

CHAPEL GUILD

RECIPE BOOK

YPSILANTI, MICH.

1883

ANN ARBOR:
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HOUSEHOLD RECIPES.

BREAD.

YEAST

MRS. W. E. CHEEVER.

One dozen good sized potatoes, boil until done and mash in an earthen dish. To one large handful of hops add a quart of boiling water, and boil three minutes, strain and pour over potatoes; adding 3 or 4 tablespoons of flour, $\frac{1}{2}$ teacup of salt, 1 large tablespoon of ginger, $\frac{1}{2}$ cup of white sugar; stir this together thoroughly, scalding a few minutes on the back of stove, stirring often. When nearly cool add $\frac{1}{2}$ cup of yeast or 1 yeast cake dissolved in a little water.

BREAD.

MRS. H. LAMB.

Just before taking up potatoes for dinner, mash 4 or 5 very fine, and add a half pint of the water. At the same time put yeast cake in soak. When the potatoes have cooled stir in flour and yeast cake, and keep in a warm place. At night stir the sponge, with a pint and a half of water and salt, in the flour; knead it in pan early in the morning and into loaves when light.

YEAST.

MISS NETTIE NICHOLS.

Take 3 qts. of water, 8 potatoes and a little handful of hops, and boil till potatoes are done, then put through the colander, add $\frac{1}{2}$ cup of salt and $\frac{1}{2}$ cup sugar. When cold put in the yeast saved out.

WHITE BREAD.

MISS NETTIE NICHOLS.

$\frac{3}{4}$ cup yeast, 8 potatoes boiled and mashed, 2 qts. boiled water, luke warm. Stir in enough flour to make it quite

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stiff. Let rise till night, then add a handful of sugar and a pinch of butter. Mix quite stiff and let it rise all night. In morning mix in loaves and rise, then bake.

GRAHAM LOAF.

MRS. CHARLES E. SAMSON.

1 cup of white flour, $1\frac{1}{2}$ cups of Graham flour, 1 cup of sour milk, $\frac{1}{2}$ cup of water, 1 teaspoonful of soda, 3 table-spoons of molasses. Let it rise. Steam $1\frac{1}{2}$ hours and bake 15 minutes.

BISCUITS.

BAKING POWDER BISCUITS.

MISS HATTIE GILBERT.

1 lb. of flour, 1 tablespoon butter and 2 of lard, $\frac{3}{4}$ of a pint of sweet milk, 1 even teaspoon of salt and five of baking powder sifted with the flour; rub the shortning through with the hand until quite fine, pour in the milk, mix lightly, and roll out on a floured board without any kneading. Bake in a quick oven.

MUFFINS.

MRS. F. P. BOGARDUS.

1 egg, butter size of egg, 1 tablespoon of sugar, 1 cup sweet milk, $1\frac{2}{3}$ cups flour, 2 tablespoons baking powder.

BUNS.

MRS. E. B. NEWHALL.

1 egg, 1 heaping tablespoon sugar, 1 cake of yeast, 1 pint of milk, butter (size of walnut), 1 pint of flour.

INDIAN LOAF.

MISS CARRIE PARKER.

1 cup of sweet milk, 1 cup of sour milk, 2 cups of Indian meal, 1 cup of flour, 1 cup of graham flour, $\frac{1}{2}$ cup of molasses, 1 teaspoon of salt, 1 large teaspoon soda. Steam three hours.

PARKER HOUSE ROLLS.

MRS. STARKWEATHER.

Scald a little more than a pint of milk, let it stand till cold; 2 quarts of flour, make a hole in the middle of the

flour after rubbing into it a tablespoon of lard and butter, then add a half teacup of yeast, a little sugar, salt, and the milk, and cover with the flour. Let it stand until morning, then work until smooth. When it is light roll out, cut with a pint pail cover, rub it over with a little butter and lay over like a turnover, then let them rise; bake twenty minutes. They are splendid and never fail if the directions are followed.

MUFFINS.

MRS. AMELIA HEARTT.

2 eggs, 2 cups sweet milk, $\frac{1}{2}$ cup butter, 3 of flour, 1 tablespoon of baking powder, 1 tablespoon of sugar, salt. Have your irons hot.

FRIED CAKES.

MRS. TOWNER.

3 pints of flour, 6 teaspoons of baking powder, 2 eggs, 1 cup of sugar, 6 or 7 teaspoons of melted lard or butter. Sweet milk enough to make soft enough to roll out. Flavor with allspice.

FRENCH ROLLS.

MRS. T. W. MACLEAN.

+ yeast
Set a sponge in the morning with $\frac{1}{2}$ pint of milk, 1 cup of butter melted in the milk, 2 eggs well beaten, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt. Let it rise well a few hours, then make in a loaf with 4 heaping tinsful of flour, rise again until 4 o'clock, then roll out thin and spread melted butter over it, cut the dough in squares and roll thin, put them in pans, not too close, and spread another layer of melted butter over them. Let rise until light, and bake in a quick oven about 20 minutes.

DOUGHNUTS.

MRS. F. P. BOGARDUS.

3 eggs, 3 tablespoons lard, 1 cup milk, 1 cup sugar, 3 teaspoons baking powder, salt and nutmeg.

MUFFINS.

MRS. PEABODY.

1 table-spoonful of melted butter, 2 table-spoonful sugar, 2 eggs (well beaten), 2 cups sweet milk, 1 quart of flour, 3 teaspoonsful baking powder.

INDIAN BREAD.

MISS MINNIE SAMSON.

$\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 cup warm water, 1 teaspoon of soda, 1 cup Indian meal and 2 of graham flour; steam two hours then dry a short time in the oven.

FRITTERS.

MRS. W. F. BAXTER.

2 eggs, $\frac{2}{3}$ of a cup of sweet milk, 2 table-spoons melted lard or butter, flour enough to make a stiff batter, 1 teaspoon baking powder, pinch of salt.

FRIED CAKES.

MRS. W. E. CHEEVER.

$\frac{1}{2}$ cup butter, 3 eggs, 3 pints flour, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups sweet milk, 1 teaspoon of soda (dissolved), 2 teaspoons cream tartar (in the flour), pinch of salt.

It may require a little more than the given quantity of milk, to mix up very soft.

DOUGHNUTS.

MRS. L. A. KISHLAR.

2 cups sugar, 3 eggs, 1 teacup of sweet milk, 2 teaspoons cream of tartar, 1 teaspoon soda, just enough flour to roll out, 1 nutmeg. Roll in pulverized sugar after fried.

CORN MEAL MUFFINS.

MRS. D. L. QUIRK.

2 scant cups corn meal, 1 cup flour, 1 cup sugar, 1 scant table-spoon cream tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teacup butter, $1\frac{1}{2}$ cups milk, 2 eggs.

FRIED CAKES.

MISS KATE FERRIER.

$1\frac{1}{2}$ cups sugar, 3 eggs, $1\frac{1}{2}$ cups butter, 2 cups sweet milk, 3 spoonfuls baking powder; mix soft.

ROLLS.

MRS. D. L. QUIRK.

Boil 1 pint sweet milk and when partly cooked melt in it $\frac{1}{2}$ cup white sugar and 1 table-spoon butter; when

luke warm add $\frac{1}{2}$ cup of yeast; pour this mixture in 2 quarts of flour. If for tea, set to rise over night. In the morning mix well, and knead for half an hour; then set to rise again. About 4 o'clock knead again for 10 or 15 minutes. Roll out, thinner than for biscuits, rub melted butter upon half the surface, and fold it upon the other. Set to rise once more and when light bake 20 minutes.

GEMS—Wheat Flour.

MRS. CHAS. P. FERRIER.

1 pint of flour, 3 teaspoons of baking powder, 1 table-spoon butter, 1 table-spoon sugar, pinch of salt; mix with milk. Bake in a quick oven.

RAISED BISCUIT.

MRS. W. E. CHEEVER.

Set a sponge of 1 pint of new milk and nearly the same quantity of water, put it in a warm place to rise over night. In the morning chop with a chopping knife into 1 pint of flour, $\frac{3}{4}$ of a cup of lard and $\frac{1}{2}$ cup butter, and work into the sponge with 1 teaspoon of salt. Knead thoroughly; more flour may be requisied, but they must be mixed very soft. Let them rise again. Roll out quite thin and cut with small cutter. Let rise again and bake in a quick oven.

SOUPS.

PEA SOUP.

MRS. F. G. APPLETON.

Soak 1 quart split pease over night; next morning boil them an hour or two, with a pinch soda; change them to fresh water, add a ham bone, boil three or four hours, or till the pease are soft enough to strain, put them back to boil half an hour, season with salt, pepper, and celery seed; take stale bread and cut in square bits and brown in the oven; serve them in the soup.

MULLIGATAWNA SOUP.

MRS. J. E. SEAVER.

Have beef stock ready as for any soup; then slice one of each of the following—turnip, carrot, apple, onion, to-

mato, potato, and fry in fat to a dark brown. Have stock boiling hot, add vegetables, and boil for 15 minutes; add 1 teaspoon of curry and thicken a very little with flour and strain for the table. In winter use canned tomatoes instead.

TOMATO SOUP.

MRS. F. G. APPLETON.

Boil a large soup bone the day before it is wanted for use; next day skim off all grease that may have risen; put into the stock 1 can tomatoes; boil good, with salt, pepper, and a little sugar; *strain* and have butter and flour ready to thicken sufficiently. Serve hot.

OYSTER SOUP.

MRS. T. W. MACLEAN.

1 quart fresh milk, 1 pint water, put on the stove and when boiling hot pour in 1 qt. of oysters; have ready half teacup butter and half teacup flour, mixed well together; stir into the soup as soon as you put the oysters in. Season well with pepper and salt, 1 table-spoon of whole allspice.

BREAD SOUP.

MRS. F. G. APPLETON.

Take 2 quarts of milk, boil well; add 1 pint grated bread crumbs and two chopped onions; season with salt and pepper. Just before serving beat up 3 eggs and stir in, taking the pot off the fire; a table-spoonful of butter adds to it. If onions are not liked try celery.

WHITE SOUP.

MRS. APPLETON.

Take a knuckle of veal, 1 carrot, 1 turnip, 1 onion; boil 4 hours. Before taking it off stir in a tablespoonful ground rice wet with cold water; strain through a sieve. Next day, half an hour before dinner, put it over the fire. Just before serving take $\frac{1}{2}$ pint cream and $\frac{1}{2}$ pint milk, mix with three well-beaten eggs; add this to the soup, stirring rapidly. Lift immediately from the fire. Season with salt and pepper before adding the cream.

