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Cook Book

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March 1892

1892

The Service Guild

Cook Book

A CAREFUL COMPILATION OF
TRIED AND APPROVED RECIPES

Compiled and arranged by the Service Guild

of the

First Baptist Church

Lansing, Michigan

1906

"Cookery means the knowledge of Medea and Circe, and of Helen, and of the Queen of Sheba. It means the knowledge of all herbs and balms, and fruits and spices, and all that is healing and sweet in the fields and groves, and savory in meats. It means carefulness and inventiveness, and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means much testing and no wasting; it means English thoroughness and French art and Arabian hospitality; and, in fine, it means that you are to be perfectly and always ladies—loaf givers."

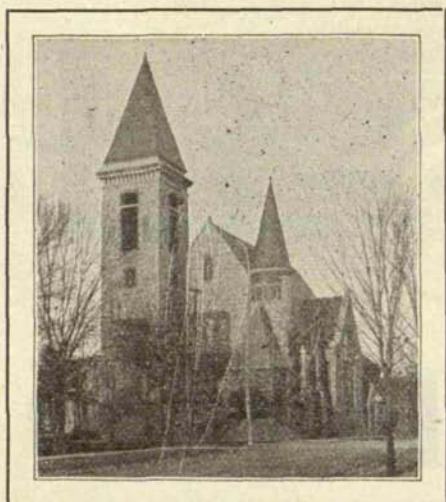
—RUSKIN.

Dedication

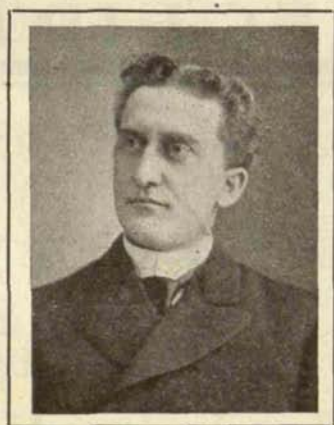
To Them
Through whom our inspiration came
And, to whom we owe our practice,
Our Husbands.

FIRST BAPTIST CHURCH OF LANSING.

COR. CAPITOL AVE. AND IONIA ST.

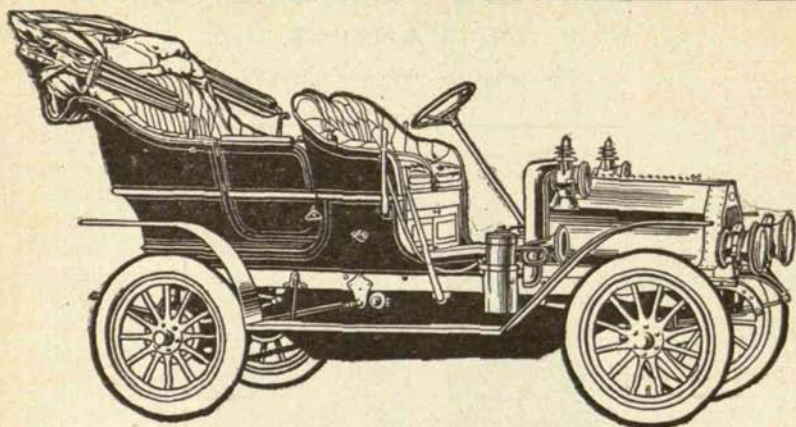


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OUR PASTOR,
REV. E. M. LAKE,

414 CAPITOL AVE., N.



REO

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RECEIPT

... FOR ...

HEALTH AND HAPPINESS

LANSING, MICHIGAN

TABLE OF MEASURES AND WEIGHTS.

2	cups butter (packed solidly).....	1 pound
4	cups flour	1 pound
2	cups granulated sugar.....	1 pound
$2\frac{2}{3}$	cups powdered sugar	1 pound
$3\frac{1}{2}$	cups confectioner's sugar.....	1 pound
$2\frac{2}{3}$	cups cornmeal	1 pound
$1\frac{7}{8}$	cups rice	1 pound
$4\frac{1}{2}$	cups graham flour	1 pound
$3\frac{7}{8}$	cups whole wheat flour.....	1 pound
$4\frac{1}{3}$	cups coffee	1 pound
2	cups finely chopped meat.....	1 pound
9	large eggs	1 pound
1	square Baker's chocolate.....	1 ounce
3	teaspoons	1 tablespoon
16	tablespoons	1 cup
2	tablespoons butter	1 ounce
4	tablespoons flour	1 ounce

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LADIES' FURNISHINGS.

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TIME TABLE FOR COOKING.

	Hours.	Minutes.
Coffee boiled		1 to 3
Eggs, soft boiled.....		6 to 8
Eggs, hard boiled		35 to 45
Mutton, leg, boiled	2 to 3	
Lamb or mutton chops, broiled.....		6 to 8
Mutton, saddle baked.....	1½	
Ham, weight 12 to 14 lbs, boiled....	4 to 5	
Turkey, weight 9 pounds, boiled.....	2 to 3	
Fowl, 4 to 5 pounds, boiled.....	2 to 3	
Chicken, 3 pounds, boiled.....	1 to 1¼	
Chicken, 3 pounds, baked.....	1 to 1½	
Turkey, weight 9 pounds, baked.....	2½ to 3	
Goose, weight 9 pounds, baked.....	2	
Duck, baked	1 to 1½	
Pork, chine or spare-rib, baked.....	3 to 3½	
Fish, thick, weight 3 to 4 lbs, baked..		45 to 60
Beef, sirloin or rib, weight 5 lbs., baked rare	1	
Beef, sirloin or rib, weight 10 lbs., baked rare	1½	
Beef, sirloin or rib, weight 5 lbs., baked done	1¼	
Beef, sirloin or rib, weight 10 lbs., baked done	2	
Length of time for cooking fish or meat does not depend so much on the number of pounds to be cooked as to the extent of surface exposed to the heat.		
Bread (white loaf).....		45 to 60
Bread (graham loaf).....		35 to 45
Biscuits, raised and baking powder..		12 to 20
Corn cake, thick.....		30 to 35
Cookies		6 to 10
Sponge cake and angel cake.....		45 to 60
Cake, layer		20 to 30
Cake, loaf		40 to 60
Cake, pound	1¼ to 1½	
Cake, fruit	1½ to 2	
Scalloped oysters		25 to 30
Baked beans	6 to 8	

REAL ESTATE HEADQUARTERS IS AT HOLMES

SOUPS.

"The banquet waits our presence,
Good sisters, let us dine."

Soups are divided into two classes, those made with stock and those made without stock.

Bouillon is made from lean beef, delicately seasoned, and is usually clear.

Brown soup stock is made from beef with bone and a little fat on, highly seasoned with vegetables, spices and sweet herbs.

White soup stock is made from veal or chicken and delicately seasoned.

Consomme is usually made from two or three kinds of meat and highly seasoned. It is always served clear.

Cream soups are made of vegetables or fish with milk and a small amount of cream and seasonings.

Purees are made from vegetables or fish forced through a strainer and retained in the soup, generally thickened.

Bisques are made from shellfish, vegetables, etc., and served with dice of the same. They are made similarly to purees.

Beef ranks first in soup making. It should be cut from the fore or hind shin, which cuts contain the marrow bone. Meat, bone and fat are all necessary to soup making, the proportion being about two-thirds of lean to one-third of bone and fat. Remove the lean meat from the bone and cut in dice; place on fire in cold water and let cook with the bones and fat very slowly that all of the juice may be drawn out of the flesh; cook six or seven hours at a very low temperature; strain and cool quickly, as this prevents fermentation. This stock may be used in many different kinds of soup.

BEAN SOUP.—Soak beans over night with one teaspoon of soda in water, and, in the morning, drain, replacing with fresh water; set on fire until skins slip off easily; now throw them into cold water and rub thoroughly, when skins will rise to the top and may be removed; boil beans until soft, allowing two quarts of water to one quart of beans; mash beans and add flour and butter that have been rubbed together; salt and pepper to taste; put through a colander; rub thick portions through with a silver or wooden spoon, and put into it, when served, toasted bread cut into small cubes.—Mrs. Denison Longyear.

Everybody gets a Square Deal at the Milne Grocery Co.

RICE PORRIDGE.—(The national soup of Italy.) Wash thoroughly a cup of rice, cover with a pint of stock, simmer gently until rice is perfectly tender, press through a sieve; put a quart of milk into double boiler; rub together a tablespoon of butter and two of flour; add to milk half pint of finely chopped cheese, then add the butter and flour and stir until soft and creamy; add the rice; add a level teaspoon of salt and it is ready to serve with croutons.—Mrs. Charles Herrmann.

Croutons may be made using stale bread cut in dice and toasted or they may be browned in melted butter. They are used in place of crackers with all cream soups.

TOMATO SOUP 1.—Three pints of water, one pint of tomatoes, one cup of codfish without soaking, one lump of butter; boil twenty minutes; add one pint of milk; let come to a boil and add one-fourth teaspoon of soda.—Mrs. S. L. Lockwood.

TOMATO SOUP 2.—Strain one-half pint of tomatoes; add one quart beef or chicken broth, salt and pepper and several shakes of celery salt; thicken until the consistency of cream.—Mrs. Ethel Covert.

TOMATO SOUP 3.—One quart ripe tomatoes, one onion, two tablespoons of flour, 4 tablespoons of butter, 2 tablespoons of sugar, one tablespoon of salt, one-third tablespoon of pepper, three quarts of water, one pint of milk; boil tomatoes and onions in water three-quarters of an hour; add salt, pepper, butter, sugar and flour; boil ten minutes, then add the boiling milk.—Mrs. Fred Mott.

TOMATO SOUP 4.—One can of tomatoes and one small onion cut fine, boiled together; rub through a colander; place on stove and let come to boil; add one-half teaspoon of soda dissolved in water and stir until it stops foaming; then add a level tablespoon of butter, one teaspoon of salt, small pinch of cayenne pepper and three crackers rolled fine, and just before serving add a pint of boiling milk very slowly, stirring all the time so that it will not curdle.—Mrs. Denison Longyear.

TOMATO BISQUE.—Have kettle hot, and brown one tablespoon of flour and one tablespoon of butter together; strain a quart of cooked tomatoes through a colander and when boiling stir in one-half a teaspoon of dry soda; add milk to quantity desired; salt and pepper before removing from the fire.—Miss Grace E. Murdoch.

CELERY SOUP.—Three cups of celery chopped, one pint boiling water, one pint boiling milk, a piece of butter, one-fourth of a cup of flour; cook celery until soft, rub through a sieve; scald the milk, add the celery and one small onion; thicken with the flour; add the butter; cook all together.—Mrs. E. G. Satterlee.

Everything you want can be found at Cameron & Arbaugh's.

CREAM TOMATO SOUP.—Add to two tablespoons melted butter, not browned, two tablespoons flour and add slowly two cups hot milk, season with one-half teaspoon salt and one-fourth teaspoon pepper; then strain one and one-half cups cooked tomatoes and add one-fourth teaspoon soda; add this to above sauce and cook in double boiler; serve hot.—Edna K. Heath.

CREAM TOMATO SOUP.—One quart tomatoes; cook them and put through wire sieve; place on stove and season with pepper and salt and butter; put one quart of milk in double boiler; when hot, thicken with two tablespoons flour; when thick enough, add one small teaspoon soda to the tomatoes; then add to the milk; let come to a boil and serve.

OYSTER SOUP.—Drain the liquor from the oysters and heat and strain; add to this the oysters which have been washed in one cup of cold water and all pieces of shell removed, and heat till the edges of the oysters curl; melt the butter; add the flour, and then slowly add the milk which has been scalded with the seasonings chopped fine; add to this the oysters and their liquor.

OYSTER STEW.—One quart of oysters, one quart of scalded milk, one-fourth of a cup of butter, two teaspoons of salt and one-eighth of a teaspoon of pepper; heat liquor to the boiling point; add oysters and cook until plump; remove oysters with a skimmer and put in a tureen with butter, salt and pepper; add oyster liquor which has been previously strained and the milk.—Mrs. Charles Herrmann.

CORN SOUP.—One can of corn, one pint of boiling water, one pint of milk, one slice of onion, two tablespoons of butter, two tablespoons of flour, one teaspoon of salt, few grains of pepper; put the corn through a grinder or chop; add water and simmer twenty minutes; rub through a sieve; scald milk with the onion; add milk to the corn; bind with the butter and flour cooked together; add salt and pepper.

CREAM OF LIMA BEAN SOUP.—Soak the lima beans over night and make as corn soup. Onions sliced and a carrot cut in dice may be added.—Mrs. Charles Herrmann.

PEA SOUP.—One can of peas, two teaspoons of sugar; put peas after draining them from the liquor in the can in the cold water and simmer twenty minutes with the sugar; rub through a sieve and reheat, binding with the butter and flour cooked together; scald milk with the onion; add the pea mixture and salt and pepper.

POTATO SOUP.—Cook three potatoes in boiling salted water; when done, rub through a strainer; scald one quart of milk with two

Have your Watches, Clocks and Jewelry Repaired at Heath's.

slices of onion and remove onion; add the milk slowly to the potatoes; melt four tablespoons of butter and add two tablespoons of flour, one and a half tablespoons of salt, celery salt, pepper; when well mixed stir in the boiling soup and cook one minute; strain and sprinkle with a little parsley just before serving.

TOMATO BOUILLON.—One can of tomatoes, one-half a bay-leaf, two sprigs of parsley, one-half an onion sliced thin, four cloves, one-half a teaspoon of salt, dash of cayenne, one pint of water, and one tablespoon of arrow root or two tablespoons of corn starch; heat all of the ingredients, excluding the arrow root, slowly one-half an hour; strain through two thicknesses of cheese cloth; bring slowly to the boiling point and add the arrow root or corn starch dissolved in cold water; stir till thickened and simmer for ten minutes; the bouillon made with the arrow root is clearer than that made with the corn starch; serve in bouillon cups and garnish each serving with one teaspoon of whipped cream.—Miss Erminah Jarrard.

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but the best

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If it's something to eat that you pursue,

M. C. Bowdish would like to MEAT you.

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Dealer in

Fresh and Salt Meats

MEATS AND POULTRY.

When old Mother Hubbard
Went to her cupboard,
She must have been weak in the head,
For she looked for a bone,
And because she had none,
It is said that her doggie dropped dead.
Now, if she had searched her cupboard all o'er
For a brisket of pork, or a fillet of beef,
Old Tray'd worn a smile,
And have stayed here a while,
Since victuals, not bones, bring to hunger relief.

In boiling meat, be careful to have it just simmer if you wish it tender.

Meat should be removed from paper as soon as it comes from the market, otherwise the paper absorbs some of the juices. Meat should be kept in a very cool place.

Always wipe beef, before using, with a cheese cloth wrung out of cold water, but never allow it to stand in a pan of cold water as the juices will be drawn out.

By putting meat into cold water and allowing the water to heat gradually a large amount of juice is extracted and the meat is tasteless; and by long cooking the connective tissues are softened, which gives the stock, when cold, a jelly-like consistency. This applies to soup making.

By putting the meat into boiling water or a very hot oven and allowing the meat to cook a few minutes until thoroughly seared over, then lowering the temperature, the inner juices are prevented from escaping. This applies where nutriment and flavor is desired in meat.

ROAST BEEF.—The best cuts for roasting are: tip or middle of sirloin, back of rump, or first three ribs. Wipe meat, place on dripping pan skin side down, rub over with salt and dredge with flour; place in a hot oven; after flour is browned, reduce the heat and baste with fat which has tried out; if meat is very lean it may be necessary to put trimmings of fat in the pan. Baste every ten minutes; when meat is about half done, turn over and dredge with flour that the skin side may be uppermost for the final browning.

Diamonds and Watches in Elegant Designs at Heath's.

ROAST BEEF GRAVY.—Remove some of the fat from the pan, leaving three tablespoons; place over fire and add three tablespoons of flour and stir until well browned; add one and one-half cups of water; cook five minutes after it begins to boil, stirring constantly; season with salt and pepper and strain.

ROAST LAMB.—Lamb may be roasted as roast beef, only a small amount of water is often needed in the pan. Lamb may be boned and stuffed.

STUFFING FOR LAMB.—One cup of cracker crumbs, one-fourth of a cup of melted butter, one-fourth teaspoon of salt, one-eighth teaspoon of pepper, one-half tablespoon poultry seasoning, one-fourth cup boiling water.

FRICASSEE OF VEAL.—Wipe two pounds of veal cut from loin and cover with boiling water; add one small onion, celery and carrot; cook slowly until meat is tender; remove meat, sprinkle with salt and pepper and fry in pork drippings; make gravy of the liquid in which the meat was cooked and pour over the veal.

ROAST VEAL.—Roast the same as roast beef, placing around the meat strips of fat, salt pork; bake three or four hours in a moderate oven, basting every fifteen minutes with one-third of a cup of butter melted in one-half a cup of boiling water, and after this is used baste with the fat in the bottom of the pan; serve with brown gravy.

BAKED HAM.—Soak ham over night in cold water to cover; wash thoroughly and put in a kettle, cover with cold water and heat to the boiling point and let simmer until tender; remove from fire and let stand in water until cold; remove from water, cut off outside skin, rub with brown sugar and cracker crumbs and stick full of cloves and bake slowly one hour; serve sliced cold with currant jelly.—Mrs. Charles Herrmann.

CANNELON OF BEEF.—One pound uncooked beef chopped fine, yolk of one egg, one tablespoon chopped parsley, one tablespoon butter, two tablespoons bread crumbs, one teaspoon lemon juice, one teaspoon salt, one-half teaspoon onion juice; mix all of the ingredients together and form into a roll six inches long, wrap in buttered paper, bake in a quick oven thirty minutes; baste every five minutes with one-fourth of a cup of butter in one cup of boiling water; serve with mushroom sauce.

MUSHROOM SAUCE.—One rounding tablespoon of butter, one rounding tablespoon of flour, one-half pint of soup stock or water, one-half teaspoon of onion juice, one-half teaspoon of salt, one tablespoon Worcestershire sauce, one-half pint can of mushrooms; melt

The Garner Furnace is Cheaper to run than a Hard Coal Stove.

the butter until dark brown; add the flour; mix well and brown a moment longer; add the stock and stir until it boils, then add the onion juice, Worcestershire sauce, salt, pepper and last of all the mushrooms.—Mrs. Wm. O'Connor.

Veal, like fish, cannot be hurried, but must be cooked steady and thorough. I use either cutlets or round steak cut in pieces large enough to serve; roll in flour and fry in hot butter until a nice brown; salt while frying.—Mrs. F. E. Watson.

Veal cutlets and steak may also be dipped first in flour, then in egg and then in cracker or bread crumbs and fried.

BEEF LOAF 1.—One and a half pounds of chopped round steak, one cup chopped suet, two slices of bread soaked in water, two well-beaten eggs, one-half a cup of cream; season with sage, salt and pepper; bake three-quarters of an hour.—Mrs. S. L. Lockwood.

BEEF LOAF 2.—Two pounds of chopped beef, one-half a pound of salt pork, two well-beaten eggs, one cup of cracker crumbs, chopped celery, onion and nutmeg, salt and pepper, one pint of milk, large piece of butter put on top.—Mrs. S. A. Rice.

BEEF LOAF 3.—One and a half or two pounds of beef, half a pound of fresh pork, one egg, one cup of cracker crumbs, butter size of an egg, salt, pepper and one cup of boiling water; mix well with the hands, put in baking tins, add a little water and bake two hours.—Mrs. Ganssly.

HAMBURG STEAK.—Chop one and one-fourth pounds beef and mix with one and one-fourth tablespoon chopped onion, three-fourths teaspoon salt (and one well-beaten egg if desired); heat saute pan till smoking hot and cook meat till both sides are seared, turning it often, being careful not to break balls; take from pan when seared, put butter in pan and when hot complete cooking meat; make gravy of one and one-half tablespoons butter and one of flour, one-fourth teaspoon salt, one-fourth teaspoon pepper, and when done pour over meat.—Edna K. Heath.

BEEF LOAF 4.—One and one-half pounds round steak, one-half a pound of salt pork, run through a grinder, two beaten eggs, one onion if liked, season with salt and pepper; mold in a loaf, dredge with flour, pour over a cup of boiling water and baste often.—Mrs. C. B. Turner.

BEEF LOAF 5.—Three pounds Hamburg steak, one tablespoon salt, one teaspoon of pepper, ten tablespoons cracker or bread crumbs, one cup milk, one-fourth cup butter, two eggs, season with sage;

Everything in Silverware for the Table at Heath's.

put in a deep dish, pour over a little hot water and bake one hour slowly.—Mrs. E. L. Howard.

BEEF LOAF 6.—Two pounds of raw chopped beef, one-half a cup of milk, one-third a cup of butter, one cup rolled crackers, one egg, one-half a tablespoon of salt and one-half a tablespoon of pepper.—Mrs. Cora L. Tenney.

MEAT SOUFFLE.—One cup chopped meat, yolks of two eggs beaten, small tablespoon of flour, one cup cream and meat liquor; mix all together and cook until it thickens; when cold add beaten whites of two eggs slowly and season with salt and pepper; line pudding dish with mashed potatoes, put this mixture in the center, cover with mashed potatoes, brush the top with milk and bake twenty minutes.—Mrs. E. M. Hodgman.

SHEPHERD'S PIE.—One pound of Hamburg steak, one-half cup chopped celery, one-half cup of tomato, one small onion chopped fine, two eggs, whites and yolks, beaten separately, two tablespoons melted butter, salt and pepper to taste; mix all together with one and a half cups of sweet milk; put in buttered baking dish and sprinkle bread crumbs over top and bake one-half hour. Salmon may be used instead of Hamburg steak.—Mrs. Blair.

BEEF, VEAL OR CHICKEN PRESSED.—Cook meat until tender so that it will fall apart; then pick apart, removing bones, gristle and fat; let liquor cook down until you have about a pint left; let stand until cool and skim off grease; season with salt and pepper and put shredded meat back in and heat all together again; line a deep pan with slices of hard-boiled eggs and put meat in; place another pan in it with a heavy weight and let stand in a cold place over night. When ready to serve turn out on a platter trimmed with parsley or celery leaves and slice on table.—Mrs. Denison Longyear.

FRIED FROG SHANKS.—Three dozen frog shanks cleaned and sprinkled with salt; let stand over night; two well-beaten eggs and finely rolled crackers; dip the shanks in the egg and then in the crackers; heat butter in frying pan and put the shanks in, laying them in rows; season with pepper and fry light brown; when one side is done, shake pan to loosen and cover with plate, turn over on plate, slide back in pan and fry other side to light brown; serve hot.—Mrs. C. L. Foerster.

BOILED TONGUE WITH TOMATO SAUCE.—Boil a beef tongue over a slow fire until tender; it will take about four hours; season with salt and pepper when about half done; remove the skin and gristle; serve hot with the following sauce. Tomato sauce: Melt a table-

Parker & Templeton, 117 S. Washington Ave. Loan Money on Jewelry.

spoon of butter and add half a small onion sliced and a bit of bay-leaf; let simmer for five minutes, then add a tablespoon of flour; stir until smooth and well cooked; have two cups of cooked tomatoes that have been well seasoned with salt, pepper, butter and a little sugar; add this slowly to the flour and onion; when thoroughly cooked, strain through a fine sieve.—Mary I. Johnson.

MEAT OMELET.—To utilize scraps of meat chop the same as for hash; to one cup of soaked bread crumbs add one cup of meat, one beaten egg, salt and milk sufficient to make a little wetter than mince meat; pour mixture in hot buttered baking dish and bake in a moderate oven.—Mrs. S. L. Lockwood.

CHICKEN PIE.—Cook chicken till tender; do not cover tightly when cooking; season to taste; thicken the gravy; line sides of the pan with the following dough and put in the chicken, leaving in some of the bones if desired and cover the top with the dough. Dough for pie: One-half a cup of shortening, two cups of butter-milk, two level teaspoons of soda, one teaspoon baking powder, flour and a little salt. Roll about half an inch thick. *Be sure to have an opening in the top crust.* Bake in a moderate oven thirty to forty minutes.—Mrs. Martha Fulton.

CHICKEN PIE 2.—Pick the meat from a well-cooked chicken, cut in small pieces, butter a three-quart pan, add to it fifty potato marbles that have been steamed till well done, then the chicken meat and the whites of six hard-boiled eggs cut in rings, and the yolks cut in two; take a cup of strong chicken stock and one pint of milk, season with salt and pepper and thicken with three tablespoons of flour stirred to a smooth paste in cold milk; when well cooked, turn over the chicken, potatoes and eggs, having enough to cover well; place in oven to keep hot; bake some small baking powder biscuit and place on top of the hot chicken pie.—Mrs. Charles E. Garner.

CHICKEN CROQUETTES.—Equal parts of chopped chicken and cracker crumbs, season with salt and pepper to taste, moisten with beaten egg and melted butter; fry in boiling lard.—Mrs. Charles E. Garner.

WALNUT ROAST.—One egg, half a cup of milk, one-half cup cream, two-thirds cup granola or dried crumbs, one-fourth cup chopped nuts, two-thirds teaspoon grated onion, two-thirds teaspoon salt; beat egg and milk and cream, salt, grated onion, granola and chopped nuts; soak for fifteen minutes; bake in oiled or buttered bread tins in a moderate oven about twenty minutes.—Mrs. F. L. Young.

We have at our store, 226 Washington avenue north, Battle Creek Health Foods.—Lucy B. Lorenz.

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VEGETABLE ROAST OR MOCK TURKEY.—One-half cup lentil pulp, one-fourth cup strained tomato, one egg, one-half a cup of nut meal, one-eighth cup granola, one-eighth cup browned flour, season with grated onion, salt and sage, one-eighth cup cream; mix and form in shape of turkey; bake fifteen to twenty minutes.—Battle Creek Sanitarium.

ROAST TURKEY.—Clean, stuff and truss a ten-pound turkey; place on its side in a dripping pan; rub entire surface with salt and the breast, legs and wings with one-third of a cup of butter mixed with one-fourth of a cup of flour; dredge bottom of pan with flour; place in a hot oven and when seared reduce the heat and baste with fat in the pan to which a cup of boiling water has been added; continue basting every fifteen minutes until turkey is cooked, which will require about three hours; during the cooking turn the turkey frequently that it may brown evenly.

TURKEY STUFFING 1.—Three rounding tablespoons of butter, three tablespoons of flour, three cups of bread crumbs, a cup and a half of chopped celery, rounding teaspoon of salt and pepper and a rounding teaspoon of chopped onion; thyme or poultry seasoning.

TURKEY STUFFING 2.—Three cups chestnuts, shelled and blanched, cook in boiling salted water until soft; drain and mash, using a potato ricer; add one quarter of a cup of butter, one teaspoon salt, one-eighth teaspoon pepper and one-fourth of a cup of cream; melt one-fourth of a teaspoon of butter mix with one cup of cracker crumbs; then combine the mixtures.

ROAST GOOSE.—Prepare as a turkey, washing the goose in hot soapsuds; then wash in cold soda water; roast as turkey, using strips of fat salt pork over the breast of the goose. It will take about two hours to roast. May be parboiled first and fat skimmed off or steamed till tender.

POTATO STUFFING FOR GOOSE.—Two cups hot mashed potato, add to this one and one-fourth cups soft stale bread crumbs, one-fourth cup finely chopped salt pork, one finely chopped onion, one-third of a cup of butter, one egg, one and a half teaspoons of salt and one teaspoon of sage. This stuffing is also good for squabs and quail.—Mrs. Chas. Herrmann.

BLANQUETTE OF CHICKEN.—Two cups of cold, cooked chicken cut in strips, two tablespoons of butter, three tablespoons of flour, one cup of milk, salt and pepper; make a gravy of the butter, milk, flour, salt and pepper; add the chicken; when well heated add the yolks of two eggs slightly beaten and diluted with two tablespoons of milk; cook a few moments and then add one tablespoon of finely chopped parsley. Veal may be used in place of chicken.

The Garner Furnace burns Soft Coal Clean as Hard Coal.

PORK CHOPS WITH FRIED APPLES.—Arrange pork chops on a platter after they have been well browned; surround with slices of apples, cut one-half an inch thick, fried in the fat remaining in the pan.

BAKED HAM WITH EGGS.—Chop meat fine and season; put in hot buttered pattie or gem pans; break an egg on top and bake.

MEAT CROQUETTES.—One rounding tablespoon of butter, three rounding tablespoons of flour, one cup of milk or cream made into a gravy; add a dash of cayenne pepper, a teaspoon of onion juice, a teaspoon of salt, a dash of pepper and two cups of chopped meat; when partly cold roll in cylinders, dip in flour, then in egg, then in crumbs and fry in a frying basket in deep fat.—Mrs. Charles Herrmann.

SWEETBREADS.—Remove from paper as soon as received from the market; plunge in cold water and allow to stand one hour; put in salted water to which a teaspoon of vinegar has been added; boil slowly twenty minutes; drain and plunge again into cold water; they may then be dipped in flour, egg and crumbs and fried in deep fat; or they may be split crosswise and broiled.—Mrs. Charles Herrmann.

CHICKEN TIMBALES.—Pass the breast of a raw chicken several times through a meat chopper; there should be one cup of pulp; add an egg and beat until smooth; then add three more eggs, one at a time, beating the mixture smooth after the addition of each egg; then gradually beat in one pint of cream; season with one teaspoon of salt; turn into buttered timbale molds and cook in a pan of hot water, without allowing the water to boil; about twenty minutes of cooking will be required; served turned from the molds with cream sauce.—Mrs. F. A. Lockwood.

BROILED STEAK (Delmonico).—Select a thick sirloin, trim the edges and remove the bone; prepare a dressing with half a teaspoon of salt, a little pepper, a bruised bay-leaf, and a bit of parsley and two tablespoons each of lemon juice and olive oil; place the steak in this marinade and turn occasionally, keeping it in over night if possible; remove the herbs and broil under a hot flame; when seared on both sides, reduce the heat and finish cooking slowly, allowing about ten minutes for a steak an inch and a quarter thick. Only one turning is necessary. The flame may be extinguished for the last few minutes of cooking, but should be lighted fully five minutes before the broiling is begun to insure an intense heat.—Mrs. F. A. Lockwood.

FOR SEASONING SAUSAGE.—For twenty-five pounds of ground pork

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use eight ounces of salt, four ounces of pepper and three ounces of sage (if liked); mix well.—Mrs. Charles E. Garner.

RABBITS.—Rabbit fricassee may be made the same as a chicken fricassee. To make a pie, first stew till tender and then proceed as for chicken pie. To roast, make a dressing and sew it into the rabbit and bake in the oven, basting often; place a few strips of salt pork on the rabbit before baking. Wild rabbits may be soaked over night in a weak vinegar water to remove the strong taste.

POTTED LIVER.—One pound of calf or, beef liver, one pound of bacon, two eggs, one cup of cracker crumbs, two tablespoons of vinegar, one-half cup of stock, 1 teaspoon of salt, one-fourth teaspoon of pepper, one teaspoon of onion juice, one salt spoon each of cinnamon, nutmeg and cloves; cut bacon into small pieces, put in frying pan over a slow fire, fry out fat and remove cracklings; cut liver into slices, put into fat and cook slowly until done moderately brown; remove liver and chop fine; add to the fat remaining in pan one cup of boiling water; let it cook down to one-half cup; beat eggs without separating and add all other ingredients; pack into greased mold and steam one hour; serve cold with tomato catsup, Worcestershire sauce, etc.—Miss Kate Landes.

SPICED HAM.—Get a picnic ham and take off the rind before cooking; parboil about an hour; drain and add fresh water; put about two dozen cloves in the ham, throw a stick of cinnamon about two inches long in the kettle, about one dozen whole peppers, about one dozen whole allspice, grate nutmeg over it before putting it back into the kettle and then cook it another hour.—Mrs. Pratt.

BEEF LOAF.—Two pounds of round steak, one-half pound of salt pork, one egg, one teacup of bread crumbs; make into a loaf and bake one-half hour; grind the steak, chop the pork and mix well with the crumbs and egg; put a little water in a pan to keep from burning. (A gravy can be made from this.)—Mrs. Frank Wall.

CREAMED CHICKEN.—One small chicken, boil and pick up as for a salad, one cup of celery cut up fine, one can of mushrooms; pour off juice of mushrooms and mix chicken, celery and mushrooms, after being cut up, together; stir two tablespoons of butter and two and one-half tablespoons of flour until smooth; heat one-half pint of milk or cream and the juice of the mushrooms, boiling hot; mix in the butter and flour; salt and pepper to taste. Butter a baking dish; put in one layer of chicken, one of gravy and repeat until all is used; cover with buttered bread crumbs; bake one-half hour.—Tena Goritz.

FRICATELLI.—Chop raw, fresh pork very fine, add a little salt,

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plenty of pepper and two small onions chopped fine, half as much bread as there is meat, soaked until soft, two eggs; mix well together, make into oblong patties, and fry like oysters. These are nice for breakfast; if used for supper serve with sliced lemon.—Mrs. Cora E. Brusselbach.

TOAD-IN-THE-HOLE.—Mix one pint flour and one egg with milk enough to make a batter (like that for batter cakes) and a little salt; grease dish well with butter, put in lamb chops, add a little water with pepper and salt, pour batter over it and bake an hour.—Mrs. Cora E. Brusselbach.

MOLD OF RICE AND MEAT.—(A good way to use cold meat.) One cup of rice, thrown in four cups of boiling water, cooked soft, salted and drained, one pound of meat (any kind) chopped fine, one egg, beaten without separating, two tablespoons of cracker crumbs, one tablespoon of chopped parsley, 1 teaspoon of salt, one-fourth teaspoon each of pepper and celery salt; combine all ingredients except rice; grease mold, pack rice about sides, reserving about three tablespoons; put meat mixture in center, rest of rice on top; steam one hour; serve with tomato sauce.—Miss Kate Landes.

RICED CHICKEN.—Cook one chicken until tender; remove large bones, put in baking dish; thicken liquor as for gravy; cook one-half cup of rice until very soft; season with salt and pepper; add some gravy, pour some gravy over chicken, spread rice over it, pour over rest of gravy and bake in oven till brown on top.—Mrs. M. J. Murray.

EGG CUTLETS.—Four hard-boiled eggs, one cup of milk, one tablespoon of butter, one tablespoon of flour, 1 tablespoon of chopped parsley, one teaspoon of onion juice, three-fourths teaspoon of salt, four dashes of white pepper; boil eggs fifteen minutes, remove shells and put through press; put butter and flour in saucepan, over slow fire, mix smooth, not cook; add milk; stir constantly until *very* thick; remove from fire, add other ingredients and turn out to cool; form into cutlet shapes, dip into egg, then into bread crumbs; fry in hot fat; serve hot with green pea sauce. Can be made the day before and then warmed in oven. Can use peas instead of parsley.—Miss Kate Landes.

BOSTON BROWN HASH.—Chop any remains of cold meat; grease a deep pie dish and put a layer of cold mashed potatoes in the bottom, then a layer of meat, then a layer of stale bread crumbs; sprinkle with salt and pepper, place here and there a few bits of butter and moisten with half a cup of beef gravy, then add another

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layer of potato; dip a knife in milk and smooth over the top; bake in a moderate oven about an hour; serve hot.

FOAMY OMELET.—Beat yolks of six eggs and add one-half teaspoon salt, one-fourth teaspoon pepper, and six tablespoons milk; add whites beaten stiff, pour on hot-buttered pan; brown on bottom then brown top in oven and roll.—Mrs. Chas. Herrmann.

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FISH AND OYSTERS.

"Fishie, fishie in the brook,
Papa catch him with a hook,
Mamma fry him in a pan,
Baby eat him like a man."

To obtain from fish its greatest value it should be eaten fresh and in season. To determine the freshness of fish, the flesh should be firm and the eyes and gills should be bright. Frozen fish are undesirable, but if used should be thawed in cold water before cooking.

Cod is in season throughout the year, as is also halibut; turbot is in season from January to March; trout is in season from April to August; bluefish from May to October, or, if frozen throughout the year; mackerel, fresh, from May 1st to September 1st; salmon fresh, from May to September; shad from January to June; oysters from September to May, and lobsters from May to September; shrimps from May to October.

BOILED WHITEFISH WITH EGG SAUCE.—Have the backbone removed and sprinkle salt inside and out of a fresh whitefish (two or three pounds), let stand about a half hour, wash off salt and tie fish loosely in a cloth, lay in a large pan and cover with hot water, add to each quart of water a teaspoon of salt and tablespoon of vinegar; boil gently, allowing ten minutes to each pound; when done, remove from water, allow to drain for a minute, then cut strings and remove from the cloth; put cloth and all on the platter and roll gently until out of the cloth; pour over egg sauce and serve.

EGG SAUCE FOR ABOVE.—Rub smoothly together one tablespoon of butter and the same of flour, season with salt and white pepper, and stir into one cup of boiling milk, cut up two or three sprigs of parsley fine and stir in sauce; let all boil up a minute; add one hard-boiled egg cut in slices and pour over fish just as it is taken to table.—Mrs. Denison Longyear.

TOMATO SAUCE FOR THE ABOVE.—Use two tablespoons of butter and the same of flour rubbed together and seasoned with salt and pepper; add one and a half cups of milk and cook together until a smooth gravy is made, then add tomato catsup until of the desired

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red color and pour over the fish just before serving.—Mrs. Charles Herrmann.

