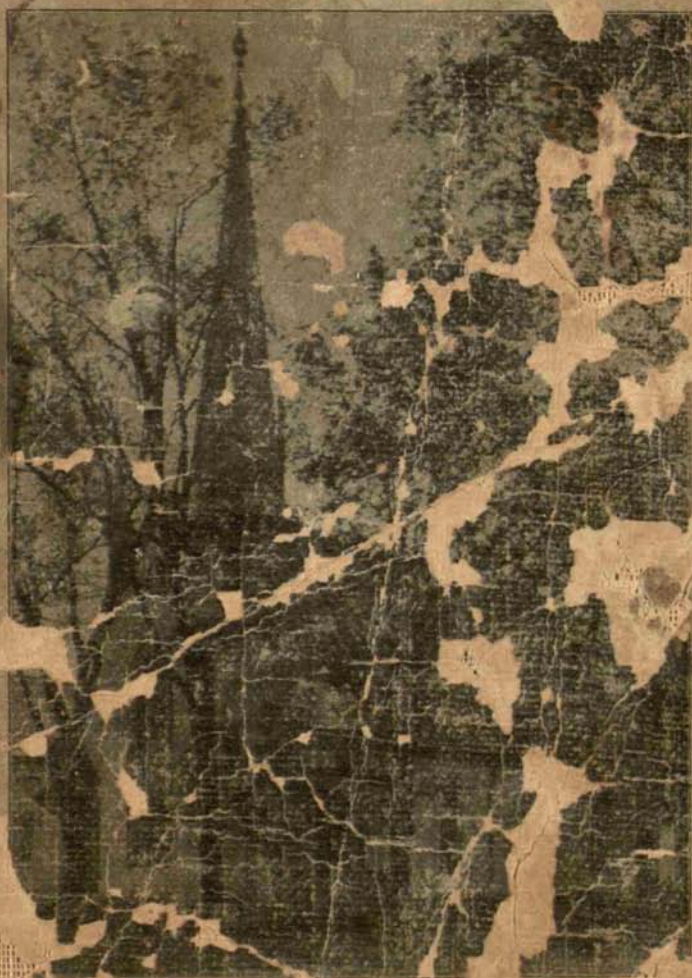


The Congregational Cook Book



FIRST CONGREGATIONAL RCH



Dill Pickles

c. vinegar
c. salt
1 t. water

Heat to boiling point
and pour over cucumbers.
Dill at buttons and top
of can.

Beet Pickles

2 t. vinegar, 2 qts. water, 2 cups
sugar, 1 heaping tblep. salt. Boil
skins & pour boiling hot over
cooked beets in cans & seal hot.

Peach Pickles

3 lbs B sugar, 1 qt. vinegar, 1 qt. water
sp. each clove & cinnamon.

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The Congregational Cook Book

EDITED BY
LADIES' AID SOCIETY
OF THE
FIRST CONGREGATIONAL CHURCH
EATON RAPIDS, MICHIGAN
1915

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FOREWORD

WE WISH THROUGH THE MEDIUM OF THIS BOOK, TO THANK OUR FRIENDS WHO HAVE SO KINDLY AIDED US IN MANY DIFFERENT WAYS.

IN SOLICITING ADVERTISEMENTS WE HAVE BEEN MET ALMOST UNIVERSALLY WITH A CHEERFUL AND GENEROUS RESPONSE.

OUR PATRONS BELIEVE IT TO BE A VALUABLE COMPILATION OF CHOICE RECIPES AND AN EXCELLENT ADVERTISING MEDIUM, AND MANY, IF NOT ALL, HAVE BEEN ACTUATED BY A DESIRE TO LEND A LITTLE SUPPORT TO THE GOOD CAUSE FOR WHICH THIS VOLUME IS PUBLISHED.

WE WOULD SUGGEST THEREFORE, THAT THE FRIENDS OF THE CONGREGATIONAL CHURCH REMEMBER THESE FAVORS, AND GO OUT OF THEIR WAY, IF NECESSARY, TO PATRONIZE THOSE WHO HAVE MADE THE PUBLICATION OF THE CONGREGATIONAL COOK BOOK A SUCCESS.

*"Good cooks are born, not made, they say;
The saying is most untrue.
Hard trying and these fine recipes
Will make good cooks of you."*

Beverages

"Drink, pretty creature, drink."—Wordsworth.

TO MAKE COFFEE

One tablespoon for each person and one for the pot, is the usual allowance in making coffee. Mix well with a little raw egg, (half an egg is enough for five or six persons); add enough cold water to make quite moist. Then pour on boiling water, one cupful for each spoonful of coffee. Let boil two or three minutes, then set back to draw, but not boil, twenty minutes longer.

VIENNA CHOCOLATE

Three quarts milk, two quarts water, six squares chocolate (Baker's), one-half cup sugar, seven even teaspoons of Kingsford's starch; shave chocolate, adding boiling water; when dissolved, add sugar and hot milk; stir frequently; dissolve corn starch, and as soon as mixture boils, stir it in; let the whole boil up once, then whip it.—Miss Sarah Kellogg.

CHOCOLATE

Four ounces Walter Baker's chocolate, one quart milk, three table-spoons hot water, two tablespoons sugar. Cut the chocolate in fine bits, put the milk in a double boiler, and when it reaches the boiling point, put the chocolate, sugar and water in a small iron or granite pan and stir over a hot fire until smooth and glossy. Stir this mixture into the hot milk and beat well. Serve at once, putting a tablespoonful of whipped cream in each cup, then filling with the chocolate.

TEA

Scald out the teapot and put in the tea, using one teaspoonful for each cupful. Pour on BOILING water, and let stand four or five minutes. If allowed to stand too long the tannin in the tea is developed, which not only darkens the tea but renders it hurtful.

GRAPE JUICE

Scald seven pounds of grapes. Drain in sack as for jelly. To the juice add three pounds of sugar; heat and seal in cans. When opened, to each quart of juice add one quart of water.

PUNCH

Juice and pulp of five oranges and lemons, one can sliced pineapple and one bottle of cherries. Slice one orange and lemon, add about five cups sugar and two quarts of water and cherry juice for coloring.

PUNCH FOR TWO HUNDRED

Six dozen lemons, four dozen oranges, three pineapples, fourteen pounds of sugar, two gallons water.

PINEAPPLE LEMONADE

Make a syrup by boiling one cup sugar and one pint water for ten minutes; add one can grated pineapple and juice of three lemons; strain and add one quart ice-water. Serve in lemonade glasses.—Mrs. E. S. Harris.

EGG LEMONADE

One lemon, one pint of water, four tablespoons granulated sugar, one egg. Put all together in a quart can with plenty of chipped ice and shake well. If preferred plain, leave out the egg.

RASPBERRY VINEGAR

Eight quarts of red raspberries, one quart good vinegar; pour vinegar over berries and let stand from twelve to twenty-four hours; then strain and to each pint of juice add one pound or less white sugar; boil a few minutes and when cold, bottle it. Two tablespoonfuls of vinegar to a tumbler of water makes a very refreshing drink.—Mrs. S. L. Adams.

Always use cold water in making soups; skim well, especially during the first hour. There is great necessity for thorough skimming, and to help the scum to rise, pour in a little cold water now and then, and as the soup reaches the boiling point, skim it. A little caramel added to the soup stock will give it a rich brown color. For seasoning use bay leaves, tarragon, mint, parsley, cloves, mace, celery seed and onions. Soup stock may be made and kept for many days in the winter, and from it may be made all the various kinds of soup. Stock made from meat without bones or gristle will not jelly. Never boil vegetables with stock that is to be kept, as they will cause it to become sour. In serving allow one quart of soup to four persons.

Soups

"Now good digestion waits on appetite, and health on both."
—Shakespeare.

BOUILLON

Stir together four pounds of finely chopped beef and two quarts of water; add one onion, sliced, two bay leaves, one carrot chopped fine, one blade of mace, five or six cloves; stand over fire, bring slowly to the boiling point, simmer one hour. Put one tablespoon sugar in a saucepan, when it burns add a slice of onion; stir until the onion browns, add bouillon. Strain through colander. Beat the whites of two eggs slightly, add to bouillon, bring to the boiling point and boil two minutes. Strain through two thicknesses of cheesecloth, add a palatable seasoning of salt, pepper and half a teaspoon of kitchen bouquet. Reheat and serve in bouillon cups.
—Mrs. A. D. Gallery.

BEEF SOUP

Prepare your beef bone by boiling the day before; let stand in kettle over night; skim all the fat off, then put over fire and heat. Any kind of soup can be made from this stock by adding vegetables, a little onion cut fine and added, also two or three potatoes and tomatoes if you like. A soup bone must always be put over in cold water and boiled four or five hours. Noodles may be added if you like.—Mrs. Artie Corbin.

BEAN SOUP

Prepare beans, place in kettle with one-quarter teaspoon soda and let come to a boil; drain and parboil in three waters; add a few slices of pork; cook, then add butter and cream.

HOMINY SOUP

To one quart of rich bean soup add one can hominy and one cup sweet cream.—Mrs. H. C. Minnie.

OYSTER STEW

Pour oysters into porcelain kettle, put in not too much cold water and salt. Stir well, heat gradually until the scum rises, skim very clean. Add butter, pepper and rich milk; not as much milk as you did water; let just come to a boil; set aside and serve.—Mrs. Artie Corbin.

TOMATO SOUP

Two cups beans thoroughly cooked; one pint tomatoes either canned or fresh; one medium sized potato; one onion; two quarts water; cook slowly two hours; season to taste with salt and pepper; strain; put back and when boiling add one-half cup vermicelli.—Mrs. Edith Barnes.

CORN SOUP

One can corn, one pint boiling water, one pint milk, one slice onion, two tablespoons butter and two tablespoons flour, salt and pepper to taste. Let the corn, water and onion simmer for 20 minutes, then press through a sieve. Make a white sauce of the butter, flour and milk and add to corn and season.—Mrs. H. S. Bentley.

CREAM OF CELERY SOUP

One-half pint chopped celery (coarse pieces and tops will do), slice of onion, a bay leaf, one and one-half pints water. Cook thirty minutes and press through a sieve, add one quart milk, one tablespoon butter, two tablespoons flour rubbed together. Stir till perfectly smooth, add teaspoon salt and serve piping hot.

CREAM OF PEA SOUP

Put one pint of milk in a double boiler, add one pint of cooked or canned peas, which have been put through the colander, rub together one tablespoon of flour and one of butter and add to soup. Just before serving add one-half pint of cream and serve very hot. Canned or green corn soup may be made in the same way and is very delicious.—Mrs. F. S. Leighton.

VEGETABLE SOUP

Boil shank of beef with water to cover, season, strain and let stand over night, remove fat. Add one pint strained tomatoes, one-half cup celery, three small potatoes sliced, one tablespoon rice and onion to season.—Mrs. John Ramsay.

CREAM TOMATO SOUP

One pint tomatoes, one teaspoon salt, one-half saltspoon white pepper, one-half saltspoon soda, one tablespoon Kingsford's cornstarch, one-third cup butter, one quart milk. Add soda and seasoning to the tomatoes; when boiling add the cornstarch wet with cold water, and boil ten minutes. Then strain and add, with the butter, to the milk already heated in a double boiler. Beat thoroughly and serve at once.—Mrs. A. D. Gallery.

NOODLES

To one egg take one tablespoon sweet milk, pinch of salt and mix stiff and roll thin; let stand two hours; then roll up in rolls and cut in slices one-quarter inch thick; cook in chicken broth.—Mrs. Eva Burgess.

Fish should be cleaned as soon as possible after being taken from the water. Fresh water fish should be sprinkled with salt and allowed to stand a few hours before cooking. Never soak them in water except when frozen; and they should be cooked as soon as thawed. Salt fish should be soaked over night at least, and the water changed often if very salt. To freshen salt fish always place the skin up, that the salt may settle to the bottom of the pan. Fish should always be well cooked being both unpalatable and unwholesome when under done. When buying fish, note the eyes, which if fresh should be full and bright, the gills of a bright clear red, and the body stiff. Garnishes for fish are parsley, cress, sliced beets and lemon.

Fish and Oysters

"I fished all day and caught a cold;
And just at night I had a bite.
'Twas not for naught I fishing went,
I hooked at least an appetite."

BAKED FISH

Cover fish with salt and water for one hour, then dry with cloth and stuff with dressing made of stale bread; sew together; dredge with flour and place in hot oven; just before done butter the top and brown. A small fish requires about one-half hour for baking, while a large one will take one hour in hot oven. A beaten egg will add to any kind of dressing as it holds it together and gives it a good flavor.—Mrs. H. H. Hamilton.

FISH TURBOT

Steam a white fish until tender; bone it and sprinkle with salt and pepper; heat one pint milk and add one-quarter pound flour, cool and add two eggs and one-quarter pound butter; season with little chopped parsley and onion. Put layer of fish in baking dish, then layer of dressing; cover top with bread crumbs and bake one-half hour. A three and one-half pound fish makes a baking dish full.—Mrs. W. D. Crocker.

SALMON TURBOT

Into a stew dish put a piece of butter the size of an egg, and one pint of milk, let heat and thicken as for gravy. When boiling, remove from fire and stir in two well beaten eggs and add salt and pepper to taste. Add one can salmon broken fine and bake about one-half hour.—Mrs. T. B. True.

ESCALLOPED SALMON

Heat one quart of milk scalding hot; thicken with one tablespoon flour; add one-third cup of butter, one teaspoon chopped onion, pinch red pepper and one-half teaspoon sage; one can salmon; put alternate layers of salmon and dressing in baking dish; put bits of butter on top and bake. If it seems too dry add a little milk.—Mrs. Hattie Walter.

SALMON LOAF

One cup salmon, four eggs beaten, four tablespoons butter, one cup

bread crumbs, salt, pepper and minced parsley; pick the fish fine, removing all bones and skin, then add butter and rub to a smooth paste; beat eggs and crumbs; mix all together, then put in dish and bake one hour. Serve hot with sauce.

SAUCE FOR SALMON LOAF

Into one cup boiling milk stir two tablespoons flour, one large tablespoon butter, a little pepper and salt; add one beaten egg and cook.—Mrs. Russell S. Spencer.

SALMON OMELET

One cup salmon minced fine, four eggs, four tablespoons cream, salt, pepper and paprika to taste. Take beaten yolks of eggs, add seasoning, salmon and cream and mix well. Add well beaten whites of eggs last. Cook in hot buttered pan as any ordinary egg omelet and serve immediately.—Mrs. H. L. Boice.

CREAMED CODFISH

Wash one pint shredded codfish in cold water two or three times, then put it into one quart of milk; moisten three tablespoons flour with milk; stir into hot milk and fish, add generous piece of butter and cook. An egg may be added after removing from fire. Serve with toast if desired.—Mrs. H. H. Hamilton.

OYSTER COCKTAIL

One-half pint catsup, three tablespoons horseradish, one teaspoon tobasco sauce, juice of one lemon, one and one-half tablespoons vinegar, a little salt. Pour over raw oysters in cocktail glasses.—Mrs. Jas. H. Gallery.

LOBSTER COCKTAIL DRESSING

Add to one bottle of Ferndell Cocktail Dressing, one teaspoon grated onion and the juice of half a lemon. Break in small pieces one can lobster, let stand in lemon juice two hours before serving. When ready to serve remove from lemon juice and mix with Cocktail Dressing.—Mrs. J. T. Hall.

HORSERADISH SANDWICHES

To Serve with Cocktail

Four tablespoons grated horseradish, dry, one tablespoon grated onion, one tablespoon lemon juice. Mix and moisten with butter and spread between bread.—Mrs. J. T. Hall.

CREAMED OYSTERS

Make a thin white sauce after the regular recipe; two tablespoons butter, two tablespoons flour to a cup of milk or cream according to the desired richness, using level spoonful. Put the butter in a saucepan and melt; stir in the flour, then add the milk, stirring constantly until the mixture is smooth and creamy. Season with one-quarter teaspoon salt and a little pepper. Add a little chopped parsley. This is sufficient sauce for a pint of oysters. Cook the oysters in their own liquor until they are plump, then lift them out into the sauce and serve on toast.—Mrs. Orra Stirling.

ESCALLOPED OYSTERS

Butter a pudding dish and sprinkle a layer of rolled crackers in the bottom, then a layer of oysters with bits of butter, pepper and salt, then a layer of crackers and so on until the dish is full, with crackers and bits of butter on top, add to the oyster liquor its measure of milk or cream, pour on top. Bake one-half hour.—Mrs. R. Rhead.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

FRIED OYSTERS

Roll cracker crumbs fine, season with salt and pepper, mix into them a handful of flour. Take a handful of the crumbs in one hand, lay on two or more oysters, put crumbs over them and press into round patties; have ready hot fat and fry quickly a nice brown. Watch carefully, as much depends on the frying.—Mrs. Orra Stirling.

OYSTER PATTIES

Make a rich puff paste, line pattie pans, bake a light brown. Take one pint milk, two tablespoons flour, one tablespoon butter, a little salt and stir in the milk while boiling. Put in one can oysters and let them scald, then put three oysters with some of the liquor into each pattie, serve while hot. Puff Paste—One-half cup lard, one-half cup butter, one-quarter cup cold water with flour to mix.—Mrs. John Ramsay.

Fish and Meat Sauces

PARSLEY SAUCE FOR ROAST BEEF

Two tablespoons chopped parsley, two tablespoons melted butter, two tablespoons lemon juice, one level teaspoon salt, one-half teaspoon pepper.—Mrs. J. T. Hall.

TARTAR SAUCE

Add to mayonnaise one-half tablespoon each of finely chopped pickles, olives and parsley.—Mrs. Clark L. Belnap.

HOLLANDAISE SAUCE

Two tablespoons butter, one egg, one-fourth teaspoon salt, two or three shakes of pepper, juice of one lemon, one-half cup of boiling water. Thicken over boiling water.

CREAM MUSTARD

One beaten egg, one heaping tablespoon mustard, one small teaspoon salt, one small teaspoon sugar, butter size of walnut, one cup vinegar; let boil, stirring till it thickens; when cool add two tablespoons cream.—Mrs. S. L. Adams.

THIN WHITE SAUCE

Two cups milk, two tablespoons butter, two tablespoons flour, pepper and salt. Put the butter in a sauce pan and let melt over a slow fire, add the flour and blend to a paste. Add the seasonings and then the scalded milk, and beat until the sauce is creamy.

HORSERADISH SAUCE FOR ROAST PORK

Two tablespoons horseradish, one tablespoon melted butter, one tablespoon French mustard, one tablespoon vinegar, one-half tablespoon sugar, one-half tablespoon onion juice. Salt to taste.—Mrs. J. T. Hall.

TOMATO SAUCE

One quart can of tomatoes, two tablespoonfuls of butter, two of flour, two cloves, and a small slice of onion. Cook tomatoes, onions and cloves ten minutes, heat the butter in a small frying pan, and add the flour; when smooth and brown, stir in the tomatoes and cook ten minutes; sea-

son to taste with salt and pepper, and rub through a strainer. Nice for fish, meat, or macaroni.—Mrs. L. W. Toles.

CELERY SAUCE

One tablespoon flour, two tablespoons butter, two cups milk, one head celery. Cut celery into pieces and boil in salted water for one hour. Mix to a smooth paste the flour, butter and milk. Stir until boiling. Add the celery pulp, season with salt, pepper, and a little mace, and let boil quickly for two minutes. Strain.

Meats

"I am one that am nourished by my victuals
And would fain have meat."

The correct theory of cooking is to retain as much as possible of the nutriment of food. All fresh meat, therefore, should be cooked as quickly as possible on the outside, thus increasing and retaining the rich juices. For roasts, the oven should be very hot when the meat is first put in. An excellent plan is to heat the pan very hot upon the top of the range, place the roast in it and sear quickly upon all sides before putting in the oven. If meat is very lean add a tablespoon of water; if fat, the juices of the meat will be sufficient, and the addition of the water makes it tasteless. Never salt a roast of beef or mutton at first—salt draws out the juice. All roasts should be basted frequently. Broiled or panned beef or mutton should not be salted until it is done and laid upon the serving dish. Have the dish very hot and let the meat stand a moment to season before sending to the table. For kettle cooking always put fresh meat into boiling water. The same directions for salting apply as for roasts. Boil meat gently—rapid boiling renders it hard and tasteless. Salt meat should be put on in cold water that it may freshen in cooking. A pod of red pepper in the water will prevent the unpleasant odor of boiling from filling the house. Fifteen minutes to the pound, and fifteen minutes longer is the rule for beef and mutton, and twenty minutes to the pound, and twenty minutes longer for pork, veal and lamb. Roasts prepared with dressing require a little more time. To broil meat properly, trim off superfluous fat, place on hot, well greased gridiron over a hot, clear fire, and turn as frequently as it takes you to count ten; continue this for from five to ten minutes, dish on a hot platter, season with salt and pepper and bits of butter and serve at once.

