1 tablespoonful of chopped onion and 1 dessertspoonful of curry powder. Cook slowly until the onion begins to brown; add 1 tablespoonful of flour and gradually stir in 1 pint of broth or water. Simmer for 5 minutes, pour over the meat, cover closely and cook over a moderate fire for 2 hours. Serve on a platter, with a border of boiled rice. To cook the rice so that each grain may be dry and distinct, use a kettle containing 4 or 5 quarts of water. Place directly over the fire, and when the water is at a galloping boil throw in one heaping teaspoonful of salt and one cupful of well-washed rice. Keep the water at a rapid boil until the rice is done, which may be known by the grains feeling perfectly tender when rubbed between thumb and fingers.

### Veal Rechauffe.

Chop fine enough cold veal to make 1 cupful, add to it 1 cupful of bread crumbs, mixing lightly; season with 1 small teaspoon of salt and  $\frac{1}{4}$  teaspoonful black pepper; let 1 cupful of milk come to a boil; mix 1 tablespoonful of butter with 1 of flour thoroughly and add to milk, with 1 tablespoonful of Worcestershire sauce;

cook until thickened, beating well to make it smooth; add meat and bread crumbs; mix well and put in baker in a hot oven to brown. Be sure and have the mixture very hot before adding veal and bread crumbs; it makes it much lighter.

### **Breslau of Beef.**

One pint of cold chopped beef, 1 gill of stock, 2 tablespoonfuls of butter,  $\frac{1}{2}$  cup of dry bread crumbs,  $\frac{1}{2}$  pint of cream, 1 tablespoonful of chopped parsley, yolks of 3 eggs, 1 teaspoonful of salt and  $\frac{1}{2}$  teaspoonful of pepper. Beat the yolks and mix all the ingredients well together. Brush custard with melted butter, press the breslau into them, stand in a baking pan partly filled with boiling water and bake in a quick oven for 30 minutes. When done turn from the cups on a heated platter and pour around a tomato sauce.

### **Stuffed Tenderloin.**

Split the pork tenderloin through the center, stuff, roll and tie, and bake in a Jewel Range about an hour, basting often with butter. Serve with brown sauce. For the stuffing use one cup of bread crumbs, two teaspoonfuls of powdered sage, a bit of chopped onion and parsley, with pepper and salt.

MISS BEATRICE SEDGWICK.

### **Cold Jamboli.**

One lb. ham, 2 onions, 1 pt. tomato sauce, 1 cup rice,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper. Boil rice 5 minutes. Fry ham and onions. Add other ingredients. Bake in Jewel Range one-half hours. Put bits of butter on top.

### **Mutton Cecils.**

Chop the mutton very fine. To 1 pint add a beaten egg, a teaspoonful salt, a tablespoonful of melted butter,  $\frac{1}{2}$  teaspoon pepper, 1 tablespoonful onion juice and 2 tablespoonfuls of moist bread crumbs, with 1 tablespoonful of hot water. Let them stand a few minutes. Mix the whole well together, form into small balls, roll in bread crumbs and fry to a rich brown. Serve with tomato sauce. The cecils may be shaped the day before and kept in a cool place.

### **Sage and Onion Stuffing.**

Four large onions, 10 sage leaves,  $\frac{1}{4}$  lb. bread crumbs,  $1\frac{1}{2}$  oz. butter, 1 egg, salt and pepper to taste. Very nice for ducks, geese and pork.

MRS. THOMAS WALTERS.

### **Chesnut Stuffing.**

The nuts in stuffing for a fowl are to give it flavor, as sage, celery or onion does. The nuts are shelled and cooked tender in slightly salted boiling water. They are drained, skinned and chopped coarsely. Add the prepared nuts to well seasoned bread crumbs and stuff fowl. Often the nuts are left whole, but if large nuts are used it is better to chop them the size of bread crumbs.

### **A Garnish for Meat.**

Take beets and boil tender, and mash, season well and make into little balls and use as a garnish for meats.

MRS. RAISKEY.

### **Sausage-Meat Stuffing.**

Six oz. lean pork, 6 oz. fat pork, 2 oz. bread crumbs, 1 teaspoon sage, 1 blade of pounded mace, 1 egg. Salt and pepper to taste.

### **Celery Stuffing.**

Chop  $\frac{1}{2}$  a head of celery very fine. Mix with 1 quart of bread crumbs, 2 scant tablespoonfuls of salt,  $\frac{1}{2}$  a teaspoonful of pepper, 2 heaping tablespoonfuls of butter and 2 eggs.

**"Aunt Lucy's" Dressing for Turkey or Chicken.**

One loaf of bread rubbed through a colander, 1 teaspoonful each of salt, pepper and sage, 1 onion (if liked), 3 eggs, beat fine; 3 tablespoons of butter, 1 pint of cream or milk; mix thoroughly.

Mrs. J. P. MITCHELL.

**Nice Dressing for Turkey or any Roast Meat.**

Cut bread into slices taking off the crust, then cut into small dice-shaped pieces, put in butter, salt and pepper, a tiny bit of sage, the merest flavor of onion, mix together, then put in 3 eggs.

For extra nice turkey gravy make as usual, and just before taking up put in 1 quart of oysters.

Mrs. RUSSELL, Hastings.

**Dressing for Roasts.**

Grate the bread which should be stale. Dice salt pork and place in spider to fry. Add 1 onion, chopped or diced; when all is brown, add good sized piece of butter and then the bread crumbs. Pepper and salt to taste. This makes a light dressing, doing away with soggy appearance when bread is soaked. Oysters or chestnuts may be added to this. Drying the bread in the oven before grating gives a very pleasing taste.

**Duck Dressing.**

Two cups mashed potatoes, 1 cup chopped English walnuts, 1 teaspoon salt,  $\frac{1}{2}$  cup chopped celery, 1 saltspoon pepper. Mix while potatoes are hot and light.



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## Meat and Fish Sauces.

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"Hunger is the best seasoning for meat."  
—CICERO.

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### Suggestions.

Cold butter put into a hot saucepan spoils the sauce; saucepan and butter must heat slowly together, and the butter must not be left to boil, or both flavor and digestibility are spoiled. An iron saucepan will not produce a delicate sauce. Keep a dainty white granite pan especially for sauces.

Each sauce should be fitted or adapted to the vegetable or meat or fish with which it is to be served. Fish requires a slightly acid sauce; for it either lemon juice or vinegar may be used. Roots used as vegetables, such as turnips, carrots, etc., not containing much nourishment, may be covered with a cream or an egg sauce. Asparagus, summer squash, cooked radishes, artichokes are better with sauce Hollandaise.

A rounding tablespoonful of butter and a rounding tablespoonful of flour will thicken half a pint of liquid. Seasonings do not play any part in the body of the recipe; they must be added to harmonize with the articles with which the sauce is to be served.

### White, Milk or Cream Sauce.

Rub together a tablespoonful of butter and 1 of flour; add half a pint of cold milk, stir until boiling; take from the fire, add  $\frac{1}{2}$  a teaspoonful of salt and a saltspoonful of white pepper. Serve with boiled mutton, potatoes, white meats or green vegetables.

### English Drawn Butter.

Rub together a tablespoonful of butter and 1 of flour. Add slowly  $\frac{1}{2}$  a pint of boiling water, beating all the while. Boil for a moment, take from the fire; add  $\frac{1}{2}$  a teaspoonful of salt, a saltspoonful of pepper, and then stir in another tablespoonful of butter.

Serve with summer squash, stewed cucumbers or other green vegetables.

By adding the juice of  $\frac{1}{2}$  a lemon this sauce will answer nicely for fish.

### Sauce Bernaise.

Beat the yolks of 4 eggs; add 4 tablespoonfuls of olive oil and 4 of stock; stir and cook over hot water until jelly-like. Be careful not to allow it to curdle. Take from the fire; add  $\frac{1}{2}$  a teaspoonful of salt, a saltspoonful of pepper and the scented vinegar made according to the recipe for sauce Hollandaise. This sauce is served cold, as an accompaniment to broiled steak, or fish, either broiled or planked.

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### **Mayonnaise Sauce.**

Put the yolks of 2 eggs in a cold soup-dish or bowl; beat lightly, add a salt-spoonful of salt, and slowly, drop by drop, 6 tablespoonfuls of olive oil; add a few drops of lemon juice and it will be ready to use.

Where a large quantity of dressing is needed add more oil. 2 eggs will hold a pint of oil, providing you add a little vinegar now and then.

### **Cream of Horseradish Sauce.**

Add to 6 tablespoonfuls of grated horse-radish the yolk of 1 egg and  $\frac{1}{2}$  a teaspoonful of salt; mix thoroughly, add a tablespoonful of good vinegar and then fold in carefully a  $\frac{1}{4}$  of a cupful of cream whipped to a stiff froth. If the horseradish is already in vinegar omit the tablespoonful of vinegar and press the horseradish until dry.

This is one of the nicest of sauces to serve with cold roasted beef or mutton, or with hot corned beef.

### **Sauce Vinegarette.**

Add to 4 tablespoonfuls of good consommé  $\frac{1}{2}$  a teaspoonful of paprika, 2 tablespoonfuls of tarragon vinegar,  $\frac{1}{2}$  a teaspoonful of salt, a teaspoonful of sugar, a tablespoonful of capers, a tablespoonful of grated or finely chopped onion and 2 tablespoonfuls of chopped gherkin.

### **Cucumber Sauce for Fish.**

Pare and grate on a sieve 4 large crisp, fresh cucumbers; when the pulp is thoroughly drained turn it in a bowl; add 1 teaspoonful of pepper, 1 medium-sized onion grated, 1 level teaspoonful of salt and 2 tablespoonfuls of tarragon vinegar. Mix and stir in just at serving-time 6 tablespoonfuls of cream whipped to a stiff froth.

### **Bread Sauce for Game.**

Cook  $\frac{1}{2}$  a pint of soft, stale breadcrumbs, 1 pint of milk, 1 good-sized onion chopped very fine, 1 saltspoonful of ground mace, 1 saltspoonful of paprika and 1 level teaspoonful of salt for 5 minutes in a double boiler, stirring constantly. The mixture must be perfectly smooth. Add a rounding tablespoonful of butter; stir until it is melted; add 4 tablespoonfuls of thick cream and use at once for game or roasted guinea fowl.

### **Tomato Sauce.**

Six large tomatoes, or one can of tomatoes, two small onions, one stalk of celery and one-half teaspoonful of salt. Boil together until celery and onion are well cooked, strain through a sieve, then add a small tablespoon of Dousman's Pest Patent flour mixed smooth with one-half tablespoon of butter, cook until it thickens, then strain again and add small one-half teaspoon of cayenne.

MRS. J. M. HAYDEN.



### Tomato Sauce.

Four tablespoons flour, 1 pint strained tomatoes, 4 tablespoons butter,  $1\frac{1}{2}$  teaspoons salt, red pepper.

Add  $\frac{1}{2}$  cup water to  $\frac{1}{2}$  can tomatoes and simmer 10 minutes, seasoning with a piece of celery, bay leaf, a little mace and onion. Strain and use the liquid. Melt the butter and mix with it carefully the flour, add the strained tomatoes and stir until it reaches boiling point, add salt and pepper and use at once.

Mrs. B. W. WRIGHT.

### Cream Tomato Sauce.

Strain sufficiently stewed or canned tomatoes to make  $\frac{1}{2}$  a pint; add a slice of onion, a bay leaf and a blade of mace; cook gently until reduced  $\frac{1}{2}$ . Rub together 1 tablespoonful of butter and 1 of flour; add to the tomatoes; cook for a moment. Take from the fire and add  $\frac{1}{2}$  a cupful of very rich milk,  $\frac{1}{2}$  a teaspoonful of salt and 1 saltspoonful of pepper. Strain and serve.

### French Tomato Sauce.

Rub together 1 tablespoonful of butter and 1 of flour; add  $\frac{1}{2}$  a pint of strained tomatoes; stir and cook for 5 minutes; add 1 teaspoonful of salt, 1 of onion juice and  $\frac{1}{2}$  a teaspoonful of ground mace. Rub the mixing-spoon with a clove of garlic; stir and cook the sauce a moment longer; take from the fire, add 5 tablespoonfuls of thick cream. Strain through a very fine sieve, and serve with boiled or fried chicken, or chicken cutlets.

### Sauce Béchamel.

Rub together 1 tablespoonful of butter and 1 of flour; fill the cup half full of milk and the remaining half with chicken stock; stir until boiling. Take from the fire; add  $\frac{1}{2}$  a teaspoonful of salt and a dash of pepper. Beat the yolk of 2 eggs with 4 tablespoonfuls of cream; stir them in the hot sauce; reheat; do not boil or the eggs will "curdle." Use at once.

This is one of the nicest sauces for chicken, sweetbreads or other white meats.

### Apple Sauce.

This sauce is used with roast duck, goose or pork.

Cut the apples in quarters, remove the cores, but do not pare the apples; cut them into thin slices; cover with boiling water, cover the saucepan and boil rapidly until the apples are tender but light in color. Press quickly through a colander; to each pint add 2 tablespoonfuls of sugar and stand aside to cool.

The colander should be rather coarse; apple sauce that is pressed through a sieve becomes discolored and heavy.

### Apple and Cranberry.

Wash a quart of cranberries, put them in a stewing pan with 1 pound of tart apples cored, not pared, and cut in thin slices; add a pint of water; cover the saucepan, boil rapidly for 10 minutes; press through a colander; add 1 pound of sugar; stir until the sugar is dissolved and boil for 5 minutes.

### Cranberry.

Wash and pick over a quart of cranberries; put them in a granite or porcelain saucepan with 1 pint of cold water; cover the saucepan, bring to boiling point and boil rapidly for 5 minutes. Press through a colander. Add 1 pint of sugar, stir until the sugar is dissolved and turn the sauce out to cool.

### Sauce Hollandaise.

Heat in a saucepan 1 slice of onion, 1 bayleaf, a little chopped celery or a saltspoonful of celery seed, 1 clove of garlic mashed, and 4 tablespoonfuls of tarragon

vinegar. When reduced  $\frac{1}{2}$  strain and cool. Rub together 1 tablespoonful of butter and 1 of flour; add  $\frac{1}{2}$  a pint of boiling water and stir until boiling. Take from the fire; add the yolks of 2 eggs beaten; reheat; add a tablespoonful of butter cut in blocks,  $\frac{1}{2}$  a teaspoonful of salt, a dash of pepper and the vinegar. Press through a fine sieve.

This is one of the best of fish sauces.

A plain sauce Hollandaise may be made by adding the yolks of 2 eggs slightly beaten and 2 tablespoonfuls of tarragon vinegar to English drawn butter.

### Sauce Tartare.

One teaspoonful of mustard,  $\frac{1}{2}$  teaspoonful of salt, the yolk of 2 eggs, 1 cupful of oil, 3 tablespoonfuls of tarragon vinegar, 1 tablespoonful of chopped capers, 1 tablespoonful of chopped small pickles, 1 tablespoonful of chopped olives, 1 tablespoonful of chopped parsley and 1 teaspoonful of chopped shallots. This may be made just as a mayonnaise is mixed, the chopped (very finely) ingredients being added at the last. If shallots are not obtainable use a little onion-juice, or rub the mixing-bowl with garlic.

### Mint Sauce with Roast Lamb.

One-half cup of vinegar, 1 tablespoonful of sugar. Mix well with 2 table-spoons of chopped spearmint.

MRS. C. J. SHADDICK.

### Caper Sauce with Boiled Mutton.

Make melted butter sauce, adding 1 tablespoonful of chopped capers.

MRS. C. J. SHADDICK.

### Onion Sauce.

Boil 3 or 4 white onions until tender; mince fine; boil  $\frac{1}{2}$  pint of milk, add butter  $\frac{1}{2}$  size of an egg, salt and pepper to taste, and stir in minced onion and 1 tablespoon of flour, which has been moistened with milk.

### Port Wine Sauce for Venison.

One-half a cup of Port wine,  $\frac{1}{2}$  a cup of currant jelly melted, 1 saltspoon of salt, a little cayenne pepper, 1 teaspoonful of lemon juice,  $\frac{1}{2}$  a cup of thick brown stock, or  $\frac{1}{2}$  a cup of drippings from the meat, freed from fat. Heat all together until very hot.

MRS. LINCOLN.

### Curry Sauce.

Four tablespoons of butter, 2 tablespoons of flour, 1 cup of water, or stock, 1 teaspoon of salt. Yolk of 2 eggs,  $\frac{1}{2}$  teaspoon of curry powder; melt  $\frac{1}{2}$  the butter, add flour and then the water or stock, stir over the fire until it thickens and boils. Add the rest of the butter, the curry powder and salt, a dash of pepper and a few drops of onion juice; pour while boiling hot over the yolks of the eggs and serve at once.

MRS. F. H. RAISKEY.

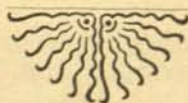
### Giblet Sauce.

Boil the giblets until tender; chop them, but not very fine; add a tablespoonful of Dousman's Best Patent flour to the pan in which the turkey was roasted; let it brown, stirring constantly; add slowly a cupful of water in which the giblets were boiled; season with salt and pepper; strain and add the chopped giblets; serve in a sauceboat.

### Meats and Their Sauces.

Here is a list of meats and their relishes: Roast pork and roast goose, apple sauce; roast beef, grated horseradish; roast veal, tomato or mushroom sauce; mutton, roast, currant jelly; boil, caper sauce; lamb, mint sauce; boiled chicken, bread

sauce; roast turkey, cranberry sauce; boiled turkey, oyster sauce; venison or wild duck, black currant jelly; broiled fresh mackerel, stewed goosecherries; boiled bluefish, white cream sauce; broiled shad, boiled rice and salad; compote of pigeons, mushroom sauce; fresh salmon, green peas, cream sauce. To make a mistake in serving meat relishes is to offend the taste of an epicure beyond hope of pardon.



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Miners' National Bank, Ishpeming.  
Peninsula Bank, Ishpeming.  
First National Bank, Negaunee.

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*Brenk Brothers,  
Importing Tailors,  
Milwaukee.*

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*Next to Hotel Pfister,  
136 Wisconsin St.*

## Salads.

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

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### Mayonnaise Dressing.

Beat the yolks of 2 eggs with  $\frac{1}{4}$  teaspoon of mustard, 1 teaspoon of sugar and a pinch of cayenne pepper. Then add  $\frac{1}{2}$  pint of olive oil drop by drop thinning as it thickens with the juice of half a lemon. Lastly, add  $\frac{1}{2}$  teaspoon of salt. If added at first, the salt may cause the oil to curdle. Mrs. H. O. YOUNG.

### Salad Dressing.

Yolks of 4 eggs, 2 heaping teaspoons mustard, 2 teaspoons Dousman's Best Patent flour, 1 even teaspoon salt,  $\frac{1}{2}$  cup of vinegar,  $\frac{1}{2}$  cup of sugar. Mix sugar, mustard, flour and salt together. Beat the yolks in double boiler and add vinegar. Then into this put the sugar, mustard, flour and salt, previously mixed. Cook all in double boiler, stirring constantly, until it thickens. Thin with whipped cream, for serving. Especially good for fruit salad. Mrs. A. W. HAIDLE.

### Dressing for Cabbage Salad.

The yolks of 2 eggs, 1 teaspoonful of salt,  $\frac{1}{4}$  teaspoon of cayenne, 2 tablespoonfuls of sugar, 1 teaspoonful of prepared mustard, 4 tablespoonfuls of vinegar. Heat over hot water stirring constantly until it thickens. When cool beat in a cup of thick, sour cream. This is sufficient for 1 qt. of finely chopped cabbage. Mrs. H. O. YOUNG.

### Salad Dressing.

Three tablespoonfuls sugar, 1 tablespoonful salt,  $\frac{1}{2}$  tablespoonful mustard, 2 tablespoonfuls melted butter, 1 cup of sweet or sour cream, small pinch of red pepper. Mix sugar, salt, mustard and butter together with a little water and set on the stove until it comes to a boil. Beat eggs and add the vinegar; pour that in and let come to a boil. Then add the cream and let come to a boil again. Stir while cooking. Mrs. J. F. VAN BROCKLIN.

### Salad Cream Dressing.

Heat 1 cup of cream, mix 1 tablespoon of Dousman's Best Patent flour with milk; when cream is hot, add flour and milk stirring for 2 minutes; add 2 tablespoonfuls of powdered sugar, take off the stove and partly cool. Then add the beaten whites of 2 eggs and 2 tablespoonfuls of melted butter and 1 teaspoon of salt,  $\frac{1}{2}$  teaspoon of pepper, 1 teaspoon of mustard and 3 tablespoonfuls of vinegar. Put over salad. Mrs. MOODY.

# DYEING AND CLEANING

## IN ALL ITS BRANCHES.



# NEEDHAM BROS.

### Salad Dressing.

Three-fourths cup of vinegar, put on stove to boil in small basin. Put 1 teaspoon of ground mustard, 1 teaspoon salt, 1 tablespoon sugar, 1 teaspoon cornstarch and a shake of cayenne pepper into a cup, fill cup  $\frac{1}{2}$  full of cold water, mix well with ingredients and add to the boiling vinegar; as soon as it boils add the well-beaten yolks of 4 or 5 eggs, cook  $\frac{1}{2}$  minute and add a piece of butter as large as an egg. When you wish to use it thin with either sweet or sour cream.

Mrs. E. C. COOLEY.

### Boiled Dressing Without Oil.

Those to whom oil is unpalatable can make a boiled salad dressing, which is, when done, about the consistency of mayonnaise, and is an exceedingly good dressing. I serve it a great deal with uncooked cabbage sliced fine and served with scalloped, creamed or fricasseed oysters.

Beat the yolks of three eggs until they are light and thick; add 1 teaspoonful of mustard, 2 teaspoonfuls of salt, a bit of cayenne, as much as you can take up on the point of a pen-knife, 2 tablespoonfuls of sugar, 2 tablespoonfuls of melted butter, 1 cupful of cream,  $\frac{1}{2}$  cupful of hot vinegar, and last of all the whites of three eggs beaten stiff. Cook in a double boiler until it thickens like soft custard, stirring constantly in the meanwhile; set it aside to cool, and when you are ready for your salad dressing you will find it very nice. This dressing may be used whenever mayonnaise is called for, and is an excellent substitute for it.

### Claret Dressing.

Mix  $\frac{1}{2}$  a teaspoonful of salt, a dash of pepper and 4 tablespoonfuls of oil; add gradually 1 tablespoonful of claret and 1 tablespoonful of lemon juice.

Mrs. S. J. MITCHELL.

### A Cooked Mayonnaise.

Beat 2 eggs with  $\frac{1}{4}$  teaspoon of mustard, 1 teaspoon of sugar and a dash of cayenne. Then stir in gradually 4 tablespoonfuls of olive oil and the juice of  $\frac{1}{2}$  a lemon. Stand in a pan of hot water and stir constantly over a slow fire until the mixture becomes a thick custard. Set aside until chilled. Just before serving beat in 2 or 3 tablespoonfuls of thick cream whipped. Lastly, add  $\frac{1}{2}$  teaspoon of salt.

Mrs. H. O. YOUNG.

### Dressing for Fruit Salad.

Boil 1 cup of sugar and  $\frac{1}{2}$  cup of water 5 minutes, then pour on to the beaten yolks of three eggs; return to the fire and cook over hot water, stirring constantly until thickened slightly; cool, and add the juice of 2 lemons. Half a cup of wine may be used in the place of the lemon juice, retaining 1 tablespoonful of the lemon juice.

### French Salad Dressing.

Six tablespoons oil, 2 teaspoons vinegar,  $\frac{1}{2}$  teaspoon salt, pinch of red pepper. Mix the salt, pepper and oil together, stir in slowly the vinegar, beating until it becomes white and slightly thickened. Serve at once over the vegetables desired. This is especially nice on lettuce, watercress and cucumbers. MRS. B. W. WRIGHT.

### Cheese Balls.

One cup of grated cheese mixed with 1 egg and 1 teaspoon of cream. Roll into balls, dip in egg and bread crumbs and fry in very hot deep lard. To be served hot with salad. MISS MAITLAND.

### Cheese Balls.

One cup of grated cheese, 1 teaspoon of grated horseradish, 1 spoon of cream and  $\frac{1}{2}$  teaspoon of salt stirred together; then shape like butter balls. Very nice to serve with fish, meat or vegetable salads. MRS. H. O. YOUNG.

### Cream Salad Dressing.

Four egg-yolks, 4 tablespoonfuls of tarragon vinegar, two tablespoonfuls of butter, one level teaspoonful of salt, the same of mustard, a bit of cayenne, and as much whipped cream as the whole. Heat the vinegar in a granite saucepan and pour over the other ingredients (excepting the butter) well beaten together; stir, return to the stove, and cook until it thickens, stirring all the time; now remove from the stove, add butter, and beat until smooth. Add the cream just before serving. MRS. E. J. BUTLER.

### Aspic Jelly.

Dress a fowl, cut it up, cracking the bones, and put it in a large pot with a 3-lb. beef bone (cut just above the knuckle), 4 calf feet and 6 qts. of water. Simmer 3 hours, then add 2 onions, 2 small carrots, 1 turnip, a stalk of celery, 1 teaspoonful of dried mixed herbs, 6 cloves, 1 doz. peppercorns, 1 bay-leaf and 1 dessert-spoonful of salt. Simmer until there is only 5 pints of stock, then strain and cool. When cold remove *all* grease, chop up fine with a spoon, and mix with the mass 4 eggs (shells and all), beating the whole together; now put it on the stove and stir constantly until the boiling-point is *just* touched, then draw back on the stove where it will barely simmer for 20 minutes, covering it, and *not* stirring it. It is now ready to strain, and should be as clear as amber. Strain through a thick jelly-cloth, first wringing it out in hot water, and when half cold add a tumbler of Madeira. Calf feet are not easily procured in cities, and a substitute may be found in a knuckle of veal, adding enough dissolved gelatine just before the last straining to insure the proper consistency when cold. Half a package would probably be sufficient for the above. To inclose meat or fruit in Aspic, allow a portion to harden in a mold, lay in the meat, pour in more jelly (kept slightly warm on the back of the stove), repeating in layers if desired.

### Aspic Jelly.

One teaspoonful Armour's Extract of Beef,  $\frac{1}{2}$  package acidulated gelatine, 1 pt. hot water, 1 cup cold water,  $\frac{1}{4}$  cup sherry wine, 2 teaspoonfuls sugar. Cover gelatine with cold water; let stand 5 minutes. Then add hot water, sugar, and wine. Strain and put into mold until cold.

### Aspic Jelly.

Slice 1 small onion, 1 carrot; add a bay leaf, 4 cloves,  $\frac{1}{4}$  teaspoonful of celery seed, a dozen whole pepper corns; cover with 1 pt. of cold water, bring slowly to boiling point and boil 5 minutes; add 1 tablespoonful of beef extract,  $\frac{1}{2}$  box of gelatine that has been soaked in  $\frac{1}{2}$  cupful of cold water for  $\frac{1}{2}$  an hour. Stir, strain;



add a tablespoonful of lemon juice,  $\frac{1}{2}$  a teaspoonful of salt and a dash of red pepper. Turn out to cool.

### Tomato Jelly.

Soak 1 box of gelatine for an hour in 2 cupfuls of cold water. Put over the fire the liquor from 2 cans of tomatoes, with  $\frac{1}{2}$  an onion, sliced, a bay-leaf, 2 cloves and a sprig of parsley. Let them cook together 30 minutes, put in the gelatine, stir until dissolved, strain the jelly, add to it a couple of tablespoonfuls of Worcestershire sauce, salt and pepper to taste, and pour into the mold, which is wet with cold water.

### Tomato Aspic.

One pint tomatoes strained, 1 large tablespoon gelatine, soak for  $\frac{1}{2}$  hour; add tomato and bring to boiling point; add 1 teaspoon Tarragon vinegar, 1 teaspoon salt, 1 teaspoon onion juice, pinch of cayenne. Strain and turn into molds. Serve on lettuce with mayonnaise.

MISS MAITLAND.

### Spice Salad.

Soak 1 boxful of gelatine in 2 cupfuls of consomme for 1 hour; just bring to a simmer and add  $\frac{1}{4}$  of a cupful of vinegar, 2 tablespoonfuls of Madeira wine, 2 tablespoonfuls of lemon juice, and 1 teaspoonful of salt. In a fancy mould pack cooked string beans, asparagus, potatoes, peas, cucumber and radishes, cut into small pieces; pour in the jelly as you fill. Set on ice until firm. Dip in warm water an instant, unmould on a lace paper doily; garnish with mayonnaise and parsley or set in bed of lettuce leaves.

### Mushrooms in Aspic Jelly.

Simmer till meat shreds 2 lbs. of knuckle of veal, 1 calf's foot,  $\frac{1}{2}$  lb. of lean bacon, a bunch of sweet herbs, 3 small carrots, 1 green onion; strain, and season with salt and pepper; cool, remove fat and sediment, return to saucepan, beat in the whites of 2 eggs with the shells, boil up, strain through jelly-bag, add 1 wineglassful of sherry, cool. When thickening pour into fluted mold lined with cooked mushrooms, placing mushrooms throughout jelly. Let it become firm before inverting on a dish.

### Oyster Mayonnaise.

One quart Aspic jelly,  $\frac{1}{4}$  package gelatine, 1 qt. oysters,  $\frac{1}{2}$  doz. olives,  $\frac{1}{2}$  doz. sweet pickles

#### For the Jelly.

Take 1 qt. of liquor in which chicken has been cooked. In this boil 1 onion, few sprigs of parsley, and little celery, for a few minutes. Add few drops of tabasco sauce, salt and  $\frac{1}{4}$  package of gelatine, cool.

Cook 1 qt. of oysters in their own liquor till they curl and add to above, with pickles and olives cut up fine. Pour into a mould and when jellied serve with slices of hard-boiled egg and mayonnaise dressing.

MRS. THOMAS PELLOW.

### Oyster Salad.

Boil 1 pt. of oysters in their own liquor until plump. Drain, cool, chop, and mix with an equal amount of lettuce or celery. Pour on mayonnaise dressing and serve with wafers.

### Jellied Ham Salad.

Soak  $\frac{1}{4}$  of a box of gelatine in  $\frac{1}{4}$  of a cupful of cold water; add  $\frac{3}{4}$  of a cupful of boiling chicken stock and strain. Add 1 cupful of chopped ham which has been highly seasoned with cayenne and a little lemon juice. Let stand until it begins to thicken, then add 1 cupful of cream whipped to a stiff froth and turn into

a wetted mould. When firm, turn out on a bed of blanched lettuce leaves and garnish with mayonnaise. Very nice with a fish dinner. MRS. AGNES H. BARBER.

### Chicken Salad.

Use a pint of cold roasted chicken cut in small pieces, and  $\frac{1}{2}$  as much celery—choosing the crisp white stalks—cut in thin pieces. Moisten with a French dressing, and set on the ice to chill. Have your mayonnaise or boiled dressing prepared, and at serving-time mix a part with the chicken and celery, arrange in a salad dish, pour the rest of the dressing over, and garnish with capers, bits of olives and celery-leaves.

### Lobster Salad.

Have a pint of lobster meat cut in dice, cover with a French dressing, and set on ice to cool. When ready to serve mix half the mayonnaise or cream dressing that you propose to use with the lobster meat, make cups of crisp lettuce-leaves, put a large spoonful of the lobster in each, and pour mayonnaise on top.

### Chicken Salad.

One pint of cooked chicken cut into little dice or square blocks, 1 pt. of celery; cut white tender stalks of celery into about  $\frac{3}{4}$ -inch lengths. Pour over this a French dressing made of 3 tablespoonfuls of vinegar, 1 of oil, with pepper, salt and a little mustard. Let stand an hour or two. When ready to serve mix with a mayonnaise dressing, leaving a little to put on top. MRS. H. F. JAHN.

### Shrimp and Cucumber Salad.

Break shrimps in pieces and marinate with French dressing. Add an equal quantity of cubes of cucumber at serving time. Mix with mayonnaise dressing. Serve on lettuce. MRS. D. B. BILKEY.

### Shrimp Salad.

Four eggs, hard boiled,  $1\frac{1}{2}$  cups of celery, 1 can shrimp.

#### Dressing.

Two raw eggs, well beaten, 1 tablespoonful of butter, 1 teaspoonful of salt, 2 teaspoonfuls of prepared mustard,  $\frac{1}{2}$  teaspoonful of pepper and 4 large tablespoonfuls of vinegar. Boil in a double boiler until the dressing is thick. Let cool and add  $\frac{1}{2}$  cup of whipped cream. MRS. J. LEONARD JOHNSON.

### Shrimp Salad.

Shred with a fork the contents of 1 can Richelieu shrimps; add 1 cup chopped celery, 2 hard-boiled eggs chopped fine,  $\frac{1}{2}$  cup shredded lettuce, a good sprinkling Richelieu paprika, enough Richelieu salad dressing diluted with cream to moisten. Toss all together with 2 silver forks. Place on ice  $\frac{1}{2}$  hour before serving. Garnish with stuffed olives or chopped beets. LILLIAN DAWSON, Chicago.

### Salad in Cucumber Boat.

Remove seed pulp from cucumber to form boat; cut pulp into cubes, add 1 can lobster, celery cut into small pieces and an equal amount of fresh tomato cut into small pieces. Cover with mayonnaise and serve boat on celery plumes.

MRS. D. B. BILKEY.

### Salmon Salad or Lobster.

One can salmon and one-half as much celery, 2 tablespoons lemon juice, 1 tablespoon vinegar, 1 teaspoon salt,  $\frac{1}{3}$  teaspoon pepper. Break up salmon with two silver forks. Add salt and pepper and lemon juice. Set on ice for two or three hours. When ready to serve chop or cut celery rather fine and mix with salmon and 1 cup mayonnaise dressing. Serve with sliced lemon. Do not use sugar in dressing. MRS. F. A. BELL.

**German Potato Salad.**

Boil 12 medium sized potatoes without peeling, in salted water. Peel and slice while warm, add salt and pepper to taste, 1 large onion and 1 bunch of celery chopped fine. Mix by shaking gently. Moisten with 1 cup of vinegar. Chop fine 1 slice of fat bacon, fry a nice brown and pour over all. Serve warm. Chopped parsley can be used as flavoring.

MRS. E. P. BIEGLER.

**Dutch Potato Salad.**

One-half pt. of baked potatoes,  $\frac{1}{2}$  pt. of onions sliced. Pour over this a dressing made of 4 tablespoons of cold vinegar, 1 cup of cream—sweet, 1 pinch of cayenne pepper and salt to taste.

MRS. A. W. MYERS.

**Carrot Salad.**

Cook carrots and slice them with little green onions and serve with vinegar, pepper, salt and oil.

MRS. F. H. RAISKEY.

**Vegetable Salad.**

One qt. of potatoes cut in small pieces, 1 cucumber,  $\frac{1}{2}$  can of peas, 1 cup celery cut in small pieces, 1 large onion, 6 radishes, 1 bunch of lettuce.

**Dressing for Above.**

One-half cup vinegar, yolks of 3 eggs, 3 teaspoonfuls of sugar, 1 teaspoonful salt, 1 teaspoonful mustard, butter size of egg. Cook over steam until thick. When cold add 1 cup whipped cream.

URSULA ROPES.

**Potato Salad.**

Twelve good sized potatoes and boil in jackets, when cool slice and add 2 cucumbers cut in small pieces, 1 large onion chopped fine, 2 bunches of red radishes cut fine and 1 cup of green peas. Mix thoroughly with the following French dressing: One tablespoonful of vinegar, 3 tablespoonfuls of oil, 1 salt-spoonful of salt and 1 salt-spoonful of pepper.

MRS. THOMAS WALTERS.

**Tomatoes Stuffed with Nuts and Celery.**

Peel the tomatoes, cut out a circular piece at the stem of each and scoop out center, so as to form cups. Chill thoroughly, then fill with English walnut or pecan meats, broken into pieces, and celery cut into small pieces and mixed with mayonnaise. Serve on lettuce leaves.

N. W. KROGMAN.

**Stuffed Tomato Salad.**

Six smooth small tomatoes, 6 tablespoonful of cold chicken or any cold meat you may have, 6 tablespoonful of peas, 3 olives, chopped fine, 3 gherkins, chopped fine, 2 tablespoonfuls of capers, salt and pepper. Remove a round piece from the stem end of the tomatoes and scoop out the seeds in center, chill. Just before serving, mix together the solid part of the tomatoes cut fine and the other ingredients; season to taste, adding mayonnaise to hold the mixture together. Fill the tomatoes with this and serve on lettuce leaves.

MRS. S. J. MITCHELL.

**Pepper Salad.**

Parboil the peppers until they are very tender. When cold slice them in strips and dress with French dressing. Serve with hot meats.

**Apple Salad.**

Select good sized red apples. Cut off top, scoop out center, fill with celery, apple and walnuts mixed with good mayonnaise. Serve on lettuce with salted wafers and toasted cheese.

MRS. C. T. KRUSE.

**Pineapple Salad.**

One can of pineapple cut in cubes; take  $\frac{1}{2}$  as many white grapes, cut in two and seeded;  $\frac{1}{3}$  as many English walnuts. Take  $\frac{1}{3}$  as much salad dressing as fruit, twice as much whipped cream as salad dressing.

**Salad Dressing for Above.**

One cup vinegar, let boil;  $\frac{1}{2}$  cup sugar, yolks of 4 eggs, 1 tablespoon mustard, 1 tablespoon butter.

MRS. F. A. BELL.

**Beet Salad.**

One-half doz. cooked beets, chopped fine. Add the following dressing: 1 dessertspoon butter and 1 dessertspoon of Dousman's Best Patent flour, creamed; add  $\frac{1}{2}$  cup vinegar, add  $\frac{1}{2}$  cup water,  $\frac{1}{4}$  teaspoon salt, 1 tablespoon sugar, and a little pepper. Cook till thick. Then add  $\frac{1}{2}$  cup thick sour cream and beat for a few minutes.

MRS. O'CONNOR.

**Pear Salad.**

An acceptable salad course at luncheon or dinner consists of large canned Bartlett pears, drained and the core thoroughly removed, leaving a hole for a filling of celery and English walnut meats mixed with mayonnaise. They may be served individually on lettuce leaves or arranged around the edge of round, flat salad dish, and the center filled with cream cheese which has been mixed with cream and passed through a potato ricer.

MRS. J. H. ANDRUS.

**Waldorf Salad.**

One cup apples cut in cubes, 1 cup celery,  $\frac{1}{2}$  cup English walnuts. Serve on lettuce with salad dressing. Garnish with walnut halves.

AGNES H. BARBER.

**Beet Salad.**

Four or 5 good sized beets, boil until well cooked, cut in small pieces; 2 cupsful of nuts, walnuts or almonds, chopped or not, as you desire; 2 cupsful finely chopped celery. Place a layer of beets in a dish, a layer of nuts and celery, add a little dressing, and so on until your dish is filled. Serve on lettuce in individual dishes with a teaspoonful of whipped cream on top of each.

MR. J. H. QUINN.

**Adirondack Salad.**

One can French peas, salt and pepper, 3 tablespoons onions, cut fine, 4 tablespoons cream cheese, 4 tablespoons sweet pickles, chopped. Serve on lettuce leaf with salad dressing.

**Grape Fruit Salad.**

Remove the peeling and all bitter membrane from two large grapefruit. Mix with 2 tablespoons of oil, 1 tablespoon of vinegar and a pinch of red pepper. Serve on lettuce leaves.

MRS. C. M. LEONARD.

**Green Grape Salad.**

Open one side of green grapes, take out seed and fill with any nut. Place on lettuce leaf with chopped celery around and serve with spoonful of any dressing.

**Fruit Salad.**

One box gelatine soaked in 1 pt. of cold water until dissolved, 3 cups sugar, 1 qt. boiling water; boil 10 minutes, flavor with the juice of 2 lemons and a can of pineapple juice; strain and let cool. Then slice 1 can of pineapple, cut in small pieces, 2 oranges cut in small squares and 2 bananas. Put into moulds and cool.

MRS. H. JAEDECKE.

**Creme de Menthe Salad.**

Cut oranges, pineapple in cubes, with creme de menthe cherries, add mayonnaise dressing. Serve on lettuce leaves. MR. W. P. BELDEN.

**Orange Salad.**

Six large juicy oranges cut in small pieces, 3 cupsful of chopped nuts, salad dressing. Serve on lettuce. MRS. J. H. QUINN.

**Cherry Salad.**

Take nice, ripe cherries, pit them and fill them with blanched filberts, heap up on lettuce and serve with a mayonnaise dressing. MRS. F. H. RAISKY.

**Cherry Salad.**

One can large white cherries, pitted, and stuffed with blanched almonds. Put on lettuce leaves and serve with cream mayonnaise.

**Fruit Salad.**

Have dainty, pretty glasses and fill them with chopped pineapple, thinly sliced bananas, white grapes cut in halves and seeded, the pulp and the juice of the orange, and candied cherries. Cover with a dressing made of 4 tablespoonfuls of powdered sugar, 1 gill of sherry, 1 tablespoonful of maraschino, and 2 of champagne. Stir until the sugar is dissolved and then pour over the fruit and let them stand in a cold place an hour before serving. MRS. A. K. SEDGWICK.

**Salad to Serve with Game.**

Acid oranges, walnuts and watercress. Peel the oranges and remove all the white skin. Slice them very thin, cutting down the sides instead of across the fruit. Arrange them in two rows on a flat dish and scatter walnut meats over them. On either side of the slices and through the center place rows of watercress. Make a dressing of 2 tablespoonfuls of lemon juice and 4 of olive oil, season with salt and cayenne pepper, and pour over the salad.

**Chesnut Salad.**

For a chestnut salad use the large French chestnuts. Shell and blanch the nuts and boil them until tender in salted water. Take out the nuts and cut them in pieces. Cover with a mayonnaise dressing, and place on dainty lettuce leaves to serve. If a French dressing is preferred put it over the nuts while they are warm, but serve the salad cold.

**Stuffed Beet Salad.**

To make stuffed beet salad, boil red Bermuda beets of medium size until well cooked, and remove the skin while warm. Cut off the end of the beet, and with a sharp round-end knife take out the centers, making a thick cup of each beet. Let them stand over night in vinegar. When ready to serve take crisp celery and chop fine, and mix the celery with a mayonnaise dressing. Place the beet cups on lettuce leaves and fill them with the prepared celery, heaping them, and cover with dressing. Sprinkle a little finely chopped parsley over the dressing.

**Stuffed Cucumber Salad.**

Cut the bitter point from the ends of 2 medium sized cucumbers, peel them, and cut them into halves lengthwise; scrape out the seeds, and lay the cucumbers in ice water for an hour or more. Peel one tomato, cut it in half, and remove the seeds; chop the solid part with half a slice of onion, 1 stalk of celery and a sprig of parsley until all are fine, and mix them with a little mayonnaise dressing. Wipe the cucumbers with a soft cloth and fill with the chopped mixture, putting a little more dressing over the top. Serve on lettuce leaves.

### **Fruit Salad.**

Put a layer of sponge-fingers and macaroons onto a plate; add layers of pared and seeded oranges, split Malaga grapes and split cherries, then bananas cut lengthwise, on each strip of which place blanched almonds; put a macaroon in center. Just before serving pour over cold sauce made of sugar, water, strawberry juice and sherry wine boiled to a thick syrup.

### **Fruit Salad.**

Split and seed 1 pt. of Malaga grapes; add  $\frac{1}{2}$  pt. of sliced bananas,  $\frac{1}{2}$  pt. of orange pulp, and  $\frac{1}{2}$  pt. of nut meats. Mix and pour over 1 wine glass of sherry and 1 cordial glass of brandy. Serve with or without whipped cream.

### **Fruit Salad.**

Slice oranges and bananas very thin, sprinkle with  $\frac{1}{2}$  cupful of sugar, 2 tablespoonfuls of sherry and 1 tablespoonful of maraschino, and then place in the refrigerator for 1 hour. This is nice to serve before game, as it prepares the palate for new dishes.

### **Fruit Compote.**

Three oranges freed from all membrane and sliced into small strips; 2 bananas cut in slices; 1 pound Malaga grapes, stoned and halved (if the Malaga are out of season other variety can be used); pineapple cut into cubes; take a pound of granulated sugar and  $\frac{1}{2}$  cup water and boil until the consistency of honey and while hot pour over the fruit; when cool put into pineapple shell; keep in a cool place until ready to serve.

### **Salsify Salad.**

Chop rather fine cold salsify that has been stewed in a small quantity of salted water. Add to it half its bulk of chopped celery, serve with a cooked salad dressing.

### **Egg Salad.**

Scald  $\frac{1}{2}$  cup of vinegar in top of double boiler. Mix 2 level teaspoons of salt, 2 level teaspoons of mustard,  $\frac{1}{4}$  teaspoon of paprika, or slightly less of cayenne, and 2 tablespoons of sugar. Beat 4 eggs till light and smooth, add the spice mixture, and 1 cup of thick cream; pour it into the hot vinegar, add 2 tablespoons of melted butter and stir until thick like custard, being careful that it does not curdle. Strain it into a dish for serving and set away to cool. Boil 6 or 8 eggs hard, and remove the shells. Cut in halves and remove the yolks. Mash them to a paste with some of the dressing, adding enough to make a thick, creamy mixture. Add also 1 tablespoon of mixed pickle and capers, or minced olives, or green pepper. Arrange the halved whites in beds of lettuce, fill the cavities with the mixture and pour on enough of the dressing to cover the white, and serve very cold. If you happen to have any bits of cooked chicken or veal, they may be mixed with the yolks and dressing.

# The Miners' National Bank

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## Vegetables.

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"The butcher, the baker, the candlestick maker,  
All jumped out of a roasted potato."

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### Suggestions.

Always add both salt and a little soda to the water in which greens are cooked, as soda preserves color.

The proportion of salt in cooking vegetables is a heaping tablespoon of salt to every gallon of water.

Put all vegetables into plenty of salted water, boiling hot and boil rapidly, without cover, skimming carefully until done. If water is hard, put in a small pinch of soda.

### Celery and Cheese Baked.

Three cupfuls celery, cut in pieces, one cupful stale bread crumbs, three-quarters cupful grated cheese, one-half cupful milk, two tablespoonfuls butter, one tablespoonful Dousman's Best Patent flour. Cook celery in salted water until tender. Drain and set aside half a cupful of the liquid. Melt the butter, add the flour and mix smooth, then stir into the scalded milk and celery liquid. Cook until thick, add a half cupful of cheese and stir until melted, then mix with the celery, seasoning with salt and pepper. Mix the bread crumbs with a tablespoon butter and put celery and crumbs in bake dish in alternative layers and sprinkle cheese on top. Bake quickly until brown in a Jewel Range. Serve hot.

MRS. W. H. ANDERSON.

### Succotash.

Soak one cupful dried lima beans over night. Boil until tender and add one can corn; season with salt and pepper and add one tablespoon butter just before serving.

MRS. W. H. ANDERSON.

Succotash is delicious made as above using the ordinary white beans, such as are used for baked beans. One-half cup of cream improves it. MRS. ATWELL.

### Macaroni.

Break half a pound of macaroni into pieces an inch or two long; cook in boiling water enough to cover well, put in a good teaspoonful of salt, let boil about twenty minutes. Drain well and then put a layer in the bottom of a well buttered pudding dish, upon this some grated cheese and small pieces of butter, a bit of salt, then more macaroni and so on filling the dish. Sprinkle the top with a thick layer of cracker crumbs. Pour over the whole enough cream or milk to make quite wet.



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SIX DOSES FOR 15 CENTS.

POST OFFICE BLOCK.

Set in the oven and bake half an hour in a Jewel Range. It should be nicely browned on top.

JEANETTE TONNESEN.

### Spinach a la Creme.

Cook half a peck of spinach in boiling salted water until tender; drain and chop. Cook two tablespoonfuls of butter in two of flour; mix with spinach, and add half a cupful of cream and a little salt and pepper. Slightly cook.

### Tip Top Pudding.

Boil a firm, white cabbage fifteen minutes, changing water then for more from the boiling tea-kettle; when tender, drain and set aside till perfectly cold; chop fine, add two beaten eggs, a tablespoon of butter, three of very rich milk or cream, pepper and salt. Stir all well together and bake in a Jewel Range in a buttered vegetable dish until brown; serve hot. The dish much resembles cauliflowers.

MISS ETHEL HAMBY.

### Baked Tomatoes.

Cut a thin slice from blossom side of twelve solid, smooth, ripe tomatoes, with a teaspoon remove pulp without breaking shell; take a small, solid head of cabbage and one onion, chop fine, add bread crumbs rubbed fine, and pulp of tomatoes, season with pepper, salt and sugar, add a teacup good sweet cream, mix well together, fill tomatoes, put the slice back in its place, lay them stem end down in a buttered baking dish with *just enough* water (some cook without water), with a small lump of butter on each, to keep from burning, and bake half an hour in a Jewel Range, or until thoroughly done; place a bit of butter on each and serve in baking dish. They make a handsome dish for a dinner table.

MISS MATILDA SINCOCK.

