

WAUSAU
Cook Book



P. M. COOKE

MSS R19

250715

OUT OF PRINT

10⁵

THE WAUSAU
COOK BOOK

PROVED RECIPES

Collected and Arranged by

The Ladies' of the First Presby-
terian Church

PRICE 50 CENTS

WAUSAU, WIS.
The Wausau Sun Print
1911.



CHOICE RECIPES.

BREADS.

"Know ye not that a little leaven
leaveneth a whole lump?"

MRS. E. CHARTIER.

Good bread makers differ widely as to the number of times bread should rise. According to scientific experiment it is proven that one rising insures the most nutritious bread, as in all subsequent fermentations a decomposition takes place that is damaging to the wholesome qualities of the "staff of life." The little fairy that hovers over successful bread making is heat, not too little nor too much, but uniform.

To one quart of luke warm water add one square, or a penny worth of compressed yeast, two teaspoons salt and flour enough to make stiff sponge; beat well from ten to fifteen minutes; set in a warm place to rise; when light, add one tablespoon sugar, chunk lard size of walnut and make into stiff dough, kneading at least fifteen minutes. Mould in two loaves and let rise, then bake forty or forty-five minutes. If this is sponged at 7 A. M. it is done by dinner time.

MRS. WHITE'S COOKING SCHOOL.

Scald one pint milk; one tablespoon sugar, one teaspoon salt, one tablespoon butter, one-half cake compressed yeast, six or seven cups flour. Scald the milk and put in butter and sugar; when luke warm stir in yeast and flour with a wooden spoon—when dough is too stiff to use spoon, take a silver knife—until kneaded enough to turn on the bread board. Set to raise in the bread pan; when twice its size, mould for small pans; do not add any more flour; raise again and bake about one hour.

MRS. E. M. KANOUSE.

At tea time, boil one quart of milk, let it cool to luke warm; stir in flour for thick batter and add one cake of yeast foam soaked in a teacup of tepid water till soft. Let it rise till morning; add one tablespoon of sugar, one teaspoon salt and two large tablespoons of lard. Mould into loaves; let it rise and bake one hour. This makes four good sized loaves.

YEAST.

MRS. M. H. BEDELL.

Pare and boil until done in plenty of water, one-half dozen good sized potatoes. Sift one pint of flour into a jar. Remove potatoes from the stove, rice them into the flour and pour the boiling water potatoes were cooked in over all, mixing thoroughly together. Soak two cakes of yeast foam in a little warm water and when yeast is cool add the foam; let it stand until light. This will be sufficient quantity for four small bakings. One-half cup of this yeast can be used instead of a new cake of yeast.

RYE BREAD.

Pare two potatoes and put them in a pan with one quart of water (boiling) and boil until done; put one pint of flour in a bowl and pour over it one-half pint of the potato water; mash the potatoes, mix in and let cool; add a cup of yeast and a little salt; mix, cover and set in a warm place until light, then scald one quart of sweet milk, let it cool and mix with the bread sponge; add sufficient rye flour to make a soft dough; knead lightly. Make into loaves, put in pans and let stand in a warm place until light. Rye bread should not be mixed as stiff.

RYE BREAD.

Take sponge made from wheat flour and knead in as much rye flour as possible; let rise and bake.

ROLLS.

MRS. AGNES MERCER.

Peel four medium sized potatoes; slice and boil them in three pints water. When cooked, strain water and all through a sieve, then add tablespoonful sugar and one-half cup butter. Set to raise same as bread sponge for about three hours, then knead about twenty minutes and let raise again. When light, knead twenty minutes more. After rising again then turn out on board and make dough into one long roll, then cut into size desired. Use a little lard on the hand in forming the rolls.

ROLLS.

One quart of flour, one pint of milk. Boil the milk and add to it one tablespoonful of sugar, cool, then add one-half compressed yeast cake. Rub in the flour two tablespoonsful of butter and one teaspoonful of salt. Make a hole in the flour, stir in the milk enough to make a sponge, let rise one hour, mix in the rest of the flour; knead well and let rise until very light, then roll out about one-half inch thick and cut with cookie cutter; let rise again and bake in a hot oven ten minutes.

FRENCH ROLLS.

MRS. A. F. DAVIS, Fayette, Mo.

Two quarts of flour, three eggs, beaten separately, little more than a pint of warm, sweet milk, teacup of sugar, teacup of yeast,

large iron spoon of lard and a little salt. Make into dough and work well, let it rise. If you want the biscuits for tea, make up early in the morning, and about four o'clock work again; roll out thin and cut into biscuits; lard on one side, and lay another on that already greased with lard. let them rise again; bake in rather a quick oven.

POTATO MUFFINS.

MRS. A. H. CLARK.

Three small potatoes boiled and mashed, one cup warm milk, one-half cake compressed yeast, two eggs well beaten, one tablespoon lard, one tablespoon sugar; one teaspoon butter, one teaspoon salt; mix moderately stiff with flour. If you wish them for six o'clock dinner, set at eleven o'clock A. M., then at four, roll out the dough and cut with a small biscuit cutter, placing them an inch apart in a shallow tin. Let them rise until ten minutes before six; bake quickly ten minutes in a hot oven.

STEAMED BROWN BREAD.

MRS. A. S. BADGER.

One pint graham flour, one pint corn meal, one pint of rich sour milk, half teacup of sweet milk, one teacup of molasses, one teaspoon of soda, one teaspoon of salt, half teaspoon of ginger. Steam three hours.

STEAMED BROWN BREAD.

MRS. WM. R. MOSS.

Two cups corn meal, one cup flour, one cup sour milk, one and a half cup sweet milk, one-half cup molasses, three-quarters teaspoon salt, one-half teaspoon saleratus and a little baking powder. Steam two and a half hours and then bake brown.

BROWN BREAD.

MRS. GEO. BROWN.

A cup graham flour, one cup corn meal, one-half cup white flour, one-half cup molasses, one and a quarter cup sour milk, one teaspoon soda, one-half teaspoon salt. Steam about two and a half hours, then brown in oven a few minutes.

BROWN BREAD, VERY NICE.

MRS. BISHOP.

One cup sweet milk, one cup sour milk, one small teaspoon soda, two cups corn meal, one cup rye flour, two-thirds of a cup molasses, one teaspoon salt. Steam one and a half hours.

GRAHAM BREAD.

MRS. HUDSON.

One cup of bread sponge, three cups graham flour, one pint sweet milk, two tablespoons of sugar, lard the size of an egg, soda the size of a pea. Mix well with a spoon and pour into a greased bread-pan and raise till light, then bake three-quarters of an hour.

CORN BREAD.

MRS. STONE.

Two cups sour milk, three-quarters of a cup of molasses, two cups corn meal, one and a half cups of white flour, small table-spoon soda dissolved in the sour milk, salt; steam three hours. To be served hot.

OATMEAL BREAD.

Two and a half cups cold cooked oatmeal, three-quarters of a cup molasses, a little yeast, one-half cup water, salt, white flour enough to knead; put in pans till light, Bake one and a half hours in slow oven.

ENTIRE OR WHOLE WHEAT BREAD.

MRS. F. MACDONALD.

For two large loaves use two quarts of flour, one and a half pints of warm water, one tablespoon of sugar, one tablespoon of butter, one-half tablespoon of salt, one-half cake of compressed yeast or one-half cup of home made yeast. Measure the flour before sifting, then sift in a bowl, setting aside one cup full to be used when kneading; add the sugar and the salt to the flour; dissolve the yeast (if compressed is used) in a little water into the bowl; lastly, add the butter slightly softened, beat the dough vigorously with a spoon; when smooth, sprinkle board with flour and knead twenty minutes; set the dough to rise over night, if set in the morning, will take from six to eight hours; when the dough is light, divide into loaves, put in well greased pans in a warm place; when they have doubled in size, bake one hour.

BAKING POWDER BISCUIT.

MRS. IRELAND, Ely, Minn.

Four cups flour, four teaspoonsful baking powder (a little heaped,) one good sized teaspoonful salt; sift twice; a piece of lard the sized of a large egg rubbed into flour smooth; then mix together with a spoon to dip. Bake in hot oven at once.

GRAHAM MUFFINS.

MRS. A. H. CLARK.

Two eggs well beaten, one tablespoon melted butter, one tea spoon salt, three-quarters of a cup sweet milk, one-half cup whits flour, one cup graham, two tablespoons sugar, three even teaspoon-baking powder. Bake ten minutes in a very hot oven.

RICE MUFFINS.

MRS. W. D. MURRAY.

Two eggs, one teaspoon butter, one-half cup sweet milk, one teaspoon baking powder, one-half cup rice well cooked and cold, one saltspoon salt; three-quarters cup flour. Bake in gem pans in hot oven.

CORN MUFFINS.

MRS. F. P. STONE.

One cup sweet milk, two cups corn meal, two eggs beaten light, one-quarter cup of butter, three teaspoons baking powder, one-half cup sugar. Bake twenty minutes.

MARGUERITES.

MRS. F. P. STONE.

One-half cup sugar (small measure,) one-quarter cup of butter, one cup sweet milk, one pint flour, three eggs, two and a half teaspoons baking powder, a little salt. Bake in tins for tea.

POP OVERS.

MRS. F. P. STONE.

Four eggs beaten very light, two cups milk, one teaspoon salt; mix with two cups flour; pour into flour, hastily, one cup cream well beaten and beat whole twenty minutes. Bake forty minutes in quick oven.

CORN WAFFLES.

One pint grated corn, one teaspoon pepper, three-quarters of a cup flour, one teaspoon salt, one tablespoon butter, one-half teaspoon baking powder. Mix the baking powder and the butter in the flour; add the salt and pepper to the corn; now add the flour to the corn; drop in lard fat for cooking chips.

JOHNNY CAKE.

MISS DORA CRAMER.

One-third cup sugar, one egg, three-eighths cup lard, one cup sour milk, one-half teaspoonful saleratus, one cup corn meal, one cup flour.

JOHNNY CAKE.

MRS. S. P. IRELAND.

One and two-thirds cupsful Indian meal, one-third cupful flour, one cupful sour milk, two cupsful sweet milk, two eggs, one-quarter cupful sugar, one teaspoonful salt, one small teaspoonful soda dissolved in the sour milk. Mix the salt, sugar, flour and meal together, beat the eggs very light; then add cupful of the sweet milk, the sour milk and the eggs to the meal. Put butter the size of a half egg in a hot pan and pour in the mixture; set the pan in the oven and then very carefully turn the last cupful of sweet milk on the top of the cake so that it will be on top and not mix with the cake. Bake one-half hour.

CORN BATTER BREAD.

MRS. A. F. DAVIS, Fayette, Mo.

One quart of clabber, three eggs, one tablespoonful of butter or lard, one tablespoonful of sugar, one-half teaspoonful of soda; stir in meal enough to make a thin batter; have the pan well greased and hot; put in and bake quickly. To make good batter bread have the batter thin.

BAKING POWDER BISCUIT.

MRS. A. F. DAVIS, Fayette, Mo.

One quart of flour, two heaping teaspoonsful of Price's baking powder, lard size of an egg, one teaspoonful of salt; sweet milk enough to make a soft dough. Mix just before baking and bake in quick oven.

GRAHAM GEMS.

MRS. AGNES MERCER.

One cup butter milk, one-half beaten egg, one small teaspoonful brown sugar, one small handful wheat flour, two-thirds cup graham flour. Corn meal gems can be made in the same way by adding two tablespoonsful sour cream. I always use iron gem pans.

GRAHAM GEMS.

MRS. GEO. BROWN.

One coffee cup sour milk, small half cup molasses, two tablespoons of butter or trifle less, one teaspoon soda, one egg; mix soft. If no egg is used put in two coffee cups of graham. Bake in hot oven.

BUCKWHEAT CAKES.

THE HOUSE KEEPER.

To one quart of good butter milk add one teaspoonful each of soda and salt; then add at once five handfuls of sifted buckwheat flour; stir until mixed and no longer; do not fry until ready to send to table.

WHEAT GRIDDLE CAKES.

MRS. BEEBE.

Beat one egg, one quart sour milk, flour enough to make a smooth batter, one heaping teaspoonful of salt, one teaspoonful saleratus dissolved in cold water; last, add five tablespoonsful of melted lard; if too thick, thin with cold water.

MUFFINS.

One cup sour milk, two eggs and a little salt, butter about size of an egg, teaspoonful of soda, sugar enough to sweeten, two cups flour. Have tins hot when muffins are put in.

BROWN BREAD.

MRS. J. H. NUTTER.

Three coffee cups graham flour, one coffee cup corn meal, one coffee cup syrup, one teaspoon salt, three cups sour milk, one teaspoonful soda. Add the milk last and steam four hours. When done place in the oven a few moments to dry.

CORN BREAD.

Sift three-quarters cup yellow corn meal, one and one-quarter

cups flour, two generous teaspoons baking powder, one-quarter cup sugar, one-half teaspoon salt. Add one cup milk less one teaspoon, one well beaten egg, one tablespoon melted butter. Beat well; bake in shallow tin, twenty minutes.

RAISED MUFFINS.

MRS. HUDSON.

One pint of warm milk, two eggs, one-quarter cup of sugar, one small cake yeast foam, a pinch of salt, pinch of soda (size of a pea), flour enough to make medium stiff batter; set over night. In the morning drop into rings and bake in medium oven thirty minutes. Be careful and make as soft as you can.

CORN MEAL GEMS.

MRS. PARDEE.

One-quarter cup sugar, butter size of walnut, one egg beaten light, one teaspoon soda, one cup sour milk, one cup flour, one cup corn meal, teaspoon baking powder. Drop in hot gem pans.

MUFFINS.

MRS. PARLOA.

One pint of flour, one large half pint of sweet milk, two teaspoons baking powder, a little salt. Mix all dry ingredients through a sieve. Melt three tablespoons butter, put in the milk, then add to that two eggs well beaten. Bake in hot gem pans.

SALLY LUNN.

MRS. HUDSON.

Two eggs, one-quarter cup sugar, one-half cup butter (scant), two cups milk, salt, three and a half cups flour, three teaspoons baking powder. Excellent, baked in gem pans.

JOHNNY CAKE.

MRS. W. W. ALBERS.

One teacup sour milk, one teaspoon soda, one-half teacup molasses, one egg, two tablespoonsful melted butter, one and a half cups Indian meal, one-half cup flour. This will make one pan of Johnny Cake.

ROLLS.

MRS. W. W. ALBERS.

Scald one pint milk, add one tablespoon of each lard and butter. Let cool and add one square of compressed yeast dissolved in cupful of tepid water, two tablespoons sugar; add flour to make stiff batter; let rise. When very light add salt and four or five cups flour and let rise again. When light, mould any desired form, and when very light, bake a delicate brown.

WHEAT BREAD.

MRS. W. W. ALBERS.

Boil two small potatoes, when done put through the colander, add water in which they were boiled with enough more to make a quart; add one pint sweet milk and one good tablespoon lard. Have the above luke warm. Break up two squares of compressed yeast with one teaspoonful sugar, put in cup and fill with tepid water. When yeast rises to top and is light and frothy add to potato water and milk. Now add flour to make quite stiff batter and beat hard. Set to rise in warm (not hot) place. When light, add salt and enough flour so that the dough does not stick to the pan. Knead very hard and long. If kneaded sufficiently not a particle of flour will be needed on the board when moulding into loaves. Let rise very light and mould into loaves. When light again place in moderate oven and bake one hour. This amount will make five loaves.

EGG ROLLS.

Two cups of milk, two eggs, one-quarter of a teaspoonful of salt, three and one-half cupfuls of sifted flour, one teaspoonful of baking powder. Bake in gem pans.

BREAD PANCAKES.

MRS. E. M. KANOUSE.

Take stale bread; break in pieces; put in a two quart covered stone jar; cover with boiling hot water; soak till soft; stir into a fine mush. If to be used at once, thin with sour milk and thicken with wheat flour to the right consistency; then add one teaspoonful soda and fry. You can let this batter stand from day to day and put in left over cream and milk, sweet or sour, also more bread if you choose. If pancakes are too short, add an egg or yolks of eggs. Then if too much soda, add tablespoonful of vinegar. It is well to use two pancake jars.

BREAD GRIDDLE CAKES.

MRS. A. S. BADGER.

One pint sour milk, heaping coffee cup full of bread crumbs; soak over night. In the morning, mash bread fine; add a little salt, one egg, one small teaspoonful of soda, dissolved in boiling water; thicken to right consistency with flour.

FLANNEL CAKES.

MRS. OWEN'S COOK BOOK.

One pint sour milk or cream, one tablespoonful melted butter if milk is used, three eggs, one teaspoonful soda, flour for batter to bake on griddle; leave the whites of eggs till just before baking, then beat light and stir in lightly.

SOUPS.

"Some like it hot,
Some like it cold,
Some like it in the pot,
Nine days old."

CREAM OF LETTUCE SOUP.

Tear in pieces one good sized head of lettuce. Cover with one pint of boiling veal stock. Boil ten minutes. Rub together one tablespoonful of butter with one of flour, add to the soup and stir till it thickens. Press through a sieve, return to the kettle and when it is again heated add one-half cup cream; season and serve at once with croutons. A few drops of onion or celery extract adds to the flavor of the soup.

PEA SOUP.

MISS PARLOA'S COOK BOOK.

One pint of split peas, one and a half quarts of boiling water, one and a half quarts of stock; salt and pepper to taste. Wash peas in cold water and soak them over night. In the morning drain the water off and cover them again with one quart of boiling water. Boil until tender, about one hour. Add stock and one pint boiling water. Press the whole through a sieve; return the soup to kettle, boil up once, add salt and pepper and serve with croutons.

NORMANDY SOUP.

TABLE TALK.

Take three pounds of the knuckle of veal, cut the meat off and crack the bones. Put the bones and meat in a kettle, cover with three quarts of cold water and simmer for one hour. Add one pint of white button onions and simmer another hour; add six ounces of bread cut in slices and simmer another hour. Take the bones from the kettle and press the stock, onions and bread through the sieve. Rub together one tablespoonful of butter and one ounce of flour until smooth. Return the soup to the kettle, add the butter and flour to it and stir till it thickens. Scald one pint of cream; add and season to taste with salt and pepper and serve at once.

BOUILLON SOUP.

MRS. G. F. DAVIS, Fayette, Mo.

Put a soup bone in a kettle full of cold water at breakfast time. Let it boil slowly till dinner. Then add a can of tomatoes. Let all boil till supper. Then take out the meat and tomatoes and let stand all night. In the morning take off all the grease which has risen to the top of the kettle. About an hour before dinner strain and put it on the fire, with a teaspoonful of celery seed; salt and pepper. Let it boil up, and serve. If you wish, you can add a handful of rice, but the soup will not be so clear.

CREAM OF CELERY SOUP.

JENNIE ROSS.

Three heads of celery and one pint of water. One tablespoonful of butter. Cook until celery is soft, then mash in the same water; add two or three tablespoonfuls of stock, if handy. One quart of milk. Let come to a boil. Season to taste and strain. Thicken with crackers or flour. Serve very hot.

MUTTON BROTH OR SOUP.

EMMA R. MACDONALD.

Two or three lbs. of neck of mutton, trim off all fat and cover with cold water. Boil, and before serving add flour (wet with cold water) enough to thicken and season with salt and celery salt.

CREAM OF CELERY SOUP

EMMA R. MACDONALD.

Boil one stock of celery or the nice tops and parts not used on table in one pint of water. In one pint of milk, boil one slice of onion; add one tablespoon of flour dissolved in a little cold milk and a piece of butter; strain juice from celery in this and season with salt to taste.

VELVET SOUP.

Mrs. PORTER

To each quart of stock a level teaspoonful of salt. One cup of rich milk or cream. Heat it to the boiling point. Then add to it (when it is just at the boiling point) the yolks of four eggs and one half cup of rich milk or cream. Don't let the stock boil after the eggs have been added. Butter, two or three pieces of bread. Brown in oven, Cut in dice-shape and add to soup.

TOMATO SOUP.

MRS. W. O. CARRIER.

Boil one quart canned tomatoes, or four large ripe ones, strain; stir in one teaspoonful of soda; add one quart of milk, with salt, pepper and plenty of butter. Let it boil.

ONION SOUP.

Two or three onions, cut fine. Fry in butter but not brown. One quart water. A small bunch of pars'ey. Add the onions and boil till soft, (about two hours.) Strain and add one pint of milk. Thicken with one tablespoon of corn starch in one tablespoon of cold water. Cook ten minutes and add one ounce of butter; salt and pepper.

PLAIN OYSTER SOUP.

1 quart of oysters.

1 quart of milk.

1 tablespoonful of butter.

Put the milk on to boil in a double boiler. Drain the oysters

in a collander, taking out the pieces of shell. When the milk is boiling hot put in the oysters. Do not boil but simmer till the edges begin to curl. Salt and pepper to taste and serve.

NOODLE SOUP.

MRS. B. HEINEMANN.

Cut up a year old chicken, and put on to boil three hours, with the heart and gizzard and add a small soup bone.

Reserve the liver to add to the soup a few minutes before serving. Skim the soup carefully.

Add parsley root, trifle onion, asparagus and some celery, root or leaves. Tablespoonful of canned tomatoes. Season with salt after straining. Skim off particles of fat. Drop the noodles in to boil three or four minutes before serving.

NOODLES.

Yolk of three eggs. Make very stiff with flour. Roll out very thin and let it dry. When dry, fold it and cut it as fine as possible.

CROUTONS.

Take Bread two or three days old, cut into slices one-half inch thick and remove the crusts. Cut into cubes, fry in hot fat and drain on brown paper. The croutons may also be prepared by spreading the bread with butter after the crusts have been removed. Then cut into cubes and brown in the oven.

TOAST STICKS.

MRS. STONE.

Cut stale bread in sticks two inches long and a quarter inch thick, dip in melted butter and brown in the oven.

CALF'S HEAD SOUP.

MRS. W. R. STEWART.

Have the butcher saw the head into quarters, removing the eyes and teeth. Soak in cold water one hour. Then scald the throat and nasal passages and wash again in cold water. Put it in a kettle, covering it with boiling, salted water, boil until the tongue is tender, then take it from the water, remove the bones, cut the meat in small pieces and return to the liquor.

DRESSING.

Four eggs, one quarter pound of butter, one-half cup of flour, salt, cayenne pepper and nutmeg to taste. Boil the eggs hard; mash yolks with the butter and flour and season; add while boiling, to the soup, stirring all the time. Boil until the dressing is dissolved. Use the whites of eggs chopped fine after the soup is removed from the fire. This can be kept several days in a cold place and heated as needed.

CHICKEN SOUP.

MISS RICE.

One quart of chicken broth, one quart milk or pint of cream,

one teaspoonful salt, one quarter saltspoon cayenne pepper, one teaspoon onion juice, one teaspoon of parsley, chopped fine, one teaspoon celery seed or chopped celery, one-half tablespoon butter, one tablespoon flour, or one of soaked rice. If you wish it very nice, beat the yolks of two eggs in the tureen and pour hot soup over it.

SOUP STOCK.

MRS. WHITE'S COOKING SCHOOL.

Six pounds of meat and bone, four quarts of water, ten whole cloves, ten whole pepper corns, thyme, sage, savory and marjoram. One large tablespoonful salt, three small onions cut up, one carrot, one turnip, two stalks of celery, two sprigs parsley. Do not add the vegetables until the soup has cooked five hours.

BLACK BEAN SOUP.

MRS. JAMES MONTGOMERY.

One pint of black beans, soak them over night in cold water, about two quarts. In the morning put them on the fire and let come to a boiling point slowly. Add water when needed. Then add one small onion, two teaspoons salt, one saltspoon of pepper, one quarter spoon red pepper, one saltspoon mustard, one tablespoon of flour, two tablepoons of butter, one lemon to serve with the soup, two hard boiled eggs in the tureen. After the beans have boiled several hours, strain them through a colander. You can use one pint of stock instead of the water if you have it. The onion juice, flour and butter, cook together.

CREAM OF CAULIFLOWER SOUP.

MRS. P. J. HOPP.

Heat one pint of chicken or veal stock, one pint of milk and half a cup sweet cream. When boiling, thicken with one tablespoon of fine white flour, add salt and white pepper to taste. Cook half a cauliflower in boiling salted water about twenty minutes. Cut off the little flowerets, using none of the stock, put in enough to thicken the broth.

BEEF SOUP.

MRS. E. D. PARDEE.

One soup bone with plenty of meat on. Put on to boil in cold water and cook slowly all day, skimming two or three times. When well skimmed put in one onion, four cloves, one quarter teaspoon celery seed and six tablepoonsful of tomatoes. After it has boiled for two hours, season with salt and pepper. At night let it get cold and skim off all fat. When it is wanted, strain and add noodles, boiled pearl barley or boiled rice, or it may be used clear.

MOCK BISQUE.

MRS. CHARLES EDGAR.

One pint tomatoes, one and a half pints of milk, one half tablespoonful of flour, one half teaspoonful of soda, butter the size

of an egg and pepper and salt to taste. Stew the tomatoes and let the milk boil, reserving enough in which to smooth the flour. Add the flour to the boiling milk and cook ten minutes. To the tomatoes add the soda and stir well. Add the butter to the milk and lastly the tomatoes and seasoning.

CLAM SOUP.

MRS. CHARLES EDGAR.

Five dozen clams, five hard boiled eggs, five potatoes boiled in a quart of water, one quart of milk, two or three tablespoons of flour, a good sized lump of butter. Boil the potatoes, cut up in water for half an hour, then put in the clams and boil for half an hour, with the other ingredients.

CREAM POTATO SOUP.

A. B. M.

Wash and pare three potatoes and let them soak in cold water half an hour. Put them into boiling water, and cook until very soft. Cook one teaspoonful of chopped onion in one pint of milk in a double boiler. When the potatoes are soft, drain off the water and mash them. Add the boiling milk and season with one teaspoonful of salt, one half saltspoon white pepper and a dash of celery salt and cayenne. Pour through a strainer and put on to boil again. Put one tablespoonful of butter in a small saucepan, and when melted and bubbling, add a half tablespoonful of flour, and when well mixed stir into the boiling soup; let it boil five minutes, and serve very hot.

CHICKEN SOUP.

A. B. M.

One quart chicken broth, three cups milk, one teaspoon salt, one tablespoon chopped parsley, one tablespoon butter, one tablespoon flour, one fourth teaspoon cayenne pepper, one teaspoon lemon juice, one teaspoon celery seed or little celery, yolks four eggs. Beat the yolks of the four eggs in the tureen, pour the soup in and serve with croutons or bread crumbs.

ASPARAGUS SOUP.

A. B. M.

Wash a bunch of asparagus and put in a saucepan of boiling water; add one teaspoonful salt and boil one half hour. Take from the water and cut off tops. Heat one quart milk, press stalk through collander and add to the milk. Rub one tablespoon butter and two of flour together and stir in the soup. Let boil up once, add the asparagus tops. Season well and serve.

VEGETABLE SOUP WITHOUT STOCK.

