





4150-

A BOOK
OF
EXCELLENT RECIPES

COMPILED BY

WHATSOEVER CIRCLE OF
KING'S DAUGHTERS

OF

TRUMBULL AVENUE PRESBYTERIAN CHURCH,
DETROIT, MICHIGAN.

WM. GRAHAM PRINTING CO.
1897.

We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks.
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?

INDEX.

	PAGE
Bread,	26
Breakfast Cakes,	26
Cake,	31
Catsups,	61
Candies,	63
Chafing Dish,	65
Cookies,	42
Desserts,	49
" Frozen,	58
Eggs,	15
Fish,	8
Fried Cakes,	42
Jellies,	60
Meats,	11
Miscellaneous Recipes,	67
Oysters,	8
Pastry,	46
Pickles,	61
Poultry,	11
Preserves,	60
Puddings,	49
Salads,	21
Soups,	5
Spiced Fruits,	61
Summer Drinks,	58
Tea Rolls,	26
Vegetables,	17

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SOUPS.

"Expect spoon meat."

NOODLE SOUP.

Boil one onion in the soup stock with two tablespoons of parsley.

NOODLES.

Two eggs beaten light, a pinch of salt. Flour to thicken. Roll out and sprinkle with plenty of flour; roll up and slice very thin and drop into the soup and cook ten minutes.

M. RENNIE.

PEA SOUP.

Two quarts peas, three pints water, one onion, a few stalks of celery, if in season, if not use celery salt; one tablespoon of minced parsley. Boil until peas are done; thicken with two tablespoons of flour. Mash through a sieve, and add salt and pepper.

BOULLION.

Two pounds finely chopped beef, one quart cold water. Soak for one-half hour and then boil. Skim and add onion, celery, bay leaf. Simmer one hour. Strain and return to fire; boil and add white of egg beaten with one-half cup cold water, using shell. Boil five minutes and strain through wet flannel. Add salt and pepper. This will be a clear white liquid. To color use caramel. To make caramel heat and melt sugar in a frying pan, stirring all the time, and add a little water. Always serve bouillon in small teacups or bouillon cups.

TOMATO SOUP.

Take four good sized tomatoes, scalded and chopped; one pint of water, and a small quantity of baking soda; boil fifteen minutes. One quart of milk, a little pepper and salt, one tablespoon of butter, two rolled crackers, or a few bread crumbs to be added at the last.

MRS. STEVENSON.

SPONGE BALLS.

Put whites of two eggs in a teacup, fill the cup with milk and pour the contents into a stew pan; add one teacupful of flour and one ounce butter (or size of an egg); stir well over fire until the butter is thick and smooth; set it to cool, after which stir into it the two yolks, a few pinches of salt, a little mace (if liked), and drop into the boiling hot soup, a teaspoonful at a time. Cook from eight to ten minutes.

MRS. E. A. KITCH.

MOCK BISQUE SOUP.

Put one quart canned tomatoes in porcelain vessel to stew. Put most of three pints of milk in double boiler. In remainder of milk mix smooth one large tablespoon of flour, add to milk when boiling hot; let cook. Add one scant teaspoon of soda to tomatoes and rub through a strainer fine enough to hold the seeds; add butter, pepper and salt. Just before serving stir milk and tomatoes together. A little lemon juice improves the flavor.

MRS. D.

CREAM OF CORN SOUP.

One can of corn; heat and strain through cullender. Boil one quart milk and thicken with two tablespoons melted butter; mix with one of flour. Add corn and season.

GREEN PEA SOUP.

Boil one quart of green peas with one onion until they mash easily. Add a pint of stock. Cook two tablespoons of butter and one of flour until smooth. Then add to peas. Pour in one cup cream and one cup milk. Season and let boil up once. Strain and serves.

MRS. W. H. ROBSON.

CHICKEN BROTH.

Cut up chicken and put in kettle with four quarts of water. Stew until diminished to three quarts. Take out chicken, season broth and add a scant cup of rice. Cook until rice is tender. A cup of milk and a beaten egg may be added before serving if desired.

CLAM SOUP.

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

J. E. F.

POTATO SOUP.

Put two ounces of chopped bacon and six chopped onions into four quarts of water. Let boil fifteen minutes. Season with salt and pepper. Peel and slice one quart of raw tomatoes and boil all together until potatoes are reduced to a pulp.

JULIA.

STOCK FOR SOUPS.

Stock is made from meats or bones, or of cooked joints of meats (omitting the fat), to which may be added chicken, turkey, beef or mutton bones well broken up. Put all into cold water, without salt. Let it come slowly to the boiling point, then skim well. Set it back and let simmer gently for six hours until the meat is in shreds. Add pepper and salt. Strain into stone jar; let cool and remove grease. This will keep for some time, and may be used for various kinds of soups.

CREAM OF TOMATO.

One can tomatoes, one quart of milk. Season with onion, parsley, bay leaf and celery. Place tomato and seasoning over fire. Place milk in double boiler and thicken with two tablespoons of melted butter, two tablespoons of flour. When well cooked strain tomato and add one-fourth teaspoon sugar and stir all into hot milk and serve.

CREAM OF ASPARAGUS SOUP.

Cook one bunch of asparagus until tender. Remove the tips and put stalks into one quart of soup stock; simmer ten minutes; strain. Add the tips and heat again. Add slowly one cup of hot cream to the yolk of one egg. Add stock and season and serve hot.

MRS. J. C. ANDERSON.

CRONTONS.

Butter stale bread; cut in strips; brown in oven or fry, and serve with soup.

TOMATO SOUP.

Boil tomatoes until done with one small onion, add half as much boiling water as you have tomatoes. Mix together with a little of the water two tablespoons flour, one of butter, one-half teaspoonful salt, one teaspoonful sugar and a little red pepper. Strain and serve with slices of stale bread browned in a quick oven.

MARGUERITE RENNIE.

MOCK BISQUE.

One pint thickened cream. Just before serving add one-half cup hot strained tomato juice. Season with salt and pepper.

MRS. R. M. GRINDLEY.

CREAM SOUP.

One cup hot cream, two cups hot stock, and beaten yolk of one egg. Season to taste.

CORN SOUP.

One quart can grated corn, three and one-half cups (one-half pint cups) milk, one tablespoon onion. Cook for fifteen minutes in double boiler. Melt three tablespoons butter in sauce pan. Add two tablespoons flour. Stir this mixture in the hot milk and cook for two or three minutes. Beat in a tureen the yolks of two eggs with a little salt. Slowly add the hot strained soup. Add a little salt and pepper and serve.

FLORENCE DUNLAP.

FISH AND OYSTERS.

"He was a bold man who first ate an oyster."—Dean Swift.

ROAST OYSTERS ON TOAST.

Toast some slices of bread. Wash and wipe some large, fine oysters. Spread as many of these as possible on each slice of toast, season with salt, pepper and plenty of bits of butter. Put in a hot oven until the edges of oysters curl. Serve at once.

ESCALLOPED SALMON.

Take one can salmon and drain off oil. Put a layer of rolled crackers in the bottom of baking dish; then a layer of salmon, until the salmon is used; on every layer of crackers put small pieces of butter, a little salt, and moisten thoroughly with milk. Bake in a hot oven twenty minutes.

MRS. FANNIE A. BOWERS.

FISH TURBOT.

Steam a white fish until tender. Remove bones and sprinkle with pepper and salt and the juice and rind of one lemon. Slice an onion and boil until soft. Rub together one cup butter and one cup flour. Boil one and one-half pints of milk and add butter and flour, onion and two beaten eggs. In a buttered cake dish put alternate layers of fish and dressing. Serve with bread crumbs and bits of butter. Bake one-half hour.

MRS. M. L. BROWN.

SCALLOPED SALMON.

Fill the bottom of a tin pan with cracker crumbs, then one layer of salmon, continuing this until dish is full, having cracker crumbs on top. Season well with salt and pepper, cut over the top large pieces of butter. Fill dish full of milk and bake one hour.

MRS. H. SPENCER SMITH.

SALMON SOUFFLE.

Open a can of salmon and break into small flakes, removing the skin and bones. Cook together one-half cupful of milk and two tablespoonfuls of fine stale bread crumbs for ten minutes in a double boiler; add one level tablespoonful of flour and two tablespoonfuls of butter rubbed together to a paste, and stir until the mixture is thick and smooth. Add one scant teaspoonful of salt, take from fire and add the prepared fish. Whip the whites of three eggs very stiff, cut them lightly into the mixture, turn into paper cases and bake golden brown in a quick oven.

JENNIE MASON.

CLAM CHOWDER.

One quart clams, six large crackers. Fry a piece of salt pork in a kettle; taking it out soon and leaving the fat. Put in kettle two or three slices of onion. Have six potatoes cut up fine. Put in a layer of potatoes then one of clams, having clams chopped fine; sprinkle with pepper and salt; add a little onion and the bits of pork cut fine, then a layer of broken crackers; fill up the remainder in this way. Then add clam liquid and enough water to cover. Cook twenty minutes and just before serving add one pint of hot milk.

COD OMELET.

Break into small pieces the thickest parts of dressed cod, season with grated nutmeg and pounded mace. Beat six eggs well and mix with fish. Fry as an omelet and serve hot.

FANNIE.

CREAM SALMON.

Heat salmon in can and turn into platter, remove bones and skin and pour over it a cream sauce; yolks of eggs or parsley may be sprinkled over salmon.

Sauce—Stir into one-half pint of boiling milk two tablespoons melted butter mixed with two tablespoons of flour.

MRS. O. WARDELL.

BAKED TROUT.

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

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

Hollandaise Sauce—One-half cup butter, one-fourth saltspoon salt, yolks two eggs, speck cayenne pepper, juice one-half lemon, one-half cup boiling water. Rub the butter to a cream in a small bowl with a wooden spoon; add yolks at one time. Beat well. Add lemon juice, salt and pepper. Place the bowl in teakettle and stir rapidly until thickened.

MRS. J. R. McLAUGHLIN.

BAKED HALIBUT.

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

OYSTER PATTIES.

Line patty tins with rich puff paste. Wipe oysters well and season with salt and pepper. Place three or four in each tin and add a little butter to each. Wet the edges of the crust and cover, pinching the edges tightly together. Bake twenty minutes in hot oven.

FISH AND MEAT SAUCES.

Drawn Butter—One half cup butter rubbed well with two table-spoonfuls flour, put into a sauce pan with about one pint of boiling water, stir constantly until well melted. Throw in a sprig of parsley and serve at once.

Mint Sauce—One-fourth pint of vinegar, four tablespoonfuls of chopped mint and two of sugar. Let stand an hour or two before using.

CREAMED OYSTERS.

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

LITTLE PIGS IN BLANKETS.

Wash and dry large oysters. Cut fat bacon in very thin slices and cover each oyster with one, unning on with wooden toothpick. Broil or roast until bacon is crisp and brown. Serve hot, and without removing toothpicks.

J. E. M.

MEATS AND POULTRY.

"Some ha'e meat and canna eat,
And some ha'e none who want it,
But we ha'e meat and we can eat
And so the Lord be thankit."

CREAMED CHICKEN.

Put two cups of hot water, two slices of bacon cut fine, one tablespoonful of chopped parsley in stew pan; add your chicken, which should be in eleven pieces. Cover closely and cook slowly until tender. Make sauce by melting one tablespoon of butter in frying pan, add one tablespoonful of flour and mix to a smooth paste; take juice from chicken, strain with one-half cup of warm water, add to butter and flour when it thickens, draw from fire and add one-half cup of cream.

MRS. W. F. JOHNSON..

MEAT LOAF.

Two pounds of chopped round steak, one-half pound salt pork, small piece onion chopped fine, four slices of soaked bread. Salt and pepper to taste; summer savory to taste; one egg well beaten. Knead all into a loaf and put in well buttered bread tin. Bake one hour.

MRS. M. M. HOWELL.

ROLL OF VEAL.

Very thin round veal, one-fourth pound chopped ham (boiled), one-half cup finely chopped almonds. Mix and spread over veal; roll and tie. Boil one and one-half hours. While cooking add to the water onion, bay leaf, celery salt and salt. Serve cold and sliced.

HAM TOAST.

Thirty ounces lean ham, one ounce butter, chopped parsley. pepper and salt to taste. Mince ham fine; put into stew pan with butter and season. Shake until it comes to a boiling point. Serve on buttered toast.

MRS. E. A. KITCH.

CANNILON OF BEEF.

One pound of round chopped steak, yolk of one egg, one tablespoon parsley, one tablespoon melted butter, and two of bread crumbs, one teaspoon lemon juice, one teaspoon salt, one-fourth of pepper. Mix all together, roll in buttered paper and bake thirty minutes in hot oven. Serve with mushroom sauce. One tablespoon butter; one teaspoon flour; one cup boiling stock or milk; one tablespoon tomato catsup or two shakes pepper; one cup of chopped mushrooms.

TOMATO SAUCE FOR MEATS.

Cook tomatoes and add four cloves, onion parsley, bay leaf and cook ten minutes. Pass through cullender and serve. To each one-half pint add one tablespoon melted butter mixed with one of flour, salt, cayenne pepper and sugar.

CURRENT JAM FOR COLD MEATS.

Five pounds currants; five pounds of sugar; two pounds of raisins, seeded and chopped; five oranges, rinds of three grated, chop pulp of four and take out seeds. Cook fruit twenty minutes, add sugar and cook five minutes longer.

MRS. J. F. HASTY.

JELLIED CHICKEN.

Boil chicken thoroughly so the meat will fall away from the bones; then return to the water and keep it there over night. In the morning add pepper, salt and butter; chop very fine. Mix well and put into molds.

VEAL CUTLETS.

Trim cutlets nicely, roll in beaten egg, and then in cracker crumbs; salt and pepper, and then fry slowly in good drippings.

CHICKEN FRITTERS.

Cut cold chicken into small pieces and season with salt and pepper and juice of one lemon. Let stand one hour. Make a batter of two eggs, one pint of milk, a little salt and flour enough to make a thin batter. Stir the chicken in this and drop by spoonfuls into boiling fat; fry brown, drain and serve.

E. A.

MEAT SOUFFLE.

Cook one tablespoonful of flour in one tablespoon of milk and butter; add slowly one cup of hot milk seasoned with one teaspoonful of chopped parsley and one onion. Stir one cup of chopped meat into the sauce and when hot add the beaten yolks of two eggs, one half teaspoon salt and a little pepper and cook one minute. When cold stir in the whites of the eggs, beaten stiff; bake in a battered dish twenty minutes. Any kind of cold meat may be used.

