

DIAMOND COOK BOOK

COMPILLED FROM TESTED RECIPES



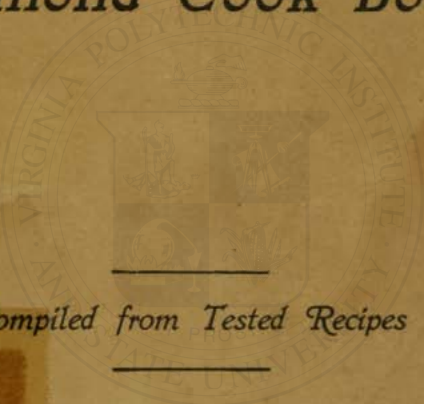
WHEAT COMPANY
MINNAPOLIS, MINN.

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FOURTH STREET
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THE

Diamond Cook Book



Compiled from Tested Recipes

CREAM OF WHEAT CO.

Minneapolis, Minn.

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INTRODUCTION.

In presenting this, our DIAMOND COOK BOOK, to the notice of yourself and our many other friends, we do so with a full knowledge that there are cook books "ad libitum," if not "ad nauseum," floating around through culinary space, and that an excuse for perpetrating another must of a necessity be a good one to entitle its author to any consideration at the hands — or, perhaps we might say, the stomachs — of a long-suffering and dyspeptic public.

Appreciating as we do, however, the treacherous ground upon which we tread, we venture fearlessly along the path which we have marked out, fully believing that after having thoroughly tested the recipes which you will find enclosed you will not only forgive us for our temerity but will yourself, with your children and children's children, arise and call us blessed. Without having the audacity to say that there may not be some "chestnuts" in this collection of recipes, we believe that the majority of them are absolutely new and original; and while we have not, as the show bills say, "collected this grand aggregation of wonders from the four quarters of the globe, regardless of time, trouble or expense," we have — thanks to the ladies of our beautiful city — gathered into this brochure the cream of the tested recipes used by them, the quality of each recipe being vouched for by the signature of the lady presenting the same.

Trusting that your days may be lengthened by the use of the formulæ herewith presented, as we are sure they will be, especially if you use Cream of Wheat every day, we remain

Yours respectfully,

CREAM OF WHEAT CO.

Soups.

CONSOMME A LA ROYALE.

Take 2 pounds of lean beef from the round, a small chicken, 2 ounces of lean ham, 1 small onion, 2 sprigs of parsley, $\frac{1}{4}$ of a small carrot, 2 bay leaves, 2 stalks of celery and 6 cloves.

Cut the beef in small pieces, cut the chicken as for fricassee, cover with cold water, and stand on the back of the stove where it will slowly heat. Simmer for four hours. Fry out a slice of bacon, add the ham cut in dice, the onion and carrot sliced. Fry to a delicate brown; add to the stock with the remainder of the vegetables, cutting the celery in pieces. Let the soup simmer for another hour, strain and stand away to cool. When cold carefully remove the fat from the surface. Put in a kettle over the fire; add the whites and yolks of 2 eggs beaten lightly, with 2 tablespoonfuls of cold water, a pinch of celery seed and the juice of half a lemon. Let it boil for five minutes, take from the fire, skim carefully and strain through a cloth. When ready to serve, heat again, color with caramel and season. The soup should be perfectly clear, but amber in color.

For the Royale: Beat the yolks of 6 eggs light and mix with 1 cup of cream or rich milk; season with salt and pepper. Fill a shallow pan, or small moulds, half

full and bake, standing them in hot water like custards. The oven should be moderate, as a royale should not brown. When the custard is firm, remove from the oven and let it stand until perfectly cold before disturbing. Cut into shape with a vegetable cutter, lay in the tureen or plates, and pour the hot consomme very gently over them.

—Mrs. W. H. Higham.

SOUP STOCK.

Place a large beef shank (with bone well cracked) in 2 gallons of cold water. Add 1 tablespoonful of salt and boil all day, skimming carefully just before it begins to boil. Strain and cool. In the morning skim off the fat, and turn into a soup kettle without the sediment. It is then ready for any kind of soup.

—Mrs. F. R. Fulton.

CROUTONS.

Cut bread about half an inch square and toast quite brown and serve with soups.

CONSOMME.

1 beek shank, 1 chicken, 1 onion, 2 sprigs of parsley, $\frac{1}{2}$ carrot, $\frac{1}{2}$ parsnip, 1 stalk of celery or a few leaves, 3 cloves, 2 teaspoonfuls salt, $\frac{1}{2}$ teaspoonful pepper, 1 gallon cold water. Boil the meats slowly five hours, skimming just before it begins to boil. In the last hour fry the onion in a little butter, and add it with the other vegetables and seasoning. Strain into an earthen bowl and let stand over night. Remove fat and take out the jelly, avoiding the settlings, and stir in the slightly beaten whites of 2 eggs. Boil half a minute and strain through bag. More water can be added to soup if too strong.

—Mrs. F. R. Fulton.

BOUILLON.

A twenty-five cent beef shank with the bone sawed in several places and split lengthwise, $3\frac{1}{2}$ tablespoonfuls of salt rubbed into the bone and meat. Put on to boil covered with 4 quarts of cold water. Boil five hours, then add 2 quarts of boiling water and boil five hours more. Strain through a cloth, let cool and skim the fat accumulated on top when cold. This recipe makes 2 quarts of strong bouillon.

—Mrs. L. P. McLaurin.

VEGETABLE SOUP.

Place a beef shank in 1 gallon of cold water and boil slowly all day, skimming carefully just before it begins to boil. Let stand until cold, and remove fat. Half an hour before dinner place over fire, add a small carrot, very little turnip, 1 potato, 1 onion cut in small pieces, half a dozen cloves, 1 tablespoonful of rice and a few celery leaves, salt and pepper.

—Mrs. F. R. Fulton.

TOMATO SOUP WITHOUT STOCK.

1 quart canned tomatoes poured into a saucepan with 1 quart of hot water. Cook ten minutes after it begins to boil. Mix 3 tablespoonfuls of flour and 3 of butter in a frying pan. Cook together till smooth, stirring constantly. After the tomato is cooked, put a little into the butter and flour, adding it all gradually until you have a smooth mixture. Then add 1 teaspoonful of salt, 2 tablespoonfuls of sugar and cook ten minutes. Strain through a fine sieve and add a little pepper. If fresh tomatoes are used, take a quart when sliced and cook half an hour longer.

—Mrs. H. L. Whithed.

TESTED RECIPES

TURKEY SOUP.

Boil the remains of a turkey (with a little dressing) in water about three hours. One-half hour before serving add an onion cut fine and stalk of celery. Strain and serve.

—Mrs. F. R. Fulton.

VEGETABLE SOUP.

Make soup stock as already directed, the day before the soup is to be made. Then take a small carrot, a medium-sized potato, 1 small onion, 2 tablespoonfuls of rice and 1 stalk of celery; cut in small pieces and boil until tender. To this add soup stock, season with pepper and salt and serve.

—Mrs. O. M. Hopkins.

OYSTER STEW.

1 quart of oysters, 1 quart of milk, 1 cup of cream, butter, pepper and salt. Place milk in double boiler and heat to nearly boiling, then add the liquor of the oysters (having been previously drained from the oysters) heated and skimmed, with a very little hot water. Next add butter the size of an egg, and cream; heat once more and lastly add the oysters, pepper and salt. Let scald one minute or until the edges of the oysters curl slightly.

—Mrs. F. R. Fulton.

SPLIT PEA SOUP.

Soak 1 cup of split peas over night. Boil in 1 quart of fresh water until soft. Boil with them one stalk of celery, 1 slice of onion, 1 slice of carrot, cut fine and fried in 1 tablespoonful of butter. Add more water as it boils away, stirring and scraping from kettle. When soft rub through a strainer, and put on to boil again. Put in a double boiler 1 pint of milk or cream or stock. Cook 1 tablespoonful of flour in the butter in which the vege-

tables were fried; add milk gradually until thin enough to pour easily, then add to boiling soup; cook ten minutes, adding more milk if too thick. When ready to serve, strain into tureen and serve with croutons.

—Mrs. H. L. Whithed.

YACHT OYSTER SOUP.

1 quart of milk, 1 quart of oysters, 1 head of celery, 1 small onion, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of powdered crackers, 1 teaspoonful Worcestershire Sauce, a speck of cayenne, salt and pepper to taste. Chop onion and celery fine and put on to boil with milk for twenty minutes. Strain and add the butter, cracker, oyster liquor (which should be boiled and skimmed) and finally the seasoning and oysters. Cook three minutes longer and serve.

—Mrs. Burke Corbet.

CORN SOUP.

6 ears of sweet corn, or enough to make 1 pint of raw pulp; water to cover ears, 1 pint of milk or cream, 1 teaspoonful salt, $\frac{1}{2}$ salt spoon of white pepper, 1 teaspoonful of sugar, 1 teaspoonful of flour and a tablespoonful of butter. With a very sharp knife cut the thinnest possible shaving from each row of kernels and then with the back of the knife scrape out the pulp, leaving the hull on cob. Break the cobs if long and put them on to boil in enough cold water to cover them. Boil thirty minutes and strain. There should be about a pint after straining. Put the corn water on to boil again and when boiling add corn pulp. Cook fifteen minutes; add salt, pepper, sugar and the boiling milk. Thicken with 1 teaspoonful of flour and 1 tablespoonful of butter cooked together; boil five minutes and serve immediately. Corn is better for soup when a little old for the table and the pulp is thick rather than milky.

—Mrs. H. L. Whithed.

TESTED RECIPES

TOMATO SOUP.

1 quart home-canned tomatoes, 1 pint of water. Mix smoothly 2 tablespoonfuls of flour and two heaping tablespoonfuls of butter, and heat. Let tomatoes and water heat together, add $\frac{1}{2}$ teaspoonful of soda, strain, and pour over butter and flour slowly and carefully to avoid making lumps. Add 1 quart of boiling milk just before serving. Season with pepper, salt and sugar if desired.

— Mrs. George Bull.

MOCK BISQUE SOUP.

1 quart can of tomatoes, 3 pints of milk, 1 large tablespoonful of flour, butter the size of an egg, 1 scant teaspoonful of soda, pepper and salt to taste. Put the tomato on to stew, and the milk in a double boiler to boil, reserving $\frac{1}{2}$ teacupful to mix with flour. Mix the flour smoothly with this cold milk, stir into the boiling milk and cook ten minutes. To the tomato add the soda, stir well and rub through a strainer that is fine enough to keep the seeds back. Add butter, salt and pepper to milk, and then the tomato. Pour over a cup of cream in tureen and serve.

—Mrs. Burke Corbet.

POTATO SOUP.

Put 1 medium sized onion (chopped), 6 or 8 leaves of celery (green or dried), and $\frac{1}{2}$ dozen cloves into a cheesecloth bag, and drop into one quart of milk. Place in a double boiler and scald until sufficiently seasoned (an hour or more). Five minutes before serving heat together butter the size of an egg and $\frac{1}{2}$ tablespoonful of flour, add to milk with 3 small potatoes, mashed. Season with pepper and salt. Have cup of whipped cream in tureen; over this pour soup and serve.

—Mrs. F. R. Fulton.

CREAM OF CELERY SOUP.

1 pint of milk, 1 tablespoonful of flour, 1 of butter, 1 head of celery, 1 large slice of onion, a small piece of mace. Boil celery in a pint of water from thirty to forty-five minutes; boil mace, onion and milk together. Mix flour with 2 tablespoonfuls of cold milk and add to boiling milk. Cook ten minutes; mash celery in water in which it has been cooked and stir into boiling milk. Add butter and season to taste with salt and pepper. Strain and serve immediately. The flavor is improved by adding a cupful of whipped cream when the soup is in the tureen.

—Mrs. Burke Corbet.

CREAM TOMATO SOUP.

1 quart of tomatoes, 1 quart of milk, with a little cream, 1 pint of water, 1 teaspoonful of soda in the tomato. Put the tomato in a pan and cook it by itself; season like oysters. Heat the milk and water and mix with the tomato just before putting on the table. Strain the tomato.

— Mrs. D. W. Luke.

CREAM OF SALMON SOUP.

1 pint can of salmon, 1 quart of milk, butter, pepper and salt. Remove all oil, bits of skin or pieces of bone from the salmon and chop very fine. Heat 1 quart of milk boiling hot in double boiler, then add the salmon, and season to taste with butter, pepper and salt.

—Mrs. F. R. Fulton.

CREAM OF SALMON SOUP.

1 can of salmon, 1½ quarts of milk, a little salt and pepper, butter the size of a walnut and 1 tablespoonful of cornstarch. Put 1 quart of milk in double boiler. Remove the bones and skin from salmon, drain well and

add the other pint of milk. Put this to cook in a separate pan and boil until you think the flavor of the salmon is extracted. Strain and add to the quart of boiling milk. Add cornstarch wet with a little cold milk, then add salt, pepper and butter.

—Mrs. Geo. B. Clifford.

PUREE OF SALMON.

Pour all the oil from a pint can of salmon. Pick the salmon in pieces and remove all bits of skin or bones. Put in a double boiler 1 quart of milk, a small piece of onion and a spring of parsley. Cook 2 tablespoonfuls of butter and 2 of flour together, and add milk when boiling hot. Add the salmon, heat and strain through colander. Season with $\frac{1}{4}$ teaspoonful of pepper, $1\frac{1}{2}$ teaspoonfuls of salt, and a speck of cayenne.

—Mrs. H. L. Whithed.



CREAM OF WHEAT



NOT A FOOD FOR INVALIDS ALONE, NOR FOR HEALTHY PEOPLE ALONE, — BUT ONE WHICH MAY BE PROFITABLY EATEN BY EITHER. ✠ IT AFFORDS A GRATEFUL, SATISFYING NOURISHMENT TO THOSE OF WEAK DIGESTION, WHILE THE HEALTHY, ROBUST CONSTITUTION ALWAYS FINDS IT A DELICIOUS AND VITALIZING DISH. ✠ ✠

Ask Your Grocer.

CREAM OF WHEAT CO., MINNEAPOLIS, MINN.



..Fish..

CREAM COD FISH.

1 cup of codfish after it is freshened and picked fine and bones removed. Put in a sauce pan, add a little water and a piece of butter half the size of an egg; let simmer gently for twenty minutes, then add 1 pint of rich milk; let come to a boil; have 3 tablespoonfuls of flour rubbed to a cream with a little milk; thicken to proper consistency. Have a hard-boiled egg cut fine, put into the tureen and turn hot fish over it. Some add the well-beaten egg to the cream before removing from fire. It is nice served with baked potato.

—Mrs. W. S. Russell.

COD CROQUETTES.

1 quart of raw potatoes sliced thin, $\frac{1}{2}$ pint of codfish picked fine. Boil together until done. Pour off water and mash fine; add 2 or 3 eggs, 1 tablespoonful of butter and a little pepper; stir all together and beat hard. Take a large spoon and dip it in water and shape the balls in oblong shape. Fry in deep lard.

FISH CHOWDER.

Fry a few thin slices of salt pork in a kettle. Add a layer of fresh fish rolled in flour, then a layer of sliced potatoes with a little onion, pepper and salt. Repeat this

order until you have enough. Cover with water and boil three-fourths of an hour. When nearly done add a few rolled crackers and a cup of sweet milk.

—Mrs. F. R. Fulton.

FISH CHOWDER.

Put a slice of salt pork into a kettle and let fry; remove pork and leave a little fat in kettle; put in a layer of potato, which has been previously prepared by cutting round in slices one-eighth of an inch thick, then a layer of any nice white fish cut in inch pieces and seasoned with 2 or 3 slices of onion, and pepper and salt; then another layer of potato, etc., until the pot is full; fill level with water and cook until the potatoes are done. Have in another kettle 1 quart of sweet milk, in which are soaked 1 dozen soda crackers (soaked while chowder is cooking); turn this into chowder when done, let boil up once and serve.

—Mrs. J. I. Stokes.

FISH CROQUETTES.

1 cup salt fish, 1 teaspoonful of butter, $\frac{1}{4}$ saltspoon of pepper, 1 pint of potato, 1 egg well beaten. Wash the fish, pick in half inch pieces and free from bones; pare the potatoes and cut in quarters; put potatoes and fish in stew pan and cover with boiling water; boil twenty minutes, or until potatoes are soft; be careful not to boil long enough to become soggy. Drain off all the water mash and beat fish and potato very light, add butter and pepper, and when slightly cool add egg and more salt if needed; shape and fry one minute in smoking-hot lard. Fry five at a time, more will cool the lard. Lard should be hot enough to brown a piece of bread while you count forty. Drain on a piece of soft paper.

—Mrs. H. M. Wheeler.

STEWED FISH.

Cut a fish across in slices an inch and a half thick and sprinkle with salt; boil 2 sliced onions until done. Pour off water, season with pepper, add 2 teacupfuls of hot water and a little parsley, and in this simmer the fish until thoroughly done. Serve hot.

—Mrs. Rae.

BAKED FISH WITH TOMATOES.

Take a white fish, pike or trout, that will weigh three pounds, clean thoroughly, rub with salt and pepper; if not too fat lay in a piece of salt pork; put in a covered baking dish and turn over it 1 pint of nice stewed tomatoes, cold tomatoes left over are nice; bake until well done. Serve with the following sauce: A piece of butter size of walnut, 1 tablespoonful of flour; put butter in frying pan, stir in flour, add 1 pint of hot milk; let cook until well done, stirring all the time; season. Have some tomatoes stewed and passed through a sieve to remove seeds; add 13 teaspoonfuls to the sauce and serve with the fish.

—Mrs. W. E. Parsons.

KEDGREEREE (Fish).

1 cupful of cold fish cut in small pieces, 1 cupful of boiled rice, and 2 hard-boiled eggs chopped fine. Put into a spider with a small piece of butter, season with salt and pepper; stir till it is very-hot and serve.

—Mrs. J. Walker Smith.

FISH CUTLETS.

Boil 1 pound of any kind of fish; when done drain and pick to pieces; add salt and pepper; mix. Put $\frac{1}{2}$ cup of milk over the fire; when hot stir in 2 tablespoonfuls of flour and 1 of butter; cook a minute; add yolk of 1 egg; then fish; mix lightly, turn out and cook. When cool

form into croquettes, dip in beaten egg, then in crumbs and fry in hot fat.

—Mrs. Geo. D. Lay.

FISH SCALLOP OR TURBOT.

2½ pounds of white fish, boiled in salted water 20 minutes. When cool, remove bones and skin and pick into small pieces. Make a dressing of 1 large coffeecup of milk, ½ teaspoonful of grated onion, 1-3 teacup of butter, 1 small tablespoonful of flour, 1 egg, and 1 tablespoonful of water. When the milk boils, stir in the onion, then the butter and flour rubbed together; then add the egg beaten with the water. Put together in a baking dish, in alternate layers of dressing and fish. Cover the top with rolled cracker crumbs and bits of butter. Bake about one-half hour or until a nice brown. Any cooked fish can be used for the above.

—Mrs. E. M. Upson.

FISH TURBOT.

Take a white fish, steam until tender; take out bones and sprinkle with pepper and salt. For dressing heat a pint of milk and thicken with ¼ cup of flour; when cool add 2 eggs and ½ cup of butter, and season with onion and parsley (very little of each). Put in the baking dish a layer of fish, then a layer of sauce till full, cover the top with bread crumbs and bake one-half hour.

—Mrs. Rae.

SCALLOPED SALMON.

Pick fine 1 can salmon; add grated onion, salt and pepper to taste. Boil 1 pint of milk; mix 2 tablespoonfuls of flour, butter the size of an egg, and add to the hot milk, and let all thicken; add 2 well-beaten eggs. Then make in layers with salmon, putting fine bread crumbs on top. Bake in a quick oven.

—Mrs. O. M. Hopkins.

SALMON IN MOULD.

1 can of salmon rubbed fine; 4 eggs well beaten, $\frac{1}{2}$ cup of bread crumbs, 2 tablespoonfuls of melted butter, salt and pepper to taste. Steam thirty minutes in small cups.

Sauce.—1 cup of milk, 1 tablespoonful of cornstarch, boil one minute; add juice from salmon, 1 egg, well beaten, salt, red pepper and lemon juice. Serve hot.

—La Crosse Cook Book.

BLANQUETTE OF SALMON.

Heat 1 pint of milk and cream; cook 2 tablespoonfuls of butter and 2 tablespoonfuls of flour; when bubbling add gradually the hot cream. Put in the cream 1 can of salmon, 1 teaspoonful of lemon juice, $\frac{1}{4}$ teaspoonful of pepper, 1 teaspoonful of salt and a speck of cayenne. Serve with a border of mashed potatoes. Grate the yolk of a hard-boiled egg over the top.

—Mrs. H. L. Whithed.

SALMON BALLS.

1 can of salmon, 1 cup of milk, 1 egg, pepper and salt to taste, cracker crumbs enough to thicken. Form into flat, round cakes; fry in butter.

—Mrs. D. P. McLaurin.

SALMON LOAF.

1 can of salmon, 4 eggs beaten light, 1 tablespoonful of butter melted, but not hot; $\frac{1}{2}$ cup of fine bread crumbs; season with pepper, salt and parsley. Chop the fish fine with the butter in it, until smooth; beat the bread crumbs with the eggs, and season before working together. Put in a buttered dish and steam one hour.

Sauce.—1 cup of hot milk, 1 tablespoonful of corn starch or flour, the liquor from the salmon, 1 tablespoonful of butter, 1 raw egg, 1 tablespoonful of tomato cat-

sup, and a pinch of red pepper. Put the egg in carefully at last, and boil one minute.

—Mrs. W. H. Higham.

BAKED LOBSTER.

$\frac{1}{2}$ pint of milk, 1 pint of cream; let come to a boil, then add 2 tablespoonfuls of flour, $\frac{1}{2}$ teaspoonful of salt and a little cayenne pepper, and boil five minutes. 1 can of lobster, broken in small pieces with a silver fork. Put in a baking dish a layer of cream and then a layer of lobster; alternate until the dish is full, having the last layer of cream. Cover with bread crumbs and bake twenty minutes.

—Mrs. D. P. McLaurin.

LOBSTER NEWBURG.

Boil the lobster in fresh water three-quarters of an hour; break meat into pieces; 3 hard boiled eggs, $\frac{1}{2}$ pint of thick cream, 2 tablespoonfuls of flour, 4 tablespoonfuls of berry juice and lemon, 2 ounces of butter, or 4 tablespoonfuls melted.

—Mrs. O. M. Hopkins.

CREAMED LOBSTER.

Melt in chafing dish one tablespoonful of butter; rub in small tablespoonful of cornstarch; add 1 cup of cream, stirring constantly until nearly boiling; then add the meat from 1 can of lobster, picked rather fine; let cook thoroughly and season. It is nice seasoned with celery salt.

—Mrs. W. A. Gordon.

LOBSTER CHOPS.

1 can lobster, picked fine; 1 tablespoonful of butter, melted; into this put 1 small teaspoonful of salt and pepper to taste. Stir into the same as much flour as you can mix; add 1 pint of milk in which has been mixed 1 cup of flour and two eggs. When all is cooked mix in with

the lobster; add a little lemon; let set and cool. Cut in chop shape, dip in egg and cracker and fry in very hot lard.

—Mrs. O. W. Barnes.

CREAMED OYSTERS.

1 quart of oysters, $\frac{1}{2}$ pint of rich cream. Put cream into a double boiler and bring to a boil. Heat a tablespoonful of butter, and stir in a teaspoonful of flour until smooth; add to the cream, having first added the oysters; season with salt and pepper. Pour the creamed oysters over medium thick slices of toast.

—Mrs. Tracy Bangs.

OYSTER CROQUETTES.

Parboil and drain one pint of oysters. Cut them in quarters and mix them with cream sauce enough to hold them together. Season with salt and pepper. Shape, roll in cracker crumbs, then in egg, then in crumbs again; let stand fifteen minutes, then roll in egg and crumbs again; let stand an hour or two, and fry in hot fat.

—Mrs. W. S. Russell.

BUCKEYE FRIED OYSTERS.

Take medium sized oysters that have been previously rinsed and drained in a colander; remove all bits of shell, sprinkle with salt and pepper and set in a cool place for ten or fifteen minutes. Then pour them into a pan of finely rolled crackers, add liquor, mix well, and let stand five minutes; add a little salt and pepper. Mould into small cakes (with 2 or 3 oysters in each if small), roll in dry cracker dust until well encrusted, and fry in hot lard.

—Mrs. D. W. Luke.

PANNED OYSTERS.

Drain 1 pint of oysters. Put oysters in hot pan with

butter the size of a walnut. When partly cooked, turn. Mix one pint of cream or milk with the liquid from the oysters, and add to the hot oysters. Thicken slightly with flour. Pour all over platter of lightly browned toast. Serve hot. Salt and pepper to taste.

—Mrs. W. E. Parsons.

OYSTER PATTIES.

1 pint of small oysters, $\frac{1}{2}$ pint of cream, a large teaspoonful of flour, salt and pepper. Let the cream come to a boil, mix the flour with a little cold milk and stir into the boiling cream. Season with salt and pepper. While the cream is cooking let the oysters come to a boil in their own liquor, skim carefully and drain off all liquor. Add oysters to cream sauce and boil up once. Fill pattie shells and serve. This will fill eighteen shells.

—Mrs. Burke Corbet.

OYSTER PATTIES.

2 quarts of oysters, small, scalded in a little hot water, strain from liquor, and rinse if any scum clings to them. 1 quart of cream or part rich milk; put in a double boiler and thicken with corn starch until like thick cream; add oysters; salt, pepper and butter, and last of all a little lemon juice; heat shells, add filling. It can be made beforehand, and heated when wanted.

—Mrs. H. M. Wheeler.

SCALLOPED OYSTERS.

1 pint of solid oysters washed and drained, $\frac{1}{2}$ cup of melted butter, 1 cup of cracker crumbs, moistened in the melted butter. Butter a shallow dish; put in a layer of crumbs (moistened with some of the liquor which has been previously drained from the oysters and strained—there should be three gills), then a layer of oysters seasoned with salt, pepper and butter; alternate until dish is full, having a thick layer of cracker on top. Many pre-

fer to heat the oyster liquor and the butter, with an equal quantity of milk or cream, and use more cracker. Moisten each layer of cracker with the hot liquid. Reserve the larger part of butter for the top layer of crumbs. In this way a larger dish may be prepared with the same quantity of oysters.

SMOTHERED OYSTERS.

Put 1 tablespoonful of butter in a covered sauce pan with $\frac{1}{2}$ saltspoonful of white pepper, 1 teaspoonful of salt and a few grains of cayenne pepper. When hot add 1 pint of oysters carefully prepared. Cover closely and shake the pan to keep the oysters from sticking; cook two or three minutes, or till plump. Serve on toasted crackers.

—Mrs. W. S. Russell.

SCALLOPED OYSTERS.

1 pint of oysters, 1-3 cup of butter, 1 cup of rolled cracker crumbs. Wash and drain oysters; moisten crumbs in melted butter. Butter a pudding dish; put in a layer of crumbs, then oysters, seasoned with salt, pepper and butter; then crumbs again, and so on, having a thick layer on top. Add the liquor and a little milk to each layer of crumbs and on top.

CREAMED OYSTERS.

Put 1 pint of cream in a double boiler with $\frac{1}{2}$ an onion, 1 blade of mace, 2 tablespoonfuls of flour in a little cream; beat thoroughly, to remove all lumps. When cream is boiling hot remove onion and mace, and very gradually pour the hot cream onto the flour. 1 pint of oysters, washed and drained and all shells removed. Strain liquor back onto oysters and cook until beards begin to curl; skim carefully, drain, and add to sauce. Serve on toast or with potato border garnished with grated yolk of egg and parsley.

—Mrs. H. L. Whithed.

CREAM OF WHEAT.