PLANKED FISH 1.—Split open a firm fish and remove the backbone; lay on a well-buttered tin, dredge with flour, salt and pepper and spread with soft butter; bake in a hot oven ten or fifteen minutes, then surround the fish with a thick border of well-seasoned mashed potatoes and bake fifteen minutes longer; garnish with lemon and parsley and serve.—Mrs. Chas. E. Garner.

PLANKED FISH 2.—Clean and split a three-pound fish; put skin side down on an oak plank one inch thick and a little longer and wider than the fish, sprinkle with salt and pepper and brush over with melted butter; bake twenty-five minutes in a hot oven; remove from oven and spread with butter; garnish with parsley and lemon. The fish should be sent to the table on the plank. If cooked in the gas range, place in the lower oven, having the flame over the fish.—Mrs. Charles Herrmann.

BAKED PICKERAL.—Scale and clean the fish, skewer it with the tail in the mouth, lay it on a buttered pan with two slices of salt pork, a slice of onion and two of tomato underneath; spread butter over the top, dredge with flour and when flour browns baste frequently with melted butter and then with the fat in the pan; cook about forty minutes; serve with creamed oysters for sauce.—Mrs. F. A. Lockwood.

FRIED WHITEFISH.—Clean fish thoroughly, cut in pieces the desired size, rub inside and out with salt, add a little pepper and onion cut fine, dip in cornmeal or crumbs and fry in rather deep fat, half lard and half butter. This may be served with the tomato sauce given above, or with sliced lemon and tomato border. Garnish with parsley.

FISH TIMBALES.—Cook together until soft one cup of cream and one-half cup of bread or cracker crumbs; add two teaspoons of soft butter, one teaspoon of salt, two well-beaten yolks of eggs and pepper; cool and mix thoroughly with one and a half cups minced and cooked fish; add stiff whites of two eggs, put in buttered molds and steam for one-half an hour.—Mrs. Chas. E. Garner.

KEDGEREE.—Cook one cup of rice, when done mix with a cup and a half of cold cooked fish, three tablespoons of butter, three hard-boiled eggs chopped fine, cayenne pepper and a little salt; stir together and warm; put in Ramakin dishes, cover with buttered crumbs and bake; or fry in hot butter.—Mrs. Charles Herrmann.

LOBSTER NEWBERG.—Two tablespoons of butter, two tablespoons

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of flour; cream together and add one and a half cups of milk, the yolks of two eggs, dash of cayenne and salt to taste. A good chafing dish recipe. May be served with toast or hard crackers.

CODFISH BALLS 1.—Three pints of boiling water, one cup of salt codfish which has been picked into small pieces and freed from bones, one pint of potatoes peeled and quartered; boil all together until potatoes are soft, drain off the water; mash and beat all together until soft and smooth, add one teaspoon of butter, little pepper and when slightly cooled one well-beaten egg; dip tablespoon into hot lard and take up a spoonful of mixture and fry in hot lard. (Have lard in a deep dish that the balls may float.)—Mrs. Denison Longyear.

CODFISH BALLS 2.—Six good-sized potatoes boiled till tender; just before the potatoes are done, add a cup of codfish picked fine; when done, drain very dry; mash all together and add one tablespoon of butter and one egg; season to taste; form into small, round balls; just before frying roll lightly in flour.—Mrs. Charles Herrmann.

BAKED FISH.—Season inside and out with salt, pepper and a little lemon juice or vinegar; stuff and sew; put on dripping pan and bake in oven, basting with one-third of a cup of butter melted in one-half a cup of boiling water; tiny strips of salt pork may be inserted under the skin or in small gashes all over the fish.

STUFFING FOR FISH.—Three tablespoons of butter heated in a saucepan, then add three teaspoons chopped onion, three-fourths teaspoon salt and dash of pepper, six tablespoons of hot water or milk, one-half a teaspoon of seasoning and a little chopped celery; three cups of dry bread crumbs added the last of all.—Mrs. Charles Herrmann.

CREAMED FISH.—Remove all bones and skin from the contents of a can of salmon and separate into flakes; make a white sauce with four tablespoons each of flour and butter and one and one-half cups of milk; season with salt and pepper; fill pan or shells with alternate layers of sauce and fish; cover with three-fourths of a cup of cracker crumbs mixed with three tablespoons of butter; brown in the oven; remnants of cold cooked fish may be used in the same way.—Mrs. Charles E. Garner.

SALMON LOAF 1.—One can of salmon, one cup of dried bread crumbs, one egg, three tablespoons butter, three-fourths cup of milk, salt and pepper to taste; bake in a loaf. Sauce: Two cups of milk, one heaping tablespoon of flour and two eggs; heat the milk, add the flour which has been moistened with a little of the milk and cook thoroughly, add the beaten eggs just before remov-

Heath Carries a Fine Line of Souvenir Spoons.

ing from the fire; season with salt, pepper and a tablespoon of butter.—Mary L. Johnson.

SAUCE FOR SALMON LOAF.—One-fourth of a cup of butter, juice from the can, one-half a cup of milk, a little chopped onion and a little lemon juice, thicken with a tablespoon of corn starch.

SALMON LOAF 2.—One can of salmon, two tablespoons of butter, one-half a cup of bread crumbs, one cup of milk, three eggs, pepper and salt; rub fish with the butter until it is a smooth paste, add the bread crumbs, seasoning and beaten eggs; stir in milk and pack in small pail or pan that has been larded; steam for one and one-half hours; serve with white sauce; slice when cold.

SALMON LOAF 3.—Two cans of salmon, remove skins and large bones, two tablespoons melted butter, one and a half cups of bread crumbs, teaspoon of salt, a pinch of red pepper, four well-beaten eggs; put into a buttered dish and steam one-half an hour; when done, turn out on platter and pour over the following sauce and serve:

SAUCE.—One tablespoon butter, yolks of two eggs beaten, little salt, juice of one lemon; stir over a teakettle until thick then add one small teacup of boiling water and stir until thick again; add one tablespoon of chopped onion and two tablespoons of green peas (if you have them); pour over the salmon loaf and serve while hot. This is enough to serve one dozen persons.—Mrs. Denison Longyear.

FRIED OYSTERS.—Drain oysters from liquor, sprinkle with salt and pepper, take one large or two small oysters and roll in fine cracker crumbs; then dip in beaten egg and milk, to which salt and pepper have been added, then roll in cracker crumbs again. Let stand a little while and then fry in hot lard; have lard in deep kettle so that the oysters will float.—Mrs. Denison Longyear.

OYSTER BISQUE.—One pint of oysters, one-half a teaspoon of curry powder, one-fourth teaspoon paprika, one tablespoon of onion and one-half teaspoon of salt, one and one-half tablespoons of corn starch, one and one-half tablespoons of butter, hot milk or cream to mix; parboil oysters and drain them; saute the onion in the butter and blend oyster liquor, simmer ten minutes and then set to keep hot; chop the oysters fine and rub through a coarse sieve into the broth; to the remainder that will not pass through the sieve add an equal bulk minced mushrooms, one-half cup fine bread crumbs, one teaspoon melted butter, salt, pepper and curry to taste, enough raw egg yolk to bind the whole; roll in small balls, cook in hot oven five or six minutes; dilute the bisque with

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hot milk and serve three balls on each plate.—Mrs. F. A. Lockwood.

OYSTER COCKTAIL.—One and one-half cups tomato catsup, one tablespoon vinegar, four drops tobasco sauce, juice of one lemon, pepper and salt to taste; use small oysters, the smaller the better, allowing six to each person, and put over at least a tablespoon of the dressing; serve in sherbet cups with a little chopped ice. This will serve ten persons.—Mrs. E. L. Hopkins.

PANNED OYSTERS.—Place small pieces of toast in the dripping pan and on each put a large oyster, sprinkle with salt and pepper and bake until oysters are plump; serve with lemon butter.

LEMON BUTTER.—Cream three tablespoons of butter, add one-half teaspoon of salt, one tablespoon lemon juice and a few grains of cayenne.

CREAMED OYSTERS.—One and a half tablespoons of butter and the same of flour, season to taste, add three-fourths cup of milk and the oyster liquor which has been strained through a cheese cloth; last add one pint of oysters and cook till plump; serve on toast.

BROILED OYSTERS.—Clean large oysters and dry between towels; dip in melted butter, then in cracker crumbs which have been seasoned with salt and pepper; place in a buttered wire broiler and broil till juice begins to flow.

LITTLE PIGS IN BLANKETS.—Select large oysters; wrap each in a slice of thin bacon; skewer with a toothpick and fry until done.—Mrs. Charles Herrmann.

FRIED OYSTERS IN BATTER.—Dip large oysters in batter, fry in deep fat and serve garnished with lemon and parsley.

BATTER.—Two eggs, one cup flour, three-fourths cup of milk, salt and pepper.

SCALLOPED OYSTERS.—Melt butter in a saucepan, add bread or cracker crumbs and stir till all the crumbs are buttered, salt and pepper to taste; place a thin layer of crumbs in a well-buttered baking dish, add a layer of oysters, sprinkle with salt and pepper, pour over one-half cup oyster liquor and milk; repeat and cover the top with the remaining crumbs; bake thirty minutes in a hot oven; never allow more than two layers of oysters for scalloped oysters; if three layers are used, the middle layer will not be done when the other two are just right.

CREAMED OYSTERS.—One quart of cream, one quart of oysters;

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put the cream in a porcelain kettle, place in a pan of hot water on a stove; when the cream is hot, stir in rolled crackers and cook until it thickens; while this is cooking let the oysters come to a boil in their own liquor, skim carefully and drain off all the liquor and turn oysters into the cream; add a large tablespoon of butter and salt and pepper to taste.

FISH TURBET.—Steam a fine whitefish, remove all bones and season to taste. For dressing: One quart of milk heated and thickened with a small cup of flour; while hot, add one cup of butter; when cool, add two beaten eggs and a very small onion, chopped very fine, also a little parsley chopped with onion; put in baking dish, first a layer of fish then of dressing until all is used; cover top with bread crumbs; bake one-half hour. This is a splendid way to use up cold left-over fish, using the other ingredients proportionately.—Miss Kate Landes.

OYSTER NEWBERG.—Melt one tablespoon of butter, add one pint of oysters, one teaspoon salt, a little paprika, one teaspoon of grated onion, one teaspoon lemon juice; cook three minutes (until edges begin to curl); in another saucepan melt one tablespoon of butter, add one tablespoon of flour and when blended add one-half cup of cream and the yolk of one egg, slightly beaten; cook until it thickens, stirring slowly; add this to the oysters, mix well and serve on fresh toast. Very nice made in a chafing dish.—Miss Emily Nagel.

FRIED OYSTERS.—Drain the oysters and sprinkle with salt and a little cayenne pepper; let stand for a few minutes to drain; beat one egg with a little milk or water, add a pinch of salt; have ready a dish of cracker crumbs; dip the oysters, one at a time, first in the crumbs, then in the egg and then in the crumbs again, then fry in boiling lard and drain on a wire rack or on a brown paper; serve immediately.—Mrs. Mary Brown.

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VEGETABLES AND CEREALS.

Summer vegetables should be cooked as soon after gathering as possible. They may, however, be kept on the bottom of a dry, well-ventilated cellar. Lettuce may be kept by sprinkling with water and placing in a tin pail closely covered. Vegetables should be washed in cold water and cooked in boiling salted water till tender; if boiled uncovered the color is better retained.

MACARONI WITH CHEESE.—Take twelve sticks of macaroni, break into inch pieces, salt and cook until thoroughly done; drain and rinse with cold water; put a layer of cracker crumbs in the bottom of a small baking dish, add a layer of macaroni, then grated cheese; alternate the layers until there is the desired amount; add salt and butter, cover with boiling milk and bake thirty minutes.—Mrs. Fred Conklin.

MACARONI WITH TOMATOES.—One quart of tomatoes, one bay-leaf, one onion, salt and pepper; boil and strain; melt six tablespoons of butter and same of flour and while boiling pour in slowly the tomato; boil till smooth sauce; mix with this one-half box of macaroni cooked until tender; put into a buttered baking dish and sprinkle with grated cheese; bake one-half hour.—Mrs. C. B. Turner.

POTATOES AU GRATIN.—One quart of boiled potatoes chopped fine, one coffee cup of grated cheese, salt and pepper; mix two tablespoons of melted butter and three tablespoons of flour with two teacups of sweet milk; put a layer of potatoes and a layer of cheese and moisten with mixture, then another layer of potatoes and cheese and balance of mixture until dish is filled; sprinkle cracker crumbs over the top and bake twenty minutes.—Mrs. Blair.

POTATO BALLS.—These are nice to serve for supper. When you have mashed potato for dinner, be sure to make enough to have some left at supper time or next morning for breakfast; put in enough sweet milk so you can mold into balls, then flatten and roll in flour and fry in butter a pretty brown on both sides and serve hot on a platter garnished with fresh lettuce leaves.—Mrs. F. E. Watson.

MACARONI WITH CHEESE.—One dozen sticks of macaroni, broken into one-inch lengths; cook in three pints of boiling salted water,

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twenty minutes; turn into a colander, pour cold water over and drain; butter a baking dish and put a layer of grated or chopped cheese on the bottom, then a layer of macaroni, then a layer of sauce (see sauce below); continue this process until macaroni is used; cover the top with fine bread crumbs, bits of butter and cheese and bake until brown. Sauce: One tablespoon each of butter and flour stirred smooth; pour over this one and one-half cups of hot milk, add a pinch of salt and cook to the consistency of cream.—Mrs. Mary Brown.

TOMATO TIMBALES.—Beat six eggs until yolks and whites are blended, but not light; season with salt, pepper, onion juice and minced parsley and mix well with one and one-half cups of strained tomato; pour into buttered cups, place on several folds of paper in a pan of hot water and cook in a moderate oven twenty to thirty minutes, or until firm; turn onto a hot platter, insert sprig of parsley in each timbale and serve with a white sauce.—Mrs. C. E. Garner.

POTATO CROQUETTES.—Two eggs, two cups mashed potato, one teaspoon of onion juice, two tablespoons of cream, two teaspoons of parsley, one tablespoon of butter, one teaspoon of salt, a dash of pepper and a little nutmeg; mix thoroughly, flour the hands and roll into croquettes about two and one-half inches long and one inch thick; roll these well in beaten egg, then in bread crumbs; fry like friedcakes.—Mrs. F. L. Young.

CORN PATTIES.—One pint sweet corn, one-half cup cream, one well-beaten egg, one-half teaspoon salt; cracker or dry bread crumbs of such consistency that it can be formed into cake; bake until brown.—Battle Creek Sanitarium.

CABBAGE AU GRATIN.—Remove, without breaking, six of the leaves of a head of cabbage and cut the remainder into small pieces; put on to boil in cold salted water and when the whole leaves can be pierced with a broom straw, strain them from the pot and arrange them around the side of a baking dish as a shell to receive the creamed mixture; when the rest of the cabbage is tender, drain well and mix with one pint of cream sauce to which has been added one-half cup of grated cheese; turn into the baking dish, sprinkle top with cheese and bread crumbs and put into the oven long enough to brown lightly. This is delicious.—Mrs. Clarence E. Bement.

SCALLOPED ONION.—Cook onions until tender; pour into a shallow baking dish, cover with butter sauce, made either with milk or water; sprinkle with buttered bread crumbs, then with grated cheese, then brown in the oven.—Mrs. H. E. Thomas.

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APPLES BAKED WITH FIGS.—Steam sufficient figs until tender, cut in small pieces and roll in powdered sugar in which is mixed a pinch of cinnamon; core large, tart apples and fill with the figs; bake in a hot oven and add a little water to prevent burning; when tender put in a serving dish and pour over them a syrup made by boiling a half cup of sugar with four tablespoons of water flavored with drop of vanilla; serve when cold with whipped cream.—Mary I. Johnson.

SCALLOPED CORN.—One can corn, two eggs, two tablespoons sugar, four crackers, rolled, salt, pepper, one pint of milk, butter size of egg melted; mix well, pour into a baking dish and bake.—Mrs. Bessie Brown.

RICE CROQUETTES.—Two cups of cooked rice, one small cup rolled crackers, two tablespoons sugar, three eggs beaten light, small piece of butter, a little vanilla, salt to taste; mold and drop into boiling lard.—Mrs. O. A. Jenison.

HASHED BEEF WITH TOMATOES.—One and one-half pounds of tomatoes, four ounces butter, a little salt, one and one-half pounds cold beef; scald the tomatoes, put them in a stewpan with butter and a little salt; stew gently for one-half hour; cut the beef in slices, warm it in a little stock, put it on a hot dish, and arrange the tomatoes around it.

BROWN POTATOES.—Eight potatoes, dripping—choose rather small potatoes, peel them, and boil till nearly done; take them up, strain and dry in a cloth, cut in halves, and put them in a baking tin with plenty of dripping; brown in a hot oven for about one hour or till they are of nice brown color, and serve.

SCALLOPED CORN.—Use either dried or canned corn; put a layer of corn with seasoning and a layer of crushed crackers into a buttered dish; alternate until dish is full, then cover with milk and bake in oven. (Very good.)—Mrs. W. D. Sterling.

POTATO PUFFS.—Mix one pint of cold mashed potatoes with one-half cup of cream and two well-beaten eggs; salt to taste; beat till smooth; flour the hands and form the mixture into balls; place on oiled or buttered pan, brush with the yolk of an egg and bake until a light brown.—Battle Creek Sanitarium.

CORN OYSTERS.—To one can of corn add salt, pepper, half a cup of flour sifted with a level teaspoon of baking powder, one tablespoon of melted butter, and two well-beaten eggs; fry on the gridle by the spoonful and serve very hot.—Mrs. C. E. Garner.

CORN OYSTERS.—One can corn, four eggs, two tablespoons flour,

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one teaspoon baking powder, salt and pepper. Drop in well-buttered frying pan and brown on both sides.—Mrs. S. L. Lockwood.

SCALLOPED POTATOES.—Slice potatoes, onions and salt pork just as thin as you can cut them (all raw); butter your pan, then put in a layer of potatoes, then onions, then a few slices of the pork and shake cracker crumbs over all; continue as many layers as desired to fill the pan; then bake.

FRENCH FRIED POTATOES.—Pare large potatoes and cut lengthwise about the size of large finger, wipe dry and put into hot lard (deep kettle); cook until tender; drain out and let stand in cold air five or ten minutes, then return to hot lard slowly (so that they will not boil over) and cook until light brown: drain again, sprinkle with salt and serve at once.—Mrs. Denison Longyear.

POTATO CROQUETTES.—Take cold mashed potatoes, shape into small balls or rolls, roll in cracker crumbs, dip into beaten egg and milk, salt and pepper; then roll in cracker crumbs again and fry in hot lard (deep kettle); do not let them stay in too long or they will crack and soak the lard; by adding finely chopped cold beef, chicken or veal with a little of the thickened gravy, you can have nice meat croquettes.—Mrs. Denison Longyear.

SMOTHERED POTATOES.—For one quart of chopped or sliced raw potatoes make a pint of sauce with one tablespoon of butter, two tablespoons of flour and a pint of milk; season with salt and pepper and mix thoroughly with the potatoes, adding a small onion if desired; place in a buttered dish, cover and bake an hour or longer, according to quantity and temperature; uncover and brown the last twenty minutes, after spreading with a well-beaten egg.—Mrs. Chas. Stabler.

STUFFED POTATOES.—Mince some cold meat very fine and season to taste; choose large potatoes of one size, peel and core, taking care not to core them through; fill them with the minced meat and put them in a dish to bake with a cup of water and a little nice dripping; if the potatoes are large it will require an hour to bake; if small, half that time; baste occasionally.—Mrs. Jennie Smith.

POTATOES WITH CHEESE.—Use six large potatoes, cold boiled, two teacups of rich milk or cream, four tablespoons of grated cheese, two tablespoons of butter, one tablespoon of flour, the yolks of two eggs or one whole one, a little salt and pepper; stir the butter and the flour to a cream and add the milk, stirring constantly until it begins to boil; remove from the fire and add the cheese, yolks of eggs, well beaten, and the salt and pepper; alternate the sauce with layer of sliced potatoes; have the last layer of the sauce;

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sprinkle dry bread crumbs over the top and bake ten minutes.—Mrs. Fannie Brown.

BAKED SQUASH.—Take one-half a hubbard squash, steam whole until it is tender; scrape out and mash until it is very fine; add one-half cup of cream or milk, one-half cup of dry bread crumbs, one tablespoon onion juice or a teaspoon of onions chopped very fine; salt, butter and pepper to taste; then refill the shell or put into a baking dish and sprinkle the top with bread crumbs and pieces of butter; add salt and pepper and bake until brown; serve in the shell or the baking dish.—Miss Dorothy Brown.

SCALLOPED CORN.—Put a layer of crackers on the bottom of bake dish, then a layer of corn; on this put butter, salt and pepper, then layers of crackers and corn until the dish is full, having crackers on top; pour on milk and bake; for one can of corn use one cup of milk.—Miss Jamieson.

BOILED RICE.—Wash rice in two waters, let stand in last water for five minutes. One-half cup of rice, two quarts of water and two teaspoons of salt; bring salt water to a boiling point and sift the rice in; boil rapidly twenty minutes, then drain through a colander, rinse in cold water, shake free from the water and set back on the stove.

CREAMED ASPARAGUS IN CROUSTADES.—Two cups of cooked asparagus cut in one-inch pieces, two cups of hot milk, one-fourth cup of butter, one-fourth cup of flour, one-half teaspoon of salt, eight croustades; melt the butter, add the flour and salt and mix well, then stir in gradually the hot milk; cook till the sauce thickens and add the cooked vegetable and heat; serve in croustades on small plate and garnish with sprig of parsley.

CROUSTADES OR CUPS OF BREAD.—Cut a loaf of dry bread into slices about two inches wide or thick; with a baking powder can cut circular pieces from each slice, then, with a spoon or small biscuit cutter, remove the center of each slice, leaving the bottom unbroken; bake in the oven till a golden brown or fry in deep fat; when done fill each cup with the creamed vegetable. Any creamed vegetable, meat or fish may be served in the cups which are attractive for small dinners or luncheon.

SWEET POTATO CROQUETTES.—Two cups hot riced sweet potatoes, add three tablespoons butter, one-half teaspoon salt, pinch pepper and one beaten egg; shape in croquettes, dip in crumbs, egg and crumbs again, fry in deep fat and drain.—Mrs. Chas. Herrmann.

STUFFED TOMATOES.—Six ripe tomatoes, one-half pint salad dress-

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ing, two cucumbers, lettuce, salt and pepper; peel tomatoes, cut slice from top and remove seeds; peel cucumbers and cut into dice, season highly and add one-half of dressing; fill tomato cups and put spoonful of dressing on top; sprinkle with finely chopped parsley and serve on lettuce leaves. English walnut meats may be added.

CLUB HOUSE CHEESE OR CHEESE BALLS.—One-half pound cream cheese, one-half teaspoon dry mustard, one teaspoon melted butter, salt and red pepper to season; grate the cheese and mix with the other ingredients; shape into balls an inch in diameter, pierce each with a clove or a stem and serve on fancy plate; when uncooked cheese is served.



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YEAST BREAD.—One-half cup flour, one tablespoon salt, two table-
spoons sugar, one-half yeast cake, one pint mashed potatoes, one
quart of water; put salt, sugar and flour in crock, then put the
water, warm not scalding, and stir smooth; rice in potatoes and
let rise until light, then stir and let rise light once more. This is
made the day before using. Mix the sponge as for any bread,
using the yeast as prepared without adding any more wetting;
when light, make in a large loaf and let rise again and it is better
to let rise the second time in the large loaf before putting in the
small loaves; use about one good tablespoon lard in the large loaf
and when putting to rise grease the top to prevent hardening.—
Mrs. J. A. Grant, Detroit.

YEAST.—Two tablespoons sugar, two tablespoons salt, two table-
spoons mashed potato, one quart of milk and warm potato water,
one yeast cake; let stand in warm place till light and foamy; use
the next day; before any flour is added take out pint can of liquid
and set aside for the next time the yeast is made.—Carrie Dunne-
backe.

MAGIC YEAST.—One-half gallon peeled potatoes cooked in five
pints of water, one pint flour, one cup sugar, one-half cup salt; put
flour, sugar and salt in a two-gallon jar and scald with potato
water; add the potatoes mashed; fill the jar with cold water to
within three inches of the top and add one cup of good yeast to
start or two cakes of compressed yeast.

QUICK SALT-RISING BREAD.—Take one-half cup Indian meal, scald
with boiling sweet milk, until about as thick as cream, set in a
warm place to rise, afterwards keep in a cool place; this will keep
several days in cool weather. For bread, take one pint of hot water,
add a pinch of soda, let it cool until it will not scald the flour, then
add flour until as thick as pancake batter; stir in one-half of meal
yeast; keep warm; this sponge will rise quickly, then take pan of
sifted flour, scald the center and then cool with cold water and
add the risen sponge with one tablespoon of salt; let rise and knead
into loaves; let rise again and bake.—Mrs. W. D. Sterling.

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YEAST BREAD.—At noon take one pint of flour, one-fourth cup sugar, small amount of salt, on this pour hot potato water when potatoes are done, also rice a potato and put in, stir well and let stand until nearly cold and then stir in one cake of Yeast Foam which has been dissolved in lukewarm water; cover and let stand until after supper; keep where it is warm; at night take one pint of thoroughly scalded milk (let it scald at noon); mix yeast preparation and milk and knead in all the flour you are going to use with a little butter for shortening; when kneaded thoroughly let stand over night; first thing in the morning turn out on bread board, cut off loaves, using as little flour as possible, and put in pans; do not knead; handle as little as possible; when it rises bake it.—Mrs. E. E. Rodee, Prophetstown, Ill.

SALT-RISING BREAD.—Never use spoons or pans that have had sour milk in until they have been thoroughly scalded. One tablespoon cornmeal, one tablespoon graham flour, one-fourth teaspoon soda, scald with boiling sweet milk to mix thin; let stand in warm place until light, which should be in about twelve hours; in the morning scald flour with one cup boiling water with pinch of soda in it, then add about two cups cold water and more flour until you have a thick batter; if batter is cool add sponge and let it stand in quite a warm place until light, then thicken with flour, make into loaves, stand in a warm place until light and bake about forty minutes in a moderate oven.—Mrs. Denison Longyear.

GRAHAM GEMS 1.—Two tablespoons sugar, one-fourth cup melted lard (scant), one egg beaten, one cup sour milk, one teaspoon each salt and soda, three-fourths cup white flour, one and one-fourth cups graham flour; bake in gem tins.—Tena Goritz.

GRAHAM GEMS 2.—One cup white flour, one cup graham, one tablespoon sugar (more if desired), two teaspoons Queen Flake baking powder, one teaspoon salt; sift together and add one well-beaten egg, one cup milk and one tablespoon melted butter.—Mrs. F. L. Young.

GRAHAM GEMS 3.—One tablespoon butter, two tablespoons sugar, one teaspoon soda dissolved in a little hot water, two cups sour milk, two cups graham flour; bake in hot oven in gem pans.—Mrs. Denison Longyear.

WHOLE WHEAT BREAD 1.—One pint boiling water, one pint sweet milk, one yeast cake, one tablespoon each sugar and butter and one teaspoon of salt, whole wheat flour; mix ingredients with a whip until very spongy; set away to rise till double (one hour), then add enough flour to make a stiff dough; knead slightly, turn

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into pans until double; bake from three-fourths to an hour.—Clara D. Hurd, Mrs. J. A. Grant, Detroit.

WHOLE WHEAT BREAD 2.—Mash two large potatoes, mix with one pint white flour, add one tablespoon salt and two tablespoons sugar, scald with two large coffee cups boiling water, then add three large coffee cups cold water, and if cool enough add one compressed yeast cake which has been dissolved in warm water and thicken with whole wheat flour and make into a hard loaf; let stand over night in a warm place; in the morning make into loaves, let get light and bake about forty minutes in not too hot oven; should make five loaves.—Mrs. Denison Longyear.

COFFEE BREAD.—One-half cup sugar, one egg, one teaspoon salt, one and three-fourths cups milk, four cups flour, four teaspoons Queen Flake baking powder, one cup raisins; let rise and bake one and one-fourth hours.—Florence Baldwin.

VESTA'S BROWN BREAD.—For two loaves dissolve one yeast cake in two cups lukewarm water, add one teaspoon salt and one of sugar and three cups pastry flour; beat well; when light, add one teaspoon soda and two tablespoons brown sugar dissolved in one and one-half cups warm water; stir thoroughly; add three cups of graham flour; beat well; fill tins two-thirds full; set in warm place and when tins are full bake three-quarters of an hour.—Vesta Potter.

GRAHAM LOAF.—One pint sour milk, one heaping tablespoon of sugar, three tablespoons molasses, one-half cup lard, pinch of salt, one teaspoon soda, one egg, graham flour to make stiff dough. This makes two small loaves.—Mrs. D. C. Hunter.

GRAHAM BREAD.—One cup sugar, one egg, one tablespoon shortening, one and one-half cups buttermilk, one teaspoon soda, salt, graham flour; mix rather thick; steam two hours.—Mrs. H. D. Bullen.

BROWN BREAD.—One egg, three tablespoons each brown sugar, molasses and melted butter, one cup each sour and sweet milk, three level cups graham flour, one teaspoon soda, one teaspoon salt; bake one hour.—Mrs. L. J. Philleo, Mason.

BROWN BREAD.—One tablespoon sugar, one tablespoon lard, one-half cup molasses, two cups sour milk, four cups graham flour, two tablespoons white flour, two level teaspoons soda; stir up and bake slowly.—Mrs. S. L. Lockwood.

BOSTON BROWN BREAD 1.—Sift together one cup each of rye meal, cornmeal and whole wheat flour (or one and one-half cups

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each of graham and cornmeal), one teaspoon salt, one and one-half teaspoons soda; add three-fourths cup molasses, one pint sour milk and steam from one to three hours, according to the size of the mold.—Mrs. Ella Garner.

BOSTON BROWN BREAD 2.—Four cups sour milk, one cup molasses, four teaspoons soda, a little salt, six cups graham flour, two tablespoons melted butter; steam two and one-half or three hours. This will make seven one-pound baking powder cans full of bread.—Mrs. Nettie Ward Buck.

STEAMED BROWN BREAD.—One cup sweet milk, one cup sour milk, one cup each molasses and raisins, two and one-half cups graham flour, one and one-half cups cornmeal, one small tablespoon soda, salt and a little ginger; put in four one-pound baking powder cans and steam one hour.—Mrs. Mary Rubert.

CORN BREAD.—One egg, one cup sweet milk, one-half cup sugar, one-half cup butter, one cup flour, one cup cornmeal, two teaspoons Queen Flake baking powder sifted in flour, one-half teaspoon salt.—Mrs. Geo. H. Sheets.

CORN CAKE OR JOHNNY CAKE.—Sift together one cup each of flour and cornmeal, three level teaspoons Queen Flake baking powder and one teaspoon salt; add one-fourth cup sugar, one cup sweet milk, one egg, and two tablespoons melted butter.—Mrs. William Marling, Mrs. S. L. Lockwood.

Sour milk and soda may be used in above recipe in place of sweet milk and baking powder.

BAKING POWDER BISCUIT.—One cup flour, one teaspoon Queen Flake baking powder, one tablespoon lard or butter; sift the flour and baking powder together, add shortening and teaspoon salt and mix thoroughly; add enough milk to make a stiff batter; beat five minutes; turn out on mixing board using flour to roll and cut in shape.—Mrs. Wm. A. Ashbrook.

CREAM BISCUIT.—Sift together one pint pastry flour, three teaspoons Queen Flake baking powder, one-half teaspoon salt; moisten with cream as soft as can be handled; roll out and cut in small biscuits, brushing over with melted butter before baking.—Mrs. Ella Garner.

POPOVERS.—Two eggs well-beaten, two cups milk, two cups flour; bake in hot oven.—Dora G. Higgins.

MUFFINS.—Two heaping tablespoons sugar, one cup sweet milk, butter size of an egg, two teaspoons Queen Flake baking powder.

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der, pinch of salt and flour to make stiff batter; grease tins well and have them hot.—Nellie K. Price.

DAINTY MUFFINS.—One-fourth cup butter, one-half cup milk, one-fourth cup sugar, one and one-half cups flour, one egg, three scant tablespoons of Queen Flake baking powder; cream butter and sugar, then add well-beaten egg, sift baking powder with flour and add alternating with the milk; bake in hot buttered gem pans in moderately hot oven twenty-five minutes.

ROLLS.—Two cups yeast, one-half cup sugar and one-half teaspoon salt; one pint sweet milk; make a sponge; when light, add butter size of an egg; knead for twenty minutes and when light put in tins.—F. M. Baldwin.

PARKER HOUSE ROLLS.—Mix together and then scald one pint sweet milk, one-half cup butter, one-fourth cup sugar; when cool add one quart flour and one cake compressed yeast; let rise over night and then add flour enough to knead but not as stiff as bread; let rise, and when light roll out and cut, spread with a little butter, fold together; when light bake in rather a quick oven.

PARKER HOUSE ROLLS WITH QUEEN FLAKE BAKING POWDER.—Two cups flour in which two teaspoons Queen Flake baking powder and two and one-half teaspoons of salt have been sifted; work in two tablespoons of butter and add two-thirds cup sweet milk; roll very thin, cut with round cutter, crease in center with a case knife, brush one-half with melted butter, fold over and bake in quick oven fifteen minutes.

BUNS.—One cup mashed potatoes, one cup lard, one-half cup sugar, one cup warm water, one cake yeast; when light, mold into a loaf; let rise again, then roll out and cut into biscuits; put in warm place until light, then bake a light brown.

NUT BUNS.—One cup milk, one-half teaspoon salt, two-thirds cup sugar, one-half cake compressed yeast dissolved in one-eighth cup water, one-fourth cup cream, one cup chopped nuts (walnuts preferred), about one-half cup white flour, two eggs (half of one white saved out); have ingredients lukewarm; make sponge of milk, salt, dissolved yeast and two cups of whole wheat flour; let rise about one and one-half hours, add sugar, eggs, nuts and cream and knead in enough whole wheat flour for soft dough; shape into buns and place on buttered or oiled tins so that they do not touch; brush with beaten egg white, sprinkle with sugar, let rise three-quarters of an hour and bake one-half hour. All white flour may be used and butter in place of cream. More eggs make it better.—Mrs. F. L. Young.

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GRAHAM CRACKERS.—Two cups each white and graham flour, one cup shortening (butter and lard mixed), one teaspoon Queen Flake baking powder, salt water sufficient to roll thin; cut in squares and prick with fork; bake in moderately hot oven.—Mrs. W. D. Sterling.

CHEESE SANDWICHES.—One hard-boiled egg crumbled down, add one tablespoon melted butter, one-half teaspoon each salt, pepper and mustard, one-fourth pound grated cheese; mix well and add one tablespoon vinegar; spread on thin slices of buttered bread.—Emily Nagel.

HAM SANDWICHES.—Make a dressing of one-half cup butter, red pepper, salt, one tablespoon mixed mustard, yolk one egg, one tablespoon salad oil or melted butter; rub butter to a cream, add other ingredients and mix thoroughly; then stir in as much chopped boiled ham as will make it consistent.—Emily Nagel.

PEANUT SANDWICHES.—One cup blanched freshly roasted peanuts and one cup minced ham, run through a food chopper; mix thoroughly with salad dressing; spread between thinly sliced bread; no butter is necessary.—Mrs. Chas. E. Garner.

FANCY SANDWICHES.—Meats of any nuts, preferably almonds or walnuts; chop fine and mix with an equal amount of grated cheese; spread on thin slices of buttered bread; cut in fancy shapes.—Mrs. C. B. Turner.

CHEESE AND WALNUT SANDWICHES.—One cup grated cheese, one cup English walnut meats run through a meat chopper using the fine cutter; mix with salad dressing and spread between thin slices of bread.—Mrs. Chas. E. Garner.

SCOTCH BUNS.—Two eggs, one cup granulated sugar, four tablespoons of melted butter, one-half cup sour milk and fill the other half with molasses, one teaspoon soda, spices to taste, two cups flour; bake in muffin tins.—Mrs. Stanley J. Granger.

EXCELLENT BUNS.—Dissolve one cake of compressed yeast in two cups of milk boiled and cooled; add one-half teaspoon of salt, one teaspoon sugar and flour to make stiff batter; let rise over night; in the morning add one cup sugar, one cup of melted butter and flour enough to make it stiff enough to knead; let rise again until light, then shape into small biscuits and rise again; bake in hot oven until brown, then rub over tops with milk and sugar, and let stand in oven a few minutes longer.—Mrs. H. M. Higgs.

BOSTON BROWN BREAD.—Two cups graham flour (sifted), two-thirds cup cornmeal (yellow), one and one-third cups sweet milk,

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two-thirds cup sour milk, two-thirds cup molasses, one and one-third teaspoons of Queen Flake soda added to flour, two-thirds teaspoon of salt; fill cans three-fourths full to allow batter to rise well; steam three hours; bake fifteen minutes.—Emily Nagel.

GRAHAM LOAF.—Two cups sour milk, two big spoons molasses, two big spoons brown sugar, one big spoon butter, one big spoon lard, two level teaspoons Queen Flake soda, pinch of salt, graham flour to make stiff batter.—Mrs. F. N. Smith.

GRAHAM BREAD.—One and one-half pints of graham flour, one-half cup brown sugar, two teaspoons salt, one-half teaspoon Queen Flake soda; mix in the graham flour, then scald by pouring boiling water over until the flour is all moistened; add one cup molasses; let the mixture cool; then add a piece of bread sponge the size of a large bowl; mix thoroughly together, adding a little flour; set to rise; then mix again; do not mix quite as stiff as you would white bread.