A. B. M.

One onion, two potatoes, two tablespoons rice, two tablespoons cornstarch, one quart of water, one carrot, one tomato, two tablespoons butter, one pint of milk, salt and pepper. Peel the potatoes and onion and cut in slices. Put the butter in a saucepan

and fry the onion a golden brown and add to the soup kettle. Add the potato, rice, carrot in slices and the one quart of boiling water and cook slowly about one hour or until tender. Press all through a sieve and return to a kettle. Moisten the cornstarch with cold water and add to the soup. Now add the milk heated to boiling point. Stir until boiling and serve with croutons.

CLEAR TOMATO SOUP.

ANTOINETTE HUNTINGTON.

One quart tomatoes, one pint hot water, one tablespoon sugar, one teaspoon salt, four large cloves. Boil all together for an hour.

Put one tablespoon of butter in saucepan and when it bubbles, add to it one tablespoon chopped onion and let it fry five minutes; then pour into the tomatoes. Lastly add one tablespoon flour, moistened, and boil all together five minutes and strain. Serve with croutons and a slice of lemon in each plate. Croutons. - Cut bread into small squares and toast in hot oven.

EGG BALL FOR SOUP.

Boil four eggs, hard. Mash yolks with yolk of one raw egg, one teaspoonful of flour, one of pepper, salt and parsley; make into balls and boil two minutes.

FISH AND OYSTERS.

[Old Ocean's Treasures.]

"With hook and net you catch us;
You never regard our pain—
Yet we reward you with dainty food,
To strengthen your body and brain."

FISH BAKED IN CREAM.

MRS. M. P. BEEBE.

Pour boiling water over pike, or other nice fish, to remove scales; clean and wash well; remove the back bone by cutting on each side; sprinkle well with salt; roll in flour; butter the pan to be baked in; lay in the fish; put some bits of butter on top; pepper; then pour over a teacup full of sweet cream; bake till done. Try by tasting. Delicious if done right.

FRIED FISH,

MRS. M. P. BEEBE.

Sprinkle with salt; let lie a little while to harden; roll in flour; have plenty of hot fried pork fat; cook till brown and well done.

BAKED MUSKALLONGE.

MRS. M. P. BEEBE.

Prepare the fish the same as given for baked in cream. Make a dressing of bread crumbs; butter, pepper, salt and sage. Wet with cold water having it quite moist. Fill the fish with the dressing; bind up with tape, or strips of cloth; butter dripping

pan; lay in fish; put strips of salt pork or bacon on top; put water in pan; baste frequently. Make gravy with dripping in pan; strain in boat. Put fish on platter, remove tape and garnish with lemon. Be sure and cook till done.

SALMON IN A MOULD.

MARGARET B. LINDSAY, Milwaukee, Wis.

One can salmon. Pour off the oil in cup. Put salmon in a dish, pick out all large bones and pieces of skin; rub salmon with a spoon until smooth, add two tablespoonsful melted butter, one half cup fine bread crumbs, three well beaten eggs; pepper and salt. Put in a buttered dish and steam three-quarters of an hour. When done turn on a platter and pour over sauce.

SAUCE.

One cup sweet milk, one teaspoonful corn starch; wet in milk; add the salmon oil; boil slowly until it thickens, add one beaten egg and pour immediately over salmon.

SCALLOPED FISH.

HELEN S. MANSON.

Make a sauce of one quart of milk, a large tablespoonful of butter and three tablespoonsful of flour. To this add a little cayenne pepper and salt, parsley and half a teaspoonful onion juice. Butter a pudding dish; put in a layer of any cooked fish; then a layer of sauce until all the fish is used with the sauce. Over top sprinkle thickly with bread crumbs and bake half an hour.

SCALLOPED SALMON.

EMMA R. MACDONALD.

Take one pint of sweet milk and when it comes to a boil add two tablespoonsful of flour rubbed with one tablespoonful of butter; stir them into the milk; when it has cooked three minutes, add the yolks of two eggs, which have been thinned with a tablespoonful of cold milk; boil one minute and remove from the fire; add salt and pepper to taste; arrange a layer of this sauce in the bottom of a baking dish, then a layer of canned salmon, then a layer of sauce, and so on till dish is full; sauce on top, sprinkle with bread crumbs; bake until brown on top; serve in dish in which it has been baked.

SALMON CROQUETTES.

HELEN S. MANSON.

One pint or one can salmon, one large tablespoonful butter, two large tablespoonsful flour, one tablespoonful parsley, Worcestershire sauce, salt and cayenne pepper to taste. Put the milk on to heat in a double boiler; rub the butter and flour together and stir into the boiling milk, stirring constantly until thick and smooth; add this to the salmon, season, and stand away to cool. When cold, form into cone-shaped croquettes, roll first in egg, then bread crumbs and fry in boiling oil or lard.

FISH TURBOT.

JENNIE ROSS.

Take one white fish and steam till tender; take out bones and sprinkle with salt and pepper. (Cau salmon is quite as good.) For dressing, heat a pint milk and thicken with a quarter pound of flour; when cool, add two eggs and a quarter pound of butter. Put in the baking dish a layer of fish, then a layer of sauce, till full; cover the top with bread or cracker crumbs and bake half an hour.

CODFISH BALLS.

To every cupful of codfish take two of potatoes; peel the potatoes, cut in pieces and measure. Put in a sauce-pan, cover with hot water and let cook while you pick the codfish; add to the potatoes and cook till tender; drain and mash; add one beaten egg, one tablespoonful of butter and two tablespoonsful cream; mix well and put away to cool. Make into balls and dip in egg and bread crumbs and fry in hot fat.

FISH CROQUETTES.

MRS. PORTER.

Pick to pieces one pint of cold boiled fish. Put a half pint of milk over the fire in a double boiler. Rub together one large tablespoonful of butter and two large tablespoonsful of flour; add to the hot milk and stir until a smooth, thick paste is formed; add the yolks of two eggs, cook a moment and take from the fire; add the fish and season to suit the taste with salt and pepper; mix carefully and turn out to cool; when cold, form into small cylinder shaped croquettes; dip in eggs and then in bread or cracker crumbs and fry in smoking hot fat. This quantity makes twelve or thirteen croquettes. Serve with cream sauce.

CREAM SAUCE.

One tablespoonful of flour, one tablespoonful of butter, one half pint of cream or milk, two teaspoonsful salt, a dash or two of pepper. Melt butter, being careful not to burn it; add the flour; mix until smooth, then add the cream and stir constantly till it boils; add salt and pepper and use at once. If not ready to use it, keep it over boiling water to keep warm and prevent a crust from forming on the top.

CREAMED CODFISH.

One pint milk, brought to the boiling point, thickened with corn starch or flour; then add the codfish, after being soaked, shredded and drained thoroughly; add this to the thickened milk; stir in one egg if liked; pour into a hot dish with a lump of butter and dash of pepper and serve at once.

SCALLOPED OYSTERS.

MRS. C. S. CURTIS.

One quart will serve eight. Put oysters to drain. Take liquor and boil and skim. Remove from stove; add one-half cupful butter and one and a half cupful milk; then add oysters and

season; then add enough rolled cracker to make quite stiff; then put in a buttered pan and sprinkle the top with cracker crumbs and a little butter. Bake.

OYSTER CROQUETTES.

MRS. PORTER.

Parboil and drain one pint of oysters; cut them into quarters and mix with cream sauce enough to hold them together; season with salt and pepper; shape them and roll in crumbs, then in eggs, then again in crumbs and fry in very hot lard. Make cream sauce same as for fish croquettes.

LITTLE PIGS IN BLANKETS.

MRS. CARRIER.

Season large oysters with pepper and salt. Cut bacon in very thin slices; wrap an oyster in each slice and fasten with a tooth pick. Heat the frying pan and put in the little pigs; cook just long enough to crisp the bacon; put on slices of toast that have been cut in small pieces and serve immediately. Do not remove the skewers. This is a nice relish for tea or lunch and garnished with parsley, it is a pretty one.

SMOTHERED OYSTERS.

APPLETON COOK BOOK.

Put one tablespoonful of butter in a covered sauce pan; when hot add one pint of oysters carefully prepared; cover closely and shake the pan to keep the oysters from sticking; cook two or three minutes or till the edges curl; add salt and pepper and serve immediately.

CREAMED OYSTERS.

Cook the oysters in their own liquor till the edges begin to curl. For every pint of oysters make a pint of cream sauce. Drain the oysters, add the sauce and serve on toast.

CREAM SAUCE.

Melt one tablespoonful of butter without browning; add one tablespoonful of flour and mix till smooth; add one cupful of cream and stir till it thickens.

OYSTERS FOR SUPPER.

Split Boston crackers and moisten with hot water; butter well. Cover one-half of the crackers with oysters and season with salt and pepper. Put on the other half of the crackers and bake in a hot oven for ten minutes.

OYSTER SANDWICHES.

MRS. MURRAY.

One pint cream, one can oysters, one tablespoonful butter, one tablespoonful flour; season with salt and pepper. To the cream add the flour, butter and seasoning; let thicken on the stove; add the oysters chopped fine and spread very thin on thin bread and butter.

SAUCE FOR OYSTER PATTIES.

MRS. J. A. PORTER.

One tablespoonful butter and two tablespoonsful flour cooked together until smooth, season with one teaspoonful salt and a little red pepper, a little onion juice (about one-half teaspoonful) one and one-half teaspoonsful lemon juice with one teaspoonful sugar, add one pint cream or milk, one saltspoonful celery seed. Cook about ten minutes. Add any kind of meat or oysters. Fill patties and serve hot.

FISH TURBOT.

MISS F. FOSTER.

One pint milk, one onion, one tablespoonful flour, two tablespoonsful butter and one egg. Boil fish in salted water. Prepare in layers the fish, bread crumbs and a gravy made of the milk, flour and onion. Season with salt and pepper. Bake one half hour.

SALMON LOAF OR LOBSTER LOAF.

MRS. HUDSON.

One pound of salmon or lobster, with liquor drained off; two-thirds cup bread crumbs, four tablespoonsful melted butter and salt and pepper to season. Mix salmon or lobster, and butter together smoothly, beat four eggs and add to the other ingredients. Put in a buttered mould and steam one hour.

DRESSING.

One cup milk, one scant tablespoonful cornstarch, one egg, a pinch of salt and a little red pepper. Let milk come to a boil, add cornstarch, wet in cold water, cook a moment, then add the egg well beaten, cook a minute more, then add liquor from the fish and a little butter. Pour over the loaf when ready to serve.

OYSTER SANDWICHES.

MRS. F. L. HUDSON.

One quart oysters, one-half cup butter, one-half cup sweet cream, eight crackers, whites of three eggs. Cook until a smooth paste. When cold, spread between thin slices of bread and butter.

FROGS' LEGS.

MRS. MONTGOMERY.

Use only the hind legs of frogs. Skin and throw into boiling water for five minutes, take out and put into cold water until cold, then wipe dry. Season with salt and pepper, roll in flour, fry in butter until brown. Garnish with parsley. If liked, serve with cream sauce.

CREAM SAUCE.

One tablespoonful flour, one tablespoonful butter, one cupful cream or milk, one half teaspoonful salt and two dashes of pepper. Melt the butter, being careful not to brown it; add the flour, mix until smooth, then add the cream, stir continually until it boils;

add salt and pepper and use at once. If not ready to use it, stand it over boiling water to keep warm, stirring frequently to prevent a crust from forming on top. This sauce may be used with lobster chops, sweetbreads or other similar dishes.

FRICASSEED OYSTERS.

One pint oysters. Pick out the oysters and strain the liquor into a cup. Into a frying pan put one tablespoonful of butter, when hot, add the oysters and cook until the beards ruffle a little. Remove the oysters from the butter and keep hot in a bowl (the butter and liquor left in the frying pan, may be used instead of cream, if preferred.) Put into a frying pan a tablespoon each of butter and flour. Cook together until smooth and frothy, add the oyster liquor and cream, a little at a time, add one half teaspoonful salt, one-half saltspoonful of white pepper and one teaspoonful lemon juice. Beat one egg, add slowly, stirring all the time. As soon as the egg stiffens add the oysters. Just heat them, and serve on toast or in patties. Cut the bread for toast not more than one-quarter inch thick.

LOBSTER CHOPS.

MRS. F. P. STONE.

Two cupsful boiled lobster, three tablespoons flour, one tablespoon chopped parsley, one cupful cream or milk, one tablespoon of butter, one-quarter nutmeg, yolks of two eggs and salt and cayenne pepper to taste. Add the seasoning to the lobster, put the cream or milk on to boil; rub the butter and the flour together and add to cream or milk when boiling. Now add the beaten yolks and cook two minutes. Take from the fire and add to the lobster. Mix well, turn out on a dish to cool; when cool, form into chops, roll first in beaten egg, then in bread crumbs; put them in a frying basket and fry in boiling oil or drippings until a nice brown. It will take about two minutes. Drain and arrange them on a hot dish; put the end of a small claw in each chop to represent the mutton bone. Garnish with parsley and serve with cream of tartare sauce.

SAUCE TARTARE.

MRS. F. P. STONE.

One half pint mayonaise dressing, three olives, one gherkin, one tablespoon of capers. Chop the olives, gherkins and capers very fine, add them to the dressing and it is ready to use. You may add one half teaspoonful of coriander seed, or one tablespoonful of Tarragon vinegar.

FISH CHOWDER.

COOKING SCHOOL.

After cleaning thoroughly a four pound fish, removing head and bones, boil in one quart water for half hour, strain and use the water for the chowder. Cut fish in small pieces and set aside. Scrape, wash and slice one quart of potatoes. Cut up small piece of pork, fry, then slice in one onion, when brown add the sliced potatoes, fish, stock, one half tablespoon salt, a little cayenne,

one tablespoon butter and one tablespoon flour rubbed together, then add the fish and one quart milk. Break four Boston crackers into the tureen. When chowder thickens, pour over the crackers and serve very hot. Cod, haddock or white fish are best.

DEVILED LOBSTER.

COOKING SCHOOL.

Two cups finely diced lobster, salt and cayenne to taste, yolks of four hard boiled eggs, one tablespoon chopped parsley, a grating of nutmeg, one and a half cups cream sauce and one half tablespoon lemon juice added to the lobster meat. Add yolks mashed fine, and the parsley and seasoning while hot. Fill individual dishes, dust with buttered cracker crumbs, and brown in the hottest kind of an oven.

FISH TURBOT.

COOKING SCHOOL.

For a three pound fish use one pint cream sauce, one cup bread crumbs, fried in an even table spoon of butter. Clean the fish and boil in salted water with one tablespoon vinegar in, until flesh separates easily. Drain, remove head bone and skin, pick apart in as large pieces as possible. On a platter put a layer of bread crumbs, a layer of fish, a layer of bread crumbs and sauce, and so on until all is used, form in shape of a fish, sprinkle last with bread crumbs. Bake until brown.

FRIED OYSTERS—PHILADELPHIA STYLE.

Select for frying the finest oysters you can get. Drain in colander, and dry on an old napkin. Do not lift them with a fork, but carefully with the fingers. Season on both sides with salt and cayenne. Beat up an egg in a saucer, add one tablespoonful of boiling water and half teaspoon salt. Put some nice stale bread crumbs out on your bread board, season with salt and cayenne. Dip oysters one by one, first in the bread crumbs, then in the egg, and then again in the crumbs, covering every part most carefully, and pressing lightly with the hand. Put a deep frying pan over the fire, with enough oil or lard to immerse the oysters. Be sure the oil or lard is boiling hot, if you have no thermometer, drop in a crumb of bread, if it browns quickly it is hot enough. Put in six of your oysters, watch them carefully, as soon as golden brown, take out with skimmer, drain, serve at once on hot dish garnished with parsley or celery tips. Oysters are much better fried in oil than lard or butter. They should never be fried until you are quite ready to eat them, as they are not good when kept warm or warmed over. If you have a large quantity to fry, they may be dipped an hour or two before serving time, and spread on a linen cloth in a cool place. Always use bread crumbs in preference to cracker crumbs.

STEWED OYSTERS.

MRS. MONTGOMERY.

Fifty oysters, one pint milk, one large tablespoon of butter, one large tablespoon flour, one blade mace, six whole allspice, salt

and pepper to taste. Drain the oysters and put the liquor on to boil; as soon as it boils, skim all the white scum from the surface; now add the milk, put back on the fire; rub the flour and the butter together and add to the milk, as soon as it boils; stir until it begins to thicken, add the mace and allspice. Wash the oysters by pouring cold water over them in the collander, add these to the other ingredients and stir constantly until the oysters curl, then add the salt and pepper. Do not allow them to boil or the sauce will curdle, but be sure that they are thoroughly heated, as nothing is more objectionable than an uncooked oyster in a hot sauce.

CREAMED SALMON.

MISS RICE.

One pint can salmon, drain off the liquor and mince the meat fine. Boil one pint of milk, thickened with two tablespoonsful of cornstarch wet with a little of the cold milk; salt and pepper to season. Place a layer of fine bread crumbs in a pan, then one of fish and sauce, repeat, and bake brown, about one-half hour.

CREAMED FISH.

MRS. P. J. HOPP.

Cut up your fish (white fish is best) and lay in salt and let stand for a few hours; then take one cup of water and boil your spice in it, one bay leaf, pepper, allspice, a few cloves and a little onion, if cooked. Strain your spice, then add to the water one-half cup of sweet cream and a piece of butter. Thicken with a little flour, let come to a boil, put your fish in and boil till done.

MEATS.

"Oysters, beef and chicken;
Gravy, rich and nice;
Platters filled with speckled fish,
Plump and tender rice."

ROAST RIBS OF BEEF WITH YORKSHIRE PUDDING.

MRS. RORER'S COOK BOOK.

Remove the ribs, then roll the meat and tie with twine. Place in covered baker. Dredge lightly with pepper; add one teaspoon of salt to a teacup of water and pour it in the pan. Then place the pan in a very hot oven, and bake fifteen minutes to every lb. One hour before the meat is done, make the pudding. Pour nearly all the dripping from under the meat into another baking pan and turn into it the pudding. Bake one hour.

PUDDING.

Three eggs, one pint of milk, six large tablespoons of flour, one-half teaspoonful of salt, two dashes of pepper. Beat the eggs, white and yolks together until light; add to them the milk. Put the flour in a bowl; moisten gradually with the milk and eggs, beat until smooth, strain through a fine sieve; add salt, pepper and bake. Cut into squares and serve around the meat.

STEW OF BEEF WITH DUMPLINGS.

MRS. ROBER'S COOK BOOK.

Two pounds of lean beef from the round or shoulder piece. Cut into pieces about an inch square; dredge thickly with flour. Put two tablespoonful of dripping or butter into a frying-pan, place it on a good fire; as soon as it is very hot, throw in the meat and shake or stir until all is nicely browned. Now skim it out and put it in a sauce-pan. Add one tablespoonful of flour to the dripping of butter remaining in the frying-pan, mix, then add one quart of boiling water; stir over the fire until it boils, then strain it over the meat; add one small onion and a sprig of parsley. Cover the sauce-pan and let it simmer for two hours. When the meat is half done, add a teaspoonful of salt and three dashes of pepper.

Now sift one pint of flour, add to it a heaping tablespoonful of baking powder, and sift again; add a quarter of a teaspoonful of salt and just enough milk to make a soft dough. Do not work it much. Dip the dough by small spoonfuls, and place them over the top of the meat, cover quickly and let simmer ten minutes. Do not uncover the sauce-pan in which the dumplings are cooking, or they will fall immediately. After you add the dumplings the stew will scorch easily, therefore move the kettle to a moderate part of the fire. Serve as soon as the dumplings are done.

STUFFED BEEF STEAK OR VEAL.

Prepare a dressing as for chicken of one cup of bread crumbs moistened with one tablespoonful of melted butter, one tablespoonful of chopped parsley; salt and pepper to taste.

Trim off the fat from the sirloin stake, spread on the dressing, roll up, tie to keep in shape and bake one hour. Baste often with stock and dripping; serve with brown sauce.

BROWN SAUCE.

Melt and brown one tablespoonful butter; add to it one of flour; stir till it is smooth and brown, then add one cupful of stock, stir till it thickens, take from the fire; add one tablespoonful of catsup or Worcestershire sauce season with salt and pepper.

HAMBURG STEAK.

MRS. ODGET, New Sharon, Iowa.

Two pounds round steak chopped fine, one cup of bread crumbs soaked in one cup of milk, one small onion chopped fine; season with salt and pepper and mould into a loaf and bake two hours. Serve with hot tomatoes.

BEEF SCRAPPLE.

MRS. CARRIER.

Boil a piece of beef; when done remove from the kettle, chop fine and put back with the liquor; when boiling stir in corn meal until it makes a pudding then add flour until thick. Take up in a bread tin and when cold slice and fry in butter until brown. A good breakfast dish.

BEEF ROLL.

MRS. A. S. BADGER.

Two pounds of chopped beef with a very little salt pork; one cup rolled crackers, one cup sweet milk, one egg, salt and pepper. Mix thoroughly and make into a roll. Pour two cups of boiling water over it and bake two hours.

BEEF'S TONGUE BAKED.

HELEN S. MANSON.

Wash, trim and scrape a fresh beef's tongue and boil in salted water two hours or until tender. Take from the boiler, wipe off the liquor, cover with beaten egg, then with bread or cracker crumbs. Put in dripping-pan and brown in oven, basting frequently.

DRESSING.

After removing tongue from the pan, add to the gravy in the pan a cupful of the liquor in which the tongue was boiled, a tablespoonful of butter, a tablespoonful of browned flour, half a teaspoonful made mustard, salt and pepper, and the juice of a lemon. Boil and strain into a gravy boat.

STUFFED CALF'S HEART.

MRS. W. R. STEWART.

Wash off the blood from the heart; stuff with any common stuffing used for turkey. Tie a buttered paper over the mouth of the heart to keep the stuffing in place. Place in a small baking pan with a little water, pepper and salt. Bake nearly two hours, basting frequently. When done, thicken the gravy with flour, strain, skim and season. Serve currant jelly with it.

CALF'S LIVER.

JENNIE ROSS.

Cook till tender, chop fine, season with cayenne pepper, salt and Worcester sauce; a little mushroom catsup and a dash of sherry.

FRICASSEE OR CALF'S LIVER.

Scald one pound of calf's liver for fifteen minutes and drain. Cover with boiling water; add a slice of onion and let simmer for twenty minutes, drain and cut into squares. Put one tablespoonful of butter in a frying pan; when melted add one tablespoonful of flour and mix until smooth; add half pint milk and stir until it boils, then add a teaspoonful of grated onion, a teaspoonful chopped parsley and the liver; season. Stir until scalding hot and serve.

STEWED SWEETBREADS.

MRS. W. R. STEWART.

Parboil sweetbreads in salted water and drain. Put on again and stew in a very little water, when tender add for each sweet-

bread a heaping teaspoonful of butter, a little chopped parsley, pepper, salt and a little cream. Let them simmer in the gravy five minutes; take them out and bring the gravy to a boil. Pour over the sweetbreads and serve. If served on platter, small pieces of toast under the sweetbreads improve it.

SWEETBREADS WITH PEAS.

As soon as sweetbreads are brought from market, wash and cover with cold water; when ready to parboil, remove the arteries or coarse portions; cover with boiling water and simmer twenty minutes. Drain, and when cool enough to handle, cut in pieces with a silver knife. Melt two tablespoonsful of butter in a saucepan; add the sweetbreads and the peas (French) drained. Cook, stirring occasionally till the sweetbreads begin to brown; add one tablespoonful of flour; mix till smooth; add one half cup of cream; stir gently till heated. Season and serve at once.

VEAL LOAF.

MRS. M. H. BEDELL.

Three pounds chopped veal, two pounds of chopped pork, a little rolled cracker, pepper, salt and butter to season and mixed with the hand. Make into a loaf and bake in a pan with one cup of sweet cream poured over it; bake two and one half hours, basting very often. When done, remove from pan, put to cool or serve hot as preferred.

VEAL LOAF.

MRS. A. H. CLARK.

Have chopped at the butcher's, two pounds of lean veal, quarter lb. salt pork; add four butter crackers, pounded, two eggs well beaten, two teaspoonsful salt, one saltspoon of pepper. Moisten with meat-liquor or warm water. Mould into an oval loaf and put into a shallow tin pan. Bake two hours, till quite brown, basting often. Serve hot or cold, cut in slices. If used for tea is better made the day before.

JELLIED VEAL.

MRS. KANOUSE.

Take three or four pounds of veal (any part except the steak) cover with cold water and boil until the meat falls from the bones; salt about one hour before done. When done, remove from the liquor, separate the meat from the gristle, cut in small pieces and put into a mould. If preferred, have alternate layers of hard boiled eggs and the shredded veal; add pepper and salt to each layer. Pour the strained liquor over and set away to cool.

BARBECUE OF BEEF.

MRS. WILLARD.

One pound of beef, one pound of veal, one pound of pork, chopped fine. Roll six milk crackers very fine and add to the meat. Now add three eggs, (one at a time) and two cups of milk

or stock, slowly beating constantly. Season with one even tablespoon salt, one-half teaspoon pepper, one teaspoon grated nutmeg, one laurel leaf, one grated onion, and one tablespoon lemon juice. Put in pan with slices of salt pork on top and bake one and one-half hours in hot oven, basting often.

SAUCE FOR BARBECUE BEEF.

One can tomatoes, one teaspoon salt, two bay leaves, one teaspoon sugar, six cloves, one small onion and two or three sprays of parsley. Boil all together fifteen minutes. Strain and add slowly one tablespoon butter and one tablespoon flour, which has been thoroughly cooked together.

TIMBALE OF COLD MEAT.

A. B. M.

For six persons use one and one half pints of finely chopped cooked meat free from fat and gristle. One level tablespoon of salt, one-half teaspoon pepper, one-half teaspoon of onion juice, one teaspoon chopped parsley, one cup of stock or milk, two eggs, two tablespoons of butter and one-half cup of grated bread crumbs. Mix the seasoning and bread crumbs with the meat. Heat the stock or milk and melt the butter in it. Add the stock and two eggs well beaten to the meat. Mix all thoroughly together and put into a well buttered mould, packing quite closely. Place the mould in a pan of water. Cover the mould with buttered paper and also tin cover. Cook for one hour in moderate oven. Use same tomato sauce as for Casserole of Rice and Meat.

CASSEROLE OF MEAT AND RICE.

A. B. M.

Boil one cup of rice in plenty of boiling, salted water. Chop very fine one-half pound or one full cup of nice beef. Season with one saltspoon of pepper, one-half teaspoon of salt, added carefully one saltspoon of celery salt, one teaspoon of finely chopped onion, one teaspoon chopped parsley, one saltspoon of thyme, one beaten egg, and two tablespoons of fine cracker crumbs. Moisten with hot water or stock enough to pack. Butter the mould thoroughly. Put rice one-half inch deep around bottom and sides of mould, inside of which place the meat. Place the remainder of the rice over the top. Cover the mould. Steam one hour. Serve for supper.

TOMATO SAUCE FOR THE CASSEROLE.

