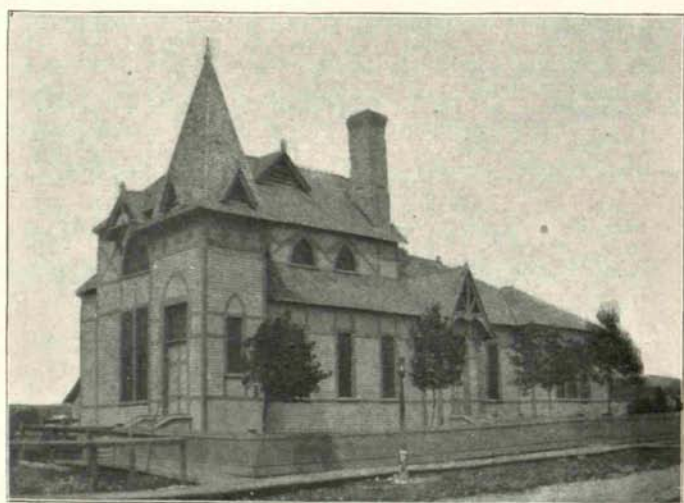


MANISTIQUE'S
EVERYDAY
COOK BOOK

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MANISTIQUE'S
EVERYDAY
COOK BOOK

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Compiled by
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1906

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HENRY EDWARD WARNER

What to eat? Aye, that's the question—
What is good for your digestion?

Do not eat hot bread o'mornings—
(Eat hot bread at breakfast time)
Meat should be eschewed in tropics—
(Meat is good in any clime.)
Take no liquids with your dinner—
(Drink will help assimilate)
Late meals ruin your digestion—
(Dinner's better after eight)
Never lie down after eating—
(Rest your stomach with a snooze)
You should not read while you're dining
(While you're eating, read the news.)
Hard-boiled eggs are bad for people—
(Hard-boiled eggs will quick digest)
Never eat your meat quite well done—
(Well-cooked meat is always best)
Eat your fruit but as an entree—
(Eat your fruit before your soup)
Never fasten up a chicken—
(Chickens should be killed from coop)
Cold tomatoes are rank poison—
(Cold tomatoes make you strong)
Onions are to health a menace—
(Onions will your life prolong)
Hash is dangerous—don't eat it—
(Hash a blessing is to man)
Never eat canned goods at table—
(Goods are better from the can)
Drink no milk or tea or coffee—
(Drink much coffee, milk and tea)
So it goes, from A to izzard—
Some like liver, some like gizzard,
Some like roast beef, some like steak,
Some like biscuits mothers make;
Some like canned goods, some like
none,
And they wrangle sun to sun.

What to eat? Aye, that's the ques-
tion—

What is good for your digestion?

Soups

"Beautiful soup, so rich and green,
Waiting in a hot tureen!"

CONSOMME

Put two pounds of perfectly lean round steak into a hot frying pan, and let it cook quickly to a deep brown on both sides; when so browned chop fine, cover with two quarts of cold, strong, highly flavored stock; add the half beaten whites and crushed shells of two eggs; beat well, and proceed as in clearing soup. When strained, it is ready for re-heating and serving.—E. M. K.

BOUILLON

Melt one tablespoon of butter in a granite sauce pan; add one-half of an onion sliced; cook until the onion is thoroughly brown, then chop one and one-half pounds of beef (from the round) in very small pieces, one stock of celery, a sprig of parsley, three or four cloves, two slices of carrot, and one bay leaf. If celery cannot be obtained, use celery salt, and one and one-half pints of cold, soft water. Stir with a wooden spoon until the meat is almost white. Let it stand away from the fire for at least one-half hour. Strain, return to the kettle and bring quickly to boiling point. Add one teaspoon of

salt, and pepper to taste. Strain it through cheese cloth wet with cold water. Color with caramel and it is ready for use.—Mrs. George Nicholson.

CREAM OF CELERY

Into some white bouillon put a knuckle of ham, one or two onions, plenty of outside stalks of celery, some mace; let boil until celery is soft; take out ham, thicken lightly, rub through a sieve and add some cream to taste.—Mrs. Fennell.

CREAM OF TOMATO SOUP

Simmer one can of tomatoes fifteen minutes with a bay leaf; one stock of celery and a slice of onion. Put through a sieve and place again on the stove. Add one quart of milk; place in a double boiler, let come to a boil and season with salt, pepper, teaspoon of sugar, and butter; thicken with two even tablespoons of flour mixed with a little water. Stir until it thickens and add one small teaspoon of soda to the tomatoes.—Mrs. A. M. LeRoy.

BEEF SOUP WITH NOODLES

Get a good sized soup bone and add as much water as will cover it nicely, then add salt, pepper, grated onion, celery salt and one-half cup of canned tomatoes. Cook about three hours over a moderate fire.

NOODLES

Two eggs and add enough flour to knead it hard; roll as thin as paper and cut fine. Boil in hot water, and then add to the soup. Strain.—Mrs. Harry Rose.

PUREE OF PEAS

Place one pint of chicken or veal stock in a granite sauce pan. Put one can French peas through a sieve; add them to the stock and season with salt and pepper. Cook fifteen minutes and add one cup of sweet cream. Heat and serve.—Mrs. George Nicholson.

OYSTER SOUP

One quart oysters, one quart milk, or one pint milk and one pint water; one tablespoon of butter; season with salt and pepper; one dozen crackers rolled and put in liquor.—Mrs. C. R. Orr.

SALMON BISQUE

Drain the oil from one-third can of salmon; remove the bones and skin and rub through a sieve. Add gradually one quart of scalded milk, one and one-half teaspoons of salt, a dust of pepper, four tablespoons of flour and two tablespoons of butter rubbed into a paste to bind the soup. This is a very nice way to utilize the remains of a can of salmon; remains not large enough to serve in any other way. Crab meat or lobster can be made into bisque in the same way.—Good Housekeeping.

CREAM OF CORN SOUP

Put one pint of milk in a double boiler; add one can of corn, or one pint of grated corn; two teaspoons of salt, and pepper to taste. Rub together one tablespoon of flour and one of butter. Add them to the soup when boiling. Just before serving stir in one half pint of whipped cream.—Myrtle Nicholson.

GERMAN EGG SOUP

Take a good sized beef and veal bone; add as much water as will cover the bone; add salt, grated onion, pepper, celery salt and tomato. Cook three hours over a moderate fire, then strain. Take one egg, a pinch of salt, two tablespoons of water and add enough flour to make a light batter. When soup boils, drop batter from spoon, let come to a boil and it is ready to serve.—Mrs. Harry Rose.

MOCK TURTLE SOUP

Boil a calf's liver and heart with a knuckle of veal for three or four hours, skimming well. Then strain. Chop the meat fine and add to it a chopped onion, salt, pepper, and ground cloves to taste; thickening if necessary with a little browned flour; cooking again in the liquor. Have the yolks of four hard boiled eggs cut up for the tureen; also slices of lemon.—Mrs. William B. Thomas.

Fish and Oysters

"On my word, Master, this is a gallant trout,
What shall we do with him?" "Marry, e'en eat
him to supper."

FRIED BROOK TROUT

Clean, wash and wipe dry; roll in flour or fine cracker crumbs; season with salt and pepper and fry in butter until they are nicely browned.—Mrs. James C. Wood.

FISH MOUSSELINES

Mince enough uncooked whitefish to make two cups; add one cup of soft bread crumbs and one-half cup of cream. Press through a collander, season with salt, pepper, lemon juice, a dash of mace and Worcestershire sauce. Fold the beaten whites of four eggs in carefully. Turn into buttered molds and steam one-half hour. Make a stock of the fish bones and add it to two tablespoons of butter and two of flour cooked together for a sauce.—Mrs. A. M. LeRoy.

BAKED WHITEFISH

Make a stuffing of bread crumbs, butter, pepper, salt and one beaten egg; stuff the fish and sew it up or wind twine around it firmly; lay sticks across the bottom of dripper to

set fish on, basting with butter and water until it is well browned and tender, and bake one hour.—Mrs. William B. Thomas.

TURBOT

Take a fine large whitefish and steam until tender; take out bones and sprinkle with pepper and salt. For the dressing heat one pint of milk, seasoned with onion, parsley and thyme and thicken with four tablespoons of flour. When cool, add two eggs and one-quarter pound of butter. Put in a baking dish a layer of fish, then a layer of sauce, until full; cover the top with bread crumbs and bake half an hour.—Mrs. E. P. Richter, Saginaw, Mich.

PIANKED WHITEFISH

Select a good whitefish; remove a back bone and season well with salt and pepper. Cut in small portions, placing a piece of butter both inside and out of each piece; place on individual planks and bake in a large dripper slowly for one hour.—Mrs. James C. Wood.

FISH TURBOT

Take one pint of milk, leaving out half cup; scald the remainder, to which add one egg, one tablespoon of butter and two of flour; salt and pepper to taste. Let this mixture boil. Pick one pint of cold fish very fine and free from bones. Put a layer of fish on buttered tin, fill alternately with dressing and fish. Have a layer of dressing on top and over this sprinkle bread crumbs and bits of butter. Bake three quarters of an hour.—Mrs. W. F. Crane.

PIGS IN BLANKETS

Cut bacon in thin slices. Wash and dry large oysters. Roll each oyster in a slice of bacon and pin with tooth pick. Fry in hot spider a delicate brown.—Hazel Nicholson.

FRIED OYSTERS

Take fine large oysters; drain; make a thin paste of flour and two eggs beaten light. Have ready a pint of rolled crackers. Dip oysters into the paste, then in the cracker crumbs; if necessary dip again, so that the oyster is thoroughly covered. Fry in deep lard. This is sufficient for thirty oysters.—Mrs. C. B. Mersereau.

CREAMED OYSTERS

Take one quart of oysters, prepare as for frying, rolling in flour, beaten egg and then in cracker crumbs. Grease dripping pan; lay oysters in so will not touch, with a little piece of butter, a little salt and pepper on top of each. Set in slow oven about twenty minutes. Do not brown on bottom.

Sauce: One-half cup cream; one-half cup milk; one cup oyster liquor. Thicken with flour mixed with a small tablespoonful of butter. Have sauce about the consistency of cream. Place oysters on a platter (so as not to touch each other) and pour sauce over.—Mrs. William B. Thomas.

OYSTER COCKTAIL

Mix together ten teaspoons of strained lemon juice, seven teaspoons of horse radish, seven teaspoons of vinegar,

one teaspoon of tabasco sauce, salt to taste, one quart of oysters for twelve people.—Myrtle Nicholson.

LOBSTER WIGGLE

Stir two tablespoons of butter and two tablespoons of flour together till like a paste; add one cup of cream or rich milk; half a teaspoon of salt, a dash of paprika; one teaspoon of lemon juice and one teaspoon of chopped parsley. Beat till creamy; add one and one half cups of lobster meat cut into small cubes. Cook for a few minutes in a double boiler with cover on. Just before serving add half a can of French peas. Pour over fingers of buttered toast.—Good Housekeeping.

SALMON LOAF

One can salmon; pour off oil; shred with fork; add four eggs well beaten; four tablespoons melted butter, salt and pepper to taste; one and one half cups bread crumbs; stir well. Steam half an hour in earthen dish.

Sauce: Three eggs well beaten; one cup butter; oil saved from salmon; one tablespoon lemon juice or vinegar; one teaspoon salt and pepper; one tablespoon cornstarch. Place in double boiler. When thickened stir in three-fourths cup boiling water, one tablespoon chopped sour cucumber pickle and one grated onion. Place loaf on platter and pour sauce over.—Mrs. Charles Adkins.

CREAMED SALMON

One heaping tablespoonful butter, two tablespoonfuls flour, one pint milk, yolk one egg; season with salt and pep-

per. Cook, and just before serving, put salmon into mixture and cook ten minutes. Serve on toast.—Georgie Robare.

KEDGEREE CODFISH

Put one-half cup rice into two quarts of boiling water and boil rapidly for thirty minutes and drain. Turn into sauce pan with one-half box shredded codfish and stir until codfish is thoroughly hot, add one tablespoonful butter, one fourth teaspoonful salt, one-fourth teaspoon pepper. Break over two eggs and stir quickly. Turn into hot dish and serve.—Mrs. N. W. Fox.

Sauces

NEWBURG SAUCE

Yolks of four hard boiled eggs, four tablespoonfuls butter, one tablespoonful flour, one cup cream. Mix yolks of eggs, butter and flour well and add to cream. Cook in double boiler until thick. Season to taste.

FISH SAUCE

Make a drawn butter very smoothly, mix with some finely cut pickles, add two tablespoonfuls of salad dressing well mixed, prepared from egg, oil, and mustard, viz: Yolk one egg, one teaspoonful mustard and oil till it thickens.—Mrs. William B. Thomas.

SAUCE TARTARE

To one cup of mayonnaise dressing add one tablespoonful chopped parsley, one tablespoonful chopped cucumber pickles, one tablespoonful of capers and one tablespoonful of onion juice; mix well and serve.—Mrs. George Nicholson.



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COMPRESSED YEAST BREAD

Scald one quart milk, let cool, dissolve one cake compressed yeast, one tablespoonful salt, three tablespoonfuls sugar. Knead with flour until smooth and firm, taking it on moulding board. Let it rise, then mold into loaves as desired, and when light once more, bake.—Mrs. George Nicholson.

NUT BREAD

Mix two cupfuls of entire wheat flour, two cupfuls of white flour, one cake of compressed yeast, two cupfuls of milk. When light add four tablespoonfuls of brown sugar, two teaspoonfuls salt, one-half pound of pecan nuts and enough wheat flour to make stiff as can be stirred with spoon. Put in pan, let rise, and bake one hour.—Mrs. A. M. LeRoy.

RAISIN BREAD

One and one-half pints of milk, one teaspoonful of salt, one tablespoonful sugar, one cake compressed yeast, two

cupfuls seeded raisins, whole wheat flour sufficient to make a soft dough. Scald the milk, pour it over the salt and sugar; when luke warm add the yeast dissolved in a little warm water. Stir in flour to make a drop batter, beat hard for a few minutes and set in a warm place to rise. When light and spongy, add the raisins and more flour to make a soft dough; knead until smooth. Place in bowl until light, mold in two loaves, and when light bake in moderate oven for one and one-quarter hours.—Table Talk.

STEAMED BROWN BREAD

One cup molasses, two cups hot water, two cups wheat flour, two and one-half cups graham flour, two teaspoonfuls soda dissolved in a little warm water. Steam two hours in loaf or cans.—Mrs. W. L. Middlebrook.

STEAMED BROWN BREAD

One cup molasses, two cups buttermilk (or sour milk with cream), one cup white flour, four cups graham flour, hot water enough to dissolve one teaspoonful of soda, a little salt, three-fourths cup seeded raisins; put in four baking powder cans and steam two hours.—Mrs. Roy Teeple.

BROWN BREAD

Two cups graham flour, one cup white flour, two cups luke warm water, dissolve two teaspoons soda in water, three fourths cup molasses, one-half teaspoonful salt. Steam two hours and dry in oven five minutes.—Mrs. George Rogers.

GERMAN CAKE

Dissolve one yeast cake in one pint of milk and one-half pint of water which has been scalded and cool. Add one cup sugar and two eggs. Let raise over night, add one cup butter, one-half cup sugar, one tablespoonful salt; mix like bread, but not as stiff; let rise and put in pans; when light, bake.—Mrs. August Miller.

GERMAN PEACH CAKE

One pint sweet milk, one cup butter, two cups sugar, two eggs, one quart of flour, one cake compressed yeast. Take the flour, insert hole in center, then add the milk and butter, which should be luke warm, then add yeast cake; let rise for a few hours, add sugar and eggs which should be beaten well. Mix altogether and make a light dough, then let rise over night. In the morning spread in pans about one inch thick. Cut peaches in dice, put on top of cake, sprinkle with melted butter, sugar and cinnamon; let rise again and bake.—Mrs. Harry Rose.

SCHNECKER OR GERMAN ROLL

Make yeast same as for bread, add one quart of milk, two eggs, two cups of sugar, one cup melted butter, one grated nutmeg, one teaspoon salt. Mix in flour just as you would for bread. Let rise. Roll out the dough about two-thirds of an inch thick, spread with melted butter, sprinkle on sugar, cinnamon and currants. Roll the dough as you would for jelly roll, slice off, put in pans to raise; when light, sprinkle melted butter, sugar and cinnamon over the top, and bake.—Mrs. D. J. Ward.

