

*Columbian  
Cook Book*  
No. 2.

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Ovid, Michigan.  
Printing, Designing, Embossing.

# Columbian Cook BOOK

No. 2.

PUBLISHED BY THE

Ladies' Aid Society

OF

THE FIRST CONGREGATIONAL CHURCH,  
OVID, MICHIGAN.

1908.

### SUGGESTION.

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In soliciting advertisements for this little book, we have met almost universally with a cheerful and generous response, our friends believing it to be not only a valuable compilation of choice recipes, but realizing it to be one of the best of advertising mediums, while nearly 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 Congregational Church remember these favors, and go out of their way, if necessary, to patronize those who have made the Columbian Cook Book a success.

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## SOUPS.

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### Stock for Soups.

Stock for soups is made from meat or bones, or of cooked joints of meat (omitting the fat—this would give a tallowy flavor to the soup), to which may be added chicken, turkey, beef or mutton bones, well broken up. Put all this in cold water without salt; let it come slowly to boiling point, then skim well; set it back and let it simmer gently for six hours, until the meat is in shreds. Rapid boiling hardens the fiber of the meat, and the savory flavor escapes with the steam. Add a little pepper and salt, strain into a stone jar, let it cool and remove all the grease. This stock will keep for many days in cold weather, and from it can be made all the various kinds of soups.

### Bean Soup.

One quart of small white beans, one quart of water and one teaspoonful of soda. Boil all together for five minutes, take out the beans and rub off the skins in cold water. Put them in two quarts of cold water and boil till very soft. Add two quarts of rich milk, pepper, salt and butter to taste. Boil up once and it is done. This is a superior soup.

### Potato Soup.

Peel and slice six good sized potatoes; boil in just enough water to keep them from scorching till very tender. Add three pints of rich milk. Boil slowly, or rather simmer, fifteen minutes; pepper, salt and butter the size of an egg just before serving.

MRS. E. DE CAMP.

### Oyster Soup.

Drain the liquor from the oysters, add water, put over the fire, removing the scum as it rises; season with salt, pepper and butter. When it boils turn in the oysters.

MARGARET W.

### Tomato Soup.

To one pint of canned tomatoes, or four large raw ones, cut up fine, add one quart boiling water and let them boil; then add one teaspoonful of soda; immediately add one pint of sweet milk, with salt, pepper and plenty of butter. When this boils, add eight crackers, rolled fine, and serve.

MRS. O B. CAMPBELL.

### Celery Soup.

Take one large head, wash well, cut into pieces an inch long and boil in one pint of salted water until tender; take one good sized onion, chop fine and boil in a quart of milk ten minutes, add to celery, rub through a strainer and boil again; when boiling add one tablespoonful of butter, two tablespoonfuls of flour, rubbed together—stir until smooth and well cooked; season with salt and pepper and strain.

MRS. C. C. VAUGHAN.

### Tomato Soup.

Take two quarts of stock and two potatoes, a little cabbage and one small onion, one pint of tomatoes, one tablespoonful of rice; chop the vegetables fine and let boil until done, and then add the tomatoes; let boil a few minutes; salt and pepper to taste.

FRANCES GRISWOLD.

### Noodles for Soup.

Beat two eggs and salt and flour enough to make a stiff dough. Roll into a thin sheet, flour well and roll up. Cut slices across this as thin as can be done with a sharp knife. Very nice for chicken soup or any plain meat soup.

### Croutons.

These are simply pieces of bread toasted or fried brown and crisp, to be used in soups.

### Split Pea Soup.

One large cup dried split peas, carefully washed and soaked over night in cold water, two teaspoonfuls of butter, one tablespoonful of flour, one salt spoonful each of salt, pepper, sugar, two quarts cold water. Put the soaked peas in the cold water and let them come slowly to a boil. Simmer until the peas are dissolved, taking care not to let the liquid be reduced to less than two quarts; as it boils away add more. When soft, rub through a colander and return to the fire. If it seems too thick, dilute to the proper consistency with milk or soup stock. Bring to a boil and stir in the butter and flour, rubbed smoothly together; season to taste and pour upon slices of dried bread laid in the tureen.

A. E. C.

### Clam Soup.

Boil two quarts of clams, pick them out and chop. Add to this the liquor, with one cup of scalded milk, and one raw egg well beaten.

MRS. F.



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## FISH AND OYSTERS.

---

### Baked Fish.

Take one large fish, wash good and split open on the back. Have ready rolled cracker crumbs; spread a layer of crumbs on a drifter and take the fish from the water and place on the crumbs; then cover with a layer of crumbs, with plenty of butter, salt and pepper. Bake slowly until brown. This I find very nice.

MRS. A. D. GRISWOLD.

### Escalloped Salmon.

A can of salmon, rolled crackers, butter, salt and pepper. Put in bottom of dish layer of salmon, then crackers; alternate until the salmon is used, having last on the top of the cracker crumbs. Add to this the liquor from salmon with a large cup of hot water. Bake about twenty minutes.

MRS. E. M. PLUNKETT.

### Boiled Halibut.

Soak in tepid water until sufficiently fresh, then boil about five minutes in very little water. Serve hot with butter and pepper.

### Baked Halibut.

Freshen one hour in tepid water; bake from one-half to one hour, according to size of fish. Serve with drawn butter gravy.

MRS. MINORE.

### Clam Chowder.

Twenty-five clams and the juice, one-fourth pound of salt pork, one pint potatoes chopped, three small onions chopped fine, two pilot biscuit, salt, and a very little cayenne pepper, thyme and parsley. Cut the pork in dice size pieces and stir in an iron dinner pot till a light brown, then add chopped clams, also potatoes and onions (having washed them in cold water), pilot biscuit and four quarts of water. Boil two hours or more and serve hot for dinner.

MRS. G. M. HOYT.

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Oh! My Headaches, Use Sanodol.

### Oyster Pie.

Line a deep pie plate with rich crust, spread on a layer of oysters, one of rolled crackers and another of oysters; season with salt, pepper and butter. Pour in the liquor from the oysters and a little cream or milk, and lay on it a top crust. It is cooked sufficient when the crust is browned.

### Oyster Sauce.

Prepare some nice brown butter, scald the oysters in a little water and mix with the butter. Stir well and let it come to a boil. Serve with oyster crackers.

### Creamed Oysters.

Drain off the liquid, heat the oysters through, pour on one quart of cream, let come to a boil, then add one tablespoonful of flour dissolved in milk; a little butter, salt and pepper to taste.

ANNA COCHRANE.

### Oyster Roll.

Take either a round or a long loaf of bread and dig out the inside, leaving only the crust. Dry three cupfuls of the crumbs in the oven, then fry in a little butter until a golden crisp. Make a cream sauce nicely seasoned, place in the loaf a layer of sauce, then a layer of oysters with salt and pepper until full, having the crumbs for the last layer. Bake thirty minutes. This requires three pints of oysters and one pint of sauce.

MRS. G. R. FORD,  
Grand Rapids, Mich.

### To Fry Oysters.

Select large oysters; have ready a plate of crackers rolled fine, another in which is a beaten egg; place in your frying pan a generous quantity of butter, dip the oysters one at a time, first in the egg and then in the crackers, and lay them carefully into the hot butter. By the time the sauce pan is covered the first will be ready to turn. Brown lightly on both sides and place on hot platter; sprinkle on a little salt and pepper.

### Oyster Patties.

Line the patty tins with rich puff paste. Season the oysters (after having dried them on a napkin) with salt and pepper. Place three or four in each tin, according to size, and add a little butter to each; wet the edges of the crust and cover, pinching the edges together tightly. Bake about twenty minutes in hot oven.

MRS. ELLEN GREEN, Detroit.

**Fried Oysters.**

Mix one cup of cracker crumbs with half cup of corn meal and add a little salt. Beat the eggs and for each egg add one tablespoonful of water, then dip in egg and crumbs, lay on platter until all are dipped, then repeat the process. Fry in half butter and half lard. The water prevents the cover from cracking off.

MRS. H. A. P.

**Farciéd Oysters.**

One-half pint of select oysters; chop five ounces of cooked cold veal, one ounce of ham very fine, then pound with masher and add one tablespoonful of chopped parsley, tablespoonful of butter, two tablespoonfuls of bread crumbs soaked in milk; season with salt and pepper. Put a layer of the stuffing in the bottom of shallow gem irons or oyster shells; place on top of this two oysters and cover over with more stuffing and continue till all are filled. Place in quick oven ten minutes to brown.

MRS. E. B. VOORHEES.

**Spanish Sauce for Oysters.**

Put one ounce of butter in sauce pan; add one tablespoonful of flour, mix until smooth; add a half pint of veal stock; stir continually until it boils; season with salt and pepper; take from fire and add one well beaten egg.

MRS. E. B. VOORHEES.

**Baked Trout.**

Clean, wipe and dry the fish. Gash two inches apart and put in slices of salt pork; stuff, sew up, dredge with flour. Bake thirty minutes. Remove pork and pour Hollandaise sauce around it and put parsley in mouth and gashes.

**Stuffing Fish.**—One cup of cracker crumbs, one-half teaspoonful of salt, one-fourth teaspoonful of pepper, one teaspoonful of chopped onion, one teaspoonful of chopped parsley, one teaspoonful of capers, one teaspoonful of pickles, one-fourth cup of butter. This makes dry stuffing.

**Hollandaise Sauce.**—One-half cup of butter, one-fourth salt-  
spoonful of salt, yolks of two eggs, speck of cayenne pepper, juice of one-half lemon, one-half cupful of boiling water. Rub the butter to a cream in a bowl with a wooden spoon; add yolks at one time; beat well; add lemon juice, salt and pepper. Place the bowl in tea kettle and stir rapidly until thickened.

MRS. W. H. ROBSON.

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## MEATS.

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### Roast Beef.

Have the oven hot and do not put water in the pan. Pepper and salt it slightly and moisten the meat with the juices and fat that will soon be made in the pan. Let the oven cool a little after the cut surfaces are browned.

### To Roast Meat.

Take beef or fresh pork, three or four pounds, and allow two hours to cook. Wash, place in kettle, season well, pour upon it cold water enough to partially cover. Turn it over occasionally while boiling, and when tender place the kettle upon the lid; cover and let it roast in the kettle. Mutton should be par-boiled first; veal does not need so much time.

M.

### Beefsteak Smothered in Onions.

Grease a hot spider with butter or suet and fry the steak until half done, then cover very thickly with sliced onions; season very well with butter, pepper and salt, and put a little water in the spider to prevent burning; cover closely and set where they will cook more moderately. Serve hot with the onions on top of the steak.

MRS. DE CAMP.

### Beefsteak Broiled.

Lay a thick, tender steak upon the gridiron, well greased with suet, over the coals. When done on one side have ready a platter well warmed, with a little butter on it. Lay the steak, without pressing it, cooked side down, then quickly place it upon the gridiron again and cook the other side. When done place upon the platter, spread with butter, season with salt and pepper, serve on hot plates, garnish with sprigs of parsley.

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Mrs. L. B. High, Fashionable Millinery, Ovid, Mich.

**Beefsteak Pie.**

Take some fine, tender steaks, beat them a little, season with salt and pepper and put bits of butter over the whole surface. Dredge a teaspoonful of flour over, then roll up and cut in pieces two inches; put a rich pie paste around the sides and bottom of a basin; put in the steak and nearly fill the basin with water. Add a piece of butter the size of an egg, cut in small pieces; dredge in a little flour; add a little salt and pepper; roll a top crust to half an inch thickness; cut a slit in the center. Dip your fingers in flour and neatly pinch the top and side crust together all around the edge. Bake an hour in quick oven.

MRS. FRANK MARSHALL.

**Pot Pie.**

Two cups of flour, two heaping teaspoonfuls baking powder, two tablespoonfuls melted butter, a little salt; make very soft with sweet milk or water and roll out like biscuit and cut out. Add a pint of cold water to that in which the meat is boiling. It should make at least two quarts in all. Have it well salted. Put the dumpling in while the water is cool; cover closely and boil half an hour.

LYDIA A. WHELOCK.

**For Seasoning Sausages.**

To twenty pounds of meat add eight ounces of salt, one ounce pepper and two-thirds tea cup pulverized sage.

MRS. J. BOWLBY.

**Ham Sandwiches.**

For a hundred or more sandwiches, boil half a small ham until very tender; set aside to cool in the liquor. When cool chop fine; add a bottle of French mustard pickles chopped very fine. It is then ready to spread between thin slices of buttered bread cut round or any fancy shape.

MRS. H. M. HIGH.

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**BUY DRUGS OF BEEBE.**

**Mutton Cutlets.**

Season chops with salt and pepper; dip in melted butter and roll in fine bread crumbs. Broil over a moderate fire. Serve with potato balls heaped in center of dish. Garnish with parsley.

**Veal Loaf.**

Three and one-half pounds of veal, free from bone, chopped fine. Add to it three well beaten eggs, one and one-half tablespoonfuls of salt, one tablespoonful of pepper, four crackers rolled fine, three tablespoonfuls of milk, and a piece of butter the size of an egg. Stir well together, make into form of a loaf and bake two hours, basting frequently.

MRS. MONROE.

**Kettle Roast and White Soup.**

Take six pounds of beef and a small knuckle of veal and put both into a large kettle of cold water. Let it cover the meat. Cover the kettle as tightly as possible. Let it simmer for two hours and season with salt and white pepper. Then pour off nearly all the liquor into a large earthen dish and set in a very cool place. The meat at this time should be nearly cooked. Put into the kettle a piece of butter the size of an egg, and if the meat is tender leave off the kettle cover and let the meat simmer slowly, turning it often. As the liquor boils out the meat will brown nicely. Care should be used not to let it burn when it is well browned. Take the liquor which was set to cool and skim off all the fat which may have cooled over the top. Then pour the jelly into a clean dish, being careful not to let the dregs at the bottom go in. Heat this very hot, and have the soup bowls hot also. Just before serving place a slice of lemon (skin on) in each bowl, and pour a cup of hot soup over it. The lemon can be omitted, and any kind of soup can be made of this beef and veal stock.