MRS. J. F. HASTY.

VEAL LOAF.

Chop fine three pounds of leg or loin of veal and three-fourths pound of salt pork, chopped finely together; roll one dozen of crackers, put half of them in the veal with two eggs, season with pepper and a little salt if needed. Mix all together and make into a solid form, and then take the crackers that are left and spread smoothly over the outside; bake one hour and eat cold.

JENNIE McCRIE.

FORCE MEAT.

Soak a small loaf of bread in cold water; press water out and put bread in a basin with one-quarter pound sausage meat, or minced veal, chicken or game. Add one beaten egg, a small onion, salt, pepper, nutmeg and butter size of an egg.

CHICKEN PIE.

Line a pudding dish with a good pie crust. Cook chicken as for a fricassee and season with butter, pepper and salt. Fill the pan and pour the gravy over, thickened with a little flour. Bake in moderate oven.

ROAST TURKEY.

Procure a nice young turkey. Dress nicely, rub with pepper and salt inside and out. Fill with dressing made by pouring boiling water over bread crumbs, plenty of butter, salt and pepper and a little sage; the giblets cooked tender and chopped fine and one can oysters chopped. Stuff turkey and sew up. Make paste of flour and water; roll out and spread over turkey. Baste often. Take off cover when done and let brown. If a young turkey, three hours will be required.

MRS. H. M. HIGH.

BRAISED TURKEY.

Truss and stuff turkey as for roasting, using a force meat made of bread, minced chicken, mushrooms and sweet breads. Lard the breast with fat salt pork. Place turkey in pan, breast uppermost with sliced vegetables and sufficient broth to cover. Cook slowly and baste often. Garnish with stoned olives.

MRS. M. A. ROBSON.

VEAL LOAF.

Three and one-half pounds of minced veal, three eggs well beaten, one tablespoon pepper and one of salt, one grated nutmeg, four rolled crackers, one tablespoon cream, butter size of egg. Mix these together and make into a loaf, roast and baste like other meats.

MRS. H. M. BAKER.

MEAT BALLS.

Mix chopped cooked meat with chopped nuts, one egg, salt, pepper and parsley. Make into small balls and place in pans; pour over strained tomato and bake twenty minutes. Place balls on platter and let tomato cook until slightly thickened, then pour over balls and serve.

PRESSED MEATS.

Take a beef shank with about five pounds of meat on it; have it cut in four pieces that it may easily go in the vessel; cover with cold water and boil until the meat drops from the bone. With a skimmer take all the meat out of the liquid and remove all bones, fat and pieces of gristle, then shred fine. Separate the grease from the liquid; add the latter to the meat with three teaspoons of salt, one of pepper and one desertspoon of Worcestershire sauce. Set in a cool place to harden. Shank should boil not less than four hours.

JANE C. MACKIMMIE.

MEAT LOAF.

Three pounds round beef steak or neck of beef and one-quarter pound of salt pork chopped fine, two and one-half cups cracker crumbs, one and one-half cups sweet milk, one egg, one tablespoon of butter, one of salt, one teaspoon of pepper. Mix thoroughly; make in two small or one large loaf. After it is in the pan pour over three tablespoons water. Bake one hour.

MRS. W. J. MURRAY.

DRESSED TENDERLOIN.

Secure the largest size possible and cut thin lengthwise down the center, being careful not to go through, just enough to make them flat. After a little pounding, season with sage, pepper and salt to suit. Then lay a thick roll of moist dressing (same as used for turkey or chicken) on one and place another on top of this. Wrap the whole with white cord and put small pieces of butter and lard alternately over them. Roast in a moderate oven one and one-quarter hours, putting a little boiling water into the pan just before going in. Baste often.

MRS. FRANK G. FELKER.

SLICED TONGUE.

This quantity is sufficient for two beef tongues. Wash the tongues thoroughly in strong salt and water. Mix together one cup of salt, one-half cup brown sugar, one-half nutmeg, one-half teaspoon of saltpetre, one tablespoon each of ground cloves, cinnamon and allspice. Rub the mixture well into the tongues every day for two weeks. Keep them in an earthenware or porcelain dish in a cool place. Boil until tender, skin and curl tightly round in a bowl. Place a heavy weight on it; let stand till cool. This is delicious.

ISEY FOX.

ECCS.

"As full of mischief as an egg is of meat."

EGG AND CHEESE SOUFFLE.

Four tablespoons grated cheese, one-half cup milk, four tablespoons butter, three whites of eggs, two yolks, one-half teaspoon salt, pepper, four slices of bread crumbled. Stir milk and bread over fire, add cheese, butter, salt and pepper, and again stir. Remove from fire and add yolks and beaten whites. Bake twenty minutes in greased pan and serve immediately.

EGG VERMICELLI.

Heat one cup of milk. Melt in sauce pan one-half tablespoon butter, add one tablespoon flour, then add hot milk a little at a time, add one-fourth teaspoon salt. Separate whites and yolks of three hard boiled eggs. Put yolks in strainer, cut whites fine and add to sauce, then pour over four slices of toasted bread. Put yolks through strainer over top and garnish with parsley.

MRS. J. F. HASTY.

EGG TIMBALES.

Six eggs, one-half cup cream, one-half teaspoon salt, pepper. Beat eggs and cream, salt and pepper, and place in buttered timbale cups, and put these in a pan of hot water and bake fifteen minutes. When done place on platter and pour around them a cream sauce, made by heating milk in double boiler and thickening with two tablespoons melted butter and two of flour, mixed together.

OMELET.

Three eggs (the whites beaten separately), one cup milk, pinch of salt, one heaping teaspoon flour. Beat thoroughly, then add the whites. Put in hot tin greased with butter. Bake fifteen minutes.

CARRIE BOOTHROYD.

VERMICELLI EGGS.

Take five or six eggs, hard boiled. Cream the whites and serve on toast with the yolks crumbled over top. Crumble yolks with a fork.

MRS. LAW.

SHIRRED EGGS.

Use little pans or saucers and place one egg in each. Sprinkle with salt, pepper and grated cheese, and bake two minutes or more.

FRENCH SCRAMBLED EGGS.

Place one tablespoon butter, one-half cup milk in pan and boil. Stir into this four beaten eggs till dry. Serve on toast.

FROTHED EGGS.

On each piece of toast place beaten white of egg, with yolk in center, salt and pepper and bake two minutes.

STUFFED EGGS.

Boil eggs hard, remove shells and cut in two, either way as preferred; remove the yolks and mix fine with pepper, salt and a little mustard and vinegar or chopped sour pickles. Stuff whites with this smooth, and put halves together again.

MRS. J. H. ACKER.

OMELET.

Take fresh eggs, break the eggs in a bowl, and to every egg add one tablespoon milk, and whip the whole as thoroughly as for sponge cake. The omelet pan must be so hot that butter will melt almost brown in it, but not quite; pour the egg into the buttered pan and set in the oven for a few minutes.

JENNIE McCRIE.

EGG SANDWICHES.

Boil hard six eggs. When cold chop fine, add salt, pepper and a pinch of mustard, then vinegar enough to moisten the mixture. To spread between thin slices of bread and butter with a leaf of lettuce.

MRS. T. L. MARKER.

CHEESE OMELET.

(Always one tablespoon water to each egg.)

Four eggs, four tablespoons water, one tablespoon butter, one-half cup cheese, salt and pepper. Beat eggs and add water. Let butter melt in pan and pour in the eggs, and shake pan until eggs become solid. When partly done sprinkle with cheese and salt and parsley if desired. Loosen from bottom and sides of pan and roll as jell cake, with a knife, and turn into a platter.

IDA WARDELL.

VEGETABLES.

"Things which in hungry mortals' eyes find favor."

STUFFED TOMATOES.

Take large firm tomatoes, cut a round place in top of each and scrape out all the soft part. Mix with stale bread crumbs, chopped onion, parsley, butter, pepper and salt. Fill tomatoes and bake in a moderate oven with a little butter in pan.

FRIED TOMATOES.

Dip thin slices of ripe tomatoes into flour, salt and pepper and fry until brown.

CORN FRITTERS.

Grate the corn and scrape milk out of cob. Add one egg for every ear of corn; beat well and fry.

MRS. R. M. KEYSER.

CORN OMELET.

To one can of corn add one tablespoon flour, one well beaten egg, three tablespoons butter, salt, pepper and cup of milk and a few cracker crumbs. Bake to a light brown.

MRS. IRA E. RANDALL.

CANNED MUSHROOMS WITH BROWN SAUCE.

Brown one tablespoon of butter in a sauce pan. Add one large tablespoon of flour and brown again. Add one-half cupful of the mushroom liquor and one half cupful of beef stock. When smooth and thick add the mushrooms; season to taste and serve on toast.

F. H. B.

EGG PLANT.

Cut in slices and lay in cold salt water for an hour, then roll in egg and cracker crumbs and fry in butter.

J. R.

FRENCH FRIED POTATOES.

Slice potatoes lengthwise and let remain in cold water for an hour. Dry well and then fry in hot lard. Before they are quite done take them out with a skimmer and drain, then return to the lard and let cook until done. This will make them puff up. Sprinkle with salt and serve hot.

TOMATO MACARONI.

Boil two sticks of macaroni, broken in inch length, in a quart of water. After it is sufficiently boiled add a cup of tomato juice, one teaspoon butter and seasoning. Before serving add one cup of sweet cream.

MRS. McDONALD.

DEVILED TOMATOES.

Cream two tablespoonfuls butter, add one level teaspoon dry mustard, saltspoon of salt and a bit of cayenne pepper. Add the mashed yolk of a hard boiled egg and also one raw egg slightly beaten. Add little by little one and one-half tablespoons of hot vinegar and cook until it thickens. This sauce is to be poured over three tomatoes which have been skinned, cut in very thick slices, seasoned with salt and pepper, dredged with flour and fried in butter.

NEW ENGLAND BAKED BEANS.

After picking over and washing the beans, put them into clean cold water and let them stand over night. In the morning drain this water off. Put on more water with a heaping teaspoon of saleratus. Bring them to a boil in this, then drain and rinse. Now put them into your bean pot with nearly one pound of salt pork or corned beef to one quart of beans and one tablespoon of molasses, salt to suit your taste, score the pork or corn beef and put it down into the beans. Pour boiling water over the beans until it is one-half inch or so above the beans. Set the pot in a hot oven; let them bake from four to six hours. If you wish the pork baked dry, about one hour before they are done take the cover off and lift the pork above the beans. Leave the cover off, shut the oven door and let them bake. When done they should be a nice brown color and juicy. None of your white looking things we see in tin pans sitting in windows for a New Englander.

MRS. E. A. WILLARD.

MACARONI AND CHEESE.

Put one pound of macaroni in a dish, season with salt and cover with boiling water. Cook until macaroni is tender, then remove and drain. Put in a baking dish a layer of the boiled macaroni and grate over it a layer of very dry cheese. Season with salt and pepper. Fill the dish with these layers of macaroni and cheese. Beat together an egg and a cup of milk. Pour over the macaroni. Put bits of butter on top layer and bake in a moderate oven. This amount of cheese and macaroni will nearly fill a two quart basin.

MISS ARMSTRONG.

CORN AND TOMATOES.

Take one can of corn, two cups of tomatoes, butter a dish and put in a layer of tomatoes, season with pepper and salt and sprinkle with cracker crumbs and little pieces of butter, and then layers of corn, seasoned with salt, pepper and so on until dish is full, having cracker crumbs for top. Bake half an hour.

MRS. R. J. SERVICE.

HOLLANDAISE POTATOES.

Peel six or eight potatoes, boil until done. Drain and salt and drop over them two tablespoonfuls butter cut into bits. Partly cover and set at the side of the fire, shaking and basting every few minutes. When they have absorbed most of the butter, sprinkle over them one teaspoonful of lemon juice and serve in a heated dish, pouring over them the remainder of the butter.

STUFFED POTATOES.

Select smooth potatoes, bake in moderate oven one hour. Cut potatoes lengthwise with sharp knife with a sawing motion. For every six pieces take about one-half cup of milk, two rounding tablespoons butter, one level teaspoon salt, whites of two eggs, four shakes white pepper. Add salt, pepper and butter. Mash well while adding. Have milk hot and add slowly, add beaten whites gently last thing before putting back in shells. Use the yolks for glacing tops. Brush light over tops. In putting in shells don't try to smooth or pack. Heap a little. Put in oven until brown about fifteen minutes.

COOKED CUCUMBERS.

Pare and remove seeds. Steam twenty minutes and serve with sauce. Rub together two tablespoons melted butter, one of flour and stir into boiling water; pour over cucumbers.

SCALLOPED CAULIFLOWER.

Boil cauliflower in a net, clip in clusters and set in buttered bake dish and season with butter, salt and pepper. Beat one cup grated bread crumbs with two tablespoons melted butter, four tablespoons of milk and one beaten egg. Season with salt and pepper and pour over the cauliflower. Bake ten minutes in a hot oven with bake dish covered, then let brown.

POTATOES AU GRATIN.

One pint potatoes sliced in cubes, one-half cup cream or milk, one-half cup stock, one tablespoon flour, two tablespoons butter, four large tablespoons cheese, one-half teaspoon salt, a little white pepper, yolks of two eggs, one-third cup dry grated bread crumbs with one tablespoon butter. Cook potatoes gently about twenty minutes. Rub together butter and flour and add to boiling milk and stock; stir until thick and add pepper and salt. Remove from fire and stir in the beaten yolks and grated cheese. Put layer of potatoes, then sauce and so on, the last layer being sauce. Sprinkle with bread crumbs and brown in oven.

STUFFED CUCUMBERS.

The vegetable, unpeeled, is cut into sections two inches long and then cooked until tender in boiling salted water. The center is then scooped out, leaving a half inch thickness all round the bottom as well as the sides, thus making lovely green cups of the vegetable. These cups are then filled with creamed chicken, sweetbreads, mushrooms or any delicate filling. If chicken is used, the bird is boiled, the skin removed and the white meat chopped and thinned with white sauce. If mushrooms are used, cook until tender, chop in small dice and mix with the sauce. Sweetbreads are prepared in the same way. White sauce is made by thickening milk until it is creamy in consistency, using butter and flour rubbed to a paste. Another nice filling for stuffed cucumbers is made of seasoned, chopped meat, a bit of onion, parsley, or any sweet herbs at hand being used for the seasoning. Fill the cucumbers, add a bit of butter to the top of each and bake in the oven. Serve with a browned meat gravy.

MRS. CHARLES HOLTON.

PARSNIPS.

