



Nut Spice Cake

One-half cup butter, 1 cup brown sugar, ½ cup molasses, yolks of 4 eggs, 1 cup sour milk, 1 teaspoon soda, 2½ cups flour, 1 teaspoon cinnamon, ½ teaspoon cloves, ¾ teaspoon grated nutmeg, 1 cup seeded raisins, ½ cup currants, ½ cup nut meats broken in pieces, 1½ teaspoons baking powder.

Mix ingredients in order given. This recipe makes two loaves. Make half the recipe for one loaf.

one loaf.

CL. Plum Pudding





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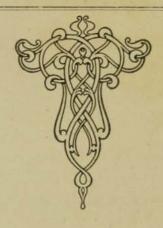
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Tried and Approved Recipes

BY THE EPWORTH LEAGUE OF THE FIRST M. E. CHURCH OF BARNESVILLE, OHIO



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THIS book is compiled and published by the Epworth League of the First M. E. Church of Barnesville, Ohio; the recipes are given by the ladies of the Church and friends of the League, and many have been long in use in their families. The committee has asked for only recipes tested and used by the donor, and unhesitatingly recommend this book as a guide and help to all lovers of good cooking. We wish to thank our many friends who have so kindly assisted us; also our advertising patrons. We hope they will receive a rich reward by thus calling attention to their business in the best homes in our community, where we freely predict this book will find a welcome.

Committee in charge of this book:

LAURA H. ROGERS, Chairman.

STELLA MILSON BASSETT.

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SOUPS

"The turnpike road to people's hearts, I find, Lies through their mouths, or I mistake mankind."

CREAM OF CORN SOUPS.

Chop I can of corn fine; add I pint boiling water and let simmer twenty minutes; rub through a sieve. Scald I pint of milk with a slice of onion and a sprig of parsley; remove the seasonings. Then add milk to corn pulp. Bind with I tablespoon of butter and I of flour. Cream together. Season with salt and pepper; strain before serving, and garnish with parsley and whipped cream.—Kate Bradfield Norris.

(a) 1 cup of corn and its liquor, 1 pint of boiling water, 1/2 tea-

spoonful salt.

(b) 2 tablespoonfuls butter, 2 tablespoonfuls flour, 1 pint hot milk, slice of onion, ½ teaspoonful salt, dash of pepper, ½ teaspoonful sugar. Cook well.

(c) I cup whipped cream.

Simmer (a) twenty minutes; add (b) when boiling; serve and garnish with (c).—Annie M. Denney.

CORN SOUP.

Chop I can of corn; add I pint of boiling water, and simmer for twenty minutes; then rub through a sieve. Scald I pint of milk, with a slice of onion; remove the onion and add the milk to the corn; 2 tablespoons of flour and 2 tablespoons of butter rubbed to a paste. Season with I tablespoon of salt and a dash of pepper. Serve in bouillon cups.—Mrs. W. T. Ball.

TOMATO SOUPS.

I quart of tomatoes, I tablespoon flour, I tablespoon butter, I tablespoon sugar. Salt and pepper to taste. Just before serving add I cup cream; let boil. (Mix flour with milk for thickening.) (Strain tomatoes through colander.)—Mrs. J. L. Woodward.

Cook 2 quarts of tomatoes and strain; drop in an onion, with 3 or 4 cloves stuck in it; then add a good-sized lump of butter, some salt, 2 table-spoonfuls sugar, and a thickening made with 2 tablespoonfuls flour. When this boils good add about 2 quarts of milk, and stir a little to keep from curdling. Serve with crackers or toasted squares of bread.—Mrs. Clarence Corbin.

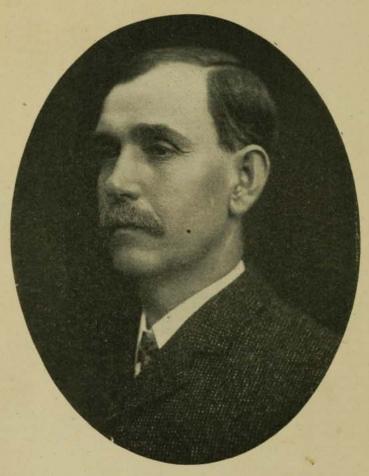
Stew 1 quart of tomatoes thirty minutes; strain, and add ½ teaspoon of soda; when foaming ceases, add a quart of hot beef stock, a little salt, parsley, piece of red pepper, and 2 cloves. Boil a few minutes and serve at once.—Mary E. Carnes, Bellaire, O.

CREAM OF TOMATO SOUP.

Empty 1 quart of tomatoes into a granite or porcelain stew pan or kettle. Salt to taste, a dash of red pepper and celery salt, ½ onion minced, 2 or 3 bay leaves, and a blade or 2 of mace (if you have and like these; if not, omit them). Cook all together slowly for twenty minutes; remove from fire and strain. Put the pan or kettle containing the juice back on

THE BOX MAKER

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ELMER J. HUTCHISON BARNESVILLE, O.

the stove, and when it boils add a generous pinch of baking soda, after which the pan must be set back where its contents will keep hot, but not boil. In another sauce pan put 3 pints of milk, seasoned with salt and a good piece of butter; when scalding, thicken with flour or cornstarch to the consistency of thick, sweet cream. Then pour slowly into tomatoes, stirring constantly. Never allow this soup to boil after the milk has been added. To prevent lumps, mix the flour smooth with a little cold milk before adding to the scalding milk.—Maude Wallace.

BOUILLON.

Cut 2 pounds of round steak in 1½-inch pieces, and put in 1½ quarts of water. When boiling point is reached, skim well, and add ½ cup of cold water. Skim again, and season with ½ teaspoon of salt, ½ saltspoon of pepper, 1 carrot, 4 cloves, and ½ bay leaf. Put the cover on vessel, leaving a small opening; cook slowly for two hours. Remove the meat and vegetables; allow the broth to settle for ten minutes, and with a spoon skim fat from surface and strain.—Mary E. Carnes, Bellaire, O.

TOMATO PUREE.

(a) I can tomatoes, I sprig parsley, I stalk celery, 4 pepper corns, ½ bay leaf, blade of mace, I teaspoonful sugar, ½ teaspoonful salt, ¼ teaspoonful soda.

(b) I tablespoonful chopped onion, I tablespoonful butter, I table-

spoonful flour.

All of (b) cooked together. $\frac{1}{2}$ pint hot beef stock. Simmer (a) one-half hour, then add (b), and blend together.—Annie M. Denney.

CELERY SOUP.

Cover with water the stalks and tops of 2 bunches of celery and 1 onion, and boil until tender. Press and strain. This should make a pint of stock. Season with salt, cayenne pepper, butter size of an egg. Scald 1 quart sweet milk or cream in separate kettle, and thicken with 2 table-spoons flour, moistened with milk. Stir stock and milk together, and serve immediately. Soup should be the consistency of rich cream. A cupful of beef stock added to the above is all right.—Clara Rogers.

NOODLE SOUPS.

To I egg and the shell full of water add as much flour as it will absorb, with a little salt; roll out as thin as a wafer, dredge very lightly with flour, roll over and over into a large roll, slice from the ends and shake out the strips loosely. Have ready boiling water or stock to which has been added I pint of fine bread crumbs browned in butter and ½ pint of cream. Then drop in the noodles.—Mrs. Rena Stubbs.

Get a ten or fifteen-cent soup bone, to which add 3½ quarts of cold water; let come to a boil, and remove scum that rises. After which add a large onion, ½ of a carrot, celery, potato, some parsley, and 3 or 4 tomatoes (the above ingredients to be cut up fine); cover up tight. It is important to cook soup in a vessel with a tight-fitting cover, and put on as early as 7 or 8 o'clock in the morning, and boil slowly and steadily, if intended for 12-o'clock dinner. After cooking four or five hours, strain, add salt and pepper to taste, and a very little vinegar; then let come to a boil again, add a couple of handsful of noodles, and boil five to ten minutes, and serve.—Maude Wallace.

NOODLES.

Three delicious dishes may be made from this simple recipe for noodles. To 3 eggs (slightly beaten), 2 tablespoons of water, and a little

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We may live without books,
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salt, add enough flour to make a rather stiff dough; work it well for fifteen or twenty minutes, adding flour when posssary. When pliable, cut off a portion at a time, roll it thin as a wafer, sprinkle over flour, and beginning at one side, roll it into a rather tight roll. With a sharp knife cut it from the end into very thin slices, forming little wheels. Let them dry an hour or so. Part may be used as a vegetable, part for a chicken noodle soup, and the rest should be dried to use at any time for a beef soup.—Anna F. Hilles.

GREEN PEA SOUP.

4 pounds meat or large soup bone, boil in 1 gallon water until tender. Add 1 can peas, small onion, cook ½ hour, and strain; season with salt and pepper. Rub 2 tablespoons flour and 1 of butter together and add to soup. Serve with toasted bread squares; add tablespoon whipped cream in center of toast.—Maude Wallace.

POTATO SOUPS.

Boil 6 large potatoes and mash very fine and smooth. Heat 3 pints of milk, and add to it 2 tablespoonfuls of finely-chopped omon, a pinch of salt, a dash of white pepper, and a lump of butter the size of an egg. When this comes to the boiling point add 2 tablespoonfuls of flour moistened with a little milk, and the potatoes. Cook until creamy and very smooth.—Mrs. Elmer Hutchinson.

Boil 3 medium-sized potatoes until very soft, in enough salted water to cover. While they are boiling, place 1 pint of milk in double boiler, with an onion into which six cloves have been stuck. When the potatoes are done, drain, mash them fine, and slowly add the hot milk, from which the onion has been removed; add seasoning and thickening (1 tablespoon of butter rubbed into 1 tablespoon of flour). Cook for five minutes, strain, and serve.—Bella Mills McMasters, Brooklyn, N. Y.

CREAM POTATO SOUP.

Cut 3 medium-sized potatoes in very small pieces. Put to boil in 1 quart of water; add lump of butter, salt and pepper to taste. Boil until potatoes are tender, and add 1 cup of cream or rich milk. Serve hot.—Mrs. A. O. C. Ahrendts, East Liverpool, O.

MEATS AND POULTRY

"Oh, carve me yet another slice."

ROAST TURKEY.

Select a fat young hen. After thorough cleaning, rub the inside of

fowl with a small handful of salt.

FILLING.—Place about ½ cup of butter in roasting pan, put over fire and brown; add 1 onion sliced fine, and brown in same; then add 1 loaf of stale bread crumbled fine, and stir constantly until brown. Remove from fire, moisten with sweet milk, and season with salt and pepper. Fill turkey with same.

COVER.—Take 1 quart of flour, a little salt, and sufficient water to make a soft dough. Roll out and spread over top of turkey. This prevents roasting too hard, and should be removed as soon as turkey is removed from the oven.—Mrs. Elva Wetherald Kelly.

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ROAST LAMB.

Put in roasting pan with hot water to come up one-u. Season with salt and pepper, and baste often; when nearly done top with flour and butter, and brown, letting water cook away. He with mint sauce.—Mrs. W. F. Smith.

DUMPLINGS FOR STEWED LAMB.

I pint flour, 4 teaspoons baking powder, ½ teaspoon salt, I scant cup milk. Drop small portions of mixture into the cooked lamb, and let cook for about fifteen minutes.—Mrs. Pulling, Columbus, O.

MINT SAUCE.

After carefully washing the mint, cover with granulated sugar, chop and mash until the juice is drawn from the mint. After standing about two hours, then add the vinegar.—Henrietta Gregg.

DUMPLINGS FOR MEAT.

Sift well 1 pint of flour with 2 heaping teaspoons of baking powder and a pinch of salt. In this break 1 egg. Add sweet milk enough for a stiff batter. Drop in boiling broth, cover tightly, and let boil ten minutes. Do not lift the lid.—Mrs. Joe Mercer.

YORKSHIRE PUDDING.

Sift 1 pint of flour with 1 heaping teaspoonful of baking powder; add ½ tablespoonful of butter, ½ teaspoonful of salt, and an even tablespoonful of sugar, 1 pint of sweet milk, and 2 well-beaten eggs. Put 3 tablespoonfuls of at from the roast into a baking pan, pour in the batter, and bake twenty-five minutes. Serve in squares about the roast beef, with a thin brown gravy accompanying it.

BAKED CHICKEN.

Butter about size of a walnut place inside chicken; salt and pepper; put in covered pan without water; place in very slow oven.—Mrs. McNiece.

CHICKEN RAGOUT.

Put into upper pan and steam a half hour the following: 1 pint cooked chicken cut in small dices, 1 can mushrooms cut in small pieces, 6 hard-boiled eggs sliced, 1 pint white sauce.

WHITE SAUCE.—I tablespoon butter, I tablespoon flour, I cupful milk. Melt butter, rub in flour, then add the milk gradually, stirring all the time until it boils.

Put into pan first layer of chicken, then layer white sauce, until all are used. Turn out on dish, garnish with pieces of toast and chopped parsley.—Mrs. E. Lee Cunard.

CREAM CHICKEN. .

One chicken, stew very tender; cut in pieces about an inch square. One can mushrooms; boil five minutes in own liquor, with a piece of butter the size of a walnut, and a dash of pepper; I pint of cream; dissolve in this 2 tablespoonfuls of cornstarch; put this cream on to boil in a double boiler. Cook until it begins to thicken (stirring constantly). Put the chicken in with the mushrooms, pour on your cream (taste, to see if seasoned right). Pour all in a buttered baking dish, sprinkle bread crumbs over the top, with a few pieces of butter. Bake fifteen or twenty minutes. Have the bread crumbs rolled perfectly dry.—Mame Lewis Watt, Mrs. J. W. Watt, Mrs. B. P. Reed.

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CUT FLOWERS A

CURRIED CHICKEN.

I tablespoon butter, I tablespoon flour, I tablespoon opped I tablespoon lemon juice, ½ teaspoon salt, I reaspoon curry lowder onion and butter in sauce pan, stir until slightly brown, add curry product, lemon juice, salt, and ½ pint boiling lyater. Pour this sauce chopped meat of one chicken, and serve with border of boiled rice Lane Exley, Wheeling, W. Va.

CHICKEN CROQUETTES.

Take any kind of fresh meat or fowl, chop very fine, add an equal quantity of smoothly-mashed potatoes, mix, and season with butter, salt, black pepper, a little prepared mustard, and a little cayenne pepper; mold; dip in egg and bread crumbs, and fry a light brown. A nice relish for tea.—Adda Fowler.

CHICKEN TIMBALES.

One chicken chopped very fine; season to taste with salt, pepper, celery salt, also onion juice if desired. Boil 4 eggs hard; run whites through fruit press, and add to chicken. Then mix all this to a paste with whites of 3 eggs beaten to a standing froth. Put mixture in patty pans, and set in pan of hot water, and bake twenty minutes in hot oven. Take out and put 1 tablespoon of thick gravy on them; last, 1 teaspoon of the yolks run through fruit press. Serve on lettuce or cabbage leaf.—Mrs. J. L. Woodward.

JELLIED CHICKEN.

Slice the cold boiled chicken, and make alternate layers of sliced hard-boiled eggs and chicken. Take I cup of the water in which the chicken was boiled and add a tablespoon of gelatine (dissolved). Pour this over the chicken and put in a mold. Salt and pepper to taste. To serve, cut in slices, and garnish with celery or parsley.—Mrs. C. M. Cole.

MACARONI AND CHICKEN.

Take two cups of cold, boiled chicken, chopped rather fine, ½ pound macaroni boiled tender, I cup of sweet cream, and I cup of chicken gravy (left over from dinner). Place chicken (or veal) in sauce pan with gravy and cream; heat thoroughly; butter a small pudding pan or dish, put in a layer of the gravy and meat, season with a little pepper and salt, then macaroni, and lastly the rest of the creamed meat. Sprinkle with dry bread crumbs, a little salt and pepper, with little dots of butter. Bake thirty minutes, or until bread crumbs are brown.—Mrs. T. G. Wilson.

FRIED CHICKEN.

Joint young, tender chickens; season with salt and pepper; roll in flour, and fry in equal parts of butter and lard. Lay on a hot platter. Take two tablespoons of flour and mix with the hot grease, let brown, add a teacup of sweet cream, and pour over the chicken.—Mrs. Anna Manning.

BEEF LOAF.

Chop fine about four pounds of steak; add to it a cupful of suet chopped fine, 2 tablespoonfuls of melted butter, 1 dozen crackers rolled fine, pepper and salt to taste. Form into a loaf, cut an onion into slices and lay on top, and bake. Baste while browning.—Mary M. Hutchinson,

VEAL LOAF.

Three pounds of yeal or beef, bought in the steak; remove gristle, cut up, and put through the food chopper; add salt and pepper to taste. 2 eggs,

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1½ cups of stale bread crumbs, put through the chopper; to the bread crumbs add lump of butter the size of an egg, a little salt, pepper, and sage, just as if for chicken dressing; then turn together the meat, eggs, dressing; mix well together; then to this add about a quart of water, and mix all up together and turn into a pan the shape you wish the loaf when done. Bake two hours, and let it remain in the pan until cold. All the water will be absorbed, and it does not need to be basted at all.—Mrs. George Schue.

Three pounds of veal; 6 crackers crushed, 3 eggs, 3 tablespoonfuls of milk, 1 tablespoonful of salt, 1 teaspoonful of pepper, 1 tablespoonful of butter; mix well. Make into a roll, with pieces of butter over it. Bake two hours, basting often with the gravy of water and butter, slightly seasoned.—Mrs. Dr. Peregoy.

To equal parts of veal, beef, and pork (about 1 pound of each), ground fine, add 2 eggs, 1 small onion chopped fine, 1 good-sized cup of bread crumbs; salt and pepper to taste; also sage if desired; mix thoroughly. Mold in loaf. After placing in bake pan, cover with the juice, strained, from 1 quart of tomatoes. Let boil one and one-half hour.—Mrs. A. O. C. Ahrendts, East Liverpool, O.

I pound veal, I egg, % cup grated bread, I large potato boiled, then skinned, % cup milk, salt, pepper, and butter size of egg, celery seed to taste. Bake one hour; baste while baking.—Mrs. R. H. Piper.

VEAL BIRDS.

Use thin veal steak, cut in sections. Make a filling from fresh bread crumbs, using melted butter to make paste, seasoning with sage, pepper, and salt. Roll, and pin with toothpicks. Dip in egg, then cracker crumbs, then egg and cracker crumbs, and fry in butter.—Mrs. Ross Hayes.

One veal steak. Trim edges and pound well. Cut into pieces about three inches square. Chop meat of one porkchop fine. Add crackers rolled fine, salt and pepper to taste, and 2 tablespoons of cream; also add bits of veal which cling to meat board and pounder. Put 1 teaspoonful stuffing in each piece of veal. Roll up, and pin together with toothpicks. Season, roll in flour, and fry slowly in half lard and butter.—Mrs. Thomas Bradfield.

JELLIED VEAL.

Wash a knuckle of veal and cut into pieces. Boil it slowly until the meat will slip easily from the bones. Take it out of the liquor, remove the bones, and chop the meat fine. Season with salt and pepper, spices and sweet herbs. Put back into the liquor and boil until almost dry. Turn into a mold and let remain until next day. The juice of a lemon stirred in just before taking from the fire improves it. Garnish with parsley and thin slices of lemon.—Mrs. Thomas Hornbrook.

VEAL CROQUETTES.

2 cups of boiled rice, I cup of ground veal that has been cooked. Sauce: I tablespoonful flour, I tablespoonful butter, mix together; I cup of milk mixed with rice and veal; salt and pepper. Roll in bread crumbs and fry in hot lard.—Mrs. P. B. Worthington.

VEAL OYSTERS.

Select a piece of leg or other lean part and cut into pieces the size of an oyster. Season with pepper and salt and a little mace; rub each piece with this seasoning, and dip in beaten egg, then cracker crumbs, and fry in deep fat. These taste very much like oysters. Serve in a circle on a chop. plate garnished with parsley.—Mrs. Charles Watt.

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VEAL STEW.

Cut veal into small pieces. Put ½ cupful of chopped suet into a sa pan; remove cracklings when rendered out; then place the veal in the ho fat. When thoroughly browned, add 2 rounding tablespoonfuls of flour; mix; then add 1 quart of stock or water; stir until boiling; salt to taste, and add slice of onion. Cook slowly until meat is tender. Ten minutes before stew is done put ½ pint of flour into a bowl, add ½ teaspoon salt and 1 teaspoon baking powder; sift; add a well-beaten egg and milk sufficient to moisten; drop by teaspoonfuls on top of stew and cover, and cook for ten minutes without lifting lid.—Mrs. Ella Morton Miller.

MOCK DUCK.

Take a large round steak. Make a dressing as for turkey. Spread the dressing on the steak, roll it up and tie it. Bake from three-quarters to an hour.—Alma Watt, Mrs. Elmer Hutchinson.

BAKED VEAL STEAKS.

Put a thick slice of ham between two veal steaks. Cover with a pint of water, and bake until the ham is thoroughly done.—Anna F. Hilles.

BEEFSTEAK ROLL.

Pound a round steak. Sprinkle with salt, pepper, and bits of butter. Spread over this a dressing made of bread crumbs, roll and tie, or fasten with skewers. Spread with butter and a very little flour, and bake in a moderate oven one-half hour. Baste frequently, and serve with brown gravy.—Blanche McKeever Judkins.

FLANK STEAK.

Have it scored; lay in baking pan; pepper, salt, and flour; cut one small onion over same; use butter size of egg; then pour over 1 pint chilli sauce; cover the pan and bake one hour. Don't have oven too hot, and don't let it become dry; add a little water if necessary.—Sara Hager Gill, Denver, Col.

INDIAN STEW.

I tablespoon butter, I tablespoon flour, I or ½ onion, I carrot, ½ can peas or tomatoes strained, I bay leaf, I clove, parsley, dash pepper, 2 cups water or stock. Cook butter and flour together right on fire, add other ingredients, and stir all the while. Add meat, to cook a few minutes. This for using up cold meat.—Margaret G. Pulling, Columbus, O.

BAKED HASH.

Cold meat of any kind may be used, but corned beef is best; always remove all surplus fat and bits of gristle. Season with salt and pepper, chop fine, and to one-third of meat add two-thirds of chopped, cold, boiled potato and one onion chopped very fine. Place in the dripping pan, dredge with a little flour, and pour in at the side of the pan enough water to come up level with the hash; place in oven, and do not stir. When the flour is a light brown and has formed a sort of crust, take out, add a lump of butter, stir it through several times, and the hash is ready to serve.—Leila Laughlin.

DRY HASH.

Grind cold beef and cold boiled potatoes; I egg, I onion, either bread or cracker crumbs; season to taste; make in cakes; flour, and fry like sausage. This can be made with or without potatoes.—Kate Meyers.

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½ pound raw beef, ½ pound raw pork, ½ pound raw veal, all chopped or ground fine; I cup of mashed potatoes or I cup of bread crumbs, ½ cup sweet milk, ½ cup butter or drippings, 3 eggs beaten well. Mix together and form into rolls with the hands, and roll in cracker crumbs and place in baking pan. Partly cover with milk, and bake three-quarters of an hour. Serve with either tomato sauce or brown gravy made in the pan.—Mrs. Pond.

SWEETBREADS.

Wash, and soak in salt water for several hours. Boil until tender. Remove stringy parts and break into small pieces, and fry lightly in butter. Add white sauce and serve on toast.—Mrs. W. F. Smith.

CODFISH BALLS.

Pick fine 1 cup of nice white codfish, freshened by pouring over it 3 cups cold water, and let come to a boil; drain off water, let fish cool. Beat up lightly 2 eggs; stir into them the fish; add ½ cup sweet cream, a little salt if necessary. Fill each buttered poacher cup two-thirds full of mixture; steam ten minutes. Slip balls from cups on hot platter, and serve with cream dressing. Cold meats can be used same way.—Mrs. E. Lee Cunard.

CHIPPED BEEF CREAMED.

Put half a pound of chipped dried beef in boiling water for a few minutes; drain carefully, and add a lump of butter the size of a walnut, 2 table-spoonfuls of flour, and a generous ½ pint of milk. Add a dash of pepper, and cook until smooth and creamy. Very nice served on toast.—Mrs. Elmer Hutchinson.

TO BOIL A HAM.

When boiling a ham, put in a cup of sugar, one onion, a few cloves and peppercorns. Let the ham cool in the water in which it is boiled. Skin, rub with sugar, and brown in a slow oven for an hour, basting every fifteen minutes with some of the stock and sherry wine.—G. E.

HOME-MADE SAUSAGE.

Take ten pounds of pork, about two-thirds lean and one-third fat, 3 ounces of salt, 1 ounce of white pepper, ½ ounce of finely-pulverized sage, ½ teaspoon of cayenne pepper. The latter can be omitted for those who do not like the flavor.—Mary Warfield Lane.

SHREDDED WHEAT OYSTER, MEAT, OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit; remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan, and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

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FISH AND OYSTERS

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BAKED FISH.

For a 4-pound fish, make stuffing of ½ loaf bread, I tablespoonful parsley, I tablespoonful celery, salt to taste; moistened with 2 tablespoonfuls butter. Put a little water in pan. Bake in medium oven fifteen minutes for every pound of fish. It is done when you can pull the fins out of back. Baste every ten minutes. Pour over white sauce and sliced lemons.

WHITE SAUCE.—I pint milk scalded, 3 tablespoons flour, 3 tablespoons butter, 1/4 teaspoon salt, few grains pepper. Put butter in sauce pan, stir until melted and bubbling; add flour mixed with seasonings, and stir until thoroughly blended. Pour in gradually the milk, stirring until well mixed, and beating until smooth. More quickly made if milk is scalded.

EGG SAUCE.—Add 3 or 4 hard-boiled eggs to white sauce.—Mrs. James

Pulling, Columbus, O.

FISH CHOPS.

Take I can salmon, 5 rolled shredded wheat biscuits sifted, ½ teaspoon salt, ½ teaspoon paprica, I cup white sauce, I well-beaten egg, I tablespoon water. Drain the oil off salmon, remove skin and bones, and pick salmon very fine. Add salt, paprica, and I rolled biscuit, mix thoroughly, and bind together with white sauce, and set away to cool. Then shape into chops, stick a piece of macaroni in end for the bone, roll in egg and water, and then in sifted biscuit crumbs, and fry in deep fat. Garnish with parsley, and serve with quarters of lemon.—Frances Gregg.

SAUCE TARTARE.

To ½ pint of mayonnaise sauce add 6 olives, chopped fine, ¼ of small onion, 2 tablespoonfuls of cucumber pickle, and 1 tablespoonful of parsley, all chopped very fine. This sauce will keep a long time, and is delicious for fried fish, fried oysters, and tongue—Anna F. Hilles.

SALMON LOAF.

I can salmon picked fine, 2 cups bread crumbs, 2 eggs well beaten, salt and pepper to taste, I teaspoon parsley. Make into loaf, tie in cheese cloth, and steam one hour. Can be eaten hot with the following sauce, or cold and sliced: I cup boiling milk, I tablespoon butter, salmon liquor, juice of half a lemon, 2 hard-boiled eggs sliced into same.—Mrs. W. C. Bowers. Akron, O.

1-pound can of salmon, 34 cup of rolled crackers, 3 tablespoonfuls of butter, 4 tablespoonfuls of sweet cream, 2 eggs well beaten, salt and pepper to taste. Steam two and one-half hours in baking-powder cans. Will fill two cans.—Mrs. J. J. Kirk.

SAUCE FOR SALMON LOAF.

Heat 1 pint of milk, and thicken with 1 tablespoon of cornstarch and 2 tablespoons of butter, rubbed together. Add the liquor from 1 can of salmon, 1 tablespoon each of tomato catsup and Worcestershire, with a pinch of cayenne. Pour over a well-beaten egg, beat well, and serve.—Mrs. M. C. Grimes, Smithfield, O.

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BAKED SALMON.

One large can of salmon. Remove skin and bones and shred fine. Make a sauce of 1 tablespoonful of butter, and 2 tablespoonfuls of flour, and a scant pint of milk. Put a layer of the salmon in a baking dish, cover with the sauce, and then add a layer of cracker crumbs, and so on until all is used. Put bits of butter on the top and bake in a hot oven.-Mrs. Elmer Hutchinson.

