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Country



Cookery.

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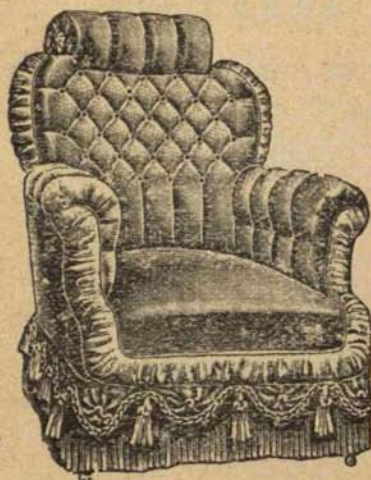
Calumet, - Michigan.

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Copper Country Cookery.

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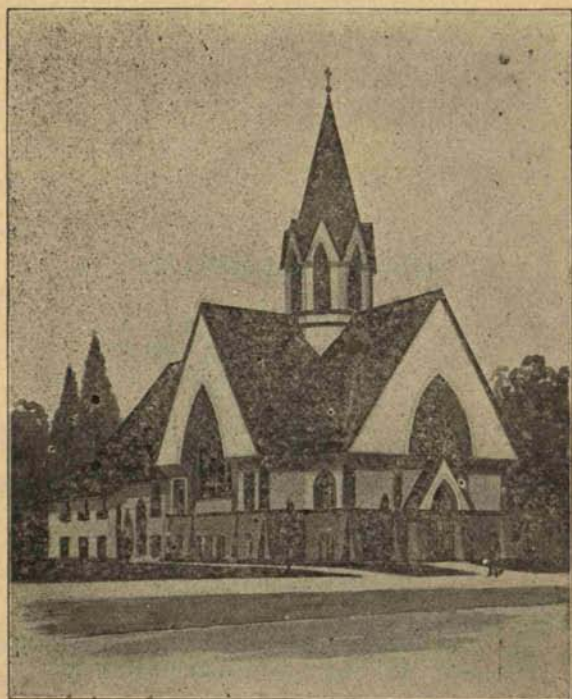
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1902.

THE PROPOSED
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LAURIUM, MICHIGAN.



Extreme dimensions 62 x 108. Seating capacity
Auditorium 400, Sunday School 300, Total 700.
Estimated total cost with furnishings \$16,000.00.

"Copper Country Cookery" is dedicated to the noble enterprise which the accompanying cut represents, its "mite" of revenue will be devoted to the worthy purpose of helping to lay its foundations and build its walls, and its practical hints about cookery will not come amiss when, within its spacious dining hall and kitchen, ye editors lure reluctant quarters from masculine pockets by filling hungry stomachs and tempting responsive appetites.

To my Friends, My Owners. □

GREETING:—"Copper Country Cookery" makes its bow without embarrassment or apology. It invites you to look and cook, and cook and look and serve and eat, being always careful that its "Just How" is not forgotten or ignored.

It is true that we eat to live, whether or not it be true that we live to eat. The problem of Cookery is inseparable from our daily life; like the notorious ghost it will not down. Three times a day thro'out the seven of the week and the thirty of the month, on thro' the year until it has numbered more than a thousand times and on thro' life until it is limited only by the mortality of man, it ceases not to present itself.

When we are hungry and await the odors which tell of certain interesting preparations or when we are in the enjoyment of that satisfied feeling coming from a well-filled stomach we give ready assent to the lines:

"We may live without poetry, music or art;
We may live without conscience, live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks."

We are all interested in the intricacies of the culinary art, and are ready to pay homage to her, be she wife or domestic, who makes "best things to eat."

"Our hired girl, she's Lizabeth Ann—
And she can make best things to eat.
She 'ist puts dough in our pie-pan—
Pours in something that's good and sweet,
'Nen salts it with cinnamon—
'Nen she stoops and slides it 'ist as slow—
So's t'wont slop and get all spilled—
Into our old cook-stove.
Its custard pie, first thing you know."

And so 'ist follow these directions and "first thing you know" it will be—just what you make.

Laws, honey, yo' don' wan' t' know
How Dinah made dat cake.
It ain't foh yo' young white folks
T' come down hayer an' bake.
Yo' does? Wal, I'll dun tell you den
Foh t'ain't down in no book.
De way I got my larnin
War jes' to stan' an' look.
De sugar, yo' puts dat in fust.
Jes' 'bout a handful, so,
An' beats it wid de buttah,
Yo' know 'bout dat, for sho;

An' den I gennelly puts eggs ;
"How many?" I don' know.
An' beats 'em up togedder,
Dey looks jes' white, like snow.
Yo' bettah put a little milk,
I reckon cream 'u'd dö,
Den yo' drops in de flavoh;
Some, dey puts watah, too.
An' be keerful 'bout de stirrin',
And siftin' of the flouh,
An' when it's jest right stiffness,
Yo' bakes it mös' an hour.

But, honey, don' go tell no one
How I larned yo' to cook,
Foh sho de'll put my rec'pes
Down in some ole fool book.

—Boston Cooking School Magazine.



A Note of Acknowledgment.

The editors of "Copper Country Cookery" are under obligation to the Calumet Woman's Club for the use in its pages of the recipes, which were contributed by the members of that estimable organization for the purpose of adding interest and practical value to one of its monthly meetings.

These recipes are of the choicest, and but for a misunderstanding on the part of the compositors, would have appeared by themselves in a separate section of the book. As it is, they are scattered thro'out its pages, each in its appropriate section, adding spice and quality to "Copper Country Cookery," as they will add variety and toothsome-ness to the "Best Things to Eat" of which it tells.

EDITORS.

Bread, Breakfast and Tea Cakes.

"Those were good old times—so the grandmothers say—
Of sixty years ago today;
When the bread was baked in the proper way,
And butter was sweet as new mown hay."

JOHNNY CAKE.

One pint of corn meal, one of flour, one-half cup of sugar, one-half teaspoonful salt, tablespoonful lard or butter, two eggs, two teaspoonfuls baking powder, one one-quarter pints milk; sift flour, corn meal and baking powder together; put in lard, add eggs and milk together. Mix all to a firm batter, bake in square shallow pans; hot oven.—Mrs. C. E. Paull.

MUFFINS.

Two cups graham flour, one cup white flour, one egg, one tablespoon of lard or butter, one-half cup sugar, two teaspoons baking powder, mix soft with milk, bake in gem tin or muffin tin.—A Friend.

SPONGE GINGER BREAD.

One cup sour milk, one cup New Orleans molasses, one-half cup butter, two eggs, one teaspoonful soda, one tablespoonful ginger, flour to make as thick as pound cake; put butter, molasses and ginger together, make them quite warm, add the balance and bake as soon as possible.—Mrs. Ludlow.

SOFT GINGER BREAD.

One cup shortening, one cup molasses, one cup sour milk, one cup brown sugar, four eggs, one teaspoon cinnamon, one tablespoon ginger, one teaspoon soda, sifted into flour enough to make like cakes. Bake at once in a deep tin.—Mrs. C. A. Gilmore.

GINGER BREAD.

One cup molasses, one cup sugar, one cup sour milk, one-half cup shortening, salt, two eggs, cinnamon, one tablespoon soda, one and one-half tablespoons ginger.—Mrs. A. Bradburn.

SOFT GINGER BREAD (Excellent)

One and one-half cups New Orleans molasses, one-half cup brown sugar, one-half cup sweet, milk, one-half cup butter, one teaspoonful soda, one teaspoon allspice, one-half teaspoonful ginger; mix all together thoroughly, add three cups flour. Bake in shallow pan.—Mrs. Ludlow.

MUFFINS.

Cream, one-quarter cup butter and one-quarter cup sugar; sift together one and one-half cups flour, one teaspoon baking powder and one-half teaspoon salt. Beat two eggs and add to them one cup milk. Mix altogether, adding flour last. Bake in gem pans. Serve at once.—Kate Bennetts.

LONDON MUFFINS.

To one pint of warm sweet milk add three-quarters ounce compressed yeast, a little salt and flour enough to make a soft dough, cover over with cloth and set in a warm place to rise. When light divide into pieces the size of an egg and mould up round. Sift a wooden tray two inches deep two-thirds full of flour, then press the bottom of a pint basin in flour about three inches apart and put the pieces of dough in the holes. Let them rise. Place carefully on a gridle and bake a light brown. Then turn them over and bake the other side.—Mrs. Trevithick.

JOHNNY CAKE.

Two eggs, one-half cup sugar, two tablespoons of melted butter, one-half cup sweet milk, one cup corn meal, one and one-half cups flour, two teaspoons baking powder, and last, a pinch of salt.—Mrs. Woodward.

GRAHAM CAKE.

One cup of graham flour, one cup of wheat flour, one pint of milk, one-half teaspoon of baking powder, two eggs well beaten. Bake quick.—Mrs. M. Cook.

BOSTON BROWN BREAD.

One cup graham flour, one cup wheat flour, two cups corn meal, one-half cup syrup, one teaspoonful soda, one teaspoonful salt, two and one-half cups water. Steam three hours; bake one-half hour.—Mrs. Ludlow.

JOHNNY CAKE.

One-half cup sugar, half cup butter, one cup sweet milk, three eggs, one cup corn meal, two heaping teaspoons of baking powder.—Mrs. M. J. Cannon.

WHEAT MUFFINS.

One and one-half cups flour, one-quarter teaspoonful salt, one teaspoonful baking powder; mix together thoroughly. One tablespoonful butter, two teaspoonfuls sugar; melt butter and mix in sugar. One egg, beat and mix in butter and sugar. Mix all together with two-thirds cup of cold water. Bake fifteen minutes in muffin tins.—(Rev.) A. A. Maywood.

BOSTON BROWN BREAD.

Two cups corn meal, two cups graham flour, two-thirds cup of molasses, one cup sour milk, one and one-half cups sweet milk, one even teaspoon salt and soda. Steam three hours.—Mrs. E. E. Thompson.

GRAHAM GEMS.

One egg, tablespoon sugar, two cups milk, two teaspoons soda, butter size of an egg, tablespoon flour (white), graham flour, little salt.—Mrs. A. Bradburn.

MUFFINS.

Two eggs well beaten, two cups flour, two teaspoons baking powder, one cup sweet milk, two tablespoons melted butter, one-half tablespoon sugar.—Mrs. Joslin.

STEAMED BROWN BREAD.

One cup brown sugar, two cups sour milk, one cup graham flour, one cup white flour, one heaping teaspoon soda, one teaspoon salt. Steam two hours and bake fifteen minutes.—Mrs. Joslin.

JOHNNY CAKE.

Two eggs, three-quarters cup sugar, one and one-half cups sweet milk, one and one-half cups flour, one and one-half cups corn meal, one tablespoon melted butter, one teaspoon ginger, a little salt, three teaspoons baking powder. Can use sour milk and soda.—Mrs. Joslin.

BISCUIT.

Three cups flour, three teaspoons baking powder, one cup sweet milk, butter size of an egg.

GRAHAM GEMS.

One egg, one cup sour milk, two tablespoons each of sugar and butter, one teaspoon of salt, one-half cup of white flour, one-half teaspoon soda, graham flour enough to make moderately stiff batter. Bake in gem tins.

BUNS.

One quart sweet milk, one-half cup butter, one-half cup sugar. Let come to a boil, when cool add one yeast cake and thicken with flour. In the morning mold and put into tins; when light bake.—Mrs. Joslin.

TWIN MOUNTAIN MUFFINS.

Cream scant one-third cup butter, add gradually scant quarter cup of sugar and one-quarter teaspoonful of salt, add one egg beaten light. three-quarters of a cupful of milk, two cupfuls of sifted flour and four level teaspoonfuls of baking powder. Bake in hot buttered gem pan about twenty-five minutes.—Mrs. E. S. Grierson.

GOOD BREAD.

Yeast:—Three medium sized potatoes sliced as for frying; one cup flour, one tablespoon salt, one and one-half pints water, one-half cake yeast foam.

Mix flour and salt; pour on gradually the water in which the potatoes have been boiled, stirring to a smooth paste, mash and beat the potatoes and add to the other. When luke warm add the yeast cake, which has been soaking one hour in one-half cup water.

Bread:—One pint of yeast, one quart warm water, flour to thicken. Set to rise over night. Put flour in pan, make a hole and pour in sponge. Add one level tablespoon of salt and of sugar; a piece

of lard size of a walnut. Mix in pan and then knead on board a few minutes and let rise. Mould in pans, let rise and bake one hour. This will make four loaves.—Mrs. Adc's Leeson.

GRAHAM GEMS.

One egg beat a little, one-quarter cup sugar, three-quarters cup sweet milk, one cup graham flour, two teaspoonfuls baking powder, salt.—Mrs. F. Vastbinder.

QUAKER BISCUIT.

Scald one cupful quaker rolled oats with one pint boiling water, let stand one hour, add one-half tablespoonful shortening, scant one-half cupful molasses, one-half tablespoonful salt, one-half yeast cake dissolved in one-third cup of luke warm water, one quart flour; let rise, shape, rise again, bake in hot oven twenty minutes.—Amy Bosson.

CORN MEAL GRIDDLE CAKES.

Two cups corn meal, one cup white flour, enough sour milk to make thin batter, one tablespoon molasses, mix all night, in morning add one teaspoon salt, one tablespoon melted butter, one-half teaspoon soda, two eggs. Bake on hot griddle.—Mrs. J. C. Light.

FRENCH ROLLS.

Work one pound of butter into a pound of flour, add to it one beaten egg, two tablespoons of yeast, one teaspoon of salt, as much warm milk as will make a soft dough; cover it with a cloth and set it in a warm place for an hour or more until light, make into small rolls and bake in quick oven.

GRAHAM BREAD.

Two and one-half cups of sour milk, four cups of graham flour, one-half cup of sugar, two tablespoons of Orleans molasses, one teaspoon of soda, one teaspoon of salt, set in a warm place to rise three-fourths of an hour. Then bake three-fourths of an hour.

SCONES.

Three cups flour, one cup lard and butter, one cup chopped raisins, one cup sugar, three-quarters cup sweet milk, three teaspoons baking powder, one, egg. Take yolk of egg and two tablespoons of sweet milk, beat together well to cover top of cakes before baking. Beat white of egg good and mix with the sweet milk.—Mrs. E. Trapalet.

SOFT GINGER CAKE.

Cup of brown sugar, three eggs, one-half cup of butter, one cup of molasses, one-half teaspoon ginger, allspice, cloves and cinnamon and one teaspoon of soda in a cup of warm water, and three cups of flour. Bake from forty to fifty minutes.—Mrs. F. Knight.

JOHNNIE CAKE.

One-half cup of sugar, butter size of an egg, two eggs, beat well, cup of milk, pinch of salt, equal parts of white flour and corn meal and one heaping teaspoon of baking powder. Make a soft batter. Bake twenty minutes.—Mrs. F. Knight.



Charles Briggs

Dealer In

**General
Merchandise**

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We aim to furnish good
goods at fair prices.

Doughnuts and Fritters.

"Good diet, with wisdom,
Best comforteth man."

AUNT MAGGIE'S DOUGHNUTS.

One cup granulated sugar, butter size of hen's egg, two eggs, one cup of sour milk, one teaspoon soda, enough flour to make a soft dough.
—Annie Taylor.

DOUGHNUTS.

One cup white sugar, three tablespoonful melted lard, three well beaten eggs, one cup sour milk, (thicker the better), one-half teaspoonful soda sifted into flour enough to roll. Flavor with nutmeg.—Mrs. Ludlow.

FRITTERS.

One and one-third cups flour, one-quarter teaspoon salt, two teaspoons baking powder, two-thirds cup milk, one egg. Mix and sift dry ingredients, add milk gradually, and egg well beaten.—Mrs. Addis Leeson.

FRIED CAKES OR DOUGHNUTS.

One and one-quarter cup sugar, one cup sweet milk, two eggs, one tablespoon of melted butter, two teaspoon baking powder.—Mrs. E. E. Thompson.

DOUGHNUTS.

Boil and mash two or three medium sized potatoes, put one and one-half cups granulated sugar into potatoes, stir in two beaten eggs, pinch salt and nutmeg, two tablespoons melted lard, one cup sweet milk, two teaspoons baking powder, sifted into flour enough to roll out.—Mrs. C. A. Gilmore.

DOUGHNUTS.

One cup sweet milk, one cup sugar, one-third cup butter, one teaspoon salt, one teaspoon cinnamon, one teaspoon baking powder, two eggs. Sift baking powder through two cups flour, add enough more flour to make as stiff as you can stir. Fry in hot lard.—Mrs. F. C. Kane.

DOUGHNUTS (Very Good.)

Boil two medium sized potatoes, drain and mash; put one cup of granulated sugar and pinch of salt with the mashed potatoes. Two well beaten eggs, one cup sweet milk, one tablespoonful melted lard, three teaspoons baking powder, into flour enough to roll. Use as little flour as possible to roll.—Mrs. Ludlow.

DOUGHNUTS.

One cup sugar, one cup milk, two eggs, yolks and whites beaten separately, two tablespoonfuls melted butter, flour enough to roll, into which three tablespoonfuls baking powder has been sifted.—Mrs. Ludlow.

DOUGHNUTS.

Two eggs, one cup sugar, four tablespoons butter, one cup sour milk, one teaspoon soda in milk, one cup water, two teaspoons cream tartar.—Mrs. Polkinhorne.

NUT BARS.

Two cups flour, one-half cup sugar, one cup coarsely chopped nut meats, two tablespoons butter, one egg, one-half cup milk, one teaspoon baking powder. Sift flour and baking powder into a bowl, rub in the butter, add nuts and sugar. Mix to a rather stiff dough with the egg and milk, turn on to a floured board and roll out two-thirds of an inch thick. Fry in hot lard the same as doughnuts.—Mrs. John Strong.

LAZY DOUGHNUTS.

One-half cup sugar, two eggs, one cup sour milk, six level teaspoonfuls melted White Cottolene, one-half teaspoonful soda.

Stir as stiff as possible with flour. Drop from a teaspoon in hot White Cottolene, and fry brown. Dip spoon in White Cottolene after each time, and they will not stick to the spoon.—Mrs. Owens.

CRULLERS.

Two cups sugar, six eggs, two tablespoonfuls White Cottolene, three teaspoonfuls baking powder, six cups flour.

Mix, cut half an inch thick and drop into hot White Cottolene. When brown sprinkle with sugar.—Mrs. Parker.

DOUGHNUTS.

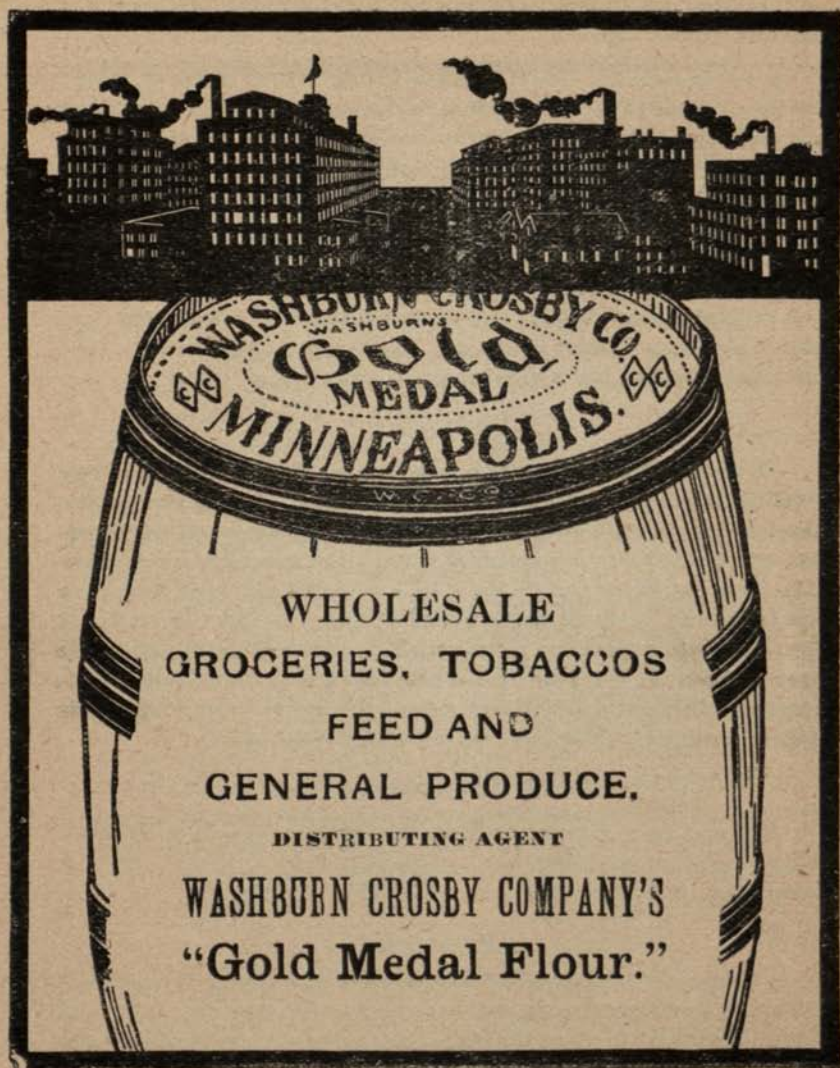
One cup sugar, two eggs, one teaspoonful of butter, one cup sweet milk, one teaspoonful soda dissolved in milk, two teaspoonfuls of cream tartar, flour to make a dough, nutmeg to flavor.—Mrs. T. G. Hodges.

FRIED CAKES.

One cup sugar, two eggs beat well, four tablespoonfuls of melted lard, one and one-half teaspoonfuls of baking powder, a cup of milk, pinch of salt, a little nutmeg, and enough flour to handle well. Fry in hot lard.—Mrs. F. Knight.



ED. M. LIEBLEIN,

An illustration of a flour sack for Washburn Crosby Co. The sack is shown from a low angle, with its top rim in the foreground. The rim features a circular logo with the text "WASHBURN CROSBY CO." at the top, "W.C. CO." at the bottom, and "GOLD MEDAL MINNEAPOLIS." in the center. The sack's body is plain white with the following text printed on it: "WHOLESALE GROCERIES, TOBACCOS FEED AND GENERAL PRODUCE. DISTRIBUTING AGENT WASHBURN CROSBY COMPANY'S 'Gold Medal Flour.'" The background of the entire advertisement is a black silhouette of a city skyline with several buildings and smoke rising from chimneys.

WHOLESALE
GROCERIES, TOBACCOS
FEED AND
GENERAL PRODUCE.
DISTRIBUTING AGENT
WASHBURN CROSBY COMPANY'S
"Gold Medal Flour."

Hancock and Calumet,
Michigan.

Soups.

"He who can endure a tasteless soup is capable of constructing a universe without light."