ROAST TURKEY

Dress the fowl, being careful not to break the gall, draw the tendons from the leg with a pair of pliers. This is done by catching hold of them at the joint after the feet have been removed in the usual manner. Wash thoroughly outside and in, then fill with stuffing made of stale dry bread broken in pieces and wet slightly with cold water. Do not have the

stuffing wet; merely moist; season with half a cup of melted butter, salt pepper, powdered sage. Allow ample time for roasting—for a large fowl four hours is none too much. Remove the fowl from the pan and brown the gravy. Add the chopped giblets if so desired, thicken with flour, wet up with cold water, stirring it in when the liquid is not at boiling point, as this prevents lumps from forming; set over the fire and stir constantly until the gravy thickens.

ROAST GOOSE

Singe the fowl and dress it. Remove all fat from inside, fry out and bottle (a bottle of goose oil is sometimes worth the whole price of the goose in case of severe colds or pneumonia), wash thoroughly outside and in, rub over with corn meal to remove grease and wash clean; then fill with stuffing made of stale, dry bread. Two or three chopped onions, one-half cup of melted butter, pepper, salt and a little sage, a few pieces of cold boiled ham, or the giblets cooked and chopped fine, are nice. One cup of riced potatoes added to the bread crumbs, moisten all slightly with cold water and fill; allow room for swelling. Allow plenty of time to roast. A young goose will cook in half the time an old one will. It will take from three to five hours to cook a large goose. Remove goose from pan and turn grease into bowl; then brown the fat left in pan and make gravy in usual way.

A NICE WAY TO COOK CHICKEN

Joint as for a fricasse; salt, pepper, thickly flour each piece and lay in a dripper containing a half pound of hot butter. Sift a little more flour over the top after the pieces are all in, add a quart or a little more of hot water; cover tightly; bake from one to three hours according to the age of the chicken. The gravy is all ready for the table when the chicken is done.—Mrs. Ella Carr.

AN ENJOYABLE CHICKEN PIE

Cook chicken until tender; remove all the bones; place in a deep dish; make a gravy as for the table and pour over; make a rich crust, as for biscuit; cut into biscuit and lay over the top and bake.—Mrs. E. B. Spears.

SOUTHERN FRIED CHICKEN

Season chicken highly, roll in flour and fry in equal parts of butter and lard until nicely browned. Pour over this boiling water, cover tightly,

and cook slowly, being careful to keep the chicken well covered with water.
—Mrs. F. C. Arnold.

CREAMED CHICKEN

Four and one-half pound chicken, one can mushrooms. Boil chicken until tender, and when cold cut up as for salad. Four tablespoons butter and five even tablespoons of flour; cream together and add one quart milk, stirring until it thickens. Flavor with small grated onion and a little red pepper. Season with salt and pepper to taste. Put chicken and other ingredients together in baking dish, cover with cracker crumbs and pieces of butter and bake twenty minutes. Can be served in timbals.—Mrs. John T. Hall.

CHICKEN AND MACARONI

One cup cold macaroni, two cups cold chicken, one can mushrooms, a little onion, one-half cup cream, one-half cup chicken stock, one-half cup bread crumbs, pepper and salt, one tablespoon butter. Into a buttered dish alternate in layers, macaroni, chicken, sliced mushrooms; then pour over it the cream and stock. Sprinkle buttered crumbs over the top and bake brown.—Mrs. J. H. Gallery.

PRESSED CHICKEN

Prepare chicken as for fricassee, cook in sufficient water to cover. Boil slowly until meat slips easily from the bone. Separate into small pieces, or chop, and season with salt and pepper. Reduce liquor by boiling and pour over chicken until very moist. Pack in a dish and cover with a plate upon which a weight is placed. When cold cut in thin slices and garnish with parsley or water cress.—Mrs. John Ramsay.

CRUST FOR CHICKEN OR ANY KIND OF MEAT PIE

Two cups of flour, a pinch of salt, two teaspoons baking powder, two tablespoons of shortening, one egg well beaten, one cup of milk; stir until a smooth batter and lay over your meat.—Mrs. Frank Godding.

CHOP SUEY

One pound chicken cut in small pieces, one pound pork tenderloin, one pint celery, one cup Spanish onion, one can mushrooms; the vegetables and meat cut in fine pieces and salted; one-third cup melted butter—when melted add onions and then the meat. Cook until white, stirring constantly. Add celery, mushrooms with the liquor, then add peanuts, one cup cold water; cook twenty minutes. Add two tablespoons kitchen bou-

quet, pepper to taste. Serve with rice; one cup rice, three cups water.—Mrs. Vernon Gary.

FROGS LEGS

Soak over night in salt and water; roll in cracker crumbs (rolled very fine and flour added); fry in butter and lard.—Mrs. Mary A. Harris.

MEAT ROAST

Four or five pounds rump beef, larded. Stick a few cloves and peppers into it and sprinkle with salt, chopped onions and a little flour. Pour over all one quart tomatoes. Cover and bake several hours.—Mrs. L. J. Smith.

BEEF LOAF

Four pounds beef boiled until very tender. Season with salt and pepper while cooking. Simmer slowly until liquor is reduced to about a pint. Shred meat with a fork, strain liquor and mix with meat, adding butter according to richness of meat. Pack in enameled dish and slice when cold.—Mrs. Vernon Gary.

POT ROAST OF BEEF

Place a small piece of suet or fat in kettle; let it get very hot. Slice into this, one onion. Place the roast in kettle; sprinkle with pepper and grated nutmeg, brown on all sides, watching carefully to prevent burning. Then cover with boiling water and cook till quite tender. Salt about one-half hour before removing from kettle. Make a brown gravy. Beef not suitable for oven roasts will be excellent cooked this way.—Mrs. Laura Hyde.

BEEFSTEAK

Broil a porterhouse steak, one and one-half inches thick, over a clear hot fire for five minutes, turning till both sides are well seared; have ready a hot tin; lay the meat on it; season with salt, pepper and plenty of butter; place at once in a hot oven and bake for fifteen minutes; basting frequently and turning when about half done; not successful unless fire and dish are hot.—Mrs. A. D. Gallery.

ITALIAN STEAK

Take one round steak, two inches thick, and into this pound scant cup flour. Place in baker and over this pour one cup tomatoes, two sliced onions, or more according to taste; salt and pepper. Bake slowly for three hours.—Mrs. E. F. Mix.

BEEFSTEAK SMOTHERED IN ONIONS

Put tablespoon butter in frying pan; when hot put in steak, trimmed and salted; slice onions thin and cover steak; salt and pepper onions; add good chunk butter; cook slowly one hour, adding water to prevent burning. Delicious.—Mrs. George Strank.

MEAT LOAF

One and one-half pounds round steak, one pound pork steak ground through the food chopper, three eggs, one-half small loaf of stale bread put to soak in cold water. Lift bread out and let drain, do not squeeze, but pick to pieces; mix well with the meat and season with salt and pepper. Bake in long deep bread pan about one and one-half hours.—Mrs. F. S. Leighton.

MEAT SALAD

Two pounds boiled corned beef chopped fine, two-thirds cup vinegar, one teaspoon mustard, one tablespoon sugar, one egg. Beat well together, then put in pan and boil. Stir in the meat and cook about three minutes. Put in a dish to mould. Slice thin. Very nice.—Mrs. Jas. H. Parks.

CHILI CON CARNE

One pound hamburger steak, three onions chopped fine, and one-half cup water. Cook until meat is tender, then add one cup strained tomatoes, one pint red kidney beans, one teaspoon chili powder, salt to taste. Cook all together for one-half hour, stirring often to prevent burning.—Cleo Beman.

MOCK DUCK

Two pounds of round steak cut in one slice. Make a dressing of dried bread and moisten with milk, season. Spread over the steak, roll up and roast till tender. Serve either hot or cold.—Mrs. John Ramsay.

VEAL LOAF

Three pounds of veal, one-half pound of fat salt pork chopped together, one cup of cracker crumbs, three eggs, pepper and salt to taste; moisten all with one and one-half cups water; bake one and one-half hours.—Mrs. H. Griffin.

VEAL BIRDS

Take a piece of veal, roll in egg and cracker crumbs, season with salt and pepper, then put a slice of bacon around each piece and pin with toothpicks and bake.—Mrs. Ernest Crane.

VEAL CHOPS EN CASSEROLE

Wipe six chops carefully to remove bits of bone, roll in flour and saute in hot fat until browned on both sides. Place in a casserole. Heat one cup water or broth and one-half cup tomato juice to the boiling point and pour over the chops. Add one-half teaspoon each of salt and pepper. Have ready cooked one-half dozen onions, brown in butter in a frying pan. Add these to casserole, cover and let bake slowly for one hour.—Isabel M. Stimson.

STEAMED VEAL

Cut veal steak into pieces the proper size for serving, roll in beaten egg and cracker crumbs, salt and pepper. Put in frying pan with a little butter and fry just enough to brown the egg. Put in basin and cover with a milk gravy, then set basin in a steamer and steam two hours. The egg and cracker crumbs may be omitted.—Gertrude Hobart.

BREADED VEAL OR PORK CHOPS

Beat two eggs, dip the chops in egg, then roll in flour or cracker crumbs rolled fine, fry in dripping pan with one-half lard and one-half butter. Perch may be fried the same.—Mrs. Fred Gale.

PORK CHOPS BAKED IN MILK

Have chops cut thick. Wipe with damp cloth, salt and pepper on both sides and lay in shallow pan. Nearly cover with milk. Bake in moderate oven without turning from forty-five minutes to one hour. Chops should absorb all of the milk and be nicely browned.—Mabel D. Field.

SALT PORK WITH CREAM

Pour cold water over slices of salt pork and let come to a boil; drain and roll in flour; rub frying pan with butter; put pork in; brown on both sides; remove meat to platter, then turn one cup sweet cream in frying pan; stir and pour over pork.—Mrs. Nancy Jopp.

BOILED HAM

Soak the ham over night in water, which should cover well, then set it on fire to boil, the rule for boiling ham is fifteen minutes to each pound; when it is half boiled change water and add a cup of molasses; when done set it to cool; when cold enough, skin and put in oven till nicely browned.

ROYAL ESCALLOP

One and one-half cups cold boiled ham or any meat, four hard boiled eggs, one cup bread crumbs. Slice or dice eggs. Alternate layers with white sauce, buttered crumbs on top. Bake ten or fifteen minutes.—Mrs. F. S. Leighton.

SAUSAGE AND CREAMED POTATOES

Cut four cold boiled potatoes into small pieces and put in baking dish, cover with cream. Prick skins of a pound of sausages and fry in hot fat while you count sixty. Lay sausages over potatoes. Make a sauce of one cup of milk and two and one-half tablespoons flour and a little butter. Pour this over the sausage and cover with three-quarters cup of cracker crumbs, covered with three tablespoons of melted butter. Bake fifteen minutes.—Mrs. C. H. Hall.

SPANISH STEW

Two pounds beef cut in small pieces, stew until tender, three or four onions sliced, three or four carrots sliced, stew onions and carrots with meat a few minutes. Put all together in dish with one quart tomatoes. Season with salt and dried red peppers or paprika to taste, and bake about thirty minutes.—Mrs. Wilson Canfield.

RICE AND MEAT ESCALLOP

Mix two cups ground cold meat with one and one-half cups boiled rice. Put layer in baking dish and then layer of bread crumbs, salt and pepper and bits of butter. Pour over enough milk to moisten well. Fill dish nearly full in this manner and put a layer of tomatoes with bread crumbs on top. Bake until crumbs are brown.—Mrs. John Eldred.

LIVER LOAF

Two calves livers, one-half pound salt pork, cook together till tender, chop and season, then add one-half cup cream. If not enough add some of the broth.—Mrs. J. J. Adams.

BAKED HASH

Chop fine enough cold meat to fill a teacup and mix with two cups of boiled rice, two cups stewed tomatoes and one-half cup bread crumbs. Season with salt, pepper and butter. Bake one-half hour.—Josie Hamilton.

TIMBALE OF MEAT

One and one-half pints cold meat, free from fat and gristle, and chopped fine, one teaspoon salt, one-fourth teaspoon pepper, one-half tea-

spoon onion juice, one tablespoon chopped parsley, two eggs, one-half cup bread crumbs, one cup stock or milk, two tablespoons butter. Mix seasonings with meat. Heat butter in saucepan without browning, add crumbs and stir one minute, then add stock and cook until sauce thickens. Add this to the meat, then add eggs well beaten. Mix well. Pack in a well buttered mould lined with buttered paper, place in a pan of hot water, and cook one hour in a moderate oven. Turn out on a warm platter and serve with tomato sauce.—Mrs. S. P. Savage.

MACARONI AND MEAT

Equal parts of ham and veal cut fine, one-half the quantity of macaroni, which has been cooked tender in water, two eggs well beaten, one ounce butter, a little salt and pepper; mix well and put in a mould and boil two tours.—Mrs. Mary LaFever.

MEAT SOUFFLE

One cup cold meat chopped fine, one cup sweet milk, one large tablespoon flour, one small tablespoon butter, two eggs, seasoning to taste. Scald the milk, thicken with the flour and butter, stir in the beaten yolks, and pour this over the meat, stirring. Set aside to cool. Then stir in lightly the beaten whites and bake in a quick oven fifteen minutes. Serve hot.—Mrs. S. P. Savage.

MEAT AND POTATO PIE

Grind meat and potato, add butter, salt, pepper and flour. Cover with milk and bake.—Josie Hamilton.

NUT CUTLETS

Two cups fine bread crumbs. Heat one-half pint milk with two tablespoons butter, little salt and pepper. When it comes to a boil add bread crumbs and cook until it does not stick to pan. When cool add one cup walnut meats chopped fine. Shape into cutlets, roll in egg and bread or cracker crumbs and fry in butter or crisco until a golden brown.—Mrs. E. F. Knapp.

DUMPLINGS WITH MEAT

One-half cup sweet milk, one beaten egg, pinch of salt, two teaspoons of baking powder; stir quite thick and do not immerse in the liquor, but drop on top of meat.—Mrs. C. O. Markham.

Garnish cold meats with thin slices of orange having in center of each fancy shape of jelly.

Vegetables

"Herbs and other country messes,
Which the neat-handed Phyllis dresses."
—Milton.

The fresher the vegetables are, the more wholesome. All vegetables cooked in water, should be put into boiling water at once. Never in cold water which is allowed to heat the vegetables in it. Old potatoes should be peeled and allowed to stand in cold water for two or three hours before boiling. Green corn and peas should be prepared and cooked at once. Do not allow vegetables to remain in the water after they are done, but drain them in a colander and dress as directed in the various recipes. A little soda added to the water in which greens are cooked will preserve the color. A little charcoal, tied in a muslin bag and dropped in the water in which vegetables are boiling will kill the unpleasant odor.

ESCALLOPED POTATOES

Slice potatoes thin on cabbage cutter; put layer in dish; salt and pepper; add pieces of butter; dredge lightly with flour; fill the dish with these layers within an inch of the top; nearly cover with rich milk.—Mrs. Artie Corbin.

FRENCH POTATOES

Pare and wash potatoes; cut them lengthwise into one-half inch pieces and fry them in lard; lay on napkin and salt.

PITTSBURG POTATOES

One quart potatoes diced, let stand in cold water for one hour; one small onion diced and boiled five minutes. Add one-half can pimentoes and boil five minutes. Make cream sauce of four tablespoons flour, one pint milk, one-half pound grated cheese. Pour over the vegetables and bake twenty minutes.—Mrs. C. D. Slocum.

SARATOGA CHIPS

Pare and slice potatoes very thin with potato slicer; let them remain in ice water three hours, drain and wipe dry and fry in hot lard; salt while hot.

BAKED POTATOES IN HALF SHELL

Six medium potatoes, two tablespoons butter, three tablespoons hot milk, beaten whites of two eggs, salt and pepper. Bake potatoes in a shallow pan in hot oven until soft, or about forty minutes. When soft press between the fingers and skin to let the steam escape. Cut lengthwise and scoop out inside. Mash and add butter, milk, salt, pepper and whites of eggs. Refill shells, grate cheese on top and bake five to eight minutes.—Mrs. F. H. DeGolia.

SOUTHERN SWEET POTATOES

Peel enough potatoes for six people and slice about one-quarter inch thick. Place in baking dish and add one-half cup water. Sprinkle over top one-half cup sugar, butter size of walnut and nutmeg to taste. Cover and boil until tender, add more water if necessary, but let it be boiled low and like syrup when done. Remove cover and set in oven to brown lightly. Hubbard squash is very nice baked this way.—Mrs. J. E. Maupin.

ONE WAY TO COOK SWEET POTATOES

Pare and roast with meat. Are delicious.—Mrs. E. B. Spears.

SWEET POTATOES

Boil in kettle; when done lay in oven a few minutes. If any are left over, slice thin and fry in butter.

ESCALLOPED TOMATOES

Slice five large tomatoes; add one teacup of crackers or stale bread (latter best), one teaspoon butter, salt and pepper; bake about one-half hour in moderate oven.—Allie Miller Holkins.

STUFFED BAKED RIPE TOMATOES

First cut large slice off top and then remove all the inside with a teaspoon; put this in chopping bowl and chop with one large onion, big cup bread crumbs, salt, pepper and big piece melted butter (do not peel tomato); mix all the above and fill the tomato; bake until done.—Mrs. A. Osborn.

ESCALLOPED SQUASH

Into a well buttered dish put a layer of squash, sliced thin, and sprinkle with salt and the same amount of sugar. Alternate in this way until dish is full. Put in one-half cup of cream or milk. Butter the top,

dusting on a little pepper. Cover and bake for one hour. Remove cover a few minutes before taking from oven.—Mrs. C. D. Slocum.

SUMMER SQUASH AND CORN

One tablespoon butter in frying pan, add one small onion cut fine, and fry until it begins to brown. Have squash cut into small dice and corn cut from four or five ears. Add these to the onions and season. Cover and cook very slowly for three-quarters of an hour or until done.—Mrs. Clark L. Belnap.

CORN CUSTARD

One can corn, one cup milk, one tablespoon Kingsford's corn starch, two eggs, salt, pepper and butter. Bake one-half hour.—Mrs. J. B. Hendee.

CORN FRITTERS

One quart sweet milk, three eggs, one cup corn, one-half teaspoon salt, flour to make stiff batter. Beat the eggs separately and add the whites beaten to a stiff froth. Add corn last, fry in hot lard. Serve with maple syrup, vanilla sauce or cream and sugar.—Mrs. H. P. Egan.

SPANISH RICE

One coffee cup rice soaked over night. In the morning add four cups boiling water, salted, then cook rice. One quart tomatoes, one-half can pimientos, small, one-half pound cheese, touch of red pepper, one-quarter pound sliced bacon. Crisp the bacon, then break up into small bits. Grind or chop one onion, then cook in the bacon grease for five minutes. Put ingredients into a bake dish in layers with bits of butter over each layer. Sprinkle bread crumbs over top and bake forty minutes.—Mrs. Hattie L. Walter.

SPANISH RICE

Two cups cooked rice, seasoned with salt, one cup chopped cheese, one cup chopped onion (if you wish it), one pint strained tomatoes, two or three pimientos cut fine, butter size of an egg, pepper. Put in layers with cheese on top. Bake one-half hour or more.—Mrs. Anna S. Jenne.

CHEESE AND MACARONI LOAF

One-half cup macaroni broken in small pieces, one cup milk, one cup soft bread crumbs, one tablespoon butter, one tablespoon chopped green peppers, one teaspoon each of chopped onion and parsley, three eggs, one teaspoon salt, one-half cup grated cheese. Cook the macaroni in boiling

water until tender then rinse in cold water. Cook the parsley, onion and pepper in a little water with the butter, allowing the water to boil away. Beat eggs separately. Mix all together and add beaten whites last. Line baking dish with buttered paper and set in pan of hot water. Bake from one-half to three-quarters of an hour and serve with tomato sauce.—Mrs. H. B. Cole.

MACARONI WITH TOMATO SAUCE

Pour hot water on macaroni; boil until tender; drain. One quart tomatoes, four whole cloves, one small onion, salt, a little red pepper; cook ten minutes and strain through colander. Brown two tablespoons butter with two of flour; cook all together ten minutes. Serve hot.—Mrs. L. C. VanGorden.

MACARONI WITH CHEESE

One-fourth pound or twelve sticks macaroni, broken in one inch lengths and cooked in three pints boiling water (salted); cook twenty minutes; turn into a colander and pour over it cold water; drain. Make a sauce of one tablespoon each of butter and flour and one and one-half cups of hot milk, salt; put a layer of grated cheese in bottom of bake dish, then a layer of macaroni and one of sauce, then cheese, macaroni and sauce and cover the top with fine bread crumbs, with bits of butter dotted over, and a little grated cheese; bake until brown.—Mrs. Fred Spicer.

BOSTON BAKED BEANS

A quart of white beans, covered with two quarts of lukewarm water in a pan, should be placed on the back of the range early in the morning, say eight o'clock. At noon, if the heat has been sufficient, they will have a shriveled appearance and be slightly soft to pressure. Have ready an earthen bean pot which comes for the purpose, with a pound of salt pork, uncooked, in the bottom, which is to be covered with beans; add pepper, but no salt, as the pork is sufficiently salty, and about one large tablespoon of New Orleans molasses, to give a fine color, then fill up with water and set in moderate oven to bake slowly six hours, occasionally adding water if necessary, to keep moist.