BROWN BREAD.—One cup molasses, two cups sour milk, two teaspoons Queen Flake soda, one cup cornmeal, two cups graham flour, butter size of large walnut, salt; put in pound cans, filling cans one-half full; put on cover and steam one hour, then remove cover and bake for one hour or steam for one hour longer. This makes four loaves.

WHOLE WHEAT BREAD.—One pint boiling water, one pint sweet milk, one compressed yeast cake, one tablespoon sugar, one teaspoon salt, flour to make batter; mix all together and beat all very light; let rise to twice its bulk; put the yeast cake in a little warm milk or water; add flour to make a stiff dough, knead and let rise till light; shape into loaves and bake about three-fourths of an hour.

GRAHAM GEMS.—Two tablespoons lard, pinch salt, two tablespoons sugar, one cup sour milk, one teaspoon Queen Flake soda, one egg, flour enough to make like loaf cake; makes nine gems. Or use cornmeal with one-third white flour and makes good johnny cake.

NUT SANDWICHES.—Take equal quantities of hickory nuts and English walnut meats, grind or pound in a mortar, mix with cream enough to spread easily, add a little salt; place between thin slices of bread.—Miss Jamieson.

BUCKWHEAT CAKES.—Sift together one pint buckwheat flour, one gill white flour, two heaping teaspoons baking powder, one teaspoon of salt, add two tablespoons of brown sugar; mix with cold water and fry quickly on a hot griddle; this is enough for six persons. Excellent.—Mrs. Jesse Brown.

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"O, weary mothers mixing dough,
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A cookie bush or a doughnut tree."

GINGER COOKIES.—One cup sugar, one cup lard, one cup molasses, one tablespoon Queen Flake soda, one tablespoon ginger, one tablespoon cinnamon, pinch of salt; boil all together five minutes and when cool add three beaten eggs; flour sufficient to roll out.—Mrs. Hulda E. DeVore.

MOLASSES COOKIES.—One cup of sugar, one cup of butter, three eggs, one cup of molasses, one cup boiling water, one heaping teaspoon Queen Flake soda, ginger.—Mrs. Clark Sutton.

GINGER COOKIES 2.—One cup sugar, one cup New Orleans molasses, two-thirds cup shortening, one teaspoon ginger, one-fourth teaspoon salt, two teaspoons Queen Flake soda in the cup that the molasses was measured in and then fill cup with boiling water; enough flour to make a stiff paste; stir it with a spoon; do not mix on a board.—Mrs. Nettie Ward Buck.

GINGER COOKIES 3.—Heat one cup of New Orleans molasses, three small teaspoons of Queen Flake soda, one-half a cup of lard, three-eighths cup of sugar, two eggs, one-half cup water, one teaspoon ginger and one of cinnamon; flour to roll out.—Mrs. Ethel Covert.

GINGER COOKIES 4.—Two cups of brown sugar, one cup of Orleans molasses, one cup of butter, one teaspoon ginger, one teaspoon Queen Flake soda, one and one-fourth quarts of flour; rub the butter in the flour and then add the other ingredients; bake slowly twenty minutes.—Mrs. Martha Garner.

GINGER SNAPS.—One-half cup brown sugar, one-half cup molasses, one-half cup butter, one-half teaspoon salt, one dessertspoon ginger; boil all together ten minutes; one teaspoon Queen Flake soda dissolved in three dessertspoons boiling water, and quickly stir in all of the flour possible; roll very thin and bake.—Mrs. Denison Longyear.

MOLASSES COOKIES.—One cup Porto Rico molasses, one cup brown

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sugar, two eggs, two teaspoons Queen Flake soda, three tablespoons hot water, one tablespoon lard, flour; roll medium thick and bake in a slow oven.—Mrs. Denison Longyear.

GINGER COOKIES.—One teacup molasses, one teacup brown sugar, one teacup lard or butter or equal parts of each, two teaspoons Queen Flake soda dissolved in one-half cup hot water, one teaspoon ginger, one teaspoon cinnamon, flour to mix soft; no eggs.—Mrs. A. C. Stebbins.

MOLASSES COOKIES 2.—Two cups molasses, seventeen tablespoons melted shortening, ten tablespoons boiling water, three teaspoons Queen Flake soda dissolved in the water, one teaspoon cinnamon, pinch of salt, one cup chopped raisins, flour; roll thin.—Mrs. Bessie Brown.

BROWN COOKIES.—One cup of lard, one cup of sugar, one cup of molasses, five tablespoons cold water, two eggs, tablespoon ginger, one-half teaspoon cinnamon, one teaspoon soda, one teaspoon Queen Flake baking powder; let stand over night.—Mrs. D. E. McClure.

HERMITS 1.—Two cups brown sugar, one cup lard or butter (or half and half), two eggs, scant cup sweet milk, one teaspoon Queen Flake soda, two teaspoons cloves and cinnamon, nutmeg, one cup currants; add flour as soft as can be handled.—Mrs. Louise Stillman.

HERMITS 2.—One cup sugar, three eggs, one cup butter, one cup nuts, one teaspoon Queen Flake soda in boiling water; mix a little stiff with flour and drop on buttered pan; bake in a moderate oven.—Mrs. H. G. Mulholland.

FRUIT COOKIES.—One cup of butter, one and a half cups of sugar, three eggs, one teaspoon each of cloves and cinnamon, one cup of raisins, one cup currants, one tablespoon boiling water and one dessertspoon Queen Flake soda.—Helen M. Clark.

FRUIT COOKIES 2.—One cup sugar, one-fourth cup butter, one-fourth cup lard, one-half cup sour cream, one egg, one cup chopped raisins, one nutmeg, one teaspoon Queen Flake soda and one teaspoon cinnamon; mix hard.—Mrs. Ada Ash.

FRUIT COOKIES 3.—Two cups brown sugar, one large cup of shortening, one large cup each of warm water and molasses, four eggs, one pound of raisins, one cup of nut meats, all kinds of spices, six and one-half cups of flour, one tablespoon of Queen Flake soda; drop from spoon and bake.—Mrs. E. E. Reed.

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FRUIT COOKIES 4.—One egg, two cups brown sugar, one cup shortening (butter and lard), one level teaspoon Queen Flake soda dissolved in a little water, one cup chopped raisins, one teaspoon cinnamon.—Mrs. Anna Cook.

FRUIT COOKIES 5.—Cream one cup of brown sugar with two-thirds cup of butter and two eggs; add two tablespoons of sweet milk, one teaspoon Queen Flake soda, one cup chopped raisins, two cups flour, two cups oatmeal; drop on a greased tin with a spoon and bake slowly.—Mrs. C. J. Rouser.

FRUIT COOKIES 6.—Two eggs, one cup sugar (large), one cup shortening, one cup chopped raisins, two-thirds cup sour milk or cream, one level teaspoon Queen Flake soda, one teaspoon Queen Flake baking powder; season to taste; nutmeg preferred; mix just stiff enough to roll out.—Mrs. Martha Fulton.

HONEY WAFERS.—Cream one-half cup of butter, gradually beat into it in the order enumerated, one half a cup of powdered sugar, the grated rind of one lemon, one cup of strained honey and two cups of flour; spread the mixture on thin sheets with a palette knife to form very thin rounds about two inches in diameter; bake in a moderate oven; after they have been removed from the oven about one minute, lift them from the tins with a palette knife and shape them over a piece of clean broom handle.—Mrs. F. A. Lockwood.

NUT WAFERS.—Mix one cup brown sugar and one tablespoon of butter until creamy; add one egg and beat, one tablespoon flour, one cup chopped nuts; bake on inverted dripper, greased.—Mrs. Wm. Donovan.

HERMITS.—Two eggs, one and one-half cups brown sugar, one and one-half scant cups lard and butter, one teaspoon cinnamon, one and one-half teaspoons cloves, one teaspoon Northrop's vanilla, one teaspoon Queen Flake soda, two-thirds cup milk, two and one-half cups flour, one cup raisins, one cup nut meats.

LEMON COOKIES.—Three eggs, three cups light brown sugar, one cup of shortening, one-half cup of sour cream, juice and grated rind of one lemon, one rounding teaspoon of soda, one level teaspoon of Queen Flake baking powder; mix quite stiff; roll rather thick.—Mrs. H. E. Marsh.

DROP COOKIES.—One and one-half cups sugar, one even cup butter, two cups flour, three eggs, three tablespoons boiling water, one teaspoon soda, one cup chopped raisins, one cup nut meats; drop teaspoonful on buttered tin two inches apart; bake quickly. These are fine.—Mrs. J. B. Brown.

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MOLASSES CAKE.—One and one-half cups of sugar, one egg, one-half cup of lard, one cup molasses, two cups of sour milk, two small teaspoons of soda, 1 teaspoon cinnamon, cloves, allspice and ginger, one cup of raisins dredged in flour, flour to make a soft batter.—Mrs. William Fitzpatrick.

SUGAR COOKIES 1.—Two cups sugar, two eggs, one cup of butter, one cup sour cream, one teaspoon Queen Flake soda, flour to mix as soft as can be rolled out; flavor to taste.

HICKORY NUT DROPS.—One pound of white sugar, one pound of nuts chopped fine, whites of five eggs, three tablespoons of flour, beat whites of eggs to a stiff froth, add sugar, etc.; drop on buttered tins and bake in a slow oven.—Minnie Downs.

SUGAR COOKIES 2.—One cup butter, two cups light brown sugar, one teaspoon Queen Flake soda, three tablespoons hot water, three eggs well beaten, flour.—Mrs. Morris.

SUGAR COOKIES 3.—One and one-half cups white sugar, one cup lard, two eggs, flavor with Northrop's lemon and vanilla, one cup sour milk, one level teaspoon of Queen Flake soda and two level teaspoons Queen Flake baking powder.—Minnie Downs.

SUGAR COOKIES WITHOUT EGGS 4.—Three cups light brown sugar, one cup butter, one cup lard, one cup sour milk, one heaping teaspoon Queen Flake soda, nutmeg, flour to roll quite stiff. These will keep a long time.—Mrs. C. J. Davis.

SUGAR COOKIES 5.—Two cups sugar, one cup butter, one cup sour milk, two eggs, one teaspoon soda, two teaspoons Queen Flake baking powder, a little nutmeg and salt; mix soft and sift granulated sugar over the dough before cutting out the cookies.—Mary I. Johnson.

BUTTERMILK COOKIES.—Two cups granulated sugar, two eggs, one cup shortening, one cup buttermilk, one teaspoon soda, one teaspoon Queen Flake baking powder; flavor with nutmeg.—Mrs. S. A. Rice.

WHITE COOKIES.—One cup sour milk, one cup butter (or one cup sour cream and one-half cup butter), one and one-half cups sugar, yolks of four eggs, one teaspoon of Queen Flake soda dissolved in milk; flavor with nutmeg, stir all together, roll as soft as possible; sprinkle sugar over the top and bake in quick oven.—Mrs. Wm. O'Connor.

CREAM COOKIES.—Two cups sugar, one cup of butter, one cup sour cream, two eggs, one teaspoon Queen Flake baking powder, one teaspoon soda and nutmeg; flour to roll soft.—Mrs. Milie Wieland.

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WHITE COOKIES.—Two eggs, one cup butter and one heaping cup sugar, three tablespoons sour milk, two-thirds teaspoon Queen Flake soda, pinch of salt, little nutmeg, flour to roll.—Mrs. R. S. Holmes.

MOTHER'S SUGAR COOKIES.—Two cups sugar, one cup melted butter, two eggs, one cup sweet milk, two teaspoons cream of tartar, one teaspoon soda, a little nutmeg; put soda and cream of tartar into the milk; stir sugar, butter and eggs to a cream and make as soft a batter as can be rolled; sprinkle sugar on the top.—Mrs. E. M. Holley.

CREAM COOKIES 1.—One cup sour cream, one cup butter or cooking oil, two cups granulated sugar, two eggs, one teaspoon Queen Flake soda, one teaspoon salt, nutmeg, flour.—Mrs. Denison Longyear.

CREAM COOKIES 2.—One egg, one cup sugar, one cup solid sour cream, one even teaspoon each of Queen Flake soda and salt; flavor; mix soft and bake quickly; if cream is right, these cookies are the very best.—Mrs. W. F. Sullivan.

OATMEAL COOKIES 1.—Two eggs, one cup sugar, one-half cup milk, sweet or sour, one-half cup butter, two cups flour, two cups oatmeal, one-half teaspoon Queen Flake soda, a little more if sour milk is used, one cup of raisins chopped; flavor to taste; stir with a spoon and drop on a tin.—Mrs. S. L. Lockwood.

OATMEAL COOKIES 2.—One egg, beaten well, one cup butter, one cup sugar, one-half teaspoon salt, one teaspoon Queen Flake soda, two tablespoons sweet milk, two cups white flour, three cups oatmeal; flavor to taste; roll thin and bake.—Mrs. Denison Longyear.

ROLLED OATS COOKIES.—Two cups sugar, one and one-half cups lard, four eggs, four cups rolled oats, four cups whole wheat flour, one cup water or milk, one rounding teaspoon Queen Flake soda, one rounding teaspoon salt, one cup raisins chopped; drop on greased tins to bake.—Mrs. Clara Crossman.

OATMEAL COOKIES 3.—Cream three-fourths cup butter with one cup sugar, add two well-beaten eggs, sift three-fourths teaspoon Queen Flake soda into two cups flour, add one-half teaspoon salt, one teaspoon cinnamon, a scant half cup milk; now add to the mixture two cups rolled oats and one scant cup chopped raisins sprinkled with a little flour; drop by the teaspoon on a greased pan; bake in a moderate oven.—Mrs. Clarence Bement.

COCOANUT DROPS.—Whites of three eggs beaten to a stiff froth, one cup sugar (powdered sugar preferable), thicken with dessi-

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cated cocoanut, stir stiff and drop in buttered tin; care should be taken in baking.—Mrs. W. D. Sterling.

LADY FINGERS.—Whites of three eggs, one-third cup powdered sugar, yolks of two eggs, one-third of a cup of flour, one-fourth teaspoon Northrop's vanilla, one-eighth teaspoon salt; beat egg whites stiff and dry; add sugar gradually and continue beating; add yolks beaten until thick and of a lemon color, then add the flavoring; cut and fold in the flour mixed and sifted with the salt; shape four and one-half inches long by one inch wide with a pastry tube and bag on a tin sheet covered with unbuttered paper; sprinkle with sugar; bake in a moderate oven.—Clara Hurd.

CHOCOLATE COOKIES.—One cup brown sugar, one cup butter, three egg yolks, two teaspoons Queen Flake soda dissolved in two cups molasses, one-fourth cake Baker's chocolate dissolved in two-thirds cup of hot water, one-half teaspoon cloves, one-half teaspoon cinnamon; use whites of eggs for frosting.—Mrs. W. S. Ford, Chicago.

SPRINGERLIE.—One pound sugar, one pound flour, four eggs, citron rind, orange peeling, one teaspoon Queen Flake baking powder, pinch cream of tartar; cut in small cakes one-quarter inch thick, lay on a cloth sprinkled with annis seed; leave all night and bake next morning in a moderate oven.—Mrs. C. B. Turner.

PFEFFERNUSSE.—One pint sour milk, one pint shortening, one pound brown sugar, one quart syrup, four teaspoons Queen Flake soda, one teaspoon cloves, two teaspoons cinnamon, salt, flour to make a soft dough, raisins, citron, currants, nuts, one pound of each; spices of all kinds; let lard, sugar and molasses come to a boil, then add the remaining ingredients; large pinch of pepper may be added.—Mrs. B. F. Kinney.

LEBKUCHEN.—Put one quart of New Orleans molasses on the stove and let come to boiling heat, then remove and add one pound brown sugar, one quart sour cream (or one pint sour milk and one large cup of butter and lard mixed); if cream is used, add just a small piece of butter; three teaspoons Queen Flake soda, cinnamon, allspice and nutmeg to taste and a little ground cloves, five cents' worth citron cut very fine, one cup English currants; add flour enough to make stiff as can be stirred with a spoon; let stand over night, and in the morning cut out and bake in a quick oven; nuts cut fine may also be added. This recipe makes a great many, but the older they are the better.—Mrs. Ganssly.

COCOANUT COOKIES.—Five eggs, two cups of sugar, one cup cocoanut or almonds, one teaspoon lemon, two teaspoons Queen Flake

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baking powder, enough flour to make like cookie paste; roll out and cut in small cookies.—Marie Herrmann.

CHOCOLATE COOKIES.—Eight ounces grated chocolate, four ounces fine flour, twelve ounces sifted sugar, whites of five eggs beaten stiff; mix well and drop on greased tin with a teaspoon, not too near together; bake slowly.—Mrs. Herman Schreiber.

FRUIT ROLL COOKIES.—Two cups flour, two teaspoons Queen Flake baking powder, large one-half cup butter, one-half cup sugar; mix well and add two eggs and enough sweet milk to roll out; roll thin, spread with melted butter, sprinkle with sugar, cinnamon and English currants; roll dough up and cut off the end, making a round cookie like a cinnamon roll; continue and place the cookies in a well-buttered pan and bake in a quick oven. Fresh huckleberries can be used in place of currants.—Marie Herrman.

HONEY COOKIES.—One scant cup lard and butter mixed, one cup extracted honey, one cup light brown sugar, one-fourth cup water, one teaspoon each ginger and Queen Flake soda, two eggs, well beaten; flour till quite stiff; spread thin on buttered pans; bake and remove from oven, let stand a moment, remove from tin, frost and cut in squares. Molasses or corn syrup may be used instead of honey.—Mrs. Chas. Herrmann.

MOLASSES COOKIES.—One pint molasses, one pint shortening, one-half pint sugar, one egg, one tablespoon Queen Flake soda dissolved in one teaspoon of hot water; add ginger, pepper and all kinds of spice and salt to taste; flour enough to roll them.—Mrs. N. H. Jamieson.

COOKIES.—Three cups sugar, one and one-half cups butter, one cup sour milk, four eggs, one teaspoon soda, one teaspoon Queen Flake baking powder, grated nutmeg, flour; mix soft.—Mrs. M. J. Huston.

GINGER SNAPS.—One cup molasses, two-thirds cup of shortening (not melted), six tablespoons of warm water, two teaspoons Queen Flake soda dissolved in the water, one-half cup granulated sugar, cinnamon, ginger, salt; add flour enough to make very stiff; roll thin, then bake in a hot oven.—Mrs. M. E. Crosman.

GINGERBREAD 1.—One cup of molasses, one-half cup water, one-half cup butter, one-half cup sugar, one egg, one-half teaspoon ginger, one-half teaspoon Queen Flake soda, two cups flour.—Mrs. H. L. Bassett.

SOFT GINGERBREAD 1.—One egg, three tablespoons melted butter, five tablespoons cold water, one-fourth teaspoon salt, one teaspoon

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Queen Flake soda, three-fourths cup molasses, one-half cup sugar, one tablespoon ginger, one cup boiling water, flour to thicken.—Mrs. J. A. Russell.

SOFT GINGERBREAD 2.—Three cups Orleans molasses, two eggs, one cup lard and butter, one cup sour cream, one teaspoon Queen Flake soda dissolved in a little hot water, two teaspoons ginger, six cups flour; bake in square tin. Excellent.

GINGERBREAD 2.—Three eggs, one cup molasses, one cup sugar, one cup butter and lard, one cup boiling water, one tablespoon ginger, one teaspoon cinnamon, five cups flour; set away in a cool place and bake as needed.

GINGERBREAD 3.—One cup boiling water, one teaspoon Queen Flake soda, one cup molasses, one teaspoon melted butter, one-half pound brown sugar, one-half pound flour, one teaspoon each cloves, cinnamon and ginger.—Mrs. Chas. Stabler.

GINGERBREAD 4.—Put in a mixing bowl one cup of flour and stir into it one cup of molasses; place in a cup one teaspoon Queen Flake soda, a pinch each of cinnamon, ginger and salt and three tablespoons melted butter; fill the cup with boiling water and add to the above.

AN EXCELLENT GINGERBREAD.—One cup each of very sour milk, sugar, black molasses and shortening (butter and lard), two eggs, four cups sifted flour in which has been sifted two level teaspoons soda and two tablespoons spices (cloves, cinnamon, allspice, nutmeg), two tablespoons ginger and a little black pepper; melt shortening, add eggs last (beat whites, add yolks, beat again); bake forty to sixty minutes in a moderate oven.—Emily Nagel.

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DOUGHNUTS 1.—One and one-half cups sugar, one-half cup butter, three eggs, nutmeg, one and one-half cups sour milk, one teaspoon soda, flour to roll soft.—Mrs. W. F. Sullivan.

DOUGHNUTS 2.—One cup sugar, one cup milk, three eggs, three scant tablespoons melted butter, two teaspoons Queen Flake baking powder, nutmeg, pinch of salt; beat eggs well; add the milk, sugar, salt, nutmeg, baking powder and flour to make a soft dough; do not mix with hands until ready to roll out; roll to the thickness of a cracker and have lard smoking hot.—Margaret Young.

FRIED CAKES 3.—One cup sour milk, one-half teaspoon Queen Flake soda, one teaspoon Queen Flake baking powder, two eggs, one cup of sugar, three small tablespoons melted butter, salt.—Mrs. G. W. French.

DOUGHNUTS 4.—One and one-half cups of sugar, five tablespoons melted butter, one egg, salt and nutmeg, one cup mashed potatoes, one cup sweet milk, three teaspoons Queen Flake baking powder, flour to make stiff enough to roll.—Miss Ladner.

POTATO FRIED CAKES 5.—One cup mashed potatoes moistened with milk, one cup buttermilk, one teaspoon Queen Flake soda, one and a half cups sugar, one egg, two teaspoons shortening; season with nutmeg and cinnamon.—Florence Baldwin.

POTATO DOUGHNUTS 6.—Four medium-sized potatoes mashed, three eggs, two cups light brown sugar, butter size of a small egg, one cup sweet milk, six teaspoons of Queen Flake baking powder mixed with flour, one teaspoon salt, nutmeg.—Mrs. Wm. E. Marling.

DOUGHNUTS 7.—One cup of granulated sugar, three tablespoons melted butter, three eggs, one cup of sweet milk, one teaspoon salt, two teaspoons Northrop's vanilla, three heaping teaspoons Queen Flake baking powder; add just enough flour to make a thin paste.—Mrs. Sarah M. Dayton.

DOUGHNUTS 8.—Seven tablespoons sugar, five tablespoons melted

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butter, two eggs, seventeen tablespoons sweet milk, three teaspoons Queen Flake baking powder heaping, one quart flour sifted, nutmeg.—Mrs. Clark Sutton.

FRIED CAKES 9.—Two cups sour milk, two cups sugar, two eggs, four tablespoons melted lard, two level teaspoons Queen Flake soda and one of Queen Flake baking powder, nutmeg and salt to taste.—Mrs. John Daley.

FRIED CAKES 10.—One scant cup sugar, two eggs beaten well together, five tablespoons melted lard, one cup sour milk, one teaspoon of Queen Flake soda, salt and nutmeg. These cakes do not dry out.—Mrs. S. A. Rice.

FRITTERS.—Two cups of flour, one-half teaspoon Queen Flake baking powder and a little salt, two eggs, one cup of sweet milk; drop with a spoon in hot lard.—Margaret Young.

FRITTERS. 2.—Two eggs, one-half pint of sour milk, one-half teaspoon salt, one and a half cups of flour, one small teaspoon Queen Flake soda; beat until smooth; drop the batter, by spoonfuls, into hot lard and brown as you would doughnuts; serve with maple syrup. Apple or banana fritters are made by dipping piece of apple or banana into the batter and then frying.—Mrs. Wm. Ashbrook.

RICE FRITTERS.—One cup boiled rice, one-half cup of milk, two eggs, one-half cup flour, one teaspoon Queen Flake baking powder, salt; fry in lard, dropping large spoonful at a time; serve hot with maple syrup.—Mrs. R. A. Tyler.

WAFFLES 1.—Two cups of flour, two teaspoons Queen Flake baking powder, one-half a teaspoon salt, one cup of milk, two eggs, one tablespoon melted butter; sift together thoroughly the dry ingredients; add gradually the milk with the yolks of the eggs well beaten in, then add the butter and the whites of the eggs beaten stiff; fry in a well-greased and hot waffle iron; serve with maple syrup.

WAFFLES 2.—Two eggs beaten separately, one pint sweet milk, one and a half teaspoon Queen Flake baking powder, one tablespoon melted butter, one teaspoon sugar, a little salt and flour enough to make a smooth batter; bake in piping hot, well-greased waffle irons.—Jessie B. Sloan.

RAISED WAFFLES.—Scald one and three-fourths cups of milk, add teaspoon salt and one tablespoon butter, when lukewarm add one-fourth compressed yeast cake dissolved in water and two cups of flour; beat well and let rise over night, add the yolks of two eggs

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well beaten and the whites beaten stiff; bake in waffle irons.—Mrs. Charles Herrmann.

DOUGHNUTS.—Three mashed potatoes, one teaspoon butter, two cups sugar, two eggs, one cup sweet milk, six teaspoons Queen Flake baking powder, one-fourth teaspoon salt, one-half teaspoon nutmeg; mash the potatoes, add the butter, salt and milk and then the remainder of the ingredients; mix soft and fry in hot lard.—Mrs. James Rork.

CRULLERS.—Four eggs, five tablespoons sweet milk, seven tablespoons of sugar, five tablespoons melted lard, one-half teaspoon Queen Flake soda, one teaspoon Northrop's cream of tartar and a little nutmeg; flour to roll out well; cut in fancy shapes and fry in hot lard.—Mrs. Fannie Brown.

POTATO FRIED CAKES.—One cup of mashed potatoes, one cup of sugar, one-half cup sweet milk, butter size of egg, one heaping teaspoon of Queen Flake baking powder, one-half teaspoon of salt, two eggs; use freshly boiled potatoes; mash very fine, while hot; add butter and sugar, stir until smooth; add milk and eggs and part of flour, then baking powder and rest of flour; do not mix too hard.—Mrs. M. J. Murray.

FRIED CAKES.—One cup granulated sugar, two eggs creamed with sugar, one cup sweet milk, two heaping teaspoons Queen Flake baking powder, pinch of salt and flavor; flour to roll out.—Mrs. F. N. Smith.

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SNOWBALLS.—Cream one-third cup of butter and one-half cup corn starch and three teaspoons of Queen Flake baking powder; add one-half cup milk and stir in gently the stiff whites of four eggs; place this batter in six well-buttered cups and steam one-half hour; turn out gently and roll in powdered sugar and serve hot with fruit sauce.—Mrs. Ella Garner.

SUET PUDDING.—One cup sour milk, one cup molasses, four cups of flour, one-half pound suet (chopped fine), one-half cup chopped raisins, two eggs, one teaspoon Queen Flake soda and one of cinnamon, a little salt; steam three hours.

SAUCE FOR PUDDING.—One cup sugar, one-half cup butter, two eggs beaten light; just as you wish to serve, add one cup of boiling water and whatever flavoring is desired.—Mrs. Ganssly.

SUET PUDDING.—One cup suet, chopped fine, one cup molasses, one cup milk, one cup chopped raisins, one-half cup currants, two eggs, one teaspoon of Queen Flake soda, two cups flour, one cup dried bread crumbs, salt and spice to taste; steam three hours and serve with sauce.—Mrs. O. A. Jenison.

SUET PUDDING.—One cup chopped suet, one cup raisins, one cup molasses, one cup sour milk, one teaspoon Queen Flake soda; stir stiff and steam three hours; this can be kept all winter and desired amount cut off and steamed and served with sauce. Sauce: One cup brown sugar, one heaping teaspoon flour, butter size of egg, one tablespoon of vinegar, nutmeg and salt; pour boiling water on this and let boil until thick enough.

SUET PUDDING.—One cup molasses, one cup sour milk, one cup suet chopped fine, one cup raisins chopped fine, one tablespoon Queen Flake soda mixed into the molasses, one teaspoon cinnamon, one teaspoon cloves, one teaspoon of salt; add flour to make stiff paste; steam three hours. Sauce: Yolk of one egg, one cup granulated sugar, eight tablespoons of water; mix and let come to a boil and serve hot.—Mrs. Sarah Dayton.

TAPIoca CREAM CUSTARD.—Soak three heaping tablespoons of

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tapioca in one cup of water over night; place one quart of milk over the fire and let it come to a boil, then stir in the tapioca, one-fourth teaspoon of salt; stir till it thickens and then add one cup of sugar and the beaten yolks of three eggs; stir it quickly and pour into a dish and then stir gently into the custard the whites beaten stiff and add one teaspoon of vanilla; serve very cold.—Mrs. C. E. Garner.

TAPIOCA PUDDING WITH CHOCOLATE.—Soak one-half cup tapioca over night, pour on boiling water and cook until clear; add one cup of sugar, a little salt and then remove from the stove and add three tablespoons of grated chocolate; when well mixed with the tapioca, add beaten whites of two eggs and stir lightly and add one teaspoon of vanilla; serve cold with cream.—Mrs. S. L. Lockwood.

STEAMED BERRY PUDDING.—One cup of sugar, two eggs, one and one-half teaspoons of Queen Flake baking powder, two cups of flour, one cup of sweet milk, two cups of berries; steam about two hours.—Mrs. H. M. Higgs.

SUET PUDDING.—Three coffee cups of flour, one cup suet chopped fine, one cup sweet milk, one cup molasses, two-thirds cup currants, one-half teaspoon of soda, salt to taste; steam three and one-half hours. Sauce for pudding: One teacup of sugar, butter size of egg, two tablespoons of water; put on the fire and melt, then stir in one well-beaten egg and season with vinegar or lemon.

FRUIT PUDDING.—Two cups flour, two teaspoons (heaping full) Queen Flake baking powder, two tablespoons melted butter, two tablespoons white sugar; add cold water to make stiff batter; butter eight cups and fill half full alternately with batter and any kind of fruit (tart fruit preferred); steam one-half hour. Serve with the following sauce: One-half cup melted butter (do not scorch), two tablespoons flour, one-half tablespoon of nutmeg; add boiling water to cook thoroughly to thickness of gravy; sweeten to taste.—Mrs. Chas. G. Jenkins.

BAKED FRUIT PUDDING.—One egg, two tablespoons of sugar, small piece of butter, a pinch of salt, one-half cup sweet milk, a teaspoon of Queen Flake baking powder, one and one-third cups of flour; line a tin with fruit, add sugar and a little butter, pour the batter over it and bake. Sauce: One cup water, one cup sugar, lump of butter, two dessertspoons of corn starch; cook and season to taste.

GRAHAM PUDDING.—One cup molasses, one cup sweet milk, one cup seeded raisins, two cups graham flour (sifted), two teaspoons

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Queen Flake soda, one teaspoon each of cinnamon, cloves, salt; steam two hours.—Mrs. James Satterlee.

PLUM PUDDING.—One pound of bread crumbs, three-fourths pound of suet, one pound each of raisins and currants, one-half pound of sugar, one-half pound citron, a little allspice and nutmeg, six eggs, a little salt, one pint of new milk, a little molasses, flour to make stiff; boil six hours.—Mrs. N. H. Jamieson.

ENGLISH PLUM PUDDING.—One pound raisins, one-fourth pound mixed peel, two cups brown sugar, one-half pound suet chopped, one teaspoon cinnamon, cloves, nutmeg, allspice, salt, and Queen Flake soda; dissolve the soda in one and one-half cups of water, flour enough to mix thick; boil gently about seven hours; dip the pudding cloth in boiling water, wring out and sprinkle with flour; put in the mixture, tie, allowing room to swell and keep covered with boiling water; serve hot with pudding sauce.—Mrs. Denison Longyear.

CARROT PIE.—One cup carrot (boiled and mashed fine), one coffee cup milk, three eggs, butter size of walnut, two teaspoons cinnamon, one teaspoon ginger, two-thirds cup sugar, pinch of salt.—Mrs. E. E. TenEyck.

CREAM PIE.—Beat together two tablespoons butter, four tablespoons sugar, yolks of three eggs; add two tablespoons flour, one pint milk; flavor with vanilla and bake in lower crust; beat the whites of eggs, add sugar, spread on top and brown. Very nice.—Mrs. D. C. Hunter.

CUSTARD PIE.—Four eggs, three-fourths cup sugar, one pint milk, pinch salt, season with nutmeg; bake in a crust.—Mrs. C. B. Turner.

PIEPLANT PIE.—One cup pieplant (chopped), one cup sugar, one tablespoon flour, two eggs, yolks for pie, whites for frosting.—Mrs. Fred Mott.

SQUASH PIE.—One coffee cup strained squash, two eggs well beaten, one teacup white sugar, one-half level teaspoon ginger, one-half teaspoon cinnamon, two tablespoons melted butter, one coffee cup milk, pinch of salt; bake in quick oven.—Mrs. A. C. Stebbins.

PUMPKIN PIE 1.—Two eggs, three tablespoons sugar, four heaping tablespoons pumpkin, one-half teaspoon ginger, one teaspoon cinnamon, one-half teaspoon salt, one and one-half cups rich milk.—Mrs. H. C. Ward.

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PUMPKIN PIE 2.—One and one-half cups pumpkin, one cup milk, one egg, one cup of sugar, one teaspoon cinnamon, nutmeg, ginger, pinch of salt.—Mrs. Fred Shuttleworth.

PUMPKIN PIE 3.—Steam pumpkin till soft, dry off in oven and rub through a sieve; one and one-half cups strained pumpkin, two-thirds cup of sugar, two eggs slightly beaten, one teaspoon cinnamon, one-half teaspoon salt, one-half teaspoon ginger, one and one-half cups milk, one-half cup cream.—Mrs. Cora L. Tenny.

LEMON PIE 1.—One coffee cup sugar, three eggs, one cup water, one tablespoon melted butter, one heaping tablespoon flour, the juice and a little of the rind of one lemon; reserve the whites of the eggs, beat lightly, add sugar and spread over top of pie after it is baked; return to oven until it is a light brown.—Mrs. Clark Sutton.

LEMON PIE 2.—One lemon, grate rind, pulp and seed together, one and one-half cups sugar, yolks of four eggs, one and one-half cups sweet milk, two tablespoons corn starch dissolved in milk; beat white of egg for frosting. This makes two pies.—Mrs. H. L. Bassett.

LEMON PIE 3.—Juice of one lemon, one cup sugar, one and one-half cups water (boiling), one tablespoon butter, yolks of two eggs, one rounding tablespoon corn starch, one tablespoon grated lemon peel; beat all together thoroughly, then pour into the boiling water; when thickened pour into a baked crust; put the whites of the two eggs, well beaten, over the top and brown lightly in the oven.—Mrs. Ella Garner.

LEMON PIE WITH RAISINS.—One cup of seeded and chopped raisins, one cup of sugar, one cup cold water, one lemon, one tablespoon flour; bake with two crusts. This quantity is sufficient for two pies.—Mrs. Chas. Stabler, Mrs. Ada Ash.

LEMON RAISIN PIE.—Juice and grated rind of one lemon, one cup seeded raisins, one tablespoon melted butter, one tablespoon flour, one cup sugar, one egg, small cup cold water; bake between two crusts.—Mrs. Wm. E. Marling.

RAISIN PIE.—Twelve crackers, one and one-half cups boiling water, one cup molasses, one cup sugar, one cup raisins, two-thirds cup vinegar, one teaspoon grated nutmeg, one-half teaspoon cloves, one teaspoon cinnamon, butter, closed crust.—Bertha Stabler.

MINCE MEAT 1.—Three pounds of beef boiled until tender and cooled in the liquor in which it was cooked, one and one-half pounds of suet, one peck of tart apples, one-half pound of citron,

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one-half pound of candied orange and lemon peel mixed; chop all these ingredients fine or all except the apples may be put through the meat-grinder; mix thoroughly, then add two pounds of currants, three pounds of raisins, four pounds of light brown sugar, one-third cup of salt, one-fourth cup of cinnamon, two tablespoons each of cloves, allspice, one of mace, and one-half tablespoon of pepper, three grated nutmegs, juice and grated rinds of two lemons, one-half gallon of apple cider, one quart of meat liquor; let all boil gently for one-half hour and then add one-fourth cup each of vanilla and orange flavoring and two tablespoons of almond extract; mix very thoroughly and put away in a cool place.—Mrs. Helen Armstrong.

MINCE MEAT 2.—One-half bowl raisins, one-half bowl currants, one-half pound rare roast beef, one and one-half bowls chopped apples, one bowl suet, one cup New Orleans molasses, one-half cup vinegar, juice of three lemons, mixed spices to taste, one bowl dark sugar, one shake red pepper.—Mrs. Ethel Covert.

MINCE MEAT 3.—Three bowls meat, six bowls apples, one bowl molasses, one bowl vinegar, one bowl sweet cider (boiled), one bowl suet, four bowls brown sugar, one bowl of jelly or one bowl of grape or orange or lemon juice, four pounds raisins, two pounds currants, three-fourths pound mixed peel, two teaspoons each of cinnamon, nutmeg, cloves and allspice, one teaspoon each salt and pepper; mix all together and cook until raisins are done. Will keep.—Mrs. D. Longyear.

PIE CRUST FOR TWO PIES.—Three cups of sifted flour, sifted twice, one cup of lard; cut it well into the flour with a knife; teaspoon salt; mix with just a little cold water, so as to make a dry dough; in rolling out, use the rolling pin as lightly as possible.—Mrs. Ella Garner.