ROLLS

Scald one pint of milk; cool, and when luke warm add one cake of compressed yeast, one tablespoonful of sugar, one teaspoonful salt, butter size of an egg, and one quart of flour or more so that dough will not stick to hands. After five hours, knead, return to bowl and set aside until light. Form into small rolls and dip in melted butter. Set in warm place to get light and then bake to a golden brown in fifteen or twenty minutes.—Mrs. William B. Thomas.

ROLLS

Scald one pint of milk and cool. Take two quarts of flour, one teaspoonful salt, one teaspoonful butter, one teaspoonful lard. Mix all with flour like pie crust. Make hole in center of flour, add one-half cup sugar, milk, and one and one-half yeast cakes soaked in a little luke-warm water. Sprinkle yeast cake in; don't stir; cover air tight and put in warm place over night. First thing in morning knead down and let come up light. Knead again carefully and cut out in any style roll you prefer and bake twenty minutes.—Mrs. John Hancock.

RUSKS

Three-fourths cake magic yeast, one cup light brown sugar, one-half cup lard, two eggs; cream lard and sugar, add eggs well beaten, one-half pint new milk, three-fourths cup warm water, flour enough to make a batter. Set to rise, and in morning add flour enough to make stiff, although not as stiff as bread. Rise again, and then make in-

to shape and let rise again and place in oven. Cover the top while hot with one beaten egg and a little sugar.—Mrs. George Rogers.

BAKING POWDER BISCUIT

One quart sifted flour, three teaspoons Royal Baking Powder, butter size of an egg and a pinch of salt. Mix soft with milk, stir baking powder thoroughly into flour, then add butter, salt and milk. Stir very little, and press gently with the hand till of proper thickness for cutting. Have the oven hot.—Mrs. A. M. LeRoy.

BREAKFAST MUFFINS

Cream two tablespoons butter with two of sugar, add two eggs well beaten, two cups sweet milk, three teaspoons Royal Baking Powder sifted with four cups flour. Bake twenty minutes in quick oven.—Mrs. C. B. Mersereau.

WHITE MUFFINS

One tablespoon butter, two of sugar, one egg, two cups butter milk, one teaspoon soda, one teaspoon Royal Baking Powder sifted with three cups flour.—Mrs. V. X. Lyons.

MUFFINS

Beat together one teaspoonful each of lard and sugar, add yolk of one egg, one gill of milk, one half pint of flour, one heaping teaspoonful Royal Baking Powder, pinch of salt, and lastly the well beaten white of an egg. Bake in a hot oven. This makes five large muffins.—Mrs. Louis Yalomstein.

CORN MEAL MUFFINS

One egg, five teaspoonsful sugar, one-half cup milk, one tablespoon melted butter, one tablespoonful corn meal, one cup flour, one teaspoonful cream of tartar and one-half teaspoonful of soda.—Mrs. George Orr.

CREAM CORN MEAL PUFFS

Sift together one and one-half cups of corn meal, one and one-half cups of flour, one teaspoonful salt, one-half cup sugar. Beat the yolks of two eggs, add to them one cup of cream and beat, then beat them into the dry mixture; beat well and add the whites of eggs beaten stiff, then beat in two teaspoonfuls Royal Baking Powder. Fill greased gem pans two-thirds full and bake twenty minutes in a quick oven.—Mrs. F. N. Orr.

JOHNNY CAKE

One egg beaten light with one-half cup sugar, one small teaspoonful soda, one and one-half cups corn meal, two-thirds cup sour cream, one-half cup sour milk (two table-spoonsful melted lard can be used in place of cream, using one full cup of sour milk), one cup flour and one teaspoonful salt.—Mrs. L. H. Simmons.

INDIAN BREAKFAST CAKE

Two teacups sour milk, four tablespoonsful sour cream, four tablespoonsful brown sugar, two cups Indian meal, one cup flour, one teaspoon soda, pinch of salt.—Mrs. John Coffey.

CHEAP GEMS

One-half cup sugar, one tablespoonful butter, one egg, one-fourth cup milk, one cup flour, one teaspoonful Royal Baking Powder and one-half cup raisins or currants. Bake in gem tins.—Mrs. J. H. MacNaughton.

GRAHAM GEMS

Two tablespoonsful lard, two tablespoonsful sugar, one egg, one teaspoonful soda, one cup sour milk, one teaspoonful salt, one cup wheat flour, one cup graham flour.—Mrs. Mina Brooks.

GRAHAM PUFFS

One cup graham flour, one-half cup wheat flour, one and one-fourth cups sweet milk, one egg, one and one-half tablespoons melted butter, one tablespoon Royal Baking Powder.—Mrs. James C. Wood.

GOLDEN DELUSIONS

One cup milk, one cup flour, one egg, pinch salt. Bake in gem pans one-half hour. Do not open oven door before fifteen minutes after putting in.—Mrs. Trowsell.

POP OVERS

Sift together two teaspoonfuls sugar, one cup flour, one-fourth teaspoonful salt, one teaspoon Royal Baking Powder. Break an egg in cup, beat well, then fill cup with milk and add to the dry ingredients; lastly add one and one-half tablespoons melted butter. Bake in gem pans in hot oven for twenty minutes.—Mrs. W. L. Middlebrook.

WAFFLES

Two cups sweet milk, one cup melted butter, and sift flour enough to make soft batter, add the well beaten yolks of six eggs, one-half teaspoonful salt and four teaspoonfuls Royal Baking Powder. Last add beaten whites and beat very hard and fast for a few minutes.—Mrs. J. P. Griffith.

CINNAMON BUNS

One pint of flour, one teaspoonful salt, one teaspoonful Royal Baking Powder, one tablespoonful butter, sufficient milk to make a dough you can knead. Mix flour, salt and Baking Powder together, rub the butter into the flour, and add milk. Turn out on the board and knead till smooth; roll into a sheet about one half inch thick, spread with melted butter, one-half cup sugar, cinnamon and currants or raisins; roll tightly and cut in pieces about two inches wide and stand them cut side up in a deep baking pan that has been greased. Bake slowly about forty-five minutes.—Wyandotte Cook Book.

GERMAN PUFFS

In a sauce pan over the fire put one cup of milk and two tablespoonfuls butter. When boiling, stir in one cup of flour until a thick paste is formed. Remove, and when almost cold, add the yolks of four eggs, one at a time. When well incorporated, add whites beaten to a stiff froth. Put in four well greased pans, brush over with beaten egg, and bake about thirty minutes in a hot oven.

SWEET MILK PAN CAKES

Two cups sweet milk, one egg, one large teaspoonful melted butter, one teaspoonful sugar, one teaspoonful salt, two small cups flour and two teaspoonfuls Royal Baking Powder.—Mrs. W. L. Middlebrook.

SOUR MILK PAN CAKES

Three eggs, two cups sour milk, one teaspoon soda, in one-half cup boiling water. Stir with flour to thicken.—Mrs. E. D. Carr.

SOUR CREAM PAN CAKES

Beat three eggs very light without separating, and add to them one and one-half cups sour cream, one-half cup buttermilk or sour milk, one teaspoon soda, a pinch of salt. Beat until light and smooth and add flour enough to make a thick batter.—Mrs. C. W. Dunton.

CORN MEAL PAN CAKES

One pint of butter-milk, one pint corn meal, one deserts-
teaspoonful flour, one of sugar, one of butter, one egg, one
teaspoonful soda, salt to taste. Mix meal and flour, sugar
and salt, and stir soda in the milk. Beat yolk and white
of egg separately, and add the white just before baking.—
Kentucky Housewife.

CORN BREAD

Take one pint of corn meal, scald thoroughly, add one
teaspoonful salt, two cups bread sponge, one-fourth cup

sugar, enough flour to make stiff. Put in pan to rise, when light, make into loaves, and when light again bake in slow oven one hour.—Mrs. W. J. Webber.

GINGER BREAD

One cup good molasses, two and one-half cups flour, five tablespoonfuls melted butter. Stir all together, then add one cup boiling water with a teaspoonful of soda dissolved in it, one teaspoonful ginger.—Mrs. Mary Tucker.

SOFT GINGER BREAD

One-half cup sugar, one cup molasses, one-half cup butter, two teaspoonfuls of soda dissolved in one cup boiling water, two and one-half cups flour, one teaspoonful each of ginger, cinnamon and cloves. Add two well beaten eggs the last thing before baking.—Mrs. H. G. Barber.

Sandwiches

"Comfort thine heart with a morsel of bread."

CHEESE SANDWICHES

One cup grated cheese, yolks of two hard boiled eggs. Mix to a thin paste with cream seasoned to taste, and spread between very thin slices of bread.—Mrs. C. B. Mersereau.

SALMON SANDWICHES

Drain the oil from a can of salmon, remove the skin and bones and mash the fish very fine. Add to it the yolks of six hard boiled eggs, pressed through the potato ricer, half a teaspoonful of salt, one-fourth teaspoonful of paprika, two tablespoonfuls of lemon juice, two tablespoonfuls of chopped parsley, and a half a cupful of mayonnaise dressing. Spread between white or entire wheat bread.—Myrtle Nicholson.

SARDINE AND EGG SANDWICHES

Wash sardines with water to remove oil, remove the skin, and chop fine with one hard boiled egg, mix with one and one-half tablespoons salad dressing, season with salt and pepper and spread on thin slices of buttered bread.—Mrs. Homer G. Barber.

CHICKEN AND CELERY SANDWICHES

Put through the finest knife of the meat chopper one cup of cold chicken. Add one cup of celery cut very fine, and four tablespoonfuls of mayonnaise.—Grace Seymour.

CLUB HOUSE SANDWICHES

Toast a slice of bread evenly and butter it. On one-half put, first, a thin slice of bacon which has been broiled, slice of toast, next a slice of the white meat of either turkey or chicken. Cover with a piece of toast.—Mrs. William B. Thomas.

ONION SANDWICHES

Cut bread very thin, removing all crust. Bermuda or Spanish onion chopped fine and mixed with mayonnaise dressing and spread between buttered bread.—Mrs. A. M. LeRoy.

CUCUMBER SANDWICHES

Chop two good-sized cucumbers fine, add a little onion juice, a dash of red pepper, and mix with mayonnaise dressing.—Mrs. James C. Wood.

SWEET SANDWICHES

Cut slices of white bread as thin as possible; butter them lightly, spread with red raspberry jam.—Mrs. J. P. Griffith.

Meats

"Oh! the roast beef of Old New England."

SUGGESTIONS FOR BAKING MEAT OR TAME FOWL.

Do not season or put water in the dripper for thirty minutes after placing in a very hot oven; then season well, add hot water, and bake slowly, basting often. Meats baked in this manner, retain all the juices instead of their being drawn out by steam and salt.

ROAST BEEF

Lay the meat, about eight pounds of sirloin, in the baking pan, and dredge the meat all over with flour, salt and pepper. Put the skin side down at first that the juices in the lean part may be hardened. When the flour is brown on the pan, baste with the fat and reduce the heat. Dredge twice with salt and flour, and baste often. When seared all over, turn and bring the skin side up for the last basting and browning. If liked very rare, bake fifty or sixty minutes, or if it is to be well done, bake one and one-half hours. A rib roast requires a longer time for cooking.

Gravy: Remove the meat to a plate and keep hot. Hold the corner of the dripping pan over a bowl; let the

liquid in the pan settle; pour off nearly all of the fat; put the pan on the stove and add dry flour until the fat is all absorbed. Then add hot water, or hot stock, and stir as it thickens. Cook five to eight minutes and strain.—Mrs. A. M. LeRoy.

ROAST BEEF—GERMAN STYLE

The beef should be well streaked with fat and have a bright red color. Place the roast in a bake pan, garnish the top with one sliced tomato, one sliced onion, and a little chopped celery, salt and pepper. Cook ten or twelve minutes to the pound.—Mrs. W. F. Crane.

BAKED PORTERHOUSE STEAK

Take a thick slice of steak, cover with two or three slices of onion, two slices of tomato, a little chopped celery, or celery salt, butter, salt, and pepper. Bake half an hour.—Mrs. Harry Rose.

MEAT CROQUETTES

Take any small pieces of cold meat and cut with meat cutter. Season with salt, pepper and onion juice. Make a milk gravy of one cup boiling milk, two tablespoons of flour, one tablespoon of melted butter. Let it cool, then add meat enough to make it a consistency to roll into croquettes. Roll in bread crumbs, then in egg, then in bread crumbs again, and fry in hot lard. Serve with creamed peas.—Mrs. William B. Thomas.

BEEFSTEAK AND OYSTERS

Broil the steak the usual way. Put one quart of oysters with very little of the liquor into a stew pan upon the fire; when it comes to a boil take off the scum that may rise. Stir in three ounces of butter mixed with a tablespoonful of sifted flour; let it boil one minute until it thickens, and pour it over the steak; serve hot.—Mrs. W. F. Crane.

MOCK DUCK

Three pounds of round steak cut an inch thick; pound; salt and pepper it thoroughly. Make a bread crumb dressing same as for turkey. Spread over steak and roll, skewering it to hold in place. Put in oven and bake one and one-half hours, basting frequently. Serve with brown gravy.—Mrs. George Nicholson.

SPICED BEEF RELISH

Take two pounds of raw tender beef steak, chop very fine, put into it salt, pepper, a little sage, two tablespoons melted butter, two rolled crackers made very fine, also two well beaten eggs. Make it into the shape of a roll. Baste with butter and water before baking.—Mrs. W. F. Crane.

BEEF LOAF

Three and one-half pounds of round steak chopped fine, one cup rolled crackers, one cup milk, one teaspoonful pepper, one tablespoon salt, two eggs, butter size of an egg. Bake three and one-half hours.—Mrs. George Orr.

ROAST LEG OF PORK

Choose a small leg of fine young pork; cut a slit in the knuckle with a sharp knife and fill the space with sage and onion chopped fine, pepper and salt. When half done score the skin in slices, but do not cut deeper than the outer rind.

—Mrs. W. F. Crane.

BAKED PORK CHOPS

Take medium lean pork chops from the ribs, cut one and one-half inches thick; remove the long bone, coil them round, sprinkle both sides with salt and pepper, dredge with granulated sugar; dip both sides in flour. Have the frying pan hot with just enough lard to keep from burning; brown quickly on both sides, then cover tightly (in the sauce pan) and bake in the oven—medium heat—one hour. Remove chops, pour in a little water for gravy and thicken.

—Mrs. W. A. McKinney.

STEW OF PORK AND PARSNIPS

One pound of pork chops cut in two inch pieces, cover with cold water. Stew slowly for thirty minutes and then skim off fat. Add three parsnips which have been quartered and cut in inch pieces with an equal amount of potatoes. Season well and continue to stew until tender.—Mrs. C. W. Dunton.

SCALLOP OF MUTTON

Cut cold mutton into small pieces and put a layer of the meat into a dish, then add a layer of stewed tomatoes

(canned tomatoes will do), then a layer of bread crumbs; sprinkle salt, pepper and a few bits of butter over this layer; begin anew with a layer of meat and repeat the former process until the dish is full, having the last layer crumbs. Bake in a moderate oven for one-half hour.—Mrs. W. A. McKinney.

PRESSED VEAL

Boil three pounds of veal until tender. Chop fine when cold, and boil liquor until it is reduced to one-half pint. Season highly with salt and cayenne pepper, add two well beaten eggs and let boil one minute. Mix well and place in mold with a heavy pressure on. May add slices of hard boiled eggs in layers if desired.—Mrs. George Nicholson.

VEAL IN JELLY

Chop two knuckles of veal a little and boil in two quarts of water until it is tender, then remove the bones, add a blade of mace, one onion, salt, pepper, bay leaf, and four cloves to the water in which the knuckles were boiled; put back bones and allow the broth to boil until it is reduced to one quart. Place veal which has been finely chopped into liquor and add a little vinegar. Put in mold to cool and harden. Turn out on a flat dish and serve surrounded by parsley and sliced hard boiled eggs.—Mrs. W. A. McKinney.

