

The
Herald
Cook • Book
No. 2.

1890.

Herald

BOOK • BOOK

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1880

THE
HERALD COOK BOOK

Compliments of
Mrs. M. G. C. Bates,
EDITOR HOUSEHOLD DEPARTMENT,
Grand Traverse Herald.

ERS,

— AND FROM THE —

Household Department of the Grand Traverse Herald.

Given to Subscribers to the Grand Traverse Herald
for 1890.

TRAVERSE CITY, MICH.
THE HERALD JOB PRINT,
1889.

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COMPILED FROM RECIPES CONTRIBUTED BY

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WEIGHTS AND MEASURES.

One quart sifted flour (well heaped) weighs one pound.

Three coffee cups sifted flour (level) weigh one pound.

Four teacups sifted flour (level) weigh one pound.

One quart unsifted flour weighs one pound one ounce.

One quart sifted Indian meal weighs one pound four ounces.

One pint soft butter (well packed) weighs one pound.

Two teacups soft butter (well packed) weigh one pound.

Loaf sugar broken, one quart weighs one pound.

One and one-third pints powdered sugar weigh one pound.

Two coffee cups powdered sugar (level) weigh one pound.

Two and three-fourths teacups powdered sugar (level) weigh one pound.

One pint granulated sugar (heaped) weighs fourteen ounces.

One and one-half coffee cups granulated sugar (level) weigh one pound.

Two teacups granulated sugar (level) weigh one pound.

One pint coffee sugar "A" weighs twelve ounces.

One and three-fourths coffee cups coffee sugar "A" (level) weigh one pound.

Two teacups coffee sugar "A" (well heaped) weigh one pound.

One pint best brown sugar weighs thirteen ounces.

One and three fourths coffee cups best brown sugar (level) weigh one pound.

Two and one half teacups best brown sugar (level) weigh one pound

Two and three-fourths coffee cups Indian meal (level) equal one quart.

One tablespoonful (well heaped) granulated, coffee "A" or best brown sugar weighs one ounce.

Two tablespoons (well rounded) of powdered sugar or flour weigh one ounce

One tablespoon (well rounded) of soft butter weighs one ounce.

Soft butter size of an egg weighs two ounces.

Three and one-half teacups Indian meal (level) equal one quart.

Seven tablespoonfuls granulated sugar (heaping) equal one teacup

Five tablespoonfuls sifted flour or meal (heaping) equal one teacup.

Four tablespoonfuls soft butter (heaped) equal one teacup.

Three tablespoonfuls chocolate (grated) weigh one ounce.

Two teaspoons (heaping) of flour equal one heaping tablespoonful.

Ten eggs (medium size) weigh one pound.

LIQUIDS.

One pint contains sixteen fluid ounces.

One ounce contains eight fluid drachms.

One tablespoon contains about one-half of a fluid ounce.

One teaspoon contains about one fluid drachm.

A teaspoon contains about forty five drops distilled water.

Four teaspoonfuls equal one tablespoonful or one-half fluid ounce.

One teacupful equals eight fluid ounces.

Four teacupfuls equal one quart.

A common sized tumbler holds about one-half pint.

Sixteen tablespoonfuls equal one half pint.

Four tablespoonfuls equal one wineglass full, common size.

ADDITIONAL WEIGHTS, MEASURES, ETC.

A heaped cup of raisins without stems is eight ounces—half a pound.

A cup of suet minced fine is four ounces.

A heaped cup of currants is six ounces.

A teacupful of shredded citron is one-quarter of a pound.

A cup of lard pressed in or melted is seven ounces.

A heaping cup of ground coffee is four ounces.

A heaped tablespoonful of ground coffee is half an ounce.

A tablespoonful heaped is an ounce of starch, rice, barley, sago, or corn meal.

Size of medium egg in butter or lard is one ounce.

One generous pint of liquid or one pint of finely chopped meat packed solidly weighs one pound.

One-half pound of coffee to the gallon is the usual allowance. One tablespoonful makes a good cup.

One-eighth of a pound of tea to the gallon is the usual allowance. One teaspoonful makes a good cup.

In planning refreshments for a large company allow one gallon of ice cream for each twenty guests.



EGGS.

In cooking for economy's sake as well as for the production of wholesome and palatable food, eggs stand pre eminent. Pound for pound they are far cheaper and more nutritious than meat, and with eggs in the basket the good housewife need never fear a scanty repast, even should unexpected guests sit at the family board.

The following recipes have been carefully collected and arranged by the editor of the household department of the Herald, and she is sure they will be found to contain useful hints to those who have occasion to consult the Herald Cook Book.

BOILED EGGS.

A boiled egg is most digestible when the yolk is thoroughly cooked, though soft, and the white of a custard-like consistency. There are two ways of doing this; in one the eggs are put on in cold water and allowed to come to a boil; in the other they are covered with boiling water and the dish containing them set on the back of the stove, where the temperature will be maintained at that point for ten minutes. If the eggs are preferred cooked in the usual manner, put them in water that is boiling and let them boil without stopping

for three minutes if a soft egg is required, four minutes for a medium state of softness, and ten minutes if desired hard. A difficulty to be overcome when many eggs are to be cooked at once is that the cold eggs will stop the boiling of the water, and it is impossible to tell when the precise state of "doneness" is reached. To obviate this, cover the eggs with warm, not hot, water and let them stand for two minutes, then remove to the boiling water. They should be lowered into the water with a tablespoon to prevent their cracking. A pinhole through the shell will also prevent it.

CREAMED EGGS.

Hard boil a half dozen eggs. Make a white sauce as follows: Melt a piece of butter the size of a large egg in a saucepan and stir in two tablespoonfuls of dry flour, letting it cook till it bubbles all over; add two cups of hot milk, stirring it till it is thick and smooth. Cut the eggs in half and arrange on a warm platter; pour the sauce over and serve.

This dish is one of the stock ones used in the family of the writer instead of meat, and it is especially serviceable for dinner on a hot summer day.

FRICASSEED EGGS.

Slice six cold hard-boiled eggs with a sharp knife, being careful not to break the yolk. Fry slices of stale bread to a light brown in butter or nice dripping. Put in a saucepan a cupful of good broth well seasoned with salt and pepper, parsley and a bit of onion if liked; let it come to a boil. Rub the slices of egg in melted butter and roll them with flour. Lay them gently in the gravy and let this become smoking hot, but not boil, lest the eggs break. Arrange the fried bread on a plat-

ter, lay the egg evenly on this, pour the gravy over all and serve hot.

EGGS WITH FORCEMEAT.

Make a forcemeat by mixing together a cupful of minced chicken, veal, ham or tongue, one-half a cupful of bread crumbs, two teaspoonfuls of mixed parsley, onion and summer savory chopped fine, pepper and salt, and working into this a well beaten raw egg. Boil six eggs hard; drop for a minute in cold water to loosen the shells and break these carefully away. With a sharp knife divide the eggs in halves and cut a piece of the white from each end that they may stand firmly when dished. Coat them thickly with the forcemeat. Brown them by setting them on a tin plate on the upper grating of a very hot oven, and heap on a hot dish. Pour a cupful of rich, hot gravy into which the juice of half a lemon has been squeezed over them and serve.

EGG CUTLETS.

Cut half a dozen hard boiled eggs into thin slices when perfectly cold; dip each slice into beaten egg, roll in bread crumbs, which should be seasoned with pepper, salt and minced parsley. Make three tablespoonfuls of butter or nice dripping hot in a frying pan, and fry the slices of egg to a light brown, turning each piece as soon as it is done on one side; drain from the fat, lay on a hot dish and pour over them a cupful of broth or drawn butter into which a raw egg has been beaten while boiling hot.

HARD BOILED EGGS SCALLOPED.

Hard-boil six eggs and cut in thin slices when cold. Put a layer of fine bread crumbs, well moistened with a

little good gravy and a little milk, in the bottom of a buttered baking dish. Have ready half a cupful of thick drawn butter into which has been beaten the yolk of an egg, and after dipping each slice of the eggs in this lay them on the crumbs. Have ready also a small cupful of minced cold meat, chicken or fish, Sprinkle a thin layer of this over the layer of eggs, cover with another layer of bread crumbs and proceed in like manner until the egg is all used up. Spread over the top a layer of dry crumbs; cover with an inverted plate until heated through, then remove cover and brown.

CUPS AND SAUCERS.

Cut six hard boiled eggs smoothly in two and take out the yolks, making of the white of each egg two cups. Cut a small piece from the bottom of each cup so that it will stand upright. Mash the yolks to a powder and mix with them a cupful of minced cold meat, well seasoned; mould into pellets the size and shape of the egg yolks. Put one of these in each cup. Cut stale bread into rounds with a cake cutter, scoop out a hollow in each to fit the bottom of an egg; toast and butter them and put one egg cup in each. Arrange on a hot platter and pour over a large cupful of well seasoned gravy or of drawn butter. Set in the oven for a few moments to heat before serving.

EGGS IN THE NEST.

Prepare the yolks of eggs as directed for egg cups. Shred the whites into fine strips and heat them with a tablespoonful of butter. Pile the formed yolks in the center of a hot plate and arrange the whites around them like hay or straw. Pour over all a cupful of drawn butter, and send to the table hot.

STUFFED EGGS.

Boil eggs for thirty minutes ; when cold cut in halves lengthwise. Take out the yolks and rub smooth with a little melted butter ; season well with salt, pepper and a little made mustard. A teaspoonful of vinegar may also be added. Fill the cavities of the whites with this mixture. Arrange on a platter and garnish with parsley, celery leaves or lettuce. They also make an elegant picnic dish by putting two halves together, wrap in tissue paper of delicate colors, each piece being fringed at the ends and twisted lightly around the eggs, the whole arranged in a pretty basket or china dish and garnished with lettuce leaves. Or a salad can be made by laying each half of an egg on a lettuce leaf, and pouring over them a mayonnaise dressing.

HAM AND EGGS.

Fry nicely slices of ham ; pour off the fat free from sediment, heat it hot and break in the eggs one at a time ; dip the hot fat over them with a spoon till the whites are set. Put the ham in the center of the platter and arrange the eggs around it.

FRIED EGGS.

Melt a good tablespoonful of butter in a sauce pan when hot but not brown, drop in the eggs ; cover tightly after sprinkling a little salt over them, and set for five minutes where they will fry without burning. Serve alone or on toast.

FRIED EGG SANDWICHES.

Butter a griddle lightly, and break an egg on it, spread thin with a knife, season with salt and pepper,

let it cook a moment and turn. Trim to size required and place between slices of buttered bread. This is a nice school lunch.

BAKED EGGS.

Butter a pie plate and break into it eggs in number required; sprinkle with salt and pepper and dot with bits of butter, set in a hot oven and bake till the whites are set. Or, put in the dish two spoonfuls of nice gravy, let it get bubbling hot and drop in the eggs, season and bake as before. Or put in two or three spoonfuls of cream or milk instead of gravy. Or, the tops of the eggs in any of these ways, may be sprinkled with bread crumbs dotted with bits of butter before baking. Serve in the plate on which they were baked. Or, the eggs may be broken by twos into individual dishes baked in any of the ways mentioned, and served individually. Or, toast half a dozen slices of bread; moisten and butter them and lay in a dripping pan; break an egg on each slice. Have ready a cupful of chicken or other gravy, or of white sauce, pour over the toast and egg, and bake until set. Remove to a hot platter with a pan cake turner.

DROPPED EGGS.

Pour two cupfuls of boiling water in a sauce pan and stir in a tablespoonful of salt. Break the eggs, one at a time, into a cup and turn in, holding the edge of the cup under the water to prevent the egg from scattering. Or, muffin rings may be set in the pan, and the eggs slipped into them. Boil till the white sets, which will be about three minutes. Take up with a perforated spoon. Serve either on a platter alone, or on moistened and buttered toast.

DROPPED EGGS WITH HAM.

Drop eggs in boiling salted water : when done arrange on a hot platter and sprinkle with chopped ham, either boiled or fried, which has been heated hot in a tin for a moment. A bit of cold ham which you would think not enough for one person, will make a good appetizing meal without other meat for three or four when used in this way.

DROPPED EGGS WITH RICE.

Cook one cupful of rice thirty minutes in two quarts of boiling water to which has been added one tablespoonful of salt. Drain through a colander and add one tablespoonful of butter. Spread lightly on a hot platter, and on the rice place six dropped eggs.

DROPPED EGGS ON HASH.

When there is hash for dinner and nothing more, and perhaps not as much as you would wish of that, prepare it ready to serve. Put on a platter and smooth it down flat and even. Make little cavities in the top with the bowl of a spoon, and set it in oven where it will keep very hot. Drop eggs and lay one in each depression.

SCRAMBLED EGGS.

Put a good piece of butter in a frying pan, and when it is hot drop in the eggs, which should be broken whole into a bowl. Season with pepper and salt, and stir without stopping for three minutes. Take up at once in a hot dish, either by themselves or upon buttered toast.

SCRAMBLED EGGS WITH MILK.

Butter a saucepan well. Proportion your eggs to your milk according to your supply of each. Three eggs to a cupful of milk does very nicely, but four, five or six can be used, as either eggs or milk is plentiful or scarce. Add the eggs to the cold milk, turn into the cooking dish; stir constantly till it thickens, and remember that the utmost care is necessary to remove it from the fire at exactly the right instant, when it is just done, or it will whey, and the sooner the more milk is used. In scrambling eggs plain, if you are a little short of eggs, a few spoonfuls of milk can be added and nobody will know the difference.

Like scrambled eggs, the foregoing dish can be used plain or over toast, or a dish the children will like amazingly can be made by dipping pieces of very stale bread into hot salted water, buttering lightly and adding the eggs when cooked.

SCRAMBLED EGGS WITH GRAVY.

To six eggs take a tablespoonful of butter and three tablespoonfuls of nice gravy. Melt the butter in a frying pan and when it is hot break in the eggs; stir in the gravy, season to taste with pepper and salt, cook till the whole is a soft mass. Dip slices of stale bread in salted milk or water, fry until brown in drippings or butter, arrange in the bottom of a hot dish and pour the eggs over them.

SCALLOPED EGGS.

Butter a small, deep dish well and spread the bottom with bread crumbs moistened with milk to which a little melted butter has been added. Put upon this a thin layer of finely chopped ham, set in the oven till very hot.

Beat six eggs thoroughly, season with pepper and salt, stir in two tablespoonfuls of rich milk or thin cream with a spoonful of melted butter, and pour over the ham. Put the dish back into the oven uncovered and bake till the eggs are set, which will be in about five minutes.

SCRAMBLED EGGS WITH FRIED PORK OR HAM.

Fry thin slices of salt pork crisp, chop them and return to the frying pan after pouring out the fat. Break in eggs and stir until cooked.

Same as above, with the addition of a cupful of milk put in with the eggs.

A still further economical addition is that of a handful of bread crumbs put in at the same time as the milk and eggs.

Chop fine remnants of cold ham of any description or any quantity—a little goes far—break in eggs and stir like scrambled eggs. Serve in a compact little mound in a hot dish, or spread on toast.

SCRAMBLED EGGS WITH HAM AND TOAST.

Dip slices of toasted bread into hot salted water; butter slightly and spread thinly with finely chopped bits of cold boiled ham. Arrange on a platter and set in the oven to keep hot. Scramble eggs in the proportion of two eggs and a piece of butter half as big as an egg to a cupful of milk. Turn over the ham and toast and serve at once.

SCRAMBLED EGGS WITH FISH.

A cupful of cold fish, either salt or fresh, is to be picked up fine and freed from skin and bones. Melt a small piece of butter in a sauce-pan, stir in a tablespoonful of flour and let it bubble well; add a pint of hot milk, or

of milk and water, or even of water alone; stir in the fish and add three well beaten eggs, season well with salt and pepper, stir until sufficiently cooked, and serve either alone or on toast.

WHIRLED EGGS.

The water in which the eggs are cooked must be salted and kept upon a fast coal during the whole process. Stir with a wooden spoon or ladle in one direction until it whirls rapidly. Break the eggs, one at a time, in a cup, and drop each carefully into the center of the miniature whirlpool, which must be kept in rapid motion till the egg is a soft, round ball. Take it out with a perforated spoon and put on a slice of buttered toast. Set the dish in the oven and proceed as before until sufficient eggs have been cooked. When all are done, salt and pepper lightly and serve.

PLAIN OMELET.

Beat four eggs well and add one teaspoonful of salt and two tablespoonfuls of milk. Have the pan very hot, put in it a tablespoonful of butter and pour in the egg. Shake vigorously on the hottest part of the stove until the egg begins to thicken, then let it stand a few seconds to brown. Run a knife between the sides of the omelet and the pan, fold, turn on a hot dish and serve without delay.

EGGS AND HERRING.

Beat up three or four eggs, according to the quantity required, with pepper, a little parsley (if liked) and a green onion cut very fine. Open a red herring at the back, and mince it very fine. Add all together and fry in a pan with a little butter. The herring will salt it sufficiently.

MEATS.

The aim of this department of the HERALD Cook Book is not to make an exhaustive collection of recipes for cooking meat, but to give a little variation from the tiresome round of baked, stewed and fried meats that tire the soul of the weary housekeeper with their monotony, and especially to devise means for using the remnants of cold meat that are just too little for another meal alone, and altogether too much to throw away.

MOCK DUCK.

Take two very thick pieces of round steak. Beat well with the steak pounder and cut gashes in one side of each piece. Press into each gashed side a nice bread dressing made as for stuffed fowls: lay these sides together and sew the edges with stout thread. Heat a little dripping or butter very hot in a spider, put the meat in and brown quickly on both sides, turn in a little hot water, cover tightly with an inverted basin and set into the oven to bake. Turn or baste frequently. When done, take up on a hot platter, clip and remove the threads, and, having thickened the gravy left in the pan, pour it over the meat and serve. This is a very nice dish, and what is left is excellent sliced when cold.—*Aunt Patty.*

MEAT PIE.