**Beef Loaf.**

One and three-fourths pounds of round steak, one-half pound of fresh pork; chop together; two small cups of cracker crumbs, one egg, butter size of an egg, one teaspoonful of salt, one-fourth teaspoonful of pepper; bake two and a half hours and baste often.

MRS. ROY GUMAER.

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**Cheese Souffle.**

Mix four level tablespoonfuls of flour with half a cup of cold milk; add one cup of boiling milk and stir until thick and smooth; add four tablespoonfuls of soft bread crumbs, half a pound or less of grated or chopped cheese; salt and pepper and stir until cheese is melted, then add two eggs well beaten; turn into a baking dish and bake in a hot oven fifteen or twenty minutes. Serve immediately.

MRS. F. WOODWORTH.

**Digestible Veal.**

Use veal steak cut from the round, cut into pieces suitable for serving; roll in egg and cracker crumbs and fry in hot butter as for veal cutlets. When nicely browned put in steamer and steam two or three hours.

MRS. E. SELDEN, Erie, Pa.

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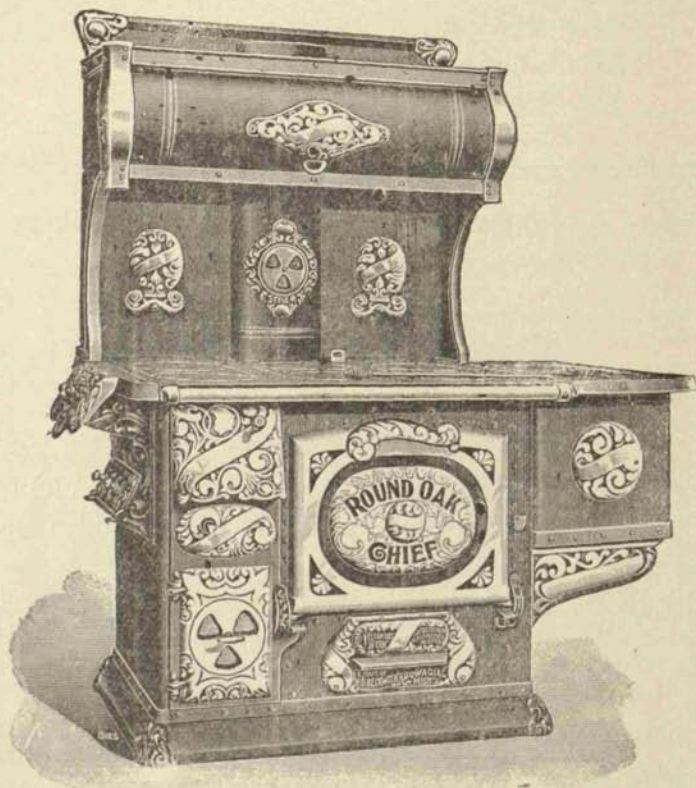
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Ovid, Michigan.

## POULTRY AND GAME.

### Roast Turkey.

Procure a nice young turkey; dress nicely, rub with salt and pepper inside and out, and fill with dressing made by pouring boiling water over bread crumbs, plenty of butter, salt and pepper to taste; a little sage. The giblets cooked tender and chopped fine, one can of oysters chopped and added to bread. Stuff turkey and sew up. When ready to put in oven make a paste of flour and water. Roll out and spread over turkey; baste often; take off cover when turkey is done but browning, which will be in about three hours, if turkey is young.

MRS. H. M. HIGH.

### Mock Duck.

Take a round of beefsteak, salt and pepper, prepare a dressing as for turkey, and lay it in the steak and sew up—lay two or three pieces of pork upon it and roast. Baste often and you cannot tell it from duck.

MRS. MORRISON.

### Chicken Pie.

One quart of sifted flour, three teaspoonfuls Royal Baking Powder, one cup of lard, salt and milk enough to make a stiff dough; roll and line a pan with the paste. Boil a fowl until tender, pick the meat from the bones, season to taste, pour in the pan, cover with a top crust, bake in a slow oven three-quarters of an hour.

### Broiled or Smothered Chicken.

Cut chicken in quarters, lay in a dripping pan, sprinkle with salt, pepper well; dredge with flour; put small bits of butter over all, allowing pieces the size of an egg to each chicken; cover close with another pan; bake forty minutes, then remove pan and bake with brisk fire until brown.

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### To Fry Chicken.

Take a spring chicken, cut it open on the back and breast, pound and break the joints and bones; season, roll in flour, place in hot lard in frying pan and let it fry until tender and brown, then add a little water; cover and steam. Serve with butter; add a little cream to gravy in stew pan and thicken.

### Pressed Chicken.

Two chickens boiled tender, chop not too fine, add the liquor they were boiled in, season with salt and pepper; add a few tablespoonfuls of rolled cracker; mix all together. Boil four or five eggs hard, put in a mold a layer of chicken and one of sliced egg, until the mold is full; press by putting a weight on top. Beef or veal can be prepared the same way.

### Quail.

Quail are very nice to stew until nearly done, then roast in the oven to a nice brown, basting often with melted butter and water. Serve on soft buttered toast.

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## BREAKFAST DISHES.

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### Omelet.

Four eggs, four tablespoonfuls of milk, one-half teaspoonful of salt. Beat the eggs separately, then together, then add milk and salt. Put half the mixture in a small frying pan with a piece of butter; let the butter get quite hot; cook quickly, but do not scorch. With a knife loosen as it cooks, then roll it out before it quite hardens all through. The other half makes a second roll.

MRS. G. W. H.

### Omelet.

Take four eggs, beat whites and yolks separately, add to yolks one coffee cup milk or cream, salt, butter size of a walnut, one tablespoonful flour; beat all together and add whites of egg; bake ten minutes in quick oven.

A. D.

### Ham Omelet.

Chop the ham fine; to half a pint of ham take three eggs; beat very light. Put the ham in frying pan and when quite hot add the eggs; stir till partly cooked, then let it stand over the fire till set; fold over and take up.

SARAH ———

### BEEFSTEAK TOAST.

Chop cold steak or tongue very fine, cook in a little water; put in cream or milk; thicken, season with butter, salt and pepper and pour it over slices of toast.

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**Croquettes.**

Take cold chicken, beef or veal, chop fine, moisten with cold gravy, add one egg, season with pepper and salt, an onion or sage. Make into small cakes and dip into egg; roll in bread crumbs and fry in hot lard.

MRS. B. R. B.

**Meat Cakes.**

Chop any cold meat, season with salt, pepper and butter. Make a batter of half a pint of sour milk, level teaspoonful of soda, one egg and a little salt and flour to thicken. Lay a spoonful of batter on the griddle, place on it a spoonful of meat, then cover it with the batter and bake.

**Hash.**

One-third cold meat and two-thirds potatoes; chop not too fine, season with salt and pepper. Put in a spider half a cup of milk, with a piece of butter; let come to a boil, then add hash; let it simmer before stirring; cook five minutes and serve immediately.

MRS. R.

**Relish for Lunch.**

Boil one-half dozen eggs perfectly hard; shell and cut them in two; take out the yolks, mash and season them with salt, pepper and mustard and return them to the whites; serve with bread and butter.

MRS. FRED HAZLE.

**Scrambled Eggs.**

Take three tablespoonfuls of cream or milk, a piece of butter; put into a frying pan; when boiling add four eggs and stir with fork; salt, pepper and let cook two minutes. Serve at once.

ALICE —————

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For Chapped Hands Use Sanoman.

**Apple Fritters.**

Pare and remove the cores of sour apples, slice in pieces one-fourth of an inch thick. Dip each piece in batter made of milk, flour, one egg and a little salt; fry in hot lard or butter until the apple is soft and the fritter is brown on both sides. When done sprinkle over with cinnamon and cloves.

MATTIE L. BEEBE, Grand Rapids, Mich.

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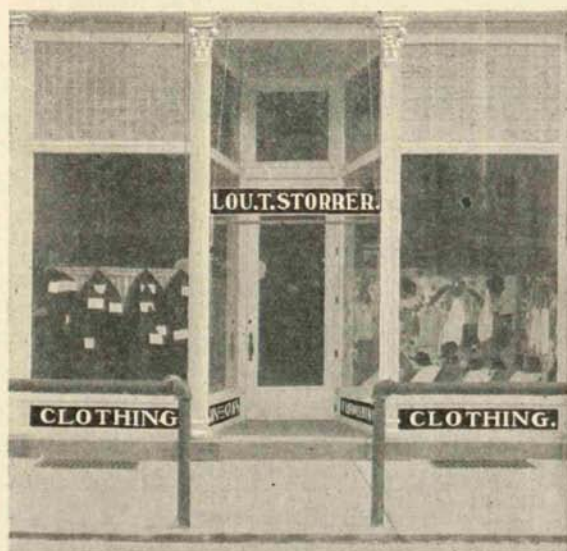
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## VEGETABLES.

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### Mashed Potatoes.

After cooking drain them well and let them steam for a few minutes, then salt and mash well; add half a cup of milk, or enough to make them moist, a liberal piece of butter, then with a large spoon beat thoroughly for five or ten minutes. If a rich yellow color is desired add the yolk of an egg. Dish and serve immediately. If mashed potatoes must stand let it be in a tureen in a warm oven, but never in the kettle on the stove.

### French Breakfast Potatoes.

Slice a pint of cold boiled potatoes. Put into a stew pan a small piece of butter, and when melted stir in a teaspoonful of flour; cook a minute, then add a cup of cream, salt and pepper, stir until it boils, then add potatoes. When heated through, serve.

### German Potatoes.

Select small potatoes, no larger than a walnut, boil without paring; when done peel quickly and pour over a sauce of melted butter; take one-half cup of butter; add one tablespoonful of French mustard; let it simmer and pour over potatoes; serve hot.

MRS. L. P. BARBOUR.

### Potato Balls.

To each pint of mashed potatoes add one-half cup of butter, whites of two eggs, salt and pepper to taste; make into small balls, dip each ball into sweet cream, then roll in cracker crumbs; place in pan and bake until brown.

MRS. SAM CROSS.

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**Potato Croquettes.**

Pare, boil and mash six good sized potatoes, add one tablespoonful of butter, two-thirds of a cup of sweet cream the whites of two eggs well beaten, salt and pepper to taste. When cool enough to handle work in shape, roll in egg and cracker crumbs and fry in hot lard.

MRS. FRANK MARSHALL.

**Saratoga Potatoes.**

Pare and slice with a cabbage cutter as many potatoes as are to be required. New potatoes, or up to the first of November, will require to lie in the water but a few hours, while old or withered ones will be all the better if sliced and soaked two days. They must be thoroughly chilled and be curled to be very nice. Place over the fire a Scotch bowl containing lard, as for fried cakes. Draw your cooking table very near the stove and spread over one end a cloth folded several thicknesses. Place the dish of potatoes on one corner of the cloth for a weight, and have it near by; then lay a small handful of the slices on the cloth and wipe dry with a towel. When dry and the lard is boiling hot throw in a few, stirring almost constantly with a skimmer in the left hand, while with the right you are drying another handful. When a light brown remove to a colander and salt slightly with a salt shake, not with the fingers.

T. A. R.

**Scalloped Potatoes.**

Pare and cut into thin slices as many potatoes as are required; butter an earthen baking dish, put in a layer of potatoes, sprinkle with pepper and salt and sift a little flour over them and drop over with pieces of butter. Alternate these until dish is full, the top being flour and butter; fill dish with milk or cream and bake one hour.

ESTHER JOHNSON.

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**TRY BEEBE'S LIVER PILLS.**

### Stewed Corn.

Carefully cut the corn from the ear so as not to cut into the cob, scrape the cob lightly to secure the milk, add water to just cover, place in a stew pan, cover and cook slowly half an hour or more until done. Add a little cream, season with salt and pepper.

### Green Peas.

Do not shell them until ready to cook; put into enough water to cover, boil twenty to thirty minutes, season with salt and butter, and a little flour made smooth. Serve hot

### Baked Beans.

One quart of beans, boil until tender, but do not let them break open, turn into colander and pour cold water over them; mix one teaspoonful of salt, one teaspoonful of mustard, one-fourth cup of molasses, fill cup with hot water and pour over beans; add enough water to cover beans; keep them covered with water until last hour; put in oven and bake slowly for eight hours. One-fourth pound salt pork can be added if preferred.

MRS. H. A. POTTER.

### Green Tomatoes and Onions.

Take full grown tomatoes before they are turned, and onions; pare and slice, then cook in clear water for five minutes; turn off the water and put on enough more to finish cooking; season with salt, vinegar, pepper and butter. This makes an extra fine dish.

L. J. S.

### Mother's Way of Cooking Cabbage.

Chop the cabbage fine, boil till tender, let the water boil out, add milk, thicken with rolled cracker crumbs and season with butter, pepper and salt. Very nice.

### Baked Tomatoes.

Take one can of tomatoes, season with salt and pepper, add two tablespoonfuls of butter and thicken with bread crumbs and bake.

### Fried Tomatoes.

Dip thin slices of ripe tomatoes into flour, salt and pepper them and fry in boiling butter or lard until browned.

### Boiled Corn.

Green corn is best when first picked; the husk should never be removed until just before cooking. Remove all the silk and cut off the end of the cob close to the corn. Put in boiling water with a little salt; cook ten or fifteen minutes.

### Corn Oysters.

Eight ears of corn grated, butter size of walnut, two eggs, two small tablespoonfuls of flour, salt to taste, mix well and drop into hot butter with tablespoon and fry. Should corn be dry, add a little sweet milk; turn over when brown.