VEAL CHOPS BAKED

Dip the chops in beaten egg, then roll in cracker or bread crumbs. Sprinkle salt and pepper in crumbs. Put

on the stove in dripping pan with half bacon fat and butter, as much as though you were going to fry. When hot put in the oven. Care should be taken that the oven is hot. Should they brown faster on the bottom, turn them. Bake from fifteen to twenty minutes.—Mrs. C. B. Mersereau.

VEAL LOAF

Four pounds of lean veal, one pound fresh pork chopped fine, one cup sifted bread crumbs, three eggs, salt and pepper to taste, two teaspoonfuls of sage, butter size of an egg. Mix well together. Pack tightly in a tin and bake in moderate oven two hours and a half.—Mrs. George Nicholson.

CREAMED SWEETBREADS

Let sweetbreads stand in cold water for two hours. Remove membranes. Cook in boiling salted water until tender and then put in cold water to harden. Remove skin after which chop fine. Place in sauce pan and stir into a cream gravy made with one cup cream, one half cup milk, thicken with two tablespoons flour, season with salt and pepper. Serve on hot toast.—Mrs. W. S. Crowe.

FRIED CALVE'S SWEETBREADS

Remove all membranes and blood from the sweetbreads and drop into cold water for a short time. When ready to cook, pour boiling water over them and let remain a few minutes. Drain and wipe them. Season in salt and pepper and dip them in beaten egg and roll in cracker or bread crumbs. Fry in hot melted butter until quite brown.—Mrs. Walter Orr.

KETTLE ROAST OF BEEF OR VEAL

Wash meat in cold water; have kettle very hot and melt some of meat fat or a good sized piece of butter. Lay in meat and brown first on one side and then on the other. When well browned add boiling water, about a teacup at a time, being careful not to let it boil dry. When the meat has become very tender, season well with salt and let nearly all of the water boil out. Brown the remainder for gravy. Add flour and water beaten with a fork to the consistency of cream. Thin out with boiling water.—Mrs. Walter Orr.

BOILED HAM

Take a well smoked ham and soak in cold water twenty-four hours. Put water enough in kettle to cover ham, boil two or three hours until tender; lift and drain. Skin it, sprinkle sugar over ham and insert a handful of cloves into it. Place in moderate oven for a few minutes until slightly browned.—Mrs. James C. Wood.

HAM TOAST

One cup of cold boiled ham chopped fine, one-half cup sweet cream, yolk of one egg, salt, pepper. Scald the cream, add beaten yolk and stir until it thickens. Add ham, season, serve on toast.—Mrs. N. W. Fox.

BREADED SAUSAGES

Wipe the sausages dry, dip them in beaten eggs and bread crumbs. Place them in a frying basket and plunge in boiling fat. Cook ten minutes. Serve with a garnish of toast and parsley.—Mrs. F. M. Orr.

VEAL CAKE—NICE FOR PICNICS

Take a few slices cold ham, a few slices of cold veal, two hard boiled eggs, two tablespoons of minced parsley, a little pepper, a good thick gravy. Lay in a mold the ham, veal, eggs and parsley, in layers. When mold is full, pour thick gravy over and bake a half hour. When cold turn out of mold.—Mrs. F. M. Orr.

SCRAMBLED MUTTON

Two cups chopped cold mutton, two tablespoons hot water, piece of butter size of an English walnut. Place in sauce pan and when hot beat in three eggs and constantly stir until the eggs begin to stiffen. Season with pepper and salt.—Mrs. W. F. Crane.

MUSHROOM PATTIES

Cut two pounds of round steak into small pieces and put in kettle with a tight cover; add a large piece of butter and cook one hour, adding a little boiling water all the time to keep from burning; then add one can of mushrooms cut up in small pieces. Let this all cook up well for twenty minutes, then thicken with flour or corn starch. Have a good rich crust baked in patty pans. Fill and set in oven a few minutes to brown.—Mrs. Fred Orr.

FRIED VENISON STEAK

Heat a quarter of a pound of butter; add two tablespoons vinegar, and when smoking hot, drop steak in, turning often. When done, pour the gravy over steak and serve at once.—Mrs. F. M. Orr.

HAM PATE

Chop fine five hard boiled eggs. Make a cream sauce by melting one and one-half tablespoons butter and a tablespoon of flour, and pouring on one and one-half cups boiling milk, season with pepper; no salt is needed. Have a pint of finely chopped cold ham. In the bottom of a pudding dish place a layer of the ham, then a layer of egg moistened with the cream sauce, then another layer of ham and egg and pour over the remainder of the sauce. Cover top with half cup fresh bread crumbs, dot with two tablespoons butter. Bake thirty minutes.—Mrs. Homer G. Barber, Vermontville, Mich.

MEATS AND SUITABLE SAUCES

Roast Beef—Tomato sauce, grated horse radish, mustard, cranberry sauce, and pickles.

* Roast Pork—Apple or cranberry sauce.

Roast Veal—Tomato sauce, mushroom sauce, onion sauce, cranberry sauce, horse radish and lemons are good.

Roast Mutton—Currant jelly, caper sauce.

Boiled Mutton—Onion or caper sauce.

Roast Lamb—Mint sauce.

Venison—Currant jelly, cranberry sauce.

Spinach is the proper accompaniment to veal.

Green peas to lamb.

BROWN SAUCE

Heat one cup of stock, blend together one tablespoon each of butter and flour, add to the hot stock with two cloves, one bay leaf, one teaspoon each of chopped onion

and parsley. Cook for a few minutes. Strain and serve hot.—Mrs. William B. Thomas.

WHITE MUSHROOM SAUCE

Melt four tablespoons butter, add one slice each of carrot and onion, a bit of bay leaf, sprig of parsley, four tablespoons flour, and slowly add two cups of white stock. Cook five minutes, remove seasonings and add one-half can of mushrooms cut in pieces, and one-half teaspoon lemon juice. Salt and pepper to taste.—Mrs. James C. Wood.

MINT SAUCE

To two tablespoons chopped mint add one tablespoon white sugar and nearly two-thirds of a cup of vinegar. Mix. Let it stand about one hour before using.—Mrs. C. B. Mercereau.

CAPER SAUCE

Take half a pint melted butter and stir into it one and one-half tablespoons chopped capers and two teaspoons vinegar. Place in a sauce pan; stir the sauce over fire, simmering it very gently for three minutes.—Mrs. George Nicholson.

CELERY SAUCE

Mix two tablespoons flour with one-half cup butter. Have ready one pint boiling milk, stir flour and butter into milk. Cut three heads of celery into bits. Boil a few minutes, then strain and put into the melted butter and stir over the fire for five minutes.—Green Bay Cook Book.

TIME TABLE FOR COOKING MEATS.

ROASTING MEATS—

Beef	12 minutes a pound
Mutton	12 minutes a pound
Lamb	15 minutes a pound
Veal	20 minutes a pound
Pork	20 minutes a pound
Poultry, about	15 minutes a pound

BOILING MEATS—

Beef (fresh)	15 minutes a pound
Beef (corned)	25 minutes a pound
Mutton	15 minutes a pound
Ham	20 minutes a pound
Tongue	20 minutes a pound
Poultry	20 minutes a pound

Poultry

"Let's carve him as a dish fit for the gods;
Now hew him as a caress."

ROAST TURKEY

Select a young turkey; now rinse the inside of the turkey out with several waters, and in the next to the last, mix a teaspoonful of baking soda. Now after washing, wipe the turkey dry, inside and out, with a clean cloth, rub the inside with some salt, then stuff the breast and body with "Dressing for fowls," then sew up the turkey with a strong thread, tie the legs and wings to the body, rub it over with a little soft butter, sprinkle over some salt and pepper, dredge with a little flour. Place in a dripping pan, pour in a cup of boiling water and set in the oven. Baste the turkey often, turning it around occasionally so that every part will be uniformly baked. When pierced with a fork, and the liquid seems perfectly clear, the bird is done. If any part is likely to scorch, pin over it a piece of white buttered paper. A fifteen pound turkey requires between three and four hours to bake. Serve with cranberry sauce.

Gravy: When you put the turkey in to roast, put the heart, liver and gizzard into a stew pan with a pint of water, boil until they become quite tender, take them out of the water, chop fine and return to the liquor in which they

were stewed. Set it to one side and when the turkey is done it should be added to the gravy that dripped from the turkey, having first skimmed off the fat. It will not need brown flour to color the gravy. The garnishes for turkey; fried oysters, slices of lemon, also parsley.—Mrs. W. F. Crane.

CHICKEN PIE

Prepare the chicken as for fricassee. When the chicken is stewed tender, seasoned and the gravy thickened, remove from fire. Cut all the meat from the longest bones, scrape the meat from the neck and back bone and throw the bones away. Line the sides of a four or six quart pudding dish with a rich baking powder biscuit dough a quarter of an inch thick. Put in part of the chicken, a few lumps of butter, some cold boiled eggs cut in slices, add the rest of the chicken, pour over the gravy, being sure to have enough to fill the dish, and cover with a crust a quarter of an inch thick made with a hole in the center the size of a tea cup. Brush over the top with beaten white of egg. Bake three-quarters of an hour.—Mrs. W. F. Crane.

CHICKEN CUTLETS

For one and one-half dozen cutlets use one and one-half pints of cooked chicken chopped rather coarse. Put three tablespoons of butter into a bowl and rub with it one tablespoon of flour. Put one cup cream in sauce pan to heat; when hot, add the butter and flour and stir until smooth. Mix chicken with one tablespoon salt, one-half teaspoon pepper, little piece of chopped onion, one teaspoon chopped

parsley, one tablespoon lemon juice. Add mixture, cook three minutes, now add two beaten eggs, cook for a moment, take from the fire and turn into a flat dish to cool. When cold, butter a cutlet mold (or patty pan) thoroughly and sprinkle it with crumbs. Pack with the chicken and give mold a tap to cause to fall out. Mold is buttered but once, but is sprinkled with crumbs each time. When cutlets are formed, dip first in two beaten eggs, then in sifted bread crumbs and fry a few at a time in frying basket in smoking hot lard or fat two minutes. Drain, put a quilling of white paper in small end of each cutlet and serve very hot with or without a white sauce.—Mrs. Homer G. Barber.

CHICKEN WITH SPAGHETTI

Boil chicken until very tender. Remove from bones in as large pieces as possible and keep hot in double boiler. Prepare the spaghetti by cooking in rapidly boiling salted water for forty minutes. Pour into collander, dash over with cold water to prevent sticking, and drain. Reheat over hot water. On a hot chop plate arrange a layer of spaghetti and then of chicken, alternately. Cover with a rich cream sauce made with chicken sauce.—Mrs. C. W. Dunton.

SMOTHERED CHICKEN

Cut the chicken as for frying. Rub salt and pepper over each piece, then place in dripping pan and pour over one and one-half cups of sweet cream. Cover and bake one and one-half hours, or until tender, remove cover and brown; take up and make gravy.—Mrs. Craver.

CHICKEN CUTLETS

Season pieces of cold chicken or turkey with salt and pepper, dip in melted butter; let this cool on the meat, and dip in beaten egg and fine bread crumbs. Fry in butter till a delicate brown. Serve on slices of hot toast with either a white or curry sauce poured around. Pieces of cold veal make a nice dish if prepared in this manner.—Mrs. James C. Wood.

PRESSED CHICKEN

One and one-half pounds chicken, one shank veal. Boil meat with a little piece of onion, a little celery, a few whole cloves, pepper, and a little salt. When meat is cooked well, take it out and chop fine. Strain juice, then put in chopped meat and let come to a boil. Then put into molds ready for use when cold.—Mrs. C. B. Mersereau.

STEWED CHICKEN—GERMAN STYLE

Put one tablespoonful butter, one grated onion, a little chopped celery, one tomato, into a dripping pan; put into oven and when hot add one chicken rubbed well with salt, pepper and flour. Baste until tender.—Mrs. Harry Rose.

CHICKEN CROQUETTES

One pint of milk, one large tablespoon flour, one large tablespoon butter, salt and pepper to taste, cook in double boiler until thick, add two cups of cold chopped chicken and one cup of bread crumbs. Let cook five minutes. When cold, make into small croquettes, dip in egg, then in cracker crumbs and fry in hot lard a nice brown.—Mrs. George Nicholson.

CHICKEN AND MUSHROOM FILLING FOR PAT-
TIES

Cut chicken in dice as for salad, and for each pint of chicken use a cup of button mushrooms cut in halves (with a silver knife). Take a pint of sweet cream for every pint of chicken, place in double boiler until boiling hot. Rub together equal quantities of butter and flour until smooth, add to the cream, stirring constantly. The sauce should be of the consistency of thick cream. Season with salt, pepper and a dash of cayenne. When thick enough, cook ten minutes. Add chicken and mushrooms and cook five minutes longer. Before serving, add one even tablespoon of butter to each pint. Have patty shells very hot and serve immediately with a sprig of parsley in each. When measuring this filling, count on one heaping tablespoon to each patty shell.—Mrs. C. W. Dunton.

ROAST GOOSE—GERMAN STYLE

Green geese about four months old are best, as they get very tough when much older; if there is a doubt as to the age of the goose, it is better to braise than to roast it. It can be browned after it is braised and have the same appearance as if roasted. Truss the goose the same as a turkey, singe and wash the skin well. Flatten the breast-bone by striking it with a rolling pin. Stuff it partly with a mixture of bread, apples, onion, sage, a little butter, salt and pepper. Dredge the goose well with salt, pepper and thick coating of flour. Put a little water in the pan and baste frequently. Allow eighteen minutes to the pound for a young goose, twenty-five for an older one. Serve with apple sauce and brown giblet gravy.—Mrs. W. F. Crane.

ROAST DUCK WITH APPLE DRESSING

Clean and thoroughly wash the duck, and season well. For dressing use baker's bread three days old and pick into fine flakes. Chop two large very tart apples fine, add four tablespoons melted butter, salt and pepper. Mix and stuff lightly in the duck. Roast two hours in a slow oven. Serve in its own gravy.—Mrs. Frank Rainie.

TIMBALE SHELLS

Beat yolks of two eggs, add gradually one-half cup cold water. Sift gradually into this one cup flour, one-half teaspoon salt, then add one tablespoon melted butter; then stir in beaten whites of two eggs. Stand aside until cold, for several hours. Then put fat in kettle sufficiently deep to cover iron. When hot, put iron in fat till heated through, drain and dip into batter, then into fat. A moment will brown them, then tap and let shell fall on paper.—Mrs. J. H. MacNaughton.

ROSETTES

Mix and sift together one and one-half cups flour and a pinch of salt. Beat two eggs without separating, add a half cup of milk and stir gradually into the flour mixture. Beat thoroughly to make a smooth batter and add gradually half a cup of milk to make a thin batter. The rosettes make a dainty basis for chicken patties. Immerse rosette iron in boiling lard to make it hot, drain, then gently lower it about three-fourths its depth into the batter. A thin film of batter adheres to the hot iron and this is immediately immersed in the hot fat. In a few seconds, it is ready to be

transferred to a dripping pan.—Mrs. George Nicholson.

Roast Turkey—Cranberry sauce, currant jelly.

Boiled Turkey—Oyster sauce.

Boiled fowls—Bread sauce, onion sauce, lemon sauce, cranberry sauce, jellies, also cream sauce.

Roast Goose—Apples or cranberry sauce, grape or currant jelly.

Vegetables

"Under the earth, in fragrant glooms I dwell."

HASHED BROWN POTATOES

Slice or chop one pint cold boiled potatoes, season, and mix with two tablespoonfuls cream. Turn into iron frying pan containing two tablespoonfuls hot butter; press flat and let brown without stirring. When nicely colored on under side, fold over like an omelette and turn out on hot platter.—Mrs. C. W. Dunton.

BROWNE POTATOES

Peel the number of potatoes required; one hour before serving place them in the oven around the meat, dredge and baste as you do the meat.—Mrs. William B. Thomas.

CREAMED POTATOES

A generous pint of cold boiled potatoes cut into dice. Put two tablespoons of butter and one tablespoon of flour in a double boiler, stir to a paste and stir in one cup cream, season with salt and pepper, stir until it boils, and add potatoes.—Mrs. James C. Wood.