One pint of tomatoes, one cup of water, two whole cloves, two peppercorns, one sprig parsley, one teaspoonful mixed herbs, (thyme, sage, savory, sweet marjoram) one tablespoon chopped onion, one tablespoon butter, one heaping tablespoon cornstarch, one-half teaspoon salt and one-half saltspoon of pepper. Put the tablespoon of butter in a pan. After the butter melts add the cornstarch. Let it cook in the butter. Put on the tomatoes with the water and spices. Cook thoroughly and strain. Now add the butter and cornstarch. Add a little at a time, stirring until smooth. Add a little sugar.

TOMATO BEEF LOAF.

MISS FOSTER.

With one pound of chopped beef mix one cup of bread crumbs, salt and pepper to taste, a little melted butter, chopped parsley, a small pinch each of savory and thyme, Form this into a flat loaf and roll it in a well greased brown paper. Bake a half hour or more. Prepare a sauce of one can of tomatoes, to which is added three or four slices of onion. Pepper and salt to taste. When the same has simmered a few moments, thicken with cornstarch wet up in cold water and pour it over the beef loaf, serving it hot.

GLAZED HAM.

MISS FOSTER.

After the ham is boiled and skinned place in a baking pan, spreading it with brown sugar to the depth of half an inch. Press it down hard with the blade of a knife. Place it in a hot oven for twenty minutes, after which, pour over it a half cup of vinegar in which a tablespoonful of mustard has been dissolved. Baste with this mixture for ten minutes. Excellent.

DRIED BEEF.

MRS. N. CAMPBELL.

Chop half a pound of dried beef fine. Put it in a stew pan, well covered with cold water. When it comes to a boil, pour off, and put over it a pint and a half of milk; thicken this with a good tablespoon of flour wet with cold milk or water. Put in a bit of butter and pepper and serve with baked potatoes.

ROAST BEEF.

MRS. N. CAMPBELL.

Put the beef, without water, in a stone kettle or bean jar, tightly covered, into a very hot oven for the first half hour, that the one side may sear over and keep the juices inside. When half done, the oven heat may be lessened and the meat salted and peppered. Pour in sufficient water and thicken for gravy when the meat is done. Allow fifteen minutes to the pound, if wished rare in the center, or twenty minutes will make it well done.

MAITRE DE HOTEL BUTTER.

A. B. M.

To serve with shredded beef or patties. Beat one tablespoon butter and one saltspoon of salt to a cream. Add one tablespoon lemon juice and beat thoroughly. Add a little pepper. Now the yolk of one egg and beat. Now a tablespoon of chopped parsley and stir. Spread on steak when steak is hot.

VEAL CHOPS AND BACON.

MRS. M. P. BEEBE.

Let bacon cook enough to keep veal from sticking; salt and pepper the veal and let fry till cooked on one side; turn over and lay bacon on top; cook till done. Serve with bacon on top; nice for breakfast with baked potatoes.

SOUSED PIGS' FEET.

Souse is made from pigs' feet scalded and scraped until the skin is free from hairs, then boil them in enough salted water to cover until the bones fall out; split the feet, take out all the bones and pack the feet in glass or earthen jars, using cloves, mace and peppercorns throughout. Mix vinegar equally with the liquor in which the feet were boiled; pour over the meat and let it stand half a day or longer. Slice when cold and serve.

PORK SCRAPPLE

MRS. JAS. MONTGOMERY.

Six pounds shoulder of pork (uncracked); boil until tender enough to pick out all bones; chop meat fine. To this quantity there should be from one and one-half to two gallons liquor; add three tablespoons salt, one tablespoon black pepper, three tablespoons sage, two tablespoons marjoram, one-half pound (two cups) buckwheat meal and one pound (four cups) Indian meal. Put buckwheat in first; add meal very slowly while it is boiling. Care should be taken to prevent it becoming lumpy by too great heat. These proportions will make twelve or fourteen pounds. One-third mutton and two-thirds pork is better than all pork. Seasoning can be put in boiling liquor. When all mixed, boil about five minutes. If it sticks to the pot add some lard.

VEAL OMELET.

MRS. F. G. RANDALL.

Three pounds of raw veal (or tenderloin of pork) chopped fine, two raw eggs, one dozen small crackers rolled fine, one-half teaspoonful black pepper, one-half nutmeg grated. Make into a loaf and either mix into it a small piece of butter or place small bits over the top. Bake one and a half hours.

HAM TOAST.

One cup cold, cooked ham, one teaspoonful French mustard, one-quarter teaspoonful black pepper, one egg and a dash of celery seed. Chop the ham very fine, mix with the seasoning and beaten egg until smooth. Put in a layer of this between two thin slices of bread; toast lightly on both sides and serve hot with cream dressing poured over.

BAKED HASH.

TABLE TALK.

Mix one pint of cold, finely chopped beef with the same quantity of cooked, chopped potatoes; melt one tablespoon of butter in frying pan; add the meat and potatoes; moistened with one and one-half cups of stock. Mix until heated; season to taste and turn into a greased baking dish and bake thirty minutes in moderate oven.

CREAM HASH.

Chop the meat fine and cook a few minutes with a little water in a frying pan; then pour in enough sweet milk or cream to make the hash thin; let it cook; thicken with little flour; season

with butter, salt and pepper and pour over hot buttered toast. Send to table hot.

BOILED HAM.

MRS. C. A. PARKER.

Place in boiler with cold water enough to cover; bring to boiling point, skim, and place on back part of stove to simmer steadily for six or seven hours, or till tender when pierced with a fork, or allow fifteen minutes for each pound, be careful to keep water at boiling point. Turn the ham once or twice in the water, when done take up and place in baking pan to skim, then if liked sift over panned or rolled crackers, bake one hour in moderate oven.

MEAT CROQUETTES.

MRS. C. A. PARKER

Take cold, cooked beef or meat of any kind chopped very fine; add one quarter as much cold potato, either mashed or chopped fine, with gravy or cream enough to moisten; add one beaten egg; season with pepper, salt, sage and an onion if desired.

Bread crumbs may be used instead of potato, using half and half, or any proportion wished. Form into rolls or small cakes; roll in flour or bread crumbs and fry in hot lard to delicate brown. Drain and serve hot.

POULTRY

"Behold the fowls of the air; for they sow not, neither do they reap; yet your Heavenly Father feedeth them."—Matt. 6-26.

CHICKEN PIE

MRS. B. H. CONLIN.

Cut up a chicken and stew as you would for a fricassee. When done take out the meat and remove the bone and skin; season the gravy well in the kettle, adding a large piece of butter and some milk and thicken. Put your meat into a deep dish; pour the gravy over it; mix it well; cover with a rich puff paste rolled rather thick; bake until the crust is done.

CELERY STUFFING FOR TURKEY OR CHICKEN.

A. B. M.

Three cups fine bread crumbs, one pint chopped celery, one saltspoon thyme, one scant teaspoon salt, one-half saltspoon pepper, one saltspoon sage and one-half cup melted butter (lastly.) Use one and one-half teaspoonful salt to rub the turkey within and without. Dust in pepper lightly from the box. Paint over with softened butter.

For oyster stuffing add six select oysters, salting and peppering them. As added, place in the dressing then the oyster and so continue until all are used. Fill the crop part of the bird and put the remainder in the body.

BREAD SAUCE FOR GAME.

A. B. M.

One pint milk, two tablespoons chopped onion, one-half teaspoon salt, three-quarters of a cup coarse bread crumbs, one-half cup fine bread crumbs, one tablespoon butter, a little cayenne and a tablespoon of butter. Boil the fine bread crumbs, the onion and milk together. Then add the butter, salt and pepper. Fry the coarse bread crumbs in the other tablespoon of butter until nicely browned. Pour the gravy on platter around game and sprinkle over the browned coarse bread crumbs.

PRESSED CHICKEN.

MRS. QUAW.

Boil the chicken until the bones will slip out easily. Use only water enough to have as little liquor left as possible. When the chicken is done, remove bones, place the meat in a flaring dish in layers of light and dark; pour over the liquor. Invert a small plate on the meat, one small enough to press the meat and not rest on the dish, place under a weight and let it remain until thoroughly cold.

BONED CHICKEN.

A. B. M.

Bone a chicken and stuff with one pound of raw veal, one half cup of bread crumbs, one-fourth pound salt pork or ham, one egg, one-half cup milk, water or stock. If water, add one tablespoonful butter, one teaspoonful salt one-half teaspoon pepper, a little cayenne and a grating of nutmeg, one tablespoon lemon juice, a little onion and a teaspoon parsley. Chop or grind the meat very fine. Mix all thoroughly together and fill the chicken with it, and sew up carefully and tie up well and bake. Serve with Bread Sauce.

CHICKEN IN JELLY.

A. B. M.

For each pound of chicken use one pint of water. When it comes to a boil, skim carefully. Simmer gently until the meat is very tender. Take out the chicken, skin, and take all the meat from the bones. Put the bones again in the liquor and boil until the water is reduced to one-half. Strain and set away to cool. Next morning skim off the fat. Turn the jelly into a clean saucepan, carefully removing all sediment, and to each quart of jelly add one-fourth package of gelatine (which has been soaked an hour in one cup of cold water) one onion, a stalk of celery, twelve peppercorns, a small piece of mace, four cloves, the white and shell of one egg, and salt and pepper to taste. Let it boil up, then set back where it will simmer twenty minutes. Strain jelly through a napkin. In a three pint mould put one layer jelly three-quarters of an inch deep. Set in ice water to harden. Have the chicken cut in long, thin strips, and well seasoned with salt and pepper, and when the jelly in the mould is hard, lay in the chicken lightly, which should be cool but not hard. Repeat until all is used. Put away to harden. When ready to serve, dip the

mould in warm water and then turn into the centre of flat dish. Garnish with parsley.

CHICKEN PIE.

MRS. N. CAMPBELL.

Cut up two chickens and place in boiling water enough to cover, and as it boils away, add more so as to have enough for the pie and for gravy to serve. Boil until tender skimming well; line sides of a four or six quart pan with a rich baking powder dough quarter of an inch thick, put in chicken after removing breast-bone; season with salt, pepper and butter; season liquor in which the chickens were boiled, with butter, salt and pepper, add a part to the pie, cover with crust a quarter of an inch thick, pinch edges well together and cut a hole in center the size of a teacup. Keep adding chicken liquor as needed. Bake one hour in a moderate oven. To make gravy, add to liquor left in pot, if not enough, hot water or milk, a tablespoon or two of butter mixed to a paste with flour and seasoned with pepper and salt. This should be stirred, a little at a time, into the liquor. Let boil up once and serve, straining if at all lumpy. Meats are good used in the same way.

BOILED CHICKEN WITH RICE.

Clean and truss a three-pound year-old-fowl, and in a piece of mosquito netting and cook in boiling water, allowing twelve minutes to the pound. Half an hour before taking it up, take a cupful of the liquor, strain it and set it in ice cold water to throw up the grease. Skim and season with salt and pepper sharply, half a teaspoonful of the former and half that amount of the latter. Have ready two cupful of boiled rice boiled ten minutes and drained. Mix this with the skimmed broth and cook in double boiler until the rice is tender. Do not stir with a spoon. When all the broth is absorbed stir in very lightly one tablespoonful of butter, one beaten egg and half a teaspoonful of minced parsley. Cook one minute. Spread the rice two inches deep in the bottom of a hot platter and settle the boiled chicken in the middle. The time of cooking an older fowl depends on its age. One's own judgment must guide her in such matters.

JELLIED CHICKEN.

BUCKEYE COOK BOOK.

Cook six chickens in a small quantity of water until the meat will part easily; season to taste with salt and pepper. Just as soon as cold enough to handle, remove bone and skin; place meat in a deep mould just as it comes from the bone, using gizzard, liver and heart, till the mold is nearly full. To the water left in the kettle, add three-fourths of a box of Cox's gelatine (some add the juice of a lemon) dissolved in a little warm water; boil till reduced to a little less than a quart; pour over the chicken in the mold, leave to cool; cut with a very sharp knife and serve.

SMOTHERED CHICKEN.

MRS. J. MORTENSON.

Split the chicken down the back, wash and wipe dry; lay

it breast upward in baking pan ; season with salt and pepper ; pour over it a pint and a half of boiling water and a heaping tablespoonful of butter ; cover and bake one and a half hours, basting every fifteen minutes after first hour. When done add one tablespoonful of butter and leave cover off, and brown nice, light brown. Thicken gravy with tablespoonful of flour ; wet with a little cold milk.

DEVILED CHICKEN.

Melt two tablespoonsful of butter in a frying pan, add two tablespoonsful of bread crumbs, one pint of cold, finely chopped chicken and one-half cup of cream. Stir till the mixture is heated. Take from the fire, add two hard boiled eggs pressed through a sieve, two tablespoonsful of chopped parsley, two or three drops of onion juice and the same of celery extract. Mix well ; turn into souffle dish ; cover with bread crumbs and dots of butter. Brown slightly in a quick oven.

ENGLISH DRESSING FOR TURKEY

MRS. W. D. MURRAY.

One quart fine bread crumbs, six good sized onions, boiled, one scant teaspoonful salt, one-half saltspoonful pepper, one saltspoonful sage, one tablespoonful butter. To the bread crumbs add the cooked onions chopped fine and the butter cut in small pieces ; now add the seasoning and wet the dressing with the boiling water in which the onions were cooked.

CHICKEN STUFFING.

MRS. KANOUSE.

One-half cupful sweet milk, one-half cupful water, one cupful bread crumbs, one egg, a little salt and one tablespoonful butter.

FRIED CHICKEN.

Clean, wash, and cut in pieces a couple of spring chickens, season with salt and pepper and dredge with flour. Then fry in hot lard, until each piece is a nice brown on both sides. Take up on hot platter and pour over a gravy made by adding a cup of milk, one tablespoonful of butter and one of flour to the gravy left in the frying pan.

CHICKEN CROQUETTES.

One full pint of finely chopped cooked chicken, one tablespoonful salt, one-half teaspoonful pepper, one cupful of cream or chicken stock, one tablespoonful of flour ; four eggs, one teaspoonful of onion juice, if liked, one tablespoonful of lemon juice, one pint of crumbs, three tablespoonsful of butter. Put the cream or stock on to boil ; mix the flour and butter ; stir into cream or stock ; then add the chicken and seasoning ; boil for two minutes ; add two of the eggs, well beaten. Take from the fire immediately and set away to cool ; when cold, shape and fry.

ENTREES.

A GOOD BREAKFAST DISH.

MRS. D. A. McCULLOUGH.

Chop fine equal quantities of cold beef and cold potatoes, flavor with onion, if liked; salt and pepper; a little gravy if you have it, if not, a little butter; mix all together; then put a layer of this, and have some toasted bread crumbs, sprinkle some between, and last, a layer of crumbs and bits of butter on top; a little water, if you have no gravy. Bake in bread tin about one-half hour. Very nice.

SCALLOPED EGGS.

NASHVILLE CHRISTIAN ADVOCATE.

Break eight eggs into as many saucers, sift bread crumbs over each, dot with butter, and season with pepper and salt. Fill the saucers with milk, bake till the eggs are set, and serve hot.

CURRIED EGGS.

Mince a small onion very fine and brown it on a tablespoonful of butter in a hot frying-pan. Mix a heaping teaspoonful of curry powder with half a cup of milk; pour into the pan and let it boil till thick; break the eggs in carefully, and poach them in the mixture. Squeeze a little lemon juice over them before serving.

BEAUREGARD EGGS.

MRS. CHARLES EDGAR.

Five eggs, one-half pint milk, one tablespoonful cornstarch, butter size of a walnut, five squares of toast, salt and pepper. Boil eggs twenty minutes, chop whites fine, rub yolks through sieve. Do not mix them. Boil milk and cornstarch together, and add to the milk, whites of eggs and the salt and pepper. Place toast in hot dish, cover with layer of hot sauce, then layer yolks, etc. Sprinkle with salt and pepper.

EGG CROQUETTES.

MRS. CHARLES EDGAR.

Soak in milk two slices of bread, about an inch and a half thick, add three eggs, pepper and salt; beat well, form in flat cakes, and brown in butter.

CHEESE SOUFFLE.

MRS. CHARLES EDGAR.

One-half cup grated cheese, one-quarter cup of bread crumbs, one tablespoonful of butter, one cup of milk, one-third teaspoonful of salt, one-third teaspoonful mustard, two eggs well beaten, separately. Heat the milk to a boil, with the crumbs in it. To this add the other ingredients with the cheese. Add the whites of eggs last and beat all thoroughly, bake in earthen dish about twenty minutes.

CHEESE FONDU.

Take grated cheese and either rolled crackers or bread crumbs, and put in layers in a baking dish, adding a little salt, pepper and butter to each layer. Pour in milk to moisten and bake a light brown. To be eaten hot.

EGG GEMS.

MRS. CHARLES EDGAR.

One cup chopped cold meat, one tablespoonful melted butter, one cup of bread crumbs, salt and pepper. Mix together the meat and bread crumbs, add the butter, salt and pepper and enough milk to bind it together. Have ready gem pans, well greased, and fill with the mixture. Break an egg on the top of each, season with salt and pepper, and sprinkle with cracker crumbs. Bake eight minutes.

SALMON TIMBALES.

MRS. E. M. KANOUSE.

Take a pound can of salmon, drain off the oil, chop the fish quite fine and mix with it one-half of a cup of bread crumbs or rolled crackers, two tablespoons of melted butter, one of lemon juice, one-eighth teaspoon of pepper and four beaten eggs, mix and add salt to taste. Pack the mixture in small buttered cups or molds, set them in a cake pan, surrounded with hot water, and bake half an hour, putting a paper over the top to prevent drying. When puffed up and firm turn out on platter and pour sauce around them and stick a sprig of parsley in each timbale.

SAUCE FOR SALMON TIMBALES.

One tablespoon of butter, melted, one tablespoon cornstarch, and when mixed and frothy add one cup of hot milk or cream, and stir till smooth. Add one-half teaspoon of salt, one-eighth of pepper, a little onion juice and one tablespoon lemon juice. Serve hot.

OYSTER COCKTAILS.

MRS. MARVIN ROSENBERRY.

For each person allow the strained juice of one-half of a lemon, one half of a teaspoonful of vinegar, eight drops of Tobasco sauce, one-half of a teaspoonful of horseradish and one-half of a teaspoonful of tomato catsup. Add eight small blue points that have been drained in a cloth on ice. Let stand five minutes and serve in a tall glass.

RICE CROQUETTES.

MISS RICE.

Boil the rice until soft and dry; while still warm, measure and to every teacup of the boiled rice, add an egg, well beaten, a tablespoon of butter, pepper and salt to taste, and one-half cupful of any kind of cold meat chopped fine. When cold, with floured hands,

make into croquettes and cover with beaten egg, roll in cracker crumbs, place in a wire basket and fry in hot dripping until nicely browned or make into patties and fry in dripping or butter, like potato balls.

CHEESE STRAWS.

MISS RICE.

One-half pound cheese grated fine, (or one-half pint) one egg (if dry, use more to make about as thick as butter) dash of cayenne, saltspoon salt, two heaping teaspoons flour, (or as thick as pie-crust) roll thin and cut in strips and bake.

EGG VERMICELLI.

A. B. M.

Put three eggs on in cold water to boil. After water boils, boil twenty minutes. Separate the yolks from the whites. Toast four slices of bread. Cut the toast in one inch squares. Cut half of the squares in triangles. Put squares in centre of dish and points around edge. Make a white sauce of one cup cream, one rounding teaspoon butter, one heaping teaspoon flour, one-half teaspoon salt and one-half saltspoon white pepper. Melt the butter but do not brown it. Stir in the flour. Add the hot cream slowly. Add the salt carefully after thoroughly cooking the cream. Add the pepper. Now the whites put through the ricer. Pour over the toast. Place parsley bouquet in centre and put the yolks of eggs over the who e through the ricer.

EGG BALLS.

Boil eggs hard, cut in half, and take out the yolks and mix with a few bread crumbs, chopped meat, melted butter, cream and salt and pepper. Mould into balls the size of an egg yolk. Put one in each half of the egg whites, set in a pan and pour over them a teacupful of cream. Sprinkle over some bits of butter, and brown in the oven.

SHERRED EGGS.

HOUSEHOLD.

Grease the egg cups liberally with butter and place them in the oven an instant. Carefully break an egg in each cup and bake eight minutes. Remove from the oven, season with salt and pepper and one-half teaspoonful melted butter to each egg. Serve at once.

DEVILED EGGS.

MRS. CARRIER.

Cover the eggs with hot water and boil twenty minutes; drain and cover with cold water; remove the shells and cut the eggs in two. Take out the yolk and rub to a smooth paste with mayonnaise dressing. To the yolks of six eggs add one tablespoonful deviled ham or tongue; season to taste. Fill the whites with the mixture and serve on lettuce leaves.

EGG OMELET.

MRS. HUDSON.

One teaspoonful of milk to each egg; salt and pepper. Melt butter in hot spider; brown on the under side and set in oven to brown on top and turn on a hot platter.

CREAMED EGGS ON TOAST.

For six slices of toast boil three eggs thirty minutes; boil one pint of new milk and thicken with one tablespoonful of flour stirred smoothly in a little cold milk; season with a tablespoonful of butter; salt and pepper to taste; chop fine the boiled eggs; pour over the toasted bread a layer of dressing; then the eggs; lastly, the rest of the dressing. Put a little piece of butter on each slice of toast. Set the platter on the grate in the oven till the butter is melted. Serve at once.

FARINA CROQUETTES.

MRS. B. W. SMITH.

Two-thirds of a cup of farina mixed with one cup of milk; add one pint of boiling water and one-half teaspoonful salt; cook one hour in a double boiler; then add the whites of two eggs and one-half cupful thick cream; cook five minutes; then the whites of two eggs beaten stiff; cool; roll in shape; then roll in one egg diluted in three tablespoonsful of milk; then put in bread crumbs. Fry in hot grease.

SAUCE.

One-fourth of a pound of maple sugar and one-half cupful of water; boil until thin; whites of two eggs beaten stiff; add one cupful of cream; put in lemon enough to make it taste.

CHEESE RAMEKINS.

Put two ounces of bread without crust and one gill of milk on to boil; stir and boil until smooth; then add four tablespoonsful of grated cheese and two ounces or two even tablespoonsful of butter; stir this over the fire one minute; take off; add the yolks of two eggs; salt and cayenne pepper to taste. Beat the whites of three eggs to the stiffest possible froth; stir them carefully into the mixture, turn into a greased baking dish, and bake fifteen minutes in a quick oven. Serve immediately.

CHEESE STRAWS.

MRS. KANOUSE.

Grate three tablespoonsful of any kind of cheese. Add three tablespoonsful of flour, a little red pepper and salt. Add to dry ingredients one tablespoonful of melted butter, one of water and the yolk of an egg. Roll thin as for cookies, cut in strips five inches long and one-half inch wide. Bake fifteen minutes. Serve on plate and fringed dolly. Build the straws up like a log cabin. They are delicious with salad.

NEUFCHATEL CHEESE.

Press one pint of cottage cheese through a sieve; add four table-spoonsful of melted butter, a teaspoonful of salt and just a little red pepper; rub until perfectly smooth and make into balls or rolls. Wrap in a piece of cheese cloth and stand away for two days.

VEAL OMELET.

MRS. RANDALL.

Three pounds of raw veal, one heaping teaspoonful salt, two raw eggs, one dozen small rolled crackers, one-half teaspoonful black pepper, one-half nutmeg, grated. Make into a loaf and put little pieces of butter over the top. Bake one and a half hours.

POTATO CROQUETTES.

CAROLINE McCROSSEN.

Written March 23d, 1894, for Antoinette Huntington.

One pint hot mashed potatoes, one tablespoonful butter, one-half saltspoon white pepper, a dash of cayenne pepper, one-half teaspoonful salt, one-half teaspoonful celery salt, a few drops onion juice, yolk of one egg. Mix all but egg and beat until very light; when slightly cool add egg and mix well; rub through a sieve and add one teaspoonful chopped parsley. Roll in bread crumbs, dip in egg and roll in crumbs again. Fry one minute in smoking hot lard.

PICKLED EGGS.

Boil hard; put into cold water; when cold remove the shells; stick cloves into them and put into cold vinegar.

LETTUCE SANDWICHES.

Spread thin slices of bread with seasoned mayonnaise dressing; put between the slices from which the crusts should be removed, small, crisp lettuce leaves or sprigs of water cress.

CHEESE SOUFFLE.

MARGARET HUNTINGTON.

Two tablespoonful butter, one heaping tablespoonful flour, one-half cupful milk, one cupful grated cheese (dry), three eggs, one-half spoonful of salt and a dash of cayenne. Put the butter in a sauce-pan when hot; add flour and stir until smooth; add milk and seasoning; cook two minutes; add yolks of eggs well beaten and the cheese; set away to cool; when cold; add the whites beaten to a stiff froth. Turn into a buttered dish and bake from twenty to twenty-five minutes. Serve at once. The dish it is baked in should hold a quart.

CHEESE SANDWICHES.

Chop three ounces of cream cheese very fine; then mix it to a paste with a teaspoonful of essence of anchovy and one table-spoonful of butter spread on thin slices of bread and cut in shape. Serve, garnished with parsley.

VEGETABLES

"We now come to the root of matters."

BAKED SWEET POTATOES.

MRS. J. MORTENSON.

Peel and slice boiled sweet potatoes; cover bottom of baking dish; sprinkle with salt, pepper and a generous amount of butter and sugar. Continue till dish is full. Bake in hot oven one hour.

BAKED POTATOES CREAMED.

TABLE TALK.

Bake potatoes, and when done scoop out the inside; beat up at once with scalded cream and melted butter; heap on a plate, touch lightly with the beaten yolk of an egg. Brown in a quick oven and serve.

POTATO CROQUETTES.

TABLE TALK.

Beat the yolks of four eggs lightly and add to five cups of mashed potatoes; mix well; add two tablespoonsful of chopped parsley, one-fourth cupful cream, one teaspoonful onion juice; salt and pepper to taste. Mix well, stir over the fire in a sauce pan till the potatoes are heated through. Cool, form into croquettes, cover with egg and bread crumbs and fry in hot fat.

IRISH SCALLOPS.

Peel and slice boiled potatoes and cover the bottom of a baking dish with them; sprinkle with salt and pepper and small pieces of butter. Continue this until pan is full. Cover with sweet milk and bake in hot oven one hour.

BAKED TOMATOES.

MRS. J. MANSON.

Fill the bottom of a deep pan with large, ripe tomatoes; scoop out a hole in the center of each and fill with bread crumbs; butter, salt and black pepper. Put a teacup of water in the pan to prevent burning. Bake brown and serve.

SCALLOPED TOMATOES.

TABLE TALK.

Peel tomatoes and put layer in baking dish; cover with seasoned bread crumbs. Put another layer and cover closely with the crumbs. Pour over two tablespoonsful of melted butter and bake in a slow oven forty-five minutes.

FRIED TOMATOES.

MRS. F. P. STONE.

Slice ripe tomatoes half an inch thick; season, roll in flour and fry in equal parts of lard and butter. Take from the frying-pan and keep hot in vegetable dish. Add flour and butter and a

cupful of milk to the frying-pan; boil until well thickened and pour over the tomatoes and serve.