*THE ONLY BREAKFAST FOOD
THAT IS ALWAYS APPETIZ-
ING AND NEVER FAILS TO
GIVE SATISFACTION. WHILE
OTHER CEREAL FOODS SOON
GROW UNPALATABLE, OURS
IS MORE DELICIOUS AFTER
CONSTANT USE.*



THE CREAM OF WHEAT COMPANY,

Sole Manufacturers,

Minneapolis, Minn.

Meats.

ROAST BEEF.

Place a 6 or 8-pound roast of beef in a deep, open pan; use no seasoning. Roast to a dark brown, then serve; season at table.

—Mrs. W. E. Parson.

BEEF LOAF.

3 pounds of round of beef, chopped fine, 6 tablespoonfuls of finely rolled cracker crumbs, 2 eggs thoroughly beaten, 2 tablespoonfuls of melted butter, 1 teaspoonful of salt, 1 teaspoonful of pepper, sage to taste, and a little nutmeg if liked. Mix well, make into a loaf like bread, roll in the cracker, put in a double baking pan and place bits of butter over the top. Bake an hour and a quarter; or it may be packed in a pudding dish and turned out to serve whole, slicing at table.

—Mrs. W. S. Russell.

FOR POT ROAST OF BEEF.

Take about 6 pounds of beef (use the same cut as for oven roast, but do not have it rolled up). Put 6 good slices of salt pork in the bottom of kettle and when they are hot enough to fry, add the beef, dredged with a little flour. Brown nicely on all sides, then remove slices of pork from kettle and add a quart of boiling water; cover, and let boil moderately for about three hours, until

cooked done. When done remove the meat and make browned gravy to serve with it. Sometimes I add to the gravy about a half of a quart can of tomatoes and let cook ten minutes. After straining, pour around the beef.

—Mrs. Wm. Budge.

STEWED RIBS OF BEEF.

3 pounds of ribs of beef, a small carrot, 1 onion, 1 tablespoonful of salt, and 1 tablespoonful of vinegar. Cut ribs of beef in pieces two inches square, cover with cold water, add vinegar and boil slowly all the morning, putting on as soon after breakfast as possible. Add carrot sliced thin, also onion about an hour before serving. With remaining water on meat make a gravy, with flour to thicken, before removing beef.

—Mrs. A. W. Warren.

MUTTON CHOPS.

Instead of broiling or frying mutton chops, put them in a dripping pan, season with salt and pepper and pour a tomato sauce over them and bake three-quarters of an hour.

For Sauce.—Heat 2 tablespoonfuls of butter in a frying pan, and add 2 tablespoonfuls of flour; stir over the fire until smooth and brown, and stir this into 1 quart of canned tomatoes in which 5 or 6 cloves and a slice of onion have been cooked ten minutes. Cook two or three minutes, season with salt and pepper and strain. Is nice for fish or meat or macaroni.

—Mrs. Wm. Budge.

PORK PIE.

Line a deep dish with paste, as for chicken pie, put in a layer of sliced sour apples, season with sugar and spice; add a layer of fresh lean pork cut in small, very thin pieces (if pork is very lean season with a little butter and salt and pepper); alternate with layers of pork

until dish is nearly full, put in a little water, cover with paste; bake slowly until thoroughly done.

—Mrs. W. S. Russell.

ROAST PORK TENDERLOIN.

Buy a tenderloin that weighs about $1\frac{1}{2}$ pounds, cut it lengthwise, lay it flat and pound with wooden potato masher. Take 4 slices of bread, 2 well-beaten eggs, 1 tablespoonful of melted butter, 1 teaspoonful of powdered sugar, $\frac{1}{4}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of celery salt. Moisten bread with warm water, mix all in a chopping bowl with a knife. Place mixture between two halves of meat, roll up and shape like boned duck. Wind entire length with strong twine. Have a hot oven, a dripping pan not too large, and melted butter in a cup of warm water to baste with. Roast $1\frac{1}{2}$ hours. Dust with salt and pepper; serve on hot platter. To make gravy, add hot water to drippings in pan; strain, salt and thicken.

—Mrs. Tracy R. Bangs.

BAKED SWEETBREADS.

Choose a veal sweetbread. Put in cold water for an hour, and when ready to use parboil in boiling water ten minutes. Roll in beaten egg and cracker crumbs; place in pan; dot with small lumps of butter, and bake in a moderate oven about half an hour. Serve hot on toast.

—Mrs. A. W. Warren.

SWEETBREADS.

Soak in salt water one-half hour. Remove skin and cut the long way in slices half an inch thick. Roll in beaten egg and cracker crumbs (not too fine) and fry in a good deal of butter.

—Mrs. George B. Clifford.

VEAL LOAF.

3 pounds of veal chopped fine, $\frac{1}{2}$ pound of salt pork, chopped; 6 large crackers rolled fine, 2 eggs well beaten, 1 teaspoonful of salt, and 1 teaspoonful of pepper. Bake one and one-half hours.

—Mrs. J. D. Mills.

VEAL OMELET.

Same as preceding recipe, with salt pork omitted. Make in a loaf like bread and place in a tin with a little water and a small piece of butter placed on top, and bake two hours.

—Mrs. J. E. Cooley.

JELLIED VEAL.

Chop well 1 quart of cooked veal. Season highly with mustard, cayenne, salt and black pepper. Put a large piece of butter into a skillet. When hot add veal and 1 egg well beaten, and 1 teaspoonful of gelatine, the gelatine having been dissolved in cold water. Mix well and put in moulds lined with thin slices of lemon and hard-boiled eggs. Serve cold.

—Mrs. Vosburgh.

JELLIED VEAL.

3 pounds of veal; cover with water and cook until very tender. After the meat is cold, chop very fine. Season with salt, pepper and cloves. Boil the liquid until less than a pint. Line the mould with hard-boiled eggs, sliced thin. Add layers of veal wet with the liquid until the mould is filled. Set in a cold place.

—Mrs. Geo. Bull.

VEAL POT PIE.

Cook a knuckle of veal until tender, in water enough to nearly cover the meat. Add salt and pepper and a liberal supply of butter, 2 cups of flour, 1 teaspoonful of baking powder, a little salt, and 1 well-beaten egg. Use

milk enough to make batter stiff. Separate batter into pieces the size of an egg; flatten each piece with back of spoon; lay dumplings on boiling gravy and meat. Cover tightly and cook fifteen minutes. Serve on hot platter.

—Mrs. Tracy R. Bangs.

LEMON VEAL.

3 pounds of lean veal, chopped; $\frac{1}{2}$ pound of salt pork, chopped; 1 small onion, minced; 2 lemons; 3 eggs, beaten lightly; 1 cupful of well-seasoned tomato sauce; pepper and salt to taste, and enough rolled crackers to mould meat with the hands. Put in a pan and bake.

MOCK CHICKEN.

Take nice veal steak; cut into small oblong pieces. Pound well with meat hammer. Put into each piece of meat a little parsley, dipped in a little salt, and a small piece of butter. Roll and tie with strings. Brown in a little butter. After they are nicely browned, put in a kettle with a little boiling water. Cover closely and cook until tender. When done, remove the strings. Prepare the gravy by putting a little cream in the kettle. Thicken if necessary. Strain and put meat and gravy back into kettle to warm thoroughly. Serve in a covered dish.

—Mrs. George Nelson.

BRAISED TONGUE.

Wash a fresh beef tongue. Draw a twine through the end and roots to make them meet, and tie firmly. Cover with boiling water and boil gently two hours. Drain and skin. Put 4 tablespoonfuls of butter in a braising-pan (a double baker or any iron dish with cover may be used). When hot, roll the tongue in flour, and put in the hot butter, browning on both sides. Add 1 quart of the water in which it was boiled, a bouquet

of sweet herbs, 1 clove, a small piece of cinnamon and salt and pepper. Cook two hours in a slow oven. When done take up, thicken the gravy and add the juice of half a lemon. The herbs may be omitted. The tongue may be removed from gravy and served cold.

—Mrs. O. M. Hopkins.

BAKED HAM.

Take a nice round ham and wash and scrape very thoroughly. Soak over night in cold water; cover it well. In the morning wash well in clear water and cover the parts that are not covered with rind, with a thick paste made of flour and water, and place in a dripper with a little water, and bake, allowing half an hour to each pound of meat. When done remove the paste and glaze with an egg and fine bread and cracker crumbs, and brown.

—Rebecca Faulkner Bosard.

SAUSAGE.

20 pounds of meat cut in pieces half an inch square (use 1-3 beef and 2-3 fat and lean pork), $\frac{1}{2}$ pound of salt, 2 ounces of pepper, 1 tablespoonful of ground cloves, 1 cup of sugar, and $\frac{1}{2}$ tablespoonful of saltpetre. Mix all together and put through a sausage machine twice. Make bags of flour sacks about three inches in diameter and stuff hard with the meat so it will slice nicely.

—Mrs. Geo. B. Clifford.

SAUSAGE.

$\frac{1}{4}$ beef to $\frac{3}{4}$ pork, fat and lean. Put meat through a sausage cutter and mix well. Add to 10 pounds of meat 4 ounces of salt, 1 ounce of pepper, 2 ounces of sage and $\frac{1}{2}$ teaspoonful of saltpetre in a little warm water.

—Mrs. H. B. Woodworth.

TESTED RECIPES

ROAST LAMB.

The leg makes the nicest roast. After washing well, rub with salt and pepper and roast in a covered pan for about two hours. If an open roasting-pan is used, frequent basting will be necessary. This can be done with the water in the bottom of the pan. Meat is cooked when upon being tried with a fork the juice is clear and watery. A brown sauce may be served with this roast, or, if preferred, a white sauce with capers.

MOCK DUCK.

Take the round of beeksteak; salt and pepper either side. Prepare bread or crackers, with oysters or without, as for stuffing a turkey. Lay your stuffing on the meat, sew up and roast about an hour, and if you do not see the wings, you will think you have roast duck.

—Mrs. L. F. Dow.

VEAL LOAF.

Three pounds of raw veal, $\frac{1}{2}$ pound of raw salt pork chopped fine, 3 Boston crackers rolled fine, or bread crumbs, 3 eggs, 1 teaspoonful of black pepper, a little sage, a little mace or nutmeg, and a tablespoonful of salt. Make into a loaf, and sprinkle on the outside of the loaf a small quantity of rolled crackers. Bake about three hours and baste while baking. It is very nice cold, cut in thin slices.

—Mrs. L. F. Dow.

VEAL LOAF.

Three pounds of uncooked veal, chopped fine, $\frac{3}{4}$ pounds of salt pork, chopped, 1 cup of rolled crackers 2 eggs, well beaten, 2 teaspoonfuls of salt, 1 teaspoonful of sugar and 1 teaspoonful of pepper. Mix thoroughly, make into a loaf and bake two hours.

—Mrs. D. P. McLaurin.

PICKLE FOR HAM.

For 100 pounds take $6\frac{1}{2}$ pounds of coarse salt, 1 ounce of saleratus, 2 pounds of brown sugar, 4 ounces of saltpetre and 1 quart of molasses. Scald, skim and pour cold over meat. Leave in brine thirty days, then smoke.

BROWN SAUCE.

Rub a tablespoonful of flour into the pan of drippings and add a pint of boiling water. Salt and pepper to taste. If lumpy, rub through a sieve; if convenient add 1 tablespoonful of chopped parsley before serving.

CAPER SAUCE.

Boil a pint of milk, thicken with flour well blended, add butter, salt and pepper, and 2 tablespoonfuls of capers.

—Mrs. W. H. Higham.

MINT SAUCE.

Strip leaves from mint, wash and chop. To 3 tablespoonfuls of mint add 2 tablespoonfuls of crushed sugar. Mix thoroughly and add 6 tablespoonfuls of vinegar. Let stand some time before using. Strain or not as preferred.

—Mrs. F. R. Fulton.



Poultry and Game.

Turkey is greatly improved by steaming an hour before roasting, and a turkey steamer may be easily improvised by placing a dripping-pan containing the turkey on top of two or three pieces of wood laid in the bottom of a washboiler, with just enough water to cover the wood; cover tightly and as the water boils away add more. When boiling fowl put into hot water, unless for soup; if for soup put to cook in cold water. A little vinegar added to the fowl when boiling makes it more tender. The garnishes for turkey and chicken are parsley, fried oysters, thin slices of ham, slices of lemon, fried sausages, or forced meat balls. If the "wild flavor" of game is disliked, it may be soaked over night in salt water, or two or three hours in soda and water, or parboiled with an onion in the water, and then cooked as desired. The garnishes for game are fresh or preserved barberries, currant jelly, sliced oranges, and apple sauce. To keep duck or prairie chicken for winter use, prepare in the usual manner and fry until about half cooked, then pack in a stone crock and pour over it melted lard sufficient to cover, place a plate over and weight it down so as to keep chicken under lard and keep where it is cool. If prepared in this way it will keep until February or March. When wanted for the table, take from the lard,

warm sufficiently to remove all lard. It is best to wipe thoroughly with a dry cloth, as game will not be as nice if any of the lard in which they are packed is left on when cooked for the table. Then roll in flour or egg and cracker crumbs, and fry in butter.

ROAST TURKEY WITH OYSTER DRESSING.

Dress and rub the turkey thoroughly both inside and out with salt and pepper; steam two hours, or until it begins to grow tender, lifting the cover occasionally and sprinkling with salt. Then take out, loosen the legs, and rub the inside again with salt and pepper and stuff with a dressing prepared as follows: Take a loaf of stale bread, cut off the crust and soften by placing in a pan, pouring on boiling water, draining off immediately and covering closely; crumble the bread fine, add half a pound of melted butter, or more if to be very rich, and a teaspoonful each of salt and pepper, or enough to season rather highly; drain off liquor from a quart of oysters, bring to a boil, skim and pour over the bread crumbs, adding the soaked crusts and 1 or 2 eggs. Mix all thoroughly with the hands, and if rather dry moisten with a little sweet milk, lastly, add the oysters, being careful not to break them; or first put in a spoonful of stuffing, and then 3 or 4 oysters and so on, until the turkey is filled: stuff the breast first. Flour a cloth and place over the openings, tying it down with a twine; spread the turkey over with butter, salt and pepper. Place in a dripping-pan in a well-heated oven, add half a pint of hot water, and roast two hours, basting often with a little water, butter, salt and pepper, kept in a tin for this purpose and placed on the back of the stove. A swab made of a stick with a cloth tied on the end is better than a spoon to baste with. Turn until nicely browned on all sides, and about half an

hour before it is done baste with butter and dredge with a little flour. This will give it a frothy appearance. When you dish the turkey, if there is much fat in the pan, pour off most of it and add the chopped giblets, previously cooked until tender, and the water in which they were cooked; now stew down to about 1 pint; place 1 or 2 heaping tablespoonfuls of flour (it is better to have half of it browned) in a pint bowl, mix smooth with a little cream, fill up bowl with cream or rich milk, and add to the gravy in the pan. Boil several minutes, stirring constantly, and pour into the gravy tureen. Serve with currant or apple jelly. A turkey steamed in this way does not look so well on the table, but is very tender and palatable. It is an excellent way to cook a large turkey.

—Mrs. C. M. English.

BONED TURKEY.

With a sharp knife slit the skin down the back, and, raising one side at a time with the fingers, separate the flesh from the bones with a knife until the wings and legs are reached. Then unjoint from the body, and cutting through to the bone, turn back the flesh and remove the bones. When the bones are removed the flesh may be reshaped by stuffing. Some leave the bones in the legs and wings, as they are the most difficult to remove. Stuff with force meat made of cold lamb or veal and a little pork chopped fine and seasoned with salt, pepper, sage or savory, and the juice of 1 lemon. Sew into shape, turn ends of wings under and press the legs close to the back, and tie firmly so that the upper surface may be plump and smooth for the carver. Lard with 2 or 3 rows on the top, and bake until thoroughly done, basting often with salt and water

and a little butter. Carve across in slices and serve with tomato sauce or meat jelly for boned turkey.

—Mrs. E. E. Carothers.

MEAT JELLY FOR BONED TURKEY.

Take oil from the water (when cold) in which turkey was boiled, strain into a porcelain kettle, add 2 ounces of gelatine, 3 eggs with shells, a wineglassful of sherry or Maderia; stir well. Add 1 quart of strained liquor, beat rapidly with an egg beater, put over the fire and stir till it boils; simmer ten or fifteen minutes, sprinkle with a pinch of turmeric and strain as other jelly. Add lemon juice to taste. When cold break up and place over and around turkey. Cut in thick slices and fanciful shapes with paste cutter.

ROAST CHICKEN.

Have a bright, clear and steady fire for roasting. Prepare your chicken. Make a dressing of bread crumbs, onion, chopped fine, butter, pepper and salt, and $\frac{1}{2}$ cup of raisins, if liked. Put a pint of hot water in the dripping-pan, add to it a small tablespoonful of salt and a small teaspoonful of pepper. Baste frequently and let it roast quickly without scorching. When nearly done add a piece of butter the size of a large egg to the water in the pan; when it melts baste with it, dredge with flour, baste again and let it finish. From three-quarters to one hour will roast if the fire is right. When done take it up, let the giblets (heart, liver and gizzard) boil tender and chop fine. Put them in the gravy. Add a tablespoonful of browned flour and a bit of butter. Stir over the fire for a few minutes then serve in a gravy tureen.

—Mrs. J. Cumming.

CHICKEN PIE.

2 nice tender chickens, 1 sweetbread, 2 dozen raw

oysters, and 1 onion. Stew the chickens with the onion, (the latter must be taken out whole). Season with salt, pepper and butter, thicken with flour, and add 1 cupful of sweet cream, then set aside to cool. Stew the sweetbread and when cold cut in thin slices. Make a nice puff paste, line your dish and place a cup in center. Next lay the chicken and sweetbread in the dish, and strew oysters evenly over them. Cover with upper crust, make a small hole in the center, and bake.

—Mrs. C. A. Hale.

CHICKEN PIE.

Cut up and prepare as for fried or stewed chicken. Boil in plenty of water, as it is always nice to have gravy to add to the pie, as it dries out in baking. The flavor of the meat is greatly improved by adding a slice of pork while cooking; this can be removed before baking the pie. When the chicken is cooked ready for pie, add 1 cupful of cream if convenient; if not, add butter, pepper and salt to taste. Line a baking dish around the sides and put in the chicken. After removing the largest bones, fill with gravy and cover with a rich baking powder crust with a hole cut in the middle about the size of a teacup. The piece which comes out of the center can be baked and put back on the pie before serving. Add gravy while baking, and have ready more gravy to be served with the pie.

—Mrs. Geo. Bull.

BLANQUETTE OF CHICKEN.

Take sweet cream; make a sauce, season with salt and pepper; add 1 pint of cold chicken cut in strips and 1 tablespoonful of chopped parsley. When hot, beat the yolks of 2 eggs, add two tablespoonfuls of milk and stir into the chicken. Cook two minutes. Serve in

rice or potato border, or with a garnish of toast points.

—Mrs. W. S. Russell.

CROQUETTES.

1 pint of finely chopped chicken, 1 tablespoonful of salt, 1 teaspoonful of pepper, 1 cupful of cream or chicken stock, 1 tablespoonful of flour, 4 eggs, 1 teaspoonful of onion juice, 1 tablespoonful of lemon juice, 1 pint of crumbs, and 3 tablespoonfuls of butter.

—Mrs. J. Walker Smith.

CHICKEN FOR LUNCH.

Split a young chicken down the back. After washing, season with salt and pepper, and rub over it a little flour. Put in a dripping-pan, and place in a moderate oven and bake three-quarters of an hour, or fry in hot butter. This can be served dry on platter surrounded by sprigs of parsley, or, if preferred, with a rich, brown gravy.

—Mrs. Burke Corbet.

CHICKEN CROQUETTES.

Take cold chicken chopped very fine; add an equal quantity of smoothly mashed potatoes; mix and season with butter, salt, black pepper, a little prepared mustard, and a little cayenne pepper. Make into cakes and dip in egg and bread crumbs, and fry till a light brown. A very nice tea dish.

—Mrs. W. R. Bierly.

CHICKEN TURNOVERS.

Chop cold roast chicken very fine; put it into a sauce-pan, place over the fire, moisten with a little gravy or water and a piece of butter. Season with salt and pepper. Add a small tablespoonful of sifted flour, dissolved in a little water; heat all through and remove from fire to become cool. When cooled roll out some

plain pastry quite thin; cut in rounds as large as a saucer; wet the edges and put a large spoonful of the minced meat on one half, and fold over; pierce the edges well together and fry them in hot drippings a nice, rich brown. They may also be baked in a moderate oven.

—Mrs. H. B. Mitchell, Rock Island, Ill.

SMOTHERED CHICKEN.

Cut the chicken as for frying; salt and pepper each piece as it is laid in the spider; sprinkle flour over all and place bits of butter on top, put in nearly 1 pint of water and cover. When nearly done, remove cover and let brown.

—Mrs. Geo. D. Lay.

FRICASSEED CHICKEN.

Cut up and put on to boil, skin side down, in a small quantity of water; season with salt, pepper and slices of onion if liked; stew gently until tender; remove chicken, add $\frac{1}{2}$ pint of cream or milk to gravy, and thicken with butter and flour rubbed smoothly together (adding a little of the gravy to soften and help mix them). Let boil two or three minutes, adding a little chopped parsley, and serve hot on toast, or on hot baking powder biscuits. Or, first fry the chicken brown in a little hot butter and lard, take out chicken, add a tablespoonful of flour and let cook a minute, stirring constantly; add a pint of water (or stock if at hand) a little vinegar or Worcestershire sauce; season with salt and pepper. When it has boiled remove from fire, strain, add the beaten yolk of an egg poured over the chicken, and serve.

—Mrs. W. H. Burr.

PRESSED CHICKEN.

Take one or two chickens; boil in a small quantity of water with a little salt, and when thoroughly done take

all the meat from the bones, removing the skin, and keeping the light meat separate from the dark; chop and season to taste with pepper and salt. If a meat presser is at hand, take it, or any other mould, such as a crock or pan, will do; put in a layer of light and a layer of darker meat till all is used; add the liquor it was boiled in, which should be about 1 teacupful, and put on a heavy weight; when cold cut in slices. Many chop all the meat together, add 1 pounded cracker to the liquor it was boiled in, and mix all thoroughly before putting in the mould. Either way is nice. Boned turkey may be prepared in the same way, slicing instead of chopping.

—Mrs. W. H. Burr.

FRIED CHICKEN, SOUTHERN STYLE.

Prepare chickens as for roasting; joint them and par-boil; season well; roll in flour and fry to a nice brown in fresh drippings, or half butter and half lard; fry hominy (that has been previously boiled and seasoned) in slices and lay around the chicken; make a gravy in the pan with flour and a cupful of cream or rich milk.

SPRING CHICKEN—NICE.

Take chickens dressed as for roasting; tie thin slices of bacon over the breasts and place in a clean sauce-pan with a small carrot and an onion stuck with two cloves, and a spring of parsley; add any kind of broth or water enough to half cover them; cover the sauce-pan and simmer slowly forty minutes. Remove to a dripper and dredge with flour and baste with butter until brown; garnish dish with rice croquettes and currant jelly.

—Rebecca Faulkner Bosard.

TO KEEP GAME FROM TAINING.

Draw as soon as game comes into your possession; rinse with soda and water, then with clean water; wipe

dry and rub them with a mixture of salt and pepper. If you must keep them some days, put in the cavity of each fowl a piece of charcoal and hang them in a cool, dark place, with a cloth thrown over them. Small birds, unless you have a great number of them, can be kept nicely in a refrigerator after you have drawn, washed and dried them.

—Mrs. J. H. Bosard.

PRAIRIE CHICKEN.

Dress and stuff as for roasting; line bottom of kettle with a few slices of pork; lay chickens in kettle; put in about 1 quart of water; cover and steam for about an hour; remove cover and let chickens brown on all sides; remove to a platter and garnish with parsley; remove pork from kettle and if too much fat remains take out some; add water; thicken with browned flour; season and send to table in gravy tureen.

—Mrs. Wm. Budge.

PRAIRIE CHICKEN.

Cut the chicken up as for fricassee; put in dripping-pan with plenty of butter; sprinkle with flour, pepper and salt. When it begins to brown add a little water, (adding more from time to time), turn occasionally and bake about an hour. A nice gravy to serve with this can be made by adding more flour to drippings when chicken is taken up and thinning with rich milk or cream.

—Mrs. H. M. Wheeler.

ROAST DUCK.

Wash and dry the duck carefully; make a stuffing of bread, onion, pepper, salt and butter; insert and sew up completely that the seasoning may not escape. If tender, ducks do not require more than an hour to roast, keep them well basted, and a few minutes before serving

dredge lightly with flour to make them froth and look plump. Send to table hot, with a good brown gravy poured not around but over them. Accompany with currant jelly and, if in season, green peas.

—Mrs. John Cumming.

PICKLED DUCK.

Clean and prepare as chicken for frying; cook in as little salted water as possible until thoroughly done; when cool put into a stone jar; heat enough vinegar to cover the meat and put in all kinds of spices; use un-ground pepper and a little ginger root; pour the vinegar when hot over the meat. For four mornings drain the vinegar and heat again. If it doesn't seem strong enough take out part of the liquor and add new vinegar and spices; cover closely and keep in a cool place. To be eaten cold.

—Mrs. H. L. Whithed.

SPICED RABBIT.

Cut up the rabbit after it has been very thoroughly cleaned and lain in salt and water for about an hour; pour some vinegar over it and let it remain in the pickle over night; then put a lump of fresh butter about the size of an egg into a deep stew-pan, cut up an onion in it, adding 1 bay leaf, about 1 dozen pepper corns and part of a celery root; lay the rabbit in this stew, adding part of the vinegar that the rabbit was pickled in and salt slightly before stewing. When tender, thicken with flour that has been browned in a spider with butter.

—Mrs. A. Appel.

WILD PIGEONS.

Clean and lay them in salt water for an hour, then wipe dry, salt and pepper inside and out; stuff the birds with dressing made of bread crumbs or sausage meat;

sew up and lay them side by side in a deep covered stew-pan, adding water enough to just barely cover them, and stew till tender; then baste with butter, chopped parsley and onion, and brown in the oven.

—Mrs. A. Appel.

ROAST QUAIL.

Clean the quail, wash them in soda and water; cleanse again with clear water and wipe dry; put 2 oysters inside each, sew up and arrange them side by side in a baking-pan; pour a little boiling water over them, cover and roast half an hour, basting often with butter. Serve upon pieces of fried toast laid on a hot dish. Make a gravy and pour a spoonful over each.

—Mrs. A. Appel.



Vegetables.

MASHED POTATOES.

Boil the potatoes and when done mash them; add salt, pepper and butter; lastly add $\frac{1}{2}$ cup of cream well whipped in with a fork. Do not let stand after seasoning has been added.

POTATO CROQUETTES.

$1\frac{1}{2}$ pints of cold mashed potatoes, mixed lightly with the whites of 2 well-beaten eggs. Make into balls and roll in the beaten yolks of the eggs and then in bread crumbs. Fry in hot lard.

—Mrs. William Budge.

POTATOES SCALLOPED RAW.

Cut the raw potatoes in dice shape; butter a baking dish and put in a layer of potatoes, salt and pepper, and bits of butter; repeat until your dish is full, putting cracker crumbs on top with bits of butter; pour cream or cream dressing over all until it is covered. Bake three-quarters of an hour. The cream dressing is made of milk, butter, salt and pepper, thickened with flour to the consistency of cream.

POTATO PUFF.

Take 2 cupfuls of cold mashed potatoes and stir into it 2 tablespoonfuls of melted butter, beaten to a white cream before adding anything else; then put with this 2

eggs whipped very light and 1 teacupful of cream or milk, salting to taste; beat all well, pour into a deep dish and bake in a quick oven until it is nicely browned. If properly mixed it will come out of the oven light.

—Mrs. George Bull.

SCALLOPED POTATOES.

