LEONARD
COOK
BOOK

# THE LEONARD

# COOK BOOK

COMPILED
EXPRESSLY FOR OUR MANY
CUSTOMERS.

Containing many new and valuable recipes contributed to us by the ladies of Grand Rapids. We publish them with the hope that they will prove a valuable assistant in domestic economy.

*Presented with our Compliments to*

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## H. LEONARD & SONS,

THE LARGEST EXCLUSIVE HOUSE FURNISHING MAIL ORDER HOUSE IN THE WORLD,

GRAND RAPIDS, MICHIGAN.

# Grand Rapids is the House Furnishing Center of the World.

IT might well be called the hub of furniture manufacturing. Its numerous factories, which you know are the largest in the country, compose the spokes of this mighty wheel of commerce. **We are located at this hub.** Our business has risen steadily step by step from a small, insignificant beginning to the largest and best equipped in the United States. **We can conscientiously recommend this to you as** the pride of an established house. Being at the hub, we are in touch with the very latest styles. We know quality and are in a position to make all our goods from the raw material to the finished product. Thus we are willing to offer you the greatest values and positively the most fashionable and up-to-date house furnishings shown anywhere. **Our business success** gives us the right to claim, without fear of the slightest contradiction, that we are leaders in the house furnishing business. We are leaders in style. We are leaders in quality. We are leaders in price. We make only the best of everything; we know what we are buying; we know what we are selling; **and by these business rules have built up a reputation** for splendid quality at popular prices all over the world.

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**The first advantage** you have is that you are dealing with people who thoroughly understand the furnishing business. **The second advantage** is that you will buy your goods at the center of the house furnishing world, thus getting the best possible goods at the lowest possible prices. **The third advantage** is that you are dealing with an established house, a house that is known as being the leading manufacturers and importers in this part of the world. **The fourth advantage** is that you are dealing with a house that manufactures over half of all the goods they sell and are thus buying direct from the **factory to the home.** By so doing you eliminate the middle man's profit and thus **save many dollars in your purchases.** Our trade has become so enormous and covers the entire country so well that, unlike the usual local dealers, we have no odds and ends left over at the end of the season to sell, when you are unaware of styles and values, as new up-to-date goods. Again, years ago we learned that the person who buys by mail wants to purchase as up-to-date a line and as fine goods as the people who live in the city and have the facilities of a large assortment. You therefore find from our catalogue that our goods are entirely different from those people who cater to the cheap mail order trade. We furnish you for the same money or even less, the same quality of strictly new, high grade, warranted furnishings that you could secure at the house furnishing center without any raise in price, and by

# Hints for Housekeepers.

Housekeeping is the best and noblest art a girl can learn.

The road to a man's heart lies through his stomach.

Provide yourself with proper tools for your work.

Wilful waste makes woeful want.

Have a place for everything and keep everything in it's place.

Do everything in its proper time.

Remember the Golden Rule in the kitchen as well as in the parlor.

Punctuality, as well as patience and perseverance, is necessary to the housekeeper.

Do not rob your kitchen of convenient furniture in order to adorn your parlor.

See that your house is well ventilated in winter as well as in summer.

Cleanliness is next to Godliness.

When you have a rule, follow it; guess work fails nine times in ten.

Old potatoes are improved by keeping them in cold water for several hours before boiling.

Put salt meat into cold water; put fresh meat into boiling water. The more gently meat boils the more tender it is. Allow about twenty minutes for boiling each pound of fresh meat and twenty-four minutes for salt meats.

In making soup put the meat into cold water and let it grow warm slowly.

Put fish into cold water to boil.

Potatoes should steam dry before mashing.

In making nice cakes, sift flour and sugar before measuring.

One gallon of ice cream will serve twenty-five persons, and more if fruit or jelly is served with it.

1 ℔ of butter equals 1 qt.

1 ℔ of loaf sugar equals 1 qt.

1 ℔ of flour equals 1 qt.

1 ℔ 2 ozs. of Indian meal equals 1 qt.

1 ℔ 2 ozs. brown sugar equals 1 qt.

1 ℔ 1 oz. powdered sugar equals 1 qt.

10 eggs equal 1 ℔.

1 gal. equals ½ peck.

16 tablespoons equals ½ pint.

# SOUPS.

## SOUP STOCK.

Use 1 quart water to each lb. of meat and bones (beef, veal or chicken); cut in small pieces, cover closely and let it simmer 3 or 4 hours. Put no salt in the water; do not skim it; strain through a cloth and place where it will cool rapidly; when cold take off the grease. This may be made in quantities, kept in a Leonard Refrigerator for weeks, and soup made easily at any time.

## CLARIFIED SOUP STOCK.

To 1 quart of stock use white of 1 egg and the shell; stir in when cold; let it come to a boil; strain through a towel laid in a colander.

## MULLIGATAWNY SOUP.

Take clarified soup stock; season with curry powder or Worcester sauce, salt and pepper. Cook small pieces of macaroni twenty minutes in boiling water, drain and add to the soup.

## JULIENNE SOUP.

Take a little of each of the vegetables desired, say beets, carrots, onions, turnips and celery. They should be cut into small, fancy shapes with vegetable cutters and stewed until tender in a little water. Each vegetable should be stewed in a separate dish and all turned into the hot clarified soup stock. Season to taste with salt and pepper. A teaspoon of Worcester sauce will add to the flavor.

## TOMATO SOUP, No. 1.

To 1 quart hot soup stock use half can tomatoes or 6 ripe tomatoes. Thicken with 1 even tablespoon flour and 1 tablespoon butter. If raw tomatoes are used cook in a half pint of water until done. Strain the tomatoes through a cloth; season to taste.

## CELERY SOUP, No. 1.

Stew the tops of a head of celery in a little salted water, strain and add to hot, thickened soup stock as above; season to taste.

## SOUPS—Continued.

### VERMICELLI SOUP.

One quart clarified soup stock; boil and add 2 ounces vermicelli; let boil 10 minutes and it is ready to serve. Macaroni, if used instead of vermicelli, should be boiled 20 minutes in salt water before adding it to the soup.

### CORN SOUP, No. 1.

One can sweet corn, 1 quart boiling water, 1 quart milk, 3 tablespoons butter rolled in 1 tablespoon flour, 2 eggs, pepper and salt and 1 tablespoon tomato catsup. Drain the corn and chop very fine, put it in a double milk boiler, pour on it the boiling water and cook steadily for one hour; rub through a colander to take out all the husks. Return it to the fire, season with salt and pepper, and boil gently for 3 minutes, then stir in the butter and flour. Have ready the boiling milk, mix with the beaten eggs, and pour all into the soup; simmer 1 minute, stirring all the while. Take off the fire and add the catsup, when it will be ready to serve. (See No. 52).

### CORN SOUP No. 2.

One can corn, 1 quart stock, ½ pint thin cream, 2 slices onion, 4 cloves, salt and pepper to taste. Chop the corn fine (add the onion and cloves) and one pint of water and cook ½ hour slowly, then put it through a puree sieve and add the stock. Take 1 heaping teaspoonful of butter and the same of flour and stir them together, bring the cream to a boil and add the flour and butter, slowly letting it boil a moment, then add this to the soup, which must also be hot. Let it boil together and then season with salt and pepper and a dash of paprika, and serve. If desired, a cup of whipped cream may be added just before serving. This will serve eight persons.

It may be used for Pea soup or Celery soup by substituting a can of peas for corn, only of course the peas are simply mashed and put through the sieve and the celery chopped fine and strained.

### GREEN CORN SOUP.

Two quarts veal or chicken soup stock, ½ dozen ears green corn, scraping cobs to remove heart of the kernel; add corn to soup, with salt pepper and a little parsley, and simmer slowly twenty minutes. Just before serving add a tablespoon flour beaten very thoroughly with a tablespoon butter. Serve hot.

## SOUPS—Continued.

of water, ½ pint of split yellow dried peas; let stay on top of stove till peas are done. It will take nearly 4 hours to simmer it, then put through colander, thicken with a bit of flour, season with butter, pepper and salt and chopped parsley if liked.

### ASPARAGUS SOUP.

Boil some of the coarse parts of the asparagus in 1 pt. water, about 20 minutes, mash through a sieve, add 1 pt. stock and 1 pt. of milk or cream, then the tips of the asparagus thicken with a tablespoon of flour rubbed smooth with same of butter. Season with salt and pepper.

### QUICK SOUP STOCK.

FOR SOUP AND GRAVIES.

Put chopped raw meat into cold water and simmer a half hour. Strain, thicken, put in a little cooked rice or vegetables that happen to be on hand. Season to taste.

### IRISH STEW.

Take beef or mutton and stew till tender, then add pieces of potatoes and onions, flavor with salt, pepper and a very little summer savory. Boil dumplings in it, or what is better and in no danger of burning, steam the dumplings, and add them when ready to serve.

### BOULLION.

One lb. of round of beef to 1 pt. water, put meat in a porcelain or granite iron kettle, cover with cold water, salt it, simmer gently 10 hours. Skim carefully several times. Take out the meat and strain liquor through cheese cloth. Pour it into an earthen dish, set away. In the morning take off the grease and strain. Seasoning for 1 gallon: 1 onion, 2 stalks celery, 2 sprigs parsley, 2 thyme, 2 summer savory, 2 bay leaves, 6 whole cloves, salt and pepper. Boil 20 minutes, strain.

### CONSOMME.

Same as Julienne, except that the vegetables are strained out of the soup through a napkin. The soup should be perfectly clear and of a bright yellow color.

## SOUPS—Continued.

add more salt; 5 minutes before serving mix the yolk of 2 eggs with ¾ cupful cream, add it to the soup and serve at once. The yolk and cream may be omitted if not convenient.

Another way is to put 2 tablespoonfuls cream into each plate, then pour in the soup. If fresh corn is used cut the corn from the cobs of six ears of young corn; and if fresh tomatoes are used take 8 ripe tomatoes

### EGG GARNISH FOR CLEAR SOUPS.

Two eggs beaten with spoon, 2 tablespoons milk, ¼ teaspoon salt; mix well, pour into greased cup; put cup into small pan of hot water; put in slow oven, bake until center is set. Cut in slices with a vegetable cutter when cold.

### CARAMEL.

COLORING FOR SOUPS, SAUCES, GRAVIES.

1 cup of sugar and 2 teaspoons water in a saucepan over fire; stir constantly until of a dark color, then add ½ cup hot water and a pinch of salt; let it boil a few minutes; when cold, bottle. Use only enough to color as desired.

# ADDITIONAL RECIPES.

# FISH AND OYSTERS.

## BOILED WHITE FISH.

The most delicate mode of cooking white fish:

Prepare the fish as for broiling, laying it open; put it into a dripping pan with the back down; nearly cover with water; to 1 fish 2 tablespoons salt; cover tightly and simmer (not boil) ½ hour. Dress with the gravy, a little butter and pepper, and garnish with hard boiled eggs.

## BOILED CODFISH.

Cut the fish into square pieces, cover with cold water, set on the back part of the stove; when hot pour off the water and cover again with cold water; let it stand about four hours and simmer; fry a few slices of pork, put the fish on a platter and pour the pork fat over it; then cover with a drawn butter gravy and serve.

## MARY'S FISH BALLS.

Two lbs. codfish, cover with cold water and set on stove where it will keep hot, but will not boil, for 2 hours; change the water once; then remove the skin and bones and boil with 12 good sized potatoes; when potatoes are done, pour off the water and mash all together, then make into balls; sprinkle a little flour over them and fry brown in a spider with piece butter as large as an egg; add more butter if necessary.

## GRAVY FOR FISH BALLS.

Piece butter the size of an egg, 1 tablespoon flour, ½ pint boiling water; boil a few minutes and add 3 hard boiled eggs, sliced.

## CREAM SALMON.

Take out the contents of a pint can, remove all bits of skin and bone and fluid, mix the fish fine. For a white sauce, boil a pint of milk, thicken with 2 tablespoons cornstarch and add 2 tablespoons butter with salt and pepper. Prepare 1 pint fine bread crumbs; on the bottom of a pudding dish put a thin layer of the crumbs, then a layer of fish, then sauce; bread crumbs on top; bake brown.

## FISH AND OYSTERS—Continued.

### PERCH.

They should be very fresh, cleaned and skinned, rolled in flour, meal and salt, then fried.

### FRESH MACKEREL.

Is best broiled; rub over it melted butter, broil on a greased gridiron and garnish with parsley.

### BOILED FISH.

White fish or trout may be boiled or steamed. Wrap it in a cloth, place in a fish boiler and cover with cold water; one-half an hour is generally long enough to cook them. Serve with drawn butter gravy and hard boiled eggs, sliced.

### SALT MACKEREL.

Freshen by placing in a pan of cold water, skin side up, over night. Before bedtime change the water, and rinse in the morning. Boil about 5 minutes in a frying pan; take up carefully in a platter; have ready a cup of cream or milk with a spoon of butter, hot, and pour over the fish, or bake it in milk or cream a few minutes.

### FISH CHOWDER.

Fresh cod makes the best chowder, although common lake fish may be used. Cut into 2-inch pieces. Fry some slices of salt pork crisp in an iron pot, take out and chop fine, leaving the fat. Put a layer of fish into the fat, then a layer of split crackers, then fine bits of the pork, some thick slices of peeled potatoes, some chopped onions and pepper, then another layer of fish and repeat the other ingredients. Cover with boiling water and cook half an hour. Skim it out into the dish it is to be served in. Thicken the gravy with flour, add a little catsup, boil up and pour over the chowder.

### SALMON LOAF.

One quart can salmon, ½ cup rolled crackers, 1 tablespoon butter, 3 well beaten eggs, salt and pepper; steam 1 hour; cover with a rich, drawn butter gravy, with a can of mushrooms cooked in gravy.

## FISH AND OYSTERS—Continued.

over with butter or oil and lay the fish skin down and tack to the plank with a few tacks. Make a dressing of two tablespoonfuls of butter, half a teaspoonful of salt and a little cayenne pepper; add to this after the butter is melted the juice of a half a large lemon. Paint over the fish with this sauce and put it into the oven and cook for thirty-five or forty minutes until a golden brown. Remove from the oven and garnish the board with white crepe paper and thin slices of lemon and parsley. Serve on the plank.

### A GOOD WAY TO SERVE CANNED SALMON.

Turn out upon a plate, keeping as whole as possible; steam till hot, turn upon a hot platter, garnish with hard boiled eggs, sliced, and slices of lemon and parsley. Serve with drawn butter sauce with hard boiled eggs chopped in it, and a little lemon juice.

### TIMBALES OF SALMON.

One can salmon, 2 tablespoons cream, whites of 4 eggs; mash up salmon, add 10 tablespoons milk, and 6 tablespoons of dry and rolled bread crumbs; and add whites of the eggs stifly beaten the last thing. Put in timbale mold, buttered, and place them in a dripping pan and surround them with hot water half way up and poach in oven 20 minutes. Serve with drawn buttered sauce. It is good flavored with lemon juice.

### HALIBUT STEAK, POTATO BALLS AND SAUCE BECHAMEL.

Form balls from raw potatoes with vegetable scoop, and soak in salted water for ½ hour, then boil in salted water 15 minutes. 1 quart will serve eight people. THE STEAK—cut the halibut 1 inch thick; takes 1½ pounds for 8 people. Cut in squares; beat 1 egg slightly, add 1 tablespoon luke warm water. Put each piece of fish in the egg and then in the crumbs; put in a little lemon juice before breading if liked, Fry till done.

BECHAMEL SAUCE—Melt 2 tablespoons butter, add tablespoon of chopped parsley. Put potatoes in center of serving dish; pour over the melted butter; arrange fish around the edge; garnish with parsley and serve.

## FISH AND OYSTERS—Continued.

sley and slices of lemon. To make extra nice use one tablespoon of chopped olives, 1 of pickles and 1 small onion chopped and added to dressing.

### RELISH FOR FISH.

Chop an onion and a good sized pickle together; add a little of the pickle vinegar.

### CUCUMBER RELISH FOR FISH.

Chop a good sized cucumber and put in a strainer to drain, and set on the ice to cool. Just before using mix with mayonnaise dressing.

### DEVILED FISH.

One pint fish picked fine (any cold cooked fresh fish will do), 1 pint milk, 1 cup bread crumbs, salt and pepper to taste and a little onion if liked and a pinch of cayenne pepper, 2 eggs. Mix the bread crumbs with the milk and eggs; put in a baking dish in layer with bits of butter and the seasoning upon each layer. Bake 30 minutes till a nice brown.

## OYSTERS—Continued.

them in a wire basket and immerse in smoking hot fat. As soon as they are a light brown color, drain and serve immediately on a napkin with a garnish of parsley and lemon. Tartar sauce is an excellent addition to fried oysters.

### ESCALLOPED OYSTERS.

Get large oysters, bake in layers of crumbs of bread or crackers, moistened with the oyster liquor and cream, salt and pepper and put bits of butter on, too. Have the last layer of the crumbs. It is best to bake in a shallow dish with only 2 layers of oysters. Bake 20 minutes to ½ hour.

### DEVILED OYSTERS.

Twenty-five oysters, 1 cup milk, ½ cup cream, 1 tablespoon butter, 2 tablespoons flour, 1 tablespoon chopped parsley, yolks 2 eggs, salt and pepper to taste. Chop oysters middling fine, roll some crackers; put milk on to boil; rub butter and flour together and stir into the boiling milk, and when it thickens take from stove, beat cream till light, also the yolks, then add to the thickened milk when cool, mix all together and fill gem pans with mixture. Sprinkle over lightly with cracker crumbs. This will take about 5 minutes to bake.

### FRENCH OYSTER PIE.

Having buttered the inside of a deep pie plate, line it with puff paste or common pie paste, and prepare another sheet of paste for the lid; put a clean towel into the dish (folded so as to support the lid), set it into the oven and bake the paste well; when done remove the lid and take out the towel; while the paste is baking prepare the oysters; having picked off carefully any bits of shell that may be found about them, drain off the liquor into a pan, put the oysters into a stew pan with barely enough of the liquor to keep them from burning; season them with pepper, salt and butter; add a little sweet cream or milk, and 1 or 2 crackers rolled fine; let the oysters simmer, but not boil, as that will shrivel them; when paste is done, having removed the upper crust, fill dish with oysters and gravy, replace the cover and serve hot.

## OYSTERS—Continued.

### OYSTER CROQUETTES.

Mix a quart of oysters with 1 cup of mashed potatoes; cut the mass fine with a knife; add ½ lb. rolled crackers; season with butter, pepper and salt, and add the oyster liquor, adding milk if more moisture is needed, Make into small rolls, dip in beaten egg, then in powdered cracker and fry.