### Escalloped Tomatoes.

Put in a buttered baking-dish a layer of bread or cracker crumbs seasoned with bits of butter, then a layer of sliced tomatoes seasoned with pepper, salt, and sugar if desired, then a layer of crumbs, and so on till dish is full, finishing with the crumbs. Bake from three-quarters of an hour to an hour in a Jewel Range. Onions, prepared by soaking over night in hot water, dried well, sliced in nearly half inch slices, and browned on both sides in a frying-pan with butter, may be added, a layer on each layer of tomatoes.

### Scalloped Tomatoes.

One pt. canned tomatoes or 4 large raw ones, 1 pt. of stale bread crumbs, 4 table-spoons butter, 1 teaspoon salt, 1 teaspoon pepper. Put bread crumbs into butter and stir so crumbs will be buttered. Season tomatoes with pepper and salt. Put into baking dish in layers with tomatoes on bottom and bread crumbs on top. Fresh tomatoes bake  $\frac{3}{4}$  hr. and canned  $\frac{1}{2}$  hr. in Jewel Range.

WINIFRED COOLEY.

### Stuffed Tomatoes.

Take 1 doz. large tomatoes, cut off the ends, take out seeds and pulp, and sprinkle the inside with salt and pepper. Have prepared a dressing of a pound of cold lean beef, a slice of cold boiled ham, chopped fine; mix with a teacupful of stale bread crumbs, 2 beaten eggs, and the tomatoe juice. Season with salt and pepper. Fill tomatoes with mixture and bake 1 hour in Jewel Range.

WINIFRED COOLEY.

### Fried Tomatoes.

Cut ripe tomatoes in thick slices without peeling, dip in flour and fry in hot butter. Make a gravy with milk and little more flour in same pan.

MRS. LEONARD.

### Potato Croquettes.

One pt. mashed potatoes, 2-tablespoonfuls of hot milk, yolks of 2 eggs, beaten, 1 tablespoonful of chopped parsley, 1 teaspoonful of onion juice, 1 teaspoonful of salt, Grating of nutmeg. Mix well together over fire. When cool form into croquettes, roll in egg and bread crumbs, fry in hot fat, drain on brown paper.

MRS. C. T. KRUSE.

### Irish Potatoes.

Bake potatoes until done. Cut small piece off each end. From one end scoop out the inside without breaking skin. Mash thoroughly, put on stove with  $\frac{1}{2}$  oz. butter, 1 oz. grated cheese, a little hot cream, salt and pepper, beat until very light. Fill potato shells, sprinkle each with bread crumbs and grated cheese, put in hot oven to brown.

MRS. ELLIOT.

### Sweet Potatoes.

Take 5 good sized potatoes, boil until almost done, peel and cut them into slices  $\frac{1}{2}$  in. thick. Put layer on layer in a baking dish with bits of butter, salt and sugar. On top layer sprinkle a little brown sugar, a layer of bread crumbs, lots of butter; bake in a Jewel Range until brown.

MRS. ELLIOT.

### Southern Sweet Potatoes.

Boil potatoes in their jackets, then peel while hot and slice in quarters in a baking-dish. Place diced cubes of butter over them and sprinkle brown sugar to taste, and bake 20 minutes in a hot oven. Serve hot.

MRS. THOMAS HARNEY, Washington, D. C.

### Candied Sweet Potatoes.

Boil 6 good-sized potatoes in jackets. Slice in thin slices lengthwise. Take a crock or pan, cover bottom with layer of potatoes, on top place 4 pieces of butter the size of a nutmeg, sprinkle plentifully with sugar and pulverized cinnamon. Then add another layer of potatoes and proceed as before with butter and cinnamon until all the potatoes are used. Just before putting in oven add  $\frac{1}{2}$  a cup of milk, being careful to pour in at the side so as not to wash off cinnamon.

MRS. THOMAS HARNEY, Washington, D. C.

### Stuffed Sweet Potatoes.

Bake in a Jewel Range required number of potatoes. When done cut off an end of each, removing the inside. The potatoes are pressed through a masher, after which add a piece of butter and about 1 teaspoonful of minced chicken, veal or boiled ham to every potato. Season highly and pack again in skin. Return to oven for about 10 minutes.

MRS. BILKEY.

### Sweet Potato Puffs.

Steam 6 large sweet potatoes until tender, peel and mash and add 1 tablespoon

powdered sugar, 2 tablespoons butter, little salt and a few drops onion juice. Beat with a silver fork until very light, and stir in quickly stiffly beaten whites of 2 eggs. Pour into cups, placed in pan of boiling water, and bake 20 minutes in hot oven.

Mrs. BILKEY.

### **Creamed Fried Potatoes.**

Peel and cut into dice some raw potatoes. Fry to very light brown in butter, adding pepper and salt. Just before serving pour over them some thick cream; boil up and serve.

### **Sauerkraut.**

Cut cabbage thin and to every pan (use pan size of dish-pan) of cabbage add one handful of salt and no more. Put in barrel and press down good and put cloth over it; then fit a board on top and put a heavy stone on the board. Put in a warm place for a few weeks and then put in cellar. The stone, board and cloth should be washed every week and put back on clean.

After it is cooked, and just before serving, sauerkraut is improved greatly by adding a grated raw potato.

Mrs. STARK.

### **Fried Egg Plant.**

Pare and slice in fourth or third of an inch slices, sprinkle with salt, pile together, cover with a plate, and stand away for an hour. When ready to fry drain the slices, rinse, and shake off all but a slight moisture, season with salt and pepper, roll in flour and saute in a spider, browning on both sides. A little onion-juice sprinkled on the slices adds a very effective flavor. Never fry egg-plant in batter, a bit does not cook through when so treated.

### **Baked Egg Plant.**

Parboil the egg-plant, removing it from the fire before it is perfectly done. Cut in two lengthwise, scoop out the pulp and season it well with pepper, salt, butter and a little onion-juice, adding half the bulk of bread-crumbs soaked in cream and drained; heap this mixture in the skins, cover with crumbs moistened in melted butter, and bake until brown.

### **Egg Plant Fried in Butter.**

Peel and slice egg plant, let it lie in salt for 1 hour, roll slices in flour, season with pepper and salt. Have pan very hot, fry in lots of butter until golden brown.

Mrs. C. J. SHADDICK.

### **Mock Mushroom Stew.**

Pare the eggplant, cut first into  $\frac{1}{2}$  inch slices and then into dice or cubes. Simmer in salted water until tender but not soft. It will be spoiled if mushy. Drain. In a separate saucepan put a rounded tablespoonful of nice butter and a level tablespoonful of flour. Stir until frothy but not brown. Add a teacupful of rich milk (cream is better), season well with salt and pepper, let boil up, add the eggplant carefully and when it simmers throughout, dish for the table. A trifle of either lemon juice or onion juice may be added if liked. This is a choice accompaniment to beefsteak.

### **Cabbage.**

Chop one medium-sized cabbage fine, put in stew pan with boiling water, sufficient to cover well, boil 15 minutes, drain off all water and add:  $\frac{1}{2}$  half cup of vinegar,  $\frac{2}{3}$  cup of sugar, salt, pepper,  $\frac{1}{2}$  teaspoonful mustard and 2 teaspoonfuls of salad oil. When this is boiling hot add 1 cup of cream and 1 egg stirred together; mix this well with cabbage and cook a moment; serve hot.

MISS CARRIE NELSON.

### To Cream Cabbage.

Cut a hard head of cabbage into halves, then into quarters, and soak in cold water for 2 hours. Shake until dry; chop rather fine, and throw it into a kettle of boiling salted water. Boil with the kettle uncovered, for 20 minutes. Drain in a colander; return it to the kettle. To each quart or large head allow 2 tablespoonfuls of butter, and add at once a rounding teaspoonful of salt and a saltspoonful of pepper. Place the kettle over a very moderate fire while you mix 1 tablespoonful of flour with 1 of milk; when this is perfectly smooth add  $\frac{1}{2}$  a cupful of milk and strain the mixture into the cabbage. Toss or stir the cabbage until it reaches the boiling point. Serve at once. If this recipe is followed carefully the cabbage will be found to be almost equal in flavor and appearance to cauliflower.

### Warm Slaw.

Chop one head of cabbage fine. Put cabbage, a very little water and small piece of butter in a frying pan, cover and let simmer till thoroughly done. Beat up one egg very light and stir in slowly; lastly add  $\frac{1}{2}$  a cup of sour cream. Salt and pepper to taste.

MRS. R. MATTHEWS.

### Cold Slaw.

One head of cabbage cut fine, 1 egg, 1 teacupful of vinegar, butter the size of a hickory nut, 1 teaspoonful of celery seed, a little flour, salt to taste. Sprinkle the flour, salt and celery seed over the cabbage, warm the vinegar and butter in a skillet. Put the cabbage in it, beat the egg and pour it over all; mix well together and cook 2 minutes. Let it get cold before serving.

MRS. R. MATTHEWS.

### Creamed Asparagus.

Wash asparagus and cut into inch lengths. Cook in salted water until tender, then drain. For 3 cups of asparagus make  $1\frac{1}{2}$  cups of cream sauce. Add asparagus and serve on toast.

### Parsnip Balls.

Six large parsnips, 2 eggs. A little Dousman's Best Patent flour and salt. Parboil the parsnips and let them get thoroughly cold; peel and grate them upon a bread grater. Beat the eggs till light, mix with the grated parsnips, adding sufficient flour to bind the mixture together. Flour the hands well and make the mixture into balls. Have the lard boiling hot in a deep pan, sufficient to nearly cover the balls. Fry quickly to a good brown on both sides. Serve very hot.

### Scalloped Onions.

Peel 1 dozen white onions of moderate size and boil in salted water until tender, changing the water 2 or 3 times according to delicacy of flavor desired. Prepare 1 cupful of white sauce using 1 tablespoonful of butter, 1 heaping tablespoonful flour,  $\frac{1}{2}$  of a teaspoonful of salt,  $\frac{1}{4}$  of a teaspoonful white pepper and 1 cupful milk. Drain the onions, turn them into a buttered baking dish, pour over them the white sauce and cover them with  $\frac{1}{2}$  of a cupful of fine dried bread crumbs mixed with 1 teaspoonful of melted butter and a dash of salt. Bake in a hot oven in Jewel Range till the crumbs are brown.

A. M. BAMFORD.

### Stuffed Spanish Onions.

Peel the onions, scoop out from the top a portion of the center, parboil for 5 minutes and turn upside down to drain. Fill them with a stuffing made with equal parts of chicken or cold meat and soft bread crumbs. Chop the onion from the center and add it to the mixture. Season with salt and pepper and moisten with melted butter. Fill onions and sprinkle the top with bread crumbs. Place in pan with an inch of water, cover and bake 1 hour in Jewel Range. Let brown and serve.

MRS. J. M. PERKINS.

### Canned Corn Pudding.

To 1 can corn add 4 eggs, beaten separately, 1 teaspoon of sugar, 1 teaspoon of flour creamed with 1 tablespoon butter, 1 pint milk, salt and pepper. Bake about  $\frac{1}{2}$  hour in steady oven in Jewel Range. Serve as soon as done.

MRS. D. B. BILKEY.

### Corn Pudding.

Two eggs, 1 teaspoon of sugar, salt and pepper to taste, beat together well. Add 1 cup of milk and 1 can of corn or grated fresh corn. Dot with bits of butter and bake in slow oven  $\frac{1}{2}$  or  $\frac{3}{4}$  of an hour in Jewel Range.

MISS MAITLAND.

### French Spaghetti.

Break into small pieces  $\frac{1}{2}$  package spaghetti, wash, throw into boiling water and let boil until tender, remove from stove and drain, put back and add 1 pint of either canned or stewed fresh tomatoes, let cook about 10 minutes; then just before serving add 1 tablespoonful of butter, pinch of salt, pepper to taste and lastly 1 cup of grated American cheese, after which let remain on fire just long enough to melt cheese thoroughly.

MRS. W. H. HOPKINS.

### Beets in Jelly.

Boil small beets about the size of half an egg, and if none as small are at hand cut larger ones into slices after they are cooked. When they rub off easily the beets are done. After cooling place them in an earthen mold.

Make the jelly from 5 level tablespoons of sugar, 3 level teaspoons of arrowroot,  $\frac{1}{2}$  cup of vinegar and  $\frac{1}{4}$  cup of boiling water. Cook until clear, which will take about 5 minutes. Pour the mixture round the beets and cool. When taken from the mold the beets will show through a crimson jelly.

If preferred arrange the beets in a clear glass dish and cool. The sour jelly will be found appetizing with the beets. Flour cannot be used in place of the arrowroot, because it would give a cloudy jelly; cornstarch is better, but arrowroot makes almost as clear a jelly as gelatine.

MRS. J. S. WOOD.

### Baked Tomatoes.

Take nice smooth tomatoes. Cut slice off blossom end and scrape the seed out of the cells. Make filling as follows: Take a piece of cabbage the size of a small soup-bowl, and one onion chopped fine. Cook cabbage, onion and the tomatoes taken from the cell until tender; add salt, pepper and sugar to taste. Roll cracker fine and add enough cream to make the thickness of paste, and stuff the tomatoes and put on the little tops. Put a little water in the pan and bake until tender in Jewel Range. Before filling the tomatoes season them with salt, pepper and sugar if desired. The above filling makes enough for 12 tomatoes.

MRS. VAN IDERSTINE, Marquette.

### Baked Cucumbers.

Peel good sized cucumbers; cut into halves and scoop out the seeds. To each 6 allow: 1 pint finely chopped meat, 1 tablespoon onion juice, 1 teaspoon salt, 1 teaspoon pepper. Fill cucumbers and tie or fasten with skewer, stand in baking jar in which is a teaspoon of salt, 1 chopped onion, 2 peeled and chopped tomatoes and  $\frac{1}{2}$  cup of water or stock. Bake 1 hour, basting often, in Jewel Range. Squash may be baked in same manner.

### Boiled Cauliflower with Hollandaise Sauce.

Cook a cauliflower, until tender, in boiling water, slightly salted, and pour over it a sauce made by creaming  $\frac{1}{2}$  a cupful of butter and adding, one by the one, the yolks of 3 eggs and  $\frac{1}{2}$  a cupful of boiling water. Cook, stirring continually, over

boiling water until slightly thickened. Season with salt, pepper and a little lemon juice.

### **Cauliflower and Cheese.**

Soak cauliflower in slightly salted cold water for an hour, drain and cook in boiling water until tender. Drain again, break apart and put into a baking dish and cover with a cream sauce. Sprinkle with Parmesan, or other good rich cheese grated, and brown in the oven in Jewel Range.

### **Baked Squash.**

Use the hard-shelled squash; split, break into pieces, removing the seeds, steam for  $\frac{1}{2}$  hour, then season with salt and pepper, and bake in Jewel Range until done. Scrape them from the shell and dress with salt, pepper, cream and butter. If the several pieces of the squash are of uniform shape and size they may be laid on a napkin in a platter, seasoned with salt, pepper and butter, and served in the shell.

Mrs. GOTTSTEIN.

### **A Vegetarian Supper Dish.**

Break 2 ounces of macaroni into short lengths, throw in boiling water and boil rapidly for 20 minutes. Rub the hard-boiled yolks of 2 eggs to a paste; add gradually  $\frac{1}{4}$  or 5 tablespoonfuls of cream. Rub together a tablespoonful of butter and one of flour; add the egg and  $\frac{1}{2}$  a cupful of milk; stir over hot water until you have a thick, golden sauce; add  $\frac{1}{2}$  a teaspoon of salt and a dash of pepper. Chop the macaroni fine and add it to the sauce. Cut a slice from the stem ends of good solid tomatoes, scoop out the centres, stand the tomatoes in a baking-pan, fill the centres with the macaroni, dust with bread crumbs, and bake in Jewel Range in a moderate oven for 30 minutes, until the tomatoes are perfectly soft but not broken.

Serve on slices of toast, either plain or with cream sauce. Cheese may be added to the macaroni, which will give greater food value.



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## Bread.

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"She needeth least, who kneadeth best,  
These rules which we shall tell:  
Who kneadeth ill shall need them more  
Than she who kneadeth well."

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

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### Hop Yeast.

Take a handful of hops, 2 quarts of boiling water and boil 20 minutes. Strain boiling hot into one teacup of Dousman's Best Patent flour, add tablespoon of brown sugar and 1 teaspoon salt. When cold, add 1 teacup of yeast left from last baking or else 1 Magic yeast cake soaked. Keep in a stone crock. Will keep several weeks.

MRS. THOMAS WALTERS.

### Home-Made Yeast.

To make yeast, grate four good-sized potatoes into a quart of boiling water, cook in a double boiler for 10 minutes, take from the fire and when lukewarm (about 100° Fahrenheit) add a tablespoonful of salt, 2 tablespoonfuls of sugar and half a compressed yeast cake, dissolved. Let this stand for four or five hours, stirring it down each time it comes to the top of the crock. When it settles, cover and stand in a cool place. Freezing does not destroy the yeast, though it is better not to freeze. Save a cupful of this as a starter for the next brewing. The directions given for using compressed yeast in bread making do not apply to home-made yeast.

### Yeast.

Take 7 large or 9 smaller potatoes, 1 small handful of hops, boiled 10 minutes in 2 quarts of water,  $\frac{1}{2}$  teacup of sugar, 1 tablespoon of salt. Grate the potatoes while the hops are boiling, stir into the water, in which the hops tied up in a bag have been boiled. Let it cook until thick. When cold add  $\frac{1}{2}$  pint of yeast or a whole compressed yeast cake.

M. E. Roon.

### Railroad Yeast.

Five tablespoons of coarse flour,  $\frac{1}{2}$  teaspoon each of salt and soda; pour on boiling water and stir about as thick as flour gravy. Set away to rise.

### Potato Yeast.

Take 4 good-sized potatoes and boil soft. Mash in the water they are boiled in. Put through sieve and pour boiling hot on to 1 cup of Dousman's Best Patent flour. When luke warm add 1 yeast cake, soaked in half a cup of warm water, a teaspoon of salt and 2 tablespoons of sugar.

MRS. THOMAS WALTERS.



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#### Two Large or Three Small Loaves of Bread.

Take one heaping tablespoon of Dousman's Best Patent flour; in this pour 1 cup of hot potato water. Then add  $\frac{1}{2}$  cup of potatoes, mashed fine. Dissolve  $\frac{1}{2}$  cake of Yeast Foam in warm water, and when the above mixture is luke warm, stir in the dissolved yeast cake. Do this at noon. The next morning take 2 tablespoonfuls of granulated sugar, 1 teaspoonful of salt, 1 tablespoon of lard and butter, mixed. Dissolve these by adding 1 cup of hot water; when lukewarm stir into the yeast. Have the flour warm and add it to the yeast until batter will drop from a spoon. Let this stand an hour, or until light, then mix into hard loaf; then let it stand another hour or until it is twice its bulk, then knead without adding more flour. Let loaves rise another hour, then bake an hour in moderate oven in a Jewel Range.

Mrs. A. W. HAIDLE.

#### Twentieth Century Bread.

To make 4 box loaves of bread, scald 1 pint of milk; add 1 pint of water, and when the mixture is lukewarm add 1 small compressed yeast cake dissolved in half a cupful of warm water, a level teaspoonful of salt, and sufficient whole wheat flour to make a batter; beat continuously for 5 minutes; cover and stand in a warm place, 75° Fahrenheit, for two hours and a half. Then add flour slowly, stirring all the while, until the dough is sufficiently hard to turn on a baking-board. Knead until it loses its stickiness; divide it in loaves; put each loaf in a greased square pan; cover and stand in the same warm place for 1 hour, or until it has doubled its bulk. Brush the top with water, and bake in a moderately quick oven in a Jewel Range for three-quarters of an hour.

Mrs. ROBER.

#### White Bread.

Warm 1 pint of milk, 2 of water, 1 tablespoon of butter and 1 of lard. Dissolve a two-cent cake of compressed yeast in half a cup of warm water. Have ready a pan of Dousman's Best Patent flour, into which put 1 tablespoon of salt and 3 of sugar. Stir this together, making a thick batter. Cover over and put in a warm place to rise for two hours. Knead into a stiff dough and let rise again. Then form into loaves. When light, bake for an hour. When taken out of the oven brush over with hot water. This will make four loaves.

Mrs. TALEN.

#### Cream Bread.

One cup hop yeast, 2 quarts water; make a sponge and let stand over night. In morning add the following: 2 quarts warm milk, butter the size of an egg, 4 ounces salt,  $\frac{1}{2}$  cup sugar. Mix into a dough and let stand until light. Mix down and when raised, pan. Bake in a Jewel Range.

Mrs. F. WALKER, Negaunee.

#### Compressed Yeast Bread.

Sift 1 quart of Dousman's Best Patent white flour into a cake bowl, cook 3 small potatoes, mash and put in, stir in water enough to make a thick batter; put in

two-cent cake of compressed yeast, dissolved in a little water. Beat very light with fork; when light add 1 teaspoon salt, 1 tablespoon sugar, piece of lard size of an egg, mix into lump, using as little flour as possible; let it get light. Make into loaves, let rise again; bake  $\frac{3}{4}$  hour in a Jewel Range. This makes 3 loaves. You can make very nice rolls by taking some of the dough, rolling out and cut with cookie cutter; rub the top with butter and double over, let it rise. This bread started in the morning can be baked at noon.

MISS MARY DELUE.

### Rye and Indian Bread.

One quart of rye meal or rye flour, 2 quarts of Indian meal, scalded (by placing in a pan and pouring just enough *boiling* water over it, stirring constantly with a spoon, to merely wet it, but not enough to make it into a batter),  $\frac{1}{2}$  teacup molasses, 2 teaspoons salt, 1 of soda, 1 teacup yeast; make as stiff as can be stirred with a spoon, mixing with warm water, and let rise all night; then put in a large pan, smooth the top with the hand dipped in cold water, let it stand a short time, and bake 5 or 6 hours in a Jewel Range. If put in the oven late in the day, let it remain all night. Graham may be used instead of rye, and baked as above. In the olden time it was placed in kettle, allowed to rise, then placed on the hearth before the fire, with coals on top of lid, and baked.

### Salt Rising Bread.

A bowl half full of lukewarm water, thicken with Dousman's Best Patent flour and a teaspoonful of railroad yeast; put in a warm place to rise; when light take  $\frac{1}{2}$  pint of boiling water and cool with 1 pint of sweet milk, a pinch of salt and pour in yeast and make a thick batter; put in a warm place. When light mix into loaves. This makes 3 loaves. Bake in a Jewel Range.

MRS. A. H. BARBER.

### Salt Rising Bread.

First take a cup of warm milk, a pinch of salt, a small bit of soda and mix in Indian meal enough to make a thin batter. Let it stand over night where it is warm until it gets light. Then have the Dousman's Best Patent flour a little warm and stir into it a small cup of almost scalding water; when it cools a little add the "emptyings" and what warm water or water and milk you need to make the desired quantity, stir it into the flour and let it stand half an hour to rise; then mix and put in a good teaspoon of salt. Let rise again, which will take an hour, then bake in a Jewel Range.

MRS. E. M. LEONARD.

### Oatmeal Bread.

One cup molasses, 2 cups rolled oats, 4 cups boiling water, 8 cups sifted Dousman's Best Patent flour, 1 tablespoon salt, 2 tablespoons butter, 1 cake compressed yeast. Put the boiling water over the oatmeal and let stand until lukewarm, then add molasses, butter and salt, then the yeast, adding flour last. Beat it *good* with a spoon. Let rise over night, beat again in the morning and put in pans. Let it rise almost to top of pans and bake 2 hours in a Jewel Range. Do *not* cut same day as it is made.

MRS. C. L. SPORLEY, Negaunee.

### Oatmeal Bread.

One-half pint oatmeal,  $1\frac{1}{2}$  pints Dousman's Best Patent flour,  $\frac{1}{2}$  teaspoon salt, 2 teaspoons Royal Baking Powder,  $\frac{3}{4}$  pint milk. Boil oatmeal in  $1\frac{1}{2}$  pints of slightly salted water for 1 hour. Add milk and let cool; then place in bowl. Sieve together flour, salt and baking powder and add. Mix thoroughly until smooth and bake 45 minutes in a Jewel Range.

### Oatmeal Brown Bread.

Mix a pint of rolled oats, a pint of rolled wheat, half a pint of granulated, yellow cornmeal, half a pint of whole wheat flour and one teaspoonful of salt. Dissolve

a teaspoonful of bicarbonate of soda in 2 tablespoonfuls of warm water; add it to half a pint of New Orleans molasses; stir and add this to a pint of thick, sour milk; mix with dry ingredients. Pour in a greased brown-bread mould, and boil or steam continuously for 4 hours.

### **Brown Bread.**

Two cups sweet milk, 1 cup sour milk, 1 heaping cup cornmeal, 1 heaping cup rye flour, 1 heaping cup graham flour, 1 heaping teaspoon of soda,  $\frac{1}{2}$  cup of molasses, 1 cup of raisins, or raisins and currants, floured, 1 heaping teaspoon of salt. Steam 3 hours in covered tins. Stand in oven in Jewel Range 10 minutes to dry out.

MRS. MINNIE B. TILLSON.

### **Brown Bread.**

One-half cup molasses,  $\frac{1}{2}$  cup sour milk, 1 cup cornmeal,  $\frac{3}{4}$  cup graham flour,  $\frac{3}{4}$  cup wheat flour, 1 cup raisins. Mix well, then add 1 cup of sweet milk in which a teaspoon of soda has been dissolved. Steam 3 hours.

MRS. D. D. RANDALL.

### **Brown Bread.**

One pint of yellow cornmeal, 1 pint of graham flour, 2 cups of sour milk, 2 teaspoons of soda, 1 cup of molasses. Steam 3 hours.

MRS. D. CAMPBELL.

### **Brown Bread.**

One egg,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup molasses, 2 cups sweet milk and 2 teaspoons baking powder (or 2 cups sour milk and two teaspoons soda),  $3\frac{1}{2}$  cups of graham flour, 1 scant teaspoon salt. Bake from  $\frac{1}{2}$  to 1 hour in a Jewel Range.

### **Brown Bread with Raisins.**

Sift 1 cupful each of cornmeal, rye meal and entire wheat flour; add 1 teaspoonful of salt,  $2\frac{1}{2}$  of soda, 2 of melted butter,  $1\frac{3}{4}$  cupfuls of water,  $\frac{3}{4}$  of a cupful of molasses, a few raisins. Beat, turn into a mould and steam 4 hours. Decorate with bunches of raisins.

### **Steamed Brown Bread.**

One cup wheat flour, 2 cups graham flour, 1 cup New Orleans molasses, 1 cup sour milk, 1 teaspoonful soda. Steam 2 hours. Bake 10 minutes in Jewel Range.

MRS. SHADDICK.

### **Steamed Brown Bread.**

One cup sour milk, 2 cups graham flour,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup raisins, 1 teaspoonful soda,  $\frac{1}{2}$  teaspoonful salt. Steam  $1\frac{1}{2}$  hours.

MRS. M. E. LAMB.

### **Steamed Brown Bread.**

Two cups graham flour, 1 cup sour milk, 1 teaspoon soda,  $\frac{1}{2}$  cup molasses, 1 cup raisins and  $\frac{1}{2}$  cup chopped nuts. Steam  $1\frac{1}{2}$  hours.

MRS. D. D. RANDALL.

### **Brown Bread Baked.**

Two and one-half cups Graham flour,  $\frac{3}{4}$  cup cornmeal,  $\frac{3}{4}$  cup molasses,  $2\frac{1}{2}$  cups sour milk, 1 teaspoon soda, 1 egg. Bake in a Jewel Range.

MRS. D. D. RANDALL.

### **Entire Wheat Bread.**

One quart entire wheat flour, 1 teaspoon of salt, 1 teaspoon of sugar, 2 teaspoons of Royal Baking Powder. Mix all together; add sufficient liquid—water, milk or equal portions of each. Turn at once into a greased tin and bake 1 hour in a Jewel Range.

### **Corn Bread.**

One tablespoon sugar, 1 cup sweet milk, 1 cup cornmeal, 1 cup Dousman's Best

Patent flour, 2 teaspoons baking powder,  $\frac{1}{2}$  teaspoon salt, 2 eggs well beaten, 2 large tablespoons of butter, melted. Bake about 25 minutes in a Jewel Range.

MRS. A. B. MINER.

### **Boston Corn Bread.**

One cup sweet milk, 2 cups sour milk,  $\frac{2}{3}$  cup molasses, 1 cup Dousman's Best Patent flour, 4 cups cornmeal, 2 teaspoons soda. Steam 3 hours and brown a few minutes in the oven.

### **Steamed Corn Bread.**

One cup cornmeal,  $\frac{3}{4}$  cup Dousman's Best Patent flour, 1 cup sour milk,  $\frac{1}{3}$  cup New Orleans molasses, 1 small teaspoonful of soda, a little salt. Mix thoroughly and steam 3 hours.

MRS. SHADDICK.

### **Graham Bread.**

One-half teaspoon soda dissolved in  $\frac{1}{2}$  cup molasses. Add 2 tablespoons butter, 2 tablespoons sugar. Beat this thoroughly and lightly into a bowl of bread dough. Add enough graham flour to make a soft batter. Pour into a greased bread tin; let rise and bake in a Jewel Range.

MRS. F. J. BAKER.

### **Graham Bread.**

Scald a pint of milk; add half a pint of water; when lukewarm add 1 yeast cake dissolved in half a cupful of water; add a tablespoonful of molasses, a level teaspoonful of salt, and sufficient graham flour to make a batter that will drop from a spoon; beat for 5 minutes; cover and stand in a warm place, 75° Fahrenheit, for 3 hours. Add 1 pint of graham flour, beat again; pour in 3 greased square pans; cover and stand aside for 1 hour. Bake in a moderate oven in a Jewel Range for  $\frac{3}{4}$  of an hour.

### **Graham Bread.**

Two cups graham flour, 1 cup Dousman's Best Patent white flour, 1 cup sour milk,  $\frac{1}{2}$  cup New Orleans molasses, 2 eggs well beaten,  $1\frac{1}{2}$  teaspoons soda, 1 tablespoon butter, melted. Steam  $1\frac{1}{2}$  hours.

MRS. A. B. MINER.

### **Baked Graham Bread.**

One egg,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup molasses, 2 cups sour milk, 2 teaspoons soda,  $\frac{1}{2}$  teaspoon salt, sifted Graham flour to make stiff. Bake in a Jewel Range.

MRS. W. H. ANDERSON.

### **Egg Bread.**

Add 1 level teaspoonful of bicarbonate of soda to 1 pint of thick, sour milk or buttermilk, add  $\frac{1}{2}$  teaspoonful of salt and 2 eggs well beaten; stir in hastily 1 cupful and a half of Southern cornmeal; turn at once in a shallow greased pan and bake from 30 to 40 minutes in a quick oven in a Jewel Range. Serve hot.

### **Fine Baking Powder Biscuits.**

Three cups of Dousman's Best Patent flour, 1 cup of lard, 4 teaspoons of baking powder, 1 teaspoon of salt,  $1\frac{1}{4}$  cups of milk. Bake in a Jewel Range.

MRS. F. H. RAISKEY.

### **Baking Powder Biscuits.**

One quart Dousman's Best Patent flour,  $\frac{1}{2}$  cup butter, 3 heaping teaspoons baking powder and  $\frac{1}{2}$  teaspoon of salt sifted with the flour; rub butter thoroughly through the flour, then wet up with enough cold water to form a soft dough; handling lightly, roll out only just enough to cut into shape. The biscuits are richer if you use milk in place of water. Bake in a Jewel Range.

MRS. ATWELL.

### **Beaten Biscuit.**

Two cups Dousman's Best Patent flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{3}$  cup of lard. Mix

thoroughly; add enough *cold* water to make a very stiff dough; put back and forth through steel rollers for 20 minutes; roll out to  $\frac{1}{2}$  inch thickness; cut out; stick with fork; put in hot oven and bake 20 to 30 minutes in a Jewel Range. Serve hot.

MRS. M. M. ALLEN.

### South Carolina Biscuits.

One quart sweet cream,  $1\frac{1}{2}$  cups butter or fresh lard, 2 tablespoons white sugar, 1 teaspoon salt, add Dousman's Best Patent flour sufficient to make a stiff dough; knead well and mold into neat, small biscuit as our grandmothers used to do. Bake well in a Jewel Range and you have good, sweet biscuit that will keep for weeks in a dry place.

### Rolls.

One quart sponge, 1 pint sweet milk,  $\frac{3}{4}$  cup of lard, piece of butter size of an egg; melt lard and butter and put in the milk; 2 scant teaspoonfuls salt, 1 tablespoonful of sugar. Knead as you would bread, but not quite as stiff. Let rise, knead again and let rise. Mould and when light bake in a moderate oven in a Jewel Range. When baked, brush over with melted butter.

MRS. FISHER.

### French Rolls.

One pint milk, 1 cup home-made yeast, Dousman's Best Patent flour enough to make stiff batter; let rise over night; in the morning add 1 egg, 1 teaspoon butter and flour enough to make it stiff to roll. Mix it well and let it rise, then knead it again (to make it fine and white), roll it out, butter it, cut with round tin and fold over, put them in a buttered pan and cover close. Set them in a warm place until they are very light; bake quickly in a Jewel Range and you will have delicious rolls.

MRS. SODDY.

### Perfect Rolls.

Pour 1 quart boiling milk over 1 pint sifted Dousman's Best Patent flour, 2 tablespoons sugar, 2 tablespoons butter, 1 tablespoon lard and a little salt. When lukewarm add  $\frac{1}{2}$  cup yeast; mix, adding flour enough for rolls; let rise. When light, make into rolls, place in pans, let them rise. Bake ten or fifteen minutes in a Jewel Range.

MRS. EDDY.

### Nine O'Clock Rolls.

At 9, allow to come to a boil one quart of milk, 1 tablespoon each of butter and lard,  $\frac{1}{2}$  cup of sugar; let cool. At 10, add a 3-cent cake of yeast dissolved in  $\frac{1}{4}$  of a cup of lukewarm water. Add Dousman's Best Patent flour to make a thick batter. At 12, add salt, mix stiff with a spoon. At 3, pour out on a floured board, roll out, cut with a biscuit cutter, butter and turn over; let rise until 5, then bake in a Jewel Range.

MRS. WILLIAMS, Marquette.

### Cinnamon Rolls.

Roll out some paste in long narrow strips and lavishly spread with a mixture composed of brown sugar and butter creamed together and highly flavored with cinnamon. Roll them up, moisten and pinch edges and ends well together, and bake in a hot oven in a Jewel Range. When partly done brush the top over with a little of the mixture reserved for that purpose.

MRS. SPROUL.

### Sally Lunn.

Sift together 1 quart Dousman's Best Patent flour, 1 teaspoonful salt, 2 teaspoonfuls baking powder; rub in  $\frac{3}{8}$  cup butter cold; add 4 beaten eggs,  $\frac{1}{2}$  pint milk; mix into a firm batter like cup cake, pour into 2 round cake tins, and bake 25 minutes in a pretty hot oven in a Jewel Range.

### Sally Lunn.

Sift into a pan one pound and a half of flour, put two ounces of butter warmed in a pint of new milk, one saltspoon of salt, three eggs well beaten and two table-spoons of good yeast. Mix well and set to rise over night.

### Tea Cakes.

One quart light sponge, 1 pint sweet milk, 1 cup melted lard put in the milk, 3 eggs well beaten, 1 cup sugar, 2 scant teaspoonfuls of salt,  $\frac{1}{2}$  cup currants. Knead as you would bread, but do not make it quite as stiff; then let it rise, knead again and let rise. Then mould in cakes and put into the pan in which they are to be baked. When they are light bake in a quick oven in a Jewel Range. When baked brush over with melted butter.

MRS. FISHER.

### Tea Biscuits.

One quart Dousman's Best Patent flour, 4 teaspoonfuls baking powder, butter size of an egg, 1 tablespoonful of brown sugar, a teaspoon of salt and a half cup of currants; grate in a little nutmeg. Bake 20 minutes in a quick oven in a Jewel Range.

MRS. NANKERVIS.

### Potato Tea Biscuits.

Pare half a pound of potatoes, cover with boiling water, boil for 10 minutes; drain this water off and throw it away. Cover with a quart of freshly boiled water and boil until the potatoes are tender; press them through a sieve, using the water in which they were boiled. Add hastily, while the potatoes are hot, half a pint of Dousman's Best Patent flour; beat thoroughly until smooth; add a level teaspoonful of salt, a tablespoonful of sugar; when lukewarm add 1 yeast cake dissolved in a quarter of a cupful of warm water. Cover and stand at about 80° Fahrenheit for 1 hour. Add a pint of milk that has been scalded and cooled, and sufficient flour to make a batter; beat thoroughly; cover again for 1 hour; add 1 egg well beaten, and flour to make a dough; knead thoroughly until soft and elastic. Then pound with a potato-masher, constantly folding the dough. Form in 1 large loaf, put in a buttered bowl, stand in a warm place for  $1\frac{1}{2}$  hours. Mould in tiny rolls, place in French-roll pans and stand aside for  $\frac{3}{4}$  of an hour. Brush the tops with milk and bake in a quick oven in a Jewel Range for 20 minutes. After they have been baked for 15 minutes brush the tops with glaze made by beating the white of egg with a tablespoonful of water.

### Saffron Buns.

Make a sponge as for bread, using 1 yeast cake and 1 quart of Dousman's Best Patent flour. Take 2 quarts of sifted flour and rub into  $\frac{1}{2}$  pound of butter and 1 pound of lard. Then add 1 pound of currants, 1 nutmeg, 2 cups brown sugar, a little chopped lemon peel and  $\frac{1}{2}$  box of saffron which has been steeped over night. Add yeast and moisten with milk or water. It should be a little softer than bread dough and should not be kneaded, but mixed lightly with the hands. Let rise until light and form gently into buns. Let rise again and bake 1 hour in a Jewel Range.

MRS. JAMES BLACKNEY.

To prepare the saffron put  $\frac{1}{2}$  box of saffron in warming-oven until perfectly dry; then rub to a powder and pour about 3 cups boiling water over it—for above amount of flour.

### Hot Cross Buns.

Two pounds of Dousman's Best Patent flour,  $\frac{1}{2}$  pound of sugar, 1 wineglassful of yeast,  $\frac{1}{2}$  pint of warmed milk,  $\frac{1}{2}$  pound of butter, 1 pound of currants,  $\frac{1}{2}$  tea-spoonful of salt, 1 teaspoonful of mixed spice. Mix Dousman's Best Patent flour, sugar, spice and currants; make a hole in the middle of the flour and put in a glass-

ful of thick yeast and half a pint of warmed milk; make a thin batter of the surrounding flour and milk; set the pan covered before the fire till the leaven begins to ferment. Put to this half a pound of melted butter and enough milk to make a soft paste of all the flour; cover this with a dust of flour, and let it once more rise for half an hour. Shape the dough into buns and lay them apart on buttered tin plates, in rows, to rise for half an hour. Press a cross mould on them (this may be done roughly with the back of a knife) and bake in a quick oven in a Jewel Range from 15 to 20 minutes.

MRS. MOUTRIE.

### Southern Corn Cakes.

One cup of white cornmeal,  $\frac{1}{2}$  cup of Dousman's Best Patent flour, 1 cup of sweet milk, salt, 1 egg, 1 heaping teaspoon of baking powder, 1 tablespoon of melted butter.

MRS. A. H. GREEN.

### Coffee Kuchen.

One quart milk, 2 quarts Dousman's Best Patent flour, 1 small cake compressed yeast,  $1\frac{1}{2}$  teacups sugar, 1 cup butter and lard mixed, 1 egg, 1 teaspoon salt, nutmeg for flavoring. Scald milk; when cool add yeast dissolved in a little warm water, then add flour, mix well and set in a warm place. When light add sugar, butter, egg, salt and nutmeg; mix well; add flour enough for the dough to be easily handled after kneading. When light turn on bread board, take part of dough at a time, roll out  $\frac{1}{2}$  inch thick, put in square pans, let rise again a short time, then spread with melted butter, sugar and cinnamon. If desired, quartered tart apples laid on evenly with thick cream and sugar on top can be used. Bake in a moderate oven in a Jewel Range until a light brown.

MRS. E. P. BIEGLER.

### German Coffee Cake.

Allow a qt. of rich, sweet milk to come to a boil. Stand aside until just warm, then break into 1 cupful of the milk a yeast cake and dissolve. Stir into this Dousman's Best Patent flour sufficient to make a batter and let rise. When light mix in the remainder of milk, a cupful sugar, a cupful raisins, half cupful butter, a saltspoonful grated nutmeg, grated rind of lemon, a scant teaspoonful salt and flour to make a soft dough. Mold with hands 5 minutes. Set in warm place to rise. When light divide into 4 equal parts, roll out, place in shallow pans and rise again. Then put dabs of butter on top, sprinkle with sugar and cinnamon and bake in a moderate oven in a Jewel Range 25 minutes.

### German Coffee Cake.

One bowl bread dough, 1 or 2 eggs, 1 small cup sugar, 1 small cup butter; mix evenly, add Dousman's Best Patent flour enough to make a little thicker than cake, let rise; when ready pour lightly in square pans  $\frac{2}{3}$  or 1 inch thick; let it stand again till light, then wash top with milk and sprinkle thickly this mixture: 3 tablespoons sugar, 1 tablespoon flour,  $\frac{1}{2}$  teaspoon cinnamon, 1 small butter-ball. Bake 15 to 20 minutes in a Jewel Range. Double recipe for top when necessary. MRS. GIRZI.

### Currant Bread.

Make this on baking day. When the dough is ready for the tins, take a piece the size of a small loaf, spread out on the board and lay on top of it a tablespoonful of butter, 2 of sugar and a beaten egg, knead this thoroughly in, then add 1 teacupful of floured currants and knead again, until they are well mixed through the bread; use flour when necessary to keep from sticking, but keep the dough as soft as possible. Put in pan and let rise twice its size, then brush over with melted butter. Bake 1 hour in moderate oven in a Jewel Range.

### Muffins.

Two cups sifted Dousman's Best Patent flour, 2 slightly rounding teaspoonfuls of baking powder,  $\frac{1}{2}$  teaspoonful of salt, 2 rounding tablespoonfuls sugar, 2 rounding

tablespoonfuls butter, melted, 2 eggs,  $\frac{3}{4}$  cup of milk. Sift the flour, salt, baking powder and sugar together; rub the butter thoroughly through them, then pour over the milk; add the eggs unbeaten, and stir quickly and lightly to a smooth batter. Turn at once into buttered gem pans and bake 15 minutes in a quick oven in a Jewel Range.

MISS FITZPATRICK.

### Muffins.

One cup milk, 1 egg, 2 cups Dousman's Best Patent flour, butter the size of an egg, 2 teaspoonfuls baking powder. Bake in a quick oven in a Jewel Range 10 minutes.

MRS. FAIRBAIRN.

### Muffins.

One egg, 1 tablespoon sugar, 2 tablespoons melted butter, 1 cup milk,  $1\frac{1}{2}$  cups Dousman's Best Patent flour, 2 teaspoons baking powder. Bake in a Jewel Range.

MRS. FORMIS.

### Graham Muffins.

One cup of brown sugar, 1 cup of sweet milk, 1 tablespoon of lard, 2 eggs, 2 teaspoons baking powder. Mix baking powder in two tablespoons of Dousman's Best Patent (wheat) flour, then stiffen with graham flour so they will drop from spoon. Bake in a Jewel Range.

MRS. MARK ELLIOTT.

### Corn Gems or Johnny Cake.

One egg,  $\frac{1}{2}$  cup sugar, 1 cup sour milk, 2 tablespoons butter, 1 teaspoonful soda dissolved in milk, 1 cup cornmeal, 1 cup Dousman's Best Patent flour, salt to taste. Bake in a Jewel Range.

MRS. A. W. MYERS.

### Cornmeal Gems.

One cup cornmeal, 2 cups Dousman's Best Patent flour, 3 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar,  $1\frac{1}{2}$  cups milk, 1 egg well beaten, 1 tablespoon melted butter. Sift together cornmeal, flour, baking powder, salt and sugar. Add the milk, egg and butter. Bake 25 minutes in a Jewel Range.

MRS. D. B. BILKEY.

### Graham Gems.

One tablespoon of butter,  $\frac{1}{2}$  cup sugar, 2 eggs,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup water, 1-8 cup Dousman's Best Patent flour, 2 teaspoons baking powder; add graham flour. Bake in a Jewel Range.

MRS. J. F. VAN BROCKLIN.

### Graham Gems.

Two cups rich buttermilk, 2 tablespoons molasses, 1 teaspoon soda dissolved in a teaspoon of warm water and added to the milk,  $\frac{1}{2}$  teaspoon of salt, stir in enough graham flour to make a batter that will drop off the spoon nicely. Have gem irons very hot, grease well, put in batter, and bake in a hot oven in a Jewel Range.

MRS. MYERS.

### Corn Puffs.

Score down the center of each row of grains of 6 ears of corn; with a dull knife press out the pulp; this should measure  $1\frac{1}{2}$  cups. Add to this  $\frac{1}{2}$  cup of milk, the yolks of 2 eggs, and  $\frac{1}{2}$  teaspoonful of salt; then stir in  $1\frac{1}{2}$  cupsful of pastry flour that has been sifted with 1 rounding teaspoonful of baking powder. Fold in the well-beaten whites and bake in greased gem-pans in a moderate oven for 20 minutes in a Jewel Range. Serve the same as breakfast muffins.

### Pop-Overs.

Beat 2 eggs without separating until they are light; add  $\frac{1}{2}$  pint of milk,  $\frac{1}{2}$  teaspoonful of salt, and then add gradually to a pint of Dousman's Best Patent



flour, stirring all the while. Strain and turn at once in 12 hot, greased pop-over cups. Bake in a quick oven in a Jewel Range for 40 minutes.

### Breakfast Fruit Gems.

Stone and chop twenty-four dates; mix them with half a cupful of seedless raisins; separate 2 eggs, beat the yolks and add  $1\frac{1}{2}$  cupful of milk, then the dates and raisins,  $\frac{1}{2}$  a cupful of cornmeal and 1 cupful (Dousman's Best Patent) whole wheat flour; beat thoroughly; add 2 rounding teaspoonfuls of baking powder; beat again and fold in the well-beaten whites. Bake in a quick oven in a Jewel Range for 20 minutes.

### Pancakes.

One pint of Dousman's Best Patent flour, 1 pint of sweet milk, 1 tablespoon of sugar,  $1\frac{1}{2}$  tablespoons of butter, melted, 2 teaspoons of baking powder, 2 eggs beaten separately, a little salt; add whites of eggs just before baking. Bake in a Jewel Range.  
MRS. MARK ELLIOTT.

### Potato Pancakes.

Pare, wash and grate 4 large or 6 small potatoes into a bowl and add quickly to them the beaten yolks of two eggs,  $\frac{1}{2}$  teaspoonful of salt and a tablespoonful of fine bread crumbs. Beat in gradually the whites of the eggs, beaten to a froth and saute by spoonfuls on a well-greased, smoking hot griddle.

### Pancakes with Bread Crumbs.

Soak the bread crumbs over night, then drain them; to two cupfuls of bread crumbs add 1 cupful of Dousman's Best Patent flour or cornmeal, 1 egg and milk enough to make a thin batter. If the milk is sweet, add a teaspoonful of baking powder; if sour,  $\frac{1}{2}$  a teaspoonful of soda dissolved in a tablespoonful of warm water.  
WINIFRED COOLEY.

### Cornmeal Pancakes.

Two cups of sour milk, 2 teaspoons of soda, 2 eggs,  $1\frac{1}{2}$  cups of cornmeal,  $1\frac{1}{2}$  cups of Dousman's Best Patent Flour.  
MRS. J. N. ST. CLAIR.

### Buckwheat Cakes.

At night take two tablespoons of yellow cornmeal, 2 teaspoons of salt,  $\frac{1}{2}$  small cake of compressed yeast; mix with small amount of warm water until yeast is dissolved, then add gradually three cups of buckwheat flour and sufficient warm water to make a thick batter. In the morning add 1 tablespoon of molasses and sufficient lukewarm milk to make the batter thin enough to bake the cakes. Have griddle very hot and turn quickly, letting them bake longer after they are turned than before. Do not turn but once.  
MRS. E. C. COOLEY.

### Raised Flannel Cakes.

Boil a pint and a half of sweet milk and let it stand until lukewarm; add two large tablespoonfuls of yeast and pour upon 1 pint of Dousman's Best Patent flour.  $\frac{1}{2}$  pint of cornmeal, 1 teaspoonful of salt, 1 tablespoonful of sugar; mix well together; cover closely and put in a warm place. In the morning add two eggs beaten separately; let the batter stand fifteen minutes if convenient, after adding eggs. Bake in hot griddle.  
MRS. H. F. JAHN, Ironwood.

### Waffles.

One pint of Dousman's Best Patent flour, 2 eggs, 1 teaspoonful of baking powder, 1 tablespoonful of butter, milk enough to make a pancake batter. Beat eggs together, add milk and flour, add tablespoonful of melted butter and, lastly, put in baking powder. Grease both sides of waffle iron. This makes six waffles.

MRS. THOMAS R. HARNEY, Washington, D. C.