### Baked Tomatoes.

Cut a slice from the tops of large, ripe, tomatoes and remove the pulp from the tomatoes, using this for a moistener for one quart of bread crumbs; one egg, one onion sliced very fine, butter size of an egg and salt and pepper to taste. Fill tomato shells and bake twenty minutes.

MRS. L. S. DE LA VERGNE.

### Scalloped Onions.

Place in the bottom of a baking dish a layer of sliced onions, then sprinkle with cracker crumbs and season with salt, pepper and butter. Repeat this until the dish is full, then pour over enough milk to moisten and bake one hour.

MRS. J. E. TAYLOR.

### Fried Onions.

Peel, wash and cut crosswise so as to form individual rings, flour them and fry five or six minutes; drain, sprinkle with salt and pepper and serve with beefsteak.

### Parsnips.

Wash and scrape, cut in slices lengthwise, boil till tender, then fry in butter, sprinkle on a little salt.

### Parsnips.

Boil till tender, remove the skin and mash them in the stew pan with a little milk, a generous lump of butter, salt and pepper.



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# SALAD.

## Cabbage Salad.

One good sized cabbage, one cup of milk, one cup of vinegar, one tablespoonful of mustard, two tablespoonfuls of sugar, butter size of an egg, salt and pepper to taste, three eggs well beaten. Put the ingredients in a pan over the fire, boil until it thickens; have the cabbage chopped fine and pour the dressing over it boiling hot.

MRS. HORACE BRADLEY.

## Salad Dressing.

One cup of vinegar, half cup of sugar, yolks of four eggs, butter size of half an egg, one tablespoonful of made mustard; boil until it thickens. This will keep for weeks.

B.

## Cabbage a la Cream.

Chop cabbage very fine, salt, pepper and sugar to taste; add vinegar to moisten; if very strong use part water; pile in glass pudding dishes, whip sweet cream until stiff, sweeten and cover thickly over top of cabbage.

MRS. H. M. HIGH.

## Chicken Salad.

Take the white meat of three chickens, four bunches of celery or cabbage; do not chop either, but cut with a knife; mix chicken and celery together.

Cream Dressing.—Yolks of six eggs, one-fourth teacup of sugar, one tablespoonful of salt, one teacup butter, one teacup of cream, one teacup of vinegar, three tablespoonfuls of prepared mustard; put vinegar, mustard, salt and butter together in a sauce pan; beat yolks of eggs, sugar and cream together, then stir into the vinegar; do not let boil. If not as thick as desired, use a little corn starch, then beat whites of eggs to a froth, and when cream is cool stir in a part of them; save a part and drop into boiling water to garnish top; do not pour on dressing until just before serving.

MRS. T. O. BENNETT, Milford, Mich.

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**Dressing for Cabbage.**

One gill vinegar, one egg, one teaspoonful mustard, one tablespoonful of sugar, piece of butter half as large as an egg; scald, stirring constantly; pour over the cabbage while hot and stir together. A little celery chopped with cabbage is an excellent addition.

MRS. ALEC. MORRISON.

**Salmon Salad.**

One can salmon picked up fine; add grated yolks of three hard boiled eggs, one teaspoonful of mustard, salt and pepper to taste. One wine glass of good cider vinegar. Just before serving add one-third as much celery or lettuce cut fine; garnish with lemon.

MRS. H. A. POTTER.

**Salad Dressing.**

Boil one-half cup vinegar with four tablespoonfuls of sugar, one-half teaspoonful each of salt and mustard, one-half saltspoonful of pepper; rub one-fourth of a cup of butter to a cream with one teaspoonful of flour, and pour the boiling vinegar on it; cook five minutes, then pour it over one well beaten egg; when cold mix with the same quantity of thick sweet cream.

MRS. O. B. C.

**Potato Salad.**

Take a half a dozen cold boiled potatoes, one large onion, one bunch of celery; slice them together and pour the above dressing over them.

MRS. G——

**Salad Dressing.**

One egg, two tablespoonfuls of melted butter, three tablespoonfuls of sugar, one teaspoonful of mustard, one teaspoonful of salt, one-third teacup of vinegar, three-fourths cup of cream, cooked over hot water.

MRS. FRED WOODWORTH.

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**BUY DRUGS OF BEEBE.**

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**Corn Salad.**

Eighteen ears of corn, one head of cabbage, four onions, two green peppers; chop cabbage, onions and peppers fine; one small cup of salt, one quart of vinegar; mix all together and heat; one cup of mustard, two cups of sugar, one and one-half cups of flour, a little tumeric, one quart of vinegar; mix together and add to the above and cook thirty minutes.

MRS. FRANK ALCHIN.

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## BREAD.

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To make good bread sift into your bowl one quart of flour, to which add three good sized potatoes, freshly boiled and washed, with warm water sufficient to make a thin batter; then a teaspoonful of salt and a square of good yeast. If in the winter put in a warm place and it will take about three hours to rise. When quite light stir in sufficient flour to knead easily, being careful not to make it too stiff. Work it twenty minutes, then put it again to rise, and when light make out your loaves with as little handling as possible. Bake in not too hot an oven.

MRS. H. R. S.

Another.—Two quarts of warm water poured on a tablespoonful of sweet lard. Stir in flour until it is a thick batter, beating for several minutes, then add a teacup of fresh yeast, setting it to rise in a warm place. In the morning early mould for twenty minutes, then set to rise till light. When you take dough for one loaf place on the cake board and roll out the same as for pie crust, sprinkling on flour when necessary, rolling up till rolled out four or five times; then the loaf is ready for tins, letting it rise till light. Care should be used in not getting in too much flour. This quantity will make four loaves. The sponge should be prepared at night in the summer; in cold weather make the sponge immediately after dinner; at nine o'clock p. m. mould as mentioned above, put in a warm place to rise till morning, then use the rolling pin process, which requires patience but gives you fine-grained bread.

MOTHER.

### Johnny Cake.

Two cups sour milk, one-half cup brown sugar, one egg, a little salt, one teaspoonful of soda dissolved in milk. Corn meal enough for stiff batter.

MRS. E. DE CAMP.

Another.—One-half cup sugar, one egg, butter size of an egg, one pint of milk, two cups of flour, one cup of meal, two teaspoonfuls baking powder, a little salt.

MRS. A. J. R.

### **Corn Meal Muffins.**

One egg beaten, three tablespoonfuls of sugar, one coffee cup of sweet milk, six tablespoonfuls of Indian meal, three of flour, one heaping teaspoonful baking powder mixed with the flour, little salt. Heat iron gem pans very hot; butter and fill half full.

A. D. F.

### **Boston Brown Bread.**

One cup sweet milk, one cup sour milk, one cup molasses, one cup raisins, one tablespoonful of soda, salt, two cups corn meal, two cups of graham flour; take five empty baking powder cans, butter them well and put batter into them; then set in steamer and steam for three hours.

MRS. H. N. KEYS.

### **Brown Bread.**

One pint buttermilk, one pint flour, one pint of meal, one egg, two tablespoonfuls of sugar and molasses, soda enough to sweeten milk; steam three and one-half hours.

MRS. C. C.

### **Soft Gingerbread.**

One cup of sugar, one cup of molasses, one cup of sweet milk, four eggs, two-thirds cup of butter, three cups of flour, two teaspoonfuls soda, one teaspoonful of cream of tartar; flavor with ginger. This will make two cakes.

MINNIE MURDOCK.

### **Muffins.**

One cup of sweet milk, pinch of salt, one egg, lump of butter size of an egg, flour enough to make quite stiff; drop in rings and bake ten minutes.

MRS. GERTRUDE MINORE.

### Gingerbread.

One-half cup of molasses, one-half sugar, one-half sour milk, one-half butter, two eggs, one and one-half cups flour, one teaspoonful soda, one teaspoonful ginger, one teaspoonful cinnamon; sprinkle sugar on top before putting in oven.

MRS. W. J. HACKER.

### Potato Yeast.

One and one-half pints of boiling water; tie a small handful of hops in a thin muslin bag; have ready to grate three medium sized potatoes. Drop the hops in, and as soon as yellow take out and add one heaping tablespoonful of sugar and salt, one teaspoonful ginger mixed together, then quickly grate potatoes, adding each as soon as grated. Boil until potatoes are thoroughly cooked; when nearly cold add one cup of home-made yeast.

V. C.

### Corn Bread.

One-half coffee cup sugar, two tablespoonfuls butter, two eggs, one pint of milk, one cup of flour, two cups of corn meal, two teaspoonfuls baking powder.

MRS. H. F. HARRIS.

### Brown Bread.

Two cups of sour milk, two cups of water, one cup of molasses. If milk is very sour two teaspoonfuls of soda; if not, one teaspoonful; one teaspoonful of salt, equal parts of graham flour and corn meal; steam three hours and bake one-half hour.

MRS. L. J. TRASK.

### Ginger Bread.

One coffee cup of molasses, two teaspoonfuls of soda dissolved in a half cup of milk, one teaspoonful of salt, a piece of butter size of an egg, ginger to taste, just flour enough to roll.

MRS. E. E. COWAN.

**Mrs. Beardslee's White Bread.**

Four quarts of sifted flour and enough warm milk to make a stiff sponge; add one yeast cake dissolved in three tablespoonfuls of warm water. Beat thoroughly, set over night; in the morning add two tablespoonfuls sugar and a little salt; knead in sufficient flour to make a stiff spongy dough, knead vigorously for half an hour; mould out into moderate sized loaves; rub over with melted butter; let rise and bake.

**New England Gingerbread.**

One cup sugar, one-half cup butter, one cup molasses, one cup buttermilk, three cups of flour, two eggs, two teaspoonfuls soda, one each of ginger and cinnamon.

KATE WOOD.

**Graham Bread.**

Three cups of graham flour, one-half cup of sugar, one cup of sweet milk, one cup of cold water, two teaspoonfuls baking powder, one teaspoonful of salt; bake in hot oven.

MRS. GEORGE BEARDSLEE.

**Mrs. Nethaway's Yeast and Bread.**

Yeast.—Cook three good sized potatoes in two quarts of water; when thoroughly cooked remove the water and mash fine. Put into a crock one tablespoonful of salt, two tablespoonfuls of flour, one tablespoonful of sugar mixed smooth with a little water; pour over this the boiling potato water and add mashed potatoes; when luke warm add two fresh yeast cakes, set in warm place to rise.

Bread.—Into sifted flour stir one tablespoonful of sugar, pour yeast into flour, stir well, then knead for twenty minutes; set in a warm place to rise; when light take a sufficient quantity for the sized loaf you wish and shape it in your hand. Do not knead; put in warm place and when light bake in a moderate oven.

**Graham Bread.**

Three cups buttermilk, three tablespoonfuls molasses, two tablespoonfuls of sugar, two tablespoonfuls of melted lard, two teaspoonfuls of soda, two teaspoonfuls of salt; stir thick with graham flour.

MRS. GEORGE GLEASON.

**Quick Brown Bread.**

One pint of sour milk, one-fourth' cup of sugar, two tablespoonfuls of molasses, one large teaspoonful of soda, one-half teaspoonful of salt, three cups of graham flour; bake slowly one hour.

FLORENCE BOWEN.

**Graham Bread.**

Sift together two cupfuls of white flour, three and one-half cupfuls of graham flour and a heaping teaspoonful of salt; put into a mixing bowl three cups of sour milk, one-half cup of molasses, two teaspoonfuls of soda dissolved in two tablespoonfuls of water; stir well, then beat in the flour mixture; beat the batter vigorously; pour into well buttered pans and bake one hour in a moderate oven; makes two loaves.

MRS. W. R. SHAW.

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## CAKE.

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### Snow Drift Cake.

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three cups of flour, whites of five eggs, three teaspoonfuls of Royal Baking Powder and one teaspoonful of vanilla.

MRS. O. B. CAMPBELL.

### Angel Food.

One and one-half cups eggs, one cup flour, one cup sugar, one teaspoonful of cream of tartar, one teaspoonful flavoring. Bake in slow oven.

MRS. B. MARVIN.

### Hickory Nut Cake.

Whites of five eggs, one cup of butter, two cups of flour, one cup of sugar, one cup of corn starch, one cup of milk, hickory nut meats one cup, two teaspoonfuls of Royal Baking Powder, one-half teaspoonful of lemon and vanilla.

LULU WOODWORTH.

### Perfection Cake.

Three cups powdered sugar and one cup butter beaten to a cream. One cup milk, one cup corn starch, three cups flour sifted with three teaspoonfuls Royal Baking Powder. Flavor to taste, then add the beaten whites of twelve eggs. This makes two loaf cakes or two large layer cakes.

### Roll Jelly Cake.

Beat together one cup sugar and the yolks of five eggs ten minutes. Add to it one cup of flour sifted with one-half teaspoonful Royal Baking Powder. Flavor and add the beaten whites. Bake in a drifter, turn out, spread any kind of jelly and roll up quickly.

MRS. H. M. HIGH.

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**Corn Starch Cake.**

Beat to a cream two cups powdered sugar and three-fourths cup butter, one cup milk, whites seven eggs beaten to a stiff froth, two cups flour, one cup corn starch, two teaspoonfuls Royal Baking Powder. Flavor with lemon or vanilla.

GLENN A. ALLEN.

**White Cake.**

Two cups of sugar, one cup of milk, one-half cup butter, whites of four eggs, two cups of flour, three teaspoonfuls Royal Baking Powder. Flavor to taste.

MRS. T. J. GRISTOCK.

**Moss Cake.**

One and one-half cups of sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour, four eggs, three teaspoonfuls Royal Baking Powder, one teaspoonful extract of lemon; beat thoroughly and bake in a large square tin.

MRS. JAMES WALTERS.