BEANS WITH TOMATOES

Boil beans until tender and season with butter, salt, pepper and sugar to taste. Pour in a cup of cooked tomatoes to a quart of beans. Bake until brown.—Mrs. Carrie M. Fay.

BAKED GREEN PEPPERS

Cut off the stem ends of six medium sized green peppers and be careful to remove every seed; pour boiling water on the peppers and let stand until cool, then fill with the following dressing. Dressing: One pint stale bread crumbs soaked in sweet milk, one-half cup grated cheese, salt to taste; fill peppers and bake one hour.—Mrs. M. H. Beman.

CELERY

Trim neatly the celery left from the table, cut in half inch lengths; boil till done; put on lump of butter, milk, salt, and pepper to suit taste.—Mrs. W. R. Yonker.

CHOPPED BEETS

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

CABBAGE SLAW

To a piece of butter size of small egg, slightly browned, add medium sized head of cabbage, shredded, with salt and pepper to taste; cover and wilt; have ready one beaten egg, one-half cup sour cream, small half cup vinegar; mix and pour immediately over wilted cabbage; cook one minute; serve hot. It is nearly as good cold.—Mrs. Carl Markham.

SAUER KRAUT

Take firm heads of cabbage, slice on cabbage cutter; pack in crocks; put in a layer of cabbage, sprinkle with equal parts granulated sugar and salt, as though preparing for table; pound each layer until juice stands on top, continue process until four inches from top of jar; let ferment four days, after which put where it is cool. Ready for use.—Mrs. J. B. Bradley.

STEWED CUCUMBERS

Select large, full-grown cucumbers, peel them, cut into halves, scrape out the seeds, and cut each half crosswise; soak in cold water until cooking time. Cook in boiling salted water thirty minutes; drain, dish, pour sauce Hollandaise over them, and serve.—Miss Adah Merritt.

CREAMED CAULIFLOWER

Chop cauliflower fine, cook till well done, add cream and season with salt and pepper. Time for cooking about one hour.

CAULIFLOWER WITH CHEESE SAUCE

Soak cauliflower for one hour in strong salted water. Remove tough leaves. Boil the vegetables until tender, then drain. Place in dish and serve with a pint of white sauce to which add two large tablespoons of grated cheese, pinch of red pepper, beaten egg yolk and two tablespoons butter.

FRIED PARSNIPS

Boil in salted water until tender, cut into strips, dip in beaten egg and cracker crumbs and fry in melted butter.

CREAMED TURNIP AND CELERY

Use two coffee cups of turnip and one of celery that have been sliced and cooked separately in unsalted water until tender. Mix lightly together, season with level teaspoon of salt and one-eighth teaspoon of pepper, add heaping tablespoon of butter and set in back of range until almost time to serve, then add one cup of cream.

ESCALLOPED ONIONS

Take eight large onions, slice them and boil until tender; lay them in a baking dish, putting in bread crumbs, bits of butter, salt and pepper between each layer until the dish is full, putting bread crumbs last; add milk or cream until full. Bake one-half hour.

STRING BEANS

String the beans and wash thoroughly, cover with water and add half teaspoon soda, boil fifteen minutes, pour off soda water, add enough cold water to cover the beans and boil till tender. Drain off water and season with butter (or sweet cream), salt and pepper.

Bread

"But tho' so much of learning had been crammed into her head,
She couldn't for the life of her compound a loaf of bread."

Three things are indispensable to success in bread making: Good yeast, good flour and watchful care. In sponging bread if the "wetting" is too hot the bread will be coarse. Use water at blood heat. Always set bread in stoneware, as more steady and uniform heat can be maintained in stoneware than in tin. Keep bread in a stone jar or tin box, closely covered. Wash and scald the bread box every baking day. Do not put a cloth or paper in the bottom of the box, as it absorbs the moisture from the bread. In cutting new bread for the table, heat the knife.

QUICK YEAST

One and one-half tablespoons of flour, one and one-half tablespoons sugar, one and one-half tablespoons salt; mix these together and add one pint of boiling water, then add one pint cold water. Pare and cook six good sized potatoes, mash them fine, then add one pint hot water to them and mix them with the first quart; soak one yeast cake and add when lukewarm.—Mrs. A. B. Bradley.

POTATO YEAST

One-half cup flour, one-half cup salt, one-half cup sugar; add three potatoes boiled and mashed and one quart boiling water. Cook until clear, stirring constantly. When cool add one yeast cake which has been soaked in warm water until soft.

WHITE BREAD

Two cups yeast, one and one-half cups water, flour enough to make a thick sponge. Give it a vigorous beating, cover and let it rise over night. In the morning add flour to make it stiff enough to knead. Knead it until it is smooth and elastic, let it rise again in the bowl until it is light and spongy, then shape it into loaves and put them into greased or floured pans. When they have risen in the pans to double their bulk, bake in a hot oven forty-five minutes.

SALT RISING BREAD

One-half cup corn meal, a pinch of soda and salt. Scald with boiling water and beat in the wind for five minutes; let stand in a warm place,

undisturbed, from one morning to the next. Set in a sponge, and when very light mix immediately into loaves. When light, bake; must be kept warm.

GRAHAM BREAD (WITH YEAST)

Take a pint of bread sponge, add to it three tablespoons brown sugar dissolved in a little warm water. Thicken this with unsifted flour (graham), put in a tin and let rise. When light bake in a moderate oven.—Mrs. Mary J. Hyde.

RAISED GRAHAM BISCUIT

One-half pint graham flour, one-half pint white flour, one-half pint sweet milk, one-half yeast cake or one-half pint liquid yeast, one-half cup sugar, one-half cup butter or other shortening. Mix and let rise until it doubles its bulk, add one teaspoon salt and one-half teaspoon soda, if needed. Roll out and put in tins to rise. When ready to bake wet the top with milk and sprinkle with sugar. Bake in a moderate oven.—Mrs. Mary J. Hyde.

BOSTON BROWN BREAD

One cup sweet milk, one cup sour milk, one cup molasses, one cup corn meal, three cups graham flour, one tablespoon soda. Steam two and one-half hours.—Mrs. John Clafin.

BROWN BREAD

Two cups buttermilk, two large kitchen spoons shortening, two scant teaspoons soda, dissolved in the milk, one teaspoon salt, one egg, two tablespoons molasses, one-half teacup brown sugar, three cups graham flour, one cup wheat flour. Bake slowly in a moderate oven.—Mrs. C. D. Stringham.

ENTIRE WHEAT BREAD

One large spoon flour moistened with little cold water, three large spoons of mashed potatoes, add enough boiling water to make two quarts, one-half cup sugar, one spoon salt, one yeast cake dissolved in little warm water, when cool add yeast; set in warm place to rise. Will make two or three batches of bread. Use one-half water with yeast; make stiff paste with whole wheat flour; beat well; when light knead well (not too stiff); make into loaves; let rise (not too light); bake well.—Mrs. Laura Hyde.

CORN BREAD

One cup graham flour, one cup white flour, two cups Indian meal, two-thirds cup molasses, three cups buttermilk, two teaspoons soda, one-

half teaspoon salt; steam three hours and bake fifteen minutes.—Mrs. E. F. Knapp.

CORNMEAL BREAD

One cup sour milk, one-half cup sugar, one teaspoon of soda, a little salt, one cup corn meal, one cup flour; steam two hours; bake one-half hour.—Jeanette Hosler.

PENNSYLVANIA DUTCH BREAD

Four cups soft bread sponge, one and one-half cups sugar, one cup currants and raisins, two eggs beaten separately. Not too much flour. Stir with wooden spoon.—Mrs. H. L. Boice.

BRAN BREAD

Four cups bran, one cup flour, one-half cup raisins, two cups sour milk, one and one-half teaspoons soda, two teaspoons baking powder, two tablespoons molasses, two tablespoons sugar, salt. Bake one hour.—Mrs. W. L. Hurd.

BRAN BREAD

One-fourth cup molasses, one-fourth cup brown sugar, one egg, salt, one teaspoon soda, one cup sour milk, raisins, one cup graham flour, one-half cup wheat flour, two cups bran. Bake slowly.—Mrs. Ernest Crane.

NUT BREAD

One-half cup sugar, one egg, one and one-half cup milk, four cups flour, four teaspoons baking powder, one cup broken nut meats, one-half teaspoon salt. Let stand and rise twenty minutes.—Mrs. Chas. E. Peck.

JOHNNY CAKE

One teacup sour milk, one teaspoon soda, one-half teacup molasses, one egg, two tablespoons melted butter, one and one-half cups Indian meal, one-half cup flour.—Mrs. Cora Keiffer.

JOHNNY CAKE

One pint corn meal, one pint of flour, one pint sour milk, two eggs beaten, one-half cup sugar, butter size of an egg, one teaspoon soda dissolved in a little milk, add soda at the last; bake twenty minutes.—Mrs. Geo. Strank.

BUNS

Three cups bread sponge, cream and add to sponge, one egg, one-half cup sugar, one-half cup lard. Mix in hard loaf, and when light roll

out and cut like biscuit, leaving room in tins for them to raise. When light bake twenty or thirty minutes.—Mrs. R. M. Rulison.

HOT CROSS BUNS

Beat to a cream one cup sugar and one scant cup butter. Add gradually three eggs well beaten in one pint of scalded milk, blood warm. Put in flour enough to make a smooth batter. Add one yeast cake dissolved in one-half cup lukewarm water. Beat until it blisters well. In the morning knead rapidly, but do not use over one-half cup of flour in the kneading. Dough must be very soft. Rub over top with warm butter, and let rise. When double in bulk cut into balls like tea biscuit and rub each bun with a little butter and make a cross on top with a sharp knife. Let rise and bake.—Mrs. Jennie Miller.

WHITE MOUNTAIN ROLLS

Take one pint of bread sponge, add whites of two eggs beaten to a froth, one-fourth cup of sugar, one-half cup butter; let it rise, mix into rolls and let it rise again; bake thirty minutes.—Jeanette Hosler.

PARKER HOUSE ROLLS

One cup sweet milk, scalded and then cooled, one-quarter cup butter added to hot milk, one-quarter cup sugar, one cup liquid yeast, one quart flour added the last thing without stirring, let stand over night; knead into loaf without adding more flour; set in a warm place to rise; when light make into rolls, let rise and bake.—Mrs. E. B. Spears.

POP-OVERS

One large cup sweet milk, one egg, pinch salt, two tablespoons melted butter, one teaspoon baking powder, flour. Mix into a smooth, very thin batter, and bake in gem pans.—Mrs. Frank Graham.

BAKING POWDER BISCUIT

Two large cups flour, little pinch of salt, lard the size of an egg, two teaspoons baking powder, mix very soft with sweet milk.—Mrs. Nancy Jopp.

SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

GRAHAM GEMS

Cup sour milk, one egg, melt a lump of butter, two tablespoons of molasses, wheat and graham flour half and half, salt to taste, one-half teaspoon of soda, melt in boiling water, pour in after the other ingredients are mixed. Have your gem tins greased and warm; bake in moderate oven.—Mrs. W. R. Yonker.

FLOUR GEMS

Cream one-third cup butter, add gradually one-fourth cup sugar, one-fourth teaspoon salt, one egg, three-fourths cup sweet milk, two cups sifted flour, four level teaspoons baking powder. Bake in hot buttered gem tins about twenty-five minutes.—Mrs. J. H. Gallery.

SALLY LUNNS

Three cups flour, three tablespoons butter, three tablespoons sugar, two eggs, one cup sweet milk, two teaspoons baking powder.—Mrs. Elida Hale.

DATE MUFFINS

Cream one-third cup butter, add one-fourth cup sugar, and one egg beaten light. Sift together three times, two level cups flour and three teaspoons baking powder and one-half teaspoon salt. Add to first mixture alternately with three-fourths cup sweet milk. Beat thoroughly and add scant half cup of dates cut fine. Bake in hot well buttered muffin pans.—Mrs. John Adams.

CORN MEAL PANCAKES

One egg, two cups sour milk, two teaspoons soda, one cup flour, one cup corn meal, little salt.—Mrs. Geo. Strank.

WHEAT FLOUR PANCAKES

One cup sour milk, salt, a dash of baking powder, and flour enough to make real thick; then add one teaspoon soda dissolved in boiling water.

BREAD GRIDDLE CAKES

One and one-half cups stale bread crumbs, one and one-half cups scalded milk, two tablespoons butter, two eggs, one-half cup flour, one-half teaspoon salt, four teaspoons baking powder.

BREAD GRIDDLE CAKES

Soak two cups stale bread crumbs in a little water, two cups sour

milk, one egg, one-half teaspoon salt, one teaspoon soda, flour to make a thin batter.—Mrs. E. F. Knapp.

ENGLISH PANCAKES

One pint milk, two eggs, one tablespoon sugar, two cups flour, one teaspoon baking powder, one cup sweet cream, pinch of salt. Sift flour, salt and powder together. Add the eggs beaten with the sugar and mix with the milk and cream to a batter.—Miss Mary Walker.

Entrees and Luncheon Dishes

"It is the bounty of nature that we live; but of philosophy that we live well."—Seneca.

LUNCHEON TOAST

One tablespoon melted butter, one cup boiled rice, one cup cream, one-half onion grated, one cup stewed tomato, one 35c can shrimp, salt and paprika. Serve hot on buttered toast.—Mrs. H. C. Minnie.

DEVEILED EGGS

Boil eggs hard; shell and cut in halves, slipping the yolks into a dish; rub with a spoon until fine. Dressing—One tablespoon melted butter, one of vinegar, one teaspoon sugar and one of mustard; add salt and pepper and pour over the yolks. Mix and replace in the whites of the eggs. Cut a slice from the end so they will stand and place on dish garnished with lettuce.—Mrs. Anna Corbin Hughes.

EGG NESTS

One cup chopped meat, one-half cup bread crumbs or rice, one-fourth teaspoon salt, butter, little pepper and moisten with water; put in muffin rings, leaving hole in center into which break an egg. Bake and serve hot.—Mrs. Geo. LaFever.

GOLDENROD

To a rich cream gravy add the sliced whites of hard boiled eggs. Put in a shallow dish; cover with yolk of egg, which has been squeezed through a vegetable press, and garnish with green. Serve very hot.—Mrs. H. C. Minnie.

OMELET

Beat yolks and whites separate. Add to beaten yolks one scant tablespoon of milk for each egg, then add beaten whites quickly. Turn mixture into frying pan containing hot butter. Cover. As soon as lightly browned, cut in quarters and turn with cake turner. Take up on warm platter and serve.—Mrs. L. T. White.

ASPARAGUS OMELET

Beat the whites of six eggs to a stiff froth that will stand alone, and the yolks to a smooth, firm batter; add to the yolks pepper, salt and

cream or water (never milk), and then beat in the whites. Have the pan hot, and when the melted butter upon it hisses, pour in the egg mixture. Be careful not to stir; but if there be danger of burning slip a broad-bladed knife underneath. When turning out on the hot platter be careful not to break. Pour over omelet a rich creamed asparagus. Mushrooms can be used the same way.

CHEESE PUFFS

One cup grated cheese, two cups flour, two tablespoons butter, two teaspoons baking powder, one teaspoon salt, milk to make a soft dough to drop from spoon. Put slice of cheese on top and bake.—Babe Vaughan Spencer.

DUTCH CHEESE

Take a pan of sour milk, scald slowly on the back part of the stove. When scalded pour in a colander to drain, then turn out in a dish; mix in some butter and nice sweet cream; add a little salt.—Mrs. Mary A. Harris.

WELSH RAREBIT

One teacup of grated cheese, three eggs, one tablespoon of butter, three tablespoons of sweet cream, one-half teaspoon mustard, one-half teaspoon salt. Put the cheese, butter and cream into a double boiler; when the cheese is melted, stir in the eggs, slightly beaten; add the seasoning and pour over slices of hot buttered toast. Serve at once on hot plates. If allowed to cool this dish will be ruined.—Mrs. Martha Ramsay.

CHEESE STRAWS

Two cups grated cheese, one cup butter, flour to roll out, cut into narrow strips and bake in oven a light brown.—Mrs. Artie Corbin.

CHEESE FONDU

Soak one cup of fine dry bread crumbs in two cups of rich fresh milk, or it will curdle. Beat into this, three eggs, whipped very light, one tablespoon melted butter, pepper and salt; lastly, one-half pound cheese. Put in a buttered dish, strew some bread crumbs over top, and bake in a quick oven. Serve immediately in the baking dish, for it will soon fall.—Mrs. Artie Corbin.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket.

Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruits, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

FRITTERS

Two eggs well beaten, one-half cup sweet milk, teaspoon baking powder, stir quite stiff, turn often.—Mrs. Nancy Jopp.

FRITTERS—APPLE, BANANA OR PEACH

Two eggs well beaten, one-half cup milk, two heaping teaspoons baking powder, flour, like cake batter. Add fruit last. Bake like fried cakes, only lard smoking hot.

BREAD STICKS

To a little bread dough add some butter; mix thoroughly and roll in small sticks; let rise and bake to a light brown, leaving them in the oven to dry. Serve as a wafer.—Mrs. Mary A. Harris.

MARGUERRITES

Boil frosting with whites of two eggs, one cup sugar, one-third cup water; add one cup finely chopped nut meats. Take unsalted wafers, cover with the icing, bake in a slow oven till a delicate brown. Nice for reception lunch or any time.—Mrs. S. L. Adams.

BUTTER CHRYSANTHEMUMS

To serve butter in dainty individual patties, take a piece of mosquito netting, rinse through boiling water with a little salt in it. Then dip in cold water; take small pieces of butter and press through with fingers; set in refrigerator till wanted.

TO BUTTER CRUMBS

Allow two tablespoons melted butter to each cup of crumbs. Stir with a fork lightly to coat crumbs evenly.

CLUB SANDWICH

Toast a slice of bread and butter it. On one half put, first, a thin slice of bacon which has been broiled till dry and tender, next a slice of the white meat of either turkey or chicken. Over one half of this place a circle cut from a ripe tomato, over the other half a tender leaf of lettuce. Cover with a generous layer of mayonnaise, and complete this delicious

"whole meal" sandwich with the remaining piece of toast.—Mrs. Clyde I. Webster.

NUT AND FIG SANDWICHES

Wash and remove the hard end from one-half pound of figs; chop fine and boil in a very little water until tender. Spread the bread to be used for sandwiches with dairy butter, over this on one slice spread a layer of marmalade, thus made, and on the other a layer of peanut butter. Press the slices together firmly.—Mrs. A. D. Gallery.

CHEESE SANDWICHES

One-half pound rich cheese, one-half cup butter, a pinch cayenne pepper, a little salt; cream together; add either celery or olives, chopped fine; spread between wafers and put in a cool place until ready to serve.—Mrs. F. Godding.

CELERY SANDWICH

Equal parts of finely minced celery and rich cream cheese, moisten with mayonnaise, season with pepper and salt, spread on buttered bread and fold together.

CREAM SANDWICH

Toast some bread and butter it. Chop ham and tongue together very fine and mix with the yolk of one egg and some sweet cream; heat this and spread on toast.

SAUTED CHEESE SANDWICHES

Mix grated cheese with salad dressing and spread between slices of buttered bread. Dip in white of egg slightly beaten with one tablespoon milk. Cook in hot oven until a delicate brown.

ALMOND SANDWICHES

One part chopped almonds, to two parts grated or shredded salted celery. Moisten with mayonnaise and spread between thin slices of brown bread.

BOSTON SANDWICHES

Press one cup of baked beans through a sieve and mix with them a tablespoon of finely minced boiled ham; season with pepper and a dash of French mustard and rub to a paste with a great spoonful of butter. Spread upon thin slices of crustless Boston brown bread and press the slices firmly together.

SARDINE SANDWICHES

Sardines picked up fine and mixed with cold boiled ham, also minced fine, and all well seasoned with a regular mayonnaise dressing make a delicious filling for sandwiches.

EGG SANDWICHES

Chop the whites of hard boiled eggs; mix the yolks smooth with mayonnaise dressing, add the whites and spread on buttered bread.—Mrs. H. C. Minnie.

. Cut brown bread into very thin slices, buttering lightly. Lay between two of these slices, sandwich fashion, a filling made of cream cheese or cottage cheese in which has been mixed chopped olives.—Mrs. L. T. White.

SANDWICH FILLINGS

Peanuts.—Equal parts of finely chopped, well roasted peanuts, and celery mixed with enough mayonnaise or thick cream to spread well.

Marmalade.—Finely chopped nut meats, mixed with equal quantity of orange marmalade or a tart jelly, as currant or grape.

Cheese for Sandwiches.—One pound cheese, one teaspoon mustard, one teaspoon salt, three-fourths cup cream, one egg. Melt cheese as for rarebit.—Mrs. Ernest Crane.

Egg Sandwich.—The yolk of four hard boiled eggs, mashed with fork, moisten with cream or dressing and season with red pepper and salt. Spread thick.