Wash and scrape parsnips and cut lengthwise; boil until tender, then fry in butter and sprinkle with salt.

ASPARAGUS AND EGGS.

Cut about two dozen stalks of asparagus into inch lengths and boil until tender. Drain and pour on one cupful of drawn butter, stirring until hot; then pour into bake dish. Break six eggs on top, put a little butter, salt and pepper on each and put in hot oven until eggs are set.

SALADS.

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

POTATO SALAD.

One cup sour cream and one tablespoon Durkee's dressing. Slice onions and cold boiled potatoes very thin in layers and add vinegar to taste. Beat yolk of one egg with the cream, add a little salt and pepper and pour over potatoes.

SELECTED.

CABBAGE SALAD.

Two large raw eggs well beaten, six tablespoons of cream, one-half teaspoon salt, six teaspoons vinegar, small piece of butter. Put on fire and stir constantly until quite thick. Have half a head of cabbage chopped fine, sprinkled with salt. Add to the dressing when cold two tablespoons of cream and some sugar. Pour over the cabbage.

MABEL HUGHES.

SALMON SALAD.

Open can and place in water, allowing it to boil twenty minutes. After pouring off all oil place in vinegar with some cloves over night. The next day pour off vinegar and add chopped cabbage and celery to fish, and mix with the following dressing: One egg, butter-size of walnut, one tablespoonful flour, one tablespoonful sugar, one teaspoonful mustard, one teaspoonful salt, two-thirds cup sweet milk. Cook in custard kettle until thick as cake filling, and while hot add vinegar enough to make it tart. If too thick add more milk.

MISS DART.

SALAD DRESSING.

Four tablespoonfuls cream, one teaspoonful sugar, just enough lemon juice to thicken. For lettuce, equal quantities of sugar, lemon juice and ice water.

MRS. ARVER.

FRUIT SALAD.

Six bananas, four oranges peeled and cut into small pieces, yolks of three eggs, one cup powdered sugar, one-half teaspoon salt, juice of two lemons, three tablespoons sherry. Directions—Cream the yolks and sugar together, gradually adding the lemon juice, salt and sherry. Bananas should not be peeled until ready for use, then put together with the oranges in layers, adding three spoons of dressing for each layer. Have all ingredients ice cold.

MISS E. BEATRICE FARQUHARSON.

NUT SALAD.

One cup English walnuts, one cup blanched almonds, two heads celery cut up, one pound minced chicken or veal. Dressing—Yolks of two eggs, one teaspoonful sugar, one-half teaspoon salt, one-fourth teaspoon pepper, one teaspoonful mustard, one-fourth cup vinegar. Cook in boiling water until thickened; when cold thin with cream, pour over the salad and serve on lettuce leaves.

MARQUERITE RENNIE.

CABBAGE SALAD.

Chop small head of cabbage fine and season with salt and pepper. Dressing—Yolk of three eggs, one-half cup water, one-half cup vinegar, one tablespoonful sugar, one corn starch. Boil all together.

MISS STEWART.

EGG SALAD.

Twelve hard boiled eggs, one-half pint cream, butter size of an egg, a little chopped parsley and flour. Slice eggs and after each layer of eggs add one of bread crumbs, over which pour cream. Continue until dish is full, then bake until brown. Garnish with parsley and serve hot.

CHRISTINE.

LOBSTER SALAD.

Cut lobsters into small pieces, add a little of the fat and coral. Season with pepper and salt and moisten well with Mayonnaise dressing. Put on platter, garnish with lettuce leaves, pour on more dressing and then place slices of hard boiled eggs and olives on top.

E. M. A.

TOMATO SALAD.

Remove skin and cut out the green stem. Pour into center boiled Mayonnaise dressing and serve on lettuce.

ELLEN ANDERSON.

MEAT SALAD.

Cut cold meat into slices and mix with half the quantity of celery. Season with salt and pepper. Serve on lettuce leaves with Mayonnaise dressing.

SALAD DRESSING.

One heaping teaspoon dry mustard, one tablespoon sugar, one tablespoon salt, and a small pinch of red pepper. Put all in an earthen dish and rub smooth, add one egg and rub to a paste. When smooth add two more eggs and one cup of vinegar. Put in a frying pan four tablespoons butter; when melted add one tablespoon flour and rub smooth, then add one cup of sweet milk and cook until like soft custard. Use for any kind of salad.

MRS. R. M. KEYSER.

CABBAGE SALAD.

One pint finely chopped cabbage. Dressing—Mix three tablespoonfuls of lemon juice, two tablespoonfuls sugar and one-half teaspoonful salt with the cabbage. Just before serving pour over it one-half cup whipped cream.

MRS. CARVER.

SALAD DRESSING.

Beat together yolks of two eggs, one teaspoonful sugar, one teaspoonful mustard, one-half teaspoonful salt, a dash of cayenne pepper. Cook until thick in double boiler. While warm add ten drops salad oil. When ready to use thin to right consistency by adding cream.

MRS. WALTER JOHNSON.

CELERY OR CABBAGE SALAD DRESSING.

Yolks of three eggs beaten, one teaspoonful mustard, two teaspoonfuls salt, one-fourth saltspoonful cayenne pepper, two table-spoons sugar, two tablespoonfuls melted butter or oil, one cup cream or milk, one-half cup hot vinegar, whites three eggs beaten stiff. Cook in double boiler until thick like soft custard; stir well. Will keep in cool place two weeks.

MRS. PHELPS.

SALAD DRESSING.

Mix one tablespoonful flour with three of melted butter or oil, as preferred, then add one cup milk, boil until thick. Mix two eggs well beaten, one cup vinegar, one tablespoon sugar, one teaspoon salt, one teaspoon mixed mustard and a little pepper. Pour into the boiling milk and stir for about five minutes, or until sufficiently thick.

CARRIE BOOTHROYD.

SHRIMP SALAD.

Wash in cold water a can of shrimps. Wash and break in small pieces about four heads of celery. Make a dressing of three tablespoons butter warmed in pan, and rub smooth one tablespoon flour, remove from stove and add one teaspoon each of salt and sugar, small pinch of cayenne pepper, one cup milk, one table-spoon mustard (smoothed in a little water), and last one cup of vinegar. Boil all together ten minutes. Just before serving beat in three table-spoons of sweet cream. Mix with shrimps and celery. Serve.

E. C. M.

CHICKEN SALAD.

One chicken or two and one-half pounds veal, well seasoned and cut when cold; four heads celery. Do not chop, but cut both very fine. Dressing—Four eggs, one tablespoonful mixed mustard, one tablespoonful butter, one cup vinegar, salt and sugar to taste. Cook until the consistency of custard; if too thick thin with a little milk. Pour over salad when cold.

MRS. SAMUEL WILSON.

RED VEGETABLE SALAD.

One pint of cold boiled potatoes, one pint of cold boiled beets, one pint of uncooked red cabbage, six tablespoonfuls of oil, eight of red vinegar (that in which beets have been pickled), two teaspoonfuls of salt (unless the vegetables have been cooked in salted water), half a teaspoonful of pepper. Cut the potatoes in thin slices and the beets fine and slice the cabbage as thin as possible. Mix all the ingredients, let stand in a cold place one hour, then serve. Red cabbage and celery may be used together.

LORENA SIZELAND.

CHICKEN SALAD.

Boil one chicken without salt. Chop fine one-half head cabbage, the same amount of celery. Dressing—Two cups vinegar, two eggs beaten, one tablespoonful of mustard, salt and sugar, a little red pepper; cook until thick. Boil two eggs hard, rub yolks to a paste with butter, mix all together. Cut white of eggs in rings and place on top of salad.

MISS STEWART.

APPLE AND CELERY SALAD.

One and one-fourth cups each of small pieces of apples and celery. Dressing—Two tablespoons lemon juice, one-half cup cream, one egg or yolks of two, one teaspoon sugar. Heat cream and sugar to boiling point, add egg (mix a little hot cream with eggs before putting in), and just after removing from fire add lemon juice.

IMPERIAL SALAD DRESSING.

See advertisement, page 71.

BREAD, BREAKFAST CAKES AND TEA ROLLS.

"A simple meal of bread and butter is a feast when beautified by good breeding."

BREAKFAST STICKS.

One cup scalded milk, one-fourth cup butter, one tablespoon sugar, one-half teaspoon salt, one-fourth cake compressed yeast or three tablespoons liquid yeast, white of one egg, about four cups flour. Melt the butter, sugar and salt in the hot milk; when lukewarm add the yeast (if compressed dissolve in three tablespoons of warm milk or water), then the beaten white and flour. Knead until smooth and fine grained. Let it rise over night or till light. Shape into small balls, then roll into sticks a foot long. Let them rise slowly and bake in moderate oven that they may be dried through before browning. When shaped into large, plain rolls they are called White Mountain Rolls.

ANNA B. MATHESON.

CORN BREAD.

One tablespoon butter, one tablespoon sugar, two eggs, one cup sweet milk, two cups corn meal, two teaspoons Hudson's Select Baking Powder.

MRS. A. McLEOD.

GRAHAM GEMS.

Two cups graham flour, one cup sweet milk one-third cup sugar, one egg, butter size of an egg, two teaspoons J. L. Hudson's Select Baking Powder. Bake in a hot oven in rings twenty or thirty minutes.

IRENE M. PERKINS.

WAFFLES.

Six eggs, two cups flour, two cups sweet milk, one tablespoon butter, two teaspoons Hudson's Select Baking Powder. Beat whites separately and add just before cooking.

MRS. McLEOD.

SALLY LUNN.

Three tablespoons melted butter, 2 tablespoons sugar, 3 eggs, 1 cup milk, 2 teaspoons baking powder, flour enough to make a thick batter. Bake in gem tins.

BUNS.

One pint milk, one cup sugar, two-thirds cup yeast or one-half cake compressed yeast. Flour to make a thin batter. Let rise over night. In the morning add: One cup sugar, one cup butter, one cup stoned raisins, one teaspoon soda dissolved in a little warm water, one teaspoon cinnamon, flour enough to make a stiff batter. Cut out with biscuit cutter. Let rise two hours and bake in a quick oven.

ELIZABETH G. HULBERT.

MUFFINS.

Two cups flour, into which put pinch of salt and 2 teaspoons Hudson's Select Baking Powder, then drop in 3 eggs and mix well together, after which pour over 1 cup milk. Oven must be hot: bake 15 minutes.

MISS WELLER.

GRAHAM MUFFINS.

Two cups sour milk, 1 teaspoon saleratus, butter size of an egg. 3 cups graham flour, salt.

JULIA HUGHES

CORN MUFFINS.

Three-quarter cup corn meal, $1\frac{1}{4}$ cups white flour, 2 teaspoons Hudson's Select Baking Powder, $\frac{1}{2}$ teaspoon salt, 1 egg, 2 tablespoons sugar, 1 to $1\frac{1}{4}$ cups milk, 3 tablespoons melted butter. Sift meal, baking powder and salt. Beat egg and sugar, melted butter and milk, and stir into this the flour. Beat rapidly till dough is smooth. Bake in a hot oven.

FRUIT MUFFINS.

Two cups flour, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter, 1 teaspoon Hudson's Select Baking Powder, 1 egg, 1 cup milk, 1 cup currants. Sift flour, salt, sugar and baking powder. Beat egg and add melted butter, milk, and stir into this flour and currants.

GRAHAM GEMS.

One heaping tablespoon melted butter, 1 tablespoon sugar, 1 egg, a little salt, 2 teaspoons Hudson's Select Baking Powder, $1\frac{1}{2}$ cups milk, 2 cups graham flour, white of 1 egg. Stir up quickly and bake in a hot oven.

MRS. R. J. SERVICE.

WAFFLES.

One pint flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon sugar, 1 teaspoon Hudson's Select Baking Powder, $\frac{1}{2}$ tablespoon butter, 1 egg, $\frac{3}{4}$ pint milk. Sift together flour, salt, sugar and powder; rub in butter cold; add beaten egg and milk. Mix into smooth, consistent batter, that will run easily. Have waffle iron hot, and carefully greased each time. Fill two-thirds full and close it up; when brown turn over. Sift sugar on them and serve hot.

MRS. C. H. HABERKORN.

MUFFINS.

One egg (well beaten), 1 cup sweet milk, butter size of walnut (melted), 1 tablespoon sugar, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon Hudson's Select Baking Powder.

MRS. B. L. DEAN.

OLD-FASHIONED JOHNNY CAKE.

One cup flour, 1 cup fine yellow corn meal, $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ teaspoons salt, 2 teaspoons Hudson's Select Baking Powder, 1 egg well beaten, 1 cup milk, 1 tablespoon butter softened. Beat well, pour into a well greased pan. Bake in a moderate oven 20 to 25 minutes.

MUFFINS.

One pint sweet milk, 2 eggs, pinch of salt, $\frac{1}{2}$ cup sugar, 1 tablespoon melted butter, 1 teaspoon Hudson's Select Baking Powder. Flour enough to make a stiff batter. Bake in muffin pans.

BREAKFAST BUNS.

Three-quarters cup corn meal, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 cups flour, 1 cup sweet milk, 2 eggs well beaten, 2 teaspoons Hudson's Select Baking Powder. Bake 20 minutes in gem pans, in a quick oven.

MISS STEWART.

POPOVERS.

One cup flour, 1 cup milk, 1 egg, pinch of salt. Put gem pans on stove with a small piece of butter in each one. Let them get very hot. Put in the batter and bake in a very hot oven. This will make 10 or 12. Serve hot like biscuit, with butter. Good for tea.

ANNIE L. BROWN.

ENGLISH BISCUIT.

Three cups flour, 1 cup cornstarch, 2 tablespoons sugar, 1 teaspoon salt, 2 teaspoons Hudson's Select Baking Powder, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup currants, 1 cup milk.

BAKING POWDER BISCUIT.

Sift with one quart of flour, two teaspoons Hudson's Select Baking Powder, one-half teaspoon salt. Rub in butter and lard mixed the size of an egg, milk enough to make soft dough.

MUFFINS.

Cream together one tablespoon butter, two tablespoons sugar, add two eggs, one cup milk (water may be used), flour to make a light batter, adding three teaspoons Hudson's Select Baking Powder.

MRS. H. SPENCER SMITH.

HOT CROSS BUNS.

Scald three cups milk and when warm add one cake compressed yeast, and flour for a thick batter; raise over night. In the morning add one cup sugar, one-half cup melted butter, a little nutmeg and salt, and flour enough to form a stiff dough. Knead well and set to rise; when light roll to half an inch thick, cut in rounds, and set in a warm place to rise again. Bake to a light brown. Brush over with white of an egg with a little sugar added.