SCALLOPED POTATOES—KENTUCKY STYLE

Peel and slice raw potatoes the same as for frying. Place layer of potatoes in a buttered earthen dish and season with salt, pepper, bits of butter, a little chopped onion, and sprinkle with flour. Add another layer of potatoes, season, and continue in this way until the dish is filled. Just before putting into the oven, pour a quart of hot milk over and bake three quarters of an hour.—Mrs. W. F. Crane.

POTATOES IN THE HALF SHELL

Bake six medium sized potatoes; when they are soft, cut a slice from the top of each and scoop out the potato. Mash it, add two tablespoons of butter, salt, pepper, two tablespoons of hot milk and the whites of two eggs beaten stiff. Put this mixture back into the skins, sprinkle with grated cheese and bake for five minutes in a very hot oven.

FRIED APPLES

Slice sweet apples. Prepare frying pan by heating it and putting in ham drippings. Lay the apples in the pan, sprinkle with brown sugar and fry like pancakes, turning when brown.—Mrs. N. W. Fox.

ESCALLOPED TOMATOES

Season a can of tomatoes with one teaspoon of salt and one-half teaspoon of pepper. Spread a shallow dish with a thin layer of bread crumbs, pour in the tomatoes, sprinkle over them a teaspoon of sugar and a few drops of onion juice. Cover the top with a cupful of bread crumbs which

have been moistened with a tablespoonful of melted butter. Bake in a hot oven for fifteen minutes and serve in dish in which it has been baked.—Mrs. W. F. Crane.

MACARONI WITH CHEESE AND TOMATOES

Break up one-half package of macaroni and boil until tender in plenty of hot water. Drain off the water and put a layer of macaroni in a buttered dish, sprinkle with salt and pepper, grated cheese and small bits of butter. Add a layer of canned tomatoes well seasoned, then another layer of macaroni, cheese and tomatoes until all is used. Cover top with plenty of grated cheese, butter and sifted bread crumbs. Bake one hour in a slow oven.—Mrs. F. M. Orr.

GREEN TOMATO VEGETABLE

Four onions, four green tomatoes, two tablespoonfuls of vinegar, one tablespoonful of sugar, three tablespoonfuls water, pepper, salt, a little butter. Cook slowly.—Mrs. N. W. Fox.

BEETS

Wash well, taking care not to scratch the skin, as they will bleed while cooking if this is cut or broken. Cook in boiling water an hour and a half, if young. Drain, scrape off the skin, slice quickly with a sharp knife; put into a vegetable dish and pour over them half a cup of melted butter, a little salt and pepper.—Myrtle Nicholson.

STRING BEANS

String, snap and wash two quarts of beans, boil in plen-

ty of water about fifteen minutes, drain and put on again in about two quarts of boiling water; boil an hour and a half. Drain, stir in one tablespoon butter, salt, pepper, and a half pint of sweet cream.—Mrs. A. M. LeRoy.

STRING BEANS A LA PAULES

Mix one tablespoonful butter and one tablespoonful of flour smooth in a sauce pan, add one cup milk and when boiling add salt, pepper and two cups of boiled string beans. Continue stirring until steaming hot, then turn in the beaten yolks of two eggs, two tablespoonfuls lemon juice and one tablespoonful chopped parsley. Serve at once; in case it cannot be served at once, omit the yolks of eggs and lemon juice until the moment of serving.—Mrs. D. W. Roos.

PARSNIPS

Peel parsnips, boil them in plenty of water until tender, halve them, drain in collander, fry golden brown; use butter for frying.—Edna Tucker.

BROWNE SWEET POTATO

Boil the potatoes until they can be pierced with a fork, but not until tender. Remove the skins, dust lightly with sugar, roll in melted butter, salt, pepper, and brown in oven.

BOSTON BAKED BEANS

One quart beans picked over and soaked all night. Drain; cover with cold water, place on stove and bring to a boil. Let stand twenty minutes on back of stove, not boil-

ing. Drain and rinse thoroughly with hot water. Put in covered crock, add one-half pound salt pork, two tablespoonfuls molasses, one-third teaspoonful pepper, salt to taste. Fill dish with hot water. Bake eight to ten hours, keeping filled with hot water.—Mrs. Mary Tucker.

CREAM CABBAGE

Beat together yolks of two eggs, one-half cup sugar, one-half cup vinegar, butter size of an egg, salt and pepper. Put in sauce pan, stir until it boils, then stir in one cup of cream. Let boil and pour over cabbage while hot.—Mrs. J. P. Griffith.

BAKED BEANS WITH TOMATOES

Same as ordinary baked beans, substituting one cup butter instead of salt pork, and one can tomatoes instead of molasses and hot water; add one-half teaspoonful pepper, salt to taste, and one teaspoonful dry mustard.—Mrs. D. T. Guinan.

ESCALLOPED ONIONS

Boil onions until nearly tender. Fill a deep buttered dish with alternate layers of onions and cracker crumbs. Season well, and add milk to nearly cover the whole. Bake three-quarters of an hour.—Mrs. George Holbein.

CORN FRITTERS

One cup grated corn, yolk of one egg, one tablespoonful cream, flour enough to thicken. Fry in butter.—Eva Orr.

BAKED CORN

Beat two eggs with one can corn, butter size of a walnut, one and one-half cups milk, salt and pepper to taste, and one-quarter cup toasted bread crumbs. Bake in quick oven twenty minutes.—Mrs. A. D. Cox.

ASPARAGUS ON TOAST

Cut the tender part of asparagus in inch pieces. Cook in salt water until tender. Have ready some toast which may be dipped in asparagus liquor; butter well while hot, lay on warm dish. Drain your asparagus and lay on toast, season with salt and pepper; pour hot sweet cream over all, and serve.—Mrs. A. D. Cox.

TIME FOR BOILING VEGETABLES

Fresh green corn or peas, 8 to 12 minutes cooking; spinach, summer squash, string beans, lima beans, asparagus, fresh tomatoes, young onions, young cabbage and potatoes, 20 to 30 minutes; turnips, beets, parsnips, carrots (all young), hominy and sweet potatoes, 45 minutes; rice, 15 minutes hard boil.

Winter vegetables require twice as long as summer vegetables. Old beets require three or four hours. Put all on in boiling salt water.

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Salads

"How fresh and green you are!"

The Spanish say: To make a perfect salad, there should be a miser for oil, a spendthrift for vinegar, a wise man for salt, and a madcap to stir it up.

FRUIT SALAD

One-half dozen oranges, one-half dozen bananas, one can pineapple, one cup white grapes, one cup sun cooked cherries, one cup nut meats (English walnuts). Drain; mix, and when ready to serve, cover with salad dressing same as for other salads. Garnish with maraschino cherries.—Mrs. William B. Thomas.

LOBSTER SALAD

One can lobster, picked to pieces, one cup celery chopped fine, two hard boiled eggs chopped fine, one cup English walnuts (broken). Mix and pour over it a mayonnaise dressing.—Mrs. James C. Wood.

SHRIMP SALAD

Two cans shrimps, one pint celery cut in small pieces, one can mushrooms and one-half can peas. Put together with salad dressing.—Mrs. G. H. Brusie.

SHRIMP SALAD

Open one can shrimps, pick them to pieces, three hard boiled eggs, a little celery cut fine, turn salad dressing over mixture and toss lightly with a silver fork.—Mrs. J. P. Griffith.

CHICKEN SALAD

One pint chopped chicken (chop skin separately and finer to lend moisture to salad) one quart chopped celery. Mix and season with salt and pepper. Pour over this enough salad dressing to make the right consistency. Garnish with slices of hard boiled eggs.—Mrs. H. G. Barber.

CABBAGE SALAD

Equal parts of cabbage and celery chopped (not too fine), add to this a cup of chopped beet pickle and a cup of nut meats. Stir into this the salad dressing just before serving.—Mrs. H. G. Barber.

WHITE GRAPE SALAD

One pound of white grapes, one pint of chopped celery and one cup English walnuts. Cut grapes in two, taking out seeds. Keep perfectly cold. When ready to serve mix with mayonnaise dressing.—Myrtle Nicholson.

SPANISH SALAD

One cup of chicken meat cut in small pieces, cucumber cut in cubes, one-half cup radishes cut in small pieces, one-half can of French peas and two cups of celery. Mix with salad dressing.—Mrs. William B. Thomas.

TOMATO SALAD

Peel medium sized tomatoes, cut out a circular piece around the stem end of each tomato and remove a little of the center. Chill the tomatoes and then fill the cavity of each with equal parts of celery, nuts and hard boiled eggs, mixed with salad dressing. Place each on a lettuce leaf and serve with more of the dressing.—Mrs. Louis Yalomstein.

TOMATO AND SHRIMP SALAD

Peel large smooth tomatoes and cut in halves, scooping out the center and leaving only the shell. Fill these shells with equal parts of shrimp and celery, mixed with mayonnaise. Place on a crisp lettuce leaf and serve with a spoonful of thick whipped cream on top of tomatoes.—Mrs. Louis Yalomstein.

POTATO SALAD

Use equal parts of hard boiled eggs, celery and cold potatoes. Add a small cucumber and a small tomato cut in small pieces. If desired, add one small finely chopped onion. Serve with a dressing made rich with whipped cream.—Mrs. Louis Yalomstein.

HAM SALAD

Take cold boiled ham, a little fat and lean together, chop it until it is thoroughly mixed, in pieces size of peas; add equal quantity of celery cut fine; mix with following dressing: Two eggs, two tablespoonfuls sugar, butter size of an egg, one teaspoonful mustard, a little pepper and three-

quarters cup vinegar. Cook like a soft custard; when cold thin with cream. Garnish with hard boiled eggs.—Mrs. M. W. Orr.

VEAL SALAD

Cook a three pound tender veal steak. When cold, cut in dice, and add one can of small peas, two cups celery cut in small pieces. Serve with mayonnaise dressing. Season rather highly.—Edna Tucker.

EGG SALAD

Boil eggs until hard, about twenty minutes. Then let them stand in cold water, and remove shells when cold. When ready to serve, cut in small pieces and pour over the following dressing: two well beaten eggs, one-half cup sugar, one-half cup butter, one level teaspoon mustard, salt and pepper to taste. Cook in double boiler until thick, when cold add whipped cream. Eighteen eggs will serve twelve people.—Edna Tucker.

SALAD DRESSING

Two teaspoonfuls of mustard, two of flour, one of salt, one-eighth teaspoonful of pepper, two tablespoonfuls butter, one-fourth cup sugar, one-half cup vinegar. Boil until thick, then beat the yolks of two eggs and pour the boiling mixture over the eggs. When needed, add one teaspoonful to a cup of cream.—Mrs. Fennell.

SALAD DRESSING

One-half cup vinegar, two tablespoonfuls butter, one tea-

spoonful salt, one teaspoonful mustard. Mix three heaping teaspoonfuls sugar, one teaspoonful cornstarch in two tablespoonfuls water, then add three well beaten eggs. Put vinegar on in double boiler, let it come to a boil and stir in the above until it thickens. Thin with cream or milk.—Mrs. Gertrude Orr Burt.

SALAD DRESSING

One slightly heaping tablespoonful mustard mixed with a little hot water, one-half cupful vinegar, three eggs well beaten, one-half cupful butter, and a little salt. Mix together in a bowl, set in the top of a teakettle and cook to consistency of custard. Strain through wire sieve, and allow it to become perfectly cold before using.—Mrs. A. M. LeRoy.

MAYONNAISE DRESSING—WITH OIL

Yolks of two eggs, two-thirds cup of olive oil, juice of one lemon. Work all together, add each ingredient slowly. Add dash of cayenne, pepper and salt to taste.—Mrs. Frank Rainie.

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Entrees

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PARSLEY OMELET

Four eggs beaten separately. To yolks add six table-spoonfuls milk, salt, and white pepper. Add the whites beaten to a stiff froth. Butter a hot pan with butter size of a walnut, pour the omelet into pan and cover with chopped parsley. When set, and under side brown, double it half over. Let stand a few minutes and serve hot.—Mrs. H. W. Clarke, Tonawanda, N. Y.

FRENCH EGGS

Boil hard, remove shells and roll in cracker crumbs, fry in butter until brown. Make a gravy of butter, crumbs and cream, and pour over them.

STUFFED EGGS

Boil six eggs twenty minutes, remove the shells, cut carefully lengthwise, remove the yolks and put the two halves of each white part together. Mash the yolks with a fork and add two tablespoons of deviled or potted ham, season to taste with salt, pepper, butter and mustard and enough cream sauce to moisten; viz: One cup milk heated, one tablespoonful butter, and one tablespoonful flour. Fill

each half of whites with mixture and press halves together, spread remainder of yolks in a baking dish, place eggs upon it, cover with cream sauce and a layer of buttered crumbs. Place in oven and brown.—Mrs. W. A. McKinney.

SCRAMBLED EGGS WITH CHEESE

Two tablespoonfuls grated cheese to an egg, also three tablespoonfuls milk to each egg, scrambled in the usual way or fry as an omelet. If preferred, the whites can be beaten to less than a stiff froth and added the last thing.—Mrs. W. A. McKinney.

FRENCH TOAST

Take two or three well beaten eggs, one-half cup milk, a little salt; dip slices of bread in this batter and fry in butter until well browned.

CHEESE RELISH

One cup dry bread crumbs soaked in one pint cold milk, beat into this three eggs, one tablespoonful butter and one-half pound grated cheese. Butter baking dish and put mixture in, then sprinkle top with bread crumbs. Bake in a slow oven until a delicate brown and of a custard-like consistency. Serve with thin slices of buttered bread.—Mrs. Maud Coon.

MACARONI WITH CHEESE.

One-half pound macaroni broken into one inch sticks, cook in three pints boiling salted water thirty minutes, turn into a

collander and pour cold water over it; drain. Make a sauce of one tablespoonful each of butter and flour, one and one-half cups of hot milk, a little salt; put a layer of cheese in bottom of dish, then a layer of macaroni and sauce, then a layer of cheese, macaroni and sauce. Cover top with fine bread crumbs with bits of butter dotted over it and a little grated cheese. Bake until brown.—Mrs. C. B. Mersereau.

WELSH RAREBIT

Scald one-half cup of milk. Stir into it when hot, two cupfuls of grated cheese, with which has been mixed one-quarter of a teaspoonful salt, one-quarter of a teaspoonful of dry mustard and a dash of cayenne. When the cheese is melted, add the well beaten yolks of two eggs, and pour over hot toast. In preparing a rarebit by this method, a rich crumbly cheese should be chosen.—Table Talk.

CHEESE BALLS

To two packages of Neufchatel cheese add one-half teaspoonful of onion juice and two tablespoonfuls of lemon juice. Add a dash of tabasco sauce if desired. Mould into small balls with butter paddles and serve with lettuce or salad.—Mrs. William B. Thomas.

SALTED ALMONDS

Blanch; put them into a baking pan, and to each pound allow one tablespoon of butter. Place them in the oven, watch and shake until all are nicely browned. Take out and lift them carefully from the grease, dust thickly with salt, and put them in a cold place at once.—Mrs. James C. Wood.

GRILLED NUTS

Boil two cups of granulated sugar with half a cup of water until it hairs; add two cups of blanched and dried almonds and filberts. Mix and stir until sugar grains and clings to nuts. When well coated, and before they get into a mass, turn them out and separate any that may stick together.—Mrs. E. N. Orr.

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Pickles

"How cam'st thou in such a pickle?"

SLICED CUCUMBER PICKLE

Take fifty small cucumbers, cut them in slices, cover with water and one-half gill salt, and let stand three hours, or over night, then drain in collander. Prepare one-half pint small onions in the same manner, rinsing in cold water. In a jar put first a layer of onions, then one of cucumbers until all are used. Mix one-half pint of olive oil with vinegar enough to cover, add one and one-half ounce mustard seed and one-half ounce celery seed and pour over the pickles.—Mrs. C. B. Mersereau.

LITTLE CUCUMBER PICKLES

Take seventy-five small cucumbers an inch long and very fresh; wash, and wipe them. Put into a crock and cover with brine strong enough to bear up an egg; leave over night. Next morning wipe each one and place in glass jars. Measure in one jar as much vinegar as will take to cover the pickles, and take enough for all. Put this into a porcelain kettle and add one slice onion, six whole cloves, one-fourth ounce mustard seed, two blades of mace, two tablespoonfuls horse radish for each quart jar. Let it just come to the steaming point

(must not boil), then pour over pickles and seal. Will be ready for use after three weeks.—Mrs. W. A. McKinney.