Soups are divided into four classes, clear, thick, puree or bisque, chowder. Clear soups are the juices of the meat and water; thick soups are made by adding various ingredients to the stock; puree or bisque by rubbing the cooked ingredients through a strainer; chowders are made of fish, oysters and clams, not so thick as puree and without straining the ingredients. Dumplings can be served in different soups. Vegetables, rice, peas, lentils, sago, etc., should always be boiled soft before putting in the soup, as the soup will have a better appearance and will keep clear. Eggs should be well beaten with a little water and stirred into soup, after it is strained, and removed from the fire. Milk and cream must be boiled and stirred in while hot.

BOUILLON.

To make sufficient soup for a large family; take six pounds of beef from the breast or brisket to five quarts of water. Cut up two carrots, two turnips, one stalk of celery, an onion, have a teaspoon of whole pepper, add to the soup well skimmed. When the vegetables are cooked, take them out and strain the soup in a saucepan and keep hot. Chop one pound raw beef and half a pound of lean veal, add the whites of four eggs, salt, pepper and a little parsley, mix thoroughly, add to the soup, and simmer one hour, then strain into a jar. This is called Consomme or Bouillon and different kinds of soups are made from it by adding vegetables, dumplings, etc.—Mrs. J. Vivian, Jr.

TOMATO SOUP.

Boil one quart canned tomatoes, stir in one teaspoonful of soda; add one quart of milk, with salt, pepper and plenty of butter. Serve at once.—Mrs. L. F. Lawrence.

PEA SOUP.

Take one-third of a pound of split peas, put into three pints of water, cut the pork into pieces the size of dice, with one onion, one bunch of parsley, chopped fine, boil all two hours. Add water so that when done there will be three pints.

POTATO SOUP.

To one gallon of water add six large potatoes, chopped fine, one teacup of rice, a lump of butter size of an egg, one tablespoon of flour, work butter and flour together, add one teacup of sweet cream just before taking from the fire. Boil one hour.

BARLEY SOUP.

Put on a beef bone very early and one teacupful of pearl barley same time and cover with boiling water. Add vegetables about ten o'clock, four potatoes, two large onions, two carrots and one small turnip, all chopped fine, and fill stew kettle full of boiling water, the longer the vegetables boil the better the soup will be. Add salt and pepper before serving.—Mrs. Ida Abraham.

TOMATO SOUP.

To one can of tomatoes add one quart of boiling water and let them boil half an hour. Add one even teaspoonful of soda when it will foam, have ready one pint of sweet milk, one tablespoonful of butter, add while foaming, add salt and pepper to taste. When this boils add five finely rolled soda crackers, let boil five minutes and then serve.—Mrs. Ida Abraham.

PEA SOUP.

Put on a beef bone very early and cover with boiling water. Take off the scum as it rises. Take two large cupfuls of green peas and cover with cold water in another stew pan and boil until soft, when done mash them and add the soup. Add two hours before serving, four medium sized potatoes and two onions chopped fine. Add salt and pepper before serving. Bean soup is made in the same way with exception that beans are used instead of peas.—Mrs. Ida Abraham.

OYSTER SOUP.

Scald one gallon of oysters in their own liquor. Add one quart of rich milk to the liquor and when it comes to a boil, skim out the oysters and set aside. Add the yolks of four eggs, two good tablespoonfuls of butter, and one of flour, all mixed well together, but in this order: First, the milk then after beating the eggs, add a little of the hot liquor to them gradually and stir them rapidly into the soup. Lastly, add the butter and whatever seasoning you fancy, besides pepper and salt, which must be both put in to taste with caution. Celery salt most persons like extremely, others would prefer a little whole cloves, or mace and a bit of onion. Use your own discretion in this regard.—Mrs. John Terrill.

PLAIN ECONOMICAL SOUP.

Take a cold roast beef bone, pieces of beef steak, the rack of a cold turkey or chicken. Put them into a pot with three or four quarts of water, two carrots, three turnips, one onion, a few cloves, pepper and salt. Boil the whole gently four hours, then strain it through a colander, mashing the vegetables so that they will pass through. Skim off the fat, and return the soup to the pot. Mix one tablespoon of flour with two of water, stir it into the soup and boil the whole ten minutes. Serve this soup with toast. A seasonable dish about the holidays.—Mrs. John Terrill.

TOMATO SOUP.

Peel two quarts tomatoes. Boil with an onion and other soup vegetables. Strain and add a level teaspoon of flour dissolved in third cup of melted butter, add pepper and salt. Serve very hot over little squares of bread fried in butter.—Mrs. A. Bradburn.

EGG DUMPLINGS FOR SOUP.

One-half pint milk, two well beaten eggs, flour to make thick batter, drop in boiling soup.—Mrs. A. Bradburn.

NOODLES FOR SOUP.

Beat one egg light, little salt. Flour to make stiff dough, roll very thin, let it stand and dry an hour or more, then roll again very thin, cut very fine in long shreds. Flour a little.—Mrs. A. Bradburn.

TURKEY BONE SOUP.

Take the turkey bones and boil three quarters of an hour in water enough to cover them; add a little summer savory and celery chopped fine. Just before serving thicken with a little flour, then season with pepper, salt and a small piece of butter. This is a cheap, but good soup, using the remains of cold turkey which might otherwise be thrown away.—Mrs. Jehn Terrill.

OYSTER SOUP.

Two quarts of oysters, one quart of milk, two tablespoonfuls of butter, one teacupful of hot water, pepper, salt. Strain all the liquor from the oysters, then add the water and put to heat. When near the boil add the seasoning, then the oysters. Cook about five minutes until they begin to ruffle, stir in the butter, cook one minute, pour in the dish and then it is ready for the table.—Mrs. J. Prisk.

MOCK BISQUE SOUP.

One-half can tomatoes, two teaspoons sugar, one-quarter teaspoon soda, one quart milk, one slice onion, four tablespoons flour, one teaspoon salt, one-eighth teaspoon pepper, one-third cup butter.

Scald milk with onion, remove onion, and thicken with flour diluted enough to pour; cook twenty minutes, stirring constantly at first. Cook tomatoes with sugar fifteen minutes, add soda and rub through a sieve; combine mixtures, and strain into tureen over butter, salt and pepper.—Mrs. Addis Leeson.



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in cooking you must use the best
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On the idea that the people want
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All our meats are inspected by the
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our Lard is second to none. You can-
not do good cooking with poor lard.

TELEPHONE 102

Reynolds and Jeffery.

Meats.

"Man wants little here below,

As beef, veal, mutton, pork, lamb, venison snow."

CHICKEN CUTLETS an Entree.

Two chickens; seasoning to taste of salt, white pepper and cayenne; two blades of pounded mace, egg and bread crumbs, clarified butter, one strip of lemon rind, two carrots, one onion, two tablespoonfuls of mushroom ketchup, thickening of butter and flour, one egg. Mode: Remove the breast and leg bones of the chickens; cut the meat into neat pieces after having skinned it, and season the cutlets with pepper, salt, pound mace and cayenne; put the bones, trimmings, etc. into a stewpan with one pint of water, adding carrots, onions and lemon peel in the above proportions; stew gently for one and one-half hours and strain the gravy, thicken it with butter and flour, add the ketchup and one egg well beaten, stir it over the fire and bring it to the simmering point—do not allow it to boil. In the meantime egg and bread crumb the cutlets and give them a few drops of clarified butter; fry them a delicate brown, occasionally turning them. Arrange them pyramidically on the dish and pour over them the sauce. Time, ten minutes to fry cutlets sufficient for an entree. Seasonable from April to July.—Mrs. Trevithick.

BLANKET OF CHICKEN.

Put one pint of cream in double boiler. When hot add one tablespoon butter and one tablespoon flour that has been previously rubbed together; when a smooth sauce add one pint of shredded chicken, season with salt and pepper; let cook until chicken is heated, add two well beaten eggs—do not let boil. Serve on platter with border of mashed potatoes.—Mrs. J. C. Light.

Simple Boned Chicken Stew.

Stew two chickens until the meat is ready to drop from the bones. Cut into small pieces or chop fine. Let the liquid boil down to cupful. Stir in butter the size of an egg. Mix a tablespoonful of pepper, a little allspice and a beaten egg through the meat. Slice a hard boiled egg and line a mold. Pack in the chicken, pressing it hard and finally put a weight on the mold. Keep cool, turn from the mold and slice.—Miss Martin.

PRESSED CHICKEN.

Cut the fowl into joints as for fricasse; put to cook in just sufficient water to cover; add a tablespoonful of lemon juice, a couple of cloves, salt and a piece of red pepper. Remove the scum as it rises; allow to boil very slowly until the bones slip easily from the meat; then remove from saucepan and take out the bones; separate the meat

into rather small pieces; add two tablespoonfuls melted butter, a little grated nutmeg, salt and pepper if necessary. Remove the crust from a slice of stale bread, then soak until soft in the liquor in which the chicken was boiled; put the soaked bread with the chicken meat, mix all well together and put into a mold or any convenient dish. Lay a plate or close fitting cover on top of the meat, add a small weight and let stand until cold. It is then ready for serving.—Minnie Lawrence.

COUSIN JACK PASTY.

Crust, one-half pound lard and one pint of flour mixed into a paste. Ten ounces meat, beef or pork, three large potatoes, a little turnip and onion, all sliced thin. Roll paste until a little thicker than that used for pies and place the meat and vegetables, uncooked, in the crust and crimp. A hole cut in the crust with a piece of butter placed over it adds to the pasty. Bake in a hot oven three-quarters of an hour. This recipe is for three pasties.—R. H. Champion.

BOILED BEEF PUDDING.

One and one-half pounds beef, cut up fine or in small pieces, one onion, season with salt and pepper and mix together.

Make paste and roll it until it is a little thicker than for pie and not quite so rich. Place meat and onion in paste, crimp as for pasty, but with no hole in the top of the crust. Roll in a white cotton cloth and boil two and one-half or three hours.—Mrs. R. H. Champion.

BEEF LOAF.

Three and one-half pounds round steak chopped fine, one-quarter pound bacon chopped fine, one cup onions chopped fine, two cups stale bread crumbs, one-half teaspoon sage, pepper and salt to suit taste; mix all together thoroughly with two well beaten eggs and one-half cup sweet milk.

Pack it in a small dripping pan and bake one hour in a hot oven. If any fat is in pan, pour it off and put one can of tomatoes (seasoned with salt and pepper) over the loaf. Bake one hour. Serve on a hot platter at once or slice when cold.—Mrs. J. Pascoe.

BAKED TENDERLOIN.

Split the tenderloin in half; make a dressing of bread crumbs seasoned with salt, pepper, butter and a little sage. Cover one-half of the tenderloin with the dressing, lay the other half on and tie with a cord. Pour over a little hot water, put in the oven to bake; allow from one-half to one hour to bake.—Mrs. T. C. Buzzo.

BEEF LOAF.

Three pounds beef, three slices bread, grated, one pint milk, two eggs, pepper and salt, plenty of suet. Bake without water or fry on griddle.

VEAL LOAF.

Three pounds of veal chopped fine, two eggs, one tablespoon butter, or thin slice of salt pork chopped fine, one cup cracker crumbs, one cup milk, pepper and salt, and sage if desired. Beat thoroughly, pack in a deep tin, cover top with cracker crumbs and pour boiling water in to cover meat. Bake three hours.—Mrs. (Rev.) Alfred Raymond Johns.

SCHRAPPLE.

Two pounds fresh pork (not very fat). Boil until very tender and then add the amount of water equal to that in which it had been boiled. Salt until it is quite salty (more than is agreeable to taste), thicken with corn meal until it is the consistency of "mush." Cool, slice and fry in a little butter.—Hoard.

MEAT CAKES.

One cup of bread crumbs, soaked in one cup of sweet milk, one cup of any kind of cold meat chopped fine, two eggs, two tablespoonfuls of flour, one teaspoonful baking powder, salt and pepper to taste. Fry in plenty of grease like griddle cakes. If desired add a little onion or parsley.—Mrs. W. J. Webb.

RICE AND MEAT CROQUETTES.

One cup boiled rice, one-half cup milk, two tablespoons butter, one cup chopped cold meat, one teaspoon salt, dash of pepper, one egg.

Put the milk on to boil, add the meat, rice and seasoning; when this boils, add the egg, well beaten. Stir one minute. After cooling shape, dip in egg and crumbs and fry in hot lard. Drain on brown paper.—Mrs. Addis Leeson.

BEEF HASH.

Chop cold roast beef or pieces of beefsteak fine; fry an onion in butter until brown, then add the chopped beef, season with a little pepper and salt, moisten with the beef gravy if you have any, if not put a little water and butter and cook long enough to be hot.—Mrs. W. S. Taylor.

BEEF LOAF.

Three and one-half pounds beef chopped fine (steak is best), six soda crackers or bread crumbs, three eggs, and one and one-half teaspoons salt, one teaspoon pepper, one teaspoon sage, four tablespoons sweet milk, butter size of an egg. Bake one hour. Mrs. W. E. Mack.

VEAL LOAF.

Three pounds veal, one-half pound salt pork chopped fine, salt and pepper; three eggs well beaten, one cup cream, four soda crackers rolled fine. Mix thoroughly and bake about two hours.

Browned Flour for Sauces or Soups.

Put the flour upon a plate or pan and put in hot oven until well browned, stir very often to prevent burning. Keep in dredge box.

FOR BASTING MEATS.

Put sugar in water, about tablespoonful, for basting meats of all kinds—it gives a good flavor.

CHICKEN PIE.

Boil a five or six pound chicken (fat one preferred) until tender, skim off extra fat. Cut in small pieces and place in a large dripping pan, just cover the chicken with the broth seasoned with salt and pepper and if a poor chicken add butter. Place on the stove to have boiling hot. Make a top crust of three large sized cups sifted flour, two teaspoons, rounded, of baking powder, one-quarter cup shortening (lard and butter mixed and soft but not melted), one teaspoon, level, salt, one large sized cup of sweet milk, roll the crust a little thicker than pie crust and cut in strips about two inches wide and lay the strips over the boiling chicken, leaving them loose from the pan, and place in a very hot oven. Bake thirty minutes.—Mrs. F. J. Goodsole.



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FRIED OYSTERS.

Dip each oyster in a well beaten egg and powdered crackers, let stand one hour, dip in egg and crumbs the second time, boil in very hot lard.—Mrs. L. W. Killmar.

CLAM CHOWDER.

Twenty-five clams, one-half pound salt pork (chopped fine), six potatoes sliced thin, four onions sliced thin. Put pork in kettle and after cooking a short time add potatoes, onion and the juice of the clams. Cook two and one-half hours, then add the clams. Fifteen minutes before serving, add two quarts of milk.—Jessie Clark.

SALMON LOAF.

One can salmon, four eggs beaten whites and yolks separately, one cup bread crumbs, one tablespoon chopped parsley, one teaspoon celery salt, juice of one lemon, salt and cayenne pepper to taste.

Rub the fish smooth with back of spoon; add the butter, mix bread with whites of eggs. To the fish add the seasonings and yolks. Put in butter mold and steam one hour.

DRESSING.

One cup boiling milk, one tablespoon corn starch, one tablespoon butter, one egg, oil from salmon, season with catsup or mustard, cayenne pepper and salt.

Thicken the boiling milk with the corn starch (mixed with the oil, etc.) adding the egg last; stirring constantly until smooth. Boil and pour around the salmon.—Mrs. Stephen Gage.

BAKED FISH.

Make a dressing with one cup bread crumbs, one teaspoon chopped onion, one teaspoon chopped parsley, one saltspoon each of pepper and salt, one-quarter cup melted butter and boiling water to moisten, about one-half cup. Put into fish and sew up. Put some bits of salt fat pork into bottom of baking pan. Put the fish on the pork and a few more strips on top of fish. Sprinkle with flour and bake in a hot oven.—Kate Bennetts.

BAKED SALMON TROUT WITH DRESSING.

Take a salmon trout or white fish weighing two or three pounds; clean, rinse and wipe dry. Rub the fish outside and in with salt and pepper and fill with the following dressing: A large cupful of bread crumbs, one-quarter teaspoonful of salt and the same quantity of sage (if liked), a pinch of pepper and one onion chopped fine. Moisten with milk and a teaspoonful of melted butter. Bind the fish with a string and put into a hot pan with a piece of butter the size of a walnut. Lay on the fish three or four thin slices of salt pork, over which pour two tablespoonfuls of tomato catsup and two of hot water. Bake one hour, basting frequently.—Mrs. L. F. Lawrence.

OYSTER PATTIES

One quart oysters minced fine with a sharp knife. One cup rich drawn butter based upon milk, cayenne and black pepper to taste. Stir the minced oysters into the butter and cook five minutes. Have ready some shaped pastry baked in patty pans and then slipped out. Fill these with the mixture. Set in oven two minutes to heat and send to the table.—Jessie Clark.

COD FISH CAKES.

One pint of cod fish, bones having been removed, one quart of potatoes or more if desired. Boil together. When boiled, mash. Add two eggs, butter the size of an egg and pepper. Beat light. Drop with a spoon in hot lard, fry till brown.—Mrs. C. E. Paull.

OYSTER PIE.

One quart oysters, drained, pepper, salt and butter to taste. One quart flour, two tablespoonfuls lard, one tablespoonful salt, mix with water for pie crust. Butter plate, then line with the crust. Fill with oysters seasoned. Put over a crust and bake.—Jessie Clark.

CODFISH STEW.

One pint of cod fish, bones removed, boil, drain, add milk to suit the quantity of fish. When hot add a little flour to thicken, a little butter, pepper, served with boiled potatoes.—Mrs. C. E. Paull.

TO BAKE A LARGE FISH Whole.

Cut off the head and split the fish down nearly to the tail; prepare a nice dressing of bread, butter, pepper and salt moistened with a little water. Fill the fish with this dressing and sew together with needle and strong thread. Lay the fish on a grate on a bake pan, or dripping pan and pour round it a little water and melted butter. Baste frequently. A good sized fish will take in an hour. Serve with the gravy of the fish, drawn butter or oyster sauce.

CROQUETTES OF FISH.

Bone fish of any kind, chop thoroughly, season to taste. Beat up an egg with a little flour and milk. Boil into balls, dip in beaten egg, dredge with cracker crumbs and fry in hot butter. Brown on both sides and serve for breakfast. Salt fish freshened overnight is very nice prepared in this way.—Mrs. Trenthick.

FRIED OYSTERS.

Oysters for frying should be large and plump. Spread them on a towel to drain, and after seasoning them with salt and pepper, roll them in fine dry bread or cracker crumbs. Dip them in beaten egg, and again roll in plenty of crumbs. Have White Cottolene about four inches deep in the frying kettle, and when hot, test as directed; cover the bottom of the frying basket with a single layer of breaded oysters and plunge into the fat. Cook for one minute and a half. Drain and serve immediately. For a dozen and a half of oysters, there will be required two eggs, one fourth of a teaspoonful of pepper, one level tablespoonful of salt and one pint of crumbs. Use one-half of the salt and pepper to season the oysters and the rest to season the crumbs. If the flavor be liked, two tablespoonfuls of tomato catsup may be mixed with the egg. Remember that there are few fried things that require the fat so hot as oysters or that spoil so quickly if allowed to stand after frying.—Miss Parloa.

FISH CUTLETS.

One-half pint milk, three teaspoonfuls White Cottolene, three even tablespoonfuls flour, one egg yolk, one tablespoonful parsley, chopped, one-quarter grated nutmeg, ten drops onion juice, two cups of cold boiled fish, seasoning.

Put the milk on to boil. Rub together the White Cottolene and flour; then stir them into the boiling milk; stir and cook until a thick paste is formed, add the yolk of egg, parsley, onion juice; mix and add the boiled fish; mix again and add a palatable seasoning of salt and cayenne, turn out to cool. When cold form into cutlets or croquettes. Dip first into beaten egg and then in bread crumbs, and fry in very hot White Cottolene. Drain on brown paper and serve very hot with cream sauce.—Mrs. Rorer.

CODFISH BALLS.

Soak the codfish over night. Drain and put in cold water and boil till quit tender. Remove all skin and bone and pick very fine. Take boiled potatoes hot from the pot, mash them and mix with the codfish, seasoning with butter, pepper, and when slightly cooled, add two eggs, beat all together until very light. Shape into balls or thick cakes and fry in hot lard.—Mrs. T. C. Buzzo.

ESCALLOPED SALMON.

Take one can of best salmon steak, remove bones and shred fine, butter the dish well, both sides and bottom, put in a layer of finely

rolled crackers, cover with salmon, season with pepper, salt and bits of butter, and moisten with cream or milk, so continue until the dish is full, having top layer of cracker crumbs, dot thickly with bits of butter and pour over one cup of sweet cream or milk; put in hot oven, cover for twenty minutes, remove cover and bake light brown.—Mrs. T. C. Buzzo.

COD FISH.

One cup of shadded codfish, two cups of mashed potatoes, one cup rich milk, one-half cup of butter, two well beaten eggs, salt and pepper as you like it. Mix well and bake in an earthen ware dish one-half hour. Serve in the same dish.—Miss A. Daniell.

CREAMED SALMON.

One pound can of salmon chopped fine, drain off the liquor and throw away. One pint of milk boiled, to which add two tablespoons of butter, one teaspoon each of salt and pepper, one pint of bread crumbs, place a layer of bread crumbs on the bottom of an earthen dish, then a layer of fish and on this a layer of dressing, and so on until the dish is filled, having crumbs for the last layer; bake until brown.—Miss A. Daniell.

OYSTER FRITTERS.

Select plump, good sized oysters, drain off the juice, and to a cup of this juice add a cup of milk, a little salt, four well beaten eggs and flour enough to make batter like griddle cakes. Envelope an oyster in a spoonful of this batter (some cut them in halves or chop them fine), then fry in butter and lard, mixed, in a fryin pan the same as we fry eggs, turning to fry brown on both sides. Serve hot.—Mrs. A. H. Ryckman.

SCALLOPED OYSTERS.

One quart oysters, about one pint of cracker and bread crumbs mixed, seasoned with salt, pepper and nutmeg. Put a layer of the prepared crumbs in bottom of a buttered enameled pan, and dot over with butter; cover with oysters placed evenly and closely together; add four tablespoons of oyster liquor. Over the oysters scatter another layer of crumbs and butter and continue as before, not making more than three layers of oysters. Cover top with fine bread crumbs heated in melted butter. Bake twenty-five minutes in a hot oven and serve immediately.—Mrs. David Paull.

LITTLE PIGS IN BLANKET.

Cut bacon in thin slices, have large oysters, wrap an oyster in each slice of bacon, fasten with a common wooden toothpick. Heat a frying pan and cook the pigs just long enough to crisp the bacon. Put on

small pieces of toast and garnish the dish. Do not brown the pigs, they do not look nice.—Mrs. W. J. Webb.

OYSTER PATTIES.

One quart oysters minced fine with a sharp knife, one cup of rich drawn butter; pepper to taste. Stir oysters into drawn butter and cook five minutes. Have ready some shapes of pastry baked in patty pans, then slipped out. Fill them with the mixture, set in oven two minutes to heat.—Mrs. F. C. Kane.

FRIED OYSTERS.