CREAMED TOMATOES.

One quart can, or an equal quantity of fresh, ripe tomatoes, stewed until perfectly smooth, seasoned with salt and pepper and a piece of butter the size of an egg. Just before taking from the fire, stir in one cupful of cream with a tablespoonful of flour stirred smooth in a part of it. Have ready in a deep dish, pieces of buttered toast; pour the tomatoes over this and serve.

PARSNIPS FRIED IN BUTTER.

MISS PARLOA'S COOK BOOK.

Scrape well and boil forty-five minutes; cut in long slices about one-third of an inch thick; season with salt and pepper. Dip in melted butter and then in flour. Have two tablespoonsful of hot butter in the frying-pan; put in enough parsnips to cover the bottom. Fry brown on both sides and serve hot.

SCALLOPED CANNED CORN.

Roll crackers fine and put a layer in the bottom of the dish; add a layer of corn and some pieces of butter, pepper and salt; another layer of rolled crackers; then the corn and so on, leaving a layer of crackers on top. Fill the dish with milk as for scalloped oysters and bake in a slow oven one hour.

CREAMED CABBAGE.

Select a small heavy head of cabbage. Remove the coarse outside leaves, cut in quarters and soak for one hour in cold, salted water. Drain and shake; cut off the tough stock and chop the remainder quite fine. Put in a sauce-pan, cover with boiling salted water and boil ten minutes. Drain, add to a cream sauce and serve at once.

CABBAGE A LA CAULIFLOWER.

MRS. D. McNAUGHTON.

Cut the cabbage fine as for slaw; put it into a stew-pan, cover with water and keep closely covered; when tender, drain off the water, add a small piece of butter with a little salt and one-half cupful of cream or milk; let it boil and serve hot.

ESCALLOPED ONIONS.

MRS. F. MACDONALD.

Boil onions till tender, then put a layer of bread crumbs in bottom of baking dish, then a layer of onions sprinkled with salt and pepper and bits of butter, and then bread crumbs and so on till dish is full, bread crumbs on top sprinkled with butter. Pour over milk enough to moisten and bake till brown on top.

LIMA BEANS.

Wash and soak over night; next morning put them on to boil with cold water; when tender, drain and season with salt, pepper and one-half cupful of cream or lump of butter and let simmer for a few moments.

FRIED CUCUMBER.

MRS. J. MANSON.

Slice large cucumbers; dip in egg and crackers or bread crumbs; season and fry in lard until brown.

MACARONI.

MRS. A. W. MUMM.

Boil macaroni in milk and water, half and half, salted; when tender, drain well. Put large bits of butter in a baking dish and strew thickly with grated cheese. Put in a layer of macaroni, then one of butter and cheese until the pan is full. Cover the top with butter and cheese; stir a teaspoonful of made mustard into a gill of cream; pour over the macaroni; bake half an hour and serve at once.

ASPARAGUS.

Cook only the tender white heads; cut them of equal lengths and boil in water with a little salt till tender. While the asparagus is cooking, prepare some nicely toasted bread; lay the asparagus on the toast and season with salt, pepper and plenty of butter or scalded cream.

NOODLES.

MRS. J. MORTENSON.

Take two cups of flour; make well in centre; into that drop four eggs and eight tablepoonsful of milk. Cut with silver knife to a light dough, adding as much more flour as will work in; now lay the dough on the bread board and work with your hands, using more flour until you have a stiff, dry dough, then cut into four parts, rolling the first into a sheet as thin as paper; hang over edge of table to dry; when last one is rolled, the first will be ready to cut into quarters, laying one over the and roll together; cut into narrow strips (about one-eighth of an inch wide,) now scatter them lightly over the board; let them dry thoroughly, then put them into a kettle of boiling salted water; boil one-half hour; turn into collander and drain; put into a dish; pour over them two tablepoonsful of toasted bread and butter crumbs and serve hot.

MACARONI AND TOMATO SAUCE.

MRS. D. E. ALTENBURG.

Divide half a pound of macaroni into four inch pieces; put it into boiling salted water enough to cover it. Boil from fifteen to twenty minutes; then drain. Arrange it neatly on a hot dish and pour tomato sauce over it and serve immediately.

TOMATO SAUCE.

Take a quart can of tomatoes, put it over the fire in a stewpan, put in one slice of onion and two cloves, a little pepper and salt. Boil about twenty minutes; then remove from the fire and strain it through a sieve. Now melt in another pan an ounce of butter, and as it melts, sprinkle in a tablepoonsful of flour. Stir it until it browns and froths a little. Mix the tomato pulp with it, and it is ready for the table.

SUCCOTASH.

MISS RICE.

Boil one pint shell beans one-half hour. Add three pints sweet green corn cut from the cob and cook half an hour longer and season with butter and salt. Cream if convenient.

CREAM COLD SLAW.

MISS RICE.

Chop cabbage fine and season with salt. Pour over the following. Two tablespoonsful whipped thick cream and two tablespoonsful of sugar, stirring together, then add four tablespoons vinegar, and beat well together. This is enough for nearly a quart of cabbage after it is chopped.

BAKED MACARONI AND TOMATOES.

Put macaroni in a saucepan with enough boiling water to cover. Put a layer of boiled macaroni in baking dish and a layer of fresh tomatoes, (canned can be used) bits of butter, a little salt and pepper, and repeat until the dish is full and bake.

PARSNIP FRITTERS.

MISS RICE.

Wash and scrape three large parsnips clean. Cut lengthwise in halves and boil one hour, or until tender. Mash fine; add two well beaten eggs, one-half teaspoon salt, saltspoon pepper, two tablespoonsful milk and one heaping tablespoon of flour. Drop in spoonful and fry brown in hot fat or butter. Salsify fritters are made in the same way.

FRIED EGG PLANT.

MRS. N. CAMPBELL.

Pare and cut in slices half an inch thick. Sprinkle a little salt on each slice and press down for an hour; then rinse in clear water, and dry well in a towel. Dip in egg and rolled cracker and fry a nice brown. Season more if required.

HUBBARD SQUASH.

MRS. N. CAMPBELL.

Cut in large pieces, scrape clean, and bake. When done it may be served in the shell or mashed. It separates easily from the peel. Season with butter and salt. If mashed, smooth nicely on top with a knife and put lumps of butter and dashes of pepper here and there.

CELERY

MRS. N. CAMPBELL.

Cut off green tops, trim off outer leaves, and boil until tender. Season with pepper and salt and serve on toast with melted butter or stew in just enough water to cover; drain and serve in a plain white sauce. The celery will cook in less than one-half hour.

VEGETABLE OYSTER.

MRS. N. CAMPBELL.

Cut into inch pieces and throw into cold water for a short time. Boil the same as green peas. Drain the water off and pour over milk or cream, thickened a little with flour. Season with butter, pepper and salt, let boil up and serve.

CREAMED CARROTS.

MRS. A. H. CLARK.

Select young tender carrots and scrape (not pare them) and cut in thin slices. Boil in boiling salted water until tender. Drain and pour white sauce over them. Turnips may be used in the same way.

SAUCE.

One pint of milk, two tablespoons butter, two heaping table-spoons flour, one-half teaspoon salt and one-half saltspoon pepper.

POTATO PUFF.

MRS. P. J. HOPP.

Two cups of mashed potato, two eggs, three tablespoons of cream, one of butter, salt and pepper to taste. Put the potatoes in a sauce pan and add the yolks, cream and seasoning, stirring constantly over the fire until the potatoes are very light and hot. Take from the fire and stir in carefully the well-beaten whites of the eggs. Put the potatoes carefully in a greased baking dish, or into small gem pans. Bake in a quick oven until brown.

BEAN CROQUETTES.

MRS. P. J. HOPP.

One pint of white beans, one tablespoon of vinegar, one table-spoon of butter and one of molasses, salt and cayenne to taste. Wash the beans and soak over night in luke warm water. In the morning drain, cover with fresh water and boil slowly two hours. When done press through collander, add the other ingredients, mix and stand away to cool. When cold form into small balls, dip first in egg and then in bread crumbs, and fry in smoking hot fat.

BOSTON BAKED BEANS.

MRS. STROWBRIDGE.

Soak one quart of pea beans in cold water over night. In the morning put them into fresh, cold water and simmer till soft, being careful not to boil enough to break; when soft, turn them into a collander and pour cold water through them; place them in the bean pot. Pour boiling water over one quarter of a pound of salt pork; scrape the rind till white; cut the rind in half inch strips; bury the pork in the beans leaving the rind exposed. Mix one teaspoonful of salt, more if needed, and one teaspoonful of mustard with one quarter of a cup of molasses. Fill the cup with hot water and when well mixed, pour it over the beans; add more water to cover them; keep them covered till the last hour,

then lift the pork to the surface and let it crisp. Bake eight hours in a moderate oven.

POTATO CHIPS.

ELLA L. BEDELL.

Slice potatoes thin and place in cold water for a short time; put to dry between cloth; fry in hot grease, stirring frequently; when brown enough, take out in collander to drain; salt them when cool. Can be served cold or warm.

SALADS.

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

MAYONNAISE DRESSING.

TABLE TALK.

Before beginning the dressing, chill the plate, eggs and fork. Put the yolks of two eggs in a soup plate; add one-half saltspoonful of salt and stir with a silver fork until the yolks are well broken and mixed; add the oil drop by drop at first being careful to always stir in the same direction, adding a drop of vinegar when needed, that is when the mixture looks oily. As the emulsion becomes thick, the oil can be added faster, always stirring, not beating, and adding only acid enough to keep the dressing from separating. Two eggs will easily take one pint of oil. When finished it should be thick and smooth. Season with salt and red pepper and lemon juice if necessary. A perfect mayonnaise should not be strongly acid as that destroys the flavor of the oil.

FRENCH DRESSING.

MRS. J. MORTENSON.

One tablespoonful vinegar, three tablespoonsful olive oil, one-half teaspoonful salt, one-quarter teaspoonful black pepper. Put the salt and pepper in a bowl; add gradually the oil; rub and mix until the salt is thoroughly dissolved, then add by degrees the vinegar; stir continually for one minute and it is ready for use.

SALAD DRESSING.

MARGARET HUNTINGTON.

A teaspoonful mustard, two tablespoonful sugar, one egg, butter size of walnut, one-third cupful vinegar. Work mustard, sugar, salt and butter together thoroughly; add beaten yolk; then vinegar. Stir while cooking; when it begins to thicken, stir fast; when it is thick take it off. Do not let it cook too long or it will curdle. Have ready the beaten white and pour on mixture as you would for boiled frosting. Just before mixing the salad add a third of whipped cream.

SALAD DRESSING.

The yolks of three eggs beaten, four tablespoonsful of melted butter beaten into the eggs, one tablespoonful of sugar, one tea-

spoonful of mustard, salt and pepper to taste, the yolks of two hard boiled eggs made smooth and stirred in one-half cup of vinegar, the whites of the eggs chopped and put in the salad. This can be used on either potato and celery mixed, or cabbage salad.

CHICKEN SALAD.

JENNIE ROSS.

Yolks of six eggs well beaten, twelve tablespoonsful of melted butter, three tablespoonsful of sugar, two teaspoonsful of mustard mixed smooth with boiling water, three saltspoonful of salt, one of white pepper; mix all well together, then add twelve tablespoonsful of boiling vinegar or lemon juice. Put in bowl on top of a tea kettle and stir with a spoon until thick as Blanc Mange, when cold, and just before mixing with salad stir in a cup of thick sweet cream. Boil chicken and after taking off all skin and bones, pick the meat in small bits. Have celery washed and dried with a cloth about one hour before salad is to be used, cut celery in small bits with a silver knife; mix with chicken; stir in the dressing.

SALAD DRESSING.

One cupful vinegar, three-fourths cup butter, one-fourth cup sugar, one tablespoon salt, one tablespoon mustard, a little cayenne pepper, one cupful sweet cream. Heat vinegar, sugar, butter, salt and pepper to boiling point and pour slowly over the well beaten yolks and mustard. Cook slowly until thick; strain and seal. Add one cupful sweet cream before using. To whip the cream improves it.

CHICKEN SALAD.

MRS. M. H. BEDELL.

Two pounds shredded chicken, after being boiled and taken from the bones. Same of celery, four hard boiled eggs.

DRESSING.

Yolks of six eggs, quarter cupful of vinegar, one-half cupful of cold water, pepper, salt, sugar and one teaspoonful of dry mustard or two of prepared for seasoning. Cook all slowly, stirring all the time until thick enough. When cold, add one cup of sweet cream and pour over chicken and celery, either slice boiled eggs into the salad or garnish with them, as desired.

LOBSTER SALAD.

One pint of lobster, two heads of lettuce, one-half pint of mayonnaise dressing. Wash lettuce and put in ice water one hour before using. Then put two leaves in form of a shell, and a tablespoonful of lobster to each shell, and a teaspoonful of dressing on top. Garnish with capers.

DRESSING.

One-half cupful of oil, two eggs (yolks only) vinegar to thin, one-half teaspoonful of made mustard, one teaspoonful of salt, quarter teaspoonful of pepper, one-half teaspoonful of sugar, and six drops of Worcestershire sauce. Boil one egg ten minutes, when cold take out the yolk, place in the bowl and when mashed

fine add the other yolk (raw) and stir until smooth, then put in the sugar, salt, pepper, mustard and sauce. When mixed add oil by degrees, and then the vinegar. Put on ice one hour.

OYSTER SALAD.

MRS. DELL EASTMAN, Oconomowoc, Wis.

One can cove oysters, two cupsful rolled cracker crumbs, salt and pepper to taste; cut oysters with scissors in two or three pieces; make a dressing of yolks of four eggs, one spoonful mustard, one cupful milk, one teaspoonful curry powder, one-quarter cupful butter, one-half cup cream, one cupful vinegar. Put on the stove and when boiling add the oysters and crackers; let boil a few minutes; mold and serve cold.

HAM SALAD FOR LUNCH.

Chop fine one pint of ham with one pint of bread crumbs, moisten with milk, about one teacupful add teaspoonful of dry and a mustard little pepper; put into a sauce-pan and thoroughly heat; just before sending to table turn into a platter and slice two hard boiled eggs as a garnish over it; serve hot.

SUEDOISE SALAD.

Mix with two ounces of cooked, chopped beef tongue, two cooked, chopped potatoes, two tablespoonsful chopped apples, one-quarter cupful of cooked, chopped beet and one tablespoonful of cooked, chopped carrot; add two sardines; dress with a tart French dressing and one tablespoonful of chopped parsley.

POTATO SALAD.

MRS. KANOUSE.

Boil the quantity of potatoes, with jackets on; let them get cold; peel, slice or dice them as you like. Season with salt and pepper, sugar and celery salt. For two quarts of potatoes, take four good sized onions and slice, grate or chop them; mix with the potatoes and pour over the dressing, made of eight tablespoonsful of vinegar, two eggs well beaten, two tablespoons of butter. Put this into a double boiler and stir constantly till cooked; let it get cold before mixing; add one pint of thick cream before serving. This salad will keep in a cool place for days before the cream is added.

POTATO SALAD WITH CREAM DRESSING.

MRS. M. P. BEEBE.

Slice cold, boiled potatoes; add a little onion and a little cucumber; seasoned with pepper and salt; stir up slightly with silver fork; pour over dressing when ready.

CREAM DRESSING.

Four whole eggs or yolks of eight, beaten with one pint of thick cream, sweet or sour, one pint of vinegar, butter, size of an egg, one-half cup of sugar, one teaspoonful mustard, and a dash of cayenne pepper. Scald vinegar, mustard, sugar, butter; pour in eggs and cream; mix well and heat till thickened; be careful not

to let curdle; strain through wire strainer. Will keep for a month longer if in a cool place. Splendid for cabbage or salad.

CUCUMBER AND TOMATO SALAD.

MRS. A. H. CLARK.

Place a bed of crisp lettuce in a salad dish; then a layer of sliced cucumbers; then sliced tomatoes, and pour mayonnaise or boiled dressing over the whole. Tomatoes peeled, with part of center taken out and served on a bed of lettuce with a spoonful of mayonnaise on each, makes an attractive salad.

ED. HOME MAGAZINE.—I want to say to those who like cucumbers, but do not like oil on them, that sweet cream is a great addition. If they once try it, I feel sure they will always use it. Cucumbers do not agree with some people when eaten only with pepper, salt and vinegar.—Home Magazine.

SALAD DRESSING.

MRS. F. L. HUDSON.

One cup of vinegar, one cup of water, two tablespoons of sugar, one tablespoon of salt. Let this boil together, then take one tablespoon of mustard and one tablespoon of flour, mixed with a little water and two eggs well beaten and mix all together smoothly. Now stir this with the first mixture. After taking off the fire, add two teaspoons of butter, two teaspoons of milk and a little pepper.

SALMON CHARTREUSE.

MRS. F. L. HUDSON.

Cover one-half box gelatine or (two tablespoons pulverized) with one-half cup of cold water and let it soak half an hour. Put one tablespoon of chopped carrots, same of onion, two bay leaves, a little celery salt in a pint of water and bring to a boil. Add the gelatine and strain. Add juice of one lemon, one-half teaspoon salt, a dash of red pepper. Pour over Salmon in moulds. Stand away to harden. Serve on a lettuce leaf with mayonnaise.

SALAD DRESSING.

MRS. ALBERS.

Heat eight tablespoonsful of vinegar until very hot, but not boiling. Beat four eggs until very light. Pour the hot vinegar into these, stirring all the time. Add piece butter size of walnut. Turn the mixture into a pan. Place the pan into a basinful boiling water. Stir until the dressing thickens. Remove from the stove and stir until cold. Then add one teaspoonful dry mustard, one teaspoon of salt and one teaspoonful of sugar.

TONGUE SALAD.

MRS. A. B. MURRAY.

Chill meat; one-half cup of ham, one cup tongue, one cup celery or cucumber, one-fourth cup of chipped olives, one teaspoon of salt, a little white pepper, a little lemon juice and a little stock. Line bowl with lettuce or parsley and serve with mayonnaise dressing.

SHRIMP SALAD.

MRS. F. P. STONE.

One can shrimps, same quantity of chopped celery. Season to taste. Serve on lettuce leaf with mayonnaise dressing.

FRUIT SALAD.

One quart celery cut small, same quantity of apple, one cup walnut meats chopped and one cup pickled cherries. Use Jennie Ross' Chicken Salad Dressing.

STRING BEAN SALAD.

Select young green string beans; string them and cover with boiling salted water and boil twenty-five minutes or until tender. Drain and cover with cold water and let them stand only till cold. Drain again and dry them. Serve on lettuce leaves with French dressing, to which has been added one-half teaspoon of onion juice.

CABBAGE SALAD.

Beat two eggs light, add one teaspoonful of butter, one of sugar and five of vinegar. Mix well; beat over hot water. Cook, stirring constantly until the dressing is thickened. When done add one-half teaspoonful of mixed mustard if desired and let it cool before serving. Pour dressing over chopped cabbage.

MUSTARD CABBAGE.

Beat one egg with a tablespoonful of sugar; mix one teaspoonful of mustard in one-half teacupful of vinegar; add this to the egg and sugar, and boil until quite thick, stirring all the time; pour while hot over finely cut cabbage, previously salted.

ASPARAGUS WITH FRENCH DRESSING.

MRS. F. P. STONE.

Cool thoroughly a can of asparagus; mix one-third teacupful of vinegar with two-thirds a teacupful of oil, a little salt and pepper, a teaspoonful of onion juice; drain off the liquor from the asparagus; arrange on plates; pour on the dressing and serve.

VEGETABLE SALAD.

This is an excellent method of using the remnants of vegetables left from dinner of the day before—the half a dozen slices of boiled beets, the two or three cold boiled potatoes and onions, the saucerful of beans or green peas. Slice the potatoes and onions and heap all the vegetables together upon leaves of lettuce. Pour over them either a mayonnaise or a French dressing. Almost any cold vegetable may find a place in this salad.

WALDORF SALAD.

Take equal quantities of celery, and chopped raw, sour apples, dressed with the following dressing. One egg, two tablespoonful of mustard, butter size of a walnut, one-third cup of vinegar or lemon juice; work sugar, mustard, butter and salt together thoroughly; add the beaten yolk and vinegar. Stir while cooking;

watching carefully to prevent it from curdling; when thick enough, pour slowly over the beaten whites. Just before mixing the salad add a third of whipped cream.

FRUIT SALAD.

Fruit salad can be made of several different kinds of fruit combined, or of only one, served with the following dressing: One-half cup sugar and two tablespoonsful water and one-half cup of any acid fruit juice, pine apple or cherry being preferred. Put the sugar and water over the fire, stir until dissolved, boil five minutes, take from the fire, add the fruit juice, pour over the fruit and set aside to cool. Serve in sherbet glasses.

CHAFING DISH.

"Blessed if I don't think that wen a man's werry poor he rushes out of his lodgings and eats oysters in regular desperation.

CHINESE EGGS.

MISS HUNTINGTON.

Boil six eggs slowly for twenty minutes, remove the shells and cut the eggs into slices. Put one tablespoonful of butter and one of flour rubbed together in the chafing dish, add carefully one gill of white stock and one gill of milk, stir until thick. Season with one-half teaspoonful of salt, one-quarter teaspoonful white pepper, one tablespoonful chopped parsley. Stir in the sliced eggs carefully. Serve steaming hot on toasted wafers or thin slices of toast.

CHEESE FONDU.

MISS FOSTER.

One-quarter pound cheese, six eggs, three tablespoonsful butter, one teaspoonful salt, one-eighth teaspoonful pepper, four slices toasted bread. Grate the cheese, beat the eggs light, and add them to the butter, cheese and seasoning. Turn the mixture into the chafing dish with the water bath underneath. Stir until the cheese is melted and the mixture smooth and creamy. Have the toast cut in eight parts, and laid upon a hot platter. Pour the fondu over it and serve immediately.

WELSH RAREBIT.

MISS MANSON.

Three pounds of cheese, one egg, scant half teaspoonful mustard, a pinch of red pepper. Grate the cheese and melt in the chafing dish with enough cream and olive oil to render smooth. Have ready the egg beaten with the mustard and red pepper. When the cheese mixture is smooth, add the egg and seasoning, stirring constantly. When they are well blended and the mixture is smooth and creamy, serve at once on hot toast.

SARDINE SANTI.

MISS FOSTER.

Select good sized boneless sardines. Lay them on tissue paper to free them from oil, and carefully scrape off the skin without breaking the fish. Melt a tablespoonful of butter in the blazer, lay on the fish and cook about three minutes, turning them once. When they are done squeeze over them a few drops of lemon juice, dust very lightly with cayenne pepper and serve on toast.

BROILED OYSTERS.

MISS F. FOSTER.

Select large, plump oysters, rub the bottom of the blazer with butter and when it is hot lay in the oysters. They will brown very quickly, and must be watched closely, and turned promptly or they will scorch. Should they stick to the pan, add a little more butter.

LITTLE PIGS IN BLANKETS.

MISS FOSTER.

Choose large, plump oysters and wrap about each one a thin slice of corned pork or fat bacon, pinning it with a wooden toothpick. Lay them in the heated blazer and cook until the pork or bacon is crisp.

LOBSTER A LA NEWBURG.

MISS FOSTER.

One pint lobster, one-half pint cream, yolks of three eggs, one-half teaspoonful of salt, pinch of red pepper. Put the cream and beaten yolks together in the chafing dish, over boiling water and cook, stirring constantly until the sauce thickens. Put in the lobster, let it become heated through, season and serve.

LOBSTER NEWBERG.

Put into the chafing dish one tablespoonful of butter and one of sifted flour. Add to this one tablespoonful of Worcestershire sauce, a little salt. Then add one pint of cream and yolks of two eggs, beaten thoroughly. This must be stirred continually. When it has thickened, add the lobster, cut in small pieces. (Half milk and half cream may be used. When so doing add a little more flour.)

WELSH RAREBIT.

MRS. CHARLES EDGAR.

Into the chafing dish put large tablespoonful of butter. After it has melted, put in one pound of grated cheese. Stir constantly. To the yolk of an egg broken into a cup, add half teaspoonful dry mustard, half teaspoonful Worcestershire sauce, a few drops of tobasco and pepper. Add this to the cheese, let it have one more heating, and pour over toast.

EGGS WITH CHEESE.

MRS. CHARLES EDGAR.

For five eggs use two tablespoonsful of grated cheese, one tablespoonful of butter, salt and pepper to taste. Melt the butter, and the eggs and then the cheese and seasoning, stirring till thick and smooth in a chafing dish.

CREAMED CHICKEN.

MRS. CHARLES EDGAR.

Two cups of cold, cooked chicken cut into small pieces. One cup chicken stock. One cup of milk or cream, two tablespoonsful of butter, one heaping tablespoonful of flour, salt and pepper. Cook the butter and flour together in the chafing dish. Add the stock and milk and stir until smooth. Put in the chicken, salt and pepper, and cook three minutes longer.

PAN ROAST.

MRS. CHARLES EDGAR.

One dozen large oysters. One-half pint oyster liquor. One tablespoon of butter, salt and pepper. Melt the butter in the chafing dish, and as it creams add the oysters, liquor, salt and pepper. Cover and cook about two minutes. Put four of the oysters on a thin slice of toast, with sufficient liquid to moisten the toast and serve.

EGGS WITH CHEESE.

MISS CARRIE SMITH, N. Y.

For five eggs, use two tablespoons of butter, salt and pepper to taste. Melt the butter, add the eggs and then the cheese and seasoning, stirring until thick and smooth in a chafing dish.

CREAMED OYSTERS.

MISS CARRIE SMITH, N. Y.

Put a pint of oysters and a pint of milk in a chafing dish. When boiling, thicken with rolled crackers, season with salt and pepper and a piece of butter the size of an egg.

PUDDING.

"Puddings, my friend, do a mission fulfil.
They add to the dinner and also the bill;
They cause men to wish, with ardor they may
That the meal which foretells them, came three times a day."

WHOLE WHEAT PUDDING.

MRS. B. W. SMITH.

Two cupsful whole wheat flour, one-half teaspoonful salt, one-half teaspoonful soda, one cupful sweet milk, one-half cupful molasses, one cupful stoned dates, or figs are the best. Steam two and a half hours. Fruit in the last thing. Serve with whipped cream.

POOR MAN'S PUDDING.

MRS. A. H. CLARK.

One cupful suet, one cupful molasses, three cupful flour, one cupful raisins seeded, one egg, one teaspoonful soda dissolved in a cup of sweet milk, one-half teaspoonful each of cinnamon and cloves and one-fourth of allspice. Steam three hours in a tin pail with cover on. Serve with vanilla sauce.

VANILLA SAUCE.

One-half cupful butter, one cupful sugar, two cupful water, one large tablespoonful flour. Make the flour smooth with part of the water and cook all together over hot water, adding the flavoring last.

CRANBERRY PUDDING.

MRS. HUDSON.

One and a half cupful of sour milk, three-fourths of a cupful of molasses, two heaping cupful of raw cranberries, three cupful of flour, one teaspoonful of soda, one teaspoonful of salt; steam one hour; serve with liquid sauce.