MUSTARD PICKLES

Cut two cauliflowers into small pieces, boil in salted water until soft. Fill a two quart can, cover with vinegar and let stand two weeks. Peel three quarts small onions and pour over them three mornings two quarts boiling water and one-half cup salt. Fill two quart can, cover with vinegar, and let stand two weeks. Cut two quarts cucumbers in small pieces, cover with vinegar and let stand two weeks. Cut two cabbages up fine the day before you make your pickles; let stand in salt and water. Dressing for two gallons of pickles: Two and one-half quarts cider vinegar, two and one-half cups sugar, one cup flour, six tablespoonfuls mustard, one ounce celery seed, one ounce turmeric, one ounce curry powder. Stir together, turn into the hot vinegar, boil up and pour.—Mrs. Maud Coon.

MUSTARD PICKLES

Slice two quarts small cucumbers, two quarts small onions, two bunches celery, four green peppers, one cauliflower. Add four quarts water, one pint salt, and let stand twenty-four hours. Scald one cup flour, six tablespoonfuls mustard, one tablespoonful turmeric, and enough vinegar, and boil all together.—Mrs. John Mosher.

MIXED PICKLES

One peck green tomatoes, one peck small onions, four cauliflowers. Slice, salt and add water to cover and let stand

twenty-four hours. Drain; mix with a handful horse radish, one-half ounce turmeric, one ounce cloves, one ounce cinnamon, one-fourth pound black pepper, one pound white mustard seed, one-half pound flour mustard, one-half pound brown sugar, plenty of celery cut fine, and small cucumbers. Place in kettle, cover with vinegar, and cook until tender.—Mrs. J. H. MacNaughton.

GREEN TOMATO PICKLES

One peck green tomatoes sliced thin, salt freely and let stand over night. Drain, dry, and add one-half peck onions sliced thin, one-half gallon vinegar, one cup water, three pounds brown sugar, one teaspoonful mace, one teaspoonful allspice, one ounce cinnamon, and two green peppers cut fine. Cook three or four hours.—Mrs. Mary Tucker.

CHOW CHOW

One peck green tomatoes, one peck cabbage, one dozen green or red peppers, one quart horse radish, six cucumbers, six large white onions, one pound granulated sugar, two ounces celery seed, two ounces white mustard seed, two tablespoonfuls salt, one tablespoonful black pepper. Chop everything fine and drain tomatoes after chopping. Mix all together and pour boiling cider vinegar to cover all. Let it remain over night, drain through sieve and pour fresh boiling cider vinegar over and can.—Mrs. George Nicholson.

PICKLED ONIONS

Select small onions, remove carefully with a silver knife all the outer skin; put them into brine for twenty-four hours,

then put the onions in a jar and pour boiling cider vinegar over them.—Mrs. Allen Stewart.

CORN PICKLE

Ten cups corn cut from cob, ten cups chopped cabbage, two red peppers, scant one-quarter pound mustard, three cups sugar, two tablespoonfuls salt, one-half gallon vinegar. Cook nearly one-half hour.—Mrs. George Rogers.

TOMATO SAUCE

Thirty ripe tomatoes, six chopped onions, eleven tablespoonfuls sugar, five tablespoonfuls salt and six cups vinegar. Boil one hour.—Eva Orr.

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Pies and Pastery

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PLAIN PIE CRUST

Two cups of sifted flour, one teaspoonful salt, one cup lard, one-half cup ice water. Add salt to flour and chop lard into it with a large knife until it is thoroughly mixed. Stir in the water with the knife, roll out and line the tins with the paste. This makes crust for two pies.—Mrs. A. M. LeRoy.

LEMON PIE

Juice and grated rind of one lemon, one and one-half cups hot water, one cup sugar, two eggs, saving the whites for the top, two tablespoons corn starch, butter size of a hickory nut, and a pinch of salt. Let boil two minutes, stirring constantly. Take the whites of the eggs beaten stiff with four tablespoons sugar, and put on top of pie. Brown in oven.—Mrs. Trownsell.

LEMON FRUIT PIE

One cup chopped raisins, juice and pulp of one lemon, one cup sugar, one egg, three tablespoons water. Bake with two crusts.—Mrs. C. G. Ekstrom.

APPLE CUSTARD PIE

Stew six large mealy apples, sweeten and flavor to taste. Take three eggs and separate the whites and yolks. Beat the yolks till light and add to the cooked apples. Then beat the whole mixture, which should become very light. Line pie tins with paste, pour in the mixture and set in the oven to bake. Beat the whites of the eggs to a stiff froth with sugar, flavor with vanilla. When pie is baked cover with meringue and brown in oven.—Good Housekeeping.

VICTORIA PIE

Steam six apples until tender, press through sieve and mix a tablespoon butter into apples while hot. Let cool, and add yolks of four eggs, juice of one lemon, one cup sugar, one cup cream. Line pie tins with good puff paste, fill with mixture and bake in quick oven. Cover top with meringue.—Mrs. Allen Stewart.

APPLE PIE

Line pie tin with puff paste and bake. Pare six tart apples, core and cover with one cup sugar and one-half cup hot water. Bake until thoroughly done. When taken from oven add one tablespoon butter and cinnamon to taste. When cool, fill the crust and cover with whipped cream.—Mrs. C. G. Ekstrom.

CHOCOLATE PIE

Put four tablespoons grated chocolate in one pint boiling water, let stand for five minutes; yolks of two eggs, two

tablespoons corn starch and six tablespoons sugar. Boil till thick, flavor with vanilla and put into crust. Bake and cover with meringue.—Eva Orr.

COCOANUT CUSTARD PIE

One pint milk, two eggs, one-half cup sugar, one-half grated nutmeg, one cup cocoanut.—Mrs. Allen Stewart.

ORANGE PIE

One cup powdered sugar, one large tablespoon butter, creamed. Moisten two even tablespoons cornstarch with a little cold milk and then stir into it one-half pint boiling milk. Cook and stir for one moment, then pour it quickly on the butter and sugar. Add grated rind and juice of an orange and yolks of two eggs well beaten. Cut another large juicy orange into thin slices and slice into quarters. Stir the orange slices quickly into the custard mixture. Fill a baked crust with this and set in oven to brown. Put meringue on top and place in oven until lightly colored.—Table Talk.

PINEAPPLE PIE

Take one can of pineapple, which will make two pies; yolks of three eggs, one teaspoon cornstarch for each pie; sweeten to taste. Make with lower crust and use the whites of eggs and four teaspoons sugar, as meringue.—Mrs. James C. Wood.

RIPE CURRANT PIE

One cup mashed currants, one cup sugar, two tablespoons water, one tablespoon flour beaten with the yolks of two eggs.

Bake, then cover with the beaten yolks of the eggs and two tablespoons powdered sugar, and brown in oven.—Mrs. J. P. Griffith.

RHUBARB CREAM PIE

One cup rhubarb chopped fine, one cup sugar, pinch salt, a grating of nutmeg or lemon peel, yolks of three eggs beaten, one tablespoon cornstarch, one cup boiling water. Bake with one crust, using whites of eggs for meringue.—Mrs. D. W. Roos.

MOCK CHERRY PIE

Chop a cup of cranberries, one and one-half cups seeded raisins. Add to them one cup sugar, one tablespoon flour, one-half cup water, and one-half teaspoon vanilla. Bake with two crusts.—Escanaba Cook Book.

PUMPKIN PIE

To one can pumpkin add one pint milk, one small tablespoon ginger, a salt spoon salt, two cups brown sugar, two tablespoons cinnamon, four eggs well beaten and a half teaspoon soda.—Mrs. George Nicholson.

NEW ENGLAND PIE

One egg, one and one-half cups sugar, butter size of an egg, one tablespoon flour, one cup chopped raisins, one tablespoon molasses, juice and grated rind of one lemon. Mix all together and add, a little at a time, one cup boiling water. Bake with one crust, with strips of crust on top of pie.—Mrs. A. D. Cox.

BUTTERMILK PIE

Stir together one cup sugar, butter size of an egg, one egg. Add one cup chopped raisins, one cup buttermilk, and one teaspoon each of cinnamon and cloves. Bake with two crusts.—Mrs. S. Graham.

MINCE MEAT

Two pounds fresh beef boiled until tender (it should be salted when partly done). Let cool in liquor, remove fat, chop fine. Add two pounds beef suet chopped fine, two pounds apples chopped, two pounds citron chopped, three pounds raisins chopped and boiled five minutes, four tablespoons cinnamon, four tablespoons nutmeg, two tablespoons mace, one tablespoon cloves, one tablespoon allspice, one tablespoon salt, three pounds brown sugar, one pint boiled cider and one-half pint vinegar.—Mrs. George Nicholson.

ENGLISH CREAM PIE

One-half cup granulated sugar and butter half the size of a walnut, creamed together, add one-half cup sifted flour; mix well, one-half cup cold water, mix; one and one-half teaspoonsfuls Royal Baking powder, one-half cup sifted flour, mix. Beat one egg light, then mix lightly and turn into well buttered pan. Sprinkle top with granulated sugar and bake. Cut off top so that bottom piece has a concaved surface, and fill with one pint whipped cream, sweetened and flavored with vanilla. The success of this pie depends upon the mixing with a light hand.—Mrs. B. A. Craver.

SUGAR PIE

Make a nice rich pie crust with butter and one-half teaspoonful Royal Baking powder. One-half cup light brown sugar, one tablespoon butter, four tablespoonfuls milk, one-half teaspoonful cinnamon, sprinkle with flour. Then make a small crust for center of pie and put same recipe on top of crust and make top crust of strips.—Mrs. Trowsell.

CRANBERRY PIE

One cup cranberries cut in half, one cup sugar, scant one-half cup cold water and one tablespoon flour. Bake with two crusts.—Mrs. Maud Coon.

RAISIN PIE

One cup sour cream, one cup chopped raisins cooked until tender, one egg, one cup sugar and one teaspoon of flour.—Mrs. Maud Coon.

TART SHELLS

Roll thin good puff paste, cup out with a glass, then with a smaller glass cut out center of smaller ones; lay on top of each other and bake. Fill with jelly or jam.—Mrs. Allen Stewart.

CHEESE CAKES

One cup grated cocoanut, one cup milk curds, one cup cream, yolks of five eggs, one cup sugar, one teaspoon extract of almonds. Boil until thick and pour into tart tins lined with puff paste. Bake ten minutes.—Mrs. Allen Stewart.

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PLUM PUDDING

Chop three quarters pound suet, one-half pound sultanas, one-quarter pound candied orange peel, one cup raisins, one pound English walnuts, one-quarter pound citron, two cups currants, one cup molasses, five eggs, one cup milk, grated rind and juice of two lemons, three-quarters cup fruit juice, one nutmeg, one teaspoonful cloves, two teaspoonfuls cinnamon, one teaspoonful soda, one pint sifted bread crumbs and one pint flour. Steam six hours.—Mrs. A. S. Putnam.

RACHEL PUDDING

One quart bread crumbs, one quart apples cut fine, one-half cup suet chopped, one cup English currants, rind and juice of lemon, four eggs, well beaten. Mix thoroughly, grease a pudding mold and put the mixture in. Steam three hours and serve with lemon sauce.—Mrs. Harry Rose.

GRAHAM PUDDING

Two eggs, butter size of an egg, one-half cup syrup, one-half cup sugar, one teaspoonful soda dissolved in hot water, one-half cup raisins, one-half cup currants, two cups graham

flour, spices to taste. Steam five hours. Serve with drawn butter sauce.—Mrs. Mary Tucker.

GRAHAM SUET PUDDING

One cup suet, one-half cup molasses, one-half cup brown sugar, one cup seeded raisins, one cup sour milk, one teaspoonful soda, pinch salt, two cups graham flour, one cup wheat flour. Flavoring to taste. Steam three hours. Serve with lemon sauce.—Mrs. Charles Adkins.

SURPRISE PUDDING

One cup walnuts quartered, one cup chopped dates, one cup powdered sugar, three eggs well beaten separately, one teaspoonful Royal Baking Powder, two heaping tablespoons flour. Bake forty minutes. Serve with cream.—Mrs. Mary Rose.

TAPIOCA PUDDING

Soak one cup tapioca over night in cold water. In morning drain off, cover with boiling water, let stand on back of stove and cook slowly, stirring often until clear. Add juice of two lemons, one can grated pineapple, sugar to taste. Remove from fire and add beaten whites of two eggs. When cold, serve with sugar and cream. Pineapple may be omitted and sliced bananas used.—Mrs. George Orr.

TAPIOCA BAKED

One cup tapioca soaked over night, one cup milk, yolks of two eggs, salt, one-half cup sugar, one cup chopped apples. Serve with cream.—Mrs. N. W. Fox.

CHERRY PUDDING

Use canned cherries. Drain juice from one cup of cherries, add one-half (scant) teaspoon soda dissolved in a little water, two tablespoons sugar, one tablespoon butter, one egg, one and one-half cups flour, one heaping teaspoon Royal Baking Powder, one cup sweet milk.

Sauce: One cup cherry juice, in which dissolve two tablespoons corn starch, one cup sugar, one-half cup butter, one cup boiling water, stirring constantly until it thickens to the right consistency.—Mrs. I. S. Phippeny.

BREAD CRUMB PUDDING

One egg, one tablespoon molasses, two tablespoons sugar, suet size of a large egg, one large cup bread crumbs, one-half cup milk, one-half cup raisins, one-half cup currants, one teaspoon Royal Baking Powder, pinch salt, flour to make quite stiff. Steam two hours. Serve with hard or soft sauce.—Mrs. W. L. Middlebrook.

PRUNE WHIP

Eighteen prunes chopped fine after cooking. Whites of five eggs beaten with five tablespoons pulverized sugar. Add prunes and one teaspoon vanilla. Beat well and bake in buttered pudding dish thirty minutes in moderate oven. Serve with whipped cream.—Mrs. C. R. Orr.

PLAIN FRITTERS

Make a batter with two eggs, one cup sweet milk, one teaspoon Royal Baking Powder, one and one-half cups flour.

Drop from spoon into hot lard. Serve with maple syrup or lemon sauce.—Mrs. C. B. Mersereau.

APPLE FRITTERS

Make a batter with one cup sweet milk, one teaspoon sugar, two eggs beaten separately, two cups flour, one teaspoon Royal Baking Powder. Chop some tart apples, mix in batter and fry in hot lard. Serve with maple syrup.—Hazel Nicholson.

INDIAN PUDDING

One pint milk, heat; four tablespoonfuls corn meal wet in cold milk; gradually stir this in hot milk. One pint cold milk, two well beaten eggs, one cup sugar, a little salt. Mix together. Bake three-fourths of an hour.—Escanaba Cook Book.

WALNUT PUDDING

Twelve eggs, two cups pounded nuts, two cups sugar, one cup bread or cracker crumbs, juice of one lemon, one tablespoon fruit juice, vanilla flavoring. Beat the whites gradually and add last. Bake in moderate oven. Serve with lemon sauce.—Hattie E. Blumrosen.

SNOW BALLS

Beat the yolks of three eggs light, add gradually one cup granulated sugar, beating all the while; when very light add two tablespoonfuls milk and one cup flour with one rounded teaspoon Royal Baking Powder. Beat the whites to a stiff

froth and add quickly to the batter. Fill well buttered cups two-thirds full and steam twenty minutes. Roll in powdered sugar and serve with foamy sauce.—Mrs. C. B. Mersereau.

ORANGE PUDDING

Peel and slice five oranges; pour over them one coffee cup sugar. Boil one pint milk; mix together yolks of three eggs and one tablespoon corn starch; stir into milk when boiling. When thick take from stove, let cool and pour over the sugared oranges. Beat the whites of the eggs, add one tablespoon sugar, spread on top and brown slightly in oven. To be eaten cold.—Mrs. S. Graham.

RAISIN PUFF

Cream two tablespoonfuls sugar and one-half cup butter; add one cup sweet milk, three teaspoons Royal Baking Powder, two cups flour, one cup raisins dusted with flour. Fill greased cups two-thirds full and steam one-half hour. Serve with sweetened cream.—Mrs. S. Graham.