### OYSTER COCKTAIL.

For ½ dozen persons mix together 3 teaspoons each of vinegar, grated horse radish and tomato catsup, 6 teaspoons lemon juice and 1 of Tobasco sauce if liked Have small oysters very cold, mix sauce and pour over; do not let stand more than ½ hour; serve in a cocktail glass placed upon a small plate with oyster fork and small spoon at each plate.

OYSTER SOUP. (See Soups.)

### ROASTED OYSTERS.

Wash the shells well with a brush and cold water. Place them in a pan with the deep half of shell down. Put them into a hot oven and bake until the shell opens. Remove the top shell carefully so as not to lose the liquor. Arrange them on plates. and on each oyster place a piece of butter and and a little salt and pepper.

## LOBSTERS—Continued.

inch in size; put same quantity of celery with it cut fine in a salad dish and pour over it the following:

Mayonaise—The yolks of 4 eggs, 8 tablespoonfuls salad oil, 4 tablespoonfuls white vinegar, 1 teaspoonful salt, 2 teaspoonfuls sugar and 1 tablespoonful French mustard and ½ pint rich sweet cream whipped; put the yolks in a small saucepan and stir them to a cream then slowly add, stirring constantly, 4 tablespoonfuls oil; when this is well mixed add the 4 spoonfuls vinegar, set the saucepan in a vessel of boiling water and stir over the fire till contents of saucepan begin to thicken, then instantly remove and continue the stirring until cold; then slowly add the remaining 4 spoonfuls oil, stirring constantly, then add the salt and sugar; then the mustard and lastly the cream. These quantities will make a mayonaise sufficient for 10 persons. If the moyanaise is not all wanted at one time, pour it into jelly glasses without the cream. It will then keep for some time. The cream can be added when wanted for use.

Swiss Steak



## ADDITIONAL RECIPES.

Round Steaks. Pound in a quantity of flower on each side, use a little sweet then butter boiling water to cover and then cook for more half hour, cover tightly

English Monday. Scrape a half cup of bread crumbs in a 1½ cup of milk or cream, 20 minutes, melt more half cup of grated cheese into the bread crumbs let cook several minutes add Salt Pepper and a well beaten egg and blend good and serve on toast or crackers —

# MEATS.

## TIME FOR ROASTING MEATS, ETC.

Most persons like roast beef and mutton underdone, and less time is required for them than for veal or lamb. Allow 15 minutes to the lb. for beef and mutton, and 15 minutes longer. For pork, veal, lamb or turkey allow 20 minutes to the lb. and 20 minutes longer. Never salt meat before cooking, as it draws out the juices and makes it tough. Never put meats or chickens in cold water to clean them. Wipe them with a damp cloth or sponge.

## BEEF ROAST.

Wipe the meat with damp cloth, place in roasting pan and sear over under gas blaze or brown over in a very hot oven. Then add a little hot water around the meat, salt and pepper the meat to taste. Baste the meat by dipping the water from around the roast with a large spoon every 10 minutes. Add hot water as often as it dries away.

## YORKSHIRE PUDDING FOR ROAST BEEF.

1 pint milk, 4 eggs beaten very lightly, pinch of salt, 1 cup flour, mix flour and milk together, add salt and then the eggs, pour into a small baking pan, bake three-quarters of an hour. Cut in pieces and lay around the roast.

## ROAST VEAL.

Treat same as beef. Place a dressing of bread crumbs in one end of the pan ½ hour before roast is done. Make the dressing same as in the recipe for turkey dressing, omitting the sage.

## ROAST VEAL WITH PORK.

Take a roasting piece of veal, slash it across every little ways, say 1 or 2 inches apart, and put in the gashes thin slices of salt pork. Place a dressing of bread crumbs in one end of pan in which the veal is roasted, ½ hour before roast is done. Make dressing same as for stuffing turkeys.

## ROAST MEAT GRAVY.

After taking out meat put the pan on the stove with the water that was used around the roasting meat; have ready some

## MEATS—Continued.

THE DUMPLINGS—Make a good baking powder biscuit, cut out the same, place in a perforated pie-tin, put in a steamer and put it over a kettle of boiling water and steam 20 to 30 minutes. Do this in time to be served with the stewed veal.

### BROWN BREAST OF LAMB.

Wipe and trim the meat, cover with boiling water, simmer until tender. When done, slip out the bones and press under a plate till next day. Brush with beaten egg, sprinkle thickly with crumbs, to one cupful of which 1 teaspoon of melted butter has been added and well mixed through. Set in a quick oven till well browned, and serve with horseradish sauce. In a saucepan put 3 teaspoons of fine bread crumbs, 4 tablespoons of fresh grated horseradish, a pinch of salt and stand over hot water to heat. In a separate sauce pan scald 2 tablespoons cream, add a tiny pinch of baking soda and mix with the other ingredients before serving.

### FRIED CALVE'S LIVER.

Take a few slices of bacon cut thin, fry till crisp. Take slices of the liver and put into the hot bacon fat and fry long enough to suit the taste. Pepper slightly. Do not salt as the bacon salts it sufficiently. Place upon a hot platter with bacon upon it.

### DUCKS.

Parboil for an hour or two to lessen the strong taste.

STUFFING—½ lb. of fat pork chopped fine, 8 rolled soda crackers, 1 egg, 1 minced onion, 1 pint milk, season with sage pepper and salt; stuff the duck, sew it up and baste it when roasting—the same as turkeys.

### RABBIT FRICASSEE.

Clean 2 young rabbits, cut into joints, and soak in salt and water half an hour. Put into a sauce pan with a pint of cold water, 1 onion cut up fine, ½ nutmeg, a pinch of pepper and ½ pound of salt pork, cut in thin slices. Cover and stew till tender. Take out the rabbits and put in a dish where they will keep warm, add to the gravy 1 cup cream or milk, 2 well beaten eggs, stirred in a little at a time, 1 tablespoon butter and thick-

## MEATS—Continued.

### ROAST TURKEY WITH MASHED POTATO DRESSING.

Stuff the breast of turkey with any dressing liked, a few hours before baking; and just before putting in the oven fill the rest of the turkey with hot mashed potato, salted, but do not add cream or butter.

### ROAST CHICKEN.

Prepare and stuff as for turkey. Steam until tender, season with salt aud pepper, place in a hot oven and roast until brown. Baste frequently with the water which was used for steaming. Make gravy of the same, as for other roast meats.

### BROILED BEEFSTEAK.

Season well with pepper and place on a broiler under a gas blaze or over hot coals. Turn every 4 minutes and broil until cooked to suit the taste. A medium slice takes 15 to 20 minutes. Season with salt and butter when done.

### BEEFSTEAK FRIED.

It is said that steak should never be fried, but it is not always convenient to broil it. The following always tastes well: Cut up the fat and suet cut off from steak, put in the pan and fry out the fat, when smoking hot put in the steak, when browned on one side turn over and sprinkle with salt and pepper. Cook until about ⅔ done, put on a hot platter; put a very little hot water in the pan, salt a little, stir, and pour round the steak.

### BEEFSTEAK AND ONIONS.

Prepare the steak in the usual way. Have ready in a frying pay a few onions cut in slices and fried brown in beef drippings or butter. Put the steak on a hot platter and put the onions thickly upon the top of the steak. Cover and let it stand about 5 minutes, then send to table hot.

### BEEFSTEAK AND MUSHROOMS.

One slice of surloin 1½ in. thick, 1 can French button mushrooms, 1 cup soup stock. Broil the steak, place upon a hot platter and pour over it the gravy. Gravy—Put soup stock in a saucepan, thicken with 1 tablespoon flour stirred into 1 table-

## MEATS—Continued.

### PRESSED CHICKEN.

Boil the chicken till meat falls from the bones, salt just before done. Take bones out, cut up fine, put in pan, put a plate or tin upside down over it with a weight upon it. Turn the liquor it was boiled in over the chicken. To garnish chicken when ready to mold, put in layers of hard boiled eggs between layers. The eggs will not turn dark if thrown into cold water immediately after boiling.

### CHICKEN CASSEROLLS.

One cup of rice, breast of cooked chicken, 1 tablespoon butter, ¼ cup milk, ½ teaspoon salt, ¼ of pepper. Boil the rice about 25 minutes, drain and put in a bowl, add the butter, salt and pepper,. Make a cream sauce of 1 tablespoon butter and same of flour and cup of milk, add chicken and line sides and bottom of individual molds, put creamed chicken in center, cover with rice, place molds in a pan, surround with hot water and bake 20 minutes. Turn out on a platter and pour around them some of the sauce.

### MEAT PIE.

Take any kind of boiled meats with gravy, turn a cup upside down in center of pan, cover with a crust and bake.

CRUST FOR THE PIE—1 quart of flour, 3 tablespoons lard, 2½ cups milk, 2 teaspoons baking powder, 1 teaspoon salt. Cut gashes in crust to let out the gases

### VEAL LOAF.

Three lbs. veal (raw) chopped fine and 1 lb. pork, 6 butter crackers rolled fine, 2 beaten eggs, salt, pepper and a little sage. Mix well together, put in a greased baking pan and baste occassionally while cooking. Bake 2 hours.

### POT PIE.

Boil any kind of meat in plenty of water for gravy, season with salt and pepper when nearly done. Steam dumplings ½ hour before meat is ready. Put dumplings in a deep platter and turn meat and the thickened gravy over them.

### CHICKEN PIE.

Cut up and stew two chickens till tender. When nearly done season to taste with salt, pepper and butter. Make a rich

## MEATS—Continued.

celery, a little nutmeg, lemon peel and cayenne pepper; mix with the sauce. Fill a plain border-mold, pack in ice for an hour. Turn out carefully and fill the center with cucumber salad and serve with currant jelly.

### BOILED DINNER.

Put the corned beef in a large kettle of cold water early in the morning; boil and if it is very salt change the water; if intended for a twelve o'clock dinner, put in at 10 o'clock a piece of salt pork, one or two pounds; at the same time wash beets very carefully and put them in; at 11 o'clock peel and cut into three or four pieces some turnips; divide a cabbage in four parts lengthwise; boil ½ hour and then put in some good sized peeled potatoes. Beets will not injure the other vegetables if the skin is not broken or roots cut off; it is generally best to boil them separately. When they are done, take them up, peel them; take up the cabbage, drain it well and put in a vegetable dish. Serve the rest in separate dishes as there is hardly any platter large enough to hold all. Serve with horse-radish or some kind of bottled sauce.

### VEGETABLE HASH.

Take a piece of the corned beef left from the boiled dinner, some of the beets, turnips and potatoes, and chop them all up and mix together, season to taste, and put in a frying pan with some butter and a little water and cook thoroughly. Serve with catsup.

### BAKED HASH.

One pint cold cooked beef, chopped fine, 2 eggs, 1 pint chopped raw potatoes, salt and pepper. Put chopped potatoes into a stew pan with 1 pint water, stew 5 minutes; add meat and enough moisture as liked. Stew 10 minutes longer. Take from fire, add eggs beaten, 1 teaspoon salt and some pepper. Bake 20 minutes in a baking dish.

### PLAIN HASH.

Take 1 pint cold cooked beef chopped fine, 1 pint chopped cold cooked potatoes, season well with butter, salt and pepper. Moisten with milk or water and fry about 10 minutes, stirring frequently. Serve with catsup.

## MEATS—Continued.

with hot water around them a part of the way up, and bake for half an hour in a moderately hot oven. Take out and pour around them the following sauce.

SAUCE—One tablespoon butter, 1 tablespoon flour, 1 cup tomato juice. Melt the butter in a sauce pan, take it from the fire and stir in the flour, then add the tomato juice, cook till well thickened, then add salt and pepper.

### HAMBURG STEAK.

One pound chopped round steak, ½ cup dry finely ground bread crumbs, 1 egg, 1 cup of milk, or possibly a little more if not moist enough, 1 teaspoon salt. Mix well and drop a tablespoonful in a place, into hot buttered frying pan or use hot melted beef suet. Fry quickly on one side till a crust is formed, and turn with a broad knife and fry upon the other side. Do not let them fry long or they'll be dry. Serve on hot platter immediately.

### CURRY.

Boil 1 cup rice in plenty of boiling water. Put 1 pint chopped cooked meat in a double boiler, add to it 4 tablespoons of stock (or water), 1 teaspoon salt. Put over the fire and let get hot and then make the following sauce.

SAUCE—One tablespoon butter, 1 tablespoon flour, 1 cup stock, 2 level teaspoons of curry powder, ½ teaspoon salt, 1 slice onion, mix the curry powder with a little cold water, melt the butter in a sauce pan with the onion; when the onion is light brown, take from fire, add the flour and mix till smooth, then add the stock (or water), cook until thick like cream sauce, then add curry and salt. Heap the meat in center of serving dish, drain the rice well and put it around meat. Strain the sauce over all, sprinkle with chopped parsley and serve.

### FRICADILLAS.

One-half pound round steak, 1-5 pound of veal, ¼ pound of lamb suet, chop all together fine. Beat 2 eggs, put them into a pint measure and fill up the measure with milk; season the meat with salt and pepper, take ½ cup sifted flour, add a little of the milk and egg to the chopped meat, then chop in a little of the flour and alternately use first one and then the other until all is chopped into the meat. Beat with a spoon and drop in hot lard by the spoonful.

## MEATS—Continued.

### MEAT HASH ON TOAST.

Take the remains of any kind of meat that are tender, remove all bones and fat and mince fine with a tablespoon or two of celery or without (celery is the best with chicken or turkey); put it in a pan with a little water to moisten; heat thoroughly, season with a little butter, salt and pepper. Put this on slices of toasted bread, buttered.

### HAM AND POTATO CROQUETTES.

Four cups mashed potatoes, 2 cups chopped boiled ham, both fat and lean, mix together and moisten with 2 beaten eggs. Make into balls then dip into white of beaten egg, then roll in crumbs and fry in deep hot fat.

### SWEET BREAD CROQUETTES.

One pint chopped cooked sweet breads, 1 cup cream, 1 tablespoon flour, 4 eggs, 1 teaspoon onion juice, 1 tablespoon lemon juice, 1 pint bread crumbs, 3 tablespoons butter. Thicken the cream with the butter and flour, add the sweet breads and boil 2 minutes. Add 2 of the beaten eggs when taken from the fire. Add chopped parsley and the seasoning. Let stand till cold. Make into oblong rolls, dip into eggs and crumbs, fry in hot deep lard.

### CREAM SAUCE FOR MAKING CROQUETTES.

Put a tablespoon of butter and 1 tablespoon flour in a saucepan, stir until cooked smooth, add a cup of milk, cook till thickened; season with salt and pepper and flavor with onion juice.

### SALMON CROQUETTES.

One can salmon, 6 potatoes boiled and mashed, 1 tablespoon butter; season with pepper and salt; mould into shape, dip into beaten egg, then in cracker crumbs and fry in hot lard or butter.

### VEAL CROQUETTES.

Add a pint of chopped veal to the cream gravy, roll into round or oblong shapes, dip into beaten whites of egg, then roll in crumbs and fry in hot lard.

### BEEF CROQUETTES.

Same as veal croquettes.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## MEAT AND FISH SAUCE—Continued.

### EGG SAUCE.

Made same as above recipe and add 3 chopped hard boiled eggs.

### BROWN SAUCE.

Slice 1 onion and fry in butter till brown, then cover the onion with gravy left from roast beef; add a little mustard, salt and pepper, and if liked 1 teaspoon Worcestershire sauce; boil up and if too thick, thin with a little stock or hot water; strain through sieve.

### SAUCE HOLLANDAISE.

(To serve with fish.)

Mix 2 tablespoons butter and 1 tablespoon flour to a smooth paste; put in a sauce pan, add 1 cup of boiling water gradually, stirring all the while till it thickens and to keep from burning. Then add ½ teaspoon salt, a dash of pepper, the beaten yolks of 2 eggs, the juice of ½ lemon, 1 teaspoon onion juice, 1 tablespoon minced parsley. Cook a minute and serve at once. (Three hard boiled eggs may be chopped and added if liked.)

### MAITRE D'HOTEL SAUCE.

Two tablespoons butter, 1 tablespoon of chopped parsley, 1 teaspoon onion juice if liked, 1 tablespoon lemon juice, ¼ teaspoon salt; mix all these ingredients and knead well in a bowl. It should be perfectly smooth; serve with salt fish broiled or fried.

### TO MIX MUSTARD.

Boil some vinegar, take 4 spoons mustard, ½ teaspoon sugar, a little salt, 1 tablespoon melted butter; mix till smooth.

### FRENCH MUSTARD.

Three tablespoons mustard, 1 tablespoon sugar, stir together, then beat in one egg till smooth; add 1 cup vinegar, a little at a time, stir till smooth; set on stove, cook four minutes, stirring constantly. When cool, work in 1 tablespoon olive oil till smooth.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## EGGS—Continued.

### SHIRRED EGGS, No. 2.

Put a small piece of butter into gem pans, 1 or 2 eggs, a tablespoon of cream to each egg, over the top; do not beat the eggs. If one hasn't the cream, dust over with fine bread crumbs and bake in a moderate oven till white is set; serve hot.

### PICKLED EGGS.

Boil egg 30 minutes, remove shells and cover with vinegar. They will pickle in 4 or 5 hours.

### PLAIN OMELET, No. 1.

Four eggs, whites and yolks beaten separately, 1 tablespoon flour stirred into the yolks, a pinch of salt, 9 tablespoons milk, stirred in with flour and yolks of eggs; then whip the whites in lightly. Bake 20 minutes in a well buttered hot frying pan. Fold over double and take out upon a hot platter; serve immediately. This will serve four people. Increase the recipe for more.

### APPLE OMELET.

Separate 4 eggs, beat whites separately to a stiff froth, then add yolks and beat again, adding gradually 2 tablespoons of powdered sugar. Have ready an omelet pan in which has been melted 1 tablespoon of butter. Put in the mixture, bake, and when it begins to thicken spread over it a layer of apple sauce. Fold and serve with powdered sugar immediately. Any omelet can be spread with jelly, grated cheese, ham or anything liked to make an omelet to taste.

### BAKED EGGS.

See shirred eggs No. 1.

### PLAIN OMELET, No. 2.

Four eggs, 2 cups milk, 2 tablespoons flour, 1 heaping teaspoon baking powder, ½ teaspoon salt. Beat yolks and whites of the eggs separately; add flour to yolks of eggs, stir in the milk, then the baking powder and salt, lastly cut in the beaten whites. Cook in hot buttered spider till light and set in the oven to set the top. Fold over, serve immediately.