Cut bits of cold cooked meat, boiled, roast or steak, into small pieces; put in a basin with a little gravy, a bit of butter, pepper, salt, and a sprinkle of flour. If there is not gravy enough to make it moist, add a little hot water; make a crust as for biscuits; for a small pie take two cups of flour, rub in a piece of lard or butter the size of an egg, stir in a heaping teaspoonful of baking powder and a little salt; wet up with a very little water or milk till stiff enough to roll out.

Or,—if you have a bit of pie crust among the “left overs,” roll it very thin, chop the meat fine, moisten less than for the other pie, season well, and bake in two crusts. In this case, have gravy in a bowl to serve with it. A very little meat will make this pie.—*Economy Club.*

MEAT PIE WITH BATTER CRUST.

Take bits of cold roast or stewed meat, or pieces of steak, cut in bits and season well; add water and stew until tender. Mix crust as for baking powder biscuit, but so soft as to be taken up with a spoon. Have the meat in the basin in which it is to be baked, and let it be boiling on the stove. Dip the batter into it and spread thinly with the spoon. Set in a hot oven and bake. The crust will be very nice and light, better than when rolled out, and is easier made.

PRESSED BEEF.

Take a shank of beef, being sure to have it a meaty one. Boil it till it is so tender that the bones will readily slip out, take the meat from the broth, and strain the latter through a wire strainer that none of the little

fragments of bone may remain in it, put meat and broth together, back into the kettle, and boil till the meat is so tender that it will fall in pieces; remove again from the broth, and boil that down till there is just enough to moisten the meat well, say two cupfuls; chop the meat slightly, return to the kettle, season well with salt and pepper, stir till smoking hot, then dip into a big earthen milk dish, or any other convenient receptacle, press it well down as you put it in, turn a plate over it and put a weight on top. When this is thoroughly cold, you have a quantity of nice meat, which, when cut in thin slices, is very relishing.—*Jane E. Conomy, in Economy Club.*

TO UTILIZE REMNANTS OF MEAT PIE.

Chop it up, crust and all. Make it into flat cakes, dip in beaten egg, then in cracker crumbs, and fry in butter or good dripping a nice brown.—*Jane E. Conomy.*

CHOPPED STEAKS.

A tough sirloin, or even a common round steak, can be made into a very desirable dish by having it chopped very fine, either at the butcher's or at home. Then to each pound of the beef add a teaspoonful of salt and a little pepper. Make into cakes less than half an inch thick, and broil like steak. Have ready a hot platter containing a little melted butter. Turn them over in this and serve at once. Those who prefer fried food might like them cooked in a little melted butter or drippings, or even fried with pork, and a thickened gravy made and poured over the cakes. Those who like onions with steak can mix a little onion juice with the meat after it is chopped.

BEEF PIE WITH A POTATO CRUST.

Cut cold roast beef or beefsteak into small pieces, and if there is no cold gravy put the beef into a skillet with a cup of water, and season with catsup and some favorite savory herb. When a gravy is formed, put the meat and gravy, of which there should be enough only to moisten the beef, into a deep dish, and cover it with a layer about two inches thick of freshly mashed potato, which has been beaten very light with milk and butter. Bake in a quick oven for over half an hour, until the potato is browned on the top.

MINCED BEEFSTEAK.

Chop cold beefsteak fine, and stew it for fifteen minutes with quite a little water. Add to the gravy a good sized lump of butter, a small onion, chopped, a teaspoonful of vinegar or catsup, and turn over some smoking hot, nicely browned toast.

MINCED BEEF.

Three and one half pounds of lean beef. Have this chopped fine at the market. Six soda crackers rolled fine or two raw potatoes grated, medium size, three well beaten eggs, one tablespoonful of fine salt, one teaspoonful pepper, four tablespoonfuls milk. Mix thoroughly and bake from one to two hours. The meat is better if baked in a slow oven and basted often.—*Mamie E. Fairbanks, Traverse City.*

MEAT PATTIES.

A nice way to make use of cold pork or other meats left from dinner; remove the meat from the bones, chop as for hash, take about the same quantity of cracker or

stale bread will answer, previously moistened, one egg, season with pepper and sage, form into little patties and fry in beef or pork drippings. Nice for breakfast.—*Mrs. A. T. King, Glen Lake, Leelanaw County.*

A SHANK OF BEEF.

It was put over the fire in a kettle, after dinner, and cooked six hours; it was then taken out and the broth allowed to boil down to about two quarts. The next morning the fat on top of the broth being in a solid cake, was removed and laid away to clarify for shortening. A sufficient quantity of meat was taken from the best parts, cut in pieces about two inches square, and put over the fire with some of the broth. It was allowed to come to a boil, thickened with flour and enriched by the addition of a piece of butter and served. The next day some of the remaining meat was chopped fine, seasoned with salt, pepper and butter, some of the gravy added, and the whole heated. It was then poured over a few slices of stale bread well toasted, and made the principal dish of dinner number two. The next day more of the meat was treated in a similar manner and was then baked in a crust made like biscuit and rolled thin. This made a good meat pie dinner. Finally an old fashioned hash made its appearance on the fourth day and exhausted all the remnants.—*Mrs. Granger, in Economy Club.*

TO COOK TOUGH STEAK.

Lay each piece of steak in your chopping tray and chop until the fibres just hang together; then place on your broiler and cook as usual.

BEEF IN BATTER.

Cut nice even slices of rare roast beef, dip in a batter made with a beaten egg, a little milk, salt, and flour sufficient to make it thick as pancake batter. Have a little butter or nice dripping hot in a frying pan and fry very quickly till the batter is brown. Serve with the gravy left from the roast.—*Aunt Patty.*

LIVER AND BACON.

Calf's liver is far better than beef's liver, if it can be obtained. Cut it in thin slices and put to soak in cold, well salted water. Fry crisp nice slices of bacon and remove them from the fat in which place the liver after it has been well dried on a cloth and rubbed with pepper and salt. Have the fat and the fire both very hot and cook quickly; serve on a hot platter with the bacon nicely arrayed around it, and eat with tomato catsup or chili sauce.—*Mrs J. G. Ramsdell, Garfield.*

BAKED HEART.

Wash a beef's heart well and trim off the ragged bits of gristle. Prepare a dressing as for fowls and fill the heart, sewing a small piece of cloth over the top to keep it in. Put in a basin with a half cup of boiling water well salted, invert another basin over it and bake for two hours and a half, turning often. At the last take off the cover and let it brown.—*Aunt Patty.*

PRESSED CHICKEN,

Boil a chicken till the meat is ready to fall from the bones; take from the broth, which boil down till it just begins to turn brown: chop the chicken slightly stir into the gravy, season to taste with pepper and salt,

and take up into a basin or earthen dish, pressing it down hard. Cut in thin slices when cold.—*Mrs. J. G. Ramsdell, Garfield.*

CHICKEN CROQUETTE.

To a pint of any kind of cold fowl chopped fine add a cup of the broth or cream or milk, season with pepper, salt and a little grated lemon peel. Heat in a stew pan and thicken while boiling with a tablespoonful each of flour and butter rubbed together. Cook a few moments, stir in the well beaten yolks of two eggs and remove from the fire. When cold make into balls, roll in egg and then in cracker crumbs and fry brown in very hot lard.—*Mrs. G. H. Lathrop, Traverse City.*

VEAL OYSTERS.

Cut a very thick slice of veal steak into bits about the size and shape of a large oyster; beat them well with a steak pounder and putting them in a bowl, sprinkle with salt and pepper, stir them well and let them stand for half an hour to season. Fry in a spider slices of nice salt pork to a crisp, dip the veal piece by piece into a batter made of one egg well beaten, two tablespoonful of milk, two heaping tablespoonsful of flour, and a little salt, and lay it in the fat which should be smoking hot, fry to a nice brown on both sides, being careful that it does not scorch. Serve on a hot platter with the pork arranged around the edge, and make a gravy by stirring flour into the fat left into the spider till it bubbles well, adding boiling water or hot milk enough to make it the desired thickness. A very nice dish.—*M. E. C. Bates, Traverse City.*

FRIED CHICKEN.

Cut up young chicken into the usual pieces. Wash and drain well and season with salt and pepper. Let it stand for a little while, then roll in flour, and fry in half butter and half lard which should be very hot when the chicken is put in. Cover tightly till well done. Make a gravy of a portion of the fat left in the pan, flour and cream or rich milk.—*Mrs. B. D. Ashton, Traverse City.*

SPRING CHICKEN.

Unjoint as for a stew: put in a small dripping pan. Sprinkle with pepper, salt and bits of butter: turn over a large cup of cream or rich milk cover tightly with another dish and bake an hour or an hour and a half in a rather hot oven. About fifteen minutes before taking up, remove the cover and let it brown. The gravy is very rich and need not be thickened unless desired. Very nice.—*Mrs. C. Pybus, Traverse City.*

CHICKEN PIE.

Cook chicken tender. Season with salt and pepper, thicken the gravy a very little with flour, and add as much butter as it will require, according to the fatness of the fowl. Make a rich cream biscuit dough with which line your pan, put in your chicken, roll out another piece for a cover, cut air hole in it for the escape of steam, and bake for half an hour.—*Mrs. A. M. Foust, Wexford*

A GOOD DINNER DISH WITHOUT MEAT.

Pare and cut in pieces four or five large potatoes, more if small; put in a kettle with three quarts of boiling water, cook until tender and season with pepper, salt and a piece of butter; make a crust of a quart of flour, three

teaspoonsful of baking powder, a teaspoonful of salt, and lard as big as an egg; rub the lard into the flour and mix with water to a soft dough; drop into the potatoes with a spoon, cover tightly, boil fifteen minutes and serve at once.

DRIED BEEF WITH CREAM GRAVY.

Pull shaved dried beef into small pieces removing carefully all fat and stringy parts. If very salt, freshen by putting on the stove in cold water and let come almost to a boil: drain off and put on in milk sufficient for the gravy needed. Put in another basin a tablespoonful of butter, and when it is melted stir in a tablespoonful of dry flour: let it bubble up well then turn in the beef and hot milk: stir constantly and when it just comes to a boil remove from the stove, as boiling will curdle the milk. It is an improvement to stir in a well beaten egg just before taking up.—*M. E. C. B.*

BAKED LEG OF MUTTON.

Trim off the shank and ragged edges, leaving it snug and compact. Put in a kettle, cover with boiling water well salted, and let it boil for an hour and a half. Take from the water, put in a pan and bake in a hot oven till thoroughly done, basting frequently with the broth.—*Aunt Patty.*

ROAST LAMB WITH MINT SAUCE.

Pour a cupful of boiling water over the piece of lamb as it lies in the dripping pan, cook in a steady oven, allowing from ten to twelve minutes to the pound and basting frequently and plentifully. Cover if it threatens to brown too quickly. A shoulder piece is as good

as the leg, and less expensive. Pass the sauce with it, but none of the gravy.

Mint Sauce—Chop a bunch of mint very fine put in a bowl and with the back of a silver spoon rub into it a saltspoonful of salt, half as much pepper and a tablespoonful of white sugar. When it is well bruised and all the ingredients are thoroughly mixed, add by degrees three tablespoonfuls of vinegar. Stir up well before helping.—*Mrs. M. P. Burns, Charlevoix.*

BOSTON BAKED BEANS.

Put to soak at night in cold water, one quart of beans. In the morning drain off the water and put in one pound of salt pork, fat and lean mixed, one teaspoonful of soda, three large tablespoonfuls of molasses, and cover with boiling water. And keep water enough in them to be seen in the beans, by adding boiling water as needed. If the meat does not salt them enough, add salt to taste after cooking awhile. Bake five hours in a moderate, steady oven. Handle them carefully when done, to keep them as whole as can be. Bake in iron or earthen ware. To warm up put water to cover the bottom of the spider, put in the beans carefully; cover them; warm them slowly to avoid burning; do not stir or disturb them. When sufficiently heated, pour into a dish for the table.—*Mrs. M. E. Paris, Garfield.*

BREAKFAST STEAK.

Take a nice steak of beef or veal, pound or cut it with a knife, lay in a baking pan, dredge it lightly with flour, season with salt and pepper and, if you like, a little chopped parsley; then bake twenty or thirty minutes in a hot oven, take it up, add a little more butter to the

gravy and pour over the steak, sending to table very hot.—*Mrs. E. S. Pratt, Traverse City.*

QUAIL ON TOAST.

Dry, pick them, singe them with paper, cut off heads and legs at first joint, draw, split down the back, soak in salt and water for five or ten minutes, drain and dry with a cloth, lard them with butter or bacon, place on broiler and turn often, dipping two or three times into melted butter; broil about twenty minutes. Have as many slices of buttered toast as there are birds and serve a bird breast upward on each slice.—*Mrs. B. B. Ellis, Leland.*

SALT PORK.

In a new country, salt pork is often the chief meat obtainable for a greater part of the year. The following recipes for various modes of cooking it are taken from the Herald Economy Club records, being the contributions of "Mrs. Squire," "Idlewild" and others. They may furnish some perplexed housekeeper hints by

which she may escape the monotony of fried pork twice a day for weeks together, and so be of use in this place.

PORK FRICASSEE.

Cut the pork in pieces about an inch square ; cover them with cold water and let come to a boil ; change the water once or twice if the pork is very salt ; after it comes to the final boil let it cook one hour ; peel potatoes and cut in large squares ; add to the pork a table-spoonful each of flour and butter rubbed to a smooth paste and stirred into the boiling water till dissolved ; if this does not make it thick enough, add more flour ; season with pepper, add the potatoes and cook un il done, when serve. An onion or two may be added if they are liked.

TO BAKE SALT PORK.

If you have plenty of milk, cover your roasting p ece with it and let it stand over night ; if not, parboil the pork before baking, being sure to put it on in cold water. Drain the pork, and score it across the top in opposite directions, marking it off in about half inch squares. Make deep incisions here and there through the meat, with a sharp knife, and fill with a dressing made by soaking bread crumbs or chopped stale bread in some of the milk used to soak the pork in, or some of the water it was parboiled in, season high with pepper, sage or summer savory ; sprinkle plentifully with pepper and bake in a moderate oven, basting occasionally with its own drippings.

PORK POT-PIE.

A pork pot pie is made like the fricassee spoken of first, only at the same time the potatoes are added, put in a pot pie crust; an excellent recipe for this is the one in the Herald Cook Book, No. 1 contributed by Mrs. J. W. Kingsley of Kingsley; it is one quart of flour, two and one-half teaspoonfuls baking powder, a little salt, and sweet milk enough to make a dough (not too stiff) Slice off and use.

STUFFED PORK.

Take a piece of pork, not too fat, and lay in cold water over night. Put it over the fire and boil till tender. Then take dry bread and moisten a little, and prepare like stuffing for a fowl. Then take your meat and gash through the rind in nice slices; put in your baking pan, placing the stuffing around the meat, and bake till a nice brown, and if John does not like it, let him go elsewhere for his dinner to-morrow. A ham or shoulder is indeed very nice baked with stuffing in this way.

RIB BONES OF PORK.

Those that buy mess pork at the grocer's generally have a mess of rib bones that they do not know how to dispose of judiciously, and many throw them entirely away. If the pork is sweet and nice—and no other is fit for any one to eat—separate the bones, with a generous part of the lean, from the fat, put it in cold water, and let it stand twenty-four hours, changing the water occasionally; then put it into the kettle with a generous amount of water, keep boiling until thoroughly cooked and the water boiled away; then if you have a little meat fryings or lard, put in a little; if not, put in a few

pieces of salt pork that has stood in cold water two or three hours at least, and let all fry or roast together until the fat pork is fried enough. Now take it out and pour off what fat you do not want, and in the remainder stir a spoonful or two of flour, and put in water enough to make a good gravy.

RIB BONES, NO. II.

Freshen a few hours as before; boil with plenty of water, and when about done pare a few nice potatoes and mix some crust as for biscuits, only using buttermilk without shortening, (if shortened much they will boil to pieces). First drop in your potatoes, but be sure it is boiling nicely when you put them in, then cut your dough about the size of small biscuits and drop them in on top of the potatoes; now cover as nearly air tight as possible, and let boil 20 or 25 minutes, then remove from the fire; take up first your dumplings with a knife and spoon, breaking each as you take it from the kettle to let the steam escape, then take up your potatoes and meat, thicken your gravy with a little flour and you have a dish fit for a king.

RIB BONES, NO. III.

Still another way is: Boil them thoroughly, adding potatoes, turnips, onions, and any other vegetables you may like, all pared and washed nicely, and sliced very thin; boil till all are tender, then thicken a little or not as you like, and if you have dry bread or biscuits or crusts of any kind put in your soup dish and pour the hot soup on to it. Do not strain out your vegetables as at hotels.

PORK PIE.

Peel and slice thin good potatoes and put them in your baking dish, adding boiling water; set on the stove to boil. Cut and wash thin slices of fat pork enough to cover all over the top. Let boil while you make a crust as for chicken pie, and cover the top nicely; put in the oven and bake as for chicken pie. If your potatoes are thin enough, it will be done.

A VARIATION ON FRIED PORK.

Take a moderately thin piece of pork, pepper it, dust with sage, and bake. Just before it is done put in a few pieces of onion to flavor it. When done, take out, cut in slices, pour a very little cream or milk over it, dust with flour and put in the oven to brown. Make a milk gravy with some of the pork drippings.

PORK AND PARSNIPS.

For this the pork is cut in slices, freshened if too salt, boiled until nearly done, when parsnips and potatoes are added. Have plenty of the broth; skim out the meat, pork and potatoes when done, and put slices of stale bread into the broth until they are soft, when serve with the rest.

TO USE COLD BOILED PORK.