GRAHAM PUDDING.

One cup of molasses, one cup of sweet milk, two and one-half cups of graham flour, one cup of raisins, two even teaspoonsful saleratus, salt, cinnamon and nutmeg; steam three hours; serve hot, with sauce.

SAUCE.

Four tablespoonsful white sugar, two tablespoonsful butter, one tablespoonful flour, white of one egg beaten stiff, add boiling water till cooked; add grated rind and juice of one lemon or vinegar and nutmeg to taste.

PLUM PUDDING.

MRS. J. C. SMITH.

One quart of sweet milk, five eggs well beaten, one-half pound of dark brown sugar, one pound of currants, one pound of raisins, one coffee cup of suet, one tablespoonful of cinnamon, one-half nutmeg; place in cloth "tied side down" covered with boiling water; boil five hours.

SAUCE.

One pint hot water, one-half cup of dark brown sugar, one-half cup of butter, small tablespoonful flour, one tablespoonful of vinegar, one tablespoonful lemon.

SPICE PUDDING.

JENNIE ROSS.

One egg very light, one-half cupful of molasses, one-half teaspoonful of soda, one-half teaspoonful of cloves, one teaspoonful of cinnamon, pinch of salt, one cupful of flour, one-half cup of sweet milk, put in last. Steam two hours. Serve with lemon sauce.

SAUCE.

One and a half coffee cups of sugar and two eggs, beaten to froth, half cup of boiling milk, flavor with juice of one lemon.

MOLDED FARINA.

Scald one cup milk, add one cup water and sprinkle in three tablespoonstul of farina, one teaspoonful salt. When cooked turn into custard cups and cool. Serve cold with cream and sugar.

SNOW BALLS.

MRS. JAS. MONTGOMERY.

Beat the yolk of three eggs light; add gradually, one cupful of granulated sugar, beating all the while; when very light, add two tablespoonstul of milk and one cup of flour. Beat the whites to a stiff froth; add quickly to the batter with one rounded teaspoonful of baking powder. Fill well buttered cups two-thirds full and steam twenty minutes. Roll in powdered sugar and serve with foamy sauce.

FOAMY SAUCE.

Beat one-half cupful of butter to a cream with one cupful powdered sugar; beat until very light and white; then add the un-beaten white of one egg; beat the mixture till very light. Stand over boiling water; add gradually one-half cup boiling water, two tablepoonsful lemon juice or flavor with vanilla, stir until frothy and serve at once.

BROWN PUDDING.

MRS. G. A. BROWN.

One egg, beat very light, one-half cupful molasses, one cupful flour, one-half teaspoonful soda, one-half teaspoonful cloves, two teaspoonsful cinnamon, one-half cup sweet milk, pinch of salt. Steam two hours.

SAUCE.

One-half cupful butter, one cupful sugar, one egg. Flavor or use lemon juice. Before serving, pour over mixture one cupful of boiling water and let come to a boil.

HONEY COMB PUDDING.

MRS. IRELAND, Ely, Minn.

One-half cup of sugar, one-half cup of flour, one-half cup of milk, one cup of New Orleans molasses, two ounces of butter, four eggs, one-half teaspoonful salt, one desertspoonful soda. Bake or steam three-quarters of an hour. Serve with hot sauce.

BAKED APPLES.

MRS. A. S. BADGER.

Pare and core, without cutting, nice tart apples; chop hickory nut meats fine, chopped raisins can be added if desired, fill apples and bake.

MOUNTAIN DEW PUDDING.

MRS. A. S. BADGER.

One pint of milk, yolks two eggs, two tablespoonsful of cocoa-nut, one-half cupful of rolled cracker crumbs, one teaspoonful of vanilla or lemon. Bake half an hour. Beat the whites of the eggs; sweeten and flavor. Spread over the top and brown in the oven.

SPONGE CAKE PUDDING.

MRS. A. F. DAVIS, Fayette, Mo.

Butter six or eight slices of sponge cake; place them in the pudding dish; make a custard of four eggs to a quart of sweet milk; flavor and sweeten to taste; pour over the cake and bake half an hour; the cake will swell and fill the dish.

LOVE PUDDING.

Beat two eggs very light, also beat a teacupful of sifted flour with a little milk, taken from a pint. Stir slowly in the rest of the pint of milk, salt and eggs; beat again and pour in buttered dish suitable to send to table. Bake twenty minutes in a hot oven. Serve with sweet cream or foaming sauce.

FOAMING SAUCE.

Beat the whites of two eggs to a foam, but not stiff, stir in a cupful of powdered sugar and a tablespoonful of lemon juice, and lastly pour slowly in a cupful of boiling milk; stir continually while pouring; serve immediately.

CHOCOLATE PUDDING.

MRS. FITZGERALD.

One quart of milk, three tablespoonsful of sugar, four tablespoonsful of cornstarch, two and a half tablespoonsful of chocolate; scald milk over boiling water, before it thickens, add chocolate dissolved in boiling water used with whipped cream.

CHOCOLATE PUDDING.

JENNIE ROSS.

Seven tablespoonsful of stale bread crumbs, one cupful of sugar, one quart of milk, three tablespoonsful of grated chocolate melted in oven, then beat in yolks of three eggs and a teaspoonful of vanilla. Bake about fifteen minutes use whites of eggs for frosting.

LEMON RICE PUDDING.

MRS. D. McNAUGHTON.

Stew a quarter of a pound of rice in one pint of milk till tender, add three ounces of butter, two ounces of sugar, the yolks of two eggs, juice and rind of one lemon, beat well and bake in a pudding dish one hour; whip the whites of the eggs; add one teaspoonful of sugar; spread on top and brown in the oven.

LEMON CREAM.

MRS. E. M. KANOUSE.

Into one and a half cups of boiling water, stir two tablespoonsful of cornstarch, wet with water and the juice of one lemon or orange, add the beaten yolks of three eggs and one cupful of sugar. Boil five minutes, then stir in the whites beaten stiff. Pour into small glasses or mould and serve cold with whipped cream. This can be made without the juice, using two cupsful of boiling water and flavor with vanilla.

PRUNE PUDDING.

MRS. J. C. SPENCER, Antigo, Wis.

One-quarter pound of French prunes stirred to a mush, take out the seeds and beat fine. The whites of six eggs beaten thoroughly, stir them both together and bake twenty minutes in a slow oven. Grease the dish well, (it must be an earthen dish) then turn out on a platter and heap a pint of whipped cream around it; sweeten the prunes and cream a little. Do not put the cream around or take out of the baking dish until cold.

BANANA PUDDING.

MRS. J. C. SPENCER, Antigo, Wis.

One pint of water, one cupful of sugar, juice of one lemon. Let this come to a boil and thicken with two tablespoonsful of cornstarch or gelatine; pour this over four sliced bananas. To be served cold with cream.

TAPIOCA CREAM.

BOSTON COOK BOOK.

Soak three tablespoonsful of pearl tapioca several hours in cold water, then put it into one quart of boiling milk and cook half an hour. Beat yolks of three or four eggs with three-quarters of a cup of sugar and three tablespoonsful prepared cocoanut; stir thoroughly and boil ten minutes longer. Pour into pudding dish; beat the whites of eggs very stiff; add three tablespoonsful sugar; spread with cocoanut and brown in oven. Serve cold.

PINE APPLE PUDDING.

MRS. OGDEN, New Sharron, Iowa.

One can pine-apples cut into small pieces, add one cupful of sugar and boil till the juice is like syrup. Dissolve one-half cupful of Coxe's gelatine in hot water, and mix through the fruit. Let it cool; whip a cupful of cream and stir all through.

SPANISH CREAM.

JENNIE ROSS.

One quart of milk; take an extra cupful of milk and soak a box of gelatine; when it is soft, add one cupful of hot water; put the quart of milk on the stove and sweeten to taste; when it is hot, set it to one side and add the beaten yolks of four eggs; then set it on the stove again to thicken; then take it off and add the gelatine

and whites of eggs well beaten; flavor with vanilla, and put in a mould to cool; quarter oranges and decorate top. Serve with whipped cream.

ITALIAN SPONGE.

MRS. J. D. ROSS.

Half pint of new milk, six yolks of eggs made into a custard; add sugar to taste; when cold add half a package of gelatine dissolved in a little hot water, and the whites of the eggs beaten stiff; flavor to taste, and put in mold. Make a mould of lemon jelly, and serve together with thick sweet cream.

APPLE SNOW.

MRS. FRANK OGDEN, New Sharron, Iowa.

Take six apples; stew, cool and put them through a sieve; then whip whites of two eggs, a little sugar, then whip both together till fine.

LEMON BUTTER.

MRS. E. B. MONTGOMERY.

Grated rind and juice of one lemon, one cupful of sugar, one egg, one teaspoonful of cornstarch dissolved in a little water. Stir all together and boil a few moments.

BIRD'S NEST JELLY.

Peel and core carefully six apples; cover closely the bottom of a shallow dish and fill the cores with sugar, and bake until the apples are soft and tender. Soak one-half package of Plymouth Rock gelatine one-half hour in one-half pint of cold water, and then add one pint of hot water to dissolve it. Sweeten and flavor to taste. When it begins to thicken pour the whole over the soft apples and set in a refrigerator to cool and harden. Serve with grated nutmeg, sugar and cream. Especially nice with whipped cream.

VELVET CREAM.

Soak one-half package of Coxe's gelatine in one cupful cold water one-half hour. Place the bowl in another of hot water till the gelatine dissolves, add one and one-half cupfuls sugar and a little essence of lemon, orange or other flavor, set aside till it begins to thicken, add one and one-half pints of cream and beat till stiff enough to just drop from the spoon, put in a mould or dish and set on ice till ready to serve.

FRUIT JELLY.

MRS. C. J. WINTON.

One box gelatine, two cupfuls sugar, juice of two lemons, twelve English walnuts, three bananas and figs, one-quarter pound dates and candied fruits of any kind cut in small pieces. Dissolve gelatine in one pint of cold water; let it stand one hour; add one pint of boiling water, sugar and lemon; put a little at a time in a mold, then add fruit; let it stand until it stiffens, then add more juice and fruit until mold is filled, use two or three lemons and

two oranges for flavoring. Make the day before wanted and it will be much nicer.

CARAMEL CUSTARD.

BLANCHE ARMSTRONG.

Six eggs, one quart of milk, sugar to taste; flavoring. Beat the yolks and whites separately until very light. Let the milk come to a boil, then add it to the eggs; stir well and put in one tablespoonful of sugar. Take five tablespoonsful of sugar and place in a pan, set on stove and stir till sugar is melted and makes a thick brown syrup. Set this in a pan half full of hot water and strain the custard into it. Put the pan in the oven and bake till a knife can be put in and taken out clean. (about twenty minutes). Very nice baked in cups, sugar and little essence of lemon, orange or other flavor, set aside till it begins to thicken, add one and one-half pints of cream and beat till stiff enough to just drop from the spoon, put in a mould or dish and set on ice till ready to serve.

FRUIT JELLY.

MRS. C. J. WINTON.

One box gelatine, two cupsfuls sugar, juice of two lemons, twelve English walnuts, three bananas and figs, one-quarter pound dates and candied fruits of any kind cut in small pieces. Dissolve gelatine in one pint of cold water; let it stand one hour; add one pint of boiling water, sugar and lemon; put a little at a time in a mold, then add fruit; let it stand until it stiffens, then add more juice and fruit until mold is filled, use two or three lemons and two oranges for flavoring. Make the day before wanted and it will be much nicer.

CARAMEL CUSTARD.

BLANCH ARMSTRONG.

Six eggs, one quart of milk, sugar to taste, flavoring. Beat the yolks and whites separately until very light. Let the milk come to a boil, then add it to the eggs; stir well and put in one tablespoonful of sugar. Take five tablespoonsful of sugar and place in a pan, set on stove and stir till sugar is melted and makes a thick brown syrup. Set this in a pan half full of hot water and strain the custard into it. Put the pan in the oven and bake till a knife can be put in and taken out clean, (about twenty minutes). Very nice baked in cups.

HAMBURG CREAM.

MRS. F. P. STONE.

Five eggs, two lemons, one-half pound sifted sugar. Beat the yolks with the juice and grated rind of the lemons, also the sugar; put it on the fire and let it come to a boil, then add hastily the whites of the eggs beaten stiff. Stir all well together; take immediately off the fire and put in glasses. In making this, always use a farina boiler. This recipe will fill eight glasses.

DELMONICO PUDDING.

MRS. D. L. GOODWILLIE.

One quart of milk, three tablespoonsful cornstarch dissolved in cold milk, the yolks of five eggs beaten well, six tablespoonsful sugar; boil three or four minutes; pour into a pudding dish and bake about one-half hour; beat whites of eggs with six tablespoonsful sugar; put over top, and return pudding to oven until it is a delicate brown.

ORANGE PUDDING.

MRS. D. D. FLANNER.

Slice five oranges; put in the bottom of a pudding dish, pour over them one cupful of sugar, take one pint sweet milk and let it come to a boil, then mix one teaspoonful cornstarch dissolved in a little cold milk with the yolks of three eggs well beaten. Mix this in the boiling milk, let it cook until quite thick; then pour over the oranges. Beat the whites of the eggs and put them over the top. It is best served cold.

CORNSTARCH PUDDING.

MRS. D. D. FLANNER.

World's Fair, Woman's Building, 1893.

Four rounded tablespoonsful of cornstarch, thoroughly dissolved in cold water, pour over it a pint of boiling water, place it on the stove, boil until clear, stirring constantly, then add one-half a cup of sugar and a small teaspoonful of vanilla, or other flavoring. Beat the whites of three eggs to a stiff froth, adding a pinch of salt, then add the cornstarch mixture, beating all smoothly. Turn into a mould previously wet in cold water, and place in bottom of refrigerator for couple of hours; remove and garnish with any ripe fruit; dust with powdered sugar and serve with cream or sugar.

WASHINGTON PUDDING.

MRS. D. D. FLANNER.

One-half cupful molasses, one-half cupful sweet milk, two eggs, one cupful flour, scant, one-half teaspoonful soda, one teaspoonful cloves, one teaspoonful cinnamon; steam one hour.

STRAWBERRY SPONGE, (Very Nice)

MRS. J. MORTENSON.

One-half box of gelatine, one pint strawberry juice, one cupful of sugar, one-half pint of boiling water, whites of four eggs. Cover the gelatine with a one-half cupful of cold water and soak one-half hour; then pour over it the boiling water; add the sugar and stir until dissolved; add the strawberry juice and strain into a tin basin; put this basin in a pan of cracked ice, to stand until cold and thickened, stirring occasionally. Then beat to a stiff froth; add the well beaten whites of the eggs and beat until smooth; turn into a fancy mold to harden and serve with whipped cream or vanilla sauce.

APRICOT BAVARIAN CREAM.

MRS. J. MORTENSON.

One pint can of apricots, one-half box of gelatine, one-half pint of cold water, one pint of cream. Cover the gelatine with the water and let soak a half hour. Press the apricots through a collander. Stir the gelatine over boiling water until dissolved. Whip the cream; add the gelatine to the apricots; mix and turn into a tin basin; stand the basin in a pan of cracked ice or snow and stir constantly until it begins to thicken; then add the whipped cream; stir carefully until thoroughly mixed; turn into a mold and stand aside to harden. Serve with whipped cream.

CHOCOLATE BAVARIAN CREAM.

MRS. J. MORTENSON.

One pint of milk, one pint of cream, one-half cupful sugar, one-half box of gelatine, two ounces of chocolate, one teaspoonful of vanilla, one-half cupful of water. Cover the gelatine with the water and let soak a half hour. Whip the cream, grate the chocolate, put the milk on to boil; when boiling, add the chocolate and gelatine; stir until dissolved. Take from fire; add the sugar and vanilla; then turn into a tin basin to cool; stir continually until it begins to thicken; then add the whipped cream; stir carefully until well mixed; then turn into a mould to harden. Serve with whipped cream.

SNOW PUDDING.

MRS. DAN BEAR.

Soak one-half package of pink gelatine one-half hour in one cupful cold water, pour into it one and one-half cupsful of hot water and stir until dissolved, add one cupful sugar and set aside until thick. Beat the whites of three eggs to stiff froth; set the bowl in a dish of cracked ice, and beat the gelatine into the eggs to a strong froth that don't separate; flavor with lemon.

SAUCE FOR PUDDING.

Beat the yolks of three eggs with one-half cup of sugar, one teaspoonful cornstarch, scald one pint of milk and turn into the eggs; strain and heat till thick; stir all the time; add vanilla and a pinch of salt; let it cool; pour over pudding and serve.

CHARLOTTE RUSSE.

MRS. C. J. WINTON.

One-quarter of a box gelatine, one-quarter of a cupful cold water, one pint cream, one dozen lady fingers, one-half cupful powdered sugar, one teaspoonful vanilla, one-quarter of a cupful boiling water. Soak gelatine in cold water until soft; chill and whip the cream; add sifted sugar, vanilla, and pour the one-quarter cupful of boiling water on the gelatine and strain slowly, stirring all the time, into the cream; then stir rapidly until nearly stiff enough to drop; turn into the mold. To line the mold: Butter well, split lady fingers and rub white of egg on the outside and place next the mold.

APPLE PUDDING.

AMERICAN CULTIVATOR.

Pare, core and slice a dozen good-sized apples. Measure a half-pound of brown sugar. Melt four ounces of butter. Cut a stale loaf into thin slices. Grease a baking dish that will hold two quarts, cover the bottom with the slices of bread dipped in melted butter; now cover this with a thick layer of apples and a layer of sugar, and another layer of bread dipped in the melted butter, and so continue until the dish is very full, having the last layer bread. Pack it down well, cover the baking dish with the lid, and bake in a moderate oven two and a half or three hours. Let it stand in the dish fifteen or twenty minutes before turning out. Serve warm, with hard sauce.

PLUM PUDDING.

One cupful butter, one cupful of sugar, half a cupful of cream, a cupful and a half of milk, a cupful of chopped suet, a cupful of raisins (stoned) and currants, half a cupful of candied oranges, cut fine, six eggs well beaten, two grated nutmegs, a teaspoonful of ground cinnamon, half a teaspoonful of ground cloves, bread crumbs. Beat the butter and sugar together to a cream. The bread crumbs should be dried thoroughly and sifted. Beat all well together before adding the bread crumbs, then add enough of them to give proper consistency. Put the pudding into a tin mould (not quite filling it) and boil four hours.

SAUCE.

Cream a half cup of butter, add to it a half cup of sugar, the beaten yolk of an egg, and a little grated nutmeg. Pour on this half a pint boiling water.

ORANGE SHORT CAKE.

To one quart of flour add two heaping teaspoonsful of baking powder, one tablespoonful of white sugar, and a little salt; mix thoroughly while dry. Chop up three tablespoonsful of butter in the flour thus prepared. To one large cupful of sweet milk add one egg. Then put the whole together as quickly and with as little handling as possible. Roll into two sheets, each about half an inch thick. Bake in a well greased pan, laying one sheet on top of the other. When done, and while yet warm, separate them, and put between the two crusts a thick layer of sliced oranges; sprinkle plentifully with powdered sugar, and serve with thick or whipped cream.

PLAIN CHARLOTTE RUSSE.

Take one pint of whipped cream and sweeten and flavor. Dissolve one-half box of gelatine in one cup of water and add one pint of milk. Cool before putting in the cream. Have a dish lined with sponge cake or lady fingers; pour the cream into it and set on ice until ready for use.

TAPIOCA JELLY.

Wash a cupful of tapioca through several waters; soak all night and boil till transparent; add sugar and lemon or orange juice white boiling and put away to cool when done.

MUNSEY PUDDING.

MRS. F. MACDONALD.

A layer of sliced apples, covered thickly with sugar, one cup of chopped beef suet, with a pinch of salt, scattered over the apples and a liberal supply of ground cinnamon, cloves and citron and a layer of rolled bread crumbs, repeating layers until dish is full, bread crumbs on top with little pieces of butter. Moisten with one-quarter cup of water. Bake one hour in a slow oven.

SAUCE.

One cup sugar, one-half cup of butter, one cup of water, one egg, flavor with vanilla. After mixing ingredients, put on stove and stir constantly until it bubbles.

FRUIT PUDDING.

MRS. F. MACDONALD.

Soak one-half package of pink gelatine one-half hour in one cup of cold water, then add one and one-half cups of hot water. Sweeten to taste and set aside to thicken. When partly thick, add two sliced bananas, a few chopped nuts and raisins, or any other fruit. Serve with whipped cream.

ORANGE PUDDING.

MRS. KANOUSE.

One pint water, one cup sugar, juice of one orange. Let come to a boil, add two tablespoonsful cornstarch, (wet in cold water) and small pinch of salt. When thick pour into mould. Serve with whipped cream plain, or flavored with vanilla sauce.

STEAMED FRUIT PUDDING.

HELEN S. WINTON.

One pint flour, two teaspoonsful baking powder, one-half tablespoonful salt, one cup milk, two tablespoonsful melted butter, two eggs, one-half cup sugar, one pint berries or ripe fruit, one cup raisins stoned and halved. Mix baking powder, salt and flour; add milk and melted butter. Beat yolks of eggs; add sugar and beat well into dough; add whites of eggs beaten stiff, then add fruit well rolled in flour. Steam two hours and serve with foamy sauce.

FOAMY SAUCE.

One-half cup butter, one cup powdered sugar, one teaspoonful vanilla, two tablespoonsful fruit juice or syrup, one-quarter cup boiling water, white of one egg beaten stiff. Cream butter; add sugar and vanilla and fruit juice or syrup; add boiling water just before serving. Stir well and add eggs, beat until foamy.

FRUIT PUDDING.

MRS. DAVID B. WINTON, Addison, N. Y.

One pound figs, one cup hot water, one cup sugar, one orange, two bananas, twelve almonds, twelve English walnuts, twelve raisins, twelve Malaga grapes. Pour water on the chopped figs

and cook a few minutes, then add the sugar and cook until it hairs. Pour over the fruit and cool. Add the juice of one lemon and serve with whipped cream.

CARAMEL CUSTARD.

MRS. DAVID B. WINTON, Addison, N. Y.

Four eggs well beaten, four tablespoons sugar, one cup milk, one teaspoon vanilla. Put in small custard cups and bake. Turn out as soon as baked and, when icy cold, pour chocolate caramel over the top.

CARAMEL MOUSSE.

MRS. DAVID B. WINTON, Addison, N. Y.

One-half cup maple syrup, yolks two eggs boiled together until thick like custard. When cool add one-half pint of cream whipped, and the whites of the eggs whipped stiff, beat thoroughly. Put in a mould and let stand for four hours in salt and ice. (I put a strip of cloth buttered between cover and mould that no salt water gets in. I often make and freeze it.)

SOFT CUSTARD.

MRS. EMILY HARTER, Chicago.

One pint milk, three tablespoons sugar, yolks two eggs, one teaspoon cornstarch, one teaspoon vanilla. Cook and add a pinch of salt. Fill sherbet glasses half full and fill with whipped cream in which there is a little sugar. This is a pretty and delicate dessert.

PRUNE PUDDING.

MRS. DAVID B. WINTON, Addison, N. Y.

One pound of prunes cooked until soft in a little water. Take out the pits and beat light. Add the whites of four eggs, well beaten, and the juice of one-half a lemon. Serve with whipped cream.

ST. JAMES PUDDING.

MRS. DAVID B. WINTON, Addison, N. Y.

One cup molasses, one cup sour milk, one-third cup butter, one full teaspoon soda, one teaspoon each of cinnamon and cloves, a little nutmeg, two and one-half cups of sifted flour, Steam three hours and serve.

SAUCE.

One cup white sugar, one-half cup butter, three eggs beaten separately and flavor with vanilla. Cream, butter and sugar; add the yolks, then whites, and lastly the flavoring.

SUET PUDDING.

MISS FRANCES FELLING.

One cup suet, one cup raisins, one cup currants, one cup syrup,

one cup sour milk, two even teaspoons soda, flour enough for a stiff batter. Steam two hours.

ORANGE PUDDING.

MISS FRANCES FELLING.

Peel and cut five sweet oranges into thin slices; take out the seeds, pour over them a coffee cup of sugar, let a pint of milk get boiling hot; add the yolks of three well beaten eggs; one tablespoon cornstarch, made smooth with a little milk. Stir all the time till thickened; then pour it over the fruit. Beat the whites to a stiff froth, adding a tablespoon of sugar, and spread over the top for frosting. Set in the oven for a minute to harden. Eat cold or hot (better cold). Berries or peaches can be substituted for oranges.

GRAHAM PUDDING.

MRS. ERNEST DUNN.

One and one-half cups graham flour (sifted), one cup chopped raisins, one teaspoonful soda, one-half teaspoonful salt, one-half cup New Orleans molasses, one cup sweet milk. Dissolve soda in milk, mix this with molasses, graham and fruit. Turn into buttered mold and steam two hours. Serve with nutmeg sauce.

SAUCE.

One cup sugar, one and one-half tablespoonsful flour, two tablespoonsful butter, one-half teaspoonful salt, one-half nutmeg. Stir together and add one pint boiling water.

TAPIOCA CREAM.

MRS. ERNEST DUNN.

Wash four tablespoonsful tapioca. Soak over night in one-half pint water; add one quart sweet milk, yolks of four eggs, one-half teaspoonful salt, one cup sugar. Beat well, place in double boiler over moderate fire, stirring constantly, until it thickens as soft custard. Remove and then beat in the whites of eggs beaten to a stiff froth; add one teaspoonful vanilla. Pour in dish to cool.

CHERRY PUDDING.

A. B. M.

In two heaping cups of flour, mix two heaping teaspoons baking powder, one tablespoonful melted butter, three-quarters of a cup sweet milk in which one cupful of cherries, either canned or fresh, has been stirred. Stir in the dough; add a little salt and steam one hour.

SAUCE.

One cup boiling water, one-half cup cherry juice thickened with two tablespoonsful flour. One-half cup butter and one cup sugar, creamed together. Stir in cherry juice and water and cook well together in double boiler.

PASTRY.

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

BAKER.—Your pie crust would, perhaps, be a greater success if you would sift your flour just before using. The sifting process is not merely to rid one's self of lumps and foreign substances that may have crept into the meal, it is to lighten up the whole mass. Therefore if done too long before use, the flour has a chance to settle and pack again.

PIE CRUST.

Three cupsful flour, one cupful lard, one-half cupful butter, one-half teaspoonful baking powder; rub these together and wet with ice water; stir with silver fork; wet a little at a time and put to one side till all is moistened; then take out at one time what is needed for one crust, handle as light as possible.

PUMPKIN PIE.

MRS. CARRIER.

One pint stewed pumpkin, stewed till brown, one egg, two tablespoonsful molasses, one-half pint milk, one-half pint thin cream, one-half cupful sugar; season with ginger and cinnamon.

PUMPKIN OR SQUASH PIE.

MRS. B. H. CONLIN.