CRANBERRY AND RAISIN PIE.—One and one-half cups cranberries (washed so as to remove seeds), one-half cup raisins, one cup sugar, small tablespoon of flour; mix and add one-half cup cold water; bake with two crusts.

PUMPKIN PIE.—Two cups of pumpkin with one-half teaspoon salt, one cup sugar, three eggs well beaten, half teaspoon of ginger, one teaspoon of allspice, two teaspoons of cinnamon, two and one-half cups sweet milk (added last).—Mrs. F. T. Albright.

LEMON PIE.—Two level tablespoons of corn starch or flour, one cup sugar, one pint of boiling water; cook until clear and add butter size of a hickory nut; let cool and then add the yolks of two eggs, grated rind and juice of one lemon; bake in one crust. For

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frosting beat the whites of two eggs, add two tablespoons sugar.—Mrs. T. O. Pratt.

PUMPKIN PIE.—One large cup of pumpkin after being sifted, six tablespoons sugar, one tablespoon flour, one egg, pinch of salt, one-third teaspoon of allspice, cinnamon and ginger each, about a pint of milk.—Mrs. T. O. Pratt.

RAISIN PIE.—One cup cream, one cup sugar, one cup raisins, chopped; mix well together, put in crust and bake.—Mrs. Eugene Price.

CREAM PIE.—One pint milk, two scant tablespoons corn starch, pinch of salt, yolks of three eggs, one-half cup sugar, one-half teaspoon extract; cook in double boiler; put in baked pie shell and cover with a meringue; brown in oven; cocoanut or chocolate may be added.—Mrs. S. L. Lockwood.

APRICOT CREAM.—One-third box gelatine dissolved in one-half cup of water, three-fourths of a pint of juice, two-thirds of a cup of sugar, juice of a lemon, whites of three eggs, one cup of cream, whipped, two-thirds of a cup of apricots cut fine; to dissolve gelatine add fruit juice and sugar; there should be a pint or a little more of liquid; set in a cool place until it begins to jelly; whip light with Dover egg beater; whip the whites of the eggs, add two tablespoons of pulverized sugar, add to jelly; when well mixed add cream whipped stiff and the cut apricots.

APPLE PUDDING.—Cover dish with apples sliced fine, fill about half full, one-half lemon sliced fine, one-half cup sugar, season with nutmeg; cover with following batter:

BATTER.—One-half cup sugar, butter size of an egg, one-half cup milk, two eggs, one and one-half cups flour, one and one-half teaspoons Queen Flake baking powder; pour over the pudding and bake about one-half hour; use whipped cream or sauce.—Mrs. F. S. Foster.

DUMPLINGS.—One egg, one-half cup sweet milk, butter size of an egg, pinch of salt, two cups of flour, two teaspoons Queen Flake baking powder; cook twenty minutes. For steamed pudding add one-half cup sugar, steam one hour.—Lillie.

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

APPLE TAPIOCA.—One-half cup tapioca soaked in water over

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night, boil ten minutes, add sugar to taste, fill a buttered baking dish nearly full of sliced apples, sprinkle with sugar and cinnamon and pour tapioca over them; bake until apples are tender; serve cold with whipped cream.—Amelia Kranz.

BATTER PUDDING.—Sift together one and one-half cups flour, two teaspoons Queen Flake baking powder, one-fourth teaspoon salt, add yolks of four well-beaten eggs, one pint of milk, mix well with sifted flour, stiffly beaten whites of four eggs; bake in rather hot oven; serve promptly when done with fruit sauce.

FRUIT SAUCE.—Four tablespoons butter and one cup of powdered sugar creamed, one yolk of egg, beat in one-half cup of preserved fruit or jam, if fresh berries cannot be obtained; chill well before serving.—Mrs. Ella Garner.

STEAMED BROWN PUDDING.—One egg, one-half cup butter, one cup molasses, one cup sweet milk, one teaspoon Queen Flake soda, two teaspoons cinnamon, one-half teaspoon cloves, one-half nutmeg, one cup raisins, flour to make a very stiff batter; steam two or three hours; serve with vanilla sauce.—Ida M. Bower.

BROWN BETTY.—Lay in a pudding dish first a layer of finely sliced apples, sugared to taste and dusted over with powdered cinnamon, next a layer of coarsely crumbed bread, buttered at intervals; alternate these layers until the dish is full; let the last layer consist of apples cut into eighths, pour on sufficient water to moisten the whole, cover and set in oven; when apples on top are tender, remove cover and cook until brown; serve hot or cold with sweetened or whipped cream.—Cora L. Tenny.

CURRENT PUDDING.—One cup white sugar, one-half cup butter, two eggs, one cup sour milk, one teaspoon Queen Flake soda, three cups flour, one cup chopped currants.—Mrs. Carrie Miller.

CARAMEL PUDDING.—One-fourth cup butter, one cup brown sugar, brown, stirring constantly, one-fourth cup boiling water, one cup heated milk; thicken with one-fourth cup corn starch; one teaspoon Northrop's vanilla.—Mrs. Chas. Herrmann.

CREAM PUFFS.—One cup water, one-half cup butter, one cup sifted flour; place the water and butter in a dish and set it on the stove, let boil, while boiling, beat in the flour, set aside to cool, when cool, beat in three unbeaten eggs, beat five minutes, put in buttered gem tins; bake twenty-five minutes in a hot oven.—Mrs. Fred Mott.

GRAHAM PUDDING.—One cup sweet milk, one small cup molasses, two cups graham flour, one cup raisins chopped, small piece of

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butter, a little cinnamon, one teaspoon Queen Flake soda, pinch of salt; steam one and one-half hours.—Mrs. W. D. Sterling.

CREAM PUFFS.—One-half cup butter, one cup boiling water, one cup sifted flour, three eggs; put boiling water and butter on stove and while boiling stir in flour, take from stove and stir until smooth, when cool add eggs, one at a time, without beating; drop a dessertspoon of batter on biscuit tins, allowing space for puffing; bake thirty-five or forty minutes in hot oven; this makes fifteen or sixteen puffs.

CREAM FOR FILLING.—One cup milk (good measure), one egg, two tablespoons flour, four tablespoons sugar, flavor to taste; open side of puff and fill with cream.—Louise M. Hopkins.

MINERVA'S FRENCH CREAM.—One pint milk, three eggs, one scant tablespoon flour, smoothed in a little milk, one-half cup sugar; put milk in double boiler, when hot add sugar and beaten yolks of eggs, cook until it thickens, pour out into a dish, add one teaspoon Northrop's vanilla, beat whites of eggs to a stiff froth and put on top of custard; serve cold.

NUT PUDDING.—One-fourth cup butter, one-half cup sugar, one-half cup chopped nuts, two eggs, beaten separately, one-half cup milk, two cups pastry flour, three level teaspoons baking flour, little salt; cream butter and sugar and beat in nuts, add beaten yolks and milk, beat in thoroughly the sifted flour and Queen Flake baking powder, add last the beaten whites and salt; steam in greased cups half an hour.—Bertha L. Stabler.

GINGERBREAD PUDDING.—One and three-fourths cups flour, one-half cup butter, rub butter into the flour, three-fourths cup sweet milk, one-half cup molasses, one cup raisins (chopped), one-half teaspoon Queen Flake soda; beat thoroughly, steam three hours, serve with sweetened whipped cream.—Mrs. Wm. Ashbrook.

HUCKLEBERRY PUDDING 1.—One-half pint molasses, one-half pint sweet milk, one teaspoon Queen Flake soda dissolved in milk, one quart berries, pinch of salt, flour enough to make it very stiff; steam three hours.

SAUCE.—One cup sugar, one-half cup butter; stir to cream and add yolk of one egg, stir in beaten white of egg, flavor and set on ice; stir in one tablespoon boiling water just before serving.—Mrs. M. A. Chapin.

HUCKLEBERRY PUDDING.—One pint fresh or canned huckleberries, two well-beaten eggs, one-half cup sugar, one level tablespoon butter (cold), one-half cup milk, one cup flour, one teaspoon Queen

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Flake baking powder, season with nutmeg; drain the berries, roll them in flour and add last; bake one-half hour and serve with sauce made of the fruit juice if canned berries have been used; add to it butter and sugar to taste and thicken with one teaspoon corn starch.—Mrs. F. L. Young.

MOONSHINE.—Beat a glass of tart jelly until easy to work with; beat the whites of four eggs to a stiff froth, add four tablespoons powdered sugar, flavor to taste; add the jelly and beat until it will stand erect; for sauce, beat the white of one egg stiff, flavor and add two tablespoons powdered sugar and one cup sweet cream; beat to a stiff froth; serve the moonshine in sherbet cups, piling the sauce on top.—Mrs. Fred H. Conklin.

PRUNE PUDDING.—One cup stewed prunes, one cup sugar, whites of six eggs; chop prunes fine, add sugar, then the beaten whites; beat thoroughly, pour in pudding dish; bake slowly twenty to thirty minutes; when cold, serve with cream and sugar.—Mrs. Chas. E. Garner.

PRUNE WHIP.—Soak three-fourths box gelatine in one cup cold water, add two cups boiling water, two cups sugar, juice of four lemons, one-half pound stewed prunes with seeds removed; serve with whipped cream flavored with vanilla.—Mrs. R. E. Olds.

RICE PUDDING.—Three-fourths cup rice, three-fourths cup raisins, one-fourth cup sugar, one large iron spoon of condensed milk dissolved by a little hot water, lump of butter, pinch of salt, two quarts water; bake a long time.

PEACH PUDDING.—One pint flour, one gill of sugar, three teaspoons Queen Flake baking powder, one-half teaspoon salt; mix together and rub through a sieve; add one egg, one and one-half gills milk, three tablespoons soft butter; spread in a buttered pan; cover the top of the dough with canned peaches; sprinkle two tablespoons sugar over this and bake one-half hour in moderately hot oven; serve hot with cream and sugar.—Mrs. Ella Garner.

PLUM PUDDING.—Two cups bread crumbs, one cup suet, one cup chopped raisins, one cup currants, one cup molasses, one cup milk, one teaspoon salt, one teaspoon Queen Flake soda, one teaspoon cloves, one teaspoon cinnamon, one teaspoon allspice, flour enough to make stiff batter; steam three hours.—Clara D. Hurd.

PEACH SNOWBALL.—Peel selected peaches, cut in halves and remove the pits; fasten the halves together with wooden toothpicks, fill the cavities with candied cherries and roll the balls in shredded cocoanut; serve on a bed of whipped cream, a few candied rose

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leaves resting lightly on the cream add a pretty touch.—Mrs. Fred Conklin.

SNOWBALL PUDDING.—One-third cup butter, one-half cup sugar, one cup flour, one cup corn starch, three teaspoons Queen Flake baking powder, two-thirds cup milk, whites four eggs; cream butter and sugar, sift flour and Queen Flake baking powder three times and add with the milk; fold in the stiffly beaten whites of the eggs; flavor to taste; put into ten well-buttered cups and steam half an hour; turn out and roll in powdered sugar; serve with whipped cream.

PLUM PUDDING.—One pint stale bread crumbs, one cup flour, one package each raisins and currants, one cup brown sugar, grated rind and juice of one lemon, one-half cup molasses, three eggs, one-half nutmeg, one-half pound each chopped suet and citron, one-half teaspoon Queen Flake soda, two teaspoons Queen Flake baking powder, one teaspoon salt, one cup peeled almonds, peel of one orange; beat eggs, add molasses, dissolve the soda in hot water then mix in the dry materials; steam four hours.—Mrs. Henry Herrmann.

GOLDEN SAUCE.—Cream together one tablespoon butter and one cup powdered sugar; when very light, add gradually the yolks of two eggs and two tablespoons of cream; add whites beaten stiff; flavor.—Emma A. Pugh.

CHEESE PIE CRUST.—Line tin with crust made of one and one-half cups flour, one and one-half teaspoons Queen Flake baking powder, two tablespoons butter and one-fourth cup sugar; mix thoroughly and add one egg and enough sweet milk to roll out.

FILLING.—To one and one-half cups cottage cheese add one-half cup sugar and a little butter; mix well and add three eggs well beaten and enough sweet milk to fill tin; sprinkle with sugar and cinnamon and bake; English currants may be added.—Marie Herrmann.

GRAHAM PUDDING.—Two cups graham flour, one cup New Orleans molasses, one-half cup sweet milk, into which dissolve one teaspoon Queen Flake soda, one cup raisins, pinch of salt; steam two hours.

MINCE MEAT.—Two cups meat, one-half cup suet, four apples, one pound raisins, one-half cup currants, one pint boiled cider, three cups sugar, one teaspoon salt, one teaspoon each cloves and cinnamon, one-half nutmeg, add as much water as needed; if cider doesn't make it sour enough, add one-half cup vinegar.

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GREEN TOMATO MINCE MEAT.—Wash and chop very fine one peck green tomatoes, drain the juice off and add same amount of water, add five pounds brown sugar, two pounds raisins, two tablespoons cinnamon, one tablespoon cloves, salt to taste, one teacup vinegar or boiled cider; cook until thick; can while hot.

SWEET POTATO PIE.—One pound steamed sweet potatoes finely mashed, two cups sugar, one cup cream, one-half cup butter, three well-beaten eggs; flavor with lemon or nutmeg and bake in pastry shell.—Mrs. Jennie Smith.

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FEATHER CAKE.—(Never fails.) Two eggs, two tablespoons melted butter, one cup sugar, one and one-half cups flour, two teaspoons Queen Flake baking powder; break the eggs into a cup, add the butter and fill up the cup with sweet milk; stir all together and add salt and Northrop's flavoring; bake in three jelly tins or in loaf.—Mrs. Mary Rubert.

SCRIPTURE CAKE.—Four and one-half cups I Kings IV, 22; one cup Judges V, 25, last clause; two cups Jeremiah VI, 20; two cups I Samuel XXX, 12; two cups Nahum III, 12; two cups Numbers XVII, 8; two tablespoons I Samuel XIV, 25; a pinch of Leviticus II, 13; six Jeremiah XVII, 11; one-half cup Judges IV, 19, last clause; two teaspoons Amos IV, 5; season to taste of II Chronicles IX, 9.—Mrs. Geo. Higgs.

VELVET SPONGE CAKE.—Yolks of four eggs beaten, two cups of granulated sugar, added to eggs and beaten together fifteen minutes with Dover egg beater; one cup boiling water poured over sugar and eggs; four beaten whites of eggs, two and one-half cups flour, one tablespoon Queen Flake baking powder; flavor with Northrop's orange and bake.—Vesta Potter.

SPONGE CAKE 2.—Two eggs, one cup flour, one teaspoon Northrop's vanilla, two tablespoons water, one cup sugar; add flour; do not make too stiff.—Mrs. Ethel Covert.

SPONGE CAKE 3.—Three eggs beaten very light, one cup sugar, one tablespoon butter, two tablespoons sweet milk, one good cup flour, two teaspoons Queen Flake baking powder; beat thoroughly; bake in moderate oven.—Mrs. Wm. Ashbrook.

SPONGE CAKE 4.—Five eggs separated, one cup sifted sugar (little salt sprinkled over), three-fourths cup of flour, one teaspoon corn starch, one level teaspoon Northrop's cream tartar, one teaspoon Northrop's orange or lemon extract; beat whites until coarse and foamy, add Northrop's cream tartar, beat until little points will

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hold from the beater (not stiff) or cake will be tough; sift in sugar, add extract and beat until sugar is dissolved. This makes it fine grained and prevents crust forming. Beat yolks until light, add and beat until blended; fold in flour; if beaten after flour is in, it will be tough; use ungreased pans; very slow oven so it may rise.—Mrs. F. L. Young.

SPONGE CAKE 5.—One and one-half cups sugar, three eggs, beaten, pinch of salt, one and one-half teaspoons Queen Flake baking powder, one-half cup hot water, one and one-half cups flour.—Mrs. S. A. Rice.

SPONGE CAKE 6.—One cup sugar, one and one-half cups flour, three eggs, two teaspoons Queen Flake baking powder, one tablespoon boiling water added just before baking; beat thoroughly.

SPONGE CAKE 7.—Two eggs beaten very light, one cup granulated sugar beaten in eggs, one cup flour, one teaspoon Queen Flake baking powder, one-half cup boiling water; mix quickly, bake in moderately hot oven; do not allow cake to brown until it has risen.—Mrs. Denison Longyear, Mrs. Wm. E. Robinson.

PINEAPPLE CAKE.—One cup whites of eggs (ten eggs), one cup flour, seven-eighths cup fine granulated sugar, one-half teaspoon Northrop's cream tartar; beat the eggs until foamy, add cream tartar and beat very stiff; sift sugar and flour separately several times; add sugar to the egg whites; beat thoroughly and fold in flour; too much beating after flour is in makes cake tough; bake in two oblong biscuit tins, thirty minutes.

FILLING.—One cup sugar, one-half cup water, one-fourth teaspoon Northrop's cream tartar; place over fire until sugar is dissolved and boiling point reached; cook without stirring until it threads; pour the syrup onto the whites of two eggs which have been beaten until foamy, add flavoring and beat until cool enough to spread, put between and over tops of layers and sprinkle with pieces of pineapple.—Mrs. F. A. Lockwood.

ANGEL FOOD 1.—Whites of nine eggs, one and one-fourth cups granulated sugar, one cup flour, one-half teaspoon Northrop's cream tartar, pinch of salt added to eggs before whipping, add cream tartar and whip very stiff; sift flour and sugar seven times; flavor.—Mrs. George Higgs.

ANGEL FOOD 2.—One cup whites of eggs, pinch of salt, one and one-fourth cups granulated sugar (measure and sift four times), one level teaspoon Northrop's cream tartar, one cup pastry flour or three-fourths of cup of Pillsbury's XXXX flour (sift four times);

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beat eggs about half, then sift in cream tartar, beat until stiff; sift in sugar and one-half teaspoon Northrop's vanilla extract; beat thoroughly until sugar seems to have dissolved and the eggs increased in bulk and it has a smooth shiny appearance, then fold in flour very carefully; bake in an ungreased tube pan about thirty minutes.—Mrs. Ella Garner.

ANGEL FOOD 3.—Whites of nine eggs, beaten very stiff, one cup sugar sifted, one cup flour (sift five times), one-half teaspoon Northrop's cream tartar, one-half teaspoon salt, one-half teaspoon each Northrop's vanilla and lemon extract; beat cream tartar, salt and the extract into eggs after they are very light, then gradually beat in flour and sugar alternately; put into pan with tube in center and bake slowly for fifty minutes.—Mrs. Denison Longyear.

ANGEL FOOD 4.—Whites of ten medium-sized eggs, one cup and one tablespoon sugar (sift four times), one cup flour (sift four times), one-half teaspoon Northrop's cream tartar (scant), one-half teaspoon Northrop's vanilla; beat eggs a little, add pinch of salt and beat more; add cream tartar and beat until stiff, add vanilla, stir in the sugar lightly and then fold in the flour; bake forty minutes in slow oven.—Mrs. Martha Fulton.

CLARA'S ANGEL FOOD 5.—One cup flour, one and one-half cups sugar, one teaspoon Northrop's cream tartar, whites of nine large eggs or ten small ones; sift flour five times and set aside one cup, measure, and sift the sugar five times; add a pinch of salt to eggs and beat about half, add cream tartar and beat until very stiff; stir in sugar, one teaspoon Northrop's vanilla; bake from thirty-five to fifty minutes slowly; turn upside down until cold.—Mrs. Chas. E. Garner.

WHITE CAKE 1.—One and one-half cups sugar, one-half cup butter, one cup sweet milk, whites of three eggs, two and one-half cups flour, two teaspoons Queen Flake baking powder; cream sugar and butter together; add eggs last; Northrop's vanilla.—Mrs. E. E. Reed.

WHITE CAKE 2.—White of one egg, one cup sugar, one cup milk, three tablespoons butter, two cups flour, two teaspoons Queen Flake baking powder.

WHITE CAKE 3.—Three-fourths goblet sugar, one-half goblet flour, one small teaspoon Northrop's cream tartar, a very little salt; sift all together five times; whites of seven eggs, keep a little out for frosting; beat eggs to a stiff froth, then fold them in lightly; flavor to taste.—Mrs. Agnes T. Chafey.

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WHITE CAKE 4.—Two cups sugar, one cup sweet milk, one-half cup butter, two and one-half cups flour, whites of four eggs, one teaspoon Queen Flake baking powder. Filling: Yolks of four eggs, one cup sugar, one cup milk, one teaspoon corn starch, one-fourth cake chocolate, butter size of a hickory nut, one cup English walnuts, chopped.—Mrs. H. G. Mulholland.

WHITE CAKE 5.—One-half cup butter, two cups sugar, one cup sweet milk, whites of six eggs, three cups flour, two teaspoons Queen Flake baking powder.—Hulda E. De Vore.

WHITE CAKE 6.—One and one-half cups sugar, one-half cup butter, one cup water (nearly), two cups flour, two teaspoons Queen Flake baking powder, whites of four eggs, flavoring.—Mrs. Denison Longyear.

SNOWBALL CAKE.—One cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, whites of three eggs, two teaspoons Queen Flake baking powder; cream sugar and butter together, then add milk and flour with baking powder sifted in; fold in whites of eggs well beaten.—Mrs. Garner.

SNOW CAKE 1.—Two cups sugar, one cup butter, one cup sweet milk, three cups flour, sifted several times with three teaspoons Queen Flake baking powder; whites of eight eggs; beat sugar and butter; add milk and then flour; add whites of eggs beaten very stiff. Makes a large layer cake.—Jessie B. Sloan.

SNOW CAKE 2.—One-fourth cup butter, one cup brown sugar, whites of two eggs, one-half cup milk, one and two-thirds cups flour, one and one-half teaspoons Queen Flake baking powder, one-half teaspoon Northrop's vanilla.

ONE-EGG CAKE 1.—One egg, one cup sugar, two tablespoons melted butter, two-thirds cup sweet milk or water, one and three-fourths cups flour, two teaspoons Queen Flake baking powder.

ONE-EGG CAKE 2.—One-fourth cup butter, one cup sugar, one-half cup milk, one egg, well beaten, one and two-thirds cups flour, one and one-half teaspoons Queen Flake baking powder.

PEANUT CAKE.—Three tablespoons peanut butter, two cups sugar, one cup milk, two eggs, three teaspoons Queen Flake baking powder, two and one-half cups flour.—Vesta V. Potter.

ENGLISH CAKE.—Two cups white sugar, one-half cup butter, whites of four eggs, well beaten, one cup cold water; stir well and then add three cups sifted flour, two teaspoons Queen Flake bak-

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ing powder; stir five minutes. Makes two good cakes.—Mrs. Martha Garner.

PUFF CAKE.—Two cups sugar, three eggs, one cup butter (scant), one cup sweet milk, two teaspoons Northrop's cream tartar, two teaspoons Queen Flake soda or three teaspoons Queen Flake baking powder, three cups flour.—Mrs. R. S. Holmes.

OLD-FASHIONED SEED CAKES (1831).—One pound flour, two cups sugar, one cup butter, one cup sour milk in which has been dissolved one teaspoon Queen Flake soda, one teaspoon cinnamon; rub butter and sugar together; add milk and cinnamon, then flour and last a generous quantity of caraway seeds; add flour to make quite stiff. Delicious for five o'clock tea.—Mrs. C. J. Davis.

SOUR CREAM DROP CAKES.—One-half cup butter (cream the butter), one cup sugar, one egg, one-half teaspoon Queen Flake soda dissolved in one-half cup sour cream, one-half cup seeded and chopped raisins, one-half cup nut meats, one-half teaspoon Northrop's vanilla, two and one-half cups flour; drop in buttered tins and bake in moderate oven.—Mrs. C. J. Davis.

HICKORY NUT CAKE.—One cup nuts, two eggs, one-half cup butter, one and one-half cups sugar, one cup sweet milk, two teaspoons Queen Flake baking powder, two cups flour.—Mrs. F. L. Young.

EGGLESS CAKE.—One cup brown sugar, one-half cup butter, one cup sour milk, one teaspoon Queen Flake soda, one cup raisins, two cups flour, spices to taste.—Mrs. F. L. Young.

ORANGE CAKE.—One and one-half cups flour, two-level teaspoons Queen Flake baking powder, one-fourth cup butter, one cup sugar, two eggs, two-thirds cup milk. Filling: Juice and grated rind of one large orange, confectioners' sugar added until of right consistency to spread well; stir until creamy like.—Mrs. John Daley.

TEA CAKES.—Two eggs, one and one-half cups sugar, one cup milk, two-thirds cup butter, two teaspoons Northrop's cream tartar, one teaspoon Queen Flake soda, two and one-half cups flour.—Mrs. E. M. Holley.

WALNUT CAKE.—Ten cents' worth walnut meats and one cup seeded raisins chopped, three eggs (save white of one for frosting), one-half cup butter, one-half cup sugar, one-half cup milk (scant), one teaspoon Northrop's vanilla, one cup flour (or little more), nutmeg, one teaspoon Queen Flake soda and two teaspoons Northrop's cream tartar mixed together; two good teaspoons of this mixture mixed well in flour.—Cora L. Tenney.

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MARSHMALLOW CAKE.—Two cups sugar, one-half cup butter, one cup milk, two and one-half cups flour, whites of four eggs, two teaspoons Queen Flake baking powder, Northrop's flavoring. Makes three layers.

• **FILLING.**—Two cups XXXX sugar, one-half cup water; boil till it hairs; beat into this beaten whites of two eggs; split in two the marshmallows and place on cake while hot, using the hot frosting for filling.—Mrs. P. A. Tyler.

LAYER CAKE 1.—Two eggs, two cups sugar, one-third cup butter, one cup milk, three cups flour, three teaspoons Queen Flake baking powder.

LAYER CAKE 2.—One cup sugar, one-fourth cup butter, two eggs, one-half cup water, one and one-half cups flour, two teaspoons Queen Flake baking powder.

YELLOW CAKE.—One cup sugar, one-half cup butter, one-half cup water, one and one-half cups flour, two teaspoons Queen Flake baking powder, yolks of four eggs, flavoring.

LADY'S CAKE.—One and one-half cups sugar, one-half cup butter, two-thirds cup sweet milk, two cups flour, three eggs, two teaspoons Queen Flake baking powder.—Mrs. Denison Longyear.

DELICATE CAKE.—One and one-half cups sugar, one-half cup butter, one cup milk, two and one-half cups flour, whites of four eggs, two teaspoons Queen Flake baking powder, two teaspoons Northrop's vanilla; cream butter and sugar; then add milk and flour with baking powder well sifted; fold in carefully the beaten whites of eggs.—Mrs. C. E. Garner, Mrs. Carrie Miller.

SPICE CAKE.—One and one-half cups sugar, three-fourths cup butter, four eggs, keep two whites for frosting, one cup sweet milk, two cups patent flour, two teaspoons Queen Flake baking powder, one teaspoon each cinnamon and cloves, one-half teaspoon allspice.—Mrs. Chas. Herrmann.

SPICE CAKE.—One and one-half cups sugar, three eggs, one cup butter or lard, one-half cup molasses, one and one-half cups of buttermilk, two teaspoons of Queen Flake soda, one teaspoon cinnamon, allspice, cloves and nutmeg, two cups flour; bake in layer cakes; very nice with whipped cream filling.—Mrs. Milie Wieland.

EGGLESS FRUIT CAKE.—One and one-half cups of brown sugar, one-half cup of butter, one cup of sour or buttermilk, one cup of chopped raisins, one-half cup currants, one teaspoon of soda, one teaspoon Northrop's cinnamon, one teaspoon Northrop's cloves, one

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teaspoon of allspices, one-half nutmeg, two and one-half cups flour.—Mrs. F. T. Albright.

NUGGETS.—One and one-half cups sugar, one cup of butter, two and one-half cups flour, three eggs, three-fourths pound of dates, chopped fine, one and one-half pounds English walnuts (shell and chop a little), one teaspoon Queen Flake soda in one-half cup warm water, one teaspoon cloves, one teaspoon cinnamon; bake in shallow pans and cut in squares.—Mrs. Stanley T. Granger.

LAYER CAKE.—Light part: One-half cup butter, one small cup sugar, one-half cup sweet milk, one and one-half cups flour, two teaspoons Queen Flake baking powder, whites of three eggs beaten stiff and added last, flavor. Dark part: One-half cup brown sugar, yolks of two eggs, one large tablespoon of butter, one tablespoon molasses, one-half cup raisins, one-fourth cup sour milk, one teaspoon Queen Flake soda, two-thirds cup of flour, one-half teaspoon cloves, one teaspoon cinnamon; bake in three layers and put together with one and one-half cups pulverized sugar moistened with cream.—Mrs. F. T. Albright.

BLACKBERRY CAKE.—Three eggs, one cup sugar, three-fourths cup of butter, one and one-half cups flour, one cup blackberry jam (seedless), three tablespoons sour cream, one teaspoon each Queen Flake soda, allspice, cinnamon and nutmeg.—Mrs. N. H. Jamieson.

SPICE CAKE.—One-half cup lard, two cups flour, one cup sugar, one-half teaspoon salt, one teaspoon Northrop's cloves and cinnamon and a little nutmeg; mix thoroughly and save out one-half cup; add to above one cup sour milk, one tablespoon molasses, one egg; stir together quickly, sprinkle the dry mixture over top and put into hot oven.

ONE-EGG CAKE.—One-fourth cup butter, one cup sugar, one-half cup milk, one egg well beaten, one and two-thirds cups of flour, one and one-half teaspoon Queen Flake baking powder; cream butter and sugar; add egg slowly; add flour and milk alternately. Very good as a loaf cake with nuts in it, or as a layer cake.

HICKORY NUT CAKE.—One cup sugar, one-third cup butter, two thirds cup sweet milk, whites of four eggs, two teaspoons Queen Flake baking powder, two cups flour. Filling: One cup chopped nuts, one cup sweet cream, one cup sugar; cook until thick.—Grace Huston.

WHITE CAKE.—One-half cup butter, one and one-half cups flour, one-half cup sweet milk, one and one-half teaspoons Queen Flake baking powder, Northrop's vanilla, whites of four eggs; beat but-

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ter and sugar to a cream, then add flour and milk and flavoring; lastly whites of eggs beaten to a stiff froth.—Mrs. Reilay.

DEVIL'S FOOD.—Two cups brown sugar, one-half cup butter, two eggs, one-third cup chocolate (melted), one-half cup sour milk, one teaspoon Queen Flake soda dissolved in milk, one-half cup hot water, one teaspoon Northrop's vanilla, three scant cups flour; bake in a large flat pan.—Mrs. J. A. Russell.

DEVIL'S FOOD.—One cup grated chocolate, five tablespoons sugar, one-half cup milk; let all come to a boil and cool. Cake part: One-half cup butter, one and one-half cups brown sugar, three eggs (drop one at a time) and beat in one-half cup flour; add custard and one-half cup milk, two teaspoons Queen Flake baking powder, one and one-half cups flour; flavor with vanilla.—Mrs. E. E. Reed.

COCOA CAKE.—Cream one-half cup butter, add one-fourth cup cocoa and beaten yolks of three eggs, one cup sugar, one teaspoon Northrop's cinnamon, one-half cup water, beaten whites of three eggs, one and one-fourth cups flour and three teaspoons of Queen Flake baking powder.—Mrs. Stanley Lockwood.

ROLL JELLY CAKE.—One cup sugar, four eggs, two teaspoons Queen Flake baking powder, one tablespoon boiling water; flavor to suit the taste; bake in square pie tin; turn out on a cloth; spread with jelly and roll.—Mrs. Martha Garner.

ANGEL CAKE.—Whites of nine large eggs, one and one-half cups fine granulated sugar, one cup flour sifted five times before measuring; partly beat the eggs to which has been added a pinch of salt; add one-half teaspoon Northrop's cream of tartar and beat until very stiff; add sifted sugar and flavoring (Northrop's almond and vanilla makes nice macaroon crust); carefully fold in the flour; bake from forty to sixty minutes in a moderate oven; invert pan to cool.—Emily Nagel.

LAYER OR SPONGE CAKE.—Three eggs, one cup sugar, beat very light, three tablespoons cold water, a pinch of salt, one cup of flour in which one teaspoon of Queen Flake baking powder has been mixed; flavor to suit taste.

BREAD CAKE.—Two cups brown sugar, one cup butter, three eggs, one cup sour milk, two cups raisins, one teaspoon Queen Flake soda, Northrop's spices and flour.

SPANISH BUN.—One cup butter, one cup sugar, two eggs, one cup sour milk, one-half teaspoon Queen Flake soda sifted in one cup flour (sift twice); add one teaspoon cinnamon, one-half teaspoon cloves.

F. N. Bovee, Optician, Hudson House Block.

WHITE FRUIT CAKE.—One cup butter, two cups sugar, one cup sweet milk, one cup seedless raisins, one cup nut meats chopped, one cup candied citron, lemon and orange, three and one-half cups flour, one teaspoon Queen Flake soda, two teaspoons cream of tartar, one teaspoon of Northrop's vanilla, three eggs.

BREAD CAKE.—Two and one-half cups of light bread dough, one and one-half cups sugar, one-half cup butter, two tablespoons sour cream, one cup raisins, three eggs, one teaspoon cinnamon, one-half teaspoon cloves or nutmeg, two teaspoons of salt; mix thoroughly together with the hands; add a little flour; set to rise and bake in slow oven.

WHITE CAKE.—One and one-half cups of sugar, two eggs beaten separately, one cup wetting (one-half cup milk and one-half cup water), two and one-fourth cups flour well sifted, two teaspoons Queen Flake baking powder, flavoring of two kinds, one scant cup butter.—Carrie Dunnebacke.

COCOA CAKE.—Two eggs, two cups brown sugar, one-half cup butter, one-half cup cocoa, one cup sour milk, one small teaspoon soda, one teaspoon Queen Flake baking powder, Northrop's vanilla, two cups flour; add nuts and frost with chocolate icing.—Carrie Dunnebacke.

FRUIT CAKE.—Two pounds raisins, two pounds currants, one pound butter, two pounds sugar, one and one-fourth pounds flour, ten eggs, one wine-glass brandy, one wine-glass wine, one tablespoon each of cloves, allspice and nutmeg, two tablespoons of cinnamon, one-half pound almond meats, one-fourth pound candied lemon, one-fourth pound citron, one cup molasses, two and one-half cups flour, one teaspoon Queen Flake soda or two teaspoons Queen Flake baking powder (soda preferable); use part of the flour to put on the fruit; bake one and one-fourth hours.—Marie Herrmann.

BLACKBERRY CAKE.—One cup of white sugar, three-fourths cup of butter, three eggs, three tablespoons of sour milk, one teaspoon of Queen Flake soda, one teaspoon of allspice, one teaspoon of cinnamon, one cup of cherries or berries, flour.—Mrs. H. L. Bassett.

ECONOMICAL LAYER CAKE.—Rub one cup of sugar and one-half cup of butter to a cream; stir in one well-beaten egg; add two cups of flour in which has been sifted two teaspoons Queen Flake baking powder; add one cup of sweet milk and beat until very light. This makes a very delicate layer cake. It may also be baked in a long tin, flavored with lemon and fruit added. A nice marbled

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chocolate cake may be made by adding one tablespoon of grated and melted chocolate to one-third the mixture and dropping it in the cake tin in alternate spoonful with the white batter; pink sugar may be used in place of chocolate and the whole delicately flavored with Northrop's vanilla.—Mrs. E. N. Reitz.

CARAMEL CAKE.—One cup of butter, two cups sugar, scant cup of milk, one and one-half cups of flour, one cup corn starch, whites of seven eggs; three teaspoons Queen Flake baking powder in the flour; bake in a long pan; take half pound brown sugar, scant quarter pound chocolate, half cup milk, butter size of an egg, two teaspoons Northrop's vanilla; mix thoroughly and cook as syrup until thick enough to spread; spread on cake and set in oven to dry.—Mrs. E. N. Reitz.

TILDEN CAKE.—One cup of butter, two cups pulverized sugar, one cup sweet milk, three cups of flour, one-half cup corn starch, four eggs, two teaspoons Queen Flake baking powder, two teaspoons Northrop's lemon extract.—Mrs. E. N. Reitz.

FEATHER CAKE.—Break into a cup two eggs, add two tablespoons butter melted, and fill up with sweet milk; one cup sugar, one and one-half cups flour, two teaspoons Queen Flake baking powder; stir all together and salt and flavor; bake in three-jelly tins or in a loaf.—Mrs. Mary Rubert.

APPLE SAUCE CAKE.—Cream together one-fourth cup butter, one cup sugar; add one cup apple sauce, two cups flour, one cup raisins, one even teaspoon of Queen Flake soda, one teaspoon cinnamon, cloves and a little nutmeg, pinch of salt.—F. M. Baldwin.

WHITE CAKE.—Whites of six eggs, two cups sugar, one-half cup butter, two-thirds cup milk; three cups of flour, two teaspoons Queen Flake baking powder.

CHOCOLATE CAKE 1.—One-half cup chocolate, add yolk of one egg well beaten, one-half cup milk, one cup of sugar, one teaspoon Northrop's vanilla; cook without boiling until melted, then cool; one-half cup of butter, one cup of sugar; add one-half cup milk, two eggs beaten separately, two cups sifted flour and two teaspoons Queen Flake baking powder.