Cold boiled pork may be cut in slices, the slices dipped in beaten eggs, then in cracker or bread crumbs or rolled in flour, and fried in plenty of smoking hot drippings, served with milk gravy. To make a change in the ordinary milk gravy, you may add to it hard boiled eggs cut in slices.

PORK CHOWDER.

Have some nice codfish freshened and cut in good-sized pieces; fry slices of pork in a kettle, pour off the fat, put in alternate layers of pork, fish and sliced potatoes; just cover with milk and boil until done.

TO KEEP HAM FOR SUMMER FRYING.

Slice and fry the ham as for the table, only not cooking as much, and pack tightly in stone jars to within four inches of the top, then cover to the depth of an inch or two with the grease that results from the frying.

A still better way is to lay the slices down without frying, simply packing them tightly and pouring melted lard over the whole. The only requisite to success is the perfectly covering the remaining ham each time the jar is opened, with some of the hot lard, and also securing the whole from flies by tying several thicknesses of paper over it.--*Mrs. J. B. Hall, Grand Ledge.*

SALT PORK HASH.

Chop scraps of cold fat pork, either fried or boiled, very fine, add a finely chopped onion; stir all into smoothly mashed potatoes, season with pepper and salt put in a pan or skillet, and set in the oven to brown.

PORK PIE WITH ONIONS AND POTATOES.

Peel and slice onions and potatoes; take nice salt pork, not too salt, and cut very thin; put in your dish first a layer of potatoes, then of meat, then of onions, and repeat till your dish is nearly full; put in water to nearly cover, and set on the stove to cook for half an

hour. Make a crust as for other meat pies to cover the top, set in the oven and bake.—*Sister Jane.*

E. M. V'S WAY OF FRYING PORK.

Cut thin slices across the grain of the meat; let them soak in milk or warm water a few hours—milk is best,—have some butter hot in the pan, dip the slices while wet in flour, shake a little and brown them quickly in the oven. I find that ham treated in this way is superior, especially if it is rather too salt.

PORK ROLL.

Chop half a pound of salt pork very fine; add a bowlful of bread crumbs, mix with enough hot milk to wet the bread, and flavor with pepper, a little onion, if liked, and half a teaspoonful of powdered sage. Work in two beaten eggs, mould into an oval ball and cover with a buttered paper, dipped into water. Bake slowly two hours, wetting the paper occasionally, then remove the paper and let the roll brown. What is left of this from dinner is nice sliced when cold for tea.

FISH AND OYSTERS.

STEAMED FISH.

Take a four or five pound fish, wipe dry, and rub with salt outside and inside. Steam two hours and when done lay on platter and pour drawn butter over it.—*Mrs. O. P. Carver, Traverse City.*

POTTED FISH (FOR LUNCH OR TEA.)

Let the fish lie in salt water for three hours, then cut in slices and place in a jar with cloves, allspice, cinnamon, pepper and salt, sprinkle a little flour and butter, cover close and bake five hours. Take out of the jar and press in a bowl; cut in slices when cold and serve with jelly.—*Mrs. C. P. Burns, Charlevoix.*

BAKED SALMON.

Take a one-pound can of salmon, pick out all the bones and bits of skin; put in a well buttered basin in alternate layers of fish and powdered crackers; season each with pepper, salt, lemon juice—one lemon for the whole—and melted butter, using a small cupful in all. Have the top layer crackers, pour a little milk on top to moisten and bake half an hour. Very nice for lunches or tea.—*Miss Nellie Lewis, Elk Rapids.*

COOKED FISH CROQUETTES.

Any kind of fish may be used. Separate it from the bones, mince it, add salt and pepper, a beaten egg, a little milk, and form into balls; dip in egg and bread crumbs and fry to a nice brown.—*Mrs. W. F. Griffin, Traverse City.*

BROOK TROUT.

Dress nicely, leave whole, and wipe thoroughly with a dry cloth. Roll in wheat flour. Have plenty hot butter in skillet, put the trout in and sprinkle lightly with salt. Cook five minutes, turn them, cook five minutes more. Be sure not to crowd the fish when cooking.—*Mrs. David Vinton, Williamsburg.*

HOW TO USE COLD FISH.

Pick the fish from the bones, put it in a basin with a little milk; season with pepper and salt to taste; let it come to a boil and thicken with flour. It can be used alone or turned over slices of toasted bread. A very little left over from a "fried fish dinner," will help make a nice breakfast — *Aunt Patty*.

CREAMED HERRING.

Lay the smoked herring in the oven a few minutes to soften. Skin, remove bones and cut in small pieces. For six people nine herring will be sufficient. Place the prepared fish in a spider, cover with hot water and boil two minutes. Drain off the water and add one cup of sweet milk. When this boils stir in a dessert spoonful of flour, rubbed smooth with a little of the milk saved for the purpose. Let this boil up at once, add two large spoonfuls of butter, and serve hot. Good with baked potatoes or bread and butter.

BROILED MACKEREL.

If for breakfast, soak the mackerel over night in luke warm water. Change in the morning for very cold, and let it lie till ready to cook. Take from the water, drain and wipe carefully with a dry cloth. Lay on a buttered gridiron and put over a clear fire with the inside down until it begins to brown, then turn. When done lay on a hot dish and butter it plentifully. Turn another hot dish over it and let it stand for two or three minutes before going to the table.

SMOKED SALMON BROILED.

Cut a half a pound of smoked salmon into narrow strips; parboil it ten minutes; lay it in cold water for the same length of time; wipe dry and broil over a clear fire. Butter while hot; season with a little cayenne pepper and a sprinkle of lemon juice; put it on a hot plate in a "log cabin square," and serve with dry to eat.

BOILED CODFISH.

Put the fish to soak over night in luke warm water; change the water in the morning, washing off the salt. Two hours before dinner put it in very cold water; this makes it firm. Lastly, set over the fire in lukewarm water to cover it, and let it boil for half an hour; drain well, lay in a hot dish and pour over a sauce made with two tablespoonfuls of butter melted; one tablespoonful of dry flour cooked in, and a cup of milk or half milk and half boiling water stirred in. A beaten egg or two stirred while it is still boiling is a nice addition.

SALT MACKEREL.

Can be cooked in the same way. Either kind of fish makes nice fish balls, using any that may be left over.

A GOOD BREAKFAST DISH.

Prepare cod fish with a nice milk gravy; make a short rich biscuit as for baking powder biscuit; break in two and pour the cod fish and gravy over it — *Mrs C. R. Paige, Traverse City.*

TO KEEP CODFISH.

A glass can is a good receptacle to keep it in, as the top can be kept on and the odor thus kept from other eatables.

TURBOT

Chop fine a large onion, put it in a stewpan or double boiler, and cook with a little water till soft. Measure a pint of milk, reserving one-half cup, add the remainder to the cooked onion. When this is scalding hot add following, well mixed with one-half cup of milk, one egg, one large tablespoonful of flour, salt and pepper; let this boil. Pick fine a pint of fish, put some of the fish at the bottom of a buttered dish, then a layer of dressing, another of fish, and on the dressing lastly a thick layer of bread crumbs and bits of butter. Bake twenty minutes. Of course the fish must soak awhile in lukewarm water before being put in with the dressing.

CODFISH CROQUETTES.

Take equal parts of picked codfish, freshened in water, and fresh mashed potatoes, season with pepper, dip in egg, and roll in fine cracker meal and fry like oysters, making them in any shape preferred.

A BREAKFAST OR LUNCH DISH.

Pick up one teacupful of codfish quite fine, let it soak in lukewarm water while you mix two cups of mashed potatoes with one cup of sweet milk, two eggs, a lump of butter the size of an egg, and pepper. Squeeze the fish from the water, mix all together thoroughly, and bake in a buttered dish for twenty minutes or half an hour.

DROPPED FISH BALLS.

One pint bowlful of raw cod fish, two heaping bowlfuls of pared potatoes (let the potatoes be under medium size) two eggs, butter the size of an egg, and a little pepper. Pick the fish very fine, and measure it lightly in the bowl. Put the potatoes into the boiler, and the fish on top of them, then cover with boiling water and boil a half an hour. Drain off all the water and mash fish and potatoes together until fine and light, then add the butter and pepper and the egg well beaten. Have a deep kettle of boiling fat, dip a table spoon in it and then take a spoonful of the mixture, taking care to get it into as good shape as possible, drop into the boiling fat and cook until brown, which should be in two minutes. Be careful not to crowd the balls, and also that the fat is hot enough. The spoon should be dipped in the fat every time you take a spoonful of the mixture — *Mrs. H. M. Hurd, Pontiac.*

STEWED COD FISH.

Soak well, put about a pint of water in a skillet, and pick up a teacupful of fish, which add to the water. Season with one tablespoonful of butter; pepper to taste. Beat two eggs and add; make a thickening of one tablespoonful of flour and put in just before serving.

FISH ON TOAST.

Take one teacupful of codfish, pick into flakes. Freshen a few minutes. Squeeze out the water and put into a saucepan with one teacupful of milk, thickened with one tablespoonful of flour, one tablespoonful of butter, and pepper to taste. When it comes to a boil remove instantly, and pour over toast and garnish with rings of hard boiled eggs.

RICH FISH SAUCE FOR BAKED OR BOILED FRESH FISH.

Put two ounces of butter with two tablespoonsful of flour into a quarter of a pint of water, let simmer and stir, adding half a teacupful of cream beaten with the yolks of four eggs and three tablespoonsful of vinegar, or to please the taste; warm, but do not boil together, add salt and the juice of half a lemon.—*Mrs. W. W. Barton, Leland.*

ESCALLOPED OYSTERS.

Drain the oysters well, first. Take oyster crackers and crush fine; then place in the bottom of milk crock a layer of oysters, cover with small bits of butter, sprinkle lightly with salt and pepper, then a layer of cracker dust and so on alternately, until jar is two-thirds full, putting bits of butter and seasoning on each layer of oysters. Cover with milk, beat one egg lightly, stir in a little milk and pour over the top. Bake 40 minutes in a moderate oven.—*Mrs. G. A. Jarvis, Traverse City.*

FRIED OYSTERS.

Lay the oysters on a cloth to absorb the liquor, then dip first in beaten egg, and afterwards in powdered crackers and fry to a light brown in hot lard or butter. If fresh lard is used put in a little salt and fry the oysters very quickly and serve hot.—*Mrs. O. P. Carver, Traverse City.*

OYSTERS ON TOAST.

Toast evenly thin slices of bread, dip them in hot salted water in which has been melted a little butter (use just water enough to moisten the toast,) and lay

them on a hot platter. Put the oysters over the fire in a basin in their own liquor, and bring barely to a boil, adding salt, pepper and a good bit of butter, turn over the toast and serve at once. This can be used as a side dish and a very few oysters will be enough for a good sized family; in this case serve in individual dishes at each plate,—it will “go further.” It is a good company dish, serviceable where part of the oysters are used raw for a first course —*Aunt Patty*

OYSTER PIE.

Make a rich pie crust dough—a puff paste if you know how, roll it twice as thick as for pie crust; line a deep dish with it, fill with pieces of stale bread, cover with dough and bake. When done, take off the cover and remove the bread. Have ready cooked a nice rich stew of oysters, cooked in their own liquor and well seasoned, with the addition of a little cream; turn at once into the pie, replace the crust and serve.—*Mrs. C. B., Traverse City*

BROILED OYSTERS

Dip in fine cracker crumbs, broil very quickly and put a small piece of butter on each when ready to serve —*Mrs. O. P. Carver, Traverse City*

OYSTER SHORT CAKE

Make a short cake dough of two cups of flour, two level teaspoonsful of baking powder; a teaspoonful of salt, all sifted together, rub with the prepared flour a half a cup of butter, mix to a dough with a half a cup of milk adding a little more as you stir with a spoon if that is not wetting enough; roll out thin, cut in squares

and bake. Put a can of oysters or a pint of bulk oysters on in a basin, let them heat up, take out the oysters and let the liquor come to a boil to scum it. Mix together a piece of butter as large as a good sized egg, with a teaspoonful of flour and let it cook thoroughly; add to the oysters and return all to the boiling liquor, with a half a cup of milk; let it just boil and turn over the cakes which are ready on a hot platter; serve at once with hot plates. Try this once and you will try it often.—*May Belle, Traverse City*

PIGS IN A BLANKET.

This is a very nice way to cook oysters. Take large, nice selected oysters, drain off the juice; press each separately in a cloth to remove moisture; cut nice clear fat pork into *very* thin slices, as near the thickness of a sheet of paper as you can get it. Place an oyster in the center of each slice, roll up and skewer it with a wooden toothpick or any convenient sliver of wood. Fry on a hot pancake griddle, till the pork is brown and crisp. Serve hot and you will pronounce them delicious.—*Mrs. H. H. Noble, Elk Rapids.*

MRS EDITOR'S OYSTER SOUP.

Put the oysters on the stove in their own liquor; let them get quite hot but not boil, skim out, and let the liquor boil till all the scum rises and is removed. Put a piece of butter as large as an egg in a basin, stir in a teaspoonful of dry flour and let it bubble well; turn in the oysters and mix the butter well through them; add to the boiling liquor, and after they have come barely to a boil stir in from a pint to a quart of milk, according to the strength desired. Let it get very hot but not boil, season with salt and pepper to taste and serve at once in a hot dish and hot soup dishes.

BREAD, Etc

POTATO YEAST.

Pare and boil half a dozen nice potatoes in a tin dish or stew kettle. Tie up a handful of hops in a clean cloth and put in with them, also water enough to cook them. When soft, drain into a clean dish, take out the hops, and mash the potatoes very fine; then add half a cup of sugar; pour back the water you drained off, stir all together and let cool; then add a cup of good yeast and let stand where it is warm until light; then put in fruit can or jar, cover nicely, and keep in a cool place. Use one cupful to two large dippers of wetting. This will keep until used up reserving one cup at the last for the next yeast. Sponge your bread, when light, mix; let rise, then knead very thoroughly, put in your tins, let rise and bake.—*Mrs. H. E. Mackey, Elmwood.*

POTATO BALL YEAST.

Boil and mash four or five potatoes; stir in one teaspoonful of salt and one of sugar; add a yeast cake dissolved in a very little water. Make all into a ball which wrap in a cloth and put by for use. In using, take half of this ball and make a bread sponge by using tepid water in quantity as desired. Boil potatoes as before and put the other half with them to make the ball for use

the next baking. Always use half a ball for a baking of bread, and the other half for the making of a new ball. —*Mrs. B. D. Ashton, Traverse City.*

YEAST BREAD.

This recipe is especially for bread from flour made by the Stone process, as distinguished from the patent process flour. When potatoes are boiled for the noon meal, take three or four good sized ones, wash fine, add a tablespoonful of salt, two tablespoonfuls of sugar, and hot water to tin. When cool add one yeast cake dissolved in cold water. Set in a *warm* place till very light, then set one side. Just before retiring add this yeast to one quart of warm water, stir in flour to make a smooth batter, cover and be careful not to set in too warm a place. As early in the morning as convenient mix and knead well, using more flour than you would if "new process" flour was used. Knead not less than half an hour. In warm weather cut at once into loaves, and put into the tins. In cool weather it may rise a second time, but great care must be used not to have it get too light at the second rising. Be careful to have the oven hot when it is put in and let the heat diminish gradually. Bake one hour. —*Mrs J. L. Gibbs, Mayfield.*

YEAST CAKE BREAD.

At noon the day before you wish to bake, dissolve one yeast cake of any kind, except compressed yeast, in a little water. Sift together two cups of flour, two tablespoonfuls of sugar and one tablespoonful of salt. Add the yeast and make into a sponge with luke warm water. At supper time boil potatoes enough to make two teacups full when mashed. Mash them, and while hot add a quart of cold water; pour at once through a col.

ander upon the risen sponge, and stir up, but do not add any more flour. In the morning stir in flour as thick as it can be stirred with a spoon; let it rise, and when light add more flour, mould into loaves, put into tins, and when light, bake. This method is sure, easy, as it does away with tedious kneading, and the bread is delicious.—*Mrs. J. G. Ramsdell, Traverse City.*

ENTIRE WHEAT FLOUR BREAD.

Use the foregoing recipe as far as the making of the sponge is concerned. Take half the sponge, stir in entire wheat flour as stiff as it can be stirred, put in tins at once and bake when light. An exceedingly wholesome and delicious bread.—*Mrs. J. G. Ramsdell, Traverse City.*

POTATO YEAST BREAD.

1½ quarts sifted flour, 1 teaspoonful salt, 2 tablespoonfuls sugar; scald with water from boiled potatoes; mash 2 potatoes fine in basin with spoon, stir in 2 tablespoonfuls flour, and moisten with some of the hot potato water; when well mixed stir in the scalded flour; soak 1 yeast cake in warm water; when soft stir it in the flour and beat all together; if too thick put in a little warm water. Set it away until morning; when light knead in flour till it can be turned over without sticking. Let it rise again, then knead into loaves; rise and bake. I use yeast foam in preference to other yeast cakes. I seldom set my bread near the fire unless it is very cold weather. When baked wet a thin cloth in warm water and wrap around it, then cover with a thick cloth; this makes the crust tender.—*Mignonette, in Economy Club.*

WHOLE WHEAT OR GRAHAM BREAD.

One pint of milk scalded and cooled, two tablespoonfuls of sugar, one teaspoonful of salt, one-half cup of yeast, five or six cups of whole wheat flour, or, two cups of white flour and three or three and one half cups sifted Graham flour. Mix in the morning, in the order given, into a dough a little softer than for white bread; let it rise till light, stir it down and pour into well greased pans, or if stiff enough, shape it into loaves; let it rise again and bake a little longer and in a less hot oven than white bread.—*Mrs. H. C. Davis, Traverse City.*

SALT RISING BREAD.