### CREAMED EGGS.

Boil 6 eggs 10 minutes; shell, cut in half, place on a platter and pour over them the following sauce:

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

180
100
~~100~~
295
80
15
148
50
180
215
240
$12,23
20 2
1543
92
$.

## VEGETABLES—Continued.

few moments, drain, and set again on stove, add butter, salt and pepper and a little thickening made of two tablespoons of flour in a pint of milk; when the milk is boiled serve.

### SWEET POTATOES.

Wash clean and bake in a hot oven one hour, or place in a steamer over a kettle of boiling water from half to three quarters of an hour, or cut in slices and fry in butter or lard in an agate potato fryer, or half and quarter and bake in pan with roast beef, basting them often with the drippings.

### STEWED POTATOES.

Chop up some cold boiled potatoes; put into a sauce pan with milk or cream enough to nearly cover; stir to keep from burning and when the milk thickens it is done; salt and pepper to taste.

### FAVORITE WARMED OVER POTATOES.

Chop or slice cold boiled potatoes; put a little milk and butter in a frying pan, boil up, add the potatoes, cook, stirring occasionally, season with salt and pepper. Cook till milk is thickened.

### SARATOGA FRIED POTATOES.

Cut nice potatoes into very thin slices, put them into cold water with a small bit of alum added to make them crisp; let them stand a few hours, or over night; rinse in cold water, and dry them with a crash towel; fry them a light brown in boiling fat; when done sprinkle with salt. (Saratoga specialty.)

### WARMED-OVER MASHED POTATOES.

Roll into small cakes by using flour to help form them, not to mix any with the potatoes; glaze over with beaten egg; place on pie plates and bake them till of a delicate brown color.

### STUFFED POTATOES.

Six large smooth potatoes, half a cup of boiling milk, one tablespoonful of butter, the whites of four eggs, salt and pepper to taste; wash the potatoes clean, being careful not to break the skin; bake forty-five minutes; then with a sharp knife cut into two lengthwise; scoop out the potatoes with a spoon and mash light and fine; add the seasoning, butter and milk, and

## VEGETABLES—Continued.

Mashed potatoes left from dinner can be used instead of new ones, say two cupfuls.

### CREAMED POTATO BALLS.

Cut the potatoes with a vegetable cutter into small balls the size of a marble. Boil in plenty of water with a sprinkling of salt, boil about 15 minutes. Then serve in a rich cream gravy.

GRAVY—One cupful of milk, 1 tablespoon butter, 1 tablespoon flour, salt, add a little minced parsley and add a little onion juice if liked.

### CREAMED POTATOES.

Heat a cupful of milk, stir in a heaping tablespoon of butter, cut up in a tablespoon flour, stir until smooth and thick, pepper and salt, add two cupfuls of cold boiled potatoes sliced and a little minced parsley. Shake over the fire until potatoes are hot all through.

### POTATO CAKES.

Mix thorougly with cold mashed potatoes left from dinner, the well beaten yolk of an egg, make into cakes as you would sausages, place in a frying pan with a tablespoon of fat, cover and fry five minutes, then turn and brown on the other side. Serve hot; make up after dinner ready for breakfast.

### SCOLLOPED POTATOES.

Peel and slice thin raw potatoes; butter a baking dish, put in a layer of potatoes and season with salt, pepper and butter, a bit of onion chopped fine if liked, sprinkle on a little flour, put another layer of potatoes and seasoning, and continue till dish is filled. Pour a quart of hot milk over it and bake three-quarters of an hour. Cold boiled potatoes may be used the same but requires less time to bake.

### LYONNAISE POTATOES.

Take 8 or 10 good sized cold boiled potatoes cut into dice; when ready to cook, heat some butter in a frying pan, fry in it one small onion chopped fine until it begins to change color, put in the potatoes, sprinkle with salt and pepper, stir well, cook five minutes, taking care not to break them; they must not brown. Just before taking up, stir in a tablespoon of minced parsley. Dry by shaking in a hot colander; serve very hot.

## VEGETABLES—Continued.

and boil together with pork and season with pepper and salt, take out and serve hot with pork.

### SALSIFY, OR VEGETABLE OYSTERS.

No. 1—Wash and scrape off skin with a knife, and stew in hot water till tender; cut up in small pieces and make a thickened milk and butter gravy about the consistency of cream; stir in the vegetable oysters; cook till well heated through and serve hot.

No. 2—Wash, scrape, boil and cut up in pieces about two inches long and dip in an egg and flour batter and cook in hot lard—same as doughnuts—or in a little butter and lard.

### CORN PUDDING.

One quart of green corn, 1 cup milk, 2 tablespoons butter, 1 tablespoon sugar, 3 eggs well beaten, seasoning to taste. Pour into a well greased baking dish and bake a golden brown.

### BOILED GREEN CORN.

Strip off husks and silk. Boil in hot water for 5 minutes, or steam t ll tender; salt just before it is done. Too long boiling or steaming toughens it. If any is left over after dinner, cut off from cob and heat in milk for next day's dinner; season to taste.

### BAKED CABBAGE.

Cut the cabbage in small pieces and boil till tender in salt and water; when cold chop it finely, add 2 beaten eggs, a little butter, pepper and salt, if it needs it, and 2 tablespoonfuls of cream; stir all vigorously, bake in a buttered pudding dish till it is brown on the top; serve hot.

### BOILED CABBAGE.

Peel off the outer leaves. Cut in halves to see that no worms or bugs inhabit it. Plunge into boiling water, boil till tender, salt after it is done.

### GERMAN CABBAGE.

Select a good hard cabbage of the drumhead variety. Cut it into strips as for pickling. Melt a good sized lump of butter in a sauce pan, throw in the cabbage and let it simmer until

## VEGETABLES—Continued.

size of a thumb and dip into a batter made of eggs and flour salted, and fry in hot lard same as doughnuts.

No. 3—Boil, peel and slice lengthwise in thin slices, and fry brown in butter or butter and lard; season to taste; serve hot.

No. 4—Make mashed parsnips into cakes, dip into egg and bread crumbs and fry.

### BOILED ONIONS.

Wash, peel and boil in hot water 10 minutes. Pour off water, cover with hot water, and boil again. Pour off water again, then boil in salted water 1 hour. Drain off water and pour in milk, season with pepper, salt and butter to taste, boil up and serve hot. Old onions take about 2 hours to boil.

### FRIED ONIONS.

Slice and boil 10 minutes, and drain off water three separate times. Fry in butter or beef drippings, stir often, serve hot.

### GREEN PEAS.

Shell, and put in enough boiling water to cover. Boil 20 minutes; add pepper, salt and butter, boil 5 minutes and serve hot. Some like milk added before boiling the 5 minutes, but they taste better served in the water they are boiled in.

### TURNIPS.

Wash, peel, cut up, and boil in as little water as possible till tender; drain and mash fine; season with salt, pepper and butter. Or steam until tender; mash and season.

### TOMATOES.

No. 1—Peel, slice, and serve with sugar and cream.

No. 2—Peel, leave whole, serve with salad dressing.

No. 3—Peel, cut up and stew in a very little water. When done, season with salt, pepper and butter.

No. 4—Rolled cracker stirred in before serving is preferred by some.

No. 5—Toast thin slices of bread, mash tomatoes fine, boil; season, and pour over bread just before serving.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## MACARONI & CHEESE PREP.—Continued.

### CANADA CHEESE.

Two tablespoons butter, 4 tablespoons bread crumbs, ½ lb. cheese, 1 cup sour milk, 3 eggs. Cut up cheese and butter and put them into a bowl with the bread crumbs, pour on the milk scalding hot, add the yolks well beaten, pinch of salt; mix well together, cover, and place on back of range, stirring occasionally till all is dissolved, then add the whites beaten to a froth; put all in a buttered pie plate and bake in a quick oven about 20 minutes. Serve immediately.

### CHEESE STRAWS.

Roll scraps of puff paste thin, sprinkle with grated cheese, roll out, sprinkle again, and repeat process till as much cheese is used as liked. Then place on ice to harden. When cold, roll ⅛ inch thick and spread upon a baking pan, and with a knife dipped in hot water cut into strips about 5 inches long and less than ¼ inch wide. Bake, and serve cob-house fashion or piled up like a bundle of straws. This is a very palatable dish and a very nice way to use dry cheese.

### MACARONI RAREBIT.

Into a fry pan put 1 teaspoon butter; when hot add 1 cupful of cold boiled macaroni cut fine; to it add 1 cupful grated cheese and 2 beaten eggs. Dust with pepper, a little salt and cook until set.

### CHEESE SOUFLEE.

Yolks of 6 eggs, 4 oz. butter, stir over a hot fire till it begins to thicken, then add 6 oz. grated cheese. Add 1 gill of whipped cream to the beaten whites of 4 eggs, stir together and put in a buttered dish or individual dishes and bake 15 minutes. Serve after the soup at dinner or as a supper dish.

### CHEESE RAMAKIN.

Two oz. or 1 cupful bread crumbs, ½ cup of milk, 2 tablespoons butter, 4 tablespoons grated cheese, yolks of 2 eggs, whites of 3 eggs, ½ teaspoon salt, a dash of cayenne. Cook the bread and milk to a paste, take it from the fire and add butter and cheese. Cook this until the butter is melted, then take from fire and put yolks of eggs in, then the whites and the salt

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

# BREAD, ROLLS, ETC.

## WHEAT BREAD No. 1.

Take 3 pints of flour to 1 pint of wetting. The "wetting" may be either milk or water or half of each, but must be warmed. If milk is used, scald it and let it cool to a temperature of 75 degrees, or pour boiling water in the milk and let the milk and water cool to the same temperature. The flour should not be so cold as to cool the wetting below 75 degrees. Dissolve one cake compressed yeast in one cup warm water; add this yeast to the wetting; salt to taste, and mix with the flour in a large bowl or pan to a stiff batter; place the batter on a moulding board and knead to a stiff dough; work in all the flour necessary at this kneading. Some brands require more flour than others. Grease a large bowl or pan, put in the dough, and set in a warm place to rise; also grease the top of the dough. When it has risen sufficiently, knead with as little flour as possible to keep from sticking, form into loaves and put into greased tins, let it rise and bake. To test the oven throw a little flour in the oven; if it browns quickly the oven is all right; if the flour burns the oven is too hot. The fire must be hotter after the bread has been in ten minutes. An ordinary sized loaf requires 45 minutes for baking. When taken from the oven brush the loaf over with milk and place where it will cool quickly or near an open window.

## WHEAT BREAD, No. 2.

To make one loaf and pan of biscuit or two loaves of bread, use 4 cups flour, 2 cups of water, 1 teaspoon salt, 1 cake compressed yeast, dissolve yeast in a large coffee cup lukewarm water; beat in a large cup of flour till very smooth; set it to rise in a warm place; when the sponge is light and foamy it ought to ought to be light in ½ or ¾ of an hour; mix in another large cup of warm water with 1 teaspoon salt dissolved in it and a pinch of soda and flour enough to mnke a stiff dough; knead till smooth and does not stick to the board; put in bread tins to rise; then bake.

## BREAD, ROLLS, ETC.—Continued.

pints or more of flour; mix quite stiff as no more flour is to be added; let rise till very light and then cut down with a sharp knife; then let rise again; when light, put into bread tins with hands or mixing spoon. This rule makes 2 loaves. Bake in a quick oven.

### BOSTON BROWN BREAD, No. 2.

One pint bread crumbs soaked in 1 quart sweet milk, 1 cup Indian meal, ½ cup molasses, 1 teaspoon soda, salt. Enough whole wheat flour to make a thin batter; add more milk if necessary. Put in a mold or 1 lb. baking powder cans, put in a steamer and steam 3 hours.

### BOSTON BROWN BREAD, No. 3.

Two cups Indian meal, 1 cup rye meal (mixed thoroughly), ⅔ cup molasses, 1 cake "Twin Brothers" yeast or ⅔ cup home-brewed yeast, 1 teaspoon soda, mix with warm water, very stiff, a little salt, butter thoroughly in a pail (a 3-quart tin pail), and put in the bread; fasten the pail in a pot of boiling water, and let the bread steam in this way five hours or longer.

### WHOLE WHEAT BREAD.

Two cups sour milk, ½ cup molasses, 1 heaping teaspoon soda, a little salt, enough whole wheat flour to make a batter that will drop from the spoon. Bake slowly 1 hour.

### HOT GRAHAM LOAF.

Two cups sour milk, ½ cup molasses, 2 teaspoons soda, a little salt, 1 cup white flour, 3 cups Graham. Bake until well done.

### RYE RUSK.

Two cups rye flour, ½ cup Graham flour, 1 cup wheat flour, salt. Stir together, add ½ cup sugar, heaping tablespoon butter, 1 cake compressed yeast dissolved in warm sweet milk for a soft batter. Put in a warm place to rise. When light, add 1 cup stoned raisins. Let rise again, bake in muffin pans.

### GRAHAM BREAD.

One cup white flour to 4 cups graham flour, wetting the same as wheat bread, 1 tablespoon sugar, stir in the graham

## BREAD, ROLLS, ETC.—Continued.

### COFFEE KUCHEN.

One quart bread flour, 1 pint milk, ¾ cup butter, ¾ cup sugar, 2 eggs, ½ cake compressed yeast, a grating of lemon peel, ½ cup of raisins, ¼ teaspoon salt; put butter into the milk and warm to blood heat; add some of the milk to the flour, then add the dissolved compressed yeast, then the beaten eggs and the grated peel of half a lemon, then the salt; then add remainder of the milk and beat the whole 20 minutes, and last add seedless raisins and beat again. Set aside to raise to twice its size in a warm place; when light, take a little and beat it and put in a pan an inch thick and let it rise till twice as thick, then spread melted butter over it add sprinkle with sugar and bake in an oven hot as for bread for about 20 minutes.

### RAISED ROLLS.

Whites of 2 eggs in a bowl beaten light, 2 tablespoons sugar, scant ½ cup butter; cream butter and sugar together; 1 pint warm milk, scalded, 1 cake yeast, 7 or 8 cups flour. Dissolve the yeast in a little of the warm milk and mix all together and knead till it no longer sticks. It takes 3 hours to rise. Knead again and let rise. Then knead and roll out and make into small narrow rolls, rise, then bake 20 minutes.

### CORN BREAD.

Scald 1 pint Indian meal with 1 pint boiling water and stir in enough flour to make a little stiffer than cake batter, 1 cake of yeast dissolved in a little warm water and a teaspoon sugar; add 1 teaspoon salt and 2 tablespoons sugar. Raise it only once and put into a long tin to bake. Bake slowly 1 hour.

### CORN DODGERS.

Two cups of flour, 1 cup of corn meal, 1 egg, 2 tablespoons of lard, 2 cups of sour milk, 1 teaspoon soda, salt; beat well and bake in one tin or in gem tins.

### GERMAN HORNS OR RAISED BISCUIT.

Two tablespoons sugar, 2 tablespoons butter, 1 teaspoon salt, ½ pint scalded milk, 1 yeast cake. Put the yeast cake to dissolve in 2 tablespoons lukewarm water. When the butter is dissolved in milk add enough flour to make a batter; when this is lukewarm add the yeast; add enough more flour so it can be

## BREAD, ROLLS, ETC.—Continued.

bread has risen, the sugar, butter, spice, currants, etc., may be stirred into some of it, and put to rise, but the first way makes the best.

### PLAIN BUNS, No. 1.

Three cups milk, 1 cup sugar, 1 cup yeast, 2 eggs; let it rise over night; add in the morning 1 cup butter, 1 cup sugar, ½ nutmeg, 1 teaspoon soda; make as thick as biscuit, let it rise again very light, then roll the dough and cut out the size of a teacup, and lay in pans by the fire while the oven is heating, bake; when nearly done, glaze with molasses and milk.

### MOLASSES BUNS.

One-half cup of brown sugar, ½ cup of molasses, 1 egg, ½ teaspoon of soda dissolved in ½ cup of hot water, ½ cup of butter and lard mixed, salt, flour to thicken about like sponge cake.

### RIBBON BUNS.

Take some bread dough when ready to make into loaves, and roll out thin and flat and cover with melted butter, dust with cinnamon, spread with sugar, cut into strips like ribbon and roll round and round and pinch the end close to keep together. Let rise till light, brush over with milk and bake 20 minutes.

### SWEET RUSK.

One cup milk, ⅔ cup hot water, 1 cup sugar, 1 cake yeast; make a sponge with patent flour enough for medium batter; let rise over night. In the morning add 2 beaten eggs, ¼ cup shortening, add flour enough to mold. Let rise again and then mold into rolls or cut into small biscuits.

### GRAHAM GEMS.

One pint milk, 1 egg, ½ cup sugar, a little salt, 1 teaspoon baking powder; mix into a thin batter with the flour. Put into gem pans; bake quickly.

### WHOLE WHEAT FLOUR GEMS.

One cup sour milk, 1 teaspoon soda, 1 tablespoon shortening, 3 tablespoons molasses; make a medium thick batter with all wheat flour.

## BREAD, ROLLS, ETC.—Continued.

### RYE MUFFINS.

To be fried in lard or baked in muffin rings. One pint milk, stir in rye flour to a stiff batter, 3 tablespoons of yeast, a little salt; set to rise over night; in the morning stir in 2 tablespoons of sugar, 3 eggs, then add sufficient wheat flour to make a suitable batter to drop in the fat; if baked they require about ½ to ¾ of an hour.

### SODA AND CREAM TARTAR BISCUITS.

One pint sweet milk, butter size of an egg, 2 teaspoons cream tartar, 1 teaspoon soda, a little salt, flour enough to roll nicely; mix cream tartar with part of the flour, rub butter in this unil smooth, salt, then add milk, when quite stiff but not enough for rolling, add soda dissolved thoroughly in a little milk. This makes twenty large biscuits.

### BROWNIES. (GEMS.)

Two quarts sour milk, 2 teaspoons soda dissolved in the milk, 3 tablespoons molasses, ½ teaspoon salt, thicken with graham flour quite stiff; drop on a dripping pan and bake.

### PUFFS.

One cup sweet milk, 1 egg, 2 tablespoons of melted butter, 1 cup of flour and a little more, 1 heaping teaspoon of baking powder. This makes about 12 puffs.

### POP OVERS.

Two cups flour, 2 cups sweet milk, 2 eggs, 1 teaspoon butter, 1 teaspoon salt; bake in muffin tins filled half full 15 minutes in a hot oven.

### QUICK ROLLS.

Make the dough as for baking powder biscuits, but not stiff enough to roll. Have roll pans greased and hot, then drop dough from spoon and fill half full and bake in a quick oven. Fine for breakfast.