MRS. McEACHERAN.

MUFFINS.

One-half cup sugar, butter size of a small egg, two eggs. Beat together until light, add a pinch of salt, one pint sweet milk, flour to make it the consistency of plain loaf cake, two heaping teaspoons Hudson's Select Baking Powder. Bake 20 minutes in muffin tins.

MISS CORA DART.

GLUTEN BREAD.

One pint boiling water, one pint boiling milk, one teaspoon salt, one teaspoon butter, add one well beaten egg, enough gluten to make a soft batter, one cake compressed yeast. Cover and stand in a warm place to rise, then add enough gluten to make a soft dough and knead well. Form into four loaves and let rise again. Bake for one hour. Bake in single pans.

PARKER HOUSE ROLLS.

One and one-half quarts flour, one-third yeast cake (compressed), butter size of an egg, milk enough to make it knead without flouring the board, pinch of salt, add the salt to the flour; rub in the butter, then add the yeast, which has been dissolved in a little luke warm water, and lastly the milk, which has been scalded and allowed to cool until luke warm. Knead on the board without flour. Set to rise in warm place for about six hours, then knead again, roll about one inch thick, cut with cutter; mould into small balls; roll again to about one-quarter inch thickness; butter half the small circle thus formed, turn the other half over onto the butter; put in pan and let rise about four hours. Bake in a moderately hot oven. This makes eighteen.

ANNIE E. BROWN.

YEAST.

Boil in a little more than three-pints of water for five minutes a handful of hops, strain and while boiling hot stir in enough flour to make a batter. Boil, sift and add six large potatoes; also one teaspoon salt. When this batter is tepid add a good yeast cake; when light cork tightly and put in a cool place for use.

MRS. C. W. DAILEY.

BREAD.

Boil and sift two large potatoes, add two teaspoons white sugar, salt, lard size of a hen's egg, three pints of warm water, one cup of yeast, or one-half any good yeast cake, flour enough for a stiff batter; stir well; when this batter is light mix into a soft dough; let rise and knead thoroughly; let rise again and mould into loaves. When light bake in a quick oven. The loaves will be light enough when double the ordinary size.

MRS. C. W. DAILEY.

NEW ENGLAND BROWN BREAD.

Two cups Indian meal, one cup rye or graham flour, one cup wheat flour, two-thirds cup molasses, one cup sour milk, two and one-half cups sweet milk, one heaping teaspoon saleratus. Steam three hours, then bake in rather slow oven one hour. Some prefer to bake it slowly four hours in a covered tin.

MRS. E. A. WILLARD.

BROWN BREAD.

One pint sour milk, one cup molasses, one cup corn meal, three cups graham flour, one teaspoon salt, one teaspoon soda. Steam three hours.

MAY EMILY PORTER.

HOME MADE BREAD.

(Five hours process.) If set over night use one-half cake yeast to one quart of liquid. For setting in morning use one cake compressed yeast dissolved in cold water, one cup milk, one cup boiling water; let cool, add two teaspoons salt and yeast, and four cups flour gradually, and beat five minutes or till air bubbles come. Then add flour till it does not stick to board and knead twenty minutes. Place in air-tight bowl well covered, in 72° temperature for three hours or till double in bulk. Mould in hands and not on board; make into two loaves and place in greased pans and let rise one hour. Bake one hour.

BOSTON BROWN BREAD.

One cup sweet milk, one cup sour milk, one cup molasses, one cup raisins, one scant tablespoon soda, salt, two cups corn meal, two cups graham flour. Take five baking powder cans, butter them well and put the batter in them. Set in steamer and steam three hours.

MRS. H. N. KEYS.

BAKING POWDER BREAD.

Three cups flour, two teaspoons Hudson's Select Baking Powder, one teaspoon salt. Mix and add one and one-third cups milk and stir from outside of pan toward center till it becomes dough, then cut with knife until smooth, and turn on to board and roll with knife and place in pan and glaze with melter butter, and place paper over top to bake.

CAKE.

"Aye, to the leavening, but here's yet hereafter the kneading, the making of the cake, the heating of the oven and the baking. Nay, you must stay the cooling, too, or you may chance to burn your mouth."

DARK CAKE.

One and one-half cup dark brown sugar one-half cup butter, yolks of three egg, one and one-half cups milk, two cups flour, one teaspoonful Hudson's Select Baking Powder, one cup raisins, quarter pound citron, one spoonful cinnamon and cloves.

MRS. H. A. ROSE, Norwalk, O.

FRUIT CAKE.

One pound sugar, one pound butter, six eggs, one pound flour, two pounds raisins, two pounds currants, one-half pound citron, one-half ounce mace, one small tablespoon allspice, one small tablespoon cloves, two teaspoons Hudson's Select Baking Powder, one-half pint brandy.

MRS. W. C. HOUGHTON.

FRUIT CAKE.

One pound raisins seeded, one-half pound currants, one piece lemon and citron peel, one cup brown sugar, one cup New Orleans molasses, one cup butter, two eggs beaten together, one-half pound figs chopped, one teaspoon soda dissolved in one cup strong coffee, five cents' worth allspice, cinnamon and cloves mixed together, four cups flour.

MRS. F. BUSHEY.

FRUIT CAKE.

Ten eggs, one pound suar (brown), three pounds raisins (seeded), two pounds currants, one pound mixed peel, two tablespoons mixed spice, one-half glass brandy, one pound butter, one teaspoonful baking soda; flour enough to thicken.

MRS. McEACHERAN.

FRUIT CAKE.

Two pounds of raisins, two pounds of currants, three-quarters pound of orange peel, one nutmeg, one teaspoon of cinnamon, one of pepper, one-half dozen of eggs, three-quarters pound butter, three-quarters pound of sugar, one and one-half pounds of flour, one cup of molasses, one cup of milk, four teaspoons Hudson's Select Baking Powder.

MINNIE GALL.

FRUIT CAKE.

One cup butter, two cups sugar, three and one-half cups flour, one cup molasses, one cup rich buttermilk, four eggs, one pound raisins, citron and currants to taste, one teaspoon saleratus, spice to taste. Will keep one year.

MRS. C. C. ANDREWS.

GINGER BREAD.

One cup New Orleans molasses, and make stiff with flour, butter the size of a small egg, one cup hot water, one teaspoon soda, a little ginger and cinnamon.

MRS. H. N. DOVEY.

FRUIT CAKE.

Seven eggs, one cup sugar, one cup butter one-half cup molasses, one-half teaspoon soda, one-half pound citron, one pound raisins, one pound currants, one pound blanched almonds, one tablespoon nutmeg, one tablespoon cinnamon, one-half tablespoon cloves, one quart sifted flour, five drops almond flavoring. Beat the eggs separately and put the whites in last thing before putting in pan. Bake two hours.

MRS. H. N. DOVEY.

GINGER BREAD.

One cup molasses, one cup brown sugar, three-quarters cup butter, one-half cup milk, three cups flour, three eggs, one and one-half teaspoons of ginger, one-half teaspoon of soda dissolved in one teaspoon of vinegar.

ELSIE HUGHES.

SPICE CAKE.

One cup sugar, one-half cup butter, one cup sour milk, one cup seeded raisins chopped, two cups flour, one egg, one teaspoon ground cloves, one teaspoon cinnamon, one grated nutmeg, pinch of salt, one small teaspoon soda dissolved in very little boiling water and added to milk. Cream butter, add sugar, then eggs well beaten, then milk and soda, flour, spices and raisins dipped in flour.

MRS. LAW.

SOFT SPICE CAKE.

Three-quarters cup molasses, three-quarters cup brown sugar, three-quarters cup sour milk, one-half cup butter (small cup), two good cups flour, two whole eggs and yolk of one more, one teaspoon soda, one-half teaspoon nutmeg, cloves, cinnamon. Bake in three layers, using the white of the third egg for the frosting between.

MRS. F. L. MARKER.

SUNSHINE CAKE.

Whites of seven small fresh eggs, yolks of five eggs, one cup granulated sugar two-thirds cup flour, one-half teaspoon cream tartar, and a pinch of salt. Sift, measure and set aside, flour and sugar as for angel cake. Beat yolks of eggs thoroughly, then after washing beater beat eggs about half, add cream tartar and beat until very, very stiff. Stir in sugar lightly, then beaten yolks thoroughly, then add flour. Put in tube pan, and in the oven at once. Will bake in 35 to 50 minutes.

MRS. LAW.

PORK CAKE.

One pound fat salt pork chopped fine, one-half pint boiling water, two cups dark brown sugar, one cup molasses, one teaspoon soda (in molasses), one pound raisins, one pound currants, one-quarter pound citron chopped fine, tablespoon nutmeg, cloves and cinnamon. Flour to the consistency of common batter. Bake slow.

MRS. GEO. D. STOCKHAM.

SCRIPTURE CAKE.

Three and one-half cups of I, Kings IV, 22; one-half cup Judges V, 25 (last clause), two cups Jeremiah VI, 20; two cups I Sam XXX, 12; two cups Nahum III, 12; two cups Numbers XVII, 8; two tablespoons I Sam XIV, 25. Season to taste with II Chron. IX, 9. A pinch of Leviticus II, 13; one-half cup Judges IV, 19 (last clause), two teaspoons of Amos IV, 5; six of Jeremiah XVII, 11.

PORK CAKE.

One pound salt pork chopped very fine, dissolve in one pint of boiling coffee, two cups of brown sugar, two cups of molasses, two tablespoons cinnamon, one tablespoon cloves, two grated nutmegs, one pound seeded raisins, eight cups flour, three eggs, one heaping teaspoon of soda. This will make four cakes and does not become dry very soon.

JULIA HUGHES.

DUTCH APPLE CAKE.

One pint of flour, two teaspoons of Hudson's Select Baking Powder sifted with the flour, tablespoon of butter worked in the flour, one egg, one-half cup of sugar, one cup of sweet milk. Pare and quarter one-half dozen large apples. Put batter in shallow tins and spread apples thickly over the top.

ANGEL CAKE.

Whites of nine fresh eggs or 10 small ones, one and one-quarter cups sifted granulated sugar, one cup sifted flour, one-half teaspoon cream tartar. A pinch of salt added to eggs before beating. After sifting flour four or five times, measure and set aside one cup, then sift and measure one and one-quarter cups granulated sugar. Beat whites of eggs about half, add cream tartar, and beat until very stiff, stir in sugar and flour very lightly. Put in pan and in moderate oven at once. Flavor with vanilla. Will bake in 35 to 50 minutes.

MRS. LAW.

WATER ICING.

Take a quantity of powdered sugar and add cold water enough to form a thick paste, beat well. If so it runs add more sugar, one level teaspoonful of cream tartar, spread with knife over cake, and allow to dry.

MISS STEWART.

PUFF CAKE.

Three cups flour, two cups sugar, one-half cup butter, one cup milk, three eggs, put whites in last, two teaspoons Hudson's Select Baking Powder. Flavor to taste.

MRS. LAW.

PUFF CAKE.

Two cups sugar, one cup butter, two teaspoons cream of tartar, one teaspoon soda, three cups flour. Bake in quick oven.

M. RENNIE

SPONGE CAKE.

Two cups sugar, two cups flour, six eggs, one cup boiling water, one teaspoon salt, two teaspoons Hudson's Select Baking Powder, one teaspoon lemon or vanilla. Beat sugar, yolks and salt together. Beat whites to a stiff froth and add next, then the boiling water, and last the flour and baking powder sifted together. Bake in a moderate oven 35 or 40 minutes.

C. H. PORTER.

SAUCE FOR CAKE.

One cup of sugar, two cups of boiling water, piece of butter size of an egg. Flavor to taste.

MRS. J. REAUME.

FIG CAKE.

One cup granulated sugar, two eggs, one-third cup butter, two-thirds cup milk, two cups flour, two teaspoons Hudson's Select Baking Powder, sifted with flour. A little salt, flavor with lemon. Bake in three layers, and put together with filling made of one-half pound figs cut in small pieces and cooked in a little water until soft, then add two-thirds cup sugar and cook only a few minutes. Add juice of one lemon. Spread between layers. Frost top and sides of cake with boiled frosting made of the whites of one egg and one-half cup granulated sugar. Flavor with lemon.

MRS. YARGE.

LADIES' YELLOW CAKE.

One and one-half cups flour, one cup sugar, one-half cup butter, one-half cup milk, one teaspoon soda, two teaspoons cream of tartar, yolk of four eggs, one teaspoon vanilla. Put icing and grated cocoanut between layers.

MRS. TREBINE.

FIG CAKE. (White Part.)

One cup granulated sugar, one-half cup butter, whites of three eggs, one-third cup sweet milk, two teaspoons Hudson's Select Baking Powder. Bake in two tins.

(Dark Part.)

Three-quarters cup brown sugar, one-quarter cup butter, one-quarter cup molasses, yolks of three eggs, two large tablespoons sour milk, half teaspoon soda, cinnamon, cloves, one tea cup of chopped raisins. Use fig filling between the layers.

FIG FILLING.

Boil six figs (when chopped) until soft, add one cup chopped raisins, two tablespoons currant jelly. Put into the boiling figs one-half cup sugar with one egg, beaten well. Place between layers. This cake keeps fresh a long time.

MRS. IRA E. RANDALL.

CARAMEL CAKE.

Three-quarters cup butter, two cups sugar, one cup milk, three eggs, three cups flour, three teaspoons Hudson's Select Baking Powder. Filling: One cup brown sugar, one cup white sugar, one cup milk, butter size of an egg. Boil until a little thicker than jelly. When cold spread in layers and put almonds or hickory nuts on top.

MRS. TREBINE.

MARBLE CAKE.

Beat to a cream one-half cup butter and one cup sifted granulated sugar. Add one-half cup of milk. In one and one-half cups of flour sift two teaspoons Hudson's Select Baking Powder. After all is beaten together add the beaten whites of four eggs. After it is thoroughly mixed together take out one cupful and add to the latter five teaspoons grated chocolate and one tablespoon milk. Drop it alternately from spoon in an old-fashioned tin pie dish and bake.

JANE F. MACKIMMIE.

ROCHESTER CAKE.

Three whole eggs, two cups sugar, three-quarters cup butter, one cup milk, three and one-half cups flour, two teaspoons Hudson's Select Baking Powder, one teaspoon flavoring. A nice layer cake.

MRS. TREBINE.

SOFT FRUIT CAKE.

One and one-half cups dark brown sugar, one cup molasses, one cup butter, one cup cold coffee, one egg, one teaspoon cinnamon, cloves and nutmeg, one and one-half cups seeded raisins, rolled in flour, three cups flour, one teaspoon soda.