### Oatmeal Waffles.

Add 1 pint of left-over oatmeal breakfast porridge to 1 pint of milk; stir in  $\frac{1}{2}$  teaspoonful of salt, 1 cupful of whole wheat flour and a tablespoonful of butter melted. Add the yolks of three eggs, beaten thoroughly, and 2 teaspoonfuls of baking powder; mix and fold in the well-beaten whites of the eggs, and bake at once on a Jewel Range.

### Shortcake.

One pint Dousman's Best Patent flour,  $\frac{1}{2}$  cup butter, 2 rounding teaspoons baking powder, pinch of salt; sift flour, salt and baking powder into pan; rub butter all through the flour, then wet up with just enough milk (or half milk and half water) to roll out. Do not handle more than enough to shape to the tin. Bake in a Jewel Range.

MRS. ATWELL.

### Winter Shortcake.

One pint Dousman's Best Patent flour,  $\frac{1}{2}$  teaspoon baking powder,  $\frac{1}{4}$  cup butter (or butter and lard); mix with one cup milk. Roll out one-half of dough and put in tin; spread lightly with soft butter; roll out remainder of dough and put on top of first layer. Bake thoroughly in quick oven in a Jewel Range.

#### Banana Filling for Above.

Select bananas (not over ripe, red ones preferred), cut in thin slices or small cubes; sprinkle with lemon juice and set aside in cool place for an hour before serving. When the shortcake is taken from the oven, pull the two layers apart and butter each generously; while still warm and just before serving, spread with bananas, adding more lemon juice, and a thick layer of powdered sugar; proceed the same with upper layer covering with whipped cream.

#### Orange Filling for Above.

Cut fruit in small pieces; to two or three large oranges add 1 spoonful of grated rind; spread on shortcake and cover with powdered sugar. Put on top shortcake and treat the same, serving at once. If liked, a sprinkling of grated cocoanut may be used.

MRS. O. B. ROBINSON.



# *COOK*

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# *WITH GAS.*

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**T**HIS advise has been heeded by hundreds of thousands of house keepers throughout the country, with the result that having once used gas they will not be without it. Pay no attention to those who tell you "Oh! gas is expensive." In a large majority of cases they belong to one of two classes: Persons who have never used it, or to persons who, using gas, would intimate that they can afford a convenience that you can not. Seek advice only from those whom you know to be careful housekeepers.

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**GAS OFFICE,**

114 CANDA STREET,  
ISHPEMING.

## Breakfast and Luncheon Dishes.

"And then to breakfast with what appetite you have."  
—SHAKESPEARE.

"Give no more to every guest  
Than he is able to digest.  
Give him always of the prime,  
And but little at a time."  
—POPE.

### How to Prepare Grape Fruit.

Cut the fruit in half. With a sharp knife remove the white pulp from the center, and loosen each section, so that the fruit can easily be removed with a spoon. Sprinkle with powdered sugar. This should be prepared several hours before using.

MISS EDITH GRAY.

### Plain Hominy.

Take 2 cupfuls of hominy grits and wash well. Cook in double-boiler with 4 cups water. Cook until soft when water will be mostly absorbed.

MRS. THOMAS HARNEY, Washington, D. C.

### Egg Omelet.

Beat the yolks and whites of 6 eggs until very light. To the yolks add 12 tablespoonfuls of milk, some salt, then add whites. Melt a piece of butter in the frying pan, add eggs and hold over fire for a few minutes, shaking pan constantly to prevent pan sticking. Place in hot oven in a Jewel Range until slightly brown, fold over and serve immediately, or it will fall.

MRS. E. C. COOLEY.

### Foamy Omelet.

Separate the whites and yolks of 4 eggs, to the yolks add  $\frac{1}{2}$  a teaspoon of salt and a saltspoon of pepper and beat until smooth. Add 4 tablespoons of milk, slightly warmed. Beat the whites until stiff and fold them into the yolks so that the whole shell shall be puffy and light. Have in a frying pan a tablespoon of melted butter, pour the mixture in and cook slowly until the underside becomes brown, shaking the pan to prevent sticking. This will take probably 3 or 4 minutes. Then put the pan on the grate in a hot oven in a Jewel Range about a moment to cook the upper surface, fold double and serve immediately. Either chopped parsley, ham, cheese, tongue, chicken or tomatoes may be added to any plain omelet before turning.

MRS. E. E. SCRIBNER.

### Omelet with Peas.

Break 8 eggs in a bowl, beat slightly, add salt and pepper and 4 tablespoonfuls of milk or water. Put a piece of butter size of a walnut in frying pan, when

# —Ishpeming Steam Laundry—

## AND DYE WORKS.

**NEEDHAM BROS., PROPRIETORS.**

melted pour in the egg. When the egg begins to cook loosen it around the edge with a knife. When set fold over and turn upon a hot platter. Have ready 1 can of peas, well drained and seasoned with salt, pepper and butter. Pour these hot over the omelet and serve at once.

MRS. W. E. POWERS.

### **Baked Omelet.**

Boil 1 pt. of milk, melt in it 1 tablespoon of butter, a teaspoonful of corn-starch and a tablespoonful of Dousman's Best Patent flour, mixed smoothly in a little milk; pour this slowly on the yolks of 8 eggs, which have been beaten 3 or 4 minutes, and stir very fast until well mixed, then add the whites of the eggs beaten to a froth, and pour all into a hot buttered dish. Bake 20 minutes in a Jewel Range until it has risen very high and is of a rich brown color. Serve directly.

MRS. E. E. SCRIBNER.

### **Potato Omelet.**

First bake 1 large, mealy potato, remove the inside and rub through a wire sieve. Mix in the beaten yolks of 3 eggs, a few drops of lemon juice, heaping salt-spoon of salt and a shake of pepper; last thing, stir in lightly the whipped whites of the eggs. Heat  $1\frac{1}{2}$  ozs. of butter in omelet pan; pour in the mixture. Fry gently until the bottom is a pale brown, then, in a quick oven in a Jewel Range, brown the top. Turn it onto paper, sprinkle with chopped parsley, turn over half, place on a dish and serve at once.

### **Baked Eggs.**

Sprinkle fine dried bread crumbs into buttered baking dish, put in a layer of hard-boiled eggs, cut into slices and a layer of cream sauce. Alternate crumbs, egg and sauce, having crumbs on top until you have desired quantity, and bake a short time in hot oven in a Jewel range. A good luncheon dish.

MRS. E. C. COOLEY.

### **Pressed Eggs.**

Boil eggs 15 to 20 minutes, then drop in cold water and shell quickly. Chop fine and season to taste with salt, mustard and cayenne pepper. Press in a square tin while warm and set away in a cold place. Serve in slices on lettuce leaves.

MISS EDITH BROAD.

### **Egg Croquettes.**

Make a sauce of a  $\frac{1}{4}$  of a cupful of butter,  $\frac{1}{2}$  cupful Dousman's Best Patent flour, 1 cupful chicken stock and  $\frac{1}{4}$  cupful of cream; add salt, pepper and 12 hard-boiled eggs, chopped, and parsley chopped fine. Form into croquettes: egg and bread crumb and fry in hot fat. Serve in nest of parsley. GERTRUDE KRUSE.

### **Japanese Eggs.**

Hard-boil 6 eggs, remove the shells, cut them into halves lengthwise; take out the

yolks and mash them; add a tablespoonful of melted butter and 3 sardines rubbed to a paste, a dash of red pepper,  $\frac{1}{2}$  a teaspoonful of salt; mix, form into balls, and fill into the space in each white. Have ready 1 cup of carefully boiled rice, form it into a mould in the center of a platter, sink the eggs down into the rice, and stand the platter over hot water while you rub together 2 rounding tablespoonfuls of butter and 2 of Dousman's Best Patent flour. Add  $\frac{1}{2}$  a pt. of stock and  $\frac{1}{2}$  a pt. of milk; stir until boiling; add a level teaspoonful of salt and a dash of red pepper. Strain this over the eggs and rice, dust with chopped parsley, and serve very hot.

### Fritters.

Three eggs, 2 teaspoons of baking powder, 1 cup of milk, pinch of salt, 2 cups of Dousman's Best Patent flour. Drop from spoon in hot lard.

MRS. A. W. HAIDLE.

### Plain Fritters.

One cup sweet milk, 1 pt. Dousman's Best Patent flour, 2 eggs,  $1\frac{1}{2}$  teaspoonfuls baking powder. Drop by the tablespoon into the smoking hot lard. Serve with maple syrup hot.

MRS. A. W. MYERS.

### Hominy Fritters.

One pt. cooked hominy grits, 2 eggs, and a little salt, 1 tablespoonful Dousman's Best Patent flour. Drop in hot fat and serve with maple syrup.

MRS. THOMAS WALTERS.

### Cheese Fritters.

Three tablespoons Dousman's Best Patent flour, 1 tablespoon butter,  $\frac{1}{2}$  teaspoon salt, dash of cayenne. Rub well together and stir in by degrees  $\frac{1}{2}$  cup of tepid water. Then 3 tablespoons of grated cheese with yolk of 1 egg. Lastly the white beaten to a stiff froth; drop into hot fat in spoonfuls and cook 3 minutes.

GERTRUDE KRUSE.

### Corn Fritters.

Grate 1 doz. ears of corn (or you can use canned corn), add  $\frac{1}{2}$  cup of sweet milk,  $\frac{1}{3}$  cup melted butter, a little salt and 2 eggs; sift in just enough Dousman's Best Patent flour so they will hold together. Drop from a spoon in hot butter and fry.

GERTRUDE ATWELL.

### Apple Fritters.

Make a batter with 1 cup sweet milk, 1 teaspoonful sugar, 2 eggs, 2 cups Dousman's Best Patent flour, 1 teaspoonful baking powder mixed with flower. Chop some good tart apples, mix in the batter and fry in hot lard. Serve with maple syrup.

EDITH GRAY.

### Celery and Cheese Patties.

Cut celery into small pieces and boil until tender. Make a cream sauce of butter, cream, a little Dousman's Best Patent flour, etc. Drain celery and add to it 1 cupful of cheese, grated; then pour over it the sauce, season to taste and fill patty shells.

GERTRUDE KRUSE.

### Deviled Eggs--for Two Dozen Eggs.

One lump butter size of an egg, 1 teaspoonful grated onion,  $\frac{1}{2}$  teaspoonful mustard (even), 1 teaspoonful sugar,  $\frac{1}{2}$  teaspoonful salt (small),  $\frac{1}{4}$  cup vinegar, parsley to taste. Melt butter, mix mustard, salt and sugar together, then put in melted butter and vinegar. Mix all together.

ELIZABETH JORDAN, Washington, D. C.

### Fried Cream.

One pt. of milk, 5 ozs. sugar (little more than  $\frac{1}{2}$  cupful), butter size of hickory nut, yolks of 3 eggs, 2 tablespoons of cornstarch and 1 tablespoon Dousman's Best Patent flour (a generous  $\frac{1}{2}$  cupful altogether). Stick of cinnamon, 1 inch long,  $\frac{1}{2}$  teaspoon of vanilla. Put the cinnamon into the milk, and when it is just about to boil stir in the sugar and the cornstarch and flour, the two latter rubbed smooth with 2 or 3 tablespoons of extra cold milk. Stir over fire for 2 minutes. Stir in beaten yolks of eggs, and cook 1 minute longer, now take from fire, remove cinnamon, stir in butter and vanilla and pour on buttered platter until  $\frac{1}{2}$  inch thick. When cold and stiff cut into pieces 3 inches long and 2 inches wide. Roll these carefully first in cracker crumbs, then beaten eggs, then cracker crumbs. Cook in boiling hot lard and when nice color take out and place in oven in a Jewel Range 4 or 5 minutes, sprinkle with powdered sugar and serve immediately. The cream should be made the day before it is to be served to be successful.

Mrs. E. C. COOLEY.

### Cheese Straws.

Two ozs. of butter, 2 ozs. of Dousman's Best Patent flour, 2 ozs. of bread crumbs, 2 ozs. of cheese, grated,  $\frac{1}{2}$  small saltspoon of mixed salt and cayenne. Mix these ingredients into a paste, and roll it out a quarter of an inch in thickness; cut it into narrow strips, lay them on a sheet of paper, and bake for 5 minutes in a Jewel Range. Serve cold, but very fresh.

Mrs. MOUTNE.

### Cottage Cheese.

Place pan of thick sour milk, not more than a day old, after souring, on back of Jewel Range and let it scald (not boil) until it separates. Strain through cheese-cloth bag until dry, then add pepper, salt and plenty of sweet cream. Mix well and place in moulds.

Mrs. T. H. BARGH.

### Delicacy for Lunches.

Two eggs beaten separately and very light. Stir in Dousman's Best Patent sifted flour until it can be rolled out on moulding board. Roll as thin as possible and cut in strips an inch wide and an inch and one-half or two inches long. Fry a delicate brown in very hot fat. Sprinkle either powdered sugar or salt as you take them from the fat. Eat soon after frying. Very nice for lunches or high teas.

Mrs. MARK ELLIOTT.

### Fruit Sandwiches.

Make a syrup of 1 cup of granulated sugar and 2 tablespoons of water. Chop  $\frac{1}{2}$  cup of figs and  $\frac{1}{2}$  cup of dates together. After the syrup has come to a boil, add the fruit. Then spread the fruit between Long Branch wafers or bread sliced thin.

ANN CAMPBELL.

### Ham Sandwiches.

Take yolks of 2 hard-boiled eggs, 3 tablespoonfuls of prepared mustard and  $\frac{1}{2}$  lb. butter; put this all together and stir to a cream. Spread your bread with dressing, then spread with fine chopped ham. You can make them much thinner if you spread the cream sauce before you cut the slices from the loaf.

Mrs. JOHN POWER.

### Date and Nut Sandwiches.

One-half cupful chopped dates,  $\frac{1}{2}$  cupful chopped English walnuts,  $\frac{1}{2}$  cupful rich cream. Make paste of dates and cream, add nuts. Use with whole wheat or white bread.

### Strawberry Sandwiches.

One-half cupful strawberries, 3 tablespoonfuls pulverized sugar, 1 tablespoonful butter,  $\frac{1}{2}$  teaspoonful vanilla extract. Work the butter until creamy, add the sugar gradually, beating well, stir in vanilla and spread the mixture on unbuttered slices of white bread. Slice the berries and place between the slices of bread.

### Baked Beans.

Soak a qt. of small white beans over night in cold water. Put over the fire with enough cold water to cover and  $\frac{1}{2}$  a saltspoon of soda. When the water begins to boil pour it off at once and put beans in colander and let cold water run over them until they are thoroughly chilled. This keeps them firm. Put 2 or 3 slices of salt pork in the bottom of the bean pot, on top of which lay a good-sized whole onion, then pour in the beans, put  $\frac{1}{2}$  or  $\frac{3}{4}$  of a lb. of salt pork on the top. Add a teaspoon of salt, a saltspoon of ground mustard and 2 spoons of molasses. Cover with cold water and put in a slow oven and bake in a Jewel range from 8 to 10 hours. As the water boils off add more but be sure that it is boiling and do not add water within an hour of serving.

MRS. A. J. YUNGBLUTH.

### Miss Sweet's Baked Beans.

One qt. white beans, 1 lb. dry salt pork. In the morning as early as possible remove all foreign substances from the beans and wash thoroughly. Put in kettle and cover with cold water and let just come to a boil; also parboil the pork. Skim them out in a pan, pour on more hot water, then  $\frac{1}{2}$  teaspoon of salt, 1 tablespoon molasses, scant teaspoon of mustard dissolved in hot water, then a little pepper. Put part of the beans in earthen pot, then the pork, then the remainder of the beans, cover with water, place in hot oven, covering pot closely. Put in more water as needed. Bake in a Jewel range until night. Do not add any water the last hour. Two tablespoons of catsup may be added if desired.

MRS. ATWELL.





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## Chafing Dish Dainties.

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"I'm quite ashamed—'tis mighty rude  
To eat so much—but all's so good!"  
—POPE.

---

### Creamed Chicken.

One cup cold chicken, cut into squares, or 1 can boned chicken, 1 can mushrooms, 1 can French peas, 1 pt. cream, 1 tablespoonful butter, 2 tablespoonfuls Dousman's Best Patent flour. Melt butter and flour in chafing dish, and add cream, stirring until it thickens. Then add chicken, mushrooms, and pease; cook for several minutes, and season to taste. Serve on toast if desired.

MISS SCOTT.

### Creamed Shrimps.

Mix in chafing dish the yolks of 2 eggs, 1 teaspoonful of anchovy sauce,  $\frac{1}{2}$  cup cream. Put in  $\frac{1}{2}$  pt. of shrimps, let them get hot, not allowing the eggs to curdle. Use hot water dish. Serve on toast.

MISS SCOTT.

### Eggs and Oysters.

Beat slightly 6 eggs, cut up 12 oysters moderately fine, rub bottom of chafing dish with anchovy paste, put in a good walnut of butter and scramble eggs. Just as they are turning thick, put in the oysters and stir until cooked. Serve on toast lightly spread with anchovy sauce.

EDITH M. WRIGHT.

### Welsh Rarebit.

One-half lb. cheese cut very fine. Wet chafing dish with cream, add piece of butter size of a hickory nut, heat butter to boiling, add cheese slowly, alternately with a little cream, until all the cheese is melted; add 1 teaspoonful of mustard, a dash of cayenne pepper and salt to taste. Sift with spoon and cook until it will not string. Serve on crackers or toast.

JESSIE ROGERS.

### Welsh Rarebit.

One lb. rich American cheese, pinch salt, dash or two of paprika,  $\frac{1}{3}$  spoonful mustard,  $\frac{1}{2}$  glass ale, 1 egg. Put into blazer a piece of butter the size of a walnut. Add cheese which has been cut in very small pieces. Let melt well then add the salt, paprika, and mustard. Put in the ale next, but be careful and add gradually. This is the secret of a fine, smooth rarebit. Lastly, just as you are ready to serve, add (also gradually) the egg, beaten well. Serve on toasted bread or crisp crackers. This amount will serve 6 people.

MRS. W. H. HOPKINS.

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#### Cheese Fondue.

One tablespoon butter, 1 cup milk, 1 cup dry bread crumbs, 2 cups cheese, 2 eggs, 1 saltspoon mustard, salt and cayenne. Melt butter, add crumbs and milk; when mixture is hot, add cheese and condiments. When smooth, add yolks of eggs slightly beaten. Serve on toast.  
EDITH M. WRIGHT.

#### Shrimp Wiggle.

Two heaping tablespoons of butter, 1 pt. of milk, 1 small teaspoon of salt, 1 tablespoon of Dousman's Best Patent flour, 1 pt. of shrimps,  $\frac{1}{2}$  can French peas; add a dash of cayenne. Melt butter, add flour, then milk; stir until smooth. When boiling hot, add shrimp, peas, salt and pepper.  
MRS. A. SMITH, Lansing.

#### Lobster Force.

Two cups lobster, 1 tablespoon butter, 1 tablespoon Dousman's Best Patent flour, 1 cup cream, 1 tablespoon chopped parsley,  $\frac{1}{4}$  of a nutmeg,  $\frac{1}{2}$  teaspoon salt, cayenne, yolks of 3 hard-boiled eggs mashed fine. Make a *white sauce*, add yolks of eggs, parsley, nutmeg, salt and cayenne, and lastly the lobster meat cut in small pieces.  
EDITH M. WRIGHT.

#### Grilled Sardines.

One small bottle of catsup and one box sardines. Heat the catsup in chafing dish, then put in the sardines, being careful to remove all the oil. Serve on salted wafers.  
GERALDINE SCOTT.

#### Oyster Rarebit.

Remove hard muscles from  $\frac{1}{2}$  pt. of oysters, parboil them in their own liquor until edges curl and remove to hot bowl, 1 tablespoon butter, 1 saltspoon mustard, 1 saltspoon salt, cayenne,  $\frac{1}{2}$  lb. cheese (chopped). Melt butter, add cheese and seasoning. Beat 2 eggs slightly, add to oyster liquor and gradually stir into melted cheese. Add oysters and serve on toast.  
EDITH M. WRIGHT.

#### Welsh Rarebit.

One lb. of American cream cheese,  $\frac{1}{2}$  pt. of milk, 1 tablespoon of butter, 2 eggs (beat very light), 1 teaspoon of salt, a dash of cayenne pepper. When milk and butter are almost at boiling point, add cheese, salt, pepper, and eggs when cheese is thoroughly dissolved. Stir constantly.  
MRS. MINER.

#### Golden Buck.

This is a welsh rarebit, with a poached egg on top of it.

MRS. F. H. RAISKEY.

#### Gypsy Pot-Pourri.

One and one-half cups of veal (ground), 1 cup of cream, 2 tablespoons of

cheese (grated), 2 tablespoons of walnuts (ground), 1 tablespoon of Dousman's Best Patent flour (dissolved in a little milk),  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of pepper, 1 tablespoon of butter. Put butter in pan, then veal, cream, cheese, walnuts, salt, pepper and flour.

Mrs. SMITH, Lansing.

### Eggs and Cheese.

Six eggs, 3 tablespoons of grated cheese, 1 large tablespoon of butter, 1 teaspoon of onion juice, 1 saltspoon of paprika and a little salt. Mix the cheese, butter, onion, paprika and salt in hot pan and stir until the cheese is melted. Break the eggs into a bowl and whip, pour them into cheese, reduce the flame of lamp and stir until done. Serve on toast.

FLORENCE RANDALL.

### Smothered Ham.

Put a little butter in chafing dish (remove hot water pan), then ham. Cover tightly and cook 3 minutes, turn and cook 3 minutes. Serve at once.

Mrs. ALMA SMITH, Lansing.

### Pigs in Blankets.

One pt. of oysters,  $\frac{1}{2}$  lb. bacon, toast. Drain and wipe nice large oysters. Cut bacon in thin slices and pin 1 oyster in each slice of bacon; fasten together with tooth picks. Cook in hot blazer until bacon is crisp and serve on round pieces of toast.

FLORENCE RANDALL.

### Lobster a la Newburg.

Put 2 ozs. butter in chafing dish. When melted add 1 can of lobster that has been broken in small pieces and freed from bone. Pour over this  $\frac{2}{3}$  cup of sweet cream, then add 2 eggs well beaten. Cook 3 minutes but do not boil. Then add 3 drops tobasco sauce and 4 ounces sherry wine. Serve hot.



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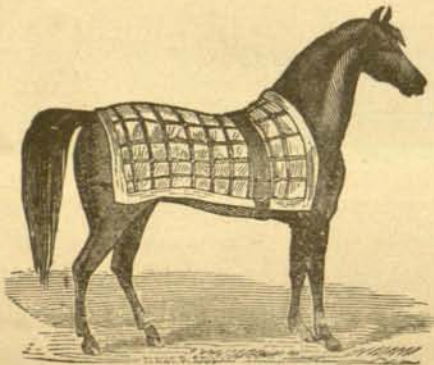


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## Pies.

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"No soil upon earth is so dear to our eyes  
As the soil we first stirred in terrestrial pies."  
HOLMES.

---

### Puff Paste.

One qt. Dousman's Best Patent flour after it is sifted, 1 teacup lard, very cold. Mix thoroughly 3 eggs beaten together and little pieces of ice; stir into flour and lard with spoon. Roll out, put  $\frac{3}{4}$  cup of butter on, sprinkle flour over all and roll again. This will make four pies.

### Puff Paste.

One lb. Dousman's Best Patent flour (winter wheat is best), 1 lb. butter (well washed in ice water until it is like putty). Take a piece of butter size of an egg and put into the flour with  $\frac{1}{2}$  teaspoonful of sugar,  $\frac{3}{4}$  teaspoonful salt,  $\frac{1}{2}$  white of an egg; add  $\frac{1}{2}$  cup ice water gradually, knead well, then make into little loaves. Roll these out and place the remainder of the butter between. Fold 8 times. *Always roll from you.*  
MRS. JOHN POWER.

### Pie Crust for One Pie.

One full measuring cup of Dousman's Best Patent flour,  $\frac{1}{3}$  cup of sweet lard (or part butter),  $\frac{1}{3}$  teaspoon salt, 4 tablespoons of ice water. Work all together (except water) till like cracker crumbs, then add water a little at a time.

MRS. MYERS.

### Pie Crust.

Two and one-half cups Dousman's Best Patent flour, 1 rounding cup lard and butter mixed, 1 level teaspoon baking powder, salt. Mix shortening well through the flour, then add just enough cold water to wet it up, handling softly. This makes 2 pies and 1 extra crust.

MRS. ATWELL.

### Butter Pie Crust.

One small pt. of Dousman's Best Patent flour, 1 teaspoon baking powder, pinch of salt, large  $\frac{1}{2}$  cup butter. Mix with cold water. MRS. KNICKERBOCKER.

### To Make Suet Crust.

Select leaf or tender suet; free it from membrane, measure, and to each pt. allow an equal quantity of sifted Dousman's Echo pastry flour; add a teaspoonful of salt; chop the flour and suet together. When well mixed add sufficient ice water to make a moist but not wet dough. Put a little water here and there, never putting it down in the same place; stir constantly until all parts are evenly moistened. This

crust rolled about  $\frac{1}{4}$  of an inch thick may be used over apples or fruit for fruit tarts or as a crust for meat pies or pasties.

MRS. N. W. KROGMAN.

### Rhubarb Pie.

Peel and cut rhubarb in small pieces and place in the tin, using a lower crust; sprinkle a cup of sugar over it and take another half cup of sugar mixed with 2 tablespoons of Dousman's Best Patent flour and cover over this; place pieces of butter on and cover with top crust. Make all fruit pies in this way, varying amount of sugar to the kind of fruit used.

MRS. ATWELL.

### Rhubarb Pie.

Take pie dish to be used and wash and slice the stock until you have it rounding full. Then pour boiling water and let stand 10 minutes. Drain well, then add 1 cup of sugar and 3 square crackers rolled very fine, just a pinch of salt and a little grated lemon peel. This is one of the nicest rhubarb pie recipes I have ever tried.

MRS. UNRUH.

### Pie Plant Pie.

Two cups of pie-plant shaved fine, yolks of 2 eggs, 1 cup of sugar, 1 heaping tablespoon of Dousman's Best Patent flour. Beat together and let stand an hour. Bake with one crust and when baked spread the stiffly beaten whites of two eggs lightly over the top of a meringue.

MRS. SEYMOUR HOLLY.

### Pie Plant Pie.

Line a tin with paste and bake. Stew pie-plant with sugar, small piece of butter, until it almost jells. When cold and just before serving pour into crust and cover with whipped cream.

MRS. A. H. BARBER.

### Green Tomato Pie

Peel and slice green tomatoes, allowing for 1 pie 4 tablespoonfuls of vinegar, 1 of butter, 3 of sugar, and flavor with nutmeg or cinnamon. Bake slowly with 2 crusts in a Jewel Range.

### Cranberry Pie.

Chop finely together 2 cupfuls cranberries and 1 cupful seeded raisins; add 2 cupfuls sugar, and cupful water, and sprinkle a little Dousman's Best Patent flour over the berries. Bake in 2 crusts in a deep pie tin in a Jewel Range.

### Chocolate Pie.

One coffee cup milk,  $\frac{3}{4}$  coffee cup sugar, 2 tablespoons grated chocolate, yolks of 3 eggs. Heat chocolate and milk together in double boiler; add sugar and yolks beaten together to a cream, cook until thick stirring constantly; add vanilla, pour the mixture in a baked crust and put on meringue, made of the whites of the eggs.

MISS BURGESS.

### Chocolate Pie.

Four tablespoons grated chocolate, 6 tablespoons sugar, 2 tablespoons corn starch, yolks of two eggs, 1 pint water. Whip whites of two eggs for the top.

MRS. JAMES TUCKER.

### Strawberry Pie.

Line pie tin with good pastry, prick with a fork and bake in Jewel Range. Fill with strawberries, shake plenty of powdered sugar over berries. Cover pie with whipped cream, sweetened; use plenty of cream and serve cut like pie.

MRS. G. G. JOHNSTON.

### Miss Sweet's Lemon Pie.

One and one-half lemons, 1 cup sugar, 1 cup boiling water, 2 eggs, butter size of an egg. Two heaping tablespoons of cornstarch. Boil lemon, sugar, water and butter together and add moistened cornstarch; set it off the stove 1 minute and stir in beaten yolks—use whites for meringue.

### Lemon Pie with Two Crusts.

For small pie: Take 1 cup of sugar, 1 tablespoon of Dousman's Best Patent flour; mix together and add 1 well-beaten egg, 6 tablespoons water and 1 lemon sliced in thin small pieces.

MRS. W. H. JOHNSTON.

### Lemon Pie.

One and one-half cups sugar, 1 tablespoon of cornstarch, 2 small cups of boiling water, butter size of a walnut and a pinch of salt. Boil until clear, set to cool. Then add 1 large lemon, a little of the rind grated, 3 eggs. Separate two whites for frosting. Bake in a quick oven in a Jewel Range.

MRS. J. A. BRYDEN.

### Lemon Pie.

One cup sugar, juice of 1 large lemon, yolks of 3 eggs,  $\frac{1}{2}$  cup water, 1 large grated raw potato; mix. Pour into pan lined with crust and bake in a Jewel range 30 minutes. Whip the whites of 3 eggs with 1 tablespoonful of pulverized sugar. Spread on top and brown.

MRS. GEO. BAMFORD.

### Lemon Pie Filling.

The juice of 2 lemons and a little grated rind, 3 cups sugar, 2 cups water,  $\frac{1}{2}$  cup Dousman's Best Patent flour, generous measure; yolks of 6 eggs, a piece of butter the size of a large hickory nut. Stir the butter, sugar, flour and rind together. Add the juice, the well-beaten yolks of the eggs and water. Cover with the whites of the eggs well beaten and a little powdered sugar added. This will make two pies.

MISS U. ROPES.

### Lemon Apple Pie.

One lemon, 1 cup sugar, 1 cup cold water, small round crackers; peel lemon, removing all the white inner skin, slice very thin. Cover the bottom crust with split crackers, one layer laid closely. Add the sliced lemon, laid over the crackers; add the cup of sugar sprinkled evenly over the lemon; add one cup of cold water carefully over all. Cover with top crust and bake in a Jewel range like apple pie. To be eaten fresh.

MRS. M. M. RAMSDELL.

### Apple Lemon Pie.

One pt. hot water,  $\frac{3}{4}$  cup sugar, 1 teaspoon butter, 2 eggs, 2 tablespoons cornstarch, pinch of salt, 1 grated rind and juice of one lemon, 1 grated apple. Line the pie tin with good rich crust and put in Jewel range and bake, then make the filling and let it cool. Use the yolks for filling and the whites for top.

MARY BOURCIER.

### Raisin Lemon Pie.

One cup seeded raisins, 1 cup cold water, grated rind and juice of 1 lemon,  $\frac{1}{2}$  cup sugar, 2 tablespoons melted butter, 2 tablespoons Dousman's Best Patent flour. Boil water and thicken with flour first, then add other ingredients. Bake in a Jewel Range with two crusts.

MRS. THOMAS PELLOW.

### Fig Pie.

One-half cup figs, chopped fine, 1 cup water, 1 cup sugar, 1 cup apples, chopped, yolks of 2 eggs,  $\frac{1}{2}$  lemon, 1 small tablespoon cornstarch. Boil until thick. Whites of eggs for frosting.

MRS. M. N. OUTHWAITE.



**Jelly Pie.**

One-half cup of jelly,  $\frac{1}{4}$  cup of butter,  $\frac{1}{2}$  cup each of cream and sugar (if sour jelly use 1 cup of sugar), 2 eggs, 1 teaspoonful each of Dousman's Best Patent flour and vanilla. Cream butter and sugar; add eggs well beaten, cream and jelly; lastly, put in flour and vanilla. This filling is for 1 pie and is very delicious.

MISS MINNIE WITT.

**Cream Pie.**

Two and three-quarter cups sweet milk, 1 cup sugar,  $\frac{1}{2}$  cup Dousman's Best Patent flour, yolks of 2 eggs. Cook milk, flour, eggs and sugar in double boiler. When cool, add 1 teaspoon vanilla. Fill a baked crust with above and cover with meringue made of the whites of 2 eggs beaten stiff with 2 tablespoons sugar. Brown in Jewel Range.

MRS. W. H. ANDERSON.

**Cream Pie.**

Two cups of rich milk, 2 rounding tablespoons of sugar, 2 rounding tablespoons of Dousman's Best Patent flour, 1 rounding teaspoon of butter, 2 eggs (yolks). When cool, add 1 teaspoon of vanilla.

MERINGUE.—Two eggs (whites), 1 tablespoon of sugar, 6 drops lemon extract. Brown very lightly in the oven in a Jewel Range.

MRS. G. MINER.

**Cream Puffs.**

One-half cup of butter (scant), 1 cup of water. Bring to a boil and add 1 cup of Dousman's Best Patent flour. Cook 2 minutes, stirring thoroughly. Remove from fire and beat in 4 eggs—one at a time—drop on buttered tins and bake 35 minutes in a moderate oven in a Jewel Range. Makes 1 dozen puffs.

FILLING.—Scald 1 pt. of milk. Mix  $\frac{1}{2}$  cup of sugar, scant  $\frac{1}{2}$  cup of Dousman's Best Patent flour,  $\frac{1}{2}$  saltspoon of salt, 2 eggs, and add this to hot milk. Cook 20 minutes in double boiler, stirring constantly. Cool, add 1 teaspoon of vanilla.

MRS. A. W. HAIDLE.

**Cream Puffs.**

One pt. of boiling water,  $\frac{1}{2}$  cup of butter, 1 cup of sifted Dousman's Best Patent flour, 3 eggs. Place boiling water on stove and add to it the butter, then the flour; remove from stove and put in an earthen dish and beat until cold. When cold add the eggs 1 at a time and beat until all are mixed in. Then drop into a buttered pan and bake 20 minutes or more in a quick oven in a Jewel Range. Take about a tablespoonful of batter for each puff. When cold slit open and add the cream or custard.

MRS. H. F. HANDFORD.

**Cream Puffs.**

Put into a large-sized saucepan half a cup of butter and one cup of hot water; set it on the fire, and when the mixture begins to boil turn in a pint of sifted flour at once, beat and stir until it is very smooth and leaves the pan. Remove from fire, and when cool add five eggs that have been well beaten, first the yolks and then the whites, also a little salt. Then set in a warm place for half an hour, stirring frequently. Drop on buttered tins in large spoonfuls about two inches apart. Bake about twenty minutes in a quick oven. When done they will be quite light. When cold open them on the side with a knife and put in as much as possible of whipped cream or custard.

MRS. NELS. CLIFTON.

**Almond Flowers.**

Roll out some paste and cut out a number of round pieces with a fluted cutter. Now work up the paste again and cut out an equal number of pieces 2 sizes smaller. Brush the larger pieces over with white of an egg and place a smaller piece in the center. Blanch the almonds and divide them into halves. Press them slanting into

the paste, closely around the smaller ring and bake in a Jewel Range. When done, place in the centers a bit of jelly.

MRS. SPROUL.

### Chess Cakes.

One lb. sugar,  $\frac{1}{2}$  pt. of water. Boil 15 minutes in double boiler; add  $\frac{1}{2}$  lb. of cocoanut and boil 15 minutes longer. Add  $\frac{1}{4}$  lb. of butter, yolks of 4 eggs, well beaten. Take from fire and add well-beaten whites of 4 eggs. Fill patty pans lined with rich pastry. Bake lightly in a Jewel Range.

MRS. JOHN POWER.

### Eccles Cakes.

One cup of currants, 1 cup of granulated sugar, 1 cup of finely chopped lemon peel, 1 piece of butter the size of an egg (large), 1 teaspoon of cinnamon,  $\frac{1}{8}$  teaspoon of ginger. Work these to a paste. Take puff paste, roll it  $\frac{1}{4}$  of an inch thick. Cut this into pieces 3 inches square. Place some of the filling on each square and take the corner nearest you and fold over to the opposite corner, making a triangle. Press down with palm of hand, brush top with water, sprinkle with granulated sugar, being careful the edges are fastened securely. Bake in a moderate oven in a Jewel Range.

MRS. GEO. FISHER.

### New England Dried Apple Turnovers

Soak apples until soft, cook until soft enough to put through colander, season with lemon and sweeten with sugar to taste. Make dough as for any doughnuts, cut with cookie cutter, roll thin, drop 1 tablespoonful of dried apple sauce in center, turn once, pinch edges together very carefully and fry in hot lard.

MRS. BURLINGAME.

### Cheese Straws.

Two cups grated cheese,  $\frac{1}{3}$  cup butter, cayenne to taste,  $\frac{3}{4}$  cup Dousman's Best Patent flour or enough to roll as pie crust,  $\frac{1}{2}$  cup warm water. Work butter and flour together, beat all together, roll out and cut in narrow strips and bake in a hot oven in a Jewel Range to a light brown.

MRS. J. E. SUSS.

### Crust for Timbale Shells.

For timbale shells, use  $\frac{1}{2}$  a pint of Dousman's Best Patent flour, a generous gill of milk, 2 eggs,  $\frac{1}{2}$  a teaspoonful of salt,  $\frac{1}{2}$  a teaspoonful of sugar and 1 tablespoonful of salad oil. Beat the eggs until light and then add the milk to them. Pour this mixture onto the flour and beat to a smooth batter. Add the other ingredients and beat 2 minutes longer. Put the timbale iron in a kettle of hot fat for about ten minutes. Lift the iron from the fat and turn it over, to drain all the grease from the timbale. Have a pan lined with brown paper and drop the timbale into this. Continue this process until all the batter has been cooked. These shells will be found delicate crisp cups. Arrange the shells on a dish and put into each a heaping tablespoonful of any kind of meat or fish cut into dice and heated in a delicate sauce. Take the bowl of batter in the left hand and hold it near the kettle of fat; with the right hand lift the iron from the fat and dip it into the batter, coating the iron about an inch deep with the batter. Return the iron to the fat and cook the batter until it is a delicate brown. It will take about 1 minute.

### Puff Paste for Tarts.

One cup of Dousman's Best Patent flour, 1 cup of lard, 1 teaspoonful of sugar, 1 teaspoonful of baking powder, 4 teaspoonfuls of water, white of 1 egg. Mix and set on ice 1 hour.

MRS. H. F. HANDFORD.

### English Tarts.

Roll out puff paste as for pie crust and cut with biscuit cutter. To fill, take 1 cupful seeded raisins, juice and grated rind of 1 lemon, 1 cupful sugar and 5 figs; chop figs and raisins, mix with sugar and lemon, place a spoonful on one side of

each round of crust, fold over and wet edges and pinch together, prick top with fork, bake 20 minutes in a Jewel Range.

MRS. GIRZI.

### Sand Tarts.

Two cups sugar, 1 cup butter, 3 cups Dousman's Best Patent flour, 2 eggs, leaving out the white of one. Roll out thin, cut in squares, spread white of egg on top, sprinkle with cinnamon and sugar and press a blanched almond in the center.

MRS. EDDY.

### Date Torte.

Four eggs, 1 cup sugar, 1 pinch salt, 1 lb. of dates, 1 lb. walnuts, large cup of flour, 2 teaspoons baking powder. Beat yolks and sugar very hard, add well beaten whites, and salt to taste, then add the flour (and if not stiff enough add little more) and baking powder, lastly the dates and walnuts chopped very coarse.

MRS. S. H. HOLLY.

### Krummer Torte.

One-half pound each of dates and walnuts cut in small pieces,  $\frac{1}{2}$  lb. sugar, 3 tablespoons bread crumbs, 1 teaspoon baking powder, 6 eggs. Beat yolks and stir in the above ingredients. Add beaten whites last. Bake in 2 sheets in Jewel Range slowly for 30 minutes. When cold crumble and cover with whipped cream, flavorad and sweetened.

MRS. KLENNER.

### Kartoffle Torte.

Four eggs, 2 cups sugar, 1 cup butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  lb. almonds, rind of a lemon, 1 teaspoon of cinnamon. Put together same as any other cake. Potatoes must be cooked the day before.

MRS. KLENNER.

### Vinegar Pie.

One cup sugar,  $\frac{1}{2}$  cup vinegar, 1 tablespoon Dousman's Best Patent flour,  $\frac{1}{2}$  cup water, 1 egg, little piece of butter.

MRS. BRADFORD.

### Pumpkin Pie.

One-half cup sugar,  $\frac{1}{3}$  can of pumpkin,  $\frac{1}{2}$  pt. of rich milk, 1 egg, beaten and added last. Salt, ginger, allspice and cinnamon to taste.

MRS. A. W. HAIDLE.

### Pumpkin Pie.

Pare the pumpkin, cut in small pieces, and stir in enough water to prevent burning; when soft strain through colander; to 1 qt. of pumpkin add 1 qt. of milk, 1 tablespoon of ginger, 1 teaspoonful of salt, 1 teaspoonful cinnamon, 1 nutmeg, 2 cups of sugar, 4 eggs well beaten. This makes 2 full pies.

MRS. M. N. OUTHWAITE.

### Mock Mince Pies.

One and one-half cups of sugar,  $1\frac{1}{2}$  cups of molasses,  $\frac{1}{2}$  a cup of vinegar,  $\frac{1}{2}$  cup of melted butter, 2 cups of raisins and 2 cups of currants, 12 butter crackers rolled fine, 2 eggs, 1 teaspoon each of cloves, cinnamon and nutmeg. Salt to taste. Make 2 pies.

MRS. HOPKINS.

### Squash Pie.

One qt. of boiled milk, 1 pt. of strained squash, 2 teacups of sugar, 1 teaspoon of salt. Spice to taste, ginger, nutmeg and cinnamon, four eggs beaten separately. Dessert spoon of butter, melted in the milk. Add the sugar, salt and spice to the squash, then part of the milk. Mix well and add the rest of the milk, then the eggs last.

MRS. FOWLE.

**Mince Meat.**

Two lbs. of beef, boiled and minced, 2 lbs. of suet, cleaned of strings, 2 lbs. of seeded raisins, 2 lbs. of currants, 6 Spitzenburg apples, chopped, 3 lbs. of sugar, 4 lemons, 1 orange,  $\frac{1}{2}$  lb. citron, 2 nutmegs, 3 tablespoonfuls cinnamon, 3 tablespoonfuls salt, 1 teaspoonful cloves, 1 teaspoonful allspice, 1 qt. crabapple cider. Squeeze juice from lemons and orange, chop them fine and add the juice. If brandy is used loosen the top crust with a knife and mix from 4 to 8 teaspoonfuls of best French brandy in, then replace crust.

MRS. ROPES.

**Mince Meat.**

Suppress all fibers and skin from  $\frac{1}{2}$  lb. beef kidney suet, chop it up very finely; chop  $\frac{1}{2}$  lb. cooked ox heart; seed and pick  $\frac{1}{2}$  lb. Malaga raisins,  $\frac{1}{2}$  lb. Smyrna raisins,  $\frac{1}{2}$  lb. currants; chop 3 ozs. of citron, cut 3 ozs. candied orange peel into 3-16 of an inch squares, peel and chop fine 2 lbs. apples. Have 2 ozs. brown sugar,  $\frac{1}{2}$  oz. ground cinnamon,  $\frac{1}{4}$  oz. grated nutmeg,  $\frac{1}{4}$  oz. allspice and ground ginger and  $\frac{1}{4}$  oz. of powdered coriander seeds, 1 pt. cider, 1 gill rum,  $\frac{1}{4}$  gill of brandy and the peels and juice of 2 lemons; mix all the ingredients together and put into a stone crock, leaving it in a cool place for at least 15 days before using.

DR. J. VANDEVENTER.

**Mince Meat for a Small Family.**

Left-over pieces of meat from either roast or steak may be used for mince-meat. For 2 pies take 1 cupful of finely-chopped, cold, cooked meat. Add 2 tablespoonfuls of sugar, 2 of chopped suet,  $\frac{1}{2}$  a cupful of raisins,  $\frac{1}{2}$  a cupful of currants, 2 tart apples chopped fine,  $\frac{1}{2}$  a teaspoonful of cinnamon, a saltspoon of cloves, the grated rind and juice of 1 lemon, and  $\frac{1}{2}$  a pint of boiled cider.

**English Mince Meat Without Meat**

One lb. brown sugar, 1 lb. suet, 1 lb. raisins, 1 lb. currants, 1 lb. sultana raisins, 8 large apples, rind of 2 and juice of 4 lemons, chopped, 2 teaspoons allspice, 1 nutmeg, 1 tumbler, any kind of sweet wine,—sherry or brandy.

MRS. F. P. NEEDHAM.

**Green Tomato Mince Meat.**

One pk. of green tomatoes chopped fine; drain off nearly all the water, add 6 lbs. of brown sugar, 2 cupfuls of boiled cider; boil 4 hours; then add 3 lbs. of seeded and chopped raisins, 1 lb. of chopped dates or 1 can of red sour cherries, 2 tablespoonfuls of cinnamon, 2 of allspice, 1 of cloves,  $\frac{1}{2}$  a nutmeg grated, a little pepper and salt. Boil  $\frac{1}{2}$  an hour after all ingredients have been added. Will keep all Winter.

*The*  
**Cleveland-Cliffs**  
**Iron Co.**

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ORGANIZED:

CLEVELAND IRON MINING CO. . . . .	1849
IRON CLIFFS CO. . . . .	1864
PIONEER IRON CO. . . . .	1857

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**IRON ORE.**

**PIONEER CHARCOAL IRON.**

	Iron Ore.	Charcoal Iron.
Total product to Jan. 1, 1905 . . . . .	18,732,632	822,135
1904 product . . . . .	1,069,263	64,130

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## Puddings.

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Custards for supper, and an endless host of other such lady-like luxuries.

"The flour, the sugar, and the fruit  
Commingled well, how well they suit,  
When they were well bestowed."

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### Walnut Date Pudding.

Two large eggs, 1 cup of powdered sugar, 1 cup of walnuts, chopped, 1 cup of dates, cut fine, 2 tablespoons Dousman's Best Patent flour, 1 teaspoon of baking powder. Beat eggs very light, add sugar, nuts and dates and lastly the flour mixed with the baking powder. Bake in a slow oven in a Jewel Range 1 hour. Pour over a glass of wine and cover with whipped cream. The wine may be omitted. Put cream on 2 hours before serving.

MRS. GEO. J. MAAS.

### Tapioca Pudding.

Soak  $\frac{1}{2}$  a cupful of tapioca  $\frac{1}{2}$  hour in a pt. of cold water. Then put it in saucepan and let it boil 20 minutes or until it is transparent; if it becomes too thick add a little more water. In a double boiler bring a qt. of milk to boiling point with the yellow rind of  $\frac{1}{2}$  a lemon and a little salt. Beat the yolks of 6 eggs with a cup of sugar, add them to the milk, stirring until smooth and creamy, but not allowing it to boil. When thick, remove from fire and add the tapioca, blending thoroughly. Pour it into a pudding dish. Beat the whites of the eggs to a stiff froth with three tablespoonfuls of powdered sugar and one teaspoonful of vanilla. Spread over pudding and brown lightly in the oven. The pudding requires no baking and is delicious. Serve very cold.

MISS MINNIE WITT.

### Pineapple Tapioca Pudding.

Four lemons, 2 cups of sugar, 2 cups of cream, 1 can of grated pineapple, whites of 4 eggs. Beat eggs stiff and then add the beaten cream and add to 1 cup of tapioca soaked over night and cooked previously. One-half of this recipe makes a good sized dish full.

MRS. T. D. HALL.

### Cold Pineapple Pudding.

Use canned pineapples, the sliced variety. Put one large slice at each side of a mould holding a quart, and cut enough of the rest of the fruit into small pieces to fill a large cup half full. Fill another large cup three-fourths full of juice and put on fire with the yolks of 4 eggs beaten and stir until it begins to thicken. Beat till smooth, then add the half cup of cut pineapple and put aside to cool. Whip  $\frac{1}{2}$  pt. cream until thick. Mix with the egg mixture. Fill mold and pack in ice and salt for 3 hours.

MRS. BILKEY.

### Pineapple Tapioca Pudding.

Soak 1 cup tapioca over night in plenty of water. In morning drain off any water that remains; add  $\frac{1}{2}$  cup warm water, and cook in double boiler. When almost clear, add  $1\frac{1}{2}$  cups sugar, juice of 2 lemons and one can of grated pineapple. Let boil up, remove from fire and add beaten whites of 3 eggs. After 5 minutes serve cold with plain boiled custard to which add  $\frac{1}{2}$  pt. whipped cream.

MRS. H. JAEDECKE.

### Coffee Tapioca.

Soak 1 cup of pearl tapioca 12 hours or longer; drain off water and add 2 cups of coffee, 1 scant cup of sugar, 1 scant teaspoon of salt. Boil 1 hour or longer till all tapioca is soft. Stir in  $\frac{1}{2}$  teaspoon vanilla. Mould and serve with cream.

MRS. C. V. R. TOWNSEND.

### A Good Dessert.

Chop quite fine  $\frac{1}{2}$  lb. of walnut meats and  $\frac{1}{2}$  lb. of dates, add 1 cup granulated sugar, 1 teaspoon baking powder, 3 tablespoons of bread crumbs, the well-beaten yolks of 6 eggs, adding the whites stiffly beaten last. Spread very thin in shallow greased tins and bake in a Jewel Range. When cool it will fall and must be picked from the tins with a fork. Heap in a dish and cover with whipped cream.

MRS. E. COOLEY.