Select fine large oysters and dry them out of their own liquor. Have ready a plate of eggs and a plate of bread crumbs. Let them lay in the eggs a few minutes, then roll in the bread crumbs, allowing them to remain there also a few minutes; this will make them adhere and not come off as a skin when in the pan. Fry in half butter and lard, so as to give them a rich brown. Make fat very hot before putting oysters in.—Mrs. Fernly Oliver.



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FRENCH PEAS.

Take a piece of butter the size of an egg, put it into a kettle, have one head of lettuce well cleaned, cut it into your kettle, salt and pepper to taste, four small fresh onions put over a quart of shelled peas, a tablespoonful of sugar, one-half a tumbler of boiling water, cover the kettle and let cook three quarters of an hour, and serve.—Mrs. Leon Herla.

TOMATO SAUCE.

Pare, slice and stew tomatoes for 20 minutes, strain and rub through a sieve. Put into saucepan with a little minced onion, parsley, pepper and salt and sugar. Bring to boil. Stir in large spoonful butter rolled in flour.—Jessie Clark.

FRIED POTATOES WITH EGGS.

Slice cold boiled potatoes and fry in good butter until brown. Beat up one or two eggs and stir into them just as you dish them for the table, do not leave them a moment on the fire after the eggs are in for if they harden they are not half so nice. One egg is enough for three or four persons unless they are very fond of potatoes; if they are, have plenty and put in two.

SPAGHETTI.

One small soup bone, boiled until all the substance has been extracted. Take the stock and put in the spaghetti and boil for thirty minutes or until all the liquid has been absorbed. Turn out into a platter and cover with Edam cheese, with a covering of seedless tomato sauce. Onions fried in butter are also nice for this purpose. Add more cheese and serve hot.—Rev. J. O. White, Trimountain.

PARSNIP BALLS.

Boil parsnips in salted water until very tender, mash, season with butter, pepper and salt and a little flour. Add two well beaten eggs. Form into small balls and fry in hot lard.—Mrs. F. Knight.

MASHED CARROTS.

Scrape and boil till tender in salted water. Drain and mash smooth. Add a generous lump of butter, pepper and salt. Beat up light and serve very hot.—Mrs. F. Knight.

SCALLOPED POTATOES (Kentucky Style.)

Peel and slice raw potatoes thin, the same as for frying. Butter an earthen dish, put in a layer of potatoes and season with salt,

pepper, butter, a bit of onion chopped fine if liked. Sprinkle a little flour. Now, put another layer of potatoes and the seasoning. Continue in this way until the dish is filled. Just before putting it in the oven, pour a quart of hot milk over. Bake three-quarters of an hour. Cold boiled potatoes may be cooked the same. It requires less time to bake them; they are delicious either way.

DUCHESS POTATOES.

One pint potatoes, one teaspoon butter, half teaspoon salt, one egg, one level saltspoon white pepper. Wash, pare and boil potatoes. When dry and mealy put in the butter, salt, pepper and mash them thoroughly and quickly. Add the egg, well beaten, and three tablespoonfuls of cream or milk. Mix and form into a flat cake half inch thick. Cut into oblongs or squares or shape into balls, brush over with white of egg or milk and bake in a hot oven until a delicate brown.—Mrs. L. T. Lawrence.

ESCALLOPED ONIONS.

Take eight or ten onions of medium size, remove skins, slice them thickly and boil till tender. Take a bake dish and put in a layer of onions, then a layer of bread crumbs, butter in small bits, salt and pepper between each layer until the dish is full, putting bread crumbs last. Add milk to cover. Bake twenty minutes.—Mrs. T. C. Buzzo.

A SWEET DISH OF MACARONI.

One-quarter pound macaroni, one and one-half pints of milk, the rind of one-half lemon, three ounces lump sugar, three-quarters pint of custard. Put the milk into a sauce pan with the lemon peel and sugar. Bring it to boiling point. Drop in the macaroni, and let it gradually swell over a gentle fire, but do not allow the pipes to break; the form should be entirely preserved, and, though tender, should be firm with no part beginning to melt. Should the milk dry away before the macaroni is sufficiently swelled, add a little more. Place the macaroni in a dish and pour the custard over the hot macaroni. Grate over it a little nutmeg, and, when cold, garnish the dish with slices of candied citron. Time, from 40 to 50 minutes to swell the macaroni.—Mrs. Trevithick.

SCALLOPED CORN.

One can corn, one cup sweet milk. Put a layer of corn and a layer of crackers, rolled very fine. Add small pieces of butter, salt and pepper. Continue until the dish is full, finish with crackers. Bake for three-quarters of an hour. Enough for ten persons.—Mrs. F. J. Goodsole.

OYSTER PLANT FRITTERS.

One dozen roots, one tablespoonful flour, one teaspoonful salt, one saltspoonful pepper, two eggs well beaten.

Scrape the oyster plant or salsify, and as fast as you do so throw the pieces into cold water to prevent discoloration. When all are done, cut them into slices and boil thirty minutes. Drain and mash through a colander; add to the roots the flour, salt, pepper and eggs. Mix; form the mixture into oyster-shaped cakes. Fry in very hot White Cottolene on both sides.—Mrs. Rorer.

CREAMED CAULIFLOWER.

Remove leaves, cut off stock and soak thirty minutes (head down) in cold water to cover. Cook until tender in boiling salted water; drain, separate flowerets, and reheat in a sauce of milk thickened with one tablespoon flour and one tablespoon butter.—Mrs. Addis Leeson.

BAKED BEETS.

Boil beets till tender; slice and arrange a layer in a baking dish; sprinkle thinly with sugar, put bits of butter on this and continue until a sufficient quantity is prepared. Pour over it enough vinegar to cover it and bake one-half hour.—Mrs. Addis Leeson.

FRIED EGG PLANT.

Pare an egg plant, cut in one-quarter inch slices, and soak over night in cold water (salted.) Drain and dry between towels. Sprinkle with salt and pepper, dip in batter and fry in deep fat.—Mrs. Addis Leeson.

POTATOE PUFFS.

Two cups mashed potatoes, three tablespoonfuls cream, salt and pepper, beaten yolks of two eggs. Stir over fire until hot. Add whites of two eggs whipped to dry froth. Drop in heaps on buttered baking pan. Brown in quick oven.—Mrs. Rev. Guy V. Hoard., Phoenix.

The GREAT and ONLY method for cooking CABBAGE.

Place in a frying pan a good generous supply of ham fat or that fried from bacon and then heat it un'til it shall be sputtering hot. Have your cabbage sliced into the finest strips possible, and when the fat is hot, pour in the cabbage quickly and cover, having quickly stirred it into the fat. Let it cook only long enough to have wilted the cabbage (two or three minutes). Sprinkle with sugar and pour over it a little vinegar. Take from the fire and serve hot, and will agree that it is the great and only way.—Addis Leeson.

SCALLOPED IRISH POTATOES.

Peel and slice thin, then in a tin basin put a layer of potatoes, sprinkle with pepper and salt, a little flour and a small piece of butter, then another layer of potatoes, then seasoning until you have your basin filled. Then fill your basin half full with sweet milk and bake half hour.—Mrs. James Thielman.

TOMATO TOAST.

Stew one quart of tomatoes ten minutes, and run through a coland-

er. Season with pepper and salt and two teaspoons butter and simmer to a soft pulp. In another vessel scald one-half cup milk with a pinch of soda, a teaspoon butter. This is to be added to the tomatoes and pour over buttered toast laid on a platter. Stand three minutes before serving.—Mrs. W. E. Mack.

TOMATO SOY.

Use green tomatoes without peeling; to every two gallons allow twelve sliced onions, two quarts vinegar, one quart sugar; two table-spoons each of salt, ground mustard, pepper, one tablespoon each of allspice and cloves. Mix all together and boil, stirring often. Put in glass jars. It is very good with fish or meat.—Mrs. Charles Ellis.

MUSTARD PICKLES.

One quart each of small whole cucumbers, large cucumbers sliced green tomatoes sliced, and small button onions, one cauliflower divided into flowerets and four green peppers cut fine. Make a brine of four quarts of water, and one pint of salt. Pour over the vegetables and let soak over night. Turn into a collander and drain; then boil in fresh water fifteen minutes. Mix one cup of flour, three tablespoons of ground mustard, and one tablespoonful of tumeric, with enough cold vinegar to make a smooth paste, then add two cups of sugar and enough vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Add the vegetables and cook until well heated through.—Mrs. A. H. Herron.



Pickles, Sauce and Catsup,

"How comest thou in this pickle?"

SWEET PICKLES.

One peck pickle onions, placed in a granite or earthen dish, one-half bag of salt, and let stand over night and then pour off the brine. Add two quarts vinegar, 5c worth of cinnamon bark, whole cloves tied in a bag and black pepper, and one pound of white sugar and then boil together for fifteen minutes.—Mrs. R. H. Champion.

CUCUMBER CATSUP.

Take cucumbers suitable for the table; peel and grate them, salt a little and put in bag to drain over night. In the morning season to

taste with salt, pepper and vinegar. Put in small jars and seal tight for fall or winter use.

PICKLED CAULIFLOWER.

Break the heads into small pieces and boil ten or fifteen minutes in salt and water; remove from the water and drain carefully. When cold place in a jar and pour over it hot vinegar, in which has been scalded a liberal supply of whole cloves, pepper, allspice and white mustard. Tie the spices in a bag and on removing the vinegar from the fire stir into each quart of it two teaspoonfuls of French mustard and one cup of white sugar. Cover tightly and be sure and have the vinegar cover the pickle.

PICKLES.

Take twenty-four cucumbers and peel them, twelve small onions. Lay them in salt water three or four hours, then drain them well. Put into a kettle and cover them with vinegar, large spoon of pepper, one-half cup of sugar, two tablespoons of mustard, one tablespoon of tumeric. Put tumeric, mustard and sugar together, take a little vinegar, put on the ingredients to dissolve them, then put all in the kettle and boil twenty minutes.—Mrs. E. Trafelit.

CELERY VINEGAR.

A quart of fresh celery, chopped fine, or a quarter of a pound of celery seed; one quart of best vinegar, one tablespoon of salt and one of white sugar. Put the celery or seed into a jar, heat the vinegar, sugar and salt; pour it boiling hot over the celery, let it cool, cover it tightly and set away. In two weeks strain and bottle.

CHILI SAUCE.

Twenty-four ripe tomatoes, three green peppers, one tablespoon cinnamon, one-half tablespoon allspice, ground, one and one-half pints vinegar, four white onions, four tablespoons salt, one-half tablespoon cloves, ground, one tea cup sugar. Peel tomatoes, onions and peppers and chop fine. Add vinegar, spices, salt and sugar. Put all in a preserving kettle and boil slowly for three hours.—Miss A. Daniell.

SWEET PICKLES.

Seven pounds of fruit, three pounds of sugar, one pint of vinegar, cinnamon and cloves to taste.—Mrs. W. A. Bateman.

CHILI SAUCE.

Chop together nine ripe tomatoes, two green peppers, and two onions. Add one tablespoonful salt and one teaspoonful each of ginger, allspice and cloves, one cup vinegar, two tablespoons brown sugar. Boil one hour.—Mrs. E. T. Daume.

ONION PICKLES.

Select small white onions; skin and soak over night in salt and water. Throw off the brine, cover onions with milk and let it get to

a boiling heat; throw off milk; put into jars and cover with white vinegar, calding hot. Put a little red peppeer in each bottle.—Mrs. E. T. Daume.

SWEET PICKLES.

For each seven pounds of fruit, take four pounds of light brown sugar, one pint vinegar, half an ounce of cloves, the same of stick cinnamon. Boil all two mornings in succession and pour over the fruit. The third morning boil all together. Can and cover or put away in jars.—Mrs. James Hoar.

TOMATO CATSUP.

Put into two quarts of tomato pulp, or two cans of canned tomatoes, one onion, cut fine, two tablespoonfuls of salt and three of brown sugar. Boil until quite thick, then take from the fire and strain it through a sieve, working it until it is all through but the seeds. Put it back on the stove, and add two tablespoonfuls of mustard, one of allspice, one of black pepper and one of cinnamon, one teaspoonful of ground cloves, half a teaspoonful of cayenne pepper, one grated nutmeg, one pint of good vinegar. Boil it until it will just run from the mouth of a bottle. It should be watched, stirred often so it will not burn. If sealed tight while hot, in large mounded bottles it will keep good for years.—Mrs. Elizabeth Paull.

PICCALILI.

One peck of green tomatoes, eight large onions chopped fine, with one cup of salt well stirred in. Let it stand over night. In the morning drain off all the liquor. Now, take two quarts of water and one of vinegar, boil all together twenty minutes. Drain all through a sieve or colander. Put it back into the kettle again; turn over it two quarts of vinegar, one pound of sugar, one-half pound of white mustard seed, two tablespoonfuls of ground pepper, two of cinnamon, one of cloves, two of ginger, one of allspice and half a teaspoonful of cayenne pepper. Boil all together fifteen minutes or until tender. Stir it often to prevent scorching. Seal in glass jars. A most delicious accompaniment for any kind of meat or fish.—Mrs. Elizabeth Paull.

CHILI SAUCE.

Ten large ripe tomatoes, two small green peppers, six onions, one-half cup of sugar, one cup vinegar, one tablespoon salt. Chop tomatoes, peppers and onions very fine. Boil two hours.—Mrs. MacMillan.

GREEN TOMATO SOY.

Two gallons green tomatoes sliced, with out peeling, slice twelve good-sized onions, two quarts vinegar, one quart sugar, two tablespoons each salt, ground mustard, ground black pepper, one tablespoonful cloves and allspice. Mix and stew till tender, stirring often to keep

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from scorching. Put up in small glass jars. A good sauce for all kinds of meat and fish. Some prefer to use only half the amount of sugar.—Mrs. Ludlow.

PICKLED CRAB APPLES.

Two cups vinegar, two cups sugar, one cup water, allspice, stick cinnamon, cloves, nutmeg and bay leaf. Boil with spices for a short time, then put in layer of fruit. Cook until soft; take out and put in bottles or jars.—Mrs. S. Trathen.

PICKLED PLUMS.

To seven pounds of fruit allow three pounds of sugar, one pint of white vinegar. Boil syrup and drop in the fruit.—Mrs. Ellies.

CHOW-CHOW.

Two quarts small cucumbers, two quarts small onions, three quarts green tomatoes, three head of cabbage or cauliflower, six good-sized green peppers, one gallon cider vinegar, one ounce tumeric, three table-spoons of mustard, three cups sugar, one cup flour. Cut in chunks the cabbage, tomatoes, onions and cucumbers and put to soak over night in salt water, set on the stove in the morning and cook till tender, (separate) remove and drain, then add all together. Take mustard, flour, sugar, and tumeric and mix up with vinegar. Have remainder of vinegar hot and thicken with mixture, then add one teaspoon of cinnamon, cloves and allspice, turn the mixture over pickles and bottle while hot.—Mrs. W. J. Tonkin.

MOTHER'S FAVORITE PICKLES.

One quart of raw cabbage, chopped fine, one quart boiled beets, chopped fine, two cups sugar, one tablespoon salt, one teaspoon black pepper, one-quarter teaspoon red pepper. Cover with cold vinegar and keep from the air.

CUCUMBER CATSUP.

Three dozen cucumbers chopped fine, one and one-half dozen onions chopped fine, one teacup of salt. Mix together and stand over night. Drain and mix one-quarter of a pound white mustard seed and pepper to taste. Add cold vinegar to cover and can.—Mrs. W. E. Mack.

PICKLED RED CABBAGE.

Shred the cabbage very fine, cutting it across the leaves. Place in a stone jar alternate layers of cabbage and salt until all the cabbage is used. Place upon the top layer a plate with a weight upon it. Allow the cabbage to stand in this way for twenty-four hours, then drain well and cover with cold water. Pour the water off and measure it to determine how much vinegar is required. Add half a cup of sugar to vinegar, then place the following in muslin bags and steep in the vinegar:

Two ounces of mustard seed, two bay leaves, two ounces of cloves, (whole), one dozen pepper corns, or use mixed whole spices. Turn the vinegar hot on the cabbage; after three days boil the vinegar with the spices again and turn on the cabbage. Cover and set away.—Mrs W. S. Taylor.

CHILI SAUCE.

Twelve large ripe tomatoes, four ripe peppers, two onions, two tablespoons of salt, two of sugar, one of cinnamon, three cups of vinegar. Peel tomatoes and onions, chop very fine and add peppers, chopped. Boil an hour and a half. Bottle and it will keep a long time.—Mrs. L. F. Lawrence.

WATERMELON PICKLE.

One large watermelon; peel and cut off all the soft part from the inside; cut this in pieces and boil until tender in water enough to cover it in which put a teaspoon or two of pulverized alum. Strain and press hard to make it free from water. Take one and one-half pints of vinegar, two and three-fourths pounds of sugar, tie up an ounce of ginger root, same of stick cinnamon, allspice, with a few cloves; boil fifteen or twenty minutes, then add the melon rind and boil all together until the fruit looks clean.—Mrs. L. F. Lawrence.

SWEET TOMATO PICKLES.

One peck green tomatoes, sliced, six large onions sliced, sprinkle through them, one cup salt, let stand over night, drain off in morning; take two quarts of water and one quart of vinegar. Boil tomatoes and onions five minutes; drain through colander. Take four quarts vinegar, two pounds brown sugar, one-quarter pound ground mustard, two tablespoons cloves, two tablespoons ginger, two tablespoons cinnamon, one-half teaspoon cayenne pepper or three or four green peppers. Boil fifteen minutes.—Mrs. A. Bradburn.

CHILI SAUCE.

Pare twelve large tomatoes and chop them finely; peel two good sized onions, and chop them also; chop very finely three medium sized green peppers. Cut each kind of vegetable separately. Stir all together and add as follows: Two tablespoonfuls of salt, two tablespoonfuls of sugar, one tablespoonful of cinnamon, three cupfuls of vinegar. Boil an hour and a half, stirring well, and bottle the same as catsup. This sauce is very fine with any kind of cold meat.—Mrs. Taylor.

CHILI SAUCE.

One peck of tomatoes, three teacups each of peppers and sugar, two cups onions, one teacup salt, three pints of vinegar, three teaspoonfuls of cloves and cinnamon, two each of nutmeg and ginger.—Mrs. R. H. Rickard.

Salads.

"Molly will stir and Polly will bake,
And Dolly will have all the salads to make."

CUCUMBER AND ONION SALAD.

Pare cucumbers and lay in ice-water one hour. Prepare onions the same and put in another bowl. Then slice in proportion of one onion to three cucumbers. Arrange in salad bowl and season with vinegar, pepper and salt.—Jessie Clark.

HAM SALAD.

Take cold boiled ham, fat and lean together, chop it until it is thoroughly mixed, and the pieces are about the size of peas; then add to this an equal quantity of celery cut fine, or lettuce may be substituted. Line a dish thickly with lettuce leaves and fill with the chopped ham and celery. Make a dressing the same as for cold slaw, and turn over the whole. Very fine.

CHICKEN SALAD.

Take one pound cold chicken, four hard boiled eggs, chop fine. Add four tablespoons celery sauce. Veal or lobster equally as good.—Mrs. C. W. Bodenhorn.

CABBAGE SALAD.

Cut one-half of a nice firm cabbage very fine. One stalk of celery cut fine. Dressing, two tablespoons of milk or cream, boil one egg, butter the size of a walnut, salt and pepper to taste, one teaspoonful of sugar, one-half teaspoon of dry mustard, one-quarter cup of vinegar, stir all in the boiling milk. Put this sauce over the cabbage salad.—Mrs. John Janes.

POTATO SALAD.

Take some cold boiled potatoes and slice very thin. Add to them three hard boiled eggs, also sliced thin. Chop one small onion and put a layer of potatoes in a medium sized salad dish, then a layer of egg, and sprinkle over them some of the chopped onion, salt and pepper. Arrange them in this way until the dish is filled. For dressing, take the yolk of a raw egg, and stir into it one-half teaspoon mustard. Beat into this drop by drop three tablespoons sweet cream or milk; add one tablespoon strong vinegar and the white of the egg beaten to a stiff froth. If needed for supper make at noon time.—Mrs. W. E. Mack.

FISH SALAD.

Take a fresh white fish or trout; boil and chop it, but not too fine; put with the same quantity of chopped cabbage, celery or lettuce. Seas-

on the same as chicken salad. Garnish with the tender leaves of the heart of lettuce.

POTATO SALAD.

Three eggs, one-half cup vinegar, one teaspoon sugar, one teaspoon mustard. Cook in double-boiler. When cold add one cup whipped cream. Cut up potatoes and hard boiled eggs. Season with pepper and salt.—Mrs. MacMillan.

SALMON SALAD.

One can salmon, pick fine and remove the bones and skin. Mix with one-half as much celery, cut in inch pieces. Put on platter and pour over it the following dressing:

One egg, one-half cup vinegar, one tablespoon sugar, one level teaspoon mustard, small piece of butter. Cook until thick and when cold pour over the salmon.—Mrs. A. E. Joslin.

CHICKEN OR FOWL SALAD.

Ingredients—the remains of cold roast or boiled chicken, two lettuce, a little endive, one cucumber, a few slices of boiled beet root, salad dressing. Mode: Trim neatly the remains of the chicken; wash; and slice the lettuces and place in the middle of a dish; put the pieces of fowl on the top, and pour the salad dressing over them. Garnish the edge of the salad with hard boiled eggs cut in rings, sliced beet root cut in slices. Instead of cutting the eggs in rings the yolks may be rubbed through a hair sieve, and the whites chopped very finely, and arranged on the salad in small bunches, yellow and white alternately. This should not be made long before it is wanted for the table, sufficient for four or five persons.

Salad dressing—one teaspoonful of mixed mustard, one teaspoonful of pounded sugar, two tablespoonfuls of salad oil, four tablespoonfuls of milk, two tablespoonfuls of vinegar, cayenne and salt to taste. Put the mixed mustard into a salad bowl with the sugar, and add the oil drop by drop, carefully stirring and mixing all these ingredients well together. Proceed in this manner with the milk and vinegar, which must be added very gradually, or the sauce will curdle. Put in the seasoning, when the mixture will be ready for use. If this dressing is properly made it will have a soft, creamy appearance, and will be found very delicious with crab or cold fried fish (the latter cut into dice), as well as with salads, in mixing salad dressings. The ingredients be added too gradually or stirred too much. This recipe can be confidentially recommended.—Mrs. Trenthick.

CABBAGE AND CELERY SALAD.

Cut up fine equal quantities of cabbage and celery and mix with the following dressing: One-half cup vinegar, one-quarter cup butter heated together. Mix one tablespoon sugar, one teaspoon flour, one-half

tablespoon mustard, and one-half teaspoon salt together. Thin with some of the hot vinegar and pour into sauce pan to cook until it thickens. Pour over one beaten egg and cool.—Mrs. E. T. Daume.

CABBAGE SALAD.