**Orange Cake.**

Two cups of sugar, one-half cup of butter, one cup cold water, three cups of sifted flour, whites of four eggs beaten to a froth, three teaspoonfuls Royal Baking Powder mixed with the flour, one teaspoonful vanilla extract; bake in three or four layers, according to size of tins.

For Filling.—Take one orange, grate the outer rind and pulp, mix with the juice three-fourths cup of sugar, three tablespoonfuls of water, butter the size of a large walnut, the yolks of three eggs, one tablespoonful of flour or corn starch; beat together and cook in a dish set in boiling water. When cool spread between the cakes.

MRS. WILL MERRILL.

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**BUY DRUGS OF BEEBE.**

**Ginger Cake.**

One cup molasses, one cup sugar, one-half cup shortening, one cup boiling coffee, one egg, one teaspoonful of soda and one teaspoonful of ginger.

MRS. W. O. GLEASON.

**Lady Washington Cake.**

One cup sugar, four tablespoonfuls melted butter, six tablespoonfuls sweet milk, three teaspoonfuls Royal Baking Powder, three eggs, one teaspoonful vanilla. Bake in layers.

MRS. GEO. GLEASON.

**Caramel Cake.**

One cup of butter, two cups of sugar, one scant cup of milk, one and one-half cups of flour, one cup of corn starch, whites of seven eggs, three teaspoonfuls Royal Baking Powder. Bake in a long pan.

Frosting.—Take one-half pound light brown sugar, one-fourth pound chocolate, half cup of milk, butter size of an egg, one teaspoonful vanilla: cook in a syrup until thick enough to spread, then pour on top of cake and set in oven to dry.

MRS. CLARA ALLEN.

**Coffee Cake.**

One cup of molasses, one cup of sugar, one cup of coffee, one-half cup of butter, two cups raisins, two eggs, one-half teaspoonful soda, one teaspoonful cinnamon, one teaspoonful cloves.

MILLIE MURDOCK.

**Sponge Cake.**

Two cups of white sugar, two cups of sifted flour, four eggs, two teaspoonfuls Royal Baking Powder, three-fourths of a cup of hot water; pour water in last. Flavor to taste.

MRS. R. FULKERSON.

**Snow Cake.**

One cup of butter, two cups of sugar, one cup of sweet milk, one cup of corn starch, two cups of flour, one and one-half teaspoonfuls Royal Baking Powder. Mix baking powder, flour and corn starch together, butter sugar and milk; lastly add whites of seven eggs well beaten. Flavor. Requires slow oven.

MRS. CLAFFLIN.

**Maple Sugar Cake.**

One cup granulated sugar, one-third cup of butter, one-half cup sweet milk, one and one-half cups of flour, one tablespoonful of corn starch, whites of four eggs, two teaspoonfuls baking powder; bake in square tin.

For Icing.—Take one cup of maple syrup and boil until it will thread well; pour this over the well beaten white of one egg, and continue beating until thick enough to spread on cake cut in squares.

ANNA BOWLBY.

**Fruit Cake.**

One pound of flour, one pound butter, one pound of sugar, one pound citron, two pounds raisins, two pounds currants, ten eggs separately beaten, one tablespoonful of cinnamon, one tablespoonful of cloves, one nutmeg, one-half pint of wine, one teaspoonful soda.

MRS. J. E. GEROW.

**Icing for Cake.**

One tablespoonful of milk, one-half cup of white sugar. Set milk on stove and let it come to a boil. Add sugar and boil well. When cool spread on cake. Grated chocolate may be added.

MRS. A. D. GRISWOLD.

**Soft Gingerbread.**

Two eggs well beaten, one cup of molasses, one teacup of butter and lard mixed, two teaspoonfuls ginger, one teaspoonful cream of tartar, one teaspoonful of soda, dissolved in one-half teacup water or milk, and one teaspoonful of salt. Flour enough to make as stiff as cup cake. Bake in a slow oven one-half hour.

MRS. A. BEATTIE.

**Spice Cake.**

Two eggs and yolk of another, two cups of sugar, one-half cup butter, one cup sour milk, one teaspoonful soda, teaspoonful cinnamon and cloves, one-half teaspoonful ginger. Bake in layers.

Filling.—One cup of sugar dissolved in water; boil as for boiled frosting; beat the whites of three eggs and pour the sugar on them while hot and add one cup seedless raisins.

MRS. H. F. HARRIS.

**White Fruit Cake.**

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, two cups flour, three eggs, two teaspoonfuls Royal Baking Powder. To one-third of mixture add one cup chopped raisins, one teaspoonful cloves, one teaspoonful nutmeg; make two cakes of white and one of brown and put together with frosting.

VIOLA CASTLE.

**Fruit Cake.**

One pint of flour, five eggs, the whites and yolks beaten separately, one-half pound of butter, eight large tablespoonfuls brandy, half cup molasses, one-half pound brown sugar, nutmeg, cinnamon and allspice; beat this well and add one pound currants, one and one-half pounds raisins, one-half pound citron. Sift flour over this before adding to mixture. Line bake tins with paper.

MRS. C. GRAHAM.

**Sponge Cake.**

Three eggs, one and one-half cups powdered sugar, two cups of sifted flour, two teaspoonfuls cream of tartar, half cup cold water, one teaspoonful soda, grated rind and half the juice of one lemon; bake in dripping pans.

MRS. E. E. COWAN.

**White Fruit Cake.**

One cup of sugar, one-half cup of milk, one-half cup of butter, two cups of flour, whites of four eggs, two teaspoonfuls Royal Baking Powder, one cup of blanched almonds, one-half cup cocoanut, two ounces of citron; chop the nuts and citron fine and stir into mixture.

MRS. C. E. J.

**Fruit Cake.**

One cup brown sugar, one-half cup butter, one cup molasses, one-half cup sour milk, one teaspoonful soda, two and one-half cups flour, yolks of four eggs and one whole egg, one teaspoonful of cloves, allspice and cinnamon, one pound of raisins stoned and chopped, one pound of currants, one-fourth pound of citron, two ounces of rose water, one-half tumbler of wine, one cup of flour with one teaspoonful of Royal Baking Powder; add one teaspoonful each of extract vanilla, lemon and almond.

MRS. JAMES DUNLAP.

**Delicious Orange Cake.**

Two cups of sugar, two cups flour, one-half cup cold water or milk, three teaspoonfuls Royal Baking Powder, yolks of five eggs, whites of four, juice and grated rind of one orange.

For Filling.—Beat white of one egg to stiff froth, add sugar as for frosting, then add fine grated rind of one orange; spread between layers and on top.

MRS. GARDNER STANTON.

**Molasses Cake.**

One cup New Orleans molasses, one heaping tablespoonful butter, one teaspoonful salt, one teaspoonful ginger, three cups of flour. Stir this all together, then add one cup boiling water, poured on one teaspoonful soda. Beat thoroughly and bake immediately twenty minutes.

MATTIE L. B.

**Walnut Cake.**

One and one-half cups sugar, one-half cup butter, two-thirds cup sweet milk, whites of four eggs, two cups of flour, two teaspoonfuls Royal Baking Powder. Cream the butter and sugar together, add eggs and beat together, then add one cup chopped nuts; bake in layers and put together with boiled frosting.

MRS. GEORGE FERRY, St. Johns.

**Cocoanut Cake.**

Whites of two eggs, frothed, one cup of sweet milk, one cup of sugar, two even teaspoonfuls of Royal Baking Powder, one cup of cocoanut rolled in flour; mix just thick enough to drop from spoon.  
U. M. C.

### Angel Food.

One and one-half cups pulverized sugar, one cup of flour sifted five times, one teaspoonful cream of tartar, one teaspoonful extract vanilla, the whites of eleven eggs, beat to a stiff froth. Put the sugar in first, the cream of tartar and flour last. Do not stop stirring until you get it into the pan. Bake in a moderate oven forty-five minutes.

MRS. J. E. HILL.

### Mountain Cake.

Stir to a cream one teacup of butter with two coffee cups of sugar, add one teacup of sweet milk, the whites and yolks of six eggs beaten separately, three and one-half teacups flour with three teaspoonfuls of Royal Baking Powder and two teaspoonfuls extract of vanilla, lemon or orange.

CAROLINE LUDLUM.

### Strawberry Short Cake.

One quart of flour, three teaspoonfuls of Royal Baking Powder, three tablespoonfuls of white sugar, four tablespoonfuls butter. Make this in a soft dough with sweet milk, roll out and bake in three-inch jelly cake pans. Let the first and third be whole, but split the middle one and put the berries between and also a layer of whipped cream.

B.

### Fig Cake.

One-third cup butter, one cup sugar, one-half cup milk, one and one-half cups flour, whites of four eggs well beaten, one heaping teaspoonful Royal Baking Powder. Flavor to taste; bake in three layers.

Fig Filling.—One pound of figs, cut in small pieces, then pour boiling water over them and allow them to stand three minutes, then chop fine and add one and one-fourth cups sugar and three-fourths cup of water, and let all cook until thick and smooth enough to put between layers; make boiled frosting for top.

MATIE CONANT.

**Layer Molasses Cake.**

The yolk of one egg, three tablespoonfuls of sugar, one of butter, one cup of molasses, one teaspoonful of soda stirred in the flour; stir the ingredients as stiff as possible, then add a small cup of boiling water, cinnamon and cloves to taste. Bake in layers. Use boiled frosting.

MRS. LYDIA HAIGHT.

**Chocolate Icing Without Eggs.**

Ten tablespoonfuls of brown sugar, butter the size of an egg, one glass of milk, one-half cake of baker's chocolate, grated. Stir together the milk and sugar, add the butter and chocolate; set on the stove and cook till it almost grains. While cooling flavor with vanilla.

**Lemon Jelly for Cake.**

Two-thirds of a cup of sugar, one egg, one level tablespoonful of corn starch; beat all together and add half a pint of boiling water, stirring all the time. Put it on the stove and when it boils add the grated rind and juice of one lemon and remove from the stove immediately.

**Boiled Frosting.**

One teacup of fine granulated or coffee sugar, and just enough water to dissolve the sugar; set it over the fire and let it boil till, as you pour it from the spoon, the last drops float off in hair-like threads. In the meantime beat the white of one egg till you can invert the dish. When the sugar is done remove it quickly from the fire and pour it slowly over the egg, beating it vigorously all the time. Continue to beat it lightly until it begins to stiffen, then spread it quickly over the cake.

MRS. W. W. W.

**Sponge Cake.**

Two cups of sugar, two cups of flour, three eggs, one teaspoonful Royal Baking Powder; just before putting in oven add half a cup of boiling water.

Another.—One cup of sugar, three eggs, three tablespoonfuls of milk or water, one rounding cup of flour, two teaspoonfuls Royal Baking Powder. Do not beat after the flour is in.

SARAH.

**Sunshine Cake.**

Whites of seven eggs, yolks of five, one cup of flour, one and one-fourth cups of granulated sugar, scant one-third teaspoonful of cream of tartar, pinch of salt added to the whites of eggs before beating; flavor to taste; sift, measure and set aside flour and sugar; separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl; beat yolks to a very stiff froth, whites to a foam; add cream of tartar and whip until very stiff; add sugar to the whites and beat in, then yolks and beat in, then flavor and beat in, then flour and fold lightly through; put in ungreased tin and bake in moderate oven the same as for angel food.

MRS. THOMAS HYSLOP.

**Devil's Food Cake.**

Two cups of brown sugar, one-half cup of butter, two eggs, one-half cup of sour milk, one-fourth cake of chocolate dissolved in one-half cup of hot water, two big cups of flour, one teaspoonful of soda, one teaspoonful of vanilla.

HATTIE DANFORTH.

**Devil's Food Cake.**

Part 1.—One cup of grated chocolate, one-half cup of sweet milk, one cup of brown sugar, yolk of one egg, one teaspoonful of vanilla; stir together and cook slowly; set aside to cool.

Part 2.—One cup of brown sugar, one cup of butter, creamed together; one-half cup of sweet milk, two cups of sifted flour and whites of two eggs beaten stiff; add this to Part 1 and stir in one teaspoonful of soda—soda dissolved in a little warm water.

MRS. HARRIET HICKS.

**Devil's Food.**

One cup of cocoa, one-half cup of brown sugar, one egg, three-fourths cup of water; stir together and cook until thick; turn into a bowl; add three-fourths cup of butter, two cups of brown sugar, two eggs; cream well and add one cup of milk, three cups of flour, one teaspoonful of soda, dissolved in boiling water.

MRS. W. H. HART.

**Devil's Cake.**

Two eggs, one cup of brown sugar, one-half cup of butter, one-half cup of sweet milk, one teaspoonful of soda, two cups of flour. Dark part: Yolk of one egg, one cup of grated chocolate, one-half cup of sweet milk, two-thirds cup of brown sugar. Cook like custard and bake in a slow oven.

MRS. FRED LOSEY.

**Chocolate Cake.**

Two-thirds cup of chocolate grated, two-thirds cup of sugar, one-half cup of sweet milk, one teaspoonful of vanilla; cook until smooth and cool. One-half cup of butter, one cup of sugar, two eggs; cream butter and sugar together; add eggs and chocolate mixture; beat well; add one-half cup of sweet milk, one teaspoonful of soda sifted with two cups of flour; measure flour before sifting.

MRS. J. W. WOODWORTH.

**Chocolate Marble Cake.**

One and one-half cups of sugar, one-half cup of butter, three-fourths cup of sweet milk, whites of four eggs, two cups of flour, one teaspoonful of baking powder, one teaspoonful of vanilla; cream the butter, sugar and milk, then flour (in which has been sifted the baking powder), and lastly the well beaten whites of the eggs. Separate one-third of the mixture and add one tablespoonful of cocoa and place in tin alternately.

MRS. CHAS. FOX.

**Apple Sauce Cake.**

One cup of sugar, one-fourth cup of butter, one and one-half cups of stewed apple stirred with sugar and butter, three cups of flour, two eggs, one teaspoonful of salaratus, one teaspoonful of spices of all kinds, one cup of raisins.