FISH.

[Always serve Cucumbers with Fish.]

TURBOT.

MRS. ROBERT HEMPHILL.

Steam a white fish until tender, bone it, and sprinkle with salt and pepper. Heat 1 pint of milk and thicken with $\frac{1}{4}$ lb. of flour. When cool add 2 eggs and $\frac{1}{4}$ lb. of butter, a little parsley and onion for seasoning. Put in a dish first,—a layer of fish, then dressing, alternately; cover the top with bread crumbs and bake half an hour.

BAKED FISH.

MRS. T. W. MACLEAN.

Stuff with a dressing the same as for boiled fish; put in a pan with a little water, salt, and butter; dredge with a little flour, and baste frequently. A four-pound fish will bake in one hour. Garnish with hard boiled eggs sliced, and serve with drawn butter.

PICKLED FISH.

MRS. STARKWEATHER.

Skin the fish and pack in a deep dish, cover with olive oil or butter; spice with vinegar; season with pepper, cloves, cinnamon, allspice, and salt; scald and pour over the fish; cover closely and bake until done.

PRESERVES AND PICKLES.**TO PRESERVE CHERRIES.**

MRS. T. W. MACLEAN.

Put 1 lb. of sugar to 1 lb. of fruit. Heat the sugar, with a cupful of water, to a syrup; when heated to a boil add the fruit; when this comes to a good boil take off and fill the jars. Keep the jars hot with scalding water in them. Set them on cloths dipped in cold water while fill-

ing. Let them stand half an hour after filling; then seal gradually, tight.

BRANDY PEACHES.

MRS. F. G. APPLETON.

Make a strong lye of pearl-ash and water. When boiling put in the peaches. Let them remain until the fuzz will wipe off with a towel. As you wipe them, throw them into cold water. To 1 lb. of peaches 1 lb. of sugar. Let the peaches boil in the syrup till soft to the stone. To 1 qt. of syrup add 1 pt. of white brandy. Stir it well while putting in the brandy. Cork instantly on putting into the glass jars.

FRENCH PICKLES.

MISS HATTIE MOSHIER.

Chop fine 1 peck of tomatoes, 6 onions, 4 green peppers; 1 cup of salt, stirred thoroughly, and allowed to stand over night. After draining, boil 15 minutes in 1 qt. of vinegar and 2 qts. of water. Then drain again, and boil 20 minutes in 2 qts. of vinegar, $\frac{1}{2}$ pt. mustard seed, 1 tablespoonful of cloves, cinnamon, black pepper, and 2 lbs. of brown sugar.

FOR PICKLING CUCUMBERS.

MRS. CHAS. KING.

Wash the cucumbers and put them in a stone jar; pour strong boiling brine over them. Let them stand 24 hours. After pouring off the brine, wipe them dry, put into a brass kettle and cover with cold vinegar. Add 1 cup of sugar, a piece of alum the size of a hickory nut, a small bag of mixed spices, and 1 teaspoonful of bird's-eye peppers. Let them stand on the back of the stove (stirring them occasionally from the bottom) until scalding hot, then bottle as you would fruit.

TOMATO PICKLES.

MRS. W. A. CHESIRE.

Wash a peck of very green tomatoes, wipe them with a coarse napkin, then slice them as fine as possible, sprinkle them with salt, and lay on a sieve to drain. Slice a half peck of onions and scald them in salt and water. Have ready allspice, white mustard-seed, black pepper, six red pepper pods, cinnamon, cloves, horse-radish, and ginger. Take a large stone jar, put in a layer of tomatoes, then a layer of spice and horse-radish, then a layer

of onions, and so on; but let the last layer be spiced well. Then fill up with cider vinegar. One ounce of spice and a pint of horse-radish is sufficient for a peck of tomatoes. Try and have the jars air-tight. Cook about ten minutes.

DIRECTIONS FOR CANNING FRUIT.

MRS. ALBERT CRANE.

Cherries, 5 minutes (for boiling); 6 oz. (sugar per pound). Raspberries, 6 minutes, 4 oz. Blackberries, 6 minutes, 6 oz. Strawberries, 8 minutes, 8 oz. Plums, 10 minutes, 8 oz. Whortleberries, 5 minutes, 4 oz. Pie-plant, sliced, 10 minutes, 10 oz. Small, whole, sour pears, 30 minutes, 8 oz. Bartlett pears, halves, 20 minutes, 8 ozs. Peaches, 8 minutes, 4 oz. of sugar. Peaches, whole, 15 minutes, 4 oz. Pine-apple, sliced, 15 minutes, 6 oz. Crab-apple, 25 minutes, 8 oz. Ripe currants, 6 minutes, 8 oz. Wild grapes, 10 minutes, 8 oz. Tomatoes, 20 minutes, no sugar. Quinces, sliced, 15 minutes, 10 oz. Wrap a towel rung out in very cold water around the can while pouring in the fruit.

PICKLED LILLY.

MRS. JOSEPH MILLER.

1 peck of green tomatoes, 12 onions, 4 cabbage heads, 12 green peppers, 12 cucumbers, $\frac{1}{4}$ lb. black mustard-seed, $\frac{1}{4}$ lb. white mustard-seed, 3 cups brown sugar, 1 gallon of vinegar.

PLUM CATSUP.

MISS HATTIE MOSHIER.

6 lbs. pitted plums, 3 lbs. sugar, 1 pint vinegar, 1 teaspoonful black pepper, 1 nutmeg, 1 tablespoonful cloves, 1 of cinnamon, and 1 of mace.

COLD SLAW.

MRS. CHAS. M'CORMICK.

Beat 3 eggs well together, mix with 1 teacup of vinegar, 1 teaspoon of mustard, 1 tablespoon of sugar, a piece of butter the size of an egg; put on the stove to cook. When done, pour it over a good-sized dish of cabbage chopped very fine, and seasoned with salt and pepper.

CHILI SAUCE.

MRS. W. A. BURT.

18 large tomatoes, 2 large onions, 2 red peppers, 4 tablespoons sugar, 2 tablespoons cinnamon, 1 tablespoon

allspice, $\frac{1}{2}$ tablespoon cloves, 1 tablespoon salt, and 4 cups of vinegar.

CUCUMBER CATSUP.

MISS TRAVER.

Take 6 table cucumbers, peel and grate. Let stand in water 2 or 3 hours; then strain, saving only the pulp, to which you add good vinegar. Make as thin as you like; season with salt and pepper; then bottle.

TOMATO CATSUP.

MRS. UNA WATLING.

To 1 gal. tomatoes (strained) 4 tablespoons of salt, 4 tablespoons of cloves (not ground), 2 tablespoons of allspice, 3 of black pepper, 1 of cayenne, and 1 of mace—none of these spices ground—1 pt. of vinegar. Boil one half away. Strain or skim.

CHILI SAUCE.

MRS. CHAS. P. FERRIER.

2 qts. of ripe tomatoes, 4 large onions, 4 small red peppers; chop together; add 4 cups of vinegar, 3 tablespoons of brown sugar, 2 of salt, 2 teaspoons each of cloves, cinnamon, nutmeg, allspice, and ginger. Boil all together two hours.

SPICED CURRANTS.

MRS. JOSEPH MILLER.

5 lbs. fruit, 4 lbs. of sugar. Cook 20 minutes. Skim out the fruit. Add 2 teaspoons of ground cinnamon, 1 teaspoon of cloves, $\frac{3}{4}$ cups of vinegar. After having boiled down your syrup, add spices and vinegar. When cool add fruit. This can be used for other fruit as well.

CHOW CHOW.

MRS. F. P. BOGARDUS.

2 qts. tomatoes, 2 white onions, $\frac{1}{2}$ doz. green peppers, 1 doz. cucumbers, 2 heads cabbage, all chopped fine. Let stand over night. Sprinkle a teacup of salt in it. In the morning drain off the brine, and season with one tablespoon of celery-seed, 1 oz. turmeric, $\frac{1}{4}$ teaspoon cayenne pepper, 1 cup brown sugar, 1 oz. allspice, 1 oz. black pepper, $\frac{1}{4}$ oz. cloves, vinegar enough to cover, and boil 2 hours.

CABBAGE SALAD.

MRS. JOSEPH MILLER.

To 1 head of cabbage 7 eggs, 1 cup of sweet cream, 1 teaspoon of mustard, 1 tablespoon of sugar, salt to taste. Chop the cabbage fine; boil 1 qt. vinegar; then add the ingredients. after beating them together.

SPICED GRAPES.

MRS. H. R. SCOVELL.

5 lbs. of grapes, 3 of sugar, 2 teaspoons cinnamon and allspice, $\frac{1}{2}$ teaspoon cloves. Pulp grapes. Boil the skins until tender. Cook the pulp, and strain through a sieve; add it to the skins; put in sugar, spices and vinegar to taste. Boil thoroughly, and cool.

SPICED APPLES.

MISS TRAVER.

8 lbs. apples, pared and quartered; 4 lbs. sugar, 1 qt. vinegar, $\frac{1}{2}$ oz. cloves. Boil the vinegar, sugar and spices together. Put in the apples while boiling, and let remain till tender. Put the apples in jar, boil down vinegar till thick, then pour over the apples.

CHILI SAUCE.

MRS. W. F. PARKER.

18 large tomatoes, 2 green peppers, 2 onions. Peppers and onions chopped fine. 4 cups vinegar, 1 tablespoon of ginger, 1 of ginger, 1 of cinnamon, 1 of allspice, 1 of cloves, 1 nutmeg, 3 tablespoons of sugar.

CUCUMBER PICKLES.

MRS. JOS. MILLER.

For 200 cucumbers, 1 pt. rock salt. Wash the cucumbers and put into crock with salt, and pour boiling water over them. Let stand 24 hours in a cool place. Pour off the brine. Boil and skim. Put back boiling hot. Next morning do the same, and add 1 tablespoon of pulverized alum. Next morning take out in steamer and drain. Take 2 qts. of water, 1 qt. vinegar; scald the pickles in that by putting in a few at a time. Take as much vinegar as will cover them. You can guess by the quantity of water it takes. Add 1 oz. cinnamon, 1 oz. allspice, 1 oz. of black pepper—(none ground).

PRESSED MEATS.

CHICKEN LOAF.