For four moderate sized loaves.—Into one-half cup of sweet boiling milk, stir two tablespoonfuls sweet Indian meal; set in warm place to rise, which will take about twelve hours, if kept warm. I usually set it in the afternoon and use it the next day. If I stir it up so early in the day that it gets light before bed time, I set in a cool place till morning; it will take no harm. As soon as light, stir up a bowl of batter in the usual way, simply warm water and flour, into which thoroughly stir the light meal and set in warm place to rise. Some flour will rise in thirty minutes and some will require two hours. When the emptyings are light, set the sponge as usual. I think it improves the bread to scald a part, say one-fourth, of the flour, when you set the sponge. In using this method more than four years, with many grades of flour, I have never known a batch to sour.—*Mrs. A. B. Moses, Cambridgeborough, Penn.*

TWO OR THREE POINTS ON BREAD MAKING.

There are one or two points about bread making which are almost always omitted, which I think are very important.

First to grease the loaves well before placing in the pans. This insures a thin crust. Secondly, why use a bread cloth when simply placing the hot loaves in a strong draught of air will render the crust soft.

For several years I have used the potato ball yeast, preferring it to any other.—*Mrs. L. Thacker, Yuba.*

CANNELLE BREAD.

Set a sponge the same as for salt rising bread. When it is light, take what cannelle you need, and mix the same as flour bread and let it rise. When ready to make into loaves, add a little sugar. Mix as soft as you can handle; do not get it too stiff; work with the hand. Put in the tins and let it rise. Bake till it will not stick to a straw. Try this; it is good.—*Mrs. W. B. Miller, Glen Arbor.*

STEAMED CORN BREAD.

Two cups of flour, 1 cup of meal, 1 small teaspoon of saleratus, 1 small cup of molasses, 1 small teaspoon of salt, one small cup of sugar, buttermilk quantum suff. Sift the flour and meal together with the soda and salt; add the molasses and sugar, (I use cider molasses when I have it). then stir in this enough best buttermilk to make a rather stiff batter, stir well, put in a well greased pail—I use a ten lb lard pail—put this in a common iron kettle with not over a quart of water. Cover both pail and kettle close, and keep it boiling hard all the

forenoon, adding water as it boils away, but never more than a quart at once.—*Mrs. E. M. Voorhees, Garfield.*

GRAHAM BREAD.

Take one pint of water and make a sponge with half a cup of yeast and white flour. Let it rise over night. In the morning add one pint of milk or water, one cup of brown sugar, one teaspoonful of soda and a little salt. Thicken with Graham flour till stiff. Put in bread tins, set in a warm place and bake when light—*Mrs. John Black, East Bay.*

OLD FASHIONED INDIAN BREAD

Two cups of corn meal well scalded, one quart of bread sponge, one half cup of brown sugar, one table-spoonful of salt; use as much white flour as can be stirred in with a spoon; when very light bake one and one half hours.—*Mrs. John Black, East Bay*

BROWN BREAD.

One quart corn meal, one quart Graham, two cups sour milk, one half cup molasses, two teaspoons of soda, salt to taste. Put meal in pan and partially scald with boiling water, then add all the other ingredients and mix. If not quite soft, add sweet milk. Put in greased deep basin or bread pan and smooth with wet hand. Bake in moderate oven three hours. Eat while warm, or cut a piece sufficient for a meal and steam—*Mrs. Catherine Reynolds, Inland*

BROWN BREAD

One coffee cup sour milk, one-half cup brown sugar, one-half cup white flour, one teaspoon soda, one tea-

spoon salt. Add Graham flour and stir till thick enough for the spoon to just stand upright in the mixture; spread the top as smooth as possible, after putting in the tins to bake. Then dip on two or three tablespoons cold water; bake in a slow oven half an hour.—*Mrs. D. E. Carter, Traverse City.*

GRAHAM BREAD.

One quart of sour milk, two tablespoonfuls of shortening, one-half cup of New Orleans molasses, one teaspoonful of salt, a tablespoonful of soda, one cup of corn meal; stir with a spoon and add enough Graham flour to make a stiff batter. Bake slowly three-quarters of an hour.—*Mrs. Eugene Wait, Old Mission.*

BLOWN BREAD.

Two cups of Graham or Calumet, two cups of corn meal, one cup of flour, one teaspoonful of salt and one of soda in a cup of molasses, sweet milk to make a thin batter; steam four hours. This is very good indeed if thin enough.—*Mrs. E. J. Dickerman, Solon.*

A I BROWN BREAD.

Three cups of corn meal, two cups of Graham flour, one cup of molasses, three and one-half cups of warm water, one teaspoonful of soda, salt to season. Steam two and one half hours.—*Mrs. W. B. Miller, Glen Arbor.*

BROWN BREAD.

One quart of Indian meal, one pint of rye flour, stir these together and add one quart of sweet milk, one

cup of molasses, two teaspoonfuls of soda and a little salt. Steam for four hours, and bake brown.—*Mrs. John Black, East Bay*—

STEAMED CORN BREAD.

One-half cup of molasses, two cups sour milk, one cup of flour, two cups corn meal, one teaspoonful of soda, a little salt. Steam two hours.—*Miss Jennie Curtis, Traverse City*.

QUICK GRAHAM BREAD.

One and one-half pints of sour milk, half a cup of New Orleans molasses, two teaspoonfuls of soda dissolved in a little hot water, a little salt, and as much Graham flour as can be stirred in with a spoon. Pour in a well greased pan and bake two hours.—*Mrs. J. K. Elms, Traverse City*.

STEAMED BROWN BREAD.

One quart of Indian meal, one pint of rye flour; stir these together and add one quart of sweet milk, one cup of molasses, two teaspoonfuls of soda; add a little salt and steam four hours.—*Mrs. Wm. M. Smith, Traverse City*

OLD FASHIONED BROWN BREAD.

In the morning take two quarts of sifted Indian meal, scald with boiling water until somewhat thicker than mush; let it stand until cool enough not to scald the yeast, then add one pint of sifted graham flour, one half cup of molasses, one tablespoon of salt; stir well and put in your baking dish. Let it rise again very light, and then bake three or four hours. If you can leave it

in the oven over night so much the better, as it will be warm and nice for breakfast. A round bottomed iron dish is best to bake it in.—*Mapleton Contributor to Economy Club.*

BROWN BREAD.

One bowl of sour milk, one cup of sweet, two of corn meal and one of wheat or rye; one half cup of molasses, one tablespoonful of saleratus; salt. Mix the saleratus thoroughly with the meal or rye, then put in the molasses and milk; mix all well together and bake with slow heat.—*Mrs. B. B. Ellis, Leland.*

MRS. STITES' WAFFLES.

One quart of buttermilk, six eggs, one tablespoonful of soda, one tablespoonful of salt, flour enough to thicken to a stiff batter. Have the waffler irons hot; grease with butter and bake over a hot fire.—*Mrs. Albert Stites, Acme.*

MRS. GRIFFIN'S RAISED WAFFLES.

One pint sweet luke warm milk, one quart of flour, two eggs, a tablespoonful of melted butter, a teaspoonful of salt, half a cake of compressed yeast, or half a teacup of liquid yeast. Set the batter to rise over night, leaving out the eggs, in the morning beat the eggs, whites and yolks separately, and add to the batter. Bake immediately. If the batter is thin, make it thicker next time, but do not add flour to the raised batter, as it makes the waffles tough.—*Mrs. W. F. Griffin, Traverse City.*

MRS. HATCH'S WAFFLES.

One pint of sweet milk, one half cup of melted butter, four eggs, three teaspoonful of baking powder, flour to make a stiff batter — *Mrs. R. Hatch, Grand Rapids*

MRS. MOFFATT'S WAFFLES.

One pint of sweet milk, two eggs, one half cup of melted butter, two teaspoonfuls of baking powder, flour to make a thick batter. — *Mrs. O. C. Moffatt, Traverse City.*

RUSKS.

If your bread sponge is very light, never attempt them; if it is not, take two cups of it, four tablespoonfuls of melted lard or butter, one small cup of sugar, one well beaten egg, a little cinnamon and a few seeded raisins cut into halves, flour enough to make a stiff dough. Let it rise again, and make into biscuits, sift sugar and cinnamon over the top, let rise till very light. Bake carefully twenty minutes. — *Mrs. J. L. Gibbs Mayfield.*

RAISED BISCUIT.

Take of bread dough raised for its final kneading sufficient for a pan of biscuit; work into it one third of a cup of softened butter, and one fourth of a cup of sugar; knead well, let it rise, roll and cut out, rise again and bake. — *Mrs. L. Roberts Traverse City.*

FRIED BISCUIT.

Make dough as for baking powder biscuit, cut in squares, and fry to a nice brown, like fried cakes. Eat hot, and they will be found very nice. — *Mrs. J. A. Pery, Traverse City.*

CINNAMON ROLLS.

Take a piece of bread dough, mix into it a little lard; this may be melted; roll till quite thin, spread with butter, sprinkle over sugar and a little cinnamon, roll like jelly cake, closely, being careful to shape your roll to the size you wish your biscuit. Slice off the biscuit across the roll, and place closely in the pan, let rise till very light, and bake a light brown. These with a glass of rich milk make a good Sunday night lunch.—*Mrs. J. L. Gibbs, Mayfield.*

BUNS.

One pound of flour, one half pound of butter warmed in a cup of sweet milk, two ounces of carraway seeds or half a pound of currants, four eggs well beaten, four teaspoonfuls of baking powder, one fourth pound of white sugar, bake in a moderate oven.—*Mrs. G. W. Miller, Glen Arbor.*

GRAHAM GEMS.

One cup of buttermilk, one tablespoonful of cream, one even teaspoonful of soda, one tablespoonful of sugar, one egg, a pinch of salt, and enough graham flour to make a thick batter. Bake quickly in hot buttered gem tins.—*Mrs. W. R. Stone, Old Mission.*

RUSK.

One pint of bread sponge, one cup of sweet milk, one cup of sugar, two-thirds of a cup of butter, two eggs, two teaspoonfuls of cinnamon. Mix soft. Let it stand till light, then roll out about an inch and a half thick, and let it stand till very light before placing in the oven.—*Mrs. John Black, East Bay.*

MUFFINS FOR TWO.

Put a pint of flour into a small mixing bowl and set it into the oven to dry and warm. Dissolve one-third of a cake of compressed yeast in a cup of warm milk; when well mixed, stir in a tablespoonful of butter, two teaspoonfuls of sugar, the beaten yolk of one egg, and half a spoonful of salt. Make a hole in the flour and pour in the milk and other ingredients and stir into a thick paste, too thick for batter and too soft for dough,—just as thick as you can stir it with a spoon. Beat it for five minutes, then cover it and set it in a warm place. In an hour or two it will have risen to double its original bulk, then beat it down thoroughly with a spoon, and let it rise an hour again. Beat down once more, and put into your gem tins, a scant tablespoonful in each. It will be very thick and ropy, but with two spoons you can manage it. It will make a dozen, and if set after dinner will be ready for an early supper, and will be enough left for breakfast. They are very nice.—*Spring Violet, in Economy Club.*

YEAST AND BREAD.

Take twelve large potatoes, boil and mash fine; one quart of boiling water, one quart of cold water; scald three large teaspoonfuls of flour in one half-pint of boiling water; three tablespoonfuls of sugar and three scant tablespoonfuls of salt; add this to the potatoes, and when cool enough add a teacup of good yeast or two yeast cakes. When light, set in a cool place. Use one pint of this yeast to a loaf of bread, using no other wetting. Mix soft about as you would biscuit; make the loaves small, leave lots of room to rise, and put right into your tin to raise; when light, bake. I mix mine

up right after breakfast, and while I am doing up my mornings work it rises, and is baked by the time my work is done, and as light as any baker's bread, and moist and sweet, and so much easier than the old way of mixing up two or three times, which is so hard for a good many of us.—*Mrs. Lou M. Buck, Monroe Center.*

A contributor to the Cook Book in a letter to the editor says this recipe originally published in the economy club was worth double the price of the Herald.—*Ed.*

WHEAT GEMS.

One cup of sweet milk, one tablespoonful sugar, one tablespoonful of melted butter, one egg, two teaspoonfuls of baking powder, flour to make a stiff batter. very nice.—*Mrs W. W. Barton, Leland.*

PUFFETTS.

One quart of flour, one pint of milk, two eggs, one tablespoonful of butter, three tablespoonfuls of sugar, two teaspoonfuls of baking powder, drop in cups; bake quickly.—*Mrs Alice Crater, Traverse City.*

INDIAN MEAL PUFFS.

In one quart of boiling milk stir eight tablespoonfuls of meal, and four spoonfuls of sugar, boil five minutes, stirring all the time; when cool add six beaten eggs; pour in buttered cups and bake half an hour.—*Mrs. John Black, East Bay.*

CORN GEMS.

Two cups of corn meal; two cups of flour, two cups of sweet milk, two eggs, three heaping spoonfuls of bak-

ing powder, one-half cup of butter, one-half cup of sugar; bake in gem pans—*Mrs. John Black, East Bay.*

JOHNNY CAKE.

Two cups of buttermilk, one-half cup of molasses, one egg, two cups of Indian meal, one small cup of flour, little salt, good teaspoonful soda.—*Mrs. W. J. Parker Traverse City.*

CORN CAKE.

One pint of sour milk, one teaspoon of soda, two eggs, one-half teaspoon of salt, two tablespoonfuls of melted lard, corn meal to make a batter.—*Mrs. M. P. Burns, Charlevoix.*

JOHNNY CAKE.

Two-thirds meal, one-third flour to nearly fill a quart sifter; sift this with a small teaspoon each of salt and soda, add two well beaten eggs, and a great spoonful of sugar with a little melted butter, or sour cream which is better, with enough buttermilk to make a batter, which beat well; bake in an iron bread pan so it will be two inches thick when done.—*Mrs. E. M. Voorhies, Garfield.*

JOHNNY CAKE.

One cup of meal, one cup of flour, one-half cup of sugar, two eggs, one cup of sour cream, one teaspoonful soda, one teaspoonful of salt; Bake twenty minutes.—*Mrs. John Black, East Bay.*

BREAKFAST JOHNNY CAKE.

Two eggs, one fourth of a cup of sugar, one-fourth of a cup of butter, two cups of corn meal, two even tea-

spoonfuls of baking powder, sweet milk enough to make a proper consistency.—*Mrs. L. Roberts, Traverse City.*

MOCK BUCKWHEATS.

One quart of sour or buttermilk, one egg, (two if they are plenty) one large spoonful of molasses, one level teaspoon of soda and a little salt. Beat the eggs light, stir the soda into the milk until it foams, and add to the eggs; next the molasses and salt. Now sift about four cupfuls of graham flour and a handful of corn meal and add by degrees to the rest, and beat to a smooth batter.—*Jane E. Conomy.*

BREAD PANCAKES.

Take a quart of stale bread broken in small pieces, cover with cold water and let stand over night; in the morning beat four eggs very light, add to the soaked bread with a little flour into which a teaspoonful of baking powder has been stirred; add a little salt, beat all together, and bake on a hot griddle.—*Mrs. G. G. Nickerson, Hannah.*

WHEAT BIDDLE CAKES.

Four cups of sour milk, one-half cup of sour cream, a little salt, flour enough to make a not very stiff batter; a tablespoonful of sugar may be added; these are better mixed the night before; just before using allow one level teaspoonful of soda to each cup of sour milk, pour on hot water, and stir with the batter; this is better than to put the soda in the milk.—*Mrs. John Black, East Bay.*

POTATO PANCAKES

One pint of mashed potatoes, one half pint of milk, two eggs, flour to make a batter like wheat pancakes.—
Mrs. O. C. Moffatt, Traverse City.

HERALD PANCAKES.

Make a batter in the proportion of one cup of sour milk, a piece of butter as big as a hickory nut melted and stirred in the milk, one egg well beaten, a teaspoonful of salt and one of soda, one-half cup of entire wheat flour and the same of white flour; beat well with the eggs beater after mixing. A variation preferred by some is to use all entire wheat flour; instead of the butter a tablespoonful or two of sour cream is excellent; known to be good in all its variations.—*M. E. C. B.*

SWEET PANCAKES.

One cup sugar, one teaspoonful butter, one egg, two teaspoonfuls baking powder, flour and water enough to make little over a quart of batter. They are delicious —
Mrs. V. Stewart, Traverse City.

NEW ENGLAND PANCAKES.

One quart of sweet milk—the richer the better—one tablespoonful of white sugar, a little salt, three eggs, and four cupfuls of flour with two heaping teaspoonfuls of baking powder sifted in it. Beat the yolks of the eggs, add the sugar milk and salt, next the flour, beating steadily with your Dover egg beater; lastly the beaten whites, stirred in lightly. Bake on a griddle making them somewhat larger than other cakes. Butter as you pile on a plate and sprinkle each plentifully with light brown sugar. Do not put more than four or six on a plate, and cut into quarters as you would pie, and send

to table. If you like cinnamon you can mix a cupful of sugar with three or four spoonfuls of cinnamon spread on the cakes as before; but in this case you will need the home-ground cinnamon, as the other is not so good. These cakes can be eaten with butter and syrup if preferred. They are very delicate.—*Jane E. Conomy.*

MOTHER'S PANCAKES.

Break one egg into a large bowl, beat it well, add a pinch of salt, put one teaspoonful of butter in a tin cup the size of a coffee cup, and melt it, fill up the cup with sour milk, add to the egg with one teaspoonful of soda. Put in one level tablespoonful of graham flour, one of Indian meal, and then take the big kitchen spoon three times just as full as you can possibly heap it with flour; beat with egg beater till smooth, and cook.—*Economy Club.*

RICE PANCAKES.

One cup of cold boiled rice, one pint of flour, one teaspoonful of salt, two eggs beaten lightly, two teaspoonfuls of baking powder stirred into the flour and enough milk to make a thick batter. They make a nice and easy dessert for dinner or can be used for breakfast or tea.—*Jane E. Conomy.*

RUSKS.