Peel and boil the pumpkin or squash with just enough water to keep from burning, until tender; drain it very dry and mash it through a collander, or it may be steamed; then drain it through a collander. To one quart of mashed pumpkin, allow one quart of milk and six eggs. Put the milk on to boil; mix smooth a generous half cupful of flour in a little cold water and stir it into the boiling milk; let it cook about three minutes or until thick, stirring all the while; then mix this while hot with the pumpkin; add one-half nutmeg, grated, one teaspoonful ground cinnamon, one teaspoonful ground ginger, one-half teaspoonful ground mace, one-half teaspoonful cloves, one-half teaspoonful salt, one large tablespoonful butter, grated rind of one lemon and half the juice. Sweeten to taste. Bake about twenty minutes. Very good. Will make five large pies.

LEMON PIE.

MRS. E. M. KANOUSE.

Into one and a half cupsful of boiling water stir two tablespoonsful of cornstarch, wet with water, and the juice and rind of one lemon; add the beaten yolks of three eggs and one cupful of sugar. Boil five minutes, then stir in the whites, beaten stiff. Pour out immediately into a baked crust that has become cold and cover with the beaten whites of two eggs. This makes one large thick pie or two small ones.

LEMON PIE.

MRS. F. PEASE.

One whole egg and the yolks of two, one cupful sugar, one heaping tablespoonful cornstarch, grated rind and juice of one lemon, one cupful boiling hot water; beat eggs thoroughly; mix sugar and cornstarch together; add to the eggs; add the rind and juice of the lemon; and last the boiling water. Put in oat meal steamer and cook till thick, stirring often to prevent being lumpy. Have the crust well baked; pour in the cooked custard. Beat the whites of two eggs; stir in two tablespoonsful of pulverized sugar; spread over pie; put in oven and brown nicely.

LEMON MINCE PIE.

ELIZA F. KNOX.

Grate the outer rind off one lemon into a stew pan. Squeeze the juice and chop the balance fine with one cupful seeded raisins, one cupful light brown sugar, one cupful hot water, one tablespoonful flour mixed with a little cold water, a good sized lump of butter. Boil all together three minutes, stirring constantly. Bake with two crusts. This will make two pies.

RHUBARB PIE.

MRS. J. MORGAN.

Slice the pieplant; put it on the bottom crust. Beat one egg, one cupful of sugar and one tablespoonful of flour together, and pour on it. Put top crust on and bake.

PRUNE PIE.

MRS. J. W. HULL, Whitewater, Wis.

One cupful of stewed prunes, stoned and chopped fine, one level teaspoonful cornstarch, dissolved in a little cold water, to which add three-quarters cupful boiling water, juice of one-half lemon, nearly one cupful sugar; beat well together and bake with two crusts.

MINCE MEAT.

MRS. J. MORTENSON.

Two pounds of beef, two pounds of beef suet, two pounds of layer raisins, two pounds currants, picked, washed and dried, one nutmeg, grated, one-quarter of an ounce of cloves, one-half pound of candied lemon peel, six pounds of apples, two pounds of Sultana raisins, two pounds of sugar, one-half ounce of cinnamon, one-quarter of an ounce of mace, one teaspoonful of salt, juice and rind of two oranges, juice and rind of two lemons. Cover the meat with boiling water and simmer gently until tender, then stand away until cold. Shred the suet and chop it fine. Pare, core and chop the apples. Stone the raisins. Shred the citron. When the meat is perfectly cold, chop it fine and mix all the dry ingredients with it; then add the juice and rinds of the lemons and oranges; mix well and pack in a stone jar; cover closely and stand in a cool place. Mince meat made by this recipe will keep all winter. When ready to use, dip out the quantity desired, and thin with cider.

STRAWBERRY SHORT CAKE.

MRS. E. M. KANOUSE.

One pint flour, one teaspoonful baking powder, two-thirds cup butter and lard, one-quarter teaspoonful salt; rub these together and mix with fork, using ice cold milk; handle as little and lightly as possible; divide and bake in two layers. When baked spread with butter, and cover with the berries which have been crushed and sweetened to taste.

MARLBOROUGH PIE.

MRS. DAVID B. WINTON, Addison, N. Y.

One cup grated sour apple, one cup milk, one cup butter, one and one-half cups sugar, two eggs well beaten, rind and juice of one lemon. Bake with under crust.

PUMPKIN PIE.

MRS. HUDSON.

One cup of sweet milk, one cup of stewed pumpkin, one-half cup of sugar, two tablespoons melted butter, one tablespoon ginger, two eggs, well beaten, one teaspoon of cinnamon and a pinch of salt.

MOCK MINCE PIE.

MRS. HUDSON.

Six butter or four Boston crackers, two cups of hot water, one cup of molasses, two cups of sugar, one cup of raisins, chopped, one-half cup of butter, one-half cup of vinegar, tablespoon each of cinnamon, cloves and nutmeg.

LEMON PIE.

MRS. JOHN W. ORR, Milwaukee.

To grated rind of one lemon add two cups of cold water, and place on stove to boil. In the meantime take one cup sugar, three eggs, butter size of a walnut, two heaping tablespoonsful flour mixed with sugar, while dry, and juice of lemon. Mix well together, then stir into the boiling water and cook till it thickens. Have the crust ready baked and pour mixture in as soon as cooked. Save whites of two eggs, beat to a froth and add one tablespoon sugar and one-half teaspoon vanilla. Spread over the pie and set in the oven to brown.

ICES.

Trifles, light as air.

ICE CREAM.

MRS. F. L. HUDSON.

Two and one-half cupsful milk, one and one-half cupsful sugar, three eggs; heat to a boiling point; let it cool; add one cupful cream, whipped, one tablespoonful of vanilla; mix all together and freeze. This will make two quarts of cream when frozen.

PLAIN VANILLA ICE CREAM.

MRS. H. S. MANSON.

One quart cream, one pint milk, one tablespoonful vanilla; sweeten with pulverized sugar; mix uncooked and freeze.

ICE CREAM.

MRS. WHITE'S COOKING SCHOOL.

One pint of milk or two full cups, one and one-half cupsful sugar, two tablespoonsful flour, two eggs, one quart cream, one tablespoonful extract vanilla; beat the eggs lightly, add the sugar, then the flour. Mix with the milk which is at a boiling point, in a double boiler. After it thickens let it boil twelve minutes, then put it away to cool; then add one quart of cream and flavor to suit taste. Strain and freeze.

PINE APPLE SHERBET.

MRS. J. MORTENSON.

Put one quart of water, with one and a half pounds of sugar, over the fire to boil. Boil five minutes. When cold, add juice of two good sized lemons and one quart grated pine apple. Turn into the freezer and stir until frozen. Beat the white of one egg to a stiff froth; add to it one tablespoonful powdered sugar; beat again. Remove the dasher, stir in the egg, and repack. Stand aside for two hours to ripen.

SHERBET.

MRS. J. A. PORTER.

For one gallon of sherbet use one quart of sugar, one quart of water, four lemons, four oranges, one-half pound candied cherries cut fine, whites of two eggs stiffly beaten. Dissolve the sugar in the quart of boiling water and let it boil to a syrup, (not too thick.) Pour this over the juice of the oranges and lemons. Strain it into the freezer; add enough cold water to fill a gallon freezer three-quarters full. When partly frozen add the beaten whites and candied cherries; finish packing and let stand a few minutes before freezing.

LEMON SHERBET MADE WITH MILK.

TABLE TALK.

Make a lemonade of the juice of four lemons, two cupsful of sugar and three cupsful of water. Strain it and add two cupsful milk and freeze.

MILK SHERBET.

TABLE TALK.

Mix the juice of three lemons with two cupsful of sugar; add to it one quart of rich milk and freeze.

ORANGE CREAM.

MRS. FITZGERALD.

Juice of six oranges and grated peel of three, juice of two lemons, one pint of water and one pint of sugar and freeze.

ORANGE ICE.

MRS. A. F. DAVIS, Fayette, Mo.

Eight oranges, one pound sugar, one lemon, one quart and a cupful of water. Make a syrup of the sugar and water; skim it well; cool; add the juice of the oranges; boil up the rinds and strain the water into the syrup, and add the juice and rind of lemon same way and serve.

ORANGE FRAPPE.

Select sweet firm oranges, peel carefully and cut into small pieces; put into a freezer; pack in salt and ice and let stand for two hours. The fruit should be chilled, but not frozen hard. Take out when ready to use; sprinkle with sugar and serve in punch or sherbet glasses.

FROZEN PUDDING.

MRS. RORER'S COOK BOOK.

One quart of milk, twenty large raisins, yolks of four eggs, one-half pound of sugar, two ounces of citron, two dozen of almonds, one tablespoonful of vanilla. Put the milk and raisins in a farina boiler and cook twenty minutes. Beat the yolks and sugar together; add them to the hot milk; cook one minute and strain. When cold add the citron, chopped fine, and the almonds blanched and grated, the vanilla, and, if you have it, an ounce of preserved ginger cut into small slices. Freeze the same as ice cream.

FROZEN APRICOTS.

MRS. WILL LAWRENCE.

Cut one can apricots into small pieces, add one pint of sugar and one quart of water. When the sugar is dissolved, freeze; when partly frozen, add if you like, one pint of whipped cream, measured after whipping. This is delicious without the cream. Peaches, pineapples, cherries and strawberries are delicious when frozen. Vary the amount of sugar as the fruit requires.

FROZEN BANANAS.

MRS. WILL LAWRENCE.

Peel about a dozen bananas and cut them in slices with a silver knife, after which mash them fine. Boil one pint of water and one pound sugar together for about five minutes, strain this and put in the bananas with the juice of two oranges and freeze the mixture. Whip one pint of cream; turn out the fruit; lay the cream over it thickly and serve.

APPLE ICE.

MRS. A. S. BADGER.

Take nice flavored apples; grate them; make them very sweet and freeze. Can use peaches, pears or quinces, instead of apples if desired.

"BOMBE GLACE."

MRS. L. A. SCOTT, Beaver Dam, Wis.

One pint berry juice (raspberry), one pint sugar, one pint water, juice of two lemons. Soak one tablespoonful gelatine (Nelson's), in one-quarter cupful cold water, and dissolve it in one-half cupful of boiling water; freeze stiff; when frozen scoop out the middle; leaving a good lining of the sherbet on the bottom and sides; fill in with the mixture given below and put the sherbet back on top and keep well covered in salt and ice—the dasher must of course be removed. One-quarter box gelatine (Nelson's) soaked in one-quarter cupful cold water dissolved in one quarter boiling water, one pint whipped cream, one-third cupful powdered sugar, one teaspoonful vanilla.

FROZEN OR CHILLED FRUITS.

MRS. A. F. DAVIS, Fayette, Mo.

Ripe fruits sweetened and thoroughly chilled is an acceptable substitute for sherbet or ice cream. The prepared fruit is simply put into the freezer can, minus the beater; the can is surrounded with salt and ice, and left without stirring until the fruit is chilled. It usually takes an hour. Bananas, orange-pulp and pineapples or peaches, are a good combination. Serve with good rich cream.

CARAMEL ICE CREAM.

MRS. DAVID B. WINTON, Addison, N. Y.

One pint milk and a scant cup of flour cooked together on asbestos mat in agate kettle, (put aside and prepare the sugar) two cups granulated sugar put in iron skillet over the fire, stirring constantly to keep from burning. When well browned and melted, add to other mixture, strain and freeze.

FROZEN PUDDING.

MISS FOSTER.

One-half pint milk, bring to a boil in double boiler, add one egg, three-quarters cup sugar, one tablespoon flour, mixed together, cook and stir twenty minutes. Remove from fire and add a tablespoon of gelatine dissolved in a little water. When cold and ready to freeze, add one-quarter pound candied cherries, a handful of almonds chopped, and a pint of cream, ginger if you like. Freeze.

MAPLE ICE CREAM.

PEERLESS FREEZER.

To a cup of rich maple syrup add beaten yolks of four eggs stirring, cook in granite dish until it boils. Strain through fine sieve, then cool. Beat one pint cream, add to it stiffly beaten white of egg. Whip syrup until light, mix all together, then freeze.

MILK SHERBET.

MRS. HUDSON.

Take one quart of milk and almost freeze it. Stir one pint of sugar with the juice of three lemons; add to the milk and finish freezing.

SHERBET THREE OF A KIND.

MRS. C. H. HUDSON, Madison, Wis.

Juice of three oranges, three lemons and three bananas, strained. Three cups of sugar boiled in three cups of water for ten minutes. Whites of three eggs beaten to a stiff froth and added when the sherbet is about half frozen.

CAKE AND ICING.

"I spent the most delightful hour,
Mid sugar, butter and molasses.

COOKIES.

LIDA L. WHEELER.

Two cups sugar, one of butter, one of sour cream or milk, three eggs, one teaspoon soda and one teaspoon lemon. Mix soft, roll thin, sift granulated sugar over them and gently roll it in.

ROCKS.

MISS HARGER.

One and one-half cups of sugar, one scant cup of butter, one and one-half cups seeded raisins, chopped fine, one pound of walnut meats, chopped, three eggs, two tablespoons of sweet milk, one teaspoon of soda, two teaspoons cinnamon, three cups flour. Drop with a teaspoon on the bottom of a dripping pan and bake slowly.

BLITZ KUCHEN.

MRS. J. MORTENSON.

One cupful butter, one cupful of sugar, three-quarters of a cupful milk, two cupsful flour, one teaspoonful baking powder, four eggs, grated rind of one lemon, one teaspoonful ground cinnamon. Melt the butter slowly, let it settle, then use the clear butter and leave the salt out. Stir until the butter congeals; then add alternately and gradually, sugar and eggs; then add milk and lastly flour and one teaspoonful baking powder and grated rind of lemon; spread a quarter of an inch thick in a shallow pan; sprinkle with sugar, cinnamon and chopped almonds; bake and when done, cut into squares or diamonds as desired.

HERMITS.

MRS. RICHARDS, Manitowoc.

Two eggs, one cup sugar, one cup butter, one-half teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon soda, one cup of currants and flour to roll.

CORNSTARCH PATTIES.

MRS. W. T. LAWRENCE.

One cup powdered sugar, three-quarters cup butter, yolks of four eggs, one large cup cornstarch, one teaspoon baking powder,

whites of four eggs. Beat whites and yolks separately, add one teaspoon cold water just before baking. Flavor to taste. Bake in quick oven.

KISSES.

A. B. M.

Beat stiff the whites of seven eggs, stir in lightly one pound of sugar, drop on paper and bake in a very slow oven.

SAND TARTS.

MRS. SOHUS, Lincoln.

Two cups sugar, one cup butter, two eggs, flour enough to roll; take one egg well beaten to wet the top of tarts and sprinkle with sugar before putting in the oven.

CHOCOLATE MACAROONS.

MRS. J. MORTENSON.

One and a half cupsful granulated sugar, sifted, one-quarter pound grated and sifted chocolate, one-half cupful sifted flour, whites of four eggs. Beat whites stiffly, then add all the ingredients and drop on buttered tins with a teaspoon and bake.

ALMOND MACAROONS.

MRS. J. MORTENSON.

One-half pound sifted flour, one-half pound sugar, one-quarter pound butter, one-quarter pound almonds, four eggs, and grated rind of one-half lemon. Stir butter to a cream, add the eggs, sugar, almonds and lemon gradually, add flour and drop with a teaspoon on a buttered tin and bake.

CREAM PUFFS.

MRS. W. O. CARRIER.

One pint boiling water, three-quarters cupful butter, one and a half cupsful of flour, stirred in water while boiling; let cool; then add five eggs well beaten; drop on tins; bake thirty minutes; fill with whipped cream.

CREAM PUFFS.

MRS. J. M. SMITH.

One-half cup butter, one cup boiling water, one cup flour, three eggs. Pour water on butter, let boil few minutes, set where it will keep hot and stir in flour until smooth, cool and add three well beaten eggs, stir until very smooth, drop tablespoonsful on buttered tins, and bake twenty or twenty-five minutes in hot oven. When cool, cut and fill with whipped cream.

CREAM COOKIES.

MRS. A. S. BADGER.

One cupful butter, one cupful sugar, one cupful good sour cream, two eggs, one-half teaspoonful soda; flavor with vanilla; roll thin; bake in hot oven.

HARTSHORN COOKIES.

MRS. M. J. KRISKEY.

One dozen eggs, one pound granulated sugar, one pound butter, and one ounce of powdered hartshorn; flavor with lemon extract.

SUGAR COOKIES.

MISS LATSHAW.

Two cups of sugar, one cup of butter, three eggs, one cup of sour cream, one teaspoon of soda. Roll soft.

GINGER COOKIES.

MRS. BISHOP.

One cupful molasses, one cupful sugar, one cupful butter, two eggs, one teaspoonful soda, two tablespoonsful vinegar and one tablespoonful ginger.

MOLASSES COOKIES.

MRS. CAROLINE McCROSSEN.

One pint molasses, one cupful butter and lard; boil this together two minutes. When cool, add three tablespoonsful boiling water, one tablespoonful soda. Stir into the molasses until it foams. One teaspoonful salt, one tablespoonful ginger, flour to roll.

DELICIOUS GINGER COOKIES.

MRS. W. T. LAWRENCE.

One pint molasses, one cup melted lard, one teaspoonful salt, one tablespoonful ginger, one tablespoonful soda, which beat into molasses until it foams, two eggs, whites and yolks beaten separately, add flour to roll, and alternate flour and whites of eggs.

GINGER CRACKERS.

MRS. REID GOODRICH.

One cup of butter, one cup of sugar, one cup of molasses, three-quarters cup of hot water, one tablespoonful of salaratus, dissolved in the hot water, one-half tablespoon ginger, small piece of alum, dissolved in a little warm water. Roll medium thin, cut in squares and mark with the back of a knife like the old fashioned soda crackers. Put in the pan quite a little distance apart. Bake in a moderate oven.

MAGUERITES.

MRS. PORTER.

Make a frosting as you would for cake, sprinkle chopped nuts in it, and spread on Saratoga wafers. To freshen crackers, warm in the oven a short time before serving.

DOUGHNUTS.

MRS. W. D. MURRAY.

One cupful white sugar, three tablespoonsful melted butter,

three eggs, one cupful sweet milk, three teaspoonsful baking powder, little nutmeg, flour to roll out stiff. Mix the sugar and butter to a cream, add the unbeaten eggs to the sugar and butter one at a time, and beating thoroughly, now add the milk. Put the baking powder in two cupsful of the flour and the nutmeg and add also flour enough to roll out stiff. Fry in hot lard a rich brown and roll in powdered sugar.

FRIED CAKES.

MRS. FRANK PEASE.

One and one-half coffee cupsful of not too sour milk, one small tablespoonful of melted lard, three eggs, one and one-half coffee cupsful sugar, one small teaspoonful of soda, dissolved in sour milk, a little nutmeg and salt, one heaping teaspoonful Royal baking powder. Mix soft.

FRIED CAKES.

MISS FRANCES FELLING.

One cupful of sugar, one cupful of milk, one egg, two tablespoonsful melted butter, one level teaspoon of soda, one small teaspoon baking powder.

FRIED CAKES.

MRS. H. C. RANDALL.

Eight tablespoonsful sour milk, eight tablespoonsful sugar, five tablespoonsful butter, two eggs, white and yolk, beaten separately, one-half teaspoonful soda, flour to roll, cut and dry.

DOUGHNUTS.

MRS. D. A. McCULLOUGH.

Warranted not to soak fat. Two cupsful sugar, one cupful sour milk, one-half cupful sweet milk, two eggs, beaten light, one teaspoonful of soda, the same of cream of tartar and nutmeg, pinch of salt, flour to make a dough as soft as can be handled. Fry in hot fat; turn often while frying.

GINGER BREAD.

MRS. HUDSON.

Two eggs, one cupful molasses, or cupful brown sugar, two-thirds cupful butter and lard, mixed, one teaspoonful soda, one cupful sour milk, three cupsful flour and one teaspoonful of ginger.

SOFT GINGER BREAD.

MRS. H. P. MAYNARD.

One cupful molasses, one half cupful of water, one-half cupful butter, one teaspoonful soda; stir till the mixture foams. When cool add one egg well beaten, two cupsful flour, one teaspoonful ginger.

MRS. E. H. THOMSON'S SOFT GINGER BREAD.

Shanghai, China.

MRS. E. B. MONTGOMERY.

One cupful New Orleans molasses, one cupful sour milk, one tablespoonful ginger, ground, one teaspoonful cloves, two eggs, two tablespoonsful sugar, sufficient flour to make as soft as pound cake batter. Warm molasses, butter and ginger, add the milk, the eggs and flour. One and a half teaspoonsful soda in the milk. Grated rind of two lemons.

MOLASSES CUP CAKE.

Butter one cupful, molasses one cupful, sugar one cupful, sweet milk one cupful, three eggs, three cupsful flour, one large tablespoonful of ginger, salt one teaspoonful, one teaspoonful soda dissolved in the molasses. Mix butter and sugar together well first, then add the other ingredients, eggs well beaten, being last. This is very good.

GINGER CAKE.

MRS. GOODRICH.

One cup of molasses, one-half cup of sugar, one-half cup of melted butter, one cup of sour milk, two eggs, one-half teaspoon of soda, one tablespoon ginger and cinnamon and two heaping cups of flour.

SOFT GINGER BREAD.

MRS. GATES.

One pint of molasses, one cupful sour milk, one cup sugar, one-half cup butter, four eggs, three teaspoonsful soda, one-half teaspoonful ginger, two teaspoonsful cinnamon, two teaspoonsful cloves, two teaspoonsful allspice, one-half nutmeg, flour to make stiff. Drop from a spoon on a greased pan and bake in a quick oven.

GINGER CAKE.

MRS. HAUBERT, Whitewater, Wis.

One egg, one cupful molasses, one cupful sour milk, one teaspoonful soda in milk, a scant one-half cupful melted butter, two cupsful sifted flour, one teaspoonful baking powder in flour, one teaspoonful each of cinnamon and ginger.

FROSTING.

Four tablespoonsful sweet milk, three-quarters of a cupful sugar; boil eight minutes.

MOLASSES CAKE.

MRS. JOHN W. ORR, Milwaukee.

One cup New Orleans molasses, butter size of an egg, one egg, one teaspoonful of ginger, three-fourths cup hot water, one teaspoonful of soda, one and one-half cupsful flour. Bake quickly.

FROSTING.

Beat white of one egg to a stiff froth, add three tablespoonsful of sugar. Place in a double boiler for nearly an hour, stirring occasionally.

COFFEE CAKE.

MRS. ALBERS.

To one pint of luke warm milk, add one square of compressed yeast, dissolved in teacupful tepid water, add flour to make medium batter. When light, add one egg, three-quarters of a cup of melted lard, two tablespoons of sugar, a little cinnamon and salt, with flour enough to stiffen. When light, roll very thin and put in shallow pans. When very light, moisten the tops with milk, then sprinkle with cinnamon and sugar, add bits of butter and bake in quick oven. Must be kept quite warm.

RAISED DOUGH CAKE.

MRS. ELIZA ELLIS.

Three cups bread dough very light, three cups light brown sugar, one cup butter, three eggs, one nutmeg, one teaspoon cinnamon, one teaspoon cloves, one teaspoon soda dissolved in as little water as possible, one pound seeded raisins. After putting in pan, let it stand a few minutes.

CUP CAKES.

MRS. B. H. CONLIN.

One and half cupsful sugar, scant one-half cupful butter, three eggs, one cupful sour cream or milk, one teaspoonful saleratus, one cupful currants, flour enough to make rather stiff batter. Cream the butter and sugar, beat in the eggs; mix the saleratus with one-half the sour milk; add currants last.

SPICE CAKE.

MRS. J. H. NUTTER.

One and one-half cupsful sugar, one quarter cupful butter, three eggs well beaten, three teaspoonsful cinnamon, one teaspoonful cloves, one whole nutmeg, one cup sour milk, one even teaspoonful soda, one cup seeded raisins, one cup dried currants, two cups flour. Flour the fruit before adding and bake slowly from one half to three quarters of an hour.

SPICE CAKE.

MRS. N. CAMPBELL.

One cupful sugar, one-half cupful butter, one cupful sour milk, three-quarters cupful molasses, one egg, one teaspoonful soda, one small teaspoonful cream tarter, one cupful raisins, two cupsful flour, one cupful nuts, one teaspoonful cinnamon, one small teaspoonful salt, one teaspoonful lemon, one teaspoonful vanilla. Frost with chocolate or white icing.

SPICE CAKE.

MRS. H. P. MAYNARD.

One-half cupful butter, one and a half cupsful brown sugar, two eggs, leaving the white of one for frosting, one cupful sour milk, one teaspoonful soda, two and a half cupsful flour, one cupful chopped raisins, one-half cupful hickory nuts, one-half teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful nutmeg. Bake about two hours in a slow oven.

SPICE CAKE.

MRS. G. BROWN.

Yolks of two eggs, one-half cupful molasses, one cupful sugar, one-half cupful sour milk, one-half cupful butter or lard, small teaspoonful of soda, spices to taste, one-half cupful currants, one cupful raisins.

SPICE CAKE.

MRS. PITTS, Owosso, Mich.

One cupful molasses, one cupful brown sugar, one cupful sour milk, one cupful shortening, two and a half cupsful flour two eggs, one teaspoonful soda, cinnamon and cloves.

CHICAGO CAKE.

MRS. GATES.

One cupful sugar, one egg, one-half cupful butter, one cupful buttermilk, one teaspoonful soda, one-quarter teaspoonful cloves, one-quarter teaspoonful cinnamon, one nutmeg, one teaspoonsful lemon extract, one half cake of chocolate, two teaspoonsful baking powder.

POTATO CAKE.

MISS M. A. NASH,

Four eggs, one cupful milk, two cupsful sugar, one cupful butter, one cupful walnuts, one cupful mashed potato, one-half cupful grated bitter chocolate, two cupsful flour. One teaspoonful each ground cinnamon, cloves and nutmeg, two teaspoonsful baking powder. Bake one hour in a medium oven.

POTATO CAKE.

MRS. P. J. HOPP.

One cupful butter, two cupsful sugar, four eggs, one cupful boiled riced potato, one-half cupful sweet milk, two cupsful flour, one square chocolate, one teaspoonful baking powder, one-half cupful cornstarch, cinnamon, nutmeg and cloves to taste, add blanched almonds and citron.

COFFEE FRUIT CAKE.

EMILY CHUBBUCK.

One cupful sugar, one cupful molasses, two-thirds cupful butter, two eggs, one cupful coffee or water, one teaspoonful soda,

one teaspoonful each cloves, cinnamon, allspice, flour to make medium batter, raisins and currants. This is very good without the fruit.

FRUIT CAKE.

MRS. A. F. DAVIS, Fayette, Mo.

One pound butter, one pound flour, one pound sugar, twelve eggs, whites and yolks, one-half pint molasses, three teaspoonsful ground cinnamon, three teaspoonsful ground nutmeg, three teaspoonsful ground allspice, three teaspoonsful cloves, two pounds stoned raisins, two pounds currants and one pound citron. Mix as you would a pound cake, then stir in molasses, then spices, then the fruit floured. The recipe calls for two pounds raisins, currants and one of citron; half the quantity makes almost as good.