### DRY TOAST.

Toast either thick or thin slices of stale bread. Scrape off any burned edges; butter while hot, Serve as quick as possible.

# ADDITIONAL RECIPES.

# SANDWICHES.

## PLAIN SANDWICHES.

Cream bread makes the best sandwiches. Butter while on the loaf then cut off thin with a sharp bread knife. Butter only one of the two slices of bread. To make very nice cut off all the crust before slicing the loaf and cut into any shape desired after the sandwich is made. Rub the butter to a cream before spreading on the loaf.

## LETTUCE SANDWICHES.

Take some bread and butter it, lay a piece of lettuce over it, spread mayonaise or cream or horseradish dressing on the lettuce, lay the other piece of buttered bread on top inverted and cut to the desired shape and size, trim off the crusts.

## FRENCH SANDWICHES.

Remove the skins from sardines and pick them up fine, add to them some finely chopped ham and some chopped pickle, mix all with mayonnaise dressing and spread between thin slices of bread and butter,

## HAM SANDWICHES.

Take ½ lb. boiled ham, chop fine, mix with a beaten egg, a little mustard, the less the better, and spread between the bread slices.

## NUT SANDWICHES.

Chop fine English walnuts and a little raw apple, if liked, mix with cream dressing, spread.

## JELLY SANDWICHES.

Butter one slice of bread, spread any kind of jelly liked upon the other slice; put together with jelly and butter between. Apple or quince jelly are the best jellies. Honey is good the same way.

# ADDITIONAL RECIPES.

## PANCAKES—Continued.

morning, 1 quart flour, 2 eggs well beaten, ½ teaspoon soda dissolved in a little hot water, 1 teaspoon salt; bake on a griddle.

### FLANNEL CAKES.

Heat 1 pint sweet milk, and into it put 2 heaping tablespoons butter, let it melt, then add a pint cold milk and the well beaten yolks of 4 eggs. (Put the whites away in a cool place.) Add a teaspoon salt, ½ yeast cake, sufficient flour to make a stiff batter, set it in a warm place and let it rise over night or three hours. Before baking add the beaten whites and bake like other griddle cakes. Be sure to make the batter stiff enough, for flour must not be added after it is risen, unless it is allowed to rise again. These half cornmeal and half wheat are very nice.

### BLUEBERRY PANCAKES.

One cup sour milk, ½ teaspoon soda. 1 egg, pinch of salt, 1 cup flour, 1 cup blueberries. Sift soda, salt and flour well together; stir in the sour milk, then the beaten yolk of egg, then the blueberries previously rolled in flour; lastly the beaten white of the egg. Fry on a hot griddle. Eat with or without syrup. For a large family double the recipe.

### CORN PANCAKES.

One pint grated sweet corn, 1 cup flour, 1 tablespoon melted butter, 1 egg, 1 small teaspoon baking powder, a little salt. Bake on hot griddle.

### CORN GRIDDLE CAKES.

Turn 1 pint boiling water or milk on a pint of Indial meal, add 1 pint cold milk or water, 3 tablespoons flour, 3 eggs well beaten, and 1 teaspoon salt; bake on a griddle.

### FRENCH TOAST.

Beat 2 eggs, add 1 cup milk, dip slices of bread quickly into the mixture, wetting both sides, then fry a light brown on a hot buttered griddle. Serve with white sugar syrup.

### GRIDDLE CAKES.

Wheat, entire wheat, or graham cakes, may be made with sour milk and eggs. To 2 or 3 cups sour milk use 3 eggs and a teaspoon soda. Bake at once.

# ADDITIONAL RECIPES.

## DOUGHNUTS—Continued.

### RAISED DOUGHNUTS, No. 2.

One pint sugar, 5 eggs, beaten separately, ½ cup of butter and ½ cup lard melted, 1 pint warm milk, 1 cake yeast dissolved in 1 pint water; mix at night and let rise till morning, then add ½ teaspoon soda dissolved, ½ teaspoon cinnamon, ½ grated nutmeg; knead them out, roll, cut thin, let rise on board till light; fry in hot lard. Use half of recipe if too large for small family.

### TRIFLES.

Three eggs, 3 tablespoons pulverized sugar, 3 tablespoons melted butter, ½ teaspoon baking powder, flavor with lemon; flour enough to roll; cut and fry in hot lard like doughnuts.

### FRIED CAKES.

Three well beaten eggs, 2 tablespoons melted butter, 2 heaping teaspoons baking powder, 1 cup sugar, 1 cup milk, ½ teaspoon salt, ½ nutmeg, 1 quart sifted flour; sift flour and baking powder and salt together, stir in the milk, then add butter and sugar and stir in the beaten egg; grate in the nutmeg; roll half inch thick and cut out and fry in hot lard.

# COOKIES.

## GINGER COOKIES.

One cup butter, 1 cup molasses, 1 cup sugar, 2 tablespoons milk. 1 egg, 2 teaspoons soda, 1 teaspoon ginger, flour enough to roll, not hard; sprinkle with sugar before baking; roll thin.

## GINGER SNAPS.

Two cups molasses, 1 cup lard, 1 teaspoon salt, 2 teaspoons soda; place on fire and boil up once, then add enough flour to stiffen, 1 teaspoon ginger; roll thin.

## SOFT GINGER COOKIES.

Two-thirds cup molasses, fill up cup with sugar, 2 eggs, 1 cup lard (not melted), work it into the other ingredients, 1 level teaspoon soda in 3 tablespoons vinegar; flour to roll; add ginger or ginger and spice to taste.

## SUGAR COOKIES.

Three eggs, 2 cups sugar, 1 cup butter, ⅔ cup milk, 3 teaspoons baking powder, cream butter and sugar, add eggs, then add milk, flavor with lemon, stir in flour, sprinkle with sugar before baking.

## COCOANUT COOKIES.

One cup butter, 2 cups sugar, ½ cup milk, 1 cup desicated cocoanut, 1 teaspoon baking powder, flour to roll; add a little lemon extract if wished.

## SPONGE COOKIES.

One cup sugar, 2 eggs, a little salt, 2 teaspoons lemon juice, 2 teaspoons baking powder, flour to roll; add a little lemon extract if wished.

## JUMBLES.

Cream together 2 cups sugar and 1 cup butter, add 3 well beaten eggs and 6 tablespoons sweet milk, 2 teaspoons baking

## COOKIES—Continued.

### OAT MEAL COOKIES.

Cream ¾ cup butter with 1 cup sugar, add 2 well beaten eggs. Sift ¾ teaspoon soda into 2 cups flour, add ½ teaspoon salt, 1 teaspoon cinnamon; add to the mixture 2 cups uncooked rolled oats or H. O. and 1 scant cup chopped raisins sprinkled with flour; drop on buttered tins and bake.

### "NEVER FAIL COOKIES."

One cup brown sugar, 1 cup molasses, 2 eggs, 1 cup butter, (or better ¼ cup butter and ½ cup clean drippings,) 2 teaspoons ginger, 2 teaspoons soda. 1 tablespoon vinegar, 1 teaspoon salt, 5 cups flour stirred in, then knead in two cups more. Roll out with as little flour as possible.

### DROP COOKIES.

One cup sugar, 1 cup molasses, 1 cup butter, 1 cup boiling water, put on the stove and melt all together. When cool add 2 even teaspoons soda, 1 egg, spice to taste, 4½ cups flour, take ½ tablespoon, drop on buttered pan and bake.

## ADDITIONAL RECIPES

Mexican Rabbit

Slice one onion and fry in butter untill brown.
Pour in 1 Can of tomatoes Season and boil 10 Minutes then add 2 Eggs well beaten Serve on ½ quart of buttered toast.

## SALADS—Continued.

### TOMATO SALAD No. 1.

Peel and slice ripe tomatoes, serve on lettuce leaves, pour over the slices the cream salad dressing.

### TOMATO SALAD No. 2.

Peel ripe tomatoes, scoop out the inside with a silver spoon, fill center with chicken and celery mixed with the inside of tomatoes or with nuts and celery. Pour over cream salad dressing, serve on lettuce.

### TOMATO JELLY SALAD.

In a sauce pan put ½ a can of tomatoes, 1 bay leaf, 4 cloves, 1 blade of mace, ½ teaspoon of salt, ¼ teaspoon of paprika or the same amount of white pepper and 10 drops onion juice. Simmer for 15 minutes and press through a fine sieve. Add ⅓ box of gelatine which has been soaked in ⅓ cup of cold water and stir until dissolved. Add 2 tablespoons of tarragon vinegar and pour into wet moulds. When firm serve on lett uce leaves and garnish with mayonnaise.

### DATE SALAD.

Four or 5 leaves of lettuce, ¼ lb. dates, ¼ lb. blanched almonds. Break the lettuce in small pieces and mix with the dates and nuts chopped. Pour over it French dressing.

### POTATO SALAD.

One quart of boiled potatoes cut in dice, 2 stalks celery cut in small pieces, 1 small onion chopped; mix with salad dressing, serve very cold on lettuce.

### WALDORF SALAD.

One-half pint walnuts cut into little pieces, ½ pint celery cut into dice, 1 pint apple dice; mix all together, mix with dressing, serve cold on lettuce leaves.

### FISH SALAD.

Cut in small pieces cooked white fish or trout or canned salmon; mix with lettuce picked or cut in small pieces. Mix with cream salad dressing, serve immediately when ready.

## SALADS—Continued.

### CREAM SALAD DRESSING.

Yolks of 5 eggs, 5 tablespoons vinegar, 1 teaspoon butter, 1 teaspoon salad seasoning, (mustard, pepper and salt,) juice of ½ a lemon, ½ pint of whipping cream. Beat yolks till thick; put vinegar and 1 tablespoon sugar on to boil, add yolks, stir quickly till like custard, take from stove and add butter and seasoning. Put away when cool in ice chest, it will keep several days. When needed to serve whip cream and stir into the dressing and pour over salad and mix well.

A good way to use up yolks of eggs left over from white cake is to cook with vinegar in proportion of 1 tablespoon of vinegar to 1 yolk. A quantity of this can be kept in the ice chest a long time; use as needed. Never save it when it has been mixed with cream, it is often poison to people.

### FRENCH DRESSING.

One tablespoon lemon juice, 3 tablespoons salad oil, ½ teaspoon salt, ¼ teaspoon pepper. Put a slice of onion into the bottom of a bottle, pour in the rest and shake thoroughly.

### MAYONNAISE DRESSING.

Put the yolks of 4 eggs with 2 hard boiled ones into a cold bowl, rub these together as smooth as possible before mixing with the oil. A good measure of oil is 1 tablespoonful to each yoke of raw egg. Beat into the yolks of eggs the oil drop by drop vigorously. When all the oil is used and has the appearance of jelly add 1 teaspoonful of salt, ½ teaspoon of pepper, ½ teaspoon of mustard. Never add salt and pepper before the oil is used. Add gradually 2 tablespoons vinegar. This salad dressing should be placed in a bowl set in cracked ice while beating. If it looks curdled it is too warm and should be made cold, then mix again. Never mix with the salad till ready to serve.

### SALAD SEASONING No. 1.

One teaspoon salt, ½ teaspoon mustard, ¼ teaspoon white pepper, mix a quantity of the mixture in those proportions and keep to use when making salad dressing so as to have always ready.

### SALAD SEASONING No. 2.

Six teaspoons salt, 4 teaspoons mustard, ½ teaspoon cayanne pepper; sift ten times together and keep in bottle for use.

# ADDITIONAL RECIPES.

## CAKES—Continued.

If the cake seems to bake too fast place some brown paper over the cake. A small dish of hot water placed in the oven will prevent it from scorching. Never look at a cake for at least five miuutes after it is in the oven as the cold air will cause it to fall. Grease your pan with lard then dredge it with flour, shake it out so as to leave a thin coating. Never grease your angel food tin, a piece of paper may be placed in the bottom of the pan. For baking an angel food the oven should be just warm at first and then increase the heat after the cake has risen to the top of the pan. Cake pans should be filled nearly two-thirds full.

### CHOCOLATE CAKE.

One cup milk, 1 cup sugar, 2 cups flour, 1 tablespoon butter, 2 teaspoons baking powder, 2 eggs beaten separately, ½ cake Baker's chocolate grated, ½ cup milk, scant. heat with chocolate until smooth like paste, add the 1 cup sugar, let it cool slightly, then stir into the rest of the cake. Bake in layers, white frosting between, and on the top of cake.

### ROLLED JELLY CAKE.

Three eggs, 1 teacup fine sugar, 1 teacup flour, beat yolks until light, then add the sugar, then add 2 tablespoons water, a pinch of salt, sift one heaping teaspoon baking powder with the flour, stir in ½ the flour, then the whites of the eggs beaten stiff, then the rest of the flour gradually. Bake in long shallow biscuit tins, well greased. When done turn out on a damp towel on a bread board and cover top of cake with jelly and roll while warm.

### FIG LAYER CAKE.

Cream 1 cup of sugar and ⅓ cup of butter till very light;add three eggs without separating, beating 5 minutes between adding the first 2 eggs and ten minutes after adding the last egg. Add 1 teaspoon vanilla and ½ cup of milk. Sift twice 2 cups pastry flour with 2 even teaspoons of baking powder; add to the batter and beat vigourously until light and smooth. Pour into two layer cake tins and bake in a quick oven twenty-five minutes. When done cool and fill with fig paste.

The fig paste—Chop 1 lb of figs very fine, add one cup of boiling water, ½ cup of sugar and juice of ½ lemon. Place in

## CAKES—Continued.

small cups sugar, whites of 2 eggs, 1 teaspoon vanilla, 3 drops almond, 4 drops rose. Boil sugar till it hairs, pour slowly on the whipped whites of eggs, then add the fruit, nuts and extracts. Use English walnuts instead of almonds if desired.

FRUIT FILLING—Four tablespoons of very fine chopped citron, 4 tablespoons of fine chopped seeded raisins, ½ cup of blanched almonds chopped, ¼ lb. of finely chopped figs. Beat the whites to a stiff froth, adding ½ cupful of powdered sugar, mix thoroughly into this the whole of the chopped ingredients. Put in between the layers of the cake when the cake is hot, so that it will cook the egg a little. This is a delicious filling.

CREAM FILLING NO. 1—One pint milk, 2 eggs, 3 tablespoons sifted flour, (or ½ cup corn starch,) 1 cup sugar. Put ⅔ of the milk into double boiler; stir the sugar, eggs and flour in the remainder of the milk. When the milk boils stir it into the whole; cook until thick as custard; when cool add flavoring. This custard is nice with a cup of hickory nuts chopped fine and stirred into it. Spread between layers of cake. The custard can be made with the yolks of the eggs only, saving the white for cake.

CREAM FILLING NO. 2—One cup powdered sugar, ¼ cup hot water; let these simmer. Beat the white of 1 egg, mix with the above after taking from fire. When cold add 1 cup seeded chopped raisins, ½ cup chopped walnuts, 1 tablespoon grated cocoanut.

APPLE FILLING—Peel and slice, green, tart apples, put them to cook with sugar to taste. When tender take from fire, rub through a fine sieve and add a small piece of butter. When cold spread between layers, cover with plenty of sugar.

CREAM FROSTING—A cup of thick cream whipped stiff and flavored with vanilla and sweetened with pulverized sugar. Cut a loaf of cake in too, spread between and over the top. This tastes like Charlotte Russe.

PEACH CREAM FILLING—Cut the peaches in thin slices or chop them and prepare cream by whipping and sweetening. Put a layer of peaches between layers and on top and spread cream over both. Banannas, strawberries or other fruits may be used in same way, mashing strawberries and strewing thickly with powdered sugar.

BANANA FILLING—Make an iceing of the whites of 2 eggs

## CAKES—Continued.

vanilla. To be made in layers with custard between like jelly cakes.

### ANGEL FOOD No. 1.

Whites of nine large fresh eggs, 1½ cups of sugar; 1 cup of flour, ½ teaspoon cream of tartar, pinch of salt added to eggs before beating, measure, sift the flour and sugar and set aside. Beat whites about one-half then add cream of tartar and then beat stiff, then add gradually the flour and sugar by folding in not beating. Flavor with lemon, vanilla, and a very little almond extract. Bake 50 minutes, put basin of hot water in oven while cake is baking; the oven must be very slow. Frost when cold.

### ANGEL FOOD No. 2.

One large tumbler of flour, 1½ tumblers fine granulated sugar, 1 even teaspoon cream of tartar, a little salt; sift the flour and sugar 4 times, whites of 11 eggs, bake very slowly about 60 minutes; paper the bottom of the pan exactly to fit; grate a little lemon rind, squeeze in 1 tablespoon lemon juice, ½ teaspoon vanilla, 2 drops extract of almond; bake in angel food tins.

FROSTING FOR SAME—One and one-half tumblers granulated sugar, ½ tumbler water, whites of 2 eggs, ½ teaspoon vanilla, a little citric acid; a little rose and almond added improves the flavor.

### SUNSHINE CAKE No. 1.

Whites of 7 eggs, yolks of 5, 1 cup of granulated sugar, ⅔ cup of flour, ⅓ teaspoon cream of tartar, pinch of salt; measure, sift and set aside flour and sugar; beat yolks of eggs thoroughly, then beat the whites about half, then add cream of tartar, beat stiff. Stir in sugar lightly then the yolks, then the flour, flavor to taste. Bake in Angel's Food tins and bake about 40 minutes in a moderate oven. Put basin of hot water in oven while baking.

### SUNSHINE CAKE No. 2.

Make same as Angel's Food No. 2 with the addition of the yolks of 6 eggs.

### COMMON WHITE CAKE.

Whites of 3 eggs, ⅓ cup butter, 1 cup flour, ½ cup cornstarch, 1 cup pulverized sugar, 1½ teaspoons baking powder, 1 cup milk, flavor with vanilla, rose or almond.

## CAKES—Continued.

### ALMOND CAKE.

One and one-half cups sugar, ½ cup butter, 2 cups flour, 1 cup almonds, whites of 4 eggs, ¾ cup sweet milk, 1 teaspoon cream of tartar, ½ teaspoon soda, bake on square tins.

### GOLDEN LOAF.

Yolks of 8 eggs, 1 cup granulated sugar, scant half cup butter, ½ cup milk, 1½ cups flour, 2 teaspoons baking powder. Cream the butter and sugar, beat yolks stiff, then beat in the butter and sugar, then the baking powder, milk and the flour, flavor to taste. Bake in moderate oven.

### POUND CAKE.

One lb. sugar, ¾ lb. butter, beaten to a froth, 8 eggs, yolks and whites beaten separately, 1 lb. sifted flour; stir all together 30 minutes or longer; flavor to taste.