MRS. SARAH BROWN.

**Soft Molasses Cake.**

One cup of sugar, one egg, two-thirds cup of sour milk, piece of shortening size of an egg, one teaspoonful of soda, one of ginger.

MRS. FRED ALCHIN.

**Raised Cake.**

One cup of sugar, one egg, two-thirds cup of butter, one cup of chopped raisins, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one teaspoonful of soda, one cup of bread sponge; stir as thick as you can; let rise until light; extra fine.

MRS. FRED ALCHIN.

**Fruit Cake.**

Two cups of brown sugar, one cup of butter, two and two-thirds cups of flour, one-half cup of buttermilk, one cup of raisins, three eggs, two teaspoonfuls of cinnamon, one of cloves, one of nutmeg, one even full of soda, one of baking powder.

MISS L. A. WHEELock.

**Sponge Cake.**

One cup of sugar, two eggs, one cup of flour, one teaspoonful of baking powder; stir well together, then add one-half cup of boiling water.

HELEN MARSHALL.

**Molasses Cake.**

One-half cup of sugar and one egg beaten together, one-half cup of molasses, one-half cup of butter filled with hot water, one teaspoonful soda, cinnamon and ginger, one and two-thirds cups of flour.

MRS. C. W. LONG.

**Cream Ginger Cake.**

One scant cup of butter and lard mixed, one cup of light brown sugar, one cup of molasses, one cup of cold water, level dessert spoonful of soda dissolved in the cold water, two eggs, one teaspoonful of cloves, two of cinnamon and one-half of ginger, two and one-half cups of flour.

MRS. B. R. BEARDSLEE.

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BUY DRUGS OF BEEBE.

**Dark Layer Cake.**

Yolks of two eggs, two-thirds cup of molasses, one-half cup of sugar, three-fourths cup of sour milk, one tablespoonful of shortening, one-half teaspoonful each of cinnamon and cloves, one teaspoonful of soda, flour.

MRS. H. E. HUDSON.

**Green Apple Cake.**

Three cups of chopped sour apples cooked in one cup of molasses for ten minutes; let cool; three eggs, one cup of shortening, one cup of sugar, two tablespoonfuls of sour milk, spices to taste, nutmeg, cinnamon and cloves, three cups of flour, fruit if you desire.

MRS. A. J. LEWIS.

**Dried Apple Cake.**

One pint of dried apples, soak and chop fine; simmer in one-half cup of molasses until molasses is taken up; two eggs, one cup of sugar, one cup of butter, one cup of sour milk, one teaspoonful each of soda, cloves, cinnamon and nutmeg, four cups of flour.

MRS. GEO. WHITE.

## Edith's Prune Cake.

1 cup sugar,  $\frac{1}{2}$  cup butterine  
4 tablespoons sour milk  $\frac{1}{2}$  teas. Soda  
2 eggs, 1 cup prunes stewed and chopped  
 $\frac{1}{2}$  teas. Cinn, little allspice, nutmeg, cloves  
 $1\frac{1}{2}$  cups flour, Bake slowly.  
Bake in layers with boiled frosting between

## BREAKFAST CAKES & TEA ROLLS.

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### Baking Powder Biscuit.

Take one quart of flour and sift it; mix thoroughly with the flour one teaspoonful of salt and two heaping teaspoonfuls of Royal Baking Powder; add a half teacup of butter or lard; mix until reduced to a fine grain; stir into these ingredients enough cold milk to make a soft dough; add enough flour to enable you to roll out and cut into biscuits. Handle the material as little and as quickly as possible and bake in a quick oven.

GRANDMA.

### Waffles.

One quart of flour, four eggs, one-half cup of butter, two teaspoonfuls Royal Baking Powder, a little salt, milk or water enough to make a batter.

MRS. B. R. BEARDSLEE.

### Corn Cakes.

One cup of corn meal, two cups of flour, one egg, one-half cup of sugar, one and one-third cups sweet milk, two teaspoonfuls of Royal Baking Powder.

MRS. J. W. WOODWORTH.

### Green Corn Cakes.

One pint of grated sweet corn, three tablespoonfuls of milk, one tea cup of flour, one tablespoonful butter, one egg, a little salt and pepper; fry in butter.

MRS. E. DE CAMP.

**Rusk.**

One pint of milk, one teacup of yeast; mix thin with flour; when light add twelve ounces of sugar, ten ounces butter, and four eggs, flour sufficient to make as stiff as bread; when light again make out like biscuit.

MRS. MARY WHEELLOCK.

**Buckwheat Cakes.**

Three teacups of buttermilk, one teaspoonful soda, one teaspoonful salt. Dissolve soda in one tablespoonful hot water; add to buttermilk and stir in enough buckwheat for thin batter. Bake on griddle immediately. They are much better than raised cakes.

MRS. G. M. HOYT.

**Rusk.**

One cup of yeast, one cup sugar, one cup mashed potatoes, three eggs; stir together and let rise; when light add one-half cup sweet milk and one-half cup butter; mould into a loaf quite soft, and when twice its size, mould into rusks as long and wide as two fingers; when very light, bake in a moderately hot oven. Brush the top with the white of an egg.

MRS. GEORGE FAXON.

**Corn Cakes.**

Scrape the kernals of a dozen ears of green corn, to this add three beaten eggs, one cup of sweet or sour milk, and flour enough to make quite a stiff batter. If sweet milk is used, add one teaspoonful Royal Baking Powder, or, if sour milk, a little soda. Fry in hot lard, or butter in round cakes.

LOU WOODWORTH.

**French Rolls.**

Rub one tablespoonful of butter into two quarts of flour. Scald one pint of milk, let it cool, then add half a cup of yeast, half a cup of sugar; pour into the middle of the flour without stirring; let it stand over night. In the morning mix well and set in a warm place until light. Then roll out and cut in strips, butter the under part.

MRS. R. MORRISON.

### Graham Gems.

One egg, one pint of sweet milk, three even teaspoonfuls of Royal Baking Powder, one-half teaspoonful of salt; stir thin with graham flour.

MRS. F. D. FOX.

### Corn Fritters.

Many housekeepers are not aware that fritters or "oysters" of corn can be made almost as well with canned corn as with fresh. Put into a chopping bowl, a can of nice corn, chop quite fine and then add three well-beaten eggs, a dessert spoonful of sugar, one teaspoonful of salt, one tablespoonful of melted butter, two tablespoonfuls of cream, about one-half pint of flour into which has been sifted a large tablespoonful Royal Baking Powder; use your own judgment about flour, taking a little more or less as is necessary. Mix thoroughly, shape into thin fritters and fry quickly in hot fat. These fritters may also be cooked on a griddle with a very little butter fat; in this case the fritters may be made thinner than when fried.

MRS. F. D. FOX.

### Griddle Cakes.

Two cups soaked bread crumbs, one cup sweet milk, one tablespoonful of melted lard, one small teaspoonful soda, thin if necessary. Stir until smooth.

### Sally Lunn.

Two eggs well beaten, two tablespoonfuls butter, two tablespoonfuls sugar, two cups flour, two teaspoonfuls Royal Baking Powder.

MRS. A. E. W.

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## COOKIES AND FRIED CAKES.

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### Molasses Cookies.

One and a half cups of molasses, one-half cup sugar, one cup shortening, two-thirds cup water, two level teaspoonfuls soda, a little salt and ginger.

MRS. C. E. JACKSON.

### White Cookies.

Two cups sugar, one heaping cup of butter, four eggs, one-half teaspoonful soda, one-half teaspoonful cream tartar, one teaspoonful vanilla, flour to mix soft.

MRS. B. MARVIN.

### Fruit Cookies.

One and one-half cups white sugar, one cup of butter, three eggs, one cup of chopped and seeded raisins, one-half teaspoonful soda dissolved in three tablespoonfuls of milk, one teaspoonful of cinnamon, one-half teaspoonful each of allspice and cloves, six cups of flour; roll thin and bake as other cookies.

MRS. B. R. BEARDSLEE.

### Fruit Cookies.

One and one-half cups of sugar, one cup of butter, two and one-half cups of flour, one pound of chopped raisins, one and one-half teaspoonful soda dissolved in one-fourth cup warm water, one teaspoonful Royal Baking Powder heaped, one-fourth cup sweet milk, three eggs, pinch of salt, one teaspoonful of cinnamon, one-half nutmeg, one-half teaspoonful cloves; drop with a spoon.

MRS. A. A. ARMS.

**Edith's Cookies.**

Two cups of sugar, one cup of shortening, two eggs, one-half cup of sour milk, one teaspoonful of soda, nutmeg; stir in flour to mix soft.

**Eggless Cookies**

Two cups of sugar, one cup of butter, one cup of sweet milk, one teaspoonful soda, one teaspoonful vanilla. Flour enough to roll out well.

MRS. M. H. CARR.

**Cream Cookies.**

Three eggs, one cup of butter, one-half cup of cream, two cups of sugar, one teaspoonful soda, nutmeg.

MRS. B. MURDOCK.

**Ginger Snaps.**

Boil all together the following ingredients: One cup of brown sugar, one cup of cooking molasses, one-half cup shortening, part lard and part butter, one teaspoonful ginger, one teaspoonful ground cinnamon, one-half teaspoonful cloves, remove from the fire and let it cool. In the meantime sift two cups of flour and stir part of it into the above mixture. Now dissolve one-half teaspoonful soda in one teaspoonful warm water, and beat into mixture, stir in the remainder of flour, and make stiff enough to roll out and cut; place them on well-buttered pans, giving them plenty of room to spread.

MRS. C. H. SMITH.

**Sugar Cookies.**

Two cups sugar, one butter, three eggs, four tablespoonfuls water or sour milk, one teaspoonful soda, one teaspoonful lemon extract, one teaspoonful vanilla extract.

MRS. A. BEATTIE.

Another.—One large cup of sugar, two-thirds cup butter, one-half teaspoonful soda dissolved in two teaspoonfuls hot water, flour enough to roll thin; flavor with lemon.

**Hermits.**

One cup of butter, one and one-half cup sugar, three eggs, one cup of raisins and currants chopped fine, three tablespoonfuls sour milk, one even teaspoonful of soda, one teaspoonful each of cinnamon, cloves and allspice, one pound of English walnut meats; put in halves on top.

MRS. L. DOOLITTLE, Owosso, Mich.

**Cookies.**

Three eggs, two cups of sugar, one cup of butter, one-half cup of sweet milk, two teaspoonfuls of Royal Baking Powder; flour enough to roll thin; season to taste.

MRS. EDD. HAIGHT.

**Soft Molasses Cookies.**

Two cups molasses, one cup sugar, one cup buttermilk, one cup shortening, two eggs, one teaspoonful soda, one teaspoonful ginger; flour enough to roll out.

VIOLA VANBURGHER.

**Hermits.**

Two eggs, one and one-half cup white sugar, one-half cup of butter, one tablespoonful soda dissolved in two tablespoonfuls of sweet milk, one cup of currants, or stoned and chopped raisins, one teaspoonful each of cloves and allspice. Mix very stiff and bake as cookies.

MRS. J. H. ROBSON.

**Ginger Cookies.**

One cup of New Orleans molasses, one-half cup of sugar, one cup butter, two-thirds cup boiling water, one teaspoonful soda, ginger; mix very soft.

MRS. HUNTLEY.

**Macaroons.**

One cup of hickory meats pounded fine, two eggs (not beaten), two cups of sugar, two heaping tablespoonfuls flour; drop on greased paper and bake in quick oven. Stir as little as possible. This receipt makes about twenty.

A. D.

**Cookies.**

Three well-beaten eggs, two cups sugar, one cup butter, beat to a foam. Dissolve a teaspoonful soda in a little hot water and turn into the mixture. Then turn all into the flour and mix very soft. Season with nutmeg. Bake in a quick oven.

MRS. CLAYTON JOHNSON.

**Cookies.**

Two eggs, two cups of sugar, one-half cup of buttermilk, one cup of butter, one even teaspoonful of soda, one even teaspoonful of Royal Baking Powder.

MRS. A. BANE.

**Boss Ginger Snaps.**

One cup of New Orleans molasses, one cup sugar, one cup shortening, one tablespoonful ginger; boil all together five minutes. When cold, add one tablespoonful vinegar and one level tablespoonful soda, dissolved in six tablespoonfuls water; knead in flour until quite hard.

MRS. FRANK MARSHALL.

**Molasses Cookies.**

Two cups best molasses, one cup sugar, one cup sour milk, one cup of butter, two teaspoonfuls soda, two teaspoonfuls ginger; lard or drippings can be used; when using lard, add a little salt. Do not mix too stiff.

MRS. DR. L. O. LUDLUM.

**Fried Cakes.**

Seven tablespoonfuls sugar, three tablespoonfuls of butter, three tablespoonfuls lard, melted, two eggs, one cup of sweet milk, two teaspoonfuls Royal Baking Powder, one-half nutmeg, one teaspoonful extract vanilla, flour enough to mix soft.

GRANDMA CROSS.

Another.—Two eggs, one and one-half cup granulated sugar, five tablespoonfuls sour cream, one coffee cup buttermilk, one teaspoonful soda, salt and nutmeg. Turn very often while frying and roll in pulverized sugar when cold.

MRS. J. BOWLBY.

### Jumbles.

One pound sugar, three-fourths pound butter, four eggs, one and one-fourth pounds flour, one teaspoonful soda in one tablespoonful of water; roll out very thin and soft.

MRS. G. W. H.

### Fried Cakes.

One and one-half cup sugar, one cup sour milk, four tablespoonfuls melted lard, three eggs, one teaspoonful soda, a little salt and nutmeg. Mix soft, and fry in hot lard and roll in powdered sugar.