### Apple Pudding.

Six apples chopped fine, 2 eggs, 1 pt. bread crumbs, 1 cup brown sugar,  $\frac{1}{2}$  teaspoon cinnamon, little cloves and nutmeg. Mix, put in buttered dish. Bake in a Jewel Range 1 hour and eat with cream.

MRS. W. B. NASON, Ripon.

### Prune Whip.

One lb. prunes stewed and put through strainer, whites of 6 eggs (4 will do), whip into prunes, flavor either vanilla, rose, or almond, slightly; butter plain mould, pour in mixture and bake a light brown. Turn out in center of dish. Make a light custard sauce and pour round mould. To be served cold.

Angel food, lady-fingers or a plain sponge cake is nice with this. Mrs. Fox.

### Creamed Rice Pudding.

Take 1 cup rice, wash and put on to boil in lots of water and a pinch of salt; do not stir. When rice is soft, pour off all the water. Whip 1 cup of sweet cream and stir into the rice, sweeten to taste. Serve with cherry sauce.

#### Sauce.

Pour off the juice from a can of cherries and put on to heat. When hot, stir in a teaspoon of cornstarch wet in a little cold water.

MRS. SPORLEY, Negaunee.

### Old Fashioned Rice Pudding

Four tablespoons rice, 1 qt. sweet milk, 2 tablespoons sugar, piece of butter size of a hickory nut, a little ground cinnamon. Bake in a Jewel range 2 hours in slow oven, the first hour keep pudding dish covered and stir pudding often. About  $\frac{1}{2}$  hour before done stir in a good pinch of salt. When done this should be of almost the consistency of very thick cream. Serve with hard sauce.

MRS. NIGHTINGALE.

### Brown Pudding.

Two cups brown sugar, 4 eggs, 4 cups of Dousman's Best Patent flour, 1 cup boiling water, 1 cup New Orleans molasses, butter size of a walnut. Melt butter before it is put in the pudding. Add 1 level teaspoon of soda stirred into molasses

until it foams well, 1 teaspoon of cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 cup raisins, floured with some of the flour that is measured. Steam 3 hours.

MRS. T. A. FELCH.

### **Peach Pudding.**

Use canned or fresh peaches for this pudding. Butter the outside of a teacup and invert in the center of baking dish. Fill the space around it with peaches either pared and left whole or sliced. Sprinkle the fruit with sugar and cover with a crust made with 2 cupfuls of Dousman's Best Patent flour, 2 teaspoonfuls of baking powder and a pinch of salt; sift these and rub in two tablespoonfuls of butter. Add a beaten egg to  $\frac{3}{4}$  of a cupful of milk and mix all together till stiff enough to roll out on the board. Bake  $\frac{1}{2}$  hour in a hot oven in a Jewel Range. Just before serving, turn the pudding dish upside down in a berry dish. If this is done carefully, the cup will be full of syrup, which should be used as sauce, though whipped cream is a delicious accompaniment. Other fruit than peaches can be used in exactly the same way.

### **Lemon Pudding.**

One qt. milk, 1 pt. bread crumbs (soft), yolks of 4 eggs, 1 cup sugar, juice of 1 lemon. Bake in a Jewel range until milk is creamy, then take from the oven and make a meringue of whites of eggs and a little powdered sugar and put in oven to brown. Eat cold.

MRS. S. G. SMITH.

### **Lemon Pudding.**

Stir into the yolks of 6 eggs 1 cup of sugar, the grated rind and the juice of 2 lemons. Soften in warm water 6 crackers, lay them in the bottom of the pudding dish and pour custard over them; bake in a Jewel range until firm. Beat the whites of the eggs to a stiff froth and add 6 tablespoonfuls sugar and beat well. When the custard is done pour the frosting over it; return to the oven and brown. Serve either cold or warm.

MRS. ROPES.

### **Tipsey Pudding.**

Cut a sponge cake or any light, plain cake into thick squares and dip the squares in a mixture of equal parts wine and water sweetened with sugar. Milk flavored with wine, brandy, vanilla or lemon will answer for soaking the squares if sufficient wine is not at hand. Arrange the pieces of cake in a handsome dish and heap whipped cream over it. On the whipped cream place small pieces of jelly, candied cherries cut in half, strawberries, shaved pineapple, raspberries, all of these fresh or canned, and any kind of fruit jelly or jam one happens to have on hand.

### **Steamed Sponge Cakes.**

Three eggs beaten separately, 1 cup sugar, 1 heaping cup Dousman's Best Patent flour, 2 teaspoons baking powder, 2 tablespoons sweet milk. Mix all together. Grease some teacups thoroughly, put a tablespoon of the mixture in each cup. Steam 20 minutes and roll in confectioner's sugar. They will look like snowballs.

MRS. N. M. VAN AUKEN.

### **Prune Pudding.**

Boil  $\frac{1}{2}$  lb. prunes until very soft and the juice all boiled out. Remove stones and chop the prunes. Beat the whites of 3 eggs, add  $\frac{1}{2}$  cup pulverized sugar, pinch of salt,  $\frac{1}{2}$  teaspoon of cream tartar,  $\frac{1}{2}$  teaspoon vanilla. Add prunes little at a time. Stir well. Steam  $\frac{1}{2}$  hour. Put into a dish with a cover and then set into the steamer. Eat cold, with whipped cream.

MRS. H. L. RAMSDELL.



### Orange Pudding.

Five sweet oranges, 1 coffee cup of white sugar, 1 pt. of milk, yolks of 3 eggs, 1 tablespoonful of corn starch. Then slice the oranges and pour over them the sugar; set the milk in a pot of boiling water and let it get boiling hot, add yolks of eggs well beaten, then the corn starch made smooth with a little cold milk. Stir all the time and as soon as it thickens pour over the fruit. Put on the icing.

MRS. LIZZIE W. TAYLOR.

### Bread Pudding.

One cup bread crumbs,  $\frac{1}{2}$  cup sugar, yolks of 2 eggs and 1 white, 2 cups sweet milk, grated rind of 1 lemon. Be careful not to bake much or will curdle. Frosting: Beat 2 whites stiff, then add  $\frac{1}{2}$  cup sugar, then juice of lemon. Put in oven to brown.

MRS. J. POWER.

### Raisin Puffs.

One-quarter cup butter, 1 tablespoon sugar, 1 egg,  $\frac{1}{2}$  cup milk, 1 cup Dousman's Best Patent flour,  $1\frac{1}{2}$  teaspoons baking powder,  $\frac{1}{2}$  cup raisins. Steam in cups  $\frac{1}{2}$  hour and serve with sauce.

MRS. E. R. NELSON.

### Cream Sponge Drops.

Separate 4 eggs, add gradually to the yolks 1 cup of powdered sugar: beat until light; then stir in carefully the whites of the eggs beaten to a stiff froth, then  $\frac{3}{4}$  of a cup of Dousman's Echo pastry flour. Bake this in timbale cups; stand the cups in a baking pan of boiling water. Serve as soon as done, with an ordinary pudding sauce or soft custard.

MRS. JOSEPH VANDEVENTER.

### Fig Pudding.

One cup of chopped figs, 1 cup of chopped suet, 1 cup of sugar, 1 cup of bread crumbs, 1 cup of wine or fruit juice, 2 well beaten eggs and a little nutmeg. Steam 1 hour in a double boiler and serve with lemon or wine sauce.

MRS. F. H. RAISKEY.

### Fig Roly-Poly.

Pick over and wash 1 lb. of figs, cut into bits and place in a double boiler with 1 cupful of water. Cover and cook slowly until they can be beaten to a pulp with a spoon. Cool and flavor with a few drops of vanilla. Sift together 1 pt. of Dousman's Best Patent flour,  $\frac{1}{2}$  of a teaspoonful of salt and 1 heaping teaspoonful of baking powder, then rub into it 2 heaping tablespoonfuls of butter. Mix to a soft dough with cold milk, turn out on a floured board and roll out in a sheet half an inch thick. Spread with the fig paste and roll up tightly, pinching the ends well together. Place on a buttered pan, steam for  $\frac{3}{4}$  of an hour and stand in a hot oven in a Jewel Range for 5 minutes to dry off.

For the sauce, cream  $\frac{1}{2}$  of a cupful of butter, add  $\frac{1}{2}$  of a cup of sifted powdered sugar and beat hard until very creamy. Work in gradually 3 tablespoonfuls of thick cream and add sufficient vanilla to flavor. Stand the bowl in a pan of hot water and stir and beat until the sauce is creamy and smooth. Serve at once.

### Black Currant Pudding.

Boil for 30 minutes a scant cupful of rice in 2 cupfuls of salted water; add a tablespoonful of butter, half a cupful of sugar and a beaten egg and cook 5 minutes. Butter a pudding dish and line with macaroon crumbs or bread crumbs, then put in a half-inch layer of rice, then a layer of black currants which have been budded; so continue until all the rice is in and a pint of currants used; cover with crumbs and pour over a teacupful of cider (sweet); bake in a Jewel Range  $\frac{3}{4}$  of an hour in a moderate oven; turn onto a platter and serve with custard sauce. To those who like the peculiar flavor of the black currant this will be found a delicious pudding.

### Little Orange Puddings.

Cream 1 heaped tablespoonful of butter and 1 cup of granulated sugar; add the well-beaten yolks of 4 eggs, the grated rind of 1 orange and 1 cup of orange juice and pulp. Stir in 4 tablespoonfuls of fine cracker crumbs and 1 cup of milk, then add the whites of the egg, beaten with  $\frac{1}{2}$  cup of sugar. Pour into well-buttered cases or ramekins and bake quickly in hot oven in a Jewel Range.

### Cracker Raisin Pudding.

Scald 5 cups milk, pour over  $1\frac{1}{2}$  cup rolled cracker crumbs, add  $\frac{1}{4}$  cup cold butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  teaspoon each of salt and cinnamon,  $\frac{1}{4}$  teaspoon mace, 1 lb. seeded raisins, 6 eggs beaten with 1 cup brown sugar. Bake in a Jewel Range 4 hours; whipped cream garnish.

### Jerusalem Pudding.

Chop fine  $\frac{1}{4}$  lb. dates, cover with orange juice; whip 1 pt. cream, cover  $\frac{1}{3}$  box of gelatine with  $\frac{1}{2}$  cup cold water; soak  $\frac{1}{2}$  hour. Have ready 4 tablespoons of rice cooked until tender. Put cream on ice in a pan; sprinkle over the rice  $\frac{1}{2}$  cup powdered sugar, 1 teaspoon of vanilla; now put over the dates and orange juice. Stand gelatine over hot water until dissolved; strain it into the cream; stir carefully until well mixed and slightly thickened; turn into a mould and stand away for 2 or 3 hours. When ready to serve the pudding, heap around it the plain whipped cream, dust thickly with almonds that have been blanched, dried and pounded fine.

MRS. H. L. RAMSDELL.

### Chocolate Pudding.

To a quart of boiling milk allow a pint of grated bread, beating well before adding the other ingredients, then stir in one small cupful of sugar, three eggs and two squares of unsweetened chocolate, flavoring with a scant half teaspoonful of salt, one teaspoonful of vanilla extract and a little ground cinnamon; pour into small custard cups and bake set in a panful of hot water for thirty-five minutes in a moderate oven; allow them to cool and then place directly on the ice until ready to serve, turning them out on individual dessert plates, resting on a lace-paper doily. Garnish each with a star of sweetened whipped cream.

MISS LAURA WALTERS, St. Louis, Mo.

### Chocolate Pudding.

One cup milk, 4 tablespoonfuls sugar, 2 tablespoonfuls corn starch, 1 square chocolate,  $\frac{1}{2}$  teaspoonful vanilla, 1 egg. Melt chocolate in double boiler slowly. Add the milk, stirring all the time. Mix corn starch and sugar and add to the beaten yolk of the egg. Then add milk and chocolate, return to double boiler, cook until smooth and thick, stirring very often. Then remove from stove, beat the white of the egg stiff, add to it 1 teaspoonful sugar, then stir into pudding. Flavor with vanilla and pour into pudding mould. Let stand in cool place until firm. Serve with whipped cream. This recipe will serve four people.

MARY MINER.

### Sour Cream Pudding.

One pt. sour cream,  $\frac{1}{2}$  teaspoon soda, 8 tablespoons of Dousman's Best Patent flour, 4 eggs beaten separately, pinch of salt. Bake in a Jewel range 1 hour and eat with a rich sauce.

MRS. T. A. FELCH.

### Graham Pudding.

One cup of sour milk, 1 cup of molasses, 1 cup of raisins, 3 cups of Dousman's Best Patent flour, 1 large teaspoon of soda, 1 egg and a pinch of salt. Steam 3 hours. Sauce for steamed pudding: Beat whites and yolks of 3 eggs separately

until very light; add  $\frac{1}{2}$  cup of sugar to each, put in double boiler and stir constantly until thick.

MRS. THEODORE HALL.

### Graham Pudding.

One-half cup molasses,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup sour milk,  $1\frac{1}{2}$  cups graham flour, 1 egg, 1 teaspoon soda, 1 cup raisins, spice and salt. Steam 3 hours. Serve with rich sauce.

MRS. SEDGWICK.

### Graham Pudding.

One cup molasses, 1 cup sweet milk,  $\frac{1}{2}$  teaspoon cinnamon, 1 egg, 1 teaspoon soda, 1 teaspoon butter, 1 cup raisins, nutmeg to taste, a little salt,  $1\frac{1}{2}$  cups graham flour. Steam in buttered pan 3 hours.

MRS. H. HARWOOD.

### Pudding Sauce.

One coffee cup granulated sugar,  $\frac{3}{4}$  cup butter, 1 egg beaten light,  $\frac{1}{2}$  grated nutmeg, a little wine if liked. Cook in double boiler, stirring all the time. Add the wine when the sauce is cool, if at all.

MRS. H. HARWOOD.

### Farina Pudding.

One and one-half qts. of milk, 3 tablespoonfuls of Farina. Boil milk with a little salt. When boiled, stir in the Farina *slowly*; let it boil up once or *twice*; take off the fire and when quite cool add 5 eggs well beaten (not separate), sweeten to taste, add also vanilla. Flouring, turn into a pudding dish and bake in a Jewel range ten minutes. This pudding is delicious cold.

MRS. DUNCAN.

### Rice Blanc Mange.

Put into a double boiler 3 cups milk, pinch salt and a scant  $\frac{1}{2}$  cup of rice. Cook until milk is absorbed. Add  $\frac{1}{3}$  of a box of gelatine, soaked in cold water and dissolved by placing cup over the steam of the kettle. As the mixture begins to thicken add  $\frac{1}{2}$  cup powdered sugar, 1 teaspoon vanilla and a wine glass of sherry and  $\frac{1}{2}$  pt. of cream whipped to a stiff froth. Turn into a wet mold and set away in a cold place.

MRS. D. B. BILKEY.

### Chocolate Blanc Mange.

Put one pint of milk in a double boiler. When hot add two ounces of grated chocolate or two heaping teaspoonfuls of cocoa. Add half a cupful of sugar. Moisten three level tablespoonfuls of cornstarch with a little cold milk; add them to the hot milk and chocolate, stir until thick and smooth, turn into small individual moulds and stand aside to harden. Serve cold with cream.

### Suet Pudding

One cup of suet chopped fine, 1 cup of molasses, 1 cup of sour milk, 1 teaspoonful of soda, 1 cup of raisins, 3 cups of Dousman's Best Patent flour, and a little salt. Steam 3 hours.

### Sauce.

Bring to boiling point 1 pt. of milk, add 3 tablespoonfuls sugar, and beat yolks of 3 eggs in, stirring all the time until it thickens. Flavor with vanilla or lemon.

MRS. RICHARD MATTHEWS.

### Steamed Pudding.

One cup suet chopped fine, 1 cup raisins seeded, 1 cup molasses, 1 cup sweet milk, 3 cups Dousman's Best Patent sifted flour, 1 even teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon salt,  $\frac{1}{2}$  grated nutmeg. Mix suet and spices, add soda, dissolved in a little warm water, to the molasses, put with suet and spices, add milk and flour and the raisins well floured. Steam 3 hours.

MRS. R. P. BRONSON.

**Steamed Pudding.**

Two cups Dousman's Best Patent flour,  $\frac{1}{2}$  cup suet, 1 cup sugar, 1 cup milk, 1 egg, a teaspoonful of soda, fruit to suit your taste. Steam  $2\frac{1}{2}$  hours.

MRS. MITCHELL.

**Cabinet Pudding.**

Butter a mould well; line the bottom with raisins and citron cut in fancy shapes, cover this with pieces of stale cake, then more raisins and citron, alternating with the cake until the mould is full to within an inch and one-half of the top. Mix in a bowl 3 tablespoons of sugar and the yolks of 3 eggs, until they are a cream, then mix in slowly a pint of milk just brought to the boiling point. Pour this over cake in the mold. Steam  $1\frac{1}{2}$  hour. Serve with rich sauce.

MRS. E. C. COOLEY.

**Scalloped Apple Pudding.**

Three cups apples chopped,  $1\frac{1}{2}$  cups bread crumbs, 1 cup sugar,  $\frac{1}{4}$  teaspoon cinnamon,  $\frac{1}{4}$  teaspoon nutmeg, 2 tablespoons butter,  $\frac{1}{2}$  lemon, juice and rind,  $\frac{1}{2}$  cup water. Melt butter and add crumbs; mix sugar, spices and lemon rind. Put  $\frac{1}{4}$  of the crumbs in the bottom of a buttered dish. Then  $\frac{1}{2}$  the apples. Sprinkle with  $\frac{1}{2}$  sugar and spices, then add another quarter of crumbs and remainder of apples, sugar and spices. Sprinkle lemon and water over this, and put rest of the crumbs over the top. Bake in a Jewel range  $1\frac{1}{2}$  hours, or until the apples are thoroughly cooked. Cover 1 hour. Serve with cream.

MRS. J. E. SUSS.

**Carrot Pudding.**

One cup of grated carrot, 1 cup of grated potato, 1 cup of chopped suet, 1 cup of brown sugar, 1 cup of currants,  $\frac{1}{2}$  cup of chopped citron, 1 teaspoonful of soda in a little warm water, 2 cups of Dousman's Best Patent flour, 1 tablespoonful of lemon extract. Mix all ingredients together and let stand over night; boil 3 hours.

MRS. EDWARD J. BUTLER.

**Baked Indian Pudding.**

One qt. of scalded milk poured over 2 tablespoons of cornmeal, 1 cup sugar, nutmeg and salt to taste. Butter the dish, put all in, then drop over it 1 tablespoon molasses. Bake in a Jewel range  $1\frac{1}{2}$  hours to 2 hours. Serve hot with pieces of butter on each dish.

MRS. WELLS.

**Gingerbread Pudding.**

One cup of molasses, 1 of sour milk, 2 cups Dousman's Best Patent flour, 1 of raisins, 1 of currants, 2 tablespoonfuls each of ginger, cinnamon and allspice, 1 teaspoonful of cloves. Steam 2 hours. Hard sauce of butter and sugar beaten to a cream.

MISS OLCOTT.

**Baked Apple Dumpling.**

Mix 1 pt. of sifted Dousman's Best Patent flour, 3 level teaspoons of baking powder,  $\frac{1}{2}$  teaspoon salt, rub in  $\frac{1}{4}$  cup butter and hard,  $\frac{3}{4}$  cup of milk, 1 beaten egg. Nearly fill a deep pudding dish with apples pared and cut in quarters, 1 cup sugar, flavor with lemon rind or whatever you wish, turn the dough over the apples. Bake in Jewel range slow so the crust will not get brown before the apples are done. Serve with cream.

MRS. LALONDE.

**Cherry Dumplings.**

Fill cups  $\frac{1}{2}$  full of stoned sour cherries, and 1 heaping tablespoonful of sugar; take 3 cups Dousman's Best Patent flour, 3 teaspoonfuls of baking powder, 1 tablespoonful of butter; add sweet milk enough to stir stiff like cake. Fill cups  $\frac{3}{8}$  full, steam  $\frac{3}{4}$  of an hour. Eat with sauce. Any other fruit is good.

MRS. E. E. SCRIBNER.

### Peach Dumplings.

Wash half a pound of rice through several cold waters; drain, throw the rice in a kettle of boiling water and boil rapidly for twenty minutes; drain. Spread a thin layer in the centre of a dumpling cloth; place in the centre of this one small, soft peach; fold the rice over, tie tightly; throw the dumplings in a kettle of boiling water, boil rapidly for fifteen minutes, and serve hot with a pitcher of cream.

### Cherry Pudding.

Mix  $\frac{1}{2}$  pt. flour, 1 teaspoon of baking powder and 1 tablespoon of sugar. In another dish beat up  $\frac{1}{2}$  cup of milk and the yolks of 2 eggs. Pit 1 qt. of cherries and dredge with 1 tablespoon of Dousman's Best Patent flour. Beat the whites of the eggs with  $\frac{1}{2}$  teaspoon of salt. Melt 1 tablespoon of butter in your pudding dish. Add the milk mixture to the flour, then the butter, and beat well. Stir in the cherries and last of all the whites of eggs. Pour the pudding into the basin, cover with buttered paper, and put on to steam at once, steaming for 1 hour. This pudding must be mixed rapidly and put at once in the steamer over fast boiling water and kept steaming or it will be heavy. If properly made it is delicious. Serve with any preferred hot sauce.

MRS B. A. TYLER.

### Cherry Pudding.

One pint of flour,  $\frac{1}{4}$  a teaspoonful of salt, 2 level teaspoonfuls of baking powder,  $\frac{1}{4}$  a cup of sugar,  $\frac{1}{4}$  a cup of milk, or more,  $\frac{1}{4}$  a cup of melted butter, the whites of three eggs, 1 cup of stoned cherries, 1 teaspoonful vanilla or lemon. Sift together the first four ingredients and mix with the milk and melted butter; add the whites of the eggs beaten dry, the extract and a little more milk, if needed, to make a soft dough; lastly, mix in the cherries. Steam in a buttered mould about three hours. Serve with

#### Cherry Sauce for Above.

One cup of sugar, 1 level tablespoonful of cornstarch, 1 pint of cherry juice, 1 tablespoonful of butter, 1 teaspoonful lemon extract. Sift together the sugar and the cornstarch and stir into the boiling juice; let cook ten minutes, then add the butter, beaten to a cream, and the extract.

### Fruit Pudding.

Make a batter of 1 egg, 1 tablespoon of butter (melted), 1 pt. of Dousman's Best Patent flour, 2 heaping teaspoons of baking powder, and add milk to make a thick batter, pinch salt. Add 1 cup of raspberries, 1 cup of raspberry juice, 1 cup of water, 1 cup of sugar, 1 tablespoon of cornstarch, moistened with the water. Steam 1 hour in bowl, or  $\frac{1}{2}$  hour if you use cups.

MRS. G. MINER.

### Plum Pudding.

One pt. suet,  $1\frac{1}{2}$  pts. Dousman's Best Patent flour, 1 pt. sugar, 1 pt. raisins, 1 pt. currants (scant),  $\frac{1}{2}$  pt. bread crumbs,  $\frac{1}{2}$  cup blanched almonds, little citron and lemon peel, 5 eggs, 1 cup milk, 1 tablespoon molasses,  $2\frac{1}{2}$  teaspoons baking powder, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon salt. Steam  $3\frac{1}{2}$  hours.

MISS WINTER.

### Plum Pudding.

One qt. Dousman's Best Patent flour, 1 lb. suet (chopped fine), 2 lbs. raisins, 4 eggs, 1 grated nutmeg, 2 teaspoonfuls of salt, water enough to mix. Tie in bag, put into boiling water and boil steady for 4 hours.

MRS. E. HARRIS.

### Plum Pudding.

Pour a cupful of hot milk over a cupful of bread crumbs. When the milk becomes cold add  $\frac{3}{4}$  of a cupful of sugar, a teaspoonful of salt, the yolks of 4 eggs,  $\frac{1}{2}$  lb. each of raisins and currants,  $\frac{1}{2}$  cupful of chopped almonds,  $\frac{1}{2}$  lb. of

suet and spices to taste. Steam for six hours. Serve with whipped cream sweetened with maple sugar.

### Plain Plum Pudding.

Mix together one pint of stale, dry bread crumbs, one cupful of brown sugar, a teaspoonful of cinnamon, half a grated nutmeg and half a pound of finely chopped suet. Stone half a pound of raisins and mix with them half a pound of cleaned currants and half a pound of shredded citron. Dissolve half a teaspoonful of soda in a tablespoonful of warm water; add it to half a cupful of New Orleans molasses. Add this to three eggs, well beaten, and pour the whole over the dry ingredients. Mix, and pack into greased moulds or kettles. Steam or boil for four hours.

### Cheap Pudding.

One of the nicest cheap puddings is made by chopping fine  $\frac{1}{2}$  lb. of dates and 2 ozs. of beef suet. Mix with the suet  $\frac{1}{2}$  cupful of brown sugar, 2 cupfuls of rolled oats, 1 teaspoonful of cinnamon, the juice and grated rind of 1 lemon; add  $\frac{1}{2}$  teaspoonful of soda to 2 tablespoonfuls of warm water. Stir this into  $\frac{1}{2}$  cupful of molasses; add 3 well-beaten eggs and then the fruit well floured. Put in a greased pudding mould and boil or steam continuously for 2 hours. Serve hot with a liquid, or a hard pudding sauce.

### Fig Pudding.

One-half lb. of figs, 3 tablespoons of butter, 1 tablespoon of molasses,  $\frac{1}{4}$  teaspoon of soda, 2 cups fine bread crumbs, 1 cup of milk,  $\frac{1}{2}$  cup of brown sugar, 2 eggs. Chop figs very fine and mix with the butter. Steam 3 hours.

#### Sauce.

Beat  $\frac{1}{2}$  a cup of butter to a cream, gradually add to it a cup of powdered sugar, flavor with 3 tablespoons of sherry or Madeira. G. MINER.

### Christmas Pudding.

Mix  $2\frac{1}{2}$  cups of Dousman's Best Patent flour, 1 teaspoon soda, 1 teaspoon each of salt, cinnamon, mace and allspice, and 2 level teaspoons baking powder. Have ready 1 cup raisins, seeded and cut in quarters,  $\frac{1}{4}$  cup figs, wiped and cut in  $\frac{1}{2}$ -inch bits,  $\frac{1}{4}$  cup citron measured after slicing thinly, and  $\frac{1}{2}$  cup pecans, broken into small pieces. Flour the fruit slightly. To the flour mixture add 1 cup milk, 1 cup molasses, and  $\frac{2}{3}$  of a cup softened butter and when well mixed stir in the fruit and nuts. Turn the mixture into well-buttered moulds. Steam 3 hours. If cans are small 2 hours will be sufficient. U. ROPES.

### Christmas Plum Pudding.

One lb. suet (chopped very fine), 1 lb. brown sugar, 1 lb. raisins, 1 lb. sultana raisins, 1 lb. currants,  $\frac{1}{2}$  lb. mixed candied peel, 1 teaspoon allspice, 1 nutmeg,  $1\frac{1}{2}$  pts. fine bread crumbs, 2 cups Dousman's Best Patent flour, 1 dozen eggs. Mix all thoroughly, add eggs well beaten, steam 8 or 10 hours in bowls or in cloths. This will make two large puddings. MRS. NEEDHAM.

### English Plum Pudding.

One and one-half pts. fresh bread crumbs, 1 pt. chopped suet, 1 pt. raisins, 1 pt. currants, 1 cup candied citron,  $\frac{1}{2}$  cup candied lemon or orange peel, 5 eggs, 1 cup sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon mace,  $\frac{1}{2}$  teaspoon cinnamon, 2 heaping tablespoons of Dousman's Best Patent flour, 4 tablespoons of milk, 1 wine glass of wine. Mix suet and bread crumbs together, add sugar, spices and grated rind of 1 lemon. Beat the yolks together and add to the dry materials. Make a thin batter of the flour and milk and add next. Cut in the beaten whites. Lastly add the floured currants and raisins. Place in a pail with a tube through the middle, first a layer of batter, then one of sliced citron and orange peel, etc. Cover and steam 6 hours. Steam 1 hour before serving. Serve with a foamy sauce. MRS. ORR SCHURTZ.



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## Pudding Sauces.

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Change is the sauce that sharpens appetite.

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### Hard Sauce.

One pt. confectionery sugar,  $\frac{1}{4}$  lb. butter, white of 1 or 2 eggs.

MRS. T. M. WELLS.

### Liquid Sauce.

Make a liquid sauce of boiling water, a little brandy, butter, sugar and nutmeg.  
Boil 2 minutes.

MRS. PARKHURST, Escanaba.

### Maple Sugar Sauce.

Melt over a slow fire, in a small teacup of water, half a pint maple sugar; let it simmer, removing all scum; add 4 tablespoons of butter mixed with a level teaspoon of Dousman's Best Patent flour; add 1 tablespoon of grated nutmeg. Boil a few minutes and serve.

### Maple Sauce.

Boil one cupful of maple syrup a few moments, skim and add one-half cupful of fresh butter which has been rubbed smooth with one tablespoonful of flour; boil again just long enough to cook the flour, remove from the fire, and serve hot.

### Yellow Sauce.

Rub  $\frac{1}{2}$  cup butter till soft, add  $\frac{1}{2}$  cup light brown sugar and beat until very light and creamy. Beat the yolks of 2 eggs and when ready to serve put the bowl or pan containing the sugar and butter over boiling water and stir until it is liquid, then add the eggs,  $\frac{1}{8}$  teaspoonful mace and  $\frac{1}{2}$  cup fruit juice, or wine if you approve, and stir until it is thick. Serve at once and stir it before each pouring.

MISS ROPER.

### Golden Sauce.

This sauce is also served with ice cream. Put a pint of cream in a double boiler; when hot add the yolks of 3 eggs thoroughly beaten with half a cupful of sugar; cook a moment; take from the fire and add a tablespoonful of gelatine that has been soaking for 15 minutes in half a cupful of cold milk. Strain, and when cold add the flavoring, which may be the juice and grated rind of an orange, vanilla or any flavoring in common use.

MRS. RORER.

### Lemon Sauce.

Mix 3 heaping teaspoons of cornstarch with 1 cup of sugar in a saucepan; pour on 2 cups of boiling water and stir quickly as it thickens, and when smooth set it



back where it will merely bubble and stir it occasionally. Add the grated rind and juice of 1 lemon and 1 heaped tablespoon of butter. Add more hot water if too thick, as it thickens in cooling and should be thin enough to pour easily.

MRS. J. S. WOOD.

### Sauce for Plain Puddings.

Beat whites and yolks of 3 eggs separately until very light; add  $\frac{1}{2}$  cup of sugar to each and put in a double boiler and stir constantly until thick; add vanilla, and 1 tablespoon of whipped cream if you have it.

MRS. E. L. DRAKE, Marquette.

### Chocolate Dressing.

Two cups brown sugar,  $2\frac{1}{2}$  squares Baker's chocolate,  $\frac{1}{2}$  cup sweet milk, 2 tablespoons butter. Cook in double boiler until perfectly smooth.

MRS. WILLIAM SEDGWICK.

### Chocolate Sauce.

This is usually served hot as a sauce for ice cream. Put 4 ozs. of grated chocolate, 1 cupful of sugar and half a cupful of milk over the fire; stir until the sugar is dissolved, and boil until the mixture forms a soft ball when dropped into ice water.

### Rich Wine Sauce.

One cupful of butter, 2 of powdered sugar, half a cupful of wine. Beat the butter to a cream; add the sugar gradually and when very light add the wine, which has been made hot, a little at a time. Place the bowl in a basin of hot water and stir for 2 minutes. The sauce should be smooth and foamy.

MRS. J. L. BRADFORD.

### Brandy Sauce.

One-quarter cup of butter, yolks of 2 eggs, dash of mace,  $\frac{1}{2}$  cup granulated sugar,  $\frac{1}{8}$  teaspoon salt,  $\frac{1}{2}$  cup of hot cream or rich milk. Cream the butter, gradually add the sugar, beating continually; to this add the yolks well beaten, then pour into this mixture the hot cream or milk, cook over hot water until it will coat the spoon, remove from range and add 3 tablespoons of fine brandy and 1 tablespoon of Jamaica rum, pour this mixture slowly over the lightly beaten whites of eggs, beating continually.

### Liquid Pudding Sauce.

Mix a rounding tablespoonful of Dousman's Best Patent flour with half a cupful of sugar; add hastily half a pint of boiling water; boil for a moment and pour, while hot, into 1 egg well beaten. Flavoring of any kind may be added to this sauce—the grated rind and juice of 1 lemon or orange, or a suspicion of mace, with the juice of half a lemon and a teaspoonful of vanilla. *grape fruit mace*

### Foamy Sauce.

Wash and beat to a cream half a pound of butter; add gradually 1 cupful of powdered sugar, and, one at a time, the yolks of 3 eggs. When very light add a gill of boiling water and stir over hot water until the mixture thickens; then take from the fire and add 8 tablespoonfuls of orange juice or other flavoring. Or add nutmeg and a little lemon juice.

### Nun's Butter.

Wash, by pressing under water, a quarter of a pound of butter; beat to a cream and add gradually half a pound of powdered sugar. When very light drop in the unbeaten white of 1 egg, beat for 5 minutes, add the second white and beat for 5 minutes again. Put the mixture in the serving-dish, dust it with grated nutmeg and stand on the ice.

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## VANILLA EXTRACT

## Fancy and Frozen Desserts.

---

"If some old and austere Pilgrim  
Came to earth awhile and stayed,  
Would he growl 'cause modern victuals  
Are not like his mother made?"

"Sit upon a cushion, and sew a fine seam  
And feed upon strawberries, sugar and cream."

---

### Mousse of Chestnut.

With  $\frac{1}{2}$  lb. of chestnut puree mix about 6 ozs. of sugar flavored with vanilla; beat it well with a spoon until it is quite smooth, and then add 3 wineglassfuls of sweetened whipped cream. Pour the preparation into a dome-shaped mould previously buried in salted ice, cover the mould, solder its joints with flour and water paste, and keep it in the ice for an hour. When ready to serve, dip the mould in hot water, wipe, and turn the mousse out on a folded napkin.

"OSCAR," of Waldorf Astoria.

### Snow Dessert

Soak  $\frac{1}{4}$  cup of gelatine in  $\frac{1}{4}$  cup of cold water; pour on 1 cup of boiling water and stir until entirely dissolved; add 1 cup sugar and 4 tablespoons lemon juice. Strain the mixture and set away to cool. When it has become quite firm, beat it until white and frothy, then stir in the whites of 3 eggs that have been beaten stiff. Mould in any form desired.

This dessert may be served with a custard made of a pint of milk, the yolks of 3 eggs, 4 level teaspoons of sugar and  $\frac{1}{2}$  teaspoon of lemon flavoring, or a lemon jelly colored red and piled in spoonfuls around the snow makes a very attractive dish.

MRS. J. N. ST. CLAIR.

### Sponge Cream Dessert.

One pt. milk, 3 tablespoons gelatine, 3 tablespoons sugar, 3 eggs. Put gelatine in cold milk and let stand for a while; put on stove and bring milk to the boiling point, then add sugar and yolks of eggs, which have been well beaten together. Remove from fire and stir in whites of eggs, which have been beaten stiff. Add a pinch of salt and flavor to suit, and pour into small moulds. Serve with cream.

MRS. T. F. COLE, Duluth.

### A Favorite Dessert.

One heaping tablespoon Knox's gelatine, 1 can grated pineapple, juice of 1 lemon, 2 dozen walnuts. Dissolve gelatine in 2 glasses of hot water, mix lemon with pineapple, add to gelatine and pour all into moulds. When nearly set stir in walnut meats broken in small pieces. Serve with whipped cream.

MRS. SHAW, Buhl, Minn.

# WE WASH WELL



## NEEDHAM BROS.

### **Orange and Strawberries in Basket.**

Select good-sized oranges. Cut off top and scoop out center; fill with strawberries and some of the orange. If liked pour a little sherry over and put on top a spoonful of whipped cream. MRS. C. T. KRUSE.

### **Lemon Ice Cream.**

Dissolve 4 large cups of sugar in 1 qt. of hot milk. When cool add 3 pts. of cream, put in freezer and chill. Add the juice of 8 lemons. Turn the freezer until the cream begins to freeze, then add the well-beaten whites of 4 eggs and beat hard for 3 minutes with a spoon. Turn freezer very rapidly until frozen. This is sufficient for 4 qts. of ice cream. MRS. H. O. YOUNG.

### **Strawberry Ice Cream.**

Sprinkle sugar over strawberries, mash them well and rub them through a sieve. To a pint of the juice add half a pint of good cream, make it very sweet, freeze it in the usual way, and when beginning to set stir in lightly 1 pt. of whipped cream, and lastly, a handful of whole strawberries. MRS. E. C. COOLEY.

### **Chocolate Ice Cream.**

One pt. cream, 1 pt. milk,  $1\frac{1}{2}$  cups sugar, yolks of 6 eggs, 1 square of Baker's chocolate, 1 tablespoon of vanilla. Make a custard of the milk, sugar and yolks; melt the chocolate and thin it with hot water, then add it to custard. When cold flavor and add beaten cream. MRS. HAIDLE.

### **Vanilla Ice Cream.**

Use above recipe, omitting chocolate. MRS. A. W. HAIDLE.

### **Maple Ice Cream**

Boil 1 pt. of maple syrup 5 minutes, take from fire. Beat the yolks of 4 eggs light, then pour over the syrup slowly, set over boiling water until mixture is thick enough to coat the spoon; strain and cool, stirring occasionally. Then add 1 qt. of cream, 1 tablespoonful of vanilla. Freeze and pack. MRS. T. J. FLYNN.

### **Maple Ice Cream.**

Two cups of maple syrup, 6 eggs, 1 qt. of cream. Heat the maple syrup just to boiling and before removing from the fire add the beaten yolks of 6 eggs, letting them scald but not boil. When cool stir in cream and the whites of 2 eggs beaten stiff. Place in the freezer and freeze as usual. MRS. J. LEONARD JOHNSON.

### **Peach Ice.**

Rub 1 can of peaches through a colander, add a qt. of water, juice of 2 oranges and 1 or 2 lemons, 1 pt. of sugar (clarified). When cold put in freezer and when half frozen add the beaten whites of 2 eggs. For raspberry or strawberry ice, the

same as peach ice, only use 2 glasses of raspberry or strawberry instead of peaches. For pineapple ice use 1 can grated pineapple with the juice.

MRS. R. E. DRAKE.

### Grape Sherbet.

Mash 1 lb. of Concord grapes thoroughly, and strain the juice. Add an equal amount of cold water, juice of 1 lemon and sugar to make very sweet; freeze.

MRS. JAHN, Ironwood.

### White Velvet Sherbet.

The juice of 4 lemons and thinly shaved peel of 1, soaked in the juice  $\frac{1}{2}$  hour; then strain the juice and add enough sugar to make a thick syrup—usually  $\frac{3}{4}$  of a cup of sugar to each lemon; add 1 qt. of milk and turn at once into a freezer packed with 3 parts of ice and 1 of rock salt. Turn slowly at first and when it begins to thicken turn rapidly until stiff; add more ice and salt and let stand for 2 hours.

MRS. CRANE.

### Pineapple Sherbet.

One qt. water, whites of 2 eggs, 1 pt. sugar, juice of 2 lemons, 1 can grated pineapple. Let sugar melt in water on back of a Jewel Range, add lemon juice, pineapple and sugar, and when half frozen add beaten whites and finish freezing.

GLORIANA ROGERS.

### Milk Sherbet.

Juice of 3 lemons, 2 cups granulated sugar. Mix well and allow to stand 2 hours. Thoroughly chill 1 qt. new milk, mix all together and freeze.

MRS. WM. SEDGWICK.

### Nesselrode Pudding.

Boil  $\frac{1}{2}$  pt. of sugar,  $\frac{1}{2}$  pt. of water and the juice of a pt. can of sliced pineapple 20 minutes. Beat the yolks of 6 eggs and stir into the syrup; cook until it thickens. When cool add 1 qt. of cream, 2 cups of shelled almonds chopped fine,  $\frac{1}{4}$  lb. of candied cherries and the pineapple chopped fine. Add vanilla, 1 teaspoonful. Mix well and freeze.

MRS. A. K. SEDGWICK.

### Macaroon Whip.

Whip 1 pt. of cream to its stiffest froth, drain it and add  $\frac{1}{2}$  cup powdered sugar and 1 teaspoonful of vanilla. Crush 1 dozen large macaroons into small pieces, lightly whisk them into the cream, turn into a mould, cover carefully and pack ice or snow around it. Let it stand all day. Serve in sherbet glasses.

MISS OLGA GIRZI.

### Maple Parfait.

For 1 qt. maple parfait take 1 coffee cup milk, 1 of cream, 1 of maple syrup and yolks of 4 eggs. Set the syrup on the stove and boil a little and then pour over the beaten yolks and stir to a cream; then add milk and cream and freeze as for ice cream.

MIRIAM AUSTIN.

### Mrs. Smith's Dessert.

Make a nice cottage pudding, either in little cakes or on a slab; if the latter, then cut in squares and on the top of each piece put a tablespoon of the following: Cream half a cup of butter and 1 cup of sugar together and add 1 qt. of strawberries, or more, if desired, which have been crushed and stood on ice some time before.

### Lunch Bananas.

Slice 4 bananas; cook  $\frac{1}{2}$  cup water,  $\frac{1}{4}$  cup sugar and juice of half a lemon. When like a syrup, add bananas and cook 3 minutes.

MRS. C. M. LEONARD.

### Bavarian Cream.

One qt. of sweet cream, yolks of 4 eggs,  $\frac{1}{2}$  box of gelatine, 1 cup of sugar, 2 teaspoonfuls of vanilla; soak the gelatine in 1 cup of cold water 20 minutes, then pour into 1 pt. of boiling hot sweet cream; add the yolks of the eggs well beaten and heat until it begins to thicken, then take from the stove and while hot add the other pt. of cream whipped to a stiff froth, and flavor with extract. Mould and set on ice until ready for use.

### Pineapple Bavarian Cream.

One-half can grated pineapple,  $\frac{1}{2}$  cup sugar; boil 15 minutes;  $\frac{1}{4}$  box gelatine dissolved in a little cold water. Add  $\frac{1}{2}$  cup boiling water. Put  $\frac{1}{2}$  pt. whipped cream in above when it begins to set; also add 1 teaspoon vanilla. Put in mould and pack in ice or snow. Orange or other fruits can be used in place of the pineapple.

MISS LIDA GIRZI.

### Disque.

Put  $\frac{1}{2}$  lb. macaroons into 2 qts. sweet cream. Let stand over night and freeze.

MRS. THOMAS PELLOW.

### Maple Bisque.

Cook 4 beaten egg yolks with 1 cup of thick maple syrup until boiling, stirring constantly; strain and cool. Beat 1 pt. thick cream, add it to the stiffly beaten whites of 4 eggs, add cooled syrup and beat whole mixture until light. Pour in mould and pack in ice and salt for 4 hours.

MRS. D. B. BILKEY.

### A Delicious Ice.

As this is not frozen very hard, it is perhaps more allowable than many other frozen desserts. One qt. rich cream and the whites of 6 eggs, with  $\frac{1}{2}$  cup of strong coffee,  $1\frac{1}{2}$  cups sugar and a teaspoonful of cornstarch. Whip the cream very light and strong and put in a sieve to drain. The whites of the eggs are also whipped into a stiff froth. Take the liquid cream remaining after the whip is removed and add the coffee and cornstarch to thicken it. Boil this until the cornstarch is cooked sufficiently, stirring this smooth. Cool and freeze. When frozen line a mould with the frozen coffee cream; then mix the whipped cream, eggs and sugar and fill the center of the mould to the very top. Pack the mould in ice and salt and let it stand for an hour or more. This will fill a 2 qt. mould and is delicious to eat with strawberries.

M. R. G.

### Victoria Pudding.

Beat 4 eggs separately; to yolks add 1 tablespoon of sugar; dissolve 2 teaspoons of pulverized gelatine in 2 tablespoons of water. Add to yolks with 1 cup of cream. Put on fire and boil until thick, stirring constantly. Roll 1 dozen almond macaroons and chop fine 25 blanched almonds; add to boiled ingredients, also the juice of 1 lemon. When cool add the beaten whites. Mix well and pour in moulds. Serve with whipped cream. This receipt, if put in small individual moulds, will serve about 10; if in 1 mould it does not go so far.

MRS. SHAW, Buhl, Minn.

### Maraschino Parfait.

One cup of sugar and 1 cup of water. Cook until it threads, then pour gradually on the beaten whites of 3 eggs. Beat thoroughly and cool. Cut 1 cup of maraschino cherries into halves and roll in powdered sugar. Beat 3 cups of thick cream until stiff (reserve 1 cup), fold 2 cups of the beaten cream into the egg mixture, add cherries and vanilla to flavor. Put in mould (a lard pail will answer), pack in ice and salt for 4 hours. Turn out and garnish with orange sauce.

### Orange Sauce.

Beat the yolks of 3 eggs and  $\frac{1}{2}$  cup of sugar until light. Add the juice of an

orange and cook over hot water until the mixture commences to thicken. Cool and fold in one cupful of the whipped cream. This sauce is fine for rice or steamed puddings.

MRS. R. E. DRAKE.

### Compte of Apples.

Make a syrup with 1 cup of sugar, 1 cup of water and a square inch of stick cinnamon. Boil slowly for 10 minutes, skimming well. Core and pare 8 or 10 tart apples; cook till nearly done in the syrup. Drain and cook them a few minutes in the oven. Boil the syrup till almost like jelly. Arrange the apples on a dish for serving. Fill the core cavities with jelly or marmalade. Pour the syrup over them. Put whipped cream around the base, and garnish the cream with jelly.

A. M. BAMFORD.

### Lemon Tapioca.

One pt. of water, 1 cup of minute tapioca. Boil until clear and then mould.

LEMON SAUCE.—One tablespoon of butter, 2 cups of confectionery sugar, juice of 1 lemon, 1 tablespoon of cream, 1 teaspoon of lemon extract. Cream the butter and sugar, add the cream and beat well. If too soft add more sugar, then the lemon juice and extract. Beat well.

MRS. AGNES JOHNSTON WHITE.

### Apple Tapioca.

Pare as many apples as will fit in a pan, then core them and fill hole with sugar; a cup tapioca, a qt. of hot water, flavor and sweeten. Pour over the apples and bake in a Jewel Range half an hour. Eat cold with sugar and cream.

MRS. J. POWER.

### Rhubarb Jelly Sponge Drops.

Cut a dozen stalks of rhubarb into  $1\frac{1}{2}$  inch lengths, put into a double boiler with  $\frac{1}{2}$  cup of water and cook until tender; drain off the juice. Make a jelly from  $\frac{1}{2}$  box of gelatin soaked in  $\frac{1}{2}$  cup of cold water and dissolved in the rhubarb juice and enough boiling water to make  $2\frac{1}{2}$  cups. Add a little red color, or the coloring that comes with several kinds of gelatin,  $1\frac{1}{2}$  cups of sugar and the juice of 1 lemon. Rinse an earthen mould with cold water, pour in a part of the jelly and rhubarb, and when it is partly set turn in the remainder. Serve with whipped cream if liked, and small cakes. This is a more delicate and attractive way to serve rhubarb than in the form of pastry. For the sponge drops sift 1 teaspoon of baking powder with 1 cup of flour. Beat 3 eggs, add 1 cup of fine granulated sugar,  $\frac{1}{2}$  teaspoon of flavoring, 1 tablespoon of hot water, and fold in the flour. Beat well, then drop in small teaspoonfuls from buttered paper. After the drops are baked put 2 together with icing and ice the top.

ALICE E. WHITAKER.

### Bananas Baked in Sherry Wine.

Cut a half dozen bananas lengthwise, place in a pan with a tablespoon of butter, a little salt and sugar over them. Bake in a Jewel Range 15 minutes or until browned, then pour over them  $\frac{1}{2}$  cup of sherry wine.

MRS. MYRTLE JOHNSTON THOMPSON.

### Salted Almonds.

Put in wire basket and fry in very hot fat. Shake on brown paper and salt.

MRS. MYRTLE JOHNSTON THOMPSON.

### English Junket.

Place a quart of new milk on the stove until it is lukewarm. Pour it into some pretty dish, sweeten to taste and flavor with lemon, strawberry or vanilla. Add, stirring slightly,  $\frac{3}{4}$  of a tablespoonful of rennet. Place on ice or in a cool place until cool. Do not stir or jar while cooking, as it will cause whey to form in

the bottom of the dish and make it tough or like curds and whey. This, served with fresh or stewed fruit, makes a dainty, healthful dessert, and may be varied by serving with pudding cake or cookies. It is frequently served with Devonshire cream.

### Apple Meringue.

Boil tart apples after they are pared and cored. Rub the pulps through tea colander and sweeten to the taste. To a pt. of the soft pulp stir in lightly the whites of 3 eggs, beaten to a stiff froth; flavor with rind and juice of lemon, or lemon or vanilla extract. Put it in a pudding dish and cover it with the beaten whites of 2 or 3 eggs, sweetened and flavored. Brown it in the oven and serve with cream or custard.

MRS. DUNCAN.