### SUNNY SOUTH CAKE.

One-half cup butter, 1 cup sugar, 3 cups flour, yolks of 5 eggs, 1½ teaspoons baking powder; flavor with lemon.

### DELICIOUS CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 3 eggs, ½ teaspoon soda, scant teaspoon cream tartar, stir butter and sugar together and add the beaten yolks of the eggs, then the whites; rub cream tartar in the flour last thing.

### MOUNTAIN CAKE.

Four eggs, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar; flavor to taste.

### LEMON CAKE.

One teacup butter, 3 of sugar, 5 eggs beaten separately, 1 cup milk, 1 teaspoon soda, juice and grated rind of 1 lemon, 4 cups sifted flour.

### RICH CUP CAKE.

Three cups sugar, 1 cup of butter, 1 of sweet milk, 5 cups flour, 4 eggs, 2 teaspoons baking powder, 2 cups raisins, 1 cup citron; keeps a long time.

## CAKES—Continued.

### SPONGE CAKE No. 3.

One teacup sugar, 1 teacup flour, 1 tablespoon milk with the yolks and sugar, 1 teaspoon baking powder, 3 eggs, 1 teaspoon lemon.

### DELICATE SPONGE CAKE No. 4.

Cup of sugar, 4 tablespoons of water, a pinch of salt, 3 eggs, ½ teaspoon vanilla, ½ teaspoon lemon, 1 cup patent flour. Cook sugar and water together until it begins to thread; turn the hot syrup slowly into the well beaten whites of the eggs, beat while pouring in the syrup and for fifteen minutes afterwards; then add salt, vanilla and the well beaten yolks, beat all together thoroughly and cut in gently the sifted flour. Bake in a moderate oven about 40 minutes.

### PHILADELPHIA SPONGE CAKE.

One cup pulverized sugar, 1 cup flour, ⅓ cup milk, 3 eggs, 1½ teaspoons baking powder. Beat the whites and yolks of eggs thoroughly and separately; add the white last; flavor to taste. Bake in a hot oven.

### WHITE SPONGE CAKE No. 1.

Whites of 6 eggs, 1 cup powdered sugar, 1 cup flour, 1 teaspoon vanilla. Sift sugar and flour together three times with the baking powder; beat the whites of eggs to a stiff froth, add to the cake last, then the vanilla.

### WHITE SPONGE CAKE No. 2.

Whites of 5 eggs, 1 cup flour, 1 cup sugar, 1 teaspoon baking powder; flavor with vanilla.

### BREAD CAKE.

Five cups raised dough, 3 cups sugar, 2 cups butter, 1 cup sour cream, 3 eggs, 1 teaspoon soda; mix well together, and if necessary add more flour; flavor to taste, add fruit if you like.

### WHITE FRUIT CAKE.

One cup butter, 2 cups sugar, 2½ cups flour, whites of 7 eggs, 2 teaspoons baking powder, 1 lb. each of figs, raisins, dates, blanched chopped almonds and ¼ lb. citron. Chop all

## CAKES—Continued.

### DRIED APPLE CAKE.

Two cups dried apples soaked in water over night. In the morning after chopping them fine stew slowly an hour or so in 2 cups of N. O. molasses; then take 2 cups of sugar, 2 eggs, 1 cup sweet milk, 1 cup butter, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 5 cups flour mix well, adding the apples the last thing. Bake slowly.

### CALIFORNIA LOAF CAKE.

Two cups of butter, two cups brown sugar, 1 cup sour milk, 5 eggs, 1 teaspoon soda, 1 tablespoons cinnamon, 2 cups raisins, 1 cup currants.

### RAISIN CAKE.

One cup each sugar, butter, molasses, sour milk and chopped raisins, 2 eggs, 4 cups flour, 1 teaspoon each of soda, cinnamon, cloves and allspice, half a nutmeg.

### HICKORY NUT CAKE.

One and one-half cups sugar, 2 cups flour, 1 cup raisins, 1 cup sweet milk, 1 cup hickory nuts, 2 tablespoons melted butter, 2 eggs, 1 teaspoon cream tartar, ½ teaspoon soda.

### NEW HAVEN FRUIT CAKE.

Eight lbs. flour, 6 lbs. sugar, 3 lbs. butter, 1 lb. lard, 10 eggs, 1 quart milk. 1 quart yeast, ½ pint each brandy and wine, 1 oz. mace; mix flour, lard, yeast, eggs, brandy, wine and 1 quart sugar together and let it rise. When light, add with the other ingredients 2 lbs. citron, 2 lbs. raisins, 1 lb. currants. After it is raised the second time, without stirring the mixture, put into pans as carefully as possible, allow it to stand a few minutes before putting it into the oven. Most excellent.

### PUFF CAKE.

One-third cup butter, 2 cups sugar, 1 cup milk, 2⅔ cups flour, 3 teaspoons baking powder, whites of five eggs or all of 3 eggs.

### WEDDING CAKE.

One lb. flour, 1 lb. sugar, 1 lb. butter, 12 eggs, 2 lbs. currants, 2 lbs. raisins, ¼ oz. cloves, 1 oz. cinnamon, ½ oz. each of allspice and nutmeg, 1 lb. citron, 1 lb. blanched almonds

## CAKES—Continued.

### OLIVE GINGERBREAD.

Two cups molasses, 1 cup sour cream, ½ cup butter, 5 cups flour, 2 teaspoons soda, 2 teaspoons ginger; bake about as thick as cup cake.

### TEMPERANCE GINGERBREAD.

One cup molasses, 1 cup sour cream, 1 egg, 1 teaspoon soda, 1 teaspoon ginger; make about as thick as cup cake.

### SALLIE'S GINGERBREAD.

Two-thirds cup butter, 3 eggs, 1 cup sugar, 1 cup molasses, 1 cup sour milk, 4 cups flour, 3 teaspoons soda, 2 teaspoons baking powder, 1 tablespoon ginger. Warm butter a little and cream it, stir yolks and add, then molasses and milk; sift flour, sugar, soda and baking powder together twice; add the above mixture to flour gradually, stir thoroughly. This makes a large cake to bake in a dripping pan.

### BLUEBERRY GINGERBREAD.

One cup molasses, 1 cup sugar, 2 eggs, ½ cup shortening, (butter and lard,) 1 cup sour milk, 1 teaspoon soda, ginger and cinnamon as liked, ¼ teaspoon salt, flour enough to make a soft batter. When blueberries are in season add 2 cups of the berries rolled in flour. Cream the sugar and shortening together; stir the sour milk and molasses together, stir in the creamed butter and sugar, add salt and spice, then the flour, then add the eggs beaten, lastly stir in the berries; put in large dripping pan; bake slowly in medium hot oven.

### RAISIN CAKES.

One cup sugar, ⅔ cup butter, 1 cup molasses, 1 cup sour milk, 1 cup chopped and seeded raisins, 3 eggs, 1 teaspoon soda, 4 cups flour, ½ teaspoon cinnamon, ¼ teaspoon cloves, ¼ teaspoon allspice, ½ nutmeg; bake in gem tins; frost white.

### PATENT TEA CAKE.

Sift 2 teaspoons cream tartar and 2 tablespoons white sugar into 1 quart of flour, beat 2 eggs, add after mixing a piece of butter the size of an egg. Mix all with a pint of milk, and the last thing a teaspoon of soda dissolved in a little milk; bake in muffin rings.

## CAKES—Continued.

the flour, then the baking powder then the corn starch, flavor. Bake in small tins. Cover when done with a boiled frosting.

### CREAM PUFFS.

One cup water, ½ cup butter, 1 cup flour, 3 eggs; boil water and butter, stir in flour dry, when cooked let it cool, then stir in the eggs 1 at a time unbeaten. Drop on tin and bake in a moderate oven about 30 minutes. When done cut open at top and fill with cream.

CREAM—Two cups milk, 2 eggs, heaping tablespoon flour, 1 cup sugar, flavor vanilla or lemon.

### BOSTON CREAM CAKES.

Put into a large sauce pan ½ cup of butter, 1 cup hot water, place over fire, when it begins to boil turn into it 1 pint sifted flour at once, beat and work it well with a vegetable masher until it is very smooth; take from fire and when cool enough add 5 eggs well beaten separately, first the yolks and then the whites, also ½ teaspoon soda and 1 teaspoon salt. Drop on buttered tins in large spoonfuls about 2 inches apart. Bake in a quick oven about 15 minutes; when done and quite cold open them on the side with a knife or scissors and fill with as much custard as possible.

CUSTARD FOR FILLING—Use 2 eggs, 3 tablespoons of sifted flour, 1 cup of sugar. Put ⅔ of a pint of milk over the fire in a double boiler; stir the sugar, flour and beaten eggs into ⅓ of a pint of milk, as soon as milk boils pour in the mixture and stir briskly for 3 minutes until it thickens; remove from fire and add 1 teaspoon of butter; when cool flavor with vanilla or lemon.

### CHOCOLATE ECLAIRS.

Make the same as Boston cream cakes, spread it upon buttered pans in oblong pieces about 4 inches long and 1½ inches wide; lay about 2 inches apart; bake about 25 minutes, as soon as baked ice with chocolate iceing. When they are cold split them on one side and fill with the same custard as Boston cream cakes.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## PIE—Continued.

very cold water. Rinse a large pan or bowl with boiling water and then with cold; half fill it with cold water, wash the butter in this, working it with the hands until it is light and waxy; shape the butter into thin cakes and put it into a pan of ice water to harden. Mix the salt and sugar with the flour; with the hands rub $\frac{1}{3}$ of the butter into the flour, add the water stirring with a knife; stir vigorously and quickly until the paste is a smooth ball; sprinkle the board lightly with flour, turn the paste upon this and pound lightly and quickly with the rolling pin. Do not break the paste; roll from you and to one side or if easier roll from you all the time, turn the paste around; when it is about $\frac{1}{4}$ of an inch thick wipe the rest of the butter, break it into bits and spread these upon the paste; sprinkle lightly with flour; fold the paste in so that the edges meet from each side, then fold from the ends but not to meet. Double the paste, pound lightly, roll down to about $\frac{1}{3}$ of an inch thick; fold as before, roll down again; repeat this three times if for pies and six times if it is for patties, tarts, etc. Place on the ice to harden when it has been rolled the last time; as soon as it is chilled it will roll easily. The less flour you use when rolling out the paste the more tender it will be. No matter how well the work has been done the paste will not be good if much flour has been used.

### PATTIES OR SHELLS FOR TARTS.

Roll out nice puff paste thin; cut out with a glass or cooky cutter; and with a smaller glass or cutter cut out the center of two out of three, lay the rings thus made on the third and bake at once. These shells may be used for veal or oyster patties, or filled with jelly, jam or preserves for tarts; or shells may be made by lining patty pans with the paste, filled with jelly and covered with meringue (1 tablespoon of powdered sugar to white of 1 egg,) and browned in the oven, are nice for tea. If the edges of cutters are dipped into hot water the edges will rise higher and smoother when baking.

### POTATO CRUST.

Boil and wash a dozen medium sized potatoes, add 1 teaspoons salt, 2 tablespoons cold butter, $\frac{1}{2}$ cup of milk or cream; stiffen with flour enough to roll. Nice for top of meat pies.

## PIE—Continued.

tablespoons milk; bake in 2 medium sized pie tins; when done and cool split in half with a broad, sharp knife and spread the cream between each. Sprinkle over with powdered sugar through a sieve. Spread sweetened whipped cream over the top in fancy waves and scallops if desired and serve with rich strawberry sauce or fresh berries in season pressed down into cream.

### CUSTARD PIE.

Three eggs, 1 pint milk, ½ cup sugar, flavor to taste, bake with one crust slowly; if wished to frost leave out the white of 1 egg. Whip stiff with two tablespoons powdered sugar, spread over the pie after it is baked and brown lightly in oven.

### LEMON OR ORANGE PIE No. 1.

Juice of 2 lemons or oranges, grated yellow rind of 1 of them, 1 cup sugar, 1 cup milk, 1 tablespoon flour, yolks of 3 eggs, mix well together; pour into a pie tin lined with crust, bake slowly. Make a meringue of the 3 whites and 2 tablespoons of powdered sugar, flavor with a little extract of lemon or orange. Spread over pie when done and brown lightly. When making an orange pie add juice of 1 lemon.

### LEMON PIE No. 2.

Grate the yellow from 1 lemon, add 1½ cups white sugar, 2 heaping tablespoons of flour or corn-starch, stir thoroughly, add the yolks of 3 well beaten eggs, beat this thoroughly, add juice of 2 lemons, 2 cups of water, butter size of a walnut, Cook in a double boiler or in a dish set in another half full of water, cook until it thickens. Remove from fire and when cooled pour into a deep pie tin lined with pie crust baked, bake and wnen done have ready the well beaten whites with 3 small tablespoons of powdered sugar, return to oven and brown slightly.

### LEMON PIE No. 3.

Juice and grated yellow rind of 1 lemon, 1 cup sugar, 2 tablespoons corn starch, yolks 2 eggs, 2 cups water. Put water on to boil in a sauce pan; mix all the ingredients together and add to the boiling water, stir constantly until thick. Fill pastry crust previously baked. Cover with the whites of the 2 eggs stiff and add 2 tablespoons powdered sugar and brown in oven.

## PIE—Continued.

### APPLE MERINGUE PIE.

Peel, core and stew good tart apples, and sweeten to taste. Put into a pie plate lined wlth crust, grate over it a little cinnamon or nutmeg and put 1 teaspoon of butter in little bits over the pie. Bake in the oven about 20 minutes or until crust is done. Cover with a meringue made of the whites of 3 eggs beaten stiff with 2 tablespoons of powdered sugar. Return to oven and brown slightly.

### PEACH MERINGUE PIE.

Made the same as apple meringue pie except the peaches are sliced into the pie and not stewed; sweetened and for flavoring 3 peach pits are chopped fine and scattered over the pie if liked.

### PEACH PIE.

Peel, stone and slice the peaches, line a pie plate with crust and lay in the fruit till plate is full, sprinkle liberally with sugar, take 3 kernels chopped fine for each pie, (leave out if flavor is not liked,) pour in 2 tablespoons of water, put on an upper crust and bake till well done.

### MINCE MEAT FOR PIES.

To 4 lbs. of boiled fresh beef chopped fine (or same amount tf tongues and hearts) add 4½ lbs. chopped apples, 4 lbs. sugar, 1 lb. suet chopped fine, add nut meats, citron, currants, etc., dried lemon peel and lemon juice as desired, ½ lb. butter, allspice, cinnamon, cloves and nutmeg to taste, salt and pepper, moisten with cider, add a cup of molasses, raisins to suit the taste. Boil a half hour in a granite iron kettle. Add fruit juices, jellies or juice from pickled peaches.

### DRIED APPLE PIE.

Soak apples until soft, stew until soft cnough to put through a collender, season with lemon and sweeten with sugar to taste; add 1 beaten egg for every 2 pies, and 1 teaspoon of butter; a tablespoon of cream may be added. Mix and bake with under and upper crust.

### STEWED APPLE PIE.

Stew the apples, mash smooth and sweeten to taste. Season with nutmeg, bake with 2 crusts.

## PIE—Continued.

### CHERRY PIE.

Line pie tin with crust; fill with ripe, sour cherries pitted; pour over them 1 cup sugar, sift over 1 teaspoon flour, dot a few bits of butter over that, cover with an upper crust, pinching down edges after wetting edge of lower crust. Be sure and cut gashes in upper crust; bake until well done 30 or 40 minutes.

### CRANBERRY PIE.

Slit each cranberry until there is a heaping coffee cup full; put into a dish and put over them 1 cup white sugar, ½ cup water, 1 tablespoon sifted flour; stir all together and put into the crust lined plate, cover with upper crust and bake slowly in a moderate oven.

### CRANBERRY TART PIE.

Stir the cranberries in a little water, when they burst open and are soft, sweeten with plenty of sugar; line the pie plates with thin puff paste; fill with the mixture and lay strips of paste across the top. Bake in a moderate oven.

### TURNOVERS.

Take a good puff paste, roll out as for pies, cut out around size of a tea saucer or small plate. Pile fruit or mince meat upon one half of the crust, sweeten fruit as for pies, turn the other half of crust over it, wet the edges first, press them together and crimp them. Brush over with white of egg, sprinkle over with sifted sugar, bake in a brisk oven about 20 minutes.

### CHESS CAKES No. I.

One and one-half coffee cups of desicated cocoanut, boil 1 pound of sugar 15 minutes in ⅔ of a pint of water, stir in the cocoanut and boil 15 minutes longer; while warm stir in ¼ pound of butter, add the yolks of 7 eggs well beaten. Bake in patty pans lined with rich paste.

### CHESS CAKES No. 2.

Line patty pans with pie paste and fill with the following: 1 cup dark brown sugar, ½ cup butter, yolks of 4 eggs, 1 teaspoon vanilla. This makes about 8.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## PUDDINGS—Continued.

cloves, 1 teaspoon cinnamon, ½ nutmeg.) ½ glass brandy, 8 eggs beaten well, enough milk to moisten all till of consistency of fruit cake. Steam in an angel food tin 8 hours. Serve with rich liquid sauce.

### PLUM PUDDING.

One cup raisins, 1 cup currants, 1 cup suet, 1 cup sour milk, small teaspoon soda, ¾ cup sugar, ¼ teaspoon cloves, 1 teaspoon cinnamon, ½ nutmeg, flour enough to make as thick as cake batter. Steam 2 hours, serve with liquid sauce.

### FRUIT PUDDING.

One cup canned fruit and juice, 1 cup flour, 1 teaspoon baking powder, pinch of soda, 1 egg, scant ½ cup sugar; beat the yolk of the egg, add the sugar, then the fruit with the soda stirred in it, then the flour with the baking powder, then the beaten white of the egg. Bake and serve with liquid sauce or cream.

### SIMPLE STEAMED PUDDING.

One-half cup sugar or ½ cup molasses, 1 cup sour milk, 1 teaspoon soda, 1 cup dried currants or dried cherries, 2 eggs, 2 tablespoons lard, melted; make medium thick batter with all wheat flour; steam 1½ hours. Serve with liquid sauce or maple syrup.

### STEAMED FRUIT PUDDING.

One cup milk, 1 cup molasses, ½ cup melted butter, 2 cups raisins, seeded, 1 quart of flour, a scant teaspoon of soda; steam about 3 or 4 hours; serve with foamy sauce flavored with lemon. 1 or ½ cup of chopped English walnuts added greatly improves the pudding.