MISS TRAVER.

Out up chicken as for a stew, cover with water and let stew till the meat falls from the bones. Chop fine, add salt, pepper and herbs to taste. If the chicken is not fat enough, add butter the size of a walnut. Put the meat back and let simmer ten minutes, with enough water to moisten thoroughly. Turn it into a deep dish, and let it stand in a cool place.

MEAT LOAF.

MRS. W. CHESHIRE.

Chop fine any cold meat you may have, fat and lean together; add pepper and salt, 1 chopped onion, 2 slices of bread which have been soaked in milk, 1 egg. Mix well together, and bake in a dish. This makes a nice tea or breakfast dish.

BEEF LOAF.

MRS. H. VAN TUYL.

2 coffee-cups of raw beef chopped fine, 1 coffee-cup of rolled crackers, 1 egg, 1 coffee-cup of sweet milk, salt and pepper to taste. Put in a long cake tin. Spread a few pieces of butter over the top, and bake one hour.

VEAL OR BEEF LOAF.

MISS MARY G. WALTON.

3 lbs. lean veal or beef, chopped fine (at the market), 10 crackers rolled fine, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful of pepper, 1 teaspoonful powdered sage, 3 tablespoons melted butter, 3 eggs well beaten, 3 tablespoons of water. Bake two hours.

PRESSED CHICKEN.

MRS. E. P. ALLEN.

Boil 1 chicken until tender, and chop fine; season well with salt, pepper, and butter. Put it in a cloth and put a weight upon it, and press as you would head-chesse.

VEAL LOAF.

MRS. JOSEPH MILLER.

Take 2 lbs. of veal, chopped fine; $\frac{1}{4}$ lb. salt pork, fine; 1 teaspoonful black pepper, 1 of salt, 2 rolled crackers, 1 gill of cream, 2 eggs. Mix the eggs and cream first, then add the crackers, then mix the whole. Bake in a pan two hours. Baste it with butter.

OYSTERS.**SCALLOPED OYSTERS.**

MISS M. G. WALTON.

$\frac{1}{2}$ lb. of crackers, 1 qt. of oysters, 1 teacup of milk or liquor of the oysters. Roll the crackers, and cover the bottom of a buttered baking-dish. Spread over the crumbs a layer of oysters, pepper and salt them, and drop on bits of butter. Continue this until there are three layers of oysters, having the crumbs cover the top. Moisten each layer. Bake half an hour.

VEAL WITH OYSTERS.

MISS FANNY E. BOGARDUS.

Fry $1\frac{1}{2}$ lbs. veal, cut in thin bits, and dredge with flour in sufficient hot lard to prevent sticking. Add 1 can oysters, thicken with flour, season with salt and pepper, and cook until done. Serve hot, in a covered dish.

BROILED OYSTERS.

MRS. F. G. APPLETON.

Take large oysters and roll them in cracker crumbs, place on broiling-irons (similar to a toasting-rack), and place over hot coals. When broiled on one side, turn the iron. Have ready a small pan of hot butter, with a little pepper and salt in it. When done, place the oysters on thin slices of nicely toasted bread. Pour a little hot butter over each slice, after the oysters are on it.

OYSTER AND SWEET-BREAD PATTIES.

MRS. F. G. APPLETON.

Take either oysters or calf's sweetbreads (the latter must be boiled in salt and water first, and skinned), cut

up into small squares, and make a rich dressing of a pint of fresh milk or cream; add butter, and sufficient flour mixed with the butter to make the milk as thick *almost* as drawn butter; season with salt and pepper, put in the oysters or sweetbreads, and keep hot till you are ready to serve them. Buy patty-shells at the baker's, and put them in the stove to get hot; then fill each shell with the dressing prepared, and serve one to each person.

VEGETABLES.

FRIED TOMATOES.

MISS FANNY E. BOGARDUS.

Peel tomatoes and cut crosswise in large slices; salt and pepper; dip each slice into wheat flour, then into beaten egg, and fry at once in hot lard. Serve hot.

SCALLOPED SQUASH.

MRS. CHARLES M'CORMICK.

Boil and mash the squash in the customary way, and let it cool. Beat the yolks of 2 eggs, and when the squash is nearly cold whip these into it, with 3 tablespoons of milk, 1 of butter rolled in flour and melted into the milk; pepper and salt to taste. Pour into a buttered bake-dish, cover with fine crumbs, and bake to a light brown in a quick oven. To be eaten while hot.

CORN FRITTER.

MISS TRAVER.

2 cups grated corn, 2 eggs, 1 cup milk, flour for thin batter; little salt, table-spoonful butter; mix and fry like griddle cakes.

CAULLIFLOWER.

MRS. F. G. APPLETON.

Boil a nice caulliflower in salt and boiling water sufficient to cover it; cook hard for 20 minutes; take it carefully out of sauce-pan and lay nicely in the dish, taking care not to break it. Pour a nice drawn butter sauce over it, and serve hot.

STEWED CORN.

MISS FANNIE E. BOGARDUS.

To 1 qt. corn cut from cob, add $\frac{1}{2}$ pint rich milk, and stew until cooked, in a covered tin pail, in a kettle $\frac{1}{2}$ full boiling water, and boil 2 hours; then add salt, pepper and 2 ozs. butter. If drier than liked, add milk or cream, and just before serving stir in a beaten egg.

GREEN CORN CAKES.

MISS MARY E. L. CURTIS.

Corn from 6 ears, 3 table-spoonfuls milk, 3 of flour, 1 egg, salt and pepper. Fry in batter.

BAKED TOMATOES.

MRS. T. W. MACLEAN.

Take a can of tomatoes and put in a baking dish with one small onion chopped very fine, and small pieces of bread crumbs; season with pepper and salt and a good lump of butter; add sugar for those that like it. Bake $\frac{1}{2}$ an hour and have nicely browned.

CORN PUDDING.

MRS. AMELIA HEARTT.

12 ears of corn grated, 1 pint of milk, 3 eggs, $\frac{1}{2}$ cup of melted butter, a little sugar, salt, and pepper. Bake $1\frac{1}{2}$ hours.

BAKED MACCARONI.

MISS FANNIE E. BOGARDUS.

Take 3 ozs. macaroni and boil till tender in stew-pan with a little water; take dish, warm a little butter in it, and put in a layer of macaroni, then a layer of grated cheese, and sprinkle with pepper, salt, and small bits of butter; then add another layer of macaroni, and so on, finishing off with cheese. Pour on rich milk or cream enough to cover ingredients and bake half an hour.

YANKEE PORK AND BEANS.

MRS. P. W. CARPENTER.

Pick over carefully 1 qt. of beans and let them soak over night; in the morning wash and drain in another water. Put on to boil in cold water with $\frac{1}{2}$ teaspoon soda; boil about 30 minutes, then (when done the skin of a bean

will crack if taken out and blown upon) drain. Put in an earthen pot first with 2 or 3 table-spoons of molasses. When the beans are in the pot put in the center $\frac{1}{2}$ or $\frac{3}{4}$ lbs. of well washed salt pork with the rind scored in slices, the uppermost season with pepper and salt if needed; cover all with hot water, and bake six hours or longer in a moderate oven, adding hot water as needed. They cannot bake too long.

OMELETS.

FRIAR'S OMELETTE.

MRS. F. G. APPLETON.

Boil a dozen apples as though for sauce, stir in $\frac{1}{2}$ lb. butter, the same of sugar; add four eggs well beaten. Put into a deep dish thickly strewn with bread crumbs (the dish must be well buttered), then put in the apple mixture. Strew bread crumbs on the top. Add the grated rind and part of juice of lemon. When baked turn it out and put sugar over the top, eat cold with cream.

OMELETTE SOUFLE.

MRS. T. W. MACLEAN.

1 lb. sugar, 8 eggs, 2 lemons. Beat eggs separately till very light; add sugar and yolks together and last stir in the whites very lightly. Bake in a quick oven 15 minutes.

STUFFED EGGS.

MISS. MINNIE SAMSON.

Place one or two dozen eggs in a kettle of cold water, boil 15 minutes. Have in cold water until they are cold; remove the shells, slice a bit off each end so they will stand upright; cut in halves, then remove the yolks being careful not to break the whites. Rub the yolks to a paste with a little melted butter, pepper, salt, vinegar, and mustard, seasoned like chicken salad. Add celery chopped fine, or a little parsley. Fill the whites with this; stand the halves on a small platter; garnish with caraway or parsley leaves.

BAKED OMELET.

MRS. CHARLES MC CORMICK.

Boil 1 pt. milk, beat six eggs thoroughly, the yolks and whites separately; put half a teaspoonful salt and a piece

of butter size of an egg in the boiling milk; stir it into beaten eggs, and pour all into a deep dish to bake. Bake 10 minutes in a hot oven. It should be delicate. Eat hot.

PUFF OMELETTE.

MRS. T. W. MACLEAN.

Beat 6 eggs, 3 tablespoons flour and 3 of melted butter lightly together; season high with salt and pepper; add 1 cup of sweet milk and bake in a quick oven 20 minutes.

OMELET.

MRS. C. D. WILCOXSON.

6 eggs, 1 cup of milk, 1 table-spoon of butter, 1 table-spoon of flour, a little salt, melt the butter in half the milk, wet the flour smoothly in the other half; beat the yolks of the eggs and add in the milk; then stir in the whites, lightly beaten to a stiff froth. Cook $\frac{1}{2}$ at a time, turning $\frac{1}{2}$ over the other just before taking up.

OMELET.

MRS. AMELIA HEARTT.

6 eggs, $\frac{1}{2}$ cup milk, 1 table-spoon flour; beat the eggs separate, stir the flour into the yolks, and add the whites last.



SALADS.

SALAD DRESSING.

MRS. A. C. WORTLEY.

Yolks of 12 eggs, 1 pint of vinegar, piece of butter (size of an egg), cayenne pepper, salt, and mustard to taste. If too tart add a little cream when using.

CHICKEN SALAD.

MRS. JOSEPH MILLER.

For one good-sized chicken take one bunch of celery chopped fine, a little pepper and salt. For dressing for the above quantity take the yolks of 2 eggs boiled hard, make them fine, and add mustard, vinegar, oil, and a little cayenne pepper, and salt to suit taste; also the liquor of

the chickens boiled in is very nice. Put in just enough to moisten it nicely. When it becomes cold it is just like a jelly; but it is a great improvement to the salad.