### Currants with Bananas.

Sprinkle a cup of fine granulated sugar over 1 box of currants, first picking them over carefully and washing if they have been exposed in the markets. Let them stand an hour, then mash until every currant is broken, and when the sugar is dissolved set them away in the ice chest until serving time or until very cold. They may be made almost like a jelly by using equal amounts of sugar and fruit. Slice nice red bananas in glass dish and pour the mashed currants over them.

INEZ GERALD.

### Pineapple Trifle.

Beat whites of 6 eggs to a stiff froth and add 6 tablespoonfuls of powdered sugar; beat for 20 minutes, and beat in  $\frac{1}{2}$  cupful of pineapple. Place the trifle in a pretty dish, cover with whipped cream dotted with bits of strawberry jelly.

MRS. C. T. KRUSE.

### Pineapple Sponge.

One box gelatine, 3 pts. cold water, 1 lb. white sugar, juice of 3 lemons, 1 can grated pineapple. Soak gelatine in part of the water till very soft, add remainder of water boiling hot, sugar and lemon juice. Let come to a boil, strain and add pineapple. Stir well when just beginning to stiffen, and pour into moulds to set. Serve with whipped cream.

MRS. WM. PETERS.

### Wine Jelly.

One box of gelatine, dissolved in just water enough to cover it, 1 pt. of wine, 1 pt. of boiling water, 1 pt. of granulated sugar and juice of 3 lemons.

MRS. J. B. MAAS.

### Tutti Frutti Jelly.

Take 1 pt. of brandy and 1 lb. of sugar; add fruit as it comes along, such as berries of any kind and cherries and peaches and pears, if you like. Cook the latter a little before putting them in, add an equal amount of sugar as you add fruit. Let this stand till wanted to use. When ready to make jelly take 3 cups water,  $\frac{1}{2}$  package gelatine, rind and juice of 2 lemons, sweeten to taste. Let come to a boil and when cool add 1 cup of fruit in brandy; let stand till hard.

MRS. ELIZABETH PIERCE, Escanaba.

### Jellied Walnuts.

One-quarter box gelatine,  $\frac{1}{4}$  cup cold water,  $\frac{1}{2}$  cup boiling water,  $\frac{3}{4}$  cup sugar, 1 cup orange juice (scant), juice of 1 lemon; make as ordinary jelly. Cover bottom of shallow dish with mixture, using one-half. When cool and beginning to set place over it, 1 inch apart, halves of English walnuts; cover with remaining jelly. When firm cut in squares to serve, with 1 walnut in each square.

MRS. J. M. PERKINS.



**Coffee Jelly.**

One box of Plymouth Rock gelatine dissolved in  $\frac{1}{2}$  pint of cold water; add  $1\frac{1}{2}$  pts. boiling water, 1 pt. of sugar and 1 pt. strained coffee. Pour into mould and set away to harden. Serve with whipped cream. If any other gelatine is used add juice of 2 lemons to flavor.

MRS. PARKHURST, Escanaba.

**California Sunshine Pudding.**

Whites of 3 eggs beaten with 1 cup of powdered sugar, 1 tablespoon of gelatine, dissolve in the same sized cup of boiling water as that of the sugar; when cool gradually beat in with egg and sugar; beat until cool; set on ice in a mould; serve with whipped cream.

MISS WOOD, San Francisco.

**Tapioca Cream.**

Soak 2 tablespoons of tapioca over night in just enough water to cover it; in the morning boil 1 qt. of milk with the soaked tapioca by placing in a double boiler and add  $\frac{2}{3}$  cup of sugar and a little salt; beat the yolks of 3 eggs thoroughly and when the milk has boiled 10 minutes stir in the yolks. Remove from fire and stir rapidly for 5 minutes so that it will not curdle. Flavor with vanilla, pour into baker or pudding dish; beat the whites of the eggs to a stiff froth and pour over the top of the cream; sift sugar over the top and brown in oven in a Jewel Range a few minutes. Serve cold.

SELMA BOURCIER.

**Prune Tapioca.**

Soak 1 cupful of tapioca in 3 cups of water over night; in the morning cook until clear; add  $1\frac{1}{2}$  cups sugar, juice of  $\frac{1}{2}$  lemon, the beaten white of 1 egg and 2 cups prunes which have been thoroughly cooked and put through a sieve. Serve with cream.

URSULA ROPES.

**Lemon Cream.**

Into  $1\frac{1}{2}$  cups of boiling water stir 2 tablespoonfuls of cornstarch wet with water, and the juice of a large lemon. Add the beaten yolks of 3 eggs and 1 cup of sugar. Boil 5 minutes, then stir in the whites of the eggs beaten stiff. Pour into punch glasses and serve cold with a spoonful of whipped cream on the top of each glass.

MRS. A. P. SCHMIDT.

**Gelatine Blanc Mange.**

One-half box of gelatine,  $1\frac{1}{2}$  pts. sweet milk, 3 eggs, 1 small lump of butter, 1 teaspoon of vanilla, 4 tablespoons sugar. Soak gelatine in milk 1 hour. Cook in double boiler until it comes to a boil. Add yolks of eggs and sugar beaten together, and when egg is cooked take off fire. Add butter and flavoring. When cold add the stiffly beaten whites of eggs. Pour into mould.

MRS. THOMAS PELLOW.

**Lemon Jelly with Fruit.**

One box gelatine, juice of 3 lemons,  $\frac{1}{4}$  cup brandy, 1 cup sugar, 1 pt. cold water, 1 qt. boiling water, 1 lb. white grapes, 2 bananas, 1 orange. Cover gelatine with cold water, let soak half an hour; add the sugar, boiling water, grated yellow rind of 2 lemons, lemon juice and brandy. Let this stand 10 or 15 minutes, strain through cheese cloth into a mould. Seed grapes, cut oranges and bananas in small pieces and add. Stand aside to harden. Serve with whipped cream.

MRS. W. H. OAKLEY.

**Fruit Gelatine.**

One oz. of gelatine dissolved in 1 cup of cold water; after standing 20 minutes pour over it 1 cup of boiling water; strain and add 2 cups of sugar. When perfectly cold add 2 bananas sliced, juice of two lemons,  $\frac{1}{4}$  lb. of figs cut very fine, 1 can grated pineapple,  $\frac{1}{2}$  lb. green grapes cut in half. Serve with whipped cream.

URSULA ROPES.

**Maple Mousse.**

Whip 1 pt. of cream, add  $\frac{1}{2}$  cup of maple syrup which has first been heated and then cooled; if not sweet enough add a little sugar; whip all together, place in a mould or baking powder cans, pack in ice and freeze. MRS. W. P. BELDEN.

**Strawberry Mousse.**

Sprinkle 1 pt. of berries with 1 cupful of powdered sugar and mash them through a fine sieve; add this sweetened pulp to 1 pt. of cream, first whipping it until stiff, blend together and pack in a mould, and bury in salt and ice for 4 hours. MISS EVELYN STEVENS.

**Fruit Cocktail.**

Six oranges (chopped), 6 bananas, 1 can of sliced pineapple, 1 can of cherries (maraschino). Chop oranges, bananas and pineapple, add cherries, mix, let stand 2 hours; do not chop too fine. This amount serves thirty people.

MRS. G. R. MINER.

**Macaroon Pudding.**

One and one-half cups milk, 2 eggs, 2 tablespoons sugar, 2 salt spoons salt, 2 tablespoons chopped almonds, 4 crushed macaroons, 4 whole macaroons. Soak the whole macaroons in orange juice. Make a custard of egg, milk, salt, sugar, crushed macaroons and nuts. Butter the pan, lay into it the soft macaroons to cover the bottom, lay in the cold mixture. Cook over hot water until it sets, then cover with a meringue made of the whites of 3 eggs beaten stiff, 3 tablespoons powdered sugar, 2 tablespoons chopped almonds, 1 teaspoon lemon juice. Cook a few minutes longer but do not brown.

EDITH M. WRIGHT.

**Tutti Frutti.**

One can of grated pineapple, 1 lb. of figs, 1 lb. of dates (stoned), 1 dozen of bananas, 8 oranges, 1 cup of sugar. Freeze without the center piece.

MRS. G. MINER.

**Almond Cream.**

Put on in double boiler a pt. of rich milk, 4 tablespoons of sugar, the yolks of 4 eggs, and a pinch of salt. Add when hot a tablespoon of cornstarch wet with half a cup of milk. Cook 3 minutes, take from the fire and cool. When cold add a small cup of finely chopped almonds and half a teaspoon of vanilla. Serve in punch glasses with whipped cream sprinkled with almonds.

MISS ELEANOR M. POWER.

**Fruitina.**

One pt. cold water, 1 pt. sugar, 1 pt. grated pineapple, juice of 2 lemons. Place in freezer and when half frozen add 1 pt. of whipped cream.

MISS GERALDINE PARRY.

**Frozen Pudding.**

Mix 1 tablespoon Dousman's Best Patent flour into 1 pt. sugar; then add 1 pt. water and boil 5 minutes. Pour this hot over 3 well beaten eggs, stirring continually. Still stirring, cook until it thickens, take from fire immediately, add 1 tablespoon butter; soak 1 cup raisins or dates in juice of an orange 1 hour. When custard is cool, add 1 qt. milk and the dates; flavor with vanilla. Freeze.

MRS. RICHARD MATTHEWS.

**Frozen Strawberries.**

One qt. of strawberries, 2 lemons, 1 lb. of sugar, 1 qt. of water. Stem and if necessary wash the berries; add to them the sugar and lemon juice and let stand an

hour. Mash the berries thoroughly, add the water, stir until the sugar is dissolved, turn into the can of the freezer and freeze. Let stand an hour before using. This will serve eight persons.

Mrs. GRAFF.

### Maple Parfait.

The yolks of 8 eggs or 4 whole eggs well beaten and put with 1 cup of maple syrup and cooked over the fire in water until it is thick. Then remove from the fire and beat until cold, then add 1 pt. of whipped cream and put into a mould and freeze.

Mrs. F. H. RAISKEY.

### Strawberry Parfait.

Sprinkle 1 qt. of rich berries with 1 cupful of granulated sugar, and allow them to stand 4 or 5 hours. Now strain off the juice through a jelly-bag, whip 1 qt. of cream, add the juice, blend well, put into a mould and bury in ice and salt for 3 hours. This will make enough to fill a very large mould when frozen.

### Lemon Ice.

Eight lemons, 4 oranges, 2 qts. water,  $4\frac{1}{2}$  cups sugar. Chip the yellow rind from 4 of the lemons and 2 of the oranges, being careful not to cut any of the white part. Pour half of the water (1 qt.) boiling hot over this rind and let stand until cool. Put the sugar and the other qt. of water on to boil and boil 5 minutes. Squeeze the juice from the oranges and lemons, add it to the syrup when cold, and add the water containing the chipped lemon and orange rind. Strain through a fine sieve. Freeze until stiff, turning the crank slowly, as a water ice should be rather coarse and not as smooth as a cream. Stand away, packed with ice and salt, for at least an hour before using. This quantity makes 1 gallon.

Mrs. W. W. GRAFF.

### Mock Ice.

Take about 3 tablespoonfuls of some good preserve, rub it through a sieve with as much cream as will fill a qt. mould; dissolve  $\frac{3}{4}$  of an oz. of isinglass or gelatine in  $\frac{1}{2}$  pt. of water. When almost cold mix it well with the cream, put it into a mould, set it in a cool place and turn out next day.

JEANNETTE TONNESEN.

### Roman Punch.

Grate the rinds of 4 lemons and 2 oranges into 2 lbs. of white sugar, adding their juice. Cover and let stand until next day, when strain through a sieve, adding either a qt. bottle of champagne or 1 pt. of water and  $\frac{1}{2}$  pt. of Jamaica rum, the whites of 8 eggs beaten very stiff. Freeze like ice cream and serve as soon as possible after freezing.

Mrs. M. W. WIGHTMAN.

# GOOD COOKING

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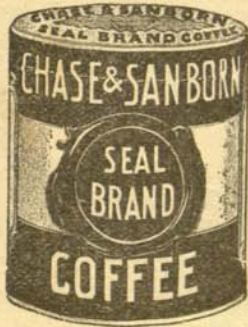
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## Cookies and Doughnuts.

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"I passed the most delightful hour.  
Mid sugar, butter and molasses."

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### Suggestions.

For white cookies cream butter and sugar, but for all dark cookies and doughnuts the lard or butter may be melted.

### Cocoanut Cookies.

Two cups sugar, 1 cup butter, 4 eggs, 1 cup cocoanut, 2½ teaspoons baking powder, 2 cups Dousman's Best Patent flour, or enough for a stiff dough, vanilla. Spread white of an egg on top and sprinkle with cocoanut.

Cream butter and sugar, add eggs, then fruit and flour mixed with baking powder. Bake in a Jewel Range.

MRS. J. E. SUESS.

### Cocoanut Cookies.

One and one-half cups sugar, 1 cup butter, 2 eggs, 1 coffee cup cream (not too sour), ¼ lb. cocoanut, ½ teaspoon salt, 1 teaspoon soda, 1 teaspoon vanilla, ½ teaspoon lemon, Dousman's Best Patent flour to mix soft. Roll thin, sprinkle sugar on top and bake in Jewel Range very light brown.

MRS. W. H. OAKLEY.

### Ice Cream Cookies.

One cup brown sugar, 1 cup chopped hickory nuts, 1 tablespoon of butter, 1 tablespoon of Dousman's Best Patent flour, 1 egg. Bake these on the bottom of a dripping pan in a Jewel Range, dropping ½ teaspoonful for a cake.

MRS. R. M. EDWARDS.

### Sugar Cookies.

One cup sour cream, 1 cup butter, 2 cups sugar, 2 eggs, 1 teaspoonful of soda, nutmeg. Dousman's Best Patent flour to roll. Bake in a Jewel Range.

MRS. F. E. NIGHTINGALE.

### Sugar Cookies.

One cup of sugar, ¾ cup of butter, ¼ cup of sweet milk, 2 eggs, 3 teaspoons of baking powder, ½ teaspoon salt, ½ teaspoon lemon extract. Flour enough to roll.

MRS. JAMES TUCKER.

### Sour Cream Cookies.

Cream together 1 cup of sugar, 1 cup of butter, 1 egg; into 1-cup of sour cream

dissolve  $\frac{1}{2}$  teaspoonful of soda; add this to the sugar and butter. One cup of Dousman's Best Patent flour, do not stir but add another cup of flour with 1 teaspoonful of baking powder, beat all well; add enough flour to roll. Flavor with vanilla or lemon. Bake in a Jewel Range.

ALLIE GENTRY.

### Cookies.

One cup sour milk, 2 cups sugar, 1 cup lard,  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{2}$  teaspoons baking powder. A little salt and flavor with nutmeg. Dousman's Best Patent flour, enough to roll very thin. Bake in Jewel Range.

MRS. MARK ELLIOTT.

### Cookies.

One and one-half cup brown sugar, 1 cup butter, 4 eggs, 2 teaspoons baking powder.

MRS. WALSETH.

### Favorite Cookies.

One cup of butter and lard mixed,  $1\frac{1}{2}$  cups of sugar,  $\frac{1}{2}$  cup of sour milk, 1 level teaspoon of soda, 1 teaspoon of grated nutmeg and Dousman's Best Patent flour, enough to roll. Make quite soft, and put 1 tablespoon of powdered sugar on a plate and dip the tops of each cake as soon as you cut them out. Bake in Jewel Range.

MRS. JOHN PAYNTER.

### Nut Cookies.

One cup butter,  $1\frac{1}{2}$  cups sugar,  $2\frac{1}{2}$  cups flour, 1 cup chopped nuts, 1 cup chopped raisins, 3 eggs, 2 tablespoons cold water, 1 teaspoonful soda.

MRS. CROCKER.

### Maple Sugar Cookies.

One cupful of sugar, one cupful of crushed maple sugar, one cupful of butter, two well-beaten eggs, two tablespoonfuls of water, two teaspoonfuls of baking powder, and flour enough to roll out. Do not have the dough too stiff. Cut with a small cookie cutter and bake in a hot oven.

MRS. ALVIN GREENE, Milwaukee.

### Japanese Tea Wafers.

Break the white of 1 egg in a bowl, add 1 tablespoon of sugar, stir a moment, and then add 1 tablespoon of Dousman's Best Patent flour, and  $\frac{1}{2}$  teaspoon of softened butter; beat until well mixed, it should be about as thick as cream; pour a teaspoon of this batter on the reverse side of a large baking pan, slightly greased, and with the back of the spoon spread it until about four inches in diameter and almost as thin as tissue paper. Bake in a moderate oven in a Jewel Range till brown and while still warm roll around a curling stick. Keep in a covered tin.

MISS WOOD, California.

### Nut Wafers.

One-fourth cup of butter, 1 cup sugar, 1 egg, 1 cup of Dousman's Best Patent flour, 1 cup of nut meats, or grated cocoanut. Drop on buttered tins and bake quickly in a Jewel Range.

MRS. T. J. FLYNN.

### To Make Cookies.

Beat  $\frac{1}{4}$  of a cupful of butter to a cream; add gradually a cupful of granulated sugar; then add 2 eggs beaten without separating, 1 cup of water, part of a grated nutmeg, and 1 cup of Dousman's Best Patent flour into which has been sifted a teaspoonful of baking powder; add sufficient flour to make a soft dough that will roll out. Cut, and press into the centre of each one a piece of citron, and bake in a moderate oven in a Jewel Range. Cookies will have a sugary appearance if you dust the board with granulated sugar instead of flour.

MRS. RUDOLPH OLSON.

**Drop Cakes.**

Two eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 1 teaspoon lemon extract, 2 cups Dousman's Best Patent flour, 1 teaspoon baking powder. Put in little tins. Bake in a Jewel Range.

LOUISE MATTHEWS.

**White Cookies.**

Two cups sugar, 1 cup butter, 1 cup sweet milk, 2 eggs, 2 teaspoons baking powder, pinch salt, 1-3 nutmeg. Dousman's Best Patent flour to roll. Bake in a Jewel Range.

MRS. H. L. RAMSDELL.

**White Cookies.**

One large cup sugar,  $\frac{1}{2}$  cup butter, 3 well-beaten eggs, 4 tablespoonfuls sweet milk, 2 teaspoonfuls baking powder and enough flour to enable you to roll it into a soft dough.

First cream the butter and sugar, beat in the whipped eggs, milk and spices, and then stir in the flour and baking powder. Roll into a thin sheet and cut into shapes with cake-cutter. Bake in quick oven.

AGNES CLIFTON.

**Cookies.**

One-half cup lard, 1 cup of sugar, salt; mix all to a cream;  $\frac{1}{2}$  cup of sour milk and  $\frac{1}{2}$  teaspoon soda; add to Dousman's Best Patent flour 1 teaspoon of baking powder and mix stiff. Roll very thin. Will keep any time. Bake in a Jewel Range.

MRS. C. L. SPORLEY.

**Sweet Cookies.**

One cup lard, 2 cups sugar, 1 cup sour milk, 1 teaspoon flavoring, 1 teaspoon soda; Dousman's Best Patent flour to thicken. Bake in a Jewel Range.

MRS. JOHN KERMODE.

**Currant Cookies.**

One cup currants, 3 cups Dousman's Best Patent flour, 2 tablespoons of butter, 1 tablespoon lard, 1 cup sugar,  $\frac{1}{2}$  teaspoon of allspice, 3 teaspoons of baking powder. Enough milk to enable you to roll them out. Cut with a biscuit cutter and bake in a quick oven in a Jewel Range.

MRS. MUGFUR.

**Marguerites.**

One cup chopped English walnuts, 1 cup powdered sugar, whites 2 eggs. Beat whites stiff, add sugar and beat till very light. Stir in chopped nuts; spread on waferttes. Place in slow oven in Jewel Range till delicate brown.

MRS. W. P. BELDEN.

**Chocolate Cookies.**

Beat to a cream  $\frac{1}{2}$  cupful of butter and 1 tablespoon of lard; gradually beat into this 1 cupful of sugar; then add  $\frac{1}{4}$  of a teaspoonful of salt, 1 teaspoonful of cinnamon and 2 ounces of chocolate melted. Now add 1 well-beaten egg, and  $\frac{1}{2}$  teaspoonful of soda dissolved in  $\frac{1}{2}$  cup of milk. Stir in 2 cupfuls of Dousman's Best Patent flour. Roll thin and cutting in round cakes, bake in a rather quick oven in a Jewel Range.

MRS. EDDY.

**Graham Oatmeal Cookies.**

Three cups of oatmeal, 3 cups of graham flour, 1 cup of butter,  $\frac{1}{2}$  cup of sugar, 1 teaspoonful soda dissolved in 2 tablespoons of sour milk. Mix oatmeal and graham flour, then add the butter. Add sugar and sour milk and soda. Mix as soft as possible and bake in a Jewel Range.

MRS. DUNCAN CAMPBELL.

**Oatmeal Cookies.**

One heaping cup of sugar and scant cup of butter beaten to a cream, 2 eggs and

1 cup of sour milk; 2 cups of Dousman's Best Patent flour and 2 cups of Quaker oats, 1 teaspoon soda,  $\frac{1}{2}$  cup of chopped walnut meats and 1 cup of chopped raisins, 1 teaspoon cinnamon. Drop them from the spoon on greased tins and bake in a moderate oven in a Jewel Range.

MRS. A. J. YUNGBLUTH.

### Oatmeal Cookies.

Three eggs, 1 cup of sugar, 1 cup of shortening (part butter and part lard), 2 tablespoons of sour milk, 1 level teaspoon of soda, 2 teaspoons of spices, 2 cups of Dousman's Best Patent flour, 3 cups of rolled oats.

MRS. SEYMOUR HOLLY.

### Oatmeal Drops.

One cup shortening, half lard and half butter, 1 cup brown sugar, 2 eggs, 1 cup sour milk, 1 teaspoon soda, pinch of salt, 2 cups Dousman's Best Patent flour, 4 teaspoons cinnamon, 2 cups rolled oats. Drop in tins. Bake in a Jewel Range.

MARY BOURCIER.

### Dollies' Rocks.

One cup butter,  $1\frac{1}{2}$  cups sugar, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 cup chopped walnuts, 1 lb. dates, pitted,  $2\frac{1}{2}$  cups Dousman's Best Patent flour, 1 teaspoon soda in 3 tablespoons of boiling water. Drop on buttered tins and bake in a Jewel Range.

MRS. A. M. COLE, Calumet.

### Rocks.

One and one-half cups brown sugar, 1 small cup butter,  $2\frac{1}{2}$  cups Dousman's Best Patent flour, 3 well-beaten eggs, 1 teaspoon soda in 1 cup hot water, 1 cup raisins, 1 cup nut meats, chopped. Drop from spoon and bake in a Jewel Range.

MRS. SPORLEY, Negaunee.

### Rocks.

One and one-half cups brown sugar, 1 cup butter, 3 eggs, 1 level teaspoon of baking soda dissolved in  $\frac{3}{4}$  cup of boiling water, 1 cup chopped almonds,  $2\frac{1}{2}$  cups Dousman's Best Patent flour. Drop in pan in small spoonfuls and bake in moderate oven in a Jewel Range.

MRS. E. HARRIS.

### Cocoa Tea Cakes.

Beat singly 3 large eggs into a scant cup of sugar creamed with a third of a cup of butter. When smooth and light add  $\frac{1}{2}$  cup of milk and  $\frac{1}{2}$  cup each of Dousman's Best Patent flour and corn starch sifted with 3 level teaspoons of baking powder and  $\frac{1}{4}$  cup of cocoa. Beat well, add a little salt and  $\frac{1}{2}$  teaspoon of vanilla. Place in muffin pans, sprinkle with chopped nuts and bake in a moderate oven in a Jewel Range.

MISS ELIZABETH JORDAN, Washington, D. C.

### Soft Ginger Cookies.

One cup lard, 2 cups molasses, 1 cup sugar,  $\frac{1}{2}$  cup sour cream,  $3\frac{1}{2}$  teaspoons soda, 2 eggs, 1 tablespoon ginger. Make up soft as possible. Bake in a Jewel Range. This is a very large measure. One-half makes a good measure.

MRS. E. R. NELSON.

### Ginger Drop Cakes.

One-half cup butter,  $\frac{1}{2}$  cup sugar, 1 cup molasses,  $2\frac{1}{2}$  cups Dousman's Best Patent flour, 2 teaspoons soda in a cup of boiling water, 1 teaspoon each of ginger, cloves and cinnamon, 2 eggs, beaten and put in the last thing. Bake in gem pans in a Jewel Range.

GLORIANA ROGERS.

### Ginger Cookies.

One cup lard, 1 cup brown sugar, 1 cup molasses, 1 egg, 1 teaspoonful ginger,



1 pinch of salt, 1 teaspoonful of soda dissolved in a little over  $\frac{1}{2}$  cup of water, Dousman's Best Patent flour, enough to roll out soft. Bake in a Jewel Range.

MRS. CHARLES NIGHTINGALE.

### Jumbles.

One cup sugar, 1 cup butter, 2 eggs, 2 tablespoonfuls of sour milk,  $\frac{1}{2}$  teaspoon soda, sufficient Dousman's Best Patent flour to roll out. Sprinkle sugar and cinnamon on top and bake in quick oven in a Jewel Range.

MRS. H. A. GOODYEAR.

### Jumbles.

One cup butter, 2 cups sugar, beat together, 2 eggs, 1 cup thick sour cream, 4 even teaspoons soda. Add Dousman's Best Patent flour to make soft. Bake in a Jewel Range.

MRS. JOHN POWER.

### Ginger Snaps.

One teacup brown sugar, 1 teacup molasses, 1 teacup butter, 6 tablespoons boiling water. Boil together. When a little cold add 2 level teaspoons of soda,  $1\frac{1}{2}$  teaspoons salt,  $1\frac{1}{2}$  teaspoons ginger, Dousman's Best Patent flour enough to roll out. Roll thin. Bake in a Jewel Range.

MRS. C. W. JARVIS.

### Old Fashioned Ginger Snaps.

One coffee cup molasses, 1 coffee cup butter, 1 coffee cup C. sugar. Place on stove and let come to a boil. Take off immediately and add teaspoon of soda, tablespoon ginger, and Dousman's Best Patent flour to roll very thin. Bake in hot oven in a Jewel Range.

MRS. H. HARWOOD.

### Chocolate Cookies.

One-half cup butter, 1 cup sugar, 1 egg well beaten, 2 ounces chocolate, melted,  $2\frac{1}{2}$  scant cups of Dousman's Best Patent flour, 2 teaspoons baking powder,  $\frac{1}{4}$  cup milk. Bake in a Jewel Range.

### Cocoanut Macaroons.

One cup powdered sugar, 2 tablespoons Dousman's Best Patent flour, 2 cups cocoanut, whites of 2 eggs. Roll in small balls. Bake in quick oven in a Jewel Range.

MRS. FRANK ARMSTRONG.

### Hermits.

One-half cup butter, 1 cup sugar, 2 eggs, 1 tablespoon molasses, 1 cup sour milk, 1 teaspoon soda dissolved in a little hot water,  $\frac{1}{2}$  cup raisins, chopped fine,  $\frac{1}{2}$  teaspoon each cloves and cinnamon and one nutmeg, 2 cups Dousman's Best Patent flour. Mix well and drop a spoonful at a time, far enough apart so they won't run together, on a buttered tin and bake in hot oven in a Jewel Range.

MRS. C. L. ANDERSON.

### Hermits.

One cup butter,  $1\frac{1}{2}$  cups brown sugar, 1 cup sour cream, 2 eggs, 1 teaspoon soda, 3 cups Dousman's Best Patent flour, 1 cup raisins,  $\frac{1}{2}$  cup pecan nuts, 1 teaspoon cinnamon,  $\frac{1}{2}$  nutmeg. Bake in a Jewel Range in large square tins. Cut as desired.

MRS. D. D. RANDALL.

### Fruit Cookies or Hermits.

One cup butter,  $1\frac{1}{2}$  cups sugar, 1 cup raisins, 1 cup pecan nuts, 4 tablespoons sweet milk, 2 teaspoons baking powder, 1 teaspoon cinnamon,  $\frac{1}{2}$  nutmeg, 3 eggs. Roll thin. Bake in a Jewel Range.

MRS. W. H. OAKLEY.

### Drop Hermits.

One cup butter, 1 cup sour cream, 1 cup chopped nuts, 1 cup raisins,  $2\frac{1}{2}$  cups brown sugar, 4 eggs, 1 teaspoon cinnamon, 1 teaspoon soda, 1 nutmeg, 4 cups Dousman's Best Patent Flour. Bake in a Jewel Range.

### Mrs. McNeill's Hermits.

One cup butter, 3 cups brown sugar, 2 cups raisins, 2 cups currants, 1 cup nut meats, 6 cups Dousman's Echo cake flour, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 4 eggs, 2 teaspoons soda, a little grated orange peel. Cream butter and sugar, add milk and eggs beaten lightly and soda sifted into one-half the flour. Add the fruit and nuts that have been chopped and floured. Work well together and then add spices and rest of flour. Drop by spoonfuls on buttered tins some distance apart and smooth down with a knife dipped in boiling water. These are delicious and will keep a long time. Bake in a Jewel Range.

### Oatmeal Date Cakes.

Two cups Dousman's Best Patent flour, 2 cups oatmeal, 1 cup brown sugar,  $\frac{1}{2}$  cup buttermilk,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup lard. Bake in a Jewel Range.

#### Filling for Above.

One lb. dates, 1 cup brown sugar and 1 cup water; boil to a jam. Roll the dough thin, cut in strips, spread on filling, fold over and cut in oblongs.

MRS. JANE BLACKNEY.

### German Christmas Cakes.

One lb. dark brown sugar, 4 eggs, 1 teaspoon of soda dissolved in a little vinegar,  $\frac{1}{4}$  lb. almonds and  $\frac{1}{4}$  lb. citron cut fine, 2 teaspoons of cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, Dousman's Best Patent flour to roll soft. Cut in squares and frost with boiled frosting and put an almond on top of each. Bake in dripping pan in a Jewel Range.

MRS. MAAS.

### Brown Drop Cookies.

Two cups light brown sugar, 1 cup butter, 3 eggs, 1 cup raisins, 1 cup pecan nuts, 2 nutmegs, grated,  $\frac{1}{2}$  cup cold water, in which dissolve 1 teaspoon of soda, 4 cups of Dousman's Best Patent flour. Drop from spoon in floured pan and bake a light brown in a Jewel Range.

MRS. O. EGER.

### Spice Nuts.

Four eggs, 1 lb. granulated sugar,  $\frac{1}{4}$  lb. shelled almonds,  $\frac{1}{4}$  lb. citron, 1 heaping teaspoonful cinnamon, 1 even teaspoonful cloves, 1 even teaspoonful allspice, 1 lb. Dousman's Best Patent flour, 2 teaspoonfuls baking powder.

Wipe the almonds on a clean cloth, and chop or cut into small pieces. Cut the citron fine. Sift the flour, weigh it and divide into two portions. Mix the spices, nuts and citron with one portion and to the other portion add the baking powder. Break open the eggs into a large bowl, add the sugar and beat with a wire egg-beater until light and thick as custard. Then gradually add the flour, the spiced portion first, and mix well. Flour the hands and mould into little balls about the size of a hickory nut. Drop on buttered tins an inch apart and bake in a moderate oven until a light brown in a Jewel Range.

MISS ZILLAH DYSON.

### German Honey Cakes.

Heat 1 lb. of pure, strained honey and 1 lb. of powdered sugar together; when clear add 1 lb. of chopped blanched almonds, the grated peel of a large lemon,  $\frac{1}{2}$

grated nutmeg, 1 salt-spoon of ground cloves, and mix; now take from the stove, blend in gradually 1 lb. of sifted Dousman's Best Patent flour and a wine-glassful of brandy. Let it rise in a cold place for a week, then roll out and bake as cookies in a Jewel Range or bake in sheets and cut in finger-strips when half cooled.

MRS. M. R. KLENNER.

### Almond Sticks.

Beat together 4 tablespoons of sugar and yolks of 3 eggs, add Dousman's Best Patent flour to make the consistency of fried-cake batter, 1 teaspoon salt,  $\frac{1}{2}$  pound blanched almonds cut very fine, and lastly, whites of eggs whipped stiff. Roll out, cut into narrow strips and fry in hot fat.

MRS. PELLOW.

### Fruit Cookies.

Three eggs,  $\frac{3}{4}$  cup of butter,  $1\frac{1}{2}$  cups of sugar, 1 teaspoonful of spices, all kinds, 1 teaspoonful soda dissolved in 2 tablespoons of hot water, 1 cup of raisins and 1 cup of nuts,  $2\frac{1}{2}$  cups of Dousman's Best Patent flour. To be mixed over night.

MRS. T. H. BARGH.

### Mrs. P's Sour Milk Doughnuts.

Scant cup sugar, 2 eggs, 3 tablespoons melted butter, 1 teaspoon soda, 1 cup sour milk, Dousman's Best Patent flour to roll.

MRS. BILKEY.

### Cream Doughnuts.

Beat 1 cup each of sour cream and sugar and 2 eggs together. Add level teaspoon soda, a little salt and Dousman's Best Patent flour enough to roll.

### Grandmother's Unsweetened Fried Cakes.

To be eaten hot with maple syrup, like fritters. One cup of sour cream, 1 cup of sour milk, 2 well-beaten eggs, 1 teaspoon of soda,  $\frac{1}{2}$  teaspoon of salt. Dousman's Best Patent flour to roll. Cut out and fry like doughnuts.

MRS. W. H. JOHNSTON.

### Doughnuts.

One cup of sugar, 1 cup of sweet milk, 3 eggs, 3 tablespoons of melted butter, 3 heaping teaspoons of baking powder, 1 teaspoon of vanilla, a little nutmeg. Dissolve sugar in two tablespoonfuls of milk (extra). Then drop in whole eggs, add melted butter, the cup of milk, the sprinkle of nutmeg and teaspoon of vanilla. Put baking powder in flour and add last. It takes about  $5\frac{1}{4}$  cups of Dousman's Best Patent flour. When frying, keep a piece of raw potato in lard to prevent doughnuts from getting dark.

MRS. A. W. HAIDLE.

### Aunt Lizzie's Fried Cakes.

Three eggs, 1 cup of sugar,  $\frac{1}{2}$  cup of butter,  $1\frac{1}{2}$  cups sweet milk, 3 teaspoons baking powder sifted in one quart of Dousman's Best Patent flour. Mix eggs, sugar, butter and milk together; stir into the flour and baking powder, add flavoring and make stiff enough to cut out and fry. Nutmeg or cinnamon may be used and improves them.

MRS. GEO. G. JOHNSTON.

### Mrs. La Londe's Doughnuts.

One cup sugar,  $2\frac{1}{2}$  tablespoons melted butter,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon grated nutmeg, 2 eggs,  $1\frac{1}{2}$  cups milk, 3 teaspoons baking powder, Dousman's Best Patent flour to make a soft dough; handle as little as possible.

MRS. CROCKER.

### Doughnuts.

One-half cup sugar, 2 eggs, 1 grated nutmeg, 1 cup sweet milk, 1 tablespoon

lard, 2 teaspoons baking powder. Stir enough Dousman's Best Patent flour in to make a stiff batter, drop with teaspoon in boiling lard.

MRS. A. M. COLE, Calumet, Mich.

### Crullers.

Beat thoroughly 4 eggs, add 8 granite spoons (large size) of sugar, beat well; 5 of butter, beat; then 10 spoons of thick sour milk, 1 heaping teaspoon of soda, salt and Dousman's Best Patent flour sufficient to roll out easily. Cut with jaggging iron and fry in hot lard.

MRS. H. A. GOODYEAR.

### Doughnuts.

One-half cup butter, 1 cup sugar, 3 eggs,  $1\frac{1}{2}$  cups milk, 3 teaspoons baking powder in 1 quart Dousman's Best Patent flour, pinch salt, nutmeg flavor. Make stiff enough to roll.

MRS. GEO. BAMFORD.

### Raised Doughnuts.

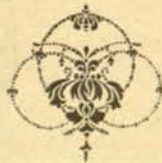
One cake compressed yeast, 1 pint of warm milk and sufficient Dousman's Best Patent flour to make a sponge. When light, stir  $\frac{2}{3}$  of a cup of butter with 1 cup of sugar to a cream, add 4 beaten eggs, 1 teaspoon salt, add to the sponge. Stir in enough flour to make stiff dough to roll, about like raised biscuits, let rise; when light, roll and cut in cakes, let rise again, then bake in hot lard, dust with powdered sugar.

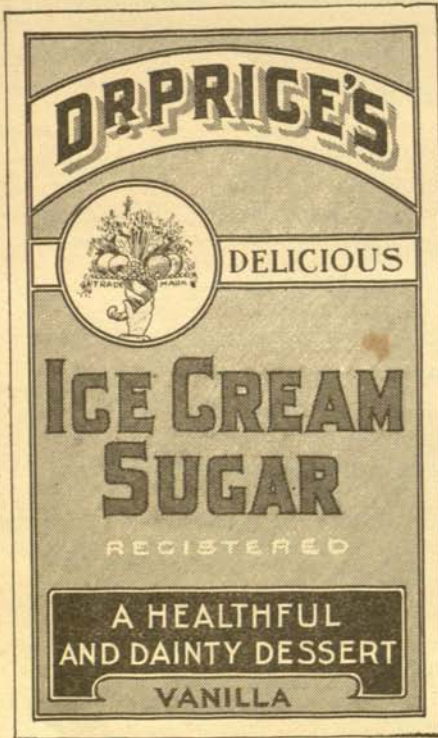
MISS LIZZIE SPORLEY.

### Snowballs.

Seven tablespoons sugar, 3 tablespoons melted butter, 3 tablespoons melted lard, 3 eggs, 1 cup of milk, 1 teaspoon of soda and 2 of cream of tartar,  $\frac{1}{2}$  a grated nutmeg and  $\frac{1}{2}$  a level teaspoon of salt. Dousman's Best Patent flour to roll soft. Cut with a small, round pepper can cover, fry in hot lard as you do fried cakes.

MRS. J. A. BRYDEN.





Dr. Price's Ice Cream Sugar has absolute purity as its basis.

The minimum of time used in making, the velvety smoothness, delicious flavors and delicate colors, are all strong points in its favor, and its economy makes it possible for every one.

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## Cakes.

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"With weights and measures just and true,  
Oven of even heat,  
Well buttered tins and quiet nerves  
Success will be complete"

---

### Rules for Making and Baking Cake.

Have the oven ready to receive the cake as soon as it is mixed. The oven can wait a few moments for the cake: the cake can never wait for the oven. The coarseness of cake is frequently due to its standing for a moment before going into the oven, or the oven not being at the right temperature when the cake goes in.

Cakes without butter require a quick oven.

Cakes with butter require a moderate oven.

Cookies or small cakes require a moderately quick oven.

Cakes containing molasses require careful watching in a moderate oven, as they scorch easily.

If your cake browns as soon as you put it into the oven, the oven is too hot; cool it as quickly as possible by lifting the lid of the stove, or stand in the oven a quart pudding-pan filled with cold water.

Never move a cake in the oven until the centre is thoroughly "set." If you jar it it will become heavy in the centre and near the bottom. This is due to the breaking of the cells.

To try a cake put your ear down near the pan; if the cake ticks loudly put it back, as it is not done. If the ticking is very faint or absent it is done. Take it from the oven, but do not handle it while hot.

It is always well to line cake-pans with greased paper, to prevent burning at the bottom.

Flour should always be sifted three times before using.

Sift baking powder and cream of tartar with flour three times.

Bright tins best for baking cake. Always grease with butter.

Cream butter and sugar until very light. If sugar and butter cream slowly, add a little of the measured milk.

Soda should always be dissolved in a very little hot water and stirred thoroughly into the sour cream, milk or molasses, and added to mixture before the flour.

### Angel Food.

Whites of 11 large or 12 small eggs, 1 tumbler holding 9 ozs. Dousman's Best Patent flour,  $1\frac{1}{2}$  tumblers of granulated sugar, 1 teaspoon cream of tartar, 1 teaspoon vanilla, add the cream of tartar to whites of eggs, also a pinch of salt, and beat very light with wire egg beater. Sift flour and sugar separately 4 times, mix

*PIANOS.**BICYCLES.**ORGANS.***ED. GIRZI,**

ISHPEMING, MICHIGAN.

*SEWING MACHINES.**JEWELER.*

and sift together 3 times. Sift gradually into whites of eggs and fold very carefully, adding vanilla. Be sure do not beat flour or you will make it tough. Bake 50 minutes in moderate oven in a Jewel Range.

MRS. E. C. COOLEY.

**Angel Food.**

Whites of 9 large fresh eggs,  $1\frac{1}{4}$  cups sifted sugar,  $\frac{1}{2}$  teaspoon cream tartar, a pinch of salt, 1 cup Dousman's Best Patent flour. Beat whites half, add cream tartar and salt, then beat very stiff. Add sugar, then flour and measure after sifting, flavor with vanilla. Bake 35 to 50 minutes in moderate oven in a Jewel Range.

MRS. MARK ELLIOTT.

**Angel Food.**

One and one-half cups of sugar, whites of 11 eggs, 1 cup of Dousman's Echo pastry flour, 1 teaspoon cream of tartar, 1 teaspoon vanilla. Sift flour, sugar and cream of tartar together 5 or 6 times. Add to the well-beaten whites as lightly and with as little handling as possible. Bake in slow oven in a Jewel Range from  $\frac{3}{4}$  to 1 hour.

LUELLA ROPES.

**White Cake.**

One-half cup of butter (cream this first),  $1\frac{1}{2}$  cups of granulated sugar sifted 5 times, 1 teaspoonful of vanilla, 2 teaspoonfuls baking powder (heaping),  $2\frac{1}{2}$  cups of pastry flour sifted 5 times, 1 cup of cold water, little salt, whites of 5 eggs. Cream the butter and sugar, add the water, then stir in about 2 cups of flour, then vanilla and then the whites of the eggs beaten stiff. Before adding the last half cup of flour and baking powder, beat the cake for 5 minutes. Bake in a Jewel Range, either in 3 layers or loaf cake. Measure flour and sugar after sifting.

MISS URSULA ROPES.

MRS. H. F. HANDFORD, Marquette.

MRS. THEO. D. HALL, Negaunee.

**White Cake.**

Two cups sugar, 2 cups Dousman's Best Patent flour, 1 cup butter, 1 cup sweet milk, 1 cup cornstarch, whites of 8 eggs, 3 teaspoons baking powder, 1 teaspoon almond extract. Mix butter and sugar to a cream, then add the milk. Mix flour, cornstarch and baking powder and add by degrees the whites of the eggs, beaten very stiff, and lastly the flavoring. Bake in a Jewel Range.

MRS. T. A. FELCH.

**White Cake.**

One and three-quarters of a cup of sugar, 1 cup of butter, 1 cup of cold water, vanilla, whites of 8 eggs,  $2\frac{3}{4}$  cups of Dousman's Best Patent flour, 2 teaspoons of baking powder. Bake in a Jewel Range.

MRS. HARRIS.

**White Cake.**

Two cups sugar,  $\frac{2}{3}$  cup butter, 1 cup milk, 3 cups Dousman's Best Patent flour,

2 heaping teaspoons baking powder, vanilla, whites of 8 eggs beaten to a froth (stiff). Cream butter and sugar very light, add milk, then beat in the flour and whites of eggs, alternately, until all of eggs and flour are used. Beating this cake well makes it much finer. Makes 4 layers or 2 bars. MRS. ATWELL.

#### **Gold Cake to go with it.**

One cup butter, 2 cups sugar, 1 cup milk, 3 teaspoons baking powder, 3 cups Dousman's Best Patent flour, yolks of 8 eggs and 2 whole eggs. Whites beaten and put in last. Lemon extract. Bake in a Jewel Range. MRS. ATWELL.

#### **White Layer Cake.**

One cup granulated sugar,  $\frac{1}{2}$  cup butter (cream butter and sugar),  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup cornstarch,  $1\frac{1}{2}$  cups Dousman's Best Patent flour, 2 teaspoons baking powder, whites of 3 eggs beaten stiff, pinch of salt. Bake in a Jewel Range. *Vanilla*  
MRS. J. S. OLSON.

#### **White Layer Cake.**

One and one-half cups of sugar,  $\frac{1}{2}$  cup of butter,  $\frac{3}{4}$  cup of milk, whites of 4 eggs, 2 cups of sifted Dousman's Best Patent flour (sift 4 times), 1 teaspoonful of soda in flour also,  $1\frac{1}{2}$  teaspoonfuls cream of tartar. Bake in a Jewel Range. MRS. T. J. FLYNN.

#### **Rich White Layer Cake.**

Cream  $\frac{1}{2}$  cup of butter and beat 5 minutes, add  $1\frac{1}{2}$  cups of powdered sugar and beat 5 minutes longer. Sift 2 cups of Dousman's Best Patent flour and  $\frac{1}{2}$  cup of cornstarch with 4 level teaspoons of baking powder. Add the flour and cornstarch to the first mixture alternately with  $\frac{1}{2}$  cup of cold water. Add last the stiffly beaten whites of 4 eggs and a teaspoon of lemon flavoring. Bake in a Jewel Range in 3 layers and put any kind of white icing or filling between.

#### **White Cake with Soft Filling.**

One cup of butter, 2 cups of sugar, whites of 6 eggs, 1 cup of sweet milk,  $3\frac{1}{2}$  cups of cake flour and 3 heaping teaspoonfuls of baking powder, flavoring to suit. This makes 4 thick layers. Bake in a Jewel Range.

FILLING.—One egg, a cup of sugar, 3 grated apples and 1 lemon. Stir until it boils and becomes thick, let it cool before putting between layers. Ice top of cake with white icing. MRS. LE ROY CHRISTIAN.

#### **World's Fair White Cake.**

Two cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk or water, 3 cups Dousman's Best Patent flour, 2 teaspoons baking powder, whites of 8 eggs, beaten stiff. Makes 1 large cake or two small cakes. Bake in a Jewel Range.

ALLEGRETTI FILLING.—Two tablespoons of thick sweet cream, 1 teaspoon of vanilla, confectioners' sugar enough to make thick. Spread on cake. When dry melt 2 squares of Baker's chocolate and spread a thin layer on top of white frosting with a spatula. FLORENCE OSBORNE.

#### **White Mountain Cake.**

Mix thoroughly until light,  $\frac{1}{2}$  lb. of butter, 1 lb. of sugar, 1 lb. of Dousman's Best Patent flour, 1 large teaspoonful of baking powder dissolved in  $\frac{1}{2}$  pt. of milk. Add to the butter and sugar the yolks of 6 eggs, beaten. Mix well, then add the whites, beaten to a stiff froth, mix in the flour, and lastly stir in the milk and powder. Bake in jelly pans and put it together with frosting like jelly cake. Bake in a Jewel Range. MRS. COPPE.

Candied cherries can be chopped and stirred in any white cake as you do raisins, giving a pretty effect. MRS. W. P. BELDEN.



**Snow Cake.**

Half teacup butter, 1 cup sugar,  $1\frac{1}{2}$  cups Dousman's Best Patent flour,  $\frac{1}{2}$  cup sweet milk, whites of 4 eggs, 1 teaspoon baking powder, flavor with lemon or orange. Bake in a Jewel Range.

MRS. SODDY.

**Cornstarch Cake.**

One-half lb. wheat flour,  $\frac{1}{2}$  lb. cornstarch,  $\frac{1}{2}$  lb. butter, 1 lb. sugar, teaspoonful sour cream,  $\frac{1}{2}$  teaspoonful soda, 1 teaspoonful cream of tartar, 6 eggs and flavoring. Instead of using sour cream, soda and cream of tartar, you can use sweet milk and baking powder. Bake in a Jewel Range.

MRS. M. M. DUNCAN.

**Water Cake.**

Two eggs,  $\frac{1}{2}$  cup butter, 1 cup sugar,  $\frac{1}{2}$  cup cold water, 2 cups Dousman's Best Patent flour (scant measure), 1 teaspoonful baking powder,  $\frac{1}{2}$  of a nutmeg. A very good cake for common use. Can be varied by adding spices to taste or thin slices of citron or raisins. Bake in a Jewel Range.

MRS. J. ROPES.

**Empress Cake.**

Cream 1 cupful of butter, add slowly 2 cupfuls of fine sugar, and beat; add  $\frac{1}{2}$  cupful of cornstarch to  $2\frac{1}{2}$  cupfuls of Dousman's Echo pastry flour, then add alternately to the butter with 1 cupful of milk; beat until smooth, add stiffly beaten whites of 8 eggs, 2 teaspoonfuls of baking powder, and bake in loaf with tube in a Jewel Range.

MRS. MANDLEY.

**Delicate Cake.**

Large  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar,  $2\frac{1}{2}$  cups Dousman's Best Patent flour, 1 cup sweet milk, 3 small teaspoons baking powder, 1 teaspoon flavoring, 2 eggs beaten separately. If care is taken in beating the ingredients together, this rule makes a very nice cake. Bake in sheet or in layers in a Jewel Range.

MRS. A. B. MINER.

**Sunshine Cake.**

Whites of 7 eggs, yolks of 5, 1 cup of granulated sugar,  $\frac{1}{3}$  teaspoon cream of tartar, 1 cup Dousman's Best Patent flour, pinch of salt added to whites of eggs before whipping. Sift flour and sugar 5 times. Whip whites of eggs about half, then add cream of tartar and beat very stiff. Add sugar to whites and beat in, then beaten yolks, then flavor and fold in flour lightly. Bake in moderate oven in a Jewel Range for 40 minutes.