MRS. FRANK JOHNSON.

### Doughnuts.

One and one-half cup sugar, two eggs, three teaspoonfuls melted butter, one and one-half cups sweet milk, three teaspoonfuls Royal Baking Powder, one tablespoonful salt; mix soft.

MRS. W. G. CAMERON.

### Fried Cakes.

One cup of sugar, one cup of sour milk, four eggs, three tablespoonfuls of butter, one-fourth teaspoonful of saleratus, two teaspoonfuls of Royal Baking Powder, one teaspoonful of salt, one and one-half nutmegs, one teaspoonful of ginger or cinnamon. Mix as soft as can be handled. Roll in pulverized sugar while warm.

MRS. J. H. ROBSON.

### Fried Cakes.

One cup of sugar, one-half cup of sour cream, one-half cup of buttermilk, one egg, one teaspoonful each of ginger, soda and salt.

MRS. F. WOODWORTH.

### Molasses Cookies.

One cup of sugar, one cup of butter, one cup of molasses, one teaspoonful of soda in molasses, one cup of buttermilk, one teaspoonful of soda in buttermilk, one egg, one teaspoonful of ginger; flour to roll.

MRS. FRANK ALCHIN.

**Fruit Cookies.**

Two cups of sugar, two eggs, one cup of shortening, (if large used, add a pinch of salt), one teaspoonful of soda dissolved in six tablespoonfuls of sour milk, one-half teaspoonful each of cinnamon and cloves, one cup of chopped raisins; flour enough to mix soft.

MRS. GEO. McGLINCHEY.

**White Cookies.**

Two cups of sugar, one cup of butter, two-thirds cup of sweet milk, three eggs, one teaspoonful of soda, one of baking powder.

AUNT MARY DONAHUE.

**White Cookies.**

Two eggs, one cup of brown sugar, one cup of butter, one-half cup of sweet milk with one teaspoonful of soda, four cups of flour, one-half teaspoonful of baking powder, nutmeg or vanilla, one-half teaspoonful of salt.

MRS. JAMES HOAG.

**Oat Meal Cookies.**

One cup of sugar, two-thirds cup of butter, two eggs, one teaspoonful of soda dissolved in six tablespoonfuls of sweet milk, one cup of chopped raisins, two cups of Quaker Oats, two cups of flour, one teaspoonful of cinnamon; stir well and drop two inches apart.

MRS C. E. WAY.

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## PIES.

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### Pie Crust.

One cup of lard or part butter, three cups of flour, one teaspoonful of salt, one scant teacup of ice water.

### Banana Pie.

Fill pie-tin with crust made of butter, prick and bake. While warm, fill with thin slices of bananas; cover with sweetened whipped cream and serve at once.

### Pumpkin Pie.

Four heaping tablespoonfuls of grated pumpkin, one teacup of milk, two eggs, one-half cup of sugar; season to taste.

F.

### Cocoanut Pie.

One pint of milk, the beaten whites of two eggs, two-thirds cup of sugar, one tablespoonful of gelatine, dissolved in a little milk. Stir all together and flavor with vanilla; one cup of cocoanut; bake with under-crust only.

MISS MAUD R.

### Cream Pie.

Beat together one-half cup sugar, the white of one egg, one tablespoonful of flour and one cup of milk. Bake with under-crust only. Flavor with vanilla. Make frosting for top.

R.

### Green Tomato Pie.

Use tomatoes just beginning to turn, pare and slice them thin, two teaspoonfuls of lemon, small piece of butter, one tablespoonful vinegar, one cup of sugar; sprinkle with flour and bake with two crusts.

MRS. GEO. P. WARNE.

### Pieplant Pie.

One cup of stewed pieplant, one cup sugar, yolks of two eggs; flavor with lemon. Bake an under-crust as for custard. When done, add the beaten whites of the eggs with a little sugar; set in the oven until nicely brown.

MRS. SNOVER.

### Lemon Pie.

One cup of sugar, one cup of sweet milk, two tablespoonfuls corn starch, two eggs, one tablespoonful butter. Beat together butter, eggs and sugar. Then add milk and corn starch, the grated rind and juice of lemon.

MRS. H. W. HUNTLEY.

### Mince Pies.

Three bowls of meat, five bowls of apples, one bowl of molasses, one bowl of suet, one bowl of seeded raisins. Brown sugar to taste; two tablespoonfuls cloves, two tablespoonfuls cinnamon, two tablespoonfuls pepper, two tablespoonfuls salt. Brandy to suit taste.

MRS. CHAS. B. WEST.

### Chocolate Pie.

Two cups of milk, yolks of two eggs, two-thirds of a cup of sugar, two tablespoonfuls of flour, two tablespoonfuls of grated chocolate, a piece of butter the size of a hickorynut; heat the milk, chocolate and sugar together; when hot, add the flour dissolved in a little of the cold milk; add the beaten yolks of the eggs; let all cook until well thickened; flavor with vanilla, and bake in a pie plate lined with paste. When baked, cover the pie with the two beaten whites mixed with two tablespoonfuls of sugar. Return to oven and brown slowly.

MRS. C. E. JACKSON.

### Summer Mince Pies.

Four crackers, one and one-half cups of sugar, one cup of cider, one cup of water, two-thirds of a cup of butter, one cup of chopped raisins; spice to taste; two eggs beaten and stirred in at the last.

MARY R. C.

For Perfect Bread and Pastries use TUBE ROSE FLOUR

**Lemon Pie.**

One lemon, juice and rind, grated, one cup sugar, one tablespoonful flour with a half cup of cold water, three eggs, reserving whites of two. After pie is baked, spread over the beaten whites with three tablespoonfuls sugar; return to oven and brown.

MRS. G. B.

**Lemon Pie.**

One cup of sugar, grated rind and juice of one lemon, one egg and the yolk of another, one heaping tablespoonful flour, butter size of a walnut, two-thirds of a cup of water. Pour into crust and bake. Then cover with the beaten white of one egg and let brown.

Mrs. J. B. CROSS.

**Lemon Pie With Raisins.**

The grated pulp of one lemon, one cup of seeded and chopped raisins, one cup sugar, one cup water, one tablespoonful flour. Bake with two crusts. This quantity is sufficient for two small pies.

MRS. JANE DUNLAP.

**Bakewell Fatties.**

Break in a basin one egg, add the yolks of six more; beat in a half pound of sugar; when dissolved, add half a pound of warm butter; beat the whole until it forms a custard; line the pans with nice paste and spread with raspberry or strawberry preserves; then pour on as much of the custard as will make it a quarter of an inch thick. Bake in quick oven.

MRS. WILL ROBSON.

**Whipped Cream Pie.**

Take one cup thick sweet cream, beat until light as eggs for frosting, sweeten and flavor to taste. Make a rich crust and bake. Spread on the cream; drop bits of jelly over the top. The above will make two pies.

S. R. R.

**Pieplant Custard Pie.**

Two tablespoonfuls of water, two tablespoonfuls of butter, two eggs, saving the white of one for the top, one cup of sugar, one tablespoonful of flour; stir all together; peel and slice enough pieplant to fill a pie tin; pour mixture over and bake. When taken from oven, cover with meringue and brown slightly.

MRS. F. A. MARSHALL.

**Mince Meat.**

Three bowls of meat, five of apples, one of molasses, one of vinegar, one of boiled cider, one of suet or butter, two of raisins, five of sugar, one bottle of brandy or, if you prefer, leave out and add more boiled cider, one teaspoonful each of salt, pepper, cinnamon, cloves, nutmeg, three lemons, grating in some of the outside. Cook all together except meat and spices, until raisins are tender; pour on the meat and spices; add brandy after it is cold. If suet is used, scald it.

MRS. GEORGE WHITE.

**Lemon Pie.**

One lemon grated, one cup of water, one tablespoonful of flour, yolks of two eggs, the whites for frosting, one cup of sugar.

AUNT MARY DONAHUE.

**.. Lemon Pie.**

Juice and grated rind of one lemon, one cup of sugar, yolks of three eggs, small piece of butter, three tablespoonfuls of milk, two teaspoonfuls of corn starch; beat all together and bake in a rich crust. Beat the whites with three tablespoonfuls of sugar, cover the pie, set in oven and brown.

MRS. JOHN LINK.



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## PUDDINGS:

### English Pudding.

One cup of molasses, one-half cup butter, one cup of sweet milk, one teaspoonful soda, one teaspoonful different kinds spices, one cup of chopped raisins, three and one-half cups of flour; steam three hours.

MRS. S. W. WRIGHT.

### Cream Puffs.

Three-quarters cup of flour, one-third of a cup of butter, one-quarter of a pint of boiling water. Boil butter and water together and stir in the flour while boiling; let it cool and add three well-beaten eggs, drop on tins and bake thirty minutes in a quick oven. Fill them with the following: One cup of milk, one-half cup of sugar, one-third of a cup of flour, one egg; beat egg, flour and sugar together and stir into the milk while boiling; when cool, flavor to taste.

MRS. Z. C. THOMAS.

### Suet Pudding.

One cup of suet, one cup of raisins, one-half cup molasses, one-half cup sugar, one cup sweet milk, three cups flour, one teaspoonful soda; steam three and one-half hours.

MRS. W. W. DENNIS.

### Graham Pudding.

One cup of molasses, one-half cup butter, one cup of sweet milk, one cup of raisins, one egg, one level teaspoonful soda, two cups even full of graham flour. This receipt will serve twelve persons. Steam three-quarters of an hour.

ALENE DOOLITTLE.

### Raisin Puffs.

Two eggs, one-half cup butter, three teaspoonfuls baking powder two tablespoonfuls sugar, two cups of flour, one of milk, one of raisins chopped very fine. Steam one-half hour in small cups.

MRS. SNOVER.

### Spanish Cream.

Four eggs, one quart of milk, one-half box Cox gelatine, six tablespoonfuls powdered sugar; beat the whites and yolks separately with three tablespoonfuls of sugar in each. Soak the gelatine in a small portion of milk and put remainder on to boil. When nearly boiling, add gelatine and yolks of eggs, stirring constantly until boiling hot; but do not let boil. Take from the stove, stir in the white of eggs and flavor to taste, pour in mould and set in cool place. Serve with whipped cream; make it the day before using.

JENNIE.

Sauce.—One cup sugar, one-half cup butter, one egg, one tablespoonful vinegar, one teaspoonful lemon extract. Beat well and bring to a boil. Serve hot.

MRS. J. BOWLBY.

### Orange Pudding.

Two large oranges pared and cut in pieces, put in bottom of pudding dish and pour over them one cup of sugar; then make a plain corn starch pudding without sugar and pour it over oranges and sugar. Let stand and cool.

MRS. E. M. PLUNKETT.

### Currant Pudding.

For four persons, take one cup of sweet milk, a piece of butter size of walnut, two teaspoonsful baking powder; flour enough to make a stiff batter. Add one-half teacup English currants. Steam in a small basin. Serve with suet pudding sauce.

MRS. A. D. GRISWOLD.

**Cracker Pudding.**

Let come to a boil a pint of milk and a small piece of butter. Add ten or twelve crackers rolled fine, one-half cup of butter and beaten yolks of three eggs; flavor to taste. Remove from stove. Make a frosting of the whites of eggs and one-half cup sugar. Pour over top of pudding and brown.

MRS. E. M. PLUNKETT.

**Apple Dumplings.**

Make a light baking powder biscuit dough and roll quite thin; take pieces about four inches square, roll in them half an apple cut in pieces. Put in deep tin, one cup of sugar, one-half cup butter, a large cup of boiling water; put in the dumplings and bake one-half hour.

VIOLA CASTLE.

**Cream Rice Pudding.**

One quart of milk, three tablespoonfuls rice, three tablespoons sugar, one-half teaspoonful salt, one tablespoonful butter, one-half teaspoonful cinnamon, a sprinkle of nutmeg, one-fourth cup raisins; bake in slow oven two hours.

MINNIE DRAKE.

**Steamed Pudding.**

One cup New Orleans molasses, one cup of milk, one cup suet chopped, two and one-half cups flour, one cup raisins, one teaspoonful soda, one teaspoonful of cinnamon, cloves and salt; steam in tea-cups one hour; serve with sauce.

MRS. G. W. H.

**Delicious Lemon Pudding.**

The juice and grated rind of one lemon, one cup of sugar, yolks of two eggs, three large tablespoonfuls flour, a pinch of salt, one pint rich milk; mix the flour and part of the milk to a smooth paste; add the juice and rind of lemon, sugar and yolks well beaten, and the rest of the milk; line plate with puff paste one-fourth inch thick; pour in custard; bake in quick oven. Beat the whites to stiff froth, add two tablespoonfuls sugar; spread over top. To be served with whipped cream.

MRS. C. GRAHAM.

### Puff Pudding.

Stir one pint of flour, two teaspoonfuls baking powder and a little salt into milk until quite soft. Place in steamer well greased cups, put in each a spoonful of butter, then one of berries (or any convenient sauce), cover with another spoonful and steam twenty minutes. This pudding is delicious made of fresh strawberries and eaten with a sauce made of two eggs, one-half cup butter and a cup of sugar beaten thoroughly with a cup of boiling milk and one of strawberries.

MABEL TRASK.

### Graham Pudding.

One cup of molasses, one cup of sweet milk, one and three-fourths cups of graham flour, one cup of raisins, one tablespoonful of butter, one egg, one teaspoonful soda, one teaspoonful cinnamon, one-half nutmeg, a little salt; steam two hours.

MRS. C. E. JACKSON.

### Washday Pudding.

One cup of buttermilk, two tablespoonfuls sugar, one teaspoonful soda, one of salt, one pint chopped apples; stir to a stiff batter with graham flour, and steam one hour. Serve with butter and maple syrup.

MRS. G. B. FAXON.