SALMON SALAD.

MRS. CHARLES MC CORMICK.

If canned salmon be used, drain it dry and pick into flakes with a silver fork; mince some celery and boiled beet-root together in quantities and mix with salad dressing an hour before required; cut a crisp lettuce fine and add the last thing. Garner with slices of hard-boiled eggs.

CHICKEN SALAD.

MISS ALLIE M. CHEEVER.

The meat of one chicken, chopped coarse; twice as much celery as chicken; mix the two well together, and season with salt and a little pepper. Make a dressing of the following and pour over: Three eggs, piece of butter (size of a walnut), 2 teaspoons of made mustard, 1 pint of vinegar, 2 tablespoons of sugar. This dressing is to be cooked over hot water until it thickens. After mixing this with the salad, add 2 tablespoons of Durkee's salad dressing. Before bringing to the table put in enough rich cream to make quite moist.

CHICKEN SALAD.

MISS JENNIE QUIRK.

To 1 chicken use 3 or 4 heads of celery; 3 or 4 eggs, 1 tablespoon mixed mustard, 1 teaspoon salt, 2 teaspoons celery seed, 1 tablespoon hard butter, $\frac{2}{3}$ cup vinegar, 4 tablespoons table oil, 1 cup of sweet cream. Season your chicken in cooking. Cut by hand both chicken and celery. Then beat the yolks and whites of eggs separately, into that beat the oil slowly. Then mix all the ingredients together in an earthen or new tin dish, except the cream. Set on the stove and cook until thick. Do not be afraid of getting too thick, and stir all the time. When this is cold add the cream, stirring well, and pour over the chicken and celery. Before pouring on dressing mix the celery and chicken well, and season with salt and pepper.

MAYONNAISE DRESSING.

MRS. F. G. APPLETON.

Take the yolk of 1 hard-boiled egg, mash it well with a fork, then add 1 raw yolk egg, stir and beat well, now

add $\frac{1}{2}$ teaspoonful mustard, the same of salt, and as much cayenne pepper as desired, stir this thoroughly in the eggs—begin now to pour in the best salad oil, very slowly, but constantly keep stirring all the time. The more oil you put in the thicker it gets, which is desirable. Mine is as thick, almost, as batter for cake. Occasionally pour in a *very* small quantity of vinegar. Let vinegar be the last thing added, but a very little. Set in a cold place.

BREAKFAST AND TEA RELISHES

POP OVERS.

MRS. T. W. MACLEAN.

2 eggs, 2 cups sweet milk, and 2 cups of flour. Beat the eggs separately, add half the milk to the yolks, also the whole amount of flour; beat thoroughly, now add all the milk, and lastly the whites which have been beaten to a stiff froth; stir lightly. Butter your pop-over-cups and bake in a quick oven. These are nice for dessert, served with sauce.

BREAKFAST CORN CAKES.

MRS. BOGARDUS.

1 egg, piece of butter (size of an egg), $1\frac{1}{2}$ tablespoons sugar, 1 cup sweet milk, $1\frac{1}{2}$ cups corn meal, 1 cup flour, 2 teaspoons baking powder.

SWEET BREAD CROQUETTES.

MRS. T. W. MACLEAN.

Par-boil sweet bread and mince fine, add grated bread, and season with pepper, salt, a little nutmeg, and some chopped onion. Moisten with cream, and roll as you would chicken croquettes. Break 2 eggs into the mixture and fry in a pot of hot lard. Season with a little more salt and pepper, sprinkle some fine cracker crumbs on top. Take out of lard when brown.

BROILED BEEF-STEAK.

MISS FANNIE E. BOGARDUS.

Take very thick porterhouse steak, and broil over an oil stove, taking care to turn constantly; when done add

pepper, salt and butter, also a little water for gravy; if very thick, broil fifteen minutes.

FRENCH POTATO SALAD.

MRS. C. S. WOODARD.

Slice some cold boiled potatoes into a salad bowl, sprinkle over them some parsley and a small quantity of onions cut very fine, or in place of them finely shredded lettuce; then pour over a sauce made of the following ingredients: mustard, pepper, salt, and a small quantity of vinegar, rub well together before pouring in some fine olive oil; whip till the sauce looks creamy.

FRENCH TOAST.

MRS. MACLEAN.

Take 2 eggs and beat well, then add 1 cup of milk and a pinch of salt. Have bread sliced and dip this into the batter, and place in a frying pan, which has hot butter in it. Fry this to a nice brown and serve hot.

QUICK SALLY LUNN.

MRS. D. L. QUIRK.

1 cup sugar, $\frac{1}{2}$ cup butter; stir well together, and then add 2 eggs, put in 1 pint of sweet milk, 3 teaspoons baking powder, and flour to make a batter stiff as cake. Bake and eat hot with butter, for tea or breakfast.

CHICKEN CROQUETTES.

MRS. MACLEAN.

Boil a large chicken and pick it to pieces. Make a panada of $\frac{3}{4}$ bread crumbs and $\frac{1}{2}$ pound of butter. Add a little water, place on the stove and cook to the consistency of mush; then set it away to cool. Add to your chicken 1 nutmeg, salt and pepper, 1 teaspoon chopped onion, 1 teaspoon parsley, a very little mace. Take 5 hard-boiled eggs, rub the yolks and mix with the chicken, then add the panada; mix well; roll out in the shape of pears, then roll them in well beaten eggs and bread crumbs. Fry in lard, the same as for Saratoga potatoes. Then serve in a napkin and garnish with parsley.

MEATS.**VEAL CUTLETS.**

MRS. W. A. BURT.

Beat 1 egg, roll the veal in egg, then in cracker crumbs; salt and pepper to taste, and fry in part lard and part butter.

MINCE MEAT.

MRS. ALBERT CRANE.

4 pounds of chopped meats, 8 pounds of apples, 1 pound of suet, 1 pound of raisins, 1 pound of currants, 2 or 3 quarts of cider, 1 pint of syrup, $1\frac{1}{2}$ pounds of sugar, $1\frac{1}{2}$ tablespoonfuls of all kinds of spices, 3 nutmegs, 1 tablespoonful of pepper, $1\frac{1}{2}$ teaspoonfuls salt.

BREADED LAMB CHOPS.

MRS. F. G. APPLETON.

Take some nice lamb chops, salt and pepper them, and fry a nice brown. Have some bread crumbs minced very fine, moisten with a very little water, add a little chopped onion and butter to the bread, put this bread on both sides of the chops (after they are fried), press it on good so that it will not fall off; place in a dripping pan and *bake* till the bread is a light brown. Can be either fried or broiled.

LIVER AND TOMATO SAUCE.

MRS. T. W. MACLEAN.

Take calves liver, slice and dredge flour over as you would for fried chicken; pepper and salt it and fry to a nice brown. When done put in a hot meat dish and pour the tomato sauce over it. *Sauce.*—One can tomatoes and 1 onion chopped fine. Boil together, then strain and put in a large lump of butter, 1 teaspoonful cloves, salt, pepper and sugar.

STUFFED BEEFSTEAK.

MRS. W. E. CHEEVER.

Take a round of beefsteak. Have prepared a dressing as for turkey; roll it in the steak and tie it up tight; put it in a pan with a little water, and roast an hour, basting often.

YORKSHIRE PUDDING.

(To be cooked under Roast Beef.)

MRS. APPLETON.

1 pint of sweet milk, 1 teacup of flour, 3 eggs beaten separately, 1 teaspoonful of baking powder. Beat the whites of the eggs to a stiff froth, add last. Bake in a buttered tin 20 minutes, oven hot. To be served with the roast.

FROG FRY.

MRS. W. E. CHEEVER.

Have enough good, sweet butter hot in the frying pan for the fry. Have some well beaten eggs into which dip the quarters, and then into finely powdered cracker and lay in the hot butter. Cook steadily a few minutes and then turn. They require but little time to cook, and are the daintiest of dishes.

DUCKS.

MRS. W. E. CHEEVER.

Before cooking wild ducks parboil them with an onion or carrot inside of them. This removes the strong flavor. When roasted use dressing the same as for poultry, with the addition of a few slices of onion. Many good cooks lay over the game slices of onion, which takes away the fishy flavor; remove the onion before serving. Make a sauce with the drippings in the pan, into which put the chopped giblets which are previously well cooked, thicken the gravy with browned flour moistened with water. Served with current jelly.

CODFISH BALLS.

MRS. H. LAMB.

Freshen and pick very fine a pound of codfish. Put in cold water and bring to boiling heat, then drain off the water. Mix with a pint of mashed potatoes and 2 well-beaten eggs, and a little pepper. Have your pan hot, and use half lard and half butter for frying. Make in flat cakes and fry till a light brown.

PASTRY.

MERINGUE FOR PIES.

MRS. T. W. MACLEAN.

For 1 pie, use $\frac{1}{2}$ cupful of pulverized sugar to the whites of 2 eggs; beat the eggs light, and add sugar; beat well, and flavor; pour over the pie (after being baked), and brown lightly.

MINCE PIE.

MRS. H. VAN TUYL.

Boil 3 lbs. lean beef till tender, and when cold chop it fine, add 2 lbs. chopped beef-suet, sprinkle in a tablespoonful of salt; take 6 lbs. of apples, 4 lbs. of raisins, 1 lb. of currents, and mix all with the meat; a tablespoonful of cinnamon, 1 nutmeg, a teaspoon of cloves, 1 lb. of brown sugar, and 1 qt. of Madeira wine. After this is well mixed put it into a stone jar and cover closely.

LEMON CREAM PIE.

MRS. TOWNER.

Bake the paste (not too rich) in a common pie-plate, first. Boil 1 pt. of milk, and when boiling stir in $\frac{1}{2}$ cup of flour, 1 cup of sugar, and the yolks of 2 eggs. Beat the whole together and add to the boiling milk, with the grated rind of the lemon. Cook long enough not to have a raw taste. When done, add the juice of the lemon and a little salt. Beat the whites of the 2 eggs to a stiff froth, mix with $\frac{1}{2}$ cup of sugar, spread over the pie when filled, and brown in the oven.

MOCK MINCE PIE.

MRS. S. H. DODGE.

Four crackers rolled, 1 cup of water, 1 cup of molasses, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of vinegar or boiled cider, 1 egg, 1 cup of raisins chopped. Spices as for mince pies.

CREAM PIE.

MISS CARRIE PARKER.