Cut a sound head of cabbage fine, put in dish with layers of pepper and salt. Take two tablespoonfuls of butter, two of sugar, two of flour, two of mustard, and one cup of vinegar and one egg. Stir all together and let come to a boil. Pour on cabbage and mix well.—Mrs. F. Knight.

EGG SALAD.

Boil eight eggs fifteen minutes. Chop, salt and pepper them. Make a dressing of one teaspoon of flour, one of sugar, one of butter, one of prepared mustard, half a cup of vinegar. Cook five minutes and pour over the eggs.—Mrs. A. E. Farmer.

BUTTER BEAN SALAD.

Trim one pint of beans and boil in salt water until tender. Drain, throw in ice water and dry in a soft towel. Cut in pieces. Put in a salad bowl and cover with any preferred dressing. Stand on ice one hour and serve very cold.—Mrs. A. E. Farmer.

LETTUCE SALAD.

Use one-half as much oil as vinegar, pepper and salt to taste. Cut young lettuce with sharp knife. Pile in salad bowl, sprinkle with powdered sugar. Pour rest of ingredients over lettuce. Stir with fork. Mix well.—Jessie Clark.

CABBAGE SALAD.

Two quarts finely chopped cabbage, two level tablespoonfuls of salt, two of white sugar, one of black pepper, and a heaping one of ground mustard. Rub yokes of four hard boiled eggs until smooth, and half cup of butter slightly warmed; mix thoroughly and one-half tea cup of vinegar. Serve with the white of the eggs sliced and placed on the salad.—Jessie Clark.

CHICKEN SALAD.

Cut meat from cold chicken; add equal quantity of shred lettuce. When you have cut chicken into narrow strips, two inches long, mix in bowl and prepare following dressing:

Beat yolks of two eggs, salt lightly, and beat in, few drops at a time four tablespoonfuls of salad oil, then as gradually three teaspoonfuls of extract celery. Pour over chicken and lettuce. Stir up with a silver fork. Place salad in glass dish, very fine.—Jessie Clark.

SALAD DRESSING.

One cup vinegar, salt and pepper to taste, one-half cup sugar, butter size of large walnut; whites and yolks of two eggs well beaten. Stir all the time till it just comes to a boil.—Mrs. A. E. Joslin.

SALAD DRESSING.

Yolks of four eggs, one-half cup vinegar, one-half cup milk, one teaspoon flour, one teaspoon sugar, one pinch red pepper or mustard, one pinch salt, one tablespoon butter. Heat vinegar and butter, not too hot, pour on to the beaten yolks, etc., then boil to a stiff dressing. Stir all the time it is cooking. (This is excellent on lettuce.)

SALAD DRESSING.

Suitable for cabbage, potato or any kind of salad. One large cup sugar, 6 yolks of eggs, one tablespoon sugar, one teaspoon mustard, one teaspoon salt, one pinch cayenne pepper, one cup cream. Beat the yolks of the eggs, add the sugar, mustard, salt and pepper, turn into the vinegar. Remove from the fire when cold; add the cream beaten.—Mrs. Helen Hargrave.

SALAD DRESSING.

One egg well beaten, one cup vinegar, small piece of butter, one tablespoon sugar, two tablespoons mixed mustard, one teaspoon salt. Put it in a bowl and stir well together. Set over boiling water and stir constantly until creamy.—Mrs. Addis Leeson.

SALAD DRESSING.

One cup vinegar, two cups sugar, butter half the size of egg, one-half spoon mustard, one-half spoon pepper. Put on stove, let come to a boil, and pour very slowly over two well beaten eggs, stirring all the time. Put back on the stove and stir until it thickens; when cold, add one-half cup cream and a little salt. For Waldorf salad use half apples, half celery, and nuts if you like.—Mrs. J. C. Light.

SALAD DRESSING.

One tablespoon sugar, one tablespoon butter, two tablespoons mustard, one-half cup water, one-half cup vinegar. Yolks of eight eggs beaten and added after the other ingredients come to a boil. When thick remove from the stove and add the whites of the eggs well beaten. Add one cup sweet cream just before using. Salt to taste.—Annie Taylor.

FRENCH SALAD DRESSING.

Mix one saltspoonful of pepper with one of salt; add three tablespoonfuls olive oil, and one even tablespoonful of onion scraped fine; then one tablespoonful of vinegar. When well mixed pour the mixture over your salad, and stir all till well mingled. The merit of salad is that it should be cool fresh and crisp. For vegetables use only the delicate white stalks of celery, and small heart leaves of lettuce, or tenderest stalks and leaves of white cabbage. Keep the vegetable portions crisp and fresh until the time for serving, when add the meat. For chicken and fish salads use the Mayonnaise dressing. For simple vegetable salads the French dressing is the most appropriate, using vegetable salads the French dressing is the most appropriate, using onion rather than garlic.

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Eggs.

There is always a best way of doing everything, if it be but to boil an egg.

OMELET.

One cup of milk, one tablespoon flour stirred into milk, four eggs, the yolks and the whites beaten separately, one-half tablespoon melted butter stirred into the mixture, a little salt. Stir in the whites before putting it into the spider. Cook on the top of the stove about 10 minutes, then set the spider in the oven to brown the top. To be eaten as soon as taken from the oven.—Edith I. Cox.

SCRAMBLED EGGS, NO. 1.

Beat six whole eggs, just enough to mix white and yolks, add teaspoon of cream or beef broth. Melt two ounces of butter and season it with salt, pepper, and a little nutmeg, then add the beaten egg and stir continually until cooked.

SCRAMBLED EGG NO. 2.

Beat three eggs very light, add one cup of thick sweet cream and a little salt. Put a small lump of butter on pan, let heat, pour the eggs on the pan and let cook for a few moments over a moderate fire, stirring all the time. Serve hot for breakfast or tea.

EGG OMELET.

Break strictly fresh eggs into a bowl and to every egg add one tablespoon milk, and whip the whole thoroughly. Have the pan hot and well greased with butter when you pour the whipped eggs and milk in. Take a thin-bladed knife and run it carefully under the bottom of the omelet, so as to let that which is cooked get above. Watch carefully that it does not burn. Divide in center and invert one half and place upon the other.—Mrs. A. E. Joslin.

DEILED EGGS.

Let eggs stand half an hour in water below boiling point, cool remove shell and cut in halves crosswise; remove yolks and rub to a paste with mustard, oil lemon juice and salt, and mix with chicken or tongue pounded smooth, fill eggs, press together and wrap in oiled paper.—Mrs. Thomas Burt.

POACHED EGGS.

Put little salt in water and when boiling break in egg. They can also be poached in oil and are very fine. Should be served on buttered toast.—Mrs. Ellis.

DEVILED EGGS.

Six eggs boiled hard; shell and cut them in halves slipping the yolks into a dish. Dressing—Two teaspoons melted butter, two tablespoons melted butter, two tablespoons vinegar, one tablespoons sugar, one teaspoon mustard, a little salt and pepper. Pour this over the yolks and rub until smooth. Make into balls and replace in the whites of the eggs.

STUFFED EGGS.

Boil the eggs hard remove the shells and cut in two; remove the yolks and mix with them pepper, salt, butter, mustard and a little vinegar. Stuff the cavities, smooth them and put the halves together.

PLAIN OMELET.

Four eggs, one-half teaspoon salt, four tablespoons hot water, one tablespoon butter, few grains pepper. Beat yolks until thick, add salt, pepper and hot water. Beat whites until stiff and add to first mixture. Heat omelet pan and put in butter. Pour omelet and cook until light brown, then place on grate in the oven to cook on top. Slip on to hot platter roll and serve immediately.—Mrs. Addis Leeson.



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Cakes

Nor sated Turk, nor gouty lord,
Nor pampered prince did e'er partake
Of dainty dish that could afford
Such rapture as her simple cake."

FRUIT CAKE.

One pound brown sugar, one pound butter, one-half pint molasses, one pound flour, three pounds currants, two pounds raisins, one pound figs, one pound nuts, one tablespoon each of cloves, cinnamon, allspice, nutmeg, and baking soda; nine eggs. MRS. TREVILLIAN.

NUT CAKE.

One cup sugar, one-fourth cup butter, one cup milk, two cups flour, whites of three eggs well beaten, two teaspoons baking powder and flavoring. Filling: Let three-fourths of a cup of milk come to a boil, then add one cup of nuts chopped fine, let boil for a minute or so then add the yolk of one egg in which has been beaten a little sugar and one tablespoon of flour; boil until thick, cool and spread; if desired, put a frosting on top layer and place half walnuts on.

MRS. JAMES BURGAN.

CARAMEL CAKE.

Make any plain white cake and bake in layers. Filling: One pint brown sugar, one tablespoon butter, one-half cup milk, one-half cake chocolate. Boil until it strings from spoon. Cool and spread.

MRS. JAMES BURGAN.

ANGEL FOOD.

Whites of eleven eggs, one and one-half tumblers granulated sugar, sifted four times; one tumbler of flour, sifted four times; one large teaspoon vanilla. Beat the eggs very light, then beat the sugar with the eggs till creamy. Stir the flour in very lightly. Do not beat after the flour is in. Bake in a pan that has never been greased. Bake forty minutes. Do not open oven door for fifteen minutes. When done turn the pan upside down to steam. The steam makes it creamy. Remove from pan in forty minutes. A small pan of water should be set in oven to keep cake from burning.

MRS. NELLIE BURT.

TWO GINGER CAKES.

Three eggs, one small cup sugar, two cups syrup, one tablespoon butter, one lemon peel, three teaspoons ginger, a pinch of salt, breakfast cup of water, sifter of flour, four teaspoons baking powder. Time—One hour in a slow oven. After baking bread is a nice time.

MRS. W. BLIGHT.

FRUIT CAKE.

Two cups sugar, two and one-half cups brown sugar, six eggs beaten light, one pound each of seeded raisins and currants, one-half pound citron, one-half cup sour milk, one teaspoon soda, one teaspoon each of cinnamon, mace, cloves, allspice, nutmeg, one-half pound almonds, four cups flour. Bake two hours.

MRS. MANLEY.

ELLENS ROCKS.

One cup of butter, one and one-half cup of sugar, three eggs, one teaspoon cinnamon, one teaspoon allspice, one cup chopped walnuts, one pound dates, pits out; two and one-half cups flour, one teaspoon soda in three tablespoons of hot water. Butter tins and drop.

MRS. THOMAS BURT.

DEVILS' FOOD.

One and one-half cups of granulated sugar, one-half cup butter, four eggs, one-half cup water (cold), two and one-half cups of flour (scant), two squares of chocolate. Put in oven to melt and add to the other. Beat all of the ingredients together.

MRS. THOMAS BURT.

WALNUT CAKE.

One cup granulated sugar, one-half cup of butter, one-half cup of milk, three eggs, one and one-half cups of flour, one cup of minced walnuts and two teaspoonsful of baking powder. Flavor with one-half of a nutmeg.

MRS. WILL HARPER.

LAYER CAKE.

Beat one-half cupful of butter to a cream, add gradually one cup and one-half of granulated sugar, half pint of water and two and one-half cupfuls of flour into which has been sifted two teaspoonsful of baking powder. Beat thoroughly and stir in the well-beaten whites of five eggs. Flavor with vanilla and bake in three layers.

MRS. WILL HARPER.

NUT CAKE.

Two eggs, one cup sugar one-half cup sifted flour, two teaspoonsfuls baking powder, one large cup chopped walnuts. Flavor with vanilla.—Mrs. J. Prisk.

FRUIT CAKE.

Three pounds raisins, three pounds currants, three pounds walnuts, one pound lemon peel, one pint strong coffee, one teaspoonful cloves, two teaspoonfuls mace, one of allspice, one-half teaspoonful cinnamon, one and one-half pounds butter, one pound sugar, eighteen eggs, one teaspoonful soda, flour to thicken. Bake in slow oven.—Mrs. John James.

JELLY ROLL.

One cup brown sugar, three eggs, one tablespoon milk, one cup flour, one teaspoon baking powder, spread jelly roll while hot.—Mrs. J. Ashton.

SOFT GINGER CAKE.

One-half cup New Orleans molasses, one-half cup light brown sugar, one-third cup butter, one teaspoon cinnamon, one-half teaspoon ginger, one-quarter teaspoon cloves, one-half teaspoon saleratus in one-half cup boiling water, one and one-quarter cups flour. Add one well beaten egg the last thing.—Mrs. E. H. Thompson.

HICKORY NUT CAKE.

Three cups sugar, one cup butter, two cups of chopped meat nuts, one cup of sweet milk, four cups of flour, one teaspoonful of soda, one and one-half teaspoonfuls of cream tartar, whites of eight eggs well beaten. Mix all well together.—Mrs. C. E. Paull.

CHEAP CAKE.

One cup sugar, one-half cup butter, three-quarters cup of milk, or water, two eggs, one teaspoonful of extract, two teaspoonfuls baking powder, one and one-half cups flour. Mix well.—Mrs. C. E. Paull.

SPICED GINGER CAKE.

Two cups molasses, one-half cup sugar, one-half cup butter or lard, one teaspoon of ginger, one teaspoon of cinnamon, one-half teaspoon of cloves. Mix the above together. One cup sour milk, one teaspoon of soda. Dissolve in a little hot water. Flour enough to make a nice batter. Bake in shallow pans.—Mrs. C. E. Paull.

SWISS CAKE.

One-quarter cup butter, one cup sugar, two eggs, one cup sweet milk, one and one-half cups flour, two teaspoons baking powder mixed in flour, flavor with lemon. This makes a good inexpensive cake.—Mrs. Woodward.

CHOCOLATE CARAMEL CAKE.

Break one-half cake-bakers' chocolate into pieces, one cup sugar, one-half cup milk, yolk of one egg. Boil till thick and let cool.

One cup sugar, one cup butter, one cup milk, two eggs, two and three-quarters cups flour, two teaspoons baking powder. Stir in chocolate mixture and bake in layer of loaf, using boiled frosting. Icing—One cup sugar, three tablespoons cold water. Boil until it strings; have beaten white of one egg and beat boiled sugar into egg quick.—Mrs. F. B. Trathen.

EXCELLENT FRUIT CAKE.

One cup brown sugar, one-half cup butter, one cup molasses, one-half cup sour milk, two and one-half cups flour, yolks of four eggs, cloves, allspice, cinnamon and nutmeg, each, one-half teaspoonful, and

one teaspoonful of soda, added to the milk. Then stir in one pound of raisins, one pound of currants, one-quarter pound of citron, all well dredged with a cup of flour.—K. D. Martin.

ANGEL FOOD.

Twelve eggs, one teaspoon vanilla, one and one-half cups flour, one teaspoon cream tartar, two cups granulated sugar. Take whites only beat up stiff, sift in sugar, then flour with cream tartar, adding last the vanilla. Sift flour and sugar in slowly. Stir constantly. Bake in an ungreased pan one hour.—Mrs. G. W. Bodenhorn.

CHRISTMAS CAKE.

Butter, blanched almonds, sugar, currants and lemon peel, one-half pound each; one-half pint cream, one-half pint eggs, (out of their shell) enough milk to make the whole sufficiently moist, one pound flour. The eggs are to be whisked, cream whipped and the butter as for pound cake. Bake for two hours.—Mrs. R. H. Rickard.

JELLY ROLL.

Three eggs, one-half cup granulated sugar, beaten together; add one cup flour, one and one-half teaspoonfuls of baking powder, one teaspoonful vanilla. Mix together and bake in a quick oven. When done turn out on a wet cloth, cut all edges off and spread with jelly roll and let stand in wet cloth a few moments.—Mrs. James Theilman.

SPONGE CAKE.

Four eggs, beat whites and yolks separately, one cup sugar, three tablespoons cold water, one scant cup flour, one-half cup corn starch, one level teaspoon baking powder, one teaspoon lemon extract. Beat yolks of eggs till thick, add gradually the sugar and beat two minutes; then add water. Mix flour and baking powder and sift and add to first mixture. Put a pinch of salt in whites and beat stiff and add to carefully. Add lemon. Bake in single cake pan in slow oven for forty-five minutes.—Mrs. F. B. Trathen.

FRENCH LOAF CAKE.

Two cups sugar, one scant cup butter, one scant cup milk, three eggs, three scant cups flour, three small teaspoons baking powder, one teaspoon lemon.—Mrs. Strong.

SPICE CAKE.

One cup of brown sugar, one-half cup of butter, scant, two eggs, one-half cup of molasses, one-half cup of sour milk, one teaspoon of soda, one nutmeg, one tablespoon cinnamon one cup of raisins, two cups flour.—Mrs. Strong.

DELICIOUS CAKES.

One cup sugar, one-half cup butter, two eggs, (the yolks and whites beaten separately) one-half cup of milk, one and one-half cups of

flour, one teaspoonful of baking powder, and flavoring to suit taste. Bake in small crescent shaped tins. Make a boiled frosting. These are dainty, served at afternoon teas.—K. D. Martin.

FRUIT CAKE.

One pound brown sugar, one pound butter, one-half pint molasses, one pound flour, three pounds currants, two pounds raisins, one pound figs, one pound nuts, one tablespoon each of cinnamon, cloves, allspice, nutmeg and baking powder, nine eggs.—Mrs. Trevillian.

CHOCOLATE CAKE.

Three ounces bakers' chocolate, add three tablespoonfuls powdered sugar, three tablespoonfuls of water. Boil two minutes. Add six tablespoonfuls of sweet milk and let cool. One and one-half cup of powdered sugar, butter size of an egg, one egg, one cup sweet milk less six tablespoonfuls, two cups of flour, two teaspoonfuls baking powder, one teaspoon vanilla. Bake in layers with ring.—Mrs. Rev. Guy V. Hoard.

MAUD S. CAKE.

Make a custard of eight tablespoonfuls of grated chocolate, five tablespoonfuls of sugar, one-half cup of sweet milk, and boil until thick. While custard is cooking stir one-half cup butter, one and one-half cups brown sugar, three eggs, drop in one at a time and beat each well, then add one-half cup of flour. Stir in the custard and one and one-half cups of flour with two teaspoon baking powder and one-fourth cup sweet milk. Bake in two or three layers and put together with frosting.—Mrs. W. J. Webb.

PLUM CAKE.

One-half pound self-rising flouring, one-half pound currants, one quarter pound candied peel, one ounce almonds, one-quarter pound butter, two eggs, six ounces sugar, a little spice or nutmeg.—Mrs. R. Richards.

VELVET SPONGE CAKE.

(Without shortening.) Two eggs beaten very light. Beat in one cup of granulated sugar, one-half cup of sifted flour. Next—One-half cupful flour sifted with one teaspoonful baking powder, and lastly, one-half scant cupful of boiling water very gradually. Have the tin buttered. Fill and bake immediately in well heated oven.—K. D. Martin.

IDEAL CAKE.

One cup of pulverized sugar, one-half cup of butter creamed, one cup of milk, two cups of flour, one cup of corn starch, the whites of seven eggs beaten stiff, two teaspoons of baking powder. Flavor according to taste.

NUT CAKE.

One cup of sugar, one cup of butter, three eggs, one teaspoon of vanilla, three-quarters cup water, two cups flour, two teaspoonfuls baking powder, one cup chopped walnuts.—Mrs. E. E. Thompson.

JELLY CAKE.

Three eggs, one cup of sugar, four or five tablespoons of sweet milk, one teaspoon of baking powder, one cup of flour.—Mrs. E. E. Thompson.

DEVIL'S FOOD.

First part—One-half cup butter, one cup sugar, one-half cup sweet milk, two eggs, three cups flour, one teaspoon soda dissolved in a little hot water.

Second Part.—One cup sweet milk, one-half cup chocolate. Stir till mixed, then add one cup granulated sugar and yolk of one egg, beaten, boil, and when cool flavor with vanilla. While this cools prepare the first part then add the second part. To be baked in layers with frosting between and on top. Can be baked in loaf—Mrs. C. A. Gilmore.

Sunshine Cake.

Whites of seven eggs, yolks of five, one cup of granulated sugar, one cup flour, one-third teaspoon cream tartar, one-half teaspoon saleratus, one-half teaspoon vanilla. Sift, measure and set aside flour and sugar, separate the eggs, putting yolks of eggs in a bowl and beat light first; whip whites to a foam, add one-third teaspoon cream tartar to whites and beat very stiff, then add sugar, then the yolks, then flavor and beat in flour lightly, adding one-half teaspoonful saleratus or baking powder. Bake in moderate oven.—Mrs. James Redy.

WHITE CAKE.

One and one-half cups pulverized sugar, one-half cup butter, one-half cup sweet milk, two even teaspoons baking powder, whites of eight eggs, one teaspoon lemon extract.—Mrs. M. J. Cannon.

ANGELS' FOOD.

Whites of eleven eggs beaten, sift one and one-half cups granulated sugar once into egg, one teaspoon vanilla, one cup flour sifted three times, then add one teaspoon cream tartar and sift three times more, then add sugar, egg etc. After flour is sifted three times measure as it increases. Bake about forty-five minutes.—Mrs. C. A. Gilmore.

DEVIL'S CAKE.

Dissolve three tablespoonfuls grated chocolate in four tablespoons boiling water, one-half cup butter, one cup sugar, scant one-half cup milk, three eggs, one and three-quarters cups pastry flour two teaspoons baking powder. Beat butter and sugar to a cream, add yolks of eggs well beaten, and beat again, then add chocolate, milk and flour and beat thoroughly. Add whites of eggs beaten stiff, then baking powder

in a little of the above flour, and vanilla. Frost with chocolate frosting.—Mrs. David Paull.

COFFEE CAKE.

One-half cup of liquid coffee, one-half cup sweet milk, three eggs, two cups brown sugar, one cup butter, two and one-half cups flour, one teaspoonful cloves, one teaspoonful cinnamon, two teaspoonfuls baking powder. Raisins and currants to suit.—Mrs. L. Ludlow.

HICKORY NUT CAKE.

Two cups sugar, two-thirds cup butter, one cup sweet milk, three eggs, three cups flour, two teaspoonfuls baking powder, one cup nut kernels. Flavor to suit.—Mrs. Ludlow.

SPONGE CAKE.

One cup of sugar, one cup of flour, three eggs well beaten, two tablespoons of water, one tablespoon of vanilla.—Mrs. W. J. Webb.

MARBLED CAKE.

Light Part.—White sugar, one and one-half cups; butter, one-half cup; sweet milk, one-half cup; soda, one-half teaspoon; cream of tartar, one teaspoon; whites of four eggs, flour, two and one-half cups. Beat the eggs with the sugar, having the butter softened by the fire; then stir it in. Put the soda and cream of tartar into the cream or milk, stirring up and mixing all together; then sift and stir in the flour.

Dark part—Brown sugar, one cup; molasses, one-half cup; butter, one-half cup; sour milk, one-half cup; soda, one-half teaspoon; cream of tartar one teaspoon; flour two and one-half cups; yolks of four eggs; cloves, all spice, cinnamon, and nutmeg, ground, on each one-half tablespoon, beat and mixed with the light part.—Mrs. William Cudleys.