Thoroughly mix with one quart of sifted flour two heaping teaspoonfuls baking powder and one teaspoon of salt; then mix three well beaten eggs with half a cup of butter and one cup of sugar, now stir up the flour prepared as above with water making a dough of the proper consistency for bread, then add the eggs, butter and sugar and mix all well together, form into

little cakes and rub the tops with sugar and water mixed and then sprinkle dry sugar over them, bake immediately.—*Mrs. W. B. Thacker, Traverse City.*

MUFFINS

One and one-half cups of sour milk, one-half cup of cream, a pinch of salt, teaspoonful of soda, stir as stiff as you can with flour, beat thoroughly and bake in gem pans in a hot oven.—*Mrs. James White, Solon.*

CAKE.

DRIED APPLE CAKE.

One cup of brown sugar, one half cup of molasses, one half cup of thick sour cream, lard the size of a hen's egg, one egg, one teaspoonful of soda, half a teaspoonful each of cinnamon, nutmeg and ginger, a little salt, flour to make about medium stiffness. In fruit take one cup of raisins and one cup of dried sweet apples, soaked over night, and stew in half a cup of molasses until they look clear. Let them cool before using.—*Mrs. Emma McMullen, Peninsula.*

COFFEE CAKE.

One and one half cups of sugar, one cup of butter, one cup of New Orleans molasses, one cup of cold coffee, three eggs, four cups of flour, one teaspoonful of soda, two of cream tartar, one nutmeg, one teaspoonful each of cloves and cinnamon, and four cups of fruit. This is a good cake to keep—the longer the better.—*Mrs. H. L. Allen, Yuba.*

GREENVILLE CAKE.

One cup of butter, two cup of sugar, two eggs beaten in a cup and the cup then filled with sweet cream, two cups of flour, a pinch of salt, two teaspoonfuls of baking powder.—*Mrs. E. J. Dickerman, Solon.*

REAM CAKE.

One cup of sugar, one cup of cream, one egg, one teaspoonful of soda, one teaspoonful of salt. Stir not too stiff.—*Miss Genie Peck, Kasson.*

PORK CAKE.

One pound of pork, two pounds of raisins, two cups of boiling water, three cups of molasses, two cups of sugar, one tablespoonful of soda. Chop pork very fine and turn the boiling water on it. Cinnamon, and citron to your liking. Flour to make as thick as usual for fruit cake.—*Mrs. R. B. Reynolds, Inland.*

SNOWBALL CAKE.

One cup of sugar, and one and one-half cups of flour, one-half cup of butter worked to a cream, whites of three eggs well beaten, one-half cup of milk, two large teaspoonfuls of baking powder.—*Mrs. A. N. Backus, Leslie, Mich.*

EXCELLENT FRUIT CAKE.

One cup of brown sugar, one-half cup of butter, one cup of molasses, one half-cup of sour milk, two and one-half cups of flour, yolks of four eggs, one-half teaspoonful each of cloves, allspice, cinnamon, and nutmeg; one teaspoonful of soda added to the milk. When the batter is well mixed, stir in one pound of raisins, one pound of currants, one quarter of a pound of shredded citron, all well dredged with one tea cup of flour. Steam an hour and a half if in separate, small tins, two hours and a half if in one large loaf, and bake half an hour in a moderately warm oven. It will not hurt the cake to let part of the batter stand while the first is being steamed. Flavor the frosting with essence of cloves. This makes an excellent Christmas plum pudding, steamed over and eaten with rich hot sauce.—*M. E. C. Bates.*

PORK CAKE.

One pound of fat pork, one pound of raisins, one pint of boiling water, two and one-half cups of brown sugar, two and one-half cups of molasses, one table-spoonful each of cinnamon and cloves and one nutmeg, one tablespoonful of soda, two eggs and eight cups of flour. This needs to stand about three weeks before cut. It can be kept nearly nine weeks.—*Miss Kittie Bare, Ovid, Mich.*

DATE CAKE.

Beat together a slightly heaped cupful of sugar and a half a cupful of butter; add two well beaten eggs; add one-half teaspoonful essence of lemon and a scrape of nutmeg; add one cupful of sweet milk with one teaspoonful of soda dissolved in it; finally add two and one-half cups of flour, with two teaspoonfuls of cream of tartar

sifted through it. Have prepared a heaping cup of dates, stoned and cut once in two. Stir gently into the cake batter and bake in shallow tins. Cut in squares. A most excellent cake.—*Mrs. M. E. C. Bates, Traverse City.*

QUEEN CAKE.

Wash one pound of butter in a little orange flower water and beat to a cream with a wooden spoon; add to it one pound of finely powdered loaf sugar, and mix in by degrees eight eggs well beaten; one pound of flour dried and sifted, three quarters of a pound of currants, a little nutmeg, and two ounces of bitter almonds must then be stirred in, adding last of all a wine glass of brandy. Beat the whole together for an hour and bake in small buttered tins in a brisk oven.—*Mrs. Wm. M. Smith, Traverse City.*

WHITE CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour in which is sifted three small teaspoonfuls of baking powder, whites of four eggs beaten to a stiff froth. Beat the butter and sugar to a cream then stir in the milk, and, a little at a time, add the whites. This makes two loaves.—*Mrs Emma McMullen, Peninsula.*

CENTENNIAL LOAF CAKE.

Two pounds of sugar, two pounds of butter, five pounds of flour, three gills of yeast, four eggs, one quart of milk, one gill of wine, one gill of brandy, two nutmegs, one tablespoonful of mace, two pounds of raisins, one half pound of citron. Mix the flour, milk, yeast, one-half the butter and sugar; let them rise over night.

In the morning add the remainder; let it rise about three hours; add the fruit and let it stand in the pans half an hour before baking. This quantity makes two milk pan cakes. This recipe is one hundred years old.—*Mrs. E. R. Kneeland, Traverse City.*

CHICAGO CAKE.

One-half cup of butter, two cups of sugar, one cup of sweet milk, the whites of four eggs, three cups of flour, one teaspoonful of cream of tartar sifted with the flour, one-half teaspoonful of soda dissolved in the milk.—*Mrs. E. J. Dickerman, Solon.*

YELLOW LADY'S CAKE.

One-half cup of butter, one cup of sugar, one-half cup of sweet milk, one and one-half cups of flour, yolks of four eggs, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one teaspoonful of vanilla.—*Mrs. W. J. Parker, Traverse City.*

MARBLE CAKE.

Light part: One-half cup of butter, one cup of sugar, one half cup of sweet milk, one and three-fourths cups of flour, whites of two eggs, two teaspoonfuls of baking powder. Dark part: One-half cup of butter, one-half cup of molasses, one-half cup of brown sugar, one-half cup of milk, yolks of two eggs, teaspoonful each of cinnamon and nutmeg, and half a teaspoonful of cloves, two teaspoonfuls of baking powder, two cups of flour. Put in the baking tin in alternate spoonfuls.—*Miss Kittie Bare, Ovid, Mich.*

CORN STARCH CAKE.

One cup of sugar, one-half cup of butter, one-half cup of corn starch, whites of four eggs, one cup of flour, two teaspoons of cream of tartar, one teaspoon of soda, one-half cup of sweet milk, flavor to taste. Sift flour, corn starch and cream of tartar together.—*Mrs. W. J. Parker, Traverse City.*

ANGEL CAKE.

Take one large coffee cupful of the best flour and add to it one teaspoonful of cream tartar. Sift it through a fine sieve four times; beat to a stiff froth the whites of eleven eggs; add to them slowly, as if you were making frosting, one and a half coffee cupfuls of powdered sugar and one teaspoonful of extract of vanilla; then stir in the flour, sifting it through the fingers slowly; bake in a deep unbuttered tin, and do not remove from the tin until quite cool and frost it. Shallow tins are best to bake this cake in.—*Mrs. Wm. M. Smith, Traverse City.*

POUND CAKE.

One pound of butter, one pound of sifted sugar, one pound of flour, eight eggs, three tablespoonfuls of rose water, one glass of wine, two teaspoonfuls of baking powder. Beat the butter to a cream, and mix with it the yolks and whites of eight eggs beaten separately; add the other ingredients and beat all together for one hour. Will keep good for a year.—*Mrs. Z. C. Fairbanks, Traverse City.*

RAISED CAKE.

Four cups of risen dough, one cup of butter, two cups of sugar, three eggs, two cups of raisins or one cup of currants and one of raisins, one and one half teaspoonfuls of soda, a piece of citron, shredded, spices to taste. Mix very thoroughly, let it rise, and bake three quarters of an hour or an hour.—*Mrs. J. T. Beadle, Traverse City.*

CREAM SPONGE CAKE.

Beat two eggs in a teacup and fill up with thick sweet cream. Add one cup of sugar, one cup of flour, one teaspoonful of baking powder.—*Mrs. C. Pybus, Traverse City.*

SPICE CAKE.

One-half cup of butter, one and one-half cups of sugar, one-half cup of sour milk, two cups of chopped raisins, three eggs, one half a nutmeg, one teaspoonful of soda, one teaspoonful each of cinnamon and cloves. Mix rather stiff and bake in loaf tins in a moderate oven.—*Mrs. E. F. Moore, Williamsburg.*

FRUIT CAKE.

Three-fourths of a pound of butter, one pound of brown sugar, one pound of flour, eleven eggs, two pounds of seeded raisins, two pounds of currants, one-half pound of citron, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one gill of brandy. Will keep good for one year.—*Mrs. Z. C. Fairbanks, Traverse City.*

TEA CAKE.

One fourth cup of butter and one cup of sugar, rubbed together; add two eggs well beaten, one-half cup of

milk, two cups of flour, two even teaspoonfuls of baking powder, one teaspoonful of lemon or vanilla. Bake in two thin cakes and frost lightly with a frosting made with the white of one egg. An excellent cake when eaten fresh.—*Mrs. L. Roberts, Traverse City.*

MARbled CAKE.

Light Part—One and one-half cups of white sugar, one-half cup of butter, one-half cup of sweet milk, two and one-half cups of flour, whites of four eggs, one teaspoonful of baking powder; flavor with lemon. Dark Part—One cup of brown sugar, one half cup of molasses, one-half cup of butter, one-half cup of sweet milk, one teaspoonful of soda, one-half teaspoonful each of cloves, cinnamon, allspice and nutmeg, two and one-half cups of flour, yolks of four eggs.—*Mrs. R. Sherman, Elk Rapids.*

OLD FASHIONED RAISED CAKE.

Nine and one-half coffee cups of flour, four cups of sugar, three cups of butter, five gills of new milk, one-half pint of good yeast, three eggs, two pounds of fruit, —raisins, or raisins and currants, one teaspoonful of saleratus, nutmeg and other spice if desired. All the butter should be rubbed into the flour. Warm the milk and pour the yeast into it, then wet it up and let it stand to rise over night. In the morning add the other ingredients to it and let it rise again, then put it in the pans and let it rise while the oven is heating. This makes four loaves. In old times one gill of brandy was added to the cake.—*Miss Turner, Traverse City.*

WHITE CAKE.

This cake is excellent baked in a loaf and frosted, or used for any kind of layer cake. Whites of four eggs

two cups of sugar, one half cup of butter, one cup of sweet milk, three cups of flour, one teaspoon cream of tartar, and one-half teaspoon of soda. Makes excellent hickory nut cake by putting the following recipe between three layers: One cup of sour cream, (sweet or sour will do), one cup sugar, one cup finely chopped hickory nuts. Boil these three things (float dish in water), until thick like jelly, and spread between the layers. A few pieces of the nuts can be inserted in the top frosting.—*Miss Turner, Traverse City.*

FRUIT CAKE.

Three pounds of flour, three pounds of sugar, three and one-half pounds of butter, five pounds of raisins, five pounds of currants, two pounds of citron, thirty eggs, one ounce of mace, two ounces of clove, one ounce of cinnamon, one-half pint of brandy or rose water, one half teaspoonful of saleratus, one cup of molasses. Dates if liked. One-third of this recipe make two loaves.—*Mrs. C. B. Atwood, Traverse City.*

WASHINGTON CAKE.

Stir together till quite white a pound of sugar, three-quarters of a pound of butter; then add four well-beaten eggs, stir in gradually a pound and a half of flour, dissolve a teaspoonful of saleratus in a teacup of milk, strain and mix with it, with a glass of wine, then stir into the cake together with a teaspoonful of rose water or lemon, and a half nutmeg; just before it is baked add a pound of seeded raisins.—*Mrs. H. Crawford, Lansing, Mich.*

DRIED APPLE CAKE.

Soak two cupfuls of dried apples over night. In the morning chop fine and boil for two hours with two

cups of molasses; when cool, add one cup of brown sugar, one-half cup of butter, one egg, one cup of sour milk, (or buttermilk is better) one teaspoon of soda, spices, flour enough to make as stiff as fruit cake; will keep for weeks, the older the better.—*A Young House-keeper in the Economy Club.*

ENGLISH WALNUT CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, four cups of flour, one cup of chopped walnuts, four eggs, three teaspoons of baking powder; bake in square tins, frost and while the frosting is moist mark off into squares, putting the half of a walnut in the center of each square.—*Miss Flora Campbell, Traverse City.*

BREAD CAKE.

One cup of butter, two cups of sugar, four cups of bread sponge after it has risen, two eggs, one teaspoonful of soda wet in a little milk, one small teaspoonful each of cloves and cinnamon, one half a nutmeg, raisins or not as you like.—*Mrs. E. R. Kneeland, Traverse City.*

SPONGE CAKE.

Three eggs, one-half cup of white sugar, two cups of flour, one cup of boiling water, two teaspoonfuls of baking powder, leave out the white of one egg for frosting; this makes two good cakes.—*Miss Kittie Bare, Ovid,*

SPONGE CAKE.

One cup of sugar and the yolks of four eggs beaten together, one teaspoon of baking powder mixed in one

cup of flour and the whites of the eggs beaten to a stiff froth, flavor to taste.—*Mrs. W. B. Thacker, Traverse City.*

SPONGE CAKE.

Two large cups of coffee sugar, two wine glasses of water, put on the stove and boil, beat six eggs, the whites and yolks beaten separately and then together in the boiling syrup, stirring briskly all the time; when cold add two cups of sifted flour and the rind and juice of a fresh lemon; excellent if care is taken in making.—*Mrs. C. B. Atwood, Traverse City.*

MARIETTA'S CAKE.

One-half cup of butter, one cup of white sugar, two eggs, one-half cup of sour milk, one-half teaspoonful of soda, two cups of sifted flour, one cup of seeded raisins, one teaspoonful of lemon extract, a little nutmeg; cream, butter and sugar together, break in the eggs and beat three minutes; stir in the milk and add the flour in which you have sifted the soda, roll the raisins in a tablespoonful of the flour which you have saved for this purpose and add, together with the flavoring; bake in a brick loaf tin in a moderate oven. This cake will keep several weeks in cold weather if placed in a tight box or jar.—*Miss Mabel Bates, Traverse City.*

NUT CAKE.

Whites of five eggs, two cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder, one cup of hickory nut meats and one of black walnuts, chopped fine.—*Mrs. Eugene Wait, Old Mission.*

SIMPLE FRUIT CAKE.

One cup of butter, one cup of brown sugar, one cup of molasses, one cup of sweet milk, three cups of flour, four eggs, one teaspoonful of soda, one and one half teaspoonful of baking powder, two pounds of raisins chopped fine.—*Miss Turner, Traverse City.*

CREAM CAKE.

One cup of cream, one cup of sugar, two eggs, two cups of flour, one small teaspoonful of soda, a pinch of salt, flavor to taste.—*Mrs. J. W. Ranger, Northport.*

WINTER CAKE.

One half teacup of butter, two teacups of sugar, two teacups of sweet milk, five teacups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one cupful of raisins; good when eggs are scarce.—*Mrs E. R. Kneeland, Traverse City.*

SPONGE CAKE.

Three eggs, yolks and whites beaten separately, one cup of sugar, two tablespoonfuls of sweet milk, one cup of flour.—*Mrs. James White, Solon.*

MARY'S CAKE.

One cup of sugar, one egg, three tab'espoonfuls of butter, half a cup of sweet milk, one and one-half cups of flour, one and one-half teaspoonfuls of baking powder, flavor with lemon extract.—*Mrs. W. B. Miller, Glen Arbor.*

COMMON CAKE.

Whites of three eggs, one cup of sugar, one-half cup of butter, one half cup of sweet cream, a little nutmeg, two teaspoonfuls of baking powder in two small cups of flour.—*Mrs. Melville Palmer, Suttons Bay.*

SPLENDID DELICATE CAKE.

One cup of butter, two cups of sugar, three cups of flour, one-half cup of milk, whites of six eggs, two teaspoonfuls of baking powder.—*Mrs. A. N. Backus, Leslie.*

WHITE CAKE.

Whites of two eggs, one cup of sugar, six tablespoonfuls of melted butter, one cup of sweet milk, two and one-half cups of flour, two heaping teaspoonfuls of baking powder, one teaspoonful of vanilla. This cake is equally nice baked in layers and spread with any filling, or baked in a long square pie tin and frosted with chocolate.—*Mrs. C. E. Brewster, Lake Brewster.*

SAFFRON CAKE.

Make a sponge with three pounds of flour, warm water, etc., as for bread, let it rise all night. Also put one drachm Spanish saffron cut fine to soak in a cup with water all night; have heated one pound of raisins or currants, flour them, mix with sponge, three-fourths of a pound of lard and butter mixed, a little nutmeg, four ounces of preserved lemon peel cut fine, one-half pound of sugar, the saffron water, mix all (with warm water if needed) to form a soft dough like bread; mix with hands, not knead, put in pans and let raise again; when you can count fourteen with hand in the oven,

bake cake one and one half hours; have everything you put in the cake warm first.—*Mrs. T. H. A. Tregoe, Traverse City.*

BROWN GINGERBREAD WITHOUT EGGS.