MRS. STOCKHAM.

WHITE CAKE.

One cup white sugar, one-half cup butter, one cup milk, whites of three eggs, beaten to a froth, two teaspoons Hudson's Select Baking Powder, three cups flour, flavor as desired and bake in square tin.

Frosting: One cup white sugar, one cup brown sugar, one-half cup water. Boil until it threads, then add three teaspoons milk, one teaspoon butter. Beat until cool. Flavor with vanilla.

MARY ADAMS.

ANGEL FOOD.

Take the whites of eleven eggs and one and one-half cups granulated sugar. Measure the flour after it has been sifted twice. One small teaspoon cream of tartar and sift with flour six more times. Sift the sugar three times. One teaspoon vanilla. Beat the eggs to a stiff froth and beat the sugar into the eggs lightly, then add vanilla and last the flour and cream of tartar, beaten in quickly and lightly. Bake in a moderate oven for one hour. Do not grease the pan. Put a little salt with the eggs when beating.

MISS WELLOVER.

MARSHMALLOW CAKE.

Cream together two cups sugar, add one cup milk, whites and yolks of four eggs, three cups flour and three teaspoons Hudson's Select Baking Powder.

Filling: Take one-half pound of marshmallow and soften in the oven. Make a boiled frosting of two cups of sugar and one-half cup water; boil until it hairs; stir it into the whites of two well-beaten eggs. Take one-half of the marshmallow and mix with the frosting on the cake. Handle everything while hot.

F. H. BAKER.

ROLL JELLY CAKE.

One and one-half cups brown sugar, three eggs, one-half cup milk, butter size of a walnut, two cups sifted flour, two teaspoons Hudson's Select Baking Powder.

MISS CRAIG.

ADELAIDE CAKE.

One cup butter, one and one-half cups sugar, four eggs, one pint flour, one teaspoon Hudson's Select Baking Powder, one cup dried stoned cherries, one-half cup cream, one teaspoon vanilla. Rub butter and sugar to a white, light cream; add eggs, two at a time, beating five minutes between each addition. Sift flour and powder together, add to butter, etc., with cherries, cream and vanilla. Mix smoothly and gently into rather firm batter. Bake 40 minutes in a moderate, steady oven; watch carefully; if getting too brown protect with paper.

MRS. HABERKORN.

DICKEN'S CAKE.

Rub to a cream one-half cup butter and two cups sugar. Add beaten yolks of two eggs, one teaspoon vanilla and one cup flour. Cook to a paste one-half cup milk and two-thirds cup chocolate, and add to cake. Also another cup of flour and one beaten white, and small teaspoon soda. Make in three layers and use chocolate icing.

MRS. W. C. HOUGHTON.

PLAID CAKE.

One cup butter, two cups sugar, two cups flour, one cup corn starch, one cup sweet milk, white of five eggs, two teaspoons Hudson's Select Baking Powder; flavor with lemon. Cut ordinary fruit cake in small cubes; mix it through the cake and bake all together in a long tin and slice.

MRS. J. H. ACKER.

ICE CREAM CAKE.

To the whites of five eggs, lightly beaten, add two cups sugar, one cup butter, one cup milk, three cups flour, and three teaspoons Hudson's Select Baking Powder. Bake in thin layers and use as a cream to spread between them: Two and one-half cups sugar and one-half cup water boiled together. Beat the whites of three eggs to a stiff froth and when the syrup will hair, pour it into the the white and stir as fast as possible. Flavor and spread between layers and over top.

MYRA JOHNSON.

MIXED CHOCOLATE CAKE.

One-half cup butter, one cup sugar, one-half cup milk, two eggs, one teaspoon soda, two cups flour. Cook the following until soft and dark: One-half cake Baker's chocolate, yolk of one egg, one-half cup milk, one tablespoon sugar. Mix in cake; flavor with vanilla.

ZAYDE IVES.

COCOANUT CAKE.

One and one-fourth cups sugar, two eggs (save whites for frosting). Stir eggs and sugar together, then add one cup flour, one cup milk, another cup of flour, one tablespoon melted butter, flavoring, then add one-half cup flour in which is placed two teaspoons Hudson's Select Baking Powder. Bake in layers and add cocoanut to frosting.

MRS. BECKWITH.

WHITE FRUIT CAKE.

Three-fourths pound butter, one pound sugar, one pound flour, one cocoanut, one pound almonds, three-fourths pound citron, twelve eggs. Cream butter and sugar together, beat whites and yolks separately. Blanch and pound almonds, adding a little rose-water, from time to time, to prevent oiling. Grate cocoanut, slice citron, and rub both together with flour. To the creamed butter and sugar add alternately the other ingredients, till they are all well mixed. Lastly add two wine glasses of white wine. Bake as any other fruit cake.

MRS. H. M. BAKER.

MOLASSES LAYER CAKE.

Two tablespoons butter, two tablespoons brown sugar, yolks of two eggs, one cup molasses, one teaspoon cinnamon, one teaspoon allspice, one cup sour milk, one teaspoon soda. Enough flour to make a thin batter.

Frosting: Whites of two eggs, beaten stiff, one cup white sugar, one-half cup water. Flavor with vanilla.

MARY ADAMS.

APPLE FOLLY CAKE.

One-half cup butter, one cup sugar, three eggs (save white of one for filling), one-half cup milk, two cups flour, two teaspoons Hudson's Select Baking Powder.

Folly: White of one egg, one large apple peeled and grated, one cup granulated sugar. Beat for fifteen minutes.

G. M. PATERSON.

CHOCOLATE MONYAH.

One-half cup butter, with one and one-half cups sugar, one and three-quarters cups flour, one-half cup sweet milk, three eggs well beaten, one cup chocolate (Baker's) grated. Directions: After creaming the butter and sugar together, add to the chocolate three big tablespoons boiling water. Stir over the fire until smooth, adding gradually the butter and sugar, the milk, then eggs, flour and two teaspoons Hudson's Select Baking Powder. Bake in layers, using a boiled frosting and one-half pound of almonds, blanched and split to put them together. Flavoring to taste.

MRS. S. E. BROWN FARQUARSON.

ICE CREAM CAKE.

Three eggs, one cup sugar, two tablespoons melted butter, one teacup flour, one teaspoon cream of tartar, one and one-half teaspoons Hudson's Select Baking Powder.

The Cream: One egg, one-half teacup sugar, one-half teacup milk, one tablespoon cornstarch, and one teaspoon vanilla. Boil.

ROSALIND MAY THOMAS.

CAKE.

One egg, one cup sugar, two-thirds cup sweet milk, one and one-half cups sifted flour, two teaspoons Hudson's Select Baking Powder, butter size of a hickory nut, seasoning.

Icing: One teacup sugar, two or three teaspoons water. Let boil until it ropes or strings (or will harden in cold water), then stir with the white of one egg well beaten.

For Chocolate: Grate the chocolate and mix with the beaten white of egg. Let syrup boil a little longer than for plain icing.

L. O. JOY.

NEVER FAIL WHITE CAKE.

Two cups of sugar, one-half cup butter, white of four eggs, beaten well, one cup sweet milk, three cups flour (just sifted in the cups), three teaspoons Hudson Select Baking Powder. Be careful to sift flour and baking powder together three times. This is the only secret of the "Never Fail Cake."

MRS. IRA E. RANDALL.

DEVIL'S FOOD.

One cup brown sugar, two tablespoons butter, two-thirds cup sweet milk, two eggs, one-third cup grated chocolate, melted with a little hot water, one teaspoon soda dissolved in a little hot water, one teaspoon Hudson's Select Baking Powder, one teaspoon vanilla, two cups flour. Frost.

MISS HUGHES.

RECIPE FOR LAYER CAKE.

(Filling as Desired.)

Two cups sugar (white), one-half cup butter, one cup sweet milk, three cups flour, three teaspoons Hudson's Select Baking Powder, three eggs beaten separately. Mix sugar and butter to a cream, add yolks of eggs, then milk and whites, lastly flour and flavoring (powder having previously been mixed in flour). Bake in a quick oven. This makes two three-layer cakes.

RUSSELL HUSTON.

COCOANUT CREAM CAKE.

One cup of sugar, one-third cup butter, two beaten eggs, one-half cup milk, two cups of flour sifted with two teaspoons Hudson's Select Baking Powder. Bake in layers and put together with the following cream:

Cream for Filling: Put one cup milk into a dish and set into a kettle of hot water. Mix together one egg, one-third cup sugar, one tablespoon cornstarch; stir into the milk when it boils. When thick add one-half cup of desiccated cocoanut. Frost the top and sprinkle with dry cocoanut.

Frosting: One large cup fine pulverized sugar, one teaspoon lemon extract, enough water to make a good paste.

JENNIE McCRIE.

WHITE CAKE.

Beat well together three cups sugar, one cup butter, one cup sweet milk, two teaspoons Hudson's Select Baking Powder, white of eight eggs, one teaspoon vanilla, four cups flour.

MRS. WARREN.

WHITE CAKE.

White of three eggs, one cup sugar, one-half cup butter, two teaspoons Hudson's Select Baking Powder, one-half cup milk. Flavor with lemon.

MRS. THOMAS.

WHITE CAKE.

One scant cup butter, two cups granulated sugar, sifted, whites of five eggs well beaten, one cup milk, three cups well sifted flour, two teaspoons Hudson's Select Baking Powder. Flavor with almond. Beat butter and sugar to a cream, then add milk, baking powder and flour, lastly adding whites of eggs, stirring gently. Bake in a slow oven.

MRS. SAMUEL WILSON.

PINEAPPLE OR PEACH SHORTCAKE.

Put in a pan one cup of sugar, two and one-half cups flour, pinch of salt, three teaspoons Hudson's Select Baking Powder. Stir in one cup of milk, one egg unbeaten, and one tablespoon butter, melted in a little boiling water. Stir well and bake in a dripping pan. Cut open and put between pineapple or peaches. Serve with whipped cream.

MRS. HINMAN.

WHITE CAKE.

One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of five eggs, two teaspoons Hudson's Select Baking Powder.

MARY D. HUNT.

ROLL JELLY CAKE.

Three eggs, the yolks beaten with one cup sugar, two tablespoons sweet milk. Beat the whites to a froth, then thoroughly with the yolks and sugar. Mix one teaspoon Hudson's Select Baking Powder with one cup of flour; add to the other ingredients; flavor with lemon and bake immediately in a moderately hot oven. While hot remove from pan and lay on a cloth wet with cold water. Spread with jelly and roll quickly. Sprinkle with powdered sugar.

MRS. ALFRED SCOVEL.

BRIDE'S CAKE.

One cup of butter, two cups of sugar pulverized, one cup of milk, five eggs (the whites only), three cups of flour, one heaping teaspoon of Hudson's Select Baking Powder. Flavor with vanilla.

MINNIE GALL.

COOKIES AND FRIED CAKES.

"And Enid brought sweet cakes to make them cheer."—Tennyson.

COOKIES.

Two cups sugar, one cup butter, one and one-half cups sour milk, one teaspoon soda, two eggs, a little salt and nutmeg. Roll as soft as possible, and bake in a quick oven.

MRS. C. H. P.

COOKIES.

One cup butter and lard mixed, one and one-quarter cups granulated sugar, three-quarters cup sweet milk, two spoons Hudson's Select Baking Powder, one egg. Beat the butter and sugar to a cream. Stir in the egg and milk, and mix in as much flour as will enable them to be rolled out.

JOSEPHINE HUSTON.

COOKIES.

Beat one cup butter to a cream, add two cups sugar and beat until light. Beat three eggs light without separating, and add to the butter and sugar, with one-half cup of sour milk, in which has been dissolved one teaspoon of soda. Flour to roll.

MRS. ALFRED SCOVEL.

HERMITS.

Two cups brown sugar, one cup butter and drippings together, three eggs, one teaspoonful soda, one cup chopped raisins and currants together.

MRS. LAW.

CREAM COOKIES.

Two cups sugar, two eggs, one cup cream, one cup butter, one teaspoon Hudson's Select Baking Powder, one teaspoon lemon extract, one-half nutmeg grated. Flour enough to make a dough as soft as can be rolled.

G. M. PATTERSON.

GINGER COOKIES.

One cup brown sugar, one cup lard and butter, one cup molasses, two eggs, well beaten, four tablespoons sour milk with teaspoon soda, two tablespoons vinegar, one teaspoon ginger, one-half teaspoon allspice, one-half teaspoon Hudson's Select Baking Powder, one-half teaspoon cinnamon. Enough flour to mix well. Bake in a quick oven.

MARY ADAMS.

HERMITS.

Two cups sugar, one cup butter, three eggs, one cup raisins, one cup walnuts (chopped), one-half cup buttermilk, one teaspoon baking soda, three cups flour. Drop on buttered pans and bake in a quick oven.

MISS BOOTHROYD.

FRUIT COOKIES.

Two cups sugar, one cup butter, one cup sour milk, three eggs, one teaspoon soda, four cups flour (1 cup raisins or not, as you like), vanilla. Drop into a pan and smooth out with a knife.

JULIA IVES.

OATMEAL CAKES.

Three cups oatmeal, two cups flour, one cup sugar, one cup yshortening, scant teaspoon soda, a little salt. Wet all with milk. Roll thin; cut into small cakes and bake in a moderate oven.

NELLIE GUNN.

COOKIES.

One cup brown sugar, one cup lard, one-half cup sour milk, one-half teaspoon soda. Flour to roll.

MRS. THOMAS

COOKIES.

Two cups sugar, one and one-half cups butter, three eggs, one teaspoon lemon extract, one teaspoon soda dissolved in one table-spoon water. Enough flour to make a soft mixture.

MRS. WARREN.

COCOANUT COOKIES.

One large cup sugar, one-half cup butter (scant), one and one-half cups milk, one small cup cocoanut soaked in the milk, three cups of flour, three teaspoons Hudson's Select Baking Powder, sifted together; three eggs to be put in last (not beaten). Roll soft, cut and bake in a hot oven.

MRS. A. PEASALL.

PLAIN COOKIES.

One cup butter, two cups sugar, three eggs, one cup sour milk, one teaspoon baking soda, a little nutmeg. Flour enough to roll thick. Bake in a quick oven.

CARRIE BOOTHROYD.

FRIED CAKES.

One and one-half cups brown sugar, two eggs, one tablespoon melted butter, one cup sour milk, one small teaspoon soda. Fry in hot lard.

MRS. McEACHERAN.

DOUGHNUTS.