CHOCOLATE CAKE 2.—One and one-half cups brown sugar, butter size of an egg, four tablespoons of chocolate, one-half teaspoon each of cinnamon and cloves, one cup of sour milk, heaping teaspoon of Queen Flake soda, two cups of flour; nuts or raisins can be added.—Mrs. H. D. Bullen.

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COFFEE CAKE.—Two cups of sugar, one cup butter, one cup molasses, one cup coffee (strong), four cups sifted flour, one cup currants, one cup raisins, one teaspoon cloves and one of cinnamon, one teaspoon of Queen Flake soda, four eggs.—Mrs. H. L. Bassett.

DEVIL'S FOOD.—Part 1: One cup brown sugar, one cup sweet milk, two-thirds cup grated Baker's chocolate; mix well and let it just come to a boil. Part 2: One cup brown sugar, one-half cup sweet milk, yolks of three eggs, two cups of flour measured before sifting, one cup butter, one teaspoon Queen Flake soda dissolved in the milk; put the yolks of the eggs, butter and sugar together, beat well and add the milk and soda, then the flour, then Part 1; bake in medium oven. Can be used as layer or otherwise.

DEVIL'S FOOD.—One cup Baker's chocolate grated, one-half cup sweet milk; cook until thick and smooth; have ready yolks of two eggs beaten; remove from fire and add the yolks of the eggs; let cool and add one cup sugar, two teaspoons butter, one-half cup sweet milk, teaspoon Northrop's vanilla, even teaspoon Queen Flake soda, one and one-half cups flour.

DEVIL'S FOOD.—One-half cup butter, two cups brown sugar, one-half cup hot water, one-half cup sour milk, three eggs beaten separately, two cups sifted flour, one teaspoon Queen Flake soda in the milk, one-third cake Baker's chocolate melted.—Mrs. P. A. Tyler.

DEVIL'S FOOD.—Two cups dark brown sugar, one-half cup butter, one cup sweet milk heated hot, yolks of three eggs, two squares Baker's chocolate warmed, one teaspoon Queen Flake soda to two and one-half cups of flour, Northrop's vanilla flavoring; bake in layers with boiled frosting between and on top. Frosting: Whites of three eggs with three cups of sugar.—Mrs. B. B. Johnson.

DEVIL'S FOOD, LAYER.—One-half cup chocolate, one-half cup milk, one cup brown sugar, two tablespoons soft butter; boil all together, then add quickly yolk of one egg, one-half cup milk, one and one-half cups sifted flour, one teaspoon Queen Flake soda, one teaspoon Northrop's vanilla; bake in two layers and put together with white boiled frosting.—Mrs. Denison Longyear.

DEVIL'S FOOD, LOAF.—Part 1: One cup brown sugar, one-half cup sweet milk, one scant cup chocolate; mix well, put on fire and let it come to a boil; cool and mix with the following: Part 2: One cup brown sugar, one-half cup butter, one-half cup sweet milk, yolks of three eggs, two cups flour, one teaspoon Queen Flake soda; bake in moderate-sized pan with tube in center; do not move cake while in the oven until done.—Mrs. Denison Longyear.

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CAMPAIGN CAKE.—One cup sugar, one-half cup molasses, one-third cup butter, one-half cup sour milk, two cups flour, one teaspoon Queen Flake soda, one teaspoon Queen Flake baking powder, two tablespoons cold coffee, two eggs, one square chocolate, very little cloves and cinnamon; bake in three layers and lay up with filling and icing of one cup seeded and chopped raisins with boiled frosting.—Mrs. B. B. Johnson.

WHITE CAKE.—Two cups sugar, one-half cup butter, one cup sweet milk, three cups flour measured after sifting, whites four eggs, three teaspoons Queen Flake baking powder, flavoring; cream the butter and sugar, then add the milk, then the flour and baking powder, then the whites of eggs beaten stiff; bake in a medium oven.

CREAM SPICE CAKE.—Two cups brown sugar, one cup sour cream or milk (cream is preferable), one-half cup butter or one-fourth cup if cream is thick, two eggs, one teaspoon Queen Flake soda dissolved in the milk, one teaspoon each of cloves and cinnamon, one small nutmeg, two cups flour measured after sifting or a little more, according to size of the eggs; bake in a moderate oven, either as layers or loaf.

LOAF RAISIN CAKE.—Two cups brown sugar, one cup butter, one cup milk, three and one-half cups flour, one cup chopped raisins, one cup currants, one teaspoon Queen Flake soda, three eggs, cinnamon and cloves; bake slowly about forty-five minutes.—Mrs. Denison Longyear.

ORANGE CAKE.—Four eggs, one cup sugar, one cup flour, three-tablespoons of melted butter, three tablespoons of rich milk, three teaspoons of Queen Flake baking powder; bake in jelly tins. Orange jelly for cake: One orange (juice and grated rind), one cup cold water, white of one egg, one tablespoon of corn starch, one cup sugar; dissolve the corn starch in the water; stir egg and sugar together (do not beat the egg), then add juice and grated rind of orange and lastly the corn starch and water; cook in tin over hot water until it jellies.—Mrs. Martha Garner.

BROWN LAYER CAKE.—One cup sugar, one-third cup butter, two eggs, one cup molasses, one cup boiling water, one teaspoon cinnamon, one-half teaspoon cloves, two small teaspoons Queen Flake soda, one teaspoon salt; spread layers with a tart jelly and cover top with a thin frosting.—Mrs. W. F. Sullivan.

MARBLE CAKE.—Light Part: One large cup sugar, one large tablespoon butter, two tablespoons of corn starch, one cup sweet milk, two teaspoons of Queen Flake baking powder, flour to make

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thin dough, flavor with Northrop's lemon. Dark part: One cup molasses, one-half cup sugar, one-half cup shortening, one cup of boiling water, one heaping teaspoon Queen Flake soda, cinnamon, cloves, nutmeg and vanilla to taste, pinch of salt.—Mrs. H. D. Bullen.

BROWN RAISIN LAYER CAKE.—One-half cup sugar, one-half cup molasses, one-half cup sour milk, one-half cup butter, two eggs, two cups flour, one-half teaspoon Queen Flake soda, one teaspoon cinnamon, one-half teaspoon each cloves and nutmeg, one teaspoon Northrop's vanilla, pinch of salt; bake in layers. Filling: Chop one cup raisins; use white of one egg for frosting and mix raisins with frosting.—Mrs. H. L. Bassett.

SPICE CAKE 1.—One cup sugar, three-fourths cup butter, fill cup with milk, one egg, one and three-fourths cups flour, one small teaspoon Queen Flake soda, one dessertspoon cinnamon, cloves and allspice mixed.—Mrs. Merrifield.

SPICE CAKE 2.—One cup molasses, one cup sugar, two-thirds cup butter, one cup sour milk, three eggs, one teaspoon Queen Flake soda, one teaspoon each cinnamon and nutmeg, three and one-half cups flour, one cup raisins and one cup currants.

O. K. SPICE CAKE.—One egg, three-fourths cup sugar, one-fourth cup molasses, one-third cup shortening, one-half cup buttermilk one-half teaspoon Queen Flake soda, one and one-half cups flour, salt, one teaspoon each cinnamon, cloves and one-half teaspoon nutmeg, one cup seeded raisins; bake in a loaf or by leaving out the raisins and chopping them fine they can be put in a boiled frosting for filling for a layer cake.—Mrs. G. W. Butler.

SPICE LAYER CAKE.—One cup molasses, one cup brown sugar, one-half cup butter, one cup sour milk, three eggs (save whites of two for frosting), one teaspoon Queen Flake soda, one teaspoon nutmeg, one and one-half teaspoons cinnamon, one-half teaspoon cloves, three cups unsifted flour; makes four layers; put together with white boiled frosting with one cup chopped raisins in it.—Mrs. Denison Longyear.

ROLL JELLY CAKE.—Whites of three eggs beaten stiff, one cup of sugar put in whites of eggs, beat yolks stiff and add one cup flour, two teaspoons Queen Flake baking powder, three tablespoons of hot water; bake in a dripping pan; spread with jelly while hot; roll and wind with a cloth.—Margaret Young.

CHEAP CAKE WITH SOFT FROSTING.—One cup white sugar, two teaspoons melted butter, one egg, two-thirds cup milk, two even

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cups sifted flour, two even teaspoons Queen Flake baking powder sifted again with the flour; flavor with Northrop's lemon. Soft Frosting: One cup granulated sugar, one-half cup milk; let it boil until it drops from spoon in strings and hairs; pour into bowl and add one teaspoon or more of flour; beat a few moments and let stand until cool and thick enough to spread on cake without running off.—Mrs. F. E. Watson.

WHITE CAKE.—One-half cup each butter, milk and corn starch, one and one-half cups sugar, one and one-half cups flour, two teaspoons Queen Flake baking powder, whites five eggs well beaten, flavor with Northrop's vanilla; chocolate frosting.—Mrs. F. E. Watson.

FRUIT CAKE.—One cup butter, two cups brown sugar, one cup molasses, one cup coffee, five cups flour, two teaspoons Queen Flake soda, two teaspoons each cinnamon and cloves, one pound each raisins, figs and currants, four eggs beaten. A good Christmas cake to frost.—Mrs. F. E. Watson.

CHRISTMAS NUT CAKE.—Two cups white sugar and one-half cup butter; cream these and add yolks of three eggs, one cup sweet milk, three cups sifted flour, three teaspoons Queen Flake baking powder, whites of three eggs; stir alternately with the flour, one cup nuts and one cup raisins.—Mrs. John Buehler.

FRUIT CAKE.—One cup molasses, one cup sugar, one cup butter and lard mixed, two eggs, one cup sour milk, one teaspoon Queen Flake soda, two cups raisins; add mixed spices to flour.—Mrs. Percy Covert.

DRIED APPLE CAKE.—Two cups dried apples soaked over night in one cup water, then chop and stew, add one cup each molasses, sugar, butter and lard mixed, sour milk and two eggs, two teaspoons Queen Flake soda, four cups flour, one cup chopped raisins; add cloves, cinnamon and allspice.—Mabel J. Perry.

DEVIL'S FOOD.—One egg, save the white for frosting; put the yolk into granite basin with a large tablespoon grated chocolate or cocoa, also one-half cup sweet milk; cook until it turns thick, stirring all the time; while hot add one level tablespoon butter, scant cup sugar and one-half cup sweet milk, one cup flour, scant teaspoon Queen Flake soda; flavor with Northrop's vanilla and bake in a slow oven.—Mrs. M. F. Chafey.

GOLDEN GEM CAKE.—Whites of seven eggs beaten stiff with one-fourth teaspoon Northrop's cream of tartar, add one cup flour and one-fourth cup sugar, the yolks of five eggs, a pinch of salt and

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flavor; sift flour and sugar as for angel cake; turn upside down to cool; do not grease tin in which it is baked.

MOLASSES CAKE.—One cup sugar, one cup molasses, three-fourths cup lard, one cup sour milk, two eggs, pinch of salt, two teaspoons each of cinnamon and ginger, one and one-half teaspoons Queen Flake soda, four cups flour; makes two cakes.—Mrs. R. S. Holmes.

BREAD SPONGE CAKE.—Cream two cups sugar, one cup butter, add yolks of three eggs well beaten, two tablespoons sweet milk, one teaspoon Queen Flake soda dissolved in hot water, one-half pound currants or chopped raisins, one teaspoon each of cinnamon and nutmeg; add two cups bread dough, then beaten whites of three eggs; beat all three minutes; let rise one-half hour; bake one-half hour slowly.—Mrs. R. E. Olds.

APPLE SAUCE CAKE.—Two and one-half cups apple sauce, four teaspoons Queen Flake soda stirred into sauce, two cups raisins, two heaping cups sugar, one cup shortening and four cups flour and spices to suit taste.—Mrs. B. F. Kinney.

MICHIGAN SURPRISE CAKE.—One and one-half cups fresh apple sauce (sweetened as for table), one cup sugar, one-half cup butter, two cups flour (measured before sifting), two level teaspoons Queen Flake soda, one cup raisins, one teaspoon cinnamon, one-fourth teaspoon cloves and nutmeg. (No eggs, no baking powder, no milk).—Mrs. E. E. TenEyck.

MOLASSES LAYER CAKE.—One-half cup sugar, one-half cup New Orleans molasses, yolks of three eggs, one-half cup hot water, one and one-half teaspoons cloves, two cups flour, one-half teaspoon Queen Flake soda. Frosting: One-half pint cream whipped, one tablespoon sugar, one-half teaspoon flavoring.—Mrs. Percy Covert.

VARIETY JELLY CAKE.—One and one-half cups sugar, one-half cup butter (scant), three eggs, one-half cup sweet milk, two cups flour and two teaspoons Queen Flake baking powder; take one-half of the batter and add one tablespoon molasses, one-half teaspoon cinnamon, one-fourth teaspoon cloves, one-half cup raisins; bake in layers and put together with jelly.—Mrs. H. C. Ward.

PLAIN CAKE.—One cup sugar, two eggs beaten up in a cup, and fill cup with cream; add two cups flour, after sifting with two teaspoons Queen Flake baking powder, a little salt and flavor to taste.—Floris Gross.

POUND CAKE.—One pound sugar, three-fourths pound butter, eight eggs beaten separately, one pound flour, one-half teaspoon Queen Flake baking powder, lemon flavoring.—Mrs. Belle Gross.

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POUND CAKE.—One pound each butter, sugar and flour, eleven eggs, whites and yolks beaten separately, flavor.—Mrs. George Higgs.

FRENCH LOAF CAKE.—One and one-half cups sugar, one cup butter, one cup sweet milk, two and one-half cups flour, two eggs, one teaspoon Queen Flake soda, one teaspoon each cloves, cinnamon and allspice.—Minnie Downs.

MOLASSES CAKE.—One-half cup of brown sugar, one-half cup molasses, one large tablespoon lard, one and three-fourths cups flour, one teaspoon Queen Flake soda dissolved in three-fourths cup of boiling water.—Minnie Downs.

BREAD CAKE.—Put one pint of light dough into a bowl, add one cup sugar, one-fourth cup butter, two beaten eggs; then beat with a wire beater until the mixture is smooth and the dough has lost all its stringy condition; add the grated rind of a lemon and pour all into a greased tin and when light, sprinkle the top with granulated sugar and a little cinnamon and some chopped nuts or fruit and bake in a moderate oven.—Mrs. W. D. Sterling.

CORN STARCH CAKE.—One cup butter, two cups sugar, one cup corn starch, two cups flour, two teaspoons Queen Flake baking powder, whites of eight eggs, one cup sweet milk.—Mrs. Chas. Beckwith.

SPANISH BUNS.—One cup brown sugar, two eggs, one-half cup melted butter, one-half cup sour milk, one-half teaspoon Queen Flake soda, one teaspoon of cinnamon and cloves, one-half cup of chopped raisins or currants, one and one-fourth cups flour; bake in gem tins, slowly, forty minutes.—Inez Higgins Cole.

PORK CAKE.—One pound pork chopped fine, one pound dark sugar, one pound raisins, one pound currants, one pint molasses, one tablespoon each of cloves, cinnamon, allspice and pepper, one nutmeg, butter size of an egg, two eggs, one tablespoon Queen Flake soda in one pint of hot water; mix stiff with flour.—Mrs. H. L. Mulholland.

KATE'S CAKE.—Three eggs, one and one-half cups sugar, one-half cup butter, one cup sour milk, one teaspoon Queen Flake soda, one cup raisins, two teaspoons cinnamon and other spices.—Mrs. D. E. McClure.

PORK CAKE.—Mince one pound salt pork fine; pour over it two cups boiling water; add two cups sugar, one cup molasses, two beaten eggs, one pound of raisins, cinnamon, cloves and nutmeg to taste, one tablespoon Queen Flake soda dissolved in water, flour

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to make a stiff batter. Good for fruit cake if more fruit is added.—Mrs. Anna Cook.

PORK FRUIT CAKE.—Two cups chopped pork, pour two cups boiling water over it; add two cups sugar, one cup molasses, pinch of salt, one-half pound each of raisins and currants, three teaspoons of Queen Flake soda, six cups flour, one teaspoon cinnamon, one-half of a nutmeg; bake slowly.—Mrs. Martha Garner.

MOLASSES CAKE (Fine).—One scant tablespoon lard, one-half cup brown sugar, one egg, one cup molasses; stir very thick with flour; then dissolve one teaspoon of Queen Flake soda in one cup boiling water and add with the first mixture and bake.—Mrs. Frank Wall.

SPICE CAKE.—One-half cup cottolene, one cup brown sugar, one cup molasses, four egg yolks or two whole eggs, one cup sour milk, two cups flour, one teaspoon Queen Flake soda, one teaspoon each of ginger and cinnamon, one-half teaspoon salt; cream cottolene, sugar and molasses; stir in eggs and beat well; add milk and flour alternately, in which soda has been sifted, also spices and salt; put in tins and sprinkle thickly with nuts and bake in a moderate oven.—Mrs. Chas. Stabler.

SPICE CAKE.—One cup sugar, one-half cup butter, one cup sour milk, two cups flour, one cup chopped raisins, one teaspoon Queen Flake soda, one teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon nutmeg, and one egg.—Mrs. R. S. Holmes.

ROLL JELLY CAKE.—One cup each sugar and flour, one teaspoon Queen Flake baking powder, three eggs, Northrop's vanilla; beat up quickly and bake in long, shallow tins; spread quickly with jelly when done and roll up in a towel until cold.—Mrs. H. C. Ward.

ROLL JELLY CAKE.—One cup sugar, three eggs, one and one-half cups flour, two teaspoons Queen Flake baking powder, one tablespoon hot water added just before baking, one teaspoon Northrop's vanilla; beat thoroughly; bake in long tins; spread with jelly and roll up.—Mrs. Martha Garner.

SPICE LAYER CAKE.—One cup sugar, one-half cup molasses, one-half cup sour milk, one-third cup butter, two tablespoons cold coffee, one tablespoon grated chocolate, one teaspoon Queen Flake soda, one teaspoon each of cinnamon and cloves, two eggs and two cups flour; bake in three layers and put together with chopped raisins, in boiled frosting.—Mrs. O. J. Dutton.

WHITE FRUIT CAKE.—One cup sugar and one-half cup butter

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creamed, one cup milk, one cup currants, two cups flour, two teaspoons Queen Flake baking powder, whites of two eggs well beaten and added last, one teaspoon Northrop's vanilla. Filling: Two-thirds cup brown sugar, yolks of two eggs, one teaspoon cinnamon; beat until creamy.—Mrs. C. J. Rouser.

JAM CAKE.—One cup sugar, three-fourths cup butter, two cups flour, one cup jam, three eggs, one teaspoon Queen Flake soda in two tablespoons sour milk, one teaspoon each of cinnamon and nutmeg; bake in two layers: Filling: Two cups sugar, one-half cup sweet cream, one tablespoon butter, one teaspoon Northrop's vanilla; cook ten minutes, then beat until white and creamy.—Mrs. Garner.

JAM CAKE.—One-half cup butter (scant), creamed with one and one-half cups sugar, two eggs, one-half cup sour milk, one teaspoon Queen Flake soda, one cup jam, two cups flour, adding jam before flour.—Mabel J. Perry.

IVA'S POUND CAKE.—One pound each of sugar, butter and flour, ten eggs; cream butter and sugar; beat eggs separately and very stiff; add to butter and sugar, stirring together but not beating, then stir in flour gradually until it makes a smooth batter, but do not beat; bake slowly one hour.—Abbie E. Garner.

ONE-EGG CAKE.—Cream one-fourth cup butter (scant); stir one cup sugar well in butter; stir in thoroughly one cup of milk and add two cups flour with a teaspoon of Queen Flake baking powder and lastly one egg beaten light; add Northrop's vanilla.—Mrs. Fannie A. Brown.

SPONGE CAKE.—Four eggs, one tablespoon butter, one cup each of sugar and flour, three tablespoons sweet milk, one teaspoon Queen Flake baking powder, Northrop's lemon or vanilla.—Mrs. Grace Reilay.

FRUIT CAKE.—One-half cup each sugar, molasses, butter and sour milk, one egg, one teaspoon Queen Flake soda, one-half cup raisins, one and one-half cups flour, cinnamon and cloves.—Mrs. Reilay.

MINNEHAHA CAKE.—One and one-half cups white sugar, one-half cup butter, three eggs, two cups flour, two teaspoons Queen Flake baking powder, one-half cup sweet milk and flavoring. Filling: Boil one cup sugar and four tablespoons water until it shreds from spoon; add white of one egg beaten to stiff froth and one cup seeded raisins chopped fine; spread at once before it hardens.—Jennie Smith.

SPICE CAKE.—One cup each of sugar, molasses, sour milk and seeded raisins, one-half cup butter, three eggs, three cups flour, one

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teaspoon each Queen Flake baking powder, cinnamon, allspice, one-half teaspoon nutmeg, cloves, pepper and Queen Flake soda.—Jennie Smith.

ICE CREAM CAKE.—One cup white sugar, one-half cup butter (scant), one-half cup sweet milk, one cup flour, one-half cup corn starch, one and one-half teaspoons Queen Flake baking powder; add beaten whites of four eggs the last thing and flavor.—Tena Goritz.

SPANISH BUN CAKE.—Two cups sugar, four eggs, one scant cup butter, three cups flour, two teaspoons Queen Flake baking powder, spices. Icing: Five tablespoons of milk to one cup of sugar; boil five minutes and stir until cold.—Mrs. James Satterlee.

COCOA CREAM CAKE.—Cream one-half cup of butter until smooth and beat in gradually one cup of sugar; add beaten yolks of three eggs and one-half teaspoon Northrop's vanilla; sift together one and one-half cups pastry flour, five tablespoons cocoa, two teaspoons Queen Flake baking powder and a little salt; add three-fourths cup of milk and the flour alternately, beating thoroughly; mix in the stiff whites and have pans well greased and floured.—Mrs. Ash.

COFFEE CAKE.—One cup each of brown sugar, molasses, butter and warm coffee and chopped raisins, one egg, one teaspoon Queen Flake soda, one teaspoon ground cloves, one tablespoon cinnamon; add flour to make about the consistency of fruit cake.—Mrs. Sarah M. Dayton.

DEVIL'S FOOD.—One-half cup of milk and chocolate and yolk of one egg cooked until thick; let cool little and add one tablespoon (scant) butter, one cup sugar, one-half cup milk, one-half teaspoon Queen Flake soda in one cup flour.—Mrs. John Buehler.

LIGHT FRUIT CAKE.—One-half cup butter, one cup sugar, one-half cup milk, four egg-whites, two cups flour, two level teaspoons Queen Flake baking powder, one-half cup raisins stoned and chopped fine, two ounces of citron cut fine, one-third cup walnuts cut in pieces and ten maraschino cherries cut in bits; add fruit and nuts last.—Mrs. Chas. Herrmann.

LILY CAKE.—One-third cup butter, one cup sugar, one-half cup milk, one and three-fourths cups flour, two and one-half level teaspoons Queen Flake baking powder, three egg-whites, one-third teaspoon Northrop's extract of lemon and two-thirds teaspoon vanilla; cover with chocolate frosting.

SPONGE CAKE.—Four eggs well beaten, two cups sugar, two cups flour, three teaspoons Queen Flake baking powder, two teaspoons Northrop's flavoring; beat all together and add two-thirds cup hot water and a pinch of salt.—Mrs. W. F. Sullivan.

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CAKE FILLING.

APPLE CAKE FILLING.—Cook three tart apples; when cooled add one cup sugar, yolk of one egg; flavor with lemon extract and a pinch of salt; spread between cakes and frost top.—Mrs. H. G. Mulholland.

LAYER CAKE FILLING.—Four quarts canned plums (remove peeling and seeds), four pounds sugar, two large oranges, one pound seeded raisins; chop oranges and raisins and cook till it jellies; put in glasses.—Mrs. H. G. Mulholland.

X CHOCOLATE FILLING.—One cup sugar, one tablespoon chocolate (grated), five tablespoons water; boil three minutes and stir until thick enough to spread on cake.—Mrs. Denison Longyear.

FIG FILLING.—One-half dozen figs boiled until tender, one cup chopped raisins, one cup brown sugar, water enough to make a thick syrup; when it strings stir in chopped raisins and figs and spread between layers of cake.—Mrs. Denison Longyear.

FIG FILLING.—One pound figs, three-fourths cup sugar, one-half cup water; chop the figs and then cook with sugar and water until thick as paste.

HICKORY NUT FILLING.—One cup hickory nut meats, chopped fine, one-half cup sugar, one cup sweet cream; cook five minutes.—Minnie Downs.

CARAMEL FROSTING.—Two cups brown sugar, one tablespoon butter, three-fourths cup milk, one teaspoon vanilla; boil fifteen minutes; stir constantly; beat until thick.—Mrs. Geo. Sheets.

CHOCOLATE CARAMEL.—Three cups sugar, one cup sweet milk, one teaspoon vanilla; boil fifteen minutes; take off and stir until thick and smooth; melt two squares of Baker's chocolate over steam and spread over caramel frosting.—Mrs. E. C. Pratt.

CREAM FILLING.—One cup sugar, one-third cup flour, two eggs well beaten, two and one-half cups milk, one teaspoon vanilla; mix the sugar, flour and eggs and stir into the hot milk; cook in the top of a double boiler ten minutes; add the vanilla.

COCOANUT FILLING.—One cup milk, one egg, two tablespoons sugar, one tablespoon corn starch dissolved in the milk, one tea-

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spoon butter; cook over hot water and add two-thirds cup of desiccated cocoanut.

DELICIOUS ICING.—One cup sugar, white of one egg; put the sugar with a little water, let it boil until it hairs, then add the white of the egg beaten stiff; stir in one-quarter cake of Baker's chocolate melted; then add a dressing made as follows: Three-fourths cup sugar, one tablespoon flour, one egg, juice and grated rind of one orange; place in basin of hot water; stir until it thickens; when both are mixed together, add one large cup of nut meats of any kind; make the orange dressing first, as the other sets quickly.—Mrs. G. H. Higgs.

FRUIT FILLING.—Four tablespoons finely chopped citron, four tablespoons finely chopped seeded raisins, one-half cup blanched almonds[†] chopped fine, one-fourth pound chopped figs; beat the whites of three eggs to a stiff froth, adding one-half cup sugar; then mix thoroughly into this the whole of the chopped ingredients; put between the cakes when they are hot.—Mrs. E. E. Reed.

LEMON JELLY FILLING.—One cup boiling water in double boiler; mix butter size of a walnut, one-half cup sugar, grated rind and juice of one lemon, one heaping teaspoon flour and yolk of one egg; stir into boiling water; if not thick enough, add a little blended flour.

FLUMADIDDLE.—One cup sugar, one-half cup fruit (jelly, bananas, canned fruit drained, or fresh fruit), white of one egg, pinch of cream of tartar; place all the ingredients in a large bowl and beat till it stands like whipped cream. Enough for three layers. Good on top of shortcake.—Mrs. Chas. Herrmann.

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SALAD DRESSING 1.—One teacup vinegar not too sour, and one-half cup butter boiled together, yolks of four eggs, tablespoon mustard, teaspoon salt, pinch cayene, one-fourth cup sugar stirred well together, then add to the vinegar.—Mrs. Mary Rubert.

SALAD DRESSING 2.—Make a drawn butter sauce of one tablespoon of flour and two tablespoons of butter, add one teaspoon salt, one-half teaspoon mustard and one teaspoon sugar, then pour on slowly three-fourths cup milk and when it boils add one-fourth cup vinegar; remove from fire and beat in the yolks of two eggs.—Mrs. Charles Hertmann.

SALAD DRESSING 3.—Yolks of four eggs, one-half cup sugar, one teaspoon salt, one teaspoon black pepper, pinch of cayenne, one heaping teaspoon mustard, one-half cup cream; mix dry ingredients thoroughly and add cream, beaten yolks; bring to a boil one and a half cups of cider vinegar and one-half cup of butter; pour while boiling over the mixture, stirring well; when cold put into a can and set in a cold place; will keep for weeks; a little more cream may be added when used.—Mrs. H. G. Mulholland.

MAYONNAISE DRESSING.—(One quart.) Three eggs, one teaspoon each mustard, corn starch and sugar and one-half teaspoon salt; beat until smooth; have boiling one pint of vinegar; pour into vinegar, slowly stirring constantly, until it forms a smooth, thick cream; when cold add one cup of cream.—Mrs. Chas. E. Garner.

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MAYONNAISE DRESSING.—Break yolk of egg and add to it a large pinch of salt; stir yolk with fork until it begins to stiffen; gradually add to the yolk, a drop at a time, peanut or olive oil, stirring for a time after each drop is added, continue this process until the mixture becomes too thick to stir, then thin with lemon juice and add some salt; the salt helps to stiffen it; thicken again with oil the same way and thin again with lemon juice, continue until desired amount is made; when stiff enough to cut with a knife add one teaspoon sugar; will keep several days on ice; the success depends upon the care with which the oil is added; at first a drop at a time and toward the last two or three drops or perhaps a teaspoon at a time.—Battle Creek Sanitarium.

SALAD DRESSING WITH NUTS.—Yolks of twelve eggs well beaten, one cup vinegar, one-half cup sugar, two cups English walnuts, chopped, one-fourth cup butter, one-half teaspoon mustard, one tablespoon celery salt, a pinch of cayenne pepper; cook in double boiler until thickened; when cool add one-half pint of cream.—Mrs. Geo. Sheets.

SHERRY'S DRESSING.—For lettuce and cold vegetables. Mix one-half cup olive oil, five tablespoons of vinegar, one-half teaspoon powdered sugar, one teaspoon salt, one-half small Bermuda onion (finely chopped), one-half teaspoon red and green pepper, both finely chopped; let stand an hour in a cold place and shake hard for five minutes before serving.—Mrs. F. A. Lockwood.

DRESSING FOR COLD SLAW.—Beat two eggs with two tablespoons of sugar, add a piece of butter the size of half an egg, a teaspoon of mustard, a little pepper and lastly a teacup of vinegar; put all these ingredients over the fire and cook like a soft custard.—Mrs. Clark Sutton.

DRESSING FOR CABBAGE SALAD.—One egg, three-fourths cup sugar, one cup vinegar, one tablespoon flour, one-half cup butter, a little mustard; put on stove and let heat until it thickens; pour over cabbage.

TOMATO JELLY SALAD.—To one can stewed and strained tomatoes add one teaspoon each of salt and powdered sugar and two-thirds box of gelatine, which has soaked fifteen minutes in one-half cup cold water; pour into small cups and chill (or cut in dice to garnish cabbage or other salads); place on lettuce leaves and garnish top of each with dressing.—Miss Clara Hurd.

FRUIT SALAD 1.—Two pounds white grapes, seeded, oranges, pineapple and banana cut fine, amount to suit the taste, one-half

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cup sour cream, one-half cup vinegar, two tablespoons sugar, one teaspoon salt, one-half teaspoon mustard, dash of red pepper.

FRUIT SALAD 2.—Soak three-fourths box gelatine in cold water one hour, add two cups boiling water, juice of four lemons, two cups sugar; strain and mix into it six bananas sliced thin, six oranges and one can grated pineapple; set in cool place until it begins to set, then form into molds as desired.—Mrs. R. E. Olds.

SALAD DRESSING.—Two eggs, two-thirds cup of milk, two-thirds cup of vinegar, one teaspoon salt, one teaspoon mustard, one small teaspoon corn starch, butter size of an egg; beat egg thoroughly, add sugar and milk, mustard and corn starch, then pour all into the vinegar and cook until it thickens, stirring constantly.—Mrs. Wm. Fitzpatrick.

SALMON CURRY SALAD.—Cut four hard-boiled eggs lengthwise in quarters; with a fork separate a can of salmon in flakes and sprinkle with one-fourth of a cup of chopped cucumber pickle; add juice of one lemon and a few drops of onion juice; let stand while curry sauce is being made. Sauce: Melt one-fourth of a cup of butter, add one-fourth of a cup of flour, two or more teaspoons of curry powder, one-half teaspoon each of salt and cayenne pepper; cook until frothy, then add gradually one pint of milk; let come to a boil, then set over hot water; add the marinated fish and pieces of egg; cover and let stand ten minutes; serve on thin crackers.—Mrs. H. E. Marsh.

PINEAPPLE DRESSING.—Whites of four eggs, one-half cup sugar, one-half cup of pineapple juice, one tablespoon of corn starch, one-third cup of lemon juice; combine and cook in double boiler, stirring constantly; set on ice to cool.—Battle Creek Sanitarium.

SWEET POTATO SALAD.—Two cups of diced potatoes (boiled or baked), one cup of diced celery; mix these two ingredients well together; pour over the mixture the following dressing: One cup sour cream, three tablespoons lemon juice, two tablespoons of cider vinegar, one-half teaspoon of salt, one-fourth teaspoon of pepper; let the salad stand in a cool place two or three hours before serving.—Mrs. A. M. Boice.

CHICKEN SALAD.—One cup cold chicken (cut up), three hard-boiled eggs, one-half cup celery, one-half cup mayonnaise dressing; mix together and serve on lettuce leaves garnished with stoned olives or sliced eggs.—Mrs. Chas. Stabler.

APPLE AND CHEESE SALAD.—Mix chopped nuts with twice their bulk of creamed cheese, adding a little cream if needed to blend

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the mixture; season with pepper and salt and make into tiny balls; pare tart apples, remove the core and slice across the center into rings about half an inch thick; be careful that all the hulls are removed; arrange the slices on lettuce leaves and put a cheese ball in the center and scatter a few broken nuts around the edge; serve with a French dressing made with lemon juice, oil and salt.—Mrs. F. A. Lockwood.

DATE AND WALNUT SALAD.—Wash and seed dates; insert one-half of English walnut or almond; pour over them equal parts of lemon juice and sugar mixed.—Battle Creek Sanitarium.

FRUIT SALAD.—Two pounds white grapes seeded, oranges, pineapple and bananas cut fine, amount to suit the taste, one-half cup sour cream, one-half cup vinegar, two tablespoons sugar, one-half teaspoon salt, one-half teaspoon mustard, dash of red pepper, yolks of five or six eggs; heat the cream in a double boiler; heat the vinegar in a separate dish; mix all dry ingredients in a cup; beat eggs until very light; pour hot vinegar over the eggs; pour this mixture into boiling cream and stir all together until it thickens like a boiled custard; pour this over the dry ingredients a little at a time until it is thoroughly mixed, then pour into cold bowl and set away to cool; when ready to serve add to this dressing one cup of whipped cream.—Mrs. Wm. O'Connor.

SALAD DRESSING.—Two eggs, one-half cup vinegar, four tablespoons of sugar, one tablespoon of melted butter, one small teaspoon of flour; mix flour and sugar, a little salt and pepper and mustard; add the butter, eggs and vinegar and boil until thickened; when ready to use stir in one cup of cream.—Mrs. H. M. Higgs.

BEEF SALAD.—Chop the scraps of beef fine and to every cup of meat add two cups of cabbage cut very fine, one tablespoon celery seed, one teaspoon salt, two teaspoons sugar; mix well and add any good salad dressing.—Mrs. Fannie Brown.

SALAD DRESSING.—Yolks of four eggs, four teaspoons of salt, four mustardspoons of yellow mustard, small cup each of milk and vinegar, pinch of cayenne pepper, a little sugar, one tablespoon of butter rubbed with one teaspoon of flour; mix all together and boil.

VEGETABLE SALAD.—Three large tomatoes, three cucumbers, three celery stalks, one green pepper; cool on ice and serve with dressing on lettuce leaves.—Mrs. James Satterlee.

CABBAGE SALAD.—One pint of finely chopped raw cabbage; pour

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over it dressing made of three tablespoons of lemon juice, two tablespoons of sugar and half a cup of whipped cream, thoroughly beaten together in order named; or serve with sugar and diluted lemon juice.—Battle Creek Sanitarium.

APPLE SALAD.—One cup apples, one cup celery, one cup English walnuts, each chopped fine; mix with a boiled salad dressing.—Mrs. C. B. Turner.

POTATO SALAD.—Boil and slice thin six good-sized potatoes; season with salt, pepper, and finely chopped onion; then pour over the mixture the following dressing, previously prepared: Cut one-half pound of bacon into dice and fry brown, skim out the meat and place on the potatoes; take two tablespoons of the fat, one tablespoon of flour, two-thirds of a cup of vinegar; bring to a boil and pour over the whole; garnish with parsley and serve immediately.—Mrs. Fred Conklin.

SALMON SALAD.—One can salmon from which the bones have been removed, three heads of celery chopped, one-half cup of nut meats chopped; mix thoroughly with a good salad dressing.—Mrs. H. G. Mulholland.

WALDORF SALAD.—One pint of apples cut into small pieces, one cup of celery cut into cubes; cover immediately with a salad dressing to keep them white; one cup of chopped English walnut meats; serve on lettuce leaves.—Mrs. C. E. Garner.

NUT SALAD.—One cup each of English walnut meats, filberts and almonds (blanched); mixed with one pint of crisp celery cubes; cover with mayonnaise dressing; garnish with whole nut meats and serve on lettuce leaves.—Mrs. Chas. Garner.

WALDORF SALAD.—One cup celery, two cups apples chopped fine, one-half cup chopped pecans; serve with pineapple dressing.—Battle Creek Sanitarium.

SALAD DRESSING 1.—One tablespoon sugar, one tablespoon butter, one teaspoon salt, three eggs, one small tablespoon mustard; stir the ingredients together over the fire until it begins to boil, then add a cup of vinegar; when ready to use, add a cup of cream.—Mrs. P. J. Creyts.