MACAROON PUDDING

Heat one quart of milk in double boiler, add three tablespoonfuls flour mixed with a little cold milk, butter size of a walnut. When slightly thickened add yolks of four eggs beaten with one-half cup sugar. Pour into dish and cover top with one-half dozen macaroons broken in small pieces, then cover with a meringue made of the whites of the eggs.—Mrs. J. E. Seymour, New York City.

APPLE PUDDING

Fill a buttered baking dish with peeled and chopped apples, sprinkle with sugar, bits of butter and a very little water. Put it in the oven while you are making a batter as follows: Two cups flour, one-half cup butter, one scant cup sugar, one egg, one cup milk, two teaspoonfuls Royal Baking Powder, one teaspoon vanilla. Pour over apples and bake a nice brown. Serve with sweetened cream.—Mrs. G. H. Orr.

ESTELLA PUDDING

Two tablespoonfuls butter, three eggs well beaten, two and one-half tablespoonfuls sugar, three-fourths cup sweet milk, one cup raisins chopped fine and a little sliced citron, two teaspoonfuls Royal Baking Powder and sufficient flour to make a griddle cake batter. Steam thirty-five minutes.—Mrs. B. A. Craver.

PLAIN BROWN STEAMED PUDDING

One-half cup molasses, one-half cup brown sugar, one cup sour milk, one-third cup butter, and two eggs. Flour to make stiff batter, and season with the various spices, two-thirds teaspoonful of each. Steam about one hour.—Mrs. J. S. Phippeny.

INDIVIDUAL STRAWBERRY SHORTCAKES

One quart flour, one-half teaspoonful salt, one cup butter, three heaping teaspoonfuls Royal Baking Powder. Mix soft with milk, roll, cut with cookie cutter, spread biscuit with

melted butter and put another biscuit on top and bake in hot oven twenty minutes. When done, spread bottom biscuit with sweetened strawberries, cover the top layer with strawberries, sprinkle generously with sugar and heap over all sweetened whipped cream.—Mrs. George Nicholson.

PLAIN BROWN STEAMED PUDDING SAUCE

One tablespoon cornstarch moistened with vinegar, one and one-half cups sugar, and one cup butter. Mix together and pour boiling water over it until of the right consistency. Set on back of stove and simmer while pudding is steaming. Remove from stove and season with lemon extract.—Mrs. I. S. Phippeny.

FAIRY SAUCE.

To the white of one egg beaten stiff add enough powdered sugar to make a stiff paste. Stir thoroughly and add one-quarter cup of melted butter, and flavoring. Beat well and put in cool place to harden.—Mrs. C. B. Mersereau.

ESTELLA SAUCE

Beat one-half cup butter to a cream and gradually beat the sugar into it. Add the beaten white of egg, and vanilla. When all is light and smooth, add one cup boiling water (a little at a time), stirring all the while. Place the bowl in a basin of hot water and stir until smooth and frothy, about two minutes. This sauce is good for all rich puddings.—Mrs. B. A. Craver.

CARAMEL SAUCE

Two cups sugar, three tablespoonfuls butter, one tablespoonful flour. Place all in a sauce pan and brown, then add one pint of water.—Mrs. William B. Thomas.

LEMON SAUCE

One pound sugar, three ounces of butter, one-half cup water, juice and rind of two lemons; boil and beat in the yolks of two eggs; when cold add the whites of two well beaten eggs.—Mrs. M. W. Orr.

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CHARLOTTE RUSSE

One pint of cream, three tablespoonfuls of gelatine dissolved in a half pint of hot milk, whites of two eggs beaten to a stiff froth, one-half cup pulverized sugar. Flavor with bitter almonds and vanilla. Whip the cream first, beat the eggs and sugar and add to the cream. Flavor. Beat in gelatine and milk last; this should be perfectly cold before adding it. Line the dish with sponge cake cut in strips, or with lady fingers.—Mrs. Albert Torbet.

ORANGE CREAM

One quart of cream, one ounce of gelatine soaked for one hour in one pint of milk. Whip the cream until stiff; put the milk containing the gelatine, upon the stove and stir until it comes to a boiling heat, but do not let boil. Let this get perfectly cold and add to it the beaten cream. Stir thoroughly together. Grate two or three oranges with a little of the peel, sweeten and stir into the cream. Serve with slices of oranges on the top.—Mrs. Albert Torbet.

LEMON CREAM

Five eggs, two lemons, one-half pound powdered sugar. Beat the yolks with the sugar and grated rind and juice of two lemons; put on the fire and let come to a boil. Then add the whites beaten stiff. Take off the fire and pour in a dish to cool. Serve in glasses.—Mrs. G. H. Orr.

A QUICK DESSERT

Stir into a pint of boiling water, a heaping tablespoonful of cornstarch that has been dissolved; add one cup sugar and cook two minutes and not let it stick. Take from stove and beat it slowly into the whites of three eggs that have been well beaten. Pour into molds and serve cold with custard sauce made as follows: Beat the yolks well, add small half cup sugar, pinch of salt and stir into one-half pint of boiling milk. Cook slowly three minutes and flavor.—Mrs. H. G. Barber.

CUP CUSTARD

Six eggs, half cup sugar, one quart new milk. Beat all together and add flavoring. Fill custard cups, set in moderate oven in shallow pan half filled with hot water. Cook twenty minutes. Serve cold in sherbet glasses with any desired fruit on top.—Mrs. M. W. Orr.

CREAM BOUILLE

One cup brown sugar, one pint sweet milk, one heaping teaspoonful cornstarch, one level tablespoon flour, and cinnamon to taste. Put milk in double boiler, mix the corn-

starch in water to get lumps out. Add flour, and put it in the milk. Cook until thick and pour the mixture into the sugar burnt brown. Put into individual molds. Serve with cream.—Mrs. G. P. Tucker, Chicago, Ill.

AMBROSIA

One layer prepared oranges, one layer sliced bananas, and one layer grated cocoanut. Sweeten with powdered sugar and cover all with a thick layer of whipped cream.—Mrs. C. E. Kelso.

ALMOND CHARLOTTE

Take one-half cup blanched almonds, grind or chop very fine, and cook in a syrup made of one-fourth cup sugar, and enough water to dissolve it. Whip one pint thick cream, add to it one-fourth cup fine sugar, whites of two eggs beaten stiff, three or four drops of almond extract, and the almond syrup. Mix ingredients well, set on ice until thoroughly chilled. Serve with angel's food, macaroons or lady fingers.—Mrs. C. G. Ekstrom.

COMPOTE OF MARSHMALLOWS

Preserved peaches (fresh fruit is better if in season), Maraschino cherries, pecan nuts, oranges, and fresh marshmallows. Cut in halves and then quarter oranges and peaches. Mix in the marshmallows and nuts with the fruit juice. Cover all with whipped cream and garnish the top with Maraschino cherries.—Nora Burrell.

FRENCH STRAWBERRIES

Fill sherbet glasses one-third full of very ripe red berries, slice; add a tablespoonful of granulated sugar to each cup, and fill three-quarters full with strained orange juice. Stir gently to dissolve sugar, and set the glasses in a pan of cracked ice till served. Give the mixture at least three hours to ripen and beautify.—Myrtle Nicholson.

SNOW CUSTARD.

Soak one box of gelatine in one pint of cold water for one hour, add one pint of boiling water, stir until dissolved. Then cool, sweeten with three-quarters pound of sugar and flavor with juice of three lemons. Whip whites of four eggs to a stiff froth, add them to the gelatine, and when it begins to stiffen, whip the whole to a light froth, and pour into small molds. Take the yolks of four eggs and make rich custard; flavor with rind of one lemon and pour around. Beat whites of eggs and put on top.—Mrs. L. Mallette.

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Cake

"Gather with care your ingredients,
Measure and season with common sense;
Beat and brew and bake with pains;
But most of all, 'Mix well with brains.'"

MARSHMALLOW CAKE

One cup butter, two cups granulated sugar, whites of seven eggs beaten stiff, one cup milk, one heaping teaspoon Royal Baking Powder, three cups flour; flavor to taste. Bake in two layers and put together with the filling, laying on marshmallows which have been previously heated.—Mrs. C. E. Kelso.

ORANGE CAKE

Two cups white sugar, four tablespoonfuls butter, yolks of five eggs, one-half pint sweet milk, one and one-half teaspoonfuls Royal Baking Powder, two and one-half cups flour, and the juice of one orange. Bake in four layers. Spread frosting on each layer and sprinkle the grated peel on the frosting.—Mrs. J. P. Griffith.

MAGDALEN CAKE

Rub to a cream three-quarters cup butter and two pounds powdered sugar, beaten yolks of ten eggs, two teaspoonfuls Royal Baking Powder, three and three-quarters cups flour,

beaten whites of ten eggs and one teaspoon vanilla. Butter the pan, spread cake dough very thin, sprinkle with chopped almonds and sugar, and bake in moderate oven.—Mrs. Harry Rose.

DELICATE CAKE

One cup sugar, one-half cup butter, one-half cup sweet milk, two teaspoonfuls Royal Baking Powder, one-half cup corn starch, one and one-half cups flour and whites of four eggs. Flavor to taste.—Mrs. John Coffey.

WHITE CAKE

One cup sugar, one-half cup butter, one-half cup sweet milk, two teaspoonfuls Royal Baking Powder, one cup flour, one-half cup corn starch, whites of five eggs beaten stiff and one teaspoonful vanilla.—Luella Shilson.

CREAM CAKE

One cup sugar, one and one-fourth cups butter, one-half cup sweet milk, one large teaspoonful Royal Baking Powder, one and one-half cups flour, and whites of three eggs beaten stiff.—Mrs. Frank Jachor.

FAIRY LOAF RECIPE

Four eggs beaten separately; one and one-fourth cups granulated sugar, three-fourths cup butter, one-half cup sweet milk, two and one-half cups flour, one teaspoonful cream of tartar, scant one-half teaspoon soda, and flavor to taste. Sift flour once, then measure, add soda and sift three times; cream

butter and sugar thoroughly. Beat yolks to a very stiff froth and stir in; whip whites to a foam, add cream of tartar, and whip until very stiff; add milk, then whites of eggs, flour, then flavor and stir hard. Put in a slow oven at once. Will bake in thirty to fifty minutes.—Mrs. M. J. Rice.

CREAM DROP CAKES

One cup sugar, one cup sour cream, two eggs well beaten, one teaspoonful soda, one teaspoon cream of tartar, and two cups flour. Bake in muffin pan.—Mrs. Walter Orr.

APPLE LOAF CAKE

One cup white sugar, butter size of an egg, one egg, one cup milk, two teaspoonfuls Royal Baking Powder, two cups sifted flour and one-half cup finely sliced sour apple.—Mrs. Casemore.

GOLD CAKE

One cup sugar, one-fourth cup butter, yolks eight eggs, one-half cup milk, two teaspoonfuls Royal Baking Powder, one and one-half cups flour.—Mrs. C. W. Dunton.

SPONGE CAKE

Whites of four eggs, one cup sugar, one small teaspoon Royal Baking Powder, one and one-half cups flour and one teaspoonful vanilla.—Mrs. C. E. Kelso.

LEMON SPONGE CAKE

Beat six yolks of eggs with one and one-half cups of sugar

until light; add six teaspoonfuls of cold water. Beat six whites of eggs until stiff, mixed with yolks, and one and one-half cups of flour, sifted three times with one teaspoonful of cream of tartar. Flavor with lemon.—Mrs. Harry Rose.

SUNSHINE CAKE

One cup sugar, two-thirds cup flour; sift both four times. Beat whites of seven eggs and when half beaten add one-third teaspoonful cream of tartar, and beat until very stiff. Then add sugar and beat well. Then add yolks of five eggs well beaten, and lastly flour. Bake in angel food tin in very moderate oven for forty minutes.—Mrs. W. L. Middlebrook.

ANGEL FOOD

Beat whites of eleven eggs well, but not too stiff, and whisk in one and one-third cups of granulated sugar. Fold in one cup flour. Flour should be sifted once before measured. Add one teaspoonful cream of tartar and one-fourth teaspoon of Royal Baking Powder and sift three times. Flavor with one teaspoonful of vanilla and pour at once into an unbuttered tin. Bake from forty-five to fifty minutes. Do not set tin on bottom of oven, invert when done, and take from tin before cold.—Mrs. R. H. Teeple.

HICKORY NUT CAKE

Two cups of sugar, one-half cup butter, one cup milk, two teaspoonfuls Royal Baking Powder, two and one-half cups of flour and four whites of eggs. Bake in layers, spread following cream between; one cup sugar, four yolks of eggs, one

cup chopped nut meats and two heaping tablespoonfuls of corn starch together and stir into one pint of milk while boiling, cook as thick as custard. Add one teaspoonful vanilla. Frost with one cup pulverized sugar, white of an egg, and a large teaspoonful of cream.—Mrs. M. W. Orr.

HICKORY NUT CAKE

One cup butter, two cups sugar, yolks of two eggs, one cup sweet milk, three teaspoonfuls Royal Baking Powder, three cups flour, one pint of hickory nuts rolled and sprinkled with flour, and whites of seven eggs beaten stiff.—Mrs. Harry Rose.

HEAVEN'S FOOD

Two eggs well beaten, add one-half cup sugar and beat five minutes, one large half teaspoonful Royal Baking Powder, three tablespoonfuls flour, one cup chopped nut meats, and one cup chopped dates or raisins.—Mrs. C. G. Ekstrom.

BREAD CAKE

Two cups bread sponge, one and one-half cups sugar and one-fourth cup each of lard and butter, two eggs, one teaspoonful soda, one-half teaspoon each of nutmeg, cinnamon, cloves, allspice and salt, one cup currants and one cup chopped raisins. Stir in a little flour and let raise three hours.—Mrs. E. Shilson.

POTATO CAKE

Cream one cup sugar and one-half cup butter, add two-thirds cup mashed potatoes, two beaten eggs, one square melt-

ed chocolate, one-half cup milk, two teaspoonfuls Royal Baking Powder, one-half teaspoonful each of cloves, cinnamon and allspice; flour to make medium batter. Bake slowly.—Mrs. C. G. Eckstrom.

MOLASSES CAKE

One-fourth cup sugar, two-thirds cup butter, two-thirds cup molasses, two eggs, one teaspoonful of soda, one-third cup sour milk, one cup walnuts chopped coarse, one-half teaspoonful ginger, one-fourth teaspoonful cinnamon, one cup raisins chopped fine and two scant cups flour.—Mrs. John Coffey.

OLD FASHIONED MOLASSES CAKE

One cup black molasses, three tablespoonfuls melted lard, one egg, one teaspoonful soda, one and one-half cups flour. Bake in loaf or layer.—Mrs. J. P. Griffith.

NELLIE GRANT'S CAKE

Two cups sugar, one cup butter, four eggs beaten together, warm one cup fruit juice, one-half cup sweet milk and stir into above; three teaspoonfuls Royal Baking Powder, one quart of sifted flour, one-quarter pound each of chopped raisins and currants, one-half pound chopped nuts, and three tablespoonfuls of candied orange peel. Bake in deep tin.—Mrs. H. G. Barber.

PORK CAKE

One pound of fat pork chopped fine and poured over one pint of boiling water, two cups sugar, one cup molasses, one teaspoonful soda dissolved in hot water, one pound raisins, and five cups flour.—Mrs. R. H. Teeple.

FRUIT CAKE

One cup butter, one cup sugar, one cup molasses, two eggs, one teaspoonful soda, one cup sour milk, one teaspoonful each of cinnamon and nutmeg, two cups of raisins and currants, and four cups of flour.—Eva Orr.

FRUIT CAKE

One cup of butter (scant), one and one-half cups light brown sugar, three eggs, one teaspoonful soda, one-half cup sour milk, about three cups flour, one pound each of chopped raisins, figs, nuts, and dates (one-quarter pound of citron if desired), one teaspoonful each of cinnamon, cloves, allspice and nutmeg. Chop fruit and mix with spices the day before making cake. Bake in rather slow oven.—Mrs. E. D. Brown.