One cup sugar, one cup milk,
Two eggs beaten fine as silk,
Salt and nutmeg (lemon 'll do),
Of baking powder teaspoons two.
Lightly stir the flour in;
Roll on pie board not too thin;
Cut in diamonds, twists or rings,
Drop with care the doughy things
Into fat that briskly swells
Evenly the spongy cells.
Watch with care the time for turning,
Fry them brown—just short of burning,
Roll in sugar; serve when cold.

MISS HASTY.

RAISED DOUGHNUTS.

At noon take one cup yeast, or yeast cake and make sponge. At 4 o'clock mix one cup melted lard with one pint sweet milk and one cup of the sponge. Thicken with flour and let rise.* When light add four beaten eggs with two cups of sugar, a little salt and cinnamon. Knead well and mould in a loaf, and place in a greased pan and let rise until morning. In the morning, without moulding, roll and cut into cakes, and let these rise, and then fry in moderately hot lard.

MRS. J. E. LUTTS.

OLD-FASHIONED GINGER SNAPS.

Two cups New Orleans molasses, one cup brown sugar, one cup lard. Boil together. When cool add one tablespoon soda dissolved in one-half cup boiling water, one teaspoon salt, one tablespoon ginger. Mix and bake in a quick oven.

MRS. J. H. ACKER.

DOUGHNUTS.

One quart flour, one teaspoon salt, two teaspoons Hudson's Select Baking Powder, one-half teaspoon cinnamon, one cup sugar. Sift all together, then add one egg, one cup milk and one tablespoon melted butter.

MRS. WHITCOMB.

GINGER SNAPS.

One egg, one cup molasses, one cup sugar, one cup butter and lard mixed, one-half cup boiling water, one level tablespoon soda dissolved in the hot water, and one tablespoon ginger. Flour enough to mould out rather soft. Roll thin and bake in a hot oven.

MISS STEWART.

GINGER COOKIES.

One cup brown sugar, one cup lard and butter, one cup molasses, two eggs well beaten, four tablespoons sour milk, mix in it one teaspoon soda, two tablespoons vinegar, one teaspoon ginger, one-half teaspoon allspice, one-half teaspoon Hudson's Select Baking Powder, one-half teaspoon cinnamon, flour. Bake quick.

MARY ADAMS.

SNIPPIDOODLES.

One cup sugar, one tablespoon butter, one-half cup milk, one egg, one cup flour, one teaspoon Hudson's Select Baking Powder, one teaspoon cinnamon. Cream the butter, add the sugar, then the eggs, well beaten, then flour, baking powder and cinnamon, sifted together, and the milk. Spread very thin on a tin sheet and bake. When nearly done sprinkle with sugar. When done cut in squares.

MISS M. RENNIE.

PASTRY.

"No soil on earth is so dear to our eyes
As the soil we first stirred in terrestrial pies."

LEMON PIE.

Grated rind and juice of two lemons, yolks of two eggs, one cup of sugar, two cups of water, two tablespoons of cornstarch. Have water boiling and stir in the rest.

M. RENNIE.

ORANGE PIE.

Beat together the yolks of four eggs and eight tablespoons of sugar; grate the skin of two oranges, and with the juice and two-thirds of a tumbler of milk, add the eggs and sugar. Bake for half an hour in an under crust. For the frosting beat the whites of four eggs to a firm paste, with four tablespoons of powdered sugar, and as soon as the pie is done take from the oven and pour the frosting over the top, returning to the oven until the surface is browned.

MARGARET KITCH.

CHOCOLATE PIE.

One coffee cup of milk, two tablespoons grated chocolate, three-quarters cup of sugar, yolks of three eggs. Heat chocolate and milk together, add the sugar and yolks beaten to a cream, flavor with vanilla; bake with under crust. Spread meringue of whites with one-quarter cup of sugar over top, and brown.

M. RENNIE.

GERMAN CREAM PIE.

Paste for two Pies: One and one-half cup flour, one-half cup of butter, two tablespoons sugar, two eggs, one-half teaspoon Hudson's Select Baking Powder. Sift flour, sugar and baking powder. Add butter. Beat eggs, reserving a little, and pour into flour and mix. Mould as bread. Have dough one inch larger than bottom of pan. Put in a greased pan; brush with egg. Bake twenty minutes.

Custard for Filling: One pint milk or cream, six yolks of eggs, six tablespoons sugar, two tablespoons flour, one teaspoon vanilla. Beat yolks well, and add sugar gradually, then flour. Stir into boiling milk. Add vanilla. Let cool slightly. Place in crust, cover with meringue. Place in oven and brown slightly.

Meringue: Beat well six whites, add six tablespoons powdered sugar, and two drops vanilla.

ELOISE LUTTS.

LEMON PIE. (Good.)

Four eggs, keeping out the whites of two, one cup granulated sugar, one tablespoon of butter, four tablespoons of cold water, juice of one lemon. Bake in a rich crust. Beat the two whites with two tablespoons of sugar. Spread on top and return to the oven to brown slightly.

ISEY FOX.

LEMON PIE.

One grated lemon, one cup of sugar, yolks of three eggs, butter size of a hickory nut, three tablespoons of milk, two teaspoons cornstarch. Frosting with the whites of three eggs.

MISS STEWART.

CRACKER PIE.

Eighteen crackers rolled fine, one and one-half cups of sugar, one and one-half cups molasses, one cup butter, one cup vinegar, one cup chopped raisins, teaspoon of all kinds of spices.

MISS STEWART

COCOANUT PIE.

One cup cocoanut, one cup milk, one egg, one tablespoon flour, milk of cocoanut, and one-half cup sugar. White of one egg for frosting.

EDNA DEAN.

APPLE PIE.

One quart of strained apple sauce, one cup of sugar, one tablespoon butter, one teaspoon cinnamon, lemon and salt, four yolks of eggs. Bake with one crust.

MISS STEWART.

CREAM PIE.

One-half cup sugar, two tablespoons butter; cream together two beaten eggs, two tablespoons flour and two cups milk.

MRS. LEE.

APPLE CUSTARD PIE.

One cup apple sauce, one cup of sweet milk, two eggs. Flavor to taste. Frost if desired.

MISS STEWART.

TARTS.

Into flour sifter put one and one-half cups flour, one-half teaspoon salt, one tablespoon sugar, one teaspoon Hudson's Select Baking Powder. Sift into bowl and rub smooth with one cup lard. Beat white of one egg into three tablespoons ice water. Mix all together. Keep paste cold. Roll out one-quarter inch thick and bake in tart tins. Fill with jelly when done. These are delicious.

MYRA JOHNSON.

MINCE MEAT.

Four pounds lean beef, one quart chopped suet, four pounds chopped apples, one pound seeded raisins, one scant quart sugar, one pint currants, about one pound citron, one pint molasses, three tablespoons ground mace, three tablespoons cinnamon, two tablespoons allspice, one and one-half pounds cloves, four grated nutmegs, three tablespoons salt, juice and rind of three lemons, juice and rind of three sour oranges, some candied orange and lemon peels, one pint orange wine, one quart California peach or grape brandy. Chop the meat with a meat cutter and mix thoroughly. Do not cook at all, except the meat by itself, and before chopping add, if you have it (for it is a great improvement), some syrup from sweet pickles, or cider if you choose. If not moist enough, add to your taste more wine and brandy, and if it will bear it, more lemon juice.

MRS. LAW.

SAND TARTS.

One cup butter, one and one-half cups sugar, three eggs (whites and yolks beaten separately), one tablespoon water, one-half teaspoon Hudson's Select Baking Powder, mixed in enough flour to make stiff enough to roll. Roll out thin and cut in squares. Sprinkle sugar and cinnamon over top and bake.

MINCE MEAT.

Two pounds beef boiled and chopped fine, one pound suet chopped fine, five pounds apples, chopped fine, two pounds Sultana raisins, two pounds raisins (seeded), two pounds currants, three-quarters pound citron, two tablespoons cinnamon, one nutmeg, one tablespoon mace, one tablespoon cloves, one tablespoon allspice, one tablespoon salt, two and one-half pounds brown sugar. Moisten with boiled cider.

MRS. C. A. DAILEY.

PUDDINGS AND DESSERTS.

"The proof of the pudding is in the eating."

LEMON FOAM.

Two cups hot water, one small cup sugar, two large tablespoons cornstarch, juice of one lemon, the whites of two eggs. Put the hot water and sugar into a porcelain kettle; when it boils add the cornstarch (previously dissolved in cold water), stirring fast as it boils. After it has cooked four or five minutes, squeeze in the juice of the lemon, stirring thoroughly. Take from the stove and set it to cool in a pan of water. Now whip to a stiff froth the whites of two eggs. By this time the cornstarch, which is stirred occasionally, is cool enough to be poured over the whites of the eggs, whipping briskly. Set on ice, and serve with whipped cream.

MISS HUSTON.

AMETHYST PUDDING.

One cup sour milk, one-half teaspoon soda, three-quarters cup chopped suet, one-quarter teaspoon salt, one cup molasses, two cups flour, one cup raisins. Steam two hours.

Sauce: Boil two cups sugar, one cup butter, two cups water, and a little nutmeg. Thicken with cornstarch.

MRS. J. E. LUTTS.

APPLE SPONGE.

One pound apples (pared and cored), one-half box gelatine (soaked in cold water), one pound sugar, one-half pint boiling water, juice of two lemons and rind of one, three whites of eggs. Boil sugar and water and skim. Slice apples and cook in syrup until tender, and put through a colander; while hot add gelatine, lemon juice and grated rind. Place pan in ice or ice water, and stir until thick and white; then add white of eggs, and stir till very stiff. May serve with custard made of yolks, one pint of milk and one-quarter cup sugar. Serve immediately or place in moulds in a cool place.

STRAWBERRY TAPIOCA.

Put one cup of fine tapioca and one quart of water in a double boiler, and cook until clear. Rub one pint of strawberries through a fine sieve, and add one cup of sugar to the tapioca, cooking until smooth and thick. Let stand until nearly cold, then pour over one quart of hulled berries. Serve with cream, flavored with strawberry juice.

CHARLOTTE RUSSE.

One pint cream, whites of two eggs, one-half cup sugar, one teaspoon vanilla, one-quarter package gelatine. Put gelatine to soak in a little milk; let it almost boil, then add eggs and sugar beaten together. Have the cream whipped and pour in the gelatine when a little cooled, and beat well. Line the sides of a quart tin pan with lady fingers and pour in the mixture. Set in a cool place for four hours and let harden.

MRS. H. SPENCER SMITH.

CREAM PUFFS.

Scant one-half cup butter, one cup hot water, put together; then stir in one cup of flour while boiling. Let it get cold, then stir in three eggs, one at a time, without previously beating. Then drop on buttered tins and bake in a slow oven one-half hour. Filled when cold with whipped cream, sweetened and flavored.

MISS MAY E. ROURKE.

CREAM SAUCE.

One cup milk, two tablespoons each butter and flour, one-half teaspoon salt; pepper to taste; melt butter, add flour and stir into milk, which has been heated to boiling. Put timbals into platter and pour sauce over them.

JULIA E. SMITH.

EGG TIMBALES.

Six eggs, one-half cup cream, one-half teaspoon salt, pepper to taste. Beat the eggs, add cream, salt and pepper and place in buttered custard cups. Place cups in pan of hot water and leave until set, about fifteen minutes. This makes five cups.

ORANGE SAUCE FOR PUDDING.

Juice of one orange, three-quarters cup sugar, three-quarters cup water. Heat to boiling point, and thicken with one-half tablespoon of cornstarch. After thickening add yolk of one egg. Mix water, sugar and juice and let it boil; then add cornstarch and last the egg. Always mixing a little of the hot juice with the egg, before pouring in all. This sauce is nice on amethyst or other puddings.

MRS. CARVER.

ORANGE SHORTCAKE.

To one quart of flour add two heaping teaspoons of Hudson's Select Baking Powder, one tablespoon sugar and a little salt. Rub in three tablespoons butter. To one large cup milk add one egg; then put the whole together as quickly and with as little handling as possible. Roll into two sheets; bake in a well-greased tin, laying one sheet on top of the other. When done and while warm separate and put between the layers a thick layer of sliced oranges. Serve with sugar and cream.

MRS. HAYWOOD.

BANANA FLOAT.

Two cups sweet milk, boiled; one-half box gelatine soaked in one-half cup milk, one cup sugar, one-half teaspoon lemon. Pour boiling milk over gelatine and strain. Add the sugar. Slice bananas, when cooling, and allow to get cold.

MISS STEWART.

ORANGE PUDDING.

Peel and seed four oranges, then cut in small pieces and place a thick layer on the bottom of the pudding dish. Sprinkle with sugar. Scald one pint of milk, beat the yolks of two eggs, one-half cup sugar, large tablespoon cornstarch and add the scalded milk; let the whole scald again; then add a little vanilla and pour over the oranges. Make a meringue of the whites and spread over the top. Place in the oven till slightly brown. Serve either warm or ice-cold.

MISS ELLA J. PALMER.

FOAMY SAUCE.

Beat one cup sugar and one-half cup butter to a cream; then add unbeaten white of one egg; beat again. Add gradually one-half cup boiling water. Stir until foamy and serve.

MRS. HAYWOOD.

SUET PUDDING.

One-half cup raisins, one-half cup molasses, one-half cup suet, one-half cup sweet milk, one-quarter teaspoon soda. Flour to make a stiff batter. Steam two hours and serve with lemon sauce.

Lemon Sauce: One cup sugar, one tablespoon flour, one tablespoon butter. Cream, butter and sugar, mix with flour and add a large cup of boiling water and juice of one lemon. Let boil a few minutes. Serve hot.

MRS. McLEOD.

PEACH MERINGUE.

One pint peaches (canned or fresh), one pint cornstarch custard—pour over peaches. Frosting of two eggs with sugar, mixed rather stiff. Pour over and brown in oven. Serve cold.

MISS STEWART.

APPLE SNOW.

Four baked apples, freed from skin and core, white of one egg, beaten stiff, one cup sugar—then add apple and beat one-half hour. Flavor to taste. This is also good for cake filling.

MISS STEWART.

STEAMED PUDDING.

One egg well beaten, one-half cup cold water, one scant tablespoon butter, one-half cup molasses, one-half teaspoon saleratus, sprinkle of nutmeg, a little salt, one and one-quarter cups flour, one-half teaspoon cinnamon, one cup raisins. Steam one hour.

DELICATE PUDDING.