1 qt. milk, 1 cup sugar, yolks of 3 eggs (save whites for top), 3 heaping tablespoons flour. Flavor with lemon.

Mix all, and steam over a kettle of boiling water. Bake the crust separate, and pour cream into it. Frost with the whites of the eggs.

LEMON PIE.

MRS. JUSTIN POST.

1 lemon, 1 coffee-cup of sugar, yolks of 2 eggs, 2 table-spoonfuls of flour, 1 coffee-cup of milk. Grate the rind and squeeze out the juice of the lemon, then chop the remainder fine. While baking, beat the whites to a stiff froth, add a tablespoon of sugar, spread over the pie when done, and brown slightly.

CRACKER PIE.

MRS. CHARLES KING.

12 crackers soaked in 2 cups of coffee, 1 cup chopped raisins, 1 of currants, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup of molasses, $\frac{1}{4}$ cup of vinegar, 3 apples chopped fine, $\frac{1}{4}$ lb. of citron, 1 nutmeg, 1 teaspoon cinnamon, and a very little cloves. Add 1 tablespoonful of brandy to each pie.

LEMON PIE WITH TWO CRUSTS.

MRS. TOWNER.

Line your pie-dish with a good crust. Grate the rind of one large or two small lemons. Cut the lemon in thin slices. Pick out the seeds, and spread one layer over the crust. Put 1 cup of sugar over the lemon, then add 1 cup of paste by taking 4 tablespoons of flour, wetting it with cold water, as for starch. Turn boiling water on it, and stir for a few minutes on the stove, adding a pinch of salt and the grated rind of the lemons. Cover with a crust and bake slowly.

ORANGE SHORT CAKE.

MISS LULU AMSDEN.

Make the crust the same as for any other pie. Take 1 doz. large oranges, pare and slice them, and let them stand in sugar for half an hour; then spread between the crusts and sprinkle powdered sugar on the top, and serve warm.

PIE CRUST.

MRS. W. E. CHEEVER.

3 cups of sifted flour, 1 cup of lard, 1 teaspoonful of salt mixed through the flour. Chop the lard into the flour

with a chopping-knife until it can scarcely be distinguished from the flour. Use ice-water enough to make a soft dough, and do not put your hand into the dough, until you roll out the crust for the pies. This amount makes two pies. When the upper crust has been partly rolled out, spread with butter and lard, sprinkle with flour, fold it up and roll out again, spreading a second time and sprinkling with flour; roll again the size desired. Never roll the crust towards you, and always use a light stroke.

LEMON PIE.

MISS ALLIE CHEEVER.

1 lemon, 1 cup of sugar, 3 eggs, 2 large tablespoons of rolled crackers, and butter the size of an egg. Beat the yolks and 1 white with the sugar. Grate the rind of the lemon and squeeze in the juice. 1 cup of sweet milk, put in the last thing. Bake as a custard. Beat the 2 whites left to a stiff froth, adding 3 tablespoons of powdered sugar. Put on top of the pie when done, and put it back in the oven to brown.

LEMON PIE WITH TWO CRUSTS.

MRS. S. B. RATHFON.

1 cup of sugar, 1 egg, 1 cup of water, 1 lemon sliced very thin, 1 tablespoonful of flour.

LEMON PIE.

MRS. AHELIA HEARTT.

1 lemon grated, 1 cup of sugar, 1 cup of water, 3 eggs, and 3 rolled crackers.

CUSTARDS.

APPLE FLOAT.

MISS CLARA NICHOLS.

1 qt. of apples, slightly stewed and well washed; the whites of 3 eggs, well beaten; 4 heaping tablespoonfuls of sugar. Beat together for 28 minutes. To be eaten with cream soon after being made:

PRUNE WHIP.

MRS. ALBERT CRANE.

$\frac{1}{2}$ lb. of Turkish prunes, soaked over night and stewed in the morning till soft. Put through a cullender, add the whites of 6 eggs beaten to a stiff froth. Sweeten the prunes when cooked. This is to be eaten when very cold, with a pint of sweet cream poured over it.

CHARLOTTE RUSSE.

MRS. EDGAR REXFORD.

1 qt. of thick cream, whipped to a stiff froth. Add 2 teacups of sugar, $\frac{1}{2}$ teaspoon of vanilla, $\frac{1}{2}$ teaspoon of lemon, $\frac{1}{4}$ box of Cox's gelatine. Soak the gelatine in $\frac{1}{2}$ teacup of cold water one hour. Set the cup in hot water, and when dissolved stir into the cream quickly. Put the cream on the ice till perfectly cold, then pour it over slices of sponge cake placed in the dish from which it is to be served.

WHIPPED SYLLABUB.

MISS MAMIE CURTIS.

1 pt. of rich cream, $1\frac{1}{2}$ cups pulverized sugar, 1 glass wine, vanilla to taste. Sweeten the cream, and when the sugar is thoroughly dissolved stir in the wine and extract. Whip to a stiff froth. Put in glasses and eat with cake.

SPANISH CREAM.

MISS TRAVER.

1 qt. of milk, 3 eggs, 1 oz. of gelatine. Stir it till it comes to boiling heat, without letting it boil. Then stir in, cold, sugar to taste, and 1 glass of wine.

AMERICAN CREAM.

MISS TRAVER.

Soak $\frac{1}{2}$ box gelatine in a little cold water 20 minutes. Beat the yolks of 4 eggs and 4 large spoonfuls of sugar together. Bring 1 qt. of milk to a boil, and stir in the yolks and sugar, then the gelatine, then the whites beaten to a stiff froth. Stir gently. Add flavoring, and let cool.

CHARLOTTE RUSSE.

MRS. SAMUEL POST.

To 1 pt. of well whipped cream add about a half box of gelatine dissolved in warm water; then stir in pow-

dered sugar, and flavor to taste. Whip until it is thoroughly cool. Line a dish with lady-fingers or sponge-cake, and then pour in the mixture.

AMERICAN CREAM.

MRS. W. E. CHEEVER.

Put on the stove 1 qt. of milk; add $\frac{2}{3}$ of a box of gelatine, and let it dissolve. Beat the yolks of 4 eggs with 8 tablespoons of sugar, very light; then add to it the milk and gelatine. Let it thicken. Add vanilla to taste. Have beaten the whites of 4 eggs, add 4 tablespoons of sugar, beat thoroughly, and then pour the golden mixture on the white. Beat well. Put it in forms on ice, and eat it with cream.

TAPIOCA CREAM.

MRS. C. D. WILCOXSON.

1 teacup of tapioca; add to it sufficient milk to make it soft; then take 1 qt. of milk, let it boil for a few minutes; beat 2 eggs, whites and yolks separately; stir the yolks into the milk, and, when it begins to boil, add the tapioca. Let it boil up, then stir the whites very thoroughly through it. Flavor to taste. Eat cold. The tapioca must soak over night.

LEMON CUSTARD.

MRS. R. A. LIGGETT.

Beat the yolks of 8 eggs till light, add a pint of boiling water, the rinds of two lemons grated, and the juice sweetened to taste. Stir this on the fire till it thickens, then add a large glass of rich wine and half a glass of brandy. Give the whole a boil, and put in glasses. To be eaten cold.

ORANGE CUSTARD.

MRS. D. TILDEN.

$\frac{1}{2}$ doz. oranges pared and sliced, and about $\frac{3}{4}$ cup sugar. *Custard*.—1 qt. milk, yolks of 3 eggs well beaten, 1 tablespoonful of corn-starch beaten with the egg and a little milk. Let the milk come to a scald, then add the corn-starch and egg, with $\frac{1}{2}$ cup of sugar. Grate the rind of 1 orange in this. Pour this over the oranges. Then beat the whites of the eggs, add a little sugar and orange-juice, and put on for frosting. Let the frosting brown a little. Then put it in a cool place till served.

JELLIES.

LEMON JELLY.

MISS TRAVER.

3 lemons grated, peel and juice ; 1 oz. gelatine, 1 lb. sugar, 1 qt. boiling water, 1 glass of wine. Strain and set away to cool.

GELATINE JELLY.

MRS. F. G. APPLETON.

To a package of Cox's gelatine add a pint of cold water. Let it stand for one hour. Then add 1½ lbs. sugar, 3 pts. boiling water, the juice of 2 lemons, and both their rinds grated ; 1 pt. sherry wine. Pour into moulds. It must be strained through a fine sieve or cloth.

ORANGE JELLY.

MISS TRAVER.

Grate the peel of 5 oranges and 2 lemons, squeeze the juice into it. Boil 1 lb. sugar in 1 qt. water. When boiling pour over it 2 oz. gelatine, and stir until it is dissolved. Add the juice to it. Strain through a strainer, and pour in mould, to cool.

LIMON JELLY.

MRS. C. D. WILCOXSON.

1 oz. of gelatine, 1 lb. of sugar, 1 qt. of boiling water, 4 lemons. Cut the lemons in slices and bruise them ; then add the sugar and gelatine, and pour upon the whole the boiling water. Set on the stove and stir until the gelatine is well dissolved. Then pour into moulds or tumblers.

SAUCES.

WINE SAUCE.

MRS. T. W. MACLEAN.

2 cups of sugar, 1 of butter, 1 tablespoonful of flour. Beat all together, very light. Take a large tumbler of

wine and boil it. While boiling, stir in the sauce. Stir it till it begins to froth.

BUTTERLESS SAUCE.

MRS. P. W. CARPENTER.

Place $\frac{1}{2}$ a gill of milk in a pan of boiling water; when scalding put in $\frac{1}{2}$ pt. of powdered sugar with the yolk of 2 eggs. Stir until thick as boiled custard. Take off. When cool add flouring. Just before serving it, add the whites, which have been whipped to a stiff froth.

GOLDEN PUDDING SAUCE.

MRS. C. D. WILCOXSON.

1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of boiling water, 1 tablespoon of flour, and boil until it thickens. Take it from the stove, add 1 well-beaten egg, and flavor to taste.

PUDDING SAUCE.

E. L. KISHLAR.

1 cup of white sugar, $\frac{1}{2}$ cup of butter, 1 egg, nutmeg to taste. Beat it to a froth. Set the dish in hot water, and cook it till it is thick.

FOAMING SAUCE.

MRS. H. R. SCOVELL.

Beat the whites of 3 eggs to a stiff froth. Melt a tea-cup of sugar in a little water, let it boil, stir in one glass of wine, and then the whites of the eggs, and serve at once.

PUDDINGS.