One and one-half cups of molasses (black or New Orleans) one cup of brown sugar, two-thirds of a cup of boiling water, one-half cup of lard or butter, one tea spoonful of soda (heaving), three teaspoonful of ginger. Add flour till quite stiff. Line the tin with paper, and look out that it does not burn.—*Mrs E. M. Voorhies, Garfield.*

GINGERBREAD.

One cup of molasses, one-third cup of butter filled up with hot water, one egg, one teaspoonful of soda, one of ginger, stir quite stiff with flour—*Mrs. James White, Solon.*

GOOD GINGER CAKE.

One half cup each of molasses, sugar, sourmilk, shortening, one egg, one small teaspoonful each of soda, allspice, ginger. Flour enough to make a good batter.—*Miss Winnie Curtis, Traverse City.*

GINGERBREAD WITHOUT EGGS.

Two cups of molasses, one cup of sour cream, three cups of flour, two teaspoonful of soda, two teaspoonfuls of ginger, salt.—*Mrs. L. Thacker, Yuba.*

MOLASSES CAKE.

One cup of molasses, butter the size of an egg, one egg, one teaspoonful of ginger, one teaspoonful of soda dissolved in half a cup of hot water, two cups of flour.—*Mrs. H L Allen, Yuba.*

MOLASSES CAKE WITHOUT EGGS.

One cup of molasses, one-fourth cup of sugar, three tablespoonful of melted shortening, one tablespoonful of ginger, one teacupful of boiling water, one large teaspoonful of soda. Into the molasses, sugar and shortening work as much flour as possible with a stiff spoon, and then add the water in which the soda has been dissolved, beat well and bake slowly.—*Mrs. C. E. Brewster, Brewster Lake.*

GINGEEBREAD.

One cup of brown sugar, two cups of New Orleans molasses, one cup of melted lard that has had cakes fried in it, three cups of boiling water, three level teaspoonful of soda, and one of cream of tartar sifted in enough flour to make a stiff batter, add salt, cinnamon and allspice to taste. Bake a full hour in a dripping pan. When done wet the top with molasses and sprinkle granulated sugar over.—*Mrs E. S. Pratt, Traverse City.*

LAYER CAKES.

ROCHESTER CAKE.

Two cups of sugar, two and one third cups of butter, three cups of flour, one cup of sweet milk, three eggs, one teaspoonful cream tartar, one half teaspoonful of soda. Divide in three parts, bake two plain. For the third add one tablespoonful molasses, one cup raisins chopped, one-half teaspoonful of cloves, one tablepoon-

ful of flour, one-fourth cup of citron, one teaspoonful cinnamon. Put together with frosting.—*Mrs. Dr. Kneeland, Traverse City.*

COCONUT CAKE.

One cup sugar, one fourth cup butter, whites of three eggs, one-half cup milk, one and one half cups flour, two teaspoonsful baking powder. Bake in three layers. Filling.—Make a hot frosting of the whites of two eggs and one cup of granulated sugar. Boil the sugar in as little water as possible. Beat the eggs to a stiff froth, and pour into them the boiling sugar, beat until cold. With one-half of this, mix one cup grated or prepared cocoanut and spread between layers. Frost the top with the other half, and sprinkle very thickly with cocoanut.—*Mrs. S. H. McLean, Omena.*

HANNAH CAKE.

WHITE PART: One half cup of butter, one and one-half cup of sugar, two-thirds of a cup of milk, two cups of flour, whites of four eggs, two teaspoonfuls of baking powder, one teaspoonful of lemon extract.

DARK PART: Three-fourths cup of bread sponge, one-fourth cup of butter, one fourth cup of molasses, three-cups of sugar, one egg, one cup of raisins, one-half cup of currants, one-fourth pound of citron, one-half teaspoon each of cloves, cinnamon, nutmeg, and soda, flour to make like ordinary fruit cake; raise one hour, bake in long tins, two of white and one of fruit, put the layers together with frosting.—*Mrs. J. A. Montague, Traverse City.*

COCONUT CAKE.

One cup of sugar, two cups of flour, one-half cup of sweet milk, one teaspoonful of butter, one teaspoonful

of baking powder, yolks of three eggs, bake in layers and put together with cocoanut frosting.—*Mrs. W. J. Parker, Traverse City.*

LAYER CAKE.

The layer cake so popular now, made of two layers of white cake with one of fruit cake in the middle, may be varied deliciously by making the middle layer of walnut cake; for this if the cake is a large one, take two-thirds of a cup of sugar, one-third of a cup of butter, one cup of flour, one egg, one teaspoonful of baking powder, and one cup of walnut meats.—*Mrs. W. M. Smith Traverse City.*

CREAM LAYER CAKE,

One cup of sugar and three eggs well beaten together, two tablespoonfuls of melted butter, one half cup of sweet milk, one and three fourth cups of flour and two teaspoonfuls of baking powder: filling whipped cream, sweetened and seasoned with vanilla.—*Miss Lizzie Stone, Old Mission.*

LAYER CAKE.

One and one-half cups sugar, butter the size of an egg, three eggs, one-half cup sweet milk, two cups flour, one heaping teaspoon baking powder.—*Mrs. Lowell Sours, Elk Rapids.*

CREAM LAYER CAKE.

The whites of two eggs, one cup of sugar, three tablespoonfuls melted butter, two cups flour, two teaspoonfuls baking powder, one cup sweet milk. Bake in layers. Cream for cake—One cup sweet milk, one-half cup sugar, one tablespoonful corn starch wet with milk.

Add to starch the yolk of two eggs; scald the milk, add the starch and eggs, and when nearly cool, add flavoring, spread between the layers.—*Mrs. M. H. Gilbert, Stacy.*

ECONOMICAL CAKE.

One cup sugar, one-half cup of butter, whites of three eggs, one-half cup sweet milk, two cups flour, one heaping teaspoonful baking powder. Bake in layers. Frosting—Yolk of three eggs, one cup pulverized sugar, one teaspoonful of extract of vanilla. Beat twenty minutes, and spread between layers and on top.—*Mrs. Joseph Sours, Elk Rapids.*

CARAMEL CAKE.

Whites of eight eggs, two cups of sugar, one-half cup of butter, three-fourths cup of milk, three cups of flour, two rounding teaspoonfuls of baking powder. Filling.—Three cups of dark brown sugar, one-half cup of butter, one-half cup of sweet cream, one teaspoonful of vanilla. Boil until of the consistency of hot icing. Maple sugar is even better than brown sugar.—*Mrs. D. C. Leach, Springfield, Mo.*

ROSE CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, three cups of flour, the whites of five eggs, two teaspoonfuls of baking powder. Divide into two equal parts. To one part add one fourth teaspoonful of fruit coloring and one teaspoonful rose extract. Bake in layers; spread with frosting flavored with rose extract and alternate the white and red cakes.—*Mrs. H. Montague, Traverse City.*

ORANGE CAKE.

Two cups of sugar, two eggs, one large tablespoonful of butter, one cup of milk, two teaspoonfuls of baking powder. Mix the sugar well with the yolks of the eggs, then add the whites beaten to a froth; add the butter, then the milk, thicken to the consistency of pound cake, with flour into which has been sifted the baking powder. Flavor with lemon extract and bake in jelly tins. For the filling—Grate the rind of two oranges and one lemon, and to this add the juice of the same; add one cup of water, one cup of sugar, and one tablespoonful of corn starch. Boil until smooth and cool before putting it between the cakes.—*Miss Frankie Allen, Yuba.*

VANILLA CREAM CAKE.

One cup of sugar, one fourth cup of butter, one half cup of sweet milk, the whites of three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one and one-half cups of flour. For the cream—A little over one cup of milk, the white of one egg, one teaspoonful of corn starch, four tablespoonfuls of sugar; flavor with vanilla.—*Mrs. Alice Crater, Traverse City.*

DELICIOUS BANANA CAKE.

One cup of granulated sugar, two tablespoonfuls of melted butter, one cup of flour, one teaspoonful of baking powder, half a cup of sweet milk, two eggs, saving out the white of one for frosting over the top of the cake. Bake in three layers. Peel and slice the bananas and place on each layer. Make a frosting of the white left out. Flavor as you please and spread over the top. Must be eaten the day it is made.—*M. E. C. B.*

ROLL JELLY CAKE.

One cup of sugar, four eggs; beat sugar and eggs together, then add a pinch of salt, flour to make a thin batter, with one and one-half teaspoonfuls of baking powder sifted in the flour. Bake in a moderate oven; spread while warm with jelly and roll in sugar.—*Mrs. M. L. Monroe, Monroe Center.*

ROLLED JELLY CAKE.

Three eggs, the yolks and whites beaten separately very light, one scant cup of fine white sugar, one cup of sifted flour, one-half teaspoonful baking powder, a pinch of salt. Bake carefully in a rather hot oven.—*Mrs. E. O. Ladd, Old Mission.*

ROLL JELLY CAKE.

One cup of sugar, one cup of flour, three eggs, three tablespoonfuls of milk, one teaspoonful of baking powder, flavor to taste. Spread with jelly and roll while warm.—*Mrs. J. M. Boyd, Traverse City.*

DANDY CAKE.

Two cups of sugar, not quite two-thirds of a cupful of butter, three cupfuls of flour, one of sweet milk, three eggs, and three teaspoonfuls of baking powder. Stir well together and put two-thirds of the mixture in two tins; to the remaining third add three tablespoonfuls of molasses, one-fourth of a teaspoonful of cloves, half a teaspoonful of cinnamon, half a teacupful each of currants and raisins, (I add a little flour). Bake in one tin. Put the three layers together with frosting, also put frosting on the top.—*Mrs. R. B. Reynolds, Inland.*

RAILROAD CAKE.

Three eggs, yolks and whites beaten separately, one-fourth of a cup of sweet milk; a little salt, one cup of flour, and a heaping teaspoonful of baking powder. Bake in one large sheet; spread with jelly, and roll while warm.—*Mrs. G. G. Nickerson, Hannah.*

COOKIES.

MRS. HATCH'S COOKIES.

One cup of melted butter, two cups of sugar, one teaspoonful of soda dissolved in hot water, five eggs well beaten, flour to roll out.—*Mrs. R. Hatch, Grand Rapids.*

MRS. MILLER'S COOKIES

One cup of sugar, one egg, one-half cup of lard, one-fourth cup of cold water, two cups of flour, two large teaspoonfuls of baking powder, seasoning and a little salt; this will make twenty-five cookies; bake in quick oven.—*Mrs. W. B. Miller, Glen Arbor.*

MRS. KING'S LEMON COOKIES.

Three cups of granulated sugar, three eggs, one generous cup of butter, one scant cup of sweet milk, one teaspoon of saleratus, two of cream of tartar (or omit both and use two teaspoonfuls of baking powder if preferred) flavor with extract of lemon, use flour enough to roll nicely, sprinkle sugar on and bake in a moderately hot oven.—*Mrs. Annie T. King, Glen Lake.*

MRS. MOORE'S COOKIES

Two cups of sugar, one cup of shortening, half lard and half butter, three eggs, two tablespoonfuls of water, one teaspoonful of soda, a little nutmeg.—*Mrs. E. F. Moore, Williamsburg,*

MRS. VINTON'S SWEET CREAM COOKIES.

Two cups of brown sugar, one cup of butter, one cup of sweet cream, three eggs well beaten, one even teaspoonful of soda, one nutmeg, just enough flour to roll cut thin, bake in a quick oven.—*Mrs. David Vinton, Williamsburg.*

MRS. LACKEY'S COOKIES.

Two cups of sugar, two cups of lard, two eggs, two teaspoonfuls of baking powder, one teaspoonful of soda, two teaspoonfuls of salt, one-half cup of boiling water.—*Mrs. L. C. Lackey, Acme.*

MRS. PARKER'S FRUIT COOKIES.

Two cups of brown sugar, one cup of butter, one cup of fruit, (raisins or currants) one cup of sour milk, one teaspoonful of soda.—*Mrs. W. J. Parker, Traverse City.*

MRS. CARVER'S COOKIES.

Two cups of sugar, one cup of butter, two eggs, one fourth teaspoonful of soda dissolved in two-thirds of a cup of cold water, one-fourth of a teaspoonful of salt, flavor to suit, mix soft, roll thin and bake in hot oven.—*Mrs. O. P. Carver, Traverse City.*

MRS. GORBALL'S COOKIES.

Two eggs, two cups of sugar, one cup of butter, (or lard and butter mixed), beat to a cream, add two-thirds of a cup of sweet milk, in which dissolve two teaspoonfuls of cream of tartar and one even teaspoonful of soda, flavor to suit taste and add flour enough to roll out.—*Mrs. W. W. Gorball, Traverse City.*

MRS. REYNOLD'S COOKIES.

Three eggs, three cups of sugar, one-half cup of butter, one-half cup of cream, one teaspoon of soda dissolved, flour same as usual—*Mrs. R. B. Reynolds, Inland.*

MRS. VOORHEIS' COOKIES.

One cup rich, sour cream, two cups of sugar, one-half teaspoon of saleratus, caraway, if liked, a pinch of salt, flour enough to roll not very stiff, roll them out about a quarter of an inch thick; they are better so than as thin as ordinary cookies; If cream is not very thick, add a little butter, say a tablespoonful; bake quick; they are very nice indeed.—*Mrs. E. M. Voorhees, Garfield.*

MRS. MONROE'S COOKIES.

Into one quart of flour put one teaspoonful of soda, then sift, add a little salt, one egg, one and one-half cups of rolled sugar, one cup of sour cream, butter the size of an egg, one cup of English currants, a little nutmeg, flour to roll thin, sprinkle with granulated sugar and bake in a moderate oven.—*Mrs. M. L. Monroe Monroe Center.*

MRS. LA CORE'S CREAM COOKIES.

Two tablespoonfuls of butter, one and one-half cups of sugar, one and one-half cups of sour cream, one egg, one teaspoonful of soda, one teaspoonful of caraway seed, roll out thin and bake in a quick oven. Sprinkle granulated sugar over the tops of the cookies before baking.—*Mrs. M. La Core, Empire.*

MRS. MONTAGUE'S COOKIES.

One cup of butter, one and one-half cups of sugar, one-half cup of milk, one egg, two teaspoonfuls of vanilla, one level teaspoonful of soda dissolved in hot water, flour to make a soft dough.—*Mrs. J. A. Montague, Traverse City.*

MRS. BEADLE'S COOKIES.

One half or three fourths of a cup of good butter, one cup of sugar, one-fourth of a cup of cold water, one egg, one-half teaspoonful of soda, flour to make quite stiff, roll very thin.—*Mrs. J. T. Beadle, Traverse City*

MRS. GILBERT'S COOKIES.

One cup of butter, two cups of granulated sugar, four rounding cups of flour, two eggs, one teaspoonful of soda dissolved in a tablespoonful of water, one teaspoonful of extract of lemon, vanilla, or nutmeg, as you like, Rub the butter and flour thoroughly together, beat eggs, sugar, flavoring and soda together, then mix with flour and butter. You may think you will need more wetting, but not so, a little more muscle and patience and it will yield to the kneading. Roll rather thin and bake in a quick oven.—*Mrs. M. H. Gilbert, Stacy.*

AUNT PATTY'S SPICED COOKIES.

One cup of sugar, half cup of butter, two eggs, three tablespoonfuls of sour milk, a small teaspoonful of soda, one cup of currants, one teaspoonful of cloves, two teaspoonfuls of cinnamon, a little nutmeg. Very good.

MRS. WHITE'S COOKIES.

One cup of sour cream, one egg, one cup of sugar, one teaspoonful of soda, pinch of salt. Add enough flour. roll as little as will permit you to handle the cookies, roll moderately thin, bake quick.—*Mrs. John White, Solon.*

MRS. STETSON'S COOKIES.

Two cups of sugar, one of lard, two eggs, two-thirds cup of buttermilk, one teaspoonful of soda, one tablespoonful of carraway seed.—*Mrs. E. M. Stetson, Traverse City.*

MRS. PRATT'S MONTROSES AND TARTS.

Six eggs, one pound of butter, two pounds of sugar, flour enough to roll thin, and cut like cookies. Put some sugar, ground cinnamon and blanched almonds on top, and bake in a quick oven.—*Mrs. E. S. Pratt, Traverse City.*

MRS. WAIT'S MARVELS.

One cup of sugar, one cup of butter, one cup of warm milk, one teaspoonful of soda dissolved in two tablespoonfuls of hot water, stir in flour enough to roll, cut in small cakes and bake in a moderate oven. When cool, spread over them each one tablespoonful of the following: Whites of two eggs, one cup of sugar, two

tablespoonfuls of chocolat, one teaspoonful of lemon extract.—*Mrs. Eugene Wait, Old Misson.*

MRS. PRATT'S GINGER COOKIES.

One cup of brown sugar, one cup of molasses, one cup of butter and pork drippings mixed. Put in a basin in the oven until nearly boiling, then while hot add one cup of sour milk, one large teaspoonful of soda, two well beaten eggs and spices. Mix soft and roll out or drop from a spoon. Bake quick and eat warm. They are very nice to keep the dough on hand and bake each time what you want for breakfast.—*Mrs. E. S. Pratt, Traverse City.*

MRS. MOORE'S GINGER COOKIES.

One cup of brown sugar, one cup of molasses, one scant cup of shortening, one-half cup of cold coffee, one teaspoonful of soda, one teaspoonful of ginger.—*Mrs. E. F. Moore, Williamsburg.*

GINGER SNAPS.

One cup of molasses boiled three minutes, two tablespoonfuls of melted butter, one teaspoonful of ginger, one heaping teaspoonful of saleratus. Stir all the ingredients in while the molasses is hot, flour lastly. Roll thin.

MRS. BEADLE'S GINGER COOKIES.