SALAD DRESSING 2.—Yolks of four eggs, one-half cup sugar, teaspoon each of salt and mustard and black pepper, a little cayenne pepper, one-half cup cream; mix thoroughly; bring to a boil; one pint vinegar, one-half cup butter; pour over the mixture; stir well; when cold put in cans. Will keep for weeks in a cool place.

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CREAM SALAD DRESSING.—One-half cup cream, three tablespoons vinegar; boil the cream and vinegar; beat one egg and one-half cup sugar together; stir into the cream and vinegar; let it come to a boil, then add piece of butter size of an egg; when cool pour over cabbage.—Mrs. Milie Wieland.

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BEVERAGES.

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TEA.—Scald a teapot; place in it three teaspoons of tea and pour slowly over it two cups boiling water; let stand for five minutes and serve; never use tea leaves the second time or allow tea to boil, as this extracts the tannin.

COFFEE.—Allow one tablespoon of coffee for each person and one for the pot; mix with a small quantity of white of egg to settle; pour over boiling water and let come to a boil and cook for three minutes; if the nose of the coffee pot is stopped with a piece of paper the aroma is retained in the liquid.

COCOA.—One and one-half tablespoons prepared cocoa, two tablespoons sugar, two cups boiling water, two cups milk and a few grains of salt.

GRAPE JUICE.—Cook grapes until soft; strain, and to each quart of juice add one pint of sugar; let come to a boil; bottle and seal tightly; when used dilute to taste.

RECEPTION PUNCH.—Three pounds of sugar, juice of two lemons; cook together as for syrup; throw rinds into a stew kettle, cover with water, bring quickly to the boiling point, then strain; when cool, add the lemon juice and sugar; add three quarts of red raspberry, strawberry, cherry or grape juice; set aside until ready to serve, then add one quart of cold tea and one can of shredded pineapple when strawberry juice is used.—Mrs. Chas. E. Garner.

COFFEE FOR TWENTY-FOUR PERSONS.—One and one-half cups ground coffee, one egg; stir together; then add five cups of boiling water and stir thoroughly; let boil three minutes; stir and pour out one cup, return to pot and repeat; add enough hot water to serve and one-half cup cold water to clear; place on back of stove till serving time.

FRUIT PUNCH.—Two cups sugar, one cup water, one cup tea, ice water, one quart bottle Apollinaris, one pint strawberry syrup, juice of five lemons, juice of five oranges, one can grated pineapple, one-half pint maraschino cherries; make a syrup of boiling the sugar and water for ten minutes; add the tea, fruit juices, pineapple and strawberry syrup; let stand thirty minutes; strain; add

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enough ice water to make one and one-half gallons of liquid; turn into a large punch bowl over a piece of ice and add the cherries and Apollinaris water. This amount will serve fifty people.—Mrs. Wm. O'Connor.

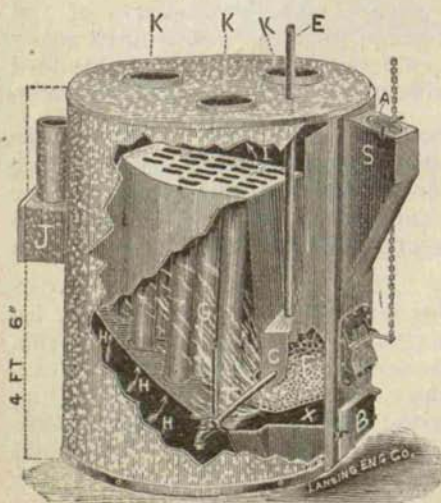
COCOA FOR SIXTY PEOPLE.—Fifteen cups water, five cans evaporated cream, five teaspoons corn starch, three teaspoons vanilla, sixty teaspoons cocoa; boil water, dissolve corn starch and cocoa in a little cream; add remainder of the cream and put all into boiling water; let cook for several minutes. This can be kept hot over a kettle of water several hours.—Mrs. C. J. Davis.

UNFERMENTED GRAPE JUICE.—Strip nice, ripe grapes from stems, wash and drain; to each three quarts of grapes allow one pint of water; boil fifteen minutes, skimming as necessary; strain through a jelly bag and add one cup of sugar to each quart of juice; bring to boiling point and seal air tight.—Mrs. D. Longyear.

HOT CIDER.—Two quarts of cider, juice of one lemon, few cloves, stick cinnamon, cup raisins; boil five minutes; strain; beat whites of four eggs stiff; pour over hot liquid; stir rapidly and serve in steins.

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CANNING, PICKLING AND PRESERVING.

Fruit should be cooked in graniteware or earthenware and silver or wooden spoons should be used for stirring. All fruits contain acids and when exposed to the air and at the same time brought in contact with iron or tin, poisonous compounds may be formed.

Jellies are made of cooked fruit juice and sugar, in nearly all cases the proportions being equal. Where failures occur they may usually be traced to using too ripe fruit.

To prepare cans, jelly glasses, can covers and rubbers, wash and put in a kettle of cold water; place over fire and heat gradually to the boiling point; drain and place on a hot cloth while filling.

For canning, fruit should be firm, fresh and of good quality and not overripe. For canning, allow one-third of the weight of the fruit in sugar and two and one-half cups of water to each pound of sugar.

CANNED STRAWBERRIES.—Wash and pick over strawberries and let stand over night, allowing one cup of sugar to each quart of fruit; in the morning cook in the juice until the berries are of a rich red color; seal.—Mrs. Charles Herrmann.

CANNED CHERRIES.—Wash, remove stems and allow one cup of sugar and one cup of water to three cups of cherries.

CANNED PEACHES.—Make a syrup of two and one-half cups of water to two cups of sugar; peel peaches and place enough for one can gently in the syrup; do not stir; when done so that a broom splint will pierce them, seal.

CANNED PEARS.—Proceed as for canned peaches, using the pears whole, pared and with the stems left on, or quartered and cored; a small piece of lemon rind or ginger root may be cooked with the syrup.

TO PRESERVE BERRIES WHOLE.—Buy the fruit when not too ripe; wash at once; put lightly in glass cans; pour a thick syrup over the fruit and seal lightly; place in double boiler and scald for two hours; seal tightly.

ELDERBERRIES CANNED FOR PIES.—Eighteen cups berries, six cups sugar, one cup vinegar; cook till thick.—Mrs. Charles Herrmann.

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CURRENT JELLY.—Currants should not be picked directly after a rain; pick over currants; wash and drain; do not remove stems; mash a few in the bottom of a preserving kettle and so continue until berries are used; drip through a jelly bag; measure; bring to the boiling point and boil five minutes; add an equal measure of heated sugar; boil three minutes; skim and pour in glasses; place in a sunny window and let stand twenty-four hours; cover with paraffine and keep in a dry place. Jelly is clearer and better if made on a bright day.—Mrs. Chas. Herrmann.

GREEN GRAPE JELLY.—Grapes should be picked when just beginning to turn, picked over, washed and stems removed; heat to the boiling point; mash and boil thirty minutes; then proceed as for currant jelly.

BLACKBERRY JAM.—Pick over berries; mash a few in the bottom of the preserving kettle and continue till fruit is used; heat slowly to the boiling point and add an equal amount of sugar previously heated; cook till thick.

RASPBERRY JAM.—Made the same as the above.

PICKLED PEACHES.—Make a rich syrup of vinegar, white sugar and a stick of cinnamon; steam peaches till tender and slip skins off; stick each peach with a couple of cloves and put in cans and pour syrup over; seal.

FRUIT JELLY.—In pint cup, half full of sugar, mix thoroughly one packet Queen Flake gelatine and one-half teaspoon Northrop's flavoring extract (any flavor to suit); add one packet lemon acid and boiling water sufficient to dissolve sugar; add cold water or fruit juice to fill cup; dissolve the capsule of coloring in a spoonful hot water, using sufficient to produce the required shade; pour into molds; any kind of fruits or nut meats may be added.—Mrs. Chas. E. Garner.

PEAR CONSERVE.—Eight pounds of pears, one-fourth pound crystallized ginger, four lemons, eight pounds of sugar; cut pears and lemons in small pieces; add ginger and sugar, and mix all together and boil two hours.—Mrs. E. G. Satterlee.

COMPOTE OF GRAPES.—Remove skins from eight pounds of grapes; cook pulp and put through a strainer to remove seeds; peel three oranges and three lemons and put the rind and pulp through a grinder; grind grape skins and one and one-half pounds shelled English walnuts; add all to the grape pulp and cook with five pounds of sugar until thick.—Mrs. M. A. Chapin.

CRANBERRY JELLY.—One quart cranberries, one-half an apple cut

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In small bits; cook in double boiler without adding any water; when soft, press through vegetable sieve; add sugar to taste and cook until it jellies.—Mrs. F. L. Young.

CURRENT CONSERVE.—Five pounds of currants, three pounds raisins, five pounds sugar, five oranges; mix all together and cook until thick.—Mrs. E. G. Satterlee.

ORANGE MARMALADE.—Take seven oranges and two lemons; remove thick skin at the end and cut lengthwise into six pieces; slice very thin, removing seeds; to each pound of the fruit thus prepared, add one quart of water and set away for twenty-four hours; then boil fruit until tender (about an hour) in the water in which it has stood and set away again for twenty-four hours; the third morning, to each pound of this mixture of fruit and water, add one pound of sugar; boil until juice jellies (about an hour); put in glasses and seal when quite cold. Marmalade made after this recipe took first prize at the World's Fair.—Mrs. J. H. Wardwell.

GRAPE CATSUP 1.—Wash and remove stems and for each two quarts of grapes add one quart of vinegar; cook in granite saucepan until grapes are tender; rub through a sieve; return to the saucepan with one and one-half pounds brown sugar, one tablespoon each cloves, cinnamon and allspice, one-half tablespoon salt, one-fourth teaspoon cayenne; boil until thick as tomato catsup; bottle.—Mrs. Clara Crossman.

GRAPE CATSUP 2.—Five pounds of grapes washed and stemmed and boiled until tender in enough water to prevent burning; then add three pounds of sugar, one pint best cider vinegar, one tablespoon each cinnamon, cloves, allspice and pepper, and one-half tablespoon salt; boil five minutes; bottle and cork tight.—Mrs. E. M. Hodgman.

QUINCE HONEY.—Boil three cups sugar in one cup water until ready to hair; add four grated quinces and boil fifteen minutes.

SPICED CURRANTS.—Seven pounds currants, four pounds sugar, one pint vinegar, one tablespoon each cloves, cinnamon and allspice; boil slowly for about two hours.—Mrs. Allie Elliott.

GINGERED PEARS.—Four pounds pears cut fine, four pounds granulated sugar, five cents' worth crystallized sugar chopped fine, four lemons, one pint of water; put sugar over fire with water and boil until clear; add grated rind and lemon juice, pear and ginger; boil until thick and seal as jelly.—Mrs. E. M. Hodgman.

GINGERED PEARS 2.—One pound ginger candied root cut into small dice, eight pounds pears (use hard green pears) cut also

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into small dice; weigh after cores are removed; make a syrup of six pounds of sugar, add three lemons which have been boiled until tender enough for a broom splint to pierce them and cut up into dice; add the ginger root and pear, and cook about two and one-half hours.—Mrs. L. J. Philleo, Mason.

GREEN TOMATO MINCE MEAT.—Wash and chop very fine one peck of green tomatoes; drain the juice off and add the same amount of water and five pounds of brown sugar, two pounds raisins, two tablespoons cinnamon and one tablespoon cloves, salt to taste, one teacup vinegar or boiled cider; cook until thick and can while hot.—Mrs. Kate Wells.

SOUR CUCUMBER PICKLES.—Wash as many cucumbers as you wish; fill a quart can; prepare vinegar as follows: One quart vinegar, one tablespoon salt; do not heat; pour over cucumbers cold.—Mrs. Ethel Covert.

SLICED CUCUMBER PICKLES.—One gallon cucumbers sliced thin (do not peel), cover with water and one cup salt; let soak three hours, then turn off, cover with vinegar and add one ounce white mustard seed, one ounce black mustard seed, one ounce celery seed and one-half cup olive oil; do not cook; seal.—Mrs. W. D. Sterling.

MIXED MUSTARD PICKLES.—One quart each sliced onions, green tomatoes, cucumbers, one head cauliflower divided into flowerets, four green peppers cut fine, four stalks of celery; make a brine of four quarts of water and one pint of salt; pour over the vegetables and soak twenty-four hours; then cook until they are a little tender and pour into a colander and drain; mix one cup flour, three tablespoons mustard, one cup sugar, one tablespoon turmeric with enough cold vinegar to make a smooth paste; then add sufficient vinegar to make two quarts; boil this in a double boiler until it thickens and is smooth, stirring frequently; then add the vegetables and cook until well heated through.—Vesta Potter.

MUSTARD PICKLES 2.—One and one-half quarts chopped onions, the same of chopped cabbage, green tomatoes and cucumbers; let stand in brine over night and scald in the brine in which they have stood. For the dressing, take three quarts vinegar, two pounds brown sugar, five tablespoons of mustard and about four and one-half tablespoons of flour and one of turmeric.—Mrs. Merrifield.

MUSTARD PICKLES 3.—Two quarts small green tomatoes, four quarts onions, three dozen sour cucumbers, two large heads cauliflower, two peppers; scald thoroughly in salt and water; drain and

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add dressing made of one gallon good vinegar, one cup flour, one-half pound of mustard stirred smooth with the vinegar, three cents' worth turmeric, two and one-half cups brown sugar; let come to a boil; add vegetables; heat them through, and can while hot.—Mrs. M. F. Chafey.

MUSTARD PICKLES 4.—Two cauliflowers, eleven long cucumbers sliced in pieces one inch long, one quart little cucumbers, one quart small white onions, two red peppers, one green pepper sliced and seeds taken out; soak all twenty-four hours in brine; drain and boil in weak vinegar until tender; next boil one gallon of vinegar; mix one-fourth pound each flour and ground mustard with a little vinegar; add to boiling vinegar and when it begins to thicken add one scant tablespoon of turmeric and one pound of brown sugar; let come to a boil and pour over pickles; bottle while hot.—Tena Goritz.

TOMATO SOY.—Two gallons green tomatoes chopped with twelve good-sized onions, two quarts of vinegar, one quart sugar, two tablespoons each salt and mustard and one teaspoon each black pepper, cloves and allspice; cook until thick.—Mrs. M. A. Chapin.

GREEN TOMATO PICKLES.—Two gallons green tomatoes sliced without paring, twelve good-sized onions sliced; cover with salt and let stand over night; in the morning drain and cook until tender in the following: Two quarts of vinegar, one quart sugar, two tablespoons each salt, pepper and ground mustard and one tablespoon each cloves and cinnamon.—Mrs. R. S. Holmes.

CHUTNEY SAUCE.—Twelve sour apples, two green peppers, six green tomatoes, one cup seeded raisins, one quart vinegar, two tablespoons mustard seed, two tablespoons salt, two cups brown sugar; chip all very fine; boil vinegar, sugar and mustard seed; add chopped mixture and simmer one hour, then add apples par-boiled; cook slowly until soft, and seal.—Mrs. Chas. E. Garner.

GREEN TOMATO PICKLES.—To four quarts chopped green tomatoes, one quart chopped onion, one pint chopped green peppers, add one pint vinegar, one cup sugar, four tablespoons of salt, one teaspoon cinnamon, one-fourth teaspoon mace, other spices to taste; sprinkle tomatoes with salt over night; in the morning drain; cook onions, peppers and tomatoes together till tender; add spices, sugar and vinegar and seal while hot.—Mary F. Shaffer.

MEAT SAUCE.—One dozen green tomatoes, one dozen ripe tomatoes, six onions, four large apples, one red pepper, one pound raisins, one pound sugar, one tablespoon each cloves, cinnamon and allspice; add one quart of vinegar.—Daisy Coffeen.

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CHILI SAUCE.—Eighteen ripe tomatoes chopped, two onions, four green peppers, two and one-half cups vinegar, one cup sugar, one tablespoon each salt, pepper and cinnamon; boil till thick, stirring well to prevent scorching.—Mrs. H. C. Ward.

TWO-TWO CHILI SAUCE.—Two dozen ripe tomatoes, two large red peppers and two large onions chopped fine; add two cups brown sugar, two cups vinegar, two tablespoons salt, two tablespoons dry mustard, two teaspoons ground cinnamon, two teaspoons allspice and two teaspoons ground cloves; boil two hours very slowly.—Mrs. Lucian B. Gilbert.

CHILI SAUCE.—Three cups granulated sugar, three cups vinegar, three large onions chopped fine, two red peppers, three quarts tomatoes, one tablespoon cloves also of allspice and cinnamon; salt to taste; boil one hour.—Mrs. Ethel Covert.

RIPE TOMATO COLD PICKLE.—Sixteen ripe tomatoes, medium sized, four small onions, four small green peppers; all chopped fine; add one cup vinegar, one cup sugar and one-half cup salt; mix thoroughly and put up cold.—Vesta Potter.

COLD RELISH.—One peck ripe tomatoes chopped fine and drained, two teacups each chopped onions and sugar, one teacup each chopped celery and salt, two tablespoons whole mustard seed, two teaspoons each of ground cloves, mace, black pepper and cinnamon, two red peppers chopped and three quarts of cider vinegar; mix thoroughly and seal.—Mrs. Fida Clark, Detroit.

BENGAL CHUTNEY.—Thirteen ripe tomatoes, thirteen apples pared, one-half pound raisins, six onions, one pound brown sugar, one tablespoon mustard, two tablespoons salt, one teaspoon each cayenne pepper and ginger, one quart vinegar; chop onions and raisins; boil apples and tomatoes and vinegar; when partly cooked add the onions and raisins; seal.—Mrs. Chas. E. Garner.

TOMATO RELISH.—One peck ripe tomatoes, three cups onions and three cups celery, all chopped; add one cup salt, four cups sugar, three pints vinegar, two ounces mustard seed, one ounce cinnamon, one cup horseradish, red peppers to taste.—Mrs. Anna Cook.

ANTWERP SAUCE.—One peck ripe tomatoes, chop and drain in jelly bag over night; in morning take six medium-sized onions, five red peppers (seeds removed), three bunches of celery, chop and add two ounces white mustard seed, scant cup salt, two pounds brown sugar and four cups vinegar; mix thoroughly.—Mrs. M. A. Chapin.

TOMATO CATSUP.—Cook and strain ripe tomatoes; to four quarts

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of juice add one quart of vinegar, one-fourth teaspoon red pepper, one teaspoon black pepper; put two teaspoons each cloves and cinnamon in a bag and boil with above mixture; boil until thick; add brown sugar and salt to taste.—Marie Herrmann.

CUCUMBER PICKLES.—Mixed cold. One gallon vinegar, two cups white sugar, one cup salt, one cup mustard, one teaspoon alum, a little horseradish; mixture will cover one hundred medium-sized pickles and may be put in cans or jars with plate to keep under brine.—Mrs. F. N. Smith.

CHILI SAUCE.—One-third bushel tomatoes, six onions, three teaspoons cinnamon, one teaspoon cloves, one teaspoon allspice, one teaspoon ginger, one-half teaspoon cayenne pepper, four tablespoons salt, one and one-half tablespoons sugar, one quart vinegar; cook the spices and vinegar and strain through a cloth; cook onions and tomatoes together and put through colander.

TOMATO RELISH.—Do not cook. One peck ripe tomatoes scalded, peeled, chopped medium fine; drain through colander; two pounds sugar, one-half cup salt, one-fourth teaspoon cayenne pepper, two tablespoons mustard, two tablespoons cinnamon, six onions chopped fine, and one quart vinegar or less; mix together and put in air-tight cans.—Mrs. F. E. Watson.

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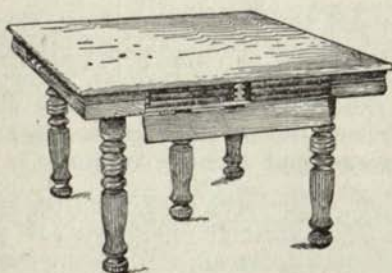
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ICES, ICE CREAMS, ETC.

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STRAWBERRY ICE.—One generous quart of water, three-fourths quart granulated sugar; boil to a rich syrup four quarts strawberries put through a sieve, juice of two lemons; freeze; makes three quarts of ice; other fruits may be substituted for different ices.—Mrs. Denison Longyear.

VANILLA MOUSSE.—Dissolve one cup sugar in one and one-half cups water, add the yolks of six eggs and stir over the fire until nearly boiling; remove quickly and stir until cold, then add one pint of whipped cream, two teaspoons Northrop's vanilla extract; put in freezer; pack in ice and salt and let stand four hours.—Mrs. R. S. Holmes.

MAPLE PARFAIT.—Four eggs, one cup hot maple syrup, one pint thick cream; beat the eggs, pour the syrup over them; cook until mixture thickens; cool and add cream which has been beaten; put in mold in salt and ice and let stand two hours.—Clara Hurd.

LEMON ICE.—To juice of three large lemons add one pint of sugar; the juice of one orange is an addition; when well mixed add one quart rich milk which has been kept very cold; freeze.—Mrs. Denison Longyear.

CHOCOLATE ICE CREAM.—One pint milk or cream, two squares of Baker's chocolate, one-fourth teaspoon cinnamon, one cup sugar; boil together until smooth; strain through a cloth; add two teaspoons of Northrop's vanilla and one pint of cream; cool and freeze.—Mrs. F. L. Young.

CRANBERRY FRAPPE.—One quart of cranberries cooked in two cups of water eight minutes, strain, add two cups of sugar and bring to the boiling point; cool; add juice of two lemons and freeze to a mush, using equal quantities of salt and ice.—Mrs. F. A. Lockwood.

ICE CREAM.—One gallon milk, one-half gallon of cream, two pounds of sugar, four eggs; make a custard of one pint of the milk and the sugar and when hot add the eggs, well beaten; let cook in a double boiler; when cold add the rest of the milk and cream, two

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teaspoons of Northrop's vanilla. This will make two gallons of ice cream.—Mrs. Aura H. Moore.

MAPLE MOUSSE.—One cup maple syrup; let get very hot, almost boiling, then stir in the yolks of four eggs, beaten very light, and let it boil; put aside to cool, then add one cup of whipped cream; strain and freeze.

SHERBET.—The juice of three oranges, three lemons, three bananas mashed fine, three cups sugar, three cups water; mix and freeze. This will make about two quarts.

CARAMEL ICE CREAM.—Two cups sugar, one generous pint of milk, one-half cup flour (scant), two eggs, one quart cream; cook one cup sugar, eggs and flour with hot milk in double cooker twenty minutes, stirring often; put second cup of sugar in frying pan and stir over fire until sugar turns liquid and begins to smoke; cool just two minutes; turn into boiling mixture and put away to cool (must stand over night); when cold add one quart of cream; strain mixture into freezer and freeze. Delicious.—Mrs. Denison Longyear.

ALYS' LEMON ICE.—Two quarts water, four cups sugar, two tablespoons flour, stirred smooth in cold water; boil hard ten or fifteen minutes; when perfectly cold add grated rind of two lemons and juice of four, whites of four eggs well beaten; mix the flour and sugar thoroughly before putting it into water to boil; when cold freeze.—Mrs. Wm. Ashbrook.

MAPLE ICE CREAM.—Four eggs, two cups maple syrup, one quart cream; beat the eggs separately; heat the maple syrup and turn over the eggs while hot; add the whites of the eggs and cream and freeze.—Mary I. Johnson.

CARAMEL ICE CREAM.—Melt one and one-half cups granulated sugar in a frying pan and when brown add one-half cup boiling water and simmer ten minutes; strain into a quart of cream; add another half cup of sugar; flavor with Northrop's vanilla and freeze.—Mrs. Chas. E. Garner.

VANILLA ICE CREAM.—One quart of cream, one quart of milk, two cups sugar (scant), two beaten egg-whites, two teaspoons Northrop's vanilla; mix uncooked and freeze.—Mrs. F. L. Young.

ICE CREAM.—Three quarts milk, one gallon cream, two and one-half pounds of sugar, two tablespoons Northrop's vanilla, one package of gelatine; put gelatine in one quart of the milk and let stand two hours; heat rest of the milk and pour in gelatine and sugar; stir until all is dissolved; take off, strain and cool; add cream and freeze.—Mrs. E. L. Skeen.

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LEMON SHERBET.—One quart of milk, juice of three lemons, one pint of sugar; mix the milk and sugar; partially freeze, then add the lemon juice and the whites of two eggs beaten to a stiff froth; finish freezing.—Mrs. E. L. Hopkins.

CAFE FRAPPE.—To one quart of strong sweetened coffee add enough cream to give the desired color and freeze to the consistency of snow; a few cherries improve the appearance; serve in glasses with a spoon of whipped cream over the top.—Mrs. Ella Garner.

STRAWBERRY ICE.—Boil one and one-half pints of water and one pint of sugar twenty minutes; add the juice of two lemons; when cool mix with one and one-half pints strawberry juice; freeze to a soft mush and then add the beaten whites of three eggs and freeze hard.—Mrs. Chas. Garner.

ANGEL PARFAIT.—One cup sugar, one-third cup water; boil for five minutes, then pour over the beaten whites of five eggs; when cool add to one quart of whipped cream; mix gently; flavor as desired and freeze.

ORANGE PUNCH.—Make a syrup of one pint each of sugar and water and rind of two lemons; strain, add lemon juice and three cups orange juice; when cool freeze until almost stiff, then add three ripe bananas cut in small pieces, two tablespoons each candied cherries and pineapple and finish freezing.

GINGER ICE.—Add six ounces of preserved ginger to one quart of lemonade; four ounces of the ginger should be pounded to a stiff paste and the other two cut into small, thin slices; use ten lemons in making the quart of lemonade, and sugar to taste; freeze the mixture.

CAFE PARFAIT.—Three egg-yolks beaten thick, one cup sugar, boiled in one-fourth cup water five minutes, one pint cream, whipped very stiff, one-half cup very strong, clear coffee; slowly add the hot syrup to the egg-yolks; return to double boiler; cook until mixture coats spoon; beat until cold; add coffee and cream; mix thoroughly, and turn into a mold; be sure the cover of mold fits tightly so no salt can get in; pack mold in equal parts of ice and salt, and leave four or five hours to ripen.

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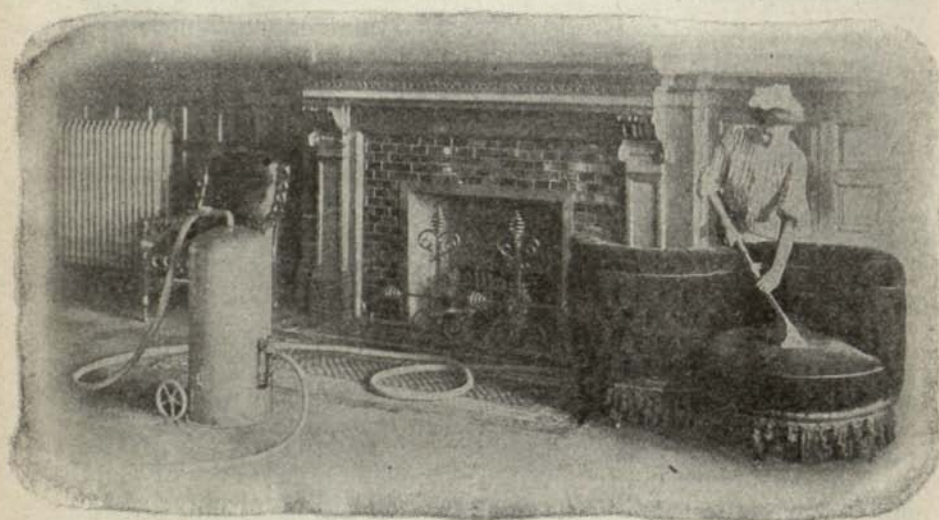
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CONFECTIONS.

"Oh, say, have you heard of the sugar-plum tree?

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In the garden of Shut-Eye town."

SEA FOAM CANDY.—Two cups light brown sugar, one-half cup of maple syrup, one tablespoon cold water, whites of two eggs beaten stiff; boil sugar, syrup and water together until it hairs, and pour very gradually over whites of eggs, beating hard and constantly until stiff enough to hold its shape; drop on buttered pans in small balls; add nuts if desired.—Mrs. Kate Blair.

PAU-PAU CREAMS.—Four cups of sugar, little more than one-half a cup of glucose, milk enough to wet, one tablespoon of butter, paraffin the size of a hickory nut; cook until it soft balls; stir in nuts and beat as fudge.—Mrs. Geo. W. French.

DOUBLE FUDGE.—Two cups white sugar, one-half a cup of cream, two squares of chocolate, one tablespoon of butter; boil seven minutes; beat and put in buttered tin; two cups of brown sugar, one-half cup cream, one teaspoon Northrop's vanilla, one cup walnut meats, butter size of a walnut; boil ten minutes; beat and pour on fudge in the pan; when cool cut in squares.—Mrs. C. B. Turner.

SPANISH CANDY.—Three cups brown sugar, one cup rich milk; cook until soft ball forms when dropped in cold water; add one cup chopped hickory nut meats, a good lump of butter, and stir the same as fudge; pour on buttered tin and cut in squares.—Mrs. Fred H. Conklin.

FUDGES.—Two cups sugar, one cup milk, butter the size of a walnut, one-sixth of a cake of chocolate; boil, drop a little in water and when it hardens it is done; when done stir until it begins to thicken, then pour on buttered platter and cut in squares; use one teaspoon of desired flavoring.—Jessie B. Sloan.

TAFFY CANDY.—Two cups of sugar, one and one-half cups of water, three tablespoons of vinegar; pour into buttered pan and cook until it ropes, then flavor with Northrop's vanilla; pour on buttered plates and pull; do not stir while cooking.—Mrs. J. F. Henning.

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PANOCHA.—Four cups of brown sugar, one cup of milk, butter size of a walnut; boil until it forms a soft ball in water, then pour into the white of an egg well beaten; pour in one cup of chopped nuts and stir until it begins to stiffen, then pour into buttered tins.—Ava Garner.

BUTTER SCOTCH.—One and one-half cups brown sugar, butter size of an egg, two tablespoons of vinegar; cook until it cracks in water; pour into a pan and cool.—Mrs. Charles Herrmann.

UNCOOKED CANDY.—Into the whites of two eggs stir as much confectioners' sugar as will make the mixture like a soft dough; this may be used as a foundation for chocolates, with nuts on top, or as a stuffing for dates.

STUFFED DATES.—Remove the stones from dates with a sharp knife; place an almond or other nut meat in the cavity and roll in powdered sugar.

PEANUT NOUGAT.—One pound of sugar and one quart of peanuts; shell and remove the skins from the peanuts; put the sugar in a perfectly smooth granite saucepan; place over the fire and stir constantly until melted into a syrup; add the nut meats and pour immediately into a buttered pan, and mark as desired for cutting; if the syrup is not removed immediately from the fire it will quickly burn.—Mrs. Charles Herrmann.

WHITE FONDANT.—Three cups of sugar, one and one-half cups of hot water, one-fourth teaspoon Northrop's cream of tartar; put ingredients into a smooth granite saucepan, stir, place on range and heat gradually to the boiling point; boil without stirring until, when tried in cold water, a soft ball is formed that will just keep in shape; after a few minutes' boiling sugar will adhere to the sides of the kettle; this should be kept washed off with the hand first dipped in cold water; if this is quickly done there is no danger of burning; pour slowly on a slightly buttered platter; let stand a few minutes to cool; work fondant to the end of the platter and knead with the fingers until white and creamy; it will quickly lump at this stage and should be well kneaded until perfectly smooth; pour into a bowl and cover with an oiled paper to exclude the air and let stand twenty-four hours. This fondant may be used in a variety of ways as a foundation for many different kinds of cream candies; fruit colorings and different flavorings may be used and the candies made in small balls with nuts inside or on top and it may be also made into a tri-colored loaf or a nut loaf; shredded cocoanut may be worked into the fondant for cocoanut balls; if desired to cover with chocolate form the balls and let stand twenty-four hours.—Mrs. Charles Herrmann.

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CREAM MINTS.—Melt fondant over hot water with a few drops of oil of peppermint, wintergreen, clove, cinnamon or orange, and color is desired; drop from tip of spoon on oiled paper.

FONDANT CANDY 2.—Put three cups of sugar and one cup of water into a saucepan, cover tightly for the first five minutes it boils; boil until it forms a soft ball of wax in cold water; add one-fourth of teaspoon of Northrop's cream of tartar; set in pan of cold water and cover with wet cloth; allow it to stand until you can dent it with your finger; add Northrop's vanilla; stir with a wooden spoon or paddle until hard, then scrape up and work with the hands until soft and pliable, then cut out as desired.—Mrs. Chas. E. Garner.

SPANISH PANOCHE.—Three cups of brown sugar, one cup of milk, one cup of nuts; cook until it will form a soft ball in cold water; add nuts and one tablespoon of butter; beat the same as for fudge; cut in squares and cool.—Mrs. Chas. E. Garner.

FUDGE 2.—Two cups brown sugar, two cups granulated sugar, one tablespoon of butter, one tablespoon of flour stirred in the sugar, one cup of cream, sweet or sour; boil until it forms a soft ball when dropped in cold water; cool; add one teaspoon of Northrop's vanilla and beat until thick; add one cup of nut meats and pour into buttered pans.—Miss Partridge.

PEPPERMINT DROPS.—Two cups granulated sugar, covered with one-half cup of water; be very careful as to measurements; when it begins to boil fast, *all over*, time it three minutes by the clock; add quickly two teaspoons of essence of peppermint; have greased paper ready; stir mixture until white and creamy, then drop on paper size desired.—Mrs. E. M. Lake.

RUSSIAN CANDY.—Dissolve three ounces of butter with eight ounces of sugar; add one-half tin condensed milk; stir until it boils; simmer fifteen minutes; add a few drops Northrop's vanilla; pour into greased tin, and mark in squares.

MOLASSES TAFFY.—Two cups granulated sugar, one cup molasses, four tablespoons vinegar, large piece of butter; boil slowly until it is brittle when dropped in cold water; pour into well-buttered tins and place in a cool place; when cold enough pull until a light brown; cut into small pieces and place on buttered platter or brown paper (buttered).—Jane Brown.

FUDGE.—Two cups brown sugar, two cups granulated sugar, one tablespoon flour stirred into the sugar, one cup cream (sweet or sour), small piece of butter; boil until it forms a soft ball when

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dropped into cold water; cool and add one teaspoon of Northrop's vanilla; beat until thick; add one cup of nut meats and pour into buttered pans.—Mollie S. Hitchcock.

CHOCOLATE FUDGE.—One-fourth cup butter, one cup brown sugar, one cup white sugar, one-half cup cream, one-fourth cup molasses, two squares chocolate, one and one-half teaspoons Northrop's vanilla; put the sugar, butter, molasses and cream into a dish and boil two and one-half minutes, stirring rapidly, then add chocolate and boil five minutes, stirring all the time; take from the fire and add the vanilla, then stir constantly until the mass thickens; pour into buttered tins and set in a cool place.—Mrs. Kate Wells.

CHOCOLATE FUDGE.—Two squares Baker's chocolate, two cups granulated sugar, one cup cream, pinch of salt when it begins to boil and add butter size of an egg; beat often while boiling; when it begins to boil down add the vanilla; take from the fire and beat until quite thick; pour into buttered pans and mark off into squares before cold.—Julia Gross.

PARISIAN SWEETS.—One cup figs, one cup dates, one cup English walnut meats, confectioners' sugar; pick over and remove stems from figs and stones from dates; mix fruit with walnut meats and force through a meat chopper; work, using the hands, on a board dredged with confectioners' sugar until well blended; roll out one-quarter inch thick, using confectioners' sugar for dredging board and pin; shape with a small round cutter first dipped in sugar or cut with a sharp knife into three-fourths inch squares; roll each piece in confectioners' sugar; pack in layers in a tin box, putting paper between each layer. A combination of nut meats (walnut, almond and filbert) may be used.

STUFFED CHERRIES.—One-half pound filberts, one pound candied cherries; blanch the nuts, insert one filbert in each cherry and roll in granulated sugar.

PEPPERMINT CRÉAMS.—Two cups granulated sugar, one-half cup hot water; boil until it hairs; remove from fire; add eleven drops of peppermint oil and beat until clouded; drop this from spoon on paraffine paper and let stand until hard. Instead of peppermint, oil of wintergreen may be used, adding six or eight drops of fruit coloring to color pink.

BUTTER SCOTCH.—One cup sugar, two tablespoons butter, three tablespoons molasses, four tablespoons water; test this by dropping in cold water, and when it snaps pour into a buttered tin.

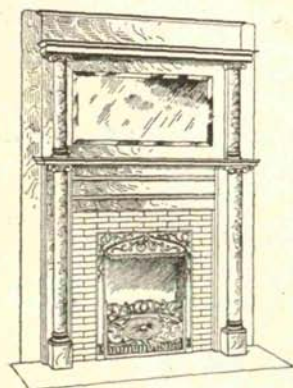
Mrs. J. E. Ross, Graduate Nurse, 316 Capitol Ave. N., Bell Phone 1217 j.

We have at our store, 226 Washington avenue north, Battle Creek Health Foods.—Lucy B. Lorenz.

PRALINES.—Three cups light brown (or maple) sugar, one-half cup butter, three tablespoons vinegar; boil slowly until syrup threads, then remove from stove and beat until it thickens but is thin enough to pour; cover buttered tins with pecan nuts and pour over them the syrup, or place nuts in little groups some distance apart, pour a little syrup over each group and you have the southern praline.