For 1 quart of potatoes, cut very small, allow a large cupful of milk. Use cream if you have it. Make a cream dressing of the milk, 1 teaspoonful of flour and 1 table-spoonful of butter; cook on the stove until it thickens. Put a layer of potatoes in a baking-dish, season with salt and pepper and pour on a little of the cream dressing. Continue until all is used. Cover the top with rolled cracker crumbs and bits of butter. Bake twenty minutes.

—Mrs. W. A. Currie.

SCALLOPED POTATOES.

6 medium-sized cold potatoes chopped rather fine; butter pudding-dish well and sprinkle lightly with fresh cracker crumbs; then put in potatoes about two inches deep, then bits of butter, salt and pepper; next a small handful of cracker crumbs; then potatoes again, and so on until the dish is full. Put a few bits of butter on top with cracker crumbs; fill the dish full with milk or cream. Bake three-fourths of an hour.

—Mrs. J. H. Vosburgh.

FRIED POTATOES.

Cut cold boiled potatoes into squares an inch or more in size; dip in beaten egg and fine cracker crumbs, and fry in butter with a little lard.

—Mrs. George D. Lay.

FRENCH FRIED POTATOES.

Slice the potatoes lengthwise in slices about one-fourth of an inch thick and place in ice water for an

hour; dry in a cloth and fry in hot lard. Before they become quite done, and to make them puff up, take them out with skimmer and drain for a minute then return to kettle until done. Sprinkle with salt and serve hot.

—Mrs. J. H. Vosburgh.

FRIED SWEET POTATOES.

$\frac{1}{2}$ dozen of medium-sized sweet potatoes, cut once lengthwise; put in frying-pan with enough water to keep them from burning; add salt and butter and cover; let water boil off when nearly done, and fry, adding butter and lard. Cook about twenty minutes.

—Mrs. A. W. Warren.

SWEET POTATOES.

Peel potatoes, cut lengthwise in slices about half an inch thick and boil until they will pierce with a fork but still keep their shape; drain and roll in beaten egg and cracker crumbs (not too fine) and fry in butter. Especially nice served with fried oysters.

—Mrs. G. B. Clifford.

CABBAGE.

Take a small head of cabbage, shaved fine, and put in cold water; heat hot 2 even tablespoonfuls of lard in a kettle; lift the cabbage out of the water and put in the hot lard; salt and pepper to taste. Cover tightly and cook slowly one and one-half hours, then add 1 grated potato, 1 small onion, grated, 1 tablespoonful of sugar, $\frac{1}{2}$ teacupful of vinegar, and butter size of a walnut; boil half an hour more. Just before removing from the kettle add $\frac{1}{2}$ teacupful of bread crumbs.

—Mrs. T. R. Bangs.

SCALLOPED CABBAGE.

Wash and chop coarsely $\frac{1}{2}$ head of cabbage; throw into a kettle of boiling salted water and boil twenty

minutes; drain in a colander. Put 2 tablespoonfuls of butter in a sauce-pan; when melted add 2 level tablespoonfuls of flour, 1 pint of milk, 1 teaspoonful of salt and a dash of pepper. Stir continually until it boils. Put the cabbage in a baking-dish, pour over the sauce, sprinkle with bread crumbs and bake in a quick oven fifteen minutes.

—Mrs. J. Walker Smith.

BOILED CABBAGE.

Chop cabbage fine; put in a porcelain kettle and cover with water; add a little salt; boil about three-fourths of an hour. When done drain off the water and add salt, pepper and butter.

—Mrs. A. W. Warren.

FRIED CABBAGE.

Shave the cabbage fine; keep sufficiently covered with boiling water; let it cook down; add vinegar, butter, salt and pepper, and let cook until it browns.

—Mrs. William Budge.

CREAM OF BEETS.

Boil the beets until tender; peel; chop until fine; put in baking-mold and pour cream over them until they are covered; sprinkle with salt and pepper and bits of butter and bake until thoroughly heated. Remove from the oven. To a pint of the mixture add 4 tablespoonfuls of vinegar.

—Mrs. W. S. Russell.

BAKED BEANS.

Look over and wash 1 quart of beans; put in a kettle with an even teaspoonful of soda; cover with cold water and let stand on stove and boil until tender; drain. In an earthen jar put a layer of beans and a layer of pork, until all is used, (1 pound of salt pork in all); $\frac{1}{4}$ cupful

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of New Orleans molasses; pepper and salt to taste. Cover with cold water, put in oven and bake, covered tightly.

—Mrs. S. S. Titus.

DRESSING FOR BOILED BEETS.

1 teacupful of vinegar, slightly diluted with water; 1 tablespoonful of butter; 1 tablespoonful of flour; salt and pepper. Rub the butter and flour together and add to the heated vinegar, and pour over the sliced beets.

—Mrs. F. R. Fulton.

BAKED BEANS.

1 pint of beans, soaked in cold water over night. In the morning drain off the water and put in a kettle and cover with cold water to the depth of two inches; let scald; drain this water off; add more cold water and a teaspoonful of baking soda. Let come to a scald and drain; wash in two waters; cover with cold water again to the depth of an inch; have a pound of salt pork in the baking-dish; add salt and pepper to taste, and 6 tablespoonfuls of New Orleans molasses. Cover tightly and bake slowly from six to eight hours.

—Mrs. W. S. Russell.

EGG PLANT.

Peel the egg plant very thin; let stand one hour in salt and water; dry; then boil the plant in a little water until soft and mash with a potato masher. Make a batter with 2 beaten eggs, a little flour, salt, pepper and a pinch of sugar. Mix with the plant and fry in butter.

—Mrs. William Budge.

EGG PLANT.

Take the purple variety of egg plant and peel and cut in slices, sprinkle with salt and pepper and let drain on a tipped plate for three-quarters of an hour. Make a light batter with 1 egg, flour and a little water; dip the slices

into it and fry in butter or lard. Egg and cracker crumbs may be used instead of the batter.

—Mrs. W. H. Highan

CAULIFLOWER.

Cut the cauliflower in small pieces and boil until tender; prepare in another dish with milk enough to cover cauliflower; season with salt and a good-sized lump of butter, and add cream if possible; thicken with flour and turn cauliflower into the milk.

—Mrs. G. B. Clifford.

SCALLOPED CAULIFLOWER.

Let stand in salt and water one hour; pick it up; pour boiling water over it; cook until tender; drain; break up; put in a baking-dish a layer of cauliflower moistened with cream sauce; sprinkle with grated cheese; repeat until the dish is filled; cover the top with bread crumbs and cheese and pieces of butter. Bake one-half hour in moderate oven.

—Mrs. William Budge,

STUFFED TOMATOES.

12 large, smooth tomatoes; 1 teaspoonful of salt; a little pepper; 1 tablespoonful of butter; 1 tablespoonful of sugar; 1 cupful of bread crumbs; 1 teaspoonful of onion juice. Arrange tomatoes in baking-pan; cut a thin slice from the smooth end of each; with a small spoon scrape out as much of the juice and pulp as possible without injuring the shape. When all has been treated in this way, mix the pulp and juice with the other ingredients and fill the tomatoes with the mixture. Replace the top and sprinkle all over with bread crumbs, salt and pepper and bake slowly three-fourths of an hour. Slide the cake turner under each tomato and lift gently onto a flat dish. Garnish with parsley.

—Mrs. Burke Corbet.

TESTED RECIPES

BROILED TOMATOES.

Slice and put on broiler. When done, salt and pepper and serve on buttered toast.

—Mrs. F. R. Fulton.

SCALLOPED TOMATOES.

1 pint of fresh or canned tomatoes; 1 generous pint of bread crumbs; 3 tablespoonfuls of butter; 1 tablespoonful of sugar; 1 scant tablespoonful of salt; $\frac{1}{4}$ of a teaspoonful of pepper. Put a layer of the tomatoes in a scallop-dish; dredge with salt and pepper and dot butter here and there. Now put in a layer of crumbs. Continue this until all the ingredients are used, having crumbs and butter for the last layer. If fresh tomatoes have been used, bake one hour; if canned, bake half an hour.

—Mrs. Geo. D. Lay.

CREAMED TURNIPS.

Peel and slice the turnips one-fourth of an inch thick. Boil in salted water. When tender, drain the water off and cover with rich cream. Season to taste with salt and pepper.

—Mrs. E. E. Carothers.

ONIONS.

Peel and cut twice, crosswise, nearly through. Put on in cold water and let come to a boil; drain off and add more cold water. When done, drain the water off and add cream or milk, butter, salt and pepper and let come to a boil.

CREAMED ONIONS.

Pare and quarter onions. Put them into boiling salted water. When they have cooked five minutes change to fresh boiling water, and if they are very strong, change again after ten minutes. Boil until tender but not until broken. Drain off the water; add milk enough

to cover, and when it has boiled up once remove the onions. Thicken the milk with 1 teaspoonful of corn starch cooked in 1 tablespoonful of butter. Season with salt and pepper and when smooth turn it over the onions.

—Mrs. Tagley.

PARSNIPS.

Steam; when nearly done slice and fry in butter.

FRIED CUCUMBERS.

Take 6 green cucumbers and slice lengthwise one-fourth of an inch thick. Dip in flour, season with salt and pepper and fry slowly in beef drippings and butter. Turn several times until they are crisp.

—Mrs. Carothers.

STEWED CELERY WITH CREAM SAUCE.

Wash and scrape the tender white part of 2 heads of celery, cut them in pieces two inches long, cover with boiling water and simmer gently for one-half hour. Season well with salt; drain off the water in which the celery is cooked; add a pint of cream sauce and serve.

—Mrs. Burke Corbet.

CORN FRITTERS.

Grate or cut the kernels from 6 ears of sweet corn; add 1 egg, 2 tablespoonfuls of cream, 2½ tablespoonfuls of flour and little salt. Drop in hot lard and fry.

—Mrs. Burke Corbet.

BAKED CORN.

Corn cut from one-half dozen ears, or one can of corn with liquor drained off; chop and add a beaten egg, three tablespoonfuls of butter and 2 cupfuls of milk. If canned corn is used, add a tablespoonful of sugar. Season well and pour into a buttered pudding-dish and bake for three-quarters of an hour.

—Mrs. W. A. Gordon.

MACARONI AND CHEESE.

Break the macaroni in small pieces; pour warm water over it and let stand half an hour on the back of the stove; then pour off the water and cover with milk and let it come to a boil. Put a layer of macaroni in a greased pudding-dish; sprinkle with salt and put on a few small pieces of butter; then cover with a very generous layer of grated cheese. Alternate the layers of macaroni and cheese, having cheese on top; then pour on milk enough to thoroughly moisten, and bake an hour.

—Mrs. W. A. Gordon.

BAKED RICE.

Wash 1 teacupful of rice in several waters, put in a buttered pudding-dish; pour over it 2 teacupfuls of cold milk; add 3 tablespoonfuls of sugar, 1 tablespoonful of butter, a little salt and a little grated nutmeg. Bake one hour. Stir often with a fork and serve as a vegetable.

—Mrs. Vosburgh.

HASHED BROWN POTATOES.

Cold boiled potatoes, chopped, but not too fine. Put a good deal of butter in a spider; have it hot and put in potatoes with a little salt. Stir until brown and then form into an oblong mound and let brown on under side. Have another spider with a little hot butter in and turn potatoes in without breaking the form of potatoes and brown on the other side.

—Mrs. G. B. Clifford.

CANNED CORN.

Cut the corn from the cob, packing it tightly in the can. Put on the rubbers (new rubbers) and new or perfect tops, turning the tops down, but not too tight. Place a perforated board in the boiler; place the cans on it and fill the boiler with cold water until it comes nearly to the can covers. Boil three hours after the water be-

gins to boil; keep the water boiling constantly and the boiler as full of water as when it begins to boil. Take the cans from the boiler and tighten the tops. A little of the juice will come out of the can while boiling, but will do no harm.

—Mrs. Geo. D. Lay.

SALSIFY OR VEGETABLE OYSTER.

Boil until tender, scrape off the outside, cut in slices and dip in beaten egg and fine bread crumbs. Fry in butter.

—Mrs. H. B. Woodworth.

BAKED SQUASH.

Heat $\frac{1}{2}$ cupful of milk almost to scalding; stir into it a lump of butter the size of an egg, creamed with 2 tablespoonfuls of flour; remove from the fire and add 2 beaten eggs. Whip this into 2 cupfuls of cold baked squash. Season to taste. Put into a buttered pudding-dish and bake in a quick oven.

—Mrs. W. A. Gordon.



Salads and Salad Dressings.

POTATO SALAD.

Six cold boiled potatoes, sliced; 1 cucumber, sliced; 3 hard boiled eggs, sliced; and $\frac{1}{2}$ of a very small onion.

Dressing.—Yolks of 3 eggs, beaten smooth; 1 teaspoonful of made mustard; 1 teaspoonful of salt; 2 tablespoonfuls of melted butter; 2 tablespoonfuls of sugar; 1 cupful of vinegar; red pepper to taste. Cook over boiling water, stirring constantly until thick. When cold add $\frac{1}{2}$ cup of whipped cream and pour over the salad.

—Mrs. J. Walker Smith.

BEET SALAD.

Boil some beets, slice and let stand in vinegar over night. One large cup of chopped beets; 1 large cup of chopped cabbage; 1 large cup of cut celery; 1 small onion, about the size of a silver dollar, chopped very fine, and a little salt.

For dressing.—Four tablespoonfuls of butter; 1 tablespoonful of flour; 1 tablespoonful of sugar; 1 teaspoonful of salt; 1 teaspoonful of dry mustard; 1 cup of vinegar; 1 cup of milk; 3 eggs and a speck of cayenne pepper. Let the butter get hot, add the flour and stir until smooth, being careful not to brown; add milk, stir and boil up. Place the sauce-pan in another pan contain-

ing hot water, beat eggs, salt and mustard; add vinegar and stir into the boiling mixture. Continue stirring until it thickens.

—Mrs. Spence.

EGG SALAD.

Take the number of eggs required and boil just twenty minutes. When cold, shell and remove the whites carefully from the yolks; chop the whites, and leave the yolks whole. Serve on lettuce leaves with a boiled dressing, and small balls of cottage cheese.

—Mrs. H. L. Whithed.

MUSHROOM SALAD.

Two cans of mushrooms; boil until tender, which will take about five minutes; cut in small pieces, then season with pepper and salt; pour over them a mixture of vinegar and oil, (a proportion of 1 tablespoonful of oil to 3 of vinegar.) Let stand two hours. When ready to serve, add $\frac{1}{2}$ the quantity of celery, cut in pieces the same size as the mushrooms, and pour over all a Mayonnaise dressing.

—Mrs. F. Bolton.

SALMON SALAD.

1 can of salmon; 4 bunches of celery, chopped, and mixed with the salmon.

Dressing.—1 teaspoonful of mustard, 2 tablespoonfuls of vinegar; yolks of 2 eggs; salt and cayenne pepper to taste. Mix and add to the salmon and celery just before serving.

—Mrs. C. M. English.

VEGETABLE SALAD.

Dice 1 small cooked carrot and 1 small cooked turnip; add 3 tablespoonfuls of cooked peas; mix with tartare sauce and asparagus tops or parsley.

Tartare Sauce.—To 1 cup of Mayonnaise dressing

add 1 tablespoonful of capers; 1 tablespoonful of chopped parsley; 1 tablespoonful of chopped cucumber pickle; 1 small onion, chopped, or a teaspoonful of onion juice.

—Mrs. William H. Burr.

LETTUCE DRESSING.

Yolks of 3 eggs; 2 tablespoonfuls of sugar; butter the size of an egg; $\frac{1}{2}$ cup of cream; $\frac{1}{4}$ cup of vinegar. (Cream that is slightly sour can be used as well as sweet cream.) Stir the vinegar in last, a little at a time. Boil until it begins to thicken.

—Mrs. C. N. Nelson.

TOMATO CELERY SALAD.

Select large, smooth, ripe tomatoes; peel and cut a slice from the top and scoop out the inside of the tomatoes with a spoon; fill the vacancies with cut celery well moistened with boiled salad dressing. On top of each tomato put a spoonful of Mayonnaise dressing. Serve on lettuce leaves.

—Mrs. J. Walker Smith.

NUT SALAD.

2 cups of chopped walnuts or blanched almonds; 3 cups of chopped celery. Mix the nuts and celery with boiled salad dressing. Serve with whipped cream (slightly salted) on top of the salad.

—Mrs. Tracy Bangs.

CHEESE SALAD.

Small cakes of cottage cheese. Serve in a bed of shredded lettuce. Cover with thick Mayonnaise dressing and garnish with crescent olives.

—Mrs. William Budge.

NUT SALAD.

3 heads of celery, cut short and even; $\frac{1}{4}$ pound of blanched almonds, cut in half and mixed with the celery. Season lightly with salt and pepper. Dress with a co-

pious supply of thick Mayonnaise dressing. Sometimes add $\frac{1}{4}$ pound of English walnuts, and a few California grapes, from which the skin and seeds have been removed.

—Mrs. William Budge.

FRUIT SALAD.

6 bananas and 6 oranges, cut fine, put in alternate layers in a mold; soak $\frac{1}{2}$ box of gelatine to which add the juice of 3 lemons and 3 oranges. Sugar to taste and let all come to a boil. When hot pour over the fruit. When thoroughly cold, remove from the mold and serve with whipped cream. Strawberries and pineapples may be used in the same way.

—Mrs. O. M. Hopkins.

OYSTER SALAD.

Select small oysters and slightly scald in water with a little vinegar added, in the proportion of 1 tablespoonful of vinegar to 2 quarts of water. When cold serve about 6 oysters on inside cabbage leaf or lettuce leaf.

Dressing.—To $\frac{1}{2}$ cup of vinegar, add 3 well-beaten eggs; 1 teaspoonful of sugar; 1 teaspoonful of prepared mustard; 1 saltspoonful of salt, and a pinch of cayenne pepper. Cook in a double boiler or over a slow fire with an asbestos cover, stirring constantly until it thickens. Remove from fire and add butter the size of a walnut, or olive oil. When perfectly cold, add cream slowly, until of desired consistency. If small oysters are not to be obtained, large ones may be used, by cutting in two, after being scalded.

—Mrs. W. M. Parker.

CHICKEN SALAD.

Remove the skin and bones from 2 well-cooked chickens, cut the meat into small pieces (with scissors); 3 full cups of celery, cut fine; 6 hard-boiled eggs, cut in

small pieces. Use for dressing the following: Mix 4 well-beaten raw eggs with a pint of weak vinegar; put into a double boiler and heat scalding hot, but do not boil; when thick add 1 tablespoonful of dry mustard, 1 teaspoonful of corn starch, 2 teaspoonfuls of salt, a little cayenne pepper, $\frac{1}{2}$ cup of melted butter, and $\frac{1}{4}$ cup of sugar. Remove from the fire and when cold add $\frac{1}{2}$ pint of whipped cream.

—Mrs. D. P. McLaurin.

CHICKEN SALAD.

Boil 2 chickens until very tender. After they are thoroughly cold, remove all the skin and bones, cut the meat in small pieces, and add one-third as much celery as chicken, having the celery also cut in small pieces. Use for dressing: the yolks of 6 eggs, beaten very light, 4 tablespoonfuls of sugar, 2 teaspoonfuls of mixed mustard, 2 pinches of red pepper, 6 tablespoonfuls of melted butter, dropped in a little at a time, and 1 cup of vinegar. Boil in a double boiler until thick. When cold add 1 pint of whipped cream. Pour over the chicken and celery just before serving.

—Mrs. George B. Clifford.

SHRIMP SALAD.

4 eggs, hard-boiled; $1\frac{1}{2}$ cups of celery; and 1 can of shrimp.

Dressing.—2 raw eggs, well beaten; 1 tablespoonful of butter; 1 teaspoonful of salt; 2 teaspoonfuls of prepared mustard; $\frac{1}{2}$ teaspoonful of pepper and 4 large tablespoonfuls of vinegar. Boil in a double boiler until the dressing is thick. Let cool and add $\frac{1}{2}$ cup of whipped cream.

—Mrs. William A. Currie.

DRESSING FOR LETTUCE.

1 cup of sweet cream; $\frac{1}{2}$ cup of sugar and 4 table-

spoonfuls of vinegar. Beat the sugar into the cream and add the vinegar just before pouring on the lettuce.

—Mrs. W. H. Carrol.

SALMON SALAD.

1 can of salmon; drain thoroughly, remove the bones and skin and shred fine; $\frac{1}{2}$ cup of celery, cut fine; $\frac{1}{2}$ cup of chopped blanched almonds.

Dressing.—4 eggs; $\frac{1}{4}$ cup of sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ tablespoonful of salt; $\frac{1}{2}$ tablespoonful of dry mustard; a pinch of red pepper, and 1 cup of vinegar. Boil until thick. When using the dressing dilute with whipped cream.

—Mrs. J. H. Vosburgh.

CABBAGE SALAD.

For 1 quart of finely-chopped cabbage, use as a dressing the following:

Boil together $\frac{1}{2}$ cup of vinegar; 2 tablespoonfuls of sugar; $\frac{1}{2}$ teaspoonful of salt; $\frac{1}{2}$ teaspoonful of pepper. Rub $\frac{1}{4}$ cup of butter to a cream, with 1 teaspoonful of flour, and add it to the boiling vinegar. Boil five minutes, then stir in 1 well-beaten egg. While hot pour over the cabbage.

—Mrs. Tagley.

BOTTLED SALAD DRESSING.

Beat the yolks of 4 eggs; add to them $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ tablespoonful each of salt and mustard, $\frac{1}{4}$ tablespoonful of pepper, and $\frac{1}{2}$ cup of cream. Bring to a boil. To 1 and 1-3 cups of vinegar add $\frac{1}{2}$ cup of butter; pour this upon the mixture, stir and bottle. When wanted for use a little cream may be added.

—Mrs. O. E. Nash.

SALAD DRESSING.

1 cup of vinegar; boil it with butter the size of an egg. Beat together 2 eggs or the yolks of 4, 1 teaspoon-

ful of sugar, 1 teaspoonful of mustard, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper, and 6 tablespoonfuls of sweet cream; then add boiling vinegar slowly. Put the whole mixture on and let just come to a boil.

—Mrs. J. D. Mills.

MAYONNAISE DRESSING.

Chill thoroughly eggs, oil, plate and fork. Put the yolks of 2 eggs, carefully freed from the whites, in a soup plate; add $\frac{1}{2}$ teaspoonful of salt, and stir with a silver fork until yolks are well mixed; add oil, drop by drop at first, stirring always in the same direction; add a drop of vinegar as needed—that is when the dressing grows oily. As it grows thicker, oil may be added more quickly; add only acid enough to keep the oil and other ingredients from separating. 2 eggs will take a pint of oil easily. The dressing should be smooth and thick when finished. Season with salt and red pepper, and lemon if desired.

—Mrs. William H. Burr.

MAYONNAISE DRESSING.

Yolks of 2 hard-boiled eggs and yolks of 2 raw eggs; 1 teaspoonful of salt; 1 teaspoonful of sugar; 1 teaspoonful of mustard and a pinch of cayenne pepper. Smooth the yolks of the hard-boiled eggs, stir in the raw yolks, then add the dry ingredients. 2 tablespoonfuls of lemon juice; 2 tablespoonfuls of vinegar, and 1 pint of best oil. Add the oil a teaspoonful at a time, alternate the oil with the vinegar and lemon juice. Before serving dilute with whipped cream.

—Mrs. George Bull.

BOILED SALAD DRESSING.

Let 4 tablespoonfuls of vinegar boil (be sure the vinegar is not too strong); beat 2 eggs lightly. Turn the vinegar into the eggs, turn back into the vinegar dish, stand

it over the fire until it thickens, stirring constantly. While still hot, add 1 tablespoonful of butter; $\frac{1}{2}$ teaspoonful of salt and $\frac{1}{2}$ saltspoonful of pepper. When cold add 8 tablespoonfuls of cream.

—Mrs. H. L. Whithed.

COOKED SALAD DRESSING.

Stir together 3 eggs, well beaten, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ teaspoonful each of salt and pepper, and 1 scant teaspoonful of mustard. Heat $\frac{1}{2}$ cup of vinegar, and when nearly boiling, stir in carefully the other ingredients, and a piece of butter the size of a butternut. Stir constantly until it thickens, and when cool, just before using, add $\frac{1}{2}$ cup of whipped cream.

—Mrs. W. A. Gordon.

SALAD DRESSING.

1 large cup of best salad oil; 1 lemon (the juice strained); 1 teaspoonful of mustard, wet with vinegar; 1 tablespoonful of powdered sugar; 1 teaspoonful of salt; 4 tablespoonfuls of vinegar; a pinch of cayenne pepper and the yolks of 2 eggs. Beat eggs, sugar, salt, mustard and pepper until light; then add very gradually the oil. When the mixture is quite thick whip in the lemon and beat five minutes before putting in the vinegar. Beat $\frac{1}{2}$ cup of cream and stir in. This is a good dressing for chicken, salmon, celery and lobster.

—Mrs. J. Walker Smith.

Yeasts and Breads.

YEAST.

1 quart of warm water; 8 tablespoonfuls of flour; $\frac{1}{2}$ cup of sugar; a handful of salt and 2 yeast cakes, soaked. Start this in the morning and at noon mash 12 large potatoes. Pour on them 1 quart of boiling water and 1 quart of cold water, and add the above yeast.

—Mrs. C. F. Dow.

POTATO YEAST.

2 quarts of water; 1 good handful of hops tied in a bag and put into boiling water. Let it boil while grating 5 or 6 good-sized potatoes. Cook grated potatoes briskly in hop water three minutes; add a large handful of salt and 1 ounce of sugar. Boil all together from 3 to 5 minutes. Cool and put in 1 cup of yeast and let it stand in a moderately warm place to raise. After it has raised and commenced to fall again it is ready for use. Put away in cool place.

—Mrs. M. T. Caswell.

SALTRISING BREAD.

Stir into 2 tablespoonfuls of boiling milk, 1 heaping tablespoonful of corn meal. Let this stand over night. Make a thick sponge of warm water and flour—a quart bowl 2-3 full; add to this the corn meal and milk. Stir thoroughly together with 2 tablespoonfuls of salt. Place

bowl in kettle of warm water, not hot; let stand until it rises so that bowl is full, usually about an hour. Take a pint each of warm water and milk; stir thick with flour; add to this the sponge in a bowl; let stand one hour in warm place until bowl is full, or nearly so. Knead very little, make into loaves and let rise one hour in a warm place. This quantity makes three loaves.

—Mrs. J. E. Dow.

BREAD.

Yeast.—Grate 3 good-sized potatoes and pour boiling water on them till they cook to a thick paste. Have a yeast cake soaked in lukewarm water; when soft add it to this paste, together with a tablespoonful of salt. Let stand until light and foamy, which will be from one to two days, stirring occasionally.

For four loaves of bread take 2 pints of warm water and 1 cup of above yeast. When light add a little more salt, butter the size of a walnut and 1 bakingspoonful of sugar, and stiffen batter with flour. Let rise, knead well and let rise again. Then knead and put in pans. When light bake in a moderate oven.

—Mrs. H. W. Topping.

WHITE BREAD.

Soak 2 yeast cakes in a little warm water an hour before setting sponge. Take 2 quarts of warm water, 1 pint of mashed potatoes and flour enough to make a stiff batter and add the yeast. In the morning add 1 cup of warm water, 1 tablespoonful of cottolene, 1 tablespoonful of sugar, 1 tablespoonful of salt and a little flour, and let stand for a half an hour. When light mix stiff. At third kneading make into loaves and let rise. Bake an hour. This recipe is for six medium loaves and Diamond flour.

—Jessie Barbare.

TESTED RECIPES

SUPERIOR BREAD.

Scald 1 quart of sour milk; when cool enough set your sponge with the whey. Take about 1 quart of flour, make a hole in the center and put in the whey, about a good teaspoonful of salt, 1 teacupful of good hop yeast, (home made is best), and stir quite stiff. In cold weather wrap in a thick cloth so as to keep as warm as possible, in summer it is not necessary. In the morning knead well, adding flour until stiff enough and keep warm until light, then set it in pans to rise. No saleratus is needed.