### NEW CENTURY PUDDING.

One cup suet, 1 cup sugar, 1 cup milk, 3 cups flour, 1 cup raisins, 1 cup currants, 2 eggs, ½ teaspoon salt, 1 teaspoon baking powder, a little nutmeg. Shred and chop fine the suet, stone the raisins, wash and dry the currants, beat the suet, sugar and yolks of eggs together till smooth; add spice and salt, then the flour, then the baking powder, then the well beaten whites. Turn in a well greased mould and boil 3 hours. Serve with liquid sauce.

## PUDDINGS—Continued.

### EVE'S PUDDING.

Six ounces grated bread, 6 or 7 chopped sour apples, 6 oz. sugar, 6 oz. currants, 6 eggs, 6 oz. chopped suet, nutmeg to taste; boil 3 hours; serve with sauce.

### SAILOR DUFF.

One egg, ½ cup molasses, 2 tablespoons sugar, 2 tablespoons butter, 1½ cups flour, 1 teaspoon soda. Beat all well together, lastly add ½ cup of boiling water. Steam 1 hour; serve with foamy sauce.

### APPLE PUDDING.

Layer of sliced apples, sprinkled with sugar and bits of butter, then a layer of bread crumbs, and so on till dish is full; add 1 cup of water, bake and eat with liquid sauce, hard sauce or cream.

### APPLE DUMPLINGS No. 1.

One quart flour, 1 tablespoon lard, same of butter, 3 teaspoons baking powder, a little salt, enough milk to make the above into a soft dough; roll out the paste to less than ½ inch thick; cut in squares; place in the center of each an apple pared and cored; bring the corners together; steam 1½ hours, or bake until done; serve with liquid sauce flavored with nutmeg.

### APPLE DUMPLINGS No. 2.

Make a biscuit dough; roll out about ½ inch thick, cut in oblong shape; put sliced apple upon the dough; sprinkle over with a little cinnamon, then fold the dough up over the apple and pinch together, place close together in a bread tin and have the dumplings just as long as the tin is wide. Pour over the dumplings a rich syrup of 1 cup sugar boiled in ½ cup of water and 1 tablespoon of butter. Bake till dumplings have absorbed the most or all of the syrup and are a rich brown. Serve warm with rich cream.

### ROLEY POLEY PUDDING.

Peel, core and slice sour apples, make a rich biscuit dough; roll not quite half an inch thick, lay the slices on the paste, roll up, tuck in the ends, prick deeply with a fork; steam hard for an hour and three-quarters; serve with sweetened cream flavored to taste or any rich liquid sauce.

## PUDDINGS—Continued.

soak in the milk for an hour or more, stir in 2 eggs well beaten and ½ cup sugar, flavor with nutmeg or lemon; bake until set; serve with hard sauce, liquid sauce, jelly or cream.

### RICE PUDDING No. 1.

Soak a cup of rice in enough warm water to cover it over night, next morning add 9 cups milk, a piece of butter half as large as a hen's egg, sweeten to taste, add a little salt and nutmeg. After it has been in the oven ½ hour, stir it from the bottom and add a cup of cream; bake an hour and a half.

### RICE PUDDING No. 2.

One teacup rice, 3 pints milk; set the pan into water and let it simmer until soft, stirring all the time; sweeten and flavor with vanilla and put in the oven to bake.

### RICE PUDDING No. 3.

Two quarts new milk, ½ teacup rice, 1 teacup raisins, butter size of a butternut, 1 teacup sugar; season with nutmeg, bake 2 hours.

### TAPIOCA PUDDING.

Three tablespoons tapioca, 1 cup sugar, 1 quart milk, 3 eggs, boil ¾ of the milk, wash the tapioca and stir into milk; boil a few minutes then add the rest of the milk, the yolks of eggs and sugar; bake; when cold cover with jelly, then add the whites of eggs beaten with little sugar; set in oven and brown.

### TAPIOCA CREAM.

Two tablespoons tapioca dissolved in cold water over night; scald 1 pint of milk with the tapioca in it; beat the yolks of 2 eggs with ⅔ cup sugar, stir in the milk and cook till thick as boiled custard; flavor with vanilla; beat the whites of the eggs with 1 tablespoon pulverized sugar to a stiff froth and put on top; bake a delicate brown; serve cold.

### BREAD PUDDING.

One cup sour milk, 2 cups bread crumbs, 1 cup flour, ½ cup chopped raisins, 1 cup sugar, ½ cup butter, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon; mix sugar and butter to a cream soak bread in milk with soda; steam 2 hours in greased pan; serve with whipped cream.

## PUDDINGS—Continued.

### SUNDERLAND PUDDING.

One pint cream, 4 tablespoons flour, 6 eggs, a little salt; butter the dishes and fill half full; may be baked in cups; to be eaten with maple syrup, cream and sugar, or any thin pudding sauce.

### COCOANUT PUDDING.

One quart milk, 2 even teaspoons corn starch, 3 eggs, 1 cup sugar, 1 cup cocoanut, grated or desicated, 1 teaspoon butter, 1 teaspoon lemon extract; scald the milk, stir in the corn starch dissolved in 2 tablespoons of the milk, add the other ingredients; bake half an hour. If wished to frost, leave out the whites of 2 eggs and beat to a stiff froth; beat in a tablespoon of powdered sugar, add a few drops lemon extract, and spread on top of the pudding; return to the oven and bake a delicate brown.

### LEMON OR ORANGE PUDDING No. 1.

One-half lb. sugar, 4 eggs, 1 lemon or orange, juice and grated yellow rind, beat yolks and sugar till very light, mix lemon or orange, beat whites till a stiff froth, mix together, line gem pans with puff paste, fill with the mixture and bake.

### ORANGE PUDDING No. 2.

Four oranges, slice in small pieces, 1 cup sugar into 1 quart of nearly boiling milk, stir 2 tablespoons corn starch and the yolks of 3 eggs; when cool mix with oranges; make frosting of the whites for the top.

### SPONGE PUDDING.

One cup sugar, 1 cup flour, 2 eggs, ½ cup milk, butter size of a butternut, 1 teaspoon cream tartar, ½ teaspoon soda, flavor; bake in layers.

SAUCE—½ cup sugar, butter size of an egg, a little flour, 1 cup boiling milk, 2 eggs (reserve 1 white for frosting); flavor when cool and spread between layers and on top, then put on frosting as for lemon pie and brown in oven.

### COTTAGE PUDDING.

One cup sugar, 2 egg,, 2 tablespoons melted butter, 2 teaspoons baking powder, 1 cup milk, 3 cups flour; bake or steam.

## PUDDINGS—Continued.

### CHERRY PUDDING.

One quart flour, 2 heaping teaspoons baking powder, ¼ teaspoon soda dissolved in a little of the milk, 1 pint milk. make all into a batter; 1½ tea cups cherries after they are stoned; stir the cherries into the batter and put into a deep pudding pan, greased; leave room for the pudding to rise; steam 2 hours; serve hot with liquid sauce. Blue berries may be used instead of cherries, but a tablespoon of vinegar should be added to the sauce.

LIQUID SAUCE—½ cup butter, 1 cup sugar, 2 cups hot water, 1 large tablespoon flour; make the flour smooth with a little cold water; cook all together; add a little nutmeg.

### BAKED HUCKLEBERRY PUDDING.

One quart huckleberries, 3 eggs well beaten, separately, 1 cup sugar, 1 tablespoon butter, 1 cup milk, 1 pint of flour, ¼ teaspoon soda, 2 teaspoons baking powder, roll berries well in the flour and add them the last of all; bake ½ hour; serve with liquid sauce.

### NANTUCKET PUDDING.

One quart berries, or any small fruit, 2 tablespoons flour, 2 tablespoons sugar; simmer together and turn into moulds; cover with frosting as for cake, or with whipped eggs and sugar, browning lightly in the oven; serve with cream.

### WHORTLEBERRY PUDDING.

Three cups flour, 1 cup molasses, ½ cup milk, 1 teaspoon of salaratus dissolved in as little hot water as possible, 1 quart of berries (or cherries); steam 3 hours.

### GERMAN PUFFS.

One pint milk, whites of 3 eggs, yolks of 6 eggs, 5 tablespoons flour, 1 tablespoon melted butter, a little salt; bake in cups half full for 20 minutes; serve with sauce as follows:

SAUCE—Whites of 5 eggs, beaten to a froth, add a coffee cup of sugar and juice of 2 large oranges.

### INDIAN MEAL PUFFS.

Into 1 quart boiling milk stir 8 tablespoons of meal and 4 spoonfuls of sugar, boil 5 minutes, stirring constantly, when cool add 6 well beaten eggs; bake in buttered cups half an hour. Try

## ADDITIONAL RECIPES.

Brown Pudding.

One egg
1 cup of Molasses
3/4 cup of Hot water
2 teaspoons of soda
Flour thickness of Jelly Cake
Steam one hour

Sauce 1. cup sugar
3 eggs beaten separately
Juice of one Lemon.

## PUDDING SAUCES—Continued.

### WINE SAUCE.

One-half cup butter, 1 cup pulverized sugar; cream together well; add 2 tablespoons sherry wine, ½ cup cream; put in a bowl and stir over hot water until all is well melted together.

### COLD CREAM SAUCE.

Stir to a cream 1 cup powdered sugar, ½ cup of butter, then add 1 cup cold thick cream; flavor to taste; stir well together and let get cold.

### CUSTARD SAUCE.

One cup of sugar, 2 beaten eggs, 1 pint of milk, flavor to taste; heat milk to boiling, add by degrees the eggs and sugar; stir until it thickens, be careful and not let it cook too long or it will curdle; flavor; serve cold.

### CARAMEL SAUCE.

Place a sauce pan over the fire, when it is hot put into it 4 tablespoons white sugar and 1 tablespoon water; stir for 4 minutes or so or till all the water evaporates; watch carefully till it is a delicate brown, have ready 1 pint cold water and 1 cup of sugar mixed with some flavoring; turn into the sauce pan with browned sugar and let it simmer 10 minutes.

### SUGAR SAUCE.

One coffee cup sugar, ½ cup water, 1 tablespoon butter; boil all together till like syrup; flavor with lemon or vanilla. If wished add 1 tablespoon lemon juice.

### FRUIT SYRUP FOR SAUCE.

The juice of canned strawberries, cherries, raspberries, etc., made very sweet and thick like syrup makes fine pudding sauce.

### JELLY SAUCE.

Melt 2 tablespoons of sugar and ½ cup of jelly in a cup of boiling water adding two tablespoons of butter; then stir into it 1 teaspoon cornstarch dissolved in ½ cup water; add to the jelly and boil up; set in a bowl of hot water to keep warm till needed; stir occasionally; any fruit jelly may be used.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## SAUCES—Continued.

### DRIED APPLE SAUCE.

Look over, wash thoroughly and soak 15 minutes in clean warm water, drain, cover with cold water and simmer slowly for 2 hours, mash fine, sweeten and season with cinnamon or season with grated lemon peel and add some of the juice; do not sweeten until about 5 minutes before removing from fire or the apples will be tough; follow same rule for dried peaches only do not mash so fine or season so highly.

### PRUNE SAUCE.

Wash thoroughly, cover with warm water and soak 1 hour; put in a covered stew-pan and simmer till very soft and tender; sweeten to taste a few minutes before removing from the fire. Eat cold.

# LIGHT DESSERTS.

## FRUIT JELLY.

One oz. gelatine, 1 quart water, 1 quart granulated sugar, 4 lemons, 1 orange, soak gelatine in water, stir while dissolving, then add sugar, then juice of the lemons and orange; boil up all together; put away till partially solid; take French cherries, almonds, malaga grapes and pieces of orange and put fruit and jelly in layers in a mold, wet mold first; set away to harden.

## LEMON JELLY.

To 1 package gelatine add 1 pint cold water; stand 1 hour, then add 2 pints boiling water and 2 lbs. sugar, the juice of 4 lemons the grated rind of 1; strain and put in molds.

## LEMON JELLY—(Small Recipe.)

One-quarter box gelatine, 1 pint water, ½ cup sugar, juice of 3 lemons; soak an hour in the water then boil up once; strain and let it get cold.

## COFFEE JELLY.

Dissolve ½ box gelatine in 1 cup cold water, pour over it 1½ pints boiling coffee, 1 cup sugar, pour in mold; eat cold with whipped cream.

## COFFEE CREAM JELLY.

One cup of very strong, clear coffee, soak ½ box of gelatine in ½ cup of milk for an hour or more, then put in a double boiler and stir till it is dissolved, add 1 cup of sugar, the cup of coffee, then the well beaten yolks of 4 eggs, strain and set away to cool, when almost cold stir it a few minutes until smooth and almost stiff, then stir in quickly 1 pint of whipped cream; pour in a mold and set away to harden.

## CHOCOLATE CREAM JELLY.

Make the same as coffee cream, only use chocolate instead of coffee.

## FRUIT TAPIOCA JELLY.

Wash ¼ lb. of tapioca and if of the lump variety, soak over

## LIGHT DESSERTS—Continued.

### PEACH BAVARIAN CREAM.

One quart of canned peaches, large cupful of sugar, 1 pint of cream, ½ box of gelatine, ½ cup of cold water; mash the peaches and rub them and the juice through a sieve, add the sugar, soak the gelatine two hours in the cold water, whip the cream to a froth, put the peaches in a sauce pan and let them simmer 20 minutes, stir often, add the gelatine to the hot peaches and remove from the fire at once, place the sauce pan in a pan of ice water and beat until the mixture thickens; then stir in the cream, mix thoroughly and pour into the mold, set away to harden; serve with whipped cream. Apricot, pear and pineapple Bavarian Creams are made in the same way.

### RASPBERRY BAVARIAN CREAM.

One quart of fresh fruit or 1 pint of canned raspberries, mash the berries through a sieve and stir in a cupful sugar; soak ½ box gelatine in ½ cup cold water 2 hours; then pour on ½ cup boiling water and strain into the raspberry juice; whip 1 pint of cream to a stiff froth and whip all the ingredients together; pour into a wetted mold and set away to harden. Take out upon a platter and put whipped cream around it when wished to serve. Strawberries and blackberries can be used the same way.

### WINE JELLY.

One box of gelatine, pour over it 1 pint cold water, let stand 10 minutes, add 2 coffee-cups sugar (granulated) and juice and rind of 1 lemon, then add 1½ pints boiling water and 1 coffee-cup of wine, stir until dissolved, then strain, put into a mold at once.

### ORANGE JELLY AND FRUIT JELLY.

Use in the place of the wine the juice of 4 oranges.

A pretty way to mold these jellies is to fill the mold to the depth of 2 inches with the liquid jelly, when this is a little hardened put on a layer of fruit, then a layer of jelly and so on. Candied cherries and pineapple or white grapes, strawberries and small divisions of orange may be used.

### STRAWBERRY SALAD OR JELLY.

To the juice of 1 quart of strawberries add ½ teacupful of dissolved gelatine, strain and add ½ cup sugar; pour this mixture over 1 quart of berries. Let it harden in a mold. Serve with whipped cream.

## LIGHT DESSERTS—Continued.

### SNOW PUDDING No. 2.

Soak ½ box gelatine in ½ cup of cold water for ½ an hour, pour over it 1 pint of boiling water, when dissolved add ¾ lb. of sugar and ½ cup of lemon juice, stand till cold, and begun to form; then beat till white as snow, stir in the stiffly beaten whites of 3 eggs, put in a wetted mold; let stand till firm; turn out to serve and use a custard sauce.

### SNOW PUDDING—(CORNSTARCH)—No. 3.

Three tablespoons corn starch dissolved in cold water; pour upon it 1 pint boiling water, add the whites of 3 eggs beaten stiff, sweeten with 1 tablespoon powdered sugar, flavor to taste, wet a mold, fill with mixture, steam 20 minutes.

SAUCE—Beat the yolks of 3 eggs, add 1 cup sugar, 1 cup milk, butter size of an egg; boil a few minutes, flavor to taste. Let the pudding and the sauce get very cold. (Add juice and rind of lemon to the pudding if desired.)

### APPLE CREAM.

Peel and core tart apples; slice and weigh them. To 3 lbs. of apples take 1 cup of sugar, put in a granite kettle with the grated rind of 1 lemon and the juice, 2 cloves and 1 inch stick of cinnamon, simmer slowly until apples are very tender, then rub through a colander; scald 1 pint fresh cream, mix it with the apple pulp and serve cold.

### APPLE SNOW No. 1.

Pee! and grate into an earthen bowl, 1 large tart apple and as it is grated sprinkle over it 1 cupful of powdered sugar to keep the apple from turning dark; beat with this the whites of 2 eggs beaten stiff and beat together 15 minutes. It will beat up very stiff and light. Then heap up the mixture in a glass dish and pour around it a a good smooth custard or serve it with it.

### APPLE SNOW No. 2.

Stew some finely flavored sour apples till tender and beat 1½ cups powdered sugar into 1 pint of the apple sauce, whip till light then add the whites of 2 eggs beaten stiff, whip all together till stiff and light; serve very cold with whipped cream or a good custard.

## LIGHT DESSERTS—Continued.

hot water, sweeten and flavor to taste, stir in a very little cream to cool it, then stir in the whipped cream; line bottom and sides of mold or dish with lady-fingers or sponge cake, then turn in mixture and set away to harden.

### CHARLOTTE RUSSE No. 2.

Dissolve ½ box gelatine in 1 cup water; put it on the stove and heat thoroughly, when it is dissolved take it off and pour it upon 3 well beaten eggs; return to the stove and let it come to a boil; remove from the fire and stir in 1 cup sugar, ½ teaspoon vanilla; stir till cold but not congealed; then stir in 1 quart of whipped cream; line a mold with lady-fingers or sponge cake; pour in the mixture and put in a cool place to harden.

### CHARLOTTE RUSSE No. 3.

One-third box gelatine dissolved in ¾ cup sweet milk, whip 1 pint cream, sweeten and flavor to taste, add gelatine when cool. Line mold with sliced sponge cake or lady-fingers and set in a cool place.

### SNOW PYRAMIDS.

To 1 pint cold thick cream add 4 tablespoons powdered sugar, 1 teaspoon vanilla, ¼ box gelatine which has been soaked in a little cold water and then dissolved by standing over a hot tea kettle. When it begins to slightly thicken whip until light and thick. Turn into small glasses and set away. Just before serving beat the whites of 6 eggs to a stiff meringue with 6 tablespoons powdered sugar, adding gradually ½ tumbler of currant jelly. Drop a large spoonful of this on the top of each glass of cream heaping it up like a pyramid.