One cup of sugar, one cup of molasses, one cup of melted lard, nine tablespoonfuls of boiling water, three teaspoonfuls of soda, three teaspoonfuls of ginger, one-half teaspoonful of salt. Put the soda and ginger in the boiling water; mix quite stiff.—*Mrs. J. T. Beadle, Traverse City.*

MRS. LA CORE'S MOLASSES COOKIES.

One-half cup of butter, one cup of molasses, one cup of sugar, one-half cup of cold coffee, two teaspoonfuls of soda, flour to roll.—*Mrs. M. La Core, Empire.*

MRS. LYON'S GINGER COOKIES.

Two cups of molasses, one cup of lard, two teaspoonfuls of ginger, four tablespoonfuls of cold water; one teaspoonful of soda, salt, flour to roll out nicely but not too stiff.—*Mrs. E. Lyon, Traverse City.*

MRS. GORBALL'S GINGER SNAPS.

Two cups of molasses, one cup of sugar, one cup of butter (or lard and butter mixed), one tablespoonful of soda, one of ginger, half a cup of water; beat all together, add flour and roll thin. Bake in a very hot oven.—*Mrs. W. W. Gorball, Traverse City.*

MRS. WHITE'S GINGER COOKIES.

One cup baking molasses, one cup sugar, one egg, one cup butter, or part lard, one cup warm water, one teaspoonful soda; add flour enough to roll, bake quick.—*Mrs. John White, Solon.*

MRS. MITCHELL'S GINGER COOKIES.

One quart of good baking molasses, one cup of sugar, one cup of shortening, three-fourths of a cup of water, two tablespoonfuls of soda, two tablespoonfuls of ginger, one teaspoonful of salt—*Mrs W. H. C. Mitchell, East Bay.*

MRS. ESTES' GINGER SNAPS.

One cup of molasses, one cup of brown sugar, one egg, one tablespoonful of vinegar, one tablespoonful of soda, one tablespoonful of ginger, a pinch of salt Boil the molasses just a little. Mix so as to roll out nice.—*Mrs. C. H. Estes, Acme*

MRS. ALLEN'S GINGER COOKIES.

One cup of sugar, one cup of New Orleans molasses, two-thirds of a cup of shortening, one heaping teaspoonful of ginger, one teaspoonful of soda dissolved in two-thirds of a cup of hot water, flour sufficient to roll out well.—*Mrs. H. L. Allen, Yuba.*

MRS. LADD'S GINGER COOKIES.

Two cups of molasses, one cup of brown sugar, three-fourths of a cup of shortening, one teaspoonful of ginger, two teaspoonfuls of soda, one of grated alum, each of the latter dissolved in one half cup of boiling water, then poured together, holding over the remainder of the ingredients. Mix rather soft, and do not roll very thin; cut in squares and bake quickly, and you have a nice, old-fashioned molasses cookie—*Mrs. E. O. Ladd, Old Mission.*

FRIED CAKES

MRS. MITCHELL'S FRIED CAKES

One cup of sugar, one of sweet milk, two tablespoonfuls of melted lard, one egg, two teaspoonfuls of bak-

ing powder, one half teaspoon of salt.—*Mrs. W. H. C. Mitchell, East Bay.*

MRS. PRATT'S FRIED CAKES.

Two cups of sugar, one cup of butter, two cups of sour milk, one cup of sweet milk, one very large or two small eggs, one teaspoonful of soda, mix together stiff.—*Mrs. E. S. Pratt, Traverse City.*

MRS. PRATT'S CRULLERS.

One cup of sugar, one cup of butter, one cup of sweet milk, three eggs, one teaspoonful of cream of tartar, one half of soda; mix quite stiff.—*Mrs. E. S. Pratt, Traverse City.*

MRS. SOURS' FRIED CAKES.

One cup of sugar, one cup of sweet milk, two eggs three tablespoonfuls of melted butter, one large tea spoonful of baking powder, a little salt and nutmeg.—*Mrs. Lowell Sours, Elk Lake.*

MRS. LYON'S FRIED CAKES

One and one half cups of sugar, one cup of sour milk, two tablespoonfuls of lard or butter, two eggs, one tea spoonful of soda, nutmeg or cinnamon to season.—*Mrs. E. Lyon, Traverse City.*

MRS. WAIT'S CRULLERS-

One cup of sugar, three eggs, one tablespoonful of butter, a pinch of soda.—*Mrs. A. W. Wait, Traverse City.*

MRS. HATCH'S CRULLERS.

One cup of sugar, one cup of butter, three eggs, one cup of sweet milk, one-half teaspoonful of soda.—*Mrs. R. Hatch, Grand Rapids.*

MRS. ARNOLD'S CRULLERS.

Dissolve a teaspoonful of saleratus in four tablespoonfuls of milk, strain it on to half a pint of flour, four tablespoonfuls of melted butter or lard, and a teaspoonful of salt. Beat four eggs with six heaping tablespoonfuls of rolled sugar, work them into the rest of the ingredients together with half of a grated nutmeg, add flour to make them stiff enough to roll out easily. They should be rolled about half an inch thick and cut with a knife into whatever shapes you like. I cut them into small diamonds or squares and other shapes, then cut them into strips without separating them. When they are brown on one side turn them over, as soon as the other is browned they are done.—*Mrs. L. M. Arnold, Traverse City.*

MRS. SHERWOOD'S RAISED DOUGHNUTS.

Take a piece of light bread dough that will weigh about two pounds and knead into it one and one-half cups of sugar, two eggs well beaten, one-fourth cup of lard. Shape the cakes and let them rise.—*Mrs. H. Sherwood, Traverse City.*

MRS. LACKEY'S FRIED CAKES.

One teacup of thick sour cream, one cup of sugar, two eggs, half a teaspoonful of soda.—*Mrs. L. C. Lackey, Acme.*

MRS. CAMPBELL'S FRIED CAKES.

One and one half coffee cups of sugar, one-half coffee cup of lard, two eggs, three cups of sour milk, one and one-half teaspoonfuls of soda, cinnamon or nutmeg, flour to mix as soft as can well be rolled out. This makes a very large batch — *Mrs. H. D. Campbell, Traverse City.*

DESSERTS.

SNOW PUDDING.

Soak one ounce of gelatine in a pint of cold water for ten minutes. Place the same over the fire. Add one cup of sugar, stir, and remove from the fire as soon as dissolved. Add the juice of two lemons, and then strain through a thin cloth. When this is nearly cold beat to a stiff froth, and add the beaten whites of three eggs. Continue to beat until it is thoroughly mixed together, and set in a cold place. Serve with a soft custard made from the yolks of the eggs — *Mrs. Alice Crater, Traverse City.*

A GOOD AND SIMPLE DESSERT.

Wash rice well and put it in a pudding dish with a very little milk, and salt to taste. Set in the steamer and steam. It soon begins to swell, and milk may be added a little at a time just so the rice will absorb it all, but not be too moist. Do not stir. When done, every grain will be distinct and unbroken. Eaten with sugar and cream, or with butter and sugar, it is a dessert at once delicious, healthful and economical.—*Mrs. B. D. Ashton, Traverse City.*

PEACH PUDDING.

Put pared and quartered peaches or canned peaches in a sauce pan with a tight fitting cover; add a cup of sugar and water enough to amply cover the fruit. When boiling put in dough made as for baking powder biscuit, cut in squares, and covering, boil for half an hour steadily. The syrup makes the sauce. Canned fruit of other kinds may be used. It is a good way to dispose of fruit when part of a can is left over from the "day-before's" tea.—*Mrs. A. E. Parkis, Grand Rapids, Mich.*

STEAMED PUDDING.

Two cups of flour, one cup of sweet milk, two tablespoonfuls of melted butter, one tablespoonful of sugar, one egg, two teaspoonfuls of baking powder, one cup of raisins or currants. Steam forty five minutes.—*Mrs. E. Lyon, Traverse City.*

BREAD PUDDING.

One cup of suet chopped fine, one cup of figs, raisins or currants, one-half cup of sugar, one-half cup of syrup

one-half cup of sour milk, one egg, one teaspoonful of soda, one good quart of stale bread chopped fine, salt to taste. Have your dish as full as it can hold, tie a cloth over the top very tight; put in a kettle of boiling water and boil two hours. Nice re-warmed for another day.

Sauce for Same.—Butter size of a small egg, three tablespoonfuls of sugar, one of flour. Beat sugar and flour to a cream, add other ingredients, then add one pint of boiling water, let it come to a good boil.—*Mrs. J. G. Langworthy, Traverse City.*

CRANBERRY PUDDING.

Break one egg into a cup, beat, add a lump of butter the size of an egg, fill up the cup with sweet milk; add a cup of sugar, two cups of flour, two teaspoonfuls of baking powder, and stir all together, adding at the last a pint of cranberries. Steam.—*Mrs. Eda McDonald, Traverse City.*

STEAMED APPLE DUMPLING.

Peel and halve large mellow apples. Make a nice rich crust, roll thin and cut in squares. Place an apple in each square of crust, pinch the corners together, and steam till the apple is tender. Serve with a sauce made of two tablespoonfuls of white sugar to a pint of rich sweet cream, flavor with lemon or nutmeg.—*Mrs. G. G. Nickerson, Hannah.*

SUET PUDDING.

One cup of chopped raisins, (seeded), one half cup of English currants, one cup of milk, one cup of beef suet chopped very fine, one cup of molasses, one teaspoonful of soda. Flour for batter. Steam three hours. Eat with any sauce you choose.—*Mrs. W. W. Gorball, Traverse City.*

THREE GOOD PUDDINGS.

One egg beaten, one cup of sweet milk, one teaspoon salt, one-half cup of sugar, butter the size of a small egg, three teaspoonfuls of baking powder, sifted in flour enough to make a paste, knead and roll out to half an inch thick, spread with fresh berries or currants, or with jam or preserves, roll up, put in a cloth, leaving room to rise, steam one hour.

Another way is to use the same ingredients, stir in a stiff batter, and pour in a pudding dish that has been partly filled with quartered apples or other fruit, steam one hour.

Another way, stir into the batter a cup of raisins that been floured a little; to stir a spoonful of flour in the raisins keeps them from falling to the bottom; these puddings are to be eaten with sour sauce or sweetened cream, if sour sauce is used a little more sugar may be added to the pudding.—*Mrs. H. Pulcifer, Yuba.*

PLUM PUDDING.

One heaping cup of bread crumbs, two cups of flour, one cup of suet, chopped fine, one cup of raisins, one cup of molasses; one cup of sweet milk, one small table-spoonful of soda, one teaspoonful each of salt, cloves and cinnamon; boil or steam two and one-half hours.

SAUCE. One cup of white sugar, butter the size of an egg, grated rind of one lemon, add a little water, bring to a boil, and pour over the beaten white of one egg—*Mrs. F. E. Sours, Elk Rapids.*

SUET PUDDING.

One cup of molasses, one cup of raisins, one cup of sour milk, two eggs, and one large teaspoonful of sale-

ratus, spice and salt to taste, flour to make a stiff batter, steam three hours.

SAUCE One egg, one cup of sugar, one-half cup of butter, beat to a cream, add a little boiling water, flavor to suit the taste.—*Mrs. A. T. King, Glen Lake.*

LUMBERMEN'S MINCE PIES.

Twelve pints of apples chopped fine, six pints of beef chopped fine, five pints of raisins, twelve pints of vinegar, eight pints of West India molasses, ten pints of sugar, seven pints of water, two pints of suet chopped fine, one-half pint of salt, twelve nutmegs, twelve teaspoonfuls of ground cloves, twelve teaspoonfuls of ground cinnamon.—*E. Brainerd, Acme.*

ECONOMY CLUB MINCE PIE.

One bowl of cold cooked meat of any description chopped fine, two bowls of apples chopped fine, half a cup of melted butter, or of suet chopped fine, one cup of brown sugar, one cup of fruit juice from canned fruit, or of jelly made thin with water, juice of one lemon, teaspoonful of salt, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one teaspoonful of ginger, half a nutmeg, one cup of currants, half a cup of raisins; this can be made plainer, that is less of spice and fruit if desired.—*Aunt Patty.*

HINGHAM PUDDING.

One cup of molasses, one cup of water, half a cup of melted butter, three cups of flour, tablespoonful of soda, fruit to suit the taste, steam three hours.

SAUCE. One cup of sugar, half a cup of butter, half a cup of water, boil twenty minutes, stir one tablespoonful of flour in a little cold water and add, flavor with lemon.—*Mrs Wm. M. Smith, Traverse City.*

RASPBERRY PUDDING.

Put canned raspberries in a bowl and pour over them a batter made as for rich baking powder biscuit, made only as stiff as can be stirred with a spoon, steam half or three quarters of an hour; use the juice of the berries for a sauce.—*Mrs. J. M. Boyd, Traverse City.*

STEAM PUDDING.

One cup of sour milk, one-half cup of molasses, one-third of cup of butter, two thirds of a cup of raisins, two cups of flour, one-half teaspoonful of soda, cinnamon and cloves. Steam one hour and a half.—*Mrs. Lowell Sours, Elk Rapids.*

PLUM PUDDING.

One cup of bread crumbs, one cup of chopped suet, one cup of raisins and currants, one cup of citron, four eggs, whites and yolks beaten separately, one teaspoonful each of cinnamon, allspice, cloves and mace, milk enough to moisten making a stiff batter. Steam two hours and dry off in the oven.—*Mrs. B. B. Ellis, Leland.*

CORN STARCH PUDDING.

One pint of sweet milk, whites of three eggs, two tablespoonfuls of corn starch, three of sugar, and a little salt. Put the milk in a small pail, and set in a kettle of hot water on the stove, and when it reaches the boiling point add the sugar, then the starch dissolved in a little cold milk, and lastly, the whites beaten to a stiff froth; beat it and let it cook a few minutes, then pour into cups and set in a cool place. For sauce, make a boiled custard as follows: Bring to a boiling point one pint of milk, add three tablespoonfuls of sugar, then the

beaten yolks thinned by adding one tablespoonful of milk stirring all the time till it thickens. Flavor with lemon or vanilla. Put one of the moulds in a saucer for each person and pour over it some of the boiled custard.—*Mrs. H. Montague, Traverse City.*

GRAHAM PUDDING.

Two cups of graham or entire wheat flour, one cup of New Orleans molasses, one cup of sweet milk, one cup of raisins chopped fine, one teaspoon saleratus, salt to taste. Steam three hours. Sauce for same—One-half cup of boiling water, one-half cup of sugar, one egg beaten well, two teaspoonfuls of flour; flavor with lemon.
Mrs. Eda McDonald, Traverse City.

RICE PUDDING WITHOUT EGGS.

One quart of milk, one-half cup of rice, well washed, one-half cup of white sugar, one teaspoonful of lemon or vanilla extract, a pinch of salt and one teaspoonful of butter. Stir all together and bake one hour in a moderate oven. Stir often for the first ten minutes. The result will be a delicious pudding of the consistency of ice cream. If wished, a meringue of the beaten white of one egg thickened with white sugar may be spread over the top and browned in the oven.—*Mrs. E. O. Ladd, Old Mission.*

RICE PUDDING

For a large family three pints of milk, one cup of rice, one cup of sugar, three eggs, save one white for frosting, one cup of raisins, one teaspoonful of salt; after washing rice, put a part of the milk in a pan over a kettle of hot water, add the rice and raisins, let them cook until the

rice has assumed its natural size but does not crumble, then add remainder of milk, eggs and sugar, also whatever flavoring you may like best; let it come to a boiling heat then remove and put on your frosting, set in the oven until brown; delicious either warm or cold.—*Mrs. M. H. Gilbert, Stacy.*

STEAM PUDDING.

One cup of rich buttermilk, one teaspoonful of soda, and flour as much as you can stir in, add three-fourths of a cup of raisins or dried fruit of any kind, pour into a well greased basin and steam an hour: serve same as apple pudding.—*Mrs. H. E. Mackey, Elmwood.*

MINUTE PUDDING.

Place in your spider one quart of water (milk is better if you have it), salt to taste and let it come to a boil, then stir in as quickly as possible all the flour you can, either white or granam, and when done pour into small teacups which have previously been dipped into cold water. By the time you are ready to serve them, they will cleave readily from the cups nicely moulded; serve with maple syrup or sweetened cream.—*Mrs. Nettie Walton, Elmwood.*

STEAM PUDDING.

Take one egg, one cup of sweet milk, a little salt, and corn meal enough to make a good thick batter, beat all together and put in a handful of any dried fruit. Grease a three pint basin and put in your batter. Have ready a kettle with a little boiling water, turn a teacup bottom side up in the bottom of it and set the basin on it; cover with a plate or something to prevent the steam entering the pudding. Keep just water enough in the kettle

to prevent it from boiling onto the pudding and boil an hour. A little covered pail would be nice to steam in. Eat with milk and sugar or syrup—*Mrs. Nettie Walton, Elmwood.*

LEMON PIE.

One cup of sugar, yolks of three eggs, two teaspoonfuls of butter, two teaspoonfuls of corn starch beat well together, squeeze the juice of one lemon in one cup of water, mix all together and cook by putting it in a dish of hot water, line a pie tin with crust and bake before putting in the filling. Then beat the whites, add two tablespoonfuls of sugar and spread over the top and bake until the frosting is a light brown.—*Mrs. William S. Wilson, Kingsley.*

CANNED PIEPLANT FOR PIES.

Do not strip the stalks; you not only lose time and labor, but much of the flavor of the plant. Wash it thoroughly and cut in lengths a little shorter than the cans; crowd it in till no more can be wedged in, insert a wire, being sure it touches the bottom of the jar, and pour in boiling water till it is full; seal at once. When it is opened, pour off the syrup and let it cook down while you cut the stalks and make the pie crust. Make just as you do with fresh pieplant, fill up with the syrup. *Mrs. W. B. Miller, Glen Arbor.*

GRAPE PIE.

Line the plate with pie crust. Spread over this one teacup of dry bread crumbs, rubbed very fine. Fill up with whole grapes, and sprinkle over them one teacup of sugar. Cover with top crust.—*Mrs. S. H. McLean, Omens.*

RIPE CURRANT PIE.