MRS. J. S. OLSON.

**Sunshine Cake.**

Beat the whites of 11 eggs to a stiff froth; add to them the well-beaten yolks of 3 eggs, then stir in carefully a cup and a half of sifted granulated sugar, a teaspoonful of vanilla and 1 cup of Dousman's Best Patent flour that has been sifted with a teaspoonful of cream of tartar 5 times; add this a little at a time and mix thoroughly. Bake in a moderate oven for 45 minutes in a Jewel Range.

MRS. A. P. SCHMIDT.

**Gold Fig Cake.**

One cup brown sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  $1\frac{1}{2}$  teaspoons baking powder sifted in  $1\frac{1}{2}$  cups Dousman's Best Patent flour, yolks of 7 eggs, whites of 1, 1 teaspoon allspice and cinnamon, little salt. When baked in dripping pan, put half of the batter in pan, then lay a layer of figs that have been rolled in flour on the batter, then put the rest of batter on figs and bake in hot oven in a Jewel Range. This cuts into many pieces.

R. D.

**Gold Cake.**

One cup of butter, 2 cups of sugar, 3 cups of Dousman's Best Patent flour,  $\frac{1}{2}$  cup of sweet milk or water, yolks of 6 eggs and 1 whole one, 2 teaspoonfuls of baking powder. Bake in a Jewel Range.

Mrs. H. F. HANDFORD.

**Sponge Cake.**

Ten eggs, 1 pt. Dousman's Best Patent flour, 1 pt. powdered sugar, piece of 1 lemon. Beat sugar and yolks of eggs together until very light, add whites of eggs beaten to froth, and then stir in flour. Bake in a Jewel Range.

Mrs. S. G. SMITH.

**Sponge Cake.**

Take 6 eggs, 1 cup of granulated sugar; beat together 20 minutes, then stir in gradually 1 cup of Dousman's Best Patent flour, the grated rind of 1 lemon. Pour in buttered mould and bake in a steady oven in a Jewel Range 60 minutes. When done dust with powdered sugar.

Mrs. STEINBRACKER.

**Ice Cream Cake.**

One cup sugar, 2 eggs well beaten,  $1\frac{1}{4}$  cups Dousman's Best Patent flour, 1 teaspoonful baking powder.\* Mix eggs, sugar and flour all together, then add  $\frac{1}{2}$  cup boiling water a little at a time. Bake in moderate oven and in a flat, long pan in a Jewel Range.

ICING.—One cup sugar,  $\frac{1}{4}$  cup boiling water. Boil until it syrups and pour over the white of 1 egg well beaten to which has been added a saltspoonful of cream of tartar. Good when eaten fresh.

Mrs. DUNCAN.

**Lemon Cake.**

One cup sugar,  $\frac{1}{2}$  cup of milk,  $1\frac{1}{2}$  cups of Dousman's Best Patent flour, 2 tablespoons butter, 3 eggs, 2 teaspoonfuls of baking powder. Bake in a Jewel Range.

Mrs. J. P. OUTHWAITE.

**Jelly for above.**

One cup of sugar, 1 grated lemon, 1 large apple; grate and cook until well done.

Mrs. J. P. OUTHWAITE.

**Hickory Nut Cake.**

One and one-half cupfuls of sugar,  $\frac{1}{2}$  cupful of butter,  $\frac{3}{4}$  of a cupful of sweet milk, 2 cupfuls of Dousman's Best Patent flour,  $\frac{1}{2}$  cupful of chopped nuts, 1 teaspoonful of cream of tartar,  $\frac{1}{2}$  teaspoonful of soda, the beaten whites of 4 eggs, 1 teaspoonful of vanilla.

**Cream Sponge Cake.**

Two cups sugar, 1 cup cream (sweet), 2 cups Dousman's Best Patent flour, 4 eggs, 1 teaspoonful baking powder, 1 teaspoonful lemon extract. Bake quickly in a Jewel Range.

SELMA BOURCIER.

**Orange Cake.**

One-half cup of butter,  $1\frac{1}{4}$  cups of sugar,  $\frac{1}{2}$  cup of water, 2 cups of Dousman's Best Patent flour, juice and grated rind of 1 orange, yolks of 5 eggs beaten good, 2 teaspoons of baking powder, whites of 4 eggs beaten stiff. Bake in a Jewel Range.

FILLING.—One-half cup of orange juice, 3 tablespoons sugar, 3 eggs, 2 teaspoonfuls of flour. Cook in custard kettle until it thickens.

FROSTING FOR TOP.—Two cups of sifted XXXX sugar, juice and rind of  $\frac{1}{2}$  orange, beaten white of 1 egg.

Mrs. J. E. SUESS.

**Orange Cake.**

One cup sugar,  $\frac{1}{2}$  cup butter,  $1\frac{3}{4}$  cups Dousman's Best Patent flour,  $\frac{1}{2}$  cup

milk, 1 teaspoon baking powder, 2 eggs beaten separately. Bake in a Jewel Range.

FILLING FOR ABOVE.—One large orange or 2 small oranges, 1 cup sugar, 1 egg beaten separately. Chop the orange as fine as possible. MRS. CROCKER.

### Cocoanut Cake.

Three-quarters cup of butter, 2 level cups of sugar, 4 eggs (beat in without separating),  $\frac{3}{4}$  cup of milk, 3 cups of sifted Dousman's Best Patent flour with 3 teaspoonfuls of baking powder, flavor with vanilla. Bake in a Jewel Range.

FILLING.—Two cups of granulated sugar. Moisten well with cold water and boil until it threads. Pour this mixture into the whites of 2 eggs that have been beaten. After spreading this on the cake sprinkle the top well with cocoanut.

MRS. J. H. QUINN.

### Tip-Top Cake.

One cup sugar, 1 cup butter, 1 cup sweet milk, 2 eggs or whites of 3, 2 teaspoons Royal baking powder, 2 cups Dousman's Best Patent flour, flavor to taste. Bake in a Jewel Range.

MRS. EDDY.

### Queen Cake.

One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 3 eggs, 2 cups Dousman's Best Patent flour,  $2\frac{1}{2}$  teaspoons baking powder. Can be used as layer or loaf cake. Bake in a Jewel Range.

MRS. D. D. RANDALL.

### Swiss Cake.

One and one-half cups fine granulated sugar,  $\frac{1}{2}$  cup butter, 1 cup milk,  $2\frac{1}{2}$  cups Dousman's Best Patent flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Beat 10 minutes and add the whites of 4 eggs beaten stiff and beat 10 minutes more. Bake in a moderate oven in a Jewel Range. Make the day before you wish to use it. Keeps fine for more than a week.

MRS. H. L. RAMSDELL.

### Walnut Cake.

One lb. walnuts chopped fine,  $\frac{3}{4}$  cup cracker crumbs sifted, 1 cup sugar, 8 eggs beaten separately, 1 teaspoon baking powder, pinch salt. Bake in 3 layers in a Jewel Range.

FILLING.—One tablespoon cornstarch, 1 cup milk, 2 tablespoons sugar, 1 egg. Boil.

CARAMEL FROSTING FOR TOP.—One cup light brown sugar, 3 tablespoons cream, small piece butter. Boil.

MRS. G. W. JONES.

### Hickory Nut Cake.

Beat half a cupful of butter to a cream; add a cupful and a half of powdered sugar; beat until light. Measure  $\frac{2}{3}$  of a cupful of water; add 1 teaspoonful of baking powder to 2 cupfuls of Dousman's Best Patent flour and sift. Beat the whites of 4 eggs to a stiff froth. Add the water and flour alternately; beat until smooth. Then add one-half the whites; fold in carefully and add 1 cupful of chopped hickory nut kernels; then add the remainder of the whites. Bake in a round, deep cake-pan in a Jewel Range in a moderate oven for  $\frac{3}{4}$  of an hour.

MRS. D. B. BILKEY.

### Poor Man's Cake--No Eggs.

Two cups sugar,  $\frac{1}{2}$  cup butter, 2 cups sour milk, 4 cups Dousman's Best Patent flour,  $2\frac{1}{2}$  teaspoons soda, 2 cups raisins, 1 teaspoon cloves, 1 teaspoon cinnamon. Bake in a Jewel Range.

MRS. D. D. RANDALL.

### Old Fashioned Sour Cream Cake.

One lb. sugar,  $\frac{3}{4}$  lb. butter, 1 lb. Dousman's Best Patent flour,  $\frac{1}{4}$  lb. citron, 2 cups of sour cream, 1 teaspoon of cinnamon, 1 teaspoon of nutmeg, 1 teaspoon of

soda, 6 eggs beaten separately. Mix sugar and butter; add yolks, citron and spices. Then sour cream to which soda has been added. The flour and whites of eggs last. Bake in a Jewel Range.

MRS. W. H. JOHNSTON.

### **Brod Torten.**

Nine eggs beaten separately,  $\frac{3}{4}$  lb. powdered sugar, 4 ozs. bread crumbs (grated rye), 1 glass of brandy,  $\frac{1}{2}$  lb. grated almonds, juice of 1 lemon, 2 teaspoons baking powder. Very nice. Bake in a moderate oven in a Jewel Range in an angel's food or funnel pipe pan.

MRS. MARK ELLIOTT.

**NUT FILLING.**—One cup of thick cream, 1 cup of light brown sugar, 1 cup of chopped nuts. Boil all together 15 minutes.

MRS. MARK ELLIOTT.

### **Rye Bread Cake.**

Ten whole eggs and yolks of 12 others, 1 lb. of sifted granulated sugar, 1 oz. of finely chopped citron, 1 teaspoon of cinnamon,  $\frac{1}{2}$  teaspoon cloves, grated rind of 1 lemon,  $\frac{3}{4}$  lb. of grated blanched almonds, 4 ozs. of grated rye bread, moistened with a wine glass of sherry wine. Weigh almonds and bread after they are grated. Bake in slow oven in a Jewel Range about 45 minutes.

MISS LIZZIE SPORLEY.

### **Roll Jell Cake.**

Beat 3 eggs as for sponge cake, whites beaten stiff, yolks to a foam, then together, 1 cup sugar, 1 cup Dousman's Best Patent flour, 1 small teaspoon baking powder, little salt; beat well; last add  $\frac{1}{4}$  cup boiling water. Bake in a Jewel Range.

MRS. SACKRIDER.

### **Plain Pound Cake.**

Beat to a cream 1 lb. of butter; add 1 lb. of granulated sugar, and beat for 10 minutes. Beat 10 eggs without separating until very light. Add a level teaspoonful of baking powder to 1 lb. of Dousman's Echo pastry flour and sift. Add a little of the egg to the butter and sugar, then a little of the flour, then a little egg and flour until the whole is well mixed. Then add your flavoring and the grated rind and juice of 1 lemon. Beat for 5 minutes, and bake in a very slow oven in a Jewel Range for 2 hours.

### **Fruit Pound Cake.**

One lb. pulverized sugar, 1 lb. butter, 1 lb. Dousman's Best Patent flour, 1 lb. seedless raisins, 9 eggs, 1 wine glass of sherry or brandy, 1 teaspoon of mace, 1 nutmeg; 1 cup of nut meats and 1 cup citron may be added. Cream butter and sugar well, then break in 1 egg at a time and beat 2 or 3 minutes between each egg. Then beat the flour through a little at a time in the same way. Bake steady  $2\frac{1}{2}$  hours in a Jewel Range.

MRS. THOMAS WALTERS.

### **Huckleberry Cake.**

One cup butter, 2 cups of sugar, 4 eggs, 1 teaspoon soda dissolved in 1 cup sweet milk, 3 cups of Dousman's Best Patent flour, 1 qt. huckleberries floured. Bake in a Jewel Range.

MRS. E. C. COOLEY.

### **Blueberry Tea Cakes.**

Cream together 2 tablespoonfuls of butter and 1 cupful of sugar; add to them 2 eggs beaten very light, 1 cupful milk, 2 cupfuls Dousman's Best Patent flour with which have been sifted 2 teaspoonfuls of baking powder, and 1 saltspoonful of salt. Dredge 3 cupfuls of blueberries with flour, stir them lightly into the cake and bake in muffin tins in a Jewel Range. Eat warm with butter.

MRS. C. W. JARVIS.

### **Date and Nut Cake.**

Four eggs, 1 cup sugar, 1 cup sifted Dousman's Best Patent flour, 1 teaspoonful baking powder, 1 cup dates cut fine, 1 cup walnuts cut fine. Beat yolks and sugar

together hard, then add flour and beaten whites of eggs, and last nuts and dates dredged in flour. After baked put cranberries and whipped cream on top. Bake in a Jewel Range.

MRS. H. JAEDECKE.

### Wine Cake.

Yolks of 6 eggs, 1 cup sugar, 1 large cup almonds, grated,  $\frac{1}{2}$  wine glass wine, 1 strip chocolate, 1 cup bread crumbs, 1 teaspoon baking powder, rind of a lemon; add whites of eggs, beaten.

FILLING.—Rind and juice of 1 orange, juice of  $\frac{1}{2}$  lemon, pinch of salt, piece of butter as big as a marble, 2 eggs, 1 tablespoon milk, sugar to taste. Boil and strain. Bake in a Jewel Range.

MRS. GEO. J. MAAS.

### Loaf Fig Cake.

One cup butter, 1 cup sugar, 1 cup milk, 3 cups Dousman's Best Patent flour, whites 3 eggs, 2 teaspoons baking powder. Wash and split  $\frac{1}{2}$  lb. of figs, put in a deep square tin—a layer of dough, then of figs. Cut the figs in small pieces. Bake in a Jewel Range.

MRS. D. D. RANDALL.

### Plain Cake.

Three cups of milk, 1 cup of sugar, a little salt, a 3-cent cake of compressed yeast or 1 cake of dry yeast soaked in  $\frac{1}{2}$  cup warm water. Stir in Dousman's Best Patent flour to make a rather thick batter. Let it rise until thoroughly light. In the morning add 3 cups of sugar,  $2\frac{3}{4}$  cups of butter and lard stirred to a cream, 3 eggs, 1 wine glass of wine or brandy, 1 nutmeg and a little mace, 3 cups of sultana raisins and 1 cup of citron and flour enough to mix soft. Let rise until light. Put in pans and let rise again about  $\frac{1}{2}$  hour. Makes 3 loaves. Bake in a Jewel Range.

MRS. THOMAS WALTERS.

### Blitz Cake.

One cup butter, 1 cup sugar, creamed; 4 eggs beaten separately, 2 cups Dousman's Best Patent flour, 2 tablespoonfuls water, 1 teaspoonful baking powder. Spread nut meats, sugar and cinnamon on top. Bake in a Jewel Range.

MRS. H. JAEDECKE.

### Minnehaha Cake.

One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup milk or water, 2 teaspoons baking powder, whites of 5 eggs, flavor with vanilla. Bake in 2 layers in 2 long tins in a Jewel Range.

FILLING.—Two cups of granulated sugar, 6 tablespoons of water. Boil until it threads from the spoon; beat the whites of 2 eggs stiff and pour the boiling sugar into it; beat until almost cold, then add 1 cup of raisins, chopped, and 1 cup of hickory nuts, chopped. Spread between layers and on top.

MRS. GEO. BAMFORD.

### Apple Kuchen.

One and one-half cups Dousman's Best Patent flour,  $1\frac{1}{2}$  teaspoons Royal baking powder, butter size of an egg. Mix thoroughly. Break 1 egg in center, add milk enough to make a soft dough, add a little salt, cover top with quartered apples, sprinkled with sugar and lumps of butter. Bake in a Jewel Range.

MISS HEYN.

### Oshkosh Cake.

Cream  $\frac{1}{2}$  a cup of butter. Add gradually 1 cup of granulated sugar, the yolks of 3 well-beaten eggs and  $\frac{1}{2}$  cup of milk. Mix  $1\frac{3}{4}$  cups of Dousman's Best Patent flour with  $2\frac{1}{2}$  teaspoonfuls baking powder and add to the first mixture with the 3 whites beaten stiff. When the batter is thoroughly beaten, add  $\frac{3}{4}$  cup of nut meats broken in very small pieces. Bake in buttered and floured cake pan 40 minutes in a Jewel Range.

N. W. KROGMAN.

**A Very Good Seed Cake.**

One lb. of butter, 6 eggs,  $\frac{3}{4}$  lb. of sifted sugar, mace and grated nutmeg to taste, 1 lb. of Dousman's Best Patent flour,  $\frac{3}{4}$  oz. of caraway seeds, 1 wine glassful of brandy. Beat the butter to a cream, dredge in the flour, add the sugar, mace, nutmeg and caraway seeds, and mix these ingredients well together. Whisk the eggs, stir to them the brandy; and beat the cake again for 10 minutes. Bake from  $1\frac{1}{2}$  to 2 hours in a Jewel Range.

MRS. A. MOUTRIE.

**Cocoa Cake.**

Cream  $\frac{1}{2}$  cup butter and 1 cup sugar; add  $\frac{1}{4}$  cup cocoa and beaten yolks of 3 eggs, 1 teaspoon cinnamon,  $\frac{1}{2}$  cup water,  $1\frac{1}{4}$  cups Dousman's Best Patent flour and 3 teaspoons baking powder, beaten whites of 3 eggs. Bake in 2 layers in a Jewel Range.

MRS. SPORLEY.

**Buttermilk Cake.**

Two cups of brown sugar, 1 cup of shortening (half dripping, lard and butter), 3 eggs, 1 nutmeg, 1 teaspoonful cinnamon,  $\frac{1}{2}$  teaspoonful allspice, 2 cups of buttermilk or sour milk,  $\frac{1}{2}$  teaspoon of lemon and  $\frac{1}{2}$  teaspoon of vanilla, 2 cups of chopped raisins, 1 teaspoon soda, Dousman's Best Patent flour enough, but do not make very thick. Bake in a Jewel Range.

MRS. T. J. FLYNN.

**Hard-Time Cake.**

One cupful sugar, 3 eggs, 1 cupful Dousman's Best Patent flour, 1 teaspoonful baking powder. Mix well, add slowly  $\frac{1}{2}$  cup of boiling water. Bake in a Jewel Range.

MISS ETHIER.

**Pork Cake.**

One lb. salt pork chopped very fine or 1 lb. well salted lard, 4 cups boiling water, 3 cups brown sugar, 2 cups molasses, 2 cups raisins, 8 cups Dousman's Best Patent flour, 2 teaspoons even full of soda, spices to taste. Bake in a Jewel Range.

MISS SWEET.

**Marble Cake.**

Beat half a cupful of butter to a cream; add gradually a cupful and a half of sugar; then add half a cupful of water, then one cupful of flour, a pinch of salt; then add the whites of four eggs well beaten, then another cupful of flour and the juice and rind of a lemon. Stand this aside while you make the dark portion of the cake by beating together until very light a quarter of a cupful of butter, one cupful of brown sugar and the yolks of four eggs; then add half a cupful of water and one cupful and a half of flour. Beat until smooth, then add two ounces of melted chocolate and one teaspoonful of vanilla; mix well and add a teaspoonful of baking powder, and also add a teaspoonful of baking powder to the light mixture which you have previously made. Grease a cake-pan. Put in a layer of the white mixture, then a layer of the dark, and so continue until all is used. Bake in a moderate oven for three-quarters of an hour.

MISS LAURA WALTERS, St. Louis, Mo.

**One Egg Cake.**

One cup sugar, 1 egg,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 cups flour, 2 teaspoonfuls of baking powder. Bake in layers.

MRS. JAHN.

**Eggless Cake.**

One and one-half teacups of sour milk,  $\frac{1}{2}$  cup butter, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon grated nutmeg, 1 teacup raisins chopped, 3 cups of sifted flour.

MRS. OLE WALSETH.

**Corn Starch Cake.**

One cup butter, 2 cups sugar, 2 cups flour, 1 cup milk, 1 cup corn starch, 4 eggs, 2 teaspoons baking powder. Bake one hour.  
MISS MYRTLE TUCKER.

**Fruit Cake.**

One and one-half pounds salt pork chopped fine, 1 pint boiling water, 1½ pounds raisins, 1½ pounds currants, 1 pound figs, 1 pound lemon peel, 2 cups molasses, 2 cups brown sugar, 2 teaspoons allspice, 2 teaspoons cloves, 2 teaspoons cinnamon, 2 teaspoons soda, Dousman's Best Patent flour to thicken.

MRS. OLE WALSETH.

**Potato Rolls.**

One cup of flour; one cup of milk; one-half cup of lard; one-half cup sugar (scant); one cup of potatoes which have been put through the potato ricer; two eggs, well beaten; one teaspoonful of salt; one cake of yeast, dissolved in half a cup of lukewarm water. Mix thoroughly the lard, salt, potatoes and sugar, add the eggs, then flour, milk, then the yeast. Set to rise for two hours; make into a soft dough by adding a quart of flour and set to rise again for two hours. Make into rolls (adding sufficient flour) and set to rise again for about an hour. Bake quickly.

MRS. M. M. ALLEN.

**Victoria Cake.**

One cup of butter, 2 cups of sugar, 4 eggs, 1 cup molasses, 1 cup sour milk, 1 teaspoon cinnamon, 1 teaspoon cloves, ½ teaspoon allspice, 5 cups of Dousman's Best Patent flour, 1 cup of raisins, 1 teaspoon soda, heaping. Bake in a Jewel Range.

MISS A. M. McDOWELL.

**Blackberry Jam Cake.**

One cup of sugar, ¾ cup of butter, 1½ cups of Dousman's Best Patent flour, 3 eggs, 1 cup of blackberry jam or preserves, 3 tablespoonfuls of sour cream, 1 teaspoonful each of soda, allspice and cinnamon, 1 nutmeg. Bake in layers in a Jewel Range and put together with boiled frosting. Bake a little try cake, and if it falls add a little flour.

MRS. H. F. HANDFORD.

**Ginger Cake.**

One-half cup butter, 1 cup molasses, 1 cup sour milk, 1 cup sugar, 1 teaspoonful soda in a little water, 1 teaspoonful ginger, 1 teaspoonful cinnamon, 2 eggs, 2 cups Dousman's Best Patent flour. Add fruit and raisins if desired. Bake in a Jewel Range.

MRS. BELDEN.

**Ginger Drop Cakes.**

Three eggs, 1 cup lard, 1 cup molasses, 1 cup brown sugar, 1 tablespoonful of ginger, 1 tablespoonful of soda dissolved in 1 cup of boiling water, 5 cups unsifted Dousman's Best Patent flour. Drop from tablespoon into well-greased pan 3 inches apart.

MRS. A. W. HAIDLE.

**Molasses Spice Cakes.**

One cup of butter, 1 cup of sugar, 1 cup of molasses, ½ cup of sour milk, 3 eggs, 1 teaspoon of soda, 1 teaspoon of cinnamon, 1 tablespoon of cloves, 1 nutmeg, grated. Mix soda with sour milk. Add Dousman's Best Patent flour last, enough to make a cake batter, and bake in patty pans in a Jewel Range. Drop by spoonfuls.

N. W. KROGMAN.

**Cream Drop Cakes.**

Break 1 egg in a cup, beat thoroughly and fill with sweet cream; 1 teaspoon butter, 1 cup sugar, 2 scant cups Dousman's Best Patent flour, 1 teaspoon baking powder.

MRS. F. J. BAKER.

**Soft Gingerbread.**

One-half cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sour milk, 2 cups Dousman's Best Patent flour, 1 teaspoon soda, salt, ginger, cinnamon, 2 eggs beaten light and added last. Bake in a Jewel Range.

MRS. MYERS.

**Good Gingerbread.**

Sift 2 cups of Dousman's Echo pastry flour,  $\frac{1}{2}$  level teaspoon of salt, 1 level teaspoon each of soda and cinnamon and 1 level tablespoon of ginger. Measure 1 rounding tablespoon of softened lard and 2 of butter and beat with  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup of molasses, and add to the flour, etc., with  $\frac{1}{2}$  cup of boiling water, and bake in a thin sheet in a Jewel Range.

MRS. MOYLE.

**Hot Water Gingerbread.**

One cup New Orleans molasses,  $\frac{1}{2}$  cup brown sugar, 2 tablespoons butter, melted,  $\frac{1}{2}$  cup boiling water, 1 egg, lightly beaten, 2 cups Dousman's Echo pastry flour or  $1\frac{3}{4}$  cups bread flour, 1 level teaspoon (scant) soda,  $\frac{1}{2}$  teaspoon salt, 1 tablespoon Jamaica ginger. Sift dry ingredients all together. Pour molasses into mixing bowl and stir in sugar and melted butter; add dry ingredients and hot water, lastly egg beaten very lightly. Bake in dripping pan in moderate oven 30 minutes. Serve hot with fresh unsalted butter. This is excellent. Bake in a Jewel Range.

**Carrie Twing's Dixie Gingerbread.**

Three eggs, 1 cup molasses, 1 cup sugar,  $\frac{3}{4}$  cup melted lard, fill the cup up with evaporated or home cream; 1 teaspoon salt, 2 teaspoons ginger, 2 teaspoons cinnamon, 1 heaping teaspoon of saleratus dissolved in  $\frac{1}{2}$  cup boiling water. Stir in Dousman's Best Patent flour to usual consistency (about 2 cups). Bake in a Jewel Range.

MRS. M. M. RAMSDELL.

**Gingerbread.**

One-half cup of butter,  $\frac{1}{2}$  cup of lard, 1 cup of light brown sugar, 1 cup of New Orleans molasses, 1 cup of sour milk, 2 teaspoons of soda, 2 teaspoons of ginger, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 2 eggs, pinch of salt, 5 cups of sifted Dousman's Best Patent flour. A few currants or raisins if you like. Bake in a Jewel Range.

MRS. J. E. LALONDE.

**Nut Gingerbread.**

One cup of butter, 1 cup of light brown sugar, 1 cup of molasses, 1 cup of sour milk, 3 cups of sifted Dousman's Best Patent flour, 1 tablespoon of ginger, 1 teaspoon of cinnamon,  $\frac{1}{2}$  teaspoon of cloves, 2 level teaspoons of soda dissolved in water and added to milk, 2 eggs beaten and added last. When all is well mixed add 1 cup of chopped butternuts or walnuts. Nice warm for luncheon. Bake in a Jewel Range.

MRS. McVICHIE.

**Dried Apple Cake.**

Two cups dried apples soaked over night; drain off water and chop fine, add 2 cups of molasses and boil 1 hour. When cold add 3 eggs, 1 cup of butter, 1 cup sugar,  $\frac{1}{2}$  cup sour milk, 4 cups Dousman's Best Patent flour, 1 teaspoon each of cloves, cinnamon, allspice, nutmeg, 1 scant teaspoon soda, 1 lb. of raisins, 1 lb. currants. Bake in a Jewel Range.

MRS. F. COPELAND.

**Potato Chocolate Cake.**

One and one-half cups sugar,  $\frac{1}{2}$  cup of butter, 3 eggs,  $\frac{1}{2}$  cup of chocolate,  $\frac{1}{2}$  cup of raw grated potato,  $\frac{1}{2}$  cup milk, 2 teaspoons cinnamon, 2 teaspoons of baking powder, 2 teaspoons of vanilla, 2 cups of Dousman's Best Patent flour. Bake in 3 layers in a Jewel Range.

MRS. W. F. NOYE.



**Chocolate Nougate Cake.**

Cream 1 cup of sugar and half a cup of butter together. Beat in 2 eggs, a teaspoon of vanilla, half a cake of sweet chocolate, 1 cup raisins and 1 cup of chopped nuts. Lastly add  $\frac{1}{2}$  teaspoon soda dissolved in  $\frac{1}{2}$  cup of sour cream or milk and 2 cups of Dousman's Best Patent flour. Bake in slow oven 40 minutes in a Jewel Range.

Mrs. OTTO EGER.

**Chocolate Loaf Cake.**

One cup sugar,  $\frac{1}{2}$  cup butter, 1 cup milk, 3 cups Dousman's Best Patent flour, 3 teaspoons baking powder, 4 eggs,  $\frac{2}{3}$  cup grated chocolate put in dry. Bake in a Jewel Range.

Mrs. D. D. RANDALL.

**Chocolate Loaf Cake.**

One-half cupful each of butter and milk,  $1\frac{1}{2}$  cupfuls of sugar, 4 eggs, 2 level teaspoons of baking powder,  $1\frac{3}{4}$  cupfuls of Dousman's Echo pastry flour, 4 ozs. of chocolate dissolved in 5 tablespoons of hot water, 1 cupful fruits and nuts. Bake in a Jewel Range.

Mrs. O'CONNOR, Negaunee.

**Chocolate Puffs.**

Beat to a stiff froth the whites of 2 eggs, stirring into them very gradually 2 teacups of powdered sugar and 2 tablespoons of cornstarch into which you have grated 2 ozs. of chocolate. Drop with a dessertspoon 1 inch apart on buttered tins. Bake 15 minutes in a warm oven in a Jewel Range.

MISS BURDER.

**Chocolate Cake.**

One cup granulated sugar, 1 heaping tablespoon butter, yolks of 3 eggs; beat together. Add 1 cup sweet milk, Dousman's Best Patent flour for a stiff batter with 2 teaspoons of Royal baking powder and 1 teaspoon of vanilla.

FROSTING.—Beat the whites of 3 eggs and mix with pulverized sugar; melt a square of bitter chocolate and add to the eggs and sugar; 1 teaspoonful of vanilla.

Mrs. J. F. VAN BROCKLIN.

**Saffron Cakes.**

One cup of sugar,  $\frac{1}{2}$  cup of butter, 2 eggs,  $\frac{1}{2}$  cup of milk,  $\frac{1}{2}$  cup of saffron, 2 teaspoons baking powder, 2 cups of Dousman's Best Patent flour, 1 cup of fruit, cut, salt. Bake in a Jewel Range. Saffron should have boiling water thrown over it and allowed to steep a short time.

Mrs. MARK ELLIOTT.

**Kit's Cake.**

One and one-half cups sugar,  $\frac{1}{2}$  cup butter, 3 eggs, 3 cups Dousman's Best Patent flour, large  $\frac{1}{2}$  cup sweet milk, 1 cup raisins, 2 teaspoons baking powder. Bake in a Jewel Range.

Mrs. JOHN POWER.

**Mrs. Roosevelt's Recipe for Spice Cake.**

One cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 4 cups Dousman's Best Patent flour, 2 teaspoonfuls Royal baking powder, 1 teaspoonful ground cinnamon,  $\frac{1}{2}$  teaspoonful nutmeg. Bake in a Jewel Range.

**Layer Spice Cake.**

One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk, 1 cup Dousman's Best Patent flour, 2 eggs, 1 tablespoon molasses, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon ginger,  $\frac{1}{2}$  teaspoon nutmeg, 2 teaspoons baking powder. Bake in a Jewel Range.

Mrs. A. B. MINER.

**Brown Raisin Cake.**

Two-thirds cup of sugar, large tablespoonful of butter, 1 egg,  $\frac{2}{3}$  cup of molasses,

$\frac{1}{3}$  cup of sour milk, 1 teaspoon soda, 1 cup raisins, salt, spice and grated rind of lemon. Dousman's Best Patent flour to make stiff. Bake in very slow oven in a Jewel Range.

MRS. SHELDON, Topeka.

### Layer Spice Cake.

One cup butter,  $2\frac{1}{2}$  cups brown sugar, 1 cup sweet milk, 1 cup chopped raisins, 1 cup currants,  $\frac{1}{2}$  cup chopped citron, 3 cups Dousman's Best Patent flour, 4 eggs beaten separately, 3 teaspoons baking powder, 1 teaspoon cloves, 2 teaspoons cinnamon,  $\frac{1}{2}$  teaspoon vanilla. Bake in a Jewel Range.

**BOILED FROSTING.**—One and one-half cups sugar, 3 tablespoons water, whites of 3 eggs. Boil 5 minutes after commencing to boil.

MRS. CROCKER.

### Spice Cake.

One and one-half cups of sugar, 1 cup butter, 3 eggs, 1 cup of sour milk, 1 teaspoon of soda, 2 cups raisins, 1 teaspoon of cloves, 3 teaspoons cinnamon, 1 nutmeg, 2 cups of Dousman's Best Patent flour, 1 cup of nuts. Bake in a Jewel Range.

MISS ETHIER.

### Spice Cake.

One cup sugar, 1 cup butter and lard, 1 cup sour milk, 3 eggs well beaten,  $\frac{3}{4}$  cup New Orleans molasses,  $\frac{1}{2}$  teaspoon cloves, 1 cup currants, 1 teaspoon soda, 1 cup raisins, stoned, 3 cups Dousman's Best Patent flour.

MRS. F. A. TONNESEN.

### Coffee Cake.

One cup of dripping or butter,  $1\frac{1}{2}$  cups of brown sugar, 1 cup of molasses, 2 cups of seedless raisins, 4 eggs, 1 teaspoon each of cinnamon and cloves, 1 cup of cold coffee, 1 nutmeg, 1 teaspoon soda dissolved in a little hot water, 1 teaspoon baking powder, Dousman's Best Patent flour to make stiff (about 3 cups). Currants or citron may be added. This makes 2 loaves and should be baked  $1\frac{1}{2}$  hours. Bake in a Jewel Range.

MRS. THOMAS WALTERS.

### A Very Nice Dark Cake.

Two eggs, 2 cups of brown sugar, 1 cup of sour milk,  $\frac{1}{2}$  cup of butter, scant  $2\frac{1}{2}$  cups of Dousman's Echo cake flour, 1 teaspoon soda and allspice, 2 teaspoons cinnamon,  $\frac{1}{2}$  teaspoon of cloves,  $\frac{1}{2}$  of nutmeg,  $\frac{1}{2}$  cup of chopped walnuts,  $\frac{1}{2}$  cup of raisins. Bake in a Jewel Range.

MRS. H. HARWOOD.

### Moravian Cake.

Make a sponge of 1 cup of yeast (or 1 cake of compressed yeast), 1 tablespoon sugar, pinch of salt, about  $\frac{1}{2}$  cup of Dousman's Best Patent flour and sufficient warm water to dissolve yeast cake; place where warm and let rise. When light, add 1 cup sugar, 2 eggs well beaten, 1 cup warm milk,  $\frac{3}{4}$  of cup of butter, 1 teaspoon salt and flour to make stiff batter to drop from spoon. Beat well, let rise all night. In A. M. pour in pans, about half full, and let rise almost to top. Sprinkle with cinnamon, sugar and bits of butter. Bake in moderate oven in a Jewel Range about 30 minutes.

MISS LIZZIE SPORLEY.

### Rock Cakes.

Three cups Dousman's Best Patent flour,  $1\frac{1}{2}$  cups sugar,  $\frac{3}{4}$  cup butter, 1 cup seeded raisins,  $\frac{1}{2}$  cup English walnuts,  $\frac{1}{2}$  cup currants, 2 eggs, 2 tablespoons of sweet milk, 1 teaspoon baking powder, 1 teaspoon cinnamon,  $\frac{1}{3}$  teaspoon nutmeg. Flour and chop the raisins, nuts and currants; mix well and drop on tins; make cakes the size of small cookies; pick up the top of each with a fork to make it rough. Bake in a moderate oven in a Jewel Range.

MRS. W. J. CRANE.

**Honey Cakes.**

Heat slowly on back of stove 3 qts. of strained honey or golden drip syrup; add 1 pound of granulated sugar, 1 teaspoon each of cinnamon, cloves, nutmeg and allspice, 1 lb. chopped citron, 1 lb. chopped almonds,  $\frac{1}{2}$  glass brandy,  $\frac{1}{2}$  teaspoon soda dissolved in hot water; remove from stove and add 3 lbs. of sifted Dousman's Best Patent flour or sufficient to roll. When cool enough to handle, cut in any desired shape about  $\frac{1}{4}$  inch thick, place in pans and let stand over night. Next A. M. bake in moderate oven in a Jewel Range about 20 minutes. MISS LIZZIE SPORLEY.

**Cup Spice Cakes.**

One cup sour cream, 1 cup sugar,  $\frac{1}{2}$  cup molasses, grated rind of orange and lemon,  $2\frac{1}{2}$  cups Dousman's Best Patent flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves,  $\frac{1}{2}$  teaspoon allspice, nutmeg and salt, 1 cup raisins and nuts if you wish. Bake in a Jewel Range. MARY MULLAUGHNEY.

**Spice Cakes.**

One cup of raisins (chopped fine),  $\frac{3}{4}$  cup butter,  $1\frac{1}{2}$  cups sugar,  $\frac{2}{3}$  cup of sour milk or sweet, 2 eggs, 2 cups of Dousman's Best Patent flour, 1 teaspoon cinnamon, cloves and nutmeg,  $\frac{1}{2}$  teaspoon soda or 2 teaspoons baking powder. Bake in a Jewel Range. MRS. C. M. LEONARD.

**Devil's Food.**

One cup brown sugar, yolks 3 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup hot water (scant), 3 cups Dousman's Best Patent flour, 2 teaspoonfuls baking powder,  $\frac{1}{2}$  cup sweet milk. Second part: One cup grated chocolate, 1 cup brown sugar,  $\frac{1}{2}$  cup sweet milk. Set on the back of the stove until dissolved and let come to a boil. When cool, stir into first part. Bake in a Jewel Range. EUPHEMIA HAM.

**Devil's Food.**

Two squares chocolate,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup sugar; melt all together. Three eggs (save whites of two), 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 cups Dousman's Best Patent flour, small teaspoon soda. Add first part to this when cool. Bake in a Jewel Range. MRS. F. J. BAKER.

**Devil's Food.**

Cream,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar, yolks of four eggs stirred in, but not beaten;  $\frac{1}{4}$  cake or 2 squares of bitter chocolate melted in 5 tablespoons of boiling water;  $\frac{1}{2}$  cup milk and  $1\frac{3}{4}$  cups of Dousman's Best Patent flour mixed with one heaping teaspoon baking powder. Add beaten whites of 4 eggs. Bake in three layers or two long square layers in a Jewel Range.

**Devil's Food.**

Four squares of bitter chocolate,  $\frac{1}{2}$  cup sweet milk and the yolk of 1 egg, heated until smooth, stirring constantly. When cold add to this  $\frac{1}{2}$  cup butter and  $1\frac{1}{2}$  cups sugar (beaten to a cream),  $\frac{1}{2}$  cup sweet milk, 2 eggs, 2 cups Dousman's Best Patent flour and 1 level teaspoon soda dissolved in the milk. This is much richer if you use yolks in place of the whole eggs. Bake in a Jewel Range.

MRS. ATWELL.

**Devil's Food.**

Melt one-fifth of a cake of bitter chocolate, add  $\frac{1}{2}$  cup of milk, a small cup of sugar; when cooked smooth add the yolk of 1 egg; cook until thick; remove from the fire and add  $\frac{1}{2}$  teaspoonful of vanilla. For the cake, cream  $\frac{1}{2}$  cup (scant) of butter; add 1 cup of sugar and beat thoroughly; break in 1 egg and beat until light, then add another egg and beat; add  $\frac{1}{2}$  cup of cold water, the chocolate mixture, and

before stirring add 2 full cups of Dousman's Best Patent flour, and, lastly, 2 teaspoonfuls of baking powder after the other ingredients have been well mixed. Bake in a Jewel Range in a loaf and ice with plain icing.

### Date Cake.

Yolks of 10 eggs, 1 lb. of sugar, 1 lb. of dates, chopped fine, 2 squares of chocolate, grated, 10 soda crackers rolled fine and sifted, 10 whites beaten stiff, cinnamon and cloves. Bake in a Jewel Range.

MRS. JAHN.

### Christmas Fruit Cake.

One cup butter, 2 cups sugar, 1 cup black syrup, 1 cup sour milk, 4 eggs, 2 teaspoonfuls cinnamon, 1 teaspoonful soda, 1 teaspoonful cloves, 1 teaspoonful vanilla, 1 lb. currants, 1 lb. raisins,  $\frac{1}{2}$  lb. citron, 1 cup chopped nuts,  $\frac{4}{5}$  cups Dousman's Best Patent flour. Bake in a Jewel Range.

MRS. S. K. HOME.

### Fruit Cake.

Two lbs. of stoned raisins, 2 lbs. of cleaned currants, 1 lb. of butter, 1 lb. of sugar,  $1\frac{1}{4}$  lbs. of Dousman's Best Patent flour, 10 eggs, 1 wine glass of brandy, 1 wine glass of wine, 1 tablespoonful of cloves, 1 tablespoonful of allspice, 2 tablespoonfuls cinnamon, 1 nutmeg, 1 teaspoonful of sweet almond meats blanched and cut in slices, 2 oz. of candied lemon, 2 oz. of citron, 1 teacupful of molasses. Flour the fruit, using that weighed out for the cake; put  $\frac{1}{2}$  teaspoonful of soda or 1 teaspoonful of baking powder with it on the fruit. Bake 3 hours, slowly, in a Jewel Range.

MRS. G. DREW.

### Fruit Cake.

One lb. of dark brown sugar, 1 lb. of butter, 1 lb. of citron cut into strips, 3 lbs. of currants, 2 lbs. of seeded raisins, 1 lb. of almonds, 1 wine glass of brandy, 1 teaspoonful of soda,  $\frac{1}{2}$  cup of molasses, 1 nutmeg, 1 lb. of Dousman's Best Patent flour, 12 eggs. The above amount is for one large cake. Bake in a Jewel Range four hours in a deep tin lined with well-buttered paper.

MRS. H. F. HANDFORD.

### Fruit Cake.

One lb. dark brown sugar, 1 lb. butter, 1 doz. eggs,  $1\frac{1}{2}$  lbs. Dousman's Best Patent flour, 2 lbs. raisins, 2 lbs. currants,  $\frac{1}{2}$  lb. citron, 1 nutmeg, 1 tablespoon of cloves, 1 tablespoon allspice, 1 cup of nuts,  $\frac{1}{2}$  pt. brandy, 2 teaspoons baking powder. Bake in a Jewel Range.

MRS. J. A. BRYDEN.

### Twentieth Century Cake.

Rub  $1\frac{1}{2}$  lbs. of butter and  $1\frac{1}{2}$  lbs. sugar to a cream, then add the yolks of 15 eggs; beat well and stir in 2 scant lbs. of Dousman's Best Patent flour with 3 teaspoonfuls of baking powder; mix in the beaten whites of the eggs; grate 2 lemons in  $\frac{1}{2}$  cup of molasses and add 2 lbs. of finely chopped almonds and 1 lb. of chopped citron. Bake this in moderate oven in a Jewel Range. Add 1 wine glass of brandy.

MRS. SAMUEL MITCHELL.

### Nut Fruit Cake.

Twelve eggs,  $\frac{3}{4}$  lb. butter and  $\frac{1}{4}$  lb. lard mixed, 1 lb. sugar, 1 cup milk,  $1\frac{1}{2}$  lbs. nuts, chopped,  $\frac{3}{4}$  lb. raisins, 1 lb. currants,  $\frac{1}{2}$  lb. citron and lemon peel, mixed, 1 lb. Dousman's Best Patent flour and 2 teaspoons baking powder, 1 grated nutmeg, lemon and vanilla to taste; beat eggs separately and add whites last; bake in two square bread tins, well lined with paper, for  $1\frac{1}{2}$  hours in a moderate oven in a Jewel Range. Will keep any length of time.

MRS. M. A. GOODMAN, Negaunee.

### A Fine, Rich Fruit Cake.

Rub 1 lb. of butter with 1 lb. of Dousman's Best Patent flour; add 1 lb. of sugar and 1 lb. of almonds chopped fine; next, 2 lbs. of chopped raisins,  $\frac{1}{2}$  lb. candied orange peel,  $\frac{1}{2}$  lb. candied lemon peel,  $\frac{1}{2}$  lb. citron, all cut fine; flour these and mix well; beat 10 eggs until very light and add to the mixture. Now add  $\frac{1}{2}$  pt. of brandy,  $\frac{1}{2}$  gill of rose water and 6 tablespoons of thick sweet cream; then add 1 lb. currants, 1 lb. candied cherries,  $\frac{1}{2}$  lb. of chopped figs, 1 teaspoon of soda. Bake in a very slow oven in a Jewel Range 4 hours. Will keep for years.

M. M. RAMSDELL.

### Ribbon Fruit Cake.

This is one of the finest fruit cakes made and for its novelty is a favorite wedding and holiday cake. Will keep a year:

**BLACK PART**— $1\frac{1}{2}$  cups sugar, 1 cup butter, 2 cups browned Dousman's Best Patent flour, yolks of 6 eggs,  $1\frac{1}{2}$  lbs. raisins, 1 lb. currants,  $\frac{1}{2}$  lb. citron,  $\frac{1}{4}$  lb. nuts,  $\frac{2}{3}$  cup whiskey, 1 teaspoonful of soda dissolved in hot water,  $\frac{1}{2}$  teaspoonful each of cloves, cinnamon, nutmeg and allspice. Cream the sugar and butter, add eggs and beat well, then add fruit and, lastly, soda. Bake a test cake and add more flour if necessary, as one flour does not hold fruit as well as another.

**WHITE PART**—The whites of 6 eggs, 1 lb. almonds, chopped fine, 1 cup white sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet cream,  $2\frac{1}{2}$  cups Dousman's Best Patent flour,  $\frac{1}{2}$  lb. citron cut fine,  $\frac{1}{2}$  lb. grated cocoanut, 1 teaspoonful of rose water, 1 teaspoonful of lemon extract, 2 heaping teaspoonfuls of baking powder, 1 small slice of sugared orange peel. Cream the sugar and butter, add cream, sifted flour, nuts, etc., and lastly the whites of the eggs beaten stiff. Select a deep baking pan and line the bottom with buttered paper. Put in a layer of black cake and then a layer of white cake, and so on until the pan is  $\frac{2}{3}$  full. Bake for an hour or more in a moderate oven in a Jewel Range.

MRS. J. S. JOHNSON.

### Fruit and White Cake.

One cup butter, 1 cup sugar, 2 cups molasses, 1 cup sweet milk, 2 cups raisins, chopped, 2 cups currants, 1 teaspoon of all kinds of spice, 1 teaspoon cream tartar, 1 teaspoon soda, yolks of 5 eggs, 4 cups Dousman's Best Patent flour. Bake this  $\frac{3}{4}$  of an hour, then put the white part on top of this and bake in a Jewel range until the white is done.

#### White Part.

Whites of 5 eggs, 2 cups of white granulated sugar, 1 cup of butter, 1 cup of sweet milk, 1 teaspoon of cream tartar,  $\frac{1}{2}$  teaspoon soda, 3 cups of flour. Will keep a long time if frosted.

M. M. R.

### White Fruit Cake.

One cup butter, beaten to a cream; add gradually 2 cups of sugar,  $\frac{1}{2}$  cup of milk, 3 cups of Dousman's Best Patent flour, wineglass of brandy,  $\frac{1}{4}$  lb. citron, sliced very fine,  $\frac{1}{2}$  lb. blanched almonds, split,  $\frac{1}{4}$  lb. of shredded cocoanut, 3 teaspoons of baking powder mixed in 1 tablespoon of flour, whites of 8 eggs folded in. Bake in 1 loaf in a Jewel range.

MRS. WILLIAM SEDGWICK.

### Layer Fruit Cake.

One-half cup butter, 1 cup sugar, 3 eggs,  $\frac{1}{2}$  cup milk, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda, 2 cups Dousman's Best Patent flour. Filling:  $\frac{1}{2}$  lb. dates,  $\frac{1}{2}$  lb. raisins, juice of 1 lemon,  $\frac{1}{2}$  cup water. Chop all together, then put  $\frac{1}{2}$  of batter in pan, spread filling on evenly, then the rest of the batter. Bake in a Jewel range.

MRS. H. L. RAMSDELL.

**Bride's Cake.**

One lb. sugar and  $\frac{1}{2}$  lb. butter creamed. Add 1 lb. flour sifted with 1 teaspoon of baking powder and beat well. Add flavoring, then fold in whites of 16 eggs. Put in cool oven with gradual increase of heat.

**Bride-Elect Cake.**

Cream 2 cups of butter,  $2\frac{1}{2}$  cups of sugar; then add 8 eggs, 1 at a time, beating; 1 wineglass each of cream, brandy and sherry,  $\frac{1}{2}$  teaspoon of nutmeg and lemon extracts, 1 cup each of candied fruit, cocoanut and almonds,  $\frac{1}{2}$  cup of shredded citron,  $1\frac{1}{2}$  pts. of Dousman's Best Patent flour, 1 teaspoon of baking powder. Bake in a Jewel range.

Mrs. PASCOE.

**Wedding Cake.**

Fifty eggs, 5 lbs. sugar, 5 lbs. Dousman's Best Patent flour, 5 lbs. butter, 15 lbs. raisins, 3 lbs. citron, 10 lbs. currants, 1 pt. brandy,  $\frac{1}{4}$  oz. cloves, ounce cinnamon,  $\frac{1}{4}$  of mace,  $\frac{1}{4}$  of nutmeg. This makes  $43\frac{1}{2}$  lbs. and keeps 20 years. Bake in a Jewel range.