POP CORN STICKS.—Chop two quarts popped corn; take one coffee cup molasses, one tablespoon vinegar, butter size of a hickory nut; boil all together until it hardens when dropped in water; pour over corn, then put in tins until cold, when it may be cut into sticks.

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EGGS.

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Ways of determining freshness of eggs:

I. Hold in front of candle flame in a dark room; the center should look clear.

II. Place in basin of cold water; they should sink.

III. Place large end to the cheek; a warmth should be felt.

Ways of keeping eggs:

I. Pack in sawdust, small end down.

II. Keep in lime water.

III. Cold storage.

Eggs should never be boiled. Boiling makes the white hard and indigestible. See rules for breakfast eggs. When eggs are "hard boiled" they should be kept in hot water thirty minutes and when removed from the water should be plunged immediately into cold water to prevent discoloration of the yolks.

BREAKFAST EGGS.—Put six eggs into a dish which holds two quarts, fill dish with *boiling* water, cover closely and place in warm place; allow six to eight minutes for soft eggs, ten minutes for medium and fifteen minutes or longer for hard cooked eggs; the longer the better, so long as they are not allowed to become cold.

GRIDDLE EGGS.—Heat the griddle almost as much as for griddle cakes and range small muffin rings on it; drop an egg in each and turn as soon as lightly browned.

OX EYES.—Cut slices of bread one inch thick; cut in large rounds, and cut a small round in center and scoop out leaving a little on the bottom; brush with butter and crisp in a quick oven; break a fresh egg in the center round, season with salt and pepper, and put in oven till set.

SWISS EGGS.—Heat a small omelet pan and melt in it a tablespoon of butter; add one-half cup cream; slip in four eggs, one at a time, sprinkle with salt and pepper, and when whites are nearly firm, sprinkle with two tablespoons grated cheese; finish cooking and serve on buttered toast.

FRICASSEED EGGS.—Put two tablespoons of butter in chafing dish,

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when melted stir in one tablespoon of flour, a sprig of parsley, one dozen minced mushrooms, one-half pint of chicken or veal stock, and simmer five minutes; then add one-half dozen hard-boiled eggs (sliced); boil up once and serve hot.

EGG FRICASSEE.—Slice the required number of hard-boiled eggs, pile lightly in a dish and pour over them the following sauce: One tablespoon of flour rubbed smoothly into one pint of milk, and cook till the consistency of cream; season with salt and pepper.

SHIRRED EGGS.—Take six eggs, break into a skillet in which a spoonful of butter has been melted, stir in three tablespoons of chicken gravy, season with salt and pepper; stir quickly and well up from the bottom until the whole is a soft yellow mass; have ready in a flat dish enough fried toast to cover the bottom of the dish; heap the shirred eggs on this and serve before it hardens.

SCRAMBLED EGGS.—Beat five eggs slightly, add one-half teaspoon salt, pepper and one-half cup milk; heat frying pan; put in two tablespoons butter, and when melted turn in egg mixture; cook till creamy, stirring and scraping from bottom of pan.

STUFFED EGGS IN A NEST.—Cut hard-boiled eggs in halves, (lengthwise), remove yolks and put whites aside in pairs, mash yolks and add half the amount of deviled ham and enough melted butter to shape well; make in balls the size of the original yolks and refill whites; form the remainder of the mixture into a nest; arrange eggs in the nest and pour over one cup white sauce; sprinkle with buttered crumbs and bake till crumbs are brown.

Recipes for Foamy Omelet and Baked Eggs with Ham will be found among meat recipes.

FRENCH EGGS.—“Hard boil,” remove from shells and roll in cracker crumbs; fry in butter until brown; make a gravy of butter, crumbs and cream and pour over them.

PICKLED EGGS.—Select fresh eggs, hard boil, remove shells and put them in vinegar in which beets have been pickled.

DEVILED EGGS.—Boil eggs hard, shell and cut in halves; slip yolks into a dish and rub smooth with a spoon; add one tablespoon melted butter, two tablespoons vinegar, one teaspoon sugar, one teaspoon mustard, salt and pepper; mix thoroughly and replace into whites of eggs; remove slice from end so they will stand, and serve cold on dish garnished with lettuce or parsley.

EGG FONDUE.—Beat lightly six eggs, add four teaspoons chopped cheese, one-fourth teaspoon salt and dash of cayenne pepper; put

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a tablespoon of butter into a saucepan, turn in mixture and stir until smooth and jelly-like. Serve on buttered toast.

EGGS A LA GOLDENROD.—Three hard-boiled eggs, one cup white sauce; separate yolks from whites, chop whites finely or slice in rings and add to sauce; arrange toast on platter, cover with sauce and whites of eggs; force the yolks through a ricer, sprinkling them over the top.

PLAIN OMELET.—Separate yolks from whites of four eggs; beat yolks till thick; add salt, pepper and four tablespoons hot water; beat whites till stiff and cut and fold them into yolk mixture; heat and butter well an omelet pan; turn in mixture; cook slowly; when well "puffed" place pan in oven to finish cooking the top; it is done when firm to the touch; if it clings to the finger it needs longer cooking; fold and turn on a hot platter; hot water makes a more tender omelet than milk.

JELLY OMELET.—Mix and cook a plain omelet, omitting pepper and one-half the salt and adding one tablespoon sugar; spread before folding with jam, jelly or marmalade; fold and sprinkle with sugar.

MEAT OR OYSTER OMELET.—Mix and cook a plain omelet; spread before folding with minced ham or parboiled oysters cut in halves; turn on platter and pour over thin white sauce.

FRENCH OMELET.—Four eggs beaten slightly with four tablespoons of milk and seasoning; butter hot omelet pan; turn in mixture; as it cooks, prick and pick up with a fork until the whole is of a creamy consistency; place on hotter part of the range that it may brown quickly underneath; fold and turn on a hot platter.

RICH OMELET.—Mix three-fourths teaspoon of salt with two and one-fourth tablespoons of flour, add gradually one cup of milk; beat three eggs till thick and lemon colored and add to first mixture; heat iron frying pan and melt in it two tablespoons of butter; pour in mixture; as it cooks, lift with a griddle-cake turner so that uncooked part may run underneath; add butter as needed and continue lifting cooked part until it is firm throughout; brown, roll and turn on hot platter.

APPLE OMELET.—Make plain omelet and spread before folding with well-seasoned apple sauce.

FLOATED EGGS.—Take two fresh eggs, separate whites from yolks, put yolks into a soup bowl of hot water, being careful not to break them; let set two minutes; then place them, bowl and all, into a larger dish of boiling water, and cook till set as desired—two min-

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utes for medium, four minutes for hard; meantime beat whites very stiff, mold them in a soup bowl, then float mold on boiling water two or three minutes till nicely set; place on a large platter, place yolk in the center, garnish with parsley and serve.

STUFFED EGGS.—Boil twenty minutes, cut in half (lengthwise), mash yolk fine, add butter and cream, salt and pepper to make a paste, fill whites, press together, roll in raw-beaten egg and bread crumbs, fry in deep fat, serve with tomato sauce; squeeze left-over yolks through sieve and garnish.—Mrs. S. T. Granger.

CODDLED EGGS.—Four eggs, two tablespoons of butter, one-half teaspoon of salt and a dash of pepper, one cup of milk; beat the eggs lightly, then add the other ingredients gradually; cook in a double boiler until light and creamy; serve on toast.

CREAMED CELERY WITH EGGS.—One pint of celery cut into small bits and cooked until tender, then stirred into one cup of cream sauce; poach the eggs in boiling water, then place on slices of buttered toast and arrange on a platter with the creamed celery in center of the dish; very nice breakfast dish.

CREAMED SALMON WITH EGGS.—Mix the salmon with a cup of cream sauce, then pour over nicely browned and buttered toast; place poached eggs on top; garnish with parsley.

OMELET.—Six eggs, one cup bread crumbs soaked in milk, one cup of milk, salt and pepper; beat the yolks until thick and lemon colored, adding a pinch of sugar and corn starch and the milk and crumbs; then fold in the beaten whites, add salt and pepper; cook slowly in hot buttered spider for about twenty minutes or until well done.

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CHAFING DISH RECIPES.

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GERMAN TOAST.—Beat three eggs slightly, add one-half teaspoon salt, two tablespoons sugar and one cup milk; strain into a shallow dish; soak six slices of bread in mixture till soft; cook on a hot well-greased griddle; brown on one side; turn and brown on other side.

SALMI OF LAMB.—Cut cold roast lamb in slices; cook five minutes two tablespoons butter with one-half tablespoon finely chopped onion; add lamb, sprinkle with salt, pepper and cover with one cup cold lamb gravy seasoned with Worcestershire sauce; cook till thoroughly heated; arrange on platter the slices overlapping one another; pour around sauce.

SAUTED CHICKEN'S LIVERS.—Cut one slice bacon in small pieces and cook five minutes with two tablespoons of butter; remove bacon; add six chickens' livers cleaned and separated; cook two minutes; add two tablespoons of flour, one cup brown stock, one teaspoon lemon juice and one-fourth cup sliced mushrooms; cook two minutes; turn into serving dish and sprinkle with finely chopped parsley.

UNION GRILL.—Clean one pint of oysters and drain off all the liquor possible; put oysters in chafing dish and, as liquor flows from the oysters, remove with a spoon and so continue till oysters are plump; sprinkle with salt, pepper and add two tablespoons butter; serve on zephyrettes.

ENGLISH MONKEY.—Soak one cup stale bread crumbs fifteen minutes in one cup milk; melt one tablespoon butter, add one-half cup soft, mild cheese cut in pieces and when cheese has melted, add soaked crumbs, one egg slightly beaten and seasonings; cook three minutes and pour over toasted crackers.

RAREBIT.—One cup of cheese cut fine; add one and one-fourth cups of milk; let cheese and milk cook slowly until cheese is dissolved, then add eight crackers rolled fine, one-fourth teaspoon mustard, pinch of cayenne, one egg well beaten, stirring continually; serve hot on buttered toast.

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OYSTERS A LA THORNDIKE.—One pint oysters cleaned and drained; melt two tablespoons of butter; add oysters and cook till plump; add salt, pepper and few gratings of nutmeg, one-fourth cup cream and two egg-yolks; cook till slightly thickened; serve on zephyrettes.

SHREDDED HAM.—Melt one-third cup of currant jelly and one-half tablespoon of butter together; add cayenne pepper and one cup cold cooked ham cut in small strips; simmer five minutes. Cold cooked mutton may be used in place of ham.

MINCED MUTTON.—Mash the yolks of six hard-boiled eggs and season with salt, pepper and mustard; add one cup of cream and two cups cold chopped mutton; when thoroughly heated serve on toast.

FRUIT CANAPES.—Make German toast in circular pieces and cover with stewed prunes, figs or jam; serve with cream sauce.

CREAM SAUCE.—Mix three-fourths cup thick cream and one-fourth cup milk; beat until stiff; add one-third cup powdered sugar and one-half teaspoon vanilla.

"OYSTERS MAITRE D'HOTEL."—Rinse and thoroughly drain two dozen large oysters; put, with one tablespoon of butter, in the chafing dish; stir carefully, and when the edges begin to ruffle, add the juice of one-half lemon and one tablespoon of chopped parsley; season with salt and paprika and serve on squares of toast.

WELSH RAREBIT.—Two cups of grated cheese, two teaspoons of flour, one teaspoon salt, one-half teaspoon of mustard, two cups of hot milk; mix ingredients and cook until thick as cream; serve at once on toasted bread.

CHEESE FONDUE.—Put one tablespoon of butter in chafing dish; when melted add one cup of milk, one-half cup of bread crumbs, two cups grated cheese, a bit of mustard and cayenne; stir constantly and add, just before serving, two well-beaten eggs.

PETIT POIS.—Put two tablespoons of butter in chafing dish; when melted add one can of peas, pepper and salt; cook for ten minutes and serve hot.

CELERIED OYSTERS.—One dozen oysters, one cup cream, two tablespoons of minced celery, one tablespoon of butter; put the butter in the chafing dish and when hot add oysters and celery, pepper and salt to taste; cook five minutes; add the cream and cook two minutes; serve on hot buttered toast.

ASPARAGUS WITH EGGS.—Cut the green portions of a dozen stalks

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of asparagus (after having been cooked till tender) into small bits; put two tablespoons of butter in the chafing dish; when melted add two tablespoons of cream, three well-beaten eggs, and season with salt and pepper; then add the asparagus; stir over the fire until the eggs are set, then pour over thin slices of buttered toast moistened in hot water.

PEACH CANAPES.—Fry circular pieces of sponge cake in butter till delicately browned; drain canned peaches, sprinkle with powdered sugar, a few drops of lemon juice and slight grating of nutmeg; melt one tablespoon of butter, add peaches and when heated serve on cake.

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CHICKEN SOUFFLE.—Chop fine sufficient cold cooked chicken to make one pint; add to chicken one teaspoon salt, one-half saltspoon pepper; make cream sauce of one tablespoon each of butter and flour and one-half pint of milk; mix chicken and sauce and then stir in carefully the well-beaten whites of four eggs; turn in a bake dish; bake fifteen minutes and serve immediately.

CHICKEN SHORTCAKE.—Make a rich biscuit dough; roll one-half inch thick; put in pie tin; spread with butter and add a second layer of dough; when baked split (do not cut) apart and fill with creamed chicken.

LOBSTER A LA NEWBURG CREAM SAUCE.—Three heaping teaspoons flour, one ounce butter; mix well together and thin with cream or milk; salt to taste; place in double boiler and boil until thoroughly cooked; then add cream or milk until it reaches the proper consistency; stir constantly while boiling to keep free from lumps; cut lobster up fine and pour the cream sauce over it. This may be served on toast or with baked potatoes.—Bertha L. White.

RAGOUT OF MUTTON.—Cut into dice one pint of cold mutton, add one small onion cut fine, half a cup of diced turnip and one-fourth cup grated carrot, salt and pepper to taste; cover with boiling water and simmer till tender; put the bones and trimming into a stewpan, cover with cold water and let simmer till liquor is reduced one-half; then strain and add the liquor to the ragout; when the meat is tender remove the fat, thicken with one tablespoon each of butter and flour which have been browned together; add a teaspoon of Worcestershire sauce or a cup of current jelly; serve.

OYSTER CROQUETTES.—Take the oysters from one can and boil in their own liquor for five minutes, stirring constantly; then drain and chop fine; put one-half pint of this liquor and cream into a saucepan and let come to a boil; rub two tablespoons of flour and one tablespoon of butter together and add this to the boiling liquor; stir until it thickens, then add the beaten yolks of two eggs; stir

and let boil a moment longer; take off and add one tablespoon of chopped parsley, one-fourth of a nutmeg (grated), pepper and salt to taste; mix well; let cool; when cold, form into croquettes; dip in beaten egg, then in cracker or bread crumbs and fry in boiling lard.

RICE CROQUETTES.—Stir one cup of cold boiled rice into one-half cup of boiling milk; add one tablespoon of butter and one-half teaspoon of salt; let come to a boil; then add one well-beaten egg and cook two minutes; when cold make into balls, dip in egg and cracker crumbs and fry in hot lard.

POTATO CROQUETTES.—Boil a dozen potatoes, put through a ricer, work in while hot a tablespoon of butter, one-half cup of hot milk, a little salt and pepper; stir in a saucepan until smoking hot; beat in two eggs and continue to beat until you have a smooth mass; turn out on a dish and let get cold; flour your hands and make the mixture into balls; roll in beaten egg, then in cracker crumbs; fry in plenty of hot lard; drain off the fat and serve.

SALMON CROQUETTES.—Make one cup of thick white sauce and add one and three-quarters cups cold, flaked salmon; season with salt, cayenne pepper and a teaspoon lemon juice; shape, dip in crumbs, egg and crumbs again and fry in deep fat.

VEAL CROQUETTES.—Melt one tablespoon butter and one tablespoon of flour together; add one cup veal stock and stir till smooth; add two cups cold cooked veal which has been chopped, yolk of one egg, few drops of onion juice and season to taste; shape, dip in crumbs, egg and crumbs again and fry.

TIMBALES.—Timbale irons may be procured at the hardware stores. Heat timbale irons in the hot fat used for frying the timbales; if the batter clings to iron it is not sufficiently heated; if too hot, the batter will drop off; turn timbale batter into a cup; lower hot iron into the cup till three-fourths immersed; when sufficiently coated remove from batter, lower into hot fat and brown delicately; when cases are soft rather than crisp batter is too thick and must be diluted with milk.

BATTER.—Yolk of one egg, one-fourth teaspoon salt, one tablespoon olive oil, one-half cup flour, one-fourth cup water or milk, one white of egg beaten stiff; if cases are to be used for berries one teaspoon of sugar may be added; fill cases with creamed oysters, chicken, sweetbreads, peas, celery, strawberries or other fruits.

OYSTER FRITTERS 1.—Pick over and parboil the oysters, drain well; make batter of two eggs (well beaten), one cup flour, one-

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half cup oyster liquor, one teaspoon salt, one tablespoon olive oil or melted butter; beat till smooth and glossy; add oysters and fry in deep fat by the spoonful.

VEGETABLE FRITTERS.—Vegetables should be thoroughly cooked, drained and either chopped fine or cut in pieces; use batter as for oyster fritters, using milk in place of oyster liquor.

CHEESE SOUFFLE.—Melt two tablespoons butter, add three tablespoons flour, and, when well mixed, add gradually one-half cup scalded milk; then add one-half teaspoon salt, few grains cayenne pepper, one-fourth cup grated cheese; remove from fire and add yolks of three eggs and beat well; when mixture is cold, fold in the whites of three eggs beaten stiff; pour into buttered baking dish and bake twenty minutes; serve at once.

CASSEROLE OF RICE AND MEAT.—Season one cup cold chopped meat; mix with four tablespoons crumbs, one beaten egg, one teaspoon chopped parsley and one-half teaspoon onion juice; line dish with a cup and a half boiled rice; fill with meat which has been moistened with stock; cover with one-half cup of rice; cover tightly and steam one-half hour; serve with tomato sauce.

HASH ON TOAST.—One cup cooked potatoes cut in dice, one and one-half cups cooked meat cut in dice; make a brown sauce; heat meat and potatoes in it and serve on toast.

STUFFED TOMATOES.—Remove tops from ripe tomatoes and most of the soft inside; for each tomato melt one teaspoon of butter and to it add one-third cup stale crumbs, one-eighth teaspoon salt, pepper and one-eighth teaspoon thyme; fill the tomato with the mixture and bake slowly until tomato is soft and crumbs are brown.

CORN PIE.—Warm two tablespoons butter and stir in one can corn; beat two eggs and add two cups milk and one teaspoon salt; mix with butter and corn; turn into pan and bake until set and light brown.

HOE CAKE.—Four cups cornmeal sifted with salt and a little sugar; scald with sufficient milk to make a stiff batter; add a tablespoon melted butter; drop on griddle and bake as griddle cakes.

FRITTERS.—To one pint of buttermilk add a little salt, one teaspoon of soda, two eggs and flour to make a stiff batter; fry in hot lard; serve with syrup.

APPLE FRITTERS.—Two eggs, one cup sweet milk, one teaspoon of sugar, two cups of flour, one teaspoon of Queen Flake baking powder, pinch of salt; chop some good tart apples, mix in the batter and fry in hot lard; serve with maple syrup.

Other fritter recipes to be found with doughnuts, waffles, etc.

OYSTER OMELET.—Stew one dozen oysters in their own liquor, roll two or three lumps of butter (size of butternuts) in flour, put in and let it come to a boil; season well with salt and pepper; take out the oysters and chop them and, if necessary to thicken, add a little flour to the sauce; put back the oysters and set on the back part of the stove; beat four eggs very light and add two tablespoons of milk or cream; fry in a well-buttered frying pan; when done, remove to a hot platter and pour the oyster sauce over them; serve hot.

OYSTER FRITTERS 2.—Chop one pint of oysters; take one pint of milk, a little salt and pepper, one small teaspoon of Queen Flake baking powder and flour enough to make a thin batter; stir in the oysters and drop from the spoon in hot lard or butter and fry a delicate brown.

SCALLOPED SQUASH.—Two cups of boiled squash run through a colandar and left to cool; beat two eggs, one tablespoon of butter, one-half cup of milk and the squash till light; season with salt and pepper; pour into a buttered bake dish, cover the top with one-half cup of bread crumbs and bake covered one-half hour, then brown lightly; serve hot in the pudding dish.

PASTRY.—One cup of shortening, three cups of flour, a little salt; sift the flour, add the salt and rub in the shortening; use enough ice water to hold all together, handling as little as possible. One-third the given amount is enough for one pie.

PUFF PASTE.—One pound of butter, one pound of flour, one cup of ice water; mix the flour and butter with a knife, then add the water; roll on the board and fold in the butter; roll three times, then fold and place near the ice till ready for use.

CHICKEN FRITTERS.—One cup flour, one teaspoon of Queen Flake baking powder, one-half cup of milk, two eggs; beat eggs thoroughly, add the milk and one-half teaspoon of salt, then the flour and baking powder sifted in together; beat thoroughly with a wooden spoon; cut cold chicken or veal into small bits, dip them into the batter and fry in hot lard.

POTATO SCONES.—Two cups of mashed potatoes, two cups of flour, two tablespoons of butter, one teaspoon of salt, two teaspoons of Queen Flake baking powder; rub the butter into the flour; add the potatoes and salt, and mix with milk into a soft dough; roll out about one-half inch thick, cut into biscuits and bake in a quick oven fifteen minutes.

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PLUFF.—Two cups of boiled rice seasoned with butter, salt and pepper; just before serving, mix with a cup of hot tomatoes; serve with roast meats.

PARSNIP FRITTERS.—Boil the parsnips, remove the skins, put through a ricer; season with butter, salt and pepper; flour the hands and make the parsnips in small cakes and fry in butter.

CAULIFLOWER.—Cut the cauliflower into small pieces, soak one-half hour in cold water, then cook until tender; serve with drawn butter sauce.

DRAWN BUTTER SAUCE.—Melt four tablespoons of butter in a saucepan, stir in two tablespoons of flour, then one pint of milk or hot water or stock; cook until thick and smooth as cream; season with salt and pepper.

SOUFFLE.—Melt two tablespoons of butter and make a smooth paste with one and a half tablespoons of flour; add one cup of milk and cook until thick; take from fire; add one-half cup bread crumbs, yolks of two eggs beaten light, one-half spoon of salt, a little pepper, one cup of meat chopped fine, and, lastly, cut in stiffly beaten whites of two eggs; bake in buttered pan until light brown on top. Any kind of cold meats may be used with success, also grated green corn or grated cheese make good substitutes for the meat.

MACARONI AND CHEESE.—One-half pound of macaroni (break into small pieces); put on to boil in cold water and boil until tender; strain; add salt to taste and butter the size of an egg; mix one tablespoon of mustard in a cup of cream and one-half cup of bread crumbs; pour over the macaroni in a baking dish; sprinkle bread crumbs over the top and bake in a moderate oven till a golden brown.

CHEESE STRAWS.—One cup of flour, one cup grated cheese, one tablespoon of butter, salt and pepper to taste, two-thirds teaspoon of Queen Flake baking powder, three tablespoons of water; mix well; roll thin and cut into strips about one-fourth inch wide; roll gently until as thin as pie crust; cut into strips one-fourth inch wide and bake about ten minutes; bake some small rings and fill with straws, making little bundles nice to serve with salad.

TOMATOES AU GRATIN.—Cut some nice ripe tomatoes in two, place them in a buttered dish, sprinkle with bread crumbs, butter, salt and pepper; bake till nicely browned. Very nice.

CELERY AU GRATIN.—Scrape, wash and cut the celery stalks into inch lengths; stew gently, until tender, in salted water; drain this

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off; lay the celery in a bake dish, season with salt and pepper, cover with a rich drawn butter sauce, sprinkle with bread crumbs and brown lightly.

ROAST SWEETBREADS AND PEAS.—Wash the sweetbreads, drop into boiling water, cook fifteen minutes, then plunge into ice cold water and leave them there for one-half hour; wipe dry; roll in beaten eggs, then in cracker crumbs; lay in a dripping pan; pour around them a half cup of boiling water in which one tablespoon of butter has been melted; cover and bake one-half hour, basting several times; remove the cover and brown; boil the peas, season with butter, salt and pepper; heap on a hot dish and lay the sweetbreads around them.

SUCCOTASH.—One quart of lima beans cooked tender, then cut the corn from one dozen ears of corn, add to the beans, season with butter, salt and pepper, and stew slowly until well done.

BAKED APPLES.—Core and quarter six large Greening apples placed in baking dish over which pour one cup of sugar, one cup of cream, one tablespoon of butter and two tablespoons of flour dissolved in the cream; bake in a moderate oven until done; serve hot with cream and sugar.

NEST-EGG TOAST.—Take four hard-boiled eggs, chop the whites (not very fine), add enough sweet cream or milk and tablespoon of butter to make a thick gravy; toast your bread a delicate brown, soften it in some hot sweet cream or milk, lay it on a hot platter and make a nest of the gravy on each piece of toast and grate the yolks and put in center of each nest. A very dainty looking dish.

TOASTED CRACKERS AND CHEESE.—Toast the crackers, prepare grated cheese, adding salt and pepper; cover each cracker with grated cheese and return to oven; when the cheese has melted they are ready to serve.

CHEESE SAUCE.—Place one tablespoon each of butter and flour in a saucepan and mix, then add one-half pint of milk; let come to a boil, stirring constantly, then add five tablespoons of grated cheese; stir until the cheese is melted and it is ready to serve.

SCALLOPED CHEESE.—Two well-beaten eggs, one pint of bread crumbs, one and one-half cups of grated cheese, one pint of milk; bake in a buttered pudding dish (slowly) until nicely browned on top; serve hot.

CHEESE FONDUE.—Soak one cup of bread crumbs in two cups of milk; stir into this three well-beaten eggs and one spoon of butter, salt and pepper to taste, and one cup of grated cheese;

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pour into a buttered pudding dish; sprinkle bread crumbs over the top and bake in a quick oven to a light brown; serve hot in the baking dish. Excellent.

VEGETABLE OYSTER PIE.—Boil one quart vegetable oysters till tender; mix with one cup cooked potatoes, two and one-half cups white sauce, one teaspoon chopped parsley, one cup cooked parsnips; salt to taste; cover with rich biscuit dough and bake; serve hot.

LIVER FRITTERS.—Put one pound calf's liver, two slices of bacon and one slice of onion through a meat grinder; add salt, pepper, one tablespoon of flour and one egg; mix thoroughly and fry in hot fat.

CRACKER CROQUETTES.—One pint pulverized cracker crumbs, half pint of milk, yolks of two eggs, grated rind of one lemon and three tablespoons of sugar; cook together and turn out to cool; when cool, form in small pyramids, dip in egg and crumbs and fry in deep fat.

PRESSED MEAT.—One cup sweet milk, one egg, one teaspoon Queen Flake baking powder, flour enough to make a stiff batter; cut pressed meat in thin slices, dip in the batter and fry in drippings.

DUMPLINGS.—One quart of flour, two teaspoons Queen Flake baking powder, one teaspoon salt; stir stiff with milk and drop by spoonful on boiling meat; cook twenty minutes; do not remove cover while cooking.

BANANA SALAD.—Peel and cut in two lengthwise, roll in chopped pecan meats, lay on lettuce leaf; serve with whipped cream on one side and salad dressing on the other; serve one-half banana to each person.—Mrs. R. E. Olds.

LUNCHEON RELISH.—Remove the inside of apple, fill with the fine chopped apple, raisins and nuts and bake until soft; serve hot with sweetened whipped cream.—Mrs. D. D. Mills.

COFFEE JELLY.—Stir into three cups of hot coffee one-half cup of minute tapioca and one-half cup sugar; cook fifteen minutes; serve with whipped cream flavored with vanilla.—Mr. Ray Shaft.

CHEESE MUFF.—Line a buttered baking dish with slices of fresh buttered bread over which grate one-fourth pound cheese; season with salt and pepper and bits of butter; beat whites of three eggs, add yolks and beat again, add one pint milk and beat again and pour over cheese; bake thirty minutes and serve at once.—Emily Nagel.

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ADD ANY CHOICE RECIPES.

USES FOR COLD MEATS AND MEAT SAUCES.

SAUCE SUPREME.—To be used with warmed-over chicken, turkey or veal. Rub together two tablespoons of butter and flour, then add gradually one pint of the stock; stir until it boils; then add the beaten yolks of two eggs; strain through a sieve, season with salt and pepper and serve immediately.

TOMATO SAUCE.—Melt one tablespoon of butter in a saucepan; add one tablespoon of flour, then one cup of stock or water and one cup of strained tomato; season with salt and pepper. If desired, one tablespoon chopped onion may be added.

CELERY SAUCE.—Boil one cup of celery (cut up in small pieces) in salted water until tender, then add to one cup of white sauce.

MINT SAUCE.—One bunch of mint, one tablespoon of sugar, one-half cup of vinegar; chop the mint fine, then let it stand in the vinegar for an hour before using; if prefer the sauce hot, let the vinegar and sugar come to a boil, then stir in the mint just before using. Nice to serve with roast duck or lamb.

HASH.—Three cups of cold boiled potatoes and one cup chopped corned beef (not chopped too fine), two tablespoons butter, one-half cup of milk; season to taste; brown in a frying pan or in the oven.

WHITE SAUCE.—One tablespoon each of butter and flour and one cup of milk; cook until smooth and thick; season with salt and pepper.

DEVILED HAM.—Take one pound of chopped ham, add six hard-boiled eggs chopped fine, one tablespoon of mustard; mix thoroughly and press in a mold. This will keep for weeks and is nice for sandwiches.

SCALLOPED VEAL.—Take cold boiled veal, chop fine, place in a pudding dish, alternate layers of veal and bread crumbs, sprinkling salt and pepper and bits of butter over each layer; pour a white sauce over the top and brown in the oven.

KLOPPS.—One pint of bread crumbs, one pint of cold boiled mutton chopped fine, mixed with white of one egg, one teaspoon of salt and one-half teaspoon of pepper; form into small balls,

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drop into a kettle of boiling water; cook slowly for ten minutes; they will float on the surface when done; drain; then place on a dish and pour over cream celery sauce or oyster sauce and serve with peas or rice.

HAM PATTIES.—One pound of cooked ham (chopped fine), one tablespoon of butter, two cups of bread crumbs moistened with milk; mix well; season to taste; pour into gem pans; break one egg over each and sprinkle the top with cracker crumbs and bake till a delicate brown.

CHICKEN PATTIES.—Take cold chicken, pick from the bones, chop fine, season with salt and pepper and a little minced parsley, moisten it with the gravy or white sauce; line the shells with pastry and fill with the mixture; sprinkle bread or cracker crumbs over the top, add bits of butter and bake a delicate brown.

YORKSHIRE PUDDING.—Mix one-fourth teaspoon salt and one cup flour together and add one cup milk gradually to form a smooth paste; then add two eggs beaten very light; cover bottom of a hot pan with some of beef fat tried out from roast, pour mixture in pan one-half inch deep; bake twenty minutes in hot oven, basting, after well risen, with some of the fat from the pan in which meat is roasting; cut in squares for serving.

CORNEB BEEF HASH WITH BEETS.—Add one-half as much finely chopped cooked beets as potatoes.

DRIED BEEF GRAVY.—Brown butter and flour together, add milk and then the dried beef which has previously been shredded, covered with hot water, allowed to stand ten minutes and drained.

MINCED LAMB ON TOAST.—Remove skin and gristle from left-over lamb; chop meat; heat in a well-buttered frying pan, season with salt, pepper, celery salt and moisten with a little hot water or stock; pour over small slices of buttered toast.

MINCED VEAL ON TOAST.—Prepare as minced lamb.

CHICKEN IN BASKETS.—To three cups hot mashed potatoes add three tablespoons of butter, one teaspoon salt, yolks of three eggs (slightly beaten) and enough milk to moisten; shape in form of small baskets; brush over with white of egg (slightly beaten) and brown in oven; fill with creamed chicken; form handles for baskets of parsley.

LUNCHEON CHICKEN.—Cook two tablespoons of butter five minutes with one slice of carrot cut in small cubes and one slice of onion; add two tablespoons of flour and gradually one cup of

chicken stock; strain; add one and one-half cups cold chicken cut in dice; turn on a slightly buttered platter and sprinkle with cracker crumbs; make four nests, and in each nest slip an egg; cover egg with crumbs and bake in a moderate oven until whites of eggs are firm.

MINCED TURKEY.—To one cup cold roast turkey, cut in small dice, add one-third cup soft stale bread crumbs; make one cup of sauce, using two tablespoons of butter, two of flour and one cup stock; season with salt, pepper and onion juice; heat turkey and bread crumbs in sauce; serve on small pieces of toast and garnish with poached eggs.

CUCUMBER SAUCE.—Grate two cucumbers; drain; season with salt, pepper and vinegar; serve with broiled fish.

MAITRE D'HOTEL BUTLER.—Put one-fourth cup butter in a bowl and with a small wooden spoon work until creamy; add one-half teaspoon salt, one-eighth teaspoon pepper, one-half tablespoon finely chopped parsley, then three-fourths tablespoon of lemon juice very slowly; serve on Hamburg steak, etc.

HORSERADISH SAUCE.—Three tablespoons grated horseradish, one tablespoon vinegar, salt, pepper, four tablespoons whipped cream.

Other warmed-over meat recipes will be found under "Meats and Entrees."

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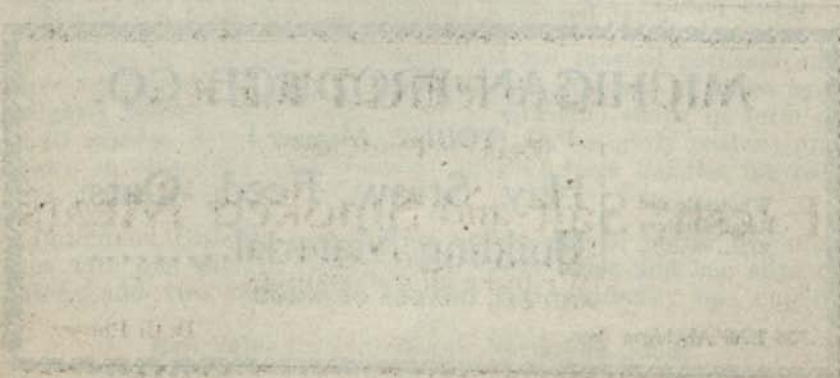
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ADD ANY CHOICE RECIPES.



WARMED OVER POTATOES.

CREAMED POTATOES.—Reheat two cups of cold boiled potatoes, cut in dice, in one and one-fourth cups white sauce.

HASHED BROWN POTATOES.—Try out fat salt pork, cut in small cubes, remove scraps; add two cups cold boiled potatoes (finely chopped), pepper and salt if needed; mix potatoes thoroughly with fat; cook three minutes, stirring constantly; let stand to brown underneath; fold as an omelet and serve on a hot platter.

BAKED POTATOES.—Chop cold boiled potatoes, season well, put in well-buttered baking dish with bits of butter over top, cover with milk or cream and bake slowly till well browned.

CHARTREUSE POTATOES.—Cut cold boiled potatoes in one-fourth inch slices, sprinkle with salt, pepper and a few drops of onion juice; put together in pairs; dip in batter, fry in deep fat and drain on brown paper.

OAK HILL POTATOES.—Cut four cold boiled potatoes and six hard-boiled eggs in one-fourth inch slices; put layer of potatoes in a buttered baking dish, sprinkle with salt and pepper, cover with layer of eggs, repeat; pour over two cups thin white sauce; cover with buttered crumbs and bake.

LYONNAISE POTATOES.—Slice cold boiled potatoes to make two cups; cook five minutes one and one-half tablespoons of butter with one tablespoon finely chopped onion; melt two tablespoons of butter, season with salt and pepper, add potatoes and cook until potatoes have absorbed butter, gradually shaking the pan; add butter and onion and when well mixed add one-half tablespoon finely chopped parsley.

J. G. REUTTER,

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Fresh, Salt and Smoked Meats

We make all our Sausage

322 Wash. Ave. S.

Both Phones

ADD ANY CHOICE RECIPES.

RECIPES FOR THE SICK.

Recipes prepared by Mrs. Jessie Loveland Brown, Mrs. Jennie Ross, graduate nurses, and others.

The dainty china, cleanliness of tray and doilies used, small quantities of food will oftentimes do more than the food itself.

Never consult patient as to his menu. If there is anything he especially desires you will be informed.

BARLEY WATER.—Pick over three tablespoons of barley, soak in four cups cold water over night or for several hours; boil gently one and one-half hours; strain; season with salt, lemon juice and sugar; reheat and serve.

RICE WATER.—Two tablespoons of rice picked over and added to two cups of cold water; cook till rice is tender; strain and add to rice water milk or cream, as desired; season with salt and reheat; a half-inch piece of stick cinnamon may be cooked with rice and will assist in reducing a laxative condition.

OATMEAL WATER.—One cup of fine oatmeal added to two quarts of water which has been boiled and cooled; keep in a warm place one and one-half hours; strain and cool.

TOAST WATER.—Equal measures of stale bread and boiling water, salt; cut bread in quarter-inch slices, put in a pan and dry thoroughly in a slow oven until crisp and brown; break in pieces; add water and let stand an hour; strain through a cheese cloth and season; serve hot or cold.