One cup of ripe currants, one cup of sugar, two eggs, reserving the white of one for frosting, one tablespoon of corn starch. Boil the currants and sugar and thicken with the egg and corn starch, which wet with a little water. Have the crusts baked before filling.—*Mrs. C. H. Estes, Acme.*

PIE FILLING.

Take three pints dried apples, stew till tender enough to put through a colander; cup of English currants, stewed with small quantity of juice; add this to the apples—one cup of sugar, one teaspoonful of cinnamon, one-half teaspoonful cloves. This makes excellent filling for pies.—*Mrs. John White, Solon.*

ECONOMY CLUB SQUASH PIE.

One teacup of cold squash left from dinner, two cups of milk, two eggs well beaten, two heaping tablespoonfuls of sugar, one teaspoonful of ginger, one of powdered cinnamon, a little nutmeg, a pinch of salt.—*Aunt Patty.*

PUMPKIN PIE.

One quart of stewed pumpkin put through a sieve; six eggs, two quarts of milk, two teaspoons of cinnamon, one nutmeg, two teaspoons of ginger, one half teaspoon of salt, one and one-half teacups of white sugar.—*Mrs. J. A. Montague, Traverse City.*

RAISIN PIE.

One cup of raisins chopped fine, two sour apples chopped, one egg, one cup of sugar, juice of one lemon. Bake with two crusts.—*Mrs J. A. Langworthy, Traverse City.*

JELLY PIE.

Yolks of four eggs, one cup of sugar, one-half cup of butter, one cup of fruit of any kind, or preserves, or jelly and fruit is very nice mixed. Bake in one crust, make a meringue of the whites, spread over after the pies are done, and set back in the oven to brown. This makes two pies.—*Mrs. Eugene Wait, Old Mission.*

CHOCOLATE CUSTARD PIE.

One quart of milk, four eggs, one cup of sugar, a pinch of salt, one teaspoonful of vanilla, and three tablespoonfuls of grated chocolate.—*Mrs. H. Montague, Traverse City.*

LEMON PIE.

The yolks of two eggs, one cup of sugar, the juice and grated rind of one lemon, one cup of cold water, butter the size of a walnut. Make a frosting with the whites of the eggs, and when the pie is done, spread it over the top and return to the oven for a few moments.—*Miss Lottie Haviland, Traverse City.*

FRUIT SPONGE.

In a baking pan bake a sponge cake which shall be about an inch and a half thick when baked. Split it open while hot and spread inside a layer of thin sliced, rich, juicy peaches; over these spread a layer of icing, and lay the other half of cake on top, baked side down; on top spread another layer of peaches and icing, and ice the sides of the cake also. Set in cool oven and brown slightly. Eat with cream; any other fruit may be used instead of peaches.—*Mrs. Eugene Wait, Old Mission.*

MOTHER'S SHORT CAKE.

Make a dough as for doughnuts, leaving out the sugar. I take one egg to a cup of sour milk, using two or three tablespoonsful of cream for shortening, a little salt, and half a teaspoon of soda. Mix stiff enough to roll out; divide the dough into three parts, and roll out the size of a tea plate, and fry in boiling lard. Spread apple sauce on each layer and grate over it a little nutmeg. Spread the top layer with sugar, and serve hot.—*Mrs. L. Thacker, Yuba.*

TAPIOCA CREAM.

Soak one teacup of tapioca over night in sufficient milk to make it soft. Then take one quart of milk, let it boil for a few minutes, beat two eggs, white and yolks separately; stir the yolks into the milk, and when it begins to boil add the tapioca and a cup of sugar. Let it boil up, then stir the whites very thoroughly through it. Flavor to taste; eat cold.—*Mrs. C. B. Atwood, Traverse City.*

A GOOD SIMPLE DESSERT.

Make a light, rich biscuit dough and roll half an inch thick; make your gem pans hot, cut the dough in pieces about four inches square and lay one in each gem pan; put a spoonful of any kind of sauce on each piece, fold the corners over the top and bake fifteen minutes. Serve with a sweet drawn butter sauce.—*Mrs. A. F. Cameron, Traverse City*

beaten eggs. Drop on a warm greased dripping pan, a tablespoonful in a place, leaving space between to prevent touching, brush over with white of an egg, and bake ten to fifteen minutes in a quick oven. When cakes are done they will be hollow, when cool slice off the top, fill the space with cream, and replace the top. Sprinkle with sugar. Cream for inside.—One-half pint of milk, two well beaten eggs, one-fourth of a cup of flour or corn starch wet smoothly, one cup of sugar, lemon or vanilla flavor. Cook it in a tin pail in a kettle of hot water, stir it so it will be smooth. Whipped cream with vanilla flavor will be found very delicious instead of the custard. These are puffs that will puff.—*Mrs. Eugene Wait, Old Mission.*

LEMON JELLY.

One box of gelatine; let it stand in half a pint of warm water until soft. Add one quart of boiling water, three cups of sugar, the juice of three lemons and grated rind of one. Strain, and set in a mold.

LEMON SHORT CAKE.

Take the juice and grated rind of one lemon, one cup of white sugar, beat them thoroughly together. Take one pint of flour, one good teaspoonful of baking powder, one large tablespoonful of shortening, wet it with sweet milk, stir together, pour on a round tin and bake. When done cut it in two and spread with butter and the prepared lemon.—*Mrs. A. W. Wait, Traverse City.*

SOUR TOAST.

For a bowl full of sauce, put in a sauce pan a lump of butter the size of a walnut, a small cup of sugar, and three tablespoonfuls of vinegar. Turn on boiling water and let it come to a boil; season with nutmeg. Toast some nice slices of bread, put in a deep dish and pour the sauce over, or dip the toast in the sauce, lay it in a side dish and serve the sauce in a bowl to be used at your liking. The above proportions of sugar and vinegar may be altered to suit the taste, as some like it sour and others pretty sweet — *Mrs Maggie Milks, Kingsley.*

MOONSHINE.

Beat six eggs to a stiff froth, add gradually six table-spoons of powdered sugar, (to make it thicker add more sugar) beating not less than thirty minutes, then beat in about one-half cup of preserved peaches cut in tiny bits, (or one cup of jelly), and set on ice until thoroughly chilled; in serving pour in each saucer some rich cream sweetened and flavored with vanilla, and on the cream place a liberal portion of the moonshine; this quantity is enough for six persons. — *Mrs. H. Montague, Traverse City.*

A PRETTY DESSERT.

The yolks of four eggs beaten until light, add four tablespoonfuls of sugar, with one quart of milk, season with rose or lemon, prepare the same as floating island; pour this mixture on sponge cake, then beat the whites of the eggs very light rub in some currant jelly, beat until it will stand in rocky forms with these cover the top of the cake in a tasty manner and it will be very nice. — *Mrs. W. W. Barton, Leland.*

FRUIT SALAD.

One large half box of Cox's gelatine soaked over night in two teacups of water; in the morning add one cup of hot water and boil till it jells sufficiently then add two teacups of sugar, the juice of three lemons, one can of pineapple (sprinkle sugar over before hand), four oranges cut in small pieces and four sliced bananas; stir well all the fruit into the hot liquid and set away to cool.—*Mrs. W. J. Hammond, Traver City.*

Salads, Pickles, Etc.

PEELED CUCUMBER PICKLES.

Peel and cut lengthwise large cucumbers, pack closely in a jar, sprinkle over them a large handful of salt cover with boiling water and let stand over night. In the morning take out and drain and place in a jar. Make a pickle in the proportion of a cupful of sugar a quart of vinegar, spice to suit taste and pour over the cucumbers scalding hot.—*Mrs. G. G. Nickerson, Hannah.*

SPICED TOMATOES.

Seven pounds green tomatoes chopped fine and cooked until tender, then add three pounds of sugar, one pint of vinegar, one cup of water, one tablespoonful each of cinnamon, cloves and allspice, and cook slowly one hour.—*Mrs. David Vinton, Williamsburg.*

CUCUMBER CATSUP.

Grate three dozen large cucumbers and twelve white onions; put three handfuls of salt over them. Let them stand over night and in the morning let them drain thoroughly. Soak a cup and a half of mustard seed; let it drain and add to the cucumbers with two spoonfuls of whole peppers. Put all in a jar, cover with vinegar, cork tightly, and keep in a dry place.—*Mrs. John Black, East Bay.*

GREEN TOMATO JAM.

Eight pounds of green tomatoes after removing with a sharp knife the hard stem end; chop fine, put in a porcelain kettle and add three pounds of brown sugar; boil down three hours, add a quart of vinegar, a teaspoon each of mace, cinnamon and cloves, and boil about fifteen minutes. After it cools put in cans or other vessels and it is ready for use. Will keep the year round and is excellent for cold or warm meats.—*Mrs. C. J. Ebner, Traverse City.*

TO PICKLE PEACHES OR PEARS.

To one-half peck of fruit take two pounds of brown sugar, one ounce of whole cloves, one ounce of stick cinnamon, and one pint of vinegar. Make the syrup and boil the fruit in it until soft enough to put a straw

through them, then take them out and put the vinegar in and boil down until quite thick; put the cinnamon and cloves in when the fruit is taken out. When boiled down, pour over fruit.—*Mrs. W. B. Thacker, Traverse City.*

GREEN TOMATO PRESERVES.

Seven pounds of green tomatoes chopped, three pounds of sugar, one cup of water, one pint of vinegar, a little ground cloves and cinnamon; cook slowly until thick. They will keep in open jars.—*Mrs. E. F. Moore, Williamsburg.*

PICKLED CRABAPPLES.

Seven pounds of fruit, three and one half pounds of sugar, one pint of vinegar, two thirds ounces of stick cinnamon, and one third ounce of whole cloves mixed; remove the blossom end, steam until tender and put in jars; boil the vinegar, sugar and spices fifteen minutes, pour over the fruit and seal up.—*Mrs. S. H. McLean, Omena.*

APPLE BUTTER WITHOUT CIDER.

Six pecks of apples (sour) after they are pared and quartered, fifteen pounds of brown sugar, three gallons of water, put the apples and water in the kettle and let them come to a boil then put in the sugar, and boil for three or four hours stirring continually; when done take of the fire and season with three teaspoonfuls each of cinnamon and cloves.—*Mrs. L. M. Lackey, Acme.*

CABBAGE SALAD.

Boil three eggs hard, when cold separate from whites and put with one-half cup of boiling vinegar, one-half

teaspoon of mustard, the same of pepper, and salt, one tablespoonful of sugar, beat well then add one-half cup of sweet milk; chop half head of small cabbage and pour dressing over cabbage and mix thoroughly. set in a cool place; very nice.—*Mrs. E. M. Stetson, Traverse City.*

CABBAGE SALAD.

One cup of sugar, one cup of vinegar, one egg, pepper and salt, butter the size of an egg. let boil and stir in a cup of sweet cream, and one-half head of cabbage.—*Mrs. W. J. Parker, Traverse City,*

CABBAGE SALAD.

One pint of vinegar, piece of butter size of an egg rubbed in a tablespoon of flour, a little salt and pepper, boil all together and when taken from fire add two well-beaten eggs and pour hot over chopped cabbage.—*Mrs. E. S. Pratt, Traverse City.*

CABBAGE SALAD.

One teacup vinegar, one teaspoon mustard, one-half teaspoon salt, one tablespoon butter; bring to a boil and while hot add two well beaten eggs and two table spoons of cream. Pour while hot over one small head of cabbage, finely chopped. This dressing is good for almost any salad, and may be used without the cream.—*Mrs. C. E. Brewster, Lake Brewster.*

HOT SLAW.

One head of cabbage sliced fine and rinsed. Have a piece of butter the size of an egg and half as much fried meat gravy hot in a skillet. Put in the cabbage with

plenty of salt and pepper, cover and cook fifteen minutes. Remove cover and cook until dry. Add half a cup of vinegar into which one tablespoonful of sugar has been stirred. Serve immediately.—*Mrs. David Vinton, Williamsburg.*

HOME MADE MUSTARD.

Three rounding teaspoons of mustard, one-half cup of vinegar, one teaspoon of sugar, one-half teaspoon of salt, one egg, corn starch or flour sufficient to make of the proper consistency after being heated together.—*Mrs. D. C. Leach, Springfield, Mo.*

MUSTARD FOR TABLE.

One-fourth cup of vinegar, one-fourth cup of water, one-half cup of sugar, one egg, one heaping teaspoonful of mustard; cook until thick.—*Mrs. W. J. Parker, Traverse City.*

MISCELLANEOUS.

CORN CUSTARD.

For a small family cut the corn from the ears: season with salt and pepper and two eggs beaten light, and milk enough to moisten nicely but not make too thin; put in a basin, sprinkle bits of butter on top and bake for twenty minutes, serve hot as soon as done.—*Mrs. C. Pybus, Traverse City.*

GREEN CORN FRITTERS.

Two cups of grated corn, two eggs, one cup of sweet milk, flour for a thin batter, one-half teaspoonful of baking powder, one teaspoonful of melted butter, salt and pepper, mix and bake like griddle cakes.—*Mrs. Eugene Waite, Old Mission.*

TOMATO SOUP.

Take four good sized tomatoes, peel, put in a stew kettle and cook until done, season with salt, pepper and butter; to this add a quart of new milk and crackers; serve while hot.—*Mrs. LaCore, Emise.*

SCALLOPED POTATOES.

Pare and slice raw potatoes, put them in an earthen crock, sprinkle each layer with salt, pepper and bits of butter, cover with milk, put a kettle lid over the dish and bake for an hour; remove the lid at the last and let the top brown; very nice.—*Mrs. B. D. Ashton, Traverse City.*

TOMATO OMELET.

Pour boiling water over the tomatoes, skin and cut fine, to one quart; put two chopped onions, a lump of butter the size of an egg, let them boil half an hour, then mash them, put in three cups of bread crumbs, pepper and salt, and the well beaten yolks of two eggs, sprinkle a layer of crumbs on the top and bake until a light brown.—*Mrs. Eugene Wait, Old Mission.*

CREAM OF TOMATO SOUP.

Cook a dozen tomatoes thoroughly and press them through a sieve, (canned tomatoes may be used instead)

add a teaspoonful of soda to a quart of pulp, put a bit of butter the size of a pigeon's egg into a saucepan, and when it bubbles stir in a heaping teaspoonful of flour, when the flour has cooked add a pint of hot milk, a little cayenne pepper, salt and a handful of crackers, when it boils add the tomatoes, heat thoroughly, without boiling, and serve at once.—*Mrs. M. L. Monroe, Monroe Centre.*

TO COOK SWEET CORN.

Put a pint of milk over the fire to scald while cutting the corn from the cob, put the corn in the milk and cook ten minutes; season with butter, and pepper and salt.—*Mrs. W. B. Miller, Glen Arbor.*

AUNT PATTY'S WAY.

Cook the corn on the cob as usual in well salted water, cut from the cob into a basin, stir in a good piece of butter, pepper and more salt if needed. just heat over the fire and serve.

A GOOD WAY TO COOK CABBAGE.

Halve the cabbage and slice it up very fine with a sharp knife, put water on and cover very closely to steam and cook till done; season with salt, add half a cup of good vinegar, and a cupful of *thick* sour cream. Let it boil up well together and I think you will say it is good. Try it and see.—*Mrs. E. J. Dickerman, Solon.*

PARSNIP FRITTERS.

Wash and scrape three large parsnips clean; cut lengthwise in halves, and boil an hour; mash fine, add two well beaten eggs, half a teaspoonful of salt, a salt-

spoonful of pepper, two tablespoonfuls of milk and a heaping tablespoonful of flour. Drop in spoonfuls and fry brown in butter.

Oyster plant fritters are made in the same way.—*Mrs. Alice Crater, Traverse City.*

POTATO CROQUETTE.

Three cups of mashed potatoes, one cup of rolled crackers, two eggs, leaving out the yolk of one, salt and pepper to taste, and a very little cream or milk. Make up with the fingers into rolls or oblong pieces, roll in the beaten yolk of the egg, and then in fine cracker crumbs, and fry in hot lard to a delicate brown. Not difficult to make; the whole quantity can be put in the fat at once and lifted out with a skimmer.—*Mrs. J. L. Gibbs, Mayfield.*

TO CAN STRING BEANS.

String and prepare as for the table, cook in unsalted water and can while hot the same as fruit, filling the can to the brim with boiling water. As good in winter as when freshly picked.—*Mrs. B. D. Ashton, Traverse City*

ENGLISH BREAKFAST COFFEE.

For twelve persons, take twelve heaping tablespoonfuls of coffee, and add one for coffee pot. Stir one egg in the coffee and add thirteen cups of cold water. Let the coffee come to a boil.—*Mrs. B. B. Ellis, Leland.*

A GOOD HINT.

When vegetables and meats have boiled dry and burned on the kettle, if the kettle is removed from the fire and covered tight so that the steam cannot escape, and let stand for a few moments, if not too badly burned, they can be used for the table.—*Mrs. Martha Curtis, Traverse City.*

TO KILL RATS AND MICE.

Mix plaster of Paris or calcimine with flour, and set it on the floor in a pan where they will have ready access to it. A sure remedy for these little pests.—*Mrs. T. H. A. Tregoe, Traverse City.*

The recipe for Ginger snaps on page 84; and the recipe for Lemon Jelly on page 102 unfortunately became separated in copy from the name of their contributors, therefore it was impossible to give them due credit.

A Last Word.

The editor of the HERALD Household Department wishes to thank the seventy and odd Grand Traverse housewives who have contributed to this Cook Book, and to whom its value is due.

That it will be appreciated by the many who will receive it we are very sure, and a kindly wish goes with every copy that it may be a help to the housekeeper who receives it with the HERALD, and perhaps aid in some small way in lightening her domestic cares.

M. E. C. BATES.