SALMON SOUFFLE.

I tablespoonful of butter, I tablespoonful of flour, 1/2 pint of milk, 3 eggs. Let butter, flour, milk, and the yolks of the eggs come to a boil. When cool stir in whites of eggs, beaten to a stiff froth. Pour at once into a well-oiled baking dish and bake in a quick oven for twenty-five minutes.-Mrs. J. W. Judkins.

SALMON FRITTERS.

t cup salmon, t cup mashed potatoes, t cup cracker crumbs, 2 eggs, salt and pepper. Make out in cakes and fry in hot grease.—Mrs. P. B. Worthington.

SALMON CROQUETTES.

I can salmon, I egg, cracker crumbs, salt and pepper. Fry in hot

grease.-Mrs. Ray Depew.

I can salmon, I egg well beaten, 1/2 cupful fine bread crumbs, salt, pepper, nutmeg, juice of half a lemon. Drain off the liquor and mince the fish. Add tablespoonful of melted butter and the egg, season, and if necessary moisten with a little of the liquor. Add the bread crumbs. Form into rolls, flour thickly, set in cold place for an hour. Fry in hot fat. Serve hot, garnished with fresh parsley.—Stella Bradfield Harrison.

DEVILED CRABS.

Drain off the liquor that may be in a No. 1 can of crabs. Make a dressing of 2 hard-boiled eggs, rubbing the yolks in 2 tablespoons of melted butter; add to this 3 tablespoons of vinegar and cayenne pepper, mustard, and salt to taste (as the meat is already salted, use the salt carefully); then stir in this dressing the yolks of 2 well-beaten raw eggs, add the whites, having first beaten them separately, then the chopped whites of the first-mentioned hard-boiled eggs. After picking all small bones from the crab meat, mix it with the same amount of bread crumbs (bread that is not too fresh, and that you have crumbled up with your fingers). Then mix the dressing well through the meat and bread. After washing the shells, fill them lightly, add some melted butter to each one, and bake a delicate brown. It is nice to serve a slice of lemon with each crab.-Laura Rogers.

ESCALLOPED OYSTERS.

r pint or 30 oysters, 3 cups bread crumbs, 1/2 teaspoonful salt, 3 tablespoonfuls butter, ¼ cup oyster juice. Arrange buttered crumbs and oysters in layers, add juice, and bake in moderate oven thirty to forty minutes.—

Mrs. G. E. Hunt,
Drain liquor from one quart of oysters. Butter a deep dish or pan, cover the bottom with bread crumbs or crackers, put in a layer of oysters, season with salt, pepper, and bits of butter, then a layer of crumbs, then oysters, and so on until dish is full, finishing with the crumbs covered with butter. Strain the juice and pour over all. Place in oven and bake from one-half to three-quarters of an hour.—Fannie Judkins Harrison, New Philadelphia, O.

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THE comfort of the housewife is the first and most important of all the details to be looked after in the preparation of a meal. You know there is nothing takes away your appetite quicker than an unpleasant-looking face, no matter how inviting the dish. You know when a woman has that tired, care-worn look there is always a good reason for it, and nine times out of ten you will find it is because her feet are not comfortable. Nothing takes that pleasant disposition away quicker than tired feet. Every woman, when discharging the duties required of a good housewife, should wear a Ladies' Comfort Shoe. They have wide toes, low heels, and are designed especially for comfort, and not for looks. If this style does not suit your fancy, get a pair that is made with a round toe, and tip, and military heel, known as Last No. 10. Get them in single sole and see how much more pleasant your household duties are.

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that to obtain those enviable results which constitute the pride, the economy, and the satisfaction of the culinary of every household, it is not only necessary that the elements of all common food, but that the properties of all delicacies and knick-knacks be pure and rich, and perfect in flavor.

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I can lobster meat dice, I cup thin cream, 2 egg yolks beaten light, 10 drops onion juice, ½ teaspoon of salt, ½ teaspoon of paprika, 2 table-spoons of butter, dash of nutmeg. Melt butter in frying pan or chafing dish with salt, paprika, and onion juice, add lobster meat, stir, cooking three minutes. Then add the cream, nutmeg, and yolks of eggs, mixed together; stir slowly until thickened, and serve on squares of toast.—Blanche McKeever Judkins.

OYSTER COCKTAILS.

Take very small oysters; drain, and see that they are cold and free from bits of shell. Put about half a dozen in each glass, and pour over them the following dressing: 2 tablespoonfuls lemon juice, 2 tablespoonfuls tomato catsup, 8 or 9 drops tobasco sauce, teaspoonful Worcestershire sauce, teaspoonful grated horse radish. This quantity is enough for five or six people. Just before serving put a little shaved ice in each glass.—Stella Bradfield Harrison, Marcia O. Judkins.

PANNED OYSTERS.

Clean one pint large oysters. Place in dripping pan small, oblong pieces of toast, put an oyster on each piece, sprinkle with salt and pepper, and bake until oysters are plump. Serve with lemon butter.

Lemon Butter.—Cream 3 tablespoons butter, add ½ teaspoon salt, I tablespoon lemon juice, and a few grains of cayenne pepper.—Mrs. E. J. Crisp, Canton, O.

OYSTER PATTIES.

Stir well together 2 tablespoons of flour, 2 of butter, with ½ pint of liquor from oysters, ½ pint of cream. Cook until this bubbles. As soon as sauce is thick, put in 1 quart of oysters; cook a few minutes; season with salt, pepper, and add 2 eggs; cook two minutes, and fill patty shells.—Mrs. Joe Mercer.

OYSTER LOAF.

Remove all the inside from a fresh loaf of baker's cream bread. When but a shell remains, butter well inside and out. Drain a quart of oysters, season with salt, pepper, and butter, and fill the loaf. Replace the end, and bake from one-half to three-quarters of an hour.—Blanche McKeever Judkins.

OYSTER FRITTERS.

Drain and wipe dry as many oysters as you want to use; beat 6 eggs very light and stir into them 6 tablespoonfuls of flour and 1½ pints of rich milk; beat all to a smooth paste. Have in a pan on the stove some butter and lard; when it begins to froth, put into it a small ladleful of the batter, with an oyster in the middle to fry. If too thin, add flour; if too thick, add milk.—Mrs. A. O. C. Ahrendts, East Liverpool, O.

PIGS IN BLANKETS.

A very appetizing and dainty luncheon dish is constructed of oysters and bacon. Use wafer-sliced bacon. Take fine, large oysters, dry them, lay one on each slice of bacon, roll up, and skewer with a couple of toothpicks. Lay them in rows in a dripping pan and bake forty-five minutes, basting often. They should be a fine brown, and not at all dry. These are delicious served with Saratoga potatoes.—Mary E. Carnes, Bellaire, O.



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VEGETABLES

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FRENCH FRIED POTATOES.

Pare your potatoes and quarter lengthwise. Have lard boiling as for doughnuts; drop potatoes in, and cook for twenty minutes, or until brown. Remove and drip. Serve at once.—Nell Frasier Howard.

FRIED POTATOES AND ONIONS.

Slice six large potatoes and three onions. Wash them and drain them. Have the lard smoking hot. Put the potatoes and onions in, season with salt and pepper, and fry until done.—Mrs. Elmer Hutchinson.

POTATO CAKES.

Grate 8 or 10 raw potatoes, 1 onion cut fine, 2 eggs, 3 tablespoonfuls of flour; season with pepper and salt to suit. Fry in plenty of lard.—Kate Meyers.

POTATO APPLES.

Mold cold mashed potatoes into apple shapes. Brush the cheeks lightly with red fruit coloring. Use a clove to represent the stem. Put into a flat pan and place in the broiler, basting with melted butter until heated through and brown.—Mary E. Carnes, Bellaire, O.

STUFFED POTATOES, WITH CHEESE.

Clean thoroughly large, smooth potatoes, and bake one hour. Cut the potatoes in two and scoop out the inside. Mash all together with a fork, and stir in a generous lump of butter, a little sweet cream, pepper, salt, and one tablespoonful of grated cheese for each potato. Refill the shells and set in the oven until nicely browned.—Mrs. Charles Watt.

POTATOES ON HALF-SHELL

Bake good-sized potatoes in a brisk oven for forty-five minutes. When soft, take out and cut in two lengthwise; remove the interior, taking care not to break the skin. Put into a bowl, and for 6 potatoes allow table-spoon butter, a teaspoon salt, ½ teaspoon pepper, and scant cup of hot cream; if milk is used, be more generous with butter. Now whip briskly until the mass is light and snowy white, return to the shells, smooth the top of each with knife dipped in cold milk, set in oven to brown, and serve at once. A little grated cheese sprinkled over the top and then crisped is nice.—Mrs. W. T. Evans.

MASHED POTATOES WITH ONIONS.

Peel and boil potatoes in clear water and drain. To one dozen potatoes take one large or two medium onions, and cut into the potatoes, and mash all together; then season with salt, butter, and milk, and beat thoroughly.—Mrs. Mathew McKeown.

DUCHESS POTATOES.

Mash five potatoes fine, add I tablespoon of butter, 2 of cream, salt and pepper to taste; yolk of I egg. Press through pastry bag on greased tin to form meringue. Brush with beaten egg and brown in oven. This serves ten nicely.—Kate Bradfield Norris.

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POTATOES AU GRATIN.

6 cold boiled potatoes, I pint rich milk, 2 tablespoons
spoon flour, I egg, 4 tablespoons grated cheese, salt and ca.
Melt the butter, add the flour, mix until smooth; add the total stand constantly until it boils. Take from fire, add the cheese, the clks, salt, cayenne, potatoes, and last the whites. Put in ramekins or baking dish, sprinkle bread crumbs over the top, and bake in oven about ten minutes.—Blanche McKeever Judkins.

DELMONICO POTATOES.

Cut potatoes into medium-sized dices and cook for about fifteen minutes. Pour off the water, and while still hot mix with a white sauce and turn into the baking dish. If you like cheese, it is an improvement to make alternating layers of potatoes and cheese. Bake thirty minutes.— Laura Rogers.

ESCALLOPED POTATOES.

Slice very thin, let stand in cold water fifteen minutes, drain. Put in a well-buttered baking dish a layer of bread crumbs seasoned with bits of butter, salt and pepper, then a layer of potatoes, a layer of bread crumbs, and so on until dish is full. Cover with milk, cover, and bake two to two and one-half hours. Remove cover and brown.—Mrs. Joe Mercer.

BAKED ONIONS.

Pare onions, leaving them whole, and parboil until tender. Put in a baking dish, cover with a cream dressing and bread crumbs, and bake about thirty minutes, or until a nice brown. In preparing the bread crumbs for the top, put a little butter in a pan, melt, then stir the bread crumbs in with a fork.—Mrs. J. S. Secrest.

FRIED EGG PLANT.

Peel egg plant and slice in thin slices. Lay in salt water one hour and keep well covered, to prevent turning dark. Wipe each side dry, and dip first into beaten egg and then flour. Fry in butter, and serve very hot.—Mary M. Hutchinson.

CAULIFLOWER AU GRATIN.

Boil the cauliflower until tender. Melt a tablespoon of butter in a sauce pan, and stir in smoothly 1 tablespoon of flour, thin with ½ pint of milk; stir until boiling; add 4 tablespoons of grated cheese, a dash of cayenne, and salt to taste. Pour this over the cauliflower, and serve hot.—Mrs. Carrie W. Wilson.

STUFFED CELERY.

Take a cream cheese and mix it well with enough sweet cream to moisten it; season with salt and cayenne; chop fine 8 olives and ½ pound English walnuts, or same amount hickory nuts, and mix with cheese. Take some short, wide pieces of celery, and trim off most of their leaves, and fill each one with cheese mixture; chill well, and pass with thin crackers.—Mary V. Hutton.

CREAMED CELERY.

Cut the white stalks of one bunch of celery into dice, cover with water, and boil until very tender and almost dry; add butter the size of an egg, I pint of sweet milk or cream, and I heaping tablespoon of flour moistened in the milk; season to taste with salt and white pepper, if desired.—Clara Rogers.

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PARSNIPS.

Boil, mash; season with salt, moisten with cream, cover with bread crumbs and butter; brown in oven.—Kate Safford Church, Salem, O.

DRESSED BEETS.

Beets diced or chopped while hot and the following dressing poured on: heaping tablespoonful butter, a level one of flour; cook two minutes; add ½ cup hot vinegar and ½ cup hot water, I teaspoonful of salt, a salt-spoon of pepper, and sugar if desired; a teaspoonful of mustard may be added.—Kate Safford Church.

STUFFED PEPPERS.

Prepare peppers as for mangoes; prepare dressing of equal parts of cracker crumbs and minced meat (chicken or veal, or chopped mushrooms and tomatoes instead of meat); the dressing should be well seasoned with salt and pepper, minced onion, parsley, and tomato sauce; moisten with hot water and butter, fill peppers, and place in buttered pan; add half cup boiling water. Bake one-half hour, basting frequently. Serve on platter garnished with squares of toast.—Mrs. Stella Bassett.

CORN FRITTERS.

I cup of green corn, I cup of sweet milk, 2 eggs, 2 teaspoonfuls of baking powder, pinch of salt, flour enough to make a batter; fry in hot lard like pancakes; cook until brown. Serve with molasses or syrup.—Stella McConnell.

OLD-FASHIONED HULLED CORN.

Shell a dozen ears of ripe, dry corn; put it in an iron kettle and cover with cold water; put in the corn a bag of 2 teacupfuls of fresh wood ashes, and boil until the corn looks yellow and tastes strong of the alkali, then take out the bag and boil the corn in the lye over an hour; then pour off the lye, add fresh water, and simmer until the corn swells. If the hulls do not come off by stirring, turn off the water and rub them off with a towel; add more water, and simmer for three or four hours, stirring to keep it from burning. When it swells out and becomes soft and white, add salt to liking, and let all the water simmer away. Eat warm or cold with cream or milk.—Mrs. Elmer Hutchinson.

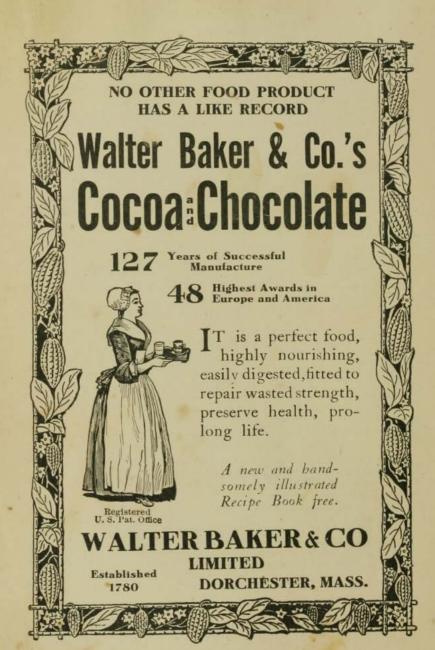
CORN OYSTERS.

5 ears corn, 2 eggs, ½ cup milk, 6 tablespoonfuls cracker crumbs, 1½ teaspoonful baking powder; add beaten whites; season with salt, pepper, and teaspoonful sugar. Fry as oysters.—Mrs. Wellons, Mrs. Clarence Corbin, Mrs. J. T. Moore.

To 1 quart grated corn add the yolks of 3 eggs, ½ dozen crackers, rolled fine; beat well, and season with pepper and salt; beat whites of eggs to stiff froth and add just before frying. In skillet have equal amount of butter and lard or beef drippings hot, but not scorching; drop in little cakes size of oyster; when brown, turn and fry until done. If fat is just the right heat, the oysters will be light; but if not, heavy and soggy.—Mrs. J. W. Doudna.

SUCCOTASH.

I dozen ears of corn, cut off the cob; mix with I quart of lima beans; after boiling all well in salt water, drain, then place in pan, covering to keep hot; have ready 2 eggs well beaten, 2 ounces of butter; pour this mixture over corn and beans, adding salt and pepper to taste. Serve hot.—Mrs. Tipton.



CORN PUDDING.

Six or seven ears of corn; split the grain and scrape. A small piece of butter, a good ½ cup of milk, 1 egg, 1 teaspoon salt. Mix, and bake about one-half hour.—Mrs. John Cassells.

ESCALLOPED CORN.

Put alternate layers of canned corn and cracker crumbs in baking dish; season throughout with salt, pepper, and plenty of butter. Pour over whole milk to moisten, and bake.—Mrs. J. J. Wallace.

BAKED CORN.

6 ears of corn cut down fine, 1 egg, 1 pint of milk, 2 tablespoons flour, 1 tablespoon butter, 2 teaspoons sugar, salt and pepper to taste. Bake one hour.—Fannie Judkins Harrison, New Philadelphia.

CREAMED BEANS.

I pint beans soaked in cold water over night. In morning cover with water, a little salt, and cook until broken to pieces; can simmer all day by adding water. One hour before meal rub through colander. Make a sauce of I tablespoon of butter, I tablespoon flour, worked together, and I cup of milk; stir, and boil until thick and smooth; mix thoroughly with bean pulp; add 2 well-beaten eggs, pepper and salt to taste, beat all hard for a minute, put in buttered dish, and bake until lightly browned. Bread crumbs may be sprinkled over top before baking.—Mrs. Pond.

BAKED BEANS.

Take I quart navy or soup beans; pick and wash thoroughly, and place in bean pot with plenty of water, and keep on stove during the afternoon; keep warm, but not boil. Next morning put in 2 tablespoons of sugar, 1 teaspoon salt, and a small piece of bacon, with sufficient water. Cover tight, and place in moderate oven until noon, when serve.—Mrs. McKeown.

BOSTON BAKED BEANS.

2½ pints of beans soaked over night in water to cover; pour this off and put to cook in plenty of cold water; boil slowly till the beans will crack just a little when cold air strikes them. Drain the water off and fill into a bean pot, with 2 heaping teaspoons salt, 8 of white sugar, ½ of pepper, and ¼ pound salt pork on top. Fill up with boiling water and bake slowly at least six hours, filling up with boiling water if they bake too dry.—Bertha Bentley McKeever.

FRIED GREEN TOMATOES.

Wash green tomatoes and cut in thin slices. Sift ½ pint flour, 1 table-spoon sugar, a generous pinch of salt, and dip each slice of tomato in this. Fry brown in butter, and serve hot.—Mary M. Hutchinson.

TOMATOES WITH NOODLES.

Stew tomatoes; season with butter, salt, and pepper. Make noodles of 1 egg, a pinch of salt, and enough flour to roll out. Roll up and cut into thin strips, and add to the tomatoes.—Mrs. Elmer Hutchinson.

TOMATO SURPRISE.

Select round tomatoes of even size; peel, and when firm from being thoroughly chilled, cut in two and remove the centers. Break carefully into each half a fresh, uncooked egg, dust with salt and pepper, cover with a layer of thick white sauce, then one of grated cheese. Cook in a hot oven until the egg is set.—Annie M. Denney.

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HEN making Pastry use the same recipe as usual, except whenever a cup of liquid is required use a generous one, about an extra spoonful. The result will be surprising.

Because of the large percentage of gluten in Ceresota Flour, less working and fermentation is needed than in most other flours. Each pound of Ceresota Flour will turn out two and one-half ounces more dough than other flours.

In making bread, take one quart of milk and water and mix, temper to lukewarm, add one heaping teaspoonful of salt, dissolve two cakes of compressed yeast, lastly add two pounds and four-teen ounces of Ceresota Flour; make into a dough, and put in a gallon dish. Cover, and when it raises the lid the bread should be shaped and put in pans half full. When level full, bake fifty minutes. When bread begins to color, which should be within fifteen or twenty minutes from the time of putting it in, if gas is used lower the flame, and keep it low.

In making pie crust from Ceresota Flour, work the shortening and flour well together into a light color before adding water, and you will have a more tender and better crust than that made from Winter Wheat Flour.

Rolls are made in the same manner as bread, except that you add two ounces of sugar and two ounces of butter.

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TOMATOES STUFFED WITH CORN.

Scoop out the pulp of nice, firm tomatoes. This may be set aside for soup or tomato sauce. Fill the tomato shells with a cupful of corn cut or grated from the cob, seasoned with butter, salt, and pepper. When toma-toes are filled, place in baking dish, put on the tops, pour over them a cup of boiling water in which has been melted a tablespoon of butter. Cover, and bake for an hour in a moderate oven. Uncover and brown.—Stella Bradfield Harrison.

BAKED MACARONI.

Boil 1/4 pound of macaroni in salted water twenty-five minutes; pour into a buttered baking dish, sprinkle 1/2 cup grated cheese over it, then I cup of cracker or bread crumbs. Pour over the whole a sauce made of 11/2 cups boiling milk, a tablespoon of butter, and I of flour; salt and pepper to taste.-Mrs. John J. Wallace.

MACARONI AND CHEESE.

12 sticks or 1 cup macaroni, 1 cup grated cheese, 2 cups white sauce, I cup buttered crumbs (bread). - Cook macaroni in large amount of boiling salted water; when tender pour into colander, and run cold water through it; make sauce; add cheese and macaroni to it, and pour into a buttered baking dish. Cover with crumbs and bake until brown.

I cup of bread crumbs, I tablespoonful melted butter, 1/8 teaspoonful

salt, white or cayenne pepper.

SAUCE.—I tablespoonful butter, I tablespoonful flour, I cup milk, salt and pepper.—Annie M. Denney.

SALADS

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

CHICKEN SALAD.

Boil I chicken in 2 quarts of water, adding I teaspoon of salt, and cut in pieces while warm. Take 3 bunches of celery, 3 cucumber pickles, 3 hard-boiled eggs; chop fine, and add to the chicken. Mix well.

Dressing for Salad.—I tablespoonful of mustard mixed with a spoon-

ful of hot water, I teaspoonful of salt; mix this with ½ pint of the liquid and oil from which chicken was taken, and I egg well beaten. Set on fire, and stir until it thickens, then add ½ pint vinegar. Mix dressing well with chicken. Add a cup of nuts.—Mrs. W. F. Smith.

CHICKEN SALAD ROLLS.

These make a change in serving chicken salad. Remove the inside from slim rolls and fill with chicken salad made in the usual way, but with a thicker dressing, for the rolls are to be eaten without forks.-Blanche McKeever Judkins.

OYSTER SALAD.

Cook one quart of oysters in their liquor until they are plump and curl at the edges. Then remove, drain, and cool. Mix with them one quart of celery cut in dice pieces, and season with salt and pepper. Pour over the whole mayonnaise dressing, and garnish with sliced hard-boiled eggs .-Mary E. Carnes, Bellaire, O.

Something to Lean Upon



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SWEETBREAD SALAD.

Wash sweetbreads thoroughly; cook in water until done; when cool,

pick into pieces, removing the stringy parts.

Dressing.—Yolks of 3 eggs, 6 tablespoons vinegar, butter as large as a walnut, a little salt, and a little cayenne pepper; cook until it is creamy. Remove from fire, and when cold, just before serving, add ½ pint whipped cream. Celery chopped rather fine may be used with the sweetbreads.—Mrs. Pond.

HAM SALAD.

I pound boiled ham chopped, ½ dozen small pickles chopped, 3 eggs boiled hard and chopped; add a little celery and nuts. Serve with a dressing as for other salads.—Mrs. J. J. Murphy.

DEVILED HAM.

Take equal portions chopped ham, hard-boiled eggs, and pickles. Mix together with mayonnaise dressing.—Mary Watt, Grace Kelly Pickering.

VEAL SALAD.

2 pounds of veal (round preferred) boiled tender in salt water. When cool shred it, and add 2 heads of celery, chopped fine, and a little cabbage. Pour over this mayonnaise dressing. Before serving, add 1½ cup of chopped hickorynuts and 1 cup of whipped cream.—Mary E. Carnes, Bellaire, O.

CUCUMBER SALAD.

12 large or 14 small ones; pare, and take out all the seed; cut in small squares 10 large onions; chop and mix 4 red peppers; mix 2 small cups of salt. Let stand over night and drain, and squeeze all the juice out. In the morning pour boiling water over it and let stand till cold, then drain again; then mix with 2 tablespoons celery seed, 2 tablespoons white mustard seed, 1 quart vinegar, heated to boiling point and sweetened to taste, and seal.—Mrs. Lizzie Christy.

STUFFED TOMATOES.

Select smooth, medium-sized tomatoes; pare, cut off tops, and scoop out the inside; fill with chopped celery, put on the lids, and pour over them a mayonnaise dressing. Serve on small plates.—Lillie Hicks.

AMERICAN TOMATO SALAD.

After peeling some nice, large tomatoes, chill, and slice rather thick. Then lay a slice of soft American dairy cheese on each slice of tomato, the slice of cheese being exactly same as that of tomato; spread with mayonnaise dressing; then add a second slice of tomato, and another spoonful of mayonnaise on top of that. Serve on individual plates.—Annie M. Denney.

INDIVIDUAL CELERY SAUCE IN TOMATO ASPIC.

An attractive celery salad arranged for individual serving in tomato aspic. To make the aspic, cover one-half box of gelatin with cold water and let stand an hour. Strain the liquor from a can of tomatoes and add enough water to make a quart. Put over the fire and bring to boil; season with salt, a little sugar, dash of cayenne. Pour over and stir until thoroughly dissolved. Invert small cups in salad saucers; pour the gefatin mixture around each cup to the depth of one-half inch, and stand in cold place until it has congealed. Then remove the cups and fill the space with a nicely seasoned celery salad. This makes a very attractive dish, as well as appetizing.—Mrs. Inez Petty O'Donnell, Robinson, Ill.

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TOMATO RELISH.

Rub through a sieve 1 quart of tomatoes; add 1 teaspoonful of salt, 2 teaspoonfuls of sugar, 2 teaspoonfuls of butter; let come to a boil, then add 3 tablespoonfuls of cornstarch mixed with ½ cup of milk. Pour in small puff cake pans and set on ice until quite cold. Serve on crisp lettuce leaves, with mayonnaise dressing.—Mrs. Forest Watt.

TOMATO SALAD.

Peel 6 smooth, medium-sized tomatoes; cut 1 slice off the stem end; remove seeds and pulp with small spoon; fill with 3 cucumbers peeled and cut very fine, 1 small onion, 1 stick of celery or 1 spoon of celery salt; mix lightly with mayonnaise dressing, salt to taste; garnish with sprig of parsley in top and around it on dish. Serve soon after making.—Mrs. Inez Petty O'Donnell, Robinson, Ill.

TOMATO JELLY SALAD.

Take eight large tomatoes; remove skins, and stew ten minutes with a slice of onion, a sprinkle of cayenne pepper, and a quarter of a teaspoonful of salt. Pass this through a sieve to remove seeds. Stand on the back of the stove and stir in it one-half box of gelatin dissolved in a small half cup of boiling water. Strain through a cloth into glasses wet with cold water, and set away to harden. There should be a pint and a half in all. Serve in slices on lettuce leaves, with mayonnaise dressing. This may be prepared with canned tomatoes.—Mrs. A. V. Manning.

TOMATO ASPIC

Dissolve in ½ cup cold water ½ box gelatin. Strain 1 quart tomatoes, and cook with ½ teaspoon salt, slice of onion, a few bay leaves, celery tops if in season or celery seed, dash cayenne pepper, strain; add gelatin, sugar enough to take away the flatness, and juice of a lemon. When it hardens, serve with mayonnaise dressing on lettuce leaves.—Clara Rogers.

SALAD A LA RUSSE.

Peel 6 tomatoes; remove thin slices from top of each, and take out seeds and pulp. Sprinkle inside with salt, invert, and let stand one-half hour. Place seeds and pulp removed from tomatoes in a strainer to drain. Mix ½ cup cucumbers cut in dice, ½ cup cold cooked peas, ¼ cup pickles finely chopped, ½ cup tomato pulp, 2 teaspoons capers; season with salt, pepper, vinegar. Put in a cheese cloth and squeeze; then add ½ cup cold cooked chicken cut in small dice. Mix with mayonnaise dressing, refill tomatoes, sprinkle with finely-chopped parsley, and place each on a lettuce leaf, with two wafers.—Mrs. E. J. Crisp, Canton, O.