APPLE WATER.—Wipe, core and pare one large sour apple, put two teaspoons of sugar in cavity; bake until tender; mash; pour over one cup boiling water, let stand one-half hour and strain.

CURRENT WATER.—Two tablespoons currant juice or two teaspoons currant jelly mixed with two-thirds cup cold water, then sweeten.

LEMONADE.—Make a syrup by boiling eight minutes one cup of water and one-half cup of sugar; to two tablespoons of syrup add one tablespoon of lemon juice and one-half cup of water. Apollinaris, soda water or seltzer water may be used.

FLAXSEED LEMONADE.—Pick over and wash one tablespoon whole

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flaxseed, add one pint boiling water; cook two hours, keeping just below boiling point; strain; add lemon juice and sugar to taste.

ORANGEADE.—Juice of one orange to which add one and one-half tablespoons of syrup and pour over two tablespoons of crushed ice; make syrup as for lemonade.

STERILIZED MILK.—Fill small-necked, half-pint bottles to within one and one-half inches of the top with milk; cork with absorbent cotton; stand in steamer of cold water, having water surround bottles to three-fourths their height; allow water to heat gradually to nearly boiling point; keep at this temperature for ten minutes; when used for infants, allow from a teaspoon to a tablespoon of lime water for each bottle of milk.

ALBUMENIZED MILK.—Put white of one egg in a tumbler, add one-half cup of milk; cover tightly and shake thoroughly until well mixed.

PEACH ALBUMEN.—Beat white of egg thoroughly, add a teaspoon of sugar and a tablespoon of juice from canned peaches.

The albumens are used in fevers. Any kind of fruit juice may be used. If the juice is very sour use less juice and more sugar.

A tablespoon of jelly in a glass of water will be found useful where thirst is great and plain water nauseates.

KOUMISS.—Heat one quart of milk till lukewarm; add one and a half tablespoons of sugar and one-third of a yeast cake dissolved in one tablespoon of lukewarm water; fill strong bottles to within one and one-half inches of the top; cork and invert; the corks must be firmly tied down with strong twine; let stand six hours at a temperature of eighty degrees Fahrenheit, chill and serve the following day.

PHILLIPS COCOA.—Mix four teaspoons of cocoa with a little cold water; add to one-half cup boiling water; boil one minute, then add one cup scalded milk and beat one minute with a Dover egg beater.

FROZEN BEEF TEA.—Freeze beef tea to the consistency of a mush.

FLOUR GRUEL.—Mix one tablespoon flour with one-fourth cup of milk; scald one and three-fourths cups of milk in a double boiler; add paste made with one tablespoon of flour; cook thirty minutes and season.

ARROWROOT GRUEL.—Mix two teaspoons of arrowroot with cold water to form a thin paste; add one cup boiling water and cook ten minutes; season and add cream if desired. Arrowroot is the purest form of starch.

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INDIAN GRUEL.—Two tablespoons of cornmeal, one tablespoon of flour and one teaspoon of salt mixed together and water added to make a thin paste; add three cups boiling water and boil gently one hour; dilute with milk or cream. A richer gruel may be made by using milk instead of water and cooking three hours in a double boiler.

OATMEAL GRUEL.—Add one-half cup coarse oatmeal to three cups boiling water; season; cook three hours in double boiler; force through a strainer, dilute with milk or cream; reheat and strain a second time.

CHICKEN BROTH.—Cover chicken with *cold* water, heat slowly to boiling point; when half done, season with salt and pepper; remove fat; strain; reheat or serve cold in form of jelly; rice may be added.

MUTTON BROTH.—Wipe three pounds of mutton (from the neck), remove skin and fat and cut in small pieces; put in kettle with the bones and cover with cold water; heat gradually to the boiling point; skim; season; cook slowly till meat is tender, strain and remove fat; reheat to boiling point and add rice or barley and cook till tender; if barley is used, soak over night in cold water; serve with some of the meat in the broth.

PHELPS' SANATORIUM STEAK.—A nice cut of round steak ground three times in meat grinder; pack very lightly in a square, put in wire broiler, hold over a slow fire ten minutes, turning from side to side that juice may be retained; serve on a very hot platter with sanatorium toast.

SANATORIUM TOAST.—Cut well-baked, fine-grained bread in thin slices and cut crusts off; dry in a very slow oven; when thoroughly dry, brown in a wire broiler over fire and serve. It is crisp and will melt in the mouth. In cases where a gaseous condition is present, this is very useful.

BEEF TEA RAPIDLY MADE.—Place one pound of scraped lean beef in one-half pint of boiling water in an enameled saucepan; cover; keep warm for ten minutes; strain into a teacup and place the cup in ice water; when cold, skim off all the fat, pour into a warm cup, heat gently, season and use.

LIME WATER.—Place a piece of unslaked lime the size of an egg in one gallon of water in an earthen vessel; stir and let settle; pour off the first water and add fresh; keep covered to exclude the dust; use from the top; add water and stir from time to time.

MILK PORRIDGE.—One cup rich sweet milk; when boiling, thicken

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with one teaspoon flour mixed with same amount of butter; salt to taste; drink hot.

RENNET CUSTARD.—Warm one quart of milk, add one tablespoon rennet and two of sugar; stand in a warm place to thicken, then in a cool place until needed; serve with cream.

APPLE SNOW.—Steam one sour apple; rub through a sieve; beat white of one egg stiff, add one tablespoon of sugar and beat in slowly the strained apple; serve plain or with sweet cream.

EGG NOG.—Separate one egg; beat the white till foamy but not stiff, and the yolk till creamy; add one teaspoon sugar to the yolk; beat again; gradually stir in one-half cup of milk, add salt and nutmeg and lastly fold in the white; pour from one dish to another till white is well mixed; add chipped ice and serve at once. If a hot drink is desired, scald the milk.

LEMON WHEY.—Heat one cup milk hot, add three tablespoons of lemon juice and cook over boiling water about five minutes or until the curd separates from the whey; strain and sweeten with two level teaspoons of sugar; serve hot or cold.

EGG BROTH.—Beat one egg, add one-half teaspoon sugar and salt, pour one cup hot milk over them and serve immediately. Hot water, broth, soup or tea may be used instead of milk.

EGG FOR INVALIDS.—One egg; beat white to stiff froth, add pinch of salt; prepare hot buttered spider; drop into spider, make space for the whole yolk in the center; brown both sides quickly and serve.

EGG ALBUMEN.—Beat whites of two eggs thoroughly; add little salt and enough sugar to take the taste of egg away; put in a bowl or any small deep dish and place same in covered pan of boiling water for about three minutes; serve with cream. This will be very delicious without sugar, providing there is salt enough used.

SCRAPED STEAK.—Steak for scraping must be about one and one-half inch thick, cut from the round. Use a dessertspoon to scrape. Lay steak upon flat surface, scrape with the edge of spoon and from you; roll into a round flat pattie; place upon a very hot griddle which has no fat on; salt upper side as it is turned over; serve upon hot plate; butter if desired.

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ACCOMPANIMENTS.

SOUPS.—Strips of buttered bread toasted, croutons, crackers and celery.

BOILED FISH.—Sliced lemons, sliced boiled eggs, water cresses, parsley, egg, cream or tomato sauce.

BAKED FISH.—Drawn butter, egg or Hollandaise sauce, lemons (sliced), parsley, tomato sauce. Boiled rice is often used with salmon.

ROAST TURKEY.—Cranberry sauce, mashed potatoes, squash, celery, olives.

ROAST CHICKEN.—Spiced currants or cherries, mashed potatoes, boiled onions.

ROAST DUCK.—Onion dressing, currant jelly, celery, corn or lima beans.

ROAST GOOSE.—Potato dressing, apple sauce, cold slaw, sweet and white potatoes.

BOILED CHICKEN.—Biscuits in gravy, mashed potatoes, cabbage salad, pickled peaches.

ROAST BEEF.—Grape jelly, chili sauce, browned potatoes, Yorkshire pudding.

ROAST MUTTON.—Quince jelly, caper sauce, asparagus or beets, stuffed tomatoes.

ROAST VEAL.—Horseradish sauce, parsnips, cold slaw.

ROAST LAMB.—Mint sauce, green peas, lettuce.

PORK CHOPS.—Fried apples, potatoes, cucumber pickles.

ROAST PORK.—Dressing, browned potatoes, fried apples, turnips, scalloped tomatoes.

VENISON.—Currant jelly, macaroni and cream, olives.

BEEFSTEAK.—Baked potatoes, fried onions, squash, rice croquettes.

BOILED CORNED BEEF.—Tomato catsup, white potatoes, turnips, carrots and cabbage.

Use Queen Flake Gelatine. FINE.

ADD ANY CHOICE RECIPES.

DID YOU EVER

Bake a pie shell, fill with thick apple sauce and pile with whipped cream?

Dip a slice of ice cream in melted chocolate and serve?

Put maraschino cherries in light fruit cake?

Serve ice cream in cantaloupe and garnish with green?

Use canned peas, cucumbers, or sliced apple in place of celery in chicken salad?

Try pomegranates in vegetable or nut salad?

Serve a lump of hard frozen lemon ice in iced tea instead of lemon with it?

Use chocolate creams for cake filling, also place on top and then frost over all?

Serve goldenrod on toast?

Bake a lower crust for pie, fill it with canned peaches and cover it with whipped cream?

Frost cranberry pie instead of using an upper crust?

Use fruits and nuts to form the middle layer of brick ice cream?

Press chicken in layers, using first a layer of dark meat, then one of white then one of dark again?

Make small potatoes with a potato scoop, fry in fat and serve with fish?

Make layer hickory nut cake and fill and cover it with whipped cream?

Cut celery in two-inch lengths, fringe each end, leaving a half inch in center, let stand in ice water and use as a garnish? Try it.

Serve pineapple: cut the top and bottom from a nice pineapple, then cut around the side, slip out the center, slice and pile the slices up with powdered sugar; cut down the side of the pineapple shell, replace the slices then the top and serve?

Make a meringue for spice cake?

ADD ANY CHOICE RECIPES.

POISONS AND THEIR ANTIDOTES.

BLUE VITROL.—Same as cupri sulph. and copper.

CARBOLIC ACID.—Castor or olive oil.

COPPER.—Milk and whites of eggs, large quantities, then strong tea. Do not give vinegar.

COPPERAS.—Emetics; mucilaginous drinks.

IODINE.—Emetics; starch or flour in water; barley water.

IVY.—Apply soft soap, or bathe the poisoned skin with weak tincture of belladonna.

LAUDANUM.—Same as opium.

LEAD.—Two ounces Epsom salts in a pint of water; wineglass every ten minutes until it operates freely; afterward milk.

LYE.—Same as potash.

MORPHINE.—Same as opium.

OPIUM.—Emetics; after vomiting, plenty of strong coffee with brandy; put mustard plasters around calves of legs; keep patient aroused; if patient is allowed to go to sleep, death will result.

ARSENIC.—Milk in large quantities, or whites of eggs, or flour and water; follow with stimulants.

PARIS GREEN.—Same as arsenic.

EMETIC.—Ground mustard, a tablespoon in a tumbler of warm water; give patient one-fourth cup, followed by glass of warm water; repeat dose every minute or two until vomiting is produced.

ACONITE.—Emetics; stimulants external and internal.

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ADD ANY CHOICE RECIPES.

HELPFUL HINTS.

TO REMOVE MILDEW.—Rub over the spots with a piece of raw tomato; sprinkle with salt and lay in the sun; repeat the process if necessary two or three times.

A GOOD TOOTHACHE MIXTURE.—One-half ounce of ammonia, one-half ounce oil of cloves, one-half ounce chloroform and four ounces of alcohol.

TO CLEAN SMUT from the bottom of a teakettle, wet a paper with kerosene.

TO CLEAN STRAW HATS.—Make a paste of sulphur and lemon juice; apply with a toothbrush all over, and place in the sun to dry; when dried, whisk off with a whisk broom.

TO BLANCH NUTS.—Cover the nuts with boiling water and let stand two minutes; drain; put into cold water and rub off the skins; put between towels to dry.

TO SALT ALMONDS.—Put one-third of a cup of olive oil in a very small saucepan; when hot, put in a few of the nuts and fry until delicately brown, stirring constantly; remove with a skimmer; drain in brown paper and sprinkle with salt; half lard and half clarified butter may be used, or cocoanut butter, in place of the olive oil.

TO CLARIFY BUTTER.—Melt in a saucepan; the salt will settle to the bottom; the butter is then clarified.

LEMON JUICE removes stains from the hands. A dash of lemon in water is an excellent toothwash. Two or three slices of lemon in a cup of strong tea will cure a nervous headache.

TO REMOVE RUST STAIN.—Wet the stains with a mixture of lemon juice and salt and place the article in the sun; two or three applications may be necessary.

FOR INSECTS ON ROSES.—One pound of tobacco, five gallons of hot water; when cool, use as a spray; keep foliage moistened as often as three times per week.

HAND LOTION.—One ounce gum tragacanth, two ounces glycerine, two ounces witch hazel, one ounce rose water, two ounces bay rum,

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perfume; soak the gum in one quart of soft water twenty-four hours; heat and let cool partially and then add the other ingredients.—Miss Partridge.

CUTS AND SORES.—Hydrogen peroxide applied to cut, or compound tincture of benzoin.

GRASS STAINS.—Rub with alcohol or soft soap or molasses.

TEA STAINS.—Cold water or ammonia water.

COFFEE STAINS.—By boiling water, afterward washing with soap or ammonia; dry in sun.

TO REMOVE LIME from bottles or vases, fill with vinegar or cider and let stand several hours.

PUT A FEW grains of rice in your salt shakers; it will keep the perforations from caking and clogging.

CLEANING FLUID.—One-half ounce aqua-ammonia, one-half ounce bay rum, one-half ounce chloroform, one ounce alcohol, one dram borax; add to this one gallon of gasoline.

TO PREVENT BLUE FROM FADING.—Soak in a strong salt water; one cup salt to one quart of boiling water; let soak until cold, then wash; dry in the shade.

FOR CHILBLAINS.—Cut an onion in halves, squeeze out the juice and rub feet well with the juice.

FISH may be scaled easier if dipped in boiling water for a minute.

FLAVORING EXTRACTS should be added to a mixture when cold; if added while a mixture is hot, much of the goodness passes off with the steam.

TO CLEAN GRANITEWARE WHERE MIXTURES HAVE BEEN COOKED OR BURNED ON.—Half fill with cold water, add washing soda, heat water gradually to boiling point, then empty, when dish may be easily washed. Pearline or any soap powder may be used in place of washing soda.

TUMBLERS which have contained milk should first be rinsed in cold water before placing in hot water.

IODINE STAINS.—Wash with alcohol, ether or chloroform.

SCORCH STAINS.—Wet the stain with soap suds, then spread in the sun; cover the wet stains with starch made into a paste with soap suds.

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INK STAINS.—Owing to the various methods of making ink, a process that will be successful in removing one ink may have no effect upon another. Here are some of the simple methods: Wash the stain in several cold waters, then, with soap and water. Wash in sweet milk. Soak in sour milk. Wash in clear water then in oxalic acid solution, then in water to which a few drops of ammonia have been added.

PASTE FOR SCRAPBOOK.—Take three tablespoons of corn starch, dissolve in cold water, then add boiling water and cook thoroughly; it should be of consistency of cold cream when cold; apply with a brush. This will not discolor the paper.

FURNITURE POLISH.—Four ounces of boiled linseed oil, one ounce of sweet oil, one ounce of spirits of turpentine, one ounce of alcohol.

CHILBLAIN LINIMENT.—One ounce of camphorated spirit of wine, one-half ounce of liquid subacetate; mix and apply three or four times per day.

THE BEST WAY when hot grease has been spilled on the floor is to dash cold water over it so as to harden it quickly and prevent it striking into the boards.

A **DAMP CLOTH** dipped in salt will remove egg stains from silver and tea stains from china dishes.

TWO APPLES kept in the cake box will keep cake moist for a great length of time, if the apples are renewed when withered.

TO REMOVE INK STAINS.—Just moisten the stain with kerosene oil and then wash the garment as usual with the other clothes and the stain will disappear. Kerosene also cleans galvanized iron.

IRONING-DAY HINTS.—To make delicate fabrics look like new, boil one cup of rice in three quarts of water; drain and use the water for starch; wet the clothes in it, wring, roll in dry cloth for an hour or two, then iron. Corn starch is better than other starch for stiffening lace curtains or other laces. Starch of all kinds should become lukewarm before being used. Hot starch turns dainty colors dark. Dissolve two ounces of powdered gum arabic in a quart of boiling water, strain and keep bottled. A little added to starch for dresses and skirts gives an appearance of newness and they will keep clean and stiff longer than when starched with ordinary starch.

TO REMOVE STAINS.—Stains from milk, cream, meat juice or oil: Soak in cold water a few moments, then rub on soap and wash

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well in cold water. Pitch, tar, wheel grease, machine oil: Rub lard or butter into the stain; let stand a half hour; then scrape off the pitch or tar; rub on soap and wash in cold water. Fruit, coffee, cocoa or chocolate stains: Spread the stain over a bowl and pour boiling water through until the stain disappears.

AN UNFAILING REMEDY.—On Sunday morning rise at six; use plenty of cold water on the face; eat a plain, hearty breakfast; then mix up and take internally the following ingredients: Will, push, energy, determination, self-respect, respect for God's day, respect for God's house, a desire to be somebody; stir well; add a little love just to make it sweet; repeat the dose every three minutes until church time, then through church time till Bible school time, unless relief comes sooner. If the day is stormy, an external application of overshoes, raincoats and umbrellas will be beneficial. We shall confidently look for wonderful cures.

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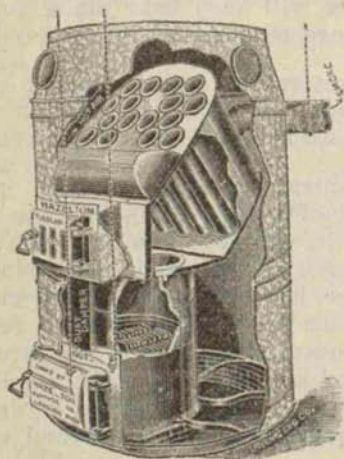
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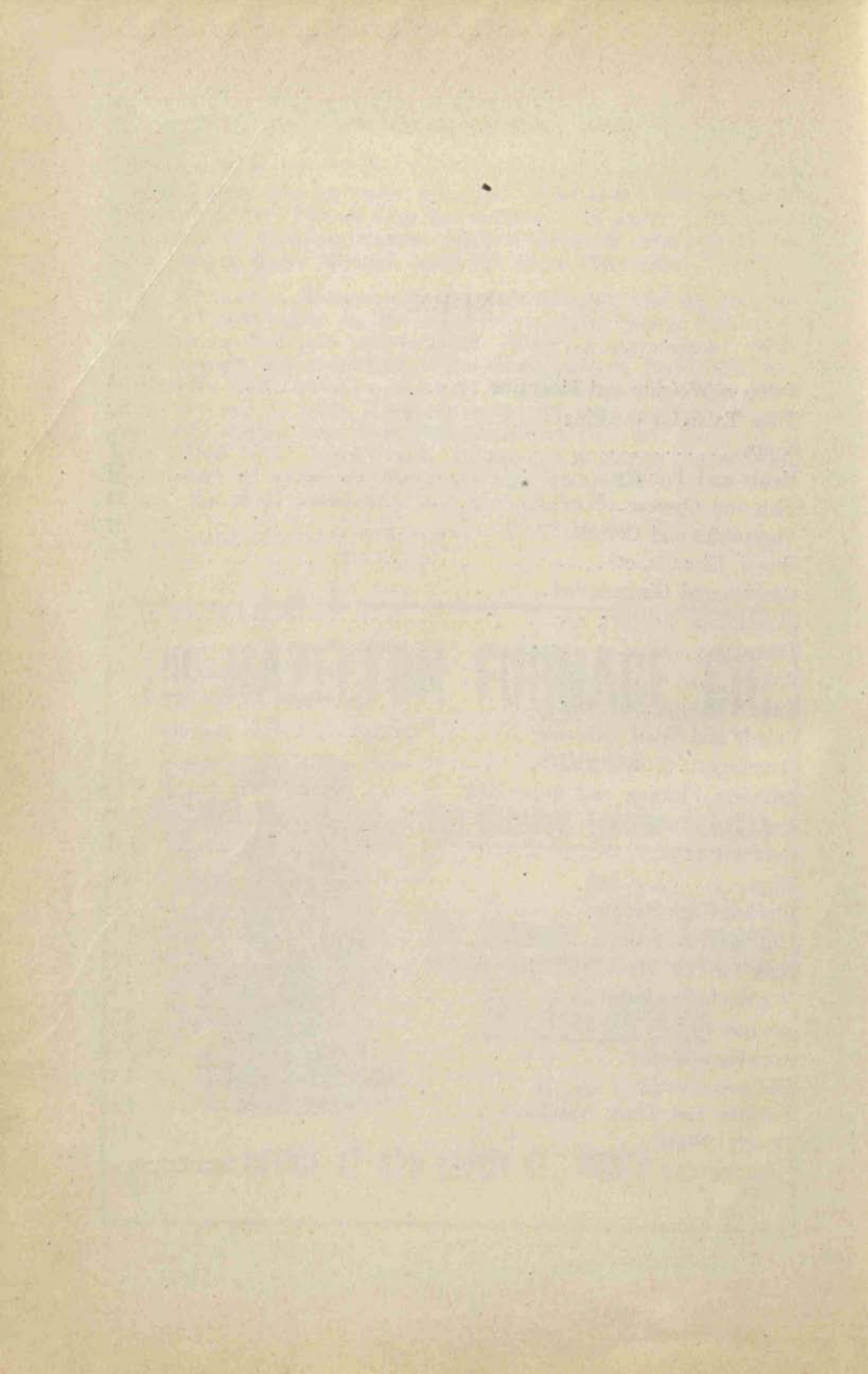
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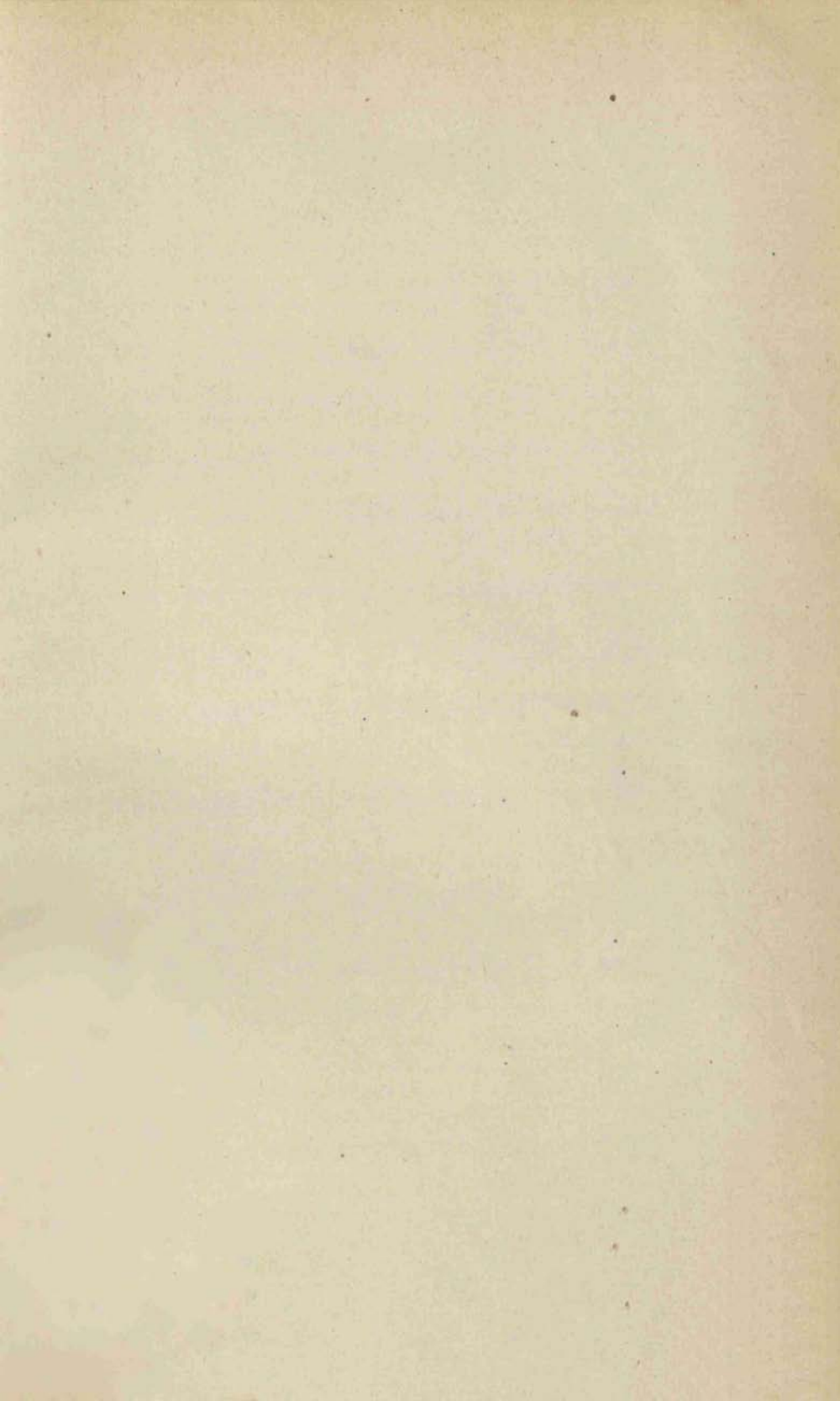


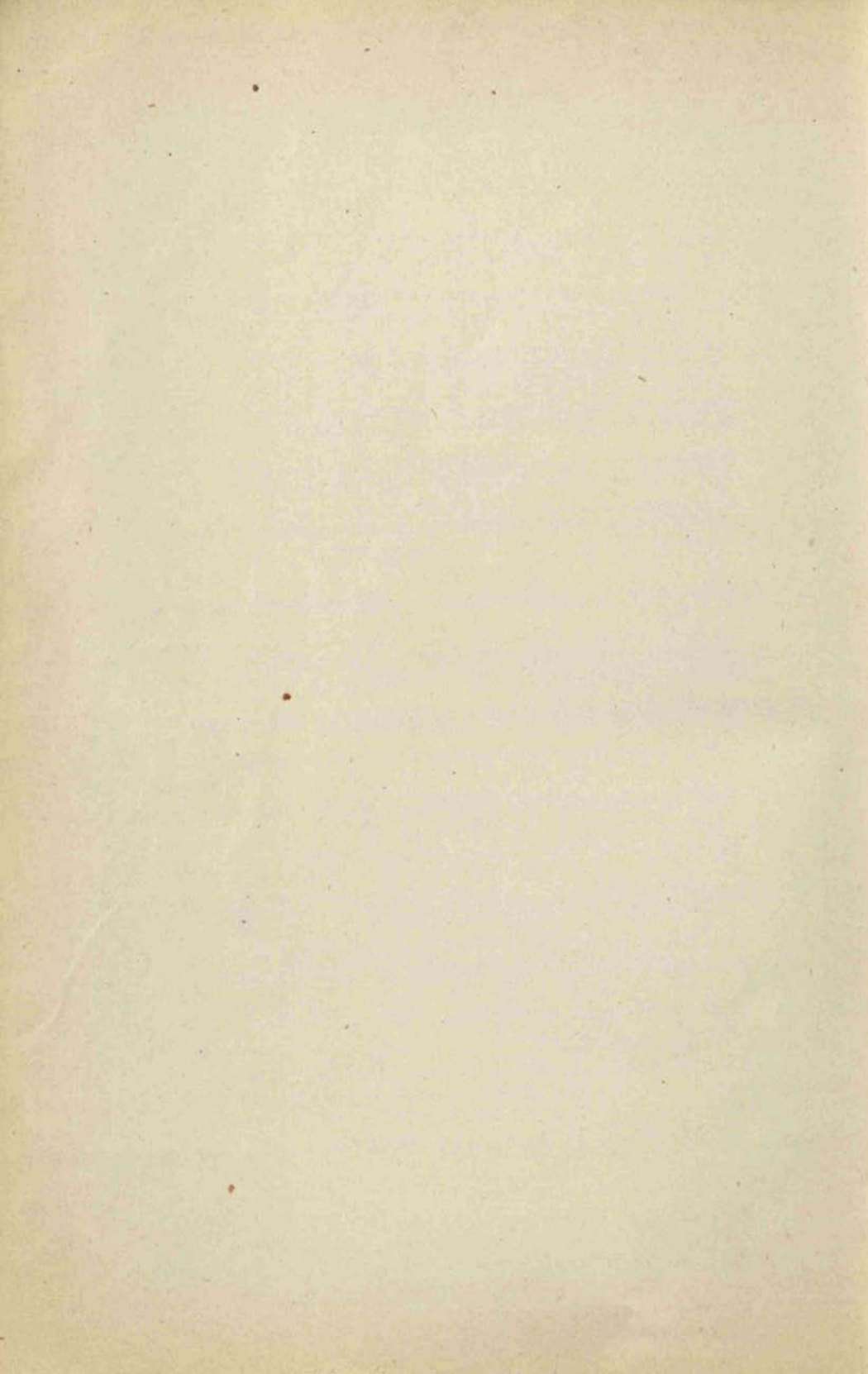
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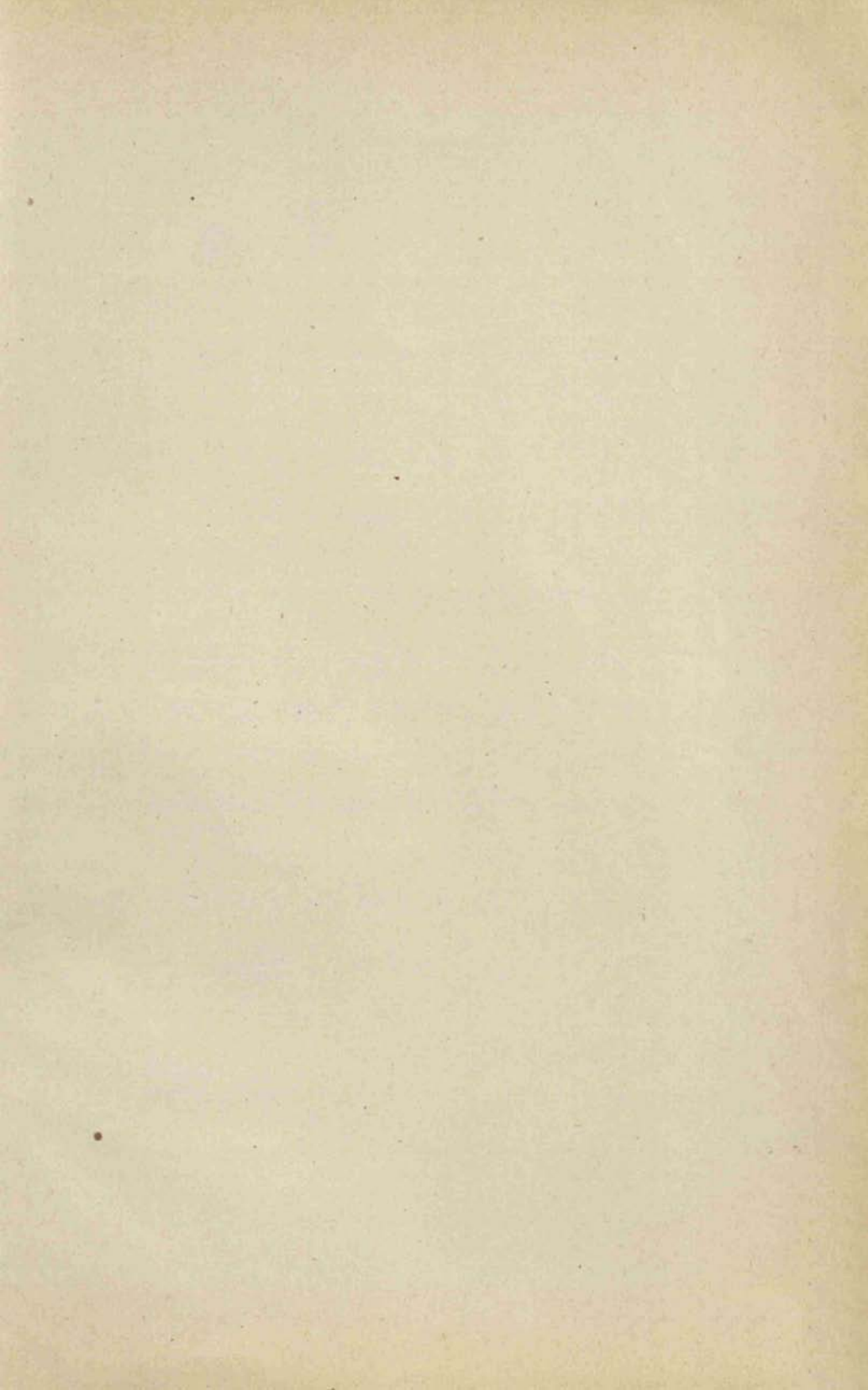
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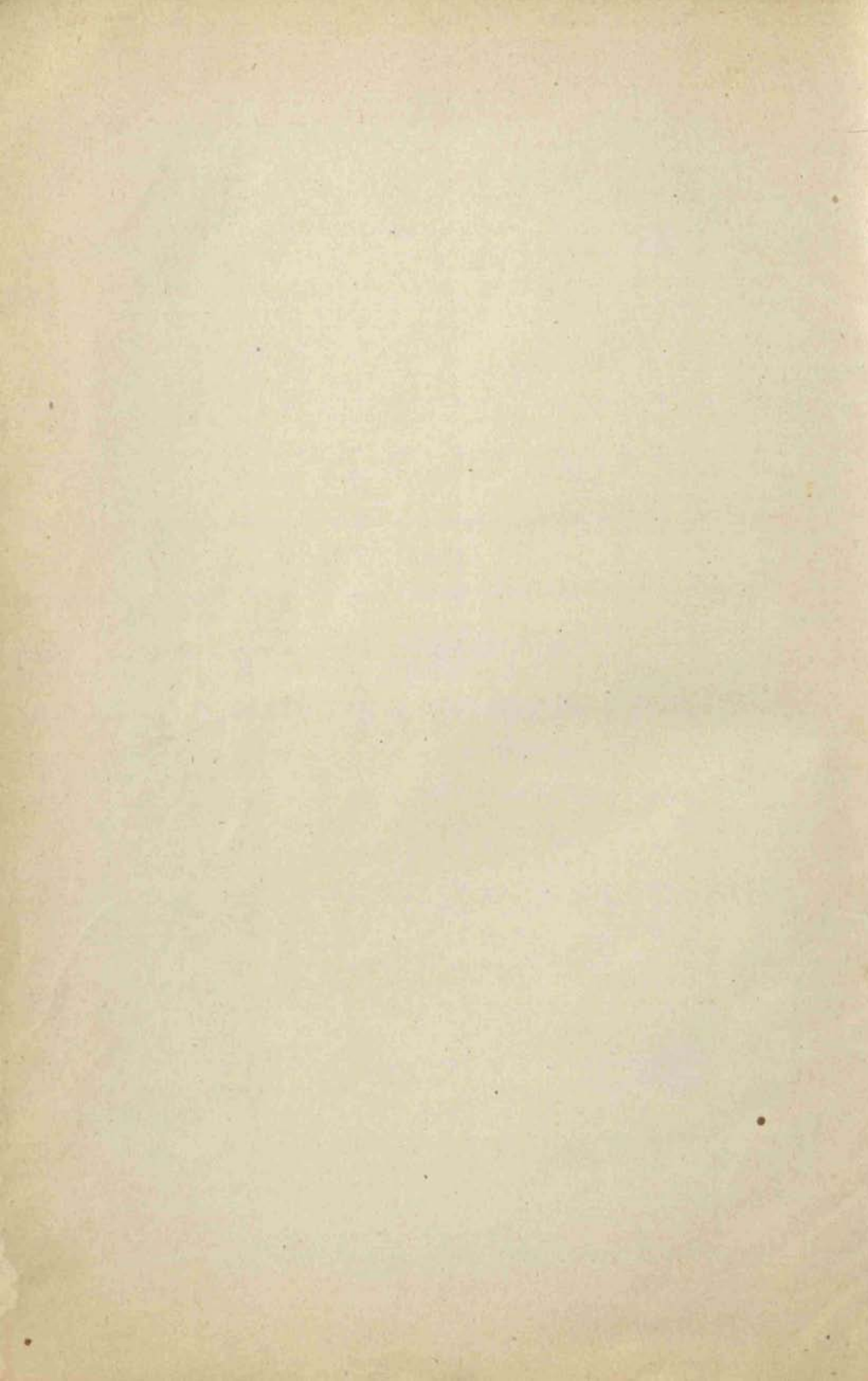
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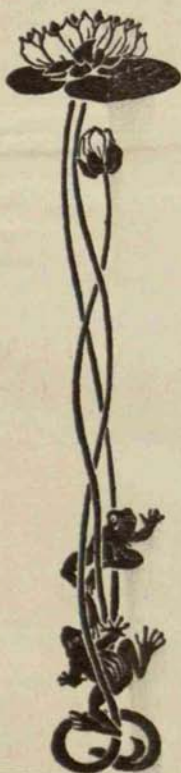






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Makes just as light bread as the flour costing more;
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