### CHOCOLATE AND WHIPPED CREAM PUDDING.

One quart milk, 1½ cups sugar, 4 level teaspoons of corn starch, ½ cup grated chocolate or 4 squares, put milk in double boiler, melt chocolate in a sauce pan and put a little of the hot milk to it, put sugar into hot milk in the boiler and add the melted chocolate and milk then the corn starch stirred smooth in a little cold milk, add vanilla when cold; put in deep serving dish and spread ½ pint cream whipped thickly over the top. Serve very cold.

## LIGHT DESSERTS—Continued.

whole 1 cup of water. Cover with a buttered plate that fits closely into the dish and press down upon the apples. Set the dish in a pan of hot water in the oven and cook slowly for 3½ hours. When cold it can be turned from the dish in a jellied mass, cold custard, whipped cream, syrup or any cold sauce can be turned around it or served with it.

### BISCUIT GLACE.

Take yolks of 9 eggs, beat slightly, add 1 lb. of granulated sugar, add 1½ gills of milk, put to boil in a small sauce pan in a skillet of hot water, stir the mixture all the time to prevent lumping. Take 2 pints cream, very cold, whip till stiff, flavor with vanilla. Take a spoonful of *cold* custard and put gently with the cream and mix all carefully together. Put in a square mold, pack in ice and salt for several hours. Be careful not to curdle the custard when cooking.

### COMPOTE OF APPLES.

Make a syrup of 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 sour apples; cook till nearly done in the syrup. Drain, and cook a few minutes in the oven. Boil the syrup till almost a jelly. Arrange the apples on a dish for serving. Fill the core cavities with jelly of some kind. Pour the syrup over them. Put whipped cream around the base.

### COMPOTE OF ORANGES.

Grate the yellow rind of 2 oranges, put in a granite iron sauce pan with 1 lb. of sugar and 1 cup of water. Boil 10 minutes; strain and add juice of 1 lemon. Peel ½ doz. oranges, remove all the white pith and divide into carpels. With a toothpick carefully remove the pips. Put sauce pan where it will barely simer and lay in as many carpels as possible without being on top of each other. Simmer gently for 10 minutes, then drain and put in the dish in which they are to be served. Repeat until all are cooked; then boil down the syrup and pour over the fruit. Set away till very cold.

### COMPOTE OF PEACHES.

Put layers of plain boiled rice (warm) and of canned peaches alternately in a serving dish. Have all warm and serve with whipped cream sweetened or plain cream.

# ADDITIONAL RECIPES.

# ADDITIONAL RECIPES.

## ICE CREAM AND ICES—Continued.

yolks. Put whites of eggs beaten stiff into 1 pint cream whipped, mix, flavor, freeze.

### NEW YORK ICE CREAM.

One quart of milk and 4 eggs, ⅔ cup sugar, vanilla to flavor. Beat the yolks light with sugar, and add to the milk; then beat whites stiff just before freezing and add to mixture. Use part or all cream if preferred.

### LEMON ICE CREAM No. 1.

Make same as vanilla ice cream except flavoring with 1 tablespoon lemon extract.

### LEMON ICE CREAM No. 2.

One quart cream, ¾ lb. sugar, juice of 2 lemons, juice of 1 orange. Mix sugar and the grated yellow rind of 1 lemon and the orange juice together. Let stand 1 hour. Scald the cream in a double boiler. Let it get cold. When cold put in freezer and when about half frozen add the lemon juice and sugar. Turn the crank rapidly a few minutes till frozen.

### GELATINE ICE CREAM.

One quart cream, 1 pint milk, ¾ lb. sugar, ½ box gelatine, 1 tablespoon vanilla; cover gelatine with the milk and let stand 30 minutes, then put in double boiler; when scalding hot add the sugar, strain; add cream and vanilla. When cold freeze.

### COFFEE ICE CREAM.

One quart cream, ½ lb. pulverized sugar, 4 oz. ground coffee. Put coffee and 1 pint of cream in double boiler and steep for 10 minutes, then strain; add the sugar, stir until dissolved, add the rest of the cream. When cold freeze.

### CHOCOLATE ICE CREAM.

O quart cream, ½ lb. sugar, 6 eggs, 1 tablespoon vanilla, 1 small piece stick cinnamon, 4 ounces sweet chocolate; put cream and cinnamon in boiler to scald, beat yolks of eggs and sugar together, add the stiff whites, stir this into the cream and cook until it begins to thicken. Strain, add grated chocolate. Flavor with vanilla. When cold freeze.

## ICE CREAM AND ICES—Continued.

### LEMON ICE No. 1.

Boil 2 quarts of water and 5 cups of sugar together. When cool add the juice of 6 lemons and freeze. When ready add the whites of 3 eggs. This will make 1 gallon.

### LEMON ICE No. 2.

Juice 5 lemons, 1 pint sugar, 1 quart water, 1 tablespoon gelatine. Boil sugar and water together, when cold add lemon juice and the gelatine dissolved. Freeze.

### LEMON ICE No. 3.

Juice of 6 lemons, grated rind of 3, 1 large orange, juice and rind. Squeeze the juice of the lemons and orange, add grated peel and let it stand an hour or more; squeeze and strain through cheese cloth, add 1 pint of water and 2 cups sugar. Stir till dissolved. Freeze same as ice cream but let it stand longer, at least 3 hours.

### ORANGE WATER ICE.

Twelve oranges, 1 lb. sugar, 1 quart water; make same as Lemon Water Ice.

### PINEAPPLE ICE.

One quart water, 1 quart sugar, 1 pineapple, or 1 pint can grated pineapple, the juice of 3 lemons and the grated yellow rind of 1 lemon. When frozen add beaten whites of 3 eggs. Will make 1 gallon.

### STRAWBERRY ICE.

Syrup of 1 quart water and 1 quart sugar, 1 quart crushed strawberries, juice of 3 lemons. When nearly frozen add beaten whites of 3 eggs.

### GRAPE ICE.

Make a syrup with 1½ lbs. of sugar and 1 pint of water, bring it to the boiling point pour it while hot over 4 lbs. of grapes (ripe) which have been mashed to a pulp. Let stand 1 hour, then rub through a sieve, add the juice of 1 lemon and freeze; when partly frozen add the beaten stiff whites of 2 eggs with two tablespoons of powdered sugar, mix well and finish freezing, then repack and stand 2 hours.

# ADDITIONAL RECIPES.

# BEVERAGES.

## COFFEE.

One rounding tablespoon of finely ground coffee to each person and 1 for the coffee pot, 1 egg, crushed shell and all. Half of the egg will do when eggs are expensive. Allow 2 cups of water to each person. Stir eggs and coffee thoroughly together then add a cup of cold water. Standing awhile after mixing does not spoil it. Have the water in coffee pot boiling hot, stir the coffee into it, put on the stove, let it boil up, then stir it down, do this 3 or 4 times then place where it will simer from 5 to 10 minutes. Pour on a very little cold water to settle it. Do not let it stand after it is ready to serve. If wished to keep awhile pour off from the grounds into another pot and place where it will keep hot. Standing on the grounds makes it bitter.

The coffee pot must be kept clean. If a granite iron one is used and it looks black inside boil some soda in water in the pot a few minutes; this will remove the coffee oil which will spoil the best coffee if allowed to remain. If the pot is tin soda must not be used. Buy a new pot.

## ICED COFFEE.

When making the coffee for breakfast, make more than is needed. Use the extra iced for dinner. Do not let it stand on the grounds. Serve with cracked ice in each tumbler.

## TO MAKE TEA.

Two teaspoons of tea to a large cupful of boiling water, Bring water to boiling point and pour upon the tea. Let stand and steep for about 10 minutes, then pour on enough boiling water to make the required strength. Do not use water that has been boiling any length of time. Never allow tea to boil.

## ICED TEA.

It is not necessary to be made fresh when used. It may be prepared and poured off the grounds into bottles or fruit cans and kept till required. Either black or green tea may be used or both mixed. Most people like the black tea the best when iced.

## BEVERAGES—Continued.

### UNFERMENTED WINE.

Pick ripe grapes from the stems, wash, put into a preserving kettle with just enough water to keep from burning. Stir and cook for 30 minutes. Put them into a bag strainer and let them drip, but do not squeeze. To 3 quarts of juice add 1 quart of sugar. Stir till sugar is dissolved boil a few minutes and can or bottle up hot. If in bottles cover corks with sealing wax or paraffine.

### GRAPE JUICE PUNCH.

Two quarts of grape juice, 1 quart lemon juice, juice of 1 can of pineapple, 1 quart kitro or grape fruit tonic. Make a syrup of 3 lbs. of sugar; and add sufficient to sweeten the mixture; add 2 quarts of water. Will keep 2 weeks if kept bottled in the ice-chest. When wanted to serve place a piece of ice in a punch bowl and pour in the juice. Serve in small glasses.

### MEAD.

Two pounds white sugar, 1 pint strained honey, ¼ lb. of tartaric acid and 2 quarts of boiling water. When cold flavor with lemon, sassafras or any preferred flavor. Put 3 tablespoons to each glass nearly full of ice water and stir in ¼ teaspoon soda. Drink while effervescing.

### SILVER TOP.

One quart of water and add 1 pint of sugar; while sugar is dissolving beat the white of 1 egg to a stiff froth and add to it ½ ounce of tartaric acid, then mix with the sugar and water and flavor as desired. Use 2 tablespoons to 1 glass of water and a little soda. Stir and drink quickly. This drink can be made by using any fruit syrup.

### CREAM BEER.

Two ounces tartaric acid, 2 lbs. white sugar, juice of 1 lemon, 3 pints water; boil together 5 minutes, when nearly cold, add, after beating together whites of 3 eggs, ½ cup of flour, ½ ounce of essence of wintergreen, or any essence preferred. After being well mixed, bottle and keep in cool place. For drinking, take 2 tablespoons of the mixture to 1 tumbler of water and stir in ¼ teaspoon of bi-carbonate soda. Drink immediately.

# ADDITIONAL RECIPES.

## CANNING AND PRESERVING—Continued.

### GINGER PEARS No. 1.

Peel, core and halve small, sweet pears or quarter large ones; put on a plate in a steamer and steam till done; then take out, drain and save the juice and pears separately. Steam more until there are enough pears to fill 4 quart jars. Take 2½ times as much granulated sugar as juice and add to the juice in a preserving kettle; add ¼ lb. of pounded gingerroot and 1 tablespoon of mace broken up; also add 4 lemons sliced, taking out the seeds. Cook all together until the lemons are done and the juice is a rich brown syrup. Stir frequently and be very careful not to burn. Take out and strain through a seive strainer then add pears to the juice; if there is not syrup enough to fill the jars add water; boil up once and can, or put in jelly glasses.

### GINGER PEARS No 2.

Eight pounds pears, 8 lbs. sugar, ½ lb. preserved ginger, 4 lemons. Peel and core good sweet pears and chop coarsely together with the ginger; make a syrup of the sugar and 1 quart of water, add pears and ginger and boil 1 hour. Boil lemons till tender; peel and chop and add to pears and boil another hour. Put in glasses.

### CURRANT JELLY.

Take ripe currants, mash them, heat them through, not to cook them; put in a thin cloth a quart at a time and gently press it and wring it to get all the juice, measure the juice; put in a preserving kettle and boil 20 minutes. Weigh the sugar, putting 1 pound of sugar to each pint of juice. When sugar is dissolved, boil up once, try a little in a cup on the ice and if it jellies it is done. Probably it will jelly right away as soon as dissolved. Do not cook jellies after sugar is added any more than necessary or they will turn dark. Roll jelly glasses in hot water; fill with jelly nearly to the top. Cover with parafine while hot or melt it after jelly is cold and pour over. Put on the tin cover and put away in dry cool place.

### STRAWBERRY JELLY.

Made same as currant jelly.

### ORANGE MARMALADE.

Two dozen oranges, 8 lemons, an equal weight of sugar. Peel oranges and lemons in quarters, and put the skins of both

## CANNING AND PRESERVING—Continued.

into bag-strainer and let drip into a large bowl, suspending the bag over the bowl. One lb. sugar to 1 pint of juice. Boil the juice same as currant jelly; add sugar, then try on the ice. When stiff enough put in the glasses.

### QUINCE JELLY.

Rub the down from the quinces, peel quarter and cut out out the cores. Slice the fruit and preserve it. Use the skins and the cores and seeds for the jelly. Cover them with cold water, boil them till soft (apples may be added to make more jelly) and will all be flavored with the quince. Put in jelly-bag, let drip into a large bowl or agate pan. Put juice, after measuring, into kettle; bo l 5 minutes, then add the sugar (1 lb. to each pint), when dissolved, boil up once and try on ice. When stiff enough put in glasses.

### JAMS.

For jams of all kinds allow ¾ lb. of sugar to each pound of fruit. Mash berries and sugar and cook slowly from 20 to 30 minutes. Skim, put in jars or jelly glasses.

### SPICED CURRANTS.

Five lbs. currants, 4 lbs. brown sugar, 1 tablespoon cloves, 2 tablespoons cinnamon, 1 pint vinegar; boil 2 hours or more until thick.

# ADDITIONAL RECIPES.

## CATSUPS AND PICKLES—Continued.

cover them with vinegar. Tie spices in muslin bags. A little alum will make them crisp. To make them green put green grape leaves between the layers when heating.

### CUCUMBER PICKLES.

Select small cucumbers, using only fine unspecked; pack in stone jars in layers and strew thickly with salt. Cover top layer very thickly with salt and pour on cold water enough to cover them. Lay a plate on the top of them and press down with a clean stone to keep cucumbers under brine. They will keep in this brine a month by stirring up from the bottom every other day. Only be sure the brine is strong enough to bear up an egg. When ready to put them up throw away the brine and every cucumber that is soft. Put them into fresh water and let stand 24 hours; then change water and soak another day. If they have only been in the brine 24 hours they need not be soaked. Heat some vinegar and pour over them boiling hot. Let stand a day. Then take the vinegar put it in a kettle and add to 1 gallon of vinegar 1 cup sugar and whole spices and whole black peppers tied in muslin bags. When boiling hot pour over cucumbers; let stand 2 days; heat vinegar and pour over again. Repeat this process three more times with three or four days between. Put in jars and cover closely. They will be ready to use in a month or two.

### PICKLED ONIONS.

Peel small onions till white, cook in strong salted water for a very few minutes. Put in glass jars and pour over them hot spiced vinegar. Cover close; keep in a dark place.

### PICKLED PEACHES—(Unpeeled.)

Brush the down off with a whisk-broom and prick each with a silver fork. Steam then till nearly done. Take them out and spread upon platters. To every 7 pounds of fruit use 3 pounds of sugar, add a little water and boil 15 minutes; skim and add 3 pints of vinegar, 1 tablespoon allspice, cinnamon, 1 teaspoon cloves. Boil all together 10 minutes; then add peaches and cook till they can be pierced with a broom straw. Take out and spread again on platters while boiling down the syrup. Pack the peaches in glass jars and pour the syrup over them scalding hot.

# ADDITIONAL RECIPES.

# CONFECTIONERY.

## MOLASSES CANDY.

One cup N. O. molasses, 1 cup sugar, butter size of an egg, 1 tablespoon vinegar; boil, but do not stir till it hardens when dropped into cold water. When done stir in a teaepoon soda and beat well, pour into buttered pans and when cool pull until white, cut into sticks. If any flavoring is desired, put in before pouring out.

## HOARHOUND CANDY.

Steep 2 ounces of dried hoarhound in 1½ pints of water for ½ an hour. Strain and add 3½ lbs of brown sugar. Boil till sufficiently hard. Pour out on greased tins and when cool enough to retain shape mark off in squares or sticks.

## VANILLA TAFFY.

One pound white sugar, 1 cup cream, 1 ounce gum arabic; boil sugar and cream together, when half done add dissolved gum arabic. When done flavor with vanilla.

## BUTTER SCOTCH.

Three lbs A coffee sugar, ¼ lb. butter, ½ teaspoon cream tartar, 8 drops lemon extract and just sufficient amount of water to dissolve sugar. Boil sugar without stirring until it breaks in cold water. When done add the lemon; pour into a buttered dripping-pan, ¼ inch thick. When partly cold mark in squares.

## ORANGE OR LEMON DROPS.

Grate the rind of 1 orange and squeeze out the juice, add to this a pinch of tartaric acid; then stir in confectioner's sugar until enough to form into small balls.

Make lemon drops the same way. Color a faint yellow.

## BUTTER TAFFY.

One cup molasses, 1 cup sugar; when boiled and done stir in nearly ½ cup butter, flavor with vanilla.

## CONFECTIONERY—Continued.

### COCOANUT DROPS.

One lb. descicated cocoanut, ½ lb pulverized sugar, 1 white of an egg, work all together; roll into little balls in the hand and bake on buttered tins.

### HICKORY NUT MACAROONS.

To hickory nuts pounded fine add mixed ground allspice and nutmeg. Make a frosting as for cake; stir in meats and spices, putting in enough only to make it convenient to handle. Flour the hands and make the mixture into balls size of a nutmeg; lay them in tins well buttered, giving room to spread; bake in a quick oven; used washed butter for greasing the tins. Lard or salt butter gives an unpleasant taste.

### CREAM WALNUT CANDY.

Two lbs. of sugar 1 teacup of water; boil until it threads. Flavor highly with vanilla. Take from fire and stir till white and creamy. Have walnuts ready; make candy into small, round cakes; press walnuts into sides. Drop into granulated sugar.

### COCOANUT CREAM CANDY.

One and one-half lbs. sugar, 1 cocoanut. Put sugar and milk of the cocoanut together; heat slowly till sugar is melted, boil 5 mihutes, add cocoanut finely grated, boil 10 minutes longer, stir constantly to keep from burning; pour on buttered plates, cut in squares. It will take 2 days to harden.

### PASTE FOR FRENCH CANDIES.

One tablespoon water, 1 white of egg, beat into it enough candy-sugar or powdered, till stiff enough to roll or make into shapes.

### CHOCOLATE CREAMS.

Roll some of the French candy paste into any desired shape. Dip in melted chocolate. Drop on greased plates or waxed paper.

### COCOANUT.

Stir grated cocoanut into the paste and cut in squares. Hickory nut meats can be stirred with some of the paste. English walnuts aan be pressed into both sides of small flat cakes. Can color candy with saffron flowers or pink with cake coloring.

## CONFECTIONERY—Continued.

milk, vanilla to flavor, 1 cup cocoanut. Make same as chocolate fudge, but add cocoanut or any nut meats to either recipe after taking from fire.

### MAPLE FUDGE.

Make the same as other fudge only substitute maple sugar for granulated.