CABBAGE SALAD.

Shred equal parts of cabbage and celery, and mix with sweetened mayonnaise, in which there is 1 egg, tablespoon of butter, salt, pepper, 1 teaspoon sugar, 1 teaspoon mustard, ½ cup vinegar; boil in double boiler. Garnish with parsley and slices of boiled eggs.—Mrs. W. T. Evans.

POTATO SALAD.

Boil potatoes with jackets. Let them get perfectly cold. Cut in dice; season well with salt, pepper, and celery seed. Let onion atoms lurk within the bowl, and half-suspected animate the whole. Make a dressing of 2 well-beaten eggs, ½ cup sugar; to this add a little water, also about ½ cup vinegar. Heat a lump of butter in pan, pour in mixture, stirring until it thickens; take off, and add 1 cup rich milk; let get perfectly cold and pour over potatoes. If too dry, add a little cream.—Anna Mercer.

RECENTLY a notice was put in The Republican by the owner of a lost dog, asking for its return. As the notice was being put in type, the lost dog came into the office wagging his tail and gazed intelligently into the face of the typesetter. Want ads. in The Republican bring results and bring them quickly.

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BOMBOLLOTTIS SALAD.

Boil I large cup of bombollottis or common macaroni in salt water twenty-five minutes; drain until cool; add I large cup of chopped celery. I large cup of English walnuts, I tablespoon of sugar, I teaspoon of salt, some black pepper, 3 drops of tabasco sauce. Mix with mayonnaise dressing.—Mame Renner.

VEGETABLE SALADS.

1 quart cut cabbage, 1 pint cut celery, 2 medium-sized cucumbers sliced very thin, 1 pint chopped English walnuts.

MAYONNAISE.—4 tablespoons sugar, 2 tablespoons mustard mixed with a little boiling water, 3 eggs well beaten, 1 teaspoonful salt, 1 teacupful vinegar; cook in double boiler, stirring constantly until the consistency of thick cream. When cold add one-half cream and pour over vegetables.—Grace Williams York, Martin's Ferry, O.

Equal portions potatoes, peas, celery, one-half portion carrots, all cooked. Serve with oil mayonnaise; add one teaspoon chopped onion.—May Wellons.

PEANUT SALAD.

Shell I quart of peanuts. Take I pint of cream and whip. Just before cream is stiff add slowly I tablespoonful of vinegar, add dash of cayenne pepper, and ½ teaspoonful of salt. Beat cream until stiff. Divide the cream into half. Stir peanuts into one part, and put spoonful of dressing on top. Serve on lettuce leaf.—Maude Bradfield.

NUT SALAD.

Use 1 cupful each of chopped celery, apples, and nuts (English walnuts or hickory). Mix with salad dressing a short time before serving.—Annie Denney.

HICKORY-NUT SALAD.

I cup of hickory-nut meats chopped, I cup of celery chopped, 1/4 cup of lettuce. Mix with a mayonnaise dressing. Put a hard-boiled egg through a ricer on top of the salad. Serve on lettuce leaves.—Miss Gertrude Kirk.

NUT AND EGG SALAD.

Take 4 hard-boiled eggs, 1 cup of chopped walnuts, 12 whole walnut meats, and 1 bunch of parsley. Remove yolks from 2 eggs and chop the rest fine; season with salt and pepper. Chop nuts and season also. On a small platter dish put a layer of eggs, sprinkle with mayonnaise, and then a layer of nuts. Alternate in this way until used up. Use the reserved yolks for the top, chopping them fine, and sprinkling them over. Put a row of whole meats around dish and finish with a border of parsley.—Myrtle Judkins.

DELICIOUS SALAD.

For twelve plates: 4 bananas, 3 oranges, ½ pineapple, ½ pound of English walnuts, some candied cherries, ½ pound Malaga grapes. Keep all separate until ready to put on salad plate.

separate until ready to put on salad plate.

Dressing for Same.—I cup of sour or sweet cream, ½ cup of vinegar, yolks of 3 eggs, I teaspoonful of mustard, 3 teaspoonfuls of sugar, I small spoon of cornstarch. Mix together; add to vinegar (boiling); cook one minute; remove from stove; add little salt and butter. When cold add I cup of whipped cream.—Mrs. Earnest S. Ely.

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FRUIT COCKTAIL.

Blanch meat of 2 dozen English walnuts and break in pieces, seed 4 dozen white grapes, 1 pineapple diced, 3 bananas sliced, 2 oranges cut in small pieces. Pour over ½ cup orange juice, 4 tablespoons lemon juice, and 1 cup sugar.—Mrs. W. C. Bowers, Akron, O.

FRUIT SALADS.

1 cup each of pineapples, oranges, and bananas cut in small pieces, ½ cup nuts and 3 cups celery; mix with salad dressing just before serving,

being careful to have everything very cold.

Dressing.—Mix I tablespoon flour, I teaspoon mustard, ½ cup sugar, salt, pepper, and cayenne, with enough hot water to make like thick cream; add ½ cup vinegar, yolks of 2 eggs, and last I cup milk. Cook in double boiler until thick. When ready to use, thin with olive oil and whipped cream.—Blanche McKeever Judkins.

Equal parts grape fruit, celery, apple, nuts, Malaga grapes, mixed with mayonnaise dressing.—May Wellons.

APPLE SALAD.

3 large apples, 1/2 cup raisins, 5 cents' worth English walnuts; chop

fine; then pour over mayonnaise dressing.

MAYONNAISE DRESSING.—2 eggs, ½ cup vinegar, 4 tablespoonfuls sugar, 1 tablespoonful melted butter, 1 small teaspoonful flour. Mix flour and sugar, a little salt, pepper, and mustard; add butter, eggs, vinegar, and boil until thickened. When ready to use, stir in 1 cup of sweet or sour cream.—Mrs. Ray Depew.

MAYONNAISE DRESSINGS.

Teacup of vinegar in stewer; heat to boiling; add a lump of butter size of an egg, tablespoonful of sugar, yolks of 8 eggs broken in a bowl with scant cup of sweet milk, and beat until light; salt to taste. Stir all in vinegar, and continue to stir until it boils, then take from fire at once. Season with a scant teaspoonful of celery seed and one of white mustard seed.—Mrs. Nelia Renner.

Yolks of 2 eggs, ½ teacup of sugar, 2 tablespoons of flour, ½ teaspoon salt, 1 teaspoon of Coleman's mustard, a little white pepper, ½ pint heated vinegar. Smooth ingredients with a little vinegar, then add remaining vinegar. Cook in rice boiler until thick. When hot, beat in 4 tablespoons of butter. Thin with cream.—Mary E. Carnes, Bellaire, O.

Beat I egg with a teaspoon of salt until smooth, I teaspoon of mixed mustard, I teaspoon of butter, 2 tablespoons of sugar, I cup of vinegar (if strong, diluted), I teaspoon of flour mixed with I cup of cream. Place on fire and stir until smooth.—Mrs. Marion Ault.

3/4 teaspoon salt, 3/4 teaspoon mustard, 13/4 tablespoon sugar, 1 teaspoon flour, 13/2 tablespoon melted butter, 3 yolks of eggs, 3/4 cup milk, 1/4 cup vinegar, dash of cayenne pepper. Mix all dry ingredients together, then add yolks slightly beaten, add butter and milk; place over hot water; when hot add vinegar. Cook slowly until right consistency.—May Wellons.

CREAM DRESSING FOR COLD SLAW.

2 tablespoonfuls of whipped cream, 2 tablespoonfuls of granulated sugar, 4 tablespoonfuls of vinegar. Beat well, and pour over cabbage cut very fine, and seasoned with salt.—Mary M. Hutchinson.

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SALAD DRESSINGS.

Beat light 6 yolks of eggs, 4 tablespoons sugar, ½ teaspoon salt, 1 pinch of cayenne pepper, 1 tablespoon dry mustard. Heat to boiling juice of 1 lemon and vinegar to make ¾ pint. Stir all ingredients together and boil till thick.—Mrs. George Giffin.

I egg, I teaspoon of flour, 2 tablespoons of sugar, I cup of cream (either sweet or sour), ½ cup of good, strong vinegar, I teaspoon of mustard, I teaspoon of butter, ½ teaspoon of salt. Beat the egg with the flour, and stir all in but the vinegar. Heat the vinegar until it is good and hot, then add the other, and cook until it creams or thickens.—Ella S. Hunt.

BREAD

"But tho' so much of learning had been crammed into her head, She couldn't for the life of her compound a loaf of bread."

YLAST.

4 potatoes, boil, mash fine; use water enough for 1 quart; % cup of sugar, handful of salt. Soak 1 cake of yeast in a little warm water; strain. This will make 4 loaves of bread. Save a cupful for next baking.—Mrs. J. W. Doudna.

GERMAN ROLLS.

I pint sweet milk boiled; while still warm put in a lump of butter the size of an egg, 2 tablespoonfuls of sugar, a little salt, 1 cake compressed yeast; mix with flour to a soft dough. When light, mold fifteen minutes; let rise again, and cut out into round cakes; spread each half with butter and fold over on the other half; put into pans, and when light, bake in a quick oven.—Mrs. Gamenthaler.

GRAHAM BREAD.

Make sponge as for white bread, To 3 pints sponge add 1 cup Orleans molasses, with ½ teaspoon soda heaten into molasses until very light; add 1 tablespoon sugar, I cup white flour, knead moderately stiff with graham flour; let rise. Mold into loaves, and when light bake one hour.—Carrie Wetherald Wilson.

1 quart flour (¼ white and ¼ graham flour), I teaspoonful salt, 2 teaspoonfuls baking powder, I teaspoon saleratus dissolved in a little hot water; fill cup with molasses and beat; I cup sour milk, I cup cold water. Bake one hour with slow fire.—Mrs. G. E. Hunt.

CURRANT BREAD.

Make a sponge with yeast as for bread. Take 5 pints of flour and 2 cups of sugar, 1 nutmeg, 2 cups of lard, and rub till smooth; add 3 pounds of cleaned currants, 1/4 pound citron cut in small pieces. Mix with sponge and let lighten, then mold in loaves, and raise for two hours, and bake in a slow oven for two hours.—Mrs. B. C. Patterson.

SOUR-MILK BROWN BREAD.

2½ cups sour milk, 2 teaspoons of soda, ½ cup molasses, 1 teaspoon salt, 3 cups graham flour, 1 cup white flour; set to rise three-quarters of an hour. Bake thoroughly.—Mrs. John J. Wallace.

USE ALBINO FLOUR

(4)

QUICK NUT BREAD.

Sift together 4 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 cup sugar; add 1 cup chopped hickory-nut meats; stir, then add 1 cup milk and 1 well-beaten egg. Pour into two buttered bread tins and let stand twenty minutes, then bake one-half hour.—Kate Safford Church, Salem, O.

BOSTON BROWN BREAD.

I cup sour milk, ½ cup sweet milk, ½ cup molasses, I cup raisins, ½ cup white flour, 2 cups graham flour, I teaspoonful soda, pinch of salt. Steam two hours.—Mrs. M. J. Slutz.

2½ cups cornmeal, 1½ cup graham flour, ½ cup wheat flour, 1 cup molasses, 1 cup sweet milk, 1 cup cold water, 1 teaspoon salt, 1 teaspoon soda; stir all together; before putting in cans add 1 cup boiling water. Steam three hours, and cut slices with string.—Blanche McKeever Judkins.

BUNS.

1 cup of yeast, 1 cup of water, 1 tablespoon of salt, 2 eggs well beaten, ½ cup sugar, ½ cup of butter and lard mixed; mix the same as bread dough. When light, roll out and mold into buns; let rise again, and bake twenty minutes.—Mrs. Tillie L. Reitz.

Rub ¼ pound butter into 2 pounds flour, add ¼ pound sugar, ¼ grated nutmeg, 2 or 3 tablespoons of cream, 1 teacup of yeast or light sponge, and as much sweet milk as will mix into a soft dough. When light, knead and mold into loaves. Let rise again and bake.—Mrs. Charles Wilson.

PARKER-HOUSE ROLLS.

I quart flour, I teaspoonful of salt, 3 teaspoonfuls of baking powder, butter or lard size of an egg, I egg well beaten. Make a soft dough with sweet milk. Roll out one-half inch thick. Cut with a round catter. Spread with butter. Fold until opposite edges meet. Bake.—Nell Frasier Howard, Mary Wheeler Mackall.

PARKER HOUSE CORN ROLLS.

Take 1½ cup of white flour, ¾ cup cornmeal, 4 teaspoons baking powder, ½ teaspoon salt, 1 tablespoon sugar, 2 tablespoons butter, 1 egg, ¾ cup milk; all measurements level. Mix, and sift dry ingredients in a bowl. Chop butter in with knife. Beat egg, add ½ cup of milk, and add all to dry ingredients to make a soft dough that can be handled; add more milk if necessary. Turn on to a floured board, toss lightly, and roll out one-halfinch thick. Cut with a round cutter, put a piece of butter size of pea in center of each round; fold round in center so opposite edges meet. Put on to a buttered baking sheet, rub the top with milk, and bake in a quick oven twelve to fifteen minutes.—Mrs. Martha Brown, Morristown, O.

SALLY LUNN WITHOUT YEAST.

1 pint of flour, I cup of sugar, 1 egg, 2 tablespoons of melted butter, 1 cup sweet milk, 2 teaspoons of baking powder. Bake half an hour.—Mrs. T. G. Wilson.

BEATEN BISCUITS.

I quart of flour, 2 heaping tablespoonfuls of lard, ½ teaspoonful salt, enough water or sweet milk to make a medium stiff dough, then beat for twenty minutes or more until it—cks and blisters, roll out with rolling pin, and cut out with small cutter, and bake in a quick oven.—Mrs. J. H. Williams.

BISCUIT.

I quart flour, ½ teaspoonful salt, 4 level teaspoonfuls of baking powder, tablespoonful lard, milk or water enough to make a soft dough. Sift flour, salt, and baking powder together, and rub the lard in thoroughly, and mix just soft enough to handle easily. Roll out about three-quarters of an inch thick, cut out, and bake in a quick oven.—Mrs. Elmer Hutchinson.

Take I quart of flour and 4 teaspoons of baking powder; sift together; add I tablespoon of lard, I teaspoon of salt; mix with sweet milk to a soft dough. Bake in a moderately hot oven.—Mrs. Georgia Milson.

GRAHAM BISCUIT.

1½ pints of white flour, ½ pint graham flour, 1 cup sugar, 2 teaspoonfuls baking powder, ½ teaspoonful salt, 1 teaspoonful butter, water or milk to make a soft dough.—Mrs. A. E. Cully.

MARYLAND OR BE TEN BISCUITS.

To 1½ gallons of flour add 2½ cups of lard, ½ cup of sweet cream, and ice-cold water enough to make the dough very stiff, also 2 teaspoonfuls of salt and 1 teaspoonful of baking powder. Run dough through meat chopper three times, shape in small biscuits, and bake in quick oven.—Mrs. William Rogers.

MUFFINS.

2 eggs, 2 cups of sweet milk, 2 cups of flour, 2 tablespoons of melted butter, 1 tablespoon of sugar, ½ teaspoon of salt, 2 teaspoons of baking powder.—Mrs. J. W. Doudna and Mattie J. Blakemore.

1½ cup of flour, a pinch of salt, 2 teaspoonfuls of baking powder, 1 tablespoonful lard, 1 tablespoonful sugar, 1 egg, and enough sweet milk to make a thick batter. Bake in a quick oven.—Mrs. Thomas Hornbrook.

I egg well beaten, 2 tablespoons of butter, melted, 2 tablespoons of sugar, and a pinch of salt, well creamed together, 1 cup of mi 3 scant cups of flour, and 3 teaspoons of baking powder. Bake in well-greased gem pans in a very hot oven.—Mrs. Elmer Hutchinson, Laura H. Rogers.

QUEEN OF MUFFINS.

Cream ½ cup of butter, add gradually 1 cup of sugar, then 2 well-beaten eggs. Sift together 3 cups of flour and 3 teaspoonfuls of baking powder, and add alternately with 1 cup of milk to the first mixture. Beat for a minute, then bake.—Mrs. J. W. Judkins.

BLUEBERRY MUFFINS.

I pint of milk, I egg, ½ teaspoonful of salt, I tablespoonful of butter, melted, 2 tablespoonfuls of sugar, I cup of blueberries, I heaping teaspoonful of baking powder; add flour enough to make a stiff batter. Beat egg, adding milk, sugar, and salt; then stir in flour into which the baking powder has been sifted. Before pouring into buttered gem pans, stir in butter and I cup of blueberries. Bake in moderate oven twenty-five minutes.—Edna Judkins.

POPOVERS.

I tablespoonful sugar, I tablespoonful (large) butter, I egg, I cup milk, 2 teaspoonfuls baking powder, 2 cups flour, pinch salt.—Mrs. M. J. Slutz. GRAHAM MUFFINS.

1 quart graham flour, 1 tablespoonful brown sugar, 1 teaspoonful salt, 3 teaspoons baking powder, 1 egg, 1 pint milk. Sift together flour, sugar, salt, and powder; add beaten egg and milk. Bake in well-greased gem pans in very hot oven.—Mary M. Hutchinson.

BROWN-FLOUR MUFFINS.

Take 1 egg, 2 tablespoons shortening, 1 tablespoon sugar, 1 large cup brown flour, 2 tablespoons white flour, 1 cup sour milk, 1 teaspoon soda, ½ teaspoon salt; beat together yolk of egg, shortening, and sugar, stir in the sour milk, sift soda, flour and salt together and add to mixture. Bake in muffin pans.—Mary Warfield Lane.

GRAHAM GEMS.

2 cups graham flour, I cup white flour, I heaping cup sour milk, ¼ cup sugar, 3 tablespoons lard or butter, I teaspoon soda, salt to taste. Bake in gem pans.—Mrs. Lee Blowers.

1 cup of graham flour, 1 cup white flour, 1 cup of sweet of 1 egg, 1 tablespoon of molasses, 2 teaspoons of baking powder, and a pinch of salt. Bake in well-greased gem pans.—Minnie Wilson.

1 egg, 1 tablespoon sugar, 1 tablespoon melted lard, 2 cups buttermilk, 3 cups graham flour, 1 teaspoon soda, Bake in very hot oven.—Mrs. Smiley Bernhard.

CORN GRIDDLE CAKES FROM THE BATTLESHIP OREGON.

1 cup of commeal, 3 eggs, 1 tablespoonful butter; mix commeal and butter and scald with a little boiling water; when cold, add yolks of eggs and 1 tablespoonful molasses; beat well. Add beaten whites last, and bake on griddle.—Mrs. W. F. Smith.

CORN BREAD.

Take 2 cups of white flour, 3 teaspoons of baking powder, 1 cup of cornmeal, and 1 cup of sweet milk. Cream together ½ cup of sugar and % cup of butter, then add 2 well-beaten eggs.—Mrs. J. W. Judkins, Eunice Outland.

I cup of cornmeal or a little more, 2 cups of flour or a little more, 1 cup of sweet milk, 2 eggs, 1 tablespoonful of lard, 1 tablespoonful of sugar, 1/2 teaspoonful of salt, 3 teaspoonfuls of baking powder.—Mrs. Ella Cassells.

SOFT CORN BREAD.

2 eggs. 2½ cups of milk, 2 teaspoons of baking powder, 1 cup of cornmeal, small lump of butter, pinch of salt.—Mary Howard Walker.

SPOON CORN BREAD.

1 quart of milk boiled, 1 pint of nieal stirred into the boiling milk, 2 eggs, 1 teaspoon baking powder, ½ teaspoon salt. Turn into bake pan and bake, and serve with a spoon.—Lulu Rogers, Hamilton, Va.

JOHNNY CAKE.

% cup of sugar, % cup of butter, 1 egg well beaten, 1 cupful sour milk, 1 cup flour, 1 cup cornmeal, and 1 teaspoon soda.—Mrs. J. T. Moore.

CORN PONE.

2 cups cornmeal, I cup flour, 2 eggs, J. cup sugar, 4 teaspoons baking polyder; mix a thin batter with half milk and water, add a pinch of salt.

Mrs. Ella Miller.

2 cups cornmeal, 1 cup of wheat flour, ½ cup of sugar, ½ cup of lard, 1 cup of buttermilk, 1 teaspoonful soda, little salt.—Mattie J. Blakemore.

I pint of cornmeal, 2 cups of flour, I cup of milk, I egg, 2 tablespoons of sugar, 2 tablespoons of melted lard, 4 level teaspoons of baking powder, and a little salt.—Minnie Wilson.

THIN CORN CAKE.

Mix I cup of cornmeal with ¼ cup sugar, I cup flour, and ½ level teaspoonful salt; beat I egg lightly, add I cup sweet milk, a teaspoonful melted butter; stir this slowly in the dry ingredients, beat well, and add 4 level teaspoonfuls of baking powder. Turn into shallow pans and bake fifteen minutes.—Anna Ault.

SPIDER CORN PONE.

Take 1 pint sweet milk, ½ cup lard, and 2 eggs; mix well together. Add ½ cup sugar, 3 cups flour, 2 cups cornmeal. After mixing and stirring well, add 5 teaspoons of baking powder and 1 of salt. Bake in hot oven.—Mrs. E." Blowers.

SPIDER CORN CAKE.

1% cups of cornmeal, ½ cup of flour, 2 eggs beat lightly, 1 cup of sour milk, 1 cup of sweet milk, ¼ cup of sugar, 1 teaspoon salt. Mix all together, then add 1 teaspoon of soda dissolved in 2 teaspoons of hot water; add to mixture. Melt 2 tablespoons of butter in a spider frying pan, add another cup of sweet milk; do not stir. Bake twenty-five or thirty minutes in a hot oven.—Mrs. C. A. Neff.

CORN CAKES.

I tablespoon sugar, I cup cornmeal, I cup milk, 3 tablespoons melted butter, 2 eggs, 2 teaspoons baking powder. Break eggs in a dish, then add other articles, but do not beat eggs. Bake one-half hour. Very nice baked in muffin pans.—Mrs. J. W. Doudna.

CORN GEMS.

2 cups of cornmeal, I cup of flour, 2 tablespoons of butter, 3 eggs, I cup of cold sweet milk, I cup of boiling sweet milk, 2 teaspoons of baking powder, I teaspoon of salt. Place the meal in mixing pan, put the butter in the center, and pour over it the boiling milk. Stir well, add the cold milk, the eggs well beaten, the salt, and the flour, into which the baking powder has been well mixed. Stir well, and bake one-half hour in gem pans.—Mrs. Arthur Carpenter.

WAFFLES.

2 eggs, ½ cup butter, 2 tablespoons of sugar, 1 cup sweet milk, 2 large teaspoons baking powder, little salt, and flour as for batter.—Blanche Fowler.

I quart of sour milk, 2 eggs, I scant teaspoon of soda dissolved in a little hot water, I tablespoon melted butter, I level teaspoon salt, 3 cups of flour. Mix salt, flour, sour milk, and yolks of the eggs together, beat thoroughly. Then gradually stir in the flour, then soda, and lastly the whites of the eggs beaten stiff.—Marcia Judkins.

Take 1 quart sour cream and 2 eggs well beaten, 3 tablespoonfuls melted butter, ¼ teaspoonful salt, and flour to form thick batter. Beat well together, then add ½ teaspoonful baking soda dissolved in a little so r milk.—Elizabeth Finch.

13/4 cups of flour, 3 teaspoons of baking powder, ½ teaspoon of salt, 1 cup of milk, 2 eggs, 1 tablespoon of melted butter. Mix and sift dry ingredients, add milk gradually, then the beaten yolks of eggs, the melted butter, and the whites of eggs beaten stiff. Cook on hot waffle iron, and serve with maple syrup.—Jennie J. White.

N all receipts in this book calling for baking powder use "Royal." Better and finer food will be the result, and you will safeguard it against alum.

In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

CORNMEAL GRIDDLE CAKES.

Mix together 1 pint of cornmeal, 1 cup of flour, a tablespoonful of molasses, a teaspoonful of soda, a little salt and ginger, and enough sour milk to make a batter. Bake on the griddle.—Mary M. Hutchinson.

RICE PANCAKES.

1 cup boiled rice, 1 pint of flour, 2 teaspoons baking powder, 1 teaspoon salt, add 2 well-beaten eggs, and lastly enough milk to make a thick batter. Fry like pancakes.—Mrs. K. Hoge, Wheeling, W. Va.

BREAD CAKES (GRIDDLE CAKES).

Take stale bread and soak over night in sour milk. In morning mash fine. To 1 quart add yolks of 2 eggs, 1 teaspoon salt, 1 teaspoon soda, 2 tablespoons sugar, and flour enough to make a batter a little thicker than buckwheat cakes. Add the well-beaten whites of the eggs and bake.—Mrs. J. W. Doudna.

CAKES

"I spent the most delightful hour 'Mid sugar, butter, eggs, and flour."

[In all recipes in this book which call for the use of a baking powder, the editors recommend that Royal Baking Powder be used, in order to insure the best results and obtain perfectly healthful food.]—

WHITE CAKE.

Whites of 10 eggs, 1 cup of butter, 3 cups sugar, 1 cup of sweet milk, 4½ cups of flour, 3 teaspoonfuls of baking powder. Flavor with whatever you like. If you think the flour not sufficient, add a little more.—Mrs. C. C. Anderson.

ROYAL WHITE CAKE.

1 cup butter, 2 cups sugar, 1 cup sweet milk, ½ cup corn starch, 2 cups flour, 2 teaspoonfuls baking powder, whites of 6 eggs. Flavor to taste.—Mabel Wilson.

CHEAP WHITE CAKE.

1 cup sugar, ½ cup butter, ½ cup sweet milk, 2 cups flour, whites of 4 eggs, 2 teaspoonfuls of baking powder. Mix and beat thoroughly before putting in pan.—Mrs. D. L. Warrick.

WHITE MOUNTAIN CAKE.

2 cups of sugar, ½ cup of butter, I cup of sweet milk, 3 cups of flour, 2 teaspoonfuls of baking powder, whites of 5 eggs. Bake in two layers.—Mrs. O. M. Shepperd.

CREAM CAKE.

3 eggs, 2 cups granulated sugar, 3/4 cup butter, 1 cup rich milk, 3 cups flour, 2 spoonfuls baking powder.

ICING.—1 cup granulated sugar, ½ cup chocolate, white of 1 egg.—Mrs. A. C. Thomas.

MOUNTAIN CAKE.

1 cup butter, 3 cups sugar, Coffee A, 3/4 cup sweet milk, 4 cups of flour, whites of 10 eggs well beaten, 3 teaspoonfuls baking powder. Lemon, strawberry, or vanilla to taste.—Mrs. J. T. Moore.

A PLAIN CREAM CAKE.

1 cup of sugar, 1 egg, 1 cup of sweet milk, 2 cups of flour, 1 tablespoon of butter, 2 heaping teaspoonfuls of baking powder, flavor to taste. Divide

into three parts and bake in shallow pans.

CREAM FILLING.—Beat I egg and ½ cup of sugar together, then add ¼ cup of flour wet with very little milk, and stir this mixture into I cup of boiling milk. Cook until thick and flavor with vanilla. When cool spread between the cakes.—Mrs. Elmer Hutchinson.

LEMON CREAM CAKE.

3 eggs, 2 cups of sugar, 1 cup of sweet milk, 34 cup of butter, 3½ cups of flour, 2 teaspoons of baking powder, flavor with vanilla, three layers. Filling: Grated rind and juice of 1 lemon, 1 cup of sugar, 2 tablespoons of butter, 2 eggs. Let boil, and cool before using.—Mrs. J. T. Fowler,

CREAM ALMOND CAKE.

I cup of butter, 2 cups of sugar, 1 cup of milk, 2 cups of flour, 2 teaspoonfuls of baking powder, 1 cup of corn starch, whites of 5 eggs, ½ teaspoonful of almond extract. Cream the butter, add gradually the sugar and almond, sift together the flour, corn starch, and baking powder; add alternately with the milk to the first mixture. Beat the whites until stiff, add and beat vigorously. This makes two loaves.—Mrs. Ross Hayes.