**White Fruit Cake.**

One-half cup of butter and 2 cups of pulverized sugar creamed together. Add  $\frac{2}{3}$  of a cup of milk,  $2\frac{1}{2}$  cups of pastry flour, alternately with the whites of 8 eggs. One cup of crystallized fruit, cut fine, and  $\frac{1}{2}$  cup of chopped almonds are put in last. Bake in a tube pan, slowly, for an hour in a Jewel Range. The cake should rise high in the pan before beginning to brown.

**Groom's Cake.**

Twelve eggs (well beaten), 1 lb. butter and 1 lb. soft white sugar creamed, 3 lbs. raisins stoned, 1 lb. citron cut small, 1 lb. almonds blanched and chipped, 1 lb. Dousman's Best Patent flour, 1 wine glass brandy, grated rind and juice of 1 lemon and 1 orange, 1 teaspoon mace, 2 nutmegs (grated). Beat 20 minutes and bake 4 hours steady in a Jewel Range. Will keep any length of time.

**Almond Paste for Above.**

Boil 2 cups of granulated sugar in 1 cup of water until it hairs from the spoon. Beat into it the whites of 2 eggs beaten stiff, 1 lb. of almonds chipped and  $\frac{1}{2}$  teaspoonful tartaric acid. Put on paste second day. See the next.

Mrs. THOMAS WALTERS.

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them, as their use is at the cost of health.

## Fillings and Frostings for Cakes.

### Frosting Without Eggs.

Five tablespoons sweet milk, 1 cup sugar; stir till it boils, and boil 5 minutes without stirring. Beat until nearly cold and spread on cake. MRS. MYERS.

### Boiled Icing.

Boil 1 cup granulated sugar with 4 tablespoons of boiling water until it will spin a thread. Pour into the white of 1 well-beaten egg. Flavor with pinch of tartaric acid, vanilla or any other flavoring desired. MRS. WALTERS.

### Pineapple Filling.

Two cups of white sugar, moistened well with cold water; boil until it strings. Pour on the whites of 2 eggs beaten stiff; add 1 cup of grated pineapple. MRS. J. H. QUINN.

### Marshmallow Filling.

Two tablespoonfuls gelatine dissolved in 4 tablespoons of hot water, and add 2 cups of confectioner's sugar. Beat hard  $\frac{1}{2}$  hour. If this mixture becomes too stiff to run easily, add a little hot water as you beat it, and then pour into well buttered tins the same size as those the cake is baked in, and set on ice to harden. When cold, which is an absolute necessity, put between the layers of cake, and cover the top with soft frosting, which must be cold as possible.

MRS. D. G. ROBINSON, Hastings.

### Marshmallow Frosting.

One cup brown sugar, 1 cup white, 1 cup water, 1 tablespoon vinegar. Boil as for frosting. When it will hair add  $\frac{1}{4}$  lb. of marshmallows and when melted in the syrup pour on the beaten whites of 2 eggs. This will frost 2 large cakes.

### Maple Frosting.

Two cups of brown sugar, 1 cup of cream or milk, butter size of an egg, 1 teaspoon of vanilla. Cook until it forms a soft ball when dropped in water. Then stir until cool.

MRS. THEO. D. HALL.

### Maple Sugar Frosting.

One and one-half cups shaved maple sugar moistened with little water. Boil until it hairs. Beat whites of 2 eggs light. When syrup is done, pour slowly upon the eggs. This frosting will keep a week.

### Apple Cream Filling.

Boil 4 large apples so that they burst the skin and froth with the heat of cook-



ing. Have  $\frac{1}{2}$  pt. of cream and the white of an egg whipped to a stiff froth. Press apples through a sieve and beat into the whipped cream. Sweeten lightly and spread between the layers of the cake. The top should be covered with whipped cream with apples.

MRS. CHRISTIAN.

### Chocolate Icing.

Melt in a dry pan 4 ozs. chocolate. Boil  $1\frac{3}{4}$  cups sugar with 1 cupful of water till it threads when dropped from the spoon. Turn it slowly in the chocolate; stir all the time.

R. D.

### Chocolate Filling.

One and one-half cups milk,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cake chocolate, butter the size of a walnut. Put all together and boil slowly 40 minutes. Add this to whites of 2 eggs well beaten.

ELIZABETH GOTTSSTEIN.

### Chocolate Filling and Frosting.

One lb. confectioner's sugar, 2 ozs. Baker's chocolate, unsweetened, vanilla and hot water. Sift the sugar and add the hot water, a few drops at a time, until you get a mixture that will spread nicely; flavor with vanilla and add the chocolate which has been melted over hot water. A very little stirring will blend the materials smoothly, when the mixture is ready for filling and frosting.

MISS MINNIE WITT.

### Jelly and Nut Filling.

For middle filling use  $\frac{1}{2}$  cup of currant jelly to which has been added  $\frac{1}{4}$  lb. of pecan meats. For top of cake use  $\frac{1}{2}$  cup of cream and enough confectioner's sugar to make a thin batter. Melt  $\frac{1}{2}$  cake of chocolate and add this to the sugar and cream.

FLORENCE RANDALL.

### Fig or Jelly Filling.

One cup of figs, 1 cup of raisins with water to cover. Cook until tender. Remove fruit from water and chop fine. Put back into the same water, add 1 cup sugar, small piece of butter, yolks of 2 eggs, 1 teaspoon corn starch. Beat this thoroughly and stir into the fruit until a thick paste is formed. When this is cool add nut meats chopped and a teaspoon of vanilla.

### Date Filling.

Use 1 cup of dates pitted instead of figs and proceed as above.

### Fig Filling.

Mix  $\frac{1}{2}$  lb. of figs, chopped fine, 1 cupful each of sugar and water, and boil in a double boiler until smooth and thick; then add 1 teaspoonful of vanilla. Boil the figs in the water until tender before adding sugar.

MRS. BARGH.

### Orange Filling.

Beat the whites of 2 eggs to a stiff froth,  $1\frac{1}{4}$  cups sugar boiled with  $\frac{1}{2}$  cupful water until it hairs and then pour in beaten whites and add rind and juice of 1 orange.

MRS. DRAKE.

### Maple Pecan Frosting.

Boil  $1\frac{7}{8}$  cups powdered sugar, 1 cup of maple syrup, and  $\frac{1}{2}$  cup of cream until when tried a soft ball may be formed in cold water. Remove from fire, add  $\frac{3}{4}$  cups of nut meats and beat until it will spread.

N. W. KROGMAN.

### Sour Cream Filling for Cake.

One cup sour cream, 1 cup sugar, 1 cup hickory nuts, chopped. Boil until soft ball stage. Stir until thick.

MRS. W. H. ANDERSON.

**Custard Filling.**

One pt. of milk, 3 tablespoons of sugar. When it boils thicken with flour mixed with milk and the yolk of an egg. Cook until thick, flavor, add a tablespoon of thick cream and 1 cupful of chopped hickory nuts. Beat until cool.

**Cream Filling.**

Mix and sift together  $\frac{1}{2}$  cupful of sugar and  $\frac{1}{2}$  cup Dousman's Best Patent flour each; pour into the mixture gradually 2 cupfuls of hot milk and cook over hot water 15 minutes, stirring continually until the mixture thickens; then cover and stir occasionally. Beat the yolks of 2 eggs with  $\frac{1}{4}$  of a cupful of sugar and a tablespoonful of milk, stir into the hot mixture, add a tablespoonful of butter, and when the butter is well blended remove from the fire. Now stir in the stiffly-beaten whites of 2 eggs, flavor with vanilla and cool.

**Coffee Filling.**

Coffee filling is made exactly as cream filling, only use  $\frac{1}{2}$  a cupful of clear, black coffee instead of all milk, or flavor cream filling with coffee essence.

**Chocolate Cream Filling.**

Melt an oz. of unsweetened chocolate over hot water, add  $\frac{1}{4}$  of a cupful of sugar and 2 cupfuls of milk; stir until the milk is hot, then proceed as in cream filling. Or flavor and color cream filling with melted chocolate, sweetened and dissolved in a little hot milk.

**Almond Filling.**

Two cups sugar, 1 cup boiling water, 4 tablespoons sweet cream, 1 lb. blanched almonds, butter size of an egg. Cook as syrup until stiff enough to spread.

Mrs. CORA BUSBY, Hastings.

*Filling for Cake - Maud's -*

$\frac{1}{2}$  cup sugar, mature whites of 2 eggs  
 $\frac{1}{2}$  " walnut meats chopped fine  
 1 " figs stewed until tender, chop & mix when cool.



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## Jellies and Jams.

---

"Fruits of all kinds, in coat  
Rough or smooth rind, or bearded husk, or shell,  
She gathers tribute large, and on the board  
Heaps with unsparing hand."

—MILTON.

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### Suggestions.

There is no "royal road" to nice things. To have them the housekeeper must take time and trouble. The richest juices of any fruit lie immediately under the skin and around the core. Here also is the gelatinous principle without which the fruit cannot jelly; and by paring your fruit for jelly you lose the best part of it.

For currant, grape, astrachan apple jelly use one cup of sugar to one cup of juice. Boil the juice thoroughly, then add the sugar and cook until it jellies from the spoon.

For all kinds of berries that will form their own juice, use one cup sugar to 1 quart of fruit. This will fill a pint can.

### Raspberry and Currant Jelly.

Boil 2 cups raspberries and 1 cup currants  $\frac{1}{2}$  hour, then strain and take 1 cup juice to 1 cup sugar and boil 25 minutes; seal when cold.

MRS. W. J. STROMVALL.

### Raspberry Jelly.

Boil the berries with  $\frac{1}{2}$  cup of water, 20 minutes, pour into coarse linen bag and let it drip until cold, then press it hard. Allow 1 cup sugar to 1 cup juice. Then put juice on the stove first until it boils up, then skim it, heat the sugar in a dish in the oven and add it as the juice boils up, boil 20 minutes and pour it into tumblers.

MRS. GEO. THONEY.

### Crabapple Jelly.

Wash and quarter large crabs, cover to the depth of 1 inch or 2 with cold water, and cook to a mush; pour into a coarse cotton bag and when cool enough press and extract all the juice. Take a piece of fine muslin, wring out of water, place over a crock and with a cup dip the juice slowly in, allowing time for juice to run through; repeat this process twice rinsing out the muslin frequently. Allow the strained juice of 4 lemons to a peck of fruit and  $\frac{3}{4}$  of a pound of sugar to 1 pint of juice. Boil the juice 15 to 20 minutes, while boiling sift the sugar in slowly, stirring constantly and boil 5 minutes longer. This is generally sufficient, but it is always safer to try it. This makes very clear and sparkling jelly. Putting a piece of sliced

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pine-apple or a rose geranium leaf in each glass adds to the flavor. Pour over the contents of each glass a  $\frac{1}{4}$  of an inch of melted paraffine. Paper or tin cover may be put over this, if desired, but they are not really necessary.

A. M. BAMFORD.

### Apple Jelly.

To ordinary apple jelly add this mixture and boil 5 minutes: 1 can sliced pineapple, 4 oranges, cut into dice, add equal quantity of sugar, 1 lb. raisins.

MRS. RUDOLPH OLSON.

### Uncooked Currant Jelly.

Take equal parts of currants and sugar, and 1 tablespoon of sugar for good luck, mash every berry thoroughly with potato masher, put into glass jars and seal. Nice for cold meat.

### How to Make Cranberry Jelly.

Wash and pick one quart of cranberries; put them into a kettle with 1 pint of water. Cover the kettle, bring the cranberries to boiling point, put them through a colander, pressing out as much of the flesh as possible. Add to the cranberries 1 pound of sugar. Stir over the fire until the sugar is dissolved and the mixture reaches the boiling point. Turn at once into moulds and stand away to harden.

For cranberry sauce simply add another  $\frac{1}{2}$  pint of water and boil the mixture for about 5 minutes. This boiling will invert the sugar and the mixture will remain soft.

### Delicious Rhubarb Jelly.

Cut rhubarb into pieces an inch in length, and then place it in a dish with a cupful of sugar, 1 of water, a little ginger root and lemon peel, and bake until the rhubarb is tender. Put some pink gelatine to soak; soften over hot water; strain into the rhubarb; add the juice of a lemon. Pour into a mould and chill. Serve with whipped cream.

### Currant Jelly.

Squeeze out juice, and to one pint of juice take one pint of sugar. Boil the juice two minutes, then add the sugar hot and boil one minute longer. Pour out into glasses and cover. Heat sugar in oven, but do not brown it. Make a pint at a time.

MRS. FLORENCE PIPER.

### Jellied Currants.

Take currants freshly picked, stem and wash. To every cupful of currants take one cupful of granulated sugar. Put a little water in granite kettle, add sugar and let boil to a syrup, but not until it hairs. Add the whole currants and boil 20 minutes. Put in jelly glasses, and when cold put away as ordinary jelly.

MRS. E. C. COOLEY.

**Currant Jim-Jam.**

Five cups currant juice, 2 oranges (pulp scooped out), 5 cups sugar,  $\frac{1}{2}$  lb. seeded raisins, skin of 1 orange grated. Boil to jelly. Grape juice may be used in place of currant juice.

MRS. HARRY HULST.

**Strawberry Jam.**

Take a quart of firm ripe berries.

One quart of granulated sugar.

Put sugar in preserving kettle. Add just enough water to moisten the sugar thoroughly, boil until it hairs from the spoon. Then add the berries and boil briskly for 20 minutes, or until it assumes a jelly-like consistency when dropped from a spoon.

EMMA M. WILLIS, Canton, Ohio.

**Strawberry Jam.**

Boil berries  $\frac{1}{2}$  hour.

Allow 1 cup juice to 1 cup sugar and boil 25 minutes. Seal when cold.

MRS. W. J. STROMVALL.

**Peach Marmalade.**

One cup of peaches, 1 cup of sugar, let stand to draw. Boil from  $1\frac{1}{2}$  to 2 hours.

MRS. W. J. STROMVALL.

**Peach Marmalade.**

One pound sliced peaches, three-quarters pound sugar, one-half cup of water. Boil one-half to three-quarters of an hour.

MRS. C. M. LEONARD.

**Pineapple Marmalade.**

Pare and grate the pineapple, measure the pulp, and to each pint allow  $\frac{3}{4}$  of a pound of granulated sugar. Put the pineapple in a porcelain-lined kettle, cook slowly for 20 minutes; add the sugar, and cook for 20 minutes longer. Put at once into jars and seal.

**Orange Marmalade.**

One doz. oranges, 4 lemons sliced as thin as possible and cut in halves. Weigh, and to every pound of fruit add 3 pints of water and let boil  $\frac{1}{2}$  hour. Set aside and let stand 24 hours, then weigh this mixture and to every pound add  $1\frac{1}{2}$  lbs. of sugar and boil 40 minutes.

MRS. S. MITCHELL.

**Orange Marmalade.**

Four large oranges, 2 pounds of best loaf sugar, 1 teaspoonful of tartaric acid, 2 quarts of water. Cut the oranges in very thin slices. Boil them soft in the water. Add the sugar and tartaric acid. Boil for 1 hour.

MRS. FISHER.

**Apple Pulp Marmalade.**

Four cups of apple pulp, 4 cups of sugar, juice and pulp of 3 oranges, grated rind of 1 orange, 4 slices pineapple cut in dice; boil until thick, add 1 cup of chopped walnut meats.

MRS. BRONSON.

**Rhubarb Marmalade.**

Two pounds of rhubarb, 3 lbs. of sugar,  $\frac{1}{4}$  lb. of walnuts. Juice and chopped rind of 2 lemons. Boil until tender.

MRS. H. F. HANDFORD.

**Peach Butter.**

Boil peaches until tender in a very little water, put through colander, then add  $1\frac{1}{2}$  pounds of sugar to 1 quart of fruit, boil 1 hour, season with cinnamon.

MRS. F. A. BELL.

**Pear Butter.**

Pare and cook pears, put through colander, and to 5 cups pulp add 4 cups sugar, cook until thickness of apple butter.

Mrs. F. A. BELL, Negaunee.

**Preserved Cranberries with Citron.**

Cook 3 cupfuls citron (pared and sliced) in water to cover, until tender, add 2 cups cranberries and weigh, add  $\frac{3}{4}$  lbs. sugar to each lb. of fruit, and the juice of one lemon. Simmer until the fruit looks clear and rich, and seal. 2 cups sugar to 4 of fruit make a palatable sweet for immediate use.

**Crabapple and Pear Preserves.**

Cook and strain  $\frac{1}{2}$  pk. of crab apples, peel and quarter 1 pk. of pears, allow lb. for lb. of sugar with a couple of lbs. extra for the crabs. Boil apples, sugar and a few cloves and a little un-ground ginger together. Add pears and when tender bottle and seal.

Mrs. DRAKE.

**Preserved Citron.**

Pare off green rind, cut into dice shape; cover with water and boil until tender. Have a thick syrup ready; put in syrup and simmer gently for an hour. Raisins and lemons to taste improve flavor and color.

Mrs. RUDOLPH OLSON.

**Preserving Orange Peel.**

The skins from oranges may be cut into shreds, boiled in water until they are tender, then boiled in a thick syrup, dried and rolled in sugar, and put aside for flavoring cakes, mincemeat and things of that kind in winter. This will save the purchase of dried orange peel, and costs but very little.

**Currant Conserve.**

Five pounds fresh currants, 3 pounds seedless raisins, 5 pounds sugar, 6 oranges (cut in small pieces), 4 teaspoons whole cloves, 4 tablespoons stick cinnamon. Cook about 40 minutes or until it jells. Nice with meats.

Mrs. RUDOLPH OLSON.

**Gingered Pears.**

Four lbs. of pears chopped or sliced in quite fine pieces, 4 lbs. of sugar, 1 oz. of green ginger root, which is difficult to get this time of year, so I use crystallized ginger or the dry root steeped in water until strong enough to suit the taste, then use that juice.

Grated rind of 4 lemons and the juice with water enough to make a pint, add to the sugar and make a syrup into which put the fruit, ginger and lemon rind, cook until the pears are tender and all looks clear. I do it down quite thick, then put into glasses and cover tight.

Miss M. J. EARLE.

**To Can Peaches in Halves.**

Pear and cut in halves, then take 3 cups of halved peaches to 1 cup of sugar, let stand to draw syrup. Take some stones and 2 cups of water and boil 10 minutes, then strain it on the peaches and drain all the syrup off, let come to a boil and put peaches in, boil until tender.

Mrs. W. J. STROMVALL.

**Fruit Canning "California Method."**

To every pound of fruit add a pound of sugar, mash fine in an earthen jar with a wire potato masher, then pack in glass jars; seal up, and wrap each can in paper to exclude the light. Fruit with this method is so much more delicious than when cooked, as cooking destroys the delicate flavor of many fruits, especially strawberries. I have given this recipe a thorough test and it has proven very satisfactory. Be sure and try it.

Mrs. J. S. WOOD.



**Canned String Beans.**

String, cut and boil until tender in salted water, seal while hot.

**Raspberry Syrup.**

Mash the berries and stand them aside in a warm place for three days until fermentation has commenced. If this is omitted the raspberries will form a jelly and will not remain in a semi-liquid as a syrup. To each quart of this juice allow two pounds of sugar. Mix the sugar and the juice together until only a small portion settles to the bottom of the vessel; then pour it into a preserving kettle and place it over the fire until the sugar is thoroughly dissolved; then take it from the fire, put it into sterilized bottles, cork and seal. Keep in a dry, cool, dark place.

**Strawberry Syrup.**

Stem and mash very ripe berries and drain them over night in a jelly-bag. Next morning turn into a porcelain-lined kettle, and add half a pound of sugar to each pound of juice. Boil ten minutes, put into sterilized bottles, cork and seal.



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## Pickles and Catsup.

"Peter Piper picked a peck of prickly peppers  
A peck of prickly peppers Peter Piper picked  
Now, if Peter Piper picked a peck of prickly peppers  
Produce the peck of prickly peppers Peter Piper picked."

### Crabapple Sweet Pickle.

Weigh 14 pounds of crab apples and measure out 1 quart of vinegar and 8 pounds of granulated sugar. Put the apples in a kettle with a pint of boiling water and stew gently for 10 minutes. Drain, remove the apples from the kettle and then put them back in layers, sprinkle each layer with sugar, bring to a boil. Have ready the boiling vinegar, into which has been stirred 3 tablespoonfuls of broken stick cinnamon and whole cloves and 1 tablespoonful of ground mace. Pour the vinegar over the apples and boil for 5 minutes. With a skimmer remove the fruit, spread on platters to cool. Boil the syrup until thick. Pack the pickles in jars, and fill the jar with the boiling syrup and seal immediately.

MRS. WALTERS.

### Cantaloupe Sweet Pickle.

Use melons that are not quite ripe, scrape out pulp, peel and cut into slices  $\frac{1}{4}$  inch thick; lay these in weak brine over night, drain, wipe dry and drop into syrup made as follows: To 3 lbs. light brown sugar add 1 qt. cider vinegar, 1 teaspoon cloves and 1 tablespoon cinnamon. Boil 20 minutes and seal. The spices should be tied in cheese cloth bags.

MRS. J. M. PERKINS.

### Nasturtium Pickle.

Gather nasturtium seeds when they are small and green, before the inner kernel becomes hard, remove stems and let them stand in salted water over night; a level tablespoon of salt to a pint of water. In the morning drain and pour over them cold fresh water, rinse well, pack in small bottles and pour over them boiling vinegar, cork well. You may sweeten and spice the vinegar if you prefer. These may be used as a substitute for capers or added to your other pickles.

MRS. J. M. PERKINS.

### Ripe Cucumber Pickles, Sweet.

Peel and cut the cucumbers in pieces and put a layer in stone jar, then a layer of salt and so on. The next morning wash them off and cook them in  $\frac{1}{2}$  vinegar,  $\frac{1}{2}$  water till they are transparent, then drain them. Then make a syrup of 1 quart vinegar, 3 pounds brown sugar, some whole cloves, cinnamon and allspice. Tie spices in bag. Put cucumbers in the syrup and cook a few minutes longer. Take them out, cook syrup 10 or 15 minutes longer, and pour over the cucumbers; have syrup enough to cover.

MRS. JOHN POWER.

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ISHPEMING, MICH.

### Syrup for Sweet Pickles or Peaches.

Seven lbs. of fruit, 4 lbs. brown sugar, 1 qt. vinegar, 1 oz. cloves, 2 oz. stick cinnamon. Boil vinegar and sugar, skim well, add spices and stick a clove in each piece of fruit. Boil 10 minutes, take out fruit and place in stone jar; pour boiling syrup over fruit to cover well.

MRS. C. J. SHADDICK.

### Cucumber Pickle.

1st morning: To 1 gal. of water take 1 cup of salt, let boil and pour over cucumbers.

2nd day: Boil some brine and pour over pickles again.

3rd day: Repeat as for second day.

4th day: Make a new brine same as before and pour while boiling over pickles.

5th day: Heat brine and pour over pickles.

6th day: Same as 5th.

7th day: Make new brine  $\frac{1}{2}$  water and  $\frac{1}{2}$  vinegar, boil and place over pickles.

8th day: To one gallon of vinegar take 8 pounds of brown sugar, small lump of alum,  $\frac{1}{2}$  lb. white mustard seed,  $\frac{1}{2}$  lb. whole cloves,  $\frac{1}{4}$  lb. whole allspice,  $\frac{1}{4}$  lb. stick cinnamon,  $\frac{1}{4}$  lb. celery seed, 3 red peppers sliced. Pour boiling hot over pickle and put in jars well covered.

MISS MATTLAND.

### Cucumber Pickles.

One peck small cucumbers, 1 peck small onions, 1 cauliflower. Let stand in brine for 24 hours, then drain and scald in equal parts of vinegar and water, then stand over night. Let stand 3 days and put fresh vinegar and red pepper to taste.

MRS. CAMPBELL.

### Cucumber Pickles.

Fourteen large cucumbers, 8 small onions, slice cucumbers without peeling. Peel onions and slice. Place in crock in alternate layers, sprinkle a little salt on each layer. Cover with a plate and put on heavy weight. Let stand for 2 hours. Drain off water and pack in fruit jars. Mix  $\frac{1}{2}$  teacup each of black and white mustard seed and 1 tablespoon of celery seed. Scatter through the pickles in jars when filling them. A tablespoon of olive oil to each jar. Pour on cider vinegar-cold, and make airtight.

EMMA WILLIS, Canton, Ohio.

### Oil Pickles.

One dozen large cucumbers,  $\frac{1}{2}$  lb. ground mustard, 1 teaspoon black pepper,  $\frac{1}{4}$  lb. whole mustard seed, 1 qt. onions, 1 oz. celery seed, 1 pt. olive oil, 2 qts. cider vinegar. Pare cucumbers and onions and chop fine. Put a layer of each in a jar and sprinkle with salt, place on top a weight and let stand over night, drain and put a teaspoon of powdered alum in sufficient vinegar to cover, and let stand over night, then drain again, mix mustard, pepper and celery seed with the oil, then add gradually 2 qts. vinegar, put in glass jars, and in 2 weeks it is ready for use.

MRS. W. H. ROOD.

### Salad Pickle.

One hundred small or medium size cucumbers—sliced fine—3 pts. of onions (about size of the cucumbers in circumference) sliced fine.  $1\frac{1}{3}$  cups of olive oil, 3 oz. whole mustard seed, 1 oz. celery seed,  $\frac{1}{2}$  oz. white ground pepper, sprinkle over cucumbers 2 cups of salt, leave 3 hours, then drain. Cover onions with cold water, leave 3 hours, then drain. Put cucumbers and onions in a jar in layers, with the oil and spices, cover with cold vinegar, mix well, leave 10 days before using. Keep fine any length of time.

MRS. M. M. RAMSDELL.

### Dill Pickles.

One pk. cucumbers soaked over night in brine, strong enough to float an egg, in the morning rinse and wipe good. Boil together and skim well 3 qts. vinegar, 3 cups water, 1 full cup sugar. Fill cans with pickles and dill, pour vinegar on boiling hot.

MRS. BRADFORD.

### Danish Pickle.

Peel ripe cucumbers, take seeds out, cut into strips, and then salt and let stand in jar 24 hours. Drain and wipe dry. Add mixed spices and bay leaves to cold vinegar, enough to cover pickle, and let remain in it 3 days. At end of this time boil same amount of vinegar and more spices. Drain pickle, add some small pickling onions and hot vinegar. Ready to use in 1 week.

MARION PELLOW.

### Tomato Pickle.

Twelve large onions, 1 peck of green tomatoes sliced, 1 cup salt, sprinkled over them for 24 hours. In the morning drain and put in layers in jar, sprinkling on layers the following mixture: 2 tablespoons mustard seed, 2 tablespoons ground cloves, 1 tablespoon allspice, 1 tablespoon pepper, 2 small red peppers sliced, 1 cup brown sugar. Cover with cold vinegar, let boil till tomatoes look clear.

MRS. COOLEY.

### Green Tomato Pickle.

One peck of green tomatoes sliced, 6 large onions sliced. Sprinkle through them 1 cup of salt, let them stand over night; drain off in the morning. Take 2 quarts of water and 1 of vinegar. Boil the tomatoes and onions 5 minutes in this, then drain through a colander. Take 4 qts. of vinegar, 2 lbs. of brown sugar,  $\frac{1}{4}$  lb. of ground mustard, 2 tablespoons of cloves, 2 tablespoons of ginger, 2 of cinnamon,  $\frac{1}{2}$  teaspoon of cayenne pepper, or 4 or 5 green peppers chopped. Boil all together for 15 minutes.

MISS FANNIE WINTER.

### Pineapple Pickle.

Seven lbs. of pineapple, 2 lbs. of granulated sugar; 1 pint of cider vinegar,  $\frac{1}{2}$  ounce of cassia buds,  $\frac{1}{4}$  oz. of whole cloves. Pare and slice large strawberry pineapple. Quarter the slices. Then remove the eyes and the hard core from the center of each quarter. Put a layer of the prepared pineapple in a stone crock. Put cassia buds and cloves in the vinegar and when hot add the sugar. When it boils put a little on the pineapple. Then add more pineapple; then more dressing; then more pineapple until all are used. Cover tightly and let stand for 5 days in a cool place. Then pour into a new colander and let drain. Boil the dressing down  $\frac{1}{4}$ . Then add 2 lbs. more of sugar. Put the pineapple in glass jars and cover with the dressing and seal tightly. Do not put more than  $\frac{1}{2}$  of the cassia buds and not more than  $\frac{1}{3}$  of the cloves in the jar with the fruit.

MARY F. MINER, Canisteo, N. Y.

pepper, 4 quarts of baked apples, 2 quarts of best vinegar. Boil mustard seed and sugar in the vinegar for 5 minutes; when cold mix the whole in a large jar to be tied down close. The longer kept the better the chutney.

MRS. H. F. HANDFORD.

### Watermelon-Rind Pickles.

For good pickles the rind of the melon must be thick. Pare off the green outside and all the soft inside, then cut into slices. Soak the rind in salt-water over night, using three tablespoonfuls of salt to a gallon of water. In the morning wash thoroughly in cold water, and put into a preserving-kettle. Cover with alum water (a level tablespoonful of alum to three quarts of water), bring to a boil, and cook until tender. Now thoroughly rinse again in cold water, and drain. Have ready a well-spiced syrup made of vinegar of moderate strength and sugar—use three pints of sugar to two pints of vinegar. Cook in this syrup until clear. Some tastes would require a cupful of spices to each quart of vinegar, others one-half cupful; the latter quantity is advised. Use ginger root, stick cinnamon, cloves (sparingly), stick mace and allspice. Put in this syrup half an hour before the rinds are done.

### Katie Rice's Pickles.

Slice  $\frac{1}{2}$  bu. green tomatoes thick, sprinkle salt between each layer and stand over night. In the morning put into a colander, drain and rinse with cold water. Slice  $\frac{1}{2}$  pk. white onions,  $3\frac{1}{2}$  qts. vinegar,  $3\frac{1}{2}$  lbs. granulated sugar, 2 oz. cloves,  $\frac{1}{2}$  oz. allspice, 1 oz. stick cinnamon,  $\frac{1}{2}$  oz. black pepper. Put spice in a bag. When pickles are boiling put in 6 tablespoonfuls of mustard seed, 4 tablespoonfuls curry powder, while boiling thicken with  $\frac{3}{4}$  lb. Colman's mustard, add a little salt if necessary.

MRS. GOTSTEIN.

### Mustard Pickle.

Two qts. each of small whole cucumbers and button onions, 1 large cauliflower divided into flowerets, 4 green peppers cut fine, make a brine of 4 qts. water and 1 pint of salt, pour it over the mixture of vegetables and let it soak for 24 hours, heat just enough to scald, place into a colander to drain. Mix 3 tablespoonfuls of Dousman's Best Patent flour, 6 of mustard and 1 of turmeric with enough cold vinegar to make a smooth paste, then add 1 cup of sugar,  $\frac{1}{2}$  cup of butter, 1 oz. whole ginger and vinegar enough to make 2 qts. in all, boil this mixture until it thickens and is smooth, stirring all the time, add the vegetables and cook until well heated through.

MRS. A. H. FORDYCE.

### Mustard Pickles.

Twenty-four small cucumbers, 2 cauliflowers, 6 green peppers, 2 qts. green tomatoes, 1 qt. onions (small if possible), stand in strong brine over night and in morning scald and pour off water. Make a dressing of 4 cups sugar, 3 qts. vinegar,  $\frac{1}{2}$  lb. ground mustard,  $\frac{1}{2}$  oz. celery seed,  $\frac{1}{2}$  oz. turmeric, 1 cup Dousman's Best Patent flour; pour over pickles while hot and put in fruit jars to keep.

MRS. R. P. BRONSON.

### Mustard Pickles.

One quart cucumbers, sliced, 1 quart of small whole cucumbers, 1 quart green tomatoes sliced, 1 quart small button onions, 1 large or 2 small cauliflowers, divided into flowerets, 4 green peppers, cut fine.

Make a brine of 4 quarts of water and 1 pint of salt; pour over the mixture and let soak 24 hours. Heat just enough to scald it and turn into a colander to drain. Mix 1 cup of Dousman's Best Patent flour, 8 tablespoonfuls of ground mustard, 1 tablespoonful of turmeric with enough cold vinegar to make a smooth paste, then add  $1\frac{1}{2}$  cups of sugar. Put this into 2 quarts of boiling vinegar and cook, then add the vegetables and cook until well heated. Be careful not to burn. Cover tightly in earthen crock or Mason jars.

MRS. R. G. QUINN, Milwaukee.

### Chow Chow.

Two quarts small cucumbers, 2 quarts small silver skin onions, 3 fresh heads cauliflower.

Separate cauliflower into small pieces, mix all these articles and sprinkle with salt, putting them into a stone jar, let stand 24 hours and drain. Now put them in a kettle over fire, sprinkling through them 1 oz. turmeric powder, 6 chopped red peppers, 4 tablespoons mustard seed, 2 tablespoons celery seed, 2 of whole allspice, 2 of cloves, 1 coffeecup sugar,  $\frac{3}{4}$  of teacup of best ground mixed mustard. Cover the whole with best cider vinegar, cover tightly and simmer until it is all thoroughly cooked, watching and stirring often. Put in glass jars and seal while hot. This improves with age.

MRS. J. M. PERKINS.

### Pickled Cherries.

Take the largest and ripest red cherries, fill glass jars  $\frac{3}{4}$  full and fill to top with good vinegar, keep covered closely and no boiling or spice is necessary.

### Pickled Beans.

Gather beans while young, place in strong brine, in 1 day or 2 drain and wipe dry. Boil enough vinegar to cover beans, with a little whole pepper and enough sugar to taste, pour over raw beans while boiling hot, repeat this for 3 days, cover but do not tie down till cold. Treat cauliflower the same way, or it may be mixed with the beans.

MRS. DRAKE.

### Pickled Red Cabbage.

Slice into a colander and sprinkle each layer with salt, let it drain 2 days, then put into a jar, and pour boiling vinegar enough to cover. Those who like the flavor of spice will boil it with the vinegar. Cauliflower cut in branches and thrown in after being salted will look a beautiful red.

MRS. G. DREW.

### Corn Relish.

One doz. ears of corn, 1 medium sized cabbage, 1 red pepper, seeds removed and chopped fine,  $\frac{1}{2}$  gal. vinegar, 1 cup sugar, 2 tablespoons salt, 5 cents' worth of mustard. Chop cabbage, salt and let stand to drain. Cut corn from cob and mix with cabbage, dissolve mustard in vinegar, mix ingredients and boil 25 minutes. Seal in jars. Will keep.

MRS. HARRY HULST.

### India Relish.

Three heads of cabbage (medium), 1 pk. of green tomatoes,  $\frac{1}{2}$  pk. of ripe tomatoes, 1 dozen large onions, 2 doz. peppers, half green and half ripe, all to be chopped very fine. Salt well and let it remain over night. Drain well and put on fire in the morning with three pounds of light brown sugar and enough vinegar to cover it. Let boil slowly for one hour, and just before taking from the fire add a teacupful of horse-radish (grated), a tablespoon each of black pepper, mace, mustard seed, celery seed and ground cloves.

MRS. KLINE.

### Beet Relish.

One qt. finely chopped cabbage, 1 qt. of chopped boiled beet, 2 cups of sugar, 1 cup of chopped onion, 1 cup of grated horse-radish, 1 tablespoonful of salt, 1 teaspoonful of black pepper,  $\frac{1}{4}$  teaspoonful of red pepper. Mix well with cold vinegar and keep well corked or sealed.

### Peach Chutney.

Three lbs. peaches, 5 lbs. chopped apples, 1 lb. raisins, 1 lb. currants, 1 onion, 1 red pepper, 2 lbs. sugar, 1 qt. of malt vinegar, 2 teaspoons of cinnamon, 2 teaspoons of ginger, 2 teaspoons of salt, 1 teaspoon of cloves. Dissolve sugar in a little water and cook all one hour slowly. Fine for cold meats. Seal while hot.

MRS. DRAKE.

### India Chutney.

One pound of salt, 1 pound of mustard seed, 1 pound of raisins, chopped and seeded, 1 pound of brown sugar, 12 oz. of onions, well chopped, 3 oz. of cayenne

**Piccalilli.**

Chop one gallon of green tomatoes, sprinkle with salt and let stand 24 hours, then drain off the water, add twelve onions chopped, six green peppers, three quarts chopped cabbage, one-half pint of grated horseradish, mustard seed, black pepper to taste. Put vinegar to this and cork tight. Do not cook. Put in mustard if preferred.

Mrs. VICKERS.

**Cooked Piccalilli.**

One peck green tomatoes, three large onions chopped fine, mix with one cup of salt, let this lie over night, then drain in the morning, boil in two quarts of vinegar and one quart of water 15 minutes, drain again, then add two pounds of sugar, three pints of vinegar, one-half pound of white mustard seed, one-half teaspoon of cayenne pepper, two tablespoons of cinnamon, two tablespoons of allspice, two tablespoons of ginger. Boil all together 15 minutes.

Mrs. N. B.

**Chili Sauce.**

Fourteen large ripe tomatoes,  $2\frac{1}{2}$  cups vinegar,  $2\frac{1}{2}$  cups sugar, 3 onions, 1 red pepper, 1 small tablespoonful of salt, 1 large teaspoonful of cinnamon, 1 small teaspoonful of cloves, chop pepper and onions very fine, peel tomatoes and cut very fine; cook until thick.

Mrs. C. W. JARVIS.

**Chili Sauce.**

One pk. tomatoes, 9 large onions, 5 tablespoonfuls salt, 16 tablespoonfuls brown sugar, 2 nutmegs (grated), 4 teaspoons cinnamon, 2 teaspoons allspice, 2 teaspoons cloves, 3 red peppers, 3 green peppers. Boil 2 hours. 7 cups cider vinegar. Boil 1 hour.

Mrs. W. J. SROMVALL.

**Chili Sauce.**

Slice 18 large ripe tomatoes, 8 large onions, or 10 of medium size,  $\frac{1}{2}$  doz. green bell peppers (chopped), 8 tablespoonfuls sugar, 1 small teaspoon of ground cloves, 3 tablespoonfuls salt, 4 tablespoonfuls ground cinnamon, 4 tablespoonfuls ground ginger, 3 teaspoonfuls red pepper, 8 teacupfuls of good vinegar; boil it 5 hours or until quite thick.

Mrs. DUNCAN.

**Chili Sauce.**

Thirty-six large ripe tomatoes, 6 red peppers, 4 large onions, 4 tablespoons salt, 8 tablespoons sugar, 4 teaspoons ginger, 4 teaspoons cloves, 4 teaspoons cinnamon, 4 teaspoons allspice, 2 nutmegs, 8 teacups vinegar. Chop onions and peppers, put all in kettle together and let mixture boil one hour.

Mrs. JOHN MITCHELL.

**Winter Chili Sauce.**

One can tomatoes,  $\frac{1}{2}$  cup vinegar, 1 teaspoon each of pepper, cinnamon, cloves, allspice, ground mustard, 2 teaspoons salt, 1 tablespoon sugar, 1 onion; mix and cook until thick.

Mrs. D. D. RANDALL.

**Spiced Peaches.**

Three lbs. fruit cut in small pieces, 2 lbs. granulated sugar,  $\frac{3}{4}$  pt. of vinegar, cloves, nutmeg, cinnamon and salt to taste. Cook slowly until thick.

Mrs. C. J. SHADDICK.

**Spiced Peaches.**

Seven lbs. fruit, 4 lbs. sugar, 1 pt. vinegar, cloves, allspice and cinnamon, whole small handful of each. Boil the fruit and sugar until fruit is tender, then take out the fruit, put into jars, then put in the vinegar and spices in the sugar and boil down well. Pour over the fruit and seal.

Mrs. DUNCAN.

**Spiced Blueberries.**

Four pounds fruit, two pounds sugar, one cup vinegar, one teaspoonful cloves,



two teaspoonfuls cinnamon. Boil half hour before putting in sugar; then boil from half to three-quarters hour longer.

### Spiced Gooseberries.

Ten pounds of gooseberries, 7 lbs. of coffee sugar, 3 pts. vinegar, 2 tablespoonfuls ground cinnamon, 1 tablespoonful ground allspice,  $\frac{1}{2}$  tablespoonful ground cloves. Stir together and boil 4 or 5 hours, or until thick, like jelly. Seal up the same as jelly.

Mrs. H. F. HANDFORD.

### Spiced Grape.

Five pounds grapes boiled and strained,  $2\frac{1}{2}$  pounds sugar, 1 pt. vinegar, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 tablespoon allspice, 1 tablespoon pepper,  $\frac{1}{2}$  teaspoon salt. Boil until slightly thick and bottle.

Mrs. BRONSON.

### Spiced Fruit.

Six pounds of fruit, four pounds of sugar, one cup of vinegar, one tablespoon of cinnamon, one teaspoon of cloves, one teaspoon of allspice.

Mrs. RUDOLPH OLSON.

### Spiced Cranberries.

Boil together  $3\frac{1}{2}$  pounds of brown sugar, 2 cupfuls good vinegar, 2 tablespoonfuls each ground allspice and cinnamon and 1 tablespoonful ground cloves. To this syrup add 5 pounds cranberries and simmer slowly for 2 hours. Turn into a stone jar and keep closely covered. A delicious relish with cold fowl and meats.

### Cucumber Catsup.

Peel and chop fine three dozen rather large cucumbers. Add to them four large onions, chopped, and  $\frac{3}{4}$  of a cup of salt. Mix thoroughly and tie loosely in a cheese cloth bag. Lay it into a colander and allow it to drain over night. In the morning add to it  $\frac{1}{2}$  cup white mustard seed,  $\frac{1}{2}$  cup black mustard seed, 2 table-spoons celery seed, 1 tablespoon small white pepper. Mix well and pack in glass jars, filling them only half full. Boil enough vinegar to fill jars. With a silver fork stir the cucumbers as you pour over them the vinegar, to make sure the whole mass is saturated. Seal and set in a dark place until ready for use.

### Cucumber Catsup.

Three dozen cucumbers and 18 onions peeled and chopped fine. Sprinkle over them  $\frac{3}{4}$  of a pint of table salt and put in a sieve to drain over night. Add a teacupful of mustard seed,  $\frac{1}{2}$  teacupful of ground pepper. Mix well and cover with cider vinegar.

Mrs. FISHER.

### Grape Catsup.

Four pounds of grapes stewed until soft; put through a colander, add three pounds of sugar (brown preferred), two tablespoons of cinnamon, two tablespoons of cloves, one coffee-cup vinegar; let it simmer 15 minutes and seal up.

Mrs. MOYLE.

### Cold Catsup.

One-half peck of ripe tomatoes chopped fine, 1 quart of vinegar, 1 cup of onions chopped fine, 1 cup of sugar, 1 cup of mustard seed,  $\frac{1}{2}$  cup of salt, 2 roots of horse-radish, 3 heads of celery, 1 tablespoon of cloves, 1 tablespoon of cinnamon, 1 table-spoon of black pepper. After it is thoroughly mixed, seal in cans. No cooking necessary.

Mrs. T. J. FLYNN.

### Tomato Catsup.

One-half bu. ripe tomatoes, 6 large onions,  $\frac{1}{2}$  lb. whole peppers,  $\frac{1}{2}$  lb. whole all-spice, 1 oz. whole cloves,  $\frac{1}{2}$  lb. mustard, 2 lbs. brown sugar, 1 qt. good vinegar,  $\frac{1}{2}$  lb. salt, small quantity red pepper; boil on a slow fire three hours, then strain through colander.

Mrs. A. H. FORDYCE.

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Ishpeming, Mich.

## Beverages.

---

"Towards eve there was tea  
(A luxury due to Matilda) and ice,  
Fruit and coffee."

—MEREDITH'S LUCILE.

"Mingles with the friendly bowl  
The feast of reason and the flow of soul."

—POPE.

---

### Tea.

One teaspoon of tea and 1 cup of boiling water is the usual allowance for each person and 1 teaspoon of tea for the pot. Scald the teapot, it is better to use china or porcelain. Use fresh boiling water; steep 5 minutes. "Tea boiled is tea spoiled."

### Russian Tea.

Pare and slice fresh, juicy lemons; lay a piece in the bottom of each cup and pour hot, strong tea over it. No cream is used.

### Coffee for Eight People.

To a 3-qt. coffee pot, take a teacup of coffee, mix with cold water and part of an egg. Put in coffee pot. Pour on 2 qts. of boiling water. Let boil about 10 minutes. Remove from the fire. Pour about 2 tablespoons of cold water through the spout to settle it. Serve. If this is not strong enough to suit use a coffee cup instead of a teacup.

MISS B. SEDGWICK.

### Drip Coffee.

The coffee pot should have a strainer in it. Into this put the coffee which must be pulverized. Pour boiling water over the coffee and let it drip through. Put the coffee where it will keep hot, but will not boil, while filtering. A tablespoon to the cup is the proportion, but if you like it weaker, use a teaspoon instead and pour out 2 or 3 cups and then pour them through the strainer again.

### Coffee for 50 People.

To an 18-qt. boiler, take 14 qts. of water (or up nearly to the spout), allow it to come to a boil; then add 1½ lbs. of coffee, that have been mixed with cold water and an egg and put in bags allowing room to swell. Stir it up, let boil 15 minutes. Settle with cold water. It can be made with cold water. Put the coffee right in and let all boil together, until clear.

### French Chocolate.

Two squares bitter chocolate, 3 tablespoons sugar, 2 tablespoons cold water, 1

saltspoon vanilla, 2 cups cream or milk. Mix sugar, water and chocolate and cook to a smooth, shiny paste; turn on the milk or cream and just bring to boiling point. Add whipped cream. If wanted very thick, add 1 teaspoon of cornstarch and cook with paste. Never boil milk in chocolate.

EDITH M. WRIGHT.

### Chocolate.

One square sweet chocolate to 1 cup milk. Scrape into the cold milk and let it come to boiling point slowly. Add 1 well-beaten egg. Whip up with egg-beater and serve immediately.

EDITH M. WRIGHT.

### Chocolate.

To make 1 qt., drop 2 squares of baking chocolate into 2 cups of warm water,  $\frac{1}{2}$  cup sugar, place on stove and stir occasionally for 15 minutes. Have a pt. of milk hot on the stove; when the chocolate has cooked 15 minutes, dissolve  $\frac{1}{2}$  teaspoon of cornstarch in a little water, add a pinch of salt and stir into it, add  $\frac{2}{3}$  of the hot milk and a teaspoon vanilla. Let it cook well that cornstarch may be thoroughly done. Put the yolk of 1 egg with the remaining  $\frac{1}{3}$  of milk into the pitcher for serving. Shake well and pour the hot chocolate into it.

MRS. EDWARD D. NELSON.

### Regent's Punch.

One lb. loaf sugar, 1 large cup strong black tea (made), 3 wineglasses of brandy, 3 wineglasses of rum, 1 qt. champagne, juice of 2 oranges, juice of 3 lemons, 1 large lump of ice.

DR. J. VANDEVENTER.

### Punch.

Rub loaf sugar over the peels of 6 lemons; then squeeze the juice of 1 doz. lemons and 1 doz. oranges; add to it 1 pt. of best brandy, 1 pt. of Jamaica rum, 1 qt. of claret, and 1 qt. of cold tea. Sweeten to taste. (One ounce of Maraschino or Curacao improves it.)

DR. ANDRUS.

### Fruit Punch.

Put 1 pt. of water and 1 lb. of sugar and the chopped yellow rind of 1 lemon on to boil. Boil 5 minutes, strain, and while hot slice into it 2 bananas, 1 grated pineapple, and  $\frac{1}{2}$  a bottle Maraschino cherries and their liquor. When ready to serve put in the center of your punch bowl a square block of ice; pour over it 2 qts. of Apollinaris; add to the fruit the juice of 6 lemons, and put it all into the bowl. Serve in thin, tall tumblers.

### Claret Punch.

To the juice of 12 lemons add 3 lbs. of white sugar, 3 qts. of water, and stir well until thoroughly mixed; strain through a sieve, adding at the moment of serving, 1 qt. bottle of good claret and a pt. bottle of champagne. Sugar can be added after the claret is put in, if it is not sweet enough. Serve with a large piece of ice in the punch bowl. A lemon sliced is a pretty addition.

MRS. M. W. WIGHTMAN.

### Egg and Milk Punch.

Stir well a heaping teaspoonful of sugar and the yolk of an egg together in a glass; add a tablespoonful of best brandy. Fill the glass with milk until it is  $\frac{3}{4}$  full, then stir well into the mixture the white of the egg beaten to a stiff froth. Add a grating of nutmeg over the top.

MRS. J. H. ANDRUS.

### Milk Punch.

Six fresh eggs, 1 lb. sugar (pulverized), 1 pt. whiskey, 1 pt. cream whipped, *not stiff*, 1 qt. new milk. Beat yolks of eggs and sugar together, add liquor next, add whites beaten stiff, then add cream just before serving. This will serve about 30.

MRS. JOHN POWER.

## PETER WHITE'S PUNCH.

"We'll drink to-night with hearts as light,  
To loves' as gay and fleeting,  
As bubbles that float on the beaker's brim  
And die on the lips while meeting."