### FRUIT FUDGE.

Add chopped candied fruits, dates, figs or citron to cream fudge.

# ADDITIONAL RECIPES.

## CHAFING DISH RECIPES—Continued.

Mince ham; fry lightly in the blazer. Then add the well beaten eggs. Serve from the chafing dish upon hot plates, a sprig of parsley on each.

### EGGS BECHEMEL.

One tablespoonful minced onion; 2 tablespoonfuls butter; 2 tablespoonfuls flour; 2 cups milk; 6 hard boiled eggs. Brown onion in butter; then add flour; add milk and cook until mixture thickens; add eggs cut in quarters, lengthwise. Thoroughly heat in sauce. Serve from chafing dish, with salted crackers.

### EGGS WITH MUSHROOMS.

One cup mushrooms; 5 eggs; 2 tablespoonfuls butter; 4 tablespoonfuls of cream or milk; salt. Saute mushrooms in butter; add eggs, well beaten, and cream; salt; stir till eggs are cooked. Serve from pan.

### DRIED BEEF WITH EGGS.

Pick thinly sliced dried beef in small pieces; cover with hot water; let simmer 5 minutes; then pour off the water and put 1 heaping teaspoon butter into the chafing dish with the dried beef; let it cook a very few minutes, then pour into the dish 4 partly beaten eggs; stir like scrambled eggs. When done serve with toasted bread.

### CHIPPED BEEF—BOSTON STYLE.

One-half cup dried beef; 1 cup tomatoes; 2 tablespoonfuls butter; 2 tablespoonfuls grated cheese; 3 eggs; salt and pepper; cinnamon; onion juice. Place butter in chafing dish with tomatoes. Add a drop of onion juice. When heated add the beef, shredded fine; then the cheese, with a little each of salt, pepper and cinnamon. Serve on toast, or on a platter garnished with hard boiled eggs, cut in quarters.

### LIVER SAUTE.

Six or 7 thin slices calf's liver; 2 tablespoonfuls butter; 1 tablespoonful sauce *piquante;* 5 drops onion juice; salt. Saute liver in butter; add onion juice; sauce and salt to taste. Serve hot, sprinkled with finely chopped parsley.

## CHAFING DISH RECIPES—Continued.

### CHEESE FONDU.

Two eggs; 1 cup of cheese; 1 cup of milk; tablespoonful of butter; salt; paprika. Heat milk and butter; then add cheese; when dissolved, add eggs, previously well beaten; lastly condiments. Serve with bread or salted crackers.

### CREAM OF ASPARAGUS.

One can asparagus; 3 tablespoonfuls of butter; 1 spoonful of flour; yolks of 3 eggs; 1 pint of stock; 1 pint of milk; salt and pepper. Heat milk and stock together in lower pan; add the asparagus (after having been crushed or sieved); then add butter and flour rubbed together; the well beaten yolks of eggs; salt and pepper to taste. Serve directly from the pan.

### BOUILLON.

Two tablespoonfuls extract of beef; 1 quart of water; heat in lower pan and serve from it, in cups. If desired, more seasoning may be added.

# ADDITIONAL RECIPES.

## HOUSEHOLD RECIPES—Continued.

### CLEANING FLUID.

One gallon of gasoline, 1 ounce alcohol, $\frac{1}{8}$ ounce bay rum, $\frac{1}{8}$ ounce ammonia, $\frac{1}{2}$ ounce chloroform, $\frac{1}{8}$ lb. borax, $\frac{1}{2}$ ounce ether; mix, and be careful not to use it near a fire or light.

### TO REMOVE INK.

When the ink is still wet sponge thoroughly with skim-milk. Wash sponge in cold water then wash ink again with the milk, and so on till the ink has disappeared. If the ink has dried remove from white cloth by oxalic acid or lemon juice and salt.

### MILDEW.

Mix lemon juice with salt, powdered starch and soft soap; rub on thickly and put in hot sun. Repeat two or three times if necessary.

### MOSQUITOES.

Uncork bottle of pennyroyal at night and leave open in sleeping room. The mosquitoes will leave.

### RATS AND MICE.

Mix potash with indian meal and throw it into rat holes. Rats will leave. Saturate a rag with a solution of cayenne pepper and stuff it into the holes and the mice will avoid them.

### FOR BURNS.

One-third part linseed oil, $\frac{2}{3}$ parts lime water. Shake well; apply and wrap in soft linen.

### TO BLANCH ALMONDS, ETC.

And to remove skin from chickens and to whiten vegetables, plunge in boiling water a short time then into cold water.

### DISINFECTANTS.

Roasted coffee is one of the most powerful means, not only of rendering animal and vegetable effluvia innoxious, but of actually destroying it. A teaspoonful of carbolic acid stirred in a pail of water will sweeten water-closets and sinks.

### TO DETECT OLEOMARGERINE.

Grease a piece of clean writing paper with the suspected butter; burn the greased paper; when half consumed blow it out.

## HOUSEHOLD RECIPES—Continued.

clothes from the tub to the boiler without wringing. Put the clothes that have been boiled, a few at a time, into a tub of clean warm water and rub slightly, using as little soap as possible. Rinse thoroughly, blue, wring and hang out to dry. If there are more clothes to boil, add a little more fluid and water to the boiler and proceed as before. This recipe is for white clothes. Calicoes may be washed in one of the tubs after the other clothes are out. While the first lot of clothes are soaking and boiling, the flannels may be washed and hung out to dry. This fluid has been thoroughly tested. It is a great saving of labor and does not injure the clothes if used according to directions.

### TO RENOVATE BLACK SILK.

Rub the silk all over on the right side with a solution of ammonia and water (2 teaspoons powdered ammonia to ¼ pint warm water) and smooth it out on the wrong side with a moderately hot iron, and the silk will present a bright black appearance.

### TO RESTORE RUSTY BLACK LACE.

A teaspoonful of gum arabic dissolved in 1 teacupful of boiling water; when cool, add ½ teaspoon black ink, dip the lace and spread smoothly between the folds of a newspaper, and press dry with books or the like. Lace shawls can be dressed over in this way, by pinning a sheet to the carpet and stretching the shawl upon that.

### TO RENOVATE BLACK ALPACAS AND DRESS GOODS.

To dress over black alapacas or black worsted dress goods of any kind, sponge with cold black tea and iron on wrong side.

### TO CLEAN BLACK RIBBON OR SILK.

Take an old kid glove (black preferable), no matter how old and boil it in a pint of water for a short time, then let it cool until the leather can be taken in the hand without burning; use the glove to sponge off the ribbon. If the ribbon is very dirty, dip it into the water and draw it through the fingers a few times before sponging. After cleaning, lay a piece of paper over the ribbon and iron; paper is better than cloth. The ribbon will look like new.

## ADDITIONAL RECIPES.

Apple Sauce Cake

1 1/4 Cups Apple Sauce
1/2 Shortening
1 Cup Raisons
1 Sugar
2 Flour
1 1/2 Teaspoon Soda
1 " Cinnamon
1/2 Cloves

## MEDICINAL RECIPES—Continued.

over it and stir and pour enough on to make like mush. For a large poultice put in ⅓ of a teaspoon of mustard and stir in dry meal before pouring on the water. Spread about ½ inch thick upon cheese cloth, pour a tablespoon or more of glycerine upon the poultice and some alcohol. Cover with another piece of cheese cloth or thin old muslin. Have poultice as hot as can be put on the flesh without blistering. Cover with a dry, warm cloth and then with cotton wadding and tuck flannel over all to keep warm. Have ready another poultice in time to change when the other gets cool, probably in 20 minutes, more or less. Re-heat the other poultice by pouring a little water over it and putting it in a flat tin over the stove and turning it and lifting to keep from burning. When hot through pour on some alcohol aud put on the person, then re-heat the other one. Apply till patient is better.

### SPICE POULTICE

(For Cholera Infantum, Vomiting and Inactive Bowels.)

Make a poultice of flaxseed meal, and add 1 tablespoon allspice, 1 tablespoon cloves, 1 tablespoon cinnamon, added to the dry meal, pour on boiling water stir and pour till like a thick mush; spread upon cheese cloth and pour a little glycerine and alcohol over it. Cover with cheese cloth and put over the stomach and bowls, cover with cloths to keep warm. Keep warm with hot water bags around the person.

### RHUBARB SYRUP (For Diarrhoea.)

One oz. rhubarb root, 1 tablespoon cinnamon bark, 1 teaspoon soda, 1 pint boiling water, simmer 1 hour, cool, strain, add 1 cupful of white sugar; add 1 gill whisky. Bottle and keep in cool place.

DOSE FOR CHILDREN—1 to 6 years, 1 teaspoonful 3 times a day. After that age increase the dose.

### BLACKBERRY SYRUP.

To 1 pint juice use 1 lb. white sugar, ½ oz. cinnamon, ¼ oz. mace, 2 teaspoons cloves; boil together 15 minutes, strain through a cloth, when cool add 1 wineglass of brandy to every pint of syrup, bottle and seal up.

## MEDICINAL RECIPES—Continued.

### HOW TO KEEP WELL.

Don't sleep in a draught.
Don't go to bed with cold feet.
Don't stand over hot-air registers.
Don't eat what you don't need, just to save it.
Don't try to cool too quickly after exercising.
Don't sleep in a room without ventilation of some kind.
Don't stuff a cold lest you should next be obliged to starve a fever.
Don't sit in a damp or chilly room without a fire.
Don't try to get along without warm underclothing in winter.

### EAU SUCRE.

Dissolve 4 lumps of sugar in glass of ice water. Take a teaspoonful every few minutes for a "tickling in the throat" or a hacking cough. Keep ice cold. Sometimes sugar dissolved in cream will also stop the cough.

### CAMPHORATED OIL.

Best olive oil and gum camphor. Pound the camphor gum and fill a bottle $\frac{1}{3}$ full; fill up with olive oil and set away to dissolve. Good for sore throat, chest, etc. Apply externally.

### TO DROP MEDICINE.

Shake the bottle so as to moisten the cork. With the wet end of the cork moisten the edges of the mouth of the bottle, then, holding the cork under the mouth of the bottle, let the fluid pass slowly over the cork in dropping.

### DISINFECTANT FOR SICK ROOMS, ETC.

Put some ground coffee in a saucer and place a small piece of camphor-gum in the center; light the gum with a match. Burn the coffee along with it.

### LINSEED SYRUP FOR COUGHS.

One ounce of linseed boiled in 1 quart of water for 1 hour; strain and add the juice of 2 lemons and $\frac{1}{2}$ lb. rock candy.

DOSE—A wineglass full when cough is troublesome.

### TO REMOVE FRECKLES.

Mix together 2 ounces of lemon juice and $\frac{1}{2}$ drachm of

## ADDITIONAL RECIPES.

Molasses Coo no Egg
1 Cup of Sugar
1/2 = Molasses
1 = Lard
8 Tables hot Coffee
1 Teasp. Salt
1 = Vinegar
2 = Soda Spices

# ADDITIONAL RECIPES.

## BABY FOODS ETC.—Continued.

### SUMMER COMPLAINT FOOD.

For cholera infantum, when babies refuse all food, use egg-albumen food.

### OINTMENT FOR BABIES.

Babies when teething or have colds, frequently have breaking out or roughness of the skin, etc. Take vaseline and mix in boracic acid powder. Keep in a small tin or glass box and put on the spots till healed.

### CHOKING.

When anything lodges in a baby's throat, turn the child head down and shake and gently pat on the back. Sometimes if it is a piece of food it may be pushed down with the finger.

### WIND COLIC.

One-half cup hot water, stir in ½ teaspoon powdered magnesia, ½ teaspoon sugar and 6 drops of essence of anise. Feed to baby as much as baby will take.

### FOR BABY'S SORE MOUTH.

Swab the mouth with the following mixture every little while: ½ tumbler water, 1 teaspoon glycerine, ½ teaspoon borax, mix. Make a swab of linen frayed some and wound around the end of a stick and fastened tightly.

### FOR SORE EYES.

Use a little boracic acid dissolved in water; wash and drop into the eyes.

# Beverages, Jellies, Gruels, Broths, Etc.

## For Invalids and Convalescents.

### TOAST WATER.

Two slices of stale bread toasted brown on both sides; cut in pieces and pour on 1 pint of boiling water; let cool. It may be sweetened or flavored if liked.

### CRUST COFFEE.

Pour boiling water over pieces of bread toasted very brown. Strain; serve with cream and sugar.

### HOP TEA.

Simmer 1 tablespoon of hops in 1 pint of water; when it tastes strongly of hops, strain and add sugar to suit the taste.

### FOR KIDNEY TROUBLE AND WEAK STOMACH.

Fresh buttermilk makes a good drink for people with kidney trouble and for weak stomach.

### MILK PUNCH.

One cup of milk, sweetened, 2 tablespoons brandy stirred in. Put in pieces of chipped ice; grate nutmeg over the top.

### LIME WATER AND MILK.

One wine glass limewater, mixed with 1 goblet of milk, can be retained by some weak stomachs when they can retain nothing else.

### JELLY WATER.

One large teaspoon of currant or cranberry jelly in a goblet of ice water; beat up well. Good for fever patient.

Blackberry or wild cherry jelly prepared the same way is good for those having the summer complaint.

### APPLE TODDY.

Boil a large juicy apple in 1 quart of water, when fallen to

## BEVERAGES, JELLIES, ETC,—Continued.

water until reduced half; take out the peel and pour in the dissolved arrowroot, sweeten it and boil 5 minutes.

### TAPIOCA JELLY No. 1.

Wash 1 cup tapioca; soak all night in 3 cups water until transparent; add sugar and lemon juice and a very little of the grated peel while boiling. Put away to cool when done.

### TAPIOCA JELLY No. 2.

One-half pint of tapioca, 1 quart of water, juice and a little of the yellow rind of a lemon; soak the tapioca 3 or 4 hours in the water, sweeten it, and boil for 1 hour in a double boiler, or until quite clear, stirring it often. When almost done, stir in the juice and the grated rind of the lemon. When sufficiently cooked, pour into molds or cups and eat cold with cream.

### CINNAMON TEA.

To ½ pint of fresh milk add stick of ground cinnamon enough to flavor and white sugar to taste, bring to the boiling point and drink either warm or cold. Excellent for diarrhoea in adults or children. A few drops or a teaspoon of brandy may be added if the case demands.

### CREAM SOUP.

One pint boiling water, ½ teacup cream; pour the water on the cream; add broken pieces of toasted bread and a little salt.

### TO REMOVE GREASE FROM BROTHS FOR THE SICK.

After pouring in dish pass clean white wrapping paper or blotting paper quickly over the top of the broth using several pieces till grease is removed. It can also be absorbed by holding lightly a piece of bread on a fork on the top of broth. If there is time let stand until cold and then remove the grease.

### BEEF BROTH.

Cut in small pieces 1 pound of good lean beef; put in kettle with 2 quarts of cold water and simmer 1½ hours; then add ½ teacup of tapioca that has been soaked in cold water 2 or 3 hours and boil ½ an hour longer. If the patient is strong enough to digest it, a bit of parsley and 2 or 3 slices of onion may be also cooked in it. Strain before serving, seasoning lightly with salt

## BEVERAGES, JELLIES, ETC.—Continued.

### CHICKEN BROTH.

Cut up a part of a fowl, bone and all in small pieces; cover with cold water. Bring to a boil and then simmer slowly till done. Strain, season with salt, let get cold and remove the fat. It should be used warmed, clear or a little cream added.

### CALVES' FEET BROTH.

Two calves' feet in two quarts of cold water, bring to a boil and simmer to shreds. Strain and season to taste. Set away till needed. Warm a small quantity at a time, allowing to each cupful 1 beaten egg and 2 tablespoons of milk. Boil up once and serve with thin crisp toast. A little lemon added is liked by some.

### MUTTON BROTH.

Put 1 lb. of lean mutton in 1 quart of unsalted cold water. Simmer till tender. Strain, season with salt and simmer awhile longer. Cook, 1 tablespoon of rice or barley till done, add to the broth 4 tablespoons milk and serve hot with cream crackers.

### PANADA.

Put 3 Boston crackers in a bowl and pour hot water over them; soak till soft, then put on a small lump of butter; grate over a little nutmeg or cinnamon, as preferred. Sweeten to taste. Eat hot. Add spirits if required.

### MILK TOAST.

Slice bread ½ inch thick, toast quickly and dip each slice in boiling water; butter a little, salt slightly and lay in a covered dish. Have ready boiling milk and pour over the toast. Cover closely and let stand 5 minutes.

### BROILED CHICKEN OR QUAIL.

Use the breast and broil on both sides, season lightly with butter, pepper and salt. Serve on a pretty plate with a slice of toast and a little jelly.

### OAT MEAL WAFERS.

Use equal parts of oat meal and water, add a little salt, make as thin as it can be shaken on the bottom of a pan so they will not be thicker than a knife blade when done. Bake very slowly and until quite dry, watching that it may not scorch. It will break up in pieces when taking out of the pan. Any delicate person can digest them and well people are fond of them.

# Articles Required For Kitchen Use.

1 quart tin measure.
1 graduated measuring cup.
1 colander.
1 muffin tin.
3 layer cake tins.
1 square loaf cake tin.
1 oblong loaf cake tin.
1 angel food tin.
1 large tin pail.
1 small tin pail.
1 large tin water pail.
1 wash boiler.
1 tea pot.
1 coffee pot.
1 tin dipper.
2 sizes dishpans.
2 funnels.
3 pie plates.
1 large granite iron dripping pan.
2 small iron dripping pans.
1 ice pick.
1 hammer.
2 sizes spiders.
1 pancake griddle.
3 bread pans.
1 meat chopper.
2 sizes wire strainers.
1 wire egg whip.
1 potato masher.
1 egg beater.
1 skimmer.
1 towel rack.
1 grater.
1 toaster.
1 flour sifter.
1 apple corer.
1 biscuit cutter.
1 doughnut cutter.
1 flour scoop.
1 sugar scoop.
1 can opener.
1 tea kettle.
3 sizes enameled pans.
1 granite iron pail.
1 slop pail.
1 granite iron dish pan.
2 sizes enameled stew kettles.
2 sizes enameled sauce pans.
2 sizes cake bowls.
1 soap holder.
1 double boiler.
1 large granite preserving kettle.
1 lard kettle.
1 lemon squeezer.
2 large earthen bowls.
1 bean pot.
2 small earthen bowls.
10 dozen clothes pins.
1 washboard.
1 ironing board.
1 clothes wringer.
1 rolling pin
1 wooden cake spoon.
1 set flat irons.

# GENERAL INDEX.

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