DELICATE CAKE.

One cup of granulated sugar, one and one half cups of flour, one-half cup of corn starch sifted with the flour, one-half cup of butter, one-half cup of milk, the whites of six eggs, two teaspoons of baking powder. Flavor with almond.—Mrs. John James.

DELICATE CAKE.

One and one-half cups of granulated sugar, one cup butter, two-thirds cup of milk, white of six eggs beaten to a stiff froth, three even cups of sifted flour, three teaspoonfuls of baking powder, put in the flour and mixed. Stir butter and sugar well together, to it add the milk; then put in the flour and last, add the beaten eggs. Flavor with lemon and stir the whole mixture well.—K. D. Martin.

COOKIES.

One cup of white sugar, one-half cup butter, two eggs, two table-spoons milk, one-half teaspoon soda (scant), one teaspoon cream tartar,

one-half teaspoon vanilla, flour enough to roll.—Mrs. F. B. Trathen.

CHOCOLATE CAKE.

Two heaping tablespoons grated chocolate, one-half cup sugar, one-half cup butter, four eggs, one-half cup sweet milk, one and three-quarters cups flour, one heaping teaspoon baking powder.

Dissolve chocolate in five tablespoons of boiling water. Beat butter and sugar to a cream, add yolks well beaten, then milk, then the melted chocolate and flour. Give all a good beating, add whites of eggs beaten to a stiff froth, then the baking powder in a little of the flour, and last, one teaspoon of vanilla.—Mrs. S. Trathen.

NUT CAKE.

Two cups of sugar (scant), one cup of butter, four eggs, one-half cup milk, three cups flour, one teaspoon baking powder, a pinch of salt, a teaspoon vanilla, one-half bowl nuts, one-half bowl raisins, (floured). Bake almost two hours in a slow oven.—Mrs. F. B. Trathen.

DEVIL FOOD CAKE.

Part one—One cup grated chocolate, one-half cup milk, one cup brown sugar. Set on stove to dissolve but do not boil. Add to part 2 when cool. Part two—One cup brown sugar, one-half cup butter, two eggs, one-half cup milk, two cups flour, one teaspoon soda. Sift in flour and bake in layers in quick oven.—Mrs. John James.

FRUIT CAKE.

Two and one-half cups dark brown sugar two cups butter, one pound each of currants and raisins, one-half pound citron, six eggs, one teaspoon each of cinnamon, cloves, allspice, mace, one teaspoon baking soda in one-half cup boiling water, four cups flour, one glass coffee.—Mrs. John James.

SPICE CAKE.

Two-thirds cup butter, one cup brown sugar, one cup molasses, one cup sweet milk, three cups flour, three eggs, one-half nutmeg, two teaspoons baking powder, one teaspoon of all kinds of spices; put raisins in frosting.—Mrs. E. E. Thompson.

QUAKER POUND CAKE.

Two cups of sugar and one small cup butter, three eggs, one cup sweet milk, one and one-half teaspoons of baking powder.—Mrs. E. E. Thompson.

COFFEE CAKE.

Two cups brown sugar, one of butter, one of molasses, one of strong coffee as prepared for the table, four eggs, one teaspoonful saleratus, two of cinnamon, two of cloves, one of grated nutmegs, one pound raisins, one pound currants, four cups of flour.—Mrs. N. S. Bray, Mrs. F. C. Kane.

CITRON CAKE.

(From White House Cook Book.) Three cups white sugar and one cup butter creamed together; one cup sweet milk, six eggs, (whites and yolks beaten separately); one teaspoonful vanilla or lemon extract, two heaping teaspoonfuls baking powder, sifted with four cups and a half of flour. One cup and a half of citron sliced thin and dredged with flour. Divide into two cakes and bake in tins lined with buttered letter paper.—Mrs. L. Ludlow.

ROLL JELLY CAKE.

Three eggs, one small cup sugar, one large cup flour one teaspoon baking powder. Flavor to taste. This is enough for two cakes.—Mrs. R. Huddleston.

CREAM CAKE.

Two eggs, one cup sugar, one cup cream, two cups flour, one teaspoon cream of tartar, one teaspoon soda.—Mrs. R. H. Rickard.

CHOCOLATE CAKE.

One and one-half cups flour, one cup sugar, one-half cup butter, three eggs, (leave whites of two for frosting), two-thirds cup of sweet milk, one-half teaspoonful each of cinnamon and cloves, two teaspoons baking powder, one-half ten-cent cake of sweet chocolate grated and stirred into the milk. Mix the spices and baking powder with the flour. Mix all ingredients together and bake in three layers which are to be put together with plain white frosting. Frost top of cake.—Mrs. Charles Ellis.

SUNSHINE CAKE.

The whites of eleven eggs, the yolks of six, a goblet and a half of pulverized sugar, one and one-half goblets of flour, one teaspoon of cream tartar. Flavor with orange; first beat the whites and the yolks separately, then put them together, then add the sifted sugar, then last the flour and the cream tartar. Bake in tin for about one-half an hour.—Mrs. Prisk.

ALMOND CAKE.

One goblet full of flour sifted four times, one and one-half goblets of powdered sugar, sifted two times, one teaspoonful of cream of tartar, whites of ten eggs. For filling—One goblet full of sweet cream, let it come to a boil; yolks of three eggs well beaten with a tablespoonful of corn starch, one pound almond blanché and shape it fine and put it in at last.—Mrs. M. Cook.

LAYER CAKE WITHOUT SHORTENING.

One and one-quarter cup of sugar, four eggs beaten separate, four tablespoons milk, flavoring to suit taste, one cup flour, one teaspoonful baking powder, whites of the eggs added last, bake in a quick oven—Mrs. Prisk.

FRUIT CAKE.

One pound butter, one pound brown sugar, two pounds raisins, two pounds currants, three-quarter pound citron, one cup nuts, one-half pint molasses, one and one-half pounds flour, ten eggs, one teaspoon soda, one tablespoon each of all kinds of spices.—Mrs. F. B. Trathen.

FRUIT LAYER CAKE.

One cup sugar, one-half cup butter, two eggs, one-half cup jelly and water, one-half teaspoon soda, one cup raisins, two cups flour. Rather thin jelly is best; take about one-quarter cup and add hot water. Let stand till jelly is dissolved; then add soda.—Mrs. John Strong.

GINGER CAKE.

One cup brown sugar, one cup shortening, one cup molasses, two eggs, one tablespoon saleratus, one cup hot water or sour milk, one-half teaspoon allspice, one teaspoon cinnamon, two teaspoons ginger, one and one-half cups seeded raisins, three cups flour. Bake in long pan in moderate oven.—Mrs. John Stewart.

PRINCE OF WALES CAKE.

One cup sugar, one-half cup butter, two eggs, three tablespoons molasses, one-half teaspoon cinnamon, one teaspoon soda, three-quarter cup sour milk, one cup chopped raisins, two cups flour. Bake in layers. When cold put on frosting filling.—Mrs. S. Sleep, Jr. and Mrs. E. Trafelet.

FRUIT CAKE.

One bowl raisins, one bowl citrons, one and one-half bowls currants, one bowl butter and lard mixed, eight eggs, three cups of flour, one cup molasses, two cups dark brown sugar, four teaspoonfuls cinnamon, two teaspoonfuls cloves, two teaspoonfuls allspice, one nutmeg grated, one level spoonful salt, five spoonfuls baking powder, vanilla. Chop the fruit, add eggs, molasses and sugar. Sift the salt and baking powder with the flour. Thoroughly mix these last named ingredients with the butter and lard and add to the fruit gradually. Bake in well greased paper lined tins, in a moderate oven, for two hours.—Mrs. John M. Richards.

CHEAP FRUIT CAKE.

Three eggs, one cup sugar, one cup butter, one cup sour milk, one cup currants, one cup raisins, one teaspoon cinnamon, one lemon peel, one teaspoon soda, flour to make a stiff batter. Bake in a moderate oven.—Mrs. R. K. West.

SCRIPTURE CAKE.

Four and one-half cups First Kings, fourth chapter, 22nd verse, one and one-half cups Judges, fifth chapter, 25th verse, last clause; two cups Jeremiah, sixth chapter, 20th verse, sugar; two cups First Samuel, thirtieth chapter, 12th verse, raisins, two cups Nahum, third

chapter, 12th verse; one cup Numbers seventeenth chapter, 8th verse; two tablespoons First Samuel, 14th chapter, 25th verse. Season to taste with Second Chronicles, 9th chapter, 9th verse; 6 of Jeremiah, 17th chapter, 11 verse; a pinch of Leviticus, 2d chapter, 13th verse; one-half cup of Judges, 4th chapter, 19th verse, last clause; two teaspoons Amos, 4th chapter, 5th verse. Follow Solomon's prescription for making a good boy, and you will have a good cake.—Mrs. A. A. Gilmore.

LEMON CAKE.

Three teacups sugar, one cup butter, five eggs, level teaspoonful soda dissolved in one cup sweet milk, four full cups sifted flour, and lastly, the grated peel and juice of one lemon, the juice to be added the very last. Bake in two shallow tins. When cold ice with lemon icing and cut into squares.—Mrs. A. H. Ryckmah,

ALMOND CAKE.

Angel food layers. The whites of ten eggs, one and one-half goblets of pulverized sugar, one goblet of flour, one teaspoon of cream tartar. Sift the flour and sugar four times before measuring; beat the whites of the eggs to a stiff froth, add the sugar gradually, the flour last with the cream of tartar. Bake in three layers.

The filling for this cake—one cup of sweet cream; put it on to boil; the yolks of three eggs, three tablespoons of sugar, one teaspoon of corn starch, mixed. Then stir into the boiling cream, one-half pound of almonds chopped fine. Add last.—Mrs. John James.

SOFT MOLASSES CAKE.

One cup molasses, one-half cup sugar, one-half cup shortening, two cups flour, one teaspoon soda, one egg. Stir all together then add one cup water, one-half teaspoonful of ginger.—Mrs. W. E. Mack.

BREAD CAKE.

Two cups bread sponge, one and one-half cups brown sugar, one-half cup butter, two eggs, one teaspoonful soda, raisins and spice to suit.—Mrs. L. Ludlow.

WHITE AND PINK CAKE.

One and one-half cups sugar, one-half cup butter, beaten to a cream; two-thirds cup sweet milk, whites of six eggs beaten stiff, three cups flour and three teaspoonfuls baking powder. Take out enough for two layers and to remainder (enough for one layer), add one tablespoonful of red sugar to which has been added just enough hot water to dissolve it nicely.—Mrs. W. J. Webb

SILVER CAKE.

Whites of one dozen eggs, flour, five cups, white sugar and butter of each one cup, cream or sweet milk, one cup, cream of tartar, one tea-

spoon, soda half teaspoon. Beat and mix as the marbled cake. Bake in a deep pan.—Mrs. William Cudley.

GOLD CAKE.

Yolks of one dozen eggs, five cups flour, three cups white sugar, one cup butter, one and one-half cups cream or sweet milk, soda one-half teaspoon, cream of tartar one teaspoon. Bake in a deep loaf pan. Mixed same as marbled cake.—Mrs. William Cudley.

LAYER CAKE.

One cup of white sugar, three tablespoons of melted butter, five eggs, leaving out the whites of two for frosting; one-half cup of sweet milk, two teaspoons of baking powder, one and one-half cups of flour.—Mrs. E. E. Thompson.

QUEEN CAKE.

One large cup butter, three cups sugar, four cups flour, one cup of sweet cream, two teaspoonfuls of baking powder in the flour, the yolks of seven eggs and whites of four, and flavor with vanilla.—Kate D. Martin.

NO. 1 PLAIN CAKE.

One cup sugar, one-half cup butter, one egg and the yolk of two more, one cup of milk, two cups of flour, two teaspoonfuls of baking powder, cream, butter and sugar. Then add one cup of sifted flour. Add one cup of skimmed milk. Add beaten eggs, and lastly, one cup of sifted flour with two teaspoonfuls of baking powder. Bake in quick oven.—Leo Hallick.

CHOCOLATE CAKE.

Either layer or loaf. Two cups of sugar, one-half cup of butter, three eggs, one-half pound of baker's chocolate, one-half cup of either sour or sweet milk, one-half teaspoonful of soda, one-half teaspoonful of baking powder, two cups of flour. Cream, butter and sugar well; melt chocolate in one-half cup of hot water, and mix with butter and sugar. Add beaten eggs, milk and lastly, flour and baking powder. Scald soda in one-half cup of hot water, if sweet milk is used.—Leo Hallick.

NUT CAKE.

One-half cup of butter, one and one-half cups of sugar, three eggs, two and one-half cups of flour, one and one-half teaspoonfuls of baking powder, one-half cup of milk, one cup of any meats of nuts preferred. Cream, butter and sugar; add beaten eggs, then the flour sifted with the powder. Mix with the milk and nuts into a firm batter and bake in paper lined tin, in steady oven, for thirty-five minutes.—Leo Hallick.

WHITE LAYER CAKE.

One and one-half cups sugar, one-half cups milk, three cups flour, whites of six eggs, two teaspoons baking powder.—Leo Hallick.

DARK CAKE.

One cup sugar, one-half cup butter, two eggs, three-quarters cup of sour milk, three tablespoons molasses, three-quarters teaspoon soda, one cup chopped raisins, one-half teaspoon cinnamon, two and one-half cups flour.—Leo Hallick.

CHOCOLATE MARBLE CAKE.

White of four eggs, well beaten, two cups of white sugar, creamed with one cup of butter, one cup of sweet milk, three cups of flour sifted, with two teaspoonfuls of baking powder. When these ingredients are well mixed, take one cup of the batter, and stir in one bar of chocolate grated fine and moistened with two tablespoonfuls of sweet milk. Beat well and place in a buttered cake tin, first a spoonful of two of light then one of dark, and so on.—Blanche Lawrence.

MARBLE CAKE.

Light part,—whites of three eggs, one-half cup of butter, one-half cup sugar, one-half cup milk, two cups flour, one-half teaspoonful soda, one teaspoonful cream tartar. Dark part—Yolks of three eggs, one cup molasses, one-half cup butter, one teaspoonful soda, one-half teaspoon each cinnamon, cloves, nutmeg. One-third cups milk, two cups flour. Butter the tin and put in the pan alternate layers of light and dark parts, having the light part on top.—Mrs. T. G. Hodges.

DARK LAYER CAKE.

One cup brown sugar, one cup butter and lard mixed, three eggs, one cup milk, one cup molasses, one teaspoonful soda, two teaspoonfuls cream tartar, one teaspoonful each of cinnamon, cloves, nutmeg, flour enough to make batter. Bake in layers.—Mrs. T. G. Hodges.

Filling for cake—Two cups pulverized sugar. Moisten with milk just enough to spread nicely. Flavor with lemon. Spread between layers and on top.—Mrs. T. G. Hodges.

FRUIT CAKE.

Butter, sugar, molasses and sweet milk, of each one cup, currants two cups, raisins, two cups, six eggs, citron chopped, one-half pound, two grated nutmegs, cinnamon, one teaspoonful; one teaspoonful soda, two teaspoonfuls cream tartar. Flour to thicken. Bake two hours.—Mrs. T. G. Hodges.

COFFEE CAKE.

Two eggs well beaten, one-half cup butter, one-half cup lard, three-quarters cup of brown sugar, one cup strong cold coffee, one cup mo-

lasses, one cup raisins, one teaspoon cloves, one teaspoon cinnamon, one teaspoon soda.—Mrs. J. K. Brown.

NUT CAKE.

One-half cup of butter, two cups of sugar, four eggs, beat yolks, one teaspoon vanilla, one cup chopped nuts, three teaspoons baking powder, one cup milk, three cups flour, and beat the white of eggs in last. Bake forty minutes.—Mrs. Manley.

MARBLE CAKE.

Light part—One cup granulated sugar, one cup butter, one-half cup milk, whites of three eggs, one teaspoonful cream tartar, one-half teaspoonful saleratus, two cups flour. Dark part—One-half cup brown sugar, one-quarter cup butter, one-half cup molasses, one-quarter cup milk, one-half nutmeg, one teaspoonful cinnamon, one-half teaspoonful allspice, one-half teaspoonful soda, one teaspoonful cream tartar, two cups flour, yolks of three eggs.—Mrs. John Terrill.

A VERY RICH CAKE.

Five pounds of the finest flour, three pounds of fresh butter, five pounds of currants, two pounds of sifted loaf sugar, two nutmegs, one ounce of mace, half one-quarter ounce of cloves, sixteen eggs, one pound of sweet almonds, half pound of candied citron, one-half pound each of candied orange and lemon peel, one gill of wine. Mix all well together. Yolks and whites will be put in separately. Time five or six hours.—Mrs. Trevithick.

COFFEE CAKE.

One cup of sugar, one cup of molasses, one cup of butter, one cup of made coffee, two cups of chopped raisins, four cups of flour, two eggs, two teaspoonfuls of soda.—Mrs. A. H. Herron.



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LEPCUCKEN COOKIES (German)

One cup brown sugar, four eggs, one cup butter, one cup molasses, one teaspoon lemon extract, two teaspoons baking powder, flour to thicken. Cut in squares with an almond on each. This will keep six months.—Mrs. Woodward.

FRUIT COOKIES.

One and one-quarter cups sugar, one cup butter, three eggs, one teaspoon cloves, one teaspoon cinnamon, one-quarter cup milk (sweet or sour), one teaspoon, level, soda dissolved in the milk; flour to make a soft dough.—Annie Taylor.

GRAHAM COOKIES.

Two cups sour cream, two cups white sugar, two eggs, one-half cup molasses, four cups graham flour (sifted), one teaspoon of salt, soda and cinnamon two teaspoons. Drop with a wet teaspoon.—Mrs. Stephen Gage, Walled Lake.

COOKIES.

Three eggs, two cups sugar, one cup milk, one cup melted butter, three teaspoons baking powder in flour, flavor to taste and mix soft.—Mrs. R. Huddleston.

COCOANUT COOKIES.

One cup of butter, cup of sugar, three eggs, cup of cocoanut, cup of milk, one and one-half teaspoons of baking powder, pinch of salt, and enough flour to roll out thin. Bake in quick oven.—Mrs. F. Knight.

OATMEAL CRACKERS.

One-half cup butter and one-half cup lard melted, one cup brown sugar, one beaten egg, one teaspoon soda in two tablespoons hot water, one cup flour, three cups rolled oats. Roll thin and cut in squares with a knife. Bake quickly.—Kate Bennetts.

CHOCOLATE NOUGAT.

One cup granulated sugar, one-half cup butter, two eggs, one cup sour milk, one level teaspoon soda, one and one-half cups flour, one cup seeded raisins or one cup nuts or both, two quarters chocolate, one teaspoon vanilla, cream, sugar and butter. Drop the eggs in one at a time and beat all together. Add melted chocolate, then milk with soda in it.

Put in shallow pan and bake forty minutes in slow oven. Frost the top.—Kate Bennetts.

BROWN COOKIES.

One cup brown sugar, one cup shortening, two eggs, two tablespoonfuls hot water, one-half teaspoonful of soda, one cup molasses.—Mrs. M. Cook.

GINGER SNAPS.

One cup molasses, one cup sugar, one of lard, one tablespoonful of ginger, one teaspoonful of soda, dissolved in hot water, sufficient flour to roll very thin.—Mrs. C. E. Paull.

GINGER SNAPS.

Molasses one cup, brown sugar one cup, butter and lard mixed one cup, one egg, pinch of salt, ginger one teaspoonful, cinnamon and cloves one teaspoonful, soda one teaspoonful dissolved in one-half cup boiling water or coffee, flour enough to knead rather soft. Roll thin and bake in a quick oven.—Mrs. T. G. Hodges.

PLAIN COOKIES.

Sugar two cups, butter one cup, sweet milk one cup, cream of tartar two teaspoonfuls, soda one teaspoonful, flour to make a dough. Roll thin and bake in a quick oven.—Mrs. T. G. Hodges.

CREAM COOKIES.

One cup butter, one sugar, three eggs beaten light, one tablespoon lemon, one vanilla, three tablespoons milk, three teaspoons baking powder. Mix very soft with flour.—Mrs. Manley.

MOLASSES COOKIES.

Three cups New Orleans molasses, one cup lard, one-half cup butter, one-half cup brown sugar, one teaspoon cinnamon, four teaspoons soda, dissolved in three-quarters cup boiling water, two tablespoons ginger.

COOKIES.

Two cups flour, two teaspoons baking powder, one-half cup raisins, one-half cup sugar, one egg, enough flour to mix into a soft dough.—Mrs. R. K. West.

COOKIES (Good)

Two cups sugar, one cup butter, four eggs, two teaspoons cream tartar, one teaspoon soda, flour to roll.—Mrs. A. Bradburn.

OATMEAL COOKIES.

One cup shortening, one cup sugar, one cup fine oatmeal, one cup flour, one teaspoon baking powder, pinch of salt. Mix well together and add water or milk enough to make nice batter; roll thin and bake in quick oven.—Mrs. F. B. Trathen.

SUGAR COOKIES.

Two cups sugar, one cup butter, one cup sour milk, one teaspoon soda, flavor to taste, flour to roll.—Mrs. A. Bradburn.

GINGER COOKIES.

One egg, one cup brown sugar, one cup lard, one cup sour milk, one cup molasses, one tablespoonful of ginger and of soda.—Mrs. W. A. Bateman.

GINGER COOKIES.

One cup C. sugar, one cup N. O. molasses, one cup boiling water, one cup shortening, one teaspoon saleratus in the water, two teaspoons ginger, one teaspoon each of cinnamon and allspice.

Boil sugar, shortening, molasses and spices together twenty minutes. Then add water and saleratus and set aside to cool. When cool add flour enough to roll nicely. Roll thin and bake in quick oven.—Mrs. F. B. Trathen.

Fruit Cookies.

One and one-half cups sugar, one cup butter, one-half cup molasses, three eggs, one cup currants, one cup chopped raisins, one teaspoon all kinds of spices, flour to roll.—Mrs. F. B. Trathen.

ROLLED OATS WAFERS.

One cup rolled oats, one cup flour, one teaspoon baking powder, two-thirds cup butter, one-half cup sugar, one egg.—Mrs. John James.

CHOCOLATE COOKIES.

One cup light brown sugar, one-half cup of butter, one-half cup nuts, one-half cup raisins, one-half cup milk, one and one-half cups of flour, one egg, one-half teaspoonful soda in the milk, three tablespoonfuls of chocolate after melting. Bake in moderate oven. This may also be baked in a loaf.—Mrs. T. Burt, Mrs. J. E. Light.

HERMITS.

One-third cup butter, two and one-third cup sugar, one egg, two tablespoons milk, two cups flour, two teaspoons baking powder, one-third cup raisins, stoned and cut in small pieces, one-half teaspoon cinnamon, one-quarter teaspoon clove, one-quarter teaspoon mace, one-quarter teaspoon nutmeg.

Cream the butter, add sugar gradually, then raisins, egg well beaten, and milk. Mix and sift dry ingredients and add to first mixture.—Mrs. Addis Leeson.