Pepper Sandwich.—Chop canned red sweet peppers, add salt, a little vinegar and spread quite thick.

Onion Sandwich.—Soak slices of large onion in well sweetened ice water for an hour before placing between thin slices of buttered bread.

Salads

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

There are four essentials to a good salad; everything that goes into it must be ice cold, the green vegetables used must be perfectly clean and crisp, the ingredients of a mayonnaise must be properly proportioned and thoroughly blended, and the salad materials should be well mixed just before dish is served.

DELICIOUS FRUIT SALAD

One pound white grapes cut in half and seeded, four sour apples cut fine, one large stalk celery, one cup pineapple, two bananas. Mix with the following dressing: One-half cup sugar, one teaspoon mustard, one teaspoon salt, one teaspoon soft butter, three beaten eggs, one-half cup vinegar. Cook until thick. Serve on lettuce leaf with chopped nut meats. Will serve twelve.—Mrs. Dell Ranney.

LETTUCE SALAD

Shred lettuce and add the following dressing: Two teaspoons grated onion, one-half teaspoon dry mustard, one-half teaspoon salt, one tablespoon lemon juice, one and one-half tablespoons vinegar, two tablespoons melted butter. Keep in a warm place until ready to serve, if not it separates.—Mrs. John T. Hall.

PEA SALAD

One can peas, drain off liquid, one and one-half cups celery cut very fine, one and one-half cups potatoes cut very fine, salt and pepper to taste. Add mayonnaise dressing. Serve on lettuce leaf.—Mrs. L. F. Shirkey.

ANTIPASTO SALAD

Head lettuce, ripe tomatoes, one can antipasto. Put lettuce on individual salad plates, separate tomatoes in quarters and put on lettuce, then add antipasto. Use the following dressing: Two-thirds tarragon vinegar, one-third olive oil, salt and pepper to taste.—Babe Vaughan Spencer.

COTTAGE CHEESE SALAD

About one pound cottage cheese, one small green pepper, one small red pepper, or pimento may be used, one scant half cup chopped onion, one-third cup chopped celery, moisten well with salad dressing.—Mrs. H. V. Perkins.

PINEAPPLE SALAD

Arrange on lettuce one slice of pineapple cut into small pieces without disturbing the shape of the slice. Make a pat of cottage cheese the same size and shape, cutting out the center like the pineapple. Put strips of pimento on cheese, arranging like petals. Fill center with chopped nuts and salad dressing. If more dressing is desired put some around edge of the salad.—Mrs. Clark L. Belnap.

SHRIMP SALAD

Two cans shrimp, five hard boiled eggs, two cold boiled potatoes, two head celery, diced, and nut meats. Cover with mayonnaise dressing, lifting lightly with fork to mix thoroughly. When ready to serve, add a dash of whipped cream into which has been stirred some salad dressing. Serve on lettuce leaf and garnish with pimentos. This serves sixteen.—Mrs. F. C. Arnold.

CODFISH SALAD

Equal quantities shredded codfish and cold sliced potato, one hard boiled egg, one pickle, one-half cup celery. Cover with mayonnaise.—Mrs. Frank Graham.

SHRIMP SALAD

Four small cans of shrimp, three hard boiled eggs, one full pint of nut meats (black walnut meats are best), four bunches of celery, sprinkled with salt, one can peas, one pint mayonnaise dressing, one-half pint whipped cream. This quantity will serve about twenty.

KIDNEY BEAN SALAD

One can kidney beans, one level teaspoon mustard, butter size of walnut, one tablespoon sugar, salt and pepper to taste, four tablespoons vinegar, one good sized onion, one-half dozen sweet pickles. Heat vinegar, mustard, sugar, salt and pepper and pour over beans and pickles. Add a little salad dressing.—Mrs. Ira McArthur.

CHICKEN SALAD

Cook and season your chickens nicely; when cold cut in small pieces; wash and cut your celery the same; take equal parts of chicken and celery and half as many nut meats. I use the potato salad dressing for it.—Mrs. Mary A. Harris.

BEET SALAD

Boil beets; when cold, chop, not very fine, chop more cabbage than beets, keep separate till just before using. Dressing: One egg, two table-spoons sugar, one teaspoon mustard, beat up; add tablespoon butter, coffee cup vinegar, little salt, pinch cayenne pepper, cook; put together just before sending to table.—Mrs. Artie Corbin.

TOMATO JELLY WITH SALADS

Heat one can tomatoes, strain and add one-half box gelatine; salt, pepper and spice; turn into baking powder cans and chill; put slices of the jelly on lettuce and heap a chicken or fish salad on tomato.—Mrs. F. H. DeGolia.

VEGETABLE SALAD

Trim a bowl with lettuce leaves, slice and make a layer each of the following: Potatoes (cold boiled), tomatoes, cucumbers, onions, hard-boiled eggs, celery; cover the whole with mayonaise dressing.—Mrs. W. D. Crocker.

ONION SALAD

Take four nice white onions, peel, slice fine, then put boiling water on onions, with a little salt; let stand three minutes, then rinse in cold water, using several different waters, then pour over your salad dressing. This is fine with pork and beans.—Mrs. Floyd LaFever.

CHERRY SALAD

Pit white cherries and stuff with hazel-nuts; mix with good salad dressing and slice stuffed olives over the top.—Mrs. Lizzie Harris Greer.

A DELICIOUS SALAD

Celery, nut meats and Malaga grapes make a delicious salad. Cut the grapes in halves and seed them.—Mrs. Walter Mest.

WALDORF SALAD

Peel eight or ten apples, cut in dice. Chop one or two bunches celery, also one bowl of any kind of nuts; mix together and add French dressing.—Mrs. A. Osborn.

CABBAGE SALAD

Two-thirds cup sugar, one-half cup vinegar, one teaspoon salt, butter size of egg; boil this together until it is dissolved; stir teaspoon Kingsford's corn starch into one-half cup cream, then pour all together and boil till it doesn't curdle; pour over the cabbage hot and cover; after standing one hour is ready for use. Slice the cabbage on a cutter.—Libbie Whitaker.

CELERY SALAD

One-half head cabbage, three bunches celery, both chopped fine. Take one cup vinegar, a lump of butter the size of an egg, yolks of two eggs well beaten, one teaspoon each of salt and mustard, a pinch of pepper, one teaspoon sugar; mix well, put over the fire and stir till like cream, pour over the salad and if not moist enough add a little cold vinegar.—Mrs. C. M. Seger.

PEPPER AND GRAPE FRUIT SALAD

Cut slice from stem end of six green peppers and remove seed. Re-fill with grape fruit pulp, finely cut celery and English walnut meats broken in pieces, allowing twice as much grape fruit as celery and two nut meats to each pepper. Arrange on lettuce leaves, and serve.—Bertha Wagner.

BANANA SALAD

Cut bananas in slices and place in center of dish upon which a leaf of lettuce has been placed and dress with lemon dressing made as follows: One cup water, one tablespoon Kingsford's corn starch, juice of one lemon, sweeten to taste. Cook till it thickens.—Mrs. Jennie Miller.

SALAD

Break English walnuts in pieces, slice celery and cucumbers and thoroughly chill and dry; slice hard boiled eggs and place nut meats, eggs, celery and cucumbers in layers in a dish and pour dressing over all. Dressing: Four eggs, one cup brown sugar, two large tablespoons butter, one teaspoon mustard stirred with a little water to prevent being bitter, one teaspoon salt, dash of red pepper, two teaspoons Kingsford's corn starch, one cup vinegar, one cup hot water; when cold, a pint of whipped cream last.—Mrs. John Clafin.

PERFECTION SALAD

One envelope gelatine, one-half cup cold water, one-half cup mild vinegar, one pint boiling water, one teaspoon salt, one cup fine shredded

cabbage, juice of one lemon, one-half cup sugar, two cups celery cut in small pieces, one-fourth can sweet red peppers or pimientos finely cut. Turn into a mould and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers, or the mixture may be shaped in moulds lined with pimientos.—Mrs. Martin Hansen.

CUCUMBER GELATINE

Put into a saucepan half a cup of hot water, three tablespoons vinegar, three cucumbers pared and grated, one tablespoon gelatine. Cook until gelatine is dissolved, then season and strain into a wet mold. Garnish with sliced cucumbers and serve with mayonnaise.—Mrs. H. H. Hamilton.

VEGETABLE JELLY

One package lemon jello prepared for fruit jelly. Place in a mould two green sweet peppers sliced very fine, one-half cup cabbage sliced fine, one-half cup celery sliced fine, one or two ripe tomatoes. Pour jello over vegetables and let stand until cold. When ready to serve turn on a plate of lettuce and cover with a dressing of two-thirds whipped cream and one-third salad dressing. —Mrs. H. S. Bentley.

LOBSTER SALAD

To one can flaked lobster add an equal quantity of finely cut celery, one cup diced boiled potatoes; season with salt and pepper. It is better to add the salad dressing in layers to prevent breaking up of potatoes. Salad Dressing: Four tablespoons butter in saucepan, one tablespoon flour, blended into butter, one cup milk; let cook to a cream. In another dish put one teaspoon sugar, one tablespoon salt, one teaspoon mustard, one-half cup vinegar. Let this come to boiling point, stir into cream mixture; then add the yolks of three well-beaten eggs and remove from fire. After this is cool, add the whites of three well-beaten eggs. This will make the dressing quite foamy.

POTATO SALAD DRESSING

Yolks five eggs, five tablespoons vinegar; beat eggs and pour on boiling vinegar a little at a time; butter size of an egg, one-sixth teaspoon red pepper, three even teaspoons made mustard, one teacup sweet cream, cook till done; three even teaspoons salt added when it gets cool.—Mrs. Artie Corbin.

MAYONNAISE DRESSING

One teaspoon mustard, one teaspoon powdered sugar, one teaspoon salt, dash of cayenne, yolks two eggs, two cups olive oil, two tablespoons lemon juice, two tablespoons vinegar. Mix dry ingredients with egg yolks, add oil a few drops at a time, using an egg beater or a mayonnaise mixer. As the mixture thickens thin with a little of the lemon juice, then add oil and lemon alternately, and lastly vinegar. If desired add one-half cup cream stiffly beaten before serving.—Mrs. Clark L. Belnap.

FRENCH DRESSING

Twelve tablespoons olive oil, four tablespoons vinegar, one tablespoon dry mustard, one teaspoon salt, one teaspoon onion chopped fine, or onion extract, one teaspoon paprika. Add oil last and pour in slowly, and be sure it is well beaten.—Mrs. H. S. Bentley.

SALAD DRESSING

Beat an egg well with two tablespoons sugar and a pinch of salt. Blend half teaspoon Kingsford's corn starch and two-thirds teaspoon mustard with a little water until you have a smooth paste. Work them together in a teacup and when they are smooth fill the cup with vinegar. Beat all together with the egg and sugar, add half a cup of water and large lump of butter, or if you prefer a tablespoon of olive oil. Stir over the fire steady until it has boiled one minute. This dressing will keep for months.—Mrs. H. L. Boice.

SALAD DRESSING

Moisten one-half cup sugar with three tablespoons vinegar, bring to boil then add one cup of sweet cream and one-half teaspoon Kingsford's corn starch. Stir in a little at a time while boiling, which will make it smooth and creamy. When cold this is a fine dressing for cabbage sliced fine or a salad of sliced apples, celery and nut meats.—Mrs. T. A. Farrand.

SALAD DRESSING

Three eggs, one cup vinegar, one cup sugar, one teaspoon dry mustard, one teaspoon salt, pepper. Cook in a double boiler until it thickens, then add butter the size of a walnut. Just before serving turn sweet cream over salad.—Mrs. E. R. Britten.

CRACKERS TO SERVE WITH SALAD

Grate dairy cheese, add a pinch of salt, spread over crackers; then

sprinkle each cracker with a little paprika. Place in tin and set in oven until cheese melts. Serve hot.

CHEESE AND NUTS

Grate one pound cheese and add cream enough to make it soft. Stir in one-half pound of walnut meats slightly broken, pack into a nabisco wafer box, and when set, cut in thin slices. Nice to eat with salad.

Pies

"We'll cut it square or bias,
Or any way we please,
And faith shall justify us
When we carve our pie and cheese."
—Eugene Field.

PIE CRUST

For one pie, rub together, not too thoroughly, one cup of flour and one-third cup of lard and a pinch of salt, then add just enough water to hold the mixture together. Some add one teaspoon corn meal to make crust more digestible. Use a little more than one-third cup of lard if pie crust is desired rather "short."

To keep the lower crust from soaking, put as evenly as possible on the bottom crust nearly all the sugar used for sweetening the pie. Then, if a fruit pie, sprinkle a little flour over this before filling in with fruit. Pumpkin or custard must be dipped with a spoon so as not to disturb the sugar, or can be poured from a small cup held close to the crust.

A little salt improves the flavor of nearly all kinds of pie.

To prevent pie from running out, wet edge of lower crust just before adding top crust, and press edges firmly together, also make plenty of large openings in upper crust to let out the steam.

The oven should be quite hot when pie is first put in and moderated afterwards.

ORANGE CREAM PIE

Beat together the yolks of two eggs with one-half cup sugar, add one heaping tablespoon flour, one level tablespoon Kingsford's corn starch dissolved in milk. Pour into one pint of boiling milk and cook three minutes. Let cool and flavor with extract of orange and pour into baked crust. Make meringue of the egg whites, pour over the pie and brown slightly in the oven.—Mrs. Elmer McArthur.

BUTTER SCOTCH PIE

One tablespoon butter, one tablespoon Kingsford's corn starch, two eggs, one cup brown sugar, one cup milk. Put butter in pan, melt, then add sugar and four tablespoons milk. Cook five minutes, then add the rest. Use whites of eggs for frosting.—Mrs. J. D. Birney.

BUTTER SCOTCH PIE

One and one-half cups brown sugar, one and one-half cups milk, yolks two eggs, one tablespoon butter, three tablespoons flour, vanilla. Cook in a double boiler. Put into crust previously baked and cover with meringue made of the egg whites and pulverized sugar. Brown in oven.—Mrs. J. B. Hendee.

GERMAN TART PIE

One cup sugar, one-half cup butter, one cup nut meats, three eggs, one teaspoon cloves, cinnamon and allspice, one-half teaspoon baking powder, wine glass of cherry juice or wine, one cup canned cherries. Fill crust and bake. When ready to serve cover with whipped cream.—Mrs. Elton Spears.

SWEET POTATO PIE

One cup mashed sweet potatoes, one-half cup butter, one cup sugar, two eggs, one pint milk, one-half teaspoon each of cinnamon and ginger. Beat potato and butter to a cream, mix ingredients thoroughly and bake like pumpkin pie.—Mrs. M. L. Clark.

SOUR CREAM PIE

One cup sour cream, one-half cup seeded raisins, chopped fine, one-half teaspoon cinnamon, one cup sugar, one-fourth teaspoon cloves, three yolks of eggs, one white of egg. Bake like lemon pie, using the whites of two eggs, with two tablespoons sugar. Put on after pie is baked and brown in oven. If not liked that way, stir all three whites in together before baking.—Mrs. John T. Hall.

BUTTERMILK PIE

One cup buttermilk, two-thirds cup sugar, one egg, butter size of an egg, one teaspoon each of cinnamon and nutmeg, one tablespoon flour, one cup raisins chopped, little salt. Put together on stove and let cook until thick. Bake with two crusts. Fine.—Mrs. Geo. Pilkinton.

CHOCOLATE PIE

Two cups milk, yolks two eggs, two-thirds cup sugar, two tablespoons flour, two tablespoons grated chocolate, butter size hickory nut. Heat milk, chocolate and sugar together, then add flour dissolved in a little of the cold milk and the beaten yolks of eggs. Let all cook until thickened. Flavor with vanilla and bake with only the under crust. When baked

cover with two beaten whites mixed with a little sugar. Put in oven again and brown slowly.—Mrs. B. S. Harris.

PUMPKIN PIE

Two-thirds cup pumpkin, one egg, one-half cup sugar, little salt, one-half teaspoon ginger, little nutmeg, a teacup milk; bake forty minutes.—Mrs. Artie Corbin.

CUSTARD PIE

Three eggs, three tablespoons sugar, little salt and nutmeg, three cups milk; bake in lower crust.

CREAM PIE

Two eggs, one-half cup sugar, two cups milk, one heaping tablespoon of flour, one heaping teaspoon Kingsford's corn starch. Flavor to taste. Heat the milk. Beat sugar, eggs, flour and corn starch together, add to milk and cook to a thick custard. Bake the crust, and when cold fill with the custard. Put whipped cream on top. Serve cold.—Mrs. F. S. Leighton.

SQUASH PIE

One cup steamed squash, two eggs, three-fourths cup sugar, one cup milk, one teaspoon cinnamon, one-third teaspoon ginger.—Mrs. George Strank.

LEMON PIE

One lemon, one cup sugar, yolks three eggs, two-third cup water, stir in two tablespoons flour; when baked add the beaten whites of three eggs with three tablespoons sugar.—Mrs. Anna Gallery.

LEMON PIE

One large cup sugar, three eggs (yolks of three and whites of one), large piece of butter, juice and grated rind of one lemon, two tablespoons Kingsford's corn starch, one cup boiling water. Cook in double boiler until it thickens. Use the whites of the two eggs beaten stiffly and two tablespoons sugar for frosting.—Mrs. Geo. Strank.

DUTCH PIE

Line pie tin with crust; fill with apples, cut up fine and bake without top crust, then frost with whites of two eggs.—Mrs. John Hall.

APPLE PIE

Grate sweet apples, sweeten, add three eggs, season. Bake and cover with frosting or whipped cream.—Mrs. Geo. LaFever.

PIE PLANT PIE

Stew pie plant and sweeten; add one crumbed cracker and yolks of two eggs. Bake with one crust. When baked, beat the whites of the eggs with sugar, and ice the pie.

FRUIT PIE

One cup fresh or canned fruit, yolks two eggs, two tablespoons water, one cup sugar (depends on fruit), one tablespoon flour. Line pie tin, mix all together and bake. When done frost with whites of eggs.—Mrs. John Hall.

MOCK CHERRY PIE

Cover the bottom of a pie plate with paste. Reserve enough for upper crust. For filling use one cup of cranberries cut in halves, one-half cup raisins seeded and cut in pieces, three-quarters cup sugar, one tablespoon flour, lump of butter size of walnut. Bake thirty minutes in moderate oven. Some like a little more sugar.

RAISIN PIE

One lemon, one egg, one cup sugar, one tablespoon flour, one-half cup raisins, one cup hot water. Beat the egg until light, with the sugar, add juice and rind of lemon and mix in flour; add raisins and water, that are cool by this time and cook until it thickens. Bake in two crusts.

FRIED PIES

Make pie crust, roll into small rounds, fill one half with fruit, season and turn other half over. Press edges down and fry in hot fat.—Mrs. John Adams.

SUMMER MINCE PIES

Six crackers, one cup sugar, one cup molasses, one cup cider, one cup water, butter size of an egg, one cup chopped raisins, two eggs beaten and stirred in, the last thing. Spice to taste.—Mrs. Eliza Gallery.

MINCE MEAT

Three bowls meat, six bowls apples, one bowl boiled cider, two bowls raisins, one bowl suet or butter, one and one-half bowls sugar, one bowl fruit juice or jelly, one cup cooking molasses, two teaspoons each of cinnamon, nutmeg and cloves, salt and pepper to taste. Put together and boil until raisins are tender. Three or four pounds meat will make between three and four gallons.—Mrs. Guy Rogers.

MOCK MINCE MEAT

Six cups chopped pared apples, six cups chopped green tomatoes, three cups chopped raisins, four cups sugar, one and one-half cups water, one tablespoon cinnamon, one-half tablespoon each of allspice, cloves and nutmeg, one tablespoon salt, three-fourths cup butter, two glasses jelly. All the ingredients except the butter and jelly should be mixed and cooked until the apples are soft. Add the butter and jelly and boil about fifteen minutes. The mock mincemeat is then ready to use or seal.—Mrs. Geo. Strank.

Puddings

"Your dressing, dancing, gadding, where's the good in,
Sweet lady, tell me, can you make a pudding?"

ESTELLE PUDDING

Three eggs, well beaten, two and one-half tablespoons sugar, two tablespoons butter, three-fourths cup sweet milk, one cup chopped raisins, one teaspoon baking powder, flour to make like cake batter. Steam thirty-five minutes and serve with vanilla sauce.—Amelia Kiper.

VANILLA SAUCE

Two cups boiling water, one cup sugar, one tablespoon Kingsford's corn starch, one tablespoon butter. Cook until clear and flavor with vanilla.—Amelia Kiper.

COTTAGE PUDDING

One-fourth cup butter, two-thirds cup sugar, one egg, one cup milk, two and one-fourth cups flour, four level teaspoons baking powder, one-half teaspoon salt. Serve with vanilla or hard sauce.—Mrs. Carl Smith.