—Mrs. L. F. Dow.

BREAD.

Begin about 6 p. m. To 1 yeast cake add 1 pint of warm water, let soak half an hour; add flour to make thick batter and let rise three hours. Take 1½ quarts of warm water, 1 tablespoonful of lard, 2 tablespoonfuls of sugar, and 2 tablespoonfuls of salt; add yeast and flour until you have a thick batter. Beat for twenty minutes, cover with a cloth and wrap in a blanket. In the morning add flour until it will not stick to hands in kneading. Let rise three times. The last time make into loaves.

—Carrie Halverson.

BAKING POWDER BISCUITS.

Sift together 1 quart of flour, 3 teaspoonfuls of baking powder and a little salt. Work in butter the size of an egg and add sweet milk enough to make a soft dough.

—Mrs. W. A. Gordon.

GRAHAM BREAD.

10 pounds of graham flour, 1 heaping coffeecupful of lard, 1 cup of brown sugar, 1 cup of good yeast, not yeast cake. Take a portion of the flour and rub the lard into it thoroughly. Dissolve the sugar in 2 quarts of lukewarm water and make a soft sponge. Let raise over

night, then add the rest of the flour and knead for half an hour. Let raise again until very light, make into loaves and raise again until light. Bake with care one and one-half hours.

—Mrs. Dr. Church.

BREAKFAST BREAD.

1 quart of bread sponge; 2 cups of sugar; 1 cup of butter; 3 eggs; 2 cups of raisins, stoned and floured; 1 teaspoonful of cinnamon; 1 teaspoonful of cloves; a little nutmeg and $1\frac{1}{2}$ cups of flour. Stir with spoon and put in pans to rise. Bake slowly like bread.

—Mrs. W. A. Gordon.

BUNS.

To 1 pint of bread sponge and 1 cup of warm milk, add a little flour to the thickness of pancake dough. Set to rise. Then add 1 small cup of lard, the white of 1 egg and flour to make stiff. Set to rise again. When risen, roll out, cut in squares and set in pans to rise again. Then bake in a hot oven. When done; wash over with a little milk and sugar.

—Mrs. Fiset.

BUNS.

1 pint of sweet milk; $\frac{1}{2}$ cup of water; $\frac{1}{2}$ cup of sugar, and a piece of butter the size of an egg. Scald all these together and when cool add 1 yeast cake, soaked, 1 teaspoonful of salt and flour enough to make a thick batter. Let it rise, then add 2 well-beaten eggs and flour enough to make a stiff dough. Knead it twenty minutes. Let rise again. Knead down once more. Then when light make in small balls like biscuit. Place close together in a shallow pan and when risen very high bake in a moderate oven twenty minutes.

BUNS.

1 quart of bread sponge; 2 eggs, well beaten; 2 cups

of sugar; 1 cup of butter; 1 cup of milk; 3 teaspoonfuls of baking powder; currants and nutmeg. Add flour enough to make a stiff sponge, then let it rise. When light, drop a large spoonful at a time into tins and let them rise again. Put beaten egg on top and sift sugar over them.

—Mrs. D. W. Luke.

FOR LIGHT ROLLS.

1 egg; 1 cup of sugar; $\frac{3}{4}$ cup of sweet milk; $\frac{3}{4}$ cup of butter and lard together; 3 or 4 cups of soft bread dough; some cinnamon and 1 teaspoonful of baking powder. Knead up as stiff as required. Let raise until very light.

—Mrs. L. F. Dow.

ROLLS.

1 large cup of sponge; 1 cup of warm water; $\frac{1}{2}$ cup of butter; 2 tablespoonfuls of sugar; 1 egg, and flour enough to make a stiff dough. Let raise, then mould again, roll out and cut with a biscuit cutter; fold over and lay in baking-pan. Let raise again and bake.

—Mrs. Sarah E. Smith.

PARKER HOUSE ROLLS.

Take 2 quarts of flour, make a hole in the top, and put in a piece of butter the size of an egg, a little salt and a tablespoonful of white sugar. Pour over this a pint of milk, previously boiled and cooled, and $\frac{1}{2}$ teacup of good yeast. When the sponge is light, mould for fifteen minutes. Let it rise again and cut into round cakes. Butter on one side and turn over on itself. Bake in a quick oven.

—Mrs. L. F. Dow.

WHITE LABEL BISCUIT.

With 1 quart of flour, sift thoroughly 2 rounding teaspoonfuls of White Label baking powder and $\frac{1}{2}$ tea-

spoonful of salt. For shortening take 1 tablespoonful of lard and 1 tablespoonful of butter, which should be rubbed in until the flour is fine enough to pass through a sieve. Add cool water or milk, stirring with a large spoon until dough is stiff enough to transfer to board. Sprinkle board well with flour, and in moulding dough for cutting, work it as little as possible.

PARKER HOUSE ROLLS.

Into 4 quarts of flour mix 4 tablespoonfuls of lard, 1 teaspoonful of salt, 1 quart of fresh milk, $\frac{1}{2}$ cup of sugar. When cool add 1 cup of yeast and let rise over night.

—Mrs. Wm. Budge.

DUMPLINGS FOR POT PIE.

For small family, take 2 cups of flour, 2 heaping teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, and 1 cup of sweet milk or water. Stir and drop from spoon into kettle in which meat is boiling. Boil moderately with cover off fifteen minutes, then put on cover and boil five minutes longer. Be careful to have plenty of water over meat so that you will not have to replenish before dumplings are done. If directions are followed they will never fail to be light.

—Mrs. M. T. Caswell.

BROWN BREAD.

1 full cup of graham flour, $\frac{3}{4}$ cup of white flour, fill the cup up with graham. $\frac{1}{2}$ cup of corn meal, fill the cup up with graham flour. $\frac{1}{2}$ of a small teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt, 1 cup of molasses and 1 cup of sour cream. If you have no cream, sour milk with a small piece of butter will answer.

—Mrs. E. C. Richmond.

BOSTON BROWN BREAD.

1 cup of wheat flour, $1\frac{1}{2}$ cups of cornmeal, $1\frac{1}{2}$ cups of rye flour, 1 cup of graham flour, 1 cup of molasses, 1

TESTED RECIPES

quart of sour milk, 2 teaspoonfuls of soda, 2 teaspoonfuls of salt and 1 cup of stoned raisins if desired. Steam four hours. Makes 2 loaves.

—Mrs. Geo. B. Clifford.

BOSTON BROWN BREAD.

1 pint of corn meal, 1 pint of graham flour, 1 pint of sweet milk, $\frac{1}{2}$ teacup of molasses, 1 teaspoonful of salt, 1 teaspoonful of soda, and 2 eggs. Steam three or four hours.

—Mrs. W. I. Burr.

BROWN BREAD.

2 cups of sweet and 1 of sour milk, 3 cups of meal, 2 cups of flour, 1 cup of molasses, 1 teaspoonful of salt and 2 even teaspoonfuls of soda.

—Mrs. M. T. Caswell.

JOHNNY CAKE.

1 egg, $1\frac{1}{2}$ cups of sour milk, 1 cup of corn meal, 1 cup of flour, $\frac{1}{2}$ cup of sugar, a small pinch of salt, a piece of butter the size of an egg, $1\frac{1}{2}$ teaspoonfuls of soda if milk is very sour. If sour cream is used instead of milk the butter may be omitted.

—Mrs. Sarah E. B. Smith.

JOHNNY CAKE.

$\frac{3}{4}$ cup of butter, 2-3 cup of sweet milk, $1\frac{1}{2}$ cups of corn meal, $\frac{1}{2}$ cup of flour, 2 eggs, 2-3 cup of sugar and 3 teaspoonfuls of baking powder. Cream the butter and sugar; then add the milk and the eggs, beaten separately; then flour. Bake in buttered tin.

—Mrs. A. I. Hunter.

JOHNNY CAKE.

1 cup of sour cream, 1 cup of buttermilk, 3 eggs, well beaten, $\frac{1}{2}$ teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt, $\frac{3}{4}$ cup of flour; then thicken the batter with corn meal.

—Mrs. D. P. McLaurin.

CORN CAKE.

1 cup of Indian meal, 1 cup of flour, 1 cup of sour milk, 1 teaspoonful of soda, 2 eggs, a piece of butter the size of an egg, and a little sugar. Sweet milk can be substituted by using 1 teaspoonful of cream of tartar and $\frac{1}{2}$ teaspoonful of soda.

—Mrs. H. M. Wheeler.

MUFFINS.

3 eggs, $\frac{3}{4}$ cup of sugar, 1 cup of sweet milk, 3 teaspoonfuls of baking powder and a little salt. Thicken about the same as for cake.

—Mrs. J. E. Dow.

MUFFINS.

1 egg, 1 cup of sweet milk, a pinch of salt, 2 even teaspoonfuls of baking powder, and flour enough to make a batter.

—Mrs. C. M. English.

GRAHAM GEMS.

1 cup of milk, $\frac{1}{2}$ cup of corn meal, 1 egg, butter the size of an egg, 1 tablespoonful of sugar, $1\frac{1}{2}$ teaspoonfuls of baking powder, graham flour enough to make a thin batter, and a pinch of salt. Melt the butter and add last.

—Mrs. A. I. Hunter.

GRAHAM GEMS.

1 cup of sour milk, 1 teaspoonful of soda, 2 eggs, 1 teaspoonful each of sugar and melted butter, $\frac{1}{2}$ teaspoonful of salt, and graham flour to make a thin batter. Beat well and bake in gem pans in a quick oven. This will make a dozen.

—Mrs. O. E. Nash.

LAPLAND CAKES.

1 pint of cream (not the thickest), 3 eggs, well beaten, $1\frac{1}{2}$ pints of flour and 1 small teaspoonful of salt. If cream is sour use 1 teaspoonful of soda, if sweet use 3

small teaspoonfuls of baking powder. Bake in gem iron fifteen or twenty minutes.

—Mrs. W. I. Burr.

OAT MEAL GEMS.

To 1 cup of oat meal, soaked in 1 cup of water over night, add 1 cup of white flour, 2 teaspoonfuls of baking powder, 2 eggs, $\frac{1}{2}$ cup of sweet milk and $\frac{1}{2}$ teaspoonful of salt.

—Mrs. W. S. Russell.



CREAM OF WHEAT-



The
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Breakfast and Lunch Dishes.

BREADED SWEETBREADS.

After being boiled 20 minutes and cooled, split the sweetbreads and season with salt and pepper; then dip in beaten egg and cracker crumbs and fry a light brown in hot lard. Serve with tomato sauce.

—Mrs. Burke Corbet.

FINNAN HADDIES.

Lay a thick brown paper on the bottom of the oven and lay the finnan haddies on this until thoroughly heated, then put on hot platter and dot with bits of butter. Or they may be wrapped in clean cloth and laid in boiling water until thoroughly heated and served with butter in the same way.

—Mrs. James Rae.

SALMON LOAF.

1 can of salmon, 4 beaten eggs, 4 tablespoonfuls of melted butter, $\frac{1}{2}$ cup of bread or cracker crumbs, salt and pepper. Chop and mix in chopping bowl. Make into a loaf and steam one hour. To be eaten warm with sauce made of $\frac{1}{2}$ cup of butter, the yolks of 2 eggs, the juice of a lemon and a cup of boiling water. Serve on platter with sauce poured over loaf.

—Mrs. Tracy R. Bangs.

CLAM FRITTERS.

6 clams, chopped, 1 cup of milk and 1 teaspoonful of baking powder. Add liquor from clams, salt and pepper, and flour to make a rather stiff batter. Fry in hot lard.

—Mrs. E. M. Prouty.

OYSTERS ON TOAST.

Put on 1 quart of oysters in their liquor to boil. When they come to a boil add 1 pint of sweet cream, 2 teaspoonfuls of flour, pepper and salt. Let them just come to a boil, then pour over buttered toast.

—Mrs. E. M. Prouty.

VEAL SCALLOP.

Chop roast veal very fine. Put a layer in the bottom of a buttered dish and season with salt and pepper. Add a layer of fine cracker crumbs. Add bits of butter and wet with a little milk. Add another layer of veal, then of crackers, etc., until dish is filled. On top spread a thin layer of crackers, seasoned also with milk and a well-beaten egg. Bake from one-half to three-quarters of an hour.

—Mrs. George Bull.

WELSH RAREBIT.

$\frac{1}{2}$ pound of cheese, 2 eggs, a speck of cayenne, 1 tablespoonful of butter, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of mustard and $\frac{1}{2}$ cup of cream. Break the cheese in small pieces and put it and other ingredients into a bright saucepan over boiling water. Stir until the cheese melts. Serve immediately on crisp slices of toast.

—Mrs. O. M. Hopkins.

CHEESE SOUFFLE.

2 tablespoonfuls of butter, 1 heaping tablespoonful of flour, $\frac{1}{2}$ cup of milk, 1 cup of grated cheese, 3 eggs, $\frac{1}{2}$ teaspoonful of salt and speck of cayenne pepper. Put

the butter in a saucepan; when hot add the flour and stir until smooth, not brown; then add the well-beaten yolks of eggs and the cheese. Set away to cool. When cold add the stiffly-frothed whites, turn into a buttered dish and bake from twenty to twenty-five minutes. Serve immediately.

—Mrs. J. I. Stokes.

CHEESE ROLL.

Take light bread dough when ready for tins. Roll out about one-quarter inch thick and sprinkle with grated cheese. Roll up like jelly roll, cut in inch strips, let raise and bake.

—Mrs. W. S. Russell.

CHEESE FONDUE.

1 cup of bread crumbs soaked in 2 cups of milk, 1 cup of grated cheese, salt and pepper. Mix all together and bake until brown on top. Serve immediately.

—Mrs. Geo. Clifford.

CHEESE FONDUE.

Soak 1 cup of bread crumbs in 2 cups of milk; add 3 eggs, beaten lightly, $\frac{1}{2}$ tablespoonful of melted butter, pepper and salt to taste. Last add 2 cups of grated cheese. Mix all together and bake until brown.

—Mrs. O. M. Hopkins.

SHORT CAKE.

1 pint of flour, 2 teaspoonfuls of baking powder, $\frac{1}{4}$ teaspoonful of salt, 2 tablespoonfuls of sugar and 4 tablespoonfuls of butter. Mix dry ingredients and sift. Rub in the butter and add enough milk to make a batter that will spread easily. Bake in a hot oven in two tins.

—Mrs. Hopkins.

STRAWBERRY DRESSING FOR SHORT CAKE.

Cream 2 tablespoonfuls of butter and 1 cup of sugar

(more if berries are sour). Add to this 1 quart of mashed strawberries. Spread between layers. Serve with whipped cream if desired.

—Mrs. J. I. Stokes.

OYSTER DRESSING FOR SHORT CAKE.

1 pint of oysters, 1 pint of cream, or cream and milk, 1 heaping tablespoonful of flour, 1 tablespoonful of butter (more if milk is used), salt and pepper to taste. Put cream and oyster liquor on to heat. Mix the flour with a little of cream and stir in slowly the hot cream. Let this cook well, then add the oysters and boil up once. Add salt last.

—Mrs. J. I. Stokes.

FRITTERS.

1 pint of sweet milk, 4 cups of flour, 3 eggs, 2 teaspoonfuls of baking powder and $\frac{1}{2}$ teaspoonful of salt. Take up the batter by spoonfuls and drop in hot lard. Serve with maple syrup.

—Mrs. J. Walker Smith.

OMELET.

3 eggs, 3 tablespoonfuls of milk, 1 teaspoonful of flour, $\frac{1}{2}$ teaspoonful of salt and 1 tablespoonful of butter. Beat the whites to a stiff froth, and beat the yolks a little. Have your pan very hot. Put in the butter, then add the egg and other ingredients, mixed. Shake on the hottest part of the stove until the egg begins to thicken, then let it stand a few seconds to brown. Put it into a hot oven until the top sets. Fold and serve without delay.

—Mrs. John Birkholz.

SCOTCH EGGS.

Boil 6 eggs twenty minutes, cook 1-3 of a cup of stale bread crumbs in 1-3 cup of milk to a smooth paste, add 1 cup of lean cooked ham chopped very fine, add $\frac{1}{2}$

teaspoonful of mixed mustard, $\frac{1}{2}$ teaspoonful of cayenne and 1 raw egg. Mix well, then remove the shells from the boiled eggs and cover with the mixture. Fry in hot fat two minutes. Drain and serve hot, or cold for lunches or picnics.

—Mrs. H. L. Whithed.

BOILED EGGS SERVED IN CREAM.

Boil $\frac{1}{2}$ dozen eggs about fifteen or twenty minutes. Shell and cut off a little of the white so the egg will stand up alone. Boil 1 pint of cream and thicken with 1 tablespoonful of flour. Season with salt and pepper and a little butter. Pour the cream over the eggs, garnish with parsley and grated yolk of a hard-boiled egg.

—Mrs. W. H. Higham

CHICKEN CROQUETTES.

3 sweetbreads, 1 boiled chicken, 1 large tablespoonful of flour, 1 pint of cream, $\frac{1}{2}$ cup of butter, tablespoonful of onion juice, 1 tablespoonful of chopped parsley, 1 teaspoonful of mace, juice of half a lemon, salt and pepper to taste. Let the sweetbreads stand in boiling water five minutes. Chop very fine with the chicken and add seasoning. Put 2 tablespoonfuls of the butter in a stewpan with the flour. When melted add the cream slowly, then the chopped mixture and stir until thoroughly heated. Take from the fire, add lemon juice and set away to cool. Roll into shape with cracker crumbs. Dip in beaten egg and then in cracker crumbs. Let stand until dry. Fry in hot fat. Bread crumbs may be used. All crumbs should be salted.

—Mrs. Corbet.

RICE CROQUETTES.

$\frac{1}{2}$ cup of rice, 3 eggs, 1 pint of milk, 1 saltspoonful of salt, 2 tablespoonfuls of sugar, 1 tablespoonful of melted butter and a little grated lemon peel. Cook the

rice in water a little while, drain almost dry and pour in milk and cook until the rice is very tender. Add butter, sugar and salt and simmer ten minutes. Beat the eggs light and add carefully, taking the mixture from the fire while stirring them in. Put the saucepan on the stove and stir while they thicken, not allowing it to boil. Take from stove and add the grated lemon peel and turn into a well-buttered dish to cool. When cold shape them, dip in beaten egg and roll in bread crumbs. Fry in lard.

—Mrs. J. Walker Smith.

CREAM CROQUETTES.

Boil 1 pint of milk with 1 inch stick of cinnamon. Beat together $\frac{1}{2}$ cup of sugar, 2 tablespoonfuls of corn starch, 1 tablespoonful of flour, the yolks of 3 eggs, $\frac{1}{4}$ cup of cold milk and 1 teaspoonful of salt. Pour boiling water over this mixture and stir well. Cook in double boiler fifteen minutes. Add a good teaspoonful of butter and vanilla. Pour into buttered pan about an inch thick and set away to cool. Roll in egg and bread crumbs and fry like doughnuts. Serve with cream if liked.

—Mrs. William Budge.

THICK CREAM SAUCE (For Croquettes).

1 pint of hot cream, 2 even tablespoonfuls of butter, 4 heaping tablespoonfuls of flour (or 2 heaping tablespoonfuls of corn starch), $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ salt-spoonful of white pepper, $\frac{1}{2}$ teaspoonful of celery salt and a few grains of cayenne. Scald the cream, melt the butter in a granite saucepan and when bubbling add the flour or corn starch. Stir until well mixed. Add 1-3 of the cream and stir until it boils and thickens. Add more cream and boil again. When perfectly smooth add the remainder of the cream. The sauce should be very thick, almost like a drop batter. Add seasoning and mix it while hot with the meat or fish.

—Mrs. W. S. Russell.

CORNEB BEEF HASH.

Chop corneb beef rather fine and to each pint of meat add $1\frac{1}{2}$ pints of cold boiled potatoes chopped fine, 1 cup of stock or 2-3 cup of hot water. Season to taste with butter, salt and pepper. Stir over the fire about eight minutes, spread smoothly, cover the pan and set back where the hash will brown slowly. When done fold like an omelet and serve hot.

CORN CAKES.

Take 12 ears of corn and grate from the cob, scraping the cob well so that all the milk may be saved. Add 2 eggs well-beaten, 2 tablespoonfuls of cream, 3 tablespoonfuls of butter, $\frac{1}{2}$ teaspoonful of salt, and flour to thicken as for griddle cakes. Fry like griddle cakes.

—Mrs. H. B. Woodworth.

COTTAGE CHEESE.

Heat lobbered milk slowly until curd is formed. Drain or squeeze dry and to a quart of curd add $\frac{1}{2}$ cup of cream, butter size of an egg and salt. Heat slowly and stir until smooth and thick.

—Mrs. H. B. Woodworth.

WAFFLES.

Yolks of 3 eggs, 1 quart of milk, $\frac{1}{2}$ cup of melted butter and 2 teaspoonfuls of baking powder. Add the whites of the eggs and flour enough to make a thin batter.

—Mrs. J. W. Howe, Fowlerville, N. Y.

WAFFLES.

1 pint of milk, 3 eggs, 2 tablespoonfuls of butter, 2 teaspoonfuls of baking powder and $1\frac{1}{2}$ scant pints of flour. Mix the flour and baking powder. Beat yolks light, add the milk and the butter (which should be melted), and a little salt. Stir into the flour gradually, and

just before baking add the whites of the eggs beaten to a stiff froth. Have waffle-irons hot and well buttered.

—Mrs. Burke Corbet.

WHEAT OR FLANNEL PANCAKES.

1½ pints of flour, 1 tablespoonful of brown sugar, 1 teaspoonful of salt, 2 heaping teaspoonfuls of baking powder, 2 eggs and 1½ pints of milk. Sift together flour, sugar, salt and baking powder. Add beaten eggs and milk. Mix into a smooth batter that will just run.

—Mrs. J. D. Mills.

CREAM OF WHEAT GRIDDLE CAKES.

4 cups of milk, yolks of 3 eggs and a piece of butter the size of an egg. Heat in a double boiler and when hot add, stirring constantly, ½ cup of Cream of Wheat. Stir until thickened, then take from fire, and when partially cool stir in the whites of the eggs, whipped, 2 tablespoonfuls of baking powder and ½ teaspoonful of salt.

—Mrs. H. B. Woodworth.



Cream of Wheat Recipes.

FRUITED WHEAT.

To 1 quart of milk add 2 eggs. When boiling add 1 cup of Cream of Wheat, 1 cup of seeded raisins and 1 cup of dried currants. Serve hot with flavored sauce.

CREAM OF WHEAT ICE PUDDING.

To 1 quart of fresh milk add 3 to 4 tablespoonfuls of granulated sugar. Bring to boiling point and then add slowly 1 cup (about a quarter of a pound) Cream of Wheat. Stir thoroughly; add 1 or 2 beaten eggs, with 1½ teaspoonfuls of flavoring extract, and a pinch of salt. Boil and stir ten to fifteen minutes, until smooth and thick enough; turn the whole over into a wet mould or porcelain dish; set aside, and when cooled put on ice. Serve with fresh berries or any other fruit in summer, and with preserved pears, cherries, etc., in winter. A claret sauce is also very palatable.

GOLDEN WHEAT PUDDING.

1 quart of milk, 3 eggs, 2-3 of a cup of Cream of Wheat, and a little salt. To the milk add the yolks of the eggs, well-beaten, and allow this to come to a boil; then sprinkle in the Cream of Wheat, stirring slowly meanwhile. Cook about five minutes. Now add the whites of the eggs, beaten to a stiff froth, and remove from fire at once. Flavor and serve with cream and sugar.

CHILDREN'S DIET.

Put 1 pint of milk in a farina boiler, and when boiling stir in $\frac{1}{2}$ cup of Cream of Wheat and $\frac{1}{2}$ teaspoonful of salt. Cook steadily for eight or ten minutes. For children or invalids this is very wholesome.

APPLE PUDDING.

Put in a double boiler 3 cups of milk and $\frac{1}{2}$ cup of sugar. Let this get hot and then stir in 2 well-beaten eggs and a little salt. Three apples sliced thin and $\frac{1}{2}$ cup of Cream of Wheat, stirred in slowly. Cook twenty minutes and add 1 teaspoonful of vanilla. Serve with this sauce: 1 pint of milk, 2 eggs and 2 teaspoonfuls of sugar. Stir over fire till nearly boiling, but do not let boil.

CRANBERRY PUDDING.

Take 2 cups of hot Cream of Wheat porridge, and $\frac{1}{4}$ cup of cranberry juice, with the skins strained out. Stir well and add sugar to taste. Mould and serve with cream and sugar.

BAKED FRUIT PUDDING.

Take 1 quart of milk, 1 teaspoonful of salt, 1 cup of sugar and two well-beaten eggs. Heat this and then pour in slowly 1 cup of Cream of Wheat, stirring constantly. Boil fifteen minutes; then butter a deep pudding dish and put in a layer of raspberry jam on the bottom, over which pour a layer of above, alternating in this order until all the ingredients have been used. Bake ten minutes in a quick oven. Serve with whipped cream flavored with sherry wine.

SNOWFLAKE PUDDING WITH CLOTH OF GOLD.

Let 1 quart of milk come to a boil. Then add 1 cup of Cream of Wheat; sprinkle in slowly, stirring all the time. Add a little salt and allow this to cook about ten

minutes. Then add whites of 2 eggs, well-beaten. Pour in mould and set in a cool place. When time to serve, turn the pudding out in a dish and pour over it the yolks of the eggs and $\frac{1}{2}$ cup of powdered sugar well beaten together. Always use a double boiler in preparing Cream of Wheat, and allow cold water to stand in the moulds a while before using.

CREAM OF WHEAT ENTREE.

Put in a sauce dish a tablespoonful of Cream of Wheat porridge and pour stewed cranberries over it. This makes a pretty and appetizing entree.

PUDDING.

Scald 1 quart of milk in double boiler—then add $\frac{1}{2}$ teaspoonful of salt and stir in slowly 1-3 cup of Cream of Wheat.

Cook about half an hour, then pour over it 2 or 3 eggs beaten very light and remove from fire at once. Then with spoon lightly fold the eggs into the pudding. Flavor with vanilla. Serve warm with cream and sugar. The secret of success is in stirring in the egg lightly and carefully. Do not beat it, and do not cook longer after adding the egg. This makes dessert for six.

PUDDING NUMBER TWO.

Take 2 cups of warm porridge and add to it 1 cup of cold milk; stir till smooth, then add $\frac{1}{2}$ cup of sugar, 1 beaten egg, 1 tablespoonful of butter, $\frac{1}{2}$ cup of raisins, and flavoring. Bake about twenty minutes.

CHOCOLATE BLANC MANGE.

Take 2 cups of rather thick Cream of Wheat porridge and sweeten to taste, adding a little vanilla extract. Take 1 tablespoon level full of cocoa or 1 teaspoonful of chocolate, moisten with hot water and stir

into porridge until it is of an even color. Put into mould. Serve with cream and sugar, vanilla sauce or whipped cream. This is a delicious dessert for those who like the chocolate flavor.

CHOCOLATE BLANC MANGE.

To 1 pint of fresh milk add 4 tablespoonfuls of chocolate and sweeten to taste. Heat to boiling point, then add very slowly $\frac{1}{2}$ cup of Cream of Wheat and a pinch of salt, stirring until it thickens. Then pour into a mould. Serve with whipped cream or a light sauce.

STEAMED PUDDING WITHOUT EGGS.

One cup of sweet milk, 1 cup of raisins, 1 cup of suet, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of brown sugar, 2 teaspoonfuls of baking powder, 2 cups of Cream of Wheat, 1 cup of flour, 1 teaspoonful of nutmeg, 1 teaspoonful of allspice, 1 teaspoonful of cinnamon. First mix the Cream of Wheat and baking powder; then all the rest. Pour into buttered pan and cook in a steamer three hours. Serve with hot sauce.