SUET PUDDING.

MISS ALLIE M. CHEEVER.

1 cup of chopped suet, 1 of stoned raisins, 1 of sweet milk, 4 cups of flour, 1 of molasses, 1 tablespoon of cinnamon and cloves each, 1 tablespoon of baking powder, and 1 teaspoon of salt. Steam three hours.

CREAM TAPIOCA PUDDING.

MISS JENNIE QUIRK.

Soak 3 tablespoons of tapioca in milk over night. Put the tapioca in a quart of cold milk. Then add the yolks of 4 eggs, with a cup of sugar, and let it boil until a little thick. Pour into a pudding-dish. Beat the whites of 4 eggs to a stiff froth, and stir in 3 tablespoons of sugar. Put this over the top, and put in the oven to brown. Let this get very cold before eating.

BLACK PUDDING.

MISS CARRIE PARKER.

1 cup of lukewarm water, $\frac{2}{3}$ cup of molasses, 1 egg, 1 cup of raisins, all kinds of spices, $\frac{1}{2}$ teaspoon saleratus, $2\frac{1}{2}$ cups of flour. Steam two hours.

Sauce.—2 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter beaten to a cream.

CORN MEAL PUDDING.

MISS KATE FERRIER.

Beat 4 tablespoons of butter to a cream, with half a pint of powdered sugar. Add the yolks of 3 eggs, beating them thoroughly; a round half-pint of corn meal, and the whites of eggs beaten to a stiff froth; mix well, and bake in pudding dish well buttered.

Sauce.—Place $\frac{1}{2}$ gill milk in a pan of boiling water. When scalded, add $\frac{1}{2}$ pint powdered sugar mixed with the yolks of 2 eggs. Stir until thick as boiling custard. When cool flavor with nutmeg. Just before serving add the well beaten whites of the eggs.

FIG PUDDING.

MRS. T. W. MACLEAN.

1 lb. figs chopped fine, 1 cup grated bread crumbs, 1 cup of suet chopped fine, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 1 of cinnamon.

Sauce.—2 eggs, 3 cups sugar, $\frac{1}{2}$ cup butter; beat till very light. Steam the pudding two hours.

RUTH PUDDING.

MRS. P. W. CARPENTER.

1 cup molasses, 1 of sweet milk, 1 of suet chopped fine, or $\frac{1}{2}$ cup melted butter, 1 of raisins, $\frac{1}{2}$ cup currants,

2½ cups flour, ½ teaspoon soda. Mix well. Salt and spice to taste, and steam two hours.

ORANGE PUDDING.

MRS. E. B. NEWHALL.

6 oranges sliced in quarters, 1 cup of sugar, 1 pint of milk, yolks of 3 eggs, 1 tablespoonful corn-starch. Cook this and pour over the oranges. Beat the whites of the eggs, and frost the top, and set in the oven to brown.

TAPIOCA PUDDING.

MISS JENNIE QUIRK.

Soak 1 cup of tapioca in cold water over night. Slice 1 doz. good-sized apples in a pudding-dish. Sprinkle a little sugar and spices to suit taste, on apples. Add about a cup of cold water; then the tapioca. Cover with a tni and bake until done. To be eaten with cream and sugar.

RICE PUDD NG.

MRS. JOSEPH MILLER.

To 1 qt. of milk add 1 teacup of rice. Put in a custard kettle, and boil until soft. But do not let it get too thick. Pour into a dish, and after beating together 4 eggs, 1 cup of sugar, and 2 tablespoons of butter, add it to the rice. Flavor to taste. Reserve the whites of 2 eggs for frosting. Brown in an oven 2 minutes, and eat ice cold.

ASHBURTON PUDDING.

MISS GRACE APPLETON.

4 cups of flour, 1 cup of suet, 1 of milk, 1 of raisins, 1 of molasses, 1 teaspoon soda; mix all together. Boil in a bag 3 hours.

COCOANUT PUDD'NG.

MRS. MACLEAN.

1 cocoanut grated, 3 tablespoons butter, 1 cup sugar, 1 pint milk, 4 eggs.

HUCKLEBERRY PUDDING.

MRS. W. A. BURT.

1 pint of molasses, 1 teaspoon soda, beat 5 minutes; 1 quart of flour, 1 quart of huckleberrys, 2 teaspoons cream tartar, 1 teaspoon cinnamon, 1 nutmeg and a little salt. Boil 3 hours.

BLACK PUDDING.

MRS. C. S. YOST.

1 cup molasses, 1 cup warm water, 1 egg, 1 cup raisins, $\frac{1}{2}$ teaspoon soda, $2\frac{1}{2}$ cups flour, cinnamon and cloves. Steam $1\frac{1}{2}$ hours.

ORANGE PUDDING.

MRS. JOSEPH MILLER.

Take 4 good sized oranges, peel, seed and cut into small pieces; Add a cup of sugar and let it stand into a quart of nearly boiling milk, stir 2 tablespoonfuls of cornstarch mixed with a little water and the yolks of 3 eggs. When done let it cool and then mix with the orange. Make a frosting of the whites of the eggs and a half cup sugar; spread it over the top of the pudding and place for a few minutes in the oven to brown.

GELATINE PUDDING.

MISS ALICE H. GILBERT.

$\frac{1}{3}$ box of gelatine in $\frac{1}{2}$ pint of cold water. Let stand 1 hour, then add $\frac{1}{2}$ pint of boiling water. When dissolved add the juice and grated rind of 2 lemons and 1 small cup of sugar; strain into a dish to cool. Make a custard from the yolks of 3 eggs, 1 pint of milk, $\frac{1}{2}$ cup sugar, flavor. Just before using cut the jelly into squares and put in a glass dish; pour the custard over it. Beat the whites to a stiff froth with a little sugar and pour over the top.

HUNTINGTON PUDDING.

MRS. TOWNER.

Wash thoroughly one-half cup of rice, and put on the fire with 1 pint of milk; let it boil until the milk is thickened, then add another pint of milk, and when that has boiled until thick, add the third part of milk. When the rice is thoroughly cooked, beat the yolks of 4 eggs with 5 heaping tablespoons of sugar, and stir into the milk and rice; let it boil nearly 10 minutes; turn into a pudding dish; beat the whites of the eggs with 4 tablespoons of sugar. Pour over the top of the pudding and put in the oven to brown. Serve cool. Flavor with lemon.

STEAMED PUDDING.

MRS. CHAS. P. FERRIER.

1 cup of flour, 1 teaspoon of baking powder, pinch of salt, piece of butter the size of a walnut, enough milk

to make a stiff batter, add one egg the last thing; to be steamed in cups; mix the batter with any kind of fruit, (canned or fresh) alternately. One spoon of batter first until the cups are half full. Steam very fast for half an hour. Wine sauce.

SNOW PUDDING.

MISS ALICE M. CHEEVER.

$\frac{1}{2}$ box gelatine in a pint of boiling water; when dissolved and nearly cold beat for half an hour with the whites of 4 eggs, (previously beaten to a stiff froth) 2 cups of sugar, the juice of 2 lemons. Make a custard of the yolks and pour over it. Add the grated rinds of the 2 lemons to the custard.

RICE PUDDING.

MRS. C. D. WILCOXSON.

1 quart of milk, 1 tea cup of rice, 1 teaspoon of salt, boil until it is tender; beat yolks of 4 eggs, add one cup of sugar; turn rice boiling hot on eggs and sugar. Beat the whites and pour on top of pudding, and set in the oven to brown.

SARATOGA PUDDING.

MRS. ALBERT CRANE.

1 pint of milk, 4 large tablespoons of flour mixed with some of the milk. Boil the milk, take off and add the flour and milk and 4 beaten eggs and a pinch of salt. Bake in a dish inside a basin of water. Maple sugar makes a good sauce.

ALMOND PUDDING.

MISS MINNIE SAMSON.

1 quart of milk, 10 bitter almonds or $\frac{1}{2}$ teaspoon of extract, $\frac{1}{4}$ pound of sweet almonds, blanch and pound them to a paste, stir them in the milk with 1 cup of sugar, yolks of three eggs well beaten, and 4 tablespoons of ground rice. Let it cook well by setting in boiling water; when thick like custard, pour in your dish and frost the top. To be eaten cold with or without cream as preferred.

SUET PUDDING.

MRS. L. A. KISHLAR.

1 cup molasses, 1 cup sweet milk, 1 of suet chopped fine or $\frac{1}{2}$ cup melted butter, 1 of raisins, $\frac{1}{2}$ cup currants, 2 $\frac{1}{2}$

cups flour, $\frac{1}{2}$ teaspoon soda. Mix well, salt and spice to taste, and steam 2 hours.

APPLE PUDDING.

MRS. H. LAMB.

Put a slice of bread and butter in a deep dish, cover it with sliced apples and sprinkle with sugar. Fill the dish with layers of this till full, leaving top layer of apples. Grate a little nutmeg on top. Pour water around edge sufficient to make moist. Bake till apples are done.

COTTAGE PUDDING.

MRS. H. R. SCOVILL.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, cup sweet milk, teaspoon soda, dissolved in milk, 2 teaspoons cream of tartar in the flour, 3 cups flour, $\frac{1}{2}$ teaspoon extract lemon, sprinkle a little sugar over the top before putting in the oven. Bake in a small bread pan, and when done cut in squares and serve with sauce. Sauce—2 tablespoons butter, 1 cup sugar, tablespoon of flour wet with a little cold water and stirred until like cream. Add 1 pint boiling water; let boil 2 or 3 minutes, stirring all the time after taking from the fire. Add $\frac{1}{2}$ teaspoon lemon extract; nutmeg may be used instead of lemon. What is left of the pudding may be used for tea.

ICE CREAM AND WATER ICES.

ORANGE ICE.

MISS MARY E. L. CURTIS.

Juice 6 oranges, 2 teaspoonfuls extract orange juice, 1 lemon, 1 quart water, 1 pound granulated sugar, 1 gill rich cream. Mix well together and freeze.

LEMON ICE.

MRS. T. W. MACLEAN.

Make a strong lemonade, adding 2 oranges. Strain and put in the freezer to freeze. When frozen add the whites of 2 eggs which have been beaten to a stiff froth. Mix together thoroughly and let stand an hour before using.

Sweeten more than you would for lemonade as freezing takes the sweetness out.

STRAWBERRY ICE CREAM.

MISS MAMIE CURTIS.