LOAF CAKE.

2 cups of sugar, 34 cup of butter, 2 cups of yeast, 2 eggs, 1 level teaspoonful of soda, 1/2 pound of raisins, 1 teaspoonful of cinnamon, nutmeg, and allspice to taste, and 3 cups of flour. Put right in oven and bake.

Minnie Baker.

NUT CAKE

½ cup of butter, 1½ cup of sugar, ½ cup of milk, whites of 4 eggs, 1 cup chopped nuts, 2 level teaspoonfuls of baking powder, ½ teaspoonful of vanilla, flour to make soft batter.—Mrs. J. T. Moore.

SNOWBALL CAKE.

Whites of 6 eggs, 1 cup of butter, 1 cup of milk, 4 cups of flour, 2 cups of sugar, 3 teaspoonfuls of baking powder, 1 teaspoonful of vanilla or any flavor. Bake in layers, or mix one-half amount and bake in square pan.—Mrs. J. W. Doudna.

SWEET CAKE.

I cup of butter, 2 cups of sugar, 4 eggs, 3 cups of flour, 1 cup of sweet milk, 2 teaspoonfuls of baking powder; flavor to taste. Cream the butter, then add the sugar, then add the milk and flour, and lastly the eggs. Save out the white of 1 egg for frosting. Put the baking powder in with the flour and sift twice.—Mary M. Hutchinson.

BROWN CAKE.

1½ cup of brown sugar, ½ cup of butter, ½ cup of Orleans molasses, % cup of sour milk, 1 teaspoonful of soda, 1 teaspoonful each of cinnamon and nutmeg, 2 eggs separated, 3 cups of sifted flour, 1 cup of raisins cut up in the icing.—Mrs. Charles W. Reed.

PORK CAKE.

1 pound fresh pork chopped fine; pour on it 1 pint of boiling water; let stand until cool; then add 2 cups of brown sugar and 1 of molasses, ½ pound of chopped figs, 8 cups of flour, 1 tablespoonful of soda, 1 teaspoonful of cloves and nutmegs, 2 teaspoonfuls of cinnamon; add 1 pound each of raisins and currants, ¼ pound citron. Dredge this fruit with measured flour. This makes an excellent fruit cake without butter or egg.—Edna Smith, Mrs. A. P. Hicks.

SILVER OR DELICATE CAKE.

Whites of 6 eggs, I cupful of sweet milk, 2 cups of sugar, 4 cups of sifted flour, % cup of butter, flavoring, and 2 teaspoonfuls of baking powder. Stir the sugar and butter to a cream, then add the flavoring and milk, part of the flour, the beaten whites of eggs, then the rest of the flour. Bake in tins lined with buttered white paper.—Mrs. John Seale.

DEVIL'S FOOD SPICE CAKE.

I cup of butter, 2 cups of brown sugar, 1 cup of buttermilk or sour milk, 1 cup chopped raisins, 1 teaspoon of soda, 1 teaspoon of cream of tartar, 3 eggs, a little chocolate and cinnamon, 4 cups of flour.

ICING FOR SAME. -2 cups of sugar and the white of t egg. - Mrs. A. E.

Thomas, Mt. Pleasant, O.

ONE-EGG CAKE.

1 egg, 3 tablespoonfuls of melted butter, 1 cup of sugar, 1 cup of sweet milk, 2 cups of flour, 2 teaspoonfuls of baking powder.—Mary J. Hoge.

ANGEL FOOD.

Whites of 9 large, fresh eggs, 11/4 cup of granulated sugar, 1 cup of flour, 1/2 teaspoon of cream of tartar. When eggs are almost half beaten add cream of tartar, beat until very stiff, add sugar slowly, then flour; flavor with vanilla. Bake in a moderate oven thirty-five to fifty minutes. Invert pan, and do not remove cake till done.—Ella S. Hunt.

ONE, TWO, THREE, FOUR CAKE,

½ cup of butter, t cup of milk, 2 cups of sugar, 3 cups of flour, 4 eggs.

Mrs. R. H. Howard.

FEATHER CAKE.

1 cup of sugar, 1 cup of sweet milk, 1 tablespoonful of butter, 1 egg, 2 teaspoonfuls of baking powder, 2½ cups of flour. Flavor to taste.—Mary Margaret Ault.

"THE FINEST" CAKE.

To make the finest cake in town,
Take two cups of sugar brown;
Now half a cup of butter get,
Then add two eggs, and don't forget
A cup of chocolate grated up,
Dissolved in water half a cup,
Which must be hot, because you know
Hot water makes the nicest dough.
Then sour milk half a cup will do,
One teaspoon of soda, too,
A pinch of salt, three cups of flour,
And bake it just an hour.

Mrs. D. L. Warnick

WHITE LILY CAKE.

Whites of 6 eggs, 2 cups of sugar, $3\frac{1}{2}$ cups of flour, 1 cup of sweet milk, 34 cup of butter, 3 teaspoons of baking powder. Flavor to taste.—Mrs. C. A. Neff.

WATERMELON CAKE.

WHITE PART.—Whites of 5 eggs, 2 cups of white sugar, % cup of butter, % cup of sweet milk, 3 cups flour, 1 tablespoon of baking powder. RED PART.—Whites of 5 eggs, 1 cup of red sugar, % cup of butter, ½ cup of sweet milk, 2 cups of flour, 1 tablespoon of baking powder, ½ pound of seeded raisins rolled in flour.—Mrs. Ella Cassells.

POUND CAKE.

I pound of sugar, 34 pound of butter, I pound of flour, with I teaspoonful of baking powder, 7 eggs (the yolks of 4 and the whites of 7), the juice of I lemon, and also the rind grated. Cream sugar and butter, then add the yolks of eggs, then the lemon, then alternately add the flour and whites of eggs, stirring well.—Mrs. J. H. Williams.

RAISIN CAKE WITHOUT EGGS.

4 cups of flow. Into this put 1 large tablespoon of lard. Mix as for pie crust. 2 cups of brown sugar, 1 pound of raisins (do not flour fruit), ½ pound of walnuts. Add last 1 pint of sour milk or buttermilk, 1 teaspoonful of soda, 1 nutmeg, 2 tablespoonfuls of cinnamon.—Emily Mary Howard, Mrs. Kate Moore.

EASY WHITE CAKE.

1/4 cup butter, 1 cup sugar, 3/4 cup cold water, 13/4 cup flour (sifted twice), 2 teaspoons baking powder, whites of 2 eggs well beaten; flavoring to taste. Cream butter and sugar, then add other ingredients in order given. May be baked as two layers or small loaf.—Grace Williams York, Martin's Ferry, O.

EGGLESS CAKE.

I cup butter, 4 cups flour, I pound raisins, I nutmeg, 2 teaspoonfuls cinnamon, I pint buttermilk (or sour milk), I heaping teaspoonful soda, 2 cups brown sugar, I cup hickory nuts (or English walnuts). Rub butter and flour same as for pie crust; add sour milk last.—Miss Boyd.

PRINCE OF WALES CAKE.

2 cups brown sugar, ½ cup butter, scant, 4 eggs, 4 tablespoonfuls molasses, 1 cup buttermilk, 2 even teaspoonfuls soda, 1 teaspoonful cloves, 1 teaspoonful cinnamon, ½ teaspoonful ginger, 3 cups flour, 1 cup raisins chopped fine and floured.—Miss Emma Wolf, Smithfield, O.

MARSHMALLOW CAKE

Cream I cup butter and 1½ cup sugar, I cup milk, whites of 6 eggs, 3 cups flour, and 3 teaspoonfuls baking powder; flavor to taste. Bake in two layers, and when almost cold fill with the following: 25 cents' worth marshmallows, one-half of them melted in bowl set in hot water. Make white icing of I cup sugar and ½ cup water boiled until spins thread; beat over whites of 2 eggs, and beat into this the melted marshmallows until smooth; put a thick layer of icing, place the marshmallows about two inches apart on this, and fill in these spaces with the icing; put on this the other layer of cake, and ice all over. This makes a fine cake, and the filling can easily be made as thick as the layers of the cake.—Mrs. Inez Petty O'Donnell, Robinson, Ill.

RIBBON CAKE.

½ cup of butter, 2 cups of sugar, 4 eggs, 1 cup of sweet milk, 3½ cups of flour, 3 teaspoons of baking powder. Divide in three parts; put one layer in pan, use pink coloring for the other; for the dark part use a tablespoon of melted chocolate, a tablespoon of molasses, and spices to taste. When ready for icing, put the dark layer first, then the yellow, last the pink. Use white icing.—Mrs. Anna Wood, Smithfield, O.

SPONGE CAKE.

6 eggs, 2 cups sugar, 2 cups flour, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda. The cream of tartar to be mixed in the flour, the soda to be dissolved in 6 tablespoonfuls of milk. Stir as little as possible to mix the flour.—Mrs. William Rogers.

3 eggs (beat three minutes); add 1½ cup sugar (beat five minutes). 1 cup sifted flour (beat three minutes), ½ cup water, now another cup flour, with 2 teaspoons baking powder (beat one minute), then add flavoring and a pinch of salt.—Mrs. John Cassells.

Yolks of 4 eggs beaten until thick, 1 cup sugar, 3 tablespoons water (beat two minutes), 1½ tablespoon corn starch, 1½ teaspoon baking powder in 1 pint flour, ¼ teaspoon salt, 1 teaspoon lemon extract, whites of 4 eggs beaten stiff.—Mrs. J. A. Judkins, Alma Watt.

WHITE SPONGE CAKE.

Whites of 5 eggs, 1 cup flour, 1 cup sugar, 1 teaspoonful baking powder, flavor with vanilla. Bake in a quick oven.—Adda Fowler.

CREAM SPONGE CAKE.

2 eggs beaten in a cup, fill up with sweet cream, 1 cup sugar, 1½ cup flour, 1 teaspoonful baking powder, pinch of salt.—Miss Emma Wolf, Smithfield, O.; Mrs. Charles Wilson.

SPICE CAKE.

2 cups brown sugar, ½ cup butter, 1 cup sour milk, 2% cups flour, with teaspoon soda, 1 cup raisins, ½ cup grated chocolate, 2 eggs, 1 teaspoon each of cinnamon, cloves, allspice, and vanilla.—Mrs. O. M. Shepperd.

1½ coffee cup brown sugar. ½ coffee cup Orleans molasses, ½ coffee cup butter, ¾ coffee cup sour milk or cream, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon grated nutneg, 2 whole eggs, whites and yolks beaten separately, or 4 yolks, 3 cups flour. Bake in two layers and use any good frosting. The regular boiled icing, with a cup of chopped raisins added just before putting on cake, and flavoring strong with lemon, is very good with this cake—Mrs. T. J. Buchanan.

BLACK SPICE CAKE.

4 eggs (save whites of two for icing), ½ cup butter, 2 cups sugar 1 cup sour milk, 1 teaspoon soda, 2 cups flour, 1 tablespoon cinnamon, and ¼ cake chocolate.—Anne F. Hilles.

BLACK CHOCOLATE CAKE.

Boil together % cup sugar, ½ cup water, ½ cup chocolate, yolk of 1 egg, 2 teaspoonfuls vanilla, let cool; 1½ cup sugar, % cup butter, % cup sour cream, 2½ cup flour, ½ teaspoon soda, 4 eggs beaten separately. Mix all together; add 1 cup chopped nuts. Bake in dripping pan in moderate oven. Ice, and put whole nuts on top.—Mrs. C. M. Cole.

CHOCOLATE CAKE, OR DEVIL'S FOOD.

1½ cup sugar, ½ cup butter creamed, ½ cup sweet milk, and 3 beaten eggs. Cook ½ cupiul grated chocolate with ½ cupiul sweet milk until thick; cool, and stir in cake, with 2 cupiuls flour, in which was sifted 1 teaspoonful soda. Flavor with vanilla and bake slowly.—Mrs. Elmer Hutchinson.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5, 1 cup fine granulated sugar, 1 scant cup flour after sitting five times, ¼ teaspoonful cream of tartar, 1 teaspoonful orange extract. Beat yolks till thick and set aside. Now add pinch of salt and cream of artar to the whites, and beat till very stiff; add sugar, beat thoroughly; add flavor and beaten yolks, beat lightly, and stir in flour. Bake in tube pan in moderate oven forty to fifty minutes.—Clara Rogers.

I cup granulated sugar, whites of 11 eggs, yolks of 5 eggs, % cup flour, ½ teaspoon cream of tartar, pinch salt. Sift, measure, and set aside flour, beat yolks thoroughly, then beat whites about half, and add cream of tartar, and finish beating. Stir sugar in lightly, then the beaten yolks, lastly the flour, stirring very little after flour is added. Flavor, and bake thirty-five to fifty minutes in slow oven.—Mrs. W. C. Bowers, Akron, O.

DEVIL'S FOOD CAKE.

2 cups sugar, ¼ cup, butter, 3 cups flour, 1 cup sweet milk, 1 cup chocolate, 4 eggs, 3 teaspoonfuls baking powder, 1 nutmeg. Bake in a solid cake.—Anna Fahner.

I cup brown sugar, ½ cup sweet milk, ½ cup grated chocolate. Set on back of stove to melt; do not boil; remove and cool. Then cream together I cup sugar, ½ cup butter, ½ cup sweet milk, yolks of 3 eggs; then add first part; then add 2 cups flour, I teaspoonful soda, I teaspoonful vanilla, beaten whites of 3 eggs.—Mrs. Q. M. Shepperd.

1 cup butter, 2 cups sugar, 2 cups flour (sifted five times, measure before sifting), 1 cup sour milk, 3 eggs, 1 teaspoon soda sifted with the flour, ¼ cake Baker's chocolate (melted). Frost with chocolate icing,—Cora C. Campbell, Mrs. W. T. Ball, Edna Smith, Mrs. C. M. Rutter.

First Part.—½ cake chocolate grated, ½ cup boiling water, 1 teaspoon soda. Mix these together and let stand while preparing the cake.

Second Part.—2 cups brown sugar, 2 eggs, ½ cup butter stirred to a cream, ½ cup sour milk, 3½ cups flour, slitted three times. Mix all together before putting in flour.

CARAMEL IC 36.—2 cups brown sugar, % cup sweet milk, butter size of an egg. Cook until like taffy. Beat until cold. Flavor with smills.—Airs. Marion Ault.

JELLY ROLL.

2 eggs beaten well together, 6 tablespoonfuls milk, 34 emp sugar, butter the size of a walnut (melted), 1 cup flour, 1 teaspoonful baking powder. Bake in a long, narrow pan, turn out on a cloth, trim off the crust on each side, spread with tart jelly while hot, roll the cake with one hand and the cloth behind it with the other quickly, roll the cloth around the roll, and let it remain until cold.—Mrs. George Schue.

3 eggs beaten separately, 1 cup sugar, 3 tablespoonfuls sweet cream, 1 tablespoonful by ing powder in 1 cup flour. Spread with jelly and roll while hot-Mrs. Coorles Wilson, Mrs. R. Hoge, Wheeling, W. Va.

SPANISH BUN.

2½ cups brown sugar, ¾ cup butter, 1 cup sour milk, 1 teaspoon each of soda, cloves, cinnamon, and nutmeg, yolks of 4 eggs and whites of 2, 1 cup each of raisins and currants, flour for rather stiff batter. Bake in deep pan.—Bertha Bentley McKeever.

2 cups brown sugar, 3/4 cup butter, yolks of 4 eggs and whites of 2, saving 2 whites for frosting, 1 cup sour milk, 1 tablespoon vinnamon, 1/2 tablespoon cloves, 1 teaspoon soda, 21/2 cups flour.—Mrs. J. Slutz, Painesville, O.

COFFEE CAKE - NO EGGS.

1 pound raisins, ½ pound currants, ½ cup butter, 1 cup brown sugar, 1 cup molasses, 1 cup cold coffee, 2 teaspoons soda (1 in coffee and 1 in molasses), 1 teaspoon each of allspice and cloves, 1 nutmeg, 1 tablespoon cinnamon. Flour the raisins and currants; make very stiff batter. Bake in slow oven for two hours.—Mary E. Reed.

ORANGE CAKE.

2 cups sugar, 1 cup butter, 3 eggs, squeeze the juice of 1 orange in a cup and fill the cup with water, 3 teaspoons baking powder, 3 cups flour. For icing use 1 cup sugar, 1/4 cup water; boil till it will make a soft ball in water. Use the white of 1 egg beaten to a stiff froth, and pour the boiling syrup over it, and beat till cold; add all the grated yellow from the orange peel.—Mrs. B. C. Patterson.

FRUIT ICING.

Mix with boiled icing 1 ounce each of chopped citron, candied cherries, seedless raisins, pineapple, and blanched almonds.—Mrs. J. T. Moore.

FIG FILLING.

Chop fine ½ pound cooking figs with water, and cook until tend. Then add 1½ cup granulated sugar and cook until a stiff paste. Laura Rogers.

PLAIN CHOCOLATE ICING.

Put in shallow pan 4 tablespoons of grated chocolate. Place it where it will melt, but not scorch; then stip in 3 tablespoons of milk or cream and 1 of water. Mix well, and add 1 scart cup of sugar; boil five minutes. While hot put over cake, having the cake nearly cold.—Mrs. J. T. Moore.

TUTTI FRUTTI ICING.

Mix with boiled icing 1 ounce each of chopped citron, candied cherries, seedless raisins, candied pineapple, and blanched almonds.—Adda Fowler.

BOILED ICING FOR CAKE.

Place in a sauce pan 1 cupful granulated sugar, ¼ cup boiling water, ¼ teaspoonful cream of tartar. Boil for six minutes. Beat the white of an egg to a stiff froth, and pour the syrup on it in a thin stream, beating it all the time; beat for five minutes after the sugar has been added; flavor to suit. Do not stir the sugar while boiling. Mary M. Hutchinson.

CARAMEL ICING.

Take 1 cup cream, 1 cup C sugar, 1 cup A sugar, 3 level tablespoons butter, 3 teaspoons vanilla, 4 heaping tablespoons grated chocolate. Add chocolate when the mixture begins to boil; add vanilla when done, which will be when it can be gathered in soft ball between thumb and fingers. Beat until cool enough to spread on cake.—Mrs. T. J. Buchanan.

COFFEE CAKE.

2 cups brown sugar, I of molasses, I of strong coffee as prepared for the table, 5 eggs, I teaspoonful of soda, 2 spoons of cinnamon, 2 of cloves, and I of grated nutmeg, I pound each of raisins and currants, and 4 cups of flour.—Rachel Campbell.

1½ cup butter, 2 cups sugar, 4 cups flour, 1 cup coffee, 1 nutmeg, 2 tablespoons cinnamon, 1 teaspoon cloves, and 1 of soda mixed in flour, 1 cup molasses, 1 pound each of raisins and currants, ½ pound of citron. Bake three hours.—Emma Talbott.

I cup brown sugar, I cup molasses, ½ cup butter, I cup strong coffee, I egg or yolks of 2, 4 even cups of flour, I heaping teaspoonful of soda in flour, I tablespoonful of cinnamon, I teaspoonful of cloves, 2 pounds of raisins, ¼ pound of citron. Soften the butter, beat with sugar, add the eggs, spices, molasses, and coffee, then the flour, and last the fruit, dredged with a little flour. Bake one hour in moderate oven. The egg may be omitted.—Mrs. J. W. Doudna.

HICKORY-NUT CAKE.

2 cups sugar, 1 cup milk, 2/3 cup butter, yolks of 3 eggs, 3 cups flour, 1 cup nut kernels cut fine. Sprinkle with flour. Beat whites of eggs to a stiff froth and add last.—Mrs. Homer H. Bowers, Pittsburg, Pa.; Lenora Humphrey, Flushing, O.

2 cups sugar, I cup butter, I cup milk, 4 cups sifted flour, whites of 8 eggs, I teaspoon vanilla, 3 teaspoons baking powder, I cup hickory nuts chopped fine.—May Huyer, Mrs. Ella Cassells, Mrs. Nellie Perviance, Smithfield, O.

4 cups flour, 2 teaspoons baking powder, 1 cup milk, 2 cups sugar, 34 cup butter, whites of 6 eggs, 1 cup nuts, and 1 cup raisins rolled in flour. Bake one and one-half hour.—Mary Hager Thornberry.

1 pint butter, scant, 2 pints sugar (wash the butter thoroughly before stirring in the sugar), 1 pint milk, 3½ pints flour, ½ pint cornstarch, 1 pint hickory nuts, whites of 10 eggs, flavoring.—Mrs. J. H. Watt.

JAM CAKE.

1 cup sugar, % cup butter, 2 eggs, ½ cup sour milk, 2% cups flour, 2 teaspoons cinnamon, ½ teaspoon cloves, 1 teaspoon soda in milk, 1½ cup jam or preserved fruit.—Mrs. C. M. Rutter, Mrs. B. C. Patterson.

1 cup sugar, % cup butter, 3 eggs, ½ cup buttermilk, 1 teaspoonful soda, 2½ cups flour, 1 cup jam, 1 teaspoonful cloves, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg.—Mrs. J. H. Watt, Mamie George.

2 cups brown sugar, % cup butter, I cup sour milk, 4 eggs, I teaspoonful each of cloves and cinnamon, 2 teaspoons of soda disolved in the milk, I cup jam or jelly, 4 cups flour. Beat eggs separately.—Mrs. J. B. Hobbs.

½ cup butter, I cup sugar, 3 eggs, ½ cup sour milk, I teaspoon soda in milk, enough flour to make a stiff batter; add I cup jam or jelly, 2 teaspoons cinnamon, I nutmeg, ¼ teaspoon cloves and ginger. Bake in loaf or cake tins.—Mrs. J. Ed. Ward, Lola Kugler.

JAM BLACKBERRY CAKE.

I cup granulated sugar, ½ cup butter, 1½ cup flour, 3 eggs beaten separately, 3 tablespoonfuls cream (sweet or sour), 1 tablespoonful soda dissolved in cream, 1 tablespoonful each of cinnamon and nutmeg, 1 cup jam (very stiff).—Mrs. Joe Mercer, Mrs. Anna Manning.

PINEAPPLE JAM CAKE.

1 cup sugar, 21/2 cups flour, 3/3 cup sour milk, 3/3 cup butter, 1 cup pine-

apple jam, I teaspoon soda, 3 eggs.

PINEAPPLE JAM.—Take equal amount of grated pineapple and sugar; cook sugar until it spins; pour in pineapple and cook twenty minutes.—Mary V. Hutton.

GRANDMOTHER'S JELLY CAKE.

t cup butter, 2 cups sugar, 4 cups flour, 1 cup milk, 2 teaspoonfuls baking powder, 5 eggs beaten separately. Stack with jelly, currant jelly preferred.—Mrs. T. S. Bradfield.

LAYER CAKE.

1½ cup G sugar, 1 tablespoon butter, ¾ cup milk, 3 scant cups flour, 3 level teaspoons baking powder, whites of 4 eggs.—Mrs. Pierson Hall, Whittier, Ia.

ROYAL CAKE, WHITE AND YELLOW.

½ cup butter, I cup sugar, ½ cup sweet milk, ½ cup cornstarch, I cup sifted flour, I teaspoon baking powder, whites of 4 eggs. For yellow part same as for the white, using yolks of the 4 eggs. Bake in layers.—Mrs. Jessie Hammond, Smithfield, O.

MARBLE CAKE.

WHITE PART.—1/2 cup butter, 11/2 cup sugar, 1/2 cup milk, 21/2 cups flour, 1 teaspoonful cream of tartar, 1/2 teaspoonful soda, whites of 4 eggs,

r teaspoonful lemon.

DARK PART.—1/2 cup butter, 11/2 cup sugar, 1/2 cup milk, 21/2 cups flour, 1 teaspoonful cream of tartar, 1/2 teaspoonful soda, yolks of 4 eggs, 1 teaspoonful each of allspice, cloves, nutmeg, and 3 of cinnamon,—Mrs. Arthur Carpenter.

WHITE LAYER CAKE.

Whites of 8 eggs, 2 cupfuls sugar, 1 small cup butter, 1 cupful milk, 3/4 cup cornstarch, 3 cups flour, 21/2 teaspoonfuls baking powder, 1 teaspoonful vanilla. Sift flour, sugar, and baking powder together three times, add butter, rub all together with hand, add milk, and lastly beaten whites of eggs. This makes four layers. Spread between each layer a soft icing, with a tablespoonful of some kind of a bright red jelly stirred in it. Makes a very pretty cake when cut. Bake in deep pie pans.—Mrs. W. B. Logan, Smithfield, O.

FRUIT LAYER CAKE.

WHITE PART.—Make two layers. ½ cup butter, I cup sugar, ½ cup milk, whites of 3 eggs, 2 cups sifted flour, I teaspoon baking powder.

DARK PART.—2 cups brown sugar, I small cup butter, I cup sweet milk, yolks of 5 eggs, 3½ cups sifted flour, 2 heaping spoons baking powder, I teaspoon each of cinnamon, allspice, and nutneg, I coffee cup seeded and chopped raisins. Makes three layers. Ice to suit taste.—Mrs. Jessie Hammond, Smithfield, O.

FIG CAKE.

WHITE PART.—I cup butter, 2 cups sugar, I cup milk, 4 cups flour,

2 teaspoons baking powder, whites of 6 eggs.

DARK PART.—½ cup butter, 1½ cup sugar, yolks of 3 eggs, scant cup of milk, 3 cups flour, 2 teaspoons baking powder, 1 pound raisins cut fine, 1 pound figs.—Mrs. Smiley Bernhard.

FRUIT CAKE.

2 pounds raisins, 2 pounds currants, 1 pound flour, 1 pound butter, 1 pound brown sugar, 1 pound almonds, 1 pint molasses, 10 eggs, 2 teaspoonfuls each of cloves, cinnamon, and allspice, and a little nutmeg, 3 ounces citron, 1 tablespoonful of soda, 1 cup sour milk. One-half of the recipe makes a large cake.—Mrs. C. C. Anderson.

3 eggs, I heaping cup sugar, ½ cup molasses, ¾ cup butter, ¾ cup milk, flour enough to make a stiff batter, 2 teaspoonfuls baking powder, spices, 2 cups raisins, 1 cup currants, 1 cup citron, lemon and orange peel, mixed. Bake very slow.—Mary M. Hutchinson.

I cup butter, I cup brown sugar, ½ pint molasses, 2 eggs, 1 cup sour milk, I teaspoon soda, I pound flour, I pound currants, ½ pound raisins; flavor to taste.—Mrs. Homer Bowers, Pittsburg, Pa.

2 pounds raisins, 2 pounds currants, 1 pound flour, 1 pound butter, 1 pound brown sugar, 1 pound nuts, 1 pint molasses, 10 eggs, 2 teaspoons each of cloves and cinnamon, 1 small nutmeg, 3 ounces citron, 1 pint sour cream (or sour milk), 1 tablespoon soda—Mrs. E. C. Morton.

I pound brown sugar, I pound butter, I pound flour, 9 eggs, I teaspoon baking powder, also soda, in flour, I pound raisins, I pound currants, 34 pound almonds, I pound figs, I nutmeg, I teaspoon command and I of cloves, Io cents' worth of citron, 5 cents' worth of candied orange peel, also lemon peel, I wineglass of fruit juice. Bake two and one-half hours.—Clara Woodward, Tillie L, Reitz.

STEAMED FRUIT CAKE.

1 cup butter, 1 cup sugar, 2½ cups flour, 3 eggs, 2 teaspoons baking powder, 1 pound raisins, 1 pound currants, 1 teaspoon each of cloves, all-spice, and cinnamon, 5 cents' worth of citron, 5 cents' worth of lemon peel, 5 cents' worth of orange peel, ¾ cup milk. Steam two and one-half hours, brown in oven.—Mrs. K. Hoge, Wheeling, W. Va.

FRUIT CAKE BY MEASURE.