RAISIN PUFFS

Two eggs, one-half cup butter, two cups flour, two teaspoons baking powder, little salt, one cup milk, two tablespoons sugar, one cup chopped raisins. Steam one-half hour in cups. Serve with sauce. Sauce: One coffee cup brown sugar, two tablespoons butter, one tablespoon flour. Stir well together then add one cup boiling water and let simmer a few minutes.—Mrs. Ernest Moore.

SAILOR DUFF PUDDING

One egg, one tablespoon butter, one-half cup molasses, two tablespoons sugar, one and one-half cups flour, one-half teaspoon soda, salt. Add last one-half cup boiling water. Steam forty-five minutes. Sauce: Beat yolks of three eggs, one-half cup coffee sugar, add whipped cream and vanilla.—Mrs. H. B. Cole.

RICE PUDDING

Put one-half cup rice into basin containing one cup water, and cook until water is absorbed. Turn into double boiler containing three cups

milk. Cook slowly until well done and quite thick. Add three tablespoons light brown sugar, one tablespoon butter. Remove from fire and add one well beaten egg. Turn into deep dish and cover with bits of butter. Grate one-half nutmeg into three tablespoons light brown sugar and sprinkle over butter while warm.—Mrs. J. T. Hall.

CHOCOLATE RICE CREAM

Put a quart of milk into a double boiler and when hot stir in one-half cup of rice. Add a saltspoon of salt, five tablespoons granulated sugar, one tablespoon butter, one tablespoon of grated chocolate, one teaspoon vanilla. Cook about two hours. Serve with whipped cream. May be served either hot or cold.—Jennie A. Frost.

LEMON RICE PUDDING

To one quart milk add three tablespoons rice, three tablespoons sugar, butter size of English walnut, grated rind of half a lemon. Bake until rice is thoroughly cooked (adding more milk if needed), stirring often, but let brown at last.—Jennie A. Frost.

DATE PUDDING

One cup bread crumbs, one cup milk, one cup sugar, one cup chopped dates, one cup nut meats, one egg, well beaten, one teaspoon baking powder, butter size of walnut. Bake one-half hour and serve hot.—Mrs. Ira McArthur.

TAPIOCA PUDDING

Soak three tablespoons tapioca in a little water over night; in the morning add three cups sweet milk and a pinch of salt. When hot, add the beaten yolks of two eggs, to which two-thirds cup sugar has been added. Beat whites and put on top of pudding.—Mrs. E. M. Carr.

TAPIOCA PUDDING

Soak one cup of tapioca in a quart of tepid water at least three hours. Fill a pudding dish two-thirds full of tart apples; add one cup of sugar to soaked tapioca, pour over apples, and bake one hour. Serve with whipped cream.—Mrs. Geo. Strank.

PINEAPPLE TAPIOCA

One cup tapioca soaked over night; in morning clarify, then cook up and add juice of one and one-half lemons, two cups granulated sugar, one cup pineapple. Remove from fire, add whites of three eggs well beaten.

Serve with whipped cream. Make the day before you serve it—Mrs. C. D. Stringham.

LEMON PUDDING

One quart milk, one large cup bread crumbs, one cup sugar, yolks four eggs, grated rind of one lemon, butter size of an egg. Bake thirty minutes, and when done spread with jelly and cover with whites of eggs beaten stiffly, with four tablespoons sugar and juice of lemon. Set in oven to brown.—Mrs. E. F. Knapp.

ORANGE PUDDING

Juice of four oranges; strain; add an equal amount of water; one cup sugar; boil; thicken with two tablespoons Kingsford's corn starch; mold. Serve with whipped cream.—Mrs. C. Markham.

CARROT PUDDING

One cup suet chopped fine, one cup grated carrot, one cup grated raw potato, one cup currants, one cup chopped raisins, one cup brown sugar, two cups flour, one teaspoon soda dissolved in boiling water, one teaspoon each of allspice, cinnamon, and nutmeg, little salt. Steam three hours.—Mrs. R. M. Rulison.

CHOCOLATE PUDDING

Three-fourths cup sugar, one tablespoon butter, one egg, one-half cup milk, one and one-half cups flour, one and one-half teaspoons baking powder, one square Baker's chocolate. Steam one hour. Sauce: One-half cup powdered sugar, one egg, one tablespoon butter; beat together until creamy, then add one cup whipped cream.—Mrs. Ira McArthur.

SNOW PUDDING

Three tablespoons Kingsford's corn starch; moisten to make smooth and pour on one pint boiling water; add a little salt and the whites of three eggs well beaten; steam ten or fifteen minutes. Sauce: One-half cup of sugar, two cups milk, yolks of three eggs; boil till it thickens; flavor and serve immediately.—Jeanette Hosler.

RAISIN CUSTARD

One pint milk, one cup granulated sugar, one cup raisins, two tablespoons gelatine, yolks five eggs. Beat all together and cook in double boiler. After taking from stove beat in beaten whites of five eggs. Soak gelatine in milk about one-half hour before cooking. Stir once in a while

to keep raisins from going to the bottom. Serve with whipped cream.—Mrs. Harvey Keefer.

RICE PUDDING WITHOUT EGGS

Six tablespoons sugar, four tablespoons rice, three pints milk, raisins, a little nutmeg. Bake until rice is cooked, stirring occasionally.—Mrs. Alice Pettit.

RICE PUDDING

Take one-third cup rice, four tablespoons sugar, one quart milk, butter size of a walnut, a little nutmeg. Bake two hours in a slow oven.—Mrs. Mary A. Harris.

RICE PUDDING

One-half cup rice, three cups milk, one-half cup raisins, one-half cup sugar, little salt. Put rice, milk and raisins together and steam in double boiler until done. Remove from fire and add yolks of two eggs beaten, and sugar. Frost with whites of eggs and serve very cold.—Mrs. Q. A. Hughes.

BREAD PUDDING

Butter slices of bread and lay in a tin, cover with sliced apple and sugar; fill tin in this manner and add a little warm water; bake. Serve with pudding sauce.—Mrs. Margaret LaFever.

PRUNE WHIP

Whites six eggs beaten to a stiff froth, one cup pulverized sugar, one-half teaspoon cream tartar (sift sugar and tartar together), one-half pound prunes stewed and chopped, bake twenty minutes in a dish of water. Eat with a cream or a sauce made of yolks of six eggs, three cups of milk, four tablespoons sugar; flavor with vanilla and make into a custard.—Libbie Whitaker.

SUET PUDDING

One cup suet, one cup sour milk, one cup raisins, one cup molasses, three cups flour, two teaspoons soda; steam three hours.—Grace Gallery.

SUET PUDDING

One cup suet chopped fine, one cup milk, one teaspoon salt, one cup molasses, two and one-half cups flour, one nutmeg, one teaspoon cinnamon, one cup raisins, one teaspoon baking powder in flour, one teaspoon soda in molasses. Steam two hours. Sauce: One-half cup sugar, one tablespoon

Kingsford's corn starch, one-quarter cup butter; season with nutmeg; pour on boiling water and cook until done.—Mrs. Harry Mest.

INDIAN BAKED PUDDING

One and one-half cups milk, one teaspoon salt, one cup meal, one-half cup flour; make as for mush, then take the remainder of a quart of milk to thin it; add four well beaten eggs, butter size of egg, one and one-half cups brown sugar, one nutmeg, one teaspoon cinnamon; grease tin and bake one hour.—Mrs. Almira L. Corbin.

CHRISTMAS ENGLISH PLUM PUDDING

One pound suet chopped fine, one pound currants, one pound raisins, one pound flour, one pound dark brown sugar, one and one-half pints sweet milk, one teaspoon allspice, one-half teaspoon cloves, one teaspoon salt, four well beaten eggs. Put flour in pan and add suet, fruit, sugar and spices; mix well; then add milk and eggs together and mix all thoroughly. Line a pudding dish with buttered paper, cover tightly and steam eight hours. Care must be taken to have the pudding dish full and covered well with buttered paper and cloth. Can be made a week before wanted and steamed up when required.

FIG PUDDING

One cup chopped suet, one cup New Orleans molasses, one cup sour milk, one-half teaspoon soda, one-half pound chopped figs, one-half pound chopped raisins, one cup brown sugar, three cups flour, one teaspoon of each kind of spice. Steam three hours. Any sauce can be used.

APPLE DUMPLINGS

Make a light biscuit dough and roll quite thin; cut in pieces about four inches square and roll in each, half an apple cut in pieces. Put in a deep tin, one cup of sugar, one-half cup butter, one large cup boiling water, lay dumplings in and bake one-half hour.—Mrs. A. D. Gallery.

SHORTCAKE CRUST

One quart flour, one-half cup butter, three teaspoons baking powder, two tablespoons sugar, one teaspoon salt; wet up with cold water.—Mrs. Fred Spicer.

PLAIN STRAWBERRY SHORTCAKE

Make a crust with one-half more shortening than for biscuit. Roll in two sheets. Spread the under one with butter, place the other on top

and bake. When baked, separate layers and place mashed and sweetened fruit between and on top. Or the crust can be baked in one piece and split and buttered after baking. Peach, orange, apple and rhubarb shortcakes are very nice. Serve with cream.—Mrs. John Claflin.

Pudding Sauces

HARD SAUCE

One cup sugar and one-fourth cup butter beaten to a cream. Add beaten whites of two eggs or one whole egg. Flavor to taste. Set on ice.

SUBSTITUTE FOR CREAM

Boil three-fourths of a pint of sweet milk; beat the yolk of one egg and a level teaspoonful of flour with sugar enough to make the cream very sweet. When the milk boils, stir this into it, and let cool; flavor to taste. For puddings in which eggs are used, this is almost as good as rich cream, and preferable to thin cream.

STRAWBERRY

One large tablespoon butter beaten to a cream. Add gradually one and one-half cups powdered sugar, and the beaten white of one egg. Beat till very light, and just before serving add one pint mashed strawberries.

SAUCE FOR PUDDING

One cup sugar to one pint water; boil, add butter, a thickening of flour, and cook until clear; flavor.

LEMON OR ORANGE SAUCE

One pint water, one cup sugar, a piece of butter size of walnut, a pinch of salt. Let boil and stir in two tablespoons Kingsford's corn starch dissolved in water. Beat and stir in the yolks of three eggs. Add two lemons or oranges sliced thin.

CARMEL OR BROWNE SUGAR

Brown one cup of sugar and dissolve in half a cup of hot water. This makes a nice sauce for waffles also. The above will make a serving for twelve or fourteen people.

PUDDING SAUCE

One tablespoon Kingsford's corn starch, one pint boiling water, three-quarters cup sugar, juice two lemons and the grated rind of one-half lemon; let come to a boil.—Mrs. Martha Heminger Ganiard.

Desserts

"An't please your Honour, quoth the Peasant,
This same dessert is very pleasant."

—Pope.

CHOCOLATE WALNUT JELLO

Dissolve one package chocolate jello in one pint boiling water. When it begins to harden add one cup of dates and one-half cup figs, cut not too fine, and one-half cup walnut meats. Set away to harden and serve with whipped cream.—Mrs. W. D. Wagner.

PINEAPPLE SPONGE

One can grated pineapple, one cup sugar, one cup water. Mix together and let simmer for ten minutes. Soak half box of gelatine in half cup of cold water till well dissolved; mix with hot pineapple, let cool. When mixture begins to thicken add whites of three eggs well beaten stiff. Beat well and turn into moulds. Serve with whipped cream.—Mrs. J. J. Vaughan.

PINEAPPLE CREAM

Dissolve one-half package Plymouth Rock gelatine and one cup sugar in one pint water. When cold add one can grated pineapple and one-half pint sweet cream, whipped and sweetened. Pour into mold and place on ice for several hours.—Mrs. Vernon Gary.

PINEAPPLE WHIP

Soak one-half pound marshmallows, cut in quarters, in one pint of grated pineapple over night. Next day add to this mixture one cup whipped cream. Serve very cold.—Mrs. Elmer McArthur.

MARSHMALLOW WHIP

One-half pound marshmallows, one-fourth cup milk, one cup cream, whipped, one-half cup chopped nuts, one-half cup chopped dates. Melt marshmallows in milk on back of stove, when cold add cream, dates and nuts. Let stand over night.—Mrs. John Eldred.

PRUNE AND MARSHMALLOW CREAM

Take California prunes or large ones, and boil until they open. Remove pits and put in marshmallows. The heat partly melts them. Roll

prunes in powdered sugar and chopped nuts. Serve with whipped cream.—Mrs. J. D. Birney.

BAVARIAN CREAM

One-third box shredded gelatine, one-third cup cold water, one-third cup boiling water, one cup sugar, three tablespoons lemon juice, one cup orange juice and pulp, whites of three eggs stiffly beaten, two cups sweet cream. Soak gelatine in cold water fifteen minutes, add boiling water and strain. Add sugar and fruit juice, chill mixture. This will take about twenty minutes. When thick as molasses, pour over stiffly beaten whites of eggs, and beat until quite thick. Fold in the whipped cream and other ingredients, as nuts or cherries. This is very pretty served in orange baskets with handles of smilax.—Mrs. Thos. Mingus.

ORANGE CUSTARD

Line a glass bowl with lady fingers split and stood on end. Slice oranges, sprinkle with sugar, then bananas and nut meats. Pour over all a custard made of one pint of milk, scalded, with the yolks of two eggs, one cup sugar and one tablespoon Kingsford's corn starch. Pour this over the fruit and let cool. Beat whites of eggs with two tablespoons of pulverized sugar and spread on top, set in oven to brown, and serve cold with whipped cream.—Mrs. Harry Webster.

CHARLOTTE RUSSE

One pint whipped cream, one cup sugar, one-fourth box gelatine, whites of two eggs beaten stiff; soak gelatine in one cup milk; mix all together; flavor with vanilla and sherry; put into moulds and pack in ice and salt.—Mrs. Orra Stirling.

FRUIT JELLY

Take one box of the phosphated gelatine, pour on one quart boiling water, set on back part of the stove; when gelatine is dissolved add three cups granulated sugar, juice of one lemon, the juice of a can of sliced pineapple, then put a layer of fruit in your mold and put on just a little of the gelatine and put on the ice to cool. When it is cold add another layer and so on until you have used your gelatine. This makes enough for twenty-five.—Mrs. Mary A. Harris.

Frozen Dainties

"The milk of true faith, if it stand long enough, yields the cream of assurance, which, if flavored with the true essence of a love that knoweth no evil, will make a delicious dessert."

DIRECTIONS FOR FREEZING CREAM

Fill can about two-thirds full of the cream, as it increases in bulk when beaten by dasher. The ice should be pounded very fine so that it can be packed closely around the can. With each four or five quarts of broken ice, thoroughly mix one quart of coarse salt. Put a layer three inches deep of the ice and salt and pack down around the can with flat stick or paddle. Continue this process until the tub is full. Then turn crank steadily but not rapidly, lest the cream be dashed into butter. When it becomes somewhat stiff, turn more rapidly. When no longer able to turn crank, remove ice carefully from mouth of tub and an inch below the edge of cover. Wipe lid and rim of tub that no salt falls in cream. Remove dasher. The cream should be like thick mush. Scrape down hard cream from sides and mix with soft in middle. Beat thoroughly from sides and bottom, replace cover and cork hole in cover. If the cream is wanted for use shortly, turn until it is sufficiently hard. If not wanted for some hours, draw off all the surplus water in tub through hole in side. Then carefully ram down crust of ice and salt. Fill to the brim of tub and over the cover with fresh ice and salt and set away to ripen. It requires from twenty to thirty minutes to freeze ice cream moderately hard.

To pack ice cream into moulds it should be stiff enough to work well down into the mould, and then be covered over with a sheet of writing paper large enough to little more than cover the surface of the cream, and the lid forced over the edges of the paper. Put a thick layer of salt and ice in a large box, put in the mould, lid side up, and cover deeply with ice and salt. Requires at least three hours to make cream solid. To remove from mould, dip a cloth in hot water, wring out and lay an instant over mould, then turn out.

MAPLE MOUSSE

Yolks of eight eggs beaten, two cups maple syrup. Boil together fifteen minutes. When cold add one quart whipped sweet cream. Freeze six hours.—Mrs. E. R. Britten.

SHERBET

For one gallon, use three cups granulated sugar, three bananas (large and ripe), juice of three lemons, one can shredded pineapple, two quarts milk, one-quarter teaspoon salt. Stir fruit and sugar well together and add milk. Dice the bananas and be sure they are ripe.—Mrs. W. L. Hurd.

MY NEIGHBOR'S SHERBET

Two quarts milk, one quart sugar, juice of four oranges, juice of four lemons. Freeze.—Mrs. B. S. Harris.

SHERBET

One quart water, two cups sugar (cook until clear), juice of two lemons, whites of two eggs, one-third box gelatine. Beat eggs, pour syrup over, add lemon and freeze. Add pineapple if desired.—Mrs. F. H. DeGolia.

CRANBERRY SHERBET

One quart cranberries, cover bottom of dish with water and cook until skins burst, two and one-quarter cups sugar, one and one-half cups water, boiled together five minutes and add the juice of one lemon. When cranberries and syrup are cold, put together. Freeze twenty minutes.—Mrs. H. S. DeGolia.

ORANGE SHERBET

Juice of eight oranges, three lemons, one pint sugar, one quart milk. Scald milk and sugar until sugar is dissolved. Freeze. When this begins to freeze, add juice of oranges and lemon and one pint of sweetened cream, whipped.—Mrs. Adeline Palmer.

GRAPE JUICE FRAPPE

Boil one quart water, two cups sugar ten minutes, strain into can or freezer. When cold add three cups grape juice, the juice of two lemons. Pack freezer. When half frozen remove dasher, set aside until time to serve.—Bertha Wagner.

VANILLA ICE CREAM

Dissolve one and one-half pounds granulated sugar in one gallon sweet cream; strain through cheese cloth into freezer; pack freezer with a mixture of three parts crushed ice, one part coarse salt; turn crank once every twenty seconds with quick jerk, to prevent cream from sticking to sides of can, for about eight or ten minutes or until cream begins to

thicken, then turn fast for three minutes. Remove cover and add one ounce of very best vanilla, then turn crank as fast and long as possible.—Mrs. Dennis Miller.

FAVORITE ICE CREAM

Two quarts milk, two cups sugar, six eggs, one tablespoon Kingsford's corn starch, one teaspoon salt. Steam in dish of water until creamy, season with lemon and vanilla and freeze.—Mrs. Jennie Lewis.

ICE CREAM

One pint cream, one quart new milk, one and one-half cups sugar, whites four eggs; flavor with vanilla and freeze.—Mrs. Artie Corbin.

CHOCOLATE SAUCE FOR ICE CREAM

Melt four ounces chocolate over hot water. Make a syrup of one-half cupful each of sugar and water, boiling five minutes. When cool, add one-half teaspoon of vanilla and pour over melted chocolate, stirring slowly until smooth, and of the consistency of heavy cream, adding more water if necessary. Let it stand in a pan of hot water until ready to serve. If wanted as a sauce for desserts, add one cupful cream to mixture.—Mrs. H. L. Boice.

BERRY CREAM

Three cups sweet cream, one cup berries, one cup sugar. Freeze.—Mrs. C. T. Fairfield.

TUTI FRUTI ICE CREAM

Two quarts cream, one quart new milk, three cups sugar, flavor with vanilla, one-half cup any kind nut meats, one-half cup chopped raisins and citron, one-half cup candied cherries. When cream is partly frozen, add the well-mixed fruit.—Mrs. Mable Blackett.

CARMEL NUT ICE CREAM

One pound hickory nut meats, two cups sugar, one quart cream, two tablespoons sugar burnt brown; chop meats very fine, put two tablespoons sugar over fire without water and let it melt and brown; pour in a little water to dissolve it, then add it to the cream with sugar and nut meats and freeze.—Mrs. Frank Godding.

IN all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

Cakes

HER FIRST CAKE

She measured out the batter with a very solemn air;
The milk and sugar also; and she took the greatest care
To count the eggs correctly, and to add a little bit
Of baking powder, which you know beginners oft admit.
Then she stirred it all together and baked it full an hour;
But she never quite forgave herself for leaving out the flour.

Clean the table of all utensils not needed, and provide everything that will be needed until the cake is baked. If in warm weather, place the eggs in cold water to stand until needed. Use pulverized sugar for all delicate cakes. Beat whites of eggs until they will remain in dish when turned upside down. In cold weather cut butter into small pieces and warm, not melt. There is a great knack in beating cake; don't stir, but beat thoroughly, bringing the batter up from the bottom of the dish at every stroke, as this drives the air into the cells of the batter instead of out of them. Beat more slowly at the last to make the cake finer grained. Always bake a small cake first, then add more flour if needed. A cup always means a teacup, not a coffee cup. The proportions of rising powder to one quart of flour are three teaspoons of baking powder, or one teaspoon of soda, and two teaspoons cream tartar, or one pint of sour milk and one level teaspoon of soda. All except layer cakes should be covered with a sheet of brown paper when first put in the oven. Cake should rise and begin to bake before browning much; large cakes requiring a good, steady, solid heat, about as for baking bread; layer cakes, a brisk, hot fire, as they must bake quickly.