3 pints rich cream, 12 ounces pulverized sugar, 2 eggs, 2 tablespoons vanilla. Mix all in a procelain lined basin; place on fire, stir constantly to the boiling point, strain through fine sieve and freeze. Look over 1 quart strawberries, place in a bowl, add 6 ounces pulverized sugar and crush to a pulp. Add this to the frozen cream and mix well.

FROZEN PEACHES

MISS JENNIE QUIRK.

1 quart can peaches, 2 coffee cups sugar, 1 pint of water, whites of 3 eggs, beaten stiff. Break the peaches and stir all the ingredients together, then freeze.

HAMBURG CREAM.

MISS KATE FERRIER.

Stir together the juice and yellow rind of 2 large lemons, cup sugar, well beaten yolks of 8 eggs. Put in the pail and set in a pot of boiling water, stir for 3 minutes; take from fire, add the well beaten whites of the eggs, and serve when cold in custard glasses.

COOKIES.

AMONIA COOKIES.

MRS. P. W. CARPENTER.

1 ounce carbonate amonia, 1 pound sugar, 1 pint sweet milk, $\frac{1}{2}$ cup butter; dissolve the amonia in the milk well warmed. *- flour*

JUMBLES.

MISS HATTIE MOSHIER.

4 eggs, 3 cups sugar, 1 cup butter, 1 nutmeg, $\frac{1}{2}$ teaspoon soda in 1 tablespoonful milk. Mix as soft as possible.

CHAPEL GUILD

SAND TARTS.

MISS GRACE APPLETON.

2 pounds of flour, 2 pounds of sugar, 1½ pounds butter. Put the butter into the flour, then add the sugar, wet the whole with 3 eggs. Roll out and bake on pans. Sprinkle over them before baking, ground cinnamon, loaf sugar and pounded almonds.

CLARK COOKIES.

MRS. TOWNER.

1½ pounds flour, 11 ounces of sugar, 7 ounces butter, 2 eggs, 1 small cup of milk in which dissolve 1 small teaspoonful soda; add nutmeg or caraway seed, and make out with the hands soft as possible.

GINGER DROPS.

MRS. DR. POST.

2 cups molasses, 1½ cup butter, ¾ cup hot water, 3 eggs, 2 teaspoons soda (dissolve in water) 3 teaspoonfuls ginger. Spice to taste.

COOKIES

MRS. TOWNER.

1 cup butter, 2 cups sugar, 4 eggs, 4 cups flour, 3 table-spoons milk, 3 teaspoonfuls baking powder, cream, butter, and sugar; beat the eggs separately, flavor with cinnamon or nutmeg. Sift in the flour and baking powder adding enough to roll out. These cookies will keep 2 weeks and without milk a month.

BELL'S GINGER SNAPS.

MRS. TOWNER.

2 cups molasses, 1 cup butter, 1 tablespoon ginger, 1 teaspoonful soda, 2 teaspoons vinegar, flour enough to roll out hard as crackers.

JUMBLES.

MISS GRACE APPLETON.

¼ pound butter, 1 pound sugar, 4 eggs, flour to thicken. To ½ of the above quantity use ¼ pound flour.

CAKES.

BOILED FROSTING.

MISS FANNY BOGARDUS.

1 coffee cup sugar, add just enough water to moisten, let boil until it strings from spoon, then add slowly to the beaten white of one egg; beat rapidly till cool.

FROSTING.

MISS MARY G. WALTON.

For one cake: White of 1 egg beaten stiff, stir in pulverized sugar until firm but soft.

CHOCOLATE FROSTING WITHOUT EGGS.

MISS LULU AMSDEN.

3 large tablespoonfuls grated chocolate, 1 cup sugar, 1 cup sweet milk. Let boil till it will harden in water.

IN MAKING CAKE.

MRS. CLINTON SPENCER.

1st. Cream the butter and sugar unless otherwise directed. 2nd. Stir a great deal as you add the remainder of the ingredients. 3d. Beat the eggs separately and all the whites last with that portion of flour containing baking powder, and after that is added stir very little.

SNOW CAKE.

MRS. E. B. ALLEN.

1 tumbler of flour, whites of 10 eggs, $1\frac{1}{2}$ tumbler of fine sugar, 1 teaspoon cream tartar stirred into flour. Beat the eggs to a stiff froth, stir in sugar, and lastly the flour. Flavor to taste.

ROCHESTER JELLY CAKE.

MRS. CLINTON SPENCER.

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 3 eggs, 2 teaspoons baking powder. Bake half the recipe in two jelly tins. To the remainder add $\frac{2}{3}$ table spoon molasses, 1 large cup stoned raisins, $\frac{1}{4}$ pound sliced citron.

teaspoon cloves, $\frac{1}{2}$ of allspice, 1 tablespoon flour, a little nutmeg. Bake in two tins and put together with jelly.

SPONGE CAKE.

MISS ALICE H. GILBERT.

$\frac{1}{2}$ cup sugar, 4 eggs, $\frac{1}{2}$ tablespoons of cold water, $\frac{1}{2}$ teaspoons of baking powder, $\frac{1}{2}$ cups of flour. Flavor with lemon.

BLACK CAKES.

MRS. I. WERTMAN.

1 pound of sugar, 14 eggs, 1 pound of butter, 1 pound of flour, 1 of citron, 3 of raisins, 2 of currants, 1 gill of brandy, 6 tablespoonfuls cinnamon, 2 of allspice, 2 of cloves, 1 of mace, 1 nutmeg, 1 teaspoonful soda; brown the flour. This makes two large cakes.

JELLY CAKE.

MISS HATTIE MOSHIER.

1 cup sugar, 4 eggs, 1 cup flour, teaspoonful soda, 1 of cream tartar, 1 tablespoonful milk, 1 of butter.

SOFT GINGER BREAD.

MRS. F. WERTMAN.

1 cup butter, 1 cup sugar, 1 of molasses, 3 cups flour, 1 tablespoonful ginger, 1 of cinnamon, 1 of allspice, 1 cup sweet milk, 1 of soda, 3 eggs beaten separately. Mix butter, sugar to a cream, add the yolks, then molasses, then flour, soda dissolved in milk, the spices; finally the whites beaten very stiff.

ANGELS FOOD.

MRS. A. C. WORTLEY.

Whites of 11 eggs, $\frac{1}{2}$ tumblers of granulated sugar, 1 tumbler of flour, 1 teaspoonful vanilla, 1 of cream tartar. Sift the sugar and flour each 4 times then add cream tartar to flour and sift again, use only 1 tumbler full after adding cream tartar. The tumbler must hold 24 gills. Beat the eggs on a large platter and mix cake on same. Add lightly first the sugar, then flour, then the vanilla, stirring all the time. Bake in a moderate oven over 40 minutes. Use a tin that has never been greased, turn upside when done.

CREAM CAKE.

MRS. BILE.

1 cup sugar, 2 eggs, butter size of egg, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon pearl baking powder, cream for same. Place on the ice 1 cup very thick cream, when very cold add 3 tablespoons pulverized sugar, 1 teaspoon vanilla. Whip and put between layers.

SPICE CAKE:

MRS. HAWKINS.

5 eggs, $1\frac{1}{2}$ cups butter, 3 cups brown sugar, 1 of sour milk, 4 of flour, 1 teaspoonful of soda, 2 tablespoonfuls of cinnamon (a little more is better), half cloves, 1 teaspoonful allspice, half a nutmeg, $1\frac{1}{2}$ lbs. raisins, currants.

WHITE CAKE.

MRS. SAMUEL POST.

Large $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 cups sugar, whites of 8 eggs, 3 teaspoonfuls baking powder. Flavor to taste.

CREAM CAKE.

MRS. SAMUEL POST.

2 cups sugar, 8 eggs, 2 cups flour, a little salt, baking powder. Flavor with bitter almond. *Cream.*—1 pint cream, whipped very stiff, put in layers.

spoon ginger, 1 teaspoon soda, 1 cup molasses, 11 eggs, 1 gill wine, 1 gill brandy; steam three hours. This makes three loaves.

LEMON CAKE.

MISS CARRIE PARKER.

3 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 5 eggs, 4 cups flour; stir the butter and sugar to a cream, beat the eggs separately, the whites to a stiff froth, and dissolve a little soda in the milk; mix all together; sift the flour and put in by degrees, and add the juice and grated rind of one lemon.

SILVER WAFERS.

MRS. T. W. MACLEAN.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. flour, 2 eggs, 2 teaspoons lemon; mix the sugar and butter together, then add the yolks, flour and whites, alternately. Drop on tins and spread with a warm spoon. Then, after cooking, put over a rolling pin to curl up.

CREAM CAKE.

MRS. ROBERT HEMPHILL.

eggs in a coffee cup and fill up the cup with 1 cup of sugar, $1\frac{1}{4}$ cups flour, 2 teaspoons butter. Bake in 2 loaves in shallow pans. When sweet cream, add 2 tablespoons fine sugar. When the cakes are cold spread this

BY LUNN

FRUIT CAKE.

MRS. W. A. CHESHIRE.

1 cup butter, 1 cup brown sugar, $\frac{1}{2}$ pt. molasses, 2 eggs, 1 cup of sour milk, 1 teaspoon soda, 1 lb. flour, 1 lb. currants, $1\frac{1}{2}$ lbs. raisins, flavor to taste.

ENGLISH WALNUT CAKE.

MRS. D. C. BATCHELDER.

2 cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cups milk, whites 5 eggs, 3 cups flour, 3 teaspoons baking powder, 1 lb. nuts as you buy them, $\frac{1}{2}$ cup raisins (stoned and chopped). Leave out 24 halves, putting on the top of the cake after frosting.

VANITY CAKE.

MRS. S. H. DODGE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup corn starch, 1 teaspoon baking powder, whites of 6 eggs. Bake in two cakes, putting frosting between and on top.

CREAM CAKE.

MISS JENNIE QUIRK.

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 teaspoons baking powder, 3 cups flour, whites 4 eggs; flavor with vanilla. Bake in layers. Whip cream sweetened and flavored with vanilla or strawberry until thick then spread between.

ORANGE CAKE.

MRS. P. W. CARPENTER.

2 cups sugar, 4 eggs, leaving out the whites of 2, $\frac{1}{2}$ cup butter, 1 of water, 2 teaspoons baking powder, 3 cups flour, juice, grated rind and pulp of 1 orange. Use the remaining whites for frosting.

LEMON JELLY CAKE.