KISSES.

Two cups oatmeal or rolled oats, two teaspoons baking powder, one table spoon butter, one cup sugar, two eggs, salt. (Grease and flour tins).

DELICATE CAKE.

One scant cup butter, two cups sugar, whites of six eggs, one cup of sweet milk, one cup corn starch, two cups flour heaping, little salt and flavoring.—Mrs. A. Bradburn.

SAFFRON COOKIES.

Cream one cup brown sugar and half cup butter, add three eggs well beaten, a little salt, one cup currants, a little lemon or citron peel, two an one-half cups flour, three teaspoonfuls baking powder, and one-half box saffron boiled in a little water. Bake in gem tins.—Mrs. Taylor.

HERMITS.

One cup sugar, one-half cup butter creamed, three eggs, one-half cup boiling water, one teaspoon soda in water, one cup chopped raisins, one teaspoon each of allspice, cinnamon, nutmeg, and cloves, flour enough to make stiff. Drop teaspoonful at time on buttered pan. Bake until brown. You may use chopped hickory nuts if you wish.—Mrs. F. B. T.

MOLASSES COOKIES.

One cup N. O. molasses, one-half cup sugar (light brown or white), one egg, one cup coffee (or milk), two tablespoons lard, one teaspoon soda in coffee, one-half teaspoon ginger, allspice and cinnamon, one teaspoon baking powder in flour enough to roll, pinch salt.—Mrs. "C. A. G."

GINGER COOKIES.

Two cups molasses, one cup sugar, one cup butter, one cup hot water, two teaspoons ginger, two teaspoons of soda, one teaspoon cinnamon. Mix thin and bake quick.—Mrs. E. E. Thompson.

GINGER COOKIES.

Two eggs, one cup brown sugar, one cup shortening, one cup molasses, four tablespoons vinegar, three teaspoons soda, one teaspoon ginger and enough flour to roll.—Mrs. W. J. Webb.

GINGER SNAPS.

One cup sugar, one cup syrup, half cup lard, half cup butter, one egg, two tablespoons vinegar, one teaspoon of soda mixed with vinegar, flour to thicken. Roll thin; bake in quick even.—Mrs. James Ashton

GINGER SNAPS.

Two eggs, one cup dark sugar, one cup molasses, two teaspoons soda, two teaspoons ginger. Let stand two hours, mix and roll out.—Mrs. Trofelet.

CREAM COOKIES.

One cup granulated sugar, one egg, one cup sour cream, one teaspoonful soda flavored with lemon. Handle dough very soft. Will keep one year.—Mrs. J. Prisk.

CREAM COOKIES.

Two cups of sugar, one cup of sour cream, one cup of butter, four eggs, one teaspoon salt, one teaspoon soda, nutmeg or vanilla. Mix soft.—Mrs. W. J. Webb.

COOKIES.

One and one-half cups sugar, one cup butter, one-fourth cup milk, one cup raisins, three eggs, two teaspoonfuls soda, one teaspoonful each cinnamon, cloves, allspice; piece citron chopped fine, flour enough to roll.—Mrs. Ludlow.

COOKIES.

Eight tablespoonfuls of granulated sugar, six tablespoonfuls of melted butter, four tablespoonfuls of sweet milk, two eggs, four teaspoonfuls of baking powder, three teaspoonfuls of vanilla or any flavoring desired. Stir the butter and sugar together, add the beaten eggs, then the milk, then the baking powder, flavoring and flour to make a dough. Roll into a thin sheet, cut any desired shape, sprinkle with sugar and bake in a quick oven.—Mrs. Helen Hargrave.

SUGAR COOKIES.

One cup of sugar, one cup of butter, one-half cup of sour milk, two eggs, one teaspoon soda, and nutmeg. Mix soft and roll thin. Bake in hot oven.—Mrs. W. J. Webb.

SOFT COOKIES. Good.

Take one cup of butter and two of sugar; rub them to a cream. Mix with them three well-beaten eggs, one tea cup of milk or cream, six cups of flour, one teaspoonful of saleratus, and a little nutmeg.—H. D. Martin.

ROCK COOKIES.

Two eggs, one cup brown sugar, one cup butter, one teaspoon baking powder, one teaspoon of vanilla. Flour until stiff.—Mrs. Trafelet.

LEMON COOKIES.

Four cups of sifted flour or enough for a stiff dough, one tea cup full of butter, two cups of sugar, the juice of one lemon, and the grated peel from the outside, three eggs whipped very light, beat thoroughly each ingredient, adding after all is in, a half teaspoonful of soda dissolved in tablespoonful of milk. Roll out as any cookies and bake light brown. Use no other wetting.—Mrs. A. H. Ryckman.

COCOANUT COOKIES.

One cup grated cocoanut, one and one-half cups sugar, three-fourths cup of butter, one-half cup of milk, two eggs, one large teaspoonful baking powder, one-half teaspoonful extract of vanilla, and flour enough to roll out.

OATMEAL COOKIES.

One and one-half cups of C. sugar, one cup of butter, two eggs, two cups of rolled oats, two cups of flour, two teaspoonfuls of baking powder. Roll thin.—Mrs. R. H. Rickard.

CURRANT COOKIES.

One cup sugar, one-half cup butter, three tablespoonfuls milk, two eggs, two teaspoonfuls baking powder, one-half cup currants, one-half teaspoonful lemon extract, two cups flour. Rolled thin. Baked in a quick oven.—Mrs. S. Sleep, Jr.

DROP MOLASSES COOKIES.

One cup molasses, three-quarters cup of sugar, one half cup butter, one egg, three-quarters cup boiling water on two teaspoons soda, four cups flour, one teaspoon ginger, one teaspoon cinnamon, little salt. Stir and drop in dripping pan.—Mrs. A. Bradburn.

LAYER CAKE.

Sugar, one cup, milk, one cup, butter, size of egg, one teaspoonful lemon extract, three eggs, one teaspoonful baking powder, flour to make batter. Bake in three layers.—Mrs. T. G. Hodges.



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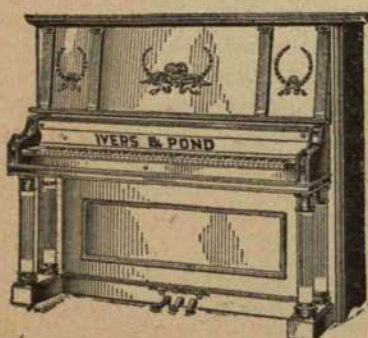
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Pies.

She walks in beauty like the night
Of cloudless climes and starry skies;
And lovely though she is to sight,
She is not lovelier than her pies."

COCOANUT PIE.

Scald one cup of milk, beat the yolk of one egg with two tablespoons of sugar, and one of corn starch. Mix with the milk, cook and stir until it thickens, take from the fire and add three-quarters of a cup of cocoanut and let cool, then add one half teaspoonful of vanilla and the white of the egg beaten to a froth. Have the crust baked, put in the custard and brown in oven.—Jessie Clark.

CHOCOLATE PIE.

Take three tablespoons sugar, one-half cake sweet chocolate, grated. Mix with the yolk of one egg, three-quarters of a cup of water, in which has been dissolved one and one-half tablespoons of corn starch. Put on stove and cook until thick, stirring all the while. When cold, flavor with vanilla and pour into crust. Make meringue of the white of the egg. Put on top and brown.—Mrs. James Burgan.

LEMON PIE.

One and one-half pints milk, three tablespoonfuls corn starch, one cup sugar, two tablespoonfuls butter, one teaspoonful each extract of lemon, cloves and cinnamon, juice of two lemons, yolks of three eggs. Boil milk, add corn starch, dissolved in little milk. When it reboils take off. Beat in yokes, etc. Pour at once into pie plates lined with paste having high brim.

LEMON TARTS.

One lemon, one cup sugar, one egg, one tablespoon of cake crumbs, one tablespoon of water.—Mrs. E. E. Thompson.

MINCE PIE MEAT.

Three pounds lean beef, one handful of salt, and half chopped, one pound citron, one teaspoon each spices, two pounds suet, four pounds raisins, half stoned, three pounds currants, one pint molasses, one pint cider. Sweeten; measure beef in a bowl and put in as much apples again.—Mrs. J. Stewart.

MINCE MEAT.

Three large lemons, three large apples, one pound of raisins, one-half pound of currants, one pound suet, two pounds sugar, one ounce

citron peel, one ounce lemon peel; half cup jelly apples may be chopped or grated.—Mrs. W. A. Bateman.

CREAM PIE.

Two cups sweet milk, one cup white sugar, one cup water, three eggs, two dessert spoons corn starch, one teaspoon vanilla. Take milk, sugar, one-half water and vanilla. Put on to boil one-quarter of an hour, then beat yolks of eggs. Put corn starch with one-half water; put into other half. Let cool a little.—Mrs. E. Trafelet.

CHOCOLATE PIE.

Three tablespoonfuls grated chocolate, one cup milk, one teaspoonful corn starch, three eggs, four tablespoonfuls sugar, a saltspoonful salt, one teaspoonful vanilla. Rub the chocolate smooth in the milk and heat to boiling; then stir in the corn starch. Stir until well thickened. Take from the fire and let cool. Beat the yolks of the eggs well with the sugar, and when the chocolate mixture is cool add salt and vanilla; put all together and whip up light. Bake with one crust. When done cover meringue made of the whites of the eggs and three tablespoonfuls of sugar. Return to the oven and brown.—Mrs. L. F. Lawrence.

PUMPKIN PIE

"What moistens the lip and what brightens the eye?

What calls back the past like the rich pumpkin pie?"

Two-thirds of a cup of pumpkin, two-thirds of a cup of sugar, one and two-thirds cups of milk, one egg, one teaspoon level full of ginger, one-half of a nutmeg. Bake one hour in a medium heated oven.—Mrs. A. H. Herron.

ORANGE PIE.

One orange grated, one cup of sugar, one egg, a little butter, one cup of sweet milk. Two crusts. Very nice.—Mrs. C. E. Paull.

FAMILY PIE CRUST.

One and one-half cupfuls of flour before sifting; scant one-half cup of White Cottolene; three tablespoonfuls water, pinch of salt.

This is for upper and under crust of a large round tin or yellow pie plate. Put the salt in the flour and sift it. Take the knife and use in mixing the shortening with the flour. When it is well cut together, put in the water very gradually, chopping the mixture and trying to avoid wet streaks. Do not knead it with the hands. Sprinkle some flour on the molding board; flour the rolling pin, take a little more than half of the crust and gather it into a little round pile, and roll it out from you. If it is not the proper shape turn it at right angles and roll from you again. When it is of the required size, cover the sides and bottom of the pie dish; finish the upper crust the same way, and make three or four gashes in it for the escape of steam. After the pie mater-

ial is put in, the upper crust put on, pinch the edges of the crusts neatly together.—Mrs. Owens.

LEMON PIE.

Yolks of two eggs, one cup of sugar, juice and grated rind of one lemon, one cup of grated bread crumbs, one cup hot water, small piece of butter. Use whites for frosting.

COCOANUT PIE.

Boil one pint milk, thicken with two tablespoons corn starch, stirred up in cold milk, piece butter size of hickory nut, three-fourths cup sugar, yolks of two eggs, one cup shredded cocoanut; flavor with vanilla. Bake crust first. Beat whites first, add a little sugar and put on top. Makes two pies.

MRS. W. E. MACK.

LEMON PIE.

Grated rind and juice of one lemon, two eggs, (save white) three tablespoons corn starch, three-fourths cup sugar, a lump butter about the size of a hickory nut, one-half cup boiling water. Cook about ten minutes. Bake crust first. Put whites of eggs on top.

MRS. W. E. MACK.

ORANGE PIE.

Yolks of two eggs, juice of two oranges and grated rind of one, one glass cold water, two-thirds cup sugar, three tablespoons corn starch. Cook till thick. Whites on top.

MRS. JOSLIN.

LEMON PIE.

One slice of bread, one cup of boiling water on the bread, one cup of sugar, one lemon, two egg yolks in pie; whites for frosting.

MINCE MEAT.

Two pounds lean beef boiled; when cold chop fine; one pound of suet minced fine, five pounds of apples paired and chopped, three pounds of raisins, seeded, two pounds of currants, one-half pound of citron, three tablespoons of cinnamon, two tablespoons of mace, one tablespoon of allspice, one tablespoon of fine salt, one grated nutmeg, three pounds of brown sugar, one-half gallon of sweet cider. This will keep until spring.

MRS. JOHN JAMES.

CREAM PIE.

Bake first one crust, being careful to pick it so that it will be flat. Filling for pie: Put one cup of milk over boiling water; when it is boiling beat the yolks of two eggs and one-half cup sugar together and stir in; then grate rind of one lemon, two tablespoons of corn starch, wet with milk and stir into boiling milk; when it becomes the consistency of thick cream take from fire and add juice of small lemon; when cool put in crust and beat the whites of two eggs, adding

two tablespoons of sugar, spread on top and bake in oven long enough to let egg brown nicely.

MRS. F. B. TRATHEN.

CREAM PIE.

One cup sugar, one quart of milk, butter, size of a walnut; when boiling thicken with corn starch; yolks of four eggs. Flavor to suit taste. Whites for frosting. Two pies.

MISS HOLLINGER.

COCOANUT PIE.

Make nice puff paste, roll out thin, bake in large, deep pie tin. Filling: One pint sweet milk, one small spoon butter, two eggs, two tablespoons sugar, two tablespoons flour, one teaspoonful vanilla. Heat the milk to boiling, add the butter, beat the yolks of the eggs, add the sugar and flour and some milk reserved cold; add to the boiling milk, cook three minutes, stirring all the time; flavor with part of the extract, turn into the shell, make a meringue of the whites of the eggs and one tablespoonful sugar, balance of flavoring. Turn over the pie and brown in the oven.

MRS. HELEN HARGRAVE.

LEMON PIE.

One tablespoonful of flour, two-thirds cup of sugar, one lemon, yolks of three eggs, leaving whites for frosting; one-half cup of water.

MRS. TAYLOR.

"MOCK MINCE PIE."

One cup crackers, rolled, one cup raisins, one cup sugar, one cup molasses, one-half cup vinegar, one pint water, one-half teaspoonful cloves, one teaspoon cinnamon.

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Puddings.

"He tastes the dainty cake,
Nibbles at the bread,
But thinks the puddings fine."
Finds the jelly toothsome,

COTTAGE PUDDING.

One cup sugar, two eggs, two cups cream, one pint flour, one and one-half teaspoonfuls baking powder. Beat the eggs and sugar together, add cream, then flour with the baking powder sifted in, pinch of salt. Mix to smooth batter and bake in hot oven thirty minutes.—Jessie Clark.

APPLE MERINGUE.

Spice and sweeten apple sauce. Beat in two or three eggs and pour into pudding dish and bake quickly. When well crusted pour on a meringue of the whites of three eggs beaten stiff with a little sugar. Brown slightly.—Jessie Clark.

ENGLISH PLUM PUDDING.

One pound raisins, one pound currants, one-quarter pound citron, one-half pound suet, one tablespoon cinnamon, one teaspoon each of cloves, mace and nutmeg; juice of one-half lemon and grated rind. One-half teaspoon soda, one and one-quarter pounds flour, one-half pound sugar, one-half pound butter, six eggs, one pint milk. Mix fruit together in large bowl and dredge with flour. Boil from five to six hours—Mrs. John Prisk.

BANANA PUDDING.

Bring to boil one pint new milk. Stir in two well beaten eggs mixed with scant half cup of sugar. Stir quickly until it comes to a boil. Slice four bananas in dish and pour the boiling custard on them and serve.—Mrs. Prisk.

CREAM TAPIOCA PUDDING.

Soak three tablespoons of tapioca over night in a little water; in the morning stir it into one quart of milk which has come to a boil, cook one-half hour, add a little salt. Beat the yolks of four eggs with one cup sugar, and three tablespoons cocoanut. Add to the tapioca and milk and cook ten minutes longer. Turn into dish and flavor. Make meringue of the whites of the eggs with powdered sugar, spread over the pudding, sprinkle thickly with cocoanut and brown delicately. Serve cold. Sufficient for eight persons.—Mrs. James Burgan.

GINGER PUDDING.

Half a cup of sugar, half a cup of butter, half cup of molasses, one cup of stoned raisins, one-half cup of chopped citron, two teaspoons ginger, one and one-half spoons of baking powder, three eggs a cup of warm water, three and one-half cups of flour. Steam in a mould one and one-half hours.—Miss Daniell.

PRUNE PUDDING.

Stew prunes till well done and then seed and chop; one cup, Beat till light the whites of six eggs, add one-half cup of sugar, and flavor. Stir the eggs lightly into the chopped prunes, pour into a buttered dish and bake thirty minutes in a moderate oven. It should be light. Serve with whipped cream, flavored and a little sugar added.—Mrs. Stephen Gage, Walled Lake.

CHRISTMAS PLUM PUDDING.

One and one-half pound raisins, one-half pound currants, one-half pound mixed peel, three-fourths pound bread crumbs, three-fourth pound suet, eight eggs, cut raisins in half, stone them, do not chop; wash and dry the currants and mince the suet finely. Cut the candied peel into thin slices; grate the bread crumbs fine. Mix dry ingredients and moisten with the eggs which should be well beaten. Stir well that everything might be thoroughly blended. Press the pudding into a buttered mould. Tie it tightly with a flour cloth and boil five or six hours.—Mrs. Trevithick.

FIG PUDDING.

Mix one cup of bread crumbs, one-half teaspoon of cloves, one teaspoon cinnamon, one-half cup figs, chopped and slightly floured, one-quarter cup sugar; beat three eggs, add to them one-quarter cup melted butter, one-half cup of flour, one teaspoon of baking powder. Steam in cups one-half hour.—Mrs. Stephen Gage, Walled Lake.

HARD SAUCE FOR FIG PUDDING.

One-half cup butter, one-half cup milk, one cup powdered sugar; cream, butter with hand, add slowly, then the milk very slowly. Flavor to taste.—Mrs. Gage.

RAISIN PUFFS.

Two tablespoons sugar, one tablespoon melted butter, two eggs, one cup raisins, three heaping spoons baking powder. Flour to stiffen. Put in cups and steam one-half hour.

Sauce for Above—One cup sugar, one pint water, butter size of an egg, pinch of salt, juice of one lemon. Thicken with a little corn starch mixed with a little cold water.—Kate Bennetts.

SNOW PUDDING.

One cup water, one cup sugar, let come to a boil and add two tablespoons corn starch, smothered with cold water. Boil four minutes.

Add juice of two lemons and pour over beaten whites of three or four eggs, and put in glass cups until ready to serve.

Cream Sauce for Snow Pudding—Take the yolks of the eggs, well beaten, stir into these: one and one-half cups milk and two tablespoons sugar, which has previously come to boil. Flavor.—Mrs. F. J. Goodsole.

AN EXCELLENT PLUM PUDDING.

Made without eggs. One-half pound of flour, six ounces raisins, six ounces currants, one-quarter pound of chopped suet, one-quarter pound of brown sugar, one-quarter pound of mashed carrot, one-quarter pound of mashed potatoes, one tablespoonful of treacle one ounce of candied lemon peel, one ounce of candied citron. Mix the flour, currants, suet and sugar well together; have ready the above proportions of mashed carrot and potato, which stir into the other ingredients; add the treacle and lemon peel, but put no liquid in the mixture or it will be spoiled. Tie loosely in a cloth, or if put in a basin do not quite fill it, as the pudding should have room to swell. Boil four hours. Serve with wine sauce. This pudding is better for being mixed over night.—Mrs. Trevithick.

BROWN BETTY.

Peel apples, cut in quarters and quarters in two. Place in a buttered bake dish. Make a thin batter about as stiff as a sponge or jelly cake with one-half tablespoon butter, one-half cup sugar, one egg, one cup milk, one cup flour, one teaspoon baking powder. Bake and try with a knife or needle as you do cake.

Sauce for Brown Betty.—Cream, a little butter and sugar, and add a dessert spoon of flour and a little nutmeg and make smooth, stir with boiling water and boil up.—Mrs. F. J. Goodsole.

GINGER PUDDING.

One-half cup of molasses, one-half cup hot water, one-third cup butter, one teaspoon ginger, one teaspoon soda, yolks of two eggs, salt. Flour enough to make a batter. Steam one hour.

Sauce for Ginger Pudding.—Whites three eggs beaten to a stiff froth, one cup pulverized sugar, juice of one lemon. Steam two minutes. You can use extract instead of lemon. Not quite enough sauce for the size of the pudding.—Mrs. F. J. Goodsole.

VERY NICE JELLY.

One-half box of gelatine soaked in cold water. Drain, add one quart of boiled coffee. Sugar to taste. Place away till the next day. Take sweet cream, beat well, add a little sugar; serve over the gelatine. Served for dinner in place of fruit.—Mrs. C. E. Paull.

CROW'S NEST.

Take apples sufficient to cover the bottom of a greased pudding dish;

pel, core and quarter. Make a batter of flour and sour milk, and one teaspoonful of soda. Throw over the apples; bake in a medium oven. For sauce use milk with grated nutmeg and sugar.—Mrs. C. E. Paull.

QUEEN OF PUDDINGS.

One quart of milk, one pint of bread crumbs. Soak for a short time. One tablespoonful butter, rub in one cup of sugar; add the yolks of five eggs. Grate the rind of one lemon, add one-half the juice, stir all together, bake. For frosting use the remainder of the juice of the lemon and whites of two eggs and sugar. Place in the oven until browned. Eaten cold.—Mrs. C. E. Paull.

CHERRY PUDDING.

One pint of cherries, stoned, two tablespoonfuls of sugar, one tablespoonful of butter, one teaspoonful of soda, one of cream tartar, two eggs, one pint milk. Sufficient flour to stiffen. Steam two hours.—Mrs. C. E. Paull.

RAISIN PUFFS.

Two eggs, small half cup of butter, one-half cup of sugar, two cups of flour, three teaspoons of baking powder, one cup of milk, one cup of chopped raisins. Steam in small cups three-quarters of an hour. Serve with any pudding sauce or sweetened cream.—Miss Darrell.

A CHRISTMAS PUDDING.

By Kate M. Post. (Written for the Boston Cooking School Magazine.)

Take what you have of prosperity, no matter how little it be;
Raized with the leaven of thankfulness, 'twill increase to full three times three.

Then put in some hospitality, and a quantity of good will;
A goodly portion of cheerfulness gives a pleasanter flavor still.
And sweeten it well with charity,—be sure and use plenty of that;
For, lacking this one ingredient, the whole will be tasteless and flat.
And spice it with fun and merriment, and with many a timely jest,
And bake it on the family hearth; of all places that is the best.
When served with sauce of kindness, 'tis a pudding fit for a king;
For it cannot be bought or paid for; it is far too precious a thing.

SUET PUDDING.

One cup suet, one cup raisins, one-half cup sugar, one-half cup molasses, one cup sour milk, one teaspoon soda. Flour to stiffen. Steam two and one-half hours.—Mrs. W. E. Mack.