FRUIT CAKE

Take one pound flour, one pound brown sugar, one pound butter, one pound currants, two pounds seeded raisins, one-quarter pound citron, ten eggs, two teaspoons soda, two tablespoons ground cinnamon, one tablespoon ground cloves, one wine glass brandy; put a little extra flour on the fruit.—Mrs. Mary A. Harris.

MOTHER'S FRUIT CAKE

Five eggs, three cups sugar, one and one-half cups butter, four cups flour, one teaspoon soda, one pound raisins, one pound currants;

citron, cloves, cinnamon, mace. Must not stir too much or it will make it light colored.—Mrs. Martha Ramsay.

MOLASSES FRUIT CAKE

Two-thirds cup brown sugar, one-half cup butter or lard, one-half cup molasses, two eggs, one cup raisins, one teaspoon ginger, two teaspoons cinnamon, one-half grated nutmeg, one cup sour milk. Cream butter and sugar, put one-half teaspoon soda into the molasses and beat it; put one level teaspoon soda into the sour milk and beat; then put all together and beat, adding flour for a good batter.—Mrs. Lewis Ford.

COOKED FRUIT CAKE

One cup brown sugar, one cup cold water turned on sugar, two cups raisins, one-third cup shortening, one scant teaspoon cinnamon, one-quarter teaspoon cloves. Boil hard for three minutes, let cool until lukewarm, then dissolve one scant teaspoon soda in water and add to this mixture two cups flour and one-half teaspoon baking powder. Stir together and bake.—Mrs. Dora Andrews.

PORK CAKE

One pound pork chopped fine, one pint boiling water, three cups sugar, one cup molasses, one cup raisins, one-fourth pound citron, one tablespoon each cinnamon, cloves, and allspice, three teaspoons soda (large).—Mrs. Eva Burgess.

COFFEE CAKE

One cup butter, one cup molasses, one cup cold coffee, one cup sugar, one teaspoon soda, two eggs, five cups flour, one teaspoon cloves, two teaspoons cinnamon, citron, one cup raisins, one cup currants.—Mrs. H. L. Boice.

DATE CAKE

One cup brown sugar, two eggs, one-third cup butter, beat all together until light, add one-half teaspoon allspice, one-half cup molasses, two-thirds cup water and flour enough to thicken, two teaspoons baking powder, one pound dates, cut fine.—Mrs. Mable Blackett.

DRIED APPLE CAKE

One cup dried apples soaked in water over night, then chop the apples and stew them in one cup molasses one-half hour. Two eggs, one-half cup butter, one cup brown sugar, one cup buttermilk or sour milk, two

level teaspoons soda, one teaspoon each of cinnamon and cloves, one-half nutmeg, three cups flour. This makes two loaves.—Mrs. Peter Beasore.

ANGEL FOOD

Whites of eleven eggs, one and one-half cups granulated sugar, one cup flour after once sifted, one teaspoon cream tartar, one teaspoon vanilla. Sift the flour and cream tartar six times; sift sugar four times; beat the eggs, not too stiff, then beat in the sugar lightly; add vanilla and flour, stirring lightly but thoroughly; bake in an ungreased tin, in a moderate oven, forty minutes.—Mrs. W. R. Yonker.

ANGEL FOOD CAKE

One cup sugar, one cup flour, two teaspoons baking powder, one tablespoon Kingsford's corn starch, sift all together four times. Scald one cup milk, have ready whites two eggs beaten till dry. Pour hot milk over flour and beat, then fold in eggs, flavor. Do not grease tin. Frost.—Mrs. Geo. Myers.

WHITE CAKE

Take one and one-half cups granulated sugar, one-half cup butter, two-thirds cup sweet milk, two and one-half cups flour, the whites of five eggs, two heaping teaspoons baking powder, flavor with lemon and vanilla; cream the butter and sugar, add milk and flour and eggs well beaten, the last thing; stir baking powder in the half cup of flour; bake in a moderate oven. This can be used for layer cake by baking in three layers, or for a loaf nut cake by adding two cups nut meats.—Mrs. Mary A. Harris.

WHITE CAKE

One cup sugar, three heaping tablespoons butter, one-half cup milk, two cups flour, two teaspoons baking powder, whites three eggs, stiffly beaten and added last, flavoring. Frosting: One egg well beaten, flavoring desired, one tablespoon soft butter, add confectioner's sugar, XXXX, and beat until creamy and the right consistency to spread.—Mrs. Anna Jenne.

ENGLISH WHITE CAKE

One cup sweet milk and one cup granulated sugar stirred well together, two cups flour, five tablespoons melted butter, two teaspoons baking powder, flavor to taste. Beat in butter last and beat all together well. Either loaf or cup cakes.—Mrs. H. V. Perkins.

WHITE CAKE

One and one-half cups sugar, two-thirds cup butter, creamed together, add whites of five eggs beaten to a stiff froth, stir and beat until light as foam, then add one-half cup Kingsford's corn starch dissolved in a little milk, not quite two-thirds cup sweet milk, two and one-half cups flour, and two teaspoons baking powder, vanilla. This is fine and will be even better when a day or two old if kept in a place where it will keep moist.—Mrs. T. A. Farrand.

WHITE CAKE

Two cups sugar, three-fourths cup butter, one cup sweet milk, three cups flour, two teaspoons baking powder, whites of five eggs. Flavor with lemon and vanilla.—Mrs. R. M. Rulison.

CORN STARCH CAKE

Whites of twelve eggs, three cups sugar, one cup butter, three cups flour, one cup Kingsford's corn starch, one cup sweet milk, two teaspoons cream tartar, one teaspoon soda; beat the eggs well and stir in last; vanilla. This will make two loaves.—Frances Leonard.

SILVER CAKE

Whites of four eggs, beaten stiff, one cup sugar, one-half cup sweet milk, one-half cup butter, two cups flour and two teaspoons baking powder; beat butter and sugar to a cream; add the milk, the flour and baking powder; after mixing them thoroughly together, add lastly the whites of the eggs; bake in a well buttered cake tin and put a thin white paper in the bottom of tin.—Mrs. Alice Pettit.

INEXPENSIVE DEVIL'S FOOD

One large cup sugar, butter size of an egg, one egg, one scant cup buttermilk, one-half teaspoon soda, one-half scant cup of cocoa mixed to a smooth paste with hot water, two cups flour, vanilla. Put the cocoa paste in last. Bake in layers and put together with fondant icing in which pieces of marshmallows have been dropped.—Mrs. Albert Neuman.

DEVIL'S FOOD

Two cups brown sugar, two cups flour, one-half cup butter and lard, one-half cup sour milk, two-thirds cup grated chocolate or two tablespoons cocoa dissolved in one-fourth cup boiling water, let stand until cool. Two eggs, one teaspoon soda dissolved in the milk, one teaspoon vanilla.

Filling, if baked in layers: One cup brown sugar boiled as for other icing, white of one egg, one cup chopped raisins.—Mrs. L. F. Shirkey.

DEVIL'S FOOD IN LAYERS

Two cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, three scant cups flour. Beat together and dissolve one teaspoon soda in one-half cup hot water and add to mixture. When ready for oven stir in one-half cup melted chocolate.—Mrs. Floyd Robinson.

SOUR CREAM CHOCOLATE CAKE

One and one-half cups sugar, one-half cup chocolate or cocoa, one cup sour cream, two cups flour, one teaspoon each of soda, baking powder and vanilla, one-half teaspoon salt, one egg and yolks of two, using the other two whites for frosting. This makes three layers or one large loaf.—Mrs. L. B. Darling.

CHOCOLATE ROLL

Three eggs, one cup sugar, one cup flour, one teaspoon baking powder, six tablespoons boiling water. Beat up whites of the eggs very stiff, add the sugar gradually, yolks of the eggs, well beaten, water, flour and baking powder. Mix carefully and pour into a well buttered and floured baking tin. Bake in a hot oven for ten minutes. Turn out onto a sugared paper, spread over with the chocolate filling and roll up like a jelly roll. Chocolate Filling: Melt two squares chocolate in a small sauce pan, add a half cup of sugar and one-half cup water. Stir until well blended together, then add one teaspoon butter, one and one-half tablespoons Kingsford's corn starch mixed with one-half cup milk. Stir until boiling. Remove from fire and add one-half teaspoon vanilla. Spread on the roll while warm.—Mrs. John Adams.

CHOCOLATE SPICE CAKE

One-half cup butter, one and one-half cups white sugar, one-half cup seeded raisins, one-half cup chopped nut meats, three squares Baker's chocolate or three heaping teaspoons cocoa, one egg beaten light, one cup sour milk, one level teaspoon soda, two and one-half cups flour, one teaspoon cinnamon, teaspoon vanilla. Cream butter, beat in one cup sugar, add fruit, nuts and chocolate, beat the egg, add rest of sugar and beat into the first mixture. Add sour milk and flour sifted with soda and spices, alternately. Bake in small tins or in a sheet.—Mrs. C. A. Coller.

CHOCOLATE CAKE

One cup white sugar, one scant half cup butter, two eggs, one-half cup sour milk, one teaspoon soda in the milk, two cups flour, one teaspoon vanilla. Stir in custard last. Custard: One-half cup white sugar, two-thirds cup Baker's chocolate, yolk of one egg. Beat all together and cook slowly until thick. Remove from fire and set aside to cool.—Mrs. Roswell West.

FROSTING

Two cups white sugar, one cup cold water, one-eighth teaspoon cream tartar. Mix and set aside for a half hour. Then put over a brisk fire and stir until the syrup begins to boil (do not stir after it begins to boil). Boil until it hardens in cold water, then set the dish into cold water until it cools. Stir until the frosting is white and creamy and thick enough to spread. One teaspoon of vanilla should be added while stirring. After it is spread on cake melt Baker's chocolate and pour over the top.—Mrs. Roswell West.

APPLE SAUCE CAKE

One and one-half cups brown sugar, one-half cup butter, two eggs, one and one-half cups apple sauce, one-half teaspoons soda dissolved in apple sauce, two cups flour, two teaspoons baking powder, one-half cup raisins, one-half cup currants, one cup nut meats.—Mrs. W. A. Small.

APPLE SAUCE CAKE

One cup brown sugar, one-half cup shortening, one cup apple sauce, teaspoon soda, dissolved in a teaspoon water and added to the sauce, one teaspoon cinnamon, one-half teaspoon cloves, one cup seedless raisins chopped, one cup dates chopped, two cups flour. Stir this batter just enough to blend well, as working it detracts from the peculiar rich color and flavor. Bake slowly in shallow pan. If desired as layer cake, put together when cold with the following icing: One and one-half cups dark brown sugar, two tablespoons sweet cream, butter size of hickory nut, boil for two minutes. Take from fire, and add a small teaspoon baking powder and beat with a silver fork until fluffy and cool. Add one teaspoon vanilla when icing is quite cool.—Mrs. C. A. Coller.

SPICE CAKE WITHOUT EGGS

One cup sugar, scant half-cup of butter and lard, one cup ground raisins, one and one-quarter cups sour milk, one teaspoon soda, one tea-

spoon cinnamon, one-half teaspoon cloves and nutmeg, two cups flour.—Mrs. F. W. Mendell.

SPICE LAYER CAKE

One cup sugar, one-half cup molasses, one-half cup sour milk, one-third cup butter, two tablespoons cold coffee, one tablespoon grated chocolate, one teaspoon soda, one teaspoon each of cinnamon and cloves, two eggs, two cups flour; bake in three layers and put together with chopped raisins in boiled frosting.—Effie Brainerd Pollard.

MOLASSES LAYER CAKE

Two eggs, one-half cup sugar, one-half cup molasses, one-half cup sour milk, one teaspoon soda, one-half cup butter, one and one-half cups flour, vanilla. Bake in layers and put together with boiled frosting.—Mrs. L. B. Pratt.

GINGER LAYER CAKE. GOOD

Two egg yolks, one cup molasses, two-thirds cup water, one-half cup butter or other shortening, one teaspoon soda, one teaspoon cinnamon, one teaspoon ginger, flour to mix quite thin. Beat the egg whites stiff, add two-thirds cup white sugar, flavor and spread between layers and on top. Set in oven to brown top slightly.—Mrs. Will West.

HOT-WATER GINGER BREAD

One cup molasses, one-half cup boiling water, two and one-fourth cups flour, one teaspoon soda, four tablespoons melted butter, one and one-half teaspoons ginger, one-half teaspoon salt.—Mrs. Carl Smith.

COCOANUT CAKE

Two cups white sugar, one-half cup butter beaten together, one cup milk, three eggs, three cups flour, one tablespoon baking powder mixed in the flour. The Jelly: One egg, one-half cup sugar, one tablespoon Kingsford's corn starch or flour, beat together; stir in one-half pint sweet milk; let it boil; when cool, stir in a little cocoanut.—Mrs. N. Davis.

HOT WATER LAYER CAKE

One cup sugar, two eggs, butter size walnut, two cups flour, two teaspoons baking powder, sifted with the flour. Cream sugar, eggs and butter, then add flour, lastly add one teacup boiling water; stir well. Flavor to taste.—Mrs. S. S. Kellogg.

RADER CAKE

One and one-fourth cups sugar, one-fourth cup butter, whites of three eggs. Beat all to a cream. One cup sweet milk, two teaspoons baking powder, two level cups flour well sifted with the baking powder, flavoring. Filling: One-half cup sweet milk, small piece butter, heated, one-fourth cup sugar, yolks of three eggs, one teaspoon flour, one-half cup milk, beat all together, then add to hot milk. Stir in one cup ground nut meats.—Mrs. E. S. Harris.

PINEAPPLE CAKE

Two cups pulverized sugar, one-half cup butter beaten to a cream, add one-half cup sweet milk, two and one-half cups flour, two and one-half teaspoons baking powder in the flour, whites of eight eggs. Bake in jelly tins and put together with plain boiled frosting. Spread each layer with grated pineapple well drained.—Mrs. H. P. Egan.

HICKORY NUT CAKE

One cup sugar, butter size of an egg, whites of two eggs, two-thirds cup sweet milk, two cups flour, two teaspoons baking powder. Filling: One cup chopped nuts, two-thirds cup sour cream, pinch of soda, one cup sugar; boil until it begins to thicken, let cool before putting in the cake.—Mrs. S. R. Crittenden.

NUT LOAF CAKE

One and one-half cups sugar, one-half cup butter, two cups flour, whites of four eggs, three-fourths cup sweet milk, two teaspoons baking powder, one cup chopped nuts put in one-half cup flour, flavoring.—Mrs. F. H. DeGolia.

SPONGE CAKE

Three eggs, yolks and whites beaten separately, one cup sugar, mixed well with yolks until they are perfectly white, one teaspoon vanilla, one cup flour sifted together with one teaspoon baking powder, one-half teaspoon salt. Add five tablespoons cold water and lastly the beaten whites of the eggs. Bake twenty minutes.—Mrs. Frank Graham.

SOUR CREAM CAKE

One and one-half cups brown sugar, one tablespoon butter, two eggs, one cup good sour cream, one teaspoon soda in the cream, two cups flour; flavor with nutmeg and lemon. Good.—Miss Mary Harris.

SOUR CREAM CAKE

One cup sugar, one egg, one cup sour cream, one teaspoon soda, two scant cups flour, one teaspoon baking powder.—Mrs. Chas. E. Peck.

SOUR MILK CAKE

One cup brown sugar, one egg, one cup sour milk, one teaspoon soda, large tablespoon lard, salt, cinnamon, nuts and raisins, two cups flour.—Mrs. Ernest Crane.

YELLOW CAKE

Yolks of seven eggs and one whole egg, cream two scant cups of sugar and scant half cup of butter; one cup of sweet milk, three scant cups flour, three even teaspoons baking powder, flavor. Cover with frosting.—Mrs. John J. Milbourn.

FEATHER CAKE

One cup white sugar, one tablespoon butter, one egg, two-thirds cup sweet milk, two heaping teaspoons baking powder, two cups flour. Flavor with lemon.—Mrs. L. B. Pratt.

FIVE MINUTE CAKE

Put one cup sugar and one and one-half cups flour with two teaspoons Royal baking powder into a bowl. Use whites two eggs in a cup, fill to half full with butter, and fill remaining half of cup with milk, and add to the sugar and flour. Beat five minutes.—Mrs. F. S. Leighton.

LITTLE LOAF CAKE

Break one egg into a teacup and then fill with cream, one cup sugar, two scant cups flour, one teaspoon baking powder, lemon extract.—Mrs. S. S. Kellogg.

KATE'S CAKE

Two eggs, one cup sugar, one and one-half cups flour, butter size of walnut; two teaspoons baking powder, two-thirds cup boiling water, put in last.—Grace Gallery.

CREAM CAKE

Four eggs, four tablespoons water, one and one-half cups flour, one cup sugar, one teaspoon baking powder, vanilla. Take whites of four eggs and beat yolks of three eggs together, add water, then sugar, flour and lastly, whites. Cream One cup milk (sweeten to taste), one yolk, one tablespoon Kingsford's corn starch.—Mrs. Wesley Vaughan.

ROLL JELLY CAKE

One cup sugar, one tablespoon butter, three eggs, three tablespoons milk, one cup flour, two teaspoons baking powder. Bake in dripping pan, turn out on towel, spread with jelly, and roll while warm.—Mrs. W. S. Henderson.

CREAM PUFFS

Put one cup of water in a pan over the fire. When it boils add to it one-half cup butter and stir until it dissolves, then stir in one and one-half cups flour, stirring constantly while cooking until it is smooth and forms a ball leaving the side of the pan. Take from fire and let cool. When cool add one-half teaspoon salt and six eggs, unbeaten, one at a time; add one egg, beat in the paste, until it entirely disappears; then add another until all are used. Drop, by the tablespoonful, on a buttered tin, forming little cakes. Bake twenty minutes. To test them bake until light to pick up. Filling: Scald one pint of milk, rub two tablespoons Kingsford's corn starch smooth with a little cold milk, add to the scalded milk, stir till it thickens; beat three eggs light without separating, add one cup sugar; stir all the time, then cook until tender.—Mrs. Floyd LaFever.

Cake Fillings

BOILED FROSTING

One cup granulated sugar, four tablespoons water. Boil until it hairs; stir slowly into the beaten white of one egg; flavoring.

CARMEL FILLING

One cup sweet cream, one and one-half cups brown sugar, one teaspoon butter; boil forty minutes; put between layers and on top.—Mrs. W. R. Yonker.

PINEAPPLE FILLING FOR CAKE

One cup sugar, two tablespoons Kingsford's corn starch, sifted together. Then add yolks of two eggs, one can pineapple, juice of one lemon and one cup boiling water.—Mrs. Clara Honeywell.

CAKE FILLING

Two tablespoons chocolate or cocoa, one cup water, one cup white sugar, one tablespoon butter, little salt. When boiling add two heaping tablespoons Kingsford's corn starch dissolved in half cup cold water. Boil till very thick. Add one cup walnut meats. Season with vanilla.—Mrs. Effie Sprague.

FIG FILLING

One-half pound of chopped figs, one small cup of sugar, one cup of water; cook until tender.

RAISIN FILLING

One cup raisins seeded and chopped fine, one-half cup of hot water, one cup sugar; boil until thick enough to spread.—Effie Brainerd Pollard.

PEANUT FROSTING

Three tablespoons soft butter (not melted) one teaspoon water. Stir in pulverized sugar until it will spread nicely. Cut cake in squares, spread frosting on all four sides and roll in chopped peanuts.—Mrs. John T. Hall.

FILLING

One-half cup hickory nut meats, one cup raisins seeded and chopped, one cup sugar, yolks of three eggs. Boil sugar as for boiled frosting; pour

over well beaten yolks; stir in raisins and nuts; season with lemon or vanilla. A little lemon juice improves it.—Mrs. Jennie Lewis.

FROSTING OR FONDANT

Two cups granulated sugar, one-half cup water, flavoring. Boil the ingredients until it hairs without stirring. Remove from fire and let stand until partly cool, then whip into a creamy mass, then frost cake. Take the same ingredients and when cool stir until white, then kneed like bread into small balls, press nut meats into them or coat with chocolate, and you have the expensive French chocolate or cream candy. This fondant or frosting may be wrapped in a wet cloth and put away and used when wanted, if the cloth is moistened every five or six days. It has been known to keep six months and improves with age. A piece of it put into a double boiler and melted until soft and creamy makes a delicious frosting at a moments notice. If it is stirred it will grain and prove a failure.—Mrs. Eunice Neuman Higgins.

MAPLE FROSTING

Boil about one and one-half cups maple syrup until it begins to harden when dropped in cold water. Pour slowly over the beaten whites of two eggs, whipping constantly with an egg beater until cool.—Mrs. F. C. Arnold.

ALMOND ICING

One and one-half cups of sugar, put into this two tablespoons of water; let it boil on the back of the stove until it is wax or stringy; beat the whites of two eggs to a stiff froth, and pour the syrup over them, beating all till cool, then add one-half pound almonds, blanched and pounded to a paste.

CAKE FILLING

Three pounds pears, one pound figs, one pound raisins, two pounds sugar. Put through grinder, cook down and can hot.—Mrs. Geo. Glasscoff.