MRS. CLINTON SPENCER.

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, whites 5 eggs, 2 tea-spoons baking powder. Bake in 4 jelly tins and put together with the whites of 2 eggs, grated rind of 1 lemon, juice of 2. Stiffen the eggs with sugar before putting in lemon and beat well.

CHAPEL GUILD

SPONGE CAKE.

MRS. CHARLES D. WILCOXSON.

10 eggs, 1 lb. sugar, $\frac{1}{2}$ lb. flour, and rind and juice of 1 lemon.

WHITE FRUIT CAKE.

MRS. C. L. YOST.

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, whites of 5 eggs, 2 teaspoons baking powder, coffee cup raisins, coffee cup currants, coffee cup citron or lemon peel. The above recipe without fruit makes a good layer cake.

LADY CAKE.

MRS. MACLEAN.

Mix to a cream $\frac{1}{2}$ cup of butter, 2 cups of white sugar, the whites of 8 egg (beaten light), 1 cup of cream (in which dissolve a teaspoonful of soda), 3 cups flour (in which put 2 teaspoonfuls of cream tartar. Flavor with bitter almonds. Bake for an hour in a moderate oven.

SPONGE CAKE.

MRS. H. VAN TUYL.

2 cups sugar, 2 cups flour, 4 eggs, 3 teaspoons baking powder, $\frac{3}{4}$ cups boiling water; add water last and flavor to taste. Bake in deep tins.

GINGER CAKE.

MRS. DR. WATLING.

1 cup N. O. molasses, 1 egg, 1 teaspoon soda in 4 table-
spoons hot water, $\frac{3}{4}$ cup shortening, 2 tablespoon ginger.

SNOW CAKE.

MRS. PATTEE.

1 cup pulverized sugar, $1\frac{1}{2}$ cups of flour (sifted), whites of 12 eggs beaten to a foam, 1 teaspoon cream tartar. Flavor with rose or lemon, and bake in a quick oven.

PORCUPINES.

MRS. D. E. CHEEVER.

Buy or make little round sponge cakes; blanch $\frac{1}{4}$ lb. almonds—skin and split them, stick them in the top of the cakes and lay them on the platter. They may or may not be dipped in wine. Pour over them a fine, cold, boiled

custard flavored with vanilla. If you have an abundance of almonds, rub them to a paste, adding them to the custard. Serve cold, one sponge cake to each person.

DELICATE CAKE.

MRS. CARRIE PARKER.

$\frac{3}{4}$ cup butter, 2 scant cups sugar, 3 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup sweet milk, whites of 6 eggs. Flavor with lemon.

ST. BERNARD CAKE.

MRS. DR. WATLING.

$2\frac{1}{2}$ cups sugar, 1 small cup butter, 3 eggs, 1 cup sour milk, 1 teaspoon soda, $3\frac{3}{4}$ cups flour, $\frac{1}{2}$ lb. Zante currants, citron, $2\frac{1}{2}$ teaspoons lemon, $\frac{3}{8}$ of a nutmeg.

CREAM CAKE.

MISS CLARA NICHOLS.

3 eggs and 1 cup sugar well beaten together; to this add $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, 2 tablespoons milk. Bake in three layers. For the cream—a small bowl of whipped cream. Sweeten and flavor to taste.

SUGAR COOKIES.

MISS CARRIE PARKER.

1 pt. bowl butter, 1 pt. bowl sugar, 3 eggs, $\frac{2}{3}$ cup sour milk, 1 small teaspoon soda. Flavor with lemon.

WATERMELON CAKE.

MRS. PATTEE.

White part: 2 cups sugar, $\frac{3}{4}$ cups butter, $\frac{3}{4}$ cups sweet milk, whites of 5 eggs, 2 teaspoons baking powder, 3 cups flour, and flavor to suit yourself. Red part or core of melon: 1 cup of red sugar sand, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 2 cups flour, 1 teaspoon baking powder, whites of 5 eggs, and $\frac{1}{2}$ lb. of raisins for seeds. Put half the white in the bottom of pan, then put the red in the middle, then the rest of the white on top.

NUT CAKE.

MISS GRACE APPLETON.

Whites of 3 eggs (beaten very light), $\frac{1}{2}$ lb. of pulverized sugar, $\frac{1}{2}$ tablespoonful of flour, 1 pt. nuts.

WHITE PERFECTI'N CAKE.

MRS. DR. WATLING.

3 cups sugar, 1 of butter, 1 of milk, 3 of flour, 1 of cornstarch, whites of 12 eggs (beaten to a stiff froth, 2 teaspoons cream tartar in the flour and 1 of soda in half the milk; dissolve the cornstarch in the rest of the milk and add it to the sugar and butter well beaten together, then the milk and soda and the flour and white of eggs.

WHITE CAKE.

MISS CARRIE PARKER.

1½ cups sugar, 2 heaping table-spoons butter, whites of 6 eggs, 1 cup of milk, 3 cups of flour, 2 teaspoons baking powder. Flavor to taste.

ICE CREAM CAKE.

MRS. PATTEE.

2 cups sugar, 1 cup butter, 1 cup sweet milk, whites of 8 eggs, 2 teaspoons baking powder, 3¼ cups of flour. Bake in jelly tins. For icing to put between the cake: 3 cups sugar and 1 cup water; boil till it is stringy and pour boiling hot over the whites of 3 eggs slightly beaten, and flavor with lemon or vanilla, beat until white and spread between and on top.

LEMON JELLY CAKE.

MRS. PATTEE.

2 cups sugar, ¾ cup butter, 1 cup milk, 3 cups flour, 2 teaspoons baking powder, 4 eggs. Bake in layers. Juice and grated rind of 2 lemons, coffee cup sugar, piece of butter (size of an egg), 2 eggs; mix and boil till clear.

CONFECTIONS.

QUEEN'S MOLASSES CANDY.

MISS MAMIE CURTIS.

2 cups sugar, ½ cup molasses, ½ cup of water, 1 teaspoon cream tartar. Flavor when taken from the stove.

MAPLE CARAMELS.

MISS MINNIE SAMSON.

1 pound white sugar, $\frac{1}{2}$ pound maple (pulverized), little more than $\frac{1}{2}$ pt. of water, $\frac{1}{2}$ teaspoon of cream tartar. Let the white sugar dissolve, then add cream tartar and maple. Boil about half an hour, stir in 1 pt. of rich cream so slowly it will not stop boiling. When hard enough pour on well greased platters; when cool cut in squares.

COCOANUT CANDY.

MISS CLARA NICHOLS.

2 lbs. coffee sugar to 1 cocoanut; dissolve sugar in milk of nut, then let it come to a boil and add grated meat. Boil till done; pour in buttered pans; cut in squares.

CREAM CANDY.

MISS MILLIE CAMP.

1 lb. of sugar, $\frac{1}{2}$ teaspoon of cream tartar, 1 pt. water. Boil until it will harden in cold water, it must be tried frequently; then pour into plates or on a marble slab, and when nearly cold pull until it is white. When it is pulled nearly white put in flavoring. *cool as long as possible without burning*

CHOCOLATE CARAMELS.

MISS CARRIE PARKER.

1 cup of grated chocolate, 3 cups of sugar, 1 cup of molasses, 1 of milk, a small piece of butter. Boil 20 minutes, pour into buttered pans. *Engering*

COCOANUT DROPS.

MISS MAMIE CURTIS.

1 lb. of cocoannt (grated), 1 lb. of white sugar, 2 eggs (well beaten). Mix together, roll into balls, place on a paper in a tin and bake 15 minutet.

BUTTER SCOTCH.

MISS FANNIE H. CHEEVER.

3 even table spoons of sugar, 2 of molasses, 1 of butter, $\frac{1}{2}$ teaspoon of vinegar, $\frac{1}{2}$ teaspoon of soda. Add a few drops of lemon and boil till it hardens in cold water, then pour on buttered plates.

CHANCHILLA CREAM.

MISS JESSIE PEASE.

1 qt. rich cream whipped to a stiff froth, add $\frac{3}{4}$ cups of pulverized sugar, $\frac{1}{2}$ box Cox's gelatine dissolved in a little water. Flavor to taste and place in a mould.

CHOCOLATE CARAMELS.

MISS MINNIE SAMSON.

1 lb. white sugar; little more than half a pt. of water, $\frac{1}{2}$ teaspoon cream tartar, 1 pt. sweet cream, $1\frac{1}{2}$ ozs. chocolate (pulverized). Put sugar, water and cream tartar together and boil about half an hour, add the chocolate, then stir in the cream so slowly that it will not stop boiling, as that will make it grain; try in cold water; do not have it too hard. Take off when done and stir in $\frac{1}{4}$ bottle of vanilla; pour on well greased platters; when cold cut in squares.

CREAM CANDY.

MISS CLARA NICHOLS.

1 lb. loaf sugar, 1 cup water, $\frac{1}{2}$ teaspoonful cream tartar, 2 of vanilla, 2 of vinegar, butter size of an egg. Boil until it hardens, when drop into water. When nearly cold pull as you would other candy.

 MISCELLANEOUS.

WASHING FLUID.

MRS. F. G. APPLETON.

1 lb. Babbitt's potash, 1 oz. ammonia, $\frac{1}{2}$ oz. salts of tartar, dissolve in 1 gallon soft water; jug and cork tight. One tea cup full to a boiler of clothes.

WORTH REMEMBERING.

MRS. TOWNER.

That in making a fruit or berry pie if the sugar is put in before the fruit, very little of the juice will escape.

POLISH FOR GLASS, BRASS, ETC.

MRS. T. W. MACLEAN.

1 lb. Spanish whiting or prepared chalk, $1\frac{1}{2}$ ozs. alcohol, 1 oz. American vermilion, $\frac{1}{2}$ oz. acetic acid. Mix the whiting and vermilion well and sprinkle with the acid and alcohol. Rub well. Mix with soft water to the consistency of putty, roll into balls or put into boxes to dry.

SILVER POLISH.

MRS. FRANK BOGARDUS.

4 ozs. Paris white, 1 pt. hot water; let it come to a boil. When cool 1 oz. ammonia.

TOOTH POWDER.

DR. WATLING.

French chalk $\frac{3}{4}$ xvj.
Phosphate of lime $\frac{3}{4}$ iv.
Orris root $\frac{3}{4}$ ij.
Pulv. sugar viij.
Tannin $\frac{3}{4}$ ij.

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