CREAM OF WHEAT RASPBERRY PUDDING.

Take 1 quart of raspberries and 1 quart of currants. Cover with water and set on fire to boil; add 3 or more cups of sugar, according to taste. When boiled long enough strain carefully until all liquid is pressed out; place it on the fire again and pour in slowly $1\frac{1}{2}$ cups of Cream of Wheat, stirring until it thickens; take from fire and pour into a wet dish or mould and let cool; then put on ice. Serve with a white vanilla sauce.

BREAKFAST PORRIDGE.

To 1 quart of boiling water add $\frac{1}{2}$ teaspoonful of salt and $\frac{3}{4}$ cup of Cream of Wheat. Stir in slowly and cook fifteen minutes in a covered dish set in boiling water,

stirring occasionally while cooking. Serve hot with cream and sugar. Many prefer—and, in fact, we think it adds to the delicacy of the dish—that the food after serving should be allowed to stand five to ten minutes, until it has become cool and has assumed a jelly-like consistency.

CREAM OF WHEAT LA GLACE.

Put 1 pint of milk in a farina boiler and heat to boiling point; sweeten, then stir in $\frac{1}{2}$ cup of Cream of Wheat. Cook about ten minutes. Mold in a bowl and when cold slice round in slices about half an inch thick. Lay on a flat dish and put jelly or preserves—jelly preferred—between the slices, terminating with jelly.

PUDDING.

Heat 3 cups of milk, to which has been added 2 well-beaten eggs and a little salt, to nearly boiling. Take $\frac{1}{2}$ cup of Cream of Wheat and mix well with 1 cup of cold milk till free from lumps, then pour into the hot milk and boil four or five minutes, stirring briskly. Flavor and serve with cream and sugar or pudding sauce.

QUICK LUNCH PUDDING.

A pint of milk, a little salt and 2 eggs, well beaten together. Let this come to a boil, then add 2 tablespoonfuls of Cream of Wheat and cook just five minutes. Flavor and serve hot or cold, as preferred, with cream and sugar.

MADGE'S PUDDING.

Mash 1 quart of cranberries and pour in 1 cup of sugar. Simmer slowly twenty minutes. Add 1 cup of Cream of Wheat, stirring slowly and constantly while pouring. Turn into mould to cool, and serve with hard sauce.

Cookies and Doughnuts.

COOKIES.

1 cup of butter, 2 cups of sugar, 4 eggs, 2 tablespoonfuls of water and 1 teaspoonful of baking powder; mix as soft as possible. Caraway seeds if desired.

—Mrs. D. W. Luke.

ROSELEAF WAFERS.

1 cup of butter, 2 cups of sugar, 4 eggs stirred in without beating; flavor with extract of rose and add flour enough to roll. Set dough on ice till very cold, roll thin, cut, and bake quickly.

—Mrs. O. E. Nash.

GOOD COOKIES.

1½ cups of sugar, ¾ cup of melted butter, 2 eggs, 4 tablespoonfuls of sour milk, ½ teaspoonful of soda in milk; or with sour cream take ¼ cup of melted butter, 1 cup of rich sour cream and 1 teaspoonful of soda. Mix as soft as possible.

—Mrs. W. S. Russell.

ALMOND CAKES.

3 eggs, 1 cup of sugar, beat ½ hour; add 2 cups of flour and ½ pound of almonds, blanched and chopped. Drop from a spoon on greased tins and bake in a quick oven. Flavor with almond flavoring.

—Mrs. Wm. Budge.

TESTED RECIPES

CINNAMON COOKIES.

1 cup of milk, 2 cups of sugar, 1 cup of butter, 3 well-beaten eggs, 3 teaspoonfuls of baking powder, flour enough to roll. Roll thin, then sprinkle thickly with cinnamon, then roll like jelly cake. Cut slices from roll, and place apart in baking pan. Sprinkle with sugar and bake.

—Mrs. F. R. Fulton.

HONEY COOKIES.

1 cup of butter and lard mixed, 1 cup of sugar, 4 eggs, 2 cups of honey, or honey and molasses, 3 teaspoonfuls of soda in $\frac{1}{2}$ cup of boiling water, spices to taste, and flour to roll soft. If all honey is used take $\frac{1}{3}$ cup of vinegar.

—Mrs. W. H. Higham.

HERMITS.

2 cups of sugar, 1 cup of butter, 1 cup of stoned and chopped raisins, 3 eggs, $\frac{1}{2}$ teaspoonful of soda, dissolved, 3 tablespoonfuls of milk, 1 nutmeg, 1 teaspoonful of cloves and cinnamon, 5 cups of flour.

—Mrs. J. Walker Smith.

HERMITS.

1 cup of sugar, 1 cup of stoned raisins, 1 cup of butter, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of molasses, 1 teaspoonful of soda, 3 eggs, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves. Mix soft enough to drop from spoon in gem irons, or on buttered pan.

—Mrs. Burke Corbet.

NUT COOKIES.

Beat 2 eggs lightly, add a pinch of salt, 7 heaping tablespoonfuls of sifted flour, $\frac{1}{2}$ teaspoonful of baking powder, 1 cup of brown sugar, 1 cup of chopped walnuts. Add sugar and salt and beat well; then flour and

baking powder, nuts last. Don't roll, but drop on buttered pan and bake till brown. This will make 55 or 60.

—Mrs. H. S. Chase.

FRUIT COOKIES.

2-cups of sugar, 1 cup of butter, 1 cup of sour milk, 2 cups of stoned and chopped raisins, 1 cup of currants, $\frac{1}{2}$ cup of citron peel, 2 eggs, 1 teaspoonful of soda, cinnamon and cloves, and flour to make a little stiffer than for ordinary cookies.

—Mrs. Lillian Logan.

JELLY COOKIES.

$1\frac{1}{2}$ cups of sugar, 1 cup of sour milk, nearly 1 cup of butter, 3 eggs, 1 teaspoonful of soda, $1\frac{1}{2}$ teaspoonfuls of vanilla, and flour enough to roll. Roll thin, cut in 2 layers and spread jelly on the bottom layer. Cut thimble holes in the top layer. Put together and bake in a quick oven. Apple jelly is the best.

—Mrs. F. R. Fulton.

RICH COOKIES.

2 cups of sugar, 1 cup of butter, the yolks of 4 eggs, and the juice of $\frac{1}{2}$ a lemon. Spread filling between two very thin layers of dough and bake.

Filling.—Chop 1 pound of blanched almonds, and 2 cups of stoned raisins; add 1 tablespoonful of sugar and 1 teaspoonful of cinnamon.

—Mrs. F. R. Fulton.

GINGER COOKIES.

1 cup of New Orleans molasses, 1 cup of brown sugar, 1 cup of butter or lard (or half and half). Boil together 20 minutes and add 1 teaspoonful of soda, 1 well-beaten egg, 1 tablespoonful of ginger, and flour to make very stiff. After it is well kneaded, cut off a small piece to roll, and put the balance where it will keep warm until needed. It must be so stiff that it will

be necessary to keep it quite warm in order to roll out smoothly.

—Mrs. J. Walker Smith.

GINGER COOKIES.

1 cup of molasses, boiled; when cold add 1 teaspoonful of soda and thoroughly mix, 1 cup of butter, $\frac{3}{4}$ cup of sugar, 2 eggs, well beaten, 2 tablespoonfuls of cold water, ginger and cinnamon to taste. Mix as soft as can be rolled.

—Mrs. Geo. D. Lay.

MOLASSES SNAPS.

1 teacupful of molasses, 1 teacupful of sugar, 2 teaspoonfuls of soda, 1 teacupful of shortening, 3 tablespoonfuls of boiling water, 1 teaspoonful of cloves, 1 tablespoonful of cinnamon, and flour. Roll thin and cut with a cooky-cutter.

—Mrs. Wm. Budge.

GINGER SNAPS.

Bring 2 cups of molasses to a boil, add 1 cup of melted butter, dissolve 1 teaspoonful of soda in a little water (just enough to dissolve it), 1 level tablespoonful of ginger. Mix with pastry flour. Use flour enough to make very stiff. Cool thoroughly before rolling. Roll very thin. Roll a small portion of the mixture at a time and cut in strips about 2 inches wide. Keep in tin.

—Mrs. Marble, Worcester, Mass.

CHOCOLATE COOKIES.

2 eggs, 1 cup of butter, $1\frac{1}{2}$ cups of sugar, 2 tablespoonfuls of milk, $\frac{1}{2}$ teaspoonful of soda, 1 cup of chocolate, and flour to roll.

—Mrs. J. B. Wineman.

CHOCOLATE BARS.

1 cup of grated chocolate, 3 eggs beaten light, 1 tablespoonful of brandy, 1 cup of sugar, 1 cup of almonds or

walnuts, 1 large teaspoonful of baking powder, and enough flour to roll. Roll in long strips $\frac{1}{4}$ inch thick, bake in a moderate oven and when done cut in bars.

—Mrs. J. B. Wineman.

CORNSTARCH COOKIES.

2 teacupfuls of sugar, 1 teacupful of butter, 1 teacupful of sour cream, 1 teacupful of cornstarch, 2 eggs, 1 teaspoonful of soda, flour. Drop from spoon on greased tins and bake.

—Mrs. Wm. Budge.

MOLASSES CAKES.

2 eggs, 1 cup of molasses, 1 cup of sugar, 2-3 cup of butter, 1 cup of sour milk, 1 tablespoonful of soda, 1 tablespoonful of ginger, and 3 cups of sifted flour.

—Mrs. L. F. Dow.

VANITIES.

$\frac{1}{4}$ cup of butter, $\frac{1}{4}$ cup of lard, 2 cups of flour, 1 egg, and a little salt. Mix well with ice water. Roll thin, cut in squares, and brown in hot lard. Serve with honey. Very puffy.

—Mrs. W. E. Parsons.

WHITE DOUGHNUTS.

Whites of 4 eggs, 1 cup of sugar, butter the size of an egg, 2 teaspoonfuls of baking powder, 1 cup of milk. Flavor with vanilla. Flour to roll out.

—Mrs. J. D. Mills.

DOUGHNUTS.

2 cups of granulated sugar, 2 scant cups of sweet milk, 1 teaspoonful of salt, 1 teaspoonful of cinnamon, 2 small tablespoonfuls of melted lard, 3 eggs well beaten, 5 heaping teaspoonfuls of baking powder, about 4 cups of flour. Roll as soft as possible. This recipe will make 75 doughnuts.

—Mrs. E. M. Upson.

DOUGHNUTS.

4 cups of sifted flour, 1 cup of sweet milk, 2 eggs, $\frac{1}{2}$ cup of melted butter, 1 cup of sugar, 2 teaspoonfuls of baking powder.

—Mrs. J. W. McDonald.

SOUR CREAM DOUGHNUTS.

1 cup of sugar, 1 cup of sour cream, 1 egg, a pinch of salt, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of soda, flour enough to roll. The secret of success in making these is in mixing just as little as possible.

—Mrs. Wm. Budge.

DOUGHNUTS.

1 cup of sugar, 1 cup of thick sour milk, 1 level teaspoonful of soda dissolved in the milk, 1 egg, 1 teaspoonful of salt, $\frac{1}{2}$ nutmeg, 1 heaping tablespoonful of sour cream or melted butter, flour to make just stiff enough to roll.

—Mrs. J. E. Dow.

DOUGHNUTS.

1 cup of sugar, 1 cup of sweet milk, $\frac{1}{2}$ cup of sour cream, 2 eggs, 1 small teaspoonful of soda, 2 teaspoonfuls of baking powder. Flour to roll soft.

—Mrs. W. I. Burr.

RAISED DOUGHNUTS.

Take $1\frac{1}{2}$ cups of bread sponge, add a tablespoonful each of melted lard, melted butter, and sugar, and a little salt. Mix with less flour than for bread. Roll and cut in strips, twist and fry in hot lard. Serve hot with maple syrup.

—Mrs. H. L. Whithed.

DOUGHNUTS.

2 eggs, 1 large cup of sugar, 5 tablespoonfuls of butter, $\frac{1}{2}$ cup of milk, 2 teaspoonfuls of baking powder. Flour to roll.

—Mrs. Geo. Dickson.

Pies and Puddings.

PLAIN PIE CRUST.

Mix thoroughly $\frac{1}{2}$ cup of lard with 1 heaping cup of flour and a little salt, then add only enough very cold water to just hold together. Roll out half the dough at a time on a lightly-floured board. All should be done as quickly as possible, having the oven nearly ready before beginning.

—Mrs. J. D. Mills.

COCOANUT PIE.

2 eggs, 3 tablespoonfuls of sugar and a little pinch of salt. Beat five minutes, then add 2 cupfuls of sweet milk. Pour it into a deep pie-tin lined with good paste and sprinkle 2 tablespoonfuls of grated cocoanut over it. Bake till the custard will not stick to a silver knife when stuck into it.

—Mrs. Tagley.

MINCE MEAT.

6 pounds of beef from the round. Boil very tender in just as little water as will cook it. When almost done let the water almost boil away, leaving meat still in. Chop fine. Mix with 1 pound of chopped suet, 4 pounds of stoned raisins, 3 pounds of currants, 1 pound of citron, sliced fine, $1\frac{1}{2}$ pecks of tart apples, chopped, 1 ounce of cinnamon, 1 ounce of cloves, 1 ounce of ginger, 1

ounce of nutmeg, $\frac{1}{2}$ ounce of allspice, $\frac{1}{2}$ ounce of mace, 2 quarts of New Orleans molasses, 1 gallon of tart cider, 3 pounds of light brown sugar, the juice of 4 lemons and $1\frac{1}{2}$ pints of brandy. Cook slowly until thoroughly cooked.

—Mrs. Geo. Clifford.

MINCE MEAT (From Buckeye).

5 or 6 pounds of scraggy meat (neck piece will do), 3 pounds of nice beef suet, 4 pounds of raisins, 4 pounds of currants, 1 pound of citron peel and 4 quarts of cooking apples, chopped fine. Put in a large pan together and add 1 ounce of ground cloves, 2 ounces of cinnamon, 1 ounce of ginger, 4 nutmegs, the juice and rind of 2 lemons, 1 tablespoonful of salt, 1 teaspoonful of pepper and 2 pounds of sugar. Put into a porcelain kettle 1 quart of boiled cider, 1 quart of good molasses, and a good lump of butter. Let come to a boil and pour over the other ingredients after they have been well mixed. Mix again. A wineglassful of brandy is an improvement.

—Mrs. J. Walker Smith.

MINCE MEAT.

2 quart bowls of chopped meat, 4 quarts of chopped apples, 1 quart of molasses, 1 quart of sugar, 1 pound of raisins, 1 pound of currants, 1 pound or less of citron, $\frac{1}{2}$ pound of suet, 3 quarts of cider, 1 tablespoonful of cloves, 1 tablespoonful of allspice, 1 tablespoonful of cinnamon, 4 nutmegs, 2 tablespoonfuls of salt and the juice of 3 lemons. Scald all together until thoroughly cooked. 5 pounds of meat makes three bowls.

—Mrs. E. M. Prouty.

CUSTARD PIE.

1 quart of new milk, 6 eggs beaten until very light (leaving out 3 whites), 3 tablespoonfuls of sugar beaten

with the eggs, a little nutmeg and 3 tablespoonfuls of powdered sugar. Add the milk to the eggs that have been beaten with the sugar, then put in a pie-tin that has been lined with good pie paste, grate a little nutmeg over the top and bake in a moderate oven; then beat the whites to a dry froth, add powdered sugar and spread over the pie. Bake until a nice brown.

RAISIN PIE.

1 cup of raisins, chopped fine, 1 cup of water, 1 cup of brown sugar and 1 tablespoonful of flour. Boil together until it thickens. Bake between two crusts.

—Mrs. E. M. Prouty.

LEMON CREAM PIE.

To make the filling for this pie there must be taken the juice of 3 lemons and the rind of 1 lemon, 1 teaspoonful of butter, $1\frac{1}{2}$ tablespoonfuls of cornstarch, 1 large cup of water, 1 cup of granulated sugar, 4 tablespoonfuls of powdered sugar and 4 eggs. Mix the cornstarch with 4 tablespoonfuls of the cupful of water. Put the remainder of the water into a sauce pan, with the lemon rind and juice, and the granulated sugar, and heat to the boiling point; then stir the cornstarch into the boiling mixture and cook for two minutes. Stir the butter into the mixture and set away to cool. When cool, add the yolks of the 4 eggs, well beaten. Pour the mixture into a large deep plate that has been lined with good pie paste, and bake in a moderate oven for thirty-five minutes. During the last quarter of an hour make a meringue by beating the whites of the eggs to a stiff, dry froth, and gradually beating the powdered sugar into this froth. At the end of the thirty-five minutes cover the pie with the meringue and bake, with the oven door open, for ten minutes longer. This recipe makes 1 large or 2 small pies. Serve when cold.

TESTED RECIPES

RHUBARB PIE.

1½ pounds of rhubarb, chopped; 2-3 cup of raisins, stoned and chopped, and 3 cups of sugar. Bake with two crusts. Makes three pies.

—Mrs. E. M. Upson.

CHOCOLATE PIE.

1 teacup of bread crumbs boiled in 1 quart of milk, ½ cup of sugar, the yolks of 4 eggs, and 4 tablespoonfuls of grated chocolate. Bake well in a crust and make a meringue for top by using the whites of the eggs beaten light, with 1 tablespoonful of sugar for each egg.

—Mrs. V. M. Kenney, Larimore, N. D.

DATE PIE.

Soak the dates over night and stew until they can be strained. Mix with 1 quart of milk, 3 eggs, a little salt and nutmeg. Bake with an undercrust only. 1 pound of dates will be sufficient for three pies, and the other ingredients are given in proportion for that quantity of dates.

—Mrs. W. H. Spence.

ORANGE PIE.

Take the grated outside rind and the juice of 2 large oranges, 1 cup of sugar, the yolks of 2 eggs, 2 tablespoonfuls of cornstarch and 1 cup of boiling water. Cook over hot water, then pour into baked crust, cover with the whipped whites of 2 eggs, sweetened, then brown in oven.

—Mrs. Burke Corbet.

CREAM PIE.

Beat together 1 tablespoonful of flour, the white of an egg and ½ teacup of sugar. Add 1 teacup of milk. Sprinkle grated cocoanut over all. No top crust.

PRUNE PIE.

Cook prunes until very tender, sweetening them

while cooking. When tender remove the pits. Line a pie plate with crust and fill with the prunes. Put in a little of the juice and 1 tablespoonful of sugar; dot with bits of butter, and sift over it just a little flour. Cover with upper crust.

—Mrs. W. A. Gordon.

APPLE-CUSTARD PIE.

Make a very smooth apple sauce, and to each cupful add 2 eggs, beaten light, and $\frac{1}{2}$ cup of fresh milk. Have shells of paste ready and fill with the custard. Bake without upper crust.

—Mrs. W. H. Spence.

CREAM PIE.

Line a custard tin with nice paste. Take 2 rounded tablespoonfuls of flour (if cream is not very thick), and 5 tablespoonfuls of sugar. Mix flour and sugar together well. Take 2 cups of sweet cream, take 4 tablespoonfuls from the 2 cups of cream and cream the flour and sugar, then add to the remainder of the cream. Take the white of 1 egg, beaten stiff; beat into cream, season with nutmeg, turn into tin and bake one-half hour in a moderate oven. Very nice.

—Mrs. W. S. Russell.

LEMON PIE.

2 cups of sugar, 2 lemons, 2 tablespoonfuls of cornstarch, 4 eggs, 2 teaspoonfuls of butter and 2 cups of boiling water. Beat cornstarch with the yolks of the eggs and stir into boiling water. Add sugar, juice and grated rind of lemons, and the butter, and cook thoroughly. Line pie-plate with rich paste and bake. Then pour in lemon mixture, cover with meringue made of the whites of the eggs and a little sugar and put back in oven long enough to brown nicely.

—Mrs. J. B. Wineman.

TESTED RECIPES

MOCK MINCE PIE.

1 cup of rolled crackers, 1 cup of molasses, 1 cup of sugar, butter the size of an egg, melted, 2 cups of boiling water, $\frac{1}{2}$ cup of vinegar, 1 cup of chopped apples, 1 cup of raisins, stoned and chopped, 1 teaspoonful of cloves and 2 teaspoonfuls of cinnamon.

—Mrs. H. B. Woodworth.

GREEN TOMATO PIE.

For one pie slice green tomatoes very thin, add 4 tablespoonfuls of vinegar, 1 tablespoonful of butter and 5 tablespoonfuls of sugar. Flavor with nutmeg and the juice and rind of 1 small lemon. Bake with two crusts, very slowly.

—Mrs. Geo. Dickson.

PUMPKIN PIE.

1 cup of pumpkin, 2 cups of milk, 2 tablespoonfuls of melted butter, 2 teaspoonfuls of ginger, 1 teaspoonful of cinnamon, 2 eggs and 5 tablespoonfuls of sugar. If wanted very nice, when ready for oven strew the top with sweet cream. Bake one-half hour in a moderate oven.

—Mrs. W. S. Russell.

SQUASH OR PUMPKIN PIE.

2 teacups of boiled squash or pumpkin, $\frac{3}{4}$ teacup of brown sugar, 3 eggs, 2 tablespoonfuls of molasses, 1 scant tablespoonful of ginger, 1 teaspoonful of cinnamon, 2 tablespoonfuls of melted butter, 2 teacups of milk and a little salt. Makes two pies.

—Mrs. H. M. Wheeler.

APPLE ROLY-POLY.

Peel, quarter and core sour apples. Make a raised biscuit dough, roll to one-fourth of an inch in thickness. Slice the quarters and lay on the prepared paste. Roll up, tuck ends in, prick deeply with a fork and lay in a

steamer and place over a kettle of boiling water. Cook one and three-quarters hours. Or, wrap in pudding-cloth, tie up both ends, and baste up both sides, put in a kettle of boiling water and boil one and one-half hours or more. Keep the water boiling constantly. Cut across and serve with sweetened cream, or butter and sugar. Cherries, dried fruit, any kind of berries, jelly or apple butter (with the two last raisins may be added), can be used.

DUTCH APPLE PUDDING.

1 pint of flour, $\frac{1}{4}$ cup of butter, 1 egg, 1 scant cup of milk, 4 sour apples, 2 tablespoonfuls of sugar and 1 large teaspoonful of baking powder. Put pudding batter in a shallow pudding dish. Cut apples in small pieces and place into top of the batter. Bake thirty minutes. Serve with whipped cream.

—Mrs. Geo. D. Lay.

BROWN BETTY PUDDING.

Take for this pudding 1 cup of grated bread crumbs, 2 cups of finely chopped tart apples, $\frac{1}{2}$ cup of brown sugar, 1 teaspoonful of butter, cut into bits. Butter a deep pudding-dish and put a layer of apples on the bottom, then sprinkle with sugar, cinnamon and butter, and cover with bread crumbs. Put in another layer of apples and proceed as before, until all the ingredients have been used, having a layer of crumbs last. Cover the dish and bake for three-fourths of an hour in a moderate oven, then remove the cover and brown the top. Put a napkin around the dish. Serve with sugar and cream.

—Mrs. V. M. Kenney, Larimore, N. D.

COCOANUT PUDDING.

1 large cupful of bread crumbs, 1 cocoanut, pared and grated, 1 tablespoonful of cornstarch, wet with water, $\frac{1}{2}$ cupful of butter, 1 cupful of sugar, 2 cupfuls

of new milk, 5 eggs, a little nutmeg. Soak the crumbs in milk, cream, butter and sugar, and beat in the yolks, then add the soaked bread crumbs, stir in cornstarch, beaten whites, and flavor, and add the cocoanut last. Beat vigorously and cook forty-five minutes in a buttered dish. Eat cold.

—Mrs. Wm. A. Turney.

CREAM OF WHEAT PUDDING.

Put in a double boiler 3 cups of milk and $\frac{1}{2}$ cup of sugar. Let this get hot. Stir in 2 beaten eggs and $\frac{1}{2}$ cup of Cream of Wheat. Put in a little of the wheat at a time, stirring constantly. Cook twenty minutes and add 1 teaspoonful of vanilla. Pour into mold and serve cold with cream.

—Mrs. G. B. Clifford.

PRUNE PUDDING.

5 eggs (whites beaten very stiff), $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ teaspoonful of cream of tartar, a pinch of salt, $\frac{1}{2}$ pound of French prunes. Cover the prunes with water and cook until dry. Let them get thoroughly cold, break into small pieces and mix in with the eggs. Bake in a buttered dish twenty minutes. Serve with whipped cream.

—Mrs. Frank Lycan.

RAILROAD PUDDING.

$\frac{1}{2}$ cup of butter, 3 cups of flour, 1 cup of sweet milk, 1 cup of raisins, 1 cup of cherries or other fruit, 1 cup of molasses, 1 teaspoonful of cinnamon, 1 grated nutmeg, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of soda. Steam about four hours. This will keep a long time.

Sauce for Above.—Scant $\frac{1}{2}$ cup of butter, 1 cup of sugar, 2 well-beaten eggs, 2 tablespoonfuls of vinegar, 1 cup of boiling water. Beat all together in a basin and

stir gently until it just comes to a boil, then add another cup of boiling water.

—Mrs. J. D. Mills.

TAPIOCA PUDDING.

$\frac{1}{2}$ cup of tapioca, 2 eggs, $\frac{1}{2}$ cup of sugar, 1 pint of milk, a pinch of salt, 1 teaspoonful of vanilla. Soak the tapioca in water until soft, then put the tapioca in the milk and let it come to a boil. As it does so, have the yolks of the eggs and the sugar beaten well together and add them. Do not let it cook too long as it will curdle. The milk must be new. Remove from the stove, stir in your extract and put in a pudding-dish. Beat the whites of the eggs, then add 2 tablespoonfuls of powdered sugar; put the meringue over the pudding and set on the top grate to brown. This makes a small pudding. Serve hot or cold.

TAPIOCA CREAM.

Soak 2 tablespoonfuls of tapioca over night, or until soft. Boil 1 quart of milk with the tapioca in a double boiler, add 2-3 cup of sugar, beat the yolks of 3 eggs thoroughly; when the milk has come to a boil stir in the yolks, remove from the fire and stir rapidly so it will not curdle, and pour into a pudding-dish. Beat the whites of the eggs to a stiff froth and spread over the top of the cream, sift sugar over top and brown in the oven. Serve cold.

—Mrs. VanKirk.

SUET PUDDING.

Mix 1 cup of stoned raisins, 1 cup of currants, 1 cup of chopped suet, $\frac{1}{2}$ teaspoonful of cinnamon, and $\frac{1}{2}$ grated nutmeg with $3\frac{1}{2}$ cups of flour; 1 cup of molasses, 1 cup of sweet milk, a good pinch of salt, 1 teaspoonful of soda in a tablespoonful of milk; mix the dry

and wet ingredients together with 1 well-beaten egg, pour into a 2-quart pan and steam in a steamer three hours. Serve with sauce around, and whipped cream on top.

—Mrs. Arthur Oppenheimer.

CUSTARD SOUFFLE.

2 scant tablespoonfuls of butter, 2 tablespoonfuls of flour, 2 tablespoonfuls of sugar, 1 cup of milk, 4 eggs. Let milk come to a boil. Beat flour and butter together; add them gradually to the boiling milk and cook eight minutes, stirring often; beat the sugar and the yolks of the eggs together, add to the cooked mixture and set away to cool. When cool, add the well-beaten whites of the eggs, and bake in a buttered pudding-dish. Bake twenty minutes and serve immediately with creamy sauce.

—Mrs. Burke Corbet.

CARAMEL PUDDING.