### Steamed Molasses Pudding.

Three cups flour, one cup of dark molasses, two-thirds cup melted butter, one cup hot water, one teaspoonful soda; steam two or three hours. Serve with a sauce of butter and sugar worked to a cream, with one cup of hot water added. Seed and chop fine one and one-half cup of raisins, add to the sauce and let boil to flavor sauce.

MISS V. C.

### Rice With Fig Sauce.

Soak one cup of best rice in one cup of cold water for an hour, then add two cups of rich milk and steam for one hour, or until perfectly tender. Prepare a sauce by stewing one cup of chopped figs in a pint of water to which has been added two tablespoonfuls sugar, until they are a smooth mass. Dish a spoonful of fig sauce with each saucer of rice and serve with plenty of cream.

MRS. GEO. FAXON.

**Banana Cream.**

One quart milk, one-third box gelatine, four eggs, one cup sugar. Soak gelatine in milk one hour, put in boiler with sugar when hot and add yolks of eggs. Beat whites stiff and stir into the sugar eggs, milk and gelatine. When it commences to congeal, slice six bananas and stir in. Pour into moulds and serve with whipped cream.

LOU WOODWORTH.

**Pudding Sauce.**

Take one-half teacup water, one-half cup butter, two-thirds cup sugar, let come to boil; mix well the yolks of two eggs well beaten, two heaping teaspoonfuls corn starch, one teaspoonful cold water; stir into boiling mixture, remove from stove and when partially cool, add one teaspoonful vinegar and lemon extract to suit taste.

MRS. ELLEN FORD.

**Snow Pudding.**

One pint milk, two tablespoonfuls corn starch, one-half cup of sugar, whites of four eggs, little salt; stir the sugar in the milk; when it boils, add the corn starch dissolved in milk; stir all the time until this is a smooth paste, then stir in the whites of the eggs beaten to a stiff froth.

**Dressing.**

One pint of milk; when hot, add the yolks of four eggs and one-half cup of sugar; flavor to taste. Very nice when cold.

MRS. S. W. BAKER.

**Velvet Cream.**

One box of gelatine dissolved in a cup of water, one pint of sweet cream; flavor and sweeten; whip all together. Serve with cream.

MRS. A. E. M.

**Apple Fritters.**

One cup sweet milk, two eggs, one teaspoonful Royal Baking Powder, one teaspoonful salt; flour enough to make a batter that will drop from a spoon nicely. Chop two apples fine and mix with batter. Fry in hot lard. Serve with powdered sugar or syrup.

JENNIE CAMERON.

### English Plum Pudding.

One pound of raisins, stoned and saturated with brandy, while other fruits are being prepared; upon the raisins lay two ounces of citron and one ounce each of candied orange and lemon peel sliced, the grated yellow rind of one orange and lemon and juice of same, four ounces of shelled almonds, blanched and cut in several pieces, one pound of currants washed, dried in a towel, and rubbed with flour in a sieve to free from stems, one pound of suet chopped and rubbed with four tablespoonfuls flour, one pound of light coffee sugar, one pound of the inside of a baker's loaf. Mix thoroughly with fruit, together with a grated nutmeg, a dash of cayenne pepper, and a teaspoonful of salt. Over all pour a gill of sherry. Cover the bowl containing the mixture and keep in a cool place a day or two. Then add eight eggs, and enough sweet cream to moisten—not too moist. Have the pudding mould well buttered and dusted with flour. Press the pudding in leaving about two inches for pudding to swell. Put buttered paper over pudding and close mould tight; either boil or steam steadily for ten hours. Do not open until it is to be served. Before using boil again for two hours. Pour brandy over it, and set it on fire when you serve it. Instead of making a large pudding, it can be put in small cans or moulds and boiled a shorter time. Nice to make several weeks before you need it.

Sauce.—Stir two tablespoonfuls each of brandy and sugar over the fire until the sugar begins to brown, then add one-half pint of boiling water, four whole cloves, one-half inch of cinnamon, yellow rind of a lemon, four tablespoonfuls sugar. Boil five minutes, pour into a bowl containing juice of a lemon and gill of brandy and serve.

ONE WHO HAS TRIED IT.

### Apple Snow.

Make a boiled custard of two-thirds of a quart of milk, the yolks of four eggs, the whites of two and half a cup of sugar. Beat the remaining whites to a stiff froth, add a half cup of powdered sugar and grate into it five large tart apples, stirring in as you grate. Pour the cold custard into a deep dish and heap the apple meringue on top. To be eaten soon after making.

LUCY R. BEATTIE.

### Peach Meringue.

Cut up peaches and lay in the bottom of a dish. Make an icing of the whites of three eggs and three-fourths of a cup of sugar. Spread over the peaches and bake a few minutes.

### A Dainty Dessert.

Make a nice sponge cake; when cold, separate it as for short cake, spread with preserves or jam, pour over this a rich boiled custard. When cold, whip one pint of thick cream and put on top. If the cake is cut in square pieces before adding the custard, it will dish up nicer.

MISS MARY DONAHUE.

### Floating Island.

One tablespoonful sugar, one tablespoonful currant jelly beaten into the frothed white of one egg. Lay it over a soft custard.

### Apple Charlotte.

One scant pint of apples steamed and rubbed through a sieve, one-third box of gelatine soaked one hour in one-third cup of water, one cup of sugar, juice of one large lemon and whites of three eggs. Pour one-half cup of boiling water on the gelatine, stir until dissolved and pour upon the apple; then add sugar and lemon. Place in basin of ice water and stir for ten minutes. Add the whites of the eggs beaten to a froth, pour into a two quart mould which has been lined with sponge cake or lady fingers, and put on ice to harden. Make a soft custard of the yolks of the eggs, one pint of milk and three tablespoonfuls sugar and use as sauce.

DELLA.

### Charlotte Russe.

One good pint of cream kept on ice five or six hours, beat until stiff, then take a large tablespoonful of Cox's gelatine, dissolve over fire in a little milk; when cold mix with the cream, add one-half pound of powdered sugar, two tablespoonfuls flavoring. Put in moulds lined with sponge cake and set on ice until perfectly cold.

MAMIE McENCROE.

### Orange Pudding.

Inside of four oranges picked in small pieces, lay in a dish and cover with sugar. Take one quart of milk, two tablespoonfuls corn starch, yolks of three eggs, one cup of sugar; boil and turn over the oranges. Beat the whites of eggs to a froth and cover top of the pudding.

MISS MARY DONAHUE.

### Lemon Pudding.

One cup of rice after it is boiled, one pint of milk, half a cup of sugar, the yolks of three eggs, the grated rind of one lemon, a small piece of butter. Bake thirty minutes; stir while baking. Make a frosting of the whites of three eggs, one-half cup of sugar and the juice of one lemon. When the pudding is done turn the frosting over the top, put back in the oven and brown a little.

ETHEL BAKER.

### Bread Pudding.

One quart of milk, two teacups fine bread crumbs, three eggs, saving out the white of one for the top, a teacup of sugar, a tablespoonful of butter and a little salt; when done spread the top with jelly and then frost the top, set back in the oven to slightly brown.

Serve when nearly cold.

MRS. FRANK CONANT.

### Baked Indian Pudding.

One quart of sweet milk, three tablespoonfuls of Indian meal, two tablespoonfuls of flour stirred together and scalded in the milk; then put in a baking dish and add one cup of milk and sugar to taste, with nutmeg and salt and small lump of butter. Bake one and one-half hours.

ELLA M. ANDERSON.

**Plain Fruit Pudding.**

One cup of sugar, one-half cup of butter and two eggs beaten together; then add one cup of sour milk, one teaspoonful of soda, three cups of flour, one cup of chopped raisins or other fruit, or spice to taste; put in mould and steam two hours. Serve with sauce made as follows: One-half cup of butter, one-half cup of sugar, one large tablespoonful of flour; blend and add one cup of cherry juice and cherries, one pint of boiling water; boil until it thickens; other fruits may be substituted for the cherries.

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## ICES.

### Srawberry Sherbet.

One pint berry juice, one pint sugar, one tablespoonful gelatine, one pint boiling water, juice of two lemons. Soak the gelatine in a quarter cup of cold water, add boiling water, sugar and juice. Strain and freeze.

MARY A. D.

### Lemon Sherbet.

Three lemons, three-fourths pound sugar, whites of three eggs, one quart of water; mash lemon and sugar together, pour over the water, stir and strain, place in the freezer, add the beaten whites, stir well and complete the freezing. This is very nice.

MRS. C. GRAHAM.

### Ice Cream.

Use one quart of cream, three pints of milk, six eggs and one pint of sugar; mix the yolks of eggs and sugar together and add the boiling milk. Let the custard get very cold, then add the beaten whites of the eggs and the cream last. Whip all together with an egg beater, flavor with vanilla and freeze.

MRS. H. N. KEYS.

### Lemon Ice.

Take two tablespoonfuls of gelatine, one pint of sugar, four lemons, one orange and three pints of water, and freeze.

MRS. C. A. S.

### Ice Cream.

Three quarts of not very thick cream, one quart of milk; sweeten and flavor to taste. Let it stand in the freezer until very cold before freezing.

MRS. F. S. W.

### Pineapple Cream.

Half a gallon of cream, two pineapples sliced and sprinkled with sugar; then chop very fine and with the syrup beat into the cream. Freeze as rapidly as possible.

### Raspberry or Strawberry Ice.

Take three quarts of berry juice and one quart of water. Make very sweet and freeze. Currant or cherry juice may be used.

### Banana Ice Cream.

One pint of sugar, one pint of water; boil twenty minutes. Ten grated bananas; to the bananas add the yolks of five eggs well beaten. Pour this into the boiling syrup and stir six minutes. Remove from the fire and stir in one quart of cream. When cold freeze.

### Orange Ice.

The juice of six oranges and grated peel of three, the juice of two lemons. Mix in one pint of sugar, then one pint of water. Freeze as you would ice cream.

### Strawberry Ice Cream.

Three pints of cream, two pounds of powdered sugar and three pints of ripe strawberries. Mash the fruit, strain through a wire sieve or strainer, add the cream and sugar, and freeze as rapidly as possible.

### Orange Sherbet.

Five quarts of water, four pounds of granulated sugar, four beaten eggs, the juice and grated rind of four oranges and the juice of two lemons. Beat the sugar and eggs together, then add the water and grated rinds. Freeze like ice cream. The strained juice of oranges and lemons should not be added until the mixture begins to freeze.

### Orange Sherbet.

One gallon of water, one dozen oranges, juice of six lemons, whites of six eggs. Mix and freeze.

JENE A. ROBSON.

### Maple Mousse.

One pint of cream, one cup of maple syrup, yolks of four eggs; beat eggs well, add syrup, place in double boiler and cook until the mixture thickens; take from the stove and beat until cool; then place with the cream whipped and freeze; add nuts if wished.

LITTA MARSHALL.

### Caramel Ice Cream.

One cup of sugar caramelized; heat two quarts of milk and pour onto caramel; let caramel dissolve and come to boiling point. To one cup of sugar add one-half cup of flour; then beat four eggs into the mixture, thin with a little cold milk and add to boiling milk; when it thickens remove from stove and set away to cool. Before freezing add one and one-half cup of cream.

MRS. E. J. LEDDICK.



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## PRESERVES AND JELLIES.

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### Lemon Jelly.

One box gelatine, one scant cup cold water, one pint boiling water, one cup sugar, one-half cup lemon juice, (large) one square inch stick cinnamon. Soak the gelatine in cold water until soft; shave the lemon rind thin, using none of the white. Steep it with the cinnamon in the pint of boiling water a few minutes, then add the soaked gelatine, sugar and lemon juice, and when dissolved strain. Pour into a mould which has been wet in cold water. Set on ice to cool.

MRS. O. B. CAMPBELL.

### Wine Jelly.

One package Cox gelatine soaked in one quart water; when soaked out add one pint of water, one and one-half pounds sugar, white, three lemons, two glasses of wine and one wine glass of brandy, one-fourth of a teaspoonful essence of cinnamon; let it come to a boil. Set on ice to cool.

### Fruit Jelly.

Three oranges, three bananas, the juice of one lemon, one tea-cup of sugar, and a half a box of gelatine. Slice the oranges and bananas and lay them in a dish, first a layer of oranges then a layer of bananas. Sprinkle sugar between each layer, then add the gelatine dissolved in a pint of boiling water, to which is added the rest of the sugar and the lemon juice.

### Calf's Foot Jelly.

To two calves' feet add one gallon water which reduce by boiling to one quart. Strain it and when cold skim the fat entirely off. Add to this the whites of six or eight eggs well beaten, a pint of wine, one-half pound loaf sugar and the juice of four lemons; let them be well mixed and boil for a few minutes and strain.

### Lemon Jelly.

Juice of six lemons, grated peel of two, two large cups of sugar, one package of Cox gelatine soaked in two cups cold water, two glasses pale sherry or white wine, one pint boiling water. Stir lemon juice, peel, sugar and soaked gelatine together and cover for an hour. Pour the boiling water over them, stir until all is dissolved perfectly, add wine, strain through flannel and pour into moulds. If fruit yields less than a large coffee cup of juice add more water so that the jelly may be tough.

### Currant Jelly.

Pick the currants during dry weather, before they are over-ripe, place them in a porcelain kettle over the fire, mashing them somewhat to extract juice enough to keep them from burning. When soft, strain through a crash bag. Weigh the juice, and to every pound of juice allow a pound of granulated sugar; put the sugar in a stone jar large enough to hold 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. J. BOWLBY.

### Quince Preserves.

Take ten pounds of quinces, seven pounds of pears, five pounds of sugar and about two quarts of water; make a syrup of the sugar and water, then add the fruit and cook as any preserves.

### Crushed Strawberries.

Two cups of strawberries, and flatten them, one cup of currant juice, three cups of sugar; boil twenty minutes fast. Put in glasses. Delicious.