2 scant cups butter, 3 scant cups dark brown sugar, 6 eggs (whites and yolks beaten separately), 1 pound seeded raisins, 1 pound washed and dried currants, ½ pound citron cut in thin strips, ½ cup cooking molasses, ½ cup sour milk, 1 tablespoon ground cinnamon, 1 teaspoon cloves, 1 teaspoon lemon, 1 teaspoon vanilla, 4 cups sifted flour, 1 teaspoon soda dissolved in a little warm water. Mix the fruit together and stir in 2 heaping tablespoons of flour, and stir fruit in last. Put a buttered paper in the bottom of pan, and bake about three hours slowly. Let cool in pan.—Mrs. John C. Wells.

DROP CAKES.

1 cup butter, 2 cups brown sugar, 1 cup sweet cream, 2 eggs, 1 cup raisins, 3 teaspoons baking powder, vanilla.—Lenora Humphrey, Flushing, Ohio.

PEANUT COOKIES.

1 cupful butter, 1½ cup powdered sugar, 3 eggs well beaten, 3 cupfuls flour, 1 cupful freshly roasted peanuts which have been rolled quite fine. Place in a well-buttered pan and grate nutmeg over top of each cake.—Alma Watt.

2 cups brown sugar, 1 cup butter, 3 eggs, ¼ cup sour milk, 1 cup chopped peanuts, 1 teaspoonful soda, 1 teaspoonful cream of tartar, nutmeg to taste.—Mrs. Ed. Wilson.

KUCHEN, OR GERMAN COFFEE CAKE.

Set sponge with 1 pint milk (or half milk and water), a little salt, 2 cakes compressed yeast (or 1 cake yeast eream). When light add 1 pint warm milk, ½ cup butter, 1½ cup sugar, 3 eggs, a little nutmeg. Add enough flour to make very stiff batter, which must be worked or beaten until batter leaves the spoon perfectly clean. Set to rise again, and when light put in flat tins, preferably about 6 x 12, or large pie pans, and let rise again. Melt a little butter for over the top, and sprinkle sugar and cinnamon on top. Apples pared, and quartered and sliced thin, set in symmetrical rows, can be placed on top also. Bake twenty minutes in moderate oven.—Mrs. R. Gamenthaler.

DOUGHNUTS.

I cup granulated sugar, I cup sweet milk, 4 teaspoons melted butter, 2 eggs, 3 cups unsifted flour sifted with three teaspoons baking powder, ½ teaspoon salt, I teaspoon vanilla or nutmeg; add sufficient flour to roll out; sugar while warm. Have dough rather soft. Fry in plenty of fat.—Mrs. John Seal, Mrs. Ross Hayes.

3 eggs, 2 cups brown sugar, butter size of a walnut, 1 cup sweet milk, 3 teaspoons baking powder, pinch of salt, a little nutmeg. Roll one-quarter of an inch thick, cut, and fry in hot lard—Mrs. J. Mercer.

3 eggs, 2 cups granulated sugar, 1 tablespoon butter, 1 cup milk, 1 sifter of flour, 3 teaspoons baking powder, 1 nutmeg.—Mrs. George Bradfield.

3 eggs, 1½ cup sugar, 1 cup sour milk, 1 cup butter, 1 level teaspoonful soda, spice to taste, and flour to roll.—Eunice Outland.

2 eggs, 1½ cup sugar, 1 cup milk, 1 tablespoonful melted butter, 1 teaspoonful soda, 1 teaspoonful cream of tartar, 1 teaspoonful vanilla, flour sufficient to make a soft dough.—Mabel Wilson.

2 quarts flour, 2 cups soft white sugar, 3 eggs, 1 cup milk, 3 teaspoons baking powder. Cut, and fry in hot lard.—Mrs. J. Ed. Ward.

2 cups sugar, 1 cup sweet milk, 3 eggs, 3 tablespoons melted butter, 3 teaspoons baking powder, 6 cups flour. Use nutmeg for flavoring. Knead dough till stiff enough to roll, using more flour if necessary. Cut in shape, and fry in hot lard.—Mrs. B. C. Patterson.

SEA FOAM.

Cook 2 cups of brown sugar with $\frac{1}{2}$ cup of water until it spins thread. Have white of egg beaten stiff, and pour syrup into this very slowly, beating constantly. When almost stiff add cup of chopped nuts. Beat until stiff and drop on buttered paper.

SUGAR COOKIES.

2 eggs, t cup lard, t cup sour milk, 2 cups brown sugar, nutmeg, t teaspoonful soda dissolved in milk, flour to make soft dough.—Mrs. Ella Cassells.

BROWN COOKIES.

I cup soft sugar, I cup lard, I cup molasses, I cup boiling coffee, in which dissolve I tablespoonful soda. ½ teaspoonful salt, I teaspoonful ginger, I egg, enough flour to make a soft dough.—Mary J. Hogue.

GOOD COOKIES.

2 cups sugar, 1 of butter, 1 of sour milk or cleam, 3 eggs, 1 teaspoon soda. Mix soft, roll thin, sprinkle granulated sugar over them, and gently roll it in.—Mrs. J. W. Doudna.

BOSTON COOKIES.

2 cups sugar, ¾ cup butter, ¾ cup sweet milk, 2 eggs, 2 teaspoons baking powder; flavor with vanilla. A little grated cocoanut may be added.—Mrs. T. G. Wilson.

% cup butter, 2 cups brown sugar, 3 eggs well beaten, 1 teaspoon soda dissolved in 4 tablespoons hot water. Sift together 3½ cups flour, ½ teaspoon salt, 2 teaspoons cinnamon; add half of this to the mixture; 1 cup chopped hickory nut kernels, ½ pound currants, ½ pound raisins. Put in the rest of the flour. Drop with teaspoon and bake in a slow oven.—Annie Hague.

I scant cup of butter, 1½ cup brown sugar, 3 well-beaten eggs, I teaspoonful soda dissolved in 3 tablespoonfuls warm water, 3¼ cups flour (well sifted), ½ teaspoon salt, I teaspoon cinnamon, I cup English walnuts (chopped), ½ cup raisins, ½ cup currants.—Mrs. Thomas Taylor.

COOKIES.

I cup butter or butter and lard, 2 cups sugar, 4 eggs, 4 tablespoonfuls milk, 4 teaspoonfuls baking powder, nutmeg to taste, pinch of salt, enough flour to make soft dough. Roll thin and bake in quick oven.—Lola Kugler.

I coffee cup lard, 1½ coffee cup sugar, % coffee cup sour milk, 3 eggs. Beat well and let stand fifteen minutes, then add I teaspoon salt, I teaspoon soda, flavoring if liked, and flour enough to roll nicely to cut in desired shape.—Mrs. T. J. Buchanan.

2 cups sugar, 1 cup sweet milk, 1 cup butter, 2 eggs, 5 cups flour sifted with 5 level teaspoonfuls baking powder, flavor with manilla. Mix butter, eggs, and sugar thoroughly, add milk, mix with the flour, then add flour to make soft dough. Roll out, brush with milk, sprinkle with sugar, cut, and bake in moderate oven.—Mrs. A. T. Warrick.

2 cups light brown sugar, 1 cup butter, 3 eggs, ¼ cup sweet milk with 1 teaspoonful soda in it. Mix all well together, and add flour, with 1 teaspoonful cream of tartar in it, to make a soft dough; add 1 teaspoonful cinnamon and ½ teaspoonful nutmeg. Bake in a quick oven.—Mrs. Nelia Renner.

I cup sugar, ½ cup lard or butter, ½ cup sour milk, ½ teaspoonful soda, just flour enough to roll. Bake quickly. Add any flavoring you wish. No eggs required.—Mrs. William Rogers,

2 cups brown sugar, ½ cup butter, ½ cup lard, 2 eggs, 2 tablespoonfuls water, 1 teaspoonful each soda and baking powder, flour enough to make a stiff dough.—Mrs. M. J. Slutz.

DELICIOUS COOKIES.

1 cup sour cream, 1 cup butter, 2 eggs, 3 pints flour, 2 cups light brown sugar, 2 teaspoonfuls baking powder, 1 teaspoonful soda.—Mrs. C. B. Hobbs.

COCOANUT COOKIES.

1 egg, 1 cup sugar, 1 cup cocoanut, 2 tablespoonfuls flour. Drop on buttered pans.—Mrs. W. T. Ball.

SOFT COOKIES.

Beat 2 eggs, yolks and whites together; stir in 1 pint of Orleans molasses; melt 1 cup of lard, and after it cools a little add to the eggs and molasses, add a pinch of salt, 1 tablespoon ginger, 1 tablespoon soda dissolved in a little boiling water. Mix in the flour, enough to keep dough from sticking when rolled. Sprinkle sugar on top, and bake in hot oven.—Mrs. W. A. Judkins, Smithfield, O.

MACAROONS.

I cup powdered sugar, I cup chopped nuts, a little salt, 3 teaspoons flour, white of I egg (very stiff). Bake on buttered tins, about I teaspoonful in a place. Put together with white icing.—Grace Williams York, Martin's Ferry, O.

WALNUT WAFERS.

I cup brown sugar, 2 eggs, ½ teaspoon soda dissolved in a little hot water, 3 or 4 heaping tablespoons flour, I cup chopped walnut kernels, a few drops of vanilla. Drop by rather small spoonfuls into buttered pan, and bake in moderate oven.—Mrs. T. J. Buchanan.

FRIED CAKES.

After the bread is mixed stiff, pinch off what would make a loaf. In this work 1 or 2 eggs, ½ cup sugar and lard. Let rise light. Roll one-half inch thick, cut in squares, let rise, fry in hot lard like doughnuts.—Mrs. Joe Mercer.

OATMEAL CAKES.

1 cup sugar, 34 cup butter, 2 eggs, 4 tablespoons sour milk, 34 teaspoon cinnamon, ½ teaspoon salt, 2 cups flour, 134 cup rolled oats, 1 cup raisins, 34 teaspoon soda. Drop from spoon in buttered pans, and bake in medium oven.—Clara Rogers, Mrs. Charles N. Reed.

FRUIT ROLLS.

Stew dried fruit, or use jelly; sweeten, and flavor to taste. Make a good baking-powder crust, roll very thin, spread fruit on, place in a pan four or five inches deep. To three or four rolls add 1 cup of sugar and ½ cup of butter; pour in hot water to nearly cover them. Bake half an hour.—Mrs. B. P. Reed.

PUFF CAKES.

1½ cup granulated sugar, 2 eggs, ½ cup butter, 1 cup sweet milk, 2 teaspoons baking powder, ¼ teaspoon vanilla or other desirable flavoring. Thicken with flour, and bake in puff pans.—Stella McConnell.

CREAM PUFFS.

Melt ½ cup butter in 1 cup hot water, and while boiling beat in 1 cup flour; take of stove and cool; when cool stir in 3 eggs, 1 at a time without beating, drop on tins quickly, and bake about twenty minutes in a moderate oven.

FOR THE CREAM.—1/2 pint milk, I egg, 3 tablespoonfuls sugar, I tablespoonful flour. Boil same as any mock cream.—Edith Richmond.

I cup water, 3 ounces butter, ½ teaspoon bakers' ammonia. Let come to a boil, then stir in 5 ounces of flour and boil until it forms a stiff paste. Remove from fire, stir in gradually 5 eggs, unbeaten. Drop on tins, that have been greased and dusted with flour, two inches apart. Bake thirty-five minutes.

FILLING.—3 ounces sugar, 1 ounce flour, 2 eggs. Stir all together, add 1 pint milk, flavor with vanilla. Cook in double boiler.—Mrs. F. A. Tarr.

Boil with a large cupful of hot water ½ teaspoonful butter, stirring in 1 teaspoonful flour during the boiling; let cook until it forms a lump in the pan. Set aside to cool, and when cold beat in 4 eggs, 1 at a time; drop on tins quickly, and bake in a moderately hot oven for fifteen minutes. When baked, fill with a cream made by beating together 3 tablespoonfuls flour, 1 egg, and ½ teacupful or more of sugar, according to taste; stir into ½ pint of milk while boiling, and flavor to liking.—Elizabeth Rogers, Hamilton, Va.

PEPPER NUTS.

I pound brown sugar, 4 eggs, ½ teaspoonful black pepper, 1 teaspoonful ground cinnamon, 1 nutmeg, 1 teaspoonful baking powder, 1 pound English walnuts. Stiffen with flour,—Mrs. J. H. Watt.

HERMITS.

2 eggs, 2 cups brown sugar, ½ cup butter, 1 cup currants, 3 teaspoons baking powder, 1 teaspoon cloves, 2 teaspoons cinnamon, ½ grated nutmeg. Flour enough to cut out easily.—Mrs. T. G. Wilson.

1½ cup sugar, 1 cup butter and lard mixed, 1 pound stewed raisins and 8 tablespoons of the juice, 2 eggs, 1 tablespoon cinnamon, 2 tablespoons melted chocolate, 4 tablespoons rich cream, 2 tablespoons baking powder, 1 tablespoon vanilla, enough flour to make quite stiff. Bake as drop cakes.—Mrs. C. M. Cole,

MARGUERITES.

Use reception flakes without salt. Make a boiled icing, spread on flakes, with English walnuts on top. Place in oven and brown.—Mrs. Joe Mercer.

JUMBLES.

1½ cup sugar, ½ cup sweet milk, 1 cup butter, 1 teaspoon soda, 2 teaspoons cream of tartar, yolks of 5 eggs, nutmeg. Mix soft.—Maude Little.

2 cups granulated sugar, 1 cup butter, ½ cup sour cream, 4 eggs, 1 teaspoonful soda, flour enough to make a soft dough.—Miss Emma Wolf, Smithfield, O.

BUTTER CRACKERS.

5 cups flour, I cup butter, mix as pie crust; 3 eggs, 2 cups sugar, I teaspoon soda, I teaspoon vanilla. Roll very thin and bake light brown. These are very good.—Mrs. A. E. Thomas.

LEMON CRACKERS.

2½ cups white sugar, 1 quart sweet milk, 1 cup latd, 5 cents' worth of baking ammonia dissolved in milk, the same of lemon oil, whites of 3 eggs beaten to a stiff froth. Make a stiff dough.—May Heizer.

2 cups shortening, 5 cups sugar, 4 eggs beaten separately, 1 quart sweet milk, 5 cents' worth of baking ammonia, 5 cents' worth of lemon oil. Dissolve ammonia in milk, beat sugar and shortening to a cream, then add the eggs, then ammonia, and milk, and oil. Stir in flour until stiff enough to roll. Roll thin, and bake in quick oven.—C. B. H., Mrs. P. B. Worthington.

% cup lard, % cup sweet milk, 2 cups granulated sugar, 2 eggs, 1 teaspoon each of cream of tartar and soda. Mix soft, and bake in hot oven.—Lenora Humphrey, Flushing, O.

I egg, I cup sugar, I cup sweet milk, ½ cup shortening, I tablespoon baking ammonia, flavor with oil of lemon, flour to roll thin. Keep rolling pin and board well floured. Cut in squares. Bake in quick oven.—Mrs. A. P. Hicks, Mary Jeffrey.

GINGER DROP CAKES.

3 eggs, I cup lard, I cup molasses, I cup sugar, I large tablespoon ginger, I tablespoon soda dissolved in I cup boiling water, 5 cups unsifted flour. Drop in greased pans three inches apart.—Mrs. George Bradfield.

½ cup sugar, I cup molasses, ½ cup butter, I egg, ½ cup boiling water, I teaspoonful each of ginger, cinnamon, salt, and soda, 3 heaping cups flour. Bake in gem pans.—Mrs. M. J. Slutz, Painesville, O.

SPICE GINGER BREAD.

1 teacupful each of sugar, butter, and molasses, 3 eggs, 1 teaspoonful soda dissolved in 1 teacupful sour milk, ½ nutmeg, ½ teaspoonful each of cinnamon and cloves, 1 teaspoonful ginger, 3 slightly heaping cups flour.—Mrs. J. M. Jones.

GINGER CAKES.

t pint molasses, ½ pint water, 1 teaspoon soda. 6 teaspoons ginger, 1 cup sugar, 1 cup lard, flour to roll.—Mrs. John C. Wells.

2 cups Orleans molasses, 1 cup sugar, 1 heaping cup lard, 2 tablespoons ginger, 1 heaping tablespoon soda, 1 cup sour milk.—C. B. H.

I cup lard, I pint molasses, I cup sugar, 2 eggs, I tablespoon soda dissolved in hot water, 7 tablespoons cold water, I tablespoon ginger, I teaspoon cinnamon. Mix soft as can be handled.—Mrs. T. S. Rosengrant.

I cup sugar, I cup lard, I cup Orleans molasses, ¾ cup sweet milk, I tablespoon ginger, I heaping teaspoon soda dissolved in hot water. Add enough flour to make batter stiff enough to drop from a spoon on a buttered pan.—Mary Jeffrey, Bethesda, O.

GINGER COOKIES.

I cup Orleans molasses, I cup brown sugar, I cup butter and lard mixed, 3 eggs, 3 tablespoonfuls cold water, I tablespoonful soda, 2 tablespoonfuls ginger, flour to make a soft dough.—Mrs. J. B. Hobbs.

MOLASSES COOKIES WITHOUT EGGS.

2 cups sugar, 1 cup melted lard and butter mixed, 1 cup molasses, 1 teaspoon ginger, 1 teaspoon soda dissolved in 1 cup warm water, 2 level teaspoons soda sifted with 2 cups flour, salt. Add enough flour to make stiff dough. Roll thin.—Mrs. W. C. Bowers, Akron, O.

SOFT GINGERBREAD.

I cup butter, I cup brown sugar, I cup molasses, I cup sour cream or milk, 3 eggs, 3 cups flour, I tablespoon ginger, I teaspoon cloves, I tablespoon soda. Beat butter and sugar to a cream, then add other ingredients.

—Mrs. Elmer Hutchinson, Mrs. Ernest S. Ely.

I cup brown sugar, I cup molasses, I cup lard, I cup hot water, 2 eggs, I even tablespoonful ginger, I even tablespoonful soda, I teaspoonful cinnamon, I teaspoonful cloves, I cup seeded raisins, ½ teaspoonful salt, 4 cups flour.—Mrs. Outland.

½ cup molasses, ½ cup shortening, ½ cup boiling water, 1 teaspoon soda, 2 teaspoons ginger, ½ teaspoon salt, 1 egg, flour.—Mattie J. Blakemore.

½ cup sugar, 1 cup molasses, ½ cup butter, 1 teaspoon each of ginger, cinnamon, and cloves, 2 teaspoons soda dissolved in 1 cup boiling water, 3 cups flour; add 2 well-beaten eggs the last thing before baking. This is excellent.—Mrs. Charles C. Laws, Bethesda, O.

1 pint molasses, 1½ pint boiling water, ½ cup sugar, 4 cups flour, 1 cup raisins, 3 eggs, 1½ tablespoon soda, 1½ tablespoon cinnamon and ginger, full ½ cup butter.—Mrs. W. T. Evans.

Mix ½ cupful melted butter with 1 cupful molasses, add 2 beaten egg yolks, ½ cupful cold water, and 1 teaspoonful each of cinnamon and ginger. Beat this thoroughly, and add 2 cupfuls flour and 1 teaspoonful soda sifted together, and the beaten whites of the 2 eggs, Bake in a shallow pan. When cold cover with a boiled icing.—Mrs. M. C. Grimes, Smithfield, O.

GINGER GEMS.

Take 2 eggs, ½ cup butter, 1 cup molasses, 1 cup sugar, 1 tablespoonful ginger, 1 cup sour milk, 1 level tablespoon soda, 3 cups sifted flour. Bake in gem pans.—Mary E. Wetherald.

GINGER SNAPS.

I cup brown sugar, I cup molasses, I cup butter or lard, spices to taste, ginger, allspice, cinnamon, cloves, or nutmeg, ½ teaspoonful soda dissolved in 3 tablespoonfuls hot water, flour to roll out easily.—Mrs. Charles Wilson.

PASTRY

"What moistens the lips and what brightens the eyes, What calls back the past like the rich pumpkin pies?"

CRACKER OR BREAD PIE.

8 crackers to 1 pie, 1 cup boiling water poured over crackers, 1 tablespoonful melted butter, 1 teaspoonful tartaric acid, 1 teaspoonful essence of lemon, 2 eggs, sugar to taste. Separate eggs, sweeten whites.—Mrs. R. H. Piper.

ENGLISH PIE.

1/2 pound flour, 5 ounces lard, 1 teaspoon baking powder, pinch of salt. Mix the baking powder with the flour, then mix with as little water as possible, and roll out twice. This crust is put over a deep dish in which are cherries or some other fruit.—Mrs. Pond.

CHOCOLATE PIE.

Yolks of 2 eggs, 3 tablespoonfuls grated chocolate, r tablespoonful flour, 3/2 cup sugar, r cup hot milk or water; add a small piece of butter. Boil until custard, and flavor with vanilla. Beat the whites of the eggs and add a tablespoonful of powdered sugar. Put on top of the custard and brown in the oven.—Kate Bradfield Norris.

I cup milk, ¾ cup sugar, 2 tablespoonfuls grated chocolate, and yolks of 3 eggs. Heat chocolate and milk together. Beat sugar and eggs to a cream, then add the milk and chocolate to the eggs. Frost the pie with the whites of the eggs.—Elizabeth Finch.

BANANA PIE.

3 eggs, 1½ cup granulated sugar, % cup flour, ½ cup butter, 1 quart milk. Put on and let boil. Take sugar, yolks, and butter, rub together, and stir into the boiling milk. Let cook well. Have crust baked. Put a layer of sliced bananas and one of custard, another of bananas, another of custard. Cover pie with frosting made as follows: 2 tablespoonfuls granulated sugar and the beaten whites of 3 or 4 eggs.—Mrs. Ida Warrick.

COCOANUT PIE.

I large cup grated cocoanut, I quart milk, the yolks of 5 eggs, lump of butter the size of a hickory nut, sweeten to taste. Beat the whites of the eggs and bake over the top after the pie is done.—Mrs. Dr. Peregoy.

3 cups sweet milk, 3/4 cup sugar, yolks of 3 eggs, 4 tablespoons flour, 1/2 cup cocoanut. Boil the above together till thick. Bake the crust and put in the boiled mixture, over which spread a meringue made of the whites of the eggs and a teaspoon of sugar. Sprinkle this with cocoanut and brown in the oven.—Maude Wallace.

LEMON PIE.

I lemon, I cup sugar, I tablespoon flour, I cup milk, 2 eggs, I tablespoon butter. Grate rind and squeeze juice of lemon. Cream butter and sugar and add yolks of eggs, then add lemon, flour, milk, and lastly add beaten whites of eggs. Bake crust ten or fifteen minutes before putting in filling, then bake about twenty-five minutes.—Anna Hunt Nott, Buffalo, N. Y.

First bake crusts for 3 pies. Filling: 3 cups granulated sugar, 3 eggs, 2 lemons, 3 pints water, 3 tablespoonfuls cornstarch or flour mixed with water to a thin paste. Stir together thoroughly. Put on stove and cook until it thickens, stirring constantly, then pour into the baked crusts.

FROSTING.—Whites of 3 eggs beaten to a froth; sprinkle a small handful of sugar over the egg, spread over tops of pies, and put in oven until

brown.-Stella McConnell.

Make a custard by using the yolks of 3 eggs, 3 tablespoons flour, 2 cups sugar, juice of 1 large lemon, and ½ cup water. Mix and stir into 1 quart of boiling water. Bake the crust and fill. Beat the whites of 3 eggs to a stiff froth, add 3 tablespoons sugar, place on the pie, return to the oven and brown.—Mrs. B. C. Patterson.

5 tablespoonfuls flour, 1 quart hot water, 1 lemon, 3 cups sugar, 3 eggs. Use whites of eggs for frosting. Makes three pies.—Ella Henry.

2 lemons, 1 cup sugar, 3 eggs, 1 cup water, 1 tablespoon butter, 1 tablespoon flour. Spread whites of eggs on pies and brown.—Emma Talbott.

NEW LEMON PIE.

2 grated lemons, 2½ tablespoonfuls cornstarch, mixed in a little water. Mix all together and boil for a few minutes in 1 quart water. Bake with two crusts. This recipe makes eight pies.—Mrs. Tipton.

LEMON CUSTARD PIE.

Grate a medium-sized raw potato; add to this yolk of 2 eggs, 1 small cup sugar or sweeten to taste, juice of 1 lemons and pulp grated; add water enough to fill a deep pie tin. Whip the whites of the 2 eggs to a stiff froth, adding a large tablespoon of sugar. Bake the custard in the crust slowly until done then spread over the top the whites of the eggs, and brown.—Mrs. J. T. Moore.

Take 1 cup sweet milk, 4 tablespoonful cornstarch, yolks of 2 eggs, 4 tablespoonfuls sugar; cook together; then add grated rind and juice of 1 lemon. Bake with one crust. When done, beat the whites of 2 eggs to a stiff froth, then add 4 tablespoonfuls sugar, spread over top, and brown lightly in oven.—Mrs. Georgia Milson.

LEMON RAISIN PIE.

I cup chopped raisins, seeded, the juice and grated rind of 1 lemon, 1 cup cold water, 1 tablespoon flour, 1 cup sugar, 2 tablespoons butter. Stir lightly together and bake with upper and under crust.—Maude Wallace.

RAISIN PIE.

I cup raisins, I cup cream, I cup sugar. Bake with a top crust.—Mrs. Charles Heed.

CREAM PIE

White of 1 egg, 3 tablespoonfuls sugar, 2 tablespoonfuls flour, 1 tablespoonful butter, 1½ cup cream, sliced apples or peaches; white of 1 egg, on top; flavor.—Mrs. W. T. Ball.

2 eggs, ½ cup sugar, 2 tablespoonfuls cornstarch, 1 pint sweet milk, pinch of salt. Put the milk on to boil and beat the yolks; stir the corn-

starch in a little cold water, add sugar, and stir all in the boiling milk. When cooked thoroughly add essence of lemon. Bake crust first. Beat the whites of the eggs with 1 teaspoonful of cream and 2 tablespoonfuls of sugar; pour over pie.—Mrs. D. L. Warrick.

Make a custard with the yolks of 3 eggs, ¼ cup sugar, 3 tablespoons flour, ¼ cup milk, and 1 tablespoon vanilla. Bake the crust and fill. Beat the whites of 3 eggs to a stiff froth, add 3 tablespoons of sugar, and return to oven and brown.—Mrs. B. C. Patterson.

1 pint sweet milk, ½ cup sugar, 1 teaspoonful vanilla, 1 heaping table-spoonful cornstarch, 2 eggs. Beat whites of eggs for frosting. Put in the oven and brown.—Mrs. Ella Cassells.

I pint sweet milk, I egg, 2 tablespoons sugar, 2 tablespoons flour. Beat the yolk of egg and sugar together, add to the boiling milk, then add the flour, beaten up with a little milk. Stir until well cooked and is thickened; flavor with vanilla; add 2 tablespoons sugar to beaten white for frosting. Fill a baked shell, cover with frosting, and brown in oven.—Mrs. John Cassells.

MOCK CHERRY PIE.

I cup cranberries cut in halves and seeds washed out, 34 cup seeded raisins chopped fine. Mix 1 tablespoon flour in 1 cup sugar, and add to berries and raisins; then pour ½ cup boiling water over this mixture and add 1 teaspoonful of vanilla. Bake in two crusts.—Mrs. Thomas Taylor.

1 cup cranberries cut in halves, 1 cup raisins cut in pieces, 34 cup sugar, 1 tablespoon flour, 1 tablespoon butter dotted over. Bake between crusts.—Mrs. Pulling, Columbus, O.

APPLE CUSTARD PIE.

Stew tart apples until soft. Mash well t pint for each pie; 2 eggs, with sugar to sweeten, lump of butter size of a walnut; a little lemon juice may be added. If frosting is put upon them, as in lemon pie, then place in the oven to brown; the appearance will be improved.—Mrs. Joe Mercer.

PUMPKIN PIE.

Take 1 quart of stewed pumpkin, 1 quart rich milk, 1½ cup sugar, 5 eggs, 1 heaping teaspoon cinnamon, ½ teaspoon ginger, and a little salt. Line pans with paste and fill. Will make five medium-depth pies.—Mrs. Mathew McKeown.