More than $\frac{1}{2}$ of a quart box of Cox gelatine, 1 pound of sugar, 1 pint of water, whites of 6 eggs. Soak the gelatine in a little water for a couple of hours. Caramel the sugar with 3 tablespoonfuls of water. Let stand on the stove in a thin skillet, without stirring, until brown. It must not burn. Heat the rest of the water, pour over the dissolved gelatine and pour into the hot caramel, stirring thoroughly until all is well mixed. Let cool while beating the eggs. After adding the eggs, beat the whole mixture for nearly half an hour, or until it is well mixed. Pour into the mould, which has previously been dipped into cold water. Set on ice to cool. Serve with whipped cream.

—Mrs. Geo. D. Lay.

SNOW PUDDING.

To $\frac{1}{2}$ box of gelatine, dissolved in a cup of cold

water, add 1 cup of boiling water, the juice of 1 lemon, and 1 cup of sugar; then strain. Let it cool and set a little, add the beaten whites of 3 eggs and beat till smooth. Put in moulds. Serve with cream or the following custard:

1 pint of milk, the yolks of 3 eggs, 3 tablespoonfuls of sugar, and $\frac{1}{2}$ saltspoonful of salt. Scald the milk, beat the eggs, add sugar and salt to them. Pour the scalded milk slowly on the beaten yolks; return to boiler and boil, stirring continually till thick as cream. Flavor as judgment dictates.

—Mrs. W. M. Rand.

SNOW PUDDING.

The ingredients are: 1 pint of boiling water, the juice of 1 lemon, $\frac{1}{2}$ cupful of sugar, 4 tablespoonfuls of cornstarch, $\frac{1}{2}$ cupful of cold water and the whites of 4 eggs. Put the boiling water in the double boiler with the lemon juice and sugar. Add the cornstarch, which has been mixed with the cold water. Cook for ten minutes. Beat the whites of the eggs to a stiff froth, and after removing the boiling mixture from the fire, add them to it. Put into a mould to cool. Serve with a soft custard, made of 1 pint of new milk, the yolks of 3 eggs, 1 whole egg and $\frac{3}{4}$ of a cupful of sugar. Beat the eggs and sugar together and add to the milk just as it comes to a boil; this will make a nice, thick custard, if care is taken to put the eggs and sugar into the milk as it comes to the boiling point; too much cooking curdles the custard.

—Mrs. C. N. Nelson.

STEAMED PUDDING.

1 cup of New Orleans molasses, 1 cup of sour milk, $\frac{1}{2}$ cup of suet, chopped fine, $\frac{1}{2}$ cup of stoned raisins, $\frac{1}{2}$

cup of currants, 3 cups of flour, 1 teaspoonful of soda, and 1 egg.

—Mrs. VanKirk.

APPLE DUMPLING.

Mix 1 egg, 1 cup of sugar and 2 tablespoonfuls of butter to a cream. Add 1 cup of sweet milk, and 2 cups of flour, with 3 teaspoonfuls of baking powder. Have apples pared and quartered and alternate with a layer of each. Serve with sauce.

—Mrs. VanKirk.

ENGLISH PLUM PUDDING.

6 yolks and 4 whites of eggs, 1 tumbler of milk, $\frac{1}{4}$ pound of grated bread, 1 pound of flour, $\frac{3}{4}$ pound of sugar, 1 pound of beef suet, chopped fine, 1 pound of stoned raisins, 1 pound of currants, 1 pound mixed candied peel, $\frac{1}{2}$ pound of almonds, 1 nutmeg, 1 tablespoonful of cloves, 1 teaspoonful of salt, 1 wine-glass of brandy, and lastly another tumbler of sweet milk. Boil in pudding bag for five hours. Serve with hot sauce.

—Mrs. D. P. McLaurin.

PLUM PUDDING.

1 large cup of brown sugar, 1 pound of bread crumbs, 1 pound of raisins dredged with $\frac{1}{2}$ cup of flour, 1 pound of currants, $\frac{1}{2}$ pound of beef suet, chopped fine, $\frac{1}{4}$ pound of mixed peel or citron, 1 teaspoonful of mixed spices, 8 eggs, $\frac{1}{2}$ pint of milk, 1 gill of wine or brandy. Whites of eggs added last. Boil six or seven hours.

—Mrs. F. R. Fulton.

PINEAPPLE CREAM PUDDING.

For 6 persons use 1 pineapple of medium size, 1 pint of milk, 3 eggs, $\frac{3}{4}$ of a cupful of sugar, 2 tablespoonfuls of flour, $\frac{1}{4}$ of a teaspoonful of salt, and $\frac{1}{2}$ of a teaspoonful of vanilla extract. Put the milk in the double boiler, and on the fire. Beat the sugar, flour, salt and eggs to-

gether until light and smooth. Stir this mixture into the boiling milk and cook for fifteen minutes, stirring frequently; then take from the fire and turn the mixture into the bowl. Beat the vanilla extract into the mixture and set the bowl away in a cool place. Pare the pineapple, and grate it into a deep dish. When the cream becomes cool, stir the pineapple into it; then place the pudding in the refrigerator for an hour or two, to chill it thoroughly. Then turn into a glass dish and serve. Thinly sliced bananas or a quart of sliced peaches may be substituted for pineapple.

—Miss Parloa.

MARSHMALLOW PUDDING.

Boil 1 quart of new milk; when boiling add 2 rounded tablespoonfuls of cornstarch, dissolved in $\frac{1}{2}$ cup of cold milk, a pinch of salt, $\frac{3}{4}$ of a cup of sugar and $\frac{1}{2}$ teaspoonful of butter. Stir rapidly and cook until thick. Remove from the fire, divide into two equal parts; into one part stir lightly the well-beaten whites of 2 eggs, into the other 4 tablespoonfuls of melted chocolate. Put into a mould in alternate spoonfuls and serve when cold with cream. Flavor with vanilla.

CHOCOLATE PUDDING.

1 teacupful of bread crumbs, boiled in 1 quart of milk, $\frac{1}{2}$ cup of sugar, the yolks of 4 eggs, and 4 tablespoonfuls of melted chocolate; bake well. Use the whites of the eggs, beaten stiff, for meringue. Beat 3 tablespoonfuls of powdered sugar into it before putting on the pudding. Set in the oven to brown, putting it on the top grate of the stove.

FRENCH COCOANUT PUDDING.

1 quart of milk, 3 tablespoonfuls of cornstarch, the yolks of 4 eggs, $\frac{1}{2}$ cup of sugar, and a little salt. Put

the sugar, salt and part of milk on to boil, dissolve the cornstarch in the rest of the milk, and stir into the milk. While boiling, add the yolks of the eggs and 1 cup of grated chocolate. Flavor with vanilla. Make a frosting of the whites of 4 eggs, beaten stiff, and $\frac{1}{2}$ cup of sugar, and flavor with lemon. Spread over the pudding and put in the oven to brown. Save a little frosting to moisten top, then put on grated cocoanut to give appearance of snowflakes.

—Mrs. J. B. Wineman.

RICE PUDDING.

Yolks of 4 eggs, 1 teacupful of boiled rice, 1 pint of milk and a little salt. Make a frosting of the whites of 4 eggs, using 32 teaspoonfuls of sugar and a few drops of lemon juice. Just as the pudding is done, spread frosting over the top and set in the oven to harden.

—Mrs. L. F. Dow.

NESSELROD PUDDING.

1 pint of milk, 2 tablespoonfuls of vanilla, $\frac{1}{2}$ cup of granulated sugar. Let boil, remove from fire and pour very slowly, stirring all the time, over the beaten yolks of five eggs. Beat until cool, then add $\frac{1}{4}$ pound of macaroons, $\frac{3}{4}$ cup of raisins and 28 almonds, all chopped fine, $\frac{1}{2}$ box of gelatine, soaked in a little water (strain gelatine), and the whipped whites of the eggs. Place in a mold. Always serve with whipped cream.

—Mrs. W. A. Gordon.

DATE PUDDING.

1 pint of boiling water, 2 tablespoonfuls of sugar, $\frac{1}{2}$ teaspoonful of salt and 1 teacupful of stoned dates; stir in enough Graham flour to make a thick mush. Cook a few minutes. Set on ice to cool. Serve with whipped cream.

—Mrs. William Budge.

GRAHAM PUDDING.

2 cups of graham flour, 1 cup of sour milk, 1 cup of molasses, 1 cup of seeded raisins, 1 teaspoonful of soda dissolved in a little water, and a little salt. Steam two hours.

Sauce.—1 cup of water, 1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of wine, 1 tablespoonful of flour.

—Mrs. L. F. Dow.

FIG PUDDING.

1 quart of milk, 4 eggs, $\frac{1}{2}$ box of gelatine, 1 cup of sugar. Soak gelatine in a little cold water. Make a custard of milk, sugar, gelatine and the yolks of the eggs, then add the beaten whites and flavor. Put into a mould small pieces of layer fig cake, then custard; repeat until mould is filled. Serve cold with sugar and cream. Plain cake with chopped figs put on cake may be used instead of fig cake.

—Mrs. E. M. Prouty.

ESTELLE PUDDING.

3 well-beaten eggs, $2\frac{1}{2}$ tablespoonfuls of sugar, 2 tablespoonfuls of butter, $\frac{3}{4}$ cup of sweet milk, 1 cup of chopped raisins, 1 tablespoonful of baking powder, flour enough to make little cake batter. Steam thirty-five minutes. Cranberries may be used instead of raisins. Serve with hot sauce.

—Mrs. E. M. Prouty.

CAMERON HOUSE PUDDING.

1 quart of milk, $\frac{1}{2}$ box of gelatine, 3 eggs, 6 tablespoonfuls of sugar. Heat the milk and gelatine, then stir in the yolks of the eggs and sugar. Strain, then stir in the beaten whites of the eggs. Flavor. Mould in cups or large mould. Serve with cream and sugar.

—Mrs. E. M. Prouty.

Sauces.

BROWN-CAP SAUCE.

Beat $\frac{1}{2}$ cupful of butter to a cream, then gradually beat it into 1 cupful of powdered sugar. When the mixture becomes light and creamy, beat into it the juice and grated rind of 1 lemon, or 2 tablespoonfuls of currant jelly. Set the bowl in a pan of boiling water for two minutes.

HARD SAUCE.

Cream 2 cupfuls of powdered sugar and $\frac{1}{2}$ cupful of butter. When they are well creamed, beat in $\frac{1}{2}$ teaspoonful of nutmeg and the juice of 1 lemon. Whip smooth and light. Mould neatly upon a butter plate and set in the cold to harden.

CINNAMON SAUCE.

Put 1 cupful of brown sugar and 1 cupful of boiling water into a small saucepan, with a stick of cinnamon about 4 inches long, and boil gently for half an hour. Remove the cinnamon, and the sauce is finished. Or, instead of the stick cinnamon, use $\frac{1}{4}$ teaspoonful of the ground spice. This gives a stronger flavor and darker color to the sauce.

—Miss Parloa.

SABAYOU SAUCE.

Beat together in a saucepan 1 cupful of powdered

sugar and the yolks of 6 eggs. Beat until very light, and then add 4 tablespoonfuls of wine or any extract. Continue beating for three minutes longer. Now place the saucepan in another containing boiling water and cook for six minutes, beating all the time. Serve the sauce at once. This sauce is nice with any kind of pudding.

GOLDEN SAUCE.

Beat 1-3 of a cupful of butter to a cream, and gradually beat into it 1 cupful of powdered sugar. Add the unbeaten yolks of 3 eggs and after beating the mixture vigorously, add 3 tablespoonfuls of brandy or any flavoring extract. Have the whites of the eggs beaten to a stiff froth, and stir them into the beaten mixture. Set the bowl in a pan of boiling water, and stir constantly for five minutes. Use at once.

—Miss Ashbrook.

LEMON SAUCE.

1 large cup of sugar, $\frac{1}{2}$ cup of butter, 1 egg, 1 teaspoonful of nutmeg, three tablespoonfuls of boiling water, 1 lemon—all the juice and half the grated peel. Cream the butter and sugar and beat in the egg, whipped light, the lemon and nutmeg. Beat hard ten minutes and add the boiling water a spoonful at a time. Put in a double boiler until the steam heats very hot, but do not boil. Stir constantly.

—Mrs. J. Walker Smith.

STRAWBERRY SAUCE.

Mash 1 quart of strawberries, over which a cupful of sugar has been poured. Let the fruit stand for two or three hours. Ten minutes before serving time put it into a stewpan and on the fire. It should be heated simply to the boiling point, and will then be ready for use.

TESTED RECIPES

NUTMEG SAUCE.

Mix together in a saucepan 1 heaping tablespoonful of corn starch and 1 cupful of cold water. Pour over this mixture 1 cupful of boiling water, and place over the fire. Stir occasionally until it boils up; then add 1 cupful of sugar, $\frac{1}{4}$ of a teaspoonful of salt, and 1-3 of a grated nutmeg. Simmer for half an hour; and after adding 2 tablespoonfuls of butter, strain and serve hot.



Cakes.

NUT CAKE.

1 cup of butter, 2 cups of sugar, 3 cups of flour, $\frac{1}{2}$ cup of milk, 4 eggs, 2 tablespoonfuls of baking powder, $1\frac{1}{2}$ cups of chopped nuts, and lemon extract. Bake in two loaves.

—Mrs. Arthur Oppenheimer, Portland, Oregon.

HICKORYNUT LOAF CAKE.

2 cups of sugar, 2-3 cup of butter, 1 cup of sweet milk, the whites of 3 eggs, 3 teaspoonfuls of baking powder, about 3 cups of flour and $1\frac{1}{2}$ cups of chopped nuts mixed with a little flour. Bake in small dripping-pan and cover with white frosting, with nuts on top.

—Mrs. O. E. Nash.

YELLOW CAKE.

Yolks of 5 eggs, $\frac{1}{2}$ cup of butter, 1 cup of powdered sugar, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of sweet milk, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda and vanilla extract. Bake in one loaf.

—Mrs. Arthur Oppenheimer.

DRIED-APPLE FRUIT CAKE.

Soak 3 cups of dried apples over night in cold water enough to swell. Chop fine in the morning and put on the fire with 3 cups of molasses. Stew until almost soft; add 1 cup of raisins and stew a few moments longer.

When cold add 3 cups of flour, 1 cup of butter, 3 eggs, and 1 teaspoonful of soda. Add spices if you like. Bake in two loaves in a steady oven.

—Mrs. J. B. Wineman.

DOLLY VARDEN CAKE.

Whites of 4 eggs, $\frac{1}{2}$ cup of butter, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, 2 small teaspoonfuls of baking powder, and flavoring. Bake in one loaf with strips of fruit cake laid in batter.

—Mrs. Sarah E. Smith.

COFFEE CAKE.

2 cups of brown sugar, 1 cup of butter, 1 cup of molasses, 1 cup of strong coffee, 4 eggs, 1 teaspoonful of soda, 2 teaspoonfuls of cinnamon, 2 teaspoonfuls of cloves, 1 teaspoonful of grated nutmeg, 1 pound of raisins, 1 pound of currants, and 4 cups of flour.

—Mrs. W. A. Currie.

CUSTARD CAKE.

3 eggs, 1 cup of sugar, 2 tablespoonfuls of cold water, 1 teaspoonful of baking powder, and $1\frac{1}{2}$ cups of flour. Bake in two tins and cut open and spread filling between.

Filling.—Put in a double boiler $1\frac{1}{2}$ cups of milk, thickened with 2 tablespoonfuls of cornstarch, 1 cup of sugar, 2 eggs, and $\frac{1}{2}$ cup of butter; flavor with vanilla. Spread between cakes and put icing on top.

—Mrs. O. J. Barnes.

ANGEL CAKE.

Whites of 9 large fresh eggs, or 10 small ones, $1\frac{1}{4}$ cups of sifted granulated sugar, 1 cup of sifted flour, $\frac{1}{2}$ teaspoonful of cream of tartar, and a pinch of salt added to the eggs before beating. After sifting the flour four or five times, measure and set aside a cupful. Sift and measure $1\frac{1}{4}$ cups of granulated sugar. Beat the whites of the eggs about half, add cream of tartar,

and beat until very stiff; stir in sugar, then flour, very lightly; flavor. Pour into a pan, then put into a moderate oven at once. Bake forty-five or fifty minutes.

—Mrs. S. S. Titus.

BREAD CAKE.

1 cup of bread sponge, 2 cups of brown sugar 2-3 cup of butter, 2-3 cup of sweet milk, 2 eggs, 2 cups of flour, 1 teaspoonful of soda, $\frac{1}{2}$ teaspoonful each of cinnamon, cloves and nutmeg, 1 large cup each of raisins and currants, $\frac{1}{2}$ cup of sliced citron.

—Mrs. Geo. Dickson.

SCOTCH SHORT BREAD.

1 cup of butter, 1 cup of lard, 1 cup of sugar; mix in enough flour to hold it together. Pat it out with the hands and cut in squares; do not roll it. Bake in a moderate oven. It should be white when finished.

—Mrs. James Fulford.

HEARTS.

1 cup of butter, 2 cups of sugar, 1 cup of milk, 5 eggs, beaten separately, 2 teaspoonfuls of baking powder, and $2\frac{1}{2}$ cups of flour (liberal). This can also be baked in a loaf cake. Very nice with currants or 1 pound of chopped hickorynuts added.

—Mrs. W. I. Burr.

COCOANUT CAKE.

1 cup of butter, two cups of sugar, whites of 12 eggs, 2 cups of flour, 3 tablespoonfuls of sweet cream, 1 medium-sized cocoanut, grated ($\frac{1}{4}$ of cocoanut in cake), 2 teaspoonfuls of baking powder. Bake in three layers.

Frosting.—Mix the whites of 3 eggs and 1 teacup of powdered sugar into the cocoanut and sprinkle on the cake.

—Mrs. Catherine Kirkpatrick.

TESTED RECIPES

MOTHER'S WEDDING CAKE.

2 pounds of currants, 2 pounds of raisins, 1 pound of citron, $1\frac{1}{2}$ pounds of sugar, $1\frac{1}{4}$ pounds of flour, 1 pound of butter, 10 eggs, 1 ounce of cinnamon, $\frac{1}{2}$ ounce of mace, $\frac{1}{2}$ ounce of cloves (or to suit the taste), 1 gill of brandy, 1 gill of sour wine, 3 tablespoonfuls of molasses and a little rose water.

—Mrs. Geo. Dickson.

FRUIT CAKE.

$1\frac{1}{2}$ pounds of butter, $1\frac{1}{2}$ pounds of flour (browned), $1\frac{1}{2}$ pounds of sugar, 2 pounds of currants, 3 pounds of raisins (stoned), 1 pound of citron, sliced very thin, 1 dozen eggs, 1 small cup of molasses, 1 teaspoonful of soda, dissolved in one teaspoonful of hot water; flavor with lemon and vanilla—both, and all kinds of spices. Dredge fruit with flour. Bake from three to four hours. This is the recipe of the cake which took the blue ribbon at the St. Louis Fair.

—Mrs. C. M. Nelson.

FRUIT CAKE.

1 pound of sugar, 1 pound of butter, $1\frac{1}{2}$ pounds of browned flour, 1 cup of molasses, 1 cup of sour cream, 1 teaspoonful of soda, 10 eggs, beaten separately, 1 teaspoonful of salt, 4 pounds of raisins, seeded; 2 pounds of currants, 2 tablespoonfuls of cinnamon, 1 tablespoonful each of cloves, allspice and nutmeg, 1 pound of candied citron or orange, 1 cup of brandy and 1 pound of blanched almonds.

—Mrs. W. H. Burr.

GOLD LOAF CAKE.

Yolks of 8 eggs (or 9 if small), 1 cup of granulated sugar, a scant $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder, vanilla and lemon, equal parts, to the taste, $\frac{1}{2}$ teaspoonful of

salt. Sift the flour and sugar four or five times before measuring; cream the butter and sugar together thoroughly; beat the yolks to a stiff froth, stir evenly through; add the milk, flavoring and salt; then sift in the flour and baking powder and stir hard. Bake in a moderate oven.

—Mrs. J. E. Clifford.

CAKE.

$\frac{1}{2}$ cup of butter, 1 cup of sugar, 1 cup of sifted flour, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of cornstarch, 1 teaspoonful of baking powder and the whites of 4 eggs.

—Mrs. Fiset.

CORNSTARCH CAKE.

2 coffeecups of pulverized sugar, $\frac{3}{4}$ cup of butter, 1 cup of cornstarch, dissolved in a cup of sweet milk, 2 cups of flour, the whites of 7 eggs, 2 teaspoonfuls of baking powder, mixed in the flour. Cream the butter and sugar; add the cornstarch and milk; then the whites of the eggs, beaten to a stiff froth; then the flour, gradually; use any flavoring desired.

—Mrs. D. W. Luke.

CHOCOLATE NUT CAKE.

$\frac{1}{2}$ cake of Baker's chocolate, $\frac{1}{2}$ cup of milk, 1 cup of sugar, the yolk of 1 egg. Cook until it thickens. While still hot add 1 full cup of chopped nuts (English walnuts and almonds) and a teaspoonful of vanilla. When cool add to the following batter: 1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 small cup of milk, 2 eggs, 2 scant cups of flour, measured after sifting; 2 heaping teaspoonfuls of baking powder.

—Mrs. McLaurin.

BLACK CHOCOLATE CAKE.

The yolk of 1 egg, $\frac{1}{2}$ cup of cold water, $\frac{1}{2}$ cup of sugar, 1-3 cake of chocolate. Put these over fire in a

double boiler till thickened, then add 2 teaspoonfuls of vanilla, and set aside to put into cake.

Cake.—1 cup of sugar, 2-3 cup of butter, 2 eggs, beaten together; one-half cup of sour milk, 1 teaspoonful of soda, 2 cups of flour. Stir the chocolate mixture into cake and bake. It adds to the richness of the cake to put $1\frac{1}{2}$ cups of chopped nuts in the chocolate mixture.

Icing.—1 egg, 1 cup of sugar, 1 cup of chocolate, butter the size of a walnut, 4 tablespoonfuls of cream. Cook over hot water till thick.

—Mrs. O. J. Barnes.

SNOWBALLS.

2 cups of sugar, 1 cup of sweet milk, $\frac{1}{2}$ cup of butter, 3 cups of flour, 3 teaspoonfuls of baking powder, 5 eggs (whites only). Bake in a deep, square tin. Cut in two-inch squares; remove the outside and frost all sides; then roll in freshly-grated cocoanut.

—Mrs. D. W. Luke.

CHOCOLATE CAKE.

1 cup of butter, 3 cups of brown sugar, 3 cups of flour, 1 cup of sour milk, 3 eggs, 1 teaspoonful of soda, $\frac{1}{2}$ cake of chocolate, dissolved in 1 cup of boiling water; flavor with vanilla.

—Mrs. George Bull.

WHITE CAKE.

$\frac{3}{4}$ cup of butter, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder, the whites of 8 eggs; flavor with vanilla.

—Mrs. A. W. Warren.

SPANISH BUN.

5 eggs (leaving out the whites of two for frosting), $\frac{3}{4}$ cup of butter, 2 cups of brown sugar, 2 cups of flour, 1 cup of sweet milk or water, 1 dessertspoonful each of

allspice and cinnamon, 1 grated nutmeg, a little essence of lemon, 1 teaspoonful of soda, and 1 teaspoonful of cream of tartar. Bake in bread tin and use brown sugar for frosting.

—Mrs. J. Walker Smith.

PINK OR WHITE CAKE.

1 cup of butter, 2 cups of sugar, 1 cup of milk, 3 cups of flour, the whites of 8 eggs, 2 teaspoonfuls of baking powder. To make the cake pink, use a few drops of coloring before putting in the eggs.

—Mrs. E. M. Prouty.

PUFF CAKE.

$\frac{1}{2}$ cup of butter, 2 cups of pulverized sugar, 1 cup of sweet milk, $2\frac{1}{2}$ cups of flour, 3 teaspoonfuls of baking powder in the flour, the whites of 5 eggs; flavor to taste.

—Mrs. Burke Corbet.

WHITE FRUIT CAKE.

1 cup of butter, 2 cups of sugar, 1 cup of sweet milk, $2\frac{1}{2}$ cups of flour, 2 even teaspoonfuls of baking powder, whites of 7 eggs, 1 pound of seeded raisins, 1 pound of figs, 1 pound of blanched almonds chopped fine, $\frac{1}{4}$ pound of citron, 1 cup of grated cocoanut, 1 large teaspoonful each of lemon and vanilla. Bake slowly.

—Mrs. W. E. Parsons.

HOT WATER SPONGE CAKE.

6 eggs, 2 cups of sugar, 2 cups of pastry flour, $\frac{1}{2}$ cup of boiling water, the grated rind of half a lemon and 1 teaspoonful of the juice. Beat the yolks and sugar to a froth; also beat the whites very stiff; add the lemon to the yolks and sugar; then the boiling water; then the whites, and last the flour. Mix quickly and bake in two sheets for half an hour in a moderate oven.

—Mrs. Burke Corbet.

TESTED RECIPES

SPONGE CAKE.

12 eggs, the weight of ten eggs in sugar, the weight of five in flour, the juice and grated rind of 1 lemon. Put the sugar and yolks in a bowl; break the whites on three separate plates, putting 4 on a plate. One person must beat the yolks and sugar with the hand during the time it takes another to beat the 3 plates of whites. Add the juice and grated rind; then the whites; then the flour, lightly. Bake in two loaves about forty-five minutes.

—Mrs. Tracy Bangs.

WATERMELON CAKE NO. 1.

2 cups of fine white sugar, 1 cup of butter, 1 cup of milk, $3\frac{1}{2}$ cups of flour, 3 teaspoonfuls of baking powder, the whites of 8 eggs, beaten very light; flavor.

Red Part.— $\frac{1}{2}$ cup of butter, 1 cup of red sugar, $\frac{3}{4}$ cup of milk, 1 cup of seedless raisins, 2 cups of flour, 2 teaspoonfuls of baking powder; flavor. Put the red part in center of pan and white around the outside.

—Mrs. John Cummings.

GINGER CAKE.

1 cup of molasses, 1 cup of sugar, $\frac{3}{4}$ cup of butter or 1 cup of sour cream, $2\frac{1}{2}$ cups of flour, 1 cup of milk, 3 eggs, beaten separately, 2 tablespoonfuls of ginger or one each of ginger and cloves, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar. Cream the butter and sugar as in any cake.

—Mrs. W. H. Higham.

SOUR CREAM NUT CAKE.

The whites of 5 eggs, 2 cups of sugar, 1 scant cup of butter, 1 cup of sweet milk, 3 teaspoonfuls of baking powder, 3 cups of flour.

Filling.—The yolks of 5 eggs, 1 cup of sour cream, 1 cup of sugar, 1 cup of chopped nuts; flavor with almond;

cook the cream and eggs, then add the nuts and flavoring.

—Mrs. J. H. Bosard.

NICE GINGER CAKE.

$\frac{1}{2}$ cup of butter, 1 cup of molasses, $\frac{1}{2}$ cup of brown sugar, 1 teaspoonful each of ginger, cinnamon and cloves, 2 teaspoonfuls of soda in a cup of boiling water, $2\frac{1}{2}$ cups of flour; add 2 well-beaten eggs, the last thing before baking. Bake in gem tins or as a common ginger bread and eat warm with sauce. They make a nice dessert.

—Mrs. L. B. Richardson.

ORANGE CAKE.

$1\frac{1}{2}$ cups of sugar, 4 eggs, $\frac{1}{2}$ cup of cold water, 2 small cups of sifted flour, 2 teaspoonfuls of baking powder. Add the flour and a small half-cup of butter last.

Filling.—The juice and grated rind of 1 orange, the white of 1 egg, powdered sugar enough to stiffen.

—Mrs. F. W. Wilder.

DOLLY VARDEN CAKE.