To the Guild

Marquette, Mich July 12, 1905

In opening my journal somebody has asked me to send you over my own signature the ingredients that go to make up a Punch sometimes called "The Peter White Punch" and here it is

3 dozen good Lemons - cut in middle squeezed into  
receptacle skins & all  
1 qt Jamaica Rum  
1 " Santa Cruz "  
1 " Brandy  
2 " Champagne  
1 Bottle Curacao  
1 " Chartreuse  
1 " Maraschino. } a piece of good Ice  
8 X 8 in the middle of  
the Punch Bowl  
One qt Strong English Malaga  
Tea  
5 lbs Crushed Sugar  
2 qts Apollinaris Water

The Champagne and 1/2 doz Lemons and 1/2 doz  
Oranges sliced <sup>thin</sup> not squeezed, and the Tea should  
all be put in one hour before it is served  
The other mixture should stand 3 or 4 hours  
if possible, before the Champagne, Tea & sliced  
Lemons & sliced Oranges are put in  
Then to be well shaken  
before taken

Peter White

### Grape Cordial.

Take 3 baskets blue grapes and boil in just enough water to cover them; boil until the seeds all fall out, strain same as for jelly; add enough sugar to suit the taste. (About 1 cup to a basket is good.) Boil again 20 minutes. Bottle and seal.

MRS. A. H. GREEN.

### Blackberry Cordial.

One qt. blackberries mashed, 1 oz. crushed cinnamon bark,  $\frac{1}{2}$  oz. allspice and cloves each crushed, 1 pt. water. Simmer slowly for an hour or two; strain and add  $\frac{1}{2}$  lb. loaf sugar; simmer until there is about 1 pt. Add  $\frac{1}{4}$  pt. good French brandy.

MRS. J. E. SUSS.

### Raspberry Vinegar.

Put perfectly dry raspberries in a bowl and cover them with good cider vinegar. Let them stand for 2 days and crush the berries and squeeze them in a cloth to expel the juice. Measure it and to every pint of juice add 1 lb. of white sugar. Boil for 20 minutes, skimming it well. Take off the fire and let it remain until perfectly cold before bottling. Cook well and set bottles in cool place. Mixed with ice water makes a refreshing drink.

MRS. MARK ELLIOTT.

### Raspberry Shrub.

Pack the ripe berries in glass jars and pour over them enough vinegar to cover them. Cover tightly and let stand 1 week, then heat until they can be mashed and drain through cheese-cloth. Add 1 pt. of sugar to each pt. of juice, boil rapidly 15 minutes, then skim and seal the same as for canned fruit.

### Blackberry Juice.

A fine summer drink is easily made of blackberries, which are just coming into the market. Pour 1 gallon of boiling water over 1 gallon of mashed berries and let them stand 24 hours, then strain and add 3 lbs. of brown sugar to every gallon of juice. Put this into a demijohn and cover with a piece of muslin, letting it stand 3 or 4 weeks, then bottle.

### Ripe Grape Juice.

Stem and wash  $\frac{1}{2}$  bushel of Concord grapes. Put in kettle, nearly cover with water and boil until soft, then drain in bags, sweeten to taste, boil and can.

MRS. DAVID GOODYEAR.

### Grape Juice.

Pick over and stem the grapes, almost cover with cold water and bring slowly to a boil. When all the juice seems freed strain through a jelly-bag, measure, and return to the stove. For each qt. of juice allow  $\frac{1}{3}$  of a cupful of sugar, boil for 5 minutes, bottle, and seal immediately.

### A Christmas Bowl.

Bake 6 Greening and 3 Baldwin apples without removing skins or cores. When tender add 4 qts. of boiling water, the thin yellow rind of 3 lemons and 4 oranges, and 1 bay-leaf. Let simmer 20 minutes, then strain through a bag, pressing out the juice. Boil 3 cups of sugar with a pt. of water 20 minutes. Add to the liquid with 1 cup of black tea infusion, and set aside to become cold. Then add the juice from the oranges and lemons and a small bottle of Maraschino cherries with the syrup. Let stand several hours before serving.

### Grape Wine.

Mash the grapes and to every gallon pour 1 qt of boiling water. Stir well every morning for 3 days, then strain; and to every gallon of juice put 2 lbs. of

sugar. Let it work for a week, then strain and put into a keg or jugs. Do not cork tight till it is through working.

Cherry wine may be made in the same way.

MRS. FISHER.

### Refreshing Summer Beverages.

Make tea, and while boiling pour into an earthen jar into which an orange has been sliced, then set away to cool. When ready for use, add the juice of 2 or 3 lemons and sweeten to taste.

A most delicious lemonade may be made by slicing 3 lemons and 1 orange into a large earthen jar, and adding 1 cupful of red raspberries. Crush the fruit well, add water and sugar to taste and strain. When served, add 1 tablespoonful of chopped ice to each glass of liquid.

NELLIE WADSWORTH.

### Egg Nog.

Yolk of 1 egg, 1 teaspoon of sugar, 2 teaspoons of brandy. Beat all and then beat white well and add 3 teaspoons of cream. Mix all together, put in glass and fill with new milk. Drink it.

T. H. BARGH.

### Delicious Milk Lemonade.

Upon 6 ozs. of loaf sugar pour 1 pt. of boiling water, add  $\frac{1}{4}$  pt. of lemon juice, and  $\frac{1}{2}$  as much sherry wine. Then add  $\frac{3}{4}$  pt. of cold milk, stirring well and straining to make it clear. Chill in the refrigerator and it will be found a most refreshing and invigorating drink.





## Recipe For a Good Digestion.

Poor Digestion and Good Humor are seldom found in intimate association, while Good Digestion and Good Humor usually go hand in hand. To appreciate this volume of substantial and dainty recipes, one should have a good digestion. If your's is not good you should entice it by cultivating Good Humor. One of the best means of cultivating Good Humor is to have your photographic work done at Childs Art Gallery. This, in itself, is enough to put almost anyone in good humor, but if there is anything still lacking to complete the metamorphosis, buy a Premo Film Pack Camera. We have sold many dozens of these Cameras and have yet to see the purchaser whose countenance was not radiant with delight when he saw the result of his first successful effort. The melancholly individual whose digestion does not brace up under this treatment, is no company for himself or anyone else, and he might as well get his boots blacked and start on his Celestial journey without further delay.

C. D. COLE,  
MANAGER CHILDS ART GALLERY.

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## Candies.

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"However full, with something more,  
We fain the bag would cram."

---

### General Directions.

Use best granulated sugar for boiling and Confectioner's XXX for kneading. Candy should not be stirred while boiling.

### Fondant.

One cup granulated sugar,  $\frac{1}{2}$  cup boiling water. Put the sugar in a saucepan, add the boiling water and stir until dissolved. Place over the fire and with a clean damp cloth wipe the crystals off the sides of the pan so they will not fall into the syrup while it is boiling; do not stir it after it commences to boil. Test the candy by dropping a little syrup into cold water; if it forms a soft ball it is cooked enough; each time when testing remove the saucepan from the fire. Pour it onto a platter or marble slab and let it stand until cool, then stir with a spoon until the mass becomes white and creamy. Gather it into a ball, scraping up all the crumbs, and knead until smooth. Stand away in a cool place until ready to use it.

NOTE.—This fondant is the foundation for many different kinds of candy. It may be colored and flavored to suit the individual, working both flavoring and coloring in with the hands. It may then be used as a filling for dates—the seeds having been removed—or rolled into various shapes and English walnuts placed on top. It is better to make a small quantity at a time, as there is less danger of its being grainy.

MRS. GRAFF.

### Oranges Dipped in Fondant.

Make the fondant as previously directed, flavor with orange extract and color a pale yellow. Remove the skin from a Tangerine or Mandarin orange and carefully divide it into the sections without breaking the membrane. Melt the fondant in a bowl over boiling water, and if too thick add a little boiling water until it is the consistency of thick cream. Dip the sections of the orange quickly into the fondant, covering them well, remove and place on waxed paper to harden. Use white grapes or cherries in the same way. These are nice as a sweet for a yellow luncheon.

MRS. GRAFF.

### To Cover Chocolate Drops.

Place  $\frac{1}{2}$  pound of fondant in a saucepan; add  $\frac{1}{4}$  pound of grated chocolate and a teaspoonful of vanilla. Stand this in boiling water and if, when melted, it is too thick to use add boiling water, a teaspoonful at a time, until the consistency of thick cream.

MRS. GRAFF.

### Cream Candy.

Three cups granulated sugar,  $\frac{1}{2}$  cup water, scant tablespoonful vanilla, small piece butter. Mix sugar and water, but do not let it boil until thoroughly dissolved. If it begins to boil, stop boiling by adding a little cold water. When dissolved and beginning to boil, add butter and cook until the candy is hard but not brittle. Add vanilla and pour out in buttered pans to cool. When cold pull until candy begins to have its shiny look, then cut in small pieces with buttered scissors. Candy will become more creamy if put in a covered dish or jar for several hours.

MISS GUMMERE.

### Cream Wafers.

Two cups granulated sugar, 1 scant cup water,  $\frac{1}{2}$  teaspoon cream of tartar. Boil until it hairs, divide into two or three portions. Flavor with 1 teaspoon wintergreen, peppermint or fruit coloring. Stir until nearly cold and drop from spoon on marble slab.

JESSIE ROGERS.

### Sugared Popcorn.

One cup white sugar, 2 tablespoons butter, 3 tablespoons boiling water, 3 quarts popcorn. Melt the butter in the water, add sugar and stir over fire until dissolved. Boil until it will form in a hard ball in cold water. Then pour the popcorn into the syrup and stir until the grains are crystallized with the sugar.

DONALD ATWELL.

### Popcorn Balls.

Salt the corn, take 2 cups of New Orleans molasses, 1 cup light brown sugar, 1 tablespoon of vinegar, butter size of walnut. Boil 15 minutes. Put in  $\frac{1}{2}$  teaspoon of soda 5 minutes before done. Pour over corn and make into balls.

MISS KATE WALTERS.

### Holiday Candy.

One-half pound English walnuts,  $\frac{1}{2}$  pound Brazil nuts, 1 pound filberts, 1 pound almonds (soft shelled), 1 cupful hickory nuts,  $\frac{1}{2}$  pound citron,  $\frac{1}{2}$  pound figs and raisins. Blanch nuts and chop all very fine. Moisten 5 pounds of the best confectioners' sugar with the white of 1 egg and water. Flavor with 2 tablespoonfuls of vanilla; mix nuts and fruit with the sugar, kneading with the hands; make into loaf, cutting in small squares only as used. If covered well from the air, will keep for months.

MISS K. G. PINE, Walton, N. Y.

### Chocolate Creams.

Melt chocolate in double boiler and add a few shavings of paraffine; dip cream in and allow to cool on oiled paper.

LYLA ROGERS.

### Chocolate Creams.

One egg, 1 pound of confectioner's sugar, 1 teaspoon of thick cream,  $\frac{1}{2}$  cake of chocolate. Whip white of egg very stiff and gradually add  $\frac{1}{2}$  of the sugar. Put in cream and then add the remaining sugar. Mold into small balls and set aside until thoroughly dried. Melt chocolate and dip the creams into chocolate by means of a hat pin.

FLORENCE RANDALL.

### Chocolate Caramels.

One-half cake Baker's chocolate, 1 cup molasses,  $\frac{1}{2}$  cup milk, 2 cups sugar,  $\frac{1}{2}$  cup butter, flavor with vanilla. Boil until it will harden in water. Pour upon platter and when nearly cold cut in squares.

MRS. ST. CLAIR.

### Fudge.

Two cups sugar, 1 cup milk, butter size of a walnut, 2 squares or  $\frac{1}{4}$  pound of

Baker's chocolate. Boil until it forms a soft ball in water. Then beat until it becomes creamy. Pour out in dish and set out to cool.

MISS MOLLIE B. CROCKER.

### Chocolate Fudge.

Two cups sugar,  $\frac{1}{2}$  cup water, 1 teaspoon cornstarch, 2 tablespoons butter, 3 squares bitter chocolate. Boil until, when tested by putting a little in a saucer and creaming with a teaspoon, it forms a soft but not a sticky ball. Set to cool. When cold, stir until it may be taken in the hands and creamed. Flatten out on a plate and cut into squares.

WINIFRED COOLEY.

### Fudge.

Two scant cups of sugar,  $\frac{1}{2}$  cup of milk, 2 squares Baker's unsweetened chocolate, butter  $\frac{1}{2}$  size of an egg. Let it boil 5 minutes; after coming to a boil take it from the stove, add 1 teaspoonful of vanilla, pour it into a buttered dish and stir until creamy, then cut into squares with a silver knife dipped in hot water.

For "Raisin" Fudge add  $\frac{1}{2}$  cup of chopped raisins just before beginning to stir.

For "Nut" Fudge add  $\frac{1}{2}$  cup of chopped English walnuts before beginning to stir.

MISS ELIZABETH McCracken.

### Maple Fudge.

Two cups of sugar,  $\frac{1}{2}$  cup of cream or milk, 1 tablespoon of butter,  $\frac{1}{2}$  pound of pecan or peanut meats. Put sugar, cream and butter in a granite pan and boil until it forms a soft ball in cold water. Add nut meats and stir until it begins to get thick. Pour on well buttered pans and mark into squares.

FLORENCE RANDALL.

### Maple Penochie.

Two cups light brown sugar, 1 cup milk,  $\frac{1}{2}$  cup chopped nuts, butter size of an egg. Chop nuts fine, put sugar, milk and butter into a granite saucepan, stir well before putting on to cook. Let it boil slowly and do not stir while boiling. Test by dropping a little into cold water. If it forms a soft ball it is done; put in the nuts just before removing from the fire. Take from the fire and stir briskly until it becomes stiff. Pour into buttered pans.

LAURA MOODY.

### Maple Penochie.

One pint of cream, 2 large cups (packed) C sugar, butter size of an egg or larger, 10 cents' worth walnuts or pecans, 10 cents' worth candied cherries, flavor with grated orange peel. Boil cream, sugar and butter over a strong fire until it forms soft ball in water. It will probably take 7 or 8 minutes if you have a good fire. Remove from stove, add nuts, flavoring and candied cherries. Whip until it begins to sugar, then pour on buttered platter. Candied cherries are not necessary and any other flavoring can be used.

MISS FITZPATRICK.

### Maple Creams.

One cup of maple syrup,  $\frac{1}{2}$  cup of water, butter size of a walnut, 1 teaspoon of cornstarch. Mix ingredients in granite pan and boil until it forms a soft ball in cold water. Take from stove and set aside until cold. When cold stir until it sugars. Mold into small balls.

FLORENCE RANDALL.

### Peppermints.

Put any quantity of brown sugar on the stove and moisten with a little milk. When it begins to thicken when dropped in water, take from stove and stir briskly in a cool place for a moment or two, then flavor with a few drops of peppermint or vanilla.

MRS. T. A. FELCH.

### Chocolate Creams.

Color and flavor the fondant to suit the taste, mould into various shapes and place on ice or in a very cold place. Melt the chocolate in a double boiler and sweeten with powdered sugar or fondant. Let it become partially cool until it is thick enough to form a coating that will not run off the candy. Dip the balls quickly in the chocolate, covering them well, and place on waxed paper to harden. Nuts may also be placed on each if desired.

ANNA FELCH.

### Chocolate Creams.

Two and one-half cups sugar, 1 cup cream,  $\frac{3}{4}$  cup cocoanut. Boil fully 5 minutes, then stand in cold water until hard enough to make into balls.

MAUD FITCH.

### Butter Scotch.

Three pounds coffee sugar,  $\frac{1}{4}$  pound butter,  $\frac{1}{2}$  teaspoonful cream of tartar, 8 drops extract lemon. Cold water enough to dissolve the sugar, boil until it breaks in cold water, pour out and mark in squares.

MRS. J. HEWES.

### Nut Candy.

Two cups brown sugar, 1 cup water, butter size of half egg, 1 tablespoon vinegar. Boil until it forms a hard ball in cold water; stir in nuts and pour on buttered plate. Cut in squares when cold.

MILDRED ATWELL.

### Peanut Candy.

To 1 cup of finely chopped peanuts, take 2 cups of granulated sugar. Put sugar in an iron pan on the stove and with a spoon stir constantly the bottom of the pan to prevent burning until the sugar melts; then stir in the peanuts and pour immediately on oil cloth or marble and roll with rolling pin until  $\frac{1}{4}$  inch thick.

ANNA FELCH.

### Walnut Candy.

Two cups white sugar, put in pan and melt over hot stove. Stir constantly to keep from burning; as soon as melted take off stove and put in quickly 1 teaspoon vanilla,  $\frac{3}{4}$  cup walnuts. Pour at once into a buttered tin and beat down with a buttered potato masher until cool.

LILLIAN FITCH.

### White Taffy.

Four cups granulated sugar, 1 teaspoonful of cream of tartar or 3 tablespoons of vinegar, 1 tablespoonful butter. Cook until brittle. The flavoring should be added while pulling. Either vanilla or peppermint may be used.

Chocolate taffy is made by putting 2 or 3 tablespoons of grated chocolate (unsweetened) on top of the candy as soon as it is poured into the pans. The hot candy melts the chocolate, and when it is pulled it will be an even chocolate color.

MISS ADA MILDON.

### White Taffy.

Four cups granulated sugar, 2 cups water, 2 tablespoons vinegar, 2 tablespoons melted butter, 2 teaspoons cream of tartar dissolved in water. Add 2 teaspoons lemon or vanilla just before taking candy from the fire. Boil until it strings, when put in cold water, then cool and pull until white.

GERTRUDE J. SMITH.

### Taffy.

One and one-half cups light New Orleans molasses, 1 cup sugar,  $\frac{1}{4}$  cup butter. When taken from stove put in a little pinch of soda. Then pull.

MISS URSULA ROPES.

### Marshmallows.

Dissolve  $\frac{1}{2}$  pound of white gum arabic in 1 pint of water. Strain and add  $\frac{1}{2}$  pound of sugar; place over the fire, stirring constantly until the syrup is dissolved and is the consistency of honey. Add gradually the whites of 4 well beaten eggs. Stir the mixture until it becomes somewhat thin and does not adhere to the finger. Flavor with extract and pour into a tin slightly dusted with powdered starch and when cool cut into small squares.

### Chocolate Kisses.

One pound of pulverized sugar, 16 ounces; 1 pound of grated chocolate,  $\frac{3}{4}$  pound of grated almonds, 12 ounces; whites of 8 eggs, large; flavor with vanilla.

MRS. MARK ELLIOTT.

### Orange Drops.

Grate the rind of 1 orange and squeeze the juice, taking out seeds. Add to this a pinch of tartaric acid. Stir in confectioners' sugar until stiff enough to form into small balls.

MRS. FELCH.

### Oriental Delight.

Look over carefully half a pound of figs. Seed and pit half a pound each of dates and raisins, and put through a meat chopper. Knead on a board sprinkled with confectioner's sugar until of a consistency to roll out to the thickness of half an inch. Cut out in tiny forms with small fancy cutter. Roll in sugar.

MISS EVELYN STEVENS, Washington, D. C.



*Geo. B. Sedgwick*

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C. T. KRUSE, Local Auditor and Assistant to Agent,  
Ishpeming, Mich.

## Invalid Dishes and Drinks.

"Simple diet is best, for many dishes bring many diseases."  
—PLINY.

### Drinks for the Sick.

Orange whey: Juice of 1 orange, 1 pt. sweet milk. Heat slowly until curds form, strain and cool.

Egg lemonade: Juice of 1 lemon, 1 glass of water, white of 1 egg, 1 tablespoon of sugar; beat together.

Jelly water: The juice from tinned fruits make pleasant drinks when reduced with water and sweetened.

Oatmeal tea: Two tablespoons raw oatmeal, 1 qt. of water; let stand 2 hours in a cold place, then drain off as wanted.

Toast water: Toast a thin slice of bread very brown, let it stand in a bowl of water an hour before using.

Flaxseed lemonade: Pour 1 pt. boiling water over 2 tablespoons whole flaxseed; when cool strain and add the juice of 2 lemons and 2 tablespoons of honey. This is excellent for coughs and colds.

### Healthful Blackberry Cordial.

A blackberry cordial which is healthful during the hottest summer days is exceedingly pleasant made from an English recipe. Warm and squeeze the berries, adding 1 lb. of white sugar to 1 pt. of the juice. Season with  $\frac{1}{2}$  an ounce of powdered cinnamon,  $\frac{1}{4}$  of an ounce of mace, and 2 teaspoons of cloves. Boil the whole mixture 15 minutes, strain syrup, and add a wineglass of French brandy to each pint.

### Beef Tea.

One lb. beef, 1 pt. cold water, 1 level teaspoon salt. Grind or chop the beef fine, add the salt, cover it with the cold water and let it stand 1 hour.

Put it over the fire and let it slowly heat until it steams *but does not boil*, stirring it continually. Draw it to a cool part of the stove and let it steam  $\frac{1}{2}$  hour, then strain through two thicknesses of cheese cloth.

To clarify it and make it as clear as wine, beat an egg white lightly with  $\frac{1}{4}$  cup cold water and add it to the beef tea as soon as it has been strained through the cheese cloth. Stir it a moment and strain again.

When serving, heat the necessary quantity until it commences to steam, but do not boil it.

MRS. W. W. GRAFF.

**Dessert for an Invalid.**

One cup whipped cream, 2 teaspoonfuls sugar, 2 teaspoonfuls brandy. Mix these and fill an empty 1-lb. baking powder box with it. Cover tightly. Partly fill a small dishpan with salt and chopped ice. Place the baking powder box in the center and press it down so that the ice will come up nearly to the top. Stir the box round in the ice occasionally. It will be ready in about an hour. MRS. DRAKE.

**Frothed Eggs.**

One egg, a few grains of salt, a small piece of butter. Have a little water boiling in a large covered sauce-pan. Separate egg, and beat white to a stiff froth and heap it into a dainty bowl. Make a little well in center, drop in yolk whole. Place bowl in sauce-pan, cover closely; remove all from fire and let stand 5 minutes. Remove bowl from water, and serve at once with salt and butter.

MISS GERALDINE PARRY.

**Barley Water.**

Wash two ounces of pearly barley, put in a granite saucepan, cover with cold water, scald, bring to a boil, and drain. Return it to the saucepan; add two quarts of cold water, bring to boiling point and simmer gently until reduced to one quart. Strain and add a quarter of a teaspoonful of salt, and stand at once in a cold place. This is to be used with milk in proportions of one-third barley water to two-thirds milk.

**Sago Gruel.**

Put one tablespoonful of sago into one quart of cold water. Soak for half an hour. Cook gently for thirty minutes, and strain through a fine sieve. If this is to be served warm put into the serving-bowl a block of sugar, two tablespoonfuls of whipped cream, and just the suspicion of the grated yellow rind of a lemon. Pour in half a pint of the hot gruel, and serve at once. Where a greater amount of nourishment is needed this may be made from milk instead of water. It may also be flavored with raisins, bay leaves, or a blade of mace. Tapioca or maniocca may be used in the place of sago.

**Banana Souffle.**

Mash 1 ripe banana with a silver fork. Add 1 tablespoonful of granulated sugar and the well-beaten white of 1 egg. Bake in a quick oven in a Jewel range 10 minutes. Serve at once with cream.

MISS GERALDINE PARRY.

**Junket with Raw Egg.**

Separate 1 egg, beat the white perfectly dry and the yolk till thick; add it to the white gradually beating all the time. Heat  $\frac{1}{2}$  pt. of milk lukewarm, dissolve in it 1 tablespoonful sugar, add flavoring. Pour this over beaten egg, stir in  $\frac{1}{4}$  of a junket tablet dissolved in a teaspoon of cold water and turn quickly in glasses. Stand in warm place for 1 hour till firm, then put in cold place.

MISS GERALDINE PARRY.

## Things Worth Knowing.

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"The back door robs the house."  
—HERBERT.

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### Hand Lotion.

This lotion is very agreeable for use on the skin and is easily prepared. Rose water, six ounces; tincture of benzoin, one dram; alcohol, one ounce; glycerin, one-half dram; tincture of myrrh, one dram, and tincture of opapana, one dram. Apply after the bath or at any time during the day when the skin seems at all irritated and inflamed.

MRS. H. O. YOUNG.

### Wood Alcohol.

Will take white spots from furniture if applied quickly. JOHN ELLIOTT.

### Swiss Silver Polish.

Amount to fill  $\frac{1}{8}$  oz. bottle: 2 ozs. of alcohol, 2 ozs. of ammonia, 1 oz. of prepared chalk, piece of hyposulphate; add a few drops of winter green.

MRS. F. H. RAISKEY.

### French Polish Reviver.

Linseed oil 1 pt., vinegar 4 ozs., spirits camphor 2 ozs., spirits hartshorn  $\frac{1}{2}$  oz., butter of antimony 1 oz.

CHICAGO DECORATORS.

### Javelle Water.

Will remove all fruit stains; can be obtained at Tillson's drug store.

### Things Worth Knowing.

One and one-half lbs. of butter will spread one hundred slices of bread for sandwiches.

Six lbs. of uncooked chicken will make one heaping quart of diced meat, after boiling. This, with 1 qt. of diced celery and salad dressing will make enough chicken salad to serve a dozen people.

A ham weighing  $15\frac{1}{2}$  lbs. before boiling will weigh  $7\frac{1}{2}$  lbs. after, and when chopped will make  $6\frac{1}{2}$  qts. One qt. of this mixed with salad dressing will spread seventy sandwiches.

In scalloping oysters, allow  $\frac{1}{2}$  loaf of bread and 1 lb. of butter to 2 qts. of oysters.

To serve an evening company of fifty persons, it will be necessary to provide: Three loaves of brown bread, 4 loaves of white bread, 12 lbs. of cold turkey, 10 lbs.

of cold ham, 2 gallons of chicken salad, 2 six-qt. pans of scalloped oysters, 2 large bottles of olives, 2 bottles of pickles, 4 doz. of love puffs, 4 doz. macaroons, 3 loaves of cake, 1 gal. of ice, 2 gals. of ice cream, 2 lbs. of coffee and 3 qts. of cream for coffee.

In preparing for a church supper, for two hundred persons, it will be necessary to provide 10 loaves of white bread, 8 loaves of brown and 8 lbs. of butter, 9 three-qt. pans of scalloped oysters, 2 twelve-lb. hams, 6 gals. of chicken salad, 6 lbs. of coffee, 5 lbs. of sugar, 2½ gals. of cream, 7 gals. of ice cream, 9 loaves of cake and 5 ten-lb. turkeys.

One gallon of ice cream will serve from twenty to twenty-four.

One gallon of brick ice cream will serve from twenty-five to thirty nicely.

EMMA M. WILLIS, Canton, O.

Kerosene oil is the best of furniture polishes. It cleanses, makes a fine polish, and preserves from the ravages of insects.

Here is an excellent floor polish, the recipe for which comes from Japan: To 1 pt. of linseed oil add a pt. of strong cold tea, 2 ozs. of spirits of salts and the whites of 2 eggs. Mix thoroughly and pour into a large bottle. Shake the bottle well before applying the polish. Pour ½ a teaspoonful on a mop or pad of old silk and rub the wood with it, following up the grain. Polish with an old silk handkerchief. The result will compensate for the tedious and careful labor necessary.

Use kerosene for blood stains. Wash colored cottons and linens as quickly as possible, dry in the shade and take off the line as soon as dry.

Never sun feather beds or pillows. Air them thoroughly on a windy day in a cool place. The sun draws the oil and gives the feathers a rancid smell.

To remove a refractory screw from wood heat a piece of iron red hot and hold it on top of the screw for a minute or two; then the screwdriver will easily take out the screw if used while the screw is warm.

The cleanest way to drive water bugs or roaches from bureau drawers or closed shelves is to sprinkle powdered borax over and around the shelves and cover with clean paper.

Keep a bowl of oatmeal on the washstand, and after washing the hands dry them in the meal. The skin will be kept white and smooth, and less liable to chap by this process.

Half a teaspoonful of sugar will nearly always revive a dying fire, and it is always a safe thing to use for this purpose.

To destroy ants in pantry or refrigerators: Lay small pieces (or pulverized) camphor around in small quantities.

To remove paint from glass: Rub with silver dollar. Clean marble in same way.

To clean combs and brushes: Wash thoroughly in warm water, to which a teaspoonful of cooking soda has been added; dry quickly.

To clean kettles and frying pans from burnt vegetables or meat: Pour in water cold, add teaspoon of soda, let boil hard.

Take a newspaper folded and wax thoroughly, use on ironing table. Will keep irons smooth while ironing starched clothes.

Always soak linen over night to take out coffee or cream stains and to take out berry stains pour through boiling water before wetting.

To wash cambric or gingham without fading: Take 2 tablespoons of salt, the same of turpentine, put in a pail of cold water. Soak articles 2 hours then wash in hot suds.

**Table of Equivalents.**

- One speck makes  $\frac{1}{4}$  salt spoon.  
 Four salt spoons make 1 teaspoon.  
 Three teaspoons make 1 tablespoon.  
 Two gills make 1 cup or  $\frac{1}{2}$  pint.  
 One wine glass makes  $\frac{1}{2}$  a gill.  
 One cup contains 8 ounces of liquid.  
 Ten eggs, average size, make 1 pound.  
 One-half an ounce bottle of extract makes 12 teaspoons.  
 One tablespoon of butter makes 1 ounce.  
 One tablespoon of sugar makes 1 ounce.  
 One heaping tablespoon of powdered sugar makes 1 ounce.  
 One tablespoon of Dousman's Best Patent flour makes  $\frac{1}{2}$  ounce.  
 Two tablespoons of ground spice make 1 ounce.  
 Five nutmegs make 1 ounce.  
 One quart Dousman's Echo sifted pastry flour makes 1 pound.  
 One quart less 1 gill of sifted patent flour makes 1 pound.  
 One scant pint granulated sugar makes 1 pound.  
 One pint butter makes 1 pound.  
 One pint chopped meat, packed, makes 1 pound.  
 One cup of rice makes  $\frac{1}{2}$  pound.  
 A cupful of butter, half a pound.  
 A cupful of flour, a quarter of a pound.  
 A cupful of granulated sugar, half a pound.  
 A cupful and a quarter of powdered sugar, half a pound.  
 A pint of liquid, as a rule, one pound.  
 One cup of cornmeal makes 6 ounces.  
 One cup of stemmed raisins or currants makes 6 ounces.  
 One cup of stale bread crumbs makes 2 ounces.

**Table of Proportions.**

- One scant measure of liquid to three full measures of flour, for bread.  
 One scant measure of liquid to two full measures of flour, for muffins.  
 One scant measure of liquid to one full measure of flour, for batters.  
 One-half cupful of yeast or  $\frac{1}{4}$  compressed yeast cake, to one pint of liquid.  
 One even teaspoonful of soda and two teaspoonfuls of cream of tartar to one quart of flour.  
 Three heaping or four even teaspoonfuls of baking powder to one quart of flour.  
 One teaspoonful of soda to one pint of sour milk.  
 One teaspoonful of soda to one cupful of molasses.  
 One saltspoonful of salt to one quart of milk for custard.  
 One teaspoonful of extract to one quart of custard.  
 One saltspoonful of salt to one loaf of sponge cake.  
 One teaspoonful of extract to one loaf of plain cake.  
 One saltspoonful of spice to one loaf of plain cake.  
 One teaspoonful of salt to one quart of soup stock, or two quarts of flour.  
 One saltspoonful of white pepper to one quart of soup stock.  
 One teaspoonful of mixed herbs to one quart of soup stock.  
 One tablespoonful of each chopped vegetables to one quart of soup stock.  
 A speck of cayenne pepper is what you can take up on the point of a penknife or on a quarter inch square surface.  
 A speck of cayenne pepper is what you can take up on the point of a penknife  
 A pinch of hops is one fourth a cupful.

**Time Table for Cooking.**

- Water 1 quart, over gas, covered, 5 minutes.

Water, 1 pint, over gas, uncovered, 4 minutes.  
 Coffee, 3-5 minutes.  
 Tea, steeped, without boiling, 5 minutes.  
 Cornmeal, 3 hours.  
 Hominy, fine, 1 hour.  
 Oat meal, coarse, steamed, 3 hours,  
 Oatmeal, rolled, 30 minutes.  
 Rice, steamed, 45-60 minutes.  
 Rice, boiled, 15-20 minutes.  
 Wheat granules, 20-30 minutes.  
 Eggs, soft boiled, 3-6 minutes.  
 Eggs, hard boiled, 15-20 minutes.  
 Eggs, coddled, 6-8 minutes.  
 Fish, long, whole, per pound, 6-10 minutes.  
 Fish, cubical, per pound, 15 minutes.  
 Clams, Oysters, 3-5 minutes.  
 Beef, corned and a la mode, 3-5 hours.  
 Soup stock, 3-6 hours.  
 Beef, mutton, 2-3 hours.  
 Tongue, 3-4 hours.  
 Potted pigeons, 2 hours.  
 Ham, 5 hours.  
 Sweet breads, 20-30 minutes.  
 Sweet corn, 5-8 minutes.  
 Asparagus, tomatoes, peas, 15-20 minutes.  
 Macaroni, Potatoes, Spinach, 20-30 minutes.  
 Squash, Celery, Cauliflower, 20-30 minutes.  
 Sprouts, Greens, 20-30 minutes.  
 Cabbage, Beets, young, 30-45 minutes.  
 Parsnips, Turnips, 30-45 minutes.  
 Carrots, Onions, Salsify, 30-60 minutes.  
 Beans, string and shell, 1-2 hours.  
 Brown bread, 3 hours.  
 Puddings, 1 quart, steamed, 3 hours.  
 Puddings, small, 1 hour.  
 Freezing Ice Cream, 30 minutes.  
 Bake in a Jewel Range.

### Baking.

Biscuit, Rolls, 10-20 minutes.  
 Bread, 40-60 minutes.  
 Gems, Muffins, thin cakes, 20-30 minutes.  
 Cake, sponge, 45-60 minutes.  
 Cake, fruit, 1½-2 hours.  
 Pudding, Rice, Indian, Plum, 2-3 hours.  
 Pudding, Custard, 20-45 minutes.  
 Pies, 30-40 minutes.  
 Patties, 15-25 minutes.  
 Scaloped dishes, 15-30 minutes.  
 Potatoes, 30-45 minutes.  
 Baked Beans, 8-10 hours.  
 Baked Beef, rare, 6 pounds, 1 hour 10 minutes.  
 Baked Beef, well done, 1½ hours.  
 Fillet of Beef, 20-30 minutes.  
 Beef, braised, 3-4 hours.

Mutton, Lamb,  $1\frac{1}{4}$ - $1\frac{1}{2}$  hours.  
 Chickens, Tame Ducks, 1- $1\frac{1}{2}$  hours.  
 Veal, Pork, Turkey, 2-4 hours.  
 Ducks (wild), Grouse, 25-30 minutes.  
 Fish, thick or cubical, 45-60 minutes.  
 Fish, small, whole, 20-30 minutes.

### Broiling.

Steaks, 1 inch thick, 4-6 minutes.  
 Steaks,  $1\frac{1}{2}$  inches thick, 6-10 minutes.  
 Chops, Birds, 6-8 minutes.  
 Chickens, 20 minutes.  
 Fish, small, thin, 5-8 minutes.  
 Fish, thick, 12-15 minutes.  
 Liver, Tripe, Bacon, 4-8 minutes.

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## Chocolate Fudge - Nuckiyi.

- 2 cups granulated sugar.
- 1 " milk.
- 2 squares of Baker's chocolate.
- 1 tablespoonful butter.
- 2 " corn syrup.
- 1 teaspoonful cake starch.

Mix and cook together all but grated chocolate when done (when syrup boils) take off stove and stir in chocolate and vanilla.

## Candied Orange Peel Jectai.

Take the peel and cut in thin strips, boil in pine, different waters, thirty minutes each time. Take same amount of sugar as fruit, <sup>(after cooked)</sup> cook until becomes thick syrup, drain and place on platter, sprinkled with sugar. They should dry a week before eating.

## Tea Punch

9 lemons -  $\frac{3}{4}$  # sugar to 1 qt. of boiling water  
Pour boiling water on tea (1 heaping teaspoonful to 1 pt. of water). Let stand over night, strain, add lemons and sugar.

Abs Whipple.

## Chive Oil Pickle.

3 doz. cucumbers, or enough when sliced to make  
1 gallon. Slice, sprinkle well with salt and let  
stand over night. Drain -

3 cups cider vinegar

1 " chive oil.

1 tablespoon celery seed

2 " hot mustard "

2 " blk. " "

Black pepper.

First put layers of pickles  
then sprinkle a little  
of mixture of spices, and  
go on until oil & spices  
are used. Then pour  
vinegar over pickles.

It is best to put in Mason jars.

## = Baked Apples =

Take cores out and fill with chopped  
figs. Bake & serve with whipped cream.

## — Corn Salad —

1/2 doz. ears of corn

1 large head of cabbage

3 stalks celery.

4 large onions

1/2 # of ground mustard

1/2 cups white sugar.

1/2 cup salt.

2 glasses of white vinegar. Boil 45 min.

Wm Hill Brown.  
Cheboygan, Mich.

A cheap Sponge Cake - (Never fails)

2 eggs, pinch of salt, beat very light.  
1 scant cup of sugar, (a tablespoon not probably)  
1 teaspoon - baking powder. 1 cup flour sifted.  
 $\frac{1}{2}$  cup boiling water. put in last thing.  
Vanilla = Mrs. Waper.

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= Soup =

Cabbage Pickle - Mrs. Vandervoort's.

Slice cabbage as for stew, put in  
pan with layers of salt. Let stand  
over night, drain & put in water  
made sour with vinegar and let stand  
24 hours - Then drain dry & pour  
over boiling vinegar in which sugar  
to taste, spice - cinnamon & allspice -  
& after it is cold, stir in about  
2 tablespoons of currier -

Corn Bread - Allie

1 cup corn meal (small)  
1 " white flour  
 $\frac{1}{2}$  " sugar  
1 " sour milk  
1 egg  
salt  
Butter size of small egg.  
1 teaspoon soda dissolved in 1/2 water.

Corn Muffins - Mrs Walter H. Johnson

- Mix 2 cups of coarse meal
- " 2 " flour
- 1 " sugar
- 1/2 " melted butter
- 3 eggs.
- 1 teaspoon salt.

Dissolve 1 teasp. soda + 2 of cream tartar in a little milk & beat it through, add milk to make stiff batter. Bake in ring or gum pans.

Prune Cake - Many year.

- 3 eggs - take out 1 white for frosting
- 1 cup chopped prunes.
- 1/2 teaspoon cloves
- 1/2 " nutmeg
- 1 " cinnamon
- 1 cup sugar.
- 1/2 " butter
- 4 tablespoons sour milk.
- 1 1/2 cup flour.
- 1 teaspoon soda.

Aunt Lizzie's Beef Loaf

- 3# beef steak (round)
- Suet size - 1 egg.
- 4 slices of bread - crust = 1 cup dry crumbs.
- 1 scant pinch of milk
- 2 eggs
- salt & pepper. *etc*

Spice Cake - Mrs Carrie Roser.

- 4 eggs, leaving out whites of two.
- 2 cupfuls of brown sugar.
- 1/2 " melted butter
- 1/2 " sour milk.
- 1 teasp. of soda
- 2 " cinnamon
- 1 1/2 " cloves
- 1/2 " nutmeg
- 2 cups flour.

Dissolve soda in sour milk. Bake in layers. Use whites of eggs for icing.

Mrs Carrie Roser's Peppercake

- 6 whites of eggs.
- 2 cupfuls sugar
- 3/4 " butter
- 1 " milk
- 1/2 " cornstarch
- 2 " flour
- 3 teasp. baking powder.

Take 1/3 of batter + add *Use for middle layer.*

- 1 teasp. cinnamon
- 1 " allspice or cloves
- 1 dozen figs, cut in small pieces.

## Maple Filling for Cake

1 large cup maple syrup  
whites of 1 large egg beaten stiff  
Boil syrup until it forms a hard  
ball when dropped in cold water.  
Then pour this over the stiffly beaten  
whites. Beat till stiff enough to spread.

## Yorkshire Pudding.

3 eggs -  $\frac{3}{4}$  pint flour -  $1\frac{1}{2}$  pts milk  
 $1\frac{1}{2}$  teasp. Baking powder.  
Bake in hot oven 25 minutes.

## Table Talk Fine Jelly.

Soak  $\frac{1}{2}$  box Cox's gelatine in  $\frac{1}{2}$  cup cold water.  
Boil together 1 cup water + 1 cup sugar for  
1 minute add to the gelatine + stir well.  
Add juices of 1 lemon + strain, add  
1 cup of cold water + 1 cup of  
sherry, add candied cherries and  
brushes almonds.

## Chilli Sauce - Allie.

8 qts tomatoes + 2 bunches celery.  
2 large red peppers  
2 cups onions  
3 " sugar  
1 " salt  
 $1\frac{1}{2}$  qts vinegar  
3 teasp cloves  
3 " cinnamon  
2 " ginger  
2 " nutmeg  
Boil 3 hours -  
Bottle when cool.

(Chop the tomatoes, peppers, onions, + celery very fine.)

ripe Oil Pickles (Barrel) M. C. R.  
5 or 6 doz. barrel pickles (white must)  
Cut in medium slices 1/1  
Place in stone jar or enamel.  
Pour over them 1 cup olive oil -  
8 buttons of garlic -

Put 10# brown sugar in preserving  
bottle - 1 qt cider vinegar.  
1 pt. water.  
1 cup Savoyon vinegar  
5¢ whole cloves  
5¢ " blk pepper

Let this come to a boil + pour over  
pickles while hot. Let stand 5 days  
stirring every day. Then bottle.

## 11 o'clock Rolls.

1 qt. milk  
1/2 cup. sugar  
1 tab. less. butter  
1 " lard, salt. Scald all - when  
cool add 3 cake compressed yeast.  
thicken like pancakes with flour  
set at 11 o'clock, stir stiff with spoon  
at 2 o'clock at 4<sup>o'clock</sup> make into cakes  
1/2 in. thick - brush top with melted butter  
& fold over. Place close together  
in pan, keep warm & place in oven  
at 5<sup>30</sup> - ready at 6 -

## Graham Paper with Cheese.

Grate cheese on graham paper, put  
together as a sandwich.  
Heat in oven until cheese melts.

## Graham Bread

1 egg  
1/2 cup brown sugar  
1/2 " molasses  
2 " sour milk  
2 tsp. soda, a pinch of salt.  
3 1/2 cups of graham flour.

## Indian Pudding

3 tablesp. corn meal.

1 qt. milk

Boil milk, pour half over meal  
let both portions cool - pour together  
sweeten with sugar or molasses  
add a bit of butter, pinch of salt  
a few raisins - Bake 2 hours.

## Watermelon Preserves

Cut off red + green rind  
" into 1 in. squares -

soak in salt water 24 hours -

Pour off and soak in weak solution  
of alum water 12 hours.

Make thin syrup of sugar + water  
boil with that, a small log of ginger

Put in rinds with <sup>ginger</sup> ~~red~~ & cook 15 min.

## Mrs Brown's Salad Dressing

3 yolks eggs

2 tablesp. melted butter } Beaten together.

1/2 teasp mustard

1 " salt

2 tablesp sugar

Enough hot water to make paste.

1/2 cup vinegar

Put altogether in double boiler, keep  
stirring until thick. (1 teasp mustard may  
be substituted for cream. When cool add well



Maple Nut Mold

Mary Spear.

1 1/2 cups brown sugar  
 2 " boiling water  
 1/3 " cornstarch moistened with 1/4 cup cold water - Cook until it begins to thicken - Then cook in double boiler 15 minutes. Pour slowly onto beaten whites of 3 eggs. Add a few grains of salt + 1/2 cup of chopped nut meat. Beat - Put in mold <sup>chill over</sup> with whipped cream - 8 servings -  
Bran Biscuit.

1 cup bran  
 1 " whole white flour  
 1 tablesp sorghum molasses  
 2 eggs  
 2 cups milk  
 1 teasp salt  
 2 " Baking Powder  
 Bake 20 minutes.

Sant Crust

Allie

2 tablesp butter } cream together  
 1/2 " sugar }  
 yolk of one egg well beaten  
 Small cup flour

Ham Loaf - Maud.

2 cups dried bread crumbs  
1 1/2 " milk  
1 egg  
2 # cooked ham - finely ground  
Season with pepper.

Pie Plant Marmalade

Cut pie plant + to each cup, add  
pulp + juice of 1 orange + 1 teasp  
grated rind - 1 teasp lemon juice  
and 1 cup sugar - Let pie plant  
and sugar stand 2 or 3 hours  
then boil rapidly until transparent  
then to each cup of fruit add  
1/2 cup blanched almonds, let boil up.  
Miss Hanson.

Ginger Pear Marmalade.

8 # chopped pear  
8 # sugar  
1/2 # ginger root  
4 lemons (rinds of 3)  
Boil slowly 4 hours and remove  
the root before putting in glasses.

Miss Stone.



Pine Apple Sponge - Mrs Murray.

1/4 box of gelatine, enough water to soak, 1 can pine apple, drained -  
Cook juice in 1/2 cup sugar, till it ropes, drop in pineapple, but do not cook. only heat through. While cooking beat in gelatine. When cold beat in whites of three eggs beaten very stiff then beat the whole together, add juice of 2 lemons. Put on ice and serve with whipped cream. and candied cherries -

Chicken Loaf -

5# chicken, boil till tender and meat falls off bones. Remove meat + dice, leaving bones to cook in stock. To the meat add 5 hard boiled eggs 1 can mushrooms, 2 pimentos cut fine. Salt + pepper to taste. Mix altogether adding stock + put in moulds. Serve with mayonnaise for salad -

# Caramel Mousse

Mellie Mc Colkey  
Creve.

- 1 qt. cream
- 2 cups sugar
- 1 large pint milk
- 2 eggs
- $\frac{1}{4}$  cup flour

Put milk in double boiler stir into flour mixed with little milk, then 1c sugar, eggs beaten light - stir into the custard.

Put other cup of sugar in a pan over the fire - stir until a brown syrup - stir in the custard - Cook together 20 minutes in double boiler. Let cool then put into whip cream. Freeze like ice cream. Makes enough for 22 persons - 3 qts.

## To prepare grape juice -

Pick off of stems, but just enough water on so you can see bit. Boil  $\frac{1}{2}$  hr. good. Drain but right then measure juice & take  $\frac{1}{2}$  cup of sugar to 1 cup juice, boil juice 20 min. put in sugar & boil 5 minutes. Bottle & seal -

Salad Dressing - Edna Harris -

1 cup hot water  
1/4 " vinegar + lemon juice or all lemon juice  
Let above come to boil -  
Add 2 rounding tablespoons of olive  
oil + flour combined together.  
Let boil 5 minutes - beating constantly.  
Pour on beaten yolks of 2 eggs.  
When almost cold add 1 c of  
olive oil - 1/4 c at a time.  
1 teasp. salt.  
2 " mustard  
cayenne pepper to taste.  
1/2 c whipped cream  
This recipe fills 1st jar. For fruit  
salad omit mustard + add sugar  
+ more whipped cream.

Donuts - Mrs Bonham.  
Anna Maria Beach

1/2 cup sugar good measure  
3 eggs  
1 tablesp melted fat not hot just warm.  
pinch of salt. nutmeg.  
3/4 cup sweet milk.  
1 heaping dessert spoon of Baking powder.  
in flour. Enough flour to make  
dough stiff enough to roll out fry  
in very hot fat + roll in sugar.

Pineapple Sponge Miss Murray.

1/4 box of gelatine, enough water to  
soak. 1 can <sup>juice</sup> pine apple drained  
cook juice in 1/2 cup sugar, till it  
boils, drop in pine apple but do  
not cook. only heat through while  
cooking heat in gelatine. When cold  
beat in whites of 3 eggs beaten very  
stiff then beat the whole together, add  
juice of 2 lemons put on ice & serve  
with whipped cream & candied cherries

Watermelon or Citron Pickles.

Boil 10q. alum in 1 gal of water  
Pour down the rinds & let stand at least  
half a day on back of stove. Take  
them out and let lie in cold water  
until cold. Have ready 1 qt. vinegar.  
3 # brown sugar. 1/2 oz. cloves. boil vinegar  
& sugar & skim. Add spice & melon  
& boil 1/2 hr. put in jars -

Corn Meal Pan Cakes - Mrs Robinson.

1 cup corn meal  
1 " flour  
2 " sour milk  
1/2 teasp. salt.  
1 " soda  
2 eggs.

Beat eggs into  
1 cup milk. Stir  
in other ingredients  
Add 2 tablesp. melted  
at the last.

Devil's Food - Mrs Ridgely.

1 cup brown sugar  
1/4 " shortening  
1/2 " sour cream  
1/2 " cocoa  
2 eggs  
1 1/2 cups flour

1/2 teasp soda  
2 1/2 " baking powder.  
vanilla.

Devil's Food - Mrs Frank Robinson

1 cup brown sugar  
1/2 " butter  
1 " sour milk  
1 teasp soda  
3 egg yolks  
3 scant cups flour

Frosting  
Beat whites of 2 eggs  
stir in 1 # pulverized  
sugar & 1/4 # butter.  
vanilla.  
(mix sugar & butter)

2<sup>nd</sup> part

1 cup brown sugar  
1/2 " water  
1/3 sq. chocolate -  
vanilla.

cook & when cool  
add to above & bake