WHITE FRUIT CAKE

Two cups sugar, two cups butter, ten yolks eggs, one teaspoonful of soda, one-fourth glass of fruit juice, one pound of raisins, one pound of almonds and filberts, one-quarter pound citron, one-quarter pound orange peel, one nutmeg, one teaspoonful Royal Baking Powder, one pound of flour, ten whites of eggs beaten stiff. Bake slowly in a square tin.—Hazel Nicholson.

FRUIT CAKE

One and one-fourth pounds brown sugar, one pound and two ounces of good butter, twelve large or thirteen small eggs, one-half pint of milk or canned fruit juice, one teaspoonful soda, one scant teaspoonful cloves, one of allspice, and one-

half ounce of cinnamon, one and one-half pounds of flour, (browned if cake is liked very dark) one pound of cleaned currants, one pound preserved citron, one pound figs, three pounds of chopped seeded raisins, one pound of almonds, blanched and chopped, one pound of chopped walnuts, one-eighth ounce mace and one-fourth ounce nutmeg. Bake in slow oven.—Mrs. Mary Tucker.

ICE CREAM CAKE

One cup sugar, one-half cup butter, one-half cup milk, one and one-half teaspoons Royal Baking Powder, two cups flour, one teaspoon vanilla. Fold in the whites of three eggs beaten stiff.

Filling—One cup sugar, yolks of three eggs, one-half teaspoon vanilla. Stir all together and set dish in hot water and cook.—Mrs. John Mosher.

NUT CAKE

One cup sugar, one-half cup butter, two large or three small eggs, three-fourths cup milk, one-half teaspoon salt, two teaspoons Royal Baking Powder, two cups flour, reserve one cup flour to dredge one cup chopped walnuts; one teaspoon vanilla.—Mrs. William B. Thomas.

FAVORITE LOAF CAKE

One-fourth cup butter, one-half cup sugar, two eggs, one-half cup milk, pinch salt, two teaspoons Royal Baking Powder, one and one-half cups flour; vanilla.

Frosting—One cup sugar, one-half cup water. Let it boil until it hairs. Have the whites of two eggs beaten stiff, and

pour syrup little by little into the eggs. Beat until cool and add vanilla.—Mrs. Trowsell.

SPANISH BUN

One pint sugar, one cup melted butter, four eggs, one cup sweet milk, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, three teaspoons Royal Baking Powder, three pints flour. Bake in three layers and put together with white frosting.—Edna Tucker.

CUP CAKE

Two cups sugar, one cup butter, one cup milk, three cups flour, four eggs (whites and yolks beaten separately), two teaspoons Royal Baking Powder. Flavor with lemon or vanilla.—Mrs. C. R. Orr.

SPANISH CHOCOLATE CAKE

Two cups of sugar, yolks of two eggs, one-half cake Baker's chocolate (grated), two tablespoons butter, one cup cold water. Cook all this together until it is in a thick cream, and then add one cup of boiling water with one teaspoon of soda. Three cups of flour and two teaspoons of Royal Baking Powder. Bake in hot oven.

Filling—One cup sugar, two heaping teaspoons cornstarch, one-fourth cake grated Baker's chocolate. Mix together well and add one cup cold water; let it cool until quite thick and when cold add one teaspoon vanilla. Frosting for top layer: Make regular white frosting and when cold put on top filling.—Hazel Nicholson.

CHOCOLATE NOUGAT CAKE

One cup sugar, one-half cup butter, one egg, two-thirds cup sour milk, one level teaspoon soda, one and one-half cups flour, and add one square melted chocolate last.—Mrs. Alice Clarke.

CHOCOLATE CAKE

One cup granulated sugar, one-half cup butter, two large or three small eggs, two-thirds cup milk, two heaping teaspoons Royal Baking Powder, one and three-quarters cups flour, one pound walnuts (keeping out twenty-five for top of cake), chopped, nuts dredged with part of flour, add two squares Baker's chocolate melted, and whites of eggs beaten. Bake in layers.

Frosting—One egg unbeaten, two cups pulverized sugar, three tablespoons cream, two squares Baker's chocolate melted, flavor. Put walnut halves reserved, on top of cake.—Edna Tucker.

CHOCOLATE LOAF CAKE

Four large tablespoons grated Baker's chocolate, one cup sugar, one-half cup milk, yolk of one egg, cook until it thickens, then add one cup chopped walnuts, one teaspoon vanilla. When cool add one cup sugar and one-half cup butter creamed, one small cup milk, two eggs well beaten, two teaspoons Royal Baking Powder, two cups flour. Is nice baked in layers or flat tin.—Mrs. C. R. Orr.

CHOCOLATE CAKE

Cream two cups of sugar, one-half cup butter, yolks of three eggs, one teaspoonful of soda, one-half cup sour milk,

one cup flour, whites of three eggs beaten stiff, second cup flour, one-half cup boiling water, and three squares of melted chocolate last. Flavor with vanilla. Bake in three layers. White frosting.—Edna Tucker.

LITTLE CHOCOLATE CAKE

One cup sugar, two tablespoonfuls of butter, two eggs, one-half cup water, pinch salt, one teaspoonful Royal Baking Powder, one and one-half cups flour, four tablespoons of grated chocolate (melted). Bake in patty pans in moderate oven.—Mrs. Frank Jachor.

DARK SPICE CAKE

One cup brown sugar, one cup butter, one cup maple syrup, three eggs, one cup raisins, one cup currants, one cup walnuts, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, one teaspoon soda in one cup cold coffee; two squares Baker's Chocolate (melted), three cups flour.—Hazel Nicholson.

DART CAKE

One-half cup sugar, butter size of an egg, one-half cup molasses, one-half cup boiling hot water, one even teaspoon soda, yolks two eggs, one teaspoon cinnamon, two cups flour.

Raisin Filling—Whites of two eggs, powdered sugar to thicken, one cup chopped raisins.—Mrs. V. X. Lyons.

SPICE CAKE

One cup molasses, one cup sugar, one-half cup butter, two eggs, one-half cup sour milk, one-half teaspoon soda, one-half teaspoon cinnamon, one-half teaspoon cloves, nutmeg, two and one-half cups flour.—Mrs. George Holbein.

DARK LAYER CAKE

One-third cup sugar, butter size of an egg, one-half cup molasses, one egg, two-thirds cup of water, one teaspoon of soda, spices to taste, two cups of flour.—Mrs. Angus McLeod.

CHOCOLATE SPICE CAKE

One and one-half cups light brown sugar, two-thirds cup butter, two eggs, one cup sour milk, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves, two squares Baker's chocolate and two and one-quarter cups of flour.—Mrs. Harry Rose.

SOUR CREAM SPICE CAKE

One cup brown sugar, one cup sour cream, two eggs, one scant teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, a pinch of nutmeg, pinch salt, little orange peel, one and one-half cups flour and a heaping teaspoon Royal Baking Powder, three tablespoonfuls citron and one cup walnuts.—Mrs. Louis Yalomstein.

SPICE CAKE

One cup butter, two cups sugar, one and one-half cups sweet milk, one teaspoon soda, two teaspoons cream tartar, one teaspoon cloves, one tablespoon cinnamon, one nutmeg, one-half pound fruit, four eggs, four cups flour. This makes two loaves.

Frosting—One and one-quarter cups granulated sugar, little water, boil until it hairs; pour over beaten whites of two eggs.—Mrs. W. L. Middlebrook.

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WHITE COOKIES

One and one-half cups granulated sugar, one-half cup lard, one-half cup butter, two eggs, three tablespoons sweet milk, one-half cup sour milk, one teaspoon soda, one teaspoon Royal Baking Powder in flour. Vanilla to taste. Mix soft. Put granulated sugar on top.—Mrs. W. L. Middlebrook.

WHITE COOKIES

Two cups brown sugar, one cup butter, two eggs, pinch salt, four tablespoons sour milk, one teaspoon soda, nutmeg, or vanilla if preferred, flour to mix soft.—Mrs. Trownsell.

SWEDISH COOKIES

One cup butter, not quite a cup of sugar, one cup milk, two teaspoons Royal Baking Powder, Roll thin, cut in squares and bake.—Mrs. Harry Rose.

SWEDISH ALMOND COOKIES

Three-fourths cup sugar, three-fourths cup butter, one cup almonds shelled, one and one-fourth cups flour.—Mrs. Harry Rose.

SOUR CREAM COOKIES

Two and one-half cups light brown sugar, one-half cup butter, one-half cup lard, three eggs, one cup rich sour cream, one teaspoon soda in cream; one teaspoon salt, one nutmeg, one teaspoon Royal Baking Powder. Stir into a smooth dough soft enough to handle, but do not mix.—Mrs. D. W. Bennett.

SOUR CREAM COOKIES

One cup butter, one cup sugar, one-half cup sour cream, a little nutmeg, one-half teaspoon soda. Add sufficient flour to handle.—Mrs. N. W. Fox.

GRANDMA ORR'S GINGER SNAPS

One cup sugar, one cup molasses, one cup butter and lard melted, two teaspoonfuls ginger, two teaspoonfuls soda dissolved in one-third cup boiling water, and flour enough to make a soft dough. Roll very thin.—Mrs. Robert Orr.

OATMEAL COOKIES

One cup butter, one cup brown sugar, one cup chopped raisins, one teaspoon soda, four tablespoons sour milk, one teaspoon cinnamon, one-fourth teaspoon nutmeg, two cups flour and three cups oatmeal. Mix thoroughly before rolling.—Mrs. John Coffey.

OATMEAL COOKIES

One cup granulated sugar, one-half cup butter, one-half cup lard, two eggs, one teaspoon soda dissolved in three table-

spoons sweet milk, three cups rolled oats, one large cup raisins chopped fine, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, two cups flour. Mix well with hands and roll quite thin.—Mrs. W. S. Crowe.

MOLASSES COOKIES

One cup New Orleans molasses, one-half cup sugar, one-half cup butter, one-half cup cottolene, one-fourth cup boiling water, one teaspoon soda, one teaspoon cinnamon, one tablespoon ginger, pinch of salt. Knead stiff.—Mrs. John Coffey.

SOFT GINGER COOKIES

One cup brown sugar, one-half cup lard, one-half cup butter, one cup molasses, two eggs, five tablespoons sour cream in which dissolve one teaspoon soda; one tablespoon ginger. Do not use more than five cups of flour. Mix as soft as possible to roll.—Mrs. I. S. Phippeny.

FRUIT COOKIES

One and one-half cups sugar, one cup butter, three eggs, one level teaspoon soda, one cup raisins chopped fine, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, one-half cup walnuts, three cups flour, more if needed.—Mrs. James C. Wood.

CHOCOLATE COOKIES

Two cups X. C. sugar, one cup butter, two eggs, one-half cup sweet milk, one teaspoon soda in warm water, one coffee cup grated Baker's chocolate; salt, one teaspoon vanilla, flour to roll soft.—Mrs. W. L. Middlebrook.

GRAHAM WAFERS

Beat to cream one-half cup butter, add gradually one cup sugar; beat in one egg, a little nutmeg, one-half teaspoon salt; dissolve one-half teaspoon soda in one-quarter cup milk or water; add this to mixture. Stir in gradually three cups graham flour measured before sifting. Roll out a little at a time in as thin sheets as possible. Cut in squares and bake in slow oven until crisp. Like all cookies, they roll out easier if mixed day before rolling out.—Mrs. A. S. Putnam.

OATMEAL HERMITS

One and one-half cups sugar, one-half cup butter, one-half cup lard, two eggs, one and one-half cups raisins, one-half cup sour milk, one-half teaspoon soda, three cups flour and two cups oatmeal. Drop from tablespoon and bake in quick oven.—Mrs. John Mosher.

ROCKS

One and one-half cups brown sugar, one cup butter, three eggs, one teaspoon cinnamon, one teaspoon allspice, one teaspoon cloves, one scant teaspoon soda dissolved in a little warm water, one-half pound shelled English walnuts, one pound raisins, figs or dates, a little salt, three tablespoons fruit juice, two and one-half cups flour. Drop from teaspoon and bake in slow oven.—Mrs. C. V. Malmgren, Virginia, Minn.

HERMITS

One and one-half cups sugar, one cup butter, three eggs, one cup chopped raisins, a very little citron chopped fine, one teaspoon each of cloves, allspice and cinnamon, two teaspoons

Royal Baking Powder added to flour enough to roll them. Cut in rounds. These are very nice and will keep like fruit cake.—Wyandotte Cook Book.

RAISED DOUGHNUTS

Three cups of bread sponge, one-half cup sugar, two eggs, four tablespoons melted butter, one-half teaspoon salt, one-half teaspoon cinnamon. Mix and knead as bread; raise twice, the third time roll out and cut, allowing to raise again. Fry in lard. Roll in granulated sugar.—Mrs. Trownsell.

DOUGHNUTS

One cup sugar, two eggs, three tablespoons melted lard, one-half nutmeg, pinch salt, one teaspoon soda, one cup sour milk. Add flour to mix very soft and fry in boiling hot lard.—Mrs. D. J. Ward.

DOUGHNUTS

One and one-half cups light brown sugar, three eggs, one teaspoon soda, one cup sour milk, five teaspoons melted lard, one-half nutmeg, one-half teaspoon salt, two teaspoons Royal Baking Powder; flour enough to roll out soft.—Mrs. C. B. Mersereau.

DOUGHNUTS

Three eggs, one coffee-cup light brown sugar, five teaspoons lard, melted, two teaspoons salt, one-half nutmeg, one cup sweet milk, three teaspoons Royal Baking Powder, a little salt, flour to roll very soft.—Mrs. A. M. LeRoy.

Vinegar (two tablespoons) put in lard used for frying, keeps doughnuts from soaking.

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BOILED FROSTING

One cup white sugar, four tablespoons water. Mix well together; let boil until it strains. Have the white of one egg beaten stiff, pour the syrup little by little into the egg. Beat until perfectly cold.—Hazel Nicholson.

ICING FOR CAKE

White of one egg, unbeaten, two cups pulverized sugar, and two tablespoons cream. If frosting is too stiff, thin with cream.—Edna Tucker.

MAPLE FROSTING

One-fourth cup sugar, one cup maple syrup, boiled until it hairs, and poured over the beaten white of one egg.—Mrs. George Nicholson.

FRUIT FILLING

Beat whites of three eggs stiff with one-half cup sugar, add four tablespoons each of chopped citron and chopped raisins, one-half cup chopped almonds, and one-fourth pound of chopped figs.—Mrs. J. Casemore.

FIG FILLING

One-quarter pound of figs chopped fine, one-quarter pound chopped raisins, one-half cup sugar, one cup water, juice of one-half lemon; cook until tender.—Mrs. C. B. Mersereau.

RAISIN FILLING

One cup sour cream, one cup sugar, one cup raisins, chopped fine. Cook slowly until thick.—Mrs. G. G. Rogers.

SOUR CREAM FROSTING

One cup sugar, one cup thick sour cream, one cup chopped nuts, boil together until thick.—Mrs. C. R. Orr.

CHOCOLATE FROSTING

One cup granulated sugar, one-half cup boiling water; boil together until it will hair. Beat white of one egg stiff, and pour boiling syrup over gradually, beating all the time. Melt two squares of Baker's chocolate and add, then one-quarter teaspoonful cream of tartar; flavor with vanilla. Beat till cool.—Mrs. William B. Thomas.

CHOCOLATE ICING

Two squares of chocolate grated, five tablespoonfuls of powdered sugar, three tablespoonfuls of boiling water; stir over a moderate fire, until smooth and glossy.—Mrs. M. J. Rice.

CARAMEL FILLING

One cup brown sugar, one cup white sugar, one-half cup milk, one-half cup butter. Cook sugar as for boiled frosting; then pour in milk. When boiled up, put in butter and cook until done. Stir until creamed.—Myrtle Nicholson.

PINEAPPLE FILLING

One can of grated pineapple; add a little sugar and boil a few moments. Thicken with cornstarch to the consistency of jelly.—Mrs. James C. Wood.

LEMON JELLY

One coffee-cup sugar, two tablespoonfuls butter, two eggs, juice of two lemons. Beat all together and boil until the consistency of jelly.—Mrs. George Nicholson.