SWEET-POTATO PIE.

Line a pan two or three inches deep with a rich pie crust; have the sweet potatoes cooked and cold; place a layer of sliced sweet potatoes, then butter, and sprinkle with sugar, and repeat with the potatoes, butter, and sugar till the pan is filled; add ½ cup of water and cover with top crust, and bake.—Mrs. B. C. Patterson.

PATTI SHELLS (FOR ONE DOZEN).

½ pound spring wheat flour, ½ pound winter wheat flour, 1 ounce baking powder, 1 egg, 1 pound good butter. Take the flour, butter, and baking powder, rub up the same as for pie dough, add the egg, and enough water to make the dough the same consistency as pie dough. Then roll out about one-half inch in thickness and fold in, and put on ice to freeze for one hour. Repeat rolling, folding, and freezing once every hour for four hours. Then roll one-half inch thick, cut out any shape, then take smaller cutter and cut down one-half way in the shell, and lift out the center after they are baked.—Mrs. Mantz.

CRACKER PIE.

4 or 5 crackers crushed, 1 cup sugar, 2 tablespoons vinegar, 2 cup boiling water, 11/2 spoon vanilla. Bake with two crusts.—Mrs. Lizzie Christy.

TO PREVENT JUICY PIES FROM BURSTING.

Make a little thin paste of flour and water, and put around the edge before putting top crust on.—Lola Kugler.

MINCE MEAT.

3 pounds beef boiled tender, as much again chopped apples, 2 pounds light brown sugar, 1 pint molasses, 1 pound suet, 3 pounds raisins, 1½ glass currant jelly, 1 small teaspoon salt, 1 large tablespoon cinnamon, 1 teaspoon cloves, 1 nutmeg, juice and rind of 1 lemon, and juice and rind of 1 orange; add currants and citron if desired. Mix with good cider to taste.—Mrs. J. T. Moore.

6 pounds of meat boiled tender and chopped fine, ½ pound suet; use twice the amount of chopped apples that you have of meat; 2 pounds cooked raisins, ½ pound currants, lump of butter the size of an egg, juice of 2 lemons, 4 pounds sugar, 3 pints boiled cider, ground cinnamon and cloves to suit taste. Heat all the ingredients to boiling, and seal until needed. If necessary, add a little more cider.—Mrs. Nelia Renner.

PUDDINGS

"Puddings, my friends, do a mission fulfill; They add to the dinner, and also the bill."

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, or other fruit, fresh or preserved, can be served with shredded wheat biscuit in the same way.

CUP CUSTARDS.

Beat 4 eggs and ½ cup of sugar together; add a quart of milk, and flavor with vanilla. Put the custard in cups and set in pan of boiling water, and bake twenty minutes. A tablespoonful of shredded cocoanut to each cup may be added if liked.—Mrs. Elmer Hutchinson.

PRUNE WHIP.

I pound prunes, whites of 6 eggs, I cup fine sugar. Boil the prunes until tender. Remove the stones and chop fine. Beat the whites of the eggs very stiff; add the sugar and prunes. Bake in slow oven in a pan of water for a half hour. Bake in a buttered pudding dish.—Mamie George.

PRUNE SOUFFLE.

I pound prunes, I cup sugar, whites of 2 eggs, juice of I lemon, vanilla. Soak prunes over night; boil in the same water until very tender. When cool, stone and chop, and add lemon juice. Beat eggs until very stiff, beating in the sugar gradually, and add vanilla at the last. Fold the eggs into the prunes, reserving some of the meringue for the top. Bake in moderate oven twenty minutes, and serve cold with cream.—Bella Mills McMaster, Brooklyn, N. Y.

FRUIT POTPIE.

To make the dough, I pint flour, 2 teaspoons baking powder, I table-spoon butter mixed in flour, I egg, a little salt, and enough milk to make a soft dough. Roll about one-half inch thick and cut in squares; drop in fruit, cover tight, and boil for twenty minutes.—Mrs. Nellie Brady.

GRAHAM PUDDING.

1 cup molasses, 1 cup sweet milk, 1 egg, 1 teaspoon butter, 1 teaspoon soda, spice to taste, 2 cups graham flour, 1 cup seeded raisins. Steam two and a half hours in double boiler.—Mrs. J. J. Wallace.

1½ cup graham flour, pinch of salt, ½ cup sour milk, ½ cup Orleans molasses, 1 egg, ¼ cup butter, 1 teaspoon soda, 1 cup seedless raisins, floured. Tie up in a thin sack twice as large as the amount of batter. Steam two hours.

SAUCE.—I cup sugar, I quart boiling water, pinch of salt, I tablespoon butter, a little vinegar, 2 large tablespoons flour, a few drops of essence of lemon. Beat butter, sugar, lemon, vinegar, and flour well together, pour the boiling water on this and scald.—Mrs. Schue.

CUP DUMPLINGS.

I cup flour, I teaspoonful baking powder, pinch of salt. Stir in enough milk to make soft dough or stiff batter. Put I spoouful dough in cup, then stewed fruit (cold), then cover with dough, filling the cup not more than two-thirds full. Steam twenty or thirty minutes. This will make three dumplings. Turn out and serve with sugar and cream.—Mrs. Robert Hood, Cambridge, O.

PEACH DUMPLINGS.

Take 1 pint flour, 2 tablespoons butter, ½ teaspoon salt, 1 teaspoon baking powder, and sweet milk to mix soft dough. Roll one-half inch thick. Take pieces of dough large enough to cover two halves of a peach, dot the tops with butter and brown sugar, place in greased pan, pour water in the bottom of the pan, and bake in a hot oven three-quarters of an hour.—Laura Rogers.

APPLE DUMPLINGS.

Make dough as for biscuit. Pare, core, and cut in half good, sour apples. Put the halves together and cover with dough about one-quarter inch thick. Put in pan to bake. Take ½ cup sugar, tablespoon butter, pour over these ½ pint boiling water, pour this over dumplings, and baste two or three times while baking. Serve with rich milk and sugar.—Mrs. A. T. Warrick.

BAKED APPLES.

Select good-sized tart apples. Pare, cut in halves, and remove core. Place in pan and fill cavity with butter, sugar, and nuts. Bake until tender. Serve either plain or with whipped cream.—Mrs. Alma Compher.

JELLIED APPLES.

Pare and slice very thin enough fine, tart apples to make a quart, and mix with them 1 cupful granulated sugar and a few cloves. Put them in a shallow dish, pour over ½ cupful water, cover with another dish, place in a tin of water, and bake very slowly in a cool oven for four hours. When done and cold this will turn out a solid, delicious jelly. It should be made the day before it is to be served. Before serving, pour a large cupful of boiled custard or whipped of eam around it.—Susie Miller.

BAKED APPLE DUMPLINGS.

To make dough, sift together 1 quart flour, I teaspoon salt, 3 level teaspoons baking powder; add 2 tablespoons lard, water enough to make rather soft dough; roll, cut in squares. This will make six. Fill with sliced apples, sweeten, and make dumplings; place in bread pan. Over this pour dip made of 1 pint boiling water, ½ cup sugar, I teaspoon butter, nutmeg to taste. Bake until done.—Mrs. Ross Hayes.

TAPIOCA.

Take 5 tablespoons tapioca, wash perfectly clean, and put to soak in 1 pint of cold water. In the morning put on the stove and cook until clear in the water in which it was soaked, adding a pinch of salt. Then add 1 pint sweet milk, the yolks of 3 eggs, and ½ cup sugar. Stir gently until it thickens. When cool, add 1 teaspoon of vanilla and the whites of 3 eggs beaten stiff. Have it as cold as possible when ready to serve.—Euphemia A. Crawford.

APRICOT TAPIOCA.

Wash in cold water ½ pound dried apricots; soak over night in cold water enough to cover them to the depth of two inches. Wash perfectly clean in cold water a small cup of tapioca and soak in I quart of cold water; stand both in a cold place. In the morning pour tapioca in a pan and simmer over a slow fire; add more water if needed; let the tapioca simmer till like thin jelly; sweeten to taste. Put apricots with water in a pudding pan (two-quart), sprinkle a teaspoon of salt over them, then pour tapioca over them. If jelly is too thick, thin it; grate a little nutmeg over it, and stand pan in a moderate oven. Bake delicate brown.—Mrs. Lizzie Christy.

FRUIT TAPIOCA.

Wash ¾ teacupful of tapioca; boil in 1½ pint of water in a double boiler for an hour or an hour and a half until it is clear. Stir occasionally while cooking. I saltspoon salt, 4 tablespoons sugar, the juice of I lemon, ¾ pint chopped dates, ¾ pint chopped English walnuts, ¾ pint sliced bananas. After the tapioca is cold mix the other ingredients into it. Serve cold with whipped cream.—Mrs. Pond.

APPLE TAPIOCA PUDDING.

% cup of tapioca put to soak with warm water until clear; set on back of stove, stirring occasionally. Pare 4 or 5 tart apples, halve, and remove core. Into each half stick a few cloves, and place the apples in baking dish. Sweeten tapioca to suit taste, pour over apples, and bake until apples are done. If it gets too thick, a little water can be added. Serve with hard sauce.

SAUCE.—Take a piece of butter the size of an egg. Cream the butter and work in sugar until stiff. Set in cool place until ready to serve. Serve warm, with bits of sauce around over it.—Mrs. W. T. Evans.

CREAM TAPIOCA PUDDING.

I quart milk, 3 tablespoons granulated tapioca; boil milk and tapioca until quite thick. Beat the yolks of 3 eggs with 1 cup of sugar and 3 tablespoonfuls of grated cocoanut until very light; add this to the milk and tapioca and boil a few minutes. Then beat the whites of 3 eggs with 3 tablespoonfuls of sugar and 2 tablespoonfuls of grated cocoanut, and spread on top of pudding. Sprinkle a little cocoanut on the top and brown. Serve cold with cream.—Mary Howard Walker.

SUET PUDDING.

1 cup suet, ¾ cup sugar, 1 egg, 1 cup sweet milk, fruit of any kind, flour enough to make stiff batter, 2 teaspoons baking powder. Steam one hour.

SAUCE.—½ cup melted butter, 2 tablespoons flour, ½ cup sugar. Put on boiling water and let stand for a few minutes; flavor to taste.—Minnie Baker.

3/4 cup finely-chopped suet, 1 cup molasses, 1 cup sugar, 1 cup chopped raisins, 1 teaspoonful salt, 1/2 teaspoonful soda, cloves, nutmeg, and cinnamon, 1 cupful hot water, 4 cupfuls flour, sifted with 1 heaping teaspoonful baking powder. Steam four hours in a buttered mold. If preferred it can be steamed in cups for individual service, or in small molds and heated as needed.—Mrs. C. P. Dobbins.

PLUM PUDDING.

I pound raisins, I pound currants, I cup sugar, I pint flour, ½ cup molasses, ½ cup rolled suet, I piece citron size of a walnut chopped fine, 2 teaspoons baking powder, I teaspoon cinnamon, I teaspoon cloves. Make about as moist as pie dough. Put in a cloth and tie rather loosely. Have water boiling, and keep boiling three and a half or four hours.—Nellie Lewis.

I pint stale bread crumbs, I cup flour, I cup raisins, I cup currants, I cup brown sugar, juice of I lemon, I teaspoon einnamon, ½ nutmeg grated, ½ cup molasses, ½ pound citron, ½ pound suet, 3 eggs, ½ teaspoon soda. Mix well all the dry ingredients, beat the eggs, add the molasses. Dissolve the soda in I tablespoon hot water, add it to the molasses and eggs, then mix into the dry ingredients. Pack into a greased mold and boil four hours. Serve with sauce.—Mrs. J. A. Judkins.

I quart flour, I cup suet, I pint raisins, ½ grated nutmeg, I cup sugar, I cup Orleans molasses, 2 teaspoons baking powder. Add water if needed, but the batter must be very stiff. Place in sack and boil four hours. This can be served cold, or slice and warm in oven.—Mrs. B. C. Patterson.

STEAMED PUDDING.

2 eggs, 2 tablespoonfuls baking powder, 34 cup butter, 1 cup sugar, 1 scant cup sweet milk, 1 cup cooked currants, and enough flour to thicken. Grease the cups before filling. Set in pan of boiling water that has a lid that fits closely, set on the stove, and boil for about one-half hour.—Mary M. Hutchinson.

STEAMED PLUM PUDDING.

1¼ cup beef suet, 2 cups raisins, 4 cups flour, 1 cup milk, 1 cup molasses, 1 teaspoon soda, 1 teaspoon salt; season with nutmeg, cloves, cinnamon, and allspice to taste. Steam four hours. Do not uncover the steamer, but raise occasionally to fill with boiling water.

SAUCE.—1 cup sugar, ½ cup butter, white of 1 egg (or the yolks of 3), 3 teaspoons cornstarch. Stir the whole until very light, and add sufficient boiling water to make the consistency of cream.—Mrs. Lee Blowers.

CREAM SHORTCAKE.

Sift 1 quart of flour; rub into it 3 tablespoons of butter, pinch of salt, 1 tablespoon of sugar; add to this 1 egg well beaten into 1 cup sour cream; turn this into the other ingredients; dissolve 1 teaspoon in a very little bit of boiling water; add, and mix all together, handling as little as possible. Bake in two pans.—Mrs. J. T. Moore.

STRAWBERRY SHORTCAKE.

I cup sugar, 23/4 cups flour, I cup milk, I tablespoonful butter, yolks of

3 eggs, I heaping teaspoonful baking powder. Bake in two layers.

FILLING.—Pour 1 cup sugar over 1 quart strawberries, and let stand for one hour, then mash, and when ready to serve stir in the beaten whites of 3 eggs. Spread between the layers of cake, and pour remainder over top as a sauce.—Stella Z. Lewis.

CARAMEL CUSTARD.

Melt 4 tablespoonfuls of sugar until a light brown, pour it into 6 custard cups, and shake them quickly, so that the caramel will leave them; beat 3 eggs without separating; add to them 3 tablespoonfuls sugar and 1½ cup rich milk; flavor with vanilla and pour mixture in cups on top of the caramel. Stand in a baking pan of hot water and bake until they are set in the centers. Turn out while hot on individual dishes, and serve very cold with whipped cream.—Grace Williams York, Martin's Ferry, O.

HARD SAUCE.

This is made by stirring together to a light cream two cups of granulated sugar to half of a large cup of sweet butter. It may be flavored according to taste.—Mary M. Hutchinson.

1 cup soft sugar, whites of 2 eggs, 1 large tablespoonful butter; flavor to taste with vanilla, and stir to a stiff cream. Set on ice to harden.—Mrs. A. E. Culley.

SAUCE FOR PUDDING.

To 1 pint of boiling water add 1 heaping teacupful of sugar, a piece of butter the size of a walnut, a pinch of salt, and a tablespoonful of cornstarch dissolved in a little water. Season with vanilla, lemon, or nutmeg, and boil one-half hour.—Mary M. Hutchinson.

MAPLE SAUCE FOR PUDDING.

Boil 1 pint of maple syrup until it forms a soft ball in cold water. Stir in butter size of an egg, then whip until very light, and serve over any kind of pudding.—Clara Jones, Jackson, O.

COTTAGE PUDDING.

½ cup sweet milk, i tablespoon butter, i cup sugar, i pint flour, 2 teaspoons baking powder, i egg.—May Heizer.

1 cup sugar, 1 egg, butter size of an egg; beat smooth; add 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder; flavor to taste. When baked cut in squares. Serve with hot sauce made from 2 spoonfuls butter, 1 spoonful flour rubbed together. ½ cupful sugar, 1 teaspoonful extract, 1 pint boiling water.—Mrs. T. S. Rosengrant.

11/2 cup sugar, 3 eggs, 1 cup milk, 2 tablespoonfuls butter, 3 cups flour,

3 teaspoonfuls baking powder.

VINEGAR SAUCE FOR PUDDING.—I cup brown sugar, I cup water, pinch of salt, I teaspoonful butter, a few drops of essence of lemon, I tablespoonful vinegar. Beat butter, sugar, lemon, vinegar, and flour well together. Pour the boiling water on them and let it scald.—Mrs. P. B. Worthington.

I cup sugar, ½ cup butter, I egg, I cup sweet milk, 3 cups flour with 3 teaspoons baking powder, ¼ teaspoon extract lemon. Sprinkle a little sugar over the top. Bake in a long pan. Cut in squares, and serve with a sauce made of I tablespoon flour wet with a little cold water, I cup sugar, a heaping tablespoon butter; add a pint of boiling water; let boil two or three minutes. After taking from stove add flavor.—Grace Mercer.

CHARLOTTE RUSSE.

Whites of 5 eggs, yolks of 3 eggs, 1 pint sweet milk, 1 small cupful sugar, I quart rich cream, I package gelatin (dissolved in a little cold, sweet milk). Cook milk, yolks of eggs, and sugar together in a double boiler, and while custard is hot add soaked gelatin and set aside. When custard begins to congeal add beaten whites and cream that has been whipped; flavor with vanilla. Line a mold with lady-fingers or slices of sponge cake and pour in custard. Set in refrigerator until ready to serve. In strawberry season dot with berries before taking to the table.—Stella Bradfield Harrison.

Dissolve ½ box of gelatin in ½ cup of cold water. Make a custard with 1 pint milk, the yolks of 2 eggs, and ½ cup sugar, and when boiling add gelatin and boil until very thick, then set away until cold or jellied. Whip 1 pint of cream, after sweetening and flavoring to suit the taste. Beat the custard smooth and stir in the beaten whites of 2 eggs and the cream, leaving out a portion of the cream for the top. Line a dish with sponge cake or lady-fingers and pour in mixture. Cover top with remainder of cream and scatter with candied cherries and English walnut kernels.—Alice H. Lewis.

CHERRY PUDDING.

2 eggs well beaten, I cupful sweet milk, sifted flour enough to make a stiff batter, 2 large teaspoonfuls baking powder, a pinch of salt, and as many cherries as can be stirred in. Steam for about an hour and a half, and serve with a sweet liquid sauce. Any tart fruit is nice used with this recipe.—Stella Bradfield Harrison.

APPLE PUDDING.

Peel and slice 6 large apples; butter a baking dish, put in the apples; sprinkle with sugar and cinnamon; I pint buttermilk, I teaspoon soda, 2 well-beaten eggs, ½ cup sugar, a little salt, I pint flour. Make a smooth paste and spread evenly over the apples, and bake. Eat with dip.—Mame Renner.

DATE PUDDING.

I pound dates, ½ pound bread crumbs, I cup sugar, ¼ pound suet, ½ cup milk, a pinch of salt, 3 eggs broken in chopped dates and suet. Mix well and boil or steam four hours.—Elizabeth Rogers, Hamilton, Va.

BOSTON BROWN PUDDING.

3 cups graham flour, I cup cornmeal, ½ cup brown sugar, 2 cups raisins, 2 cups buttermilk, I cup molasses, 2 teaspoons soda. Steam three hours. Serve with hard sauce, ½ cup butter, I cup brown sugar, I teaspoon vanilla, and beat to a cream.—Alma' Watt.

GOLDEN CAKE PUDDING.

1/4 cup butter, I cup sugar, yolks of 3 eggs, 1/2 cup sweet milk, 1/4 cup flour, 1/2 teaspoon baking powder, flavor with vanilla. Bake in long pan, making a thin cake; cut in half, stack, using the following custard filling: I pint milk, 2 eggs, 3/4 cup sugar, 1/2 tablespoon cornstarch, teaspoon vanilla. Boil in farina kettle. Cover the top layer with custard, then spread over that a meringue made of the whites of the 3 eggs, beaten to a stiff froth with cupful of sugar, and flavored with vanilla. Brown in moderate oven.

SAUCE TO BE USED WITH THIS.—I pint water, I cup sugar, boil, then stir in I tablespoonful moistened cornstarch. When ready to take off the stove, stir in butter the size of a walnut, and vanilla.—Henrietta Gregg.

QUEEN OF PUDDINGS.

I pint fine sifted bread crumbs, I quart milk, I cup sugar, yolks of 4 eggs, a piece of butter the size of an egg (some add grated rind of lemon). Bake until done, but do not allow it to become watery, and spread with a layer of jelly. Whip whites of eggs to a stiff froth with 5 table-spoons of sugar and juice of 1 lemon, spread on top, and brown.—Mrs. B. P. Reed, Anna Ault.

SNOW PUDDING.

Dissolve 1/2 box Cox's gelatin in 1 pint boiling water; then add 2 cups sugar and juice of 2 lemons. Strain and let cool, and when it begins to stiffen, whip in the beaten whites of 2 eggs. Put in mold to stiffen. Serve with whipped cream or a soft custard flavored with vanilla.-Mrs. T. J. Buchanan.

MARCH PUDDING.

I cup apples chopped fine, I cup New Orleans molasses, 11/2 cup flour, 1/4 cup butter, 1 egg, 1 teaspoonful each of soda and cinnamon, 1/2 teaspoonful cloves. Mix apples, molasses, spice, and soda. Mix egg, butter, and flour, and the other batter into this one.

SAUCE FOR MARCH PUDDING .- 1/2 cup butter, I cup sugar, beaten smooth

and flavored.-Helen Jones.

CANADIAN PUDDING.

Cover the bottom of a baking dish with canned cherries, and fill twothirds with a batter made as follows: I cap sugar, I cup sweet milk, 2 cups flour, 1 egg, 2 teaspoons baking powder, 2 tablespoons butter. Bake as cake.-Ruth Rogers.

GINGER PUDDING.

I cup molasses, 1/2 cup brown sugar, 1/4 cup butter, 2 eggs; beat these all together; I cup sweet milk, I teaspoonful ginger, 3 cups flour, 2 teaspoonfuls baking powder. Bake one hour in slow oven.

SAUCE.—Beat to cream 1/4 pound butter, add I egg, I tablespoonful sugar. Beat until very light, and flavor with vanilla.-Mrs. J. M. Jones.

RICE PUDDING.

3 well-beaten eggs, 1 quart sweet milk, 2 cups cooked rice; flavor with nutmeg and sweeten to taste. Bake.-Mrs. Charlie Wilson.

PEACH PUDDING.

I cupful milk, 2 teaspoons baking powder, 1 egg, butter size of an egg, flour to make stiff as drop dumplings. Put a layer of dough, then peaches, then dough and peaches, and steam one hour. Serve at once.

SAUCE.-1/2 cup mel ed butter, I spoon flour, rub smooth; 1/2 cup brown sugar, I teaspoon vinegar, nutmeg, I pint boiling water. Very nice served with cream.—Mrs. D. L. Warrick.

DELICIOUS HUCKLEBERRY PUDDING.

1/2 cup butter, I cup sweet milk, 2 teaspoons baking powder, 3 cups flour, 3 eggs, 1 teaspoon grated nutmeg, 2 cups ripe huckleberries thickly dredged with flour, and added after all the other ingredients are mixed. To be served with hard sauce.—Mrs. T. G. Wilson.

DAMSON PUDDING.

I large cup preserved damsons, I cup butter, I cup sugar, 3 eggs, whites and yolks beaten separately. Bake in pan lined with pie crust. Quantity for two pies.—Lulu Rogers, Hamilton, Va.

NUT PUDDING.

1/4 cup butter, 1/2 cup sugar, 1/2 cup milk, 1/2 cup chopped nuts, 2 cups

flour, yolks of 2 eggs, 1 teaspoon baking powder. Bake.

SAUCE.—Beat to a cream 1/4 cup butter, add gradually 1 cup powdered sugar, beating all the while; to this add 1 cup mashed strawberries or other fruit.-Mrs. J. J. Murphy.

SPONGE PUDDING.

6 eggs, 1 pint milk, 2 ounces sugar, 2 ounces flour, 2 ounces butter. Scald the milk, flour, and sugar to form a thick paste, then add butter, yolks, and last whites. Bake in pan of boiling water.-Mary Jeffrey.

CHOCOLATE PUDDING.

I pint sweet milk, 2 eggs, I pint stale bread crumbs, ¾ cup sugar, grated chocolate to suit taste, yolks of eggs well beaten. Mix together. Bake slowly until done. Beat whites to froth with 2 tablespoons of sugar. Brown.-Grace Mercer.

ENGLISH PUDDING.

2 eggs, 1 pint buttermilk, 11/2 cup suet, 1 cup sugar, 3/4 pound raisins, I quart flour, I teaspoonful soda, I teaspoonful baking powder, I teaspoonful grated nutmeg, I teaspoonful cinnamon. Rub the suet in the flour. Steam three hours,-Mrs. Charles W. Reed.

STEAMED CHERRY PUDDING.

½ cup sugar, 1 cup flour, 1 egg, 1 teaspoon baking powder, 1 scant teaspoon butter, nearly ½ cup sweet milk. Have custard cups greased, and fill about half full of fresh cherries (the canned fruit will do), and sweeten liberally, then fill up with the batter, and steam forty minutes.-Ella S. Hunt.

LEMON SNOWBALLS, OR PUDDING.

Beat the yolks of 3 eggs until very light; add gradually 1 cup sugar, . 3 tablespoons water, the grated yellow rind of 1 lemon, 2 tablespoons lemon juice, and I cup flour, in which has been sifted I teaspoon baking powder; then fold in the whites of the 3 eggs whipped to a stiff froth. Pour the batter into ten or twelve little custard cups and steam forty minutes. When done turn out, roll in powdered sugar, and serve with lemon sauce.

LEMON SAUCE.-1/2 cup sugar, I tablespoon butter, I tablespoon flour. Flavor with the rest of the lemon juice, and have water boiling hot, and

pour in enough to make a thin sauce.-Ella S. Hunt.

ICES

"Trifles light as air."

ICE CREAM.

Whip and drain 1 pint cream; to the thin part that drains from the whip add I scant cup sugar, I cup cream, I cup milk; scald thoroughly. Cool, and add 1 teaspoon vanilla or any flavoring desired. Freeze until like soft mush, then turn in the whipped cream, and turn the freezer as fast as possible for five minutes. Pack, and let stand thirty minutes before You must have good cream.—Mrs. J. T. Moore.

I pint milk, I cup sugar, 2 tablespoons flour, I saltspoon salt, 2 eggs, I pint to I quart cream, 1/2 to I cup sugar, I tablespoon flavoring extract.

ALBINO FLOUR USE

Boil the milk. Mix the sugar, flour, and salt, add the whole eggs, and beat all together. Add the boiling milk, and when well mixed turn into the double boiler, and cook twenty minutes, stirring constantly until smooth; after that occasionally. When cool add the cream, flavoring, and sugar to make it quite sweet. If the milk be boiling and the custard cook fully twenty minutes, there will be no taste of the flour.—Kate Safford Church, Salem, O.

CARAMEL ICE CREAM.

Add 1/2 cup caramel and omit part of the sugar as given above.

CARAMEL.—Melt I cup sugar, either brown or white, with I tablespoon of water in a frying pan. Stir until a dark brown. Add I cup boiling water, simmer ten minutes, and bottle when cool. Very useful for many purposes, as flavoring for custards and pudding sauces, and to color soups, coffee, and jelly. Will keep indefinitely.—Kate Safford Church, Salem, O.

COFFEE ICE CREAM.

I quart cream, I cup granulated sugar, 4 ounces Mocha coffee. Grind coffee coarsely; put it in a farina boiler with I pint cream, steep for ten minutes, strain through fine muslin, pressing hard to get strength of coffee; add sugar, stir until dissolved, add remainder of cream, cool, and freeze.—Clara Rogers.

FRUIT ICE CREAM.

Yolks of 3 eggs beaten light; add I cup sugar. Boil I quart milk in double boiler; thicken with I large teaspoonful flour made smooth in a little milk. Mix a little of the boiling milk with the eggs before mixing the whole. Cook all together until thickness of cream. When cool add I quart fruit and I quart cream.—Anna Watt Bostock, East Orange, N. J.

CHOCOLATE ICE CREAM.

I quart cream, 1½ ounce Baker's chocolate, ¼ teaspoonful powdered cinnamon, I teaspoonful vanilla, I scant cup sugar. Put one-half cream, with chocolate, sugar, and cinnamon, on to boil, stir and beat until smooth. Strain while hot through a fine muslin, add remainder of cream and vanilla, cool, and freeze.—Clara Rogers.