1 coffeecup of sugar, $\frac{3}{4}$ cup of butter, 2 cups of flour, the whites of 5 eggs, 3 teaspoonfuls of baking powder, and vanilla. Take from this mixture 1 very large tablespoonful; then bake the remainder in two layers. Add to 1 tablespoonful of the mixture $\frac{1}{2}$ cup of chopped raisins, $\frac{1}{2}$ cup of chopped citron, $\frac{1}{2}$ cup of chopped nuts, $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ teaspoonful of baking powder, $\frac{1}{2}$ cup of molasses, 2 teaspoonfuls of cinnamon, 1 teaspoonful each of cloves and allspice, 1 wineglassful of brandy. Bake in two layers, and alternate with white layers, with white frosting.

—Mrs. E. M. Prouty.

VANITY CAKE.

$1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet

milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of cornstarch, 2 full teaspoonfuls of baking powder, 1 teaspoonful of vanilla, the whites of 6 eggs. Bake in two layers and put together with white frosting.

—Mrs. J. Walker Smith.

GERMAN CHOCOLATE CAKES.

12 eggs (yolks and whites beaten separately), 1 pound of pulverized sugar, 1 cake of grated sweet chocolate, 3 ounces of almonds, grated, 1 lemon, juice and rind, 1 teaspoonful each of cinnamon and cloves, $\frac{1}{2}$ teaspoonful of baking powder, and 3 tablespoonfuls of flour. Bake in a thin layer in a large dripping pan, cut in squares, put two layers together with jelly and sprinkle with pulverized sugar.

—Mrs. J. H. Bosard.

HICKORYNUT LAYER CAKE.

1 cup of milk, 1 cup of butter, 2 cups of sugar, 3 cups of flour, 2 teaspoonfuls of baking powder, the whites of 5 eggs.

Filling.—Make a blanc mange from 2-3 of a cup of sweet milk, 1 tablespoonful of cornstarch and 1 of sugar. Boil 1 cup of sugar in a little water as for boiled frosting, using the white of 1 egg. When well beaten add the blanc mange and beat until thoroughly smooth; lastly add a large coffeecup of chopped hickory nuts. Frost with boiled frosting and decorate with half nuts.

—Mrs. J. H. Vosburgh.

FRENCH CAKE.

1 cup of powdered sugar and $\frac{1}{2}$ cup of butter, rubbed together; $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of cornstarch, 1 cup of flour, 2 teaspoonfuls of baking powder, the whites of 4 eggs, added last, and flavoring. For the dark part make just as above, only instead of cornstarch use $\frac{1}{2}$ cup of grated chocolate and the yolks of 4 eggs, same flavor.

Makes four layers, two light and two dark. Put together with frosting and cover with cocoanut.

—Mrs. J. D. Mills.

PLAIN LAYER CAKE.

1 cup of sugar, butter the size of an egg, 2 eggs, $\frac{1}{2}$ cup of milk, 2 cups of flour, 2 teaspoonfuls of baking powder, flavoring. This will make three layers.

—Mrs. W. A. Currie.

DEVIL'S FOOD.

Part 1.—1 cup of brown sugar, 1 cup of grated chocolate, $\frac{1}{2}$ cup of sweet milk.

Part 2.—1 cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, the yolks of 3 eggs, 2 cups of flour, 2 teaspoonfuls of baking powder. Put the first part on the stove and let it come to a boil; cool and mix with the second part. Flavor with vanilla. Bake in three layers and put together with white icing.

—Mrs. O. M. Hopkins.

PINEAPPLE CAKE.

$1\frac{1}{2}$ cups of powdered sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup of cornstarch, $1\frac{1}{2}$ cups of flour, and 2 teaspoonfuls of baking powder. Mix the butter and sugar to cream, add the milk, then add the flour, cornstarch and baking powder, well mixed and sifted; then the whites of 8 eggs, well beaten.

Filling.—1 can of grated pineapple and 1 cup of sugar; boil to a thick jelly. Let cool. Make a boiled icing of 3 cups sugar, $\frac{1}{2}$ cup of water, and the beaten whites of 3 eggs. Ice both sides of layers.

—Miss Gray.

ORANGE CREAM CAKE.

2 eggs, 1 cup of sugar, $\frac{1}{4}$ cup of butter, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ teaspoonful of cream of tartar, $\frac{1}{4}$ teaspoonful of soda or 2 rounding teaspoonfuls

of baking powder, 1 teaspoonful of orange extract. Cream the butter and sugar, add the beaten yolks, then the milk, last the beaten whites and flour; stir hard. Bake in two or three layers fifteen or twenty minutes.

—Mrs. J. Walker Smith.

NUT CAKE.

1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 cups of sifted flour, 2 eggs, 1 coffeecup of chopped and seeded raisins, 1 coffeecup of chopped English walnuts, 1 teaspoonful of cream of tartar, and $\frac{1}{2}$ teaspoonful of soda. Beat the butter to a cream, add sugar and when light the eggs well-beaten, then the milk and soda, flour and cream of tartar; add raisins and nuts. Bake in a moderate oven.

—Mrs. Wm. Budge.

NUT CAKE.

1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, 3 teaspoonfuls of baking powder, the whites of 3 eggs. Bake on jelly tins and put frosting and nuts between.

—Mrs. John Birkholz.

DROP CAKES.

1 cup of brown sugar, 1 cup of butter, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of milk, 3 eggs, 1 teaspoonful of soda, 1 teaspoonful each of cinnamon, cloves and nutmeg, 1 cup of seeded raisins chopped a little, and 3 cups of flour. Fry a small cake and if it flattens add more flour. Drop a teaspoonful on buttered paper and bake in moderate oven.

—Mrs. W. S. Russell.

BERLIN CAKES.

Yolks of 3 hard-boiled eggs, mixed with 4 raw yolks, $\frac{1}{2}$ pound of sugar, $1\frac{1}{2}$ pounds of flour, 1 pound of unsalted butter. Mix the flour and butter into the eggs al-

ternately, kneading well as you put them in. Roll the dough into short lengths, about the thickness of your finger, and twist into round shapes. Dip the cakes carefully into the beaten white of an egg, then into granulated sugar. Place in buttered pans and bake in a moderate oven. These are very fine and will keep for months.

—Mrs. Geo. R. Nelson.

COCOANUT PUFFS.

2 cups of grated cocoanut, 1 cup of powdered sugar, the beaten whites of 2 eggs, 2 tablespoonfuls of flour or cornstarch. Drop on buttered paper. Bake quickly.

—Mrs. E. M. Prouty.

NO. 1 CREAM PUFFS.

Boil $\frac{1}{2}$ pint of water and 2-3 cup of butter, add $\frac{1}{2}$ cup of flour and stir well. When cool add 5 eggs, well-beaten; drop on tins and bake in a hot oven twenty minutes.

Filling.—Boil $\frac{1}{2}$ pint of milk; beat together 2 eggs and 1 cup of sugar; add to the milk, and at last add 1 cup of flour. Flavor with lemon or vanilla. This filling may be whipped cream.

—Mrs. John Cummings.

MARSHMALLOW FILLING.

Use nice white layer cake for layers. Make a thick boiled frosting. Slice marshmallows in three round slices, saving the top slice for the top of the cake. Take out enough frosting for the top and with the remainder mix the two lower slices of your marshmallows and use for filling.

—Mrs. J. H. Vosburgh.

ICING FOR COCOANUT CAKE.

The whites of 3 eggs, 1 cupful of grated cocoanut, $\frac{1}{2}$ cupful of powdered sugar, 2 tablespoonfuls of cocoanut

milk. Add the powdered sugar to the eggs before they are beaten, then beat both together until the substance is very light, then add the cocoanut and the milk.

FIG FILLING FOR CAKE.

1 pound of fresh figs chopped very fine, $\frac{1}{2}$ cup of water, 1 cup of sugar; cook until soft and thick enough to spread on cake.

—Mrs. C. W. Nelson.

LEMON FILLING.

The yolks of 3 eggs, $\frac{1}{2}$ cup of butter, 1 cup of sugar, the juice and grated rind of 2 lemons. Mix all together and cook till like honey. Spread between cakes.

COCOANUT FILLING.

1 cup of cocoanut soaked in $1\frac{1}{2}$ cups of milk over night, 4 tablespoonfuls of sugar, the whites of 2 eggs, 1 tablespoonful of cornstarch; cook over hot water until thick, and spread while filling and cake are both hot.

—Mrs. Burke Corbet.

MAPLE SUGAR FROSTING.

1 cup of maple sugar and 2 tablespoonfuls of water boiled together until it hairs; beat the white of 1 egg stiff, then gradually pour in the syrup, beating constantly until stiff and cool enough to frost. This is enough to frost two layers.

—Mrs. L. F. Dow.

CARAMEL FILLING.

$\frac{1}{2}$ cup of sweet cream, 2 cups of brown sugar, butter the size of an egg; boil until thick, then spread between layers and on top of cake.

—Mrs. W. I. Burr.

LEMON BUTTER.

Beat 6 eggs, $\frac{1}{4}$ pound of butter, 1 pound of sugar, the yellow rind and the juice of 3 lemons; stir well and cook in a double boiler until rather thick. When cool it is nice for tarts or cake filling.

—Mrs. J. D. Mills.

Creams, Ices and Jellies.

ICE CREAM.

1 quart of milk, $\frac{3}{4}$ pint of granulated sugar, the yolks of 8 eggs, 6 bananas, peeled and sliced. Put the milk in a double boiler with the sugar; when scalding hot pour over the well-beaten eggs, stirring all the while; then return to the boiler and cook until of the consistency of a soft custard. Remove from the fire and add the bananas. Stir until well mingled, cool thoroughly and freeze.

—Mrs. Jerome Marble, Worcester, Mass.

COFFEE ICE CREAM.

Heat, but do not boil, 1 quart of cream; boil 1 large cup of whole coffee in 1 pint of milk; strain into the hot cream; add 1 coffeecup of sugar and the yolks of 8 eggs; add vanilla when cold.

—Mrs. E. M. Prouty.

ICE CREAM.

Put 1 pint of milk in a double boiler and when at the boiling point, add the following: A scant $\frac{1}{2}$ cup of flour, 1 cup of sugar, wet with enough cold milk to mix well, and the beaten yolks of 2 eggs. Stir constantly until it thickens, then set on the back of the stove to cook slowly for fifteen minutes. When quite cool add 1 scant cup of sugar, a teaspoonful each of lemon and

vanilla, and 1 quart of cream. Strain twice, and just as it begins to freeze add the well-beaten whites of 2 eggs, turning very rapidly at first to mix well. The success of this depends very largely upon a thorough straining and adding the whites of eggs at just the right time.

—Mrs. W. M. Parker.

ICE CREAM.

3 pints of new milk, $2\frac{1}{2}$ cups of sugar, the yolks of 2 eggs, 2 quarts of cream, the whites of 3 eggs, vanilla bean (5 or 6 pieces 1 inch long). Put the new milk containing the pieces of vanilla bean on the stove and let it come to a boil, then add the yolks of 2 eggs and $2\frac{1}{2}$ cups of sugar which have been beaten well together. Strain this custard. The custard will still contain the tiny seeds of the bean, but that does not matter; the bean is much better than the extract. After the custard has cooled add the cream, and just before freezing add the beaten whites of 3 eggs.

—Mrs. Ashbrooke, Larimore, N. D.

CARAMEL ICE CREAM.

Brown $1\frac{1}{4}$ cups of granulated sugar in a frying pan, without water. Stir the sugar constantly over a hot fire till it melts and browns. Have ready 1 pint of milk heated almost to boiling point. Pour the melted sugar into the hot milk, when it will at once form in a large lump, but by stirring continually it will again dissolve. Set aside to cool; then add a good $\frac{1}{2}$ pint of cream and a scant $\frac{1}{2}$ teaspoonful of vanilla. Strain and freeze. This makes 1 quart of ice cream.

—Mrs. Tracy Bangs.

BISQUE ICE CREAM.

Make a soft custard of 1 quart of milk, the yolks of 4 eggs, and 1 cup of sugar. When at boiling point stir

in $\frac{1}{2}$ pound of rolled macaroons and stir until they dissolve. When cool, flavor with vanilla, add 2 quarts of whipped cream and freeze.

—Mrs. Arthur Oppenheimer, Portland, Oregon.

LEMON ICE.

The juice of 1 dozen lemons, 1 quart of water in which the thin rind of 3 lemons has stood until the water is highly flavored, and 1 quart of sugar. When partly frozen add the beaten whites of 4 eggs. This is enough for fifteen dishes.

—Mrs. W. A. Currie.

ORANGE ICE.

The juice of 12 oranges, the juice of 2 lemons; press through a lemon-squeezer, then strain through a wire strainer and cheesecloth. 2 cups of sugar, made into a thick syrup; add this to the orange juice when cold. When partly frozen, add the well-beaten whites of 2 eggs.

—Mrs. F. R. Fulton.

GELATINE CHARLOTTE RUSSE.

1 pint of cream, whipped light, $\frac{1}{2}$ ounce of gelatine dissolved in 1 gill of hot milk, the whites of 2 eggs, beaten to a stiff froth, 1 small teacupful of powdered sugar; flavor with bitter almond and vanilla. Mix the cream, eggs, sugar and flavor, and beat in the gelatine and milk last. It should be quite cool before it is added. Line a mould with slices of sponge cake or with lady fingers, and fill with the mixture. Set on ice to cool.

—Mrs. J. Walker Smith.

CHARLOTTE RUSSE.

1 ounce of gelatine, dissolved in 2 gills of boiling milk, the whites of 4 eggs beaten to a stiff froth, $1\frac{1}{2}$ cups of powdered sugar, 1 pint of thick cream, whipped to a stiff froth, rosewater or vanilla flavor. Line a large mould with thick slices of sponge cake; mix the gelatine,

sugar, cream and flavor together; add lightly the whites of the eggs; pour into a mould and set on ice until required.

—Mrs. Burke Corbet.

LEMON SHERBET.

6 lemons, $1\frac{1}{2}$ pounds of sugar, 1 pint of sweet cream, the whites of 6 eggs, 2 quarts of boiling water. Pour water over the rinds of the lemons; mix the sugar with the juice; add the water, strained and cooled. After partly freezing, add the cream and eggs.

—Mrs. F. R. Fulton.

ORANGE SHERBET.

1 pint of orange juice, 1 pint of hot water poured over the grated peel of 3 or 4 oranges and 2 lemons, and the juice of 2 lemons. Strain, and add 1 cup of sugar, or more if oranges are sour. When half frozen add the whipped whites of 4 eggs and 1 pint of whipped cream.

—Mrs. Will Gordon.

PINEAPPLE SHERBET.

1 can of grated pineapple, 1 pint of sugar, 1 pint of water, 1 tablespoonful of gelatine, 1 lemon, the white of 1 egg. Strain the pineapple through a sieve, dissolve the gelatine in a little hot water, beat the egg and mix all together and place all in a freezer and freeze same as ice cream

—Mrs. D. W. Luke.

LEMON FROMAGE.

Beat the yolks of 10 eggs well, add $\frac{1}{2}$ pound of sugar and mix thoroughly; add to this the juice and rind of 3 lemons and the beaten whites of 10 eggs; stiffen with gelatine and put into molds. Serve with whipped cream. This amount is enough for ten persons.

—Mrs. Geo. R. Nelson.

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GLACE.

Beat well the yolks of 8 eggs; add $\frac{1}{2}$ pound of powdered sugar, well sifted; flavor with vanilla. Beat light 1 quart of sweet cream, then add the sugar and eggs. Pour into molds and set in a pail of ice and salt. Will freeze in two or three hours.

—Mrs. Vosburgh

PINEAPPLE SPONGE.

1 pint can of pineapple, $\frac{1}{2}$ box of gelatine, soaked in $\frac{1}{2}$ pint of water, the whites of 2 eggs. Serve very cold with whipped cream.

—Mrs. Burke Corbet.

SPANISH CREAM.

Dissolve 1-3 of a box of gelatine in $\frac{3}{4}$ of a quart of milk for one hour; put on the stove; when boiling, stir in the yolks of 3 eggs, beaten with $\frac{3}{4}$ cup of sugar; when boiling hot, remove from the fire and stir in the whites of the eggs, well-beaten. Flavor with lemon or vanilla. Pour into molds and put on ice. Serve with boiled custard or sweet cream.

—Mrs. E. M. Upson.

JUNKET.

1 quart of warm milk, 2 tablespoonfuls of brandy or vanilla, 2 tablespoonfuls of sugar and 1 tablespoonful of rennet. Let it stand an hour or two. When the curd is formed put it away to cool. Before putting on the table add more sugar and a little nutmeg grated, to the top. To be eaten with cream.

—Mrs. D. W. Luke.

DEVONSHIRE CREAM.

Strain fresh milk into a large-sized shallow pan and let it stand twenty-four hours. Place the pan (disturbing the milk as little as possible) over a kettle of boiling water and let it remain until well scalded, but it must

not boil. Take from the stove and put away in a cool place until next morning. Take up the cream with a skimmer. Very nice with junket, apple dumplings, or apple pie.

—Mrs. D. W. Luke.

FLOATING ISLAND.

Make a custard of the yolks of 6 eggs, 1 quart of milk, a small pinch of salt, and 6 tablespoonfuls of sugar. Beat and strain the yolks, then add the sugar, and put in the boiling milk, stirring constantly until it boils. Remove from the fire, flavor and pour into a dish. Spread the well-beaten whites of the eggs, with a little sugar added, over the boiling-hot custard. Serve cold. Some prepare the whites of the eggs by placing a tablespoonful at a time on boiling water, lift out carefully when cooked and lay on the custard.

—Mrs. Burke Corbet.

CHOCOLATE BAVARIAN CREAM.

1 pint of cream, 1 cup of milk, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ box of gelatine, 1 square of Baker's chocolate; soak the gelatine in half of the milk, whip the cream stiff, grate the chocolate and add 2 tablespoonfuls of the sugar to it, put in a small frying pan with 1 tablespoonful of hot water; stir till it becomes smooth and glossy. Have the remaining half cup of milk boiling, stir chocolate into it and add the gelatine; strain into the basin and add the remainder of the sugar, then place the basin in a pan of ice water and beat till it begins to thicken, then stir in the whipped cream. Mix well and pour into molds. Serve with whipped cream heaped around.

PEACH BAVARIAN CREAM.

1 quart of canned peaches, 1 cup of sugar, 1 pint of cream, $\frac{1}{2}$ box of gelatine, $\frac{1}{2}$ cup of cold water. Mash the peaches and rub them and the juice through a sieve;

add sugar. Soak the gelatine two hours in the water. Whip the cream to a froth. Put the peaches and sugar in a saucepan and let gently simmer for twenty minutes, add the gelatine to the peaches and take from the fire. Place the saucepan in a pan of ice water and beat till the mixture begins to thicken, then stir in the cream. Mix well and pour into a mold. Set on ice to harden, and serve with whipped cream.

—Mrs. Burke Corbet.

VELVET CREAM.

$\frac{1}{2}$ box of gelatine, $1\frac{1}{2}$ cups of sugar, $1\frac{1}{2}$ pints of cream, $1\frac{1}{2}$ cups of sherry wine, 1 lemon (grated rind and juice). Soak the gelatine in the wine, add the lemon and sugar, and beat all together till the gelatine is dissolved, then drain and set away to cool. When nearly cold, and before it begins to stiffen, add the cream. Beat till nearly stiff enough to drop, then pour it into molds and set on ice till stiff as blanc mange.

—Mrs. H. M. Wheeler.

FRUIT SALAD.

1 quart of strawberries, 4 bananas, 4 oranges, $\frac{1}{2}$ box of gelatine. Slice and put in layers in a mould, sprinkling each layer well with sugar. Let stand one hour or a little more, and pour off what juice there may be. Dissolve the gelatine in a little water, then add to the juice and again pour over the fruit in mould. When cold, turn out. Serve with sugar and cream. When fresh strawberries cannot be obtained, other fruits may be used, even canned fruit.

FRUIT SALAD.

$\frac{1}{2}$ dozen oranges, $\frac{1}{2}$ dozen bananas, $\frac{1}{2}$ dozen peaches, and 1 pineapple (or 1 can of pineapple). Pare the fruit and cut in small pieces, putting in a layer of fruit and one of sugar until all is used. Then pour over all

$\frac{1}{2}$ pint of sherry wine; put in the freezer and leave from three to five hours, or until thoroughly chilled.

—Mrs. Bolton.

BANANA JELLY.

Make a good lemon jelly and set it away until it just begins to harden. Slice bananas very thin, then put a layer of jelly and one of bananas in mould, and so on until mould is filled.

—Mrs. Geo. B. Clifford.

PINEAPPLE JELLY.

3 pints of water, a little more than 1 pint of sugar, 1 box of gelatine, 1 can of pineapple. Soak the gelatine in 1 pint of water for one-half hour, add the other quart of water (boiling), the sugar, the juice of the pineapple, and the juice of 2 lemons. Strain, and add the pineapple, finely chopped, and boil two or three minutes.

—Mrs. Will Gordon.

LEMON JELLY.

The juice of 6 lemons and the grated rind of 3, 1 box of gelatine, 1 quart of boiling water, 2 cups of sugar. Soak the gelatine one hour in enough cold water to cover. Add the lemon juice and rind, and the sugar. Pour on the boiling water and strain through cheese-cloth.

Drinks.

CHOCOLATE.

Scrape fine 1 ounce (1 of the small squares) of Baker's (or any other plain chocolate); add 2 tablespoonfuls of sugar and put into a small saucepan with a tablespoonful of hot water. Stir over a hot fire for a minute or two until it is perfectly smooth and glossy, and then stir into it a pint of boiling milk. Mix thoroughly and serve at once. If the chocolate is not wanted so rich, double the amount of milk.

—Mrs. H. M. Wheeler.

CHOCOLATE.

Break $\frac{1}{4}$ of a cake of Baker's chocolate into small pieces and pour over it a cup of boiling water. Let it stand half an hour, then smooth out all lumps with a spoon. Have a quart of milk boiling hot, pour in the chocolate and water; add 2 teaspoonfuls of vanilla and sweeten to taste. Let this boil a few minutes and then strain. Put a spoonful of whipped cream in each cup before pouring in chocolate.

—Mrs. W. A. Gordon.

FILTERED COFFEE.

In making coffee this way, the French coffee biggin is necessary. It consists of two cylindrical tin vessels, one fitting into the other; the bottom of the upper being a fine strainer. Another coarser strainer with a widen-

ing from the center is placed upon this. Then the coffee, which must be pulverized, is put in and another strainer is placed at the top of the rod. The boiling water is poured on and the pot set where it will keep hot, but not boil until the water has gone through. This will make a clear strong coffee with a rich smooth flavor, but will not turn a rich yellow as when mixed with an egg

—Mrs. H. M. Wheeler.

BLACK COFFEE.

Use 1 cupful of coffee to a quart of boiling water; moisten with cold water and part of an egg; put into a scalded pot and pour in the boiling water. If wanted strong and bitter, let boil for ten or fifteen minutes.

—Mrs. H. M. Wheeler.

COFFEE.

15 tablespoonfuls of coffee well beaten with 2 or 3 eggs (shells also); pour on hot water and thoroughly beat, then put in a two-gallon boiler already $\frac{3}{4}$ full of boiling water. Boil about twenty minutes, then fill up the boiler with hot water.

—Mrs. J. D. Mills.

STEAMED COFFEE.

Allow a tablespoonful of coffee for each person, and a tablespoonful over. For eight cups of coffee take 1 egg and a little pinch of salt; add enough cold water to make it slightly moist; add 8 cups of boiling water and steam twenty minutes. Drain and serve.

—Mrs. W. S. Russell.

TEA.

Tea should be an infusion made with boiling water. 2 teaspoonfuls to a pint of boiling water will make a moderately strong beverage; scald the tea-pot with boiling water, pour out the water, put in the tea; pour on a

pint of boiling water; let stand two or three minutes where it will keep hot without boiling, then serve.

—Mrs. H. M. Wheeler.

LEMONADE.

Half a pint of strained lemon juice, 3 pints of water and a generous pint of sugar.

—Mrs. H. M. Wheeler.

LEMON FRAPPE.

8 lemons, 1 quart of sugar, 1 quart each of boiling and of cold water. Shave the peel from 6 lemons in the thinnest parings possible, being careful not to take any of the white rind. Cover the parings with the boiling water, letting them stand fifteen minutes closely covered. Squeeze the juice from the 8 lemons, pour on the cold water, and the water from the lemon parings, and add the sugar. Strain and freeze five or ten minutes or until the little particles of ice begin to form. If it stands some time before it is to be used, stir from the side of the can occasionally.

—Mrs. W. A. Gordon.

ROMAN PUNCH.

3 coffee-cups of strong lemonade, 2 wine-glasses of rum, the juice of 2 or 3 oranges, the whites of 2 eggs, $\frac{1}{2}$ pound of powdered sugar. Beat the eggs, add the sugar and add to the punch when it begins to freeze. If not strong enough, add 1 glass more of rum.

—Mrs. H. M. Wheeler.

RASPBERRY SHRUB.

Put 1 quart of vinegar over 2 quarts of raspberries, let them stand over night, strain and pour the juice over 2 more quarts of berries, stand over night, then strain again. To every pint of juice allow 1 pound of white sugar, let it boil, then bottle.

—Mrs. D. W. Luke.

CURRANT SHRUB.

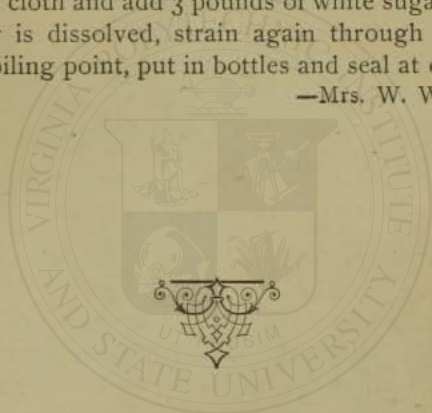
Wash and crush currants, put over the fire with a little water and bring to a boil. Mash and strain. For every pint of juice use a pound of sugar, and boil together five minutes. Stir while cooling, and when cold, bottle.

—Mrs. W. A. Gordon.

GRAPE JUICE.

20 pounds of Concord grapes and 3 quarts of water. Crush grapes and cook fifteen or twenty minutes; strain through a cloth and add 3 pounds of white sugar. When the sugar is dissolved, strain again through the cloth, heat to boiling point, put in bottles and seal at once.

—Mrs. W. W. Fegan.



Pickles and Catsups.

PICKLED CHERRIES.

5 pounds of cherries, stoned or not, 1 quart of vinegar, 2 pounds of sugar, $\frac{1}{2}$ ounce of cinnamon, $\frac{1}{2}$ ounce of cloves, $\frac{1}{2}$ ounce of mace. Boil the sugar, vinegar and spices together (grind the spices and tie in a bag) and pour hot over the cherries.

—Lillian Dow.

PICKLED GRAPES.

Take fresh grapes, pick them from the stem and put them into a jar. For 7 pounds of grapes take 1 quart of vinegar, 3 pounds of sugar, 1 tablespoonful of whole cloves, and 1 tablespoonful of cinnamon bark. Boil all together a few minutes, then let it cool until you can bear your finger in it. Pour over the grapes, and seal.

—Mrs. L. F. Dow.

PICKLED PLUMS.

Make a syrup the same as for pears, including the spices. Wash plums, prick the skins with a large needle, put in a jar and pour the boiling syrup over them for several mornings until they are thoroughly seasoned, cooking them a little the last morning.

PEAR PICKLES.

Prepare a syrup of 1 quart of vinegar to 3 pounds of sugar. Pare and cut the fruit in halves if large, if small

leave whole, and cook in the boiling syrup until tender. Place the fruit in a jar and pour over it the boiling syrup to which has been added spices tied up in little bags. Drain off the syrup, boil, skim and pour over the pears for two or three mornings.

SPICED GOOSEBERRIES.

Remove the stems and blossoms from gooseberries; wash. Make a syrup of 3 pints of sugar to 1 of vinegar; skim; add the berries and boil down till thick. When almost done add spices.

MANGOES.