TAPIOCA CREAM.

Three tablespoons tapioca soaked in cup of water over night. Add one quart of milk; stir together and cook in double boiler twenty minutes. Beat the yolks of three eggs and one cup of sugar thorough-

ly. Stir this into milk and flavor with vanilla. Beat the whites of the eggs to a stiff froth, and place in bottom of dish. Pour the mixture over them and serve cold.—Mrs. W. E. Mack.

NUT PUDDING.

One and one-quarter cups of flour. One-half cup of each of the following: Chopped suet, molasses, sweet milk, seeded raisins, one cup of English walnuts (chopped), one-third cup of chopped figs, one-half nutmeg, one-half teaspoonful soda, one-half teaspoonful salt. Mix like plum pudding. Steam one and one-half hours.

Sauce for Nut Pudding.—Beat to a cream one-third cup of butter, one half cup of powdered sugar; whip one-half cup of sweet cream, and beat into butter and sugar. Put into pan over hot water until foaming and smooth. Add white of beaten egg. Add any kind of flavoring.—Mrs. R. H. Rickard.

APPLE FLOAT.

One cup of granulated sugar, the white of one egg beaten to a stiff froth. Add one cup of apples baked in the oven. Just use the soft part of the apple. Any other fruit may be used such as strawberries.—

SUET PUDDING.

One cup molasses, one cup sweet milk, one cup of suet chopped fine, one cup of raisins, half cup currants, two and one-half cups of flour, one-half teaspoon of soda. Mix well. Salt or spice to taste, and steam two hours. Serve with hard sauce.—Mrs. R. H. Rickard.

BOILED PUDDING.

One pound suet, four eggs, one cup sugar, two cups sour milk, one teaspoon soda, one pound raisins, one pound currants. Flour enough to make a soft dough.—Mrs. R. K. West.

PLUM PUDDING.

Two pounds raisins, two pounds currants, chopped fine, one pound citron, one pound rolled crackers, one pound suet, four cups dark brown sugar, six eggs, one cup flour, one-half cup coffee, two and one-half teaspoonfuls of baking powder. Mix sugar, flour and coffee, then add the rest. Steam all day.—Mrs. R. H. Rickard.

PLAIN FRUIT PUDDING.

Take one and one-half cups of flour, one cup of bread crumbs, one cup of raisins, one-half cup of currants, two nutmegs, one cup of suet, chopped fine, two tablespoons of sugar, four eggs, one tablespoon of syrup, a little milk, one teaspoon baking powder. Tie this in a cloth and boil five or six hours. Serve with or without sauce.—Mrs. John James.

GOOD PUDDING SAUCE.

Beat together a cup of sugar, one-half cup of butter; add the yolks of two eggs well beaten. Stir in flavoring to taste, a pinch of salt, and one large cup of hot cream.

FLOATING ISLAND.

Beat the yolks of four eggs, stir in four large tablespoonfuls of white sugar; heat one quart of milk and add to the eggs. Boil until it creams. Flavor to taste. Dish and meringue with the whites of the eggs beaten to a stiff froth, with half a cup of some bright tart jelly. Put in shapes on custard and serve cold.—Mrs. Ellis.

EVE'S PUDDING.

If you want a good pudding, mind what you are taught,

Take eggs six in number, when bought for a groat,

Take fruit for which Eve her husband did cozen;

Well pared and well chopped, at least half a dozen.

Six ounces of bread, let moll eat the crust,

And crumble the rest as fine as the dust.

Six ounces of sugar won't make it too sweet;

Some salt and some nutmeg will make it complete.

Three hours let it boil without any flutter,

But Adam won't like it without sauce or butter.—K. D. M.

PLUM PUDDING.

One and one-half cups flour, one cup raisins, one-half cup currants, one cup suet, two eggs, one teaspoonful baking powder, nutmeg, allspice, cloves, suit taste. One-half cup light brown sugar, little lemon peel. If large pudding is desired double the quantity.—Mrs. Ellis.

PRUNE PUDDING.

One cup chopped prunes stewed, whites of five eggs; whip whites to a stiff froth, then add prunes and put in a pudding dish; set dish in another dish, with little hot water, and put in oven and bake twenty minutes, and serve with custard, using yolks of five eggs, one cup of milk, one-half cup of sugar.—Mrs. T. B. T.

PINEAPPLE SPONGE.

One pint boiling water, juice of one lemon, whites of three eggs, one-half box gelatine, two cups of sugar, one can grated pineapple. Soak gelatine in enough cold water to cover it; then add to the boiling water sugar and lemon juice. Boil five or ten minutes. Strain and let cool. Then add pineapple and whites of eggs well beaten, and beat frequently until it begins to thicken. Wet moulds with cold water and pour the mixture into them. Serve with whipped cream.—Mrs. David Paull.

COTTAGE PUDDING.

One tea cup white sugar, one-half cup of butter, one cup of sweet milk, one egg and a little cinnamon, one pint flour, one and one-half teaspoons of baking powder.—Mrs. E. E. Thompson.

CHRISTMAS PUDDING.

One-half cup brown sugar, one cup beef suet, chopped, one cup raisins, one cup currants, one-half cup molasses, one cup sweet milk, three cups flour, one teaspoon soda, one teaspoon salt, one teaspoon nutmeg, one teaspoon cinnamon. Steam three hours.—Mrs. MacMillan.

BLACK PUDDING.

Three eggs, one cup molasses, two-thirds cup brown sugar, two tablespoons melted butter, one-half teaspoon soda, sifted into flour enough to make like cake. Bake one-half hour. Eat with vanilla sauce. Mrs. C. A. G.

GRAHAM PUDDING.

One cup molasses, one-half cup of sugar, two eggs, one cup sweet milk, one-third cup butter, one cup raisins, one teaspoon soda, two and one-half cups graham flour, salt to taste. Steam two and one-half hours. Serve with sweetened milk, sweetened with nutmeg.—Mrs. W. J. Webb.

MOUNTAIN PUDDING.

One pint of sweet milk, yolks of two eggs, two tablespoons shredded cocoanut, one-half cup rolled cracker crumbs, one tablespoon sugar. Bake half an hour in moderate oven.

Frosting—Whites of two eggs, two tablespoonfuls sugar. Flavor with lemon. Return to oven and brown slightly.—Mrs. W. J. Webb.

SNOW PUDDING.

Two tablespoonfuls corn starch, one pint boiling water, a little salt. Cook as you do laundry starch. Add two tablespoonfuls sugar and the whites of three eggs beaten stiff. Stir this in starch while hot. Mould in cups. Serve with following sauce: Yolks of three eggs, one cup sweet milk, one cup sugar. Flavor to suit taste and cook as custard.—Mrs. W. J. Webb.



Three Gold Medals, Pan-American Exposition

DAINTY DISHES

MADE FROM

Walter Baker & Co.'s Chocolate and Cocoa



TRADE-MARK



CHOCOLATE LAYER CAKE



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WALTER BAKER & COMPANY, Limited
Established 1780 DORCHESTER, MASS.

Gold Medal, Paris, 1900

Icings and Frozen Dainties.

WALNUT ICING.

Two cups of brown sugar, one cup sweet cream, and butter the size of an egg, cook it until it will almost harden in cold water. Take from the fire and add one cup of walnut meat. Beat until almost cold, spread between layers and outside.—Mrs. W. H. Hosking.

QUICK FROSTING FOR CAKE.

Pulverized sugar mixed with milk until thick enough to spread.—Mrs. John Prisk.

EXCELLENT ICING.

An excellent icing is made by thickening with powdered sugar the juice of a lemon or of an orange and stirring until very smooth.

LEMON FILLING FOR TARTS OR CAKE.

Grate two whole lemons, add two cups sugar, three cups well beaten eggs, piece of butter half the size of an egg. Mix the ingredients thoroughly and place over the fire, stirring till it boils up and then set away to cool. This makes about three cupfuls.—Mrs. Ida Abraham.

FIG FILLING FOR LARGE CAKE.

Half pound figs chopped fine, 1 cup sugar, 2 of water; boil until thick; spread between layers when cold.—Mrs. C. E. Paull.

NEVER-FAIL FROSTING.

One cup gran. sugar, one-quarter cup boiling water, one-quarter teaspoonful cream tartar. Stir before putting on the fire; boil rapidly six minutes. Pour syrup on the white of an egg beaten stiff; boil five minutes; flavor. Do not stir sugar while boiling.—Mrs. (Rev) G. V. Hoard.

CHOCOLATE FILLING FOR CAKE.

One cup sugar, one-half cup grated chocolate, one egg, one and one-half teaspoon of vanilla; mix well together without whipping the egg separately.—Mrs. R. H. Rickard.

MAPLE FROSTING.

One cup pulverized sugar wet with maple syrup so it will spread nicely and add nuts.—Mrs. Trathen.

ICE CREAM AND DAINTIES.

"Oh, bother such a cook book! I've been all through it twice, an' it doant give no fancy dishes wot kin be made out of bread and water."—Life.

PINEAPPLE SHERBET.

Two quarts water, 1 quart sugar scant measure; 1 can grated pineapple, juice and pulp of 3 lemons. When it begins to freeze add the whites of 2 eggs beaten stiff. For orange sherbet substitute 7 or 8 oranges for the pineapple.—Mrs. W. E. Carpenter.

ICE CREAM.

Two quarts milk, 1 pint sugar, 8 eggs, 1 pint cream or milk, 1 teaspoon vanilla. Put milk, sugar and eggs over boiling water and let boil until thick; then strain and set aside to cool. When cold add cream and flavor, and freeze.—Mrs. F. B. Trathen.

PINEAPPLE SHERBET.

Pour one quart and a half of boiling water over three cups of sugar. To this add one can of grated pineapple, juice of two lemons and one tablespoonful of gelatine dissolved in a little hot water; cool and partly freeze; then add whites of four eggs beaten to a stiff froth. Freeze hard.—Mrs. John P. Bawden.

ICE CREAM.

Two quarts cream, 1 pint sugar, 1 teaspoon vanilla and white of 1 egg whipped very light—Mrs. F. B. Trathen.

ICE CREAM.

One quart milk, 1 quart cream, 1 pint sugar, 1 teaspoon vanilla.—Mrs. F. B. Trathen.

STRAWBERRY ICE CREAM.

One quart strawberries, one-half pint cream, one pint sugar, one-half pint of milk. Mosh the berries and sugar together, add cream and milk; then freeze.—Mrs. Rickard.

ICE CREAM.

Two quarts milk, 1 quart cream, 6 eggs, tablespoon flour, 3 cups sugar. Steam milk over hot water; when hot stir in flour. Strain when hot (half), then add eggs and finish straining. When cold add cream and flavoring.

LEMON ICE.

Four lemons, 1 orange (juice only), 2 cups sugar, 4 cups water (of the sugar and water make a syrup and let cool), white of one egg beaten light. Mix all together and freeze.

RASPBERRY ICE.

One pint fruit juice, juice of one lemon, sugar to taste, three pints water; mix together and freeze. z

CHOCOLATE ICE CREAM.

One quart rich sweet cream, one-half pound granulated sugar, 2 ounces chocolate flavored with 2 teaspoonfuls vanilla. Be very careful

to have the chocolate rubbed to smooth paste by having milk warm and adding very small quantity at a time. Mix all together and freeze.—Jessie Clark.

LEMON WATER ICE.

Juice of 6 lemons, 2 teaspoonfuls lemon extract, 1 quart water, 1 pound powdered sugar, 1 gill sweet cream. Mix together and strain. Freeze as ice cream.—Jessie Clark.

RASPBERRY WATER ICE.

Press sufficient raspberries through hair sieve to give three pints of juice, add 1 pound pulverized sugar and juice of 1 lemon with 1 teaspoonful raspberry extract. Place in freezer and freeze.—Jessie Clark.



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Confectionery.

"Sweets to the sweet."

ICE CREAM CANDY.

Three cups granulated sugar, one-half cup vinegar, one and one-half cups cold water, piece of butter the size of a walnut. Flavor with vanilla. Boil until hard enough to pull.—Mrs. Ashton.

CREAM.

Break the whites of two or more eggs into a glass measure and add an equal amount of water. Stir in powdered sugar until stiff enough to mould in shape. Form in balls and squares, press nut meats on top. For cocoanut creams add cocoanut and form in balls.—Mrs. A. E. Joslin.

STUFFED DATES.

Allow a quart of peanuts to a pound of dates. Slit the dates open along the side and remove the stone, filling its place with a peanut. Press the date together and roll in fine granulated sugar; if they are to be kept for any length of time, they should be closely packed in air-tight boxes.—Mrs. Taylor.

ORANGE CREAMS.

Use some of the cream and add grated rind and a very little of the juice.—Mrs. A. E. Joslin.

DATE CREAMS.

Remove stones and fill with cream.—Mrs. A. E. Joslin.

CHOCOLATE CARAMELS.

Three cups of C. C. sugar or very light brown, two-thirds of a cup of dark molasses (not syrup), one-third of a cup of cold water, one-third of a cup of new milk, one-third of a cup of pure chocolate. Pour in water, milk and molasses first, then the sugar and stir until the sugar has melted. Put in chocolate in a lump as soon as the boiling commences; and when the chocolate has melted put in butter (do not stir after this, as it may turn the candy to sugar). Grease a long shallow tin pan with butter and take two pounds of almonds in the shell or three-quarters of a pound out of the shell, roast them (but not to a brown), chop them into pieces about one-quarter of their size, spread these pieces over the bottom of the buttered tin and over this pour the candy when done.—K. D. M.

CHOCOLATE FUDGES.

Two cups confectioners' sugar, one-half cup sweet milk, two squares bakers' chocolate, butter size of a walnut. Boil eight minutes, remove from the fire and flavor with one-half teaspoon of vanilla. Beat five minutes; pour into a buttered pan and cut in squares when cold.—Mrs. A. E. Joslin.

ORANGE STRAWS.

One cup of orange peel cut into strips. Cover with cold water and put on stove; let boil twenty minutes, then drain and repeat twice more. Then put with it one cup of sugar and water to nearly cover. Boil till juice is nearly absorbed, then roll the stripes in granulated sugar and place on platter to dry.—Mrs. A. E. Joslin.

FUDGE.

Four cups granulated sugar, one and one-half cups milk, one-half cup cream, one tablespoonful vanilla, one-quarter cup grated chocolate (use Bakers'). Boil until it will harden after beaten a while. Test—Take a small quantity from kettle with a cold spoon.—Martha Pascoe.

BUTTER SCOTCH.

One cup molasses, one cup brown sugar, one-half cup of water, one teaspoon soda. Boil until brittle and pour on buttered tins until cool.—Mrs. A. E. Joslin.

ALMOND BARS.

Two pounds of light brown sugar, one-half cupful of water and pinch of cream tartar. When it boils stir in slowly 1 pound blanched almonds. Cook until the nuts are a light golden brown and turn into buttered pans to cool. When nearly cold cut into bars.—Mrs. Udall.

PEANUT CANDY.

Ten cents worth of roasted peanuts, roll the meats a little after removing the red skins. Put an iron spider over a heat till nearly smoking; then pour in one cup of granulated sugar and stir till it melts; Quickly stir in the meats and pour on a greased platter and flatten as thin as possible.—Mrs. A. E. Joslin.



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NEXT DOOR TO POST OFFICE.

Miscellaneous.

"However full, with something more,
We fain the bag would cram."

THE GOOD HOUSEKEEPER.

How can I tell her?
By her cellar,
Cleanly shelves and whitened walls.
I can guess her
By her dresser,
By the back staircase and halls.
Or with pleasure
Take her measure
By the way she keeps her broom;
Or the peeping.
At the keeping
Of her back and unused rooms.
By her kitchen's air of neatness
And its general completeness
Where in cleanliness and sweetness
The rose of order blooms.

CHARLOTTE RUSE.

One-fourth quart Cox's gelatine, one-half cup sugar, dissolved in the gelatine; whip a pint of cream very stiff, flavor with vanilla. Line mold with lady fingers. Turn in mixture.

MRS. SIMONSON.

FRENCH MUSTARD.

Three tablespoonfuls mustard, three tablespoonfuls granulated sugar, one-half teaspoonful salt, well worked together, then beat in one egg until smooth; add one teacupful of vinegar, a little at a time, working it all smooth, then set on the stove and cook three or four minutes, stirring all the time. If one likes, one teaspoon of olive oil can be added when it is cool, care being taken to get it well worked in.

L. CHILDS.

ROCKS OR HERMITS.

One cup of butter, one and one-half cups of pulverized sugar, two and one-half cups of flour, (good half), one and one-half cups of raisins (seed and chop fine), one-half teaspoonful of soda dissolved in a little hot water, three eggs, one pound English walnuts cut fine, one teaspoonful cinnamon, a little salt; drop on buttered tins size of walnuts and bake light brown.

MRS. W. MERCER.

CREAM PUFFS.

One cup hot water, one-half cup butter; boil together one minute; add one cup flour, sifted three or four times, stir constantly until smooth, remove from the fire and when cool add three well-beaten eggs; drop on a baking tin with a tablespoon, glazing the top of each puff with the white of egg. When cool enough after baking slit each puff near the top with a sharp knife. Just before using fill with whipped cream or thick custard. Sure to be good.

DUMPLINGS.

Two cups flour, four teaspoons baking powder, three-fourths cup milk, one-half teaspoon salt, two teaspoons butter. Mix and sift dry ingredients. Work in butter with tips of fingers, add milk gradually, using a knife for mixing. Toss on a floured board, pat and roll out to one-half inch in thickness. Shape with biscuit cutter dipped in flour. Place closely together in buttered steamer and steam twelve minutes.

A DELICACY FOR LUNCHEES.

Two eggs beaten separately and very light, stir in sifted flour until it can be rolled out on the moulding board; roll as thin as possible and cut in strips an inch wide and two inches long; fry a delicate brown in very hot fat; sprinkle either with powdered sugar or salt as you take them from the fat. To be eaten soon after frying.

MRS. A. E. FARNIE.

BOILED APPLE DUMPLINGS.

Six apples, three-fourths pound sweet crust sugar to taste; mode pare and take the cores of the apples without dividing them; sweeten and roll each apple in a piece of crust made by recipe; be particular that the paste is nicely joined; put the dumplings into floured cloths, tie them securely and put them into boiling water; keep them boiling from one-half to three-quarters of an hour; remove the cloths and send them hot and quickly to the table. Dumplings boiled in knitted cloths have a very pretty appearance when they come to the table. The cloths should be made square, just large enough to hold one dumpling, and should be knitted in plain knitting with very coarse cotton. Time, three-fourths to one hour or longer should the dumplings be very large.

MRS. TREVITHICK.

ANCHOVY BUTTER.

To every pound of butter allow six anchovies, one small bunch of parsley; wash, bone, and pound the anchovies well in a mortar; scald the parsley, chop it and rub it through a sieve, then pound all the ingredients together; mix well and make the butter into pats immediately. This makes a pretty dish if fancifully moulded, for breakfast or supper and should be garnished with parsley. It is also pretty for enbremets.

MRS. TREVITHICK.

CHEESE FINGERS.

This is a good way to use up pieces of pie crust that are left: Cut into strips as long as your finger and twice as wide; strew with dry, grated cheese and a little salt; double them lengthwise, pinch the edges together and sprinkle more cheese upon them. Bake quickly and serve at once.

BREAKFAST DISH.

One-fourth pound fresh cheese cut in thin slices in frying pan; one cup sweet milk over it, one-fourth teaspoonful dry mustard, salt and pepper to taste; butter size of an egg. Roll three Boston crackers fine and stir in milk as it begins to boil. Turn in warm dish and serve at once.

MRS. (REV.) ALFRED RAYMOND JOHNS, Hancock, Mich.

1. 2. 3. 4. CAKE.

One cup butter, 1 cup milk, two cups sugar, three cups flour, four eggs, one and one-half teaspoons baking powder; flavor with mace or nutmeg. This makes two square loaves. Frost one with white and the other with chocolate.

MRS. W. S. WHISLER.

VELVET SPONGE CAKE.

Two cups sugar, yolks of six eggs, beat fifteen minutes; add the well-beaten whites of three eggs and one cup boiling water; two and one-half cups flour, one tablespoon baking powder. Use the remaining whites for frosting.

ANNIE TAYLOR.

TUTTI FRUTTI CAKE.

Two cupfuls of sugar, one cupful of butter, one cupful of milk, whites of five eggs, four cupfuls of flour, two teaspoonsful of baking powder. Divide into four parts leaving one plain. To one layer add one-half cupful of chopped nuts, to a third one-half cupful of chopped raisins and citron, to the last layer add one-half cupful of cocoanut, either fresh, grated, or desicated, and the grated rind of lemon or orange. Put together with plain icing, having white layer at the bottom, the raisins and citron next, after that the cocoanut and nut layer at the top. Makes a prettier cake if baked in long or square tins.

MRS. A. W. BRAZ.

PORK CAKE.

One pound salt pork entirely free from lean or rind, chopped fine till like lard; one-half pint boiling water, one pound raisins stoned and chopped, one-fourth pound citron shaved fine, two cups sugar, one cup molasses, one teaspoon saleratus mixed with the molasses; add flour enough to make of the consistency of common cake. Stir in one ounce of nutmeg and cloves and two ounces of cinnamon. Should be baked very slowly.

MRS. G. A. WALKER.

FRUIT CAKE.

One pound brown sugar, one pound butter, one pound, or ten, eggs, one pound flour, two pounds raisins, two pounds currants, one-half pound citron, one nutmeg, one tablespoon cloves, two tablespoons of baking powder. After it is taken out of the oven and while warm pour over half pint of wine.

MRS. UDALL.

VELVET CAKE.

Two cups sugar, one cup butter, creamed yolks of six eggs, well beaten, seven teaspoons milk, one small teaspoon baking powder in one pound cornstarch, two teaspoons vanilla, one teaspoon lemon lastly whites of six eggs beaten. Bake in patty pans in quick oven.

MRS. R. HUDDLESTONE.

NEWGATE CAKE.

One cup sugar, one-half cup butter, cream and add two unbeaten eggs, one at a time, beating each one in carefully; one cup of sour milk, one teaspoonful soda in milk, one-half cup flour, one cut nuts, two squares chocolate, melted.

MRS. R. HUDDLESTONE.

CINNAMON ROLLS.

Roll rich pastry very thin and in strips four inches wide; spread brown sugar over them and sprinkle with ground cinnamon; cut in small pieces, roll up on one side and turn other end over, wetting the paste to keep the ends together; turn up the ends, lay pieces on tin plates, close together, bake until pastry is done.

DROP GINGER CAKES.

One cup of sugar, one cup of butter, one cup of molasses, one egg, one tablespoon soda, one teaspoon ginger, one cup boiling water, flour to make a soft batter.

MRS. E. TRAFELET.

ELEDIAN CAKE.