HOT CHOCOLATE SAUCE (FOR ICE CREAM).

I cup boiling water, ½ cup sugar, I square chocolate, and a pinch of salt. Cook until about the consistency of maple syrup. Flavor with vanilla.—Mrs. Elmer Hutchinson.

CHOCOLATE DIP.

3/4 cup sugar, I cup water, I tablespoon butter, I tablespoon flour, 3 tablespoons chocolate.—May Heizer.

LEMON SHERBET.

3 pints water, 3 pints milk, 6 cups sugar, juice of 5 lemons and 1 orange. Melt sugar in milk by heating (do not boil). Place in freezer and turn until it begins to freeze, then add the water and fruit juices and freeze.—Mrs. B. C. Patterson.

ORANGE SHERBET.

Juice of 6 oranges, juice of 1 lemon, 2 cups sugar, 1 quart water. Boil water and sugar to make a thin syrup. When cool add to fruit juice and freeze.—Emma Dickison.

THE THREE FIVES SHERBET.

3 or more peaches run through fruit press, juice of 3 lemons, juice and pulp of 3 oranges. Boil 3 pints of water and 3 cups of sugar about five minutes. When cool add fruit and freeze.—Anna Watt Bostock, East Orange, N. Y.

SHERBET.

2 quarts milk, 1 pint sugar, 4 lemons, 2 oranges, ½ cup sugar in juice, 1 tablespoon red sugar. Put juice in when half frozen.—Lenora Humphrey, Flushing, O.

MARASCHINO CHERRY SHERBET.

The juice of 1 small bottle of maraschino cherries, 4 lemons, 2 pints sugar dissolved in 1 pint boiling water, 5 pints milk. Add the lemon juice after the mixture is thoroughly chilled.—Daisy King.

CHERRY SHERBET.

I quart water, 2 cupfuls sugar, 1½ cupful cherry juice, 1 cupful cherries, 1 tablespoonful Jello ice-cream powder. Put sugar and water in sauce pan, stir until sugar dissolves, then boil ten minutes without stirring. Add the fruit juice, take from fire, and cool. Add fruit and Jello ice-cream powder just before freezing, or better when partly frozen.—Mrs. Robert Hood, Cambridge, O.

PINEAPPLE SHERBET.

1 large pincapple, 3 lemons. Boil 3 cups sugar and 1 quart water for five minutes. When cool add fruit and freeze,—Mary Watt.

2 cups sugar, 2 cups water, 1 tablespoonful gelatin dissolved in water one-half hour, 1 grated pineapple (or 1 can pineapple) and juice strained. Boil sugar and water ten minutes. Mix, strain, and freeze.—Ella Henry.

FROZEN CUSTARD.

2 quarts milk, 4 eggs, 1 cup sugar, pinch of salt, flavor to taste. Boil until thick as cream and freeze. If not sweet enough add a little more sugar.—Lola Kugler.

I quart cream, 2 quarts milk, 2 eggs, 1 cup sugar, I tablespoonful vanilla, 2 tablespoonfuls flour. Heat I quart milk, take the yolks of the eggs, and flour, and sugar and stir in, just heat (not boil). Strain in the remaining milk and cream, and the whites of the eggs beaten to a stiff froth, then freeze.—Mrs. B. C. Patterson.

I quart rich milk, ½ pound sugar, I tablespoon cornstarch, 3 eggs, I teaspoon vanilla. Put milk and sugar into double boiler, reserving 2 tablespoons sugar to beat with whites of eggs. Mix cornstarch with a little cold milk and yolks of eggs, add to milk when boiling, and stir till it thickens; it must not boil. Take from fire and strain, and place in a pan of cold water while you beat the whites and sugar. Stir all together and freeze.—Mamie George.

MAPLE MOUSSE.

1 pint cream, ½ cup maple syrup, 2 eggs. Beat the yolks of the eggs and add to the syrup. When cool add the whites beaten stiff and the cream. Pack, and let it stand two hours.—Mame C. Hilles.

STRAWBERRY MOUSSE.

Put a pint of ripe strawberries through a sieve, add a cup of powdered sugar and an ounce of gelatin which has been dissolved in a little cold water; set away until mixture begins to thicken. Beat the whites of 5 eggs

to a froth and stir lightly into the mixture. Turn into wet mold, cover carefully, and bury in ice. It should be ready for use in three hours.—Clara Rogers.

MAPLE PARFAIT.

Beat 4 eggs slightly, then pour on slowly I cup of hot maple syrup. Cook in double boiler until very thick, stirring constantly. Strain and cool, then add I pint of cream beaten stiff. Turn into mold, pack in salt and ice, and let stand three hours.—Mrs. Ray, Depew, O.; Mrs. E. J. Crisp, Canton, O.

CHOCOLATE PARFAIT.

Put the yolks of 5 eggs into a sauce pan, beat them until quite light, add 3 tablespoons of sugar syrup. Cook over a slow fire, stirring constantly until it makes a thick coating on the spoon. Turn into a bowl. Add 2 ounces of melted unsweetened chocolate and beat until it is cold and light; stir in lightly 1 pint of cream whipped to a stiff froth. Pack in ice and salt for five hours. Serve in glasses. This makes three pints of cream.—Mame C. Hilles.

MACAROON CREAM.

Soak I tablespoonful of granulated gelatin in ¼ cup of cold water. Make a custard of 2 cups of scalded milk, yolks of 3 eggs, ⅓ cup sugar, ⅓ teaspoonful salt; add the soaked gelatin. When dissolved, strain, cool, add ¾ cup pounded macaroons, I teaspoonful vanilla, stirring until the mixture begins to thicken, then add the whites beaten until stiff and dry. Mold, chill, and serve with a garnish of whipped cream.—Mrs. Carrie W. Wilson.

PINEAPPLE BAVARIAN CREAM.

(a) I pint milk heated in double boiler; (b) yolks of 4 eggs, plus ½ cup sugar, plus dash of salt; (c) 1½ tablespoon gelatin, plus ¼ cup cold water; soak ten minutes; (d) 1½ cup pineapple juice and pulp, plus the juice of I lemon, plus I teaspoon vanilla; (e) 1½ cup whipped cream. Mix (b); add (a) slowly. Cook in double boiler until mixture thickens; remove from fire; add (c), then (d); chill; beat until frothy, and then add (e). Chill and serve.—Bella Mills McMaster, Brooklyn, N. Y.

MARSHMALLOW PUFF.

Take any amount of cream and whip until stiff; add marshmallows torn into small pieces, maraschino cherries, and nuts—walnuts, hickory nuts, or pecans will do. Put some place where it will be very cold until ready to serve.—Maude Bradfield.

EGGS

"Humpty-Dumpty sat on the wall,

Humpty-Dumpty got a great fall;

All the king's horses and all the king's men

Could not put Humpty-Dumpty together again."

STEAMED EGGS.

Place as many cups as desired in a pan containing boiling water about one inch in depth. Put a small piece of butter in each cup. When butter is melted, drop in an egg, salt and pepper, put a lid on the pan, and steam either soft or hard, as desired.—Mrs. Alma Compher.

"EGG BASKETS."

Boil eggs hard, shell, and cut in halves; remove yolks and rub them to a paste with melted butter, pepper and salt. Chop very fine the meat of cold fowl, ham, dried beef, or veal, and mix with egg paste. Cut off a slice from hollow white to make them stand, fill with paste, arrange close together on flat dish, and pour over them a gravy heated boiling hot, or cream sauce. If served with cold meats, omit gravy and garnish with parsley.—Mrs. Alex. Bassett.

CURRIED EGGS.

3 hard-boiled eggs, 2 tablespoons butter, 2 tablespoons flour, ½ teaspoon salt, ½ teaspoon curry powder, ½ teaspoon pepper, 1 cup hot milk. Melt butter, add flour and seasonings, and gradually hot milk. Cut eggs in eighths lengthwise and reheat in sauce.—Mrs. E. J. Crisp, Canton, O.

SCRAMBLED EGGS WITH TOMATO SAUCE.

6 eggs, 13/4 cup tomatoes, 2 teaspoons sugar, 4 tablespoons butter, 1 slice onion, ½ teaspoon salt, ½ teaspoon pepper. Simmer tomatoes and sugar five minutes; fry butter and onion three minutes; remove onion, and add tomatoes, seasonings, and eggs slightly beaten. Cook, and serve with entire wheat bread or brown bread toast.—Mrs. C. P. Dobbins.

EGGS A LA GOLDEN ROD.

(a) $\frac{1}{2}$ tablespoon butter; (b) $\frac{3}{4}$ tablespoon flour, plus $\frac{1}{4}$ teaspoon salt and cayenne; (c) $\frac{1}{2}$ cup milk; (d) 2 hard-boiled eggs. Make white sauce of (a), (b), and (c); add white of egg, finely chopped, and reheat. Pour over toast and cover with yolks of eggs forced through a ricer. Garnish with toast points and parsley.—Bella Mills McMaster, Brooklyn, N. Y.

POACHED EGGS.

Have water boiling, add salt as you think is needed, also I teaspoonful of vinegar; this will cause the white of the egg not to spread; then slip the egg carefully into the boiling water and quickly set to one side, and cover for two or three minutes.—Mrs. A. O. C. Ahrendts, East Liverpool, O.

OMELET.

Beat 4 eggs slightly, just enough to blend yolks and whites, then add 4 tablespoons milk, ½ teaspoon salt, ½ teaspoon pepper. As it cooks, prick and pick up with a fork. Place on hotter part of range that it may brown quickly underneath. Fold as an omelet and garnish with parsley.—Annie Hague.

EGG ON TOAST.

Fill a shallow pan with boiling water. As soon as the water simmers, not boils, drop in the eggs one by one. Keep dipping the hot water over them in order that the yolks may be cooked. When the white is firm, take out each egg and place on a slice of toast. For 4 eggs, melt 2 tablespoons of butter; when nicely browned add 2 tablespoons of hot water. Pour this over the egg and toast. Serve at once.—Mrs. Hasbrouck.

OMELET SOUBISE.

Melt 1½ tablespoon butter; add I onion finely chopped; cook until light brown in color, then 2 tablespoons flour; pour on while stirring I cup rich milk; cook three minutes. Beat 4 eggs slightly and add 4 tablespoons milk, ½ teaspoon salt, and a little pepper. Put 2 tablespoons butter in hot omelet pan; when melted turn in egg mixture. Sprinkle with ½ cup grated cheese.—Annie Hague.

BAKED EGGS.

Break eggs into a buttered dish, sprinkle with salt and pepper, and dot with butter; add 2 tablespoonfuls of cream, and bake until whites are set.—Stella Bradfield Harrison, Mrs. Rena Stubbs.

CHEESE

"She said that the moon was made of green cheese."

CHEESE TOAST.

Toast slices of bread, butter them, cover with thin strips of cheese. Put into upper pan and steam until cheese is melted. Serve steaming hot.—Mrs. E. Lee Cunard.

CHEESE FONDU.

Melt together over fire 1 tablespoonful butter and 1 tablespoonful flour; stir until mixture bubbles, adding a gill of rich milk. When smooth and thick, mix in gradually 3 heaping teaspoonfuls grated cheese, and season slightly with salt and cayenne pepper. Turn into a cool dish and stir in the beaten yolks of 2 eggs. Whip the whites of 3 eggs to a stiff froth and add at the last moment, beating gently, not stirring. Bake in dish in which it is to be served, buttering it well, and leaving room for the fondu to rise. Bake in quick oven until a delicate brown.—Mrs. Alex. Bassett.

DREAMS.

Cut rounds of crustless bread, butter, and put together with thin slices of cheese. Fry in butter till a rich brown.—Blanche McKeever Judkins.

CHEESE SOUFFLE.

(a) 3 tablespoons each flour and butter; (b) 1 cup milk; (c) 34 cup grated cheese (English dairy ½, York State ½); (d) salt, cayenne, ¼ teaspoon mustard; (e) yolks of 3 eggs well beaten; (f) whites of 3 eggs well beaten. Make (a) and (b) into white sauce, add (c); cook two minutes; add (d) and remove from fire; add (e); cut and fold in (f). Pour into greased baking dish, filling three-fourths full. Bake in moderate oven twenty to twenty-five minutes. Serve at once with the salad course, or as an entree, or as a luncheon dish.—Bella Mills McMaster, Brooklyn, N. Y.

CHEESE TARTS.

Cheese, grated and seasoned, in proportion of the yolk of 1 egg, ¼ teaspoonful made mustard, ½ teaspoonful white sugar, 1 saltspoonful salt, and dash of cayenne pepper to 2 heaping tablespoonfuls grated cheese. May be baked in small patty pans lined with puff paste. Fill them half full. They will be lighter if the white of the egg is beaten and stirred in just before filling into patty pans. Serve hot.—Mrs. Alex. Bassett.

BAR LE DUC AND CHEESE SALAD.

I jar bar le duc (red), I package cream cheese, head of lettuce. Arrange in circles in shallow salad bowl or on a chop plate. Have bar le duc in center and the crisp leaves of head lettuce for the outside. Between these two arrange the cheese in a circle, pressing it through a ricer to give a prettier effect. The white bar le duc may be used, but the red is much prettier to set off the color of the white cheese and green lettuce. If the bar le duc (Italian currants) is not available, a tart currant jelly can be substituted.—Bella Mills McMaster, Brooklyn, N. Y.

BAKED CHEESE.

Lay thin slices of stale bread, lightly buttered, in a bake dish, and cover with broken cheese; season with pepper and salt. Fill the dish with alternate layers of bread and cheese. Beat 2 eggs in a pint of milk and pour over the bread and cheese, and bake in a hot oven.—Mrs. Charles Watt.

CHEESE BALLS.

Beat the whites of 2 eggs to a stiff froth, then add 1 cup of grated cheese, a pinch of cayenne pepper, and ½ cup of bread crumbs. Make into balls the size of a walnut and fry in smoking fat.—Fannie Judkins Harrison, New Philadelphia, O.

CHEESE STRAWS.

1 pint grated cheese, 1 quart sifted flour, 1 teaspoonful salt, lard as for pies. Roll out and cut in strips. Bake in quick oven.—Mabel Bernhard.

Grate 3 tablespoons of cheese; add 3 tablespoons of flour, add a little cayenne pepper and salt; add to the dry ingredients 1 tablespoon of water, 1 tablespoon of butter, the yolks of 1 egg. Roll thin, and cut in fine strips two inches long and one-half inch wide. Bake ten minutes.—Daisy King.

I cup of grated cheese, I pint flour, ½ pint butter, ½ teaspoonful baking powder, pinch of salt. Mix very soft with sweet milk. Roll very thin and cut in strips. Bake delicate brown in hot oven.—Mrs. P. B. Worthington.

CHEESE FINGERS.

I cup flour, 2 tablespoons butter, I cup grated cheese, dash of salt and pepper. Mix with water as for biscuit, roll thin, and cut in narrow strips.—Mrs. Thomas Taylor.

BOSTON RAREBIT.

Melt 2 tablespoons butter, and add 1 teaspoon salt, 1/8 teaspoon pepper, 1 cup mashed Boston baked beans, 1/2 cup milk. Stir until thoroughly mixed, then add 1/2 cup grated cheese. Cook in double boiler. Pour over toasted bread or salted wafers.—Annie Hague.

WELSH RAREBIT.

Melt I tablespoon butter, and add I teaspoon cornstarch, ½ teaspoon mustard, ¼ teaspoon salt. Stir until well mixed, then pour on gradually, while stirring constantly, ½ cup thin cream, and cook two minutes in double boiler; then add ½ pound soft, mild cheese cut in small pieces. Stir until cheese is melted. Pour over salted wafers or slices of white bread toasted on one side, the rarebit being poured over the untoasted side.—Annie Hague.

I large cup of stale bread crumbs, almost I cup of cheese broken in very small bits, I full cup of milk. Put all in a pan with I large teaspoon of melted butter, cover, and let come to a boil, then stir continually until the cheese is thoroughly melted and the whole is well mixed. It must be soft and mushy, and if not so add a little more milk; season with salt and pepper.—Mrs. Schue.

PICKLES

"Peter Piper picked a peck of pickled peppers."

MIXED PICKLES.

Take 1 quart raw cabbage, 1 quart boiled beets, both chopped fine, 2 cupfuls sugar, 1 tablespoonful salt, 1 teaspoonful red pepper, and 1 cupful grated horseradish. Cover with cold vinegar and keep from the air.— Susie Miller.

I gallon cabbage (chopped), I gallon green tomatoes (chopped), I gallon green beans, and a few Lima beans; boil beans together until they begin to soften; I quart cucumbers; add last 3 onions; salt onions and cucumbers a little; pour boiling water over tomatoes, let stand one-half hour to drain; I tablespoonful mixed spices, I tablespoonful cinnamon, I tablespoonful cloves, I tablespoonful mustard, I pint sugar, I quart vinegar. Cook one-half hour. Ready for sealing if desired.—Maude Wallace.

FRENCH PICKLES.

1 peck of green tomatoes, 6 onfons sliced; mix, and throw over them 1 cup of salt. Let stand over night. In the morning drain, and boil in 1 quart of vinegar and 2 of water for fifteen minutes; drain again and return to kettle. Turn over them 5 pints cider vinegar, 3 pounds brown sugar, ½ pound white mustard seed, 1 tablespoonful each of ginger, allspice, cinnamon, mustard, and black pepper, ½ teaspoonful cayenne. Boil fifteen minutes and it is ready to can.—Mrs. W. A. Judkins, Smithfield, O.

MUSTARD PICKLES.

I quart green tomatoes, I quart green cucumbers, I quart cauliflower, I quart celery, I quart onions, 3 large peppers. Chop all together. Make a brine of salt and water to cover. Boil the brine and pour over the mixture boiling hot and let stand twenty-four hours. Drain brine off. I pint vinegar and water enough to cover mixture, and boil until tender in a large pan. In another kettle put 3 quarts vinegar, 3 cups sugar, 5 tablespoons ground mustard, I tablespoon butter, I tablespoon turmeric, I teacupful flour. Let sugar, vinegar, and butter come to a boil, and put flour, turmeric, and mustard paste into boiling liquid and cook until thick, then pour into pan of mixed pickles and put in glass jars and seal while hot.—Lyde Buchanan Griffin, Maud Wallace, Lenora E. Humphrey, Flushing, O.

PEAR PICKLE.

Select small, round pears; remove the blossom end, stick with fork; allow to each quart of pears 1 pint cider vinegar, 1 cup sugar, 1 teaspoonful each of allspice, cinnamon, and cloves. Boil and pour over the pears, and seal in jars.—Mrs. Harry McConnell.

SPANISH PICKLE.

I head of cabbage, cut and salted over night; I dozen cucumbers, cut and salted over night; 2 onions, cut and salted over night; 7 green peppers, cut and salted over night. Mix all together, and add 3 ounces of white mustard seed, I cup sugar, ½ cup celery seed, vinegar enough to cover. Cook one-half hour and seal.—Mrs. Nellie Purviance, Smithfield, O.

I peck green tomatoes, 4 onions, 4 peppers; chop all together; let stand over night; then drain; ½ cup salt, I ounce cloves, I ounce allspice, % ounce white mustard seed, 2 pounds sugar, enough vinegar to cover. Cook until tender.—Mrs. Harry McConnell.

PICKLED CORN SAUCE.

Steam 1 dozen ears green corn about fifteen minutes, then cut the kernels from the cobs; add 1 large head chopped cabbage, 4 red peppers, and 1 bunch celery chopped fine, 1½ cup brown sugar, ¼ cup mustard, 1 table-spoon salt, and 3 pints vinegar. Boil twenty minutes; can and seal while hot. This will make five quarts.—Mrs. Ella Blowers.

CORN RELISH.

10 cups of corn cut fine, 10 cups of cabbage cut fine, 5 red peppers cut fine, 4 tablespoons white mustard seed, 2 tablespoons celery seed, 3 cups brown sugar, 3 tablespoons salt, ½ gallon vinegar. Mix, and cook one-half hour.—Mrs. Anne Moore, Smithfield, O.

CORN SALAD.

1 dozen ears of corn, 2 heads of cabbage, 2 red peppers, 4 large onions, ¼ pound ground mustard, 1½ cup sugar, ½ gallon vinegar, 2 teaspoons turmeric, salt to taste. Boil one hour, and seal while hot.—Nellie Lewis.

CORN SAUCE.

I dozen ears of corn; boil, and shave off the cob; I medium-sized head of cabbage, 3 green peppers, 3 red peppers, all chopped fine; mix corn, cabbage, and peppers together; mix ½ pound mustard in vinegar, as much as is needed to cover; add ½ cup sugar, I tablespoonful salt. Let vinegar come to a boil, stir in ingredients as mixed, and boil twenty minutes. Put in bottles and seal.—Anna Fahner, Mrs. J. J. Kirk, Mrs. W. F. Ball.

RIPE CUCUMBER PICKLE.

Pare and seed cucumbers; slice each lengthwise; cut in four pieces; let stand twenty-four hours in cold vinegar; drain; put into fresh vinegar, with 2 pounds sugar, 1 ounce cassia buds to each quart of vinegar. Boil twenty minutes and bottle.—Minnie Baker.

CUCUMBER PICKLES.

Select cucumbers as nearly uniform in size as possible; wash them, and place in a vessel with water to cover; add a teaspoonful of salt to a gallon of water, and allow them to stand over night. The next morning throw them into clear water for a few moments, then pack into jars, adding to each ½ teaspoon of pulverized alum and mixed spices. If vinegar is very strong it may be diluted one-half. Have your vinegar boiling, pour over, and seal tight.—Mrs. Charles Laws, Bethesda, O.

SWEET PICALILLI.

I peck green tomatoes, I head of cabbage, ½ dozen cucumbers, ½ dozen onions; pack in jars with alternate layers of salt and let stand over night; drain, and mix with I tablespoon black pepper, I tablespoon cloves, 2 tablespoons cinnamon, 3 tablespoons allspice. Pack in jars, and pour over it 3 pints of boiling vinegar, in which I½ pound of sugar has been dissolved.—Maude Wallace.

SWEET PEPPER SAUCE

2 large heads of cabbage, 12 green and 2 or 3 red mango peppers with seeds taken out, 8 large onions; chop all fine, salt, and drain over night. In the morning work the water all out then put in 3 cups brown sugar, 2 tablespoons black mustard seed, 2 tablespoons celery seed, cover with good cider vinegar. Mix well; bottle without cooking, and seal. If wanted yellow add 1 teaspoon of turmeric powder.—Mrs. Schue.

PEPPER SAUCE.

12 green and 6 red peppers, 8 large onions, 14 pounds cabbage chopped fine; add salt and drain over night; then add 2 tablespoons black mustard, 2 tablespoons celery seed, 3 cups sugar, vinegar to cover. Seal cold.—Mrs. A. V. Manning, Mrs. J. B. Hobbs, Mrs. Joe Mercer.

2 large heads of cabbage, 12 green peppers, 8 large onions; chop all fine, salt, and drain over night. In the morning drain the water all off. 3 cups sugar, 2 tablespoons black mustard seed, 2 tablespoons celery seed, cover with good vinegar and cook fifteen minutes.—Mrs. Josie Brady, Mrs. D. L. Warwick.

SPICED TOMATOES.

I gallon green tomatoes sliced thick, I pint vinegar, 2 pints sugar, spices of any kind. Cook all together and seal.—Mrs. P. B. Worthington.

COLD CATSUP.

I gallon ripe tomatoes, I quart good vinegar, I cup sugar, ½ cup salt, ½ cup horseradish, ½ cup mustard, I large onion cut fine, I ounce celery seed or the green celery, 3 green and 2 red peppers, 2 teaspoonfuls black pepper, I teaspoonful cinnamon, I teaspoonful cloves, I teaspoonful mace or nutmeg. Put all the ingredients on the top. Cover and let stand for several days, then stir all up together, then it is ready for use.—F. A. H.

GREEN TOMATO SOY.

2 gallons tomatoes, sliced, 12 good-sized onions, also sliced, 2 quarts vinegar, 1 quart sugar, 2 tablespoonfuls salt, 2 tablespoonfuls ground mustard, 2 tablespoonfuls ground black pepper, 1 tablespoon allspice, 1 tablespoon cloves. Mix all together and stew until tender, stirring often for fear it should scorch. Put in small glass jars. This is a most useful and pleasant sauce for almost every kind of meat and fish.—Mrs. Thomas Hornbrook.

RIPE-TOMATO CATSUP.

To 1 gallon juice, after being boiled down, 1 cup vinegar, 1 cup sugar, 1 tablespoon salt, 5 cents' worth of mixed spices to 3 gallons of juice, horse-radish, 1 tablespoon cinnamon.—Maude Heed.

TOMATO CATSUP.

Cook I gallon of choice ripe tomatoes; strain through a sieve and cook. Boil fifteen minutes before removing from fire; add a small, level teaspoonful of cayenne pepper, I tablespoonful of cloves, I teaspoonful of allspice, tie spices in small cloth; salt to taste; put in 5 onions, and remove before the onions are cooked to pieces; add I teaspoonful of sugar, I cup of pure cider vinegar, 5 cents' worth of mustard seed. Cook until quite thick. Bottle.—Mrs. Tillie L. Reitz.

20 large tomatoes, 6 large onions, 3 peppers; cook until tender and rub through colander; return to fire and add 1 cup sugar, 2 or 3 cups vinegar (according to strength), 3 tablespoons salt, 2 teaspoons cinnamon. 2 teaspoons ginger, 1 teaspoon cloves, 1 teaspoon allspice. Cook until thick as desired. Bottle and seal.—Mrs. O. M. Sheppard.

GREEN TOMATO CATSUP.

I peck green tomatoes, 3 onions, 6 red peppers (seeded); chop fine. Boil all three minutes in I quart vinegar; drain vinegar all off. To 3 quarts vinegar add I cup sugar, I tablespoon cloves, I tablespoon allspice (whole). 2 tablespoons cinnamon, 3 tablespoons salt. Pour over hot.—Mrs. Smiley Bernhard.

COLD SLAW.

Chop fine 1 small head of cabbage and set on ice; when crisp and very cold, salt and pepper to taste; add 2 tablespoonfuls of sugar or more, as desired, and cover, and mix well with ice-cold sour cream. Do not prepare until ready to serve.—Mrs. A. O. C. Ahrendts, East Liverpool, O.

INDIA RELISH.

2 dozen cucumbers chopped fine; sprinkle with salt, drain over night; ½ peck small onions, 2 small heads of cabbage, 3.red peppers; chop all fine and mix together; add 2 pounds brown sugar, 2 quarts cider vinegar. Cook one hour, and seal while hot.—Kate Bradfield Norris.

GRANDMOTHER'S GREEN TOMATO PICKLES.

Cut into thin slices I peck of green tomatoes; sprinkle them with salt, and let remain twelve hours. Slice I dozen onions; then mix together I bottle of mustard, 4 ounces mustard seed, I ounce allspice, I ounce cloves, I ounce black pepper, I ounce ginger; the spices must be pounded. Put in a kettle a layer of tomatoes, and onions, and spices, and add I pound brown sugar and vinegar enough to cover them; stew for two hours, but not boil. They are fit for use as soon as cold, and keep well.—Ruth Rogers.

SLICED-TOMATO PICKLES.

Mix I peck sliced green tomatoes with ½ teacup salt; let stand twelve hours, then drain and place in kettle; add I pound sugar, some mustard, I tablespoon cloves, and some stick cinnamon, I large green pepper. Cover with best cider vinegar, and put on stove and cook until tender.—Mrs. John Cassells.

CHETNEY SAUCE. .

Take I pint sour apples, chopped fine; ½ pound raisins, chopped fine; 3 large red peppers, chopped fine; 24 large, ripe tomatoes, chopped fine; 3 white onions, chopped fine; I pound granulated sugar, ¼ pint or little less of salt, 3 tablespoons white mustard seed, I handful mint leaves; mix all together. Boil 3 pints of vinegar, and when almost cool pour over the ingredients, and stir every day for ten days. It is then ready for sealing up. Be sure and drain tomatoes after they are chopped.—Mrs. T. J. Buchanan.