MRS. A. WOODWORTH.

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### How To Preserve a Husband.

Be careful in your selections, do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well-sweetened with smiles and flavored with kisses to taste; then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

AUNT MARY.

### Chip or gingered Pear.

Eight pounds of pears chopped fine, six pounds of granulated sugar,  $\frac{1}{8}$  jar of candied ginger root (or 15 cents worth), four lemons boiled whole one and one-half hours; boil sugar and fruit until it begins to thicken; add lemons and ginger root chopped very fine.

MRS. E. B. VOORHEES.

### Conserve.

Four pounds of plums, four pounds of sugar, one pound of raisins chopped fine; cook ten minutes; put in raisins and cook five minutes; season with vanilla.

MRS. FRED LOSEY.

### Quince Marmalade.

Cook quinces as for jelly, using skins and cores; when soft rub through a puree sieve, return the pulp to the kettle with three-fourths pound of sugar for each pound of fruit. Cook, stirring constantly as it will scorch easily.

MRS. S. W. WRIGHT.

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**THE POPULAR JELLO-O RECIPE.**

Dissolve one package Jell-o, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added.

**FRUIT SALAD.**

Dissolve one package Strawberry or Raspberry Jell-o in one pint of boiling water. Slice two oranges or two bananas, or any fruit desired, and when Jell-o is half set stir fruit into same and set away to harden.

**NEAPOLITAN OR LAYER JELL-O.**

Dissolve the contents of one package Lemon Jell-o in one pint of boiling water. Pour a little more than half of it into a square quart dish or mould and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light and pour it in the mould when the Jell-o already in it is cold and hard. Next take a package of Strawberry Jell-o and prepare and divide in exactly the same way. When half is too cool to melt Jell-o already in the mould pour it in, beating the rest same as Lemon and adding it when Jell-o in mould is hard.

**JELL-O****THE DAINTY DESSERT**

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**Geo. H. Chapman**

*Dry Goods*

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## SPICED FRUIT, PICKLES AND CATSUP.

### Spiced Peaches.

Nine pounds of peaches quartered, four pounds of sugar, one pint of vinegar, one ounce of cassia buds; make this syrup and boil the peaches a few at a time.

MRS. D. A. W—.

### Spiced Currants.

To six pounds of fruit take four pounds of sugar, one pint of vinegar; boil o a thick jam. Just before taking it up stir in two tablespoonfuls of powdered cloves and the same of cinnamon. Very nice to eat with meats.

R.

### Chilli Sauce.

Six large ripe tomatoes, two peppers chopped fine, one onion, one tablespoonful sugar, one tablespoonful of salt, one-half cup of vinegar; boil one hour.

MRS. A. WOODWORTH.

### Yellow or Mixed Pickle.

One large cauliflower, one quart green cucumbers sliced lengthwise, three dozen small cucumbers, two dozen small onions. Soak cucumbers two or three days in brine, scald the rest in strong salt and water, scald the following, and when well cooked pour over your pickles, two and one-half quarts of vinegar, two and one-half cups brown sugar, one cup of flour, ten tablespoonfuls ground mustard. Use mixed spices.

MRS. J. W. WOODWORTH.

### Sweet Cucumber Pickles.

Allow your cucumbers to lay in brine three or four days; then drain quite dry; pack solidly in cans, and pour over them the vinegar, hot and highly spiced with cinnamon and cloves, allowing two-thirds of a cup of brown sugar to each can.

MRS. W. W. DENNIS.

**Mixed Pickles.**

One dozen green tomatoes, one dozen cucumbers, one bunch of celery, one medium sized citron cut in dice, one bunch of cauliflower, two dozen small cucumbers, two dozen small white onions. Soak in salt and water over night. Boil in one-third of vinegar and two-thirds water until tender. Make a syrup of five pounds of sugar, three pints of vinegar, one-fourth pound cassia buds, one tablespoonful mixed spice; put spice in a bag and boil in syrup.

EMILY L. WILSON.

**Favorite Pickles.**

Two quarts of raw cabbage chopped fine, two quarts of boiled beets chopped fine, two cups of grated horseradish, four cups of sugar, two tablespoonfuls of salt, two teaspoonfuls of pepper; cold vinegar to cover; keep covered from air.

MRS. E. J. LEDDICK.

**Grape Catsup.**

Stew five pounds of grapes over a slow fire until soft; strain through a sieve; to the juice add two and one-half pounds of sugar, one tablespoonful of cinnamon, one tablespoonful of allspice, one tablespoonful of cloves, one tablespoonful of salt and one pint of vinegar; boil until thick; then bottle and seal. Good with cold meats.

MRS. ROBERT HYSLOP.

**Pepper Hask.**

One and one-half dozen of large, green peppers and two red ones remove the seeds from all but two; one-half dozen medium sized onions, one large cabbage; chop all fine; add one-half cup of salt, one-third cup of white mustard seed; a little celery seed to suit the taste; let it stand over night; then strain through a cheese cloth, pressing it dry; add cold vinegar more than enough to cover it, two cups of light brown sugar.

MRS. GEORGE HUNTINGTON.

**Chilli Sauce.**

One peck of ripe tomatoes chopped fine; boil one and one-half hours. Add one pound of celery, one quart of onions, three green peppers chopped fine, two pounds of brown sugar, one small cup of salt, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of ground mustard, one quart of vinegar; boil all together one-half hour; bottle hot.

MRS. JAMES. A. ROSE.

**Uncooked Catsup.**

One-half peck ripe tomatoes peeled and chopped, four stalks of celery and two red peppers, chopped, one teacup of chopped onion, one teacup of sugar, one small teacup fine salt, one-half cup each of black and white mustard seed, one teaspoonful ground cloves, two teaspoonfuls ground cinnamon, one tablespoonful black pepper, two roots of grated horseradish, one quart of vinegar; mix all well together and bottle. This will keep all winter.

MRS. M. U.

**Cucumber Catsup.**

Two large, green cucumbers, four onions, three green peppers, two cups of sugar, two tablespoonfuls of white mustard seed, one cup of grated horseradish, vinegar enough to cover; salt to taste. Uncooked.

MRS. FRANK ALCHIN.

**Piccalilli.**

One peck of green tomatoes, two large heads of cabbage chopped fine, add one cup of salt, let stand over night; then squeeze out of liquid with the hand, chop four large onions, four green peppers and add to mixture; cover with vinegar and cook until done; drain off vinegar and add to it two pounds brown sugar, two tablespoonfuls each of mustard and cinnamon; pour over mixture and let come to a boil.

MRS. JOHN B. CROSS.

### Mustard Pickles.

One quart large cucumbers peeled and cut lengthwise, one quart small cucumbers, one quart small onions, one quart green tomatoes, one quart small string beans, one large cauliflower, six green peppers quartered. Let lay in weak brine for 24 hours, then scald in same water.

For paste.—Take six tablespoonfuls of Taylor's mustard, one tablespoonful of turmeric, one and one-half cups sugar, one small cup of flour, two quarts of best vinegar; mix mustard, sugar and flour thoroughly with a little of the vinegar, then add the rest. Let it scald a few minutes, then pour over the ingredients. The paste must be stirred constantly while scalding; if too thick add more vinegar.

MRS. A. WOODWORTH.

### Chow Chow.

Let me say to those fond of chow chow try my receipt; we think it quite as good as the English brand. Prepare your assorted pickles, small cucumbers, small white onions, bits of cauliflower, celery stems cut in inch sections, or whatever you care to use. Soak them first in salt and water, then throw into vinegar, take them from this and pack tightly in your cans or bottles and stand bottom side up to drain. Then prepare the following mixture. To one pint of vinegar use four tablespoonfuls English ground mustard, one teaspoonful salt, one teaspoonful celery seed, one teaspoonful black pepper, two teaspoonfuls turmeric, one-half teaspoonful alum; have all well mixed, scald and fill your cans while hot and seal at once.

MRS. W. W. DENNIS.

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## CANDIES.

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### Salted Almonds.

Blanch one pound of almonds and dry; add one dessert spoonful of fine salt spread on buttered pan and brown in oven, stirring frequently.

### Chocolate Creams.

Whites of two eggs, one and one-half tablespoonfuls vanilla, one and one-half tablespoonfuls of water, two pounds XXXX sugar or more according to size of eggs; put eggs, vanilla and water in a bowl, set in a dish of boiling water and stir in sugar. When thick enough to mix, take on kneading board and work into shape; put on plates sprinkled with some of the sugar to keep from sticking. Let stand until hardened, then dip into melted baker's chocolate; lay on buttered papers.

### Lemon Drops.

Pour clear lemon juice on powdered sugar, and boil until a thick syrup. Drop upon plates and dry in a warm place.

### Chocolate Caramels.

Two cups of sugar, one cup of New Orleans molasses, one-half cup of baker's chocolate, grated, one cup of milk; butter half size of an egg. Boil one-half hour to keep from burning; pour in buttered pans and when cool cut in squares.

### Peanut Candy

Two cups of granulated sugar, one cup of chopped peanuts. Put sugar in iron spider with water; stir constantly until melted, being careful not to burn. When melted, stir in peanuts quickly and pour into unbuttered pans to cool.

### Popcorn Balls.

Four quarts of popped corn. Boil two cups of sugar; butter size of an egg, one-quarter cup of vinegar, one-quarter cup of water until it is brittle when dropped in cold water; stir this quickly in corn; dip hands in cold water and mould into balls while hot.

**Cocoanut Creams.**

Two cups of white sugar, one small cup of cream, one-half teaspoonful of tartaric acid; stir while boiling; try by stirring a little on a plate; as soon as it creams take off stove; stir until nearly cold. Then add one cocoanut grated and put on buttered plates. Flavor with vanilla just before taking from the stove.

**Cream Peppermints.**

One pint granulated sugar, six tablespoonfuls hot water; boil together four minutes. Take from stove and add twelve drops essence of peppermint, one-half teaspoonful cream tartar and one tablespoonful powdered sugar. Beat this mixture exactly two minutes. Drop on paper quickly to harden.

**Cocoanut Macaroons.**

Two cups grated cocoanut, one cup powdered sugar, two tablespoonfuls of flour, whites of three eggs beaten to a stiff froth, one teaspoonful vanilla. Baked on buttered paper.

**Maple Taffy.**

Two cups of maple syrup, one cup sugar, one-half cup water, butter size of an egg. Boil until it hairs from a spoon. Pour in buttered tins and when it gets cold pull it.

**Butter Cups.**

First prepare cream candy by mixing XXXX sugar with whites of two eggs as thick as possible, flavor with vanilla and make into rolls about one-half inch thick and six inches long. Then make butter scotch by using two cups brown sugar, one-half cup butter, one-half cup water. Let boil until brittle when dropped into water. Pour on buttered tins, and when cool enough to handle, cover cream rolls with butter scotch and cut in small pieces with shears.

**Maple Pralinen.**

Take one cup maple sugar and add a very little water, boil until it strings. Then add one-half cup of hickorynut meats. Then put into a buttered pan to cool.

## MISCELLANEOUS.

### Mrs. Green's Blueing.

Ten cents worth of Prussian blue, ten cents worth of oxalic acid, two quarts of warm rain water.

### Raspberry Vinegar.

Extract the juice of red raspberries. Then to a quart of juice add a pint of vinegar, two pounds of sugar. Let them scald and settle. Bottle and it is ready for use. To use as a drink: Fill a glass a quarter full of vinegar and the remainder water. It makes a nice drink for summer.

### MRS. HORACE BRADLEY.

To facilitate the stoning of raisins: Pour upon them boiling water, and stone them out of this water.

To prevent salt from packing in shakers, mix corn starch with the salt. Proportions: One teaspoonful of corn starch to six of salt.

### For Fire Kindlings.

Take woolen or cotton rags cut in pieces about three inches square, or any shape that is handy and put them in a bowl and saturate with kerosene.

### MRS. L. O. LUDLUM.

### Baking Powder.

Three-quarters pound corn starch, one-half pound carbonate soda, one-half pound tartaric acid. Dry each separately; then mix all thoroughly together sifting at least five times to thoroughly incorporate. Keep in air tight cans. Use two teaspoonfuls of it to every quart of flour. This is very satisfactory if properly prepared.

### MRS. W. W. DENNIS.

### Cheese Straws.

One-half cup of sifted flour, one-half cup of grated cheese, one tablespoonful of butter; salt and cayenne pepper to taste. Mix well, roll thin, cut in narrow strips four inches long and bake fifteen minutes in a slow oven.

**Cure For Love.**

Into a pint of water of oblivion, put of the essence of resignation, two grains, of prudence and patience each three grains and of sound judgment one drachm. Mix well, and after they have stood some time, take of the scum of former remembrance and sweeten with syrup of hope, pass it through the filter of common sense into the bottle of firm resolution, stopping it tightly with a cork of indifference. Take a drachm night and morning; oftener if the constitution will bear it, reducing the dose as the disease decreases.

Endorsed by one who has tried it.

**WEIGHTS WITHOUT SCALES.**


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Wheat flour .....	1 lb. is one quart.
Indian meal .....	1 lb. is one quart.
Butter, when soft .....	1 lb. is one quart.
Loaf sugar, when broken .....	1 lb. is one quart.
White sugar, powdered .....	1 lb. is one quart.
Best brown sugar .....	1 lb. is one quart.
Eggs. ....	10 are one pound.

**Convenient Measures.**

- Wheat flour—One pound is one quart.
- Butter, when soft—One pound is one quart.
- Granulated sugar—One pound and one ounce is one quart.
- Brown sugar—One pound and two ounces is one quart.
- Ten average sized eggs are one pound.
- Four large tablespoonfuls make one-half a gill.
- Sixteen large tablespoonfuls make one-half a pint.
- A common sized tumbler holds one-half a pint.
- Twenty-five drops are equal to one teaspoonful.

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