Select sound muskmelons not quite ripe, remove a round piece from the stem end, take out the seeds with a spoon and secure each piece with a needle and stout thread to its own melon. Let them stand for twenty-four hours covered with a salt and cold water brine, strong enough to float an egg. For 12 melons chop 4 quarts of green tomatoes, 8 quarts of cabbage, 4 carrots, 2 or 3 onions and 3 large peppers. Sprinkle with salt in proportion of $\frac{1}{2}$ pint to each peck. Let stand twenty-four hours then drain thoroughly and squeeze all the brine out. Scald 2 tablespoonfuls of mustard seed and 1 saltspoonful of salt with boiling water; let stand fifteen minutes and drain; add 2 tablespoonfuls of horse-radish, chopped fine, then add cinnamon bark, whole cloves and a little cayenne pepper, and pack into the melons. Sew in the pieces cut from the end with white thread and pack melons in a jar. If any chopped pickle remains, throw it in the jar around the melons and cover all with cold vinegar, to each gallon of which add 1 cup of sugar. The next morning drain off the vinegar, boil and skim, then pour hot over the melons. After standing a few days it is ready for use. If a scum should appear, drain

the vinegar off and add a small quantity of spices, boil and turn hot over the pickles, place a weight on top, cover closely and keep in a cool place. Cucumbers and nasturtium pods may be added to chopped pickle.

—Mrs. W. H. Higham.

SPICED CURRANTS WITH RAISINS.

Make a syrup of 3 pounds of white sugar and 1 pint of vinegar; skim, and add 5 pounds of currants and 1 pound of seeded raisins. Boil about half an hour and add 1 tablespoonful of cinnamon, and $\frac{1}{2}$ tablespoonful each of cloves, allspice and nutmeg.

—Mrs. O. E. Nash.

CRAB APPLE PICKLE.

Cook until tender 7 pounds of crabs in a syrup made of 1 quart of vinegar to 3 pounds of sugar, 1 teaspoonful each of whole cloves and cinnamon.

—Mrs. John Cumming.

SPICED APPLES.

8 pounds of apples, pared, cored and quartered, 4 pounds of sugar, 1 ounce of stick cinnamon, $\frac{1}{2}$ ounce of cloves and 1 quart of vinegar. Have the sugar and vinegar boiling well before adding the apples. Cook them till you can easily pierce them with a fork.

—Mrs. D. P. McLaurin.

PEACH PICKLES.

Pare freestone peaches, place in a stone jar and pour over them boiling-hot syrup made in the proportion of 1 quart of best cider vinegar to 3 pints of brown sugar; boil and skim and pour over the fruit boiling hot, repeating each day until the fruit is the same color to the center and the syrup like thin molasses. A few days before they are finished, stick 4 or 5 whole cloves into each peach and sprinkle cinnamon bark through the fruit as

you place it in the jar. Scald the vinegar three or four mornings after doing this.

—Mrs. A. I. Hunter.

WATERMELON PICKLES.

Pare off the green rind and the red part, cut in any desired shape, place in a jar, alternating small quantities of rinds with a little salt. Let stand over night, or a day or two, in a cool place, then thoroughly rinse, put on to boil with equal parts of vinegar and water and quite a little crushed alum. Boil till you can pierce with a fork; rinse again. For the syrup use 1 quart of vinegar to 3 pints of sugar and whole cloves, allspice and cinnamon in small thin bags. Boil down to suit your taste. Just before taking off, put the rinds in and boil a little longer.

—Mrs. J. D. Mills.

GREEN TOMATOES.

1 peck of green tomatoes, sliced thin. Sprinkle with salt and let stand over night. Slice 12 onions; put with the tomatoes in layers, with the following spices: 4 ounces of ground mustard, 4 ounces of white mustard seed, 1 ounce each of cloves, allspice, ginger, pepper and cinnamon, 1 tablespoonful of salt, and $\frac{1}{2}$ pound of brown sugar. Boil two hours in vinegar enough to cover.

—Mrs. Boyes.

GREEN PEPPER.

Take 25 large peppers, cut off the tops and remove the seeds carefully. Put the peppers in salt and water over night. Next morning take half a cabbage and chop fine; add 2 tablespoonfuls of salt, 5 cents worth of black mustard and 5 cents worth of white mustard, and fill the peppers and tie or sew on the tops. Cover with hot vinegar.

—Mrs. A. W. Warren.

MUSTARD TOMATO PICKLE.

Slice $\frac{1}{2}$ bushel of green tomatoes, cover with a weak brine and let stand over night; drain. Scald together 1 quart of vinegar, $1\frac{1}{2}$ ounces each of whole cinnamon, cloves and black peppers, and 1 or more pounds of brown sugar. Stir in 1 cup of mustard which has been mixed with a little cold vinegar, then add the sliced tomatoes. Let all come to a good boil and put in jars. The sugar may be omitted for sour pickles.

MUSTARD PICKLE.

2 quarts of onions, 2 quarts of cucumber pickles, 2 quarts of cauliflower, 2 quarts of green tomatoes, large and small peppers (green and red). Chop and let stand in brine over night, then scald in vinegar, with a lump of alum, till tender. When cold pour off the vinegar and if desired add 2 or 3 heads of celery. For the dressing use 1 pound of ground mustard, $\frac{1}{2}$ ounce of turmeric, 1 cup of flour, $\frac{1}{2}$ ounce of celery seed and 2 cups of sugar. Stir into 1 gallon of boiling vinegar. Mix all together.

—Mrs. J. B. Wineman.

SWEET GUM TOMATO PICKLES.

Slice the tomatoes and boil until tender in salt and water. Put in a jar, cover with cold vinegar and let stand twenty-four hours. Then make a syrup of 1 quart of vinegar, 3 pounds of dark brown sugar, 2 ounces of cinnamon, $\frac{1}{2}$ ounce of cloves and other spices to suit taste. Pour vinegar off tomatoes, put on syrup and let stand twenty-four hours. Pour off this syrup and cook it down for three successive days. Keep on enough syrup to cover the pickles. Cauliflower may be pickled in the same way, except that it should stand in salt and water over night, then boil in fresh salt and water.

—Mrs. La Tourette, Petersburg.

FRENCH PICKLES.

1 peck of green tomatoes, sliced; 6 large onions, sliced; mix these and throw over them 1 teacupful of salt and water enough to cover them; let them stand over night. Next morning drain thoroughly, then take 4 quarts of vinegar, 2 pounds of brown sugar, $\frac{1}{2}$ pound of white mustard seed, 2 tablespoonfuls of allspice, and the same of cinnamon, cloves, ginger and ground mustard. Throw all together and boil until tender.

—Mrs. A. I. Hunter.

SPANISH PICKLES.

1 peck of green tomatoes, sliced thin; $\frac{1}{2}$ peck of small onions, cut in halves; 5 or 6 stalks of celery, cut in pieces; 2 heads of cabbage, cut coarse; 25 cucumbers, sliced. Set these separately in brine over night. Take out in the morning, press dry and wash with fresh water. $\frac{1}{4}$ pound of sugar, $\frac{1}{2}$ pound of English mustard, $\frac{1}{4}$ pound of celery seed, 12 green peppers, sliced thin, 3 cents worth each of cloves and cinnamon, 1 tablespoonful of black pepper, salt to taste, and $1\frac{1}{2}$ gallons of white wine vinegar. Set the vinegar on the stove, add the spices, etc. Let come to a boil. Add the pickles and let boil ten minutes.

—Mrs. C. P. Trepanier.

CHOPPED PICKLES.

$\frac{1}{2}$ bushel of green tomatoes, 12 onions, and 8 green peppers, all chopped fine; sprinkle over them a pint of salt and let them stand over night; then drain them, cover with strong vinegar and cook half an hour, then drain again; 2 pounds of sugar, 1 quart of vinegar, $\frac{1}{2}$ pint of grated horseradish, 2 tablespoonfuls of ground mustard, 2 tablespoonfuls of cinnamon, and 2 tablespoonfuls of cloves; let this boil, putting in the peppers, and mix all while hot.

—Mrs. L. F. Dow.

CAULIFLOWER PICKLES.

Cut cauliflower into small pieces and soak for two days in brine that will float an egg; drain, put into bottles with whole black pepper, allspice and stick cinnamon; boil vinegar and with it mix mustard (that bought by the pound) smoothly, a little at a time until about the consistency of thick cream, pour over the cold cauliflower and seal while hot.

—Mrs. W. H. Higham.

PLUM CATSUP.

Put $\frac{1}{2}$ pound of sugar to 1 pound of fruit; stone the fruit and add a handful of the meats to flavor it, a little vinegar, cloves, cinnamon and allspice to taste. Boil as for jam.

—Mrs. F. R. Fulton.

PLUM CATSUP.

Wash the fruit and take out the stones. To 10 pounds of fruit, take 8 pounds of sugar, a large cup of vinegar, a large tablespoonful of cloves and 1 of ground cinnamon. Mix together and boil 1 hour.

—Mrs. Geo. Bull.

PEACH CATSUP.

Remove the skins by plunging the peaches into boiling water; take out the stones. To 10 pounds of fruit take $1\frac{1}{2}$ pounds of sugar, a small cup of vinegar, a large tablespoonful of ground cloves, and the same of cinnamon. Mix well and boil one hour.

—Mrs. Geo. Bull.

GRAPE CATSUP.

Take 5 pounds of ripe grapes picked from the stems, mash, put in preserving kettle and boil for a few minutes. Then mash again and strain, pressing as much of the pulp as possible through the strainer with a spoon. Boil

the juice with $2\frac{1}{2}$ pounds of sugar, 2 cups of vinegar, and 1 teaspoonful each of cloves, cinnamon and allspice for about two hours. Bottle and seal.

—Mrs. W. A. Gordon.

TOMATO CATSUP.

12 ripe tomatoes, peeled; 2 large onions; 4 green peppers, chopped fine; 2 tablespoonfuls of salt; 2 tablespoonfuls of brown sugar; 2 tablespoonfuls of ginger; 1 tablespoonful of cinnamon; 1 tablespoonful of mustard; a nutmeg, grated, and 4 cups of vinegar. Boil all together till thoroughly cooked (about three hours), stir often and bottle while hot.

—Mrs. Burke Corbet.

CHILI SAUCE.

12 large ripe tomatoes, 2 large onions, 4 long green peppers, 4 tablespoonfuls of sugar, 2 cups of vinegar, 1 tablespoonful of salt, 1 teaspoonful of cinnamon, and $\frac{1}{2}$ teaspoonful of cloves. Chop the onions fine and place all together in a preserving kettle; simmer about three hours. Seal in fruit jars.

—Mrs. C. A. Hale.

RIPE CUCUMBER PICKLES.

Prepare and quarter ripe cucumbers, take out the seeds, clean and lay in brine that will float an egg, for nine days, stirring every day. Take out and put in clear water one day. Lay in alum water (a lump of alum the size of a medium hickory nut to a gallon of water) over night. Make a syrup of 1 quart of brown sugar to 1 quart of vinegar, 2 tablespoonfuls each of broken cinnamon, mace and whole pepper. Make syrup enough to cover the slices, lay them in, and cook until tender.

—Mrs. Geo. Dickson.

SMALL CUCUMBER PICKLES.

Wash the cucumbers clean and at night pour boiling

water over them. Let them stand over night and in the morning wipe dry. Put into jars with green peppers cut in pieces, small pieces of horseradish, celery seed and white mustard seed, put in as you pack them. To every gallon of vinegar add 1 teacupful of salt and 1 small tablespoonful of pulverized alum. Let this boil up good and pour over the cucumbers. About 250 small ones fill a two-gallon jar and 1 gallon of vinegar will cover them.

—Mrs. E. E. Cooley, Decorah, Iowa.

THE FAMOUS CUCUMBER PICKLES.

Wash $\frac{1}{2}$ bushel of small cucumbers in cold water. Do not break the skins. Pour over the cucumbers, boiling hot, 1 small cup of salt to 1 gallon of water for seven mornings in succession, making one new brine during that time. The eighth morning add a piece of alum the size of a walnut to a weak vinegar and pour over the pickles hot. Let stand forty-eight hours. For the last vinegar, take enough best cider vinegar to cover the pickles. Add 4 or 5 pounds of brown sugar and scald. Mix together 1 pound of white mustard seed, $\frac{1}{2}$ pound of allspice, $\frac{1}{4}$ pound each of cloves and black pepper, 1 ounce each of cinnamon bark and acacia buds, and 2 ounces of celery seed. Lay some of the pickles in a jar and sprinkle with spices, occasionally putting in a piece of horseradish, until all the pickles and spices are used. Cover with a few fresh grape leaves and pour over all the hot vinegar. These will keep two seasons.

—Mrs. U. O. Krause.

RED CABBAGE PICKLE.

Slice red cabbage fine as for cold slaw, also the same quantity of white cabbage. Put in stone jars in alternate layers, sprinkling on a little salt, cloves and stick cinnamon as you pack it, then pour boiling vinegar over it, with enough sugar in it to take off the sharp taste,



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and with either celery seed or a few stalks of celery cut up in it. Let it set two weeks, then try.

—Mrs. V. M. Kenney.

CABBAGE PICKLE.

3 quarts of cabbage, 1 quart of green tomatoes, 6 good-sized onions. Chop each separately, and then mix. Take a flour sack, lay on a draining board, put in a layer of pickle, sprinkle with salt as you put it in, then tie it and put on a light weight and let drain over night. In the morning as it is put in the jar put in 1 cup of sugar, 1 cup of spices of all kinds except cinnamon, white mustard seed, celery seed, grated horseradish and red pepper pods, or a little cayenne. When packed, cover with cold vinegar and keep it covered. As the vinegar settles put more in. Keep in a cool place.

—Mrs. La Tourette, Petersburg, N. D.

ONION PICKLE.

2 gallons of small silver skin onions, and 1 pint of salt. Pour on boiling water and let stand twenty-four hours. Boil the onions in sweet milk until coddled, then soak a day or two in weak vinegar. Then scald good cider vinegar with all kinds of spices (allspice excepted) in, and pour over the onions.

—Mrs. C. W. Nelson.

CHETNEY.

8 ounces of sour apples, pared and cored; 8 ounces of salt; 8 ounces of tomatoes; 8 ounces of brown sugar; 8 ounces of raisins; 4 ounces of powdered Jamaica ginger; 4 ounces of onions, and 1 ounce of cayenne pepper. Pound all separately, mix, and add 2 quarts of vinegar. Put in a stone jar on the back of the stove, and stir well twice daily for six weeks.

—Mrs. Burke Corbet.

Fruit, Preserves and Jellies.

CITRON PRESERVES.

Pare off the rind, remove seeds, cut in thin slices or small blocks, weigh, and put in a preserving kettle with water enough to cover. Boil one hour. Take out the melon and to the water add as much sugar as there is melon by weight. Boil until quite thick. Replace the melon, adding 2 sliced lemons to each pound of melon. Boil twenty minutes. Take out, boil the syrup until thick like molasses, and pour it over the melon.

—Mrs. C. M. English.

TOMATO PRESERVES.

Scald and peel carefully small tomatoes; add an equal amount of sugar by weight and let stand over night. Pour off all the juice and boil until it is a thick syrup; add the tomatoes and boil until they look transparent. A piece of ginger root or 1 lemon to a pound of fruit, sliced thin and cooked with the fruit, is a pleasant addition.

—Mrs. Geo. Dickson.

CANNED PLUMS.

The large white plums must be skinned by using boiling water, as for peaches, and then throwing them into cold water. Make a syrup of 1 pint of sugar to a small cup of water. Boil together and skim. Cook but a few

at a time and place carefully in a jar, and fill with strained syrup.

—Mrs. Geo. Bull.

GRAPES.

Squeeze the pulp of the grapes out of the skins; add a little water to the skins and cook until they are tender. Remove the seeds from the pulp, measure pulp, and to each pint add a pint of sugar, and boil fifteen minutes.

—Mrs. H. L. Whithed.

CANNED PEARS.

Pare the fruit and cut in halves. Drop into cold water to keep the color. Make a syrup of 1 pint of sugar to half a pint of water. Boil together ten minutes and skim. Boil in the syrup a few cloves tied in a cheese-cloth bag, if the clove flavor is liked. Drop the pears into the boiling syrup and cook until they can be easily pierced with a silver fork. Fill jars with the fruit and fill up with strained syrup.

—Mrs. Geo. Bull.

CANNED STRAWBERRIES.

For a case of twenty-four boxes of berries, take 18 pounds of sugar. Wash the berries and cover with the sugar and let stand over night. Drain off the juice and boil it twenty minutes. Skim well. Put in the berries and boil slowly five minutes. Fill jars and seal.

—Mrs. Sue R. Caswell.

CANNED CHERRIES.

To a case of cherries take 3 pounds of sugar. Wash the fruit and take out the stones, leaving a few whole ones; add a quart of water and the sugar, and let stand over night. Drain off the juice and boil fifteen minutes. Put in the fruit and boil gently five minutes. If the cherries are sour, add more sugar.

—Mrs. Geo. Bull.

CANNED RASPBERRIES.

To a case of twenty-four boxes, take 8 pounds of sugar. Let stand over night, drain off the juice, and boil fifteen minutes; add the fruit and boil slowly three minutes. Fill jars and seal.

—Sue R. Caswell.

CANNED PEACHES.

Fill a basket with peaches and plunge them into a kettle of boiling water or pour the water over them, leaving them for two minutes in the water, when the skins will come off easily. Drop the fruit into cold water to keep the color. Make a syrup of 1 pint of sugar to a small cup of water. Boil together ten minutes and skim. Drop the peaches into the boiling juice, a few at a time, as they cook very quickly. Take from the syrup and fill the jar; then fill full with syrup, using a strainer, that the syrup may look clear. Peaches are much nicer canned whole as the stones give a rich flavor.

—Mrs. Geo. Bull.

GOOSEBERRY JAM.

Top and stem the gooseberries. To every pound of fruit allow 1 pound of sugar. Put the gooseberries into the preserving kettle, and cover with cold water. After they are well boiled to pieces, add the sugar and cook slowly, stirring often, for half an hour. Put into jars or tumblers and set aside to cool. When cold, cover with paper.

—Mrs. H. M. Wheeler.

ORANGE MARMALADE.

Cover 6 large oranges and 4 lemons with water and boil slowly two hours. Take out of the water and boil the water down to a quart, or add to it if less than a quart. Remove the seeds from the fruit and shred very fine, using scissors, then return to the water and add 10

pounds of granulated sugar and boil slowly for thirty-five minutes.

—Mrs. H. M. Wheeler.

BAKED APPLES.

Peel and take out the cores from large, juicy apples, leaving them whole, and place in a baking dish. Fill the center of the apples with quince jelly; add a cup of water, and bake. Serve cold with or without whipped cream.

—Mrs. Geo. Bull.

RASPBERRY, CURRANT AND RAISIN PRESERVES.

1 quart of raspberries, 1 quart of curants, 1 pound of raisins (seeded), and 2 pounds of sugar. Boil together one hour.

—Mrs. Wild Dow.

BOILED CIDER APPLE SAUCE.

Into a large porcelain kettle, with a plate turned over the bottom, put 1 quart of boiled cider, 1 quart of sweet cider, and 1 pint of molasses, with as many quartered and cored sweet apples as can be covered. Boil slowly several hours.

—Mrs. H. B. Woodworth.

APPLE SAUCE.

Peel and quarter apples and steam until soft. Make a syrup of sugar, water and a little lemon. Boil and skim, then pour the hot syrup over the apples and put on ice.

—Mrs. W. Dow.

PIEPLANT JELLY.

Cut pieplant in small pieces, without peeling, and cover with water. Boil until it is a pulp; then strain through a flannel bag and take a pint of sugar to a pint of juice. When the juice boils, add the sugar, and boil until it jells, or about twenty minutes.

—Mrs. O. W. Barnes.

QUINCE JELLY.

Cut up quinces, skins, cores and all, cover with water and boil until very tender. Strain through a jelly bag

and take 1 pint of juice to 1 pint of sugar and proceed as with currant jelly. —Mrs. H. B. Woodworth.

RASPBERRY JELLY.

Boil raspberries five minutes and strain through a jelly bag. Take 3 pints of juice to 1 pint of currant juice, and a pint of sugar to each pint of juice, and proceed as for currant jelly. —Mrs. Geo. Bull.

GRAPE JELLY.

Mash grapes in a kettle and cook until thoroughly done. Press through a sieve to take out the seeds and then strain through a jelly bag. Proceed as for currant or raspberry jelly.

WILD PLUM AND CRAB APPLE JELLY.

To prepare the plums, sprinkle with a little soda and cover with boiling water; let stand ten minutes and then pour off. Cover the plums with fresh water and cook thoroughly. Remove the stones and squeeze through a jelly bag.

To Prepare Apples.—Wash the fruit and cut in pieces; cover with water and cook thoroughly. Squeeze through a jelly bag. Take 1 pint of apple juice to 2 pints of plum juice, and a pint of sugar to each pint of juice. Proceed as for currant jelly.

CURRANT JELLY.

Wash the currants and fill a large preserving kettle, adding a pint of water. Mash them with a potato masher and boil five minutes. Take out the stems by putting through a coarse sieve, then strain through a jelly bag. For each pint of juice, take a pint of sugar. Put the juice over the fire and boil twenty minutes. Heat the sugar and add it to the boiling juice. When this has boiled three minutes, it will be jelly.

—Mrs. Geo. Bull.

Dishes for Invalids.

EGG TOAST.

Brown a slice of bread nicely, dip in hot water slightly salted, butter it, and lay on top of this toast an egg that has been broken into boiling water and cooked until the white is hardened. Season the egg with a bit of butter and a little salt.

The best way to cook an egg for an invalid is to drop it into boiling water, or pour boiling water over the egg in the shell and let it stand a few minutes on the back of the stove.

OATMEAL GRUEL.

A teacupful of rolled oatmeal, well cooked and strained through a fine sieve. $\frac{1}{2}$ pint of milk, $\frac{1}{2}$ pint of cream, heated; then add oatmeal, salt, sugar, and nutmeg, if desired.

TOAST-WATER OR CRUST COFFEE.

Toast a slice of bread a nice brown, but be careful not to burn it. Put it into a bowl and pour over it enough boiling water to cover it. Cover the bowl and let stand; then add a little piece of ice. When cool give to the patient by teaspoonfuls.

SLIPPERY ELM TEA.

A teaspoonful of powdered slippery elm in a tumbler; pour on cold water and season with lemon and sugar.

CORNMEAL GRUEL.

3 tablespoonfuls of cornmeal stirred into 1 pint of boiling water. Boil for one hour, stirring; add $\frac{1}{2}$ pint of cream or milk; salt to taste.

TAPIOCA GRUEL.

A scant teacupful of tapioca, soaked and cooked until well done. Take $\frac{1}{2}$ pint of milk and $\frac{1}{2}$ pint of cream; heat and stir in the tapioca. Season with sugar, or salt and nutmeg. More milk can be used if desired.

CODFISH CREAM.

Pick fine 2 tablespoonfuls of codfish; soak it in cold water fifteen minutes, then drain the water off; add $\frac{1}{2}$ pint of milk to the codfish and let it come to a boil; thicken with flour to the consistency of cream. Strain and serve hot.

BARLEY WATER.

Put 2 ounces of pearl barley into $\frac{1}{2}$ pint of boiling water and let it simmer a few minutes. Drain off and add 2 quarts of boiling water, 2 figs, and a few raisins, cut fine, and boil slowly until reduced about one-half. Strain and sweeten to taste, adding juice of lemon, and nutmeg if desired.

BEEF BROTH.

Mince 1 pound of lean beef and add 1 quart of cold water and 2 tablespoonfuls of rice. Boil 1 hour, strain and add salt and pepper.

CHICKEN BROTH.

$\frac{1}{2}$ of a chicken, 1 quart of cold water, 2 tablespoonfuls of rice. Boil until thoroughly done; strain and season. Mutton broth may be made in the same way, using 1 pound of mutton.

Helps and Hints.

New iron kettles may be cleaned by boiling in them a good-sized handful of hay. Let it boil one hour, then scour with soap and sand; fill them again with clear water and place over the fire till it boils. They will not color anything cooked in them after this treatment.

An excellent soap is made by the following rule: three-fourths pound of salsoda, one ounce of borax; one-half ounce of sulphate of soda, four and one-half pounds of yellow bat soap, and two and one-half gallons of soft water. Dissolve the salsoda, borax, and sulphate of soda in water; shave the soap fine and put it in, stirring constantly till all is melted. Then remove from the fire; add three tablespoonfuls of aqua ammonia, and pour into a tub. When cool cut in pieces, put in a jar and cover tight. It must not freeze.

To beat the whites of eggs quickly, add a pinch of salt.

Grass stains may be removed from wash fabrics by wetting them in clear, cold water and rubbing them between the hands, no soap to be used.

Moths can be kept out of furs and flannel clothes in the summer by lining a trunk or box with tar paper, then covering the tar paper with newspapers, taking care that the tar paper is all covered, for if the furs touch the tar paper it is almost impossible to remove the smell. Pack

the garments in the trunk, cover with newspapers, then put a layer of tar paper on top, and shut the trunk tight. Care must be taken that no moths are packed in with the furs.

Tar stains can be removed by rubbing lard or butter into them thoroughly before applying soap.

Machine grease can be removed by washing in cold rain water and soap.

Cooked starch may be greatly improved by the addition of a tablespoonful of kerosene. It makes the clothes glossy when ironed, and keeps the flatirons from sticking.

A teaspoonful of corn starch mixed with each cupful of salt, will prevent it from clogging in the shakers.

Fish may be scaled much easier by first dipping them into boiling water for a minute.

Before washing any article that will fade, wet it in strong salt water and let it dry, two coffee-cupfuls of salt to ten quarts of water. After washing once in this way they can always be washed without this precaution.

To relieve the smarting of a burn, dip in water then sprinkle thickly with flour so as to form a paste over it. This keeps out the air and stops the smarting almost instantly.

Another, wrap the place burned in a cloth as quickly as possible and saturate the cloth with brandy.

An excellent sponge bath for a fever patient is equal parts of vinegar and spirits of camphor. It is very cooling and makes the patient rest much easier.

Mica can be cleaned with vinegar slightly diluted with water. If the mica does not come clean immediately, let it remain in the vinegar a short time.

New lamp wicks, if boiled in vinegar before using, then thoroughly dried, will not smell bad when burning.

Paint stains that are dry and old may be removed from cotton or woolen goods with chloroform. First cover the spots with olive oil or butter.

Ginger poultices instead of mustard, prepared in the same manner you would prepare mustard poultices, will relieve neuralgia, and will not blister.

To remove iron rust, get oxalic acid in crystal, put in a one-half-pint bottle and cover with water and let it stand two days; take some of the liquid and dip the spots into it, expose to the hot sun; if not removed when dry, dip again, renew as soon as dry until the spot is removed; then wash thoroughly in several waters to remove the acid.

An excellent healing salve is made by mixing together equal parts of beeswax, mutton tallow, rosin, and linseed oil; heat them only hot enough to have them mix.

Ink stains may be taken out by soaking in sour milk.

To preserve eggs for years: For thirty dozen fresh eggs take one-half peck of unslaked lime; slake by pouring two gallons of warm water over it, in a wooden tub or tin boiler; when dissolved add one gallon of cold water, stir and let settle. Pack the eggs in stone or wooden jars, standing them on the small end. When nearly full fill the jar to the top with the limewater, to which you have added, after pouring from the settlings, one pint of salt and two ounces of cream of tartar. Turn a plate or some light weight over to keep the eggs under the water. If there is not enough water to cover the eggs, pour some more on the lime, let settle then add to the jars.

An excellent silver polish: One quart of rainwater, two ounces of aqua ammonia, and two ounces of prepared chalk. Mix thoroughly and it is ready for use.

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HAVE YOU TRIED
Cream of Wheat



THE DAINTY BREAKFAST DISH

IT IS WITHOUT AN EQUAL