CAKE FILLING AND TOP OF CAKE

One cup granulated sugar, white of one egg beaten stiff, then add one cup cherries chopped fine (if canned cherries are used drain them before putting with the sugar), then beat until it stands up like whipped cream.—Mrs. C. M. Seger.

COCOA ICING

A little milk in a cup of sugar; boil until it makes a soft ball in cold water; add a desert spoon of cocoa and a tablespoon of butter and stir until it thickens.

BUTTER FROSTING

One whole egg beaten very light, one tablespoon soft butter, enough powdered sugar to make a stiff paste. Flavoring.—Mrs. H. S. Bentley.

VANITY

One cup granulated sugar, white of one egg, one banana mashed fine. Whip for ten or fifteen minutes until sugar is dissolved thoroughly. This is nice for using between layers of cake. Use one tart apple grated if you desire instead of banana.—Mrs. J. H. Gallery.

Cookies and Doughnuts

"O, weary mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see,
A cookie bush or a doughnut tree."

SUGAR COOKIES

One and one-half cups white sugar, one scant cup butter, four eggs, two teaspoons baking powder, flour enough to roll. Flavor with vanilla.—Mrs. M. L. Clark.

COOKIES

One cup sugar, one cup shortening (half lard and half butter), two tablespoons sour milk (thick), one level teaspoon soda in milk, two eggs well beaten, flour to roll soft. Flavor if desired.—Olie Hughes.

SOUR CREAM COOKIES

Two cups sugar, two-thirds cup butter, two eggs, six tablespoons sour cream, one level teaspoon soda, season with nutmeg, flour enough to roll.—Mrs. L. C. VanGorden.

SOUR CREAM COOKIES

Two cups sugar, two eggs, one and one-half cups sour cream, one-half cup butter, one and one-half teaspoons soda, a little salt and nutmeg. Roll out soft as possible.—Mrs. T. A. Farrand.

CRUMB COOKIES

One and one-half pounds granulated sugar, one and one-half pounds crumbs, one pound lard and butter (mixed), one pint molasses, three pounds flour, six eggs, one ounce spices, enough water to dissolve the soda, one ounce of soda.—Mrs. H. L. Boice.

BROWN COOKIES

Two eggs, large cup granulated sugar, one scant cup mild molasses, one cup lard, one-third cup hot water, three scant teaspoons soda, one teaspoon salt, one level teaspoon ginger and one heaping teaspoon cinnamon. Flour to roll.—Mrs. W. L. Hurd.

BROWN COOKIES

One cup each of sugar, molasses, and butter, four cups flour, two eggs, two teaspoons soda, one teaspoon cinnamon, one-half teaspoon ginger, one-half cup hot water. Stir up at night.—Josie Hamilton.

GINGER COOKIES

One cup butter, one cup brown sugar, one cup molasses, one egg, two even teaspoons soda dissolved in little hot water, one tablespoon ginger.—Mrs. Mary A. Harris.

CHOCOLATE COOKIES

One-half cup butter, one cup sugar, one-fourth cup milk, one egg, one-fourth teaspoon salt, two squares chocolate, two and one-half cups flour (scant), two teaspoons baking powder.—Mrs. J. J. Adams.

RAISIN COOKIES

Cream one-half cup of shortening with one cup of sugar. Add one-half cup rich milk, one-half teaspoon soda dissolved in a little hot water, one egg, beaten, one cup raisins and enough flour to roll.—Mrs. E. S. Harris.

FRUIT COOKIES

Two cups sugar, one quart flour, one and one-half cups molasses, yolks of four eggs, two-thirds cup sweet milk, one teaspoon soda, one teaspoon baking powder, one teaspoon cinnamon, allspice and cloves, two cups currants, one-half cup butter. Beat sugar, butter, eggs together, and add other ingredients.—Mrs. Floyd Robinson.

MOLASSES COOKIES WITHOUT SHORTENING

One cup molasses, one cup sugar, two eggs, one teaspoon soda, a little salt and ginger. Put soda in molasses and stir until light, then add the eggs, beaten very light, sugar, salt and ginger. Do not mix very stiff. Grease tins and bake in hot oven.—Mrs. F. J. Gale.

FRUIT COOKIES

Two cups sugar, one-half cup butter, one-half cup lard, one cup milk, two eggs, two teaspoons baking powder, enough flour to roll. Filling—One-half pound raisins, one-half pound figs, one cup walnut meats chopped fine. Cook with one-half cup sugar and little water. Spread on cookies in pan and put another on the top of it.—Babe Vaughn Spencer.

OATMEAL COOKIES

One cup sugar, one cup shortening (half lard and half butter), two eggs, five tablespoons sweet milk or buttermilk, one teaspoon soda, pinch salt, one cup raisins, two cups oatmeal, two cups flour. Drop on buttered tin.—Mrs. Alice Ford.

OATMEAL COOKIES

One cup brown sugar, one cup butter, three cups oatmeal, two cups flour, two eggs, one teaspoon cinnamon, one teaspoon salt, one-half cup chopped raisins, one-half cup sweet milk, one teaspoon soda, one teaspoon baking powder. Spread very thin and cut in squares.—Mrs. W. A. Small.

OATMEAL COOKIES

Two cups rolled oats, one cup butter, one cup sugar, one cup chopped raisins, one-half cup sweet milk, one teaspoon each of soda, cinnamon and allspice, one-half teaspoon cloves, two cups flour. Add milk last. Drop from spoon onto buttered pan and bake in hot oven.—Mrs. Chas. E. Peck.

HERMITS

Two eggs, one and one-half cups brown sugar, one scant cup lard and butter, one teaspoon cinnamon, one-half teaspoon cloves, one teaspoon vanilla, one teaspoon soda, two-thirds cup sour milk, two and one-half cups flour, one cup raisins, one cup hickory nuts.—Mrs. Floyd LaFever.

RUSSIAN NUT ROCKS

One cup walnut meats, one cup cocoanut, one and one-half cups raisins, three-fourths cup butter, one and one-half cups brown sugar, one-half cup water or warm milk, three cups flour, one teaspoon cinnamon, three teaspoons cloves, one teaspoon baking powder, one-half teaspoon soda, three eggs. Drop from spoon on buttered tins and bake as cookies.—Mrs. J. D. Birney.

FRUIT PIN WHEELS

Rub together through a sieve two cups flour, one tablespoon sugar, one-half teaspoon salt, two teaspoons baking powder; into this rub two generous tablespoons butter, wet with a scant cup milk. Roll the dough down to a square about one-half inch thick, spread one heaping tablespoon butter on this, also one cup currants and one cup sugar, grate on a little nutmeg and roll up as for jelly cake. Cut in slices three-fourths inch thick and lay in well buttered tins; do not let the slices touch each other. Bake in quick oven about twelve minutes.—Mrs. Mable Blackett.

THIN CAKES OR CRACKLINGS

One pound flour, one-half pound lard, one-quarter pound butter, one egg, one or two tablespoons milk. Roll and cut in squares. Bake in a hot oven.—Miss Mary Walker.

POTATO FRIED CAKES

One good sized cup mashed potatoes, one and one-half cups sugar, add while potatoes are warm, two eggs, butter size walnut, one scant cup sweet milk, two teaspoons baking powder; season to taste and mix soft.—Mrs. Kate Wilcox.

DOUGHNUTS

Two eggs, one cup sour milk, one cup sugar, three tablespoons melted lard, one-half teaspoon soda, one teaspoon baking powder, flour to roll nicely.—Mrs. J. J. Milbourn.

DOUGHNUTS

One cup granulated sugar, one cup sweet milk, four tablespoons melted butter, two eggs, three cups flour sifted with three teaspoons baking powder, one-half teaspoon salt, one teaspoon vanilla. Add sufficient flour to roll out and sugar while warm.—Mrs. Wilson Canfield.

SOUR CREAM DOUGHNUTS

One cup sugar, two eggs, three-fourths cup sour cream, one cup sour milk, one teaspoon soda in milk, three cups flour, two teaspoons baking powder, flavoring. Add flour enough to roll.—Mrs. E. R. Britten.

DROP DOUGHNUTS

One cup light brown sugar, two beaten eggs, salt, nutmeg, one cup sour milk, three level cups flour before sifting, one teaspoon soda dissolved in tablespoon hot water, one tablespoon melted butter. Let stand fifteen minutes and drop like fritters.—Mrs. Ernest Crane.

CRULLERS

To one quart of flour, add two tablespoons melted butter, two-thirds cup of sugar, one or two eggs, one tablespoon baking powder and a little salt; mix with water, and fry in hot lard.—Mrs. R. Rhead.

Preserves and Jellies

"Sweets grown common, lose their dear delight."

PRESERVES AND JELLIES

Fruit should never be cooked in tin, nor in an iron kettle; always use porcelain lined or granite ware, or an earthen dish. For preserves and jams, a good general rule is three-quarters of a pound of sugar to a pound of fruit, cook down and can. For jellies use equal parts of sugar and juice. For canning, the usual allowance is one cup sugar to each quart can of fruit. Canned huckleberries, strawberries and citron should be very sweet. Plums are considered nicer to scald and peel before canning.

CURRENT JELLY

Put currants in kettle and nearly cover with water; let boil up then pour in a bag to drain. Take as much sugar as you have juice and put it in the oven to heat through good. Boil juice twenty minutes, add sugar and let boil up good, then put in jelly dishes. When cold, cover with papers dipped in alcohol. Tie papers over and set in dark place. Currants not too ripe.—Mrs. Artie Corbin.

CURRENT JELLY

Place currants in kettle over the fire, mashing enough to extract the juice. Cook until soft; strain through a crash bag. Weigh the juice and to every pound of juice allow a pound of sugar. Put the sugar in a stone jar large enough to contain the juice also. Let the juice boil hard for five minutes, then turn the boiling juice upon the sugar, stirring all the time and until the sugar is dissolved. Dip into tumblers at once. It will often jelly before cold.—Mrs. A. D. Gallery.

QUINCE JELLY

Grind quinces through food chopper, add lemon juice and sugar, nearly pound for pound and cook until clear like preserves.—Mrs. Chas. E. Peck.

ORANGE JELLY

Six oranges, three lemons, cut rind into strips about one and one-half inches, cut up pulp and remove seeds. To one and one-half cups fruit

take one and one-half cups water and boil 30 minutes. Let stand over night. In the morning to one cup of fruit take one and one-fourth cups sugar. Boil 30 or 40 minutes and pour in glasses to cool. Will make from fourteen to sixteen glasses.—Mrs. H. H. Hamilton.

• QUINCE AND CRANBERRY JELLY

Cut up six quinces and cook with two quarts of cranberries; strain; then to one pint juice use one pound sugar and cook as for jelly.—Mrs. Emma Mest.

APPLE JELLY

Select apples that are rather tart and highly flavored, slice them without paring, place in a porcelain preserving kettle, cover with water and let them cook slowly until the apples look red. Pour into a colander, drain off the juice and let this run through a jelly bag, return to kettle, which must be carefully washed, and boil half an hour. Measure it and allow to every pint of juice a pound of sugar and half the juice of a lemon. Boil quickly for ten minutes.

GRAPE RELISH

Pick from stem seven pounds of grapes, rather under ripe, and separate the pulp from the skins. Put the skins in preserving kettle over the fire with just enough water to prevent their burning. Place the pulp in another kettle and cook until the seeds loosen. Press through a sieve and add to the skins with a half pint of vinegar, three pounds of sugar and a teaspoon each of cloves, allspice and cinnamon. Boil until thick. This is fine to serve with game or roast meats.—Mrs. F. S. Leighton.

SPICED CURRANTS

Six pounds currants, three pounds sugar, one pint vinegar, two tablespoons ground cinnamon, one of cloves; boil until thick. Make spiced cherries the same.—Mrs. Mary A. Harris.

RASPBERRY SUNSHINE

Wash and drain one pint red raspberries. Put one pint of sugar in a porcelain kettle with just enough water to dissolve, and when boiling add berries and cook seven minutes after the berries begin to boil. Pour in glasses and let stand in the sunshine for a day or two.—Mrs. M. H. Beman.

CURRANT CONSERVE

Five pounds fruit, three pounds sugar, four oranges, press the juice and cook the rind in a little water until tender, chop fine with two

pounds raisins; remove the whites from the orange, then cook all until quite thick, put in jelly cups.—Mrs. Mary LaFever.

PLUM DUFF

Juice of one-half peck plums, on dozen oranges, two pounds raisins, one pound English walnut meats. Measure juice and add as much sugar as juice.

PEAR PRESERVES

Fifteen pounds pears, five pounds granulated sugar, one pound English walnut meats, one pound seeded raisins, one-half pound candied orange peel, juice and grated rind of two lemons. Dice pears, cover with sugar and let stand over night. Drain off juice and boil one-half hour, then add pears and boil until clear, then add the rest of the fruit and boil fifteen or twenty minutes.—Mrs. Geo. Glascoff.

AMBER MARMALADE

One orange, one lemon, one grapefruit, two small sour apples. Shave thin in small pieces, using the peel of the orange and lemon but not of the grapefruit. Measure and add three times the amount of water and let stand in granite pan over night. In the morning boil ten minutes, let stand another night, then add an equal amount of sugar and boil until it thickens. Stir as little as possible and cook slowly. This makes twelve glasses.—Babe Vaughan Spencer.

GINGER PEARS

Eight pounds of pears, cut in small pieces; eight pounds of sugar. Cook fruit and sugar together until tender, then remove fruit. Cook syrup until thick. Cook one-fourth pound ginger root in sugar, then add all together; last add juice of three lemons.—Mrs. Wm. Miller.

LEMON BUTTER

Take four lemons, one pound sugar, six eggs, butter the size of an egg; grate the yellow of the lemon and squeeze the juice in a dish; add the sugar, also the eggs well beaten, then the butter, put in a double boiler; cook twenty minutes; stir while cooking.—Mrs. Mary A. Harris.

CRANBERRY SAUCE

Wash cranberries, pick carefully, put on to boil in porcelain-lined kettle and cook with very little water. They should boil fast and be

covered closely. Add a pound of white sugar to a quart of berries, strain, then dip a mold in cold water and fill with cranberry sauce and put on ice until time to serve.—Mrs. Max Kositchek.

Cut pieplant as for pies and put in crock and pound with wooden potato masher until juicy. Use glass topped cans that have been thoroughly sterilized, fill full and seal without sugar or cooking.—Mrs. N. A. Strong.

PEACH BUTTER

Cook peaches to a pulp and to one bowl of peaches take two-thirds bowl sugar, cook ten or fifteen minutes.—Mrs. Harry Mest.

Pickles and Catsup

"My appetite comes to me while eating."—Montaigne.

DILL PICKLES

Put a layer of cucumbers in crock, sprinkle with mixed spices, add a layer of dill, then another layer of cucumbers, fill the crock, then cover with a brine made of a gallon of water to one half pound salt.—Mrs. L. B. Darling.

PICKLES IN CANS

Fill a quart can with cucumbers and a few pieces of horseradish, then add one tablespoon salt, one of white mustard seed and fill can with cold vinegar; seal and shake well for three mornings. — Mrs. Julius Vaughan.

SLICED CUCUMBER PICKLES

Slice but do not pare, small cucumber pickles sufficient to fill a gallon jar; fill in a layer of cucumbers, add half a teacup of salt; continue until jar is filled; let stand three hours; take one ounce each of black mustard seed, white mustard seed and celery seed, half pint olive oil, two onions chopped fine; drain the cucumbers carefully from the salt; again place in jar in layers, putting a sprinkling of seeds, onions, and two spoonsful of olive oil between each layer; continue until jar is filled; pour over the remaining oil and fill the jar with cold vinegar. The cucumbers will keep fresh and crisp a year or more.—Mrs. Frank Godding.

MUSTARD MIXED PICKLES

Two quarts each of small whole cucumbers, large cucumbers sliced, green tomatoes sliced, and small onions, two cauliflower, divided into flowerettes. Make a brine of eight quarts of water and one and one-half pints of course salt, pour it over the vegetables and let soak twenty-four hours. Heat just enough to scald and turn into a colander to drain. Mix two cups of flour, eight tablespoons ground mustard, one tablespoon turmeric, two cups sugar, one-half ounce celery seed, enough cold vinegar to make smooth paste, and add sufficient vinegar to make four quarts in all. Take the seeds from five green peppers and put into dressing, and grind up the peppers

and put into the dressing. Boil this mixture until it thickens and is smooth, stirring constantly, then add the vegetables and cook until well heated through. Can while hot.—Mrs. Edson McAllister.

MUSTARD PICKLES

Two hundred green cucumbers, two quarts onions, two quarts beans, two heads cauliflower, four bunches celery. Dressing: One gallon vinegar, one ounce tumeric, half-pound mustard, one ounce currie powder, one tablespoon salt, four cups white sugar, one cup sifted flour; wet up flour and mustard with vinegar and let boil ten minutes, stirring constantly, then add rest of pickles; let simmer, then seal.—Mrs. Dora Andrews.

PICKLES

To one gallon of little pickles take one cup mustard, one cup sugar, one-half cup salt; mix together cold; pack in jar with weight on top; just enough vinegar to cover well.—Mrs. Harris E. Thomas.

SWEET PICKLES

Eight pounds green tomatoes, chopped fine; add four pounds brown sugar and boil down three hours; add one quart vinegar, one teaspoon each of cinnamon and cloves. Boil fifteen minutes, let cool and put into jars.—Mrs. Artie Corbin.

SLICED GREEN TOMATO PICKLES, SOUR

Take large smooth green tomatoes, cut off small slice at stem and blossom ends and cut the remainder in slices. To every six tomatoes allow one onion sliced, a little grated horseradish and one-fourth pepper, chopped fine. Put layers in a jar with a very slight sprinkling of salt between each layer and let stand over night. In morning drain and pack in jars. Cover with vinegar poured over boiling hot.—Mrs. Wilson Canfield.

MUSKMELON SWEET PICKLES

Select hard melons sufficiently ripe to be well flavored. Cut in slices and remove the rind and seed portion. To each quart of cold water add one-fourth cup salt, pour this over the prepared melon to cover well and let stand over night. Drain and set to cook in boiling water. Cook only a few pieces at a time and remove each the instant it is tender. If cooked too long the shape will be spoiled. For seven pounds of melon make a syrup of four pounds sugar, three cups vinegar, half cup of cloves and a

full cup cinnamon bark in pieces. Pour the syrup over the melon and let stand over night, then drain off the syrup and pack melon in jars; reduce syrup by boiling, then use to fill jars.—Mrs. E. R. Britten.

PICKLED ONIONS

Take small onions and pare them; put in a jar; put on a handful of salt; then pour on boiling water, enough to cover; let stand over night, then drain off the salt water and pour on the scalding vinegar with a little red pepper in, enough to cover them good; put away for use. These are very nice with dinners.—Mrs. Mary A. Harris.

PICKLED PEACHES

Twelve pounds peaches, six pounds brown sugar, one pint vinegar, stick two or three cloves in each peach, stick cinnamon broken in small pieces in vinegar; rub the peaches till the fuzz is all off; cook till tender.—Mrs. Artie Corbin.

CORN RELISH

Twelve ears green corn cooked five minutes and then cut from cob, one head cabbage, chopped fine, three red peppers, three cups brown sugar, two level tablespoons salt, one tablespoon celery seed, one cup ground mustard, three pints good vinegar. Cook twenty minutes and seal hot.—Mrs. Geo. Pilkinton.

WHITE RELISH

Twelve large white cucumbers, six good sized onions, one bunch celery, two red peppers. Run these through grinder. Put on one cup of salt and let stand over night. In morning drain, and add two cups granulated sugar, three cups vinegar, one ounce white mustard seed. Cook one-half hour and seal into bottles while hot. This makes a nice filling for sandwiches, or relish for cold meat.—Mrs. Will West.

CHILI SAUCE

Eighteen good sized tomatoes, six medium sized onions, three red peppers, two and one-half cups vinegar, one cup sugar, one-third cup salt; peel and chop three tomatoes; chop onions and peppers fine; cook down quite thick.—Mrs. Mary A. Harris.

CHILI SAUCE

Six green onions and four green peppers ground together, eighteen large ripe tomatoes, ten tablespoons sugar, three tablespoons salt, two

tablespoons ginger, one tablespoon cinnamon, one tablespoon ground mustard, one teaspoon nutmeg, five cups vinegar. Boil one hour.—Mrs. Edson McAllister.

PEPPERS FOR SALADS

Wash red peppers in cold water, cut thin slice from stem end and scoop out seeds with a pair of scissors. Cut round and round this cup, cutting the peppers into long narrow strips. Pour boiling water on these strips and let stand for one-half hour, then drain off water and carefully pack in sterilized jars. Pour over this a hot syrup made by boiling one quart vinegar and two cups sugar for about twenty minutes. Fill jars and seal.—Mrs. Thos. Mingus.

SOY

One peck of ripe tomatoes, four large or six medium-sized onions sliced, one-fourth cup of salt; boil three hours then add one quart good cider vinegar, one pound sugar, one-fourth dessert spoon cayenne pepper, ground cinnamon and cloves to suit the taste.—Mrs. Q. A. Hughes.