FRUIT CAKE.

MRS. A. H. CLARK.

Two cupsful brown sugar, two eggs, one cupful butter, one cupful sour milk, one cupful molasses, two and a half cupsful flour, one teaspoonful saleratus, two pounds raisins, two pounds currants, one-half pound citron, one-half cupful nuts, rinds of oranges or lemons, spices to suit the taste. Bake three hours in a slow oven. Very rich and good, will keep for months.

DRIED APPLE CAKE.

MRS. D. D. FLANNER.

Woman's Building, World's Fair.

Two cupsful dried apples, one cupful molasses, one cupful sugar, one cupful butter, one cupful sour milk, one cupful raisins, (stoned) four cupsful flour, one teaspoonful cloves, (scant) one teaspoonful cinnamon, one teaspoonful nutmeg, one teaspoonful lemon extract, two teaspoonsful soda. Take two cupsful of dried apples which have soaked in a little water all night; chop them and cook until tender with molasses; add the two teaspoonsful of soda and after a few minutes cooking, pour over the butter and sugar, stirring together; add the spices, the extract and sour milk and lastly the flour in which the milk is stirred.

DRIED APPLE FRUIT CAKE.

MRS. DELL McCROSSEN.

One cupful New Orleans molasses, one cupful dried apples, one cupful sugar, one-half cupful buttermilk or sour milk, one-half cupful butter, one egg, three cupsful sifted flour, one teaspoonful soda, one teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful allspice, one cupful seeded raisins, chopped. Soak the apples over night; in the morning chop them a little and simmer in molasses until tender; add the apples and raisins the last thing.

PORK FRUIT CAKE.

MRS. J. MORTENSON.

One pound fat salt pork, chopped fine, one pound raisins, one

pound currants, one-half pound chopped, blanched almonds, one-half pound split almonds, one-half pound citron thinly sliced, one pound brown sugar, two cupsful New Orleans molasses, one cupful of strong, boiling coffee poured over the pork, one cupful butter, four eggs, one teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoon nutmeg, one-quarter teaspoonful salt, four teaspoonsful soda, lemon and vanilla to suit taste. Flour enough for a moderately stiff batter. Flour fruit to prevent settling at bottom.

PLUM CAKE.

MRS. FINLAY McDONALD.

One egg, one cup sugar, one-half cup of butter, one-half cup sour milk, small one-half teaspoon of saleratus, one and one-half cups of flour, one cup raisins, one teaspoon cinnamon, one-half teaspoon cloves.

PORK CAKE.

MRS. E. M. KANOUSE.

One pound salt pork chopped fine, dissolved in one pint boiling water or coffee, two cupsful brown sugar, two cupsful molasses, two tablespoonsful of cinnamon, one tablespoonful cloves, one nutmeg grated, two pounds raisins, one heaping teaspoonful soda, one-half pound citron and seven or seven and a half cupsful flour.

BISHOP'S BREAD

MRS. RICHARDS, Manitowoc.

One cup sugar, three eggs, one and one-half level cups flour, one cup almonds, one cup stoned raisins, one and one-half teaspoons of baking powder.

HASH CAKE.

JENNIE ROSS.

Three-quarters cupful butter, one and a half cupsful sugar, three-quarters milk, two and a half cupsful flour, two teaspoonsful baking powder, whites of five eggs. Bake in three tins.

FILLING.

Three-quarters cupful of stoned raisins and figs, chopped fine together, three-quarters cupful of chopped walnuts. Make a syrup of one cupful of sugar, and cook raisins, figs and nuts in syrup until quite thick; flavor with vanilla. When cold, or nearly cold, put between cakes.

AN EXCELLENT NUT CAKE.

MISS LEAH BEDELL.

Two cupsful sugar and one of butter, well creamed; whites of six eggs well beaten; one and a half cupsful milk; three large cupsful flour, two teaspoonsful cream of tartar, one of soda, all sifted together; add two cupsful of chopped nuts, either hickory or walnut; bake in a slow oven.

HICKORY NUT CAKE.

MRS. PORTER.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, whites of four eggs, one and one-half cups flour, one-half cup cornstarch, one teaspoon baking powder. Mix sugar and butter to a cream, beat eggs to a stiff froth. Sift flour, cornstarch and baking powder together. Add one cup of hickory nuts last.

HICKORY NUT CAKE.

MRS. BISHOP.

Two cupsful sugar, one cupful milk, two thirds cupful butter, three cupsful flour, three eggs, two teaspoonsful baking powder, one cupful of nut kernels cut fine. This is a very fine one.

HICKORY NUT CAKE.

MRS. WM. R. MOSS.

Whites of three eggs, one cupful sugar, one-half cupful butter, one-half cupful sweet milk, one and a half cupful flour, two teaspoonsful baking powder. Bake in three layers.

FILLING FOR CAKE.

One cupful of chopped hickory-nut meats, one cupful cream, one cupful sugar. Boil until thick.

CHOCOLATE CAKE.

MRS. MCEACHRON.

Dissolve two ounces of chocolate in five tablespoonsful of boiling water, cream one-half cup of butter, adding gradually one and one-half cupsful of sugar, add the yolks of four eggs beaten lightly, add the chocolate, one-half cupful of milk, one and three-quarters cupsful of flour, two spoonsful baking powder, one teaspoonful vanilla, beaten whites stirred in carefully. Bake in two layers. Use chocolate frosting.

CHOCOLATE CAKE.

MRS. PORTER.

One cupful of sugar, one-half butter, one cupful milk, two eggs, two and a half cupsful flour, two teaspoonsful baking powder, one teaspoonful vanilla. For half the recipe use two eggs same as above.

CHOCOLATE FILLING.

One cupful sugar, one-half cupful milk, one-half cake of Baker's chocolate, yolk of one egg. Heat till the chocolate is melted, but do not let it boil and when luke warm add it to the dough.

CHOCOLATE CAKE.

MRS. BAENSCH, Manitowoc.

One cupful sugar, one tablespoonful butter, one cupful milk, two cupsful flour, two eggs beaten separately, two large teaspoonsful baking powder. Take one-half cupful or cake of Baker's

chocolate and a small one-half cupful milk, cooked together in a double boiler until like a paste; to this add one cupful sugar and the yolk of one egg. Let cool and stir into the cake batter.

ICING.

One cupful cream, two ounces sugar, two ounces of chopped nuts and the well beaten yolks of four eggs. Cook in a double boiler until thick enough to spread.

LAYER CHOCOLATE CAKE.

MRS. J. C. SMITH.

Two cupful of sugar, one-half cupful butter; mix to a cream. One cupful sweet milk, two and a half cupful sifted flour, whites of six eggs beaten stiff, one-half cupful flour sifted with two heaping teaspoonsful of baking powder; flavor to taste.

CHOCOLATE FILLING.

One and a half cupful grated chocolate, three tablespoonsful cream, one and a half cupful sugar, yolk of one egg. Beat together and put into a kettle of hot water until thick.

DEVIL'S FOOD.

MRS. A. W. MUMM.

One cupful brown sugar, one cupful grated chocolate, one cupful milk; cook these together, then cool and add one cupful brown sugar, one-half butter, one-half cupful of milk, two eggs, one teaspoonful soda, two cupful flour, one teaspoonful vanilla extract. Bake in two layers.

FILLING.

One cupful granulated sugar, one-half cupful cream; boil eight minutes; spread between layers and on top of cake.

CHOCOLATE MARBLE CAKE.

MRS. A. W. MUMM.

Whites of three eggs, one cupful sugar, one-half cupful melted butter, one-half cupful sweet milk, one-half cupful cornstarch, one and a half cupful flour, two teaspoonsful baking powder; flavor as desired. For the dark part take a cupful of the white cake and grate into chocolate till dark enough.

DATE CAKE.

MRS. H. A. SCHMIDT.

One-half pound of grated almonds, one-half pound powdered sugar, one-half pound of dates, cut in small pieces, yolks of six eggs and whites beaten to a stiff froth, one-half teaspoonful of baking powder. Beat the yolks very stiff, add sugar, then almonds, and beaten whites, then baking powder mixed with one tablespoon flour. Bake in a tube pan.

FROSTING.

Boil one cup of sugar, five tablespoons of water to a syrup and pour over two well beaten yolks.

WEDDING CAKE.

MRS. PARDEE.

One pound each of flour and sugar, one-half pound of butter, whites of sixteen eggs. Stir one hour, after all the ingredients are in, with your hands. Vanilla flavoring.

CHEAP WHITE CAKE.

MRS. G. BROWN.

One cupful sugar, one-quarter cupful butter, one-half cupful milk, one and a half cupsful flour before it is sifted, whites of two eggs, one and a half teaspoonsful baking powder. Frost with boiled icing and shredded cocoanut.

FEATHER CAKE.

MRS. H. P. MAYNARD.

One white and two yolks of eggs, one cupful sugar, one-half cupful milk, one cupful flour, one-third cupful butter, one even teaspoonful baking powder; season with vanilla and bake in square tin.

WHITE CAKE.

MRS. FERGUSON.

Whites of four eggs beaten to a stiff froth, one-half cupful butter, one cupful white sugar, one-half cupful sweet milk, one-half cupful cornstarch, one and one-half cupsful sifted flour, two large teaspoonsful of baking powder. Beat the butter and sugar to a cream; sift the baking powder into the flour; put in the whites of eggs the last thing. Do not bake too fast.

WHITE CAKE.

LIDA E. WHEELER.

One cup sugar, two tablespoons butter, one cup milk, two cups flour, or one and two-thirds flour and one-half cup of cornstarch, two teaspoons baking powder and whites of three eggs beaten to a stiff froth.

FIG CAKE.

MRS. FERGUSON.

One-half cupful sugar, teaspoonful of butter, one tablespoonful milk, whites of six eggs or three whole ones, one cupful flour, one teaspoonful baking powder. Bake in layers.

FILLING.

One pound figs chopped fine. Boil till tender and add nearly a pound of sugar and boil till thick.

MARSH MALLOW CAKE.

JENNIE ROSS.

One and a half cupsful of sugar, half cupful butter, half cupful milk, two cupsful of flour, two teaspoonsful baking powder, whites

of four eggs. Make in two layers, color pink if you like. One-quarter box gelatine, soaked four hours in one cupful of cold water. Place on the stove to dissolve; strain and add one pound of fine sugar; beat constantly twenty minutes; flavor with vanilla. Put in greased pan, size smaller than cake pan and put away to set. Then put between two cakes. Frost with plain frosting.

ICE CREAM CAKE.

MRS. W. T. MILROY.

Make good sponge cake, bake half an inch thick in jelly-pans, and let them get perfectly cold; take a pint of thick, sweet cream; beat until it looks like ice cream; make very sweet and flavor with vanilla; blanch and chop a pound of almonds; stir into cream, and put very thick between layers. This is the queen of all cakes.

NEW ORANGE CAKE.

MRS. B. W. SMITH.

Ten eggs, one-half pound flour, one pound sugar, (granulated) juice of one-half lemon. Beat the yolks and sugar together, then add the beaten whites and flour. Bake in a "Turk's Head pan."

BOILED ICING FOR THE SAME.

One pound loaf sugar, whites of three eggs, one orange, one-half lemon.

ROLL JELLY CAKE.

MRS. F. E. CHARTIER.

One cupful granulated sugar, four eggs; beat five minutes; add one cupful sifted flour with one rounded teaspoonful baking powder, four tablespoonsful sweet milk, small pinch salt, teaspoonful lemon extract; beat briskly for five minutes more and bake in a large dripping-pan. When done, spread jelly thinly over the top and roll while hot.

CARAMEL CAKE.

Whites of five eggs, two cupsful sugar, three-quarters cupful butter, two and a half cupsful flour, one cupful sweet milk, three small teaspoonsful baking powder.

FILLING.

One and a half cupsful brown sugar, one-half cupful butter, a pinch cream tarter. Boil till thick; stir till cold; then add a tablespoonful of cream; flavor with vanilla.

WHITE CAKE.

MRS. N. CAMPBELL.

One cup white sugar, one-half cup butter, one and one-half cups flour, good one-half cup milk or water, one and one-half teaspoons baking powder. Whites of four eggs beaten stiff.

CHOCOLATE CREAM FROSTING.

MRS. FLIETH.

One and a half cups granulated sugar; three quarters cupful

milk; flavor with vanilla. Boil between four and five minutes, beat until white. Take a small piece of chocolate, put it in a saucer over a tea kettle and let it melt. Do not stir. Spread on cake.

DELICATE CAKE.

MRS. GOODRICH.

Whites of five eggs, one-half cup of butter, one and one-half cups of sugar, two and one-half cups of flour, three-quarters cup of sweet milk, one and one-half teaspoons baking powder.

JELLY CAKE.

LILLIE B. ROSENBERRY.

One cup of sugar, three tablespoons of butter, three eggs, eight tablespoons of milk, one and one-half cups flour, one teaspoon of baking powder.

WALNUT LAYER CAKE.

MISS FRANCES FELLING.

One cupful sugar, one-half cup of butter, one-half cup of milk, yolks of three eggs and the whites of one, one teaspoon of cream tartar, one-half teaspoon soda, two cups flour sifted with the soda. Bake in three layers.

FILLING.

One cup sugar, one-third cup of water, boil till stiff. Whites of two eggs, one cup of nuts. Take two thirds for inside of cake and put nuts in the other for the top.

MAPLE CARAMEL CAKE.

MRS. AGNES MERCER.

Two cupful flour, one and a half cupful pulverized sugar, one-quarter cupful butter (scant), two-thirds cupful sweet milk, two eggs, beaten separately, one-half teaspoonful vanilla. Cream, butter and sugar, then add yolks of eggs, then milk; stir in flour very lightly; add whites last.

FILLING.

Two-thirds cupful maple sugar, one full cupful brown sugar, four tablespoonsful sweet cream. Simmer altogether slowly for half an hour or until it thickens.

WHIPPED CREAM CAKE.

MRS. E. M. KANOUSE.

Two eggs, one cupful sugar, pinch of salt, one cupful flour, one teaspoonful baking powder. Beat eggs and sugar; add flour and baking powder and lastly one-half cupful boiling water; bake in two layers. Beat one pint of thick cream stiff; add one-half cupful sugar and one teaspoonful of vanilla and put between and on top.

SPANISH BUNN CAKE.

MRS. D. D. FLANNER.

Five eggs, (leaving out whites of four for frosting,) one and a

half cupsful sugar, three cupsful flour, three-quarters of a cupful butter, one cupful sweet milk, three teaspoonsful baking powder, one teaspoonful cinnamon, one teaspoonful cloves, one nutmeg. Bake in three layers with boiled icing filling.

BOILED ICING. (Very fine.)

Mrs. DAVIS, Fayette, Mo.

One pound good white sugar, crushed, not powdered, four very large kitchen-iron spoonsful of water. Boil till all the water is out; then pour slowly on the whites of four eggs, that have been beaten to a stiff froth.

GOLD LAYER CAKE.

Mrs. H. G. FLIETH.

Yolks of eight eggs, one cup granulated sugar, scant one-half cup butter, one-half cup sweet milk, one and one-half cups flour, two teaspoonsful of baking powder, cream butter and sugar thoroughly, beat yolks to a stiff froth and stir thoroughly through; put in milk, then flour, and stir hard. Bake in layers. Oven moderate.

RYE BREAD CAKE.

Mrs. H. A. SCHMIDT.

One and one-half cups sugar, one cup of grated rye bread, moistened with one wine glass full of coffee, one pound (unshelled) walnuts ground, eight yolks beaten with sugar, eight whites beaten to a stiff froth. Add last one teaspoonful of baking powder. Bake in three layers.

FROSTING.

One and one-half cups sugar, moisten with water and boil until threads, whites of three eggs, one-half bar of sweet chocolate, one cup of cocoanut, pinch cream of tartar.

SPONGE CAKE.

Mrs. A. F. DAVIS, Fayette, Mo.

Six eggs beaten together, four cupsful of flour, three cupsful of sugar, one cupful of cold water. Mix sugar and eggs; then two cupsful of flour; then the water; the two cupsful of flour with one teaspoonful of Price's baking powder mixed in; flavor with vanilla.

SPONGE CAKE. (Good.)

Mrs. A. S. BADGER.

Three eggs, beat five minutes; one and a half cupsful sugar, beat four minutes; one cupful flour, beat three minutes; add one-half cupful of cold water with flavoring and a little salt; lastly, add one cupful of flour with two even teaspoonsful baking powder.

HOT WATER SPONGE CAKE.

Mrs. E. D. PARDEE.

Two eggs, one cup sugar, one cup flour, one large teaspoon baking powder, one-half cup of boiling water. Beat the eggs

thoroughly and then add sugar slowly and beat again. Sift the baking powder through the flour, add to the sugar and eggs and lastly add the one-half cup of boiling water. Bake in a long pan thirty minutes in a slow oven.

SPONGE CAKE.

CHICAGO RECORD.

Beat together until smooth and foamy one and one-half cups of sugar, three eggs and pinch of salt. Add slowly one and one-half cups of flour, measured after it is sifted. When all the flour is stirred in smoothly, add one cup (not quite full) of boiling water. Add one teaspoon of baking powder and a half teaspoon of vanilla. Bake in a slow oven sixty minutes.

WHITE SPONGE CAKE.

MRS. M. J. KRISKEY.

Whites of five eggs, one cupful flour, one cupful sugar, one teaspoonful baking powder; flavor with vanilla. Bake in a quick oven.

IMPROVED SUNSHINE.

MRS. H. G. FLIETH.

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

SUNSHINE CAKE.

MRS. M. H. BEDELL.

Yolks of eight eggs, one tumbler of sugar (half granulated and pulverized) beaten very light together; then add the beaten whites of two eggs and one-quarter cupful hot water, to this add two teaspoonsful cream tartar and one of soda, sifted with one tumblerful flour. Lemon flavoring. Bake slowly in a moderate oven.

ANGEL FOOD.

MRS. B. HEINEMANN.

Whites of thirteen eggs; when almost beaten enough, add a pinch of salt and three-quarters of a teaspoonful cream tartar. After the eggs have been beaten to a stiff froth, sift in (very slowly) first one and a half cupsful sugar (sifted seven times) and then three-quarters of a cup of potato flour, beating constantly. Flavor with one teaspoonful of vanilla. Bake three-quarters of an hour in a moderate oven.

ANGEL FOOD.

MRS. M. H. BEDELL.

Whites of eleven large eggs or thirteen small ones, one tumblerful flour, one of pulverized sugar, one teaspoonful cream of tartar;

sift flour, sugar and cream tartar together four or five times, and add slowly to the well beaten eggs; flavor to taste. Bake for fifty-five minutes in a very slow oven.

SILVER BUNN CAKE.

MRS. A. F. DAVIS, Fayette, Mo.

One good pound flour, one good pound sifted white sugar, one-half pound butter, whites of ten eggs, one teacupful cream, two teaspoonsful of Price's baking powder. Stir the butter into the sugar, then the cream; after beating the whites of the eggs to a stiff froth, add them alternately with the flour to the mixture; flavor as you please. I use lemon extract. This is a never failing recipe.

LEMON FILLING.

MRS. CARL KRUEGER.

One cup sugar, five tablespoonsful of water. Boil until it threads, then add juice and rind of one lemon, and two eggs well beaten.

COCOANUT FILLING.

MRS. CARL KRUEGER.

One cup of milk, one teaspoonful of butter, one tablespoonful of cornstarch dissolved in milk, two tablespoonsful sugar. Cook in double boiler, then add two-thirds cup of cocoanut.

NUT FILLING.

One cup nuts, one-half cup sugar, and a very small pinch of salt, one pint milk, one and one-half tablespoons cornstarch. Scald milk and pour in nuts. Then add the other ingredients.

MAPLE CARAMEL CAKE FILLING. (Delicious.)

MRS. DAVIS, Fayette, Mo.

One cupful sweet cream, one and one-half cupsful maple sugar, or light brown sugar, one tablespoonful butter. Boil sugar, cream and butter together for forty minutes and spread between layers and on top.

CARAMEL FILLING.

MISS MAE BEDELL.

Twelve tablespoonsful sugar, twelve tablespoonsful milk. Let this boil all over the dish; then let it boil fast four minutes, and add one-quarter pound melted chocolate after removing from the stove, and stir until hard enough to spread nicely.

APPLE JELLY.

Two tart apples grated, one cupful sugar, one egg, one grated rind and juice of lemon. Boil three minutes and when cold put on cake.

FROSTING WITHOUT EGGS.

MRS. E. B. MONTGOMERY.

To one cupful of granulated sugar, add five tablespoonsful milk. Boil five minutes and stir until cold. Put on a cold cake.

WHITE FRUIT CAKE.

One cup butter, two cups sugar, one cup sweet milk, two and one-half cups flour, the whites of seven eggs, two teaspoonsful baking powder, one pound each of seeded raisins, figs and almonds, blanched, one-half pound of citron—all chopped fine, one teaspoonful lemon extract. Mix well, adding the fruit, well floured, last. Bake two hours in slow oven.

HICKORY NUT CAKE.

Two cups sugar, two-thirds cup butter, one cup milk, sweet, three and one-half cups flour, two teaspoonsful baking powder, one cup of hickory nuts chopped fine, one cup raisins chopped fine, whites of six eggs.

FIG CAKE.

WHITE PART.

Six eggs, white, two cups white sugar, one cup butter, one cup of milk, sweet, three teaspoons baking powder, three and one-half cups of flour.

DARK PART.

Yolks of three eggs, one and one-half cups sugar, one-half cup butter, one-half teaspoon baking powder. Flour to make a stiff batter. Add to this one and one-half cups of raisins, chopped fine and rubbed in flour, and one pound of figs chopped fine and rubbed in flour. Put in the pan a spoonful of each mixture alternately.

TUTTI FRUTTI ICING.

Mix with boiled icing, one ounce each chopped citron, candied cherries, seedless raisins, candied pine-apple and blanched almonds.

CHOCOLATE ICING.

Put in a shallow pan, four tablespoons of scraped chocolate (use Baker's chocolate) place it where it will melt gradually; when melted stir in three tablespoons of cream or milk, and one of water. Boil five minutes. Also one small cup of sugar. Put over cakes while hot.

GELATINE ICING.

Soak one teaspoon gelatine in one tablespoon cold water for one-half hour, then pour over it two tablespoons hot water, add one cup powdered sugar and stir until smooth.

PRESERVES, JELLIES AND PICKLES.

CANNING FRUIT.

MRS. PORTER.

For pineapples and strawberries and all kinds of fruit, except currants and cherries and all fruits that are extra tart take one-third of a pound of sugar for every pound of fruit. For currants and other tart fruits use one pound of fruit to one-half pound of sugar. Before you commence to can, fill a common wash boiler two-thirds full of water and let it come to a smart boil and when

you commence to can, remove it from the stove. After weighing fruit and sugar fill your cold cans two-thirds full of fruit, then make your syrup, allowing one or two cups of water to each quart can, (never let the syrup boil over three or four minutes.) Then fill your cans that have the fruit in with syrup; fill them so they run over. Seal at once and put the cans in the boiler of hot water. After the cans are all in, cover the boiler, let the water become cold before removing the cans (which will be twenty-four hours.) After taking them out of the water, put in a cool place at once. Be sure the water covers the cans.

PRESERVED CITRON.

MRS. J. MORTENSON.

Pare off the outer skin; cut into halves and remove the seeds and cut into small pieces. Put in a stone jar, add a half cup of salt to every five pounds of citron; cover with cold water and stand aside for five hours. Drain and cover again. Soak two hours more, changing the water several times. Dissolve a teaspoonful of powdered alum in two quarts of boiling water; add the citron, bring to the boiling point and drain. Make a syrup from two and one-half pounds of sugar and one and one-half quarts of boiling water; boil and skim. When perfectly clear, put in the citron and simmer gently until you can pierce it with a straw. When tender, lift the pieces carefully with a skimmer, place them on a large plate and stand in the sun one or two hours to harden. Add the yellow rind of one large lemon and the juice of two and a piece of ginger root to the syrup; boil ten minutes and stand aside. When the citron has hardened, put it cold into the jars; bring the syrup to a boil again and strain it over the citron. Watermelon rind and ripe cucumbers may be preserved in the same way.

CITRON PRESERVES.

MISS TREVITT.

Cut the citron into dice; boil in water with a piece of alum the size of a hickory nut until clear and tender; rinse in cold water. Make a syrup of three-fourths pounds of a sugar to a pound of sugar to a pound of citron; boil a piece of ginger in the syrup, then put citron in and boil a few minutes; use one lemon, sliced, to five pounds of citron.

QUINCE AND APPLE PRESERVES.

MRS. ANSON CLARK.

Equal quantities of quince and some apple that will not cook to pieces—sweet apples or Greenings. Pare, cut into eighths, removing cores. Stew gently the quinces first in just enough water to cover until straw will pierce them. Take out with skimmer and spread upon platter. Stew the apples in the same water. They will cook much quicker. Spread also on a platter. With the water in which the fruit has been cooked, make a syrup, not too rich, however, boil up and skim and then return both kinds of fruit to it, boiling very gently until the sugar has penetrated the fruit, and it is a rich color—will be a rich red if the quince are such, but usually an amber. Can boiling hot as you would any fruit.

QUINCE JELL.

MRS. ANSON CLARK.

Take the clear cores and skim and boil thoroughly, strain and add one pint of sugar to one of juice. Boil and skim; try a little in a dish on ice and when thick enough put in glasses.

JELLIES THAT WILL JELL.

MRS. D. A. McCULLOUGH.

Squeeze the freshly picked fruit; add to a pint of juice a pint of sugar; put juice in a preserving kettle to boil, and at the same time put sugar in the oven in large dishes that it may be thoroughly heated but not upon any account let it brown. When juice has boiled twenty minutes remove to a cooler part of the stove and stir in hot sugar until melted, then pour into glasses as quickly or it will be jelly and hard to manage.

GRAPE JAM.

MRS. C. H. MUELLER.

Pulp the grapes, putting the skins in one basin and the pulps in another. Pour the pulps into a porcelain lined kettle and bring to boiling point, then press them through a collander; add skins and measure, allowing one-quarter pound of sugar to every pound of grapes. Put the grapes in a porcelain lined kettle; cover them with the sugar and let them stand an hour or two, then add a quarter teaspoonful alum for each quart of fruit. Stand over moderate fire; boil three minutes; skim and can.

CONSERVES.

LILLIAN L. RICE.

One quart currant juice, one quart raspberry juice, five pounds sugar, one pound seeded raisins, pulp of four oranges, the yellow rind of three lemons, cut fine. Boil three-fourths of an hour and put in jelly glasses.

CURRENT JELL.

MRS. EMILY M. RICE.

Put not too ripe currants on the stove and mash until all are thoroughly mashed; squeeze the juice, weigh and put the juice on the stove and simmer, then skim until clear. Take one pound of sugar to each pound of juice. Put the sugar in an earthen or granite dish, have glasses ready and when juice is clear pour over sugar, stir quickly, and as soon as dissolved put into glasses or it will jell in dish.

AN EXCELLENT SAUCE.