Three cups of milk, two cups of sugar, one cup of yeast, stir to a batter and let stand over night; in the morning add two cups of sugar three eggs one-half nutmeg, one tablespoonful of cinnamon and one pound of raisins. Brown sugar is much better than white for this cake and it is improved by dissolving a half teaspoonful of soda in a tablespoonful of milk in the morning. It should stand in the grease pan and rise until quite light before baking.

MRS. A. H. RYCKMAN.

LAYER CAKES OR LOAF.

One and one-half cup sugar, one cup butter, three eggs, one and three-quarters cups water, three teaspoons baking powder, one teaspoon flavoring; mix powder with flour, beat sugar and butter together, then add the eggs.

MRS. C. E. PAULL.

WELSH RAREBIT.

One and one-half pounds cheese, two eggs, well beaten, one tablespoon mustard, one teaspoon salt, one pinch of red pepper, one tablespoon butter, one cup of milk.

MRS. E. E. THOMPSON.

CREAM PUFFS.

One-half cup butter, one cup boiling water, four eggs, one cup flour. Put butter and water in saucepan and place on front of range. As soon as it boils add flour all at once and stir vigorously. Remove from fire as soon as mixed and add unbeaten eggs one at a time, beating until thoroughly mixed. Drop by spoonfuls on buttered tins one and one-half inches apart. Bake thirty minutes in a moderate oven.

FILLING FOR CREAM PUFFS.

Seven-eighths cup sugar, one-third cup flour, one-eighth teaspoon salt, two eggs, two cups scalded milk, one teaspoon vanilla or one-half teaspoon lemon extract. Mix dry ingredients, add eggs slightly beaten, and pour on gradually scalded milk. Cook fifteen minutes in double boiler, stirring constantly until thickened, afterwards occasionally. Cool slightly and flavor.

Open each puff with sharp knife and fill with cream.

MRS. ADDIS LEESON.

STONE CREAM OF TOUS MOIS.

One-half pound of preserve, one pint of milk, two ounces lump sugar, one heaped teaspoonful tous les mois, three drops essence of cloves, three drops of almond flavoring. Place the preserve at the bottom of a glass dish, put the milk into a lined saucepan with the sugar and make it boil; mix to a smooth batter the tous les mois with a very little cold milk; stir it briskly into the boiling milk, add the flavoring and simmer two minutes when rather cool, but before turning solid pour the cream over the jam and ornament it with strips of red currant jelly or preserved fruit. Tous les mois is a fine kind of arrowroot.

MRS. TREVITHICK.

CRUMPETS GOOD.

Take one and one-half pounds flour, one quart warm water, a cup of yeast, a tablespoon melted butter and one of syrup, one teaspoon salt; mix all together; set at night or six hours before baking; beat well at time of mixing and also just before baking.

MRS. TREVITHICK.

MUFFIN BREAD.

One cup milk, one pint flour, one egg, one teaspoon sugar, three teaspoons yeast powder, four tablespoons melted lard or butter, and a little salt.

MRS. TREVITHICK.

PANCAKES.

Beat three eggs with a pint of milk, add a pinch of salt, one teaspoonful baking powder, and sufficient flour to make a smooth batter. Fry in hot butter, roll over on each side. Drain and serve very hot with lemon and sugar.

MRS. S. TRATHEN.

HOW TOO PRESERVE A HUSBAND.

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



Introduction

Instructions For The Use Of Cottolene.

In the following recipes White COTTOLENE is used for shortening and frying. White COTTOLENE is made of triple refined Cottonseed Oil and choice beef suet, assuring users the purest possible shortening and frying fat, palatable and digestible. It can be used for many purposes in place of butter when it is impossible to use lard.

Prof. Wm. Jago, F. I. C., F. C. S., says of COTTOLENE:

"I find this substance to consist practically of 100 per cent Pure Fat, the following being actual results obtained by analysis: PERCENTAGE OF PURE FAT 99.982.

"I also caused to be conducted under my personal supervision, in the Baking Department of my Laboratory, practical tests of the use of COTTOLENE both in Cake and Breakmaking, with the following results: In very rich cakes, composed entirely of flour, sugar, eggs and fat, I found the 'shortening effect of 12 ounces of COTTOLENE practically equal to that of one pound best butter.'

"In breadmaking the employment of COTTOLENE in the proportion of from 6 to 8 ounces per bushel of flour used effects a marked improvement; the crust is shortened, and the crumb of the bread rendered moister.

"The use of this article effects a saving in working, as there is no loss of either weight or time in having to wash out salt and water.

"Finally, for hygienic reasons, COTTOLENE may with safety be used as a perfectly harmless and innocuous substitute for other fats employed for dietetic purposes.

(Signed) WILLIAM JAGO, F. I. C., F. C. S."

For the benefit of the initiated, we give the following directions for using this superior product:

In using White COTTOLENE for shortening, all rules for lard or butter hold good, except in quantity, ONE-THIRD LESS OF WHITE COTTOLENE BEING REQUIRED. This must be strictly observed or food will be too rich. For cakes, pastry, or other foods needing salt, always add salt as you would for unsalted butter—White COTTOLENE contains none.

In frying use the same amount of White COTTOLENE as you

would of lard, but care must be exercised in heating. Always put it on in a cold vessel—WHITE COTTOLENE heats without sputtering or smoking and quicker than lard, with the same heat. NEVER ALLOW IT TO SMOKE, as when it smokes it is burning. White COTTOLENE should be tested according to the nature of the food to be fried; viz., for fish balls, oysters, etc., drop a small piece of bread in the hot fat. If it browns quickly on coming to the top the fat is hot enough. Doughnuts, potatoes, fritters, etc., require slightly lower temperature as they must be cooked through while browning. Test the fat for these by dropping in a piece of dough. If it rises to the top and browns in one minute the fat is hot enough.

Recipes.

RUSKS.

Two cups of raised dough, one cup of sugar, one-third cup of White COTTOLENE, two well-beaten eggs, one-half teaspoonful soda, flour. Mix all together thoroughly with the hands, adding sufficient flour to make it stiff enough to mold. Set it to rise; when light make into biscuits and place on greased tins. Pierce the tops with a fork, then glaze them with sugar and milk. Bake in a moderate oven. Some add dried currants and a teaspoonful of grated nutmeg while mixing.

MRS. F. L. GILLETTE.

SALLY LUNN.

One-third of a cup of White COTTOLENE, one pint of milk, four eggs, one tablespoonful of sugar, one teaspoonful of salt, one-half cup of yeast, or one-third cake of compressed yeast, seven cups of sifted flour. Scald the milk when cold, add the White COTTOLENE, sugar, salt and yeast. Beat thoroughly and set it to rise over night. In the morning dissolve the soda in a spoonful of water, stir it in the batter with the well-beaten eggs. Turn all in to a well-greased cake dish to rise again. Bake about forty-five minutes and serve warm from the oven.

MRS. F. L. GILLETTE.

POP-OVERS.

Two cups of milk, two cups of flour, one teaspoonful of salt, three eggs, one small teaspoonful of melted White COTTOLENE. Beat the

eggs until very light, then add them to the milk and salt. Add this little to the flour to prevent its being lumpy. Strain it through a sieve; fill well-greased gem-pans half full. Bake in a quick oven about twenty-five minutes.

MRS. F. L. GILLETTE.

MINUTE BISCUIT.

One pint of sour or buttermilk, one teaspoonful soda, one-third teaspoonful White COTTOLENE; flour to make a soft dough. Have dough just stiff enough to handle; mix roll and cut out rapidly, with as little handling as possible, and bake in a quick oven.

MARION HARLAND.

BUTTER CRACKERS.

One quart of flour, two tablespoonsful White COTTOLENE, one-half teaspoonful soda, dissolved in hot water, one saltspoonful salt, two cups sweet milk. Rub the White COTTOLENE into the flour, or, what is better, cut it up with a knife or chopper, as you do in pastry; add the salt, milk and soda, mixing well. Work into a ball, turning and shifting the mass often. Roll into an even sheet a quarter of an inch thick, or less, prick deeply with a fork, and bake in a moderate oven. Hang them up in a muslin bag in the kitchen for two days to dry.

MARION HARLAND.



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 E. P. BAST, Assistant Cashier.

CAPITAL - - \$75,000.00.

SURPLUS FUND - \$20,000.00.

Comparative Statement for Three years at date of December 10th.

	1899.	1900.	1901.
RESOURCES:			
Loans and Discounts	186,349 46	233,127 52	451,311 89
Overdrafts	6 33	585 25	667 86
Bank Building and Fixtures.....	6,189 84	6,189 84	36,484 84
Due From Other Banks.....	34,320 10	42,658 79	37,290 22
Cash on Hand.....	58,174 90	48,974 17	81,162 71
TOTALS.....	285,040 63	331,535 57	606,917 43
LIABILITIES:			
Capital Stock Paid In.....	50,000 00	50,000 00	75,000 00
Surplus Fund.....			10,000 00
Undivided profits.....	8,902 17	13,608 32	16,270 39
Commercial Deposits	121,158 01	122,062 76	308,506 34
Savings Deposits.	101,980 45	145,864 49	197,140 70
TOTALS.....	285,040 63	331,535 57	606,917 43

We Pay 3 Per Cent on Savings Deposits. We Pay 4 Per Cent on Certificates of Deposits if Left one year. We Buy and Sell Foreign Exchange.

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 W. H. Thielman. James MacNaughton.

HOUSEHOLD HINTS.

"A word to the wise is sufficient."

The unsightly white marks on tables, caused by standing too hot dishes upon them, may be removed by the application of a little paraffine rubbed on to them with a piece of flannel. Afterward polish with alcohol.

Use soapy water for making starch. The linen will have a glossier appearance, and the iron will not be so apt to stick.

The best remedy for a sprained wrist is to let cold water run on it. Hold the wrist as far below the tap as possible, and let the water run on it for about five minutes every morning. Afterward bandage tightly and keep the bandage on until the next ablution.

To clean enameled saucepans: Dissolve half a teaspoonful of chloride of lime in a saucepan of water, and boil till all the stain is removed.

A cloth wrung out of a solution of carbolic acid and hung in a sick room will act as a disinfectant.

An expeditious way to remove ink stains from the fingers is to dampen the sulphur end of a match and rub over the offending spot.

Vinegar put into the water in which fish is boiled makes the fish more solid, and also improves the flavor. It will make stewed meat or poultry more tender.

To whiten the kitchen table: Spread it all over with a thin paste of chloride of lime and hot water; leave on all night and in the morning wash off.

Iron rust can be removed by salt mixed with a little lemon juice.

Bread and cake must never be put away warm in boxes or jars. The steam arising from it will make it mould quickly.

A little onion juice will lend an appetizing flavor to dishes prepared from left over meat.

Sharpen all kinds of fish sauce with lemon juice.

Onions peeled under water do not disturb the eyes.

The secret of making good starch is to have the water quite boiling and to boil the starch over the fire for a few minutes, to make it quite clear. The proportion of starch is about a quarter of a pound to two pints of water.

To prevent the saucepan burning when boiling milk: Rinse well with cold water before putting the milk in, and heat over a slow fire.

To give an appetizing flavor to a broiled beefsteak, rub a cut onion over the hot platter with the butter.

Save paraffine paper from cracker boxes to rub the flatirons on on ironing day.

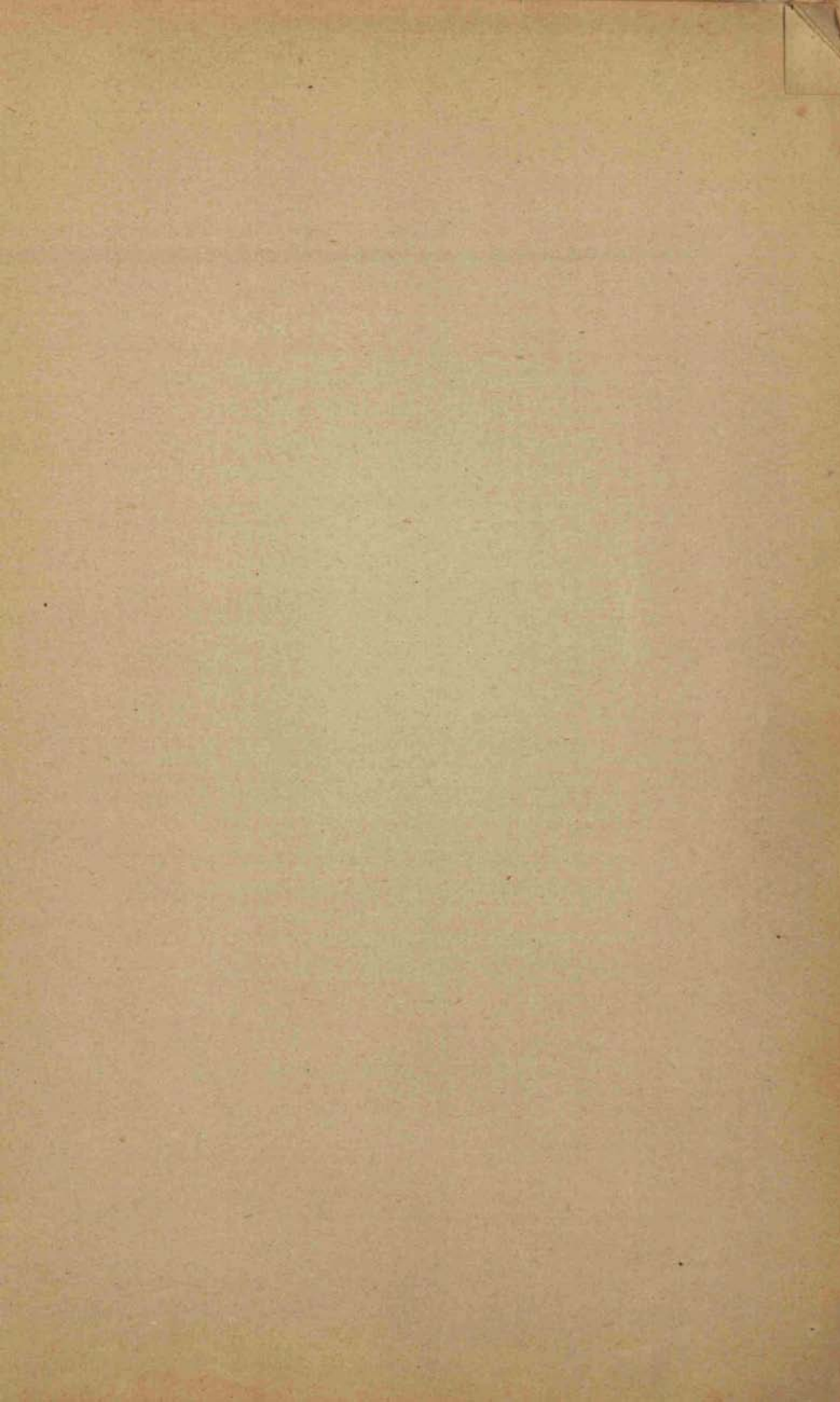
To keep lemons: Cover with cold water and change every week. This makes them ripe and juicy.

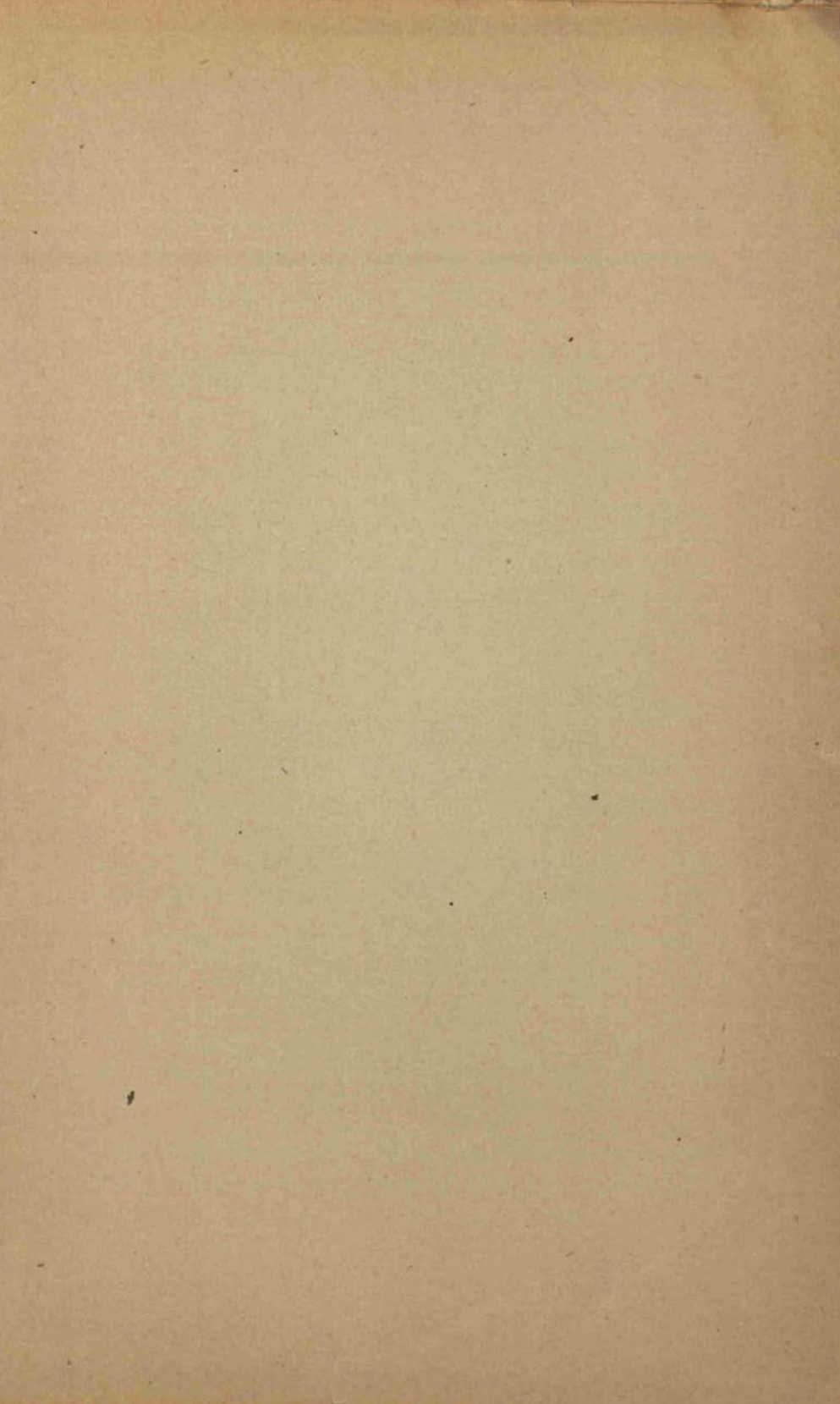
A few drops of oil of lavender here and there through a bookcase will save a library from mould.

To clean white straw: Brush with lemon juice and lay in hot sun. Repeat till all stains are removed.

To remove rust from muslins: Apply lemon juice and salt and lay in sun till stain is gone.

A very effective table decoration, especially for children's parties, is in the use of Christmas candles. Cut any stiff, bright colored paste-board into small circles, heart shapes or stars. In the flame of one candle hold the others one at a time so that the base becomes melted when it can easily be made to stand in the centre of the paste-board shape. These arranged on the table and burning have a very pretty effect.





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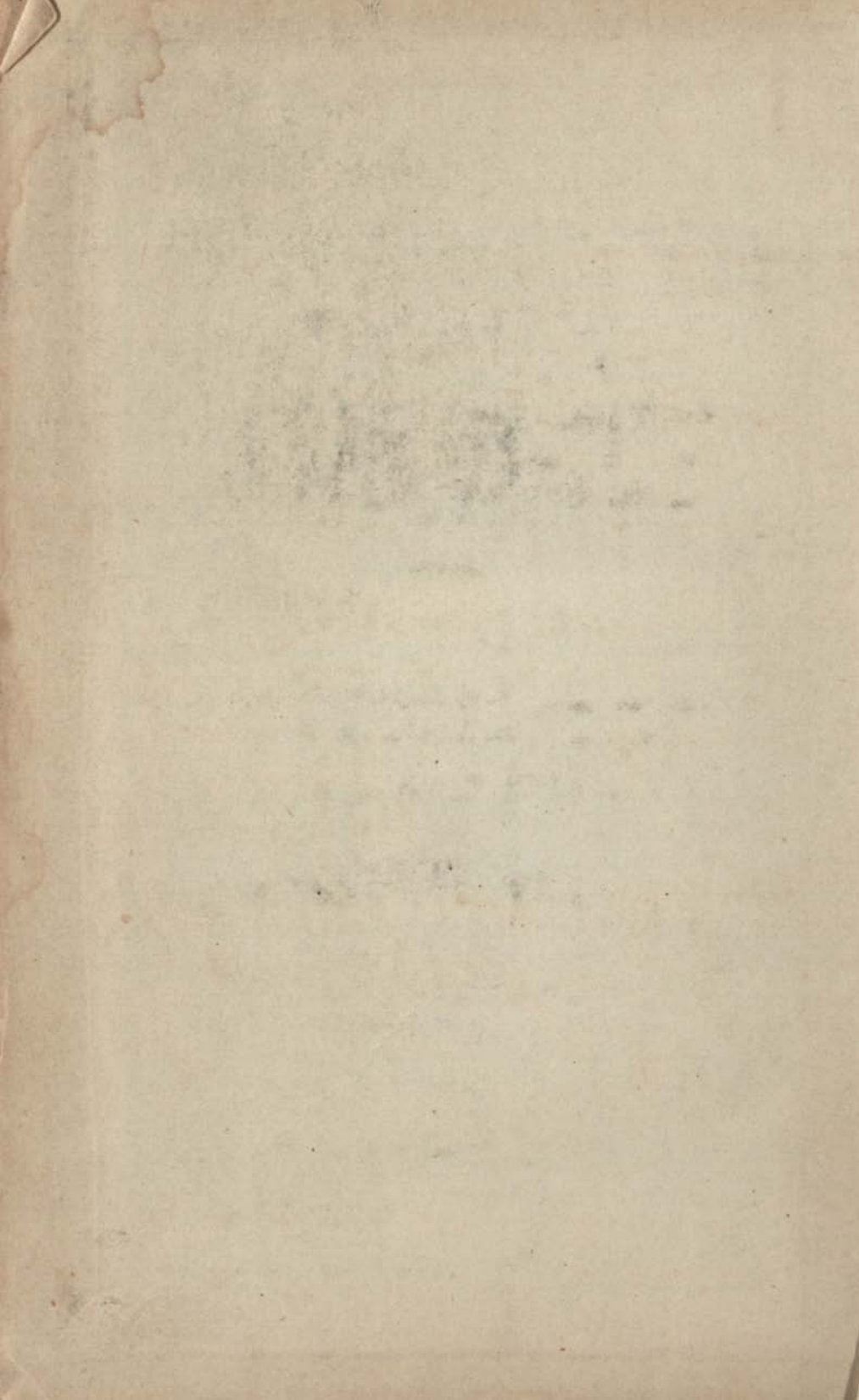
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