CHILI SAUCE.

Peel and cut 12 ripe tomatoes; chop fine 6 green peppers and 5 onions; add 1 quart vinegar, 3 tablespoonfuls salt, 3 tablespoonfuls celery seed, and 1 tablespoonful brown sugar. Let all hoil one hour, and bottle.—Mrs. Earnest S. Ely.

18 ripe tomatoes, 1 onion, 2 green peppers, 1 cup sugar, 2 cups vinegar, 1 teaspoon allspice, 3 teaspoons salt. Boil twenty minutes.—Mrs. W. T. Ball.

12 large, ripe tomatoes, 4 large, ripe or 3 green peppers, 2 onions, 2 tablespoons salt, 2 tablespoons sugar, 1 tablespoon cinnamon, 3 cups vinegar (cider, if possible, as it is better). Chop tomatoes, onions, and peppers all fine, put in seasoning, and boil one and one-half hour.—Daisy King.

CHOW-CHOW.

½ peck green tomatoes, 2 large heads of cabbage, 25 large cucumbers, 15 large onions, ½ pound white mustard seed, I pint grated horseradish, I ounce celery seed, ½ ounce ground mustard, I tablespoon turmeric, 2 tablespoons ground cinnamon. Cut all in small pieces, put in, salt twenty-four hours, and drain over night; put in vinegar, let soak for two days, then drain. Take ½ gallon vinegar, 5 pounds white sugar; boil the vinegar and

sugar, then pour over, and strain off for nine mornings. Put up in glass fruit jars.—Mrs. C. P. Dobbins, Mrs. J. A. Judkins.

¼ peck of small string beans, ¼ peck of green tomatoes, I dozen green peppers, I quart small white onions, 3 dozen ears of sugar corn, 2 dozen very small cucumbers, I head of cauliflower, ¼ pound white mustard seed, ¼ pound black mustard seed, ½ pound ground English mustard, I table-spoonful celery seed, 2 teaspoonfuls turmeric powder, 2 tablespoonfuls salad oil, I tablespoonful salt. Salt the beans, tomatoes, peppers, and onions, and leave them under pressure for twelve hours. Make a pickel for cucumbers and cauliflower and pour over for the same time. When ready to mix, remove the corn from the cob, mix everything well together in a large kettle, excepting the oil and turmeric powder, cover the whole with strong cider vinegar, and boil it one hour. As soon as it is lifted from the stove add the turmeric, mixing it thoroughly, and add the oil last of all, mixing that well with the ingredients.—Mrs. E. D. Cline.

CUCUMBER CHOW-CHOW.

Pare 12 large cucumbers; take out the pulp, chop fine, and drain over night. Take an equal amount of chopped celery. Chop 3 onions, 1 teacup granulated sugar, ½ cup white mustard seed, 2 small red peppers chopped, and salt to taste. Put in a kettle, cover with good vinegar, and as soon as heated it is ready to seal.—Mrs. Anna Manning.

BEET PICKLES.

1 peck young beets, about the size of an egg, or just large enough to put in Mason ars; boil and skin them, and put in jars. Take ½ pint good cider vinegar, ½ pint water to each quart jar of beets, and to all add 1 teaspoon salt, ½ teaspoon pepper, and 1 tablespoon sugar. Boil, pour over the beets, and seal hot.—Maude Wallace.

2 pints cooked beets, 1 pint cut cabbage, ½ pint sugar, ¼ cup grated horseradish, and vinegar to wet.—Mrs. W. B. Logan, Smithfield, O.

BEET SAUCE.

1 quart chopped cabbage, 1 quart chopped beets, 1 cup grated horseradish, 2 cups sugar, 2 tablespoonfuls salt, 4 tablespoonful pepper. Cover with cold vinegar.—Mrs. Harry McConnell, Mrs. D. L. Warrick.

JELLIES, PRESERVES, AND JAMS

" Jars of sweetmeats, All homemade."

SPICED PEACHES.

1½ gallon of fruit, 2 quarts of sugar, 1 quart of vinegar. Put sugar and vinegar on stove, with a pinch of cloves, cinnamon, and allspice. Let come to a boil. Put in fruit, a little at a time, and cook until tender.—Fannie Judkins Harrison, New Philadelphia, O.

ORANGE JELLY.

Soak I box Cox's gelatin in I pint water for one hour, I pint orange juice, I pint sugar. Mix together and let come to boiling point. When thoroughly cool add the juice of I lemon. Strain through cloth and let stand until it forms a jelly.—Mary Watt.

POTTED PEACHES.

Take medium-sized peaches; pare, and cut in halves. Take 5 pounds sugar to 10 pounds peaches; put half the sugar over the peaches and let stand over night. Take the rest of the sugar and the juice that has formed on the peaches and make a syrup. Then put in the peaches, let it come to a boil, skim well, then cook very slow for several hours. Put in small jars and seal.—Mrs. Schue.

ORANGE MARMALADE.

4 large oranges, 1 lemon; slice in fine pieces and let stand in two quarts of cold water for thirty-six hours. (Put to soak at night.) Boil slowly two hours; then add 2 pounds sugar and cook one hour longer. Is thin when done, but stiffens when cool.—Mary Green Davis.

APPLE SAUCE.

½ dozen nice red apples; wash and quarter; put in stew kettle, paring side down, ½ pint cold water; when they begin to get soft sprinkle 1 cup of sugar over them, and cook slowly for one-half hour.—Mrs. W. F. Blakemore.

GRANDMOTHER'S APPLE STEW.

Pare and slice 6 large apples, having first washed them well. Put the parings with 1 quart of water over the fire and let them simmer half an hour; then drain off the liquor, add it to the sliced apples, with sugar to sweeten and the juice of half a lemon. Boil until the apples are clear and soft, then remove from the fire, and beat into them 1 cupful rich milk. Turn them into a shallow pudding dish, and when cool cover the top with the white of an egg whipped to a snow with 1 tablespoonful sugar. Let brown very delicately and slowly, and serve at once.—Annie M. Denney.

APPLE HONEY.

I pint of water and 5 pints of sugar; boil until it thickens like molasses, then grate 7 large apples and stir them in the syrup, and let it boil twenty minutes, or until it is as thick as desired.—Mary E. J. Groves.

PINEAPPLE BUTTER.

Grate the pineapple, and to 3 cups pineapple take 2 cups sugar. Make a syrup and pour in the pineapple. Boil thirty-five minutes.—Mrs. P. B. Worthington.

JUMBO.

5 pounds grapes, 5 pounds G sugar, 2 pounds seeded raisins, 2 whole oranges put through meat grinder. Pulp the grapes, run through colander (to take out seeds), put the whole mixture, including grape skins, together, and cook just thirty minutes after coming to boiling point.—Mrs. William Hammond, 1826 North Fourth Street, Columbus, O.

TOMATO BUTTER.

3 pounds tomatoes, 3 pounds sugar, 2 lemons, a little ginger root. Cook about three hours.—Mrs. Harry McConnell.

PRESERVED CHERRIES.

Stone the cherries and break them in two, then pour boiling water over them, and let stand for five minutes, then pour them in a colander and drain. Put one and a half times as much sugar as cherries, mix together, set them on a slow fire until they begin to cook, then boil them hard for ten minutes. Put in glasses, seal with paraffine.—Mrs. J. W. Watt.

TOS O/ BBINO FLOUR

SUNSHINE GOOSEBERRIES.

Make a syrup of I pint of sugar, with enough water to dissolve the sugar, and cook until it spins; add I pint of gooseberries and boil three minutes. Pour out on a platter and place in the sunshine. It should stand in the hot sun six to eight hours. If the syrup is not as thick as desired, place in sun again. Strawberries may be prepared in same manner, using the same proportion of fruit and sugar, but should be boiled three or four minutes longer before being placed in sunshine.—Mrs. J. S. Secrest.

CURRANT CONSERVE.

5 pounds currants, 5 pounds sugar, 1 pound seeded raisins, 4 nice oranges, and peel. Heat currants and press through sieve; add sugar, raisins, oranges, and ground peel, and cook until thick.—Anna Hunt Nott, Buffalo, New York.

SPICED PEARS.

Pare fruit; cut in halves or quarters if very large. Make a syrup of 1 quart best cider vinegar to 3 pints of sugar; boil and skim, then put in fruit, and boil until a silver fork will easily pierce them. Skim out fruit and place in jar, then pour over fruit the syrup boiling hot, repeating each day until the fruit is the same color to center and the syrup like thin molasses. A few days before they are finished place fruit, after draining, in jar to the depth of three or four inches; sprinkle over cinnamon bark and cloves in proportion of 2 teaspoons of cloves and 4 tablespoons of cinnamon to each gallon of fruit. If at any time syrup is lacking, prepare more as at first.—Mrs. J. W. Watt.

GRAPE JAM.

Grapes and sugar, equal parts. Put sugar on and boil till it threads; then drop in your grapes and boil twenty minutes.—Mrs. W. F. Blakemore.

PINEAPPLE HONEY.

2 pints grated pineapple, 4 pints granulated sugar, 1 pint water. Let sugar and water come to a boil, then put in the grated pineapple and boil fifteen minutes. Put in jelly glass and cover with paraffine.—Mrs. George Schue.

QUINCE HONEY.

1 pint grated quince, 2 pints sugar, ½ pint water. Let sugar and water come to a boil, add the quince, and boil fifteen minutes.—Mrs. Dr. Peregoy.

2 quarts grated quinces, 1 quart water, 4 quarts granulated sugar. Let boil twenty minutes.—May Heizer.

Grate 6 large quinces; 5 cups sugar, 4 cups water. Cook fifteen or twenty minutes.—Mattie J. Blakemore.

6 grated quinces, 3 cups sugar, 3 pints water. Boil water and sugar to rich syrup. Stir in quinces, and boil two minutes.—Mrs. J. B. Hobbs.

LEMON BUTTER.

4 eggs well beaten, 1 cup sugar, 1 tablespoon butter, the rind and juice of 2 lemons. Cook in double boiler until thick.—Mrs. E. A. Cully.

USE ALBINO RAOTRI

SANDWICHES

"Man shall not live by bread alone."

SANDWICHES.

Mix finely-chopped English walnuts with mayonnaise dressing, and spread on very thin slices of buttered bread.—Mayme C. Hilles,

Mince celery with Philadelphia cream cheese, 1 cup of celery to a cheese; add enough cream to make a paste, and season with pepper and salt.—Mayme C. Hilles.

2 boxes sardines, I bottle stuffed olives (small), I bottle pickles, 3 hard-boiled eggs. Chop all together and mix with mayonnaise.—Frances Smith Bradfield.

HAM SANDWICHES.

To 3 tablespoonfuls of well-cooked ham, take the yolk of 1 hard-boiled egg; mince ham and egg together; add 1 teaspoonful chopped parsley, ½ teaspoonful dry mustard, 1 teaspoonful warm butter, ½ teaspoonful salt. Pound well together. Place between bread and cut in fancy shapes.—Mrs. E. Lee Cunard.

MUSHROOM SANDWICHES.

Mince beef tongue and boiled mushrooms together, add French mustard, and spread between buttered bread.—Clara Woodward.

EGG SANDWICHES.

Hard boil some very fresh eggs, and when cold cut them into moderately thin slices, and lay them between some bread and butter; cut as thin as possible; season them with pepper, salt, and nutmeg.—Clara Woodward.

PEANUT SANDWICHES.

Chop the meats fine, or put through a coffee mill, salt to taste, and add a little butter or mayonnaise to make a thick paste. Spread between buttered bread.—Alma Watt.

ONION SANDWICHES.

Cut bread thin; remove all crust. Take 1 medium-sized onion, chop fine, and mix mayonnaise dressing. Spread between the bread.—Mrs. Josie Brady.

CHEESE AND NUT SANDWICHES.

Equal parts of grated cheese and English walnuts pounded very fine; moisten with thick cream, season to taste, and spread between thin slices of buttered bread.—Fannie Judkins Harrison.

PIMENTO SANDWICHES.

Take about two-thirds pimento and one-third Neuchatel cheese; put through the meat grinder, then stir into this a little stiff mayonnaise dressing, being careful not to get it too thin. Spread a little butter and the pimento and cheese between two thin slices of bread.—Stella Bradfield Harrison.

CANDY

"Sweets to the sweet."

FONDANT.

3 glasses sugar, 1 glass hot water, 1/3 teaspoon cream of tartar. Dissolve slowly on back of stove. When clear, wipe all grainy substance from the edges around the kettle. Boil without stirring until it makes a soft ball in cold water. Remove from stove, beat until white and creamy, then knead with the hands like dough. This will keep several days by placing in a bowl with a dampened cloth over it.-Mina S. Bernhard.

CREAM CANDY.

2 cups sugar, ¼ cup hot water. Boil till it will make a soft ball in cold water. Place the vessel in a pan of cold water and let it chill, then add any flavoring desired, and beat it till it creams. By using different flavoring any variety of candy may be made from this, vanilla, peppermint, or wintergreen. The fruit colorings also may be used to add to the variety. Creamed dates, figs, walnuts, almonds, and cherries also can be made.

A nice combination can be made by making three different times, using chocolate in one, cocoanut in another, and color this one pink, and using chopped nuts in the other, leaving it white. Roll each out in thin layers and then stack them, and roll the three together and slice. This makes a pretty as well as a fine-flavored candy.—Mrs. B. C. Patterson.

BOSTON CREAM CANDY

3 pounds granulated sugar, 1½ pint sweet cream, 1 teacup golden syrup (glucose syrup). Cook until it forms a soft ball when tried in water. Remove from the fire, add I pound nut kernels. Beat until creamy, pour in deep pan. When cold cut into slices.—Mrs. Pond.

NUT MERINGUES.

I cupful chopped nuts, I cupful granulated sugar, I egg, I spoonful flour. Butter and flour pans and drop teaspoonful in a place.-Edith Richmond.

NUT BARS.

2 tablespoons brown sugar, ½ cup butter, ½ cup boiling water, ½ cup brown sugar, ½ cup flour, ½ teaspoon salt, 2 tablespoons English walnut meats, halves of walnuts or almonds. Caramelize 2 tablespoons sugar, add butter and water, boil two minutes. Remove from fire, add remaining sugar, flour mixed with salt, and walnut meat. Spread in a pan, crease in two-inch squares, and decorate with nut meats. Bake in a slow oven, and remove from pan at once.-Mrs. E. J. Crisp, Canton, O.

SOUR-CREAM FUDGE.

2 cups brown sugar (the browner the better), I cup sour cream. Boil until it forms a soft ball in cold water, then add small piece of butter, and when nearly cool whip lightly, adding a cupful of chopped nuts. Turn out on buttered tins.-Clara Jones, Jackson, O.

MARSHMALLOW FUDGE.

2 cups sugar, I cup cream or milk, ¼ cake Baker's chocolate, butter the size of a walnut. Boil until it forms a soft ball in cold water. Take off stove, add a small teaspoonful of vanilla, then beat till cool, and pour over marshmallows in a buttered plate.—Amy Rogers.

PEANUT BRITTLE.

I cup molasses, 6 cups brown sugar, 1 cup water. Boil until when dropped in water it forms a hard ball; add 3 pints of shelled and broken peanuts. Boil five minutes longer; add 2 heaping tablespoonfuls of butter. Take from fire, stir until butter is dissolved, add teaspoonful soda, stir. Take from stove and pour at once into well-greased pans. Spread as thin as possible.—Mildred Ely.

CARAMELS.

2 cups brown sugar, % cup cream, 2 large spoons molasses, 2 table-spoons butter. Cook in frying pan until it hardens in water. Pour into square pan to cool, being careful not to disturb it until it begins to harden. Cut in squares. English or black walnuts are a nice addition.—Blanche McKeever Judkins.

SEA FOAM.

Take 2 cups of brown sugar and ½ cup water; cook until it will spin a thread. Beat the whites of 2 eggs until very stiff, then beat the boiling syrup into the egg, also ½ cup of chopped English walnuts. Drop on buttered pan in the size of small hickory nuts.—Mrs. T. G. Wilson.

3 cups brown sugar, 1 cup water; cook until it forms a soft ball; whites of 2 eggs beaten very stiff; pour in syrup and 1 cup of nuts. Beat until it can be made in balls.—Mrs. W. T. Ball, Myrtle Pancoast, Belmont, O.

NUT KISSES.

1 pound walnuts or shellbarks, 1 pound pulverized sugar, ½ dozen eggs, whites only. Beat whites and sugar together half an hour, stir in nuts, drop in buttered pans with teaspoon, bake in slow oven.—Katherine L. Palmer.

PRAULINE.

2 cups of brown sugar to 1 of cream or milk, butter the size of a walnut, and boil until it forms a soft ball in cold water. After taking off stove, whip in ½ cupful of black walnuts chopped fine. Beat until cool, and pour out in buttered tins.—Amy Rogers.

ORANGE-PEEL CANDY.

1 cup of brown sugar and 1 of white, ½ cup of milk. Boil till it spins a thread. Add the grated peel of ½ orange. Beat till it thickens, and pour on buttered plate to cool. Cut in blocks.—Marie Renner.

BUTTERSCOTCH.

2 cups brown sugar, ½ cup butter, 4 tablespoons molasses, 2 tablespoons water, 2 tablespoons vinegar.—Blanche Fowler.

2 cups Orleans molasses (Duff's preferred), 2 cups granulated sugar, 1 cup butter. Boil slowly until it cracks against side of glass when dropped into medium cold water. Pour into buttered pans. Cut when cold and roll in oiled paper.—Maude Bradfield.

MINTS.

2 cups granulated sugar, 34 cup boiling water, 14 teaspoon cream of tartar. Place on slow fire and stir until dissolved, then boil quickly until the syrup will form a soft ball when dropped in cold water. Take from fire (being careful not to shake it), put in a cold place, let stand until cool, then beat until it creams. After it becomes creamy, kneading with the hands makes it smooth and more creamy. Place in a covered bowl, put bowl in a pan of hot water, and let stand on fire until the cream melts, then drop with a teaspoon on oiled paper.—Margaret Secrest.

PULLED TAFFY.

Take 3 cupfuls of granulated sugar, a cupful of vinegar and water in equal parts (one-third vinegar and two-thirds water may be used if the vinegar is very strong), and a piece of butter the size of a walnut. Boil the sugar, water, and vinegar together until half done, then add the butter, stirring only enough to incorporate the butter thoroughly, and boil until done. Drop a little of the candy now and then into cold water, and test by pulling it apart; if it snaps it is done. Pour into buttered tins, and when cool enough to handle pull until white, and cut into sticks. Flavor with vanilla.—Mary M. Hutchinson.

DRINKS

"Polly, put the kettle on, And we'll all take tea."

DRIP COFFEE.

For each person allow 1 large tablespoon of finely-ground coffee, and to every tablespoon allow 1 cupful of boiling water, the coffee to be 1 part Mocha and 2 parts Java. Have a small iron ring made to fit the top of coffeepot inside, and to this ring sew a small muslin bag. Fit the bag into the pot, pour some boiling water in it, and when the pot is well warmed put the ground coffee into the bag; pour over as much boiling water as is required, close the lid, and when all the water has filtered through, remove the bag and send coffee to table.

HOT COCOA.

To I cup milk, take I teaspoon of cocoa, sweeten to taste, and let come to a boil, and serve at once.—Mrs. Lela Hill Hilles.

CHOCOLATE.

Use I section of Baker's chocolate and 3 teaspoonfuls of cocoa, a quart of new milk, and sweeten to taste. Cook five minutes in a double boiler. Serve with whipped cream.—Mrs. Hasbrouck.

ELDERBERRY-BLOSSOM WINE.

To I quart shelled elderberry blossoms add I gallon of boiling water and 1½ lemons. Let stand eighteen hours, then strain, and add ½ cup of good hop yeast and 3 pounds sugar. Let ferment, bottle, and set in a cool place.—Mrs. J. B. Hobbs.

GRAPE JUICE.

Pick the grapes off, wash, and cook in enough water to come one inch and a half over the grapes. Cook till very soft. Pour into a large cheesecloth strainer and let it drain, but avoid pressing. To 5 pints of juice add 1 pint of sugar. Boil two or three minutes, and seal up. When opened for use, add a pint of water to the quart of juice.—Mrs. C. M. Cole.

BLACKBERRY VINEGAR.

Take ripe blackberries and cover them with the best vinegar; let stand twenty-four hours, then take I pound of sugar to I pint of syrup; let the sugar dissolve before you set it on the fire; let it just come to a boil, and bottle while hot. Two tablespoons of this syrup in a glass of ice water makes a delicious drink on a hot day.

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MISCELLANEOUS

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TABLE OF EQUIVALENTS.

Four saltspoons make one teaspoon.
Three teaspoons make one tablespoon.
Eight tablespoons of dry and solid material make one cup.
Sixteen tablespoons of liquid material make one cup.
Two gills make one cup.
One wineglass makes one-half gill.
One cup contains eight ounces of liquid.
Ten eggs, average size, make one pound.
One-half ounce bottle extract makes twelve teaspoons.

One tablespoon butter makes one ounce.

A speck makes one-quarter saltspoon.

One tablespoon granulated sugar makes one ounce.

One heaped tablespoon powdered sugar makes one ounce.

One tablespoon flour makes one-half ounce.

Two tablespoons ground spice make one ounce.

Five nutmegs make one ounce.

One quart sifted pastry flour makes one pound.

One quart sifted patent flour less one gill makes one pound.

One scant pint granulated sugar makes one pound.

One pint butter makes one pound.

One pint chopped meat packed makes one pound.

One cup rice makes one-half pound. One cup cornmeal makes six ounces.

One cup stemmed raisins makes six ounces.
One cup cleaned currants makes six ounces.
One cup stale bread crumbs makes two ounces.

NUT CROQUETTES.

2 heaping tablespoons flour, 2 tablespoons butter; cream together well, then add gradually 2 cups milk. Put on stove to cook until it thickens, stirring all the time. When it thickens take off; add ½ pound blanched almonds and cut up fine; salt to taste. When this mixture is cold, drop into cracker crumbs, roll, and fry in hot lard.—Mrs. J. J. Murphy.

RICE CROQUETTES.

1 large cupful of cooked rice, ½ cupful milk, 1 egg, 1 tablespoon sugar, 1 tablespoon butter, ½ teaspoon salt, a slight grating of nutmeg. Boil the milk, and add rice and seasoning, then the egg well beaten. Stir one minute, then take off and cool. When cold, shape, roll in egg and crumbs, and fry in lard twenty minutes.—Mrs. W. T. Evans.

Pick and wash through several waters 1 cup of rice. Put in a double boiler and add 1 cup of clear soup stock and 1½ cup of strained tomato, in which had been previously simmered for fifteen minutes ½ onion, 2 cloves, 1 teaspoon white pepper, and any sweet herbs. Cover, and cook slowly until all the liquid is absorbed. Add 2 tablespoons of butter and 1 well-beaten egg, more seasoning if necessary, 1 heaping tablespoon of chopped parsley, and turn out on buttered dish to cool. Then form into croquettes and fry.—G. E.

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RICE PUFFS.

Add to 1 pint of cold cooked rice 1 cup milk, 3 well-beaten eggs, 1 tablespoonful melted butter, 1 teaspoonful baking powder, 1 tablespoonful sugar, a little salt, and enough flour to make a thick batter. Drop by spoonfuls in hot, deep fat, and fry a delicate brown. Serve dusted with sugar or with any pudding sauce.—Myrtle Judkins.

RICE BALLS.

To 1 cup of steamed rice, worked up fine and nice, take 1 tablespoonful melted butter, 1 egg, ½ cup sweet milk; add ½ cup English currants, a little nutmeg, salt to taste. Fill poacher cups with mixture. Steam twenty minutes. Serve with maple syrup or sweetened cream.—Mrs. E. Lee Cunard.

APPLE FRITTERS.

I egg, I cup milk, I teaspoon baking powder, a pinch of salt, flour mixed till consistency of cake dough. Slice apples thin and remove core. Dip apples in batter and drop in hot grease.—Mrs. C. M. Cole.

CORN BALLS.

Cut corn from cob by cutting lightly the outside kernel, then scraping out the pulp. To 1 cup corn, take 2 eggs, ½ cup milk, ¼ cup flour, ½ teaspoonful baking powder, salt to taste. Butter the poacher cups and fill three-quarters full of mixture. Steam thirty minutes. Serve with roast beef or fried ham.—Mrs. E. Lee Cunard.

CORN FRITTERS.

Score 1 dozen ears of corn; add ½ pint milk, yolks of 2 eggs, ½ teaspoon salt, and pinch of pepper. Beat whites of 3 eggs, and add with a cup of sifted flour and 1 teaspoon of baking powder.—Blanche Fowler.

EGG JUMBLES.

Break 4 fresh eggs in a bowl and whisk them lightly; then add an ounce of finely-chopped cooked ham or tongue and a good pinch of mixed savory herbs, also I teaspoonful of finely-chopped parsley; then beat up the mixture and season with a very little salt and pepper. Have ready 3 or 4 slices of toasted bread, cut them to size and butter them; melt 34 of an ounce of butter in a sauce pan, put in the egg mixture, and stir it over the fire until just setting; then spread it over the prepared toast and serve hot.—Annie M. Denney.

MACARONI SOUP FOR INVALIDS.

Into a quart of boiling water put a handful of macaroni broken into inch pieces. Let it boil an hour, then add 2 cups strained stewed tomatoes, 1 teaspoonful butter, salt, pepper, and sugar to taste, and just before serving pour into ½ cup of cream.—Ida Hatcher Anderson, St. Clairsville, O.

CLEANING FLUID.

I quart benzine, I ounce alcohol, 1/8 ounce bay rum, 1/8 ounce ammonia, 1/8 ounce chloroform, 1/8 ounce ether, I-16 ounce wintergreen oil, 1/2 drachm borax.—Minnie Baker.

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THE EGG CURE FOR FELONS.

A Chicago doctor says that for the last fifteen years he has used egg to cure felon, and has yet to see a case it will not cure. The way to apply the egg is as follows: Take a fresh egg and crack the shell at the larger end. Make a hole just large enough to admit the thumb or finger, whichever it may be, and force it into the egg as far as possible without rupturing the shell. Wipe off the egg which runs out and bind a handkerchief or soft cloth around the finger or thumb, leaving the egg on overnight. This will generally cure in one application, but if not, make another application.—Ida Scoles.

TO CHECK DIARRHEA.

One of the best things to check this disease and prevent it reaching the inflammatory stage is the use of flour, prepared as follows: Boil I pint of flour, tied up tightly in a cloth, three hours. Untie it, and remove the gluten which will be found upon the outside of the ball. What remains is a very dry, astringent powder. Grate it, and wet a portion in cold milk. Into I pint of milk, just at the boiling point, stir in as much wet mixture as will thicken to a palatable porridge; add a little salt, and use this as food until relief is obtained. (Old Dr. Carlin.)—Ida Scoles.

RECIPE FOR CLEANING CARPET.

• Ether 4 ounces, I pound Ivory soap, 4 ounces borax, 8 ounces sal soda. Dissolve soap in I gallon water, and melt borax and sal soda also. When all is dissolved put in a tub and add a few gallons of cold water. Stir all well together, and keep away from the fire when adding ether. One-half of the recipe makes a good quantity.—Mrs. W. F. Smith.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness; don't burn; pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit; or serve with cold milk or cream, according to individual taste.

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BARNESVILLE, O.

Pea Salad 4 sweet pickles Whites of geggs in cup, fell Cup with futter to 2 full their fell cup full orth a cant cufosof florer sweet milk with 2 level teaspoons & taking powder! pour the two mix heres together and beat all five mehutte.

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June 27, 1912. 2 caps flour 2 tearpoon full baking howder, perch of rall mix enough cold water to make stiff does one cup sugar mixed with " table sprom Alon dapen with Cold water, I pin & boiling water but freit around, how rance occes Sofha Dean. barke. medal apply with coffelith pilish mit ich the wasted todayed of fronger

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2 eggs
2 teas vanilla
1 teaspoon vanilla