One cup water, one cup fruit juice, three tablespoons cornstarch, one-half saltspoon salt, sugar to taste, three eggs. Boil water and fruit juice. Wet cornstarch in a little cold water, stir into boiling syrup and boil five minutes—add salt and sugar. Beat whites of eggs till foamy and stir into starch. Turn into a mould and serve cold with boiled custard sauce made from yolks of eggs.

MRS. McLEOD.

SAUCE FOR STEAMED PUDDING.

Bring one cup of milk to a boil, and pour it on one egg and one cup of sugar beaten to a cream. Flavor with vanilla.

MRS. McLEOD.

PEACH MERINGUE PUDDING.

(To be eaten with cream.)

One quart milk, one teaspoon butter, three eggs, two table-spoons cornstarch, one-half teaspoon salt, one-half cup sugar, eight peaches. Separate the yolks from whites and beat each light. Wet cornstarch in one-half cup of milk; heat rest of milk. When boiled stir in cornstarch; cook ten minutes, then add butter and salt—take from fire; stir in yolks and sugar. Peel peaches, halve and lay in a dish, hollow up, sprinkle with sugar. Pour in custard. Bake for twenty minutes. Spread whites over and place in oven until brown.

MISS LIZZIE WHEATON.

BAVARIAN CREAM.

One-half box Keystone gelatin in one half cup of cold water and soak two hours. One cup sugar, one pint can grated pine-apple. Put pine-apple and sugar on stove and let simmer twenty minutes. Take off and add gelatin—strain and stir well till it thickens, and add one pint whipped cream and stir again. Put in small moulds and when cool and hard turn into a platter and bank with whipped cream.

MRS. CARVER.

SNOW CREAM.

Mix and strain one pint boiling water, one-half box gelatine, two cups sugar, juice of two lemons and rind of one. When cold add the whites of three eggs, beaten to a stiff froth. Stand in cool place over night. Sauce—Yolks of three eggs beaten light, one-half cup sugar, one pint milk; flavor to taste. Pour over jelly when very cold and serve at once.

MRS. L. S. PAIGE.

CAFE MOUSSE.

(For one-half box gelatine and one quart of cream.)

One cup extract coffee (five tablespoons ground coffee to a cup), and one cup sugar. Soak gelatine over night. Let cup coffee, sugar and pinch of salt come to a boiling point. Whip cream stiff, and add other ingredients, when they are perfectly cold. Set in a mould.

MRS. L. S. PAIGE.

TAPIOCA PUDDING.

Three-quarters cup tapioca, soaked one night in cold water. Next morning put it into a basin of water, with one quart of milk, one cup sugar, the beaten yolks of three eggs, two teaspoons corn-starch and a pinch of salt. Set over a quick fire and let it come to boiling point. Pour into a dish and stir in one teaspoon vanilla. Let cool and then cover with whites of three eggs, beaten stiff, three tablespoons sugar and one of vanilla. Set in oven and brown.

MRS. C. C. ANDREWS.

SUET PUDDING.

One cup suet, chopped fine, one cup molasses, one cup milk, one cup raisins, one cup currants, three cups flour, two teaspoons Hudson's Select baking powder, a little salt. Steam three hours. Sauce—One-half cup butter, one cup sugar, two eggs. Beat stiff.

MRS. Z. C. JESSOP.

SUET PUDDING.

One-half cup good molasses, three-quarters cup suet (chopped fine), one cup raisins, one-half cup currants, spice—cinnamon, cloves and nutmeg, one-half cup sweet milk, one-quarter teaspoon soda, one and three-quarter cups flour. Steam in dish two hours. Sauce—One-half cup butter, one cup sugar (creamed), yolks of four eggs. Add salt and wine glass of sour wine or brandy, one cup of hot milk or cream. Place in dish of hot water until thick, stirring occasionally.

MISS LIGHTBODY.

ESCALLOPED STRAWBERRIES.

One quart of berries are required. Whip the cream until dry. Remove the hulls from the berries—place a layer of fruit in a deep glass dish, add a sprinkling of powdered sugar, and cover with the whipped cream. Make another layer of berries, sugar and cream, and then continue until all are used, heaping the cream on top. Set in a cold place for half an hour to be thoroughly chilled.

MRS. CHAS. HOLTON.

CARROT PUDDING.

One cup grated carrots (raw), one cup grated potatoes (raw), one cup brown sugar, one and one-half cups flour, one cup raisins, one cup currants, one cup chopped suet, one teaspoon cinnamon, one-quarter teaspoon cloves, one teaspoon soda. Steam three hours.

MRS. LAW.

HARD SAUCE—FOR PUDDINGS.

One-half cup butter, one cup powdered sugar (sifted), one-half cup milk. Cream butter and sugar, and milk slowly, one teaspoon flavoring. Mould and put in a cool place.

MRS. LAW.

TAPIOCA CREAM.

Three tablespoons of tapioca, one pint of milk, three eggs, vanilla and sugar to taste. Soak the tapioca in water until soft. Boil the milk; while boiling stir in the tapioca, and the yolks of the eggs, beaten with sugar; when cooked sufficiently pour into a dish to cool, when cool add the vanilla. Beat the whites of the eggs until stiff; sweeten and flavor them and stir part into the pudding, putting the rest on the top.

MRS. LAW.

POTATO PUDDING.

Line the sides and bottom of a greased pan with freshly made mashed potato, and fill in with finely cut meat and gravy. Cover with potato and bake.

ROASTED BANANA.

Open banana about two inches on the top, sprinkle on a little sugar—set in a hot oven and bake exactly fifteen minutes. Serve hot.

MRS. RENNIE.

COCOANUT PUDDING.

Three tablespoons cocoanut, two tablespoons tapioca, three-quarter cup sugar, a pinch of salt, one quart milk. Heat milk, add ingredients and boil for fifteen minutes, then add yolks of three eggs, just before taking off. Keep white of eggs out for meringue and brown top in oven.

MARGARET RENNIE.

SNOW BALLS.

Beat yolks of three eggs light, add gradually one cup sugar, two tablespoons milk, one cup flour and beat again. Beat whites to a stiff froth, add quickly to batter with one rounded teaspoon Hudson's Select Baking Powder. Fill buttered cups two-thirds full, and steam twenty minutes. Roll in sugar and serve with sauce.

MRS. HAYWOOD.

BREAD PUDDING.

One pint bread crumbs, one cup sweet milk, one cup chopped raisins, one-quarter cup molasses, one-quarter cup brown sugar, one-quarter scant cup flour, over the raisins, one-half teaspoon each nutmeg, soda, salt, cinnamon, one egg. Steam two hours. Sauce for Pudding—One tablespoon butter browned, one small tablespoon flour, one cup sugar, one cup boiling water. Thin the flour with cold water, add the sugar and the boiling water, then let cook and stir until clear. Be careful and not use too much cold water to thin the flour with.

MRS. W. E. SEWELL.

DESSERT—ANGEL SNOW.

One quart whipped cream, one and one-half tablespoons Maraschino wine, one cup powdered sugar. Pour this over an Angel Food cake, spreading it like frosting, then sprinkle with pistache nuts, chopped fine.

MRS. PAMELA A. PATTERSON.

FRUIT FLUMMERY.

Slice the oranges or other fruit and place on the bottom of the dish, from which you intend to serve it. Over this pour a boiled custard. When cold, cover with whipped cream. Serve very cold.

MARGARET M. KITCH.

SOUR MILK PUDDING.

One quart sour milk, four eggs, salt, three cups flour, one teaspoon soda. Bake twenty minutes. Eat with Sauce—One cup sugar, one-half cup butter, one egg. Flavor.

MRS. R. M. KEYSER.

ORANGE DESSERT.

Shred half a dozen juicy oranges, leaving all the pulp. Make a rich syrup by boiling a pound of cut sugar in water, and a little lemon juice. Pour this syrup over the oranges, and set away in a cool place. Serve with whipped cream.

MRS. J. F. HINMAN.

GINGER PUDDING.

One-fourth cup butter, one-half cup syrup, one egg, one and one-half cups flour, one-half cup sweet milk, one-half tablespoon Hudson's Select Baking Powder, sifted into flour. Mix all together and steam one and one-quarter hours. To be eaten with a sauce.

TENA MCKAY.

SPONGE BATTER PUDDING.

Sift one-half cup flour, slowly add one cup cold milk, stir into one cup hot milk, cook four minutes, stirring occasionally. Beat yolks of three eggs, add one-quarter cup sugar. Add to hot milk two tablespoons butter—as soon as butter is melted stir slowly into the eggs. Beat whites of eggs—stir in the yellow mixture. Pour into greased baking dish, and bake thirty minutes, in a pan of hot water. Serve with cream.

MRS. R. M. GRINDLEY.

CHOCOLATE PUDDING.

Heat one and one-half pints of milk, add one and one-half squares of unsweetened chocolate, yolks of three eggs, three tablespoons sugar, one and one-half tablespoons flour or cornstarch, one teaspoon vanilla. Boil all in spider till it thickens. Beat whites of eggs with one cup of sugar for frosting. Brown in oven.

MARY MEAD.

VANILLA FINGERS.

One pound sugar, one-quarter pound almonds, two eggs (whites), one tablespoon vanilla. Grate the almonds fine. Beat the eggs stiff, add the sugar, nuts and flavoring. Sprinkle the baking board with flour, turn out the mixture on this white bed, add flour to the top and knead, as though bread dough, until smooth. Roll out as thin as a knife blade. Cut into strips two inches long and a finger in width. Place on buttered sheets and bake in a gentle oven until golden. These fingers will be hollow inside and will have risen considerably.

ALICE M. HOLLADAY.

PEACH PUDDING.

Put in a farina kettle scant quart of milk, reserve one-half cup milk, with which to moisten two tablespoons cornstarch. When milk boils add corn starch, stir until thick, add tablespoon butter, let cool. When this is done stir in three yolks of eggs, until light and creamy; and one-half cup granulated sugar. Cover bottom of baking dish with two or three layers of pared peaches; sprinkle over three tablespoons granulated sugar. Pour on custard carefully. Bake twenty minutes. Make meringue with whites of three eggs, and tablespoon of powdered sugar, and return to oven to brown. Eat cold with cream.

MRS. R. B. OBERTEUFFER.

FROZEN DESSERTS AND SUMMER DRINKS.

"I always thought cold victuals nice,
My choice will be vanilla ice."

O. W. Holmes.

STRAWBERRY ICE.

Take three quarts of berry juice and one of water. Make very sweet and freeze.

STRAWBERRY SHERBET.

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

JANE A. ROBSON.

LEMON ICE.

Eight cups granulated sugar, eight cups cold water, six lemons, two oranges, whites of two eggs (stiff). Put water and sugar together. One small tablespoonful of gelatine. Freeze thirty minutes.

CARRIE HARVEY.

VANILLA ICE CREAM.

One quart of cream, one cup sugar, one tablespoon of vanilla. Place one-half cream in double boiler—when boils add sugar and stir till dissolved. Remove and let cool and add remainder of cream and vanilla and freeze. (For fruit Ice Cream.) Make same as Vanilla—putting one-half sugar with fruit and let stand and strain. After freezing, fruit may be added.

BANANA ICE CREAM.

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

WATER ICE.

One quart water, one pound sugar. Boil five minutes and cool. Add juice and freeze.

ELOISE LUTTS.

ORANGE ICE.

Juice of six oranges and grated peel of three; juice of two lemons. Mix in one pint of sugar and one pint of water. Freeze.

FRENCH FROZEN PUDDING.

Place on fire one pint of sugar and one pint of boiling water. Boil five minutes. After it commences to boil, pour over well beaten yolks of six eggs and beat till cold; then add one pint cream, one tablespoon vanilla. French fruits may be added.

E. L.

BOSTON CREAM.

Boil two pounds sugar and one pint of water, fifteen minutes. When cool add two ounces tartaric acid and beaten whites of three eggs and flavoring. Bottle, and to use place one-half tablespoon of this in a glass of very cold water, and stir into it a tiny bit of soda and drink hastily before any escapes.

J. E. L.

RED RASPBERRY VINEGAR.

Cover red raspberries with white wine vinegar (the best cider vinegar will do). Let stand over night. Pour off. One pound white sugar to each pint of the liquid. Boil and bottle for use.

E. C. D.

ICED TEA.

Pour boiling water over tea, but do not boil the tea. Set it away to cool. Serve in glasses with small pieces of ice, a slice of lemon and one or two lumps of sugar.

PRESERVES AND JELLIES.

"We'll have tea and toast, custard for supper and an endless host of syllabubs and jellies!"—Shelley.

PEAR MARMALADE.

Eight pounds pears, four pounds sugar, four lemons. Boil the lemons in water until you can pierce them with a splint. Cut in small pieces. Peel and cut the pears. Put all into a preserving kettle and simmer two hours—then pour into jelly glasses.

MRS. HAYWOOD.

FRUIT JELLY.

Three oranges, three bananas, juice of one lemon, one teacup sugar, one-half box gelatine, one-half pound Malaga grapes. Slice oranges and bananas, and put fruit in layers in a dish—sprinkle sugar between each layer. Dissolve gelatine in one pint of boiling water or juice of canned fruit, to which is added the remainder of sugar and the lemon juice. Pour over fruit and serve cold.

STRAWBERRY JAM.

Put into a porcelain kettle four pounds of strawberries, one pint of red currant juice and two pounds of sugar. Boil berries and currant juice first, add sugar and boil again, skimming well. Put in jars with brandied paper and keep in a cool place.

PEACH MARMALADE.

Ripe peaches peeled (five pounds), four pounds white sugar. Cook slowly one hour, stirring occasionally.

MRS. McEACHERAN.

QUINCE HONEY.

To five quinces grated, add one pint of water and one and one-half pounds white sugar. Cook until the consistency of honey.

MRS. McEACHERAN.

ORANGE MARMALADE.

One bitter orange, one pound of sugar to one pint of water. Cut the oranges in thin slices—put the water on and let them remain over night. Boil one hour and a half; then add the sugar. Boil till thick enough.

MRS. STEVENSON.

LEMON JELLY.

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

MRS. O. B. CAMPBELL.

SPICED FRUIT, PICKLES AND CATSUPS.

"How cam'lest thou in such a pickle."—Shakespeare.

SPICED GOOSEBERRIES.

Five pounds of fruit, four pounds of sugar, one cup of vinegar, one tablespoon mixed spice. Boil all together for twenty minutes. Tie the spice in a bag.

MRS. STEPHENSON.

FRENCH PICKLES.