Take two-thirds pieplant to one-third pineapple. Cook the pineapple till soft before putting it with the pieplant, which needs very little cooking; add sugar to taste. Good to use at once or put up air tight for future use.

SPICED PIEPLANT.

LILLIAN L. RICE.

Five pounds of pieplant; four pounds sugar; one tablespoonful each of allspice and cloves, two tablespoonsful cinnamon, teaspoon nutmeg. Boil until thick with water enough to half cover. Put in jelly glasses and cover with paraffine paper. Grapes can be spiced the same way. Remove pulp, scald and put through a sieve, return to kettle and cook same as pieplant; put in glass cans.

BLACKBERRY SWEET PICKLES.

MRS. GEO. BROWN.

Five quarts berries, one quart vinegar, three pounds of sugar, three tablespoonsful cloves, one and a half tablespoonsful cinnamon, one and a half tablespoonsful allspice. Put spices in bag. Boil until thick.

PICKLED APPLES OR PEACHES.

LILLIAN L. RICE.

Seven pounds of fruit, four pounds of sugar, two quarts of vinegar, two ounces cinnamon, one ounce cloves, one ounce allspice, use spices whole. Crabapples can be pickled whole or cut in two, and core taken out; cook until soft. Peaches—rub them with a cloth; stick two cloves in each, put in a jar, pour over vinegar, sugar and spice, boiling hot; turn off vinegar, and bring to a boil and pour over three mornings; can be kept in jar or glass cans.

SMALL VINEGAR PICKLES.

MRS. C. H. MUELLER.

To one gallon jar small cucumbers, (green cucumbers are preferable) one-half pound salt, three-fourths pound small white onions, (to be put in salt with cucumbers,) one-fourth pound horseradish cut up in even sized slices, one pound dried ginger root, one-half ounce whole white pepper, twelve bay leaves, one-fourth ounce allspice, one-fourth ounce white mustard seed. Let cucumber and onion lay in salt twelve hours. Then carefully dry cucumbers with a cloth, put in layers with spices in a stone jar, which must be new and only used for cucumbers. Cover with vinegar and after fourteen days, pour off the vinegar, boil and skim it, when cold pour over cucumbers, put a stone on plate to hold cucumbers down, tie paper on top and put in a cool place.

PEAR PICKLES.

MRS. D. E. ALTENBERG.

Select small, sound ones; remove the blossom end; stick them with a fork; allow to each quart of pears one pint cider vinegar and one and a half cupsful of sugar, put in a teaspoonful of allspice, cinnamon and cloves to boil with the vinegar; then add the pears and boil, and seal in jars.

SWEET CUCUMBER PICKLES.

MRS. C. JUSTINSON.

Take ripe cucumbers, cut out the inside, pare and slice them

in squares an inch or two long and an inch wide, as you fancy. Take seven pounds of this, boil in salt water until tender, then drain. In a porcelain kettle put one quart vinegar, three pounds sugar, one ounce cassia buds, one ounce cloves, one-half ounce allspice. Boil together, then add the cucumber and simmer all two hours.

TOMATO CATSUP.

LILLIAN RICE.

Scald a peck of ripe tomatoes; strain through a sieve. To two quarts of juice, add two and a half tablespoonsful black pepper; same of salt and mustard; one tablespoonful cloves, one pint vinegar. Boil three hours and bottle for use.

RAW TOMATO CATSUP.

MRS. A. B. MURRAY.

One-half peck ripe tomatoes chopped fine; one teacupful chopped onion; three stalks chopped celery, two roots grated horseradish, one teacupful white mustard seed, one teacupful brown sugar, three-fourths teacupful of salt, two red peppers chopped fine, two tablespoonsful ground black pepper, one teaspoonful powdered mace, two teaspoonsful cinnamon, one teaspoonful cloves, one quart cider vinegar. Put mustard seed in a bag. Mix and bottle.

MIXED PICKLES.

MRS. F. L. HUDSON.

Two quarts small cucumbers, one quart small silverskin onions, one quart ripe cucumbers cut in squares, one quart cauliflower, six green peppers sliced. Pour over these scalding hot brine and let stand twenty-four hours. Drain well; heat almost to a boiling point in weak vinegar; drain and put in glass cans. Pour over hot the following paste: Three quarts vinegar, one cupful sugar, one teaspoon red pepper, one-half cupful flour, one ounce tumeric. Put all together and heat scalding hot. Then add five tablespoonsful mustard and one ounce celery seed and seal up hot.

CHILI SAUCE.

MRS. E. B. MONTGOMERY.

Two large onions, twelve large ripe tomatoes, four green peppers, two tablespoonsful salt, two tablespoonsful brown sugar, two tablespoonsful ginger, one tablespoonful cinnamon, one tablespoonful ground mustard, four cupsful vinegar. Chop peppers and onions fine; peel tomatoes and boil all together. Do not boil too long or it will be too thick, put in catsup bottles.

LARGE CUCUMBER PICKLES.

MRS. STEWART.

Slice large cucumbers before too ripe, and to every dozen cucumbers allow two large onions sliced. Put all in layers in an earthen dish, putting salt between each layer, cover and let stand twenty-four hours, drain well and cover with vinegar, let stand four hours, pour the vinegar into a kettle and boil with a little

salt. Add to the cucumbers a small amount of mace, whole peppers and sliced ginger. Pour on the boiling vinegar. Cover close and tie down when cold.

When picking small cucumbers you can keep them for future use by pouring over them scalding hot brine and let stand twenty-four hours, drain well, heat almost to a boiling point in weak vinegar put into a jar and use when a sufficient amount is collected.

CUCUMBER PICKLES WITH SALAD OIL.

MRS. E. M. KANOUSE.

Peel and slice medium sized cucumbers till you have a gallon; then peel and slice one quart small onions. Arrange in layers, sprinkling each layer with plenty salt. Let stand over night and in the morning drain through a collander. Dissolve a lump of alum size of hickory nut, in two quarts of water, rinse and let drain and put in following. One-half cup white mustard seeds, one-quarter cup celery seed, one quart vinegar and one cup olive oil. Mix and seal in jars.

SEEDLESS GREEN TOMATOES.

Take the seeds out of green tomatoes and cut in fine strips until you have six pounds of them. Add four or five green bell peppers, after taking out seeds and cutting fine, two and one-half pounds white sugar, one quart of cider vinegar, one-half ounce cloves, a small quantity of mace. Cook one hour and you will have nice spiced tomatoes.

FRENCH PICKLES.

MRS. D. L. GOODWILLIE.

One peck of green cucumbers, four large onions. Chop fine and salt with a cupful of salt over night. Drain off salt water; add two quarts vinegar, one quart water. Boil ten minutes, drain thoroughly; take three pints vinegar, two pounds sugar, one-quarter pound mustard seed, one tablespoonful allspice, two table-spoonsful cinnamon, one tablespoonful cloves, one tablespoonful ginger, one-fourth teaspoonful red pepper. Mix and boil ten minutes; put up air tight.

CHOPPED PICKLES.

MRS. SPENCER.

One peck green tomatoes, six good sized onions, three red peppers, six or eight stalks celery, one teaspoon cinnamon, one tea-spoon cloves, nutmeg, two pounds brown sugar. Chop tomatoes, onions and celery, soak with salt over night. Drain and add spice and sugar; cover with vinegar and simmer two hours. Put in jars and cover with paper.

PICKLED HASH.

MRS. J. M. SMITH.

To a peck of green tomatoes add one of onions, sliced thin, and put in a weak brine over night. Drain, and take vinegar enough to cover them. Heat it and put in spices, black pepper, cloves, mace and horseradish, grated. Scald for five or ten minutes and put in jars.

CHOPPED PICKLES.

MRS. J. D. ROSS.

Three heads of cabbage, one peck of grated green tomatoes, twenty-five medium sized onions, thirty cucumbers, one pint horseradish, four pounds granulated sugar, one-half pound white mustard seed, one pound ground mustard, one ounce of celery seed, one ounce white pepper, one ounce tumeric, one ounce cinnamon. The tumeric, pepper and cinnamon to be ground. Chop cucumbers, tomatoes, cabbage and onions; salt down in a jar and let them remain over night. Drain, rinse with cold water, and return to jar and let soak two days in water. Drain off water and mix spices and horseradish; add the sugar to one and a half gallons of vinegar; boil and pour over the pickles. Re-boil the vinegar three mornings, when boiling the last time add the ground mustard with one-half pint salad oil and stir in the vinegar.

PICCALLILY.

MRS. F. L. HUDSON.

One peck of green tomatoes, one-half peck of green onions, three large heads of cabbage, six stalks of celery. Chop each separately and add salt to taste. Let it stand over night. In the morning squeeze from the brine and boil one minute in vinegar enough to cover. Let it cool and drain well. Steep five cents worth each of whole cinnamon, cloves and allspice in two quarts of good cider vinegar till you get their strength; then strain out the spices and add two more quarts of vinegar, pour over your pickles and add eight tablespoons of ground mustard, five cents worth of celery seed, ten cents worth white mustard seed, four pounds of brown sugar. Boil thirty minutes. Boil celery in the last vinegar only.

MUSTARD CHOPPED PICKLES.

A. B. M.

To one gallon of chops add one pound mustard, two teacupful sugar, one tablespoonful salt, yolks of seven raw eggs, one-half gallon of vinegar. Mix mustard in one pint of vinegar, then have your cauliflower and cucumbers scalded in salt water. Drain well, then scald in spiced vinegar with tumeric and drain. Put the one-half gallon of vinegar on the stove to warm with a teacupful of butter, salt, sugar and eggs, well mixed; then stir in the mustard. Dissolve one cupful of light jelly in a little of the vinegar and stir it in; now add the chop and let it all cook, but not boil, then remove from the stove and add one bottle of club sauce. Splendid.

CONFECTIONERY.

"All human children have a sweetish tooth."

FRENCH CREAM, OR FONDANT.

MRS. D. McNAUGHTON.

Put one pint of sugar into a small thick saucepan, with half a pint of water, stir well once, then do not stir again, let them boil

rapidly ten minutes, then begin to try the candy. Dip a fork into it without stirring, let the candy run off; if the last drop "hairs," take a teaspoonful, drop it into icewater, and if you can gather it between finger and thumb in a soft ball, it is done. If it should "hair" from the fork with the first drops, or the ball is the least inclined to be hard, it is boiled too long; add a tablespoonful of water and try again. When the candy is ready, pour it gently into a shallow dish and let it cool. When blood warm, if there is a thick crust of sugar over the top, but not beneath, take it off carefully. Perfect candy should not have this grainy surface, and by taking off the top you are saved reboiling it. If, however, the granulation runs through it you must add a gill of water and boil again.

When the candy is milk warm begin to stir it with a spoon; as it stiffens, take pieces of it in your hands, and work it between your palms like bread dough, the quicker and the harder you work, the finer will be your candy; when it is creamy and shines, put it in a bowl. Should the partly worked candy harden before you are ready to finish, put over boiling water just to soften, not melt. This is fondant, the foundation of many varieties of expensive French candies.

CHOCOLATE CREAMS.

Take a portion of fondant just described, break off little pieces, roll into small balls, and set aside to harden. Melt in a dish over steam, half a cake of soluble chocolate, roll the balls therein, when well coated, remove each one carefully with a fork and place on slightly oiled paper to dry.

VANILLA CREAM WALNUTS.

Take a piece of the fondant, and put it into a small bowl set in a saucepan of boiling water, stir it till it is very thick cream (be careful that not a drop of water gets into it), flavor with vanilla extract, drop half a walnut into this cream, take it out with a fork, rest it on the edge of the bowl an instant to remove the superfluous candy, and turn it carefully on to oiled paper; if the candy runs off much it is too warm, let it cool a minute and try again.

MARSH MALLOWS.

Dissolve half a pound of gum arabic in one pint of water, strain and add half a pound of fine sugar, and place over the fire, stirring constantly until the syrup is dissolved, and all is of the consistency of honey. Add gradually the whites of four eggs, well beaten. Stir the mixture until it becomes somewhat thin and does not adhere to the finger. Flavor to taste and pour into a tin slightly dusted with powdered starch, and when cool, divide into small squares.

NUT CANDY.

Walnuts, almonds, butternuts, hickorynuts or peanuts may be used. After removal from shells they are to be placed on the bottom of tins, previously greased, to the depth of about half an inch. Next boil two pounds of brown sugar, a half pint of water, and one gill of good molasses until a portion of the mass hardens when cooled. Pour the hot candy on the meats and allow it to remain until hard.

PEPPERMINT CREAMS.

Boil, together, without stirring, two cups of sugar and a half a cup of water. When thick enough to spin a thread remove the tin to a basin of cold water and beat the mixture rapidly until it becomes of a white, creamy consistency. Flavor with peppermint, and squeeze through a pastry tube into quarter dollar sized drops on waxed paper.

COFFEE CREAMED NUT CANDY.

Boil together without stirring, half a cup of strong coffee and two cups of sugar until thick enough to spin a thread. Remove the pan to dish of cold water, and beat the mixture rapidly until it creams. Stir in a cup of chopped nut meats, pour into a warm, flat tin and cut into squares.

DELICIOUS NUT LOAF.

Chop all kinds or any single kind of nut into small pieces and work into the fondant. Make into a roll and serve in small, square slices.

BUTTER-SCOTCH.

Good butter-scotch is as rare as it is simply made. Here is an infallible recipe: Boil, without stirring, two cups of sugar, butter the size of an egg, and two tablespoonsful of water, until the mixture hardens and crisps when dropped from a spoon into cold water. Remove from the fire and pour on buttered plates to cool.

CHOCOLATE CAMELS.

Dissolve over a fire, one cupful of malasses and two teacupful of sugar. Add one-quarter of a pound of grated chocolate and a piece of butter the size of an egg. Boil for fifteen or twenty minutes. Pour into flat buttered dishes to the depth of a quarter inch, and when cold, cut into squares.

DATE WHIP.

Beat the whites of five eggs until foamy. Add one-quarter teaspoon cream of tartar and beat until dry. Mix into this one and one-quarter pounds of date pulp and one-half cup powdered sugar. Bake in buttered molds about twenty-five minutes, the mold standing in hot water.

COCOANUT FUDGES.

MRS. OLE AMUNSON.

One cup cream and two cups white sugar. Put the cream on stove and let it get hot, add sugar very gradually; let it boil until it gets quite thick; try a spoonful in a saucer and if it gets thick after stirring a few minutes it is done. Then pour into a crock and put it out to cool; when cool stir until it can hardly be stirred longer, then add cocoanut (or chopped nuts of any kind;) you will think you cannot stir any longer, but keep at it and it will gradually soften a little so you can spread it out on a platter and cut into squares.

FUDGES.

EMMA STEWART.

One-eighth pound of Baker's chocolate, one piece of butter the size of an egg, two-cups of granulated sugar, one cup of unskimmed milk. Stir just enough to keep from burning. Try in cold water and when it sticks together pretty well, take out doors and stir for a few minutes; then put in greased pans to cool. Do not keep the candy in the refrigerator.

BUTTER-SCOTCH.

MRS. N. CAMPBELL.

One cup molasses, one cup sugar, one-half cup butter. Boil until it hardens when dropped in cold water.

MOLASSES CANDY.

MADGE HASKIN.

Take two cupsful of molasses, one-half cup of sugar, small piece butter, and one teaspoonful of vinegar and put in a pan together. Cook until it hardens in water, and then take off and put in flavoring and stir well; then put in pans and cool. When cool, pull.

POP CORN BALLS

MRS. CARL KRUEGER.

For six quarts of popped corn, one cup of syrup, not molasses, one-half cupful sugar, one-half teaspoonful cream tartar. Boil until when dropped into cold water will form a soft ball; then add one-fourth teaspoonful of soda, one large tablespoonful butter. Pour syrup over corn. Stir thoroughly and make into balls immediately.

FRENCH LOAF.

MRS. CARL KRUEGER.

Chop nuts and candied cherries. Mix well with a portion of fondant. Put it on a buttered plate and flatten with a silver knife to a half inch thickness. When cold, cut in diamond shapes.

COCOANUT BALLS.

Mix fondant with cocoanut and form into balls. When cold, roll in white of egg and then cocoanut.

CREAM CANDY.

Color and flavor fondant as desired. Form into small balls and while warm press a half a walnut meat or candied cherry on top.

RIBBON CANDY.

MRS. CARL KRUEGER.

Melt chocolate and work it into a portion of fondant. Color another portion with syrup made from red sugar. Flatten these into layers. Place a layer of white between and cut in any desired shape.

ALMOND NOUGAT.

Blanch a pound of sweet almonds and when cool, cut in small pieces. Melt over a good fire, in a porcelain lined vessel, one pound of fine white sugar with two tablespoonsful of water, stirring with a wooden spoon continually. When melted, add the chopped almonds to the syrup and stir for five minutes; take from the fire and add a little grated lemon rind. Place a well oiled flat pan on the range in a warm but not too hot place. Pour the almonds and sugar into the mold. When brown, remove from the fire, turn out of the mold, cut into cubes and wrap in oiled paper.

FRENCH CREAM CANDIES.

MRS. W. O. CARRIER.

White of one egg and add the same measure of cold water and one tablespoonful of vanilla. Stir well together and add slowly one pound of confectionery sugar, rolled and sifted. Have prepared grated cocoanut, English walnuts nicely shelled, dates, almonds, etc. Take part of the mixture on the bread board; knead a little sugar into it and roll an inch thick; cut off small pieces and shape into balls; set these in a cool place to harden for chocolate drops; shape other pieces, placing halves of walnuts on one side; roll almonds in the dough and then in granulated sugar. Take more of the mixture and roll in as much cocoanut as it would hold. then roll and cut in squares. Open the dates and place some of the mixture inside and roll in granulated sugar. While preparing these, have melted one-half cake of chocolate but do not allow it to boil; drop the hardened balls in lightly; take out with a fork and put on a greased paper to harden.

MOLASSES CANDY.

One and a half pounds light brown sugar, one-half gallon New Orleans molasses, one tablespoonful vinegar, one-half ounce butter, one-half ounce maple sugar.

COUGH CANDY.

Soak one gill of whole flax seed in one-half pint of boiling water. Soak one cupful of broken pieces of slippery elm in boiling water enough to cover. Let these stand two hours; strain through a fine sieve into a saucepan containing one and a half pounds of granulated sugar. Stir this into the sugar until it is melted, then boil for ten minutes and add the juice of two lemons. Boil until it will harden when dropped in water, add one ounce paregoric. Pour in buttered pans; when nearly hard mark off in small squares.

SALTED ALMONDS.

Shell the almonds, and blanch by throwing them into boiling water and leaving them there covered for half an hour, or until the skins will slip off easily. Skin, then spread them out to dry for some time. Put a good piece of butter into a dripping-pan, and as it warms, stir the almonds over and over in it to coat them with butter. Set in oven and roast, stirring them often until they begin to color slightly. Take them out, shake in a collander to rid

of grease, spread on dish and stew with fine salt, stirring them about that each nut may have its share. Avoid getting too brown. Do not put in oven before they are thoroughly dry.

SALTED PEANUTS.

Shell, and remove brown skins, put them into a dripping-pan with just enough butter to shake them well around in the oven. When the nuts are nicely browned, sprinkle with powdered salt and lay on brown paper to dry.

BEVERAGES.

COFFEE.

MRS. A. S. BADGER.

One heaping tablespoonful of ground coffee for each person, and "one for the pot" is the usual allowance for making coffee. Mix well, with part or whole of an egg, and enough cold water to thoroughly moisten it; place in coffee boiler that has been well scalded; pour in half the quantity of boiling water needed, allowing one pint less of water than there are tablespoonsful of coffee. Let it come to a boil, stirring down from the top and sides as it boils up, and place on back part of stove where it will only simmer ten minutes longer. Roll a cloth tightly and stop up the spout so as to retain flavor. When ready to serve add the remainder of the boiling water. To make coffee for twenty persons use one and a half pints of coffee and one gallon of water.

RUSSIAN TEA.

Allow one teaspoonful of tea for one cupful of boiling water. Reduce the proportion of the tea when several cups are required. Put the tea in a strainer; pour through it half a cupful of boiling water to cleanse the grounds. Then put the tea in a teapot; pour in the boiling water; place it where it will keep hot, not boil for five minutes. Use the above; strain it from the grounds and keep cool. When ready to serve, put two cubes of block sugar in a glass half full with broken ice, add a slice of lemon and fill the glass with cold tea.

VIENNA CHOCOLATE.

Put into a coffee-pot and set in boiling water one quart of new milk, (or a pint each of cream and milk,) stir into it three heaping tablespoonsful grated chocolate mixed to a paste with cold milk; let it boil two or three minutes and serve at once. To make good chocolate, good materials are needed.

EGG CHOCOLATE.

Scrape fine about one square of a cake of chocolate, add it to an equal quantity of sugar; put these into a pint of boiling milk and water, (half and half,) and stir constantly for two or three minutes. Some prefer boiling ten minutes. Allow two eggs, and the last thing pour it over the well beaten yolks of the eggs. Then strain and at the same time have the whites beaten to a stiff froth and put a little on top of each cup (very hot) and serve.

FRUIT BEVERAGES.

Fruit syrups are used abroad far more extensively than in our country. By their aid very refreshing drinks can be prepared in a few minutes and with little trouble. Cherries, blackberries, currants and oranges and lemons are particularly suited for the purpose. The juice is extracted from the fruit as for jelly and sugar added in the proportion of half as much as juice. After the sugar is added, the syrup must not boil, but should remain over a slow fire long enough for the scum to rise and be removed. It should be poured while hot into bottles, and sealed. It is ready for use at any time and will keep a year. From one to three tablespoonsful are added to a glass nearly filled with pounded ice and water. Simple lemonade is greatly improved by rubbing the peel with sugar. Wipe off the lemons, bruise them by rolling them over the sugar until enough oil has been extracted to flavor the sugar slightly. Pour the sugar into a wide mouth jar, and squeeze over it the juice of the lemons; add two tablespoonsful water for each lemon, and stir until the sugar is dissolved; then strain to remove all pieces of pulp and seeds, and add as much ice cold water as will make it pleasant to taste.

RASPBERRY SHRUB.

MRS. J. MORTENSON.

Let berries sour, generally five or six days; remove any mouldy scum that may form, then strain and to each pound of juice add one and a half pounds of coffee sugar, then let it boil thoroughly for two minutes. Skim and set aside to cool off, then bottle and it will keep for years.

NECTAR.

MRS. A. S. BADGER.

Take the juice of six oranges and six lemons; sweeten to taste, and add the juice of a small can of pineapples. Break ice into small bits and pour over the whole two quarts of water.

GRAPE JUICE.

One basket of grapes; cover them with water and let them boil; press out the juice as for jell. Strain and juice through a cloth. To one quart of juice add two cupsful sugar; let it come to a boil and skim. Bottle; use three tablespoonsful of juice to a glass of water when used for a drink.

Table of Weights and Measures

Four teaspoonfuls of liquid.....	One tablespoonful
Four tablespoonfuls of liquid.....	One-half gill, one-quarter cupful or wineglassful
One tablespoonful of liquid.....	One-half ounce
One pint liquid.....	One pound
Two gills of liquid.....	One cupful or one-half pint
One heaping quart of sifted flour.....	One pound
Four cupfuls of flour.....	One quart or one pound
One rounded tablespoonful of flour.....	One-half ounce
Three cupfuls of cornmeal.....	One pound
One and half pints of cornmeal.....	One pound
One cupful of butter.....	One-half pound
One pint of butter.....	One pound
One tablespoonful of butter.....	One ounce
Butter the size of an egg.....	Two ounces
Butter the size of a walnut.....	One ounce
One solid pint of chopped meat.....	One pound
Ten eggs.....	One pound
A dash of pepper.....	One-eighth of a teaspoonful or three good shakes
Two cupfuls of granulated sugar.....	One pound
One pint of granulated sugar.....	One pound
One pint of brown sugar.....	Thirteen ounces
Two and half cupfuls of powdered sugar.....	One pound

MENU

Luncheon Menu

Fruit Salad
 Bouillon in Cups
 Wafers
 Oyster Patties Fried Chicken
 Creamed Potatoes (in small balls)
 Rolls
 Green Peas Olives
 Sherbet
 Shrimp Salad Cheese-straws
 Ice Cream
 Cake
 Coffee

Menu for Dinner

Cream Tomato Soup
 Croutons
 Oyster Patties
 Leg of Lamb Mint Sauce
 Sherbet Potatoes
 Pickles
 Bread and Butter
 Peas
 Salmon Salad Cheese Wafers
 Ice Cream Cake Coffee
 Cheese
 Water Wafers

Quantities Required to Serve Supper to 165 People

4 ten pound hams.	24 dozen rolls.
6 veal loaves.	6 loaves Boston Brown bread.
3 gallons potato salad.	2 gallons of cream.
3 gallons cabbage salad.	4 pounds of coffee.
$\frac{1}{2}$ gallon sweet cucumber pickles	$\frac{1}{4}$ pound of tea.
4 bunches of celery.	6 pounds of butter.

SUPPER FOR TWELVE.

3 dozen tea rolls.	1 dozen peach pickles.
3 medium sized spring chickens.	2 quarts of ice cream.
5 pounds of fish scalloped.	3 boxes of strawberries or three
1 dozen pea patties.	pints of sauce.
2 small glasses of jelly.	1 medium sized cake.

PICNIC LUNCH FOR TWENTY-FIVE.

6 dozen sandwiches.	$\frac{1}{2}$ gallon salad.
2 chickens, pressed.	1 gallon Ice cream.
25 hard boiled eggs.	2 medium sized cakes.
25 pickles.	$\frac{1}{2}$ pound salted almonds.

REFRESHMENTS FOR FORTY.

4 quarts of oysters to be scalloped.	3 loaves of bread.
3 pounds of milk crackers.	6 quarts ice cream.
2 chickens for salad.	$2\frac{1}{2}$ quarts cream for coffee.
A dozen stalks celery.	1 pound coffee.
3 cakes.	

Devils Food Cake.

2Cups Sugar,
2 " Flour,
2 " Sour Milk or Butter Milk,
2rounding tbsp. Butter,
2EGgs beaten seperately,
2squares Bakers unsweetened Chocolate,
Dissolve Chocolate over tea-kettle of water, add to creamed butter & sugar,
Add 2 level tea-spoons soda to sour milk,
Last add whites of eggs well beaten.
Bake in 2 or three layers.
Govern soda by sourness of milk.

Icing for cake.

1/2 cup butter,
1/2 cup Cocoa,
2 cups Powdered Sugar,
2 tbsp. strong Coffe,
White of one Egg, 1 tsp. vanilla.

Coffee Cake

- 1 Cup Sour Cream.
- 1 Cup Sugar.
- 2 Cups Flour.
- 1 tsp. Nutmeg.
- 1 tsp. Cinnamon.
- 1 Egg, well beaten added last.

Spread in pan about one inch thick.

Mix slice butter & one cup brown sugar one tbsp. flour, melt spread on cake sprinkle with chopped walnuts & cinnamon, then sprinkle lightly with water to keep from burning and bake about thirty minutes.