TOMATO CATSUP

To one peck of ripe tomatoes add two-thirds of a teacup of salt, one tablespoon black pepper, two tablespoons cloves, two tablespoons allspice, one large sweet red pepper fresh from the vines, and four large onions chopped fine, one teacup brown sugar, one quart good vinegar. Pour boiling water on tomatoes to remove skins, then cut up in pieces; add the above ingredients and boil two hours; add a handful of peach leaves and mash through a colander; put on the fire again and let boil, then bottle while hot and seal.—Mrs. Margaret Rushton.

CHETNEY SAUCE

One pound cooked tomatoes (sifted), one pound sour apple sauce (sifted), one pound brown sugar, one pound raisins, one pound onions, one-half pound salt, two ounces ginger, one-quarter pound red peppers, one gallon good vinegar; chop onions, raisins and peppers fine; put all in a crock together; set by a stove; stir from the bottom every morning for a month; then put on the stove and simmer ten minutes; then bottle and put away for use. This is very nice with cold meats, beans, etc.—Mrs. Mary A. Harris.

Confectionery

"My mission in life is a sweet one, I claim,
For the children's eyes brighten at hearing my name."

For cooking candy, a saucepan of granite or of porcelain should be used. To boil sugar for clear candy, put one pound of granulated sugar in a saucepan with half a pint of water. Stir to dissolve the sugar, but do not continue stirring when it boils. When fine bubbles begin to appear, try it in cold water. If it snaps like glass between the teeth, it is ready to make many kinds of candy. If the boiling is continued longer it will reach a point called caramel, when it takes a yellow color, and it must be at once removed from the fire to prevent burning. Fondant is the foundation for nearly all kinds of French creams. It is made with two cups of granulated sugar to one of water. Stir until sugar dissolves, but do not stir during boiling. Cook rapidly until bubbles form thickly over the top. Try it by dipping fingers in cold water then in candy, then into the cold water quickly again. If it forms a soft ball in your fingers it is done. Turn it on a marble slab and stir briskly round and round with a wooden potato masher until it becomes white. Scrape from the marble and work in the hands until it is smooth and free from lumps. It is then ready for use and will keep indefinitely. It can be used for icing cakes, dipping fruits and stuffing dates. In making macaroons, drops, or pulling taffy, grease the hands to prevent sticking. Use washed butter for greasing the pan for macaroons.

DIVINITY CANDY

Two cups granulated sugar, one-half cup corn syrup, one-half cup hot water. Cook until it hardens in water. Pour this slowly into the beaten whites of two eggs. Beat rapidly. Flavor and fill with nuts.—Alice Louise Harris.

POTATO CANDY

One ordinary sized potato, boiled and mashed fine and creamy. Let stand until can bear finger in mixture, then stir in as much powdered sugar as possible with fork or spoon. Take on board and knead as you would bread, still using powdered sugar, add flavoring to taste, red cherries

halved, also nut meats. Knead into a small round loaf and stand away twenty-four or forty-eight hours to ripen. Slice cold in quarter-inch slices.—Mrs. H. V. Perkins.

CREAM FUDGE

Two cups white sugar, one cup cream, butter size of small egg, one cup nut meats. Cook sugar, cream and butter until it forms a ball in water. Add nuts and beat until creamy.—Hazel Ramsay.

VINEGAR CANDY

Two cups brown sugar, one-half cup vinegar, butter size of a walnut. Boil until brittle.—Mrs. J. B. Hendee.

CREAM TAFFY

A very rich taffy is made by boiling the sugar with milk or part cream and part water and using granulated sugar and flavor.—H. L. Boice.

MOLASSES TAFFY

Two cups light brown sugar, one tablespoon good cooking molasses, butter size of walnut. Cover all well with water. Cook until it hardens in water and sounds against side of dish. Flavor if desired with teaspoon of vanilla, and turn into buttered pan. When cool enough, pull and cut into small pieces.—Mrs. H. V. Perkins.

BAKED PEANUT CANDY

One cup brown sugar, one cup ground peanuts, one egg white, one teaspoon vanilla. Beat egg very stiff, stir in sugar, peanuts and vanilla. Bake in a quick oven about ten minutes or until a delicate brown.—Mrs. Etta Rogers.

POP CORN BALLS

Salt the corn, take two cups New Orleans molasses, one cup light brown sugar, one tablespoon vinegar, butter size of walnut; boil fifteen minutes; put in one-half teaspoon soda five minutes before done; pour over corn and make in balls.—Mrs. Nancy Jopp.

FUDGE

Two cups granulated sugar, one-half cup milk, butter size of hickory nut, two square inches Baker's chocolate; don't stir while cooking; cook until it hardens in water, then beat until it begins to grain and pour in buttered pans.—Mrs. Anna Corbin Hughes.

CHOCOLATE CREAMS

White of egg beaten and stiffen with XXXX sugar; add a very little sweet cream, if convenient; flavor with vanilla, shape out, let cool, then dip in melted chocolate.—Mrs. Laura C. Hyde.

Delicious Dishes

Donated by Teachers of Domestic Science

"Full many a question is solved by digestion,
Bad morals are caused often times by bad cooks,
And many a riot results from poor diet,
Conversion does lie in the leaves of cook books."

SPANISH STEW

Two cups chopped meat, one-half cup flour, one heaping tablespoon lard or butter, one chopped onion, one green pepper or pimento, three-fourths can tomatoes. Put these ingredients into a saucepan and cook until meat and onion are done, then add a cup of boiled macaroni.—Bessie Hyde.

GLAZED SWEET POTATOES

Wash and pare six medium sized potatoes and cook ten minutes in boiling water. Drain and cut in halves lengthwise, and put in a buttered pan. Make a syrup by boiling three minutes, one-half cup sugar and four tablespoons water. Add one tablespoon butter and brush potatoes with syrup and bake forty minutes, basting twice with remaining syrup.—Hazel Ramsay.

SALMON SOUFFLE

Remove bone and skin from a can of salmon and separate into flakes. Add one teaspoon salt, one-eighth teaspoon paprika, two teaspoons lemon juice. Cook one-half cup bread crumbs in one-half cup milk five minutes, add the salmon and when the mixture is thoroughly heated, remove from the fire and add the yolks of three eggs beaten until thick and lemon colored, then fold in the stiffly beaten whites of the eggs. Turn into a buttered dish set in a pan of hot water and bake in a moderate oven until firm. Serve with Spanish sauce.—Bessie Hyde.

SPANISH SAUCE

Melt three tablespoons butter, add one tablespoon flour, stir until well blended then pour on gradually one and one-half cups milk. Bring to the boiling point and season with one-eighth teaspoon pepper and one teaspoon salt; then add one-half cup pimento which has been rubbed through a sieve.—Bessie Hyde.

KIDNEY BEAN SALAD

One can kidney beans, one stalk celery, one dozen small sweet pickles, one onion. Drain the juice from the beans, add to it one tablespoon sugar, one tablespoon flour, four tablespoons vinegar, one tablespoon mustard, small lump butter and salt and pepper. Cook until thick. Cut the celery, pickles and onion into small pieces, mix with the beans, and over this pour the dressing while it is hot.—Bessie Hyde.

CHOCOLATE BREAD PUDDING

Two cups bread crumbs, two-thirds cup sugar, four cups scalded milk, two squares chocolate, one teaspoon vanilla, two eggs, one-quarter teaspoon salt. Soak crumbs in milk for one-half hour. Melt the chocolate in sauce pan over hot water. Add the chocolate to one-half the sugar and enough milk taken from the bread and milk to a consistency to pour. Add to bread and milk the chocolate, remaining sugar, salt, vanilla, slightly beaten eggs. Turn into a buttered pudding dish and place the dish in a pan of hot water and bake in a moderate oven about one hour or until firm. Serve with hard sauce.—Hazel Ramsay.

HARD SAUCE

One-half cup butter, one teaspoon vanilla, one cup powdered sugar. Cream butter, add sugar and beat until very light and white. Flavor. Heap this in a glass and stand on ice to harden. The success of this sauce depends on its being beaten a long time.—Hazel Ramsay.

CARMEL CORN STARCH PUDDING

Three-fourths cup granulated sugar, three tablespoons Kingsford's corn starch, one tablespoon butter, one egg (beaten), one pint milk, pinch salt. Put the sugar into a smooth granite sauce pan, place over a hot fire and stir constantly until melted and the color of maple syrup. Heat the milk and add it to the sugar, and when the sugar is dissolved put the mixture in a double boiler, add the corn starch which has been smoothed in a little milk, add the butter and cook until it begins to thicken, then add the egg. Cook until thick, add flavoring and salt and turn into a mold which has been wet in cold water.—Bessie Hyde.

HEAVENLY FOOD

One cup dates, one cup walnut meats, three-fourths cup sugar, one teaspoon baking powder, pinch salt, two eggs beaten separately, adding

whites last. Do not add milk. It will be very stiff but will soften in oven. Lay in two layers with whipped cream or soft custard between.—Hazel Ramsay.

Confessions of G. A. S. Cooks

ROYAL ESCALLOP

One dozen potatoes, medium sized, one-half pound boiled ham, chopped. Cut potatoes in narrow strips. Place alternate layers of potatoes and ham in baking dish with a little salt, pepper, flour and butter on each layer of potatoes. Nearly cover all with sweet milk and bake one hour.—Dana Jackson Gary.

MEXICAN HASH

One pound hamburger steak, one large onion chopped fine and browned in fat. Put steak in and sear well. One cup boiled rice, two cups tomatoes. Mix well and bake one-half hour.—Rose Smith.

SPANISH HASH

Two pounds hamburger steak, one medium sized onion, five slices bacon, one and one-half cups tomatoes, two cups cooked spaghetti. Dice the bacon and fry with the sliced onion, add the steak and cook, then add the tomato and spaghetti. Salt and pepper to taste.—Fannie A. Rogers.

HAM BAKED WITH POTATOES

Cut ham in serving pieces and lay in baking dish. Slice raw potatoes thinly, place layer over ham and season. Proceed as for escalloped potatoes. Add milk till it can be seen on top. Bake one hour in a moderate oven.—Mabel D. Field.

HOT POTATO SALAD

One tablespoon butter, three tablespoons vinegar. Put into a pan and when hot add the following: Yolks of three eggs, one teaspoon dry mustard, one teaspoon salt, one cup cream, either sweet or sour. Have potatoes and a little onion diced and when ready to serve add one-half the hot dressing.—Carra Crane.

TURNIPS A LA CREME

Cut peeled turnips into half inch dice, boil in salted water and drain, pour over a cream sauce made of one cup hot milk poured gradually

over one tablespoon each butter and flour rubbed together. Salt and pepper.—Gertrude Hobart.

ESCALLOPED CABBAGE

Cut the coarse ribs from a head of cabbage and boil until tender. Press out the water by putting into a sieve or colander and placing a weight upon it. When dry, chop it by cutting through with a knife. Put in layers in a baking dish with a dressing over each layer. Dressing: Two beaten eggs, five tablespoons cream or rich milk; dot each layer with butter and sprinkle with salt, pepper and sugar (a little more sugar than salt), pour the remaining dressing over the top and bake twenty minutes.—Carrie Fay.

DRIED LIMA BEANS

Put to soak over night; let stand till three hours before dinner time; change water; cook till tender; drain water off; season well with salt, pepper, butter and cream; let simmer a moment and serve.—Thera Strank.

ESCALLOPED CORN

To one can corn add one cup cracker crumbs, one-fourth teaspoon salt, one teaspoon sugar, butter size of an egg. Over this pour milk enough to make real moist. Stir all together and bake one-half hour or until done. Serve hot.—Carrie Mix.

SPAGHETTI

One-half box spaghetti, cooked thoroughly, one pint tomatoes, one-half pound meat (ham or beef) chopped fine, two or three good sized onions, sliced fine, salt and pepper. Bake in covered dish.—Hattie Knapp.

MACARONI AND CHEESE

Cook one package of macaroni in boiling salted water about twenty minutes, plunge into cold water and drain in colander. Put one pound cheese through the meat grinder (or food chopper), and fill dish with the macaroni and cheese in alternate layers. Cover with a white sauce and bake until nicely browned. White Sauce: One quart milk, one tablespoon butter, salt, pepper and a heaping teaspoon of flour. Cook until it thickens.—Margaret Rushton.

FRENCH PICKLE

One can Mexican pimentoes, one dozen good sized sour pickles, one dozen medium sized onions. Put all through chopper, mix with enough vinegar to make juice. Sugar and salt to taste.—Olie Hughes.

BROWN BREAD

One-fourth cup brown sugar, one egg, one cup buttermilk or sour milk, one teaspoon soda, a little salt, two cups graham flour.—Mattie Crane.

NUT BREAD

Four cups flour, four teaspoons baking powder, one teaspoon salt, one-half cup sugar, one cup raisins, one cup nut meats. Mix all together, then add one egg beaten and added to one and one-half cups milk. Let raise twenty minutes before baking.—Francis Vaughan.

JOHNNY CAKE

One cup flour, two cups corn meal, one egg, one-half cup sugar, one-half cup thick sour cream, one and one-half cups sour milk, one teaspoon salt, two teaspoons soda.—Etta Rogers.

PINEAPPLE TAPIOCA PUDDING

Three cups boiling water, one-half cup minute tapioca, one can grated pineapple, one cup sugar, juice of one lemon; cook all together and when partly cool, add beaten whites of two eggs.—Clara Honeywell.

CARMEL PUDDING

Two cups sugar browned, one quart milk, four heaping tablespoons flour stirred smooth with some of the milk. Cook in a double boiler and when cooked pour on the burned sugar and add piece of butter size of an egg. Add nut meats or fruit, if desired, and serve with whipped cream.—Lillian Mendell.

PINEAPPLE PIE

One pint ground pineapple, one cup sugar, butter size of walnut, one tablespoon Kingsford's corn starch, two eggs, white of one for frosting. Cook in double boiler. Put into crust and cover with meringue of the white of egg and three tablespoons of sugar.—Lida Slocum.

JAM PIE

Stir the beaten yolks of two eggs into a cup or more of black raspberry jam. Pour into crust and bake and cover with meringue.—Alice Parks.

HERMITS

Two cups brown sugar, four tablespoons cold coffee, one and one-half cups sour cream, one-half cup shortening, two eggs, one teaspoon soda,

one heaping teaspoon baking powder, one teaspoon cinnamon, one-half teaspoon cloves, vanilla, salt, raisins and nut meats. Makes about forty-five hermits.—Fannie True.

DOUGHNUTS

One cup sugar, one-third cup cream, two-thirds cup sour milk, one egg, one teaspoon soda, little salt, one-half teaspoon nutmeg, one-fourth teaspoon ginger.—Mrs. Emma Myers.

WHITE COOKIES

One cup sugar, three-fourths cup butter and lard, two eggs, one-fourth cup sour milk, one teaspoon soda, one teaspoon baking powder, nutmeg, flour enough to roll. Bake in a quick oven.—Nellie Seger.

LACE CAKES

One tablespoon butter, one cup sugar, two eggs well beaten, two and one-half cups oatmeal, two and one-half teaspoons baking powder, one teaspoon vanilla, one-fourth teaspoon nutmeg. Drop with a teaspoon on buttered tins and remove as soon as they are done.—Flora E. Gallery.

MOLASSES CAKE

One-half cup granulated sugar, one teaspoon ginger, one egg, one-half cup shortening, one-half cup molasses, one and three-fourths cups shortening, one-half cup molasses, one and three-fourths cups flour. Mix flour. Mix well, then add one teaspoon soda dissolved in three-fourths cup boiling water.—Bernice Britten.

DARK CAKE

Two cups brown sugar, one cup molasses, one scant cup butter, two cups raisins, one cup sour milk, two teaspoons soda, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, three eggs, five cups flour, one small nutmeg. Beat well. This makes two good sized loaves.—Ora Spears.

CHOCOLATE CAKE

Two cups brown sugar, one-half cup butter, two eggs, one-half cup sour milk, two cups flour, one teaspoon soda, one-fourth cake Baker's chocolate, dissolved in one-half cup boiling water, vanilla. Filling: One-fourth cake chocolate, dissolved in one-half cup boiling water, one tablespoon butter, one cup sugar, one heaping teaspoon Kingsford's corn starch, dissolved in one-half cup cold water. Boil until it thickens, add one teaspoon vanilla.—Mrs. Emma Leighton.

BUTTERCUP CAKE

A bachelor's recipe for cake. One and three-quarters cupfuls of flower, one cupfuls of shugar, one cupfuls sour creme into which pleas mix one teaspoon of sody, three eggs well beat. Put in some lemon essence. "Serve in hunks."—Parliamentarian.

WHITE CAKE

One cup white sugar, one cup sweet cream, two cups flour sifted four times with two teaspoons baking powder, one-half teaspoon salt, one teaspoon vanilla extract, whites of four eggs.

CARMEL FROSTING

One tablespoon white sugar scorched brown, one cup sugar, one-half cup sweet cream, boil until like jelly. Cool and beat.—Addie Darling.

Kitchen Kinks

HOW LONG TO BAKE

Beans, eight to ten hours. Bread, forty to sixty minutes. Biscuit, ten to twenty minutes. Pie crust, thirty to forty minutes. Potatoes, thirty to forty-five minutes. Custards, fifteen to twenty minutes. Cake, sponge, forty-five to sixty minutes. Cake, plain, twenty to thirty minutes. Chicken, one to two hours. Rice pudding, one hour. Bread pudding, one hour.

HOW LONG TO BOIL

Lamb, one hour. Ham, five hours. Turnips, three hours. Veal, two to three hours. Oysters, three minutes. Turkey, two to three hours. Oat meal, two hours. Coffee, three minutes. Corned beef, four to five hours. Squash, twenty to thirty minutes. Spinach, twenty to thirty minutes. Tomatoes, fifteen to twenty minutes. Eggs, hard boiled, fifteen to twenty minutes. Oyster plant, thirty to sixty minutes. Brown bread, three hours. Onions, thirty to forty-five minutes. Carrots, forty-five to sixty minutes. Bass, ten minutes per pound. Cauliflower, thirty to forty-five minutes. Codfish, six minutes per pound. Sweetbreads, twenty to thirty minutes.

COOK'S TIME TABLE

Roast beef, fifteen minutes to the pound. Mutton, fifteen minutes to the pound. Veal, twenty-five minutes to the pound. Pork, thirty minutes to the pound. Eggs, soft boiled, three minutes. Eggs, hard boiled, five minutes. Eggs, very hard, to slice, fifteen minutes.

WEIGHTS WITHOUT SCALES

Wheat flour	one pound is one quart
Indian meal	one pound is one quart
Butter, when soft	one pound is one quart
Loaf sugar, broken	one pound is one quart
White sugar, powdered	one pound is one quart
Best brown sugar	one pound is one quart
Eggs.....	ten are one pound

PROPER ACCOMPANIMENTS FOR PRINCIPAL DISHES
AT FAMILY DINNERS

SOUP.—Strips of bread or crackers, croutons, force meat balls and noodles.

FISH, BOILED.—Egg or cream sauce, sliced ham, lemons, sliced hard boiled eggs. Water cresses, curled parsley, radishes, or peppers, are used for garnishes.

ROAST BEEF.—Chili sauce, potatoes baked with the meat, or Yorkshire pudding; also sweet or white potatoes, mashed turnips, tomatoes, macaroni with cheese, cold slaw or celery.

ROAST MUTTON.—Currant jelly, sweet and white potatoes, tomatoes, beans, salsify, asparagus, squashes or beets.

ROAST VEAL.—Horseradish sauce, sweet and white potatoes, parsnips, spinach, cauliflower or cold slaw, hominy.

ROAST LAMB.—Currant jelly or mint sauce, mashed potatoes, green peas, asparagus, dressed salad or lettuce.

ROAST PORK OR PIG.—Apple sauce, mashed potatoes, onions or turnips.

ROAST TURKEY OR CHICKEN.—Cranberry sauce, mashed potatoes, squash or sweet potatoes, turnips or canned corn, celery.

ROAST DUCK.—Currant jelly, boiled onions, mashed potatoes, celery, corn or beans.

CHICKEN PIE.—Cranberry sauce or sour jelly, hominy, mashed potatoes, cold slaw.

PORK AND BEANS.—Potatoes in their jackets, baked sour apples, squash.

SUPPLIES FOR ENTERTAINING

One medium sized loaf of bread will cut in twenty slices for sandwiches.

One medium layer cake will serve twenty.

One gallon of ice cream will serve twenty.

One gallon of ice will serve twenty-five.

Three quarts of wine jelly will serve fifty.

A ten-pound turkey or twelve pounds of chicken with fifteen heads of celery will make salad for fifty people.

Two quarts of bulk oysters will make one large pan of escalloped oysters.

One pound of coffee will serve thirty-five.

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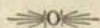
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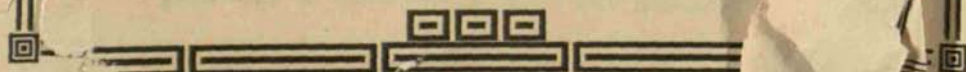
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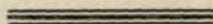
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