HICKORY NUT FILLING

Place in double boiler, one pint of milk, one cup sugar, one tablespoonful butter, two tablespoonfuls flour or one tablespoonful corn starch, yolk of one egg, one cup of hickory nut meats. Flavor to suit. Cook until thick.—Mrs. L. Mallette.

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SUN PRESERVED CHERRIES AND STRAWBERRIES

One pound fruit and one pound sugar. Add a little water to the sugar and let boil ten minutes. Put in the fruit and boil ten minutes. Skim out the fruit and lay on platters. Boil syrup ten minutes longer and pour over the fruit. Sit in the sun two and one-half days or until syrup is as thick as desired. Then put in glasses and seal.—Manistique Cook Book.

CHIPPED PEARS

Eight pounds pears pared, quartered and cut into small pieces, add four pounds sugar, one-fourth pound Canton gin-

ger cut in pieces. Mix all together and let stand over night. In morning cut four lemons into thin slices crosswise, then into quarters; add this to mixture and cook two and one-half hours.—Mrs. A. D. Cox.

GINGER PEAR

Eight pounds pears chopped fine, eight pounds brown sugar, juice of three lemons, one-fourth pound of ginger root. Cook together five hours.—Mrs. Homer G. Barber.

CONSERVE

One quart raspberries, one quart red currants, one pound raisins chopped fine, four large oranges chopped fine, with pulp and skin. Sugar three-fourths weight of fruit. Boil until as thick as jam.—Mrs. W. L. Middlebrook.

CURRENT JAM

Eight cups fresh ripe currants, four cups dried currants, four cups sugar, four oranges cut in dice. Boil twenty minutes after it commences to boil. Seal in cans.—Mrs. Maud Coon.

SPICED GRAPES

To four and one-half pounds grapes, pulps and skins, after seeds are removed, add one-half cup vinegar, three pounds sugar, one teaspoonful ground cinnamon, one-half teaspoonful cloves, one-fourth teaspoonful allspice. Cook pulps and skins separately until skins are tender. Strain pulp through collander to remove seeds. Add other ingredients and cook until thick as jam.—Mrs. W. L. Middlebrook.

ORANGE MARMALADE

To each dozen oranges add one-half dozen lemons. With a sharp knife slice the fruit very thin, rinds included, removing seeds. Cover all with water and let stand thirty-six hours. Boil until half boiled away, weigh, and to each pound add one pound of sugar. Boil until jelly-like, put in glasses or jars and seal. It is ready for use at once.—Mrs. Harry W. Clarke, Tonawanda, N. Y.

PEACH MANGOES

Wash, cut in halves and remove seeds from one-half bushel large peaches. In place of the seeds, fill with the following: Two bunches of celery chopped fine and seasoned to taste with salt and white mustard seed. Press the halves together and tie firmly in small squares of cheese cloth. Make a syrup of one quart of cider vinegar, eight pounds of light brown sugar, cinnamon and cloves. Pour boiling syrup over the peaches and let stand over night. Next morning, pour off the syrup and let boil. Pour over the peaches as before. Third morning, boil the peaches in the syrup until you can penetrate them with a straw. Pack in jars and seal tightly.—Manistique Cook Book.

CURRANT JELLY

Heat sugar in oven. Boil currants until soft; squeeze through flannel bag. Boil juice five minutes and add one cup sugar to each cup juice. Boil until sugar is all dissolved, pour in glasses and set in sun. Cover top of each glass with melted wax.—Mrs. George Nicholson.

CRABAPPLE JELLY

Take red tart crabapples, halve and core, place in kettle with just enough water to prevent burning. When soft, put in jelly bag, hang to drain until next morning. To each cup of juice, add cup of sugar. Boil until a little of it will jelly quickly if placed on cold dish. Pour in jelly glasses and cover with melted wax.—Mrs. John Mosher.

RASPBERRY AND CURRANT JELLY

Take one-half cup red raspberry juice and one-half cup currant juice, and add one cup of sugar to each cup of juice. Boil until a little of it will jelly quickly. Put in jelly glasses and cover with melted paraffine.—Mrs. W. L. Middlebrook.

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VANILLA ICE CREAM

Make a custard of one quart milk, two cups sugar, yolks of five eggs, one tablespoonful cornstarch. When cool, add beaten whites of eggs. When ready to freeze, add two quarts of whipped cream. If not sweet enough, add more sugar, and flavor to taste.—Mrs. George Rogers.

CHOCOLATE ICE CREAM

Mix one cup sugar, one tablespoon flour, one egg slightly beaten, and add gradually two cups scalded milk. Cook over hot water for twenty minutes, stirring constantly at first. Put two squares Baker's chocolate in pan over hot water, and when melted add one-third cup sugar and one-third cup boiling water; add chocolate mixture to hot custard, cool, add one quart cream and one tablespoonful vanilla. Strain and freeze.—Mrs. Harry Rose.

SPANISH CHOCOLATE ICE CREAM

Scald one quart milk in a double boiler. Put two tablespoonfuls flour, two eggs, and one cup sugar in a bowl and beat until light. Stir this into the boiling milk and cook for

twenty minutes, stirring often. Put four squares Baker's chocolate in sauce pan over hot water, and when melted add one-quarter cup sugar and two tablespoonfuls hot water; stir until smooth and glossy. Add this to cooking mixture and cook twenty minutes. Take it from the fire and gradually beat into hot mixture two and one-half pints cream and three-quarters cup sugar. Set away to cool, and when cold, freeze.—Nora Burrell.

RAISIN ICE CREAM

Make custard of one pint milk, one tablespoonful cornstarch, yolk of one egg and two cups sugar. Cool, and add one bar sweet chocolate grated, and one quart cream. Chop and scald one-half pound raisins, let cool and when mixture begins to freeze, add raisins and one cup chopped English walnuts.—Ella Burrell.

MAPLE ICE CREAM

To a cup of rich maple syrup add the beaten yolks of four eggs; stirring, cook in granite dish until it boils; strain; add one pint cream and beaten whites. Whip all together and freeze.—Mrs. Melvin Orr.

NEW YORK ICE CREAM

Place one quart of milk and two cups of sugar in a double boiler and let come to a boil. Add four yolks of eggs well beaten; flavor to taste and freeze.—Miss Moffatt, Ossawinamakee.

MACAROON ICE CREAM

One cup sugar and one-half cup water boiled five minutes to make syrup, into which put five yolks of eggs well beaten. Put in double boiler until slightly thickened, add one cup crushed and dried macaroons, two tablespoonfuls chopped almonds, four tablespoonfuls candied cherries (chopped and soaked). Let cool, then fold in one quart whipped cream and add one-quarter teaspoon almond extract.—Mrs. George Nicholson.

TUTTI FRUTTI ICE CREAM

Make a custard of one quart of milk, two cups sugar, yolks of three eggs, one tablespoon flour. When cool, add beaten whites of eggs and one and one-half quarts whipped cream. Put in ice cream freezer and as it begins to freeze add one-half pound chopped raisins (scalded), one-fourth pound chopped candied cherries, one-fourth pound chopped candied pineapple, and one-fourth pound chopped English walnuts. Flavor with vanilla.—Mrs. William B. Thomas.

MAPLE PEACH ICE CREAM

Two quarts cream, two cups sugar, one quart maple syrup, and eight peaches cut in shreds.—Hazel Nicholson.

BANANA SHERBET

Boil three cups sugar and three cups water, add juice of three lemons, three oranges, pulp three bananas and one cup cream.—Mrs. N. W. Fox.

GRAPE JUICE SHERBET

Boil a pint of water, one-half pound sugar and a teaspoonful of grated lemon rind five minutes. When cool add one-half pint of grape juice and the juice of one lemon. Add the beaten white of one egg to the mixture when partly frozen.—Grace Seymour, New York City.

FRUIT SHERBET

Boil together one pound of sugar and one quart of water for five minutes. Add juice of two lemons and grated rind of one, one orange cut into it while hot, one banana, and a few white grapes, or if you can get a dozen strawberries, cut them into halves and add. Stand aside to cool. When cold, put into freezer and turn slowly. When partly frozen add beaten whites of two eggs.—Mrs. James C. Wood.

PINEAPPLE SHERBET

Two cans of pineapple, chop fine and add juice from the cans, and three cups of sugar. Soak three heaping tablespoons of gelatine for an hour or more, until dissolved, in cold water. Stir in the gelatine after the pineapple and sugar come to a boil. Let it stand until cold.—Mrs. Albert Torbet.

LEMON SHERBET

One quart milk, two cups sugar, three lemons, add half pint cream. Freeze.—Mrs. E. D. Carr.

STRAWBERRY SHERBET

One pint of strawberry juice, two cups sugar, one tablespoon of gelatine dissolved in a cup of water, and flavor with

either pineapple, lemon, or orange juice, and freeze. The pineapple flavor combines most exquisitely with the flavor of the strawberry.—Mrs. L. Mallette.

STRAWBERRY SHERBET NO. 2

Crush two quarts of berries with two pounds of granulated sugar and let stand two hours; strain and flavor with lemon. If the strawberries are of an acid variety, the lemon need not be used, or you may substitute a little currant juice. When the sherbet is partly frozen, make an Italian meringue by whipping together until perfectly stiff three tablespoonfuls of white powdered sugar and the whites of three eggs, and stir it into sherbet, and finish freezing. Pack in ice until ready to use.—Mrs. L. Mallette.

HOT COCOA SAUCE

Boil together one and one-half cups of water and one cup of sugar for two minutes; add one tablespoonful of arrow-root dissolved in a little cold water, stir for a moment, then boil until clear. Add two tablespoonfuls of Baker's cocoa which has been dissolved in a little hot water and a tiny pinch of salt, and boil three minutes longer. Take from the fire and add one teaspoonful of vanilla.—Mrs. C. C. Bedford.

HOT CHOCOLATE SAUCE

One cup boiling water, one square of Baker's chocolate, one-half cup of sugar and a pinch of salt. Cook all together slowly until it is the consistency of maple syrup, or thicker if desired. Just before serving, add one teaspoonful of vanilla.—Miss Burr.

COLD CHOCOLATE SAUCE

One ounce Baker's chocolate, one and one-half cups of boiling water, pinch of salt, and one cup of sugar. Boil for five minutes and add one-half teaspoonful gelatine soaked in cold water. Take from fire, stir for a moment and strain. When cold, add one teaspoonful vanilla and a few drops of cinnamon extract.—Mrs. J. H. MacNaughton.

HOT CARAMEL SAUCE

Two squares of Baker's chocolate (melted), two cups of dark brown sugar, one-half cup milk, one inch stick cinnamon, one tablespoonful of butter. Boil until it will wax in water, remove the cinnamon, add one teaspoonful vanilla and serve at once. This will candy over the cream.—Mrs. J. H. MacNaughton.

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Beverages

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COFFEE

One tablespoonful coffee to each person, and one for the coffee pot; one egg for six persons. Mix and turn in one cup of boiling water for each tablespoonful of coffee. Boil five minutes; place on back of stove to keep hot, but do not let boil. It will settle in about five minutes.—Mrs. George Nicholson.

MAKING COFFEE IN LARGE QUANTITIES

When making coffee for entertainments, allow one pound of coffee, finely ground, one and one-half gallons of water to each thirty persons.—Mrs. Rorer.

IN MAKING TEA

Remember the old adage of our "grandmother's,"
"Unless the teakettle boiling be,
Filling the tea-pot, spoils the tea."

TEA

One teaspoonful of tea, and one cup of boiling water is the usual amount for each person. Scald the tea-pot; it is better to use china or porcelain. Use fresh boiling water; steep five minutes. "Tea boiled is tea spoiled."

CHOCOLATE

Put four ounces of Walter Baker's Chocolate into double

boiler; when melted, add one quart of boiling water. Beat until smooth. Serve with an equal quantity of scalded milk, with whipped cream on top.—Mrs. Rorer.

COCOA

For six cups of cocoa use two tablespoonfuls of Walter Baker's cocoa, two tablespoonfuls of sugar, half a pint of boiling water, and a pint and a half of scalded milk. Let this mixture boil for five minutes. A gill of cream is a great addition.—Miss Parloa.

GRAPE JUICE

Take ten pounds of Concord grapes, two quarts of water, and let simmer until soft enough to press out the juice, then return to the stove, add two cups of sugar, let boil, skim, and bottle hot.—Mrs. William B. Thomas.

PINEAPPLE PUNCH

Boil a pound of sugar and a quart of water five minutes, and strain; add to it the juice of one lemon and one-half pint of grated pineapple, stir and strain again. Add sufficient amount of cracked ice to make it palatable, and one-half pint of finely picked pineapple, a few strawberries cup in halves, and a few raspberries may be added whole.—Table Talk.

STRAWBERRY PUNCH

One pint of strawberry juice from good berries and add two cups of granulated sugar, and the juice of one lemon, and one and one-half pints of water. Let stand on ice two or three hours and serve with finely crushed ice.—Mrs. L. Mallette.

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Weights and Measures

THE HOUSEWIFE'S TABLE.

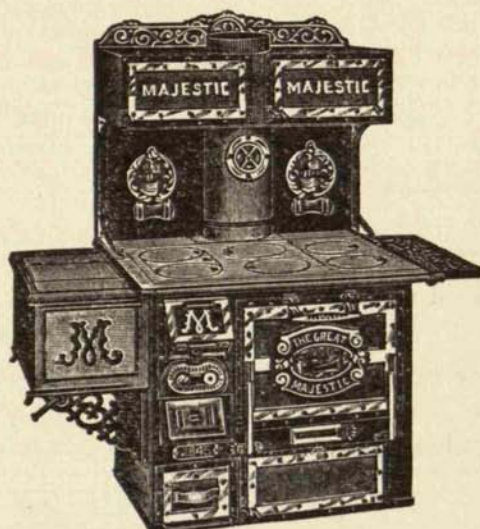
The following is a very valuable housewife's table, by which persons not having scales and weights at hand may readily measure the article wanted to form any recipe without the trouble of weighing—allowance to be made for an extraordinary dryness or moisture of the articles weighed or measured.

Wheat Flour—1 pound is.....	1 quart.
Corn Meal—1 pound 2 oz. is.....	1 quart.
Butter, when soft—1 pound is.....	1 quart.
Loaf Sugar, broken—1 pound is.....	1 quart.
Powdered Sugar—1 pound 1 oz. is.....	1 quart.
Brown Sugar—1 pound 2 oz. is.....	1 quart.
Ten Eggs, average size.....	1 pound.
Large Tablespoonfuls	16 to $\frac{1}{2}$ pint.
“ “	8 to gill.
“ “	4 to $\frac{1}{2}$ gill.
Two Gills make.....	$\frac{1}{2}$ pint.
Two Pints make	1 quart.
Four Quarts equal.....	1 gallon.
A common-sized Tumbler holds.....	$\frac{1}{2}$ pint.
A Teacup holds.....	1 gill.
A large Tablespoonful equals.....	$\frac{1}{2}$ ounce.
Forty Drops equals.....	1 teaspoonful.
Four Teaspoonfuls make.....	1 tablespoonful.

Table of Weights and Measures.

One quart of sifted flour—One pound.
One quart of powdered sugar—One pound and seven ounces.
One quart of granulated sugar—One pound and seven ounces.
One pint of closely packed butter—One pound.
Butter about the size of an egg—Two ounces.
One heaped tablespoonful of butter—One ounce.
One heaped tablespoonful of powdered sugar—One ounce.
Ten eggs—One pound.
One pint of granulated sugar heaped—One pound.
One heaped tablespoonful of flour—One ounce.
Three tablespoonfuls of grated chocolate—One ounce.
Four gills—One pint.
Two pints—One quart.
Four quarts—One gallon.

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40^{ad}

1 Carrot
1 potatoe
1 Sugar
1 Suet
1 Raisins
1 Currants

1 1/2 Flour

1 Teaspoon soda

little salt, spices

van

Ice cream cake

X

$\frac{1}{2}$ cups soft white sugar,

$\frac{1}{2}$.. Butter,

$\frac{1}{2}$.. sweet milk,

Whites of 5 eggs,

$2\frac{1}{2}$ cups of flour, scant

1 teaspoon of Vanilla

2 level teaspoons of Royal B. P.

cream sugar & butter then

add milk & Vanilla. sift

Baking P. with flour and

add, adding Whites of eggs

last. Bake in a slow oven.