Take equal parts of small cucumbers, onions and cauliflower and let stand in brine over night. Take six tablespoons Coleman's Mustard, one-half ounce tumeric, one and one-half cups flour, one and one-half cups brown sugar, two quarts of vinegar. Mix flour, mustard and sugar, smooth in a little cold vinegar, put vinegar on stove, stir in the paste, stirring continually and pour on pickles.

MRS. W. C. HOUGHTON.

PICKLED CAULIFLOWER.

Four good-sized cauliflower picked in small pieces. Add one cup of salt and water enough to cover. Scald until about tender and then drain off the brine. Take one-quarter pound ground mustard, one-quarter teaspoon red pepper. One cup sugar, two tablespooss flour, one ounce tumeric. Mix well together and add to, two quarts vinegar. Scald this well, add to cauliflower and boil ten minutes. Add two dozen small onions and same of small cucumbers. Bottle tight.

MRS. B. L. DEAN.

FRENCH PICKLES.

One peck of green tomatoes, sliced and made into layers with a teacup of salt, in another vessel slice and layer, with more salt, four layers onions. Let stand over night, take from brine, drain, place tomatoes and onions in an earthen vessel and pour over enough boiling cider or white wine vinegar to cover. Let stand twenty-four hours. Mix two quarts best cider, or white wine vinegar, one pound brown sugar, one-half pound white mustard seed; tie in each of two thin muslin bags half of the following: One tablespoon cinnamon, one tablespoon cloves, one tablespoon mace, scant half teaspoon red pepper. Boil all together slowly for twenty minutes. Put in sealed cans. This pickle will keep for years.

MRS. C. W. DAILEY.

FRENCH PICKLES.

One peck green tomatoes chopped fine, six large onions fine, one cup salt. Let all stand over night. Strain off the juice, add two quarts of water, and one quart of vinegar. Boil twenty minutes, then strain again. Add two quarts vinegar, two pounds brown sugar, two teaspoonsful pepper, two teaspoonsful cinnamon, two teaspoonsful cloves, two teaspoonsful ginger, two teaspoonsful mustard. Boil fifteen minutes.

LILLIAS J. RICHARDSON.

CHILI SAUCE.

One peck ripe tomatoes, four large onions, four red peppers, four cups vinegar, two cups brown sugar, four tablespoons salt, one tablespoon cinnamon, chop tomatoes; drain well. To the juice add the onions and peppers chopped fine. Add other ingredients and boil twenty minutes, then add tomatoes, boil one hour and bottle.

MRS. B. L. DEAN.

TOMATO CATSUP.

One bushel solid ripe tomatoes, clean well cutting away unripe spots and blemishes. Put tomatoes in porcelain or granite kettle, and pour over them about three pints of water. Add ten or twelve onions cut fine. Boil until soft about two hours, strain through a coarse sieve, pour liquid back again into kettle and add one-half gallon cider vinegar, two ounces ground spice, two ounces ground black pepper, two ounces mustard, one ounce cloves, two grated nutmegs, and two pounds light brown sugar, pint salt. Mix all together and boil two hours, stirring continually to prevent burning. Cayenne pepper may be added if desired. When cool fill bottles or jars. Cook and seal with wax. Keep in cool dry place.

MRS. J. H. SUTHERLAND.

CHILI SAUCE.

One peck ripe tomatoes, two large onions chopped fine, two red peppers. Cook until fine. Then add two tablespoons cinnamon, one cup sugar, and salt to taste. Lastly, pint of vinegar. Bottle when cold.

MRS. STOCKHAM.

CHOW-CHOW.

One peck sliced green tomatoes, two large cabbages, fifteen large onions, twenty-five medium cucumbers, one-half pound white mustard seed, one-quarter pound ground mustard; one ounce each tumeric, cinnamon and celery seed, three pounds white sugar, three quarts best cider vinegar or white wine vinegar.

Chop tomatoes, cabbage and onions fine, pack with one teacup of salt in a crock over night. Pour off all brine and put on vinegar (not too strong), let stand for two days, drain again. Take fresh vinegar, add spices and sugar, let come to a boil and pour over the chow-chow. For three successive days pour off this liquid and bring to a boil then return boiling hot. After this the chow-chow is ready for use.

MRS. X. W.

CANDIES.

"Sweets to the sweet."—Shakespeare

COCOANUT DROPS.

Grate one cocoanut and add to it one-half its weight in sugar, and the beaten white of an egg. Mix all together well and drop on buttered white paper. Bake fifteen minutes.

BUTTER SCOTCH.

Melt one pound of brown sugar in a pan without water. Add one-quarter pound of butter, beaten to a cream, stirring constantly. Flavor with one ounce of ground ginger.

MOLASSES CANDY.

Two cups of brown sugar, one cup of molasses, one tablespoon vinegar, a little butter. Boil for ten minutes. Flavor with vanilla and pull thoroughly, when sufficiently cool.

CHOCOLATE CARAMELS.

One cup grated chocolate, one cup milk, one cup molasses (New Orleans), one cup of brown sugar, butter size of an egg. Boil until it drops hard in water; pour into shallow buttered dishes, and mark before it is too hard.

CARL N. DAILEY.

CREAM CANDY.

Two cups of white sugar, one-half cup of water, flavoring to taste. Boil five minutes and then remove from the stove and place in a larger dish full of cold water, stirring liquid meanwhile. When cool it will be thick, white and creamy. Mould into shape and put nuts on top or inside.

MR. RUSSEL HUSTON.

MAPLE CREAM.

Two cups dark coffee sugar, one-half cup of cream, butter the size of a small egg. Cook till the liquid strings from the spoon, then remove from stove and beat and stir to a cream, and put in a pan an inch deep, to harden—then cut into squares. Add vanilla just before putting to cool.

MR. RUSSEL HUSTON.

STACKED CORN.

To prepare this after popping corn. Boil till it snaps in water, one pint molasses and one cup of brown sugar. Pour over corn and stir. When cool cut into pieces.

MRS. J. E. L.

CREAM CANDY.

Take two bowls of sugar, and add tartaric acid (size of one-half pea), cover with water and boil, stirring constantly till it boils. Stir no more and carefully wipe grains of sugar from sides of pan, cook until it gums in water and pour into greased platter and stir—when partly cool you can mould it like dough. This is a foundation with which can be made all kinds of candies, flavoring each, and using nuts, figs, cocoanut and candied cherries.

MRS. J. E. LUTTS.

CHAFING DISH.

"A dish fit for the gods."

FRENCH SCRAMBLED EGGS.

Four eggs, one-half cup milk, one tablespoon butter, salt and pepper. Place butter and milk in chafing dish. Beat eggs just enough to mix, and add the butter and milk when hot. Stir until no liquid can be seen. Serve at once. If desired a little grated cheese may be added just before the eggs set.

ANCHOVY TOAST WITH EGGS.

Beat five eggs slightly, add half a teaspoonful salt, a little pepper, half a cup of milk or cream. Put a heaping tablespoonful of butter in the chafing dish. When it melts turn in the egg mixture and stir until the egg is creamy. Have ready slices of toast spread thinly with anchovy paste, and pour over them the egg mixture.

CURRIED EGGS.

Make a sauce with two tablespoonsful each of butter and flour, half a teaspoonful of salt, one teaspoonful curry powder and a pint of milk. Instead of all milk half as much may be meat stock. Into this sauce lay seven hard-boiled eggs, which have been cut lengthwise into eights.

DEVEILED ALMONDS.

Have ready three-quarters of a coffee cupful of almonds, blanched and shredded. Fry a light brown in a tablespoonful of butter. Mix one tablespoonful of chutney, two tablespoonsful of Worcestershire sauce, one-fourth teaspoonful of salt and a sprinkling of cayenne together. Pour over the almonds and serve as soon as heated through. Stir with a fork.

MOCK TERRAPIN.

Make a cream sauce of one tablespoonful each of butter and flour and one cup of cream or good milk. Season with salt and pepper. To this sauce add one pint cold chicken or veal cut into dice, the yolks of two hard-boiled eggs, chopped fine and the whites cut in larger dice. Boil two minutes.

FRICASSEE OF OYSTERS.

Fifty oysters (quart). One-half pint milk, one tablespoon butter, one tablespoon chopped parsley. Yolks of two eggs beaten enough to mix. One-half teaspoon of salt. A little cayenne pepper. Rub butter and flour together, add milk and stir until it thickens. Add salt and pepper. Add oysters and stir until edges curl. Add parsley the last thing.

CHICKEN WITH MUSHROOMS.

Have ready one pound of cold chicken chopped fine and one-half pint of mushrooms cut in small pieces. Cover these with water and boil five minutes. Skim out the mushrooms into a hot dish. There should be left a coffee cupful of liquid. If not enough, add milk to the hot liquid. Thicken this with a tablespoonful of flour, same amount of butter, and season. Three minutes' boiling will thicken it. Add the chicken and mushrooms and cook two minutes, stirring constantly. Serve on hot platter.

WELSH RAREBIT.

One-half pound cheese, one tablespoon butter, one-half cup cream, yolks of two eggs, one-half teaspoon salt, one-quarter teaspoon pepper. Place butter in chafing dish and stir until melted. Add grated cheese. When partly melted begin to add cream, when all is used, add the yolks and stir all together lightly. Add salt and pepper. Serve at once.

ELLEN ANDERSON.

BARBECUE OF CALF'S LIVER.

One-half pound of liver, two tablespoons butter, two tablespoons catsup, one tablespoon lemon juice, salt and pepper. Cover liver with water. Add a little salt, a small onion, a stalk of celery and a bay leaf. Let simmer for one hour. When cold shave. Place butter, lemon juice and catsup in chafing dish. Stir until butter is melted, add the shaved liver, stir until heated, add salt and pepper and serve hot.

MISCELLANEOUS.

"When we say there is nothing new under the sun, we do not count forgotten things."

A RECIPE FOR HAPPY LIVING.

Three ounces are necessary, first of patience; then of repose and peace. Of conscience, a pound entire is needful. Of pastimes of all sorts, too, should be gathered as much as the hand can hold. Of pleasant memory and of hope three good drams there must be at least. But they should moistened be with liquor made from the pleasures which rejoice the heart. Then of love's magic drops a few—but use them sparingly, for they may bring a flame, which naught but tears can drown. Grind the whole and mix therewith of merriment an ounce to even. Yet all this may not bring happiness except in your orisons you lift your voice to Him who holds the gift of health. (Table Talk.)

CHEESE SANDWICHES.

Grate one-half pound cheese. Add melted butter—enough to stand between thin slices of bread and butter, or better still—the long reception crackers you can buy.

FRIED CRACKERS.

Soak square soda crackers well in milk, and fry them quickly a nice brown in butter.

JENNIE McDONALD.

CHEESE FINGERS.

One cupful of flour, one tablespoonful of butter, one-quarter of a cupful of grated cheese, one-quarter of a teaspoonful of salt and a dash of pepper, one-half teaspoonful of Hudson's Select Baking Powder, mix with water as for biscuit. Roll out thin, cut in finger lengths and bake brown in a moderate oven.

F. H. BAKER.

EUREKA SHOE POLISH.

One package Diamond Dye (slate color), two ounces gum shellac, two ounces borax. Dissolve the borax and shellac in one pint of boiling water, and then add the dye.

LOUISE HARVEY.

WEIGHTS AND MEASURES FOR COOKS.

1 pound of wheat flour is equal to.....	1 quart.
1 pound and 2 ounces of Indian meal.....	1 quart.
1 pound of soft butter is equal to.....	1 quart.
1 pound and 2 ounces of best brown sugar makes.....	1 quart.
1 pound and 1 ounce of powdered white sugar makes..	1 quart.
1 pound of broken loaf sugar is equal to.....	1 quart.
4 large tablespoonsful make.....	$\frac{1}{2}$ gill.
1 common sized tumbler holds.....	$\frac{1}{2}$ pint.
1 common sized wine glass is equal to.....	$\frac{1}{2}$ gill.
1 tea-cup holds.....	1 gill.
1 large wine glass holds.....	2 ounces.
1 teaspoonful is equal to.....	$\frac{1}{2}$ ounce.

J. A. MACKIMMIE.

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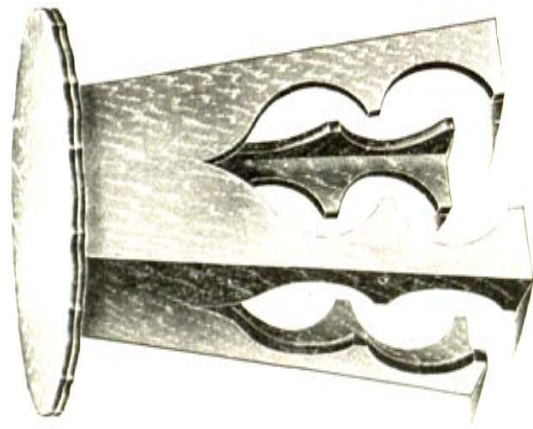
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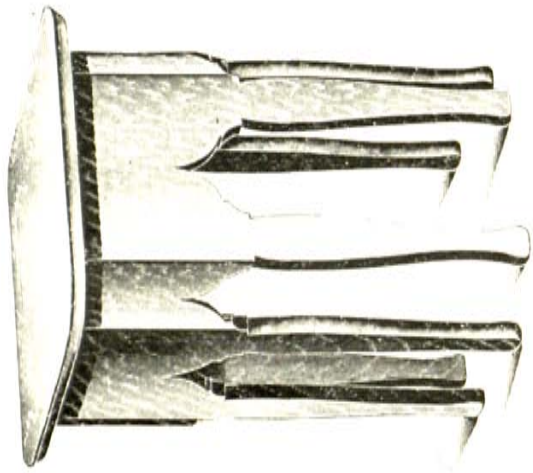


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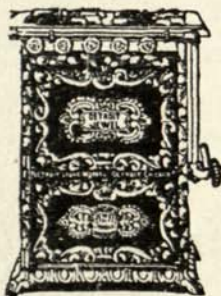
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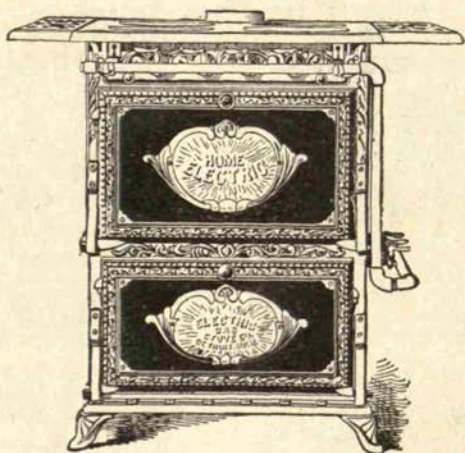
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